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### *Notes about this helpfile:*

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

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

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

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

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Date: Thu, 30 Dec 93 09:37:13 CST

From: wood@ranger.rtsg.mot.com (Dan Wood)

**Subject: Kegging Sparkling Water, Propane Cookers, Bulk Extract**

In preparing the justification for a kegging system, it occurred to me that I may be able to exploit my wife's fondness for those fruit flavored sparkling waters (e.g. Koala, Clearly Canadian). Capability to "homebrew" these could certainly tip the scales in my favor.

Does anyone out there have experience in making this stuff using a kegging setup? Is sanitation and storage a problem? Does it have to be kept re Fridgerated? Can it be bottled without a (expensive?) counterpressure filler. TIA for any info.

On the propane burner issue, I thought I'd add my two cents. I use a 30K BTU "Camp Cooker". Admittedly, I lose the excitement of boiling my wort in nanoseconds, however I feel that the fine control during the boil and complete lack of scorching problems makes up for the delays. It takes about 15 to 20 minutes to boil five gallons.

The Camp Cooker doesn't make any cool jet engine sounds though, more like an old librarian quieting noisy patrons. I use it indoors, with a window in the brewery wide open. No brain damamamamamage so far so far so.

On bulk extract: Brent and I used to split up the pails of bulk extract. Shoulda taped the sessions, could have made big \$ on the home video shows. Now we split up bags of dry extract. Much easier to handle. Breiss is our current favorite. We've also tried M&F and Langlander. They were more expensive, and the beer was no better than the Breiss batches. The Langlander seems to contain some unfermentables: we consistently had high FGs.

Happy new beers! Dan Wood, charter member,  
Fox Valley Homebrew and Athletic Association

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Date: Fri, 31 Dec 93 13:40:20 +0100  
From: steve\_t@fleurie.inria.fr (Steven Tollefsrud)  
Subject: Mead fermentation temperatures...

Victor Grigorieff (vgrigori@us.oracle.com) writes:

> I live in the San Francisco Bay area, and have no trouble making ales and  
> lagers in my cellar (about 55 degrees). I am about to emabrk on mead-making  
> which (as I understand it) requires temperatures of 80 to 85 degrees.

Dick Dunn (rcd@raven.eklektix.com) replies:

> You don't need to be fermenting mead at anything like 80-85 degrees!  
> It would probably give you fast fermentation, and yes, mead fermentation  
> is sometimes very slow...but yeast at that temperature will produce off-  
tastes  
> in mead just as they would in beer. Don't try to compensate for a naturally  
> bucolic pace of fermentation by forcing it with higher temperature.

Right on, Dick! I had a mead brewing experience which perfectly demonstrated the affect of too high fermentation temperature on the end product: I brewed 5 gallons using lavender honey I bought from a farm in Provence, and champagne yeast. I split the batch into two 2.5 gal. portions, placing one in the coolest room in the house (ale temps, 60-65 F), and putting the other on a shelf in a warmer room where the temperature was a steady 85 F. The warmer mead finished in about a week, while the cooler version took about three at its "naturally bucolic pace". The difference in quality was remarkable! The cool one was like nectar-of-the-gods: heavenly lavender bouquet, moderately sweet honey taste with a lightly sparkling carbonation, and a satisfyingly clean finish. Perfect as an aperitif or dessert wine. The warmly fermented mead, though it had the flowery bouquet, was flat and so dry as to curl your toes, leaving a bitter aftertaste. Seems the yeasties were in overdrive at 85 degrees, madly eating everything in their path, and leaving nothing of the honey sugars but a memory from the bouquet and a very high alcohol content. Sort of like a cheap dry white wine. This difference in yeast attenuation is still evident even after a year in the bottle: the cooler version hasn't lost its higher sugar content. I only regret that I didn't make more at the lower temperature.

Steve Tollefsrud  
VALBONNE, France

e-mail: steve\_t@fleurie.compass.fr

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Date: Fri, 31 Dec 93 10:22:29 -0500

From: edo@marcam.com (Ed Oriordan)

**Subject: Water adjustments**

Tom writes

>Any of you water guru's out there have any comments or suggestions on what if  
>any treatment I should use? I am an extract brewer, and stick pretty much to  
>Pilsners / Munich Light etc.

	Desired	Yours	Needed	1 gram in 5 gals gives		
				Gypsum	Epsom	Salt
Calcium	????	51	_____	12		
Magnesium	????	56	_____		5.2	
Sodium	????	35	_____			21
Sulfate	????	59	_____	29	20	
Chloride	????	58	_____			32.1

I am by no means a guru, but have been researching this a lot lately.

You were correct in stating mg/l == ppm.

To use this chart you should look up in Papazians book what the water levels should be for the style of beer you are using is. Fill this in the Desired column. Subtract the value of Yours (this is your water values given). The result will be plugged into the Needed column.

If you need say calcium, you can get that by adding Gypsum. For each one gram of Gypsum you add 12 ppm Calcium, but you also add 29 ppm of Sulfate. If you don't need sulfate, then you could be in 'trouble' if you use gypsum to get the Calcium. To add magnesium and Sulfate use epsom salts. To add sodium and chloride add non-iodine table salt.

Things to be careful of (or aware of)-----

At low concentrations (< 30 ppm) Magnesium promotes dryness, at higher numbers it imparts an astringency (as well as a somewhat laxative effect).

Magnesium is an essential yeast nutrient.

Magnesium is present in sufficient quantities from the malt (usually).

Sulfate also promotes dryness, but can give astringency as well, promotes hop bitterness.

Calcium is useful in promoting a good break formation.

Sodium and Chloride in too high a concentration can cause a salty taste (duh).

Gypsum is more soluble in cold water than hot (mix it with cold).

Don't base your additions on batch size, but on BOIL size.

I wouldn't recommend going over 1 tsp Epsom or .25 tsp Table salt per 5 gallon boil.

Gypsum and Epsom salts increase hardness also.

I wouldn't worry too much if you're brewing with extracts, as you have no idea what is already in the extract (what if they used gypsum in the mash to lower the pH?)

NOTE: A ballpark measurement if you don't have a gram scale is  
1 tsp == 5 grams

Working just from memory, if you are brewing Pilsners I don't think you need to do too much to your water. I think some values are gonna be high and some will be low, and by the nature of adding the above stuff you are gonna adjust 2 things at a time, which may put you in worse shape.

Sources: Zymurgy winter 1989, Pale Ale by Terry Foster (Good Book!), Scotch Ale by Greg Noonan, Brewing Lager Beers by Greg Noonan, The Complete Joy Of Homebrewing by Charlie Papazian.

Ed O'

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Date: 31 Dec 93 10:47:27 EST  
From: Peter Voelker <71673.1015@CompuServe.COM>  
**Subject: Re: Beer King mini kegs**

hey all! This is my first posting, so I hope it comes out all right. There has been a lot of talk about the 5 liter mini kegs. I'd just like to add my \$.02 worth. I've been using these for about 3 batches so far, and am DELIGHTED that I no longer have to bottle. These really has been no problems with them so far, and I would highly recommend them to anyone who is considering. About the overfoam on the first bottle, try bleeding off the pressure from carbonating first, you'll see that it doesn't GUSH out after that. I also only use just enough CO2 to dispense the beer.

- --Peter

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Date: Fri, 31 Dec 93 11:02:27 EST  
From: Aaron Morris <SYSAM@ALBANY.ALBANY.EDU>  
Subject: Holiday Cheer

I brewed two batches of Holiday Cheer for Christmas '92, bottled around Thanksgiving, and received nothing but rave reviews from all who tasted it. I use more like 2 lbs of honey, but follow the rest of the recipe to a T. The spices were well balanced with no single spice being clearly identifiable. This year I brewed three batches of Holiday Cheer in early September, to give more time to age. Again, the results have been excellent! Just shows to go you that it's all a matter of taste, and Papzian touches on this in his description of the recipe when he writes something to the effect of: as strange as this recipe may sound, if you think you may like it, brew it. Well, I did and I'm glad! Holiday Cheer has become part of the Christmas season and my friends would disown me if I didn't brew it for the festivities! A micro on the west coast (Pete's? Sierra Nevada?) had a Christmas Ale last year that closely resembled Holiday Cheer, but I don't recall the name (I only tasted it once at a micro brewery show). Anyway, I beg to differ with those who don't care for the Holiday Cheer recipe and encourage those who may be inclined to brew a batch. It doesn't have to be Christmas to enjoy a Holiday Cheer!

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Date: Fri, 31 Dec 1993 11:43:06 -0500  
From: gwk@world.std.com (Greg Kushmerek)  
Subject: Dishwashers -- my \$.02

I've been brewing for about three years now and while much of my brewing technique has changes (kudos to this forum for some great information between the flames ;-), my bottling practice is nearly the same as it was when I made my first batch.

I clean my bottles with a jet-spray bottle washer within 48 hours of when I plan to bottle, and keep them covered for that hiatus. Then I put them in the dishwasher, labels and all (laziness that hasn't caused any problems for me yet) for a rinse cycle with a heat dry.

I have had good success with this method. The heat treatment is probably the most critical portion of this success. Even if the sprayers don't get into the bottles, all that counts is that they are standing "bottom-up" so that the steam can get in and kill anything lurking in there.

One warning -- when heat treating the beer like this, don't immediately take the hot bottles from the dishwasher and dump in wort/beer to prime. Let the bottles cool a little first. I've winced more than once as I've seen beer go "FIZZ" as I fill a hot bottle. I don't know if it's actually affected the beer, but something about it all just strikes me as wrong.

Cheers,

- --gk

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Date: Fri, 31 Dec 1993 09:16:38 -0800  
From: pascal@netcom.com (Conan)  
Subject: Is Steam A Dream ? ( was 'Dream Tun' )

"Date: Thu, 9 Dec 93 11:52:16 MST  
From: pjd@craycos.com (Phil Duclos)  
Subject: Dream tun

"I tried using steam to heat my mash tun last time and liked it a lot. I used a carefully converted pressure cooker. The result was rapid, even heating with a lot of convection in the liquid. I felt better about this method than the direct flame method and consequently did little stirring. My false bottom traps a gallon or so of liquid so I normally worry about caramelization. The mash also wasn't diluted as is normally the case with hot water additions. I use a keg for the mash/lauter tun but I suspect that this method would work well with a coller setup too."

< description of setup omitted for brevity >

I see a new device here, folks.

If you've ever gotten serious about sterilization, then you've probably gone out and bought yourself a pressure cooker. If you haven't, a pressure cooker is a metal pot, usually about as tall as it is wide, with attachments that let the lid be locked down onto the pot. Also distinguishing the pressure cooker from an ordinary pot are two other details - a pressure valve ( that is, a hole with a weight on top of it ) and a safety valve. The pressure valve ( weight ) is calibrated such that its weight is just sufficient to contain the desired pressure, and excess pressure lifts it and lets the steam out ( surely these things haven't changed since the 1700s ). And the safety valve is a piece of pressure-resistant metal or plastic that ruptures at a predetermined stress point - one far below that of the cooker, itself.

Now that these prerequisites have been outlined, I'll note that many similar devices exist, commercially, which make do without safety valves ... such as coffee makers, espresso machines in particular. I have a bottom-of-the-line Krups espresso machine that relies upon a one-way valve that's triggered open by predetermined pressure, with an optional manual output valve for steaming milk ... but no safety. The water is contained in an aluminum block which is electrically heated, and the capacity is such that, even when full, it heats contained water fast enough that, once pressure is achieved and begins to release through the safety valve, and into the ground coffee basket ... it never loses pressure.

It seems a fairly straightforward process to cast a block of aluminum large enough to hold enough water to heat and sparge a known volume of water and grain(s) ... then cast that self-same container of the aforementioned known volume directly atop or adjacent to the water tank, perhaps in the same block of aluminum, to better utilize waste heat.

Or, perhaps something like a large old-style espresso pot could be designed,

where water sits below, is brought to a boil, and, as steam, driven through the walls of an attached vessel, like a steam jacket, releasing pressure in very small and angled pores throughout the wall, to help the mash slowly rotate, kind of like directional retrorockets, except pointed inwards. (-:

This latter design would provide a sort of 'double boiler' effect, and it would keep carmelization from happening, I believe.

Some people might object that one cannot add water after heat is applied and pressure has built up. This is true ... but it is also true with my espresso machine. I have determined, beforehand, how much water is required to heat water, such that the output is precisely sufficient to heat a third of a large cup of milk until it foams to the brim, such that what is left in the reserve of steam, after passing through the ground coffee, is sufficient to fill the aforementioned large mug to the brim. I suppose a calculus equation could be determined but I found it with a few quick empty runs and refined it with one or two real tests. This could be turned into a line on the inside of the water container, on a commercial design ... or you could just be encouraged to fill it all the way up, assured that this is beyond sufficient for all possible combinations of materials you might choose to heat for long enough to mash, cook, or pasteurize ( although that latter might require another one of those pesky fitted pressure-cooker lids ).

--0--

"Please be careful with pressure cookers and high pressure steam - They are dangerous! So be careful."

I thought about this a lot when I started tinkering with pressure cookers, and I think a lot of the risks are overstated. OK, it's dangerous, or it can be. But a good design can save one a lot of trouble, and most pressure cookers seem to be designed reasonably intelligently. I mean, they are not particularly complicated machines ... basically, four components, and only two of them are really moving parts ( the lid and the pressure valve ).

I'd probably drill another hole and add a pressure valve, purchased from a scientific company or maybe harvested from an auto tire gauge, myself. And maybe a second safety valve.

Jack, I think you could have a lot of fun with this idea. It's all yours, and anyone else's who wants to use it and develop it. I have other fires to tend to ...

- -- richard

"Think of it as evolution in action."

richard childers

pascal@netcom.com

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Date: Fri, 31 Dec 1993 13:36:43 -0600  
From: shaver@hci.cirr.com (Dave Shaver)  
Subject: Re: Carboys in Texas

seiferrh@bandelier.cs.unm.edu (Justin) asks:  
> I once had the address of a place in San Antonio which offer  
> 7 gal carboys at very reasonable prices.

I don't know about San Antonio, but Lynne O'Connor at St. Patrick's of Texas in Austin has them pretty cheap---\$11 each packed in a styrofoam jacket. Her supply seems to be small but steady. You can send her mail at stpats@wixer.bga.com. Her number is 512/832-9045.

I have no connection to St. Pat's other than as a very satisfied customer.

- Dave Shaver

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Date: Fri, 31 Dec 93 16:54:54 CST  
From: jorgen@orson.mayo.EDU (Michael Jorgenson 5-5891)  
Subject: spruce

>Hello, this is my first venture into the world of E-mail and bulletin boards,  
>so please have mercy.I have a question I hope someone may be able to help me  
>with. I have been experimenting with brewing "Spruce Ales" lately and have  
>had  
>a terrible time getting good spruce flavor into my brew.  
>  
>I'm using the new growth from blue spruce which I harvest in quantity  
>every spring. Now, when I use Mr.Papazians suggestions from TCJoHB and use  
> ~ 4oz added at the beginning of the boil, I seem to get no flavor out of  
>my pickings at all. Doubling and tripling quantities didn't help much.  
>  
> Does anybody have any suggestions ?  
>  
> Also, has anyone else ever experimented with priming with honey ? If so,  
>what quantities did you use. I had failed to notice that I had run out of  
>corn sugar,and used honey out of desperation. The results were surprisingly  
>good !  
> Thanks for your help.  
> Michael Jorgenson,507-255-7971

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End of HOMEBREW Digest #1313, 01/01/94  
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Date: Sat, 01 Jan 1994 07:20:52 -0400 (EDT)

From: ELTEE@delphi.com

**Subject: STARTER TEMPS**

What temperatures should starters for lagers be done, at ale or lager temps?  
Also, is it a problem to use a much bigger bottle, such as a 1 gallon for a  
1 quart starter?

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Date: Sat, 1 Jan 1994 17:01:37 -0500 (EST)  
From: Kieran O'Connor <koconnor@mailbox.syr.edu>  
**Subject: Newman's Brews**

I just got back from a trip to NH--I stopped at Catamount Brewery in White River Junction. On the tour the tour guide mentioned that they brew Newman's Albany Amber brews now. Apparently, Newman doesn't brew anything now--it's all contracted out.

Another note--apparently Catamount is brewing Pike's Place brews for the east coast!

Kieran O'Connor

E-Mail Address: koconnor@mailbox.syr.edu  
Syracuse, N.Y. USA

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Date: Sat, 01 Jan 94 20:55:54 EST

From: robemnckr@aol.com

**Subject: Specific Gravity readings**

In the fine tradition of... "Relax. Don't Worry. Have a HomeBrew!" I am trying to do just that. I have just tried my first batch of HomeBrew. After I finished preparing the wort and was ready to add the yeast I took a hydrometer reading and it was 1.022. Although I am a neophyte at this sort of thing, I do know that the reading should have been much higher (about 1.038-1.045). The wort was at 65F so the temperature should not have affected the reading. I took the reading in the fermenter tank (one of those white plastic pails), could this be the problem. Any suggestions.

-Rob (trying to relax, waiting for a homebrew) Emenecker  
mail: RobEmnckr@aol.com  
voice: 215-239-9108

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Date: Sun, 02 Jan 1994 10:21:09 -0500  
From: Paul Hethmon <hethmon@cs.utk.edu>

**Subject: Samuel Smith's Oatmeal Stout**

Not a direct brewing question, but could someone venture an opinion on whether or not this beer is worth \$17.00 a six-pack? I've noticed it on the shelves a couple of times and it sounds very tempting, but I've been reluctant to take the plunge.

| Paul Hethmon | Anonymous ftp for  
| hethmon@cs.utk.edu | Woodworking: cs.rochester.edu  
| University of Tennessee | HomeBrew: sierra.stanford.edu  
| Knoxville, Tennessee | OS/2 Info: ftp-os2.cdrom.com

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Date: Sun, 02 Jan 94 16:15:18 GMT  
From: tgray@nlbbs.com (Timothy Gray)

**Subject: Shipping brew, Brewing Wine coolers**

Here's a couple questions I hope someone can help me out with. First of all, I've just gotten into homebrewing and would like to ship some of it from here in Maine to my brother in Phoenix. Does anyone know what the bottom line is on shipping brew? What does UPS think about it?

The other question is like the one Dan Wood asked a couple days ago about making fruit flavored sparkling waters. Unfortunately, my girlfriend doesn't share my enthusiasm for a freshly brewed ale. She does like wine coolers a lot and, being new to brewing, I'm wondering what it takes to make a batch of it. Thanks in advance for any info.

Tim Gray

tgray@nlbbs.com

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Date: 02 Jan 94 20:32:08 EST  
From: Richard Nantel <72704.3003@CompuServe.COM>  
**Subject: Recipe request**

Does anyone have an all-grain recipe producing something similar to Vermont's Otter Creek Copper Ale? It is one of the finest beers I've tasted. I'd also appreciate receiving an all-grain tried and tested recipe for a Bass pale ale. I'm brewing this Thursday.

Thanks

Richard Nantel  
Montreal, Quebec  
Canada

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Date: Sun, 02 Jan 1994 20:39:07 -0500 (EST)  
From: "THE FOURWHEELIN' 'TALIAN WANNABE JOKEMEISTER."  
<AD75173%LTUVAX.bitnet@CUNYVM.CUNY.EDU>

**Subject: question:**

Would any of you more experienced brewers be able to advise me on a simple question? I'd like to know what I should do with my latest batch of beer.

I was using Papazian's Righteous Real Ale (page 178 of TNCJoH) recipe, with the addition of crystal malt for a more reddish color. I also used 6 lb of malt extract instead of 5 lb.

Way back in late November I started this brew in two five gal. buckets. The next day I transferred to carboy. Fermentation slowed and I racked the beer off the sediment and back into the carboy. About mid December the fermentation picked up again and blew foam out the triple tube(?) airlock. It slowed a bit more, and I went back home for the holidays. I'm back now, and the beer is STILL going. It's got one bubble every 7 seconds, and a gravity of 1.006 at 76 degrees F.

Should I let it keep going? Should I bottle it? If I bottle it, should I use less than the recommended amount of primer?

Aaron

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Date: Sun, 02 Jan 1994 20:55:15 -0500 (EST)  
From: "THE FOURWHEELIN' 'TALIAN WANNABE JOKEMEISTER."  
<AD75173%LTUVAX.bitnet@CUNYVM.CUNY.EDU>

**Subject: wine suggestions**

Kim P. asks for wine fruit suggestions...

My only wine book is "Winemaker's Recipe Handbook" by Raymond Massaccesi.  
It has a purple cover. It has lots of recipes for many different fruits.

This fall I picked some wild grapes (Fox, Oregon, Muscadine?) and  
chokecherries and these made my best wine ever. I also made some from mint.  
Another suggestion: try sparkling wine. You just prime it with corn sugar,  
sort of like priming beer.

I have tried peach, too, but don't like it. I tried someone else's peach  
wine, and didn't like his, either.

Good luck... Aaron Dionne

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End of HOMEBREW Digest #1314, 01/03/94  
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Date: 3 Jan 94 01:01:47 MST (Mon)  
From: rcd@raven.eklektix.com (Dick Dunn)  
Subject: re: mead

Carl Howes <sdlsb.dnet!73410%sdllcc@swlvx2.msd.ray.com> [if \*that\* isn't a broken-in-transit address, I don't know what is!] writes:

> A question about mead. I racked my first mead to secondaries last night  
> and, on drinking the hydrometer sample, found a nasty biting plastic  
> flavor. I recall a comment made recently that off flavors are not unusual  
> in young mead, but this off?

Yes, it could be that far off and still have potential for becoming a good mead.

Tell us more about what you did, in particular: what yeast and what fermentation temperatures, any hops?

The name I've got for the taste of an awkward young mead is "Listerine". This is not to disparage mouthwash, but only to observe that several people I know independently came up with the same label for the taste. Anyway, if that description fits, comfort yourself with the knowledge that it does age out. (Usually it's within a year, but we had a pomegranate melomel that took a couple of years and an apricot that took almost four. I've no idea why.)

I changed several things in my meadmaking along the way, and I've not had a young mead show this sort of character in some time...but I'm not entirely sure which change made the difference. The two changes that I think were the most likely:

- \* I use wine or champagne yeasts, and if I can get any info on the yeast I choose one that's low in ester production. Ale yeasts seem like a bad idea, even aside from their lack of alcohol-tolerance.
- \* I don't use hops...hops are for beer. OK, for a bragget you'd probably add hops, but otherwise not. They're not needed, and the taste clashes with the honey.

---  
Dick Dunn    rcd@eklektix.com    -or-    raven!rcd    Boulder, Colorado USA  
...Simpler is better.

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Date: 03 Jan 1994 03:47:30 -0700 (MST)  
From: "Steven W. Smith" <SMITH\_S@gc.maricopa.edu>  
Subject: How hot is uncool?

Got more questions: how hot does wort have to be for HSA to occur? I noticed (nay, gagged on) the aroma of wet cardboard in a glass of an all-extract beer. Could that scent be due to anything else? I've never had that problem before. It was also my only grainless batch and used unfamiliar extracts. I don't recall doing anything that would have aerated the hot wort.

Next: how do you rehydrate dry malt extract? I'm getting very fond of Briess\* dark, but now that I've got HSA on the brain it bothers me to do so much stirring of hot wort. I've been stirring it in when the water's hot, but well before boiling. (BTW, Briess wasn't involved in the aforementioned boxbrau).

Of possible interest: I'll be brewing a 1 gallon (TM) batch of mead cold; filtered honey, no boiling. I just brewed one by boiling that gave off a wonderful spicy aroma for about 3 minutes - I presume all the nifty aromatic whatevers in the boiled batch are gone fer good, and I'm betting they were tasty. The recipe will be 3 or 4 pounds honey, water and yeast. Preliminary results should be in in a couple of months.

\* If anyone has a reasonably priced source for Briess extract in bulk, I'd sure like to hear from you in private mail. TIA

\_/o.O; Steven W. Smith, Programmer/Analyst  
=( )= Glendale Community College, Glendale Az. USA  
U SMITH\_S@GC.BITNET  
smith\_s@gc.maricopa.edu  
"All good people are asleep and dreaming" - Skinny Puppy

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Date: Mon, 03 Jan 94 09:09:11 -0500

From: aew@spitfire.unh.edu

**Subject: dishwasher bottles - YES!**

Bruce,

I always use my dishwasher - with 1/4 cup of b-brite instead of soap and the HEAT DRY CYCLE (most important). I've never had any sanitation problems with the bottles (no gushers, bombs, or sour batches)

Using the autoclave seems slightly too much work when you have almost the same tool in your kitchen (even if it only gets the bottles to about 180 degrees, that's pretty good).

I hope this helps.

-Allan Wright

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Date: 3 Jan 94 14:50:45 GMT  
From: cssc!cong@scuzzy.attmail.com  
Subject: Forced Carbonation or Natural

In HBD 1312 Jack Tavares asks

>1. Should I carbonate with corn sugar/DME or with the CO2?  
>What have people found to be the best/easiest?

I have been kegging for some time and have tried both forced carbonation and natural. The forced carbonation is quick and easy. It can, with certain beer styles, give you a drinkable beer with a fairly nice head in a few days. I feel the head isn't as rich and creamy as a naturally carbonated beer. If you seek beer in a hurry, force carbonate. To me, that's not why I brew but when your running low or only have a few 5gal kegs, it is convenient. To me natural carbonation is the way to go. I have many kegs and always have many gallons on hand. Both are easy, Simply prime in the Keg after you inject some CO2 and before you rack. You simply blow off 1/2 a glass when you naturally carbonate to rid yourself of the spent yeast. I recommend you try both and see what you prefer.

>2. Are there gizmos available to allow me to hook up two  
>kegs at once for conditioning/serving?

Your kegging system most likely includes a single line manifold. This can be replaced with a multiline manifold quite easily. They can most probably be purchased where you got your kegging set-up or through the mail. You can find several Mail Order houses in Zymurgy or other beer related periodicals.

cong

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Date: Mon, 3 Jan 94 09:49:46 EST  
From: lyons%adcl@swlvx2.msd.ray.com  
Subject: Improving extract beers.

Is it important to boil the hops with the malt?

On the back of a label from a can of extract malt I read a procedure in which it was suggested to boil the bittering hops in water and add the extract after the boil was finished. This seems to make some sense. The "extract twang" is due in part to caramelization of the malt sugars. Since caramelization is a function the time of boiling the malt, it seems wise to limit the time the malt is boiled. Boiling the hops in just water also makes sense from a hop utilization standpoint, since the percent utilization will be greater for a low gravity boil (water). Would following such a procedure improve the taste of extract brews? Any comments?

Chris

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Date: Mon, 03 Jan 94 10:08:03 -0500

From: aew@spitfire.unh.edu

**Subject: Re: Sam Adams taste-alike**

Here's one that will keep Koch from getting a few \$\$\$:  
This is from a previous HBD i think.

weyland@sn.jsc.nasa.gov (WEYLAND,MARK) writes:

>After all the negative words concerning Sam Adams I hope I don't get flamed  
>off the planet for requesting recipes to approximate their beer or one with  
>a similar taste. I am new to homebrewing (1 batch so far) and as of yet  
>can not make a true lager, so I hope there are some recipes for ales which  
>have this taste. Please Email responses. Thanks in advance.

\*I\* like the beer. And, hey, I haven't been sued yet.

I hope you get a whiter, lasting-er head than the real SA.

Samuel Adams Taste-Alike Beer

For 5 gallons:

INGREDIENTS

1 can Munton & Fison Premium Kit  
1 Packet yeast (under cap)  
2 1 lb. packages Amber DME  
1 1 oz package Hallertauer hop pellets  
1 1 oz package Tettnang hop pellets  
1 cup corn sugar (for priming)

DIRECTIONS

Remove label from Kit and stand in warm water for 15-20 minutes.  
In a pot sufficient to boil 2 gallons of liquid, empty DME.  
Open can of malt and empty contents into pot onto DME.  
Using one gallon hot water, rinse out can and add to pot.  
Turn on heat and carefully bring to a boil. Add package of  
Hallertauer hops, Adjust heat and simmer for 20 minutes.  
Add Tettnang hops and simmer for 10 minutes.  
Meanwhile, put 4 gallons cold water into primary fermenter.  
When boil is complete, empty hot wort into cold water. When  
temperature reaches 80 degrees Fahrenheit, open yeast and  
sprinkle onto surface of the wort and cover tightly.  
Place fermentation lock with water in lid.  
Allow beer to ferment for four days in primary fermenter,  
Transfer to clean secondary fermenter and allow to ferment for an  
additional ten to fourteen days.  
Siphon beer from secondary fermenter into clean bottling bucket.  
Dissolve priming sugar in a small amount of beer and add to  
bottling bucket. Fill clean bottles and cap. Let stand for five  
days at room temperature and then move to a cool place.  
Beer will be carbonated in three weeks and will improve for

several months.

(AEW) - A friend of mine has brewed this several times with great success - he adds an additional pound (total of 3) of DME.

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Date: Mon, 03 Jan 1994 10:09:45 -0500  
From: rprice@CBMSE.NRL.NAVY.MIL  
Subject: Formula for Fullers ESB

Hi;  
Does anyone know of a good formulation for Fullers ESB ?

I brew either extract or Mash, the important part is the taste.

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Date: Mon, 03 Jan 94 10:27:37 EST  
From: gorman@aol.com  
Subject: Sam Smith's Oatmeal Stout

Paul H. writes:

>Subject: Samuel Smith's Oatmeal Stout  
>Not a direct brewing question, but could someone ve  
nture  
>an opinion on whether or not this beer is worth \$17.00 a  
>six-pack?

Many stores sell Samuel Smith's  
by the single "Yorkshire Pint" bottle. It's about \$2.50/bottle in the DC  
area. Not much of an investment fo  
r a taste.

It is the Oatmeal Stout to die for, IMHO.

Bill G

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Date: Mon, 03 Jan 94 10:47:36 EST  
From: dan\_fox@ccmail.GSFC.NASA.GOV  
Subject: more on bottles

Hello all!

I'm new to brewing, the Net, and this list. That being said,

I don't worry all that much about bottles. When I started, I weighed 6 each of Bud bar longneck returnables and Sam Adams throwaways. They all weighed between 285 and 310 grams, with no discernible distribution vs. origin. So I don't think that there is enough difference to be worried about. I didn't do crush testing, burst psi, or any other test-to-ultimate-failure.

There is a difference in lip structure, evidently (at least with my bottle capper). Some bottles take a cap better than others, with Sam and Bud being good, and Aass and Bass Ale (among others) being bad. I use Sam bottles because I generate a steady stream of them, and I like the shoulder in the bottle for decanting.

Thanks, someone, for the tip on using the oven to sterilize bottles. I had often wondered about it, and I think I'll try it.

Dan Fox

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Date: Mon, 03 Jan 94 10:51:38 EST  
From: "Anton Verhulst" <verhulst@zk3.dec.com>  
Subject: answers to kegging questions

>1. Should I carbonate with corn sugar/DME or with the CO2?  
>  
>Papazian's book mentions using DME/corn sugar and the literature  
>I got with the kegging system says to use the CO2?  
>  
>What have people found to be the best/easiest?

As always, there are trade-offs. You can use DME and wait a couple of weeks to carbonate. There will be sediment at the bottom that will wind up in the first couple of glasses. This can be reduced by cutting about an inch (2.5cm) from the end of the pickup tube.

If your beer is reasonably clear before kegging, forced carbonation will give you beer that is ready to drink. NOW! You can also carbonate to very precise levels by adjusting the pressure. I force carbonate and my 10 pound CO2 tank will last me for about 20 batches. Most people have 5 pound tanks and may tire of getting it refilled often, and therefore may opt to carbonate naturally.

>2. Are there gizmos available to allow me to hook up two  
>kegs at once for conditioning/serving?

Yes, a simple T fitting and some hose and an "in" connector will do the job. The problem that arises is, what if you have a lager that should be chilled and well carbonated and an English style ale that should be served warmer and much less carbonated? Unless you get multiple regulators all kegs would be at the same pressure.  
be served

- --Tony Verhulst

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Date: Mon, 3 Jan 94 9:15:16 MST  
From: Earle M. Williams <earlew@drc.usbm.gov>  
Subject: Samuel Smith's Oatmeal Stout

>  
> Not a direct brewing question, but could someone venture  
> an opinion on whether or not this beer is worth \$17.00 a  
> six-pack? I've noticed it on the shelves a couple of times  
> and it sounds very tempting, but I've been reluctant to  
> take the plunge.

>  
> | Paul Hethmon | Anonymous ftp for  
> | hethmon@cs.utk.edu | Woodworking: cs.rochester.edu  
> | University of Tennessee | HomeBrew: sierra.stanford.edu  
> | Knoxville, Tennessee | OS/2 Info: ftp-os2.cdrom.com

\$17.00US a six-pack?? Where are you shopping? Granted, it is a fine  
brew. I've purchased single bottles at a local watering hole (ouch!)  
but I think I've seen sixers of this fine beer in the \$10-11 range  
at a liquor warehouse in Denver. For me, it isn't worth it at \$17.

- --

Earle M. Williams  
U.S. Bureau of Mines  
Denver, Colorado USA  
(Internet) earlew@drc.usbm.gov

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Date: Mon, 3 Jan 94 9:48:25 MST

From: npyle@n33.stortek.com

**Subject: Batch Sparging/Special B/Miscellany**

Chuck Mryglot mentions that he batch sparges and then says:

>Now, - I usually get 20 - 25 pts/lb/gal.

I consistently average 25 pts with a similar setup and procedure.

> - Is there a relationship between sparge rate and extraction?

Possibly, but I don't think it has a large effect.

> - Is my process all screwed up?

Only if you want extract rates of over 30 pts.

> - Does any one else use a similar setup and get similar or better  
> extraction?

See above.

> - Does any one get 30 - 35 pts/lb/gal?

Only the ones who are lying about their extraction. I'm joking!!! ;-)

Note

the smileys! Hey quit throwing those rotten tomatoes!!!! I believe ALL of the grain bill should be included though (note a recent thread on gravity points from black malt, etc.).

Actually, batch sparging leaves behind lots of sugar because you've created a single concentration of the hot liquor. With "normal" sparging, the concentration of sugar (i.e., the specific gravity) drops as you pull wort out the bottom and add water in the top. You lose this advantage with batch sparging, but it sure is easy. If you really want to increase your yield, you might try a second batch sparge after the first one is finished draining. In this case, you should adjust the volume of the first sparge downward so you don't end up with too much liquor, and so you don't oversparge.

\*\*

Jim Busch and Jeff Frane write that Special B is not the same as chocolate malt. I know Belgian Special B isn't chocolate malt, it is a very dark crystal (maybe more???). I guess the chocolate malt I've been buying isn't too impressive, though, and the Special B seems to be a big improvement. It is the best choice for me at this time.

\*\*

Jeff Frane writes:

>Hey! How come Norm Pyle can submit an article with lines greater than  
>80 chars in length, and when I respond to it, my article gets bounced!  
>NO FAIR!

Life isn't fair, Jeff. Its a conspiracy... Actually, I get bounced regularly  
for this violation; I don't understand it.

\*\*

Paul Hethmon writes:

>Not a direct brewing question, but could someone venture  
an opinion on whether or not this beer is worth \$17.00 a  
six-pack? I've noticed it on the shelves a couple of times  
and it sounds very tempting, but I've been reluctant to  
take the plunge.

Paul, it is not worth \$17 per six, for one reason: freshness. Most of the  
SSOS he get is quite old. If it didn't sit in a warehouse on the docks for  
six  
months, it undoubtedly sat in the liquor store for that long. I have no  
problem spending good money for good beer, but SS products are overpriced for  
the beer that I pour into my glass. It is a \$17 gamble that I don't take any  
more (actually only \$12 around here). Now, if I could get it fresh...

Cheers,  
Norm

---

Date: Mon, 03 Jan 1994 11:22:09 -0600 (CST)

From: SWEENERB@memstvx1.memst.edu

**Subject: kettle mashing on a Cajun cooker/gelatin & yeast**

For Christmas this year my inlaws gave me a Cajun cooker and now I'm thinking about moving my brewing out of the kitchen. I have been doing all-grain batches using two pots on our gas range with mashing/sparging in a picnic cooler. When I make the big move to the Cajun cooker I plan on getting one big 8 gal. pot and kettle mashing. I imagined the process would go something like:

1. heat water in kettle to strike temp and add grains
2. mash for 90 min.
3. separate wort from grains (either use the EASYMASHER approach of putting a drain in bottom of kettle or use a metal racking cane) and put in one of my other pots
4. add heated sparge water and collect more wort. This is what I am fuzzy about; how do you heat sparge water and at the same time keep mash hot with only one heat source?
5. dump grains from kettle when finished sparging, add wort and boil as usual

If any of you brewers out there who are utilizing this method could fill in some of the missing details or better describe how the sparging process works here I would really appreciate it.

As always,

Bob Sweeney  
sweenerb@msuvx1.memst.edu

Oh yeah, while I'm thinking of it, I have been using gelatin as a clarifier on most of my last batches with good success. On my last batch I saved the dregs from the secondary which is probably composed of yeast which has been absorbed by the added gelatin. Can this be gelatin/yeast mixture be repitched?

I was wondering if the yeast would go through a complete fermentation cycle after being absorbed by the gelatin. For what its worth, I've used plain gelatin purchased at the grocery store (comes in a box of 32 - 1/4 oz packages)

which is much more economical than the 1 oz portions available at my local homebrew store and works exactly the same.

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Date: Mon, 3 Jan 1994 09:54:53 -0800  
From: wolfgang@cats.ucsc.edu (Robert F. Dougherty)  
**Subject: Re: Brewing Wine coolers**

>From: tgray@nlbbs.com (Timothy Gray)  
>Subject: Shipping brew, Brewing Wine coolers

...  
> The other question is like the one Dan Wood asked a couple days ago about  
>making fruit flavored sparkling waters. Unfortunately, my girlfriend  
>doesn't share my enthusiasm for a freshly brewed ale. She does like  
>wine coolers a lot and, being new to brewing, I'm wondering what it  
>takes to make a batch of it. Thanks in advance for any info.

>  
> Tim Gray tgray@nlbbs.com

Wine coolers are basically just wine, fruit juice and carbonation. You can try some white wine, orange juice and seltzer water for starters. Perhaps starting with cheap champagne and omitting the seltzer will produce a less watered down version.

Or, if you really want to "brew" something nice, get a gallon jug of preservativeless apple juice, open it, pour out a cup of juice, add about 1/4 packet of champagne yeast, and cover with an airlock. (A piece of sanitized saran wrap secured with a rubber band works fine.) Let this stuff ferment till still (ale temps) and prime and bottle as you would beer (try about 1/5 or 1/6 a cup of cornsugar per gallon). In a few weeks, crack one open and drink straight (it'll be dry) or mix it with some fruit juice or fruit syrup. (Thawed frozen concentrate makes nice fruit syrup- adds lots of flavor and sweetness without diluting the drink much.) I just made some with raspberry juice concentrate and some citrus blend concentrate. (Rave reviews from all who tried 'em at a new years party.)

Here's a question of my own:

Has anyone tried playing with thermoelectric modules? (They're chips which act as heat pumps when a current is passed through them. A few cooler makers have used them in electric coolers.) I've been looking for a small used fridge for my brew closet (space is tight!) and can't find one. I'm considering building an insulated box and re Fridgerating it myself. The solid-state system appeals to me cause I don't want to mess with hoses, coils, compressors, etc. and I just plain like neat, new gadgets.

Any info appericiated, but I'm really trying to find a source for the modules. I've tried all the local electronics shops and Edmund Scientific- no luck.

thanks,  
bob dougherty  
wolfgang@cats.ucsc.edu



Date: Mon, 3 Jan 94 12:30 CST

From: korz@iepubj.att.com

Subject: Sanitizers/Carapils/Bottling/StarterOG/HopStorage/Fruit/GrainStorage

Russ writes:

> Re. sanitizing solutions: I've got a 5-gallon plastic bucket that I  
>keep filled with a strong, almost saturated, solution of B-Brite. As  
>long as I remember to tightly seal the cover, it remains active (ie. it  
>is still very "slippery") for a long time (months). I even store things  
>such as rubber stoppers and plastic fermentation locks right in the bucket.

A word of warning. I'm not a chemist, but I ran this across one and I think I have this right: B-Brite and One-Step are primarily Sodium Percarbonate. When you mix Sodium Percarbonate with water, you get something that is like Hydrogen Peroxide (H2O2) and Sodium Carbonate (Washing Soda). It is the H2O2 that is the sanitizing agent. After a short while (I don't know how long) the Hydrogen Peroxide loses all it's extra oxygen and becomes water. The slippery feeling is the Sodium Carbonate, which is moderately alkaline, and thus feels slippery. I've had problems with soaking bottles overnight in pure Sodium Carbonate solution (a white film formed on the glass, which I eventually got off with lemon juice solution, but any weak acid should work) so you may not want to soak things in B-Brite.

\*\*\*\*\*

Mike writes:

>When should Carapils be added in the mashing process to obtain  
>the residual sweetness associated with the grain? In the past  
>I have added it at mashout along with my Crystal but I'm not  
>sure how effective this is.

I have used Carapils quite a few times without mashing it and had success. It is simply a very light Crystal malt and thus you don't need to mash it. Some have written that US Dextrine Malt is different from Carapils, but this is not my experience. The US Dextrine Malt I've used was very hard indeed (steely), but I did not mash it and the beer came out clear without any finings other than Irish Moss. I believe that Carastan may just be a trademarked name for light crystal, just as Carapils is (although the trademark does not appear to be enforced).

\*\*\*\*\*

Alec writes:

>(2) The proprietor of some store tells me to bottle as soon as the  
>gravity falls below 1.010. Says that if I let the beer ferment further  
>I'm "losing alcohol". This doesn't make sense to me. Can anyone explain?

The proprietor does not know what he/she's talking about. The practice of bottling when the gravity falls below 1.010 is an old one that made for inconsistent carbonation. Most of the beers I make have FGs higher than 1.010, some higher than 1.025, so this only reinforces the fact that this is the wrong procedure. A much better practice is to let your beer ferment out completely and then add 1/2 to 3/4 cup of corn sugar for a 5 gallon batch (boiled in a cup or two of water to sanitize) for carbonating in the bottle.

>(3) There seems to have been a lot of discussion about starter  
>gravities in HBD. I've just gone and made up a pile of starters  
>(boiled up 2 gallons of wort, then canned it in mason jars). The  
>starters turned out to have a higher SG than I was expecting -- about  
>1.050 vs. the 1.040 that I was trying for. I suspect that the 1 Kg  
>bag of dried malt extract I purchased was a little overfull. In any  
>case, my question is simply this -- does anyone have a good feel for  
>what the optimal SG for a starter is? Is my 1.050 going to cause a problem?

There has been some debate on this point. Some say that it's best to use a starter gravity that is close to the wort it will see, others say that a lower OG starter makes for better yeast health. I use starters that have gravities from 1.020 to 1.040 and have not found \*significant\* differences in lag times or fermentation times. One point of note (that I recall from HBD a year or so ago) is that large yeast mass does not necessarily mean good fermentation. A large yeast mass can be grown using a corn sugar + yeast nutrient starter, but that the subsequent fermentation from this starter was sluggish and the final gravity was higher than expected. I think that most agree that malt extract or spare wort are the best sugar sources for starters.

\*\*\*\*\*

Scott writes:

>The statement 'this will cut the rate of deterioration in half'  
>makes me wonder if I should scrutinize how my local vendor  
>(and their suppliers) handle their hops. As I venture into  
>the more exotic varieties of hops, (which are less commonly  
>used), should I assume that I will need more quantity to  
>achieve the same quality because of aging?

By all means everyone should scrutinize your vendors for not only hops but also grain, extracts and yeast. I would encourage all to ask your suppliers to not only provide hops in oxygen-barrier packaging, but also to print the crop year and packaging date. Several years ago, many suppliers didn't even supply Alpha Acid Percentage, but homebrewers got smart and demanded it!

>Has anyone developed a scale to indicate rate of deterioration  
>of aroma/alpha over time?

Yes there is a factor that shows the \*relative\* storagability for hops, but it is not directly useful because it is only one factor at one temperature and there's no way of knowing what the deterioration would be at 10F or if the hops spent two weeks in air at 60F, then a month in air at -20F, then three months in CO2 at 40F in an O2-barrier bag. Even if we knew all these factors, there would be no way of knowing the history of the hops you are buying. Then there's compressed bales, versus pellets, versus loose whole hops, etc. Here's the table:

variety	storagabilty
	(% of AA remaining
	after 6 months storage
	at 20 degrees C)

CASCADE 48-52

CENTENNIAL 60-65  
CHINOOK 65-70  
CLUSTER 80-85  
FUGGLE 60-65  
GALENA 75-80  
HALLERTAUER 52-58  
LIBERTY 35-55  
MOUNT HOOD 50-60  
NUGGET 70-80  
PERLE 80-85  
TETTANNER 55-60  
WILLAMETTE 60-65

The bottom line is: find a supplier who uses CO2- or N2-purged, Oxygen-barrier bags, labels them with %AA, crop year and packaging date and support them. It's the freshest hops you'll get unless you grow them.

\*\*\*\*\*

Chuck writes:

>If you have a food processor, the steel blade, lightly pulsed, will  
>macerate the fruit better than you could do with a meat tenderizing  
>hammer (without the splash too).

I recommend not cutting up the fruit much at all. It will make racking much more difficult. I just lightly crushed the frozen cherries after blanching and they lost virtually all their color to the beer. I think the yeast will get in there and eat the sugars whether you pulverize or not.

\*\*\*\*\*

Spencer writes:

>Ed's note about keeping hops reminds me of a trick I recently figured  
>out for easily "vacuum sealing" stuff in ziplocs (at least). I take a  
>straw and stick it into the bag, then zip the bag as far shut as I  
>can, and hold it tightly around the straw. Then I suck on the straw  
>until no more air comes and quickly draw out the straw, sealing the  
>bag behind it. Not as good as a commercial vacuum pack, but better  
>than doing nothing. And easy & cheap.

I'd just like to point out that with standard Ziplock(tm) bags (which are made of HDPE) this indeed works for things like grain or DME which are staled by water vapor, but does little for hops since the oxygen can come right through the plastic anyway. Standard ziplock bags, even the freezer bags are quite thin, actually, and I've noticed that you can easily smell the grain through them (implying that grain aromatics are escaping). I use 6-mil HDPE bags for grain and then vacuum-seal them. When storing the grain long-term, I use 5- and 7-gallon, white, HDPE buckets with gasketed lids, which appear to really seal in the aromatics and seal out moisture.

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Date: Mon, 3 Jan 1994 10:55:21 -0800 (PST)

From: Eric Wade <ericwade@CLASS.ORG>

**Subject: Mill adjustment**

Happy New Year! I rec'd an adjustable Glatt malt mill for xmas:). Does anyone have any suggestions on where to begin with gapping it. I know that the proof is in the milling, but I've never milled my own grain before and would like some help with getting started. I've got feeler guages for gapping plugs, etc. I realize that the gap is somewhat dependent on the grain used. I plan on using either US 2-row (Klages/Harrington) and/or De Wolf-Cosyns Belgian ale malt. Also, what should I be looking for in terms of the milled grain? Should the grains be crushed completely open, only gently squeezed, shredded into flour, etc. I know from following some earlier posts the basic idea, but a little refresher would be appreciated.

TIA,

Eric Wade <ericwade@class.org>

U.S. Court of Appeals for the Ninth Circuit, Library  
San Francisco

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Date: Mon, 3 Jan 94 14:15:42 -0500  
From: cestes@cargos5.DNET.NASA.GOV (Chris Estes)  
Subject: French Brewing news

Hi all...

While not especially famous for their brewing, the French are always up to something. I work for a French company and we get the newsletter from the French embassy, "News From France". I quote with abandon (and without permission!):

The "Group of Seven" Alsatian breweries, ranging from Kronenbourg to Schutzenberger, recently met in Strasbourg to discuss this year's innovations in the beer market designed to entice consumers. Among products to enter the market this year are a rum-flavored beer, a beer for cats and dogs, and a Christmas beer.

FWIW!

-Chris Estes-

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Date: Mon, 3 Jan 94 13:24:31 MST  
From: "Mark B. Alston" <c-amb@math.utah.edu>  
Subject: Re: Specific Gravity readings

Rob,

If you took the reading after letting the wort cool in the fermenter then you will have a gradient between the top and bottom. Thus, if you took a reading off of the top of the wort the gravity will appear lower than the actual gravity. I would suggest taking the gravity measurement just after aerating the wort for the yeast. At this point it is mixed up into a uniform density.

Good luck,  
Mark.

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Date: 3 Jan 94 15:20:31-0500  
From: JOHN.L.HALE@sprint.sprint.com  
Subject: Use of Wort Chillers

After following the subject on the HBD over the past year and asking a few questions, I recently built my first wort chiller and am very pleased with the results. (A note to other chiller novices: build one, it's very easy). Now I have a couple of questions concerning the proper use of this beast.

The details:

Immersion type; 2 coils, 3/8" tubing, 15 ft in ice chest, 35 ft in brewpot

Recipe: IPA, 9 lbs of DME, 1 lb crystal, Wyeast British Ale, no starter (short on time), leaf hops in bags.

I've never used a chiller before so I didn't know what to expect. It got the boiling wort down under 70 degrees in about 15 min. I then siphoned the wort into a 7 gal carboy and pitched yeast. I didn't observe the cold break (in the pot, that is) that I've heard so much about. However, about two hours after I pitched the yeast I had about two inches of "stuff" on the bottom of the carboy.

I went back and reread one of my Dave Miller book (can't remember which) and he seemed to be saying that one should let the wort settle in the brewpot after chilling prior to racking to primary. Am I reading this right?

I'm curious about the procedures that other people use concerning wort chillers. At what point do you see the cold break and can you effectively rack the wort off the break and leave it behind?

Thanks for any info. Reply in HBD or e-mail.

Thanks,  
John Hale  
(john.l.hale@sprint.sprint.com)

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Date: Mon, 3 Jan 94 13:26:57 MST  
From: "Mark B. Alston" <c-amb@math.utah.edu>  
Subject: Re: Shipping brew, Brewing Wine coolers

Tim,

Why don't you try brewing a framboise or a similar fruity ale.  
Your girlfriend would probably appreciate a raspberry wheat beer or  
perhaps a peach ale.

Mark (whose girlfriend can't get enough stout) Alston.

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Date: Mon, 03 Jan 94 14:41:32 CST  
From: jim pockstaller <HFIN012@UABDPO.DPO.UAB.EDU>  
Subject: miller stout

I tried Miller's stout this weekend. I am no beer judge but i was not impressed. To say it was a bit thin would be an understatement, in my opinion.  
I don't know about stacking up to Guinness analytically, whatever that means, but it sure did not stack up taste wise.

jim pockstaller

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Date: Mon, 3 Jan 94 15:03 CST

From: korz@iepubj.att.com

Subject: ScotchCleanup/CommercialFGs/LagerStarters/lowOG

Steve writes:

due to other demands on my time ;newborns do that) . Also what is the best method for removing that burnt material from the bottom of the pot TSP and a Scotch BRITE pad worked but with a lot of scrubbing.

I recently used a 3" spackling (sp?) knife. One swipe and the scortched malt came right off. Then I finished off with a pot scrubber. Total time: 1 min.

\*\*\*\*\*

Jeff writes:

>balance problems just like a beer that finished too high. Does anyone >out there have a list of \*finishing\* gravities for commercial brews?

Sure. See Fred Eckhardt's "Essentials of Beer Style." I read my copy while formulating virtually every batch.

\*\*\*\*\*

ELTEE writes:

>What temperatures should starters for lagers be done, at ale or lager temps? >Also, is it a problem to use a much bigger bottle, such as a 1 gallon for a >1 quart starter?

I believe that starters for both ales and lagers should be fermented at 70-75F. From there you have two choices: 1. the traditional German method or 2. the shortcut method.

1. SLOWLY cool starter (a couple of degrees per hour) to the temperature of you primary ferment (oh, say, 50F) and quickly cool your wort to the same temperature. Pitch a LOT of yeast into a well-aerated wort. Ferment.

2. Pitch a big starter at 70F into 70F well-aerated, wort. Wait till fermentation begins, then SLOWLY cool to 50F and finish ferment there.

Pros & cons: The traditional German method will give you less esters and a more accurate representation of a lager, but is tougher and you had better be prepared for some longer lag times. The shortcut method is just the opposite... quicker start, but more esters -- inappropriate for lagers.

Depending on the yeast, you can get very good results with method 2, but I used method 2 once on a 1074 bock, pitching at 65F, then going to a 57F crawlspace for 24 hours till fermentation began. Primary at 50F, secondary at 45F with Wyeast Munich Lager (#2308). Judges said that it was a bit too fruity. So there you have by datapoint.

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Rob writes:

>finished preparing the wort and was ready to add the yeast I took a >hydrometer reading and it was 1.022. Although I am a neophyte at this sort of

>thing, I do know that the reading should have been much higher

Unless you used very little extract, the problem was probably that you poured hot wort into cold water and then took the reading. What happens is that the hot, heavy wort sinks to the bottom of the fermenter and you need to mix quite well before taking a reading. Don't worry, the beer will turn out just fine if this was the problem. If indeed you used only 2.5 pounds of extract in a 5 gallon batch, then your problem was that you did not use enough extract, but you can rescue the batch by adding more! Boil up some more extract, cool it down in the sink (so you don't kill the yeast) and then add it to the fermenting batch.

Al.

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Date: Mon, 03 Jan 1994 08:49:42 +0000 (U)  
From: George Tempel <tempel@MONMOUTH-ETDL1.ARMY.MIL>  
Subject: None

None

in HBD #1314:

>In the fine tradition of... "Relax. Don't Worry. Have a HomeBrew!" I am  
>trying to do just that. I have just tried my first batch of HomeBrew. After I  
>finished preparing the wort and was ready to add the yeast I took a  
>hydrometer reading and it was 1.022. Although I am a neophyte at this sort of  
>thing, I do know that the reading should have been much higher (about  
>1.038-1.045). The wort was at 65F so the temperature should not have affected  
>the reading. I took the reading in the fermenter tank (one of those white  
>plastic pails), could this be the problem. Any suggestions.  
>  
> -Rob (trying to relax, waiting for a homebrew) Emenecker  
> mail: RobEmnckr@aol.com  
> voice: 215-239-9108

Relax Rob. Really. I have 3 batches under my belt, and am starting a fourth,  
so I know from whence you come.

You are correct in thinking that 1.022 is a low gravity (starting). Questions  
to ask yourself are:

1: if you did a partial boil (like most extract stuff) of 2 gallons or so,  
then  
mixed with cooler water in a fermenter, did you stir things up nicely? You  
might have an inversion layer going on there, with warm/cold layers in  
the fermenter.

2: Perhaps you added too much water to the fermenter and are WAY over  
5 gallons? With a 6.7 gallon pail this can be easy to do because it never  
really looks like enough liquid in the bucket.

3: What was the initial gravity supposed to be, according to your  
recipe or kit? You just might not be that far off if it is an American  
commercial style beer (coors or something).

4: In the future, take a sample of your liquids, place into the tube  
that your hydrometer came in, and measure in there, NOT in the  
fermenter. I take the sample with a sanitized glass baster  
(available from some homebrew stores and various kitchen  
gadget places...glass is very easy to sanitize, while the plastic  
is a problem and the metal ones can rust) and release the contents  
into my hydrometer "sleeve" with the hydrometer already in it,  
this way I know when I have enough (the hydrometer floats up off  
of the bottom). By measuring IN the fermenter you could potentially  
infect the wort (but you sanitized, of course, right...), and if you have  
a thermal layer going on, you could be measuring a "concentrated"  
section of wort.

My 6.7 gal plastic bucket/lid combo serves as a bottling tank in that it has a nice spigot near the bottom. During primary fermentation I will just place the hydrometer tube under the spigot and let some wort/beer into the tube. No fuss, no muss.

Relax, and plan your next homebrew!

george

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Date: Mon, 3 Jan 1994 13:22:22 -0800 (PST)  
From: gummitch@teleport.com (Jeff Frane)  
Subject: Ovens Yet Again

Doubters!!

At any rate, various questions arose about my practice of sanitizing bottles in the oven. Questions of temperature, breakage and those little foil caps:

The temperature I cited (350F) for 90 minutes, may well be overkill; I've suspected as much. But given that Dave Logsdon (of WYeast) gave me the numbers, and given that it isn't any more effort to do it at 350 than at 250, and given that I'm not motivated to do any research on it, I've stuck with those figures. As long as it works, I say...

Ovens, by the way, warm up slowly by their very nature. I see no reason to artificially creep the temperature upward. It's possible that some of you have ovens so effective that they reach 350F in a matter of minutes, but hey...

Someone reported breakage from bottles that had been heated. I don't know how to respond to that, since I wasn't there and have no reason to doubt anyone's word on it. All I can respond is that I have bottled literally hundreds (thousands?) of the little glass bombshells and have never lost a single one. As someone else pointed out about taking bottles out of the dishwasher, temperature at filling is relevant -- I never filled a hot bottle either, perhaps this is the point of stress.

Alan Carlson, from Sweden, mentions also using little foil caps on his bottles (someone else wanted to know why) to keep the bottles sanitized once they've come out of the oven. Yup. And to answer Alan's question, yup again: they stay nicely sanitized for quite a while after the fact. I regularly use them days -- or even a week or more -- after they come out of the oven; that's the whole point. Once they've been in the oven and are kept closed by the foil, I'm mystified at how the bottles might suddenly become \*un\* sanitized. This doesn't mean I've ever had the nerve to use the bottles a couple of months later -- why take chances with fate?

- --Jeff

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Date: Monday, 3 January 94 14:40:31 CST

From: LLAPV@utxdp.dp.utexas.edu

Subject: threads

Howdy,

I'm just picking up on some threads from the last 8 HBDs (I was on vacation).

In HBD 1306, Mike Yee was comparing Hoegaarden White & Celis White. He wonders about the water differences. I do know that one reason they picked Austin to brew Celis was because of the similarities of the water. There's a lot of limestone around here, & Pierre Celis liked the mineral content. I do know that they are different beers. It's my understanding that after Celis sold Hoegaarden, Interbrew did change the product some. Plus, why would he want to stick with the same thing? He is a pretty innovative guy.

Regarding ads. Some of the big guys are bashing each other & the little guys in advertising, but I did see something hilarious the other day. I think it was an old ad, because there was a thick layer of dust on it at the store where I saw it. It showed a bottle of Sam Adams Boston Lager & a bottle of Young's London Ale. The copy went on to note that Mr. Adams, living in colonial Boston, probably enjoyed the beverage of choice, ale. It also points out that the ales were much like London Ale. It then says that if you want a good lager, drink SABL, but if you want to drink what Sammy drank, drink Young's London Ale.

Regarding dishwashers: I've had no problem using mine for cleaning my bottles, & I pretty much use the method everyone has been describing. But, to each his/her own.

Regarding Holiday Cheer: I've brewed this Papazian recipe twice now (or at least something strongly based on it) & have been very happy with it. The ginger does mellow out, which, to me, is a shame. Try it with nutmeg added.

Happy brewing,

Alan of Austin

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End of HOMEBREW Digest #1315, 01/04/94

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Date: Mon, 3 Jan 94 16:40:49 EST  
From: Jim Grady <grady@hpangrt.an.hp.com>  
Subject: Re: Keg Prices

In HBD #1306, Norm Pyle says:

> Recent HBD reports indicate that the used 1/2 barrel straight-sided  
> sankey kegs from BCI cost \$43.50. This is in error (I just received a  
> price sheet). The actual cost is \$61.50. The barrel shaped sankey's  
> in that size are indeed \$43.50. Is it worth it to pay more for the  
> straight sides if you are going to use these things as tuns and tanks?  
> Is it that much more trouble to install fitting on the barrel shaped  
> kegs? FYI, sankey is the style of tap on the keg. BTW, I thought I  
> might buy the sankey valve removal tool and possibly avoid having to  
> cut a keg. They want \$225 for it! Yikes! I'll find another way...

I called BCI on 12/14 and got quite a different story over the phone. They said new Sankey kegs are \$99.50 (or so). I asked about a used one and they said that they didn't have any, only the kind with the round sides and the bung hole on the side & they were \$42.50. When I said I only wanted 1, he asked if I was going to use it as a brewkettle. I said yes and he said that they sell a "Brewkettle" which is the 15.5 gal, straight-sided keg with the top cut off. He said it is stainless steel and still has the handles & they sell a lot to homebrewers. The price is \$42.50 (+ shipping, naturally). Well, that was a no brainer for me! I sent off a check and just got it the other day. (They don't take MC or Visa). It took 15 days to get from TN to MA (with Christmas in the middle).

The keg seems to be quite reasonable. There were a few sharp parts where they sawed the top off - probably a lot fewer than I would have left and I didn't have the do the work! I could easily take the sharpness off with a hammer (ear protection recommended).

Overall, I am quite satisfied. That address once again (thanks Dion!):

> BCI can be contacted at  
>  
> Bev-Con International  
> 6400 Highway 51 South  
> Post Office Box 396  
> Brighton, TN. 38011  
> (901)476-8000  
> (800)284-9410

- --  
Jim Grady | "Immediately after Orville Wright's historic 12 second  
grady@an.hp.com | flight, his luggage could not be located."  
| S. Harris

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Date: Mon, 03 Jan 94 16:32:30 MDT  
From: exabyte!smtplink!guym@uunet.UU.NET  
Subject: "Christmas in Ireland" at 2 years

I had the pleasure over Christmas to taste a 2-year-old Christmas Stout. It was brewed in September of 1991. The funny thing is that it was my beer but I had given some to my good friend Jeff Herring or it would never have lasted 2 years. We drank some of it last year and old Jeff even managed to save two bottles until this year. The recipe was called "Christmas in Ireland" and I posted it in HBD #727 on 9/19/91. It is also in "The Cat's Meow 2" on page 5-20. I used 4 ounces of grated ginger and a myriad of other spices and ginger was evident (but not unpleasant) on Christmas of '91. The bottles we drank this year were remarkably smooth and clean-tasting. There was a delightful spicyness along with the characteristic stout bite, but no overpowering single spice. Age has blended the flavors nicely. The batch I brewed for Christmas '93 is yet another stout with maple syrup and cinnamon this time. It is very nearly in the barleywine range with an OG of 1.087. It was thick and somewhat sweet, with the maple flavor coming through in the aftertaste, and I put a dozen pints of it aside for next year. I'm convinced that spiced beers, especially the heavy holiday variety that I brew, benefit greatly from a bit of aging as long as your sanitation is good and you use good, clean liquid yeast. I doubt another one of mine will make it to 2 years of age though since I now live in Orlando and Jeff still lives in Huntsville, AL!

Guy McConnell -- guym@exabyte.com

"And the beer I had for breakfast wasn't bad, so I had one for dessert."

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Date: Mon, 3 Jan 1994 17:00:30 -0800 (PST)

From: mclagan@sfu.ca

**Subject: Sierra Nevada Nirvana (Summary)**

Greetings Brewers:

As promised, I've consolidated the recipes and ideas sent to me regarding the cloning of Sierra Nevada Pale Ale. Sorry for the delay, I have recently experienced that most dreaded of computer ills: hard disk failure. After two days of painstaking and fretful work I managed to scrape most of my data from the drive, including the SNPA stuff just before the machine's last gasp. Hoo boy, that was close. I've learned a lesson.

The file is about 39K in size. Just send me a note if you'd like a copy.

Yours,

Scott McLagan (mclagan@fraser.sfu.ca)  
Co-ordinator for Computers  
School District 43 (Coquitlam)  
B. C., Canada

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Date: Mon, 3 Jan 94 20:00:24 CST  
From: "George R. Flentke" <GRFLENTK@vms2.macc.wisc.edu>  
Subject: Miller Stout, Grant's Cider

Well if we go for the rumer mill, I too have heard that Miller is producing a stout under the reserve label. I got this when I was visiting the folks in Rochester, and drinking at the Rochester BrewPub.

They also said that the Feds had come down hard on the makers of Grant's Cider. They declared that cider is a wine, and Grant's did not have the right permits! I know that Grant's also got in trouble for putting some statement of nutritional value on their products.

So much for the rumer mongers.

Ciao,  
George R. Flentke  
School of Pharmacy  
University of Wisconsin-Madison  
GRFLENTK@macc.wisc.edu

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Date: 3 Jan 1994 19:08:31 -0800  
From: "Dave Suurballe" <suurb@farallon.com>  
Subject: Counterflow chiller data point

I brewed yesterday for the first time since the most recent outbreak of counterflow vs immersion controversy, and I thought I would add fuel to the fire by sharing yet another data point.

I chilled 10 gallons (39 liters, actually) of 1040 wort from boiling down to 65 degrees in 16 minutes. The cooling water entered the apparatus at 55.5 degrees and exited at 101 degrees. I used 34 gallons of water.

It's a counterflow chiller with 3/8 copper inside of 40 feet of garden hose.

My intuition says that the product of the volume of chilled wort and its temperature change should equal the product of the volume of coolant and its temperature change, but that is not the case here. I don't know why.

Suurballe

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Date: Mon, 03 Jan 1994 21:48:06  
From: lkbonham@beerlaw.win.net (Louis K. Bonham)  
Subject: Better False Bottoms

On the advice of several fellow homebrewers, I recently modified my RIMS setup to replace the SS screen false bottom in the mash/lauder tun with one made from perforated stainless steel. \*Major\* improvement, IMHO. Practically indestructible, easily cleaned, and impossible to collapse in a 30 lb. (or for that matter, 300 lb.) mash. While I use a converted-keg RIMS (BrewMagic), there's no reason why a perforated stainless false bottom wouldn't work just as well in a cooler or ice chest mash tun.

The friend (and fellow homebrewer) who fabricated this for me is a professional with access to industrial class equipment and supplies, and has indicated that he'd be interested in doing more of these if there's any significant interest. For my converted-keg mash tun, the sheet is a 15 3/8" round of 1/8" stainless with 3/32" perforations, cut in half and spot-welded to 15" of continuous 3/4" stainless steel hinge. It can thus be folded in half, slipped into the keg, and unfolded so that it's own weight holds it open. He says it is very easy to make them in just about any size or shape, particularly for coolers or ice chests which would not require the hinge.

What sayeth you? Anyone interested? What sizes are you looking for (and what prices would be fair)?

DISCLAIMER: I have no pecuniary interest in this matter; just passing on some info.

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Date: Mon, 3 Jan 94 20:07:52 PST  
From: hollen@megatek.com (Dion Hollenbeck)  
**Subject: Braukunst Number**

Tried sending this to a HBDer in Canada, but it bounced. Please excuse this unless you are ag148@freenet.carlton.ca.

The information on how to contact Braukunst is as follows:

Cliff Tanner  
Braukunst  
55 Lakeview Drive  
Carlton, Mn. 55718-9220

(218)384-9844

Generally not home in the daytime since he has a day job.

dion

Dion Hollenbeck (619)455-5590x2814      Email: hollen@megatek.com  
Staff Software Engineer                      megatek!hollen@uunet.uu.net  
Megatek Corporation, San Diego, California      ucsd!megatek!hollen

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Date: Mon, 3 Jan 94 23:48:25 EST  
From: Spencer.W.Thomas@med.umich.edu  
Subject: big brewing

A friend wanted to "check out" a bunch of yeasts from his yeast bank for flavor profile, etc. He decided to do a "yeastola" (modeled, sort of, on our club's annual "brewola", where everyone brews the same recipe). But how to distinguish yeast character from differences in brewing style? Make one big batch of wort, of course! So, last week, a half-dozen of us fired up a prototype 55-gallon brewery. Wow! Built of custom-fabricated 55 gallon drums, and "fired" with a steam boiler, this is one nice system.

The recipe was (for 50 gallons):  
55 lbs Hugh Baird pale malt  
20 lbs Munich (Breiss(sp?), I think)  
5 lbs 40L crystal  
1 lb carapils  
1 lb Kent Goldings (5.5%)

No finishing hops, so yeast aromatics won't get hidden. Grains crushed in a motorized MaltMill(tm) at about 10 sec/lb.

Extraction rate wasn't so hot, we ended up at 1.042, about 26pt-gal/lb (partly because the prototype has only two kettles, so we had to batch sparge, since the hot liquor tank is also the boiling kettle).

We filled 10 5 gallon carboys with beer, and pitched a different (ale) yeast into each. One is happily bubbling in my basement. The next fun comes in a month or so when we get together to taste them all!

Digression:

If I could afford it, I'd convert my brewery to steam heat, you better believe it. It's clean, quiet, and powerful. You need some major fire-power to boil 50 gallons of wort, and this system had it. I think the boiler was designed to heat a house or something. With the steam valve, leading to the coil in the boiling kettle, about half open, we got a vigorous rolling boil. Full on, half the wort probably would have jumped out of the kettle. A twist of the valve to the off position immediately stopped the action. And we're not talking high pressure steam here, but only 3-5PSI. Ah, well, dreaming...

In a few months, we're planning to do it again, but with a Wit beer recipe and 6-10 different "white" yeasts.

=Spencer W. Thomas | Info Tech and Networking, B1911 CFOB, 0704  
"Genome Informatician" | Univ of Michigan, Ann Arbor, MI 48109  
Spencer.W.Thomas@med.umich.edu | 313-764-8065, FAX 313-764-4133

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Date: Mon, 03 Jan 1994 23:57:07 -0500

From: "Micah A. Singer" <Micah.A.Singer@williams.edu>

**Subject: Information**

I am interested in finding out more about the bulletin board and  
sining up if possible. I am relatively new to homebrewing-4 months.  
Thank you,

Micah Singer

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Date: Mon, 3 Jan 94 23:58:14 EST  
From: Spencer.W.Thomas@med.umich.edu  
Subject: Water adjustments

Ed Oriordan writes:

> Gypsum is more soluble in cold water than hot (mix it with cold).  
Well, yes, but... (Pause to haul out the old "rubber bible")...

Cold water:  $0.241\text{g}/100\text{ml} = 46\text{g}/5\text{gal} = 1.6\text{oz}/5\text{gal}$   
Hot water (100C):  $0.222\text{g}/100\text{ml} = 42\text{g}/5\text{gal} = 1.5\text{oz}/5\text{gal}$

About a 10% difference. I wonder about the difference of "rate of solution" between hot and cold water. I'd expect it dissolve faster in hot water, if you're not near the limit of solubility. But I haven't done the experiment.

=S

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Date: Tue, 4 Jan 94 07:56:40 EST  
From: Allan Janus <NASARC07@SIVM.SI.EDU>  
Subject: French beer; Miller Stout

In response to Chris Estes' breaking news from the French brewing scene:  
Chris, do any of your French contacts bring in Pelforth Brune? I'd love to  
get  
a hold of some! Contact me if you know any hot DC sources.  
On the claim of the Gentleman from Miller's that Miller Stout holds up to  
Guinness "analytically" - sorry, my spectrometer doesn't drink beer...

Allan Janus  
NASARC07@SIVM.BITNET

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Date: 04 Jan 94 08:28:24 EST  
From: M.VITA@sysb.ftc.gov  
Subject: Sam Smith's Oatmeal Stout

> Paul Hethmon recently asked if Sam Smith's Oatmeal Stout  
> worth its price of \$17/ 6 pack.

As to your question whether Sam Smith's Oatmeal Stout  
is worth \$17/6 pack, my answer is no. Though it's an  
outstanding beer, I don't believe it's superior to domestic  
beers such as Grant's Imperial Stout or Sierra Nevada Stout,  
which are about half as expensive and usually much fresher.

In my view, British beers are not worth the price, given  
the variety of fresher, cheaper, and equal or better quality  
American microbrews. This should not be taken as a prejudice  
against British beers - my wife is from Yorkshire, and we travel  
there annually, which gives me the chance to drink beers such  
as Sam Smith's Stout, Theakston's Old Peculier, Tetley Bitter,  
as well as many others, in  
their cask-conditioned version. Once you've had that stuff from  
a hand-pulled cask, the bottled imported versions are very  
disappointing.

Mike Vita

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Date: Tue, 4 Jan 94 8:28:59 EST  
From: Jim Grady <grady@hpangrt.an.hp.com>  
Subject: Using Flour/Grain Source

Joel Birkeland asks:

> mashing corn meal:  
>  
> I have seen flaked corn used as an adjunct. I would like to know if I could  
> substitute corn meal. For that matter, could regular wheat flour be used  
> as an adjunct?

Pierre Rajotte specifies using flour in the mash of two of the recipes in his book, "Belgian Ale." He comments:

"Two recipes, Oud Bruin and Silk Lady, call for using flour. This is the easiest way to recreate recipes that use raw grains. Milling and obtaining wheat or oats can be problematic. For these recipes, try to obtain in both cases whole wheat or oat flour. You can usually obtain them in a health food store. The only problem you may have with them is that they may clump if you dump them directly in the mash. Instead, just sift them over the mash slowly and mix evenly.

pg 111

I have not tried this myself - I just got the book this Christmas!  
>  
> grain source:  
>  
> Does anyone know where I can get big sacks of quality 2-row malted  
> barley mail order?

I have bought grain from Tim Norris in Chicago. His prices (this fall at least) were \$32.50/50# of DeWolf-Cosyns Pale Ale or Pilsner malt and \$20.00/50# of Schreier U.S. 2-row malt. Even when shipping to Massachusetts was added, it was still a good deal. He sells in other quantities as well and carries the full line of DeWolf-Cosyns malts. His address & phone number are (thanks to Tony Babinec):

HOME BREW Digest #968

Mon 14 September 1992

- Tim Norris, Chicago, IL 312-545-4004--Tim runs a basement homebrew shop. He suggests that homebrew clubs get a collective order together, but is willing to ship small orders. Tim also has a fax number: 312-545-0770.

Address: 3717 N. Kenneth, Chicago, IL.

Usual disclaimers apply; just a satisfied customer.

- - -

Jim Grady | "Immediately after Orville Wright's historic 12 second  
grady@an.hp.com | flight, his luggage could not be located."  
| S. Harris

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Date: Tue, 04 Jan 94 09:58:34 EST

From: btalk@aol.com

**Subject: low og, Easymasher**

Re: low starting gravity.

My first 2 or 3 batches came puzzlingly low, then I realized that 5 gal recipes were being made into 6.5 gal!!! I assumed my plastic pail/primary was 5 gal when filled near the top(it wasn't) and that my carboy was 5 gal (it was 6.5 gal when I finally read what was on the bottom). Sometimes it DOES help to pay attention ;-)

My question - I've never seen one , so what is/how does an Easymasher work??  
Bob Talkiewicz, Binghamton, NY

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Date: Tue, 04 Jan 94 10:15:20 EST

From: jimsnow@aol.com

**Subject: Belgian Ale Yeasts, Honey, UPS**

I recently brewed my second batch of a Belgian Ale three days ago using an adapted version of Gouden Charlie that appears in the Belgian Ale classic beer style book and used a yeast culture from Chimay Capsule Rouge for fermentation. My first Belgian Ale I used Chimay yeast also and now am wondering what other Belgian Ale yeasts others have used and what successes/failures have you encountered? Thanks in advance.

Michael Jorgenson asked the question about priming with honey. Although I have never tried it myself, I am considering using honey to prime my batch of mead that has been in the secondary for some months now. It makes more sense to me to prime mead with honey rather than corn sugar. Charlie Papazian mentions in his book that 1/2 c of honey can be substituted for 3/4 c corn sugar for priming. I would be interested in hearing from others also on this question.

Tim Gray asks about shipping bottles via UPS. I have done so on a few occasions. I pack the bottles well with bubble pack in a sturdy box, send it 2nd day air and lie and tell them it is kitchen supplies. Maybe not a complete lie because homebrew is a necessary supply for the refrigerator in our kitchen.

Happy Brewing, Jim Snow

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Date: Tue, 4 Jan 94 10:18:52 -0500  
From: djt2@po.cwru.edu (Dennis J. Templeton)  
Subject: Thermoelectric devices, spring balances

I provided the number for American Science Surplus the other day, and today I see someone asking for thermoelectric devices to cool a fridge. I believe he is referring to Peltier diodes, and in fact Am Sci Surp has them:  
#22627 (1.17" square) \$25 and  
#89143 (1.56"square) \$35

I cant testify that these are useful for making a fridge, and the catalog doesn't list power output in any form.

Am Sci Surp: (Skokie-Chicago) (708)982-0870 or fax (800)934-0772

they also list an Ohous spring scale with a 9 oz capacity.

#23282 Spring scale \$3.75. It looks identical to mine, that I got for \$10 I think from a HB supplier.

have fun,  
dennis

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Date: Tue, 4 Jan 94 10:24:40 -0500

From: Philip J Difalco <sxupjd@fnma.COM>

**Subject: 15.5 Gallon Kegs, Aluminum or Stainless Steel?**

I'd like to convert one of those standard 1/2 kegs to a boiling pot.  
Are the standard 15.5 gallon Firestone kegs Stainless Steel or Aluminum?

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Date: Tue, 4 Jan 94 10:44:19 EST  
From: cjh@diaspar.HQ.ileaf.com (Chip Hitchcock)  
Subject: Re: Ovens Yet Again

Jeff Frane says:

> Once they've been in the oven  
> and are kept closed by the foil, I'm mystified at how the bottles might  
> suddenly become \*un\* sanitized.

Foil caps certainly aren't airtight (if they were the foil would blow open), and 350F is ~450K (~300K is room temperature), so when the bottles are cool (per gas laws) they will hold 50% more air than when they were in the oven. Yeast and yeastoids are /everywhere/ (that's why the Romance languages use same ("alma") or similar words for "yeast" and "ghost"), so you could easily suck in some airborne sugar-eaters. It doesn't look like this is happening (given your lack of infections) but it's certainly possible.

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Date: Tue, 4 Jan 1994 11:08:39 GMT  
From: "The road of excess leads to the palace of wisdom."  
<HAPANOWICZ@xray.alfred.edu>  
**Subject: Homebrew Tasting**

I heard this info on the radio:

Homebrew tasting, Uniondale Marriott, Friday Jan 14 7-10pm (516) 368-0406

Call the number for more info and directions.

Rick Hapanowicz hapanowicz@xray.alfred.edu

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Date: Tue, 4 Jan 94 11:47:42 EST  
From: Bill Sutton <wrs@hpuerca.atl.hp.com>  
**Subject: homebrew mailing list**

please add me

(if manual): wrs@hpuerca.atl.hp.com

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Date: Tue, 04 Jan 94 11:35:58 EST  
From: "James (Tony) Abbott" <TABBOTT@UGA.CC.UGA.EDU>  
Subject: screwtops?

I may well take the naive question of the week award with this one, but I've never heard an explanation to my satisfaction which addresses the topic. Why exactly isn't it possible to use screw top bottles (not beer bottle, I know they are troublesome), pop bottles, apple juice bottles etc. Do they for some reason fail to hold pressure? Screw top Cokes seem to have the capability.

Don't get me wrong, there is nothing like the aesthetic of opening a flip-top or crown cap before enjoying a fine bitter or stout. However, It would be nice to be able to bottle up a gallon in a single container to carry along to small gatherings of interested friends. thanx, any replies welcome!

>From the single eyed technology box of:

James (Tony) Abbott <TABBOTT@UGA.CC.UGA.EDU>  
Department of Geography, Univ. of Georgia  
Athens, Ga. 30602  
(706) 542-2338

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Date: Tue, 4 Jan 94 11:09:03 -0600  
From: gjfix@utamat.uta.edu (George J Fix)  
Subject: Oxidation

There are several mechanisms that can lead to oxidized flavors in beer. IMHO the most important of these are the following:

1. HSA
2. Headspace air in bottles and kegs
3. O2 pickup during processing

In each of these cases the finished beer tends to lose its rounded character, and take on harsh/astringent tones. The overall flavor sensations, however, can be quite different in each case. E.g., in HSA of unhopped wort it is grain constituents (melanoidans, phenols, et al) which are involved, and these (in their oxidized states) in turn oxidize alcohols in the fermented beer. This gives rise to various aldehydes which have an unmistakable grain astringent tones that Germans call herbstoffe.

Cheesy/goaty tones are usually signs of oxidized hop constituents. This can occur by any of the three mechanisms cited above. It has been my experience that the most likely situation as far as hop constituents are concerned is for the attractive and mellow component of hop flavor (taste and smell) to simply disappear leaving a clinging hop bitter.

It is my belief that the paper/cardboard flavors cited by Steve Smith in HBD#1315 arise exclusively from direct oxidation of alcohols from either headspace air or O2 pickup in fermented beer processing. The most relevant aldehyde is trans-2-nonenal, and it is quite different (structurally and in flavoring) from the aldehydes formed in the indirect oxidation associated with HSA.

One question raised in Steve's post is to what extent oxidized constituents arise in malt extracts as they age. That Maillard reactions (browning) are taking place is clear from the color changes in malt syrups as they age. The implications of this for finished beer flavors are unknown to me. In lieu of a systematic study, possibly the best advice is to get the freshest extract available. I would like to see all malt products -- including grains -- dated so that we as brewers know exactly what we are dealing with. Dave Logsdon (Wyeast) got the ball rolling by dating his yeast packets, and it now common to have hop vintages listed on packages. Alas only malt products remain, yet freshness is just important for these as the other brewing materials.

George Fix

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Date: Tue, 04 Jan 94 09:53:26 MDT  
From: exabyte!smtp!guy@uunet.UU.NET  
Subject: Wine cooler substitute

On the subject of brewing wine coolers, here's a suggestion. Why not brew a light melomel instead? I brewed a blueberry one based on Barkshack Gingermead and primed it to make a sparkling beverage. When people tried it who had never tasted mead, I told them that it was a little like a wine cooler in that it was effervescent and somewhat fruity. The comment from \*every\* one of these people was "Comparing this to a wine cooler is an insult - it is far better than any wine cooler I've tasted." The nice thing about it was that it was very good within 3 - 6 months instead of the year or more cited for most "true" meads. It only uses 7 pounds of honey for 5 gallons which, I suspect, is the reason for the quicker maturity. I'd be glad to provide (or post) the recipe if there is any interest.

Guy McConnell -- guym@exabyte.com -- "All I need is a pint a day..."

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Date: Tue, 4 Jan 1994 11:00:05 -0700 (MST)  
From: walter@lamar.ColoState.EDU (Brian J Walter (Brewing Chemist))  
**Subject: Re: Sam Adams taste-alike**

Howdy!

Now, we all know that the only way to make a Sam(tm) Adam(tm) taste-a-like is to use the finest malt and hops. I guess this means that you will need to take a trip to Germany to hand pick the finest hops. If not you are just out of luck. Just ask Jim(tm) Koch(tm). ;^>

Good Day,

Brian

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Date: Tue, 4 Jan 94 14:29:03 -0500  
From: dd596@cleveland.Freenet.Edu (Marc L. Goldfarb)  
Subject: Response to various questions in HBD 1310 & 1311

Hi everybody, and Happy New Year from the new kid on the block.

I just finished reading my first few HBD's and thought I might respond to several questions.

1. Re: Bottles - I now keg my beer, but before that I found that 1 liter plastic soda bottles work real well. I don't recall having a problem with oxygen permeating them, but then my beer never seems to sit around very long. I started collecting plastic caps to replace the metal ones, which get bent out of shape. All of the plastic caps from various sizes and brands seem to be interchangeable.

Champagne bottles also work well. The American ones take a crown cap and the European ones, which I just used for Christmas gifts, take a plastic stopper.

2. Re: Gene Zimmerman's question re: SS kegs and bung holes, it might be easier to get a 15 gal. Bud keg with the straight sides. It has built in handles and, as a bonus, since it comes from Bud, it will be uncontaminated by beer. I cut the top off mine by drilling pilot holes and then using a jig saw with a metal cutting blade. The stainless is thin and there was no problem cutting it. Make sure you get Lenox blades, and have several spares. They will break.

3. Re: Beer sphere from HBD #1310, I have the Mark Fritz ball and have only used it 3 times. The seal is not very good and needs to be replaced with something better.

4. Re: Steve Lichtenberg's question about DE filters: Zymurgy did an article on that a couple of issues ago. I will have to look for the specific one. It may have been the last Spring or Summer one.

5. Re: bottle labels - In our part of the country we get Rolling Rock beer. Their labels are silk screened on the bottle. Make sure you get the returnable long necks from a bar as opposed to the throw-aways from the beverage store.

I guess this is getting pretty long. Sorry if I've violated some rule here but I'm new to this type of communication. I know I'll be told one way or the other. I'll save the rest of my comments for another day.

Thanks for bearing with me.

Marc G.

- - -

GREETINGS EARTHLINGS and HAPPY BREWING from:  
Marc Goldfarb, DIMARC BREWING CO.  
Cleveland, Ohio  
216-631-3323 or on INTERNET dd596@cleveland.freenet.edu

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Date: Tue, 4 Jan 94 12:39:28 MST

From: npyle@n33.stortek.com

**Subject: Water Analysis**

I received my water analysis from the city and it contains the following tidbits of information (I say tidbits, because it isn't exactly all-inclusive).

It also contains some useless information (to a brewer) such as conductivity, and langelier index. All units are ppm unless otherwise specified:

Parameter	Min.	Avg.	Max. (6 month)
Temperature (C)	7.1	16.9	24.0
pH (SU)	7.1	8.7	9.6
Fluoride	0.3	0.9	1.2
Alkalinity, Total	18.0	29.8	51.0
Hardness, Total	9.0	20.7	57.0
Hardness, Calcium	8.0	17.8	45.0
Dissolved Solids	22.0	68.0	128.0
Trihalomethanes, Total (ppb)	55.2	70.1	114.2

My initial comments:

- \* The water's COLD this time of year!
- \* Fluoride is about what Miller says to expect
- \* Pretty soft water
- \* It sure would be nice to know what those "dissolved solids" are!
- \* I want to know about sodium, magnesium, potassium, and sulfates!!!
- \* THM is not bad, I think?
- \* Most of the parameters are quite variable. Use the averages and live with it.

My advice to myself:

The pH is meaningless. According to Miller, the high pH can be caused by chalk treatment at the water plant, which is supported by the fact that the untreated water has a lower pH and less alkalinity (not shown above). My pale beers are very good and my dark beers are not so good, so it is quite possible that the pH of my dark mashes drops too low (below 5). This is supported by the low carbonate levels (alkalinity), and low hardness levels (not much buffering capacity). Measure the pH of the darker mashes and adjust upward if necessary with calcium carbonate (chalk). This shouldn't be a problem since the calcium levels are generally quite low also. It probably wouldn't hurt my pale beers either, if the high calcium levels of Burton-on-Trent are any indication. Watch the IBUs if adding carbonates!

Well, how'd I do? Any comments from you net.brewing.water.experts? I would appreciate any feedback on this. I've learned a lot by rereading Papazian and Miller on this subject, but it'll be another week or so before I'm an expert. ;^) All seriousness aside, it is pretty amazing what you can learn when you concentrate on one aspect of brewing for a few days at a time. The gains are

far greater than when bombarded with it all at once, like when you first start brewing. Three years at this hobby and I'm starting to feel like I know something. Of course, the more I learn, the more I realize how little I know! Does the Siebel Institute offer mail order courses????

Cheers,  
Norm

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Date: Tue, 04 Jan 94 14:27 CST  
From: "Pete Brauer 312/915-6157"  
<W\$PR42%LUCCPUA.BITNET@UICVM.UIC.EDU>

**Subject: Samuel Smith**

In response to whether 17.00 is a fair price, I think that it is iff  
your area has a high liquor tax. \$12.00 to \$15.00 is normal to a little  
high so if there are additional taxes or excise then you are in the  
ballpark for Samuel Smith Stout.

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Date: Tue, 4 Jan 94 13:59 CST

From: korz@iepubj.att.com

**Subject: HSA**

Steven writes:

> Got more questions: how hot does wort have to be for HSA to occur? I

I've read in several places to cool till the wort is below 80F before aerating, so this is what I do. When I started doing this (perhaps 5 years ago), my beers suddenly lost that "wet cardboard/sherry-like" aroma/flavor.

>noticed (nay, gagged on) the aroma of wet cardboard in a glass of an  
>all-extract beer. Could that scent be due to anything else? I've never had  
>that problem before. It was also my only grainless batch and used  
>unfamiliar extracts. I don't recall doing anything that would have aerated  
>the hot wort.

It could have been the extract itself. Old, poorly stored extract syrups can oxidize right in the can/bag. This may have been your problem.

> Next: how do you rehydrate dry malt extract? I'm getting very fond

I just dump it in just before the boil temp is reached.

\*\*\*\*\*

Chris writes:

>Is it important to boil the hops with the malt?

No.

>On the back of a label from a can of extract malt I read a  
>procedure in which it was suggested to boil the bittering hops in  
>water and add the extract after the boil was finished. This  
>seems to make some sense. The "extract twang" is due in part to  
>caramelization of the malt sugars. Since caramelization is a  
>function the time of boiling the malt, it seems wise to limit  
>the time the malt is boiled. Boiling the hops in just water  
>also makes sense from a hop utilization standpoint, since the  
>percent utilization will be greater for a low gravity boil  
>(water). Would following such a procedure improve the taste of  
>extract brews? Any comments?

I think you may be right about the better hop utilization, but then again, it's not wise to boil the malt for less than, oh, say 30 minutes (this time is just speculation on my part -- nothing that I've read anywhere specifies it). Two additional purposes of boiling are to coagulate proteins and to drive off DMS. Some of this has occurred during the production of the extract and thus the boil time for an extract wort can probably be half of that recommended for all-grain worts. Personally, I feel that most of the extract "tang" or "twang" is from poorly made, old or mishandled extracts or from the addition of excessive amounts of dextrose, fructose and sucrose either by the extract manufacturer or by the brewer. I recommend you find extracts you can trust

and stick with them.

Al.

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Date: Tue, 4 Jan 94 15:53:39 PST  
From: tpm@wdl.loral.com (Tim P McNerney)  
**Subject: Using Lager Yeasts at Ale Temps**

I understand why the opposite might pose problems (yeast going dormant, slow fermentation), but are there any reasons not to use lager yeasts at high temps (other than the fact that the finished beer wouldn't taste like a lager)? I know that this is the method used for Steam(TM) beers, but was curious as to why it isn't more generally used.

- --Tim

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Date: Tue, 4 Jan 1994 19:08:33 -0600 (CST)  
From: Cree-ee-py Boy <BIRMINGH@FNALV.FNAL.GOV>  
Subject: Thermoelectric gizmos

Bob Dougherty asks:

>Has anyone tried playing with thermoelectric modules? (They're chips which  
act  
>as heat pumps when a current is passed through them. A few cooler makers  
have  
>used them in electric coolers.) I've been looking for a small used fridge  
for  
>my brew closet (space is tight!) and can't find one. I'm considering  
building  
>an insulated box and re Fridgerating it myself. The solid-state system  
>appeals to me cause I don't want to mess with hoses, coils, compressors, etc.  
>and I just plain like neat, new gadgets.

You are talking about a Peltier junction. American Science and  
Surplus sells a small (1.17" sq) for \$25.00 and a large (1.56" sq) for  
\$35.00.

The small is item number 22627, the large is 89143. ASS's number  
is (708) 982-0870, and they take Visa/Master Card.

Have fun, and tell me how it works, please.

Phillip Birmingham

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Date: Tue, 4 Jan 1994 17:53:34 -0800  
From: mfetzer@UCSD.EDU (The Rider) (Michael Fetzter)  
Subject: heat sterilizing/foil caps

In HBD 1315 Jeff Frane writes:

>Alan Carlson, from Sweden, mentions also using little foil caps on his  
>bottles (someone else wanted to know why) to keep the bottles sanitized  
>once they've come out of the oven. Yup. And to answer Alan's question,  
>yup again: they stay nicely sanitized for quite a while after the fact.  
>I regularly use them days -- or even a week or more -- after they come  
>out of the oven; that's the whole point. Once they've been in the oven  
>and are kept closed by the foil, I'm mystified at how the bottles might  
>suddenly become \*un\* sanitized. This doesn't mean I've ever had the  
>nerve to use the bottles a couple of months later -- why take chances  
>with fate?

I just wanted to point out that covering flasks and carboys with alu foil before autoclaving is standard operating procedure in chemistry microbiology labs. As a matter of fact, they autoclave their culture media this way to sterilize it.

The sterilized foil capped flasks are stored for days, and even the so sterilized culture media is kept around for quite a bit. Sure, they don't end up drinking the stuff, but they do worry about contamination.

An interesting side note: a friend at UCSD uses (used?) the autoclave to actually brew beer. That's right... toss the extract and water in carboy, add hops, autoclave for an hour, cool, pitch, and brew right in the labs cold storage room. They even drank most of it there. ;) Beer never left the lab, so to speak, until the very end.

Mike

- - -

Michael Fetzter		pgp 2.2 key available on request
Internet:	mfetzer@ucsd.edu	uucp: ...!ucsd!mfetzer
Bitnet:	FETZERM@SDSC	
HEPnet/SPAN:	SDSC::FETZERM	or 27.1::FETZERM

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Date: Tue, 4 Jan 1994 18:40:53 -0800  
From: Ken Michael Johnson <kmj@leland.Stanford.EDU>  
**Subject: slow ale fermentation**

Has anyone had a really slow fermentation with ales?

I made a batch with:

10 lb pale malt  
3 oz Styrian Goldings flower for 90 min  
1 oz " for 1 min  
1 oz " dry hopped  
Sierra Nevada yeast

After about four days the initial fermentation started to die down a little, and I added the extra hops. Fermentation continued for three more weeks. The temperature in my house was probably around 50 F. A bit cold, but what do you expect from an Eichler?

I had assumed that the long fermentation was due to infection. But last night I tasted it, and nothing was wrong. It was the best flat, warm beer I've had.

So was the fermentation time caused by cold temperatures, lazy yeast, or the beer gods?

kj

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End of HOMEBREW Digest #1316, 01/05/94  
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Date: Wed, 05 Jan 94 05:35:34 EST

From: nr706@aol.com

**Subject: growing hops**

Several submissions lately have addressed the freshness of packaged hops sold through common retail distribution systems.

As a relatively new homebrewer, who will be starting tomatoes, peppers & other crops indoors within the next month or so, I'd be curious to know what's involved in growing hops. What temperatures/climates do they prefer? Can they be home grown? Where are seed or plant sources (haven't seen much on this in zymurgy, tho I haven't scanned every ad in depth). What's involved in harvesting & using in beer? Are there any good reference books out there I should check out?

Any/all help is appreciated.

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Date: Wed, 5 Jan 1994 08:03:47 -0500  
From: paul.beard@gatekeeper.mis.tridom.com (Paul Beard)  
Subject: Sleepy liquid yeast

I wish I had known this before, but I pass it along. I made my second=  
batch  
Jan 1, a 6 gallon Munton's Gold extract kit with Yeast Lab London=  
Ale  
yeast. From pitching Sat afternoon, I saw no activity until Tues=  
morning. I  
even opened the fermenter Monday afternoon to see if there was anything  
amiss. I saw a few yeast blooms on the surface, so I sealed it back=  
up. If  
I saw no action by Tuesday eve, I was going to chuck the dry yeast=  
in  
there.

I did make a starter with some DME, but not the day before; I just=  
did that  
while the wort was on the boil, and tossed it in when the temp was=  
right.=20

OG of 1043, as specified, and some fairly active burping now (1 big=  
bubble  
every second or so, down from better than 1 or 2 per second yesterday.=  
=20

I am relieved to read in this AM's HBD that some other brewer also=  
made 6  
gallon batches out of 5 gallon kits (my first one: ever had a Newcastle  
Brown Lite? Don't bother ;-).

Cheers and happy brewing=8A

Paul Beard  
AT&T Tridom, 840 Franklin Court, Marietta, GA 30067=20  
404 514-3798 \* FAX: 404 429-5419 \* tridom!paul.beard/beardp@tridom.com

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Date: Wed, 5 Jan 94 09:36:16 EST  
From: perkins@zippy.ho.att.com  
Subject: "aging" beers (how to store?)

Given the number of comments I've seen lately about the (sometimes unexpectedly good) quality of holiday brews that are some years old, I have a simple question. How should one store these? Is refrigeration necessary, or is a "cool, dark place" (my basement) sufficient? My motivation for asking is the unexpected arrival in my home of a case of Anchor's Christmas Ale ('93-'94 issue).

Thanks,

- - -

Mark E. Perkins      Internet: perkins@zippy.ho.att.com  
AT&T Bell Laboratories, Rm 3F-502 uucp: ...!att!zippy!perkins  
101 Crawfords Corner Road Telephone: +1 908 949 5441  
Holmdel, NJ 0733-3030 FAX: +1 908 949 1652

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Date: Wed, 5 Jan 94 09:43:27 EST

From: "Paul Austin (8-293-5810 or (914))" <huckfinn@vnet.IBM.COM>

**Subject: Amber aging**

I made an amber recently from a kit. It was about 3/4 malt, 1/4 sugar, cascade hops. It tasted OK, but a little weak (too much sugar). But it had a weak head (didn't last long) and I probably did not let it age long enough (I was too eager to open it for Christmas). What can I do to get a better head (more malt)? And how long do other people recommend I age my ambers?

Any amber recipes GLADLY accepted.

Thanks,  
Paul A. Austin

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Date: Wed, 5 Jan 94 06:55 PST  
From: jdg00@juts.ccc.amdahl.com (Josh Grosse)  
Subject: Re: Using Lager Yeast at Ale temps

Tim P McNerney asks:

>I understand why the opposite might pose problems (yeast going dormant, slow  
>fermentation), but are there any reasons not to use lager yeasts at high  
>temps (other than the fact that the finished beer wouldn't taste like a  
>lager)? I know that this is the method used for Steam(TM) beers, but was  
>curious as to why it isn't more generally used.

S. uvarum has a propensity for producing large amounts of higher molecular  
alcohols when fermentation takes place at temperatures above the mid 50s.  
These can produce their own off tastes, or combine with fatty acids to  
produce too many esters. In most lager styles, fruity (estery) aromas  
and flavors are considered to be flaws.

Last week, at a beer judging study group, I came across one commercial  
European Pilsner with an extremely distinctive and strong "grass" aroma.  
Spencer Thomas had along a copy of Evaluating Beer, which pointed to a  
particular higher molecular alcohol. I can either blame the fermentation  
temperature or the particular strain of yeast for that aroma. Whether  
it was intentional or not is a different matter. :-)

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Josh Grosse  
Amdahl Corp.  
Southfield, Michigan

jdg00@juts.ccc.amdahl.com  
joshua.grosse@amail.amdahl.com  
810-348-4440

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Date: Wed, 05 Jan 94 08:57 CST  
From: "Pete Brauer 312/915-6157"  
<\$W\$PR42%LUCCPUA.BITNET@UICVM.UIC.EDU>

**Subject: Stein Trivia**

I came across an interesting note, I think it is a combination of "urban legend" and truth as to the reason why beer steins in England have glass bottoms. Here are the two theories for those that care;

1. When the British Navy was in the habit of "pressing" or forcibly recruiting citizens they would go into pubs and drop coins in peoples glasses. If you drank you beer and found a coin in the bottom, then you were a new recruit. The glass bottom, combined with the tradition of raising a new glass in a toast to the buyer gave you a way to decide whether or not you really needed that next beer.
2. The other reason that I heard was so that you did not have to take your eyes off the person that you were drinking with when you raised your stein to your lips. What a wonderful time to be alive, huh? Can't even trust the bloke what buys you an ale.

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Date: Wed, 5 Jan 94 08:22:00 -0600  
From: chuck.wettergreen@aquila.com (Chuck Wettergreen)  
Subject: water analysis

In HBD 1316 npyle@n33.stortek.com (Norm Pyle) wrote about water analysis:

NP> water has a lower pH and less alkalinity (not shown above). My  
> pale beers are very good and my dark beers are not so good, so  
> it is quite possible that the pH of my dark mashes drops too low  
> (below 5). This is supported by the low carbonate levels  
> (alkalinity), and low hardness levels (not much buffering  
> capacity). Measure the pH of the darker mashes and adjust  
> upward if necessary with calcium carbonate (chalk). This  
> shouldn't be a problem since the calcium

I recently switched to using reverse osmosis purified water because my city water was unusable (300 ppm calcium) for most brews. Monday the PH of my robust porter mash was 4.9, before I added calcium carbonate to raise it. I think you're on the right track, and I think I'm going to start blending R/O water with city water based on the amount of dark malts in my mash.

Chuck  
\* RM 1.2 00946 \*

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Date: Wed, 5 Jan 94 8:30:53 MST  
From: Earle M. Williams <earlew@drc.usbm.gov>  
Subject: Counterflow Chiller Numbers

Dave Suurballe <suurb@farallon.com> writes:

I brewed yesterday for the first time since the most recent outbreak of counterflow vs immersion controversy, and I thought I would add fuel to the fire by sharing yet another data point.

I chilled 10 gallons (39 liters, actually) of 1040 wort from boiling down to 65 degrees in 16 minutes. The cooling water entered the apparatus at 55.5 degrees and exited at 101 degrees. I used 34 gallons of water.

It's a counterflow chiller with 3/8 copper inside of 40 feet of garden hose.

My intuition says that the product of the volume of chilled wort and its temperature change should equal the product of the volume of coolant and its temperature change, but that is not the case here. I don't know why.

Suurballe

If you have ten gallons going from boiling (212 F) to 65 F, that's a loss of 1470 gallons-F. Take your 34 gallons of coolant times its change and you get 1547 gallons-F. the difference is 77 gals-F, or 5.24%. Either you are violating all the laws of thermodynamics (none of which I know well enough to quote! ;->) or your measurements are less than 5% accurate. Considering the accuracy of most brewing equipment, I would say that's the case. So your intuition seems to be spot on!

Earle

- - -

Earle M. Williams  
U.S. Bureau of Mines  
Denver, Colorado USA  
(Internet) earlew@drc.usbm.gov

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Date: Wed, 05 Jan 1994 10:22:34 -0500

From: rprice@CBMSE.NRL.NAVY.MIL

**Subject: Boiling Hops in Water vs. the extract malt.**

I a CAMRA brewing guide I found a reference to this technique. It stated that the process needed to be "catalyzed" by metal salts such as magnesium chloride or calcium sulfate. Most of us have Epsom salts and Gypsum around and it might be worth the try.

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Date: Wed, 05 Jan 94 11:01:00 PST  
From: Robert Milstead <rmilsted@Zellar.Vantage.GTE.COM>  
Subject: Thermoelectric Igloo Cooler

There was a post about thermoelectric devices to cool a fridge and it reminded me of a cooler I came across in a catalog while Christmas shopping this year. The cooler runs off of 12 volt power and an optional adapter can be purchased to allow it to operate on 110V. The ad claimed that it would not only cool but heat as well! Only \$99.

Oh yeah, more POWER! M A S H O M A T I C !

Wrong! I ran right out to the catalog store and looked it over. The first thing I noticed was that the top temperature was 140 degrees. The real killer though was the notice that said, "Do not, under any circumstances put liquid in this cooler". How dumb. Sigh. I wonder if anyone out there has any information on the efficiency, top operating temperature, etc. of these devices. Would they ever be practical for application in mashing, if only for temperature control of an already heated mash?

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Date: Wed, 5 Jan 94 8:37:09 MST  
From: npyle@n33.stortek.com  
Subject: Rumours/Easymasher/Cold Ferment

George R. Flentke writes:

>Well if we go for the rumer mill, I too have heard that Miller is producing  
>a stout under the reserve label. I got this when I was visiting the folks

This is apparently not a rumour, as recent HBD postings indicate at least one person has tried the stout.

> They also said that the Feds had come down hard on the makers of Grant's  
>Cider. They declared that cider is a wine, and Grant's did not have the  
>right permits! I know that Grant's also got in trouble for putting some  
>statement of nutritional value on their products.

This is also true. Yet another case of the BATF run amok (remember Waco?). Anyone who would put nutritional information on their beer bottles ought to be shot! Clearly BATF has it out for Grant's for some reason. Lets hope they survive the assault.

\*\*

Bob Talkiewicz writes:

> My question - I've never seen one , so what is/how does an Easymasher work??

Its actually quite a misnomer, Bob. An easymasher is a piece of pipe with a SS screen clamped on the end. It is installed in a kettle in order to use it for mashing grains. The easymasher is really only a part of the mashing system, but it provides a simple way to remove the liquor from the grain.

\*\*

Ken Johnson writes:

>After about four days the initial fermentation started to die  
>down a little, and I added the extra hops. Fermentation continued  
>for three more weeks. The temperature in my house was probably  
>around 50 F. A bit cold, but what do you expect from an Eichler?

>So was the fermentation time caused by cold temperatures, lazy  
>yeast, or the beer gods?

Cold temperature. You are really pushing that yeast to ask it to perform (quickly) at 50F. I'm sure the beer came out very clean tasting, but it will take longer than normal at those temperatures. I think that closer to 60F is ideal. What's an Eichler (sez the guy from Florida)?

Cheers,  
Norm

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Date: Wed, 5 Jan 1994 11:52:00 -0500  
From: dsharp@world.std.com (don sharp)  
**Subject: What is HSA**

In HBD #1315 Steven W. Smith writes:

>Subject: How hot is uncool?

> Got more questions: how hot does wort have to be for HSA to occur? I

Here's my question: What the heck is HSA? I've scanned over some back issues and discovered that it's discussed in a fine article by George Fix, but what is it?

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Date: Wed, 05 Jan 1994 11:45:23 +0000 (U)  
From: George Tempel <tempel@MONMOUTH-ETDL1.ARMY.MIL>  
**Subject: move to all grain**

move to all grain

In my preparations for moving to all grain, I'm still not real clear (ie: more pre-worrying...better now than during the brew process!) on the logistics of doing an all grain batch.

It's not so much the mashing methods (ie: temperature, etc), but rather what gets put where in what step: sparging, lautering, etc. Does one really dump the grains into something else if not using a kettle mash? Has anyone used one of those nylon sparging bags/grain bags? How is one used, and when in the process?

Please send detailed information, and thanks in advance

george tempel

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Date: 5 Jan 1994 11:07:02 -0800  
From: "Austin, Andy" <austinaz@txpcap.hou.xwh.bp.com>  
Subject: Where are the FAQs?

Folks,  
Where do the FAQs for the beginners reside? I'm looking for a good starter  
kit...  
Thank you for your time and efforts.  
Andy

```
=====
| Andy Austin           Email: austinaz@txpcap.hou.xwh.bp.com |
| Room 1505            Voice: 713-560-8205                    |
| BP Exploration, Inc., Fax: 713-560-6318                    |
| 200 WestLake Park Blvd.                                   |
| Houston, TX 77079                                         |
|   The opinions expressed here are MINE and only MINE.     |
|   BPX is only providing me with a gateway to the world.  |
=====
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Date: Wed, 5 Jan 1994 09:55:36 -0800 (PST)  
From: Jeremy Ballard Bergsman <jeremybb@leland.Stanford.EDU>  
Subject: Pump source?

Hi all,

I'm working on putting together my RIMS and I had seen a post here about a pump (MDX-1/2) from C and H Sales for ~\$50 that looked perfect. Sadly, they are out now that I can afford it.

Does anyone have another source for an inexpensive FOOD GRADE pump that can handle liquids in excess of 100C? It doesn't need to generate any suction at the intake, and I'd like about 3 gal/min when pumping up 5 feet.

Thanks,  
Jeremy Bergsman

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Date: Wed, 5 Jan 94 13:04 EST  
From: <GNT\_TOX\_%ALLOY.BITNET@PUCC.PRINCETON.EDU>  
Subject: Ovens and Bleach

I'm writing this to respond to two questions:

On the use of Ovens to sterilize things. Damn good idea. When we autoclave here at work and wrap the opening of a container with foil, it pretty much stays sterile until the foil comes off. However, repeated autoclaving weakens the glass. I don't know if the oven would have the same effect.

Some people were worried about bleach sanitizing solution killing the bacteria in their septic tanks. Walk into a pet store and buy some chlorine neutralizer. Add a couple of drops, stir and add more and stir until the bleach smell goes away. Then pour down the drain

Andrew Pastuszak  
Philadelphia, PA

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Date: Wed, 5 Jan 94 12:28 CST  
From: arf@mcs.com (Jack Schmidling)  
Subject: Kettle Mashing

>From: SWEENERB@memstvx1.memst.edu  
>Subject: kettle mashing on a Cajun cooker/gelatin & yeast

>1. heat water in kettle to strike temp and add grains

There are a number of reasons why it is more practical to add the grain to room temp water and heat the entire mash instead of just dumping the grain into hot water.

The most obvious is that there is no guessing about "strike" temp. You simply shut off the heat when you get there and add more as it cools to maintain temp.

The more arguable is that if you are a believer in all the favorite "rest" temps that get promoted in brewing circles, you can make the case that, as the mash temp is climbing to sacchrification temp, it spends some finite time at all those magic temps.

>2. mash for 90 min.

I know of no reason to mash for 90 minutes. Most grain fully converts in 30 minutes or less. 45 mins should provide a reasonable guard band if you do not do the iodine test.

>3. separate wort from grains (either use the EASYMASHER approach of putting a drain in bottom of kettle or use a metal racking cane) and put in one of my other pots

>4. add heated sparge water and collect more wort. This is what I am fuzzy about; how do you heat sparge water and at the same time keep mash hot with only one heat source?

Steps 3 and 4 normally are concurrent and continuous. After your mash is complete, remove kettle from heat source and start heating sparge water.

The mash should be allowed to settle for 15 to 30 minutes during which time you should get at least some water heated so you can start sparging. If you use something like a coffee pot to heat it in you can sparge as fast as you can heat the water. If you use two, it is even better.

If you want to get more sophisticated, you can make or buy an EASYSPARGER and have an unlimited supply of sparge water that requires no preplanning. This is nothing more than a small kettle with a hose going to a hot water tap and an output port that dribbles into the mash tun.

The important thing is to understand that sparging is not normally a batch process. You want to keep an inch of water over the grain at all times during sparging until you are within a gallon or two of your required wort

volume. Then you can just let it run dry but you need to get a feel for how much liquid is held in the grain and essentially lost.

js

P.S. This same article and my response appeared in r.c.b. and although I see no harm in the redundancy, it does make followup a little precarious and convoluted. As HBD is daily posted to r.c.b, it would make more sense just to post the question to HBD if answers from both readerships are desired.

jjs

---

Date: Wed, 5 Jan 1994 13:09 EST  
From: Steve Jones 412-337-2052  
<@hpfcla.fc.hp.com,@mrgate.al.alcoa.com:JONES3%A1@ALFIE>  
**Subject: Brewpubs/Microbreweries in the Detroit area?**

I am planning a trip to Detroit this weekend for the auto show and was wondering whether anyone out there knows of any brewpubs or microbreweries or bars with good selections of beer? Thanks in advance for a quick response 8-)

p.s. we know how to find Jason's ;-)

Steve  
Jones3@al.alcoa.com

-----

Date: Wed, 05 Jan 1994 12:41:49 -0500 (cdt)  
From: Jonathan G Knight <KNIGHTJ@AC.GRIN.EDU>  
**Subject: Anchors aweigh**

Does anybody else out there think that this year's Christmas Ale from Anchor is awfully.... fortissimo?? I have enjoyed past vesions of this brew far more than this one. What the hell did they put in it? Pine bark?

I bought a case of it. Ack. When I down a glass, I think (at least it's not Bud... at least it's not Bud...)

Jonathan Knight  
Grinnell, Iowa

"Just brew it."

---

Date: Wed, 5 Jan 94 12:48:45 -0600  
From: "Jim Ellingson" <jimme@pi28.arc.umn.edu>  
Subject: Screw Top Bottles

Brewthren,

In hbd 1316, James (Tony) Abbott <TABBOTT@UGA.CC.UGA.EDU> asks about using screw top bottles for homebrew. I've been using clear 12-20 oz glass beverage bottles for about half of each batch (about 40 batches to date.) since 1986 and haven't had any trouble with them. I only use them once, since the pressure of bottle conditioning tends to "dome up" the caps.

Don't boil the caps, or you'll warp the seals into uselessness.

Advantages:

Free and easy to obtain. No problem giving these away.  
Easy to clean. Mineral water bottles are the best.  
Clear glass.

Disadvantages:

Clear glass. No big whoop. I keep them in a box or bag.  
Dorky labels are difficult to remove. I just leave them on.

Amusement:

Aside from the yeast on the bottom, a pint of stout or porter looks just like a bottle of Coke, Diet Coke, etc.

They work for me, but your mileage may vary.  
Cheers,

---

\* Jim Ellingson jimme@arc.umn.edu \*  
\* AHPCRC/University of Minnesota tel 612/626-8088 \*  
\* 1100 Washington Ave. S., Minneapolis, MN 55415 fax 612/626-1596 \*

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Date: Wed, 5 Jan 94 13:59:08 EST  
From: Bob Kosakowski <bkos@hpwarf.wal.hp.com>  
Subject: RE: screwtops

>> Date: Tue, 04 Jan 94 11:35:58 EST  
>> From: "James (Tony) Abbott" <TABBOTT@UGA.CC.UGA.EDU>  
>> Subject: screwtops?  
>>

>> I may well take the naive question of the week award with this one, but  
>> I've never heard an explanation to my satisfaction which addresses the  
>> topic. Why exactly isn't it possible to use screw top bottles (not beer  
>> bottle, I know they are troublesome), pop bottles, apple juice bottles etc.  
>> Do they for some reason fail to hold pressure? Screw top Cokes seem to  
have  
>> the capability.

I've been using plastic 2 liter (and 3 liter) Diet Pepsi bottles for years.  
I decided to give it a try because I drink 3 or 4 of these a day and had about  
20 or more in my office one day and didn't want to toss them.

They are great for taking my homebrew to parties since:

- a) You don't have to worry about bringing empties home
- b) They hold alot (67 and 100 oz) so you carry less.
- c) If you brew a Porter with light brown foam, you can pretend it's  
Dt. Pepsi and take it to places you'd not get away with taking  
brew in bottles ;-)  
Not that I'd ever do that ;-)

They have never lost pressure (and I've kept a few highly carbonated brews  
in them for up to 9 months).

They must however have the plastic screw-top with the liner in tact. This is  
the key to the tight seal. I'm certain that the aluminum tops are to plyable  
to hold the pressure once open (since they deform very easily).

13 - 2 liter bottles will handily hold any of my 7 gallon batches.  
and you only have 13 units to fill not 70+.

In my mind, it's the next best thing to kegging.

--

Robert K. Kosakowski	hhhhhh	hh	ppppppp
Software Design Engineer	hhhhh	hh	pppppp
bkos@hpwarf.wal.hp.com	hhh	hh	pppp
	hhh	hhhhh	ppppp
Hewlett-Packard Company	hh	hh	hh pp pp pp
Clinical Information Systems	hh	hh	hh pp pp pp
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Andover, Massachusetts 01810	hhh	pp	pppp
Phone: (508) 659 - 4808	hhhhh	pp	pppppp
FAX: (508) 686 - 1258	hhhhh	pp	pppppp



Date: Wed, 05 Jan 94 11:59:05 MDT  
From: exabyte!smtp!link!guy@uunet.UU.NET  
Subject: Blueberry Melomel recipe

Due to the number of requests, here is my recipe:

Jamaica Blue Mead (5 gallons)

6 lb. Cover Honey  
1 lb. Orange Blossom Honey  
1.5 lb. Corn Sugar  
2 oz. Fresh, minced Ginger Root  
3 tsp. Ground Cinnamon  
3 tsp. Yeast Extract  
1 gal. Fresh Blueberries  
2 ea. Lemons, halved  
WYeast #1214 Belgian Ale Yeast  
0.5 cup Orange Blossom Honey (bottling)

Put honey, corn sugar, and yeast extract in brewpot with water. Simmer for 10 minutes, skimming foam with kitchen strainer. Add ginger root and simmer for 10 more minutes without skimming. Remove from heat, squeeze in lemons, and throw into brewpot. Cover and let stand for 15 minutes. Strain out lemon halves and ginger, add blueberries, chill, pour mixture (blueberries and all) into primary fermenter, and pitch yeast. After 7 days, rack off of fruit into secondary and age for 1 - 2 months. When fermentation is complete, prepare a "tea" by simmering cinnamon and honey in water for 15 minutes in a covered pot. Cool, add to bottling bucket, and quietly siphon in must. Bottle and age for a couple of months or so.

This makes a nice, light, sparkling beverage that is a brilliantly clear rose-purple color. The flavor is of blueberries kissed with cinnamon. A wonderful change of pace for a summer drink at about 5% alcohol by weight.

Enjoy!  
Guy McConnell -- guy@exabyte.com

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Date: Wed, 5 Jan 1994 11:45:07 -0800  
From: mfetzer@UCSD.EDU (The Rider) (Michael Fetzler)  
Subject: re: big brewing

>We filled 10 5 gallon carboys with beer, and pitched a different (ale)  
>yeast into each. One is happily bubbling in my basement. The next  
>fun comes in a month or so when we get together to taste them all!

Seems to me, you blew it here! One batch, one boil... but how are you going  
to reconcile different yeasts \*and\* different ferment temps????

Violated that old scientific method: change only one thing at a time!

Your yeast, at 45F and your neighbors yeast at 55F are not the same in two  
ways, at least!

I'm still looking forward to the results of this one, tho.

Michael

- - -

Michael Fetzler	pgp 2.2 key available on request
Internet: mfetzer@ucsd.edu	uucp: ...!ucsd!mfetzer
Bitnet: FETZERM@SDSC	
HEPnet/SPAN: SDSC::FETZERM	or 27.1::FETZERM

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Date: Wed, 5 Jan 1994 13:40:34 -0700 (MST)  
From: Mark\_Worwetz@Novell.COM (Mark Worwetz)  
Subject: spruce beer

In a recent digest, Michael Jorgensen asked about adding Spruce flavoring to beer. I came up with an idea last fall that created a very powerful spruce flavor. On my way out of a local canyon I happened upon a Pine Nut stand and, feeling adventurous, picked up a pound of 'em for my standard amber ale recipe. I lightly blended the nuts and added them to the wort for approx. 20 minutes of the boil. Since the shells are quite acidic, I eliminated about half of the hops I normally use. The result was VERY interesting! The pine scent and flavor was very strong (like licking a tree) for about a month, but mellowed with age. I will try this one again next fall, but will probably cut back to about 1/2 a pound per 5 gals.

-  
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\_/\_/|  
/o.O; ACK, PHFFFT!  
=( )= "If I could save time in a bottle, I'd be drinking all the time!"  
 U Mark Worwetz  
-  
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Date: Wed, 5 Jan 94 14:43 CST  
From: akcs.chrisc@vpnet.chi.il.us (chris campanelli)  
Subject: NEW! NEW! NEW!

Hey Homebrewers!

Want your beers to be pastuerized without flavor loss?  
Tired of sanitizing those pesky cord-spun filters?  
Had enough gastrointestinal problems due to beer with live yeast?

Well then you need the Homebrewer's Irradiation Unit (tm) today!

A spinoff of food irradiation technology, this totally self-contained, portable unit is a homebrewers dream! The scientists at NukeBru have spent hundreds of manhours in design and development in order to come up with this solution to all of your sanitation needs.

It's fast and it's easy. Pass your carboy or cornelius of beer through the Homebrewer's Irradiation Unit (tm) and zap those brewing yeasts, bacteria, wild yeasts and other nasties with a lethal dose of Gamma radiation. It's that simple.

No more chemicals. No more caustic solutions. Eliminates wasting water on mundane rinsing.

But wait there's more! The Homebrewer's Irradiation Unit (tm) is versatile as well as lethal. It can be used to sterilize empty bottles, kegs and fermenters. Use it to sterilize your yeast culturing equipment as well as wort starters.

So act now!. Why settle for sanitized when you can have sterilized. Be the first homebrewer in your club with a beer void of all life. Order today. Call 1-555-NUKEBRU. Operators are standing by.

And if you order before March 1st, we'll include, free of charge, a personal radiation dosimeter. Our dosimeters are good for 90 days and with our inexpensive refills, your radiation dosage can be monitored for up to a full year! Film holders come in two exciting colors to choose from. Don't delay! Hurry and order your unit today!

NukeBru Corporation  
"Where no solution is too small"

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Date: Wed, 5 Jan 94 12:52:24 PST

From: <ELQ1%Maint%HBPP@bangate.pge.com> (Edwin Quier/TOOL CLERK : Humb Bay  
PP / 375-0718)

**Subject: opps!**

Goodmorning/afternoon,

Just a little blurb on an OPPS! I have just experinced,  
After reading about taking the trub from the secondary and storing it in  
two quart jar, I decided that this is the ticket to stretch the yeast  
dollars just a bit. I know that the "poster" stated that the yeast in the  
jar would seperate and to pour off the liquid and pitch the yeast.

So I hurried a bit and did not let the yeast come to room temp and  
set the jar in a pan of luke warm water, Opps! #1 the yeast started rising  
violently and was soon mixed back in the liquid, my wife's idea was to go  
ahead and pitch the entire amount. Opps! #2

Six hours after pitching the fermenter was perking away like a locomotive!  
eighteen hours later it settled down to a mild rapid perk, however....  
twentyfour hours later, it was bubbling... BUBBLING right over the top  
of the airlock and down the fermenter. What a mess, I cleaned out my brew  
locker/fridge and stored the fermenter and after 10 hours the foam had  
settled and I replaced a clean airlock. My one question..

Can this batch be any good? Do I bottle or tar the driveway?

ELQ1@PGE.COM

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Date: Wed, 5 Jan 1994 16:22:07 -0500 (EST)  
From: gelinas@ekman.unh.edu (Russell Gelinias)  
Subject: liquid b-brite storage

>A word of warning. I'm not a chemist, but I ran this across one and I think  
>I have this right: B-Brite and One-Step are primarily Sodium Percarbonate.  
>When you mix Sodium Percarbonate with water, you get something that is like  
>Hydrogen Peroxide (H2O2) and Sodium Carbonate (Washing Soda). It is the H2O2  
>that is the sanitizing agent. After a short while (I don't know how long)  
>the Hydrogen Peroxide loses all it's extra oxygen and becomes water. The  
>slippery feeling is the Sodium Carbonate, which is moderately alkaline, and  
>thus feels slippery. I've had problems with soaking bottles overnight in  
>pure Sodium Carbonate solution (a white film formed on the glass, which I  
>eventually got off with lemon juice solution, but any weak acid should work)  
>so you may not want to soak things in B-Brite.

I agree with most of this, but I'd like to add a couple of comments. If you leave the liquid B-Brite uncovered, the "extra" oxygen will evaporate (probably the wrong term, I'm not a chemist either), and it will no longer be capable of sanitizing. But if the bucket is kept tightly sealed, and very full (no headspace for the O2 to evaporate into), most of the H2O2 should stay intact, in solution. Remember too that this is a saturated solution, so much of the excess O2 could be evaporated with the solution still remaining above the recommended sanitizing strength.

While I've never stored glass in the solution, I do store plastics and rubber in it, and have never seen any indication of the white film. This would indicate to me that the mildly acidic H2O2 is still in the solution. As Al points out, the presence of "slipperiness" may not be a good indication of the sanitizing ability of the solution; perhaps the presence of the white film would be a better indicator that the sanitizing agent, the H2O2, is no longer present. In any event, B-Brite is relatively cheap; when in doubt, make a fresh solution.

Russ Gelinias  
eos  
unh

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Date: Wed, 5 Jan 94 16:16:02 CST  
From: "kim.paffenroth.1" <kim.paffenroth.1@nd.edu>  
Subject: mead and stuff

All this talk about mead got me thinking:

I just started a batch and I was going to treat it like white wine: rack in 3 weeks and again in three months, bottle after that. (I do want a wine-like product from this effort.) Or should I rack/bottle sooner? Now you've got me worried, although hopeful that perhaps the process doesn't take as long as I thought.

Kit beers: I've been satisfied so far with the taste, but not with the shelf life. Okay after two weeks, good at four to six weeks, then over-carbonated and increasingly bitter at two months+. Is it me?

Finally, someone mentioned mint wine. I'm intrigued. Tell me more. Is it like parsley? The batch I made of that smelled vile at first, but seems to have mellowed nicely.

Best wishes and many thanks -- K.P.  
kim.paffenroth.1@nd.edu

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Date-Warning: Date header was inserted by HELIX.MGH.HARVARD.EDU  
From: "John J. Magee" <magee@HELIX.MGH.HARVARD.EDU>  
Subject: Idea for step-infusion

I have done a few batches of single-temp infusions using British pale malt; last night I thought I'd try a step-infusion with Klages 2-row just for the hell of it. I believe in a thick mash; therefore I decided that the add-hot-water method detailed by Papazian was bad. I didn't want to watch the temp in my kettle continuously either. That's a pain and wastes heat. My only course of action, or so I thought, was to build an insulated box. I did it. It worked fine, but I was a bit frustrated when I thought of the following alternate method. It wouldn't have required any extra equipment. I'm surprised this has never been brought up before, or discussed in one of the standard texts:

- 1) Conduct the protein rest on the stove. Temps here can be a bit variable, so watching the kettle isn't that intensive. The short time involved means that any temp-maintenance heat used will be miniscule.
- 2) Boost the mash to saccharification temp. Nail it just right. Dump it into a preheated picnic cooler set up. Proceed as with picnic-cooler single-temp infusion.

The only drawback here is that you still can't do a mash-out. I think the mash-out is the most debatable part of the process, though, and I've never done it. No problems yet.

I'm an avid fan of the round picnic cooler mash/lauter set-up. Cheap, easy, and perfectly insulated. I get 30 points extraction, so it's also fine for efficiency. Those who have read Miller, who says it's impossible to do step-infusion w/a cooler, fear not. I think the above method will work fine and

I'm going to do it next time. Anyone want an insulated box?

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*****
John J. Magee      *      magee@helix.mgh.harvard.edu
*****
Research Assistant/Computer Systems
Mass. General Hospital
Neuropsychology
(617) 726 3669
*****
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Date: Wed, 5 Jan 94 14:02:27 PST  
From: troy@scubed.scubed.com (Troy Howard)  
Subject: cooling wort, heating bottles

Regarding cooling wort,

Dave Suurballe says:

"My intuition says that the product of the volume of chilled wort and its temperature change should equal the product of the volume of coolant and its temperature change, but that is not the case here. I don't know why."

You're close. Energy (in this case heat) is actually the conserved quantity. So the product of the specific heat of the wort, the mass of the wort, and its temperature change should equal the product of the specific heat of the coolant, the mass of the coolant, and its temperature change.

Remember, heat equals heat capacity times temperature change:  $H=cT$ .

Regarding baking bottles:

True, foil caps are not air tight, as Chip Hitchcock correctly points out. However, remember that for us homebrewers, it is only necessary to sanitize equipment, not sterilize (the difference being that sanitizing equipment significantly reduces the number of microorganisms and their viability, while sterilizing equipment completely eliminates microorganisms).

On a personal note, since I have begun using this method (nine months to a year ago) I have not had an infection.

To whomever related the story of a baked bottle breaking (try saying that three times fast), perhaps you cooled the bottle down too quickly? The name of the game here is to reduce thermal stresses by reducing thermal gradients. If you cooled it too quickly you may have stressed the bottle. I typically put the bottles in a cold oven, turn it on to ~350F, leave it for ~60 minutes, then turn the oven off and let it cool down to ~room temp.

Troy

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Date: Wed, 5 Jan 94 13:50 CST

From: korz@iepubj.att.com

**Subject: Water treatment**

On the news a few days ago, here in Chicago, there was a story about how the water department will be adding Phosphate to the water supply in an effort to reduce lead contamination of water from old lead pipes. They say it will not change the flavor or color of the water and that it won't take very long for the remaining lead pipes to develop a protective coating (Lead Phosphate, I assume) and then they will discontinue the addition.

I don't suspect that there will be much difference for us Chicagoland brewers (because there are phosphate compounds in grain), but I'm no chemist/biologist. Is there any chance that the additional phosphates might be a concern for brewing?

Al.

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Date: Wed, 5 Jan 94 14:12 CST  
From: korz@iepubj.att.com  
Subject: Boiling hops in water/Re: slow ale fermentation

I wrote (quoting Chris):

>>Is it important to boil the hops with the malt?  
>  
>No.

and then later:

>I think you may be right about the better hop utilization, but then again,

A brewer who I respect highly, John Isenhour, wrote me privately, saying that he believes that having some malt there while boiling the hops, may assist in isomerization. I had not read anything about this and had tasted beers that had additional bitterness added by adding some hop tea (boiled hops just in water), so I went ahead with my response. I guess I may have jumped the gun. Anyone else have information on this? References I could read? Thanks.

\*\*\*\*\*

Ken writes:

>10 lb pale malt  
>3 oz Styrian Goldings flower for 90 min  
>1 oz " for 1 min  
>1 oz " dry hopped  
>Sierra Nevada yeast

>After about four days the initial fermentation started to die  
>down a little, and I added the extra hops. Fermentation continued  
>for three more weeks. The temperature in my house was probably  
>around 50 F. A bit cold, but what do you expect from an Eichler?

50F is much too cold for that yeast (Wyeast American Ale #1056, Siebel BRY-96). I've noticed that #1056 really, really slows down at anything below 62F and loses all of it's ale-like character (esters, etc.). On that batch, the yeast took a long, long time doing their biz. I thought they were done, but a few months later, they began to overcarbonate. I had assumed that this was a bacterial infection (but no other beers brewed around that time had this problem), but now that you mention it, I'll bet the yeast went dormant a bit earlier than they would have if they had fermented the batch at 68F instead of 60F.

Al.

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End of HOMEBREW Digest #1317, 01/06/94  
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Date: Thu, 06 Jan 94 01:42:05 EST

From: bobreg@aol.com

**Subject: Peltier Thermoelectrics**

To the person who inquired about building a cooler with Peltier thermoelectric modules, I would advise doing a few calculations before you invest ANY money. A few years ago I worked with an applications engineer at Melcor, one of the largest manufacturers of Peltier modules, to design a cooler for carboys and corny kegs. I built a prototype cooler that worked very well, for about \$125. You could probably build one cheaper these days, as the cost of Peltier modules has gone down.

The problems was that I never considered how much the cost of power would be. It ended up costing about \$15 per month to operate the thing. My plan was to build one that would hold 2 carboys. That would have cost about \$25/month. Peltiers are great when you have a good cheap source of low voltage, high current power. When you have to pay for power from the local utilities to operate it, they're not such a good deal.

However, with a proportional output supply and thermostat you could conceivably make one that was more cost effective to operate. But the cost of goods would be much higher of course. In any event, the box must be super insulated and any temperature calculations you do must take into account the temperature effects of fermentation. Good luck.

- --bob

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Date: Wed, 05 Jan 94 14:35:43 EST  
From: "Peter.Langlois" <langlp@us0104tb.boston.NCR.COM>  
**Subject: counter-flow -vs- immersion chillers**

From: Peter.Langlois@BostonMA.NCR.COM (Pete Langlois)

Subject: counter-flow -vs- immersion chillers

The counter-flow -vs- immersion thing has gottem me going. It's not an either/or situation.

What I use is about 45 feet of 3/8 inch copper in a double coil. The coil is placed in a sink full of cold water and the hot wort siphoned through. As the water in the sink warms up, more cold water is run into the sink (and the drain is opened a little). I have no measurement on the quantity of water used, but there are secondary benefits - the sink's water is used for cleaning up while the wort is chilling, and I get access to my kitchen tap for any other needs.

I prefer chilling down to 70 degrees without then having to handle the cool culture medium. It means I have to take an additional step to sterilize the chiller, but I save that in handling wort at the end. Hmm, perhaps I'll use the oven for this.

So I am using a flow-through immersion chiller, right? ;^)

PETE

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Date: Thu, 06 Jan 1994 08:26:22 EST  
From: ginty@salve3.salve.edu  
Subject: Cider kits, BREWHEAT BOILERS

It has been a while since I brewed my last batch. Prior to this I was a regular beers of all grain beers for many years. Most brews consisted of a good pint of bitter very similar to traditional beers from my native England. I seem to recall that during the early 80's there was a company selling those Brew-heat boilers which were imported from England. Does anyone out there know if these are still available and from where, cost etc?

I have just returned from a trip from the UK and brought back a Cider brewing kit. Does anyone know of a supplier of such in the States?. I have been making cider for the past fews years. I usually ferment fresh cider in the Fall and then bottle. During the Summer months this provides a very refreshing, parkling and strong drink. However, the apples which are used to make fresh cider are not really "cider" apples.

Thanks.....Cheers....

```
*****  
* Gerry Ginty Internet: ginty@salve3.salve.edu *  
* Computer Operations Manager  
* Information Systems Dept. Voice: (401)847-6650 ext 2177 *  
* Salve Regina University *  
* Newport, RI 02840 *  
*****
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Date: Thu, 6 Jan 94 08:25:05 EST  
From: franc!kstiles@woomera.att.com  
Subject: Hop growing

In HBD #1317, nr706@aol.com asks about growing hops.

I've had excellent luck with mail order rhizomes from:  
Freshops  
36180 Kings Valley Hwy.  
Philomath, OR 97370

Hops like lots of sun, lots of water, good drainage, fertilizer,  
and (most important) something tall to climb. Given all of the  
above, something about the height of the Eiffel tower will do.

My question: Will hops do well in Orlando, FL, or do they need  
a real winter season to go dormant?

-Kevin Stiles

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Date: Thu, 6 Jan 1994 07:30:10 -0700

From: berg%eccx.dnet@esu36.ateng.az.Honeywell.COM (HEAD IDJIT)

**Subject: dreamland...**

I was wondering if anyone knew of any books/publications about setting up a brew pub (a dream, I know, but if I win the lottery tonight, I might just do it!) I read in 'Smart Money' that the cost for setting up a pub is \$500,000. Does this seem high, or is it just me?

Dave Berg

---

Date: Thu, 6 Jan 94 10:23 EST  
From: adc@mvuts.att.com  
Subject: Re: Idea for step-infusion

In HBD # 1317, John J. Magee writes:

>1) Conduct the protein rest on the stove. Temps here can be a bit variable,  
>so  
>watching the kettle isn't that intensive. The short time involved means that  
>any  
>temp-maintenance heat used will be miniscule.  
>  
>2) Boost the mash to saccharification temp. Nail it just right. Dump it into  
>a  
>preheated picnic cooler set up. Proceed as with picnic-cooler single-temp  
>infusion.

The only issue I see with this process is the concern for Hot Side Aeration when transferring the mash. I prefer to minimize any chance of HSA to the extent that I even rack the mash from the kettle straight into the wort chiller (counterflow type). At present this is rather awkward as I do this by syphon. I have been considering putting a tap on the bottom of my mash kettle but can't seem to get up the nerve (expensive 10 gal SS pot). [ Any suggestions on resolving this issue?? ]

I do my mashing outside on a cajun cooker. I recently constructed an insulated "container" that I can simply place over the kettle and cooker. It is made from a type of insulation that consists of bubble wrap faced with foil on both sides and has an R value of approximately 12. I formed it into a cylinder, closed on the top end. I put a 10" hole in the top to vent fumes. I place it over the cooker/kettle and keep the cooker set very low. The only problem I have is with scorching the bottom of the kettle which I intend to resolve with the pizza stone technique. The insulated container is very light and easy to handle. I use it to cover the kettle & cooker in storage.

ADC

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Date: Thu, 6 Jan 94 08:42:35 MST  
From: Joe Boardman <boardman@amber.Colorado.EDU>  
Subject: malt extract adulteration?

G'day HBDers,

I remember there was some discussion here once about a study done at a Uni in Canada, investigating adulteration of malt syrups with cheaper sugars.

Can anyone send me a copy of this?

I was telling my local supplier about and he said he'd never heard of any such story. Of course it couldn't affect any of HIS brands.....

Cheers, Joe  
boardman@amber.colorado.edu

"brew free then die!"

-----

Date: Thu, 6 Jan 94 8:58:35 MST

From: npyle@n33.stortek.com

**Subject: Growing Hops/HSA/Ovens/Batching It**

nr706@aol.com (hellooo, anybody there?) writes:

>what's involved in growing hops. What temperatures/climates do they prefer?  
>Can they be home grown? Where are seed or plant sources (haven't seen much on  
>this in zymurgy, tho I haven't scanned every ad in depth). What's involved in  
>harvesting & using in beer? Are there any good reference books out there I  
>should check out?

Check out the Hops FAQ at the stanford archive site.

\*\*

Don Sharp asks:

>What is HSA?

Hot Side Aeration. It is basically oxidation of malt components at elevated temperatures. It can produce astringent off-flavors (maybe other off-flavors?). Please read Dr. Fix's article in the (Fall?) 1993 issue of Zymurgy. I don't want to misquote or mislead you.

\*\*

As far as using the oven for sanitizing bottles, I like the idea. I do believe that the bottles will eventually stress from this, though, so I won't do it to my brown Grolsch bottles. They are invaluable, but I'd do it to any type of bottle I can easily replace.

\*\*

Jack writes:

> There are a number of reasons why it is more practical to add the grain to  
> room temp water and heat the entire mash instead of just dumping the grain  
> into hot water.

He then goes on to list a couple of reasons. You left one out, though, Jack. During dough-in at room temperature, there are no HSA worries. When I am stirring my mash, trying to work out all the dough balls, there can be a fair amount of air introduced.

> The important thing is to understand that sparging is not normally a batch  
> process. You want to keep an inch of water over the grain at all times

I beg your pardon! It is quite "normally a batch process" at my house. I just don't extract every last molecule of sugar, as you do. To each his own.

Cheers,  
Norm

-----

Date: Thu, 6 Jan 1994 09:08:56 -0700 (MST)  
From: MARK CASTLEMAN <mwcastle@ouray.Denver.Colorado.EDU>

**Subject: Wheat Beer**

I am statring to plan my annual wheat beer and I have been thinking about adding more wheat malt. Previously I used Northwestern Weiss (66% wheat, 33% barley) and it made a darn good beer. I now have several bags of dry wheat malt which I have been using to help out the head of other beers.

What would happen if I raise the % of wheat in the Weiss? Is there an upper limit? Are the any flavor effects to be considered?

Mark W Castleman

Big Dog Brewing Cooperative - West

Wouldn't it be terrible if I quoted some reliable statistics which prove that more people are driven insane through religious hysteria than by drinking.

--W.C. Fields

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Date: Thu, 6 Jan 1994 11:30:52 -0500 (EST)

From: Jim Busch <busch@daacdev1.stx.com>

Subject: RE: higher alcohols, mashing

Josh writes:

> Subject: Re: Using Lager Yeast at Ale temps  
>  
> S. uvarum has a propensity for producing large amounts of higher molecular  
> alcohols

the word \*weight\* was left out. The alcohols known as fusels, contain longer carbon chains, then regular ethanol. Thats why thier molecular weight is greater than Ethanol.

when fermentation takes place at temperatures above the mid 50s.

> These can produce their own off tastes, or combine with fatty acids to  
> produce too many esters. In most lager styles, fruity (estery) aromas  
> and flavors are considered to be flaws.

>  
> Last week, at a beer judging study group, I came across one commercial  
> European Pilsner with an extremely distinctive and strong "grass" aroma.  
> Spencer Thomas had along a copy of Evaluating Beer, which pointed to a  
> particular higher molecular alcohol. I can either blame the fermentation  
> temperature or the particular strain of yeast for that aroma. Whether  
> it was intentional or not is a different matter. :-)

Some hops are also known to produce what some describe as "grassy" or "earthy" aromas. I have found this to be true with Mt. Hood. I am not implying that these are negative attributes, just a description.

>  
> -----

Jack writes:

> Subject: Kettle Mashing  
>  
>  
> >From: SWEENERB@memstvx1.memst.edu  
> >Subject: kettle mashing on a Cajun cooker/gelatin & yeast  
>  
> >1. heat water in kettle to strike temp and add grains  
>  
> There are a number of reasons why it is more practical to add the grain to  
> room temp water and heat the entire mash instead of just dumping the grain  
> into hot water.  
>  
> The most obvious is that there is no guessing about "strike" temp. You  
> simply shut off the heat when you get there and add more as it cools to  
> maintain temp.

There are a number of reasons why it is more practical to add the grain to hot water. When producing traditional English ales, using well modified

malt, one may not want to spend any time in the protein rest stage, or in the beta rest range, in order to produce a more dextrinous wort. Some of these well modified malts can result in an ale that is too attenuative when using an upward step mash, and particularly when doughing in at room temp. Not to mention the effort required to raise a thick mash from room temp to any reasonable mash temp. In many systems, it easier to manage the water temp, calculate the expected heat drop, and use the perfect temp water to result in the desired rest temp.

>  
> The more arguable is that if you are a believer in all the favorite "rest"  
> temps that get promoted in brewing circles, you can make the case that, as  
> the mash temp is climbing to sacchrification temp, it spends some finite  
time  
> at all those magic temps.

Extremely important in all grain weizens, and decoction mashed lagers.

>  
> >2. mash for 90 min.  
>  
> I know of no reason to mash for 90 minutes. Most grain fully converts in  
30  
> minutes or less. 45 mins should provide a reasonable guard band if you do  
> not do the iodine test.

I believe 60 is a more commonly accepted number.

>  
>3. separate wort from grains (either use the EASYMASHER approach of putting  
a drain in bottom of kettle or use a metal racking cane) and put in one of my  
> other pots  
>  
> >4. add heated sparge water and collect more wort. This is what I am  
fuzzy  
> about; how do you heat sparge water and at the same time keep mash hot with  
> only one heat source?  
>  
> Steps 3 and 4 normally are concurrent and continuous. After your mash is  
> complete, remove kettle from heat source and start heating sparge water.  
>  
> The mash should be allowed to settle for 15 to 30 minutes during which time  
> you should get at least some water heated so you can start sparging. If  
you  
> use something like a coffee pot to heat it in you can sparge as fast as you  
> can heat the water. If you use two, it is even better.  
>

15 - 30 seems excessive to me.

> The important thing is to understand that sparging is not normally a batch  
> process. You want to keep an inch of water over the grain at all times  
> during sparging until you are within a gallon or two of your required wort  
> volume. Then you can just let it run dry but you need to get a feel for  
how  
> much liquid is held in the grain and essentially lost.

There are many successful micros who allow the water bed to drop below the grain bed prior to adding additional sparge water. The ability of the

properly designed flase bottom to handle this is the assumption, something I suspect the Easy\*\*\*\*\* is incapable of.

>

P.S. This same article and my response appeared in r.c.b. and although I see

> no harm in the redundancy, it does make followup a little precarious and  
> convoluted. As HBD is daily posted to r.c.b, it would make more sense just  
> to post the question to HBD if answers from both readerships are desired.

No harm, my kill file results in all postings from certain individuals to be rejected :-)

Good brewing,  
Jim Busch

"DE HOPPEDUIVEL DRINKT MET ZWIER 'T GEZONDE BLOND HOPPEBIER!"

PS: anyone out there have any experience using the new american hop, Crystal?  
Comments on the results?

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Date: Thu, 6 Jan 94 10:44:33 -0600  
From: larryb@ssd.fsi.com (Larry Bellmard)  
Subject: Cherry Stout

I recently brewed an extract/grain Russian Imperial Stout. It is bubbling away nicely after a day. I will rack to the secondary in a couple of days. I talked to my brew supply guy about making this a Cherry Stout. He said that he adds a tablespoon or so (to taste) of Cherry syrup to the bottom of a glass then pours the beer. I tried this with a Stout I have and it tasted ok. He recommended to make a whole batch, to add the syrup when I bottle. I was wondering if the fermentable sugars in the syrup would do anything \*strange\* in the bottles and cause any off tastes. Does this sound like it would work?? Has any tried this?? Also, would this effect the amount of sugar I should use for priming?? I'd hate to ruin a whole batch, this Stout has been great in the past!!

Thanks for any input and hope everyone is having a Hoppy New Beer!  
Larry B.

-----

Date: Thu, 6 Jan 94 08:44:41 PST  
From: dra@jsc-ws.sharpwa.com (Darren Aaberge)  
**Subject: Re: Rumours**

Norm Pyle writes in response to George R. Flentke:

>> They also said that the Feds had come down hard on the makers of Grant's  
>>Cider. They declared that cider is a wine, and Grant's did not have the  
>>right permits! I know that Grant's also got in trouble for putting some  
>>statement of nutritional value on their products.

>

>This is also true. Yet another case of the BATF run amok (remember Waco?).  
>Anyone who would put nutritional information on their beer bottles ought to  
be  
>shot! Clearly BATF has it out for Grant's for some reason. Lets hope they  
>survive the assault.

In defense of the BATF (or whoever didn't like the nutritional information on  
Grant's products, I am not sure it was the BATF), I believe the thing that  
Yakima Brewing and Malting Co. (brewers of Grant's products) got in trouble  
for  
was stating that each bottle of beer contained 160% of the recommended USDA  
for  
vitamin B, but they failed to mention that the alcohol in the beer would  
remove  
more than that from your body. This IMHO was clearly misleading and should  
not  
have been on the packages.

Darren Aaberge

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Date: Thu, 06 Jan 1994 13:26:41 -0400

From: Ed Hitchcock <ECH@ac.dal.ca>

Subject: Heat exchange/electric coolers/mashing/Nuke/mashing

Earle Williams writes:

>If you have ten gallons going from boiling (212 F) to 65 F, that's a loss of  
>1470 gallons-F. Take your 34 gallons of coolant times its change and you get  
>1547 gallons-F. the difference is 77 gals-F, or 5.24%. Either you are  
>violating all the laws of thermodynamics (none of which I know well enough

>to quote! ;->) or your measurements are less than 5% accurate. Considering  
>the accuracy of most brewing equipment, I would say that's the case. So  
>your intuition seems to be spot on!

Of course, you may have re-discovered cold fusion!

\*\*\*\*\*

Robert Milstead writes:

>Wrong! I ran right out to the catalog store and looked it over. The  
>first thing I noticed was that the top temperature was 140 degrees.  
>The real killer though was the notice that said, "Do not, under any  
>circumstances put liquid in this cooler". How dumb. Sigh. I wonder  
>if anyone out there has any information on the efficiency, top operating  
>temperature, etc. of these devices. Would they ever be practical for  
>application in mashing, if only for temperature control of an already  
>heated mash?

If their heating ability is anything like their cooling ability, I'd say 140 degrees F is dreaming. We had one that couldn't cool down below about 12 C in a normal room. They are a gimmick.

\*\*\*\*\*

Jack Schmidling writes:

> There are a number of reasons why it is more practical to add the grain to  
> room temp water and heat the entire mash instead of just dumping the grain  
> into hot water.

>

> The most obvious is that there is no guessing about "strike" temp. You  
> simply shut off the heat when you get there and add more as it cools to  
> maintain temp.

>

> The more arguable is that if you are a believer in all the favorite "rest"  
> temps that get promoted in brewing circles, you can make the case that, as  
> the mash temp is climbing to saccharification temp, it spends some finite  
> time at all those magic temps.

I would argue that if you want to do a single infusion mash, don't pretend to be doing rests as well. You can heat 12L of water to 170 F much faster than your mash, because you just crank up the heat and don't have to worry about scorching or uneven heating. Generally, you don't have to "Guess" at strike temp, you can aim a little low if you are worried, and boost a few degrees slowly, rather than trying to evenly heat a mash by 100 degrees. If you want to do rests, then do rests, but it still saves time to heat to your

initial strike temp, rather than heating from room temp.

>

>>2. mash for 90 min.

>

> I know of no reason to mash for 90 minutes. Most grain fully converts in 30 minutes or less. 45 mins should provide a reasonable guard band if you do not do the iodine test.

It was reported in this digest a few months back that extending the mash beyond the minimum conversion time does in fact play a role in the flavour profile of the finished beer. The reason we mash is to produce better beer, not simply to convert starch to sugar.

\*\*\*\*\*

chris campanelli writes:

>Well then you need the Homebrewer's Irradiation Unit(tm) today!

>

>A spinoff of food irradiation technology, this totally self-contained, portable unit is a homebrewers dream! The scientists at NukeBru have spent hundreds of manhours in design and development in order to come up with this solution to all of your sanitation needs.

>

>It's fast and it's easy. Pass your carboy or cornelius of beer through the Homebrewer's Irradiation Unit (tm) and zap those brewing yeasts, bacteria, wild yeasts and other nasties with a lethal dose of Gamma radiation. It's that simple.

Can it be run off the cold fusion energy generated by the counterflow chiller?

\*\*\*\*\*

John J. Magee writes:

>I have done a few batches of single-temp infusions using British pale malt; last night I thought I'd try a step-infusion with Klages 2-row just for the hell of it. I believe in a thick mash; therefore I decided that the add-hot-water method detailed by Papazian was bad. I didn't want to watch the temp in my kettle continuously either. That's a pain and wastes heat. My only course of action, or so I thought, was to build an insulated box. I did it. It worked fine, but I was a bit frustrated when I thought of the following alternate method. It wouldn't require equipment. I'm surprised this has never been brought up before, or discussed in one of the standard texts:

>

>1) Conduct the protein rest on the stove. Temps here can be a bit variable, so watching the kettle isn't that intensive. The short time involved means that any temp-maintenance heat used will be miniscule.

>

>2) Boost the mash to saccharification temp. Nail it just right. Dump it into a preheated picnic cooler set up. Proceed as with picnic-cooler single-temp infusion.

>

>The only drawback here is that you still can't do a mash-out. I think the mash-out is the most debatable part of the process, though, and I've never done it. No problems yet.

>

>I'm an avid fan of the round picnic cooler mash/lauter set-up. Cheap, easy,  
>and perfectly insulated. I get 30 points extraction, so it's also fine for  
>efficiency. Those who have read Miller, who says it's impossible to do  
>step-infusion w/a cooler, fear not. I think the above method will work fine  
>and I'm going to do it next time. Anyone want an insulated box?

There are several people who perform an oven mash, which requires no insulated box. There are variations, of course. I pre-heat my oven to 200F, heat the water to desired strike temp, mash in, stabilize the temp at the desired level, put the mash kettle in the oven and turn the oven off. The mash stays at a nice even temp in a warm, insulated chamber while I walk the dog. This is easiest for a single infusion british ale, of course, if I want to do steps It requires lots of lifting and bending. This requires no extra equipment and you CAN do a mashout if you so desire.

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Ed Hitchcock ech@ac.dal.ca | Oxymoron: Draft beer in bottles. |  
Anatomy & Neurobiology | Pleonasm: Draft beer on tap. |  
Dalhousie University, Halifax | \_\_\_\_\_ |

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Date: Thu, 6 Jan 94 14:00:20 EST  
From: Spencer.W.Thomas@med.umich.edu  
Subject: big brewing (followup)

Sheesh! Before my mailbox fills up:

Yes, from the point of view of the yeast experiment, it would be better to ferment them all in one place. So it's only a semi-controlled experiment. So we're not perfect. We'll still learn something about the various yeast characters from it.

Previous experience points out how fermentation conditions are important: 3 of us brewed a 15 gallon batch in August, pitched the same yeast (from the same starter), and each took home a carboy. The three beers were similar, but distinct. Without knowing the history, you would probably have thought there were differences in the recipes.

=S

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Date: Thu, 06 Jan 1994 14:59:08 -0500

From: "George Cebulka, ECE Facilities" <george@taca.ece.cmu.edu>

**Subject: List of suppliers.**

Could someone post or email me a pointer to a list of companies selling homebrewing supplies? I tried the archive server at wang.com but it does not seem to be responding. If this info is in the FAQ of this list, could someone email me a pointer to the FAQ?

Thanks in Advance

George Cebulka, ECE Facilities, Carnegie Mellon

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Date: Thu, 06 Jan 94 15:09:27 EST  
From: carlsont@GVSU.EDU (TODD CARLSON)  
**Subject: Yeast from bottles**

While reading through the Cat's Meow recipes, I saw that some recipes called for using yeast from bottles of micro-brew (Sierra Nevada Pale Ale, eg). Just pour out the beer, add about a cup of sterile wort, stopper with fermentation lock and let ferment to get your yeast starter. \$1.25 for yeast AND a bottle of really good beer seems to be a great bargain compared to \$5.00 for a package of Wyeast. Does anyone out there do this regularly? Is yeast from a bottle pure and reliable enough to get good results? Is this too good to be true? Thanks in advance for your info.

todd

carlsont@gvsu.edu

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Date: 06 Jan 94 13:24:44 EST

From: "Timothy R. Peters" <76307.3666@CompuServe.COM>

**Subject: Polyclar**

Does anyone have any suggestions on the correct way to use Polyclar? Dave Miller says he like to add it because it causes a massive evolution of CO2 and helps to keep O2 and other undesirables out of his beer before bottling/kegging.

It is true that if you add Polyclar directly to your beer it fizzes up like crazy for a few seconds but, is it wise to add unsanitized polyclar to your brew?

If I add polyclar to boiling water and let it cool before I dump it in my brew, I lose the fizz. Does it still work? Is it bad to boil it? Or is it inert and I sholudn't be worrying about something living on it and just pitch it straight?

Thank you in advance for your response,

-trp

-----

Date: Thu, 6 Jan 94 12:30:22 PST  
From: bgros@sensitivity.berkeley.edu (Bryan L. Gros)  
Subject: priming with honey

>From my experience, the substitution of 1/2 cup honey for 3/4 cup  
corn sugar is the right amount. 3/4 cup honey is too much for five  
gallons (priming that is).

- Bryan

-----

Date: Thu, 06 Jan 1994 15:32:40 +0000 (U)  
From: George Tempel <tempel@MONMOUTH-ETDL1.ARMY.MIL>  
Subject: clip art coming soon...

clip art coming soon...

Just a note...

I haven't forgotten all of you who have asked for some brewing clip art. I am still putting the collection together and perhaps will actually get to post it to the ftp site here on HBD on monday!

Remember, the clip art collection is "brew/credit-ware": if you use the artwork on your labels send me a bottle of the homebrew and give me some credit for your label work, that's all!

posting/bottling soon!

george

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Date: Thu, 6 Jan 1994 12:55:18 -0500  
From: jeclark@ucdavis.edu (James Clark)  
Subject: SS oatmeal stout/yeast energizer/primary

hello everone!

i know this is a little late, but to the person who asked about Sammie Smith's Oatmeal Stout:

it is definitely not worth \$17 a six pack.  
the first Sam Smith beer i ever had was the nut brown ale. i had heard that it was one of the best ales in the world, but i was very dissapointed. a little while later i decided to try it agian and it was excellent. the problem is that you can never tell how fresh it is, and that makes all the difference in the world.  
if you can get hold of some Anderson Valley Oatmeal Stout, try that. i like it better than Sammie's and it will be much fresher.

now some questions:

1) for my last bach i used liquid yeast for the first time. it didn't seem to be doing too much after a day in the starter so i added some dextrose and yeast energizer.

so, what exactly is yeast energizer (sure smells gross) and is it a good thing tst se or not?ioia ir)

hours of pitching the yeast was bubbling  
away hapilly, so the stuff sure seemed to work.

2) the batch that was just bottled has a decidedly citrusy tang to it (it is also sweet because the bulk extract i used had way too much unfermentable sugar). while it is not undrinkable, it is bordering on unpleasant and definitely does not taste like proper beer. anyone know what causes this? my guess is wild yeast, but i'm still a beginner.

3) the foam on my latest batch is just settling and has a very thick layer of brown scum on the top. i used the blowoff tube, but the foam didn't quite make it to the top of the carboy. will this stuff give the beer off flavors if i let it settle?

4) with all the talk of sterilizing bottles, how does everyone sterilize the caps? Charlie says to boil them. John Palmer says this will ruin the gasket, which makes sense to me. is it common practice to just soak them in bleach, or are there more ingenuous ways to kill the bad critters residing on them?

thanks in advance for all replies

- --james

(jeclark@ucdavis.edu)

p.s. this homebrew thing has really got me. i'm even thinking of minoring in fermentation science at ucd (although i don't know how i'd ust conjunctioia ir)

-----

Date: Thu, 06 Jan 94 13:48  
From: BMOORE.UNIX11@mailsrv2.eldec.com (BMOORE)  
**Subject: guessless mashing**

>From: arf@mcs.com (Jack Schmidling)

>The most obvious is that there is no guessing about "strike" temp.  
>You simply shut off the heat when you get there and add more as it  
>cools to maintain temp.

Here's a technique I use to take the guesswork out of infusion mashing. It involves calculating the thermal energy needed to raise the grist to the proper temperature and balancing that with the thermal energy lost by the strike water. I use weight instead of volume for measuring quantity of strike water. This is surprisingly easy when you are doing 5 gallon batches; larger batches could be more difficult.

Equipment needed:  
Scale  
Thermometer  
Calculator

Step 1:

Weigh the grist. Then calculate the quantity of strike water required. I typically use 2.2 to 2.4 pounds of water for each pound of grist. This number can range from 1.5 (a VERY stiff mash) to about 3.0

Step 2:

Start the strike water heating in the kettle. Heat more than you think you will need. In the meantime, measure the temperature of the grist. Bear in mind that dry malt is a poor heat conductor and you will have to leave the thermometer in for quite a while. (My "instant read" thermometer takes about 3 minutes to stabilize). Moving the thermometer around speeds this up a bit.

Step 3:

Calculate the heat energy required to raise the grist to mash temperature:  
(apologies to our metric friends - all weights in Lbs, temps in F)

$$\text{Lbs grist} \times 0.431 \times (\text{mash temp} - \text{grist temp}) = \text{BTU required}$$

Step 4:

The heat energy that the strike water needs to lose is (surprise) EQUAL to the heat energy the grist has to gain; therefore:

$$\text{Lbs water} \times 1.0 \times (\text{water temp} - \text{mash temp}) = \text{BTU required}$$

for those rusty in algebra, this means:

$$\text{water temp} = \text{mash temp} + (\text{BTU required} / \text{Lbs water})$$

NOTE: If your calculated water temp is much above 170 deg. F, you might want to consider using more water or keeping your malt in a warmer place

Step 5:

Heat the strike water about 10 - 15 degrees above the calculated water temp. Pour the water into the mash tun and adjust the weight to the amount calculated in Step 1. I use a bathroom scale for this. Just pick up the tun with water, stand on the scale and subtract your weight and the empty tun weight.

(hint - weigh yourself and the empty mash tun just before you add the strike water -- trips to the bathroom or refrigerator can change your weight by a surprising amount!)

Stir the water a bit and let the mash tun warm up as the water cools down.

Step 6:

At this point , you should have a tun full of the correct quantity of strike

water several degrees above the desired temperature. Cool the water down by dipping some out with a saucepan (or whatever), raising it up and pouring it back in. The clouds of steam indicate lots of heat being lost by the water.( so THIS is how JS gets away with sparging with boiling water!!) If your temperature is over 10 degrees F high, dip out some hot water and add an equal amount of cold. (careful! a little cold water goes a long way).

Step 7:

When the strike water is at the calculated temperature, gently stir in the grist. I prefer not to overstir the mash: this beats the air out of the grist results in a "lakey" mash. Wait a few minutes and check your temperature - it should be "right on"

Although the above steps sound a bit complicated, once you get the hang of it, it's quite simple. The constant 0.431 was arrived at empirically. By recording the temperatures and weights and resultant mash temperature of a batch or two, you can back calculate a custom constant for your set-up.

BTW - I have used this for more than 20 batches and am ALWAYS within 1 degree F of where I want to be. My mash tun is well insulated, so I generally loose only 1 deg F during the hour my typical mash lasts.

XXXXXXXXXX

Re:

> NUKEBREW

Stranger than truth: In the late 50's, articles were published in various Brewing Journals concerning stabilization of packaged beer with Cobalt-60 irradiation. As it turns out, irradiation sufficient to sterilize the beer produced "cooked" off flavors and the technique was abandoned!!!

Barry T. Moore

ELDEC Corp - My opinions are my own  
BMOORE.UNIX11@mailsrv2.eldec.com

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Date: Thu, 6 Jan 94 14:56:30 MST

From: npyle@n33.stortek.com

**Subject: Water Analysis Followup**

As a followup to my water analysis, I called the city engineer. The original data looks like this (previously posted):

Parameter	Min.	Avg.	Max. (6 month)
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Temperature (C)	7.1	16.9	24.0
pH (SU)	7.1	8.7	9.6
Fluoride	0.3	0.9	1.2
Alkalinity, Total	18.0	29.8	51.0
Hardness, Total	9.0	20.7	57.0
Hardness, Calcium	8.0	17.8	45.0
Dissolved Solids	22.0	68.0	128.0
Trihalomethanes, Total (ppb)	55.2	70.1	114.2

I asked about the dissolved solids column. He said that number is measured from a filtration test with a .45 micron filter. I'm not sure what it is telling me, but that is how they get the number. He said that the sodium level

is around 10-15 ppm and that magnesium is the delta between the "Total" and "Calcium" hardness. I suspect this is oversimplified. He claimed that the potassium and sulfate levels were below measurement threshold. It is also possible that they are just not tested for. He said they do pH adjustment with

soda ash. What is soda ash? Also, the reason for the variability in the numbers is that we get water from at least 3 different sources (soon to be more), so each source has its own parameters. Like I said before, "use the averages and live with it". It appears they take samples several times a day since some of the numbers have 29 samples in the past week. (my tax dollars at work!).

Norm

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Date: Thu, 6 Jan 94 13:15:01 PST  
From: Richard.Goldstein@EBay.Sun.COM (Richard Goldstein)  
Subject: Advice needed on serving for large events

I'm looking for your advice, experiences, and lessons learned in supplying homebrew for a large group. Here's my particular situation.

I am providing the beer for a friend's wedding. There will be about 80 people, and not a real heavy drinking crowd. I'm happy with the quantity of 10 gals (approx 100 12 oz beers). This wedding reception will be outdoors in early May in the Napa valley in CA, so it will likely be warm (70s to 80s). The wedding will be fairly informal. I'm pretty sure that there will be a tent for the food (buffet).

I do not have a keggung system; I normally bottle. It seem to me that bottles present several problems. First, how do you get people to pour it correctly? I don't think this will be a crowd that will get a charge out of a mouthful of yeast. If there is a bartender, how do I get him/her to do it properly? If I use bottles I would want to make nice labels, but how do you keep them from coming off if the bottles are kept cold in a tub of ice? And how do I prevent spoilage of the beers from being in the sun (I do use brown bottles)?

Should I borrow/rent/buy kegs and a keggung set-up? I'd also be nervous about using a keggung system for the first time at a big event like this. It seems to take a lot of folks a while to get the kinks out of a system.

What have other folks done? I don't want to spend the party manning the beer station! Any and all advice appreciated.

Thanks for your help.

Richard Goldstein  
richardg@cheesewiz.ebay.sun.com

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Date: Thu, 6 Jan 94 18:13:18 MST  
From: birkelan@adtaz.sps.mot.com (Joel Birkeland)  
Subject: diastatic power/souring beer

diastatic power:

What is the quantitative interpretation of the diastatic power ratings that some vendors supply with their malts? If someone could supply a reference, I would appreciate it.

souring beer:

I would like to attempt a clone of Celis White. I have a recipe which was posted here, but there were no details on how to make it sour. Is there a controllable way to get this sourness easily? I have the Wyeast Belgian Wit yeast #3944 (?); will this provide some of that sourness?

By the way, my homebrew shop has Wyeast's *Brettanomyces Bruxellensis* (sp?) cultures. What is this stuff good for?

Joel Birkeland "Where in Hell is Tempe?"  
Motorola SPS  
Tempe, AZ "Just about in the middle!"

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Date: Thu, 6 Jan 1994 21:45:31 -0500 (EST)  
From: Scott Neumann <sneumann@world.std.com>  
**Subject: Chillin' Wort**

Does anyone have any thoughts on using sterile ice to chill wort rather than using a conventional wort chiller?? Using 2 gallons of hot wort (say 200F) with 3 gallons of frozen water will bring you right to pitching temp. in seconds. Can one cool too quickly?

Scott  
sneumann@world.std.com

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End of HOMEBREW Digest #1318, 01/07/94  
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Date: Thu, 6 Jan 1994 22:27:29 -0600 (CST)  
From: Robert Jordan <JORDAN@ANLBEM.BIM.ANL.GOV>  
Subject: reusing yeast

First let me thank everyone who helped me with suppliers and various other things so I could get my first brew of the ground. My Plain Brown Ale is merrily fermenting away.

I used Wyeast's European Ale yeast and I want to use it again along with my Munich Malt extract to make an altbier. If I've got it right I should be able to pour the altbier wort in on top of the yeast sediment in the secondary. My question is does it matter to the yeast when I aerate the altbier wort? Should I aerate it in something else and then carefully siphon it into the carboy that has the yeast, or can I just slosh it in with a funnel and shake the bejesus out of it like you normally would?

While I'm here let me extoll the virtues of a 1 liter pyrex erlenmeyer flask for yeast starters. You can boil the starter in the flask right on the burner and then pretty much immediately dunk it in cold water to cool it down. It's somewhat less convenient than canning a bunch of starters at once, but it's fast and simple. Watch out though for truely volcanic boil overs.

Thanks in advance-

Rob

RJordan@anl.gov

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Date: Fri, 07 Jan 94 02:36:29 EST

From: yeebot@aol.com

**Subject: Belgian Beer Tours**

Howdy Y'all and Happy New Year!

There's a fellow on AOL who's going over to Belgium and is interested in touring breweries (Lucky guy!). Can anybody recommend a tour group or books or any other info on this subject?

TIA,

Mike Yee

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Date: Thu, 06 Jan 1994 22:43:14 -0800  
From: Pat.Anderson@f52.n343.z1.fidonet.org (Pat Anderson)  
Subject: Dr. Lewis on American Malt

#### GETTING THE MOST FROM AMERICAN MALT

Notes from a talk by Dr. Michael Lewis  
Home Brew U  
March 27, 1993

The following is my attempt to put down the essence of a talk given by Dr. Michael Lewis, U.C. Davis ("the homebrew professor") at Liberty Malt Supply's Homebrew U on March 27, 1993, in Seattle. My notes are sketchy, but I believe this is a fair summary of Dr. Lewis's talk. Any errors are, of course, mine and not Dr. Lewis's. Pat Anderson.

In mashing malt, we need to obtain a wort with sufficient extract and sufficient fermentability. "Extract" means the gravity obtained from a given quantity of malt. "Fermentability" means the proportion of the total extract that yeast can convert to alcohol.

British pale malt is produced so that a single temperature infusion mash produces both sufficient extract and fermentability.

For American pale malt, optimum fermentability is obtained at temperatures of 55<sup>^</sup> - 60<sup>^</sup> C. (131<sup>^</sup> - 140<sup>^</sup> F.). At these temperatures, the beta amylase enzymes produce maltose most efficiently. This happens early in the mash in a fairly short time, approximately 20 minutes.

The alpha amylase enzymes, on the other hand, produce the dextrins that give us the total extract we desire at temperatures between 70<sup>^</sup> - 75<sup>^</sup> C. (158<sup>^</sup> - 167<sup>^</sup> F.).

It is possible to mash American pale malt with a single temperature infusion. While this can be a reasonable compromise approach, it inevitably results in a loss of either fermentability or extract, since the temperature is not optimum for either.

The best plan for mashing American pale malt is a "temperature program," in order to obtain the optimum balance of extract and fermentability.

A sample two temperature program, utilizing the popular "camp cooler" mashing method, would be something like this:

1. Stir in enough hot water at around 70<sup>^</sup> C. (approximately 158<sup>^</sup> - 160<sup>^</sup> F.) to make a thick mash, so the temperature settles in between 55<sup>^</sup> - 60<sup>^</sup> C. (131<sup>^</sup> F. - 140<sup>^</sup> F.) Initial mash temperatures as low as 50<sup>^</sup> C. (122<sup>^</sup> F.) are acceptable. Hold for 20 - 30 minutes at this temperature.

2. After 20 - 30 minutes, add enough hot water just off the boil to raise the temperature to 70<sup>^</sup> - 75<sup>^</sup> C. (158<sup>^</sup> - 167<sup>^</sup> F.) for the remainder of the mash period.

What many American home brewers don't realize is just how low a temperature American pale malt needs for optimum fermentability

and how high a temperature it needs for optimum extract.

Dextrins do not, as far experiments disclose, contribute "body" as is frequently stated, but rather contribute a desirable aftertaste.

The so-called "protein rest" usually advocated for American pale malt does not seem to have any real basis. Everything that needs to happen in the mash will happen with a proper temperature program that addresses fermentability and extract. [Dr. Lewis's comment was actually that the protein rest was "bullshit"!]

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Date: Fri, 7 Jan 94 8:39:51 EST  
From: Mark A Fryling <mfryling@magnus.acs.ohio-state.edu>  
Subject: Brew in St. Louis

Hi All,

First, thanks to all those who sent info on places for good brew in the twin cities to me last month. I made it to Sherlock's Home for dinner and a pint and managed to stop by Surdyks on my way to the airport. Sherlock's is a nice brewpub with good food though I found their beer lacking a certain oomph. Surdyks was a great success.

Now, for a new request. Next week I have an interview in St. Louis, and I'd like to hear from you St. Louis natives about Brewpubs and good retail establishments in the area. I will be staying in the Regal Riverfront Hotel on S. 4th street, so if there are some good places nearby I'd lide to hear about them. Please send info direct. TIA

One more question. I have been looking wherever possible for Rogue's Old Crustacean Barleywine but I cant seem to find it. Is this stuff available in bottles anywhere? The things I have read say that its great stuff.

A final note of information to those travellers who find themselves in Manhattan. I would strongly recommend that you find the time to visit the Burp Castle in the East Village Area (Next to Brewskky's and near the corner of 7th street and 2nd Ave.). This place is an incredible experience! Almost all of the bottled beers that they sell are of Belgian origin (with a few exceptions including some Flanders Ales and a very few good US micros). The times I've been there though, I've worked mostly on their tap selection. When I was there last week they had: Pilsener Urquell, Hacker-Pschorr Weissbier, Paulaner Salvator, New England Holliday Ale, Sierra Nevada Celebration Ale, Anchor Christmas Ale and Anchor Old Foghorn ALL ON DRAFT!!!!!! The Old Foghorn is one of the best commercial ales I have ever tasted. The setting is also lots of fun because the place is decorated like a monastery with bartenders dressed as monks and heavy Gregorian music playing in the background. Its a must see when you are in the city.

Thanks in advance for the info.

Cheers  
Mark Fryling  
Department of Chemistry  
The Ohio State University  
<mfryling@magnus.acs.ohio-state.edu>

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Date: Fri, 7 Jan 94 08:54:05 -0500  
From: zentner@ecn.purdue.edu (Mike Zentner)  
Subject: Re: counter-flow -vs- immersion chillers

Peter.Langlois@BostonMA.NCR.COM (Pete Langlois) writes:

>the drain is opened a little). I have no measurement on the quantity of  
>water used, but there are secondary benefits - the sink's water is used for  
>cleaning up while the wort is chilling, and I get access to my kitchen tap  
>for any other needs.

A while back, I discovered with my counterflow chiller that the output is an excellent source of warm wash water that I collect in my 10 gallon pot. Your kitchen tap is also "free" if you use the outlet hose to spray stuff off. Furthermore, in the summer time, you can run the water out to a sprinkler on your lawn:-)...

Mike

PS as for cooling effectiveness, I don't think you can go wrong with either type of chiller.

And, as always, my on-line plans for a counterflow wort chiller are free for the asking at zentner@ecn.purdue.edu

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Date: Fri, 7 Jan 94 08:13:00 -0600  
From: chuck.wettergreen@aquila.com (Chuck Wettergreen)  
Subject: Homebrew Digest #1318 (Ja

In HBD 1318 adc@mvuts.att.com (ADC) wrote:

ADC> I do my mashing outside on a cajun cooker. I recently  
> constructed an insulated "container" that I can simply place  
> over the kettle and cooker.

I just use a cardboard box that I lined with a styrofoam (sp?) like  
substance and another piece for a lid. It maintains the heat for  
hours.

Chuck

\* RM 1.2 00946 \*

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Date: Fri, 07 Jan 94 09:13 CST  
From: "Pete Brauer 312/915-6157"  
<SW\$PR42%LUCCPUA.BITNET@UICVM.UIC.EDU>

**Subject: Brew Pubs**

Dave Berg wrote to ask if \$500,000 was high to start a brew pub based on some irrational dream (don't worry Dave, I have actually written the menu, design the floor plan, and done scale drawings of the front and general layout for mine). Based on 5 years experience in restaurants, and especially focusing on beer and Scotch (I don't know if anyone remembers "Lindsey's" in Minneapolis which has long since closed) it is a little high but not much. Of course, this figure can be drastically reduced by following several options. First, try to find a restaurant that has closed to take over, or better yet an old microbrewery or pub, this will save a big chunk.

As far as your other expenses, you will have to lease or buy the proper equipment, not just stoves, grills, etc. which you will find if you take over a closed place, but you will need plates, glassware, barware, silver, all the little things that can be easily liquidated when a restaurant fails, as well as tables and chairs most likely. All this is before you even begin to deal with ordering new food and bar stock, and redecorating and bringing to code. Along with license fees and insurance, don't forget the price of your brewing equipment and setting up a viewing room, watching beer ferment is boring but a great draw. Anyway, these and a myriad of other "unexpected" expenses could easily add up to \$500,000. But, if you are a winner and you get ready to open, let me know if you need a manager.

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Date: Fri, 07 Jan 1994 10:50:59 -0500 (EST)

From: WCH@gnv.ifas.ufl.edu

**Subject: Mead and Ale Yeast**

About 3 weeks ago, I started making my 2nd batch of mead. After letting the mead cool down, I pitched the first package of yeast. One day goes by, two days go by, three days go by. Oh no. I start to get worried so I pitch another package. Same thing. Another package. Again same thing. Now, I'm really worried. The stuff has been in the carboy for 2 weeks just sitting there. I figure what the hell so I dumped in some ale yeast (the other packages had been a wine/mead yeast). Now, the stuff has been going ball's out for about a week. Here come the questions?

- 1) Isn't the ale yeast alcohol sensitive? Meaning, won't it ferment to a certain level then die?
- 2) Has anyone else fermented mead with ale yeast? How did it turn out?
- 3) I'm getting ready to rack the mead in smaller 1-gallon bottles. Should I try to put some wine yeast in a racking or just let it go?
- 4) Anyone have any suggestion? I'm completely open. It doesn't matter what it comes out like since I'll probably drink it anyway (I can't stand the thought of all those yeast giving their lives for nothing).

Thanks,  
Clint

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The unquestioning mind is always answered.

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Date: Fri, 7 Jan 94 9:10:08 MST  
From: npyle@n33.stortek.com  
Subject: Nutritional Labelling / Wedding Brew

Darren Aaberge writes:

>In defense of the BATF (or whoever didn't like the nutritional information on  
>Grant's products, I am not sure it was the BATF), I believe the thing that  
>Yakima Brewing and Malting Co. (brewers of Grant's products) got in trouble  
for  
>was stating that each bottle of beer contained 160% of the recommended USDA  
for  
>vitamin B, but they failed to mention that the alcohol in the beer would  
remove  
>more than that from your body. This IMHO was clearly misleading and should  
not  
>have been on the packages.

I strongly disagree with this opinion. Asking Grant's to evaluate the  
chemical  
reactions taking place inside your body and to print it on the label is going  
a  
bit too far. I don't think they are being misleading at all. Certainly no  
more misleading than low fat products (implication = "healthy") which are  
loaded with cholesterol. Brewers should provide the alcohol content along  
with  
nutritional value and let you decide for yourself if it is good for you.  
Grant's is (was) providing a service which no other brewery provided, and it  
was appreciated by this consumer. MHO and all that.

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Richard Goldstein asks about the semantics of serving homebrew to 80 guests at  
a wedding. Richard, I wouldn't do it without a practice run. I would get a  
kegging setup and practice with it for a batch or two at home. Then have a  
small party to work out any kinks in that setting, and then do the wedding.  
I guess I'm a little uptight about it, but it is your friend's wedding day;  
you want it to come off without a hitch.

Norm

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Date: Fri, 7 Jan 94 09:13:33 MST  
From: resch@craycos.com (David Resch)  
Subject: SNPA Yeast

Todd asks about re-using Sierra Nevada Pale Ale yeast from the bottle:

> Does anyone out there do this regularly? Is yeast from a  
> bottle pure and reliable enough to get good results? Is  
> this too good to be true? Thanks in advance for your info.

I do this very regularly and have been doing it for years. The yeast is a very nice, clean yeast and is reported to be the same strain as Wyeast 1056 ale yeast. My experience is that the yeast is extremely pure and reliable from the bottle. The one thing to check, however, is that the beer is reasonably fresh (not more than a couple of months since bottling). This greatly reduces the lag time for the starter to become active. There is a very handy decoder in postscript format in the HBD archives at Stanford for interpreting the date notches on the SNPA label.

Dave

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Date: Fri, 07 Jan 1994 10:20:02 CST  
From: "John L. Isenhour" <isenhour@lambic.fnal.gov>  
Subject: **BATF is not your friend**

Darren Aaberge writes:

>In defense of the BATF (or whoever didn't like the nutritional information on  
>Grant's products, I am not sure it was the BATF)

I never thought I'd hear anyone defend the BATF:) but let me repost this about that...

When out in Portland for the recent Events, a group of us chi.beer.soc geeks went to Yakima to sniff some hops, and we went on a tour of Yakima Brewing (the Grant's brew folks). Bert and his wife were there (sorry I've forgotten her name) and she related the saga of Bert putting nutritional info on his beer labels. The ATF came out and made him stop, citing a 1956 rule against making health claims for beer. Stating facts and making claims seem to be two different items to me, but 'some other brewery' complained about the practice and they were told to desist. Well it got picked up by the national media and a lot of the headlines made really unflattering remarks about the big bad ATF trying to hide THE TRUTH from the American Public. So the next thing Bert knows the ATF shows up at the brewery with a fine tooth comb and stays there a solid 2 weeks inspecting, detecting, and collecting info to make them pay for the embarrassment they caused. The Grants were subjected to impromptu 'grillings' or interviews, and Ms. Grant related how the AFT officers were very uncivil and threatening. She said the main gorilla was a big guy with short blond hair and an acne pockmarked face and she said it was easy to imagine him in gestapo garb. Grant had gotten written permission from atf to produce cider, which is not regulated/taxed (at least in that state, I guess) cause it ain't wine, it ain't beer. But the atf now says they have to pay back taxes plus a fine, and the previous permission given by atf ment nothing. Next thing that happens is the water company calls up and says theres a special new fee to pay for processing the brewery's wastewater, even though Bert had been paying the regular water fees for years. Hmmm.

At least Bert took it in stride. He now has nutritional placards that sit on tables in pubs serving his beer.

food for thought,  
-john

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Date: Fri, 07 Jan 94 11:47:00 PST  
From: Robert Milstead <rmilsted@Zellar.Vantage.GTE.COM>  
**Subject: Sparging Speed**

After doing two all grain batches using the cooler method and reading many posts in HBD about the time spent in sparging, I'm wondering if I am doing something wrong. It just doesn't seem as painful as it sounds like it should be. At least I don't get just a trickle draining from the cooler. Could I be doing something wrong? I have not calculated my extraction efficiency, but I think I will on the next batch.

While mashing, I heat water to 170 in my brew pot. With the cooler on the countertop, I use a siphon I made that consists of a length of copper pipe in the shape of a candy cane. Attached to the short end is a length of clear plastic tubing. The long part is just long enough to reach the bottom of the cooler when I hang the cane over the edge. On the long end I have a piece of stainless screen scavenged from a kitchen strainer clamped w/ a stainless hose clamp. It looks like the mantle on a Coleman lantern.

I set of couple of books under one end of the cooler to make the wort drain to the other end. The main problem with this is that when I start a siphon into a pot on the floor it draws the wort out so fast I can't put sparge water in fast enough to keep the siphon from drawing air. To solve this I use a small pair of needle nose vise grip pliers to restrict flow through the plastic tube. I make it a steady flow and using two pots to recirculate the wort through the grain bed. I set a small inverted saucer on the grain bed to keep from disturbing it while pouring in wort or sparge water. I am not allowing the water level to rise above the grain bed.

On the last pass with the wort I switch the receiving vessel to a 5 gal pickle bucket. I then dip sparge water from the brew pot with a large saucepan and pour into the cooler, moving the saucer around to get to all the grain.

When the bucket is full I have 5 gal. Usually about 3 - 3.5 gal of sparge water required for this.

The whole process takes about 30 min. I could do it faster if I had a helper. Am I leaving a lot of sugar in the grain? Why does everybody else talk about sparging for an hour or more?

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Date: Fri, 07 Jan 94 09:43:29 MDT  
From: exabyte!smtp!guy@uunet.UU.NET  
Subject: Cherry Stout

Regarding the making of a cherry stout and using fruit syrup to flavor it, I think there's a better way. All natural "fruit flavorings" are now available from at least one supplier I am aware of - St. Patrick's of Texas. She sells it in 4 oz. containers and specifies that about 3 oz. per 5 gallons is "what breweries use". I brewed a raspberry ale using the raspberry flavoring from her and it turned out great. No fruit to worry with and you can add it at bottling to taste. A side benefit is that I still had an ounce left after brewing this batch which I occasionally use to put in beers that I buy. If I were going to use it in a dark beer I'd use the whole 4 oz. myself. In fact, I have a porter in the fermenter that I originally intended to be a blueberry porter but I have since decided to bottle half of it as a regular porter and then add ~2 oz. of the blueberry flavoring to the remainder and do a half and half batch. Try doing that with fruit at bottling time! I'm sure other suppliers carry it as well. Just another suggestion...

Guy McConnell -- Exabyte Corp. -- Orlando FL -- guy@exabyte.com

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Date: Fri, 07 Jan 94 12:17:58 EST  
From: "Anton Verhulst" <verhulst@zk3.dec.com>  
Subject: pumps and culturing (not related :-)

>adc@mvuts.att.com:

>

>I have been considering putting a tap on the bottom of  
>ny mash kettle but can't seem to get up the nerve (expensive 10 gal SS pot).  
>[ Any suggestions on resolving this issue?? ]

I didn't have the nerve either - I have 10 and 15 gallon Vollrath pots.  
My solution was to get a pump and some hoses (thanks for the help HBDers).  
At 8 GPM, transfers go pretty quickly.

>carlsont@GVSU.EDU (TODD CARLSON)

>

>.....(Sierra Nevada Pale Ale, eg). Just pour out  
>the beer, add about a cup of sterile wort, stopper with  
>fermentation lock and let ferment to get your yeast starter.  
>\$1.25 for yeast AND a bottle of really good beer seems to be  
>a great bargain compared to \$5.00 for a package of Wyeast.  
>....Is yeast from a bottle pure and reliable enough to get good results?

Not in my opinion it isn't. There will be bacteria and molds as well as the yeast. It may work or not. However, there are some pretty simple culturing techniques for isolating pure cultures from bottles. All you need are some petri dishes, a flame source and an inoculation loop. Yeast culturing is a nifty hobby in its own right and really adds to the appreciation of your beer.

- --Tony Verhulst

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Date: Fri, 7 Jan 94 09:22:16 EST  
From: cmryglot@disney.CV.COM (Chuck Mryglot X6024)  
**Subject: Scottish Malt**

I have seen a few recipies which call for some Scottish or Scots malt. Does anyone out there know what this is and how it relates to other malts.

Prosit  
Chuck

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Date: 07 Jan 94 12:45:45 EST  
From: jennings@readmore.com (Todd Jennings)  
Subject: Anchor X-mas

In HBD#1317, Jonathan Knight notes the distinctive differences in taste between this year's Anchor Brewing Co holiday product and those of prior years.

Jonathan you are right on!! I thought it was just me! I do not, in fact, have a sharp enough tongue to distinguish the special ingredients of this year's blend. But I too, noticed a distinctive drop off in, shall we say, it's overall appeal. My opinion is that 1991's is the best in recent years. There are even a few select stores in New York City who still have it in stock, TWO YEARS LATER! Ask your microbrew retailers in Iowa if they still have it. Who knows?

I'd love to be able to replicate 1991's version, and if anyone out there has some kind of recipe, I'd be much obliged.

Todd A. Jennings [tjenning@readmore.com](mailto:tjenning@readmore.com)  
"Cramped for space but still brewing in my small apartment here in Brooklyn"

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Date: Fri, 7 Jan 1994 09:52:56 -0800  
From: wolfgang@cats.ucsc.edu (Robert F. Dougherty)  
Subject: easymasher, batch v. continuous sparge, thermoelectrics

In HBD #1318, 1/7/94, Jim Busch <busch@daacdev1.stx.com> writes:  
>

>There are many successful micros who allow the water bed to drop below the  
>grain bed prior to adding additional sparge water. The ability of the  
>properly designed flase bottom to handle this is the assumption, something  
>I suspect the Easy\*\*\*\*\* is incapable of.

Well, just to add some data..... I have used an 8 gallon canner with spigot and SS screen drain (aka easymasher) for about 20 batches now. Out of necessity, I use a hybrid batch-continuous sparge. Basically, I let the dense wort drain off first (that is, add no sparge water). Sometimes I even let it go dry. Then, I add about 3 gallons of sparge water straight up and continue to drain. Then, when that starts to run dry (ie. the liquid level goes well below the grain bed), I add more sparge water, a gollon at a time. As I said, I do this out of necessity (has to do with kettles, stove space, etc.) However, I consistently get 28-32 pts of extract (using mostly 2-row pale, with about 12 - 20 % Crystal, usually...). I admit that I don't calculate my extract exactly, but I usually err conservatively. Honestly, I don't really care how efficient my system is. It's about the best I can do given my current situation- and it makes good beer! However, it does seem to be fairly efficient.

I'm not sure what Mr. Busch was implying about the "easymash" set-up, but I have never had a problem with letting my grain-bed run dry. The sparge has never even THOUGHT about getting stuck- I always have to turn the spigot to slow the flow- I can't heat the sparge water fast enough. When I misjudged the sparge rate, the bed ran dry with no ill effects- except a few grams of particulate which comes out with the last few ounces of wort.

-----  
On another topic, I recently solicited advice on using Peltier junctions (thermoelectric modules) for cooling fermentors and possibly kegs. Briefly, the opinions have been that these things are only good for light cooling and may consume too much power. I'll be compiling the info and I'll submit a more complete summary (including the cheapest sources and possible designs) in a few days. Thanks to all who sent me info!!

bob dougherty  
wolfgang@cats.ucsc.edu

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Date: Fri, 07 Jan 1994 12:49:20 -0500 (EST)

From: The winter must be cold for those with no warm memories

**Subject: Detroit brewpubs**

The traffic jam and Snug

on W. Canfield and Second St

2 blocks east of Woodward Ave

bordering Wayne States Campus

3 house brewed beers plus a micro brewery in their parking lot  
across the street

and The Franklin St Brewing Co

on Franklin a few blocks west of the Renaissance Center

between Jefferson and the River

I think 4 contract brewed beers brewed by Frankenmuth Brewery

Traffic Jam - (313)831-9470 my favorite

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Date: Fri, 7 Jan 1994 12:39 EST  
From: Steve Jones 412-337-2052  
<@hpfcla.fc.hp.com,@mrgate.al.alcoa.com:JONES3%A1@ALFIE>  
**Subject: 1993 AHA categories/winners**

I am interested in finding out what beer style categories the AHA uses for its competitions. I seem to recall that the 1993 winners were listed, by category, in a previous HBD. Can anyone tell me the number so I can look it up in the archives? And, are there any other sources for this type of info. I presume that this is quite important when entering beers in competitions, so descriptions of the styles (from the AHA's perspective) would be very helpful to me.

Thanks,

Steve  
(no disc-laimer)

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Date: Fri, 7 Jan 94 13:01:25 -0500  
From: rak@ll.mit.edu (Steve Rak)  
Subject: Calorie/Alcohol Calculations

I had a couple of email responses to a posting which mentioned a calculation for calories in homebrew. I obtained the following calorie calculations from George Fix (gjfix@utamata.uta.edu) back in June '92. I modified the original equations to adjust the units from degrees Plato and alcohol weight percent to Specific Gravity (Hydrometer - cc/g) and alcohol volume percent. As to the actual equations and approximations, George was using the calculations as part of his work on brewhouse management. He would be a better source than I to discuss their origins. (George, jump in here if you want to add anything about their history or any updates to the calculations.)

Assuming that

$$SG = 1.0 + 4.*P/1000$$

is linear in the range of 1.000 to 1.080, and, assuming that

$$\text{alc vol \%} = 1.25 * \text{alc wt \%}$$

I simplified George's formulas to calculate directly

$$\text{alc vol \%} = AV\% = 256. * (OG - FG) / (4.7328 - 2.6663 * OG)$$

and, for a 12 oz bottle,

$$\text{calories} = (5.52*AV\% + 180.8*OG + 819.2*FG - 1000.4) * 3.55 * FG$$

where OG = original gravity

and FG = final gravity in standard specific gravity counts (cc/g).

Now, its easy to see how many calories are from alcohol and how many are from residual, unfermented sugars in the brew. (Wow!)

Note that the above AV% does vary slightly from the approximation

$$\text{alc vol \%} = 1.25 * 105 * (O.G. - F.G.).$$

Any comments???

- Steve

-----

Date: Fri, 7 Jan 94 12:44:41 EST  
From: sdlsb.dnet!73410%sdicc@swlvx2.msd.ray.com (Carl Howes)  
Subject: HSA article / hop aroma / caps

My \$0.06...

Norm Pyle wrote (in #1318) that George Fix's article on HSA was "(Fall?) 1993". I think that was Winter 1992 (unless he wrote another one...really should get that subscription in...)

Jim Busch describes Mt. Hood hops as imparting a grassy or earthy aroma. No experience there, but I would add Cascades to the list for a grassy, buttery aroma.

James Clark asks about boiling to sanitize bottle caps - I have done it that way since I started brewing (almost a year now) with no problems.

Carl

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Date: Fri, 7 Jan 94 09:00:47 MST  
From: fmicos!trojan!crowell@uunet.UU.NET (Paul Crowell)  
Subject: Re: beware of glycogen depletion

tony@spss.com: (Tony Babinec) writes in HBD #1248:  
>Glycogen depletion is a consequence of long storage times,  
>warm storage temperatures, and number of other causes.  
>Pitching glycogen-depleted yeast can result in problems with  
>the primary fermentation and the finished beer:  
>  
> - sluggish fermentation  
> - slow attenuation  
> - higher terminal gravity  
> - poor flocculation  
> - poor alcohol production  
> - high diacetyl  
> - high SO2  
> - high acetaldehyde  
> - less flavor stability and shelf life.  
>  
>All the more reason to build up yeast in some starter wort  
>before pitching into your beer.  
>

I'm responding because the beer's I've brewed recently have had a  
\*very\* strong, yeasty background flavor.

The \*single\* variable at this point has been my introduction of  
starters which I've just started making using clover honey. I've had  
consistently bad results in light beers with these starters, but  
darker stouts/steam beers seem to be just fine. For example, a dry  
beer I made with a very low OG fermented out fast (within a week) and  
had this bad taste, but another beer I brewed recently was a steam  
beer with an OG of 70 which was much higher than the dry beer.

This seems to be happening to me consistently when I use honey to  
power the starter. I used about 4-5 tbs of clover honey in a enough  
water to fill up a Grolsch bottle, then pitched the yeast. I left the  
bottles for the starters with the cap resting on the bottle, by  
without closing the Grolsch bail tightly. I did not use a  
fermentation lock on any of these starters. This leaves the change of  
contamination, but the starters have all been in low draft rooms to  
krausen.

My yeasts were:

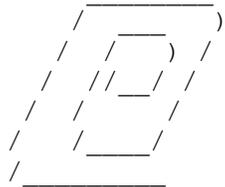
- o Munton-Fison Dry ale yeast
- o Wyeast 3056 Bavarian Wheat yeast
- o Wyeast 2112 California Lager yeast

Does this sound like any of the above? I rate each of your  
indications of what my beer was or was not;

- > - sluggish fermentation | no
- > - slow attenuation | no, ~1 week in primary only
- > - higher terminal gravity | no, good gravities ~10-15
- > - poor flocculation | I don't think so
- > - poor alcohol production | 8-] NOOO.
- > - high diacetyl | Don't know, please describe
- > - high SO2 | Don't know, please describe
- > - high acetaldehyde | Don't know, please describe
- > - less flavor stability and shelf life. | No, flavor persisted.

- -

P a u l C r o w e l l IC Development Group



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\*\*\* Note the change of address. :-) \*\*\*

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Date: Fri, 07 Jan 1994 13:35:05 -0500 (EST)  
From: "THE FOURWHEELIN' 'TALIAN WANNABE JOKEMEISTER."  
<AD75173%LTUVAX.bitnet@CUNYVM.CUNY.EDU>  
Subject: storage tip/plastic bottles/mint wine

For those of you in apartments or freshly away from home, keep some of your beers at your parent's house. I mean hide it at your parent's house. The less you go there, the less you will think about it, and the longer the brew will last.

I have been using plastic bottles for the beer I drink first, and bottle some in glass to keep for a couple years. A good thing about plastic that no one has said, is that you can check the pressure of the beer when it's priming... Just squeeze the bottle.

-- Just thought of a question... Why couldn't someone put a pressure valve on a primary or secondary fermenter that would keep a max pressure of 5 pounds? Wouldn't this take care of the need of priming? I guess this would work best in a keg system. You would just dispense like a normal commercial keg.

Kim asked me a question comparing my mint wine to his parsley(?) wine. I just picked some live mint, kept only the leaves, and put them in some cheese cloth. I warmed about a half gallon of water and put the mint bag in it and worked like a tea bag. To get more flavor extracted, I did the same with another half gallon of water and the tea bag. I added sugar and such to the "mint tea" and let it ferment. It finished early, but I haven't tasted it after bottling it (got beer and other wines ahead of it in the tast test line).

Aaron Dionne

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Date: Fri, 7 Jan 1994 12:41:00 -0500  
From: carlo.fusco@canrem.com (Carlo Fusco)  
Subject: need help to convert keg

Hello Brewers,

I have a question for everyone who has converted a keg into a boiler. I intend to make a boiler out of a keg by mounting a hot water heater element into the keg. I want to wire it 110V so I can plug it into a standard electrical wall outlet.

Can anyone suggest a suitable element that will give 10 gallons a vigorous boil using a 110V wall outlet?

Just to note, a friend of mine made one using a low output element that folds back on itself and wired it 220V since he couldn't get a vigorous boil using 110V, and, I don't want to use a cajun cooker or anything like that. I want this for indoor use and easily transported.

Thanks for your help  
Carlo

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\* Freddie 1.2.5 \* email: carlo.fusco@canrem.com Sharon, Ontario, Canada

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Date: Fri, 07 Jan 94 14:51:02 EST

From: bteditor@aol.com

**Subject: Re: malt extract adulteration?**

The story about the adulteration of some commercial malt extracts with cheaper sugars was told in the July/August issue of BrewingTechniques (Martin Lodahl, "Malt Extracts: Cause for Concern," BrewingTechniques 1[2], 26-28 [1993]). The article provides background on the nature of the problem and tables that show data from the original research conducted at the University of Saskatchewan, but no manufacturers or suppliers are named. For more information contact BrewingTechniques, 1-800-427-2993.

BT Editor@aol.com

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Date: Fri, 7 Jan 94 14:13:18 -0600  
From: gjfix@utamat.uta.edu (George J Fix)  
Subject: **Balling's formula for alcohol content**

Spencer Thomas and I were recently discussing justifications of the various formulas used to compute alcohol levels in homebrew, and he suggested I post the following.

The Guy-Lussac theory of fermentation suggests that the % alcohol produced (expressed in grams/100 grams) is proportional to the amount of sugar fermented (also expressed in g/100g, or what is the same degrees Plato). Thus if OE is the original extract (in deg. P) and if RE is the residual extract at the end of fermentation (better known as the real extract), then

$$(1) \quad \% \text{ alcohol by wt.} = F * (OE - RE)$$

Moreover, the Guy-Lussac theory suggests that the numerical factor F should be 1/2; i.e., half of the sugar metabolized goes into alcohol production. It was quickly learned that this was not quite right, and that corrections were needed to get accurate results. In commercial brewing the most widely accepted expression is due in large part to Balling. He worked in a time when German mathematicians like Runge were making rational approximations popular, and that is how Balling approximated the empirical data available to him. His expression goes as follows:

$$(2) \quad F = 1. / (2.0665 - .010665 * OE).$$

The combination of (1) and (2) gives the classic Balling formula. Note that F, the fraction of sugars fermented that go into alcohol production, increases with increasing OE. This effect is well documented in the literature.

Most homebrewers prefer to work directly with hydrometer readings, which give the apparent extract AE instead of RE. The two can be approximately related by

$$RE = .8192 * AE + .1808 * AE.$$

In addition, most prefer to express alcohol levels in % vol. This can approximately be done by multiplying (1) by 1.25. Finally, most prefer specific gravities OG, FG to extracts OE, AE. Here the "factor of 4" rule can be used; i.e.,

$$OE = 1000 * (OG - 1.) / 4$$
$$AE = 1000 * (FG - 1.) / 4.$$

Putting these together gives

$$\text{alcohol by vol.} = 1.25 * F1 * (OG - FG),$$

where

$$F1 = 99 / (1. - 1.3 * (OG - 1.))$$

Note that this and the rule  $1.25 * 105 * (OG - FG)$  give the same results for  $OG = 1.048$  and  $FG = 1.010$ , namely 5%. However as  $OG - FG$  increases the factor 105 becomes less accurate.

George Fix

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Date: Fri, 07 Jan 94 10:30:09 -0800  
From: Drew Lynch <drew@chronologic.com>  
Subject: Re: Advice needed on serving for large events

Hi Rich,

Howsitgoin? A friend of mine, Frank and I (as well as another friend of ours) supplied homebrew for a friend's wedding. We used kegs, and it worked out very nicely. We had three kegs, three CO2 cylinders, 3 taps, etc. This was a little bit of overkill, but still easier than bottling. We personally did most of the serving of homebrew.

If you do want to bottle, I'm sure that you can teach the bartender to pour correctly. I would suggest numbering the caps as well as (or instead of) attaching paper labels. If you do want to label, rubber cement may be the way to go to prevent inadvertent label removal. Perhaps a little placard sitting on the bar describing the homebrews available would do instead of labeling. You may also want to keep the ice to water ratio in the chill bucket low, so the brew is served at reasonable temperatures.

We had about 80 people also, and went through about 10-12 gallons of homebrew in addition to the commercial beer consumed.

We got a lot of converts that day. My high point was watching someone peruse the commercial beer selection, and open a bottle of Henry Weinhard's Ale. He then noticed the homebrew, got a description of each style available, and asked to taste mine. He stopped my pour when there was about 2 tablespoons of beer in the glass. He looked at it, tasted it, looked at the HW in his other hand, said "F\*\*k this s\*\*t", set down the HW and handed me back the glass for a full pour. I enjoyed that!

Another suggestion: Keep the alcohol content reasonably low. Especially in a large group situation, you cannot warn everyone of the higher than average buzz factor in the average homebrew. We didn't have any problems (that I know of), but we especially brewed to keep the content at the low end of normal.

Drew Lynch  
Chronologic Simulation, Los Altos, Ca.  
(415) 965-3312x18  
drew@chronologic.com

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Date: Fri, 7 Jan 94 15:08:50 -0600  
From: gjfix@utammat.uta.edu (George J Fix)  
**Subject: Correction**

My post on Balling's formula had a typo. The relation between real  
extract RE and apparent extract AE should read

$$RE = .8192*AE + .1808*OE.$$

The original extract OE inadvertently replaced with AE. Thanks Spencer!

George Fix

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Date: Fri, 7 Jan 94 12:58:23 PST  
From: Mark Garetz <mgaretz@hoptech.com>  
Subject: Hops vs. malt

Al Korzonas writes:

>A brewer who I respect highly, John Isenhour, wrote me privately, saying that  
>he believes that having some malt there while boiling the hops, may assist  
>in isomerization. I had not read anything about this and had tasted beers  
>that had additional bitterness added by adding some hop tea (boiled hops  
>just in water), so I went ahead with my response. I guess I may have jumped  
>the gun. Anyone else have information on this? References I could read?  
>Thanks.

Having the malt (maltose) in the wort won't help directly, but there is considerable evidence that finely divided material, such as provided by the break material and/or the hop pieces/particles aids as a catalyst in isomerization. OTOH, in water the isomerization proceeds in via first order kinetics, but in wort the reaction is slowed down due to the constantly dropping pH of the wort. References: "The fate of humulone during wort boiling and cooling." by D.R. Maule, J. Inst. Brewing Vol 72, 1966 and "Practical Aspects of the Isomerization of  $\alpha$ -acids" by M. Verzele. Don't have the ref on the last one since it's not on my photocopied pages, but judging from the format it must be one of EBC Symposiums Proceedings.

Mark

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End of HOMEBREW Digest #1319, 01/08/94  
\*\*\*\*\*  
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Date: Fri, 07 Jan 1994 14:08:28 -0600 (MDT)

From: COYOTE <SLK6P@cc.usu.edu>

**Subject: Brewing Travels/ Update-Coyote Brews/**

Post Holiday greeting to you brewers all.

Recently returned from adventures in the southern parts of Calif.

had a chance to pop in at a couple micros along the way.

Checked out the Crown Brewery in Pasadena.

They had the same 3 beers as two years ago:

Mt Wilson Wheat. nice, simple. Not real exciting.

Amber. Malty, hoppy, copper colored. Tasty.

Stout. Ok stout. Not very heavy. Almost porter-like.

also went to HOPS on new years eve, at University Town Center in San Diego.

Excellent restaurant. They make some ok beers too. They all seemed kinda light- maybe over filtered. It is kindof a yuppy place.

The food was excellent- and reasonable priced, considering what you might expect. They had a very large variety.

- \* A pilsner. Very light lager. But where is the saaaaaz nose!?
- \* ESB. Was pretty good. But too light, not enough hops  
( I guess I was kinda biased, I had a Fullers earlier that day)
- \* Scottish Ale. Needed more heavy malt character. Didn't seem strong enough for a scotch. Struck me as being more like the Grants scottish ale, than say a McEwans.
- \* Hefe Weizen. Quite sour. Unfiltered, and looked it. Lemon and all. Seemed pretty true to style. Wasn't my favorite though.
- \* Raspberry lager. Nicely done. Pungent raspberry. Had the copper color.
- \* Russian Imperial Stout. THIS was a stout stout. Very roasty flavor. A bit sweet for me, but well balanced to the dark flavors.

I also tried their Barleywine. The waitress was almost apalogetic upon bringing it, and offered to take it back if I didn't like it. (yeah, in the back where she could drink it. Seemed like she'd already had a couple! :) It was...fruity, malty, chewy, STRONG (10%). Just what I'd expect. Yum it said to me. Came home to taste my very own Barneywine, and found a similar reaction...to my pleasure.

I didn't get a chance to chat with the brewer. He was "celebrating" the new year pretty hard I understand. Pretty copper/stainless kettles, nice clean decor. Quite the upscale kind of feel. I had "blackened swordfish" and it was very well presented, and delicious, but it had none of that painfully spicey bite I connect with cajun cooking. Stuck a certain similarity with the brews. Geared for an unseasoned clientelle, and not wanting to offend anyones tastebuds with over strong flavors.

Too bad. I like being offended!

Also went by Goat Hill (after a little detour to Light Bulbs Unlimited- from which I soon will have a blue NEON COYOTE light. :) Happy B-day...to me.

(from my mate! She's getting a wave for her special day)

They had an ad on their menu for Rush Limbaugh brunch. I began to wonder. A very impressive list of brews from all over, a bit pricey, a bit loud and "jock-ish" for my tastes. I never was a frat bro type. Personal bias.

They did have an impressive collection of street signs.

\*\*\*

So...back on the home front. Update of things happening in the Cosmic Coyote Brewery.

Pilsner- Urquel!!! Just bottled after a months lagering. And twice dry-hopped with....what else...Saaaaaaaaaaaaaz it all! Yuuuuum. It is light, clean, fairly malty, and slightly sweet, but crisp. And this baby just screams saaaaaaz. But without being bitter. Too bad it's a little late for the bay area brewoff. I think it would fair well. (pat on back....smack lips once more)

10 # Pilsner Malt. (german)  
1 # aromatic munich (belgian)  
1 # 40L Crystal  
.5 # Biscuit (belgian)

BOIL:

1 oz N. Brewer  
1 oz Saaz

Mid:

3/4 oz Saaz

Finish:

3/4 oz saaz.

Dry hopped after primary ferment subsided. Then secondary also. .5 oz/ea.

Bohemian Lager- wyeast. Made 8 gallons of 1.032 ( a bit low)

Fermented at 52 deg F for 1 month.

\*\*\*

My Blebbing Barneywine has pretty well settled. He's down to 15 sp gr. and probably wont' drop much more. He still hasn't cleared enough. I need to rack him again. Then prep for bottling, and storage.

The second runnings from this mash made Barney's Backside. A malty, pretty light brown color. Just kegged last night. Quite hoppy, but still a lot of flavor.

I tried an experiment on this brew (for those of you involved in conversations last year :) . The third batch I squeezed out of this was a semi sour mash. I still had sparge water in the mash tun, and didn't want to waste it, so I added a bit more English malt, stirred and let it sit overnight. It had a long slow continued conversion. By the following afternoon it had some color, and flavor. Rather tart flavor. Definitely some acid production. I pulled it off, added some dry extract, molasses, and honey and boiled with the leftover hops, and a bit more. Well, it made beer. I was planning on tossing some cranberries on the 2ndary. Still may do it, but tasted at racking, it was doing Ok. Still had some of the complex malty flavor of

the Barneywine, and his backside. Seemed like a succesful experiment.  
Not that I'm going to do this all the time. But hey- I'll try anything twice!  
\*\*\*

Soon it will be time to cask the IPA. I brewed it last monday, and it's been happily/hoppily blebbing away since. I'm hoping I can get it through 2ndary and conditioned before the 22nd to celebrate and inebriate my birthday celebration. Good excuse to kill the entirety in one night! :)

Celebration IPA:

10# 2 row pale malt  
2# 2 row vienna malt  
1.5 # 40L crystal  
1.5 # 80L crystal  
1 # Wheat

Infusion (NOT cold fusion!) mashed.

BOIL: 1 oz Chinook (13 alpha)  
Mid: .5 oz N. Brewer (7.6 a)  
Finish: .5 oz N. Brewer  
.5 oz Cascade (homegrown)

Burton ale yeast, then bohemian lager.

OG: 1.048 for 7 gallons. Fermented primary at 70, 2ndary to 55.

I plan to fine the 2ndary, then rack/prime in cask. Low pressure!

Should be fun!

\*\*\*

Finally: I collected a number of nice brews- not commonly found in my "great" state. The more exotic included Buffalo Bill's Pumpkin beer. (This one was spiced with pumpkin spices wasn't it? That couldn't just be hops!) and Samual Smiths Holiday Ale. Yum.

A suggestion: If anyone is in the southern Calif. area definitely go find a Trader Joes. Nice selection. Incredible prices! \$3 for imported german beers, australian, mexican... Ok. So some of them aren't the top of the line models, but truly some tasty brews at very reasonable prices. Their wines are nice too. Many under \$3 a bottle, for decent wines! They buy a whole batch from a winery, and slap their label on it. ANd sell it cheap!

It's a coffee/cheese and crackers kind of store. And I love it!

No connection, just a well stocked/happy customer.

Anyway. Glad to be back to my brew-home. Hoppy brew beer to you all.  
\*\*\*/

John (The Coyote) Wyllie SLK6P@cc.usu.edu /\*\*\*

PS: If anyone has any info on upcoming competitions in the west I'd be intersted in descriptions/rules etc... Tanx.

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Date: 07 Jan 94 16:45:32 EST  
From: Richard Nantel <72704.3003@CompuServe.COM>  
**Subject: Capping and carbonation**

Next time I bottle, I intend to follow Miller's suggestion in leaving the caps resting on the filled bottles for half an hour before crimping them on. The resulting CO2 will fill the top part of the bottle and should reduce oxidation. Since some CO2 will escape during this timelag, do I need to compensate for this by adding extra priming sugar?

Richard Nantel  
Montreal, Quebec  
Canada

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Date: Fri, 7 Jan 94 17:59:49 EST  
From: Jim Grady <grady@hpangrt.an.hp.com>  
Subject: Priming bitters

I have made 3 pale ales/bitters this past fall and have succeeded in getting that low carbonation level that is required to really enjoy the hop flavor as well as get a nice head. It actually was through an accident with the first batch and it worked so well, I did it with the others. I got a 5 l. minikeg setup and the instructions say to use 1/2 the priming sugar you normally use. Not wanting to commit the whole batch to the new toy, I primed with 1/4 c. corn sugar in five gallons and made up an additionaly solution to add after I filled the keg and before I filled the bottles. You guessed it. I forgot to add it. The bottles seemed to take longer to condition than normal (3-4 weeks) but then they seemed fine. A rough pour gives a nice head and a very lightly carbonated beer in the glass. The final gravities were pretty low so I don't think it's that I bottled too early (one was bottle 4 weeks after fermentation started!). All three batches were all-grain recipes from Terry Foster's book, "Pale Ale." They were "Yer Avridge Bitter," "Pride of Milford Bitter," and "Beyond the Pale Pale Ale;" their final gravities were 1.009, 1.011 & 1.012 respectively.

- - -

Jim Grady	"Immediately after Orville Wright's historic 12 second
grady@hp-mpg.an.hp.com	flight, his luggage could not be located."
	S. Harris

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Date: Fri, 7 Jan 1994 16:35:55 -0700 (PDT)  
From: "Taylor Standlee" <standlee@humanitas.ucsb.edu>  
Subject: Filtration (w. diatomaceous earth) & Mashing FAQ

1)

Recently I visited a brewpub in San Luis Obispo (Calif.) where they filter their ales through diatomaceous earth. I asked the kid behind the bar about this and got the "ya would'n understand, its technical" typical of people busy behind counters, which then changed to "Actaully, I don't really understand it I'll have to ask the brewmeister" after I convinced him I would indeed "undertand". Unfortunately, the brewmeister was not in and I had to get back on the road, so I still don't understand it. Does anyone have any information on this type of filter system; or any other that they use and are satisfied with. We really want to start filtering our beers for keging without loosing character.

2)

Is there a Mashing FAQ or other resource discussing variations in mashing procededures and their subsequent effects?

Can anyone speak on the relationship of mashing schedule as related to attenuation of the wort and finished ale or steam beer?

We usually do a single step mash at 154 degrees for English, German and American ales (2-row/Munich/Vienna ect.); and a 3 step 124 for 30 min., 145 10 min., 154 45 min. mash for steam beers (using a combination of 2-row and 6-row, ect.) with good consistent results but are anxious to improve our beers and our understanding of the process.  
How should we mash to better regulate the body and sweetness of the beer?

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Date: Fri, 7 Jan 1994 16:59 PST  
From: "Jay Tarvin/" <TARVINJ@axe.humboldt.edu>  
**Subject: sending homebrew**

In his message regarding the clip art to be posted (no thanks, I have too much fun coming up with my own art) George Tempel suggests that use of the clip art should be reciprocated with bottles of homebrew... this is a question I thought I knew the answer to (NO WAY) but is it actually legal to send homebrew through the mail? Is it safe? it seems as though air shipped bottles could explode. If it can be done what are the guidelines and recommendations?

Thanks,  
Jay Tarvin

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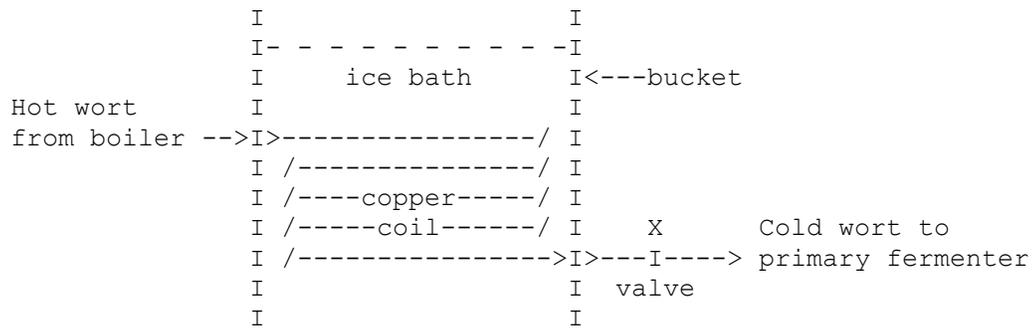
Date: Fri, 7 Jan 1994 18:28:38 -0800

From: reddy@qualcomm.com (Bob Eddy)

**Subject: Wort Chiller**

I have been considering various approaches to wort chilling and have come up with an idea I haven't yet seen discussed on the net. My idea is to construct an immersion chiller in reverse. The conventional immersion chiller, of course, runs chilled water through a copper coil which has been immersed in the hot wort until the desired temperature is reached. My idea is to reverse the process by immersing the copper coil in an ice bath and running the hot wort through the coil. I feel this would yield excellent heat transfer.

Construction would consist of a bucket (or other container) with entry and exit ports at the top and bottom of the bucket. The copper coil would be placed inside the bucket and connected to the entry/exit ports. (See diagram below - a little imagination will help here!)



To use the device, the bucket is filled with a mixture of ice and water (mostly ice). The output from the boiler is connected to the upper (entry) port. Gravity pulls the wort through the coil and out the lower (exit) port and off to the primary fermenter. The flow rate through the coil is controlled by adjusting the valve on the exit port. This, in turn, controls the exit temperature of the wort. Additional ice is added to the bucket as required.

The advantages I see with this approach are that it is inherently simple. It doesn't require the use of copious amounts of running water (an important consideration for us living in "water poor" areas of the country). You also don't have to figure out what to do with the water run-off, because there really isn't any. The process also allows for the use of a hop-back prior to the entry port if you're interested in that procedure. My guess is that the wort temperature will be quickly reduced with this device.

The disadvantages are that sanitation of the coil may be difficult (but no more so than with a counter-flow chiller) and I'm sure there are many suggestions for dealing with this problem. Also, I'm not sure how much ice would be required to process a batch of wort.

Although I haven't built this device yet I am guessing someone must have

already considered such a device before and may have good reasons for \*not\* using it. It seems simple enough to me and appears, conceptually, to be effective. But it may also have some hidden traps I haven't thought of. Has anyone tried this or does anyone have any opinions about it?

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Date: Sat, 8 Jan 94 13:43:26 -0500  
From: Kirk\_Anderson@wheatonma.edu (Kirk Anderson)  
Subject: not-home brew/ATF/dry yeast

I'm just re-joining the HBD conversation after a long hiatus, so you'll excuse me if this topic has been recently discussed.

I was in Toronto at a friend's house last week. He and 11 other aficionados brew several batches at a time, once a month or so. They go to a brewery/store where they buy the supplies, cook the wort, ferment, and (later) bottle. No mess in the kitchen! His brews were in plastic bottles and had been force-carbonated, but I assume one has the option. He said there's basically a fixed fee for almost any 10-gallon batch: ingredients and use of the equipment.

I was just wondering if this kind of thing is being done in the USA. Let me guess: it's illegal, right?

(Re: the Yakima Brewing vs ATF story. Sheesh! a lot of people don't know that sort of thing happens here. Paramilitary bullies! If the ATF goon squad were that spiteful after media coverage of the Grant's Brew caper, imagine how they feel after the Waco debacle. Now all of America knows.)

Concerning dry yeasts, I'd appreciate any suggestions via private e-mail about which ones to avoid and which to seek out. Thanks

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Date: Sat, 8 Jan 1994 11:04:47 -0800 (PST)  
From: mclagan@sfu.ca  
Subject: SNPA recipe collection

Dear Brewers:

Sufferin' Mailers! I am quickly gaining an appreciation for the number of people that read this digest. Over the last few days I've had over 200 requests for the SNPA recipes. I've managed to meet the demand with a great deal of help from QuicKeys (a fabulous macro utility for the Mac).

A few of you have addresses that make my mailer choke. Please check if you appear below. The message I get from the mailer appears above each group.

"Missing name for redirect."  
ESF01%ALBNYDH2.bitnet@UACSC2.ALBANY.EDU  
John\_Shepardson.esh@QMAIL.SLAC.STANFORD.EDU  
hecker%elfx.dnet@esu36.ateng.az.honeywell.com  
Wayne\_A\_Sawdon@MENDOCINO.MACH.CS.CMU.EDU

"Event not found."  
adiron!partech.com!scott@uunet.UU.NET

"Don't understand specifying a subject and no-one to send to!"  
Gregory=Kushmerrek%AcctgMed%FIN@HumRes-Server.Net.Tufts.EDU

"User or Host Unkown."  
Dave.Dorcak@Forsythe.Stanford.ED  
dknight@nyx10.cs.du.edu

I am admittedly an email novice, so any help with these addresses would be appreciated. If mail won't work perhaps I could put the collection in some FTP space.

Cheers,  
Scott McLagan (mclagan@fraser.sfu.ca)  
Co-ordinator for Computers, School District 43 (Coquitlam)

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Date: Sat, 8 Jan 1994 14:43:32 -0600

From: dmorey@iastate.edu

Subject: UV Radiation for Bottles

Greetings everyone,

All of the talk lately about using the oven to \*sanitize\* bottles gave me an idea. I was curious if anyone has tried to use ultra-violet light source. This would be very similar to those safety glasses cabinets that use uv light to sterilize the eye wear. Such a device could be easily constructed from lumber and non-phosphorus coated fluorescent bulbs.

So, my question is does this seem to be a reasonable approach? Would it take too much time or are the \*critters\* we are concerned with survive the bombardment of uv radiation? I'm sure this will not cause thermal stresses in the bottles. Just some food for thought.

Dan

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=====
Dan A. Morey | Wine is proof that God loves us and wants to
dmorey@iasate.edu | see us happy. - B. Franklin
Agricultural Process |
Engineer | The same is true for BEER! - Me
=====
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Date: Sat, 8 Jan 94 14:52:07 MST  
From: npyle@n33.stortek.com  
Subject: Old Crusty / Shelf Life / Errata

Mark Fryling writes:

>One more question. I have been looking wherever possible for Rogue's Old  
>Crustacean Barleywine but I cant seem to find it. Is this stuff available in  
>bottles anywhere? The things I have read say that its great stuff.

Mark, I can't help you find it because I've never seen it for sale. I \*can\*  
attest to the fact that it was far and away the best barleywine I tasted at  
the  
GABF last fall. I remember tasting it, getting a big grin on my face, then  
grabbing my friends and dragging them over to the booth. All agreed that this  
was nectar.

\*\*

I think I've read at least 3 different testimonials on each side of this  
issue:  
Does filtered or unfiltered beer have longer shelf life? I suspect it is not  
black and white. Dr. Fix, can you comment on this?

\*\*

Carl Howes correctly corrected my completely erroneous guess on the Fix HSA  
article:

>Norm Pyle wrote (in #1318) that George Fix's article on HSA was  
>"(Fall?) 1993". I think that was Winter 1992 (unless he wrote another  
>one...really should get that subscription in...)

I wasn't even close. I think it wasn't until fall that I read it... The  
lesson here is two-fold: 1) I shouldn't quote dates (or much of anything  
else)  
from memory, and 2) You shouldn't listen if I do. Sorry for the  
inconvenience.

Cheers,  
Norm

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Date: Sat, 8 Jan 1994 16:45:06 -0800 (PST)  
From: Mark Stewart <mstewart@scs.unr.edu>  
Subject: New Wyeast Profiles...

Anyone out there in "HBDland" know of where I can get profiles on the new WYeast strains (i.e., Scotch, Pils, etc.)? If they're posted somewhere then please e-mail me as to where....my most recent download of the yeast FAQ from sierra.stanford.edu didn't make mention of them.

TIA,

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*****  
**      Mark Stewart      "Hurry 'long quickly and don't take      **  
**      Dept. of Psych.      no shortcuts..."      **  
**      mstewart@unssun      -Virginia Reed, Donner Party survivor      **  
*****
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Date: Sat, 8 Jan 94 22:27 CST  
From: arf@mcs.com (Jack Schmidling)  
Subject: Mill Adjustment

>From: Eric Wade <ericwade@CLASS.ORG>

>I rec'd an adjustable Glatt malt mill for xmas:). Does anyone have any suggestions on where to begin with gapping it. I know that the proof is in the milling, but I've never milled my own grain before and would like some help with getting started. I've got feeler guages for gapping plugs, etc.....

The following came up on r.c.b and the response seems to be relevant to your question.....

>From: hollen@megatek.com (Dion Hollenbeck) [a satisfied Glatt user]

> (Jack, can you explain why adjusting just one end of the MaltMill rollers works, please? This is not a slam, but true wish for information).

The short answer is that, in a properly designed roller mill, adjustment is not necessary, so how one does it is like arguing about angels dancing on pin heads.

The grist produced by a fixed spaced MALTMILL will easily wet, fully convert and provide the proper amount of husk material required by any known mash/lauter system on any known malted grain. It is the ultimate in simplicity to use and of the over 1000 sold, I have only been asked to up-grade one unit to adjustable capability. The reality speaks for itself.

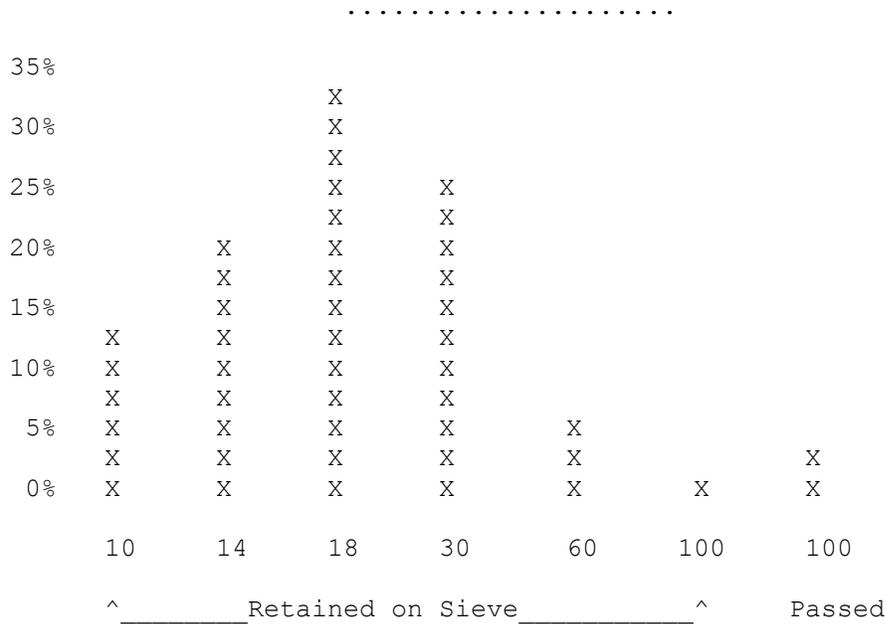
So why do I sell adjustable mills as an option?

Because people think they need them and in spite of my un-sales pitch, they continue to pay for them.

Why do people think they need adjustability?

First of all, experience with Coronas, sets them up and the tradition and needs of commercial brewers which have been transplanted to home brewing, convinces them that "textbook quality" grist is imperative. I admit, I fell for this line also and used the term in my early literature.

Commercial breweries use costly, multistage roller mills to crush the malt and sort out the variously sized particles to assure a grist of known and controllable particle distribution. Elaborate testing is done on the grist by passing it through successively finer calibrated sieves, under controlled conditions and the weight of the grist not passing through each screen is recorded. The distribution of the various sized particles from a typical multi-roller commercial mill is shown in the following bar chart.



The numbers along the bottom are the mesh sizes of the sieves and represent the number of openings per inch.

The vertical numbers are percentages by weight of the total sample taken, either retained on the sieve or passed through it.

.....

Sieve analysis is very useful to commercial brewers as a method of monitoring the incoming malt and the milling operation. It is also important in tracking down problems that occur further along in the process. It is not to be presumed that any particular distribution is the best or even acceptable for any and all brewing systems or environments. What is most important is having a standard of reference to compare future results with.

It is important for homebrewers to understand that what works best for large scale commercial operations has little relevancy to small scale, home brewing. There are two driving forces in a commercial operation. One is repeatability and knowing exactly what the grist looks like at all times, is the only way to achieve this. The second is efficiency of operation and maximizing the amount of beer made from every pound of malt. The way to do this is to adjust the grist to exactly suit the individual brewing process.

The extract efficiency when using a roller mill, will not vary enough in small batches to provide measurable differences over very broad ranges of grist particle size distribution. If all the grain is thoroughly crushed, there will be little advantage if any, to adjust for a commercial style distribution and of course, the equipment and time must be available to make the measurements and adjustments.

Having said all that, if one wishes to achieve the "text book" sieve analysis with a two roller mill, the only way is to "cheat" and that brings us to why adjusting only one end "works".

By adjusting the spacing at one end to near roller contact and the "nonimal" spacing on the other end, by simple serendipity, the grist from a MALTMILL (tm) comes out looking like it went through a six roll mill. The variation in spacing across the rollers seems to accurately simulate the statistical distribution of a six roll mill adjusted to "text book" grist.

As the rollers are 10 inches long, I would not assume the the same would be true with the Glatt and it's 4 inch rollers. Furthermore, I would be surprised if it would even function with that much skew over only 4 inches without causing undue bearing distortion and/or binding.. and with plastic bearings, I wouldn't even try it unless you have some spares and the equipment to replace them. BTW, I have a bag full of them in the archives. I gave them up long ago as pennywise and pound foolish.

As a final point, I have been told by a respected source that RIMS is one reason to need an adjustable mill. However, his experience was limited to an adjustable MM which worked with his RIMS and someone else's fixed mill that did not. I would be interested to know what experience RIMS folks have had with fixed MM's of current design.

Well, anyway the first answer WAS short.

js  
.....

I can't speak for the Glatt, but the fixed MM is set at a spacing of .045" and this could be the other short answer to your question. I use an adjustable for my personal brewing but go months without touching the adjustment and then only when checking out design changes. I use many different malts in my beer and see no need to ever adjust it.

jjs

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Date: Sun, 9 Jan 1994 03:59:32 -0800

From: nblackmo@cln.etc.bc.ca

**Subject: 2 Qs from a newbie**

First of all, I'm totaly new to this...I've never brewed anything before in my life, so would appreciate any help you can offer (problems and remedies that a newbie may experience, etc.).

Question 1; Are there any \*reliable\* mailorder companies that would sell what I need? If so please send me information about them.

Question 2; Is this available in a non-digest format? If so how would I set myself to it?

reply to nblackmo@cln.etc.bc.ca

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Date: Sat, 8 Jan 1994 21:39:45 -0500 (EST)  
From: rgarvin@btg.com (Rick Garvin (703-761-6630))  
Subject: HWBTA Style Guidelines, 2 of 3

Home Wine and Beer Trade Association (HWBTA)  
1994 National Homebrew Competition

Style Guidelines Part 2 of 3

Part 1) Ales  
Part 2) Lagers  
Part 3) Mixed, Meads, Sponsors

Lagers

11. BOCK (award sponsored by THE BEVERAGE PEOPLE, SANTA ROSA, CA)

a. TRADITIONAL GERMAN BOCK - Copper to dark brown. Full body. Malty sweet character predominates in aroma and flavor with some toasted chocolate. Low bitterness. Low hop flavor "noble-type" OK. No hop aroma. No fruitiness or esters. Low to medium diacetyl OK. Medium to full body. Hop bitterness low. OG 1.066-1.074 IBU 20-30 SRM.20-30.

b. HELLES (LIGHT) BOCK - Pale to amber. Other characters same as Dark Bock without chocolate character and medium to full body. OG 1.066-1.068 IBU 20-35 SRM 4.5-6.

c. DOPPLEBOCK - Light to very dark - amber to dark brown. Very full body. Malty sweetness evident in aroma and flavor can be intense. High alcoholic flavor. Slight fruitiness and esters OK, but not very desirable. Low bitterness. Low hop flavor, "noble-type" OK. No hop aroma. Low diacetyl OK. OG 1.074-1.080 IBU 17-27 SRM 12-30.

12. BAVARIAN DARK (award sponsored by CONSOLIDATED BEVERAGES/COOPERS, MEDINA, WA)

a. MUNICH DUNKEL - Copper to dark brown. Medium body. Nutty, toasted, chocolatelike malty sweetness in aroma and flavor. Medium bitterness. Hop flavor and aroma, "noble-type" OK No fruitiness or esters. Low diacetyl OK. OG 1.052-1.056 IBU 16-25 SRM 17-23.

b. SCHWARZBIER - Dark brown to black. Medium body. Roasted malt evident. Low sweetness in aroma and flavor. Low to medium bitterness. Low bitterness from roast malt. Hop flavor and aroma, "noble-type" OK. No fruitiness, or esters. Low diacetyl OK. OG 1.044-1.052 IBU 22-30 SRM 25-30.

13. DORTMUND/EXPORT (award sponsored by LIL BROWN JUG, TACOMA, WA)

a. Pale to golden. Medium body. Medium malty sweetness. Medium bitterness. Hop flavor "noble-type" and aroma OK. No fruitiness,

esters or diacetyl. Alcoholic warmth evident. OG 1.048-1.056 IBU 23-29 SRM 4-6.

14. MUNICH HELLES (award sponsored by JONMER, INC., FOSTER CITY, CA)

a. Pale to golden. Medium body. Medium malty sweetness. Low bitterness. Hop flavor and aroma "noble-type" OK. No fruitiness or esters. Low diacetyl OK. OG 1.044-1.052 IBU 18-25 SRM 3-5.

15. CLASSIC PILSENER (award sponsored by THE RENO HOMEBREWER, RENO, NV)

a. GERMAN - Pale to golden. Light to medium body. High hop bitterness. Medium hop flavor and aroma "noble-type." Low maltiness in aroma and flavor. No fruitiness, esters. Very low diacetyl OK. OG 1.044-1.050 IBU 30-40 SRM 2.5-4.

b. BOHEMIAN - Pale to golden. Light to medium body. Medium to high bitterness. Low to medium hop flavor and aroma "noble-type." Low to medium maltiness in aroma and flavor. No fruitiness, esters. Low diacetyl OK. OG 1.044-1.056 IBU 35-45 SRM 3-5.

16. AMERICAN LAGER (award sponsored by THE MARKET BASKET, BROOKFIELD, WI)

a. AMERICAN STANDARD - Very pale. Light body. Very low bitterness. Low malt aroma and flavor. Low hop aroma and flavor OK. Effervescent. No fruitiness, esters or diacetyl. OG 1.040-1.046 IBU 5-17 SRM 2-4.

b. AMERICAN PREMIUM - Very pale to golden. Light body. Low to medium bitterness. Low malt aroma and flavor OK. Low hop flavor or aroma OK. Effervescent. No fruitiness, esters or diacetyl. OG 1.046-1.050 IBU 13-23 SRM 2-8.

c. AMERICAN DARK - Deep copper to dark brown. Light to medium body. Low bitterness. Low malt aroma or flavor OK. Low hop flavor or aroma OK. Effervescent. No fruitiness, esters. Very low diacetyl OK. OG 1.040-1.050 IBU 14-20 SRM 10-20.

17. VIENNA/OKTOBERFEST/MARZEN (award sponsored by FERMENTATION FRENZY, LOS ALTOS, CA)

a. VIENNA - Amber to deep copper/light brown. Toasted malt aroma and flavor. Low malt sweetness. Light to medium body. Hop bitterness "noble-type" low to medium. Low hop flavor and aroma, "noble-type" OK. No fruitiness, esters. Low diacetyl OK. OG 1.048-1.055 IBU 22-28 SRM 8-12.

b. OKTOBERFEST/MARZEN - Amber to deep copper/orange. Malty sweetness, toasted malt aroma and flavor dominant. Medium body. Low to medium bitterness Low hop flavor and aroma, "noble-type" OK. No fruitiness, esters, or diacetyl. OG 1.052-1.064 IBU 22-28 SRM 7-14.

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Date: Sun, 09 Jan 94 09:19 EST

From: Phil Bardsley

<UPHILB@UNCMVS.OIT.UNC.EDU>

**Subject: Brewery tours in London?**

I'll be in London a day or two in transit for work, and I'd like to tour a couple breweries. Any places you've been and recommend visiting or avoiding? Also, where can I write for the CAMRA publication I've heard about that lists pubs serving cask-conditioned ales? Private responses to phil\_bardsley@unc.edu Thanks. Phil

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Date: Sun, 09 Jan 1994 17:14:36 -0400 (EDT)

From: KRWEISEL@delphi.com

**Subject: Thermometer/Pasty Lagers/Eye Allergy**

Hello all, time for me to stop lurking on the HBD and post some stuff to this wonderful forum. Many thanks to -ALL- for the great tidbits of info I have received from here. 1 nifty gadget description and 2 questions to follow:

Nifty gadget: I recently purchased a "Maverick Redi-Check" digital thermometer from a mall type kitchen gadgets store. It is designed to be a digital meat thermometer and cost me about \$22. Ya poke it in the bird, press a button and it tells you the meat temp. It reads to xxx.x deg F (accurate as best my other equipment can tell) if given time, but the neat thing is that the PB on it gives a quick temp reading (about 5-10 sec) that the booklet says is accurate to within 2 F. The little critter must "know" it's thermal time constant and take a series of temp/time readings and do a curve fit (1st order lag?) to approximate the final temp, if it gets a match with the next several readings it does a lock at the calc temp, if you let it sit, it does home in on the final temp, but as with other thermometers this does take 20-30 sec. No more leaning over a hot mash kettle waiting on the thermometer for me!

Question: My ales have typically turned out great, but my lagers have always had what I call a "pasty" (aka Cardboard/Papery) taste to them. The more I read I'm learning that this may be caused by oxidation problems. I do all grain mashes in a SS kettle on the stove, lauter tun in 2 pickle buckets, one with lots of holes set in the other, drain through a SS valve and flex tube to the same SS kettle for boil. Post boil I settle in the SS kettle and siphon off through a copper tubing wort chiller to a glass carboy, serve in cornelius kegs. Ales ferment upstairs at about 65F for 14/21 days, Lagers in the main basement at about 52, secondary in a fruit cellar at 35 (pretty nice basement for a lager loving brewer, don't ya think! too bad it only works in the winter!!!) Differences from ales to lagers are that I do a secondary/lager to another carboy at much colder temps, with a siphon xfer in between. I always fill the kegs with CO2 before a xfer, and have started filling the secondary carboy with it too, but have not yet noticed a difference (only a couple of batches so far...) - Could HSA be introduced by "pouring" the mash into the pickle bucket lauter tun, and the Ales don't live long enough to notice? I thought that dissolved O2 was driven off during the boil, but can the buggers "mate" with something in the grain, and come free during the lagering to cause problems? Should I use this excuse to convert the SS keg in my basement into a mash-kettle/lauter-tun? Ya but then I'll need a cajun cooker and want a 15 gal kettle to do 10 gal batches...

Question: I've had problems with my eyes and contact lenses for the last several months, lots of redness, tears, sleep chunks in the morning ... My Dr. recently asked "Any new Chemicals in your life?...You have developed an allergy to something..." Well, while

grinding grains (corona mill) for a recent batch my eyes felt a familiar discomfort, and several days later developed the same symptoms as the "allergy" Does this mean I can't brew anymore? Ha, not on your life! The safety goggles and box with a vacuum cleaner hose attached are a big help, but I still seem to be sensitive to the dust. How do all you experts out there crush/grind your grain without raising a lot of dust? Does anyone else out there have eye problems, heard of any from friends, heard of any solutions? What did I do to my Karma to deserve such a curse... Allergic to Malt dust, please Help!!!!

Karl Weisel KRWeisel@delphi.com - home, delayed & preferred  
Cleveland, Oh Weisel@rcsteam5.mhs.compuServe.com - work,  
where they monitor our email and  
don't care about my opinion!!

laq

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Date: Sun, 9 Jan 94 17:10:33 -0500  
From: Rich Ryan <ryancr@install4.swin.oasis.gtegsc.com>  
Subject: kegging

I recently took the plunge and purchased 3 pin lock kegs and the O rings from Defalco's. They arrived in good shape other than label scum and smelling like soda pop. BTW, they told me that they are no longer shipping the cornelius kegs and suggested Great Fermentations in Santa Rosa, CA. Sorry they didn't have the phone number. Since I am new to all of this I am not quite sure what other specific parts are needed to complete the setup. A while back I thought someone was in the process of compiling a FAQ but I haven't seen anything in the archives. Can anyone provide a list of equipment and possible sources for the remainder of the stuff I need to start? Keep in mind that I would like costs to be low. Some questions I have. What size CO2 tank is recommended? Do I need a regulator? I don't have a pressure release valve on the keg so how do I adjust the pressure? I'm not looking for an elaborate setup, just plan on placing the setup in a spare frig. TIA, for any and all help.

Rich Ryan  
GTE  
Chantilly, VA ryancr@swin.oasis.gtegsc.com

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Date: 9 Jan 94 21:36:10 MST (Sun)  
From: rcd@raven.eklektix.com (Dick Dunn)  
Subject: re: Mead and Ale Yeast

WCH@gnv.ifas.ufl.edu writes:

> About 3 weeks ago, I started making my 2nd batch of mead. After letting  
> the mead cool down, I pitched the first package of yeast. One day goes by,  
> two days go by, three days go by. Oh no. I start to get worried so I pitch  
> another package. Same thing. Another package. Again same thing.

More details, please!

One thing comes to mind right away: You say "pitch...package of yeast" as if you're putting the yeast directly from the packet into the fermenter. That could be the problem; you should be rehydrating the yeast first at least, and probably making a starter as well. If you've got a typical mead must (starting gravity of 1080 or more), it's a particularly inhospitable medium for re-starting dry yeast.

> Now, I'm really worried. The stuff has been in the carboy for 2 weeks just  
> sitting there. I figure what the hell so I dumped in some ale yeast (the  
> other packages had been a wine/mead yeast). Now, the stuff has been going  
> ball's out for about a week. Here come the questions?

Ale yeasts tend to take off faster than wine yeasts. But I think we've got as many questions as you do, to try to locate the problem...

- \* What yeast did you use first (the wine/mead yeast)?
- \* What did you use second (the ale yeast)?
- \* Any chance your supplier deals mostly in beer products, such that the wine yeast could have been very stale?
- \* What was the original gravity of the must?
- \* What was the fermentation temperature?

> 1) Isn't the ale yeast alcohol sensitive? Meaning, won't it ferment to a  
> certain level then die?

Sure, but all yeasts are alcohol sensitive. As a rule it's safe to say that ale yeasts are less tolerant of alcohol than wine yeasts, but ale yeasts still vary considerably in their alcohol tolerance.

> 2) Has anyone else fermented mead with ale yeast? How did it turn out?

I've done it, and I've been slowly drawn to the conclusion that the "wrong" yeast is the major source of off-flavors in young meads. The odd flavors age out after a while.

> 3) I'm getting ready to rack the mead in smaller 1-gallon bottles. Should  
> I try to put some wine yeast in a racking or just let it go?

Depends on the starting gravity (relative to what the yeast can handle) and how far it's fermented by the time you rack it.

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Dick Dunn    rcd@eklektix.com    -or-    raven!rcd    Boulder, Colorado USA  
...Simpler is better.

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End of HOMEBREW Digest #1320, 01/10/94  
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Date: Mon, 10 Jan 1994 02:21:52 -0600  
From: bliss@pixel.convex.com (Brian Bliss)  
Subject: taxes / scottish malt / anchor X mas ale

"John L. Isenhour" <isenhour@lambic.fnal.gov> writes:  
>in gestapo garb. Grant had gotten written permission from atf to produce  
>cider, which is not regulated/taxed (at least in that state, I guess) cause  
it  
>ain't wine, it ain't beer. But the atf now says they have to pay back taxes  
>plus a fine, and the previous permission given by atf ment nothing. Next  
thing

all alcohol is federally taxed, with the exception of cider.  
apparently when the started taxing liquor (how long ago was this ?),  
they wanted to exempt small-time mom & pop roadside shops serving hard  
cider from all the riagmoroll. I don't see how grant's can pay back  
taxes on something that's not taxed (federally, at least).

- - - - -

cmryglot@disney.CV.COM (Chuck Mryglot X6024) writes:  
>I have seen a few recipies which call for some Scottish or  
>Scots malt. Does anyone out there know what this is and  
>how it relates to other malts.

According to Noonan ("Scotch Ale"):  
"The Scottish malts were sprouted more slowly because of the lower  
ambient temp... Roger Martin of Baired's Station Maltings in Essex  
gives [a value of] 6-8 EBC (3-4 SRM) for Scottish Pale, as opposed  
to 4-6 EBC (2-3 SRM) for todays English Pale malt."

Are SRM units the same as Lovibond ?

- - - - -

jennings@readmore.com (Todd Jennings) writes:  
>Subject: Anchor X-mas  
>  
>In HBD#1317, Jonathan Knight notes the distinctive differences in taste  
>between this year's Anchor Brewing Co holiday product and those of prior  
>years.  
>  
>Jonathan you are right on!! I thought it was just me! I do not, in  
>fact, have a sharp enough tongue to distinguish the special ingredients  
>of this year's blend. But I too, noticed a distinctive drop off in,  
>shall we say, it's overall appeal. My opinion is that 1991's is the best

I just finished my last bottle. This year's includes spruce essence.  
Most spruce brews I've tasted (not that many) have tasted absolutely  
horrid at near-freezing temps, but are great once you let them warm  
up a little. 1993 Anchor X-mas ale is no exception.

bb

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Date: 10 Jan 94 01:31:37 MST (Mon)  
From: rcd@raven.eklektix.com (Dick Dunn)  
Subject: honey-based starters (Re: beware of glycogen depletion)

fmicos!trojan!crowell@uunet.UU.NET (Paul Crowell) writes:  
> tony@spss.com: (Tony Babinec) writes in HBD #1248:  
[description of yeast glycogen-depletion causes and effects]  
> >All the more reason to build up yeast in some starter wort  
> >before pitching into your beer.

> I'm responding because the beer's I've brewed recently have had a  
> \*very\* strong, yeasty background flavor.

> The \*single\* variable at this point has been my introduction of  
> starters which I've just started making using clover honey...

Why use honey as a starting medium?  
(OK, it's fair to reply, "Why not?")

Honey (light honey in particular) tends not to have a lot of anything other than simple sugars. But, as I mentioned in an earlier note, looking at it from a different aspect (what yeast to use for mead), my experience is making me believe that some yeasts, particularly beer/ale yeasts, are just not suitable for mead. They produce an off taste in the young mead that takes a long time to age out. I certainly don't have conclusive evidence for this--it's just that, so far, certain yeasts have given me trouble every time I've used them in meads, while others produce consistently good results. So perhaps you're experiencing the same effect from your honey-based starters with ale yeasts as I'm seeing with mead-making and certain classes of yeast?

>...I've had  
> consistently bad results in light beers with these starters, but  
> darker stouts/steam beers seem to be just fine...

Can you be sure that there's an actual difference, as opposed to just the effect of darker/stronger beers masking the off-taste? (Is it obvious enough that you'd know?)

---  
Dick Dunn rcd@eklektix.com -or- raven!rcd Boulder, Colorado USA  
...Simpler is better.

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Date: Mon, 10 Jan 1994 08:22:31 -0500 (EST)

From: LUKASIK\_D@sunybroome.edu

**Subject: Dry Hopping, Using Yeast from Primary**

On my fourth batch I decided to try dry hopping (it is an IPA) for aroma. Could someone let me know if I am following standard/proper procedures for this as I can not find anything in TCJOHB to give me directions. I racked from the primary to the secondary but before doing so ground up 1/2 oz of Cascade into fine particles and paced it into the bottom of the secondary. The problem as I see it is that 1) there is a chance of contamination due to no boiling of the hops, and 2) all of the hops floated to the top of the carboy as it was filling which made a mess of the carboy neck and doesn't appear to get full utilization of what I put in. We bottled the beer this weekend and it seems fine (tasty actually). Am I doing this correctly???

Secondly, although I know this has been discussed (i missed some of it), can anyone give me step by step procedures for reusing yeast that comes out of the primary or secondary? What are the problems that may occur? How many times can you repitch the same yeast culture? How can you store the yeast and for how long. I have just recently started using liquid yeasts and if possible would like to get a little more millage out of them.

Thanks in advance.

Dlug

Doug  
SodBuster Suds

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Date: Mon, 10 Jan 94 9:02:55 EST  
From: Jim Grady <grady@hpangrt.an.hp.com>  
Subject: Ipswich Ale

This is probably only of interest to those in Boston's North Shore area but I don't know how extensive their distribution really is:

I just bought some Ipswich Ale yesterday (it comes in a 1/2 gal. 'growler') and there is a significant yeast sediment on the bottom, ~ 1/16 of an inch. Has anybody brewed with it? It certainly is a lot more yeast than I get in a Wyeast packet. If you return the bottle, is only \$1 more AND you get a 1/2 gal of pretty tasty ale too! I'll probably try it in a Porter this weekend but was wondering if anyone out there had any more info on it.

- - -

Jim Grady	"Immediately after Orville Wright's historic 12 second
grady@hp-mpg.an.hp.com	flight, his luggage could not be located."
	S. Harris

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Date: Mon, 10 Jan 1994 08:34:48 -0600 (CST)

From: cush@msc.edu

**Subject: In Defense of Sherlock's**

Mark Fryling comments:

>First, thanks to all those who sent info on places for good brew in the twin  
>cities to me last month. I made it to Sherlock's Home for dinner and a pint  
>and managed to stop by Surdyks on my way to the airport. Sherlock's is a  
nice  
>brewpub with good food though I found their beer lacking a certain oomph.

Though my reply is a little out of place in this forum, I feel obliged to  
defend my home turf :-)

Sherlock's is a British-style brewpub. As such, their ales are cask-  
conditioned, not highly carbonated, and hand pulled with a beer engine.  
Also, all of their ales are relatively low OG (i.e. 1.040-1.046) - which  
is also in the British style, as has been noted by several recent postings  
to this forum (most notably by Bob Jones).

If the beers lack a certain oomph, it is because the style lacks a certain  
oomph, at lease by high-alcohol American Ale standards. (though how Sherlock's  
bitter, with @40 IBU's, lacks 'oomph', I do not know.... :-) )

- - -

> Cushing Hamlen | cush@msc.edu

> Minnesota Supercomputer Center, Inc. | 612/337-3505

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Date: 10 Jan 94 14:22:18 GMT  
From: cssc!cong@scuzzy.attmail.com (brew )  
**Subject: In Defense of Sherlock's**

Subject: PET Beer transport?

Has anyone ever taken homebrew on an airliner?  
I am planning a ski trip to Colorado this February and plan  
to bring some homebrew. I was considering using PET bottles for the  
simplicity and safety. Will they stand up to the pressure  
changes at 37,000 feet in a pressurized cabin? Has anyone  
taken them in the unpressurized baggage compartment? Will they freeze?  
Should I allow for expansion in filling? I counterpressure bottle  
off of keg's so I have filling options.

cong

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Date: Mon, 10 Jan 1994 09:00:59 -0600  
From: trl@photos.wustl.edu (Tom Leith MIR/ERL 362-6965)  
Subject: St. Louis Competition Results

Here are the results. This has already been posted to r.c.brewing.

t

The St. Louis Brews  
1993 Happy Holidays Homebrew Competition Report  
by Matt Crowley

On December 18th, 1993, the St. Louis Brews held its annual Happy Holidays Homebrew Competition in St. Louis, Missouri. The competition is officially sanctioned by the AHA (American Homebrewers Association).

Total number of entries: 139  
St. Louis Brews members' entries: 71, others': 68  
Awards given: 55 (includes Best of Show)  
(31 all-grain, 14 grain & extract, 7 extract)

Entries by category; number of entries is posted at the right of the styles (some combined):

- ----- Barleywine ----- 3  
- ----- English and Scottish Strong Ales ----- 3  
Score range: 14 - 41  
3rd Greg Leas -- English Old Ale (St. Charles, MO)  
2nd Greg Leas -- Barleywine (St. Charles, MO)  
1st David & Melinda Brockington -- Barleywine (Seattle, WA)

- ----- Belgian-Style Specialties ----- 12  
Score range: 18-44  
3rd Richard Soennichsen -- Strong Ale (San Francisco, CA)  
2nd Tom Rogers -- Trippel (Crestwood, MO)  
1st Roy Paris -- Lambic (Chesterfield, MO)

- ----- Brown Ales ----- 6  
Score range: 20.5 - 37  
3rd Jack Baty -- American Brown Ale (St. Louis, MO)  
2nd Matt Crowley -- American Brown Ale (St. Louis, MO)  
1st Matt Henry -- American Brown Ale (Overland, MO)

- ----- English Pale Ales ----- 8  
- ----- California Common Beer ----- 2  
Score Range: 26 - 42  
3rd Andrew T. Fineberg -- India Pale Ale (Seattle, WA)  
2nd Patrick Delozier -- India Pale Ale (Kansas City, MO)  
1st Dennis Davison -- Classic English Pale (Greenfield, WI)

- ----- American Pale Ales ----- 7  
Score range: 7 - 45  
\*\* no 2nd or 3rd place award given \*\*  
1st Andrew T. Fineberg -- American Pale (Seattle, WA)

- ----- English Bitters & Scottish Ales ----- 5  
Score range: 14 - 36.5  
3rd David & Melinda Brockington -- English Extra Special (Seattle, WA)  
2nd Marvin Crippen -- Eng. Extra Special (Seattle, WA)  
1st George Fix -- English Extra Special (Arlington, TX)

- ----- Porter ----- 13  
Score range: 20 - 40  
3rd Bill Batzer -- Robust Porter (O'Fallon, MO)  
2nd Bruce Barratt -- Robust Porter (Florissant, MO)  
1st Tom Barkman -- Brown Porter (Manchester, MO)

- ----- Stout ----- 13  
Score range: 23 - 43  
3rd Joshua Dowling -- Imperial Stout (St. Louis, MO)  
2nd George Fix -- Classic Dry Stout (Arlington, TX)  
1st Patric Delozier -- Foreign Style Stout (Kansas City, MO)

- ----- Bock ----- 6  
Score range: 13 - 48  
3rd Greg Leas -- Helles (Light) Bock (St. Charles, MO)  
2nd Jerry Mitchell -- Helles (Light) Bock (Seattle, WA)  
1st Dennis Davison -- Eisbock (Greenfield, WI)

- ----- Bavarian Dark ----- 1  
- ----- Dortmund/Export ----- 1  
- ----- Munich Helles ----- 1  
- ----- German-Style Ale ----- 1  
Score range: 29 - 43  
3rd John Sterling & Phil Davis -- Munich Helles (St. Louis, MO)  
2nd Tim Fahrner & Mike Biondo -- Dortmund/Export (St. Louis, MO)  
1st John Sterling & Phil Davis -- Bavarian Dark (Munich Dunkel)  
(St. Louis, MO)

- ----- American Dark ----- 1  
- ----- American Light Lager ----- 4  
Score range: 29 - 44  
3rd George Fix -- American Premium (Arlington, TX)  
2nd Greg Jevyak -- American Wheat (Florissant, MO)  
1st Richard Rone -- American Standard (St. Louis, MO)

- ----- Classic Pilsener ----- 6  
Score range: 19 - 36  
3rd Greg Jevyak -- Bohemian Pilsener (Florissant, MO)  
2nd Tom Clifton -- German Pilsener (Kirkwood, MO)  
1st Richard Johnson -- German Pilsener (Frontenac, KS)

- ----- Vienna/Okttoberfest/Marzen ----- 4  
Score range: 22 - 34  
3rd Roll Heyerly -- Marzen/Okttoberfest (Ossian, IN)  
2nd Bill Batzer -- Marzen/Okttoberfest (O'Fallon, MO)  
1st Ginger Wotring & Gary Heinlein -- Vienna (St. Louis, MO)

- ----- Fruit Beer ----- 8  
Score range: 24 - 42  
3rd John Isenhour -- Cherry Imperial Stout (Aurora, IL)  
2nd Ginger Wotring -- Mulberry Ale (St. Louis, MO)  
1st John Sterling -- Cherry Fruit Beer (St. Louis, MO)

- ----- Herb Beer ----- 3  
Score range: 20 - 31  
\*\* no 3rd place award given \*\*  
2nd Dave Himrich -- Nutmeg/Cinnamon /Ginger/Cloves Ale  
(St. Charles, MO)  
1st John Isenhour -- Tea/Uzuza/Coriander /Orange Peel Belgian White  
(Aurora, IL)

- ----- Specialty Beer ----- 4  
Score range: 25 - 40  
3rd Tim Bell -- Honey/Orange Peels /Cinnamon/Ginger Ale (Hensley, AR)  
2nd Dennis Davison -- Clover Honey Barley Wine (Greenfield, WI)  
1st Jerry Mitchell -- Cocoa Porter (St. Peters, MO)

- ----- Wheat Beer (Ale) ----- 13  
Score range: 18 - 40  
3rd Roy Paris -- German Weizen (Chesterfield, MO)  
2nd Greg Leas -- Dunkelweizen (St. Charles, MO)  
1st Bill Batzer -- German Weizen (O'Fallon, MO)

- ----- Traditional Mead ----- 3  
- ----- Melomel/Pyment/Cyser/Metheglin- 4  
Score range: 21 - 41  
3rd Celeste Henry -- Still Flavored Mead (Zinfandel Concentrate)  
(Overland, MO)  
2nd Matt Henry -- Still Flavored Mead (Bing Cherries)  
(Overland, MO)  
1st Jerry Dahl & Tom Finan -- Still Flavored Mead (Blackberries)  
(Kirkwood, MO)

- ----- Christmas Brau ----- 7  
Score range: 19 - 39  
3rd Paul Wenz -- Holiday Beer (St. Louis, MO)  
2nd Ginger Wotring -- Holiday Beer (St. Louis, MO)  
1st Tom Leith -- Holiday Beer (St. Louis, MO)

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+-----+
|Best of Show Award:  Dennis Davison  |
|                       Greenfield, WI |
|                       "Ice is Nice" Eisbock |
+-----+

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Members from the following homebrew clubs supported our competition with entries:

Arkansas Home Wine and Beer Makers Association  
Beer Barons of Milwaukee  
Bloatarian Brewing League  
Cedar Rapids Area Zymurgy Yeastology ("CRAZY")  
Chicago Beer Society  
Kansas City Biermeisters

Michiana Omnifarious Nomadic Kraueseners & Spargers ("MONKS")  
Monterey Beer Nuts  
North Texas Homebrewers  
St. Louis Brews  
Seattle Secret Skinny Brewers  
Wells County Homebrew Club

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Date: 10 Jan 94 09:33:08-0500  
From: ROBERT.URWILER@sprint.sprint.com  
**Subject: Brew Pubs in Ft Lauderdale**

I will soon be in Ft Lauderdale for a week and wonder if anyone out there has experienced any decent brew pubs in the area (?) Any advice would be most appreciated!

Thanks,

Bob Urwiler  
ROBERT.URWILER@sprint.sprint.com

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Date: Mon, 10 Jan 1994 10:28:33 -0500 (EST)

From: Jim Busch <busch@daacdev1.stx.com>

**Subject: Re: Filtering**

> From: "Taylor Standlee" <standlee@humanitas.ucsb.edu>

> Subject: Filtration (w. diatomaceous earth) & Mashing FAQ

>

>

> 1)

> Recently I visited a brewpub in San Luis Obispo (Calif.) where they filter

> their ales through diatomaceous earth. I asked the kid behind the bar

> about this and got the "ya would'n understand, its technical" typical of

> people busy behind counters, which then changed to "Actaully,

> I don't really understand it I'll have to ask the brewmeister"

> after I convinced him I would indeed "undertand". Unfortunately, the

> brewmeister was not in and I had to get back on the road, so I still don't

> understand it. Does anyone have any information on this type of filter

> system; or any other that they use and are satisfied with. We really want

> to start filtering our beers for keging without loosing character.

I have had great success using a 5 micron polypro cartridge filter. I just filtered 3 corn. kegs of Mt. Hood strong ale, and the filtered beer was quickly judged vastly superior to the unfiltered, by my biased panel of homebrew quaffers. DE filters make a lot of sense for big brewers, but I feel it is out of place for 99+% of the homebrewing folks. The DE is not very user friendly, it should be handled with respirator masks, and requires a fairly complex filtering setup. DE must be "precoated" on the filtering plate, so some means of recircing the turbid beer is required. I can assure you that losing character is not an issue with a coarse 5 micron filter, but it can be a issue when micro-filtering.

I have found a bulk supplier of FDA 5 micron polypro filters. The cost is about 1/3 of retail. Problem: minimum order is 30! Anyone in netland want to get in on a co-op purchase?

Jim Busch

"DE HOPPEDUIVEL DRINKT MET ZWIER 'T GEZONDE BLOND HOPPEBIER!"

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Date: Mon, 10 Jan 94 10:38:47 EST

From: "when the cold winds blow, it'll ease your mind 10-Jan-1994 1035 -0500"  
<ferguson@zendia.enet.dec.com>

**Subject: DORIC Yeast anyone?**

Anyone use DORIC yeast? I reckon this is the name. I just picked some up from my local shop. It is dry yeast in 5 gm packets. I bought 3 of them and rehydrated. Got a pretty fast start. I'm interested in seeing how well it attenuates w.r.t. EDME and whitbred dry. Anyone else use this stuff? Results?

JC Ferguson

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Date: Mon, 10 Jan 94 10:50:35 EST  
From: Steve Scampini <scampini@hp-and.an.hp.com>  
Subject: no subject (file transmission)

To Worry, wait or to take action:

This is my first homebrew batch ever. It has been in the bottles for six (6) days. The first two bottles I opened have very little carbonation. The facts are:

- \* Extract kit, "American Steam Beer".
- \* One week in primary, three weeks in secondary.
- \* Fermented at about 52 degrees F.
- \* When bottled, very little in any bubbles from the airlock.
- \* Beer tastes good (if not pretty darn good) but is flat and a little on the sweet side (unfermented sugars, including primer?).
- \* Bottles filled to 1/2 inch of top and sitting at about 52 degrees F.
- \* Primed with 3/4 cup corn sugar in boiled (cooled) water.
- \* Kit says it produces 5 gallons but I got about 4 gallons (I was not to careful about adding water after the boil).
- \* Did not take hydrometer readings (I know I should and will keep better notes next time...I promise). There is alcohol in there based on my internal hydrometer.

If I were given to worrying, I might think:

- \* Little or no yeast in bottles (yeast settled out very well in secondary).
- \* I killed the critters (but how?).
- \* I've introduced a CO2 sucking infection which eats bubbles and flattens beer (I bet pond scum would do the trick, though there is very little of this in my kitchen since the fire).
- \* I am impatient and should wait one full month (Miller in his book says that the CO2 forms very quickly but takes time to dissolve in beer. It is hard to believe the little psssst sound when I open the bottles in all the CO2 that is needed waiting around to dissolve. How long does it take for the priming sugar to ferment?

Should I:

- \* Wait and not worry and have a store-bought (this is my first batch).
- \* Store the bottles at a warmer temp, say 65 F.(what, if any, dangers).
- \* Buy more yeast, make a starter, pry caps off and eye-dropper in some yeast and recap (court of last resort).
- \* Scrub down the walls of my kitchen and wash the curtains in bleach?

Just a little "relax, it will be alright" from my learned, more experienced digesters may be all I need (this is in fact what my learned colleague and fellow worker, Jim Grady has offered).

Steve Scampini

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Date: Mon, 10 Jan 94 08:22:00 PST  
From: "McCaw, Mike" <mccaw@wdni.com>  
Subject: computer controlled rims

Hi all

This is my first post, and I'm not completely sure our gateway is fully functional, so here's hoping!

Reading the Rims Summary in Docs on Sierra, one post in the thread really intrigued me. I have build the standard Morris Rims unit, and the temperature control (esp calibration of same) is the big problem. On 1/24/92, a Dave Pike posted an alternative approach using a Motorola 68hc11.

The details were too sketchy for me (a non-EE) to figure out. I sent E mail to his address, but no joy. Maybe he's no longer there, maybe our gateway is ##### again.

Has anyone built his device? Does anyone have at least a conceptual diagram with pin numbers? I'd love to build it and report on it, if only I could get some guidance.

Thanks in advance,  
Mike McCaw

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Date: 10 Jan 1994 17:40:11 GMT  
From: George\_Leonard@brown.edu (George H. Leonard)  
Subject: Re: Sending Homebrew

In regards to sending homebrew through the mail....I don't know either but would assume it is a no-no.

Along those lines, does anyone know if its legal to bring homebrew on a commercial airline flight? I want to bring some of my latest batch to my father-in-law but don't want the security guys to confiscate it while going through the metal detector (thinking the unlabelled bottles are filled with gasoline or such). It would be a shame to waste that much effort! Anyone know?

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Date: Mon, 10 Jan 94 11:31:00 -0700  
From: DAMON\_NOEL/HP0800\_01@mailhub.cs.itc.hp.com  
**Subject: sanitation**

While trying not to worry, sanitizing my counterflow chiller is still a concern. I have been running sanitizer through it prior to each batch with no rinse, but over time imagine a material build up in it not removed by a simple rinse afterwards. I have been daunted by the prospect of adequate rinse following use of hydroxide flush, so have not tried that. But the thought occurred to me, why not just run the boiling wort through for a bit before turning on the cold water flow? The immediate question is how to avoid HSA? If the wort were collected with minimum splash and then put back to reheat prior to final cooling would that be too much oxygen? George how much is too much? Has anyone else tried this?

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Date: Mon, 10 Jan 94 11:07:28 -0600  
From: Dale L. Orth <orth@fozzie.chem.wisc.edu>  
Subject: Does HSA flavor go away with time ?

I recently brewed a batch of Papazian's Monkey's Paw Brown Ale. It has an off flavor which I am not sure of, so I am asking for help. This is only my 5th batch, but it is the first one I am having real trouble drinking. The flavor started as sort of a metallic flavor, and now I might describe it as the infamous wet cardboard flavor, except I've never tasted wet cardboard. The fermentation seemed to go normally and I did a secondary rack for about 2 weeks before bottling. I don't think it is an infection. I used Edme yeast.

I didn't do anything to treat the water. NOW I have a water report telling me (in short)

pH	7.56
Calcium	82 ppm
Magnesium	48 ppm
Alkalinity	291 ppm
Sulfate	59 ppm

While this wasn't the most grains I had mashed before, it was my first actual all-grain batch, so I suspect water may be playing a more important role. The flavor is mellowing a bit, but slowly. Any guesses to what caused this? Basically do you think it was the water (any suggestions on how people would treat this water are greatly appreciated), or do you think it was oxidation? Further, if it were oxidation (or HSA) would that go away with time, as this seems to be doing?

Thanks alot for any advice or comments.

Dale L. Orth  
orth@chem.wisc.edu

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Date: Mon, 10 Jan 1994 10:50:38 -0600

From: ccamley@mmm.com (Chris Amley - 3M Telecommunications)

**Subject: Kitchenaid grain mill**

My wife and I have decided to replace our 1950's vintage Mixmaster with something that runs on electricity. We noticed the Kitchenaid line has a grain mill attachment, but there were no details available at the store. Does anyone know whether this is suitable for use in mashing?

Thanks,  
Chris

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Date: Mon, 10 Jan 1994 10:56 -0600 (MDT)  
From: Marc Hugentobler <MARHUG@TELECOM.USU.EDU>  
**Subject: Poor Extraction**

Hey compadres,

Got a little problem with my extraction at sparge. I usually do either single or step-infusion mash and always iodine test for conversion. I have full conversion as far as I can tell but my OG is around 1.030 instead of 1.040 etc. It is routinely down by about that factor.

Am I fudging something critical at sparge or mash? Any Ideas? The beer is great it just isn't as full bodied as it should be. Thanks in advance.

Marc

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Date: 10 Jan 1994 11:50:44 -0500  
From: "Stephen Schember" <stephen\_schember@terc.edu>  
Subject: Bulk Grains Cheap?

OFFICE MEMO                      Subject:                                      Time: 11:28 AM  
                                    Bulk Grains Cheap?                                      Date: 1/10/94

I got a Corona mill for Christmas and am looking for a good (read cheap) source of grain. I'm mainly interested in Brit Pale Ale in 20 ->55 pound bags. I'd prefer someplace in Eastern Mass. but if anyone knows of a place that that sends it cheap let me know. The prices I've seen are about \$62 /55lbs. I would especially like to know about Otis Maris (?) Brit Pale malt, I know this is the stuff they use to make Thomas Hardy(yum). Either send resposes to me, stephen\_schember@terc.edu, or post em. Hey how 'bout a grain faq (brand specific like that great yeast one) ?  
-thanks in advance  
Steve

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Date: Mon, 10 Jan 94 11:12:25 EST

From: tmr@fjtdld.att.com

**Subject: BURP CASTLE - NYC**

On a recent trip to New York City over the holidays, I was pleasantly surprised to find an interesting bar called "Burp Castle". A sign on the window proclaims it to be the "Temple of Beer Worship". It is operated by the "Brewist Monks". These guys, who are the bartender and waiters, walk around in brown, floor-length monk's robes with ropes tied around the waist.

All they serve is draft beer at a rather steep price of about \$5.00 for a 16 oz. glass which isn't too bad for NYC. Some of the brews on-tap are Old Foghorn, Paulaner Hefe-weiss, Pete's Wicked Ale, Pilsner Urquell and Sierra Nevada Christmas Ale. Some very tasty brews.

The walls are all covered with hand painted scenes of the Middle Ages and there are signs up everywhere proclaiming "No Loud Talking - Whispering Only". Of course, loud talking and boisterous beer drinking prevailed.

If you are in NYC, I would recommend stopping in here for a cold one. Their address is 41 East 7th Street and phone is (212) 982-4576.

Another neat place is right next door called "Brewski's". I didn't stop in, but it looked like a beer drinkers paradise of unique and exotic bottled and canned beers.

DISCLAIMER: I have nothing to do with either of these establishments.

Tom Romalewski

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Date: Mon, 10 Jan 1994 09:34:45 -0800 (PST)

From: waltman@netcom.com (Fred Waltman)

**Subject: Shipping Homebrew**

In HBD #1320 someone asks about mailing homebrew:

It is my understanding that you cannot MAIL homebrew. I have had no problems, however, using UPS to SHIP homebrew. I regularly send a 12 bottle box to my dad and various other relatives.

I am on a regular UPS route and therefore don't have to tell them the contents of my box. If you drop your shipment off at a UPS office or use a third party shipper (ie. Mail Box Etc., Mail Box Plus, and the like) they may ask you the contents. I have heard of people who have had their beer refused by the clerks. They told me that they list the contents as "yeast cultures" or "brewing supplies"

I also place each bottle in 1 gal ziplock bag as insurance, but I have not had any leaks in 10+ shipments.

- -- Fred Waltman  
Marina del Rey, CA  
waltman@netcom.com

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Date: Mon, 10 Jan 1994 12:47:36 -0500 (EST)

From: COCKERHAM\_SANDRA\_L@Lilly.com

**Subject: raspberry recipes wanted**

I have a brewfriend who wants to brew a raspberry beer. I will forward all recipes on to him. Does anyone have a favorite to share with me? Please send them to COCKERHAM@LILLY.COM

I recently kegged my first all grain batch. It wasn't that hard!! I made a strong ale (O.G. 1.077). It turned out nicely. I used the 5 gal Igloo cooler approach with a colander trimmed to fit inside for a false bottom. I plan to brew a pale ale this week.

Thanks for all the great ideas and "fun to read arguments" in the HBD!  
Sandy C.

From: COCKERHAM SANDRA L (MCVAX0::RX31852)

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

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Date: Mon, 10 Jan 1994 17:41:56 -0500 (EST)  
From: "THE FOURWHEELIN' 'TALIAN WANNABE JOKEMEISTER."  
<AD75173%LTUVAX.bitnet@CUNYVM.CUNY.EDU>

**Subject: Heeeeeeeelp!**

I have another problem (I think) with my latest beer.

I thought I had a yeast infection in my last beer (Righteous Real Ale from Papazian's book), but I have the same thing going on with my latest, and have been very sanitary. I used Papazian's Doctor Bock (P. 203 TNCJoH) and added 1/2 lb of chocolate malt for a darker color. I used 1.5oz and .5oz of Tettang.

hops. My first two beers turned out great, but the last two have acted the same. The difference? In the last two I used grains for coloring.

Here's what I did: I put the choc. malt in a malt bag, and worked like a tea bag until the water started to boil. I put the malt syrup into the pot, and boiled 45 min. I set it outside (20F) OH! Could that be my problem with yeast infection? The lid was only open a little. After it cooled, I mixed the wort with water to make 5gal. I let it ferment, half in one 5gal bucket, and 5gal in another. Yeast was pitched.

Here's what happened:	3 Jan 94	1.063 @ 65F (pitched yeast)
	15 hours	Bubbles begin
	48 hours	Bubbles stop, rack to carboy. 1.028
	3 days	1 bubble/minute
	5 days	1 bubble/36 sec
	6 days	1 bubble/22 sec
	7 days	1 bubble/18 sec

When the beer was first in the carboy, it seemed almost clear burnt amber, but now its more cloudy with the more active fermentation.

Question: Yeast infection?

Thanks much... Aaron

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Date: Mon, 10 Jan 1994 15:24:06 +0800

From: bjones@novax.llnl.gov (Bob Jones)

**Subject: Why do you enter out of state competitions?**

Why do brewers enter out of state competitions, I'm speaking of non-national competitions? I'm sincerly interested, the Bay Area Brewoff always gets entries from far far away. Reasons that occur to me are...

- \* No local competitions (hard to believe).
- \* Poor quality judges at local competitions (also hard to believe).
- \* Curious about how other states judges feel about your beer?
- \* Ego, need more ribbons.
- \* More money than brains.
- \* Fill in the blank.

Bob Jones

bjones@novax.llnl.gov

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Chris

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+-----+
|                                             |
| / / / / / / / / / / / / / / / / / / / | Christopher V. Sack |
| / / / / / / / / / / / / / / / / / / / | Graduate Student   |
| / / / / / / / / / / / / / / / / / / / | Dept. of Chemistry |
| / / / / / / / / / / / / / / / / / / / | State Univ. of N.Y. |
| / / / / / / / / / / / / / / / / / / / | Syracuse, NY 13210 |
| / / / / / / / / / / / / / / / / / / / | <cvsack@lor.syr.edu> |
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Date: Mon, 10 Jan 94 18:06:30 EST

From: Scott Odell <MAH0C01@SIVM.SI.EDU>

Subject: Potato Beer?

In the Dec-Jan issue of Ale Street News there is a note that Denver's Wyncoop Brewing Co. "using 180 pounds of Colorado potatoes ... has brewed 500 gallons of ... a crisp, clean lager style ale, similar to a pilsner." Comments anyone? Is there a reasonably accessible published source of info on potato beers? A brewing friend of mine without INTERNET access had, by coincidence, asked me recently about potato beer and how the potato starch was converted to sugar. I was at a loss to advise him on the proper malting of potatoes! Or, is some other source of an appropriate enzyme used?

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Date: Mon, 10 Jan 94 16:10:04 PST  
From: Bob W Surratt <Bob\_W\_Surratt@ccm.hf.intel.com>  
Subject: First Time Dry Hoping

Text item: Text\_1

I have a question concerning dry hopping. After fermenting for 7 days, my ale was down to a bubble every 2.5 minutes. I racked to the secondary and added some whole leaf hops. The ale almost immediately started out gassing. It's now been in the secondary for 8 days and I'm still getting a bubble every 30 seconds.

My question is, do I wait until the bubbling slows down with the hops and ale together, or should I rack the ale off of the hops into my bottling carboy and wait. I just don't want to bottle too early and create any bottle bombs.

Thanks in advance,

Bob Surratt Orangevale, CA

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Date: Mon, 10 Jan 94 19:08:51 EST  
From: sean v. taylor <sean@chemres.tn.cornell.edu>  
Subject: three questions

Greetings all,

I had a chance to talk to one of my old friends (and a homebrewer) over the holidays and we were talking about dry hopping. He mentioned that it might be interesting to try bottle hopping--that is, adding hops (one or two leaves, perhaps) directly to the bottle.

Has anybody heard of or tried this before? Outside of possible contamination from the hops, would it add some negative aspect to the beer that we aren't considering?

On another note, I was wondering about culturable/non-culturable commercial brews. That is, has somebody compiled a list of commercial brews which one can get the yeast out of? I mean, I know of some, and trial and error could work, but is there a definitive list floating around out there?

Finally, I live in balmy Ithaca, NY, where its been getting down below zero at night. My housemate left a six of Saranac Black and Tan on the back porch, and of course it froze. This got me to wondering: What does freezing beer like this do to it? None of the bottles exploded, so I'll probably try and drink them to see for myself, but I was wondering if there was some study or discussion of this previously which I missed.

Just Wondering...

Sean Taylor

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Date: Mon, 10 Jan 94 17:38:00 -0700  
From: WHEATON\_JOHN/HPBOI1\_03@hpdmd48.boi.hp.com  
Subject: Chocolate Porter Ferment Lag

I just brewed up a batch of choc. porter for the 2nd time and I have experienced very late starting fermentations. I pitch a healthy starter that is no different from what I usually pitch. In fact, this one was a 2nd pitch from a currently fermenting batch of golden ale (ie. very healthy and active).

I thought my 1st chocolate porter was a fluke but now I am concerned about the chocolate impact on fermentation. In a 5 gallon batch I used 8 oz of Hershey's cocoa and 8 oz. of unsweetened baker's chocolate. This was added in the last 30 min. of the boil. It is also an all-grain.

Any of the same experiences from you people?! I actually started worrying there after 24 hrs with no activity. It is now merrily fermenting actively at 36 hrs and smells fine and normal.

Any clues here? Is there something in the chocolate?

jw

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End of HOMEBREW Digest #1321, 01/11/94  
\*\*\*\*\*  
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Date: Mon, 10 Jan 94 15:32 CST

From: korz@iepubj.att.com

Subject: SNPA yeast/yeast starters (was glycogen depletion)

Tony writes:

>>....Is yeast from a bottle pure and reliable enough to get good results?

>

>Not in my opinion it isn't. There will be bacteria and molds as well as the  
>yeast. It may work or not. However, there are some pretty simple culturing

There will always be some small number of bacteria and molds, but I am quite sure that the numbers inside a bottle of Sierra Nevada Pale Ale are no worse than in a non-autoclaved starter that the average homebrewer might brew up. If there were a significant number of bacteria or molds, then the SNPA would have tasted bad too. I have made starters from SNPA bottles many times, but now I usually just use Wyeast #1056 because, well, I guess, just because I didn't have any SNPA handy one time and I used the Wyeast instead.

\*\*\*\*\*

Paul writes:

> I'm responding because the beer's I've brewed recently have had a  
>\*very\* strong, yeasty background flavor.

>

> The \*single\* variable at this point has been my introduction of  
>starters which I've just started making using clover honey. I've had  
>consistently bad results in light beers with these starters, but  
>darker stouts/steam beers seem to be just fine. For example, a dry  
>beer I made with a very low OG fermented out fast (within a week) and  
>had this bad taste, but another beer I brewed recently was a steam  
>beer with an OG of 70 which was much higher than the dry beer.

>

> This seems to be happening to me consistently when I use honey to  
>power the starter. I used about 4-5 tbs of clover honey in a enough  
>water to fill up a Grolsch bottle, then pitched the yeast. I left the  
>bottles for the starters with the cap resting on the bottle, by  
>without closing the Grolsch bail tightly. I did not use a  
>fermentation lock on any of these starters. This leaves the change of  
>contamination, but the starters have all been in low draft rooms to  
>krausen.

It sounds as if you are not sanitizing the starter and thus your problem might be because you are introducing a wild yeast into your fermentation. Starters must be very, very clean (biologically speaking) because a small problem in a starter becomes a big problem in your primary. The other thing I see a problem with, is that you are using honey as a sugar source. Honey does not have the nutrients (amino acids, aka FAN) for good yeast growth. Also, you do not mention aeration. I suggest you use light, dried, unhoppled malt extract, about one ounce dry weight per 16 ounce starter, boil it well, cool it before aerating, make sure it is at room temperature before adding room temperature liquid yeast and maintain sanitation very carefully.

>  
> My yeasts were:  
> o Munton-Fison Dry ale yeast  
> o Wyeast 3056 Bavarian Wheat yeast  
> o Wyeast 2112 California Lager yeast

You should rehydrate dry yeast before adding it to a starter. It is much more difficult for dry yeast to reabsorb water from even a low-gravity starter than from plain water. Boil up some water, cool it to between 104F and 110F and then add the dry yeast. You can let the yeast rehydrate for between 15 and 30 minutes and then pitch or you can slowly cool the rehydrating yeast down to the temperature of your starter and then add the yeast to the starter.

> > - poor flocculation | I don't think so

Did the yeast take a long time to settle out? Was the beer cloudy?  
Did the yeast cake at the bottom of the bottles easily stir up?

> > - high diacetyl | Don't know, please describe

Butterscotch/buttery aroma/flavor.

> > - high SO2 | Don't know, please describe

"Sharp, biting, sulfurous odor" according to the Troubleshooting Issue of Zymurgy.

> > - high acetaldehyde | Don't know, please describe

Green apple aroma (like that in Budweiser).

Al.

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Date: Mon, 10 Jan 1994 20:06:30 -0800 (PST)

From: weix@netcom.com (Patrick Weix)

**Subject: Dry Yeast Suggestions/New Yeast FAQ soon!/UV on Bottles**

Dear All:

My choices for dry yeasts are:

Red Star Ale

Llelemand Nottingham Ale

Others have recommended:

Edme

Cooper's

I would avoid the Whitbread dry. I (and others) have experienced odd aftertastes when using this yeast.

As the editor of the yeast FAQ (and a brewer of ales), I would like to know other peoples opinions on the dry yeasts and which types are widely available. The best e-mail address for me is now weix@netcom.com.

A new yeast FAQ is in the works, and it will contain all the new Wyeast info (annotated by Al Z!, thanks Al).

UV Sterilization of Bottles:

ZZZZZZZTT. Sorry, next contestant please. :-)

Glass in general, and colored glass in particular, is very effective at screening out UV rays. You would have to put a bulb in each bottle!

Not very efficient. However, we do have a lovely copy of our home game....

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Date: Mon, 10 Jan 94 23:22:47 EST

From: scrumhalf@aol.com

**Subject: Diatomaceous earth**

Diatomaceous earth is the silicified skeletons of microscopic algae. I don't know how you would use it in filtering beer but I do know it is sometimes used in pool filters. So if it can get the crud out of pools it should get it out of your wort.

"Let us have wine and women, mirth and laughter,  
Sermons and soda-water the day after"

Lord Byron

scrumhalf@aol.com

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Date: Mon, 10 Jan 94 10:15:51 EST  
From: rgarvin@btg.com (Rick Garvin (703-761-6630))  
Subject: HWBTA Entry Form

The HWBTA National Competition Entry Form

-----Entry Form-----  
HOME WINE AND BEER TRADE ASSOCIATION (HWBTA)  
1994 NATIONAL HOMEBREW COMPETITION ENTRY FORM

1. Name(s) \_\_\_\_\_

2. Additional Brewer(s) \_\_\_\_\_

3. Address \_\_\_\_\_

4. City \_\_\_\_\_ State/Province \_\_\_\_\_ Zip \_\_\_\_\_

5. Country \_\_\_\_\_ Phone (\_\_\_\_\_) \_\_\_\_\_

6. Homebrew Club Affiliation \_\_\_\_\_

7. Sponsoring HWBTA Member \_\_\_\_\_

8. Address \_\_\_\_\_

9. Homebrew Style Category (No. & Name) \_\_\_\_\_

Homebrew Style Subcategory (Ltr. & Name) \_\_\_\_\_

Recipe:

Name Of Brew \_\_\_\_\_

Type Of Brew (Ck.)

Malt Extract Only\_\_ Malt Extract & Grain\_\_ All-Grain\_\_

Mead (Dry? Med? Sweet? Very Sweet?)

Number Of Us Gallons Brewed For This Recipe \_\_\_\_\_

Water Treatment (Type & Amount) \_\_\_\_\_

Malt (Grain & Extracts):

Type/Brand	Quantity	Use (Steep/Mash)	Time	Temp
_____	_____	_____	_____	_____
_____	_____	_____	_____	_____
_____	_____	_____	_____	_____
_____	_____	_____	_____	_____
_____	_____	_____	_____	_____

Hops:

Type	Pellet/Leaf	Quantity	Use (Bittering, Etc.)	Time
------	-------------	----------	-----------------------	------

_____	_____	_____	_____	_____
_____	_____	_____	_____	_____
_____	_____	_____	_____	_____
_____	_____	_____	_____	_____

Special Ingredients \_\_\_\_\_

\_\_\_\_\_

Boiling Time \_\_\_\_\_

Yeast:

Liquid Brand & Type \_\_\_\_\_

Amount \_\_\_\_\_ Starter? (Yes/No) \_\_\_\_\_

Dried Brand & Type \_\_\_\_\_

Amount \_\_\_\_\_ Starter? (Yes/No) \_\_\_\_\_

Yeast Nutrient Brand & Type \_\_\_\_\_ Amount \_\_\_\_\_

Fermentation:

Primary Duration \_\_\_\_\_ Temperature \_\_\_\_\_

Fermenter

Type \_\_\_\_\_

Secondary Duration \_\_\_\_\_ Temperature \_\_\_\_\_

Fermenter Type \_\_\_\_\_

Other Duration \_\_\_\_\_ Temperature \_\_\_\_\_

Fermenter Type \_\_\_\_\_

Specific Gravities Original \_\_\_\_\_ Terminal \_\_\_\_\_

Bottling:

Bottles \_\_\_\_\_ Kegs \_\_\_\_\_

Carbonation (Type & Amount ) \_\_\_\_\_

Bottling/Kegging Date \_\_\_\_\_

Special Techniques \_\_\_\_\_

Questions? Ask Your Sponsoring Hwbta Member Or Call Brew Masters,  
Ltd. (301) 984-9557 Or Fax (301) 881-9250

Judge Coordinator: Rick Garvin 703-761-6630 (rgarvin@btg.com)



Date: Mon, 10 Jan 94 08:25:28 PST  
From: hollen@megatek.com (Dion Hollenbeck)  
Subject: Re: kegging

>>>> "Rich" == Rich Ryan <ryancr@install4.swin.oasis.gtegsc.com> writes:

Rich> I recently took the plunge and purchased 3 pin lock  
Rich> kegs and the O rings from Defalco's. They arrived in  
Rich> good shape other than label scum and smelling like  
Rich> soda pop. BTW, they told me that they are no longer  
Rich> shipping the cornelius kegs and suggested Great  
Rich> Fermentations in Santa Rosa, CA. Sorry they didn't  
Rich> have the phone number. Since I am new to all of this  
Rich> I am not quite sure what other specific parts  
Rich> are needed to complete the setup. A while back I thought  
Rich> someone was in the process of compiling a FAQ but I haven't  
Rich> seen anything in the archives. Can anyone provide  
Rich> a list of equipment and possible sources for the  
Rich> remainder of the stuff I need to start? Keep in mind  
Rich> that I would like costs to be low.

The FAQ referred to is not yet available, but the kernel of what it will become is on sierra.stanford.edu in /pub/homebrew/docs/kegging\_info. Here is the first few lines and thanks to Alan for inspiring the FAQ. My apologies to all of you for the FAQ taking so long, but I have been busier at work than anticipated when I volunteered to do it and it is \*much\* larger a task that I could have imagined. (I know, some of you are saying, "I don't want apologies, I want the \*(&^\*(%& FAQ" ). Alan's treatise is excellent and is going to be prominent in the FAQ. The rest of the FAQ is planned as a large expansion of what he has already and will also address topics he has not covered.

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Getting Started Guide - Homebrew Kegging

By Alan J. Richer  
richer@hq.ileaf.com

I have seen the light, and it is made of stainless steel....

Greetings. After having asked several dozen stupid questions about kegging, I have decided that I should pull all of this information together into one article for the amusement and edification of the Digest.

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Date: Tue, 11 Jan 94 04:22:34 EST

From: yeebot@aol.com

**Subject: Re: BURP CASTLE - NYC**

Just a few additional biased comments on "the Castle", one of few things I will miss after my move to the Left Coast.

Tom writes in HBD 1321: "All they serve is draft beer..."

On the contrary, Burp Castle aside from having good beers on tap, Also has an extremely large selection of exotic bottled beers. It's the NY mecca of Belgian beer with beers ranging from Artevelde to St. Sixtus. Get your cultures here!

It IS expensive (\$5 for Celis Grand Cru to \$41 for 3 lt. of Duvel!), but what the hey, it's cheaper than a trip to Belgium.

I do recommend anyone who happens to be in Lower Manhattan to drop by, Just to sip a pint while checking out the Bruegel-inspired murals. Hell, if you don't like it, you can go next door to Brewsky's. Owned by the same guy, with lots of other beers to try (seems the Castle only gets Belgian, French and Swiss beers while Brewsky's gets those and in addition, other Int'l stuff.) Weird. Oh yeah, Brewsky's plays Rock music whilst you'll get Harpsichords at the Castle.

AND if you don't like that, you can at least go down the street to McSorley's Old Ale House (Lincoln supposedly drank there). 3 hour wait on week-ends, I dunno why. (Avoid flying kegs.) If you make it in, try the "Cheese and Onion" platter, it'll make for a memorable night.

Cheers and be well,  
Michael Yee  
Angst Brewing Co.

Oh, and I too have no \$\$\$ interest in these places though I'll gladly join anyone for a round if anyone's making a beer tour of NYC!

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Date: Tue, 11 Jan 94 07:53:26 EST  
From: bszymcz%ulysses@relay.nswc.navy.mil (Bill Szymczak)  
Subject: Re: Ice Chillers

In HBD1320 Bob Eddy

>From: reddy@qualcomm.com (Bob Eddy)

talks about his design for a wort chiller in which the hot wort is passed through a coil immersed in ice and water (details omitted). And asks:

>procedure. My guess is that the wort temperature will be quickly reduced >with this device.

>The disadvantages are that sanitation of the coil may be difficult (but no >more so than with a counter-flow chiller) and I'm sure there are many >suggestions for dealing with this problem. Also, I'm not sure how much ice >would be required to process a batch of wort.

>Although I haven't built this device yet I am guessing someone must have >already considered such a device before and may have good reasons for \*not\* >using it. It seems simple enough to me and appears, conceptually, to be >effective. But it may also have some hidden traps I haven't thought of. >Has anyone tried this or does anyone have any opinions about it?

I've done this several times, mostly in the summer when my tap water is warm. As far as sanitation I simply baked the entire coil in the oven for about 1/2 hour at 400F. It is very efficient (timewise) and I've cooled 5 gallons to 60F in 15 minutes, and this time could probably be decreased. The main disadvantage is the amount of ice required. A rule of thumb is to use about as much ice as wort you need to cool. In the winter (if its cold in your climate) this may not be a problem, otherwise you'll have to freeze and store (or buy) about 5 gallons of ice (about 43 pounds).

For a more precise formula as to how much ice is needed if

Tw = temperature of wort  
Vw = volume of wort  
Ti = temperature of ice  
Vi = volume of ice

then the equilibrium temperature Tt (of the melted ice and wort) is

$$Tt = (Tw*Vw + (0.453*Ti - 73)*Vi) / (Vi + Vw)$$

where I have assumed that the equilibrium state is liquid and the wort and water have the same thermal properties. In this formula, 0.453 is the ratio of heat capacities of ice to water, and 73 is the value for the latent heat required to

change ice to water divided by the heat capacity of water.  
For example, if  $T_w=212F$ ,  $V_w=5gal$ ,  $T_i=10F$  (typical for freezers),  
and  $V_i=5gal$ , then  $T_t=52F$ . You could also solve for  $V_i$  given  
a target temperature  $T_t$  using

$$V_i = (T_w - T_t) * V_w / (73 + T_t - .453 * T_i)$$

or if we take  $T_i=0C$ ,  $T_w=100C$  and say  $T_t=15.5C$  (60F) then

$$V_i = V_w * (100 - 15.5) / (73 + 15.5) = V_w * 84.5 / 88.5$$

or slightly less ice than water. Of course the ice water bath  
should be stirred constantly so no thermal layers form.  
A similar design is described in a Zymurgy issue about 1 1/2  
years ago, but also didn't say how much ice you need.

Also in HBD1321

>From: "Christopher V. Sack" <cvsack@mailbox.syr.edu>

writes

>We then did some quick, "back of the envelope" type calculations and  
>discovered that one would need at least 80# of ice to cool a 5 gal. batch  
>from boiling to 15 deg.C (60 deg.F). We did not take into account that  
>the wort contained a high concentration of sugar. This would increase  
>the density of the liquid and also increase its heat capacity, ie. one  
>would need even more than 80# of ice.

I think this is an over-estimate, based not only on my  
calculations but on my experience with this type of chiller.

Bill Szymczak  
bszymcz@ulysses.nswc.navy.mil

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Date: Tue, 11 Jan 94 08:55:26 EST

From: "when the cold winds blow, it'll ease your mind 11-Jan-1994 0851 -0500"  
<ferguson@zendia.enet.dec.com>

**Subject: Dry hopping rate in cornelius kegs**

I recently cranked out yet another batch/variation of brown ale, accept this time, i did not add any finishing hops. Right now, the brew is in the fermenter (brewed it sunday night). I used 2oz of cascade for the boil, 2 cans of M&F light, and assorted adjunct grains (choco malt, crystal, roasted barley).

I want to dry-hop when I keg, and I'm wondering the appropriate amount of hops to use. This will be for 4-5 gals - not sure if I'm going to bottle one gallon of it or not. I expect to condition it for 2-4 weeks, depending how fast I consume the keg ahead of it (3 gals). I'm thinking of 1oz of kent goldings (plug) in a muslin bag. Too much? Too little? I like a good hop aroma, so I don't want to be timid with the dry-hop addition.

Any recommendations/advice welcome via the digest or personal mail.

JC Ferguson  
Littleton MA USA  
ferguson@zendia.dec.com

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Date: Tue, 11 Jan 1994 09:17:44 -0500 (EST)

From: Jim Busch <busch@daacdev1.stx.com>

Subject: Re: Misc

> From: LUKASIK\_D@sunybroome.edu

> Subject: Dry Hopping, Using Yeast from Primary

>

> On my fourth batch I decided to try dry hopping (it is an IPA) for aroma.

> Could someone let me know if I am following standard/proper procedures for

> this as I can not find anything in TCJOHB to give me directions. I racked

> from the primary to the secondary but before doing so ground up 1/2 oz of

> Cascade into fine particles and paced it into the bottom of the secondary.

> The problem as I see it is that 1) there is a chance of contamination due

> to no boiling of the hops, and 2) all of the hops floated to the top of the

> carboy as it was filling which made a mess of the carboy neck and doesn't

> appear to get full utilization of what I put in. We bottled the beer this

> weekend and it seems fine (tasty actually). Am I doing this correctly???

I prefer to use whole flowers, and not to damage them prior to addition to the fermenter. Just use the good ol copper or SS scrubby pad over the end of the racking cane to transfer the still beer from the hops. Dont worry about them floating to the top, as long as they are wet, they will do the trick. I also seem to prefer the character/aroma from dry hopping better than that from Cask hopping.

> From: Jim Grady <grady@hpangrt.an.hp.com>

> Subject: Ipswich Ale

>

> I just bought some Ipswich Ale yesterday (it comes in a 1/2 gal.

> 'growler') and there is a significant yeast sediment on the bottom, ~

> 1/16 of an inch.

Be *\*very\** careful with this. Some of the beers I sampled in the Boston area had quite notable fermentation defects, which no doubt originate from the yeast. Be sure to grow a small sample, and ferment it out for a taste test prior to using in a full batch.

Good brewin,

Jim Busch

"DE HOPPEDUIVEL DRINKT MET ZWIER 'T GEZONDE BLOND HOPPEBIER!"

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Date: Tue, 11 Jan 94 09:23:53 EST  
From: mlobo@foxboro.com (Michael T. Lobo)  
Subject: Questions: why aerate & priming w/ malt extract

Greetings:

Is it "good" to boil the whole volume of H2O when making extract based beers? The reason I ask is if it is good ( to remove all O2 ?) then why turn around after the wort has cooled and aerate the whole mess again - in effect undoing what the boil has done.

Also, has anyone had success using malt extract to prime with? I would like to try using dried extract, but have no clue how much extract = 1 cup corn sugar.

Thanks,

Michael

Michael T. Lobo 508 549 2487  
Foxboro Co.  
mlobo@foxboro.com "I Love beer, beer loves me; when I drink too much,  
my beer speaks for me" -Monty

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Date: Tue, 11 Jan 1994 09:38:00 +0000  
From: "rick (r.) cavasin" <cav@bnr.ca>  
Subject: Re: Wort Chiller in ice bucket

Re: Wort Chiller in ice bucket

Chris Slack posted regarding the 'ice in bucket' chiller. Well, not to dispute your calculations, but I built that chiller and used it for a while, and I never used no 80 lbs of ice. I was doing partial mashes and extract batches at the time, and my boils were probably in the 3-4 gallon range. I'd fill the bucket with ice and water, and the wort coming out of the chiller was probably in the 50 deg F temperature range. I used to have to augment the ice near the end when most of it had melted.

The reason I switched to a conventional immersion chiller was twofold:

- a) I originally used 1/4" flexible tubing, and I found the combination of the viscosity of the chilled wort, the trub formed in the tubing, and various hop bits made the siphoning VERY slow, and sometimes halted it altogether. I'd end up perching my kettle precariously atop a stack of bucket's etc. in a desperate attempt to increase the head.
- b) I was nervous about my ability to adequately sanitize the inside of the tubing.

I thought of remaking the chiller with bigger tubing, but had difficulty justifying the expenditure, given that the immersion chiller works fairly well. I have thought of putting a small ice bucket chiller inline with my immersion chiller to 'pre-cool' the tap water, but that won't be necessary till summer. Currently, our tapwater is already dangerously close to freezing ;).

Cheers, Rick C.

-----

Date: Tue, 11 Jan 1994 06:56:02 +0800  
From: bjones@novax.llnl.gov (Bob Jones)  
Subject: UK hops

Got this note from a friend in England. Any comments?

me to him > I just got my hands on some good fresh East Kent Goldings and  
me to him > Fuggles. I'm  
me to him > starting to think about my next real ale.

him to me >That's pretty good going - I hear there was a bad harvest this  
year,  
him to me >and most of the UK suppliers are selling American Willamette (I  
him to me >think)  
him to me >as "Goldings substitute". Ironic really.

Bob Jones  
bjones@novax.llnl.gov

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Date: Tue, 11 Jan 94 8:13:32 MST  
From: Earle M. Williams <earlew@drc.usbm.gov>  
Subject: RE: First batch worries

Steve Scampini writes:

To Worry, wait or to take action:

This is my first homebrew batch ever. It has been in the bottles for six (6) days. The first two bottles I opened have very little carbonation. The facts are:

[stuff deleted ]

\* Beer tastes good (if not pretty darn good) but is flat and a little on the sweet side (unfermented sugars, including primer?).

If the beer tastes good but sweet, and it's only been six days, then you can be 99% confident that the beer just needs more time. I think you have the right diagnosis below...

\* I am impatient and should wait one full month (Miller in his book says that the CO2 forms very quickly but takes time to dissolve in beer. It is hard to believe the little psssst sound when I open the bottles in all the CO2 that is needed waiting around to dissolve. How long does it take for the priming sugar to ferment?

I store my bottles at about 64 F, and I usually get good carbonation in about ten days. your mileage may vary, as will your expectations of how much carbonation you want.

Should I:

- \* Wait and not worry and have a store-bought (this is my first batch).
- \* Store the bottles at a warmer temp, say 65 F.(what, if any, dangers).
- \* Buy more yeast, make a starter, pry caps off and eye-dropper in some yeast and recap (court of last resort).
- \* Scrub down the walls of my kitchen and wash the curtains in bleach?

Definitely follow the first course of action, immediately if not sooner. Just make sure it's one with a bottle you can use for homebrew! If you're really impatient, move a sixpack of bottles to a warmer temp such as the 65F you suggest. That's still a relatively cool temperature for beer, and it isn't likely to harm it at all, IMHO. I would recommend lowering your standards before considering such a drastic move as yeast injection and recapping. If you have yeast in there, as evidenced by the existing level of carbonation, adding more isn't likely to help. I'd recommend the last course of action, sanitizing the kitchen, only if you have a spouse or are expecting your mother to drop in unannounced. ;->

Relax. Don't worry. Have a Homebrew! (OK - Storebought, but just this once) ;->

- --

Earle M. Williams  
U.S. Bureau of Mines  
Denver, Colorado USA  
(Internet) earlew@drc.usbm.gov

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Date: Tue, 11 Jan 94 10:20:02 EST  
From: carlsont@GVSU.EDU (TODD CARLSON)  
**Subject: mail order**

It seems to me I remeber seeing (a month or so ago) a request for good mail order sources of home brew stuff. I too would like some references. My local stores have been rather unreliable of late - they keep running out of everything. I am looking for a place that has a wider selection than I can get locally. Thanks

Todd  
carlsont@gvsu.edu

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Date: 11 Jan 1994 10:19:06 +0300  
From: "conley" <conley@macgw1.crd.ge.com>  
Subject: RE: lots of stuff

Subject: RE: Canadian Micro; Malts and Extracts; 6 vs. 2 row; UV Radiation;  
Wort Chiller

1) One of my favorite beers is from the Upper Canada Breweries. The Upper Canada Rebellion. Does anyone know what hops (and how many HBUs?) are used and the OG/FG of this beer is? What about other Upper Canada beers? Has anyone toured this Brewery?

2)  
>From: "Robert H. Reed" <rhreed@icdc.delcoelect.com>

>I have found that some of the Wolf-DeCosyns grains such as  
>CaraVienne and Aromatic will enhance the malty character of  
>beers. Without making a comment on the quality of M&F base  
>malts, I would also suggest experimenting with the Wolf-DeCosyns  
>Pale malt as your base malt: I believe these grains are some of  
>finest grains you can buy.

Is there a list on the net of malt extract syrups, dry malt extracts, and malt grains that are available? Preferably with some description of each. My HB store has info about some extracts but very little about grains.

Maybe this should be in a FAQ? (Yeast, Hops, ....Malt ....Water)

3) The difference between two row and six row barley is that when barley is grown there develops two spikelets with seeds at each joint in the case of two row and six seeds at each joint in six row. The two forms are different varieties of malt plants. The amount of conversion enzymes depends on among other things the % germination, time temperature and conditions of malting, and extent the grains are malted.

From: dmorey@iastate.edu  
RE: Subject: UV Radiation for Bottles

I thought that this would be a good method if you have a good UV source. Brown and even clear glass shields UV very good however and I am not sure how effective it would be at reaching the bottom of a bottle with sufficient dosage.

RE: Subject: Wort Chiller

From: reddy@qualcomm.com (Bob Eddy)  
>My idea is to construct an immersion chiller in reverse.

I thought of the same type of chiller design. And I believe one was mentioned in HBD before. Using SNOW instead of ice. Lots of it around here. However, I would loop the copper coil in and then out of the cold bath and then empty into my carboy avoiding the holes and seals in the sides of the bucket. I would use 1/4 in tubing to keep the flow rate low and the heat

transfer high. (We use 1/4 in tubing for cooling our equipment an it is efficient.)

>The disadvantages are that sanitation of the coil may be difficult

Yes but it is easier to make than a CF Chiller.

Regards,  
Douglas J Conley.  
conley@crd.ge.com  
GE Corporate Research & Development

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Date: 11 Jan 1994 08:32:00 -0600 (CST)  
From: "Michael D. Hansen (708) 938-3184" <HANSEN.MICHAEL@igate.abbott.com>  
Subject: FLAT BEER/AIRLINE TRAVEL

REGARDING FLAT BEER:

STEVE SCAMPINI IN HBD #1321 ASKS ABOUT FLAT BEER. I HAD THE SAME PROBLEM. I BREWED A MUNICH HELLES WHICH I STORED IN MY GARAGE (ABOUT 40 DEGREES) AFTER BOTTLING. TWO WEEKS LATER I OPENED SEVERAL BOTTLES WHICH WERE ALL UTTERLY FLAT TO MY DISMAY. AFTER CONSULTING PAPAZIAN'S BOOK FOR POSSIBLE REMEDIES, I BROUGHT THE BEER INTO THE WARMEST ROOM IN MY HOUSE (1ST FLOOR LAUNDRY ROOM ABOUT 72 DEGREES) AND AFTER THREE DAYS I HAD A GOOD AMOUNT OF BUBBLES AND AFTER A WEEK THE BEER HAD QUITE A NICE HEAD. SO THE MORAL OF THE STORY IS TO TRY THE SIMPLEST THING FIRST BEFORE DOING ANYTHING DRASTIC WHICH, IN THIS CASE, WOULD BE TO MOVE IT TO A WARMER PLACE.

REGARDING HOMEBREW AND AIRLINE TRAVEL:

I HAVE A FRIEND WHO TRAVELS FROM CHICAGO TO THE EAST COAST AND REGULARLY BRINGS HOMEBREW WITH HIM WRAPPED IN HIS CLOTHES IN HIS SUITCASE FOR PROTECTION (AND PUTTING EACH BOTTLE IN A ZIPLOC BAG IS A GOOD IDEA TOO, AS FRED WALTMAN MENTIONED). I'M NOT SURE I WOULD BRING HOMEBREW IN CARRY-ON LUGGAGE THOUGH AND THIS METHOD CERTAINLY WOULDN'T WORK IF YOU WERE TRAVELLING WITH KEGS!

BREW ON MY FRIENDS!  
MIKE (HANSENMD@RANDB.ABBOTT.COM)

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Date: Tue, 11 Jan 94 08:40:56 -0700  
From: ezimmerm@master.uwyo.edu (Eugene Zimmerman)  
Subject: Flying homebrew!

Salutations!

I have transported bottled homebrew in my carry on luggage. As for the unpressurized question-- I don't reccomend it. I bottled some homebrew at sea level and then moved it with me to Laramie, WY at 7,165 ft. I have to pour REALLY fast when I open those bottles. 32,000 ft would be alot worse. I have found that some airports are more leanant than others. I've had no problem going through metal detectors in the BWI or MSP (Balt/Wash and Mlps/StPaul) airports but in Denver my copper button on my Levi's will cause a 'wand search' of my person.

I suggest CALLING THE AIRPORT and/or your airline and just asking them.

Gene in Laramie

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Date: Tue, 11 Jan 1994 10:41:33 -0500

From: WKODAMA@aba.com

**Subject: Choc. Porter**

WHEATON\_JOHN wonders in HBD#1321 if the chocolate malt in his porter is causing a lag time (36 hours) in fermentation. I don't think so -- I just brewed a porter, using chocolate of course, and had \*vigorous\* fermentation within 12 hours. Questions for WHEATON\_JOHN are how well did you oxygenate your wort before pitching? Did you pitch an adequate amount of yeast? What temperature did you pitch/are you fermenting at?

Wesman

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Date: Tue, 11 Jan 94 10:38:31 EST  
From: Mark Stickler Internet Mail Name <mstickler@lvh.com>  
Subject: Trub vs. Break(s)/Acid H2O/KitchenAid/MassMalt/Marzen

I have a question concerning trub, hot-break and cold break. I've been brewing for 3 years and haven't had too many problems but I have never found practical definitions on these three terms. Is there a difference between trub and hot-break? Like I said, I don't think I have problems with my procedures but would like to run them by you all just for a sanity check. I use an immersion wort-chiller to cool my wort in the kettle. I then dump it into my primary (plastic) from about three feet high so as to "areate" in a crude fashion. I'm careful to leave what I believe to be the trub/hot-break in the kettle (about a 1/2 gallon of spent hops etc.) I then just pitch the yeast starter and sometimes yeast "energizer" and seal-er-up. I usually move to a secondary glass carboy after a week or so. Am I leaving it sit on cold-break by doing this. Should I move it after 24 hours ala Miller? Any comments would be appreciated. Either post here or via private email (mstickler@lvh.com).

\*\*\*\*\*  
Another point not totally brewing related. A while back I posted a tread on acidic H2O at my house. I got several responses concerning the fact that copper pipes and lead solder could be contaminating my H2O. Well I quickly called in several water specialists and one was very good. He spent a 1/2 hour conducting various tests on my H2O and concluding all I needed was a Acid Neutralizer (Cost \$1,100.00 installed and \$60.00/year to maintain). The other guy, however, did not conduct a single test. Said it was not necessary since he was very familiar with the H2O in my area. He concluded that although I have soft water, the Acid Neutralizer has the by-product of turning your H2O hard so I would also need a water softener. In addition, since I have a spring (the reason the H2O is acid to begin with thanks to acid rain) I should have one of those florescent bacteria zappers. He also suggested replacing my cold water storage tank and pump. Total cost, almost \$4,000.00. No way! However, I'm curious if the Acid Neutralizer does make your H2O harder. Does anyone know? I think they said it uses Calcium or Magnesium in one form or another, I can't remember right now. In any case, always get a second opinion.

\*\*\*\*\*  
In HBD Chris Camley Writes:

>Subject: Kitchenaid grain mill

>My wife and I have decided to replace our 1950's vintage Mixmaster  
>with something that runs on electricity. We noticed the Kitchenaid  
>line has a grain mill attachment, but there were no details  
>available at the store. Does anyone know whether this is  
>suitable for use in mashing?

I use a Corona, but my brother had a KitchenAid for which he recently got the grain mill attachment. It is not cheap (over \$100.00 just for the

attachment). He says it works fine but not exceedingly fast.

\*\*\*\*\*

and Stephen Schember writes:

>I got a Corona mill for Christmas and am looking for a good (read cheap)  
>of grain. I'm mainly interested in Brit Pale Ale in 20 ->55 pound bags.  
>prefer someplace in Eastern Mass. but if anyone knows of a place that that  
>it cheap let me know. The prices I've seen are about \$62 /55lbs.

You should try Northeast Brewers Supply of Providence, RI. They have British Pale Malted Barley at \$33.00 for 55lb bag. Their telephone number is 1-800-352-9001. All their prices are very good. However, they used to be my principal source of HB supplies but have since, IMHO gone way down hill in terms of customer service. Neither I, my two brothers or my friend use them anymore, although the prices are tempting. I think they expanded so rapidly that something had to suffer, unfortunately it was the customer.

\*\*\*\*\*

and Mark Bunster writes:

>What can be said of an "Ur-Maerzen"? (My Deutsch tells me "very Maerzen", but  
>that doesn't help much.) Spaten claims this on their Oktoberfest.

It is my understanding that Marzen is German for March, which is the time of year that Oktoberfest is brewed, then stored for the summer, and then broke out for Oktoberfest. Spaten's is one of the best (IMO).

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Date: Tue, 11 Jan 1994 10:48:15 -0500

From: WKODAMA@aba.com

**Subject: Choc. Porter, II**

I misread WHEATON\_JOHN's post in #1321 about chocolate and porter. He added \*chocolate\* -- not chocolate malt as my previous post assumed. I have no answers regarding actual chocolate. Anybody else?

Wesman

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Date: Tue, 11 Jan 94 9:54:32 CST

From: chips@coleslaw.me.utexas.edu (Chris Pencis)

**Subject: transporting beer**

guys - I've taken beer on 4 domestic flights - once a case was hand carried through - no problems whatsoever, I usually pack about a 6 into a carry on bag and let it go through the scanner. The people have (in my case) just wanted to see that the bottles were sealed (note that you cant carry open fifths of liquor on flights, but it is remarkable how a liquor will look a lot like beer inside a swing-top Grolsh bottle...not condoning this or anything, just speaking from experience. Note: buyer milage may vary and your security people may be different from mine, but I had no problem.

|Chris Pencis-chips@coleslaw.me.utexas.edu-GO DUKE! Blue Devils |  
|University of Texas at Austin-Robotics Research Group- AP #3 |

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Date: Tue, 11 Jan 1994 11:27:13 -0500 (EST)  
From: VIALEGGIO@ccmail.sunysb.edu  
Subject: Re: Starters & Honey

State University of New York at Stony Brook  
Stony Brook, NY 11794-5475

Victor Ialeggio  
Music  
516 632-7239  
11-Jan-1994 11:20am EDT

FROM: VIALEGGIO  
TO: Remote Addressee ( \_homebrew@hpfcmi.fc.hp.com )

Subject: Re: Starters & Honey

Recent remarks about "yeasty" off-flavors in beers using honey-fed starters note the sugar content (eg, "light honey containing mostly simple sugars). True enough, but recall that the pollen from which it was made, the chemical processing and environment of the hive (bee saliva, etc) all contribute to the manufacture of a very complex product. Wild airborne yeasts, digestive enzymes, esthers, etc are all present in the finished honey. Even though yeast/enzyme viability will have been nullified by pasturization, you still have quite a flavorful soup of smaller protein structures in company with the simple sugars. One is advised against feeding a baby honey until the child is at least 12 mos. old--ie, until the immune system has matured sufficiently to deal with such histamines (among numerous other things possibly not conducive to a clean finish in a grain beer) that will certainly be present.

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Date: Tue, 11 Jan 94 06:18:30 PST  
From: kdamrow@Thomas.COM (Kip Damrow)  
**Subject: Karnival of Beers**

Hey there,  
FYI for all Micro beer lovers in Southern Cal.  
"The Karnival of Beers", at the Fullerton  
Hofbrau (State College at Chapman, off the 57 Frwy)  
will be held Feb 19 & 20. There will be over  
20 Micro's/Brewpubs from the West Coast. Price of  
admission includes a pint glass, beer tasting, &  
free gourmet food. Sat there will be a certified beer  
judging. A portion of all proceeds benefit the Food  
Partnership of Orange Co. More details to follow...  
or call the Fullerton Hofbrau for more info.

Kip.

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Date: Tue, 11 Jan 94 09:37:59 EST  
From: <JMO01%ALBNYDH2.bitnet@UACSC2.ALBANY.EDU>  
Subject: Brewpub Search

I plan on heading west for some skiing on that infamous California concrete and would like to elbow up at a brewpub or two between runs. I would appreciate hearing from anyone who has brewpub recommendations for the Lake Tahoe region. Please e-mail me with any suggestions as time is running short. Thanks all...

Johnny "O" - Albany, New York

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End of HOMEBREW Digest #1322, 01/12/94  
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Date: Tue, 11 Jan 94 9:16:57 MST

From: npyle@n33.stortek.com

Subject: FAQs / Chillers / HSA?

Doug (LUKASIK\_D@sunybroome.edu) asks about dry hopping and yeast culturing. Check out the hops.faq and the yeast.faq at the stanford archive site (look at the HBD header for information on accessing it).

Here's the TOC of the Hops FAQ:

TABLE OF CONTENTS OF FREQUENTLY ASKED QUESTIONS ABOUT HOPS (TOCOFAQAH)

The following general topics are presented in this FAQ:

Definition of Hops

Description of Important Compounds

Forms of Hops

Bittering Units / Formulae

Storage

Growing Hops

Dry Hopping <----- !!

Hop Back

Using Fresh Hops

Hop Varieties (Aroma)

Hop Varieties (Bittering)

And here's the TOC of the Yeast FAQ:

LIST OF CONTENTS:

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INTRODUCTION

SECTION I: YEAST CHARACTERISTICS

ACTIVITY

TEMPERATURE

ATTENUATION

FLOCCULATION

pH RANGES

ALCOHOL TOLERANCES

SMELLS AND TASTES

OBTAINING CULTURES AND MISCELLANY <----- !!

WHERE TO LOOK IN THE ARCHIVES FOR MORE INFORMATION

SECTION II: YEAST PROFILES

PART 1: DRY ALE YEAST (*Saccharomyces cerevisiae*)

PART 2: LIQUID ALE YEAST

PART 3: LAGER YEAST (*Saccharomyces uvarum*)

PART 4: WEISSEN, LAMBIC, MEAD, AND BARLEYWINE STYLES

SECTION III: YEAST MANAGEMENT

PART 1: HYDRATION PROCEDURE FOR DRY YEAST

PART 2: PROPAGATION OF YEAST STRAINS

PART 3: YEAST WASHING FOR THE HOMEBREWER

PART 4: PARALLEL YEAST CULTURES

PART 5: SEND YEAST THROUGH THE MAIL

EPILOGUE: KEEPING THIS RESOURCE CURRENT

These are both very good resources for this type of question. Get your very own copy today!

\*\*

There have also been several questions recently about an all-grain FAQ. Well, there is no such beast that I know of. Any volunteers? Its a pretty big undertaking so it is not for the faint of heart, the short of temper, or the guy with 3 jobs (leaves out Kinney). Takers?

\*\*

DAMON\_NOEL/HP0800\_01@mailhub.cs.itc.hp.com writes:

>While trying not to worry, sanitizing my counterflow chiller is still a  
>concern. I have been running sanitizer through it prior to each batch  
>with no rinse, but over time imagine a material build up in it not removed  
>by a simple rinse afterwards. I have been daunted by the prospect of adequate  
>rinse following use of hydroxide flush, so have not tried that. But the  
>thought occurred to me, why not just run the boiling wort through for a  
>bit before turning on the cold water flow? The immediate question is how  
>to avoid HSA? If the wort were collected with minimum splash and then  
>put back to reheat prior to final cooling would that be too much oxygen?  
>George how much is too much? Has anyone else tried this?

The easiest way I've found to sanitize the CF chiller is this: while mashing (or before), boil up a gallon of water in your kettle. Run this gallon through the chiller without cooling water and you have sanitized it. It also helps clean out anything that might have built up in there. I do this again with maybe 2 gallons during clean up after brewing.

\*\*

Chris Sack writes about an "immersion-in-ice-water" chiller:

>My boss and I (both of us are chemists) talked about this very type of  
>cooler. Our reasons were the same as Bob's. Easy, good heat transfer etc  
>  
>We then did some quick, "back of the envelope" type calculations and  
>discovered that one would need at least 80# of ice to cool a 5 gal. batch  
>from boiling to 15 deg.C (60 deg.F). We did not take into account that

Chris, I've done no calculations at all, but I don't think I use 80# of tap water to cool my 5 gallons of wort. I know you've already made your chiller, but you might check the decimal point on those numbers.

\*\*

Dale Orth asks: Does HSA flavor go away with time ?

No Dale, HSA gets worse with time. Lets hope your problem is not HSA. If the flavor mellows I would say it is not HSA and that it is another problem. Your alkalinity looks fairly high, which could cause tannin extraction during sparging, but without some pH numbers on the mash and run-off its difficult to tell. Tannins and oxygen don't mix (well actually they mix too well) so it

could be a combined effect. Next time take more numbers and then if you have  
a  
problem, you'll be better able to shoot it.

Norm

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Date: Tue, 11 Jan 94 8:03:32 MST

From: npyle@n33.stortek.com

**Subject: Commercial Beer Bitterness**

Last week Spencer Thomas, Al Korzonas, and I were having an off-line discussion about perceived bitterness levels. I'll let Spencer present his chart of general bitterness if he likes, but here's some commercial beer bitterness examples for everyone's information. This is from an article by Fred Eckhardt in "All About Beer" magazine from 1992. Note that the IBUs are not the "end all" when it comes to perceived bitterness. Other factors such as OG, FG, grain bill, certain ion concentrations, and other factors can affect it (I'm thinking of the sweetness of Bigfoot and maybe the sharp bite of SN Porter as examples). The units are IBU's, BTW.

Human Taste Threshold	10-12
Stroh's	10
Bud	12
Labatt's	13
Miller	14
Michelob	14
Coors	15
Weinhard's Ale	17
Heineken	17
Becks	23
Paulaner Original	23
Sierra Nevada Pale Ale	30
Sierra Nevada Porter	30
Anchor Old Foghorn	32
Full Sail Golden Ale	32
Red Hook ESB	32
Anchor Porter	35
Ballard Bitter	35
Anchor Steam	36
Young's Ramrod	38
Sierra Nevada Stout	40
Grant's Scottish Ale	45
Sierra Nevada Celebration Ale	45
Black Hook Porter	49
Bottled Guinness	50
Anchor Liberty Ale	54
Grant's Imperial Stout	54
Sierra Nevada Bigfoot Ale	55
Young's Special London Ale	56

I didn't include every beer Fred presented, just the ones I thought the most common. Fred Eckhardt ends the article with the quote "Don't be afraid, go for the bitter! Only children fear bitterness."

Norm

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Date: Tue, 11 Jan 1994 10:59:35 CST  
From: Al Gaspar <gaspar@STL-17SIMA.ARMY.MIL>  
Subject: Re: Sending Homebrew

I know people who have taken wine on board planes with them--a bottle is a bottle. I do not know what our friendly postal service rules are; however, the way UPS words its rules "liquor" is not allowed. Well... I interpret that as being distilled spirits, which beer definitely is not. Wrapping each bottle in bubble wrap and packing them in styrofoam popcorn should protect against breakage. Declaring the entire shipment contents as "gift", should cover other interpretations of the word liquor. I mail gifts to neices and nephews all the time, and I don't have to list each and every toy; I just say gifts or presents.

Relax, don't worry...

Al

- - -

Al Gaspar <gaspar@stl-17sima.army.mil>  
USAMC SIMA, ATTN: AMXSI-TTC, 1222 Spruce St., St. Louis, MO 63103-2834  
COMMERCIAL: (314) 331-4354 AUTOVON: 555-4354  
relay1.uu.net!stl-17sima.army.mil!gaspar

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Date: Mon, 10 Jan 94 10:44:17 MST  
From: npyle@n33.stortek.com  
Subject: Stout vs. Porter/Mash FAQ/Water Useage

COYOTE writes about the Crown Brewery:

Stout. Ok stout. Not very heavy. Almost porter-like.

I may be putting words into his mouth, but it seems that he is saying that porters are lighter than stouts. (pardon me if I'm misreading you). I don't think this is true, from the samples of both that I've tried. Guinness draft is quite light bodied compared to lots of porters I've had. I was reading in Brewing Techniques about stouts (I missed the issue with the article about porters), and I couldn't find anything that distinguishes the two (stouts and porters). I once thought that it was unmalted roasted barley that made a stout a stout. According to the article, only dry stouts have roasted barley, not sweet stouts, oatmeal stouts, etc. Well? Is there \*anything\* that distinguishes a stout from a porter?

\*\*

Taylor Standlee asks:

>Is there a Mashing FAQ or other resource discussing variations in mashing >proceedures and their subsequent effects?

Yes, it is called the HBD ;-0

\*\*

A long time ago in a galaxy very near here, Russ Wigglesworth wrote:

>I'm curious as to the water consumption that the rest of you experience.

Russ mentioned that he uses around 70 gallons to make 10 gallons, and I thought "I can do better!".

Well, here's my guesses for my 5 gallon batches (all units below are US gallons):

Strike:	3.5	
Sparge:	3.5	
Cleaning:	4.0	(cleaning, sanitizing primary, chiller)
Cooling:	12.0	(CF chiller, COLD Colorado water)
Clean up:	0.0	(recycle cooling water on brew day)
Cleaning:	5.0	(cleaning primary, sanitizing secondary)
Cleaning:	10.0	(cleaning secondary, sanitizing keg, etc.)

TOTAL: 38 gallons

Well, Russ does better than me but I suspect the larger batch size gives him the edge (He says sheepishly). Amazing to think that my mother-in-law bought me a t-shirt that reads, "Save the water, drink more beer!". If she only knew the truth...

Norm

---

Date: Tue, 11 Jan 1994 11:53:34 -0500 (EST)  
From: VIALEGGIO@ccmail.sunysb.edu  
Subject: **Forgot to sign my message!**

State University of New York at Stony Brook  
Stony Brook, NY 11794-5475

Victor Ialeggio  
Music  
516 632-7239  
11-Jan-1994 11:51am EDT

FROM: VIALEGGIO  
TO: Remote Addressee ( \_homebrew@hpfcmi.fc.hp.com )

Subject: Forgot to sign my message!

Sorry, I forgot to signoff on my message  
"Re: Starters & Honey"

Victor Ialeggio  
vialeggio@ccmail.sunysb.edu

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Date: Tue, 11 Jan 94 09:04:08 PST  
From: Chris Weight <chriswei@microsoft.com>  
Subject: where do all the answers go ?

As a begining brewer who just started reading this digest, I see questions every issue that I'd like to hear the responses to, then next issue I see more questions I also wonder about, then next... but I \*rarely\* see the answers. Given the obvious amount of collective knowledge out there, I assume they are being answered, just directly by e-mail.

Perhaps those folks with particularly instructive answers could post them to all of us, or those receiving the answers could collate them and make one posting ?

For that matter, is there a compilation of answers to stupid beginners questions anywhere out there?

I'm sure the experienced brewers are tired of answering how-did-I-ruin-my-batch-of-beer questions, but it will be a while before some of us are ready for counter chillers and mashing techniques :-)

Thanks a batch,  
Chris.

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Date: 11 Jan 1994 12:16:08 +0300  
From: "conley" <conley@macgw1.crd.ge.com>  
Subject: Subject: Kegging and Soda

Do any of you keggers (brewers that keg) use your keggings system for soda as well? I would like to set up a keg tap and a soda tap combo and appreciate any help/experience.

Are the 3 pin lock kegs that Rich Ryan talks about good for this?

Rich Ryan asked about if a CO2 regulator was needed. Yes. The CO2 cylinder is pressurized to the point of liquid. At room temperature (70 F) that is 830 psig. A bit high for a beer! or even a keg..... Boom! A single stage regulator is fine. The pressure will stay at 830 until the liquid is gone and then drop off quickly. So, when there is no more liquid CO2 left it is time to refill your cylinder.

TIA

PS: I work with high pressure gases that is why I know about CO2.  
Regards,  
Douglas J Conley.  
conley@crd.ge.com  
GE Corporate Research & Development

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Date: Tue, 11 Jan 1994 11:33:05 -0600  
From: mulier@ee.umn.edu (Grad student Filip Mulier)  
**Subject: New Sanitizing Tool**

New Sanitizing Tool

I have been getting very lazy in my homebrewing, and have not been soaking the labels off my bottles. The labels pose only a minor cosmetic distraction, and help me save face if my friends hate my homebrew since they prove my great ;) taste in beer. To sanitize my bottles, I fill them with bleach water solution and let them sit around for a few days. I empty them, inspect them for alien beings, and fill them up again to store them with bleach/water until bottling time.

Lately, I have gotten even lazier, and dread the time required to fill up the bottles with bleach solution by holding the bottles under the solution in a pail (glub, glub, glub, glub, ...). There must be a faster way to fill these bottles with bleach water. I went to the lawn/garden store and found the answer -a fertilizer/pesticide sprayer! I found a really cheap one made entirely of plastic that you attach to a garden hose. It has a dial on top to set the number of tsp. per gallon concentration, and its shaped like a gun -this may even be fun!

Reality reared its ugly head and I thought there must be some safety issues that must be addressed before I buy this thing. First of all, I had to be absolutely certain that it was totally new and was not used for spraying pesticide. It also had to be made of plastic which did not release harmful chemicals. The inside smelled plasticity (polyethylene) but not too bad. I bought it and soaked it in warm bleach water for a few days and the smell went away. Water contact time in the device is minimal, anyway.

When using this thing, I fill the reservoir with 1/10 bleach 9/10 water since pure bleach is dangerous to spill when wearing clothes. In that case the dial reads tsp. of bleach per 10 gallons. This tool has a fine nozzle stream spray which I use to fill bottles. It could also be used to sanitize hard to fill things like tubing (wort chillers, racking hose).

I am still experimenting with this weapon of microbe destruction, what do you think of it? One problem (feature?) it has is that it sprays 30 feet, so you have to be a little careful if you don't want to sanitize your loved ones.

Filip Mulier

the maker of Fil's Swill

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Date: 11 Jan 94 12:34:00 EST

From: "KEVIN CAVANAUGH" <CAVANAUGH@evax5.gdc.com>

**Subject: Melbourne Florida brewpubs ?**

Can anyone tell me if there are any brewpubs in the Melbourne Florida area ?  
I will be traveling there this weekend and would like to check some out during  
my short stay.

Thanks

KC

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Date: Tue, 11 Jan 94 12:45:45 EST  
From: Spencer.W.Thomas@med.umich.edu  
**Subject: Beer Bitterness**

Ok, since Norm's prodded me into it, here goes. In response to a recent (off-line) query about how much hops to use, I put together a rough bitterness table. FWIW, here it is.

For an "average" beer, OG about 1.040, light colored, "normal" water, etc.

IBU  
12 = threshold of perception (i.e., not bitter)  
15 = typical American lager  
20-25 = mild bitterness  
25-35 = medium bitterness  
35-50 = strong bitterness  
above 50 = very bitter

Beers with more malt will generally taste less bitter, high sulfate levels can increase the perception of bitterness, dark grains contribute their own bitterness, etc.

=S

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Date: Tue, 11 Jan 1994 10:49:57 -0600 (MDT)

From: COYOTE <SLK6P@cc.usu.edu>

**Subject: Filter Units / Mailing -Flying Beer**

I saw Jim Busch's post on cheap filters. Sorry I missed your e-mail address Jim. But I'd be interested. What kind of price? How feasible is it for us "netters" to coordinate group purchases. Does this fall under the "hey let's not get commercial" section?

But really- Jim - Drop me a line with more info. My e-mail address is AT THE END of my post. :)

\*\*\*

RE: Mailing / Flying with homebrew.

This seems to re-occur frequently.

seems the concensus if US Post it's a no-no to send homebrew, wherease UPS will do it. I've never been asked by the US post about contents as long as it's within the US. So I don't tell them! Worked on several occasions. But: If you worry-

1. have a homebrew to relax your nerves before going to mail.
2. Write one of those "yeast cultures" or "homebrew supplies" on the package, or if they ask. Handle with Care helps too.

As for flying: I've also done that frequently. I prefer to carry it on- so only I rough handle it. I've usually only gotten smiles from the security, or a cutesy- "don't drink it on the plain"... one time I was informed that a bottle was leaking. It was only Rainier, so I wasn't very concerned. But I don't believe you are allowed to open any on the plane.

I've had intersting conversations with stewardesses, and co-flyers about breweing- of course many offers to sample my carryons.

I usually box them up- newspaper, bubble wrap, what have you and securely tape the box shut. Never been asked to open it, or about the contents. Labels on the bottles- saying it's brew might be helpful to dissuade curious customs personel that it is truly not explosive! Now again- this is only w/in the US. Also be sure the box is small enough to fit under a seat, or overhead.

I have heard that the baggage compartments ARE pressurized enough that bottles will survive. Just check your shampoo in your bathroom bag to be sure.

FWIW: It is note even "legal" to transport booze of any sort into this great state, unless you pay "Utah" taxes. Even mail-order purchases are supposed to be "claimed" here. A Utah-use tax is accessed.

Um...er...if homebrewing isn't legal in this state- is it a good idea

to claim, and draw attention to the arrival of brewing supplies?

\*\*\*

Finally- a question: What causes metallic tastes? That's not an oxidation problem??? Right?

I've used aluminum for a long time, and only recently found hints of a metallic- before-taste- in a couple brews. I don't think it's due to the steel kegs my brews sit in. But one friend claims he feels his beers have a differnt taste from bottles/ vs kegs.

I find different "qualitites"- due to carbonation variation, but not "taste" per se.

Anywho....on to more brew.

\*\*\* oh, and NOW finally...about entering contests out of state:

1. My town is lame. No competititons. Salt lake has had some, but I don't even think they were AHA sanctioned.
2. Ya sure, you could call it ego. Or just a matter of wondering... well how good is my homebrew? I like it. Other people like it, but how well does it stack up in terms of "true to style" and compared with other good homebrewers good homebrew.
3. Money to burn? Not likely (that's why I haven't entered yet!)
4. So where are some competitions gonna be happening?

\*\*\* Chow for Now. John (The Coyote) Wyllie SLK6P@cc.usu.edu \*\*\*

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Date: Tue, 11 Jan 94 13:07:07 EST  
From: Steve Scampini <scampini@hp-and.an.hp.com>  
Subject: no subject (file transmission)

Re: My low carbonation problem/steam beer

Thanks to all who took the time to answer my questions. The overwhelming consensus is that 52 F, even for lager yeast, means it may take more like a month than one week to properly carbonate in the bottles.

A personal observation: logging in on my e-mail and finding literally tens of responses from all over the world to my questions before I even saw my posting was a real kick. I still haven't habituated on the power of this medium. Hope to have something of my own to throw into the information stew in the future.

Steve Scampini

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Date: Tue, 11 Jan 1994 12:51:00 -0500 (EST)  
From: GARY SINK 206-553-4687 <SINK.GARY@epamail.epa.gov>  
Subject: Transporting homebrew

Based on recent postings, thought I'd share my experiences on travelling with the nectar of the gods.

I have made at least a dozen cross country flights in the past few years, each time carrying a six-pack of my latest in my checked baggage and/or carry-on. I have never been stopped by security guards, etc. (but have gotten some sly looks). When packing for checked baggage, I place the bottles in plastic bags, then wrap them well in t-shirts, socks, whatever. When i get to my destination, the bottles are nice and cool, but never frozen. Unfortunately, I usually have to wait a day for the yeast to settle again.

As for mailing, I find no logical reason why it would be illegal to mail something that is not taxed, is not explosive, and is for personal use. But we are talking about USPS and BATF here, so logic doesn't figure in. How do the beer clubs like Beers Across America do it? I think they use UPS legitimately.

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-----, |
          |_|
|      ((   |   Gary Sink
|      ))   |   Sink.Gary.epamail.epa.gov
|~~~~~|     |   Seattle, WA
|_____|
          !
          !
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Date: Tue, 11 Jan 1994 12:24:28 -0600 (CST)  
From: Phil Hyde <ST2E5@Jetson.UH.EDU>  
Subject: **Sam Adams Winter Recipe**

Hey

Anybody got a recipe for this excellent brew? I would prefer  
an ale. Thanks!

Phil

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Date: Tue, 11 Jan 1994 12:41:20 -0600 (CST)  
From: Cree-ee-py Boy <BIRMINGH@FNALV.FNAL.GOV>  
Subject: No yeast infection.

Yeast infection, yea or nay?

```
>Here's what happened:  3 Jan 94    1.063 @ 65F  (pitched yeast)
>                        15 hours    Bubbles begin
>                        48 hours    Bubbles stop, rack to carboy. 1.028
>                                                                ^^^^^
```

This has happened to me before. I racked my beer when it quit bubbling, only reading the SG while racking was underway. Mine was 1030 down from 1060. Seems my roommate had turned the heat off while I was gone for Thanksgiving. Anyway, the agitation of racking combined with my moving the fermenter closer to the furnace caused the beer to begin blowing out the top of the carboy.

So, no, I don't think you have a wild yeast problem. It looks like your fermentation got stuck for some reason, and was reawakened when you racked the beer.

--  
Phillip J. Birmingham    birmingham@fne683.fnal.gov  
"Tampering in God's Domain since 1965!"

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Date: Tue, 11 Jan 94 14:09 EST  
From: <GNT\_TOX\_%ALLOY.BITNET@PUCC.PRINCETON.EDU>  
Subject: 5 gallon PLASTIC carboys

We have these 5 gallon plastic carboys at work. They look just like the glass ones, except they're made of clear plastic. They have to be food grade, because they hold water. Would these be suitable for fermenting beer? Could I lager in one of these? Is there a reason people always rack into glass? Nabbing a couple of these would save me a LOT of money.

Andrew Pastuszak  
Philadelphia, PA

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Date: 11 Jan 1994 13:20:59 U  
From: jim\_sieja@ed22qm.msfc.nasa.gov  
Subject: Filters

#### Filters

I recently purchased an OMNI brand water filter from my local Home Depot with the fittings and filters required to filter my first batch for about \$24 which included two filters. I then soaked the filter housing, the lines and my keg attachments in a bleach solution for sanitation. The filters I purchased were

5 micron (nominal) for filtering rust/sediment and were a fabric type, not carbon.

The filters were individually packaged in plastic, and not knowing how to properly sanitize it, I assumed it was clean and just flushed the filter with water prior to starting to filter Ed's pale (my brother's killer all grain recipe that clones an anchor liberty ale). Well, after transferring the brew to the first keg and chilling, I proceeded to transfer the pale ale thru the filter and into the receiving keg for carbonation. The filtering went surprisingly fast, and cleanup was easy. My question is can I somehow clean the filter and sanitize it for future batches, or should I just discard the \$3 filter and use a new one each time? Also, should I try to sanitize the new filter prior to use, or proceed as I did previously. Any comments or help is appreciated, and can be sent to directly to me at jim\_sieja@ed22qm.msfc.nasa.gov

Thanks for any help,  
Jim

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Date: Tue, 11 Jan 94 11:43:01 PST  
From: Bob W Surratt <Bob\_W\_Surratt@ccm.hf.intel.com>  
Subject: Yeast Re-use

Text item: Text\_1

Doug wrote in #1321:

>Secondly, although I know this has been discussed (i missed some  
>of it), can anyone give me step by step procedures for reusing  
>yeast that comes out of the primary or secondary? What are the  
>problems that may occur? How many times can you re-pitch the same  
>yeast culture? How can you store the yeast and for how long. I  
>have just recently started using liquid yeasts and if possible  
>would like to get a little more mileage out of them.

"My" procedure is to collect the slurry off of the bottom of the secondary and save it for re-use. I first sanitize the jar that will contain the yeast by soaking the jar & lid in a bleach solution for about 30-45 minutes and then thoroughly rinsing with hot water. The jar is then capped & allowed to cool. (I've been using 1 lb. honey jars and these seem to give me enough yeast for re-pitching on my next batch.) After the beer has been racked off of the slurry, I swirl the mixture up & then fill up the jar. I keep this in the refrigerator until I'm ready to use it next time. before re-using, allow it to come up to room temperature. (Take it out at the start of your wort boil) Mix it up & re-pitch after the wort has cooled to the proper temps. Activity has always started after about 4 - 6 hours. I've also reused it up to 5 times with no problems.

There is also a great Yeast FAQ in the Sierra.Stanford.Edu archives that contains a lot of great information. If you have FTP access, you can download this.

Hope this helps.

Bob Surratt Orangevale, CA

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Date: 11 Jan 1994 11:57:19 -0800  
From: "Dave Suurballe" <suurb@farallon.com>  
**Subject: Strike Temperature**

Some discussion of computing strike temperature has appeared here this week and I would like to share my experience.

I used a simple formula like Barry Moore's for several years, and like him, I had no problem. My mash temperature was usually very close to my target. Then I started brewing ten-gallon batches, and the formula didn't work anymore.

The problem is that Barry's model is too simple. His formula says that the amount of heat lost by the hot water is equal to the amount of heat gained by the room-temperature grain. Real life is a little more complicated than that. The mash tun loses heat, too. The water and the mash tun are at strike temperature together, and the grain is at room temperature. They are mixed, and all reach the same temperature. The water cools down, the mash tun cools down, and the grain heats up.

So my new formula derives from this:

(the weight of the water times its temperature change times its specific heat) plus (the weight of the mash tun times its temperature change times its specific heat) is equal to (the weight of the grain times its temperature change times its specific heat) .

The temperature change of the water is the strike temperature minus the resulting mash temperature. Same for the temperature change of the mash tun. The temperature change of the grain is the mash temperature minus the temperature of the grain before mixing.

You can now re-write the formula to solve for strike temperature. You will need to know the "specific heat" of water, grain, and your mash tun.

The specific heat of water is 1. The "weight of the mash tun times its specific heat" can be learned through experimentation. Put x gallons of 160-degree water into your room-temperature mash tun and measure the new temperature after a few minutes when the system has reached equilibrium. Using the following equation, solve for "weight of the mash tun times its specific heat":

(the weight of the water times its temperature change) is equal to (the weight of the mash tun times its specific heat times its temperature change)

Now you need to know the specific heat of your grain. You can do this empirically, like Barry. Brew once, and measure the strike and mash temperatures and plug them into the formula.

For my brewery the resulting formula is:

$$\text{Strike} = \text{Target} + \frac{\text{Malt}(\text{Target} - \text{Grain})}{(6 * \text{Water}) + 11}$$

"Target" is the desired mash temperature, and "Grain" is the temperature of the grain before mixing with the water.

"Malt" is the weight of the malt in pounds, and "Water" is the number of liters of water. These are my favorite units.

The "6" comes from the specific heat of the grain. It is not THE specific heat, but the specific heat divided/multiplied by the various conversion factors for pounds and kilograms. It will be different for you if your grain is from a different source and cracked in a different mill. This is for Great Western 2-row cracked in my MaltMill. The constant for Hugh Baird Munich from the same mill is 5.5.

The "11" comes from the specific heat of my mash tun. It will definitely be different for you, and this is the term that is missing from Barry's formula.

Suurballe

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Date: 11 Jan 94 12:44:21 MST (Tue)  
From: rcd@raven.eklektix.com (Dick Dunn)  
Subject: beer in the air (re: PET Beer transport?)

> Has anyone ever taken homebrew on an airliner?  
Yes.

> I am planning a ski trip to Colorado this February and plan  
> to bring some homebrew. I was considering using PET bottles for the  
> simplicity and safety. Will they stand up to the pressure  
> changes at 37,000 feet in a pressurized cabin?...

Yes. In fact, you'll have more cause for concern traveling to the ski area, since that will almost certainly take you above 10,000 ft, while airliner cabins are pressurized to at least the equivalent of 8000 ft.

Very roughly, air pressure in an airliner on a long trip (not the low-altitude short hops) is about 75-80% of sea level. You should be just fine unless your beer is either (a) not properly capped or (b) quite overcarbonated already.

>... Has anyone  
> taken them in the unpressurized baggage compartment?...

The baggage compartment is pressurized. It's at the same pressure as the cabin. (Remember that airlines transport animals in baggage!)

>...Will they freeze?

Not if you give them some reasonable insulation, like packing them inside where your clothes are. The amount of protection you need to be sure the bottles don't get broken ought to be enough to protect against freezing as well. This is less a matter of the baggage compartment per se than the total trip including possibly sitting outside in a baggage cart in subzero weather.

> Should I allow for expansion in filling? I counterpressure bottle  
> off of keg's so I have filling options.

Carbonate at slightly less pressure than normal, just to allow for opening the beer at high altitude at the ski area. It's not enough that you *\*must\** adjust, but it would be a nice touch.

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Dick Dunn    rcd@eklektix.com    -or-    raven!rcd    Boulder, Colorado USA  
...Mr Natural says, "Get the right tool for the job!"

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Date: Tue, 11 Jan 94 13:05:00 PST  
From: "SIMPSON, Mark (x-4378)" <Simpson@po2.rb.unisys.com>  
**Subject: Homebrew club list**

Howdy All!

I was preparing a mailer for the first annual "America's Finest City Homebrew Contest" and I was wondering if anyone had the updated copy (or address of) the list of homebrew clubs and their contacts?

My e-mail address is: simpson@rb.unisys.com

Thanks,

Mark

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Date: Tue, 11 Jan 94 16:02:43 EST  
From: Keith MacNeal 11-Jan-1994 1535 <macneal@pate.enet.dec.com>  
**Subject: dry hopping/carbonation/bottle sanitation**

>Date: Mon, 10 Jan 1994 08:22:31 -0500 (EST)  
>From: LUKASIK\_D@sunybroome.edu  
>Subject: Dry Hopping, Using Yeast from Primary  
>

>On my fourth batch I decided to try dry hopping (it is an IPA) for aroma.  
>Could someone let me know if I am following standard/proper procedures for  
>this as I can not find anything in TCJOHB to give me directions. I racked  
>from the primary to the secondary but before doing so ground up 1/2 oz of  
>Cascade into fine particles and paced it into the bottom of the secondary.  
>The problem as I see it is that 1) there is a chance of contamination due  
>to no boiling of the hops, and 2) all of the hops floated to the top of the  
>carboy as it was filling which made a mess of the carboy neck and doesn't  
>appear to get full utilization of what I put in. We bottled the beer this  
>weekend and it seems fine (tasty actually). Am I doing this correctly???

I wouldn't bother with the grinding the hops step. You might contaminate the hops and you will make it more difficult to get them out at bottling/kegging time. Don't worry about the hops floating to the top. You'll still get plenty of what you're looking for from the hops. Contamination isn't much of an issue in dryhopping.

>Date: Mon, 10 Jan 94 10:50:35 EST  
>From: Steve Scampini <scampini@hp-and.an.hp.com>  
>Subject: no subject (file transmission)  
>

>To Worry, wait or to take action:  
>

>This is my first homebrew batch ever. It has been in the bottles  
>for six (6) days. The first two bottles I opened have very  
>little carbonation. The facts are:

Wait. It can take as long as 2 weeks for adequate carbonation.

>\* Extract kit, "American Steam Beer".  
>\* One week in primary, three weeks in secondary.  
>\* Fermented at about 52 degrees F.

It's not a quite a Steam Beer then. Fermentation at 52 deg. F is more in line with a lager. Steam beer should ferment in the 60-65 deg.F range.

>If I were given to worrying, I might think:  
>

>\* Little or no yeast in bottles (yeast settled out very well in  
>secondary).  
>\* I killed the critters (but how?).  
>\* I've introduced a CO2 sucking infection which eats bubbles and  
>flattens beer (I bet pond scum would do the trick, though there  
>is very little of this in my kitchen since the fire).  
>\* I am impatient and should wait one full month (Miller

>in his book says that the CO2 forms very quickly but takes time  
>to dissolve in beer. It is hard to believe the little psssst sound  
>when I open the bottles in all the CO2 that is needed waiting around  
>to dissolve. How long does it take for the priming sugar to ferment?

The answer is -- you're impatient. Since you are apparently also storing the bottles at a relatively low temperature it will take awhile for the priming sugar to ferment.

>Should I:

>\* Wait and not worry and have a store-bought (this is my first batch).  
>\* Store the bottles at a warmer temp, say 65 F.(what, if any, dangers).  
>\* Buy more yeast, make a starter, pry caps off and eye-dropper in  
>some yeast and recap (court of last resort).  
>\* Scrub down the walls of my kitchen and wash the curtains in bleach?

Wait and not worry and/or store the bottles at a warmer temp. 65F will not be a problem. The higher temp will cut down on the waiting time.

>Just a little "relax, it will be alright" from my learned, more  
>experienced digesters may be all I need (this is in fact what my  
>learned colleague and fellow worker, Jim Grady has offered).

Relax, it will be alright.

>Date: Mon, 10 Jan 94 16:10:04 PST  
>From: Bob W Surratt <Bob\_W\_Surratt@ccm.hf.intel.com>  
>Subject: First Time Dry Hoping

> I have a question concerning dry hopping. After fermenting for 7  
> days, my ale was down to a bubble every 2.5 minutes. I racked to  
> the secondary and added some whole leaf hops. The ale almost  
> immediately started out gassing. It's now been in the secondary  
> for 8 days and I'm still getting a bubble every 30 seconds.  
>  
> My question is, do I wait until the bubbling slows down with the  
> hops and ale together, or should I rack the ale off of the hops  
> into my bottling carboy and wait. I just don't want to bottle too  
> early and create any bottle bombs.

Check the specific gravity with a hydrometer if you want to be absolutely sure it's OK to bottle. If the SG is stable it is OK to bottle. The addition of hops will cause a release of CO2 from the beer as you saw. If you dryhop for the usual 1 to 2 weeks you'll probably see the airlock activity stop. I wouldn't bother getting the hops off the beer for awhile before you bottle.

I've been reading all this discussion of using an oven to sanitize bottles. I say why bother. When it's time to bottle I fill up my bathtub with cold water and add bleach and bottles (bottles have been delabeled and rinsed earlier) and let soak along with my bottling bucket, hydrometer, hoses, racking cane, etc. Then I use a bottle washer and rinse the bottles out with hot tap water (just a couple of squirts) and allow the bottles to dry on a bottle drying rack. While the bottles are drying I prepare the priming sugar and rack the beer to the bottling bucket. I haven't seen a problem yet with this method (knock wood).

Counter-flow vs. immersion chiller. Pick up any textbook on heat transfer and

you'll see that counter-flow chillers are more efficient than immersion chillers (I won't bother with the equations here). Whether or not you need that difference in efficiency is an exercise left up to the brewer.

Keith MacNeal  
Digital Equipment Corp.  
Hudson, MA

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Date: Tue, 11 Jan 1994 16:54:21 -0500 (EST)  
From: jeff344@voodoo.lerc.nasa.gov (Jeff Berton)  
Subject: Re: RIMS Thermostats and False Bottoms

Mike McCaw writes:

> Reading the Rims Summary in Docs on Sierra, one post in the thread really  
> intrigued me. I have build the standard Morris Rims unit, and the  
> temperature control (esp calibration of same) is the big problem. On  
> 1/24/92, a Dave Pike posted an alternative approach using a Motorola 68hc11.  
> The details were too sketchy for me (a non-EE) to figure out. I sent E  
> mail to his address, but no joy. Maybe he's no longer there, maybe our  
> gateway is ##### again.  
> Has anyone built his device? Does anyone have at least a conceptual diagram  
> with pin numbers? I'd love to build it and report on it, if only I could  
> get some guidance.

I built my RIMS thinking I'd eventually need a thermostat, but wanting to get it operational more quickly, I just installed a high-load dimmer switch to control the heat output of my in-line immersion heater. Be sure the dimmer switch is properly rated for use with the immersion heater you're using. Mine works so well, I don't think I'll ever go through the expense and trouble of rigging an intelligent thermostat. With the dimmer switch, I just adjust the heat output manually. When I increase the mash temperature, the dimmer delivers full power; and when I'm maintaining a rest temperature, the dimmer rarely needs any adjustment since it only needs to offset the small, constant, heat loss to the environment.

Louis Bonham writes:

> On the advice of several fellow homebrewers, I recently  
> modified my RIMS setup to replace the SS screen false  
> bottom in the mash/lauter tun with one made from perforated  
> stainless steel. \*Major\* improvement, IMHO. Practically  
> indestructible, easily cleaned, and impossible to collapse in a 30  
> lb. (or for that matter, 300 lb.) mash. While I use a  
> converted-keg RIMS (BrewMagic), there's no reason why a perforated  
> stainless false bottom wouldn't work just as well in a cooler or  
> ice chest mash tun.  
>  
> The friend (and fellow homebrewer) who fabricated this for me  
> is a professional with access to industrial class equipment and  
> supplies, and has indicated that he'd be interested in doing more of  
> these if there's any significant interest. For my converted-keg  
> mash tun, the sheet is a 15 3/8" round of 1/8" stainless with 3/32"  
> perforations, cut in half and spot-welded to 15" of continuous 3/4"  
> stainless steel hinge. It can thus be folded in half, slipped into  
> the keg, and unfolded so that it's own weight holds it open. He says  
> it is very easy to make them in just about any size or shape,  
> particularly for coolers or ice chests which would not require the  
> hinge.

This sounds great, but it also sounds pretty complex and expensive. For my homemade RIMS false bottom, I bought one of those 16-inch diameter metal pizza pans coated with a no-stick material and perforated with many half-inch diameter holes (used to brown the pizza crust better). I covered the pan with stainless steel screening and threaded it on with fishing line. The false bottom fits nicely at the bottom of my sawed-off pony keg RIMS mash tun with a relatively small ullage space under the pan. While not as strong as your 1/8-inch stainless plate, the pizza pan holds the weight of the grain all right. It stays in place during the mash as long as I don't disturb it very much and it's easily removed for cleaning afterwards. I considered just getting one of those Phil's Phalse Bottoms, but I was concerned about reduced wort flow rate during a RIMS mash due to the smaller open surface area.

- - -

Jeff Berton, Aeropropulsion Analysis Office, NASA Lewis Research Center  
jeff344@voodoo.lerc.nasa.gov

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End of HOMEBREW Digest #1323, 01/13/94

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Date: Tue, 11 Jan 94 17:10:40 EST  
From: ulick@bizet.helios.nd.edu (Ulick Stafford)  
Subject: Competitions and wort chillers

Some time back the point was made, by Jack Schmidling, I think, that competition judges should specialize in a few types of beer. After entering a competition recently, I was reminded of this. Some of the comments indicated that many judges may not be totally familiar with the nuances of individual classes, and it is hard to expect such expertise when judges are expected to judge so many different classes of beer. I realise that varitey is the spice of life and that judging a narrow number of classes could get boring, but it might be useful if a qualified judge of another type of beer was paired with an experienced judge at competitions much as novice judges are, until expertise in the new style could be gained. Comments?

Chris Sack mentions back of the envelope calculations that indicate that to cool 5 gallons of wort 80 lb of ice are needed. Surely 40 lb were meant-though still a considerable quantity. One way I first tried a wort chiller was much as suggested except I used 60' of copper wound into 2 coils. I placed one in each of my twin sinks with cold water in the former and ice water in the latter. The method failed due to the severe head requiements for flow through both coils and up loops. None the less a 2 stage system could be considered.

On the subject of wort chillers, I was at my local store the other day and they have what seems to be an excellent price on 20' x 3/8" OD immersion wort chillers. They say they'll deliver anywhere in the country for \$24.95. The name of the store is Mung Brothers and the phone number is (616) 684 2488.

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'Heineken!?! ... F#\$% that s@&\* ... | Ulick Stafford, Dept of Chem. Eng.  
Pabst Blue Ribbon!' | Notre Dame IN 46556  
| ulick@darwin.cc.nd.edu

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Date: 11 Jan 1994 15:42:31 -0800  
From: "Dave Suurballe" <suurb@farallon.com>  
**Subject: Ice-bath wort chiller**

Bob Eddy asked for comments about his plans for an ice-bath wort chiller. I have one of these which I use during drought years because it uses less water.

My ice-bath chills the wort to just about 65 degrees without throttling the flow, and it takes 4 7-pound bags of ice per five gallons.

The chiller works fine, but I don't like it, because four bags of ice cost me about \$4, and that's as much as I pay for the malt. I also don't like driving to the store during the boil to buy the stuff. This is not a drought year in California, and I'm back on the counterflow chiller.

I can't explain why my ice consumption is so much less than the 80 pounds predicted by the Chemistry Dept at SUNY, but I've noticed something interesting about the chiller that may have something to do with it. The wort warms the ice water as it travels through it, and the warmer water rises to the top and the cooler water sinks to the bottom. I think this makes the thing work better.

The wort can get no colder than the coolant adjacent to its exit. Therefore you want the coldest coolant near the wort exit. (That's why counter-flow works so well.) If I constantly stirred the ice bath so the water was the same temperature throughout, the water near the wort exit would be warmer, and so would the exiting wort. So the temperature stratification seems to be a good thing.

Life is filled with simple pleasures: during every brew I looked forward to a certain little sensual treat: at the end of chilling, all the ice was melted; there was only liquid in the bath, and I would extend my fingers and gently touch their tips to the surface of the liquid, like a water insect. The water was hot, like a bathtub. Then, slowly and gently, so as to not disturb the water, I would insert my fingers and hand deeper and deeper into the bath, feeling the water get colder and colder. It was a beautiful continuum, from hot at the top to painfully cold at the bottom, all in a space of several inches.

I could never feel the same intense continuum coming back out of the water because I'd already disturbed and mixed the upper layers, I suppose.

I wonder, does an amateurish description of a sensual treat have any place in an engineering forum such as this?

Suurballe

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Date: Tue, 11 Jan 94 03:47:28 PST  
From: "Ray Siemens" <siemens@unixg.ubc.ca>  
**Subject: Mail Order Vendors**

Some time ago, I recall a discussion about using mail order firms for supplies, but I don't remember seeing any recommended or even suggested. Could anyone out there suggest a few good firms?

Ray Siemens  
University of British Columbia  
siemens@unixg.ubc.ca

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Date: Tue, 11 Jan 94 13:10:42 EST

From: sdlsb.dnet!73410%sdlcc@swlvx2.msdlcc.com (Carl Howes)

**Subject: hop removal**

I have been filtering the hops (sometimes leaf/plug, sometimes pellet) out of the wort while pouring it into the primary. Considering the vigor of fermentation on my last two batches it's the only reason I didn't wind up with a fermenter bomb. BTW, for those who haven't used it yet, if you use Wyeast #1084 (Irish Ale) USE A BLOWOFF!!! The first batch I used that yeast on (a stout) blew the airlock off the (6 gallon) carboy. Back to my question. Has anyone got a way of doing this that doesn't require cleaning the filter every five minutes? "Why do it?" is a valid answer if you have reason(s) why I need not bother. Private e-mail to the address below preferred, I will summarize and post if I get enough response.

Carl

73410@sdlcc.msdlcc.com

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Date: Tue, 11 Jan 94 17:27:21 MST

From: birkelan@adtaz.sps.mot.com (Joel Birkeland)

**Subject: Glenn Tinseth:"The imports are in!"**

I spoke with Glenn Tinseth this past weekend and he mentioned that the imports are here, (or should be by the time you read this).

Joel

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Date: Tue, 11 Jan 94 17:08:00 PST  
From: "McCaw, Mike" <mccaw@wdni.com>  
Subject: reverse immersion cooler

Christopher V. Sack replies to Bob Eddy that "back of the envelope" calculations indicate that it would take 80 pounds of ice to cool 5 gal of wort to 60 degrees. I have cooled five gallons of wort (in a pot) with about 10 pounds of ice and three or four gallons of water (a kitchen sink full of ice and water and brewpot). It came down to seventy degrees F in about 25 minutes (some agitation). Was the heat of fusion of the ice fully accounted for?

BTW, a very similar design appeared in the ALL GRAIN special issue of Zymurgy in the article about the 15-gallon pilot brewery in an Idaho basement. I can't remember whether or not they mentioned ice, but it was definitely a coil in a five gallon bucket.  
Cheers!

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Date: Tue, 11 Jan 1994 20:39:16 -0800 (PST)  
From: Michael J Singer <MJSINGER@OREGON.UOREGON.EDU>  
**Subject: Stoelting questions**

I hereby grovel for info. and advice from anyone having firsthand experience with Stoelting homebrew equipment. The stuff looks great and of course costs a lot of \$. My brothers are considering such a system for me for a wedding present. I want to know if it would be worth their hard earned greenbacks! I know, lucky me..

My questions are:

- 1) Do you love the stuff?
- 2) What are the relative merits of the electric vs. the gas burners?
- 3) Do you like the false bottom for mashing?

I'd be grateful to any respondents.

For those who are just wondering: a 7 gallon pot, matching burner, false-bottom grain bed, and wort chiller (all of heavy duty stainless) goes about one thousand bucks!

cheers

Mike Singer  
Institute of Molecular Biology  
Univ. of Oregon

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Date: Tue, 11 Jan 1994 23:46:47 -0500  
From: "Micah A. Singer" <Micah.A.Singer@williams.edu>  
**Subject: Pumpkin Stout recipes**

I am getting ready to brew a pumpkin stout beer and I am not exactly sure what type of recipe I should be using. I have heard recipes ranging from real pumpkin to that pumpkin concoction that you put into pumpkin pies. I was wondering what kind of relative benefits each type of different stout affords and if anybody has a tried and true Pumpkin stout recipe they would care to part with.

Micah Singer (Micah.A.Singer@williams.edu)

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Date: Tue, 11 Jan 1994 16:35:47 -0600 (CST)

From: jim@n5ial.mythical.com (Jim Graham)

**Subject: Anchor Porter clone wanted, Holiday brew results, etc.**

I'm looking for yet another clone recipe.... Actually, I'm looking for two recipes, but the second may be a bit difficult. :-)

If anyone has an extract clone of Anchor Porter, I'd really love to know about it.... I'm not able to do all-grain brews right now---no equipment, no space for equipment, no budget to buy equipment, etc., so I am limited to an extract brew. I can handle specialty grains if it's something where I can just steep it in a grain bag while bringing the water from tap temps to a boil.

Also, even though this isn't really a beer, does anyone know how to make a reasonable clone of a Pangalactic Gargleblaster? :-) (Non-Hitchhiker's fans, ignore this....)

Ok, on to the holiday brews, and the results. I brewed two different Christmas ales (I was hoping my dad would like at least one of them...no such luck---but then, in his opinion, the best beer he's ever had was a can of Keystone...). The first ale was a spice brew, and the second was the same ale with raspberries added. Both of these were originally planned to be 5 (US) gallon batches, but the S.G. was so high I decided to go ahead and make them 6 gallon batches.

#### CHRISTMAS ALE #1

For 6 (US) gallons:

- 1 tin (6.6 lbs) Ireks Bavarian malt extract (Munich light unhopped)
- 2 lbs honey
- 2 oz fresh ginger root (\*) (\*\*)
- 2 tsp nutmeg (\*)
- 4 tsp cinnamon (\*)
- 1 oz Cascade (boil --- 15 minutes)
- 1/2 oz Saaz (last 2 minutes)
- 2 packets dry ale yeast (type of yeast? plain old ``ale yeast'')

(\*) Spices, etc.---add these during last 2 to 5 minutes of boil.

(\*\*) Ginger was just peeled and sliced (moderately thin---around 0.5 mm to 1 mm).

#### CHRISTMAS ALE #2

Follow recipe for #1, and then:

After wort (still concentrated) cools to 170 deg. F, add 3 lbs 12 oz (wanted 4 lbs) frozen raspberries in grain bag. Steep until wort cooled enough to raise level to 5 US gallons. Remove raspberries, bring up to 6 gallons, pitch yeast, and wait...rather impatiently.

Specifics:

Ale #1 O.G.: 1.050                   Ale #2 O.G.: 1.050  
Ale #1 F.G.: 1.008                   Ale #2 F.G.: 1.010

#1 was brewed on 9 December, and #2 was brewed on 7 December (the numbering, obviously, was adjusted to make explanation of the recipies easier <grin>). Both were ``sampled'' on Christmas eve and Christmas day, and were good, but the spices and raspberries were a bit over-powering. Now, however, both brews have mellowed out, and are, to say the least, OUTSTANDING! And to think I thought the Sam (tm) Adams (tm) Winter (tm) Lager (tm) was (tm ... oops, he hasn't claimed that one yet ... has he?) was good....both of these make that one look like, well, use your imagination. :-) I would like to find out what these would taste like after a year or two, but, ummm, that's not very likely....

Oh, btw, both of these brews seem to have a \*VERY\* high surface tension. Anyone have any idea what might have brought this about?

Also, I'd expected the version without the raspberries to have a lower specific gravity, but it didn't (all measurements were corrected for temperature, were taken right after vigorous mixing of the wort, etc.). Anyone know why this was the case? Shouldn't the sugar from the raspberries have raised it? Or by steeping them as I did, was the difference a difference in flavor only?

Later,  
--jim

PS: One thing to keep in mind when looking at any brew that I particularly like---I don't like brews that have too much of a hop bitterness (I used to, but I suppose my tastes have changed---I now prefer a much smoother flavor that's somewhere between bitter and sweet), and I prefer brews that are medium- to full-bodied.

--  
73 DE N5IAL (/4)                   < Running Linux 0.99 PL10 >  
    jim@n5ial.mythical.com                   ICBM: 30.23N 86.32W  
    || j.graham@ieee.org                   Packet: N5IAL@W4ZBB (Ft. Walton Beach, FL)  
E-mail me for information about KAMterm (host mode for Kantronics TNCs).

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Date: Wed, 12 Jan 94 07:33:45 EST  
From: "Paul Austin" <huckfinn@vnet.IBM.COM>  
Subject: Mail Order Homebrew Suppliers

For those in the NY area, I recommend Tillson Hobby Emporium. They sell beer, wine, soda, cider, and even vinegar making supplies. I've always found them to be helpful, but I don't know much of their mail order business goes as I always drive there. I know they have an 800 number but I can't find it. For those who can afford the call, try 1-914-352-9001. Ask about the Brew Club Discount. For those who would like an 800 number, send me a note or wait until I can post it.

DISCLAIMER: I am not affiliated with the Tillson Hobby Emporium in any way other than being a paying customer.

There was a NE Brewer's supply mentioned in the last issue, 1-800-352-9001 (Providence RI), but the person who mentioned it said they weren't too hot on customer service.

Would it be possible for someone to put together a FAQ with a bunch of supplier's numbers in it? Since I've mentioned it, will I now get slated with the job? Anyone else think it is a good idea? Or is that misuse of the Internet?

Paul Austin  
Brewer of Malcolm's Catskill Amber since 1993

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Date: Wed, 12 Jan 1994 09:39:07 -0500 (EST)

From: /R=HERLVX/R=AM/U=KLIGERMAN/FFN=KLIGERMAN/@mr.rtpnc.epa.gov

**Subject: upper canada, airlines, dry hopping vs. cask**

Conley asked if anyone has visited the Upper Canada brewery. I was there sometime in the '80's and remember the beer was good, the tour fair, and the guide less knowledgeable than most novice homebrewers. The thing I remember most about the brewery is a lot of broken glass on the bottling line.

I brought this subject up before which led to much discussion. Different airports and security systems treat homebrew differently. Some want to see if the bottles are sealed others want to see labels, others don't care. The safest way is to put it in your luggage if you can risk breakage. The pressure inside the luggage compartment is the same as the cabin according to those knowledgeable.

For Jim Busch. What's the difference between dry hopping and cask hopping?

Andy Kligerman

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Date: Wed, 12 Jan 1994 10:01:00 EST

From: "/R=FDACB/R=A1/U=RIDGELY/O=HFM-400/TN=FTS 402-1521/FFN=Bill

Ridgely/"@mr.cber.fda.gov

**Subject: Use of Flours in Brewing**

I'd like to initiate a little discussion on the use of grain flours in brewing. A friend and brewing partner just acquired a significant amount of rice flour, and he'd like to use some of this in his all-grain mashes.

I checked the homebrewing literature, and there is not much out there on the subject. Papazian briefly mentions using wheat flour as an adjunct, adding it directly to the mash (as with flaked or pre-cooked grains). Miller and Noonan don't mention the use of flour at all. Dave Line, in the "Big Book of Brewing", provides the most info. I quote:

"There are several specialized wheat flour adjuncts available on the amateur market. Their main attribute is to act as diluents to high nitrogen malts with the benefit of maintaining, at the same time, the body and fullness of the beer. The flavour is slight and unobtrusive, which makes these adjuncts ideal partners for lager malts where the delicate hop flavours must be unaltered in the finished beer.

The big disadvantage is that the flour increases the tendency to restrict the porosity of the "goods" during mashing that can result in set mashes and flooding during the sparging process"

Line's advice is sensible, but it would be helpful to know the optimum amount of flour to use without running the risk of a set mash. Also, I'm curious as to which other flours (rice, rye, corn, etc) brewers have used successfully.

Rice, of course, provides lightness and a clean flavor to beer by lowering the protein and polyphenol content of the mash. It also has 80% extract potential (according to Noonan). My guess is rice flour would accomplish much the same function.

I'd like to hear the experiences of other brewers who have successfully used flours (of all types) in their mashes.

Bill Ridgely (Brewer, Patriot, Bicyclist)  
ridgely@a1.cber.fda.gov  
ridgely@cber.cber.fda.gov

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...0/ 0...

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Date: Wed, 12 Jan 1994 10:58:20 -0500 (EST)

From: drose@husc.harvard.edu

**Subject: Northeast Brewers Supply**

Hello:

In the last Digest, someone mentioned Northeast Brewer's Supply, saying that their customer service had gone way down. Just another data point. When I first ordered from them, I was amazed at the service; I ordered 50lbs of American 2-row and had it (in Cambridge, MA) in less than 24 hours. Some months later, I ordered some hops and things, and there was a substantial delay; at this time I believe they were in the process of moving to a new (bigger) warehouse, and that caused the delay. However, more recently, service seems to be up to it's old standards. So, if you tried NBS and had trouble, I would recommend trying them again; it looks to me like they are doing pretty well, and that their customer service problems might have been transitional. Their prices (50lbs American 2-row for \$26) are outstanding.

No affiliation, etc. Just a regular old customer.

d.

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Date: Wed, 12 Jan 94 8:58:57 MST  
From: npyle@n33.stortek.com  
Subject: 1993 Hops, Boom or Bust?

Bob Jones writes:

>Got this note from a friend in England. Any comments?  
>  
>me to him > I just got my hands on some good fresh East Kent Goldings and  
>me to him > Fuggles. I'm  
>me to him > starting to think about my next real ale.  
>  
>him to me >That's pretty good going - I hear there was a bad harvest this  
year,  
>him to me >and most of the UK suppliers are selling American Willamette (I  
>him to me >think)  
>him to me >as "Goldings substitute". Ironic really.

Yikes! I was just planning a nice British bitter with Fuggles and Goldings.  
I  
have some good Fuggles plugs, but do you mean I won't be able to find any good  
Goldings? Yikes! One more thing: I thought Willamette was grown as a  
Fuggles  
substitute. Maybe they are using BC Goldings as a EK Goldings sub...

Another semi-related comment I would make: this year's Cascade and Willamette  
crops appear to be quite good in the US, in terms of AA%. This no doubt will  
make the big brewers happy, as they will be able to use less. The Cascades  
are  
somewhere between 7-8%, the Willamettes 6-7%. If the crop was healthy too  
(big  
yields), then there should be some partying going in Washington and Oregon  
this  
winter. Is this likely to alter the humulene/myrcene ratio drastically? I'd  
be curious to hear if George Fix (or anyone) has any information on these  
components. For the homebrewer (or any brewer trying to make a top-quality  
beer), if they become more and more like the high-alpha hops, then it is net  
loss, rather than a net gain.

Norm

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Date: Wed, 12 Jan 1994 11:11:37 -0500 (EST)

From: Jim Busch <busch@daacdev1.stx.com>

**Subject: RE: UK hops**

> From: bjones@novax.llnl.gov (Bob Jones)

> Subject: UK hops

>

Got this note from a friend in England. Any comments?

me to him > I just got my hands on some good fresh East Kent Goldings and

me to him > Fuggles. I'm

me to him > starting to think about my next real ale.

him to me >That's pretty good going - I hear there was a bad harvest this year,

him to me >and most of the UK suppliers are selling American Willamette (I

him to me >think)

him to me >as "Goldings substitute". Ironic really.

Well, interesting indeed. Just yesterday, I talked to Morris Hanbury who assured me the containers of EKG '93 have just arrived. Shipments from this vendor should go out this week or early next. Maybe we pay more , so they ship all these great hops to us :-) ??

What a pity for the UK.

Jim Busch

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Date: Wed, 12 Jan 1994 11:09:35 -0500 (EST)  
From: "FRED WALTER : ASTRONOMY, SUNY STONY BROOK, 516-632-8232"  
<FWALTER@astro.sunysb.edu>

**Subject: getting homebrew on airplanes**

My (limited) experiences with bringing homebrew on airplanes:

1. I carried a box containing a dozen bottles of homebrew through security and onto a United flight at Stapelton (Denver), no questions asked. I was not asked about the contents of the box at security! This was in about 1985.
2. I checked a case of homebrew on a United flight at LaGuardia (New York) in 1991. The airline personnel put the case inside 2 ski bags (I already had a plastic garbage bag inside the case); they did not care about the contents, but didn't want any spills in case a bottle broke. There was no problem. (Note: the cargo area is pressurized and heated - they put animals in there.)
3. I attempted to carry a six-pack of homebrew through security at Islip (Long Island) in 1990. Security would not let unlabelled bottles through as carry-on baggage, unless I could prove what the contents were. I did this by drinking a bottle then and there, and carried the other 5 with me onto the plane.

It probably does not hurt to call ahead to both the airport and the airline...

Fred

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Date: Wed, 12 Jan 94 07:58:54 PST  
From: night@mapme19.pen.tek.com (Mark W Nightingale)  
Subject: Old Crusty...

Mark Fryling writes:

>One more question. I have been looking wherever possible for Rogue's Old  
>Crustacean Barleywine but I cant seem to find it. Is this stuff available in  
>bottles anywhere? The things I have read say that its great stuff.

Yes... it is bottled!!!

This barleywine is precious stuff. It so happens to appear in my local  
supermarket at least once a month. If you are in to barleywines... it is a  
must try. I live in southwest Washington...not overly far from where it is  
brewed...however, I'm not sure of their distribution range... good luck in  
finding it!!! It should be available at least all over Oregon, some of  
Washington and Northern California.

While you are at it... try Rogue's Chili Pepper brew.... I think it is quite  
tasty!

Haben Sie Durst?

-Mark Nightingale

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Date: Wed, 12 Jan 94 10:14 CST  
 From: arf@mcs.com (Jack Schmidling)  
 Subject: Kettle Mashing

>From: btalk@aol.com

>My question - I've never seen one , so what is/how does an Easymasher work??

Here is a thumbnail sketch. For complete info, email to me.

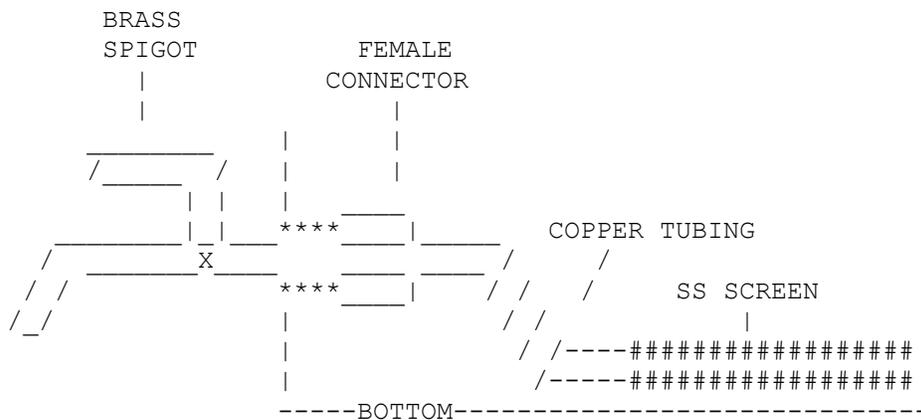


FIG. 1

Fig. 1 shows an exploded view of the EASYMASHER. The strainer is simply a 2 x 6 inch piece of screen, rolled into a six inch tube and clamped to the copper tube. The last half inch is bent over itself to seal it off. The copper tube has a double bend in it to allow it to be rotated so that the end is right on the bottom leaving almost no wort behind. It is easily removed for cleaning.

The spigot passes through a clearance hole drilled in the kettle and is retained by the female connector and a washer to take up the treads and make a tight fit.

>From: Jim Busch <busch@daacdev1.stx.com>  
 >Subject: RE: mashing

>Jack writes:

>> Subject: Kettle Mashing

>> The mash should be allowed to settle for 15 to 30 minutes during which time you should get at least some water heated so you can start sparging. If

you use something like a coffee pot to heat it in you can sparge as fast as you can heat the water.

>15 - 30 seems excessive to me.

Not sure this is even worth commenting on but if 15 minutes seems to be excessive, what settling time seems reasonable to you? I can't imagine much settling taking place in less than 15 minutes and I suspect much of the trouble that many beginners have with sparging is a result of rushing into it.

> The important thing is to understand that sparging is not normally a batch process. You want to keep an inch of water over the grain at all times > during sparging until you are within a gallon or two of your required wort > volume. Then you can just let it run dry but you need to get a feel for > how much liquid is held in the grain and essentially lost.

<There are many successful micros who allow the water bed to drop below the grain bed prior to adding additional sparge water.

No doubt... but that still does not constitute a batch process nor does it make it a good idea. Furthermore, you are once more falling into the "if the big guys do it, it must be good for homebrewers" syndrome. What works well or gets by in a large commercial operation may be totally inappropriate for a home brew sized batch. Lot's of corners can be cut and still produce good beer but there is no physical argument for letting the water level get below the top of the grain bed and a very good reason not to.

> The ability of the properly designed false bottom to handle this is the assumption, something I suspect the Easy\*\*\*\*\* is incapable of.

This has already been refuted by one user so I will not belabor the point. I will however, point out that one of the most interesting aspects of the easymasher has been the number of bad guesses made about the problems preventing it from being practical.

I doubt that any successful product has been so negatively received by the "experts" and so positively approved by the people who have taken the trouble to use it. I have no idea how many people have built them from my instructions but I have sold about a thousand and have nothing but positive feedback.

All I need to do is to make a large scale model for the micro business and the false bottom will become a museum curiosity.

>From: bjones@novax.llnl.gov (Bob Jones)

>Why do brewers enter out of state competitions, I'm speaking of non-national competitions?....

>\* Fill in the blank.

As a manufacturer of homebrew equipment it is nice to prove that the equipment works by citing ribbons and awards for beer made with it. The more awards, the better.. (I guess)

This has been particularly true with the EASYMASHER (tm) because so many

"experts" insist that it can't work.

>From: BMOORE.UNIX11@mailsrv2.eldec.com (BMOORE)

>Subject: guessless mashing

>>From: arf@mcs.com (Jack Schmidling)

>>The most obvious is that there is no guessing about "strike" temp.

>>You simply shut off the heat when you get there and add more as it

>>cools to maintain temp.

>Here's a technique I use to take the guesswork out of infusion mashing. It involves calculating the thermal energy needed to raise the grist to the proper temperature and balancing that with the thermal energy lost by the strike water.....

This is followed by 150 lines of instructions on how to avoid guessing. I seem to have made a poor choice of words. My point was that neither guessing nor calculating are required with kettle mashing. One simply watches a thermometer and stirs occasionally.... keeps it real simple for us senile old timers.

js

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Date: Wed, 12 Jan 94 10:58:44 EST  
From: John Eustace <3JCE1@QUCDN.QUEENSU.CA>  
Subject: Dry Lager Yeast and off flavours

Hi all,

I've been advising a local BOP on all-grain brewing and yesterday the owner called me with an intriguing problem. Seems that for some reason his all-grain lagers have the flavour and aroma of "a dairy barn". I assumed this meant that it had a grainy or grassy flavour and aroma and suggested several reasons why these aromas might be cropping up. But then I asked him how his ales were turning out and he told me that they showed no signs of the same flavour or aroma. Of course, I told him right away that the problem must be yeast related. He's using a dried Maori lager yeast (ironically, it comes from

Australia, not New Zealand) and, though I think this yeast is pretty awful, he is not at all anxious to get rid of it because it works fine (in his opinion

) for the all extract lagers he brews at his establishment.

So my questions are: first, am I correct in assuming that the problem is yeast related given that the processes and grains are exactly the same for his ales and lagers? and secondly, why might the lager yeast be producing these flavours when the ale yeasts are not?

A brewers puzzle for all.

Cheers

JE

ps. I suggested he use a neutral ale yeast in a lager recipe to see if it makes any difference.

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Date: 12 Jan 1994 08:35:48 U  
From: "Palmer.John" <palmer@ssdgwy.mdc.com>  
Subject: Pentagonal Immersion Chiller System

Hi Group,  
Well, I've been telling myself for the last two weeks that nobody really cares what John's immersion chiller system is, but after Wednesday's HBD, I couldn't help myself.

I had read in the HBD last year about a guy that presented his 3 lobed triangular design, getting more tubing into a smaller area. He commented that more lobes would probably be even more effective. Also the idea was presented by (someone) that suspending the chiller at the top of the kettle allowed convection currents to do the stirring work.

Okay, I designed a five lobed arrangement to increase the length of tubing used. (Hey Rocky, watch me try to do an ascii drawing!...)

```
      (0)
      X
     /   /
(0X   X0)
    /   /
     X   X
    (0) (0)
```

Ugh. Well, picture a symmetrical pentagram with the copper tubing wrapping from the inside, around some 3 inch circular forms in a retrograde manner, back to the inside and on to the next form. You end up with a small pentagram inside, with a circular lobe coming off each corner.

This design yielded a chiller 6 inches high, 12 inch across and used 50 feet of quarter inch copper tubing which cost 10 bucks. Then my wife told me that we could not use that much water, this is S. Cal., conserve water, (crow sounds...)

So I had to buy a pump to recirculate my water. \$80.00 >:[  
I use two ten lb blocks of ice in the bucket of water and run that to and from the chiller. ice = 3 bucks, no problem.

This chiller cools my 3 gallon boils in 15 minutes to 70 degrees. Not bad. I should comment that building the wrapping form for the tubing used 3 inch dia

PVC tubing with end caps, held thru the center to a piece of plywood with carriage bolts. Actually wrapping the fifty foot coil was a royal pain but it was worth it. I retrospect, perhaps I should have used 3/8 tubing for better cooling water throughput. But, wrapping 3/8 like this may not work well...?

PS. I am working on a Sierra Nevada Porter Clone this weekend, I will let you know how it turns out next month sometime.

John Palmer MDA-SSD M&P palmer#d#john@ssdgwy.mdc.com  
(Its hard to work in a group when you are omniscient. - Q in Star Trek NG)  
(New NASA Management Slogan)

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Date: Wed, 12 Jan 94 11:38:54 EST  
From: Steve Scampini <scampini@hp-and.an.hp.com>  
Subject: no subject (file transmission)

Back to the well for more help:

Does anyone have a good mail-order source of standard chemistry hardware such as flasks, glass tubing, flexible tubing, stoppers, etc.. I am aware of the big houses like Cole-Parmer (sp?) and Fischer Scientific; I am looking for a smaller, funkier kind of place where the owner answers the phone and deals with small orders (or a retail outlet in the Boston area). I thought maybe some photographer/brewers (a family album of memorable brewing moments?) out there might also be tapped into such a source. I also realize that some mail-order brewing supply houses sell a small variety of this stuff; I thought there may be a source with more variety. My immediate need is for a yeast starter container as well as some stuff to set up some kitchen chemistry demonstrations for the local grammar school.

On another note: I used an immersion cooler for a Thanksgiving boil session. I did the deed in an open garage. Outside temp about 45 F. I ran about 200 feet of garden hose from the outside spigot over the cold, cold ground ahead of the cooler. I filled the hose prior to the session. I think this quick and dirty prechiller got the cooling off to a brisk start. There is alot of cold to be had outside in the Northeast this winter to be put the benefit of personkind.

Thanks in advance,

Steve Scampini

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Date: Wed, 12 Jan 94 11:59:12 EST  
From: JEBURNS@ucs.indiana.edu  
**Subject: Soda Extracts in Homebrew**

There has been a discussion regarding the use of fruit flavorings in homebrew. I was wondering if anyone has tried using soda flavorings such as root beer, ginger beer, sarsaparilla etc.. I almost dumped half a bottle of extract in my last batch but decided to wait. Any actual experiences would be helpful.

As a side note has anyone thought of using auto heater cores for a reverse immersion chiller. The chiller has been described recently, a coil of copper tubing in a bucket of ice. The heater cores have lots of fins and are good at conducting heat. I would worry about the solder that is used on them and the fact that they carried anti-freeze. If they could be sanitized a series of them linked together would make a great chiller.

Responses to JEBURNS@ucs.indiana.edu

Thanks,  
Dave

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Date: Wed, 12 Jan 1994 10:21:00 -0500  
From: carlo.fusco@canrem.com (Carlo Fusco)  
Subject: uploading to sierra.stanf

Hello everyone,

I want to post some new items to the archives at sierra.stanford.edu, but I no longer have FTP ability. Can I email the items to sierra and have them uploaded?

BTW, what I want to upload is the updated version of my "brewing online" article and a spreadsheet recipe formulator that I have been working on.

Thanks  
Carlo

- - - -

\* Freddie 1.2.5 \* email: carlo.fusco@canrem.com Sharon, Ontario, Canada

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Date: Wed, 12 Jan 94 12:47:35 EST  
From: Spencer.W.Thomas@med.umich.edu  
**Subject: Beer travel in GB**

Found this online:

Weekend beer breaks are organised by the tourist office in Burton-on-Trent, where there are still five breweries, ranging in size from the huge Bass and Allied plants to the Burton Bridge Inn brewery tap. There are also beer tours available in Sheffield and Dudley. ``Interest in beer tends to be greater where there are relatively few other natural attractions,' ' a Camra spokesman commented unkindly.

One travel agency promoting beer tours, Magic Compass (0530-815353), specialises in taking British drinkers to visit breweries and beer festivals abroad.

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Date: Wed, 12 Jan 1994 13:02:06 +0000 (U)  
From: George Tempel <tempel@MONMOUTH-ETDL1.ARMY.MIL>  
Subject: BrewArt Collection, volume

BrewArt Collection, volume #1

I am posting the following and submitting the self-extracting archive (in binhex "hqx" form) to sierra.stanford.edu and sumex-aim.stanford.edu (info-mac). Check for the file "BrewArt\_1.hqx" on sierra.stanford.edu in a few days (giving Steve Hansen a chance to move it into the proper archive location).

Thanks to all those who inspired this collection!

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Welcome to the BrewArt Collection (for Macintosh)!

copyright 1994 George (Ty) Tempel

**ABSTRACT:**

This collection is the first edition of a set of brewing related clip art that I am in the process of creating and compiling. I have used some of these elements on my beer labels, and a few of my network-friends have found them helpful as well.

**DESCRIPTION:**

The artwork is provided in the form of PICT files, which are easily handled by nearly all major applications in the Macintosh universe. I considered converting some stuff to EPS (postscript) format, but not everyone out there has access to nice postscript printers, such as myself. Since the files are PICTS, it is feasible to convert them to one or more various DOS/Windows formats, but you will lose information in the conversion process. Since I don't have a DOS/Windows machine (insert large grin here), I cannot do the conversion for you, so it is left as an exercise for the user (didn't you hate it when textbooks would do that?).

Just for the record, I created the artwork using Canvas 3.5, Color-It 2.3.2, and Adobe Streamline 3. Some of the artwork is pre-colored, but you can change that if you like. I have an accelerated Macintosh II (Dove Racer, 32MHz), a DeskWriter inkjet printer, and the Logitech ScanMan. I also find that if you wish to use Avery labels, try to find a box of #5164, which are 3.33" x 4". They come right off of the bottle when you use a little B-Brite cleanser, and some graphics

programs support the Avery label formats for templates  
(mine didn't, however).

THE FINE PRINT:

This collection is released as brew/credit-ware (I know, an awkward term, but you'll see that it fits). If you decide to use any of the clip art from the collection, you must give me, George (Ty) Tempel, partial credit for the artwork and send me a bottle of the homebrew that you've labelled. It's just that simple. No messy fees, etc. Please remember that it is unlawful to send alcohol via the US Postal Service, but private carriers (UPS, FedEx, Airborne, etc), can ship the stuff, just make sure that the brew is securely packaged (try placing the bottles into tight plastic bags just in case...). I have shipped several bottles without problems, but sometimes I label the contents as "food", "yeast culture equipment", or "glassware" and have never had a problem (knock on formica).

I can be reached via the following:

George Tempel  
65 West George Street  
Freehold, NJ 07728

netromancr@aol.com

Comments and suggestions are welcome, and stay tuned for more collections to be released at later dates!

- -----Volume #1 Contents-----

animals:

ram head pict

equipment:

enamel kettle (closed)

enamel kettle (open)

mash tun

glassware:

glass pitcher, empty

pint glass, empty

raven's head mug

short pint of stout

single stylized stein

woodcut stylized stein

grain...:

grain head

grain head #2

stylized grain heads pict

stylized grain pict

hops...:

hop flower

hop leaf

hop plants pict

hops vine illustration

stylized hop flower

woodcut style hop leaf & cones

misc label stuff:  
bronze-like oval label  
metal placard  
oval/rect label  
spices  
wine cellar

- - - - -

happy brewing!  
ty

- - - - -

Date: Wed, 12 Jan 1994 10:20:26 -0800 (PST)

From: Emily Breed <emilyb@netcom.com>

**Subject: Re: transporting beer**

Last summer, I carried twelve bottles of homebrew in my carry-on luggage to England. I'd left the labels on the bottles, in hopes that that would reassure any nervous security folks, but they never even asked to look at the bottles. Ymmv, but I was pleased to get through international security into a paranoid airport like Gatwick with no problems.

- -- Emily Breed

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End of HOMEBREW Digest #1324, 01/14/94

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Date: 12 Jan 94 13:29:09 EST  
From: tim norris <71650.1020@CompuServe.COM>  
Subject: taxes and Grants' Yakima Cider

John L. Isenhour wrote:

>in gestapo garb. Grant had gotten written permission from atf to produce  
>cider, which is not regulated/taxed (at least in that state, I guess)  
cause it  
>ain't wine, it ain't beer. But the atf now says they have to pay back  
taxes  
>plus a fine, and the previous permission given by atf ment nothing. Next  
thing

Brian Bliss replied:

>all alcohol is federally taxed, with the exception of cider.  
>apparently when the started taxing liquor (how long ago was this ?),  
>they wanted to exempt small-time mom & pop roadside shops serving hard  
>cider from all the riagmoroll. I don't see how grant's can pay back  
>taxes on something that's not taxed (federally, at least).

The rest of the tax story, as I recall, was that ATF decided that due to the manufacturing process and ingredients used in Grants Cider, the product was a wine, and was to be retroactively taxed as a wine at the current HIGHER tax rate, rather than part at the current rate and part at the old lower rate. Stiff penalties for not paying the taxes on time were added. Breweries can't make and sell wine, and Grants is not a winery, so they are also being punished/fined for producing a wine (cider) at a facility that doesn't have a license to produce wine.

When Bert and Sherry Grant first approached the regulatory and taxing agencies about producing a cider, they were told that the alcohol content was too high to be beer and too low to be wine, and they could not pay taxes on the product.

The notes above are simply what I remember from a group conversation with the Grants and a whole bunch of cool Crazy Train guys; after the brewery tour following a lunch and beer at Grants Yakima Pub after sniffing and rubbing and sucking on very fresh hops all day. I have a copy of Grants' press release somewhere, if anyone REALLY wants to here the entire story from Grants' POV.

Tim

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Date: Wed, 12 Jan 94 10:33:00 PST  
From: "SIMPSON, Mark (x-4378)" <Simpson@po2.rb.unisys.com>  
Subject: America's Finest

Hey BrewGuys/Gals!!!

Here's the info on the first annual "America's Finest City Homebrew Contest", scheduled for March 12, 1994!!! The entry window is March 1st through the 9th.

- 1) The entry fee is \$5.00 for the first entry and \$3.00 for the remaining entries. You can enter only one brew per sub-category but you can enter as many classes as you wish.
- 2) Send 2 (two) bottles per entry as we are also having a "Best Of Show" contest.
- 3) Indicate (by arrow or other obvious sign) which side is "up" so we may store the packages properly.
- 4) Mail all entries to: Beer and Wine Crafts  
450 Fletcher Parkway  
Suite 112  
El Cajon, CA 92020

All recognized AHA beverage styles will be judged. We plan to send an entry packet to anyone who plans to enter the contest. I have an electronic copy of the AHA contest guidelines or you can get them from the most recent Zymurgy. Contact either Mark Simpson: (619) 578-2627 or Skip Virgilio: (619) 566-7061. I can be e-mailed at: simpson@rb.unisys.com.

So, GET BREWING NOW!!!

Cheers!

Mark Simpson; VP of QUAFF in San Diego

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Date: 12 Jan 1994 10:52:10 PST

From: "JSDAWS1@PROFSSR" <JSDAWS1@PB1.PacBell.COM>

**Subject: yeast removal**

just heard an interesting BBC report on chemical engineering on NPR. They're studying the feasibility of using ultrasound technology to drop the yeast in beer immediately after primary fermentation. Apparently this is still in the lab but they intend a pilot commercial operation soon. Supposedly the yeast will 'line up' along sound waves at the right frequency and then drop out of suspension. Wonder what AB will do with this one.... I'll have an Ultrasound Lite :)

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| Don't anthropomorphize computers... They don't like it. |
| ----- |
| JACK DAWSON - JSDAWS1 - 415 545-0299 - CUSTOMER BILLING (BG) |
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Date: Wed, 12 Jan 94 12:53 CST

From: korz@iepubj.att.com

**Subject: competition announcements/dryhopping**

Regarding Competitions, I feel it would be more appropriate to simply post an announcement and a email address from which interested brewers could get more info. Posting category descriptions and entry forms takes up a lot of space and benefits only subset of the HBD readership, IMO.

JC writes:

>I want to dry-hop when I keg, and I'm wondering the appropriate amount  
>of hops to use. This will be for 4-5 gals - not sure if I'm going to bottle

I use between 1/2 and 1 ounce for a 5 gallon batch.

\*\*\*\*\*

Michael writes:

> Is it "good" to boil the whole volume of H2O when making extract  
>based beers? The reason I ask is if it is good ( to remove all O2 ?) then  
why  
>turn around after the wort has cooled and aerate the whole mess again - in  
>effect undoing what the boil has done.

When wort is over 80F, any oxygen (i.e. air) in solution will result in Hot-Side- Aeration (HSA) effects, which are detrimental to the flavor of your beer, so the fact that the O2 comes out of solution when you boil is important. The reasons for boiling are: 1. protein coagulation (hot break), 2. hop alpha-acid isomerization, 3. sanitation, and 4. removal of chlorine (if you have chlorinated water).

>Also, has anyone had success using malt extract to prime with? I would like  
>to try using dried extract, but have no clue how much extract = 1 cup corn  
>sugar.

1 cup of corn sugar is a bit too much for standard carbonation levels. I use between 1/3 and 3/4 cup, depending on the style. If you use DME, you need to use about 20 to 25% more by weight, so about 3/4 to 1 1/4 cups of DME to equal my 1/3 to 3/4 cup dextrose. Note, that I recommend that you force-chill your priming solution if you use DME and leave the resulting hot and cold break OUT of your beer (otherwise, it will create a oily scum on the top of the liquid in the bottles).

\*\*\*\*\*

>In HBD Chris Camley Writes:

>>Subject: Kitchenaid grain mill  
>>line has a grain mill attachment, but there were no details  
>>available at the store. Does anyone know whether this is  
>>suitable for use in mashing?

I haven't seen the Kitchenaid, but I suspect that it is set up for milling grains for baking and not brewing. If this is the case, it will mill your grain much too finely for brewing.

\*\*\*\*

Mark writes:

>What can be said of an "Ur-Maerzen"? (My Deutsch tells me "very Maerzen", but  
>>that doesn't help much.) Spaten claims this on their Oktoberfest.

"Ur" means "original," as in "Urquell," which means "from the original source."

However, I've seen several breweries add the "Ur-" prefix to some of their beers and they all can't be the original. I believe, however, that Gabriel Sedlmayr of the Spaten Brauerei, \*was\* the first to brew Maerzen/Oktoberfest. Please note that it was modeled after Anton Dreher's Vienna style beer. Bring on that BJCP exam -- I'm sure I can make National this time!

Al.

---

Date: Wed, 12 Jan 94 10:58:12 PST  
From: Mark Garetz <mgaretz@hoptech.com>  
Subject: Bottle Hopping

sean v. taylor writes:

> I had a chance to talk to one of my old friends (and  
> a homebrewer) over the holidays and we were talking about  
> dry hopping. He mentioned that it might be interesting to  
> try bottle hopping--that is, adding hops (one or two leaves,  
> perhaps) directly to the bottle.  
> Has anybody heard of or tried this before? Outside of possible  
> contamination from the hops, would it add some negative aspect to the  
> beer that we aren't considering?

I have tried this and in fact mentioned it my article on dry hopping that was in the Summmer '93 Zymurgy. It works, but the results are pretty inconsistent. Some observations:

- 1) Choose whole hop cones that are in good shape. Put one cone in each bottle. If you try and pick cones that are about the same size, you will get more consistent results. Use the largest cones you can find.
- 2) When filling the bottle, try and trap the cones at the bottom of the bottle with the end of the bottle filler. Otherwise they will float up into the neck and getting a good fill is more difficult to gauge.
- 3) When pouring, be ready to pour the beer in one go. If the hop cone is floating in the bottleneck (still), pouring without getting yeast in the beer is near impossible. If you wait for the hop cone to sink, pouring is much easier. It may take several months for it to sink!

Given the problems and the variable results, I'd say it's not really worth the effort. But you can certainly give it a try on a few bottles. Be sure and let us know how the beer comes out.

BTW, I also tried an experiment by putting a hop pellet in some tea bag material (which was heat sealable) and dropping that in the beer. I actually put them in some bar-longneck bottles of Bud and recapped. Theoretically this should have worked well, but there was no discernable hop aroma in the beer (and being Bud, the slightest amount should have been discernable). I haven't had time to go back and try it again.

Mark

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Date: Wed, 12 Jan 1994 14:08:33 -0500  
From: dsharp@world.std.com (don sharp)  
Subject: RE: Using Lager Yeasts at Ale Temps

tpm@wdl.loral.com (Tim P McNerney) writes:

>Subject: Using Lager Yeasts at Ale Temps

>

>I understand why the opposite might pose problems (yeast going dormant, slow  
>fermentation), but are there any reasons not to use lager yeasts at high  
>temps (other than the fact that the finished beer wouldn't taste like a  
>lager)? I know that this is the method used for Steam(TM) beers, but was  
>curious as to why it isn't more generally used.

>

>- --Tim

Well, here's one data point:

A friend of mine is a fan of Genesee Cream Ale, and isn't at all fond of the IPA's and bitters that I usually brew, so I decided to try a Genee taste-alike to please him. Combing my reference shelf for hints as to how to accomplish this, one thing that stands out is that cream ale is a style brewed with lager yeast at ale temp. I just made a 5-gallon batch using abut 6 pounds of Tedford's extra-light extract, no adjunct grains, what seemed to me a minimal amount of Hallertauer hops (not sure if this is stylistically correct) and Wyeast Bavarian lager yeast.

I tried to keep the fermentation temp relatively low by keeping the fermenter in my basement under an open window - since the outside ambient temp was hovereing around 32 F for most of that time the indoor temp around the fermenter was around 40 - 50 F. The rate of fermentation was basically similar to other batches I've made with Wyeast London, Irish and Chico ale yeasts, although perhaps a little slower to ferment out - not what I would have expected using the naive rule warmer temp = faster fermentation. But I have no experience brewing lagers, so maybe this really was faster than normal for this yeast.

The resulting brew is a little on the dark side, next time I need to work on getting it a little paler. I haven't really worked up a flavor profile for it, it does more or less approximate Genesee Cream Ale. While not as neutral in flavor as a lager, it isn't as tasty as my typical ales brewed with ale yeast (and of course other adjunct grains and lots more hops). But it certainly doesn't show any obvious problems, so I'm planning on another batch.

Don

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Date: Wed, 12 Jan 1994 11:15:49 -0800  
From: pohl@unixg.ubc.ca (Derrick Pohl)  
Subject: Wanted: Good Porter Recipes

I've been all-grain brewing for 3 years now, and have yet to brew a porter.  
I intend to correct this outrageous oversight with due haste.

Please send me your finest porter recipe(s) - not ones that were merely OK,  
or not bad, but ones that were IYHO truly stunning and marvelous.  
All-grain recipes are preferred, but I'll hack together an all-grain  
conversion if an extract recipe piques my interest. I want a strong brew,  
anywhere between O.G. 1.060 and 1.090. Ingredients I already have which I  
would like to use are Wyeast London Ale yeast and Canadian prairie 2-row  
pale malt (Canadian Export Malting Co.).

Please accompany your recipe with a description of the finished product, in  
whatever impassioned terms you please (being easily prey to my emotions, I  
may be swayed by particularly eloquent songs of praise), to help me decide  
which one to brew. I want something black, something luscious, something  
complex, something to linger over, to let age, to bring out on special  
occasions with a warm glow of pride, that will splash into the waiting  
glass with a cool rich darkness, and then rest gloriously under a creamy  
layer of golden-brown foam, velvet black against the flickering flames of  
the fireplace. I think you know what I'm getting at....

Many thanks!

- -----  
Derrick Pohl <pohl@unixg.ubc.ca>, Faculty of Graduate Studies  
University of British Columbia, Vancouver, B.C.

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Date: Wed, 12 Jan 94 11:39:43 "PST  
From: Mike Dix <mdix@dcssc.sj.hp.com>  
**Subject: Ur-Maerzen**

I am not the most qualified to answer Mark's question, but:

Ur means original (urtyp means prototype, for example). So I conclude that Spaten is claiming that their Maerzen is the original Maerzenbier.

Fellow toilers please note I am composing this on my lunch time.

Mike Dix

-----

Date: Wed, 12 Jan 94 13:42 CST

From: fjdobner@ihlpa.att.com

**Subject: Hong Kong**

Anyone,

I have a colleague here at work that will be moving to Hong Kong very soon. He is a bit concerned about the local laws concerning homebrewing, availability of homebrew supplies and infrastructure (size of stove ranges and other types of things).

Does anyone have any knowledge about the homebrewing scene in Hong Kong? It would be tangibly appreciated by a brother brewer.

Frank Dobner

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Date: Wed, 12 Jan 94 12:04:57 PST  
From: hollen@megatek.com (Dion Hollenbeck)  
Subject: Re: Dry Yeast Suggestions/New Yeast FAQ soon!/UV on Bottles

>>>> "Patrick" == Patrick Weix <weix@netcom.com> writes:

Patrick> Dear All:  
Patrick> My choices for dry yeasts are:  
Patrick>               Red Star Ale  
Patrick>               Llelemand Nottingham Ale  
Patrick> Others have recommended:  
Patrick>               Edme  
Patrick>               Cooper's

Patrick> I would avoid the Whitbread dry. I (and others) have  
Patrick> experienced odd aftertastes when using this yeast.

Patrick> As the editor of the yeast FAQ (and a brewer of ales), I  
Patrick> would like to know other peoples opinions on the dry yeasts  
Patrick> and which types are widely available. The best e-mail address  
Patrick> for me is now weix@netcom.com.

I have been using Windsor Ale with success in Porter. Attenuation is  
about 70% or so.

dion

Dion Hollenbeck (619)455-5590x2814       Email: hollen@megatek.com  
Staff Software Engineer                   megatek!hollen@uunet.uu.net  
Megatek Corporation, San Diego, California   ucsd!megatek!hollen

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Date: Wed, 12 Jan 94 15:13:31 EST  
From: Allan Rubinoff <rubinoff@BBN.COM>  
Subject: Re: Dry Yeast Suggestions/New Yeast FAQ soon!

Patrick Weix writes:

>As the editor of the yeast FAQ (and a brewer of ales), I would like to  
>know other peoples opinions on the dry yeasts and which types are  
>widely available.

I appreciate Patrick's efforts to increase the amount of information about dry yeast in the FAQ. I know all about the evils of dry yeast, but I also know that without it, I wouldn't be able to brew at all. (I have to be able to brew when \*I'm\* ready, not when the yeast is.) There are a couple of questions I'd be curious to see answered:

- What temperature ranges can various dry yeasts function within? In the case of ale yeasts, I'm especially interested in how low the temperature can be, because my apartment is usually below 60 degrees at this time of year. Also, looking ahead to summer (?!?), what dry ale yeasts are least likely to produce off flavors at high temperatures?
  
- What do people think about the new Yeast Lab dry yeasts? (European Lager, Amsterdam Lager, and Australian Ale.) I know that in the past dry lager yeasts have been pretty unreliable, but I'm wondering if the ones from Yeast Lab are better.

Thanks,

Allan Rubinoff <rubinoff@bbn.com>

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Date: Wed, 12 Jan 1994 15:23:04 EST5EDT  
From: REGINAH@SOCIOLOGY.Lan.McGill.CA  
Subject: Re: Ur-Maerzen

According to Michael Jackson's World of Beer, `Ur' is a prefix meaning the original or the prototypical. I don't think that use of `Ur' is regulated by law.

```
*****  
*                                                                 *  
* Regina Harrison          `A thing can be true and  *  
* Dept. of Anthropology   still be desperate      *  
* McGill University       folly, Hazel.'          *  
* Montreal, Quebec, Canada --Fiver                *  
* reginah@sociology.lan.mcgill.ca                  *  
*                                                                 *  
*****
```

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Date: Wed, 12 Jan 94 13:52:16 -0700

From: John Glaser <glaser@analog.ece.arizona.edu>

Subject: Microwaves? and brewpots (again:)

Just out of curiosity, has anyone used a microwave oven for sterilization of stuff. It seems to me that many difficult-to-sterilize, particularly plastic stuff like tubing, could be put in a microwave along with a cup of water, so you don't ruin your oven ( or to absorb excess micros, of course :) and nuked for a bit. Has anyone tried this and lived to tell? Also, El Cheapo Vodka makes a great sanitizer. It is especially useful for those rare occasions when you immediately need to use something you forgot to sanitize.

Also, regarding brewpots, for those who live in the southwest, if you live near a Southwest Supermarket store, they have an excellent 8 gallon enameled pot for \$30. They have a flat bottom and are about 3X thicker than comparable pots I have seen elsewhere, which makes them especially useful for those of you who bear the curse of the electric stove. I use mine with a 1/4 inch flameproof insulating wraparound and can bring 5.5 gallons of wort to a boil in about 1/2 hour over a single burner. (I'm not competing with you jet engine owners :^)

Hope this helps somebody.

John Glaser (glaser@analog.ece.arizona.edu)

---

Date: Wed, 12 Jan 1994 16:02:40 -0500  
From: skennedy@poirot.eece.maine.edu (Shawn Kennedy)  
Subject: my 1st batch

Hi all! I'm a soon-to-be-homebrewer, and I'm a little nervous about my 1st batch. It's an English bitter and I believe it's a simple single stage fermentation procedure. These are likely asinine questions, but answers would be much appreciated:

- 1) my kit has only one fermenter, yet the directions refer to 2! Do I need a second one for the priming sugar mixing stage?
- 2) It says "use a hydrometer" (which I have) to monitor fermentation. Do I wait until the fermenter steadies at a single value before I bottle, or do I look for a particular numerical reading? The directions aren't clear on this.

Thanks in advance.

-Shawn

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Date: Wed, 12 Jan 1994 16:20:47 -0400 (EDT)

From: GONTAREK@JHUVMS.HCF.JHU.EDU

**Subject: Downloading "Brewart" from sierra.stannford.edu**

Hi all. Please excuse my naivite, but could someone please tell me why I cannot download "BrewArt\_1.hqx" from sierra.stanford.edu? I am told that permission is denied. I have waited patiently for the files to be archived, and now I can't get them! help, please! Thanks for all help.

Rick Gontarek

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Date: Wed, 12 Jan 1994 13:39:19 PST  
From: Thomas\_Tills.Henr801h@xerox.com  
Subject: Upper Canada Brewing Co.

>1)One of my favorite beers is from the Upper Canada Breweries. The Upper  
>Canada Rebellion. Does anyone know what hops (and how many HBUs?) are used  
>and the OG/FG of this beer is? What about other Upper Canada beers? Has  
>Anyone toured this Brewery?

My homebrew club toured the Brewery last year and it was the best stop on our  
trip. The minute we walked in the door, they started pouring samples. (all  
the  
other brewerys made us go through the whole tour before giving us any samples)  
I think the reason UCBC do this is that the tasting room is also chock full of  
high quality/high priced UCBC merchandise, and before we left, we spent  
several  
hundred dollars buying T-shirts and sweats and cases of beer. So ... beware  
of  
this trap, but do stop for a tour if you are ever in Toronto.

TNT

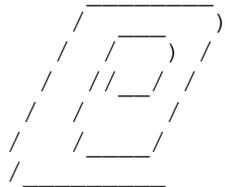
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Date: Wed, 12 Jan 94 16:04:35 MST  
From: fmicos!trojan!crowell@uunet.UU.NET (Paul Crowell)  
Subject: Wyeast 3068 Weihensephen culture

Anyone ever try brewing an ale using Wyeast 3068 Weihensephen lager yeast? I'm a wheat beer fan and don't have lagering facilities, but I'm tempted to give this a try. (This should fetch \*real\* controversy and debate!)

-- --  
-- --

P a u l C r o w e l l Technical Lead, IC Development Group



Ford Microelectronics, Inc.  
9965 Federal Drive  
Colorado Springs, CO 80921-3698  
TEL: (719) 528-7609  
FAX: (719) 528-7635  
internet: uunet!fmicos!crowell

\*\*\* Note the change of address. :-) \*\*\*

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Date: Wed, 12 Jan 94 09:33:55 PST  
From: kdamrow@Thomas.COM (Kip Damrow)  
**Subject: 1994 Karnival of Beers**

Yesterday I posted regarding the "Karnival of Beers" at the Fullerton (CA) Hofbrau. I screwed-up by stating that the charity event is for the \*Food Partnership of Orange Co.\*. I meant the Food Distribution Center of Orange Co. Sorry about that.

Also...Homebrewers can get a discount by purchasing your tickets before the 31st. Call Russell at the Hofbrau for more info. (714) 870-7400

Russell told me that Sierra Nevada, Anchor Steam, Rogue, Lost Coast, Brewski's (San Diego) are just a few of the 20-30 Micro's that will be there.

kip.

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Date: Wed, 12 Jan 1994 11:56:27 PST

From: cvirgilio@electriciti.com (Charles"Skip" Virgilio)

**Subject: Dark Candi Sugar**

I am looking for a supplier of dark candi sugar for a Belgian ale recipe. I have called several candy makers and home brew supply shops to no avail. I got a call from another brewer while I was typing this message and he spoke to a chef who said that rock sugar is used by some asian chefs and that he thought it may be the same as candi sugar. If anyone can confirm that rock sugar is the same as candi sugar, or better yet, recommend a supplier for Belgian or Belgian type candi sugar, I would be gratefull. I am in San Diego, CA and my address is cvirgilio@electriciti.com.

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Date: 13 Jan 1994 01:09:10 -0500 (EST)

From: "J. Hunter Heinlen" <STBLEZA@grove.iup.edu>

**Subject: Oak Casks / Malting Grains / Kitzinger Yeast / HBD competition / ovens**

Greetings and Salutations all...

1st. Does anyone have good sources for aging in oak casks (or fermenting in them, for that matter). I recently acquired one at an auction, and wish to put it into good use. I do, actually, have access to books with info on using oak casks, but they were written in the late 16th/ early 17th centuries, and I'm wishing something a bit more up to date.

2nd. Can anyone point me towards good info resources on the process of malting grains. I have a sketchy concept of what goes on, and can actually do it (and have, once) in a primitive way, but wish more info. For reasons why, see no. 1 (or, at least, the books in no. 1).

3rd. Does anyone know anything about the Kitzinger Pure Yeast Culture? It's from West Germany, and has the label 'Liebfrau-Milch' on the box top. I purchased it from the beer yeast section of my local home brew shop, but the instructions indicate that it may be for wines and fermented fruit juices. TIA for ANY info. ANY AT ALL.

4th. Has anyone considered hosting/having a HBD competition? Seems like it would be a nice thing for us to do as a group, and shouldn't be that hard to organize (I hope). Thoughts? Ideas?

5th. My \$.02 about using ovens to sanitize bottles. I've done this for about 8 months now, and have only have two bottles break. One was a Grolsch bottle (was I sad to see it go) that didn't like the heat. We (I was with my brewing partner at the time) accidentally pre-heated the oven, so the bottle heated to fast. The second was after we had cooled the bottle (but not quite enough). I grabbed one out of the oven, thinking it was cool. It didn't burn me, but it was hot enough for me to drop it as a reflex action a second later. It fell to the ground, bounced three times (!), and broken on the fourth bounc. It was a Stoney's refillable, so I wasn't to torn over it. Beyond that, the technique has been wonderful to me, never an infection in the bottles.

6th. Does anyone know of any good, cheap corny keg suppliers now that DeFalco is gone? I know others have asked this, but since I'm sending questions anyways, and ftp'ing from my site is a no-no (admin things all transferred software is pirated, regardless of it if it is or not), why not ask?

Please send replies to me. If many people show an interest, I'll post responses

to the Digest. Many Thanks.

+\*\*\*\*\*+\*\*\*\*\*

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| One Banana Two Banana Three Banana Four |Jacobus Jager Draake

|

| <Help Me Someone! E-Mail me the rest of |(MKA J. Hunter Heinlen)

|

| this song. Also E-Mail me to trade vids>|(Internet:STBLEZA@GROVE.IUP.EDU)

|

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Life without pain has no meaning. I wish to give your life some meaning.

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Date: Thu, 13 Jan 94 09:09:08 EST

From: Bob\_McIlvaine@keyfile.com

**Subject: Which Material**

What is the better material for the bottom  
of a grain bag being used during mashing,  
Nylon mesh or polypropolene?

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Date: Thu, 13 Jan 1994 09:12:50 -0500 (EST)  
From: "wch@gnv.ifas.ufl.edu" <WCH@gnv.ifas.ufl.edu>  
Subject: Update on Mead and Ale Yeast Problems

About 5 days ago, I posted a message concerning several problems I was having with my second batch of mead. Since that time, I have received several replies that seem to point out my problem.

First a recap of the problems:

- 1) I put in three packages of mead yeast over a 2 week period and fermentation never started.
- 2) As a last resort, I pitch in a package of my ale yeast and it took off. I was concerned with how the ale yeast would affect the taste.
- 3) I was wondering if the ale yeast would die at higher than beer alcohol levels.

In my first posting, I forgot to mention some specifics which others needed to know in order to help pinpoint my problem so here they are.

Mead/wine yeast used: Vierka  
Ale Yeast Used: Unicap Dry Brewer's yeast  
Original Gravity of Must: 1.095  
Fermentation Temp: 60-75 F (I'm a pawn to the weather)

Here is the answers to my problems ( I hope).

Dick Dunn suggested that if my supplier focuses on beer the mead yeast might have been stale. This is a distinct possibility so I'm switching suppliers since mead and wine production seems to be an after thought at this suppliers.

Several people also suggested that I need to make a starter for the yeast before putting the yeast in the carboy with the yeast. One recipe for a starter was 8 tsp. of honey in pint of water. I haven't ever made a starter before because I have never had problems before. The first batch of mead I used a champagne yeast and it took hold shortly after pitching.

I was also warned to be very patient when using wine yeast since some of them take a while to start off.

As far as the ale yeast effects on my mead, several have noted that the yeast may impart an odd/off flavor to a young mead. I will post again in about a month or so as an update on the taste. There was no specific answer as to the alcohol tolerance of this yeast since each yeast has a different alcohol "potential."

I would like to thanks those of you who answered my questions and hope this posting will help someone else.  
Clint

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"Knowing is half the battle." - G.I. Joe

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Date: Thu, 13 Jan 94 9:43:05 EST

From: Mark Stickler Internet Mail Name <mstickler@lvh.com>

**Subject: Frozen Lager Fermentation**

Oh-Oh, last night I came home and checked on my three 5 gallon glass carboys I had on my front porch (it's closed in not open-air) and noticed two of the carboys were begining to freeze. I checked the temp and it had gotton down to 28 degrees F out there. Since none were Bocks (one was a Rauchbier - it didn't freeze and the other two were Dortmunder exports - they did) and didn't think I had any choice but to bring them in immediately and let them thaw. I know I'm lucky neither of them broke but has this ever happened to anyone? Its a first for me. It think heat escaping from the house has always kept things above 32 degrees F out there but we hace had about two weeks of subfreezing temps around here. Is this beer ruined? There is no way I'm going to dump it but what, chemically speaking or otherwise, has this done to it. One was only partially frozen, but the other was pretty dern frozen. Any experience? I'll be sure to let you know when I drink it but that will be atleast six months from now (I got 14 cases quesed up in the basement ahead of these, bummer :>) ). Direct mail is mstickler@lvh.com.

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Date: Thu, 13 Jan 94 10:03:08 EST

From: Bob\_McIlvaine@keyfile.com

**Subject: RIMS Temp control**

Having seen a couple of posts about RIMS temp control, I thought I'd chime in. I built a RIMS temp controller a 1500w imersion element. I'm quite pleased with it's operation. The controller uses a circuit similar to the one shown in the Zymurgy Gadget issue. I built is on a mail order etched circuit board and mounted it in the box with the pump controller.

I'm not sure I'd bother with a micro-controller for temp only, but... I am going to add smarts to control the pump and the temp in conjunction. This will allow fully programable mashes.

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Date: Thu, 13 Jan 1994 10:07:09 -0500

From: WKODAMA@aba.com

**Subject: 5 Gallon Plastic Carboys**

In HBD#1323 Andrew Pastuszak writes about plastic carboys: "They have to be food grade, because they hold water." I think that's a dangerous assumption. Lots of things that hold water quite adequately are by no means food grade.

Wesman

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Date: 13 Jan 94 15:05:00 GMT  
From: GANDE@slims.attmail.com  
Subject: Iodine as a sanitizer?

I have recently run out of Iodophor (Divosan MH to be specific, which is a blend of Iodine and Nitric acid). My usual sanitization process is bleach solution soak with an Iodophor rinse, then storage, then a bleach solution soak and a good rinse with hot water prior to actual use.

My question is: Can I use regular drugstore Iodine (2.5%) instead of Iodophor with similar results? I'm assuming that drugstore Iodine is considerably stronger than brewers Iodophor solution, any ideas on what dilution ratio to use?

TIA...Glenn

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| Internet: gande@slims.attmail.com| "640K ought to |
| Glenn Anderson                  | be enough for |
| Manager, Telecom. Facilities    | anybody."     |
| Sun Life of Canada              |-Bill Gates, 1981|
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Date: Thu, 13 Jan 94 10:20:20 EST  
From: Spencer.W.Thomas@med.umich.edu  
Subject: AHA National schedule

(I'll try to be nice, but I am a bit annoyed.)

I want to know what the nice folks at the AHA were thinking about when they set up the schedule for this year's National. Not only are the beers due on Income Tax Day, but the first round judging (at least at Chicago) is on Mothers Day weekend. This really makes it unpopular at home. I mean, I get enough flack as it is.

Would it have been so hard to move it a week one way or the other?

(I better stop, otherwise I'm going to start using bad words.)

=S

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Date: Thu, 13 Jan 1994 10:09:21 -0500 (EST)

From: /R=HERLVX/R=AM/U=KLIGERMAN/FFN=KLIGERMAN/@mr.rtpnc.epa.gov

**Subject: malt mills**

Since I am in the market for a malt will, I appreciated the posts comparing the different mills done by the Boston (?) Club. However, after contacting Glatt, he told me he does not sell the mill from his home or shop anymore and only distributes it thru stores. He said he would send me a list of distributers and/or prices which I never received. Has anyone purchased one on the east coast or southern states? If so what is the cost and who sells them? Right now I am trying to decide among the diffrent types out there and cost will be a major factor. Please e-mail me your info. or opinions. Presently I own a Corona and have been reasonably happy with it. Is it really worth getting a malt mill?  
Thanks, Andy Kligerman

e-mail:

kligerman%am%herlvx@mr.rtpnc.epa.gov

or try:

hombre973@aol.com

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Date: Thu, 13 Jan 1994 10:42:14 -0500 (EST)

From: Jim Busch <busch@daacdev1.stx.com>

**Subject: Re: Filters**

> From: jim\_sieja@ed22qm.msfc.nasa.gov

> Subject: Filters

>

>

Filters

I recently purchased an OMNI brand water filter from my local Home Depot with the fittings and filters required to filter my first batch for about \$24 which

included two filters. I then soaked the filter housing, the lines and my keg attachments in a bleach solution for sanitation. The filters I purchased were

5 micron (nominal) for filtering rust/sediment and were a fabric type, not carbon.

The filters were individually packaged in plastic, and not knowing how to properly sanitize it, I assumed it was clean and just flushed the filter with

water prior to starting to filter Ed's pale (my brother's killer all grain recipe that clones an anchor liberty ale). Well, after transferring the brew to

the first keg and chilling, I proceeded to transfer the pale ale thru the filter and into the receiving keg for carbonation. The filtering went surprisingly fast, and cleanup was easy. My question is can I somehow clean the

filter and sanitize it for future batches, or should I just discard the \$3 filter and use a new one each time? Also, should I try to sanitize the new filter prior to use, or proceed as I did previously. Any comments or help is appreciated, and can be sent to directly to me at

jim\_sieja@ed22qm.msfc.nasa.gov

\*\*\*\*\*

The Omni filter is the same one I use. I have also used the woven fabric cart, but in my opinion, they become disposable items after use. Since you can filter about 200 gallons of beer through a 5 micron polypro cart, and even at retail it is \$23, the cost savings are considerable. I am still attempting to get enough interest in a bulk order of these filters, so email me if you want some.

So, how do you like the filtered Liberty clone?

Jim Busch

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Date: Thu, 13 Jan 1994 10:51:06 -0500  
From: ambroser@apollo.dml.georgetown.edu (Bob Ambrose)  
**Subject: Mailing alky beverages to someone**

Al Gaspar <gaspar@STL-17SIMA.ARMY.MIL> Writes:

I do not know what our friendly postal service rules are; however, the way UPS words its rules "liquor" is not allowed.

=snip=

Wrapping each bottle in bubble wrap and packing them in styrofoam popcorn should protect against breakage. Declaring the entire shipment contents as "gift", should cover other interpretations of the word liquor. I mail gifts to neices and nephews all the time, and I don't have to list each and every toy; I just say gifts or presents.

=====

(There are absolutely NO puns intended below, this is a serious response)

With people mailing bombs to other people (re: the recent Buffalo incident) I don't see why you couldn't mail a six pack container of any alky beverage. Just declare it as "glass gift" so they will (hopefully) treat the package with care and not "throw it around". I really doubt if they would open the package for inspection. Maybe if you tried to send a case (high weight), but not a couple bottles or one "champagne" bottle, packaged in an appropriate box.

Bob

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Date: 13 Jan 94 08:05:03 PST  
From: "Peter Gothro" <PGOTHRO@marvin.ag.uidaho.edu>  
Subject: Re: Sky Brew

Hi Y'all!

Just a quick note about taking beer with you when flying, at least with regards to cabin pressurization. Don't you recall those cute cabin attendants walking up and down the aisle asking you if you would like purchase one of the mass-produced pseudo-beers? Stop and think for a moment, about where it was made, and how it got on the plane with you. With regard to BudMillCoo, my guess is that it was produced in some humongous plant, trucked to the airport, put on the plane just before you jump on, and then peddled to you once aloft.

FWIW.

Mr. Pete

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Date: 13 Jan 94 16:05:05 GMT  
From: GANDE@slims.attmail.com  
Subject: 5 gallon PLASTIC carboys

Andrew sez..

>.From: <GNT\_TOX\_%ALLOY.BITNET@PUCC.PRINCETON.EDU>  
>Subject: 5 gallon PLASTIC carboys

>We have these 5 gallon plastic carboys at work. They look just like  
>the glass ones, except they're made of clear plastic. They have to  
>be food grade, because they hold water. Would these be suitable for  
>fermenting beer? Could I lager in one of these? Is there a reason  
>people always rack into glass? Nabbing a couple of these would save  
>me a LOT of money.

I thought this would be a real cool idea too, Andrew. Seems the  
problem is that those clear plastic water carboys are oxygen  
permeable, which would oxidize your batch terribly - especially if  
you lager in them for a substantial period of time.

Bad news for your beer and your wallet. Sorry....Glenn

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| Internet: gande@slims.attmail.com| "640K ought to |
| Glenn Anderson                  | be enough for |
| Manager, Telecom. Facilities    | anybody."    |
| Sun Life of Canada              |-Bill Gates, 1981|
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Date: Thu, 13 Jan 1994 08:13:29 -0800  
From: Richard Buckberg <buck@well.sf.ca.us>  
**Subject: Plastic carboys**

Someone asked about the use of plastic carboys. It is my understanding, though I don't know for sure, that the particular kind of plastic used in water carboys is porous enough to let enough air in to the bottle to potentially cause oxidation of the brew. I don't know this first hand, but a brewing supply person told me this.

Of course, it is always possible he might have been trying to sell me another glass carboy %^)

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Date: Thu, 13 Jan 1994 08:15:31 -0800  
From: Richard Buckberg <buck@well.sf.ca.us>  
**Subject: Shipping homebrew**

Whenever I have wanted to send wine in the mail, or via private parcel service, I generally list the contents as preserved fruit. It is, after all, a means of preserving the harvest, no?

When I have sent homebrew, I've labeled it as grains, or agricultural products.

You could, though, just call it merchandise, and be done with it.

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Date: Thu, 13 Jan 1994 08:16:43 -0800  
From: Richard Buckberg <buck@well.sf.ca.us>  
**Subject: San Andreas Malts**

Does anyone have a newsletter for the Malts, or at least a schedule of the next meeting or gathering? I'd like to join in, but the phone number listed in the Celebrator is wrong.

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Date: Thu, 13 Jan 1994 11:11:03 -0500 (EST)

From: tony\_M <morielli@harvard.edu>

**Subject: To oxygenate or not**

I've learned a lot from this list about oxygenating wort prior to pitching yeast, however I have a question. If the purpose of pre-pitch oxygenation is to provide oxygen sufficient to allow the yeast population to undergo two or three doublings prior to fermentation, couldn't one pitch the yeast to their final density and avoid the oxygenation step. I realize the practical problem involved in growing that much yeast, but suppose one just happened to have access to lots of yeast growing stuff in a lab somewhere and growing vast quantities of the little guys was no problem. Also, I seem to remember reading somewhere that the commercial breweries do it this way. Is that true? Thanks for the help.

--- blind lemon tony

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Date: Thu, 13 Jan 94 9:42:59 MST  
From: npyle@n33.stortek.com  
Subject: Gab / FAQ / Chilling Out

First of all, sorry to fill an entire HBD with my posts. I sent one of those on Monday, and it didn't get posted until Thursday, so its not \*all\* my fault. On the other hand, I \*have\* been pretty talkative lately.

\*\*

Chris Weight asks:

>For that matter, is there a compilation of answers to stupid beginners  
>questions anywhere out there?

Check out the stanford archive site. If I can access it, anyone can. There is a file there called hbd.faq or something like that. If you can't use ftp, then the listserver will email the files to you. Read the HBD header for the address, etc.

\*\*

As someone privately pointed out: water weighs about 8# per gallon, so my claim of not using 80# of tap water to chill my wort was wrong. I use about 12 gallons == 96# of tap water. I \*did\* say I hadn't done any calculations. I still claim that 80# of ice is overkill.

Cheers,  
Norm

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Date: 13 Jan 94 12:09:50 EST  
From: jennings@readmore.com (Todd Jennings)  
Subject: Clear plastic carboys

In HBD 1323, Andrew Pastuszek asks about plastic carboys:

>We have these 5 gallon plastic carboys at work. They look just like  
>the glass ones, except they're made of clear plastic. They have to be  
>food grade, because they hold water. Would these be suitable for  
>fermenting beer?

Check the bottom of these vessels. You'll probably find the words  
"Approved For Water Use Only".

This is probably an indication that the carboy is NOT food-grade (water is  
not considered a food in this regard), and is not properly resistant to  
the solvency capabilities of alcohol. They are probably not recommended  
by most for any fermentation, since they might produce off flavors.

Still, I, like you, have picked one up for free, and I use mine for  
PRIMARY ONLY. Once the krausen has ebbed, I rack to either a glass  
carboy or a white, food-grade bucket. So far, no problems. But if you  
use the clear plastic ones for any duration AFTER alcohol has begun to  
accumulate in your beer you might be risking some off flavors.

Todd A. Jennings  
tjenning@readmore.com  
New York City

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End of HOMEBREW Digest #1325, 01/15/94

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Date: Thu, 13 Jan 94 09:49:51 -0800  
From: "Stephen Hansen" <hansen@gloworm.Stanford.EDU>  
Subject: Re: Dry hopping rate in cornelius kegs

In HBD 1322 JC Ferguson <ferguson@zendia.enet.dec.com> writes:  
> I recently cranked out yet another batch/variation of brown ale, accept  
> this time, i did not add any finishing hops. Right now, the brew is  
> in the fermenter (brewed it sunday night). I used 2oz of cascase for the  
> boil, 2 cans of M&F light, and assorted adjunct grains (choco malt, crystal,  
> roasted barley).  
>  
> I want to dry-hop when I keg, and I'm wondering the appropriate amount  
> of hops to use. This will be for 4-5 gals - not sure if I'm going to bottle  
> one gallon of it or not. I expect to condition it for 2-4 weeks, depending  
> how fast I consume the keg ahead of it (3 gals). I'm thinking of 1oz  
> of kent goldings (plug) in a muslin bag. Too much? Too little? I like a  
> good hop aroma, so I don't want to be timid with the dry-hop addition.  
>  
> Littleton MA USA  
> ferguson@zendia.dec.com

I'm halfway through a keg of Rye IPA that I dry hopped with 1 oz of whole Cascades. The hop nose is very close to draft Anchor Liberty Ale so I consider it a success. I put the hops in a small mesh bag along with half a dozen marbles stolen from my kids. The marbles help keep the bag and hops from just floating on top of the beer.

Some people might prefer a bit less hop aroma but I think that 1 oz is a reasonable place to start. Of course the type and freshness of the hops will affect the results.

Stephen Hansen  
Homebrewer, Archivist, Hophead

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Stephen E. Hansen - hansen@sierra.Stanford.EDU | "The church is near,
Electrical Engineering Computer Facility      | but the road is icy.
Applied Electronics Laboratory, Room 218      | The bar is far away,
Stanford University, Stanford, CA 94305-4055 | but I will walk
carefully."
Phone: +1-415-723-1058 Fax: +1-415-723-1294 | -- Russian Proverb
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Date: Thu, 13 Jan 94 13:03:44 EST  
From: Steve\_Boylan.NOTES.LOTUS@CRD.lotus.com

**Subject:**

In HOMEBREW Digest #1323, npyle@n33.stortek.com (Norm) comments:

> Chris Sack writes about an "immersion-in-ice-water" chiller:  
>  
> >My boss and I (both of us are chemists) talked about this very type of  
> >cooler. Our reasons were the same as Bob's. Easy, good heat transfer etc  
> >  
> >We then did some quick, "back of the envelope" type calculations and  
> >discovered that one would need at least 80# of ice to cool a 5 gal. batch  
> >from boiling to 15 deg.C (60 deg.F). We did not take into account that  
>  
> Chris, I've done no calculations at all, but I don't think I use 80# of tap  
> water to cool my 5 gallons of wort. I know you've already made your  
chiller,  
> but you might check the decimal point on those numbers.

80 pounds of water is only 10 gallons ("A pint's a pound the world around!").  
I suspect you might use a tad more than that to bring 5 gallons of boiling  
wort  
down the 15 deg. C!

- - Steve

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Date: Thu, 13 Jan 94 09:09:48 PST  
From: Chris Weight <chriswei@microsoft.com>  
Subject: pressurized plane compartments

| >... Has anyone  
| > taken them in the unpressurized baggage compartment?...

| The baggage compartment is pressurized. It's at the same pressure as the  
| cabin. (Remember that airlines transport animals in baggage!)

Ooh, I can't resist a story...A friend of a friend who used to work for an air shipping company tells of a plane that arrived with a dead dog because it was placed in the wrong (unheated, unpressurized) baggage compartment. Well, they went searching for another dog that looked like it and found one, but when the owner arrived to claim the dog, they went hysterical because the dog was \*supposed\* to be dead; it was being shipped home for burial.

So on commercial planes at least, the animal storage baggage compartments are separate from the regular baggage compartment. Apparently in modern passenger planes all the compartments are pressurized and heated to roughly the same degree as the cabin, but older planes may not be so kind. Seems a bit risky to me...and frozen beer in the undies...yech.

Chris.

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Date: Thu, 13 Jan 94 13:05:53 EST

From: John DeCarlo

<jdecarlo@homebrew.mitre.org>

**Subject: Plastic Carboys**

Try and find out what type of plastic is being used for the carboys. Some are capable of leaching dyes or plasticizers into alcoholic liquids, while they are perfectly safe for water. Others are great for beer and water both. Look on the bottom for identification information. The manufacturer should be able to tell you.

John DeCarlo, MITRE Corporation, McLean, VA--My views are my own  
Fidonet: 1:109/131 Internet: jdecarlo@mitre.org

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Date: Thu, 13 Jan 94 13:12:50 EST

From: John DeCarlo

<jdecarlo@homebrew.mitre.org>

**Subject: Transporting Homebrew/Alcohol**

Capsule summary--I am not a lawyer.

USPS--They are restricted from shipping commercial alcoholic beverages. They interpret this to mean *\*all\** alcohol. A lawsuit might get them to give homebrew an exemption from this policy.

UPS/RPS/Other shippers--They have to deal with the individual rules of each state. This means most will just tell you they don't ship alcohol. Some may tell you they can ship it to California but not Utah from Virginia (made up examples) if they put in extra work.

Bottom Line--If you don't tell the shippers there is alcohol in there, and it is packaged safely, you should be all set. Most of the restrictions are because of local concerns with collecting taxes, which don't apply to homebrew anyway (IMHO).

John DeCarlo, MITRE Corporation, McLean, VA--My views are my own  
Fidonet: 1:109/131 Internet: jdecarlo@mitre.org

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Date: Thu, 13 Jan 94 10:31:00 PST  
From: "McCaw, Mike" <mccaw@wdni.com>  
Subject: Stuck high-gravity fermentations?

HELP!!

I do 10 gallon mashes in a converted straight side keg with a false bottom. PH checks out, I mash for 60 - 90 minutes at 150 - 153 deg F. and boil for 90 (high grav).

My pale ales, alts, etc come out fine, but my attempts at high gravity styles all bomb.

I have an Imperial Stout and a Barleywine which both started off fine, blew off the krausen, fermented handily for a week or so and then stopped dead at about 1.040.

(They started at 1.12 and 1.13).

Worts were chilled in a pseudo counterflow chiller, with an aspiration setup on the end of the line to the carboy for air introduction. It generates a lot of foam, so I thought it was sufficient. I pitched a quart of starter - a pint of Edme and a pint of Pasteur Champagne. The barleywine has now been in tertiary for three months, still bubbles about once a minute, and is still 1.040, and way too sweet..

Any suggestions??

I have considered racking, re-oxygenating and repitching, but don't want to go to that trouble unless I know what is causing my problems. Fermentation room stays about 65 deg (fluctuates down to 62, but the liquid crystal therm on the carboy never seems to drop below 65). Lower gravity (1.045 - 1.06 o.g.) side by side do just fine.

Please pardon the rambling nature of this plea - I've been flagellating myself over this for quite a few weeks. Any and all responses eagerly anticipated.

Thanks in advance,  
Mike McCaw

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Date: Thu, 13 Jan 1994 13:35:23 -0500 (EST)

From: LUKASIK\_D@sunybroome.edu

**Subject: Ale Fermentation Times**

According to Papazian all Ales will be totally fermented in 7 to 14 days and there is no reason to store them (or even rack them to a secondary fermenter) beyond this time frame. The batches that I have been making seem to be done in about the 7 day time frame (some sooner) and are then racked into a secondary for another weeks time. The racking creates a very clear/clean finished beer/ale. My ending specific gravity has never dropped beyond another .002 (usually .001 or less) in the secondary regardless of the original gravity (i.e. works the same way for low and high original gravities).

My question is why do I keep seeing descriptions of long secondary time periods (4 weeks or better) in the Ale discussions (yes, I realize lagers need these periods since they ferment differently)? Am I missing out on something? Are you all waiting to empty bottles/kegs? Do you have so much done homebrew that you don't need to bottle right away (I can only dream of that day!!!)? Any comments????

Thanks.

Doug  
SoDBuSTeR SuDS

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Date: Thu, 13 Jan 1994 12:56:26 CST  
From: Al Gaspar <gaspar@STL-17SIMA.ARMY.MIL>  
Subject: Beer of the month Clubs

I have heard of a number of beer-of-the-month clubs. One posting on shipping mentioned one called Beers Across America. I was thinking it might be worth joining one to get at a wider selection of beers for comparison. Does anyone have any addresses, prices, etc.? Thanks.

Cheers--

Al

- - -

Al Gaspar <gaspar@stl-17sima.army.mil>  
USAMC SIMA, ATTN: AMXSI-TTC, 1222 Spruce St., St. Louis, MO 63103-2834  
COMMERCIAL: (314) 331-4354 AUTOVON: 555-4354  
relay1.uu.net!stl-17sima.army.mil!gaspar

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Date: Thu, 13 Jan 94 12:57 CST

From: korz@iepubj.att.com

**Subject: Sanitizing Tool/Judges sending beer/Plastic carboys**

Filip writes about using a fertilizer sprayer for sanitizing bottles.

I use something called a Viniator, which has made sanitizing bottles a much easier job for me. Actually, I'm quite surprized that I've been reading about all the brewers who use the oven to sanitize but did not think of posting how I sanitize till now.

The Viniator sits atop my 90-bottle, orange plastic bottle tree and is made of red, white and clear plastic. It works for all size bottles. I fill it with about a quart and a half of sanitizing solution (I've used bleach solution, Iodophor solution and most recently One-step solution). I take two cases of clean bottles (I rinse immediately after emptying the bottle) and set them next to the tree/rinser. Then I grab a bottle, slip it over the nozzle of the Viniator and pump down about 20 times. I put that bottle on the tree and repeat this till I've done all 48 bottles. The bottles sit, neck down, on the tree while I siphon my finished beer into the priming vessel. Then I grab a bottle, rinse with my Jet Bottle and Carboy Washer, fill and cap. Lather, rinse, repeat. Two cases of bottles in about two hours -- BY MYSELF! It goes even faster if I have help. I usually fill and have my helper rinse the bottles, trade for a full one and cap.

\*\*\*\*\*

Steve writes:

>BTW - why doesn't that AHA have the first round judges (for the national)  
>send their entries to a site different from the one they will judge at?

Well, judges are not allowed to judge categories in which they have entered, so that eliminates the problem of someone judging their own beer, but if I had the option of sending my beer to the East or to Denver and then judging all the categories (including my favorites -- the ones in which I usually enter beers), I'd have to think about it. There are pros and cons.

Pros:

1. You get to judge your favorite categories (mine are the Belgians and all the Pale Ales).

Cons:

1. Cost -- I live near Chicago and hand-carry the beer to Goose Island.  
2. Mishandling -- hand carrying is going to result in much better beer than that which has been shipped cross-country; on the other hand, if my beer can't survive a journey, then does it stand a chance in the 2nd round? Hmmm...

\*\*\*\*\*

Andrew asks about plastic carboys.

You can use them, but you are back to a plastic fermenter and all its associated problems (scratches harboring bacteria and oxygen-permiability). Those containers are Polycarbonate, I would guess, and are quite oxygen-permiable (which is good during respiration, but bad during fermentation and after fermentation).

A1.

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Date: Thu, 13 Jan 94 14:23:42 EST

From: Mark Stickler Internet Mail Name <mstickle@lvh.com>

**Subject: Sam Adams & the GABF**

I was driving down the street this afternoon and was passed by a beer delivery truck which had large Sam Admams Boston Lager bottles painted on the side. Not unusual, however, each bottle had a medal around its neck from the GABF. They looked like gold medals to me. Hmm, I didn't know Boston Lager took first in any catagory at the GABF! I guess its just creative advertising.

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Date: 13 Jan 1994 14:59:14 +0300  
From: "conley" <conley@macgw1.crd.ge.com>  
Subject: RE: 5 gallon PLASTIC carboys

Andrew Pastuszek asks:

>We have these 5 gallon plastic carboys at work.  
>Would these be suitable for fermenting beer? Could I lager in one of these?  
>Is there a reason people always rack into glass?

Plastic is not a good oxygen barrier. Even soda bottles that have barrier films are not as good as glass. Beer is much more sensitive to oxygen than soda. (you ever leave a beer for a day and smell it? how about a cup at a party?) Short term fermentation in a plastic bucket or carboy is OK because oxygen during yeast growth can be consumed. However the plastic carboys are harder to clean than the buckets. I would not lager in plastic or store beer in plastic bottles for long. Others on HBD have used plastic bottles with success.

>Nabbing a couple of these would save me a LOT of money.  
Tisk Tisk...

I purchased 5 gal glass carboys from a Corning Glass Factory for \$7.99. A tip from past HBD. The stoppers that they take are smaller than those for the 6.5 gal.

Regards,  
Douglas J Conley.  
conley@crd.ge.com  
GE Corporate Research & Development

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Date: 13 Jan 94 15:14:00 CST  
From: "DEV::SJK" <SJK%DEV.decnet@mdcgwy.mdc.com>  
Subject: Procedural differences

Hullo,

Just had to respond to Keith MacNeal:

>I've been reading all this discussion of using an oven to sanitize bottles.  
I  
>say why bother. When it's time to bottle I fill up my bathtub with cold  
water  
>and add bleach and bottles (bottles have been delabled and rinsed earlier)  
and  
>let soak along with my bottling bucket, hydrometer, hoses, racking cane, etc.  
>Then I use a bottle washer and rinse the bottles out with hot tap water (just

Oh man! Are you saving time there or WHAT!? :-) Sounds to me like your system is more complicated. Not only are you wasting gobs of water (a concern for us here in CA), but in the time it takes to scrub the tub (I'm assuming), fill it up, let everything soak, move 40-60 bottles plus the other equipment from the bathroom to the kitchen, rinse the bottles and let them dry (!?), said bottles could have been heated up and cooled down and everything else could have become nice and sanitary in your bottling bucket full of bleach-water. Not only does this take a lot of time, but a lot of it is time spent rinsing bottles or whatever that could be spent doing something else because the oven method does not require much attention. That's OK with me, \*I\* just don't see how Keith's method is so much better as to be worth a "why bother?".

>a couple of squirts) and allow the bottles to dry on a bottle drying rack.

Why bother? Wouldn't want to get a little water in your beer. ;->

>you'll see that counter-flow chillers are more efficient than immersion  
>chillers (I won't bother with the equations here). Whether or not you need

Please bother. This doesn't make sense to me. 'Course, that shouldn't be too surprising...

Oh, bother.

Scott Kaczorowski  
sjk%c17fcs.decnet@mdcgwy.mdc.com

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Date: Thu, 13 Jan 94 13:41  
From: BMOORE.UNIX11@mailsrv2.eldec.com (BMOORE)  
Subject: Heat of Slaking

>From: "Dave Suurballe" <suurb@farallon.com>

>The problem is that Barry's model is too simple. His formula  
>says that the amount of heat lost by the hot water is equal to  
>the amount of heat gained by the room-temperature grain.  
>Real life is a little more complicated than that. The mash tun loses  
>heat, too. The water and the mash tun are at strike temperature  
>together, and the grain is at room temperature. They are mixed,  
>and all reach the same temperature. The water cools down,  
>the mash tun cools down, and the grain heats up.

>So my new formula derives from this:

>(the weight of the water times its temperature change times  
>its specific heat) plus (the weight of the mash tun times  
>its temperature change times its specific heat) is equal to  
>(the weight of the grain times its temperature change times  
>its specific heat) .

It is indeed true that my formula does not take into account the thermal mass of the mash tun. My tun is a 6 gallon plastic bucket inside of a 10 gallon diaper pail with polyester two-part foam in between. The false bottom is perforated stainless. The thermal mass is evidently quite low. Stainless steel mash tuns could cause a problem.

As stated above, real life is more complicated. I suspect that Dave's entire mash tun is not gaining and losing heat, just the inside. (unless there is NO insulation at all). But the formula should work as long as the thermal constant of the mash tun is calculated from actual trials at mashing temperature.

Just to throw a wrench in the works, Nature provides another messy detail when mashing. This is the HEAT OF SLAKING. When dry malt is mixed with water, it actually GIVES OFF heat. Not a lot, but enough to cause errors in strike temperatures - especially with thick British-Style mashes. The mechanism is chemically similar to the reaction that causes plaster of paris to get warm when it is mixed with water.

This phenom was identified by British Brewers late in the last century. They were having all sorts of headaches getting consistent mash temperatures. As it turns out (another complication), the amount of heat given off by malt is inversely proportional to its moisture content. Moist (slack) malt above about 6% moisture has very little heat of slaking. In addition, moist malt contains more water, with a higher specific heat which affects the thermal constant of the malt.

So, if we want to calculate mash temperatures out to 3 decimals,

we need to know the malt moisture content, as well as the thermal mass of the tun etc. etc.

A simple answer to all these complications would be to calculate your own thermal constant for malt based on your own measurements of your own system. As long as you keep using the same tun, your batch sizes don't vary widely and your malt is kept dry, you should not have a problem. One could possibly calculate thermal constants to use for "large" or "small" batches if desired.

For those who love complexity, a nifty spreadsheet model taking into account all the variables would be fun. It could even be incorporated into some of those handy computer brewing programs!

BTW, if anyone is interested, I can dig up a chart of malt moisture content versus heat of slaking.

Barry T. Moore  
bmoore@eldec.com

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Date: Thu, 13 Jan 1994 15:01:28 -0800 (PST)  
From: malodah@pbgueuze.scrm2700.PacBell.COM (Martin Lodahl)  
Subject: Where Should Judges Enter?

In HOMEBREW Digest #1323, Steve Piatz asked:

> BTW - why doesn't that AHA have the first round judges (for the national)  
> send their entries to a site different from the one they will judge at?

Not really necessary, but there's one powerful argument in its favor. Today, the Site Judge Director, working from the list of judges and the list of entrants sorted by category obtained from the Site Registrar, assigns judges only to classes they have not entered. I am unaware of any problems that would suggest a need for a higher level of "security." The organizers, however (Site Director, Site Judge Director and Site Registrar), send theirs to a neighboring site for judging. The argument in favor of handling all judges' entries in that fashion is that it would free judges to judge their specialties, as the chances are pretty good that the styles they judge best are also the styles they brew best, so they're likely to have entries there. The argument against it is that there is considerable overlap between the set of all judges and the set of all competitive brewers, so a large fraction of the entries received by any one site would be from brewers in the territory of a neighboring site. As this is really not that big a deal, I suspect that the principal concerns may be over increasing the (shipping cost) burden on the entrant, and making last-minute additions to the judge pool virtually impossible. Further, as some contestant/judges might view shipping their beers to a more distant site as a handicap, it could reduce the judge pool. Just my opinions ...

- Martin

= Martin Lodahl Systems Analyst, Capacity Planning, Pacific\*Bell =  
= malodah@pacbell.com Sacramento, CA USA 916.972.4821 =  
= If it's good for ancient Druids runnin' nekkid through the wuids, =  
= Drinkin' strange fermented fluids, it's good enough for me! (Unk.) =

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Date: Thu, 13 Jan 94 15:34:04 PST  
From: rush@xanadu.11nl.gov (Alan Edwards)  
Subject: Bottle Hopping

Sean Taylor asked:

| I had a chance to talk to one of my old friends (and  
| a homebrewer) over the holidays and we were talking about  
| dry hopping. He mentioned that it might be interesting to  
| try bottle hopping--that is, adding hops (one or two leaves,  
| perhaps) directly to the bottle.

| Has anybody heard of or tried this before? Outside of possible  
| contamination from the hops, would it add some negative aspect to the  
| beer that we aren't considering?

I've bottle hopped on two different batches of IPA. In both cases, I've only done this to part of the batch, for comparison.

I did this by adding one (or more) fresh willamette cones from my garden. It's my opinion that one or two leaves won't do anything noticeable.

In both cases, the bottle hopped beers were noticeably more fragrant. Like fresh hops. It went very well with the IPA.

There were no infections, but there is one problem you should be aware of. My beers were a little overcarbonated (not having anything to do with bottle hopping) for an IPA to begin with; and the hops in the bottle created a unique problem. The hops act as a nucleation site for the CO2 coming out of solution. This makes the bottle foam immediately after opening. You have to pour it fast, which can be a problem when the hop cone decides to wedge itself in the neck of the bottle. It's no big deal really, just pour it into a large glass and expect a lot of foam.

Note that this is definitely NOT an infection. I can see the bubbles forming all around the hop cone; and there is NO noticeable off flavors or bacteria ring after many months in the bottle.

-Alan

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Date: Thu, 13 Jan 94 16:03:13 PST  
From: rush@xanadu.llnl.gov (Alan Edwards)  
Subject: What? 80 articles ahead of mine?

Does this look familiar to any of you:

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| (This message has been generated by a program, and is for your  
| information only. No further action is necessary.)  
|  
| Your article has been received for publication in the Homebrew  
| Digest. There are currently 80 article(s) ahead of yours in  
| the queue that will be published first.  
|  
| Thanks for your submission and your support of the Digest!
```

80 ARTICLE(S)! Come on now, this is ridiculous!

I proposed a solution to this problem several months ago and it seems like no one was listening. (Yes, I first made my suggestion to homebrew-request.)

My suggestion is simple:

SEND THE HBD OUT TWICE DAILY!

I know it can be done because the Brewer's Forum does that very thing, with the same software the HBD is distributed with.

I don't know about the rest of you, but I feel that it is important to have responses to questions as quickly as possible, in order to have any kind of flow to the threads of discussion. Otherwise, they are not threads at all, but more like...uh, LINT! (Yeah, broken threads...lint ...OK, I get it.)

Anybody have a better solution to the way-too-long backlog of articles?

Have a nice day,  
-Alan

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Date: Thu, 13 Jan 1994 17:06:08 -0800 (PST)  
From: Mark Stewart <mstewart@scs.unr.edu>  
Subject: pot conversion...

Anyone had any direct/indirect experience with regard to converting a 40 qt. Vollrath (10gl.) brewpot to a mash/lauter tun? I think I've found a source for the SS screen, but need to know more about fitting it for a spigot (i.e., where to drill the hole with regard to the bottom, etc.). Any and all direct e-mail on issues related to this topic will be much appreciated.

```
*****  
**      Mark Stewart          "Hurry 'long quickly and don't take      **  
**      Dept. of Psych.              no shortcuts..."          **  
**      mstewart@unssun      -Virginia Reed, Donner Party survivor    **  
*****
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Date: Thu, 13 Jan 94 23:43:17 EST  
From: Scott <CMSPSY50@UGA.CC.UGA.EDU>  
Subject: Information

Hello,

I would be interested in any information or corespondence opporitunities regarding homebrewing of beer.

Thank you

Scott

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Date: Tue, 11 Jan 1994 21:38:43  
From: lkbonham@beerlaw.win.net (Louis K. Bonham)  
Subject: Immersion Refrigeration?

In making my semiannual run to my favorite surplus scientific equipment source, I discovered that he had a load of used laboratory immersion chillers (Lauda, Enkay, etc.) for \$125 and up. (For those of you not familiar with these, they consist of a small (15"x15"x15" or so) compressor unit, connected by an insulated umbilical to a stainless coil about the size of your fist. They run on 120 or 220 VAC, depending on the model, and can generally chill an insulated sample to -77 F.)

I currently ferment 10 gallon batches in a 14 gallon stainless fermenter. I would prefer to free up my current fermentation refrigerator for lagering or serving, and use an immersion cooler to control the temperature of the fermenter. The unit could, theoretically, also be useful on a brew day to cool an insulated glycol bath of say, 3 gallons, to sub-zero temperatures, which could then flash cool 85F wort (the temp I usually get at the end of my counterflow chiller) to 40-50F or below and thus force a really good cold break.

According to my BTU calculations of my fermenter (based on approximately a 1 sq. m. surface area), the BTU capabilities of these units (>400 W at 20F) would be more than enough to maintain just about any lager or fermentation temperature. However, as the business end of the cooler can generate a \*serious\* cold spot, I have a few questions for those of you familiar with their use:

1. Will the cold spot generated by the cooling element deleteriously affect the yeast (lager or ale)?
2. Would gently agitating/stirring the fermenting wort (using, say, a very slowly rotating paddlewheel) to facilitate uniform cooling have any drawbacks? (Agitation would not begin until the ferment is well underway and thus the air in the fermenter is almost all CO2, and oxidation would not appear to be a problem.)
3. To anyone's knowledge, are immersion coolers used to control fermentation temperatures of laboratory samples? If not, why not?
4. For the temperature control circuitry, generally how many degrees F should I allow between the set point and "cutout" to avoid burning up the compressor? (The technical term for what I'm asking is something like hysteresis, but as you can see I cannot spell. No guffawing from you EE's out there!)

Responses to any or all of the foregoing would be greatly appreciated.

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Date: Thu, 13 Jan 94 23:26:12 PST  
From: Ken Miller <KCMILLER%SJSUVM1.BITNET@cmsa.Berkeley.EDU>  
Subject: Random misinformation

Norm writes:

>Chris Sack writes about an "immersion-in-ice-water" chiller:  
>  
>>My boss and I (both of us are chemists) talked about this very type of  
>>cooler. Our reasons were the same as Bob's. Easy, good heat transfer etc  
>>  
>>We then did some quick, "back of the envelope" type calculations and  
>>discovered that one would need at least 80# of ice to cool a 5 gal. batch  
>>from boiling to 15 deg.C (60 deg.F). We did not take into account that  
>  
>Chris, I've done no calculations at all, but I don't think I use 80# of tap  
>water to cool my 5 gallons of wort. I know you've already made your chiller,  
>but you might check the decimal point on those numbers.

Well, water is awfully heavy stuff, as anyone who ever tried to  
backpack a couple of sixers knows. One gallon of water weighs about  
8 1/3 pounds/gallon. You say (in a later post) that you use 12 gallons  
of water. Ergo you use 100 pounds of water. Still pretty damn good--that  
Colorado water of yours must be hell cold.

\*\* (This double asterisk is a great convention--simple, direct, effective--  
thanks, Norm!)

Norm also writes:

>COYOTE writes about the Crown Brewery:  
>  
> Stout. Ok stout. Not very heavy. Almost porter-like.  
>  
>I may be putting words into his mouth, but it seems that he is saying that  
>porters are lighter than stouts. (pardon me if I'm misreading you). I don't  
>think this is true, from the samples of both that I've tried. Guinness draft  
is  
>quite light bodied compared to lots of porters I've had. I was reading in  
>Brewing Techniques about stouts (I missed the issue with the article about  
>porters), and I couldn't find anything that distinguishes the two (stouts and  
>porters). I once thought that it was unmalted roasted barley that made a  
stout  
>a stout. According to the article, only dry stouts have roasted barley, not  
>sweet stouts, oatmeal stouts, etc. Well? Is there \*anything\* that  
>distuiguishes a stout from a porter?

Norm, you have opened a can of worms. There are \*violent\* disagreements  
as to what constitutes a proper porter. The question of whether or not to  
accept roasted barley as an ingredient of porters is in itself sufficient  
to start a medium-sized flame war. The short and oversimplified answer to  
your question is \*no\*, there is no single component that distinguishes a  
stout from a porter.

To quote from Terry Foster, in Porter:

"It is not always a simple matter to precisely define a beer style, particularly a long-established one. There are always ambiguities.... there is considerable variety in the modern versions (of porter)....

"Since almost all other versions are revivals, they represent each brewer's opinion of what a porter should be....Brewers, and particularly microbrewers, are individualistic people, so it is not surprising that their beers do not always fit into clearly-defined niches. For example, I would define some modern porters as really being stouts, although others would say that if the brewer calls it porter, that is exactly what it is!"

Bear in mind that modern porter is a \*revival\* style. The original fell into disfavor at the end of the 19th century and by and large ceased to be readily available commercially until relatively recently. As with any reinvented style (in any craft or art) it is what its practitioners say it is.

\*\*

Douglas Conley writes:

>Do any of you keggers (brewers that keg) use your keggings system for soda as well? I would like to set up a keg tap and a soda tap combo and appreciate any help/experience.

>

>Are the 3 pin lock kegs that Rich Ryan talks about good for this?

I haven't yet, but I've considered it. (Call me palatally challenged, but I love root beer almost as much as my favorite foamy beverage.) Seems to me there shouldn't be any problem--to a keg, one carbonated beverage is the same as another--but I offer one caveat: you may have to dedicate one (or more) kegs to soda exclusively. As I learned to my sorrow (can you say, "Mr. Pibbs Dunkel?"), once a keg has held soda, it is inclined to contribute unwelcome flavors to beer. (Unless you have one hell of a standard keg cleaning procedure.) Three-pin locks are functionally no different than ball-locks, assuming you have the proper connectors.

\*\*

Bob Jones wants to know:

>

> Why do brewers enter out of state competitions, I'm speaking of non-national competitions? I'm sincerely interested, the Bay Area Brewoff always gets entries from far far away. Reasons that occur to me are...

>

<opinionated, mildly offensive speculations deleted>

Probably for the same reasons they enter local competitions, viz.,

1) feedback from the judges (applies mostly to us rookies)  
and 2) recognition from fellow brewers (applies mostly to experienced brewers)

As far as feedback goes, I say the more the better. Considering the amount

I spend per batch of beer, it's worth a few bucks to ship the beer somewhere else if I eventually get some comments that help me improve my beer.

As far as recognition goes, it's not important but it's nice. Those who can brew competitively superior beer are quite properly accorded respect, especially if they choose to compete in competitions which are universally (not just regionally) accorded respect.

\*\*

Andrew Pastuszak writes:

>We have these 5 gallon plastic carboys at work. They look just like  
>the glass ones, except they're made of clear plastic. They have to be  
>food grade, because they hold water. Would these be suitable for  
>fermenting beer? Could I lager in one of these? Is there a reason  
>people always rack into glass? Nabbing a couple of these would save  
>me a LOT of money.

Disclaimer: This is not something I know about. I'm just passing on stuff I've heard. BUT...

1) Drinking water is usually not acidic, but beer is. Components of the plastic carboy which do not leach into water might leach into beer, adversely affecting the flavor.

2) Glass carboys are not oxygen permeable, but plastic carboys may be. This is not an issue during primary fermentation, when the fermenting beer is throwing off CO2, but it could be an issue during secondary fermentation, when CO2 evolution dies down.

As far as saving money goes, this is a subject on which I fundamentally disagree with many homebrewers whom I greatly respect. I heartily dislike spending more money than is necessary to achieve gratifying results. However...when I multiply the fixed costs per batch times the number of batches I brew per year, I find that the cost of good (and sturdy) equipment is relatively minor. Why should I take the risk of having to drink awful beer for a couple of months just because I didn't want to spring a few bucks for some decent equipment?

Having said that, I will admit that some of the best brewers I know are past masters of the art of making do. Knowledge, intuition, and talent are far more important than gadgets. Alas, I can't buy the first three....

Hoppy brewing to all,

Ken Miller  
kcmiller@sjsuvm1.sjsu.edu

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Date: Fri, 14 Jan 1994 07:53:02 -0500 (EST)  
From: "Steven E. Matkoski" <sematkos@syr.edu>  
Subject: When to air and not to air.

I have been seeing alot of talk about aerating the wort and the beer. I am still a little confused on this. When I brew I try not to aerate at anytime in my process. Is this wrong to do? If so, then when do I aerate and when don't I?

Also, I have only been single fermenting (out of fermenting bucket and into bottling bucket), and I have been noticing a yeasty aftertaste on most of my Ales. If I change to using a secondary fermenter will this lighten the aftertaste? or does time? The aftertaste does mellow with time, but takes a very long time. Thanks for your help!

-steve. "reach out your hand if your cup be empty,  
Steven E. Matkoski if your cup is full, may it be again."  
sematkos@mailbox.syr.edu GratefulDead.

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Date: 14 Jan 1994 13:37:42 GMT  
From: George\_Leonard@brown.edu (George H. Leonard)  
**Subject: Wyeast Problem**

I have been brewing for 2 years and have used Wyeast throughout without any problems. My last was (actually it still is) a lager. After it cooled I added Wyeast American Lager yeast but noticed that the container had not swelled as much as usual. I had broke the inter bag about 30 hours before. I decided to add it anyway and three day later the brew still showed no signs of life.

In a panic (I know I should have relaxed, etc.) I added the dry yeast that had come with the malt extract. Within 24 hours it was bubbling away and now all seems fine.

Question: Has anyone else had this problem? Is it possible that fermentation could take over 3 days to begin when using Wyeast? Do you really need to wait until the Wyeast package is about to explode before pitching? Is there any reason I shouldn't just use dry yeast, which does seem easier? If so, what types of dry are of high quality? Any answers, posted here or to me at George\_Leonard@brown.edu would be appreciated.

Thanks in advance.

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Date: Fri, 14 Jan 1994 08:59:42 -0500 (EST)  
From: "Daniel R. Sidebottom" <SIDEBODR@SCOBVA.COBLESKILL.EDU>  
**Subject: New homebrewer**

Hello All,

I am a new homebrewer and have just finished brewing my first batch. I tried my first bottle and the results where positive. The amber lager I brewed had I little bite to it but all in all was good beer. I would like to know where and if I should buy some groulch (? spelling) bottles. And also where I can purchase supplies (are there cat. of supplies) for them? Also, I have a starter brew kit, where can I purchase kit supplies.

Thank you

Dan Sidebottom

Warnerville New York

Daniel R. Sidebottom

Coordinator of Computer Services

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Bitnet: sidebodr@snycobva

Internet: sidebodr@scobva.cobleskill.edu

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Date: Fri, 14 Jan 1994 09:48:54 -0500  
From: ambroser@apollo.dml.georgetown.edu (Bob Ambrose)  
**Subject: Don't know who to send this question to**

Yesterday, I sent a reply about sending "stuff" through the mail.

The HBD sent back a message saying it was received and that "57 articles are ahead of you". Well, my question is: What happened to my reply and all of the other replies. I see only 28 replies in todays HBD.

Is there a default limit and 28 is the cut-off point, throwing out the other 29 replies? What happend to my reply?

Bob

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Date: Fri, 14 Jan 1994 09:57 EDT  
From: Alan\_Marshall <AK200032@Sol.YorkU.CA>  
Subject: Upper Canada

In HBD 1324, /R=HERLVX/R=AM/U=KLIGERMAN/FFN=KLIGERMAN/@mr.rtpnc.epa.gov  
writes:

> Conley asked if anyone has visited the Upper Canada brewery. I was  
> there sometime in the '80's and remember the beer was good, the tour fair,  
> and the guide less knowledgeable than most novice homebrewers. The thing  
> I remember most about the brewery is a lot of broken glass on the bottling  
> line.

I posted a review of Upper Canada's product line and their tour about  
2 months ago in alt.beer. It is also in the latest CABA Newsletter.  
I tend to agree with this poster (Don't you hate these cryptic email  
names that make it impossible to refer to the poster by name? :-), the  
tour was fair. On the tour I took, the guide was the least  
knowledgeable of the four of us (two homebrewers and I). The samples,  
both before and after where given generously, but I suspect if someone  
was trying to get tanked up, they would cut them off.

On the bottling line, It is true that UC's bottling line is old (they  
bought it used), but I think they have managed to would out the bugs,  
and the the breakage is minimal. It may also be due to their bottles  
- -- UC bottles are the favourite among homebrewers in Ontario, because  
they are so rugged. A typical UC bottle lasts 16-17 refilling cycles,  
compared to about 6 cycles for most other bottles.

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End of HOMEBREW Digest #1326, 01/17/94  
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Date: Fri, 14 Jan 94 10:24:42 EST  
From: dweller@GVSU.EDU (RONALD DWELLE)  
Subject: Miscellany

A couple of notes on threads: (sorry, work's been interfering with my life, and these are a bit out-of-date, maybe):

Someone asked about plastic carboys. I've started using the five-gallon kind and am pleased so far. I got it by paying a \$7 deposit and buying 5 gallons of "spring" water at a local water shop. Only one of the water dealers in the area would do this--the rest wanted me to sign contracts to have water delivered to my office for the next century before they'd let me take out a plastic jug.

I went to the plastic carboy after I broke my second glass carboy, dropped it 3 inches to the cement basement floor and it shattered. It was partly a matter of have-five-homebrews-relax-five-times-and-fumble-finger-while-cleaning-the-carboy, but also I find that a strong chlorox solution makes the surface of the carboy very slippery. If I ever get glass again, I'm also going to buy a pair of those gloves that NFL wide-receivers wear.

The plastic carboy is working okay, but it's not as nice to use as glass--you can't see through and watch the trub settling or the bubbles burping as nicely. I also think the plastic is harder to clean than glass, but that's hard to tell.

another thread...

I saw someone was bad-mouthing Freshops out in Oregon and I just wanted to say that I put in my first order a couple months ago and was very happy with service and product both. The guy on the phone told me up front about the "handling" charge, so it was no surprise. I'll order from them again. And, of course, no-commercial-involvement-whatsoever-except-for-the-half-mill-invested-in-the-company-and-my-obligation-to-keep-the-owner's-wife-happy-whenever-the-owner-is-away-doing-whatever-it-is-that-hop-owners-do-that-makes-their-wives-so-lonely-etcetera-etcetera.

another thread...

If someone is re-doing the yeast-faq, a good piece of information for some of us would be a comment of performance at non-ideal temperatures. Like many, my brewery is in the basement and I can't even hope to control temperature even if I wanted. I use mostly California Lager and Canadian Ale yeasts (sorry don't have the brands & numbers at hand) because the lager works well at higher-than-lager temps and the ale works well at lower-than-ale temps. I would like to try other yeasts but hate to invest the money if they're not going to work well or work at all, besides which my supply can barely keep up with the demand as is, and if I have one ruined batch I'll have to go squander money on store-bought.

And, thanks to all for all the good, interesing  
threads & thoughts on HBD, a good way to start the work-day.

Ron Dwelle (dweller@gvsu.edu at Internet)  
The Grand River Brewery  
"It Can't Taste As Bad As The Water!"

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Date: 14 Jan 1994 08:57:00 -0600 (CST)

From: "Michael D. Hansen (708) 938-3184" <HANSEN.MICHAEL@igate.abbott.com>

**Subject: calculation of specific gravity**

I am looking for charts, tables, etc. on how to calculate specific gravity for different combinations of malt extract, spray dried malt, specialty grains, adjuncts, batch size, etc. For example, if I brew an X gallon batch with Y lbs of malt extract, Z lbs spray dried malt and W lbs of 2 kinds of specialty grains how does one calculate what the specific gravity SHOULD be. Does anybody

know of any good references that could provide this? TNCJOHB gives a VERY limited discussion of this in one of the appendices but it is not sufficient for most cases.

TIA and brew on my friends!

Mike Hansen (HANSENMD@RANDB.ABBOTT.COM)

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Date: Fri, 14 Jan 94 10:41:48 EST

From: "Paul Austin (8-293-5810 or (914))" <huckfinn@vnet.IBM.COM>

**Subject: Tillson Science and Hobby Emporium**

I wrote in the last digest that this establishment had an 800 number, I was wrong. the only number is 914-658-3212.

Apologies,  
Paul Austin

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Date: Fri, 14 Jan 94 9:47:58 CST  
From: Anthony Johnston <anthony@chemsun.chem.umn.edu>  
Subject: Pumpkin "Stout"

Here is a recipe that I formulated as an experiment/modification of a previous recipe that I posted. I had intended it to be a stout, but wimped out on the large amounts of roasted barley and other dark malts necessary for the style at the last minute. Here is the recipe

2 cans (29 ounces each) of libby's 100% Pumpkin (not pumpkin pie mix)  
8 oz Flaked Barley  
4 oz Belg. Special B  
6 oz 60 L Caramel (Briess)  
3 oz Chocolate Malt  
2 oz Roasted Barley  
1 3.3 lb can DMS diastatic malt extract  
"Mashed" above ingredients at 150 F (65 C) for 30 mins, then sparged through grain bag. A real mess. Final volume = ca.3 gallons  
Added 3.3 lbs of Amber Briess Extract and commenced boiling.  
Hops/Spicing  
1 oz Northern brewers Plugs 7.5% 60 mins  
0.5 oz styrian goldings 5.3% 30 mins  
0.5 oz Hallertauer Hersbrucker 2.9% 10 mins  
1 cinnamon stick (2 inches or so)  
0.25 tsp coriander, ground  
0.25 tsp cardamom, ground  
0.5 tsp ginger, ground

All spices were added with the Hallertauer Hops in the last 10 mins.

O.G. = ??? (Thank goodness Ive got my computer now so that I can stop trying to read my own handwritten notes.)

F.G. = 1.015 (Fairly thick stuff)

Yeast was Red Star Ale Yeast, rehydrated in some cooled boiled wort. Beer was kegged/force carbonated and almost completely gone in one evening of Christmas partying.

NB: Canned pumpkin dissolves into a horrendously fine mush that will settle to the bottom of your primary and cause you to lose up to 1 gallon or more (it does not firmly settle out.) Are the results worth it? I think so, but I will only do 2 or 3 pumpkin brews a year for the holidays, because it is messy. I would think that using fresh, cooked pumpkin cut into 1" cubes or so might strain out better, or they might break down in the mash to a consistency similar to the canned stuff. Anyone try this.

On a similar note: The leftover beer was left in the keg in my unheated garage and froze. Is this detrimental to the beer? I have not tasted it since I got back.

On a dissimilar note: Where does one obtain agar for culturing yeast?

anthony johnston  
anthony@chemsun.chem.umn.edu

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Date: Thu, 13 Jan 1994 16:34:32 -0500 (EST)

From: grayson john <jgrays1@gl.umbc.edu>

**Subject: kegging**

I have a 1/4 keg at home. I would like to use this for some of my beer if I am having a party or going camping. To put beer into the keg, I will need to remove the bung on the side. Where can I get new bungs, and how are they installed. Also, how long does beer ferment when it is kegged.

Thanks

John

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Date: 14 Jan 1994 12:36:46EST5EDT  
From: kesicki@psc.psc.sc Carolina.edu  
Subject: SNPA Yeast /Culture Question

The following is written in response to some recent postings questioning the integrity of the SNPA Yeast as it comes from the bottle.

I am a loyal user of the Sierra Nevada Yeast. From my experiences, it is perfectly clean and free of anything that might affect the finished beer. I brew all-grain batches and am very satisfied with the results of using it in pale ales, porters, and stouts.

I usually just make a starter culture (1oz DME, 1-2 cups H2O, a few hop pellets, dregs of 2-3 bottles SNPA) a few days before the brew date. I always make sure to flame the neck of the bottles before dumping the dregs into the starter. I've done this numerous times (10) in the last several years, and it always works very well. In fact, I usually get several batches out of the yeast by repitching fresh wort onto the yeast of the primary or secondary of a previous batch.

I suspect that some of the comments about the yeast were made by people who have never used it, so I just thought I would add my empirical evidence, although the results are still based on my opinion of the finished products!!! :)

Culture Question: To save time, I struck the yeast out recently on petri dishes. The medium was made with DME, water, and agar-agar from the oriental grocery, boiled until dissolved. The colonies grew after a few days so I wrapped the plates up and put them in the frig. One month later, I opened one to inoculate a starter, and the thing smelled sour, cidery, or like vinegar. There were no obvious colonies of anything else on the plates. Is this normal (I don't think so) but it may be due to something in the agar-agar. Oh yes, I checked the other plates as well--same deal. Any thoughts?

Ed Kesicki  
Dept of Chemistry  
The USC  
Columbia, SC

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Date: Fri, 14 Jan 1994 08:55:11 -0700  
From: Michael Howe <howe@gwl.com>  
Subject: Beer Across America

Hello all,

Not directly homebrew related, I suppose, but here goes:

I am looking for fellow members of "Beer Across America". I received a year membership for Christmas (thanks mom!) that is to begin in January. I have yet to receive my first shipment. My question is: when do these shipments usually go out (i.e. beginning of month? end of month?). What are the selections for this month. Will I receive some sort of guide with all of the forthcoming selections.

Please note that I am still relaxed and not worried, just a bit impatient :-)

Thanks in advance,

Michael Howe            e-mail : howe@gwl.com

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Date: Fri, 14 Jan 94 09:54:00 PST  
From: Patrick Seymour <seymour@ucs.ubc.ca>  
Subject: Re: Pangalactic GargleBlaster

I've got an interesting receipe for a Pangalactic GargleBlaster, it consists  
of:

Gin

Squirt

Cranberry Juice

..... and the secret ingredient ..... Dry ice

Cheers

PS

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Date: Fri, 14 Jan 94 9:45:39 PST  
From: rkaye@denali.csc.calpoly.edu (Mr. Raytrace)  
**Subject: Insulin Tests**

I remeber quite a while back there was some discussion that involved using an insulin test to test the sugar content of a beer, in order to determine the proper amount of priming sugar.

Of course, I didn't save the article.

In my brew group we are having problems getting our brews to a regular head consistency, and I'd like to get more information, any at all actually, about these insulin tests. (Were they sugar tests to diabetics?)

How are they used, and what scales and ratios should be used?

-ruaok

Robert Kaye -- rkaye@denali.calpoly.edu

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Date: Fri, 14 Jan 94 11:18:16 -0400 (CST)  
From: tony.storz@atomiccafe.com  
Subject: LACTIC ACID IN BEER

For those that have experimented with adding Lactic Acid to finished White Wheat beer (ala Celis), to simulate the secondary lactic bacteria fermentation that Pierre uses, please provide details via HBD or Mail me at tony.storz@atomiccafe.com. For those who have mailed me questions about the Celis Clone recipe that I posted, and had their mail bounce, please note new address.

Thanks.

Tony Storz <Houston>

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Date: Fri, 14 Jan 1994 10:18:24 PST  
From: Scott Murphy <scott@gordian.com>  
**Subject: list of home brew clubs**

Mark Simpson writes:

>I was preparing a mailer for the first annual "America's Finest City  
>Homebrew Contest" and I was wondering if anyone had the updated copy (or  
>address of) the list of homebrew clubs and their contacts?

I am keeping a list of email contacts for different homebrew clubs  
around the country. If anyone wants it let me know.

scott

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Date: Fri, 14 Jan 94 10:48:46 PST  
From: pickerel@micom.com (Don Pickerel @ Micom.com)  
**Subject: mail order FAQ**

I've been sending out a file of recommendations that were sent to me a while back. I've probably missed some and if you haven't heard from me after requesting the list something happened to the mail. I would be happy to format the list ( it's about 25k now) but do we want to post anything that large? Or I could upload it to a site if I knew who was responsible for it.  
Any suggestions?

- - -  
-Don-

- ----  
-Don-

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Date: Fri, 14 Jan 94 12:26:34 MST  
From: Earle M. Williams <earlew@drc.usbm.gov>  
Subject: Clone for Pangalactic GargleBlaster

jim@n5ial.mythical.com (Jim Graham)

Also, even though this isn't really a beer, does anyone know how to make a reasonable clone of a Pangalactic Gargleblaster? :-)  
(Non-Hitchhiker's fans, ignore this....)

I use the following recipe, but it requires a willing partner:

1 brick Au, 10 kg (22 lbs)

1 lemon, thinly sliced crosswise

Cut the lemon slices partway, like you would for putting on the edge of an ice tea glass. Untwist the lemon slice and place on the gold brick. Using a small piece of twine, tie the lemon slice to the brick. Hand the concoction to your partner, and have them whollop you in the head. When you come to, return the favor. Silver or platinum may be substituted for the gold, but the flavor is not as smooth. ;)

Children should not attempt this without adult supervision!

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Earle M. Williams  
U.S. Bureau of Mines  
Denver, Colorado USA  
(Internet) earlew@drc.usbm.gov

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Date: Fri, 14 Jan 94 14:28:30 EST  
From: Todd Anderson <TAND1698@URIACC.URI.EDU>  
Subject: Bahamian Brew and NYC Pubs

Greetings!

I just returned from the Bahamas and 90 degree weather to 20 degrees here in lovely Rhode Island. Anyway, while I was enjoying the sun, I quaffed many a beer which included Kalik, the only Bahamian Beer. It was very good. Tasted like an Amstel, but wasn't a light beer. They also have a Kalik Gold brand. This is a high alcohol beer and actually has the words "EXTRA STRENGTH" on it. Kind of reminded me of a tylenol bottle. Anyway, this definitely has a punch. Also a golden lager, the natives told me it had approx. 7% alcohol.

Has anyone seen Kalik in the States. One American there said they saw it in a Philadelphia store, but I've never heard of it. Any hints would be welcome.

Continuing on the subject of beers in the Caribbean, I was surprised not to any pale ales in the area. From what I've read about this style of ale (mostly from Papazian), wasn't this used by the British troops in all of the tropical colonies because it was much more resilient to the heat. Maybe they have it in Jamaica or some of the other islands. Guinness was very popular down there.

Finally, I would like to add to Michael Yee's listing of great pubs in Greenwich Village. If you walk a few block west from Burp Castle, I would recommend the Peculiar Pub (brews from all over the world), The Laughing Lion, The Slaughtered Lamb and The White Horse Tavern. Both the Slaughtered Lamb and the White Horse have their own specialty brews. Both are excellent.

Cheers  
Todd Anderson, Poli-Sci Grad Student at University of Rhode Island  
TAND1698@URIACC.URI.EDU

"Promote World Peace thru Beer"

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Date: Fri, 14 Jan 94 13:42 CST  
From: korz@iepubj.att.com  
Subject: "Dairy barn" lagers/Acid blend

John writes:

>I've been advising a local BOP on all-grain brewing and yesterday the owner  
>called me with an intriguing problem. Seems that for some reason his all-  
>grain lagers have the flavour and aroma of "a dairy barn". I assumed this  
>meant that it had a grainy or grassy flavour and aroma and suggested several  
>reasons why these aromas might be cropping up. But then I asked him how his  
>ales were turning out and he told me that they showed no signs of the same  
>flavour or aroma. Of course, I told him right away that the problem must be  
>yeast related. He's using a dried Maori lager yeast (ironically, it comes  
from

It may not be yeast related -- it may be related to the vigor of the ferment.  
Part of the reason that a little bit of DMS (dimethylsulfide) is a  
characteristic of many well-made lagers is that the slower evolution of CO2  
in a lager drives-off less of the DMS that is produced during the boil and  
during chilling. Perhaps it's DMS that they associate with "a dairy barn."  
If so, then maybe they can reduce the DMS produced with a more vigorous boil  
and make sure that the pot is not covered completely during the boil so that  
DMS can be driven-off during the boil.

If it's not DMS, perhaps it's a product of poorly-stored grain that gets  
driven off during the more vigorous ale fermentations. Or, maybe it is  
the yeast. Have them dry Wyeast Bavarian Lager #2206 and see if they still  
have the problem.

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Question: Has anyone ever successfully used "Acid Blend" for acidifying  
a mash or your sparge water? It's a blend of Malic, Tartaric and Citric  
acids.

Al.

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Date: Fri, 14 Jan 94 15:29:38 EST  
From: steve@garnet.spawar.navy.mil (Steve Jacobs)  
Subject: Pangalactic Gargleblaster

> Also, even though this isn't really a beer, does anyone know how to make a  
> reasonable clone of a Pangalactic Gargleblaster? :- ) (Non-Hitchhiker's  
> fans, ignore this....)

A long time ago, I saw a receipe for a Pangalactic Gargleblaster. I don't know  
if this is the version you were looking for, but here goes:

Soak 6 - 8 Cayenne peppers in a half liter of 100 proof vodka until  
the vodka takes on a yellowish tinge (and the peppers become nearly  
white). This takes a few months.

Prior to serving, cool the vodka in the freezer for an hour or so.

Mix equal parts of cold pepper-vodka with peppermint schnapps.

Enjoy (if possible)!

Please note: I am not responsible for any cranial or intestinal distress  
caused by ingesting this "drink".

Steve Jacobs (steve@garnet.spawar.navy.mil)

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Date: Fri, 14 Jan 1994 17:56:49 -0600 (CST)  
From: Dave Smucker <TWF99@ISUVAX.IASTATE.EDU>  
Subject: Oxygen vs. Air

More than six months ago I ask in this forum the impact of using pure Oxygen rather than air for "aerating" the wort prior to adding your yeast. Several email replies suggest that it works very well and would improve my beer.

Well, after 5 patches (15 gallon) of using pure oxygen I can confirm that it works very well and in my opinion is the single biggest improvement I have made in one step in my beer.

What I use is straight welding oxygen through a stainless steel "air stone" at the end of a length of 1/4 copper tube. I use a 1/4 plastic tubing to connect from the end of my welding hose the copper tube and run this at about 2 psi into my 15.5 gallon keg fermenter while I transfer the cooled wort from the brew kettle.

While I sure this will start some of you off again I have not seen shorter lag times but rather much larger yeast build ups and much faster ferment times. Ferment times are at least half of my old method and in some case about one third. At the most lag times are cut by 1/12th. I use a build up starter by first using a pack of Wyeast in a pint of 1.040 wort followed 12 to 24 hours later by pitching this to 3 quarts of 1.040 starter. I then pitch the whole 3 and 1/2 quarts after 24 to 48 hours to my 15.5 gallons fermenter.

What I believe the higher dissolved oxygen from using pure oxygen vs. air is giving me is growth of yeast to a much larger number and therefore much faster ferments. (Blow off losses are also greater.)

The bottom line is that by using pure oxygen vs. air I am getting faster and therefore "cleaner" ferments. The beer just tastes cleaner. I have used this with both normal mashes and some overnight mashes and it has always worked well. More on the overnight mashes another time.

Dave Smucker, Brewing beer, not making jelly !!

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Date: Fri, 14 Jan 1994 19:21:17 -0500  
From: scnsystems%godot.dnet@gte.com  
Subject: A different kind of wort chiller (?)

Hi folks! There was some discussion a few days back about various types of wort chillers. It seems that the basic premise with wort chillers is to run some cold material (H2O or whatever) thru tubing immersed in the hot wort.

This

is the most effective heat transfer, I would guess. What I was wondering, tho, is if a slightly less but far simpler heat transfer could be pulled off simply by dunking one end of some highly conductive material with lots of surface area (like copper tubing) into the hot wort, and the other end of some equally conductive material with lots of surface area (like another copper coil) into a tub of ice water. There's no running water involved, but / considerably less fuss with hooking up to sink and whatnot. Would the thermal transfer be too slow for an effective cold break?

I must confess I missed the start of the discussion, so if this idea was already put forth at some previous date, I apologise. I try, but do not always get to read HBD, so a personal reply would be great - especially if it is to tell me I'm talking nonsense here. Thanks -- AV  
(scnsystems@gtec3.gte.com)

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Date: Fri, 14 Jan 1994 18:34:37 -0800

From: reddy@qualcomm.com (Bob Eddy)

**Subject: Pot Boiler?**

I was watching Julia Child's new cooking series a week or two ago and she had her guest chef (Emeril Lagasse from New Orleans) cooking a Louisiana Boil. He cooked up a LARGE quantity of shellfish, corn, potatoes, sausage, garlic, spices, etc. in what looked to me to be at least a 10 gal kettle. While the food looked wonderful, I immediately thought - "boiler"! He had this large pot sitting on a propane fired heating element (more like a large blowtorch!) that they referred to as a "Louisiana rig". Julia claimed that it is a common piece of equipment in Southern homes and that it is sold in "every southern hardware store". The heating element is mounted on a low stand that she claims can hold up to a 30-gallon kettle!!!

I can tell you that, watching the show, the chef had his kettle in a full, rolling boil and it didn't look like the heating element was having \*any\* trouble keeping it going. Is anyone in this forum familiar with such a device and/or know where one could be procured outside the south (like in San Diego, for instance)?

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Date: Fri, 14 Jan 94 23:23:12 EST

From: steevd@aol.com

**Subject: Hello and aeration stone ???**

Hello to all of you Inter-brewers! I have been a fan of this forum for several months (I've been d/l-ing all the digests from a local BBS), and I know what it must feel like to be mute. I have observed many conversations, but have been unable to participate - until now. I have a question. Does anyone know where I can get a stainless aeration stone? I've seen them mentioned in previous issues. I only have one requirement: they have to be cheap.i

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Date: Fri, 14 Jan 1994 20:30:59 -0800 (PST)  
From: jimmyp@netcom.com (Jimmy Patrick)  
Subject: Help (diacetyl)

Help.

All my kegs ran dry and so I made a batch of my quick Pale Ale. Impatience got the better of me and I threw the the keg in the refrigerator a little bit too soon. I believe that this knocked the yeast out before they had a chance to reabsorb some of the diacetyl. Noonan says (brewing\_lager\_beers) (pg. 156) "It is important that the fermentation temp. is not prematurely lowered and that the beer is not racked off its yeast sediment until the diacetyl has been reabsorbed."

Well, I have prematurely lowered the temp. AND racked the beer off the yeast. OOOPS! Now the only yeast is whatever is still in suspension.

The Question:

Can I do anything at this point??

My ideas (1) take keg out of refrigerator to warm up and wait for a few weeks to allow yeast to reduce diacetyl (slowly?) (2) reprime and (2a) pitch more yeast. (3) Drink beer as is and claim intent :->

Any thoughts etc. would be appreciated. (the beer is drinkable but not what I had in mind. Pale ale 1.040 OG 1.012 FG

Thanks in advance. Answers here or to jimmyp@netcom.com.

Jimmy

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Date: Sat, 15 Jan 94 04:19:08 EST

From: yeebot@aol.com

**Subject: Clear plastic carboys et Bizarre Beer recipies**

Howdy Y'all.

>Clear plastic carboys...

Back when I lived in LA the local tap water was so bad we used to swipe full 5gal. water bottles from the orifice and brew directly in them. Afterwards we'd just return em, not even giving them a good rinse! I bet the water guy loved that! In retrospect, the beer wasn't as good as I now know it could have been but roommates loved it anyway. I'm sure oxidation was a problem, as well as the blistering heat, the sun, etc. Hey, but I'm still alive! A little stupider though.

Also,

Am in the process of compiling a list of Bizarre Beer Recipies. Fruits, nuts (bolts), wood, meat, whatever. If you've actually brewed and drank it, comments would be appreciated.

No recipie too outlandish! If I get a good enough response I'll make it available somehow to HBDer's. Thanks in Advance.

Mike Yee  
Angst Brewing Co.

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Date: Fri, 14 Jan 94 07:13:00 -0800

From: jim.king@kandy.com (Jim King)

**Subject: Tahoe area breweries**

In answer to requests for Lake Tahoe area breweries:

I just got back from there. I didn't find any north Tahoe pubs, but there is a microbrewery (no pub) near north shore that makes a pretty good product. Try Tahoe City brewery's Red. It is on tap all over the city, including at the bars at the base of Sugar Bowl, and Squaw Valley

Also, there is appearantly a pretty good pub in Truckee (on the 80 freeway, which is the accessway to North Tahoe.)

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Date: Fri, 14 Jan 94 17:01:00 -0800  
From: jim.king@kandy.com (Jim King)  
Subject: Ft. Walton area Brewshop

H>73 DE N5IAL (/4) < Running Linux 0.99 PL10 >  
H> jim@n5ial.mythical.com ICBM: 30.23N 86.32W  
H> || j.graham@ieee.org Packet: N5IAL@W4ZBB (Ft. Walton Beac

Ft. Walton beach brewers! My mother lives in Panama City. Do you know if there are any good homebrew supply shops in the PC/Ft. Walton/ etc. area?

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Date: Sat, 15 Jan 94 09:30:32 EST  
From: ivan@mutt.cs.jmu.edu (Ivan Shantz)  
Subject: carboys/groc. brewing?

Re: Carboys:

A short range advantage to NAFTA may be availability of glass carboys. My former brewing partner's folks are retired to Mexico and they brought us some carboys. Seems glass carboys are plentiful and cheap south of the border. The political/economic ramifications are better debated in another forum however opportunity knocks for some enterprising border runner.

Re:: grocery store brewing

For various reasons, involving the moving of my brewing partner, sloppy practice on my part resulting in a killer batch and ultimatums from my wife I quit brewing. However while dicing through the cupboards I discovered a Munton & Fison stout kit which had been pushed into a corner. Thing is at least 2 yrs old. I assume the yeast is questionable at best. The top of the can is pliable which leads me to believe that the seal is intact and everything is all right inside the can. I hate to throw the thing out but don't want to make the 40+ mile trip to the closest brewing supply for 2 reasons. 1. isn't efficient for only one batch.

2. #1 plus if I get in the place again will be tempted to get paraphernalia etc and get back in the brewing business which really, really doesn't fit life right now. I accept that kit brewers are one of the lower life forms however is there some way that I can use grocery store products and come up with something palatable. Can I get a yeast start from some live brew from the local college bar and if so what brand is best. (Is bottle Guinness live?) Can I substitute corn syrup for corn sugar? If so at what rate? Also think I remember trying that once before and concluding that the folks must have "poisoned" it in some manner that it wouldn't ferment. Thanks for any help.

ivan@mutt.cs.jmu.edu -- % internet

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Date: 15 Jan 94 11:20:45 EST  
From: Richard Nantel <72704.3003@CompuServe.COM>  
**Subject: Plastic Carboys**

I'm suprised to read that glass carboys are the norm in the U.S. and that a number of HBD readers are hoping to use cheap plastic, spring water-type carboys. Although these carboys are not safe for beer (O2 permeable), all homebrew and winemaking shops in my area sell opaque, plastic 5 gallon (6 gallon US) carboys for about \$15 Canadian (\$12 U.S.?). These carboys are designed for beer, wine, mead, etc. They're great -- unbreakable, opaque (no skunk smell in your brew from excess light), easy to clean (stains don't seem to hold well) and cheap.

One source is Gordon's Cave a Vin (514) 487-BREW  
(I'm not affiliated in any way, just a customer.)

Richard Nantel  
Montreal, Quebec  
Canada

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Date: Sat, 15 Jan 1994 10:47:32 +0000  
From: f\_rushingrg@ccsvax.sfasu.edu (Ron Rushing)  
Subject: Help With Heat--

Greetings From Nacogdoches--

Can someone point me towards information regarding burners ? I've been using a natrual gas stovetop, a cajun cooker-type propane burner, and a small homemade natrual gas burner. All have worked fine with small batches, less than 5 gal.

My brewing friends and I have decided to move up to larger batches. We've been using 15gal SS kegs with false bottoms.

All works well, except for heating the water ! It takes WAY TOO LONG (1-2 hours) to bring water up to boil. We've also been considering larger boils (> 25 gal), if a heating solution can be found.

Some of you folks may have some suggestions for burners and related attachments--

Please respond directly as I don't always have tome to scan the HB list.

TThanks--

Ron Rushing  
S.F A University- Education Media Center  
Nacogdoches, TX 75962  
f\_rushingrg@ccsvax.sfasu.edu

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Date: Sat, 15 Jan 1994 12:06:47 -0500 (EST)  
From: "THE FOURWHEELIN' 'TALIAN WANNABE JOKEMEISTER."  
<AD75173%LTUVAX.bitnet@CUNYVM.CUNY.EDU>  
**Subject: More shipping talk**

IMO, we have concluded that it's possible to send homebrew to people.  
What do all of you think about sending homemade wine to another country,  
like Italy? Is it more risky because of international laws?

Aaron

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Date: Sat Jan 15 10:27:44 1994  
From: darrylri@microsoft.com  
Subject: Ur Maerzen, Plastic Carboys

korz@iepubj.att.com writes:

> "Ur" means "original," as in "Urquell," which means "from the original  
> source."  
> However, I've seen several breweries add the "Ur-" prefix to some of their  
> beers and they all can't be the original. I believe, however, that Gabriel  
> Sedlmayr of the Spaten Brauerei, \*was\* the first to brew Maerzen/Oktobertfest.  
> Please note that it was modeled after Anton Dreher's Vienna style beer.  
> Bring on that BJCP exam -- I'm sure I can make National this time!

Actually, I think that it was his son, Joseph Sedlmeyer, who formulated the original Oktoberfest/Maerzen styled beer for an 1870s Oktoberfest. Gabriel, along with Dreher and the brewers in Pilsen, really brought on the pure culture lager revolution in the 1840s. BTW, Joseph's initials are in a lovely mosaic on the outside wall of the Spaten brewery along with Gabriel's, on Marsstrasse behind the Hauptbahnhof, if you ever visit Munich. Don't bother trying to get a tour during the Oktoberfest, however. It doesn't work -- I've tried.

Sorry, Al, back to the books. ;-)

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GANDE@slims.attmail.com writes:

> Subject: 5 gallon PLASTIC carboys  
>  
> .From: <GNT\_TOX\_%ALLOY.BITNET@PUCC.PRINCETON.EDU>  
> >We have these 5 gallon plastic carboys at work. They look just like  
> >the glass ones, except they're made of clear plastic. They have to  
[...]  
> I thought this would be a real cool idea too, Andrew. Seems the  
> problem is that those clear plastic water carboys are oxygen  
> permeable, which would oxidize your batch terribly - especially if  
> you lager in them for a substantial period of time.

It's true. These are made from polycarbonate, and they are somewhat porous to O2. However, not \*that\* porous. I use them all the time, and for lagering beer for several months, too. I think they work wonderfully well: they are very light, they don't break, and they are easy to sanitize. I run boiling water into them to do the later, and I've not had any problems with them.

--Darryl Richman

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Date: Sat, 15 Jan 1994 13:23:10 -0600 (CST)  
From: "Thomas J. Ramsey" <tjram@ccwf.cc.utexas.edu>  
**Subject: Ur-typ**

In a recent HBD I saw the following:

> From: mbunster@hibbs.vcu.edu (Mark Bunster)  
> Subject: mmm--tasty!

> What can be said of an "Ur-Maerzen"? (My Deutsch tells me "very Maerzen",  
but  
> that doesn't help much.) Spaten claims this on their Oktoberfest.

Well my German (B.A. ... working on M.A. and eventual Ph.D. in Germanic  
Languages, if that means anything) tells me that they are claiming to be the  
original Maerzen. Ur means original (with definite connotations of rising  
from the primordial (sp?) ooze).

Other than that I'm sure that lots can be said about this beer, but I'll  
just leave it at that.

Tschuess,  
T.J.

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Date: Sat, 15 Jan 94 13:33:19 MST  
From: npyle@n33.stortek.com  
Subject: Re: 1st batch / Kitzinger Yeast

Shawn Kennedy asks:

>1) my kit has only one fermenter, yet the directions refer to 2! Do  
> I need a second one for the priming sugar mixing stage?

You can get by with 1, but 2 is better. The normal procedure (using 2 vessels) is to boil up the priming sugar and water, then dump it into the 2nd vessel. Siphon (rack) the beer into this vessel, so as to mix the priming sugar. Finally, rack the beer into the bottles and cap them.

With only one vessel, you'll have to pour the priming sugar mixture on top of the beer in your fermenter. Then, mix it (which stirs up a lot of trub) to ensure even carbonation across all the bottles. Finally, rack it into the bottles and cap them. The drawback to this method is that you'll end up with more "stuff" in the bottles along with the beer. It will settle to the bottom of the bottles, but you will have more of it to try to avoid when pouring your beer. For your first batch, this is fine, but you may want to look for a bottling bucket, or better yet, a carboy.

>2) It says "use a hydrometer" (which I have) to monitor fermentation.  
> Do I wait until the fermenter steadies at a single value before  
> I bottle, or do I look for a particular numerical reading? The  
> directions aren't clear on this.

I would bottle it if it is stable, and anywhere below 1.015.

\*\*

J. Hunter Heinlen writes:

>3rd. Does anyone know anything about the Kitzinger Pure Yeast Culture? It's  
>from West Germany, and has the label 'Liebfrau-Milch' on the box top. I  
>purchased it from the beer yeast section of my local home brew shop, but the  
>instructions indicate that it may be for wines and fermented fruit juices.  
>TIA for ANY info. ANY AT ALL.

Well, I don't know anything about Kitzinger but I do believe Leibfrau-Milch means "mother's milk" and refers the German white wine. I would bet that it is a wine yeast.

Norm

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Date: Sun, 16 Jan 94 11:51:37 EST

From: mattb18591@aol.com

**Subject: Re: #2(2) Homebrew Digest #1325 (January 15, 1994)**

Please cancle my subscription to the homebrew digest. I have an account on the net and will not be needing to get it through AOL anymore...

Matt

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Date: Sun, 16 Jan 94 23:26 CST  
From: XLPSJGN%LUCCPUA.BITNET@UICVM.UIC.EDU  
Subject: Two worts, One Secondary Steam Beer

Dear Fellow Brewers,

I've just finished pitching the rehydrated lager yeast (stop gasping!) into my wort, but I'm beginning to worry about the fermentation method I've chosen. I recently purchased Mares's book, "Making Beer" which sparked my interest in trying to brew a steam beer. So I purchased the ingrediants listed in Papezain's book for his only steam beer, varying only the boiling hops. Mares discussed how the California style steam beer (Anchor) was brewed in relatively shallow open primary chambers, then racked to secondary chambers for clarification.

I wanted to replicate this as much as a novice home brewer could, so I used two 5 gal carboys, each filled to 2.5 gal level, adding one gal water first and syphoning the concentrated wort into each to make 2.5 gallons. But the problem occurred when the concentrated wort was all gone, but there was still approximately 1 more gal still to go to make 2.5 gals! Plus, the syphon clogged at the end of the process, leaving me no other choice but to pour the last bit of the brew into the carboy. So now I have one carboy with 1 gallon of watter added to 1.5 gals of concentrated wort to make 2.5 gals, and a second carboy with approximately 2 gallons of water added to .5 gallons concentrated wort to make 2.5 gallons of very low gravity wort.

So the questions are 1) because I expect that the fermentation times for both carboys will be different, will one run a greater risk of infection simply by waiting for the other to finish before I blend the two into a single 5 gal secondary vessel? 2) If so, then how can I tell? 3) Will blending the two spoil the batch (even if my anal retentive cleaning has minimized the possibility of infection)?

As always, I sincerely appreciate any and all replies and advise.  
Thanks in advance,

John

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Date: Fri, 14 Jan 94 09:39:46 -0800 (PST)

From: P Brooks <pbrooks@rig.rain.com>

**Subject: Wyeast #1084**

In HBD #1324 Carl Howes is overheard to say,

> of the wort while pouring it into the primary. Considering the vigor of  
> fermentation on my last two batches it's the only reason I didn't wind up  
> with a fermenter bomb. BTW, for those who haven't used it yet, if you use  
> Wyeast #1084 (Irish Ale) USE A BLOWOFF!!! The first batch I used that yeast  
> on (a stout) blew the airlock off the (6 gallon) carboy. Back to my

Quick question Carl - what was the temp of your ferment? I've use 1084 for  
the

first time(s) in my last two batches [a brown and a blond] and both of them  
were the longest slowest most invigorous (is that really a common word?)  
primaries I've had (8 and 14 days respectively). Previously I'd been using  
Wyeast #1098, and often I've have a complete ferment in 36 to 48 hours. The  
only variable that really changed other than the yeast was the temp in the  
basement - from an average of about 63-64(F) to 59-60(F). Since the brown  
tasted quite fine when I racked it to secondary (haven't got around to racking  
the blond - it's been one of those weeks) I'm not worried (yes, the 'W' word),  
but was wondering if anyone could share their experience with 1084 ferment  
times, temps, and degrees of vigorousness. Digest or e-mail would be great.  
Thanks.

ciao,

pb

- --

pbrooks@rig.rain.com

Renaissance Information Group

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Date: Mon, 17 Jan 94 11:13:53+010  
From: david@eiscat.no (David Tetenbaum)  
Subject: Electric heaters for primary?

The title says it all. Please share your experiences with the following devices: Brewbelts, heater trays, and/or immersion heaters. I have a real problem with temperature control, and these appear to offer a solution.

Thanks in advance,  
David

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Date: Mon, 17 Jan 94 07:45 EST  
From: <GNT\_TOX\_%ALLOY.BITNET@PUCC.PRINCETON.EDU>  
Subject: Plastic Carboys

Here's a basic summary of my replies on the use of Plastic Carboys.  
The basic consensus was "GO FOR IT! ROB YOUR COMPANY BLIND!!"

However, I was cautioned by all that I must be very careful of  
scratches on the plastic. A carboy brush would probably be out of the  
question for a plastic carboy. Scratching would be quite easy  
with this baby.

All yo people with Canadian E-Mail addresses that responded(notably  
Mr. Blackmoore), my mailer can't handle an canadian E-Mail address for  
some reason. Sorry guys.

Andrew Pastuszak  
Philadelphia, PA

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Date: Mon, 17 Jan 94 08:08 EST  
From: <GNT\_TOX\_%ALLOY.BITNET@PUCC.PRINCETON.EDU>  
Subject: plastic carboys

Ok, now I've made a fool of myself. The posts on the HBD themselves have warned me to keep away from using plastic water jugs. The kind people who e-mailed me, had a vastly different opinion than those that posted to the HBD.

My new question is: if I buy a food grade plastic bucket, how oxygen permeable is it? Can I lager in that, or do I have to use glass?

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Date: Mon, 17 Jan 94 10:03:17 EST

From: 17-Jan-1994 1001 -0500 <ferguson@zendia.enet.dec.com>

**Subject: cornelius keg parts source**

I've used BCI in TN (800-284-9410) for keg parts. O-rings for poppets, O-rings for caps, etc. They are all pretty cheap. Buy lots when you do buy just so ya have 'em.

Also, they sell Cornelius kegs (re-cond) for about \$26.00 or so; the single-handled ones may be cheaper. They also sell the 3-gal kegs too.

No affiliated, just a satisfied customer.

JC Ferguson

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Date: Mon, 17 Jan 94 10:45:11 -0500

From: glasheen@husc.harvard.edu

**Subject: clip art for labels**

I was hoping someone out there might be able to give me advice. A couple of days ago someone recommended going to [sierra.stanford.edu](http://sierra.stanford.edu) to get beer label images and sure enough there are a bunch of images as well as recipes (Cat's Meow). However, when I downloaded the images they were in MS Word format. I tried to view them in Word but they were gibberish. I then noticed they had .jpg as a suffix so I thought they might be in the image compression format "jpeg". When I tried to view the images in Jpeg Viewer 2.0 the program couldn't get at the images. I did all of this on a Mac. Maybe I have Jpeg Viewer set up wrong. Any advice concerning beer label clip art would be greatly appreciated.

Thanks

Jim Glasheen

glasheen@husc.harvard.edu

grubby grad student

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End of HOMEBREW Digest #1327, 01/18/94

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Date: Mon, 17 Jan 94 10:30:59 EST

From: Lee=A.=Menegoni@nectech.com

**Subject: Setting up a competition / HBD back log**

To the poster that thought running a competition would be fun and easy. It isn't, its a lot of work, picking up the beer, storing it correctly getting a facility to accomodate judging. Then there is the issue of experienced judges. The entrants deserve competent, AHA BJCP, approved judges, you will need at least a dozen, you may need to provide accomodations and transportation after the event. If you really want to have a competition you should volunteer to work at one, see whats involved, talk with the organizers, then decide if you want to have one and how many styles to judge.

RE: excess back log on HBD. One way to reduce it, less wasted space. Why do people have to repost a many lines of a post, paraphrase and answer. long signatures at the end waste space, name and email address are enough.

Lee Menegoni            lmenegoni@nectech.com

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Date: Mon, 17 Jan 1994 08:23:51 PST

From: WLK.Wbst311@xerox.com

**Subject: Microwave for Sterilization**

In reference to John Glaser's suggestion:

>Just out of curiosity, has anyone used a microwave oven for  
>sterilization of stuff. It seems to me that many  
>difficult-to-sterilize, particularly plastic stuff like tubing, could  
>be put in a microwave along with a cup of water, so you don't ruin  
>your oven ( or to absorb excess micros, of course :) and nuked for a  
>bit. Has anyone tried this and lived to tell?

Unfortunately, microbes are in fact too small to couple (absorb) microwave energy. I'm not a physics person, but I do know that living objects below a certain size can happily mill about in a very strong microwave field, such as flies, ants and a the like (don't ask me how I know this), so certainly a microscopic pathogen would be practically invisible to such an energy field. It is almost analagous to a trying to receive a long wave radio signal with a stubby antenna, you simply do not have enough length/area to efficiently couple radio energy to your radio.

Have fun

Bill King@ Xerox Corp., Rochester NY

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Date: Mon, 17 Jan 94 09:22:00 PST  
From: "GEISER, Chris (x-4851)" <Geiser@po1.rb.unisys.com>  
Subject: Brewing Supplies in SLC ?

I have a friend in Ogden, UT that is interested in finding a good home  
brewing supply place in the Ogden-Salt Lake City-Provo area. Private E-Mail  
to geiser@unisys.com is welcome.

TIA,  
Chris Geiser  
619-451-4851  
geiser@unisys.com

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Date: Mon, 17 Jan 94 12:42:01 EST  
From: Spencer.W.Thomas@med.umich.edu  
Subject: yeast starter -- yes

I had driven home to me recently the importance of a yeast starter. I am brewing a bock (well, it turned out a doppelbock, unless I dilute it). Over about a week and a half before I brewed, I built up a 1 gallon starter and let it ferment out (so the yeast settled to the bottom). All this at 50F, to get yeast accustomed to the right temp (my yeasty friend says that the strain I'm using (YeastLab Munich) doesn't work well if you start it warm and then cool it).

At pitching time, I decanted the clear "beer" from above the yeast slurry, leaving just enough to swirl the yeast back into suspension. Then I poured it into my carboy and put the whole works back into the fridge at 50F. Within 24 hours I had "clouds" of kraeusen, and by 36 hours, it had blown off through the airlock! I've never had a lager blow off on me before!

=S

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Date: Mon, 17 Jan 94 12:54:38 EST  
From: Allan Rubinoff <rubinoff@BBN.COM>  
Subject: blowing off / steam / etc.

I know there have been discussions on HBD in the past about the pros and cons of using a blow-off during fermentation. I'd just like to offer one bit of evidence against it.

I've brewed 9 batches so far, and used a blow-off for the first 8. In every case the resulting beer had virtually no head retention. I'm convinced that this is because the main thing that gets blown off is the protein that creates the head. For example, the blow-off from a beer I brewed recently created a huge head in the pitcher of water that I stuck the hose into. The foam was very sticky, and lasted for hours after the blow-off stopped. If only the resulting beer had that kind of head retention! My 9th batch is in the fermenter now, and this time I left enough space for the foam. (I attached a blow-off hose just to be safe -- no exploding carboys for me, please -- but no foam was lost during high krausen.) I have high hopes that this batch will have much better head retention.

\*\*

Somebody recently asked about using lager yeasts at ale temperatures, and I'm curious about this as well. I know this is done for steam beers, but haven't heard much about lager yeast used with other types of "ales."

The temperature in my apartment is between 55 and 60 degrees F these days, and I've had some problems with ale yeast almost going dormant. I recently brewed a stout, and used Yeast Lab European Lager Yeast (dry) rather than ale yeast. The fermentation was quite vigorous at these temperatures. I tasted the stout at bottling, and it seemed fine, but I won't be sure until it's done conditioning. It seems to me, though, that this approach should work OK. I would assume that as long as the temperatures are kept reasonably low (say, below 65), the yeast won't produce off flavors, but will produce fruity esters (and therefore the beer will taste like an ale). Is my reasoning all wrong here?

\*\*

Finally, on the subject of style differences between porter and stout: Dry stout does have a distinguishing characteristic, that the dominant flavor note is roasted barley; that's why it's dry. (This doesn't mean that other black ales can't have any roasted barley, just that it doesn't dominate the flavor.) But for other styles of stout, I too am mystified by what differentiates them from porters. At one time, stout was just high-alcohol porter ("extra-stout porter"), but now it seems porters tend to be higher in alcohol than stouts.

I think that there is a tendency to get too hung up on style. The AHA seems especially guilty of this; their descriptions of what is and isn't OK in a given style strike me as way too narrow. In the case of British ales, anyway, I think it is more useful to think of families of styles. For example, the pale ale family includes bitters of various gravities,

pale ales, and IPAs; you could probably include old ales and barleywines as well, though I think the high-gravity ales are a category unto themselves. Especially as interpreted by American brewers, the British styles seem pretty flexible. The arguments about whether a beer is "true-to-style" strike me as being beside the point.

For example: British brown ales generally are low in hop bitterness, and have no finishing hops. American brown ales are often quite bitter, with a lot of finishing hops. So now we have a "style" called American brown ale. Isn't this an example of style merely reflecting practice? If a beer isn't true to style, maybe it's because that style hasn't been adequately defined yet.

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Date: Mon, 17 Jan 94 14:24:54 -0500  
From: dd596@cleveland.Freenet.Edu (Marc L. Goldfarb)  
Subject: Questions/Answers/Comments

Hi all:

Someone asked a few days ago for info on growing hops.

>From the ads I've seen in Zymurgy, HopTech looks like  
the place to go for info.

Also, it seems that hops are extremely hardy and will  
grow just about anywhere, sometimes by as much as a foot a day.

George Tempel asked about all grain brewing:

I just moved to all grain 5 weeks and 4 batches ago.

I used Buffalo Bills book on building a small brewery  
for the guidelines on equipment. The only thing I  
didn't do was to buy the pump. Without that \$75 expense,

I was able to scrounge enough parts to build the whole  
thing for under \$100. It's really not as tough as it sounds.

Just read the advanced section of the bible (Complete Joy ...)  
and maybe Millers book for tips. Then, RDWHAHB.

BTW, Miller sounds pretty anal about the whole thing until  
you read at the end that he doesn't follow any of the advice  
he gives in the book.

Jeremy Bergsman was looking for a pump. It looks like the  
only game in town for a cheap high temp pump is W.W. Grainger

at about \$75.

Re: finding brewpubs in other cities, I have found that the best source of brewpub location is to call the local homebrew store. I travel quite a bit and my first call upon arrival in any city is to a store to find the brewpubs. It never fails, and at least they know what you are talking about.

And finally, a question:

After 2 1/2 years of brewing and 20 years of drinking, I should know this but I don't. What effect does temperature change have on finished beer? Specifically, if I put a keg in the refrigerator and after a week or two, if it's not empty (I know, that's practically impossible, but humor me) and I want to try something else, will I hurt the beer by taking it out, letting it warm to room temp and then cooling it down again when I'm ready to drink it?

Thanks in advance for any advice.

Since this post got delayed a couple of days due to my error in sending it, I might as well comment on the next couple of HBD's that I've received.

In HBD 1320, Kirk Anderson mentions the U-Brew stores in Canada. I'm not sure if they are legal in the U.S., but they are probably too expensive to be a viable commercial venture. They work in Canada because the taxes on alcohol are so high. They were not

set up to get people into homebrewing as much as to make beer more affordable. A great concept, but not for here.

We can buy beer for less than it costs to brew it.

(If you can call that swill beer). :-)

RE: Sending homebrew through the mail:

It must be okay. How else do all those entries get to the AHA judging sites?

RE: Homebrew on the airlines:

1) I don't believe the baggage compartment is unpressurized.

Just unheated.

2) Even though the plane may be at 37,000 ft., the cabin is at about 8000 ft. No problem.

3) I have travelled with commercial beer on the airlines.

There is no rule against it.

RE: sanitation of wort chillers:

I usually run the bleach solution from my sanitizing fermenter through the counterflow chiller to empty the fermenter. I then flush with hot tap water at a high pressure for a few minutes.

I haven't had any problems, yet.

Well, I'm finally thru HBD 1321, only a couple more to go to get caught up. (Did I just hear a giant sigh of relief)? I'll leave with a final question. I'm looking for sources of all grain recipes. There don't seem to be too many in Cat's Meow II.

TIA

Marc

P.S. I prepared this post using Word for Windows 6.0 saved as text only and my last post using the MS-DOS editor. In neither case did I double space the text, however, that is how it uploaded.

I would appreciate any help on this problem via e-mail as I'm sure it is annoying to everyone to have to deal with this problem.

TIA for any help or suggestions.

- - -

GREETINGS EARTHLINGS and HAPPY BREWING from:  
Marc Goldfarb, DIMARC BREWING CO.  
Cleveland, Ohio  
216-631-3323 or on INTERNET dd596@cleveland.freenet.edu

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Date: Mon, 17 Jan 94 13:23 CST  
From: korz@iepubj.att.com  
Subject: Competition Notice

BREWERS OF SOUTH SUBURBIA  
AHA Sanctioned  
REGIONAL HOMEBREW COMPETITION

Judging: Saturday, March 26th, 1994 at Public Landing in Lockport, IL

Best of Show Award Sponsored by SHEAF & VINE BREWING SUPPLY  
[gift certificate (plus shipping if winner is out-of-state)]

Entry deadline is Sunday, March 20th, 1994.

For more information, please call John Dalton at 708-560-0747.

Al.

P.S. Those of you who experienced the unreasonably long delay in receiving your judging forms and ribbons last year, I can \*personally\* assure you that this problem will not be repeated -- I've volunteered to help do the post-competition paperwork processing this year.

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Date: Mon, 17 Jan 1994 14:45:03 -0500  
From: hillb@charlie.ece.sc Carolina.edu (Brian K Hill)  
Subject: Micro-Breweries in Birmingham,AL

I will be in Birmingham at the end of this month and have heard that there are some good Brew-Pubs and the like there. If anyone out there knows of some must-see places there, please send me some info on them.

Thx,

Brian |->

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Date: Mon, 17 Jan 94 14:44:54 EST  
From: carlsont@GVSU.EDU (TODD CARLSON)  
Subject: Re: chilling

I saw two questions over the weekend about chilling beer that could maybe benefit from this tip. One was about the beer that froze on the front porch and the other was about using an imersion chiller (worried about cold spots). Why don't you put your fermentor in a large container of water (plastic garbage pail, primary fermentor, whatever). For the first case, the water layer between the air and your beer will buffer any temperature fluctuations and if it gets cold enough to freeze, the water in the outer tank will freeze before the beer. Likewise the tank of water would buffer the cold spots from an imersion chiller. You could also use an imersion heater (in a cold area) to maintain whatever temp you want. A final advantage is that you can always know the temp of your beer by monitoring the temp of the tank and not risk contaminating the beer.

Todd

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Date: Mon, 17 Jan 94 14:49:07 "EST"  
From: Gary S. Kuyat <gsk@sagan.bellcore.com>  
**Subject: Quest for Marris Otter Malt**  
Full-Name: Gary S. Kuyat

Does anybody know a source for Marris Otter Malt? I live in NJ and proximity (due to 50lb shipping cost) is a factor. I am primarily looking for sources KNOWN to have this, not "They have a lot, why not try ..."

- --

-Gary Kuyat  
gsk@sagan.bellcore.com  
(908) 699-8422

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Date: Mon, 17 Jan 94 14:56:33 "EST"  
From: Gary S. Kuyat <gsk@sagan.bellcore.com>  
Subject: Dr. Fix's Beer Color Article (1 of 2)  
Full-Name: Gary S. Kuyat

Color affects the appreciation and evaluation of beer in subtle but definite ways. The "halo effect" refer to a situation where a positive (or negative) response to one attribute leads to an overevaluation (or underevaluation) of other attributes. The color of beer can be a powerful but often subconscious generator of the "halo effect."

An example is the low marks given to otherwise satisfactory beers in competitions where the entry's color is inappropriate for the category. In professional tasting, the "halo effect" is generally regarded as an unacceptable bias. However, in less formal settings it reflects the natural influence that physical appearance of a food or beverage has over sensory anticipation. For this, and other reasons, color control in brewing is important, and the goal of this chapter is to review the basic issues. Before describing the test we first review the units in which beer and wort color are measured, and then review the factors that affect color in malting and brewing.

#### COLOR UNITS

Beer and wort color traditionally have been measured visually, and early on the Lovibond (degL) scale was adopted as a standard. This consists of a well-defined set of color samples that are used for comparison. A visual match with a beer or wort sample defines the degL of the sample. In modern brewing, photometric methods have replaced visual comparison, and the American Society of Brewing Chemists has developed the so-called Standard Reference Method (SRM), which is widely used. Results are expressed as degrees SRM, and for the purposes of this article these units can be regarded as the same as degL. Some examples are presented in the chart below.

#### Standard Reference Method (SRM) for Beer Color Evaluation

Color	Hue	L	Example	SRM
Yellow	light	0 - 2.5	Budweiser	= 2.0
	pale	2.5 - 3.5	Average American Lager	= 2.5 - 3.9
deep straw / gold			Average German Pils	= 2.5 - 2.9
		3.5 - 5.5	Molson Export Ale	= 4.0
			Gosscr Spezial	= 4.0
			Pilscncr Urquel	= 4.2
		Spaten Club Weiss	= 4.6	

Amber	light	5.5 - 10	Bass Pale Ale	= 10
			Whitbread Pale Ale	= 11
			Avg. Marzen/Oktoberfest	= 7 - 14
Black	medium	10 - 14	Avg. Alt (Dusseldorf)	= 11 - 25
	deep	14 - 20	Michelob Classic Dark	= 17
	above 20	Salvator (Paulaner)	= 21	
			Triumphater (Lowenbrau)	= 29
			Beliken Stout	= 76

It is important to know that totally different units are used in England and Europe (i.e., degrees EBC). This is because of the different analytical procedures that are used for measurement. The following formulas have been used to relate these units:

$$(\text{degEBC}) = 2.65 \times (\text{degL}) - 1.2$$

$$(\text{degL}) = 0.377 \times (\text{degEBC}) + 0.45$$

I have found that they give reasonable results for light-colored beers (e.g., those whose color does not exceed 4 degL); however, they are inaccurate for deeper-colored beers. Discussions with Roger Briess of Briess Malting Company indicate that these formulas are not held in high regard by professionals.

#### INFLUENCE OF MALT

After the grain is steeped with water, it is allowed to germinate, then is dried in the kiln. It is in the kiln where coloring pigments such as melanoidins in malt are formed via the Maillard or browning reaction, a very common oxidation that occurs in many foods when they are cooked or exposed to air. By controlling the kiln temperature, the maltster can control the color of the kernels and hence their coloring potential in brewing. Typical values for various malt types are shown in Table 1.

A rule sometimes used by homebrewers is that the color contributed by a malt is equal to its concentration in pounds per gallon times its color rating in degL. For pale beers this rule can give reasonable results. For example, 10 pounds of pale malt with color 1.6 degL in five gallons should produce a beer whose color is near

$$1.6 \times 10/5 = 3.2\text{degL}.$$

But for darker colored beers this rule can give erratic results. It also ignores the factors other than malt that contribute to beer color. Cereal adjuncts like rice make no contribution to beer color. Corn and unmalted barley have only a slight effect.

---

TABLE 1. Typical degL values for different malt types.

Malt Type	Color degL
-----------	------------

U.S. two-row	1.4 - 1.8
U.S. six-row	1.5 - 1.9
Canadian two-row	1.3 - 1.7
Canadian six-row	1.4 - 1.9
German Pils (two-row)	1.6
German lager (two-row)	1.7
CaraPils	1.3 - 1.8
Wheat malt	1.6 - 1.8
Pale ale	3
Vienna	3 - 5
Light Munich	8 - 11
Dark Munich	18 - 22
Caramel	10 - 120
Chocolate malt	325 - 375
Black	475 - 525
Black barley	500 - 550

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#### INFLUENCE OF BREWING CONDITIONS

Differences in brewing conditions can lead to substantial color changes in the finished beer, these effects being particularly important for beers at 5 degL or less.

Water As the alkalinity of the water increases, so does the extraction rate of the coloring pigments in malt. The mash pH has the same effect, and increasing pH leads to worts with deeper color.

Mash Color increases with the amount of contact time with the grains. Thus, a prolonged mash will produce a deeper-colored beer than a short mash.

Kettle boil The Maillard reaction also takes place as wort is boiled; therefore, wort color increases with boil time. A fact that is sometimes overlooked is that wort simmering has the same effect. The point is that this will lead to an incomplete hot and cold break, which in turn leaves more coloring elements in the finished wort.

Hops Some color is obtained from hops both in the kettle and in storage containers when postfermentation hopping is used.

Fermentation The proteinous matter produced during the cold break is full of coloring materials and, hence, removal of these materials will reduce color. It has been reported that color changes during fermentation vary with yeast strain.

Filtration This can dramatically reduce color. It should be noted that a clear beer will appear to be lighter color than turbid beer.

#### Oxidation

At all stages of brewing, air pickup will deepen beer color. This is as true of hot wort production as it is of bottled beer with head-space air.

END Part 1

- --

-Gary Kuyat

gsk@sagan.bellcore.com  
(908) 699-8422

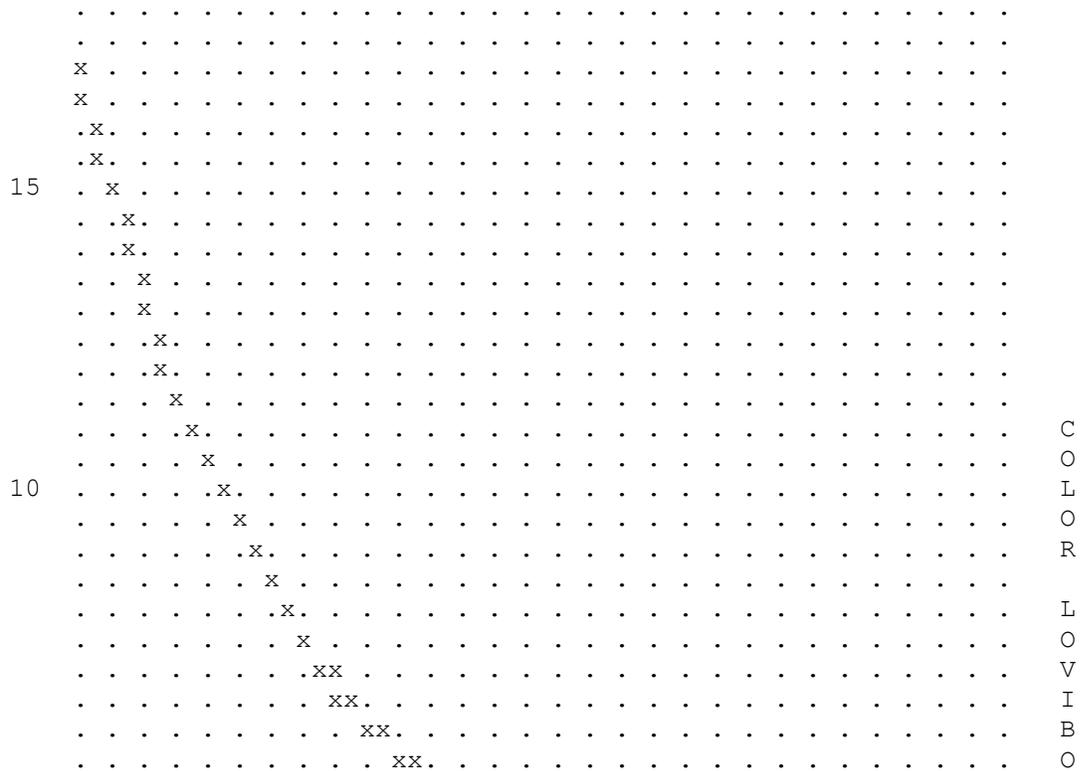
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Date: Mon, 17 Jan 94 14:56:57 "EST  
From: Gary S. Kuyat <gsk@sagan.bellcore.com>  
Subject: Dr. Fix's Beer Color Article (2 of 2)  
Full-Name: Gary S. Kuyat

BRIESS COIOR TEST

This is a simple test designed for homebrewers and microbrewers. Comparisons have shown that will give color readings with errors more than on percent for beer whose color is 17 degL or less. Beer whose color exceeds 17 degL will be essentially black in appearance. It is not particularly important to quantify color beyond this point. The standard for this test is Michelob Classic Dark. The reason is that it is widely available, and its color is known (17 degL). On very rare occasions one will come across old bottles of this beer where haze has developed because of mishandling by distributors. These should not be used in this test. By the same token, the sample to be tested should clear and free of haze. The test consists of diluting the standard with water until a color match with the sample is obtained. Figure 2 gives the relationship between the amount of water added and the degL of the sample.

This is an approximate Graph Plot. Points to plot your own accurate plot will be provided if interest is shown.





export bottles and return after comparison. Cut the water and sample beer increment from 10 ml to 5 ml.

7. When a color match is obtained, record the total amount of water added. Figure 2 gives the associated degL.

EXAMPLE - BASS PALE ALE

At the start the 20 ml of standard beer (Michelob Classic Dark) will be discernibly darker than the sample (Bass). After adding 30 ml of water to the standard, the colors will become close, and at this point the one-inch jars are needed. A match is obtained after an additional 10 ml of water is added. Thus a total of 40 ml of water was needed, and from Figure 2, we see that Bass has a color of 10 degL. Since only 60 ml of liquid was used in each bottle, the entire test could have done in the one-inch diameter jars.

Note that the relationship between degL and dilution water is not linear. For example, adding 20 ml of water to 20 ml of Michelob Classic Dark (17 degL) will not cut the color in half. In fact, instead of  $17/2 = 8.5$  degL the color will be higher, namely 13 degL (see Figure 2). This lack of proportionality is why the relationship between degL and degrees EBC can be in error. It also explains why beer color and malt color are not proportional.

At the lower color range, on the other hand, proportionality is approximately valid. Thus, diluting 20 ml of Molson Export Ale (4 degL) with 20 ml of water will give a color very close to Budweiser (2degL). More generally for beers whose color is 4 degL or less, the curve in Figure 2 is given by

$$\text{degL} = 4(140/VA + 20)$$

where VA is the dilution water in ml.

(The author acknowledges the significant contributions made through conversations with Roger Briess. In fact, the simple color test described above is essentially his idea. The author's contribution was to work out the data represented in Figure 2.)

- -

-Gary Kuyat  
gsk@sagan.bellcore.com  
(908) 699-8422

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Date: Mon, 17 Jan 1994 17:42:32 -0400 (AST)  
From: robinson@orbit.acrso.ns.ca (John Robinson)  
Subject: Marzen

Well, I finally got around to doing a Marzen beer as per the book by George and Laurie Fix and I thought I would report the experience for the edification of all.

First off, I modified the recipe slightly. I used 9 lbs of top quality Bavarian Pilsner malt with about 1 lb of dark English crystal malt from Edme. This will make it a bit darker than is really appropriate for the style. In the future I'll use more light crystal and less dark.

I added more grain because my extraction rates are typically on the low side based on experience. As it turned out, I could have stuck with 8.5 lbs. The recipe called for 8.5 lbs of Pilsner malt, while I used 9 lbs. The grain was measured volumetrically at the rate of 4.25 cups to the pound.

The amount of water used was as recommended, 6 2/3 gallons US, or about 25L. That was split, also as recommended for the mash and the sparge. I mashed in at tap water temps and boosted to do an acid rest, then a protein rest and then I boosted into saccharification range. The only disadvantages I found doing things this way were (a) the time required to boost the temp up and (b) being somewhat impatient I scorched the mash a bit. I was really annoyed with the second one but the flavor didn't seem to be affected. Time, of course, will tell.

I added slightly more hops than recommended, I used 2 oz in the form of compressed plugs. They were Styrian Goldings, with a 5% rating. The recipe calls for 1.8 oz of 4% hops.

During the last 15 minutes of the boil I tossed in 1 tablespoon of Irish Moss flakes and then chilled with my immersion chiller. After letting it settle out in the carboy for a couple of hours I racked it into another one to get it off as much of the trub as possible. I would estimate I got rid of about 70% of it. When racking, I noticed that the gravity was 1.090 and upon closer inspection realized I only had about 3.5 gallons. I had boiled it in a 33L enamel on steel stock pot with the lid on most of the way, but I would estimate I lost about 30% of the moisture in the boil, not the 10% that is was used in the recipe formulation. For this reason I would suggest that others using similar equipment either bump the sparge water up or add more water after the boil. As my extraction was in the 30s, either one would seem feasible as long as one is sensitive to the potential extraction of tannins from the husks. I doubt I left much sugar behind using 12.5 L in the sparge, though the low volume left over after the boil made immersing my immersion chiller a bit of a challenge. :-)

The yeast I used is the Wyeast Munich (forget the number).

Right now it is fermenting away. More when I know more.

- - -

John Robinson

Internet: [robinson@orbit.acrso.ns.ca](mailto:robinson@orbit.acrso.ns.ca)

Systems Manager

Atlantic Centre for Remote

If it is worth doing, it is worth

Sensing of the Oceans

doing wrong until you get it right.

DOD #0069

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Date: Mon, 17 Jan 1994 16:24:31 -0500 (cdt)  
From: Jonathan G Knight <KNIGHTJ@AC.GRIN.EDU>  
Subject: twice-a-day HBD

I don't know how many folks out there will agree with me on this one, but personally, if the HBD went to twice a day I think I'd have to cancel my subscription, which would make me molto unhappy. I am typically a day or two behind in my posting because I just don't have that much time to take from my job for this. If it came out twice a day, particularly without any reduction in length, I'd be hopelessly swamped.

I would much rather see greater restraint exercised in posting. Not that I think that technical articles are the only ones which should be posted, mind you; the "new brewer" questions, the humorous articles (what was that, Nukebrew?) and just the general banter are fine with me. I would define "restraint" as follows: when you see that there are thirty or more articles queued ahead of yours, then relax, have a homebrew if you brought one to work, and read articles instead of posting for awhile!!

The HBD is a precious resource to me because I have no local brewclub that meets regularly, although if I got off my butt I could start one, I suppose. But for me, it's either take twenty minutes off from work and read HBD, or take more time away from family for brew club, and I'd rather do the former. Let's try to keep HBD a bit more concise if this is at all possible - that's my vote!

Jonathan Knight  
Grinnell, Iowa

oops - in the first paragraph, I should have said, "a day or two behind in my READING"!

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Date: Mon, 17 Jan 94 12:23 CST

From: korz@iepubj.att.com

Subject: DME Priming/1st batch

I wrote:

>1 cup of corn sugar is a bit too much for standard carbonation levels. I use  
>between 1/3 and 3/4 cup, depending on the style. If you use DME, you need  
>to use about 20 to 25% more by weight, so about 3/4 to 1 1/4 cups of DME to  
>equal my 1/3 to 3/4 cup dextrose. Note, that I recommend that you force-  
>chill your priming solution if you use DME and leave the resulting hot and  
>cold break OUT of your beer (otherwise, it will create a oily scum on the  
>top of the liquid in the bottles).

When I re-read this, it didn't look quite right to me. I know the 20-25%  
(by weight) figures are right, but my conversion looks wrong. I abandoned  
priming with DME a year or so ago, and don't recall the amounts I used.  
I suggest that if you are using corn sugar now, and are happy with the  
carbonation level, then do the conversion to DME yourself if you wish --  
I think it will be quite a bit more accurate than my previous post.

\*\*\*\*\*

Shawn writes:

>1) my kit has only one fermenter, yet the directions refer to 2! Do  
> I need a second one for the priming sugar mixing stage?

Yes, you should use a second, food-grade container for the priming stage.  
Some books say that you can mix the priming sugar into the primary, but  
you will get quite a bit of trub into your bottles and the amount of sediment  
in the bottles will be greatly increased.

>2) It says "use a hydrometer" (which I have) to monitor fermentation.  
> Do I wait until the fermenter steadies at a single value before  
> I bottle, or do I look for a particular numerical reading? The  
> directions aren't clear on this.

Every recipe's final gravity will be a little different. The FG depends  
on a number of things including the mash temperature (the one the extract  
manufacturer used, if you are using extract), the yeast, and the original  
gravity. What you said is correct -- wait till the gravity steadies at  
a \*reasonable\* level (i.e. if your 1052 OG beer steadies at 1035, then  
you have some problems... perhaps there was a sharp drop in temperature  
and the yeast went dormant).

Paul writes:

> Anyone ever try brewing an ale using Wyeast 3068 Weihenstephen lager  
>yeast? I'm a wheat beer fan and don't have lagering facilities, but  
>I'm tempted to give this a try.

I haven't used it but have heard only good things about it from several  
brewer's who have. By the way, you don't need lagering facilities to  
make Bavarian (or Berliner, for that matter) Wheat beers. They are ales.  
The point of confusion may be that many German breweries filter or  
centrifuge-out their primary (ale) yeast and then add a lager yeast at

bottling time.

Al.

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Date: Mon, 17 Jan 94 17:43:47 EST  
From: Keith MacNeal 17-Jan-1994 1714 <macneal@pate.enet.dec.com>  
**Subject: Comments on my bottle sanitizing comments**

>Date: 13 Jan 94 15:14:00 CST  
>From: "DEV::SJK" <SJK%DEV.decnet@mdcgwy.mdc.com>  
>Subject: Procedural differences

>Hullo,  
>

>Just had to respond to Keith MacNeal:

<snip>

>Oh man! Are you saving time there or WHAT!?! :-) Sounds to me like your  
>system is more complicated. Not only are you wasting gobs of water (a  
>concern for us here in CA), but in the time it takes to scrub the tub (I'm  
>assuming), fill it up, let everything soak, move 40-60 bottles plus the  
>other equipment from the bathroom to the kitchen, rinse the bottles and let  
>them dry (!?), said bottles could have been heated up and cooled down and  
>everything else could have become nice and sanitary in your bottling bucket  
>full of bleach-water. Not only does this take a lot of time, but a lot of  
>it is time spent rinsing bottles or whatever that could be spent doing  
>something else because the oven method does not require much attention.  
>That's OK with me, \*I\* just don't see how Keith's method is so much better  
>as to be worth a "why bother?".

Perhaps I didn't fully understand the oven method. It sounded to me like an additional step to the bottle soak. I figure I'm using around 25 gallons of water for the soak. With the JetSpray Bottle & Carboy washer there doesn't seem to be that much water used for the rinse. I find plenty of ways to occupy my time while the soak and drip dry are going on. Yes the filling, draining, moving, rinsing does take up some time. Like I said, I thought those who used the oven method were doing this anyway.

>>a couple of squirts) and allow the bottles to dry on a bottle drying rack.  
>  
>Why bother? Wouldn't want to get a little water in your beer. ;->

Come to think of it, there probably isn't a good reason to let them drip dry and they probably aren't on the rack long enough for a thorough drying. The rack does provide a nice place to conveniently store those bottles neck down while I'm filling.

>>you'll see that counter-flow chillers are more efficient than immersion  
>>chillers (I won't bother with the equations here). Whether or not you need  
>  
>Please bother. This doesn't make sense to me. 'Course, that shouldn't be  
>too surprising...

Briefly it has to do with temperature differentials, surface area of cooling coils, and mass of material being cooled. Like I said, pick up any decent textbook on heat transfer or get your hands on a copy of a book like Perry's "Chemical Engineering Handbook".

Keith MacNeal  
Digital Equipment Corp.  
Hudson, MA

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Date: Mon, 17 Jan 1994 20:16:04 -0500

From: Beth <per@telerama.lm.com>

**Subject: wny brew supplies**

Hi- I rember a while ago people from Ontario, Toronto especially asking where to get brew supplies in western New York. I would like to suggest

Niagara Tradition Homebrewing supplies  
716-283-4418

Nice place, not very fancy. The person maning the counter was very helpful in ptting together the supplies for a terrrific pale ale.

I don't own stock- I'm only a satisfied customer.

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Date: Mon, 17 Jan 94 19:14:48 PST  
From: "Victor Grigorieff" <VGRIGORI@us.oracle.com>  
Subject: Followup/Answers to "Ideas on fermenter heaters for mead making?"

Let me start by saying thanks to everyone who replied with helpful information on how to make mead in a cellar that is only 55 degrees. As part of my thank you note, I thought I would summarize the public wisdom on this matter:

The fermenter may be fine at 55 degrees, but it may ferment fairly slowly. I had originally wanted to keep the temperature at 85 degrees, but apparently 70 degrees is a much more reasonable goal.

There are several band heaters available on the market, but they can cause bacterial infections in the area which is heated more than the rest of the fermenter. William's Brewing used to carry such an item, but has discontinued it. You could use a heating pad and some insulation to keep things warm, which sounds like a great idea.

An idea which seemed simple and cheap to implement was to submerge the glass carboy in a plastic bucket or garbage can, and use two fish tank heaters to heat the water, and hence warm the fermenter. A pair of 25 Watt heaters diametrically opposed in the plastic bucket would do it.

I plan to use the two fish tank heaters in a plastic tub to keep everything running smoothly. Thanks again to everyone for the advice.

- Vic

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+-----+  
| Victor Grigorieff      |  
| vgrigori@us.oracle.com |  
+-----+
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End of HOMEBREW Digest #1328, 01/19/94

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Date: Mon, 17 Jan 1994 20:34:16 -0800 (PST)  
From: Emily Breed <emilyb@netcom.com>  
Subject: Re: kegging beer in a keg that's held soda?

Ken Miller writes (about kegging root beer):

> I haven't yet, but I've considered it. (Call me palatally challenged, but  
> I love root beer almost as much as my favorite foamy beverage.) Seems to  
> me there shouldn't be any problem--to a keg, one carbonated beverage is  
> the same as another--but I offer one caveat: you may have to dedicate  
> one (or more) kegs to soda exclusively. As I learned to my sorrow (can  
> you say, "Mr. Pibbs Dunkel?"), once a keg has held soda, it is inclined  
> to contribute unwelcome flavors to beer. (Unless you have one hell of a  
> standard keg cleaning procedure.) Three-pin locks are functionally no  
> different than ball-locks, assuming you have the proper connectors.

Wouldn't cleaning the keg thoroughly and then replacing the rubber/nylon/  
what-have-you gaskets do the trick? I know that many brewers use old  
soda-syrup kegs with only these precautions, and report good results.  
One could even have one set of gaskets for beer and one for soda, and  
swap them as needed.

And as for minimizing the delay in getting HBD postings out there, well,  
enough of this converting friends from BudMillOb drinkers into  
homebrewers... (It's only a joke! Save the flames for under the brewpots.)

Emily Breed emilyb@netcom.com  
(who doesn't keg because she hardly has room to brew. Sigh.)

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Date: 17 Jan 94 20:19:10 EST  
From: Kit Anderson <72217.2600@CompuServe.COM>  
**Subject: Ipswich**

Jim Grady <grady@hpangrt.an.hp.com> asked about Ipswich Brewing yeast in HB1321. I recently toured their facility with my brew club. They use WYeast 1056 and repitch several times before rebuilding from a single cell. Since Chico mutates so easily, it has developed its own characteristics. Exactly what those are, I am not sure of. It is still dry and clean. This is an interesting company. Everbody has day jobs and they brew on weekends. It is like a large homebrew operation. I liked their porter. I think they call it a "dark ale".

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Date: Mon, 17 Jan 1994 09:45:32 -0500  
From: Chris@acumen.ca (Chris Riley)  
**Subject: Mailing List**

Please add me to your mailing list

CHRIS@ACUMEN.CA

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Date: Tue, 18 Jan 94 08:49:23 EST  
From: sims@pdesds1.scra.org (Jim Sims)  
Subject: definitions?

Noting the rather odd definitions that appear to exist for alcoholic beverages (esp in southern states), prompts me to ask for what the REAL definition is for:

BEER  
WINE  
MEAD  
LIQUOR (sp?) - (you know - Bailey's, Grand Marnier, etc)  
HARD LIQUOR (e.g. scotch, vodka, etc)

It seems to my uninformed self that:

BEER - made from malted grain  
WINE - made from fermented fruit  
MEAD - made from fermented honey  
LIQUORS - distilled wines?  
HARD LIQUOR - distilled anything, alcohol above X percent

I'm not interested in splitting hairs, but would like some reasonable ;- ) working definitions of the above beverages.

I am NOT interested, for example, in the fact that Texas thinks that any beer above 5% is an ale, South Carolina (my state) doesn't know what a beer above 5% might be, etc.

tia,  
jim

---

Date: Tue, 18 Jan 94 9:09:14 EST  
From: Stephen P Klump <sklump@magnus.acs.ohio-state.edu>  
Subject: Immersion Heaters in Winter

Hello All,

About a 1.5 years ago, I gave advise to a brewer from New Zealand about keeping his brew at 65 deg F by using a water bath and fish tank heater.

This winter, I followed my own advise and then some...

For my ales, I have a fish tank heater attached to the side of a laundry tub filled with water (and the primary frementer). It keeps very constant temp. varying only 1-2 degrees.

For my lagers, I was having trouble with the refridgerator in the garage keeping it WARM enough. (the temps have dropped below 0 for the past couple of days..) So, I put another fish tank heater in a small bucket of water, and the whole thing inside the fridge with the brew. It warmed things nicely, and I am not so worried about stalled fermentation. (Before I added this heating device, my fridge was about 32, good for aging, but not for primary fermentation.)

these have been my experiences with immersion fish tank heaters. I hope this helps the brewer who asked.

Cheers!  
Stephen

Chemist for Hire | Decadence requires application!  
Will Recrystalize for Food! | -R J Green  
\*\*\*\*\*| The average dog is nicer than  
Klump.2@osu.edu | the average person. -A Rooney

-----

Date: Tue, 18 Jan 1994 09:42:55 +0000 (U)  
From: George Tempel <tempel@MONMOUTH-ETDL1.ARMY.MIL>  
Subject: brewart\_1.hqx

                  brewart\_1.hqx  
You may now download the brewing clipart collection  
for macintosh from sierra.stanford.edu

pub/homebrew/docs/brewart\_1.hqx

enjoy, and be sure to read the included file!

george

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Date: Tue, 18 Jan 94 09:49:02 EST

From: btalk@aol.com

**Subject: re: Louisiana Rig**

I recently got a "King Cooker", a 170k btu propane single burner that works GREAT! It has short legs, burner top about 20" high.

The brochure/catalog has large, Aluminum, pots available. Also recipes including one for deep frying a whole Turkey.

Check CABELA'S catalog or some other hunting fishing outdoor type mailorder place. Some homebrew shops are carrying this type of cooker.

Gook Luck. Bob Talkiewicz

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Date: Tue, 18 Jan 94 10:04:57 EST

From: btalk@aol.com

**Subject: listproc**

I need some help trying to get the yeast .faq form the list processor. (via email, no ftp capability)

Being somewhat computer (or maybe DOS command) illiterate, all I get is 'error condition;invalid request' messages.

Can someone explain the `get<archive><file>` command to me.

I assume that yeast.faq is the file and am not sure what the archive and or path is.

Thanks. Bob Talkiewicz

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Date: Tue, 18 Jan 1994 10:23:45 +0000 (U)  
From: George Tempel <tempel@MONMOUTH-ETDL1.ARMY.MIL>  
Subject: wyeast belgian 3944(?) perf

wyeast belgian 3944(?) perf.  
Has anyone out there used the wyeast belgian wit yeast #3944, i think...?

Since it doesn't have a self-contained starter, I had to make my first attempt at a yeast starter:

just under 1/2 cup light DME  
just under 1 qt water  
1/4 tsp yeast nutrient

boiled for 15 min, cooled, moved to 22oz brown longneck, pitched and fitted w/airlock.

The yeast has taken a few days before making the airlock bubble, but the airlock has been under pressure (the two chambers have unequal water levels). Have I done this right? Should plan to brew my batch when the yeast is foaming, or just bubbling? Does this yeast like to take a long time, or is it a quick and rowdy fermenter like the #3056 Weizen dual-yeast?

thanks in advance  
george

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Date: Tue, 18 Jan 94 11:20:06 EST  
From: carlsont@GVSU.EDU (TODD CARLSON)  
Subject: Re: insulin tests

Mr. Raytrace asked about using insulin test strips for testing priming sugar concentration. I have not used these for beer making but we do use them in my undergraduate biochemistry lab. Here is some of the chemistry involved.

We use the Diastix test strips for glucose in urine by AMES. These are a glucose oxidase based test which means that they will be specific for glucose (aka dextrose/corn sugar). As I recall there are also glucose blood test strips which are much more expensive and urine test strips that are based on the Benedict's test (look for CuSO<sub>4</sub> in the reagent list). A Benedict's test is not specific for glucose but will react with other reducing sugars which includes just about anything except sucrose (aka table/cane/beet sugar). Since fermented beer will contain some unfermented detxtrins, these would interfere with a Benedict's based test. However since a Glucose Oxidase baseed test is specific for glucose, Priming with anything except glucose (DME, honey, high fructose corn syrup, sucrose) would also give poor results.

To do the test, you just dip the end of the platic strip in the test solution (beer), wait 30 seconds, and match the color of the strip with the color key on the bottle. The color key is in the range of 100 mg/dL to 2000 mg/dL. Fortunately for home brewers, the standard 3/4 cup of glucose/5 gal of beer converts to 145,000 mg/189 dL or 767 mg/dL -- right in the middle of the scale provided!

Now the bad news. Since you have to match (by eye) a color key your uncertainty in the measurement will be at least plus or minus 10%. You can measure 3/4 cup glucose measurement will be more precise than this so the test strip probably won't provide any useful information. You could use a digital blood monitor for \$\$\$\$\$\$ but I suspect that the variability in beer, yeast, O<sub>2</sub>, temperature, etc is much more significant than the vaiablity in priming sugar concentration.

Hope this helps  
todd  
carlsont@gvsu.edu

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Date: 18 Jan 1994 08:38:08 PST

From: "JSDAWS1@PROFSSR" <JSDAWS1@PB1.PacBell.COM>

**Subject: intergalactic recipes**

All the recent comment surrounding Pangalactic Gargleblasters reminded me that, last winter I made a serious attempt at Romulan Ale. This 'beverage' was consumed at the San Andreas Malts' annual oyster BBQ. I also entered it into the AHA regionals... with some amusing results.

I made a BIG beer... with about 10 lbs 2-row, 1 lb carapils, 1 lb munbich, and 2 bls rice syrup. I asumed that the rice syrup would help me get a lighter colored beer. At kegging/bottling time I added blue food coloring.

The beer strated out golden, and ended up deep aqua-green with an irridescent easter-egg blue head. But it was NOT the clear blue beverage I've seen Star Fleet officers consume !

Any alternate recipes... ? How can I make the lightest colored beer possible or am I doomed to failure at turning a golden beverage blue ? Did the munich and carapils significantly darken the brew ? how about a higher % of rice.

Live long and prosper... and may the farce be with you :)

```
|          roadkill on the information super-highway          |
| -----|
| JACK DAWSON - JSDAWS1 - 415 545-0299 - CUSTOMER BILLING (BG) |
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Date: Tue, 18 Jan 1994 12:21:33 -0500 (EST)  
From: VIALEGGIO@ccmail.sunysb.edu  
Subject: Fuggles?

State University of New York at Stony Brook  
Stony Brook, NY 11794-5475

Victor Ialeggio  
Music  
516 632-7239  
18-Jan-1994 12:19pm EDT

FROM: VIALEGGIO  
TO: Remote Addressee ( \_homebrew@hpfcmi.fc.hp.com )

Subject: Fuggles?

Hello. Anyone have a source for whole-leaf Fuggles? Bullion also, while I'm thinking of it.  
Thanks.Victor Ialeggio  
vialeggio@ccmail.sunysb.edu

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Date: Tue, 18 Jan 1994 13:56:33 EST

From: JERRY MARR <"disney::marr"@hq.cortex.prospect.com>

**Subject: Dry Hopping w/ pellets**

Does anybody have experience dry hopping with pellets? What is the best way to ensure maximum aroma while minimizing filtering requirements?

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Date: Tue, 18 Jan 1994 11:57:13 CST  
From: "Roger Deschner " <U52983%UICVM@UIC.EDU>  
**Subject: Lake Tahoe Breweries - South Side**

I was at South Lake Tahoe a year ago, and there was a new startup brewpub with the highly original name of "The Brewery" or something like that. They were only on about their 7th batch, made from extract, and were fighting infection problems at the time. Even if not infected, the extract formulation made the beer nothing special, so after a couple there I went back to the superlative Sierra Nevada and Anchor products available on tap elsewhere. It's on the south side of US-50 on the California side of the state line, inside the town of South Lake Tahoe.

It seemed that all the beers made "up there" in the Tahoe/Truckee/Donner Pass area ranged from mediocre to downright bad. But that was a year ago and things hopefully have changed for the better; I'm scheduled back there to ski again this year.

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Date: Tue, 18 Jan 94 13:38:04 -0500

From: "Jeff M. Michalski, MD" <michalski\_jm@rophys.wustl.edu>

**Subject: keg airlock**

Re: airlock on keg. No size cork that can fit in the gas-in stem will also accomodate the usual plastic airlock. However, a rubber cork can fit OVER the threads and accomodate the airlock above it. This is a cheap way to use the ss keg for fermentation at atmospheric pressure.

JEFF M. MICHALSKI

michalski\_jm@rophys.wustl.edu

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Date: Tue, 18 Jan 1994 09:55 -0600 (MDT)  
From: Marc Hugentobler <MARHUG@TELECOM.USU.EDU>  
Subject: Extraction problems solved("somewhat")

Hola,

I guess from the lack of response I got, I either didn't include enuf info on the problems I was having or no one knew the answer. No problemo, though I think I solved the problem. As you will recall I was having problems with my extraction from the mash.

This weekend I set out to make an oatmeal stout. I knew It would need more body than my crappy extraction could provide. The problem had to be solved! The first thing I did was to grind the grains finer. Mind you, I am not making flour, I just say, cracked the individual grains into 11 peices versus 6. I have to battle my paranoid fear of cracking the grains too fine and having a poor grain bed filter. The next thing I altered (being a steadfast non-or quasi-empiricist) was to make a sprinkling system out of an old mondo-beverage plastic cup. As you might also recall I was using a Zapap-lauter tun(fashioned ala papaizan) to sparge my grains.

And Voile, I ended up with an OG of about 1.046 not painfully high but in the range I needed for my stout. Which incidentally smelled so tasty I had to practice great reserve to keep from swillin' the whole wort right then and there.

Anyhew, just wanted to post this in case anyone else out there in brewspace was having the same problems.;-)

Adios amigos  
Marc

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Date: Tue, 18 Jan 1994 12:03:19 PST  
From: Thomas\_Tills.Henr801h@xerox.com  
Subject: How Do I Add Airlock to Keg?

>I want to conduct secondary fermentation in my stainless steel  
>Cornelius Kegs (Ball type). Has someone out there come up with a  
>nifty way to install an airlock?

Why not use the tap connector on the serving side, remove the hose to the tap and put a stopper about halfway on that metal thing that slips into the hose, into the other half of the stopper, put the airlock in. It'll probably be on an angle, but it should work.

TNT

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Date: Tue, 18 Jan 94 15:33:04 EST  
From: downing@GRAPHICS.CS.NYU.EDU (Troy Downing)  
**Subject: calculating potential alcohol from gravity**

I'm looking for a formula with which I can derive the potential alcohol or sugar content of my wort given the specific gravity. for example:  $1.056 * xyz = 7\%$  potential alc by volume. (or whatever the math turns out to be....)

Thanks!

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+-----+  
| Troy Downing                (212) 998-5753 (voice) |  
| New York University         (212) 995-4320 (FAX)   |  
| 34 Stuyvesant Street, 3rd Floor                               |  
| New York, NY 10003                downing@cs.nyu.edu   |  
+-----+
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Date: Tue, 18 Jan 94 12:14:59 PST  
From: hollen@megatek.com (Dion Hollenbeck)  
Subject: Re: calculation of specific gravity

>>>> "Mike" == 708 <Michael> writes:

Mike> I am looking for charts, tables, etc. on how to calculate  
Mike> specific gravity for different combinations of malt extract,  
Mike> spray dried malt, specialty grains, adjuncts, batch size,  
Mike> etc. For example, if I brew an X gallon batch with Y lbs of malt  
Mike> extract, Z lbs spray dried malt and W lbs of 2 kinds of  
Mike> specialty grains how does one calculate what the specific  
Mike> gravity SHOULD be. Does anybody know of any good references that  
Mike> could provide this? TNCJOHB gives a VERY limited discussion of  
Mike> this in one of the appendices but it is not sufficient for most  
Mike> cases.

Mike> TIA and brew on my friends!  
Mike> Mike Hansen (HANSENMD@RANDB.ABBOTT.COM)

Brewer's Calculator for Windows 3.1 does this and more. It is only \$39. The author can be reached at b\_regent@holonet.net. It is not only an excellent calculator, but lets you keep track of oodles of things relating to each batch in a format which can be printed out on a single page of paper for putting in a notebook. Changing recipe contents and seeing the changing resulting gravity changes immediately sure is nice. Lets you take into account how good your extraction rates are and apply that as a percentage to "standard book" extraction rates for different grains, or change the extraction rate for a particular grain as you choose. It also calculates bitterness based on AA content, quantity and addition time. All in all this is an excellent program and I am hooked on it for my needs. I hate Windows and I went out and got Windows just so I could use BC.

I have no financial affiliation with the author, just an enormously large respect for his excellent product and support.

dion

Dion Hollenbeck (619)455-5590x2814      Email: hollen@megatek.com  
Staff Software Engineer                      megatek!hollen@uunet.uu.net  
Megatek Corporation, San Diego, California      ucsd!megatek!hollen

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Date: 18 Jan 1994 13:10:30 -0800 (PST)  
From: Jay Lonner <8635660@NESSIE.CC.WWU.EDU>  
Subject: Ion concentrations

Hello,

I'm going to be brewing up a batch of Papazian's "Toad Spit Stout" pretty soon and I have a question about the 8 teaspoons of gypsum he says to add to the wort. According to Miller, that would raise calcium to about 480 ppm, and the sulfate level to 1120 ppm. That seems awfully high.

My tap water is very soft but has a relatively low pH (5.4 or so, according to the lab). I wonder if adding so much calcium would make the water too acidic. Or is it not even worth it for an extract brewer to "worry" about that sort of thing?

Anyway, I'm thinking of just adding 4 teaspoons of gypsum on brewday, just to play it safe. Think I'll be OK?

Thanks,

Jay.

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Date: Tue, 18 Jan 94 12:25:33 PST  
From: hollen@megatek.com (Dion Hollenbeck)  
Subject: Re: How Do I Add Airlock to Keg?

>>>> "Phil" == Phil Brushaber <phil.brushaber@lunatic.com> writes:

Phil> I want to conduct secondary fermentation in my stainless steel  
Phil> Cornelius Kegs (Ball type). Has someone out there come up with a  
Phil> nifty way to install an airlock?

Remove the gas in valve. Set it on the floor and push down on the  
poppet with a philips screwdriver. It will fall out the bottom.  
Re-install teh empty valve body on the keg. Get a 2" length of 5/8"  
diameter clear plastic hose and put it over the valve body. Insert  
your normal cork and airlock in the top of the piece of hose. If you  
want to do primary fermentation in SS as I do, just replace the short  
piece of hose with 4 feet of hose and put the end in a bucket with 3"  
of sanitizing solution and use it as an airlock. Works wonderfully.

Dion Hollenbeck (619)455-5590x2814      Email: hollen@megatek.com  
Staff Software Engineer                      megatek!hollen@uunet.uu.net  
Megatek Corporation, San Diego, California      ucsd!megatek!hollen

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Date: Tue, 18 Jan 94 16:27:07 CST

From: stevie@spss.com

Subject: AHA National Schedule

In HBD 1325, Spencer Thomas writes:

>I want to know what the nice folks at the AHA were thinking about when  
>they set up the schedule for this year's National. Not only are the  
>beers due on Income Tax Day, but the first round judging (at least at  
>Chicago) is on Mothers Day weekend. This really makes it unpopular at  
>home. I mean, I get enough flack as it is.

>

>Would it have been so hard to move it a week one way or the other?

I can't speak for the folks in Boulder, but can for the Chicago organizers. The entry deadlines were established by AHA in Boulder. Once set, the regional organizers have a window of a few weeks to try and get the 1st round complete. We all try to coordinate so we judge within the same period. Then we also have to deal with logistical issues like space and location.

In Chicago, we were immediately constrained because the local sponsor of our regional, Goose Island Brewing, could not provide ANY space for us on ANY weekend (Friday night through Saturday night) in April or May. We were forced to find an alternate location (we will be at Cavanaugh's, a Loop bar/restaurant that is closed on weekends). In addition, we did not want to conflict with the judging in our neighboring region, the Southeast, which is at fairly close-by Oldenberg Brewery just south of Cincinnati. They are locked in for the weekend of April 30, and were concerned that they might lose some judges to us if we were on the same weekend. At least now, you have your pick -- Oldenberg on one weekend, Chicago the next. We ain't exactly thrilled with our date, but it was about the best we could do under the circumstances.

As for the deadline, remember that entries will be accepted anywhere from the 4th through the 15th. So, you can still wait until the last minute on your taxes and not have to sweat it with your beers. :-)

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+-----+-----+-----+
| Steve Hamburg | Internet: stevie@spss.com | "Life is short, and so |
| SPSS Inc.     | Phone: 312/329-3445      | are some brewers."    |
| Chicago, IL   | Fax: 312/329-3657       |                         |
+-----+-----+-----+
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Date: Tue, 18 Jan 1994 16:36:59 -0500 (CDT)  
From: "Daniel P. O'Reilly" <daniel@bluejay.creighton.edu>  
Subject: Subscription

The list that I got your address off of did not specify how to subscribe.  
Here's my best attempt.

SUB Daniel P. O'Reilly

I'm new at this "internet" game, so whoever receives this message, please  
be kind and overlook my ignorance. Thanks.

Dan

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                SD
      |_____ /_ IA
WY  |         /
      |         *|<---- I am here, livin'
      |         |         in the big "O"!?!
CO  |_____ / MO
                KS
```

Daniel Patrick O'Reilly  
Creighton University  
25th and California St.  
Omaha, NE 68178-0046  
(402) 280-2625  
daniel@creighton.edu

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Date: Tue, 18 Jan 94 15:41:37 MST  
From: abirenbo@redwood.hac.com (Aaron Birenboim)  
Subject: Chimay yeast test

I'm culturing from Chimay Red for some belgian ale. I tasted some of the media.. which was S.G. 1.020. I know this is thin, but I tasted anyway. It was winey with little aroma. Is this OK?

I cultured Chimay once before (but i did not brew with it), and the culture did exhibit some of those spicy characteristics which are absent from this culture. There are many reasons why this might be (higher O.G. culture media, warmer ferment...) I just want to know If I should try again before wasting a batch.

aaron

---

Date: Tue, 18 Jan 1994 14:00:46 -0600 (MDT)  
From: COYOTE <SLK6P@cc.usu.edu>  
Subject: Bottle Hop/ Porter Style / Air- In and Out

\*\*\*

Alan made a followup to the idea of :  
| dry hopping. He mentioned that it might be interesting to  
| try bottle hopping--that is, adding hops (one or two leaves,  
| perhaps) directly to the bottle. ^^^^^^

...Alan tried this, he said...  
I did this by adding one (or more) fresh willamette cones from my garden.  
It's my opinion that one or two leaves won't do anything noticeable.  
^^^^^^

...created a unique problem. The hops act as a nucleation site for the CO2  
coming out of solution. This makes the bottle foam immediately...  
... I can see the bubbles forming all around the hop cone;

- ---

Ok ok ok. I tried to hold myself back, but it didn't work.

Now boys (er, um...men- brew-people...) : HOPS ARE FLOWERS!  
I'm sure Alan really does know this. He grew em (what kinds?).  
Flowers have PETALS. These are often mistakenly called LEAVES,  
a better- but still imprecise term used - is FLAKES. They should be  
cones, but by the time they have been shipped/repackaged and all  
they are looking pretty flaky. You can separate the petals from the  
cones, but what you really need are the lupulin crystals (yellow)  
located at the inner-base of each petal.

I'd think making a quick tea with the fresh hops and adding that at  
bottling would be sufficient, and avoid the nucleation problem.  
There are different kinds of extracts available. Alpha Hops in Renton,WA  
has the best selection of these I've come across. (206)227-6073. No connxn.  
I'm waiting on my first order, and thought I'd give em a plug (NyuckNycuk).

Or just do a late-dry hop of the carboy- a day before bottling,  
then you can filter them out.

Odd occurence. I didn't have that problem with the Jalapenos I added  
to my pepper beers. :-^) Maybe they just don't nucleate like leaves.  
\*\*\*

Norm had some things to say about PORTERS.  
I think Ken Miller made a good followup. Glad he got on it, my Porter  
book is out on loan, and I hadn't memorized that passage yet. :) Ta.

Norm...it is my personal contention that porters can generally be  
considered a bit lighter in body than stouts. Some stouts may well  
overlap. In MY Coyote (no tm!) brewery, a stout can bairly show light  
through. While porters will reveal a deep red-brown hue. My porters may  
be very roasty, but not "scorched/bitter". They may have some sweetness,  
(not 2 much) occasionally brown sugar has fallen into the brewpot.

My stouts will vary from dry to sweet- depending on many factors. They generally are a bit less hoppy than the porters. The stouts can be "creamy/smooth" while the porters are "cleaner, sharper". It's hard to describe, but I know when I've got it right (i.e., the way I like it:)

Now I don't know how to make the real "exact/precise/consice" distinction. I just have my own feelings/experiences/brews to consider. Plus a few commercial samplings. But who's to say those are "right". It is a revival!

I do remember a long-heated debate SOME time back re: which does and doesn't belong in porter: Roast, or Black Patent malts. I don't remember the exact outcome. I thought Terry went for roast???

What do you read Ken? I know he doesn't "like" sugars, but knows they fall into lots of British brews (his Pale ale book mentions this- that one's on "borrow" from a friend)

\*\*\*

>From: "Steven E. Matkoski" <sematkos@syr.edu>  
Subject: When to air and not to air.

>I have been seeing alot of talk about aerating the wort and the beer. I am still a little confused on this. When I brew I try not to aerate at anytime in my process. Is this wrong to do? If so, then when do I aerate and when don't I?

- ---

- \* Ok Brief summary here. Both extract and mashed. Which are you?
- # Minimize aeration once solutions are warmed (mash in, out, sparge)  
Due to danger of HSA (hot side aeration) which affects aging.
- # While wort is hot. During/after boil. Stir, don't splash.  
Dangers of HSA, and oxidation reactions. Faster rxns at hot temps.
- # Cool wort after boil. Once cooled- AERATE. before, during, or after racking into primary. Pitch yeast. Ferment.
- # Once fermentation has become active, DO NOT AERATE. During racking to secondaries, or bottling/kegging processes.  
Oxidation of fermentation products can occur. Alcohol+ is reactive.
- # Avoid oxidation of kegged beer. Purge headspace w/ CO2 before mixing.  
Bottled beer can oxidize. Special caps, high fill, fill-rest-cap procds.

Note: Yeast need air, but only at the beginning. Then avoid it.  
Keep air out of any of the hot solutions. < Cooling is hip! >

>Also, I have only been single fermenting (out of fermenting bucket and into bottling bucket), and I have been noticing a yeasty aftertaste on most of my Ales. If I change to using a secondary fermenter will this lighten the aftertaste? or does time? The aftertaste does mellow with time, but takes a very long time. Thanks for your help!

\* Couple question/ couple answers.

Do you use a racking cane, with the little orange cap-thingy on the end?



Date: Tuesday, 18 January 94 16:43:09 CST

From: LLAPV@utxdp.dp.utexas.edu

**Subject: flat brown ale**

Help!!!

This weekend, I opened a bottle of brown ale my brother & I bottled 3 weeks previous, and it was flat. Not a bubble. Still. Very sad.

We know we primed it (2/3 c. of corn sugar, as I recall). Also, another bottle proved flat, & my new Party Pig I received for Christmas is full of flat beer (except for a tad, very slight carbonation that I theorize is forced). We think what happened is that there was no viable yeast (Wyeast American Ale) at bottling time. What we plan to do this weekend is siphon off the bottles & the Party Pig into our handy plastic bucket & repitch with some fresh yeast that's going in a starter, then rebottling. Any suggestions? Warnings? Anybody out there done this before?

Thanks, & Happy brewing,

Alan of Austin

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Date: Tue, 18 Jan 1994 14:59:27 -0800  
From: goetze@cats.ucsc.edu (Tom Goetze)  
Subject: Scottish Ale Yeast/ Lactose/primary heaters

First two questions (for which e-mail replies are requested):

1. Anybody out there used Wyeast's Scottish Ale Yeast? What temperature? What kind of results did you get? Comments are appreciated.

2. Anybody use lactose (milk sugar)? Do you add it during the boil or just at bottling? Or does it matter? Also what amounts are suggested (I have dry lactose)?

In regards to David Tetenbaum's request about heaters for primary fermentation, I recall someone posting a while ago (sorry, I don't remember who) a potentially good idea for keeping primary fermentation at ideal temperatures. The idea was to get a large enough "bucket" to place your carboy in and surround it with water. Then get an aquarium heater designed to heat as much water in the bucket and the amount in your carboy and let the heater do it's thing.

I'm planning on trying this very soon. Hope it helps.

e-mail replies would be appreciated since I only get to the net in my free time.

Thanks in advance,

tom  
goetze@cats.ucsc.edu

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Date: Mon, 10 Jan 94 10:15:23 EST  
From: rgarvin@btg.com (Rick Garvin (703-761-6630))  
Subject: 1994 HWBTA National Competition

Most of this bounced on hbd. Here is another try:

-----  
The HWBTA National Homebrew Competition is accepting entries at your local HWBTA member this month (January). Below is the information that was sent out to HWBTA members.

I will be following this message with the entry for and the style definitions in three parts. The full package will also be available on sierra.stanford.edu in /pub/incoming/hwbta.tar and /pub/incoming/hwbta.zip

Cheers, Rick Garvin  
HWBTA National Homebrew Competition Judge Coordinator  
rgarvin@btg.com, 703-761-6630

-----  
Home Wine And Beer Trade Association (HWBTA)  
1994 National Homebrew Competition  
March 5-6, 1994

General Information For HWBTA Members & Competitors

Competition Organizer:  
Reuben & Judi Rudd  
Brew Masters, Ltd.  
12266 Wilkins Avenue  
Rockville, Md 20852  
(301) 984-9557  
Fax: (301) 881-92501

1. ELIGIBILITY - The competition is open to all. We ask only that you submit your entry through an HWBTA member retailer. They will not pay your entry fees but they will assist you with the forms and the requirements and they will be mailed your score sheets and awards to pass on to you.

2. ENTRY FEE - Each entry will be \$5.00 - checks should be made payable to Brew Masters, Ltd./HWBTA Competition

3. LIMITATIONS - Commercial beers or those brewed at a commercial establishment are ineligible. Judges may not judge a category or subcategory they have entered. The 25 style categories will be maintained if there are more than 6 entries per category; if fewer than 6 entries per category are received, they will be combined with a similar style for judging. Entries will be disqualified for rules infractions.

4. JUDGING - Each entry will be judged by a panel of three qualified (BJCP) and experienced judges, supervised by Rick Garvin (AHA/HWBTA Certified Beer Judge), who has agreed to serve as the Competition's Director of Judges. The Competition Organizer will administer the competition in accord with the guidelines established by the HWBTA and the AHA, but reserves the right to make all final decisions regarding entry eligibility and competition procedures. All scores awarded by the judges are final.

5. AWARDS - Each category will be awarded a first place, second place, and third place ribbon sponsored by the HWBTA. In addition, the first place winner will also receive an engraved pewter mug as sponsored by various HWBTA members identified by category in the Style Guidelines. All first place winners will be included in the judging for the Best of Show competition. The runner-up in the Best of Show (award sponsored by Distrivin, Ltd.) and the winner of the Best of Show (award sponsored by HWBTA) will each receive a German-style beer stein. Contest results will be announced immediately. The results will be formally announced at the June 1994 HWBTA Conference in Brighton, England.

6. ENTRY SPECIFICATIONS - Each entry will consist of 3 bottles, 10- to 16-oz. in size, green or brown glass, free of labels or any identifying marks (raised glass bottles or Grolsch-type bottles are not acceptable), crown caps must have all printing blacked out. It is very important that anonymity be maintained for the judging and any deviation from these specifications will cause your entry to be disqualified. All entries become the property of the HWBTA and will not be returned if received late or for any other reason.

7. ENTRY FORMS - It is the competitor's responsibility to complete all required registration and recipe forms, enclose the proper fee(s) and designate the category and subcategory in which you wish your entry to be judged. The HWBTA Competition organizers will not categorize entries.

8. RECIPES - By entering this Competition you agree to allow the HWBTA to publish your recipe in any manner. You will be given due credit, but no remuneration.

9. DEADLINES - Entries will be accepted from January 3, 1994 until January 31, 1994. All entries must be well packed to avoid breakage. It is illegal to ship alcoholic beverages via US Mail; however, UPS, RPS, Federal Express will ship your entry--It is not against BATF regulations to ship for "analytical purposes." Mark the package clearly with "Glass--Fragile-- This Side UP" and follow the guidelines in the Spring 1991 zymurgy for good advice on packing. All entries should be sent to the Competition Organizer.

GOOD LUCK!!

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Date: Mon, 10 Jan 94 10:17:01 EST  
From: rgarvin@btg.com (Rick Garvin (703-761-6630))  
Subject: HWBTA Style Guidelines, 3 of 3

Home Wine and Beer Trade Association (HWBTA)  
1994 National Homebrew Competition

Style Guidelines Part 3 of 3

Part 1) Ales  
Part 2) Lagers  
Part 3) Mixed, Meads, Sponsors

Mixed Style (Ale/Lager)

18. GERMAN-STYLE ALE (award sponsored by CROSBY & BAKER, LTD., WESTPORT, MA)

a. ALTBIER DUSSELDORF-STYLE - Copper to dark brown. Medium to high bitterness. Very low hop flavor. No hop aroma. Light to medium body. Low fruitiness and esters. Traditionally fermented warm but aged at cold temperatures. Very low diacetyl OK. OG 1.044-1.048 IBU 25-35 SRM 11-19.

b. KOLSCH - Pale Gold. Low hop flavor and aroma. Medium bitterness. Light to medium body. Slightly dry, winy palate. Malted wheat OK. Lager or ale yeast or combination of yeasts OK. OG 1.042-1.046 IBU 20-30 SRM 3.5-5.

c. CREAM ALE/LAGER - Very pale. Effervescent. Light body. Low to medium bitterness. Low hop flavor or aroma OK. Low fruitiness/ester OK. Can use ale or lager yeasts or combination. OG 1.044-1.055 IBU 10-22 SRM 2-4.

19. FRUIT BEER (award sponsored by NAPA FERMENTATION SUPPLY, NAPA, CA)

a. Any ale or lager made with fruit. Character of fruit should be evident in color, aroma and flavor. Body, color, hop character and strength can vary greatly. OG 1.030-1.110 BU 5-70 SRM 5-50.

20. HERB BEER (award sponsored by R & R HOME FERMENTATION SUPPLY, SACRAMENTO, CA)

a. Any ale or lager made with herbs or spices. Character of herb or spice should be evident in aroma and flavor. Body, color, hop character and strength can vary greatly. OG 1.030-1.110 IBU 5-70 SRM 5-50.

21. SPECIALTY BEER (award sponsored by BRISTOL BREWHOUSE, MILWAUKEE, WI)

a. Any ale or lager brewed using unusual techniques and/or fermentable ingredients other than or in addition to malted barley as a unique contribution to the overall character of the beer. Examples include, but are not limited to, the use of honey and maple sap or syrup or heating the wort with white hot stones. Examples do not include fruits or herbs, although they may be used to add to the character of other uniquely fermentable ingredients. OG 1.030-1.110 IBU 0-100 SRM 0-100.

22. SMOKED BEER (award sponsored by VALLEY HOPS & MALTS, CHERRY VALLEY, MA)

a. Any ale or lager brewed with smoke flavor. OG, IBU, and SRM should correspond to designated beer style.

23. CALIFORNIA COMMON BEER (award sponsored by DLB VINEYARDS, INC., WESTLAKE, OH)

a. Light amber to copper. Medium body. Toasted or caramel-like maltiness in aroma and flavor. Medium to high hop bitterness. Hop flavor medium to high. Aroma medium. Fruitiness and esters low. Low diacetyl OK. Lager yeast, fermented warm but aged cold. OG 1.040-1.055 IBU 35-45 SRM 8-17.

24. WHEAT BEER (award sponsored by BREW MASTERS, LTD., ROCKVILLE, MD)

a. BERLINER-WEISSE - Pale. Light body. Dry. Sharp lactic sourness. Fruity/estery. Between 60 and 70% malted wheat. Very low bitterness. No hop flavor or aroma. Effervescent. No diacetyl. OG 1.028-1.032 IBU 3-6 SRM 2-4.

b. GERMAN-STYLE WEIZEN/WEISSBIER - Pale to golden. Light to medium body. About 50% wheat malt. Clove and slight banana character. Fruity/estery. Clove, vanilla, nutmeg, smoke and cinnamon-like phenolics OK. Mild sourness OK. Highly effervescent. Cloudiness OK. Low bitterness. Low hop flavor and aroma OK. No diacetyl. OG 1.048-1.056 IBU 10-15 SRM 3-9.

c. GERMAN-STYLE DUNKELWEIZEN - Deep copper to brown. Dark version of Weizen but with chocolate-like maltiness evident. OG 1.048-1.056 IBU 10-15 SRM 17-22.

d. GERMAN-STYLE WEIZENBOCK - Usually deep copper to dark brown, but light versions can be amber to copper. Medium to full body. Alcoholic strength evident. Maltiness high. Low bitterness. Hop flavor and aroma absent. Banana and clove character apparent. Low diacetyl OK. OG 1.066-1.080 IBU 10-20 SRM 7-30.

25. MEAD (see Note below) (award sponsored by MAYER'S CIDER MILL, INC., WEBSTER, NY)

a. SPARKLING - Effervescent. Dry, medium or sweet (designate on entry form). Light to medium body. Honey character in aroma and flavor. Low to fruity acidity. Color depends on honey type. Absence of harsh and stale character. OG 1.050-1.090 IBU 0 SRM 0-4.

b. STILL - No effervescence. Dry, medium, sweet or very sweet (designate on entry form). Light to full body. Honey character in aroma and flavor. Low to fruity acidity. Absence of harsh and stale character. OG 1.090-1.140 IBU 0 SRM 0-5.

NOTE: Melomel (fruit mead), Cyser (apple juice mead), Pyment (grape mead), and Metheglin (herb and spice mead) are to be entered in the appropriate sparkling or still subcategories above.

ABBREVIATIONS:

OG (Original Gravity)  
IBU (International Bittering Units)  
SRM (Standard Reference Method for color)

Category Award Sponsors (Alphabetical):

BEVERAGE PEOPLE (THE), Santa Rosa, CA - Category 11 - BOCK  
BREW AMERICA, Vienna, VA - Category 9 - ENGLISH & SCOTTISH STRONG ALE  
BREW BY YOU (THE), Shelton, WA - Category 7 - SCOTTISH ALE  
BREW MASTERS, Ltd., Rockville, MD - Category 24 - WHEAT BEER  
BRISTOL BREWHOUSE, Milwaukee, WI - Category 21 - SPECIALTY BEER  
CARLSON, L.D., CO., Kent, OH - Category 4 - ENGLISH-STYLE PALE ALE  
CELLAR (THE), Seattle, WA - Category 3 - BROWN ALE  
CHASE INSTRUMENTS, College Point, NY - Category 5 - AMERICAN STYLE ALE  
CONSOLIDATED BEVERAGES/COOPERS, Medina, WA - Category 12 - BAVARIAN DARK  
CROSBY & BAKER, LTD., Westport, MA - Category 18 - GERMAN-STYLE ALE  
DISTRIVIN, LTD., Longuevil, Quebec, Canada - BEST of SHOW RUNNER-UP  
DLB VINEYARDS, INC., Westlake, OH - Category 23 - CALIFORNIA COMMON  
E-Z CAP BOTTLE DISTRIBUTORS, Calgary, Alberta, Canada - Category 8 - PORTER  
EDME LIMITED, Essex, England - Category 1 - BARLEY WINE  
FERMENTATION FRENZY, Los Altos, CA - Category 17 - VIENNA/OKTOBERFEST/MARZEN  
JONMER, LTD., Foster City, CA - Category 14 - MUNICH HELLES  
KENT, G.W., LTD., Ann Arbor, MI - Category 6 - ENGLISH BITTER  
LIL BROWN JUG, Tacoma, WA - Category 13 - DORTMUND/EXPORT  
MARKET BASKET (THE), Brookfield, WI - Category 16 - AMERICAN LAGER  
MAYER'S CIDER MILL, Webster, NY - Category 25 - MEAD  
NAPA FERMENTATION SUPPLY, Napa, CA - Category 19 - FRUIT BEER  
R & R HOME FERMENTATION SUPPLY, Sacramento, CA - Category 20 - HERB BEER  
RENO HOMEBREWER (THE), Reno, NV - Category 15 - CLASSIC PILSNER  
STEINBART, F.H., CO., Portland, OR - Category 10 - STOUT  
VALLEY HOPS & MALTS, Cherry Valley, MA - Category 22 - SMOKED BEER  
VANBERG & DeWULF, Cooperstown, NY - Category 2 - BELGIAN STYLE

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End of HOMEBREW Digest #1329, 01/20/94

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Date: Mon, 10 Jan 94 10:16:31 EST  
From: rgarvin@btg.com (Rick Garvin (703-761-6630))  
Subject: HWBTA Style Guideline, 1 of 3

Home Wine and Beer Trade Association (HWBTA)  
1994 National Homebrew Competition

Style Guidelines Part 1 of 3

Part 1) Ales  
Part 2) Lagers  
Part 3) Mixed, Meads, Sponsors

Ales:

1. BARLEY WINE (award sponsored by EDME, LTD., ESSEX, ENGLAND)

a. Copper to medium brown. Malty sweetness. Fruity/estery. Medium to high bitterness. Hop aroma and flavor OK. Alcoholic taste. Low to medium diacetyl OK. OG 1.090-1.120 IBU 50-100 SRM 14-22

2. BELGIAN STYLE (award sponsored by VANBERG & DeWULF, COOPERSTOWN, NY)

a. FLANDERS BROWN - Deep copper to brown. Slight sourness and spiciness. Fruity/estery. Low to medium bitterness. No hop aroma or flavor. Low diacetyl OK. OG 1.045-1.056 IBU 15-25 SRM 10-20.

b. DUBBEL - Dark amber to brown. Sweet malty, nutty aroma. Low bitterness. Faint hop aroma OK. Medium to full body. Low diacetyl OK. OG 1.050-1.070 IBU 18-25 SRM 10-14.

c. TRIPPEL - Light/pale color. Light malty and hop aroma. Neutral hop/malt balance. Finish may be sweet. Medium to full body. Alcoholic (but best examples do not taste strongly of alcohol. OG 1.070-1.095 IBU 20-25 SRM 3.5-5.5.

d. BELGIAN ALE - Pale color. Bitterness subdued. Light to medium body. Low malt aroma. Slight acidity OK. Low diacetyl OK. OG 1.044-1.054 IBU 20-30 SRM 3.5-12.

e. BELGIAN STRONG ALE - Pale to dark brown. Alcoholic. Can be vinous. Darker beers are colored with candy sugar and not so much dark malt. Full body. OG 1.063-1.095 IBU 20-50 SRM 3.5-20.

f. LAMBIC - intensely and cleanly sour. No hop bitterness, flavor or aroma. Effervescent. Fruity/estery and uniquely aromatic. Malted barley and unmalted wheat. Stale, old hops used. Cloudiness OK. OG 1.040-1.072 IBU 11-21 SRM 6-15.

g. WHITE - Unmalted wheat and malted barley. Oats OK. May be spiced with coriander seed, orange peel. Hop flavor and aroma

"noble-type" desired. Low to medium bitterness. Low to medium body. Dry. Low diacetyl OK. Low to medium esters. OG 1.044-1.050 IBU 15-25 SRM 2-4.

3. BROWN ALE (award sponsored by THE CELLAR, SEATTLE, WA)

a. ENGLISH BROWN - Medium to dark brown. Sweet and malty. Low bitterness. Hop flavor and aroma low. Some fruitiness and esters. Medium body. Low diacetyl OK. OG 1.040-1.050 IBU 15-25 SRM 15-22.

b. ENGLISH MILD - Medium to very dark brown. Low alcohol. Low hop bitterness, flavor and aroma. Mild maltiness. Light body. Low esters. OG 1.032-1.036 IBU 2.5-3.6 SRM 17-34.

c. AMERICAN BROWN - Medium to dark brown. High hop bitterness, flavor and aroma. Medium maltiness and body. Low diacetyl OK. OG 1.040-1.055 IBU 25-60 SRM 15-22.

4. ENGLISH-STYLE PALE ALE (award sponsored by L.D.CARLSON CO., KENT, OH)

a. CLASSIC ENGLISH PALE ALE - Pale to deep amber/copper. Low to medium maltiness. High hop bitterness. Medium hop flavor and aroma. Use of English hops such as Goldings, Fuggles, etc. Fruity/estery. Low diacetyl OK. Medium body. OG 1.044-1.056 IBU 20-40 SRM 4-11.

b. INDIA PALE ALE - Pale to deep amber/copper. Medium body. Medium maltiness. High hop bitterness. Hop flavor and aroma medium to high. Fruity/estery. Alcoholic strength evident. Low diacetyl OK. OG 1.050-1.065 IBU 40-65 SRM 8-14.

5. AMERICAN STYLE ALE (award sponsored by CHASE INSTRUMENTS, COLLEGE POINT, NY)

a. AMERICAN PALE ALE - Pale to deep amber/red/copper. Low to medium maltiness. High hop bitterness. Medium hop flavor and aroma. Use of American hops such as Cascade, Willamette, Centennial (CFJ-90), etc. Fruity/estery. Low diacetyl OK. Medium body. OG 1.044-1.056 IBU 20-40 SRM 4-11.

b. AMERICAN WHEAT - Pale to amber. Light to medium body. Low to medium bitterness. Malt and hop flavor and aroma OK. Low to medium fruitiness and esters. Low diacetyl OK. Lager yeast OK. OG 1.030-1.050 IBU 5-17 SRM 2-8.

6. ENGLISH BITTER (award sponsored by G.W.KENT, INC., ANN ARBOR, MI)

a. ENGLISH ORDINARY - Gold to copper. Low carbonation. Medium bitterness. May or may not have hop flavor or aroma. Low to medium maltiness. Light to medium body. Low to medium diacetyl OK. Fruitiness/esters OK. OG 1.035-1.038 IBU 20-25 SRM 8-12.

b. ENGLISH SPECIAL - Same as English Ordinary but maltiness more evident and increased hop character. OG 1.038-1.042 IBU 25-30 SRM 12-14.

c. ENGLISH EXTRA SPECIAL - Same as English Ordinary but maltiness evident. Hop bitterness balanced with malt sweetness. OG 1.040-1.050 IBU 30-35 SRM 12-14.

7. SCOTTISH ALE (award sponsored by THE BREW BY YOU, SHELTON, WA)

a. SCOTTISH LIGHT - Gold to amber. Low carbonation. Low bitterness. May or may not have hop flavor and aroma. Medium maltiness. Medium body. Low to medium diacetyl OK. Fruitiness/esters OK. Faint smoky character OK. OG 1.030-1.035 IBU 9-15 SRM 8-17.

b. SCOTTISH HEAVY - Gold to amber to dark brown. Low carbonation. Low bitterness. May or may not have hop flavor and aroma. Medium to high maltiness. Medium body. Low to medium diacetyl OK. Fruitiness/esters OK. Faint smoky character OK. OG 1.035-1.040 IBU 12-17 SRM 10-19.

c. SCOTTISH EXPORT - Gold to amber to dark brown. Low carbonation. Low to medium bitterness. May or may not have hop flavor and aroma. High maltiness. Medium to high body. Low to medium diacetyl OK. Fruitiness/esters OK. Faint smoky character OK. OG 1.040-1.050 IBU 15-20 SRM 10-19.

8. PORTER (award sponsored by E-Z CAP BOTTLE DISTRIBUTORS, CALGARY, ALBERTA, CANADA)

a. ROBUST PORTER - Black. No roast barley character. Sharp bitterness of black malt, without high burnt-charcoal-like flavor. Medium to full bodied. Malty sweet. Hop bitterness medium to high. Hop flavor and aroma: none to medium. Fruitiness/esters OK. Low diacetyl OK. OG 1.044-1.060 IBU 25-40 SRM 30+.

b. BROWN PORTER - Medium to dark brown. No roast barley or strong burnt malt character. Light to medium body. Low to medium malt sweetness. Medium hop bitterness. Hop flavor and aroma: none to medium. Fruitiness/esters OK. Low diacetyl OK. OG 1.040-1.050 IBU 20-30 SRM 20-35.

9. ENGLISH AND SCOTTISH STRONG ALE (award sponsored by BREW AMERICA, VIENNA, VA)

a. ENGLISH OLD ALE/STRONG ALE - Light amber to deep amber/copper. Medium to full body. Malty. Hop bitterness apparent but not aggressive. Flavor and aroma can be assertive. Fruitiness/esters high. Alcoholic strength recognizable. Low diacetyl OK. OG 1.060-1.075 IBU 30-40 SRM 10-16.

b. STRONG "SCOTCH" ALE - Similar to English Old/Strong Ale. Stronger, malty character. Deep copper to very black. Hop bitterness low. Diacetyl medium to high. OG 1.072-1.085 IBU 25-35 SRM 10-47.

10. STOUT (award sponsored by F.H.STEINBART CO., PORTLAND, OR)

a. CLASSIC DRY STOUT - Black opaque. Light to medium body. Medium

to high hop bitterness. Roasted barley character required. Sweet maltiness and caramel malt [crystal] evident. No hop flavor or aroma. Slight acidity/sourness OK. Low to medium alcohol. Diacetyl low to medium. OG 1.038-1.072 IBU 30-60 SRM 40+.

b. SWEET STOUT - Black opaque. Overall character sweet. Medium to full body. Hop bitterness low. Roasted barley character mild. No hop flavor or aroma. Sweet malty and caramel evident. Low to medium alcohol. Low diacetyl OK. OG 1.045-1.056 IBU 15-25 SRM 40+.

c. IMPERIAL STOUT - Dark copper to black. Hop bitterness, flavor and aroma medium to high. Alcohol strength evident. Rich maltiness. Fruitiness/esters OK. Full bodied. Low diacetyl OK. OG 1.075-1.095 IBU 50-80 SRM 20+.

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Date: 18 Jan 1994 14:32:27 U  
From: "Palmer.John" <palmer@ssdgwy.mdc.com>  
Subject: Calculating OG, Plastic, Unix code

Hello Group,  
First Topic is calculating a rough OG: The first issue of Brewing Techniques (may/june 92) had an article by Karl King on a Recipe Formulation Spreadsheet. He provided these numbers for typical extracted points/lb, YMMV.

Malt Type	Points	
DME	44	
LME	35	
Pale Malt	29	
Dextrin	20	
Crystal 20	15	
Crystal 40	13	These numbers probably assume an
Crystal 60	10	infusion mash, and are up for debate.
Wheat	25	
Vienna	24	
Munich Lt	20	
Munich Dark	18	
Cara Pils	20	
Cara Vienna	15	
Chocolate	3	
Roasted Barley	1	
Black Patent	0	

He also gave numbers for Color in Lovibond. The calculations are merely adding up the amount of each used (lbs) multiplied by the Points, divided by the recipe volume. You will get a number like (45) which is divided by 1000 and added to one to be the OG (1.045).

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The Plastic Carboy discussion has me wondering if everyone is talking the same animal. Clear Polycarbonate water bottles versus Polyurethane? Opaque Plastic Buckets. Maybe our Canadian friends are able to purchase other-than-polycarbonate water bottles. I don't know much about polymers so I can't comment further.

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For those of you trying to download image files from Sierra and getting garbled text files, I will let you in on the secret. Its Unix UUcode. It allows the posting to the Net of images as UUencoded text and decoding back to the image. For Macs, a great program is UUlite which I downloaded from one of the software archives at Umich, Sumex, or Wuarchives.

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John J. Palmer - MDA-SSD M&P palmer@ssdgwy.mdc.com  
"We hold these truths to be self-evident, that all Men\* are created equal, that they are endowed by their Creator with certain unalienable Rights, that among these are Home Brewing, Women\*\*, and the Pursuit of Science."  
\* intended at this time to be nonspecific; \*\* personal preference.



Date: Tue, 18 Jan 1994 18:00:38 CST  
From: Darrell Simon <d\_simon@fallout.lonestar.org>  
**Subject: Bluebonnet Brew-off Update**

This note is to update the information I sent in a previous posting. The 1994 Bluebonnet Brew-off will be held March 11 & 12, 1994. Entry Fees will be \$10 per entry, with a \$3 discount for entries received before 1PM on 26 Feb 1994. No entries will be accepted after March 5, 1994 at 1PM. Beer Label Competition Entries are \$2. All Categories listed in the Winter 1993 issue of Zymurgy will be supported if an adequate number of entries per category are received. First prize in each category will be a wonderful stein! Participants who place will earn points good toward the 1994 Gulf Coast Homebrewer of The Year Award. Check your local CLUB or Brew Supply store for more information. If they do not have a copy of our mailing, I can forward you a copy via e-mail.

For those of you who can attend, we are expecting guest speakers Dr. George Fix, Dr. Paul Farnsworth, Dr. Sam Atkinson, Master Judge Scott Birdwell, and a warm body from the Southwest Brew News. Also note: the Dallas area is expecting its first brewpub to be open a month before the Bluebonnet, so anyone attending the Brew-off will have an opportunity to visit our brewpub, also!

Darrell Simon  
1994 Bluebonnet Brew-off Committee  
North Texas Home Brewer Association  
d\_simon@fallout.lonestar.org

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Date: Tue, 18 Jan 1994 20:33:42 -0800 (PST)  
From: neilr@netcom.com (Daniel Neil Roberts)  
Subject: Rank newbie question

Hi all! Under the influence of a couple (well, maybe several) excellent ales and stouts that I received from my two beer-of-the-month Xmas gifts, a friend and I decided that we should make our own beer. To prove to ourselves that it wasn't the beer talking, we went down to our local brewery (Goose Island, Chicago) and asked where to get a kit. Long story short, they directed us to one at a local liquor supermarket type place and we took a shot at making beer on Jan 16. We followed the directions with the kit as closely as possible, kept everything as sanitary as we could, and all seemed to go pretty well. We decided to keep the plastic fermenter (I hear you all saying "Glass! Glass!"; what did we know, it was in the kit) in an interior room that we thought would stay warm enough (the directions say 70-80 degrees F).

Our luck- we get temperatures in the high negative 20's this week, and my buddy's apartment apparently isn't staying as warm as usual. The valve on top of the fermenting bucket isn't doing squat: no bubbles, nothin'. After reading some of the back issues from here, I realized that was the only thing that didn't seem to be going right- It appears to be not fermenting.

My questions (finally)

- Will cold temperatures prevent the yeast from beginning to ferment the wort?
- Will moving the fermenter nearer a radiator possibly start the fermentation?
- Do we have to pitch the whole mess and start over?

Thanks for any input, e-mail is ok if these are truly dumb questions.

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Date: Tue, 18 Jan 1994 23:11:44 -0700 (MST)  
From: thomas ciccateri <tciccate@carina.unm.edu>  
**Subject: Beer-Of-The-Month Clubs**

The current issue of The Celebrator Beer News reviews many of the Beer-Of-The Month Clubs; Beer Across America, Beers 2 You, Brew To You, Gourmet Beer Society, International Beer Society, International Beer Club, Micro Brew Express, and Microbrew To You.

Salud,

Tom Ciccateri  
University of New Mexico  
Training and Learning Technologies Div.  
tciccate@carina.unm.edu

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Date: Wed, 19 Jan 94 6:34:05 EST  
From: Evan Kraus <ejk@bsselab.BLS.COM>  
**Subject: Surplus Equipment**

Recently I read an article on the use of surplus lab chilling equipment.

Can anyone give me some sources for items such as lab equipment, pumps, and chillers. I am continually improving my small basement brewery and can always use a good source of cheap equipment.

Thanks evan nn

Kraus Brewing Co. Atlanta Georgia (Beer Wasteland)

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Date: Wed, 19 Jan 94 09:26 EST  
From: <GNT\_TOX\_%ALLOY.BITNET@PUCC.PRINCETON.EDU>  
**Subject: Wine Making**

I have some winmaking questions. Anyone out there that makes, if you could E-Mail me, I'd appreciate it very much.

And my beer question: What style are dark beers, like Heineken Dark, Beck's Dark or St. Pauli Dark?

And last question: I just tried Sam Adams Oktoberfest beer, and didn't like it one bit. How true is it to the style? I've never had an oktoberfest style before to my knowledge.

Andrew Pastuszak  
Philadelphia, PA

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Date: Wed, 19 Jan 94 09:33:26 EST  
From: dipalma@sky.com (Jim DiPalma)  
Subject: RE: lager yeasts at warm temps

Hi All,

Got a couple of quick data points in response to the thread on using lager yeasts at higher temperatures. At the last Brew Free Or Die meeting, one of the members had a steam beer he had brewed using Wyeast 2007, and fermented at ~60F. The beer was very good, it had the same rounded, muddy phenolic that's characteristic of the 2112 California lager, but it was less pronounced. Otherwise, the beer was quite clean, there were no other off flavors normally associated with high temperature lager fermentations, esters, etc. So, the 2007 is one yeast that I know works well at higher temps.

Conversly, one to avoid is 2206, this yeast produces very harsh phenolics at higher temperatures. I tried this once, the beer had an ammonia-like smell, very unpleasant.

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I have to agree with the comments on .sig files made by Lee Menegoni in HBD#1328. A few months ago, someone posted a six line article, followed by a twenty line signature. It's fairly common to see signatures longer than the article. A name and email address is enough to allow followup discussions, without the needless waste of increasingly precious bandwidth on the digest.

dipalma@sky.com

Jim DiPalma

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Date: Wed, 19 Jan 94 8:36:53 MST

From: npyle@n33.stortek.com

**Subject: Briess Color Test**

I read with interest the recent article by Dr. Fix regarding beer color. I am confused, though, about the following from the article:

>PROCEDURE

- >1. Clean everything.
- >2. De-gas standard and then sample in blender.
- >3. Measure in 20 ml of standard beer in export bottle No. 1.
- >4. Measure in 20 ml of sample beer in export bottle No. 2.
- >5. If colors are different, measure in 10 ml of distilled  
> water to bottle No. 1 and 10 ml of sample beer to export  
> bottle No. 2.
- >6. Continue Step 5 until colors become close. At this  
> point the comparisons should be made in the one-inch  
> diameter jars. Transfer 25 to 50 ml into these from the  
> export bottles and return after comparison. Cut the water  
> and sample beer increment from 10 ml to 5 ml.
- >7. When a color match is obtained, record the total  
> amount of water added. Figure 2 gives the associated degL.

When changing over to the smaller viewing vessel, are you not diluting at a greater rate? It seems to me that you cannot just add up the total dilution water if you are discarding part of the sample in the original vessel (the Miller bottle).

These may be stupid questions, but I have found that stupid questions are far less harmful than keeping quiet and misunderstanding. This applies to virtually everything!

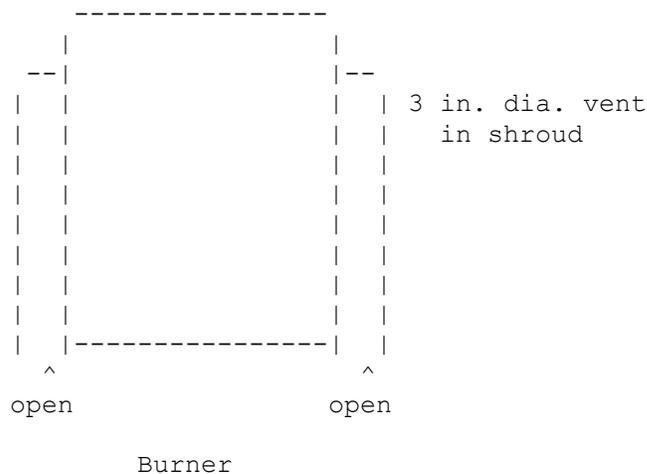
Norm

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Date: Wed, 19 Jan 1994 09:43:39 -0600 (CST)  
 From: Dave Smucker <TWF99@ISUVAX.IASTATE.EDU>  
 Subject: Improved Brew Kettle Performance

I brew in a converted 15.5 Sanke stainless steel keg on a high BTU propane burner. While this system has work very well for me it does use quite a bit of propane because the heat transfer of the stainless steel is not very good. It is also to work around the kettle (keg). Using an idea from Greg Stark in Brew Free or Die, (Beer and Brewing , Vol 11, 1991, Brewer Publications) who uses old water heaters as heat shrouds. I have come up with a heat shroud made from a common 30 gallon steel drum. I got my drum from a used drum company for \$ 12.00. It was a used but reconditioned and clean drum. Basically I used the lower two thirds of the drum. The drum is used inversed or upside down to make the heat shroud.

The figure below shows the general arrangement of the keg and heat shroud.



The hot POC (products of combustion) rise around the outside of the keg and vent through a 3 inch diameter hole cut in the "backside" of the heat shroud. Backside is define as the other side of the keg from the side you normally stand by. This greatly increases the heating area of the kettle and makes a marked improvement in the efficient use of the heat from your burner. I am now using about one half the propane per batch as before I made the heat shroud.

To make this shroud I cut a 15.875 inch dia. hole in the bottom of the 30 gallon drum and then cut off the top one 1/3rd of the drum. To use as shroud you then turn

the drum upside down and slip it over the keg. I also cut a 3 inch dia hole in the backside at top of the now inverted drum. The shroud also has a "u" shaped slot at the bottom to fit over my drain valve. I used a saber saw with metal cutting blade to do all of the cutting except for the 3 inch vent and for that I used a large hole saw.

This leaves you with some sharp metal edges that need to be filed smooth. This heat shroud is light weight and easy to just drop over you keg. I welded a 1/8 by 1/2 steel hoop around the bottom of my shroud but this is not easy to do without a TIG welder or you need to be good with gas welding. The shroud will work just fine without this bottom hoop.

Dave Smucker      Brewing beer, not making jelly !!

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Date: Wed, 19 Jan 94 09:57:28 -0600  
From: gjfix@utam.uta.edu (George J Fix)  
Subject: Dry Lager Yeast

I have gotten some private e-mail asking about dry lager strains, and asking if the Red Star lager strain will be reintroduced. The answer to the latter question is definitely no.

I have done 12 test brews since last March testing various candidates for the Red Star lager strain. None were satisfactory. In order to find out what is going on here, Dr. Foy of Universal Foods sent me two slants of what he felt was his best lager strain. One was propagated using the standard Siebel procedure (1.040 hopped wort at 50F), and the other was propagated using the standard procedure used in the production of dry yeast. The medium is a dextrose/molasses mixture supplemented with a nitrogen source and other nutrients. The propagation temperature used was 85F. Beer made from the latter had all the defects of the earlier test brews. Strong and slightly rotten sulfury tones that only weakly attenuated in cold storage was the most notable defect. There were also some medicinal undertones. Subsequent analysis with staining procedures showed that serious mutation occurred during propagation.

The beer made from the yeast propagated with the Siebel procedure came out just fine without any of the above defects. It was slightly sulfury, but this is not uncommon with many lager strains. I found the effect attractive, and it added to the overall maltiness of the beer. This is clearly a serious lager strain, and the defects encountered above came from propagation methods and not to intrinsic defects in the yeast.

Economic and technological considerations currently make the high temperature propagation on sugar solutions necessary for dry yeast. Certain strains are not adversely affected by this procedure. This for example is the case with Red Star's (Universal Foods) excellent ale and Champagne yeast. It is not clear to me, however, that there is a lager yeast that can withstand this type of propagation.

For lagers having a dry and elegant finish, I personally prefer Dr. Maribeth Raines' Pilsner strain. This is the one Darryl Richman brought back from Pilsen. Paul Farnworth is also selling a excellent Pilsner strain. For rounded and malty Bavarian style lagers, there is nothing IMHO than can match W-34/70. It is available on slants and also from Wyeast.

George Fix

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Date: Wed, 19 Jan 94 11:12:26 EST  
From: Spencer.W.Thomas@med.umich.edu  
Subject: twice-a-day HBD (and cancellation)

Note that Rob has implemented a "cancel article" feature. This lets you have second thoughts about posting. For example, when you see there are 80 articles ahead of yours, or when the next days HBD has 5 answers identical to the one you just sent. Or when you need to make a correction!

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Date: Tue, 18 Jan 1994 18:21:42 -0800 (PST)

From: Domenick Venezia <venezia@zgi.com>

**Subject: Ovens and Foil caps**

I've been out of town for a couple weeks, and I'm catching up on the HBD. Chip Hitchcock cautions that with foil caps and oven heating of bottles air is sucked back into the bottles when they cool, thereby raising the risk of infection. This is true. May I suggest that one allow the bottles to cool in the oven which has just been sterilized? Of course as the oven cools room air is drawn in, so after turning off the oven block the hot air vent and allow the foil capped bottles to cool that way.

Domenick Venezia  
ZymoGenetics, Inc.  
Seattle, WA  
venezia@zgi.com

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Date: Wed, 19 Jan 94 08:34:25 PST  
From: tima@wv.MENTORG.COM (Tim Anderson)  
Subject: The Diatom Conspiracy

There was a question a few days ago about using diatomaceous earth to filter beer. I don't know where that thread led, because not having an interest in filtering out those wonderful little yeasties, I didn't pay much attention. With apologies to all if this is old news, I thought I'd mention a commercial application of diatomaceous earth that was recently brought to my attention.

Last night was Tuesday, therefore I was at Bridgeport Brewpub here in Bridgeport Brewpub Town. Someone, it may have been me, noticed a smallish, maybe six or eight foot high, tank-like thing nestled among the larger tanks in the brewery. Although smaller, it seemed heavier duty. It had a clamped-on lid like a pressure cooker, was standing on legs with small wheels, and had a smaller clone of itself attached to its side. I assumed it was in the budding phase.

Immediately launching a full-scale investigation, I asked the guy making pizza what it was. He claimed that he didn't know, although he admitted to being a homebrewer. He was obviously hiding something. Out of the corner of my eye, I noticed an attractive young woman bussing a table. Under intense questioning, she admitted that she knew what it was, "A filter," she said. She pretended to stumble over the pronunciation of "diatomaceous", but the act was easy to see through. I kept the pressure on. Finally, she broke down and spilled the whole story, "It's a diatomaceous earth filter", she blurted, her voice starting to quiver, "They use it to filter out the yeast. Now if you don't mind, I have work to do." But there was one more thing I needed to know. Did they filter all of their beer? "Everything but the cask-conditioned," she muttered, unable to conceal her quick glance at my pint of cask-conditioned porter.

Satisfied that I had gotten to the bottom of the story, I sat and sipped, and looking around, felt a bond of brotherhood with the other yeast eaters and sense of smug superiority over the ignorant masses with their sparkling pints of carbonated, crystal-clear, filtered, tap beer.

At least that's how I remember it.

tim

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Date: Wed, 19 Jan 1994 10:49:42 -0600 (CST)

From: WESTERMAN@smsd.jsc.nasa.gov

**Subject: Bottle Cappers**

I have just finished bottling my third batch of beer.  
I use a black beauty Italian two handle capper.  
I had three broken bottles during the capping process (these  
were Amstel bottles).

My questions are: Was it the bottles or should I invest in a  
different style capper?

Also can someone recommend (from actual usage) a good benchtop  
(or other style capper)?

Please reply via HBD or privately to my e-mail address at  
"westerman@newton.jsc.nasa.gov"

Thanks for the help,

Robert

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Date: Wed, 19 Jan 1994 10:56:37 -0500  
From: cole@nevism.nevis.columbia.edu  
Subject: Re: Microwave for Sterilization

In HBD 1328 Bill King discusses microwaves and microbe size:

>

>I'm not a physics person, but I do know that living objects below a  
>certain size can happily mill about in a very strong microwave field, such as  
>flies, ants and a the like (don't ask me how I know this), so certainly a  
>microscopic pathogen would be practically invisible to such an energy field.  
>It is almost analagous to a trying to receive a long wave radio signal with a  
>stubby antenna, you simply do not have enough length/area to efficiently  
couple  
>radio energy to your radio.

To which I have to respond (regarding microwave OVENS):

Heating by microwave radiation does not work like reception of radio waves with an antenna. I have a physics PhD but little practical experience with low energy radiation like microwaves. Nonetheless, my understanding is that microwave ovens heat by stimulating transitions in water molecules (vibrational transitions I believe). The wavelength for such transitions is set by the difference in energies of the pertinent molecular states (quantum mechanics in action). The water molecules absorb energy through these transitions and lose it to surrounding molecules that they collide with. The internal excitation energy of the water molecules is converted to kinetic energy of the molecules in these collisions. Thus, the absorption of microwave energy leads to an increase in the kinetic energy of the water molecules, which means that the temperature rises.

The details of this process have important ramifications:

- \* Microwaves will NOT heat if whatever you're heating contains NO water. A corollary - the less water something contains, the less a microwave oven will do to it.
- \* The electromagnetic field strength in a microwave oven is significantly reduced when water is present in any significant amounts inside the oven. In simpler terms, this means that if there's lot's of water localized in the oven, most of the heating will take place there. Microwaves can only put out a limited amount of power and it doesn't take much water to suck up this power. This is the reason you get hot and cold spots when heating food in a microwave.

So I would hazard a guess that putting your equipment in the micro along with a cup of water will do very little. The water gets hot, nothing else does.

I would not trust a microwave to sanitize anything that is not in contact with water. I have used my microwave to sanitize bottles for yeast starters etc. by filling them partway with water and "nuking" them for ~5 min. The

combination of the boiling water inside the bottles and the escaping steam seems to work well for sanitizing these bottles. I have also sterilized stoppers by immersing them in a glass bowl of water and heating the water to the boiling point in a microwave oven.

Microbes certainly have water in them, and I would guess that microwave ovens could IN PRINCIPLE kill them, but there's the problem that any sources of water nearby will likely be much more efficient at absorbing microwaves than the bacteria or yeast you really want to get at.

You might ask if the above is true, why does Bill observe that ants etc survive in strong microwave fields. My guess is that he works with microwaves in the communications industry. The microwaves they use are not "tuned" to a frequency which excites water-molecule transitions (if they did, they'd hardly be useful for communication) which means these bugs don't get cooked. Now strong EM fields can do damage in ways that have nothing to do with vibrational transitions in water, and in this case the size of the beast being exposed to said EM radiation may matter.

I hope this contributes to the discussion. If you have any problems with the above, feel free to e-mail me though I won't be around to respond for the next week.

Cheers,

Brian Cole

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Date: Wed, 19 Jan 94 13:22:31 EST  
From: Aaron Morris <SYSAM@ALBANY.ALBANY.EDU>  
Subject: Refill cycle for bottles

In a recent digest reference was made to the refill cycle of bottles. What is the average refill cycle for an average bottle? How does one know when their bottles are nearing their life expectancy? Hopefully there is a better way than waiting for the bottles to fail. Does the refill cycle differ for Grolsh bottles?

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Date: Wed, 19 Jan 1994 13:30:51 -0500 (EST)  
From: jeff344@voodoo.lerc.nasa.gov (Jeff Berton)  
Subject: Re: Pressurized Cargo Compartments

Chris writes:

> Ooh, I can't resist a story...A friend of a friend who used to work for  
> an air shipping company tells of a plane that arrived with a dead dog  
> because it was placed in the wrong (unheated, unpressurized) baggage  
> compartment.

...

> So on commercial planes at least, the animal storage baggage  
> compartments are separate from the regular baggage compartment.  
> Apparently in modern passenger planes all the compartments are  
> pressurized and heated to roughly the same degree as the cabin, but  
> older planes may not be so kind.

It takes quite an effort to design an unpressurized cargo compartment in an airplane with a pressurized fuselage. Some bombers, for example, have bomb bays that must open to air at altitude and maintain an inside cabin pressure at

the same time. There is a lot of complicated, heavy structure required to seal

these compartments from the rest of the fuselage. On a commercial airliner at cruising altitude, everything between the fore and aft pressure bulkheads is pressurized to about 11 psi; that which you'd find at about 8000 feet.

- -

Jeff Berton, Aeropropulsion Analysis Office, NASA Lewis Research Center  
jeff344@voodoo.lerc.nasa.gov

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Date: 19 Jan 94 13:05:49 EST  
From: Richard Nantel <72704.3003@CompuServe.COM>  
**Subject: Bleach substitutes, etc**

How about someone out there putting together a FAQ about more environmentally- friendly methods of sanitizing our equipment? I'm sure I'm not alone in wanting to phase out the use of bleach altogether. There have been great tips about this on HBD lately (sanitizing bottles in the oven, sanitizing carboys using boiling water, etc.). There seems to be great interest in this area.

Richard Nantel  
Montreal Quebec  
Canada

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Date: 19 Jan 94 12:55:23 EST  
From: Richard Nantel <72704.3003@CompuServe.COM>  
**Subject: Missing HBD entries**

I've just realized that my copy of yesterday's HBD is missing the last 7 entries. The file size was 34k. I then downloaded the same issue of HBD from CompuServe's wine forum. That file is 47k and includes my missing entries.

I receive HBD using CompuServe's Internet gateway. Before downloading the second version from the wine forum, I assumed the problem was the 50k file size limit on CompuServe's Internet gateway and that yesterdays' HBD exceeded that amount. I now see it did not. In fact, I see that the HBD is always smaller than 50k. What's up? Are there solutions to this? IMHO, HBD is good to the last byte. Why am I only getting half a cup?

Richard Nantel  
Montreal, Quebec  
Canada

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Date: Wednesday, 19 January 94 13:23:08 CST

From: LLAPV@utxdp.dp.utexas.edu

**Subject: style/long HBDs**

Howdy,

I see some stuff starting up about style definitions & competitions, & I would like to bring up an issue or two about non-defined styles, especially in AHA categories. Whereas I can see having certain guidelines defining what, say, a pale ale is, it makes it frustrating for those who want to experiment with styles & then enter them in competitions. For instance, I decide that I want to make a beer with characteristics that aren't in any category. If it tastes good, I'll want to enter it into a competition, but it'll get poor scores if I enter it into some category, & would not meet the specifications for specialty beers. What can you do? To me, it limits one of the very purposes of homebrewing: innovation. By dictating what a style should be, & by allowing only defined styles, the AHA is allowing outlets for only recognized existing styles. There needs to be a forum for new style development in homebrewing, & the AHA needs to foster it.

About long HBDs: I agree, be concise, & stop the long signatures.

Happy brewing,  
Alan of Austin

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Date: Wed, 19 Jan 94 12:35:46 PST  
From: Mark Garetz <mgaretz@hoptech.com>  
Subject: Hop Rhizomes

Marc L. Goldfarb writes:

>Someone asked a few days ago for info on growing hops.  
>From the ads I've seen in Zymurgy, HopTech looks like  
>the place to go for info.

Thanks for thinking of us Marc, but we don't carry rhizomes.

I always refer those who want to purchase rhizomes to Dave Wills of Freshops in Oregon. Dave is probably the most knowledgeable person on growing hops that caters to the homebrew trade. I just talked to Dave last night, and he won't be selling rhizomes until March - those that call now get put on a list and will be sent the rhizome availability list in March.

Unusual disclaimer: Not only do I have no affiliation with Freshops, they are in most instances a competitor (but a friendly one). Dave and I are personal friends, and Dave is in fact writing a chapter for my book on Growing Hops.

Mark

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Date: Wed, 19 Jan 94 11:36:57 EST

From: btalk@aol.com

**Subject: contest result return lag**

In April of 1992 I entered my first contest. Judges sheets finally came in August 1992. I got a 2nd and a 3rd, earning two certificates and two cans of malt extract.

I called the person whose name was on the cover letter and he assured me the cert's and malt would be forthcoming.

After another month or so passed I emailed one of the sponsoring clubs members to ask about the delay...

No response.

In November of 1992, I met a member of the sponsoring club at a contest that I was stewarding at. He wrote down my name, etc, assuring me he would have it taken care of.

ANYHOW, here it is almost 2 YEARS later and still nothing.

Its not the awards, but the lack of follow through that irks me.

I don't enter their contests anymore and for some reason they do not use my local brew supply shop as a contest drop off any more.

The topper is that this club has been chosen as a judging site for one of the 'club only' AHA contests this year!!

It seems that timely response should be a criteria for AHA sanctioned contests.

Regards, Bob Talkiewicz, Binghamton, NY

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Date: Wed, 19 Jan 94 11:35:52 EST

From: ulick@mozart.helios.nd.edu (Ulick Stafford)

**Subject: Restraint**

I heartily agree with Jonathon Knight in 1328 when he said that 2 postings a day is not on. Restaint is important, especially now when many people are brewing. A lot of what I have read lately has been of relatively little help. I have read descriptions of inefficient bottling procedures, detailed accounts of brewing batches, and the usual number of uninformative or factually incorrect resspnses. For instance Liebfraumilch, the totally uninspired German white wine translates as Lover'smilk - not mother's milk. A question. In a long account of brewing a Vienna John Robinson mentions using 4.25 cups of malt per pound. I have always found this to be one of the worst bubu's in Noonan (the other being that enameled steel pots are useless). Miller's 3.3 figure is what I get - or are there different sized cup (8 oz.) measures? And what is the great timesaving Viniator in Al K's speedy bottling technique (takes twice as long as my method of dunking bottles in a laundry sink) that require 20 sqirts per bottle? Inquirering minds want to know.

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'Heineken!?! ... F#\$% that s@&\* ... | Ulick Stafford, Dept of Chem. Eng.  
Pabst Blue Ribbon!' | Notre Dame IN 46556  
| ulick@darwin.cc.nd.edu

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Date: Wed, 19 Jan 1994 16:58:09 -0500 (EST)

From: bickham@msc.cornell.edu

**Subject: Ithaca Homebrew Competition**

The Ithaca Brewers Union will be having another homebrew competition on March 12th. Judging will be done in a closed session at the Chapter House Brewpub in Ithaca, New York. It'll be open format, which means that all AHA styles are accepted, but entries will be grouped in sets of 7 to 12 for judging and awards. The entry deadline is March 9th, and you can e-mail me for more details.

Scott Bickham  
bickham@msc.cornell.edu

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Date: Wed, 19 Jan 1994 14:16:29 -0700

From: Jim Doyle <jgdoyle@uci.edu>

**Subject: Sam Adams bashing**

I have only recently subscribed to the "Homebrew Digest", and have noticed a distinctly negative "flavor" to the comments about Sam Adams, and it's founder. I am curious as to why. Anybody who would like to address this issue can send me a message at (jgdoyle@uci.edu). Thanks in advance...

J."Chance" Doyle

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"Familiarity breeds contempt-and children." S.Clemons

--

Jim Doyle

P.S. Purchasing Office

Ph. (714) 856-6047

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Date: Wed, 19 Jan 1994 15:01:57 -0800 (PST)

From: gummitch@teleport.com (Jeff Frane)

**Subject: Clogged Drains at The Digest**

I've noticed that not only is the digest very busy these days, but that there is a high (what's the term, computer nerds?) signal to noise ratio. I find myself skimming a lot and reading very little. Actually, it was kind of nice over the holidays; not many people posting, so we got to do some useful back and forth for a change.

Suggestion: without even faintly suggesting any sort of censorship (heaven forbid!), it would be nice if people exerted a little self-control. If you haven't a *\*real\** answer to someone's question, back off. (Danger signals in your posting are "I think", "I'm pretty sure", "I read somewhere" -- not that a lack of Certainty can't be a fine personal quality, mind you...)

Certain members of the group seem to have a compulsion to answer *\*everything\** posted, and every day (sometimes twice a day!). Hey, you know who you are: give it a rest! Let other people demonstrate *\*their\** wisdom. Sheesh.

On which note, I will fold my tent...

- --Jeff

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Date: Wed, 19 Jan 94 15:33:00 PST  
From: Timothy Sixberry <tsixber@msrapid.kla.com>  
Subject: KEG&TAP PARTS???

Hello fellow brewers,

Could some kind person out there tell me where I can get my hands on korney keg parts and some beer taps that go through the fridge door. My local brew shop has some stuff, but at prices I can't believe. I would like to run two or three kegs to the fridge door and to the CO2 tank, and I can't find the stuff to do it anywere.

Thanks in advance for any help, BREW LONG AND PROSPER SPOCK

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Date: 19 Jan 94 11:33:00 CST  
From: "DEV::SJK" <SJK%DEV.decnet@mdcgwy.mdc.com>  
**Subject: U-Brew**

Marc Goldfarb wonders if U-Brew stores are viable in the US. One of these things just opened in Redondo (Manhattan?) Beach, CA. The newspaper article said they were doing well so far. I'll betcha that they will attract people who are only curious who will then either buy the equipment and do it at home or will do it the one time and forget about it.

Scott  
sjk%c17fcs.decnet@mdcgwy.mdc.com

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Date: 19 Jan 94 11:19:00 CST  
From: "DEV::SJK" <SJK%DEV.decnet@mdcgwy.mdc.com>  
Subject: Irradiation of small things

Bill King writes in HBD #1328 that "flies, ants, and the like can happily mill about in a very strong microwave field" and therefore microbes would be immune to microwave sterilization.

I don't know about "microscopic pathogens", but when I was in high school, my biology teacher forced us to think a little bit and come up with an end-of-term project. A friend of mine exposed fruit flies, which are tiny, to different levels and durations of microwaves, then bred them. He found that about 20 seconds on "upper-medium" produced little mortality and many more obvious mutations than anticipated. This produced flies in the first generation with unusual coloring in the wings and/or body and/or eyes, 6 wings, absent or shriveled wings and/or legs, etc. 15-20 seconds on "high" caused the poor little guys to burst. Just some empirical evidence...

I thought UV was a very effective way to sanitize things (such as bottled water). I would \*guess\* that microwaves, being even higher than UV in frequency, would be even more effective as longer wavelengths are the ones that tend to not hit anything (ala sunsets).

Scott  
sjk%c17fcs.decnet@mdcgwy.mdc.com

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End of HOMEBREW Digest #1330, 01/21/94  
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Date: Wed, 19 Jan 1994 17:05:23 -31802 (PST)  
From: Joseph Erhard-Hudson <i9253209@wsuaix.csc.wsu.edu>  
Subject: Shipping Alcohol via UPS: anecdote

A friend of mine once wanted to send his dad two bottles of particularly nice wine he had gotten a good deal on via his buddy the wine merchant. He shipped them via UPS, insured, and put down "wine" as the contents. They took his money, took the box, and his dad got ... a box which had been torn open. Empty box, no wine.

Friend went to UPS to complain. They said "Sorry, we don't ship alcohol."

"Yeah, but I said it was wine and you shipped and insured it," he said.

"OK, our mistake, we'll give you back the shipping costs."

"But you \*insured\* it! I want the value of the wine back!"

"Sorry, it says right here in miniscule print that we can't insure alcohol."

And the shipping costs were all he got. I don't know if he would have had a decent case against them, I don't think it matters. The moral of the story is: You don't have to lie, just tell the truth ("gift", "fragile gift", "glassware", whatever) in such a way that some shmoe on a busy UPS loading dock won't be tempted to keep the contents of your box for himself.

FWIW. -- joe.

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Date: Wed, 19 Jan 1994 20:46:44 CST  
From: "John L. Isenhour" <isenhour@lambic.fnal.gov>  
**Subject: various**

Gee, I finally have time to make some comments!

From: steevd@aol.com

>anyone know where I can get a stainless aeration stone? I've seen them  
>mentioned in previous issues. I only have one requirement: they have to be  
>cheap.i

American Science surplus sells an airstone they claim is SS for around a buck,  
but if you scratch the SS sintered stuff with a file its brass underneath. It  
autoclaves nicely, but has a little hole that needs plugging.

Al writes:

> Sedlmayr of the Spaten Braurei, \*was\* the first to brew Maerzen/Okttoberfest.  
> Please note that it was modeled after Anton Dreher's Vienna style beer.

I'd bet you could get away with attributing the ultimate origins of the style  
to Dreher, as I understand it he really developed the style when he introduced  
the bottom fermenting yeast to Schwechat.

From: phil.brushaber@lunatic.com (Phil Brushaber)

>I want to conduct secondary fermentation in my stainless steel  
>Cornelius Kegs (Ball type). Has someone out there come up with a  
>nifty way to install an airlock?

I just hose clamp a peice of tubing to the out fitting and put the other end  
in  
a mason jar 0.5 full of water with 25ppm chlorine.

From: 17-Jan-1994 1001 -0500 <ferguson@zendia.enet.dec.com>

>I've used BCI in TN (800-284-9410) for keg parts. O-rings for poppets,  
^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^-rare!

I've used BCI before and one of the kegs arrived smelling like pesticide, part  
of the order was screwed up too, and I even ended up having to take credit for  
stuff I was overcharged for. I'm not knocking the guy too bad, he seems to be  
trying to correct these things. The only caviat I have to offer is to MAKE  
SURE THE KEGS ARE CLEAN. You dont know whats been in surplus kegs. They use  
a  
batch process to clean them and there may be cross contamination. If you  
think  
that O-rings that contain pop syrup are bad for beer, just try ones full of  
anticholinesterase organophosphates!

From: Allan Rubinoff <rubinoff@BBN.COM>

>I've brewed 9 batches so far, and used a blow-off for the first 8. In  
>every case the resulting beer had virtually no head retention.

Do you rinse the container used for the blow off really well? I've done hundreds of batches each way and I've not noticed any change of head retention.

I usually dont fill the carboy or plastic bucket all the way to to the top. This is interesting, anybody else noticed this?

From: Someone who wrote about microwaves not sterilizing because somehow they knew that a microwave oven didnt kill flies and ants:

When doing brain chemistry research, you find that you need to measure levels of neurochemicals that tend to be metabolized by enzymes in the brain cells pretty quickly. A carefully focused microwave beam will tend to halt these enzymes and is used for that purpose, so I dont think the idea of the size of the organism (fly or ant size) is really valid, its probably the medium the thing is contained in (like a jar of ants, flies and water would be pretty lethal to the organisms involved:). Or the fact that microwaves may not be spread around the inside of a household oven very evenly - this is valid from a

sterilization standpoint because there may be spots missed by the microwaves.

I

microwave my agar to blend it and store it in the fridge and it seems to keep pretty well like that. I've studied various methods of sterlization (I'm the only person I know to use glutaraldehyde <0.2%> to clean my fridge!) but I have

not run across microwaves used for this purpose - its not that easily done for commercial purposes - gamma waves works so much better.

from: Someone also mentioned that they stored agar dishes of yeast in their fridge and they thought it got infected.

If you swab the bottom of most home fridges and streak it out, you'd be agast, so I'm not suprized that the sample went bad. You really have to seal petri dishes well (I use parafilm) and I prefer liquid because I feel there is less exposed area (like agar where there is no yeast growth) and liquids can be sealed and transfered sterile more easily. My culture fridge is verboten for any other storage. The guys at Sierra Nevada swab and culture the brewery at a

whole bunch of different points to check for contamination, so its probably not

coming in the bottle, but for real assurance when transferring a bottle culture for propagation, clean the bottle and to the xfer in a hood. If you are using the yeast only once, you can surely get away with less precaution. Take a petri dish and let it sit open in your kitchen for a while and culture it. I've learned to keep my kitchen like I kept my lab.

Please excuse the postmania,  
john

home: john@hopduvel.chi.il.us  
work: isenhour@lambic.fnal.gov



Date: 20 Jan 1994 08:45:15 -0500  
From: Chris McDermott <Chris\_McDermott@qmlink.draper.com>  
Subject: Kolsh

Kolsh

Hi,

I'm looking for some information on Kolsh beers. It seems to be pretty lacking in the standard literature. I found a bit in Miller and in the Beer Styles special issue of Zymurgy. Miller has a recipe and Tony Babinic has one in the Cat's Meow, but thats all I've been able to find.

Anybody have any first hand experience brewing this beer. Any and all pointers are greatly appreciated.

Thanks,  
Chris

—  
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Voice: (617) 258-2362  
FAX: (617) 258-3939  
=> Send e-mail for PGP public key <=

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Date: Thu, 20 Jan 1994 09:35:20 -0500  
From: paul.beard@gatekeeper.mis.tridom.com (Paul Beard)  
Subject: Why does my yeast quit?

I am a veteran of two batches now but I have noted a common problem.  
My yeast seems to quit on me before converting all the fermentables  
to alcohol; I am getting alcohol levels in the 3% range. Not that I  
want to brew a knockout brew, but something with more kick than Coke would  
be nice.

I used the dry yeast that came with the kit the first time, and then  
went with Yeast Lab London Ale the second time. The culture gave a vigorous  
fermentation but seems to have dropped off (OG 1.043/FG 1.010). By  
Uncle Charlie's calculations, I have 3.5% beer.

Any suggestion? Nutrients? Ferment temp was about 65 throughout.  
=20

E-mail or post replies.

Thanks

- --

Paul Beard  
AT&T Tridom, 840 Franklin Court, Marietta, GA 30067  
404 514-3798 \* FAX: 404 429-5419 \* tridom!paul.beard/beardp@tridom.com

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Date: Thu, 20 Jan 1994 09:41:56 +0500

From: Jim.Beuvoais@East.Sun.COM (Jim Beauvoais - CONTRACTOR HRIS)

**Subject: Ipswich Brewing Company, Re: yeast**

In Homebrew Digest #1329 (January 20, 1994) Kit Anderson reponse to Jim Grady who is asking about Ipswich ale yeast is partly correct, let me align the answer. Ipswich ale and Ipswich dark ale are brewed with Ipswich ale Yeast, originally Wyeast #1028, due to our environment we do have certain house characteristics which can be quantified by comparing a batch which has a new Wyeast pitch. We do also use Wyeast #1056 in Pilgrim ale marketed under the Old Harbor Brewing Company name. This yeast produces a dryer finish and is less fruity to give Pilgrim a distinct palate.

Also our dark ale was referred to as a porter, quote

"I liked their porter. I think they call it a "dark ale".

We call this dark ale because it is a highly hopped brew (35 IBU) which does not truly fit the porter style.

Thanks for your interest in our products, though if you who are located near Ipswich are invited to come by for a tour Saturdays 1:00 and 3:00. We give our yeast out so if you want to brew with it you don't have to scrape the bottle for it just come by the brewery 4:00 any Saturday with a container to carry the yeast in.

Thank you Jim Grady and Kit Anderson for your writings to HBD.

Jim  
Brewmaster  
Ipswich Brewing

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Date: Thu, 20 Jan 94 09:16:41 -0800  
From: raudins@elan2.coryphaeus.com (Glenn Raudins)  
Subject: Keg Airlocks

In response to the recent thread on keg airlocks:

Brewer's Warehouse in Seattle or Portland (in the catalog I have) offers a pressure relief valve that you can set to a specific release pressure such as 10 psi. It comes in ball and pin locks for about \$15. I have not used one but am considering getting one. I don't have the number on hand but they usually have a full page ad in every Zymurgy.

Glenn

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Date: Thu, 20 Jan 1994 11:22:54 -0500 (cdt)  
From: Jonathan G Knight <KNIGHTJ@AC.GRIN.EDU>  
Subject: porters/spigots

Regarding the recent discussion of Porters, I don't have my brewing notebook handy, but one of the best beers I have ever made I called a porter because I didn't know what else to call it. It was based on William's "Australian Dark" liquid extract, which they no longer carry, but it featured black patent malt quite prominently, and I fermented with Wyeast's California Lager. It was also hopped incrementally throughout the boil with three or four different varieties (which I don't remember offhand - I know, big help). Anyway, the idea is about O.G. 1.042, plenty of black patent, an "interesting combination" of hops, and California Wyeast. Try it, you'll like it! (Does Anchor use their "Steam" yeast in their Porter?)

A question: I have a 6.5-gal. plastic bucket which came with my original brew kit and has been retired to mostly function as the bottling bucket. I bought a plastic spigot from the Home Brewery (no connection blah blah blah) which I would like to install to make it a REAL bottling bucket so I won't have to mess with turkey-baster siphoning any more. I thought I might be able to cut a circular hole for this thing by hand using one of those retractable razor blade thingies. I am not terribly handy myself, so I thought I'd ask for input on this before I go and ruin the thing myself. Any comments would be greatly appreciated.

Jonathan Knight  
Grinnell, Iowa "Just brew it."

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Date: Thu, 20 Jan 1994 10:43:18 -0700 (MST)

From: curt nickisch <curt.nickisch@m.cc.utah.edu>

**Subject: Re: SLC Homebrew Supply Shops**

Sorry to take up digest space, but I lost the private email address for this request, so I have to benefit all with regional information %^( .

Well, there exist three homebrew supply shops in SLC. I've been frequenting Mountain Brew on about 2700 South State for the two years I've been brewing, although I first got set up at Art's Brewing Supplies at (I'm almost positive) 650 South Washington Street (250 West). Art's is a little more expensive, but for a serious homebrewer, he is more experienced and offers ambitious advice. His shop is also worth visiting even if it is a little more expensive, the whole shop has quite an atmosphere. Mountain Brew has a bigger collection of kits, and if you know exactly what you want to get, you may as well buy it there and save a little. Finally, Brewkraft just started about a year ago on about 200 East 4500 South, but is more expensive and the owners aren't very professional. I hope your friend finds what's needed; you can also mention that Ebenezer's Restaurant in Ogden brews their own, and also mention the Beer-Brewing Festival in Deer Valley every summer where Utah's four microbreweries (alas Utah's a desert, but it's not dry - Wasatch from Park City, Squatter's from SLC, aforementioned Ebenezer's, and Eddie McStiff's from Moab) attend and serve.

Curt Nickisch  
curt.nickisch@m.cc.utah.edu

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Date: Thu, 20 Jan 1994 12:36:18 -0500 (EST)  
From: "Steven E. Matkoski" <sematkos@syr.edu>  
Subject: Brewing suppliers in NYC.

Does anyone have a list of brewing suppliers in the NYC or northern NJ area?

-steve.

Steven E. Matkoski Network Design and Development  
sematkos@mailbox.syr.edu Syracuse University  
(315)443-3536 217 Machinery Hall

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Date: Thu, 20 Jan 94 10:27 PST  
From: Kyle R Roberson <kr\_roberson@pnl.gov>  
Subject: Flamethrowers vs burners

I've been monitoring the discussion on the "cajun cooker" type burners. These things are rated at 130K to 170K BTUs. I don't think that these are completely necessary, and if you have a stainless steel pot without an aluminum bottom or other heat spreader you could make some things more difficult for yourself. I use a burner that is only rated at 35K and it is shaped like a traditional gas stove burner. That is it has small flames coming out in a circle with about a 6 inch diameter. This whole thing is in a sturdy metal box, which I put on a concrete patio circle. In addition, I use a Volrath pot that has an inner core to distribute the heat evenly. I get boils in my 10 gal pot (filled to 8 gal) in a reasonable amount of time and no scorching. My propane tank lasts for quite a while too, even though I tend to keep my rolling boils going for 90 to 120 minutes.

If I were boiling crabs in water in a big aluminum pot or galvanized washbasin, I think it wouldn't matter so much. But when boiling sugar water, like we do, I think you should consider even, uniform heat application over raw BTU output.

Like you care about my opinion!  
Kyle

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Date: Thu, 20 Jan 1994 10:48:09 -0800 (PST)

From: gummitch@teleport.com (Jeff Frane)

**Subject: Scottish ale yeast**

Tom Goetze asks about the WYeast scottish ale strain. I just bottled a batch brewed with it and am quite pleased with the beer. Of course, heh heh, it's a great beer! <ahem>

At any rate, I fermented at 62, because that's what the basement is these days and my aquarium heater broke. What can I say, it works. The beer fermented out nicely, it's not very (any, really) fruity -- and it flocculated very well.

I'm more interested, really, in the batch of ale I have fermenting with WYeast's new Special London strain. This one shows great promise as well - and the yeast pack will be used to start a barleywine on Sunday. We'll see how it does with strong ales.

- --Jeff

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Date: Thu, 20 Jan 94 10:05:29 MST

From: npyle@n33.stortek.com

**Subject: HBD plumbing**

Please use the FAQs. Some of us went to a LOT of trubble to put together the FAQs, and one of the main purposes is to cut down on traffic on the HBD (and r.c.b for that matter). There is a general HBD FAQ, a Yeast FAQ, and a Hops FAQ. Soon there will be a Kegging FAQ. These resources are there for the asking and the HBD header tells you every day how to access them. I don't mean

to come off as a brewing (and HBD) snob but lots of questions are asked more than once (more than I can count!) and the FAQs are there for that reason.

One more thing: you can get a reply from the listserver \*much\* faster than you

can get an answer from the HBD when it is running this far behind.

I agree with recent post that competition announcements be short and sweet, with an email address for more information. The HWBTA stuff is WAY too much in times of major plumbing problems.

Norm

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Date: Thu, 20 Jan 94 12:18:49 -0700

From: ezimmerm@master.uwo.edu (Eugene Zimmerman)

**Subject: Toad Spit**

Salutations!

I saw Jay's post the other day asking about Toad Spit stout and thought I'd mention this.

A friend made Toad Spit right from the book and didn't use gypsum at all! He made it when living in Duluth, MN which gets it's water from Lake Superior. I talked to the chemists at the water plant who told me the lake's average temp of ~38F causes most everything to precipitate out and is VERY soft. The ph is about what you mentioned. The beer was GREAT! Irish yeast works well. Good luck!

Gene in Laramie

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Date: Thu, 20 Jan 94 11:50:32 PST  
From: Karl Elvis MacRae <batman@cisco.com>  
Subject: Newcomer's questions; water and chillers

Ok, I'm getting ready to brew my first batch ever (If I can ever find time out from caring for a new baby long enough =B^)), and I have a couple of questions.

1) Water:

I have Arrowhead spring water in sealed containers. Will I need to boil the water I use to top up my fermenter? Or can I just sanitize the outside of my bottles?

2) Chiller:

Someone just told me I \*need\* a wort chiller. How big a deal is this really?

3) Temp for yeast:

There's noplac in my house that stays a consistant 80 degrees; but there are plenty that vary between 75 and 78 or so. Will this work to get my yeast (Wyeast liquid ale yeast) started, or am I going to have trouble?

4) Rinsing:

Some of the instructions I have say a weak bleach solution won't need to be rinsed from the fermenter. Is this really true? Or will it do nasty things to my beer?

Thanks....

-Karl

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Karl Elvis MacRae Software Release Support Cisco Systems  
batman@cisco.com 415-688-8231 DoD#1999 93 Vulcan 88/1990 FJ1200 (For Sale)  
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Date: Thu, 20 Jan 94 12:06:00 PST  
From: Bob W Surratt <Bob\_W\_Surratt@ccm.hf.intel.com>  
Subject: Sierra Nevada Stout

Text item: Text\_1

Does anyone know what yeast Sierra Nevada uses in their Stout?

Thanks in advance,

Bob Surratt Orangevale, CA

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Date: Thu, 20 Jan 94 15:14:25 EST  
From: ghh@aretha.jax.org (grady holloway)  
Subject: information reequest

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Date: Thu, 20 Jan 94 15:18:42 EST  
From: ghh@aretha.jax.org (grady holloway)  
**Subject: information request**

Please advise what's available here. Regards

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Date: Thu, 20 Jan 94 15:50:46 -0500  
From: Pete Geib <plg@ll.mit.edu>  
Subject: S.G. temp correction

Hi all,

I measured S.G. last night. My IPA is stuck at 1.030 @ 75 F. My question is, how do I correct for temperature? TCJOHB suggests that I add about 0.005 (if I remember right). The sg\_vs\_temp file on sierra.stanford.edu lists the correction factor of 2.06 @ 77 F.

Adding 0.005 seems reasonable. But what about the 2.06?

Also, to really be accurate (not that I usually care that much - just curios), should'nt I also correct for altitude? I'm at about 5000 feet.

Thanks,  
Pete  
E-mail: plg@ll.mit.edu

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Date: Thu, 20 Jan 94 15:55:20 EST  
From: dweller@GVSU.EDU (RONALD DWELLE)  
Subject: old tyme

Hi folks--

I ran across the following note on another digest....thought you all might be interested:

Shakespeare Electronic Conference, Vol. 5, No. 0047.  
Thursday, 20 January 1994.

From: William Godshalk <GODSHAWL@UCBEH>  
Date: Wednesday, 19 Jan 1994 17:18:17 -0500 (EST)  
Subject: Re: SHK 5.0043 Re: Sack, Ale, and Stout with  
Some Questions

To Nate Johnson's question about beer, I gather that ale was more popular than beer. Queen Elizabeth apparently couldn't leave home without it. There are stories that she flew into a dreadful rage when her ale became too sweet because of the warm weather. When local brewers couldn't satisfy her taste, she'd command that London brewers come out into the provinces to brew her a barrel of the good stuff. And to shift realities, Christopher Sly had a taste for small ale.

Eleanour Rummyng's tunning was apparently for the women of her community, saith John Skelton, Laureate.

And I've drunk Falstaff beer, but I haven't seen it lately. There was a picture of Santa Claus on the label - I think.

Yours, Bill Godshalk

From: Nancy W Miller  
<nmillier@magnus.acs.ohio-state.edu>  
Date: Wednesday, 19 Jan 94 18:26:11 EST  
Subject: Re: SHK 5.0043 Re: Sack, Ale, and Stout with  
Some Questions

Re: beer in Elizabethan England: Judging from 17th century conduct books and household guides, brewing was a standard domestic skill for the early modern housewife (along with cooking, preserving, needlework, and physic). I can't speak for commercial brewing, but certainly homebrewing was widespread.

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Date: Wed, 19 Jan 1994 18:49:15 -0800 (PST)

From: Domenick Venezia <venezia@ZGI.COM>

**Subject: Microwave for Sterilization**

In 1328 Bill King stated:

> Unfortunately, microbes are in fact too small to couple (absorb) microwave  
> energy. I'm not a physics person, but I do know that living objects below  
> a certain size can happily mill about in a very strong microwave field,  
> such as flies, ants and a the like (don't ask me how I know this), so  
> certainly a microscopic pathogen would be practically invisible to such an  
> energy field. It is almost analagous to a trying to receive a long wave  
> radio signal with a stubby antenna, you simply do not have enough  
> length/area to efficiently couple radio energy to your radio.

Now wait a minute. The primary mode of action of a microwave oven is that it heats the water contained in the sample. A water molecule is pretty small. In fact it's a lot smaller than a fly or an ant, and yet it can absorb the microwave energy. And if you put a small drop of water on a plate in the microwave, say a drop about the size of a fly or ant, it boils like mad. What is a fly or an ant or a man for that matter, but a sack of water?

Also the situation is NOT analogous to a stubby antenna. We are talking about the absorption of energy quanta (photons) by water molecules not about setting up an electric field in a wire.

I have used the microwave to sterilize/sanitize the overflow of bottles from my oven. It may be simply luck, but no infections yet.

Domenick Venezia  
ZymoGenetics, Inc.  
Seattle, WA  
venezia@zgi.com

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Date: Wed, 19 Jan 94 13:15:09  
From: "Bob DelFavero" <delf@microrim.com>  
Subject: Heat cotrol in basements; the backlog

Re: problems keeping the fermenter warm in a cool basements  
I had a similar problem when the fermenter sat right on the basement floor. I put a couple of wood blocks under the fermenter to cut the conduction loss to the basement floor, and found that my fermentation proceeded vigorously enough. Cutting the conduction losses would probably enhance any other efforts to warm the fermenter. Also keep in mind that heat rises, and you might be able to keep the fermenter warm enough by putting it on top of that workbench in the corner.

Re: the backlog  
I agree that going to two digests a day isn't the best solution. Many of us get this at work, at the sufferance of our system admins, and increasing the volume might be going over the line into unacceptable use of the mail system. Remember that extra volume tends to beget extra volume.

On the other hand, a few special extra issues might be in order - maybe an extra Digest every Friday night until the queue length is reasonable again. One negative effect of the long queue is that we get multiple postings giving the same opinion because we all see some provocative statement, don't see the definitive response for a few days, and pitch our own answer into the queue with all the similar ones that just haven't percolated through yet. If we all saw a good response shortly after seeing the initial statement, we'd be less likely to throw our own two cents in.

Things to think about:

- Cut down on long (>2 line) signatures and long quotes from previous articles.
- If you're posting something with reference value, send it to the archive and post a short announcement to the Digest, rather than posting it to the Digest.
- If you're responding to a FAQ, use direct mail rather than posting.
- Before posting, ask yourself, "Am I adding value to this discussion?"

Robert Del Favero, in Redmond, Washington  
delf@microrim.com <<-- new address

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Date: Wed, 19 Jan 94 19:32:38 EST  
From: sean v. taylor <sean@chemres.tn.cornell.edu>  
Subject: help with yeast problems

Greetings all,

This weekend I brewed an amber ale. I did a partial mash with 3 pounds of klages 2 row and 3.3 pounds M&F amber liquid malt extract. My SG at 65 C was 1.042, or thereabouts.

I pitched Wyeast 1056 American Ale yeast, which I had started the day before by smooshing the bag. It had expanded to easily one inch in twelve hours.

My problem is that the yeast has not done a thing in my wort. There has been no activity at all, and I am considering adding some good old Red Star ale yeast if nothing happens soon.

Anybody have any ideas what's wrong? It's in a 62 C room, which I thought would be warm enough. Should I have used a wort starter instead of just the Wyeast nutrient solution? Will unfermented wort in a closed fermenter be okay if I don't pitch the Red Star for another day or two? I am still somewhat relaxed, but I am worrying and it is causing me to have too many homebrews.

Your help in this matter is most appreciated.

Thanks,  
Sean V. Taylor  
sean@chemres.tn.cornell.edu

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Date: Thu, 20 Jan 94 12:35:00 PST  
From: "McCaw, Mike" <mccaw@wdni.com>  
Subject: Color for Romulan Ale

JSDaws writes asking if it is possible to make a blue beverage (Romulan Ale) starting with a yellow liquid. Sorry, the short answer is "nope". The long answer, for those that are interested, has to do with the physics of human vision. We have receptors that function along a yellow-blue axis and ones that work on a red-green axis. This is why yellow and blue and red and green always appear opposite one another on a color wheel (or color space diagram). You can have a reddish blue, or a greenish blue, but a yellowish blue will always be green. In the same way, you can have a bluish or yellowish red, but not a greenish one.

It is possible that you could decolorize your base beer like some of the truly insipid products I have recently seen in the supermarket, but a better approach might be to simply use all rice syrup, or corn syrup (just ferment sugar), and use hops oils and extracts and a very estery yeast for flavor. Not speaking Romulan, KPLAH!

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Date: Thu, 20 Jan 94 19:13:41 PST  
From: lhart@caticsfresno.CSUFresno.EDU (Lowell Hart)  
Subject: HWBTA Entry Difficulties

Thanks to Rick Garvin for the HWBTA contest info. As it happens, we were discussing this very subject at the exec. meeting for the San Joaquin WORTHogs, locally world-reknown homebrew club. Our VP is a driver for UPS, and says that there are many Eastern states without UPS and other package delivery services due to all that white stuff on the ground back there. Are there going to be any allowances for late arrivals due to this sort of problem? Our entries are going out 21 Jan 94, lots of lead time for the usual service, but with the weather it's gonna be a crapshoot as to if it will meet the due date. I would imagine this is a real problem for the snowbound types. Anybody have any ideas? Is there an act-of-god clause?

Lowell Hart  
Raketenflugplatz, Fresno

lhart@caticsfresno.csufresno.edu

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Date: Thu, 20 Jan 94 20:59:11 PST

From: dbell@cup.portal.com

**Subject: Re: Glucose test(er)s**

Actually, it may well be worth looking around for promotional bargains on the electronic glucose meters. A couple years ago I picked one up for something like \$30, along with a \*\$25\* rebate coupon! The manufacturer expects to make up the cost in refill supplies - test strips and calibration solution/strips.

I never thought of using it for residual sugar testing - looks like a great idea. Todd Carlson's comments settled the question I had about the relative concentrations very nicely.

His point about measuring the 3/4 cup of sugar more accurately has a few problems, though. First, as I understood the original posting, the goal was to determine the sugar \*already in the wort\*, in order to add the necessary amount for priming. Second, if you don't use nice crystalline table sugar, measurement by volume is notoriously inaccurate, anyway!

Dave

dbell@cup.portal.com

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Date: Mon, 17 Jan 94 10:00:06 EST  
From: dipalma@sky.com (Jim Dipalma)  
Subject: RE: Dry hopping in keg

Hi All,

In HBD 1322 JC Ferguson writes:

> I want to dry-hop when I keg, and I'm wondering the appropriate amount  
> of hops to use. This will be for 4-5 gals - not sure if I'm going to bottle  
> I'm thinking of 1oz  
> of kent goldings (plug) in a muslin bag. Too much? Too little?

I've found that 1/2 to 1 ounce of fresh leaf puts a very nice aroma on a beer. Plugs work well too, if you take a knife and break them up a bit first. I use a nylon hop bag, sanitized by a brief boil. Some have suggested placing marbles in the bag to make it sink, but I don't think that's necessary. I've tried it with and without the marbles, it doesn't seem to make any difference.

Cheers,  
Jim

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Date: Thu, 20 Jan 94 10:42:25 EST  
From: epochsys!lconrad@uunet.UU.NET (Laura Conrad)  
**Subject: keg airlock**

I don't usually ferment in kegs, because I like to watch what's going on. However, the couple of times I have tried it, I found that if I took out the tube that goes down from the OUT stem, the gasket that held that tube was the right size to just stick in my airlock.

Another strategy is to just use a regular in hose fitting and run a short piece of tubing from the fitting to the airlock.

Both of these strategies are fine for secondary fermentation, but I wouldn't trust them to deal with any serious blow-off.

Laura

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Date: Thu, 20 Jan 94 11:09:22 EST  
From: richk@icad.COM (Richard Kasperowski)  
**Subject: Flammable beer**

Hopefully no one has posted this yet. I can give the email attribution if anyone is interested.

- - -

January 1, 1994

TOKYO (AP) -- Here in the chic pubs of the Aoyama district, the latest fad inspired by beer makers struggling through a sluggish economy is the flammable suds of the new Hydrogen Beer. The latest craze among the environmentally conscious crowd of twentysomethings, the "Suiso" beer made by the Asaka Beer Corporation has been extremely popular at karaoke sing-along bars and discotheques.

Hydrogen, like helium, is a gas lighter than air. Because hydrogen molecules are lighter than air, sound waves are transmitted more rapidly; individuals whose lungs are filled with the nontoxic gas can speak with an uncharacteristically high voice.

Exploiting this quirk of physics, chic urbanites can now sing soprano parts on karaoke sing-along machines after consuming a big gulp of Suiso beer.

The drink comes in a transparent hexagonal bottle imported from the maker of the new American drink "Zima," according to Hideki Saito, marketing director of

Asaka Beer Corp. (ed. note: Coors?)

While the bottles are imported from Tennessee, the labels are made with a 100% biodegradable polymer. The bottle caps are equipped with a safety valve to prevent excess build-up of pressure in high temperatures.

The exotic new drink is reminiscent of dry ice sodas that were popular in the 1970's. However, owing to increased concern over the greenhouse effect, hydrogen has been substituted for dry ice as the ideal nonpolluting fuel. Hydrogen is made from the electrolysis of water; when burnt, it turns back into water.

The flammable nature of hydrogen has also become another selling point, even though Asaka has not acknowledged that this was a deliberate marketing ploy. It has inspired a new fashion of blowing flames from one's mouth using a cigarette as an ignition source. Many new karaoke videos feature singers shooting blue flames in slow motion, while flame contests took place in pubs everywhere in Tokyo on New Year's eve.

Although playing with fire can add a sparkle to night life, hydrogen burnt in large quantities can trigger catastrophic explosions such as the Hindenburg tragedy of 1937. The Hindenburg was a large airship filled with hydrogen that crossed the Atlantic from Germany to New Jersey and then exploded shortly before landing, due to accidental contact with high-powered transmission lines. The scale of the Hindenburg incident, involving 36 dead and hundreds injured, created a ruinous image of hydrogen

as a dangerous substance.

So far, Asaka beer has insisted that the quantities of hydrogen used in the drinks is too low to create potential for bodily harm. In the factory, the carbon dioxide that is dissolved in the beer is partially extracted and replaced with hydrogen gas. Mr. Saito maintained that the remaining carbon dioxide mixed with hydrogen prevents the rate of combustion from increasing dramatically. Carbon dioxide is a nonflammable gas that is naturally contained in the exhaled breath of humans.

However, the company has hesitated from marketing the product in the US due to legal complications.

Each bottle of Suiso beer sells for approximately 1,200 yen, or eleven US dollars. The bottles are packed in special crates lined with concrete to prevent chain explosions in the event of a fire.

"I think that in today's depressed economy, young people are looking for more provocative entertainment," said Shigeaki Nakamatsu, a bartender in the "Jigger" bar in Aoyama. "The job market for college graduates is quite grim, so many students are frustrated."

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Rich Kasperowski      richk@icad.com      617-868-2800x304

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Date: Fri, 21 Jan 94 08:52:41 EST  
From: cmryglot@disney.CV.COM (Chuck Mryglot X6024)  
**Subject: w34/70**

Does anyone know the Wyeast equivalent of W34/70?  
Is it exactly the same?

Also, Does anyone know what yeast strains the  
big 6 of Munich use?

Regards,  
ChuckM

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Date: Fri, 21 Jan 1994 08:56:06 +0000 (U)  
From: George Tempel <tempel@MONMOUTH-ETDL1.ARMY.MIL>  
Subject: Re: wyeast belgian 3944 perf

Reply to: RE>wyeast belgian 3944 perf  
thanks spencer...  
Thanks for the help regarding the performance of the  
wyeast belgian 3944 yeast.

My 22oz starter started bubbling nicely, so i brewed a batch  
and pitched, keeping the fermenter in our den at 70\*  
(nice warm room in this deep freeze) at about 10pm. By  
morning and since it has been bubbling at a rate of many  
bubbles a second. Rather noisy, I might add, but I find it  
a pleasing, happy sound; Tina finds it mildly annoying  
when reading, but tolerates it.

My starting gravity was 1.052, for the record, and the recipe  
is:

6.6# northwestern gold extract (LME)  
3.3# northwestern wheat extract (LME)  
1 oz hallertauer 4.4pct (60 min boil)  
3/4 oz coriander (60 min boil)  
1/2 oz hallertauer 4.4pct (30 min)  
gratings from the peel of a whole orange (5 min)

cooled outside in the ice and snow (great cold  
break in 0 degree weather in new jersey!)...just  
for the masses, 2 or 3 clothespins work great to  
hold the lid down tightly while cooling outside.

I'll let everyone know how the batch turns out...

george

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Date: Fri, 21 Jan 1994 06:24:19 -0800 (PST)

From: tlyons@netcom.com (Tom Lyons)

**Subject: Keg parts supply source**

II've seen several requests for info about keg parts and tap equipment.

Best source I know of is Braukunst. Cliff Tanner is the proprietor. He sells nothing but keg-related stuff (including taps, valves, keg parts, regulators, drains, filters, etc).

I don't have his phone number handy but he is active on Compu\$erve. You can send him email at 73507.2256@compuserve.com

As usual, I'm not connected with this gentleman in any way other than being a very satisfied customer.

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Date: Fri, 21 Jan 1994 09:41:34 -0500 (EST)

From: COCKERHAM\_SANDRA\_L@Lilly.com

**Subject: Modification of Charlie's method**

This may be terribly simplistic...

I don't always do full wort boils (my kettle is only 5 gal). In the past I did the "dump the hot wort into 2 or 3 gal of chilled pre-boiled water method". I never noticed oxidation problems. I now have a wort chiller. My question is.... could you remove your boiling wort off the heat and gently pour in the chilled pre-boiled water and not experience the HSA that can occur? Not everyone has the budget or technical skills for the purchase or fabrication of chillers.

Sandy C.

From: COCKERHAM SANDRA L

(MCVAX0::RX31852)

To: VMS MAIL ADDRESSEE

(IN::"homebrew@hpfcmi.fc.hp.com")

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Date: Fri, 21 Jan 94 09:45:05 EST  
From: carlsont@GVSU.EDU (TODD CARLSON)  
Subject: extract: dry or liquid?

I was going through my mail order catalogues yesterday and found on supplier state that their extract syrups were preferred over their dry malt extract. Another catalogue claimed exactly the opposite. In both cases, the extracts were made from exactly the same wort. So, can anyone out there on the information super highway tell me if DME or LME will give better results? (assuming no other variables)  
PS, I am aware that LME is about 20% water and would adjust the recipes accordingly.  
Thanks in advance for your collective wisdom  
Todd  
carlsont@gvsu.edu

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Date: Fri, 21 Jan 1994 9:48:36 -0500 (EST)

From: KLAY@ocean.aoml.erl.gov

**Subject: Plastics**

Hello Brewers!

Looking in the Cole-Parmer (R) catalog, I came across 2 chemical resistance charts - with 'Beer' and 'Brewery Slop' listed. Polyethylene (as in LDPE & HDPE (the typical food-grade plastic buckets)) is listed as excellent to 120 degrees F. Polypropylene has severe effects from Clorox, but can be heat sanitized to 275 F. Polycarbonate does not sound like a good choice. Some excerpts: Do not use strong alkaline cleaning agents; will be weakened by repeated washings in dishwasher; shows loss of strength after autoclaving; is a less-resistant plastic (may be some surface attack with aggressive disinfectants).

O2 Permeability [cc-mm/sec-cm<sup>2</sup>-cm Hg] x .1

HDPE = 10

LDPE = 60

PP = 25

PC = 20

HDPE has a resistant, easy to clean nonwetting surface (DO NOT USE ABRASIVES!), max temp of 248 F, and lower (relative) permeability. This is what a plastic fermenter from a brew shop will be made of. Not glass, but...

A question: With hot Miami temperatures, I want a brew frig. Does anyone know how I can regulate the temp at ~65 F easily?

KLAY@ocean.aoml.erl.gov Jonathan Klay

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Date: Fri, 21 Jan 1994 10:02:41 -0500 (EST)  
From: SFLYNN@MURRAY.FORDHAM.EDU  
Subject: Homebrew suppliers in NE Pennsylvania

I know someone interested in starting to homebrew. He lives in north-east Pennsylvania. Does anyone know of a supplier in the area or will he have to rely on mail-order? Any help will be appreciated and can be sent directly.

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End of HOMEBREW Digest #1331, 01/22/94  
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Example: (Jimmy Beer #22), 5 gal batch

5.4 lbs LME  
1 lb DME  
1.5 lb grains

$$\text{OG} = 1 + \frac{[5.4 \times 0.036]}{5} + \frac{[1 \times 0.042]}{5} + \frac{[1.5 \times 0.029]}{5}$$

$$\text{OG} = 1 + 0.038 + 0.009 + 0.009 = 1.056$$

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Various sources of degrees of extraction  
(as posted in the digest)

I have removed the sources of these numbers, since I cannot give proper credit-my notes are highly edited after I downloaded from the digest.

- 1
- 2
- 3 Jimmy Fingerle (me!-my experience)
- 4

	1	2	3	4
Ingredient:				
Malt extract	35	-	36	35
Dry spray malt	42	43	42	44
Corn sugar	37	45	44	-
Cane sugar	44	45	-	-
Brown sugar	41	44	-	-
Rice syrup	36	-	-	-
Dextrin powder	42	-	-	-
Pale malt	31	36	29	32
Lager malt	31	35	-	-
Munich malt	26	30-33	-	28
Mild ale malt	27	29-34	-	-
Crystal malt	22	29-31	29	-
Wheat malt	34	39	-	30
Cara pils malt	23	29	-	24
Roast barley	27	29	0	2
Chocolate malt	27	29	0	2
Black patent	27	29	0	2
Honey	38	-	34	-
Molasses	45	42	44	-

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Hope all of this helps! Again, thanks to OTHERS who have posted to the digest-I am just an editor, except for column 3 above.

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Date: Fri, 21 Jan 94 10:15:00 EST

From: "when the cold winds blow, it'll ease your mind 21-Jan-1994 1013 -0500"  
<ferguson@zendia.enet.dec.com>

**Subject: Whitbread Dry back on the shelf?**

A brewer friend of mine just walked in my office to tell me that an all-new Whitbread dry yeast was on the shelf at a homebrew shop in Woburn MA. What is the story on this? Is this an all-new strain? I really like the "old" whitbread - one of the best dry-yeast attenuators I've used.

JC Ferguson  
LITTLETON MA USA

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Date: Fri, 21 Jan 94 10:30:38 EST  
From: Spencer.W.Thomas@med.umich.edu  
Subject: RE: lager yeasts at warm temps

A plea, if you can, to use yeast names rather than numbers. I can never remember what 2006 and 2007 are? Bohemian? Munich??? I realize the names are sometimes as arbitrary as the numbers, but at least I can hook a name to something in my memory so I'll recognize it next time it comes around.

Thanks.

=S

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Date: Fri, 21 Jan 1994 10:27:31 -0500

From: WKODAMA@aba.com

**Subject: Oven Sanitizing**

>From the "I thought I thought but actually didn't think" file:

I read with great interest Jeff Frane's post a short while back about using the oven to sanitize bottles with foil caps. I really liked the idea, and especially liked that the monstrous drudgery of bottling could be abated by splitting over two days. "Wow, this is going to be GREAT!" I said to myself while smirking and rubbing palms together vigorously.

So I carefully capped each of my Grolsch bottles with foil, followed by a happy deposit into the oven. "Wow, this is going to be GREAT!" HOWEVER...my initial "heh-heh-heh" turned into "&\*@!?!?" as a while later the smoke detector started \*raging\* infernally.

Seems I \*assumed\* that since my Grolsch bottles were a few years old, naturally none of the new plastic capped imposters had deviously infiltrated their way into my stock of ceramic capped prizes. My wife nearly permanently canceled my brewery in the aftermath of the melted-plastic-cap-toxic-smoke shock syndrome that fervently gripped her (&\*@!?!?! You ruined my oven!!!!).

Several gallons of elbow grease and salty language later, the oven has been reclaimed! I still ardently champion the oven sanitizing method, although I now \*diligently\* inspect each and every Grolsch bottle that goes in there.

Wesman

P.S. -- the next major brewery purchase is kegging equip. ;-)

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Date: Fri, 21 Jan 94 10:51:12 EST  
From: Spencer.W.Thomas@med.umich.edu  
Subject: style

The problem is that it's almost impossible to judge a beer without having a standard to judge it against. Aside from "obvious flaws" such as infections (but who's to say: pediococcus, enterobacter, brettanomyces are infections in most beer styles, but are essential components of the flavor of a lambic), how "well made" a beer is depends on what you were aiming for.

Take, for example, hops. The extremely hoppy flavor and aroma present in American (west coast) pale ales are entirely inappropriate in most German lagers.

Last night, we had our club-only pale ale competition (just in time to air-express beer to Boston). One of the beers entered as an IPA was a nicely made beer, and would have done quite well in the "English Strong Ale" category. But its sherry-like tones and lack of hop aroma and flavor made it a poor IPA.

So yes, styles are arbitrary and confining. And, yes, sometimes the AHA style guidelines don't even encompass all the commercial examples in that style. But there's nary a well-made beer that can't fit into one of the (is it 29 now?) AHA styles if you stretch it a little.

I like to experiment, but at the same time, I'm still learning how to control my brewing processes. It's a challenge to previsualize a certain end-result, and work backwards to a set of ingredients and a process to achieve that result. I can aim for a particular style, and get unbiased judges to give their opinions on how well I did. That feedback then helps me to improve my brewing skills and understanding how it works. But it would be impossible without the common point of reference provided by the style guidelines.

=S

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Date: Fri, 21 Jan 94 11:02:33 -0500  
From: dd596@cleveland.Freenet.Edu (Marc L. Goldfarb)  
Subject: Answers/Questions

Hi all:

As usual, I'm getting to my responses a bit late.

In HBD #1324, Mike Fetzer was looking for keg parts.  
Try Foxx Distributing in Denver at 800-525-2484.

Dave asked about using an auto radiator as a chiller. In the book "The Lore of Still Building" they show a chiller using an auto air conditioner radiator. You passed the hot wort through the coils and used a fan blowing on the fins for cooling. I got a radiator and flushed it with solvents, water and other stuff, (I don't remember what). I didn't use it for 2 reasons. First, even though I tasted the water after all the flushing and it seemed okay, I still wasn't sure. I pushed a lot of chemicals through it. Secondly, although it appeared that the coil was copper, there were lead solder joints in it. I just wasn't comfortable with the whole thing. I finally built a counter flow chiller for about 20 bucks and it works great.

In HBD #1327, Mike Hansen asked about specific gravity of different combinations of fermentables. Miller has a chart on page 196 of The Complete Handbook of Home Brewing that should help.

RE: Beer Across America: My wife bought me a 3 month subscription for Christmas. I got the first package the last week in December. I was pleasantly surprised with the selections, Wassail Ale from the Full Sail Brewing Co. and Baderbrau Bock, from Chicago. The reason for the surprise is that their advertising brochure shows such \*great microbrews\* as products from Oldenberg. If that stuff showed up, I would have asked for a refund. Anyway, they don't tell you in advance what they will be sending, but if the next 2 shipments are as good as the first, I'll be a real happy camper.

RE: Ron Rushings request for heat sources, I use the burner from a hot water heater. We mounted it in the air cleaner cover from a car (air cleaner, you remember, when car engines had carburators). We then welded the air cleaner to a steel stand. I works great with my 15.5 gal. former Bud keg brewpot.

RE: soda in kegs: I have found that the rubber lid seal collects the soda odor. When I replaced mine, the problem disappeared.

RE: Carboy handles: I bought one from a homebrew store, the metal one that screw clamps onto the bottle. It works okay for one bottle. I asked at the bottled water dist. and they sold me a plastic handle that just slips on and off. Not only is it easier to use, but it places the handle over the center of the carboy, as opposed to having it on the side and causing the carboy, with the settled trub, to tip whenever moved.

And finally, my question of the week: I can buy grains already crushed in 50# bags at a real cheap price. I'm told that they are best used within a month. If I keep them refrigerated or frozen, will they last longer? TIA

Marc

P.S. Thanks to all who helped me get rid of my double spacing problem.

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GREETINGS EARTHLINGS and HAPPY BREWING from:  
Marc Goldfarb, DIMARC BREWING CO.  
Cleveland, Ohio  
216-631-3323 or on INTERNET dd596@cleveland.freenet.edu

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Date: Fri, 21 Jan 94 11:17:23 EST  
From: dweller@GVSU.EDU (RONALD DWELLE)  
Subject: yeast & bottlelife

Notes on yeast:

I just made up 7.5 gal of wort & split it--5 gallons & 2.5 gallons--identical (except for the finishing hops (Perle in 5;Willamette in 2.5). I pitched different yeasts (everything at basement room temp= ~58), Yeast Lab A07 (Canadian Ale) in the 5 gallon; Yeast Lab L35 (California Lager) in the 2.5 gallon. The Ale is supposedly good at "cool" and the Lager good at "warm". I brewed last Monday, pitched Tuesday morning. Wednesday morning, the lager yeast was blowing off at a high rate; ale doing nothing. Thursday morning lager was starting to subside and replaced blow-off tube with airlock; Ale was just beginning to bubble. This morning (Friday), lager and ale were bubbling about equally, lager clearly slowing down, and I'm expecting no blow-off with the ale at all. Checking temp over five days--almost always 56-58 F (though I suspect maybe a little cooler in middle of night).

Conclusion: Ale yeast not too good at this low temp (though I await the finish product to be sure)

Request: Any info on other ale yeasts that might work this cool. Or should I just stick to lager yeasts (fraid I'm stuck with basement brewing & not up to building wort temp-controllers, not to mention the space problem.) Might Ale have worked better had I pitch the Ale yeast warmer, before letting it cool to room temp?  
On bottle life--

I inherited two cases of standard longnecks from a colleague who retired (from brewing as well as from job). He says he used them for 20-25 years (maybe 40-60 refills) and can't remember one breaking (except for dropping on cement). I've refilled a couple more times and now have them mixed in with my other supply and can't see or tell any difference. I've never broken one (cept for throwing at my ex-wife's head, which was made of stone). Course these bottles were never baked. I was thinking about baking, but maybe not, if the bottles die.

?

Ron Dwelle (dweller@gvsu.edu at Internet)

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Date: Fri, 21 Jan 94 10:26:55 -0600  
From: gjfix@utammat.uta.edu (George J Fix)  
**Subject: Color test**

Norm writes:

>I read with interest the recent article by Dr. Fix regarding beer color. I  
am  
>confused, though, about the following from the article:

>>PROCEDURE

>>1. Clean everything.  
>>2. De-gas standard and then sample in blender.  
>>3. Measure in 20 ml of standard beer in export bottle No. 1.  
>>4. Measure in 20 ml of sample beer in export bottle No. 2.  
>>5. If colors are different, measure in 10 ml of distilled  
>> water to bottle No. 1 and 10 ml of sample beer to export  
>> bottle No. 2.  
>>6. Continue Step 5 until colors become close. At this  
>> point the comparisons should be made in the one-inch  
>> diameter jars. Transfer 25 to 50 ml into these from the  
>> export bottles and return after comparison. Cut the water  
>> and sample beer increment from 10 ml to 5 ml.  
>>7. When a color match is obtained, record the total  
>> amount of water added. Figure 2 gives the associated degL.

>When changing over to the smaller viewing vessel, are you not diluting at a  
>greater rate? It seems to me that you cannot just add up the total dilution  
>water if you are discarding part of the sample in the original vessel (the  
>Miller bottle).

The curve was constructed using exactly the procedure described above. We started with 10 beers which ranged nearly white (Bud) to those with increasing color. The Lovibond reading for these were measured with Lovibond glasses. The procedure described above was applied to each of these, and the total amount of dilution required was measured. This with the known color rating gave a data point. A cubic spline fit was used with these 10 data points to get the curve displayed in the article. We then compared the results of some other samples with photometric measurements (the most accurate way to measure color) and found errors in the range  $\pm 1\%$ , which was our original goal for a simple procedure.

>These may be stupid questions, but I have found that stupid questions are far  
>less harmful than keeping quiet and misunderstanding. This applies to  
>virtually everything!

How true! As far as brewing is concerned, I feel a strong case could be made for the notion that there are no stupid questions.

George Fix



Date: Fri, 21 Jan 1994 11:03:36 -0600 (CST)  
From: nate@casbah.acns.nwu.edu (Nathan Berggren)  
Subject: RE: plastic carboys and a question

> Date: Fri, 14 Jan 94 10:24:42 EST  
> From: dweller@GVSU.EDU (RONALD DWELLE)  
> Subject: Miscellany

>           Someone asked about plastic carboys. I've started using the  
> five-gallon kind and am pleased so far. I got it by paying a  
> \$7 deposit and buying 5 gallons of "spring" water at a  
> local water shop. Only one of the water dealers in the area  
> would do this--the rest wanted me to sign contracts to have  
> water delivered to my office for the next century before  
> they'd let me take out a plastic jug.

>           I went to the plastic carboy after I broke my second  
> glass carboy, dropped it 3 inches to the cement basement  
> floor and it shattered. It was partly a matter of  
> have-five-homebrews-relax-five-times-and-fumble-finger-while  
> -cleaning-the-carboy, but also I find that a strong chlorox  
> solution makes the surface of the carboy very slippery. If I  
> ever get glass again, I'm also going to buy a pair of those  
> gloves that NFL wide-receivers wear.

My thoughts on this are:

- 1) at least here in Chicago you can get a glass carboy the same way you get your plastic ones for the same price (\$5-\$7), so why not just go with the glass.
- 2) invest in at least one carboy handle, though I bought one for each carboy I own, and your investment is still less than that of a new carboy from a supply store.
- 3) at such a minimal investment, replacing a carboy isn't too expensive.

I also have a question. I have two batches sitting in secondary fermentors in my kitchen next to the back door that have been there for three weeks. Is this too long (considering the kitchen is about 50 degrees), and what sort of adverse effects might I encounter?

nate berggren  
nate@casbah.acns.nwu.edu

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Date: Fri, 21 Jan 94 11:48 CST  
From: korz@iepubj.att.com  
**Subject: Chicagoland BJCP Exam!**

Sheaf & Vine Brewing Supply and Brewers of South Suburbia will  
be holding a  
BJCP Certification Exam

on Sunday, April 10th, 1994, starting at 12 Noon,  
at Lion's Head Ale House  
(13301 South Olde Western Avenue, Blue Island, IL)

You must PRE-PAY to assure yourself one of the limited spots for  
this exam. First-timers: \$50, retakes: \$30. Checks should be  
made out and sent to:

Sheaf & Vine Brewing Supply  
5425 South LaGrange Road  
Countryside, IL 60525

For more info please call: 708-430-HOPS, evenings or weekends.

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Date: Fri, 21 Jan 94 12:03:55 EST  
From: ulick@haydn.helios.nd.edu (Ulick Stafford)  
Subject: Style Guideline, etc.

Part of the recent bunging up was due to a competition announcement with all the gory details (wouldn't an announcement of an FTP site have been a better idea?). Anyway one was the style guideline for stout

. CLASSIC DRY STOUT - Black opaque. Light to medium body. Medium to high hop bitterness. Roasted barley character required. Sweet maltiness and caramel malt [crystal] evident. No hop flavor or aroma. Slight acidity/sourness OK. Low to medium alcohol. Diacetyl low to medium. OG 1.038-1.072 IBU 30-60 SRM 40+.

My bitch is about the maltiness. Guinness is not malty -or is that too much of an industrial beer for the homebrew gods? I was marked down in a competition recently for not having a DRY stout sweet enough and I thought it was too malty. At first I was inclined to just blame the lack of experienced judges, but now it is evident that the AHA hasn't a clue. I still think specialized judges are needed - not Jack of all trades - master of none. And the AHA style guidelines need to be reviewed. Anyway, it makes my decision not to enter the Nationals easy. I guess overall I agree with Alan in Austin.

Error of the day from 1330

I would \*guess\* that microwaves, being even higher than UV in frequency, would be even more effective as longer wavelengths are the ones that tend to not hit anything (ala sunsets).  
Scott

What was that about HBD being bunged up with uninformed guessing and thinking? Perhaps a quick glance at the electromagnetic spectrum would have corrected this. Let's get the signal to noise ratio up.

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'Heineken!?! ... F#\$% that s@&* ... Pabst Blue Ribbon!'	Ulick Stafford, Dept of Chem. Eng.   Notre Dame IN 46556   ulick@darwin.cc.nd.edu
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Date: Fri, 21 Jan 94 10:28:48 PST  
From: Scott Lord (CompuCom) <v-ccsl@microsoft.com>  
Subject: RE: HELP WITH HEAT

>From: f\_rushingrg@ccsvax.sfasu.edu (Ron Rushing)

>Greetings From Nacogdoches--

>Can someone point me towards information regarding burners ? I've been  
>using a natrual gas stovetop, a cajun cooker-type propane burner, and a  
>small homemade natrual gas burner. All have worked fine with small  
>batches, less than 5 gal.

>My brewing friends and I have decided to move up to larger batches. We've  
>been using 15gal SS kegs with false bottoms.

>All works well, except for heating the water ! It takes WAY TOO LONG (1-2  
>hours) to bring water up to boil. We've also been considering larger boils  
>(> 25 gal), if a heating solution can be found.

>Some of you folks may have some suggestions for burners and related  
>attachments--

I had the same problem. My solution was to get a larger burner (rocket jet)  
this fixed the problem of getting the water up to a fast boil, but it  
introduced

a new one. Now I had a 35,000 BTU burner that was OK when boiling 5 gal.  
of wort when I switch to a 15gal SS kegs with false bottoms  
it wasn't enough. Now I have a 135,000 Btu burner and it boils  
water faster. But now it caramelizes wort on the bottom and in the tube to the  
valve.

I was talking to one of the "Brews Brother" and he solved the  
same problem with his boiler by making a shroud to go around  
his boiler. He gets 15 gal. of water to boil in 20-30 min. with a  
35,000 Btu burner.

I am currently in the process of building one for my self.  
I will report back when it is finished to give test results..

Scott Lord  
v-ccsl@microsoft.com  
WSHBSC  
Beer it's not just for breakfast anymore.

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Date: Fri, 21 Jan 94 10:38:52 PST  
From: SC Taylor <esc1@holonet.net>

**Subject: Homebrew at a Beerfest**

St. Mary's College in Moraga, CA, is holding its third Beerfest in June, and as a co-chair on the Brewery Committee and a homebrewer, I thought we might try to organize a Homebrew Corner at the event to complement the 30 or so breweries that will be there.

This is a not for profit event, and for homebrewers it would be only an exhibition - not a contest - but it seems like a good opportunity to spread the word. Case in point: when I brought up the idea at a meeting, the response was, "Sounds good, just as long as no one get sick from it." Let's teach 'em a lesson!

Ideally, I'd like to get six to twelve people to serve their wares at the Fest. You will gain admission to the event, and a chance to showcase the art of homebrewing side-by-side with microbreweries from around the country.

I will be losing my Internet account at the end of this month, so anyone interested should contact me in person.

Stuart Taylor  
(510) 562-7006

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Date: Fri, 21 Jan 94 10:55:08 PST  
From: rush@xanadu.11n1.gov (Alan Edwards)  
Subject: Huh huh, he said "leaves"

COYOTE, in digest 1329, was objecting to the use of the term "leaves" in reference to hop flower petals.

And then later in the post, he writes:

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| Odd occurrence. I didn't have that problem with the Jalapenos I added  
| to my pepper beers. :-^)      Maybe they just don't nucleate like leaves.  
                                  ^^^^^^
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Huh huh, that was cool.

P.S.

OK. I know that no one will read this until probably next Tuesday because of the backlog, so the humor will have been lost (because I'm replying to something I saw in yesterday's digest--which was an article written last Tuesday).

Well, actually, now that I read it again...there is little humor in it to begin with. I thought it was funny when I read it.

Have a GREAT day!!!!  
-Alan

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Date: Fri, 21 Jan 94 13:55:46 EST  
From: dweller@GVSU.EDU (RONALD DWELLE)  
Subject: shakespeare

I know everyone's got more important stuff to do, but I thought the following messages on a scholarly Bboard were interesting.....

Shakespeare Electronic Conference, Vol. 5, No. 0052.  
Friday, 21 January 1994.

Michael Dobson <U63495@UICVM>  
Date: Thursday, 20 Jan 94 09:46:22 CST  
Subject: Re: SHK 5.0043 Re: Sack, Ale, and Stout with  
Some Questions

re: Beer and Shakespeare

England, thank God, is a country which doesn't \*need\* to import beer, and I know of no references to beer imports before the glorious rise of the Dublin stout industry in the mid 18th century. The beer which Falstaff \*could\* have ordered at the Boar's Head was 'brown bastard', a rich ale, as distinct from the 'small beer' which most households brewed themselves in part as a means of disinfecting and re-flavouring the water. It was very low in alcohol, pallid, and insipid in flavour, a perfectly acceptable soft drink for children -- the Renaissance equivalent of Budweiser.

Mead, incidentally, is still commercially available in Britain, and as long as you have confidence in your dentist and don't mind the idea of alcoholic Lucozade isn't bad.

The other crucial connection between Shakespeare and beer is the posthumous patronage of Flowers' brewery of Stratford, which funded the building of the original Shakespeare Memorial Theatre and remains a patron of the RSC. Flowers' bitter is now distributed nationally by one of the big conglomerates -- I think Whitbread -- and continues to bear a portrait of the Bard on its beer mats. Merrie Englands at L1.50 a pint (or am I lagging behind inflation?). On Shakespeare's involvement in the modern drink-marketing business, see Graham Holderness and Bryan Loughrey's piece 'Shakespearean Features' (which reproduces both the Flowers' trademark and the version of the Chandos portrait used on Tesco dry sherry bottles -- at least Tesco know their sack!), published in Jean Marsden's anthology \*The Appropriation of Shakespeare\* (1991). [not to be confused, incidentally, with Brian Vickers' recent rewrite of the Dunciad, which adopted a similar title].

Michael Dobson

From: Michael Best <BEST@UVVM.UVic.CA>  
Date: Thursday, 20 Jan 94 08:43:10 PST  
Subject: Ale (Big or Small), Beer, Sack . . .

Gervase Maarkham's *\*The English Housewife\** (1516) lists usable recipes for March ale (the strongest), ale, small ale (made from the second infusion of the malt) and that newcomer beer (with its trendy new additive hops). It devotes a whole chapter to the care (read adulteration) of wines, including sack. My edition of Markham (1986) is still available from McGill-Queens Press.

From: William Kemp <wkemp@s850.mwc.edu>  
Date: Thursday, 20 Jan 94 22:02:32 EST  
Subject: Falstaff beer

Edward Bonahue mentions seeing Falstaff beer in "My Own Private Idaho," and William Godshalk testifies to having drunk it. He also recalls that the picture on the can resembled Santa Claus.

It did. Falstaff was a low-priced beer widely available (at least in the South) during my youth (the 50's and 60's). The bearded guy on the can did indeed look a lot like Santa.

Was the stuff in "My Own Private Idaho" authentic or a directorial fabrication? There's no Falstaff beer in Virginia. Is it still around in other parts of the country?

I cannot believe I am writing this note. A week of cancelled classes and staying inside must have driven me batty.

Bill Kemp

From: Leo Daugherty <fld@u.washington.edu>  
Date: Friday, 21 Jan 1994 03:17:07 -0800 (PST)  
Subject: Sack, etc.

There used to be a terrific cheap beer called Falstaff. It was sold in Kentucky and Ohio (at least), had a picture of Fat Jack on the label, and was absolutely delicious to the unschooled fratrat palate. Presuming we've not run too far off the rails or otherwise afield here -- this is, after all, a "spinoff" --, does anybody know if it's still around?

Leo Daugherty

From: Hardy M. Cook <HMCook@boe00.minc.umd.edu>  
Date: Friday, January 21, 1994  
Subject: Falstaff Beer

As a homebrewer, or at least I was before I returned to changing diapers four months ago, I have purchased "overrun" bottle caps. One such cap, which tops the last of a June 1992 Brown Ale, is labeled "88 Falstaff Light." I had always assumed that "overrun" implied that the caps were labeled but the company went out of business, and I have, thus, assumed, rightly or wrongly, that Falstaff beers were potables of the past.

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Date: Fri, 21 Jan 1994 12:25:29 -0600 (MDT)

From: COYOTE <SLK6P@cc.usu.edu>

**Subject: Malts- Amer, Brit, germ, Belg. Extraction & Color ratings.**

Does anyone have a list of malts, adjuncts and their extraction yields and color contributions?

I've got the basics: Pale, Crystal, Roast...etc.  
And I've got Lovibond ratings for the belgian malts, but what about their extractions?

Millers got a decent list, but some of those values seem awfully high. Can chocolate, black, roast, really contribute THAT much! Seems like they are more for color, and dont add much fermentables. In mY Mind.

Thanks in advance.

\*\*\*

Also: RE: making Blue Beer.

Get some Zima, and add food coloring.

It's almost impossible to make a beer that light. Green food coloring in a wheat a couple years back lead to a color some described as looking like "Pond Scum". With a green tinge in the head. Oh well, not the St. Patties perfection required.

I had a very lightly yellow colored Mead with became blue after adding a couple drops per glass. That worked!

Toot made a blue fermentation from basically sugar and spice. It's a bit heavy on the cloves for me, but it's....Blue!

How about that green whiskey Picard shared with Scotty? Kinda like that stuff Scotty soused the Kelvin with.

SO: Bottom Line: Either carbon filter your beer to clear it, then color, or go for a mead type concoction and just call it an ale.

G'luck. Brew on.

"Beam Me Up Jim " Jim...Beam...get it?

John (The Coyote) Wyllie SLK6P@cc.usu.edu

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Date: Fri, 21 Jan 94 13:26 CST

From: korz@iepubj.att.com

**Subject: Viniator**

Ulick writes:

>And what is the great timesaving Viniator in Al K's

>speedy bottling technique (takes twice as long as my method of dunking

>bottles in a laundry sink) that require 20 sqirts per bottle?

Perhaps there is little time saving between the Viniator and dunking bottles in a laundry sink. My previous technique was to fill a bottle with sanitizing solution, wait a minute and then pour the sanitizing solution into the next bottle. I would go to fresh sanitizer after 5 or 10 bottles. I prefer to not use the laundry sink method because:

1. it requires 20 times more sanitizing solution and
2. I don't want to have to rinse the outsides of the bottles.

Al.

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Date: 21 Jan 1994 14:49:50 -0500 (EST)

From: TJM17@JAGUAR.UOFS.EDU

**Subject: RE:KEGS AND PARTS**

Hello Fellow Brewers,

In reply to yesterdays question on were to get parts for your kegulator system. I have found the place its called ON TAP SYSTEMS

ON TAP SYSTEMS  
R 316 MEADOW AVE.  
SCRANTON, PA 18510  
(717) 347-2337  
(BEER)

TJM17@JAGUAR.UOFS.EDU

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Date: Fri, 21 Jan 1994 14:55:57 -0500 (EST)

From: Jim Busch <busch@daacdev1.stx.com>

**Subject: Aging Ales**

Someone asked about aging of ales. This is a good question that has a few different answers.

Many brewers have aged ales after the completion of primary fermentation. Altbiers and Kolsch, immediately come to mind. In these examples, the beers are actually given a period of cold conditioning, or lagering, over a period of 2-3 weeks. Usually, these beers are filtered prior to serving, but after the aging period is complete.

English, real ales, are aged, albeit for a brief period of time. When referring to real ales, it is considered "conditioning" the ale. This is a period of between 2 and 7 days, occurring after primary fermentation has completed, and of course, in the presence of yeast. During this period finings are added, and the beer is conditioned until carbonation develops, and the expected "star brilliance" is achieved.

Modern american ales (and most micros fall under this), are usually fermented out, and filtered. The filtering is often performed as soon as one day after primary is complete. Once the "bright beer" is in the bright beer tank, aging is complete, and the beer will only decline, or hold steady with time. No further development of taste, or "mellowing" will occur after the yeast is removed. Oxidation/reduction reactions do alter the beer at this point.

Some brewers (Sierra Nevada) filter the beer, carbonate to about 90% of the final CO2 volumes, then add just enough yeast and "sugar" to achieve a bottle conditioned, finished beer. This has the advantage of scrubbing the beer of any residual oxygen, and giving some homebrewers a source of clean yeast. It is because of this process that relatively clean yeast can be scavenged from the SNPA bottles, it is fresh yeast at bottling time. Other brewers rely on keeping oxygen out of the bottle by using modern, sophisticated bottling equipment. Good bottlers spray a jet of water (hot?) into the top of the just filled bottle, which causes a good deal of foam to be generated, and the bottle is capped quickly as the CO2 froth is foaming out.

The last form of aging is what most of us employ, a period of warm conditioning where the beer is carbonated naturally, and then chilled, or a period of cold storage, followed by forced carbonation. During this period, residual yeasts, can reabsorb fermentation byproducts such as diacetyl, and if the yeasts are not treated roughly (shock excretion), the fermentation byproducts remain in the yeast cell when the cell dies, and flocculates. If the normal ferment never produces a high degree of byproducts, then there is no problem with skipping the reduction step. It is

of interest to note that different yeast strains produce vastly different amounts of fermentation byproducts, and as such, selection of yeast strains greatly influence the required aging periods.

In my brewery, I practice some of each method. Some of each batch is put directly into cornelious kegs, a period of cold conditioning is followed by coarse filtration. Sometimes these beers are served within 2 weeks of brew day. The other half of each batch is primed with sugar, warm conditoned and then cold conditioned.

Good brewing,  
Jim Busch

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Date: Fri, 21 Jan 1994 13:53:56 -0600 (CST)  
From: James D Rickard-1 <rick0018@gold.tc.umn.edu>  
**Subject: Minnesota Brewfest 93**

Last October, I entered my first Homebrew Contest, the Minnesota Brewfest. The amount of participation exceeded all expectation. They had over four hundred entries. I entered a Scotch Ale that admittedly had some style problems, due to using the wrong hops. However, When I got my results, it seemed that either the judges were drinking someone else's entry, or they put my beer in the wrong category altogether. My Haggis Chaser Scotch Ale was judged as a Belgian trippel! I got a lot of comments like "too much hop flavor for style", or "too dark for style." No kidding.

I have since been unable to contact anyone responsible for this. I want my \$7.50 back. I suppose it would not help asking for my three fine ales back. Belgian Trippel indeed!

Does anyone have an address for the Minnesota Brewers Association? Does anyone know who I should accost about their Goofup?

Jim Rickard  
"A nice beer, maybe a bit off for this style..."

-----

Date: Fri, 21 Jan 94 16:18:20 EST  
From: dan\_fox@ccmail.GSFC.NASA.GOV  
Subject:

Hello all:  
In #1330, thomas ciccateri <tciccate@carina.unm.edu> writes:

> The current issue of The Celebrator Beer News reviews many of the  
>Beer-Of-The Month Clubs; Beer Across America, Beers 2 You, Brew To You,  
>Gourmet Beer Society, International Beer Society, International Beer Club,  
>Micro Brew Express, and Microbrew To You.

This sounds great! Where o where can I get a copy of the Celebrator Beer News? email me or post it - i bet it would be of general interest.

Quick observations:  
I read the Digest in <10 mins in the morning-it's not too long for me.

Y'all are right-there are some long- winded people here. But George Fix can post the phone book if he wants - it'll be interesting from him!

Newbies, Keep the questions coming! I'm still learning from you.

Thank you one and all - you have finally convinced my brewing partner that letting God do it isn't good enough - we need a wort chiller! (He's done a right fine job of it here in DC this week, though!)

- --Dan Fox

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Date: Fri, 21 Jan 94 15:32:48 -0500  
From: Philip J Difalco <sxupjd@fnma.COM>  
Subject: SS Fermenter (and Sanitizing)

I just acquired a couple of 5 gal. Stainless Steel (SS) soda kegs.

Are there any concerns for using SS kegs as primary and/or secondary fermentation vessels?

What's the best way to sanitize an SS keg?

Is near-boiling-temperature water adequate for SS sanitization, or do I need an iodine based sanitizer?

Thanks.

- - - -

email: sxupjd@fnma.com (NeXT Mail Okay)  
Philip DiFalco, MORNETPlus Systems Management  
FannieMae, 3900 Wisconsin Ave. NW, Washington, DC 20016 (202)752-2812

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Date: Fri, 21 Jan 1994 14:09:56 -0800 (PST)

From: Zach Fresco <zfresco@helen.bush.edu>

**Subject: Beer Bread**

Does anyone have a good recipy fore beer bread? Ive had it from a kit  
and its very good.

-----

Date: Fri, 21 Jan 94 14:45:23 MST

From: npyle@n33.stortek.com

**Subject: Extract rates**

John Palmer gives the following table from Karl King (BT, may/june 92):

>Malt Type	Points	
>DME	44	
>LME	35	
>Pale Malt	29	
>Dextrin	20	
>Crystal 20	15	
>Crystal 40	13	These numbers probably assume an
>Crystal 60	10	infusion mash, and are up for debate.
>Wheat	25	
>Vienna	24	
>Munich Lt	20	
>Munich Dark	18	
>Cara Pils	20	
>Cara Vienna	15	
>Chocolate	3	
>Roasted Barley	1	
>Black Patent	0	

I think most everyone would agree with the DME and LME numbers, more so if you would add a range (+-10% or so). The rest of them are certainly up for debate.

HBD participants regularly report greater than 29 points for pale malt, and the dextrin, crystal, and other malts seem very low. I guess he does say these are typical numbers, but the term "typical" could be replaced with "random, and may have no place in the reality of your home brewery". Of special interest are the near zero values for choco, roast, and black. A recent table showed them in the 20s I believe. So, who's right? Who's left?

Norm

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Date: Fri, 21 Jan 1994 17:29:30 -0500 (EST)  
From: Katherine Lawter <lawterk@db.erau.edu>  
**Subject: warning! Beginner here**

Hi, I was wondering if anyone had info on how to startup homebrewing?  
Forgive me if it is a naive question but I couldn't find a FAQ. I am  
looking for how much it would cost, time involved and hopefully any tips  
that you might have. Thanks

lawterk@db.erau.edu  
Kathi

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End of HOMEBREW Digest #1332, 01/24/94  
\*\*\*\*\*  
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Date: Thu, 20 Jan 94 14:25:54 PST  
From: hollen@megatek.com (Dion Hollenbeck)  
Subject: Re: kegging beer in a keg that's held soda?

>>>> "Emily" == Emily Breed <emilyb@netcom.com> writes:

Emily> Ken Miller writes (about kegging root beer):

>> As I learned to my sorrow (can you say, "Mr. Pibbs Dunkel?"), once  
>> a keg has held soda, it is inclined to contribute unwelcome flavors  
>> to beer. (Unless you have one hell of a standard keg cleaning  
>> procedure.) Three-pin locks are functionally no different than  
>> ball-locks, assuming you have the proper connectors.

Emily> Wouldn't cleaning the keg thoroughly and then replacing the  
Emily> rubber/nylon/ what-have-you gaskets do the trick? I know that  
Emily> many brewers use old soda-syrup kegs with only these  
Emily> precautions, and report good results. One could even have one  
Emily> set of gaskets for beer and one for soda, and swap them as  
Emily> needed.

Yes, you are right. This is where all of us who keg get our kegs.  
Very thorough disassembly and cleaning followed by all new gaskets and  
there is nary a trace of soda smell.

dion

Dion Hollenbeck (619)455-5590x2814      Email: hollen@megatek.com  
Staff Software Engineer                    megatek!hollen@uunet.uu.net  
Megatek Corporation, San Diego, California      ucsd!megatek!hollen

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Date: Sat, 22 Jan 94 08:44:46 -0800  
From: Drew Lynch <drew@chronologic.com>  
Subject: Re: Flamethrowers vs. Burners

When I went shopping for a burner, I found three basic types. They can be grouped easily by the number of individual flames or individual holes in the burner.

- 1) ~100 holes, ~35k Btu. These are the most controllable burners available, and the most gas efficient.
- 2) ~25 holes, ~150K Btu, These are powerful, reasonably controllable and reasonably efficient.
- 3) 1 hole, ~200 Btu. Known as Cajun Cookers, jet engines, etc. These are very powerful, difficult to control, and very inefficient at low settings.

I purchased a burner made by King Kooker, as described in #2 above. I use a 15 gallon converted SS keg as a boiler, and can bring it to a boil, even when full in a fairly short time (~20 min). I hope to reduce this time even further by using the recommendation posted here for a heat jacket. While I have not kept record of gas fills, I think I get about 3-5 10 gallon all grain batches per cylinder. (I think it's 20lbs, it's about 20" tall, 14" in diameter) I heat 5 gallons of mash water, 10 gallons of sparge water and boil a total of 75 minutes to 2 hours. I had the good fortune to scavenge a second cylinder, so I can run the first one totally empty before getting it refilled, without fear of running out of gas in the middle of a batch.

Drew Lynch    drew@chronologic.com

Los Altos, Ca.

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Date: Sat, 22 Jan 1994 12:11:06 -0400 (EDT)

From: ELTEE@delphi.com

**Subject: HBD on R.C.B.**

To save time and money, I cancelled my HBD subscription because I was getting it through rec.crafts.brewing. It seems that lately some of the digests aren't being posted there. Does anybody know why and what could be done about it?

Hoppy Brewing

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Date: Sat, 22 Jan 94 13:37:00 -0500

From: john.fix%hardgood.com@philabs.Philips.COM (John Fix)

**Subject: Clipart files wanted**

I'm trying to put together a brewing newsletter, and would like to get hold of clip art files showing brewing equipment, product illustrations, procedures (i.e. someone filling bottles, grinding grains, etc) to use in the publication.

I can use any format (MAC, TIFF, EPS, PCX, etc.), and both PC and Mac diskettes. Commercial and shareware sources are both fine, so please e-mail me with details if you either have graphics files or know of a source.

Thanks!

-- John --

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\* Hardgoods East PCBoard BBS - hardgood.com - (914)961-8749 Metro NY

\* Retailers Conference - Home Brewing Specific Files and Conferences & More!

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Date: Fri, 21 Jan 1994 21:46:33 PST  
From: cvirgilio@electriciti.com (Charles"Skip" Virgilio)  
**Subject: America's Finest City HB Comp.**

To brewers entering the America's Finest City Homebrew Competition,

QUAFF, the sponsoring club does not have a checking account, so please make checks payable to Paul Laskin, the club treasurer. Please feel free to contact Mark Simpson, VP to verify the authenticity of this request. Mark has issued all the info on our contest so far, but I thought he may have missed this point, and that you should be notified ASAP. Contact Mark at simpson@rb.unisys.com.

Cheers,

Skip Virgilio  
President  
QUAFF

-----

Date: Fri, 21 Jan 1994 21:46:33 PST  
From: cvirgilio@electriciti.com (Charles "Skip" Virgilio)  
Subject: America's Finest City HB Comp.

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Cheers,

Skip Virgilio  
President  
QUAFF

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Date: Sat, 22 Jan 94 14:29:24 EST

From: jerryb7595@aol.com

**Subject: Book review: "Evaluating Beer"**

Just acquired the recently published book by Brewers Publications, "Evaluating Beer". After giving it a thorough skimming, I would recommend it very highly. Many of the questions that get posted here would probably get answered with this book. A lot of diagnostic info for flavor, aroma and appearance here. Also has tips for recreating each of the off-flavors, aromas, etc., for those of you trying to improve your judging skills.

You can get this through the Association of Brewers (usually in the catalog in the middle of most Zymurgy mags) or from your friendly homebrew supplier. Highly recommended, IMHO.

Just a satisfied customer---no connection.

Jerry Brown (JerryB7595@aol.com)

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Date: Sat, 22 Jan 1994 15:44:33 -0400 (EDT)

From: RADAMSON@delphi.com

**Subject: Albany, NY fest & BrewCap**

Q1: I understand that there is to be a Microbrewer's Festival on the weekend 2/18-19 in/around Albany, NY. However, I've heard that on Friday 2/18 the event is in Saratoga, and the 2/19 event is indeed in Albany. If anyone can confirm and advise as to which may be the 'better' event (based upon 'vendor attendance'), please do - as I will only be allowed to use 1 weekend evening. If you know of the brewers attending, also please include. TIA.

Q2: New to me is the BrewCap contraption. I'm hesitant to use it, fearing 5 gal throughout my carpets. If anyone has any experienced tips for using this thing, please pass along. I admit I'm very curious about it and sounds like a good idea, but I'd like to get all the angles beforehand, and the bad experiences second-hand. Thanks.

Rick Adamson, Brewer, Systems Guy, and still Steelers Fan.

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Date: Sun, 23 Jan 1994 2:10:32 GMT  
From: "The road of excess leads to the palace of wisdom."  
<HAPANOWICZ@xray.alfred.edu>  
**Subject: Update on COPS episode**

Greetings,

You may recall the episode of COPS that featured the homebrewer and gave some misleading information on homebrewing. I found this info:

Newsgroups: alt.tv.bh90210  
Subject: Fox has E-mail Address

Date: 20 Jan 1994 22:22:05 GMT

**Subject: Update on COPS episode**

FOXNET@delphi.com

Fox is looking for feedback to some of their newest shows, especially George Carlin and Monty.

You may want to use this address to send comments about the COPS show.

Rick

hapanowicz@xray.alfred.edu

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Date: Fri, 21 Jan 1994 21:46:33 PST  
From: cvirgilio@electriciti.com (Charles"Skip" Virgilio)  
Subject: America's Finest City HB Comp.

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Cheers,

Skip Virgilio  
President  
QUAFF

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Date: Sun, 23 Jan 1994 08:26:45 -0800  
From: pascal@netcom.com (Conan the Librarian)  
Subject: yeast flavor tests ( was "big brewing" )

( Catching up on old Home Brew Digests ... )

Spencer Thomas notes :

"A friend wanted to "check out" a bunch of yeasts from his yeast bank for flavor profile, etc. He decided to do a "yeastola" (modeled, sort of, on our club's annual "brewola", where everyone brews the same recipe). But how to distinguish yeast character from differences in brewing style? Make one big batch of wort, of course! ..."

< description of thermonuclear-powered steam-driven brew machine omitted in the interests of not provoking envy >

"We filled 10 5 gallon carboys with beer, and pitched a different (ale) yeast into each. One is happily bubbling in my basement. The next fun comes in a month or so when we get together to taste them all!"

Um, Spencer, it seems very likely that by relocating the ten carboys to multiple locations, you have subjected them to a superabundance of both kinetic and thermal impacts, and to some degree blown the experiment.

I'm not trying to be defeatist, here, but consider ... in their diverse and physically separate environments, they'll be exposed to different schedules, levels, and spectrums of electromagnetic energy. At its most simple, all of the samples will reach different average temperatures in their different locations ... and it's well established that temperature and yeast production are associated, specifically, with temperature.

More complex questions to be answered would be ...

- at what rate carboys oscillated up and down around this mean temperature, how far, and at what rate ;
- what other frequencies they are exposed to beside infrared, or 'heat' radiation ... such as AC fields from nearby walls, as well as visible light ;
- the thermal mass of the environment they are in and the sort of insulation, if any, between the carboy and the thermal mass of the building. ( A cold cement basement floor sucks the heat right out of a glass carboy in contact with it, but a plastic milk crate is a good insulator, for instance, but this still doesn't account for differing air temperatures. )
- Open-minded people might be intrigued by the consideration of another interesting variable ... 'orgone', or 'Reichian' fields. That is, do growth rates of yeast populations vary as a direct

consequence of the proximity of other yeast populations ; does this variation also occur with respect to the proximate micro-flora or microflorae ; what intervening materials influence this process, and how.

- I suppose gravity ought to be considered, too, but this may be outside the budget of your average homebrew club, graviton polarizers being quite expensive last time I looked them up in \_NASA Tech Briefs\_. (-:

I really like this idea of controlled tests for yeast flavors, in general. ... but I think more controls need to be established before it can be usable by others as definitive data.

How about making a bunch of one-gallon jugs of wort on site A, where the club meets, then relocating them, en masse, to site B, where there is the room to cultivate them ... then, inoculating them, en masse, with the previously inoculated yeast cultures prepared from a similarly controlled and rigorous batch of 'culturing' wort ?

Put them all on a couple of brick-and-board bookcases, or on a card table set up in a corner somewhere ... and wait N weeks.

Yours for rigorous scientific procedure ...

- -- richard

... 'Lawyer' is to 'law', as 'vegetarian' is to 'vegetable'.

richard childers

pascal@netcom.com

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Date: Sun, 23 Jan 1994 16:03:38 -0500  
From: hkilpatr@mason1.gmu.edu (Henry E Kilpatrick)  
**Subject: AOB Internet Address**

Does anyone on this list either work for the Association of Brewers in  
Boulder or know how I can reach someone who works there via Internet?

Buddy Kilpatrick           hkilpatr@mason1.gmu.edu

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Date: Sun, 23 Jan 94 22:10:54 EST

From: jerryb7595@aol.com

**Subject: Re: Kolsch/Extract-Dry or Liquid?**

To Chris McDermott on the Kolsch question:

Can't help out too much recipe-wise, but be aware that Wyeast has a Kolsch yeast that is very good. It is one of the new Brewers Choice strains (no starter pack). The number is #2565. I tried it out on my "Liquid Lunch" recipe, fermented at about 69 degrees. This yeast ferments *\*very\** clean for an ale yeast. It could be used to simulate a lager for those of us without temp control.

To Todd Carlson on the subject of dry or liquid malt extract:

I may be wrong, but dry or liquid ME both work just dandy. The brand and type you use has much more to do with the quality of the end result you brew than its wetness.

Which brings up the question: After the Brewing Techniques article on the quality of malt extracts on the market, has anyone gotten info on various malt extracts with regard to their makeup (what kind malt, any adjuncts, sugar) and free available nitrogen (FAN)? The last attempt I have ever seen to let consumers know what the various extract were made of was the special issue Zymurgy from about 6 years ago. I'm sure things have probably changed somewhat, and there are some extracts on the market now that weren't around then. Has anyone done some sort of update?

Jerry Brown (JerryB7595@aol.com)

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Date: Sun, 23 Jan 1994 19:26:25 PST  
From: cvirgilio@electriciti.com (Charles"Skip" Virgilio)  
Subject: Help w/GA in hop formula

Brewers,

There seems to be an error in the Zymurgy special hop issue, page 53-54. Jackie Rager's article on calculating hop bitterness. I suspect this is common knowledge, and would be grateful to be "clued in". The problem is in the gravity adjustment calculation. The general formula is as follows:  $GA = GB - .050 / .2$ . The example that Jackie gives is as follows:  $GA = 1.096 - .050 / .2 = .24$ . When I plug the example into my calculator, I come up with:  $1.096 - .050 / .2 = 5.23$ . My question is, is the error in the formula itself or is the .24 result a typo or do I need a barley wine to set me straight? Don't answer that last one, but please reply directly to cvirgilio@electriciti.com.

Thank you.

Cheers,

Skip Vigilio

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Date: Sun, 23 Jan 1994 22:46:52 -0600 (CST)  
From: "J. Andrew Patrick" <andnator@Mercury.mcs.com>  
Subject: Commercial Bock beers....??

While it is admittedly still January, 40 degrees ABOVE zero F in the Windy City turns a young man's thoughts to the wonderful pleasures of spring: convertibles, barbecues, and MOST importantly, BOCKS!

So, I am putting together a VERY comprehensive Bock tasting, and am trying to make sure that I have obtained samples of all readily available "Bock" beers. (Whether they are true Bocks or not! I intend to "call a Bock a Bock" DURING the tasting, but will allow poseurs to enter the tasting up front. The truth shall triumph in the end!).

Here's what's on the list so far:

DOMESTIC:

Augsberger Bock  
Augsberger Doppelbock  
Baderbrau Bock  
Celis Pale Bock  
Cherry Land Brewing Apple Bach (sic)  
Huber Bock  
Point Bock  
Schell Bock  
Shiner Bock  
Sierra Nevada Pale Bock

IMPORTS:

Aaas Bock  
Ayinger Maibock  
Ayinger Celebrator  
EKU Kulminator  
EKU Kulminator 28  
Erdinger Pikantus Weizenbock  
Paulaner Salvator  
Spaten Franziskus Heller Bock  
Spaten Premium Bock  
Spaten Optimator

I have gotten MOST of these already and am reasonably certain I can get the rest without major difficulty. But have I overlooked some really obvious ones? I want this to be the definitive bock beer tasting - if it comes into the USA, then I want that bock! I turn to the collective HBD Wisdom for guidance. Private e-mail is fine. TIA!

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+-----+-----+-----+
|Sysop           |           Andrew Patrick           |           Founder|
|Home Brew Univ| AHA/HWBTA Recognized Beer Judge |Home Brew Univ|
|Midwest BBS   | SW Brewing News Correspondent | Southwest BBS|
|(708)705-7263 |Internet:andnator@genesis.mcs.com| (713)923-6418|
+-----+-----+-----+
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Date: Sunday, 23 January 94 19:32:46 CST  
From: LLDSC@utxdp.dp.utexas.edu  
Subject: OVEN STERILE

I saw quite a few postings on here about sterilizing bottles in the oven so I thought I would give it a try.

I soaked my bottles in my cleaning solution to get all the nasty stuff out and then put them in the oven with tin foil over the bottles for about 20 min at around 375F (couldn't really tell, it's an old oven)

Sure, I think it was a little more work, but I like the fact that you can set the bottles aside as long as the foil remains in place. Instead of having to clean the bottles and then fill them right away, I sterilized in the oven and then filled them the next day. I'm usually stuck doing the whole brewing process by myself and I thought it made things easier that way.

I brewed something akin to Papizan's Holiday Ale (from extract). Came out great. My only problem is that since my last batch (a dopplebock) was seriously undercarbonated, I tried to make up for it in this batch.

Glass grenades is no understatement. I've had two bottles blow up already. I put the remaining ones in the fridge. After they're cooled down, the carbonation calms down a bit.

3/4 cup 3/4cup 3/4cup 3/4cup. I get it now.

In simpler terms: Oven sterilization=good. Overcarbonation=bad.

PS: any recipies for bitters? (extract+grain or extract)

LLDSC@utxdp.dp.utexas.edu

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Date: Mon, 24 Jan 1994 07:18:47 -0500

From: skennedy@poirot.eece.maine.edu (Shawn Kennedy)

**Subject: How long to prime???**

Can anyone tell me how long one lets the beer sit in the priming vessel after the priming sugar is added? My book just says to siphon into the container, add 3/4 cup sugar, then bottle but it doesn't list any time to wait or anything. Should I wait an hour or two for mixing/sediment settling or just mix in the sugar and bottle right away???

Thanx & cheers,  
-Shawn

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Date: Mon, 24 Jan 1994 07:59:42 -0500  
From: paul.beard@gatekeeper.mis.tridom.com (Paul Beard)  
**Subject: Thanks for the many responses**

Thanks to all who held my hand about my yeast worries. I tried two bottles last night and I'd better make some more 'cause this stuff isn't going to last!

Anyone with any extract/specialty grain recipes for English bitters, please post me; I've found what I want to make.

- --

Paul Beard  
AT&T Tridom, 840 Franklin Court, Marietta, GA 30067  
404 514-3798 \* FAX: 404 429-5419 \* tridom!paul.beard/beardp@tridom.com

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Date: Mon, 24 Jan 1994 08:27:12 +0000 (U)  
From: George Tempel <tempel@MONMOUTH-ETDL1.ARMY.MIL>  
Subject: BrewArt collection, vol. #2

BrewArt collection, vol. #2  
Welcome to the BrewArt Collection, volume #2 (for Macintosh)!

copyright 1994 George (Ty) Tempel

ABSTRACT:

This collection is the second edition of a set of brewing related clip art that I am in the process of creating and compiling. I have used some of these elements on my beer labels, and a few of my network-friends have found them helpful as well.

DESCRIPTION:

The artwork is provided in the form of PICT files, which are easily handled by nearly all major applications in the Macintosh universe. I considered converting some stuff to EPS (postscript) format, but not everyone out there has access to nice postscript printers, such as myself. Since the files are PICTS, it is feasible to convert them to one or more various DOS/Windows formats, but you will lose information in the conversion process. Since I don't have a DOS/Windows machine (insert large grin here), I cannot do the conversion for you, so it is left as an exercise for the user (didn't you hate it when textbooks would do that?).

Also, as an added feature, any text in the clip art is provided in the form of bezier outlines, so you don't need to have the fonts on your system. This allows a safe distribution method, as fonts are copyrighted and usually cannot be freely distributed. Most of the advanced graphics software today has the ability to convert outline fonts (PostScript or TrueType) into bezier outlines that can be edited with the application, just as if you had drawn them yourself.

Just for the record, I created the artwork using Canvas 3.5, Color-It 2.3.2, and Adobe Streamline 3. Some of the artwork is pre-colored, but you can change that if you like. I have an accelerated Macintosh II (Dove Racer, 32MHz), a DeskWriter inkjet printer, and the Logitech ScanMan. I also find that if you wish to use Avery labels, try to find a box of #5164, which are 3.33" x 4". They come right off of the bottle when you use a little B-Brite cleanser, and some graphics programs support the Avery label formats for templates (mine didn't, however).

THE FINE PRINT:

This collection is released as brew/credit-ware (I know, an awkward term, but you'll see that it fits). If you decide to use any of the clip art from the collection, you must give me, George (Ty) Tempel, partial credit for the artwork and send me a bottle of the homebrew that you've labelled. It's just that simple. No messy fees, etc. Please remember that it is unlawful to send alcohol via the US Postal Service, but private carriers (UPS, FedEx, Airborne, etc), can ship the stuff, just make sure that the brew is securely packaged (try placing the bottles into tight plastic bags just in case...). I have shipped several bottles without problems, but sometimes I label the contents as "food", "yeast culture equipment", or "glassware" and have never had a problem (knock on formica).

I can be reached via the following:

George Tempel  
65 West George Street  
Freehold, NJ 07728

netromancr@aol.com

Comments and suggestions are welcome, and stay tuned for more collections to be released at later dates!

- -----Volume #2 Contents-----

BrewArt, vol #2:

adornmentso2:

- "Ale", Adobe Garamond
- "Ale", Apollo
- "Ale", Buccaneer
- "Ale", Fabliaux
- "Ale", Florentine swash
- "Ale", Goudy Medieval
- "Ale", Luftwaffe
- "Ale", Magdalena
- "Ale", Old English
- "Ale", Taranis
- "Lager", Luftwaffe
- "Lager", Magdalena
- banner ribbon
- woodcut scroll

equipmento2:

- barrel front, b/w
- carboy
- carboy, full

glasswareo2:

- weissbier glass, empty
- weissbier glass, full

label formso2:

- black label
- Circle w/grain heads
- rect. label w/circle and corner

Read Me First! o2

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later...

ty (george tempel, home = netromancr@aol.com)

"kiss cats: the daschund and the deer are one"--wallace stevens

-----

Date: Mon, 24 Jan 94 08:42:44 EST  
From: sims@pdesds1.scra.org (Jim Sims)  
Subject: hmmm

Seems I managed to dip my thermometer/hydrometer into the cooling wort a bit too soon and leave it a bit too long. It pegged the meter, so to speak. Even after cooling and storing upright for a couple days, the mercury in the thermometer portion hasn't settled back to the bottom. In fact, it's now 'split' into two portions - at the bottom (claims the room temp is about 45), and a bit at the top.

I've tried 'shaking' the mercury down like the nurse used to do with the thermometer at the Dr's office, but it didn't seem to help.

Is my thermometer useless/unfixable?

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Date: Mon, 24 Jan 94 09:25:37 -0500

From: blue@cam.nist.gov (Jim Blue)

**Subject: Wyeast 1084 (Irish)**

I made a 3-liter starter, fermented it to completion, and bottled it in 12-oz. bottles, as described in an earlier article in HBD. The first bottle went into a 1-liter starter, and is now feverishly fermenting 5 gallons of stout.

The yeast FAQ says that 1084 is "great for stouts" and "very niced for any any cold-weather ale, at its best in stouts and Scotch ales." Question: how would it be in an ordinary pale ale, brown ale, or IPA? Porter?

Jim Blue            blue@azure.cam.nist.gov

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Date: Mon, 24 Jan 1994 09:56 EST

From: "Glen Flowers 601-7253, A340" <GFLOWERS@LANDO.HNS.COM>

**Subject: Lambic Styles**

If anyone out there is willing to e-mail me a brief explanation on the characteristics of a Lambic, I would be grateful. I had a few Belgian Lambics recently, which piqued my interest.

Thanks,  
Glen Flowers

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Date: Mon, 24 Jan 1994 07:11:22 +0800  
From: bjones@novax.llnl.gov (Bob Jones)  
Subject: Bay Area Brewoff results

Here are the results of the 1994 Bay Area Brewoff

\* Pale Ale Catagory, 36 entries

1st - Russ Pencin, Worts of Wisdom  
2nd - Ray Richtie, Sonoma Beerocrats  
3rd - Greg Robles, Draught Board

\* IPA Catagory, 18 entries

1st - Andrew Finebreg, Seattle Secret Skinny Brewers  
2nd - Dave & Melinda Brockington, Seattle Secret Skinny Brewers  
3rd - Mike Harper, Hoppy Cappers

\* Porter Catagory, 21 entries

1st - Bob Jones, Draught Board  
2nd - Jerry Burke, Draught Board  
3rd - Phil Lipton & Evan Luire, Sonoma Beerocrats

\* Stout Catagory, 25 entries

1st - Kevin Johnson  
2nd - Phil Lipton & Evan Luire, Sonoma Beerocrats  
3rd - Kirk Ware

\* Barley Wine Catagory, 19 entries

1st - Micah Millspaw, Stanislaus Area Zymurgists  
2nd - Dave & Melinda Brockington, Seattle Secret Skinny Brewers  
3rd - Mike Schaefer, Brewtown Brewmasters

\* Bock Catagory, 15 entries

1st - Richard Mansfield & Mike Smith, Washoe Zephyr Zymurgists  
2nd - Bob Jones, Draught Board  
3rd - George Fix, North Texas Homebrewers

\* Holiday Catagory, 34 entries

1st - Ray Francisco, Bay Area Mashers  
2nd - Kregg Dickerson  
3rd - John Sanders

\* Mead Catagory, 9 entries

1st - Richard Mansfield & Mike Smith, Washoe Zephyr Zymurgists  
2nd - Dave Sapsis, Bay Area Mashers  
3rd - Tyler Yarborough, Bat Area Mashers

177 Total entries

Good judges, great food and music!! A good time was had by all. Prizes were awarded in all catagories. Out of state winners prizes and ribbons will be shipped soon. Score sheets will also be mailed to all entrants.

See you next year,

Bob Jones  
bjones@novax.llnl.gov

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Date: Mon, 24 Jan 1994 07:18:43 -0800 (PST)

From: tlyons@netcom.com (Tom Lyons)

**Subject: FAQs and the digest**

npyle@n33.stortek.com writes:

Please use the FAQs.....These resources are there for the asking and the HBD header tells you every day how to access them.

Well, not really. I've been a homebrewer for 5 years but only on Internet for a very short while. Sorry, but I don't see in the header anything about FAQs. Are you referring to the mention about archives and a listserver? That is, at best, a cryptic instruction for Internet neophytes (who may be just exactly the ones looking for the FAQs in the first place). There was a plea for FAQs in today's (Jan 24) digest....leads me to beleive that I'm not the only one who doesn't see anything in the header about them.

I host a homebrewing conference on U'NI/Net, so I understand the importance of FAQs to keep SNR at a reasonable level, but ya gotta let them know where to look.

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Date: Sun, 23 Jan 1994 19:26:25 PST  
From: cvirgilio@electriciti.com (Charles"Skip" Virgilio)  
Subject: Help w/GA in hop formula

Brewers,

There seems to be an error in the Zymurgy special hop issue, page 53-54. Jackie Rager's article on calculating hop bitterness. I suspect this is common knowledge, and would be grateful to be "clued in". The problem is in the gravity adjustment calculation. The general formula is as follows:  $GA = GB - .050 / .2$ . The example that Jackie gives is as follows:  $GA = 1.096 - .050 / .2 = .24$ . When I plug the example into my calculator, I come up with:  $1.096 - .050 / .2 = 5.23$ . My question is, is the error in the formula itself or is the .24 result a typo or do I need a barley wine to set me straight? Don't answer that last one, but please reply directly to cvirgilio@electriciti.com.

Thank you.

Cheers,

Skip Vigilio

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Date: Mon, 24 Jan 94 08:57:42 -0600  
From: markc@ssd.fsi.com (Mark Childers x313)  
Subject: KINDERBIER

There is a product marketed in Germany called Kinderbier. The brand names it goes by are Kara-Malz or Vita-Malz. I'm looking for a recipe for this. Thanks in advance. HOP SCHWEIZ!

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Date: Mon, 24 Jan 1994 12:16:47 -0400  
From: Ed Hitchcock <ECH@ac.dal.ca>  
Subject: Move over Easysparger...

Look out Hot Liquor Tank, move over Easysparger, here comes the  
Mr. SpargeWater Spargatron 6000!

Total cost: \$0 - \$25, depending on what you have around the house  
"Oh please! Tell us more!"

The Mr. SpargeWater Spargatron 6000 is an automatic sparge water delivery  
system that does not take up space on the stove and delivers water at about  
150F (give or take\*) at the rate of 3 gallons/hr.

"How do we get one?"

Simple! Just hack up that old drip coffee maker you never got around to  
repairing! That's right, tear off the top, connect the IN side to a bucket  
of cold water, and the OUT side to a hose leading to your lauter tun.  
Plug 'er in and let 'er drip! No muss, no fuss. No cost. Of course, you  
can also use the Spargatron Deluxe, which involves a minor expense for a  
few PVC bits so the water will sprinkle gently over the grain bed. Your only  
other expense is for a water bucket (3 gallon ice cream bucket at \$.25-\$1.00)  
and a coffee maker if you don't already have one (\$5 at the local junk shop).

Act now, and as an added bonus, the Mr. SpargeWater Spargatron 6000 will  
annoy your dog for hours at no extra cost!

\*Temperature will vary with the model of coffee maker, length of delivery  
tube, insulation, temp of cold water etc. 150F (temperature from  
prototype, a 12 cup melita with a 3.5' delivery hose and very cold tap  
water) may be considered low by some purists. Would you rather stand there  
the whole time?

---

Ed Hitchcock ech@ac.dal.ca | Oxymoron: Draft beer in bottles. |  
Anatomy & Neurobiology | Pleonasm: Draft beer on tap. |  
Dalhousie University, Halifax | \_\_\_\_\_|

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Date: Mon, 24 Jan 94 11:02:05 EST  
From: pblshr@aol.com  
Subject: Re: #2(2) Homebrew Digest #13...

Re: Falstaff Beer

Falstaff was brewed in St. Louis (where else?) by the Griesedieck family for many generations. The Falstaff brewery was a stone's throw away from Big Brother Anheuser Busch.

As far as I know, the beer was available through the '70s, and possibly into the early '80s. It was indeed cheap, and was very popular here in Budweiser's back yard.

Today, one of the descendants of the family is a distributor of imports and microbrews.

Tom Finan  
Member, St. Louis Brews  
PBLSHR@AOL.COM

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Date: Mon, 24 Jan 94 10:42:09 CST  
From: Todd Jekel <todd@ra.me.wisc.edu>  
Subject: Mail order brewing supplies

Newbie alert!

I am interested in starting to homebrew and I am wondering the best place to get supplies. Since my wife and I are into mail order, I was wondering if there are any mail order catalogs that are a good place to start. Also, if there are such catalogs, what do they sell. Only equipment? Or do they sell extracts, yeasts, etc.

Thanks for the help. If this is a common question, you can e-mail me directly.

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Todd Jekel	todd@ra.me.wisc.edu
University of Wisconsin---Madison	Solar Energy Laboratory
1500 Johnson Drive	Madison, WI 53706

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Date: Mon, 24 Jan 94 09:17:43 PST  
From: florianb@ying.cna.tek.com  
Subject: Re: predicting original gravity

On the subject of predicting og, fingerle@NADC.NADC.NAVY.MIL (J. Fingerle) writes:

> Lately, several people have been asking about how to  
> calculate (predict) original specific gravity.

and

> (the value for grains is for pale and crystal  
> being used as adjuncts; I do not believe that  
> the darker grains-chocholate, roasted barley, for  
> example-add to the gravity.)

- - - - -

My experience is somewhat different on the darker grains. Using Noonan's formulas in his Lager book, I can predict my final gravity to an accuracy of a few points. His formula is used in the following way.

1 First multiply the number of pounds of ingredient by the extraction rate, then divide by the total number of gallons of final wort:

$$E = (\#1*R1 + \#2*R2 + \#3*R3 + \dots)/G$$

where #n is the number of pounds of each ingredient, Rn is the extraction rate of each ingredient, and G is the final number of gallons of wort.

2 Then calculate the number of degrees balling by the following formula:

$$B = (3100 * E)/(259 + B)$$

where you must iterate the answer for B using a hand calculator or use the equivalent formula

$$B = \text{SQRT}(16,700 + 3,100 * E) - 130$$

Once you have B you can calculate the og by weight or volume using the formula that converts B to og. This is given in the back of his book.

Noonan also gives extraction rates for various grains, extracts, and adjuncts.

I have found this method so accurate that I have used it to refine several recipes which have become my standard. I don't even think about extracton any more except when I am working out a new recipe.

Finally, going all-grain really helps to nail down the og-fg nightmare. Grains are far more predictable than extracts.

Happy brewing,  
Florian

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Date: Mon, 24 Jan 94 12:28 CST

From: korz@iepubj.att.com

Subject: Weihenstephan 34/70 / weak beer / Anchor Porter yeast

Chuck writes:

>Does anyone know the Wyeast equivalent of W34/70?

Wyeast Bohemian (#2124).

>Is it exactly the same?

According to my source, it is the exact same strain.

>Also, Does anyone know what yeast strains the big 6 of Munich use?

My understanding is that the W34/70 is one of the most popular in Germany, so this may be true of Munich also.

\*\*\*\*\*

Paul writes:

>I used the dry yeast that came with the kit the first time, and then went  
>with Yeast Lab London Ale the second time. The culture gave a vigorous  
>fermentation but seems to have dropped off (OG 1.043/FG 1.010). By Uncle  
>Charlie's calculations, I have 3.5% beer.

Your apparent attenuation appears reasonable (about 77% (i.e.  $1 - (0.010/0.043)$ )), so you should not be blaming your unfermentable content or your yeast. The problem is your OG. If you want a stronger beer, you will have to use more malt or (egads!) add dextrose. I recommend you add a pound of M&F Plain Light Dry Malt Extract and increase your hops a little to compensate for the increase in unhopped malt.

\*\*\*\*\*

Jonathon writes:

>Does Anchor use their "Steam" yeast in their Porter?

Not any more. They used to, but now use the Liberty Ale strain for the Porter. Personally, I liked the Steam(tm) yeast version better -- it was less sweet.

Al.

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Date: Mon, 24 Jan 94 10:12:48 EST  
From: John Pedlow <TKSJHON@UBVM.CC.BUFFALO.EDU>  
Subject: UPS anecdote follow-on

The UPS anecdote story likely was an actual experience. I have no "interest" in UPS. My daughter unloads trucks for the local branch. Every so often she does have an interesting tale to tell. But, she indicates indiscretions are not tolerated. Based on what she has mentioned possibly a different outcome would have resulted if a higher-ranking management-type been contacted. John Pedlow

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Date: Mon, 24 Jan 1994 13:58:28 -0500

From: kr19@cornell.edu (Kern)

Subject: Beer Bread, Cider Q

>From 1/21/94 digest, someone requested a beer bread recipe. Since I seemed to have trashed that edition and don't know who to post it to, I'll have to take up some of this coveted digest space. (Perhaps a taste of this bread will make it worth it?) Note that these are rough measures (I like to improvise). BTW, kneading makes for great stress reliever --yes I'm trying to write a thesis here! Here goes:

1. Mix 2T (Red Star) yeast w/ 1/2 c. warm water. Set aside to proof.
2. Put 3c wheat flour and 3c white flour in large bowl. Stir in the proofed yeast and 4 eggs, about 4 cups beer (I like Anchor Steam for this), 1/2 cup honey, and about 6 T melted butter. (Butter IS better than that plastic stuff!) (And yes I'm studying Dairy Mktg).
3. Beat with wooden spoon (I use my brew spoon) --about 100x).
4. Cover. Let rise in warm place for 1 hour.
5. Mix 6 cups of white flour with about 5 or 6 teaspoons salt.
6. Work this into dough. Put dough on floured surface and knead for about 15 minutes (depending on stress level), until dough is smooth, "elastic".(If wet/sticky, add more flour.)
7. Place dough in buttered bowl. Cover. Let rise in warm place until doubled in size (approx. 1 hour). Preheat oven to 350 degrees.
8. Punch down dough. Turn onto floured surface. Shape into 4 equal sized balls. Let rest a few minutes, then knead each one for a while. Roll into loaves and place in greased 9x5 pans. Let rise again in warm place for about 15 minutes.
9. Slash top of each loaf, and brush with a mixture of egg white and a little water. (You can also sprinkle on top any kind of seeds at this point --I like sesame.) Bake 40-45 minutes. (They are done if you tap the bottom of the pan and it sounds hollow.) Take out of pans and let cool on rack.
10. Pop a homebrew and enjoy! (Extras freeze great too!)

-----  
Now, a quick question regarding a hard cider which I started back in October. It's probably actually more like a mead, since I added 4 cups of honey to the (5 gal) batch. I used 2 packets of champagne yeast, and since most of my equipment was out on loan, I took no readings or measurements.

Anyway, it is now January and the stuff is still in the primary! It has cleared up beautifully, and I am anxious to get it in bottles but I don't want to bother until my thesis is done. (March???) Any advice here would be welcome. (This is the first time I have attempted any brews other than beer.) Thanks.

///  
( o o )

-----oo0-----Ooo-----

Still hanging in there! kr19@cornell.edu

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Date: Mon, 24 Jan 94 11:04:05 EST  
From: ht6141@usma6.USMA.EDU (Creamer TJ CPT)  
Subject: How to subscribe to Beer Across America

Ok, Ok, I give up!

Can someone squirt me the inside info on how to subscribe to "Beer Across America"? It sounds like a wonderful subscription, and the increasing references to this are just driving me crazy.

Thanks!

T "My anniversary is just around the corner!!" J

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End of HOMEBREW Digest #1333, 01/25/94  
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Date: Mon, 24 Jan 1994 13:14:13 -0500 (cdt)  
From: Jonathan G Knight <KNIGHTJ@AC.GRIN.EDU>  
Subject: keeping fingers intact

My thanks to the MANY folks who e-mailed me to save me from the error of my ways. I was thinking about how to cut a hole in my plastic bucket to install a spigot and naively said something about one of those "retractable razor blade thingies."

FOR ANYBODY OUT THERE WHO WAS ABOUT TO MISTAKE MY QUESTION AS ADVICE: DON'T DO IT !!!!

Along with many stories of gouging, gashing, slashing and bleeding much too gory to recount here - I am now petrified of using my retractable razor blade thingie on anything stronger than wimpy cardboard - the overwhelming majority of respondents also provided the solution: a 1-inch "hole saw," available at your friendly neighborhood hardware, on a power drill. I do have a drill, I just didn't know what a hole saw was - and now I do!

Hope this data point is useful to anyone out there who has the misfortune of being as un-handy as myself. Thanks again, all.

Jonathan Knight  
Grinnell Iowa Keeping signatures short for the benefit of brewkind.

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Date: 24 Jan 1994 14:13:56 -0500 (EST)  
From: "J. Hunter Heinlen" <STBLEZA@grove.iup.edu>  
Subject: Re: Beer Bread

Greetings, all...

In HBD #1332, Zach Fresco (zfresco@helen.bush.edu) asks if anyone has any good recipes for beer bread. Why, yes, I do. (insert trademark evil grin here |>  
Ingredients:

12 oz bottle of your favorite beer  
3 1/2 - 4 cups of self rising flour  
4 tablespoons sugar or 3 tablespoons honey  
other flavorings as per taste (rasins, apples, nuts, gralic, onions,  
etc.)

Procedure:

Preheat oven to 375 degrees F (not C or K). Put flour, flavorings, and sugar (honey) in mixing bowl. Open beer. Sigh at realizing that you can't drink it now. :) Pour it into bowl. Stir until all of the flour is 'wetted' (it now a dough without lumps). Be careful not to overstir, as this will produce beer brick, not beer bread. Grease a dutch oven, bread mold, or something similar. Pour dough into it, and place in oven. Cook until it sounds hollow when you thump it, or a toothpick thrust into its center returns clean.

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+*****+*****+
+
| This is only a test of the Emergeny      |J. Hunter Heinlen
|
| Ontology System. Had this been a real  |(AKA SCA Jacobus Jager Draake)
|
| moral delima, you would have been told |(Internet:STBLEZA@GROVE.IUP.EDU)
|
| what to beleive. - The Government      | Ideas Contemplated While You Wait
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+=====+=====+
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1,000,000 Lemmings Can't Be Wrong!
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Date: Mon, 24 Jan 94 14:28 EST

From: Phil Bardsley

<UPHILB@UNCMVS.OIT.UNC.EDU>

**Subject: Calorie count for diabetes?**

Hi all,

Does anyone know how to calculate the calories of the non-alcohol portion of homebrew (short of hiring a lab)? I have diabetic friends who'd like to try my homebrew. It tends to be sweet, since I mash at a high temp and add crystal and carapils malts. I'm wondering if I can assume the final gravity is all due to unfermentable, but fully digestible, sugars, then somehow figure the amount of sugar that you'd need to add to 12 oz of liquid to equal that specific gravity. Any ideas? Thanks. Phil  
phil\_bardsley@unc.edu

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Date: Mon, 24 Jan 94 12:32:25 MST  
From: npyle@n33.stortek.com  
Subject: Lovibond Glasses/Heat Shrouds

Thanks to Dr. Fix for explaining the Breiss color test, but he wrote:

> The Lovibond reading for these were measured with Lovibond glasses.

Are these anything like those 3d glasses from those movies in the 1950s?? ;-)  
Sorry, sometimes I can't help it...

\*\*

Its interesting to see that "heat shrouds" are now being discussed/built out there. My boiler, designed around a 10 gallon SS cream can, has a built-in shroud. My father-in-law designed/built it (what a guy), and I thought that it was unnecessary, especially when we had to modify it (read: drill bunches of holes in it) to allow exhaust to escape. It now works fine and, apparently, is saving me lots of propane. I say "apparently" because it is the first model I've owned, and have no other point of reference. It looks like he was right on this one.

Cheers,  
Norm

---

Date: Mon, 24 Jan 1994 12:07:18 -0800 (PST)  
From: Kelly Doran <rrc!earth!kelly@uu.psi.com>  
Subject: Mashing with IGLOO Cooler

I'm new to the HBD, so here is a little information about myself along with my two questions.

I have been brewing for 2 years now and have made 4 all-grain batches with a friends equipment. With my own equipment, I'm planning to use a 5 gallon IGLOO cooler for a mash tun. My 2 questions are:

- 1.) When using a 5 gallon IGLOO cooler, how many pounds of grain will it hold and still be able to maintain an exceptable water to grain ratio for the mash?
- 2.) How much will the temperature drop in 45 to 60 minutes using a single infusion mash?

Thank you for your time,  
Kelly Loyd Doran

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Date: Mon, 24 Jan 94 15:12 EST  
From: <GNT\_TOX\_%ALLOY.BITNET@PUCC.PRINCETON.EDU>  
**Subject: Extract storage**

If I buy a can of extract, and use, say half of it. Can I store the other half in the freezer? How long will it keep? Do I need to purge it before storage.

I'd probably put it in a small food grade bucket with a snap lid.

Andrew Pastuszak  
Philadelphia, PA

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Date: Mon, 24 Jan 1994 14:08:35 -0700 (MST)  
From: Mark\_Worwetz@Novell.COM (Mark Worwetz)  
**Subject: Sam Adams T-shirt offer**

Howdy from Scum Lick City, Utah!

A few months ago I received a Sam Adams (tm, of course) propaganda leaflet that contained an irresistable FREE T-SHIRT offer. Being a collector of such drivel I filled it out and mailed it away. I've since heard nothing from them. Has anyone else seen this offer? Has anyone received anything? Is this an attempt by local law-enforcement to capture illegal Utah homebrewers? WHAT HAVE I DONE?!!

Mark Worwetz

No longer relaxed and getting worried behind the Zion Curtain.

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Date: Fri, 21 Jan 94 21:54:32 PST  
From: Mark Garetz <mgaretz@hoptech.com>  
**Subject: Alert!**

To all, especially homebrew suppliers:

I just received a message from a homebrew shop owner who said that someone called him, claiming to work for HopTech, and selling bumper stickers. The caller claimed his name was Mark Rizzo and was based out of San Diego. He was very rude to the shop owner. The shop owner had talked to us before and knew we didn't do business this way, and so suspected something was up.

HopTech has no knowledge of this person, he does not work for or represent our company. Be aware that HopTech does not make unsolicited phone calls (or even send literature). IF YOU RECEIVE A CALL OF THIS NATURE, IT IS FRAUDULENT! Please get a number where you can return this person's call and let us know immediately. We will inform the appropriate authorities.

If anyone has received similar calls, please contact us with the details. Email is preferred. Leave a number where I can get back to you. If you have received similar calls with offers to sell bumper stickers from other companies, let me know too. If anyone has knowledge of this person, please contact me as well.

Please let's not waste further bandwidth with a lot of "oh wow" responses. Let's just get to the bottom of this quickly and quietly so we can nip it in the bud.

Thanks in advance for the help of the on-line community.

Mark Garetz  
HopTech

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Date: 24 Jan 1994 16:00:00 -0600 (CST)  
From: "Michael D. Hansen (708) 938-3184" <HANSEN.MICHAEL@igate.abbott.com>  
**Subject: WORT AERATION**

Hi All!

Short, simple question: Has anyone ever used a small air compressor (the type that drives an airbrush, for example) to aerate their wort?

TIA and Brew on My Friends!  
Mike (HANSENMD@RANDB.ABBOTT.COM)

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Date: Mon, 24 Jan 1994 16:55:19 -0600 (CST)  
From: James D Rickard-1 <rick0018@gold.tc.umn.edu>  
Subject: Re: Minnesota Brewfest

Wow! I posted about a mistake made at the '93 Minnesota Brewfest, how my Haggis Chaser Scotch Ale was judged as a Belgian Trippel. While I was reading the digest in the morning, sipping some hot coffee, my mailbox rattled announcing a new letter. It was Cushing Hamlen, a representative of the MBA. He promised to get to the bottom of the problem, and sure enough called me a few hours later with my entry sheet in hand. I was promised a refund, but opted for a free entry in the next 'fest.

I guess my 1 was written a lot like a 2. Fair enough.

I am impressed by the speed of his reply, and the fact that he was willing to set everything to right this long after the contest. Too bad that I am out of that batch, he even offered to re-judge it for me. (Ulterior motive?)

BTW, I heartily endorse the Minnesota Brewfest. It was a blast! I understand that my plight was a rarity. I can't wait til the next one!

See you there!

Jim Rickard  
Homebrewer from Heck

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Date: Mon, 24 Jan 94 16:04:02 PST  
From: froeh@navajo.naa.rockwell.com (Michael Froehlich)  
Subject: Hazelnut Extract Beer

Fellow Brewers,

I have found a great source for natural extracts. I tasted the Oregon Nut Brown Ale featured in Zymurgy and found it to be one of my favorite beers tasted this year (and that covers alot of beers). I couldn't find any hazelnut extract in the stores however and I talked with several brewers and couldn't get any info. I found a company near LA that makes baking extracts and extract syrups used for flavoring coffees. I bought a 2 lb jar with a pump dispenser for \$19 plus \$3 shipping and they gave me a 1 oz sample of the 100% pure extract after I told them what I was brewing beer.

So, I brewed 3 batches of Nut Brown Ale (4 gallons each). In one of the batches, I used a Hazelnut Extract (100% pure, 1 oz). In another I used a Hazelnut Syrup (used for flavoring coffee, 4 oz). The 3rd beer was not flavored. These beers were well received by my homebrew clubs as well as other brewers. The pure extract needed more aroma (probably use 2 oz per 5 gallons next time) and the syrup had a very strong hazelnut aroma as well as a drier mouth feel from the additional fermentation. The syrup is made with some form of fructose sugar but it did not impart any odd flavors. I would use about 3 oz per 5 gallon next time.

The name of the place is Capriccio and is located in Chatsworth, CA (phone (310) 535-6610 ). They have over 100 different pure extracts and over 50 flavors of the syrups used to flavor coffee. The only problem that I had was buying such a large quantity of the syrup. You can only drink so much of this beer. The pure extract is more expensive but you can buy 1 lb jars.

I have nothing to do with this company other than being a happy camper by making odd beers with their product and drinking them.

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o      | Cheers! |
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Michael Froehlich  
(310) 647-1482  
froeh@129.172.56.36

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Date: Mon, 24 Jan 1994 19:23:29 -0600

From: dmorey@iastate.edu

**Subject: Potentail Extract - Who's Right?**

Hello my fellow brewes,

It seems that I reopened a can of worms when I asked about the extract potential of dark malts last month. I have been reading all responses since that time with interest. First, there seems to be TWO major points of confusion: extract and specific gravity.

**EXTRACT:** The total solids derived from mashing malted barley and sometimes malt adjuncts such as corn or rice. Principally includes maltose, non-fermentable dextrins, and protein. These extracts in solution determine the starting gravity of the wort. (This definition is from BETTER BEER and HOW to BREW IT, M.R. Reese)

**SPECIFIC GRAVITY:** A measure of density of a liquid as compared to water. The ratio of the mass of a given volume of a substance to the mass of an equal volume of water at a temperature of 4 C. (For us brewers, this is the amount of soluble matter, not only sugars, in the wort as compared to an equal volume of water). >From TNCJoHB, Webster's compact dictionary, and me.

Now for example, let us look at a hypothetical wort composed of 25% dextrins and 75% maltose (From David Line, TBoB pg 127) produced by infusion mash 150 F pH 5.1. Lets ASSUME this is a five-gallon batch and we are going to use 8 lbs of pale malt with an expected extraction of 31 pts gals / lb. Also let ASSUME as Reese suggests that dextrins are non-fermentable. Our wort will then have the following predicted characteristics:

Projected OG:  $1 + ((31 * 8) / 5) / 1000 = 1.050$   
(This is our potential extract)

Projected Fermentables:  $0.75 * 50 = 38$  pts of fermentables  
(Projected OG - FG in pts)

Projected Dextrins:  $1 + ((0.25 * 50) / 1000) = 1.013$   
(Lowest possible terminal gravity)

In this wort, the potential extract IS NOT the expected fermentable soluble matter in the wort. It is a total measure of the mass extracted during the mash process, this matter may contribute to fermentables, non-fermentables, head retention, color, flavor, etc.... My point is don't confuse specific gravity and potential extract as the measure of fermentable products in the wort, if this was the case and yeast were \*alcohol tolerant\* our final gravities would always be 1.000!

This leads me to my next point, extract potential of dark malts. Earlier I had given a value of 27 pts gal / lb, another

isputed my numbers and gave 0 (none), while lately you have probably seen a range of 0-3 pts gals /lb given. So who is right? WE ARE BOTH RIGHT. When I use dark malts, I crack them and use them for the WHOLE mash schedule (2 Hrs). If I were to add the dark malts whole during mash out or the final 10 minutes, I could probably expect only 0-3 pts gal / lb extraction. The major factors are malt/grain preparation and time. Longer time give higher extracts. Crushed vs whole will also give higher extract.

I hope this helps you understand the difference between potential extract and fermentable products. Also I hope that this will give you an idea of which point value to use when calculating potential extract for your brewing process.

Finally, I would like to say that I believe that my value of 27 pts gals /lb for dark malts and grains seems high when we are only expecting 22 pts gals / lb from crystal. This is the reason I posted my original question. Thank you for your time and again I hope the material given justifies the length of this post. I think I'll go have a homebrew now.

=====  
Dan A. Morey | Wine is proof that God loves us and wants to  
dmorey@iastate.edu | see us happy. - B. Franklin  
Agricultural Process |  
Engineer | The same is true for BEER! - Me  
=====

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Date: Mon, 24 Jan 94 20:50:32 EST  
From: ulick@maimonides.helios.nd.edu (Ulick Stafford)  
Subject: Miscelaneous

In hbd 1332 Wesman burnt Grolsch tops. I don't know about others, but I always remove Grolsch tops prior to satitizing etc. Thank you, Al, for explaining your procedure. I assume a Viniator is some kind of perfume atomizer. However, I fail to understand your reservations about my method of dunking in a laudery tub. The laundry tub is permanently full of sanitizer for equipment, so using so much is not a factor. I top it up by emptying carboys full of sanitizer in (I store with a bleach solution). I submerge them all in less than 5 minutes and rinse with a JET rinser while the beer is racking into the bottling bucket. I don't worry about the outsides because all the chlorine and water evaporates quickly anyway. I find this technique much better than the oven method, which I found energy inefficient, time inefficient (oven couldn't take enough for 1 batch), foil inefficient, but worst of all whenever I racked a well lagered beer, the CO2 would come out of solution on nucleation points in the dry bottle and foaming was a real nuisance.

I did an infusion mash with Belgian Pilsener malt the other day and got lousy extract (perhaps 6 pt (B) per lb per gallon). A decocted batch from a week earlier got around 8. Anyone have similar experiences?

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'Heineken!?! ... F#\$% that s@&* ... Pabst Blue Ribbon!'	Ulick Stafford, Dept of Chem. Eng.   Notre Dame IN 46556   ulick@darwin.cc.nd.edu
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Date: 24 Jan 94 22:12:32 EST  
From: Richard Nantel <72704.3003@CompuServe.COM>  
**Subject: Sierra Nevada**

Sierra Nevada this. Sierra Nevada that. I'm sick and tired of all this talk about Sierra Nevada pale ale. We can't get the stuff up here in Canada so quit rubbing in how great it is. I've read more about this beer on HBD than any other. I'm dying to try it. Anyone out there have a tried and tested all-grain recipe for something similar?

TIA

Richard Nantel,  
Montreal, Quebec  
Canada (the Sierra Nevada-less country)

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Date: Tue, 25 Jan 94 03:21:00 -0600  
From: Thomas A. Nawara <nirvana@death.eecs.uic.edu>  
Subject: hb clubs in chicago area

hello, i'm new to the digest (and to home brewing),  
and have therefore perused the archive for information  
of interest to me. however, almost all of the articles  
concerning chicago area home brew clubs seem to be over  
a year old - is there anyone out there who could tell  
me the current status of the chicago beer society,  
the headhunters homebrew club, or any other such club  
in the area?  
thank you very much.

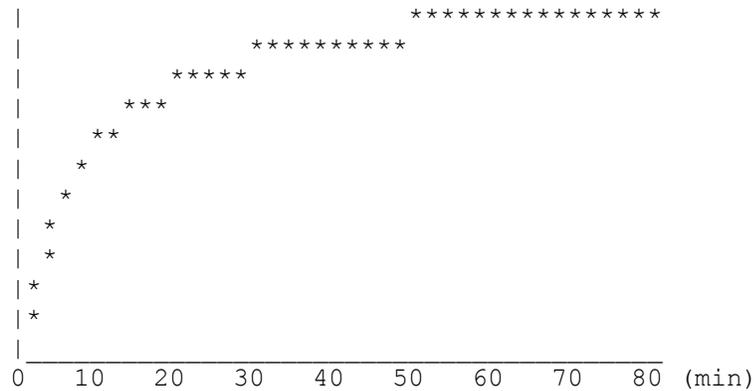
-tom nawara  
nirvana@death.eecs.uic.edu  
ideaLABS

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Date: Tue, 25 Jan 94 1:40:55 PST  
From: tinsethg@ucs.orst.edu (Glenn Tinseth)  
Subject: It just doesn't get any better...

I know, it's a line from a bad beer commercial but it's true. It's late Monday night in Oregon and the rain has stopped for an hour or so. I've spent the evening listening to Pearl(Perle?)Jam/Meatloaf/Indigo Girls and packing 50 pounds of incredibly pungent hops. The girls (wife and 1 yr. old) are asleep and I have a pint of homebrewed Belgian style Double next to the keyboard. To make it even more noteworthy, this is my first post in many months, due to loss of net access.

Those of you who have long memories will recall that I was working on some hop utilization studies many months ago. This work continues and has been quite surprising. How does 21% alpha acid utilization sound for a 90 min. boil with whole hops? Lower than you've read? Me too! In addition, the curves I have seen so far do not look at all like the familiar and much discussed Rager numbers. The 'S' shape of the Rager curve is not what we are seeing with our numbers. I'll try to show you the general shape we are seeing below. It is the typical 1st order curve for a chemical reaction. Imagine a smooth curve...



More will follow as more data is analyzed. Anyway, just wanted to say hi to old friends and new, and to be part of the best digest on the Internet again.

Glenn  
-- --  
Glenn Tinseth  
The Hop Source  
tinsethg@ucs.orst.edu  
(503) 873-2879

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Date: Tue, 25 Jan 94 08:49:44 EST  
From: "Paul Austin" <huckfinn@vnet.IBM.COM>  
Subject: FLAT beer

My batch of Steam came out FLAT. Funny thing is, the first bottles I opened nearly exploded! That was the first week after bottling, when I opened some small 'tester' bottles. Recent openings (now two weeks after) have little fiz at all. HELP?

I used a standard Steam recipe, 6-7lbs malt, crystal malt, northern brewer and cascade hops.

Why did the first few bottles almost explode and have GREAT heads but subsequent openings have no fizz? The stuff tastes great, but I want some head!

Private replies welcome.

Thanks,  
Paul Austin, Brewer of Malcolm's Catskill Amber since 1993

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Date: Tue, 25 Jan 94 09:23:30 EST  
From: Spencer.W.Thomas@med.umich.edu  
Subject: Book review: "Evaluating Beer"

A strong second to that recommendation. I just finished it (having received it a couple of months ago). The book consists of reprinted articles from a variety of sources (Zymurgy, New Brewer, etc.), some of which would be difficult for the average homebrewer to find.

I used to have a folder full of reprints that I had gleaned from various sources. All the stuff in that folder, and more, is in this book. The most valuable stuff, IMHO, for me now (especially as I'm studying for the BJCP):

- \* Expanded flavor categories table. The original table on which the "Beer Flavor Wheel" was based.
- \* Troubleshooting table. A fantastic table, reprinted from the New Brewer, listing various flavor/aroma components, and their sources in ingredients, process, or packaging & handling.
- \* Several "Dr. Beer" charts. The one I hadn't seen before comes from the Siebel Institute, and gives recipes for creating most of the flavors you'll find in beer -- NOT just the off-flavors, but things like "rose", "pear", and other "normal" flavors. Also, almost all the recipes use stuff that's easily accessible to the homebrewer (e.g., not .003g acetaldehyde -- where am I going to find acetaldehyde, anyway?)
- \* The G. Fix beer color article.

There is some repetition, as you would expect given the variety of sources, and there are a few chapters I could do without, but on the whole, it's a good piece of work. If you're a serious brewer, and especially if you're considering becoming a beer judge, this is a book you should have on your shelf (or at least on a shelf you can easily borrow it from).

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Date: Tue, 25 Jan 94 09:31:16 EST  
From: Spencer.W.Thomas@med.umich.edu  
Subject: How long to prime???

You should mix VERY GENTLY. Here's what I do: I boil up a cup or so of water with the priming sugar. Then, after I've siphoned a bit of beer into the bottling container (I use a carboy, not having a plastic bucket I trust near my beer), I gently pour in the sugar solution, and continue siphoning. I figure the currents from siphoning mix in the priming solution pretty well. Boiling the sugar solution reduces the chance of infection and deoxygenates it.

=S

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Date: Tue, 25 Jan 1994 09:51:40 -0500 (EST)

From: Jim Busch <busch@daacdev1.stx.com>

**Subject: Re: Bitters**

Someone asked about bitters:

OG: 1.034-1.042, roughly.

FG: 1.010 ish, sometimes lower, sometimes a bit higher.

Additions of Caramel malts are most common, some brewers add sugar, many brew a 1.055 ale, and dilute it down.

Hops: Styrian Goldings (just tried this for the first time, real nice flavor and aroma hop, seems very goldings to me, even if the stock is Fuggles).

East Kent Goldings, Fuggles, Willamette (in a pinch).

IBUs: 30-40.

Yeast: Wyeast London, Youngs, Fullers cultures.

Dry hopping at 1/2 - 1 oz per 5 gallons is almost mandatory.

Cask conditioning is the authentic way to go, kegging and serving with low CO2 levels is close.

My latest bitter:

CaraVienna, CaraMunich, Munich, Aromatic in 5,2,7,1 percent of mash grist.

OG: 15P, watered down in kettle, then watered down 2/5ths in carboy, resulting in a 9P (1.036) bitter. Hopped with Perle/S. Goldings in kettle, all S. Gol in flavor, finish, dry hopping. FG 2P (1.008).

For extract brewers: as in any extract brewing, use the lightest dry malt extract available, steep the caramel malts in water, for the flavoring of the beer, use the DME for raw OG.

Good brewing,

Jim Busch

"DE HOPPEDUIVEL DRINKT MET ZWIER 'T GEZONDE BLOND HOPPEBIER!"

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Date: Tue, 25 Jan 1994 10:00:32 -0500 (EST)

From: Jim Busch <busch@daacdev1.stx.com>

**Subject: The Demise fo the Yeast Culture Kit Co.**

It is with great sadness that I am announcing the demise of the Yeast Culture Kit Co. My friend, Dr. Martin Schiller, has decided to liquidate the remaining inventory and concentrate on other endeavours. Those of you who have supported this labour of love are thanked.

The liquidation of inventory will continue through the end of March. If you are interested in restocking any supplies, yeast banks, etc, call or write to Martin, 301-231-8211.

It is interesting to note that when this company began, there was one dominant yeast vendor in the marketplace, and one yeast bank supplier. Now the market has numerous alternative suppliers, who are carried by large distributors. Never before have so many high quality strains of yeast been available to homebrewers, at an affordable price.

Best,  
Jim Busch

Flames to /dev/NULL, I have absolutely no financial interest in this matter, I am merely providing an announcement service.

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Date: Tue, 25 Jan 94 10:01:10 EST  
From: ulick@socrates.helios.nd.edu (Ulick Stafford)  
Subject: Wyeasts

Someone asks about Wyeast Irish ale. I find it to be a good general ale yeast. I presume it is suitable for Irish ales, similar to bitters from its name (but then Wyeast names often have no relation to the source). I can say that it is not a Guinness strain. The latter is a wonderful top cropper, while the wyeast seems to act a lot lower in the beer.

Al mentions W34/70 as being the Wyeast Bohemian strain - could be true - isn't the pilsener yeast a St. Louis strain, i.e. Wyeast names bear no relation to the source. However, I did read somewhere that the Wyeast Bavarian yeast is used by many Munich breweries, although my source for this could well be Wyeast propaganda to be taken with a grain of salt. I must go check the yeast FAQ to see if the 'Urquell' for the Wyeast strains is listed. If not it would be useful additional information.

P.S. As far as I know Falstaff is still available in this locale. It comes in cheap cases of returnables - although not the cheapest (Rhineland, Wisconsin club, etc.). Many of their other products are available Balantine IPA, some malt liquor brand.... Haffenreffer. It is easy to tell a Falstaff beer by the riddle inside the cap. They have a brewery in Fort Wayne, although they seem to have more abandoned breweries than most companies, e.g. right beside the Skyway on I-90.

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'Heineken!?! ... F#\$% that s@&* ... Pabst Blue Ribbon!'	Ulick Stafford, Dept of Chem. Eng.   Notre Dame IN 46556   ulick@darwin.cc.nd.edu
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Date: Tue, 25 Jan 94 10:10:55 EST  
From: Bob Kosakowski <bkos@hpwarf.wal.hp.com>  
Subject: Oktoberfest trip and Munich Brewery Tours.

Munich brewery touring and Oktoberfest Trip

The subject of having problems getting brewery tours in Munich during Oktoberfest was brought up by in yesterdays HBD. I've gone with a group that has a very slight workaround to that problem. We go on yearly Munich Brewery tours/beer haus crawl/Oktoberfest visit.  
(I missed this year due to changing jobs)

The trip consists of getting to Munich the week prior to Oktoberfest and hitting 1 or 2 prearranged brewery tours per day until Friday. On Saturday, you either watch/follow the parade to Thereisenwies, or hang out elsewhere to avoid the first day crowds.

The trip usually consists of from 4 to 8 brewery tours and several days of Oktoberfest (and/or sightseeing). We get the tours because we are there slightly ahead of the Fest.

If anyone is interested in more info on the trip let me know. We are always looking to make the group larger since the companies that we have worked with give bigger discounts for bigger groups. (We're trying to get 40 people this year then we save another \$100 each)

The basic info is:

10 days total, with the majority of the trip being based in Munich.  
(Options for side trips to Austria and other places also available.)

Transportation from Boston - Munich. (However, since HBD is a much larger audience, I'm sure the travel agent/organizer will have no problem with other cities of origin.

Hotel transportation to/from Airport and Oktoberfest campgrounds.

Plenty of options for side trips, etc.

Cost: Approx. \$2000 range including Air/Room/Transport all included except lunch/dinner and of course beer. We have had a big "feast" usually the night before departure which has in the past been included in the price.

Dates: (To be finalized within the next two weeks) Usually starts Mon/Tue of week before opening ceremonies and runs from 9-11 days.

USUAL DISCLAIMER:

I don't profit from this other than having a great time.  
The more the merrier (and bigger discount to all).

Some of us will be getting together over the next few weeks with a travel agent to finalize all details and book reservations.

Usually, all reservations must be made by March to assure space.

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Hopefully this note doesn't conflict with HBD policy. I simply  
trying to extend info possible of interest to the Brewing Community.

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Bob Kosakowski  
bkos@hpwarf.wal.hp.com

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Date: Tue, 25 Jan 1994 10:27:22 -0500

From: WKODAMA@aba.com

**Subject: FAQ/Archives????**

I myself have received the yeast and hops FAQs by sending the following command to <listproc@sierra.stanford.edu> :

get pub/homebrew yeast.faq (or hop.faq, etc.)

I put that one line in both the subject and message fields of my post. That's all. I got the files in, at most, five minutes.

Wesman

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Date: Tue, 25 Jan 1994 9:55:02 -0600 (CST)  
From: BadAssAstronomer <STOREY@fender.msfc.nasa.gov>  
Subject: shippin brew

joe said:

>A friend of mine once wanted to send his dad two bottles of particularly  
>nice wine he had gotten a good deal on via his buddy the wine merchant.  
>He shipped them via UPS, insured, and put down "wine" as the contents.  
>They took his money, took the box, and his dad got ... a box which had  
>been torn open. Empty box, no wine.

Other folks that belong to mail-order brew clubs may have  
similar comments to mine, but here goes. I belong to Beer Across  
America. It is shipped to me by RPS (sorry forgot the acronym  
meaning). These guys know *\*exactly\** what is in the box. When I  
happen to be home to greet the delivery, he/she says "here's your  
beer!"

scott

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Date: Tue, 25 Jan 94 10:12:04 CST  
From: "Bill Knecht" <knecht@mind.psych.umn.edu>  
Subject: Question on flavor

I recently tasted a beer by the Celis Brewery, Austin TX (pron'd "See-liss") called Celis White. The brew was very very pale, and the name apparently comes from an uncorrected chill haze.

My question is this: this beer has a piquant, fruity aroma, and what seems to me a very acidic, fruity bite to it. Could anyone comment on what this taste might be? I find it quite disturbing and unpleasant, and would like to know what it is so that I could avoid it.

I once tasted a batch of beer that a friend had made, that had gone bad, and this exact taste was in evidence, only stronger. He told me that it was pyruvic acid.

Anybody got any ideas? This beer tasted so bad I couldn't finish it. The bartender told me it always tastes that way, so it wasn't just a fluke.

Thanks 10^6.

Bill Knecht  
Computational Vision Lab  
University of Minnesota

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Date: Tue, 25 Jan 94 10:26:12  
From: gary\_krone@mercer.com  
Subject: **Sterilization prior to bottling**

I've seen a lot lately about sterilization of bottles and kegs, but How can I start sterilizing my bottles well in advance of bottling so I don't spend half a day in just sterilizing?

I would like to take a small batch of bottles, sterilize them and then store them until I am ready to bottle. Possibly starting to work on the first batch about a week before I start to bottle.

Any suggestions welcome. This is my first batch and it looks great so far.

Gary Krone  
gary\_krone@mercer.com

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Date: Tue, 25 Jan 94 10:23:54 MST  
From: "Mark B. Alston" <c-amb@math.utah.edu>  
Subject: Rye Malt ???

I would like to brew a rye beer much like the one described in Michael Jackson's Beer Companion however I could use some more information on rye malts.

- 1) What extraction should I expect. In lieu of any other info I plan on assuming that it will be similar to wheat malt.
- 2) What kind of enzymatic power does malted rye have. Does it need 6-row to help it convert.
- 3) Finally, does anyone have any EBC or Lovibond values for rye malt.

Any additional info would be greatly appreciated. Certainly someone else on the digest has tried this before, eh?

My recipe will be based on the following ratio's:

50 - 60% rye malt

25 - 30% pale malt

25 - 30% crystal malt

and enough chocolate malt to bring me to 40 EBC

I am shooting for 1.045-1.050 O.G

Any and all pointers on working with rye malt are welcome.  
If there is sufficient interest I will post the results of my experience.  
Perhaps after a few brews we could have a rye faq :)

Thanks,  
Mark Alston  
(c-amb@math.utah.edu)

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Date: Mon, 24 Jan 94 14:30:00 CST  
From: Montgomery\_John@lanmail.ncsc.navy.mil  
**Subject: lagering**

Sorry if this is a FAQ.

I have finally made another small step in the quest for the complete brewery - a spare refrigerator - and am ready to make my first true lager. One aspect of the lagering process that I seem to be having trouble finding an answer on is: when should the refrigeration of the wort commence (living in the "deep south" prevents me from just setting this stuff on my back porch)? Do I pitch the yeast, then immediately refrigerate or should I pitch, wait for fermentation to kick off and then refrigerate? A post to the digest in response is fine if this is of general interest or E-mail me directly. Thanks for the help.

john

montgomery\_john@lanmail.ncsc.navy.mil

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Date: Tue, 25 Jan 1994 9:42:02 -0800 (PST)  
From: Ashley Morris <"DENALI::MORRIS"@baker.nwest.mccaw.com>  
Subject: 'conditioning' lager

I recently made a 'lagered' lager, where I used Cooper's lager kit, added Wyeast lager yeast, and let it lager outside in the cold of Seattle for 2 months. When I finished bottling, I kept all but a 6 pack inside the apartment, and left a 6 pack outside in the cold.

Upon tasting, the 'indoor' beer was fantastic with a great head and good head retention. The 'outdoor' beer had a feeble 'poof' when opened, and had no head even upon agitation. Could this be the 'conditioning' that Papazian talks about? What are the reasons for this? Finally, I assume that storing the 'indoor' beer in the cold would not affect carbonation at this point. Am I correct?

Ashley  
morrisa@baker.nwest.mccaw.com

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Date: Tue, 25 Jan 1994 09:47:14 -0800 (PST)  
From: Mark Stewart <mstewart@scs.unr.edu>  
Subject: Grant's recipe request

Anyone out there had any luck trying to replicate the Grant's Scottish Ale? Tried one last weekend and reaaaaaallly enjoyed it! Getting ready to make a Scotch and would reaaaaaallly appreciate any/all insight/recipes. Check the Cat's Meow and didn't reaaaaaallly find anything of interest. Please e-mail me direct (i.e., save bandwidth).

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*****  
**      Mark Stewart          "Called my lawyer the other day and      **  
**      Dept. of Psych.      asked, 'Can I ask you a coupla questions?' **  
**      Univ. of Nevada      He says, 'What's the second question?'" **  
**      mstewart@shadow          -Henny Youngman          **  
*****
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Date: Tue, 25 Jan 94 12:47:32 EST  
From: mbunster@hibbs.vcu.edu (Mark Bunster)  
Subject: oldenberg, breckenridge, sam's cran

\* Dave asked about using an auto radiator as a chiller.

This is not who I'm responding to, but the fella who asked if one NEEDED a chiller. One needs to quickly cool the wort to keep nasties from getting at it during the trip from boiling to 70F, but as long as you're able to heft the boiling pot to the bathroom, a tub of water and ice will do it fairly quickly.

\* \*great microbrews\* as products from Oldenberg. If that stuff \* showed up, I would have asked for a refund. Anyway, they I rather enjoyed their Oktoberfest. I probably wouldn't had it not been sale priced by \$2 plus, but it was a nicely colored, head retaining Muenchner Helles, I though.

Two other review notes--

Sam's Cran Lambic is quite good. The fruit taste is extremely well blended--you know it's there, but the drying of your palate that the tart berries provide sneaks up on you. How much did they produce?

Breckenridge seems to be a new micro (12,500 barrels a year--what's the limit at which a place becomes a mini?) that's contract brewed in Denver, and the IPA is ugly. Thin color, some off smell (sour, almost rancid but not in a spoiled kind of way, if that makes sense), and strange taste. No head either, but I seem to recall that's hard for an IPA. If it was spoiled I might feel better, but I don't think it was--it was just not good. Any other experiences with other styles from this brewer?

--

Mark Bunster	Exchange conversation if you dare--
Survey Research Lab--VCU	Share an empty thought or a laugh.
Richmond, VA 23220	
mbunster@hibbs.vcu.edu	
(804) 367-8813/353-1731	-edFROM

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Date: Tue, 25 Jan 94 09:40:46 -0800

From: sekearns@ucdavis.edu

**Subject: yeast from trub**

I will be racking a dopplebock soon into a secondary carboy. What is the best way to save some of the dormant yeast from the trub at the bottom of the primary fermenter? Can this be saved and cultured for future brews? This would be a great savings. Thanks for any and all comments!

Matt Rademacher

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Date: Tue, 25 Jan 1994 13:23:07 -0500  
From: George <george@taca.ece.cmu.edu>  
Subject: Dry hopping - How to?

Hello all,

My brewing partner and I would like to dry hopping our next batch and we are curious as to what one does when you dry hop. In brief, we are brewing ales at this point using mostly DME, with whole grains for flavor, color etc. We also use a secondary fermenter.

What we were planning on doing with our next batch, was boil in the bittering hops, boil the last 5 minutes with finishing hops and let them steep for another 5 minutes. We would then like to use a third hop. Now, onto my questions.

1) Are some hops better than others for dry hopping or is it a matter of taste. When dry hopping, do you:

- 1) Dump loose hops in the primary and xfer them over to the secondary?
- 2) Dump loose hops in the secondary
- 3) put the hops in a mesh bag of some sort and put in the primary and secondary
- 4) bag 'em and put only in the secondary.

If using a mesh bag, would a nylon stocking work? Or must We use the expensive (to us ) white mesh bag from the brew supply shop?

If I get a enough replies, I'd be happy to post a summary, if people what me to.

Thanks in advance for any input.

George.

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Date: Tue, 25 Jan 94 13:19:25 EST  
From: Aaron Morris <SYSAM@ALBANY.ALBANY.EDU>  
Subject: Capital Region Microbrewers Festival

RADAMSON@delphi.com queries about the upcoming microbrewers fesitival:

The second Annual Capital Region Microbrewers Festival is to be held 2/18 in Saratoga Springs at the City Center from 6 to 10 PM and 2/19 in Albany at the New Scotland Ave. Armory from 2 to 6 PM. It's the same show at both places vendor wise, they just pack up the show in Saratoga and move it 25 miles south to Albany. Tickets are \$15 in advance and \$18 at the door if available. Be assured, there will be NO tickets at the door. Not even if you hang out all afternoon at the pub across the street trying to scalp one or two, not even if you are willing to pay twice the amount or more, not even if you happen to meet the promoter of the show and offer him your highly attractive wife in exchange for admission, not even if you happen to know someone who works at the place where the show is being held. Get your tickets in advance or don't bother. I am in no way affiliated with the show and I was very disappointed to miss it at Saratoga last year. Fortunately I was able to get tickets to the show in Albany and can attest that it was well worth the price. The reason for the limits is the fire marshall's limit on the number of people allowed in the buildings. The show has moved from the Saratoga Armory to the Saratoga City Center which can accommodate more people. The people limit made for quite an enjoyable event vs a madhouse and the plethora of vendors made it a beer tasters heaven! Tickets include a souvenir beer glass to sample beer from 30 microbreweries and brewpubs from across the United States. Does it sound like I have a promotional flyer in my lap as I type this? ;-)  
Also included in the price of admission are fun and educational seminars and an opportunity to win a collection of the countries finest brews. For information or tickets by mail contact U.S. brewing supply at 815 Madison Ave., Albany, N.Y. 12208 (518) 449-2420 Ext. 5 (again, no affiliation). There are other contacts, but I don't care to type any more. A great show with great selections! Seminars were very informative - I'm still dreaming about "From Homebrewing to Microbrewing". Which show to attend? Why bother with that decision? Attend both!

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End of HOMEBREW Digest #1334, 01/26/94  
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Date: Tue, 25 Jan 1994 14:12:57 -0500 (EST)  
From: "Robert H. Reed" <rhreed@icdc.delcoelect.com>  
Subject: WYEAST - 1084 - Irish Ale

J.A. Patrick writes:

>  
> So, I am putting together a VERY comprehensive Bock tasting, and am trying  
to  
> make sure that I have obtained samples of all readily available "Bock"  
beers.  
> (Whether they are true Bocks or not! I intend to "call a Bock a Bock"  
DURING  
> the tasting, but will allow poseurs to enter the tasting up front. The  
> truth shall triumph in the end!).

Just a data point for your tasting: Celis Bock is actually a Belgian style  
ale, but is labelled a Bock because of "less than rational" Texas laws. From  
living in Texas many years, I can tell you that Shiner Bock is not really  
worth serious consideration in the genre of German Bock: I believe the main  
attraction to that beer is that it could be had for \$4.50/case + dep. (in 1980  
anyway). A cultish kind of beer.

Also, didn't you omit Samuel Adam's Double Bock (what the heck is Samuel  
Adams - a presumed American Patriot - doing brewing a German Bock??)

Jim Blue writes:

> The yeast FAQ says that 1084 is "great for stouts" and "very niced for any  
> any cold-weather ale, at its best in stouts and Scotch ales." Question:  
> how would it be in an ordinary pale ale, brown ale, or IPA? Porter?

I have used yeast blends in beers such as IPA, Barley Wine, and Porter with  
good results. Depending on how much you like diacetyl, you can vary the  
proportion of 1084 Irish Ale culture. I personally like diacetyl at  
slightly above threshold level: at this level it adds complexity and  
a slight "sweetness". If you use only 1084 Irish Ale yeast in your  
beer, you will get a very noticeable diacetyl character. I have used  
1007 German Ale and 1084 Irish Ale in a 80% / 20% blend with good  
results for several of the beer styles that you describe.

The 1007 German Ale strain is a good choice (IMHO) for many English  
Ales because it finishes rather dry and produces a fair amount of esters.

Rob Reed

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Date: Tue, 25 Jan 1994 13:51:08 -0500 (EST)  
From: "Tim Tillman (BIO)" <tillman@chuma.cas.usf.edu>  
Subject: thermometers

> Is my thermometer useless/unfixable?

I reccommend cooling the thermometer as cool as possible, preferably in liquid nitrogen or dry ice. Then let it warm slowly.

The real idea here is to suck ALL the mercury into the bulb, so you need to chill it to that point. Salted ice wated may work.

This technique often works.

Tim

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Date: Tue, 25 Jan 94 12:27:16 PST

From: florianb@yang.cna.tek.com

**Subject: Re: Irish ale yeast**

blue@cam.nist.gov (Jim Blue) writes:

>The yeast FAQ says that 1084 is "great for stouts" and "very nice for any  
>any cold-weather ale, at its best in stouts and Scotch ales." Question:  
>how would it be in an ordinary pale ale, brown ale, or IPA? Porter?

The Irish 1084 is an excellent yeast for all types of ale. I've used it in a variety including stout, porter, red, brown, and pale. It goes in fast, kicks ass, and cleans up well afterwards. No icky-poo smells and tastes. It seems to ravage even when I don't promote it with a starter. It's my favorite yeast for ales.

The Lambic from Wyeast is another really good one.

Florian

PS. I couldn't stay away forever.

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Date: Tue, 25 Jan 94 12:32:21 PST  
From: florianb@yang.cna.tek.com  
Subject: Pete Soper, remember him?

For you old-timers, I got a card from Pete Soper at Christmas. Haven't seen him on the "radio" in quite a while. His email address doesn't work. Clues?

Guess I'll have to, well, (write).

Florian

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Date: Tue, 25 Jan 1994 13:04:10 -0600 (MDT)

From: COYOTE <SLK6P@cc.usu.edu>

Subject: Liquid vs Solid Media/ Bucket Hole/ SLC Suppl.

>john ....said....

home: john@hopduvel.chi.il.us

work: isenhour@lambic.fnal.gov

> You really have to seal petri dishes well (I use parafilm) and I prefer liquid because I feel there is less exposed area (like agar where there is no yeast growth \*???) and liquids can be sealed and transferred sterile more easily. My culture fridge is verboten for any other storage. (\* I store beer in there too..but that's yeast +)

\* I would question relying solely on liquid cultures. One major advantage of the use of plates is that you can SEE single colonies. Even with slants you are able to get an idea if there is significant/obvious contamination.

Additionally, it is my belief that slants/plates can last longer as a stable culture than a liquid culture. Due mainly to the fact that the medium is solid, therefore nutrients will diffuse to the culture in a slower fashion, thereby lasting longer than if they were all available at once. In micro labs most cultures are STORED on slants, plates, or frozen for longer term storage. It is rare to store a culture in a liquid medium.

Also: for the average home rancher use of an inoculating loop and flame are more readily available than sterilized pipets for liquid transfers. I do re-use dregs, and will store them in flasks for a week or so, but prefer to work from my pure cultures, on plates and slants in the fridge, and feel I've had less contamination problems with this approach than from use/storage of liquid forms of cultures.

I would at least suggest if you choose to maintain cultures in liquid it would be worth your while to streak out a plate once in a while and check for contamination. If you have a microscope...even better. But...

\* Another Note: I have seen methods for sterilizing filter paper for use with plate cultures. (blots)

The method involved placing the filter paper in the microwave with a beaker of water and microwaving for 30 sec- min. If I remember right the filter paper was wrapped inside foil. I tried this, and did not find contamination due to the filter paper. Controls showed contamination when using non-"waved" filter paper.

Bottom Line: IMHO Microwaving WILL sterilize things, but if the goods are dry it is necessary to have water present in the microwave at the same time, to absorb some of the waves, or damage to the unit can occur.

\*\*\*

Jonathan Knight

was gonna cut a hole for a spigot in a bucket:

Suggestion: Get or borrow a hole cutting bit for a drill and do it right. At least use a compass (face north) and draw a good circle. Then drill loads of pilot holes around the perimeter (Little ones) and fine tune it with the razor blade.

Also: You must choose the height. For a primary "siphonless" fermenter I like to leave some room, about 3/4 inch up from the base. Reduces my troubles in a transfer to a secondary. For a bottling bucket ONLY go right near the bottom.

NOTES: When filling bottles don't turn the valve off all the way in between bottles, or you'll lose the liquid in the tube. Also watch for excess oxidation of the last bottle (or so) due to air coming in the through the valve as you near emptiness.

Otherwise, it works well. Go for it! (you can cover it with a lid while bottling too, even purge with CO2 :)

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From: curt nickisch <curt.nickisch@m.cc.utah.edu>  
Subject: Re: SLC Homebrew Supply Shops

> Well, there exist three homebrew supply shops in SLC. I've been frequenting Mountain Brew on about 2700 South State for the two years I've been brewing, although I first got set up at Art's Brewing Supplies at (I'm almost positive) 650 South Washington Street (250 West). Art's is a little more expensive, but for a serious homebrewer, he is more experienced and offers ambitious advice. His shop is also worth visiting even if it is a little more expensive, the whole shop has quite an atmosphere. Mountain Brew has a bigger collection of kits, and if you know exactly what you want to get, you may as well buy it there and save a little.

\* Rattle my change....I dunno 'bout that one. My experiences have been quite the opposite. I guess I can't compare the extracts, since I don't use them, but as for grain and gadgets I've definitely found Art to be cheaper. I find him to be rather slimy at times, but he's a business man. I was never impressed by the selection at Mnt Brew, whereas Art has some serious supplies on hand, usually well stocked with most stuff.

He also sells hop rhizomes in the spring. He's got some nice vines growing around the place. Fun to fondle his cones when stopping by. It was even more fun to play with my own...once I got 'em growing. I've found his advice somewhat mixed. But I find the same thing here :)

As for Mnt Brew, one thing I did like was their large supply of Vierka wine yeasts, including a MEAD yeast. Many styles offered.

No connection with either of them. I've bought stuff at both. I mostly mail order now. Salt Lake is a fair drive from Logan, but when I do get down there...

My advise. Call both and get their catalogs. Decide for yourself. :)  
Art's 801- 533-8029 \*\*\* Mnt Brew 801- 487-2337

I'm not familiar with BrewKraft. What is their phone#?

(Sorry for the commercial interlude..Back to your regularly scheduled debate)

John (The Coyote) Wyllie SLK6P@cc.usu.edu

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PS: While folks are revamping their sig.lines, how 'bout including  
your e-mail address at the END of posts, 'cuz some of us can't work backwards  
to find direction for responses. Otherwise I'd e-mail more than post!

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Date: Tue, 25 Jan 94 13:54:15 -0800  
From: froeh@jtpats.naa.rockwell.com (Michael Froehlich)  
Subject: Hazelnut extract source

Fellow Brewers,

I have found a great source for natural extracts. I tasted the Oregon Nut Brown Ale featured in Zymurgy and found it to be one of my favorite beers tasted this year (and that covers alot of beers). I couldn't find any hazelnut extract in the stores however and I talked with several brewers and couldn't get any info. I found a company near LA that makes baking extracts and extract syrups used for flavoring coffees. I bought a 2 lb jar with a pump dispenser for \$19 plus \$3 shipping and they gave me a 1 oz sample of the 100% pure extract after I told them what I was brewing beer.

So, I brewed 3 batches of Nut Brown Ale (4 gallons each). In one of the batches, I used a Hazelnut Extract (100% pure, 1 oz). In another I used a Hazelnut Syrup (used for flavoring coffee, 4 oz). The 3rd beer was not flavored. These beers were well received by my homebrew clubs as well as other brewers. The pure extract needed more aroma (probably use 2 oz per 5 gallons next time) and the syrup had a very strong hazelnut aroma as well as a drier mouth feel from the additional fermentation. The syrup is made with some form of fructose sugar but it did not impart any odd flavors. I would use about 3 oz per 5 gallon next time.

The name of the place is Capriccio and is located in Chatsworth, CA (phone (310) 535-6610). They have over 100 different pure extracts and over 50 flavors of the syrups used to flavor coffee. The only problem that I had was buying such a large quantity of the syrup. You can only drink so much of this beer. The pure extract is more expensive but you can buy 1 lb jars.

I have nothing to do with this company other than being a happy camper by making odd beers with their product and drinking them.

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      /_____/
o      | Cheers! |
o      ./_____/
o      |o o| .
|~~~|  (| > |)
|  |) / |/_/|
|  | / /_/|
|__| / |
      OOOOO
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Michael Froehlich  
(310) 647-1482  
froeh@129.172.56.36

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Date: Sat, 22 Jan 94 17:09:17 CST  
From: philb@pro-storm.metronet.com (Phil Brushaber)  
**Subject: Aromatic Malt/Keg Secondary**

#### Aromatic Malt

I used DeWolfe Coysins Belgian Aromatic Malt for the first time today in a Marzen. Use it as 1 lb of my 12 lb grain bill. This stuff smells wonderfully promising. I am hopeful of it adding a super-malty taste to my Marzen.

Question -- I also mashed using a Double Decoction. When I mixed the malts all together at the beginning of the mash it smelt very malty. But after two decoction boils it did not seem nearly so malty and in fact smelled like any other grain mash I have done. Do you think that the high temperatures of the decoction boil would have driven off some of the malty taste and aroma of the Aromatic Malt? Or am I just worrying about nothing. Anyone else have experience using DFC Aromatic? I love to hear about your success.

#### Secondary in Stainless

Thanks to all of you how helped me how to conduct a low pressure secondary in stainless steel kegs. Many suggested knocking out the poppet valve in the tower then attaching a hose over the tower and lead the tubing to a water jug a la a blowoff tube.

I found that you don't have to rip apart your valves. Just unscrew the gas tower. You can get tubing which will fit snugly over the threads. Then (because I am cheap) I went through a few diameter reductions in tubing (fitting the next smaller size into the larger feed tube) and finally settled down to a four foot length of 3/8" tubing. Seems to work great!

- - - - -  
Internet: philb@pro-storm.metronet.com  
UUCP: metronet.com!pro-storm!philb  
Bitnet: philb%pro-storm.metronet.com@nosc.mil

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Date: Tue, 25 Jan 94 18:00:00 MST

From: npyle@n33.stortek.com

**Subject: FAQ**

Tom Lyons writes:

>Sorry, but I don't see in the header anything about  
>FAQs.

>From the header:

>Archives are available via anonymous ftp from sierra.stanford.edu.

> (Those without ftp access may retrieve files via mail from

> listserv@sierra.stanford.edu. Send HELP as the body of a

> message to that address to receive listserver instructions.)

Ask and ye shall receive. Send HELP to listserv@sierra.stanford.edu and you will find the information you seek. Good Luck. Oh, use this thing during off hours or it will only talk to you for a short time (like 3 transfers total). Yes, I realize that it says nothing about FAQs. You have to stretch a bit from

"archives" to "Frequently Asked Questions". Sorry.

Norm

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Date: 25 Jan 94 21:40:47 MST (Tue)  
From: rcd@raven.eklektix.com (Dick Dunn)  
Subject: overcarbonation (weigh, don't measure volume!)

LLDSC@utxdp.dp.utexas.edu (?) writes:  
> ... My only problem is that since my last batch (a dopplebock) was  
> seriously undercarbonated, I tried to make up for it in this batch.  
  
> Glass grenades is no understatement. I've had two bottles blow up  
> already. I put the remaining ones in the fridge...  
...  
> 3/4 cup 3/4cup 3/4cup 3/4cup. I get it now.

Not quite.  
You've "got it" that you *\*really\** want to avoid overcarbonating, so keep  
a careful upper bound on the amount of priming sugar. So far, so good.

Next comes "weigh,don't-measure weigh,don't-measure weigh,don't-measure"

Measuring sugar, in any form ground finer than ordinary table sugar, is  
bound to be *\*seriously\** inaccurate. This applies in particular to dry  
malt extract and to dextrose (corn sugar) in the form normally sold in  
homebrew shops...these can pack down to lose 20-25% of their volume!  
(This refers to "packing" by just tapping the container to settle it.)  
In other words, your 3/4 cup of dextrose might be equivalent to somebody  
else's full cup. That's a big difference, and in particular it leaves you  
with no margin for error.

One other thought: darker and heavier beers tend to have more "unfermen-  
tables" that are really "slowly-fermentables"--they'll ferment after a  
while. Two ways to deal with this:

- \* Be patient; be sure you've given a heavy beer enough time to "ferment  
out" before bottling.
- \* Back off on the priming a little bit, in anticipation of getting some  
extra kick from the residuals in the beer itself.

---  
Dick Dunn    rcd@eklektix.com    -or-    raven!rcd    Boulder, Colorado USA  
...Mr Natural says, "Get the right tool for the job!"

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Date: Wed, 26 Jan 94 12:03:24 +0100  
From: dejonge@tekserv.geof.ruu.nl (Marc de Jonge)  
Subject: A nit on potential extract

In HBD 1334 Dan morey writes:

> Projected Dextrins:  $1 + ((0.25 * 50) / 1000) = 1.013$   
> (Lowest possible terminal gravity)  
and futher on:  
> ....if this was the case and yeast where  
> \*alcohol tolerant\* our final gravities would always be 1.000!

A minor nit:

This is not quite true, life is more complicated than that.  
Final gravity drops approximately 1.5 points for every % alcohol by volume.  
For example, if you measure 1012 f.g. with 5% ABV the dextrin contents alone  
would give a gravity of 1020.

By the way, the point you were making is of course still valid...

-----  
Marc de Jonge dejonge@geof.ruu.nl

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Date: Tue, 25 Jan 1994 22:17:28 -0600 (CST)

From: jim@n5ial.mythical.com (Jim Graham)

Subject: Re: Ft. Walton brewers

Yes, I'm a bit behind on issues of the HBD...but considering the fact that there hasn't been an HBD issue since Wednesday last week, I don't feel too bad. :-) I have to wonder, though, if anyone will ever see this....

On Fri, 14 Jan 94, Jim King (jim.king@kandy.com) writes, regarding my .signature:

> Ft. Walton beach brewers! My mother lives in Panama City. Do you  
> know if there are any good homebrew supply shops in the PC/Ft. Walton/  
> etc. area?

There is one homebrew shop here in Ft. Walton, and I believe there are stores in Pensacola and Panama City, too, but don't quote me on that one. The local shop is ``The Spare Bedroom Winery Supply'', run by Don and Shirley Allison. The number there is (904) 862-4032. Address is 656A Beal Pkwy / Ft. Walton Beach, FL 32547.

Btw, there are quite a few brewers in this area (though I must admit, I haven't been to any of the local meetings---they meet on Tuesday nights, and that just doesn't work out on this end). As a result, I'm not sure just how many homebrewers are in this area, but I do know that the various grocery/liquor stores have little choice but to stock a reasonable supply of import/micro-brew beer (it's not a great supply, mind you, but not bad, either, especially considering the fact that this isn't what most people would call a big city...but then, it's about as big as I can handle as it is...I suppose that's why I live on the island, away from the main part of the city <grin>).

Oh well, on to the rest of this HBD, and then on to the last (?) issue....

Later,  
--jim

- - -

73 DE N5IAL (/4)

jim@n5ial.mythical.com

|| j.graham@ieee.org

E-mail me for information about KAMterm (host mode for Kantronics TNCs).

< Running Linux 0.99 PL10 >

ICBM: 30.23N 86.32W

Packet: N5IAL@W4ZBB (Ft. Walton Beach, FL)

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Date: Wed, 26 Jan 1994 08:30:13 -0500 (EST)

From: /R=HERLVX/R=AM/U=KLIGERMAN/FFN=KLIGERMAN/@mr.rtpnc.epa.gov

**Subject: various**

Hi,

I'm reposting this since I got few responses last time. First, do many people add dextrin and crystal malts at the mashout or in the beginning of the mash. Thinking about it, wouldn't the enzymes in the mass breakdown the dextrins that

you are adding these malts for in the first place?

Secondly, does anyone have any info. on the price and distributors for the Glatt Mill. He has been unresponsive and says he does not distribute from his home anymore, only through distributors.

Thirdly, I have sent in a card in response to the Sam Adams Newsletter for a free t-shirt. All I recieved so far has been more newsletters telling me about the wonders and great traditions of Sam Adams. This included how baseball players in the early days used to come by the original family brewery and dip their mugs right into the copper kettle to get fresh beer. I guess they were real men and just drank hot sweet wort!

Thanks,

Andy Kligerman

now living on 10 acres with my own well and first brew in the secondary ( first brew in the new homestead, that is).

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Date: Wed, 26 Jan 94 05:49 PST  
From: jdg00@juts.ccc.amdahl.com (Josh Grosse)  
Subject: Re: How long to prime???

Spencer wrote:

>You should mix VERY GENTLY. Here's what I do: I boil up a cup or so  
>of water with the priming sugar. Then, after I've siphoned a bit of  
>beer into the bottling container (I use a carboy, not having a plastic  
>bucket I trust near my beer), I gently pour in the sugar solution, and  
>continue siphoning. I figure the currents from siphoning mix in the  
>priming solution pretty well. Boiling the sugar solution reduces the  
>chance of infection and deoxygenates it.

Spencer forgot to mention the reason you start with 1/2 gallon or so of wort BEFORE you add boiling hot sugar water. Here's why he suggests this. If you put in the boiling liquid without any wort to absorb the heat, your carboy makes the most interesting CRACK sound! Since then, I've always covered my sugar water solutions while they're still boiling, and then let them sit and cool to room temp.

-----  
Josh Grosse  
Amdahl Corp.  
Southfield, Michigan

jdg00@juts.ccc.amdahl.com  
joshua.grosse@amail.amdahl.com  
810-348-4440

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Date: Wed, 26 Jan 94 09:07:39 EST  
From: dipalma@sky.com (Jim Dipalma)  
Subject: RE: shipping brew, pitching temp

Hi All,

Just a quick anecdote regarding the shipping of brew. In HBD 1334, <STOREY@fender.msfc.nasa.gov> writes:

>It is shipped to me by RPS  
>These guys know \*exactly\* what is in the box.

My father-in-law gave me a subscription to Beer Across America for Christmas. I happened to be home the other day when the guy from RPS showed up. As I had just stepped out of the shower, I left the poor fellow on the front porch while I scrambled around looking for a robe. The temperature was a balmy -8F (God, I love New England winters). When I finally answered the door, I asked the guy why he didn't just leave the package, and he said, "Hey, I didn't want your beer to freeze."

Makes you wonder if this "no alcohol" rule is just UPS weirdness.

\*\*\*\*\*

John Montgomery asks about pitching temperatures for lagers. You should chill the wort to 48-50F prior to pitching. Pitching into room temperature wort will result in faster starts, but will also result in high levels of diacetyl and ester production. Depending on the strain of yeast, there may be more of these substances produced than the yeast can reduce later on. If you then move the fermenter from room temperature to refrigerator temps, some of the yeast will die from temperature shock.

The trick is to pitch \*very large\* amounts of yeast at 48-50F, which will minimize the lag time without producing off flavors in the finished product. I'd also recommend an external controller for your fridge, as you may find it difficult to get the fridge to 50F using it's built in controller.

While on the subject, I've heard the Hunter Airstat is no longer being made. Does anyone know of something equivalent?? I'd like to pick up another one.

Cheers,  
Jim dipalma@sky.com

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Date: Wed, 26 Jan 94 09:48:17 -0500

From: aew@spitfire.unh.edu

**Subject: Re: FLAT beer**

Paul Writes: Recent openings (now two weeks after) have little fiz at all.

I had this problem once, I attributed it to poor mixing of the priming sugar. Usually, I put the sugar water in the bottling bucket and rack the beer onto it thus mixing it well as the beer flows in. In my batch that had uneven carbonation I forgot and added the sugar almost at the end. I assume the heavier SG solution sank to the bottom thus overcarbonating the first few bottles and under carbonating the rest. Losing my abnesia solved the problem. Hope yours is that simple.

-A1

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Date: Wed, 26 Jan 1994 09:44:13 -0500

From: WKODAMA@aba.com

**Subject: Sanitizing Bottles**

In #1334, Ulick noted, in response to my Grolsch top meltdown, that he removes his Grolsch tops prior to sanitizing.

I'm curious: do you mean that you remove just the rubber gasket or is it the entire metal "cage" and (ceramic) top works?

If it's the whole shebang, do you sanitize it separately? As you know, the top has a little nub that protrudes through the gasket, and is a potential infectant carrier. Also, does removing/reinstalling that fatigue the metal?

Wesman

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Date: Wed, 26 Jan 94 09:43:16 EST

From: "Paul Austin (8-293-5810 or (914))" <huckfinn@vnet.IBM.COM>

**Subject: Cardboard sixpack carriers, ceramic fermenters**

Two questions:

1.Does anyone know where I can get overrun sixpack carriers? Does any brew supply carry them? I'd like to have blank ones so I can print stuff on them myself.

2.Does anyone make ceramic (ie, glazed clay, not glass, tho glass does qualify as 'ceramic' in some ways) fermenters? Seems to me that ceramic or glass-enameled fermenters would be useful if they were opaque.

Paul Austin

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Date: Wed, 26 Jan 1994 10:26:58 -0500 (EST)

From: Jim Busch <busch@daacdev1.stx.com>

**Subject: Aeration/Dry hops/REpitching**

> Subject: WORT AERATION

> Short, simple question: Has anyone ever used a small air compressor (the type

> that drives an airbrush, for example) to aerate their wort?

Sure, its a very common aeration technique. Get a .2 micron filter to ensure clean air into the carboy. Remember that air only contains 20% O2, so the levels of dissolved oxygen will be lower than when using pure O2.

\*\*\*\*\*

> Sierra Nevada PA: Anyone out there have a tried and tested

> all-grain recipe for something similar?

5-10% caramel malt, single infusion at 152F, mash off at 170. Add Perle or Cascade (whole hops work better for me) about 1-2 oz for kettle hop, finish and or flavor hop with 1-2 oz Cascade, and dry hopping helps, with about 1/2-1 oz cascade. Wyeast 1056. OG 1.050ish, FG 1.012ish.

\*\*\*\*\*

> Subject: Question on flavor

> I once tasted a batch of beer that a friend had made, that had

> gone bad, and this exact taste was in evidence, only stronger. He told

> me that it was pyruvic acid.

Your friend was misinformed. Pyruvic acid is the normal precursor to Ethanol. It is a fundamental part of normal fermentations.

\*\*\*\*\*

> Subject: yeast from trub

>

> I will be racking a dopplebock soon into a secondary carboy. What is the best

^^^^^^^

> way to save some of the dormant yeast from the trub at the bottom of the

No!!!!!! Never , ever culture from a high gravity beer. The upper end "rule of thumb" is 1.060.

> Subject: Dry hopping - How to?

>

> 1) Are some hops better than others for dry hopping or is it a matter of taste.

Yes. EKG, Fuggles, Cascade, Centennial, S. Goldings, are my favorites.

> When dry hopping, do you:

> 1) Dump loose hops in the primary and xfer them over to the secondary?

Yes, but I leave em there, as I keg directly from the primary.

> 2) Dump loose hops in the secondary

This is what most people do.

> 3) put the hops in a mesh bag of some sort and put in the primary and secondary

This is done for ease of removal.

I suggest leaving them loose, and using a copper scrubby with a rubber band

over the siphon tube when racking. A few hop parts wont hurt.

Good brewing,  
Jim Busch

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Date: Wed, 26 Jan 94 09:44 CST

From: korz@iepubj.att.com

**Subject: Steam Correction**

In private email, Bob Regent said, that when he visited Anchor Brewing a few months ago, they reported that the experiments with ale yeast didn't go well and that they switched back to the Steam(tm) yeast for the Porter. I appologize for posting dated information.

Al.

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Date: 26 Jan 94 16:04:03 GMT  
From: GANDE@slims.attmail.com  
Subject: Sierra Nevada or St.Ambroise PA

Richard sez:

>From: Richard Nantel <72704.3003@CompuServe.COM>  
>Subject: Sierra Nevada

>Sierra Nevada this. Sierra Nevada that. I'm sick and tired of all  
>this talk about Sierra Nevada pale ale. We can't get the stuff up  
>here in Canada so quit rubbing in how great it is. I've read more

Richard, rush out and buy a 6 of St.Ambroise Pale Ale. It's very  
close to SNPA without the sediment (boo..), and just as good IMHO.  
It's made in Montreal to boot!.....Glenn

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+-----+-----+
| Internet: gande@slims.attmail.com| "640K ought to |
| Glenn Anderson                   | be enough for |
| Manager, Telecom. Facilities     | anybody."     |
| Sun Life of Canada               |-Bill Gates, 1981|
+-----+-----+
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Date: Wed, 26 Jan 94 08:18:38 PST  
From: ELQ1%Maint%HBPP@cts27.comp.pge.com  
Subject: SS Kettle problems

Morning from the left coast all you brew folks, After discussing the values of a "Cajun Cooker" with the local Brew shop owner, he relayed a problem he was having with his SS kettle, seems that he was getting small cracks in his kettle from the high heat flame of his cooker, he thinks that the heat is chasing the nickle content from the SS kettle right where the flame hits the kettle. His solution was a 1/4" round steel plate just below the cooker grill to absorb the intense heat. He hopes this cures the cracking problem. Anybody else have this problem? Does this seem likely to any of you metalurgists out there in the great vast reaches of of the HBD? He is using a SS keg and not a clad kettle.

Thanks for any input, solutions, and offers of free brew.

Ed Quier

ELQ1@pge.com

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Date: Wed, 26 Jan 1994 10:19:43 -0500

From: "Ben Piela" <ben@fcmc.COM>

**Subject: Re: Question on flavor (Celis White)**

Hi. This is my first post to the HBD and I am just a beginner brewer, totally just starting out. I recently went to a MicroBrew Beer tasting session over at Little Shop of Hops in Midtown NYC and one of the beers we tasted was Celis White. The Celis White Beer generated the greatest reaction from all that were involved. The moderator ( Sal ???, master brewer for New York Harbor Ales. Sorry I forgot his last name) said something to the effect that corriander was involved in the brewing cycle and contributed to the aroma and flavor. For me, being the beginner that I am in tasting and in brewing, I thought it tasted somewhat similar to Hacker Pshorr Weisse Beer and I actually liked it. But, then again, everyone has different tastes.

Ben Piela  
Fuji Capital Markets Corporation

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Date: Wed, 26 Jan 94 10:01:23 CST

From: chips@coleslaw.me.utexas.edu (Chris Pencis)

**Subject: Secondaries/Oatmeal Stout/Waterloo Brewpub**

Hello folks in beerland....One question and some comments...

1. Can anyone please relate to me their experiences pro and con on the use of secondaries in short term fermentations (og's < 70) - I have yet to use one and am wondering if I am missing anything (I also currently do partial extracts...so you know my mindset)?

2. I bottled a week ago a recipe for a partial mash oatmeal stout. I was shooting for a replica of Youngs, what I got was very close, a sweet stout with some of the creaminess from the oats. I am very pleased, and will happily recommend the recipe, ask and ye shall receive email.

3. For those of you in the Austin/Texas area, I recently visited the Waterloo Brewpub and found it to be off to a nice start. Three beers currently on tap....well worth trying. I will not attempt to critique them for two reasons, one: I do not presume myself to be Austin's own Michael Jackson (the Brit, not the twit) and two, they need encouragement and support now more than they need criticism (IMHO). Please help the Austin brewpub scene get rolling, quaff a locally brewed pint! Those of you in the area, please email me with your impressions on Waterloo or any other new brewery in town....TIA.

Good Luck and Good Brew - Chris  
Chris Pencis-chips@coleslaw.me.utexas.edu-Blue Devil Transplant  
University of Texas at Austin-Robotics Research Group-Go DUKE!

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Date: Wed, 26 Jan 94 10:39:58 CST

From: biszek@rose.hp.com (Don Biszek)

**Subject: Re: Oktoberfest trip and Munich Brewery Tours**

I don't want to rain on Bob Kosakowski's fun, but.....

He (and others) are arranging a trip to Munich for Oktoberfest, cost, \$2000 - including Airfare, some transportation to sites, and hotel.

Well current costs to Munich are about \$700 rt, and I stayed in a lovely B+B near the Science Museum for \$60/night for a double. That comes to \$1000 for 10 days in Munich, not including food and beer. This B+B serves a huge breakfast, so, some of your meal money is taken care of.

I know airfare may be more, but try ticket consolidators. I know it doesn't include some transportation, but the subway (U-bahn) is cheap! The extra \$1000 must be going somewhere, because this is not a good deal.

don

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Date: Wed, 26 Jan 94 11:33 CST  
From: BFRALEY@aardvark.ucs.uoknor.edu  
Subject: Should I Whole Grain?

I have a couple of questions for you experienced, especially wholegrain, brewers. I have been extract brewing for one year and have experienced excellent results. I now use Wyeast liquid yeast and am building my own wort chiller. My question is should I take the plunge and go for whole-grain brewing? I think I understand the basic process and am reading Miller's book right now. My one problem is that I am in graduate school and trying to study for my Phd exams next fall and so time is an issue. I know I will need beer (perhaps in large quantities!) and I prefer homebrew to store bought. Is the extra time and expense ( I need a grain mill) worth it? I'd appreciate some feedback and suggestions. Thanks in advance.

Brad Raley

University of Oklahoma

"Beer-Nature's Perfect Food!"

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Date: Wed, 26 Jan 94 10:55:51 MST

From: npyle@n33.stortek.com

**Subject: Utilization/Flat Steam/Bitter Yeast/Celis/Hops FAQ**

Welcome back Glenn Tinseth! I am most curious to hear about your hop utilization research, but, well, ummm, you realize this makes life difficult for us poor homebrewers. Its back to the old question of "do I use the correct numbers, or do I use the numbers everyone is used to (Rager's)?" Well, knowledge is power, but how do I convert that power for use in the brewery?

\*\*

Regarding Paul Austin's flat steam beer: I think that you didn't mix your priming sugar well. The first two bottles had lots of it, and the next few got very little. I would guess that you'll find some more that are overcarbonated. Just keep looking (and next time, stir better!).

\*\*

Jim Busch writes about bitters:

>Yeast: Wyeast London, Youngs, Fullers cultures.

Why the London? This is not a flame, I'm just curious. London is famous for its porters, whereas the good bitters are from Burton-on-Trent and scattered parts, no? I would assume that the British ale yeast would be best for bitters (and best bitters). Of course, this is assuming that Wyeast's naming scheme is something more than random choice of names (bad assumption?). Ulick writes later in the same HBD: "(but then Wyeast names often have no relation to the source). Hmmm...."

\*\*

Bill Knecht writes that Celis is pronounced "See-liss". I thought it was "Say-liss". Tomayto, tomahto. Oh, the Celis White does not have an uncorrected chill haze as you say, but then I should let the experts comment on Belgian Wits. I know you've wounded some Wit lovers with your remarks, but I'm not that sensitive. I do like Celis White.

\*\*

George asks about dry hopping. I suggest you try the hop.faq file and see if it answers your questions. Send the following message to listserv@sierra.stanford.edu: get homebrew hop.faq. You should get a reply in a few minutes.

Norm

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Date: Wed, 26 Jan 94 13:13:45 "EST"  
From: Gary S. Kuyat <gsk@sagan.bellcore.com>

**Subject: Zima in NJ**

Full-Name: Gary S. Kuyat

Zima hit NJ Yesterday. If you try this stuff, don't think "beer". It's like a slightly yeasty tasting vodka and weak tonic. I didn't finish mine, but some people might like it. It's unfair to judge this as beer, malt-beverage maybe, but definately not beer.

- --

-Gary Kuyat  
gsk@sagan.bellcore.com  
(908) 699-8422

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Date: Wed, 26 Jan 1994 11:22:17 -0700  
From: cartley@slate.Mines.Colorado.EDU (Craig Artley)  
Subject: Re: Sam Adams T-shirt offer

In yesterday's digest, Mark\_Worwetz@Novell.COM (Mark Worwetz) asked:  
> A few months ago I received a Sam Adams(tm, of course) propaganda leaflet  
> that contained an irresistable FREE T-SHIRT offer. Being a collector of  
> such drivel I filled it out and mailed it away. I've since heard nothing  
> from them. Has anyone else seen this offer? Has anyone received anything?

Someone else asked about the T-shirt offer a while back. At the time I replied that I had sent in the coupon just after the GABF (early October), but hadn't received anything. Well, about 3 weeks ago the T-shirt finally arrived in the mail. As a matter of fact, I happen to be wearing it at this very moment (underneath a sweater of course, so I don't actually generate any advertising for the Jim Koch Litigation Team). It took 3 months, but it finally got here. (The material is pretty thin, but it was free....)

Craig

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Date: Wed, 26 Jan 1994 10:29:03 -0800 (PST)  
From: Jeremy Ballard Bergsman <jeremybb@leland.Stanford.EDU>  
Subject: s.g. and attenuation errors

Mark\_Worwetz@Novell.COM (Mark Worwetz) writes:

>  
> A few months ago I received a Sam Adams(tm, of course) propaganda leaflet  
. . . . Has anyone received anything?

I just received my shirt yesterday. I'm adding a "not" to the trademarked phrase emblazoned on both sides.

dmorey@iastate.edu writes about potential extract:

> Projected OG:  $1 + ((31 * 8) / 5) / 1000 = 1.050$   
> (This is our potential extract)

> Projected Fermentables:  $0.75 * 50 = 38$  pts of fermentables  
> (Projected OG - FG in pts)

> Projected Dextrins:  $1 + ((0.25 * 50) / 1000) = 1.013$   
> (Lowest possible terminal gravity)

Actually, the terminal gravity would be less than this due to the addition of EtOH (s.g. <1) to the beer. This is similar to the difference between real attenuation and apparent attenuation. Apparent attenuations tend to be between 70 and 80%, in other words, the s.g. drops 70-80% of the amount above 1.000 during fermentation. In fact, the amount of material actually fermented is more like 55-60% (is this number right? It's something like this). The EtOH makes it seem like the attenuation is higher.

> In this wort, the potential extract IS NOT the expected  
> fermentable soluble matter in the wort. It is a total measure of  
> the mass extracted during the mash process, this matter may  
> contribute to fermentables, non-fermentables, head retention,  
> color, flavor, etc.... My point is don't confuse specific  
> gravity and potential extract as the measure of fermentable  
> products in the wort, if this was the case and yeast where  
> \*alcohol tolerant\* our final gravities would always be 1.000!

This last statement is doubly (a word?) wrong.

Alcohol tolerance rarely limits the degree of attenuation. Most yeasts can handle at least 8% EtOH, which means that, roughly, a wort of OG 1.080 can be fermented without limitation by alcohol tolerance. Final gravities are above 1.000 because the OG is made up of unfermentable material (as in your example above) such as dextrins, proteins, etc. If all of the material contributing to the fraction of the OG over 1.000 were fermented the FG would be <1.000 due to the EtOH.

Jeremy Bergsman  
Never a BW-wasting sig. (D'ohh! Oh well.)



Date: 26 Jan 1994 11:14:59 U  
From: "Palmer.John" <palmer@ssdgwy.mdc.com>  
Subject: Cooler Mashing

Kelly Doran wrote:

- 1.) When using a 5 gallon IGL00 cooler, how many pounds of grain will it hold and still be able to maintain an exceptable water to grain ratio for the mash?

I predict this will be the start of an interesting discussion on Cooler/Mash Tun practices. It reminded me of a question that I asked our brewshop guy, Don Seichert, and that is "How deep can/should the grain bed be?" His answer was, one half of the shortest cross sectional dimension. For example, in a 14x16 x15 high cooler, the maximum grainbed depth should be 7 inches. What do Y'all think?

In relation to Kelly's question, this would be how many lbs of grain will fit in that cooler to a depth of 7 inches. Of course, it would be wet at this point. Also, the common amount of water quoted for mashing is 1.3-1.5 quarts per lb of dry grain. On my last batch, porter, my grain bed depth was about equal to the cross section dimension, but I didn't get stuck (whew).

- 2.) How much will the temperature drop in 45 to 60 minutes using a single infusion mash?

I preheat my cooler with boiling water, so that when I add my mash, I don't lose heat to the walls. I have not experienced more than a one degree drop in temp over the hour that I mash, according to the dairy thermometer that I leave floating in there. Its a good cooler and I put the lid on tight.

John Palmer MDA-SSD M&P palmer@ssdgwy.mdc.com  
- always happy to answer metallurgy questions

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Date: Wed, 26 Jan 94 14:28:52 EST  
From: SIMMONS@FRED.DNET.ICD.Teradyne.COM  
Subject: Homebrew Digest Request

Please sign me up.

simmons@chief.dnet.teradyne.com

many thanks.

-----  
End of HOMEBREW Digest #1335, 01/27/94  
\*\*\*\*\*  
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Date: Wed, 26 Jan 1994 12:07:38 -0800  
From: pohl@unixg.ubc.ca (Derrick Pohl)  
**Subject: Beer Bread**

>From: Zach Fresco <zfresco@helen.bush.edu>  
>Subject: Beer Bread  
>

>Does anyone have a good recipy fore beer bread? Ive had it from a kit  
>and its very good.

I've been thinking about posting this for a while, and now that it's been asked for, why not? My partner's father swears by this recipe, and says it's especially good toasted. In his own words:

"I have been making beer bread though...  
using an 1812 recipe from old Fort Henry...3 cups of flat home brew at room temp...in a bowl bring to room temp. and add a pack of yeast [bread yeast presumably - ed.]..let it work for a while (5-10min)..dump in 8-9 cups of whole wheat flour and a shot of salt...dump out on to a floured surface and punch for 3 or 4 min...this is the only tricky bit, it is often too sticky..never mind..add bits of flour until it is workable...leave it after the punching for 10 min...cut in two and stick into two greased pans.. cover and let rise in a warm spot for 45 min...stick in a pre-heated oven ..500 turned down to 375 and bake for 50 min. (or until done?)..remove from oven..remove from pan..cut a slice..smear on a thin layer of peanut butter..then a slice of cheese of your choice..then some pepper..then a dash of your most potent hot sauce...sardines of course, with or without the peanut-butter go without saying....then sit back and devour ambrosia!...those Red-Coats knew how to make no-fuss bread...I live on this stuff"

- -----  
Derrick Pohl <pohl@unixg.ubc.ca>, Faculty of Graduate Studies  
University of British Columbia, Vancouver, B.C.

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Date: Wed, 26 Jan 94 13:08:08 MST  
From: bacco@md.fsl.noaa.gov (Corby Bacco)  
Subject: Beers by Brekenridge Brewery...

In HBD #1334 Mark Brunster asked about beers from Brekenridge brewery.

I've tried their oatmeal stout, their IPA, their amber ale, and their wheat beer. I was unimpressed with all of the last three beers. However, I like the oatmeal stout and would recommend trying it, tasty (IMHO). Oh, their X-mas ale was o.k. too, nice bottles (33 oz swing tops), bit pricey (~\$10.00).

Cheers,  
Corby (in Boulder, bacco@md.fsl.noaa.gov)

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Date: Wed, 26 Jan 94 15:17:47 EST  
From: JEBURNS@ucs.indiana.edu  
Subject: Don't use radiators as chillers

Just a quick post. DON'T use a radiator or heater core for anything that comes in contact with your beer. Most of them use lead based solders.

Dave.

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Date: Wed, 26 Jan 94 12:56:36 PST  
From: garyrich@angel.qdeck.com  
**Subject: tshirts/compressors/that awful wit**

>From: Mark\_Worwetz@Novell.COM (Mark Worwetz)  
>Subject: Sam Adams T-shirt offer  
>

>A few months ago I received a Sam Adams(tm, of course) propaganda leaflet  
>that contained an irresistable FREE T-SHIRT offer. Being a collector of  
>such drivel I filled it out and mailed it away. I've since heard nothing  
>from them. Has anyone else seen this offer? Has anyone received anything?

I got my t-shirt in mid december, which was almost 4 months after I  
returned the leaflet thingie. They've also put me on their junk mail list.  
Just goes to show you that nothing is free.

>From: "Michael D. Hansen (708) 938-3184" <HANSEN.MICHAEL@igate.abbott.com>  
>Subject: WORT AERATION  
>

>Short, simple question: Has anyone ever used a small air compressor (the type  
>that drives an airbrush, for example) to aerate their wort?

I use my son's ventilator for his asthma medicine. It's almost the same  
thing except mine has a filter. It does a fine job. There might be some  
oil fumes from yours though. I'd use it to blow up a balloon and inhale  
the balloon's air. If you don't gag, it should work just as well as mine.

>From: "Paul Austin" <huckfinn@vnet.IBM.COM>  
>Why did the first few bottles almost explode and have GREAT heads  
>but subsequent openings have no fizz? The stuff tastes great, but  
>I want some head!

I've had this problem caused by uneven priming when I was being too  
concerned about stirring it up in the bottling bucket and causing  
oxidation. In my experience you can't rely on the swirling caused  
by siphoning into the bottling bucket to stir it up well enough,  
though some people get by with this. your mileage may vary.

>  
>From: Spencer.W.Thomas@med.umich.edu  
>

>You should mix VERY GENTLY. Here's what I do: I boil up a cup or so  
>of water with the priming sugar. Then, after I've siphoned a bit of  
>beer into the bottling container, I gently pour in the sugar solution, and  
>continue siphoning. I figure the currents from siphoning mix in the  
>priming solution pretty well.

Seems to work for Spencer, but it does not for me. I say stir!

>From: "Bill Knecht" <knecht@mind.psych.umn.edu>  
>Subject: Question on flavor  
>

> I recently tasted a beer by the Celis Brewery, Austin TX (pron'd

>"See-liss") called Celis White. The brew was very very pale, and the name  
>apparently comes from an uncorrected chill haze.  
> My question is this: this beer has a piquant, fruity aroma, and  
>what seems to me a very acidic, fruity bite to it. Could anyone comment  
>on what this taste might be? I find it quite disturbing and unpleasant,  
>and would like to know what it is so that I could avoid it.

Geez, I wish I'd been there to take it away from you. Celis' beers are  
the best beers made in the USA (IMHO and all that). The white is a "holy  
grail" for a lot of us homebrewers. If you disliked the White, you will  
probably absolutely detest the Grand Cru. I hereby claim Bill's share of the  
world's Celis beers B-).

The white is a Belgian Wit beer. It's made with ~45% unmalted wheat (hence  
the cloudiness) and is spiced with bitter orange peel and coriander. Any  
of those things could be what you don't like, but more likely it's the fact  
that it's fermented partially by lactobacillus that offended you. That's what  
causes the tartness.

Gary Rich | Quarterdeck Office Systems, Santa Monica CA  
garyrich@qdeck.com  
Doth it not show vilely in me to desire small beer?

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Date: Wed, 26 Jan 1994 13:14:28 -0800 (PST)

From: tlyons@netcom.com (Tom Lyons)

**Subject: rye malt - sticky!**

c-amb@math.utah.edu writes:

My recipie will be based on the following ratio's:  
50 - 60% rye malt

You will end up with the mother of all stuck runoffs, I'm afraid! My (one) experience with rye malt (and listening to the experience of others) indicates that rye malt in that quantity will turn into a mass of goo in the bottom of your mashtun. My tun (which normally has excellent sparging performance) shut down like a clogged drain with an attitude when I used a grist containing 40% rye malt.

I would like to hear about your experience with rye. Good luck!

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Date: Wed, 26 Jan 94 16:25:55 CST  
From: "Bill Knecht" <knecht@mind.psych.umn.edu>  
Subject: Celis White

Many thanks to all of you who educated me on the taste of Celis White! Here is a brief summary of what you've taught me:

1. The pronunciation is probably not "See-liss", but more like "Sell-iss" or "Sellees" (or perhaps a French "Seh-lee").
2. The style is Hoogarten Witbier (Belgian white beer).
3. The fruity aroma and taste are the result of:
  - a. Unmalted wheat.
  - b. Curacao orange peel.
  - c. Coriander seed.
  - d. Lactic acid (introduced either by a deliberate infection of lactobacillis or the addition of lactic acid).
4. The white color is probably due to:
  - a. Orange oil, which becomes less soluble as the temperature decreases.
  - b. Wheat cloudiness.

So I now know why that batch of my friend's beer tasted so bad. He also had a lactobacillis infection. The difference is that his was unwanted and uncontrolled. Hmmm. Same idea behind sauerkraut and kimchee. The key is control.

Two folks sent in recipes (thanks to Tom and Jim), for the benefit of all of you who like this style.

----- #1 -----  
From: tony.storz@cld9.com (Tony Storz)  
Subject: Celis White Clone Recipe [HBD #1310]

Recently there was a request for a Celis White Clone recipe. Here is a recipe that I came up with and uploaded to Compuserve in early November. Thanks to Steve Daniel and Steve Moore from the Home Brew University BBS (713-923-6418) and my electronic friends on Compuserve who helped steer me in the right direction by giving me a starting point.

Pugsley's Pseudo Celis White #5

malt: 4.5 lbs. 6 row (or 2 row)  
specialty: 4.0 lbs. Unmalted Wheat (Bulgar from Health Food Store)  
4 grams dried orange peel  
4 grams crushed corriander seeds  
1 tsp. Alpha-Amalase enzyme  
lactic acid  
hops: 1 oz. Hallertauer  
yeast: 1 pack Wyeast #3056 Bavarian Wheat  
optional: 1 tsp. gypsum

OG 1.041 FG 1.011

Bring 2 gallons water to boil. Add unmalted wheat and hold at 185-195



"In Hollywood a marriage is a success if it outlasts milk."  
Rita Rudner

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Date: Wed, 26 Jan 1994 14:41:38 -0800 (PST)

From: Domenick Venezia <venezia@ZGI.COM>

**Subject: How long to prime???**

I've posted this idea before but Spencer Thomas' post in #1334 and the recent flood of new HBD participants got me thinking it was worth posting again.

Prior to transferring wort, whether into secondary or bottling carboy, a small piece of dry ice in the empty carboy will fill it with CO2 and prevent any oxidation from agitation.

Domenick Venezia  
ZymoGenetics, Inc.  
Seattle, WA  
venezia@zgi.com

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Date: 26 Jan 1994 16:54:00 -0600 (CST)  
From: "Michael D. Hansen (708) 938-3184" <HANSEN.MICHAEL@igate.abbott.com>  
Subject: COMPRESSOR AERATION

Hi All!

I recently posted an inquiry about using a compressor to aerate wort. Based on private response I've gotten, I need to clarify the type of compressor. It is a small medical compressor used to inhale asthma medication. It produces breathable air that is somewhat filtered. Can I still use it to aerate wort?

TIA and brew on my friends,  
Mike (HANSENMD@RANDB.ABBOTT.COM)

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Date: Wed, 26 Jan 1994 16:12:15 -0800 (PST)  
From: Peter Maxwell <peterm@aoraki.dtc.hp.com>  
Subject: hops in primary/rack off trub?

Could anyone please give me the answers to the following two questions:

(a) if I rack into a secondary within a week of putting the wort into the primary, does it make any difference if I try to leave the trub/hot/cold breaks behind in the boiler or simply dump it all in?

(b) does putting all the boil and finish hops (particularly the latter) into the primary make any difference to bitterness/aroma/taste?

Both these questions relate to my uncertainty as to whether it's worth all the extra time to try to separate the wort from the "nasties" after boiling.

Peter

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Date: Wednesday, 26 January 94 18:30:20 CST  
From: LLDSC@utxdp.dp.utexas.edu  
Subject: RE: FALSTAFF

In HBD#1334, Ulick Stafford writes about being able to tell Falstaff beer from the riddles in the caps.

Interesting. Down here in the Lone Star State they brew a little lager by the name of Pearl (from the country of 1000 springs).

Pearl also has the little puzzles in the caps. (the technical term is rebus). Some of them are really hard. We eventually wound up writing to the brewery and they sent us an answer sheet.

How about those Falstaff puzzles? (rebusi?) Are they tough?  
Comin' at you from the land of 1000 springs,  
Scott Calonico lldsc@utxdp.dp.utexas.edu

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Date: Wed, 26 Jan 94 19:57:14 EST

From: jerryb7595@aol.com

**Subject: Re: Celis White comments**

Re: Bill Knecht hates Celis White

Wow, Bill, sounds like a bad experience. I loved the stuff. But, if you're looking to avoid doing this with your own homebrew, you might take the following advice.

Do NOT make a beer that contains some 2-row malt, some 6-row malt, some unmalted wheat (causes the "uncorrected chill haze"), some coriander, some orange peel (maybe the "acidic, fruity bite" you tasted), a smattering of hops. Also do not use Wyeast's new White Beer yeast (number escapes me). You should be able to avoid this flavor profile altogether if you don't do those things.

On a more serious side, you make it sound as though the beer is seriously defective. Without taking into consideration any possible storage disaster on the part of the watering hole you frequent, I think it may be just a style you just don't like, which is why there's lots of styles of beers. The Celis White won a gold in the GABF this year. Being a big Belgian beer fan, and having tried Celis White not too long ago, I gotta agree with the GABF.

The haze isn't a classic "chill haze". For want of a better term, I'd call it a "wheat haze". Wheat beers tend to be on the cloudy side. The fruity taste is a function of the unmalted wheat, the spice, and the, well, fruit. The yeast plays a part there, too. I have heard some people say there is a little "Lacto action" going on that would contribute some sourness, but I don't know for sure.

Anyway, if anyone sends you some Celis White for Christmas, now you know who will take it off your hands.

Jerry Brown (jerryb7595@aol.com)

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Date: Wed, 26 Jan 94 16:33:52 CST  
From: cullen@zeus1.issc.com (Cathy Cullen (N3311))  
Subject: Chicago Area Brewers

People in the Chicago area might want to take a look at the feature article in this weeks Reader on homebrewing. It's pretty interesting and exciting.

Oh and while I've got your attention, I am pretty dismayed by the fact that there are no homebrew supply stores in Chicago besides Brewin Beer, which hardly qualifies. I am seriously considering opening up a homebrew supply store in the Southport/Belmont area. I've been waiting for AGS to open a store in the city for over a year now and have given up. My aim in doing this is to offer a wide variety of options to brewers with an emphasis on Quality and Freshness. I am interested in what it is that brewers look for in homebrew supplies, and am especially interested in what brewers in Chicago feel is needed here. I am also interested in feedback from others who may be doing this, or have done this in the past. The biggest dilemma I have is that I am quite happy doing software development and it pays the rent. I'm not sure if running a retail business will pay the rent.

Thanks in Advance,

Cathy Cullen  
cullen@zeus1.issc.com

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Date: Wed, 26 Jan 94 23:24:21 CST

From: rsharris@students.wisc.edu

**Subject: High or Buzz Beers**

I have heard a few people talk about using cannabis in place of finishing hops. And also that either the flavor or the effect could be achieved, depending on methods used. Does anybody have any suggestions?

Thanks in advance for any replies.

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Date: 26 Jan 94 23:24:43 EST  
From: "Rex K. Perkins" <70651.1611@CompuServe.COM>  
Subject: Freezing yeast/backlog

Greetings,

I'm about to put together a frozen yeast bank as a backup for my refrigerated slants and would appreciate some advice. Based on what I have read here over the last 6 months, I was thinking of using a wort of DME, yeast nutrient, sucrose and glycerin. My questions are:

1) Does glycerin need to be sterilized, or is it like, say alcohol and kills the nastiness all by itself? If it needs to be sterilized, how do you do it? Being rather chemically naive, I decided to make up a 15% (aprox) glycerin/water mixture and boil it to find out if the glycerin would boil off. My suspicions were rather violently confirmed when the mixture, instead of boiling, exploded and shot itself out of the test tube and across the room.

So, obviously, I can't just add the glycerin to the wort in the culture tube and boil that in water (don't have a pressure cooker).

2) Is glycerin toxic? The bottle I got from the pharmacy (sold as a skin treatment) had a 'do not drink' type warning on it. I was under the impression that it was a powerful laxative, but not toxic.

3) When the wort is inoculated, should that be left at room temperature for a day or two, like a slant, before freezing, frozen immediately or left for some longer period?

I have seen several references to an article on freezing yeast in the yeast special issue of Zymurgy and have what is sold as the back issue of that magazine, but can find no such article. Are there more than one yeast special issue, has the article been pulled from any reprints or am I just blind?

RE: HBD backlog. I agree with Lee Menegoni's comment in HBD1328 about excessive quoting. Those of us that pay to receive this digest find this particularly annoying. All that is needed are a few lines to establish the context.

Cheers,

Rex K. Perkins. Bolton MA. 70651.1611@compuserve.com

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Date: Thu, 27 Jan 1994 07:52:52 -0600  
From: "Malcolm Tobias" <mtobias@wurel.wustl.edu>  
Subject: quick wedding mead

A friend of mine is getting married in eight months, and would like to have some mead ready for the wedding. Any suggestions for a recipe that would be ready in that time? I seem to recall a thread a while back on mead/extract mixtures, how have those turned out? Do they take a considerably shorter time to get ready?

email responses would be fine,  
thanks,

Malcolm Tobias  
mtobias@wurel.wustl.edu

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Date: Thu, 27 Jan 94 08:53:08 EST

From: Bob\_McIlvaine@keyfile.com

**Subject: Fridge Controllers**

You can get a very simple fridge controller from JB Distributing 603-465-7633. It's a kit containing documentation and a circuit board. You supply a hand full of parts and your soldering iron. It's about \$10.

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Date: Thu, 27 Jan 94 9:22:28 EST  
From: Bob Kosakowski <bkos@hpwarf.wal.hp.com>  
Subject: RE: Oktoberfest trip and Munich Brewery Tours

I'm sorry to waste the bandwidth with this message, I was planning only to handle any interest in the munich brewery tours off-line.

HOWEVER, In defense of a recent accusation by DON BISZEK of irregularities or of diverting of funds etc. Maybe Mr. Biszek should have gotten his facts before such accusations were made. I have also been able to travel alone or with one other person for much less (I love to stay at guest houses) than the total cost of the brewery tour trip... Have you tried squeezing 30+ people into a guest house during Oktoberfest...

I simply trying to clear up some misconceptions that may have been raised. Call you local travel agent to check a comparable trip. Odds are you'd find it not including what is below, and costing more. If not, let me know and I'll relay that info to the appropriate people. I don't think you will much better though.

Here is what was on the list for last year. I didn't go last year because of changing jobs. If you have questions/concerns call me or, if you prefer, call me and I'll give you the number of the travel agent doing all the arrangements for this years trip.

INCLUDED:

- RT Airfare Boston-Munich-Boston
- Hotel
- transportation to/from Hotel-Airport
- all transfers, taxes, portage (1 bag), tips for whole trip.
- breakfast every day
- 1 farewell dinner
- A local multi-lingual Professional Tour Director for duration
- Local tour guides at several sights
- A trip to Fussen and Neuschwanstein castle  
(Option of trip to Salzburg instead)
- Transportation/admission included.
- Munich city tour with local tour director(above)
- Reserved seats at an Oktoberfest Tent
- Transportation to/from hotel to all events

Brewery/Beer Hall Tours:

- Forshungsbraurei
- Lowenbrau Keller
- Weihenstephan
- Hofbrauhaus
- Salvator Keller

The prices on my price sheet for last year are as follows:

- 20-39 people cost:
  - US\$ 1965 pp Db1
  - US\$ 2315 pp Sngl
- 40+ people cost:

US\$ 1690 pp Dbl  
US\$ 2040 pp Sngl

- - -

In reference to:

>> Well current costs to Munich are about \$700 rt, and I stayed in a  
>> lovely B+B near the Science Museum for \$60/night for a double. That comes  
>> to \$1000 for 10 days in Munich, not including food and beer.

I can believe that, but your not likely to get \$60/night during  
Oktoberfest or at least not at a place that will house 30+ people  
during Oktoberfest.

I always use the subway in Munich, it is cheap and efficient, but  
carting 30+ people from place to place on subway (some who prefer  
not to travel that way) is difficult at best. So we get a motorcoach  
with guide for the trips to the breweries/beer halls.

The cost also includes everything in the trip to the Castle, etc.  
And the Farewell dinner/feast.

...

>> The extra \$1000 must be going somewhere, because this is not a good  
>> deal.

As I said, this can be taken in a very wrong and severely libellous  
way. However, I am not one to take offense easily (I play goalie,  
I'm more used to defense ;-)

I think this is a very good deal considering what we are working with.  
Feel free to investigate it further for yourself and you decide.

Remember though, less than 5 people and you can be far more flexible.  
Work with numbers over 20 and compare...

Sorry for the bandwidth waste here, just defending myself after what I saw as  
a potentially damaging accusation.

Tag,  
Bob Kos

Robert K. Kosakowski	
Software Design Engineer	
bkos@hpwarf.wal.hp.com	
Phone: (508) 659 - 4808	
FAX: (508) 686 - 1258	

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Date: Thu, 27 Jan 94 08:34:56 -0600  
From: markc@ssd.fsi.com (Mark Childers x313)  
**Subject: Kinderbier**

Anyone out there have a recipe for a German Product marketed under the name of "Kara-Malz" or "Vita-Malz"? TIA.

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Date: Thu, 27 Jan 94 9:47:16 PST  
From: rlbowen@miata.edaco.ingr.com (Randall Bowen)  
Subject: brown malt

Hello All,

I was perusing my back issues of HBD and came across a recipe formulation for a porter taken from the Durben(sp?) Park club recipe book that they recently published. As I am getting ready to brew my first porter, this really caught my eye as opposed to the first time I read it. My apologies to the original poster recommending the recipe (I didn't make note of your name before deleting that HBD issue).

Anyway, here is the all grain formulation from said HBD:

81 % pale malt  
14 % brown malt  
5 % black patent malt

My question concerns the "brown malt". What does this term refer to? Crystal malt of a specific Lovibond or chocolate malt?

Thanks, Randall rlbowen@ingr.com

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Date: Thu, 27 Jan 94 11:51:16 EST  
From: NALL9905@URIACC.URI.EDU  
Subject: **yyes**

testing 123

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Date: Thu, 27 Jan 1994 08:57:24 -0800  
From: bguerin@orincon.com (Bob Guerin)  
Subject: Re: Question on flavor (Celis White)

The Celis Brewery is run by Pierre Celis, who formerly owned the De Kluis Brewery in Belgium, maker of Hoegaarden White. Presumably, Celis White is styled after this beer (I have tasted Celis Grand Cru, but not the White). According to Michael Jackson, Hoegaarden White is made from 45% unmalted wheat, 5% unmalted oats, and 50% malted barley. These ingredients, along with the slowly flocculating yeast used for bottle conditioning, produce the "white" cloudiness characteristic of the Witbier style. The beer is also flavored with coriander and curacao, both of which were commonly used before hops came into vogue. The acidic/sour nature of this and other Belgian beers derives in part from the unique strains of yeast used. Belgian beers are definitely an acquired taste.

Bob Guerin  
(bguerin@orincon.com)  
Orincon Corporation

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Date: Thu, 27 Jan 1994 11:16:40 CST  
From: "John L. Isenhour" <isenhour@lambic.fnal.gov>  
**Subject: yeast culturing**

SLK6P@cc.usu.edu is concerned about liquid storage of yeast:

I said:

>> You really have to seal petri dishes well (I use parafilm)

>\* I would question relying solely on liquid cultures. One major advantage  
>of the use of plates is that you can SEE single colonies. Even with slants  
>you are able to get an idea if there is significant/obvious contamination.

I didnt say to use liquid only, I just prefer it. I really doubt that with  
typical streaking done in the home that you would streak down to the point  
where  
you could be certain that there was only one cell per growth node.

Especially in the summer, even in a hood, you will occasionally get airborne  
stuff landing on a section of exposed agar (or landing on the yeast) and get  
contamination. As explained in my article on sterile transfer techniques in  
the Zymurgy yeast issue, you can avoid potential contamination problems by  
using liquid.

>Additionally, it is my belief that slants/plates can last longer as a  
>stable culture than a liquid culture.

Plates that undergo temperature changes are going to respire and possibly suck  
in contamination. I keep liquid yeast stored @ 28 degrees F in surplus  
vacutainers (test tubes with septa stoppers so you can add and remove yeast  
and maintain sterility), as well as other vessels with hypodermic septa  
attached. These cultures last for months between restarting. Adding glycerine  
to the liquid will allow you to further reduce the temperature and increase  
storage life. Being under liquid at low temps reduces exposure to O2. Many  
of  
my microbiologist acquaintances store liquid yeast in this manner just like  
they  
do in their labs.

>Due mainly to the fact that the  
>medium is solid, therefore nutrients will diffuse to the culture in a  
>slower fashion

I am not aware of nutrients diffusing thru chilled agar at any appreciable  
rate  
(I would welcome any citations), most organisms try to grow across agar to get  
to nutrients. The so called unfermentables can be utilized, at much slower  
rate.

When liquid yeast media is added to fresh sterile liquid starter and the  
temperature is reduced, I've found that they do not tend to exhaust the media  
before I utilize the sample.

>In micro labs most cultures are STORED on slants, plates, or frozen for  
>longer term storage. It is rare to store a culture in a liquid medium.

I have never seen a petrie dish used to store yeast in a freezer. I know of a lot of cell types grown and stored in liquid, esp if that is their natural environment.

>Also: for the average home rancher use of an inoculating loop and flame  
>are more readily available than sterilized pipets for liquid transfers.

I usually use syringes, to assure sterility for the critical stages (small amount of yeasts), but I purchased a box of glass disposable Pasteur Pipettes over 6 years ago and I'm still re-using them. If you are going to do culture work, you really should have a pressure cooker. The transfer instruments can be sterilized with this. I have autoclaving trays, but aluminum foil will work nicely for wrapping the tools. The biggest hassle for me as a cultivator was to construct a glove box, and buying a high end pressure cooker - surplus places abound with the rest of the toys.

>I do re-use dregs, and will store them in flasks for a week or so, but  
>prefer to work from my pure cultures, on plates and slants in the fridge,  
>and feel I've had less contamination problems with this approach than  
>from use/storage of liquid forms of cultures.

If your experince with liquid was from dregs, then I can understand your concerns. I will immediatly recycle yeast on occasion, but for pure culturing liquids I've always (traded or) purchased a starter - I dont want the yeast supply guys going outta business, but I so like to get at least 10 ferments out of a purchased culture.

I've been using predominantly liquid for many years and I've never had any contamination problems (gee, now why did I just jinx myself!). I use slants for mailing/trading yeasts around. If done with care, I'm sure that either method will suffice. I've just found liquid to be better for me.

A small explanation might help:

I take canning lids and drill a syringe septa hole in it, another hole holds a grommet for my glass autoclavable airlock. The whole thing goes into the pressure cooker with starter liquid. In the glove box, a sterilized syringe draws the original starter out of the yeast pack and (with liberal use of peroxide) is injected into the sterile starter in the canning jar thru the septa. I innoculate a variety of liquid cultures this way (via septa) for storage. When the quart mason jar has near fermented out, I take a gallon jug with glass airlock that has been autoclaved with starter solution, and in the glove box, I pour the yeast dregs into the gallon jar (slosh more peroxide here). This is the starter for a 5 gallon batch.

This might seem a little extreme, but in certain parts of the Ohio Valley in the summer, the "blue green" blight will attack any open agar with discusting regularity.

If lambic brewsters can 'store' their cultures in wooden barrels, and even

out in the feilds - I guess anything will work :-)

-john

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Date: 27 Jan 1994 09:10:37 U  
From: "Palmer.John" <palmer@ssdgwy.mdc.com>  
Subject: Metallurgy has Two L's!; Keg Cracks

It's a metallurgist's pet peeve, like pronouncing molybdenum, "molly-bed-nium"  
Argh!

Anyway, In response to Ed's Query (small pun), on what is causing his  
brewshop guys SS keg/boiler to develop cracks, I think I know the answer.  
These 300 series alloy stainless steels are prone to the phenomenon of  
"Sensitization" which is a high temperature related diffusion of the  
chromium atoms away from the grain boundaries to form carbides. This causes  
local corrosion and grain boundary attack which leads to intergranular  
cracking. It is a common problem when welding stainless steels; you may  
recall my post last year about welding of stainless.

If the cracking occuring at the flame zone of the burner is jagged/zig zag,  
then it is intergranular and most likely caused by Sensitization, caused  
by the high heat being input to the keg in that small area.

His proposed solution to the problem (1/4 inch steel plate over the flame)  
may do the trick. If his keg had a flat bottom I would say to rest it on  
an aluminum plate to get the most uniform heat transfer. Since most of  
these kegs have rounded bottoms, I would think a "diffuser" plate like  
above is the next best thing. This does point out that you can have too  
much heat on your boiler.

Finally, the only cure is an entire Solutionizing Heat Treatment of the  
whole thing at 2000F for several minutes followed rapid cooling. Since this  
needs to be done in a furnace with a protective atmosphere, I think his  
keg is probably history. Once these steels are Sensitized, the cracking  
will only get worse.

John Palmer Space Station Materials and Processes palmer@ssdgwy.mdc.com

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Date: Thu, 27 Jan 1994 09:22:16 -0800  
From: thomask@cs.washington.edu (Thomas K. Schonhoff)  
Subject: Specific gravity computation

After who-knows-how-many batches I've suddenly realized that my SG readings have always been bogus for the OG of the batch!!! Not, as you might suspect, due to temperature variations (I use the conversion chart supplied with the hydrometer) but rather because of VOLUME. I generally end up topping off my secondary with water once I move the beer from the primary since it's so hard to boil down to precisely the right 5 gallon measurement (especially using 135K BTUs of fiery hell provided by my cooker).

It seems that most of us two-stage fermenters probably boil anywhere from 4.5 to 5 gallons and probably err on the low side just to be safe when we go to the carboy. This is an error of far too many SG points for my taste.

What obvious fact have I overlooked, or how do you deal with it?

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Date: 27 Jan 94 09:03:00 -0800

From: KRUSE\_NEIL@Tandem.COM

Subject: Is this for real?

- ----- TEXT ATTACHMENT -----  
SENT 01-27-94 FROM KRUSE\_NEIL

The following was forwarded to me by a friend. I don't know if this is a joke or not. Either way, it is a funny story.

Neil

TOKYO (AP) -- Here in the chic pubs of the Aoyama district, the latest fad inspired by beer makers struggling through a sluggish economy is the flammable suds of the new Hydrogen Beer. The latest craze among the environmentally conscious crowd of twentysomethings, the "Suiso" beer made by the Asaka Beer Corporation has been extremely popular at karaoke sing-along bars and discotheques.

Hydrogen, like helium, is a gas lighter than air. Because hydrogen molecules are lighter than air, sound waves are transmitted more rapidly; individuals whose lungs are filled with the nontoxic gas can speak with an uncharacteristically high voice.

Exploiting this quirk of physics, chic urbanites can now sing soprano parts on karaoke sing-along machines after consuming a big gulp of Suiso beer.

The drink comes in a transparent hexagonal bottle imported from the maker of the new American drink "Zima," according to Hideki Saito, marketing director of Asaka Beer Corp. While the bottles are imported from Tennessee, the labels are made with a 100% biodegradable polymer. The bottle caps are equipped with a safety valve to prevent excess build-up of pressure in high temperatures.

The flammable nature of hydrogen has also become another selling point, even though Asaka has not acknowledged that this was a deliberate marketing ploy. It has inspired a new fashion of blowing flames from one's mouth using a cigarette as an ignition source. Many new karaoke videos feature singers shooting blue flames in slow motion, while flame contests took place in pubs everywhere in Tokyo on New Year's eve.

So far, Asaka beer has insisted that the quantities of hydrogen used in the drinks is too low to create potential for bodily harm. In the factory, the carbon dioxide that is dissolved in the beer is partially extracted and replaced with hydrogen gas. Mr. Saito maintained that the remaining carbon dioxide mixed with hydrogen prevents the rate of combustion from increasing dramatically. Carbon dioxide is a nonflammable gas that is naturally contained in the exhaled breath of humans.

However, the company has hesitated from marketing the product in the US

due to legal complications.

Each bottle of Suiso beer sells for approximately 1,200 yen, or eleven US dollars. The bottles are packed in special crates lined with concrete to prevent chain explosions in the event of a fire.

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Date: Wed, 26 Jan 1994 20:32:47 -0500 (EST)

From: DAVE1683@delphi.com

**Subject: Zymurgy Info**

I am looking for an address or phone number in order to subscribe to Zymurgy. Can someone please help?

Thanks...dave

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Date: Thu, 27 Jan 94 11:05:22 MST  
From: birkelan@adtaz.sps.mot.com (Joel Birkeland)  
Subject: Used equipment prices

People frequently want to know if they are paying too much for their homebrewing equipment. I have recently purchased a bunch of used brewing equipment and related paraphernalia and I thought I would share what I paid for it. All of the items were purchased at Phoenix AZ Park and Swap:

10 Gallon SS pot, heavy gauge \$38  
(no handles or lid)

dual-gauge Taprite CO2 regulator \$10

20 lb Detecto spring balance \$8

5 lb CO2 tank with valve \$15

5 gallon ball-lock keg \$5

Ohaus Harvard Trip Balance \$25

Also, I saw the following, which I did not purchase:

Ohaus Triple beam balance \$10  
(missing two sliders)

5 gal cheapie SS pots \$19  
(new, made in Thailand, incl lid)

Ancient 5 gal. glass carboys \$7 ea

I just wanted to let people know that if they are patient, and keep their eyes open, they can get their brewing equipment for a lot less than they might think.

Joel

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Date: Thu, 27 Jan 94 13:34:17 EST  
From: dan\_fox@ccmail.GSFC.NASA.GOV  
Subject: Igloo coolers

OK, I'll bite (or kick off the discussion). Of what possible use to a homebrewer is a large plastic picnic cooler full of grain? Is there instructions about this in a FAQ? I've just been using steel pots and such. I have seen much mention of the practice here.

Forgive the emperor's clothes type questions; I'm the eternal newbie.

Dan Fox - "In cyberspace, no-one can hear you DOHHHHHH!"

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Date: Thu, 27 Jan 1994 10:58:54 -0800 (PST)

From: gummitch@teleport.com (Jeff Frane)

**Subject: Re: Those Yeast Names**

Norm Pyle wrote:

(after Jim Busch wrote:)

>

> >Yeast: Wyeast London, Youngs, Fullers cultures.

>

> Why the London? This is not a flame, I'm just curious. London is famous for

> its porters, whereas the good bitters are from Burton-on-Trent and scattered

> parts, no? I would assume that the British ale yeast would be best for

> bitters (and best bitters). Of course, this is assuming that Wyeast's naming

> scheme is something more than random choice of names (bad assumption?).

> Ulick writes later in the same HBD: "(but then Wyeast names often have no

> relation to the source). Hmmmm....

>

Although London is famous for its porters (among beer aficionados, anyway), it's only famous in an historical sense; same goes for Burton and bitters. There are two very good, large breweries in London (Fullers and Young's) and they are known for their bitters, primarily. (Remember Fuller's ESB? Young's Special London Ale?) So: Wyeast London.

Apropos of which, a rave! for that yeast strain. I've just bottled a bitter I used it for, and have a strong ale fermenting with it now. Vigorous, excellent flocculator, and (humility isn't my strong point!) the beers are excellent. I believe it can be considered much more stable than 1056, and it is my new ale yeast of choice.

WYeast names often \*do\* have a relation to the source -- provided you know the source.

- --Jeff

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Date: Thu, 27 Jan 94 14:14:55 EST

From: snystrom@aol.com

**Subject: Brewferm and boiling**

I just finished by third batch of brew and purchased a Brewferm Wheat Beer kit. I was surprised upon reading the instructions that no boiling was suggested.

Is this safe, or am I taking a massive risk of contracting a nasty infection?

I know others who have complained about the Brewferm Framboise (raspberry) kits, saying they smelled great during the boil but were greatly lacking in raspberry flavor and aroma in the finished product.

Any tips or personal experience with these kits would be helpful.

Also, I purchased a packet of the Belgian white beer liquid yeast (3944?) and was wondering what the temperature range is for this product.

Thanks in advance

Scott

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Date: Thu, 27 Jan 94 14:26:09 EST  
From: Jim Grady <grady@hpangrt.an.hp.com>  
Subject: High O.G. culturing

Jim Busch writes in HBD #1335:

> No!!!!!! Never , ever culture from a high gravity beer. The upper end "rule  
> of thumb" is 1.060.

What is the reason for this rule? Is it because the yeast will tend to become overattenuative? I brought some "Verboden Vrucht", brewed by Hoegaarden, back from a business trip near there and was planning on using the yeast from the bottom of the bottle. Verboten Vrucht is 9% a.b.v. so I'm pretty sure the O.G. > 1.060! I have no clue as to whether this is just a bottling strain or the fermentation strain.

- - -

Jim Grady  
grady@hp-mpg.an.hp.com

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Date: Thu, 27 Jan 94 12:57:53 MST  
From: abirenbo@redwood.hac.com (Aaron Birenboim)  
Subject: Coors SpringBock???

As i sleepily aroze from slumber this morning I cought part of a story on local TV news. Some journalist in his 50's was giving a very sophomoric report on the beer industry in relationship to a new coors specialty product. I believe he mentioned "Coors Spring bock". Anybody know about this?

My HB club may be planning a trip to coors. perhaps we can find out when we talk to their representatives.

Also... any comments on miller amber ale? miller velvet stout?

aaron

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End of HOMEBREW Digest #1336, 01/28/94  
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Date: Thu, 27 Jan 94 13:13:34 MST  
From: abirenbo@redwood.hac.com (Aaron Birenboim)  
Subject: Breckenridge brewing

Mark Bunster (mbunster@hibbs.vcu.edu) wrote:  
>Breckenridge seems to be a new micro (12,500 barrels a year--what's the limit  
>at which a place becomes a mini?) that's contract brewed in Denver, and the  
>IPA is ugly. Thin color, some off smell (sour, almost rancid but not in a  
>spoiled kind of way, if that makes sense), and strange taste. No head either,  
>but I seem to recall that's hard for an IPA. If it was spoiled I might feel  
>better, but I don't think it was--it was just not good. Any other experiences  
>with other styles from this brewer?

Well... breckenridge started as a pub at a ski resort (in Breckenridge CO).  
To the best of my knowledge, it was started by venture capitolists...  
not the dream of a brewer. They still have the original pub, where  
they brew right behind the bar IN THE OPEN. No seperate brewing  
facilities kept hospital clean.

As they grew, they opened a pub which happens to be right by the new  
CO Rockies stadium. They brew for bottling at this pub location.  
Once again, the brewing facilities are near the kitchen and open to the  
air of the pub. The bottling line is seperated from the dining hall  
only by a "devider" which does not reach the roof. Seeing this,  
infection seems likely.

Yes, i've had the beer. it all seems off. I cannot say "infection" for  
sure, but it seems likely. Even without off flavors, the beer seems  
to lean toward the banal side. Cryin shame that such a wonderful pub  
location (by the ball park) is going to waste.

I'm absolutely astonished to see that these guys are actually  
marketing their stuff out of state!!!

aaron

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Date: Thu, 27 Jan 1994 15:28:26 -0500 (EST)

From: Jim Busch <busch@daacdev1.stx.com>

**Subject: Yeast for Bitters**

> From: npyle@n33.stortek.com

> >Yeast: Wyeast London, Youngs, Fullers cultures.

>

> Why the London? This is not a flame, I'm just curious. London is famous for

> its porters, whereas the good bitters are from Burton-on-Trent and scattered

> parts, no? I would assume that the British ale yeast would be best for

> bitters (and best bitters). Of course, this is assuming that Wyeast's naming

> scheme is something more than random choice of names (bad assumption?).

Well, I wasn't trying to cover the entire spectrum. Certainly the British yeast would be fine. I actually don't have much current experience with these Wyeasts, so I am going back a bit. Doesn't London give a slight "woody" character to the beers? I really like this in a bitter. Certainly London historically was known for its porters, but I loved the Youngs and Fullers bitters, as well as bitters brewed south of London. The Larkins brewery strain gave excellent results, relatively clean but slight woody character, great performer, top cropper... My current bitter would be the real thing if I hadn't used American ale yeast... As for the bitters brewed north, that's another trip :-).

Best,

Jim Busch

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Date: Thu, 27 Jan 1994 16:01 EDT

From: MICHAEL@ROO.FIT.EDU

**Subject: Remove me from your mailing list.**

> Please remove me from your mailing list.

>

> Thank you.

>

> michael@roo.fit.edu

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Date: Tue, 25 Jan 94 16:21:11 EST

From: sdlsb.dnet!73410%sdllcc@swlvx2.msdlcc.com (Carl Howes)

**Subject: hop filtering / stout**

The two major categories of response to my hop removal query were pour through a kitchen strainer and siphon using a stainless or copper scrubbing pad on the kettle end of the hose. I have not yet tried the latter but had problems with pouring three gallons of concentrated wort in any kind of a controlled fashion. One suggested whirlpooling to create a pile of hops and cold break in the center of the pot and siphoning from the edge. This will have to wait until I get a bigger pot - three ounces of hop flowers (from plugs) fills about a third of my current boiling pot.

PBrooks asked about my fermentation temperature. Since I am very pleased with the results on this batch, here is the recipe which I dubbed Krakastouta after my airlock went flying about 40 hours after pitching.

2# Pale malt  
1# Flaked barley  
0.75# Crystal malt  
1# Roasted barley  
7# M&F light DME  
2 oz Chinook (12.5 A)  
Wyeast #1084 Irish Ale

Mash pale malt and flaked barley at 156-160F for 1.5 hours. Steep crystal and roasted barley for 45 minutes after raising to 160F. Sparge. Raise to 180F and add extract. Raise to boiling and add hops. Boil for 90 minutes to drive off hop aromatics. Strain into carboy and top off with water. Pitch yeast from swelled package and shake well. O.G. 1.067, F.G. 1.017. Bottled with 3/4 cup of corn sugar and conditioned at room temp for a month. Fermentation and conditioning were both at 65-70F.

My target was Guinness and aside from deciding not to try duplicating the sour note this got closer than I had any reason to expect. This makes an excellent dry stout IMNSHO.

Carl  
73410@sdllcc.msdlcc.com

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Date: Thu, 27 Jan 94 18:45:51 "PST  
From: Mike Dix <mdix@dcssc.sj.hp.com>  
Subject: Stanford machine down?

I have been trying to retrieve archive files from sierra.stanford.edu for a couple of days now without success. Previously, it has worked like a good thing. Is the machine down, overworked, etc?

Thanks,

Mike Dix

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Date: Fri, 28 Jan 94 01:15:10 EST

From: nr706@aol.com

**Subject: bottles**

Has anyone recently sung the praises of Joseph Huber Brewing in Monroe, Wisconsin? Their beer is available in the Chicago area in returnable bottles for less than \$7 a case. While the beer is at best drinkable (I prefer their Rhinelander brand to their Huber), the bottles seem strong, and the labels soak off easily. Can anyone else cite a better source of bottles for their homebrew?

BTW, not associated with Huber, just a satisfied/impressed customer.

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Date: Thu, 27 Jan 94 22:56:34 PST  
From: rdante@icogsci1.UCSD.EDU (Richard Dante)  
Subject: pitch yeast before or after oxygenation?

Is there a reason to pitch yeast after one's thru fiddling with the wort (finish siphoning, oxygenation, etc.)? I just pour my yeast in while my wort siphons thru my counterflow chiller and then I do the carboy twist for a bout a minute to oxygenate (should I dance with my carboy longer then this or am I oxygenating it plenty?) Just about everything I read suggests that people usually pitch their yeast after they shake their wort. What's wrong with shaking the wort with the yeast?

BTW I usually get bubbling within 6 hours and crap burping out my blowoff tube within 12.

Rick Dante  
rdante@ucsd.edu

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Date: Thu, 27 Jan 94 14:16:00 -0800  
From: jim.king@kandy.com (Jim King)  
Subject: Homebrew Digest #1335 (J)

In answer to the questions about cooler mashing:

H>I predict this will be the start of an interesting discussion on Cooler  
H>Tun practices. It reminded me of a question that I asked our brewshop  
H>Seichert, and that is "How deep can/should the grain bed be?" His answer  
H>one half of the shortest cross sectional dimension. For example, in a  
H>high cooler, the maximum grainbed depth should be 7 inches.

I use a 52 quart cooler, and have filled it more than half way (for a  
REALLY dark barley wine.) I turn my tubing with the slits downward so  
that the weight of the grain cannot aid in clogging any slits. Plus,  
there are 4 PVC pipes with slits on the bottom, so even if a few get  
clogged, the sparge will not get stuck.

BTW, I too have had no problem with temperature loss during the mash.  
I lose about 15 degrees from the strike temperature when adding the  
water to the grain, but less than 5 degrees over a mash, even if it  
takes 2 hours. I usually strike at 170, making the mash about 155.

-----

Date: 28 Jan 94 14:00:39 SAST-2  
From: "Cliff Dominy" <CLIFF@micro.uct.ac.za>  
Subject: Crystallized Malt etc.

I am a novice brewer, who as recently been given 1.5kg of crystallized malt. Can I treat this as I would a malt extract, or does it require an amylase step in order to break down the carbohydrates further ? One other question : What are finings - and when does one add them to a brew?

Many thanks

Cliff Dominy

```
|~~~~~|                (^)____(^)  
| Cliff Dominy  cliff@micro.uct.ac.za |      (O^O)  
| Fax : 27 21 650 - 4023 |-----ooO--(*)--Ooo---  
| |-----|-----|-----|-----|-----|  
~~~~~|-----|-----|-----|-----|-----|  
|-----|-----|-----|-----|-----|  
|-----ooO-----Ooo---  
      ~~          ~~
```

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Date: Fri, 28 Jan 94 13:42:01 +0100  
From: perpete@inbr.ucl.ac.be  
Subject: about Lambic and Gueuse

Last week, somebody has requested informations about Lambic.  
I have reply once time but I didn't find the E-mail adress.  
Please, may you send a mail for I answer you.

Thanks  
PERPETE Philippe.  
Laboratoire des industries et technologies brassicoles.  
INBR - U.C.L.  
Place croix du sud, 2; bte 7  
1348 LLN  
010/47 87 62

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Date: Fri, 28 Jan 1994 09:48:24 -0500 (EST)

From: LUKASIK\_D@sunybroome.edu

**Subject: Jim Busch Where Are You?**

Can anyone out there (Jim?) give me an internet address for Jim Busch? I have tried to contact him several time at "busch@daacdevl.stx.com" and have gotten the mail back as undeliverable? I would like to "talk" directly rather than use up band width on the HBD and he has written several things that would directly impact my brewing, etc.

TIA

Doug. (Internet: Lukasik\_d@sunybroome.edu)

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Date: Fri, 28 Jan 94 09:47:30 EST

From: 28-Jan-1994 0911 -0500 <ferguson@zendia.enet.dec.com>

**Subject: Coors and specialty beers**

The Wall Street Journal recently (this week) had an article on the business of the big breweries in the US. The article mentioned that Coors is planning on rolling out 3 new brews in '94:

Spring Bock (for the spring)

A wheat brew (summer)

Octoberfest (fall)

JC

---



>  
> >Additionally, it is my belief that slants/plates can last longer as a  
> >stable culture than a liquid culture.  
>  
Plates that undergo temperature changes are going to respire and possibly  
suck  
in contamination. I keep liquid yeast stored @ 28 degrees F in surplus  
> vacutainers (test tubes with septa stoppers so you can add and remove yeast  
> and maintain sterility), as well as other vessels with hypodermic septa  
> attached. These cultures last for months between restarting. Adding  
glycerine  
> to the liquid will allow you to further reduce the temperature and increase  
storage life. Being under liquid at low temps reduces exposure to O2. Many  
of  
my microbiologist acquaintances store liquid yeast in this manner just like  
they  
> do in their labs.

I believe the Lab floks are much more likely to store slants under -70C ,  
or somewhere way down there....Reculturing frequencies of 6-12 months are  
still advisable. Plates are definetly less stable media, they are for  
short term storage/selection of strains to be looped into the slant.

>  
> >Due mainly to the fact that the  
> >medium is solid, therefore nutrients will diffuse to the culture in a  
> >slower fashion  
>

I am not aware of nutrients diffusing thru chilled agar at any appreciable  
rate  
(I would welcome any citations), most organisms try to grow across agar to  
get  
to nutrients. The so called unfermentables can be utilized, at much slower  
rate.

Right, it is the reduction of the rate of metabolism of the cell that  
increases  
the shelf life.

>  
> sterilized with this. I have autoclaving trays, but aluminum foil will work  
nicely for wrapping the tools. The biggest hassle for me as a cultivator was  
to construct a glove box, and buying a high end pressure cooker - suplus  
places  
abound with the rest of the toys.

John Mallett, brewmaster at Old Dominion, wrote a good article in the New  
Brewer magazine showing how a simple UV light sanitary glove box can be  
constructed, including parts numbers. The main cost is around \$24 for  
the UV bulb.

ONe of my main concerns with packaged yeast is shelf life. If the yeast  
is stored away from a nutrient source, it eventually will experience glycogyn  
depletion, which results in less than optimum sterol synthesis. The simple  
remedy is to feed the yeast.

>  
> Subject: High O.G. culturing  
>  
> Jim Busch writes in HBD #1335:

>  
> > No!!!!!! Never , ever culture from a high gravity beer. The upper end  
"rule  
> > of thumb" is 1.060.  
>  
> What is the reason for this rule? Is it because the yeast will tend to  
> become overattenuative?

OK, except for high gravity Belgian strains :\_) Is Verboden Vrucht bottle conditioned? Since the Belgian strains are pretty hard to come by, you can do some very small test ferments, and if the results are positive, go with the strain. I believe higher ABV levels can lead to mutations, and a thinning of the cell wall (is this right??). I gotta ask my yeast doctor.

> Subject: Coors SpringBock???

I have heard that Coors will have several seasonals: Spring Bock/Maibock, Weizen, Maerzen, and that Winterthing.

Grateful fermenting,

Jim Busch

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Date: Fri, 28 Jan 1994 11:44:07 -0500 (EST)

From: bickham@msc.cornell.edu

**Subject: Calories and alcohol from homebrew**

This topic has come up a number of times, so I've written a relatively short Fortran program based on various formulas George Fix has posted on this subject. The output of the program is three tables showing the percent alcohol, calories, and percent calories from alcohol as a function of the original and final apparent gravities. I'll also send a copy of this to the homebrew archives at sierra.stanford.edu. Any flames on my using Fortran code will be forwarded to /dev/null ;-)

Here it is:

c This program calculates the caloric content of homebrew using the  
c formulas posted to the Homebrew Digest by George Fix.  
c Written by Scott Bickham (bickham@msc.cornell.edu)

```
double precision a(10),og,re(10),fg(10),oe(10)
double precision ae(10),cal(10),pfa(10)
integer i,j
open (unit=11, file='alc.dat',status='new')
open (unit=12, file='cal.dat',status='new')
open (unit=13, file='pfa.dat',status='new')
```

c  
c Loop through the original and final apparent (measured) gravities. The  
c increments, and starting and ending values can be changed as needed.  
c

```
do 5 j=1,10
    fg(j)=1.004 + j*0.002
```

5 continue

c  
c Identify and label the columns in the tables  
c

```
write (11,*) "                               Percent Alcohol by Weight"
write (11,*) "    "
write (11,*) "                               Final Gravity"
write (11,300) "  O.G.",(fg(j),j=1,10)
write (11,*) " -----"
```

z-----"

```
write (12,*) "                               Calories"
write (12,*) "    "
write (12,*) "                               Final Gravity"
write (12,300) "  O.G.",(fg(j),j=1,10)
write(12,*) " -----"
```

z-----"

```
write (13,*) "                               Percent of Calories from Alcohol"
write (13,*) "    "
write (13,*) "                               Final Gravity"
write (13,300) "  O.G.",(fg(j),j=1,10)
write (13,*) " -----"
```

z-----"

```
do 10 i=1,20
```

```

do 20 j=1,10
    og=1.030 + i*0.002
c
c The next two lines use the factor of 4 formula to convert from hydrometer
C readings to degress Plato
c
c     oe(j)=(og-1.00)*1000.0/4.0
c     ae(j)=(fg(j)-1.00)*1000.0/4.0
c
c These use a quadratic fit to the Plato tables for better results
c
c     oe(j)=668.72*og -463.37 -205.347*og*og
c     ae(j)=668.72*fg(j) -463.37 -205.347*fg(j)*fg(j)
c
c Calculate the real extract from the original and apparent extracts,
c then find the calories and percent alcohol by weight
c
c     re(j)=0.1808*oe(j) + 0.8192*ae(j)
c     a(j)=(oe(j)-re(j))/(2.0665-0.010665*oe(j))
c     cal(j)=(6.9*a(j) + 4.0*(re(j) - 0.1))*3.55*fg(j)
c
c The percent of the calories from alcohol is given by:
c
c     pfa(j)=100.0*6.9*a(j)/(6.9*a(j) +4.0*(re(j)-0.1))
100     format (1f7.3,10f7.2)
200     format (1f7.3,10f7.1)
300     format (1a7,10f7.3)
20     continue
       write (11,100) og, (a(j),j=1,10)
       write (12,200) og, (cal(j),j=1,10)
       write (13,200) og, (pfa(j),j=1,10)
10     continue
end

```

---

Date: Fri, 28 Jan 1994 09:04:53 -0700

From: Jim Doyle <jgdoyle@uci.edu>

**Subject: RE:CO2 in priming**

I saw this bit of advice in today's HBD, and thought I should throw in a bit of my own...

>"Prior to transferring wort, whether into secondary or bottling carboy,  
>a small piece of dry ice in the empty carboy will fill it with CO2 and  
>prevent any oxidation from agitation."

I would warn that *\*some\** dry ice contains benzene which is classified as a carcinogen (class 2). As a buyer for a university, this has come to my attention in the past...

I won't venture to say that small amounts of dry-ice-induced-benzene will turn your homebrew into cancer causing swill or anything, and we must remember that "without chemicals-life itself would be impossible"!!

That's about enough from me...

jgdoyle@uci.edu

-but my friends call me Chance

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Date: 28 Jan 94 14:02:44 EST  
From: Peter Rust <73552.2074@CompuServe.COM>  
**Subject: Brewcap**

In response to:

>>Date: Sat, 22 Jan 1994 15:44:33 -0400 (EDT)  
>>From: RADAMSON@delphi.com  
>>Subject: Albany, NY fest & BrewCap  
>>New to me is the BrewCap contraption. I'm hesitant to use it, fearing 5 gal throughout my carpets.  
>>If anyone has any experienced tips for using this thing, please pass along. I admit I'm very  
>>curious about it and sounds like a good idea, but I'd like to get all the angles beforehand, and  
>>the bad experiences second-hand. Thanks.

I purchased a brewcap several months ago after getting positive email on the item from another forum but would not recommend it. The device is supposed to allow you to do the primary and secondary ferments and bottle priming all in one carboy without transferring the beer. I found the device difficult to use, extremely time consuming and not worth the effort for the following reasons.

1. It does not leak but I was unable to get the blowoff to effectively work its way out of the blowoff tube. The inverted carboy is wide at the top and the blowoff tended to stick to the sides, the top and float all around the opening of the blow off tube. I tried changing the level of the tube but this did not help. The directions indicate that you have to rotate the carboy several times a day in order to keep the foam from sticking to the glass!
2. The tube on the bottom was designed to collect the yeast sediment but it was way too small to do this properly. As the yeast started to settle out, you could withdraw some yeast but as the sedimentation rate increased the tube would clog at the bottom of the inverted carboy.
3. You can add priming sugar to the beer with the brewcap but there is no way to mix the solution without disturbing the scum stuck to the sides/top and if all of the yeast was not filtered out this will drain into your bottles.

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Date: Fri, 28 Jan 94 13:10 CST

From: korz@iepubj.att.com

**Subject: Brewferm**

Scott writes:

>I just finished by third batch of brew and purchased a Brewferm Wheat Beer  
>kit. I was surprised upon reading the instructions that no boiling was  
>suggested.

>Is this safe, or am I taking a massive risk of contracting a nasty infection?

>I know others who have complained about the Brewferm Framboise (raspberry)

>kits, saying they smelled great during the boil but were greatly lacking in

>raspberry flavor and aroma in the finished product.

After tasting the Brewferm Kriek [sic] kit made with a boil, I decided to try making it without a boil as it says in the instructions. Instead of adding corn sugar as directed, I used two cans in a 5-gallon batch (note: VERY EXPENSIVE!).

I brought 4.75 gallons to a boil, turned off the heat, added the extract, stirred, chilled, aerated, put it in a carboy, pitched Wyeast London Ale #1028, etc., etc.

The result: no infection (after a year in the bottle, even) but the flavor was very disappointing. Very little cherry flavor, even at double the normal usage. It's drinkable, not remotely anything like a real Kriek, but for the money (\$17.00/can -- \$34 for this batch!), it was a bust. I suspect that the Framboise [sic] may be

I've never made, but have tasted some of the other Brewferm Kits. There are some interesting flavors there, but I think that the Kriek [sic] kit was not worth the money I paid for it.

Al.

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Date: Fri, 28 Jan 94 15:15:16 EST  
From: Dan deRegnier <YC06@MUSIC.FERRIS.EDU>  
Subject: Another question about dry hopping

Hello all--

I still consider myself a rookie (7 batches) and would like to improve the quality of my brew. I have been following the thread of dry hopping. My next batch is going to be a czech pilsner. Is it appropriate to dry hop this style? If so, with what. I reviewed the hop faq but it doesn't really address what styles of beers are dry hopped and which are not. If it does, I missed it. Where can I get info. on which styles are dry hopped?

I have visited the Grand Rapids Brewing Co., Grand Rapids, MI. I only had time to try the sampler (4 oz. of their 5 styles), but I liked what I had. I am going back to do some more taste test. Anyone else tried it. Anyone else heard of it?

Thanks for your help.

\*\*\*\*\*  
Daniel P. deRegnier, MS, MT (ASCP)  
Ferris State University  
yc06@music.ferris.edu  
yc06@ferris.bitnet  
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Date: Fri, 28 Jan 94 12:15:45 PST  
From: florianb@computer.cna.tek.com  
Subject: rye malt

c-amb@math.utah.edu writes:

> My recipie will be based on the following ratio's:  
> 50 - 60% rye malt

And tlyons@netcom.com (Tom Lyons) replies:

>You will end up with the mother of all stuck runoffs, I'm

I've used rye in many recipes throughout the years. My experience is that you don't even have to use malted rye. You can simply obtain rye berries from the bulk grocery and grind them directly with the other malted grains. However, in this form, only a pound or two should be used in the recipe unless you can compensate with a few pounds of 6-row. Otherwise you will have conversion problems.

The mash will become hopelessly stuck in most circumstances. I remedy this by using a kabob skewer to poke holes in the filter bed. Sometimes, I scrape the top of the filter bed to allow better seepage. This is similar to what commercial brewers do with automatic machinery.

Rye will produce a flavor in pale ale that I can only describe as "pointed." In some recipes it will produce what I call a "dirty-sock" flavor. Imagine taking an old athletic sock that's been buried in a sneaker under a chicken coop (thanks, Hawkeye) for a hundred years, and jamming it in your mouth. That's what I mean. (It's a flavor featured by most of the microbrewed beers here in Oregon.) It's not mold, wild yeast, nor bacteria. It's some wierd combination of chemicals.

Rye also imparts a grayish tone to the color of pale ale.

Good luck on using it. I've never had much luck with it.

An alternative grain is rolled triticale, which I sometimes put into the mash. It also lends a "pointed" flavor that avoids the dirty-sock effect. It is useful in pale ales, light ales, and wheat beer. I recommend only about 1/2 pound per.

Florian

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Date: Fri, 28 Jan 94 15:24:51 CST  
From: hinz@bass.med.ge.com (David Hinz W-641 548-3221 )  
Subject: Whitbread Best Bitter clone?

Greetings, all.

I just returned from a wonderful couple of months in England, and now that I've returned I would like to get a recipe for a clone of Whitbread best bitter. I know the whitbread yeast is available at my local brewing store, so what else do I need? Extract or all-grain would be equally welcome. (no snobbery here!)

Thanks muchly,  
Dave Hinz

PS Not only was the beer fantastic, but the pints in England are 20 ounces, not the wimpy 16 we have here!

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Date: Fri, 28 Jan 94 23:42:33 PST  
From: rdante@icogsci1.UCSD.EDU (Richard Dante)  
Subject: Gott vs. Igloo lauter tuns

Could somebody please enlighten me on the following:

Which is better for mashing, the infamous Gott 5 gallon cylinder or the Igloo version of the same thing?

I vaguely remember mention that the plastic Gott/Rubermaid uses handles heat better than Igloos but I'd like some confirmation. I'm getting fed up with the mediocre brews I've been making from \$1.70/lb bulk Alexander's extract and am slowly gathering supplies for all-grain (just plunked down \$42.50 + a whopping \$16 S&H for a 15.5 gal straight sided keg brewkettle from BCI). Right now everybody seems to be out of Gott coolers until spring (Sears, Kmart) but the local Costco has 5 gal Igloos for \$17 or \$18. Should I look around some more for a Gott or wait until the stores start stocking them or should I just buy the Igloo? I might brew a few batches of meads and I still have 6# of pale extract I need to brew so I'd rather wait if consensus is that Gott coolers are better than igloos.

Thanks for helping me begin my move to the joys of all-grain brewing :)

Rick Dante  
rdante@ucsd.edu

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End of HOMEBREW Digest #1337, 01/29/94

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Date: Fri, 28 Jan 94 14:44:00 -0800  
From: jim.king@kandy.com (Jim King)  
Subject: homebrew buzz

H>I have heard a few people talk about using cannabis in place of finish  
H>hops. And also that either the flavor or the effect could be achieved  
H>depending on methods used. Does anybody have any suggestions?

Since the hop plant and the cannabis plant are closely related, it  
would probably give you something that wouldn't be radically different.  
In fact, they even smell similar. OTOH, since cannabis is illegal in  
America, you probably won't see many people trying this, or admitting to  
it even if they did. If you go to Amsterdam and try this, let us know  
the results. <grin>

-----

Date: Sat, 29 Jan 94 7:36:41 EST  
From: Jim Grady <grady@hpangrt.an.hp.com>  
Subject: Re: brown malt

Randall Bowen asks about brown malt in HBD #1336. According to Terry Foster in his book "Porter," brown malt is no longer made. It was a "high-dried" malt but was not as dark as modern high-dried or roasted malts. It had enough diastatic power to be the main malt in a porter. It fell out of favor with the increased use of the hydrometer; brewers learned that although it was cheaper per pound than pale malt, the extract efficiency was not nearly as great. Once this was learned, brewers shifted to pale malt as the workhorse with caramel and darker roasted malts added for flavor and color.

- - -

Jim Grady  
grady@hp-mpg.an.hp.com

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Date: Sat, 29 Jan 94 14:52:37 GMT  
From: Conn Copas <C.V.Copas@lut.ac.uk>  
**Subject: Re : yeast culturing**

Streaking yeast out holds some traps for the unwary which have not been given sufficient publicity, IMHO. In particular, I'm dubious about being able to identify visually anything but gross contaminations, such as mould and bacteria. It's easy to pick a single colony and grow up a perfectly pure culture of wild yeast. Two morals here: (a) it can be a good idea to make up multiple rather than single starters from plates, and (b) as Jim Busch says, tasting provides the ultimate test.

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Date: Sat, 29 Jan 94 08:27:43 PST  
From: "John Hutchinson " <jhutchin@us.oracle.com>  
Subject: Read Ale

HDB Readers I several unrelated brewing questions:

1. Could someone send me or post a good Red Ale (like Killians by Coors) and what makes it red? Hopefully not red food dye!!
2. Has anyone used or ordered any equipment from 'pico-Brewing Systems Inc.' in Ypsilanti, MI? I faxed a request to the number advertised in 'Zymurgy' Fall 1993 but have not received a response.
3. Has anyone used the "Ultimate Fermenter" as advertised in the same issue of Zymurgy. It is being sold by The Brewery and has an airlock and spigot at the bottom. Is it worth \$29.95 usd?

John Hutchinson  
214.401.5777  
Dallas Consulting Office

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Date: Sat, 29 Jan 94 08:33:51 PST  
From: "John Hutchinson " <jhutchin@us.oracle.com>  
**Subject: Texas Brew Pub Laws**

Texas HBD Readers

Not being a true Native Texan, could anyone suggest how I can get a laymans copy and interpretation of the revised Brew pub laws and liquor licensing laws.

John Hutchinson  
214.401.5777 work voicemail

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Date: Sat, 29 Jan 94 14:16:41 EST

From: jerryb7595@aol.com

**Subject: Kolsch recipe**

To the person (cannot remember who) who was looking for some good Kolsch recipes.

Here's a good looking one sent to me by John (bruticus@hebron.connected.com).

Looks tasty, probably is, although the lucky West Coast devils probably get some mighty nice hops to put in there.

\*\*\*\*

Hey Jerry, Got a great recipe for you. Sorry it took so long.

Ingredients for 12.5 gallons: 18 lbs 2 row pale malt, 9 lbs wheat, 3 oz Hallertauer hops for 60 min and 2.5 oz hallertauer hops for 15 min after boil is completed.

MASH- 140 degrees for 30 min, raise to 153 until conversion is complete. Sparge with 170 degree water, Bring to boil and add 1st hops, after a 60 min boil shut off heat and add 2nd hops, let sit for 15 min then begin cooling. Here comes the critical part of making a good Kolsch- Ferment at 65 degrees for 3 days, raise to 70 for diacetyl rest for 1 day. Then drop temperature 10 degrees a day until you reach 30 , hold 30 for 10 days, and then I kegged. I put 5 gal in a keg at 50 degrees and began dringing good beer, the other 7.5 gal was kegged and lagered for another 2 wks, then I drank super brew. I used a good Kolsch yeast from Siebol Inst, but wyeyeast has an excellant yeast for this brew. My OG was 1.041 and finished at 1.009, IBU's were 14 with a color of SRM 3.5 Irish moss helps clear it up also. Hope yu enjoy it as much as I do. Post this if you like.

John Sec/Trea for life

Y.E.A.S.T. Yakima Enthusiastic Ale And Stout Tasters

\*\*\*\*

Happy brewing!

Jerry Brown (jerryb7595@aol.com)

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Date: Sat, 29 Jan 1994 14:40:20 -0500 (EST)

From: WESTEMEIER@delphi.com

**Subject: Brown malt**

rlbowen@ingr.com asks:

> My question concerns the "brown malt". What does this term refer to?

Brown malt is no longer made commercially, but was the predominant malt available a couple of hundred years ago in England.

You will have to make your own, but it's not too difficult.

Here is how I make it:

Take ordinary pale ale malt, and spread it on a cookie sheet no more than about one-half inch (1 cm) in depth.

Put it in the oven (a convection oven is best, but an ordinary oven will do a decent job) at 45 minutes @ 230 !F to dry it out.

Then 45 min @ 300 !F, followed by 15 min @ 350!F, then turn off oven and allow it to cool down. You now have pretty authentic brown malt.

By the way, this information (and much more) is available in the book "Old British Beers," published by the Durden Park Beer Circle.

My understanding is that a new printing has recently been made, so it may be available again. Perhaps Geoff Cooper could provide more information on how to obtain a copy. Geoff?

- -- Ed Westemeier  
- -- Cincinnati, Ohio  
- -- westemeier@delphi.com

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Date: Sat, 29 Jan 94 18:14:22 EST

From: steevd@aol.com

**Subject: Checker pH Meter**

Has anyone bought one of those Checker brand pH meters advertised in Zymurgy? They seem like an incredible value at less than 40 bucks, considering they have a double offset and a resolution of 0.01 pH units. What I'm really trying to find out is: are they relatively sturdy; are they accurate to within at least 0.1 pH units; do they hold their calibration well? Any comments will be appreciated.

Cheers!

Steve Daniel, League City, Texas

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Date: 30 Jan 94 00:12:52 GMT  
From: fswa/S=S.HOLZMAN/OU1=R08A@mhs.attmail.com  
**Subject: Forwarded: Travel advice desired**

Content-Type: text  
Content-Length: 0000000052

From: Steve Holzman:R8

Date: ## 01/29/94 20:12 ##

**Subject: Forwarded: Travel advice desired**

Content-Type: text

Content-Length: 0000000871

From: Steve Holzman

Date: ## 01/29/94 19:57 ##

I'm leaving that Great Beer Wasteland (Georgia) and heading to that

**Subject: Forwarded: Travel advice desired**

Shreveport-Dallas-Oklahoma City-Amarillo-Albuquerque(hope, I don't take any wrong turns like Bugs always does)-Flagstaff-Barstow-SF-Eureka-Portland. I've got the Guide to Brewpubs (west) but was wondering if there are any places along the way that any self-respecting beerophile just shouldn't miss. I remember an afternoon in Shiner, TX - a great small town, a decent bock, and of course the factory where newspaper machines are made. I know that this isn't RESTAURANT-L, but if anyone knows of any great local restaurants, I'd appreciate the tip. Thanks in advance  
Steve (my dad sold Schlitz for a living but I still love him) Holzman  
fswa/s=s.holzman/ou=r08a@mhs.attmail.com

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Date: Sat, 29 Jan 1994 17:12:27 -0500  
From: jeclark@bullwinkle.ucdavis.edu (James Clark)  
Subject: rude call/cannabis/salty flavor?

sorry, i'm too lazy to look at my back issues of the hbd to see who asked these questions, but here are some answers:

someone wrote in about a rude phone call by a guy named mark rizzo to a friend of his at a homebrew supply shop. this sounds like a jerkey boy prank. the jerkey boys are guys from n.y. who record their prank calls. they are pretty popular among the younger generation here in california. i don't know if this was an actual jerkey boy or just someone trying to be cool, but i doubt they will call this, or any other shop, again: i've heard one of their tapes and the calls seem to be pretty random.

someone else asked about using cannabis instead of finishing hops. i guess it would work, since hops and cannabis are closely related, but why would you want to do this? THC is not water soluble (although it is alcohol soluble) so if you are trying to make a beer that will get you high, it won't work. maybe the flavor will be different, but i seriously doubt it is worth the extra cost and risk.

lastly, i have a little question:

my latest batch of homebrew has sort of salty flavor to it. you can only taste it if you are looking for it, so i think it is just a combination of the strong malty flavor and all the hops i put in. (i dry hopped for about 10 days with about 1/2 oz. of 7.2% alpha willametes. has any one else had this problem, and if so, am i right about the source?

thanks in advance.

--james clark

p.s. i disagree with the person who stated that you have to acquire a taste for belgian beers. the first time i tried a cellis white i absolutely loved it.

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Date: Sat, 29 Jan 1994 20:10:51 -0600  
From: bliss@pixel.convex.com (Brian Bliss)  
Subject: Breckenridge brewery

abirenbo@redwood.hac.com (Aaron Birenboim) writes:

> Well... breckenridge started as a pub at a ski resort (in Breckenridge CO).  
>To the best of my knowledge, it was started by venture capitolists...  
>not the dream of a brewer. They still have the original pub, where  
>they brew right behind the bar IN THE OPEN. No seperate brewing  
>facilities kept hospital clean.

...

>Yes, i've had the beer. it all seems off. I cannot say "infection" for  
>sure, but it seems likely. Even without off flavors, the beer seems  
>to lean toward the banal side. Cryin shame that such a wonderful pub  
>location (by the ball park) is going to waste.

...

> I'm absolutely astonished to see that these guys are actually  
>marketing their stuff out of state!!!

I was there just a month ago. I love the beer - when it's fresh.  
esp. the stout. perhaps you got ahold of an old batch. the bottles  
say "keep refrigerated", and of the liquor stores that had it kept  
it cold. perhaps you're not getting the good stuff. perhaps the  
reason it's not stable is just what you pointed out.

bb

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Date: 29 Jan 1994 22:02:18 -0800 (PST)  
From: Jay Lonner <8635660@NESSIE.CC.WWU.EDU>  
Subject: How to unstick a stuck fermentation

In true karmic fashion, I skimmed over the recent thread on stuck fermentations and am now faced with one myself. Couldn't find an answer in any of the faq's at sierra.stanford so I turn to the group for help.

The situation:

I'm brewing a stout using Wyeast #1084 Irish. Chilled wort to 70 (or so) degrees prior to pitching the yeast from a 1-quart starter. OG was 1.052, fermentation temperature is 64 plus or minus 4 degrees. Within 10 hours there was vigorous fermentation; after four days I was getting one pop from the airlock every 80 seconds. Trusting Miller, I racked to the secondary, only to find that SG was at 1.032. Four days later SG is 1.030, and while there is still evidence of fermentation it is pretty meager (one pop from the airlock every 90 seconds or so). The recipe is Papazian's Toad Spit Stout, and FG is supposed to get down around 1.015.

So which of the following is my best course of action?

1. repitch using my backup Munton & Fison's dry yeast
2. aerate beer and stir up settled yeast (and what risks do I run in doing this?)
3. add yeast nutrient (and which kind? Ammonium phosphate or the spent yeast cell stuff?)
4. mellow out and wait two more weeks just to see what happens.

Next time I'm getting a bigger primary so I can aerate the hell out of the wort prior to pitching (kind of hard to get much swooshing action in a 5 gallon carboy filled almost to the neck).

Anyway, thanks in advance for any advice.

Jay.

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+-----+
+
| Jay Lonner                8635660@nessie.cc.wvu.edu / jlonner@carleton.edu
|
| Bellingham, WA           "My right hand technique sucks." -- Slash
|
+-----+
+
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Date: 30 Jan 94 00:11:43 MST (Sun)  
From: rcd@raven.eklektix.com (Dick Dunn)  
Subject: priming (one more bit) and Breckenridge

Somebody sent me a note about my "weigh, don't measure" minidiatribe, pointing out that in the end I'd not said what quantity of priming sugar to use. The easy answer, of course, is "it depends"...

A good starting point, roughly equivalent to the "3/4 cup" rule of thumb, is 4 oz of dextrose by weight for a 5-gallon batch (all US measure). That puts you in the right ballpark, from which you can adjust up or down for a particular recipe. As long as you've really fermented out, it shouldn't overcarbonate.

I forgot to mention one more factor against use of volume measures for sugar: weight/volume varies with grind. For example, "powdered" (confectioner's) sugar is ~ 3.25 oz for 3/4 C loose-packed; granulated sugar is 5.5 oz for the same volume. Typical dextrose for priming is midway between these two.

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Breckenridge Brewery: I have to agree with the recent criticisms in HBD. They're not what I'd call the best examples of Colorado's breweries, to put it kindly, and the trouble does seem to be in handling/bottling the beer. We had noted this early on, that the beer in the original brewery (up in the kingdom of Breckenridge) was far better than the first bottles that showed up down here. Since we're only an hour or so away, it didn't seem like it should have been so difficult to get decent beer here. I'd thought of problems like this as homebrewer's problems, not commercial ones.

mbunster@hibbs.vcu.edu (Mark Bunster) commented:

> Breckenridge seems to be a new micro (12,500 barrels a year--what's the limit  
> at which a place becomes a mini?) that's contract brewed in Denver,...

They're not new. The original brewery in Breckenridge has been there for several years. It's not contract-brewed, again because they really did start out in the town from which the brewery takes its name, although at this point it seems like the Denver tail is wagging the Breckenridge dog.

> IPA is ugly. Thin color, some off smell (sour, almost rancid but not in a  
> spoiled kind of way, if that makes sense), and strange taste...  
> ...Any other experiences with other styles from this brewer?

We've had three of them (IPA--which is actually nothing like an IPA; stout; something else that must have been awfully memorable;-) here at parties recently. None of them stood up to the other local micros; in fact they've been quite disappointing. The stout was the least annoying. There seems to be a style which imparts color without body--e.g., the stout is opaque but thin (!?!).

abirenbo@redwood.hac.com (Aaron Birenboim) added:

> To the best of my knowledge, it was started by venture capitologists...

Was this true from the start? The initial brewplace seemed like it was run by a bunch of DeadHeads; I think they still have a subtle lightning-bolt (not 13-point) reference to that on the label. Gosh, I'd really like to know that it was all just a front and there's been big money behind them all along--hey, we need some local Koch-like scandal, something better than Coors dumping old beer into Clear Creek!

[the Denver brewery]

> Once again, the brewing facilities are near the kitchen and open to the  
> air of the pub. The bottling line is seperated from the dining hall  
> only by a "divider" which does not reach the roof. Seeing this,  
> infection seems likely.

I wonder how much this matters. What sorts of infection are likely? I've seen various micros which are...well, perhaps not open to a kitchen, but not exactly clean-room character, and located in industrial districts. It would seem that it matters most if you get actual exposure to air once you're into cool wort and fermenting. I'm not saying Aaron is wrong, but only that I wonder if this is enough to explain their shortcomings.

> Yes, i've had the beer. it all seems off. I cannot say "infection" for  
> sure, but it seems likely. Even without off flavors, the beer seems  
> to lean toward the banal side...

Talking from a more local viewpoint (I think), I've not caught \*serious\* off-flavors, but there are definitely things that don't belong. Aaron seems most on-target with the "banal" comment. Those folks could give banality a bad name.

> I'm absolutely astonished to see that these guys are actually  
> marketing their stuff out of state!!!

Hey, man, we keep the good stuff here! Let 'em ship Breckenridge and Rockies; we can get by with Wynkoop and High Country and O'Dell's and Coopersmith's and Berger and New Belgium and Oasis and Walnut and...

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Dick Dunn rcd@eklektix.com -or- raven!rcd Boulder, Colorado USA  
...Mr Natural says, "Get the right tool for the job!"

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Date: Sun, 30 Jan 94 7:42:35 EST  
From: Jim Grady <grady@hpangrt.an.hp.com>  
**Subject: Re: hop filtering**

Carl Howes writes:

> The two major categories of response to my hop removal query were pour  
> through a kitchen strainer and siphon using a stainless or copper scrubbing  
> pad on the kettle end of the hose. I have not yet tried the latter but had  
> problems with pouring three gallons of concentrated wort in any kind of a  
> controlled fashion.

When I did this, I used a sanitized, 1 qt. pyrex measuring cup to scoop the cooled wort out of the brew kettle and pour it through the kitchen strainer (actually I used a nylon straining bag and a BIG funnel). It works quite well - gets you GREAT aeration! I currently use the copper scrubber method with a counterflow chiller although I really cannot say one method is much better than the other - just my preference for now.

- --

Jim Grady  
grady@hp-mpg.an.hp.com

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Date: Sun, 30 Jan 1994 12:42:26 -0500 (EST)  
From: "Tim Tillman (BIO)" <tillman@chuma.cas.usf.edu>  
Subject: Cliff Dominy asks about Crystal lized malt

Chris I think what you have is more commonly refered to as Dry malt  
extract. This is mized in water for wort or used to prime. For priming  
I use 1 - 1.25 cups of DME per 5 gallons.

Tim

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Date: Sun, 30 Jan 94 15:32:33 EST

From: JHENKE@ucs.indiana.edu

**Subject: winemaking**

Can anyone tell me where I can get good winemaking supplies in Indiana? or anywhere else? I've tried several mail-order catalogs which were certainly acceptable, but I'd like to see what I'm buying before I put down my money, if only to better decide which is the product I really want. (There is also a "pig-in-a-poke" factor...)

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Date: 30 Jan 94 15:43:02 EST  
From: "Charlene M. Greene" <72163.2524@CompuServe.COM>  
**Subject: cancellation of subscription**

Please cancel subscription to Homebrew digest asap. Thanks

Sincerely, Char Greene

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Date: Sun, 30 Jan 1994 16:25:44 -0500 (EST)

From: /R=HERLVX/R=AM/U=KLIGERMAN/FFN=KLIGERMAN/@mr.rtpnc.epa.gov

**Subject: archives without ftp**

I do have been having trouble retrieving archives from sierra.stanford.edu. I was able to get the index and help but have sent 4 different requests, and have recieved nothing in over 3 days.

CAn anyone tell me if my syntax is correct:

get homebrew yeast.faq

or

get homebrew/pub/homebrew yeast.faq

or

get homebrew/pub/homebrew/yeast.faq

Are any of these correct or can someone give me an exact example?

Thnks,

Andrew Kligerman

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Date: Sun, 30 Jan 1994 17:22:34 -0500

From: esonn1@cc.swarthmore.edu

**Subject: bottles, praises**

nr706@aol.com wrote about Joseph Huber Brewing as a good beer to buy for the bottles. I've been impressed with a semi-local product called Esslinger. I'm in the Philadelphia area and I buy a case of 16 oz Esslingers for about \$8. The beer is quite light in color, but tastes much better than AB, Miller or Coors (not saying much) and is much more than drinkable. I guess any local brewery which bottles in "bar" bottles (heavy-duty glass which the brewery actually re-uses) would be great for this. The only problem I've found is that the bottles are quite scratched. I really don't care, but you might not want to send such a scratched bottle to a competition.

Eugene esonn1@cc.swarthmore.edu

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End of HOMEBREW Digest #1338, 01/31/94

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Date: 31 Jan 94 12:44:18 UT

From: "Haber Justin "

**Subject: Fixing thermometers**

I missed the original post, but I assume the questioner's mercury is no longer contiguous. I have solved this problem numerous times by gently HEATING the bulb (usually with a flame) until the mercury fills the entire tube and enters the expansion reservoir at the top end of the tube. Allowing the thermometer to cool slowly should return it to its original state. I have found that it is easier to reach the high end of the scale than the lower. Do not hold the bulb directly in or on your heat source, and apply only enough heat so the mercury just begins to enter the expansion reservoir.

Justin Haber  
justin.haber@gtepsc3.sprint.com

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Date: Mon, 31 Jan 94 09:21:57 EST

From: 31-Jan-1994 0920 -0500 <ferguson@zendia.enet.dec.com>

**Subject: Calorie program: what is the unit of measure? Plus, a bug..**

Thanks for posting the calorie counter program. Couple of things. First off, what is the unit of measure? per 12 oz?

Second, those " in the write statements were barfed back by our VAX Fortran compiler - I change 'em all to single quotes (') and it worked fine.

JC Ferguson

Littleton MA USA ferguson@zendia.enet.dec.com

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Date: Mon Jan 31 06:46:14 1994

From: darrylri@microsoft.com

**Subject: re: Brown Malt**

Brown malt is actually being made. I have 10 lbs. of it (well, actually, it's only 8 lbs. now, after I used some in a stout...)

Hugh Baird, the Scottish Maltster, makes a product called brown malt. It's a relatively pale looking malt, high dried and slightly roasted, with about 70L color. I don't have a data sheet on it, however, so I can't tell you if it has any enzymatic power or not. But I don't think it matters; this malt has such a strong flavor characteristic that I'm very unlikely to try a beer with a high quantity of this malt. It has a very sharp, dry, grainy flavor to it, which I think accentuates the dryness in a stout or porter. But I think it would be overpowering as the principle malt in a batch.

The stout I made, for 15 gallons, was 22 lbs. GW 2 row, 2 lbs. wheat malt, 2 lbs. brown malt, 2 lbs. roasted barley, and 0.5 lbs. chocolate malt. The original gravity turned out to be 1.054. Even as 7% of the grist, the brown malt added a distinct dry note to the beer. I will try it again in a porter in a slightly larger percent sometime soon.

Since Hugh Baird is owned by Canada Malting, who also owns Great Western Malting, you might be able to get this malt through a distributor working with either of the latter two. And if you get a data sheet, I'm very interested to see it!

--Darryl Richman

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Date: Mon, 31 Jan 94 07:52:18 MST  
From: "Greg Eslinger" <eslinger@sai00.ateng.az.honeywell.com>  
Subject: Re: Esslinger beer (was bottles, praises)

esonnl@cc.swrthmore.edu wrote about Esslinger beer bottles.

I've been looking for this beer for a while now. Any Ideas on how I can get a case of it sent to Phoenix, Arizona?

Greg Eslinger |ooo|  
Amatuer Brewer | |)  
"One day I'll get my wife to like this stuff!" |\_\_|

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Date: Mon, 31 Jan 94 10:10:22 EST  
From: carlsont@GVSU.EDU (TODD CARLSON)  
**Subject: bottles**

About favorite bottles:

I like Corona bottles from Mexico because  
they are colorless (you can see your beer)  
they are durable  
they painted labels (no labels to remove)

I have also seen Rolling Rock in our stores recently  
They also have painted labels but are green. Some are well  
scratched which indicates to me that they are quite durable,  
albeit ugly.

As MI has a bottle bill, I get these for the cost of the  
deposit (\$0.10) and don't drink the beer.

Todd  
carlsont@gvsu.edu

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Date: Mon, 31 Jan 1994 07:50:02 +0800  
From: bjones@novax.llnl.gov (Bob Jones)  
**Subject: Brown Malt**

Brown malt is being sold by Hugh Baird. A few members of my local club split a bag of it recently. I have not brewed with it yet. I have tasted some of the other brewers beers that used it. It is interesting stuff. I think it may be better suited to brown ales than Porters, IMHO.

Bob Jones  
bjones@novax.llnl.gov

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Date: Mon, 31 Jan 94 08:46:00 -0700  
From: DAMON\_NOEL/HP0800\_01@mailhub.cs.itc.hp.com  
**Subject: yeast**

I'm puzzled why as stated in a recent posting, the storage of yeast for longer terms on slants is better than on a flat surface such as a Petri dish/plate. Can someone explain to the microbiologically handicapped?

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Date: Mon, 31 Jan 94 09:53:01 -0600  
From: graham@SEDSsystems.ca (GRAHAM)  
Subject: Newbie Kegging Questions

I am preparing to kiss the bottles goodbye and enter the world of keggling. I intend to use Cornelius kegs with a CO2 setup. I have FTP'd a copy of the keggling\_info file from the the Sierra site, but would appreciate any information possible regarding the following questions:

CO2 Regulators. What kinds are commonly used for keggling. Where can they be purchased and what should I expect to pay for a suitable model.

Check Valves. Same questions as regulators.

Dispenser. Can you use a regular soft drink dispenser? if so how do you deal with foaming? Are there more suitable taps to use?

Hints. I would enjoy hearing about those helpful hints not covered in the homebrew books.

Please feel free to reply via E-mail to [allen@sedsystems.ca](mailto:allen@sedsystems.ca)

Thanks for the help!

Barry Allen

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Date: Mon, 31 Jan 1994 09:15:06 +0700  
From: Bob.Mastors@Central.Sun.COM (Bob Mastors)  
**Subject: re: brewcap**

The BrewCap is great. I love it.

My results with getting a good blowoff with the brewcap have been mixed. Mostly I do not care anymore. I do not notice any difference in the beer taste.

I have had no problems collecting the yeast even after letting it sit for a few days. Sometimes it would run slow but it never stuck.

I have not had a problem using a priming solution with the brewcap. Being able to add priming solution without racking is the best feature. No more cleaning the priming bucket. This makes the bottling experience better.

The BrewCap is a strange bit of equipment. But it is so cheap (under \$20) that it is worth purchasing just to see if it makes brewing more enjoyable. It certainly has for me.

Bob

ps: This was an unpaid un-solicited testimonial.

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Date: Mon, 31 Jan 94 09:21:27 MST  
From: abirenbo@redwood.hac.com (Aaron Birenboim)  
Subject: Abbey Ale sugars

I just brewed an abbey ale yesterday... with the help of a starter recipe from Jeff Frame (thanx Jeff!). I played around a bit with the malt bill, however.

I used:  
9.5# Belgian pils malt  
2# Aeromatic malt  
0.5# CaraVienna  
0.25# Special B  
1# flaked wheat.  
~2# carmelized table sugar molten syrup.

The color is not as dark as chimay, and is almost more of a deep, deep red than brown. Also... this much grain is really pushing my 5 gallon mash/lauter tun, and I got lousy extraction efficiency due to sparging difficulties and the lack of a mash-out. (27 pts/lb/gal) But I expected this (hence the 2# sugar). I got a wee under 6 gal of 1.078 wort.

Anyhow, the big news is the sugar. After some discussions appeared in the Lambic mailing list, I decided to try to make something like candi sugar. I painstakingly stirred 2# of table sugar for about 45 minutes over medium heat until I had a beautiful tan-blond syrup. I then added the syrup to the unhopped boiling wort, and stood back to watch the explosions. it was quite impressive. Do not attempt this if your brew-kettle is more than about 60-65% full.

This beer is a little lighter in color than most abbeys. I'm wondering what effect the blond syrup had on final color? Could the red be from the Special B? CaraVienna? sugar? I dunno. This was my first time using belgian malts.

Also... there were rootlets in my grist. I did not notice them at grinding. Anybody know where they might have come from? I was using DeWolf & Cosins malts (i believe).

I've got the thing fermenting now in a 68F chamber. The beer is still at about 64F now. The tap water here in denver is really cold right now, and I chilled the beer to under 60F before racking to a carboy.

Anybody else ever use home-carmelized sugar?

In "Belgian Ale" Rojette is very insistent on re-priming with fresh yeast at bottling. Has anybody ever had problems with just priming a 1.078 OG beer? I'm using a chimay culture... so it should be alcohol tolerant. If homebrewers agree that fresh yeast is necessary, I could save some slurry from the primary. (i guess if i do, i should wash it.)

aaron

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Date: Mon, 31 Jan 94 11:26:17 EST  
From: dweller@GVSU.EDU (RONALD DWELLE)  
Subject: spent grain

Two inquiries and one note:

1. For you experienced all-grainers (from someone just 3 batches into the procedure): What do you do with the spent (left-over) grain? Books say the biggies sell it as cattle fodder, but I've got no pigs. Throw it in the garbage? Seems like such a waste.

2. In spite of care, chore-boy and panty-hose filtering, I'm getting huge amounts of trub, like 1" to 2" in the bottom of a five-gallon carboy. Is this normal? Avoidable? Is this stuff going to screw up the brew? Can I still recover yeast off this gunk?

3. On the Grand Rapids Brewery (GR's first brew-pub), very promising, but the place is mobbed (yuppified). They also serve food (it's owned by Shelde's, a regional chain of good "family" restaurants), and you'll probably have a long long wait to get in the door, anytime after 5 pm. I've only been once and gave up after getting one brew (it was good). Tried to get in a second time and gave up after standing in the cold. Barkeep said the brewmaster was Canadian import, graduate of some brewschool there. Both bartenders I talked to were pretty sketchy on beer matters (I imagine they'll get better).

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Date: Mon, 31 Jan 94 08:53:28 PST  
From: hollen@megatek.com (Dion Hollenbeck)  
Subject: Re: Igloo coolers

>>>> "dan" == dan fox <dan\_fox@ccmail.GSFC.NASA.GOV> writes:

dan> Of what possible use to a homebrewer is a large plastic picnic  
dan> cooler full of grain? I've just been using steel pots and such. I  
dan> have seen much mention of the practice here.

A single step infusion mash can be done in a cooler by adding mash  
water at the right temperature to cause the grain and water to  
stabilize at sacchrification temperature. The insulation of a picnic  
cooler will generally only allow the mash to drop a couple of degrees  
over an hour mash time. Makes things quite simple, put in grain, add  
hot water, let it sit, sparge.

Dion Hollenbeck (619)455-5590x2814      Email: hollen@megatek.com  
Staff Software Engineer                      megatek!hollen@uunet.uu.net  
Megatek Corporation, San Diego, California      ucsd!megatek!hollen

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Date: Mon, 31 Jan 1994 12:05:00 +0000

From: "rick (r.) cavasin" <cav@bnr.ca>

**Subject: Re: Brown Malt**

I've made brown malt according to the recipe in 'Old British Beers and how to make them', but I've recently found a source of it. A friend who does homebrew supply business out of his home can get it from his supplier. It seemed to have a slightly more acrid flavour than the brown malt I made myself, but then the colour of the cracked grain is slightly darker (the inside of the kernel has the colour of a brown paper bag). I've been using it in Brown Ales and Stouts. The beers have turned out quite well, but I haven't done any sort of A/B comparison to analyse what contribution the commercial Brown malt makes.

The short answer is that Brown Malt is available commercially here in Canada if you know how to get it. I would guess that it's imported from the U.K.

Cheers, Rick C.

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Date: Mon, 31 Jan 94 11:18:44 CST  
From: lencell@unmc.edu (Lance Encell)  
Subject: wheat recipe?

I'd like a little advice or opinion on a potential wheat ale. I'm an extract brewer first of all, and am considering using Syrian Goldings for bittering and Tettnanger for aroma. I've used the Tettnanger before with Wheat beers and it's great. Oh by the way, I've also added 100-200 g honey with the malts and honey to prime with. I guess what I'm wondering is whether or not anyone thinks Styrian Goldings (sorry about prev. spelling) would be a mistake or an attribute to the recipe that I've so briefly described. Thanks for any responses....

-Lance

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Date: Mon, 31 Jan 1994 09:38:35 PST

From: WLK.Wbst311@xerox.com

**Subject: Laaglander Dry Malt Extract**

Greetings:

Does anyone out there have any comments on the various Laaglander dried extracts?

I've seen them mentioned in numerous extract recipes, usually the pale (or very

pale) being recommended for light lagers and pilsners. I've seen the amber and the dark in beer shops, though I haven't anything heard about them. Are they hopped? Any comments on their use?

Thanks

Bill King

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Date: Sat, 29 Jan 1994 22:02:00 GMT  
From: fletch@poohs.com (DAVE FLETCHER)  
Subject: Killians Red/Zymurgy

Hello all! I'm new to homebrewing with 5 all-extract batches, and was wondering if anyone may have an approximate recipe for Killian's Red? I don't particularly favor it over any of my homebrewed ales, but it seems that my friends who are BIG "American Std" fans will drink Killian's, so I would like to start with something they are familiar with before I "expand" their beer horizons. Email me if doing so would be in the best interest of thwarting "old" bandwidth.

Also, I was interested in subscribing to "Zymurgy," and would appreciate comments on its content (is it worth the subscription price), and where does one send correspondence to subscribe? Again, Email me if this is FAQ material. Thanks.

fletch@poohs.com

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Date: Mon, 31 Jan 1994 13:38:49 -0500 (EST)  
From: Timothy Staiano <tstaiano@ultrix.ramapo.edu>  
Subject: One of Vermont's finest breweries

I have a message that may be alarming to all of us beer lovers. One of Vermont's finest breweries, the Mountain Brewers, Inc. (brewers of Long Trail Ale, IPA, Bicentennial, Smoked Stout, and Kolsch) is stopping distribution of its beers outside of Vermont. I learned of this disquieting news on a recent (Dec/Jan 93-4) trip to its brewery. If you live outside the Green Mountain State, pick up as much of their fine ales as soon as possible.

If it so happens that you have purchased some of their fine products in the past and found them flat, oxidized, etc., this is the main reason that they are pulling back into Vermont. It seems that the demand for their ales is so great that they are having trouble keeping up with it.

If you cannot get any, and will be in Vermont, the Mountain Brewers are located in the basement of the Bridgewater Mall on Route 4 in Bridgewater, Vt. (about 5-10 miles west of Woodstock). Their ales are available for purchase on site in 12oz. and 22oz. bottles. When my fiancée and I were there, we got a special treat in that they had a Brown Ale available. This was a test batch and only available in limited amounts. They also have the standard t-shirts, pint glasses, etc. Their self-guided tour is fun, and the free samples available at the end is a welcome treat. Ask for Bill-the-beer-guy, he's one of the "bartenders" pouring samples.

Also, if anyone could keep me updated on local and/or regional beer festivals in the mid-Atlantic/North East region that would be great.

Have a hoppy day!  
Tim Staiano (tstaiano@ultrix.ramapo.edu)

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Date: Mon, 31 Jan 94 13:59:47 EST

From: mrg@mrg.xyplex.com (Mark Gartti mrgarti@eng.xyplex.com)

**Subject: converted kegs**

A while back many were talking of purchasing kegs converted into brew kettles. Where and how much? Do they have handles?

Mark

mrgarti@eng.xyplex.com

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Date: Mon, 31 Jan 94 11:53:08 PST  
From: Michael.Burgeson@Eng.Sun.COM (Michael Burgeson)  
**Subject: Re: Brewcap**

> From 73552.2074@CompuServe.COM Sat Jan 29 00:34:25 1994  
> Date: 28 Jan 94 14:02:44 EST  
> From: Peter Rust <73552.2074@CompuServe.COM>  
> Subject: Brewcap  
>

<snip>

> I purchased a brewcap several months ago after getting positive email on  
> the item from another forum but would not recommend it.

<snip>

I on the other hand, would highly recommend it.

<snip>

> 1. It does not leak but I was unable to get the blowoff to effectively work  
> its way out of the blowoff tube.

<snip>

I had no problem with this; that is, no more problem than I have with an upright carboy. As far as stuff sticking to the sides of the glass, this happens to me when the carboy is upright also.

Most of the time I don't use blowoff anyhow. Using a 6 gal carboy for a 5 gallon batch, it won't blow off at all. And as soon as the grunge falls back into the beer, and precipitates to the bottom, I drain it out of the collection tube.

> 2. The tube on the bottom was designed to collect the yeast sediment but it  
> was way too small to do this properly.

I had clogging my first time also. But I learned to drain the yeast collection tube a couple times a day when the sediment was collecting quickly. Once every couple of days is sufficient after 4-5 days.

I have also found that cropping yeast through the collection tube is very easy and quite handy.

> 3. You can add priming sugar to the beer with the brewcap but there is no  
> way to mix the solution without disturbing the scum stuck to the sides/top  
> and if all of the yeast was not filtered out this will drain into your  
> bottles.

>  
>

You can add the priming sugar, stir a little with the blowoff tube, then let it sit for 30 minutes or so to let the priming solution diffuse through the beer.

I don't know what you mean about the yeast. The yeast collection tube

should be drained before you start, and the yeast on the shoulder of the carboy seems to stick in mine until the very end. Maybe you have a LOT of yeast on the shoulder. You can minimize this by giving the carboy a sharp twist once a day. The yeast will loosen, and fall into the collection tube.

Overall, I really like using the brewcap. Once I get it set up, I don't move it until its empty. I drain off all trub as soon as it precipitates. All this is done with relatively little risk of contamination or oxidation. It is also less work than siphoning to a secondary.

Insert your favorite disclaimers here.

- --mik

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Date: Monday, 31 January 94 14:10:23 CST

From: LLAPV@utxdp.dp.utexas.edu

**Subject: flat beer remedy/sell us**

Howdy,

Not long ago, I posted my flat beer problem (it seems to have been contagious).

I received several private replies, & came up with my own solution. First, some of the received suggestions:

- 1) Make sure the bottles are somewhere warm enough. 65 to 70 degrees seems to be the going suggestions. My beer was at 68.
- 2) Make sure you waited long enough. Someone suggested up to 6 weeks. Being as that I've never waited that long before, my patience wouldn't allow it.
- 3) Re-prime with more sugar. I would've done this, but I knew it already had plenty of sugar in it, & if that didn't work, I could be making little grenades.
- 4) Tilt the bottles around. This is to stir up any yeast that may have settled. I would've done this, but I was sure that there was not yeast in it to begin with (see below).

My problem was that the beer was COMPLETELY flat. Most of the above treatments/problems are associated with some carbonation (albeit little) at three weeks, but mine had none. My theory was that when the beer was racked into the secondary, after a 3 week primary fermentation, all the yeast was left behind. There was a good layer of trub left, & my brother, who can be anal about these things, likes to get as little of it into the secondary as possible. Well, he was very successful this time. Since the beer had already fermented out, even if there was a little yeast, there was nothing for it to eat, so it couldn't reproduce.

My beer was in a Party Pig and a few bottles. I siphoned out the Pig, & tried to siphon out the bottles, which proved a fiasco. So, I just carefully poured them into the bucket, making sure to get the bottle as close to the surface of the beer as possible, & not letting the beer "glug".

Next, I pitched some yeast that had been started into the beer, stirring carefully, then rebottled it into clean, fresh bottles. I used the same yeast, Wyeast American Ale, because I received some very helpful tips explaining that using a different yeast might cause problems if it attenuates at a higher level. I patiently waited one week, then checked the bottom of the bottles. At last! There was a nice layer of sediment on the bottom of each bottle, whereas before the bottoms were clean. I excitedly cooled a bottle in the fridge a couple of hours, then, with great anxiety, popped open a bottle.

"Pssst" said the bottle, as a cheerful tear ran down my cheek. I carefully decanted the brown ale into a glass, watching a slight head form on the

surface of the beer (remember, it's only a week old), & took a sip. No off flavors, just nice, malty brown ale. It worked, apparently there is no infection, & by this next weekend the beer should be fully carbonated.

A batch was saved.

BTW, I have a t-shirt from Celis, purchased at the brewery itself, which states on the back "Celis a beer!"\* That's how they say it, that's how I say it, that's how it's said.

Good brewing,  
Alan of Austin

\*For the pun impaired, try "sell us a beer".

-----

Date: Mon, 31 Jan 1994 19:10:26 +0000 (GMT)

From: cg0scs <G.A.Cooper@greenwich.ac.uk>

**Subject: Brown and Amber malts**

Jim Grady in response to Randall Brown gives a description of Brown Malt. Unfortunately there is not full agreement over which words were used, historically, to describe the colour of malt, and even today the Maltsters Hugh Baird will happily refer to the same malt as either Amber or Brown depending on who they are talking to. Yes, Hugh Baird produce a product that they refer to as Brown malt, but....

Jim Grady's description:

> It was a  
> "high-dried" malt but was not as dark as modern high-dried or roasted  
> malts. It had enough diastatic power to be the main malt in a porter.

correctly describes the malt that was used by some as the dominant malt in a porter grist, but it wasn't usually called brown. It would best be referred to as (Diastatic) Pale Amber and was also known as 'high dried', 'scotch malt' and (in Ireland) 'porter malt'. Its colour would have been about EBC 30 (not far different from carapils) and it had reasonably good diastatic power. Amber was used to describe a malt whose colour was around EBC 70 (with not much diastatic activity) and Brown would normally refer to a malt of colour around EBC 150 (similar to an 'average' crystal malt in colour).

As Ed Westermeier points out, it can be made at home by roasting in a domestic oven, but the usual methods destroy the diastatic activity, so it cannot be used as the main malt in a mash.

Ed goes on to say:

> By the way, this information (and much more) is available in the book  
> "Old British Beers," published by the Durden Park Beer Circle.  
> My understanding is that a new printing has recently been made, so  
> it may be available again. Perhaps Geoff Cooper could provide more  
> information on how to obtain a copy. Geoff?

It is still available and it has been reprinted. Currently the Beverage People have it in stock, and I understand that our very own Al Korzonas of the Shaef and Vine might soon stock it to.

As for the appendix on home roasting, I have an electronic copy which needs a bit of conversion, but I shall submit it to the HBD as soon as I get enough free time (I've been extremely busy since changing jobs) and if there is sufficient interest I shall happily deposit it in the sierra archives. (John Harrison is happy for it to be made available provided usual courtesies of acknowledging copyright are practised)

Regards  
Geoff



Date: Mon, 31 Jan 1994 13:27:12 -0800 (PST)

From: gummitch@teleport.com (Jeff Frane)

**Subject: Brown Malt is Alive and Well...**

Several people reported on the death of Brown Malt, citing Terry Foster in one case. I have a list of specialty malts produced by Hugh Baird, one of (if not *\*the\**) largest producer of such malts in Great Britain. They list Brown Malt as a synonym for Amber Malt -- and they do produce it.

By their definition: "Normally kilned pale malt is roasted in a cylinder at temperatures of 138-149C, resulting in a malt that provides a somewhat bitter flavor. Colors are 55-70 ASBC."

This is probably *\*not\** the Brown Malt referred to in recipes from the early 19th century, but...

- --Jeff

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Date: Mon, 31 Jan 1994 17:37:47 -0500 (EST)  
From: Jim Busch <busch@daacdev1.stx.com>  
Subject: RE: DeadHeads & infections (unrelated :-)

Conn writes:

> Subject: Re : yeast culturing  
>  
> bacteria. It's easy to pick a single colony and grow up a perfectly pure  
> culture of wild yeast. Two morals here: (a) it can be a good idea to make up  
> multiple rather than single starters from plates, and (b) as Jim Busch says,  
> tasting provides the ultimate test.

Absolutely! I forgot about the wild yeasts, they are always a problem, as  
they  
look just like yeast and they also survive acid washing. Cant you streak with  
dies for these?? (not that I want to bother....)

> -----

Dick writes:

>  
> abirenbo@redwood.hac.com (Aaron Birenboim) added:  
> > To the best of my knowledge, it was started by venture capitolists...  
>  
> Was this true from the start? The initial brewplace seemed like it was run  
> by a bunch of DeadHeads; I think they still have a subtle lightning-bolt  
> (not 13-point) reference to that on the label. Gosh, I'd really like to  
> know that it was all just a front and there's been big money behind them  
> all along--hey, we need some local Koch-like scandal, something better  
> than Coors dumping old beer into Clear Creek!

Hey, are you insinuating that DeadHeads dont have any money?? Remember that  
the Grateful Dead were the largest grossing act last year, and it wasnt all  
paid by veggieburritos! Of course, I travel for beer, but hey, if a show is  
nearby too.....

>

> [the Denver brewery]  
> > Once again, the brewing facilities are near the kitchen and open to the  
> > air of the pub. The bottling line is seperated from the dining hall  
> > only by a "divider" which does not reach the roof. Seeing this,  
> > infection seems likely.

>

> I wonder how much this matters. What sorts of infection are likely? I've  
> seen various micros which are...well, perhaps not open to a kitchen, but  
> not exactly clean-room character, and located in industrial districts.

I agree, you would amazed at how dirty a room can be, yet fine beer can  
come from it. Its all in the yeast, mate, we need better yeast.

> Hey, man, we keep the good stuff here! Let 'em ship Breckenridge and  
> Rockies; we can get by with Wynkoop and High Country and O'Dell's and  
> Coopersmith's and Berger and New Belgium and Oasis and Walnut and...

Tabernash, by Eric Warner, you lucky guys!

Good brewing,

Jim Busch

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Date: Mon, 31 Jan 1994 13:57:34 -0800  
From: pohl@unixg.ubc.ca (Derrick Pohl)  
Subject: Buzz Beer

Re the recent query about cannabis in beer for aroma &/or a buzz:

Man, you must have money to burn. Or large quantities of something else to burn in little white tubes of paper. Top-grade sensimilla goes for what, \$250/oz.? It's very aromatic, so say you use only half an ounce for aroma, that's a pretty darn expensive brew, and completely without cannabis psychoactivity. As far as I know, hemp tea will not get you off, though it will taste terrible. Some magical chemical conversion happens at higher temperatures (i.e. well above boiling point, closer to combustion) apparently, which lends the plant's active ingredients their psychedelic powers. That's why you have to cook it before you eat it. Frying it in oil works, but you don't want oil in your beer either.

I can think of one way: apply dry heat by stirring the hemp in a dry frying pan at medium temperatures for a while, until it browns and the odd wisp of smoke appears. (This also works great just sprinkled on toast & honey). Then mix it with pure grain alcohol or vodka, maybe half a cup or so. Let it soak for a few days (apparently the resins are not water soluble but will dissolve in alcohol). Finally, add that to the secondary fermenter or maybe just before bottling. How much cannabis you use depends very much on the strength of the herb.

I must caution that I have no idea whether this would work or not, and important questions remain: should one filter out the hemp vegetable matter when adding the laced alcohol? Will the active ingredients (THC et al.), being big complex molecules and maybe even bound to the resin somehow, sink to the bottom of the carboy or bottle? Recalling how time mellows all brews, maybe this is why beer becomes less hoppy with time, or less spicy if it's a spiced brew. More research needs to be done in this area. Maybe some big brewery like Coors could contribute the research \$\$\$.

- - - - -  
Derrick Pohl <pohl@unixg.ubc.ca>, Faculty of Graduate Studies  
University of British Columbia, Vancouver, B.C.

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Date: Mon, 31 Jan 94 14:48:20 PST

From: art@art.md.interlink.com

**Subject: Miller Velvet Stout**

Hello everyone. I was invited to a friends house to watch the superbowl. This friend works for Miller, and I was offered a Miller Reserve Velvet Stout. I had been looking forward to this stout since I read about it in the hbd. It was served too cold, and my first impression was "not bad". I was pleased that Miller had produced a semi-drinkable beverage. As the stout warmed up and my taste buds thawed a bit, I was overwhelmed by the taste of Miller. It tasted like one would think a Miller stout would taste. I only had one, and was then offered an Icehouse. Hard to say which was worse. That said, I find it laudable that Miller has produced anything like the Velvet stout. While I believe MY stout to be far superior to their Velvet stout, the mere fact that it was produced at all is a testament to just how far we have pushed the big boys. Let us hope they continue. We all win if they do (all except perhaps Jim(tm) Koch(tm) ;-).

Thanks to all for the invaluable input in this digest.

Art Tumolo

art@leo.md.interlink.com

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Date: Mon, 31 Jan 1994 20:24:31 -0600 (CST)  
From: Dave Smucker <TWF99@ISUVAX.IASTATE.EDU>  
Subject: OVERNIGHT MASHES

Some months back I became became interested in doing overnight mashes. The basic reason was one of the amount of time required for a brew day. I had found that I loved all grain brewing but is was "expensive" in time required. To a large extend I didn't like giving up a whole Saturday to just brewing.

I found through conversations in this forum that a number of brewers where doing 5 gallon overnight mashes in their ovens. Well I like doing 15 gallon batches and they are a little to big for a typical oven.

What I have found is that doing overnight mashes in a 15.5 gallon Sanke keg works very well. I do a kettle mash by heating my brewing water up to adding my grain, waiting my rest time of 30 minutes and then raising my mash temperature to my conversion temperature, usually 152 to 154 F. Here I wrap 6 inch fiber glass insulation around the mash turn, (keg). I use bungee cords to retain the insulation around the keg and cover the top with several pieces. I also stuff some small pieces around my burner at the bottom. I use gloves to handle the insulation. I have plans to make a insulated drum to set over my mash turn but haven't got to it yet.

After doing my insulation job I go to bed. Early next morning I get up and continue my brewing (6 to 8 hours mash time.) The temperature drop is only about 4 to 5 degrees F. Part of this is helped by the thermal mass of 12 to 14 gallons of mash the rest by the poor conductivity of the stainless keg and the insulation.

I then proceed to mash out at 168 F and then transfer my mash to a cooler with a copper manifold for sparging. I use my keg brew kettle to bring my sprage water up to 168 F starting with water from a water heater (just a few minutes). After collecting the run off I use my keg brew kettle to boil the wort. I get very good extract rates and don't want to start a claim war, your mileage may vary, but for sure conversion will be complete. (I am now putting together a two kettle two burner system which will make things easier and a little faster.)

To date I have done 7 overnight mashes all of a batch size of 15 gallons. All have turned out very well. Only one has shown any signs of souring because of the long mash time and this was a wheat beer and it only has a slight hint of sourness. I understand that wheat malt has more souring effects than barley malt. If you want souring letting

the temperature drop to 130 F and adding room temperature wheat malt is what others have said is recommended to get it going. (I have not wanted a sour beer.)

The overnight mashes let me split my brewing into Friday night and Saturday morning which I like very much, I expect to keep using this "time saver".

Dave Smucker    Brewing beer, not making jelly !!

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Date: 31 Jan 1994 20:47:53 -0800  
From: "Dave Suurballe" <suurb@farallon.com>  
Subject: Queen of Beer competition

\*\*\*\*\*

A new national homebrew competition is scheduled for April 1994 with only one major entry criteria - women only. The Queen of Beer Women's Homebrewing Competition is an opportunity for women brewers throughout the country to put forward their best brews, not as part of a brewing team with their husbands or boyfriends, but in recognition of their own efforts as brewers.

Organized by Beth Sangeri of the Hangtown Area Zymurgy Enthusiasts (HAZE) homebrew club in Placerville, CA., the competition is an encouragement to women brewers to brew their own and become more active participants in the homebrewing community. Surveys of homebrewers have found that women comprise a not so surprisingly small percentage of homebrewers, although women have been recognized as Homebrewer of the Year in the American Homebrewers Association National Competition and many serve as judges, including National and Master rankings, in the Beer Judge Certification Program.

The competition will be judged April 16, 1994, in Placerville. Categories include Pale Ale, Dark Ale, Strong Beer, Wheat, California Common, Light Lager, Dark Lager, Specialty and Mead. Entries are \$6 each and an awards dinner is planned following the competition judging. The competition is being organized by both HAZE and the Gold Country Brewers Association of Sacramento.

For more information on entering, judging, or participating in the Queen of Beer Women's Homebrewing Competition, contact Beth Sangeri at (916) 626-7733.

\*\*\*\*\*

The above is reprinted from the Celebrator Beer News.

Beth tells me entries should arrive between April 1 and April 8 at

The Winesmith  
346 Main Street  
Placerville  
CA 95667

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End of HOMEBREW Digest #1339, 02/01/94  
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Date: Tue, 1 Feb 94 00:49:17 PST  
From: lhart@caticsfresno.edu (Lowell Hart)  
Subject: Cafe' Pacifica/Sankt Gallen Brewery

This last weekend four representatives of the San Joaquin WORTHogs, locally world-reknown homebrew club, made a pilgrimage to Anchor Brewing Company for the California Homebrew Club of the Year banquet and general pissup. (No, it wasn't us, the San Andreas Malts won, but Anchor invites reps. from other clubs to pay homage) A good time was had by all. I'm sure they were fishing them out of the sewers for days afterwards.

In true Hog fashion, we hit San Andreas in Hollister (great fun, and they even let us taste the woodruff ale) on the way up, then Gordon Birsch on the Embarcadero in the City (pant, pant, drool... Lookit the system! Check out this beer!.) We then made the mistake of going to Cafe' Pacifica on Bush in the Financial District. Now, I had heard from my bro-in-law (Hi, Edson!) that this was owned by a Japanese gentleman who, upon failing to get microbreweries into Tokyo due to powerful opposition, set up this wonderful (looking) micro plant as part of a dim sum restaurant. It seems to have a different name than the cafe', namely Sankt Gallen, after an 8th century monastery in Switzerland. The little brochure tells us all about this in a convincing manner. We each ordered a sampler, about 10 oz. each of the pale, amber, and dark ales, to the tune of \$4.50. Not a bad deal, we thought out loud. Until we tried some. The pale was old and overhopped

(I always wondered what that "cardboard" description was all about, now I know), the amber was husky, astringent (we practiced our tongue-stuck-out tasting technique here) and infected. The dark was the least offensive, but had a wei dark-malt nose, like I was sniffing the mash of a big ol' dark beer, with the edominant flavor of molasses. Irritating. Does anybody know the story on this place? It's so pretty, with copper clad fermenters and lotsa tile and stainless, but the beers were undrinkable. Que lastima! It's weird when you go to drink in a commercial place and realize that you could brew better stuff on a bad day. The best way I can get the experience across is to say that our normally rather mean group left \$18 worth of beer unquaffed on the bar, not including tip.

After Anchor (somehow we were still walking) we hit Toronado, a great little joint with 25+ taps, 50+ different bottles, and 200+ people in an area about the size of my apartment. Besides good beer, it was heartening to see things like two very attractive young ladies ordering a 750ml Kriek and drinking it out of thistle glasses. There is hope for the future of America.

Lowell Hart  
Raketenflugplatz, Fresno

lhart@caticsfresno.edu

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Date: Tue, 1 Feb 94 12:00:39 +0100  
From: steve\_t@fleurie.inria.fr (Steven Tollefsrud)  
Subject: Samuel Adams move over...

Well, we may as well throw all of our brewing equipment into the nearest dumpster: the English have come out with (drum roll)... The Beer Machine!!

I met an English guy at a pub last night who had just come over to France from the UK and was talking about a new contraption now available on the English market which works on the same principle as soft drink dispensers. On one side of the machine is an input for carbonated water; on the other side there is an input for a beer-concentrate syrup cartridge (there is even a choice between Pale Ale, Bitter, Porter, or Stout). The concentrate is some sort of mix of alcohol, malt extract, hop extract, and the famous English E# chemical flavorings. You simply push a button and, voila, out comes instant beer!!

Oops! STAMPEDE!!

Steve Tollefsrud  
VALBONNE, France

e-mail: steve\_t@fleurie.compass.fr

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Date: Tue, 1 Feb 94 11:36:56 +0100  
From: steve\_t@fleurie.inria.fr (Steven Tollefsrud)  
Subject: Beer in Oak Casks-NOT

Recently, "J. Hunter Heinlen" <STBLEZA@grove.iup.edu> wrote:

> Does anyone have good sources for aging in oak casks (or fermenting  
> in them, for that matter). I recently acquired one at an auction,  
> and wish to put it into good use. I do, actually, have access to  
> books with info on using oak casks, but they were written in the late  
> late 16th/ early 17th centuries, and I'm wishing something a bit more  
> up to date.

WHY?!

Storing wine in oak casks is good. Storing beer in oak casks would be bad. The reason Bordeaux wine producers store wine in oak barrels for a couple of years is to contribute TANNINS to the wine which make the wine age better. In beermaking, we do everything we can to avoid extracting bitter tannins from the grain husks, so why defeat the purpose by putting the beer in oak??

Steve Tollefsrud  
VALBONNE, France

e-mail: steve\_t@fleurie.compass.fr

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Date: Tue, 1 Feb 1994 07:45:33 -0500 (EST)  
From: "Dana S. Cummings" <dcumming@moose.uvm.edu>  
**Subject: Vermont's finest**

I was unaware of Mountain Brewers curtailing their out of state distribution. What of the rumors that they are searching for a new location with intention of doubling their capacity? This was reported in the local (BTV) paper some time ago. Also rumored for the Green Mt. St. is a new brewpub in the Queen City.

Regarding NE/Mid-Atlantic brew festivals. In September the brewers of Vermont get together to sponsor a fabulous event at the Sugarbush ski resort. I have attended both years and have been very impressed with the representation of regional beers. Some of the big boys try to get in on the market but they always look so lonely. It's a long time to wait but well worth it.

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Date: Tue, 1 Feb 94 09:08:45 EST

From: "when the cold winds blow, it'll ease your mind 01-Feb-1994 0908 -0500"  
<ferguson@zendia.enet.dec.com>

**Subject: Fat in Homebrew?**

Is there FAT in homebrew? If so, where does it come from? I'd be interested in an entire nutritional breakdown of your typical homebrew.

JC

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Date: Tue, 1 Feb 1994 09:24:01 -0500 (EST)

From: bickham@msc.cornell.edu

Subject: Re: Calorie program correction

<ferguson@zendia.enet.dec.com> writes:

>

>Subject: Calorie program: what is the unit of measure? Plus, a bug..

>

> Thanks for posting the calorie counter program. Couple of things. First  
> off, what is the unit of measure? per 12 oz?

Thanks for pointing this out - the calories are for 12 oz. measures. A  
sample of the output is listed below:

Calories (in 12 oz.)

O.G.	Final Gravity									
	1.006	1.008	1.010	1.012	1.014	1.016	1.018	1.020	1.022	1.024
1.040	129.5	130.5	131.5	132.4	133.4	134.4	135.4	136.3	137.3	138.3
1.042	136.0	136.9	137.9	138.9	139.9	140.8	141.8	142.8	143.8	144.7
1.044	142.4	143.4	144.4	145.3	146.3	147.3	148.3	149.2	150.2	151.2
1.046	148.9	149.9	150.8	151.8	152.8	153.8	154.7	155.7	156.7	157.7
1.048	155.4	156.3	157.3	158.3	159.2	160.2	161.2	162.2	163.1	164.1
1.050	161.8	162.8	163.8	164.7	165.7	166.7	167.7	168.6	169.6	170.6
1.052	168.3	169.3	170.3	171.2	172.2	173.2	174.1	175.1	176.1	177.1
1.054	174.8	175.8	176.7	177.7	178.7	179.7	180.6	181.6	182.6	183.5
1.056	181.3	182.3	183.2	184.2	185.2	186.1	187.1	188.1	189.0	190.0
1.058	187.8	188.8	189.7	190.7	191.7	192.6	193.6	194.6	195.5	196.5
1.060	194.3	195.3	196.2	197.2	198.2	199.1	200.1	201.1	202.0	203.0

The limits can be changed as desired, and the percent alcohol and percent  
of the calories from alcohol are produced in a similar format.

> Second, those " in the write statements were barfed back by our VAX Fortran  
> compiler - I change 'em all to single quotes (') and it worked fine.

Hmm, worked fine on our UNIX system ;-) But as you found, it doesn't take  
much programming knowledge to adapt it to any Fortran compiler, and for  
that matter, translating to C.

Scott "Looking for bottles so I can brew again" Bickham

-- --

=====  
Scott Bickham  
bickham@msc.cornell.edu  
=====

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Date: Tue, 1 Feb 94 09:53:09 EST  
From: Spencer.W.Thomas@med.umich.edu  
**Subject: Cannabis**

Just FYI: Cannabis and Hops are about as closely related as humans and monkeys. No real reason to think one would substitute for the other.

=S

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Date: Tue, 01 Feb 1994 10:08:22 -0500

From: WKODAMA@aba.com

**Subject: Laaglander**

In #1339, Bill King writes:

> Does anyone out there have any comments on the various  
> Laaglander dried extracts?

I had a three batch in a row problem with stuck ferments. I was only getting down to around 1.020 to 1.030, where I usually end at around 1.009 to 1.013. The only thing all three batches had in common were the use of Laaglander light DME (I usually use Munton & Fison). This can hardly be classified as conclusive evidence, however; it's more of an anecdotal "data point." In general, though, always use the lightest extract you can get and use specialty grains to provide character and color for your beer. I personally find DME to be vastly superior to syrup in terms of ease of use.

Wesman

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Date: Tue, 1 Feb 94 07:38:38 PST  
From: hollen@megatek.com (Dion Hollenbeck)  
Subject: Re: Checker pH Meter

>>>> "Steve" == steevd <steevd@aol.com> writes:

Steve> Has anyone bought one of those Checker brand pH meters advertised  
Steve> in Zymurgy? They seem like an incredible value at less than 40  
Steve> bucks, considering they have a double offset and a resolution of  
Steve> 0.01 pH units. What I'm really trying to find out is: are they  
Steve> relatively sturdy; are they accurate to within at least 0.1 pH  
Steve> units; do they hold their calibration well? Any comments will be  
Steve> appreciated.

No, but I have been investigating pH meters thoroughly. All the reasonably priced meters are not temperature corrected. You need to calibrate them at the temperature you will be taking the measurement. I talked to Williams Brewing Supplies and theirs are not temp corrected. The picture in Zymurgy looks identical to the picture in the Williams catalog. I have the Cole-Parmer Scientific supply catalog and you don't get temp corrected meters until you get over \$150 or so. And then, they will only work up to 150F or so.

One thing to look out for is that you must figure calibration solution in your pricing. Without reference calibration, a pH meter may be useless. Also, you don't know how long the electrode will last. This is usually the weak spot on a cheap meter. Also, many meters require that to last, you must store the electrode immersed in buffer solution to keep it saturated. This stuff is not cheap either.

I am not an expert, just a thorough investigator. It would be nice to hear from someone in the university scientific community who has daily use knowledge.

Dion Hollenbeck (619)455-5590x2814      Email: hollen@megatek.com  
Staff Software Engineer                      megatek!hollen@uunet.uu.net  
Megatek Corporation, San Diego, California      ucsd!megatek!hollen

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Date: Tue, 1 Feb 94 8:53:16 MST  
From: npyle@n33.stortek.com  
Subject: Keg bottling/Special B/Leftovers

I have created a method for bottling from a keg which is nearly as good as CP bottling. It is really quite simple and works very well for small numbers of bottles. First, sanitize the bottles and cool them. Next, bleed off almost all of the pressure in the keg, down to a pound or two of pressure (of course the beer has been previously carbonated, etc.). Now, just dispense your beer into a bottle, holding the bottle above the keg level. If the flow is too slow, lower the bottle and the fill will speed up. This works well for a few bottles to bring to a party, etc. With more than about 6 bottles, the flow will stop and you will need to add a little pressure again to get going. This method provides almost no foaming, thus very little lost carbonation. I fill the bottles as high as possible. This means the beer doesn't have to give up much dissolved CO2 to pressurize the head space, and there is less chance for oxygen to do much damage. I haven't kept beer bottled this way for more than a couple of days, but I doubt there would be any oxidation symptoms for weeks.

\*\*

Aaron asks:

>Could the red be from the Special B?

Yes. My American "brown" ale used Special B and it is a beautiful deep copper color. That is the only special malt in the grain bill, so I know it is the contributor in my case. I'm sure the sugar had some effect but not as much as the SB.

\*\*

Ronald Dwelle asks:

>What do you do with the spent (left-over) grain?

Well, mine goes into the compost heap, but I guess you don't have one. It makes a good mulch for flower beds, etc. In Boulder, I regularly see it used in the city park flower beds, etc. The birds love it.

Cheers,  
Norm

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Date: Tue, 01 Feb 1994 11:16:02 -0500 (EST)  
From: VIALEGGIO@ccmail.sunysb.edu  
Subject: Re: Spent grain

State University of New York at Stony Brook  
Stony Brook, NY 11794-5475

Victor Ialeggio  
Music  
516 632-7239  
01-Feb-1994 11:09am EDT

FROM: VIALEGGIO  
TO: Remote Addressee ( \_homebrew@hpfcmi.fc.hp.com )

Subject: Re: Spent grain

Ron Dweller asked What to do with spent grain,  
in lieu of slopping pigs? Compost, compost. Grow  
onions in it come spring, buy some  
nice sharp cheddar -- and your beer makes a  
Trinity. They will be very happy to inhabit  
your body & soul together. vialeggio@ccmail.sunysb.edu

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Date: Tue, 1 Feb 1994 12:13:49 -0500  
From: Alexander J Ramos <geotex@eecs.umich.edu>  
Subject: Imperial Stout yeast?

Greetings!

I am preparing to brew an Imperial Stout with OG of about 1.100 or so. I have some questions about which yeast I should use. I am planning to use a Wyeast American Ale (22 oz.) starter. Here are my questions:

- 1) Does anyone have experience using this yeast for a high gravity brew? I am assuming that a 22oz. starting will be enough to allow a complete ferment. Should I increase this amount?
- 2) In general, how will I know if the Ale yeast has done its job completely? If the gravity settles down to 1.030 or so, how will I know if I should pitch some champaign yeast to finish it off?
- 3) If I pitch champaign yeast after the ale yeast, how will that affect the final product? Is it possible to get too much attenuation with an alcohol tolerant yeast?

The yeast.faq has a small amount of info on fermenting high gravity brews, but I am unsure if I am on the right track, or not.

Please e-mail or post respnses.

PS === On a different note, does anyone have a good idea how to take a SG reading when my beer is in a glass carboy? I haven't thought of a good way to do it yet minimizing contact with beer.

Thanks  
Alex  
geotex@engin.umich.edu

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Date: Tue, 1 Feb 94 09:28:09 PST

From: Murray Knudson <murrayk@microsoft.com>

**Subject: good windows software for homebrewing/tracking??**

I was wondering if there were any recommendations on good Windows based brewing

software. I have seen the earlier version of Brewers Workshop, which didn't seem bad, however some of the functionality did seem a little compromised.

Any ideas would be appreciated.

thanks

murray knudson

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Date: Tue, 1 Feb 1994 12:36 EDT  
From: Alan\_Marshall <AK200032@Sol.YorkU.CA>  
Subject: Spent Grain and Beer Festivals FAQ

In HBD 1339:

dweller@GVSU.EDU (RONALD DWELLE), writes

> For you experienced all-grainers (from someone just 3 batches into the  
> procedure): What do you do with the spent (left-over) grain? Books say  
> the biggies sell it as cattle fodder, but I've got no pigs. Throw it  
> in the garbage? Seems like such a waste.

Where I live, our soil is hard clay. I would mix it into my garden or  
at least into the composter. Its full of stuff that breaks up the  
clay. You could also add a couple of spoonfuls to your morning bowl  
of porridge! :-) (Actually, my morning porridge recipe: 1 tbsp of  
Carastan malt, 2 tbsp 3 minute oatmeal, and water. 3minutes in the  
microwave at High. Great for regularity!)

Also, Timothy Staiano <tstaiano@ultrix.ramapo.edu>, writes:

> Also, if anyone could keep me updated on local and/or regional beer  
> festivals in the mid-Atlantic/North East region that would be great.

Last year, I maintained the Beer Festivals FAQ that was posted to  
alt.beer regularly, and occasionally in r.c.b. I recently reposted it  
to alt.beer and requested updates so that I can get started on the  
1994 edition. The 1993 Festival FAQ is available by email request  
from me (ak200032@sol.yorku.ca). I will post the 1994 FAQ to the  
appropriate newsgroups (alt.beer, r.c.b and if it is created  
red.food.drinf.beer) once I have the information. In HBD, I will  
only post a announcement and pointer.

Alan Marshall (sig omitted to shrink the HBD!)

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Date: Tue, 1 Feb 94 12:58 EST  
From: "Brian Shewchuk" <BMS8@PSUVM.PSU.EDU>  
Subject: bleach vs. B-Brite

Up until now, I've been using a bleach solution to do all sanitizing. I just got some B-Brite to try, because I was getting tired of the fumes. My question is if B-Brite has the same sanitizing (antimicrobial) capability as chlorine bleach. Can I use it for the same things and in the same manner as with bleach?

Thanks in advance,  
Brian Shewchuk

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Date: Tue, 1 Feb 94 12:36:45 EST  
From: lyons%adc3@swlvx2.msdl.ray.com  
Subject: Info on Laaglander Dry Malt Extracts.

Bill writes in HBD #1339:

> Greetings:  
> Does anyone out there have any comments on the various Laaglander dried  
> extracts?

I've brewed with Laaglander on several occasions. The most important thing to note is that Laaglander contains more unfermentable sugars than most other extracts. For example, I typically get approximately 78% apparent attenuation with many syrups & M&F DME. However, I have consistently gotten 55% AA with Laaglander DME. If you like to design a beer with a specific OG & FG in mind, then this information is very helpful. Note, that corn sugar has an AA of 100%. With this information I have been able to create beers that have the identical OG & FG from a combination of corn sugar and Laaglander that I have gotten from 100% Laaglander DME. If you brew to target a desired OG & FG, then you can reach your objectives more economically with Laaglander & corn sugar than you can with 100% M&F DME.

Chris Lyons

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Date: Tue, 1 Feb 94 12:51:38 EST  
From: lyons%adc3@swlvx2.msd.ray.com

**Subject: Info on Laaglander Dry Malt Extracts ... CORRECTION!**

Note: the earlier message incorrectly had Laaglander in a spot that M&F should have appeared. Sorry for any confusion.

Bill writes in HBD #1339:

> Greetings:  
> Does anyone out there have any comments on the various Laaglander dried  
> extracts?

I've brewed with Laaglander on several occasions. The most important thing to note is that Laaglander contains more unfermentable sugars than most other extracts. For example, I typically get approximately 78% apparent attenuation with many syrups & M&F DME. However, I have consistently gotten 55% AA with Laaglander DME. If you like to design a beer with a specific OG & FG in mind, then this information is very helpful. Note, that corn sugar has an AA of 100%. With this information I have been able to create beers that have the identical OG & FG from a combination of corn sugar and Laaglander that I have gotten from 100% M&F DME. If you brew to target a desired OG & FG, then you can reach your objectives more economically with Laaglander & corn sugar than you can with 100% M&F DME.

Chris Lyons

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Date: Tue, 01 Feb 94 12:52

From: THOPKINS@klaven.tci.com (THOPKINS)

**Subject: Stout**

Do you know of any kits or recipes for making Stout at home? I love the stuff, but can't afford it. I will appreciate any leads. Thanks!

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Date: 1 Feb 94 19:05:05 GMT  
From: GANDE@slims.attmail.com  
Subject: Data Sheet - Canada Malt 2 Row

I bought a 50 KG sack of 2 row from Canada Malting today and received the 1994 Data Sheet for it. If anyone is interested here's the low-down:

Analysis date: January 11, 1994

Blend: 80% Harrington, 20% Manley  
Moisture: 3.9  
Ext F As is: 78.5  
Ext F Dry: 81.7  
Ext C As is: 77.2  
Ext C Dry: 80.3  
F/C: 1.4  
Color 1.76  
DP: 120  
AA: 50.9  
Malt Prot: 10.91  
Wort Prot: 4.99  
S/T: 45.7  
FAN: 225  
Assortment: 7/64: 65.9, 6/64: 25.9, 5/64: 6.7  
Thrus: 1.5

I'm not sure what many of these statistics mean, if anyone would care to comment, or indicate the relevance of any of these numbers to brewing, please do.

I will be obtaining the Data sheets on the other malts from Canada Malting shortly and will post them as I receive them.

...Glenn

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+-----+-----+
| Internet: gande@slims.attmail.com| "640K ought to |
| Glenn Anderson                   | be enough for |
| Manager, Telecom. Facilities     | anybody."     |
| Sun Life of Canada               |-Bill Gates, 1981|
+-----+-----+
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Date: 31 Jan 94 23:00:33 GMT

From: astrausa/G=Steve/S=Dragon/O=astra\_usa\_inc/OU1=ASTRA1@mhs.attmail.com

**Subject: Sanitization**

I am new to the internet, so let me introduce myself. I am Steve Dragon and live in Worcester, MA. I have been brewing for about four years (you know how you can lose track) and all-grain for over two of them.

My question concerns the use of ONE STEP by ID Carlson. I have been using BEE BRIGHT to sanitize my plastic and SS, and bleach for the glass carboys. BEE BRIGHT requires rinsing, but ONE STEP does not! I have never had any infections using BEE BRIGHT and rinsing, but you never can tell when an infection will come in through the city water supply. Has anyone out there used ONE STEP?

Bee & Beer forever,

Steve Dragon

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Date: Tue, 01 Feb 94 12:32:14 -0800  
From: "Stephen Hansen" <hansen@gloworm.Stanford.EDU>  
Subject: The Sierra HBD Archives (how to).

There have been several postings lately about how to get files from the Homebrew Archives on Sierra so I thought I'd re-post some instructions.

If you can use ftp (the preferred method) you should connect to Sierra.Stanford.EDU (internet address 36.2.0.98) and log in as either "anonymous" or "ftp" using your e-mail address as the password. If the login fails it is probably because you mistyped anonymous or didn't use an email address with a "@" in it as the password.

Once you do get logged in you should first set the transfer type to "binary" since text file will transfer just fine in binary mode but non-text files will not. This is usually done with the "type binary" command though sometimes just "binary" will do.

After this you can use the "dir" or "ls" commands to see what files and directories (folders) are available. The "cd xxx" command moves you to the specified (xxx) directory and "cd .." moves you up out of the current directory.

The "get xxx" command will get the specified (xxx) file. If the file is compressed (i.e. has a .Z suffixed to its name) then you will need a version of the compress program to uncompress it (you can find it in the /pub/sources directory). Alternatively, if you "get" the file without the .Z suffix the ftp server will uncompress it for you before sending it.

For those of you without ftp access there is the listserver. The listserver allows you get files from the archives via e-mail. Since most archive files are rather large you will probably get them in multiple messages of about 65 KByte each.

Each mail message has two main parts, the header and the body. The header is defined as all lines from the beginning to the first blank line. The body starts at the first non-blank line after the header and goes to the end. The listserver only looks at the body for its commands (i.e. the subject is ignored). Don't worry about case as everything is mapped to lower case.

Here are the three commands that you will need:

```
help      - get a help message about how to use the listserver.  
index homebrew  - get the list of files available from the homebrew archive.  
get homebrew xxx - get file xxx from the homebrew archive.
```

Some brain-damaged mail programs insert one or more lines between the message header and the user's text. Since the listserver spits out an error message and gives up as soon as it sees something that it does not recognize this is guaranteed not to work (sorry about that Chief).

My appologies for the length of this post but I hope that is will cut down on "how do I get" messages, for a while at least.

Here's some info from the January ftp summary.

Transfer Totals include the '/pub/homebrew' section only.  
TOTALS FOR SUMMARY PERIOD Sat Jan 1 1994 TO Mon Jan 31 1994  
Files Transmitted During Summary Period 39,930  
Bytes Transmitted During Summary Period 1,827,598,335  
Average Files Transmitted Daily 1,288  
Average Bytes Transmitted Daily 58,954,785

Usage is doubling every 3 or 4 months.

Stephen Hansen

```
=====
Stephen E. Hansen - hansen@sierra.Stanford.EDU | "The church is near,
Electrical Engineering Computer Facility      | but the road is icy.
Applied Electronics Laboratory, Room 218      | The bar is far away,
Stanford University, Stanford, CA 94305-4055 | but I will walk carefully."
Phone: +1-415-723-1058 Fax: +1-415-723-1294 | -- Russian Proverb
=====
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Date: Tue, 01 Feb 94 12:33:00 PST  
From: "SIMPSON, Mark (x-4378)" <Simpson@po2.rb.unisys.com>  
**Subject: Raisin extract**

Hey Brewpeople!!

A friend of mine is brewing a wine concoction which uses raisins, herbs and a bunch of sugar. She wanted to substitute more raisins for the sugar. Is there anyone who has the extract potential of the standard grocery-variety raisin (i.e. degrees per pound per gallon)???

Thanks,

Mark

simpson@rb.unisys.com

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Date: Tue, 1 Feb 94 13:02:41 "PST  
From: Mike Dix <mdix@dcssc.sj.hp.com>  
**Subject: Stanford machine up**

Today (Tuesday, Feb 1), my mailbox filled with my sierra.stanford.edu  
listserver requests. So whatever was wrong, is OK now.

Mike Dix

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Date: Tue, 01 Feb 1994 14:00:08 -0600 (MDT)

From: COYOTE <SLK6P@cc.usu.edu>

**Subject: Cask Conditioning: 1st Report**

Well, we did it. Cracked the cask. Drank of it's will.

Sat Night was the "tapping party" of the oak cask my tenant/neighbor's dad found in a barn. It holds 5 gal.s, and was originally from Hofbrau, judging by that fact it says so -carved on the back.

It was a fun experience overall. It was a learning experience, not yet perfected. The beer was intended to be an IPA, but due to an unwanted infection (ugh! bitter dregs.) the plan changed to a Vienna. It was primed with a full 3/4 cup sugar after the secondary, and casked. Conditioning was only 1 week at about 55 deg F. Not long enough. I think it actually would be better to prime with 1/2 cup, and condition for 3 weeks at the same temp.

The beer was fine. Light, somewhat hazy. Not very heady- even with a "splashy" pour. It was said to definitely have an "oaky" flavor. It almost seemed sour-ish to me, but other brewfriends didn't think so. I think it needed a hoppier, and perhaps stronger beer, with more carbonation. This one started almost flat, and went fully flat. BUT everyone drank it anyway. The cask was empty in an hour or two. (time????) Good thing there were stouts and bitters on tap. Now I have 4 kegs and a cask to re-fill. Fun party.

It will be fun to really learn the nuances of cask-conditioning. It just looks neat sitting there in the fermentorium (aka brewroom) in the basement of the Coyote Brewery (nyuck). I got a tap for it, and wooden bung from Cellar Homebrew (shameless plug from a happy customer-discl.)

It worked fine, but the bung isn't intended for beer- but wine.

Anyone know of a source for BEER cask items?

It was a true kick to tap the cask. It was corked in the "top" end hole, and the goal is to bang the wooden tap handle into the hole, knocking the cork into the cask, and then occasionally releasing the bung on the side-side to allow the beer to flow. If you've ever seen the BeerHunter episode in Munich (wasn't it?!) where the mayor taps the BIG cask at a feast fest. Gets spewed with beer and loves it! Well, maybe next time with a bit better conditioning! :)

Definitely will try this one twice!!!

But alas - I must wait. My (extract) brewer / cask owner is gonna do the next one. Good excuse for a party IMHO. :)

PS: Do try this at home!

John (The Coyote) Wyllie SLK6P@cc.usu.edu



Date: Tue, 01 Feb 1994 14:07:51 -0600 (MDT)

From: COYOTE <SLK6P@cc.usu.edu>

Subject: Culturing: SOLID vs. Liquid

\*Editors note: Sorry for the delay. I over-rambled, got bounced, got busy. Jim had a nice "rebuttal" and statements in response. But I must ramble a bit, in my defense- JI and I have already chatted on this, so I'll chop out some of previous post. JDW aka Coyote

on Date: Thu, 27 Jan 1994 11:16:40 CST

"John L. Isenhour" <isenhour@lambic.fnal.gov> countered my statements on:

Subject: yeast culturing. Liquid vs. Solid. The debate...:)

JW>>\* I would question relying solely on liquid cultures. One major advantage

>of the use of plates is that you can SEE single colonies. Even with slants

>you are able to get an idea if there is significant/obvious contamination.

JI>I didnt say to use liquid only, I just prefer it. I really doubt that with

typical streaking done in the home that you would streak down to the point where you could be certain that there was only one cell per growth node.

\*\* Not certain. True. But I did say OBVIOUS contamination, didn't I? Like black fuzzies all over the plate, red colonies...etc. (foul smell).

>Especially in the summer, even in a hood, you will occasionally get airborne ... snip ... my article on sterile transfer techniques in the Zymurgy yeast issue, you can avoid potential contamination problems by using liquid.

\*\* Everyone has their own preferences. Granted. Personally I don't like needles. We have a GC at work, and I like to stay away from that area. Needles everywhere. Personally I prefer the color display of my propane torch blasting away in close proximity to my furry head, and face. :) (hope I never knock it over. Knock on my head!). Again. Preference.

\*\* The other thing that bothered me about your technique is that it is such a sealed system you have no interaction with the yeast. You can't SEE it, or SMELL it. I agree, you have a nicely sealed system. I have suffered airborne problems. But I like to be intimate with my yeast. Call me kinky.

\*NOTE: JI Tastes his cultures worts. So he does get into it.

\*\* Personally I think flaming of test tubes does a pretty good job of keeping nasties out. I close my bedroom door, spray the air around me desk w/ lysol and lock the dogs out. As long as there is a positive airflow there isn't much chance for nasties to get in. I wouldn't mind making a hood like the one you pictured in fig. 2. But I haven't had too much problem with airbornes. Moisture accumulation in plates is more troublesome, so I've moved more to slants. I use the lid of the plate as as shield, for partial protection.

>>Additionally, it is my belief that slants/plates can last longer as a >stable culture than a liquid culture.

>Plates that undergo temperature changes are going to respire and possibly suck ... snip ... "talk of methods, etc."

\*\* Now John. This started with us both agreeing plates should be wrapped. Parafilm works great, Plastic tape'll do the trick too. (if I didn't agree, I meant to!). So respiration isn't an issue. I wrap the caps of my screw-cap culture tubes w/ parafilm, too.

\*\* For initial yeast growth yeast need some air. I would content that a slant tube of yeast will consume air present as well as a liquid tube. I don't open-reclose slants. When I transfer from a slant- it generally means I'm on to a starter or new slant. The old one gets pitched. So I don't have air - introduction. But for multiplication/propogation you need some at first. Do you aerate your mason jar starters after autoclaving? Just with the air in the headspace I presume?

>>Due mainly to the fact that the medium is solid, therefore nutrients will >>diffuse to the culture in a slower fashion  
> I am not aware of nutrients diffusing thru chilled agar at any appreciable rate (I would welcome any citations), most organisms try to grow across agar to get to nutrients. The so called unfermentables can be utilized, at much slower rate.

\*\* There are numerous reports/studies of diffusion of various substances through agar media. It is a gel, not a true solid. If you "really" want references I'll get you some, but I don't think it's worth the bother. Substances of all types DO diffuse through agar. Ask your micro friends. e.g., Antibiotic sensitivity tests depend on diffusion through agar plates.

>> When liquid yeast media is added to fresh sterile liquid starter and the temperature is reduced, I've found that they do not tend to exhaust the media before I utilize the sample.

\*\* Ok. If it works for you- great. I say DO IT.  
My personal preference in approach is to keep liquid cultures for no more than a month. Whereas slants/plates are stored for preferable no more than 3 months. But 6 month old plates have been re-cultured with no noticable detriments. For longer than that I'd promote freezing.

More coming in second half. The debate rages on.  
Sorry to TNI (those not interested)

- /// "Non-flaming" John (The Coyote) Wyllie SLK6P@cc.usu.edu /// -

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Date: Tue, 01 Feb 1994 14:11:08 -0600 (MDT)

From: COYOTE <SLK6P@cc.usu.edu>

Subject: Culturing: SOLID vs. Liquid. part 2

...part two... and last of my babbles for a while. :) Happy are you?!

>>In micro labs most cultures are STORED on slants, plates, OR frozen for

>longer term storage. It is rare to store a culture in a liquid medium.

>I have never seen a petrie dish used to store yeast in a freezer. I know of  
a lot of cell types grown and stored in liquid, esp if that is their natural environment.

\*\* John...I never said to freeze plates. That would be silly!  
Please don't mince my words. I do that well enough w/o help.

\*\* My main backing comes from experience in micro labs of various sorts. Cultures were grown up/studied in liquid cultures, but storage was on solid media for general use, and for secure long-term...frozen at -70. Some of this work was with MARINE bacteria. Their natural environment is LIQUID, but once enriched in the lab they were STORED on SOLID media. Liquids were mostly used for growing large volumes for harvest. In one lab, where we worked with yeast, we also did not use liquid cultures for storage. Animal cells are grown and stored in liquid, but that's not microbiology.

> I dont want the yeast supply guys going outta business, but I so like to get at least 10 ferments out of a purchased culture.  
> I've just found liquid to be better for me.

\*\* I strongly agree. It is to our benefit to keep them in business!  
Buy American yeast (just kidding!). Spreading our personal \$ is our right.  
\*\* Great. Sounds like you have a system that works for you.  
Mine is different, not necessarily better, not necessarily worse.  
I just like more interaction/observation of my yeast. Preference.

>A small explanation might help:  
...(with liberal use of peroxide) ...

\*\* You don't mention the peroxide in your article. This won't work on all bacteria, and won't be effective against wild yeast or mold. Rubbing alcohol, or flame is probably better. YMMV.

\*\* Also: You mention a jar of water/fish tank heater for an incubator. Might I suggest: A low wattage light bulb, and regulator (fridge type can work) in an insulated box. These are commonly used for home- yogurt culturing. I think you'll get better air-temp-transfer than the water method you mention.

>If lambic brewsters can 'store' their cultures in wooden barrels, and even out in the feilds - I guess anything will work :-)

\*\* Note: This all comes from a guy who has 5 gallons of beer in an oak cask of unknown origin. (well, someone's barn...But it's originally from Hofbrau). But hey- I'll try anything twice! I'll be tapping that pup sat night. I'll let ya all know how it goes.

\*\* Disclaimer: The preceding may have sounded like flames at times. Please understand IT WAS NOT MEANT TO BE. Just heartfelt debate. I am aware that John wrote an article for the zymurgy special issue. Good ideas. He is also a beer judge (? I gather from another post?). So I should respect his opinion. I do. Mine are just different. That's all.

\*\*\*\*

\*\* FINALLY: Another serious REQUEST that posters put their e-mail addresses at the END of their posts. Some things can be dealt w/better personally than publicly. Also would save bw- which I just abused. Sorry. But defending an approach is part of what this digest is about.

- /// "Non-flaming" John (The Coyote) Wyllie SLK6P@cc.usu.edu /// -

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Date: Tue, 1 Feb 94 15:24 CST

From: korz@iepubj.att.com

Subject: Laaglander DME

Bill writes:

>Does anyone out there have any comments on the various Laaglander dried  
>extracts?

>I've seen them mentioned in numerous extract recipes, usually the pale (or  
very

>pale) being recommended for light lagers and pilsners. I've seen the amber  
and

>the dark in beer shops, though I haven't anything heard about them. Are they  
>hopped? Any comments on their use?

Yes. They make a tasty brew, but be warned that Laaglander Dried Malt  
Extracts

are not very fermentable, meaning that they will leave a high final gravity  
and a sweet brew. A recent poster said his beer got stuck at 1030 (sorry,  
lost the poster's name). If he used Laaglander, then a 1060 beer really might  
finish at 1030. It's really that unfermentable. I use it 1 to 2 pounds in  
an otherwise regular batch to add sweetness and body, like in Young's Special  
London Ale or McEwan's Scotch Ale. For a really intense sweetness like in  
Mackeson's XXX Stout, you need to use Lactose and lots of it.

Laaglander comes hopped and unhopped. Check the label.

Al.

-----  
End of HOMEBREW Digest #1340, 02/02/94

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Date: Tue, 1 Feb 94 15:15 CST

From: korz@iepubj.att.com

**Subject: WyeastChar/HopRemoval/Aeration/CrystalizedMalt/finings/dryhopping**

Jim writes:

>Wyeasts, so I am going back a bit. Doesnt London give a slight "woody"  
>character to the beers? I really like this in a bitter. Certainly London

That's what Wyeast Labs says and I've confirmed it in my beers. Wyeast London Ale and Wyeast American Ale are my two favorites, but now with the new Special London Ale yeast and the Belgian White yeast, I may have to brew twice as often! BTW, I recently made a pretty respectable Ordinary Bitter with Wyeast Irish (for the extra diacetyl) and am serving it as close to cask-conditioned as I can. I give the keg just enough CO2 to dispense the beer when I hold the faucet near the bottom of the keg and barely open the faucet to create turbulence (like a "sparkler"). Between servings, there's no CO2 pressure on the beer. I've still got some fine-tuning to do on the recipe, but I've proven to myself that I can make a flavorful, drinkable beer with an OG of 1036.

\*\*\*\*\*

Carl writes:

>The two major categories of response to my hop removal query were pour  
>through a kitchen strainer and siphon using a stainless or copper scrubbing  
>pad on the kettle end of the hose. I have not yet tried the latter but had

Unless you cool before pouring through the kitchen strainer, you will have some Hot-Side Aeration. I simply use a hop bag for each hop addition and then remove the hops, bag and all, from the kettle after the boil. I add 10% to Rager's numbers to compensate for the lower utilization I get from the bag.

Carl also writes:

>Mash pale malt and flaked barley at 156-160F for 1.5 hours. Steep crystal  
>and roasted barley for 45 minutes after raising to 160F. Sparge. Raise  
>to 180F and add extract. Raise to boiling and add hops. Boil for 90  
>minutes to drive off hop aromatics. Strain into carboy and top off with  
^^

Well, that might indeed happen, but it certainly is not \*why\* you boil. The most important reasons for boiling are sanitation and protein coagulation. If one could find a way to retain the hop aromatics during the boil (while still losing the DMS and other unwanted), I think they would be held in very high esteem by this digest's members.

\*\*\*\*\*

Richard writes:

>What's wrong with shaking the wort with the yeast?

I don't think there's anything wrong with it. What I do is pour the yeast starter into the carboy and then pour cooled wort into it through a large funnel. This action produces a lot of foam and aeration.

\*\*\*\*\*

Cliff writes:

>I am a novice brewer, who as recently been given 1.5kg of  
>crystallized malt. Can I treat this as I would a malt extract, or

Is is a powder? Then it's probably just malt extract.  
Does it look like grain? Then it's probably crystal malt and you should  
crush it and steep it in a gallon or so of 170F water for 15-30 minutes,  
then leave the husks behind and use the liquid to brew an extract batch.  
You can use 1/2 to 2 lbs in a 5 gallon batch. If the grain is very  
dark, then you might want to use less. Crystal malt adds sweetness, body,  
head retention and a caramelly flavor to your beer.

>does it require an amylase step in order to break down the  
>carbohydrates further ?

No.

> One other question : What are finings - and  
>when does one add them to a brew?

Finings are used to clarify your beer. When you use them depends on the  
type of finings. Kettle finings, like Irish Moss are added in the last  
15 min of the boil. They help proteins coagulate out during the boil.  
The amount to use has varied from 1/4 tsp to much larger amounts over  
the years. I'm waiting for George Fix's book for the final word.  
Gelatin is another kind of fining, but it is added to the fermenter and  
not the kettle. Polyclar AT is another and is used to remove tannins  
from your beer in the fermenter (I believe it also helps to speed the  
settling of the yeast too). There's a good article on finings in one  
of the Beer and Brewing from a few years ago by Terry Foster -- it  
explains not only how to use them, but how they work. Pretty cool stuff.

\*\*\*\*\*

Daniel writes:

>I still consider myself a rookie (7 batches) and would like to improve  
>the quality of my brew. I have been following the thread of dry  
>hopping. My next batch is going to be a czech pilsner. Is it  
>appropriate to dry hop this style? If so, with what. I reviewed the

Yes. There is no doubt that Czech Pilsner is dryhopped and it is  
traditionally only dryhopped with Czech Saaz. I recomend whole or  
plugs (cause they float).

>hop faq but it doesn't really address what styles of beers are dry  
>hopped and which are not. If it does, I missed it. Where can I get  
>info. on which styles are dry hopped?

Usually dryhopped:

Czech Pilsner, English Pale Ale, Barleywine, American Brown Ale, American  
Pale Ale, India Pale Ale.

Sometimes dryhopped:

Bitter, Scottish Ale, Stouts, Strong English and Scotch Ales,  
several Belgian Ales (like Orval), Porter.

Usually not dryhopped:

Wheat beers, Mild, English Brown Ale, American Lagers (except some recent entries by over-litigative marketing-types), most German Lagers (although I've tasted some commercial Dorts that had a hop nose).

I'm not sure:

Alt & Koelsch (I defer comment to Roger).

My advise: don't get too hung up on styles. Try dryhopping. If you like it, dryhop. If you want to make a dryhopped Mild, then don't let anyone stop you.

Al.

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Date: Tue, 1 Feb 94 15:25:49 MST  
From: "Mark B. Alston" <c-amb@math.utah.edu>  
Subject: Re: Queen of Beer competition

Does this strike anyone else as quite sexist and self defeating. What is it in brewing that makes men better or worse at it? In this era of eliminating the differences between the sexes this seems to be several steps backwards. In fact there would be quite an outcry if there we a male only competition. Or can you even imagine a "white" only competition!?! Only when all of this needless segregation is eliminated can we truly eliminate sexism; or at least this is my belief at the moment. We should strive to get women brewing with everyone. There seems to be no need for a seperate competition. In fact winning such a competition seems to be a hollow victory. What good is it to win "Brewer of the year" when you are competing against < half of the competition. I can see the merits of trying to get more women active; and perhaps this is a way to support female brewers, but there must be a better way. Perhaps I am missing something here. Let me know, I am always open to enlightenment.

Perhaps overreacting,  
Mark Alston  
flames to e-mail (c-amb@math.utah.edu)  
If I get a particularly good roasting I can post the juicy bits :)

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Date: 1 Feb 1994 16:30:30 U

From: "Laeuger, Mike" <mike.laeuger@spmail.jsc.nasa.gov>

**Subject: Laboratory Equipment Suppliers**

Someone recently asked about a mail order company for cheap lab equipment. I have had good luck with a company from Skokie Illinois called American Science and Surplus. They have test tubes, thermometers, ... as well as an assortment of tinkering junk. Their phone number is (708) 982-0870 and a free fax line at  
at  
(800) 934-0722.

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Date: Tue, 1 Feb 94 15:11:54 PST  
From: garyrich@angel.qdeck.com  
Subject: Brown malt

>From: darrylri@microsoft.com  
>Subject: re: Brown Malt  
>  
>Hugh Baird, the Scottish Maltster, makes a product called brown  
>malt. It's a relatively pale looking malt, high dried and  
>slightly roasted, with about 70L color. I don't have a data  
>sheet on it, however, so I can't tell you if it has any enzymatic  
>power or not.

Well, you got my curiosity up, so I got a data sheet on it. It's pretty sketchy, unlike some of the others I've seen out of GW malting. There is no measure of diastatic power listed, which I take to imply that it has none. This means it's not a "porter malt". I've seen it in stores listed as either british chocolate or scottish chocolate. All GW really has to say is the descriptor "Brown(Amber) Normally, kilned dry malt is roasted at temperature of about 140 degrees C. The result is a dry, almost bitter-like flavor. Color 55-70 ASBC" And the data sheet just lists  
Moisture% 4.0  
Color, laboratory Wort, ASBC 70

No extract #s, no diastatic power #s.

I've been using it for a while as a replacement for domestic chocolate. With the color of GW's regular chocolate at 500ASBC and brown at 70ASBC, I now know why the color is not as deep as expected. The Imperial Stout I made last weekend (seems an appropriate post-earthquake brew) is much closer to dark brown that black. It was listed as 400l when I ordered it.

Gary Rich | Quarterdeck Office Systems, Santa Monica CA  
garyrich@qdeck.com  
Doth it not show vilely in me to desire small beer?

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Date: 1 Feb 1994 19:52:26 U  
From: "Ron Hart" <hart@axon.rutgers.edu>  
Subject: lager pitching/yeast/used g

Subject: Time:7:39 PM  
lager pitching/yeast/used grain Date:2/1/94  
Recent entries have mentioned pitching rates for lagers. What's  
"a lot?" I normally pitch 0.5-1 lit of active culture for ales and this  
is fine. Do I need more for lagers? Does it help to prepare pitching  
cultures aerobically instead of anaerobically?

Also, regarding yeast storage, I also swear by plates, but only because  
I'm religiously trained to begin all cultures from single colonies. Maybe  
there's a chance of picking a wild yeast, but it should be a small chance  
if your sterile technique is any good.

For longer term storage (6 mo or more) I've been using stab cultures  
because I can seal the caps after the yeast grows a day (keeping  
O2 out), the agar can't dry out like plates, and I always thought that  
cultures were more stable under anaerobic conditions. Is this true  
for yeast?

Finally, I toss the spent grain in my compost pile. What better use  
than to feed the hops vines?

Ron Hart  
Rutgers University  
Newark NJ (Former brewing capitol of the east coast)

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Date: Tue, 01 Feb 94 22:44:26 EST

From: steevd@aol.com

**Subject: Subscription**

Please add me to your mail list.

Thanks for the opportunity to be a part of this fine service!

Steve Daniel, League City, Texas

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Date: Tue, 01 Feb 94 23:49:13 EST

From: slkinsey@aol.com

**Subject: Mashing unmalted grains**

I am gathering information in preparation to brewing a Belgian Wit style beer. The grist will be approximately 45% raw, unmalted wheat. My question is how to go about mashing this stuff. Although regular infusion mashing would work to some extent, (wheat gelatinizes between 125 and 147 degrees) this method seems to produce uniformly low OGs due to the very low diastatic power of the grist. In Pierre Rajotte's "Belgian Ale" book, he says that white beers were traditionally infusion mashed. However, the infusion procedure he describes is very complex and requires (among other things) many infusions over a long period of time, 2 boilers, a holding tank, and some strange device called a stuykmanden. Needless to say, this method is not useful for homebrewing - in fact I don't think even Hoegarden uses this method anymore. I have also heard of adding extra enzymes to an infusion mash, but would like to avoid this also. Anyway, I was considering treating the grist as though it were simply VERY poorly modified malt (which is pretty close to the truth, when you consider the grist holistically) and using a triple decoction mash. Is there any reason why I shouldn't do this? Will it make the mash more or less viscose than an infusion mash? Will it darken the wort too much? Presupposing a decoction mash, will it matter if I use flaked/torrefied wheat or "plain" unmalted?

I would be very interested in hearing about methods and experiences with mashing considerable portions of unmalted grains.

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Date: 1 Feb 1994 12:42:29 -0800

From: "Rick Violet" <rick\_violet@powertalk.apple.com>

**Subject: More on fixing thermometers**

I used to fix thermometers at the chemistry stock room of my college. I used a beaker of sand placed on a hot plate as a hot bath for the bulb of the thermometer. Its easier to apply the heat in a steady fashion. Using the flame, I usually ended up bursting the thermometer by getting it too hot. With the sand, it was much easier to get the column to rise at a steady pace.

Hope this helps,

Rick Violet  
rubicon@apple.com

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Date: Wed, 2 Feb 1994 07:43:14 -0500

From: paul.beard@gatekeeper.mis.tridom.com (Paul Beard)

**Subject: Yeast starters**

I have tried to scavenge and start some yeast from a batch I made a few weeks back. I followed Papazian's procedure, though with only a couple of bottles.

I did think the media was a bit thin, and I am wondering is that's why I'm not seeing very much activity. The two bottles are sitting on my kitchen counter at about 65=B0F with airlocks, and I have seen infrequent bubbles from one and even less from the other.

Should I retry and thicken my soup? Any recipes for starter media anyone can share?

I would really like to be able to cultivate some of these if I can, on the off chance I get something unusual bottle-conditioned product I can work toward emulating.

Thanks for your help.

- - -

Paul Beard

AT&T Tridom, 840 Franklin Court, Marietta, GA 30067

404 514-3798 \* FAX: 404 429-5419 \* tridom!paul.beard/beardp@tridom.com

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Date: Wed, 2 Feb 94 07:46:21 EST

From: "Paul Austin (8-293-5810 or (914))" <huckfinn@vnet.IBM.COM>

**Subject: Hops roots**

Where can I get Cascade hops roots for growing? I live in the Northeast, between Albany and NYC, and I'd like to know about any mail-order houses or stores in the area that sell these.

Paul Austin

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Date: Wed, 02 Feb 1994 08:25:17 -0500 (EST)

From: COCKERHAM\_SANDRA\_L@Lilly.com

**Subject: All-grain Strong Ale**

I recently brewed a very tasty strong ale. Thought I would share the recipe. Enjoy! Sandy C.

BK Boiler  
\*\*\*\*\*

All-grain Strong Ale (4.25 gal)

9 lb. 2-row pale malt	Mashed 90 min @ 150F in
8 oz. Belgian pale malt	Igloo 5 gal water jug.
1 lb. Vienna malt	Sparged with 170F water.
8 oz. Dextrin malt	
6 oz. wheat flakes	
8 oz. toasted pale malt (10 min @ 350F)	
6 oz. Belgian Special B	
2 oz. Chocolate malt	
8 oz. light crystal (10 Lv)	
8 oz. medium crystal (60 Lv)	
4 oz. m-otter crystal (?? Lv)	
2 tsp gypsum (in mash water)	

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1 oz. Perle (7.5% alpha) for 60 min  
.75 oz. Perle (7.5% alpha) for 30 min  
.5 oz. Tettnang (4.2% alpha) for 15 min  
.5 oz. Cascade (5.1% alpha) for 0 min

---

1 tsp Irish Moss (last 10 min)  
12 oz. clover honey (last 10 min)  
.25 cup Barbados molasses (end of boil)

Chill, siphon into a 5 gal carboy and pitch American Ale yeast (1056)

11/7/93 O.G. 1.077

1/6/94 F.G. 1.015 keged and force carbonated

From: COCKERHAM SANDRA L (MCVAX0::RX31852)

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

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Date: Wed, 2 Feb 94 09:21:45 EST  
From: phubbard@baosc.com (Phil Hubbard x6177)  
Subject: Homebrew books

Hi all,

I'm rather new to the world of homebrewing (my second batch is in the fermenter right now). I already have Charlie Papazian's "The Joy of Home Brewing", but would appreciate any additional references. What other books have you found to be particularly useful?

Please send replies to phubbard@baosc.com; I'll summarize and post later.

Thanks,

Phil Hubbard

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Date: 02 Feb 94 09:01:33 CST  
From: Collin A Ames <C-AMES@vm1.spcs.umn.edu>  
Subject: A Novice Gets Involved...

Hey there, as we say up here in the great frozen land of Minnesota!

Well, first off let me say that I have only brewed three batches of beer in my short career, all of them extract kits. I think it likely that I shall stay with this type of brewing, since my brewing philosophy has been to brew a great tasting beer for less money than it would take to buy a good beer. Having followed many of the discussions here on all-grain brewing and yeast culturing, etc...well, let's just say that the 'art' of brewing has not, as yet, hit me. Is there a muse of brewing? I suspect so, though the name eludes me...

That having been said, I'd like to solicit a bit of advice. My last beer was a bock kit (Johann's Bock by America Brews). The kit came with 4 lbs of dark extract, 2 lbs of amber extract (dry) and an ounce of hops, to which I added 1 lb of dark extract (dry). The resulting brew was a fine, dark color, very smooth and of strong alcoholic punch. I believe I started with an OG of 1.064 and finished at 1.018. Now, I would like to play with it just a bit more...1) I would like more of a hoppy flavor to this beer. If anyone has brewed bocks before and would like to recommend an appropriate hop, I'd appreciate it. Also, what quantities should I use? One ounce seemed to be a bit light, as 1/2 ounce went into the boil and the other half was used as the finishing touch. 2) I am considering adding another pound of dark extract (dry) to up the alcoholic content just a bit more. But, I presume that the yeast included in the kit (a standard dry yeast) would not be up to the challenge? Or, am I incorrect in this? Suggestions?

I also brewed a red ale recently, which used 1/2 pound of grain (crystal and chocolate, I believe). The instructions with the kit said to bring 3 gallons of water to a boil, turn off heat and steep the grains for 15 minutes. That seems like it is a little hot, considering what I've been reading here. I think I'd like to use grains in combination with the extracts for flavoring and such, but is this the correct method or is there a better one? Yes, you guessed it...the likelihood of there ever being a tun in my house is very, very low...right up there with the Vikings winning the Superbowl before I die.

One last question: is there significant difference between pots for boiling? I.e., should I avoid aluminum? Is stainless steel ok? I'm getting at least a 20 qt pot, but want to make sure that, in my ignorance, I don't buy a pot that would make my brewing life miserable!

And, just to verify that, in fact, the wort will boil over when you stop watching it...it happened to me...boiled fine for 30 minutes while I watched it with an eagle eye...turned to rinse something in the sink, and BOOM! Boiled over instantly...of course, if you watch the pot, it never boils...

Thanks in anticipation!

Collin Ames  
c-ames@vm1.spcs.umn.edu

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Date: Wed, 2 Feb 1994 09:15:40 -0600 (CST)  
From: tony@spss.com (Tony Babinec 312 329-3570)  
Subject: amber & brown malt

Here are suggestions for amber and brown malt.

For amber malt, try DeWolf Cosyns Biscuit malt. Its color is about 22L, which makes it darker than Munich Light or Munich Dark, but not so dark as DWC Aromatic. In flavor, Biscuit is very different from the Munich and Aromatic, as the name attests. See Noonan's Scotch Ale book for some recipes calling for some amber malt.

For brown malt, I have done something similar to what Ed Westemeier suggested. Maltophile Randy Mosher suggests that you can make brown malt in your oven by toasting pale malt for 40 to 50 minutes at 400 to 450 degrees. Yes, the time seems long and the temperature hot, but you will get brown malt. When you crack it in your malt mill, it shreds easily. I have used brown malt for 20 - 25% of the grain bill.

Brown malt can be used in an attempt at a "historic" porter. Use the following grain mix:

9 parts pale malt  
5 parts amber malt (DWC biscuit)  
5 parts brown malt (homemade)  
1 part black malt

Aim for SG 1.070. Hop it well, say 50 IBUs. Use Guinness yeast or Wyeast Irish, or whatever yeast you want.

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Date: Wed, 2 Feb 1994 09:18:10 -0600  
From: trl@photos.wustl.edu (Tom Leith MIR/ERL 362-6965)  
Subject: pH Meters

Dion Hollenbeck writes

>...I have been investigating pH meters thoroughly. All  
>the reasonably priced meters are not temperature  
>corrected. You need to calibrate them at the temperature  
>you will be taking the measurement.

I got one at Worm's Way here in St. Louis for \$65, with  
some pH7 buffer for calibration and storage. It is  
temperature corrected from about 35F to 120F. All the  
meters I've seen for under \$50 are not temperature  
corrected.

On a related topic: I bought the pH meter partially with  
gift certificates that Worm's Way gave to our club as  
prizes for our competition in December. I've wanted one  
for a long time for aquarium and gardening, and now for  
beermaking. It really *is* an extravagance, though. My  
wife characterizes my extravagances as "toys" -- she's not  
far off the mark. If your funds are limited, and you don't  
have special needs (like measuring especially low or high  
pH) you might use Merck ColorpHast pH indicator strips, in  
the pH 7 - 4 range. Its plenty accurate for beermaking,  
aquarium-keeping, etc. Other ranges are available. Any  
good homebrew shop should carry them, at least in the low  
range. If yours doesn't, ask for them. If the shopkeeper  
is, um, uncooperative, they can be mail-ordered from my  
favorite shop here in St. Louis. Standard disclaimers  
apply, e-mail me directly for the address if you want it.

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Date: Wed, 2 Feb 1994 09:22:09 -0600 (CST)  
From: tony@spss.com (Tony Babinec 312 329-3570)  
**Subject: snpa recipe**

Here was the last recipe. Tasted at racking, it comes pretty close.

7.5 pounds US 2-row  
1 pound US cara-pils  
1 pound DWC Cara-Vienne  
3 ounces DWC Special B

0.5 ounce Perle at 60 minutes before end of boil  
1 ounce Cascade at 30 minutes before end of boil  
1 ounce Cascade at 10 minutes before end of boil  
1 ounce Cascade at 2 minutes before end of boil

Wyeast American ale

Note the final hop addition at 2 minutes. At flame off, cover the beer and steep for 20 minutes before chilling.

For all-grain, aim for starch conversion temp of 153/5 degrees F. Grain bill is figured at 78% extract efficiency; adjust accordingly.

For extract brewers, substitute about 5 pounds of light unhopped dry malt extract for the US 2-row. Crack and steep the other grains, then strain them out, bring to boil, add extract, and proceed.

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Date: Wed, 02 Feb 1994 11:13:56 -0400

From: Ed Hitchcock <ECH@ac.dal.ca>

**Subject: Standard for colour determination**

If the darker roasted malts (ie chocolate malt, black malt and roast barley, as well as the darker crystal malts) have a colour rating in degrees lovibond based on a linear dilution, does anyone know what the standard is? Are these malts diluted to 10^L? 5^L? 15^L? Each to a different reference? Are they all diluted to 2% and the colour rating based on that? Who decides that Black malt is 500^L and chocolate malt is 350^L? This is important stuff. Just think, if Guinness has a colour of 35^L, does a rating of 350^L mean anything at all?

---

Ed Hitchcock ech@ac.dal.ca | Oxymoron: Draft beer in bottles. |  
Anatomy & Neurobiology | Pleonasm: Draft beer on tap. |  
Dalhousie University, Halifax | \_\_\_\_\_|

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Date: Wed, 02 Feb 1994 10:32:04 -0500 (EST)

From: LUKASIK\_D@sunybroome.edu

**Subject: Stretching Yeast**

I have been trying to get some extra use out of my liquid yeasts and have come up with a few questions that I hope someone out in homebrew land may have the answers to.

My HB shop owner suggested making up four 16 oz bottles of approx. .020 starter and then splitting up the contents of a Wyeast pack and pouring it into the 4 bottles. He then suggested capping them and placing them in the fridge for future use. Has anyone tried anything like this? I am assuming this can only be used with Ale yeast as the Lager would probably ferment and then make one major mess in the fridge.

I have also tried washing yeast in the manner described in the yeast faq. This worked fine when I immediately repitched into a new primary but I haven't tried storing for future use. My thought is that without food the yeast won't live for too long. Any suggestions/ideas? I would like to talk with someone that uses the wash method and compare notes....

Lastly, I believe I have read or heard of an idea where a larger batch of week starter is made, pitched and fermented, then split into several smaller batches to be stored for future use. Anyone tried this?

Any and all help would be appreciated. If I get enough good, strange or otherwise answers I would be happy to post to the list for the benefit of all.

TIA

Doug. <lukasik\_d@sunybroome.edu>

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Date: Wed, 2 Feb 94 9:14:02 MST  
From: Earle M. Williams <earlew@drc.usbm.gov>  
Subject: RE: Laaglander DME

Bill writes:

>Does anyone out there have any comments on the various Laaglander dried  
>extracts?

Al follows:

>Yes. They make a tasty brew, but be warned that Laaglander Dried Malt  
Extracts  
>are not very fermentable, meaning that they will leave a high final gravity  
>and a sweet brew. A recent poster said his beer got stuck at 1030 (sorry,  
>lost the poster's name). If he used Laaglander, then a 1060 beer really  
might  
>finish at 1030. It's really that unfermentable. I use it 1 to 2 pounds in  
>[snip]

Well! You guys have a lot of nerve bringing this up *after* I used the  
Laaglander extra light DME in my IPA! ;^) (I suppose this symbol means  
tongue in cheek!) Just another data point - 6 lbs of the Laaglander DME, with  
an OG of 1.055. After racking to the secondary, the SG was 1.030. I just  
assumed it was stuck and have been waiting *oh so patiently* for the  
gravity to get lower. I guess I'll just have to bottle...

Trying not to worry and running out of homebrew,  
Earle

- -----  
Earle M. Williams  
U.S. Bureau of Mines  
Denver, Colorado USA  
(Internet) earlew@drc.usbm.gov

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Date: Wed, 2 Feb 1994 09:35:18 -0800 (PST)

From: Domenick Venezia <venezia@ZGI.COM>

**Subject: Spent grain**

A member of our brewing club here in Seattle has just started a bakery with his son named "The Spent Grain Bakery". Located in the Fremont district they produce great peasant style (heavily crusted) breads in which they use the spent grain from numerous local microbreweries (Redhook, Hales, Big Time, Maritime, ...). Of course the spent grain is not the primary grain but simply an adjunct to the recipes. The microbreweries are suppling the bakery with bottle labels for them to package with the bread so you know what brewery's grain went into the bread you are consuming. Pretty cool, huh?

Domenick Venezia  
ZymoGenetics, Inc.  
Seattle, WA  
venezia@zgi.com

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Date: Wed, 02 Feb 1994 11:58:57 -0500 (cdt)  
From: Jonathan G Knight <KNIGHTJ@AC.GRIN.EDU>  
Subject: Wyeast "British" 1098

Regarding the recent thread on "London," "British," whether the names are geographically accurate, and which is good for what style: my \$0.02 is to say that while I have very limited experience with "London," I have thoroughly enjoyed the results of 1098 in Pale Ales, Porters, and Brown Ale. It imparts a tart note which I have grown very fond of, and usually performs well. Two disclaimers: a bitter I made didn't turn out very well, but I DON'T think it was the fault of the 1098; and I posted questions a couple months ago about high terminal gravities, which I originally thought might be yeast-related, but I no longer believe this. I recommend the "British" very highly.

Jonathan Knight  
Grinnell, Iowa           Just Brew It.

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Date: 02 Feb 94 13:00:16 EST

From: M.VITA@sysb.ftc.gov

**Subject: oak casks for beer**

Recently, Steve Tollesfrud (steve\_t@fleurie.compass.fr) wrote the following response to an inquiry about the use of oak barrels in brewing:

>WHY?!

>Storing wine in oak casks is good. Storing beer in oak casks  
>would be bad. The reason Bordeaux wine producers store wine in  
>oak barrels for a couple of years is to contribute TANNINS to  
>the wine which make the wine age better. In beermaking, we do  
>everything we can to avoid extracting bitter tannins from the  
>grain husks, so why defeat the purpose by putting the beer in  
>oak??

How do you think India Pale Ale got its traditional "oaky" taste? It was from the oak barrels in which the beer was stored for shipment to India. Even today, Yorkshire brewers such as Sam Smith's and Theakston (makers of Old Peculier) use oak casks. They even have their own in-house coopers to make them. There may be other Yorkshire brewers who do this as well.

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Date: Wed, 2 Feb 94 11:46:35 EST  
From: chuck@synchro.com (Chuck Cox)

**Subject: Special Hops**

Many folks have posted that they have never used special hops in beer, but that didn't stop them from presenting misinformation. I figure it is time for someone who knows what the hell they are talking about to speak up before the BS gets any deeper.

My credentials: ask Michael Jackson about my Brain Death Barleywine. Nuff said.

The facts:

Special hops contribute a nice flavor to beer, quite complimentary to the regular hops. The flavor is directly related to the quality of the special hops.

You can get quite stoned off the beer, in fact it is a nice way to get a buzz if you don't want to smoke.

The procedure:

The secret to excellent special beer is correct processing of the special hops.

Break up the goodies and put them in a grain bag or cheesecloth and put that in a colander or strainer. Rinse with lukewarm water and allow to soak for an hour or so. Repeat several times until the runoff is not so green. You are removing the water soluble stuff that doesn't taste very good and has no useful effect. If the water is too hot, you will remove the good stuff, so be careful.

Add the (now soggy) special hops as a very late dry hopping in the secondary to a very strong beer (barleywine is best IMHO). You are relying on the alcohol to extract and isomerize the goodies, so give it about a week before straining them out and bottling/kegging. Since the special hops compliment the flavor of the regular hops, you want to reduce your regular hops slightly, but don't eliminate them.

The quality of the resulting beverage is dependent upon the quality of the base beer and the special hops. If you know a grower, you can use the waste that was trimmed, but it won't taste nearly as good as using prime buds. Yes, it can be expensive if you purchase the goods at retail prices. Your best bet is to befriend a grower and work out a barter arrangement.

FYI: Brain Death Barleywine was a 5-gallon batch of 1100 OG barleywine with 5 oz of prime tops. One bottle was all you needed. Suck one of those babies down before a concert and you were set for the night. They lasted for 5 years and continued to improve. The bottles (yes, he asked for seconds) that MJ tried were about a year old. No, I don't have any more.

As a BJCP Master Beer Judge with extensive experience with special hops,  
I am available to help you evaluate and improve your efforts.

Don't forget: your government will send armed thugs to assault and  
kidnap you and steal your property if they find out that you are in  
possession of unapproved herbs. Vote Libertarian if you want to to be  
able to decide what herbs you should consume.

- --

Chuck Cox <chuck@synchro.com>  
SynchroSystems / Riverside Garage & Brewery - Cambridge, Mass.

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Date: Wed, 2 Feb 1994 10:11:00 -0800 (PST)  
From: Russell Kofoed <kofoedr@elwha.evergreen.edu>  
**Subject: Oxygen in Wort**

Howdy, My house got really cold and my fermentation got really stuck. I had to re-yeast. The yeast, and correct temp, alone did not jump start it. Finally I resorted to swishing the whole thing around in the carboy to add Oxygen. This did instick the fermentation!! What I was wondering was...why does Papazian say NEVER to add oxygen to the fermenter. Is this debacle going to screw up the taste? Add strange wild yeasties? So if anyone knows what adding oxygen to the fermenter late in the process does, let me know! Thanks in advance.

Russell Kofoed  
kofoedr@elwha.evergreen.edu

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Date: Wed, 02 Feb 1994 12:11:09 -0500 (cdt)  
From: Jonathan G Knight <KNIGHTJ@AC.GRIN.EDU>  
**Subject: by volume**

On another subject, amen to measuring priming sugar by weight instead of volume. It has always puzzled me that we are supposed to weigh everything else, but measure the priming sugar! I have found that 4 oz gives "nice" carbonation, 5 oz. "plenty" of carbonation (I use corn sugar).

Jonathan

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Date: Wed, 2 Feb 1994 13:10:26 -0500 (EST)  
From: Timothy Staiano <tstaiano@ultrix.ramapo.edu>  
Subject: Re: Another Beer Festival in Vt.

Thanks for the reply regarding NE/Mid-Atlantic festivals. Here's another one worth mentioning. Also in September, Burlington's Waterfront Park is home to the Vermont Brewer's Festival. My fiancée and I attended this past September's and were pleased to see the large amount of diversity of small brewers from the Vt., Mass., N.H., Maine area. Among those in attendance were Geary's, Harpoon, Mountain Brewers, Catamount, Otter Creek Brewing, St. Ambroise (Canadian! Great Oatmeal Stout). Pete's Brewing Co. was there, as was ol' Pete himself. Not surprisingly, the Boston Brewing Co.'s stand was not all that crowded. Among the local breweries were McNeil's Brewpub of Brattleboro, Vt. (with the most -12!- beer styles), The Vermont Pub & Brewery (makes a great Dog Bite Bitter), and Vermont's newest brewpub Jasper Murdock's Ale House (unfortunately, their location escapes me).

As for The Mountain Brewers looking for a new location, the guy that I spoke to when I was last there (early Jan) didn't mention anything. If anyone has spoken to them or has any concrete information, please let me know.

Have a Hoppy!

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Date: Wed, 02 Feb 94 13:26:18 EST

From: snystrom@aol.com

**Subject: Lagering question**

Last month I made my first attempt at lagering, but have a concern. I used the Jeepers Creepers Light Lager recipe from Papazian's book and made a starter with the Wyeast Dutch lager yeast. After a solid primary fermentation at 48 degrees, I racked to secondary and brought the temp down slowly to 39 degrees. Since I racked to the secondary, however, there has been no airlock activity. When I racked to secondary, the gravity was 1.006 (at the high end of the final gravity range for the recipe.)

The questions:

1.

xx Should there be airlock activity during secondary for this or any lagered beer?

2. Don't you remove most of the yeast when you rack to secondary if you are using a bottom-fermenting yeast?

Also, could someone suggest a good book with information on lagering. I enjoyed papazians book, but he says little if anything about lagering.

Thanks in advance

Scott

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Date: Wed, 2 Feb 94 12:25:37 EST

From: sdlsb.dnet!73410%sdlcc@swlvx2.msd.ray.com (Carl Howes)

**Subject: chimay+**

I am thinking of brewing a trappist style ale but have never had one. So I am seeking a store(s?) in southern NH or eastern MA where Chimay and other uncommon imports may be obtained. Private e-mail ONLY please to save bandwidth. TIA.

Carl Howes 73410@sdlcc.msd.ray.com

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Date: Wed, 2 Feb 94 13:27:40 EST  
From: Steve Scampini <scampini@hp-and.an.hp.com>  
**Subject: Twang**

Taste question:

A friend just reviewed my first batch of beer (which carbonated just fine, just as many of you thought it would given enough time) - a steam beer like extract kit. He (and I) like it and that's probably all that should matter...BUT he said it had "your typical extract beer TWANG". No amount of prodding could pry any further description of what the heck TWANG was... no, not buttery, no not too sweet, no not infected, no not... you know EXTRACT TWANG. Are there any of you out there that are more palattely expressive, to mangle the language a bit? Can a TWANG-less beer be doctored to TWANG? What ever it is, can it be avoided short of doing the that grain thing?

Steve Scampini "If the moon is full, what did he eat?" Sarah, age four.

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Date: Wed, 2 Feb 1994 12:01:47 -0600 (CST)  
From: Edward H Hinchcliffe-1 <hinch001@maroon.tc.umn.edu>  
Subject: General greetings and yeast microtubules in mitosis

Hello to the World's Homebrewers,

My name is Ted, and I have become a homebrewer; I am also a science geek who works on microtubules. These are cellular structures too difficult to explain here (if interested, read anything by Tim Mitchison or take a class at the local polytech). I am posting this to say hello and tell you all that I look forward to my life as a homebrewer (life as a dog?).

Why pitch at a lower temperature when brewing Hefe Weissen? Maybe the German brewmiesters liked a nice synchronous(sp) culture of yeast. Cold will do this by depolymerizing microtubules in the yeast's mitotic spindle and blocking the cell cycle (read work by Tim Hunt) in the G2-M phase transition. When the yeast warms up, the microtubules can repolymerize and the cells can progress on their way to making you Bavaria's truth serum (when I drink Weiss I always want to tell stories about when I was 10 years old, ah joy). Understanding the cell cycle will aid you in understanding not only your yeast, but yourself.

More learned articles latter (aren't you lucky)

Edward H. Hinchcliffe (no letters after my name, but I am fairly rich)  
hinch001@maroon.tc.umn.edu

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Date: Wed, 2 Feb 94 11:18:19 PST

From: bgros@sensitivity.berkeley.edu (Bryan L. Gros)

**Subject: Belgian malts**

A local shop now has four belgian malts: Caravienna, Caramunich, biscuit malt, and special B.

Can anyone post their experiences with these malts? How about guides to using them in an abbey or trapist recipe. What other styles might they be good for?

Thanks.

- Bryan

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Date: Wed, 2 Feb 1994 11:54:23 -0800  
From: pohl@unixg.ubc.ca (Derrick Pohl)

**Subject: Beer Recipe Formulator (BRF) on Sierra archives**

I downloaded this recently, and it expanded OK into Chris Campanelli's Beer Recipe Formulator (BRF), but when I tried to run it on my PC XT-clone, it wouldn't run. I got a message saying illegal instruction or some such thing. Anyone else had trouble with this program? I am running DOS 3.3, so maybe it needs a newer version of DOS? I'd like to try it out, so any advice is appreciated.

I also couldn't get Domenick Venezia's extractf to run either. However, my compliments to Michael C. Taylor for his SUDS 2.2 for DOS. It works fine, even on my antiquated set-up (I do have a mouse at least). And my thanks to the administrator(s) of the Sierra archives. What a treasure trove of information. Now if only some enterprising Mac programmers would whip up some Mac brewing software and post it there. A Mac version of the "thread" program, for instance, which searches back issues of HBD for articles containing certain keywords, would be a great boon.

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Derrick Pohl <pohl@unixg.ubc.ca>, Faculty of Graduate Studies  
University of British Columbia, Vancouver, B.C.

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Date: Wed, 2 Feb 1994 14:57:28 -0500 (EST)  
From: "Robert H. Reed" <rhreed@icdc.delcoelect.com>  
Subject: Re: Homebrew DigeGott Coolers/Better Beer

Rick inquired about Gott coolers and I thought it appropriate to comment about switching to grain brewing:

My first mash tun was based on a 5 gal Igloo cooler, a drilled, trimmed mixing bowl(false bottom) and it became \*extremely\* distorted after about 40 mashes. I have since graduated to a 5 gal Gott - same false bottom design - and there is no sign of deformation after about 50 mashes. Unless Igloo has changed the plastic formulation in their cooler, I reccommend the Gott. I attached a plastic bottling spigot in place of the factory valve(I used a rubber washer on inside and out).

About better beer:

I feel the most important factor in making quality homebrew is getting the yeast right. I made the transition to liquid yeast and grain brewing at the same time and the difference knocked my socks off. I have since made some very good beers from \*light\* dry or liquid (Edme DMS is very good) extracts and high quality specialty grains, quality hops and liquid yeast. These beers are indistinguishable from well made all-grain beers.

I feel what is gained by grain brewing is the ultimate flexibility in recipe design, and control of practically every aspect in brewing - short of malting your own grain. If I had the choice over again, I'd make the same move to grain brewing: the time commitment is substantial, but IMHO the rewards are worthwhile.

There are viable dry yeasts on the market, but IMHO, liquid yeasts are far superior and the recent number of strains available allows you even greater control of your beer.

Rob Reed

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Date: Tue, 1 Feb 94 20:07:47 EST  
From: sean v. taylor <sean@chemres.tn.cornell.edu>  
Subject: Will fusel alcohol flavor mellow with time?

I just brewed a partial mash wit, hopping very lightly (1.5 oz. Saaz). After brewing, I had trouble with cooling (it took well over an hour to get it down to pitching temp for the Wyeast Wit yeast). I fermented in primary about a week, and racked into secondary for another three weeks. I bottled and let it age two weeks.

I cracked open a bottle this week and it had an undesirable back of the throat bitterness which I believe is fusel alcohol flavor.

Will this flavor mellow out or disappear with time? It is now aging at about 40 F.

Thanks in advance for your help.

Sean V. Taylor  
Dept. of Chemistry  
Cornell U.  
sean@chemres.tn.cornell.edu

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Date: Wed, 02 Feb 94 12:27:00 PST  
From: "McCaw, Mike" <@wdni.com:@hpfcla.fc.hp.com>  
Subject: bottling from kegs, grav measurements from carboys

Norm Pyle suggests a method of bottling from kegs - for a few at a time. I have used the same method, using a Phil's filler (standard disclaimer) on the end of my cobra tap, and it works well for low-carbonation beers, but I have never been able to get it to work with alts and hefe-weizens (~3 volumes CO2). They still foam like the dickens. The one thing I haven't done to try them is to chill the keg to just above freezing, which might help, but defeats the purpose of a quick and simple bottling method. If anyone has success with high carbonation beers at 45 deg F, I'm all ears! Alexander Ramos asks how to check the gravity in the carboy. For two years, I've been filling the crack around the stopper with 100 proof vodka, letting that sit for a few minutes, then simply removing the stopper and tilting the carboy to fill a graduate cylinder and replacing the stopper/airlock. Have n ever had an infection yet, and I know that my brewcave is far from squeaky clean. I recently bought a glass wine thief to take samples with, but its far more work to sanitize it and grab a sample than to simply disinfect the stopper and pour. Guess this is a perfect example of appropriate technology.

Mike McCaw            McCaw@WDNI.com

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End of HOMEBREW Digest #1341, 02/03/94  
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Date: Wed, 2 Feb 94 15:39 EST  
From: <GNT\_TOX\_%ALLOY.BITNET@PUCC.PRINCETON.EDU>  
Subject: **Cannibis and Hops**

In HBD#1340 Spencer.W.Thomas@med.umich.edu writes that cannibis and hops are about as closely related as monkeys and humans.

Monkeys and chimps are 99% genetically identical. We're so damn close, I'm surprised they're not in suits along side us. Probably run most companies better than the bozos that do now.

Anyway, similarities can be deceiving. I'm sure hops and hemp are not nearly as closely related, but cannibis might just do something to beer flavor and aroma-wise. You never know until you try. That's the beauty of homebrewing, trying anything you want.

Andrew Pastuszak  
Philadelphia, PA

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Date: Wed, 2 Feb 94 15:38:33 EST

From: Lee=A.=Menegoni@nectech.com

**Subject: german malt**

My local HB shop has some German Vienna malt from a company pronounced "Durst" sp? . Has any one heard of them? is the stuff any good? how does it compare to Ireks?

Lee Menegoni lmenegoni@nectech.com

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Date: Wed, 02 Feb 1994 16:23:05  
From: prf@cherry-semi.com (Paul Ferrara)  
Subject: Inexpensive pH meter

Steved wrote that he was interested in the Checker pH meter advertised in Zymurgy, and Dion replied with much good general pH meter info.

While scanning a trade journal the following ad caught my eye:

Newport Electronics 1-(800)639-7678  
Pocket pH Tester w/ Replaceable Electrode  
Model HHpH1  
Measures 0-14pH, 0-70degC (32-158degF)  
Automatic Temperature Compensation  
+/-0.1pH and +/-1deg accuracy  
2 point calibration for temp and pH

Price: \$59.50 (\$69.50 with 3 calibration buffers)  
extra electrodes are \$19.00 each

If you have a fax, you can get a spec sheet by calling  
1-800-NEWINFO, request document # 125

Looks like a great price for a temp compensated meter.  
Hope this info is useful to some of you.

Disclaimers:

I have never used or even seen this meter.  
I have no ties (financial or otherwise) to Newport Electronics.  
I have never even ordered anything from them.

Just relaying what I saw in an interesting ad.  
Paul ( prf@cherry-semi.com )

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Date: Wed, 02 Feb 94 15:17:14 MST  
From: Shirley <DUSTHOMP@idbsu.idbsu.edu>  
Subject: recipes

Would someone send me a copy of the recipes from SNPA and from the St Louis competition. I have been unsuccessful at reaching the people who posted notes concern the recipes. Thanks

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Here's to it and to it again, if you don't do it, when you get to it, you may never get to it to do it again...

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Shirley Mae Thompson | 1910 University Drive | Cren: DUSTHOMP@IDBSU  
User Service Center | Boise, Idaho 83725 | Internet:  
Boise State University | (208) 385-4357 | dusthomp@idbsu.idbsu.edu  
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Date: Wed, 2 Feb 94 17:41:45 MST  
From: mlh@cygnus.ta52.lanl.gov (Michael L. Hall)  
**Subject: New Mexico Brewing FAQ**

Greetings, Fellow Beer Drinkers and/or Brewers!

I maintain an FAQ about Beer and New Mexico, which I have sent to many of you in the past. I have made significant updates to the FAQ, and would like to know if you would like a copy of the updated FAQ.

For those that don't know, an FAQ is a Frequently Asked Questions list. Basically, it contains everything that I know about beer and brewing in New Mexico. It lists all the brewpubs, clubs, homebrew shops, etc. that I have heard of in New Mexico. I will mail it to anyone who requests it; just send me email and I'll get it to you in a couple of days (I'll wait and make one mass mailing). There are two versions of it: one that has all the recent changes marked in the margin (useful to those that have seen an old copy and just want to know what's different), and one which has no changes marked (easier to read and not as cluttered). Let me know which one you would like.

Cheers, Salud, Prost, Slainte, To your health, and Down the hatch...

Mike Hall  
hall@lanl.gov or  
mlh@cygnus.ta52.lanl.gov

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Date: Wed, 2 Feb 94 13:54 EST  
From: Jack Skeels <0004310587@mcimail.com>  
Subject: Re: Baron DeKalb/Red Tail Yeast

In HBD #1335, Robert Reed questions Sam Adams' patriotism regarding his brewing a German Bock. At the risk of sticking my historically-ignorant foot in my mouth I ask: Weren't the Germans (at that time part of greater Prussia) friends of the American Revolution? Or at worst they were hired guns from Europe. I would extend myself further by guessing that thinking the Germans are hip or that they brew great beer fell out of vogue as a result of the World Wars in THIS century (a la The Guns of Navarone, etc.) I only bring this up because I come from a city named after one of these 18th century guys that helped out George and his pals, Baron \*something\* von DeKalb. ;-)

Also, I've enjoyed all of the knowledgeable info on yeasts and cultivation, especially regarding SNPA (which I've made my first cultures from!!). I was wondering, does anybody know if the chunky dregs from Red Tail Ale are viable and/or clean like SNPA? My guess is that they are not. Also (again) why are they so solid? Do they use a fining agent or a coagulant of some sort??

TIA, and good brews to all,

Jack Skeels  
JSKEELS@MCIMAIL.COM

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Date: Thu, 3 Feb 1994 02:39:18 -0500 (EST)  
From: Mark Caldwell Bellman <mb4u+@andrew.cmu.edu>  
**Subject: Sugar and Cooper's Extract**

Can someone please help me. I have recently purchased a can of Cooper's Real Ale extract. The instructions say to add 2kg of white sugar to the fermenter along with water and the extract. First question, is this table sugar or corn sugar? Next question, why do the instructions with the can not say to boil the wort? Every can I have tried plus every recipe I have ever seen always mention boiling the wort for several hours. Should I be following the recipe with the can? Why does it want me to add sugar? Isn't there enough malt in the can for the yeast?

If possible, please email responses to [mb4u+@andrew.cmu.edu](mailto:mb4u+@andrew.cmu.edu)

Thanks,

mark

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Date: Thu, 3 Feb 1994 00:33:17 +0000  
From: bishop@magic.geol.ucsb.edu (Greg Bishop)  
**Subject: Cat's Meow**

I recently downloaded the Cat's Meow (beer recipes) from sierra@stanford.edu. These files are in Post Script format. I've never dealt with Post Script files and would appreciate any advice on how to print them. I am using a Macintosh computer.

Thanks in advance,

Greg Bishop

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Date: Thu, 03 Feb 1994 08:48:49 +0000 (U)  
From: George Tempel <tempel@MONMOUTH-ETDL1.ARMY.MIL>  
Subject: re- grav measurements from

re: grav measurements from carboys  
Just to add to the discussion:

Instead of buying a wine thief I purchased for < \$3.00 a Glass baster. Very easy to sanitize w/b-brite. I use my plastic tube for the hydrometer as a flask, fill it < 1/2 way with a b-brite solution, and squeeze the baster and insert it into the tube to displace the sanitizing solution up the plastic cylinder walls and around the outside of the baster, then release the baster bulb while withdrawing, allowing the solution inside the glass baster. Repeat a several times and you've got a clean baster and plastic flask. I rinse and remove the glass, then dump the solution inside the bulb, swirl some, then rinse everything. Next, clean the carboy top and pop off the airlock and stopper, squeeze and insert the baster, then release the bulb and withdraw a full baster! Deposit into the plastic flask and repeat if necessary. I find 2 1/2 basters are enough to get a measurement.

Works well for me, and takes only a few minutes. The idea of tipping a full carboy just enough to get a measurement scares the yeasties outta me! If I spilled just once....shudder!

l8r...  
ty (george tempel, home = netromancr@aol.com)  
"kiss cats: the dachshund and the deer are one"--wallace stevens

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Date: Thu, 3 Feb 94 10:31:39 EST  
From: magnan@server1.dfci.harvard.edu (Rick Magnan)  
Subject: RE: Laaglander DME

In #1340, wes(WKODAMA@aba.com) responding to a question about Laaglander DME wrote:

> I had a three batch in a row problem with stuck ferments. I was  
> only getting down to around 1.020 to 1.030, where I usually end  
> at around 1.009 to 1.013. The only thing all three batches had  
> in common were the use of Laaglander light DME (I usually use  
> Munton & Fison). This can hardly be classified as conclusive  
> evidence, however; it's more of an anecdotal "data point."...

Several months ago, I asked whether 60f was too cold to ferment with the Wyeast 1056 because a batch went rather slowly. My next 2 batches were fermented with the same yeast (I usually grow the yeast and split it 3 ways) at the same temps, or colder, and they fermented quickly and vigorously. The difference? The slow batch was brewed with DME that said "Product of Holland" but no where was any mention of Laaglander. In the other batches Munton & Fison DME was used. This too, is just an "anecdotal data point" - maybe I didn't provide enough O2 for the first batch (for example). On the other hand, that "product of Holland" DME didn't even taste sweet. Which raises the question - what the heck is in that stuff??? Both brands of DME were packed by Crosby and Baker, perhaps I should bother them about product content labeling? (I bet you grain brewers love this kinda talk :)

rick

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Date: 3 Feb 1994 10:38:38 U

From: "Manning Martin MP" <manning#m#\_martin\_p@mcst.ae.ge.com>

**Subject: Malt color ratings**

ASBC methods of color assessment put malts and adjuncts into three classes: black, high-dried & caramel, and pale.

Black malts (including chocolate and roasted barley) are assessed at about 1% (actually done by weight) of the one-pound-in-one-gallon at which they are quoted. Hence, they are measured at about 5 deg L, and adjusted up to one pound per gallon (about 500 deg L).

Pale malts are assessed using a mash of about one pound per gallon (actually done by weight), and are therefore measured at about 2 to 4 deg L.

The gray (amber?) area is in the high-dried and caramel malts, which are mashed with pale malt (of known color). The mixture is assessed for color, and the color of the pale malt is then subtracted out. The procedure allows the wort to be diluted for convenience, at the discretion of the analyst, and then adjusted (linearly) back to the lab wort concentration. If a wort is darker than about 10 deg L, the development of color with concentration begins to exhibit non-linear behavior; i.e. a lower increase in measured color for a given increment in concentration (see *Brewing Techniques*, 2 (1), (Jan.-Feb. 1994)). Therefore, if the wort color is measured beyond the linear portion of the color development curve (above 10 deg), the color rating will be reduced. The procedure should have been written such that the wort color is always measured say, between 5 and 10 deg to avoid this problem (IMHO).

MPM

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Date: 03 Feb 1994 07:32:07 PST  
From: "PETE ZINGELMAN," <ZINGELMA@EPRI.EPRI.COM>  
Subject: maple syrup, old hops

From: PETE ZINGELMAN, Wisconsin Electric Power Co.  
Subject: maple syrup, old hops

Hi all! I'm planning to try a partial mash recipe for a maple syrup stout. Has anyone tried this before? The recipe calls for 12oz of maple syrup, most of it in the boil, and what's left is added in the last 10 min of the boil. I remember reading somewhere (Miller?) that the quantity should be closer to one gallon!

Also, I have some left over whole hops from a batch my buddy gave me, (he grew his own) They have been in ziploc baggies for about 3 months, but have not been refrigerated. How do I tell if they're still good? Thanks in advance!!

(Insert clever quote here)

Pete Zingelman  
zingelma@epri.net.epri.com

Point Beach Nuclear Plant  
(414)755-6526 fax-6562

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Date: Thu, 3 Feb 1994 10:01:35 -0600 (CST)  
From: Robert Jordan <JORDAN@ANLBEM.BIM.ANL.GOV>  
Subject: Altbier recipe advice

I'm planning on starting an Altbier in the next week or so and was looking for a little input from the experts. Here's the recipe I was thinking of:

6 lbs. Marie's Munich extract (50% American 2-row, 30% Belgian  
Munich, 20% American Munich)  
1 lb. Crystal malt  
Perle hops, 35-40 IBU  
Yeast labs Dusseldorf Ale yeast (A06)

How does this sound? I'm shooting for an OG of 1.044 to 1.048. I'm pretty sure this will hit that, but maybe I need to add a little more malt? The extract is pretty dark (darker than amber syrup but not black) so I don't think I need any black malt, but does anyone have any suggestions or ideas from past experience?

Thanks-  
Rob

RJordan@anl.gov

-----

Date: Thu, 3 Feb 94 08:19:15 PST  
From: "Jennifer Crum" <crumj@BCC.ORST.EDU>  
**Subject: hop bread**

Hello to everyone out there in fermentation land.  
Along the train of beer bread that was posted recently, I was wondering if anyone had ever heard of, or tried to make, hop bread? A friend of mine is going to try to make it and I thought I'd ask for advice from those who are more knowledgeable than I...  
Thanks for any help and you can post me directly.

Jennifer Crum            crumj@bcc.orst.edu

-----

Date: 3 Feb 1994 08:17:21 U  
From: "Palmer.John" <palmer@ssdgwy.mdc.com>  
Subject: Wort and Oxygen

Howdy Group,

In response to Russell Kofoed's question about re-oxygenating a stuck fermentation, I thought I would post this excerpt from my First Time Brewer's Instructions, Rev C. Email me for a copy, but please don't put BEER in the Header.

The Wort and Oxygen

-----  
The use of oxygen in brewing is a two-edged sword. The yeast need oxygen to grow and reproduce enough to provide a good fermentation. When the yeast has first been pitched, whether to the starter or the beer, it needs oxygen to reproduce. The yeast makes use of the dissolved oxygen in the wort. Boiling the wort drives out the dissolved oxygen, which is why aeration of some sort is needed prior to fermentation. The yeast first use up all of the oxygen in the wort for reproduction, then get down to the business of turning sugar into alcohol and CO2 as well as processing the other flavor compounds.

However, if oxygen is introduced while the wort is still hot, the oxygen will oxidize the wort and the yeast cannot utilize it. This will later cause oxidation of the alcohols which gives a wet cardboard taste. The key is temperature. The generally accepted temperature cutoff for preventing wort oxidation is 90F. Likewise, if oxygen is introduced after the fermentation has started, it will not be utilized by the yeast and will later cause bad flavors.

This is why it is important to cool the wort rapidly to below 90F, to prevent oxidation, and then aerate it by shaking or whatever to provide the dissolved oxygen that the yeast need. Cooling rapidly between 90 and 130 is important because this region is ideal for bacterial growth to establish itself in the wort.

Most homebrewers use water baths around the pot, or copper tubing Wort Chillers to accomplish this cooling in about 20 minutes or less. A rapid chill also causes the Cold Break material to settle out, which decreases the amount of protein Chill Haze in the finished beer.

Aeration of the wort can be accomplished several ways: shaking the container, pouring the wort into the fermenter so it splashes, or even hooking up an airstone to an aquarium air pump and letting that bubble for an hour. For the latter method, (which is popular) everything must be sanitized! Otherwise, Infection City.

\*\*\*

And for those looking for other Brewing Books, here are some good ones:  
The Complete Handbook of Homebrewing - by Dave Miller

A great book for all the basics, highly recommended for beginning and intermediate brewers.

Brewing the Worlds Great Beers - Dave Miller

Another good book which explores the basics of beer making  
in a simpler approach than his Handbook.

Brewing Lager Beer - by Greg Noonan

A more technical book for the brewer who wants to know Why...

He covers the brewing processes in-depth.

John Palmer palmer@ssdgwy.mdc.com

This is a great hobby, eh?!

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Date: Thu, 03 Feb 1994 11:32:18 -0500

From: rprice@cbmse.nrl.navy.mil

**Subject: Yeast Preservation**

As I do cell encap for a living just thought I'd throw in my two cents worth.

When you finish with a batch and want to keep the infection rate down, to a manageable level.

And none of us will be able to reach 100% sterility, often even in the best labs.

You may clean up your batch of yeast by filtering through a coffee filter (Melita works nice), which will pass on many of the yeast cells and retain the gook. Then let these settle, remove the excess water and then do the following.

Clean your blender with Brite, and fill with a bit of sterile water. Blend in about 4% by weight sodium alginate (Kelco LV or equivalent).

Blend until it is hydrated (makes a nice clear suspension). Then add your yeast at a 50/50 ratio with the alginate.

Now fill your blender with about a half to 1 cup of oil, and get it blending on a very low speed so you see a vortex.

Follow this by looking on your brewshelf for gypsum (calcium sulphate), add a small amount (about 1% by wt) to the alginate mix as fast as you can. Then add in a slow stream at first.

Once the oil begins to look milky add the rest fast. Increase the speed to maintain the vortex for about 10 minutes. Then stop.

The alginate/yeast will then separate from the oil. Pour off the oil.

Follow this by getting a fresh coffee filter, pour in the alginate/yeast and let the excess water drain. Briefly wash the microcapsules in alcohol (cheap vodka) to remove oil/surface contamination and kill off external bacteria.

Freeze in freezer compartment.

Alginate works as a cryoprotectant (kinda like Yukon Jack for yeast).

Put in small quantities in a suitable container.

Make a starter, add microencapsulated yeast, let grow out, and !!!!

You should get your yeast back, fairly bacteria free, and ready to go.

Besides it's more fun than slants or petri-dishes.

In addition the alginate is super to use in beer for a fining agent, and a heading agent.....

Many producers do to keep the head on your beer when they put it in those dirty, detergent contaminated mugs.

Cheers !!

A final thought (all the problems of mankind can be corrected by the prevention of premature release).

-----

Date: Thu, 3 Feb 1994 10:38:25 -0600 (CST)  
From: tony@spss.com (Tony Babinec 312 329-3570)  
Subject: belgian malt ideas

First, what are these malts?

Cara-Vienne 20L crystal malt  
Cara-Munich 72L crystal malt  
Special B 200L "roasted" crystal malt  
Biscuit Kilned specialty malt

Our homebrew club recently held a malt meeting, and Brian North of North Brewing Supplies ran a blind tasting of about a dozen imported crystal malts. This revealed in dramatic fashion that the maltster and the malt have big effect on malt flavor, which is then imparted into your beer.

Here are some ways to use them. A grain bill such as the following:

xxx pounds pale malt  
1 pound cara-vienne  
2 - 3 ounces special B

produces an amber beer, as does:

xxx pounds pale malt  
1 pound cara-Munich.

Either of these might be suitable grain bills for a pale ale or a vienna.

For an abbey style beer, try the following:

xxx pounds pale malt  
yyy pounds munich malt  
0.5 pounds cara-vienne or cara-munich  
2 pounds sugar or honey  
1/4 - 1/2 pound special-B  
noble hops to 30 IBUs  
weast Belgian or Chimay yeast

Aim for 1.080 sg. Play with the proportion of Munich malt and the amount of special B. Of course, depending on the kinds and amounts of malt used, you'll get different colors and flavors.

Finally, biscuit malt should be considered amber malt. Try combinations of pale malt, crystal malt, and biscuit malt in a pale ale, bitter, scottish ale, or strong beer.

-----



Date: Thu, 3 Feb 1994 12:04:08 -0500 (EST)

From: Jim Busch <busch@daacdev1.stx.com>

**Subject: Re: Mashing Wits**

Al writes about ddry hopping:

>

> I'm not sure:

> Alt & Koelsch (I defer comment to Roger).

Alts yes, at least the really assertive ones from the Altstadt in Dusseldorf. Koelsch, I dont think so. Very delicate hop nose and flavor, not very assertive. Great with Koln Caviar? (as long as you dont ask what that is!).

>

> From: slkinsey@aol.com

> Subject: Mashing unmalted grains

>

> I am gathering information in preparation to brewing a Belgian Wit style beer. The grist will be approximately 45% raw, unmalted wheat. My question is how to go about mashing this stuff. Although regular infusion mashing would work to some extent, (wheat gelatinizes between 125 and 147 degrees) this method seems to produce uniformly low OGs due to the very low diastatic power of the grist.

If you havent done it how do you know? Infusion mashing of Wit beers with 45% raw wheat works, and to best of my knowledge, is the method of production in Belgium. I have done it. Use long staged protein rests, and a dilute mash. Remember, the OG is 1.044-.1048 ish so we arent looking for big gravities.

Good brewing,  
Jim Busch

DE HOPPEBIEER DRINKT MET ZWIER 'T GEZONDE BLOND HOPPEBIEER!

-----

Date: Thu, 3 Feb 94 11:15:43 EST  
From: "Peter Miller [84663]" <pdm@swlvx2.msd.ray.com>  
Subject: Hops roots

>Date: Wed, 2 Feb 94 07:46:21 EST  
>From: "Paul Austin (8-293-5810 or (914))" <huckfinn@vnet.IBM.COM>  
>Subject: Hops roots  
>  
>Where can I get Cascade hops roots for growing? I live in the  
>Northeast, between Albany and NYC, and I'd like to know about  
>any mail-order houses or stores in the area that sell these.  
>  
>Paul Austin

There is a beer/wine hobby mail-order outfit in Woburn, MA, called Beer & Wine Hobby that sells hops roots on a seasonal basis. They can be reached at:

Beer & Wine Hobby  
180 New Boston Street, Rear  
Woburn MA 01801

(617) 933-8818

Orders: 1-800-523-5423

Fax (617) 662-0872

Pete Miller  
pdm@swl.msd.ray.com

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Date: Thu, 3 Feb 1994 09:13:54 -0800 (PST)  
From: alm@ibeam.jf.intel.com (Al Marshall)  
Subject: Organic Malting Barley (2nd Attempt)

Please excuse the first botched message.

A friend is searching for a commercial grower of organic malting-quality barley. Any and all leads would be appreciated.

Please respond to:

alm@ibeam.intel.com

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Date: Thu, 03 Feb 1994 10:11:26 -0600 (MDT)

From: COYOTE <SLK6P@cc.usu.edu>

**Subject: Oak Casks. Discussion of Worth!**

\*\*\* Someone asked....

>> Does anyone have good sources for aging in oak casks ... access to

>> books with info ... <old books> ...snip

>Steve Tollefsrud of VALBONNE, France sed

>WHY?!

>Storing beer in oak casks would be bad.... wine in oak barrels ....

>to contribute TANNINS .... In beermaking, we do everything we can to avoid

>extracting bitter tannins from the grain husks, ...why put beer in oak.

\* Well, time to disagree! Oak adds a character, a quality, that is much desired for a beer. Even the King (spud) uses Beachwood. Wood is a flavor that is much recognized in many QUALITY beers through antiquity. Watch that episode of the BeerHunter and you'll understand why. They look neat, and add tastes. Besides...it's fun tapping an OAK CASK.

I don't have the biochemistry down, but I'd be inclined to think that the tannins from malt husks are different from the tannins in oak.

(my un-biochemical taste buds tell me so, for one).

There would not be a market, and references in various brew-texts to the use of oak chips, and oak essence were it not for a desirable quality imparted by oak. Check out Foster's Pale Ale book for a nice discussion (and favorable!) of the use of oak for an GENUINE IPA.

Brewing Techniques had a nice article or Cask Conditioning in America. It is true that most of these casks used by brewpubs are stainless steel, but that's more for ease and assurance. Oak, or wood is a challenge, one which requires a certain level of mastery and know-how to pull off successfully. So if you aren't up to it... FINE. But Chips and essence are out there to be had, and added to any brew deserving of such attention. That same issue of BT had a list of suppliers of casks and parts. I just lent it out, so if the original poster (sorry missed it) wants that, drop me an e-mail and I'll send it to you when I get the mag back. Maybe folks don't like oak in france, but it's pretty common in german beers.

BTW: If you missed it, check my report on the first Cask Conditioning attempt in the same HBD as this previous message. I'm no master of Oak. But hey...I'm willing to try. Cuz it's authentic, it's intersting to learn about, it looks KOOL, and it has the potential to deliver a truly fine brew. (if I can get things right!). It was amazing to watch a bunch of fellowhomebrewers and american swill-quaffers consuming flat oakey beer side by side, and enjoying it. I didn't notice any get tossed down the sink. But I was too busy serving, and tasting myself. Got good responses.

BTW: The quotes were ...snipped...to avoid over recycling. Ok ulick?

/-/-/- John (The Coyote) Wyllie SLK6P@cc.usu.edu -/-/-/

-----

Date: Thu, 3 Feb 94 12:15:38 "EST"  
From: Gary S. Kuyat <gsk@sagan.bellcore.com>  
**Subject: pH meter for < \$60**  
Full-Name: Gary S. Kuyat

Recently reading about expensive pH meters, I dug up the info on mine. Byram Labs is selling a temperature correcting pH meter for less than \$60. The meter pH range is 0-14 and the temp range is 32-158F (0-70C). It is accurate to .1 pH unit. (What the heck is that unit called anyway???) The unit also functions as a digital thermometer (a switch for C or F). The model I have is HHPH1 (if you call them, ask for a "cut sheet" or just talk to a technician for mre info). This model is easy to use, and though it isn't accurate on BOILING water, I really don't need that for my brewing. Byram Labs' phone number is 1-800-766-1212. Standard don't work for them, own stock etc. but the meter is nice and not too pricey.

- - -

-Gary Kuyat  
gsk@sagan.bellcore.com  
(908) 699-8422

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Date: Thu, 3 Feb 94 09:41:11 PST

From: bgros@sensitivity.berkeley.edu (Bryan L. Gros)

**Subject: ales to lagers**

I'm looking for advice and things to look out for when making the big switch from ales to lagers. I've got a fair number of all grain ales behind me. What are the big differences in the malt to use, mashing techniques, and of course, fermentation?

Thanks for the help.

- Bryan  
bgros@sensitivity.berkeley.edu

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Date: Thu, 03 Feb 94 12:42:53 EST  
From: dweller@GVSU.EDU (RONALD DWELLE)  
Subject: complete joy

A minor query:  
How do you pronounce Papazian? Papa-zeeyawn? Pah-Pay-zion?  
Or what?  
TIA

---

Date: Thu, 03 Feb 1994 12:49:45 -0500 (EST)

From: COCKERHAM\_SANDRA\_L@Lilly.com

**Subject: Re: All-Grain Strong Ale**

I received several posts about my all-grain strong ale recipe. The long ingredient lists (lots of crystals etc) was done for two reasons. Number One and foremost, this should be FUN. When I ponder what I will put in a beer I have fun with it. Reason Two, I wanted this to be a complex beer. It was complex. From a sweet, hoppy nose to a raisiny (thanx Spec. B), malty, bitter flavor it went down easy. This was a beer I would have wished to bottle, but I procrastinated and ran out of time. Four days before my club meeting (spotlight on strong ales) I kegged, chilled and force carbonated. Even though I prefer the pale ale and porter styles, this was my best brew so far. I enjoy the unusual. I have an Oat Pale Ale and a Pumpkin Dunkel Weizenbock in their respective carboys right now. I brew because it is fun!

Sandy C.

From: COCKERHAM SANDRA L (MCVAX0::RX31852)

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

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Date: Thu, 3 Feb 1994 09:52:24 -0800 (PST)

From: gummitch@teleport.com (Jeff Frane)

**Subject: Dry-Hopping Advice**

Al Korzonas writes:

>

> Yes. There is no doubt that Czech Pilsner is dryhopped and it is  
> traditionally only dryhopped with Czech Saaz. I recomend whole or  
> plugs (cause they float).

>

I think this is incorrect. I believe that the Czech brewers achieve their hop character without any dry-hopping at all. In fact, according to DeClerq, the brewers at PU consider the hop aroma to be something of a defect -- an unfortunate result of their brewing process in their quest for other characteristics of the beer's flavor profile.

If you can find a reliable source that credits the PU or Budvar brewers with dry-hopping, I'd like to see it.

> Usually dryhopped:

> Czech Pilsner, English Pale Ale, Barleywine, American Brown Ale, American  
> Pale Ale, India Pale Ale.

>

Barleywine? Al!

> Sometimes dryhopped:

> Bitter, Scottish Ale, Stouts, Strong English and Scotch Ales,  
> several Belgian Ales (like Orval), Porter.

>

Once again, I find this spurious. I do not think that any of these (except Bitter and Orval) are commonly (or even "sometimes") dryhopped. Unless by that you mean that you've found one or two examples that have been. Scotch ales, in particular, are noted for the \*lack\* of hop aroma in the finish.

It is entirely possible, and actually far more common, to have a hoppy finish in a beer that isn't dry-hopped at all. In fact, I would say that dry-hopping is (outside of homebrew circles) a pretty rare phenomenon.

> My advise: don't get too hung up on styles. Try dryhopping. If you like  
> it, dryhop. If you want to make a dryhopped Mild, then don't let anyone  
> stop you.

>

Well, yeah. But, on the other hand, don't expect to win any prizes with a dry-hopped Mild, either.

- --Jeff





Date: Thu, 3 Feb 1994 09:43:37 -0800 (PST)  
From: Domenick Venezia <venezia@ZGI.COM>  
Subject: The Spent Grain Baking Company

I've received some requests for more details on this company so thought a post was in order.

Their address and phone number is:

The Spent Grain Baking Company  
2210 N. Pacific Street  
Seattle, WA 98103  
(206) 632-9506

Their packaging states in part:

We invite your comments. To receive recipes from our Brewer's Baker and a catalog of Brewer's spent Grain Bread mixes for bread machines, send us your name and address.

It all begins with the grain. The finest of our small Northwest brewers brew their specialty beers in the handcrafted tradition using malted grains. Wholesome grains called English Two Row and Five Row are roasted to halt a brief germination that develops the distinct malt flavor. After milling, the gristed and malted grains are steeped in warm water to form the mash. In the mash tun enzymes quickly convert the starches in the mash to sugar. The brewer then separates the grains from much of their sugar in a liquor call the wort (ryhmes with shirt) and add the hops which give beer it bitter nuance. After a brief boil in the brew kettle, the master brewer gives eager yeast cells the task of brewing the wort into delicious beers.

And what of the spent grains? Spent is a sad misnomer, for these flavorful grains yet abound with nutrition and important dietary fiber...less sugar. Fresh spent grains are recovered and blended with wholesome flour by our Brewer's Baker. Dough enhanced by the spent grains is kneaded and handcrafted into crusty loaves and rolls for your eating pleasure.

Beer? We believe beer is for drinking and therefore we do not use beer in any of our bread...just the spent grain for flavor.

SPENT GRAIN BREAD: A rich chewy bread surrounded by a crunchy crust. Spent grain from lighter Ales and Pilsners gives this slightly tangy bread its unique flavor.

BREWER'S BREAD: Hearty round loaves with whole wheat, rye meal, and toasted sunflower seeds. Great with soup or sliced for your favorite sandwich. Only spent grain from Porters or Stouts for this rustic bread.

TRAPPIST SOUR: A light rye leavened with a sour starter of rye meal, wheat flour, and brewer's yeast from a memorable Trappist Ale.

Standard disclaimers apply.

Domenick Venezia  
ZymoGenetics, Inc.  
Seattle, WA  
venezia@zgi.com

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Date: Thu, 3 Feb 1994 10:10:11 -0800 (PST)

From: Zach Fresco <zfresco@helen.bush.edu>

**Subject: stuck firmentation**

Im a new brewer and I just siphoned my second batch into the secondary fermenter and there is no action at all in the firmentation lock. I used 3 and a half pounds of light malt extract, one pound of cinimen honey and 2 and a half pounds of clover honey. I used cascade hopps if that makes any difference. The primery firmentation went normally but when I siphoned nothing happened. when I shake the carboy there are a few quick bubbles but then everything stopps. Help

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Date: Thu, 3 Feb 94 13:19:30 "EST  
From: Gary S. Kuyat <gsk@sagan.bellcore.com>  
**Subject: cancel article 02031015.17655**  
Full-Name: Gary S. Kuyat

cancel article 02031015.17655

- - -

-Gary Kuyat  
gsk@sagan.bellcore.com  
(908) 699-8422

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Date: Thu, 3 Feb 94 13:21:05 "EST"  
From: Gary S. Kuyat <gsk@sagan.bellcore.com>  
**Subject: Temp Correcting pH meter for < \$60**  
Full-Name: Gary S. Kuyat

Recently reading about expensive pH meters, I dug up the info on mine. Byram Labs is selling a temperature correcting pH meter for less than \$60. The meter pH range is 0-14 and the temp range is 32-158F (0-70C). It is accurate to .1 pH unit. (What the heck is that unit called anyway???) The unit also functions as a digital thermometer (a switch for C or F). The model I have is HHPH1 (if you call them, ask for a "cut sheet" or just talk to a technician for more info). This model is easy to use, and though it isn't accurate on BOILING water, I really don't need that for my brewing. Byram Labs' phone number is 1-800-766-1212. Standard don't work for them, own stock etc. but the meter is nice and not too pricey.

- - -

-Gary Kuyat  
gsk@sagan.bellcore.com  
(908) 699-8422

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Date: Thu, 3 Feb 94 13:33:31 EST

From: GREGORY T LALIBERTE <gtlali01@msuacad.morehead-st.edu>

**Subject:**

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Date: Thu, 3 Feb 1994 10:51 PST  
From: MAXWELLS@axe.humboldt.edu  
Subject: Looking for Brew Schools

Prost! to everyone out in brew land...I am currently almost a graduate at Humboldt State, in California...My major is geared toward business with emphasis in chemistry...I am hoping to open my own brewery someday...I want to go to brew school, but was wondering if anyone knew of a school other than the Siebel Institute (this is my first choice)...I know they have an excellent program, but I am looking for a west coast alternative. Also, I am aware of UC Davis, but there's is more of a four year program and is also wine related...So if anyone knows of anything west of the mississippi please let me know...

Also, I just bought a mini-keg system from Brew Ha Ha, and was wondering if anyone had any experience with this system...any feedback would be appreciated...thanx  
Humboldt Hophead  
prost and jib heavily

-----

Date: Thu, 03 Feb 94 12:45:00 PST

From: "Merchant, Thomas E" <temercha@hsv23.pcmail.ingr.com>

**Subject: Request for Alaska (Chinook) beer recipe**

I am looking for an extract recipe that approximates the amber brew named Alaska beer. I understand that this beer used to be called Chinook beer. Any guidance or recipes will be greatly appreciated.

Thanks,  
Thomas Merchant  
temercha@ingr.com

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Date: Thu, 03 Feb 94 12:53:08 CST  
From: Paul\_Biron\_at\_AOS200@mmacmail.jccbi.gov  
**Subject: Underpriming**

Can anyone give me suggestions on what to do with an underprimed batch of brown ale. I used the normal 3/4 cup of corn sugar for priming but after nearly three weeks, the carbonation level is very low. The bottles however do have a normal amount of sediment. This was a partial mash recipe using YeastLab Irish ale. Any feedback would be sincerely appreciated. Thanks in advance.

Paul Biron  
FAA/AOS230  
Oklahoma City

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Date: Thu, 03 Feb 94 10:25:27 CST  
From: "Edward F. Loewenstein" <SNREDLOW@MIZZOU1.missouri.edu>  
Subject: Calorie Chart

Good morning all!

I'll keep this real short because I don't want to take up bandwidth due to sheer unadulterated stupidity.

Two days ago, Wed Feb 2, a homebrew calorie chart was posted. Did anyone save a copy? If so, would you be so kind as to send it to me. TIA,

Ed Loewenstein SNREDLOW@MIZZOU1.MISSOURI.EDU  
Univ. of MO  
School of Nat. Res.  
Forestry

---

Date: Thu, 3 Feb 1994 11:09:47 -0800  
From: Richard Stueven <gak@wrs.com>

**Subject: Re: Cannabis**

>Date: Tue, 1 Feb 94 09:53:09 EST  
>From: Spencer.W.Thomas@med.umich.edu  
>  
>Just FYI: Cannabis and Hops are about as closely related as humans and  
>monkeys. No real reason to think one would substitute for the other.

You obviously don't work in the software industry...

(Oof!)

have fun  
gak

Richard Stueven, Castro Valley CA  
gak & gerry's garage, brewery and hockey haven

-----

Date: Thu, 3 Feb 94 13:12:32 EST

From: sdlsb.dnet!73410%sdlcc@swlvx2.msdlcc.com (Carl Howes)

Subject: hop removal/stout boil

Al wrote:

> Unless you cool before pouring through the kitchen strainer, you will have  
> some Hot-Side Aeration. I simply use a hop bag for each hop addition and  
> then remove the hops, bag and all, from the kettle after the boil.

I do, but warnings about HSA are generally in order - taking care in that area has improved my beers enormously. My experience with hop bags was that they tend to fill up and compress the hops (starting with plugs) and I lose enough utilization in partial boiling already so I stopped using them. YMM (and probably will) V.

I wrote (in a stout recipe):

> Boil for 90 minutes to drive off hop aromatics.

Al replied:

> Well, that might indeed happen, but it certainly is not *\*why\** you boil.

I *\*knew\** that! The problem here is frame of reference. My normal boil time is 60 minutes which I extended until I could no longer smell anything that registered as aromatics.

Carl

-----

Date: Thu, 03 Feb 94 14:44:26 EST  
From: carlsont@GVSU.EDU (TODD CARLSON)  
Subject: Re:b bright

In my never ending quest for better (read more convenient) sanitation, I have obtained some B Bright. The catalog said "kills bacteria on contact" as did half of my beer stuff catalogs. But the other half (and the B Bright container) described it as a cleanser. In my mind cleaners and sanitizers are not necessarily the same thing. Can any of you knowledgeable folks out there on the information superhighway set me straight on this one? Should I just stick with NaClO (bleach)?

Thanks in advance for your info

Todd  
carlsont@gvsu.edu

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Date: Thu, 03 Feb 94 15:01:34 EST  
From: yeebot@aol.com  
Subject: Lambic Digest on Net

Can somebody e-mail/post a subscription netdress for the Lambic Digest?

TIA!  
Brew easy,  
Mike Yee

-----  
End of HOMEBREW Digest #1342, 02/04/94

\*\*\*\*\*

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Date: 3 Feb 94 20:04:29 GMT  
From: GANDE@slims.attmail.com  
Subject: Canada Malt Statistics

My posting yesterday described CM 2 row attributes and with a little help from Spencer Thomas and a CM Chemist, heres what the stats mean.

Ext F or C, As is and Dry, this is extract or yield based on Fine or Coarse crush and is expressed in percentage, with malt out of the bag versus dried.

F/C is the percentage differential between crushes. It appears that there is only a slightly higher yeild for fine crushes (1.4%)

Color is expressed in Degrees Lovibond.

DP is Diastatic power, both Alpha and Beta Amalyse, the grains ability to convert starches to sugars.

AA is percentage Alpha Amalyse.

Malt and Wort Prot is is the level of protein in the malt and subsequent wort.

FAN is Free Amino Nitrogen, expressed in parts per million or MG/L. This is good for yeast growth and activity.

Assortment is the percentage of grains sized 5/64ths inch to 7/64ths.

Thrus is the percentage of grains that fell through the 5/64 sizing screen.

I'm waiting for the remainder of the data sheets from Canada Malt to arrive from Thunder Bay, I'll post them when they arrive.

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+-----+-----+
| Internet: gande@slims.attmail.com| "640K ought to |
| Glenn Anderson                  | be enough for |
| Manager, Telecom. Facilities    | anybody."     |
| Sun Life of Canada              |-Bill Gates, 1981|
+-----+-----+
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Date: Thu, 3 Feb 1994 14:56:38 -0600 (CST)

From: rcm@hal.com (Ron McDowell)

**Subject: Rolling Rock clone/Adding sweetness to meads**

I've been asked to try to duplicate Rolling Rock in a batch of homebrew. Does anyone have an extract or extract/grain recipe? I think probably something like 4 lbs pale malt and maybe some rice are in there, but I can't get a bearing on the hops at all. They seem very muted, almost to the point of not being there.

On another topic, we made some Jamaican Blue mead, based on the recipe posted here a while back. OG turned out to be 1.069 or so, and after a couple weeks had dropped to 1.000. Naturally, not wanting to waste a drop, we "sampled the sample" and found it to be extremely bitter (i.e., all the sugar fermented out). Mixing a teaspoon of honey with the mead made it taste, well, heavenly! I realize this mead has some serious aging to do, but I'm not sure the sweetness will come back. So my question is: how can you add sweetness to something, without having that sugar kick off another round of fermentation (or is that what's really needed here)?

Thanks in advance.

- -

Ron McDowell - HaL Computer Systems, Austin, TX 512-834-9962 x5004 rcm@hal.com

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Date: 03 Feb 1994 13:08:13 PST  
From: "PETE ZINGELMAN," <ZINGELMA@EPRI.EPRI.COM>  
Subject: SG readings from the carboy

From: PETE ZINGELMAN, Wisconsin Electric Power Co.  
Subject: SG readings from the carboy

I use a glass turkey baster. It's easy to sterilize. Picked it up in a local cookware store. Hope this helps...

(Insert clever quote here)

Pete Zingelman  
zingelma@eprinet.epri.com

Point Beach Nuclear Plant  
(414) 755-6526 fax-6562

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Date: Thu, 3 Feb 94 16:32:48 EST  
From: Spencer.W.Thomas@med.umich.edu  
Subject: Search HBD with WWW

Newly arrived at the "WWW Beer Page": thread searches of the HBD!  
Haul out your favorite WWW surfer (e.g. Mosaic) and point it at  
<http://guraldi.itn.med.umich.edu/Beer>. Then follow the link to  
"Search Homebrew Digests". To avoid bringing my machine entirely to  
its knees, you can only search one year at a time, but even that can  
take a while (several minutes). I don't guarantee to keep the current  
year totally up to date, either.

Note: if you're not internet-connected (can you FTP to the archive  
site?), you can't use this resource. Sorry. This is a spare-time,  
background activity for me, and I don't have the time to try to figure  
out an e-mail server.

=Spencer

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Date: Thu, 3 Feb 1994 15:31:02 -600 (CST)

From: evanms@lcac1.loras.edu

**Subject: Homebrew discussion group/idea exchange**

Hi to whoever: I'm new and nervous on the internet. Not exactly sure how this works but decided to send an E-mail and find out. I'm a long time homebrewer looking for a new source of exchange. Do I correspond by E-mail or are there ongoing discussions/BBs/etc. Thanks! Still learning the lingo. Mark E.

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Date: Thu, 3 Feb 1994 16:13:20 -0800 (PST)

From: Eric Wade <ericwade@CLASS.ORG>

**Subject: Stuck stout**

In HBD 1338 Jay Lonner wrote that his OG 1.052 stout using Wyeast #1084 Irish is stuck at 1.032. How coincidental that I currently have a "Kitchen Sink Stout" using the same yeast OG 1.065 seems to be stuck at 1.025 after two weeks. I also brewed a pale ale (OG 1.050) the same weekend using the new Wyeast Special London Ale and have been fermenting both under the same conditions (approx 68 F). The pale at racking had dropped to 1.014. If anything the stout was better aerated and had a bigger starter than the pale. Seems curious given the recent raves about #1084 being such a vigorous fermenter. I was expecting a slightly high FG given all the junk I added but 1.025 seems a bit too high to me. Jay, did you get any helpful advice?

FWIW, I was aiming at an imperial stout on the low end of the scale with an OG of 1.072, however it was my first batch with my new mill (previously used the champion mill documented in the Zymurgy gadget issue). My usual yield dropped from about 29 or 30 pts/lb/gal to about 22. I crushed a bit finer the next day for the pale ale and got a better yield.

Grain bill for the stout:

14 lbs english pale  
.5 lb wheat  
1.5 lbs munich  
6 oz flaked barley  
3 lbs various lovs crystal  
1 lb choc  
6 oz black  
14 oz roast barley

2 hour mash @ 154 F  
90 minute boil

Anyone have any clues or advice? Do I need to give it more time? There's not much activity through the airlock.

Eric

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Date: Thu, 3 Feb 1994 17:28:40 -0800 (PST)  
From: James Thompson <sirjames@u.washington.edu>  
Subject: Oak Flavor in IPA

In HBD 1341 M.VITA@sysb.ftc.gov wrote:

>How do you think India Pale Ale got its traditional "oaky" taste?  
>It was from the oak barrels in which the beer was stored for  
>shipment to India. Even today, Yorkshire brewers such as Sam  
>Smith's and Theakston (makers of Old Peculier) use oak casks. They  
>even have their own in-house coopers to make them. There may be  
>other Yorkshire brewers who do this as well.

It so happens I was reading Terry Foster's PALE ALE (Boulder:  
Brewers Publications, 1990) last night and read the following:

"In fact, 'oakiness' is not a characteristic of English IPA,  
although the beer was and sometimes still is aged in wood.  
You see, English oak is very different from its American  
cousin, and imparts little or no flavor to beer stored in  
casks made from it. Indeed, I remember a conversation with  
one of Britain's few remaining brewers' coopers, in which he  
said they would never use American oak, 'because it would  
spoil the beer's flavor!'" (pp. 31-32)

So apparently oak flavor is not "officially" part of the IPA flavor  
profile. Do any of the English brews mentioned above taste "oaky"? --  
I haven't tried them. Talk of IPA, however, does lead me to a question that  
probably belongs in Internet's alt.beer newsgroup, but I'll ask anyway, and  
knowledgeable sorts can answer me via e-mail. In the paragraph  
previous to the one I quoted, Foster mentions Ballantine India Pale  
Ale. I had this once, several years ago, and I bought it through  
Trader Joe's in LA, cheap! I wasn't quite the beer snob/freak/geek then that  
I am now, but I was amazed at the interesting & complex taste of this  
cheap beer. I never saw it again, so I figured TJ's had just bought  
out the last batch, or something. Does anyone in HBD land know  
about the fate or availability of Ballantine India Pale Ale?

Jim Thompson - sirjames@u.washington.edu  
University of Washington  
School of Law, Seattle, WA 98105

"Five things these Chestertonian youths revere:  
Beef, noise, the Church, vulgarity and beer!"  
-- Anonymous

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Date: Thu, 3 Feb 1994 21:15:11 -0800  
From: pascal@netcom.com (Conan-the-Librarian)  
Subject: Psychedelic Brews ( was 'Buzz Beer' )

"As far as I know, hemp tea will not get you off ..."

< ahem >

I believe that mushroom tea, however, will.

That is, purely by happenstance, I became aware that psylocybe mushrooms' active ingredient is water-soluable. It also, I've been told, is quite stable up to past boiling temperature ... though 'steeping' temperature is sufficient, and preferred.

What would happen if one were to place such a mushroom within a 12 oz. bottle of ale is, well, intriguing ... although I, of course, would shrink with fear and horror from anyone whom had violated the temple that is their body with a < gasp > drug, reaching with faltering hands for the phone, to dial a desperate 911, before I became tainted ... then, of course, I would take a stiff drink from the tankard of potent ale, at hand.

/-:

Not sure what the interactions would be between the two classes of controlled substances, ethanol and psylocybin, but I do not think there are any harmful interactions, I've never seen toxic reactions en masse out in the parking lot after a Dead show. (-:

Sorry to the older generation for debasing this fine forum with these base, evil and degenerate speculations. (-;

- -- richard

Ra is the sun god ... He's such a \*fun\* god ...  
Ra !! Ra !! Ra !!

richard childers

san francisco, california

pascal@netcom.com

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Date: Thu, 3 Feb 94 20:14:39 PST  
From: doc@brewing.cts.com (Mitchell M. Evans)  
Subject: Homebrewing BBS

Howdy!

I am considering starting a Zmurgy BBS down here in San Diego, CA. I was wondering, however, if the number of homebrewers down here warrants a dedicated BBS. I'd like to ask folks the following:

- 1) If there was a homebrewing BBS in your town, would you support it?  
(post messages, participate in get-togethers, etc)
- 2) What would you like to see on a BBS?  
(Recipes, pictures of labels, Homebrew Digests, Scanned pictures of the brewing process, etc)
- 3) Would you consider calling local long distance, intrastate, or interstate?

Thanks! Thought this would be the best forum in which to get a feel for how popular this idea would be.

Mitch

=====  
doc@brewing.cts.com or crash!brewing!doc or ????????

"400 lines of code, and whaddya get? Another day older and deeper in debt..."  
=====

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Date: Fri, 04 Feb 1994 08:50:27 -0500

From: WKODAMA@aba.com

**Subject: Primates**

>From HBD 1342:

> Date: Wed, 2 Feb 94 15:39 EST

> From: <GNT\_TOX\_%ALLOY.BITNET@PUCC.PRINCETON.EDU>

> Subject: Cannibis and Hops

> In HBD#1340 Spencer.W.Thomas@med.umich.edu writes that cannibis

> and hops are about as closely related as monkeys and humans.

^^^^^^

> Monkeys and chimps are 99% genetically identical. We're so

^^^^^^

Is it just me, or is this post equating humans and chimps?

Just wondering,

Wesman

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Date: Fri, 04 Feb 1994 08:53:51 -0500 (EST)  
From: Doug Lukasik <LUKASIK\_D@sunybroome.edu>  
Subject: HopRemoval/Aeration/from HBD 1341

In HBD 1341 Al writes in answer to Carl:  
>unless you cool before pouring through the kitchen strainer, you will have  
>some Hot-Side Aeration...

After 8 batches, all of which have been slowly poured through a funnel with  
strainer (to remove hops, grain particles, etc) into 3 gals of cold water I  
have never experienced any HSA (at least that I know of). I use a sanitized  
saute pot for a laddle and at most the 2+ gals of boiled wort has not been  
cooled any more than for a 15 minute steep (I would hate to drop the boil  
pot on the way to cooling it and do not yet have an emersion cooler). I then  
sparge the spent Hops, etc. with between 1/2 and 1 gal of boiling water; still  
no HSA.

This is certainly not a flame (I don't know enough yet to flame) just some  
major confussion (on my part) but how does one get HSA when the pot is no  
longer on the flame or burner? I was led to understand that HSA would most  
likely occur through overly strong stirring during the boil. What exactly  
does HSA do to the taste of the beer? Mine all seem great (IMHO) if not a  
lot hoppier than most would choose. Is the HSA a problem in the strainer  
due to boiling the entire 5 gals rather than a concentrated wort such as I  
am making?

TIA for any insight.

Doug. <lukasik\_d@sunybroome.edu>

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Date: Fri, 04 Feb 94 08:34:03 EST  
From: Elaine Boris <EBORIS@UGA.CC.UGA.EDU>  
Subject: News Release Highlights

Friday, Feb 4,1994 Front page of The Red & Black (An independent student newspaper serving the University of Georgia Community):

"New beer, new look, import price

A new beer may be coming to your favorite bar as early as Monday, but the higher price has some students skeptical about its success.

Zima billed as a 'clear malt beverage, in a category by itself,' met favorable response at a private tasting on Thursday. (snip snip)

... and the brewer is counting on 'high volume male drinkers' to buy the majority of the beer. (more snip snip)

...Participants in the taste test described it as 'interesting' and 'kinda Spritey.' ..." ('kinda Spritey'!?! YUK )

Thank heavens I am not a 'high volume male' and I like my beer more than just 'kinda' malty, so I don't feel the least compelled to try this stuff.

Elaine Boris  
Computer Services Specialist  
706 542-0484

FSIS Access Services  
University of Georgia  
Athens GA 30602

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Date: Fri, 4 Feb 1994 06:26:45 -0800 (PST)

From: tlyons@netcom.com (Tom Lyons)

**Subject: hard cider, beer in Tampa**

Greetings from Central Florida.

Does anyone know if the Hard Cider Digest still exists? If it does, please let me know the address to request a subscription.

Now, the BIG NEWS for beer fans in Tampa and surrounding areas, as well as anyone who visits. A new pub is opening in Ybor City (a local Cuban community, wonderful food) called The Oak Barrel. 29 taps, over 100 bottles, and none of them American megas! The 29 taps include 4 hand-pulled engines.

Disclaimer, of course, is that I'm not connected with this operation in any way other than being danged excited that it is opening. Anyone who knows Tampa and searches for good beer understands that excitement.

See ya!

tlyons@netcom.com      <- address at eom. you're welcome.

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Date: Fri, 4 Feb 94 09:16:39 -0600  
From: gjfix@utammat.uta.edu (George J Fix)  
**Subject: Durst malt**

Lee asked in HBD#1342 about German malt from Durst. In December Scott Birdwell of DeFalcos in Houston sent me some of their Pils malt to play around with. We made a Helles style lager (OG=1.054, FG=1.013) with it using W-34/70 as the yeast strain. Samples tasted from cold storage rang my bell. There was a deep malty flavor which fully displayed those special Bavarian flavor tones. I am going to bottle it this weekend, and if anything different results I will report it. At this moment this malt seems to be very much the equal of Irek's malt, at a fraction of the price.

I was unaware of the Durst Vienna malt until Lee mentioned it on HBD, but I am certainly going to try some. Lee, thanks for pointing out that it is available.

George Fix

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Date: Fri, 4 Feb 1994 10:26:33 -0500  
From: lovelace@pop.nih.gov (Chris Lovelace)  
Subject: printing PostScript

In HBD 1342, Greg Bishop asks about printing the postscript version of Cat's Meow on a Macintosh. I did it using Apple's Laserwriter Utility (ver. 7.1) with an Apple Laserwriter. This program has an option under the Utilities menu called "Download PostScript File...". You just have to make sure you have a printer that supports Postscript (I think most Apple printers, certainly the Laserwriters, do).

I downloaded the version of Cat's Meow that has all of the even pages in one file and the odd pages in another file, allowing me to print the odd pages, turn the paper over, put it back in the paper tray, and print the even pages on the other side (thus saving paper). As long as one downloads and follows the instructions, this works really well (took me a minute to figure out, though).

Chris

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Chris Lovelace LOVELACE@POP.NIH.GOV LOVELACE@HELIX.NIH.GOV  
National Institute of Mental Health, Laboratory of Psychology and  
Psychopathology  
Uniformed Services University of the Health Sciences, Department  
of Medical and Clinical Psychology  
Bethesda, Md U.S.A.

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Date: Fri, 4 Feb 1994 8:27:49 -0700 (MST)  
From: Jim Liddil <JLIDDIL@AZCC.Arizona.EDU>  
**Subject: BJCP Exam Offered**

The Old Pueblo Homebrewers will be offering

The Beer Judge Certification Program Exam  
On May 7, 1994 at 10:00 am

The exam is tentatively scheduled to be offered at  
2332 E. Adams St.  
Tucson, AZ 85719

The fee is \$50 for first time takers and \$30 for retakes. The NON-refundable fee must be recieved to the address listed above by April 1, 1994. Please make checks payable to "Old Pueblo Homebrewers". If you have any questions feel free to contact me via e-mail or call (602)881-8768.

jliddil@azcc.arizona.edu

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Date: Fri, 4 Feb 1994 07:46:03 -0800 (PST)

From: Domenick Venezia <venezia@ZGI.COM>

**Subject: Spent Grain Baking Co. errors**

Yes, it does say, "Wholesome grains called English Two Row and Five Row..."  
^^^^

They have been notified of this, as well as the fact that brewers "brew"  
and eager yeast cells "ferment". Hey, I was in transcribe mode, where  
you don't read what you type.

Domenick Venezia  
ZymoGenetics, Inc.  
Seattle, WA  
venezia@zgi.com

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Date: Fri, 4 Feb 1994 09:51:34 -0600  
From: trl@photos.wustl.edu (Tom Leith MIR/ERL 362-6965)  
Subject: pH Unit

Gary Kuyat asks:

>It is accurate to .1 pH unit. (What the heck is that unit called anyway???)

The pH unit is called "pH". It is the inverse logarithm of the concentration of hydrogen ions in the solution.

ie: if the solution is 4 ppm hydrogen ions, that is .000004,  $\log(.000004) = -5.398$ , so pH is the inverse of this (not the reciprocal), or  $\text{pH} = 5.4$ .

Note that the pH of \*pure\* water is 7.0. This is considered "neutral". What is the concentration of hydrogen ions in a sample of pure water? Well, that would be:

$$1 * 10^{-7} = .0000001 \text{ or } 0.1 \text{ ppm, or } 100 \text{ ppb}$$

See? Try it yourself for values of 1 part per thousand (.001), and for one part per billion (.000000001). Since we think of "acidity" as something like "Are there more hydrogen ions in here than in pure water?", you should have some idea which way the numbers will go before you start.

And that's about all I remember about it from freshman chemistry. I \*do\* need to review this...

Peace,

t

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Date: 4 Feb 94 16:04:42 GMT  
From: GANDE@slims.attmail.com  
Subject: Cannibis and Brewing....

All of this talk about cannibis and beer has got me thinking, particularly after reading Chuck Cox's posting yesterday. While I have no problem with anyone using pot, I think it's important that if anyone uses it as a "special hop" in beer, it should be identified to the consumer prior to drinking, as I'm sure Chuck did with MJ.

What I'm getting at is that some people have an intolerance to THC, causing a severe reaction. If one brews a "Brain Death Barleywine" and submits it to a competition without clearly identifying "Contains Marijuana" on the entry form, an unsuspecting BJCP judge with an intolerance to THC may have a reaction serious enough to go to the hospital.

I'm speaking from experience.

.....Glenn

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+-----+
| Internet: gande@slims.attmail.com| "640K ought to |
| Glenn Anderson                   | be enough for |
| Manager, Telecom. Facilities     | anybody."    |
| Sun Life of Canada              |-Bill Gates, 1981|
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Date: Fri, 04 Feb 94 11:54:09 EST

From: bteditor@aol.com

**Subject: Re: Cask sources**

I have been following the discussion on oak vs. stainless steel casks and noticed a reference to the article on cask-conditioned ales in *BrewingTechniques* (November/December 1993 issue). The article listed the following sources for casks:

Alumase  
Container Dispense Division  
Burton Latimer  
Northants NN15 5JP  
United Kingdom  
Tel. 011 44 536 722 121  
(British-style casks in quantity; ask for Steve Hert)

H&JE Buckley  
Park Road, Dunkinfield  
Cheshire SK16 5LP  
United Kingdom  
Tel. 011 44 61 330 3677  
Fax 011 44 60 343 2345

Rankin Bros. & Sons  
139-143 Bernardsay St.  
London SE1 3UR  
United Kingdom  
Tel. 011 44 71 407 0074  
(Fittings, taps, and other hardware)

Sav-a-Barrel  
4511 S. Ave.  
Toledo, OH 43615, USA  
Tel. 419/531-5347  
(Reconditioned stainless steel kegs)

It also listed the following sources for information about casks and cask-conditioned ales:

Association of Brewers  
Institute of Brewing Studies  
P.O. Box 1679  
Boulder, CO 80306, USA  
Tel. 303/447-0816

Ian Loe, Research Mgr.  
CAMRA England  
34 Alma Rd.  
St. Albans  
Hertfordshire AL1 3BW  
United Kingdom  
Tel. 011 44 727 867 201

Liberty Malt Supply  
1418 Western Ave.  
Seattle, WA 98101  
Tel. 206/622-1880

Wyeast Laboratories  
4785 Booth Hill Road  
Hood River, OR 97031  
Tel. 503/354-1335

Note also the comments from CAMRA's Stephen Cox ("Letters," BT  
January/February issue):

"I was pleased to see  
that you didn't lead people down the garden path over the use of wood. Wooden  
barrels are ju  
st too much hassle - even our most traditional brewers rarely use them  
nowadays - and beer from nice clean aluminum tastes just as good. It would be  
a shame if the use of wood died out completely, but there are dozens more  
important issues surrounding beer quality. Don't make life more difficult  
than it already is!"

Though CAMRA makes no mention of what kind of wood is used for wooden casks  
(the spiles, for example, are made of various woods), I take it as  
significant that one of the staunchest defenders of quality and preservation  
of real ale (CAMRA) feels quite comfortable with stainless steel.

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Date: Fri, 4 Feb 94 09:30:33 -0800

From: arne thormodsen <arnet@kaibutsu.cup.hp.com>

**Subject: Chimps, monkeys and humans**

>Monkeys and chimps are 99% genetically identical. We're so damn  
>close, I'm surprised they're not in suits along side us. Probably run  
>most companies better than the bozos that do now.

As far as I know, chimps and HUMANS share 99% genetic material. The  
monkeys branched off long ago. (Also consider that apes with greater  
than 1% divergence in genetic material have been interbred using special  
lab techniques and you have yet another reason to reach for a homebrew  
:-)

- --arne

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Date: Fri, 4 Feb 94 09:33:24 PST  
From: mri10@mfg.amdahl.com (Michael Inglis)  
Subject: Belgian Chocolate?

I recently brewed what was supposed to be an English Brown Ale. I used the following grain bill:

6# 2-Row Klages  
1# Light brown sugar  
.5# Belgian Chocolate  
.5# 60L Crystal

and fyi..  
1 oz. Norther Brewer at 50 mins.  
Total boil: 90 mins.

The result was a beer that ended up with a noticeable amount of oxidation (due to a mashing process error), too much alcohol (OG 1.058, FG 1.012) and a very biting roasty flavor more reminiscent of a stout than a Brown Ale. I understand the oxidation and alcohol problems, but the biting roasty flavor still has me stumped. I am wondering if "Belgian" Chocolate might give a stronger flavor than say a "British" Chocolate. Can anyone comment on whether or not this is correct? If not, then what could the problem be? TIA for any info.

Mike Inglis  
mri10@mfg.amdahl.com

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Date: Fri, 04 Feb 94 11:49:46 EST  
From: bteditor@aol.com  
**Subject: Re: Lambic Digest on the Net**

The subscription-request address isx

[lambic-request@longs.lance.colostate.edu](mailto:lambic-request@longs.lance.colostate.edu)

The March/April issue of BrewingTechniques will feature a major overview of on-line information sources for brewers. I plan to include as many digests and news groups as I can dig up.

I have confirmed information on the following:

Lambic Digest  
Judgenet Digest  
LiBeerty Digest

and am awaiting confirmation/further information about:

Mead Lovers  
Cider Digest  
Belgian Styles Digest

In addition, I know of the alt.beer and rec.crafts.brewing forums on internet. The article will also discuss the various online services (AOL, CIS, etc.) and the beer happenings specific to those services.

If anyone can provide leads to other digests/news groups, please send them to [bteditor@aol.com](mailto:bteditor@aol.com) and I will pursue it for complete information for publication.

Thanks-stephen mallery

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Date: Fri, 4 Feb 94 10:48:48 PST  
From: Mark Garetz <mgaretz@hoptech.com>  
Subject: Hops, Glutaraldehyde, Others

Al Korzonas wrote a few digests ago, and then there were comments about boiling to drive off the hop aromatics, and Al had mentioned that if one could figure out a way to boil and not drive off the hop aromatics, then one would be a hero.

In fact, it's been done. All it really takes is a covered boil. This is not real practical for homebrewers, but it has been tried on a commercial scale. This has a bunch of effects: It raises the pressure, so raising the boiling point and increasing hop utilization, and therefore allows shorter boiling times, a net increase especially considering energy costs. \*\*\*BUT\*\*\* it has not been adopted commercially. Why? Because the hop and malt aromatics made decidedly \*BAD\* beer. Tasters rejected it overwhelmingly. Now this doesn't explain why late hops work, except that maybe the aroma compounds are altered negatively by the long boil times.

\*\*\*

Jack Skeels asked if Red Tail yeast in the bottle was viable. The answer is yes. When interviewing Sid Stafford, head of brewing at Mendocino (makers of Red Tail) for my book, I asked if a lot of homebrewers cultured the yeast from their bottle. He replied that they did, but they preferred that homebrewers didn't. My immediate reaction was that some of the Anchor-yeast-paranoia had rubbed off, but then Sid went on to say that the reason was they felt the yeast was too old by the time a homebrewer got it. He then said they would rather a homebrewer bring a sterile container to the brewery and they would give them all fresh, viable yeast they wanted!

But if you don't live close to the brewery, the bottle yeast will work fine. I've had many beers made with this yeast, cultured from the bottle.

He also asks why it's clumpy. That's just the yeast. I'm not sure if they use a fining agent, but I know the beer is filtered prior to bottling. It is then kauesened with some beer from one of the primaries going on and bottled.

\*\*\*

Pete Zingleman asks how to tell if his hops are still any good. Smell them. If you smell anything you don't want to come out in your beer, don't use them.

\*\*\*

There has been some discussion of oak flavors in an IPA and in

general for beer. It is my understanding that oak IPA casks were lined with pitch, so no oak flavor will result. The same is true of the wooden fermenters used (or used to be) for making Pilsner Urquell. A-B boils the beechwood to make sure that it doesn't impart any flavor to the beer. Oak flavors in IPAs are reportedly a "modern" interpretation of the style, and the real thing probably had no oak flavor at all.

\*\*\*

Jeff Frane questioned Al K's assertion that barleywine was dry-hopped. I can't say for any English barleywines, but the two most popular US-made barleywines (Anchor Old Foghorn and Sierra Bigfoot) are most definitely dry hopped.

Jeff also asked a long time ago why his responses that quoted other posts were kicked back for being over 80 characters. It's most likely because the carets (>) that are usually added to a quote kicked the line length over. I didn't post this when he asked because I felt sure someone else would respond, but I don't recall anyone ever doing that, and this reminded me.

\*\*\*

Now something of my own:

The other day I picked up at a book sale a book called "Chemical Sterilization" for \$1. I just had a quick look at it this morning, and it mentioned what seems like a near perfect sterilant: glutaraldehyde. It appears to also go by the trade name Cidex. It purportedly kills much faster and better than chlorine or iodine based solutions, rinses away well, has low volatility and is completely non-corrosive.

Like I say, I've only looked at the data for a few minutes. Glutaraldehyde is listed in my Fisher catalog but that's as far as I've got. I'll look in my Merck Index tonight. But does anyone else have any experience or data on this stuff?

Mark

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Date: Fri, 4 Feb 1994 14:21:00 -0500 (EST)

From: drose@husc.harvard.edu

Subject: Little porta-keg thing?

Hello:

In this months Brewing Techniques in the new New Products section, there is a product described that looks very interesting to me. I can't remember the name of the device, but it is manufactured by a company called Liquid Bread out of Florida. It is advertised as a device for making mini-kegs out of 2 and 3 liter soda bottles. The description says you fill your bottle with beer, put the device on the top, squoosh out the air, fill the headspace with CO2, and that you can then force carbonate the beer and pressurize it up to 30-40lbs. So it seems like it attaches to a gas fitting, can take high pressure, and allows you to dispense beer in some way. If I am understanding it correctly (which I certainly might not be) it looks like it would be handy for taking relatively small amounts of beer to parties, peoples houses, etc. My question is, does anyone else have a more cogent understanding of how this thing is supposed to work, has anyone actually USED one, and does it work as advertised. I am sending in my handy Reader Service Card to get more info but thought the net might provide a quicker response time. thanks in advance.

Dave Rose

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Date: Fri, 04 Feb 1994 14:39:07 EST  
From: Jay Hersh <herhsh@x.org>  
Subject: Re: Dry-Hopping Advice

homebrew@lupulus.ssc.gov writes:

>Al Korzonas writes:

>>

>> Yes. There is no doubt that Czech Pilsner is dryhopped and it is  
>> traditionally only dryhopped with Czech Saaz. I recomend whole or  
>> plugs (cause they float).

>>

>I think this is incorrect. I believe that the Czech brewers achieve  
>their hop character without any dry-hopping at all. In fact, according  
>to DeClerq, the brewers at PU consider the hop aroma to be something of  
>a defect -- an unfortunate result of their brewing process in their  
>quest for other characteristics of the beer's flavor profile.

>If you can find a reliable source that credits the PU or Budvar brewers  
>with dry-hopping, I'd like to see it.

I concur Jeff. In my tour of the Pilsener Urquell Brewery there was absolutely no evidence nor mention of dry hopping going on. The tour was extensive taking us through the mash and boil rooms into the fermentation cellars (we got a picture down into the top of an open topped fermenter) and then into the lager cellars (great shot of me in front of the kegging rig). Never was any mention or evidence of dry hopping apparent. Such dry hopping would have been evident from the equipment and techniques if it had been done. My experience is also seconded by Darryl Richman's fine article written following his tour of the Pilsener Urquell facility as well.

JaH

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Date: Fri, 04 Feb 1994 14:44:00 EST  
From: Jay Hersh <herhsh@x.org>  
Subject: Re: Oak Casks. Discussion of Worth!

COYOTE says:

>\* Well, time to disagree! Oak adds a character, a quality, that is much  
>desired for a beer. Even the King (spud) uses Beachwood. Wood is a flavor  
>that is much recognized in many QUALITY beers through antiquity. Watch  
>that episode of the BeerHunter and you'll understand why.  
>They look neat, and add tastes. Besides...it's fun tapping an OAK CASK.

>I don't have the biochemistry down, but I'd be inclined to think that the  
>tannins from malt husks are different from the tannins in oak.  
>(my un-biochemical taste buds tell me so, for one).

>There would not be a market, and references in various brew-texts to the  
>use of oak chips, and oak essence were it not for a desirable quality  
>imparted by oak. Check out Foster's Pale Ale book for a nice discussion  
>(and favorable!) of the use of oak for an GENUINE IPA.

Prior to this diatribe I wish to state that many people have positive experiences using wooden casks for storing/aging of their beer. That said I wish to put forth my beliefs based on travel and readings...

This is a phalacy that folks have attempted to refute on more than one occasion. Firstly there is a difference between American Oak and European Oak. European Oak which is used in Belgium, Britain, Germany, is very neutral and imparts little or no flavors even when not treated (more on this later) while American Oak has a decidedly pronounced flavor that is sharp and fairly acrid.

Mike Sharp of Lambic Digest fame found that he had to "break" in his Oak cask made of American Oak to flavor it with Lambic and impermeate it with his little critters as the tastes from the first batches (of which I tried a few) were very sharp and unpalatable especially tasted side by side with portions of the batch not Oak aged (which is not to say that those non Oak aged early Lambics were astoundingly palatable, but they had a decidedly different flavor).

The second factor is that at least in Germany all the wooden vessels are lined with a flavor neutral pitch so in fact the beer never touches the wood itself. I believe this was also the practice in Britain. Most European brewers chortle at silly American homebrewers who add Oak Chips thinking they are somehow making their beers more authentic when in fact they are quite misguided.

A final refutation of the use of Beechwood in Budweiser's Beechwood aging is that in fact it is neither for aging (contact times are rather short) nor for flavoring. AB uses the Beechwood chips as a fining agent to help aid the flocculation of their yeast. Of course this fact is rather contradictory with marketing hype so for public consumption it is deemed "Beechwood aging"

Don't believe everything you read in brewing books. Something that appears one way at face value (ie traditional use of wooden casks, esp. of say Oak) has more to do with what materials were available and commercially used (esp. for reasons of duraibility) than magic properties of the materials themselves, and understanding the full manner of the practice of using them (ie that they were almost always lined with pitch to seal them) is more telling than the many naive assumptions still propogated regarding them.

JaH

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Date: Fri, 4 Feb 94 14:36:54 EST  
From: ulick@bizet.helios.nd.edu (Ulick Stafford)  
Subject: Vienna recipe and IBU help

I intend to make a Vienna over the weekend using available ingredients (i.e. ones I already have). Is there any suggestion as to how much crystal - of unknown color, but probably the most common Briess I should add to a grain bill of pilsener malt to get an appropriate color. Would 1.5lB be too little or 2 lB too much? Anyone with experince of this type of recipe (or Fix' book).

DM in the latest BT poo-poops IBU formulae as being inaccurate and make my rule of thumb - 1 AAU per 5 gallon (US) = 4 IBU's seem OK :- ) (it's inaccurate too!). Anyway can anyone email me any info regarding scientific methods for measuring iso-humulone concentrations in beer, preferable an HPLC method. A reference will do. I can find the paper.

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'Heineken!?! ... F#\$% that s@&* ... Pabst Blue Ribbon!'	Ulick Stafford, Dept of Chem. Eng.   Notre Dame IN 46556   ulick@darwin.cc.nd.edu
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Date: Fri, 04 Feb 94 15:07:59 EST  
From: dan\_fox@ccmail.GSFC.NASA.GOV

**Subject: What does that stand for, anyway?**

To the best of my knowledge, pH stands for percent Hydrogen. Why and how, I don't know.

My question: What does the Cara- prefix mean about the malt it is hanging off of?

dan fox "In cyberspace, no-one can hear you D'OHHHH!"

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Date: 4 Feb 94 20:30:35 GMT

From: <@scuzzy.attmail.com@hpfcla.fc.hp.com> (Joe Levandoski )

**Subject: New Mexico FAQ**

Full-Name: Joe Levandoski

To: Mike Hall

Mike,

I could not reach you directly, my mail keep getting kicked back to me, so hopefully you will get this request.

Please send me a copy of your New Mexico Brewing FAQ (the version without the changes noted). I am in New Mexico about 3 times a year and can use the info.

Thanks  
Joe Lev

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Date: 04 Feb 1994 14:57:00 -0600 (CST)  
From: "Michael D. Hansen (708) 938-3184" <HANSEN.MICHAEL@igate.abbott.com>  
Subject: CHEAP CARBOYS

Hi All!

I recently came across a good source for cheap(er) carboys in the Chicagoland area. Waccamaw in Rolling Meadows has 5 gallon carboys for \$10.99 (a bargain since brew shops generally charge around \$17). I don't know if other Waccamaws in the area have them or not.

I don't work there, no affiliation, blah, blah, blah.

Brew on my friends!  
Mike Hansen (HANSENMD@RANDB.ABBOTT.COM)

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End of HOMEBREW Digest #1343, 02/05/94  
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Date: Fri, 4 Feb 94 15:18 CST

From: korz@iepubj.att.com

Subject: Coopers Real Ale/oxidation/oak/dryhopping DUH!

Mark writes:

>Can someone please help me. I have recently purchased a can of Cooper's Real  
>Ale extract. The instructions say to add 2kg of white sugar to the fermenter  
>along with water and the extract. First question, is this table sugar or  
corn  
>sugar? Next question, why do the instructions with the can not say to boil  
the  
>wort? Every can I have tried plus every recipe I have ever seen always  
mention  
>boiling the wort for several hours. Should I be following the recipe with  
the  
>can? Why does it want me to add sugar? Isn't there enough malt in the can  
for  
>the yeast?

The answers to your questions are:

Corn, poor instructions, it's up to you, because the beer would be weaker if  
you didn't, there is enough. I have a friend who brews nothing other than  
this kit, just like the instructions on the can. It makes a drinkable, albeit  
slightly hazy ale. I was quite surprised that a kit with so much corn sugar  
added had a respectable flavor. Even the yeast that comes with the kit is not  
too bad (Coopers dry, what else). You can substitute Munton & Fison light  
dry malt extract for the corn sugar if you wish, but the beer will come out  
"chewier" and not as refreshing. Try it both ways and see what you think.  
If you add DME, you probably want to add a little extra hops (say, 1/4 ounce  
of Fuggles or something equivalent) to balance out the additional sweetness.  
Coopers probably tells you to not boil just to make the kit less daunting,,  
but the beer will be clearer (less hazy) if you boil it and you will have  
to \*boil\* it if you add extra hops (right Norm?).

\*\*\*\*\*

John writes:

>However, if oxygen is introduced while the wort is still hot,  
>the oxygen will oxidize the wort and the yeast cannot utilize it.

There will still be plenty of oxygen for the yeast, but indeed, you  
want to avoid oxidation of the wort.

>This will later cause oxidation of the alcohols which gives a  
>wet cardboard taste.

I don't think so. I believe its the oxidation of other wort components  
that give the wet cardboard aroma/taste. I believe that the oxidation  
of alcohols results in the production of aldehydes (but don't quote me).

>The key is temperature. The generally accepted  
>temperature cutoff for preventing wort oxidation is 90F. Likewise,

I have read 80F in many places.

>if oxygen is introduced after the fermentation has started, it will  
>not be utilized by the yeast and will later cause bad flavors.

It can be utilized by the yeast, and in fact, can cause the yeast to stop fermentation and go back to respiration. This is known as the Pasteur Effect. I've also read that oxygen introduced during fermentation can increase the production of diacetyl.

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Coyote writes:

>\* Well, time to disagree! Oak adds a character, a quality, that is much  
>desired for a beer. Even the King (spud) uses Beachwood. Wood is a flavor  
>that is much recognized in many QUALITY beers through antiquity. Watch  
>that episode of the BeerHunter and you'll understand why.  
>They look neat, and add tastes. Besides...it's fun tapping an OAK CASK.

I'd like to point out that European Oak and American Oak are very different. American Oak add much more intense flavor than European Oak. AB uses Beachwood to help deal with their overly-flocculant yeast and not for any flavor it may impart. I agree that original IPA's and Porters may have had some oak character, but probably not nearly as much as say, Rodenbach. I've read that at Rodenbach, they disassemble those huge oak tanks after every (?) batch, scrape the staves with a tool to expose fresh wood and reassemble. Finally, some Lambieks have an oak character, for example Cantillon.

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Jeff writes (quoting me):

>> Yes. There is no doubt that Czech Pilsner is dryhopped and it is  
>> traditionally only dryhopped with Czech Saaz. I recomend whole or  
>> plugs (cause they float).  
>>

>I think this is incorrect. I believe that the Czech brewers achieve  
>their hop character without any dry-hopping at all. In fact, according

You know, I don't know what got into me when I wrote this email... I was in a rush and knew that I had just thrown together an answer that was not very well thought out. In fact, Jeff is absolutely right. Dryhopping is really an English (and subsequently American) procedure. Czech and German hop aromas are all from late additions of hops in the boil (thanks Darryl). Silly me. You can achieve a much more intense hop aroma from dryhopping than you can from late additions.

>> Usually dryhopped:

>> Czech Pilsner, English Pale Ale, Barleywine, American Brown Ale, American  
>> Pale Ale, India Pale Ale.

>>

>Barleywine? Al!

Sure. I've tasted quite a few English and American Barleywines that have a significant hop nose... despite having to compete with all those esters. I feel that East Kent Goldings have a resinous/candylike aroma that can often be mistaken for an ester.



Date: Fri, 4 Feb 94 18:19:11 CST  
From: jorgen@orson.mayo.EDU (Michael Jorgenson 5-5891)  
Subject: Re: LAMBIC DIGEST ?

I didn't know that such a glorious item existed !!!  
Can somebody e-mail/post a subscription netdress for the Lambic Digest?  
many thanks

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Date: Fri, 4 Feb 1994 16:34:40 -0800 (PST)

From: Jim Posey <dodger@quack.kfu.com>

**Subject: This 'n' That**

On a most recent ski trip to the Pacific Northwest, I managed to fit in a couple of brewery visits:

Bend, OR--Deschutes Brewery & Public House--Mt. Bachelor Ski Area  
Black Butte Porter was my vote for best, but their holiday Jubelale was quite excellent. Exlnt Food, and as entertainment a brass spittoon on the wall behind the bar for tips--quarters--tossed by patrons from all over the room--dangerous for the barkeep!

Seattle, WA--Redhook Ale Brewery--Finally sampled the Wheat Hook Ale and Blackhook Porter, typically available only in this area, and got the last of their Winterhook Xmas Ale, thanks to t tour.

Vancouver, BC Canada--Fogg n' Suds Restaurant--an eatery that pours 20 beers on tap and 275 bottle beers from around the world. I had a Corsendonk Monk Brown Ale (7.5%) for \$8.00 cdn. which was fabulous, and a La Trappe Tripel (8.0%) also for \$8.00 cdn. No connections, just passing along the info if you're in the area.

Dodger Posey  
dodger@quack.kfu.com

friendly waiter. Limited food, though very good, and xlnt

Vancouver, BC, Canada--Fogg n' Suds Restaurant--an eatery that specializes in beers from around the world, 20 on tap, 275 bott

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Date: Fri, 4 Feb 1994 16:52:15 -0800 (PST)

From: Jim Posey <dodger@quack.kfu.com>

**Subject: 6-pack carriers/The Pint Post**

Awhile back, someone requested a source for unprinted 6-pack carriers for his brews. I was in the Red Hook Brewery and picked up a magazine called The Pint Post, the official magazine of the Microbrew Appreciation Society.

An ad placed within by The Standard Paper Box Corp, Attn Frank Pattison, PO box 289, Medina WA 98039 206-454-6100 says they supply stock generic cartons. No Connection whatsoever to this company.

Also in this issue an article on the term "Lambic" and its usage....

Belgians Protect Lambic Label

The government of Belgium, in conjunction with the European Community, is making efforts to establish an appellation controlee to control the use of the term lambic. The parameters being established would limit the term to brewers brewing with wild yeasts in the traditional areas of weteren Brussels (home of the original lambics), the remainder of Belgium, and the bordering nations of the Netherlands and France. Furthermore, a lambic's definition stipulates that at least 30 opercent of the malt makeup be of raw wheat.

Despite this quest to establish and appellation controlee, there is no basis in fact to the published reports that the government of Belgium is pursuing legel action against the Boston Beer Company of Boston, MA for the use of the term lambic on their cranberry beer.

According to Jim Koch of the Boston Beer Co., "This is the first I've heard of it. I can tell you this, I have not received any intimation, any communication--zippo on this."

The rumor may have started when Micheal Jackson drew attention to this situation in his wonderful new book, -Micheal Jackson's Beer Companion- (p 30-31)

this article appears in Vol6 No.4 Winter1993/1994 The Pint Post

Dodger Posey dodger@quack.kfu.com  
malt makeup be raw w

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Date: Fri, 4 Feb 1994 17:51:39 -0800

From: reddy@qualcomm.com (Bob Eddy)

**Subject: RIMS Source Data?**

I've been reading tons about RIMS systems on r.c.b, Homebrew Digest, the Stanford Archives, etc. I am interested in finding \*one\* source that totally describes a RIMS system and its use. Everything I've seen so far has it in bits and pieces. I've got a good handle on many of the pieces but am still in search of the "Unified RIMS Theory". Can anyone direct me to the source? I'm assuming it's in one of the Zymurgy special issues, or...?

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Date: Fri, 04 Feb 1994 19:11:07 -0800 (PST)  
From: MHUGH@GONZAGA.EDU

**Subject:**

From: GONZ::EKIRKWOOD 4-FEB-1994 18:56:07.17  
To: MHUGH  
CC:  
Subj: B&B PICTURE

From: GONZ::SDEFRATE 29-JAN-1994 18:36:54.51  
To: @CLICHE.  
CC:  
Subj: B&B pictures

From: IN%"adale@vt.edu" 29-JAN-1994 15:00:34.08  
To: IN%"cki\_social@nyx.cs.du.edu"  
CC:  
Subj: uh..huh huh huh huh...cool (fwd)

Return-path: <adale@vt.edu>

Received: from mordor.cs.du.edu by GONZAGA.EDU (PMDF V4.2-11 #3820) id  
<01H89C080H4W001CSW@GONZAGA.EDU>; Sat, 29 Jan 1994 15:00:22 PST

Received: from nyx.cs.du.edu by mordor.cs.du.edu with SMTP id AA05777  
(5.65c/IDA-1.4.4 for <sdefrate@gonzaga.edu>); Sat, 29 Jan 1994 15:55:37 -0700

Received: from vtucs.cc.vt.edu by nyx.cs.du.edu (4.1/SMI-4.1) id AA15591; Sat,  
29 Jan 94 15:56:54 MST

Received: by vtucs.cc.vt.edu (1.37.109.8/16.2) id AA11652; Sat,  
29 Jan 1994 17:56:31 -0500



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Date: Fri, 04 Feb 1994 20:52:04 MST  
From: Dan Wing <dwing@uh01.Colorado.EDU>  
Subject: Breckenridge Brewery

A few of us had lunch today at the Denver location of Breckenridge Brewery, where they have the bottling operation behind glass at the back of the pub section.

Their bottling machinery was apparently not completely filling some of their bottles -- some were only getting 3/4 full (these are the larger bomber bottles), and they'd get these bottles, uncap them, and pour them, by hand, into other bottles to get a good fill, with the associated foaming when trying to do this quickly....

I wonder if the "off" taste mentioned in HBD stems from their bottling practices??

-dan  
very new homebrewer

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Date: Sat, 05 Feb 94 08:45:31 EST  
From: David Hulse <DSHULS00@UKCC.UKY.EDU>  
Subject: Sweetening mead

In HBD #1343, Ron McDowell asks "how can you add sweetness to something, without having that sugar kick off another round of fermentation" (for his mead). Some winemaking books suggest using lactose (milk sugar) for doing exactly this. Apparently, the yeast can't ferment lactose! However, lactose is only about 25% (?) as sweet as corn sugar, so I guess you'd have to use more of it to get the sweetness you desire. Any other thoughts on this?

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Date: Sat, 5 Feb 1994 06:11:15 -0800 (PST)

From: tlyons@netcom.com (Tom Lyons)

**Subject: cannabis and beer**

GANDE@slims.attmail.com writes:

>If one brews a "Brain Death Barleywine"  
>and submits it to a competition without clearly identifying "Contains  
>Marijuana" on the entry form, an unsuspecting BJCP judge with an  
>intolerance to THC may have a reaction serious enough to go to  
>the hospital.

And ANOTHER reason one should clearly label/disclose ingredients such as that is that some people simply choose not to partake. If I were handed such a bottle and drank it without knowing the contents, I would have put my family, career, livelihood, etc at risk. My company maintains a drug-free workplace, with random testing. If I failed a drug test I would lose my job, whether or not I knew I was being dosed. BTW, don't waste too much time being concerned for me because I work for such a hard-nosed company. I'm a corporate officer and helped write the drug policy. Flames to null@nowhere.com.

I trust my fellow brewers enough to beleive that they would not deliberately fool me or anyone else into ingesting an illegal drug without prior knowledge and consent. Homebrewers are just too honest and caring to pull a stunt like that, IMHO.

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Date: Sat, 5 Feb 94 9:38:04 MST  
From: npyle@n33.stortek.com  
Subject: Glorious Homebrew/pH/English Brown

I just had to pass on a bit of homebrewing glory and thank the HBD for it:

I had a friend over last week to taste my latest American Brown Ale. It is a dry-hopped deep copper colored ale that I kegged in the middle of January. It was cloudy for a couple of weeks and then turned perfectly bright overnight. The funny part is that I was telling him to come over and taste my muddy brown ale. When he got there it was perfect!

Anyway, after showing him my home brewery, he proclaimed it the best designed home brewery he had ever seen. He was really impressed with the roller mill, custom burner, hop-back, CF chiller. After having a pint or two of ale (was it the alcohol?) he said that it was the best homebrew he'd ever tasted. Now, this isn't Michael Jackson, but he has brewed for years and quaffed many a fine brew in his day. I can't help but think this great success (well, its kinda great to me!) would be many years off without the wealth of knowledge here in the HBD. I thank you and my beer thanks you! Kampai!

\*\*

A note about pH: according to Miller, it stands for "power of Hydrogen", implying the concentration of hydrogen ions, as stated by Tom Leith.

\*\*

Michael Inglis writes about an English Brown with:

>6# 2-Row Klages  
>1# Light brown sugar  
> .5# Belgian Chocolate  
> .5# 60L Crystal

and says:

>The result was a beer that ended up with a noticeable amount of oxidation  
>(due  
>to a mashing process error), too much alcohol (OG 1.058, FG 1.012) and a very  
^^^^^

Impossible unless this was less than 5 gallons. Assuming 5 gallons, you have  
 $58 * 5 = 290$  points / 8 lbs. = 36.25 pts/lb/gal. Even with the sugar, I  
can't believe this kind of extraction.

>biting roasty flavor more reminiscent of a stout than a Brown Ale. I  
>understand the oxidation and alcohol problems, but the biting roasty flavor  
>still has me stumped. I am wondering if "Belgian" Chocolate might give a  
>stronger flavor than say a "British" Chocolate. Can anyone comment on  
>whether  
>or not this is correct? If not, then what could the problem be? TIA for

I would guess you mashed-out too high and/or oversparged. To get that kind

of extraction (or near it), you probably sparged to the limit, if not beyond. The resulting astringency would come off as "biting". Did you take any pH readings? Also, I believe oxygen and tannins are particularly nasty bedfellows.

I'm sure someone will correct me if my math is in error...

Norm npyle@n33.stortek.com

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Date: Sat, 05 Feb 1994 12:21:07 -0500 (cdt)  
From: Jonathan G Knight <KNIGHTJ@AC.GRIN.EDU>  
Subject: tipping carboys/oxygen in wort

To George Tempel, who is worried about tipping over his carboy while sampling for hydrometer readings: sit on the floor and HUG your carboy. It's a wonderful bonding experience and you can be sure you won't spill any this way (or at any rate if you do it will be on yourself! -- hmmm, beer by osmosis? beer rub-down??)

To John Palmer, who discusses oxygen in wort (a "two-edged sword"), and for that matter anyone else who wants to chime in: you stste that the introduction of oxygen after the onset of fermentation is bad. This, I woul assume, means "do not aerate the wort when transferring to secondary, and be as careful as possible to avoid splashing etc. while siphoning." Correct? Can we hear a little more about how oxygen introduced before fermentation is finished can produce off-flavors? Thanks.

Jonathan Knight  
Grinnell, Iowa

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Date: Sat, 5 Feb 1994 09:39:32 GMT  
From: dan.creagan@laka.com (DAN CREAGAN)  
**Subject: help**

help

If this is a human, please send a bit of info about the homebrew list  
(ie: traffic, sign up procedure, etc).

Dan Creagan

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Date: Sat, 05 Feb 1994 17:11:55 -0400

From: Ed Hitchcock <ECH@ac.dal.ca>

**Subject: gluteraldehyde**

Gluteraldehyde is used as a fixative for electron microscopy. I don't have the safety sheet handy, but people around here treat it with respect. I personally wouldn't use it anywhere near anything vaguely food related.  
ed

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Ed Hitchcock ech@ac.dal.ca | Oxymoron: Draft beer in bottles. |  
Anatomy & Neurobiology | Pleonasm: Draft beer on tap. |  
Dalhousie University, Halifax | \_\_\_\_\_ |

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Date: Sat, 5 Feb 94 22:11:07 EST  
From: Spencer.W.Thomas@med.umich.edu  
Subject: Vienna recipe and IBU help

Ulick Stafford asks how to measure IBUs with LC?

You want "Chemistry and Analysis of Hop and Beer Bitter Acids" by Verzele. Elsevier, 1991. #27 in Developments in Food Science. ISBN 0-444-88165-4.

He's hot on LC methods.

Then there's the simple method (from chapter 17):

Beer (10g) is acidified with 1ml HCl  
1N, 25 ml iso-octane is added and the mixture is thoroughly shaken.  
The absorbance (A) of the iso-octane layer is measured at 276nm. The  
figure is converted into the content of iso-alpha acids using the  
following equation:

$$\text{Iso-alpha acids/kg} = (28.6 * V_{\text{iso}} * A) / V_{\text{beer}} - 5.8$$

The obtained figure is for iso-alpha acids/kg, but this is  
practically also the amount per litre as the precision of the  
method is too low for measuring this small difference.

He doesn't say what the units are, but I have to assume they're mg/kg  
(i.e., ppm, i.e. IBUs). Also, I assume  $V_{\text{iso}}=25$  and  $V_{\text{beer}}=10$ . (He  
notes that you should always measure the beer by weight, to avoid  
foaming problems from affecting the measurement).

The LC method he proposes in the next section requires the use of  
special "Hop analysis" column materials.

=S

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Date: Sat, 5 Feb 94 22:34:34 CST  
From: "Charles S. Jackson" <sjackson@ftmcclln-amedd.army.mil>  
Subject: Cidex sterilization

Mark wrote inquiring about the perfect sterilant - Cidex. While I have no experience with it brewing (heck I am still waiting to start my first batch) I do have a fair experience with the stuff in the surgical arena. It was a popular sterilizer/disinfectant soak for many years although it has fallen aside over the past years. It *IS* effective as it kills spores and TB bacillus if the fomites are given adequate contact time. I can't remember the exact times required but I believe they rec: 12 hours for total sterilization. It comes in a 2 part configuration and after mixing has a shelf life of 30 days, after which its effectiveness is reduced.

At last glance it cost about \$30.00 a gallon (government price) and because it is a *medical* product might be difficult for the average joe to obtain. Who knows, maybe a black market will spring up. Viva la free market enterprise!

Steve

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Date: Sat, 05 Feb 1994 00:31:29  
From: lkbonham@beerlaw.win.net (Louis K. Bonham)  
Subject: Oak aging

Recently there's been a bit of traffic regarding oak barrels and aging, mostly between the "oak imparts tannins; nobody would use it" crowd vs. the "I've seen lots of oak beer casks; so it must be OK" crowd.

I would call all of your attention to Terry Foster's discussion of this subject in *\*Pale Ale\**. In it, he notes that traditional English ale casks are made from English or Polish oak, which does *\*not\** impart much in the way of tannins. They are definitely *\*\*not\*\** made from the American or other types of oak that are typically used in wine or whiskey barrels, as these *\*do\** give a lot of tannin to the taste. (In fact, Foster quotes one beer cooper who says he would never use American oak because "it would spoil the beer's taste.") Thus, to an extent, both sides are partially right and partially wrong.

As for AB's "beechwood aging," that's more to help the yeast drop out than anything else.

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Date: Sat, 5 Feb 94 13:27:00 -0800  
From: jim.king@kandy.com (Jim King)  
Subject: Homebrewing BBS

Mitchell Evans asks about a Hombrewing BBS

H> 1) If there was a homebrewing BBS in your town, would you support i  
H> (post messages, participate in get-togethers, etc)

Yes. In fact, being in Anaheim, I would call a San Diego board regularly.

H> 2) What would you like to see on a BBS?

Recipies, ideas for equipment, reccomdeations of local microbreweries, etc.

I look forward to seeing you start one up.

- Jim

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Date: Sun, 6 Feb 94 07:06:06 -0800  
From: Tony\_Quinn@f1004.n202.z1.fidonet.org  
Subject: Beer Related BBS

Hi guys,

Just responding to Mitch's post in the last digest about homebrew related BBS's in the San Diego area. Fidonet 202/1004 <In Heaven There Is No Beer> is a homebrew related BBS in San Diego and carries the Zymurgy echo, alt.beer, rec.crafts brewing, rec.crafts.winemaking, and has the cider, lambic, mead-lovers, and homebrew digests back to the beginning available for download/FReq. There's full access on the first call and although its only a lowly OPUS CBCS program, you can post to the various digests if you wish, and do the other various BBS things i.e. upload/download/send internet mail, etc. There's no formal internet access so there's no IRC/WWW/GOPHER/WAIS etc

I personally think that Mitch should jump right in. The more the merrier. From his address and the one call I've made to his system, it looks like he's running something UNIX based possibly with direct internet access. If so, the computer cognoscenti will probably gravitate there, while the great unwashed can use the older technology.

By the way

In Heaven There Is No Beer 619 667 0159 Fidonet 202/1004  
Tata

Tony

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Date: Sun, 6 Feb 1994 12:41:41 -0800 (PST)  
From: Russell Kofoed <kofoedr@elwha.evergreen.edu>  
Subject: Hales Wee Heavy recipe?

Howdy folks...I live in the great Pacific Northwest where I can get 100's of great beers on tap all the time. One of the beers I really, really like is a Winter ale called Hales Wee Heavy. It is malty, almost sweet, and really strong. It is mildly hopped (unlike many winter ales and lagers) and has the fruity overtones of an amber ale. It is amber in color-although darker than the standard Ambers (Full Sail etc.) I am looking for a recipe to imitate with. Has anybody tried to match this one? Should I just take an amber ale recipe and start adding extra malt? Any good winter ale (but not lagered) recipes would be of help. Thanks in advance.

Russell Kofoed  
kofoedr@elwha.evergreen.edu

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Date: Sun, 6 Feb 1994 21:06:21 -0600 (CST)  
From: "Mark S. Woods" <woodsman@genesis.mcs.com>  
Subject: Using Laaglander in starters

A few weeks ago I bought some Laaglander DME to use in a beer that a downstate friend was also going to brew using the same ingredients. Anyway, I decided to make up 12 quarts of yeast starters using some surplus Laaglander following Dave Miller's procedure for doing so. Everything seemed to go well during the process. The next day I pitched a Wyeast California Lager yeast. Nothing happened. I waited for three days then assumed something might have been wrong with the yeast (I had punched the foil container a few weeks before, then didn't use the yeast. I stored the swelled package in the fridge). I bought another package of the same yeast, let it swell up then threw it in the same starter. A week later and still nothing. I gave up for a bit since I had a beer waiting for the yeast.

Now I've experienced the same problem using Wyeast Bavarian Wheat yeast. After all of the discussion on Laaglander's high finishing gravity, I'm beginning to wonder if that might not have been the problem all along. I just checked the SG of my starter wort. It is 1.046. I checked the SG of my California starter after several days and it was 1.024. I assume now this is appropriate for Laaglander. Is it likely that the small amount of wort fermented quickly and I just never saw it? Any comments on my whole miserable experience?

Thanks,  
Mark

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End of HOMEBREW Digest #1344, 02/07/94  
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Date: Mon, 7 Feb 94 11:56:47 GMT  
From: Conn Copas <C.V.Copas@lut.ac.uk>  
Subject: Re : dryhopping

Al, in repentant mode, writes:

> Sure. I've tasted quite a few English and American Barleywines that have  
> a significant hop nose... despite having to compete with all those esters.  
> I feel that East Kent Goldings have a resinous/candylike aroma that can often  
> be mistaken for an ester.

I typically mistake the influence of Goldings for an unusual malt. Maybe we should also be distinguishing between hop flavour and aroma here. A barleywine like Gales Prize Old Ale is chock full of Goldings flavour, but this is slightly different from aroma. I personally doubt whether any barleywine can have significant aroma, in the strictest sense, on account of its maturity. That is not to say that dry hopping could not have contributed to its flavour.

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Date: 7 Feb 1994 07:20:05 -0500  
From: "Daniel F McConnell" <Daniel\_F\_McConnell@mailgw.surg.med.umich.edu>  
**Subject: More oaky beers (please)**

Subject: More oaky beers (please)

Louis K. Bonham writes (in summary):

>Recently there's been a bit of traffic regarding oak barrels and  
>aging, mostly between the "oak imparts tannins; nobody would use  
>it" crowd vs. the "I've seen lots of oak beer casks; so it must be  
>OK" crowd.

Ok, let me introduce another crowd. I LIKE the flavor of oak and sometimes add white oak chips TO THE BOIL. I've even added it late (aroma oaks?). I find that the toasty/vanilla flavor goes well with a brown or mild ale if a very light hand is used. It can lend a subtle dimension if the perception is at or slightly above threshold. It also works well with Viennas or amber lagers. Of course, these beers are not intended to be brewed to any style or to do well in competitions, they are simply intended to be enjoyed. I think they would confuse a judge or two ;-)

On a related note, in addition to oak, pecan and chestnut do wonderful things as well as nutshells, nutmeats, morels, chanterrels.....but now I'm way off the topic!

DanMcC

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Date: Mon, 7 Feb 1994 08:07:10 -0500  
From: paul.beard@gatekeeper.mis.tridom.com (Paul Beard)  
Subject: Beechwood aging/thanks for yeast culturing advice

>> AB uses  
Beechwood to help deal with their overly-flocculant yeast and not for any  
flavor it may impart.

Not that I know enough to get into a flame war, but Michael Jackson shows  
in his Beerhunter episode on German beers that one style of beer is aged  
with great slabs of beechwood in the casks. It might have been a rauchbier  
(smoked) but don't take it as gospel.

He also mentioned on the radio interview he did some weeks back that AB goes  
to a lot of trouble over Bud, citing the Beechwood aging, but confessed  
that it was hard to discern any improvement.

Also, thanks for the advice on yeast scavenging/culturing. I have a big  
starter ready to work with.

And check out Spencer's Beer Page on the WWW; I've been using it as my Home  
Page for a few weeks: a guaranteed smile!

- --  
Paul Beard  
AT&T Tridom, 840 Franklin Court, Marietta, GA 30067  
404 514-3798 \* FAX: 404 429-5419 \* tridom!paul.beard/beardp@tridom.com

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Date: Mon, 7 Feb 94 8:22:08 EST  
From: Mark A Fryling <mfryling@magnus.acs.ohio-state.edu>  
Subject: definition of pH

Hi All,  
Just thought I'd use one of my Analytical Chemistry references to clear up any confusion about pH and what it means. For documentation sake, I am a PhD candidate in analytical chemistry and the following is a direct quote from a good quantitative analysis text "Quantitative Chemical Analysis by Daniel C. Harris".

The definition of pH is

$$\text{pH} = -\log(\text{Activity of H}^+) = [\text{H}^+] * (\gamma \text{ H}^+)$$

Where

[H+] = Concentration of hydrogen ion in (moles/liter)  
 $\gamma \text{ H}^+$  = activity coefficient for hydrogen ion.

When we measure the pH we are measuring the negative log of the hydrogen ion activity, not the concentration. To simplify life however, we will normally use the incomplete form when we speak of pH

$$\text{pH} = -\log[\text{H}^+]$$

Just a few additional notes for those of you who like this kind of stuff:

$6.02 \times 10^{23}$  molecules = one mole of molecules

In general whenever you see a small p preceding a variable it means take minus the log of that variable.

In practical terms, all that is probably necessary to know is that for aqueous solutions, the normal pH range is 0 - 14 where a lower measured pH means that you have a higher concentration of free hydrogen ions and the solution is therefore more acidic.

If anyone out there is interested in more detailed info. you can send a request to me and I'll point you in the direction of some books that have more about the subject of acid/base chemistry than any normal person would ever want to know.

See Ya,

Mark Fryling  
Dept. of Chemistry  
Ohio State Univ.  
<mfryling@magnus.acs.ohio-state.edu>

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Date: Mon, 07 Feb 94 08:52:51 -0500

From: aew@spitfire.unh.edu

**Subject: Homebrewing BBS**

Mitchell Evans asks about homebrewing BBSs:

Well, I started up a Homebrewing BBS about 1 month ago, interest has been slowly creeping in, although I haven't as yet advertised in any of the 3 local homebrew stores. I keep some HBD's on-line as well as other stuff from the homebrewing archive. I'll let you know how things are going in 6 months. Usually that's how long it takes to get a caller base established on a BBS.

Oh, here's a shameless plug for this (free to call, totally non-profit - in fact money losing) BBS:

Musketeer's Tavern BBS - (603) 964-5860 - Homebrewing, Wargaming and Paintball SIG's (Special Interest Groups) With discussion areas and file areas.

Now back to your regularly scheduled Beer talk.....

-Allan Wright

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Date: Mon, 07 Feb 1994 09:06:36 +0000 (U)  
From: George Tempel <tempel@MONMOUTH-ETDL1.ARMY.MIL>  
Subject: carboy tipping

carboy tipping

>To George Tempel, who is worried about tipping over his carboy while sampling for hydrometer readings: sit on the floor and HUG your carboy. It's a wonderful bonding experience and you can be sure you won't spill any this way (or at any rate if you do it will be on yourself! -- hmmm, beer by osmosis? beer rub-down??)

i'm well aware of the bonding experience. My wife keeps telling me to leave the beer alone! Get away from the carboy, blah blah blah...but she does love the beer.

I wasn't worried...i use a glass turkey baster. The other fellow was worrying!

l8r...

ty (george tempel, home = netromancr@aol.com)

"kiss cats: the dachshund and the deer are one"--wallace stevens

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Date: Mon, 7 Feb 1994 09:28:03 -0500  
From: lovelace@pop.nih.gov (Chris Lovelace)  
Subject: glutaraldehyde

In HBD 1343, Mark Garetz asked about using glutaraldehyde as a sterilant. I've been using a product called Metricide to disinfect EEG electrodes. I've also used glutaraldehyde for fixing (solidifying) brain tissue in rats before removing it. The solutions used for sanitizing contain only 2% glutaraldehyde, and will kill most any germs and other assorted nasties with a 45 min. contact time (it will completely sterilize with a 10 hr. contact time). As Ed Hitchcock said in HBD 1344, it might be risky using this stuff with any food-related items. When I used glutaraldehyde as a fixative when perfusing rats, I treated it with respect (if you cut your finger and get this stuff on it, you'll wish it was only salt water!).

The product Mark mentioned, Cidex, is not currently available. I was told by a company that normally sells it that the EPA is doing some testing on it and other glutaraldehyde disinfectants, but they should be back on the market soon. The only one I know of that's currently being sold is Metricide.

It had crossed my mind to use this stuff in my brewing operation, but putting any substance this nasty anywhere near my beer makes me nervous. Also, some of these glut. disinfectants contain a surfactant to make them last longer (without it, the stuff is reusable for 14 days, with it, it lasts 28 days). I was told by a couple of other EEG technicians that, in some of these products (including the Metricide that I'm currently using), this stuff can form a thin layer on the EEG electrodes I'm disinfecting, so they may not work as well. This leads me to believe that the 28-day solution could leave behind a film, even on well rinsed items. Also, this stuff gives off fumes that are probably carcinogenic. So, ventilation and a covered container are essential.

So, the 14-day solution (without the surfactant) might be safe to use, as long as everything is rinsed very, very, very, very, well afterwards. Even so, I'm sticking to the tried and true sanitizers that I know hasn't made anyone keel over.

Chris

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Chris Lovelace LOVELACE@POP.NIH.GOV LOVELACE@HELIX.NIH.GOV  
National Institute of Mental Health, Laboratory of Psychology and  
Psychopathology  
Uniformed Services University of the Health Sciences, Department  
of Medical and Clinical Psychology  
Bethesda, Md U.S.A.

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Date: Mon, 07 Feb 94 09:38:52 EST  
From: dweller@GVSU.EDU (RONALD DWELLE)  
**Subject: troubleshoot**

Over the weekend, I bottled my latest and a sample revealed a big problem. I think the problem comes from one of three variables. The one variable I have no knowledge/experience with is:

What happens to the brew when you use a plastic fermenter and oxygen passes through the plastic into the fermenting wort? How would the oxygen affect the taste?

I suspect one of the other two variables is the real problem, but I'd like to know theories/experiences others have had with plastic/oxygen.

TIA

Ron Dwelle (dweller@gvsu.edu)

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Date: Mon, 07 Feb 94 10:07:36 EST  
From: carlsont@GVSU.EDU (TODD CARLSON)  
Subject: Re: pH

FYI

The origin of the term pH was debated a month or so ago on the internet chemistry education discussion group (chemed-1). As I recall there was no definitive answer but the general consensus is that it came from potential Hydrogen. But potential could be translated from any of 5 or 6 languages and no one really knows remembers who thought of it first. SO -- If us chemists can't figure it out, us brewers really shouldn't bother.

HOWEVER

Mr "t's" review of pH from Saturday was fine with one exception. Hydrogen ion concentrations must be in moles/liter (not ppm or ppb) where a mole of H<sup>+</sup> weighs 1.0 g. But since a liter is assumed to be 1000 g in a part per whatever unit, the previously reported calculation were 1000 times too big.

Not a flame  
I'm a chemistry teacher  
It's a dirty job but somebody's got to do it.

todd  
carlsont@gvsu.edu

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Date: Mon, 7 Feb 94 09:56:19 EST

From: "when the cold winds blow, it'll ease your mind 07-Feb-1994 0951 -0500"  
<ferguson@zendia.enet.dec.com>

**Subject: report: dry hopping in a cornelius keg**

About 4-5 weeks ago, I asked HBD what the wisdom was w.r.t. dry hopping beer in the keg. The majority of the posts ranged from 1/2 oz to 1 oz.

I just tapped the keg. It is a light porter, I guess that is the best way to describe it.

I dry hopped it with 1 oz Kent Goldings plugs in a muslin bag, sunk to the bottom with a big glass marble.

The beer conditioned in the keg for a period of 3-4 weeks. There isn't too much of a noticeable hop nose to the beer - I was actually counting on a very strong hop nose. Then again, I tend to be more of a hophead than the average homebrewer.

Next time I do this, I am going to double the dosage: i'll use 2 ounces of leaf hops. I want to smell them hops!!!! :-H

JC Ferguson

Littleton MA USA

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Date: Mon, 7 Feb 94 10:06:34 EST

From: 07-Feb-1994 0956 -0500 <ferguson@zendia.enet.dec.com>

**Subject: annoying low-fills**

When going out to a bar, I always enjoy getting some 'good brew'. But, for good brew, you typically have to pay a top price. Here in the Boston area, \$3.25-\$3.75 a pint (16oz) is typical.

I don't mind paying that price, but when I order a pint, I want 16oz, not 13oz!

It is amazing how many people are getting ripped off out here. If the glass isn't filled with beer (without the head) right to the very top of the glass, then you are not getting 16 oz of beer. Ever pour a 12oz bottle of beer in one of those straight-sided 16oz glasses? It damn near fills it, maybe 1/2" below the top of the glass. That is how lots and lots of pints are sold here in this area. They charge you a price for 16oz and you are getting 12-13oz of beer!! That last 1/2 inch of the glass is about 4 oz of beer!

Recently I was at the Union Street Bar (?) in Newton and I ordered a Harpoon winter ale. It was a pitiful pint, as I like to say, maybe 13 oz of beer. I asked the bartender to top it off, and he said, "that's the way we pour them here." He didn't get a tip. Several bartenders usually oblige me, although I sense a bit of unwillingness sometimes.

Maybe I'm jaded having been to England where they are very careful to give you a full, 20oz pint of beer, exactly what you pay for.

I'd love to mount a campaign for "correct" pints, but have no idea how to do it. I speculate that these bars do it intentionally, playing on the lack of attention/concern from their patrons. It is a sad ripoff, I think.

Comments?

JC Ferguson

Littleton MA USA

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Date: 07 Feb 1994 08:31:42 -0700 (MST)  
From: "Steven W. Smith" <SMITH\_S@gc.maricopa.edu>  
Subject: Oh, all right...

tlyons@netcom.com (Tom Lyons) writes:

>  
>And ANOTHER reason one should clearly label/disclose ingredients such  
>as that is that some people simply choose not to partake. ...

So, you're saying I \_shouldn't\_ enter my "LSD Oatmeal Stout" in the GABF???  
You should see \_all the colors\_ when you hold it up to the light!

Personally, I suspect that someone brewing a cannabis beer would be more likely to run around wearing a sign reading "ARREST ME, PLEASE!" than clearly label it and/or enter it in a competition, but one never knows, eh? "Relax", I think that the probability approaches zero that you'll encounter such a brew accidentally.

\_,\_/|  
/o.O; Steven W. Smith, Programmer/Analyst  
=( )= Glendale Community College, Glendale Az. USA  
U SMITH\_S@GC.BITNET  
smith\_s@gc.maricopa.edu  
Mah'-ee huv'-erk-raft iz fuhl ov ee'-ulz

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Date: Mon, 7 Feb 1994 10:34:06 -0500 (EST)

From: Jim Busch <busch@daacdev1.stx.com>

**Subject: Re: More Wood**

Another data point wrt wooden casks. During my travels through Germany, one of the most consistent findings was that when a beer passed from "ooooh thats really good" to "ohmygod, this is heaven", the differnece often was that the beer was dispensed directly from a wooden barrel, ala Andechs. It may be pitch lined, but it sure works wonders for the beer. This is still practiced by the Munich breweries for the Doppels, and some incredible Franconian Darks were also dispensed this way.

Darryl, did you find the same?

Best,

Jim Busch

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Date: Mon, 07 Feb 1994 10:36:24 CST  
From: "John L. Isenhour" <isenhour@lambic.fnal.gov>  
**Subject: glutaraldehyde**

Mark says:

>Like I say, I've only looked at the data for a few minutes.  
>Glutaraldehyde is listed in my Fisher catalog but that's as far  
>as I've got. I'll look in my Merck Index tonight. But does  
>anyone else have any experience or data on this stuff?

I use it for hood/instrument cleaning and for yeast fridge (especially around the seals). I cut it down to 2-4% (I have 40% stuff, it pretty dangerous if not handled properly) and it works really well. I have not gotten around to using it for kegs etc.

-john

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Date: Mon, 7 Feb 1994 10:32:34 -0600 (CST)  
From: "Mark S. Woods" <woodsman@genesis.mcs.com>  
Subject: World-Wide Web for HBD at U of M?

Yesterday somebody posted a message stating that an HBD archive and thread browser had been set up at the University of Michigan for use with WWW. I tried telnetting to UM last night, following the sketchy instructions, but was unable to login (using 'WWW' as a login). Let's see, I don't have the address, but I think it was: gulardi.itn.med.umich.edu. If you've found a way in, or know that I'm doing something stupid, please let me know. This sounds like a great resource for HBDers and I'd like to check it out.

Mark Woods  
woodsman@genesis.mcs.com

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Date: Mon, 7 Feb 94 11:43:16 EST  
From: mbunster@hibbs.vcu.edu (Mark Bunster)  
Subject: used kegs

I've checked my archives (which run back about 6 months) and the ftp site, and was unable to find an answer for this question:  
Is there a place other than begging your soda distributor for buying used SS kegs on the atlantic seaboard?? And I've seen SS mean both straight-sided and stainless steel. Someone moaned about how it's all aluminum now--if you don't boil in it does that matter?

The reconditioning kegginfo was helpful. My partner is thinking of shelling out \$200 for a complete kit. Fair/great/awful price?

Thanks--how do most folks ship entry bottles for judging? Not just the carrier (I know how to lie to UPS now), but how you package it and what your results will. I enjoyed the oven debate on sanitizing bottles--maybe one on packing peanuts would be fun.

- - -

Mark Bunster	I'm not an actor, but I play one on TV.
Survey Research Lab--VCU	
Richmond, VA 23284	
mbunster@hibbs.vcu.edu	
(804) 367-8813/353-1731	

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Date: Sun, 06 Feb 94 03:15:11 EST

From: yeebot@aol.com

**Subject: Cider Digest address**

Thanks again to everyone who replied to my request for Lambic Digest info!

In return, here's the Cider Digest info:  
(Unfortunately, recent volume has been very low)

Send articles for submission to [cider@x.org](mailto:cider@x.org)

Send subscribe, unsubscribe and address change requests to  
[cider-request@x.org](mailto:cider-request@x.org)

Raw digest archives available for ftp only on [export.x.org](http://export.x.org)

Brew easy,  
Mike Yee

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Date: 7 Feb 1994 08:56:51 U  
From: "Palmer.John" <palmer@ssdgwy.mdc.com>  
Subject: More on Oxygen

Hello Group,

Let me start by saying that I did not intend to speak as an Expert on Wort Oxidation. As an engineer, I am used to doing a literature search, reading, and then putting together a summary position. But, as my wife constantly assures me, I Could Be Wrong! That said, Let me thank Al for his inputs.

Jonathon Knight wanted to know more of what oxygen can do:

According to Dr. Fix in the Zymurgy Trouble Shooting Issue ('87):  
Acetaldehyde is a precursor to ethanol during the fermentation process.  
Ethanol can also be oxidized to form Acetaldehyde...produced by oxidation,  
it produces unpleasant acetic-cider tones.

Also from the same issue, Dave Schroedl writes about Oxidation:  
The oxidized/stale flavor is caused by a compound called Trans-2-nonenal. The sherrylike-winey flavor by acetaldehyde and furfural compounds. The rotten pineapple-garbage (flavor) is caused by higher alcohols and the same compounds as listed above.

I was interested in the Pasteur Effect and that oxygen introduced during fermentation can produce more Diacetyl. More good reasons not to allow aeration once fermentation has started.

These effects are why good siphoning practices are encouraged when transferring beer to a secondary or for bottling. Any splashing while it is exposed to the air during transfer can cause more oxygen to be absorbed. A good practice during siphoning is to do it slowly at first by keeping the difference in elevation small, and keep the outlet below the surface so that there is no turbulence as the container fills.

John Palmer palmer#d#john@ssdgwy.mdc.com

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Date: Mon, 7 Feb 94 12:11 EST  
From: <GNT\_TOX\_%ALLOY.BITNET@PUCC.PRINCETON.EDU>  
Subject: Am I doomed

Friday night I set out to make a good Bohemian Pilsner. I bought Wyeast Bohemian Lager Yeast a couple of days before and the bag had puffed up nicely. Friday night I cooked the extract and the hops and put the stuff in a plastic water jug to begin primary fermentation. I Added the yeast at 65F and placed a cork, size 8 1/2, and a fermentation lock on the jug. On Sunday, I finally started seeing a little bit of foam on the surface. I went out for the day and at 6:30pm, the foam and CO2 pressure had blown the airlock right off the fermenter. I sanitized a hose and placed in the hole in the cork. All was going well, but the hose was a tad on the loose side and stuff was coming out the cork. So, I decided to push the hose in a little deeper and POP, the cork fell into the beer! I quickly sanitized a glass and placed over the opening to keep any nasties from falling in.

Is my beer doomed? And please, stop laughing. It could happen to anyone....

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Date: Mon, 07 Feb 94 11:26:39 CST  
From: "Edward F. Loewenstein" <SNREDLOW@MIZZOU1.missouri.edu>  
Subject: re: laaglander in starters

Greetings,

I have had the same experience as Mark Woods concerning yeast starters made with Laaglander DME, NO APPARENT FERMENTATION, not a single burp from the airlock, NOTHING!!! However, like most other things, don't worry, use the starter. I have pitched these unassuming starters into over eight different 5-gallon batches and have had good starts (carboy bubbling merrily away within six hours) in every instance. These flat starters occurred with three different yeast strains, WYeast american ale, Wyeast london ale, and yeast cultured from a Chimay bottle. The specific gravity of the starter does not seem to matter either, I have tried from 1.020 to 1.045 and still no bubbles. It certainly seems to be associated with the Laaglander; can anyone comment as to why? I'm not concerned (since the starters work), just curious.

Ed Loewenstein SNREDLOW@MIZZOU1.MISSOURI.EDU  
University of Missouri  
Forestry

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Date: Mon, 7 Feb 94 11:24:37 MST

From: npyle@n33.stortek.com

**Subject: Hop Back**

I have received a couple of requests for info on my hop back, and I thought it might be of general interest to you gadget freaks out there:

My hopback is based on the Kinney Baughman model from the Zymurgy Gadgets and Equipment Special Issue. Kinney recommends using a 1-quart mason jar for the extra capacity. Mine is a 1-pint mason jar. It will hold 1/2 ounce of loose hops, maybe more if I pack them. The 1-quart would be nice.

Kinney drills holes in the top of the jar and installs grommets for an air-tight seal (this is important). I acquired a large rubber stopper (green) similar to, but much bigger than, the stoppers used on carboys. This stopper was punched in a machine shop so that two 3/8" copper tubes could be pushed through. I think the rubber stopper is more reliable, but the lid/grommets should work fine.

The inflow pipe goes to the bottom of the jar and the outflow pipe pulls liquid from the top of the jar. The outflow pipe has part of copper scrubber clamped on with piece of wire, and then around that is a nylon hop bag tied on to the pipe. This works as a good filter to keep the hops out of the CF chiller. Kinney solders a 1/2" copper end cap onto the outflow pipe of his hop-back. It is used, I believe, just to keep the scrubber and bag from slipping off the end. I just flared the end of the outflow pipe for this same purpose.

To use it, I preheat it with hot water to avoid temperature shock, then fill it with loose hops. Next, push on the stopper and make the connections to kettle and chiller. Finally, start the flow and watch it fill. It has the added benefit of filtering out hotbreak from the kettle. The original commercial hop-backs were designed to filter out the kettle hops (get the hops back) and the hot break as well. A final note: I include the hop-back hops in my IBU calculations, as if they were in the boil for the entire time it takes to run the wort through (about 15 minutes in my case). Why? The temperature of the wort is near boiling, and the movement of the wort through the hops is similar to the boiling action.

The first time I used this gadget, I thought "HSA", because hot wort is moving through a vessel partially full of air. I later read that the steam coming off the wort is enough to keep the oxygen down and that it doesn't appear to cause problems in commercial operations. I have had no noticeable HSA problems and it is true that the jar fills with steam and the air is, of course, pushed out through the chiller.

Norm

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Date: Mon, 7 Feb 1994 12:01:42 CST  
From: "Roger Deschner " <U52983%UICVM@UIC.EDU>  
Subject: Fate of Ballantine India Pale Ale

Ballantine IPA was, after many, many corporate buyouts and takeovers, produced in the Fort Wayne, Indiana Falstaff brewery, owned by General Brewing. This was the former Berghoff brewery built by the famous Chicago restaurant family that now owns the Huber brewery in Monroe, Wisconsin. Anyway, the old Berghoff plant was a creaking, leaking dinosaur suffering from years of deferred maintenance, and so General decided to close it and tear it down. They moved production of the Ballantine brands to their well-maintained, modern, efficient (and even more historic) Pabst brewery in Milwaukee. We still get it from time to time here in the Chicago area, and it is basically the same beer, a pretty good effort for a mass beer factory. However, I believe that they are producing quite a bit less of it than they did in Fort Wayne. Microbreweries have cut into B-IPA sales considerably.

General has always been somewhat of an enigma among brewery holding companies - occasional success simply stupefies them. They really didn't know how to handle, or capitalize upon, the attention the beer geek crowd was paying to Ballantine IPA in the late 1980's, and they probably blew a chance to make some money on it. They also have been relatively slow to try to capitalize upon the recent success their flagship Pabst Blue Ribbon brand has been having at recapturing some of its former large market share in the Midwest, and have just recently allotted an actual advertizing budget for PBR. Strange.

Roger Deschner      University of Illinois at Chicago      R.Deschner@uic.edu  
===== "Civilization was CAUSED by beer." =====

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Date: Mon, 07 Feb 1994 12:23:23 CST

From: freidin@mv3600.chem.nwu.edu

**Subject: Lager Procedures**

I have decided to take advantage of the Chicago weather and make an outdoor lager. Since this is my first attempt at a lager, I'm not sure exactly what to do. I plan on pitching room temperature yeast into room temperature wort in the primary (plastic) fermenter, then moving the fermenter outdoors, shielded from the wind and sun. After fermentation begins (2-3 days) I plan on racking to the secondary (glass), which I can encase in styrofoam.

Questions:

Any problems with my plans?

How long should I expect to lager prior to bottling?

Is there anything special I need to do at bottling time?

Since I am about a month behind in reading the HBD, private E-mail would be appreciated.

Thanks in advance

Howard Freidin

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Date: Mon, 07 Feb 1994 13:48:36 EST  
From: Jay Hersh <herhsh@x.org>  
Subject: Belgian Glassware Info

Someone was looking for info on Belgian Glassware either here or in r.c.b  
but since this gets cross posted there I figured I'd just one stop it here...

Venberg & Dewulf  
52 Pioneer St.  
Cooperstown, NY 13326

607-547-8184

had a flier in some info on Beglian Beers they import which also had info on  
some styles of Belgian Galssware.

Styles they had....

Scaldis Snifter, Duvel, Affligem, Rodenbach and Jenlain and said they'd have  
Westmalle Chalice soon (this was 6 months ago so they probably have them  
now).

Prices varied by quantity so I won't post em here....

Enjoy,

JaH

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Hopfen und Malz, Gott erhalte  
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Date: Mon, 7 Feb 94 13:48:32 -0500

From: edo@marcam.com (Ed Oriordan)

**Subject: 2 questions - pH test papers and lactic acid**

Question 1 -

I just started using some Crosby and Baker pH test strips that I bought about 3 years ago. They are enclosed in a little glass tube. I find them very hard to use. Do these go bad? Or is it just me that has a heck of a time matching the color of the strip to the one on the instructions.

I know my tap is 7.0 (from using an aquarium pH test kit), but I have a tough time figuring this out with the strips. Could they have gone bad? I don't want to buy more unless these could have gone bad.

Question 2 -

Along the same lines, for acidifying my sparge water I recently got some lactic acid. Based upon the fact that I am not comfortable with the pH readings I can get currently, could somebody give me a ballpark idea on how much to use for acidifying 4 gallons of VERY soft water. Is it more likely to be .5 tsp of lactic acid or 2 tsp lactic acid? Miller mentions mixing 2 tsp in 3 cups water, but doesn't explain if you are then supposed to use just a little of this mix, or most of the mix.

In case you are wondering why I am using lactic acid ----

I am using lactic acid because Miller highly recommends it. I use gypsum in my strike water to adjust the pH, calcium and sulfate, but cannot use it in the sparge water to adjust pH because I would then have too much calcium and sulfate.

I am not expecting a lot of responses on this (as it is probably not the most exciting of questions) so if you have any knowledge of the above, please email me.

TIA

Ed O'

edo@marcam.com

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Date: Mon, 07 Feb 1994 11:53:10 -0600 (MDT)

From: COYOTE <SLK6P@cc.usu.edu>

Subject: Copper, and Zima

I've observed a strange thing. My cooler, mash tun has a copper manifold dealio in the bottom. I also have a copper tube which extends upward and has a sprinkler attached.

What I've observed is this: The copper UNDER the mash stays shiny, while the copper ABOVE the mash becomes darkened and has a filmy coating. When rubbed on the fingers and sniffed- it has a strange metallicity sort of smell. Not something I like, or want in my beer.

I'm presuming this is a matter of oxidation making the copper darker, and the acidity of the mash maintaining a clean copper. Like dropping an old penny into a vinegar bath.

So: Question here is, should I worry? Should I /could I do anything about it. I guess I could rinse the copper in a mild acid bath. Did I get the wrong kind of copper perhaps? Am I braindead (don't answer that)

\*\*\*

Zima: Found some in CA over x-mas. Clear as a whistle.

Taste? Yes it has taste. Have you ever tried Squirt or any of those citrusy-grapefruit like sodas? Add a shot of vodka and there you have it. Zima. Malt beverage? Hah....maybe a long time ago (pre-processing).

Ya sure. FIne. It may have a quality of it's own. More like a wine cooler- many of which are also malt-based beverages. But it ain't beer.

I have one bottle I was gonna save- ya know , to sit on a shelf for looks-thru But toot suggested I save the cap from the opened one, fill it with water and re-cap. Looking at it- who would know!

l8r.

|/  
|/| //| /-/-/ John (The Coyote) Wyllie SLK6P@cc.usu.edu -/-/-/  

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Date: Mon, 07 Feb 1994 11:41:07 -0600 (MDT)

From: COYOTE <SLK6P@cc.usu.edu>

Subject: Oakay already.

Alright alright...I give. Let go-a my arm already! Uncle! Uncle!

I guess no-one gathers that any mention of the "big boys" should automatically have a :) attached. I don't consider their "methods" of "brewing" to be anywhere near what we as homebrewers and micros and such consider "brewing techniques". Our goals are SO different.

1. Miller, Coors, Bud: Make a beer with no taste/no color.

Sells LOTS of it! Then market other products w/logo!

2. Us and them. Make tasty, quality, varied brews of numerous differnt styles and flavors and colors. Enjoy it slowly.

Just one spuds opinion. I was intending to kid about bud and beachwood. Sorry if it wasn't obvious enuf.

As for the use of oak: if anyone followed before, the cask I have access to is from Hofbrau, so it's gonna be european oak. If it's been pitched, then so be it. Yes- american oak is very different.

Ok...so maybe oak "flavor" isn't an essential of style, but just a coincidence of "packaging". But it does have a quality of it's own. It "can" make a contribution to a beers flavor. Some may not desire it, some may even be repulsed. The modern "cask-conditioning" is in steel, or (gasp!) aluminum. Ok. So it's easier to maintain.

BUT: I will stand by the fact that an oak cask "Looks neat, and is fun to tap, and serve from!" Don't bother with it if you don't want, but I'll try it again, just for the halibut. I'm like that.

Didn't intend to start a flame-wood-war or anything, and there are obviously less than precise statements being made (by me for one!) but that's what we're out here for. Sharing ideas, and occasionally-facts.

As Blind Faith once said, "do what you like, dowhatyoulike"

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|/
|/| //|  /-/-/ John (The Coyote) Wyllie  SLK6P@cc.usu.edu  -/-/-/
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Date: Mon, 7 Feb 94 11:04:05 PST  
From: kdamrow@Thomas.COM (Kip Damrow)  
Subject: DISCOUNT TO HOMEBREWERS

Hello HB'ers,  
Shameless plug time... but it's for a very good cause (Food Distribution Center of Orange Co.) Just a reminder to ALL HOMEBREWERS IN SOUTHERN CAL. The Karnival of Beers, Feb 19-20, at the Fullerton Hofbrau is offering a **\*\*DISCOUNT TO HOMEBREWERS\*\*** on price of admission. Call Russell Brent at the Hofbrau (714) 870-7400 for more info. Price of admission includes: collectors pint glass, buffet from award winning chef Horst Voelsing, sample over 30 micro beers from 15 breweries. Souvenir booth featuring gifts and collectables from 25 micro's from around the country. (glassware & T-shirts from: Appleton Brewing, Otto Bros.; Alaskan Brewing; Sea Dog Brewing; Stevens Point; Full Sail and many others!) This years star studded line-up for beer the tasting and certified judging (Sat) includes:

Anchor Brewery - San Fran, CA  
Sierra Nevada - Chico, CA  
Rogue Brewery - Newport, OR  
Portland Brewing Co. - Portland, OR  
Holy Cow! Casino, Cafe & Brewery - Las Vegas, NV  
Pete's Brewing Co. - Palo Alto, CA  
Grant's Brewery - Yakima, WA  
Anderson Valley - Boonville, CA  
Lost Coast Brewery - Eureka, CA  
Belmont Brewing Co (BBC) - Long Beach, CA  
Brewski's/Riptide Brewery - San Diego, CA  
Heritage Brewing Co - Dana Point, CA  
Rhino Chasers - Los Angeles, CA  
Okie Girl Restaurant & Brewery - Lebec, CA

Thought you might want to know...

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Date: Mon, 07 Feb 1994 13:12:22 -0500 (CDT)

From: Paul Boor <PBOOR@BEACH.UTMB.EDU>

**Subject: glutaraldehyde**

Mark Garetz asked about glutaraldehyde as a sterilant. Glutaraldehyde is used as a tissue fixative in electronmicroscopy. At 1 to 2% concentrations it is a wonderfully fast fixative. It will fix your fingers if you handle it. It will fix your corneas if you handle even the dilutions outside of a hood for prolonged periods of time. I'll bet it is a great sterilant, but all diluting of it should be done in a hood. I don't think it's a good idea for use in brewing.

paul boor

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Date: Mon, 7 Feb 94 14:31:23 EST

From: JEBURNS@ucs.indiana.edu

**Subject: extract usage**

I just finished bottling my first lager. It was a recipe that used Root Beer extract as a flavoring (thanks to those that supplied recipes) As I was looking over the instructions that came with the extract:

Briefly mix extract with 4.5 lbs of regular sugar and warm water pitch Bread yeast and bottle.

I have made this before a long time ago (before beer) and was wondering what stops these things from all blowing up? Some of the beer catalogs suggest using champagne yeast for their extracts. Either way with so much sugar it seems like a disaster waiting to happen. I didn't give it a second thought as a kid. We even used Lucky Lager stubby bottles, which are not a returnable but have pop-off tops. I think one bottle blew up. Anyway, just curious. I am thinking of using the rest of the extract to make some soda, but was going to use corn sugar (less) and either the champagne yeast or maybe an ale yeast. Would this combination produce the aforementioned hand-grenades?

Dave            internet            jeburns@ucs.indiana.edu

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Date: Fri, 4 Feb 94 10:48:43 -0700  
From: ezimmerm@master.uwyo.edu (Eugene Zimmerman)  
Subject: Digest catalog.

Salutations!

I am intrested in all the other breing related computer digests on the net, but haven't seen any others but this. I know there are a bunch more. If people will send me brief info on any other brewing related digests on the net I'll catalog them and then post a clear and simple list. Please send:

Digest Name  
How to Subscribe  
FTP Site for Digest  
Brief Description -- Who's welcome, etc.

Gene in Laramie  
ezimmerm@uwyo.edu

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Date: Mon, 7 Feb 94 14:29 CST  
From: korz@iepubj.att.com  
Subject: HSA/Belgian Chocolate/Closed boils == bad beer?

Doug writes:

>After 8 batches, all of which have been slowly poured through a funnel with  
>strainer (to remove hops, grain particles, etc) into 3 gals of cold water I  
>have never experienced any HSA (at least that I know of). I use a sanitized

I think that you may be surprised by the difference if you cool before any aeration. I was. Initially, I cooled by adding a gallon of boiled, chilled icewater. This made such a difference, I immediately built an immersion wort chiller. I suggest you try chilling somehow and then see what a difference it can make.

>major confussion (on my part) but how does one get HSA when the pot is no  
>longer on the flame or burner? I was led to understand that HSA would most  
>likely occur through overly strong stirring during the boil. What exactly  
>does HSA do to the taste of the beer? Mine all seem great (IMHO) if not a  
>lot hoppier than most would choose. Is the HSA a problem in the strainer  
>due to boiling the entire 5 gals rather than a concentrated wort such as I  
>am making?

It can occur anytime the beer is hot (generally most agree that anything hotter than 80F is considered too hot) and is oxygenated. The flavor/aroma is sherrylike -- it's really obvious when you compare side-by-side. I don't know if concentrated wort would oxidize faster or slower than if you were doing a full boil, but I contend that it's a bad idea in both cases.

\*\*\*\*\*

Michael writes:

>still has me stumped. I am wondering if "Belgian" Chocolate might give a  
>stronger flavor than say a "British" Chocolate. Can anyone comment on  
whether

The DeWolf-Cosyns Chocolate malt that we get here in the US is "de-bitterized" whatever that means. There apparently is also a "non-de-bitterized" version, but it's not imported. I have not used British Chocolate, but the DWC Chocolate malt, I feel, is much less astringent than Briess, which is the only other Chocolate malt that I've used. Please note that there are two brands of Belgian malts now imported into the US, so you may have the other one. Ask your retailer. The Belgian malt distributed through L.D. Carlson is not the DeWolf-Cosyns malt. I have no experience with the non-DWC Belgian malt.

\*\*\*\*\*

Mark writes:

>Al Korzonas wrote a few digests ago, and then there were comments  
>about boiling to drive off the hop aromatics, and Al had mentioned  
>that if one could figure out a way to boil and not drive off the  
>hop aromatics, then one would be a hero.  
>

>In fact, it's been done. All it really takes is a covered boil.  
>This is not real practical for homebrewers, but it has been tried  
>on a commercial scale. This has a bunch of effects: It raises  
>the pressure, so raising the boiling point and increasing hop  
>utilization, and therefore allows shorter boiling times, a net  
>increase especially considering energy costs. \*\*\*BUT\*\*\* it has  
>not been adopted commercially. Why? Because the hop and malt  
>aromatics made decidely \*BAD\* beer. Tasters rejected it over-  
>whelmingly. Now this doesn't explain why late hops work, except  
>that maybe the aroma compounds are altered negatively by the long  
>boil times.

Actually, I'll bet it was not hop aromatics that were the offending ones but rather compounds from the malt that made the beer "bad." I'd have to pull out my books and journals to check for more candidates, but offhand, I know that DMS is unpleasant at high levels, usually boiled-off in a standard "open-boil" and would be retained in a "closed-boil" system. DMS evaporation was exactly one of the reasons I had in mind when I said that there currently was no way to retain bittering hop aromatics in the boil.

Al.

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Date: 7 Feb 1994 16:24:43 U  
From: "PJ Clark" <pj\_clark1@spacemail.jhuapl.edu>  
Subject: Whitbread Pale Ale Recipe

Subject:

Time:4:18

PM

OFFICE MEMO Whitbread Pale Ale Recipe  
Date:2/7/94

Does anyone have an extract recipe that duplicates/comes close to  
Whitbread Pale Ale? It's my favorite pale but one could go broke at  
\$1.25 to \$1.50 a bottle! TIA.

Please e-mail at clarkpj1@aplmail.jhuapl.edu

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End of HOMEBREW Digest #1345, 02/08/94  
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Date: Sat, 5 Feb 94 16:18:08 PST  
From: lhart@CATI.CSUFresno.EDU (Lowell Hart)  
Subject: Yeast(s) for Kolsch

Howdy,

I have been staring dully for a while now at some Kolsch recipes and am contemplating brewing one. In my research into this style (in my less-than-huge store of brew lore) I have become confused as to which yeast to pitch, and how.

The two methods seem to be a)pitch a European-type ale yeast as usual or b)pitch the ale yeast and then pitch a lager yeast before the cold conditioning process begins, to attenuate things out. I'm asking the HBD braintrust which is better. The second sounds like a good way for me to screw things up, and I also note that this lager yeast would not have the advantage of the initial wort aeration that the first yeast has.

The next question is, of course, which yeast to use for either of these operations. The two recipes in my Cat's Meow copy say Wyeast #1338, European Ale, but the Yeast FAQ sez that it works best at 70F, thus implying that it wouldn't work well in the cold-conditioning phase. The recently posted Kolsch recipe here on HBD doesn't specify. Again to the Yeast FAQ, the only description that includes Kolsch are from the Yeast Culture Kit, nos. A04 and A37, but they are also listed as Alt yeasts, which I understood was something else entirely. Other 'European/German' ale yeasts listed are: Brewtek CL-40 Old German Ale, Wyeast 1007 German Ale Yeast (works at 50-62F) and 1338 European Ale Yeast, and Yeast Lab A06 Dusseldorf Ale Yeast (listed as an Alt). The listing either doesn't specify temps. or has temps. that are considerably higher than the temps. for cold conditioning (see recent Kolsch recipe for example.) As to what yeast to use for the second (lager yeast) pitching, I am clueless (but you have probably figured that out by now.)

So, somebody please enlighten me. I appreciate your help, and the HBD in general. Is there a Kolsch import with some nice little yeast guys on the bottom that I can culture? Should I culture some of St. Stan's Alt yeast, if that turns out to be the same thing? I'll post if there is enough interest. Is anyone else out there confused? I can start again...

Lowell Hart  
San Joaquin WORTHogs  
Raketenflugplatz, Fresno  
lhart@caticsuf.CSUFresno.edu

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Date: Fri, 4 Feb 94 17:51:09 PST  
From: lhart@CATI.CSUFresno.EDU (Lowell Hart)  
Subject: Yeast(s) for Kolsch

Howdy,

I have been staring dully for a while now at some Kolsch recipes and am contemplating brewing one. In my research into this style (in my less-than-huge store of brew lore) I have become confused as to which yeast to pitch, and how.

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Lowell Hart  
San Joaquin WORTHogs  
Raketenflugplatz, Fresno  
lhart@caticsuf.CSUFresno.edu

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Date: Mon, 7 Feb 1994 17:29:24 -0500 (EST)  
From: Timothy Staiano <tstaiano@ultrix.ramapo.edu>  
**Subject: Getting on via CompuServe**

Could anyone help me with a dilemma? My friend and I are avid (beginning) homebrewers. I feel that this forum has given me great ideas and insights into all aspects of homebrewing. However, as I am a college student and have access to Internet (and also the means to get onto here), he is not and does not know how to get on to the Homebrewing Forum via CompuServe. Could anyone please post this information or perhaps e-mail me at tstaiano@ultrix.ramapo.edu

A million thanks.

Tim Staiano

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Date: Mon, 7 Feb 1994 15:19:51 -0800  
From: pascal@netcom.com (Conan-the-Librarian)  
Subject: Woman-Only Brewoffs

"Date: Tue, 1 Feb 94 15:25:49 MST  
From: "Mark B. Alston" <c-amb@math.utah.edu>  
Subject: Re: Queen of Beer competition

"Does this strike anyone else as quite sexist and self defeating."

Yes, I am 100% in agreement with your analysis on both counts.

"In this era of eliminating the differences between the sexes this seems to be several steps backwards."

Kind of brain-dead ... sort of a 'tit for tat' tactic, more meant to compel men to suffer the feeling of being left out that some women might experience, than to generate feelings of equality, if I understand it correctly.

"In fact there would be quite an outcry if there we a male only competition. Or can you even imagine a "white" only competition!?!"

Bias is perfectly OK, so long as you are biased against the right group of scapegoats. Mark, you're getting dangerously out of step with consensus reality, here, and I *\*insist\** that you stop thinking for yourself and accept mindless politically correct pap, like the rest of us ... or else the Thought Police will seek you out.

/-:

- -- richard

Help ! I'm a lesbian trapped in a man's body !!

richard childers

san francisco, california

pascal@netcom.com

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Date: Mon, 07 Feb 1994 17:25:15 EST  
From: Rich\_Lenihan@firstclass.wellfleet.com  
Subject: Suggestions for counter-flow wort chiller

For various reasons, I've decided to build a counter-flow wort chiller. I have a couple of questions. First, what diameter of copper tubing should I use - 1/4" ID or 3/8" ID? It seems to me that the 1/4" ID tubing would be more efficient re: heat transfer but I'm concerned about the possibility of the tubing becoming partly or completely clogged with break material. The 3/8" ID tubing is a little more expensive but less likely to clog. Also, while I could slow down the wort flow through the wider tubing I would be hard pressed to speed it up through the narrower tubing. Are there other factors I should consider? I'm planning to use a total length of 15-20 ft.

Second, I haven't decided what kind of fittings I'll use to seal the H2O input and output. I'm looking for something that is cheap, simple and leak-proof. Any suggestions welcome.

Third, at some point in the future I plan to connect the wort input side of the chiller to an outlet near the bottom of my boiler to achieve my ultimate goal - a closed brewing system. I figure threaded fittings at both sides with some kind of hose connecting the two. My question is, what kind of hose should I use that would be easy to sanitize and resistant to high temps? If there's a better way of achieving this end, I'd love to hear it.

That's it. While all answers are appreciated, I am especially interested in answers of the form "This is what I did..." or "I've been doing this for 10 years and it works for me..."

-Thanks

-Rich

rlenihan@wellfleet.com

p.s. I've seen the FAQ and I still have questions...

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Date: 7 Feb 1994 19:00:26 U  
From: "Ron Hart" <hart@axon.rutgers.edu>  
Subject: Glutaraldehyde!!!

Subject: Time:6:49 PM  
Glutaraldehyde!!! Date:2/7/94

Mark Garetz writes in HBD 1343 about reading of glutaraldehyde as a sterilant. THAT SCARED ME. I've used glutaraldehyde ("Wavicide" TM) in my research lab for disinfecting cell culture equipment. The label says:

"The permissible exposure limit of glutaraldehyde in the atmosphere is below 0.2 ppm" and

"The use of rubber gloves when mixing or handling the product is recommended. Avoid contamination of food."

When we use it, we wear lab coats, safety glasses, rubber gloves AND respirators. This is serious stuff.

The stuff is great for killing everything from fungi to HIV, but PLEASE, PLEASE don't let it touch anything that'll get into your BEER!

Ron Hart (hart@axon.rutgers.edu)  
Rutgers University  
Newark NJ

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Date: Monday, 7 February 94 18:20:20 CST  
From: LLDSC@utxdp.dp.utexas.edu  
Subject: CANNABIS BEER

Sounds interesting. Can't wait to give it a try.

What's the deal with all this talk about dosing somebody without telling them? It's as if everyone immediately assumes that all stoners care about is getting the rest of the world high. (well...)

In the first place, I'd never waste anything (not that I ever have any) on somebody who wouldn't appreciate it. I'm glad that somebody out there is implementing a hard nosed drug policy. When are you guys going to start testing for homebrew? I seem to remember somewhere about alcohol having an effect on the nervous system. Shouldn't that be classified as a drug as well.

Flame away at me. Send it to me personal so we don't take up space. Anybody else that wants to get more specific about recipies feel free to write. :)

Keep on truckin' in the free world,

SCOTT LLDSC@utxdp.dp.utexas.edu

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Date: 08 Feb 94 00:02:02 EST  
From: "Timothy R. Peters" <76307.3666@CompuServe.COM>  
**Subject: Brewpubs in MT**

I will be visiting Montana soon. Does anybody know of any brewpubs in Bozeman or Missoula? I am also interested in your opinions of said places. Private e-mail o.k.

Thanks,  
T.R. Peters  
76307.3666@compuserve.com

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Date: 7 Feb 94 23:17:45 MST (Mon)  
From: rcd@raven.eklektix.com (Dick Dunn)  
Subject: re: Twang

Steve Scampini wrote:

> A friend just reviewed my first batch of beer...[good reviews]...  
> ...BUT he said it had "your typical extract beer  
> TWANG". No amount of prodding could pry any further description of  
> what the heck TWANG was... no, not buttery, no not too sweet, no not  
> infected, no not... you know EXTRACT TWANG...

One thought on either side of this.

First, there are things that can give a tangy/sour taste to an extract beer. Not long ago, I came across some very old dry malt extract. It had been sealed fairly well, but it was \*years\* old. I thought I might just use it up, but I tasted it first. It had a distinct fruity sour taste--still quite sweet, but also this sour component--could have passed for a bad imitation fruit drink. (Yes, I tossed it...composted it, actually.) I don't know what begets the taste, but obviously if it gets really strong in very old malt, there could be some of it in slightly-old extract.

On the other side: Many years ago, Michael Lewis was speaking at an AHA convention in Boulder, and took a few moments to remind people of how easy it is to let subjectivity intrude. Now, back then "everybody knew" that using too much corn sugar instead of malt would give the beer a "cidery" taste. (It didn't per se, of course. It gave less body, which changed the overall character.) But we all "knew" that. He set out to debunk that myth with some tests they'd done, but he also related a typical dialogue among homebrewers that went something like this:

"Yep, this is quite a fine brew!"

"Especially for an extract beer."

"Yes, it's a good extract beer."

...

"I do believe I can taste some cidery-ness in it, though."

"It's some of that corn-sugar cidery taste."

...

"Cidery as hell, ain't it?"

(I'm relating it in my own style, not his.) I wish I had written it down as he said it. Still, to this day among one group of my friends, we use "Yup, Cidery as hell!" in any discussion to point out to somebody that he's being influenced more by the persuasive drift of words than by the facts.

- - -

Dick Dunn    rcd@eklektix.com    -or-    raven!rcd    Boulder, Colorado USA  
...Mr Natural says, "Get the right tool for the job!"

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Date: Tue, 08 Feb 1994 03:58:30 EST  
From: Network\_Manager@mailstop.telesat.ca  
Subject: NDN:Homebrew Digest #1345 (February 08, 1994)

Your mail to the Microsoft Mail Server could not be fully delivered! Reasons listed below! It has been deleted.

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Date: Sun, 6 Feb 1994 11:17:05 +0200 (WET)  
From: Paul Jeffrey <mspaulj@olive.msc.huji.ac.il>  
Subject: Hop rhizome sources

Hi there,

I have only recently subscribed to the Digest and am very happy to see such a lively and frindly forum for things 'malty' and 'hoppy'. Being an ex pat Englishman living in Israel, I take my brewing seriously (the shops here are pretty bereft of Theakstons Old P.!!) and despite the obvious temperature control problems, I turn out the odd decent batch.

Anyway, enough banter and on with a couple of hoppy queries. Many of the back issues that I have looked at refer to the growing of hops from rhizomes that seem to be widely available in North America (e.g. 'Freshops'). Does anybody know of any sources of hop rhizomes in the U.K. ?

Secondly, in his now seminal book on hops, Neve mentions a strain of the hop plant that grows in China below the 40 degrees latitude mark. Can this strain be used for brewing ?

I would also be interested to hear from anyone who has successfully grown traditional hop varieties below the 40 degrees latitude mark, maybe with the aid of artificial light or coverings ??

Many thanks etc.

PaulJ.

////////////////////////////////////  
Paul Jeffrey mspaulj@olive.msc.huji.ac.il  
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Date: Tue, 8 Feb 94 05:24:21 MST

From: "Greg Eslinger" <eslinger@saifr00.ateng.az.honeywell.com>

**Subject: Beer Finings**

I recently bought a Victorian Bitter kit and found a packet of Beer finings in it. The directions say to add the beer finings before bottling. I am ready to bottle now, but am worried about contamination when adding the finings.

What do beer finings do? Are they really necessary, and should I worry about contamination when adding them?

Greg Eslinger  
eslinger@saifr00.ateng.az.honeywell.com

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Date: Tue, 8 Feb 1994 07:55:42 -0500  
From: paul.beard@gatekeeper.mis.tridom.com (Paul Beard)  
Subject: Beer, The Magazine

My young wife grabbed a copy of this rag for me yesterday, and at first glance it's nice. Lots of info on fine beers, plenty of slick ads for distributors, showing wondrous products.

The last page, "The Beer Baron," told the tale. Someone wrote to ask if he could save money brewing his own beer. The quick short answer was no, that at \$100 for an extract kit and \$1000s for a grain setup, the amortization would take years, and besides most homebrewers make lousy beer anyway.

In other words, buy all the products you see advertised in our magazine, and if you live in some cultural wasteland and can only look at the pictures, hard cheese.

I guess you can tell I won't be subscribing. I can't see the appeal of a magazine about drinking beer without at least touching on homebrewing, because once you examine the flavor profile, it seems a real beer lover would want to emulate/modify an enjoyable flavor (in homage and tribute, of course). And who gets into a hobby to save money over buying a mass produced product? If you work with wood, do you amortize your tools and labor and materials to see if that table you made cost you less than the store-bought item would have? Or is the pleasure of doing it yourself (and telling others you did so) part of the payback?

Keep on brewing, brothers . . . .

- - -

Paul Beard  
AT&T Tridom, 840 Franklin Court, Marietta, GA 30067  
404 514-3798 \* FAX: 404 429-5419 \* tridom!paul.beard/beardp@tridom.com

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Date: Tue, 8 Feb 1994 07:47:36 -0500 (EST)  
From: "Dana S. Cummings" <dcumming@moose.uvm.edu>  
Subject: troubleshoot RD, Copper mash tun

R. Dwell wrote asking about Oxygen penetrating his plastic brew bucket and causing problems.

In my experience plastic brew bucket problems have been entirely bacterial in nature. The plastic scratches very easily and these scratches harbor all sorts of nasties. If it you can possibly fit it in to your cost outlay get yourself a 5-7 gallon glass carboy. The 5&6 gall. models can be had for about \$15-20. If you know a chemist, you may be able to get a 7 gall. reagent bottle. Good luck.

Coyote is thinking about using an acid wash to clean his copper mash tun.

In my understanding the funny stuff you're seeing is oxidized copper. An acid wash would expose more copper each time you washed it. Letting the copper oxide build up would prevent copper ions from going into your wort. You may want to consult with the chem wizards debating pH before you take my word as gospel.

As always happy brewing.

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Date: 8 Feb 1994 09:27:06 U  
From: "Ron Hart" <hart@axon.rutgers.edu>  
Subject: Lactic acid in sparge water

Subject: Lactic acid in sparge water  
Time:9:12 AM  
Date:2/8/94

A posting from Ed Oriordan in #1345 asks about acidifying sparge water with lactic acid. I've been using very soft water for all-grain brewing (I brew in a research lab and we use ultrafiltered [Milli-Q] water). In addition to adding back calcium, etc. to the mash, it does seem to help to acidify for the sugar extraction. Since lactate is a normal metabolite of the yeast, I thought I'd use lactic acid. The bottle I found was labeled "U.S.P." and is 87% (w/w). All it takes is a few (4-10) DROPS to bring 5 gal soft water to pH 5.3-5.4. Unfortunately, the list price is about \$50 per pint according to Fisher Scientific, so it seem impractical for most homebrewers.

Ron Hart (hart@axon.rutgers.edu)  
Rutgers University (Our campus originated in a Ballantine brewery!)  
Newark NJ

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Date: Tue, 08 Feb 94 09:07:11 EST  
From: Derek Montgomery <DM1461A@american.edu>  
Subject: What's the definitive reference?

Greetings!

Having just moved to the Washington DC area I have recently become familiar with several of the local microbrews and have definitely wisened to the error of my ways vis-a-vis the consumption of malt beverages after four years of college in western North Carolina. (Suffice it to say that the primary consideration is no longer quantity over quality). Anyhow, now that I have more time on my hands and no other hobby, I'm interested to do some reading on the topic of homebrewing and was wondering if anyone could recommend an introductory text.

>From reading the postings in the Digest I realize that this is "not just a hobby" and certainly not something to be taken lightly :-). I repent for my past disrespects of beer and would appreciate a point in the right direction. Private e-mail would be great (and convenient).

Cheers,

Derek Montgomery (dm1461a@american.edu)

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Date: Tue, 8 Feb 94 9:48:05 EST  
From: Karl Horning <kh@ccfadm.eeg.ccf.org>  
Subject: no champagne yeast in rootbeer

In response to Dave's question about using champagne yeast in rootbeer kits, I would advise against it. Having made many batches of that rootbeer as a kid, the only batch I remember which ever evolved into handgrenades was the only batch I ever made with champagne yeast.

Also, thanks to all who participated in the Laaglander DME discussion. Having only the option between Laaglander and EMDE at my local supply store, I found the Laaglander to be the more fermentable of the two and assumed it to be very fermentable on average. Obviously, I should find a source for M+F DME.

Karl        kh@ccfadm.eeg.ccf.org

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Date: Tue, 8 Feb 94 09:06 CST

From: korz@iepubj.att.com

**Subject: HDM Maltings**

Well, I have the sheet here in front of me. The Belgian malts distributed by L.D.Carlson are from HDM Maltings. I do not know if these malts are better, worse or equal to the DeWolf-Cosyns malts, but I thought it might be important for all of you to know that there are two different brands of Belgian malts available in the US. Note also, that what you would think should be trademarked names (Carapils, Caravienne, Caramunich, Special B and Biscuit) are used by both maltsters. Also, as I have recently reaffirmed at the Chicago Beer Society Malt Meeting, a dark crystal from three different maltsters can taste radically different! Even the Lovibond ratings are different between the two maltsters. My suggestions:

1. when you buy your malt, find out who the maltster is, or at least who the distributor is (cause now you know, which is which),
2. when you write down a recipe, specify the maltster, and
3. when someone gives you a recipe, ask who's malt did they use.

This may sound excessive, but if you were there to compare the different malts, you would agree with me. Most notably, the (English) Hugh-Baird 40L Crystal tasted distinctly of Apricots, the Hugh-Baird 90L Crystal tasted like Plums and there was no mistaking Raisins in the DeWolf-Cosyns Special B (221L). These were amazingly different in flavor from the Durst Helles Crystal, Durst Dunkel Crystal, DWC Carapils, Caravienne & Caramunich, Maris Otter Crisp 80L Crystal and the Hugh-Baird Cara-Malt, which varied from biscuity through various other fruits. I was astonished!

A1.

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Date: Tue, 08 Feb 1994 11:15:43 -0400

From: Ed Hitchcock <ECH@ac.dal.ca>

**Subject: Gluteraldehyde again...**

Chris Lovelace seconds my opinions of gluteraldehyde in hbd1345. Just one minor clarification, they fumes are not carcinogenic, just horribly corrosive. This stuff typically comes in 25% solutions, which should always be used unfder the fume hood.

Incidentally, gluteraldehyde is 1,5,Pentanedione, which should set off little vdk bells...

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Ed Hitchcock ech@ac.dal.ca | Oxymoron: Draft beer in bottles. |  
Anatomy & Neurobiology | Pleonasm: Draft beer on tap. |  
Dalhousie University, Halifax | \_\_\_\_\_ |

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Date: Tue, 08 Feb 94 10:53:33 EST  
From: dweller@GVSU.EDU (RONALD DWELLE)  
**Subject: cream ale**

My father 30 years ago used to love a Cream Ale (can't recall the brand), and I'd like to try brewing one. I think I can come close on the ingredients, but I don't know about the yeast. All Papazian says is that it uses both a lager and an ale yeast. Anyone with experience making a Cream Ale (like do you use the yeasts together? different times?)

Are there any commercial cream ales available?  
Thanks

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Date: Tue, 8 Feb 94 09:00:00 -0700  
From: Kelly Jones <k-jones@ee.utah.edu>  
Subject: Re: Annoying low fills

In HBD #1345, JC Ferguson gripes about underfilled glasses; thought I'd add my story...

There's a brewpub in Logan, Utah called Ebenezer's. When I was there, I ordered a pint of whatever. What the waitress brought was a glass which couldn't hold 13 oz on its best day, let alone 16 oz.

I said, "Excuse me, but I ordered a pint".  
She said, "That is our Pint".  
Seeing people around me drinking beer out of pint glasses, I said, "If this is a pint, then whats that he's drinking?"  
"Oh, that's our 'Super Guzzler' [or whatever] size!"  
"But this isn't even close to 16 oz!" I protested.  
"Well, we call it our 'Pint' size, but that doesn't mean its 16 oz", said she, clearly exasperated at my ignorance.  
Apparently, "Pint" is just a quaint name, like "Big Gulp" or "Super Guzzler", and not a defined unit of volumetric measure. Silly me.

Never went back. Of course, it didn't help that the beer was terribly flawed, the food sucked, and the service was terrible.

Isn't there a Bureau of Weights and Measures in most states/counties that has the responsibility of assuring that gasoline pumps, grocer's scales, etc are accurately calibrated? Couldn't they be called in to speak to certain Restaurant/Bar/Brewpub owners to assure that a customer who orders a pint gets at least 16 fl. oz. of beer?

Kelly

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Date: Tue, 8 Feb 1994 10:15:47 -0600 (CST)  
From: Edward H Hinchcliffe-1 <hinch001@maroon.tc.umn.edu>  
Subject: Glutaraldehyde, flames, and not messing w/science

A gentle hello to the good people of brewland,

This is a flame. I want to point it out at the beginning to make it clear. There has been a fair amount of dithering over the subject of using chemical fixatives/cross-linking agents to clean homebrew equipment. The compound in question is glutaraldehyde (Glutaric dialdehyde). I am going to recommend in the strongest possible terms that you the homebrewer stay away from this agent. Far be it from me to want to restrict individual choice, I'll leave that to the marketing people from G. Heilmanns (a case of Dog Style is ok for those times when you have not BEEN for awhile), but just because something is good at killing beer nasties does not make it good to clean brewing stuff.

Homebrewing is a complex form of cooking, enjoyed by people of distinction and taste. You would not put highly toxic substances in a pot of good Black Bean chili, so why even be tempted to put some in your pot of Black Bean Stout (OG 1.240; TWO FORTY? No, too farty!).

Leave the toxic stuff to the nerds; we will look after it for you. Use bleach and water, and brew great beer.

Well Mark, not much of a flame, but I just got on the network. Glutaraldehyde, be smart, don't start. I liked the piece about pH, RGK would be proud.

Teddy Hinchcliffe (No letters after my name yet, but I can lager in my bedroom up here)  
University of Minnesota  
Dept. of Cell Biology and Neuroanatomy  
hinch001@maroon.tc.umn.edu

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Date: Tue, 8 Feb 94 10:02:38 MST  
From: Jeff Benjamin <benji@hpfclub.fc.hp.com>  
Subject: Re: extract usage/Austin brew news

> As I was looking over the instructions that came with the [root beer]  
> extract:  
>  
> Briefly mix extract with 4.5 lbs of regular sugar and warm water pitch  
> Bread yeast and bottle.  
>  
> I have made this before a long time ago (before beer) and was wondering  
> what stops these things from all blowing up?

As a regular maker of ginger ale (the soda pop kind), I'll offer my best guesses as to why they don't explode:

1. A typical soft drink recipe (water, sugar, extract) doesn't have enough nutrients to keep the yeast going for that long. Most poop out after a short period of time; long enough to carbonate but not long enough to blow the bottles.
2. Do yeast tend to go dormant in a high-pressure environment? If so, the high CO2 pressure in soda pop may inhibit excessive yeast activity.
3. Soda pops are often kept in the refrigerator. The cold temps definitely slow down the yeast.

Those are just conjectures, but I've made lots of ginger ale in the past few years without any broken bottles. I use any dry ale yeast (Edme or M&F), and use 1 lb sugar to 1 gal of water. Then I bottle in champagne or 2l PET bottles and then refrigerate as a precaution.

On another subject, I was in Austin last week and picked up a few tidbits. I met Steve Anderson, owner of Waterloo brewing. He's doing well; in fact, he's selling so much beer he risks running out! The latest specialty batch, Guytown IPA, is superb -- aggressive hop bitterness, but still well balanced.

I also took the tour of Celis brewery. In an ironic twist, Celis will soon be contract brewing their beers at a European brewery for sale in Europe! The fellow giving the tour did not say which brewery, but they did have samples of the 25cl bottles it will be packaged in. Pierre is going head-to-head with Interbrew once again.

- - -

Jeff Benjamin  
Hewlett Packard Co.  
"Midnight shakes the memory as a madman shakes a dead geranium."  
- T.S. Eliot

benji@hpfcla.fc.hp.com  
Fort Collins, Colorado

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Date: Tue, 8 Feb 1994 09:12:17 -0800  
From: bguerin@orincon.com (Bob Guerin)  
**Subject: Hop AAU Content**

Just a general request to all of you who post recipes to the HBD (thanks!)  
- could you please list the AAU content of the hops used, if known. I like  
to use the IBU method described in Zymurgy a while back to determine  
bittering units. Due to differences in AAU content and underutilization  
(since I don't boil a full 5 gallons), I need to adjust the quantity of  
hops used. TIA.

Bob Guerin  
(bguerin@orincon.com)  
Orincon Corporation

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Date: Tue, 8 Feb 94 09:27:02 PST  
From: Jack St Clair <Jack\_St\_Clair@ccm.hf.intel.com>  
Subject: Root Beer

Text item: Text\_1

OK, so technically it's not a beer but in a recent HBD thread I saw where someone used a root beer extract to flavor a beer he was making and wondered if anyone had a really good root beer recipe. I think it would be fun to make and might make my wife a little happier if she thought I was making something just for her. And while we're on the subject, how about sarsaparilla or cream soda?

Please email directly to:

Jack\_st\_clair@ccm.hf.intel.com

BTW, to any and all in the Portland, Oregon area. If you haven't tried the Rhinoceros Stout at the Oakhills Brewpub you are really missing a treat. This stuff is thick, black, rich, tasty, and yummy. Oakhills is on NW Cornell Avenue between NW Murray and NW Cornell Avenue exits on the Sunset Hwy. I'm trying to get the recipe. If i am successful, I'll post it.

Jack St.Clair  
Portland, Oregon

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Date: 08 Feb 1994 12:32:12 GMT

From: "Michael L. Kovacs" <AMPCCN01.KOVACS01@SSW.ALCOA.COM>

**Subject: Need help priming with wort...**

I brewed a batch last weekend that I would like to try priming with wort instead of corn sugar. The ingredients for 5 gal. were as follows:

- 1 lb. Crystal Malt (steeped at 170F for 20 min.)
- 6 lb. Brewers Gold Malt Extract Syrup
- Cascade hops (boil)
- German Hallertau hops (finishing)
- Wyeast Munich Lager liquid yeast

My questions are:

1.) Can anyone offer an opinion as to whether priming with wort (krausening?) makes a noticeable difference to the taste of the beer.

2.) How do you make the wort for priming. I recall seeing a figure citing a SG of 1.020, but I am not sure if this is correct (We moved recently and I haven't found my copy TNCJOHB yet). Is there any easy way to calculate how much water and extract syrup to use. (I'm hoping to be able to use

the

syrup for this, although I realize it would be easier to measure DME).

I would appreciate any input in this matter. If you wish to e-mail me direct my address is kovacs01@ssw.alcoa.com.

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mike kovacs                    kovacs01@ssw.alcoa.com                    pittsburgh, pa  
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Date: 08 Feb 94 12:38:38 EST  
From: jennings@readmore.com (Todd Jennings)  
**Subject: Brewpub FAQ**

With all the requests flying back and forth WRT travelers looking for out-of-town brewpub info, has somebody out there put together (or THOUGHT about putting together) a Brewpub FAQ.

It would seem a reasonable evolutionary arm of the HBD. What's the story on this? Posting or private e-mail is fine. TIA>>>>>>>>>>

Todd Jennings, NYC           tjenning@readmore.com

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Date: Tue, 8 Feb 94 12:46:49 EST

From: 73410@sdlb.dnet@sdlcc@swlvx2.msdlcc.com (Carl Howes)

**Subject: HSA**

Al wrote about a sherrylike flavor/aroma as a result of HSA. The major effect which I noticed was in stability. The quality/drinkability of the batches where I used the Papazian method of dumping hot concentrated wort into cold water yielded beers which changed for the worse in the space of a few weeks after bottling. I am still doing partial boils but cooling the wort before mixing, and have beer which is good (and getting better) after \*months\*. As far as the effect of concentration on oxidation, I would expect more problems with a partial boil since there is more to oxidize per unit volume. Just a thought.

Carl 73410@sdlcc.msdlcc.com

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Date: Tue, 8 Feb 94 12:51:48 EST

From: msellman@vnet.IBM.COM

**Subject: Motor for Malt Mill**

I am planning on adding a motor to my j.s. Malt Mill.  
I figure I will use some sort of belt & pulley design.  
Any Suggestions on size of motor? RPM? Pulley diameters?  
Source of inexpensive motors?

Any help would be appreciated.

Mike Sellman (MSELLMAN@VNET.IBM.COM)

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Date: Tue, 8 Feb 1994 13:39:50 -0500  
From: Kelvin Kapteyn <kelvink@mtu.edu>  
Subject: Belgian malt comparison ?

Since someone (Al) finally brought up the topic, I want to post an observation and a related question. I recently brewed a porter using HDM maltings Belgian Special B as part of the mash bill. HDM is the Belgian malt carried by L.D. Carlson (unless I remembered the initials wrong!) I am really happy with this porter, but it has an unexpected "spiceyness" to it that was definitely contributed by the special B malt. I am wondering if anyone has noticed similar things from the DeWolf-Cosyns special B? I have some of that too, but haven't brewed with it yet. BTW, I didn't notice the flavor in the malt I munched on at milling time. Has anyone been able to compare other DWC and HDM grains? I would appreciate any other info such as the "de-bitterized" description of the DWC chocolate malt.

-Kelvin (kelvink@mtu.edu)

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Date: Tue, 08 Feb 1994 13:50:28 -0500 (EST)  
From: VIALEGGIO@ccmail.sunysb.edu  
Subject: Abbey recipes?

State University of New York at Stony Brook  
Stony Brook, NY 11794-5475

Victor Ialeggio  
Music  
516 632-7239  
08-Feb-1994 01:44pm EDT

FROM: VIALEGGIO  
TO: Remote Addressee ( \_homebrew@hpfcmi.fc.hp.com )

Subject: Abbey recipes?

Anyone care to share Abbey ale recipes (grain) via e-mail?  
(I can't access files, FAQs etc on my cheapoid account).  
Vielen Dank, tante grazie. vialeggio@ccmail.sunysb.edu

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Date: Mon, 07 Feb 94 15:23:23 EST  
From: "Anton Verhulst" <verhulst@zk3.dec.com>  
Subject: carbonators

drose@husc.harvard.edu writes:

>Hello:

> In this months Brewing Techniques in the new New Products  
>section, there is a product described that looks very interesting to me.  
>I can't remember the name of the device, but it is manufactured by a  
>company called Liquid Bread out of Florida. It is advertised as a device  
>for making mini-kegs out of 2 and 3 liter soda bottles.

They're called "carbonators". I bought one of them (and ordered 2 more through a club bulk purchase). It's essentially a ball-lock "in" fitting attached to a cap that fits onto a PET bottle. You hook up your CO2 tank and force carbonate. This sounds like just the thing for parties and club meetings. It should enable you to make some cheap soda water too.

I don't have much experience with it yet but it works as advertised. My only comment at this point is that the plastic cap seems a bit thin so I don't know how long they'll last.

Tony V.

- --Tony Verhulst

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Date: Tue, 8 Feb 94 12:37:07 GMT  
From: Conn Copas <C.V.Copas@lut.ac.uk>  
Subject: Re : wider membership

Buried in my last jocular post was a more serious point, which is this: if you are anything like me, then you save informative posts. Naturally, what anyone considers 'informative' depends upon their interests and level of experience. My information stash does include quite a bit from recent HBDs (ie, post the advent of JS). So why isn't it getting here? Because these people haven't been invited to subscribe? Or because different questions get asked over there?

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Date: Tue, 8 Feb 1994 14:15:07 -0500 (EST)  
From: bickham@msc.cornell.edu  
Subject: Mike Schrempp, Agar versus gelatin

Sorry to waste bandwidth, but my mail to Mike has been bouncing, so if you're out there Mike, can you please send me e-mail with your home address and I'll get the information to you that way.

Just to stay on the subject, I've been looking for a source of agar to make some slants, but all I find at the Asian groceries is a vanilla flavored agar. Should I just use unflavored gelatin or is it worth my time to keep on looking?

Thanks,  
Scott

- - -

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Scott Bickham  
bickham@msc.cornell.edu  
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Date: Tue, 08 Feb 1994 14:29:51 -0500 (EST)  
From: Bruce Wiggins <FAC\_BWIGGINS@VAX1.ACS.JMU.EDU>  
**Subject: subscription**

Please sign me up for the homebrew digest. Thanks.

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Date: Tue, 8 Feb 1994 11:43:54 -0800  
From: pohl@unixg.ubc.ca (Derrick Pohl)  
Subject: Beer on World Wide Web

OK, two teasers in HBD #1345 about some brewing stuff on the World Wide Web. I just started using Mosaic to cruise the web. I think we need a URL to find this "beer page", which we then enter in the "Open URL..." dialog box. Can someone please provide it? Muchos thanx.

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Derrick Pohl <pohl@unixg.ubc.ca>, Faculty of Graduate Studies  
University of British Columbia, Vancouver, B.C.

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Date: Tue, 8 Feb 94 15:24:55 -0500

From: Pete Geib <plg@ll.mit.edu>

**Subject: Wort Chiller Use**

Hi all,

Well, I finally went out and put together a wort chiller. No problems there. (BTW it's 50' 1/4" OD, and works great). My problem came last night. I had about three gallons of wort boiling away with a couple of ounces of hop pellets. Ten minutes before the end of the boil, I set my chiller in the five gallon SS pot. Five minutes later, I drop in another couple ounces of hop pellets. At the end of the boil, I turn off the fire and start the cold water flowing.

Now, if I understand correctly, the cold break falls to the bottom, of the pot. The hop "mush" (there must be a more technical term for this, right?) is all over the sides and chiller and generally floating about. After about 20 minutes, I lift the chiller out, set it aside and start siphoning the wort into the primary bucket - careful, of course, not to suck up any cold break.

My first problem is what is this cold break, what does it look like, and how much wort do I leave in the pot to avoid it? Problem two: How do I siphon with all of that hop "mush" floating around?

Finally, should I worry about the chiller eventually oxidizing, and putting off flavors into the beer?

Thanks for the help.

- - -

Peter L Geib @ MIT Lincoln Lab  
plg@ll.mit.edu

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Date: Tue, 8 Feb 1994 15:56:36 -0500 (EST)

From: S\_TUTTLE@UNHH.UNH.EDU

Subject: WHERE IS BRITISH BEER FEST???

I know when it is but I don't know where it is.

Where is the August 2-6 British Beerfest???? If you know, please reply  
ASAP./

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Date: Tue, 8 Feb 1994 15:54:30 -0500 (EST)

From: S\_TUTTLE@UNHH.UNH.EDU

**Subject: Help! Going to Florida**

I am going to Florida (Tampa Airport) driving to Miami. I need to know where the good beer bars are along the way. Give us your BREWPUBS!!!! Please reply by Feb 14.

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Date: Tue, 08 Feb 94 12:59:04 PST  
From: Simon Evans <evanss@smtpgate.ZGI.COM>  
**Subject: No Subject Given**

SUB BEER-L Simon Evans

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Date: Tue, 8 Feb 94 16:10:28 EST  
From: Mark A Fryling <mfryling@magnus.acs.ohio-state.edu>  
Subject: Brew in Chicago

Hi again,

I probably should have included this in my earlier post but I wasn't thinking about it. Anyway, I will be in Chicago for a conference early next month and I

would like to get info about:

- 1) Good brewpubs in the area. I have heard about Goose Island; is it any good and where is it? Are there others?
  
- 2) Good exotic brew retail establishments in the area. I am especially interested in West-coast brews and also hard to find Belgians.

Please e-mail directly.  
Thanks so much.

Mark Fryling  
<mfryling@magnus.acs.ohio-state.edu>

Oh, BTW we are staying at the Best Western Grant Park if you can target suggestions for this general area it would be appreciated. I will however drive a long way for good brew if necessary B\*].

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End of HOMEBREW Digest #1346, 02/09/94  
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Date: Tue, 8 Feb 1994 16:14:34 -0600 (CST)

From: arf@mcs.com (Jack Schmidling)

**Subject:**

kiness' is not a characteristic of English IPA,  
although the beer was and sometimes still is aged in wood.  
You see, English oak is very different from its American  
cousin, and imparts little or no flavor to beer stored in  
casks made from it.....

Perhaps the real answer is even simpler. It has been my understanding that  
barrels used for beer were coated with tar to prevent evaporation. If this  
is true, one could get the "characteristic" by coating a glass carboy with  
tar or even pouring some in the beer. Not as far fetched as it sounds.  
Just ponder the Greek, retsina wine.

js

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Date: Tue, 8 Feb 1994 14:38:12 -0700

From: Jim Doyle <jgdoyle@uci.edu>

**Subject: ZIMA alert**

I have noticed several postings about ZIMA lately, and thought I'd throw in my two cents...

ZIMA has been sold here in California for over a year, and I tried it once...a friend bought me one at a bar when they first became available. I drank about half of it and left it sitting on the bar when he wasn't looking.

It has very little taste, sort of like an old vodka tonic from the night before (watered down from the ice and all...). My ex-roommate drinks it, and says it is good for a buzz.

It is basically considered a "girlie drink" by most of the folks I know.

Here's to more new tasty beers instead!!

jgdoyle@uci.edu

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Date: 08 Feb 94 18:19:40 EST  
From: "Dan Z. Johnson" <75430.3532@CompuServe.COM>  
**Subject: SCRATCHES**

Esslinger is brewed by The Lion in Wilkes-Barre, brewers of Stegmaier (sp?)  
and  
other light classics. The bottles are scratched on the outside, not the  
inside.  
If the scratches still bother you, you are the perfect person for  
competitions.  
You should do very well.

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Date: Tue, 08 Feb 1994 16:38:43 -0700  
From: Larry Meyer <Meyer@msscc.med.utah.edu>  
Subject: pH and Brewing History

The origion of the "p" in pH is from the German "potenz" for exponent, or the power of 10. As has been pointed out, pH is the log base 10 of the hydrogen ion concentration. In 1909, Henderson developed the simple equation relating the concentrations of disolved CO2 and bicarbonate:

$$[H^+] = 24 \times [P \text{ CO}_2] / [HCO_3^-]$$

which was transformed in 1910 into the commonly used Henderson-Hasselbach equation:

$$pH = 6.1 + \log ( [HCO_3^-] / (0.3 \times [P \text{ CO}_2]) ).$$

The origion of pH, however, was also in 1909 in a thrilling 174 page paper by S. P. L. Sorenson (Uber die Messung und die Bedeutung der Wasserstoffionenkonzentration bei enzymatischen Prozessen, Biochemische Zeitschrift 1909; 21:131). So who cares?

Sorenson worked in the Carlsburg Brewery in Copenhagen. The acid-base relationship commonly used by physiologists dealing with CO2 buffers is as valid for brew as for blood.

Fortunately, Sorenson's alternative name for this unit never took hold: Wasserstoffionenexponent.

Finally, a note on temperature correction of pH. Common organic buffers (for example beer) will change their dissociation constant with temperature. What this means in practice is even though your expensive pH meter or cheap pH paper correctly measures the pH at boiling, the pH may be distinctly different at room temperature or when chilled. This may also vary between different beers. One way around this is to remove a small sample, chill to about room temperature, and then check.

Larry Meyer

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Date: Tue, 08 Feb 94 16:06:00 PST  
From: "SIMPSON, Mark (x-4378)" <Simpson@po2.rb.unisys.com>  
Subject: "America's Finest City" AHA Contest

Hey BrewGuys/Gals!!!

The first annual "America's Finest City Homebrew Contest", scheduled for March 12, 1994, is just around the corner!!! I hope that you guys are brewing like crazy and getting your brews packaged for shipment!!! The entry window is March 1st through the 9th.

- 1) The entry fee is \$5.00 for the first entry and \$3.00 for the remaining entries. You can enter one brew per sub-category and as many classes as you wish.
- 2) Send 2 (two) bottles per entry as we are also having a "Best Of Show" contest.
- 3) Indicate (by arrow or other obvious sign) which side is "up" so we may store your packages properly.
- 4) Mail all entries to: Beer and Wine Crafts  
450 Fletcher Parkway  
Suite 112  
El Cajon, CA 92020

I have an entry packet ready to send to anyone who plans to enter the contest. Contact either Mark Simpson: (619) 578-2627 or Skip Virgilio: (619) 566-7061. I can be e-mailed at: simpson@rb.unisys.com.

So, GET BREWING NOW!!!

Cheers!

Mark Simpson; VP of QUAFF in San Diego

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Date: 8 Feb 94 19:23:00 CST  
From: "DEV::SJK" <SJK%DEV.decnet@mdcgwy.mdc.com>  
Subject: Aging without yeast

I keg and force-carbonate my beer but I have the occasional need for a few bottles of the stuff for gifts, competitions, longer-term storage, etc.

I currently use either a variation of Norm's (HBD #1340) method of filling a few bottles (Simply fill a bottle from the keg at low pressure. Ah, LOW pressure. I was super-chilling in the freezer. Thanks, Norm.) or I take a stab at the volume of corn sugar necessary to prime 3 or 7 or whatever bottles. Both methods have merit in that they are cheap and simple, but I'd like something a little more accurate and predictable.

Enter CP filling. The main advantage of this for me would be that I could then eliminate guesswork and regulate carbonation (OK, real reason: I have YET to make a sparkling mead and I'm going to resort to brute force.) This in turn led me to thinking about filtering to eliminate settling constraints and thus, my question: What is the effect of filtering out nearly all yeast (5 microns?) on aging of beer and mead?

I've read here and elsewhere that yeast in the bottle increases the stability and shelf-life of beer, but how important is yeast in the aging process? Is it required, does it just help, or is it optional? Is there something else in there that settles/mellows/blends without the help of friendly fungus? And if not, is it therefore pointless to store de-yeasted mead for several months so that it will get even tastier? Lastly, I've treated beer and mead as if they were interchangeable here, but is THIS correct? Seems to me that they are two different animals, but I've yet to brew a beer that didn't benefit from at least a little time in the keg or bottle and the same is obviously true to a much greater extent for meads. Perhaps just a matter of degree.

Hmm...

Scott Kaczorowski  
sjk%c17fcs.decnet@mdcgwy.mdc.com

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Date: 08 Feb 94 20:51:27 EST  
From: "Dan Z. Johnson" <75430.3532@CompuServe.COM>  
Subject: German Malt

Lee Menegoni lmenegoni@nectech.com writes:  
>>Subject: german malt  
My local HB shop has some German Vienna malt from a company  
pronounced "Durst" sp? . Has any one heard of them? is the stuff any good?  
how does it compare to Ireks?<<

After not being able to get a bag of HDM pilsner malt, I settled for a bag of  
Durst Pilsen. It is a very pale, fresh smelling malt. The crushes were good  
with  
little flour and the extract rate has been very good. No tastings to date, but  
I  
think I will do a duplicate batch with Ireks. it was a good bit cheaper than  
ireks, but we know that that may mean little or nothing.  
I'd be interested to know how the Vienna works out. I like mthe idea of  
brewing  
a vienna-style with vienna malt, not with pils and darker malt for color.

Dan Z. Johnson  
While Drinking A Honey Double Mai-Bock

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Date: Tue, 08 Feb 94 21:52:55 EST

From: kaltenbach@aol.com

Subject: UNYHA annual contest

It's time to get brewing for the UNYHA annual contest! (And time to start studying for the BJCP exam, being held the day before the contest!)

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Upstate New York Homebrewers Association  
16th Annual Competition and 5th Empire State Open

Saturday, April 16, 1994  
McGinnity's Restaurant and Party House  
534 West Ridge Road  
Rochester, New York

Doors open at 6 PM -- Judging begins at 7 PM  
Admission: \$5.00

Come & join the fun! Enjoy complimentary samples of homebrew!

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12 HOMEBREW STYLES WILL BE JUDGED:

British Ale	Light Lager	Porter
North American Ale	Amber Lager	Stout
Brown Ale	Dark Lager	Specialty
Belgian	Looks Like "Saranac Black & Tan"	Mead

No entries will be accepted after April 6.

Contest entries may be entered at homebrew shops in Rochester, Buffalo, Syracuse, Utica, Ithaca, Binghamton, and the Hudson Valley -or- they may be shipped. Send email request to address below for more information.

Prizes:

- \* Prizes are awarded for 1st, 2nd, and 3rd places in all categories
- \* For all categories (except Looks Like): Malt extract or other brewing supplies
- \* For Looks Like "Saranac Black & Tan": Prizes awarded by F.X. Matt's Brewery

Prizes For Best of Show:

- 1st Prize -- Complete home keggung system from ADM Amalgamation
- 2nd Prize -- \$50 gift certificate for homebrew supplies from The Wine Press & Hops
- 3rd Prize -- \$25 gift certificate for homebrew supplies from Cottage Brewing

(All categories except Mead and Looks Like "Saranac Black & Tan" compete for best of show.)

Drawing for a gift certificate from Rohrbach Brewing Company included in admission; there will be chances to win other beer-related prizes. We'll provide free snacks & samples of homebrew.

\*\*\* Contest Sanctioned by the American Homebrewers Association \*\*\*

For more info about our competition, or about the BJCP exam being held on Friday, April 15, contact me at the address below:

Tom Kaltenbach  
Member, Upstate New York Homebrewers Association  
Rochester, New York, USA  
Internet: [kaltenbach@aol.com](mailto:kaltenbach@aol.com)

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Date: 08 Feb 94 19:00:12 -0500

From: Jim.Overstreet@p5.f1.n396.z1.fidonet.org (Jim Overstreet)

**Subject: Homebrew**

I would like to inform you about the upcoming Crescent City Competition III, to be held April 23, 1994 in New Orleans. Entry deadline is April 19, 1994. Contact Wayne Rodrigue at 504-468-9273 or Doug Lindley, 504-277-2770, for brochures and information. Competition will be held during JAZZFEST weekend, at Deutsches Haus, 200 South Galvez Street. There will be 23 categories, and last years competition drew 185 entries. Anyone interested in sponsoring a category should contact Wayne at the above number. Some sponsors will be Dixie Brewing Company, Abita Brewing Company, and Crescent City Brewhouse. Address all correspondence to:

Crescent City Competition III  
c/o Wayne Rodrigue  
4233 Alabama Ave.  
Kenner, LA 70065

CCC III is an AHA sanctioned event. We are soliciting certified or recognized judges, and also stewards. Anyone interested in participating please contact Raymond Diament, at 504-486-3409 or the above address.

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Date: Wed, 09 Feb 94 01:50:06 EST

From: bteditor@aol.com

**Subject: Mead-lovers digest**

Based on second-hand information I tried contacting the mead-lovers digest at the following address:

mead-lovers-request@telford.nsa.hp.com

I keep getting bounced. Can anyone verify/correct this address for me?

Thanks

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Date: Tue, 8 Feb 94 14:33:54 -0800  
From: Tony\_Quinn@f1004.n202.z1.fidonet.org  
Subject: Sweetening meads

There are several possible ways to sweeten a "too dry" mead that come to mind.

Add boiled/pasteurized honey/water mixture on a recurring basis until such time as the little yeastie beasties keel over and stop fermenting - sort of liking madeira.

Use a less alcohol tolerant yeast - i.e. a white wine vice a champagne yeast.

Treat with potassium sorbate and add sugar. Theoretically, at least, if the potassium sorbate is added to a completed fermentation and then additional sugar is added, no further fermentations will start.

Add lactose?

Add sorbitol or some other artificial sweetener.

Start the fermentation in the ranges where no hydrometer has ever gone before. <over 3lbs honey per gallon????>

Other than those, I suppose you could do the tequila trick and suck on a lemon just prior to drinking your mead <grin>

Tony Quinn

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Date: Wed, 9 Feb 1994 08:02:44 CST  
From: "Roger Deschner " <U52983%UICVM@UIC.EDU>  
**Subject: Re: Kolsch Yeast**

Dear Confused: Wyeast 1007 "German Ale"; just do it. Better yet, try the new "Wyeast Kolsch" strain in the new packaging without built-in starter. You want to attenuate fairly fully, and true Alt yeasts such as 1338 will not do that. Relax, don't worry about all those different temperatures; these yeasts have been dealing with THAT for centuries.

Next time you visit your local homebrew store, buy the reprint of the Zymurgy special yeast issue. You'll be less confused.

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Date: Wed, 09 Feb 94 09:26:25 EST

From: btalk@aol.com

**Subject: pronunciations**

Dumb question, but...

How do you say SAAZ. soft as in SOT or harder like in SAT?

How about FUGGLES . is it like the u in RUG, or u in USE?

I've heard them all but don't know which is correct.

This should bring some guffaws ;)

Bob Talkiewicz, Binghamton, NY

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Date: Wed, 09 Feb 94 10:05:34 -0400  
From: "Phillip Seitz" <p00644@psilink.com>  
Subject: You blew it, folks (a general & specific flame)

There has been a lot of debate recently about the declining quality and mushrooming quantity of "information" on HBD. I'd like you to know that due to some infantile contributors you've all lost a major opportunity.

About a month ago a friend introduced me to a very nice guy who works in a major Belgian brewing school. He was kind enough to give me a tour, during which I learned that he was linked to Internet. I told him about HBD, Lambic Digest, etc., and he was quite interested. Knowing that he had an outstanding knowledge of brewing chemistry and other suds-related topics, I thought that his participation would be quite welcome, and the information that he could share quite valuable.

Shortly after my return he signed up for HBD, and even posted an introductory message. Rather than treat this guy with even a modicum of respect, some sophmoric dick-head (yes, you heard me right) wrote to ask if he could use pot instead of hops in lambics, and, given Belgium's proximity to Amsterdam, whether this guy might be of assistance in obtaining any. Well, the guy at the school figured he had more important things to do than answer asshole questions like this--I agree--and signed off.

I think that's all I need to say. If you want to flame me back, go right ahead. I don't get angry often, but this did it. I'm not necessarily nostalgic for the old days of the digest, since I wasn't here, but I can say that there is a point at which free and open discussion degenerates into useless noise. We've just about hit that level if you ask me.

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Date: 9 Feb 1994 09:40:50 -0500

From: "Daniel F McConnell" <Daniel\_F\_McConnell@mailgw.surg.med.umich.edu>

**Subject: wood, bark and fungus beers**

Subject: wood, bark and fungus beers

In response to quite a few questions about deviant oaking/nutting/mushrooming behavior (there appears to be a rather large group of psychobrewers out there), I am posting the details. WARNING, these practices are not AHA approved.

Oak: Use American white, NOT red. White oak is sweet smelling and the material that barrels are made from. Red oak is the common furniture variety and smells vaguely musty and sour. I run it through a jointer to make fine chips. The same treatment is used for other wood such as chestnut or pecan. Alternately you can purchase white oak chips in a homebrew/winemaking supply shop. The toasted ones are nice. No treatment needed, just throw them in the boil with the hops for an hour. Looking back at my notes (36 batches were treated this way, most between 1987 and 1990). 20-30 gr/5 gal is about right for a pale beer and 35-40 gr/5 gal for a darker beer. I have used as much as 60 grams. Once I put 28 grams in a keg of a stout. What started off unnoticeable, became intense and then overwhelming by the time the keg was empty. Lately I've only treated Milds and oddballs like Bier de Garde. Low gravity milds work well with 30 grams.

Nutshells: pecan shells MUST have all of the unpleasant, bitter, dark red material removed. Just crush. 25-30 gr/5 gal is good.

Mushrooms: morels are great, but you REALLY have to like the earthy flavor. It goes very well with game and rustic food. You must also pick them yourself, unless you can convince a 'schroomer to part with a quart (right, but trades are always possible). The dried Chinese variety are good in a pinch, but less interesting. Soak them in enough vodka to cover for a week or so, strain and add the liquid at bottling, then take the mushroom and make someone a mutant martini. I have only tried this with a pale ale that was underhopped and needed fixing, and used as many morels as I could get my hands on which was a little more than 3/4 quart in a pint of vodka.

Nutmeats: Pecans are great. 4-5 oz ground and soaked in vodka as with the mushrooms, but beware the oils will kill the beer's head.

Have Fun, Brew where others fear to tread,  
DanMcC

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Date: Wed, 9 Feb 94 09:50:52 EST  
From: Spencer.W.Thomas@med.umich.edu  
Subject: No more portmanteau messages?

Since I put together my thread-searches-via-WWW script, I've been using it a lot to pull out old stuff from the HBD. One thing that annoys me is finding that a search for "A and B" pulls up a message that has nothing to do with what I'm searching for, but instead includes the two terms in separate replies to different messages.

An example: I was looking for a posting I thought I had seen last summer relating chewing hops to failing a drug test, so I searched for "hop and drug". It pulled out several messages discussing the COPS show and that mentioned drugs, that happened to be together with a reply to some totally different query about hops. Foo!

So, this is a plea to keep each message short and to a single point. It makes it a lot easier to save messages on a single topic, and to follow old threads in the archives.

(Now, to climb into my asbestos suit....)  
=S

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Date: Wed, 9 Feb 1994 09:00:20 -0600 (CST)  
From: "Mark S. Woods" <woodsman@genesis.mcs.com>  
Subject: First Lager Questions

I've got some questions about a lager I started back on 12/28. It has been lagering for about a month now, but still doesn't seem quite ready to bottle. It still has a slight sulphur odor and a corresponding flavor. At least it is smooth! This is my first lager and I'm not quite sure how to proceed. It seems to me that I should wait until the odor clears before I bottle. If I do that, how long should I expect to wait and at what point do I have to worry about losing the yeast?

The lager was brewed from extract using Coopers unhopped light malt extract and 3 lbs of M&F light. I pitched a Wyeast California Lager and had a very (very) slow ferment over 11 days. The beer was in an area of my basement that is consistently 50F on the ground. Due to a frozen sump I had to move the carboy a couple times during the lagering stage. It probably got up to about 60F for a total of three days.

On to another batch. Two weeks ago I brewed Papazian's "The Sun Has Set On Time..." using Laaglander and Wyeast California Lager. I ran into a problem with starters and didn't get yeast pitched until six days after I brewed (yikes). I guess things must be clean because I didn't see any bacterial ferment activity. I fermented this at about 65F. Tonight I racked the beer to a secondary. The SG was 1.027 (normal for Laaglander I guess) and the stuff had an awful taste and a sweet syrupy odor. I can only describe the taste as gasoline like. I'm lagering this in my basement at about 50F. Is this bad taste to be expected? I did rack the beer prior to pitching just to get it off the trub. I'll wait it out for a few weeks to see what happens, but I'd like to know what to expect.

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Date: Wed, 9 Feb 94 08:07:27 -0700  
From: LPD1002%NYSHECV.bitnet@UACSC2.ALBANY.EDU  
**Subject: Daytona Beach Area**

Thankfully, I will be leaving this frozen wasteland of upstate New York for a bit and heading down to the Daytona Beach Florida area. The standard questions apply. Does anyone know of any brewpubs in the area or even in Orlando. Also, does anyone know of any good beverage stores in Daytona. At least the fridge can be well stocked.

Private E-mail please. The digest's been pretty crowded lately. Thanks.

Steve Septer  
LPD1002@NYSHECV.BITNET@UACS2.ALBANY.EDU

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Date: Wed, 09 Feb 94 09:15 CDT  
From: Jeffrey E Christensen <JECHRIST@macc.wisc.edu>  
Subject: Help! Danish Beers

Hello!,

I have a group of friends from Denmark visiting soon and we will be consuming a wide variety of homebrew and microbrew, but I would also like to provide them with the finest beer of their "Homeland" available to us in "The States". I would appreciate any and all suggestions/brief descriptions/regions of availability of such beers sent to my address: jechrist@macc.wisc.edu

Secondary, but important, does anyone have any info on the availability of the Spanish Peaks (Bozeman?, Montana) products to the Midwest? I live in Madison, Wisconsin, but make at least a few trips a year to Minneapolis and Chicago. I had several "tastes" of the Black Dog Ale and luscious porter from their microbrewery at an annual tasting in Madison last summer. Is it possible I can have a truckload sent to my home?

I tip my glass to you,

Jeffrey E. Christensen  
jechrist@macc.wisc.edu

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Date: Wed, 9 Feb 1994 08:21:57 -0700 (MST)  
From: thomas ciccateri <tciccate@carina.unm.edu>  
Subject: Beer of the Month Clubs

Based on the numerous requests, I`ll post the summary info on Beer Of The Month Clubs from the Dec/Jan Celabrator Beer News and from Beer, The Magazine vol 2 no 1.

Beers 2 You \$12.95/\$14.95, (800)323-BEER, (414)223-4181  
Beer Across America, \$14.95/\$22, (800)854-BEER, (708)639-2337  
Brew to You, \$20/\$22, (800)800-BREW  
Gourmet Beer Society, \$7.95/\$14.95, (800)777-0740, (909)676-2337  
International Beer Club, \$20, (800)854-4903  
Micro Brew Express, \$15.95 + S&H, (415)493-2992  
Microbrew to You, \$21.95 +, (800)347-8532, (408)379-0500

Drinkers in North Dakota, Texas and Washing may have trouble participating.

Check out the sources:

BEER: THE MAGAZINE, Box 717, Hayward, CA. 94543, (800)646-2701  
\$15/\$24 per Year, 5 issues, covers beer-related news.  
CELEBRATOR BEER NEWS, Box 375, Hayward, CA 94543, (800)430-BEER  
\$14.95/\$26.95 6/12 issues, covers micro-brewing scene.

Salud,

Tom Ciccateri  
University of New Mexico - Hitchhiker on the Information Superhighway  
Training and Learning Technologies Div.  
tciccate@carina.unm.edu

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Date: Wed, 9 Feb 94 9:21:45 MST

From: npyle@n33.stortek.com

**Subject: Enough!/Chiller Useage**

OK, I think we're all in agreement. We won't use that gluteus maximus stuff. Enough already?

\*\*

Pete Geib writes:

>..... Ten minutes before the end of the boil, I set my  
>chiller in the five gallon SS pot. Five minutes later, I drop in  
>another couple ounces of hop pellets. At the end of the boil, I turn  
>off the fire and start the cold water flowing.

>

>.....

>

>My first problem is what is this cold break, what does it look like, and  
>how much wort do I leave in the pot to avoid it? Problem two: How do I  
>siphon with all of that hop "mush" floating around?

If you can't see the cold break, you aren't letting it settle out enough. I suggest that after chilling, you whirlpool the wort really well with a spoon. Let it settle for another 15 minutes, and start your siphon from the side of the kettle. Also, use a hop bag, and remove it before whirling. This will take care of the mush.

>Finally, should I worry about the chiller eventually oxidizing, and  
>putting off flavors into the beer?

No.

Norm

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Date: Wed, 9 Feb 94 10:30:11 -0600  
From: dmorey@iastate.edu  
Subject: Cream Ale - Zymurgy S.I. 1991

Greeting beer lovers and brewers,

In HBD#1346, Ronald Dwelle aks about cream ale. This day I just happened to have the 1991 Zymurgy Beer Styles special issue with me. According to this issue, cream ale was first an attempt to reproduce Bohemian pilsners with ale yeast. Later, people began to use lager yeasts.

In the original way, the wort would be fermented with a ale yeast in a temperature range of 58 to 70 F. This would be followed by a long, cold lagering period ~ 33 F for two to four months.

The later method used newly available, stable, (to the US) bottom fermenting lager yeast. These beers were called \*lively ale\* or \*sparkling lager ale\*. Using the lager yeast, the beer was fermented at ale temperatures (sounds like steam to me), followed by a long cold lagering period.

So, the summary for both methods/yeasts is: Ferment at ale temperatures and then lager at cold temperatures for a long time. This beer \*should\* be brewed from very pale malts, have minimal hopping and hop nose. In other words, very close to American standard lagers.

One final note. According to the article, beers made with the lager yeast are called \*American ale\*???? and those with the ale yeast \*Cream ale\*. But, I wouldn't get hung up on this. Just try to mimick some of the commercial varieties: Little Kings Cream Ale, Molson ale, Labatt's 50 ale, ....

Keep on brewing,

=====  
Dan A. Morey | Wine is proof that God loves us and wants to  
dmorey@iastate.edu | see us happy. - B. Franklin  
Agricultural Process |  
Engineer | The same is true for BEER! - Me  
=====

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Date: Wed, 9 Feb 94 11:30:57 EST  
From: Spencer.W.Thomas@med.umich.edu  
Subject: Need help priming with wort...

Back of the envelope calculation:

You want about a .002 rise in SG for priming. This is 1/2% sugar by weight, leading to 1/4%CO<sub>2</sub> by weight if it all fermented. 1/4% by weight is 2.5g/kg, or about 2.5g/liter. 2.5g of CO<sub>2</sub> is roughly 1.25 liters at STP (if I'm remembering my gas constant right), so you're getting 1.25 "volumes" of carbonation. With 75% attenuation (typical for most yeast/wort combos), you'll get just under 1 volume.) If you want higher carbonation, add more.

Now, how to get .002 rise? With corn sugar, you'd add about 4 ounces (at 45pt-gal/lb, 4 ounces in 5 gallons is  $45 * .25 / 5 = 2.25$ ). With dry malt extract, at 40pt-gal/lb, you'd add about the same. Put it in enough water to dissolve it.

If you've already got wort, you can figure the dilution (e.g. 1.040 wort needs to be diluted 20:1, so 1 quart in 5 gallons is right).

=S

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Date: Wed, 09 Feb 1994 11:10:03 -0500 (cdt)  
From: Jonathan G Knight <KNIGHTJ@AC.GRIN.EDU>  
Subject: maple ale

My thoughts are turning toward a brew which has been on my mental drawing board for some time and which I shall probably get around to attempting within the next six months. I want to make an extract-based ale using maple syrup, and I am thinking along these lines:

4 lb. Alexanders Sun Country light M.E. syrup  
1 lb. light amber maple syrup (made by my cousin in New Hampshire)

Alexander is my choice for malt extract because it is so light and neutral, I think it will let the maple shine through nicely. I am having trouble, however, deciding on yeast strain and hop variety.

For yeast, I am thinking probably Wyeast "German" or "American."

For hops, I am leaning toward a "lager" hop such as Saaz or Hallertau, although there's always Cascade or possibly Willamette. I am also leaning toward hopping more in the middle and end of the boil, possibly leaving out any hops until then.

Any thoughts or opinions regarding choice of yeast and hops for this adventure would be appreciated. TIA!

Jonathan Knight  
Grinnell, Iowa

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Date: Wed, 9 Feb 94 12:28:39 EST  
From: jimg@dcz.gso.uri.edu (James Gallagher)  
**Subject: decoction mashing**

I would like a pointer to a good source of information on decoction mashing.

Some questions I have about the process: Does it produce different flavors that 'temperature controlled' mashing? Should I separate the grain from the liquid before boiling? If not, then won't that extract lots of tannings? Also, won't boiling a fraction of the mash kill off the enzymes in that portion of the mash? Does that matter?

Lots of questions, I guess - thanks in advance.

James Gallagher  
jimg@dcz.gso.uri.edu

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Date: 9 Feb 94 12:06:00 EST  
From: "Anderso\_A" <Anderso\_A@hq.navsea.navy.mil>  
Subject: Young's Winter Warmer & Sparkaloid

The following attachments were included with this message:

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TYPE	: FILE
NAME	: HBD

---

Greetings,

I'm in a bit of a quandry. I'm planning a late-winter or early-spring trip to London, but I want to make sure that I don't miss out on Young's Winter Warmer - it's definitely one of my 3 favorite British real-ales. However, London winters are dark, wet, and cold (maybe that's why I like the Winter Warmer so much!). So, I'd like to show up during the last week or two of the Winter Warmer being served. Do any of the HBD British readers or CAMRA members have any info to help me out?

Also, I've another question. I brew beer but I also occasionally dabble in meads. In my last mead I used some SPARLALLOID as a fining agent. The stuff worked great! Incredibly clear within a couple of days. The obvious question then arises: "What happens if I use this stuff in a beer?"

Much Appreciated

Andy A - Sorry, no silly band-width-wasting messages ...

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Date: Wed, 9 Feb 94 10:53:45 MST  
From: Jeff Benjamin <benji@hpfclubg.fc.hp.com>  
Subject: Why we homebrew

Paul Beard wrote:

> ...once you examine the flavor profile, it seems a real beer lover  
> would want to emulate/modify an enjoyable flavor (in homage and tribute,  
> of course). And who gets into a hobby to save money over buying a mass  
> produced product?

In fact, discounting labor & equipment costs (which is closer to \$100 than \$1000), it *is* cheaper to make homebrew than buy beer. An average batch might cost me \$12 for 5gal -- that's \$6 a case. There aren't many commercial beers that are that cheap, and I haven't drunk any of those since college :-). If I culture my own yeast and grow my own hops, I could get the cost down to \$5 for 5 gal -- \$2.50 a case, less than a "pint" in most bars. Cost is the least of it, though.

Homebrewing also taught me finer appreciation of commercial beers. Now I know what various kinds of unprocessed malt, hops, and yeast (as well as sanitizers, oxidation, and infections) smell and taste like, so I can identify those characteristics in commercial brews as well. It's a great incentive, IMHO, to move up from kits, and then to all-grain.

Derek Montgomery wrote:

> From reading the postings in the Digest I realize that this is "not just  
> a hobby"

That's right. It's a way of life. You have to eat to survive, so therefore you must cook, right? Brewing is the same way for some of us (who, me?).

"Full measure, barkeep!"

- - -

Jeff Benjamin  
Hewlett Packard Co.  
"Midnight shakes the memory as a madman shakes a dead geranium."  
- T.S. Eliot

benji@hpfcla.fc.hp.com  
Fort Collins, Colorado

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Date: Wed, 09 Feb 1994 12:12:30 -0400

From: Ed Hitchcock <ECH@ac.dal.ca>

**Subject: Re: Woman-Only Brewoffs**

I found this in HBD1346:

>"Does this strike anyone else as quite sexist and self defeating."  
>  
>Yes, I am 100% in agreement with your analysis on both counts.  
>  
>"In this era of eliminating the differences between the sexes this  
> seems to be several steps backwards."  
>  
>Kind of brain-dead ... sort of a 'tit for tat' tactic, more meant  
>to compel men to suffer the feeling of being left out that some  
>women might experience, than to generate feelings of equality, if  
>I understand it correctly.  
>  
>"In fact there would be quite an outcry if there we a male only  
> competition. Or can you even imagine a "white" only competition!?"  
>  
>Bias is perfectly OK, so long as you are biased against the right  
>group of scapegoats. Mark, you're getting dangerously out of step  
>with consensus reality, here, and I \*insist\* that you stop thinking  
>for yourself and accept mindless politically correct pap, like the  
>rest of us ... or else the Thought Police will seek you out.

Oh, grow up!

There are two separate reasons why this sort of ranting is crap.  
First off, a women-only competition is NOT about excluding men, it is about encouraging women. It is not, as you put it, a tit for tat tactic to get back at men. as for "In this era of eliminating the differences between the sexes this seems to be several steps backwards" I ask you, how is encouraging women (just over 50% of the population) to partake in a community which is dominated (over 90%) by men not a step forward in closing the gap between men and women? We can't just start saying "Okay, everyone is on equal footing now" when most activities are still male dominated. We have to actually reach an equal footing before we can start behaving that way.

Secondly, if you MUST feel that you are being intentionally left out, do you have any objection to club-only competitions? School-only competitions? Ale-only competitions? All of these exclude people on biased grounds. I haven't heard anyone shouting because the Brewnosers club competition is "Regionalist", or that a Bock Is Best competition is "Yeastist" or "Stylist".

Flames to: ignoramus@19thcentury.attitude

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Ed Hitchcock ech@ac.dal.ca | Oxymoron: Draft beer in bottles. |  
Anatomy & Neurobiology | Pleonasm: Draft beer on tap. |  
Dalhousie University, Halifax | \_\_\_\_\_ |

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Date: Wed, 9 Feb 94 11:04:21 MST  
From: Jeff Benjamin <benji@hpfcbug.fc.hp.com>  
**Subject: Ginger ale recipe**

There's been a lot of interest in brewing soda pop lately, and I got requests to post my ginger ale recipe to the digest.

This is my basic recipe, made successfully many times with only a few gushers and no exploding bottles. You could certainly use the same fermentation method with extracts, or modify the flavoring ingredients (e.g., use citrus fruit like lime and tangerine instead of/in addition to ginger).

You could also skip the fermentation and force-carbonate if you have a kegging setup, although you might want to adjust the amount of sugar to get the right level of sweetness.

Using yeast to ferment/carbonate will result in a small amount of alcohol (around 1%, by my guess). It's usually not enough for an adult to notice, and probably not enough that you should worry about the kids. Do be aware, though, that it will not be completely alcohol-free.

.....

#### Ginger Ale

1 gallon water  
1 pound white sugar (either granulated or corn will do)  
1/2 oz cream of tartar  
1 oz grated ginger  
1 lemon  
your favorite ale yeast

Boil water, stir in sugar, cream of tartar, ginger, and zest of lemon (yellow part of peel). Cool to pitching temperature (<75F), add juice of lemon. Transfer the whole mess to a sanitized fermentation vessel, pitch yeast, and cap with an airlock.

Bottle after 48 hours, using strong bottles (champagne or 2l soda pop bottles work well). Let condition at room temperature for 2-3 days, then refrigerate.

.....

#### Helpful Hints:

- You can use more ginger (up to 3-4 oz per gallon) to get spicier ginger ale. The spicier batches take longer to age, but are tastier IMHO (but then, I also have a huge hot sauce collection).
- The jury is still out on whether it is necessary to peel the ginger. I peel it simply because it's easier to grate that way.
- Don't second guess the fermentation time, and don't be worried if the air lock is still perking after 48 hrs. If you let it go past 48 hrs, you will probably end up with somewhat flat, not-very-sweet soda.
- Please don't use regular beer bottles. Champagne bottles are much

stronger. 2l PET bottles work very well because you can squeeze them to see how carbonated they are, and relieve pressure if you're worried.

- Make sure you store the ginger ale in the fridge. This will help minimize any unwanted further fermentation.

- -

Jeff Benjamin

benji@hpfcla.fc.hp.com

Hewlett Packard Co.

Fort Collins, Colorado

"Midnight shakes the memory as a madman shakes a dead geranium."

- T.S. Eliot

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Date: Wed, 9 Feb 1994 13:00:06 EST5EDT

From: REGINAH@SOCIOLOGY.Lan.McGill.CA

Subject: Women and Beer

Just to add another 2 cents to the subject:

I'm sure most of you are basically nice people, but fact is women are easily intimidated from entering into predominantly male forums such as the wonderful world of brewing. If having one all-woman brewing event can give a bunch of women the confidence to join the larger brewing community, then that is a good thing. The gender barrier is only reinforced by all the remarks about wives and girlfriends potentially forbidding brewing because their kitchens will be messy. I am a wife; I brew. And I make my husband clean up his own messes. This is not a flame, it's just one woman acting as informant.

New subject: in #1346, Mark A. Fryling asks about the Goose Island Brewery in Chicago. Yes, it's good. Very good. It's one of the things I miss the most about Chicago. It tends a bit towards the yuppie side on weekend nights, but it's a great place to spend a Saturday afternoon. It's in a mall complex at 1800 North Clybourn. Check out the local artist-designed mini golf course while you're there. Happy drinking there, I'm envious!

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*****
*
* Regina Harrison                `A thing can be true and *
* Dept. of Anthropology         still be desparate      *
* McGill University             folly, Hazel.'          *
* Montreal, Quebec, Canada      --Fiver                *
* reginah@sociology.lan.mcgill.ca
*
*****
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Date: Wed, 09 Feb 1994 13:07:14 -0500 (EST)

From: /R=HERLVX/R=AM/U=KLIGERMAN/FFN=KLIGERMAN/@mr.rtpnc.epa.gov

**Subject: Queens of Beer**

I am forwarding this in response to the comments concerning the "Queen of Beer" competition made by some unenlightened individuals. I showed the comments to my wife, who is not only an excellent homebrewer, but had the good sense to marry an exceptional homebrewer and all around great guy %^). She gave me this post to pass on:

(From Lucy Adams): Oh dear! And I thought homebrewing was supposed to be fun. I have been brewing beer for over 10 years now. I have served as treasurer, V.P. and Pres. of my local homebrewing club. As a group, beer club members are enlightened and nonsexist in comparison to the rest of the world. I even married a fellow beer brewer (since he is typing this I need to mention that he is a really good brewer!). I assume that most women that brew share similar experiences and observations. Women are a minority in the brewing world; however, and it is always a kick to meet other women that share my hobby. This all women competition is a way to have fun and give women a chance to get to know one another. I doubt that beer brewing is a political statement. Most competitions are as much social events as technical and learning events. The political discrimination that concerns you implies exclusion from something that you want to be included in. Do you want to be "Queen of Beer"? Do you absolutely enter every contest that is announced? If not being able to enter the contest limited your career, restricted your civil rights, and implied that you are less of a person, then yes it would be sexist discrimination. In reality, it is a friendly competition and social activity for a special interest group of brewers.

Rich, lighten up (or in homebrewing terms, use more corn sugar or less flame unde the wort!). If this really bugs you, enter your beers under a female name (Regina might be nice!). If you win, then you can be "Queen of Beers"!

Transmitted by Andy Kligerman, the opinions above my not represent the opinions of myself, but they do!

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Date: Wed, 09 Feb 1994 10:34:48 -0500

From: WKODAMA@aba.com

**Subject: Beer, the Magazine**

>From #1346:

> Date: Tue, 8 Feb 1994 07:55:42 -0500

> From: paul.beard@gatekeeper.mis.tridom.com (Paul Beard)

> Subject: Beer, The Magazine

> The last page, "The Beer Baron," told the tale. Someone wrote  
(snip)

> I guess you can tell I won't be subscribing. I can't see the

> appeal of a magazine about drinking beer without at least

> touching on homebrewing, because once you examine the flavor

My take on "The Beer Baron" is that it's purely tongue-in-cheek.  
I kind of enjoyed the irreverence, actually. Also, I don't have  
the mag in front of me, but I'm pretty sure I remember reading  
one on-the-level article in there on homebrewing.

"I have no interest in or affiliation with "Beer the Magazine"  
blah blah blah..."

My \$.02

Wesman

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End of HOMEBREW Digest #1347, 02/11/94

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Date: Wed, 9 Feb 1994 13:50:50 -0500 (EST)

From: Gary Cote <gary@mv.MV.COM>

**Subject: Contamination**

I have a couple of questions.....

About 6 batches ago I had a mild infection problem which I traced to a infected racking tube. I would like to know what type of infection this is as some customers at the homebrew shop where I work part time have had the same problem. The primary fermentation went as planed and then I racked it to a secondary, After about 4 days it looked like somebody opened up my carboy and sprayed a light coat of white spray paint on top. I took a chance and kegged this to a 5 gal. keg. This still tasted good with a slight after taste. I had the same problem on the next 2 batches but these I bottled. After about 3 weeks in the bottle little white specks began to form inside the bottles just at the liquid line. These also tasted ok with a slight after taste.

Any ideas on what has formed in there???

Problem #2.....

The last 2 batches have been high gravity brews, # 1 was a dopplebock that started at a whopping 1.150, I know too high for a dopple but, oh well. Fermenting started out fine and went about 6 days real strong than stopped. I took a reading and was still at 1.050 . I then made a started of champagne yeast but no go.

I did another batch and split it in 2. I the dopple onto this brew and it fermented out to 1.025 so no loss there.

My second batch is a barley wine that started out at 1.110. I used a liquid british yeast (1098) this also stopped at 1.050 but with this one I put 2 champagne yeasts in with the start. After a week at 1.050 I made another champagne starter of about 8 cups. I put this in the carboy and after 6 days there was no movement in readings.

What can I be doing wrong??????

For batch # 1 I used a (1007) yeast.

Both of these were extract batches.

All of my grain batches have come out great so I don`t know what is going on.

Any help with this would be great.

Gary Cote

- - -

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Date: Wed, 09 Feb 94 10:20:13 -0800

From: tims@ssl.Berkeley.EDU

**Subject: where to get Cajun; has anyone tried Coleman?**

Hi Brewers,

Well, my next generation brewing system is nearly ready to go, but I haven't bought the burner for my 15.5 gallon keg-kettle. Has anyone ever tried using a Coleman two-burner campstove? I have one of these and thought I might try it before spending the bucks on the Cajun cooker.

Also, is there a cheap mail order source for the cajun cooker?

thanks,

Tim Sasseen  
tims@ssl.berkeley.edu

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Date: Wed, 09 Feb 1994 15:18:14 -0500 (EST)  
From: Doug Lukasik <LUKASIK\_D@sunybroome.edu>  
Subject: Dryhop Catastrophy

About a week and a half ago I made up a Liberty clone and put it in the primary fermenter. After six days it was ready to rack to the secondary and when I did this I added 1 1/2 oz of Cascade plugs in a hop bag for dry hopping. Having been informed earlier that they would float (I had only dry hopped using pellets in the past) I put a handfull of boiled marbles in the bag to weigh it down. Low and behold 2 hours later it was in the neck of the carboy, blocking the CO2 from escaping and bubbling beer out of the airlock.

Wellllll, I added a handful of nuts (boiled of course) to the bag and of course it sank again. 2 hours latter same problem. This time I added 3 large lag bolts (boiled of course) and it sank again. 2 hours later same old story... [at this point you can stop laughing - I am thinking of naming the brew "Nuts and Bolts Ale"]. Having decided that there was enough "hardware" in the brew at this point it became obvious that the only solution was to keep opening the airlock, sticking a large bread knife (cutting) in and squishing the CO2 out of the hops bag. After 3 days of this my wife was ready to kill me (she of course was required to do this while I was at work). In the interest of brewing harmony I opened it up last night and very painstakingly removed a large amount of the hops with a large pair of hemostats. The remianing hops is now staying at the bottom of the carboy.

I am praying that I did not contaminate/oxygenate the beer as it tasted great at racking time. Any suggestions as to how to keep this much hops down in the beer if I try it again? I am expecting the arrival of 48 oz of whole hops later this week and would really like to use some of them for dry hopping. The knife, by the way, was run under very hot water each time it was used in an attempt to sanitize it. Anyone know how much weight per oz is needed to keep whole hops from reaching the surface? Would I be better off ust dumping the hops in the carboy without the hops bag?

TIA,

Doug. <lukasik\_d@sunybroome.edu>

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Date: Wed, 09 Feb 94 15:48:41 EST

From: dong298599@aol.com

**Subject: all-grain to extract equation**

Does anyone have a method of converting the ingredients in an all-grain recipe to the equivalent using extracts? (i.e. 6# 2-Row Klages equals 3.5 lbs. extract syrup) I am aware that malt syrups will vary and there is an abundance of brands available.

I have progressed to the phase of dry and/or syrup extract with specialty grains, but seriously doubt I'll make the transition to all-grain because, well, the beer's just fine with my simpler methods. I would like to try to convert some of those award winning all-grain recipes to simpler extract brewing, though.

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Date: Wed, 09 Feb 94 15:05:40 CST  
From: "Mark MANVILLE" <Mark.Manville@ccmail.adp.wisc.edu>  
Subject: Re: Annoying low fills

Kelly Jones <k-jones@ee.utah.edu> writes in Wednesday's HBD:

There's a brewpub in Logan, Utah called Ebenezer's. When I was there, I ordered a pint of whatever. What the waitress brought was a glass which couldn't hold 13 oz on its best day, let alone 16 oz.

I said, "Excuse me, but I ordered a pint".  
She said, "That is our Pint".  
Seeing people around me drinking beer out of pint glasses, I said, "If this is a pint, then whats that he's drinking?"  
"Oh, that's our 'Super Guzzler' [or whatever] size!"  
"But this isn't even close to 16 oz!" I protested.  
"Well, we call it our 'Pint' size, but that doesn't mean its 16 oz", said she, clearly exasperated at my ignorance.  
Apparently, "Pint" is just a quaint name, like "Big Gulp" or "Super Guzzler", and not a defined unit of volumetric measure. Silly me.

- -----

I lived briefly in the UK in the late eighties, and while I was there a major piece of legislation was passed to standardized the size of a pint glass of beer. I assume you must have been there before '87 or so. Pubs even had to junk their old glasses and get ones that conformed to the standards. The legislation also included regulations on how far the beer could be from the lip of these glasses and still be legally called a pint (I hope I have all of this right -- can any UKers correct me?)

The British take their beer seriously, you see.

By the way, the Imperial pint is actually 19.6 fluid ounces (the American pint is 16), so you were even further from a "real" pint than you thought. If anyone brews according to a foreign recipe (on Edme kits, whatever) they should keep this in mind. Among other things, this means 5 Imperial gallons is really 6 U.S. gallons ...

Oh, by the way, let's not point out the sliver in our transatlantic friends' eyes while missing the beam in our own (or however that parable goes). Can you tell me that you've never been uncertain of what you'd get when you order a pitcher (or even a glass) here in the US?

Mark

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Date: Wed, 9 Feb 1994 21:32:15 -0600 (CST)  
From: SCHMIDT\_K@bj.palmer.edu  
Subject: Pint Glasses/Kegging

Greetings and salutations.

JC Ferguson writes:

>the you are not getting 16 oz of beer. Ever pour a 12oz bottle of beer in  
>one of those straight-sided 16oz glasses? It damn near fills it, maybe 1/2"  
>below the top of the glass. That is how lots and lots of pints are sold here  
>in this area. They charge you a price for 16oz and you are getting 12-13oz  
>of beer!! That last 1/2 inch of the glass is about 4 oz of beer!

I love to drink my beer from "pint" glasses, even at home. I was overjoyed to find some nice ones several years back. But I did notice that a 12 oz. bottle filled them up. Mr Ferguson's note intrigued me, so I just measured water into my glass. It holds 16oz. But drinking it is going to be tricky. There is a discernable "dome" of liquid at the top of the glass, and I doubt it could be picked up without spilling. He shouldn't feel bad, we get the same thing here in I.O.W.A (Idiots Out Wandering Around). Apparently, I have never seen a real 16 oz glass of beer. Are the glasses bigger in England, or do they fill them to the brim?

Also, Mark Bunster writes:

>The reconditioning keggin\_info was helpful. My partner is thinking of  
>shelling out \$200 for a complete kit. Fair/great/awful price?

My partner and I just shelled out \$150 for a keggung system which included a "used" 5 gal keg, new hoses, new fittings, new regulator, and a 4 lb CO2 tank. Our local brew supplier (whom we did \*not\* buy this from) said that was a good price. Now we are also looking for spare kegs. I understand that bottling organizations destroy their used kegs before discarding? Our wonderful liability system in action again?

The HBD is great. Most of you people are \*way\* into this. The chemistry is too much for me. My big problem? Finding the time to read it!! Keep up the good work!

Kurt Schmidt  
Davenport, IA

"You traded the Blues-mobile for a microphone?! I can see that."

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Date: 10 Feb 94 10:16:57 EST  
From: "Dan Z. Johnson" <75430.3532@CompuServe.COM>  
**Subject: Toxic, But Clean!**

Edward H Hinchcliffe-1 <hinch001@maroon.tc.umn.edu> writes:  
>>Leave the toxic stuff to the nerds; we will look after it for you.

How very good of you. Keep the lid screwed tight. The only infections I (or anyone else i know) have had in brewing is after dropping a racking tube in the toilet and screaming "Damn The Torpedos, I'm Bottling Anyway!". It isn't easy to infect beer. You have to work at it. A bleach solution should do ya' if you keep you equipment clean. Hot water will clean off most brew-related messes when they are fresh. And chlorine is bad enough for the old environment as is. Throw away the tyvek jumpsuits and have a homebrew.  
-Z

-----

Date: 10 Feb 94 10:16:51 EST

From: "Dan Z. Johnson" <75430.3532@CompuServe.COM>

**Subject: MaltMill motor**

msellman@vnet.IBM.COM asks about motorizing the maltMill from Jack Schmidling. Jack won't sell the mill motorized (for liability reasons, i think), but it can

be motorized. It just takes a bit of work to do it right. I talked to him about

it before i motorized my mill last fall:

First, don't drive it directly. If something gets caught in it (like you fingers) you are in deep doo-doo. Driving the mill by belts is much safer.

They

slip when overloaded, if not over tensioned. And it looks cool. Like Oliver Twist and Rube Goldberg are working in your brewery

Second (or "B"), don't try to run it much faster than hand-crank speed. Others may disagree on this, but I found that the higher the speed, the poorer the grind. Lots of flour and torn husks.

Third, devise a way to clamp the motor, mill and receiving bucket together. I built a cabinet that the whole thing fits in, all the parts locked down tight. It can be used inside without alot of dust all over the place. An old kitchen cabinet can be reworked for this.

That said, I used a 1725 rpm motor from a very old clothes dryer. With a 2" pulley on the motor I ran a belt to a mandrel with a 5" pulley and another 2" pulley mounted on the same shaft. A mandrel is a shaft set in two bearings where

you can mount a polishing wheel or multiple pulley wheels for speed control.

Another belt ran from the 2" to a 6" pulley mounted on the MaltMill.

Effective speed is about 125 rpm. The trick is: small pulley to big to reduce speed.

Try to mount the motor and mandrell with wing nuts or some other way to slide them back and forth a bit to tighten and loosed belt tension. Put an on-off switch right at the MaltMill for safety. Leave the safety screen jack puts in the hopper. It doesnt speed things up to remove it.

It sounds a bit involved but it is VERY worth it, especially if you are an all-grain brewer. I used to hate doing this with a Corona.

-Z

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Date: 10 Feb 94 10:17:01 EST  
From: "Dan Z. Johnson" <75430.3532@CompuServe.COM>  
**Subject: Smokin'Brews**

SCOTT LLDSC@utxdp.dp.utexas.edu writes  
>>It's as if everyone immediately assumes that all stoners care about  
is getting the rest of the world high. (well...)

It's a paranoid thing. You wouldn't understand.  
-Z

---

Date: Thu, 10 Feb 94 10:58:27 EST  
From: dan\_fox@ccmail.GSFC.NASA.GOV  
Subject: Strong beers at the Brick

Hello all!

Last night (2/9) I attended the annual Strong Beer Tasting at the Brickskellar in Washington DC. For those who don't know, the Brick is one of the foremost beer bars in the world, or at least the East Coast. >500 brands - one goes there to worship. They have a monthly series of tastings; January is Strong Beer.

On another list, I am in the habit of posting short, informal reviews of concerts I attend, and thought y'all might appreciate some of the same treatment here. I did write up a page or so to send to my private list of beer buddies.

Since this is the Homebrew Digest and not the Beer Enjoyer's Digest I thought I'd do it off line. If you want a copy, email me and I'll return one to you. I would also appreciate quick messages along the lines of "Post it, you fool!" or "Thanks for not wasting my bandwidth."

If I get a lot of "Post-It Notes" (sorry) I will do so. If there are more requests than I care to deal with I will also post it.

Dan Fox dan\_fox@ccmail.gsfc.nasa.gov

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Date: Thu, 10 Feb 94 12:17:22 EST  
From: Aaron Morris <SYSAM@ALBANY.ALBANY.EDU>  
Subject: **Commercial Cream Ales**

A big favorite in this area is Genny Cream Ale, which was also rated highly in the last Great American Brew Fest (or was it two festivals ago?). It's brewed by the Gennesee Brewing Company, Gennesee, N.Y.

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Date: Thu, 10 Feb 94 15:11:52 -0500

From: Pete Geib <plg@ll.mit.edu>

**Subject: Re: wort chiller use**

I posted a question about wort chiller use a few HBDs ago. I received several email responses and decided to forward them on (since this is what I like to see others do). I also talked to a friend in Seattle who works at a microbrewery. What I plan to do based on all of this is:

1. Continue to place the chiller in the wort 10 minutes before the end of the boil.
2. Turn on the cold water and turn off the fire and wait till it cools to below 65 or 70.
3. Remove the chiller and whirlpool the wort to create a cone of sediment.
4. Siphon the wort with a screen of some kind around the wand. If it clogs, I'll have my strainer ready and just pour the wort into the primary. HSA is not a concern since the wort is not hot.

Thanks to all who replied. I've posted a few of the replies. For those who were worried about how to make a chiller and what it's for, all I can say is that if your delaying your first batch because of this, DON'T. It's not THAT big of a deal. It just makes the process a little more convenient since you can cool the wort faster, and slightly reduce the chance of some bad guys getting in there. It may make better beer, but I think making a batch now is better than making a better batch next month:)

Replies from:

rick@adc.com (Rick Larson)

btalk@aol.com

Robert Jordan <JORDAN@ANLBEM.BIM.ANL.GOV>

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just siphon until you think you are sucking solids from the bottom. I typically lose 1/2 to 3/4 of a gallon (not all of this is liquid). But since i do full boils that typically yeild 5.5 gallons its not a big deal. my finishing hops always seem to sink. I usually agiate the kettle slightly (swirl actually) while the chiller is in there to improve cooling. this may be what sinks the hops.

Either way it's ok to suck up a little cold break. Good yeast food I think. Besides cold break will continue to precipitate out during the first 6 hours of primary.

you either leave it all behind racking to secondary or leave it behind racking to your bottling bucket.

---

to filter out the spent hops and break, wrap a copper (or SS) ChoreBoy around the end of your racking tube. This will prevent most of the "mush" from getting into your fermentor.

good luck,

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Pete-

I've used immersion style chiller for almost 2 years. Here's what works best for me: Sanitize as you do. Cover pot at flame off. Occasionally stir wort w/o lifting lid to increase heat transfer. once chilled (mine ends up ~70f depending on my patience) I remove chiller and whirlpool w/spoon for a minute or so, cover and let sit for 10-15 min. Siphon carefully.

This usually leaves a mound of sediment in the center of the pot bottom, but there is still some crap lingering in the last inch or two of wort.

I probably don't chill low enough to get a good cold break. It usually happens in my carboy primary. Large 'clots' form when I add cold water. ( i do partial boils) This stuff starts settling out right away.

I don't wort chill too low because I don't want to pitch yeast into too cold of an environment. My own paranoia perhaps ;)

My \$.02 wort , hope it helps. Play around to see what you like.

---

I have used an immersion wort chiller and like you haven't really experienced seeing the cold break settle out and fall to the bottom of the pot. I do just like you said. I put the wort chiller the last 10 min. or so of the boil to sterilize it and then turn off the heat, add my finishing hops and turn on the water to the chiller. I then pour the chilled wort into my fermentor through a strainer into enough previously boiled and chilled water to make five gallons. The strainer filters out most of the hops and I assume at least some of the cold break material. I then pitch the yeast and let that ferment for a couple of days, or until the fermentation has died down and has gone about "half way". So then I siphon the beer into a secondary fermentor (a 5 gallon carboy) and leave behind the yeasty foam head and whatever trub (hops, dead yeast, cold and hot break material) that has now had a chance to settle out. I then let it ferment out in the carboy, and so far all I've had on the bottom of that is a nice layer of yeast.

Just my \$0.02,

Oh yeah, someone left a post a few month back about cleaning copper chillers. They submerge the chiller in water, heat it up and add vinegar to the water. They weren't specific as to how much vinegar, probably a cup or two. The hot vinegar will then clean the chiller to a nice new shiny finish.

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Thanks for band width. Hope this helps others.  
BTW, This is a great forum for learning.

- - -

Peter L Geib @ MIT Lincoln Lab  
plg@ll.mit.edu

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Date: Thu, 10 Feb 94 15:32:45 EST  
From: "Glen A. Wagnecz, X6616" <wagnecz@PICA.ARMY.MIL>  
Subject: **Laaglander DME Starters**

Mark S. Woods <woodsman@genesis.mcs.com> writes:  
Subject: Using Laaglander in starters

>Now I've experienced the same problem using Wyeast Bavarian Wheat yeast.  
>Any comments on my whole miserable experience?

A data point: I made a starter w/ 1 pound of Laaglander light DME in a gallon of water, which I boiled down to 3/4 gallon and cooled to about 75 F. I pitched a pack of Wyeast 3056 (Bavarian Wheat) that I had started the day before (~20 hrs. old and puffed quite fat!) to this mix and capped with a lock. This was about 09:00 am. By 16:00 I had a krausen of about 1 1/2 inches in the one gallon container. I pitched this starter to 15 gallons of a 66/33 wheat/pale 6-row wort at 22:00 the next evening. By the next morning, All three of my five gallon fermenters were purring along with 2 of the 3 having some blowoff already (only 7 hours later!) In short, a better than average starter. In summation, no problems with the Laaglander DME.

I believe that if you get a good quick start from the liquid pack (as evidenced by being "puffed out" within a day), you'll do OK with your starter). Make a generous starter, a least one quart per 5 gallons of batch. It doesn't pay to skimp on starter volume, besides it only costs a little more, is about the same amount of work, and can help prevent infections!

The only problem I really had was breaking the damned inner bubble in the lq. pack - I finally put it on the floor and carefully stepped on it!

Glen

P.S. George Tempel, I know you're out there. I haven't forgot your email message to me Re: good wheat recipes, I just need a little more time to proof this one. I post it in a couple of weeks after I've got it bottled/aged/rigorously tested by the "BOARD" (Board of Accomplished Research Drinkers, my "test pilots").

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Date: Thu, 10 Feb 94 15:45:32 EST  
From: "Glen A. Wagnecz, X6616" <wagnecz@PICA.ARMY.MIL>  
Subject: HOPTECH

Just some good comments regarding my recent purchase of fresh hops from Mark Garetz. I picked an assortment of 93 whole hops from hoptech and was quite pleased with my order. Up until now, I've been using that pelletized crap from last year. What a difference right from the start when you crack open an oxygen barrier bag of fresh whole hops (read: intense aroma). I can't wait to taste this latest batch, I'm sure the difference will be just as great!

Mark appears to fairly customer orientated, as he personally called after the order arrived to tell me that the tettnanger should have been labeled as 5.5% and not 11%.AA. Contrast that with BreTek, who couldn't send me the right yeast after two tries and several phone calls...

The only problem I have is storing these hops, I could only cram about 2 oz's in a coffee cup sized jar...

Glen

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Date: Thu, 10 Feb 1994 13:57:56 -0800  
From: glent@falstaff.cache.tek.com (Glen Tinseth)  
Subject: Acidifying soft sparge water

In HBDs 1345 and 1346, Ed O' (edo@marcam.com) and Ron Hart (hart@axon.rutgers.edu) discussed how much conc. lactic acid to add to *\*very\** soft sparge water. This is a common thread over the years on the HBD and according to my information the correct answer is *\*NONE\**. That's right, don't add any acid to very soft (ie low concentrations of everything) brewing H2O.

The buffer system found naturally in malted barley is more than adequate to achieve the proper pH during the mash and sparge when using very soft water. The *\*only\** time sparge or mash water should be acidified is if the malt is not able to establish the right pH range during the mash/sparge. This usually occurs when your brewing water is hard and alkaline.

I have soft well water and have never had my pH above 5.7 at any time during the mash or sparge. I typically add small amts of CaSO4 (50-75 ppm) or nothing at all to my brewing water.

The important thing to pay attention to is *\*not\** the pH of your water, it is the interaction of the pH and the ionic content of the water that is the key.

As I said at the beginning, this is all based on my background in brewing and chemistry and is not written in stone. Feel free to let fly and straighten me out if you think I screwed up.

Cheers,

Glenn

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Date: Thu, 10 Feb 1994 16:57:39 -0800 (PST)

From: Eric Wade <ericwade@CLASS.ORG>

**Subject: Hop Source address**

Does anyone have an address or phone number for the Hop Source? Or Glenn Tinseth's e-mail address.

Eric

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Date: Thu, 10 Feb 94 21:22:08 CST  
From: Kurt Eaton <ZU02357@UABDPO.DPO.UAB.EDU>  
Subject: Filtering while racking...

Hey,

I've just started my first batch of homebrew last weekend, and I wanted to ask a question before I screw something up. I'm using a hopped beginner's kit,

American Lager, and have had very active fermentation in my carboy since begin  
ning (4 days). However, I've noticed a fair amount of sediment flowing around which is, I'm sure, yeast, but may also contain some residue from my aroma hops

and Irish Moss since I (ghasp!) didn't filter or screen when transferring from the boiling pot into my carboy.

I'm wondering if any subsequent oxidation that could be caused if I filtered

while racking into another carboy for secondary fermentation would negatively affect the brew in any way. I've read not to splash it around while racking, s

o I'm sort of hesitant to filter it unless someone knows that it won't hurt any

thing. I'd hate to end up with a beer with "texture" <g>. Thanks...

Kurt

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Date: Thu, 10 Feb 1994 22:02:51 -0500 (EST)

From: COCKERHAM\_SANDRA\_L@Lilly.com

Subject: Women only competitions/Laaglander

I have also been pondering the thought of "Women only Competitions".. I don't know whether to be glad that we are recognized as people who brew beer or to be honked off because we get "separate but equal" status. Since one of our fine posters blasted me for being a "shrill feminazi bitch" last year for my views, I hesitate to wonder any further..... I just want to bring forth a challenge. Guys, get your wives, girlfriends, SO's, to help you brew (IF they \*like\* beer). Two heads are better than one for creativity. Women, if you are out there.... continue to brew. In olden days, the wife was the brewer. There is a precedent for women brewers! I have noticed time and time again in Zymurgy the husband and wife winning teams. I have had the acquaintance of many fine brewers who are men, but I look forward to the day when HBD is an equal mix. Not because the guys don't have equally great ideas, but because the women are starting to learn about brewing and the Internet. Off my soap box on that one.

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To the issue of Laaglander DME. I have seen numerous posts blasting it because of the high final gravity. I for one, (and maybe the only one!), have been excited by this information! I have recently started all-grain brewing, but with my schedule don't always have the time to plan for it. Going up to my favorite homebrew shop to grind grain isn't always convenient. The flip side is that extract brews are often thin, lacking in body. It only seems reasonable

that the use of Laaglander DME with its unfermentables would help extract brewers end up with a final product with more body (ie. "mouthfeel"). My future

plans include using Laaglander along with a more fermentable brand of DME (Breiss, M&F, or your favorite canned extract) to achieve a beer with "body".

\*\*\*\*\*

Good luck and good beer!!!!

Sandy C.

From: COCKERHAM SANDRA L

(MCVAX0::RX31852)

To: VMS MAIL ADDRESSEE

(IN::"homebrew@hpfcmi.fc.hp.com")

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Date: Thu, 10 Feb 94 11:15:47 -0800

From: raudins@elan2.coryphaeus.com (Glenn Raudins)

**Subject: CP Fillers**

I would like to know people's opinions of various **COMMERCIALY** available Counter Pressure Bottle fillers. I believe Dr. Fix has in the past recommended Defalco's. Are they still around and selling this? I am not looking for alternatives to buying one, to save bandwidth. I am simply looking for opinions on CP fillers from people who have used them and which ones they prefer. (This may be a good addition to the kegging FAQ when one appears.) I will gladly post a summary of responses if people wish to send their opinions via e-mail

Glenn Raudins (raudins@Elan2.coryphaeus.com) No wasteful sig.

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Date: Fri, 11 Feb 1994 05:56:19 -0800 (PST)

From: tlyons@netcom.com (Tom Lyons)

**Subject: re: flame to all**

"Phillip Seitz" <p00644@psilink.com> writes:

>I can say that there is a point at which free and open  
>discussion degenerates into useless noise. We've just about hit that  
>level if you ask me.

Really? Well, I can understand your being pissed off that your friend was insulted by a piece of email he received, I guess, but I think your message flaming all of us because of it was as close to "useless noise" as anything I've seen on the digest.

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Date: Fri, 11 Feb 94 8:18:07 CST  
From: Dan Ferstenou <dan@admin.stkate.edu>  
**Subject: Robertson Book**

In the early 1980's I got a book called 'The Connoisseur's Guide to Beer' by John Robertson. I really liked this book. It was very informative and Robertson's tastes seemed to be close to my own. Unfortunately this book has gotten out of date as a large number of the breweries in the book have had major changes during the past decade.

Has anyone seen an updated version of this book or whether Robertson continued writing beer books? I have been having a difficult time finding any decent beer books in the Twin Cities. Despite the excitement in microbrewing, there seems to be less books available than there were in the past.

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FROM: Daniel Ferstenou  
College of St. Catherine  
St. Paul, MN

dan@admin.stkate.edu  
612-690-6404

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Date: Fri, 11 Feb 1994 09:39:22 -0500  
From: gwk@world.std.com (Greg Kushmerek)  
Subject: The sex gap in homebrewing?

Whatever reasons people use to justify having a women-only beer competition, gender balance is a poor one. I've judged beers before, and I've entered (never won anything). I seemed to have missed the line that said "SEX (M/F) \_\_\_\_\_" on the entry forms.

Moreover, I never was able to tell the difference between beer brewed by women and beer brewed by men. Furthermore, I've never been to a homebrew club meeting or a supply store that charged more to women or restricted women from access to the same resources available to men.

In other words, I can't see a damned thing in policy or practice that discourages women from joining in the activities/deals/clubs open to men. Therefore, when an event becomes closed to a group of people based on their sex I see this as sexist in its own right. This would not be sexist if it existed to right injustice, but there are no injustices already present in the homebrewing world.

Perhaps a better reason for having this event is to boost female brewers' egos. If a number of women enter competitions now and don't do well, then cutting off a significant percentage of the brewing population gives them less competition. Winning something becomes more likely. If this kind of artificial victory helps some woman feel more confident in entering another competition (open to all), then what's the harm done? Maybe I should come up with some set of standards that makes me more likely to win through a restricted competition?

Let's call a spade a spade. There are no wrongs to right on the field of brewing/competition access for women. This is an event that sets up an uneven playing field; any respect earned from a victory in this event cannot translate over to a wider audience. True victory comes from competing with your peers, many of whom are men in this hobby (by fact not design).

- --gk

Greg Kushmerek  
gwk@world.std.com

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Date: Fri, 11 Feb 1994 08:16:25 -0700  
From: Jason Goldman <jason@bluestar.cnd.hp.com>  
Subject: Competition announcement

Fort Collins, Colorado's homebrew club,  
the Mash Tongues is announcing...

The Fourth Annual March Mashfest Homebrew Competition.

This is an AHA sanctioned competition. The deadline for entries is  
March 1. Rather than clog the digest with all the details, please  
email me for a postscript version of the entry materials or paper  
copies.

Jason Goldman  
President,  
Mash Tongues Homebrew Club  
jason@bluestar.cnd.hp.com

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Date: 11 Feb 1994 09:14:00 -0600 (CST)  
From: "Michael D. Hansen (708) 938-3184" <HANSEN.MICHAEL@igate.abbott.com>  
**Subject: wheat beers**

Hi Gang,

Can anybody tell me what the fundamental difference is between a wheat beer, a weissbier, and a weizenbier? Anybody got a good recipe for a dunkelweizen (extract or mash-extract)?

TIA and brew on my friends!  
Mike (HANSENMD@RANDB.ABBOTT.COM)

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Date: Fri, 11 Feb 1994 08:13:08 -0700

From: Jim Doyle <jgdoyle@uci.edu>

**Subject: re:discounts at Fullerton**

I seem to have lost the contact name and number regarding the fullerton hoffbrau beerfest discounts for homebrewers...can somebody please enlighten me?

Thanks...

jgdoyle@uci.edu

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Date: Fri, 11 Feb 1994 08:21:52 CST

From: <AMBLAD@cei.com>

Subject: **Geeesh!**

Is anyone ever going to discuss homebrewing/beer-related issues on this digest? I read this thing for advice on brewing. It seems like very few articles nowadays are about this subject. There are plenty of knowledgeable brewers out there. Share your brewing expertise, please!

Steve Amblad  
amblad@cei.com

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Date: Fri, 11 Feb 1994 09:14:56 -0700 (MST)  
From: Mark\_Worwetz@Novell.COM (Mark Worwetz)  
**Subject: Spaten Recipe**

Greetings from Zion!

I have just recently been introduced to the Spaten family of beer (thanks to our enlightened state liquor commission!), and I have found a true love for the Spaten Optimator. This beer is fairly dark, very malty without being too heavy, and produces a nice little buzz. Unfortunately, at \$2.50 a pint it also dents my wallet a bit too! My question is: Does anyone have an EXTRACT based recipe for this beer? I think I can get it close, but would appreciate the knowledge of the HBD. Private replies preferred.

Mark Worwetz  
Mark\_Worwetz@Novell.COM

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Date: 11 Feb 94 11:57 EST

From: rosentha@oasys.dt.navy.mil (Rich Rosenthal)

Subject: EKV28SCALDISSANTICLAUSPECHEUR 3619 ?'s

I like my beers STRONG! Everything in excess. Three of the strongest beers i've been able to find, enjoy immensely and still be intrigued by are EKV 28 malt liquor, Scaldis and santiclaus, but what's in them? EKV 28 is the chocolateyest of the three, from Germany and 28 proof. Scaldis is the nuttyest, from Belgium where it's called BUSH and the lable saz its triple malted and hopped three times. Santiclaus is the maltiest and has the reputation of being the strongest beer available, but only brewed one day a year in Switzerland. Pecheur 3619 is the aphrodisiac beer from France. It saz it has ginger, cinnamon, Kola, ginseng, cooriander Etc.

My questions are: For EKV 28 what kind of German malt can anyone taste in there? Or does anyone know whats-in-there? Suggestions on hops or GFerman malt liquor capable yeast strains would also be appreciated.

For Scaldis do they mean they use three different kinds of Belgian malts? Which of the Belgians might give it the chocolate taste? Biscuit? Special B? Does hopped three times mean boil, aromatic, and finish or three different strains of hops? Any good yeast ideas other than cultered strains right from the bush bottles?>

For Santiclaus? Any ideas on reproducing this brew?

Pecheur 3619? A typical spice beer receipe will work with all pale malts, but what kind of hops is in there?

What other strong beers do any of you out there think i would like? I tried a strong German bock in an all black non-see-through bottle that was supposed to be as strong as the others mentioned but it didn't taste that strong

HELP I WANT TO BREW THESE BEERS!x9

PS Is the Rich Childers from San Fran Ca the Rich i went to Lehigh Universiry with? Respond Rich

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Date: Fri, 11 Feb 94 10:26:54 -0700  
From: ezimmerm@master.uwyo.edu (Eugene Zimmerman)  
Subject: Fuggles, Saaz

I have the "Beer Hunter" series on video (thanks to my sweet wife ;) and MJ says something like this:

F + sm(UGGLE) + S --- get it? Just the paren part of smuggle is said.  
sort of like a pictogram.

pi(ZZA) + pi(ZZA) --- ZAAZ is Chech, it has the German sounding Z which is  
is like a 'TS' The first ZZA has a longer A sound...

Too bad the HBD doesn't include sounds. Hey, perhaps someone could  
create a digitized pronunciation of these words and put them at sierra!

Gene in Laramie

ezimmerm@uwyo.edu

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Date: Fri, 11 Feb 94 10:29:14 MST  
From: Earle M. Williams <earlew@drc.usbm.gov>  
Subject: Queen of Beer / Cream Stout

I can see a major flame war \*brewing\* over whether or not the Queen of Beers competition is sexist. I'm sure my comments won't necessarily keep the peace, but here goes:

To suggest that the competition is not sexist is to hide your head in the sand. An event that excludes individuals based on gender is sexist discrimination. Sure, you can put an innocuous (sp) sounding label on it, such as 'social event', but that's like calling beer a sparkling beverage derived from malted barley.

Some people argue that the Queen of Beers competition is a GOOD THING, not something evil. I agree. I'm encouraging my wife to go solo and brew her own batch for the competition. Do I feel excluded? Hardly. But I think it's preposterous to belittle others' concerns over the exclusionary nature of the competition. Particularly annoying is the attitude that if you think it's sexist you're a woman-hating fascist neanderthal. Rather than assuming the guise of a politically correct attack dog, why not just look em in the eye (figuratively) and say 'Yeah, it's sexist. So what?' That much truth might be too uncomfortable for some...  
Flames to farleft.liberal.I\_know\_what's\_best\_for\_you.

For those still reading, I'm wondering how to brew a cream stout. The vision of perfection I want to emulate is Watney's Cream Stout. Anyone have any recipe suggestions?

TIA,  
Earle

-  
Earle M. Williams  
U.S. Bureau of Mines  
Denver, Colorado USA  
(Internet) earlew@drc.usbm.gov

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Date: Fri, 11 Feb 94 13:28 CST

From: korz@iepubj.att.com

**Subject: lined oak/saaz/decoction mashing**

Jack writes:

> Perhaps the real answer is even simpler. It has been my understanding that  
> barrels used for beer were coated with tar to prevent evaporation. If this

I believe that was "pitch" which although is related to tar somehow (according to Websters), I don't think we would want to encourage anyone to try putting roofing tar in their beer! I believe that modern "lined" barrels are lined with parafin, which don't think would impart a flavor to the beer.

\*\*\*\*\*

Bob writes:

>How do you say SAAZ. soft as in SOT or harder like in SAT?

>How about FUGGLES . is it like the u in RUG, or u in USE?

I too, am unsure about FUGGLES, I use a "u" as in RUG, but SAAZ is pronounced: ZOTS (rhymes with POTS).

\*\*\*\*\*

James writes:

>I would like a pointer to a good source of information on decoction mashing.

"Brewing Lager Beer" by Greg Noonan, but there is a synopsis in the All-Grain special issue of Zymurgy and there may be some info in Eric Warner's "German Wheat" (it's on my pile of books to read, but I haven't gotten to it yet).

>Some questions I have about the process: Does it produce different flavors

>that `temperature controlled' mashing?

I've read yes, but I haven't tried batches side-by-side, personally.

>Should I separate the grain from the liquid before boiling?

Yes, but you boil the grains and leave the liquid in the mash tun. This is true except for the final decoction (the one that gets you to mash-out temps), according to Noonan, who says you should use the thinnest part of the mash (just the liquid) for the final decoction.

>If not, then won't that extract lots of tannins?

Darryl Richman has proposed the theory that the pH of the decoction (the part of the mash that you removed and boiled) is what keeps the tannins from being extracted. I must agree -- I've made some recent changes to my methods that have resulted in getting rid of a pesky astringency problem I was having and the solution was getting the pH down to the low 5's.

>Also, won't boiling a fraction of the mash kill off the enzymes in that

>portion of the mash? Does that matter?

Yes, but there's very little there -- most of them are in the liquid.

Al.

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End of HOMEBREW Digest #1348, 02/12/94  
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Date: Fri, 11 Feb 94 12:14:32 -0800  
From: "Stephen Hansen" <hansen@gloworm.Stanford.EDU>  
Subject: Re: Suggestions for counter-flow wort chiller

In HBD 1346 Rich Lenihan <Rich\_Lenihan@firstclass.wellfleet.com> writes:  
> For various reasons, I've decided to build a counter-flow wort  
> chiller. I have a couple of questions. First, what diameter of copper  
> tubing should I use - 1/4" ID or 3/8" ID? It seems to me that the 1/4"  
> ID tubing would be more efficient re: heat transfer but I'm concerned  
> about the possibility of the tubing becoming partly or completely  
> clogged with break material. The 3/8" ID tubing is a little more  
> expensive but less likely to clog. Also, while I could slow down the  
> wort flow through the wider tubing I would be hard pressed to speed it  
> up through the narrower tubing. Are there other factors I should  
> consider? I'm planning to use a total length of 15-20 ft.

I posted a message a few months back (HBD 1260) about the CF chiller I made. I bought a box of 50' of 3/8" OD (1/4" ID) soft copper tubing. I used 30 feet when making the chiller although I could have probably have gotten away with less than 30 feet as I get the wort from about 200F to 70F with a very low water flow rate. I used some of the remainder to make an aerating wand and a siphon cane. The smaller diameter does mean that it takes 15 to 25 minutes to drain 5 gallons of wort through the thing. I don't mind as I can use the time to get the yeast ready and clean up the mess I've made in the kitchen. A larger diameter would drain faster but would require more water. Also a 3/4" diameter hose is a lot cheaper than the 1" hose you'd need with the larger pipe.

I avoid the clogging problem by siphoning from the boiling kettle into a 6 gallon food-grade plastic bucket that has a tap at its base. I use the copper cane with a copper scrubber and mesh bag on its submerged end to filter the hot break and hops from the wort.

The bucket of hot wort is taken to the garage and placed on top of the washing machine. The CF chiller sits on a stool just below it and the carboy sits on the floor. I use some 3/8" ID plastic tubing to connect all this and then just open the tap and watch it work. The wort is chilled, aerated, and transferred to the carboy all in one step.

>  
> Second, I haven't decided what kind of fittings I'll use to seal the  
> H2O input and output. I'm looking for something that is cheap, simple  
> and leak-proof. Any suggestions welcome.

I used two garden hose Y adapters, the yellow plastic kind with ball valve shutoffs on the arms of the Y. If they leak you can fill the gap with epoxy (silicon calking won't hold up to the pressure). On mine, one end leaks a little and the other doesn't, I don't worry about it.

>  
> Third, at some point in the future I plan to connect the wort input  
> side of the chiller to an outlet near the bottom of my boiler to

> acheive my ultimate goal - a closed brewing system. I figure threaded  
> fittings at both sides with some kind of hose connecting the two. My  
> question is, what kind of hose should I use that would be easy to  
> sanitize and resistant to high temps? If there's a better way of  
> acheiving this end, I'd love to hear it.

If I ever get my half barrel converted to a boiling kettle I may need  
to deal with this. With my present setup (mash and boil in the  
kitchen, cool, pitch, and ferment in the garage) it is easier and more  
convenient to siphon the hot wort off the break and into an easy to  
carry bucket. As always, YMMV.

Stephen Hansen

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=====
Stephen E. Hansen - hansen@sierra.Stanford.EDU | "The church is near,
Electrical Engineering Computer Facility      | but the road is icy.
Applied Electronics Laboratory, Room 218      | The bar is far away,
Stanford University, Stanford, CA 94305-4055 | but I will walk
carefully."
Phone: +1-415-723-1058 Fax: +1-415-723-1294 | -- Russian Proverb
=====
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Date: Fri, 11 Feb 94 12:18:19 -0800  
From: "Stephen Hansen" <hansen@gloworm.Stanford.EDU>  
Subject: Collection About Counter-Flow Chillers

I have extracted most of the articles about counter-flow wort chillers from the HBD going back to 1989. They have been placed into the file counterflow.Z in the /pub/homebrew/docs directory on the Sierra archives.

Listserver users should use the "get homebrew counterflow" command.

Stephen Hansen

```
-----  
Stephen E. Hansen - hansen@sierra.Stanford.EDU | "The church is near,  
Electrical Engineering Computer Facility      | but the road is icy.  
Applied Electronics Laboratory, Room 218      | The bar is far away,  
Stanford University, Stanford, CA 94305-4055 | but I will walk  
carefully."  
Phone: +1-415-723-1058   Fax: +1-415-723-1294 |           -- Russian Proverb  
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Date: Fri, 11 Feb 94 15:47:41 EST  
From: Spencer.W.Thomas@med.umich.edu  
Subject: Need help priming with wort...

Ok, so I made a couple of errors.

Some of you noted that you surely want more than 1 volume of CO2 for carbonation. Yup. However, some of that CO2 is already dissolved in the beer as it comes out of the fermenter. At 60F, approximately .9 volumes of CO2 are already dissolved in a saturated solution. Thus, producing 1 more volume from priming will give you almost 2 volumes, the "usual" carbonation level.

The more egregious error was in my statement:

> With dry malt extract, at 40pt-gal/lb, you'd add about the same.

I forgot that you'll only get 75% attenuation. So you want to add more like 5-6 oz DME (4oz / .75 = 4 oz \* (1 + 1/3) = 5.33). Same applies to adding gyle. (I.e., add 1/3 more than the simple calculation tells you.)

If you krauesen with actively fermenting wort (or is it beer by then?) then it's a bit more complex: to get fermentable sugars left in the krauesen, take the OG-1, multiply by .25 (to get the presumed unfermentable content) subtract from the SG-1 of the krauesen at the time of addition to get remaining fermentable extract.

An example

OG = 1.040

SG = 1.030 at time of krauesening

UG = (OG-1)\*.25 = .040\*.25 = .010

SG-1-UG = .020

.020 / .002 = 10

Thus, you want to dilute the krauesen 10:1. For a final quantity of 5 gallons, add 1/2 gallon of krauesen.

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Date: Fri, 11 Feb 1994 18:56:57 -0800 (PST)

From: Domenick Venezia <venezia@ZGI.COM>

**Subject: Protein and iso-humulone analysis.**

Speaking of 2-dimensional protein electrophoresis ... I have enlisted the help of a fellow brewer here at ZGI and we are considering running a number of 2-dimensional protein electrophoresis tests on a number of quality beers. This test first separates the proteins (peptides) along the first dimension by electric charge then along the second dimension by molecular weight. What we are hoping to generate is a series of protein signatures of individual beers and perhaps cluster such signatures into styles. For example, there may be an "English Bitters" protein signature that typifies the style. Likewise for Pilsners and other styles.

Recent posts have described an optical assay for iso-humulone. Has anyone out there actually tried this? We are also thinking of a time course study of beer conditioning and iso-humulone concentrations. I have noticed that often my fully fermented pre-bottled wort is excellent, but after a week of bottle conditioning it is almost undrinkably harsh, then sometime during the 3rd week of conditioning the beer-fairy visits and blesses all my bottles and the brew is wonderful again. An assay for a single bittering component may not tell us much, but it might.

Light bulb. Some of you may remember a rather ridiculous post about the shape of Rager's hop utilization curve which has also been an interest of mine. What about taking wort samples every 5 minutes over the course of a 2 hour boil and assaying for iso-humulone? Now the numeric values of %utilization would only be as good as the %AA rating supplied with the hops so they would be suspect, but the curve shape would be quite valid.

Look out, I'm rambling and free-associating. Maybe Mark Garetz of HopTech could contribute a post as to the reliability of the %AA ratings we get from retailers, and who and how they come up with these numbers.

If anyone has any suggestions on these ideas or experience with either of these techniques I want to hear from you.

Domenick Venezia  
ZymoGenetics, Inc.  
Seattle, WA  
venezia@zgi.com

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Date: Fri, 11 Feb 1994 23:43:09 -0800 (PST)

From: Domenick Venezia <venezia@ZGI.COM>

**Subject:**

cancel article 02112039.18836

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Date: Fri, 11 Feb 1994 23:43:59 -0500  
From: jeclark@bullwinkle.ucdavis.edu (James Clark)  
Subject: women brewing, flame, all grain question

i haven't been able to read the last few issues of the digest, so i don't know what the background discussion to the women's brewing contest is, but here's my cents:

the guys who are griping about it are using reverse political correctness, if you ask me: they are being so ultra-p.c. about equality that they get mad when they feel they have been left out. the problem is that men and women aren't treated equally, so it's useless to complain about the whole issue.

as for me, i see it more as an inclusion than an exclusion. the world of homebrewing is definitely male dominated at the moment, and this seems to be a good way to get more women interested. i hope the contest goes well.

flame:

Phillip Seitz got mad at the entire digest because one person made his belgian friend leave the digest. actually, i contributed to the "pot in beer" discussion, so i deserve the flame: that discussion was pointless, immature, and i apologize for it. however, to criticize the whole digest is even more immature. what do you expect, mr. seitz? don't you think that with the amount of people on this digest it is inevitable that once in a while someone might write in something that offends someone else? maybe if your belgian friend had felt that he would be able to learn something from this digest and not just help out all us lowly novices he would have been more likely to overlook the offense, wade through the crap that gets posted here (including this post), and read the stuff that really counts. as i stated before, i accept the flame, but i think mr. seitz owes the rest of the digest an apology.

lastly, i just read through papazian's section on all grain brewing for the second time and i am still thoroughly confused. does anyone know of some literature on this subject that covers the process step-by-step (i can't figure when to do what from charlie's book because he skips around so much).

thanks in advance.

-james clark  
(jeclark@ucdavis.edu)

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Date: 12 Feb 94 12:29:52 EST  
From: "PAUL E. RYBAK" <76510.150@CompuServe.COM>  
Subject: priming, hop question

Hi! I'm new to the forum and hope that I use it correctly.  
Question:If I use malt extract to prime what quantity do I use to prime  
5 gallons?  
Also, are whole hop plugs used oz/oz as hop plugs?  
Thanks.

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Date: Fri, 11 Feb 94 10:17:02 MST

From: npyle@n33.stortek.com

Subject: pH/Threading/Decoction

Larry Meyer (and others) mention that pH is temperature sensitive (several posts ago I mentioned that it is not - a bad assumption on my part). The good news for me is that I pull off a teaspoon or less of liquid (from the mash) and drop it onto a cold plate for checking the pH. This is pretty sure to drop its temperature to very near room temperature, and this is guaranteed to be at least as accurate as comparing the color to a reference. I guess my original assumption wasn't so bad after all, i.e. I lucked out.

\*\*

Spencer asks that we keep our messages short (a noble request) and to a single point (Whoa! Hold on to your horse, there pardner!). I don't think you'll get a very positive response to your asking everyone to change the way they post, just so your software will work better.

S>(Now, to climb into my asbestos suit....)

No flame here, but I'm looking for my matches...

\*\*

James Gallagher asks about decoction mashing:

>Some questions I have about the process: Does it produce different flavors  
>that 'temperature controlled' mashing? Should I separate the grain from the

Decoctions are supposed to really bring out the malt flavors; much better than any type of infusion, step, etc.

>liquid before boiling? If not, then won't that extract lots of tannings?

The low pH will prevent tannin extraction.

>Also, won't boiling a fraction of the mash kill off the enzymes in that  
>portion of the mash? Does that matter?

That fraction of the mash needs to be held at conversion temperatures long enough for it to convert, \*before\* it is boiled. Also, one of the main points to decoction mashing is to burst starch particles at these elevated temperatures, so that they can in turn be converted to sugar by enzymes in the main mash. Of course, I should shut up and let the decoction experts take over. I don't think I committed any blasphemy yet...

Norm

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Date: 12 Feb 94 11:37:30 EST  
From: Kit Anderson <72217.2600@CompuServe.COM>

**Subject: Autolysis**

I have a question on autolysis. We are told to rack to secondary to eliminate the possibility of cannibalism. But there is yeast sediment in secondary and after bottling. Why aren't we concerned about autolysis there? What characteristics does it add to beer?

On another note, does anybody else have trouble finding enough adjectives when judging? I am sick of "nice, lovely, and wonderful". I recently got a score sheet back that used "orgasmic". That opens up a whole realm of possibilities for similes.

-Kit Anderson <72217.2600@compuserve.com>  
"What a wonderful world it was once when all the beer  
was not made in Minneapolis, Milwaukee, or St. Louis."

-Norman Maclean.  
A River Runs Through It

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Date: Sat, 12 Feb 1994 11:05:35 -0800 (PST)

From: Domenick Venezia <venezia@ZGI.COM>

**Subject: Flame on Stupid Stuff**

GOOD GRIEF!! A lot of this stuff is stupid. The recent posts from persons torqued off and whining about a women-only competition says much about the mental health of the whiners. No one is threatening your gonads. LIGHTEN UP! HAVE FUN! DISCUSS BEER! Frankly I am all for anything that brings more women into brewing. Maybe I'll meet some.

The recent thread on "special hops" was ridiculous and naive. THE STUFF IS ILLEGAL! And, obviously, IT MAKES YOU STUPID!! Big brother IS out there, so keep your mouths shut in public and please take your discussion into the private arena.

Now, after flaming the whiners and the stoners, I'd like to thank everyone who actually contributes or who asks for help, and especially the knowledgeable among us who have stuck in there despite the drivel.

Domenick Venezia  
ZymoGenetics, Inc.  
Seattle, WA  
venezia@zgi.com

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Date: Sat, 12 Feb 94 14:30:30 EST  
From: ulick@bizet.helios.nd.edu (Ulick Stafford)  
Subject: Questions

I am going to be in Nashville next week and Vancouver at the end of the month. Brewpubs? I intend to brew a Belgian white in the next few weeks and was going to use 45% wheat (flakes probably), 5% oats, and 50% malt. I have Belgian Pilsener, but would I be better off with American 6-row? Does anyone know a good source for the complicated Hoegarden mashing schedule?

(I am curious as to why many people are criticizing the woman homebrewer contest. I don't recall any criticism of the long promoted Grateful Dead homebrew contest. These events should be viewed as fun, social events - about the only good use for Homebrew Contests IMHO. Restricted entry contests are hardly new - AHA Club only contests are much worse, if you ask me).

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'Heineken!?! ... F#\$% that s@&* ... Pabst Blue Ribbon!'	Ulick Stafford, Dept of Chem. Eng.   Notre Dame IN 46556   ulick@darwin.cc.nd.edu
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Date: Sat, 12 Feb 94 15:55:58

From: Christopher Alan Strickland <beach!chris@cocoa12.ksc.nasa.gov>

**Subject: Stronger Recipe**

I made a batch of beer that I love:

3.3 lbs Northwestern Malt Extract

1 lb Dry Malt Extract

7.5 Hal N. Brewer Hops (60 min boil)

5.0 Styrian Golding Hops (2 min boil , 10 min steep)

This only provide an OG of 1.031 and I'd like to make it higher without changing the taste. Any ideas on how to up the OG, and keep the nice hops taste this had.

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Date: Sat, 12 Feb 94 15:04:17 CST  
From: shaw@visar.wustl.edu (Andrey Shaw)  
Subject: Two general questions

I've got two simple questions.

1. What is corn sugar and why is it used for carbonation? Why can't sucrose be used? Is it fructose? I am tired of driving to my homebrew store just to get it.
2. What is so special about the 70 degrees for pitching? What I have been doing is letting the wort cool overnight and then pitching in the morning. Is there something serious wrong with this procedure? I can't for the life of me see the problem, especially if I am using starter yeast.

Thanks.

andrey shaw

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Date: Sat, 12 Feb 1994 12:57:00 GMT  
From: BILL.FUHRMANN@tstation.mn.org (BILL FUHRMANN)  
**Subject: restricted competitions**

Restricting a competition based on gender is just one of many ways to restrict things, no better or worse than any other. Are there any other restricted competitions out there?

If the idea is to get more women into competition (they really should have no disadvantage in an open one), maybe the organizers should consider working on getting novices of all types into it.

Nationally, Autocrossing/Solo I (parking lot racing) has special classes for women. Some of the women can beat most men in their class. Our local club does not have the ladies classes, but we set up a novice/semi-interested/weird car class that anyone may compete in until they walk off with a first place trophy.

A beer competition for those new to the sport may be a good idea. Let people compete against their peers, get good feedback from the judges to improve their work, and then move them into the mainstream.

\* QMPro 1.0 41-6621 \* "Theasaurus - Dinosaur with a good vocabulary"

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Date: 12 Feb 94 21:08:51 EST  
From: "Dan Z. Johnson" <75430.3532@CompuServe.COM>  
**Subject: Flying Hop Bags**

Doug Lukasik <LUKASIK\_D@sunybroome.edu> has a problem with a hopbag that floats in the carboy and blocks the outlet. First, are you dryhopping in the primary? If so, try racking to a secondary and not topping off. That will leave room for the bag and the beer won't be fermenting so much anyway. Are you bottling or kegging your beer? If you keg, you can dryhop in the keg. Remove the hopbag when you have reached the point of perfect hoppiness. If you bottle, you might want to try not using a hopbag. Most of the hops will float (as you have discovered) and not be a problem in racking or bottling. You will loose a bit of beer to the hop layer, but not much.  
-Z

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End of HOMEBREW Digest #1349, 02/14/94  
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Date: Mon, 14 Feb 1994 07:51:08 -0500 (EST)  
From: "Dana S. Cummings" <dcumming@moose.uvm.edu>  
**Subject: MICRO/PUB BREWS**

I am going to be traveling in March and would like to plan my route around fine local brews. I intend to travel through central NY and PA, Eastern VA/ DC, with my destination in NC. If there's a brewpub or craft brewer in your area I'd appreciate hearing about them. Many thanks in advance.

Reply to DCUMMING@MOOSE.UVM.EDU

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Date: Mon, 14 Feb 1994 09:14:44 +0500

From: ksweitz@sn618.utica.ge.com (Karl A. Sweitzer)

**Subject: Fill it to the rim or line ?**

Two comments about beer glasses:

- 1). In Germany (France, Switzerland, Austria, etc) the beer glasses have markings on them for there intended amount (e.g. .5 l), and ample "head" room above the mark. I have never had a problem pouring a .5 l Weiss into a .5 l Weiss glass. Proust!
- 2). In Belgium many bars use "knives" to cut the head off the top of the glass so that it can be filled to the rim without making too much of a mess.

The

bars also start serving beer amazingly early in the morning. All those happy patrons keep comming back for full glasses.

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Date: Mon, 14 Feb 1994 8:34:54 -0600 (CST)

From: VANAGS@ADCALC.FNAL.GOV

**Subject: Women homebrewers**

There has been alot of discussion about this topic. Although I've never participated before, this is important enough for me to respond to Greg who posted a couple days ago.

You made some really good valid points, such as

>If this kind of artificial victory helps some woman  
>feel more confident in entering another competition (open  
>to all), then what's the harm done?

Many women do feel shy about entering any arena where there is a majority of men. You make a good point about that there is no harm done in giving a person an extra hand (especially in the beginning). Even professional women, such as myself, feel a little scared at first - actually sometimes professionals feel even more scared because we're used to being good at what we do and here's something we're not good at yet.

>Maybe I should come up with some  
>set of standards that makes me more likely to win through a restricted  
>competition?

This is a very nice, compassionate thing to say. I hope you weren't being "humorous". We all need to help one another out. What's the harm in lowering standards for people (any group of people) who are first starting out as long as that is clearly stated? Most sports have B teams. All it does is encourage. And the more encouragement, the more brewers, the more good (or improving) beer. \*\*\*But I must have missed something - where did it state that the standards would be lowered?\*\*\*

>"Let's call a spade a spade. There are no wrongs to right on the  
>field of brewing/competition access for women. This is an event that  
>sets up an uneven playing field; any respect earned from a victory in  
>this event cannot translate over to a wider audience. True victory  
>comes from competing with your peers, many of whom are men in this  
>hobby (by fact not design)."

The playing field is only uneven if the standards are lower. If the standards are lower, then newcomers (the B team) can have a chance to compete and gain confidence. This does not negate the victory and respect they gained by winning. It just puts it in the perspective of an A team vs a B team. If the standards aren't lower, then the victory is equivalent to any victory in a contest with less entries (unless if you're assuming that the entries would be of a lower quality - and why should you assume something so stupid, right?).

Cheers ->>Laura

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Date: Mon, 14 Feb 94 09:50:17 EST

From: John DeCarlo x7116

<jdecarlo@homebrew.mitre.org>

**Subject: Digest Articles**

Since we have such a low signal-to-noise ratio, what the heck <g>.

How many people out there read *every* article in the HBD? Every day? Raise your hands. Thanks. My informal count of hands shows about 5% with that much free time and that much interest in noise.

What do *I* do? Look for informative "Subject:" lines. Skip over long, rambling, multi-response articles. Hit the "next article" key quickly.

Now for equal time from those who want fewer but longer articles, with everything in them.

John DeCarlo, MITRE Corporation, McLean, VA--My views are my own  
Fidonet: 1:109/131 Internet: jdecarlo@mitre.org

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Date: Mon, 14 Feb 1994 10:50:54 -0500 (EST)  
From: Eugene Sonn <eugene@sccs.swarthmore.edu>  
Subject: cheap airlocks

Hi,

I've had a problem with my airlock ever since I've changed over to using liquid yeast. For the first day or two of fermentation, the wort ferments so rapidly that the sanitizing solution in my airlock gets blown out and I have to periodically replenish the liquid. I'm using one of those cheap (99 cent) one-piece plastic airlocks. Are the the more expensive airlocks less likely to do this? I've thought of trying to widen the intake diameter in the airlock to reduce the pressure a bit, but am wary I might crack the plastic and have to make a special trip to the homebrew supply shop just for this stupid airlock.

Replies via direct e-mail or via the digest would be great.

Thanks,  
Eugene

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Date: Mon, 14 Feb 94 10:50:55 EST  
From: dweller@GVSU.EDU (RONALD DWELLE)  
Subject: trub use

I too was bothered by the amount of wort left with the trub after chilling and racking. So now I just pour the remains in an old Gallo 3 liter wine jug and let it settle over night. Next morning, I usually have a clear dividing line between liquid wort and the trub. I pour off the liquid, heat it to boiling, and put it in a mason jar with a new lid. I use this liquid for priming after the ferment is over. I usually do a little crude calculating to decide if and how much extra DME to add to get enough carbonation, but often it seems to come out about right.

Cheers,

Ron Dwelle (dweller@gvsu.edu)

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Date: Mon, 14 Feb 1994 09:32:17 -0600 (CST)  
From: James D Rickard-1 <rick0018@gold.tc.umn.edu>  
**Subject: Stupid Questions**

There has been a lot of noise about whether \*discussing\* the use of cannabis is appropriate on this digest. Shame on all you who feel that there is no room for intelligent discourse on every brewing subject, regardless of the ingredients. Isn't the purpose of this forum to pool the knowledge of the brewing community?  
As for cannabis being illegal, yes it is. But when the free discussion of ideas is prohibited, forbidden, or discouraged, then our most basic rights are being attacked. Let the FBI read everything here, this digest is an exercise of the freedom afforded by the bill of rights.  
In reply to Mr. Venezia, who wrote that marijuana "makes you stupid", please try not to pass off momily and hearsay as scientific fact. If we need to compare the physical and mental effects of psychoactive cannabis compounds and alcohol, I am sorry to say that alcohol does not fare very well. Anything in excess is harmful by definition, but alcohol can kill.

Excuse me for the non-brewing related bandwidth, but if you have ANY BREWING QUESTION, don't be afraid to ask it here! This has historically been a friendly and helpful digest. Don't let the dweebs scare you off.

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Date: Mon, 14 Feb 1994 07:59:22 +0800  
From: bjones@novax.llnl.gov (Bob Jones)  
Subject: Sterility possible?

Is it possible to build up starters without unwanted bacteria? That's the basic question. Over the years of peaking through a microscope at starters and yeast I can say I have NEVER seen a pure yeast culture. This even goes for the yeast from respected brewerys. On a more personal note I'm pretty anal about sanitation and sterility when making starters. I can my starters, flame necks or swab with alcohol, etc. Whenever I look at a starter I always find some level of bacteria. Now I know it is a matter of level of bacteria, and the resulting beers always taste good, but is it possible to eliminate these bad players? I usually see cocci, probably pediococcus. For those microbiologists out there, what are the pathways for these bugs? How about some practical techniques for eliminating these bad bugs, if its possible. It seems to me that it should be possible to pick up a single yeast colony from a plate and build it up without bugs. I remember the Zymurgy article where the author injected his starters via a septum and did all transfers in a homemade glove box. Would this make a difference? I have a motive in all this, I am giving another talk this year at the AHA conference on building yeast up to proper pitching ratios. I would gladly pass along any new ideas and techniques that really help reduce the bacteria when building yeast starters.

Bob Jones  
bjones@novax.llnl.gov

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Date: Mon, 14 Feb 1994 10:58:54 -0500 (EST)  
From: "Steven C. Boxer" <scb15@columbia.edu>

**Subject: a few questions**

What do I use to raise the ph in my mash tun? Just by adding the grain and tap water I get a ph or 4.9-5.0. I assume that I should be around 5.4.

Also, I just found an old alcohol lap...just the thing for working with yeast. I filled it up with Isopropol alcohol however the wick does not stay lit. Should I use denatured alcohol? Is there a difference? Thanks for the hlp.

STEVE IN NYC

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Date: Mon, 14 Feb 94 11:19:42 -0500  
From: "Anton Verhulst" <verhulst@decvax.dec.com>  
Subject: motorizing the MaltMill

Dan Johnson in HBD #1348 wrote a nice article on motorizing a MaltMill using a clothes dryer motor and belts. I took a different route. I simply removed the hand crank from the mill and attached my Makita cordless driver directly onto the shaft. The driver runs at about 450 rpm (unloaded) and when actually grinding grain, the speed drops to well under 200 rpm. The driver has plenty of power. If you don't have a cordless driver, then Dan's route is the way to go, but if you've got on hanging around, give it a shot.

- --Tony Verhulst

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Date: Mon, 14 Feb 94 9:20:29 MST

From: npyle@n33.stortek.com

**Subject: Low pH/Hop Back Capacity/Cold Break!!!**

I have just had the most "interesting" (read: problematic) brew session I've had in a while. As background, you may recall that I've had trouble brewing a good all-grain dark beer, although my lighter efforts have been fine. After receiving my water analysis (very, very, soft water), I decided that it is possible that the mash pH is getting very low (most people have problems with high pH) with the darker beers; not so bad with lighter beers. So, I decided to check the pH carefully for the next few batches, and adjust as necessary. This beer is a pale ale, using Fuggles and EKG hops (I can't wait!).

Just after mash-in, I remembered that I wanted to harden my water a bit (I got into autopilot mode, and forgot). So, I added a couple of teaspoons of calcium sulfate (this is about right for my water) and stirred it into the mash. Well, then I decided that was dumb, since I hadn't yet checked the pH. I checked it with the colored paper strips, and it looked like 4.6! This brings up a question about the use of the paper pH strips. After a few minutes, the color on the strips started to change toward a higher pH (started to get more red). Should the pH be read immediately, or is there a waiting period that must be abided by for a correct reading? Assuming that the pH was already quite low, I added a couple of teaspoons of calcium carbonate to try and raise it. It didn't seem to have any effect on the pH, and I didn't dare add any more calcium to the mash. It was well below 5.0; what effect this will have is unknown. Most of the brewing books only address high pH problems.

Another note, and one that is probably critical: I used a large portion of hot water (then heated it more with my propane cooker) for the mash and sparge water. This means the water was coming out of my water tank, rather than straight from the tap. I was trying to save some time and propane by starting with hot water, rather than the near-ice (the natives call it water) that comes from the tap here in Colorado. I assume this was a bad idea, since I have no clue as to the ion concentrations that might build up in the water heater. As you can see, I have too many variables (water from the tank, adding salts at bad times) to really judge, but I would appreciate comments.

To followup on my recent posting about using a one-pint mason jar as a hop-back: don't try to pack a whole ounce of loose hops into one of these. You can get the hops in there, but you will probably regret it, as I did. I just couldn't get the wort to flow through such a dense filter bed. I ended up throwing away most of an ounce of East Kent Goldings ;-/ At least I've got another ounce in reserve for dry hopping, but I'm looking for a quart mason jar before my next batch.

A final note: I got huge amounts of cold break in my fermenter on this batch. It is the first time I've used 100% Hugh Baird malt, if that is the reason. The fermenter looks like egg drop soup 24 hours or more after pitching. I'm sure once the yeast gets going (a slow start this time) it will mix up this stuff and it will have to settle out again, but no amount of waiting and racking would have avoided it. Lots of this stuff is sitting at the mid level in the fermenter, so racking above it won't work. On the

other hand, the wort itself is bright, so I think the beer will be, too. Sorry to ramble so on one batch of beer, but it was a bit different in several respects, and probably good for learning.

Norm

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Date: Mon, 14 Feb 94 11:06:35 EST

From: You awake and there's someone tugging at your sleeve 14-Feb-1994 1103 - 0500 <ferguson@zendia.enet.dec.com>

**Subject: Coleman stoves**

I have used a coleman stove in the past for boiling about 4 gals of liquid. It works alright, however, i don't think the stove would last too long because I had to run it at nearly wide-open throttle. Not to mention, the cost of the fuel, which is about 3-4 bucks per gallon.

Instead, I have a cajun cooker (King Kooker) that i bought used for \$20 or so. then, i got a 20# propane tank from the dump (i volunteer at the dump sorting plastics). filled up the tank for \$8, and i have myself a 200k BTU set up for \$28.00.

BTW, i don't think the coleman stove would work well trying to boil more than 5 gals, espec. a 15.5 keg.

JC Ferguson  
Just\_say\_no\_to\_low\_fills

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Date: Mon, 14 Feb 94 11:55:55 EST  
From: mikesh@acs.bu.edu (Michael Sheridan)  
Subject: Recipes, anyone?

Hi, y'all. When I got onto this newsletter, I was really looking for recipes as well as general advice. I'm a malt extract brewer so far; I've only been at it for a year now. So, does anybody have any good recipes for extract versions of Sam Smith's Pale Ale, Nut Brown, or Oatmeal Stout? I want to do up a pale ale first, but Papizan's TCGtHB just has an India pale ale. Anybody have any good ones they'd like to share??

I'm mikesh@acs.bu.edu  
thanks, Mike Sheridan

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Date: Mon, 14 Feb 94 12:04:31 EST

From: carlsont@GVSU.EDU (TODD CARLSON)

Subject: Homebrew Digest #1349 (February 14, 1994)

Here is a question related to the recent discussion on transferring from kettle to primary. I have started to do partial mash beers. I don't want to mess with the equipment needed for all grain. I have found a partial mash to little extra work and it allows me to experiment with some of the ingredients that would otherwise be unavailable to the extract brewer.

The problem I encountered is that after the boil, the finings (irish moss), hot and cold break didn't settle after chilling, presumably due to the high gravity of the boil (I used 6# of DME with about 2 1/4# of grain). After chilling I tried straining but the strainer cloged so rather than muck around with chilled wort I just dumped the whole mess in the primary with the rest of the water. Diluting to five gallons allwed the trub to settle and fermentation was vigorous. Racking to secondary got rid of most of the crud.

Does anyone out there do partial mashes? Do you have the same problem? How do you deal with it? Is ignoring it my best option?

Thanks in advance  
Todd  
carlsont@gvsu.edu

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Date: Mon, 14 Feb 94 12:32:57 EST  
From: Brian=Wilson%Eng%Banyan@hippo.banyan.com  
Subject: Scottish Ale Recipe

Hello,

Last year I had several business trips to Seattle where I discovered Grant's Scottish Ale. If you haven't had it, it's awesome. I would love to make a Scottish Ale, however, I can't find a recipe. I checked Papazian's book and the Catsmeow for recipes but only found "all-grain" Scottish Ales. If somebody out there has an extract recipe, send me a copy - or post it. If it's an attempt to copy Grant's, that would be the ultimate.

- Thanks in advance  
Brian Wilson  
Brian@Banyan.Com

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Date: Mon, 14 Feb 94 12:18:03 EST  
From: cjh@diaspar.HQ.ileaf.com (Chip Hitchcock)  
Subject: priming with gyle

Here's an attempt at a formal calculation of the volume needed for priming with wort. This should work better than some of the posted formulae since it accounts for the fermentability of the specific yeast/extract pair in the current batch, but (as always in homebrewing) it should be no more than a guide: try following the formula, then increase or decrease the constant if you want to have more or less carbonation.

let

Dsg = change in SG in points (thousandths) in the fermented wort  
Vf = volume of flat/fermented/finished beer  
Vg = volume of gyle / green wort to add.

Assumptions:

the canonical .75 cup of corn sugar (for a five-gallon batch) weights  
.3 pounds. (.4 pounds/cup per my brewer's sliderule.)  
corn sugar yields 45 point-gallons/pound, 100% fermentable.

.3 \* 45 = 13.5 point-gallons  
/ 5 = 2.7 /fermentable/ points added for priming

A formula for the volume of green wort needed to add this much in fermentables to a volume of flat beer given the above, is

$$Dsg / 2.7 = (Vf + Vg) / Vg$$

Solving this for Vg gives

$$Vg = 2.7 * Vf / ( Dsg - 2.7 )$$

This means (for instance) you'd get the canonical amount of priming by adding .4945 gallons of green wort to 5.00 gallons of flat beer that had shown a 30-point SG drop.

There's at least one inaccuracy: Dsg needs to be increased a bit to correct for the drop in SG caused by the fact that the beer is partly alcohol rather than entirely water; but my guess is that this makes a difference of maybe 1% given the low concentration of alcohol.

By experience, this formula is a good approximation; I was getting appropriate carbonation for ESB's (which are flatter than the standard) with 1 pint of green wort in half batches (2.5 gallons) that dropped an average of 40 SG points (Wyeast London & British ale yeasts really tear through M&F extract). I haven't tried true krauesening (using fresh working beer of the same type to carbonate the previous batch) because I didn't brew in that orderly a setting even when I was desperately seeking Fuller's; I suspect the right thing to do would be to decrease Dsg by the amount the new batch has dropped between preparation and the time you use it.



Date: Mon, 14 Feb 94 17:17:18 GMT  
From: mcb@mcdpxs.phx.mcd.mot.com (Mark Bellefeuille)  
Subject: Re: all-grain books, and a question on extraction rates

snip  
> lastly, i just read through papazian's section on all grain brewing for  
the  
> second time and i am still thoroughly confused. does anyone know of some  
> literature on this subject that covers the process step-by-step (i can't  
> figure when to do what from charlie's book because he skips around so  
much).  
> -james clark

I've only done 4 all grain brews. I've got CP's: TNCJOHB, Dave Line's:  
'BBLTYB',  
and 2 by D.Miller: (and I never get the titles completely right):  
'The Complete Handbook of Homebrewing' and 'Brewing the Worlds Great  
Beers'.  
IMHO BTWGB does a great job of presenting all-grain as a step by step  
process.  
It's the one I've had open while mashing. TCHOH does a very thorough job of  
detailing what is happening and why we are doing what at what time. I keep  
rereading sections of it in between brewing batchs. ie: water treatment for  
mashing and sparging.  
I also us the Easymasher(tm) method so I had to modify what I wanted to do  
at each step. I found it wasn't hard with Miller's directions.  
Of course YMMV. I enjoy all-grain hope you do too.

QUESTION:  
I'm using a Corona mill at the brewshop and am curious: what type of  
extraction  
rates do other Corona users get. I will be getting a rollermill in the  
future;  
but, right now a Corona is what I have available.

Thanks in Advance,  
mark

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Date: Mon, 14 Feb 94 12:24 EST  
From: <GNT\_TOX\_%ALLOY.BITNET@PUCC.PRINCETON.EDU>  
Subject: **A couple of quick questions**

If the Rheinheitsgebot(sp?) only allows the use of malted barley, water, hops, and yeast, how did the Germans come up with wheat beer?

And secondly, could someone please explain a little about these new Wyeast packages without starters? I haven't seen any of the new strains, so I don't know what anyone is talking about.

Thanks,  
Andrew Pastuszak  
Philadelphia, PA

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Date: Mon, 14 Feb 94 17:36:04 GMT  
From: mcb@mcdpxs.phx.mcd.mot.com (Mark Bellefeuille)  
Subject: Re: Coleman btu's and cooker source

In HBD #1348 Tim Sasseen asks  
> Has anyone ever tried using a Coleman two-burner campstove?

I was using a propane two burner Coleman, it took quite a while to get 6.5gal barely boiling. I checked a new box, each burner is rated at 10000btu.

>Also, is there a cheap mail order source for the cajun cooker?

My brother-inlaw found a 170,000btu with a steel 10qt pot and aluminum strainer on a 26" stand for \$70.00 in the Bass Pro catalog. I ordered it and the total w/S&H was only \$60.00. It comes with a UL approved regulator and IMHO is well made and built. Ordered from 1-800-BASSPRO. No affiliation, blah,blah,blah, just satisfied.

mark           mcb@phx.mcd.mot.com

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Date: Mon, 14 Feb 94 17:47:40 GMT  
From: mcb@mcdpxs.phx.mcd.mot.com (Mark Bellefeuille)  
**Subject: cancel**

cancel article 02141025.24133

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Date: Mon, 14 Feb 94 13:26:38 EST

From: gheiler@Kodak.COM (Greg Heiler)

**Subject: Question On Using Hopped Malt Extract**

I plan on using hopped malt extracts in a Vienna Lager extract recipe. I've heard that after boiling 60 min. the "hopping" in the extract boils away and can not be tasted. Does this mean the alpha boils away as well, and that the associated bitterness should not be considered when determining IBU's ?

Thank-You;

Greg

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Date: Mon, 14 Feb 1994 14:48:46 -0400

From: Ed Hitchcock <ECH@ac.dal.ca>

**Subject: Chilling and whirlpools**

I hate to be an iconoclast, but I had a bad experience whirlpooling my wort after chilling it (immersion chiller). The wort just took too darn long to clear after whirling it, and hadn't cleared fully by the time I wracked it (this is 40 min or so we're talking about). The result is the cloudiest beer I've made in a long time (and I've made Witbiers that came out crystal clear...). After reading the article on whirlpooling in Brewing Techniques I altered my protocol. I now remove the wort from the heat, toss in my finishing hops, and spin the hot wort. I jam on the lid, let it sit for 15-20 minutes, then put in my chiller, let it sit an additional 5 minutes, and turn on the water.

The result is a crystal clear wort, the hop gunge and hot break material make a nice little cone in the centre, and the cold break sits on top of it. By siphoning off the sides (through a choreboy) I get very little break material in the fermenter. The material that does make it in is mostly the cold break material that is sitting on top of the hops and hot break.

For those of you about to scream: "You can't do that! What about HSA?!!" please don't. Stirring carefully (accelerate the wort slowly) with minimal splashing, the risk of O2 contamination is minimal because of the steam still evaporating off the surface.

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Ed Hitchcock ech@ac.dal.ca | Oxymoron: Draft beer in bottles. |  
Anatomy & Neurobiology | Pleonasm: Draft beer on tap. |  
Dalhousie University, Halifax | \_\_\_\_\_ |

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Date: Mon, 14 Feb 94 10:40:35 PST  
From: Mark Garetz <mgaretz@hoptech.com>  
**Subject: Hop AA% Accuracy**

Dominic asked me to comment about the accuracy of AA% readings on the hops one buys.

Firstly, I want to keep this brief, so for a more complete story and a method for adjusting AA% for differing storage conditions, check out my article on this subject in the Jan/Feb '94 issue of Brewing Techniques.

To understand this, you need to know where the AA% numbers come from. Almost 100% of the hops sold to homebrewers come from hop brokers. Hopunion, Haas, Morris Hanbury, etc. They do the analysis of the hops for AA%. If the hops are stored cold, the AA% doesn't change much. Periodically the broker will retest the hops and adjust the AA%. I don't know of any hop dealers that test the AA% themselves, with the possible exception of Glenn Tinseth since he has access to the lab at Oregon State. (We do our own oil percentage testing, but not AA%).

Hop dealers, homebrew product distributors and larger homebrew shops get their hops from the brokers and pass the AA% on to the consumer. Up until this point, the AA% should be fairly accurate. What happens next is where any inaccuracies can occur, and it mainly relates to the storage and packaging techniques that the hop dealer, distributor or retailer uses. Basically, if the hops have been stored cold and in O2 barrier packaging, the AA% is about as accurate as you can get it. If you buy from a reputable dealer that cares about the hops, you should be fine (Glenn Tinseth at the Hop Source, Dave Wills at Freshops and ourselves at HopTech are notable examples, along with "enlightened" homebrew shops like Lynne O'Connor at St. Pats of Austin and Al Korzonas at Sheaf and Vine).

Signs of a dealer that cares: Cold storage (extra points for freezing), barrier packaging, good selection, packages marked with AA% (not just a sign on the fridge), single AA% number given, not a range.

Hope this answers the question. Check out the aforementioned article for more details. Oh. And please don't email me asking for copies of the article. It's not fair to BT and we need to support them with our subscription \$\$ if they are going to survive. Call BT at 1-800-427-2993 and subscribe.

Mark

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Date: Mon, 14 Feb 94 14:09:15 -0500  
From: Lessard\_Michael/HP-Exeter\_s2@om2.ch.apollo.hp.com  
**Subject: black & tan**

Item Subject: cc:Mail Text  
has anyone come across or have a homebrew recipe for  
a black & tan. I've asked around a few places and most  
people recall a drink, possibly a mix of two types of  
beers. What I'm looking for is a brew recipe. I checked  
Cat's Meow - nothing there. Any help would be appreciated.

thanks  
mike lessard

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Date: Mon, 14 Feb 1994 11:08:33 -0800  
From: pascal@netcom.com (Conan-the-Librarian)  
Subject: Woman-Only Brew-Offs

Sorry if this offends anyone ... ( right. :- ) ... but I already feel that women are my equals, my peers, in the kitchen or out.

I think that to provide a special forum for them to brew, to provide them with a special place to "encourage" them, is to patronize them, plain and simple.

What women thought never stopped me from learning to bake or cook.

Why should what I think stop a woman from brewing beer ?

Undermotivation on the part of one or more women is not my concern. Nor is it the responsibility of any of the rest of the readers of the Home Brew Digest.

It is a personal problem, not a societal problem ... and not a matter of concern for the Home Brew Digest, except, perhaps, as yet another example of Yet Another International Brew-Off For The Globally Insecure.

So, no, I'm less than paralyzed by White Anglo-Saxon Male Guilt Syndrome, so sorry.

- -- richard

Help ! I'm a lesbian trapped in a man's body !!

richard childers

san francisco, california

pascal@netcom.com

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Date: Mon, 14 Feb 94 13:04 CST

From: korz@iepubj.att.com

**Subject: ExtractPriming/HopPlugs/SucroseVsDextrose/OvernightCool/DryHopping**

Paul writes:

>Question:If I use malt extract to prime what quantity do I use to prime  
>5 gallons?

It depends on the fermentability of the dried (or liquid) malt extract. As we've recently heard over and over, Laaglander is not as fermentable as say Munton & Fison or Briess DME. Corn sugar (dextrose) is 100% fermentable, so if you are happy with a particular amount of carbonation you get with corn sugar, weigh the corn sugar, add 20-45% to this weight (depending on the fermentability of the extract) and then use this weight of the malt extract. Note that if you use syrup, 20% is water, so you have to take that into account also. One other point is that DME contains protein, so if you want to avoid an odd-looking "slick" that might appear in your bottles, force-chill your well-boiled extract priming solution and leave the hot and cold break behind. As a general rule, if you are happy with 3/4 cup dextrose, you might start with 1.25 cups of M&F DME and adjust from there.

>Also, are whole hop plugs used oz/oz as hop plugs?

I think you mean are plugs oz/oz the same as whole hops. That's how I use them. I prefer whole hops over plugs however, because I find they are less damaged than the plugs and there are less little hop bits to contend with when racking. On the other hand, if you can't get fresh, whole hops in purged, oxygen-barrier bags, you might be better off with the plugs -- it all depends on the quality of the hops you get from your supplier.

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Andrey writes:

>1. What is corn sugar and why is it used for carbonation? Why can't  
>sucrose be used? Is it fructose? I am tired of driving to my homebrew  
>store just to get it.

Corn sugar is dextrose, aka glucose. Sucrose can be used and I believe that, by weight, it has slightly more carbonation potential than dextrose. Yeast can use glucose and fructose directly, but need to expel invertase to break down sucrose into its component glucose and fructose (1 molecule of sucrose is a glucose molecule and a fructose molecule bonded together) before ingesting it. This implies that it's more difficult for yeast to ferment sucrose than glucose, but I don't know if it is significantly more difficult. I always use corn sugar for priming. A customer recently reported having to substitute sucrose for a kit and despite having used 3/4 cup of sucrose, he got gushers. This is but one datapoint... perhaps others can give more? Couldn't you just buy a large bag of corn sugar and save yourself a bunch of trips?

>2. What is so special about the 70 degrees for pitching? What I have been  
>doing is letting the wort cool overnight and then pitching in the morning.  
>Is there something serious wrong with this procedure? I can't for the life

>of me see the problem, especially if I am using starter yeast.

One problem is the risk of bacterial infection during your overnight cooling. Nobody's house or wort is free from bacteria and wild yeast -- the key is getting your cultured yeast established and fermenting before other, competing organisms get their numbers high enough to affect the flavor or aroma of your beer. Using a good, big, healthy starter is going to reduce the risk of problems from infection to almost nil, but there's another reason for cooling quickly: Dimethyl Sulfide (DMS). When the wort is above 140F, DMS is being created. While the wort is boiling, the DMS is boiled off. Once you turn off the heat, the DMS still is being produced till the wort cools below 140F. If you're making an ale, the fermentation will probably be so vigorous that whatever DMS was created, will probably be scrubbed out by the CO2. If you are making a lager, the fermentation will be quite a bit slower and this is why a small amount of DMS in a lager is part of the character of most lagers. (By the way, DMS smells like cooked corn -- Old Style from Heileman has quite a lot of it.) Finally, a more "congealed" cold break is another advantage of force-chilling. Force cooling will cause the cold break that forms to be more compact and make it easier for you to leave most of it out of your fermenter.

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Doug Lukasik has a problem with a hopbag that floats in the carboy and blocks the outlet.

I'd like to add one more note to -Z's response. Perhaps, Doug, you are dryhopping too early. I wait till there's virtually no activity in the fermenter before dryhopping. I do this primarily for three reasons: 1. evolving CO2 will scrub-out some of the aromatics, 2. finished beer is less susceptible to a bacterial or wild yeast infection from the hops than a beer that has not yet fermented out, and 3. I don't use a hop bag and dryhop directly in the primary (ales) so \*any\* kraeusen could clog the airlock or blowoff tube with hops.

Al.

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Date: 14 Feb 1994 11:20:58 -0800  
From: "Dave Suurballe" <suurb@farallon.com>  
**Subject: MaltMill performance**

A while ago Jack Schmidling said that he had designed the hopper on his MaltMill so that grain entered the rollers through a fairly short slot, so that hand cranking would not be overly strenuous. He suggested that a motorized mill would perform better with a longer slot.

I have a motorized mill, so I removed the two triangles of board that actually form the slot. This provides access to the entire length of the rollers. I cracked 12 pounds of grain in 2 minutes and 20 seconds. This is more than twice as fast as before. (The mill turns 140 rpm.)

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Date: Mon, 14 Feb 1994 13:09:28 -0600 (CST)  
From: Edward H Hinchcliffe-1 <hinch001@maroon.tc.umn.edu>  
Subject: 2-D gels/cleanliness

Dear HBD,

Just a few quick words. In regards to 2-D gels of beer, neat idea but might be technically difficult...so go for it! Try silver staining to pick up minor bands (spots). Hey, you could even use the spots as antigens to make polyclonal antibodies that would specifically recognize types of beer. Pull 'em out at your next contest and prove if The Terminator is really a Dopplebock or not.

A good resource: Dunbar, Bonnie S. "Two-Dimensional Electrophoresis and Immunological Techniques. 1987 Plenum Press. New York, New York. And read O'Farrell, P. H. "High Resolution Two-dimensional electrophoresis of Proteins". 1975 J. Biol. Chem. 250:4007-4021. Good luck.

A quick and handy technique to prevent unwanted infections during racking, pitching etc. Fill a spray bottle (like a windex bottle) with 75% ethanol (get 190 proof[95%] and dilute with water). Spray hands, tools whatever. Won't affect beer, is mostly safe (but flammable) and keeps surfaces clean. If you know a lab nerd, ask 'em to get you some denatured absolute ethanol-it is real cheap.

Bye,

Edward H. Hinchcliffe (No letters after my name yet, but you get the picture)  
Cell Biology & Neuroanatomy  
University of Minnesota  
hinch001@maroon.tc.umn.edu

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Date: Mon, 14 Feb 94 14:37:49 EST  
From: Spencer.W.Thomas@med.umich.edu  
Subject: wheat beers

"Michael D. Hansen (708) 938-3184" writes:

> Can anybody tell me what the fundamental difference is between a  
> wheat beer, a weissbier, and a weizenbier? Anybody got a good  
> recipe for a dunkelweizen (extract or mash-extract)?

A "wheat beer" would be any style made with wheat. Weissbier & Weizenbier are names that are typically applied to the Bavarian style of wheat beer. It is made with 50-70% wheat malt (with the balance being barley malt), and is fermented with a special yeast (sometimes denoted S. delbrückii, although there is controversy about this) that produces a clove-like aroma and flavor. Hop bitterness is low, and hop flavor and aroma usually absent. It is usually cloudy, because of the high proportion of wheat malt, and is frequently bottled with yeast in the bottle. Weizen is somewhat tart and quite refreshing. Commercial examples include versions by Hacker-Pschorr and Franziskaner. "Hefeweizen" (or "mit hefe") is "with yeast" and "Crystal" is without. "Dunkelweizen" is a darker version, and "Weizenbock" is a higher gravity version.

A style that is sometimes confused with this (in name only) is Berliner Weisse. The only similarity between them is that they are both brewed with wheat malt. Berliner Weisse is a low-gravity (1.030 or less) style made with a high proportion of wheat malt. However, it is fermented with both normal brewers yeast (NOT the weizen strain) and with a Lactobacillus delbrückii strain. The lactobacillus produces lactic acid, resulting in a very tart (some would say sour) beer. Hop bitterness, flavor and aroma are totally absent from this style. It is frequently served with a sweet syrup added (raspberry and sweet woodruff are the classic flavors). The only commercial example available in the US is by Kindl (and even that can be found only in certain states (e.g., not Michigan)).

If you see an American micro-brew product labelled "wheat beer", it is probably in the American Wheat style, which is a light ale brewed with some proportion of wheat malt. The style does NOT exhibit the clove-like character of the German Weizen.

Other styles made with wheat include Lambic and Belgian White (Wit), both of which use raw (unmalted) wheat.

=S

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Date: Mon, 14 Feb 94 13:48:07 -0500

From: "Jeff M. Michalski, MD" <michalski\_jm@rophys.wustl.edu>

**Subject: decoction character/hop scale**

I've been doing temperature controlled infusion mashes with the usual protein rest (optional), saccharification rest, and mashout. I've read decoction fans state it is the best way to get that real malt flavor in their beer. I've never attempted decoction because I have too little information and the process sounds complicated and time consuming. Do you really "boil" the thick part of the grains? How do you avoid scorching?

I was wondering, can I do my usual infusion and just boil a portion of my mash (about 1-2 lbs) during one of the temperature rises to add that malty character? Could we call it a "partial decoction"?

P.S. Does any one know a good, cheap source of a scale that weighs quantites of 0-5 ounces. Most of the dietary or postal scales I've seen are terribly inaccurate in this low range (for hops, small adjuncts, etc.).

JEFF M. MICHALSKI  
michalski\_jm@rophys.wustl.edu

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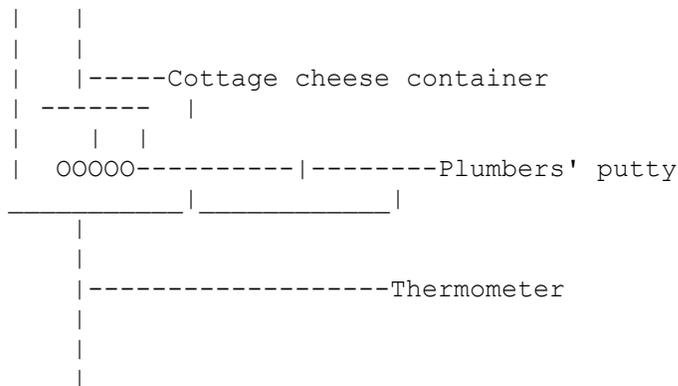
Date: Mon, 14 Feb 94 15:08:09 EST  
From: epochsys!lconrad@uunet.UU.NET (Laura Conrad)  
Subject: floating thermometer design

I use a metal meat thermometer from a shopping mall kitchen store for my brewing thermometer. It is billed as instant read, but in fact requires about a minute to come to equilibrium with the surrounding liquid.

I used to hold it there in the liquid wishing it would float. I made some unsuccessful experiments with trying to punch a hole the right size in a wine bottle cork.

Then, I was fixing my sink drain and I had a brainstorm. My current design is a cottage cheese container (bottom only), with a small hole large enough for the business end of the thermometer to go through. Before inserting the thermometer through the hole in the cottage cheese container, I put it through a lump of plumbers' putty. This causes the interior of the cottage cheese container to remain dry (mostly), and the container floats on top of whatever liquid I want to monitor the temperature of.

(verticle cross section)



You can still imagine a better design -- the putty gets soft enough when it's warm that you can't adjust the height of the thermometer, and there is occasionally a small amount of leakage around the thermometer, although never enough to sink the contraption. But it's enough of an improvement over holding the thermometer by hand that I thought people might be interested.

Laura

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Date: Mon, 14 Feb 94 16:24:39 EST  
From: lyons%adc2@swlvx2.msd.ray.com  
Subject: Laaglander good, not bad!

In HBD #1338 Sandra writes:

>To the issue of Laaglander DME. I have seen numerous posts blasting it because  
>of the high final gravity. I for one, (and maybe the only one!), have been  
>excited by this information! I have recently started all-grain brewing, but  
>with my schedule don't always have the time to plan for it. Going up to my  
>favorite homebrew shop to grind grain isn't always convenient. The flip side  
>is that extract brews are often thin, lacking in body. It only seems reasonable  
>that the use of Laaglander DME with its unfermentables would help extract  
>brewers end up with a final product with more body (ie. "mouthfeel"). My future  
>plans include using Laaglander along with a more fermentable brand of DME  
>(Breiss, M&F, or your favorite canned extract) to achieve a beer with "body".

I strongly agree. I switched back to extract brewing (from all-grain) about a year ago when I learned about Laaglander DME. My first clue came from Al (Korz) about a year and a half ago when he hinted that using a small amount of Laaglander would boost the FG. Since then I've seen this mentioned in TNCJOHB and other sources. I've experimented and found that most yeasts (#2112, New Red Star, Windsor, Whitbread) give me approximately 78% AA for M&F DME, 55% AA for Laaglander DME, and 100% for corn sugar & honey. I also get extract potentials of 42 for M&F DME, 46 for Laaglander DME, 45 for corn sugar, and 35 for honey. Using this information I have been able to precisely formulate brews with the desired OG, FG & %Alc. My measurements of the actual OG & FG, after correcting for temperature, are typically within 1 SG.

One point, I don't recommend using 100% Laaglander DME. My batches with 100% Laaglander resulted in high body low alcohol brews. Tasty, but no punch. Just use a little math and you will be able to get exactly what you're after.

Chris

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Date: Mon, 14 Feb 94 13:34:44 PST  
From: bgros@sensitivity.berkeley.edu (Bryan L. Gros)  
Subject: ginger

What amounts have people used in ginger-flavored beers?  
Has anyone tried Papazian's recipe?

I think from looking at the Cat's meow that 3oz grated added  
to the end of the boild would be good. Anyone tried adding  
the ginger to the secondary??

- Bryan

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End of HOMEBREW Digest #1350, 02/15/94  
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Date: Mon, 14 Feb 94 16:37:22 EST

From: mrg@mrg.xyplex.com (Mark Garti mgarti@xyplex.com)

**Subject: yeast washing**

The yeast faq talks about washing yeast. I thought that this procedure was supposed to be done with some sort of acid to lower the pH and kill the nasties???. Does any one know the procedure?

Mark

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Date: Mon, 14 Feb 1994 15:56:28 -0500

From: rprice@cbmse.nrl.navy.mil

**Subject: Brewery Tours in UK**

Does anyone have any first hand knowledge of smaller breweries in the UK, where they welcome homebrewers and answer real questions. We are going to the UK in June and would like to hit several of the breweries for more information.

In the past we have been stuck on the tourist list I guess and get really less than knowledgible guides at many of the "big names" and come away with little knowledge. On a previous tour of Scottish breweries and distillers the tiny places often had the brewmaster or owner take you around and if you asked knowledgible questions they knocked themselves out showing you the guts of their lifes work (not to mention the private bottle of 40 year old single malt, or the "personal" batch of heavy.

Cheers and thanks 1!

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Date: Mon, 14 Feb 1994 14:04:23 PST

From: "George W. Gilchrist" <gilchgw@zoology.washington.edu>

**Subject: Beer glasses and short pints**

I've noticed several posts lately regarding short pints in various pubs. It has also been mentioned that, in civilized countries (i.e. England), there are laws against that sort of thing. Most pubs in the UK use glasses that are marked at the pint level (19.6 oz) with a line about a half inch or so below the rim. It's a great solution and I've been wondering if there is a source for such glasses in the US. If anyone knows of such, please post or email me the address. Cheers.

George W. Gilchrist  
Dept. of Zoology, UW  
Internet: gilchgw@zoology.washington.edu

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Date: Mon, 14 Feb 1994 14:24:44 -0800 (PST)  
From: malodah@pbgueuze.scrn2700.PacBell.COM (Martin Lodahl)  
Subject: [Meta-Discussion] Good Morning, HBD!

In HOMEBREW Digest #1349, James Clark opined:

[NB: I'm not attacking you, James. You just happened to raise the perfect set of questions.]

> Phillip Seitz got mad at the entire digest because one person made his  
> belgian friend leave the digest [...]  
> ... however, to criticize the whole digest  
> is even more immature. what do you expect, mr. seitz?

I can't speak for Phil Seitz, but what I expect is a mature and responsible approach to the rare opportunity HBD represents. We haven't seen much of that lately, have we?

> don't you think  
> that with the amount of people on this digest it is inevitable that once in  
> a while someone might write in something that offends someone else?

Not necessarily. There was a time when such things were rare, because the participants in the discussion didn't take HBD for granted, and understood that the responsibility for maintaining the quality of the discussion was theirs. That understanding has apparently been lost.

> ... maybe  
> if your belgian friend had felt that he would be able to learn something  
> from this digest and not just help out all us lowly novices he would have  
> been more likely to overlook the offense, wade through the crap that gets  
> posted here (including this post), and read the stuff that really counts.

Just exactly so: as long as the discussion is heavy in noise and light on signal, the very people HBD needs most will have no incentive to participate. Why on earth should they?

It's as simple as this: You don't piss in the well gives you water. Many who have been some of the most valuable voices on HBD post rarely or not at all now, because they don't need the noise. If your postings are mostly met with nitpicks and flames, you have to conclude that your contribution isn't valued, right? The same applies for grossly inappropriate requests.

> as i stated before, i accept the flame, but i think mr. seitz owes the rest  
> of the digest an apology.

And I disagree. He gave us a wakeup call that we seriously needed.

> lastly, i just read through papazian's section on all grain brewing for the  
> second time and i am still thoroughly confused. does anyone know of some  
> literature on this subject that covers the process step-by-step (i can't

> figure when to do what from charlie's book because he skips around so  
> much).

I favor Dave Miller's "Complete Handbook of Homebrewing" (Garden  
Way, Storey Publications, '88 or thereabouts). For leading you  
through the intricacies of all-grain brewing, I know of no better  
text.

= Martin Lodahl Systems Analyst, Capacity Planning, Pacific\*Bell =  
= malodah@pacbell.com Sacramento, CA USA 916.972.4821 =  
= If it's good for ancient Druids runnin' nekkid through the wuids, =  
= Drinkin' strange fermented fluids, it's good enough for me! (Unk.) =

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Date: Mon, 14 Feb 1994 14:25:28 -0800

From: bobb@pacifier.rain.com (Bob Brewer) (by way of mfetzer@ucsd.edu (The Rider) (Michael Fetzner))

**Subject: Grateful deaf Home Brew**

On January 23, the Grateful Deaf (Hearing Impaired) Homebrewing Club held their 2nd annual home brewing competition at Admiralty Beverage in Portland Oregon. Jim Kennedy the owner of Admiralty deserves all our thanks for providing the facilities for an excellent event.

AHA judges, mostly from the Oregon Brew Crew, judged all beers in 10 categories. Our thanks go out to the Oregon Brew Crew and all the volunteer judges.

The awards ceremony was held during halftime of the Superbowl at KC's Sports Center in Portland, OR. The event was attended by approximately 150 deaf/hearing impaired homebrewers and affectionados. Grateful Deaf homebrew was served as well as beer donated by Northwestern Brew Pub, Nor'Wester (Willamette Valley Brewing), McMenamins, Star, Widmer, and Portland Brewing. Our thanks go to all these Breweries for their contribution and support.

Best of Show award went to Scott Martin for his Brown Ale. Best on Tap award also went to Scott Martin for his IPA. Ken Fisher received the Home Brewer of the year award. Ken is the president of the club and the driving force behind the competition and the awards ceremony.

Any Deaf or hearing impaired homebrewers that would like participate in next years competition can contact Bob Brewer bobb@pacifier.rain.com, PO Box 36, Yacolt, WA. Any phone calls can be directed to Jennifer Blackburn club secretary at (503)777-0165.

Information about the Oregon Brew Crew is available on the club BBS (503)639-4135 or voice message line (503)288-BREW or by contacting the Brew Crew, 7260 SW 82nd, Portland, OR 97223.

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Date: Mon, 14 Feb 94 15:14:22 PST

From: art@art.md.interlink.com

**Subject: New Masher**

HELP!

I've read everything there is to read, and now I'm ready to take the all-grain plunge. I'm pretty nervous, because I haven't even seen anybody perform a full mash before, and I'm more or less winging it.

I'm attempting the "Trappist" recipe out of the Cat's Meow, and am unsure whether I should dough-in all grains simultaneously, including the malted wheat. I'm planning on using the step-infusion called for in the recipe.

If anyone out there could give me some pointers (and encouragement), I would be very appreciative. Be gentle...

Private mail is ok (in fact, preferred), unless you think it's beneficial to everyone else out there.

Thanks in advance.

Art Tumolo  
art@leo.md.interlink.com

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Date: Mon, 14 Feb 1994 18:28:17 -0500 (EST)

From: lawson@cllcunix.msj.edu

Subject: Re: Why wait for 70 degrees?

Andrey Shaw wrote:

> 2. What is so special about the 70 degrees for pitching? What I have been  
> doing is letting the wort cool overnight and then pitching in the morning.  
> Is there something serious wrong with this procedure? I can't for the life  
> of me see the problem, especially if I am using starter yeast.  
>

You need to cool the wort to 70 degrees because hotter wort might kill the yeast. Yes, there is something seriously wrong with waiting until the morning to pitch your yeast--you dramatically increase the chance that bacteria and wild yeast will infect your brew and contribute nasty flavors. As a general rule, the sooner you pitch the yeast, the better--immediately pitching the yeast is the best route. There is no need to let your wort sit for ANY amount of time prior to pitching your yeast. If you are brewing with malt extract, do this: keep the sterile water in your refrigerator until you are ready to brew (i.e., the 3 gallons of water you will put in the fermenter to mix with the wort). While brewing, put the 3 gallons of water in your freezer for 45 minutes or until it begins to show signs of freezing. After boiling your 2-2.5 gallons of wort, cover the pot and submerge it in very cold water for 10 minutes (I use a laundry tub and fill it with cold water with some ice cubes). Next, pour your 3 gallons of VERY cold water into the carboy and strain in the 2 gallons of partially cooled (though still hot) wort. You should find that the temperature of the mix is now at a good pitching temperature. So, pitch your yeast immediately and you should notice that they start fermenting immediately (i.e., you will see CO2 bubbles starting to form in the airlock)--if not, you are not making your yeast starter properly.

Hope this helps!

Tim Lawson

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Date: Mon, 14 Feb 94 16:40:57 TZ  
From: Darryl Richman <darrylri@microsoft.com>  
Subject: The Way We Were

I normally ignore the flames, off subject posts, and other irritations of net life to the best of my ability; I know that the larger the HBD audience grows, the more it will resemble the rest of Usenet. I used to encourage people to join the HBD because it was a high quality resource, where the discussion was focused and people could politely agree to disagree where objective science left off and art began. There was a certain respect for each other, because even if we were treading different paths, we had the same goals. Now I'm not so sure. I certainly don't give the HBD the glowing recommendations that I used to.

jeclark@bullwinkle.ucdavis.edu (James Clark) writes:  
> Phillip Seitz got mad at the entire digest because one person made his  
> belgian friend leave the digest.

Guilt by association. You may feel that it is unfair to the rest of the reading public -- and it is -- but if we want to make the digest return to its former high state of signal to noise, we must all work together to do it. It only takes a few selfish people to ruin it for everyone else.

> don't you think  
> that with the amount of people on this digest it is inevitable that once in  
> a while someone might write in something that offends someone else?

Of course it is. It has always been so. The difference is whether there is enough mutual respect present to overcome problems like this. With that respect in place, an occasional bad posting is seen as an aberration; without it, it looks to be the norm. Until we return to a state where we accord some respect to what other people want out of this digest, we will not be able to attract and keep those sources we really treasure on the net.

> if your belgian friend had felt that he would be able to learn something  
> from this digest and not just help out all us lowly novices he would have  
> been more likely to overlook the offense, wade through the crap that gets  
> posted here (including this post), and read the stuff that really counts.

Consider what causes someone to give up their time for the digest; why should a busy person read the HBD for the few nuggets that interest them, or take the time to answer a question when the only result from this investment is a lack of respect and a continuous show of selfishness? One might read the digest for a while and grow to respect the other posters for their insight, resourcefulness, or knowledge in a variety of areas. Only then would there be some real basis for putting up with a problem poster or two. Only then could one be certain of getting a return in kind. Respect is not given automatically, it is earned.

--Darryl Richman



Date: Mon, 14 Feb 94 17:55:00 -0700  
From: WHEATON\_JOHN/HPBOI1\_03@hpdmd48.boi.hp.com  
Subject: Hoplet Problems?

Item Subject: e:/beer/hoplet.txt

I have been using the Hoplet plugs for the last several batches and have found them to be quite good. However, I have recently had bad experience with Styrian and Kent Goldings and Fuggles. When I opened the package they smelled very cheesy and were yellow. I decided not to use them in my dry hop and will be bringing them back to my supplier.

Anyone else have this experience? I can't remember the brand but here is the description of the package and contents:

- packaged in a barrier/foil type of bag with professional lettering
- they say they were packaged in the UK
- there are ten 1/2oz hop plugs
- sell for about \$ 4 to 5 a package

The cascades and norther brewer have been very good.

Any clues here?

jw in boise

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Date: Mon, 14 Feb 94 17:03:22 PST  
From: darin\_jackson@rainbow.mentorg.com (Darin Jackson)  
Subject: priming with DME

Hello,

I want to try priming with DME and corn sugar, one in each keg of the same batch of beer. I use 3/4 of a cup of corn sugar, how much DME should I use? I won't worry too much about what kind, just a basic amount will be sufficient.

Thanks,

Darin  
darin\_jackson@mentorg.com

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Date: Mon, 14 Feb 1994 19:45:24 -0700 (MST)

From: tciccate@unm.edu (thomas ciccateri)

**Subject: Beer Machine**

Great news ! For those who hate the hassles of cleaning up after brewing or the excessive time it takes to actually boil your wort, there is now a miracle solution; The Beer Machine. Yes, as advertised in the February DAMARK catalog, for only \$89.99 you too can produce and dispense 2.6 gallons of premium beer in just 7 to 10 days. Choose your style from Pilsner Light, American Lager, and American Ale (mixes are \$8.99). Sorry, this Personal Micro Brewery is not available in OK, UT, or AK. Is it just me or are we finally starting to reap the rewards of Defense Conversion and Dual-Use Technologies ?

Tom Ciccateri

University of New Mexico - Hitchhiker on the Information Superhighway

Training and Learning Technologies Div.

tciccate@carina.unm.edu

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Date: Mon, 14 Feb 94 18:43:45 PST  
From: mikel@netlink.nix.com (Mike Lemons)  
**Subject: Useless Brewing Items**

I would like to start a message thread listing worthless brewing items that people have purchased or considered purchasing. Here are my two contributions to the list:

IODINE TEST STRIPS

These are used to test the strength of iodine sterilizer. Unfortunately, their color change is so slight that you are better off using the color change of the iodine solution itself. In other words, it is easier to observe the change from clear, to amber, to light brown than it is to observe the change from gray, to light blue, to light blue.

OXYGEN ABSORBING BEER CAPS

Since live yeast is so good at absorbing oxygen (In fact, a lot of these caps contain yeast as their active ingredient!), I can't see why anyone would need these expensive bottle caps. Unless, of course, they filter out all of their yeast, force carbonate and then bottle.

--

INTERNET: mikel@netlink.nix.com (Mike Lemons)  
UUCP: ...!ryptyde!netlink!mikel  
Network Information eXchange \* Public Access in San Diego, CA (619) 453-1115

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Date: 15 Feb 94 00:33:34 EST  
From: Steve Daniel <71161.2610@CompuServe.COM>  
**Subject: Women Only Competition**

I have a few questions/comments concerning this sensitive subject:

1. Is this merely an idea at present, or have preparations actually begun?
2. Did women brewers come up with this idea?
3. If the reasoning used to justify this type of contest is truly sound, then what are we to do about the other groups (e.g. blacks) who are even less represented in our ranks than this one?

Increasing the diversity of the home-brewing population is a noble cause. If, however, the responses generated by the mere mention of a women-only competition is any indication of the outcome, then I fear it will do more harm than good. Furthermore, it is my sincere belief that polarization, whether by the teaspoon or by the truckload, is wrong. Women can brew beer, enter it in any contest, learn from their experiences, and eventually win - just like any of God's reasoning creatures. Everyone, regardless of race, color, creed, national origin or gender, must compete on the same ground if they are to gain the respect and equality they desire and deserve.

The less relaxed, more worried home-brewer,  
Steve Daniel

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Date: Tue, 15 Feb 1994 01:35:33 -0600 (CST)  
From: "Thomas J. Ramsey" <tjram@ccwf.cc.utexas.edu>  
**Subject: Maibock**

Hi all,

First thing's first, could anybody who has a good recipe for a good Maibock please forward it to me? I would prefer all-grain. Posting is OK, private E-mail even better (not to mention faster).

To the person (sorry, I can't remember who) who was asking about Koelsch yeasts, I can't recommend the new Koelsch yeast from Wyeast highly enough.

So Long  
T.J. in Austin <tjram@ccwf.cc.utexas.edu>

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Date: Tue, 15 Feb 94 07:57:59 -0500  
From: Lessard\_Michael/HP-Exeter\_s2@om2.ch.apollo.hp.com  
**Subject: unhopped extracts**

Item Subject: cc:Mail Text

Recently I stepped into a store that had 55 gal drums of unhopped malt extract - syrup form. I've been using the dried extract in my brews. What I noticed was the syrup form is about a dollar cheaper per pound. Considering there is more water in the syrup form, is there a conversion formula to use to be able to brew the same beers with dry or liquid extract? What are the pros and cons using liquid versus dried? I'm fairly new to this so please be gentle if I'm asking a stupid question.

thanks  
mike

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Date: Tue, 15 Feb 1994 09:37:40 -0500 (EST)  
From: Philip Clayton Fare <farephil@student.msu.edu>  
**Subject: Brew Pubs: St. Lou-Memphis**

I live in St. Louis and will be travelling to Memphis soon. Can anyone suggest any brew pubs or micro-breweries to visit along the way? Thanks!  
Phil  
farephil@student.msu.edu

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Date: Tue, 15 Feb 1994 09:50:41 -0500 (EST)  
From: Doug Lukasik <LUKASIK\_D@sunybroome.edu>  
Subject: Doppelbock

Hi all, Anyone out there have any tried and true recipes for a doppelbock? I have searched my limited brewing library (TCJOHB, Zymurgy styles issue and the Cat's Meow 2) and have not come up with many recipies or for that matter much agreement on what ingredients go into this brew. I usually create my own recipes from a combination of others and what sounds tasty to me.

I have never made a doppelbock (or for that matter a Bock) and would truely appreciate any advice as I am going to proceed one way or the other this coming weekend %^)

TIA. Private replies to save bandwidth appreciated.

Doug. <lukasik\_d@sunybroome.edu>

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Date: Tue, 15 Feb 1994 07:04:24 -0800 (PST)

From: gummitch@teleport.com (Jeff Frane)

**Subject: London Special Ale no more**

WYeast 1968, which has been called Special London Ale, is getting a new name. Apparently, the old name caused a lot of confusion, since they already had a "London Ale" strain -- people wanted to know what the difference was.

Well, the difference is that they are too completely different strains, from different breweries. But, at any rate, 1968 will now have a new name: "London ESB". Which, personally, I don't think solves anything.

Whatever the name, it is an exceptionally fine ale strain. The only problem I've encountered with it is a mysterious tendency for finished bottles of beer brewed with it to disappear from the house.

- --Jeff

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Date: Tue, 15 Feb 1994 10:24:35 -0400 (EST)  
From: BUKOFSKY <sjb8052@minerva.cis.yale.edu>  
Subject: Single stage v. Two stage fermentation

I have a question:

I have been using a single stage fermentation forever, but after following this digest for a while, it seems that the majority of people are racking to a secondary. I've always been told that if you are bottling within a week or two, it doesn't make a difference which method you use. Is this incorrect? Assuming you are not dry-hopping, and are bottling within a reasonable period of time, is there an advantage to a two stage fermentation?

Thanks,

Scott

No cute comment.

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Date: Tue, 15 Feb 94 8:39:10 MST  
From: npyle@n33.stortek.com  
Subject: Raising pH/Partial Mashing/Thanks

Steve Boxer writes:

>What do I use to raise the ph in my mash tun? Just by adding the grain  
>and tap water I get a ph or 4.9-5.0. I assume that I should be around 5.4.

Steve, to raise pH you need to add carbonates. The most common source is calcium carbonate: chalk. This is not always a good idea if you don't know what's in your water already (maybe you already have lots of calcium ions, and don't want to add more. Get a water report from your city, and work from there. Miller's book has a pretty good chapter on water adjustments. That said, I'm not sure I'd bother with a pH around 5.0, but it will go lower with dark grains (I'm assuming you are talking about a pale mash).

\*\*

Todd Carlson writes:

> ..... I have found a partial mash to little  
> extra work and it allows me to experiment with some of the  
> ingredients that would otherwise be unavailable to the  
> extract brewer.

I agree completely. I encourage everyone to at least try partial mashing, because of the options it gives you. You now have access to every type of grain in the world, because you can mash what needs it, instead of just dealing with the specialty "not-necessary-to-mash" grains. Best of all, it can be done with stuff around the house; a little extra equipment, and a little extra ingenuity.

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Thanks to Spencer for the excellent essay on wheat beers.

Cheers,  
Norm

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Date: Tue, 15 Feb 94 11:01 EST  
From: <GNT\_TOX\_%ALLOY.BITNET@PUCC.PRINCETON.EDU>  
Subject: The needless waste of space on HBD

Well it seems everyone is complainig about the waste of space on HBD. Well, only being on since sometime in November, I can tell you what I find as a waste of space:

1. Constant requests for brewpub locations. Can't someone keep a master list that we all can reference? How about an E-Mail address where we can send names of brewpubs.
2. Sign off messages longer than some posts. Just give us your name and address. Makes the HBD more manageable
3. Requests to subscribe, unsubscribe and cancel articles. Don't know how this can be avoided.
4. PICTURES OF BEAVIS AND BUTTHEAD. What the hell are they doing on the HBD?

And now to legitimize this article, I will ask a brewing related question: is there a FAQ of some sort or an issue of Zymurgy out there that details the different mashing methods. I'm an extract brewer, and have often seen the terms infusion, decoction, double decoction, etc. Could anyone possibly the define these terms for the confused like me.

My two cents  
Andrew Pastuszak  
Philadelphia, PA

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Date: Tue, 15 Feb 1994 11:13:00 -0500 (EST)

From: Jim Busch <busch@daacdev1.stx.com>

**Subject: Re: Misc**

> Subject: Sterility possible?

>

> microbiologists out there, what are the pathways for these bugs? How about  
> some practical techniques for eliminating these bad bugs, if its possible.  
> It seems to me that it should be possible to pick up a single yeast colony  
> from a plate and build it up without bugs. I remember the Zymurgy article  
> where the author injected his starters via a septum and did all transfers in  
> a homemade glove box. Would this make a difference? I have a motive in all  
> this, I am giving another talk this year at the AHA conference on building  
> yeast up to proper pitching ratios. I would gladly pass along any new ideas  
> and techniques that really help reduce the bacteria when building yeast  
> starters.

I think you are stuck with pressure cooking and autoclaving as the practical methods of sterilization. As you know, sanitizing is not sterilizing, and supposedly the cocci arent around long enough to spoil the beer.

> Another note, and one that is probably critical: I used a large portion of  
> hot water (then heated it more with my propane cooker) for the mash and  
> sparge water. This means the water was coming out of my water tank, rather  
> than straight from the tap.

I have a dedicated water heater, but I wouldnt worry too much about the tank. The water pulls off the top of the tank, and presumably the sediment is on the bottom. You might want to flush and drain the tank if your going to use it a lot.

Good brewing,  
Jim Busch

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Date: Tue, 15 Feb 94 11:19:17 EST  
From: emeeks@tx.ncsu.edu  
Subject: Sugar Krauesen/Hopback hose?

Hi folks--

One of my batches-in-progress is a cream ale, scaled down from a recipe in a recent New Brewer. The grain/adjunct bill worked out to 12 lbs. 2-row Klages, and 3 lbs. rice syrup for a 10 gallon batch. The OG was 1.050 and I pitched the Wyeast Kolsh strain (used a starter, naturally).

According to the recipe, I should ferment down to 1.010-1.014, transfer to a conditioning vessel (in my case, 5-gal cornelius kegs), and krausen with what the author called a sugar krausen at a volume of 10% of the fermented beer. I'm a bit confused about the use of sugar. My understanding is that a fermented sugar solution would result in a harsh, cidery mess, which of course I wouldn't want to mix with my cream ale. I would like to experiment with krausening, and follow the published recipe as close as possible. The article the recipe comes from references some older texts that go on about how sugar krausening "adds lusciousness" to cream ales. Once again, I am dubious, but feel compelled to work up a 1-gallon batch of "sugar wort" (not cane sugar, but perhaps rice syrup or dextrose), adopt a devil-may-care attitude, and see what happens. Anyone care to throw in some advice?

Also, I'm interested in building a hopback ala Norm Pyle's description, but I need a source for heat-resistant, brewery-safe, flexible hose. Anyone have a lead?

Email is welcome.

.....  
Ed Meeks (emeeks@tx.ncsu.edu) "Won't you please tell the man I didn't hurt anyone, no I'm just tryin' to have me some fun." --John Prine  
.....

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Date: Tue, 15 Feb 94 11:40:05 EST

From: sims@scra.org (Jim Sims)

Subject: (from misc.jobs.offered) Looking for Brewmeister - Erie, PA

>

> The Uniform Resource Locator for this document is:

> gopher://services.canberra.edu.au:4320/0nntp%20article%20misc.jobs.offered%

>

> Organization: Penn State University

> Date: Wed, 9 Feb 1994 10:16:55 EST

> From: <JLW109@psuvm.psu.edu>

> Message-ID: <94040.101655JLW109@psuvm.psu.edu>

> Newsgroups: alt.beer,rec.crafts.brewing,misc.jobs.offered

> Subject: Brewmaster and Restauranteur for brewpub in Erie, PA

> Lines: 13

>

> We are opening a brewpub in Erie, PA and are looking to hire a brewmaster  
> and restauranteur to handle the day to day operation of the brewpub. This  
> is a startup operation and we are currently planning on opening in the  
> August/September time frame. If you are interested or have questions,  
please

> e-mail.

>

>

>

>

> Thank you,

> Jason Williams

>

> will22@eetsg22.bd.psu.edu

> .

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Date: Tue, 15 Feb 94 12:07:42 EST

From: WIESEN@VAX2.DNET.ICD.Teradyne.COM (Dan `Hefe' Wiesen)

**Subject: looking for homebrew stores in s. NH**

As a new resident of southern New Hampshire (Raymond), I was wondering where the local (~50 mi radius) homebrew shops were. I would also appreciate sources for a Cajun Cooker style propane burner. Thanks for the help. Private email would be just spiffy.

dan

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Date: Tue, 15 Feb 94 12:19:28 EST  
From: bszymcz@ulysses@relay.nswc.navy.mil (Bill Szymczak)  
Subject: DMS production

In HBD1350 A1 wrote:

>quickly: Dimethyl Sulfide (DMS). When the wort is above 140F, DMS is being  
>created. While the wort is boiling, the DMS is boiled off. Once you turn  
>off the heat, the DMS still is being produced till the wort cools below 140F.  
>If you're making an ale, the fermentation will probably be so vigorous that  
>whatever DMS was created, will probably be scrubbed out by the CO2. If you  
>are making a lager, the fermentation will be quite a bit slower and this is  
>why a small amount of DMS in a lager is part of the character of most lagers.

I remember hearing or reading somewhere that ales are less  
suseptible to DMS primarily due to the higher kilning  
temperatures of pale ale malt which ``drives off'' some of the  
sulphur compounds which are precursors to DMS. Pilsener or lager  
malts are generally kilned at lower temperatures and DMS is more  
of a problem.

Bill Szymczak  
bszymcz@ulysses.nswc.navy.mil

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Date: Tue, 15 Feb 94 11:36:06 -0600

From: dmorey@iastate.edu

Subject: Wheat Beer, is it just the yeast? I don't think so!

Hi!

I have just a couple data points to add to wheat beer discussion. The last beer my roommate brewed (sad that it was so long ago) was an \*American Wheat\*. The recipe looks as the following:

8 lbs pale 6-row  
3 lbs wheat  
1 oz N. Brewer (1 hour)  
1/2 oz Hallertauer (1 hour)  
1/2 oz Hallertauer (10 minutes)  
Nottingham Dry Ale Yeast. ????

In this recipe, wheat made 27% of total grist. I would note that this beer was fermented warm (77F). The beer was very tart and had hints of cloves in the nose. I have also made an \*American Wheat\* (about year and a half ago) with wheat making 43% of the grist, fermented with Nottingham dry ale yeast at cooler temperatures (62F). This beer had the very same characteristics, tart with a hint of clove! I still beleive that the yeast plays the greatest role in producing this clove character, but I believe that the wheat plays a large role in this flavor than generally accepted in homebrew circles. One final note, a group of brewer's in my homebrew club did a not so scientific study of the affects of yeast. One yeast, EDME dry, produced a wheaty characteristic (though the beers brewed where not wheat beers). Any comments?

=====  
Dan A. Morey | Wine is proof that God loves us and wants to  
dmorey@iastate.edu | see us happy. - B. Franklin  
Agricultural Process |  
Engineer | The same is true for BEER! - Me  
=====

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Date: 15 Feb 94 12:34:38 EST  
From: William A Kuhn <73472.1664@CompuServe.COM>  
Subject: pH and water chemistry HELP

I have a quick question concerning adjusting pH and ion content of our local water supply. Though we have successfully brewed many styles of ale (IPA-Stout) with our water (in its undoctored form - it seems that the buffering power of the malt has seen us through), I am still concerned that using our water in its "as is" form is far from the best course.

Here is the profile of our water:

Calcium:	91 ppm	Sulfate:	260 ppm
Bicarbonate:	220 ppm	Sodium:	43 ppm
Chloride:	13 ppm	Potassium:	24 ml/L
Flouride:	0.5 ppm	Silicate:	20 ppm
Magnesium:	41 ppm	Nitrite:	0.4 ppm
Manganese	54 ppm	Nitrate:	0.4 ppm

Chlorophorm 30 ppb (note parts per billion)  
pH 7.2-7.5

(Levels of copper, Iron, Lead, Nickel, Tin, Zinc & Chlorophenols are trace)

How can we best treat our water for brewing pale ale? The level of bicarbonate is quite high, and the level of calcium is not high enough to cause the bicarbonate and calcium to react and percipitate out during a pre brew boil. Can we use lactic acid to lower our bicarbonate level? (Gypsum is out because of our already high sulfate count)  
Is the current level of sulfate problematic?

How would this treatment change if we were brewing a brown ale or a pilsner (repectively)?

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Date: Tue, 15 Feb 94 12:32:41 EST  
From: "Paul Austin (8-293-5810 or (914))" <huckfinn@vnet.IBM.COM>  
Subject: **Cat's Meow on Macintosh 800K disk/**

I would like to get a copy of the Cat's Meow on a Macintosh 800K disk. Due to the way I get to the Internet, this is not possible. I also lack the hardware to do it myself.

Is there someone out there willing to put the document (text only) on a Mac 800K disk and send it to me? I will even send you the disk with return postage. If you live in the Mid Hudson Valley area (Kingston, specifically), or are an IBMer, that's even better - less postage and I can send a thank-you gift.

Thanks,  
Paul Austin  
huckfinn@vnet.ibm.com

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Date: 15 Feb 1994 09:53:09 PST

From: "JSDAWS1@PROFSSR" <JSDAWS1@PB1.PacBell.COM>

**Subject: institutional exclusionism**

well... with all the 'intellectual discussion' :) about a women-only homebrew competition, I've reached the conclusion that the solution is to formalize the concept by having exclusionist competitions for every possible minority.

How about a senior citizens only homebrew comp. A competition open only to the physically challenged, or a lesbian/gay only comp would create lots of opportunities for brewers, and for PC flamers as well. All of these groups seem under-represented at homebrew competitions I've attended.

The only real result I can see from such competitions is more people brewing better beer. hmmm... have I missed something ?

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|   Don't anthropomorphize computers... They don't like it.   |
| ----- |
| JACK DAWSON - JSDAWS1 - 415 545-0299 - CUSTOMER BILLING (BG) |
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Date: Tue, 15 Feb 94 13:30:50 EST

From: btalk@aol.com

**Subject: Coleman BTU**

Coleman stove output, FYI:

Powerhouse burners, set on 11 inch centers, 9k btu on main burner, 8k btu on auxiliary. 2 hr burn time w/both on high.

Compact models have 7500 btu on main, 6500 on aux. spaced 9 5/16 inch center. Also 2 hr burn w both full blast.

The Coleman Peak 1 stoves generally put out 8500 btu. These are the single burner backpacking models that can boil 1 qt water in about 4.5 min. I don't know if this can be extrapolated into time for larger volume.

There are Dual Fuel versions of all these that burn Coleman fuel and car gasoline.

If you burn car gas in a single fuel stove , your generator life mileage will vary(shorten).

Bob 'The Backpacking Tech Weenie' Talkiewicz, Binghamton, NY

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Date: Tue, 15 Feb 94 10:48:01 PST  
From: Jack St Clair <Jack\_St\_Clair@ccm.hf.intel.com>  
Subject: Rhinoceros Stout

Text item: Text\_1

Some of you may remember my post awhile back regarding Rhinoceros Stout that was (note, I said was) available at he Oakhills Brewpub here in Portland. They have stopped brewing it for now but have assured me that it would be back. Anyway, I was able to get the recipe and want to give it a try. The problem is that the recipe is for a 220 gallon batch. I was told that the yeast used is a special yeast made up by Wyeast for McMenamins Pubs and that the same yeast is used for all their beers. Although I find that hard to believe.

Here are the ingredients for a 220 gal. batch.

#### Malts

- 
- 1.) 300 lbs. - 2-Row
  - 2.) 30 lbs. - Vienna
  - 3.) 25 lbs. - Victory
  - 4.) 25 lbs. - Black Barley
  - 5.) 25 lbs. - Hugh Baird Brown

#### Hops

- 
- 1.) 1.5 lbs. - Cent (?)
  - 2.) .5 lbs. - Cent (Finishing)

My questions are:

1. How do I extrapolate this for a five gallon batch?
2. Does anyone out there in brewland have a phone number/contact at Wyeast?
3. What is the best way to gather yeast from the bottom of a container? (Which is what I might have to do should phone call fail.)
4. What is meant by Cent.?

Any help from the HBD Brewmeisters will be greatly appreciated and final results will be posted. This stout is one of the finest I have ever tasted. It ranks right up there with (please God don't strike this fine Irish head dead) Guinness Stout!

TIA  
Jack St.Clair  
Portland, Oregon  
Jack\_st\_clair@ccm.hf.intel.com

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Date: Tue, 15 Feb 1994 13:42:59 -0500

From: rprice@cbmse.nrl.navy.mil

Subject: Cookers etc.

1) Following the trend on cookers, if you check Sams Club (usual disclaimer), you will often find not only the cajun cookes but another crab cooker version about 35,000 btu. They run around \$75.00, and come complete with a 7 gal pot (alum) for about \$100.00. Many propane stores have 35,000 btu hobs for about \$30.00 or so. Simply connect to a 20#er and you are brewing cheap.

2) By using a piece of 4" PVC pipe about two foot long, 40' of copper tube 3/8" in diameter, some RTV-11 sealant and a couple of reducers from a 4" down to PVC garden hose fittings you can make a chiller for not too much. On the output side go from the copper up to threaded fittings and into a regular cartridge water filter. You can easily remove trub, excess yeast and hops. Get the cheap wound filter to do this cheap. The PVC then necks down from 4" to 2" then 2" to 3/3" then to the garden hose adapter. I bought the stuff at a hardware center and put it together in about a half hour.

3) A comment: I don't know what all the fuss is about women in brewing etc. In England in times past the women were expected to be expert homebrew persons. That was considered part of housekeeping. I really wish my wife would have picked up the interest or skills necessary. However, I do 99% of the cooking and the brewing. Did I miss something? I tried to get her interested in the womens contest (answer) <thats your job> ..... Chill out and enjoy and lets get on to more of the type of conversations that will make us all better brewers. Like who believes that you can increase the sweetness and malt character of an all grain brew by increasing the temp to about 70C and shortening the mash time which would favor alpha enzymes?????

Cheers !!

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Date: Tue, 15 Feb 94 13:57:51 EST  
From: Steve Scampini <scampini@hp-and.an.hp.com>  
Subject: CO2 Technique

I have been thinking about the process of yeast-driven in-the-bottle carbonation and wondering about the various techniques. It seems the common practice is to use corn sugar but that some use DME or even wort.

I am surprised that otherwise fanatical brewers would "adulterate" their beer in the final step with corn sugar - or do the benefits outweigh the problems. I thought it might be interesting to bottle a solution corresponding to the dilution of 3/4 cup corn sugar in five gallons of water with a little yeast and let the water carbonate and then taste it. This might give an indication of the contribution of any corn sugar based flavors to the beer. Or am I all wet?

What do the commercial world class bottle conditioned beers do to get their carbonation? Thanks in advance.

Steve Scampini

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Date: Tue, 15 Feb 94 14:32:02 EST  
From: Spencer.W.Thomas@med.umich.edu  
Subject: re: cancel

You've got to send the 'cancel article nnnnnnnnnnnn.nnnnnnnnn' message to the homebrew-request address, folks. With most mailers, replying to the confirmation message should do the right thing.

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Date: Tue, 15 Feb 94 08:15:33 -0800  
From: raudins@elan2.coryphaeus.com (Glenn Raudins)  
Subject: Bay Area BJCP Exam

A couple of us are working on putting together enough people to have a BJCP exam in the SF Bay Area. If anyone is interested in participating in the exam, please E-mail me at raudins@Elan2.coryphaeus.com so as to not waste the bandwidth, since we don't seem to be doing any of that lately!!!

Glenn Raudins raudins@Elan2.coryphaeus.com Los Gatos, CA

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End of HOMEBREW Digest #1351, 02/17/94  
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Date: Tue, 15 Feb 94 14:38:12 EST  
From: mbunster@hibbs.vcu.edu (Mark Bunster)  
Subject: atlantic brewpubs, straining wort

\* From: "Dana S. Cummings" <dcumming@moose.uvm.edu>  
\* Subject: MICRO/PUB BREWS

\*  
\* I am going to be traveling in March and would like to plan my route  
\* around fine local brews. I intend to travel through central NY and PA,  
\* Eastern VA/ DC, with my destination in NC. If there's a brewpub or craft  
\* brewer in your area I'd appreciate hearing about them. Many thanks in  
\* advance.

\*  
I hope this is of wide enough interest, but I thought I would post my  
mini-travelogue of 4 places on this route. Flames to irate@angry.bugged...

\*  
In DC proper, check out the brickskeller, which offers over 500 beers in  
bottles, and a few on tap (they may have more these days). Pricey, but very  
thorough. Just about any beer you wanted to try from around the world is at  
your disposal if it comes in bottles. (Not literally, I suppose.)

In Arlington VA (city of the Nat'l Cemetary, Pentagon, and shopping mecca  
Crystal City), you will find the Bardo Rodeo, a huge beer-hall like place  
built in a barely renovated ford dealership service area. Over 100 taps (not  
all different though) and I believe some house brews (went there just as  
they'd opened and they were only selling others', but I think that's  
changed.) You can get stuff by the pitcher, which is nice, and they play a  
very 20something alternative mix of music. The choice of the WASP masses of  
the NoVa area, but worth the trouble.

Wasteland exists until Richmond Va, where you will find  
Richbrau in Schockoe Slip. 4 ales at the moment (IPA, straight golden ale  
used as an introductory beer, thick porter, and right now a good strong  
barleywine.) and a small collection of other beers. the IPA is my favorite,  
but others dig the porter too.

Don't know if anything new has developed in Norfolk--I doubt it. Sailors like  
Bud.

Both Durham and Manteo (near Nags Head on the Outer Banks) have  
brewpub/bavarian restaurants called the Weeping Radish. Great atmosphere (at  
least at the Manteo one) and good beer available in full liter glasses ala  
any respectable bavarian bier garten.

\* The problem I encountered is that after the boil, the  
\* finings (irish moss), hot and cold break didn't settle  
\* after chilling, presumably due to the high gravity of the  
\* boil (I used 6# of DME with about 2 1/4# of grain). After  
\* chilling I tried straining but the strainer clogged so rather  
\* than muck around with chilled wort I just dumped the whole  
\* mess in the primary with the rest of the water. Diluting to  
\* five gallons allwed the trub to settle and fermentation was  
\* vigorous. Racking to secondary got rid of most of the crud.

\*

We've done it two ways, both of which have pros:

1) Strain as best you can (with properly clean equipment of course) immediately after the boil. Don't sweat what remains, and after chilling quickly, splash the wort into your primary to infuse with oxygen before pitching. Rack to secondary after initial fermentation slows (minimizing splashing this time) and you should leave any appreciable trub in the primary.

2) Chill to pitching temperature with everything still in the wort. Clean a small saucepan and a strainer. With your first saucepanful, get a sizeable amount of hops and grain. Pour into the strainer (6 inch is the best size) so that maybe it's half full of grains and hops. subsequent panfuls can now be mostly liquid, and the dreck in the strainer will filter out most of what smaller particles are remaining. This way, the stuff that's too small to be blocked by the strainer holes is instead blocked by the stuff in the strainer.

- - -

Mark Bunster	I'm not an actor, but I play one on TV.
Survey Research Lab--VCU	
Richmond, VA 23284	
mbunster@hibbs.vcu.edu	
(804) 367-8813/353-1731	

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Date: 15 Feb 94 19:42:16 UT  
From: "Valente Andrew "  
Subject: BAA & Valentine chocolate

Hi folks!

I'm in a terrible quandry. My first month gift subscription to Beer Across America arrived the same day my Valentine's porter was ready. Relax, don't worry -- I had a homebrew! (incidentally - its Papazian's Sparrowhawk porter with 6 oz of Hershey's unsweetened baker's chocolate in the boil - a true Valentine's treat -- lots of sludge in the boil pot and primary, but easily cleaned and WELL worth the end result!

Anyway - for those who care - BAA offers 2 6-packs of microbrew delivered to your doorstep each month for \$23. My wife was under the impression that they made a specific attempt to bring you beer that was not available in your area. This is not true. My first shipment was Geary's Pale Ale, which is available everywhere in the Boston area (it was one of the beers I served at our wedding- the caterer's didn't want to deal with homebrew!!). I can get this beer for \$6.50 or \$7 a 6-pack, so I was a little annoyed.

Good news - I called BAA and they said they were sorry, but it is unusual to hit a local on the first month (which is clearly not true - all beer, like all politics, is local to someone). They did say, however, that if you call before the 15th of the month, they can tell you what they are shipping on the 20th, and if its not interesting to you, you can defer until the next month. It is a great, albeit somewhat expensive, gift.

BTW - Feb's beers are Columbus Ohio (1492 ale?) and something from Oregon - name escapes me.

Insert your favorite usual clever disclaimer - a not-yet-but-hopefully-soon-to-be satisfied customer -- if it were my business it would be run differently...  
Sergio...

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Date: Tue, 15 Feb 1994 12:58:59 -0700  
From: Habeeb.Mohammad@m.cc.utah.edu  
Subject: Unsubscribe

Please remove me from your mailing list.

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*****  
**  
*           "If I'm going to die,           *           -Yokoshima from  
*  
*  at least let me die between your breasts!" *           Ghost Sweeper Mikami  
*  
*****  
**  
*  "A life of debauchery, I was born for it!" *  -Ataru from Urusei Yatsura  
*  
*                                           *           Movie 1: Only You  
*  
*****  
**  
*  "I Just beat the shit out of a seriously *  -Bill Pullman from Malice  
*  
*           disturbed serial rapist." *  
*  
*****  
**
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Date: 15 Feb 94 15:17:58 EST

From: "Dan Z. Johnson" <75430.3532@CompuServe.COM>

**Subject: MaltMillMotor**

"Dave Suurballe" <suurb@farallon.com> continues the MaltMill discussion by saying that he altered the hopper on his motorized MM to widen the feed slot.

Did you just cut the two side pieces out? Do you see a change in the grind? I'd assume that you may get an even better grind doing that. How is your MM motorized? Thanks!

-Z

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Date: 15 Feb 94 15:17:53 EST  
From: "Dan Z. Johnson" <75430.3532@CompuServe.COM>  
Subject: Ginger Beer

bgros@sensitivity.berkeley.edu (Bryan L. Gros) asks about ginger amounts:

I've been making ginger beers for about six years now, and the only gem of advice I can offer is this: The longer the boil, the less "heat" you get from ginger. When added at the very end of the brew (no boil, 30 min. steep) you get a good sharp, hot flavor. After a 60 min boil, the flavor is changed to that of a gingersnap cookie, deep, rich and rounded. So the thing to do is to balance out the timing of ginger additions to take advantage of both flavors. My last ginger beer read like this:

Z's Back To The Garden Ginger Ale  
(to make 10 gal)

15# 2-row Pils malt  
2# Caravienne  
1# 401 Crystal  
Infusion mashed at 151f for 60 min.

2# Clover Honey (full boil)  
300gr. Ginger root, fresh, grated. (100 gr. full boil, 200 gr last 5 min)  
10gr. Nutmeg, fresh ground. Last 5 min.  
10gr. Cinnamon, fresh ground. Last 5 min  
1.5gr Vanilla bean, split open and crushed. Last 5 min.

4oz Saaz @4.3 AA, 60 min  
1oz. Saaz, 10 min  
1oz. Saaz, steep 30 min, no boil

OG: 1.051

To Make 5 gal extract:  
Use 6.6# light extract (Alexander's works best)  
Steep 1# Crystal malt, crushed, in clean water @ 160f for 30-45 min, strain off grain.  
Cut all other amounts in half

Use Wyeast American or German or whatever you have going. High attenuation and clean flavors are what I go for on this one, so as not to mask the spices. A dry finish on this beer is best for summer drinking. A real thirst quencher.

-Z

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Date: Tue, 15 Feb 1994 12:36:26 -0800  
From: glent@falstaff.cache.tek.com (Glen Tinseth)  
Subject: AA%

Just need to clarify Mark Garetz's post re: alpha acid% reliability. First of all, both Dave Wills (Freshops) and I (The Hop Source) monitor our alpha acid levels. We feel this is important for different reasons. Dave likes to check midseason because of inevitable drops in aa%, in order to ensure that the homebrewer gets accurate numbers. I agree. I also do not trust the numbers from the brokers very much. This is not because of dishonesty on anyone's part but because of "the way things are."

In most cases, only 1 in 10, 20, or even 50 bales is sampled. Not only are the hops in each bale inconsistent but the bale to bale differences are not negligible. So there can be wide differences in the number you see on your bag of hops, and the actual aa% of your particular hop sample. There are two things you can do to account for this:

- 1) Don't worry about it since the bag number is probably within 10% of the correct value.
- 2) Test the hops to be certain.

I like to keep an eye on my alphas just to make sure my customers are getting what they are paying for. In my own brewing I am more likely to be satisfied with plus or minus 10% accuracy than to insist on more. Anyway there are more than 10% uncertainties in the BU calculations, but that's another story. Just be suspicious of books that specify BUs to the hundredth of a unit (even if they are written by someone famous). I think Dave Miller's note on this subject in the latest Brewing Techniques is right on the money - taste is the final judge, or at least should be.

Take home message: get your hops from a reliable source and add "plus or minus 10%" to the alpha acid rating and you'll be in the ballpark.

Cheers,

Glenn

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Date: Tue, 15 Feb 94 15:39:33 EST  
From: dan\_fox@ccmail.GSFC.NASA.GOV  
Subject: beer tasting review

In HBD 1348, I wrote:

>Last night (2/9) I attended the annual Strong Beer Tasting at the  
>Brickskellar in Washington DC.

>On another list, I am in the habit of posting short, informal reviews  
>of concerts I attend, and thought y'all might appreciate some of the  
>same treatment here.

Well, it's out and the offer still stands.

>Since this is the Homebrew Digest and not the Beer Enjoyer's  
>Digest I thought I'd do it off line. If you want a copy, email me and  
>I'll return one to you. I would also appreciate quick messages along  
>the lines of "Post it, you fool!" or "Thanks for not wasting my  
>bandwidth."

>If I get a lot of "Post-It Notes" (sorry) I will do so. If there are  
>more requests than I care to deal with I will also post it.

I got 30+ requests for it, 3 in favor of posting, and 2 against. I was  
looking for something like 5-to-1 in favor, so bandwidth is conserved  
(except for this message, I suppose). :-)

Is there a beer gourmet list or newsgroup somewhere? Does the world need  
one? I am not volunteering.

- --Dan Fox

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Date: Tue, 15 Feb 1994 12:47:37 -0800 (PST)

From: eyeball@netcom.com (David M. Berman)

**Subject: Re: Cheap airlocks**

I routinely use a blow-by setup instead of an airlock. Connect a hose to the air outlet of your carboy, and tie the other end of the hose to a rock submerged in a bucket full of dilute bleach. I have found no problems leaving the setup as is for several weeks.

David Berman

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Date: Tue, 15 Feb 94 15:54:01 EST

From: jowagar@cosi.stockton.edu

**Subject:**

I am an aspiring homebrewer and am wondering how I can subscribe to this list or conference. If you have any other info about homebrewing please send it to me.

Thank You

Jon Wagar

jowagar@cosi.stockton.edu

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Date: Mon, 14 Feb 1994 10:33:35 -0600 (CST)  
From: caa@vtdev.mn.org (Charles A. Anderson)  
Subject: Re: Brewing in barrels

In HOMEBREW Digest #1347 Jack Schmidling writes:

>  
> Date: Tue, 8 Feb 1994 16:14:34 -0600 (CST)  
> From: arf@mcs.com (Jack Schmidling)  
>  
> Perhaps the real answer is even simpler. It has been my understanding that  
> barrels used for beer were coated with tar to prevent evaporation. If this  
> is true, one could get the "characteristic" by coating a glass carboy with  
> tar or even pouring some in the beer. Not as far fetched as it sounds.  
> Just ponder the Greek, retsina wine.  
>  
> js

Not tar, brewers pitch. It looks an awful lot like tar though. I was trying to locate some a few years ago, but didn't have much luck. I have drank out of leather mugs that were lined with the stuff, and it doesn't seem to impart much taste to whatever beverage is in the mug, however I'm sure ageing in a cask coated with the stuff would have more time to pull out some sort of flavor. Without the pitch coating I doubt you could get a barrel to hold enough pressure to carbonate well, and would end up with a flat brew.

-Charlie

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Date: Tue, 15 Feb 94 16:28:48 EST

From: yeebot@aol.com

Subject: My \$0.02 @ the HBD

I'm sorry I have to increase the Noise to Signal ratio on the digest but I figured I had to put in my \$0.02.

Several people, a few issues ago, wrote in complaining about the amount of non-Homebrewing, unprofessional noise that's in the HBD these days. While I can't completely disagree with this sentiment, I have to defend the right for members to write in posts like the "Cannabis in beer" thread. I'm not into it but it was interesting to read, nonetheless. I don't have any specific "guidelines" for posts, and I don't think there should be. But given the size of the digest these days and given that many members actually PAY for their Net access time I think that a few considerations are necessary.

How 'bout a few:

-Please use great care when writing in the Subject field. Many members only have time to scan the Table of Contents on their breaks from saving the universe.

-Since there are no "editors" in the traditional sense, members should exercise restraint when writing their posts. Please keep it short and concise.

-Beginners(All are welcome!) should at the least read Burch's "Brewing Quality Beers"(\$5) or Papazian's "Compete Joy of Homebrewing"(\$11) before posting to the HBD. No one wants to answer a post like "What is Malt?", anyway. Hey, isn't there a Beginner's FAQ?

-And a Personal Pet Peeve: People who re-post entire letters (sometimes entire threads) when all they're doing is making a single useless witty comment. thankyouverymuch.

It's rather unfortunate that we may have lost experienced, knowledgeable people who were offended or turned off by a single post. But to those I say: Please remember that this is basically a DAILY digest that literally, THOUSANDS of people read and that one Dork's opinion is his own, NOT the HBD's. Also, while hard information and facts are what actually drives this Digest, I feel the anecdotes and jovial speculations are necessary to make the digest complete. Finally, when in doubt I think we should just keep those immortal words in mind:

\*\*\*\*RELAX!\*\*\*\*, and have a homebrew.

Viva la HBD!

Michael

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Date: Tue, 15 Feb 94 16:29:01 EST

From: yeebot@aol.com

**Subject: Getting Good Head ;-)** with Chili beer.

I recently read an article about Ed Chilleen's Cave Creek Chili beer. (Hot stuff!) The article states that Ed has developed a way to retain a foamy head even though the oil from the chili pepper would usually destroy any formation of a head. He states he uses no presevatives or additives. So, does anyone have any ideas on how he accomplishes this? (A pact with the devil?) TIA.

Mike Yee  
Angst Brewing Co.  
yeebot@aol.com

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Date: Tue, 15 Feb 1994 16:25:42 -0500  
From: Kelvin Kapteyn <kelvink@mtu.edu>  
Subject: Floating thermometer suggestion

Laura Conrad posted a nice design for a floating thermometer in hbd 1350. My immediate thought though was a possible improvement (IMHO). I would go to the hardware store and buy a rubber grommet that would just fit the thermometer. That way you could remove the thermometer and use it for other things without much hassle. It would also solve the problem Laura had with the putty getting too soft at high temperatures. Heck, even if the thing leaks a little, it isn't too much work to pour it back out. I would be careful to get a snug fit between the thermometer and the grommet so you could still adjust the height of the thermometer.

Thanks for the nice idea in the first place. I have never liked my floating dairy thermometer because it reacts slow and doesn't seem to be as accurate as my dial thermometer. Some day I'll get one of those nice digital ones.

-Kelvin (kelvink@mtu.edu)

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Date: Tue, 15 Feb 1994 16:29:40 -0500

From: WKODAMA@aba.com

**Subject: Boil Off Rate**

Pardon me if this is a repeat request. Is there any kind of matrix out there that shows the rate of boil-off evaporation per quantity of wort per specific gravity of wort? In other words, if I start off with 10 gallons of water and my SG is 1.040, how much water will I boil off during a 60 minute boil, etc.?

Much TIA,  
Wesman  
wkodama@aba.com

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Date: Tue, 15 Feb 94 16:52:27 EST

From: lyons@adcl

**Subject: Targeting OGs & FGs**

I had a few responses to my last posting suggesting using Laaglander to help target OGs & FGs with extract recipes. Thought I'd post a replyt here for all to read.

...

I'm not great at giving directions, so please do not get discouraged if what I write seems confusing. It's probably just me.

Let's start with a typical recipe that's made with 6lbs of M&F. M&F has an extraction potential of 42(pts-gals/lb) and an apparent attenuation of 78% (i.e. 78% will be converted to alcohol, and 22% will not ferment)

Therefore;

$$\text{Original Gravity} = \text{OG} = 42(\text{pts-gal/lb}) * 6(\text{lb}) / 5(\text{gal}) = 50.4 \text{ pts.}$$

$$\text{Final Gravity} = \text{FG} = \text{OG} * (1 - \text{AA}) = 50.4 * (1 - 0.78) = 50.4 * (0.22) = 11.09$$

$$\% \text{ alcohol} = (\text{OG} - \text{FG}) / 7.5 \text{ (close approximation)} = (50.4 - 11.09) / 7.5 = 5.2\%$$

Now lets try to formulate a recipe that gives the same OG, FG, & %Alc using just Laaglander and corn sugar (the corn sugar will not contribute to the FG since it is 100% fermentable). First lets calculate the lbs of Laaglander needed to get an FG of 11.09:

$$\text{FG} = 11.09 = \text{OG} * (1 - \text{AA}) = [(46 * X) / 5] * (1 - 0.55) \implies X = 2.7\text{lbs Laaglander.}$$

Now lets calculate how much sugar will be needed to bring the OG up to 50.4:

$$\text{OG} = 50.4 = (46 * 2.7 / 5) + (45 * X / 5) \implies X = 2.8\text{lbs corn sugar.}$$

Therefore 2.7lbs of Laaglander + 2.8lbs of corn sugar gives the same OG, FG, & %alc as 6lbs of M&F (guess which recipe is cheaper!).

By the way, I'm not recommending using this much sugar. Personally I like to aim for an FG of 16 and a %alc of 4.2-to-4.8.

Let's look at another example recipe (I like this one :-)):

	OG	FG	%Alc
	=====	=====	=====
2# Laaglander (EP=46/AA=55%): ==>	18.4	8.24	1.35
2# M&F (EP=42/AA=78%): ==>	16.8	3.70	1.75
2# Honey (EP=35/AA=100%): ==>	14.0	0.00	1.87

-----  
 OG=49.2      FG=11.98      %Alc=4.97

I formulated the recipe below to target for an OG of 16 (1.016). I also like this one.

		OG	FG	%Alc
		=====	=====	=====
4# Laaglander (EP=46/AA=55%):	==>	36.8	16.56	2.7
1.5# Corn Sugar (EP=45/AA=100%):	==>	13.5	0.00	1.8
		-----	-----	-----
		OG=50.3	FG=16.56	%Alc=4.5

Breaking it down this way makes it easy to see how each component contributes to the final product. That's about all there is to it. As you can see, there is more than one way to create beers with particular OGs & FGs.

Hope this helps,  
 Chris

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Date: Tue, 15 Feb 94 17:04:32 EST

From: EAJOHNS@FLIC.erenj.com

**Subject: denatured alcohol**

From: Eric A. Johnson

IOSD FP102/F08 (201)765-2519

Subject: denatured alcohol

> A quick and handy technique to prevent unwanted infections during  
> racking, pitching etc. Fill a spray bottle (like a windex bottle) with 75%  
> ethanol (get 190 proof[95%] and dilute with water). Spray hands, tools  
> whatever. Won't affect beer, is mostly safe (but flammable) and keeps  
> surfaces clean. If you know a lab nerd, ask 'em to get you some denatured  
> absolute ethanol-it is real cheap.

Denatured alcohol is cheap because it contains some additive, such as benzene, which makes it unfit for human consumption. This also exempts it from taxation. It's not a good idea to clean your equipment or your hands with this stuff....

Eric

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Date: Tue, 15 Feb 1994 14:05:37 -0800 (PST)

From: gummitch@teleport.com (Jeff Frane)

**Subject: Alpha Accuracy**

To Mark Garetz, Glenn Tinseth and all those Digesters enamored with long, complicated formulas for determining bittering additions (although Mark & Glenn may not be numbered among them):

Do any of you know the exact sampling procedure used in the formulation of alpha acid content in hops? That is, have you seen it done and followed through to completion? In the commercial lab, that is, not in a hop research station.

Can we assume that there is no variation of alpha acid content throughout a representative bale -- or batch -- of a given hop? Because if there is, then the sampling procedure will only result in an *\*average\** alpha acid content. The average is perfectly fine for commercial breweries, because they will be using all or a significant portion of a bale when brewing -- averaging will not be a problem. However, if there is variation (and having worked in QC and Bacti labs for a food processor I have every reason to believe there is decided variation) then there is no way of determining the alpha acid content for a given 1-, 2-, or 16-ounce sample which itself has not been tested.

And if there is variation, what happens to the formulae?

- --Jeff

-----

Date: Tue, 15 Feb 94 12:22:25 CST  
From: cullen@zeus1.issc.com (Cathy Cullen (N3311))  
Subject: Re: The sex gap in homebrewing?

Sorry ahead of time for the bandwidth and the flame but this one really got me.  
Content-Length: 2306

< Whatever reasons people use to justify having a women-only beer  
< competition, gender balance is a poor one.  
<  
< In other words, I can't see a damned thing in policy or practice that  
< discourages women from joining in the activities/deals/clubs open to  
< men. Therefore, when an event becomes closed to a group of people  
< based on their sex I see this as sexist in its own right. This would  
< not be sexist if it existed to right injustice, but there are no  
< injustices already present in the homebrewing world.  
<  
< Perhaps a better reason for having this event is to boost female  
< brewers' egos. If a number of women enter competitions now and don't  
< do well, then cutting off a significant percentage of the brewing  
< population gives them less competition. Winning something becomes  
< more likely. If this kind of artificial victory helps some woman  
< feel more confident in entering another competition (open  
< to all), then what's the harm done? Maybe I should come up with some  
< set of standards that makes me more likely to win through a restricted  
< competition?

My hear goes out to you Greg. The fact that this competition is not open to you, who are probably a white male, and have never been denied anything before. It must be a shock, being left behind while the big girls go out and brew.

This is a very sad commentary. So a group of women are getting together and having a competition, so what! Even if they were doing it to boost their egos, So What.

In case you havent noticed, women are a minority in the world of brewing. Why? probably because in our society females are encouraged to do more feminine things. When I'm reading this newsgroup and see a womens name signed, I am usually suprised. It's kind of a male thing, so are most of the brewing get togethers. Yes maybe women could use some ego boosting in regards to brewing, as you said in your post 'whats the harm done?' well, you tell me.

The best thing about this competition in my opinion is the knowing that yes there are other women out there brewing. Its not just a guy thing.

Now why don't you just go off in the corner and come up with a competition open only to white men with brown hair and brown eyes or something and see if that makes you feel better.

Cathy Cullen  
Chicago

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Date: 14 Feb 94 14:19:28 -0500

From: Jim.Overstreet@p5.f1.n396.z1.fidonet.org (Jim Overstreet)

**Subject: message**

Subj: Caramel malt

I was wondering if anyone can suggest a mail order source for English Caramel Malt (no, not crystal, it's not the same). I have looked in all my catalogs with no luck. Would like to find both 20 and 120 degree lovibond, preferably malted by Archer, Arc-Royal or Maris Otter. Thanks.

- ---

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Date: Tuesday, 15 February 94 16:52:11 CST  
From: LLDSC@utxdp.dp.utexas.edu  
Subject: Bass clone

I had no idea that cannabis beer thing was going to start such a controversy. I was just trying to see if anyone remembered what someone else had posted about the subject. It's too bad the stuff is illegal, otherwise I sure would like to make a beer out of it ;-).

Moving on to other things. I just finished a bitter. It's in the bottles right now. Thanks for the info. What I want to start on now is something along the lines of a Bass ale. Anybody have any (Help me!!I can't spell recipe! What is the plural?!--I'm an English major) experience with this?

Now, if you'll excuse me, I've got a batch of LSD brew that I'm going to go unload on some junior high kids.

Keep on truckin in the free world,

Scott LLDSC@utxdp.dp.utexas.edu

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Date: Tue, 15 Feb 94 17:22:48 "PST  
From: Mike Dix <mdix@dcssc.sj.hp.com>  
Subject: Munich Helles & Decoction Q's

bwg/hc            Feb 15, 1994

In the attempt to brew a Munich helles I have switched to all-grain brewing, but I still cannot get the malty flavor I want. It is tasty, and it is only mildly hopped, but I just cannot fool my tastebuds into thinking I am in a bierstube in Munich. I am following the recipe in Miller's "World's Great Beers" book. Here are some specifics:

Base malt: Great Western two row  
Special malts: DeWolf-Cosyns  
Hops: San Jose backyard Hallertauer cones (assumed to be 4% AA)  
Mash: two-step stove-top infusion  
Yeast: Wyeast Bavarian  
Single stage fermentation: 13 days at 55-60F in a 25l carboy, then lagered in the bottle at 35F.

One possibility is that only a German base malt will produce an authentic flavor. The other, which was brought up by Jeff Michalski, is that perhaps only decoction mashing will produce the authentic flavor. Comments?

I too would like to hear from the net's decoction doctors what procedures they follow, and if relatively short mash times are possible. Noonan's 5-6 hour mash times seems excessive, but they correspond to those in Hennies' Brauerhandbuch, copyright 1967, that a friend picked up for me on a trip to Germany. Yet the fellow who wrote German Wheat Beers, a recent Weihenstephan graduate, quotes mash times of 180 minutes. An extra hour spent mashing would be tolerable if the flavor were right.

A less-important effect I would also like to achieve is the creamy head that stands on its own. From browsing through the archives I note this may be related to dispense techniques.

Mike Dix

By the way, I think malted wheat meets the Reinheitsgebot because it is malt. Note that unmalted barley is still uncool.

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Date: Tue, 15 Feb 94 16:40:05 PST  
From: Martin Wilde <Martin\_Wilde@ccm.hf.intel.com>  
Subject: BJCP exam studying

Text item: Text\_1

There is an upcoming BJCP exam in Portland, OR April 10th. In my preparation for the exam I was wondering if I need to memorize all of the gravities and IBU numbers for all of the beer styles. This is such a brain cramp. I noticed the recent AHA style guidelines for this years National competition does not list gravities and IBU numbers, just relative terms (ie. medium gravity, high bitterness). Does the BJCP exam still require you to memorize all of those (ridiculus) numbers or is it more of a compare and contrast like "this style is medium gravity and medium to high bitterness with residual diacetyl okay....".

Thanks

martin (a future judge (hopefully))

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Date: Tue, 15 Feb 94 16:45:16 PST  
From: Martin Wilde <Martin\_Wilde@ccm.hf.intel.com>  
Subject: Wyeast Special London Yeast

Text item: Text\_1

Is anyone tried using the Wyeast New Special London yeast?

What is the apparent attenuation of this yeast? Logsdon does not mention it in his flier. Does the rich malty flavor come from low attenuation (65%) or does it just accentuate malt and have a normal attenuation factor (75%).

Thanks

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Date: Tue, 15 Feb 94 20:14:48 EST

From: jerryb7595@aol.com

**Subject: Be Happy**

I was sitting here, reading my backlog of HBD, drinking a beer made of cannabis and Laaglander extract which was brewed by a woman for a contest, and I said to myself, "Life doesn't get any better than this."

Let's all acquire a sense of humor.

Jerry (jerryb7595@aol.com)

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Date: Tue, 15 Feb 94 17:27 EST  
From: Jack Skeels <0004310587@mcimail.com>  
Subject: Less oxygen (gasp!)/Refrig. controls

Thanks to Mark Garetz for the Red Tail yeast info.  
\*\*

I'm a somewhat novice extract brewer, and am trying to reduce the oxidated flavor in my brews. Having read as much as I can in the FAQ's, Papzian (found zip), Miller (a bit better), and some back HBD's I am planning to do the following:

- 1) Cool my wort to room temp, rather than 120 before pouring through strainer into primary. I cool the pot in a sink with cold running water (approx 20 min.)
- 2) Put a bottling tap on one of my plastic buckets so that I don't get that spray from the plastic spring valve.
- 3) Oxygen-absorbing bottle caps.
- 4) Purge the headspace in my secondary with CO2.

Am I doing the right things? Most important, is there something REALLY effective that I've left out? Any other ideas? Also, is my hot extract wort more immune to HSA than the thinner all-grain worts that you veterans use?

Also, I'd like to do a PU-style lager, but lack the proper temperature control on my fridge. Several brewshops have told me that there was a controller on the market, but that it has been discontinued. Does anyone know of an alternate source?? Was there an HBD thread on this??

TIA and good brews to all!

Jack Skeels (JSKEELS@MCIMAIL.COM)

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Date: 15 Feb 94 23:33:07 MST (Tue)  
From: rcd@raven.eklektix.com (Dick Dunn)  
Subject: re: Sweetening meads

Tony Quinn offers some suggestions for sweet meads, to which I'll add my own notes...

> Add boiled/pasteurized honey/water mixture on a recurring basis  
> until such time as the little yeastie beasties keel over and stop  
> fermenting - sort of liking madeira.

This is the standard way to approach sweet meads. Start off with a normal must (somewhere in the 1.100- SG range) and as it ferments down, top it up with new honey. A good time to do this is each time you rack the mead... that way you top it up and keep the carboy headspace small.

I would suggest that when you consider the mead finished, you still use potassium sorbate to stabilize it, against the possibility of the yeast waking up and fermenting some more. Yes, this suggestion is based on empirical results! I had a mead that I was \*sure\* had finished--it was sweet; it seemed still; it hadn't done anything in a couple months. I bottled it, and a couple months later, with some samples in the interim showing carbonation, I noticed some bulging bottlecaps. So...carefully open everything, back to the carboy, try to dissipate the CO2, stabilize, re-bottle. (If you like cleaning bottles twice for one batch, you'll like this approach. Otherwise, I don't recommend it:-)

> Use a less alcohol tolerant yeast - i.e. a white wine vice a  
> champagne yeast.

This works, but it (obviously) limits the alcohol content...which takes away some control. If you're aiming for a fairly sweet mead, you may want the alcohol content to balance it.

> Treat with potassium sorbate and add sugar. Theoretically, at  
> least, if the potassium sorbate is added to a completed fermentation  
> and then additional sugar is added, no further fermentations will  
> start.

I suggest that any time you add sugar (or honey or xyzyzy fermentable) you use potassium sorbate. The vexing problem is that you don't know when the yeast are \*really\* done...and it's an unpleasant surprise when they wake up and start fermenting again.

> Add lactose?

Based on what I've done with beers, this will add some body and a little sweetness, but it's the wrong sort of body and not enough sweetness. I'd like to hear from folks who feel otherwise, but my past experience isn't encouraging.

> Start the fermentation in the ranges where no hydrometer has ever  
> gone before. <over 3lbs honey per gallon????>

I don't recommend this. If you're going to push the SG way up, do it in the gradual way Tony suggested at the top. Yeast don't like going straight into a very-high-SG must...what happens is that (if all goes well) you get to the same end result as starting at a moderate SG and adding honey a bit at a time, but the fermentation takes \*much\* longer. Mead takes long enough as it is.

To be sure we're on the same terms, I assume that when Tony says "3lbs honey per gallon" he means 3 lb per gallon of must (not 3 lb honey per gallon of water). That's well up there.

I suggest starting with no more than a gallon of honey in a five-gallon batch. In US measure (oops), it works out thus: The SG of honey is slightly under 1.5, so a gallon is about 12 lb. That gives you 2.4 lb honey per gallon of must, which will put your starting gravity at about 1.090. That's comfortable to work with, even if you've got other fermentable material (such as fruit) in the must.

Whenever you're pushing the yeast, be sure there's enough nutrient, and give a thought to pH of the must.

- ---

Dick Dunn    rcd@eklektix.com    -or-    raven!rcd    Boulder, Colorado USA  
...Mr Natural says, "Get the right tool for the job!"

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Date: Wed, 16 Feb 1994 10:40:03 +0000 (GMT)

From: cg0scs <G.A.Cooper@greenwich.ac.uk>

**Subject: Wheat Malt Extract question**

Strange as it may seem, although wheat malt extract is produced in the UK it is not available over here. Munton & Fisons response was 'We only produce that for the US market - there is no demand for it in the UK'.

Fortunately, I have a helpful homebrew shop nearby and she arranged for Muntons to send her 6 cans. To my surprise, the label tells me that it is a blend of 45% barley malt and 55% wheat malt.

The question: when you publish recipes which contain wheat malt extract are you meaning 100% wheat malt extract, or this blend. I am assuming the former.

TIA  
Geoff

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Date: Wed, 16 Feb 94 08:31:44 EST  
From: bszymcz@ulysses@relay.nswc.navy.mil (Bill Szymczak)  
Subject: Re: DMS - Correction

Recently, I wrote (in response to a comment Al Korzonas wrote about DMS production)

>I remember hearing or reading somewhere that ales are less  
>suseptible to DMS primarily due to the higher kilning  
>temperatures of pale ale malt which ``drives off'' some of the  
>sulphur compounds which are precursors to DMS. Pilsener or lager  
>malts are generally kilned at lower temperatures and DMS is more  
>of a problem.

Not quite. According to Miller, its the length of the kilning of English pale ale malt that leaves little s-methyl methionin (SMM) and dimethyl sulfoxide (DSMO)- two chemical compounds, which, upon heating are converted into DMS. German Pilsener malts are kilned at approximately the same temp (178F) as Pale ale malts. Of course, with respect to extract brews, it is often not known which type of malt was used, so some caution is well advised.

Bill Szymczak  
bszymcz@ulysses.nswc.navy.mil

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Date: Wed, 16 Feb 1994 08:48:04 -0500 (EST)  
From: Jim Griggers <brew@devine.ColumbiaSC.NCR.COM>  
Subject: Glatt malt mill

I would like to get in touch with people that have bought or used the Glatt malt mill. I am having trouble with grain feeding properly, and was wondering if this was a universal problem. The first mills shipped had wide horizontal grooves. Glatt changed this to a knurled pattern, which supposedly had a higher throughput. When my mill was new it worked great, but now grain will not feed unless I apply pressure on the grain in the feed hopper.

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|// // // // // // // // // // // // // // // // // // // // // // //|  
|Jim Griggers      jdg@devine.columbiasc.ncr.com      Columbia, SC|  
|_____|
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Date: Wed, 16 Feb 94 09:17 EST  
From: <GNT\_TOX\_%ALLOY.BITNET@PUCC.PRINCETON.EDU>  
**Subject: Liquid Yeast Cultures**

Further questions on liquid cultures. How good are Brewtek cultures? Are they available in a "smack pack" or do they have to have a starter? How about Yeast Labs? The YEAST.FAQ doesn't address this issue.

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Date: Wed, 16 Feb 1994 09:43:26 +0500  
From: mwithers@hannibal.atl.ge.com (W. Mark Witherspoon)  
Subject: Rambling notes...

Eugene Sonn <eugene@sccs.swarthmore.edu> asks about airlocks...

Eugene,

I hate to tell you this but even the most expensive airlock available will do the same thing. Use either a larger primary fermenter (mine is 7.5 gallons) or use a blowoff tube for the first couple of days.

bjones@novax.llnl.gov (Bob Jones) asks about sterility...

cocci and pediococcus are airborne, ususally settling with dust on surfaces. Keeping the area as dust free as possible will eliminate most of those bugs. Streaking plates and pulling just the colonies off that you want and putting them into as sanitized as possible starter cultures will help in eliminating the bacteria that can infect your wort.

Lessard\_Michael/HP-Exeter\_s2@om2.ch.apollo.hp.com asks about B&T's

Black and Tan is a term of a type of beer. It is actually 2 beers in one, a Light/Amber lager and a Stout/Porter. The two types that I have tried, Micheal Shea's and Sarnac's, are both excellent.

Notes:

Has anyone in the Rochester NY area found out if the Genesee Brewery extended it's license out the the Genesee Country Village?? To those who do not know, the Genesee Brewery setup an authentic late 1800 country brewery at that living museum. It has the capability of 600 gallons of brew (3 200 gallon vats) at a time. The people who run that building are either homebrewers themselves or are the brew-meisers for Genesee Brewery. They do go into quite a detail on how it was done:

1. Water was pumped either from the well at the bottom of the building or from the cistern, to the boiler near the top of the building (2 stories tall).
2. When the water reached near boiling it was laddled by the bucket full to the mash tun (300 gallon capciity), where it was mixed with the malted grain (crushed at the local flour mill, not ground to flour, just crushed).
3. After about 3-4 hours the plug at the bottom of the tun was removed and the screen held back the grain and the grain was sparged (they said rinsed) with more heated water. The wort was channed to another tun for holding (about 300 gallons again).
4. The boiler with its 50 gallon capacity was then filled with the wort from the holding tun and boiled for about an hour.

5. Then it was laddled down into a hop back filled with hop cones and clean (!!)
6. The wort was then channeled down to the first floor to the 200 gallon fermenters, yeast added and covered with canvas (to keep out the dust).
7. After it had finished fermenting, the ale/lager was then put into casks in the basement and set there for aging. Once properly aged, it was sent to the local taverns for sale.

The hop back was of interest to me, the design was this: a tray about 5-6 inches deep, set at about a 10 degree slant with a screen at the end. The hay was set at the end with the screen and the hops above that. The entire length was about 8 feet, with the hay taking up about 6 inches of space. The hopped wort was then channeled thru several trays set at about 15 to 20 degrees for about 30-50 feet. The brewer said that this was to help to cool the wort down.

Thanks for your time..

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*****
|/ /|          W. Mark Witherspoon          | The opions expressed are of my
|  / /|          mwithers@hannibal.ATL.GE.COM | own not of my employer...
|  | ATL (609)866-6676          | This sig will self destruct...*

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I wish there was a knob on the TV to turn up the intelligence. There's a knob called "brightness", but it doesn't work.  
 -- Gallagher

It is difficult to produce a television documentary that is both incisive and probing when every twelve minutes one is interrupted by twelve dancing rabbits singing about toilet paper.  
 -- R. Serling (creator of the Twilight Zone)

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 End of HOMEBREW Digest #1352, 02/18/94  
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Date: Wed, 16 Feb 94 13:31:03 EST  
From: David Knight <dknight@ren.iterated.com>  
Subject: First All-Grain Batch. Help Me!

This weekend I am about to make the leap to all-grain and wanted to go over my mash/lauter setup to see if I am doing anything outrageously wrong. I have spent many hours going over old issues of the HBD and reading up on FAQs and I feel confident that my methods are sound. Here goes:

MASH TUN:

Will use a 33 qt. enameled canning pot with no modifications. This will be heated on a standard gas stovetop (probably using two burners if I can make it fit). This will also be used for boiling after the sparge.

LAUTER TUN:

Will use a rectangular cooler with 1/2" slotted pipe structure on bottom with standpipe for siphoning.

Note: I chose separate mash/lauter tuns because I wanted to be able to add heat to my mash tun, but I did not like the idea of the copper pipe structure being in the bottom of my kettle while I am trying to stir the mixture during heating since it would get in the way and perhaps trap some grain that may end up caramelizing or scorching. Comments?

WORT CHILLER:

Will use 25' of 3/8" flexible copper tubing bent into a spiral placed inside the boiling pot. Cold tap water will run through the tubing while the wort is very gently stirred.

That's it for new equipment. Here is my planned procedure:

- 1) Mix 10 lbs cracked Klages grain with 2.5 gallons 130 degree water in pot. The resulting mixture should be around 122 degrees. Hold for 15 minutes, then add heat to raise to 131 degrees. Hold for another 15 minutes to complete protein rest. Is this enough water? Should I add more water after the protein rest? Should the pot be preheated?
- 2) Raise temperature to about 155 degrees and hold until starch conversion is complete. I plan to cover the pot and add heat every 5-10 minutes as needed. I will use an iodine test to confirm conversion -- is that accurate or should I wait a specified amount of time instead?
- 3) Add cracked specialty grains (1 lb crystal) and mix.
- 4) Raise temperature to 170 degrees slowly (over about 15 minutes)

and hold 10 minutes for mashout.

- 5) Preheat cooler with 170 degree water. Is this step really necessary?
- 6) Ladle grain mixture into the cooler and mix thoroughly. Begin siphoning and pour first runnings back into cooler until runnings are clear. Completely drain all wort from cooler.
- 7) Add 4 gallons of 170 degree water. Begin siphoning and pour first runnings back into cooler until runnings are clear. Drain runnings until wort is no longer sweet and/or SG drops below 1.010. I expect to completely drain all of the 4 gallons, leaving me with (hopefully) 6.5 gallons in the pot. I understand the grain will absorb a fair amount of water so I obviously need to add more water somewhere in my process. Where?
- 8) Continue with the boil as with extract method.

Any comments/suggestions are strongly encouraged, even if it's just "Sounds good. Should work". Thanks in advance for your help.

-Dave Knight

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Date: Wed, 16 Feb 1994 13:47 EST  
From: ROSS@mscf.med.upenn.edu  
**Subject: On Tap magazine**

Date sent: 16-FEB-1994 13:45:58

I believe I saw a mention in the BarleyCorn newspaper that there was a beer newspaper specific to eastern Pennsylvania called "On Tap". Does anybody have an address or any other information about this publication. Thanks.

--- Andy Ross ---

University of Pennsylvania

ross@mscf.med.upenn.edu

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Date: Wed, 16 Feb 94 9:52  
From: GRAFTONG@vms1.bham.ac.uk  
Subject: Full measures

Sorry to get in on this late - winter happened here and I couldn't get to work.

Somebody mentioned that in the UK we have legislation to ensure full pints. Sadly we don't. In the late 1980s the government promised to legislate to the effect that publicans would have to use lined glasses and serve a full 20 oz pint. This legislation came to be known as Section 43 (from the large bill of which it was a part). Last month the government reneged and refused to pass section 43 under pressure from brewers who claimed it would cost them money! The more cynical amongst us see a connection with the fact that the brewing industry contributes thousands of pounds to the Tory party each year.

The present guidelines issued by the government allow publicans to serve a pint which is within 5% of a full pint, effectively we are getting 19 oz "pints". At the instigation of CAMRA, local trading standards officers (whose job is to protect consumers rights) are carefully checking pubs across the country. Many prosecutions for short measures are pending. Chris Armstrong, the chief trading standards officer in the London Borough of Newham, is quoted as saying "For years drinkers have been fiddled". CAMRA continues to campaign on this issue. The only thing we as consumers can do is to complain when shortchanged and then take our custom elsewhere. I agree with the contributor who said that a pint should mean a pint, and not whatever definition the publican chooses. I look forward to the day when this is true.

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Date: Wed, 16 Feb 1994 12:03:41 -0800  
From: pohl@unixg.ubc.ca (Derrick Pohl)  
Subject: Women, special hops: Stupid Stuff?

In reply to Domenick Venezia <venezia@ZGI.COM> and his "Flame on Stupid Stuff" criticizing those who would sodden the purity of HBD with discussion of matters such as women brewers or cannabis additives: I disagree with Domenick on both counts. Getting women involved in brewing, or any other endeavour where they are traditionally excluded, is an important subject and appropriately discussed in HBD. Ditto the info on brewing with special hops. Nobody is going to force you to brew with these ingredients, so just skim past that post if you're not interested. A lot of brewers are interested, and if they are willing to risk judicial harrassment for the sake of sharing knowledge, that's their decision to make. The vitriolic anti-cannabis diatribe was not only ill-informed and prejudiced but somewhat hypocritical as well, unless you only swirl your brew in your mouth and then spit it out to avoid ingestion of any of that nasty psychoactive ethanol.

I share the widespread concern over the signal to noise ratio in HBD, but at the same time we should not let that concern too narrowly restrict what can be discussed here. There's more to life, and certainly to brewing, than endless discussions of stainless steel keg fittings and counter-flow chillers (as exciting as these topics admittedly are). A diverse range of subjects and opinions is what keeps a digest like HBD alive and, most importantly, fun!

- -----

Derrick Pohl <pohl@unixg.ubc.ca>, Faculty of Graduate Studies  
University of British Columbia, Vancouver, B.C.

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Date: Wed, 16 Feb 94 15:29:31 EST  
From: Tilman Bohn <TBOHN00@UKCC.UKY.EDU>  
Subject: Reinheitsgebot and wheat (was: Re: A couple of quick que

Sorry, folks, wrong subject at first. Here goes again:

I wrote:

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> On Mon, 14 Feb 94 12:24 EST, Andrew Pastuszak,  
> <GNT_TOX_%ALLOY.BITNET@PUCC.PRINCETON.EDU> wrote:  
>  
> >Subject: A couple of quick questions  
> >  
> >If the Rheinheitsgebot(sp?) only allows the use of malted  
> >barley, water, hops, and yeast, how did the Germans come up with wheat  
> >beer?  
>  
> The _Reinheitsgebot_ (unlike the river _Rhein_, Reinheit (= purity) is  
spelled  
> without the "h" -- Thank God, since, in our days, the Rhein is not exactly a  
> display of purity... %-L ) states explicitly that a beer is to contain only  
> what you  
> said -- *EXCEPT* for wheat beer, in which case wheat is allowed as well. :-)  
>  
> As an aside (I *know*, I'm wasting bandwidth... ;- ) , of course, some years  
ago  
> (I think in '89 or so) the _RG_ had to be put out of effect in order to  
comply  
> with  
> EC legislation, so that now everybody can import all kinds of *terrible*  
beers  
> (theoretically, that is -- they wouldn't sell.), but German breweries pride  
> themselves in still adhering to it.  
>  
> Cheers,  
>  
> Tilman  
>  
> P.S.: Sorry for the spacing, I wrote this offline and forgot to shorten the  
> lines...
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Date: Wed, 16 Feb 94 15:38:46 -0500  
From: snow@lyrae.DNET.NASA.GOV (Martin Snow)  
**Subject: priming bombers**

I've recently acquired a bunch of 0.5 liter bottles (16.9 oz) and was thinking about putting my next batch in them. I was wondering if I should reduce the amount of priming sugar since they're a little bigger than your average bottle,  
or will the usual (3/4 cup) corn sugar be ok. I wouldn't want to end up with stout geysers!

Any comments from experienced bomber-bottlers?

Thanks,  
Martin Snow  
snow@lyrae.dnet.nasa.gov

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Date: Wed, 16 Feb 94 12:52:00 PST  
From: "GEISER, Chris (x-4851)" <Geiser@po1.rb.unisys.com>  
**Subject: Pale Ale Extract Recommendations**

I would like to make a Pale Ale from an extract and was wondering if anyone can recommend a specific brand I could use. Private e-mail to geiser@unisys.com is welcome.

TIA,  
Chris Geiser  
geiser@unisys.com  
619-451-4851

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Date: Wed, 16 Feb 94 16:11:46 EST

From: JHENKE@ucs.indiana.edu

**Subject: home library**

Can anyone suggest books for the intermediate home beer/wine maker? I have only rudimentary equipment because I have a small apartment, smaller budget and large agile cat: two buckets with airlocks, a closet full of bottles and a bathtub.

JJ Henke  
jhenke@ucs.indiana.edu

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Date: Wed, 16 Feb 94 13:31:00 PST  
From: "Phil Atkinson" <PHATKINS@BCSC02.GOV.BC.CA>  
Subject: Yorkshire recipes

To: HOMEBREW--INTERNET homebrew@hpfcmi.fc HOMEBREW--INTERNET  
homebrew@hpfcmi.fc

- - - - -

Regards,  
Phil Atkinson  
F&CR, Communications Branch Phone: 387-9285  
\*\*\* Forwarding note from PHATKINS--BCSC02 02/16/94 13:17 \*\*\*  
To: EF94 --INTERNET ef94@cleveland.Fre

Hi Mark

You'll probably hear a lot of crap about regional differences in England sent by people who have read about them in one place or another. Much of the mystique of ale is apocryphal, so take it with a pinch of salt. Including this!

I grew up in northern England and I've been making beer since Adam was a lad. The north of England by tradition has beers that lean more toward malt than hops. That may be because it's colder there than in the south and naturally a maltier beer is a heavier sensation, giving the feeling of warmth. Like the food, it's robust, flavoursome and hearty. The southern style of ale tends more towards hops. Again, the difference may be due to weather dictating the local preference and must also be influenced by the fact that all the hops are grown in the south.

Since the 1960s national brands have more or less levelled the field regarding regional preference - hence the rise of CAMRA and its success -- lately just about every beer available in the north is available in the south, and vice versa. You will read time and time again about the 'classic' brews such as Newcastle Brown, Sam Smith's Pale Ale, Theakston's Old Peculier etc. but in fact these beers are not at all typical. The preferred beer style in the north, as everywhere else in Britain, is draught bitter. That means that anything in a bottle is somewhat of a specialty. I don't know if you brew draught, but the recipe formulation is a bit different from stuff you intend to bottle. You can get a good draught beer by putting the brew into one of those Keg o' Wine boxes. They work fine. Here's my recipe and as I'm from the north of England (a Geordie, in fact) I say it's as authentic as you can get!:

8lb pale malted barley 1/2lb crystal malt 1/4lb wheat malt. Crush & mash at 170F for 1.5 hours or until Starch End Point

boil for 1.5 hours with 1oz Fuggles 2oz Goldings

cool rapidly without aerating and when down to about 70F pitch any good, clean ale yeast. Preferably fresh beer's yeast or a liquid yeast (such as Wyeast) Dried yeast is pretty crap for brewing but if it's all you can get...

Ferment at around 65-75 until it drops to 1.020 then get it into a secondary and leave it alone for about three weeks. It should have started about 1.045 but if it was short of that it is OK to add up to 1/2 lb white sugar to get the correct initial gravity. The sugar will make some people cringe but they don't count. Be sure to boil the sugar with a little malic acid 1/4 tsp for five minutes to invert it, otherwise you'll get yucky off-flavours.

When the brew is down to a stable gravity - less than 1.012, or if it has read the same for about a week and is clear, fill the ex-Keg o' Wine plastic bag up and add about 1tsp of white sugar. Shake to disperse and screw on the tap. This will swell up after a day or two and it is ready to drink. If you don't do it in all at once, you will have to reprime it with another tbs of sugar. Better just to drink it all though! The remainder can go into bottles or another wine bag.

The length of time in the secondary is where this beer gets its balls. I suggest a minimum of two weeks.

Let me know how it goes

cheers, Phil Atkinson

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Regards,  
Phil Atkinson  
F&CR, Communications Branch Phone: 387-9285

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Date: Wed, 16 Feb 94 16:53 EST  
From: Gilchrist@DOCKMASTER.NCSC.MIL  
Subject: Corsendonk recipe?

Fellow brewers- does anyone out there have a good extract or  
extract/grain recipe for Corsendonk? Private e-mail ok. TIA. Tom

gilchrist@dockmaster.ncsc.mil

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Date: Wed, 16 Feb 94 18:03:02

From: Christopher Alan Strickland <beach!chris@cocoa12.ksc.nasa.gov>

**Subject: Blackberry Stout**

There is a recipe in the Cat's Meow on making blackberry stout. (Page 8-3), sounds good, but the only thing that worries me is a statement in the comments area that states "...prime in 4-6 weeks but rapidly deteriorates from there, acquiring a winey flavor...". I plan on making this, but with the cost of blackberries I'll a little leary. Has anyone tried this recipe and did they like it. Has anyone made a blackberry stout or ale, was it good, and what's the recipe (in detail). Thanks for any comments.

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Date: Thu, 17 Feb 94 01:06:00 +0200  
From: ari.jarmala@mpoli.fi (Ari Jarmala)  
Subject: Homebrew Digest #1348 (Fe

Steve Amblad writes in HBD #1348:

HO>Is anyone ever going to discuss homebrewing/beer-related issues on  
HO>this digest? I read this thing for advice on brewing. It seems like  
HO>very few articles nowadays are about this subject. There are plenty  
HO>of knowledgable brewers out there. Share your brewing expertise,  
HO>please!

Ask something and we'll answer.

If you don't know what to ask, buy a good book like Miller or  
Papazian.

- Ari J[rm[l[

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Date: Wed, 16 Feb 94 18:52:43 PST  
From: rdante@icogsci1.UCSD.EDU (Richard Dante)  
Subject: Epoxied nipple on keg brewkettle/inline hopback design question/plotting chest-freezer coup

First off I'd like to thank all the people who responded to my question about a month ago about cooler mash-lauter tuns. I would like to get a 10 gallon Gott cooler, but in the interests of cheapness I might settle for a small 34 qt rectangular cooler (about \$11) and use either a slotted copper manifold or an easymasher-style fitting. Who knows, maybe I'll stop lusting after the Gott 10 gallon "Tower of Power" (One of my respondants called it this :) )

#### INLINE HOPBACK DESIGN

I'll start with this topic since it's a question. All the other stuff is a long-winded account of my experiences drilling and epoxying a brass nipple to my keg kettle.

I'm interested in making an inline hopback that will attach to the 1/2" ball valve on my kettle after which I will have my counterflow wort chiller attached. I know about the Kinney Baughmann method of using a canning jar with a chore-boy copper scrubber/filter. Instead of that design I'd like to do the following:

```
!-----!  
! hops      !  
!           :!!!! !  
from kettle ==== : ===== to CF chiller  
!           :!!!! !  
! hops      !  
!-----!
```

This would basicalling be an easymasher threaded into some capped PVC pipe. Whole hops would be stuffed into the cavity. Any reason why this wouldn't work well? I could tilt the chiller end upwards to purg the air bubbles after starting the wort flow. Then I could have it face down. Hell, I could just mount it on a 1/2" threaded copper elbow and rotate it up/down by tightening/loosening half a turn.

#### FILTERING COLD BREAK?

Do any of you have any comments for the idea of building a second of the above described hopbacks and instead of filling it with hops, stuffing it loosly with cheesecloth and attaching at the cold outlet

of a counterflow chiller. Any ideas if it would be effective in filtering out cold break, or the cheesecloth just clog up with cold-trub. Or would it not filter cold-break at all?

#### KEGS AND NIPPLES

I received my \$42.50 (plus \$16 shipping :) stainless half-barrel keg with the top cut out from BCI a few weeks ago. Cosmetically it is pretty beat up. It has some pretty big dents, a lot of deep scratches, and a good amount of exterior corrosion. Well, if I want to make it look better I can always wire brush it with a wire-brush-on-a-drill (I tried this on a spot and it at least makes it looks shiny). Last night I was at a HomeBase looking for another Hunter AirStat (I was able to find one, the last one, on the weekend for \$19.90. Despite missing directions and missing warranty card I saw this purchase as a major coup since the suckers are getting hard to find except at the brewstore where they are \$47). ANYWAYS, I ended up purchasing 2 4X1/4" brass nipples, a 1/4" brass coupler, 2 1/4" to 1/2" brass adapters, a 1/2" threaded brass ball valve, and a 1/2" brass apapter that'll fit the 3/8" ID vinyl hose leading to my counterflow wort chiller. I had contemplated buying a \$40 oxygen/propane torch to braze the stuff on but finally I bought some stuff for about \$6. It's called "Copper Bond" and it's a food-grade epoxy resin. It's meant to replace soldering copper sweat fittings. The guy in the hardware section recommended it when was asking about brazing brass onto my stainless brewkettle. I asked, "Should I braze it?" and he replied, "I recommend that you use epoxy. The stuff is wickedly strong." I also bought 1/2" and 1/8" cobalt bit\$ do drill my half inch hole. Good thing I went with epoxy cuz the hole I drill didn't look to pretty. It took HOURS and I went through almost 4 fully charged packs on my 12V Makita. Stainless is definitely TOUGH SHIT to drill. I'm no good with ascii graphics but I think a description should do the trick. One of the nipples fits in the hole (a few blows with a hammer got it in without damaging the threads). That's epoxied in place. It seems REALLY strong and it was rock hard in about an hour. The coupler is for my other brass nipple to which I'll clamp on some rolled up SS screen a la easymasher. On the outside I screw on the 1/4 to 1/2 threaded adapter and then the 1/2" brass ball valve. I'll probably use teflon tape each time I assemble the outside components. Then the brass hose barb fits on the end to which my vinyl hosing fits. I was happy with the price of all the goodies EXCEPT for the stinkin 1/2" cobalt bit. That was \$13.50. My 30 piece drill bit set which goes all the way up to 1/2" cost only \$17 so I was bummed here. I'll be sure to mention how this works when I get around to brewing. It doesn't leak and I expect it won't so I'd consider it a cheap alternative to welding and easy (and probably stronger) than soldering.

I HAVE A DREAM...

I've been having troubles with stuck fermentations from huge temperature shifts. This got me thinking (often) about brewing in a

fridge with a hunter airstat. After kicking myself for not keeping our old fridge (a month after we moved in last summer our fridge defrost timer died. Our Landlord got us a new one and we got rid of the old one. I wasn't brewing yet and that's too bad because the partition seperating the freezer section from the fridge came out easy and the defrost timer problem wouldn't be a problem for a brewfridge) I started think about how much I could stuff into a fridge. So I measured my carboys and made some paper models of a frdige, carboys, and kegs. The advantages of a chest freezer became obvious AND THEN I HAD A VISION: My Parent's chest freezer! A friend gave them an upright freezer and the chest freezer in the garage that I grew up with is sitting idle. I called up my parents and the thing is a 22 cu footer! My mom said she'll measure the inside for me some day. From my memory of the rough size and reconstructing dimensions to fit with the 22 cuft, I would guess that I could hold about 6 carboys, 4 cornelius kegs, and many cases of homebrew. Maybe even some extra food. I'm plotting my coup already. Actually, mom and dad will let me take it, but until I can transport it from Monterey to San Diego, I can only dream. My Airstat is waiting... :)

Rick Dante  
rdante@ucsd.edu

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Date: Thu, 17 Feb 94 07:49:40 EST

From: John DeCarlo x7116

<jdecarlo@homebrew.mitre.org>

**Subject: Full Pints**

While the status of a "pint" in the U.S. may be undefined, in the U.K, it isn't so great, either. The front page of the CAMRA newspaper, What's Brewing, for December 1993 is about this problem.

"Trade Secretary Michael Heseltine has been accused of 'a disgusting piece of crawling to vested interests' after his decision last month not to force brewers and publicans to serve full pints."

The recommendation by many, including CAMRA, is to use 22 oz. glasses with a line at the pint measure, and ensure that the liquid level reaches this line.

"Trading standards officers--who estimate that drinkers lose 400 million [pounds] a year through short measure--" ...

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Date: Thu, 17 Feb 94 08:01:16 EST  
From: mlobo@foxboro.com (Michael T. Lobo)  
Subject: Ice beer question

Greetings:

Whats all this I hear about Ice beer? ( I sound like Rosann Rosanadana ).  
Is this going to be a market fad like Dry beer, or does it have some merits?

I have tried ( and liked ) EKV28, even though I'm not quite sure what it is  
they use the ice/low temps for. As far as the Bud & Molsen products go -  
does anyone know what it is they are doing and also why they are doing it.

I tried to \_Ice brew\_ me last batch like Molsen Ice (TM), but the pot just  
sat in the snow bank and my extraction rate was quite poor [:^().

regards,  
Michael

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Michael T. Lobo 508 549 2487  
Foxboro Co.

mlobo@foxboro.com "I Love beer, beer loves me; when I drink too much,  
my beer speaks for me" -Monty

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Date: Thu, 17 Feb 94 8:17:05 EST  
From: Jim Grady <grady@hpangrt.an.hp.com>  
Subject: Re: Single stage v. Two stage fermentation

Scott asks about the merits of two-stage fermentation:

I have been using mostly 2 stage fermentation now for a while - even for my ales that are bottled about 2 weeks after pitching. The primary reason I do it (no pun intended) is that I find I get a clearer beer in the bottle with less yeast sediment. I can often pour out the whole bottle without getting any yeast in the glass. I have done this most successfully with Wyeast London Ale and Wyeast Bavarian Lager. Since there seems to be less yeast in the bottle, it does seem to take a week or two longer to condition.

- --

Jim Grady  
grady@hp-mpg.an.hp.com

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Date: Thu, 17 Feb 94 07:55:24 CST  
From: nfarrell@ppco.com (Norman Farrell)  
**Subject: Re: Single stage v. Two stage fermentation**  
Subject: Queen O' Beer

Steve (no s) Daniel <71161.2610@CompuServe.COM> writes:

>Increasing the diversity of the home-brewing population is a noble cause.  
>If, however, the responses generated by the mere mention of a women-only  
>competition is any indication of the outcome, then I fear it will do more  
>harm than good.

I have not tallied the HBD responses to the original posting so I can not say whether opinion is for or against. Even so, I don't know that the opinion of the negative postings is representative of homebrewers at large. I for one am in favor of increasing the diversity of the homebrewing population and I think the "Queen of Beer" competition is a great idea. I wish the organizers and participants the very best of luck.

I also hope I live to see that day that such a contest would either be unnecessary or noncontroversial. While I respect the opinions of the posters who thought the idea was sexist (not you Steve :^)), I hope the fact that all minorities are truly minorities in homebrewing will make a few wonder why. I agree that once you have your beer entered in a competition, the playing field is level for all. There are however barriers to participation by women. Just go talk to a few who have been involved for awhile.

Women were (once upon a time) the brewers of society. Men took it over when it became commercially viable. There are other instances of this phenomenon but that's another digest. Merely creating what men perceive as a level playing field is not a good enough welcome back IMHO.

The Queen of Beer competition does not offend my sensibilities. And I suggest that calling it sexist is going overboard. We can all choose how we perceive the world (to some extent anyway). How about seeing the potential for good in this and not jumping on any potentially negative aspect?

Long live the "Queen of Beer".

Norman (nfarrell@ppco.com)

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Date: Thu, 17 Feb 94 07:36:43 EST

From: "Paul Austin (8-293-5810 or (914))" <huckfinn@vnet.IBM.COM>

**Subject: Hops problem?/Some bad taste**

I have an Amber which, for lack of fluency in proper beer descriptors, tastes a bit like a homemade tanning solution. It also tastes and smells like a raw herbal tea - a very bitter, old-world-herbal-medicinal smell to it.

I followed the same recipe that I did with a previous and successful amber batch, except that I added 1.4lbs more malt to the original 5.5lbs malt, 1lb sugar recipe. The hops are Cascade, 1oz for 15minute boil, 1oz for 2minutes at the end of boil.

I noticed a lot of green scum on top the wort, too. How can I avoid this in the future? Is it possible that I boiled too long? Were the hops 'bad'? Will this flavour 'age out'?

HELP! and thanks!

Paul Austin

Huckfinn@vnet.ibm.com

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Date: Thu, 17 Feb 94 10:15:19 EST  
From: U-E68316-Scott Wisler <wisler\_scott@ae.ge.com>  
Subject: water treatment suggestion

In HBD 1351, a water treatment help request was made. (I inadvertently deleted the post). It basically looked like:

ca ~90s  
bicarb ~200s  
sulfate 260  
chloride `13  
probably a high ph?  
and Boiling didn't help.

What about adding calcium chloride,  $\text{CaCl}_2$ ? Your chlorides are low and under Miller's target of 50 ppm (correct?). This should acidify your water and boost the calcium. Both the higher calcium level and higher acidity (lower pH) should help precipitate calcium carbonate (chalk) in a boil.

$\text{CaCl}_2$  may be hard to find. I got a pound from my wife, who used it in an elementary school science demo, but there is some question as to its USP status. I have a letter in to DOW to find out more.

Lactic acid may indeed help precipitate some carbonate. My water here north of Cincy is very similar to Miller's St. Louis water (probably due to the treatment technique) so I haven't had to worry about carbonates.

scott

Scott Wisler  
swisler@c0431.ae.ge.com  
GE Aircraft Engines  
Cincinnati, OH

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Date: Thu, 17 Feb 94 10:33 EST  
From: <GNT\_TOX\_%ALLOY.BITNET@PUCC.PRINCETON.EDU>  
Subject: **sterile starter cultures**

I'm planning on making some sterile starter cultures. I wanted to use amber bottles and autoclave the starters in order to make them completely (We have a nice autoclave at work). Does DME stand up well to autoclaving? Will I still need to boil the starters, or can I just dissolve and cook?

Andy Pastuszak  
Philadelphia, PA  
Internet: GNT\_TOX\_%ALLOY.BITNET@PUCC.PRINCETON.EDU

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Date: Thu, 17 Feb 94 9:02:15 MST  
From: Rick Myers <rcm@col.hp.com>  
Subject: Re: Cajun cookers

> From: rprice@cbmse.nrl.navy.mil  
> Subject: Cookers etc.

> 1) Following the trend on cookers, if you check Sams Club (usual  
> disclaimer), you will often find not only the cajun cookes but another crab  
> cooker version about 35,000 btu. They run around \$75.00, and come

Most cajun-type cookers are 100,000+ BTU. The local Sam's Club here  
has the "King Cooker"(tm) for \$55.00. The manual that comes with  
it says it has 170,000 BTU output. It comes with a frying pot with  
basket, and removable legs.

Rick "that's what I bought, for only \$55.00 " Myers  
Colorado Springs, CO

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Date: Thu, 17 Feb 94 09:08:45 MST  
From: birkelan@adtaz.sps.mot.com (Joel Birkeland)  
Subject: Question about Wyeast Brett.

I asked HBD recently about what to do with the new Wyeast Brettanomyces culture, and received no response. I thought I would give it another try.

The Wyeast flyer at the local homebrew shop says this can be used to brew Lambics. Having read the recent posts on the subject, I realize that this is gross oversimplification, if not misinformation. However, this begs the question: "What is this stuff good for?" Certainly Wyeast had something in mind when they made this product available.

There was an article in Brewing Techniques stating that in the old days, porters typically had a secondary Brett. fermentation, so I guess this is an application. Are there others out there? Does anyone buy this stuff?

Also, the fact that all of the packages that I have seen are puffed up tells me that this stuff may keep eating after *S. cerevisiae* goes to sleep. Must the resulting beer be pasteurized or filtered to prevent exploding bottles?

Also, in Eric Warners book, he states that Weizen yeast is *S. cerevisiae*. I have seen otherwise here. I guess this is a taxonomic debate.

Thanks,

Joel

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Date: Thu, 17 Feb 1994 09:08:49 -0700 (MST)  
From: Mark\_Worwetz@Novell.COM (Mark Worwetz)  
**Subject: Misc. Comments**

Hey all from Zion!

I recently posted a request for an extract based recipe for Spaten Optimator dopplebock. This request was followed by a few follow ups from HBDers who wanted the recipes I received. Unfortunately, there has been NO RESPONSE. Is it because I asked for extract recipes or because nobody else likes Spaten Optimator? Hmmm. ;-)

In addition, I have recently started using a poor mans wort chiller with much success (temperature wise), but was wondering if any of the chemists out there can see a problem with the idea. I have been freezing a 2 1/2 gallon jug of water, sanitizing it, and then plopping it like a big ice cube into my brewpot. It cools the wort to about 120 degrees in about 5 minutes. I then add it to some chilled Salt Lake City well-water. Instant pitching temp. of 68 degrees! QUESTION: Is there a problem with putting plastic in the brewpot? (It is NOT touching the bottom!)

For you Wasatch frontiers out there, there is a new homebrew shop at 5020 South State in Murray, UT. Dave's Homebrew Supply. He is informative, has competitive prices with Art's on similar products. His shop is very small and he is not yet carrying bulk extract or grain, but says he should be in about a month. Very convenient location if you live in the South part of the Valley. (usual no-affiliation disclaimer!)

Mark  
Mark\_Worwetz@Novell.COM

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Date: Thu, 17 Feb 94 9:31:31 MST

From: npyle@n33.stortek.com

**Subject: Hoplet Problems?/London Special Ale no more/pH and water chemistry HELP**

John Wheaton mentions some poor quality hops he received from the UK. I brewed a bitter a couple of months ago, dry hopped with Fuggles. I was not overjoyed with the taste of this beer, although others seemed to like it fine. I decided I'd only use those hops as kettle hops from now on. It seems silly, but I haven't really inspected the hops that closely. I've always had such good luck with hops in the foil pouches, I guess I just jumped to some conclusions. I assumed that I didn't like this batch of hops, rather than assuming that they had been poorly handled. Of course, you can't see the entire half-ounce when looking at a plug, but I'll check the aroma next time I think about it.

\*\*

I have a Best Bitter in the primary right now using "Special ESB London, but not \*London\* Ale" yeast. Jeff Frane's comments are making me thirsty (Y-E-A-S-T!, Gooooo yeast!!)... I'll report on my results. BTW, it is fermenting at a room temperature of 62-64F, so it is not likely to be done very soon.

\*\*

William Kuhn asks about his water analysis. Having recently gone through this myself, I fell compelled to reply. Unfortunately, I'm not anywhere near expert enough (give me another week) to give you definite answers. I strongly suggest you consult Miller's chapter on water, if you haven't already. Your water is hard, and sometimes the treatment for that is boiling. Probably the best way to see if the carbonates are too high for a pale is to do a test mash. Check the pH. If it is too high, then your carbonates are too high. Boiling will help but it only gets you so far; check out what Miller has to say. I can say the treatment is definitely different for brewing pales, browns, and pilsners.

Cheers,  
Norm

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Date: 17 Feb 94 11:27:42 EST  
From: "Dan Z. Johnson" <75430.3532@CompuServe.COM>  
Subject: Cap the Flame, folks

malodah@pbgueuze.scrm2700.PacBell.COM (Martin Lodahl) replies to the too long running discussion of s/n ratio and the lowering of the level of conversation on the HBD.

>>Just exactly so: as long as the discussion is heavy in noise and light on signal, the very people HBD needs most will have no incentive to participate. Why on earth should they?

Hey, things change. If people with something substantial have something to say, it will be a substantial conversation. If they opt to drop out, then whose fault is it that the quality of the forum suffers? In a s/n ratio there is both signal and noise. Maybe the problem isn't the noise level, but the signal level. What do you say we cap the flame and move on?

-Z

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Date: Thu, 17 Feb 1994 11:23:29 -0500 (EST)  
From: Timothy Staiano <tstaiano@ultrix.ramapo.edu>  
Subject: Bottled Water vs. Boiled Tap Water

Pardon my ignorance, as I am only a simple extract brewer, but I was told by my local brewstore The Home Brewery (no connections, blah blah blah) and a member of a local brewclub The Worthogs (same as above) that it is ok to use store bought bottled water (I use Poland Spring). What I usually do is boil 2 gal for my concentrated wort and while I am heating,boiling, etc. place the other 3 bottles in the freezer until they have a slush-like consistency. I then pour the partially-frozen water into my 6 gal. plastic fermenter (don't flame too hard, I sunburn easly) followed by my fresh off the stove wort (I don't own a wort chiller, is HSA a big problem, I really havn't noticed a difference), cool my fermenter in an ice-water bath, pitch and wait.

What I would like to know is, am I risking possible contamination. If so, at what point would I notice this (ie. in fermentation, after extended bottled periods)? And if I do use strictly use tap water, do I have to boil the other 3 gal. of water? What if I don't? I've brewed 5 batches using the bottled water method and so far (as I can tell) havn't seen any contamination.

Thanks in advance for any answers/advice that I may receive. Please e-mail to save bandwidth. There's already enough noise on the HBD as it is. Even though I've only been on for about 3 months, this latest round of flames regarding "gender specific" competitions is moot already. Let's move on to a new subject already (how about ignorant novices like myself?)

Have a Hoppy!

Tim Staiano <tstaiano@ultrix.ramapo.edu>

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Date: Thu, 17 Feb 1994 08:38:06 -0800

From: Don Put <dput@csulb.edu>

**Subject: Bottled Water vs. Boiled Tap Water**

Subject: MALTMILL motor

>From: "Dan Z. Johnson" <75430.3532@CompuServe.COM>

<snipped some good advice here about mill safety>

>Second (or "B"), don't try to run it much faster than hand-crank speed.

>Others may disagree on this, but I found that the higher the speed, the  
>poorer the grind. Lots of flour and torn husks.

I do not find this to be true if the rollers are correctly adjusted. However,  
my MALTMILL runs at below 200rpms without the added hassle of a mandrel/jack  
shaft set up. See below.

>Third, devise a way to clamp the motor, mill and receiving bucket together. I

I bought the universal bandsaw/other tool stand from Sears for about \$32.00  
on sale. It makes for a very nice mill and motor base; a five gallon pail  
fits  
beneath it and there is minimal dust floating around as the mill is  
operating.

<good advice on cabinet snipped>

<pulley arrangement snipped>

My math tells me that a 2 inch pulley (at 1725rpm) driving a 5 inch pulley,  
which in turn drives another 2 inch pulley that drives a 6 inch pulley on  
the mill results in a mill speed of 230 rpm. Not 125 rpm as Dan suggested.  
Perhaps my math is in error or there was a typo in Dan's post?

I used a 1.5 inch pulley on my motor, which runs at 1725, and a 12 inch pulley  
on my mill. The pitch diameter of these pulleys are 1.35 and 11.85 inches,  
respectively. Some simple math results in  $11.85/1.35 = 8.777777$ . Thus,  
 $1725/8.777777 = 196.5$  rpm. This is approximately what Dan gets with his  
shaft setup (actually, it's a bit lower). I don't really think that the mill  
speed is that critical as long as you don't get too carried away. As Jack  
told me: "The faster it goes; the faster it goes." I found this pulley  
arrangement easier than the extra shaft arrangement. YMMV.

The motorized MALTMILL is truly a wonderful addition to my brewery. BTW, the  
motor I used is an old dental lathe which has two speed capability  
(1725/3450).

don  
dput@csulb.edu

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Date: Thu, 17 Feb 1994 11:00:53 -0600

From: ejf@cidmv1.wustl.edu

**Subject: Looking for Old Peculiar recipe**

Looking for an Old Peculiar taste-alike recipe. Extract or partial mash is preferred, but all-grain is welcome, too. Any personal comments on the recipe would be helpful as well. Thanks.

Eric Frederick

ejf@cidmv1.wustl.edu

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Date: Thu, 17 Feb 94 10:10:43 MST  
From: Jeff Benjamin <benji@hpfclub.fc.hp.com>  
Subject: Story for would-be all-grain brewers, etc.

There have been lots of posts lately along the lines of "I want to go all-grain, but I'm confused and somewhat unsure". I thought I would describe my first attempts at brewing all grain -- compared to that, some of you would-be all-grain brewers are already pros!

Like many out there, I had no one to show me how it was done; heck, I didn't even have Papazian's or Miller's books -- all I had was a slim British volume called "Brewing Ales and Stouts" or some such by CJJ Berry, a very primitive reference.

The only extra equipment I bought to move from extract brewing to all-grain was 20 qt enamel kettle and a nylon grain bag. I dumped the grains into the bag, lowered them into 155F water, stirred 'em around on the stove for 90 minutes or so. I was really fuzzy on the concept of sparging, so after the mash, I simply removed the grain from the water, held the bag above the kettle, and had a friend pour about 1 gal of hot tap water over the grains to rinse them!

Then came the boil. I topped up the liquid level to 5.5 - 6 gallons, which of course didn't all fit in the 20 qt kettle. So I put about 1.5 gallons in a smaller kettle on a separate burner, and split the hops proportionally between the two kettles (by guesstimate, of course; I didn't have a scale, either). Eventually, enough liquid boiled away that I could combine the two pots. I don't even think I had a wort chiller then; I just sat the kettle in a sink full of cold water.

The result of this incredibly klugy, inefficient and unorthodox technique? A pretty darn good batch of beer, to my thinking at the time! I soon refined my techniques, figured out what sparging was, moved up to a Zapap bucket-with-holes type lauter tun, built an immersion chiller.... Slightly more than a year after that awkward attempt, one of my beers took a first place at a local competition.

By now I use a copper manifold sparger, a counterflow chiller, have a decent grain mill, culture yeast, grow my own hops, etc. I didn't start out that way, though.

The moral of this story is: don't be intimidated by the process of all grain brewing! All the gadgets are great but not necessary, you can worry about all the technical details after you've got a few batches under your belt (literally and figuratively). Just give it a try!

- --

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

- T.S. Eliot

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Date: Thu, 17 Feb 94 12:12:37 EST  
From: rowan@ocean.rutgers.edu (Andy Rowan)  
Subject: first lager: when to rack?

Hello, fellow cyber-brewers.

Well, I had my extra fridge and my Airstat sitting there, so I decided to go ahead and do a lager, after all these ales. I used a Yeast Labs liquid lager yeast, and got the thing started fermenting in the fridge at 46 degrees F or so. Everything was all fine (should I say cool?).

I didn't get around to doing anything about racking into another carboy until the other day, about a month into the ferment. At that point there were still a steady supply of tiny bubbles rising up through the brew.

After I racked, no more bubbles. I'm thinking (not worrying, mind you) that I left all the yeast behind when I racked. The beer is just sitting there in the carboy, looking clearish. It's been 36 hours since I racked, and I don't see any signs of fermentation continuing. SG is 1.020.

Do I have a problem?

Andy

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=====
| Andy Rowan |
| Center for Remote Sensing and Spatial Analysis |
| Rutgers University, New Brunswick NJ USA |
| rowan@ocean.rutgers.edu |
=====
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"I remember when the air was sweet,  
and I brought home the fish to eat.  
Now we buy SPAM from the grocery store,  
cause you can't eat the fish no more."

- --Little Village, "Do you want my job?"

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End of HOMEBREW Digest #1353, 02/19/94  
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Date: Thu, 17 Feb 94 08:05:13 PST  
From: hollen@megatek.com (Dion Hollenbeck)  
Subject: Re: Rhinoceros Stout

>>>> "Jack" == Jack St Clair <Jack\_St\_Clair@ccm.hf.intel.com> writes:

Jack> The problem is that the recipe is for a 220 gallon batch.

Jack> 1. How do I extrapolate this for a five gallon batch?

Multiply by 5/220. Taste it and find what ingredients did not make the extrapolation due to your brewing equipment geometry. Adjust quantities and brew it again, and again, and again. I was able to duplicate a 300 gal. recipe scaled down to 5 gal. on the first try.

You must also be aware of the OG, not just the ingredients. I knew that the OG on that beer was 1050 to 1055 and then I could assess how well the mathematical extrapolation worked by knowing how much grain it takes \*my\* mash tun to produce that OG. It happened to just be right on.

Jack> 4. What is meant by Cent.?

Centennial hops.

Jack> Jack St.Clair

Jack> Portland, Oregon

Jack> Jack\_st\_clair@ccm.hf.intel.com

dion

Dion Hollenbeck (619)455-5590x2814      Email: hollen@megatek.com  
Staff Software Engineer                      megatek!hollen@uunet.uu.net  
Megatek Corporation, San Diego, California      ucsd!megatek!hollen

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Date: Thu, 17 Feb 94 10:06:48 EST  
From: Lee=A.=Menegoni@nectech.com  
Subject: HBD Code of Conduct

Flame Guns Off please:

We have been wasting a lot of bandwidth citing a nebulous set of rules for cyber space. Why don't we compose a set of guidelines that subscribers should adhere to when posting and send it out to new subscribers in the confirmation message. For existing subscribers we could send each subscriber a copy or if we were willing to put up with the overhead we could append it to the header.

I suspect that a flame fest will ensue over who has the right to make such policy and we will get into people citing first amendment rights to say what ever they want however they want. The intent isn't censorship which I abhor. This may seem an insult to many but the digest has seemed to lost its focus on beer and brewing. I could better tolerate extensive quoting and long signatures if the content got back to beer and brewing instead of bickering and nit-picking.

Flame Guns on:

RE: Wheat beer

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Date: Thu, 17 Feb 1994 10:45:36 -0800 (PST)

From: Jeremy Ballard Bergsman <jeremybb@leland.Stanford.EDU>

**Subject: Calcium maximum?**

In several recent posts people have expressed concern over bringing their calcium levels too high. Is this really a concern? Obviously there is some level that is too high, but would this ever really be reached? It would seem that by adding CaCO<sub>3</sub> or CaSO<sub>4</sub> the anion would always be of the most concern in terms of having too much.

Is 200 ppm of Ca too much? Why? It would seem that with the CO<sub>3</sub>, PO<sub>4</sub>, and the organic malt components such as phytate, excess Ca would just precipitate. Is there a danger of depleting the wort of the nutrient PO<sub>4</sub>?

Lots of questions, who has some answers?

Jeremy Bergsman jeremybb@leland.stanford.edu

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Date: Thu, 17 Feb 94 10:49:33 EST

From: dong298599@aol.com

**Subject: New England Brewpubs**

I am planning a trip to the New England states and would like to know of any good brewpubs in the area. We will be stopping the first night at Sturbridge, Mass.. The remainder of the week our headquarters will be near Lake Winnepesaukee in New Hampshire. We will most likely be taking day trips into Maine and Vermont.

Here's the catch: a three-year-old, and a six-month-old. I have never been to a brewpub, but all this talk about them makes me want to experience a few.

If brewpubs are "no place to take a family", would they at least have carryout of micro brands and imports?

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Date: Thu, 17 Feb 94 10:30:20 PST  
From: relay.hp.com!daver!nexgen!bart (Bart Thielges)  
Subject: backpack brew

Bob 'The Backpacking Tech Weenie' Talkiewicz's post got me thinking again about the idea of brewing in the wilderness. I'm trying to come up with a practical rig that isn't too heavy. So far, its :

- 1) regular backpack stove and cookset (SS)
- 2) 2 liter plastic soda bottles for fermentation / bottling
- 3) assorted other misc small light stuff : airlocks, hop bags, etc.

The batch size would be about 2 liters. (Hmmm... if my local multi barrel batch commercial establishment is a "microbrewery", then my setup at home must be a picobrewery. Is this backpack rig a "femptobrewery" ?) Depending on where you go, cooling may or may not be a problem. This method probably isn't practical unless you have a cold stream, snowpack or glacier nearby.

I think that the biggest problem with the backpack brew is that it takes 2 weeks minimum to mature. Not a problem if you have that much time and plan to stay at or near one place the whole time, but a big problem if you're on the move alot.

It might be workable for two trips to the same place : beginning of first trip for brewing. End of trip for racking to bottles. Retrieval and enjoyment on 2nd trip ! You just have to hope that the bears don't like Pale Ale. The small batch size is a minor hassle. It shouldn't take much more than an hour and a half from start to pitch.

Any thoughts on this slightly deranged idea ? Or should I just forget it and lug cans of Weinhards down the trail ?

Bart bart@nexgen.com

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Date: Thu, 17 Feb 1994 14:15:20 -0600 (CST)  
From: Rich Larsen <richl@access1.speedway.net>  
Subject: extract tang/maple ferment

Well I finally found a Cyberspace Suit, so I thought I'd post a couple of questions.

Has there ever been an analysis of the "Extract Tang" flavor? I.E. What exactly is it, what causes it to be stonger in some extracts than others, what causes it in the first place and what procedures minimizes it appearance? I brew all grain, and have eliminated it from my brews that way.

Is there a name for fermented Maple Syrup and water. I made a test batch, with dry lager yeast, at lager temperatures. Talk about an interesting complex flavor! The stuff hasn't cleared yet but it has been lagering at 34F for 3 weeks. The recipe is simple, 1 qt syrup to 3 qts water. Pasturize covered, at 170F for 30 minutes. SG 1.095 Haven't taken a gravity reading since, as I don't want to waste the experiment. I call it "Maple What?"

TIA!

Rich Larsen  
"Brewmaster" of the Blind Dog Brewery HomeBrewPub, Midlothian, IL

Rich Larsen on Speedway Free Access -- (10288)-1-503-520-2222  
richl@speedway.net

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Date: Thu, 17 Feb 94 15:13 CST

From: korz@iepubj.att.com

Subject: Hoplets/OxygenAbsorbingCaps/SyrupVsDry

jw writes:

>I have been using the Hoplet plugs for the last several batches and have found

>them to be quite good. However, I have recently had bad experience  
>with Styrian and Kent Goldings and Fuggles. When I opened the package  
>they smelled very cheesy and were yellow. I decided not to use them in  
>my dry hop and will be bringing them back to my supplier.

I've been using an awful lot of these plugs (made by Morris Hanbury) and have only run across one case where the hops in a package were in bad shape. You were correct in returning the hops to the supplier and no doubt your supplier got a refund as well. I just wanted to mention that my luck with these hops has been very good and that the occurrence of a bad package (in my experience) has been quite rare.

\*\*\*\*\*

Mike writes:

>OXYGEN ABSORBING BEER CAPS

>Since live yeast is so good at absorbing oxygen (In fact, a lot of  
>these caps contain yeast as their active ingredient!), I can't see why  
>anyone would need these expensive bottle caps.

A test done by George Fix and his associates a number of years ago showed that not all the O2 in the headspace was used up by the yeast. The tests showed that after a few weeks, 30% of the air remained in the headspace and that the O2 fraction in 40% of the air reacted with beer constituents. They concluded that the yeast consumed the remaining 30%. This was dextrose-primed, bottle conditioned beer and Dr. Fix mentioned that he did not know if tests such as this had been repeated using wort primes.

Why is the priming important? Because with sufficiently high concentrations of glucose (dextrose) and fructose, yeast will forgo respiratory growth and just perform anaerobic fermentation (this is known as the Crabtree effect). It is also notable that with sufficient levels of O2 in solution, the opposite effect can occur (the Pasteur effect) in which the yeast are forced out of anaerobic fermentation and back into respiratory growth.

Also, there was a side-by-side test done a while ago by The Chicago Beer Society in which a batch was split between "Smartcaps" (aka "PureSeal") and regular caps. The "Smartcap" beers had a better hop aroma.

A number of micros have adopted the use of PureSeal caps and I'm sure they did not do so without good reason. I use PureSeal caps exclusively.

One last point: PureSeal caps are activated by moisture. When I get mine (by the case) I immediately put them in HDPE buckets with gasketed lids and insert a dessicant. When I package them, I use 6-mil, HDPE (vapor-

barrier) packages and heat seal them, vacuuming out a reasonable amount of air (too much vacuum and the caps poke through the bag). If your supplier is selling them in paper bags or storing the full cases "in the back somewhere" they could be shot by the time you buy them. Also if you use boiling water to sanitize them, don't waste your money. I've spoken with the lead engineer for these PureSeal caps and he said that boiling makes the caps useless for absorbing O2. He said to use 200ppm bleach for sanitizing them.

\*\*\*\*\*

Mike asks for a conversion from dry extract to syrup.

The syrup is roughly 20% water (i.e. 80% extract), so use 25% more syrup in place of the same amount of dry extract by weight.

\*\*\*\*\*

Steve writes:

>I am surprised that otherwise fanatical brewers would "adulterate"  
>their beer in the final step with corn sugar - or do the benefits  
>outweigh the problems.

That's exactly why I went back to dextrose, but don't worry about the effects of 3/4 or 1/2 cup dextrose in a beer that had 5 to 12 pounds of other fermentables in it. It's such a small percentage of the fermentables, that it's effects are untasteable, in my experience.

Al.

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Date: Thu, 17 Feb 1994 13:27:35 -0600 (MDT)

From: COYOTE <SLK6P@cc.usu.edu>

**Subject: Metals/ Glasses/ Hops/ Deaf Black Women Brewers**

COPPER:

SO...noone else out there has had any problems with copper oxides?  
Or has any knowledge of them? No metallurgists/chemist amongst us?

I had complained (whaah) about the sparger portion of my copper manifold darkening, and oxidizing, while copper under the mash remains shiny.

NOBODY offered any similar incidence, or advice. HMMMM. Am I truly the only one who's ever had such a problem? I feel so special. (lisp)

I haven't yet tried the vinegar rinse prior to use, but maybe soon.

My next plan is to construct a metal racking cane from copper to pull my hot sparge water right out of the pot on the stove next to my cooler/tun. Hopefully this unit will not also suffer the oxidation situation! My plastic racking cane just wasn't up for the task! floppeeeeee.

Question: Anyone have a good method for bending tubing w/o buying a proper bending "tool". I believe anything that works and is right on hand (or really cheap) is the right tool for any job!

\* another thought about metal:

I have a LARGE cast aluminum boiling pot. It works well, and was a GREAT bargain. I make a point of NOT scrubbing the oxides, and carmelized schtuff from the sides. Just chunks. If you've ever used steel wool on Aluminum you know that it removes a layer (silver brown haze runs off in the water). I know stainless is preferred. Easier to clean, not as good at heat transfer, MORE expensive.

My Theory:

Leave a layer of protective oxidized aluminum on the surface of the pot. Aluminum is quite reactive, and oxidizes quickly, but once oxidized it is rather unreactive. Therefore safer (even tho the Alzheimer's connection didn't pan out) for brewing use. And I don't mind having a brown layer left on the surface.

Any thoughts, theories, ...facts?....

\*\*\*

>George W. Gilchrist Dept. of Zoology, UW

>Internet: gilchgw@zoology.washington.edu

>Most pubs in the UK use

glasses that are marked at the pint level (19.6 oz) with a line about a half inch or so below the rim. It's a great solution and I've been wondering if there is a source for such glasses in the US. If anyone knows of such, please post or email me the address. Cheers.

\* Ah yes, there is. And my valentines order just arrived yesterday!

It's nice to have a mate who supports my drinking/ uh, er...brewing interest!

Vanberg and Dewulf 52 Pioneer St., Cooperstown, NY.13326, 800-656-1212  
They carry a nice set of authentic European glasses from fine breweries.  
Also some M.Jackson books.

They were very helpful. I received one error in my order, and they offered to correct it, with no exchange, or extra expense on my part. Very nice.

No connection...blah,blah..Just smiling with my Thistle!

Oh, and a number of them have marks as to where the beer should fill to, and the head fills the rest. Each style of beer has it's own styled glass :)

Glasses worthy of beer served from oak casks!!! :^/

\*\*\*

A commercial Question:

I ordered some hops and stuff from Alpha Hops in washington. I was very pleased with the prices and happy with the quality of the goods. I ordered a number of pounds of hops and shared the wealth with friends.

One guy sed he didn't care for the hops, that they were too dry and wouldn't want to get anymore.

Personally: I thought the hops were in very good condition. Green, intact cones (not FLAKES), almost no crystal sediment at the bottom of bags (a sign to ME of mishandling- roughness), had some vine stems- but that don't bother me. My understanding is that hops are SUPPOSED to be dry for proper storage. The only wet hops I've ever seen were picked from my own vines!

More importantly - the crystals are yellow, not orange, and smell nice and spicey, not rancid/sour. I get a thrill everytime I fondle them!

I also received nice data sheets on each variety, alpha,beta, oils...BUT it didn't say what year the harvest was. I assume 92-93. I should call.

SO...the question... has anyone else had experience with AlphaHops' hops? What are your impressions? Do you know when harvest was? E-mail is good.

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RE: Deaf/Women ONLY contests. Hey is this Grateful Deaf some kind of slam on deadheads!? Maybe we should have a DeadHead only phsycho brew contest! :)

Nice Report on Grateful Deaf brewing contest. Glad it went well. Does being deaf make it harder to brew?

I guess you can't hear a boilover, or the gently blubbing of an airlock. :(

I'm sick of hearing complaints about the Women only. Kill the discussion! Go organize your own contest is you don't like it! I like the idea...but

Steve Daniel sed:

"what are we to do about the other groups (e.g. blacks) who are even less represented in our ranks than this one?"

Ok. I'll bite.

How can you tell how many people are what color on the net?

\*\*\*

Andrew Pastuszak sed some stuff about bandwidth waste...

\* Yeah What the Hell were Beavis and Butthead doing on here! Meager! \*

Also asked about mashing info. Yes there is a zymurgy special issue on "Grain Brewing Issue" 1985. Vol 8, No. 4. Noonans Lager talks on decoction.

I would've emailed that, and given you more mashing info (decoctions+) but you didn't do what you asked us to do,

save the cutesies and put our addresses in our sig.s

so please people

PUT YOUR E-MAIL/INTERNET ADDRESSES AT THE END OF POSTS!!!!

grunt.

And what Spencer sed about

"Subject: re: cancel" messages to the right address (REQUEST!)

Yeah....I agree! nnnnnnnnnnnn.nnnnnnnnn So THERE!

Anyway...enough banter. Let's get to brewing!

-/-/- John (The Coyote) Wyllie SLK6P@cc.usu.edu -/-/-

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Date: Thu, 17 Feb 1994 14:06:30 -0800 (PST)

From: krpratt@netcom.com (Kevin Pratt)

**Subject: Queen of Controversies**

I am the Secretary to Gold Country Brewers Association, co-sponsor of the Queen of Beer Competition.

Though controversial, the competition has been getting more publicity than was expected, and we are grateful for that. But before this competition becomes legendary before it has begun, I'd like to try to answer some of the questions.

If you are turned off by the "women only" aspect, then do not participate in the contest. Simply, without entries, there cannot be a contest, and you need not read further. The simple fact that the contest has been flamed, gives hope that there will be few "ghost brewing" sessions by men to try to usurp entry.

The contest is a reality, and will be held April, 16th, 1994. Entry info and addresses have been published before.

The actual planners and originators of this contest are women. Beth Sangeri of H.A.Z.E. in Placerville, CA and Donna Bettencourt, President of Gold Country Brewers, are the principals.

The idea is prompted from the fact that when Beth tried to ask some questions about brewing to a group of male brewers, the advice she was given started "What your Husband should do..." She is an experienced brewer with some awards.

Donna recently won a ribbon in Porter for the AHA club only competition.

The two have noted a general lack of other women in brewing. Both admitted to being inspired to improve their brewing by Nancy Vinyard's Homebrewer of the year award. Both feel that that there should be simpler ways for other women to be inspired to brew than winning top national honors.

As for exclusivity, this is not an AHA sanctioned event, so there are no club or personal points at stake. The Grateful Deaf have organized a very successful competition and gala for a number of years, with the spotlight on deaf/hearing impaired homebrewers. AHA club only competitions are restricted to a much smaller percentage of homebrewers than a women only competition. Likewise, most AHA competitions are restricted to those who only use a particular bottle size, completely ignoring those who use large or innovative bottle styles, or keg.

Point is, exclusivity is nothing new to homebrewing.

IF this competition is succesful, it will spotlight diversity in homebrewing, not polarization. At any rate, this competition will happen.



Date: Thu, 17 Feb 94 16:26:00 CST  
From: Montgomery\_John@lanmail.ncsc.navy.mil  
Subject: kolsch

I have brewed a couple batches of Kolsch here in the past and enjoy it so much that I make it a regular in my brewing sessions. But as yet I have never come across a commercially produced example of one. Does anyone know if such a product exists? It would be nice to have a frame of reference for my handcrafted beers...Thanks.

jbm  
montgomery\_john@lanmail.ncsc.navy.mil

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Date: Thu, 17 Feb 94 14:32:08 PST  
From: perrelli@pyramid.com (Neil Perrelli)  
**Subject: Rebottling**

I use 22 oz bottles, but I need to transfer some into 12 oz bottles. Has anyone ever done this? and, if you have, what were the results?

Private responses are fine.

Thank you in advance.

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Date: Thu, 17 Feb 1994 17:46:14 -0700 (MST)  
From: MARK CASTLEMAN <mwcastle@ouray.Denver.Colorado.EDU>  
Subject: Re: Ginger

In HBD #1350 Bryan asked about adding ginger. I used 2oz of freshly grated Chinese ginger in my 1993 Christmas Ale. I thought it came out nice but my SO (also a brewer) said that it overpowered everything else after about 1 month of conditioning. As a caveat; she does not like ginger overmuch. I would see no problem with adding more ginger, but only if you like ginger (a lot).

Also, parmesan cheese graters work really well for ginger, slivering it but not turning it to mush.

Mark W Castleman

Big Dog Brewing Cooperative - West

Wouldn't it be terrible if I quoted some reliable statistics which prove that more people are driven insane through religious hysteria than by drinking.

--W.C. Fields

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Date: Thu, 17 Feb 1994 20:04:18 -0500 (EST)  
From: Loretta <KOENNICKEL@ECSUC.CTSTATEU.EDU>  
Subject: Recipe Request

Does anyone out there know of an extract recipe for either Newcastle  
Brown  
Ale or Dos Equis? If so I'd love to here from you. Thanks in Advance.

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*  
* Loretta G. Koennicke                %%%  
*  
*                                     %%%%%%%%%  
*  
* Koennickel@ecsuc.ctstateu.edu      %|` `` `0`|--  
*  
*                                     %|  o  | |  
*  
* "Of all of men's miseries the bitterest is this, | o |--  
*  
* to know so much and have control over nothing." |_____|  
*  
*                --Herodotus (484-432 B.C.)      |_____|  
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Date: Thu, 17 Feb 94 20:43:13 EST

From: btalk@aol.com

**Subject: Wyeast 2308 odors**

My recent starter for this yeast (Munich lager) produced a faint sulfury smell, SO2 like.

I just racked my Pale Bock into secondary after an active 10 day primary ferment at 47 F. I've noticed that faint odor again.

Now it is diacetyl rest time and I wonder if this sulfury aroma will be blown out .

I've used this yeast twice before with good results. Plus I've never had contamination problems(famous last words maybe?)

HOw about some feedback...

Regards,

Bob Talkiewicz, Binghamton, NY

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Date: Thu, 17 Feb 1994 21:10:27 PST

From: cvirgilio@electriciti.com (Charles"Skip" Virgilio)

**Subject: lodging in Portland**

My name is Skip Virgilio, I'm the brewer at a San Diego brew pub and I will be attending the micro/pub brewers conference in Portland in April. I am hoping to lodge with a Portland local or share a room with a few folks at the convention to keep the cost down. Let me know if you can spare some floor for a few days or you are interested in splitting a room.

Cheers,

Skip

cvirgilio@elecriciti.com

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Date: 17 Feb 94 23:16:24 EST  
From: Steve Daniel <71161.2610@CompuServe.COM>  
**Subject: Inferior Hop Plugs**

JW in Boise writes:

I have been using the Hoplet plugs for the last several batches and have found them to be quite good. However, I have recently had bad experience with Styrian and Kent Goldings and Fuggles. When I opened the package they smelled very cheesy and were yellow. I decided not to use them in my dry hop and will be bringing them back to my supplier.

Anyone else have this experience?

- -----

JW,

I too have used the Morris Hanbury hop plugs, and have been GREATLY impressed overall. However, I was at a local shop today and happened to see one of the workers re-packaging 5 oz. packs of plugs into 2 oz. packs when I immediately noticed that something was very wrong. The hops were yellow-orange and had expanded slightly. The hops, English Fuggles, were obviously very old, oxidized, and unsuitable for making anything but cheesy-tasting swill. These hops were also "dealer fresh" - they hadn't been laying around. Obviously someone across the ocean is trying to unload a bunch of old stock on us ignorant yankees. I strongly urge anybody buying these hops to demand a look under the hood before purchasing. I would also encourage home-brew shops to send them back to Crosby & Baker and tell them to look into the problem. I have purchased Fuggle and Golding plugs which were outstanding, so I know this is something which can be prevented, and should not be tolerated.

Steve Daniel

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Date: Thu, 17 Feb 94 16:06:17 CST  
From: cullen@zeus1.issc.com (Cathy Cullen (N3311))  
Subject: Re: Flame on Stupid Stuff

> The recent thread on "special hops" was ridiculous and naive. THE STUFF  
> IS ILLEGAL! And, obviously, IT MAKES YOU STUPID!!

You think this is bad, have you ever seen what alcohol does to some people?  
I've never seen anyone smoke a joint then go get into a fist fight.

< Big brother IS out there, so keep your mouths shut in public and please  
< take your discussion into the private arena.

Cannabis is of the same family as hops and deserves to be discussed freely,  
as does any subject related to beer, and yes this is an ingredient that  
people are adding to their beer, else there wouldn't be as much discussion  
as there has been on the subject.

If you don't approve, YOU can always take it to alt.ultraconservative.

C.C.

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Date: Thu, 17 Feb 94 13:43:00 est  
From: "Ball, Timothy B" <ballti@uh2372p03.daytonoh.NCR.COM>  
Subject: Recipe for Old Detroit

Does any one have a recipe preferably extract/specialty grain for Old Detroit? Nothing in the Cats Meow.

Just for the record, I thought the Bevus and Butt Head pictures were the best noise I've seen on the digest.

> 4. What is meant by Cent.?

I assume it is Centennial. 9-11.5% AA Spicy, floral aroma, clean bittering hop, also used for aroma, dry hopping, similar to cascade but higher AA.  
(from hop FAQ)

Tim

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Date: Fri, 18 Feb 94 07:56 EST  
From: <GNT\_TOX\_%ALLOY.BITNET@PUCC.PRINCETON.EDU>  
Subject: Bohemian Pilsner

Hi All!

I have a question about a Bohemian Pilsner I'm brewing. Here's the recipe:

3.3 lbs. Northwestern Gold ME  
4.0 lbs. Alexander's Pale ME  
2.0 oz. Saaz plugs (60 minutes-bittering)  
1.0 oz. Saaz plugs (30 minutes-flavor)  
1.0 oz. Saaz plugs (2 minutes-aroma)  
1/2 oz Saaz plugs (dry hop)

Wyeast Bohemian Yeast directly from the pack(no starter)

I boiled the extract, 1 1/2 gallons water and hops as indicated in the recipe for one hour. Added everything by siphoning into a plastic water jug with 3 gallons cold water. Topped off with cold water. Waited for everything to drop to 65 and pitched the yeast. I let the stuff sit at around 65 for 1 day and then placed it in the back room of my basement where it sits at a nice 45 all day and night.

I racked to a secondary after 12 days (glass carboy) and dry hopped. It's been in the secondary for two days now and I took a SG reading and got 1.013. I had completely forgotten to take an OG reading, but looking at other Pilsner recipies, it seems 1.021 is a common final gravity. Well, I tasted the stuff in the carboy. It's REALLY SWEET, as compared to most brews I've had, and color is a dark gold.

Should my beer be this sweet? Is everything ok? E-Mail replies please, no need to waste bandwidth.

Andy Pastuszak  
Philadelphia, PA

INTERNET: GNT\_TOX\_%ALLOY.BITNET@PUCC.PRINCETON.EDU  
BITNET: GNT\_TOX\_@ALLOY.BITNET

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Date: Fri, 18 Feb 94 8:03:23 EST  
From: Jim Grady <grady@hpangrt.an.hp.com>  
Subject: New Superior Products Catalog

I just got the 1994 catalog from Superior Products and there are a couple of items in there that I thought might be of interest:

pg 30: 10 gal Coleman water coolers  
1-C-310 Red \$33.50  
1-C-312 Blue \$33.50

I assume that the geometry & materials are like the 10 gal. draft boxes they show under the same heading. If this is the case, they are plastic, upright coolers.

pg 43: James Page Brewing Kits: "Specially formulated for taste, quality and ease of brewing by the award winning James Page microbrewery in St. Paul, MN" (Frankly, I've never heard of them.) The kits contain 6# of hopped malt extract, aroma hops and yeast. The exception is the American Lager which has 4.5# malt and 1.5# corn syrup. They have Burton Pale Ale, Midlands Brown Ale, Bavarian Dark, Amber Maerzen, American Lager, Continental Pilsner & Wheat (65% wheat malt, 35% barley malt).

3-J-241 \$16.95

I have not ordered or seen either of these products, I am just a satisfied customer and I thought others might like to check it out.

Their catalog is free, they take MC & Visa, no minimum order.

Their phone numbers are:  
Product Info & Ordering: 1.800.328.9800  
Customer Service: 1.800.328.9400

BTW, although this post may make it appear otherwise, they are "National Wholesale Distributors of Bar & Restaurant Equipment & Supplies"

--  
Jim Grady  
grady@hp-mpg.an.hp.com

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Date: Fri, 18 Feb 94 08:32:00 EST

From: John DeCarlo x7116

<jdecarlo@homebrew.mitre.org>

**Subject: Brewpub Requests**

1) There is a very nice brewpub list available on sierra.stanford.edu, called "publist". If I am not mistaken, John Mellby maintains this list and periodically sends in the update. It is a very good resource.

2) There is also a need for reviews from local people. I often find myself needing help for a) what is near to where I will be staying and b) what kind of places the brewpubs are. For instance, I am geographically ignorant and did not know that LaJolla was near SanDiego, CA, and would have missed many brewpubs near that area without help from locals. Also, some brewpubs I brought my kids to and others I went to myself based upon recommendations by locals again.

So, I personally think that posting a "I read the 'publist' and would like additional information on brewpubs in XXXXX, please respond by e-mail" is appropriate to the HBD. Replies are probably \*not\* appropriate in the HBD.

John DeCarlo, MITRE Corporation, McLean, VA--My views are my own  
Fidonet: 1:109/131 Internet: jdecarlo@mitre.org

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Date: Fri, 18 Feb 94 09:04:34 EST  
From: Derek Montgomery <DM1461A@american.edu>  
Subject: Hydrometers, etc.....

This post might be more appropriate for HomeBrewing 101 if there weree such a thing, but I just finished the first 50 pages of Papazian's TCNJOHB and have a couple of questions before I head out to the homebrew shop to pick up the equipment to start my first batch.

Could someone please elaborate on the importance of/or need to use a hydrometer? Papazian wasn't too clear on this and I seem to recall recent postings to HBD saying that this really wasn't necessary...

Also, even though I suppose I should just be grateful if my first batch turns out to be edible, could anyone suggest a particular malt extract to use for my maiden batch? My favorite brews are amber lagers and while my first batch will be an ale, I would like to do something along the lines of an amber.

Thanks for sharing your advice and bandwidth with a newcomer. Personal e-mail would be fine. Thanks.

Cheers,

Derek. (dm1461a@american.edu)

P.S. Should I expect any problems using District of Columbia tap water or should I use bottled?

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Date: Fri, 18 Feb 94 09:39:11 EST  
From: dweller@GVSU.EDU (RONALD DWELLE)  
Subject: bitter brew

Trouble in River City

Okay, my last ale came out horribly bitter. I mean, I can hardly drink it (well--okay--I have to drink it fast). Four variables in this batch: 1) I used a plastic carboy for the first time; 2) I tried a different mash, mentioned in HBD for American 2-row, a low temp (135?) and then a high time (160?) (sorry, don't have my receipe book at work). This was supposed to produce better extraction (and I think it did). 3) I used Tettnanger hops for the first time ever, both boil and finish. 4) cold winter made me brew it cool ~58-62, with Canadian Ale yeast (Yeast Lab liquid, forgot the #) and I had a long, long ferment.

Question: Which of the four is the most likely culprit? A combo of all? Maybe an airborne bug, instead? I am particularly concerned about the mash technique. The HBD thread (sorry, can't remember the author's name) said the conventional temps were all wrong for American 2-row (I used pale Klages), and these new temps were right. If this is producing the excessive bitterness, however, I'll never do it again!

Ideas?

Ron Dwelle (dweller@gvsu.edu)

(A little scholarship: some of you guys should read Gervase Markham (English author, ca. 1500 AD). In describing the proper housewife's role, he not only details the procedure but also explains why women are superior to men at brewing. Makes you realize how much catching up we have to do.)

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Date: Fri, 18 Feb 1994 8:45:07 -0600 (CST)  
From: "Andy Schultz - DP @290-1490" <ASCHULTZ@MADMAX.MPR.ORG>  
Subject: HSA question

I'm an extract/specialty grain brewer using Charlie's method of pouring hot wort thru the strainer into a carboy of cold water. I haven't noticed any HSA problems as described here, but want to see if taking extra care improves the beer - I'm concerned that cooling in an ice bath or some such might cool the concentrated wort too much, so that when mixed with (very cold Minnesota tap) water, it'll be too cold for pitching. Straining the hot wort into the carboy makes instant perfect pitching temp!

My questions are: would siphoning the hot wort into the carboy (with a copper scrubby on the end to catch hops/grains) still cause HSA? For my setup, is it straining the hot wort (thus exposing it to oxygen) that causes HSA, having hot wort contact cold (and oxygen laden) water, or a combination of both? If siphoning will not eliminate the problem, will it produce a noticeable difference?

I know this is on the FAQ edge, but I haven't seen this addressd directly. Private email is fine if not of general interest - I'll summarize posts TIA!

- Andy ASCHULTZ@MPR.ORG

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Date: Fri, 18 Feb 94 10:05:58 EST  
From: carlsont@GVSU.EDU (TODD CARLSON)  
Subject: Re: targeting OG and FG

I sent this message to Chris directly but it bounced so I am forwarding it to the HBD

Chris

I read with interest your posting this morning on the HBD. I am curious. You have given the equations for generating the same OG and FG with different formulations. But you don't mean to say that these are all going to taste the same, do you? Could you comment on the relative taste of different recipes with the same OG and FG. I have always found my homebrew to be a bit "thin". Should I use more Laaglander and sugar? This seems to be a bit counterintuitive. Maybe I should finally break down and buy a hydrometer. Yes, you can make beer without a hydrometer. I've done it for years. Being a chemist helps, but there comes a time ....

Thanks in advance  
todd  
carlsont@gvsu.edu

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Date: Fri, 18 Feb 94 10:12:41 EST

From: erickson@alcoa.com

**Subject: Homebrew Competition**

T.R.A.S.H. IV IS COMING SOON!

The Three Rivers Alliance of Serious Homebrewers' Forth Annual A.H.A. sanctioned homebrew competition will be held on May 14th 1994. The entry deadline is April 29th. Ribbons and useful prizes will be awarded to the winners. Prize donations in previous years have been 50 lb. sacks of malt, pounds of hops, extracts and speciality grains.

For information contact:

Ralph Colaizzi  
300 Stevens Dr. Apt #306  
Pittsburgh, PA 15237  
(412) 931-9099

or e-mail  
erickson@al.alcoa.com

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Date: Fri, 18 Feb 1994 07:24:58 -0800 (PST)

From: gummitch@teleport.com (Jeff Frane)

**Subject: AHA guidelines**

Martin Wilde asked about the BJCP test and AHA guidelines. Read further, Martin! The gravity b.u. listings are a couple of pages later. Also alcohol content & color. But no, you should know *\*in general\** which beers are more alcoholic than others, and specific numbers for styles which are determined by those numbers (e.g. bock and doppelbock). Those numbers aren't always *\*right\**, anyway. As Phil Seitz has pointed out, the numbers for Belgian beers define ranges that are actually illegal in Belgium.

- --Jeff

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Date: Fri, 18 Feb 1994 08:33:26 -0700 (MST)  
From: Cisco <FRANCISCO@osmo.CCIT.Arizona.EDU>  
**Subject: Sweetening Mead**

I have an easy solution that works extremely well for creating a sweet mead. Use sherry yeast. I have a six year old prickly pear fruit(15lbs) & mesquite honey(20lbs) 5 gallon mead that is still wonderfully sweet, aromatic and very alcoholic. To put it bluntly, it IS the nectar of the gods! I will be entering this in the AHA nationals this year so watch out! Whenever I serve it - which is very rarely(that's how you make 5 gallons last six years so far and I still have half of it left) I get rave reviews. I'm going to hate having to sacrifice possibly 3 bottles for the competition.

I can't emphasize enough, that the type of yeast that you use for fermenting any beverage will have one of THE greatest effects on the final overall character. Get into liquid yeasts and culturing, you'll never regret it!

John Francisco  
Francisco@lan.ccit.arizona.edu

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Date: Fri, 18 Feb 1994 08:52:41 -0700 (MST)  
From: walter@lamar.ColoState.EDU (Brian J Walter (Brewing Chemist))  
Subject: Re: denatured alcohol

>  
> From: Eric A. Johnson  
> > surfaces clean. If you know a lab nerd, ask 'em to get you some denatured  
> > absolute ethanol-it is real cheap.  
>  
> Denatured alcohol is cheap because it contains some additive, such as  
> benzene, which makes it unfit for human consumption. This also exempts  
> it from taxation. It's not a good idea to clean your equipment or your  
> hands with this stuff....  
>

I think the original poster meant, (or should have meant) non-denatured ethanol. It is pure ethanol (at least before exposing it to moisture), and does not contain anything poisonous. It too is cheap (< 3.00 per pint) and is not taxed if for research purposes. Instead of tax there is just a bunch of paperwork to fill out. Unfortunately it may be hard to get ahold of for 'personal' use.

Good day,

Brian

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

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Date: Fri, 18 Feb 1994 08:16:23 -0800 (PST)

From: Domenick Venezia <venezia@ZGI.COM>

**Subject: Pride Of Newark brewery**

Does anyone know whatever happened to the PON or P.O.N.  
(Pride of Newark, NJ) brewery?

Domenick Venezia  
ZymoGenetics, Inc.  
Seattle, WA  
venezia@zgi.com

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Date: Fri, 18 Feb 1994 10:41:23 -0500 (cdt)  
From: Jonathan G Knight <KNIGHTJ@AC.GRIN.EDU>  
Subject: those uppity wimmin brewers

Sigh.

I had promised myself to stay out of this one for the sake of preserving the sacred bandwidth. Alas, I cannot.

First of all, I would ask anyone who still thinks a women-only brewing competition is a bad thing to read Cathy Cullen's post in HBD1352, or if you did already, read it again. Then skip down to "jerryb" 's post about humor, something which we really do need a little more of around here.

Is brewing largely a "guy thing" as Cathy suggests? Very probably. We would like to think that the homebrewing community is more enlightened than the rest of the world, but let's not get too prideful here. In the same HBD there was that incredibly tacky, unnecessary signature with, what was it? - "If I have to die, let me die between your breasts," or something like that. As I recall, it was attached to a mis-directed (in more ways than one) request to unsubscribe. Good.

At any rate, let me advance the notion that the homebrewing world is not as totally disconnected from the beer world as we would like to pretend. How many beer commercials have managed to desensitize us to the objectification of women for the purpose of selling a product? You know, the bimbos-in-bikinis numbers with the guys ogling admiringly while apparently swilling some Budmillob. Beer a guy thing? Homebrewers may say no, but Madison Avenue has a different idea and they have a lot more influence over what folks think than anybody on the HBD.

But the issue really is competitions, I suppose and whether all should be open. I don't do competitions myself, but I have noticed that there really is no shortage of them. For me at least, there is no sacred principle that is being violated by one all-women competition - whose purpose is, as Cathy points out, not to exclude men but to ENCOURAGE women in a field in which they are under-represented - when there are two or three zillion other competitions in which I could enter my beer. Is it the start of an unwholesome, un-American, neo-fascist trend? Will we all be drinking Amazon Bud by the year 2000? Come on, y'all - lighten up.

Jonathan Knight  
Grinnell, Iowa

flames to misogyny@arian.nation.com

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Date: Fri, 18 Feb 1994 09:00:43 -0800 (PST)

From: gummitch@teleport.com (Jeff Frane)

**Subject: 1968 Yeast Profile**

Martin Wilde also asked about Special London Ale yeast (now London ESB).  
The yeast is highly flocculant; apparent attenuation is 67-71%  
(according to WYeast). I love it, but then I've said that before.

- --Jeff

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End of HOMEBREW Digest #1354, 02/21/94

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Date: Fri, 18 Feb 1994 10:13:54 -0600 (MDT)

From: COYOTE <SLK6P@cc.usu.edu>

**Subject: Cajun Cookers**

Ok, I know this will never make it in time, but I gotta try!

There's a place in my little happy valley selling a "Cache Cooker" two burner propane stove, the cask black metal dealios, with 24" extension legs. I checked it out. The model is something like SBL20 ??? The burners are rated a 60,000 btu.

So...I've heard that the burners range from 30,000- 200,000 with the 200-ers being jet engines, leaving NO control over temp. I figure- it ain't the bottom of the line. Question is: Will it get my 15 gal pot to a rolling boil in a reasonable amount of time (30min?)

I have an electric stove upstairs which I'm taxing the hell out of. (weight, excess running of the heat coils!) And I'm hoping to move all my brewing to the basement. For one thing- I'll be able to spill on the floor, and just let it run down the drain, plus I won't have to carry 6.5 gal carboys down two flights of stairs, outside thru the snow to lager in the basement!

Ok- the good news: This baby is Krazy Daze prices at 68.97 (sugg.retail \$135!) So I'm thinking I should jump on it. It's semi portable and could be set up in a garage, when I get one with plumbing and heat! But in the meantime I'd like to run it in the basement next to a window with a fan blowing out. That should be ok- ventilation wise??? Shudn't it?

Also (finally) I have a camper, with a propane tank. It is held sideways but it can be removed. Is presume the fitting is the same as the BBQ tanks, and that I can run the camp stove with it, as long as I rest it sideways- right? I'm getting really psyched about this. Really making the basement into a brewery! Pico- man - think pico!

FYI: Not all 220 volt plugs are created equal. We put an electric stove down there, but it turns out the dryer's 220 plug is rated for 30 Amps, while stoves need 50 amps, so we'd have to replace all the wiring! Now I've got an alternative!

Please e-mail me if you've got any suggestions/thoughts...The sale starts monday, and I'm gonna go for it, unless someone talks me out of it!

-/-/- John (The Coyote) Wyllie SLK6P@cc.usu.edu -/-/-

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Date: Fri, 18 Feb 1994 07:21:43 -0800 (PST)  
From: gummitch@teleport.com (Jeff Frane)  
**Subject: Cutting the noise--Suggestion #94857684**

Please pare your .sig files! One fellow tried to unsubscribe (incorrectly) and posted a .sig about 30 lines long. Any number of people are posting with .sigs about 12-15 lines long. Grab yer egos by the scruff and give 'em a shake, boys! One-two lines really ought to do it.

- --Jeff

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Date: Fri, 18 Feb 94 11:00:17 MST

From: npyle@n33.stortek.com

**Subject: AA Variation / Noise**

The variations in hop alpha acid percentages (discussed by Jeff Frane and Glenn Tinseth) may explain why Dave Miller takes such a swipe at Rager's IBU utilization tables in the latest Brewing Techniques. In his column, Miller presents a couple of examples to show how far off the numbers appear to be. Even at microbrewery scales of production, I would think it is likely that the errors in the AA% are enough to cause some variability. It makes me wonder how many different batches of DM's example beers were tested, i.e. has he worked out the variability in his own brewery?

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Cathy Cullen's comments, and all other debate about discrimination, sexism, etc. etc. etc. belong in private email. This is way out of hand, and really has nothing to do with brewing. Oh yeah, MHO.

Norm

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Date: Fri, 18 Feb 94 11:36:12 EST  
From: Lee=A.=Menegoni@nectech.com  
Subject: Quest for German Malty flavor/ decoction

RE: Malty flavor and Decoctions.

I have been striving to attain the "malty" flavor and aroma found in German beers like Spaten Ur Marzen. I seem to be getting closer but still aren't there yet. The "improvements" I have made to my process are:

Use German malts:

They have more of the precursor in them that produces this flavor than most other malts including the DC Belgian malts. See George Fix's article on Belgian Grains in one of the early editions of Brewing Techniques for detailed technical data.

Decoction mash:

The process of decoction mashing will transform the above mentioned precursors into the melanodins that produce the "malty" characteristic.

All this is fine in theory.

I tasted the best home brewed beer I have had this fall. It was infusion mashed, made from 100% German Vienna malt with a tiny fraction of crystal for color. It was fermented with Wyeast 2308. It had the "malty" profile I was looking for. I recently brewed a beer using a similar recipe did two decoctions, about 75% of the grist, but used Wyeast 2124 aka Weihenstephan 34/70. It was good but not great. I plan on brewing this recipe again. Next time I will use the 2308 Munich yeast and pay closer attention to the water chemistry with attention to that in Munich. I am beginning to suspect that, just as is the case with wheat beers, to get the German flavor and aroma it's not just the malt and hops but the yeast and water are equally important too.

Lee Menegoni Lmenegoni@nectech.com

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Date: Fri, 18 Feb 1994 13:03:37 -0400 (EST)  
From: BUKOFSKY <sjb8052@minerva.cis.yale.edu>  
Subject: Kraeusen - To remove or not?

Hello all,

First of all, I wanted to thank everyone for quick and helpful responses to my last few questions. I know there has been a lot of talk about the quality of this digest, but as a relative newcomer I think it's great.

Anyway, I'd like to hear peoples opinions on whether to ferment with a blow-off hose or not. The question of removing or keeping the kraeusen seems to be an old one; does it really affect the flavor of the beer that much? I've heard a bit about fusel alcohols and such, but I've never heard a definative answer. Any info would be helpful.

Thanks,  
Scott

No cute comment.

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Date: Fri, 18 Feb 1994 10:20:17 -0800 (PST)

From: Domenick Venezia <venezia@ZGI.COM>

**Subject: Grassy, hay-like flavor**

My last all-grain batch, an ESB dry hopped 4 days with 1oz/5gal Kent Goldings, has a grassy haylike flavor tone. One opinion is that I scorched the wort, but there was no scorching on the bottom of the brew kettle, and I don't perceive the flavor as burnt. Any ideas? 2 hour mash @ 157-153, no mashout, OG: 1.056, FG 1.010, 8.5lbs Maris Otter, 8oz each of flaked maize, crystal, cara-pils. Sparged cloudy (Nurse! Nurse! More patience, please), brew is cloudy too.

Domenick Venezia  
ZymoGenetics, Inc.  
Seattle, WA  
venezia@zgi.com

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Date: Fri, 18 Feb 1994 13:25 EST  
From: CSS2@OAS.PSU.EDU (SPEAKER.CURTIS)  
Subject: first mead

Hi: Having successfully made two batches of beer, I decided to try my hand at a batch of mead last saturday. Recipe is as follows:

2.5 gal. water  
5 lb. light honey  
1 tsp. yeast nutrient  
2 tsp. acid blend  
one 5g. pack Red Star Pasteur Champagne yeast

The whole mess is bubbling away in my 3 gal. carboy...BUT, have a couple of questions for the experienced mead-makers out there...

Any guess as to how long to ferment this (temp. is currently about 65F in the house)? How long do I let it go if I want sparkling mead (ie. bottling with a little priming sugar) vs. how long to ferment completely? Will it clear completely? Would it be better to cap this or cork the bottles (I have about a dozen Chimey bottles I was thinking of using).

Thanks in advance for any advice...please reply directly to me, or to HBD  
Curt Speaker  
css2@oas.psu.edu  
Penn State Univ.

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Date: Fri, 18 Feb 94 11:47:03 PST  
From: "Phil Atkinson" <PHATKINS@BCSC02.GOV.BC.CA>  
Subject: re:REcipe Newcastle Brown

To: HOMEBR1 --INTERNET homebrew@hpfcmi.fc

The Broon is made by blending Newcastle Amber with another ale that never comes through the brewery gate except in workers' lunchboxes maybe. I think Dave Line's recipe certainly gets you close but the real thing has more of a biere de garde tone to my taste buds. Newcastle United's football stadium stands within whiffing distance of the brewery and night games are often bathed in the glorious aroma of malt and hops ... what bliss! Incidentally, the draught version of this ale (sold here in Canada) is not a bit like the bottled version. Even that is noticeably better when you get it in its city of origin. I have it on good authority that new batches never last more than a week in Newcastle. Understandable really.

cheers - Phil Atkinson, Victoria, British Columbia

- -----  
Regards,  
Phil Atkinson  
F&CR, Communications Branch Phone: 387-9285  
  
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Date: Fri, 18 Feb 94 15:26:11 EST  
From: William Boyle (CCAC-LAD) <wboyle@PICA.ARMY.MIL>  
Subject: Petes Ale Clone

Does anybody have a clone that comes close to petes wicked ale,  
or even a direction I can go. I looked in Cats II, nothing. Thanks

B^2

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Date: 18 Feb 1994 17:40:19 U  
From: "Ron Hart" <hart@axon.rutgers.edu>  
Subject: request for yeast data

Subject: request for yeast data  
Time:5:33 PM  
Date:2/18/94  
I've been looking for a source of usable data for yeast growth and pitching rates. Most of us grow a specific volume of starter culture a certain length of time and then just pitch it, but does anyone have information about real #cells/5 gal for pitching? Or cells/ml during growth phases? Please respond by private e-mail. If anything interesting turns up, I'll share it.  
Thanks,  
Ron Hart (hart@axon.rutgers.edu)  
Rutgers University  
Newark NJ

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Date: Thu, 17 Feb 94 16:43:05 PST  
From: ELQ1%Maint%HBPP@cts27.comp.pge.com  
Subject: Wyeast 2308 Munich

Good Morning all you impeccable brewpeople, first, I'd like to say how I am thankful for the HBD, the good, the bad, and the ugly. tm.

Now for a question, has anybody had any problems with Wyeast 2308 Munich? My neighbor and I have had very fresh dated yeast that has failed to rise in its pouch, and not just one or two times, a total of 6, two of which took 3 extra days to bloat, and did not produce a desired rate in the primary. I have written to Wyeast, and am awaiting their reply, if they bother, if not, they may lose a customer.

So, on my last batch I pitched with Doric Amsterdam dry Lager yeast that is not a lager yeast at all, as it clearly is top fermenting. Oh how I kick myself for not saving the last yeast slurry from bottling.

On one last note, I think the HBD is GREAT!, even the noise is tolerable and some folks, jerryb@aol.com have a great sense of humor.. In the words of a recent 15 minute celebrity, Can't we all get along?

Ed Quier      ELQ1@PGE.COM

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Date: Fri, 18 Feb 94 23:14:15 PST  
From: Mark Garetz <mgaretz@hoptech.com>  
Subject: On IBU Formulas (re: Jeff Frane)

Jeff Frane asks about the accuracy of the AA% from sample-to-sample. Glenn Tinseth had a good explanation a few messages earlier.

To summarize, the AA% are an average for a particular "lot" of hops and as Glenn and Jeff point out, there will be some variation from sample to sample. But also as Glenn points out the IBU calculations are subject to errors in themselves as they are really little more than educated guesses to get you "in the ballpark" for IBUs.

In my book, I *will* have a fairly lengthy (but not difficult) formula that I think does a better job of getting a brewer in the ballpark. It is lengthy because it attempts to account for more of the variables in the brewing process. The simple formulas can be way off the farther the beer and brewing conditions are from "median" brewing styles. For a median beer style, the simple formulas and my lengthy one are likely to have about the same error percentages. But the more complicated formula should more or less keep the same percentage error as the beer moves away from median since the formula attempts to correct for the shift. The simpler formulas don't, so the errors will get larger.

Bottom line: Even complicated formulas are nothing more than guesses. If your beer does not have the right bitterness and your hops came from a reputable source and have been stored and packaged properly, IT IS PROBABLY THE FAULT OF THE FORMULA, EVEN A COMPLICATED ONE. Dr. Michael Lewis and I were talking about this very subject today (it was a coincidence - I read the mail after I got back from UCD). He said that he is amazed that even microbrewers who don't get the bitterness they want usually systematically blame everything *but* the bitterness calculation. So if the formula (any formula) says you should get say 20% utilization but the beer was not bitter enough, you need to make your own adjustments to the formula (or it's result) until you get the beer right.

Mark

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Date: 19 Feb 94 12:27:47 EST  
From: Tim Schramm <70401.1507@CompuServe.COM>  
Subject: Leaking CO2 Regulator (Tim Schramm)

About a year ago I bought a 5 lb CO2 dispensing set up from FOXX Equipment Co. (1-800-821-2254). I dispensed two or three cornelius kegs without any trouble. On the next keg, I found that the regulator was leaking CO2 around the diaphragm(?) and blowing out of a hole in the cover. On the advice of the beverage guy who refilled my CO2 tank I bought the standard Repair Kit for the regulator and replaced the innards. That worked for the next batch of beer. After an idle time of about six weeks I just put up another batch and I'm hearing that annoying hissss again. I'm going to buy another Repair kit because my Weisbier needs to be carbonated and enjoyed. But I'd rather not have to keep spending \$12 in addition to a \$7 refill each time I get more gas.

I keep the CO2 in the refrigerator with the beer kegs. Is this the cause of my problem? Maybe the down time without pressure on the diaphragm while being in the refrigerator hurt the diaphragm? Any advice on this subject would make this first time HBD poster one happy beer camper. TIA

-Tim Schramm

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Date: Sat, 19 Feb 94 10:52:19 PST

From: rdante@icogsci1.UCSD.EDU (Richard Dante)

Subject: Gas H2O burner, SideXSide fridge, stove grate advice needed. Epoxy update.

HOT WATER HEATER BURNER. OBTAINING. PROPANE VS HOME NATURAL GAS.

What's the easiest way to get a gas hot water element free?

Anybody in San Diego have any luck getting an old hot water heater free from a local plumber?

Last summer while housesitting for my parents, the hot water heater started leaking and I had to get them a new one. I got rid of the old one. A month later I brewed my first batch. 6 months later I wish I had my paws on that heater bottom and a hacksaw. :(

-Is it easy to take the burner out of the heater?

-Is it easy to convert the thing to LPG (liquid propane gas)?

-Even better (unless I get a response of "NO! It's dangerous. Not recommended" responses I welcome if they're true) how about installing a T and a quick disconnect gas hose to the house natural gas line. There's two spots: The kitchen stove, and the garage water heater (and dryer lines). If any of you have done this I'd REALLY appreciate hearing from you about how you did it/How you would do it if you had to do it all over again.

STOVE TOP GRATING ADVICE NEEDED

In the meantime I'll be using my stove. I can fit the keg-kettle over two burners although the burner centers are close to the edges of kettle bottom. I can't quite put the heat on max or the flames lick the sides. The stove will get messed up if I put the kettle on the stock grates so I need to make something that will hold the kettle a little higher and protect things underneath a little better. I'm asking for suggestions.

EPOXIED NIPPLES UPDATE

In HBD 1353 I talked about how I used epoxy to bond a nipple to my keg hole. Although the epoxy is strong, heat resistant, and food grade it has one problem I've encountered so far: You can twist it off pretty easily. The instructions say it has an impact resistance of 0.5 ft-lbs which isn't much at all. I plan on using some vise grips with a cloth to hold the nipple whenever I take off the closest screw-ins (the external 1/2inch adapter) which shouldn't be very often. Other times I'll put a wrench on the adapter to hold it when I remove the

ball-valve. If you haven't guess the epoxy un-bonded itself when I was applying twisting force. I think it will be fine as long as I leave the joint alone. When I KNOW this is the case I'll be sure to report back. If any of you want to try this, don't hesitate because the stuff comes off easy with a torch or by twisting the fitting with a wrench and then cracking the stuff off.

#### GADGET MANIA

In HBD 1353 Jeff Benjamin gave those of us planning (but hesitating) to go to all-grain an encouraging story by telling us that even the cheesy methods of his first all-grain batch made good brew. Thanks! Also he advised us to just jump in and worry about all the neat gadgets later. I want to second this advice. I'm a good example of somebody obsessing over the gadgetry instead of just brewing beer. Do as I say and not as I do. Get the equipment you need and get on with homebrew.

#### OPINIONS ON SIDE BY SIDE LAGERING FRIDGES REQUESTED

The opportunity has presented itself for me to obtain a 23 cu-ft side-by-side fridge for cheap (to make do until I can move that 22 cu-ft chest freezer 400 miles). Cheap as in \$25. The owner thinks it needs a new freon charge because it cools fairly slow and that's why he's selling it cheap. Do any of you use side-by-sides for brewing an like them? Is it possible to maintain lager temps in the freezer and ale temps in the fridge (with the airstat sensor in the freezer). The advantages I see are the cheapness.

Rick Dante  
rdante@ucsd.edu

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Date: 19 Feb 94 16:21:56 EST

From: "Dan Z. Johnson" <75430.3532@CompuServe.COM>

**Subject: Reinheitsgebot**

ReinheitsgebotReinheitsgebotReinheitsgebot. What's all this about  
Reinheitsgebot? It is law written to restrict brewing to the privilaged few. A  
tax law. And there are other countries in the world that make good beer  
without

all the weird rules. Am I missing something?

-Z

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Date: Sat, 19 Feb 94 17:07:32

From: Christopher Alan Strickland <beach!chris@cocoa12.ksc.nasa.gov>

**Subject: Rice Adjunct**

I've seen several people talking about using a rice adjunct. I've also seen it in the homebrew store at about \$3.75 a lb. Kinda of expensive when rice is .35 a lb. Is there a way to mash the rice you buy to use as the rice adjunct, if so, how?

Also, what does beechwood really do for beer, in my last batch I put beechwood in the beer after steaming for over an hour to kill the bad stuff. No beechwood taste in the beer, it's a brown ale. Though it does seem clearer (I also used Irish Moss too).

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Date: 19 Feb 94 12:27:47 EST  
From: Tim Schramm <70401.1507@CompuServe.COM>  
Subject: Leaking CO2 Regulator (Tim Schramm)

About a year ago I bought a 5 lb CO2 dispensing set up from FOXX Equipment Co. (1-800-821-2254). I dispensed two or three cornelius kegs without any trouble. On the next keg, I found that the regulator was leaking CO2 around the diaphragm(?) and blowing out of a hole in the cover. On the advice of the beverage guy who refilled my CO2 tank I bought the standard Repair Kit for the regulator and replaced the innards. That worked for the next batch of beer. After an idle time of about six weeks I just put up another batch and I'm hearing that annoying hissss again. I'm going to buy another Repair kit because my Weisbier needs to be carbonated and enjoyed. But I'd rather not have to keep spending \$12 in addition to a \$7 refill each time I get more gas.

I keep the CO2 in the refrigerator with the beer kegs. Is this the cause of my problem? Maybe the down time without pressure on the diaphragm while being in the refrigerator hurt the diaphragm? Any advice on this subject would make this first time HBD poster one happy beer camper. TIA

-Tim Schramm

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Date: Sun, 20 Feb 94 00:06:00 BST  
From: k.reigle@genie.geis.com  
Subject: Mashing in 5 Gal IGLOO Cooler

Back in HBD 1334, Kelly Doran <rrc!earth!kelly@uu.psi.com> asked about using a 5 gallon IGLOO cooler for a mash tun:

> 1.) When using a 5 gallon IGLOO cooler, how many pounds of grain will it  
> hold and still be able to maintain an exceptable water to grain ratio  
> for the mash?

I've used the IGLOO 5-gallon cooler for 5 batches so far, using grain bills of 9 - 11 lbs. 11 lbs grain with associated water filled the cooler to within 1 inch to the top using a 1.5" high false bottom. My latest batch used 9 lbs grain and filled the cooler to the 4 gal mark (I used a PVC manifold this time). I don't remember how much water I used, since I did a combined infusion/decoction mash with protein rest.

> 2.) How much will the temperature drop in 45 to 60 minutes using a single  
> infusion mash?

I'm not sure...I must confess I don't watch the temperature as closely as I should. Because I didn't juggle appointments well enough, the last batch I did sat for 90-120 minutes and temp dropped from around 158 deg to around 150 deg.

I hope these experiences help you in your decision :^)

-Kurt Reigle

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Date: Sun, 20 Feb 1994 02:28:24 -0800  
From: Lowell Hart <lhart@CATI.CSUFresno.EDU>  
**Subject: Wheat Crud**

YOW! I did my first mash with wheat malt last night, and wound up with the ugliest gray crud I've ever seen in a layer across the top of my mash/lauter cooler. Looks like the silt that runs off the streets into the storm drains during a heavy rain. It tasted sweet (this took courage) and my sparge water ran through OK, but I was not prepared for a mash tun with a petroleum tinge.

I only had 22% wheat malt, and expected the cloudiness of the wort (which is already clearing in the carboy) and even knew the whole thing could turn into a glutinous mess. I did a protein rest, and a fairly low-temp sacchrification rest, and got good extraction. So what's the deal with this layer of grunge?

Lowell Hart  
San Joaquin WORTHogs  
Raketenflugplatz, Fresno  
lhart@cati.CSUFresno.edu

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Date: Sun, 20 Feb 94 15:42:28 GMT  
From: Conn Copas <C.V.Copas@lut.ac.uk>  
Subject: Re: Blackberry Stout

Christopher Alan Strickland asks about recipes for blackberry stout. I personally regard fruit (particularly berries) as a wonderful complement to the harshness of stouts. My favoured approach is to employ a high-quality cordial at drinking time, as the fruit sweetness is part of the experience. OK, so some purists won't like that one. The next best thing is to go fruit picking in Autumn. As has been observed with other fruit beers, more is generally better (ie, at least 1 lb and up to 2 lbs per gall). Preferably add the fruit to the secondary in order to maximise flavour and volatiles. I do a rough sanitisation by soaking the whole fruit in sulphite for 15 mins, then rinsing. 10 lbs of blackberries will add considerable acidity to the brew, which will give it a winey note. If you don't like that, be prepared to reduce the acidity with some chalk or bicarbonate solution (in an incremental fashion, of course). The most technically correct way to approach this is to get hold of a winemaking acid test kit, and titrate the acidity both prior to and after the addition of the fruit, in order to restore the acidity to its original level. Be aware that detecting end-point colour changes in stout is no simple matter! Also, reducing the acidity will simultaneously reduce the apparent fruit sensation, so be prepared to experiment to your own tastes. Any dry stout recipe will do, but some crystal malt sweetness is a good idea to compensate for the loss of fruit sweetness caused by the fermentation.

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Date: Sat, 19 Feb 94 09:26:00 -0800  
From: jim.king@kandy.com (Jim King)  
Subject: **Bottle Priming**

Martin Snow writes:

H>I've recently acquired a bunch of 0.5 liter bottles (16.9 oz) ...  
H>or will the usual (3/4 cup) corn sugar be ok.

I regularly mix 12oz, 16oz, and 24oz bottles, and my standard 2/3 cup of corn sugar works fine for all sizes. I havn't noticed any carbonation difference between different bottles from the same batch. If you use a bottling want, it should create just the right amount of head space to absorb the pressure.

02/19/94 09:17  
Jim King  
jim.king@kandy.com

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Date: Sun, 20 Feb 1994 14:06:44 -0500

From: jeclark@bullwinkle.ucdavis.edu (James Clark)

**Subject: all grain instructions**

hi,

it seems people have been writing in the answers they received to questions they posted here, so i'll do the same:

i asked about where i could find clear, concise instructions to all grain brewing. the overwhelming response was to buy Dave Miller's "The Complete Hnadbook of Home Brewing."

i also got several responses saying that his second book, "Brewing the World's Great Beers," is good for the beginning all grain-er.

thanks for all the replies

- --james

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Date: Sun, 20 Feb 94 15:51:06 PST  
From: sloppy@hotcity.com (Jeremy Wood)  
Subject: Amber Alt Yeast/recipies????????

I was wondering if anyone knows of an alt yeast that takes like St. Stans  
microbrewery in Modesto CA??? Or for that matter if anyone had a recipe.  
If you've never tried the St. Stans Amber Alt your really missing out.  
Thanks, enjoy

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Date: Sun, 20 Feb 1994 19:28:02 -0500  
From: "Andrew C. Winner" <acwinner@wam.umd.edu>  
**Subject: Advice Needed**

I've been reading HBD for several months, I figure I might try to help out those who are yearning for more brewing talk by asking a number of questions. First, I'm a novice extract brewer (3 brews with fellow brewers mostly as an observer, one pale ale brewed and drunk, a German Alt in the bottle).

Siphoning from carboys: I racked my alt from a plastic pail to a glass carboy after 9 days. My problem came when I tried to siphon from the carboy into the bottling bucket. I could not use the Papazian method of a hose full of water (can't fit the hose with thumb over end into the carboy neck). Is the only option to gargle with Baccardi 151 and hope for the best or am I missing some relatively easy solution for mouth-bacteria-free siphoning?

Alt Lagering: At the moment, the alt is sitting quietly in the dark in the basement at around 64F (in bottles). Should this beer be in a fridge? What are the benefits (I used Wyeast #1007 ale yeast)? Is it necessary to get close to the style of beer I am trying to replicate?

AHA Competition: (I know, I know, pretty plucky for a novice extract brewer, but...) If one enters such a competition (by mail), does one get back the judges scorecards and remarks? This is the only reason I am considering entering -- I need some real homebrew experts to give me some further guidance. My friends (and I) liked the first batch, but I'm striving for excellence and it would be useful to have some feedback from those who have more experience.

Kolsh Recipes: Someone requested Kolsh recipes a few HBD's back. One all-grain was posted. Were any extract-based ones sent around? If so, would someone please send them along to me? (the interest in Alt and Kolsh stems from a trip in October to the Koln and Dusseldorf areas).

Thanks in advance. Private email replies are welcome, but please post if you think any of this is of general interest.

Drew Winner (acwinner@wam.umd.edu)

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Date: Sun, 20 Feb 1994 20:17:34 EST

From: "Systems Analyst (603)429-8553 - BESSETTE@UICC.COM" <bessette@uicc.com>

**Subject: Addition to homebrew digest...**

First of all I think the following questions are questions that any beginner who is interested in moving from extract to all-grain would have. I am happy with the results of my extract brewing but I am intrigued at the prospect of doing all-grain brewing. I've heard that the quality of the final product increases dramatically and just the fact that you are creating from scratch and not relying on an extract producer is the other alluring aspect of all-grain brewing. Therefore, I am faced with a dilemma of sorts. How do I make this transition in a reasonable way financially and still make a good product? Many of my concerns are contained in the questions

detailed below. I would welcome anyone who has made the transition to speak to these questions.

I do understand the intricacies involved in all-grain brewing because I was fortunate enough to participate as a friend of mine made a batch of all-grain

brew. He utilized a sparging system called Phil's Laudertun which sells for a reasonable amount and seemed to do the trick for him. He ran into problems though when it came to boiling. Due to the fact that he did not have a really large pot, he had to break his wort into 2 containers for boiling. He also simply used a plastic pail for mashing and placed this in a box and insulated the outside with insulated material. Since he was only doing a single-temperature mash it seemed to work fine for him.

This leads me to the following questions:

- I saw a 22-quart stainless steel pot in a store but am wondering if this will be large enough for boiling my final product? I have been told that to do a 5-gallon batch I should probably have at least a 7 gallon pot for boiling. Does anyone out there have any ideas on where I can get something this size or how I can make something this size? Also will a conventional electric stove do the trick as far as boiling my wort in a pot of this volume? If it won't are there any suggestions out there as to what I can buy to do this boiling without breaking me financially?

- To perform my mashing I have read that some people use a picnic cooler. I intend to do the single temperature mashing since I have heard good things about this type of mashing. Is there any other type of container I could use for single-temp mashing besides the plastic pail mentioned previously?

Any extract to all-grain suggestions or experienced observations would be greatly appreciated. All my best to you...

Bob Bessette  
Unitrode Integrated Circuits  
Merrimack, NH 03087

Please send any advice to address: bessette@uicc.com

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Date: Mon, 21 Feb 94 11:12:01 GMT  
From: Conn Copas <C.V.Copas@lut.ac.uk>  
Subject: Re: Metals

John (the Coyote) asks about the effects of copper:

"SO...noone else out there has had any problems with copper oxides?  
Or has any knowledge of them? No metallurgists/chemist amongst us?  
NOBODY offered any similar incidence, or advice. Hmmmm. Am I truly  
the only one who's ever had such a problem? I feel so special. (lisp)"

The first time I came to England was the first time I found out what chalky  
water was like. Being a tea (as well as beer) fanatic :-), I immediately  
decided that my tea infusion water needed treating with acid in order to  
reduce  
tannin extraction. Unfortunately, I overdid it. After a few weeks, I noticed:  
(a) the element in my kettle was looking suspiciously shiny, and (b) the tea  
was making me nauseous shortly after drinking it.

Conn V Copas C.V.Copas@lut.ac.uk

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Date: 21 Feb 1994 07:17:16 -0500

From: "Daniel F McConnell" <Daniel\_F\_McConnell@mailgw.surg.med.umich.edu>

**Subject: Ginger juice**

Subject: Ginger juice

An easy and simple method of adding ginger to make ginger beer is to use ginger juice. Take fresh ginger root, peel and puree in a food processor or blender. The semi-solid pulp can then be squeezed through cheesecloth and the juice used in brewing. The juice is cloudy (it separates, so mix it well before using), VERY potent and completely eliminates the problems associated with pulpy material clogging racking tubes. It is also a much more accurate method of adding ginger. Good for marinades and Thai food too!

DanMcC

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Date: Mon, 21 Feb 94 09:16:43 -0500

From: aew@spitfire.unh.edu

**Subject: N.E. Brepubs**

In my experiences with New England Brew Pubs, they all are a great place to take a family - good food, yuppy atmosphere - most have a 'back room' or basement with live entertainment usually called the 'bar' or 'pub' they also have a quieter section called the 'dining room'. I have seen many people there with infants enjoying themselves. If you go in the afternoon or early evening (Before 7pm) the live entertainment probably won't be there yet and it will be quieter than if they were.

I suggest strongly both of these within driving distance from the lakes area:

Closest: Portsmouth Brewery - Portsmouth N.H. In the historic market square area of Ports. Great shops around (Including a great homebrew store ACROSS THE STREET called Stout Billy's). Also 10-15 mins. from Kittery Me. and all the outlet shops there. The Brewery (as the locals call it) has great food and beer. Try their "Old Brown Dog" brown ale - it has GABF silver medal.

Farther: If you Ski and are going up to Maine (To Sunday River ski resort in Bethel Me.) There is a Brew Pub, not related to the Ski Resort, called the Sunday River Brewing Co. Their food and beer is also excellent. Right now they have their 6 standard beers plus a special stout and a barley wine.

Also near there in Kittery (Or Kennebunkport?) there is another fairly new brewpub/microbrewery that is good but I forget the name - never been there - but had some bottled beer from the microbrewery and it was good.

Also, if you're going to visit Boston (or fly in and drive to NH from the Airport)

Boston: Many to list, I recommend:

Downtown/government Center: Commonwealth Brewery - most authentic English Bitter obtainable in N.E. - I went there within 2 weeks from returning from England and their Bitter was the only one that even came close to the 'Real' stuff. I believe their master brewer is English. Good stout there also.

Cambridge/Harvard Square - John Harvard's Brew Pub - Good food (German-ish menu) beer is good, but not as good as Commonwealth Brewery.  
- also -

Non brewpub place of HIGH interest: In Harvard square there is a restaurant/pub called the Wurst House (sp?) German atmosphere - many taps (12-15) and about 100+ bottled beers on the beer menu (about 75% usually in stock) If you're in the area anyways, stop in and check out their beer menu for a treat or two!

There are many others, these are ones that I frequent and enjoy - hope this info helps your visit to New England.

-Allan Wright

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Date: Mon, 21 Feb 94 09:37:05 EST  
From: JIM MCNUTT <INJM%MCGILLB.BITNET@VM1.MCGILL.CA>  
Subject: BOSTON COMPETITION

I understand there is a beer competition in Boston in May. Could someone please send me information on the competition including the address of the site where the competition will take place and the dates. Thanks. Please send to INJM@MUSICB.MCGILL.CA.  
Jim

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Date: Mon, 21 Feb 94 10:26:03 EST  
From: Spencer.W.Thomas@med.umich.edu  
**Subject: Rebottling**

Re: transferring beer from 22 oz bottles to 12 oz bottles.

It's painful. It may or may not work, depending on the carbonation level of your beer. And, the beer will gather some oxygen in the process, so you'll want to drink it quickly.

The process: Chill the beer and receiving bottle as cold as you can without freezing the beer. Preferably, use a new, clean bottle to receive the beer, so it will have as few scratches, etc. that can act as nucleation points for bubbles (how would it get scratched on the inside?). Open the source bottle and pour very gently into the tilted receiving bottle. Try to do it without a funnel, as it would just further agitate the beer, increasing CO2 outgassing and O2 absorption. Quickly cap the receiving bottle with an O2 absorbing cap.

=S

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Date: Mon, 21 Feb 1994 10:34 EST  
From: RON.admin@admin.creol.ucf.edu (RON)  
Subject: lauter kegs??/double decoction??

What are the nets pro-con opinions of using a converted 5 gal Cornelius keg for a gravity fed lauter tun. I am just getting started in all grain and would like to use an existing keg. This would be an open topped container and the ball/pin valves would be removed. I was going to fit some sort of screen or strainer around the down tube of the bottom of the keg. ????. Should the down tube be changed to a larger one to allow larger initial grains to pass.

Trying to follow Noonans double decoction procedure and was wondering how much liquid should be present (%grain or %liquid) in the decoction kettle (to avoid scorching)? Should there be different amounts in each of the decoctions?

- - - - -  
Ron Raike - Facilities / Computers / Networks / HomeBrew  
CREOL - Center for Research and Education in Optics / | /  
and Lasers at the University of Central Florida //|//

- - - - -\*  
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fax 407.658.6880

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Date: Mon, 21 Feb 1994 11:15:03 -0500 (EST)  
From: Eugene Sonn <eugene@sccs.swarthmore.edu>  
**Subject: backpack brew and extract descriptions**

Bart wrote about backpacking brew. I have a few suggestions and comments. I would argue that it would stink to have to buy and carry enough stove fuel to brew with, so I would suggest brewing over a campfire. This would provide some entertainment during the dark evenings especially in fall, winter and spring. This also seems perfect for a base camp trip. You could even do a real natural lager by sticking the bottles in a mountain stream. If you ever try this let me know how it goes since I plan to hike the whol Appalachian Tail in the near future and beer on the trail would be a Godsend.

Second, I have a favor to ask all of the HBD. When you post extract recipes, please list them as hopped or unhopped. I know it should be obvious, but it still would make things a bit easier, especially for us novices.

Eugene  
eugene@sccs.swarthmore.edu

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Date: Mon, 21 Feb 94 12:29:23 EST

From: Keith A. MacNeal HL01-1/T09 DTN 225-6171 21-Feb-1994 1226

<macneal@pate.enet.dec.com>

**Subject: Commercial Kolsch**

John Montgomery asked about commercially available Kolsch. I've had 2. They might be difficult for you to get unless you travel to New England. One is Long Trail Kolsch from a brewery in Vermont. It is available in bottles. The other is Kenmore Kolsch and is only available on tap at the brewpub at which it is made -- The Boston Beer Works across the street from Fenway Park.

Keith MacNeal  
Digital Equipment Corp.  
Hudson, MA

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Date: Mon, 21 Feb 94 11:23:33 MST

From: npyle@n33.stortek.com

**Subject: Oxygen Absorbing Caps**

Al's discussion of oxygen absorbing caps mentioned:

>..... If your  
>supplier is selling them in paper hags or storing the full cases "in the  
>back somewhere" they could be shot by the time you buy them. ....

This is probably true in the mid-west and the eastern states, but not so in many western states. I live in Colorado where 15% humidity is not uncommon. I wonder what kind of deterioration you could expect with a given humidity level? This type of data would be welcome from the manufacturer.

Norm  
npyle@n33.stortek.com

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Date: Mon, 21 Feb 94 13:51:19

From: Christopher Alan Strickland <beach!chris@cocoa12.ksc.nasa.gov>

**Subject: Differents Tastes from Same Batch**

I'm at a lost with my last batch of beer, it's a brown ale. Nearly half the bottles have a nice hops taste, half just taste like beer, nothing special (like the other half) and two bottles have had a sour taste. What could cause the differences in the beer? It was dry-hopped, and I used beechwood too in during the secondary fermentation. (I steamed the beechwood for about an hour to kill any bacteria). The major difference between this and my previous batches, not counting the two differences above, were that I didn't stir after priming, I added the priming liquid while racking into the bottling vessel and let the whirlpool effect do the stirring. Any ideas are greatly appreciated.

- --

Chris Strickland

Internet: beach!chris@cocoa12.ksc.nasa.gov

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Date: Mon, 21 Feb 1994 10:59:11 -0800 (PST)

From: eyeball@netcom.com (David M. Berman)

**Subject: What makes Guinness Creamy?**

I've had several homebrewed stouts and porters and none are creamy and rich tasting the way Guinness is. They also tend to taste a bit grassy -- probably a property of misuse of specialty grains. Anyone know what makes Guinness creamy?

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Date: Mon, 21 Feb 94 15:14 EST  
From: <GNT\_TOX\_%ALLOY.BITNET@PUCC.PRINCETON.EDU>  
Subject: **Autoclaving starters**

I posted a message about autoclaving starters.

The general consensus from the E-Mail I recieved is that there is no need to autoclave the stuff, since standard canning procedures work just fine at keeping the wort sterile.

Just thought you'd all like to know...

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Date: 21 Feb 1994 15:20:20 U  
From: "Ron Hart" <hart@axon.rutgers.edu>  
**Subject: New Jersey Homebrewing Club**

Subject: Time:3:12 PM  
New Jersey Homebrewing Club Date:2/21/94

The next meeting of the Cranford, New Jersey Homebrewing Club meets this Sunday, February 27, at 2:00 PM at the Hanson House on Springfield Avenue. I've noticed several contributors to the Digest with New Jersey addresses, and I'd like to invite anyone in the area to attend. We're still pretty informal, with occasional presentations on various subjects, but mostly we share and enjoy each others' products. There's about 1/3 grain brewers in the group, and an outstanding brew guru, Dave Hoffman, of the Brewmeister homebrew shop. Please come and bring a few bottles of your best! Any questions or for directions, please e-mail me directly.

Ron Hart (hart@axon.rutgers.edu)  
Dept. of Biological Sciences  
Rutgers University - Newark NJ

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Date: Mon, 21 Feb 1994 15:22:45 +119304128 (EST)  
From: shendric@polar.bowdoin.edu (Shelton M. Hendricks)  
Subject: high fg stout

Hey anyone,

A friend and I brewed a stout very similar to Papazian's toad spit stout recipe, which calls for hopped malt extract syrup as well as dried extract, specialty malts, etc. (OG=1.053). Anyway, fermentation has stopped at spec grav=1.026 (the recipe predicts 1.015). What's wrong?

Thanks,  
Mike Hendricks  
shendric@polar.bowdoin.edu

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End of HOMEBREW Digest #1355, 02/22/94  
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Date: Mon, 21 Feb 1994 12:28:26 -0800 (PST)  
From: Russell Kofoed <kofoedr@elwha.evergreen.edu>  
**Subject: artesiains**

Howdy folks, Remember those commercials for Olympia beer in the 70's?  
Well I live in Olympia and there is, believe it or not, an artesian spring  
which gushes out of a pipe in a parkinglot downtown. I was wondering  
about brewing with the stuff. It is great tasting water. Do you think it  
will come with wierd micro-organisms or anything? I was thinking of just  
sterilizing 5 gallon milk jugs and going down and filling up-using two for  
cooking and putting three in the fridge to add before pitching the yeast.  
Does this sound like a workable idea?  
Thanks in advance

Russell Kofoed  
kofoedr@elwha.evergreen.edu

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Date: Mon, 21 Feb 1994 14:49:20 -0600  
From: David Killian <dkillian@memh.ti.com>  
Subject: Molasses?

Hello fellow brewers,

I'm pretty new to the world of brewing, only a handful of batches under my belt, but I was wondering about the affect that molasses would have (say 1-2cups) when introduced at the same time the malt extract is added to the wort (soon to be). If using a amber malt, would it darken it, make it more bitter or more sweet? Pappazian mentions it adds a buttery flavor, but makes no further mention of it.

thanks,

David P. Killian  
(dkillian@memh.ti.com)

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Date: Mon, 21 Feb 94 15:32 CST

From: korz@iepubj.att.com

**Subject: Wyeast Brettanomyces/Dead? Lager/Wyeast #2308 off-aromas**

Joel writes:

>...the new Wyeast Brettanomyces culture...

>The Wyeast flyer at the local homebrew shop says this can be used to  
>brew Lambics. Having read the recent posts on the subject, I realize  
>that this is gross oversimplification, if not misinformation. However,  
>this begs the question: "What is this stuff good for?" Certainly Wyeast...

It is meant for trying to brew a pure-culture Lambiek (or pLambiek, as we've come to call it in the Lambic Digest). You will also need some kind of Saccharomyces yeast and some kind of lactic acid-producing bacteria such as Pediococcus Cerevisiae. There are no guarantees that you'll duplicate Cantillon or Boon, but there are a large number of us out here taking a crack at it.

>Also, the fact that all of the packages that I have seen are puffed up  
>tells me that this stuff may keep eating after S. cerevisiae goes  
>to sleep. Must the resulting beer be pasteurized or filtered to prevent  
>exploding bottles?

Well, the reason that the packages are swelling is because the Brett is a very slow fermenter and continues to ferment a little even after packaging by Wyeast. I believe that it may be able to ferment some sugars that Saccharomyces cannot, but I have some pKriek that was bottled about a year ago (after 6 months in the primary and 12 months in the secondary) and it does not gush. Yes, this beer takes some time to brew. The beer may taste fine after 2 months, but the Brett and Pedio character take at least 8 months to become apparent.

\*\*\*\*\*

Andy writes:

>to go ahead and do a lager, after all these ales. I used a Yeast Labs  
>liquid lager yeast, and got the thing started fermenting in the fridge  
>at 46 degrees F or so. Everything was all fine (should I say cool?).  
>

>I didn't get around to doing anything about racking into another carboy  
>until the other day, about a month into the ferment. At that point there  
>were still a steady supply of tiny bubbles rising up through the brew.  
>

>After I racked, no more bubbles. I'm thinking (not worrying, mind you)  
>that I left all the yeast behind when I racked. The beer is just sitting  
>there in the carboy, looking clearish. It's been 36 hours since I racked,  
>and I don't see any signs of fermentation continuing. SG is 1.020.

Everything should be fine. When you racked, the racking induced a partial vacuum in the beer (at the very top of the siphon arrangement) and this brought a lot of the CO2 that was in solution, out of solution. Until the beer saturates with CO2 again, it will not give off gas. After a month at 46F, I'd say you probably can bottle pretty soon and then lager in the bottles. I'm quite sure you did not leave all the yeast

behind. A Bock that I did a while ago spent ~2 weeks in the primary and another ~6 weeks in the secondary all at 45F and carbonated just fine without the addition of any yeast at bottling time. This was with Wyeast #2308, Munich Lager.

\*\*\*\*\*

Bob asks about sulfury odors with Wyeast #2308.

The aromas I recall from using #2308 (Munich Lager) were intensely "yeasty" or "bready," not sulfury, but then again, #2308 is reported to sometimes be "unstable" whatever that means (George, help!). I would just bottle it when it's done, lager at 40F and taste it once a month till it tastes good. My Bock made with #2308 took 4 months to lose a strange aroma, but then won a few awards.

Al.

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Date: 21 Feb 94 21:43:28 EST  
From: Richard Nantel <72704.3003@CompuServe.COM>  
**Subject: Chill haze**

Thanks to all who sent in suggestions for an all-grain Sierra Nevada Pale Ale. It has been in the bottle for two weeks now and is by far the best batch I've ever brewed.

One thing stands out in this batch: it is as crystal clear as a filtered beer. Although my all-grain beers are clearer than past extract beers, I have never before brewed a beer that is so sparkingly clear. Line up a million bottles of this batch, shine a 15W lightbulb through one end, and you can read the phonebook in the dark at the other end. (Well, almost.)

I'm not sure why this is but has made me think about the problem of chill haze. Specifically why I've had this problem (to various degrees) before and why is it so totally absent in this batch? Just about the only advice in Papazian's book is to control the mashing and malting more closely and drink out of a stone or wooden jar. Well, IMHO, my mashing is quite closely controlled (about a 3 degree F drop in a 158F single-step mash over a one-hour period. Mash out at 170F. Sparge at 165F). I assume the malting quality is constant since I always buy my grain from the same place.

Here, then, are some chill haze questions:

1. How does the mashing/sparging process affect the degree of chill haze?
2. I've heard that hazy beer may become clearer when allowed to age at cold temperatures for some time. Is this so? (Incidentally, I find the flavor of a beer that has been sitting in the fridge for a while (>2 weeks) tastes different from one that has just been chilled. The flavors are less distinct in the fridge-aged beer. Because of this, I keep a few beers in the fridge for unexpected guests, but chill one just before drinking for myself. This is a good reason to call before dropping by. Anyone else notice reduced flavor in fridge-aged beer?)
3. Do finings (Irish moss during boil, gelatine in secondary) decrease chill haze or simply settle out yeast and such?

Private email is fine but I'm sure I'm not alone in wondering about all this.

TIA (I just CAN'T go back to slightly cloudy pale ales. What did I do right?)

Richard Nantel  
Montreal, Quebec, Canada

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Date: Tue, 22 Feb 1994 12:06:36 +0000 (JST)  
From: Brian Schlueter <schluetb@emh.kadena.af.mil>  
**Subject: World-wide Brew Club List**

Forwarded message:

> From schluetb Mon Feb 21 12:15:27 1994  
> Subject: World-wide Brew Club List  
> To: homebrew@hpfcmi.fc.hp.com  
> Date: Mon, 21 Feb 1994 12:15:27 +0000 (JST)  
> Content-Type: text  
> Content-Length: 347  
>  
> Hey Everybody,  
>  
> I'm putting together a World-Wide Home-Brew Club List!  
>  
> I need your help to make the list complete, just e-mail the following  
> information:  
>  
> 1) Brew Club Name  
> 2) Snail Mail Address  
> 3) # of members  
> 4) Do you want a copy?  
>  
> The close out date is the end of Mar 94.  
>  
> E-Mail to the address below:  
>  
>  
> schluetb@emh.kadena.af.mil  
>  
> Alias: Newbrewer  
>

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Date: Sun, 20 Feb 1994 16:01:00 -0500  
From: paul.merrifield@onlinesys.com (Paul Merrifield)  
**Subject: Castlemaine Lager**

My favorite beer is Castlemaine's XXXX lager from Australia.  
It would be nice to brew some so if anybody has a recipie, please post  
it.

Many thanks,  
Paul Merrifield London Ont Canada  
Paul.Merrifield@onlinesys.com

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Date: Mon, 21 Feb 94 23:58 CST  
From: arf@mcs.com (Jack Schmidling)  
**Subject: Thanks, I'm Fine**

Thanks to all those who have written asking if I am well. We shipped almost 200 mills in January, leaving precious little time to ponder the HBD. Someone seems to have forgotten to tell you folks that Christmas is over. We were looking forward to a respite in Jan but instead we shipped more than in Dec with no letup in sight. We have made numerous changes in the program here to increase our output substantially but it still takes a lot of time to keep things moving.

Thanks for your concern and your orders.

js

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Date: 22 Feb 94 01:48:07 EST  
From: Steve Daniel <71161.2610@CompuServe.COM>  
Subject: Gone Fishin'

In HBD 1354, -/-/- John (The Coyote) Wyllie SLK6P@cc.usu.edu -/-/- writes:

>Ok. I'll bite.  
> How can you tell how many people are what color on the net?

John,  
I can't. But I must admit that my observations over the last 11 years at local and national competitions in Houston, New Orleans, Dallas, San Antonio, Austin, Milwaukee, Cincinnati, Boston, Denver, and Kansas City, where I have had the opportunity to meet/observe literally thousands of home-brewers - only two of which were black - are pretty convincing to this white-boy. I'll have to assume that the ethnic diversity of the folks on the forum is similar to what I've observed at these events. I would not be so pretentious as to think the net was the only place brewers converge (collide?), nor would I claim that blacks were under-represented unless I had some significant experience to back it up. If there are black brewers who want to participate, I'd be willing to bet they are every bit as intimidated by the demographics of these events as women, and rightly so.

John, if you're through, can I have my hook, line, and sinker back? ;-)

Cheers to ya!

Steve Daniel <71161.2610@CompuServe.COM>

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Date: Mon, 21 Feb 94 09:24:58 -0800 (PST)

From: P Brooks <pbrooks@rig.rain.com>

Subject: RE: bitter brew

In HBD #1354 dweller@GVSU.EDU (RONALD DWELLE) is overseen to say:

> Trouble in River City  
> Okay, my last ale came out horribly bitter. I mean, I can  
> hardly drink it (well--okay--I have to drink it fast). Four  
[snip]  
> and finish. 4)cold winter made me brew it cool ~58-62, with  
> Canadian Ale yeast (Yeast Lab liquid, forgot the #) and I  
> had a long, long ferment.  
>  
> Question: Which of the four is the most likely culprit?

My last couple of 'winter' batches have had a noted increase in their perceived biterness - which I've attributed to lack of CO2 scrubbing in the primary (my winter batches have had very 'invigorous' ferments @ ~54-60). Since I know my hopping and theoretical utilization/boil volume & gravity have remained constant, the lack of scrubbing was the only thing that I could come up with. On the plus side, in addition to the additional bitterness, these brews have a really clean ester-free flavor.

Now a question for the HBD, in the above mentioned brews, I have noticed one 'off-ish' flavor that I haven't found in any of my other batches. I can only describe it as a kind of 'graininess', which is most obvious if I draw some air across my tounge immediately after swallowing. If it had a 'feel', it would be powdery on my tounge. What is this. Will it go away? Has it been present in the rest of my batches (all ales) and just covered by the fruity esters? I have tasted this taste in some of the local micros before, so I'm fairly convinced it's not just a 'house problem'. BTW the batches were all grain, browns and a pale - and all of them took about 1-1/2 to 2 week to finish primary, and then were racked to secondary for 2 to 3 weeks before bottling. If I've left out the key variable - let me know and I'll fill in the the picture a little better.

TIA - ciao,

pb

- --

pbrooks@rig.rain.com

Renaissance Information Group

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Date: Tue, 22 Feb 94 08:35:00 CST  
From: Teague\_Joel@lanmail.ncsc.navy.mil  
Subject: homebrewery construction

A friend of mine and future brewing partner is purchasing a house with a detached shop/laundry. Since he doesn't need the shop and plans to move the laundry inside the house he has offered me the job of converting the building into a brewery. No washing clothes, no cutting wood, just brewing beer. I haven't checked the dimensions yet but I'd guess maybe 15' x 20'. There's water and electricity already installed.

I've personally been brewing off and on as a hobby since it's been legal and have acquired a fair understanding of the brewing process. With the opportunity of having a dedicated building and some help in financing I would really like to do this project right the first time. This means setting up to do mashing, yeast culturing, temperature controlled fermentation, bottling, kegging, etc.

My request from the wealth of knowledge and experience found among HBD contributors is for info/resources/references/lessons learned that will help in building the ultimate homebrewery. You can send direct or post. Anything and everything will, of course, be greatly appreciated.

Thanks,  
Joel

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Date: Tue, 22 Feb 1994 22:49:30 +0000 (JST)  
From: Brian Schlueter <schluetb@emh.kadena.af.mil>  
Subject: BrewTip 'O the Day

Clearing problems? Try adding 1/4 - 1/2 Irish Moss

Irish Moss aids in coagulation and drops the proteins to the trub(bottom). It's carried on to the bottles if not filtered.

Other observations:

What Are You?           IE:Mexican-American, Afro-American,  
                          Asian-American German-American,  
                          Russian-American, \*-American...ect...

The plain truth is were all Americans. Why in the heck are we trying to seperate now? Heritage we will never forget but enough is enough!

Could you imagine a beer looking between it's legs to find out what sex brewed it, male or female?

What color am I bottled in?, green,brown or clear

Why can't people be like beer and get in the wort! :]

E-personals welcome: schluetb@emh.kadena.af.mil

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Date: Tue, 22 Feb 1994 10:02:28 +0500

From: ksweitz@sn618.utica.ge.com (Karl A. Sweitzer)

**Subject: Sweetening meads, wine; CAUTION against Potassium Sorbate**

There has been some comments about how to make a sweet mead...

One method used for mead and wine is to ferment the must, kill the yeast with potassium sorbate and then add sugar (or honey) to the desired sweetness.

I have been doing this for wine, but have recently found that some people, including my wife ( the main reason I make wine ;- ) , get headaches from the potassium sorbate. Remember those people who have bad reactions to sulfates; IT COULD BE YOU!

I asked Dr Fix about this problem... He recomended using a 1 micron filter (yeast cells are 5-10 microns) to filter out the yeast, then add the sweetner.

Karl Sweitzer

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Date: Tue, 22 Feb 1994 10:35:26 -0500 (EST)  
From: VIALEGGIO@ccmail.sunysb.edu  
Subject: Brooklyn bitterness

State University of New York at Stony Brook  
Stony Brook, NY 11794-5475

Victor Ialeggio  
Music  
516 632-7239  
22-Feb-1994 10:33am EDT

FROM: VIALEGGIO  
TO: Remote Addressee ( \_homebrew@hpfcmi.fc.hp.com )

Subject: Brooklyn bitterness

Anybody have an educated guess on the IBU of Brooklyn  
Brown? 32-35 sound about right?  
vialeggio@ccmail.sunysb.edu

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Date: Tue, 22 Feb 1994 10:10:53 -0600  
From: Sean.Rooney@uic.edu (Sean Rooney)  
**Subject: Huber Bock**

Somebody posted a while back about Huber beer as a source for bottles.. They said the beer was at best drinkable. Obviously they didn't try Huber Bock. It's the same price (about \$6 or \$7 per case plus 1.20 bottle deposit) and is a very good German Bock. Rhinelander Bock is the same beer. I wouldn't pour the regular Huber or Rhinelander lagers down the drain, it would be cruel to the drain, but the Bock is excellent. I don't know how they can sell it so cheap. Furthermore, the case boxes are made to be reusable and are quite sturdy. This is the best beer deal around. Sometimes the boxes aren't correctly labelled and you have to look inside at the bottle labels.

Sean Rooney  
University of Illinois at Chicago  
Department of Genetics  
U33388@uicvm.uic.edu

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Date: Tue, 22 Feb 1994 10:27:57 -0800 (CST)  
From: Lee Bertagnolli <bertagno@eagle.sangamon.edu>  
Subject: Capital City Bar & Grill

This is a new brewpub. They serve four styles of beer: Pilsner, Pale Ale, Australian Ale, and a seasonal (which currently is a failed stout that they call "Winter Ale"). All the beers are relatively sweet with full body. The brewers are apparently somewhat adverse to using much hops. The Pale Ale has a strange after-taste with the sensation on the roof of your mouth. The brewery is glass-enclosed, so observation is possible. I am told that if you catch them in the act, the brewers will happily give you a tour.

If you should visit Springfield, the brewpub is located in Vinegar Hill Mall, on west Cook Street, just south of the state capitol complex. There are two other bars in the Mall, and it is my understanding that they will also be serving the brewpub's beer on tap (as the mall and all the bars are owned by the same guy).

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*****  
* Lee Bertagnolli                                bertagno@sangamon.edu *  
* via Sangamon State University                  *  
* Springfield, Illinois                          "Abe's (and Bart's) Home Town" *  
*****
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Date: 22 Feb 1994 09:23:19 -0700 (MST)  
From: "Steven W. Smith" <SMITH\_S@gc.maricopa.edu>  
Subject: Extract-based cream ale?

I'd really, truly appreciate it if someone/everyone sent me their recipe and technique for brewing a Cream Ale (had Genesee once and enjoyed it).  
Thank y'all much.

Obvious(?) tip O' the day: use the wide (17 1/2 inch) Aluminum foil to cover the brew pot instead of trying to balance the lid on the immersion chiller.

"Now I don't care how much the dog sniffs around it" (unpaid testimonial).

In the interest of brevity, you'll just have to imagine how miffed I am at not having a chance to be the Queen of Beer.

\_,\_/|  
/o.O; Steven W. Smith, Programmer/Analyst  
=( )= Glendale Community College, Glendale Az. USA  
U SMITH\_S@GC.BITNET  
smith\_s@gc.maricopa.edu  
Mah'-ee huv'-erk-raft iz fuhl ov ee'-ulz

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Date: Tue, 22 Feb 94 09:22:19 PST  
From: msharp@Synopsys.COM (Michael Sharp)  
Subject: Wanted: Taunton Cider tap

Hi,

Anyone out there know where to find a Taunton Cider tap for 1/2bbl kegs?  
(its like nothing I've ever seen before so I think its a brewery  
specific tap) No, I haven't seen anything like this available from  
Fox or other major US equipment suppliers -- thats why I'm posting.

--Mike

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Date: Tue, 22 Feb 94 13:03:21 EST  
From: epochsys!lconrad@uunet.UU.NET (Laura Conrad)  
Subject: homebrewing for the non-technical

This is my contribution to the discussion of women in brewing. I am not raising this issue to deny that there are other important issues; this is the one that seems to me to be most relevant in deciding who in the beer-drinking public is most likely to learn to brew successfully.

My impression is that the level of technical knowledge assumed by even beginning brewing books creates a formidable barrier to beginning brewing for quite a large fraction of the population.

Of course, the literate but not technically educated population is disproportionately female, but by no means exclusively so.

I think if I were writing a "how to brew" book (or better yet, chapter in a general-purpose cookbook), I would think hard about how to write the first recipe without using any terminology or equipment not generally used in cookbooks. It is certainly possible to make an extract brew without either a hydrometer or a thermometer. It would probably be possible to construct a table which would allow a thermometer (measuring the boiling temperature of the wort) to substitute for a hydrometer even for all-grain recipes.

If you think about it, brewing is not technically more complicated than making candy, mayonnaise, or custard, and is very similar to baking bread. I think the people who figured out how to write cookbooks for the "average" homemaker may have something to teach writers of beginning brewing texts.

For instance, there are lots of places in a cookbook which most of us on hbd can translate into "adjust the pH". The typical cookbook language for this is "add lemon juice or vinegar". "The Joy of Cooking" probably has a table somewhere of acids commonly used in the kitchen and how to substitute one for another. I personally like knowing how this relates to what I learned in chemistry classes about concentration of hydrogen ions. However, there is no denying that good mayonnaise, beer, gingerbread, etc. have all been made by people who wouldn't know a hydrogen ion if it bit them on the tongue.

Laura

This isn't rocket science; it's brain surgery! (The Simpsons)  
lconrad@world.std.com will work as a return address for longer than  
lconrad@epoch.com, but will be read less often, at least during the  
work week.

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Date: Tue, 22 Feb 94 12:48:54 PST  
From: Michael.Burgeson@Eng.Sun.COM (Michael Burgeson)  
**Subject: mashing rye malt**

This weekend I mashed some rye malt, and thought I would share my experiences.

I would like to start by saying, I have used this same system to mash a grist containing as much as 50% wheat, or 20% flaked oats, with no problem whatsoever.

I started by grinding the rye malt very fine, figuring that since it is hullless, there was no reason to grind it course. I then reset my mill, and ground the rest of my grains. I used 3 lbs of rye and 7 lbs of barley.

Not knowing how much protein is in the rye, i figured a protein rest would not hurt. I mashed in and had an initial temp of 115°F. I use a RIMS system, so I began to recirculate to bring the temp up to 122°F. About 30 seconds after I began recirculation, the flow tapered off to a drizzle.

I have my plumbing configured so I can pump water into the bottom of the mash tun for mashing in, or in case of a stuck grain bed. This is exactly what I did, then I started recirculation again. Same thing; 30 seconds after I started the pump, the flow slowed to a trickle. I tried thinnig the mash, and back-flushing several times, but I couldn't maintain a flow; even at slow recirculation rates.

This mash was seriously sticky, like Cream of Wheat mixed with oatmeal. I finally ended up emptying my mash tun and mashing with a pot and a insulated box. After mash-out, i figured that the mash was thin enough at the higher temp to sparge in my RIMS mash/lauter tun (slotted copper pipe in a rectangular cooler). Wrong.

Same story; thirty seconds after starting the pump, only a trickle. So, I tried gravity feed. The runoff was way too turbid. It was so cloudy, it looked like I had just mashed in, even after draining off 1.5 gallons. So, I went back to my cycle of: backflush, add water, start pump, backflush, add water.... Finally, I got a somewhat clear runoff, so I began the sparge, which took 3 hours to collect 6 gallons. Usually, I have to restrict the runoff so it doesn't drain too fast!

On the top of the grain bed there was about 1.5 inches of fine silt. I have seen this silt before during other mashes, but it doesn't usually exceed 1/4 inch. I think this was the cause of the turbidity. The spent grains were very sticky and slimy, and were compacted near the bottom.

This experience really bummed me out. I thought "Bob Jones was right. RIMS systems compact the grain bed too much". But, the next day I decided to try it again, so I mashed 10 lbs of barley. It worked

perfectly. I really like being able to nail a temperature exactly, and hold it there indefinitely without stirring. I also really like the automatic sparging (gravity drain, float switch and a pump adding water to the top of the grain bed). The extract is nice also. I yielded 33 and 32 ppg for the two beers.

I won't ever try mashing rye malt in a RIMS system again. But I will continue to mash barley, wheat and oats.

- --mik

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Date: Tue, 22 Feb 94 22:28:02 GMT  
From: mcb@mcdpxs.phx.mcd.mot.com (Mark Bellefeuille)  
Subject: 33 qt enamel on steel pots

I was in an outlet store yesterday. It had 2nd's of enamel on steel pots all sizes. I bought a 33qt for \$17.99. It had a obvious run in the enamel on the outside of the pot (I think that is why it attained it's 'second' status.) The brand was 'General (something, something, I can't remember)' It was a Chicago Cutlery outlet store. (no monetary connection....) They also had second of a very large steamer the bottom of which had a spigot attached. To bad it was only about 5" or 6" deep. It looked perfect for an EasyMasher(tm) type setup or even a false bottom until I saw it wasn't a single piece.  
Now I've got my second large pot. No more heating sparge water in a 6qt pot! Yeah!

Tasted my 1st all-grain batch. An oatmeal stout of my own recipe. It's not dark enough; but, it tastes good after 8 days. (couldn't wait for 10-14 days for my 1st taste :-)  
mark

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Mark C. Bellefeuille

INTERNET: mcb@phx.mcd.mot.com

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Date: Tue, 22 Feb 94 17:32:46 EST

From: JHENKE@ucs.indiana.edu

**Subject: legal limits to homebrewing**

I understand that legally we're limited to 200 gallons per household. Who keeps track of this? What do they do to you if you exceed your allotment? How do they \*know\*? (whoever 'they' is; I don't mean to sound paranoid...) These are all hypothetical questions; my husband and I couldn't possibly drink 200 gallons of anything in a year.

JJ  
jhenke@ucs.indiana.edu

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Date: Tue, 22 Feb 94 17:50:55 EST  
From: Andrew Patti <patti@ee.rochester.edu>  
**Subject: Brewpots**

I've decided to buy a 6-7 gallon brewpot so I can go to a full boil. Does anyone know where can I find a good source of pots this size? Also, I've noticed that places like Lechmeres have pots with nice thick bottoms (pretty expensive), and pots that have bottoms only as thick and sturdy as the sides (cheaper). My inclination is to just buy the cheap pot, since boiling liquid is the only thing it will be used for. Is there any reason why the sturdier pot would be necessary for brewing?

Andy (patti@ee.rochester.edu)

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Date: Tue, 22 Feb 94 15:58:06 MST  
From: npyle@n33.stortek.com  
Subject: Draft Bitter/Axial Hopback/MRVS

I absolutely loved Phil Atkinson's article on draft bitter, especially the following line:

>The sugar will make some people cringe but they don't count.

My sentiments exactly! I have to ask, though if your mash temperature of 170F is typo, as that is clearly too high for the alpha and beta amylase enzymes to last very long (30 seconds?). I understand if it is the strike water temperature, with the mash ending up somewhere in the 150s F.

\*\*

Richard Dante discusses an axial-pipe hopback:

The only thing I might do differently is to offset the inlet and outlet. The loose hops will float, so to ensure the wort flows through them, you might have your outlet at the top (avoids channelling, similar to the big lautering argument) and the inlet at the bottom (WRT gravity). I can't give you a guess on a similar design for a cold-break filter. Try it and see (and of course let us know).

He goes on to say>

>.....I also bought 1/2" and 1/8" cobalt bit\$ do drill my  
>half inch hole. Good thing I went with epoxy cuz the hole I drill  
>didn't look to pretty. It took HOURS and I went through almost 4 fully  
>charged packs on my 12V Makita. Stainless is definitely TOUGH SHIT to  
>drill....

I have heard this before, but I have found SS to be as easy to drill as anything. I have gone right through it with standard cheap drill bits. What's the story here? Metallurgists speak! (please).

\*\*

I just tried the new Miller Reserve Velvet Stout. It is not bad for the price. I would say it is as good a stout as the Amber Ale is an amber ale. In other words, keep your hopes down and it won't disappoint. It *is* Miller, after all.

Cheers,  
Norm  
npyle@n33.stortek.com

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Date: Tue, 22 Feb 94 14:58:00 PST  
From: Timothy Sixberry <tsixber@msrapid.kla.com>  
Subject: Brewpub Startup?

I have seen this question posted to the net before, but the replies were most likely private. So once more, do any of you out there have info on what is involved in setting up a brewpub? Are there any books, or digests that might clarify things a bit. Replies can be made by private e-mail, and thanks in advance.

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Date: Tue, 22 Feb 1994 15:23:27 -0800  
From: pohl@unixg.ubc.ca (Derrick Pohl)  
Subject: Easy siphoning

"Andrew C. Winner" <acwinner@wam.umd.edu> writes:

>am I missing some relatively  
>easy solution for mouth-bacteria-free siphoning?

Yeah, a very easy one, but one many people don't figure out for a while. Forget the thumb over the end of the tube bit. Instead, get a hose clamp, if you haven't already. Then fill the racking tube with water from the tap. It helps to lower one end as you fill the other. When it's full (or at least 2/3 full), clamp the hose shut. This will hold the water in place as long as you keep each end up (water will slowly trickle out of an end pointing down). Don't worry about bubbles. Put the racking cane into the wort, stick the other end into the waiting carboy, and release the clamp. Siphoning will commence at once, as if by magic. Actually, I always let the water flow into a cup, then clamp the hose when the beer starts coming, and move it over to the carboy. As long as your water is clean this isn't really necessary, but for some reason I just don't like fresh tap water to mix with my brew.

- -----

Derrick Pohl <pohl@unixg.ubc.ca>, Faculty of Graduate Studies  
University of British Columbia, Vancouver, B.C.  
Ph. (604) 822-9546 Fax (604) 822-5802

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Date: Tue, 22 Feb 94 17:23:37 CST  
From: Kurt Eaton <ZU02357@UABDPO.DPO.UAB.EDU>  
Subject: Pelletized hops

Is there any reason or advantage to smashing/breaking up pelletized hops prior to adding them to the wort?

Thanks,

Kurt (don't have FAQ file...<g>) Eaton

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Date: 22 Feb 1994 15:52:07 U  
From: "Palmer.John" <palmer@ssdgwy.mdc.com>  
Subject: Various Beginner Topics, HBD Comments

Hello Group,  
I've been catching up on the last five digests, I have been out sick with the Flu. There have been a lot of Frequently Asked Questions popping up. I will try to provide short answers to many of them.

Bottled Water - Bottled water is usually pasteurized and does not need to be boiled prior to use. Tap water is always suspect and should be boiled prior to use. I am sure there are tap water sources out there that are clean, but often they have low levels of contaminants or high levels of minerals that are better off eliminated by boiling and cooling.

Malt Extract suggestions - For light bodied ales and lagers, I like Alexanders Extract from CA. It comes in a 4lb can. I also like Munton and Fison, and Coopers.

Hot Side Aeration - The goal is to avoid introducing oxygen to the wort while it is warm or Hot. Charlie Pap.s method of pouring boiling wort into ice water does allow oxidation. The oxygen in the cold water can react with the hot wort during mixing. Therefore the wort should be cooled before this aeration can take place. The cooler, the better. Oxygen damage is time dependant so if you drink your beer fast you may not notice it. Siphoning the hot wort into the cold water will eliminate the splashing, but may not eliminate the hot wort contact of oxygenated water. There are no standards for determining how much wort will be oxidized at what temperature. If you notice a cardboard taste in your beers use the basic guideline to try and reduce the contact time of oxygen to your wort. If you are not noticing a problem then don't bust a gut trying to change your process.

But, I read one guy was adding his hot wort to the fermenter and then putting the fermenter in an ice bath. (No! Wrong, Boot to the Head!)

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I have been thinking that we could use a Mashing FAQ. All of these people just getting started with All-Grain or Partial Mash could certainly use some basic info on what works and why. I suppose I am volunteering to compile it. First I think we need to make a good cut and the contents. I was thinking:

1. Mashing Techniques - Cooler Method, Zepap, Kettle Mashing/EasyMash(tm), Decoction. Going over the basics.
2. What the Mash does, How it does it.
3. The differences in Mashing for Ales and Lagers.

It should be oriented to the first time masher, the intermediate and advanced stuff forms the core of the HBD.

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Speaking of that, I think the HBD should include Brewpub requests, local brewing contest announcements, recipes, as well as the day to day discussion of techniques and brewing theory. I think we shouldn't worry about bandwidth when

replying to peoples questions if the questions are responsible. I have learned a lot of good stuff that way. One thing we can all do to decrease the noise is to NOT respond to inflammatory posts. Just ignore them and they will go away. If a person persists, then flame away on email.

John Palmer palmer#d#john@ssdgwy.mdc.com

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Date: 22 Feb 1994 17:32:00 -0600 (CST)  
From: "Michael D. Hansen (708) 938-3184" <HANSEN.MICHAEL@igate.abbott.com>  
**Subject: All-grain batch sizes**

Hello all you brewmeisters!

A number of people have expressed interest in all-grain brewing but are concerned about the size of their equipment (no laughing out there, I'm talking beer equipment!). I suggest cutting the recipe to a smaller size that will fit comfortably in your brewpot. I have a 3 gallon carboy and a 20 qt SS brewpot that should hold a 3 gallon version of a larger recipe (220 gallons of rhinoceros stout will NOT fit in my brewpot). I'm going to give it a try. Comments?

TIA and brew on my friends!  
Mike Hansen (HANSENMD@RANDB.ABBOTT.COM)

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Date: Tue, 22 Feb 1994 18:13:38 -0600 (CST)  
From: "J. Andrew Patrick" <andnator@Mercury.mcs.com>  
Subject: Homebrewing BBSs, Austin Brewpubs

I've been on the brewpub road for a while, unable to post, and a couple of items have accumulated in the meantime:

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HOMEBREWING BBSs:

I founded the Home Brew University BBS Network in Houston in October of 1992. When I moved to Chicago last July, I entrusted the Houston node (remained the Southwest Campus) to my good friend and fellow brewer, Steve Moore, who also happens to be organizing the Dixie Cup Competition in Houston this year (this is the 2nd largest homebrew competition in the world, second only to the AHA Nationals). The Houston BBS was given credit by the Houston Press for helping to legalize brewpubs in Texas last year.

The Midwestern Campus of HBU began operation in the Chicago area upon my arrival here last July. On January 1st of this year, I sent out the first issue of the HBU Electronic Newsletter, which has been very well received.

During its first 1.5 years of operation, the HBU BBS network has received over 15,000 calls from approximately 3,000 users. Calls have come in from virtually every state, as well as Canada, Germany, and Italy. In short, there is obviously plenty of demand for BBS systems dedicated exclusively to homebrewing and beer appreciation. Anyone interested in starting one should feel free to contact me for advice, encouragement, and FILES!

Please note that no charges are made for calls to HBU, nor is there a charge for the "E-News" subscriptions.

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WATERLOO BREWING CO:

In HBD #1346, Jeff Benjamin <benji@hpfcla.fc.hp.com> writes:  
>On another subject, I was in Austin last week and picked up a few  
>tidbits. I met Steve Anderson, owner of Waterloo brewing. He's doing  
>well; in fact, he's selling so much beer he risks running out! The  
>latest specialty batch, Guytown IPA, is superb -- aggressive hop  
>bitterness, but still well balanced.

I also visited the Waterloo Brewpub in Austin recently, and found all four of their beers to be outstanding. The current lineup includes a light ale called Clares Clara, a Bitter, the IPA that Jeff mentioned, and an excellent porter with the intriguing name of "O Henry Porter". The IPA was my favorite as well (although they said they had just toned the hops a bit in the most recent version - I tried both versions. I liked the original, hoppier one better, but they were both excellent. The new one is not wimpy in terms of hop character at all). There was also an experimental raspberry beer (which the brewmaster said was basically the Bitter with some raspberry extract added). I found it to be excellent - a very powerful raspberry aroma, but the raspberry flavor in the palate was not so overwhelming as to drown out the excellent fruity maltiness

of the underlying bitter.

The owner of the Waterloo Brewpub is Bill Forrester, Jr, who also owns Austin's best beer bar, The Dog & Duck, which is just up Guadalupe St a few blocks (Waterloo is at 4th and Guadalupe, The Dog & Duck is at 17th and Guadalupe). The Steve Anderson that Jeff refers to is the head brewer, who was trained at the Seibel Institute in Chicago, and is one hell of a good brewer, based upon the 5 brewpub beers mentioned above.

For an excellent detailed review of the Waterloo Brewpub, see the brand new issue of the Southwest Brewing News, which is available at quality beer bars and homebrew supply shops throughout the Southwest.

BTW, Austin's second brewpub, The Bitter End, recently opened, and I attended a special Sneak Preview party there as well. This is one of the yippiest/trendiest brewpubs I have ever encountered. Unfortunatley, the one beer they had available for tasting was extremely astringent. I was unable to drink an entire glass of it. But the food was excellent, and they are brand new, so I am willing to give them the benefit of the doubt. Austin brewpub veterans (Waterloo has been open for 2 months now!) pointed out to me that Waterloo's beers were not that great when they first opened their doors. Point well taken.

Sysop		Andrew Patrick		Founder
Home Brew Univ	AHA/HWBTA Recognized Beer Judge	Home Brew Univ		
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Date: Tue, 22 Feb 1994 16:35:43 -0800 (PST)  
From: Peter Maxwell <peterm@aoraki.dtc.hp.com>  
Subject: can an infection give "haze"?

I have a problem with my latest batch, which is bottle conditioning at the moment. Using identical techniques (extract-based with a starter, using Wyeast 1968) as many successful previous brews, I notice that the bottles appear to have a "super haze" even at 68 degrees. In fact, it looks like a suspension of something extremely fine which won't settle. It even appears to have "substance" in that when I gently rock a bottle I can see this stuff moving inside. It's been two weeks since bottling and the stuff is as thick as ever.

Can an infection produce something like this? This is going to look terrible when I pour it and I'm loath to toss it. I tasted it when it was still undercarbonated and it tasted a bit strange, but it was a new recipe so I can't be sure if it's really off.

Peter

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End of HOMEBREW Digest #1356, 02/23/94  
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Date: Tue, 22 Feb 94 18:33 CST

From: korz@iepubj.att.com

Subject: sdf

Domenick writes:

>My last all-grain batch, an ESB dry hopped 4 days with 1oz/5gal Kent  
>Goldings, has a grassy haylike flavor tone. One opinion is that I  
>scorched the wort, but there was no scorching on the bottom of the brew  
>kettle, and I don't perceive the flavor as burnt. Any ideas? 2 hour mash  
>@ 157-153, no mashout, OG: 1.056, FG 1.010, 8.5lbs Maris Otter, 8oz each  
>of flaked maize, crystal, cara-pils. Sparged cloudy (Nurse! Nurse! More  
>patience, please), brew is cloudy too.

The grassyness could be from stale grain, certain types of bacterial infections (which could also make the brew cloudy) or from stale hops. The cloudy sparge implies that perhaps you sparged too hot -- too hot a sparge (too much over 170F) will liberate unconverted starch from the grain. If indeed the cloudy sparge was from too hot a sparge water, then the beer too has a starch haze.

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Mark writes:

>In my book, I \*will\* have a fairly lengthy (but not  
>difficult) formula that I think does a better job of  
>getting a brewer in the ballpark. It is lengthy because  
>it attempts to account for more of the variables in the  
>brewing process. The simple formulas can be way off the  
>farther the beer and brewing conditions are from "median"  
>brewing styles. For a median beer style, the simple  
>formulas and my lengthy one are likely to have about the  
>same error percentages. But the more complicated formula  
>should more or less keep the same percentage error as  
>the beer moves away from median since the formula attempts  
>to correct for the shift. The simpler formulas don't,  
>so the errors will get larger.

I fear that if your hop utilization formula will have a similar complexity to your hop freshness formulas, then nobody will use them. I agree with Dave Miller that the errors in the formulas can add up, but disagree that the result is a useless number. As you later wrote, you need to get into the ballpark and then adjust based upon your system. I've simply been using Ragers numbers, adding 10% if I use whole hops and 10% more if I use a hop bag (which is always) and the bitterness comes out just as I expect it to. All this with a variety of yeasts, hop varieties, and a few other variables. Constants were: the hop bags, the kettle geometry, the burner, the fermenter geometry, grain supplier and virtually all of my procedures.

>Bottom line: Even complicated formulas are nothing more than guesses.

Then why supply a complicated formula in this illusive book you keep ADVERTISING on the HBD?

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Drew writes:

>Siphoning from carboys: I racked my alt from a plastic pail  
>to a glass carboy after 9 days. My problem came when I  
>tried to siphon from the carboy into the bottling bucket.  
>I could not use the Papazian method of a hose full of  
>water (can't fit the hose with thumb over end into the  
>carboy neck). Is the only option to gargle with Baccardi  
>151 and hope for the best or am I missing some relatively  
>easy solution for mouth-bacteria-free siphoning?

You're missing a little physics, which is not particularly intuitive. You are putting your thumb over the wrong end. Actually, I don't recommend you use your thumb at all -- use a pinch-type hose clamp to shut off the "out" end of the sanitized hose, filled with water and then dip the other end (a racking cane helps keep the hose at the bottom without sucking up yeast) into the carboy. Keep the "out" end lower than the level of the beer in the "in" vessel and open the clamp.

>Alt Lagering: At the moment, the alt is sitting quietly  
>in the dark in the basement at around 64F (in bottles).  
>Should this beer be in a fridge? What are the benefits  
>(I used Wyeast #1007 ale yeast)? Is it necessary to get  
>close to the style of beer I am trying to replicate?

I've never quite understood the benefits of lagering until I finally did a bock. It had all kinds of off aromas and flavors for 3.5 months in the bottle (at 40F) and then finally at 4 months, everything came together into a wonderful beer. I don't know how lagering an ale will change it's flavor -- I've never tried making an Alt or a Koelsch, but I suggest you start lagering it and see how the flavor changes. Even if I knew how the flavor would change, I'll bet I could not put it into words.

1007 is actually a Koelsch yeast and will give you a much drier beer than a true Alt. I've long thought that 1007 (German Ale) was an Alt yeast until Roger Deschner pointed out that it is actually a Koelsch yeast quite recently. Alts are supposed to be much sweeter and maltier than the 1007 will allow -- Wyeast European Ale (#1338) is an Alt yeast.

>AHA Competition: (I know, I know, pretty plucky for a  
>novice extract brewer, but...) If one enters such a  
>competition (by mail), does one get back the judges  
>scorecards and remarks? This is the only reason I  
>am considering entering -- I need some real homebrew  
>experts to give me some further guidance. My friends

Oh yes. Feedback, I believe, is the best reason for entering a competition, not ribbons. You will always get your scoresheets back from a reputedly run AHA Sanctioned competition and probably from 99.9% of the non-AHA Sanctioned ones too.

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Bob writes:

- I saw a 22-quart stainless steel pot in a store but am wondering if this will

be large enough for boiling my final product?  
<snip>

Also will a conventional electric stove do the trick as far as boiling my wort in a pot of this volume? If it won't are there any suggestions out there as to what I can buy to do this boiling without breaking me financially?

An 8 gallon kettle is just about the minimum size for a 5 gallon batch. You will have to boil about 7 gallons of runnings down to 5 gallons of wort. An enameled pot can be used and I've seen 8 gallon ones reasonably priced, but don't use the handles to lift it when full!!!! You can use an electric stove, but your brew day will be much longer than if you had a hotter heat source. I used electric heat up until two years ago and it just takes much longer to get things up to temperature.

- To perform my mashing I have read that some people use a picnic cooler. I intend to do the single temperature mashing since I have heard good things about this type of mashing. Is there any other type of container I could use for single-temp mashing besides the plastic pail mentioned previously?

Any food-grade plastic container will work, but you want to insulate it somehow so it doesn't lose too much heat during the mash.

Al.

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Date: Tue, 22 Feb 1994 16:48:15 -0800 (PST)

From: Domenick Venezia <venezia@ZGI.COM>

**Subject: Unsmacked Wyeast**

Does anyone remember a post or short thread about using Wyeast "unsmacked"? Just cut the poach open and inoculate your starter. Does anyone do this?

One of ZGI's resident yeast experts plated a smacked pack of 1028 a while back (couple months) and it came up with substantial contamination with some sort of chained coccus (unless it's E.Coli we're pretty weak in bacteria. Guesses are welcome). Chris is convinced the contamination is real and not a lab problem. I have high regard for his opinion and lab skills and believe him. Anyone else done/found/suspect the same?

The question then arises, was it the Wyeast culture or the wort? And that is the reason for the opening question.

Domenick Venezia  
ZymoGenetics, Inc.  
Seattle, WA  
venezia@zgi.com

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Date: Tue, 22 Feb 1994 17:16:42 -0800 (PST)  
From: Russell Kofoed <kofoedr@elwha.evergreen.edu>  
**Subject: bulk malt extract?**

Howdy folks, my local food cooperative has a dark malted barley syrup available in bulk. It costs about a dollar a pound. I was wondering how different this stuff is from the beermaking malts available at the homebrew store-for a lot more \$. Has anybody made beer using this sort of malt syrup? Any suggestions? Thanks in advance.

Russell Kofoed  
kofoedr@elwha.evergreen.edu

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Date: Mon, 21 Feb 94 08:25:00 -0800  
From: jim.king@kandy.com (Jim King)  
**Subject: Coolers**

H>I just got the 1994 catalog from Superior Products and there are a  
H>couple of items in there that I thought might be of interest:

H>

H>pg 30: 10 gal Coleman water coolers

H>      1-C-310 Red          \$33.50

H>      1-C-312 Blue         \$33.50

      You can usually get the 52 quart cooler at Target for under \$20.  
      Don't ask me why the 52 quart cost less than the 10 gallon. I don't  
      know, but I'm not complaining. The other advantage is that 1/2 inch  
      flexible tubing fits out the spout snugly and water tight.

02/21/94 08:20  
Jim King  
jim.king@kandy.com

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Date: Tue, 22 Feb 1994 20:54:16 MST  
From: "DEREK J. SHEEHAN" <uchtlids@earth.oscs.montana.edu>  
Subject: BrewPubs in America - THE LIST

Hey people! I have been reading this list for about a month now and I have some general comments to share:

1. I think that all of the talk about finding brewpubs to visit (or plan a trip around) is SILLY. Most cyberspace people are from universities. This implies that there are LIBRARIES close at hand. Well, I did everyone's homework. Get over to the library and find the "The Brewer's Digest." This is

the trade magazine for the brewing industry. Every year they publish a complete listing of breweries and brewpubs listed by state. They also list ALL BEERS brewed in the US and abroad. The October 1993 issue has a great article on hops that everyone will find interesting.

2. What is the crime for fermenting in plastic buckets? I do and I get excellent results. They are easy to store and clean. It seems that there are a lot of people who don't like plastic buckets. I would like to see some posting for this reason. Beware! I am a chemist and I firmly don't believe a plastic surface that is between 1 and 2 mm thick can transport any detectable

amount of oxygen. In fact, I am planning to start brewing in 16 and 24 oz. plastic Coke bottles. Any feeling on either of these two plastic subjects?

Thanks for the bandwidth!

Derek Sheehan  
uchtlids@earth.oscs.montana.edu

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Date: Tue, 22 Feb 94 23:19:50 EST  
From: Mike Slowik <SLOWIK%UCONNVM.bitnet@YaleVM.YCC.Yale.Edu>  
Subject: Cream Stout Recipe?

I am forever searching for a good Cream Stout recipe (the closer to Sam Adams cream stout the better). I checked the catsmeow2 already, no luck. I would greatly appreciate any help....  
Mike Slowik SLOWIK@UCONNVM.UCONN.EDU

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Date: 22 Feb 94 21:32:16 MST (Tue)  
From: rcd@raven.eklektix.com (Dick Dunn)  
Subject: ginger

Just to reassure folks who like ginger but might be timorous about adding too much to a beer...

We experimented a lot in years gone by. For an amber ale, we did various batches in the range of a few up to 12 oz of fresh ginger root for a five-gallon batch, eventually settling on 8-10 oz depending on the strength of the ale. The higher end (12 oz) wasn't "too much" ginger; it just didn't balance with the body of the ale.

We put a full pound in a mead (OG effectively just under 1.100) and we didn't feel it was too much. It did take a couple months to settle down from "startling" to "intriguing". It's a ginger-lover's drink, and an excellent companion to Hunan-style food.

My only caution is that these quantities are for folks who \*like\* ginger.

- ---

Dick Dunn    rcd@eklektix.com    -or-    raven!rcd    Boulder, Colorado USA  
...Mr Natural says, "Get the right tool for the job!"

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Date: Wed, 23 Feb 94 11:44:18 GMT  
From: Conn Copas <C.V.Copas@lut.ac.uk>  
**Subject: Re: REcipe Newcastle Brown**

My thoughts on replicating Newcy Brown: aim for sweetness (FG of 10-15) and moderate bitterness (ie, a non brown ale amount of Northern Brewer). Other essential ingredients: a high diacetyl yeast, at least 1 lb of brown sugar, and caramel to achieve the desired colour. Happy hangover :-)

Conn V Copas C.V.Copas@lut.ac.uk

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Date: Wed, 23 Feb 94 07:32:29 -0500

From: Bill Nixon <sxuwan@fnma.COM>

Subject: RECIPE: Milhous Irish Alt

Milhous Irish Alt

Ingredients (for 5 gallons)

8 pounds, Mountmellick Irish unhopped amber malt extract  
1 oz, Bullion hop pellets (7.6 alpha)  
2 oz, Mount Hood pellets (3.9 alpha) (1 oz boil, 1 oz finish)  
1/3 cup, chocolate malt (cracked)  
1/8 cup, bulk patent malt (cracked)  
3/4 cup, crystal malt (cracked)  
2 pkgs, Muton and Fison ale yeast (7g each)  
3/4 cup, corn sugar (to bottle)

Procedure

Add cracked grains to 3 gallons of cold water and heat. Once boiling, remove grains. Add extract and all but 1 oz of Mount Hood hops and boil for 1 hour. Add 1 oz Mount Hood hops during the last 10 minutes of the boil. Combine with cold water to make 5 gallons, cool and pitch yeast at 75 degrees. Ferment until completion and bottle with corn sugar.

Comments

This was modeled after my Milhous Alt, but I couldn't find any Ireks extract. It turned out with a thicker taste due to the higher volume of extract and with an unique taste. Besides, I wanted to blend the german alt style with the irish to match my own ethnic background.

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bnixon@fnma.com or uunet!fnma.com!bnixon (NeXT Mail Okay)

Bill Nixon, SIS, Systems & Operations Management Development

FannieMae, 3900 Wisconsin Ave NW, Washington, DC 22016 (202) 752-5468

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Date: Wed, 23 Feb 94 07:32:39 -0500  
From: Bill Nixon <sxuwan@fnma.COM>  
Subject: RECIPE: Milhous Light Ale

Milhous Light Ale

Ingredients (for 5 gallons)

3.5 pounds, Laaglander extra light DME  
12 oz, clover honey  
1 oz, Fuggle hop pellets (2.6 alpha)  
1/2 oz, Centennial hop pellets  
1 oz, Hallertau hop pellets (3.8 alpha) (finish)  
1/3 cup, chocolate malt (cracked)  
1/3 cup, bulk patent malt (cracked)  
1 pkg, #1056 Wyeast  
3/4 cup, corn sugar (to bottle)

Procedure

Add cracked grains and honey to 3 gallons of cold water and heat. Once boiling, remove grains. Add extract and all but 1 oz of Hallertau hops and boil for 1 hour. Add 1 oz Hallertau hops during the last 10 minutes of the boil. Combine with cold water to make 5 gallons, cool and pitch yeast at 75 degrees. Ferment until completion and bottle with corn sugar.

Comments

This was modeled after a Goldenflower Ale recipe from "The Cat's Meow". It turned out to be a great light summer ale with a taste better than most commercial American beers. Low alcohol, low cost, less filling, and tastes great.

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Bill Nixon, SIS, Systems & Operations Management Development  
FannieMae, 3900 Wisconsin Ave NW, Washington, DC 22016 (202) 752-5468

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Date: Wed, 23 Feb 94 07:32:19 -0500

From: Bill Nixon <sxuwan@fnma.COM>

**Subject: RECIPE: Milhous Alt**

Milhous Alt

Ingredients (for 5 gallons)

6.6 pounds, Ireks Amber malt extract  
1 oz, Northern Brewer hop pellets (7.4 alpha)  
2 oz, Hallertau hop pellets (3.8 alpha)  
1/3 cup, chocolate malt (cracked)  
1/8 cup, bulk patent malt (cracked)  
3/4 cup, crystal malt (cracked)  
2 pkgs, Muton and Fison ale yeast (7g each)  
3/4 cup, corn sugar (to bottle)

Procedure

Add cracked grains to 3 gallons of cold water and heat. Once boiling, remove grains. Add extract and hops and boil for 1 hour.

Comments

This was my second batch of homebrew and really turned out well. It had a very hoppy flavor with just the right bitterness for my taste. The cracked grains led to a nice copper color. Some drinkers compared it to Washington DC's Old Heurich. For my next batch, I plan to reserve some of the hops and add them during the last 5 minutes of the boil or dry hopping. Combine with cold water to make 5 gallons, cool and pitch yeast at 75 degrees. Ferment until completion and bottle with corn sugar.

Specifics

O.G., 1.038

F.G., 1.014

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bnixon@fnma.com or uunet!fnma.com!bnixon (NeXT Mail Okay)

Bill Nixon, SIS, Systems & Operations Management Development

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Date: Wed, 23 Feb 94 09:38:34 EST  
From: "Eric J. Wickham" <34R7ENG@CMUVM.CSV.CMICH.EDU>  
Subject: **beginner brewing**

What would be required for someone to brew beer. Is there a kit that can be purchased? Reading some of the postings it seems that it is quite technical. Is there a simple way of brewing.

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Date: Wed, 23 Feb 1994 07:11:02 -0800 (PST)

From: gummitch@teleport.com (Jeff Frane)

**Subject: Suggestion #4593949394858**

Please note the name of this thingie you get in the e-mail. It is the "Homebrew" Digest. I realize that a previous suggestion that pub lists and requests for pub lists go elsewhere got negative responses but the digest is a lot busier, and a lot more crowded these days. So again: take it elsewhere. Requests, yes. But let's keep the answers to e-mail or send the person (as someone did, correctly) to the right place for the existing list.

- --Jeff

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Date: Wed, 23 Feb 1994 08:11:44 -0700 (MST)  
From: Cisco <FRANCISCO@osmo.CCIT.Arizona.EDU>

**Subject: Adding Molasses**

> From: David Killian <dkillian@memh.ti.com>  
> I'm pretty new to the world of brewing, only a handful of  
> batches under my belt, but I was wondering about the affect  
> that molasses would have (say 1-2cups) when introduced at the  
> same time the malt extract is added to the wort (soon to be).  
> If using a amber malt, would it darken it, make it more bitter  
> or more sweet? Pappazian mentions it adds a buttery flavor,  
> but makes no further mention of it.  
>

I usually add 1/4 cup of molasses to my English style ales and it adds a very distinct yet subtle flavor. I would not recommend adding a larger amount since the flavor would be overwhelming and I doubt very much that you would enjoy it. You can even detect 1/4 cup in a strong stout if you know what residual flavors molasses leaves in a fermented ale. So if you want to play with molasses I'd recommend trying it in 1/4 cup increments in several batches.

John 'Cisco' Francisco

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Date: Wed, 23 Feb 94 9:00:07 MST

From: npyle@n33.stortek.com

**Subject: homebrewery construction/homebrewing for the non-technical/THEM**

Joel Teague - all I can say is quit rubbing it in! OK, I can say more. A while ago someone posted and received replies on building the ultimate brewery in his basement. Of course, he's probably down there brewing now instead of reading the HBD. Good luck on this venture. This could be more fun than...eating chocolate.

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Laura Conrad makes some good points about brewing books being too technical, but I'd like to discuss some of her arguments. First of all, there are loads of people out there who can't seem to manage understanding a cookbook. So the cookbook writers have chosen to assume a level of technical knowledge above this group of people. You have to draw the line somewhere. Many of the writers of brewing books have built nice, complex, interesting breweries and they therefore probably qualify as techno-weenies (I fit in here somewhere, on the low end of this group). Anyway, techno-weenies aren't likely to be very good at writing for the masses; its just they way they are.

Also, I believe that brewing beer is a more complex process than baking bread (sourdough excepted), therefore requires a more difficult procedure. I'm talking about making all-grain beer vs. bread from scratch.

Baking bread requires you to grind grain, mix with water (at a very rough temperature range - i.e. warm) and yeast (the yeast type and bacteria count/type are not critical because of the short time the yeast is allowed to work - less than 2 hours), let it rise, punch it down, let it rise, and bake. Brewing beer requires you to grind grain, mix with water (at a much more precise temperature +/- about 10F), let it sit, rinse with water, boil, add hops, cool, add yeast (the yeast type and bacteria count/type are crucial because the yeast will work for weeks), let it ferment, move it to a serving container, and carbonate it. Now I'm sure I've insulted some bread lovers out there but I think it is clear that brewing beer is not a simple process. The steps I describe are the most basic steps for making a simple beer. Better beer requires more attention to detail and a more complex procedure. My point is that brewing beer requires a certain level of technical knowledge, and to do it right, which is what the homebrew book writers intend, you either need to have this knowledge or gain this knowledge through some reading. One more thing, measuring SG via the boiling point of the liquid is impractical from a time standpoint and would make an interesting chart when you include elevation, as the cookbooks usually do. Please don't take this as a diatribe; it is meant as a polite disagreement..

\*\*

JJ asks:

>I understand that legally we're limited to 200 gallons per household.  
>Who keeps track of this? What do they do to you if you exceed your  
>allotment?

>How do they \*know\*? (whoever 'they' is; I don't mean to sound paranoid...)  
>These are all hypothetical questions; my husband and I couldn't possibly  
>drink  
>200 gallons of anything in a year.

Why, They keep track of it, of course. If you exceed your allotment? You don't want to know what They'll do. They have ways of knowing. Don't even think about it!

Paranoiacyly yours,  
Norm

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Date: Wed, 23 Feb 94 16:54:27 +0100

From: vlsisj!fleurie!steve\_t@uucp-gw-2.pa.dec.com (Steven Tollefsrud)

**Subject: Re: What makes Guinness Creamy?**

David Berman writes:

>I've had several homebrewed stouts and porters and none are creamy and  
>rich tasting the way Guinness is...what makes Guinness creamy?

Draft Guinness is usually dispensed using a Nitrogen/CO2 mixture. This  
is what gives you that beautiful dense creamy "mousse".

Steve Tollefsrud

VLSI Technology, Sophia Antipolis, France

e-mail: steve\_t@fleurie.compass.fr

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Date: Wed, 23 Feb 94 08:57:14 PST  
From: tima@wv.MENTORG.COM (Tim Anderson)  
**Subject: Non Technical Brewing**

Laura Conrad suggests a cookbook-style brewing book. Laura, I have a comment on that, "YES!!!"

Actually, I would guess that a large segment of the brewing population takes a decidedly non-technical approach to making good beer. I would also guess that the segment represented by HBD is badly skewed toward AR techno-nerds who routinely worry about insignificant digits.

Personally, the last time I used my hydrometer was about three years ago and I don't miss it a bit. My approach to beer is similar to my approach to spaghetti sauce (I recommend omitting the tomatoes for the beer, though).

Write the book, Laura. I'll buy it.

tim

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Date: Wed, 23 Feb 1994 12:14:49 -0500 (EST)  
From: "FRED WALTER : ASTRONOMY, SUNY STONY BROOK, 516-632-8232"  
<FWALTER@astro.sunysb.edu>

**Subject: long-lived liquid yeast**

Last winter (1993) I purchased a package of WYeast American Lager Yeast (dated 1 January). I never got around to using it before the basement warmed up to ale temperatures, so it remained at the back of the fridge. Last month I decided to see if it was still viable. Recalling past posts that refrigerated yeast could last a few months, I had low expectations. Nevertheless, within a week of popping the package, it had swollen to full size. The solution is now bubbling away in a starter.

Moral: some liquid yeast can survive 13 months under refrigerated conditions.

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Date: 23 Feb 1994 09:30:26 U  
From: "Palmer.John" <palmer@ssdgwy.mdc.com>  
Subject: Drilling of Stainless, Al Pots, Copper Ions

Heres the thread,

>>I also bought 1/2" and 1/8" cobalt bit\$ do drill my half inch hole. Good thing I went with epoxy cuz the hole I drill didn't look to pretty. It took HOURS and I went through almost 4 fully charged packs on my 12V Makita. Stainless is definitely TOUGH SHIT to drill....

>I have heard this before, but I have found SS to be as easy to drill as anything. I have gone right through it with standard cheap drill bits. What's the story here? Metallurgists speak! (please).

Mr. Metallurgist says: :^)

I really don't know why it was so hard for Rick to drill his keg. 300 series stainless should be easy to drill unless its galling (sticking/gumming up). I have a feeling that the problem was the Mikita Drill speed. It may have been too slow or the (new) bit was dull. If it was too slow, it may not have been able to bite in and lift a chip. If the speed was too fast, without enough pressure to bite in, the stainless would heat up and start galling, coating end of the bit with metal that would prevent it from cutting.

\*\*\*

I can't find the post, but someone mentioned using a big aluminum pot without cleaning off the inside oxidised layer. If you were making stew, I would say go ahead, because that "seasoned layer" as its called prevents food from sticking. However, I would wonder what old food flavors might leach out of it when boiling wort in it. Maybe if you do a couple of dark beers first, it would cover it up. If you want to use Aluminum, I suggest you get the pot Anodized. Anyone living in a Metro area is probably not far from a Metal Finishing house.

Check the Yellow Pages. They can probably anodize it to MIL-A-8625, Type 3 - Sulfuric Acid Hard Anodize, for 50 dollars. Hmm when you add that cost to the cost of the pot, aluminum is no longer so economical. Oh well, maybe the pot was given to you by your aunt or something. Using plain aluminum would not seem to be a problem health-wise anymore, but may still give a metallic aftertaste. I don't know, I have not used one to make beer.

\*\*\*

Copper will also give off ions to the acidic wort as noted by shiny copper wort

chillers. It is a needed trace mineral used by the body, but there is always to

much of a good thing. Note how Conn experienced nausea from his copper tea kettle. However, most brewerys use copper kettles, if we are not getting sick from those copper kettles, then we should not get sick from wort chillers. It does not matter if the copper is from the a green oxide or clean surface, it is

still a copper ion once it gets in solution. The oxygen ions do what oxygen does best, oxidize. In fact, now that I think about it, these oxygen ions are not the same as oxygen dissolved into the wort during aeration, but are in fact

more reactive. But, I do not know whether they will preferentially combine

with  
other oxygen ions to form O<sub>2</sub> or will combine with the wort. We Need a Chemist  
to tackle this question. It could make a good arguement for precleaning our  
copper.

John Palmer MDA-SSD M&P palmer@ssdgwy.mdc.com

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Date: Wed, 23 Feb 94 09:25:54 -0800  
From: Drew Lynch <drew@chronologic.com>  
Subject: Re: Cajun Cookers

>>>> On Fri, 18 Feb 1994 10:13:54 -0600 (MDT), COYOTE <SLK6P@cc.usu.edu>  
said:

COYOTE> There's a place in my little happy valley selling a  
COYOTE> "Cache Cooker" two burner propane stove, the cask

Two burners would be great! I get by nicely with one, but two would  
be luxury.

COYOTE> the line. Question is: Will it (60k btu) get my 15 gal  
COYOTE> pot to a rolling boil in a reasonable amount of time  
COYOTE> (30min?)

My guess is yes. I have a King Cooker, rated at ~150k btu, and I  
don't run it at full throttle. I get 15 gallon boils in reasonable  
time periods. Another hint is to start your boil as soon as you've  
collected a few gallons of runoff. This can easily hack an hour out  
of your brew schedule. My record is 12 gallons all grain pale ale in  
4.5 hours, from clean kitchen to clean kitchen.

COYOTE> in the meantime I'd like to run it in the basement  
COYOTE> next to a window with a fan blowing out. That should  
COYOTE> be ok- ventilation wise??? Shudn't it?

As I understand it the problem is also that these big burners suck  
up all the oxygen in an enclosed area in short order. I certainly  
would not run mine indoors.

Happy brewing,  
Drew

Even on the Information Superhighway, there are idiots doing 40 in the  
fast lane, with their left blinkers on.....

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Date: Wed, 23 Feb 94 12:42:20 EST

From: "Paul Austin (8-293-5810 or (914))" <huckfinn@vnet.IBM.COM>

**Subject: Brewing cabinets**

Does anyone sell or have plans for a cabinet to keep all my brewing stuff in? I want a large hutch-like device in which I could store fermenting worts, equipment, and ingredients. It should have holes through which I could lead power for heaters, and it should fit comfortably in an apartment (the main reason I want one).

Does such an item exist?

Paul Austin

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Date: Wed, 23 Feb 94 12:49:28 EST

From: btalk@aol.com

**Subject: hop aroma/flavor**

In the interest of self and club education, I want to put together a hop aroma and flavor identification program.

If I make a regular type tea with a variety of hop, will this work? What proportions, hot? Cold? etc...

I'd like to be able to smell and taste the hop by itself so as not to confuse it with anything else.

Any ideas?

Bob Talkiewicz, Binghamton, NY

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Date: Wed, 23 Feb 1994 12:32:41 -0600  
From: David Killian <dkillian@memh.ti.com>  
Subject: Contamination?

Hello again fellow brewers! And thanks for your suggestions on using molasses.

I have a question concerning contamination. My first couple of batches, when bottled for a period of week seemed to develop a very small amount of flakey-like substance at the surface level inside the bottle. I can almost be certain that it was not hops that collected there. And I was very thorough when sanitizing my equipment, soaking everything in hot water and bleach. Andrew Winner wrote about siphoning problems he had:

>My problem came when I  
>tried to siphon from the carboy into the bottling bucket.  
>I could not use the Papazian method of a hose full of  
>water (can't fit the hose with thumb over end into the  
>carboy neck). Is the only option to gargle with Baccardi  
>151 and hope for the best or am I missing some relatively  
>easy solution for mouth-bacteria-free siphoning?

I thought that maybe this is my problem or else what I'm seeing is normal. I have noticed a very mild, funky aftertaste which does not lend itself to any know brewing ingredients. Any ideas? Your comments would be greatly appreciated. Thanks.

David Killian  
(dkillian@memh.ti.com)

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Date: Wed, 23 Feb 1994 13:40:35 +0500 (EST)  
From: William Sampson <sampson@gibbs.oit.unc.edu>  
**Subject: Bigfoot Barleywine Recipes**

Greetings homebrewers,

My brew partner and I are ready to try a barleywine (batch #10 for us) and are looking for an extract/adjunct grain recipe that emulates Sierra Nevada's Bigfoot or another Cascade-hoppy barleywine. E-mail replies, please; I'll post the results. TIA :) Chip  
sampson@unc.edu

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Date: Wed, 23 Feb 94 13:57:19 EST  
From: dan\_fox@ccmail.GSFC.NASA.GOV  
Subject: cheap carboys - where?

I have it in my fuzzy brain that somebody posted a source of cheap 6.8 or 7 gallon glass carboys (\$11-13 + shipping) in the past couple of months. I can't find the reference in looking through my (incomplete) collection. Can somebody refresh my memory, or is this just wishful thinking? Obviously, sources other than the one cited will be gladly accepted.

Send to me. If this turns out to be a useful exercise, I will summarize and post results. Thanks.

--Dan Fox "I brew, therefore I am."  
dan\_fox@ccmail.gsfc.nasa.gov

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Date: Wed, 23 Feb 94 14:02:11 EST  
From: dan\_fox@ccmail.GSFC.NASA.GOV  
Subject: that scum on top.....

My partner and I brewed a porter from the styles-series book weekind before last. First attempt at a controlled mash, also our first to go into secondary fermentation. Fun stuff.

During the boil, the usual stuff formed on top, with an interesting difference. Within the caramel-colored pools of froth were chocolate brown, shiny spots of oily stuff that had the ability to remain together unless attacked fairly vigorously with the stirspoon. They were not fazed in the least by riding the boil action. Since they tasted good, I took to skimming them off, but they never disappeared completely.

Is this the mythical hot break? Did I eat all the good hop oils out of my porter and if so, why did they coagulate? Am I supposed to be skimming the espresso-colored stuff off as well?

thanks in advance.

--Dan Fox "I like what I brew, but then again I'll drink \_anything\_."  
dan\_fox@ccmail.gsfc.nasa.gov

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Date: Wed, 23 Feb 94 14:13:52 EST  
From: dan\_fox@ccmail.GSFC.NASA.GOV  
Subject: Thanks, one and all

Thanks to all who wrote to request or discuss my review of the strong beer tasting at the Brick. I had over 40 requests for copies. I am getting fan mail from alt.beer, for Pete's sake!

While we're on the subject, does anybody know how to/if it's possible to receive a.b or r.c.b via email in digest form. My site has no true I-net connectivity, and I have to do it all via email.

Responses off line, please - this is not about beer. I will summarize and post. TIA.

--Dan Fox "Short, single subject postings are very in this month."  
dan\_fox@ccmail.gsfc.nasa.gov

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Date: Wed, 23 Feb 1994 14:50:19 -0500  
From: Mike Mitten <gnome@noel.pd.org>  
Subject: Re: Advice Needed

>From: "Andrew C. Winner" <acwinner@wam.umd.edu>  
>My problem came when I tried to siphon from the carboy  
>into the bottling bucket. I could not use the Papazian  
>method of a hose full of water (can't fit the hose with  
>thumb over end into the carboy neck).

If you put the end of the water-filled hose into the beer before you  
put the other end in the carboy, it will flow forth with a joyous  
enthusiasm. Works with racking canes, too.

-Mike

Mike Mitten - gnome@pd.org - DoD#522 - AMA, ACLU      Straight but not narrow.  
'90 Bianchi Backstreet   '82 Suzuki GS850GL            Irony is the spice of  
life.  
"The revolution will not be televised."

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Date: Wed, 23 Feb 94 16:03:59 EST  
From: Gary S. Kuyat <gsk@sagan.bellcore.com>  
**Subject: Wyeast's Brettanomyces**  
Full-Name: Gary S. Kuyat

Joel Birkeland asked again about Wyeast's Brettanomyces culture. I have used it to make a framboise! (raspberry lambic) It is slow, but seems quite attenuative. The first pouch I put in a starter seemed to do almost NOTHING for a week! I thought it was dead! There was some slight sourness in the starter, but MILD... After pitching it (anyway) into a beer going into secondary, and waiting two months it definately ate most of the sugar. The sourness that resulted was a good complement to the raspberry flavor (from Hoptech) that went in just before bottling. My brother thinks the final beer is too sour, but I don't think so. He adds a little sugar syrup to his glass just before pouring the beer.

- - -

-Gary Kuyat	Nobody cares what you think... except about
BREWING!	
gsk@sagan.bellcore.com	Beer not politics!
(908) 699-8422	Please shut up.

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Date: Wed, 23 Feb 94 14:14:56 PST  
From: tpm@wdl.loral.com (Tim P McNerney)  
Subject: Re: Oxygen Absorbing Caps

One thing I have noticed about the caps is that after I have used them, the gray sealing has small bumps. I always assumed that this was an indication of their activation. I would guess that if you look at the inside of the cap and the plastic lining was smooth, then the cap is still good.

- --Tim

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End of HOMEBREW Digest #1357, 02/24/94  
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Date: Wed, 23 Feb 94 17:43:12 EST  
From: U-E68316-Scott Wisler <hencheck\_joseph\_j@ae.ge.com>  
Subject: Misc answers & comments

Scott Wisler here. I'm masquerading on a different machine, so replys to the address below. I was recently reminded by Darryl Richmond that HBD is what we put into it, and I am thus damping my frusteration about noise by attempting to add signal.

\*\*\*

Lee Menegni is on a quest for malt flavor. I was reading the archives recently (the all\_grain\_equipment file in particular) and came across an article by Russ Pencin on 12/18/91. He attended a class with Dr. Lewis and learned about the degradatoin of crystal malts at mash temperatures. Russ changed his technique to add the crystal just before the mashout and claims to have a significant improvement in malty flavor. At this point, what I know is what I've read. I'd like to see some discussion on this point.

To get the archive file, read the header on the HBD. Send email to the listserver. Help is good to start. then try:

```
get homebrew all_grain_equipment
```

\*\*\*

William Boyle asks about a Pete's Wicked clone. I know I've seen an extract recipe for this. It used a specific liquid extract that already had some specialty grains in it. I thought I kept it, but no. try searching the archives (see above) with the command:

```
search homebrew wicked
```

or

```
search homebrew pete's
```

you can then get the listserver to send you the relevant digest copies.

\*\*\*

Mark Garetz talks about hop AA%. I'm very interested in reading your upcoming book. You've made a number of assertions here on the Digest, and I'm looling forward to examining your supporting data. I'm not aware of much really detailed information in the literature.

My own observations: I can distinguish bitterness levels based on Rager's formulae (which I understand to be just a thumbnail sketch through some emperical data - certainly not 3 significant digit accuracy). In other words, I perceive 40 estimated IBUs (eIBU), calculated from Rager's formulae, to be more bitter than 34 eIBU (for the similar

beers, same OG). I often have difficulty trying to discern differences if the eIBU difference is less than 10% or so. I also have a simple 'balanced bitterness' line from Martin Manning which has proved remarkably useful in getting to the right place in the ballpark. So, I'm calibrated in Rager's method; it works well for me, but has its limitations. i.e. scaling, differences in wort composition, yeasts, accuracy, etc. I have to backstop Norms comments a month or so ago: I'm grounded in Rager's method and it works for me most of the time.

I guess what bothers me most right now is that you've asserted one source of error in the process is more important than others, without an error stackup analysis. For example, there is perception (+/- 5-10%), actual AA% in the hops used (What is a reasonable standard deviation?), error in calculation formulae (sd?), and a host of other process variables discussed here in HBD. I'd like to see some data on variability before I lean one way or the other on formulae errors.

BTW, I think the Brewing community is lucky to have someone dedicated to persuit of hop issues like this. Lets see some data and discussion!

Was Dr. Lewis refering to Micro's who are trying to develop a recipe, or those who have an established recipe and have process variability? I would disagree with him if he was discussing the later.

\*\*\*

Bob Bessette writes:

(not picking on you, just had a conceptual data point)

>I've heard that the quality of the final product increases dramatically  
>[when you switch to all grain]

It was decicively demonstrated to me that all grain is not dramatically better than extract. I visited Kinney Baughman at Tumbleweed last fall and had my perceptions changed for good. I had a big improvement when I switched from extract to all grain! But now, with some perspective, I think I quickly improved the raw materials and technique and attributed the improvement to all grain. The key is to perfect your technique in areas besides mashing, use the best quality ingredients (Alexander's was recommended to me by Kinney). Good quality whole hops, excellent yeast, sanitation, careful fermentation, etc. Some respectable Micros are using extract, maybe right under our noses.

>just the fact that you  
>are creating from scratch and not relying on an extract producer is the  
>other alluring aspect of all-grain brewing.

This is a good reason to switch and is why I still am all grain!

\*\*\*

Backpack brewing:

I'm lucky to carry an extra change of clothes when I backpack. I wouldn't want to carry a brewkettle, carboy, and bottles! :)

\*\*\*

Karl Sweitzer talks about sweetening meads and Potassium Sorbate. I thought wine had sulfites added to inhibit the yeast when the desired dryness was reached. My wife has anaphalatic (I can't pronounce it either, but its bad, very bad) reactions to wine preservatives. Is Potassium Sorbate added to commercial wine? I'm not really into wine, but it would be nice to make some that she could drink once in a while. Special occasions, etc. Dr. Fix, do you have any experience with stopping wine fermentation with filtration? Does one filter out most of the good stuff, as with beer filtration to 1 micron?

Thanks for reading and supporting HBD  
scott

swisler@c0431.ae.ge.com

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Date: 23 Feb 94 19:10:03 EST  
From: Richard Nantel <72704.3003@CompuServe.COM>  
Subject: Ultra clear Sierra Nevada Pale Ale

I received many recipe requests for my ultra clear SNPA I wrote about in HB1356. Here it is. The first recipe listed is a basic SNPA recipe suggested by many HBD readers about a month ago (thanks to all). The second recipe is what I actually brewed. I increased the amount of all ingredients to produce a 5 imperial gallon batch (22.5 litres, 6US gallons). Also, I made 3 substitutions due to lack of availability at my local homebrew supply shop. Since I've never tasted a SNPA, (unavailable in Canada) I don't know how closely my recipe matches the real thing. What was produced is a crystal clear pale ale with a great hop flavor and bouquet that smokes anything I've ever brewed. Finally, sorry about the standard/metric switch, all ingredients are sold in metric in Canada so get those calculators out.

Sierra Nevada Pale Ale (HBD readers' suggestion)  
5US gallons

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

O.G. 1.048, F.G. 1.008 - 1.014, 33.6 IBUs  
Mash temperature 153-155F.

Sierra Nevada Pale Ale (My version)  
22.5 Litres (6US gallons)

5.4 kg British 2-row malt  
271 gms Cara Pils Malt  
271 gms Crystal Malt  
33.6 gms Northern Brewer, 6.8% AAU (pellets), 60 minutes  
16.8 gms Cascade, 5.5% AAU (pellets), 30 minutes  
1 tsp Irish Moss flakes, 15 minutes  
16.8 gms Cascade, 5 minutes  
60 gms Cascade, dry hopped in secondary  
2, 7gm pkgs gelatine dissolved in .5 litre boiling water added in racking to secondary  
2 pkgs Coopers dry (starter)  
90 gms priming sugar

O.G. 1.050, F.G. 1.016

Single step mash 158F (1 hour)  
Sparge temperature 165F (.5 hour)

Water = distilled + 1 tsp gypsym added before mash  
In primary 4 days (70F)  
In secondary 7 days (70F)

Notes: 90 gms priming sugar is only about 3 oz, 1/2 cup in 6 US gallons and yet the carbonation is perfect. IMHO, the 3/4 cup standard is much too high.

I chose Cooper's yeast because, although it isn't #1056, it's neutral and clean.

I still have no idea why this came out so completely void of chill haze.

Richard Nantel  
Montreal, Quebec, Canada

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Date: Wed, 23 Feb 1994 18:51:58 -0600 (CST)  
From: Dave Smucker <TWF99@ISUVAX.IASTATE.EDU>

**Subject: Reinheitsgebot**

In HBD #1355 Dan Z. Johnson comments about " Reinheitsgebot "  
and how there are good beers in countries without it. True,  
but have you ever had a BAD beer in Germany? Have you ever had  
a BAD BAD beer in the good old USA? Yep!! Enough said.

Dave Smucker

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Date: Wed, 23 Feb 1994 14:17:39 -0500 (EST)

From: "Just a shot in the dark, one step away from you now!"  
<RF61384%LTUVAX.bitnet@CUNYVM.CUNY.EDU>

**Subject: Velvet Stout**

Has anyone had the new  
Miller Reserve Velvet Stout yet?  
and is it as good as their other reserve beers

I'm off to a store to look for it

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Date: Wed, 23 Feb 1994 18:48:01 -0700 (MST)

From: J\_FEISTNER@CCNODE.Colorado.EDU

**Subject: INFECTED BEER**

I recently brewed a simple batch of Amber Ale with John Bull malt extract. I carefully sanitized every piece of equipment throughout the process and performed each step exactly as I had been instructed by the company from whom I bought the equipment. Unfortunately, after a week and a half of carbonating the beer, I sampled it, only to find that the beer had an obvious cider taste to it.

Just wondering if anyone has any advice for my next batch.

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Date: Wed, 23 Feb 1994 20:13:16 -0800

From: Don Put <dput@csulb.edu>

**Subject: INFECTED BEER**

Subject: High Altitude Brewing (The kind without THC)

Hello, All:

I recently moved to the mountains and my brew house is now at 6000 ft. I've been told that hop utilization is affected to a fairly significant degree at this altitude (thanks, Mark). Now, do any of you high-altitude brewers have any other comments or suggestions pertaining to this type of brewing?

TIA,  
don  
dput@csulb.edu

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Date: Wed, 23 Feb 94 23:50:15 EST  
From: poconnor@lager.tn.cornell.edu (Peter OConnor)  
**Subject: Kegging**

Hi Folks,

I am thinking about getting into kegging (a few too many hours washing bottles.) and have a couple of questions.

First, What is needed. Obviously a couple of 5-6 gal keg-like containers and a cylinder of co2 with regulator and hoses, probably some orings or whatever to seal the kegs. Anything else?

Second, How much should it cost?

Thanks for your help.

Private email encouraged.

I will boil down the responses and re-submit them for the interested.

Pete  
poconnor@lager.tn.cornell.edu

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Date: Thu, 24 Feb 94 00:54:57 EST

From: tyk@npac.syr.edu

**Subject: Cookers**

I bought a King Cooker from a local homebrew shop for \$39.95. He also sells 5 gal. glass carboys for \$9.50. If interested, send email and I will forward contact info. Insert usual disclaimer.

tyk@nova.npac.syr.edu

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Date: Thu, 24 Feb 1994 14:57:59 +0000 (JST)  
From: Julie Schlueter <schluetj@emh.kadena.af.mil>  
**Subject: Brewpub Startup, The Source!**

Want to start a brewpub or brewery?

Here's the place for publications

Brewers Publications  
P.O. Box 1679  
Boulder, CO 80306-1679

Examples:       Brewery Planner                about \$80 (nonmember)  
                  Brewers Resource

Considering School:

Malting & Brewing Science  
University Extension  
Davis, CA 95616-8727

or

Siebel Institute  
4055 W. Petersen  
Chicago, IL 60646

The Siebel Institute has a complete program in the \$7,200 area. Read  
you latest Zymurgy (Vol.16 No.5) about John Mallett, Tells his  
experience with Siebel.

What's a Zymurgy            look in the dictionary  
well here's there address too:

Zymurgy  
P.O. Box 1679  
Boulder, CO 80306-1679

Subscription (US)\$29 yr. or (Foreign)\$44 yr.

I have found Zymurgy a good location for brewing supplies and answers  
to a lot of question, been with them for 3 yrs now.

personals welcome at schluetj@emh.kadena.af.mil  
                          or schluetb@emh.kadena.af.mil

AKA: Newbrewer

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Date: 23 Feb 94 23:29:55 MST (Wed)  
From: rcd@raven.eklektix.com (Dick Dunn)  
Subject: re: legal limits to homebrewing

[This is USA law in what follows; apologies to non-USA readers]

jhenke@ucs.indiana.edu asks:

> I understand that legally we're limited to 200 gallons per household.

(Just for AR precision, that's 200 gal/yr/household of 2 or more adults,  
100 gal/yr for one person.)

> Who keeps track of this? What do they do to you if you exceed your  
allotment?

> How do they \*know\*? (whoever 'they' is; I don't mean to sound paranoid...)

The regulations belong to BATF--Bureau of Alcohol, Tobacco, and Firearms.  
(27 CFR 25.\*, if you care to dig it out.)

If you go over, they make you stop. OK, seriously, what's going on? Taxes  
and sin-control. Mostly taxes. They don't want you running a commercial  
operation and not paying liquor taxes. What do they do? More a question  
of what \*can\* they do...they've got various options. If you make more than  
the 200 gal/yr limit, they could get you for not having a brewery license,  
for not paying taxes on the beer, ... [You can only begin to imagine the  
rules a licensed brewery has to obey!] Why would they do any of these  
things? To get you to pay the taxes or stop brewing too much. Or because  
you're a person that somebody has decided needs to be harrassed. Mostly  
the former; only the latter if you piss off the right person.

How do they know? Well, if you've got your son selling beer from a lemonade  
stand on the sidewalk in the summer, it's easy. If you're getting carried  
away, and somebody complains, that's where it starts. Otherwise (i.e.,  
most of the cases anyone would care about) they find out the same way "they"  
find out about any victimless crime.

Seriously, the numbers are there because they have to put some sort of  
number in the law to define the upper limit of "homebrewing". The idea is  
to draw a line between brewing for home use and brewing as something on the  
edge of commercial. You could make 150 gal/yr and get busted if you tried  
to sell it. (That's a serious point. You can make it, drink it, serve it  
at home, take it to competitions and tastings...all fine. But DO NOT offer  
your beer in any circumstance that can be construed as "selling" it without  
being licensed.)

> These are all hypothetical questions; my husband and I couldn't possibly  
drink

> 200 gallons of anything in a year.

Well, if you get close, start alternating with wine/mead. There are  
separate limits for beer and wine (and if you think 200 gal/yr of beer is a  
lot!...)

- ---

Dick Dunn    rcd@eklektix.com    -or-    raven!rcd    Boulder, Colorado USA  
...Mr Natural says, "Get the right tool for the job!"

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Date: Wed, 23 Feb 94 08:45:00 est

From: "Ball, Timothy B" <ballti@uh2372p03.daytonoh.NCR.COM>

**Subject: James Page Brew Kits**

>pg 43: James Page Brewing Kits: "Specially formulated for taste, quality  
> and ease of brewing by the award winning James Page microbrewery  
> in St. Paul, MN" (Frankly, I've never heard of them.) The kits  
> contain 6# of hopped malt extract, aroma hops and yeast. The  
> exception is the American Lager which has 4.5# malt and 1.5# corn  
> syrup. They have Burton Pale Ale, Midlands Brown Ale, Bavarian  
> Dark, Amber Maerzen, American Lager, Continental Pilsner & Wheat  
>(65% wheat malt, 35% barley malt).

>3-J-241

\$16.95

If you order these directly from James Page they also have some  
"intermediate" kits that have 8-9 lbs of extract, hops plugs, specialty  
grains, and liquid yeast for about \$25. I 've made two of the \$16.95 kits  
(Amber Maerzen and Bavarian Dark) and both were good. I've made one of the  
intermediate kits (Holiday Brau) and it was excellent. If any one has tried  
some of the other kits let me know how they were.

tim.ball@daytonoh.ncr.com. No affiliation with James Page and all the  
crap....

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Date: Thu, 24 Feb 94 07:38:55 EST

From: "Paul Austin (8-293-5810 or (914))" <huckfinn@vnet.IBM.COM>

**Subject: Too Technical/Cookbooks**

I offer my services as a writer to anyone who'd like to help create such a book as Laura Conrad suggests. Oddly, I am a was technical writer, and this might disqualify me for the job in some peoples minds. But because of having that job for awhile, and dealing with enormous technical mumbo-jumbo for the past year, I understand all the better the need for books designed for the non-techie. I also received some training in avoiding the style of writing that obfuscatates the issue, and a BA in writing (not literature OR science) also helps.

What I need is a person who IS technically competent to help me translate the arcane language into useable terms for the rest of the world.

The offer stands.

Paul Austin

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Date: Thu, 24 Feb 94 13:01:34 GMT  
From: Andrew Ireland <andy@memex.co.uk>  
Subject: Lambic misnomer

On Wed, 23 Feb 94, Gary S. Kuyat wrote...

>

>Joel Birkeland asked again about Wyeast's Brettanomyces culture. I have used  
>it to make a framboise! (raspberry lambic)

FYI a lambic beer is a beer brewed only in the Payottenland area of Belgium West of Brussles. A lambic (or lembeek in Dutch) is a beer that has no yeast pitched into it. It is open to the elements usually in the roof of a covered barn with slats which can be opened at both gable ends. The brewer usually doesn't take too much trouble about cleanliness, (cobwebs common!), and its the wild yeasts that float in that give the lambic family its distinctive taste.

My personal favourite is a Gueze beer, this is a mix of old and new lambic beers blended in much the same way as a blended whisky is put together. Fruit beers made with a lambic base have the word "Lambic" on the label, other fruit beers like the excellent Liefmans Framboise use a 'normal' brown beer for their base, and should not have "lambic" mentioned anywhere.

Traditional Belgian lambic's and fruit beers have a high wheat content, and this is probably where Sam Adams Cranberry Lambic gets mixed up in its name.

I'm out here in Scotland, so most of the stuff on the HBD is pretty irrelevant, (i.e. U.S. based) but I'd be interested to hear if anyone has attempted to brew a "wild" beer.

p.s. Have a read at the excellent "Michael Jackson's Beer Companion"

- - -

Andrew Ireland <entirely my own opinions>  
Memex Information Systems Ltd., East Kilbride, G75 0YN, Scotland, UK.  
andy@memex.co.uk Tel: (03552) 33804 Fax: (03552) 39676

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Date: Thu, 24 Feb 1994 08:41:30 -0500 (EST)  
From: Thomas Redmond <c23tvr@kocrsv01.delcoelect.com>  
**Subject: Some Replys**

Andrew Winner asks about how to siphon to/from a carboy. I haven't heard of anyone else who does this but, I have a little plastic crimp valve that fits over the siphon hose to shut off flow. These are less than a dollar. I use a piece of (sanatized) plastic tube that fits into the hose to start the siphon, shut off the crimp valve and replace the start tube with a longer tube to reach the bottem of the carboy.

Scott asked about using a blow-off hose. I always use a blowoff hose for the primary ferment. I would suggest at least a 1/4" hose at least 5' long that is secured to a large (1/2 gal +) container of bleach solution. This prevents very vigorous ferments from fouling an airlock. This is particularly a problem with meads or with high pitching rates.

About removing kraeusen, I do. I also lose some portion of the wort. I can't comment about the effects of not removing it because I always have. It's not much additional effort so who wants to take chances.

One last comment about chillers, the second great advantage of using a chiller is that if you do a full boil you can take hours off the time you need on brewing day. Before I made my chiller, I tried several alternative cooling methods including ice/water bath, exposure to subzero temps and addition of chilled, boiled water. Each of these methods took at least an hour (mostly more) to reach pitching temp. With the immersion chiller using 60degF water I get from full rolling boil to 80degF in 15min.

I have bought several new glass carboys from a Corning outlet store in Fremont Indiana for \$10.00. If there is one in your area you may want to check the prices.  
Tom R.

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Date: Thu, 24 Feb 94 09:52:15 EST  
From: rob@raven.microcom.com (Rob Royce)  
Subject: Racking from carboy

I am looking for a better way to rack my brew from the carboy to the bottling bucket. Has anyone else tried putting a spigot on the side of their carboy? I have tried 3 times and every time I use a centerpunch to mark the pilot hole the carboy breaks. I tried using a smaller hammer, but that didn't work either.

Rob the crusher ;~]

Brew, Drink, Don't be anal.

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Date: Thu, 24 Feb 94 10:37:01 EST  
From: carlsont@GVSU.EDU (TODD CARLSON)  
Subject: Re: Laura's Theme

I am glad to see that Laura's ideas on non-technical brewing got so much attention yesterday. I posted similar ideas a couple of months ago and was mostly ignored. I guess Laura must have said it better. All you "techno-weenies" shouldn't feel offended. You have elevated home brewing technology to the point where beginners CAN make great beer easily (it is my understanding that this was not always the case). But the point is that the home brew community has not done all it could to make this info accessible to the beginner. Jeff pointed out yesterday that the standard 5-gal batch size is intimidating for beginners. My beer making improved dramatically last fall when I stopped using hopped extract "kits" and started brewing 1 gal at a time. I am convinced that for many beginners this is the best approach. Tell your freinds.

todd  
carlsont@gvsu.edu

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Date: Thu, 24 Feb 94 9:03:17 MST

From: npyle@n33.stortek.com

**Subject: Brewpub Requests and Plastic Buckets**

Derek Sheehan writes:

>Get over to the library and find the "The Brewer's Digest." This is the  
>trade magazine for the brewing industry. Every year they publish a  
>complete listing of breweries and brewpubs listed by state.

There is also a paperback book that lists all the brewpubs, but the name  
escapes me ("On Tap" maybe??). The author puts out an update every year to  
cover openings and closings. Jeff Frane's comments are well taken. This  
forum

is for homebrewing, not beer drinking (although I'd bet most of us end up  
drinking the beer after brewing it). The caviat that I would throw in is  
this:

If the brewpub(s) being discussed offer tours, and especially if they cater to  
homebrewers, then I think the thread is appropriate. If not, then not.

>What is the crime for fermenting in plastic buckets?

>Beware! I am a chemist and I firmly don't believe

>a plastic surface that is between 1 and 2 mm thick can transport any

>detectable amount of oxygen.

Beware, Derek, I am an engineer and a smart-ass to boot! I think the real  
drawback to plastic is that it scratches easily. The scratches can contain  
pockets of bacteria which sanitizers won't always reach. If you don't throw  
your brewing gear into the bucket for storage, and you don't clean it with an  
abrasive scrubber, a plastic bucket should work well for years.

Norm

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Date: Thu, 24 Feb 1994 08:26:13 -0800 (PST)  
From: gbaldw@zaphod.usin.com (Gordon Baldwin)  
Subject: Re: artesianians

Russell Kofoed <kofoedr@elwha.evergreen.edu> writes:

>  
> Howdy folks, Remember those commercials for Olympia beer in the 70's?  
> Well I live in Olympia and there is, believe it or not, an artesian spring  
> which gushes out of a pipe in a parkinglot downtown. I was wondering  
> about brewing with the stuff. It is great tasting water. Do you think it  
> will come with wierd micro-organisms or anything? I was thinking of just  
> sterilizing 5 gallon milk jugs and going down and filling up-using two for  
> cooking and putting three in the fridge to add before pitching the yeast.  
> Does this sound like a workable idea?  
> Thanks in advance  
>

That sounds like a good idea. I live just a few miles from the Olympia  
brewery and they always brag about their great water. Tell me of your  
results if you try it. Also I have heard rumors that you can get  
ingredients in bulk from the Olympia brewery, but I havn't been able to  
find anyone at the brewery that can confirm that.

A good west wind and I can smell the brewery from my house. :-)  
Too bad their beer sucks. :-)

- - -

Gordon Baldwin  
gbaldw@usin.com

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Date: 24 Feb 1994 09:57:38 -0700 (MST)  
From: "Steven W. Smith" <SMITH\_S@gc.maricopa.edu>  
Subject: Electric Stove Helper

I've been tossing around my options for reducing my average brew time to less than 6 hours (electric stove)- the main problem is getting that much water boiling or heated. The obvious choice is to buy some sort of mega gas burner.

Another thought was buying or fabricating a 3/8" copper disk that would sit on the electric stove burner under my brewpot. I tend to run the stove at less than max to prevent scorching, the disk would be to distribute the heat evenly across the bottom of the pot. It seems that this would also be handy to have if/when I get a gas burner. Anyone done this? Was it worth it? Is there some magic goo to spread between the metal surfaces to help conduct heat?

...

AHEM! (just clearing my throat). As I mentioned a couple digests ago, SEND ME YOUR CREAM ALE INFO Please! I've got 2 responses, both from people who want me to forward any recipes I get. Thankew, aloha.

\_,\_/|  
/o.O; Steven W. Smith, Programmer/Analyst  
=( )= Glendale Community College, Glendale Az. USA  
U smith\_s@gc.maricopa.edu  
Home, home on the range. Stirring all night and all daaay...

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Date: Thu, 24 Feb 1994 08:54:58 -0800 (PST)

From: Eric Wade <ericwade@CLASS.ORG>

**Subject: Kegged beer storage life**

I've just put 5 gallons of pale ale (og 1.050) into a keg for the first time and realize that all the kegging info I've read still leaves me with a couple of questions.

I read here or somewhere about the "shelf life" of cask conditioned real ale once tapped. This was referring to gravity flow, open-to-air serving and basically implied that low gravity beers were good for a few days, high gravs for a few weeks.

Questions: What about CO2 dispensed beer, non-filtered, keg primed? I assume that as long as there is no exposure to oxygen, the keg should last as long as an unopened bottle even if I serve part of it, correct? What problems might I encounter if I refridgerate the keg for serving, pour only half, and then return the keg to my 55-60 F storage shed (I don't yet have a fridge I can dedicate to beer only). If I do return the keg to storage, what level of pressure should I leave in the keg? This will be dependent upon keg temperature when I disconnect the gas I assume?

=Eric <ericwade@class.org>

[no flames, no quoted posts, no extensive sig, just a beer question]

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Date: Thu, 24 Feb 1994 09:20:59 +0800  
From: Kirsten.Hayes@Eng.Sun.COM (Kirsten Hayes)  
Subject: away from the office

Re: ""

I will be away from the office until Thursday February 24  
and will read your message when I return.

I will check my voicemail periodically while I'm away.  
If you have an urgent message leave me voicemail at 415/336-4188.

If you have questions Thursday 2/17 or Friday 2/18  
you may contact the SHWP Account Managers via

shwp-am@fanfare.Eng.Sun.COM

-Kirsten

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Date: Thu, 24 Feb 1994 11:24:02 -0600 (CST)  
From: "J. Andrew Patrick" <andnator@Mercury.mcs.com>  
Subject: Brewpub Requests/Reviews in the HBD, Publist

Jeff Frane writes in HBD#1357:

> Please note the name of this thingie you get in the e-mail. It is the  
> "Homebrew" Digest. I realize that a previous suggestion that pub lists  
> and requests for pub lists go elsewhere got negative responses but the  
> digest is a lot busier, and a lot more crowded these days. So again:  
> take it elsewhere. Requests, yes. But let's keep the answers to e-mail  
> or send the person (as someone did, correctly) to the right place for  
> the existing list.

I'm getting really tired of being told "You can't post THIS!", "You can't  
post THAT!". The following quote is from the OFFICIAL DESCRIPTION of this  
discussion group, as published in Paul Gilster's excellent book,  
The Internet Navigator:

"The Homebrew Mailing List is primarily for the discussion of the making and  
TASTING of beer, ale, and mead. Related issues, such as BREWERIES, books,  
judging, COMMERCIAL BEERS, beer festivals, etc. ARE ALSO DISCUSSED.

"Wine making talk is welcome, but non-homemade wine talk is not".

Reviews of brand new brewpubs certainly are IN, based on this description.  
Now, if the official criteria for submissions were to be changed to exclude  
brewpub reviews, I would be more than happy to comply.

Also, regarding the suggestion that everybody just check the latest Brewers'  
Digest for brewpubs listings:

This book is hopelessly out of date because of the rapid growth in this  
industry. I personally have visted 7 brewpubs that are not in last year's  
edition because they are quite simply TOO NEW. They are not listed in the  
Publist, either, BTW. So, how is the craft-beer loving traveller supposed  
to find these brand new places, without turning to like-minded colleagues  
on the HBD?

BTW, The Publist has not been updated since November 12, 1992 (at least,  
that is the date on the version currently at sierra.stanford.edu).

There's been a LOT of changes in the brewpub biz since then!

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+-----+-----+-----+
|Sysop      |           Andrew Patrick           |           Founder|
|Home Brew Univ| AHA/HWBTA Recognized Beer Judge |Home Brew Univ|
|Midwest BBS  | SW Brewing News Correspondent  | Southwest BBS|
|(708)705-7263 |Internet:andnator@genesis.mcs.com| (713)923-6418|
+-----+-----+-----+
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Date: Thu, 24 Feb 94 07:23:00 -0800  
From: pat.anderson@f52.n343.z1.com (Pat Anderson)  
Subject: Cook Book Approach

>Laura Conrad suggests a cookbook-style brewing book. Laura, I have a  
>comment on that, "YES!!!"

>Actually, I would guess that a large segment of the brewing population  
>takes a decidedly non-technical approach to making good beer. I would also  
>guess that the segment represented by HBD is badly skewed toward AR techno-  
>nerds who routinely worry about insignificant digits.

I agree. I have been brewing a long time (since 1965). I now brew mostly all grain. The most complicated things I use are a thermometer and a hydrometer. No pH tests, no complicated formulas. I could dispense with the hydrometer if I wanted to. I view brewing as a kitchen art, although just like a lot of other things, an art that has been aided immensely by science. The "worrying about insignificant digits" is exactly what I see in today's books and magazines.

Unless you have really unsuitable water, and you no doubt already know if you have water that bad, if you mix the grains with hot water, you are going to get conversion...Tried and true hopping schedules, using AA% if known on a "seat of the pants" basis, are going to be close enough, unless you insist on achieving a commercial uniformity (to which there is really no point in homebrewing). It is not the science itself that is important in homebrewing, as I see it: it is applying whatever practical lessons the people who generally know whereof they speak (Dr. Lewis & Dave Logsdon, to name two) can extract from the science...

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Date: 24 Feb 94 13:24:22 EST  
From: William A Kuhn <73472.1664@CompuServe.COM>  
Subject: Re: KEG AS BOILING POT/TUN DESIGNS?

First, thanks to all who replied to our high bicarbonate/low calcium water question. The concensus is to treat the H2O with a small amount of Lactic acid before the boil. This has worked well so far, the beers in the fermenter now!

Second, we are considering using a stainless steel keg as boiling pot. The keg (1/2 barrel) we have is the staight sided type, the questions are:

1. Where should we have the welder cut the keg (on the top on the inside of the handles or on the side below the handles)?
2. To those who use a keg as a boiling pot- How do you conduct the sparge?
  - 2a. Is your keg configured as a mashing/lautering tun in one with a false bottom and spigot?
3. How would you improve your design if you could do it again?
4. What are the major cautions you have for us (note: a professional welder will be doing the job for us)?
5. What do you use for a lid to this kettle?

Thanks in advance for allowing us to pick your brains and rummage through your chest of experience. The level of discussion in the HBD is valuable to me and I am glad to see that we are starting to refocus our discussion on the techniques, chemistry, tools, intuition and critical appreciation of beer that make the digest a excellent resourvcve for all levels of enthusiast.

PS: I will happily organize the responses for reposting if anyone else is interested in this topic.

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Date: 24 Feb 94 13:40:51-0500  
From: MATTHEW.BOHNE@sprint.sprint.com  
Subject: Ice Brew Q's

Well sorry I haven't written in a while, but, sadly we do have to pay the bills...AND THAT MEANS WORK!

Recently there has been an onslaught of new "ice beers" and the issue I need some clarification on is, in the advertising they specifically say that their beer is brewed below freezing...(IE: Molson) Now I have never been one to question advertising (being trapped as many were in the 80's lack o' truth in Advertising) but it would seem to me that this not possible.

a: water/beer freezes (with the exception of the alcohol)

b: our friends, Yeast, don't particularly like cold weather and tend to stay in bed(hibernate).

So for you, the few, the knowledgeable, please disperse with some bandwidth on the topic.

Also related questions:  
What is Ice beer(really)

Thanks,MB

-

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matthew.bohne@sprint.sprint.com  
-or- MBOHNE@Delphi.Com  
are.

Always remember..  
where ever you go, there you

<Buckaroo Banzai>

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Date: Thu, 24 Feb 94 14:27:27 EST  
From: darrin\_stolba@smtp-gw.census.gov (darrin stolba)  
**Subject: Tampa brewpubs**

Are there any brewpubs in the Tampa area? I will be there the  
week of March 12th and NEED a fine crafted brew.  
please send responses to

darrin\_stolba@smtp-gw.census.gov

thanks  
ds

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Date: Thu, 24 Feb 1994 11:33:10 -0800  
From: pohl@unixg.ubc.ca (Derrick Pohl)  
Subject: Brewpub Info

If we're looking for things to eliminate or minimize in HBD in order to reduce volume, I'd agree with previous suggestions that brewpub requests & info be targets. Requests are OK if they're short & sweet (1 or 2 lines) but the responses should go via e-mail. If you \*really\* want to tell the world about pubs, put in a 1 or 2 line announcement in HBD that you've got very exciting news about brewpubs in "Locality x" and can be e-mailed for details. The small proportion of the readership who actually live in or will be visiting the area can then get the info if they want it.

N.B. I personally would exclude from this guideline posts concerning the actual brewing procedures of brewpubs, a topic which I think is of interest to many readers.

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Derrick Pohl <pohl@unixg.ubc.ca>  
University of British Columbia, Vancouver, B.C.

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Date: Thu, 24 Feb 94 15:10:12 EST

From: btalk@aol.com

**Subject: queen of beer contest**

Whoever has the info on this contest:

Please email it to me, I managed to misplace what I had and some of the women in my club are interested in entering.

thanks.

Bob Talkiewicz, binghamton, NY (btalk@aol.com)

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Date: Thu, 24 Feb 1994 15:56:15 -0500  
From: skennedy@eece.maine.edu (Shawn Kennedy)  
Subject: SAM ADAMS CLONE RECIPES WANTED

Hi all! If there's anyone out there with a very  
SAM ADAMS LIKE homebrew recipe, could you \*please\*  
mail it to me off-line? I have the 2 from the cats  
meow but am looking for more.

Much thanx in advance.

-Shawn, fermenting in New England  
skennedy@poirot.eece.maine.edu

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Date: Thu, 24 Feb 1994 13:19:39 -0800  
From: glent@falstaff.cache.tek.com (Glen Tinseth)  
Subject: Hop Aroma and Flavor

Bob Talkiewicz (btalk@aol.com) wants to put together a hop aroma and flavor identification program. It just so happens that I have some information on hop teas, having recently put together a small article on hop flavor and aroma for Brewing Techniques.

Bob's intuition is correct. A hop tea is a great way to get acquainted with the aroma and flavor characteristics of different hop varieties. It also serves as the most reliable way of evaluating the aroma potential of your hops, unless you happen to have a gas chromatograph. Other claims have been made regarding oil% but that is all they are, unsupported claims.

That said, how do you make a delicious and nutritious hop tea? I'm sure that a lot of HBDers have made hop teas, maybe to add hop character to a beer needing it, or as an alternative to dryhopping. These instructions are aimed at giving us a feel for what hops contribute to beer without the contributions from malt and yeast to cloud matters.

So what is needed to make this tea? A quart mason jar for each variety, a scale capable of measuring grams (or fractions of an ounce), a sauce pan, brewing water (ie what you use for brewing), a liquid measuring cup, and hops. For consistency, volumes of water and masses of hops should be the same for each batch. This also allows you to compare different lots of the same variety (ie 92 vs 93 crop).

Measure 4 cups of water into the sauce pan and mark the level on the pan. Bring to a boil and boil for 5 mins. to drive off dissolved O2 and other junk. Add 2 g. of hops to the boiling water, stir, and turn off the heat. Steep for 5 min., add water to get back to your starting volume, and pour gently into a mason jar, straining out the hops as best you can (a hop bag helps immensely). Cap the jar and cool. Repeat for each variety. The steeping time can be varied, or the hops can be boiled for varying lengths of time to mimic different hop additions to the kettle. Experiment and keep notes!

This should give you a good start. I think you will be surprised at how much you can tell from a hop tea. Add a little honey and vodka and we might have something that could compete with Zima :-0

Glenn

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Date: Thu, 24 Feb 94 16:47 EST

From: adc@mvuts.att.com

**Subject: Re: Fermenting in plastic**

Derek Sheehan

> 2. What is the crime for fermenting in plastic buckets?

Scratches in the plastic are great places for bacteria to hide  
so extra care must be used in cleaning.

-----

Date: Thu, 24 Feb 94 15:43 CST

From: korz@iepubj.att.com

**Subject: Flakey (stretchy) substance in bottles/Bumpy O2-absorbing caps**

David writes:

>I have a question concerning contamination. My first couple of  
>batches, when bottled for a period of week seemed to develop  
>a very small amount of flakey-like substance at the surface level  
>inside the bottle.

Did you prime with Malt Extract? Did you force-chill it before adding to the bottling vessel? If your answers are "Yes" and "No" then I suspect that the flakey substance (which stretches a bit when you tilt the bottle) is protein. The solution is to either force-chill the priming solution or to switch to corn sugar for priming. I chose the latter and the problem went away.

The funky aftertaste could be an infection or could be from stale ingredients.

\*\*\*\*\*

Tim writes:

>One thing I have noticed about the caps is that after I have used them,  
>the gray sealing has small bumps. I always assumed that this was an  
>indication of their activation. I would guess that if you look at the  
>inside of the cap and the plastic lining was smooth, then the cap is  
>still good.

I don't think that's right. I've noticed that, in brand new, just received from the manufacturer, PureSeal caps (aka SmartCaps) some have bumps, others don't. I seem to have misplaced the phone number of the engineering company that designed the material, but when I find it, I'll call and ask.

Al.

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Date: Thu, 24 Feb 94 15:00:21 MST  
From: Eriks Ziemelis <eazy@hp7001.stortek.com>  
Subject: Cooking vs Rocket Science

In HBD #1357, Jeff Benjamin <benji@hpfcbug.fc.hp.com> wrote:  
> Procedures could be  
> simplified (like my first all-grain batch!). In fact, how many times  
> have you seen people post "I've read Papazian, Miller, et al and am  
> still confused"?

Not having followed this thread too closely, but, surprisingly, the latest Miller book, Brewing The World's Greatest Beers, gets closer to the cookbook/newbie method wrt partial mashing.

A couple of weeks ago, I tried my first partial mash and was shocked in that Miller's method was basically "dump into pot, hold at 150-155 for X amount of time, sparge". Papazian, on the other hand, got heavy into pH, water, "hold at 138 for 30 minute, bring up to 150, hold for X". A complete reverse from what I'm used to seeing from these two authors.

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Date: Thu, 24 Feb 94 14:05:30 PST  
From: kurtzs@einstein.cnrs.humboldt.edu (Steven Kurtz)  
Subject: Brews in plastic bottles

Hey Derek,

Thanks for the hot tip about "The Brewers Digest."

Regarding your question about plastic bottles. On my first batch of homebrew last fall, I thought I'd try putting a portion of my brew in a 2-liter coke bottle. It came out fine. My friends and I conducted an extensive taste test (hic!) and detected no difference in the taste of the brew from the glass bottles and the brew from the plastic 2-liter. The 2-liters are food grade plastic and the only problem I see with using them is the social stigma attached to anything that isn't glass. I guess what I'm saying is that the people I've talked to just think they're tacky. Please don't call the fashion police on me, I'm new here on the brew scene.

Steven Kurtz  
kurtzs@einstein.cnrs.humboldt.edu

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End of HOMEBREW Digest #1358, 02/25/94  
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Date: Thu, 24 Feb 94 17:15:36 EST  
From: Jim Grady <grady@hpangrt.an.hp.com>  
Subject: 3 gal batches/Czech pils yeast

Two things:

In HBD #1356, Mike Hansen asks about 3 gal batches. I made 3 gal of Porter the other weekend because it was the first time I made porter and so I could stay inside while I did it. There were two problems:

- I have been spoiled by my cajun cooker and could not get nearly the "rolling boil" I am now used to,
- it was so good, I wish I had more than 3 gal of it.

On another note, I am building up a starter of the new Wyeast Czech Pils yeast (#2278) and have noticed that there is a LOT of diacetyl being produced and that it does not pack down very well at all (I guess this means it is a poor flocculator). I have been equivocating about what temp to grow the starter at and I was wondering if the high-low-high temps may have something to do with the high diacetyl levels. (high = 65°F, low=52°F). The smell of butter almost knocks me over when I take off the airlock to give the yeasties more food.

Has anybody else tried this yeast yet? What has your experience been w.r.t. diacetyl & flocculation?

- --

Jim Grady  
grady@hp-mpg.an.hp.com

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Date: Thu, 24 Feb 1994 15:50:33 +0800  
From: Tom.Pratt@Eng.Sun.COM (Tom Pratt)  
**Subject: brewing supplies mail order list**

I've been told a list of mail order outfits who sell brewing supplies has made its way around here before. Well, I missed it. Can someone perhaps forward me a copy, or send me the name and phone number of your favorite mail order supplier?

Thanks,  
Tom

tpratt@Eng.Sun.COM

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Date: Thu, 24 Feb 94 18:31:34 PST  
From: Michael.Burgeson@Eng.Sun.COM (Michael Burgeson)  
**Subject: RIMS**

I had some requests for further info on the RIMS system I'm using. It is rather lengthy, so if you want to know more about my implementation, email me, and I will be happy to send you a description.

And, Mike McCaw, I got the following email address for you (which bounces):  
@wdni.com,@Sun. Please send your (ungarbled) email address.

- --mik

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Date: Thu, 24 Feb 1994 19:07:30 -0800

From: sekearns@ucdavis.edu

**Subject: yeast from trub**

Thanks to all who provided advice about the recycling of yeast, I have been successfull.

If I have a quart jar full of clean yeast, how many batches should/could this be used for? (5 gallon batches) How does one know?

Thanks very much.

Matt Rademacher  
sekearns@ucdavis.edu

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Date: Thu, 24 Feb 1994 21:53:00 -0500  
From: doug.burden@canrem.com (Doug Burden)  
**Subject: Creemore Springs Recipie wanted**

Does anyone have a recipie for Creemore Springs?  
Doug Burden

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Date: Thu, 24 Feb 1994 23:31:24 -0500 (EST)  
From: "OWEN S. BAMFORD" <obamford@welchlink.welch.jhu.edu>  
**Subject: plastic buckets**

Derek Sheehan wrote to ask what was so awful about using plastic buckets for primary fermentation, and went on to say that he had excellent results from plastic. So do I. Some oxygen probably does diffuse through the sides, but not enough to matter, and in any case the wort is saturated with CO2 and can't take up much oxygen. Camden tablets and citric acid seem to do an adequate job of disinfecting. Boiling water works well too, and is quite safe on polypropylene. Stainless steel looks good and is probably easier to clean, but for home brewing in 4-gallon lots, plastic is fine. Just make sure it's food grade and doesn't have nasty toxic plasticizers that can leach out into your beer. On the same subject... those 2-liter soda bottles are easy to sterilize, lightweight, tough, and pressure-tight. They may not be stylish but they make bottling quick and easy. True, the pressure does go down when you open them, so the beer has to be finished fairly quickly, but this has never been much of a problem.

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Date: Fri, 25 Feb 1994 00:48:07 -0800  
From: mfetzer@UCSD.EDU (The Rider) (Michael Fetzter)  
Subject: re: Rhino stout

> My questions are:  
> 1. How do I extrapolate this for a five gallon batch?  
> 2. Does anyone out there in brewland have a phone number/contact  
> at Wyeast?  
> 3. What is the best way to gather yeast from the bottom of a  
> container? (Which is what I might have to do should phone call  
> fail.)  
> 4. What is meant by Cent.?  
>  
> Any help from the HBD Brewmeisters will be greatly appreciated and  
> final results will be posted. This stout is one of the finest I  
> have ever tasted. It ranks right up there with (please God don't  
> strike this fine Irish head dead) Guinness Stout!

Hi Jack...

Duncan Saffir, brewmaster at the McMenamins on Allen and Murray, has indeed told me that they do use the same strain of yeast for all their beers. This seems rather common, for example Sierra Nevada does it too. I don't know what strain of yeast McM uses, but it should be easy to find out.

1. To extrapolate this, I would just divide by 44. As long as boil times and concentrations are the same, you should get roughly the same results. Your biggest problem is going to be extraction rate... after the first batch, you can compare your OG to theirs, and then make another adjustment. Say you end up w/ 60 points, and they with 70... you need to increase your malt by 15% then. Not the hops, tho.

2. No idea off hand, tho I would think it's on every package of wyeast. Sometimes they seem to sell under the label 'Brewer's Choice', I think.

3. I assume you're talking about buying some of their beer bulk, letting it settle out, and using the yeast? Well, I've done this w/ Sierra Nevada before. Just swirl the sediment and pour into a standard gravity (40 points) starter medium. You might want to start with a small volume, and pitch into larger starters several times. I usually do pop my Wyeast, pour into 250ml starter, and after a day into 500ml starter. Then into the brew.

4. Centennial hops. Steinbart's should have them readily available.

Mike

- - -

Michael Fetzter		pgp 2.2 key available on request
Internet:	mfetzer@ucsd.edu	uucp: ...!ucsd!mfetzer
Bitnet:	FETZERM@SDSC	
HEPnet/SPAN:	SDSC::FETZERM	or 27.1::FETZERM



Date: Fri, 25 Feb 1994 00:48:25 -0800  
From: mfetzer@UCSD.EDU (The Rider) (Michael Fetzler)  
Subject: re: Rhino stout

Oh, btw... you missed a wonderful Brew Crew meeting the other day in Beaverton. Fred Eckhardt himself conducted the annual chocolate and beer tasting and Mozart listening. :) Most of the beers were excellent, unfortunately I'm prejudiced when it comes to chocolates. But they had some excellent ones as well.

Next meeting will be at Steinbarts again, nothing fancy, on 10 March. The one after at a new brewpub downtown on 14 April. Good night to get drunk, I suppose.

They have a hotline to call, 288-BREW, for info on meetings. Hope to see ya at one of these sometime, or maybe we can get together for a beer out here. The fellow that brews at the McMenamin on Allen and Murray is a pretty good friend of mine, I'm sure he'd be amenable to helping you out brewing a baby rhino.

Take care...

Mike

- - -

Michael Fetzler		pgp 2.2 key available on request
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Date: 25 Feb 94 01:40:49 MST (Fri)  
From: rcd@raven.eklektix.com (Dick Dunn)  
Subject: hydrometers, nerds, and antiquity (philosophy ramble)

While I agree with folks that we HBD folk sometimes have a tendency to "nerd out" on equipment, I don't think it's a useful response to say that everything should be done "seat of the pants". The difference between good beer and great beer is sometimes a matter of relatively minor factors. To someone not yet accustomed to it all, a few gadgets may make it easier to hit the target, with fewer bad batches in the beginning.

The appeal to antiquity--"people made beer for centuries without this stuff"--may not be as accurate as you think, either. For example, folks didn't have nicely calibrated glass hydrometers and jars, but they *did* have the equivalent of a hydrometer and they *did* check gravities. In the "Kenelme Digby" recipes, printed around 1670, the common technique seems to have been to float a fresh egg in the wort and note how high it floated. Here's a check for gravity of a metheglin must:

"...then put in as much of the best Honey you can get, as will bear an egg to the breadth of two-pence ; that is, till you can see no more of the egg above the water then a two-pence will cover..."

Other recipes use (probably more accurately) the vertical extent of the floating portion of the egg--as, for example, "the breadth of a groat." They used what they could get, and they made fairly accurate measurements (for the time) with it.

What I'm getting at is that the tools have changed but the concerns haven't. If you don't want to use a hydrometer, fine--it really *isn't* necessary if you know what you're doing. But remember that it *can* be a help, and people have been using hydrometer-equivalents for centuries. If you're starting out, get one. Set it aside when/if you no longer feel you need it, but don't let the tools control you by either their presence or their absence.

Moreover, it's true that people made beer for centuries (millenia, even) without any fancy aids, but it's also the case that brewing used to be a normal home activity. Everyone was exposed to it from youth on, so they had day-to-day experience with the process. They didn't suddenly wake up in their early 20's to the realization that they could make beer, and have to start from scratch. (You can think of what we're doing in HBD as overcoming cultural deprivation.:-) Moreover, they had a lot more bad beer back then than we want to deal with now!

Taking another angle on this: I've brewed now and then for about 15 years. I use some recipes and about an average number of gadgets. But when I bake bread, the only things I really measure are yeast if I use pre-measured packets, and oven temperature. Ingredient measures really are "this much in the hand" of salt and "a glop like this" of oil, "yo much" water, and so on. Now, several points about this, relevant to brewing:

\* I've been making bread for 35 years. Along the way, it's gotten to where I don't need to measure ingredients, use a thermometer on the liquid for the yeast, time the rising, etc. That doesn't mean these factors aren't checked; it just means I have enough experience to know

them without a measuring device. And yes, I screwed up enough along the way...as often as not even \*with\* recipes.

\* I don't try for close uniformity from one batch to the next. I say to myself something like "OK, tonight I want something with some oat sweetness, tender crust [adjust fat], rich [maybe an egg, mental correction on water],..." You can do this with brewing too, once you have enough batches under your belt [that's a sadly relevant phrase in physiological terms, isn't it?:-) to know how to stay within the bounds of what's "palatable", "balanced"... Of course, to any commercial brewer (even your favorite micro-pub), batch-to-batch variation is not only anathema, but ruinous to revenue.

\* I can't teach anyone to make bread effectively, because by now so much of the process is intuitive that I don't know what to describe. It would be a lot easier if I were less sure of myself. You may work intuitively, but you can't teach intuition.

- - - -

Dick Dunn    rcd@eklektix.com    -or-    raven!rcd    Boulder, Colorado USA  
...Mr Natural says, "Get the right tool for the job!"

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Date: Fri, 25 Feb 1994 05:57:08 -0500 (EST)

From: ELTEE@delphi.com

**Subject: B-Brite ?'s**

I am using B-Brite for the first time instead of bleach. Should I let it dry or rinse it? I have a batch of stout in my secondary that I cleaned with B-Brite. The outside has a few milky stains where I didn't wipe it off. I did thoroughly rinse the carboy, but I have something similiar INSIDE the carboy. It's even below the level of the beer. It's a ribbed carboy and it's right below both ribs and it'a definately on the inside. Is this from the B-brite?

hoppy brewing

Ken Bair ELTEE@delphi.com

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Date: Fri, 25 Feb 1994 21:07:27 +0000 (JST)  
From: Brian Schlueter <schluetb@emh.kadena.af.mil>  
Subject: "The Great Pumpkin Beer"

Forwarded message:  
>From schluetb Fri Feb 25 21:05 JST 1994

TRY THIS ONE OUT:

Category : Herb & Spice  
Method : Extract  
Starting Gravity : 1.050  
Ending Gravity : 1.011  
Alcohol content : 5.0%  
Recipe Makes : 5.0 gallons.  
Age Beer : 2 weeks.

"The Great Pumpkin" Beer

5.5 gal Water  
5 lbs Amber Malt (Dry Extract)  
14 grams Ale Yeast  
1 tsp Irish Moss  
16 oz Can Pumpkin (Libbys, w/o preservatives)  
3/4 cup Corn Sugar  
4 oz Washington Cascade Hops  
3 sticks Cinnamon  
1 tsp Nutmeg (ground)

In a stainless kettle (24qt or more) mix water & Malt, Heat to rolling boil.  
At boil start timer, (total time of 60 min.), add the following:

\*(SEE SUGGESTION BELOW BEFORE ADDING ANYTHING)

at 30 min. add Hops & Irish Moss  
at 40 min. add Cinnamon and Nutmeg  
at 50 min. add Pumpkin

At 60 min. remove from heat and begin wort chiller, Chill to 100 F and transfer to primary fermenter. Take sample for gravity reading. Pitch yeast or yeast starter as suggested. Ferment (always closed) in the primary for the first 24 hours then transfer to secondary. Check gravity 2 days later, looking for a F.G. of 1.010 - 1.012. When reaching F.G. transfer to mixing container and add Corn Sugar for priming, then bottle. Age 2-3 weeks before drinking.

\*Suggestion- Make a yeast starter batch:

Remove 1 cup of wort (malt & water only!) at 30 min.  
mark and cover with aluminum foil, then poke the  
thermometer through foil and put the container in  
a ice water bath to chill. Target temperature is  
95 F. When reaching 95 F remove from ice water bath  
and pitch the yeast, then cover with foil.

Comments: We use this recipe during Thanksgiving and Halloween party's, the alcohol comes out to about 5%. Make it for all your friends so they can enjoy "The Great Pumpkin".

This recipe was created by, Bob Knapp & Brian Schlueter of Okinawa, Japan. Kam Pia ! (Drink be happy)

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Date: Fri, 25 Feb 94 7:45:23 EST  
From: Jon Petty <jpetty@PICA.ARMY.MIL>

**Subject: Ice beer**

Someone asked about ice beer recently. On this side of the Atlantic, Ice Beer is mostly just another gimicky Madison Ave term to sell cheap beer; like "COLD FILTERED" (almost all beers are filtered and it ain't done hot) or "DRY" (different hops used). In the case of Bud Ice, they use corn syrup instead of rice, (cheaper) and the beer is dropped below 32 deg after fermentation ( although nothing is removed).

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Date: Fri, 25 Feb 1994 08:15:00 EST  
From: "Pamela J. Day 7560" <DAY@A1.TCH.HARVARD.EDU>  
Subject: Brewing; the Art of Cooking vs. Science

Hello all,

I guess I just can't resist jumping into the fray...

I've found that cooking and brewing are two very similar ARTS. There doesn't have to be any science involved in either to get great results. How many world-class chefs out there are chemists? I am a scientist and I leave my chemistry, microbiology and all other scientific references at work where they belong. I brew like I cook, (so far my camping buddies haven't complained, they buy, I cook) I use recipes as a guide, not gospel, if it doesn't sound good, I substitute. I use my hydrometer only to get an idea of how potent my brew may be, and I never worry. When you start getting uptight about your beer it will taste "stressed".

Laura, if you want to write a brewbook for the non-technical e-mail me back, I'd love to help.

Ok control freaks flame at will, but keep it to private e-mail, sniveling only clutters the digest.

Pam

Day@a1.tch.harvard.edu

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Date: 25 Feb 94 08:25:00 EST  
From: "CANNON\_TOM" <CANNON\_TOM@hq.navsea.navy.mil>  
**Subject: British Malt in German Beer**

Message Creation Date was at 25-FEB-1994 08:25:00

Our Brewheat Mash Tun crapped out on us while we were brewing our Maibock two weeks ago, and this presents a problem in that we are due to brew a Maerzen soon, and we have no easy way to step infuse our undermodified German Malt save fixing or reaquiring a mash tun (stove top mashing would be difficult because we stagger step 5 gallon batches and I don't have enough burners on the stove for everything).

My question is what about a cooler single step mash for the Maerzen with well modified British two row malt? Besides the obvious (British Malt is a little darker than German Pils malt, and BRITISH MALT in GERMAN BEER!!!!) whats the collective wisdom on substituting British Grain for German Grain in an Oktoberfest style beer (assuming we will use a good lager yeast and the correct fermentation temperatures)?

Tom Cannon  
DH Brewery  
Fairfax/Annandale VA

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Date: Fri, 25 Feb 1994 09:00:13 -0500

From: WKODAMA@aba.com

**Subject: Zima**

In #1358, Glenn wrote:

> you can tell from a hop tea. Add a little honey and vodka and  
> we might have something that could compete with Zima :-0

Make that "blow away" Zima. A Zima rep ran into me last week and suggested that I have a taste. UGH! PTOOEY! ACK!! PFFT!! If I'd wanted a fruit-flavored bottled water, I'd have gotten a Clearly Canadian or whatever they're called. And they stoop to putting the word malt on the bottle to try to lure in the unsuspecting. This is just another alcohol delivery system for the boogie till ya puke set. Anyone with even a modicum of appreciation for REAL malt beverages should be highly offended by this product.

Just my \$.02  
Wesman  
wkodama@aba.com

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Date: 25 Feb 1994 09:27:39 U

From: "Manning Martin MP" <manning#m#\_martin\_p@mcst.ae.ge.com>

**Subject: Bitterness, Keg Kettles**

I would like to clarify the statement made by Scott Wisler about a balanced IBU/OG curve; I didn't derive it, merely plotted data collected by Quinten Smith and published in Zymurgy (special hop issue?... I cant remember exactly). In any case I have found this to be a useful sanity check when designing recipes. Smith had to make some BIG assumptions to produce the data, but it seems to be representative. I have superimposed the ranges of IBU and OG for all of the AHA style guidelines on this plot, and find generally that the hoppier ones are above the line, and the maltier ones are below.

On IBU formulas and complaints that some are complicated, I disagree. They are all the same and simple:  $eIBU = (\text{weight}(g) \times \%alpha \times 1000 \times \text{Utilization}) / \text{Batch Size}(l)$ . The complex part is determining the Utilization :-). I had fun playing with Mark's hop alpha deterioration formulas. They illustrate how important it is to keep your hops at as low a temperature as possible, regardless of whether they're in barrier bags, poly bags or paper bags!

W A Kuhn asks about keg kettles. The March-April Brewing Techniques has an article describing my design and thoughts on kettle features in general. It should be on the street in a week or two.

MPM

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Date: Fri, 25 Feb 94 10:00:11 EST  
From: dweller@GVSU.EDU (RONALD DWELLE)  
Subject: SIPHONING

As an alternative to the hose & clamp--  
I found a store-bought siphon in the hardware department,  
advertised for siphoning kerosene. It has a tube you stick in the  
carboy, a cheapie plastic bellows-like pump, and an exit tube. It  
was like \$2.99 on sale. I'm sure it's not foodgrade plastic, but  
I sanitize it and the beer is only momentarily in contact with  
it. (Maybe the plastic is leaching out some chromosome killer,  
but I haven't noticed any twitching yet.) The inlet tube required  
some adapting to get an extension to reach the bottom of the  
carboy, but the outlet was standard diameter (maybe 3/8"?) and I  
put my normal plastic siphon hose on it. Works.

Anecdote: in the olden days (70s) I and everybody else used to  
just suck on the hose to get the siphon going, and in general  
sanitation was ignored. Lots of polluted batches as a result. The  
most hugest quantum improvement in homebrewing in the last 25  
years (imho) is sanitizing stuff. Now, I'm maybe paranoid but the  
less I can touch/breathe-on/expose everything, the happier my  
beer is.

Cheers, (Ron Dwelle, dweller@gvsu.edu)

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Date: Fri, 25 Feb 94 10:15:08 EST

From: Bob\_McIlvaine@keyfile.com

**Subject: Drilling Stainless**

Drilling stainless is just not the same as drilling normal steel. A sharp bit is a must. A High Speed Steel bit is adequate. For larger holes the relief angle can be modified if you plan to drill many holes.

It will also help to use a lubricant. I use a 60/40 mix of chain saw oil and kerosene. This is mainly used to remove excess heat, so apply continuously while drilling (stainless doesn't dissipate heat well, you get a localized heat build-up at the tip of the bit).

Regards,

Mac

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Date: Fri, 25 Feb 1994 08:34:11 -0700  
From: uchtllds@terra.oscs.montana.edu (Derek Sheehan)  
Subject: Brewer's Digest and Campus Libraries

Dear All,

Thanks for all the replies! I got a lot of mail from ".com" people who, politely, pointed out that they were not students and can't get access to university libraries. I did some checking of the Montana University system and they will allow ANY Montana citizen access to ANY Montana university library. The access privileges are just like an undergraduate. I ugre you'all to determine what your nearest university library policy is. You may be surprised. I have also found a collection of books on brewing and brewing science. Anyone interested in the chemical changes of hops during the brewing process?

I received a current American Chemical Society book catalog yesterday and the ACS has published a book, "Beer and Wine Production: Analysis, Characterization and Technological Advances" by Barry H. Gump (ISBN 0-8412-2724-1, \$24.95). This book may be on the side of "hard science" and confusing for the non-chemist, BUT there are chapters on homebrewing! I intend to purchase this book and post a review. If anyone is interested, the ACS number is 1-800-227-5558.

Derek.

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Derek Sheehan uchtllds@earth.oscs.montana.edu "Better Living Through  
Montana State University - Chemistry Chemistry"  
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Date: Fri, 25 Feb 94 11:52:23 EST  
From: "Glen A. Wagnecz, X6616" <wagnecz@PICA.ARMY.MIL>  
Subject: Re: Wheat Crud

Lowell Hart <lhart@CATI.CSUFresno.EDU> asks about: Subject: Wheat Crud

>YOW! I did my first mash with wheat malt last night, and wound up with the ugliest gray crud I've ever seen in a layer across the top of my mash/lauter cooler...  
So what's the deal with this layer of grunge?

Again, the age-old advice of relax-don't worry is applicable. My last wheat batch was near 70% wheat, and you should have seen the scum that I scooped of the top of the boil! It will clean off mostly with hot H2O, a little scrubbing. The stuff you skim from the boil (and the hot/cold break for that matter) should not be thrown down the drain, as it will do a number on your pipes that will take a healthy dose of draino to fix.

Don't be alarmed at cloudy wheat brews, especially if you don't filter. Age them a couple weeks (or more) and the taste will be there...

Glen

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Date: Fri, 25 Feb 1994 09:07:35 -0800 (PST)

From: gummitch@teleport.com (Jeff Frane)

Subject: Re: Pub Lists/etc.

J Andrew Patrick wrote:

> I'm getting really tired of being told "You can't post THIS!", "You can't  
> post THAT!". The following quote is from the OFFICIAL DESCRIPTION of this  
> discussion group, as published in Paul Gilster's excellent book,  
> The Internet Navigator:  
>

Well, I am certainly relieved to hear that there is an official  
description of the Homebrew Digest -- this has been weighing on me  
heavily. My only question is: "Who the hell is Paul Gilster and when  
did he last participate in the Digest?"

J Andrew, the Digest is essentially run by consensus, not by Paul  
Gilster, whoever he is, and there are some who feel that brewpub reviews  
are not appropriate here. I didn't tell you that you "couldn't post  
this!" (exclamation points or not) I appealed to the self-interest of  
homebrewers, who might, like me, be tired of brewpub reviews clogging  
the digest, which \*officially\* is a homebrew digest.

- --Jeff

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Date: Fri, 25 Feb 1994 11:37:17 -0600 (CST)  
From: BUCKHOLTZ@uwplatt.edu  
Subject: MAPLE SAP & JAMES PAGE ESTERS

I AM CONSIDERING BREWING A BATCH OF MAPLE SAP BEER. INSTEAD OF USING WATER, I PLAN ON USING 5 GALLONS OF FRESH MAPLE SAP WHEN SPRING FINALLY COMES AND THE MAPLE TREES ARE NO LONGER DORMANT. HAS ANYONE EVER TRIED THIS? IF SO COULD YOU PLEASE ENLIGHTEN ME AND ANY OTHER INTERESTED HOMEBREWERS ON YOUR EXPERIENCES.

INGREDIANTS WILL INCLUDE:

6.6 LB MUNTON & FISON EXTRA-LIGHT MALT EXTRACT  
1 LB CARA-PILS CRACKED GRAIN  
1 OZ CASCADE HOPS FOR BITTERING  
1 OZ CASCADE DRY HOPPED FOR AROMATICS  
5 GALLONS FRESH WISCONSIN MAPLE SAP

IF ANYONE HAS SUGGESETIONS PLEASE REPLY. I AM OPEN TO IDEAS CONCERNING INGREDIANTS, HOWEVER, I FEEL A BEER ON THE LIGHTER SIDE IS REQUIRED IN ORDER TO ENJOY THE WOODY OVERTONES OF TREE SAP.

\*\*\*\* I HAVE BREWED A FEW OF JAMES PAGE KITS. EASY TO USE. GREAT EASY TO FOLLOW DIRECTIONS FOR A NEW HOMEBREWER. I DISLIKED THE PALE ALE THEY HAVE IN KIT FORM. THE BEER HAD EXTREME FRUITY ESTERS. WAS THIS DUE TO THE YEAST SUPPLIED BY JAMES PAGE OR WAS IT TO WARM IN THE HOUSE WHILE FERMENTATION WAS UNDERWAY?

THANKS IN ADVANCE FOR ANY INPUT TO THE MAPLE SAP  
AND ESTERS INQUIRY.

DALE "BUCK"HOLTZ

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Date: Fri, 25 Feb 94 13:09:51 EST  
From: "Glen A. Wagnecz, X6616" <wagnecz@PICA.ARMY.MIL>  
Subject: NO-WELD boiler

I lost the article, but there was some discussion on keg fittings and welding. I put together a 1/2 BBL set up without any welding. Here's the summary (assumes you have de-pressurized the keg and removed the ball-valve assembly, DON'T PROCEED UNLESS YOU ARE SURE!):

1. Mark the pattern/acquire a top. When your SO is out of the house, go through the pots and lids and find an extra one that is about 10" in diameter. Trace the pattern of the lower lip (which has a diameter slightly less than the exterior) on the keg top, centering it.
2. Cut the top. I started by drilling a 1/2" pilot hole in the top, about 2 inches from the side. I liked the idea of leaving the handles intact, for purposes of moving (discussed later). Next, get a jig saw or a sawzall and a pack of blades (you'll need them, SS is tough!). The problem you will have is that if you use the jigsaw, curvature (sp?) of the top tilts the saw; the sawzall is less bothered (be patient and it'll work!).
3. Clean up the cut lip with either a fine file or some medium sandpaper, being careful not to get splinters.
4. Drill the drain hole. You'll need about a 5/8 hole. Locate the hole near the bottom but on the sidewall (about a 1/4" from the bottom weld). Also, stay away from the 1/2" holes in the bottom piece, because heat and flames will come out of them when you heat the keg, which you don't want hitting your valve! What I used for my set up was the following: 1/2 SS ball valve (Teel brand, from grainger), a compression nut with an internal 1/2" pipe thread, and one of those copper fittings that has a 1/2" pipe thread on one side (outside) and the other side with a socket to solder in a 1/2 pipe. What I did was to cut the compression nut such that I had a 1/2" copper nut left without the part after the thread that slopes down to the pipe diameter. Thread this onto the male thread of the 1/2 MPT to 1/2 pipe adapter, leaving about 1/4" of thread after the end of the nut. What you have just created is essentially a heat-proof bulkhead fitting...
5. Push the threaded end of this assembly through the hole in the keg from the inside out, so that the threaded end pops out of the wall of the keg. Screw the 1/2 ball valve onto the protruding thread, with some teflon pipe tape in between the keg wall and the valve. I also had some teflon on the inside of the assembly, between the interior of the keg and the nut.

Looks like this:

|  
[NUT]|

=====////////////////////

>>> enters female thread  
of ball valve.

=====////////////////////

[NUT] |

| (keg wall)

(Love ASCII, NOT!)

6. On the other side of the ball valve (presumably also a female thread), I added a 1/2 MPT to a flare (compression) adapter, the right angle kind (you want to drain straight down, right?). The reason I used the compression fittings is because I sometimes like to use a hopback, which also has a 1/2" line w/a flare and nut inlet/outlet, which in turn connects to my COUNTERMERSE (TM) chiller. The COUNTERMERSE consists of 30 feet of soft R-type copper (1/2") pipe. In the winter, when snow is available, it sits in a bucket of snow and the hot wort passes through the inside of the coil (takes about 8 buckets of NJ's heavenly white to cool a 12 gallon batch). In the summer, I clean it up and use it as an immersion cooler, using well water as a coolant. Again, the compression fittings mate with an adapter from my sink. You can do about two loads of laundry with the waste coolant water.

7. The handles. I left them on so that I can pick up the keg for a gravity drain. In the beams of my cellar, I put a piece of rebar through the floor beams and got a \$20 come-along from Home depot. You can lift a full 1/2 BBL with it and still have one hand left to hold a cold one...

8. Other notes. Reflux (boil just water) about 5 gallons to clean the keg and to test for leaks. (Leave the top on). You may have to tighten the drain a little more. You're done!

Glen

P.S. Another handy gadget is a dip stick with markings for the volume etched in it (thanks to the HBD'er who suggested it awhile back, Micah???) .

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Date: Fri, 25 Feb 94 13:16:23 EST  
From: sdlb::73410@sdlcc (Carl Howes)  
**Subject: sanitizing crockery**

I recently tried a Bock called "Bock im Stien". I liked the beer, and I am intrigued by the possibilities of reusing the stoneware bottle it came in, especially if I can get many cheap. Is there anyone out there who has tried this or has enough knowledge about stoneware who can tell me if these can be reasonably sanitized? i.e. will my standard bleach solution do the trick, or should I use heat, or just toss the idea? TIA.

Carl  
73410@sdlcc.msd.ray.com

P.S. These have a ceramic swingtop.

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Date: Fri, 25 Feb 1994 10:23:54 -0800 (PST)

From: gummitch@teleport.com (Jeff Frane)

**Subject: Brewpub list**

If, indeed, the brewpub list is sadly out-of-date, perhaps someone (?) could expend the effort to fix it. It seems to me it would also be a good thing if a person could access a related source and search by city or state, get a list of brewpubs (with addresses, etc.) and perhaps a selection of reviews. People who had visited the Frothing Dog in Killabong, New South Wales, f'rinstance could post their impressions ("no worries, mate, the beer's foul") and the interested inquirer would see if it might be worth the trip.

I believe CompuServe maintains a good pub list (Robin!???); perhaps they'd share.

- --Jeff

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Date: Fri, 25 Feb 94 12:18 CST

From: korz@iepubj.att.com

**Subject: Blowoff hoses**

Tom writes:

>I would suggest at least a 1/4" hose at least 5' long...

I would recomend a blowoff hose at least 1/2" INSIDE DIAMETER for normal beers and 1" INSIDE DIAMETER for fruit beers. 1/4" is destined to clog and make an incredible mess (I know first hand). Even my 1/2" ID hose was not wide enough to keep from clogging on a raspberry/cherry beer and you should see what a couple of pounds of flying fruit will do to a wall...

The added advantage of the 1" ID (1.25" OD) hose is that you don't need a stopper. All you need is to stick it into the neck of the carboy and put the other end in a jug or bucket with a bit of boiled water in it (no, I don't recommend bleach solution -- what if some gets sucked up and into the carboy?). This works on 3-, 5- and 6-gallon glass carboys. My understanding is that the 6.5- and 7-gallon necks are a bit different in ID -- it still might work, though.

Al.

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Date: Fri, 25 Feb 94 12:32 CST

From: korz@iepubj.att.com

**Subject: Techno-weenie books**

I'm curious as to which books Laura feels are overly advanced for beginners. I started with Charlie Papazian's "Complete Joy of Homebrewing" and felt that although it was indeed intimidating to jump into the brewing game, I did not feel that the writing was very technical, especially in the Beginner chapters. "Technical" terms, such as "hydrometer" are defined in simple English... see page 25 under "What's a Hydrometer?" (I've got the New CJoHB, too, and have read it also, but am too lazy to go find the page where hydrometers are explained.)

The other books out there (Miller's two books, Noonan's, George Fix's, J.S. Hough's) perhaps may require more basic knowledge (although I think that Miller's second book was written on a bit more basic level), but after reading Papazian, I don't think they should be any trouble at all.

So, I feel that the "cookbook" version of the homebrewing text is already available.

Al.

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Date: Fri, 25 Feb 1994 13:38:49 -0500  
From: "Ronald E. Gill" <brew@Glue.umd.edu>  
Subject: Reinheitsgebot

I have travelled extensively throughout the world, and of course all over Germany (when it was West Germany), and I have come to the conclusion that a good beer is where ever you find it (hopefully in front of your lips and over the tongue!). In response to Dave Smucker where he said basically that you will not find a bad beer in Germany, I have had the unfortunate experience of finding a few bad beers in Germany! Beer is not only the way you brew it, but also the way you treat it once it is fermented.

The Reinheitsgebot was enacted by Duke Albert IV of Bavaria that stated b that beer would only be made with malted barley, hops, and water. There was no mention of yeast in the Reinheitsgebot since yeast was not known to exist (the year was 1516 so you have to give them a break). The purpose behind the law was to protect the ordinary citizen from buying something called beer that was made from other fermented products like beets or corn. Barley was an expensive farm crop back then so that cheap breweries were using anything to make something fermented. The Duke protected beer in Bavaria, and for the rest of the civilized world from being a bodyless mass of liquid that has alcohol in it. A good beer made anywhere in the world where the breweries do not follow the reinheitsgebot still use a large portion of their mash as malted barley.

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Date: Fri, 25 Feb 1994 13:46:39 -0500  
From: "Ronald E. Gill" <brew@Glue.umd.edu>  
Subject: New Club at U. of Md.

There is a new club for home wine, mead, and beer makers at the University of Maryland at College Park. It is named the Brewers and Vintners Guild. The Guild is dedicated to bring to the campus community the historical and cultural significance of fermented beverages and the helping of fellow members become masters of the Zymurgists art. Meetings are held every two weeks in Tydings Hall, room 0111 on Tuesdays from 6:30 til 8:30 PM. Any questions, email me at brew@glue.umd.edu. I am a chemical engineering major with six years experience in homebrewing. We plan on having tastings, competitions, and field trips to local breweries and wineries. The Guild is open to all Students, Faculty, and Staff of the U. of Md.

Thanks and Good Brewing,

Ron Gill, Master Zymurgist

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Date: Fri, 25 Feb 94 12:29:37 -0700  
From: Loren Carter <lcarter@claven.idbsu.edu>  
**Subject: Contest Announcement**

Contest Announcement  
Eighth Annual  
Gemstate Homebrew Competition

Entry Deadline: March 18, 1994

For more information send me your e-mail or snail mail address and I will send descriptions, forms etc.

Loren Carter  
Lcarter@Claven.idbsu.idbsu.edu  
Chemistry Department  
Boise State University  
Boise, Idaho

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Date: Fri, 25 Feb 1994 14:08:38 -0600 (CST)  
From: BadAssAstronomer <STOREY@fender.msfc.nasa.gov>  
Subject: brewpubs and beer

Hi all

Just to remind everyone what it says at the top of their digest every morning:

FORUM ON BEER, HOMEBREWING, AND RELATED ISSUES  
Rob Gardner, Digest Janitor

What can/cannot be discussed on the digest seems pretty clear to me.

So, on to more important things. I just heard about a mid-south beer festival in Ft. Smith Arkansas. I think it is the first, so probably no one has any opinions on it. Since this seems to be the closest I'll get to a beer festival (living in Huntsville AL), I've been thinking about going. Unfortunately, I've forgotten the name of the place, but I believe it to be the only brewpub in Ft. Smith. So, if anyone is interested, or has more information than I do, please email me -- storey@msfc.nasa.gov

cheers  
scott  
aka  
baa

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Date: Fri, 25 Feb 1994 12:25:13 PST  
From: Thomas\_Tills.Henr801h@xerox.com  
Subject: Ice Beer

>So for you, the few, the knowledgeable, please disperse with some bandwidth  
on  
>the topic.

Real Ice brew is beer lagered at a temperature just above freezing. Probably for a long time. I have tasted and fully enjoyed Niagra Falls Brewing Company's Eisbock. I believe Labbatts brews their beer as they normally do, but then chill it to just below freezing. This causes some of the water to freeze into tiny ice particles, which is filtered out, leaving a more robust(sic) beer. All the other beers with the name Ice in them are basically chilled down to around freezing, and then filtered, no ice is removed(sounds like cold filtering, nothing new), this is just an advertising executives idea of 'ice brewed' beer. It has nothing to do with the brewing process, just a band wagon to jump on. Nobody wants to be left behind again, as they were when Miller invented the `Lite' beer.

God, I hate these commercial breweries, that's why I homebrew.

TNT

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Date: Fri, 25 Feb 94 14:15:19 EST

From: btalk@aol.com

**Subject: wyeast 2308**

Here's a summary of replies received re Wyeast 2308 Munich lager yeast off odors:

'A slight odor?'

'the sulfury smell is an EXPECTED transient odor that will pass with continued fermentation, and should totally dissappear with lagering.'

'A sulfury aroma is not unusual during primary fermentation, especially in lagers. It generally goes away.'

'After racking to secondary, I noticed a definite and pronounced sulfur/yeasty note in the beer. The yeast cake at the bottom of the primary was especially picquant.

On another related subject, experiencing a real lack of attenuation in this strain. After three weeks in the primary, all batches seemed to get stuck at around 2/3's of final gravity. fermentation going again after racking to a secondary (keg) and rousing the yeast.'

Thanks for your input. My Pale Bock is coming along nicely. I haven't noticed attenuation trouble before, though the sg seems stalled at 1.040 (og around 1.075 using 9lbs Laaglander xtra light dme and 3.5 lb specialty malt, I didn't actually measure it)

I'll try rousing the yeast to see what happens.

Bob Talkiewicz, Binghamton, NY

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Date: Fri, 25 Feb 94 13:03:24 PST  
From: tima@wv.MENTORG.COM (Tim Anderson)  
**Subject: Reinheitsgebot**

In HBD #1358 Dave Smucker sez:

>In HBD #1355 Dan Z. Johnson comments about " Reinheitsgebot "  
>and how there are good beers in countries without it. True,  
>but have you ever had a BAD beer in Germany? Have you ever had  
>a BAD BAD beer in the good old USA? Yep!! Enough said.

I'm glad that Germany has that R thing, and I'm glad that I live in a country without it. I assume Celis White would be illegal, as would Sam Adams Cranberry "Lambic". And if your local craft brewery decided to try making a Chimay or Rochefort clone, it wouldn't be allowed. America makes plenty of BAD beer, but like Velveeta Slices, I don't much care. I simply choose to not buy it.

Yes, I think this is an appropriate topic for HBD.

tim

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Date: 25 Feb 94 21:04:19 GMT  
From: GANDE@slims.attmail.com  
Subject: Old coffee-machine Auto-spargers.

Back in HBD1333, Ed Hitchcock talked about his SPARGATRON 6000, perhaps a little tongue-in-cheek. He proposed using an old coffee maker to produce a constant supply of sparge water, and says his implementation cranks out a steady 3 GPH of 150F water.

Well this got my curiosity piqued, so I scrounged up an old machine and pulled out the business end. It seems that it's composed of an in and out water pipe, passing through a heater element which is governed by a thermostat of some sort. With a little tweaking and insulating the thermostat from the heater I'm able to produce a consistant flow of 165F water, perfect for sparging. The thing is gravity fed, so flow is controlled by the height of the water on the ingres side. Flow also affects temperature and with some fiddling with a hose crimper on the output side, plus an equal flow out of the lautertun the whole mess stays balanced between temperature and flow rate. It takes about 2 minutes to set up. Kewl.

Now I have time to wade through todays HBD and finish a pint.

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+-----+-----+
| Internet: gande@slims.attmail.com| "640K ought to |
| Glenn Anderson                  | be enough for |
| Manager, Telecom. Facilities    | anybody."    |
| Sun Life of Canada              |-Bill Gates, 1981|
+-----+-----+
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Date: Fri, 25 Feb 1994 15:12:27 -0700 (MST)  
From: "Dale Leidheiser" <dleidhei@ceres.AGSCI.ColoState.EDU>  
Subject: Recipes, etc.

Please send information/ files/ etc. !

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End of HOMEBREW Digest #1359, 02/26/94  
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Date: Fri, 25 Feb 94 17:11:10 EST

From: maitlandf@aol.com

**Subject: Alcohol Spray/Steeping Special Malts**

Ok, two questions-

first- someone was talking about alcohol spray for sterilizing. Why do you dilute the alcohol in the first place? And as well, do you have to use sterile water?

Second-I have been reading about brewing with specialty malts. Papazian says to mix with cold water and bring to a boil, but other people say to steep for various amounts of time at about 150 degrees. What's the difference here? If you were mashing, you would boil the malt. Why the difference with malt extract brewing?

Thanks, Mait  
MaitlandF@aol.com

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Date: Fri, 25 Feb 94 17:22:11 MST

From: birkelan@adtaz.sps.mot.com (Joel Birkeland)

**Subject: results of question on Brettanomyces**

I would like to thank everyone who responded to my questions about the Brettanomyces Bruxellensis culture available from Wyeast. Several people took a lot of time to give lengthy and very informative responses; too lengthy to include here, actually. I would like to try and summarize, hoping that I do not introduce too much distortion:

- 1) To make a p-Lambic, many suggested using a Wyeast ale culture, a Wyeast Brett. culture, and a GW Kent Pedio. culture. The details are summarized in the Lambic Digest FAQ.
- 2) Use Brett. in the secondary for an old ale or porter.
- 3) The taste has been described as sweaty horse blanket.
- 4) Fermentation times are long, of the order of 1 year.

Finally, I didn't mean to sound petulant when I said that I had asked earlier and got no responses.

Thanks for all of the help,

Joel Birkeland

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Date: Fri, 25 Feb 1994 12:19:00 GMT  
From: BILL.FUHRMANN@tstation.mn.org (BILL FUHRMANN)  
**Subject: question on mailing**

TO: homebrew-request@hpfcmi.fc.hp.com

Is it possible to get the digest sent out un-digested? That is,  
is it possible to get the individual messages mailed out.

The sysop of the BBS I use has set up a conference that captures the  
HBD for all of us who are interested. However, since the mail system  
here only handles messages up to 100 lines in length, it breaks up  
the digest at random points into shorter messages. The system here  
handles individual messages very well for reading and it would be nicer  
to have the HBD that way.

\* QMPro 1.0 41-6621 \* Assaulting expired equines

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Date: Sat, 26 Feb 1994 18:05:36 +0000 (JST)  
From: Brian Schlueter <schluetb@emh.kadena.af.mil>  
Subject: WORLD-WIDE BREW CLUB LIST

WORLD-WIDE BREW CLUB LIST

Just a reminder the time is ticking away!

Have you entered your brew club?  
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We need the following info to make the list complete!

- 1) Brew Club Name or Sponsor
- 2) Snail Mail Address
- 3) # of Members
- 4) Do you want a copy ?
- (NEW) 5) Information on club meetings..When?, Where?, What?
- (NEW) 6) Your sources

Send to: schluetb@emh.kadena.af.mil

If you do not belong to a club, personals will be accepted, We got to know who's out there to get you intouch with a your local club!

TO PROMOTE THE SACRED ART OF ZYMURGY.....We All Must BREW-ON!

Thank you for your prompt response!

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Date: Sat Feb 26 06:13:08 1994  
From: ht6141@eecs1.eecs.usma.edu (MAJ TJ CREAMER)  
Subject: Problems with. . .

>. . .(now how to say this delicately?). . .not being able to burp!

Let me explain, a freshly brewed malt extract (Midlands Brown Ale from James Paige Brewing Co.) produces this effect in the two tasters thus far:

There tends to be this increasing pressure feeling either between the shoulder blades or right about where people get the feeling they want to burp, but can't!!!

Anybody ever have a batch that results in this prob? Is this an infection of sorts (even though my bottles/brew appear to be crystal clear)?

This is such an annoyance, that I am about to trash the whole brew, and start over.

TJ

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Date: Sat, 26 Feb 94 9:56:45 MST  
From: npyle@n33.stortek.com  
Subject: Reinheitsgebot/High Altitude Brewing

Dave Smucker writes:

>In HBD #1355 Dan Z. Johnson comments about " Reinheitsgebot "  
>and how there are good beers in countries without it. True,  
>but have you ever had a BAD beer in Germany? Have you ever had  
>a BAD BAD beer in the good old USA? Yep!! Enough said.

This is meaningless to the homebrewer. Abiding with Reinheitsgebot, you can make an absolutely undrinkable beer. You can also make a classic. Ignoring it, you can make an absolutely worthless beer. You can also make a classic. Is this disputable? I don't think so. My conclusion: Reinheitsgebot is not the determining factor in making fine beer, therefore it is not meaningful to me. It is worthy of a footnote, for curiosity sake. People love to bash Charlie Papazian in this forum, but he has taught me that making good beer requires very few rules. No, this is not "enough said", but it is for now.

\*\*

Don Put mentions that high altitudes affect hop utilization. I presume this is correct due to the lower boiling point of water, but he does not say. I brew at around 5000 feet, so I'd be interested more information in this area.

Norm

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Date: Sat, 26 Feb 1994 12:59:02 -0500  
From: lconrad@world.std.com (Laura E Conrad)  
Subject: hydrometers, nerds, and antiquity (philosophy ramble)

I think it is exactly such intuitive processes as you describe that cookbooks are intended to "teach" beginners.

My grandmother (who grew up on a farm in Poland) never used a cookbook in her life, and we have essentially lost some of her recipes, because she wasn't able to describe them in cookbook terms, and she also wasn't good at teaching in person. (If you weren't doing something right, she would come and do it for you.) (It didn't help that she lived in a different state all the time I was growing up.)

But the people who write cookbooks have done some thinking about how you describe these things to beginners who are in a different state from their mothers and grandmothers, or are doing something their families didn't do. Some of this thinking is better than others. The soft ball stage for when to stop cooking fudge is nothing like as good as a thermometer. But the people who wrote that fudge recipe were thinking that having to buy a thermometer might really be a barrier to someone who wanted to see what making fudge was like. If we want to expand the brewing community, we need to at least try to figure out what the barriers to TRYING it are, and how we can make it easier, even if it involves some compromises with the way a really committed brewer would brew.

Laura

lconrad@world.std.com  
lconrad@epoch.com

...

Moreover, it's true that people made beer for centuries (millenia, even) without any fancy aids, but it's also the case that brewing used to be a normal home activity. Everyone was exposed to it from youth on, so they had day-to-day experience with the process. They didn't suddenly wake up in their early 20's to the realization that they could make beer, and have to start from scratch. (You can think of what we're doing in HBD as overcoming cultural deprivation.:-) Moreover, they had a lot more bad beer back then than we want to deal with now!

Taking another angle on this: I've brewed now and then for about 15 years. I use some recipes and about an average number of gadgets. But when I bake bread, the only things I really measure are yeast if I use pre-measured packets, and oven temperature. Ingredient measures really are "this much in the hand" of salt and "a glop like this" of oil, "yo much" water, and so on. Now, several points about this, relevant to brewing:

- \* I've been making bread for 35 years. Along the way, it's gotten to where I don't need to measure ingredients, use a thermometer on the liquid for the yeast, time the rising, etc. That doesn't mean these factors aren't checked; it just means I have enough experience to know them without a measuring device. And yes, I screwed up enough along

the way...as often as not even \*with\* recipes.

...

\* I can't teach anyone to make bread effectively, because by now so much of the process is intuitive that I don't know what to describe. It would be a lot easier if I were less sure of myself. You may work intuitively, but you can't teach intuition.

- ---

Dick Dunn    rcd@eklektix.com    -or-    raven!rcd    Boulder, Colorado USA  
...Mr Natural says, "Get the right tool for the job!"

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Date: Sat, 26 Feb 94 13:18:23 EST  
From: AYLSWRTH@MANVM2.VNET.IBM.COM  
Subject: Iodine; 10 gallon batches

I was in a local homebrew supply shop yesterday and they had a sanitizer (can't remember the brandname - Iodosphor or something?) whose active ingredient is based on iodine. The owner claims that he uses it himself and that it does not require rinsing. I have been using bleach and rinsing well with hot water afterwards and never had problems. But, the idea of using something that does not require rinsing is appealing. So, my question is, does anyone out there use this stuff? What do you think of it? Do you rinse? My main concern would be that it might add off-flavors to the beer, is this a real concern?

Also, I have been looking to move up to 10 gallon batches. Since I like to boil all my wort, I would like suggestions from people on what they are using to boil 10 gallons. I am currently living in an apartment with an electric stove, that actually does quite well for 5 gallons - better than electric stoves I have used. Next month I will be moving into a house with a gas stove (my main requirement when looking to buy a house!). Will the gas stove be able to bring 11.5 gallons of wort to a boil reasonably quickly, and keep a good rolling boil going for an hour? Or should I invest in one of these King Cooker things? Also, how much should I expect to pay for a 12-15 gallon stainless steel pot? Any other suggestions or recommendations from 10 gallon batch brewers?

Thanks,

Thomas Aylesworth  
Dept. PX8/Space Processor Software Engineering  
Federal Systems Company, Manassas, VA

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Internet: aylswrth@manvm2.vnet.ibm.com | PROFS: AYLSWRTH at MANVM2  
Phone: (703) 367-6171 | T/L: 725-6171

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Date: Sat, 26 Feb 94 14:27:24 EST  
From: cjh@diaspar.HQ.ileaf.com (Chip Hitchcock)  
Subject: re nerds/antiquity

Good points, but are you aware of the old German regulation that actually did use the seat of the pants? A little of the beer was to be poured out and sat in by the inspector (wearing leather pants, according to both sources I've read); the quality was measured by whether the pants stuck to the surface for a moment when the inspector stood up. I'm not making this up(\*), and the two sources I got it from would be impeccable if it weren't that they disagreed about the calibration: one says that pants sticking meant the beer hadn't fermented out, and the other said pants not sticking meant the beer was too watery.

Can anyone authoritatively support/debunk this story? Reply to cjh@ileaf.com and I'll summarize (if I get anything).

\* visualize Anna Russell, in the middle of trying to explain Wagner's DER RING DES NIBELUNGEN, saying "I'm not making this up, you know!" while the audience has hysterics....

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Date: Sat, 26 Feb 1994 11:53:55 -0500  
From: jeclark@bullwinkle.ucdavis.edu (James Clark)  
Subject: rheinheitsgebot (sp?)

and to think that i took five years of german and am not sure of the spelling!  
anyways, i only caught the tail end of this thread, so if my \$0.02 is  
irrelivant to what was actually being discussed...oh well:

a friend of mine introduced me to anderson valley's oatmeal stout. it was  
the most heavenly beer i had ever tasted (at the time). i was so excited  
that i told a german friend of mine about it. much to my surprise he went  
absolutely ape s%#t. he told me that oatmeal had no place in beer and that  
real beer only had malt, hops, water, blah, blah.

i guess what i'm trying to say is that the rheinheitsgebot is not  
neccessarily a bad thing, but a lot of people take it way too seriously,  
and i have a hard time accepting this kind of extremist mentality.  
here's an example (although not from germany): has anyone out there tasted  
"winterhook ale" (brewed by seattle brewing co. i think?). this beer had  
only hops, water, barley and yeast, but it had no flavor, no body and was  
thoroughly uninteresting and even a little unpleasant to drink (imho).  
i think good beer involves a lot more that just following a strict set of  
guidelines.

happy brewing (and drinking)

- --james

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Date: Sat, 26 Feb 1994 14:58:46 -0600 (CST)  
From: Cree-ee-py Boy <BIRMINGH@FNALV.FNAL.GOV>  
**Subject: Bock im Stein bottles**

Carl Howes asks about Bock im Stein bottles:

> Is there anyone  
> out there who has tried this or has enough knowledge about stoneware  
> who can tell me if these can be reasonably sanitized? i.e. will my  
> standard bleach solution do the trick, or should I use heat, or just  
> toss the idea? TIA.

I busted one of these bottles open with a hammer once, and they are glazed on the inside. They ought to do just fine with the standard bleach solution, but you have to be meticulous about keeping them clean, because you can never know whether or not they are dirty otherwise.

Phillip Birmingham

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Date: Sat, 26 Feb 94 18:20 CST  
From: arf@mcs.com (Jack Schmidling)  
Subject: MICROMASHER

Not sure just what to call it but a scaled UP version of the EASYMASHER is now available for the bold and adventuresome microbrewery or brew pub operator. I know of no reason why it will not work as well as the homebrew version but I have no way of proving it here. I am looking for a micro operator willing to give it a try. Like the homebrew version, it is all brass, stainless and copper and requires only a drill and a wrench to install it.

It seems to me that it would appeal most to the extract brewer who wants to get into all grain but doesn't have \$5000 to spend on a mash/lauter tun. The same kettle used to boil the wort can be used to mash and lauter.

For more info email or phone,

Jack Schmidling (312) 685 1878

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Date: 27 Feb 1994 09:57:17

From: George Kavanagh O/o <George.Kavanagh@omail.wang.com>

**Subject: Isinglass**

Can anyone relate the merits, problems, and methods of use of isinglass finings? I have read TNCJOHB entry, but am curious for more info. I have a boottle of a liquid preparation of "Isinglass Finings" packaged by Wines, Inc. of Akron, OH. Label sez to use 1 tsp per gallon of beer. When? Just before bottling, or should I let it rest awhile between adding the finings & bottling?

Thanks!

-gk

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Date: Sun, 27 Feb 1994 11:19:52 -0400

From: Ed Hitchcock <ECH@ac.dal.ca>

Subject: Re: old coffee machine auto-spargers

My fellow countryman Glenn Anderson has taken up the challenge of building a SPARGATRON 6000 (The name is tongue in cheek, yes). However, there is one aspect of coffee-maker physics that I had better re-explain.

The way a coffee maker works is that water expands in the element, and is forced out (to your coffee grounds) because there is a check valve preventing backflow to the reservoir. Thus for homebrewing purposes, the reservoir and the element NEED NOT BE ABOVE THE MASH TUN. They all sit side by side on the counter. I'm glad Glenn got his to work as a flow-through heater, and that is how he probably got higher temps. But for me, the real fun is that I don't have to have three different levels for reservoir-lauter tun-boiler, since the reservoir and lauter tun sit on the same counter.

Also, the SPARGATRON 6000 behaves like a coffee maker in that it burbles and spits in little bursts, which drives my dog nuts.

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| |      | | |  
| | ____|_ | |  
|_____|=====|_____| |_____|  
reservoir      sparger      lautertun
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Ed Hitchcock ech@ac.dal.ca | Oxymoron: Draft beer in bottles. |  
Anatomy & Neurobiology | Pleonasm: Draft beer on tap. |  
Dalhousie University, Halifax |\_\_\_\_\_|

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Date: Sun, 27 Feb 1994 12:02:07 -0500 (EST)  
From: PFLUGER@delphi.com  
Subject: **Bride's Ale**

A few months ago, I read somewhere about an interesting colonial tradition. It seems it was customary to brew a special ale for wedding celebrations. The article claimed this "bride's ale" was eventually shortened to "bridal," and was the origin of the modern word.

My former brewing partner is getting married soon, and I want to brew a special bride's ale for the occasion. Unfortunately, the article I read did not say what, if anything, was unique about a bride's ale.

Does anyone know of this tradition, and specifically how to make a bride's ale? Recipes would be greatly appreciated.

Also, if anyone doesn't know of the tradition, but has a recipe they think would lend itself to a wedding celebration, send it along.

\*\*\*\*\*  
\*\* Greg Pfluger \*\* PFLUGER@DELPHI.COM \*\*  
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Date: Sun, 27 Feb 1994 11:14:30 -0600  
From: Sean.Rooney@uic.edu (Sean Rooney)  
**Subject: root beer**

Does anyone have a recipe for making root beer from scratch, i.e. using roots and herbs rather than root beer extract?

TIA

Sean Rooney  
University of Illinois at Chicago  
Department of Genetics  
U33388@uicvm.uic.edu

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Date: Sun, 27 Feb 94 17:59:00 +0000  
From: SCHREMPP\_MIKE/HP4200\_42@ptp.hp.com  
Subject: drilling

Here's two tips for drilling metal (stainless or not).

1. Drill a pilot hole. I always drill a small hole (about 1/16") before going for anything bigger. This way the larger bit gets a better bite. Take a look at the business end of your larger bits, they usually have a "flat" spot where the two cutting edges meet. Without the pilot hole, this part has to cut metal, and it doesn't do this very well. For holes bigger than 1/4" I usually make two pilot holes, first 1/16, then 1/4. Try it, you'll like it.
2. When I took a machine shop class way back when, I learned a rule for cutting metal... ...FEED, NOT SPEED. What this means, is that to cut metal faster, increase the rate at which the cutting surface is pushed into the metal. This means pushing harder on a drill, or pushing a saw harder along the cut path. The NOT SPEED half means don't go to higher RPM on a drill or faster up and down on the saw. This only generates more heat, which will take the temper out of the cutting edge and leave you with a dull balde or bit.
3. (I lied about just two tips). The bigger the bit, the slower the RMP on the drill. There is an optimum speed for cutting. This is the speed the cutting edge of the drill bit goes around the hole, and is the RPM times the radius from the center of the bit to where the cuttung edge is working. Find the best speed by watching the shavings coming off the drill bit. They should be long and curly, not little pieces. In general, USE LOWER RPM (See tip #2). For a 1/2" bit, you should be to down around 60 RPM. That's one revolution per second. With this low speed, its important to have that pilot hole (see tip #1) because the center of the bit is now going way to slow to cut much of anything.

Mike Schrempp

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Date: Sun, 27 Feb 94 12:18 CST

From: korz@iepubj.att.com

**Subject: Plastic Buckets/B-Brite/Ice Beer/James Page Kit Esters**

OWEN writes:

>Derek Sheehan wrote to ask what was so awful about using plastic buckets  
>for primary fermentation, and went on to say that he had excellent  
>results from plastic. So do I. Some oxygen probably does diffuse through  
>the sides, but not enough to matter, and in any case the wort is  
>saturated with CO2 and can't take up much oxygen.

Some oxygen does diffuse through the sides of a plastic fermenter, but it's not correct to say that "the wort is saturated with CO2 and can't take up much oxygen." I'm afraid that's not how gasses and liquids work. Leaving your beer in a plastic fermenter for a short amount of time (1 to 2 weeks) won't harm the beer too much, and actually, there's quite a bit more danger of oxygen effect on finished beer than on fermenting beer -- the oxygen will combine with the alcohol in the finished beer to create aldehydes which are rather unwelcome flavors/aromas in beer.

>Camden tablets and  
>citric acid seem to do an adequate job of disinfecting. Boiling water  
>works well too, and is quite safe on polypropylene.

Camden tablets will sanitize the water (or juice or whatever) they are put into, but the liquid is not a very good sanitizer. Using citric acid is a new one on me, but I suspect that the concentration you need for sanitizing is too high to make citric acid economically feasible as a sanitizer. Indeed, boiling water is a good sanitizer, but most (not all) plastic fermenters in the US are polyethylene and not polypropylene (not that this means you cannot use boiling water to sanitize them -- it's just that HDPE tends to get very soft at boiling water temperatures).

>Stainless steel looks  
>good and is probably easier to clean, but for home brewing in 4-gallon  
>lots, plastic is fine. Just make sure it's food grade and doesn't have  
>nasty toxic plasticizers that can leach out into your beer.

Overall, I agree that if you don't keep the beer in them too long, plastic fermenters are fine and use a 20 gallon one for my big batches, but am very conscious to not scratch it and rack the beer into glass secondaries or kegs as soon as primary fermentation is over.

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Ken writes:

>I am using B-Brite for the first time instead of bleach. Should I let it  
>dry or rinse it? I have a batch of stout in my secondary that I cleaned  
>with B-Brite. The outside has a few milky stains where I didn't wipe it  
>off. I did thoroughly rinse the carboy, but I have something similiar  
>INSIDE the carboy. It's even below the level of the beer. It's a ribbed  
>carboy and it's right below both ribs and it's definately on the inside. Is  
>this from the B-brite?

Yes, the milky stains are carbonates. Personally, I rinse when I sanitize with B-Brite or One-Step sanitizers, but in the wintertime, my water has proven to be virtually microbiologically inactive. If you have bacteria in your water, you may want to use boiled, cooled water or cheap industrial beer. I use One-Step (virtually the same as B-Brite), but limit contact time to 5-10 minutes, then I rinse a lot. If you leave the stuff in the container for a while, I think that might be where the problems arise.

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Several people wrote about ice beer. From my conversation with a person from Anheuser-Busch (just some sap giving out samples at a beer show), the beer is filtered after being chilled to below freezing and some of the ice is thus removed. He said that they put back most of the water however, but that this (in addition to their using corn instead of rice) makes the beer smoother. I reluctantly tasted it, and recall that it had less flavor than their regular beer (which, in the case of Bud, is a good thing), but that I would rather drink water.

In no way should the new NorthAmerican Ice Beers be confused with true Eisbocks from Germany (I have not had the opportunity to try Niagra's, so I will withhold judgement). Bottom line (in my book): american ice beers are just one more fad. A recent trend by the majors that includes such entries as Miller Velvet Stout, on the other hand, I feel are a "good thing" since they are a stepping stone for swill-drinkers to reach for real beer flavor such as Sierra Nevada, Youngs, Chimay, etc.

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BUCK writes:

\*\*\*\* I HAVE BREWED A FEW OF JAMES PAGE KITS. EASY TO USE. GREAT EASY TO FOLLOW DIRECTIONS FOR A NEW HOMEBREWER. I DISLIKED THE PALE ALE THEY HAVE IN KIT FORM. THE BEER HAD EXTREME FRUITY ESTERS. WAS THIS DUE TO THE YEAST SUPPLIED BY JAMES PAGE OR WAS IT TOO WARM IN THE HOUSE WHILE FERMENTATION WAS UNDERWAY?

Could be both. Higher fermentation temperatures will increase ester production of any yeast. Some yeasts produce lots of esters even at 63F, others produce few esters at temperatures as high as 70F.

Al.

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Date: Sun, 27 Feb 94 14:01:20 EST  
From: "Eric J. Wickham" <34R7ENG@CMUVM.CSV.CMICH.EDU>  
Subject: information

I'm considering purchasing a brewing kit to brew beer. At what temperatures must it be kept at? Does it need to be heated or refridgerated?

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Date: 27 Feb 94 13:15 CST  
From: Wolfe@act-12-po.act.org  
Subject: Wyeast 3056

I've brewed 2 batches of wheat beer with the Wyeast 3056. Niether has had much of a banana or clove taste to it. The first had a very slight amount of clove esters (I fermented it at around 65F). The second had virtually no esters (I fermented it around 58F like the yeast FAQ suggested). Could anyone who has used a different wheat yeast and had better results give me a suggestion? What about temperatures for the other yeasts described in the yeast FAQ? Does anyone have data points for good/bad results with other wheat yeasts?

Ed Wolfe  
Iowa City, Iowa

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Date: Sun, 27 Feb 94 14:20 EST  
From: Jack Skeels <0004310587@mcimail.com>  
Subject: Sierra Nevada Porter/Chestnut Brown Ale

Greetings Homebrewers,

A big thanks to Tony Babinec for the great SNPA recipe he posted in early Feb, which I converted to Extract-based (6 lbs Alexander's LME, O.G.=1.050). Looks and smells like a great batch! (Dave Shaver will you ever send the three of us (awaiting) your recipe?)

Does anyone have an extract (or otherwise) recipe for SN Porter? I've just fallen in love with this beer.

Also, I attended the recent Karnival of Beers in Fullerton (CA), and enjoyed the wonderful selection of beers. Digressing for a moment, it was a decent event, the food looked greasy and dismal, but they gave each person about 50 tasting coupons -- did anybody use them all up?? But, ... there was a wonderful beer there called "Chestnut Brown Ale", with a great light-nut flavor to it. Unfortunately I don't remember the brewery's name. Does anyone have a recipe for this or something like it? Recommendations from the Cat's Meow??

Thanks for being there!

Jack Skeels  
JSKEELS@MCIMAIL.COM  
"HBD --> My favorite Rest Area on the Information Superhighway"

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Date: Sun, 27 Feb 1994 14:44:03 -0600  
From: bliss@pixel.convex.com (Brian Bliss)  
Subject: nitrogen/CO2 mix

what is the proper storage/dispensing pressure for Guinness when using a N2/CO2 mix? is it different from the "normal" 10-15 psi used to store other brews at, and if so, is this because of the gas mixture or just a Guinness peculiarity?

bb

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Date: Sun, 27 Feb 94 17:56:25 EST

From: snystrom@aol.com

**Subject: Even cheaper carboys**

In HBD 1343 Michael D. Hansen states he found 5 gallon carboys for \$10.99 at Waccamaw in Rolling Meadows.

I don't know about the rest of the country, but my source of even cheaper carboys is Corning-Revere Factory stores, when the going price is 8.99, a savings of . . . \$2\*!!!!!!

Standard disclaimers apply

Happy carboy hunting!

Scott

\*A product of Mexico

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Date: Sun, 27 Feb 1994 14:03:00 -0500  
From: paul.merrifield@onlinesys.com (Paul Merrifield)  
**Subject: Shelf Life**

Why is it that the beer brewed at U-BREWS have such a short shelf life of about three months yet if I brew the same extract beer at home it takes that long to age let alone keep for a year or so? Sure one is primed and the other forced carbonated but is this the answer and why? Is it the poorer sanitary conditions at U-BREWS? I would like some thoughts on this.  
paul.merrifield@onlinesys.com London Ont. Canada

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Date: Sun, 27 Feb 1994 19:40:18 -0500 (EST)

From: RADAMSON@delphi.com

**Subject: carbonation & 3 other questions**

A brew friend of mine has a problem. He's 5 ale-batches along and every one is becoming over-carbonated at about the 2-month-in-bottle stage. He has tried varying his headspace from .5" to 2" within the same batch; regularly primes with corn sugar @ 5/8 cup to each 6 Gal batch. All are extract ales with some partial mashes (a lb or 2 extra grain). His secondary goes from 2 to 3 weeks and SG stays put for 3-4 days, usually around 1.014-8. And all still the same result. Even his temperatures are normal (69F for 5 days after bottling and then to the 58F basement for storage).

He's getting concerned that he can't keep any batch of beers longer than 3 months, and what will he do for the summer?! (I told him to keep brewing).

I've suggested longer periods in secondary (mine are known to go around 8), or cut down on priming sugar (I prefer lessor carbs too). Oh, this might matter - he does concentrated wort boils and adds about 3 gal cold water to make 6 gal. (I'm just trying to add the things he does differently than I - since mine are "under-carb'd").

"Isn't anybody gonna help this poor man?" "Quiet, Harriet - That's a sho-nuff way to get him killed."

Man, the things we have to worry about...!

Thanks,

Rick Adamson; Brewer, Patriot, and '94 Steelers Fan (stuck in LongIsland).  
RADAMSON@delphi.com

P.S. I had a couple questions for myself:

- 1) If I've forgotten to take a final SG reading at bottling time, can I get a valid one from a 'finished' bottle - you know - later, when I pour one to enjoy?
- 2) When, in the brewing process, would one add fruit extract to, say, a stout?
- 3) And, when (as above) would one add malto-dextrin (not grain) to, say, a stout?

Thanks, again.

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End of HOMEBREW Digest #1360, 02/28/94  
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Date: Mon, 28 Feb 94 08:20:49 -0500  
From: Matthew Howell <howell@ll.mit.edu>  
**Subject: Mail order source of hop vine roots**

I am interested in growing my own hops this spring. Can anyone provide me with an address and/or phone number of a good mail order source of hop vine roots? Also, any advice regarding hop growing, for southern New Hampshire in particular, would be greatly appreciated.

Matt Howell  
howell@ll.mit.edu

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Date: Mon, 28 Feb 1994 08:45:10 -0500  
From: an492@freenet.carleton.ca (Steven Slaby)  
Subject: Building a wine cellar

I am new to the group, and do not have access to get any archives or FAQ file so here goes my question....

I would like to build a small wine cellar (160 btls) in my basement, and I was hoping to here some suggestions on how to build it. My basement does not have a cold room, but I am in the process of finishing right now, and it is the perfect time to plan any changes to the layout...

Thanks,  
Steve.

- - -

"Grind on my gas pedal, Redliner touching my Heart"	67 Firebird Convert.
by Max Webster	82 Seca 650 Turbo
	76 Honda XL250
Steve Slaby, Ottawa, Canada	86 Jimmy

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Date: 28 Feb 1994 08:45:37 U

From: "Patricia Moline" <patricia\_moline@mailgate.Armstrong.EDU>

Subject: HOMEBREWING 101, QUEENS OF

REGARDING HOMEBREWING 101, QUEENS OF BEER, COOPERS, CORNELIUS  
KEGS

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Date: Mon, 28 Feb 94 06:47 PST  
From: jdg00@juts.ccc.amdahl.com (Josh Grosse)  
Subject: Re: Isinglass

In #1360, George Kavanagh asked:

>Can anyone relate the merits, problems, and methods of use of isinglass  
>finings? I have read TNCJOHB entry, but am curious for more info.  
>I have a boottle of a liquid preparation of "Isinglass Finings" packaged  
>by Wines, Inc. of Akron, OH. Label sez to use 1 tsp per gallon of beer.  
>When? Just before bottling, or should I let it rest awhile between  
>adding the finings & bottling?

I've used Isinglass when making cask conditioned ales. I've used it at  
kegging time, and add it at the same time I add dextrose. I switched back  
to Polyclar.

IMHO, I wouldn't bother using isinglass with bottled beer at all. But then,  
the stuff I have is powdered, and never dissolved well.

When I use Polyclar, I add it immediately after racking to the secondary.

-----  
Josh Grosse  
Amdahl Corp.  
Southfield, Michigan

jdg00@juts.ccc.amdahl.com  
joshua.grosse@amail.amdahl.com  
810-348-4440

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Date: Mon, 28 Feb 94 09:51:08 EST  
From: dweller@GVSU.EDU (RONALD DWELLE)  
Subject: potato(e)s

A friend of mine just got 100 pounds of potatoes that were in winter storage, with the suggestion to use them fast before they go bad. He might just take them to Salvation Army kitchen, but they're mine if I can figure out a way to use them. My guess is that there's starch in them there spuds.

Anybody have extraction method/direction? (Please note that my facilities are limited--a 5 gallon grain mash is my max.)  
Anybody have a recipe for a potato beer?  
Would I be wasting my time?  
Cheers  
ron dwelle [dweller@gvsu.edu]

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Date: 28 Feb 1994 08:33:00 -0600 (CST)  
From: "Michael D. Hansen (708) 938-3184" <HANSEN.MICHAEL@igate.abbott.com>  
**Subject: Re: Even Cheaper Carboys**

Hi All!

As mentioned previously, Corning-Revere outlet stores have 5 gallon carboys for \$8.99. In the Chicagoland area there are two outlets that I know of. One in St.

Charles at the Piano Factory Mall and one in Wisconsin at the outlet mall at I-94 and Highway 50 (this is the second outlet mall north of the IL/WI border, not the first). I purchased a carboy at the one in St. Charles. Of course, I probably spent \$2 in gas getting there.....

Brew on my friends!

Mike (HANSENMD@RANDB.ABBOTT.COM)

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Date: Sun, 27 Feb 94 10:22:40

From: Christopher Alan Strickland <beach!chris@cocoa12.ksc.nasa.gov>

**Subject: Beercaps**

I use the garden variety beercaps, \$2 a gross. I boil my before using, is this necessary, or even harmful? I haven't seen anything on preparing caps, in Miller, FAQ's, Papazan, etc. I'm just leary of using unboiled caps for fear of bacteria contamination. Sheesh, I'll have to have 2 homebrew's to relax on this one.

- --

Chris Strickland

Internet: beach!chris@cocoa12.ksc.nasa.gov

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Date: Mon, 28 Feb 1994 10:41:06 -0500  
From: "Micah A. Singer" <Micah.A.Singer@williams.edu>  
**Subject: Pumpkin Ale**

I just brewed a Pumpkin Ale using a recipe that included hops in their leaf form and the pumpkin mush that you can buy in cans. I was told to use real pumpkin but New England in the winter isn't the place to find it. So, now I have it all in the primary. I know I am going to get a whole lot of sediment when I transfer but I am worried that too much will remain in the concoction. I would be really interested in entertaining any suggestions or methods I can use to minimize sediment in this particular case and in general. Thank you in advance.

Micah Singer

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Date: Mon, 28 Feb 1994 10:09:45 EST  
From: Geoff\_Scott@magic-bbs.corp.apple.com  
Subject: Acid Washing

I need some acid washing advice.

Background:

I wanted to add the yeast from my favourite brewery to my small collection of slants. They brew with only one strain and it has put up well with their frequent acid washing. It is a very top fermenting ale yeast that they top-crop for repitching. I can't seem to get a sample from the brewery so I have resorted to clandestine measures. I took a 1L mason jar with 500mL starter to a local pub where they serve three real ales from this brewery. I surreptitiously poured about half my pint of bitter into the jar of wort. My plan is to ferment it out, chill it a bit to knock any yeast out of suspension, pitch this yeast into another starter and build up the population through successively larger starters. My mason jar and starter wort were sterilised 15 min. under 15 PSI but obviously the beer engine and my pint glass were not. I realise that acid washing won't solve a wild yeast problem but I thought that it might help knock out some bacteria. Since it is real ale they only use isinglass, it is not put through a DE filter and it isn't pasteurised. The bitter had a slight haze. I think it's yeast since it was at proper cellar temperature and none of their bottled products have chill haze.

Here are are my questions:

1. What pH range should I aim for?
2. Which acid should I use?
3. Where do I get food grade acid?
4. At what point should I wash it?
5. Any practical tips for procedure?

thanks,  
Geoff Scott  
gscott@io.org  
or  
Geoff\_Scott@magic-bbs.corp.apple.com

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Date: Mon, 28 Feb 1994 09:53:30 -0500 (cdt)  
From: Jonathan G Knight <KNIGHTJ@AC.GRIN.EDU>  
Subject: spigot installation in plastic bucket

With many thanks to those individuals who gave me the right advice a few weeks ago, I report that I have successfully installed a plastic spigot in my old plastic bucket. Since moving to glass carboys a year or more ago, the bucket that came with my original "brewing kit" has been relegated to bottling functions. I had seen nifty looking plastic buckets with installed spigots in catalogs, and I might have actually gone and blown the twenty five bucks plus shipping or whatever it was, had I not seen this little spigot advertised for about three and a half bucks in the Home Brewery catalog (no connection, just a satisfied customer). So, armed with this and a 7/8" spade bit for my drill (about \$2 at my local True Value) I performed surgery last night. I sat on the bucket to stabilize it and drilled the hole in just seconds. It did take a half an hour or so of wiggling it around in the hole and fussing with the washers and just a little swearing before I was able to obtain a leak-proof fit. But the patient is doing fine and I am looking forward to using my turkey baster as the Creator intended it to be used: on Turkeys! So for any newbies like me (after 30 batches, I still consider myself a newbie!) who might be wondering about something really useful to do with that old plastic bucket, I highly recommend this approach!

Before signing off, I would like to second BadAssAstronomers posting in 1359. This is a "forum on beer, homebrewing, and RELATED ISSUES." These "related issues" are part of what keep me on the digest, including cooking vs. chemistry, women in homebrewing, and the latest exploits of Jim Koch. I Do think we all need to be sensitive to the fact that most of us ARE primarily interested in the middle part - HOMEBREWING - but I would suggest that when another "related" subject comes along, we could all just step back and let it run its course, after which hop utilization formulae and RIMS design can return to the fore. What wastes mor bandwidth, these discussions which are plainly invited by the Digest header, or the countless pleas to "stop, you're wasting bandwidth?"

I have learned a great deal from the HBD, and it hasn't ALL been about what I do in my basement!

A good day to all.

Jonathan Knight  
Grinnell, Iowa

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Date: Mon, 28 Feb 94 10:52:49 EST  
From: Mark A. Stevens <stevens@stsci.edu>  
Subject: brewing books for the rest of us

The discussions that Laura Conrad sparked by suggesting that most brewing books are geared too much toward techno-weenies brings up a lot of interesting points, and I agree with her entirely that we need to see more books that are oriented more toward the casual cook than toward the scientist if we are to really see homebrewing enter the mainstream of household activities. I'm heartened to see brewing machines at large department stores and even those brew bags sold at places like Sharper Image because they introduce brewing to a wider market and add legitimacy to the hobby (how often do boneheads ask you "Gee, is that legal?" or "You mean you can really brew beer in your house?")

Al Korzonas' comment that there are already beer books on the market that are written well enough to understand by most people (he cites Papazian as an example) is generally right, but these are still BREWING books more than they are COOKBOOKS.

As many of our friends on HBD know, Karl Lutzen and myself have been working on editing a book of beer recipes for Storey Communication, which should be available a couple months from now. In this book, we tried to take something close to the cookbook approach, and I'd be interested in knowing if it's viewed as such (once people get a chance to check it out). We've really only got one place where we talk about \*HOW\* to brew, and we come at it from the angle of formulating a new recipe...mostly using rules of thumb, although we also do provide info on hitting targets more precisely, the emphasis is decidedly on general ballpark guidelines, and I fully expect lots of comments from the anal retentive crowd about how we should really have given a full technical discussion and dispensed with the ballpark figures.

Certainly the technical discussions are interesting to those who've been brewing for a long time and have an inclination toward the science, but these tomes aren't going to attract many newcomers to the hobby whereas more accessible cookbook-type presentations might.

Bottoms up!

- - Mark



Date: 28 Feb 94 16:04:59 GMT  
From: GANDE@slims.attmail.com  
Subject: UBREW Shelf Life

Paul sez:

Date: Sun, 27 Feb 1994 14:03:00 -0500  
From: paul.merrifield@onlinesys.com (Paul Merrifield)  
Subject: Shelf Life

>Why is it that the beer brewed at U-BREWS have such a short shelf  
>life of about three months yet if I brew the same extract beer at  
...SNIP

I work at a UBREW in Toronto. The reason that the beer doesn't have a good shelf life is primarily due to bacterial infection. Let me clarify. Most patrons use bottles that I wouldn't feed my dog out of, but they get the impression that a squirt of Iodophor at the cleaning station will make the bottles sterile. At the end of the evening there's mats of green molds in the sinks at the cleaning stations, and the customers always complain that the beer never lasts. I guess not.

This is not to say that bacteria is not being introduced along the way during the brew cycle, it is. But good UBREW operators check all aspects of the operation weekly by innoculating a slant from each machine and sending off to the lab for analysis. Return reports indicate problem areas and are usually cleaned up. Ask the owner next time what the bacterial counts are on the filters and carbonators, if he tells you then you know he's keeping it clean, if he doesn't know then I would be skeptical that he cares.

BTW I've brewed all-grain batches at the UBREW, bottled and kept them for many months without spoilage.....Glenn

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| Internet: gande@slims.attmail.com| "640K ought to |
| Glenn Anderson                  | be enough for |
| Manager, Telecom. Facilities    | anybody."     |
| Sun Life of Canada              |-Bill Gates, 1981|
+-----+
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Date: Mon, 28 Feb 1994 08:20:31 +0800

From: bjones@novax.llnl.gov (Bob Jones)

**Subject: Seat of the pants brewing, iodaphor, hop book reveiw**

I have a friend here at work who wanted to try to make beer. He said "just tell me exactly what to do". I did and he made good beer. What he did was use my years of experience, forget his ego and followed directions. It is possible to make good beer without the techno stuff, IF someone holds your hand. Now about the gadgets like a hydrometer, say your cookbook brewer has a problem, then IF they use a hydrometer they can give their brew guru some info that might help solve the problem.

I recently noticed a blue stain in one of the buckets I use to hold cracked grain. The bucket had just had some iodaphor in it. It occurred to me that iodaphor would probably work very well as a starch indicator. Has anyone tried it? I keep meaning to give it a try when I'm mashing, but always forget.

I'm in the process of reviewing Mark Garetz soon to be published hop book. It does indeed exist and I think it will be worth the wait. It is very well written, and is packed with excellent detailed hop information. He does offer a lot of new and probably controvercial info. so fasten your seat belts, and get a new battery for your calculator.

Bob Jones

bjones@novax.llnl.gov

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Date: Mon, 28 Feb 94 11:19:57 EST  
From: mikesh@acs.bu.edu (Michael Sheridan)  
Subject: Yeast stickiness/African brews

Hi y'all

Thanks to COYOTE for sending me the Cat's Meow because I still haven't figured out how to do a FAQ! ;-)

OK, on to my question. I've been brewing from extracts for about a year now, and my newfound access to the HBD is paying off with an increasing appreciation of the breadth of my ignorance. I recently made a \*boosted\* copy of Papazian's Propensity Pilsener:

Snowbound Pils (made during one of the many storms of January)

6.5 # M&F light ME  
1 # crystal malt grains  
2.5 # honey  
1 tsp. Irish moss added at 25 min into boil  
2.5 oz Saaz (boiling, entire 47 min)  
.5 oz Tettnanger (boiled last 12 min)  
.5 oz Saaz (aroma, boiled last 2 min)  
1 14 gr. package Red Star lager yeast  
[3/4 cup corn sugar, for bottling)

Procedure:

Crystal malt added to 1.5 gal cold water, brought to a boil, grains removed. Extracts and 2.5 oz Saaz added, boiled 35 min. Added Tettnanger, boiled 10 more minutes. Added .5 oz Saaz, boiled 2 minutes. Wort pot chilled in sink and transferred to fermenter with cold water. Carboy topped off to 5 gal. O.G. was 1.042 (may be a bit low, I later discovered that our water is 0.990!)  
F.G. was 1.010, bottled 34 days after pitching

Haven't tried it yet, but here's the question: what makes some yeast stick to the bottom of the bottle? Some of my ales were just rock solid, I could pour off the beer without disturbing the trub (right term?). One IPA was just like this Pils looks, though, so that just picking up a bottle shows the yeast swishing around like a mini-storm in a brewcup.

Any ideas/views/exaggerated claims on this one? Is it the brand of yeast or adjuncts (Irish moss? Dextrin malt? Polyclar?)????

A completely unrelated topic: African honey beer

I was a Peace Corps Volunteer in Kenya (any other RPCVs out there???), and I had several opportunities to drink stuff called miritini. It was a thick mead with a good head of beeswax and bee bits. My friends told me that the brewing procedure is as follows:

Get a largish baobab seed pod, dried out with the seeds removed (about the size and shape of a football). Fill it with honeycomb and some water, and stop up the hole with a waxy rag. Bury it for three days under say, 4" of soil, and then light a small fire over the buried pod and let it burn for around 4-6

hours. When completely cool, dig up the pod and check it out. If it's not great, rebury it for a while. Serve with a straw to get under the layer of wax, or just spit it out as you drink.

Anybody have any refinements on this one? There's also an Ethiopian mead called tech ("ch" as in "cheese") that's spiced with a vaguely fenugreekish (?) herb. Anyone with expertise, experience, or ideas on African homebrewing, please post! Let's leave out chang'aa (known in Boston as white lightning) and busaa (a corn mash fermented for 3-6 days, get a group of men and 4 foot long straws and suck out the alcohol. It's sort of nasty), but I think it'd be fun to start an African thread in the HBD. I'll look around for my notes on palm wine.

Asenteni wote kwa kunijibu na habari za pombe za kiafrika,  
Mike Sheridan (PC-Kenya 1988-1990)

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Date: Mon, 28 Feb 94 11:40:44 EST  
From: Spencer.W.Thomas@med.umich.edu  
Subject: Brewing; the Art of Cooking vs. Science

I tend to be a number-oriented guy, but I also cook mostly seat-of-the-pants. However, I'm still developing my intuition for making beer, and having the numbers to look at helps me determine what effect various changes in recipe or procedure has had.

One point that hasn't come up yet: having some numbers can really help in diagnosing potential problems. I've seen so many people asking (in this digest) questions like "my beer stopped fermenting after only 3 days, what should I do?" If they had an original gravity reading and a gravity reading from the "stopped" fermentation, then it's a lot easier to say "Oh, yeah, it just went fast, and now it's done," or "Yup, you've got a stuck fermentation," than without the readings.

=S

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Date: Mon, 28 Feb 1994 10:02:48 -0700 (MST)  
From: "C. John Mare" <MARE@vetsci.agpharm.arizona.edu>  
**Subject: Seattle Sally**

Fellow homebrewer's and beer aficionados, especially those in the Seattle area, I need your help. I will be visiting Seattle for 3 days at the end of next week (March 17, 18, & 19) and I would appreciate advice on which brewery tours are worthwhile (preferably small breweries), and which pubs and/or restaurants carry a good selection of local brews while also serving acceptable food. Your input will be much appreciated.

Also, is there a meeting of a local homebrew club which might be open for a visit during this time. I'm curious about the format of meetings of other clubs. Thank you in anticipation.

John Mare  
Old Pueblo Homebrewers,  
Tucson, Arizona.

PS: Please e-mail me directly to avoid cluttering our HBD.

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Date: Mon, 28 Feb 94 11:47:17 EST  
From: Spencer.W.Thomas@med.umich.edu  
Subject: British Malt in German Beer

How about trying a decoction mash? It's not that hard:

mash-in to your cooler with about 1-1.5 qt/lb water to the protein rest temperature. Let it sit for 10-20 minutes. Remove about 40% (or a bit more for security) of the volume to a pot, getting mostly grains and just enough liquid to not quite cover it. (Try to leave most of the liquid in the cooler.) Heat the decoction on the stove to 150F and hold it there for about 20 minutes for sugar conversion, until it clarifies (you'll see the difference -- it's fun to watch), then heat to boiling and boil for 20 minutes. Slowly add the decoction back to the main mash, with stirring. This should bring the mash temperature up to your saccharification temperature (if you've still got some of the decoction left, just cool it to sacc temp and add it back, if you didn't hit sacc temp, add a bit of boiling water). Let it rest for an hour, then remove about 1/3 of the volume, mostly liquid this time (I drain some from the spigot, getting only liquid), and bring it to a boil. Add back with stirring to raise to mash-out, let the grain bed settle for 10 minutes, and sparge.

You should get a maltier flavor (very appropriate for a Bock) and slightly higher extraction than with an infusion mash, and you can use the German malt.

It will take about an hour and a half longer than an infusion mash, though.

=S

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Date: Mon, 28 Feb 94 9:58:53 MST  
From: Jeff Benjamin <benji@hpfclub.fc.hp.com>  
Subject: Cooking vs Science, yeast query

> How many world-class chefs out there are chemists?

Um, more than you might think. Chefs at most of the top schools these days are taught as much chemistry as a brewer might learn at Seibel. If you're going to be a top-notch chef or brewer, it pays to learn \*why\* the ingredients behave the way they do.

If such information appeals to you, read On Food and Cooking by Harold McGee. It's a fascinating look at the science of food, and very readable.

> Cider making yeasts?

Closer to the subject of brewing, I'm looking for opinions on yeasts for cider making. I have an excellent batch of cider that used the WYeast Pasteur champagne, but it came out drier than I wanted. Anyone have a recommendation for a less-attenuative, low-ester-producing yeast? What about the WYeast Montrachet wine yeast? Reply via email, please, and I'll summarize.

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Jeff Benjamin  
Hewlett Packard Co.  
"Midnight shakes the memory as a madman shakes a dead geranium."  
- T.S. Eliot

benji@hpfclub.fc.hp.com  
Fort Collins, Colorado

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Date: Mon, 28 Feb 94 13:00:30 GMT  
From: Andrew Ireland <andy@memex.co.uk>  
Subject: U.K. Brewing/Fermenting

First off, Thanks to everyone who mailed me and told me about the p-Lambic digest, since I'm only beginning to brew I'll think about joining this later.

Now, am I the only person on the HBD to be based in the UK???

I'm just getting into Beer/Winemaking, and enjoy the process and results (hic).

My first Gallon of Red wine died a horrible and nasty death, but I have just bottled a "Ten Day Red" wine kit from Boots. Its not bad, and has reasonable (for the price) taste.

Has anyone out there on the HBD fermented any other wines from Boots? I have a "Chardonnay" style wine fermenting in a Gallon jar right now, which should be ready in time for the Summer. Since the availability of grapes is not exactly brilliant (living in Scotland, the weather being bad for vines), all the wine kits are made from concentrated Grape Juice, sugar, and sachets of yeast.

Now I'm thinking of brewing, Boots (a chain of Chemists/Drug Stores) sell wine and Brew kits, and am thinking about buying their "Starter Lager Kit", which for the price "includes everything you need to brew & bottle 5 gallons of Lager", a 5 gallon Plastic Bin, plastic bottles, Siphon tubes, Malt extract, "brewer's yeast", etc...

Has anyone made this, or can anyone tell me of any better homebrew shops in the Glasgow area? A forlorn hope maybe, but worth a shot.

Cheers!

Andy.

- - -

Andrew Ireland <entirely my own opinions>  
Memex Information Systems Ltd., East Kilbride, G75 0YN, Scotland, UK.  
andy@memex.co.uk Tel: (03552) 33804 Fax: (03552) 39676

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Date: Mon, 28 Feb 94 09:30:06 pst

From: wyatt@Latitude.COM

**Subject: Scotch and Scottish Ales**

I have taken an interest in Scotch and Scottish Ales and would like to hear from anyone else who has similar interests especially if they have any experience. I am especially interested in fermentation temps, yeast strains, sparging techniques, and recipes. I have Noonan's new book but am looking for more specific info. Also has anyone tried Wyeast's new Scottish Ale Yeast(#1728). I can be reached at Wyatt@latitude.com Thanks.

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Date: Mon, 28 Feb 1994 11:45:26 -0600 (CST)

From: BIHM@LUB002.LAMAR.EDU (CLINT BIHM)

**Subject: New Homebrew club**

Hello out there,

A friend of mine here in Beaumont Texas is starting a homebrew club. he asked if I would list it on homebrew in case anyone is interested. Here it goes, if you are interested in joining, giving advice, anything, email bihm@lub002.lamar.edu or Genuardi@lub002.lamar.edu or call Greg Hight at (409)769-1655, he's the one who is starting the club up, I've only brewed 6 batches (But I'm having FUN doing it), so if you have any questions, i'll be forwarding them to him.

ttyl8r

Clint

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Date: 28 Feb 1994 09:40:48 U  
From: "Palmer.John" <palmer@ssdgwy.mdc.com>  
Subject: How to Get Started/ SN Porter

Hello Group,

Eric Wickham at CMU wrote asking how to get started, ie what temps are used. Eric, I tried mailing you my How to Brew Your First Beer, Rev C., but your address bounces. Please email me at palmer@ssdgwy.mdc.com with your proper email acct so I can send it to you. At this time, I have not had any luck finding out how to get it onto Homebrew at Sierra so people can FTP it.

(Help?)

Any other beginning brewers out there can also email me for it. I have mailed out some 300 copies to Europe, North America, and Australia. It is intended to be freely distributed, but all rights reserved and all that. I am happy to be able to contribute something to this great hobby. If you have previously requested it and not heard from me or would like an updated version, just drop me a note. By the way, please use something innocuous like \*Document\* as the subject. I don't want my boss to realize that I spend all of my time discussing

BEER with people. :\*)

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Here is my all-grain recipe for Sierra Nevada Porter. I got the ingredients and

amounts straight from the brewer during a tour there. Dividing by 500 gave me the following recipe.

For 6 gallons:

9.8 lbs of Pale 2row

0.4 lbs of Dextrin Malt (American Carapils)

0.4 lbs of Crystal 60

0.4 lbs of Chocolate Malt

0.2 lbs of Black Patent

about 45 IBU of Perle and Liberty Hops (60,30,15 minutes)

Wyeast American Ale

80 minute mash at 153F. OG was 1.058, FG was 1.012

I brewed this, and after 3 wks in the bottle is it quite good. I currently have

a Panel of Expert reviewing it, and when he tries it, we'll know more on how to

tweek the recipe. Right now, I would say be careful of the Black Patent, and cut back on the Dextrin Malt to maybe a quarter pound. I think it has a bit too

much of a sweet aftertaste. The Front-taste is fine, as is the Hop balance, though next time I want to pull back a couple of tablespoons of the Black Patent for my taste.

For you extract brewers, I would say to use 6-7 lbs of Pale Extract and use all

of the specialty grains.

\*Would one of you veterans comment on my mash time? How would mashing for half that time affect the flavor profile?

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Speaking of Mashing (FAQ), I am still putting the Questions together, and sometime soon I will post that list and solicit responses from y'all.

John Palmer MDA-SSD M&P palmer@ssdgwy.mdc.com

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Date: Mon, 28 Feb 94 12:57:21 -0500

From: djt2@po.cwru.edu

**Subject: Stuck Barley wine...**

This weekend saw two batches emerge from the cellar. The first was an all grain Barley wine for which I ended up with 2.5 gallons of 1.110 o.g. wort. It was mildly hopped with only 1/2 oz of Bullion. The second was an all grain Porter that began with the late sparges from the Barley wine (waste not!) and yielded 7 gallons of 1.060 o.g., this time more highly hopped. Both batches were cooled and aerated identically.

I pitched each batch with identical starters, 16 oz of "Dublin stout" yeast purportedly from Guinness, grown in 2% sucrose, 1% DME for 4 days. Both starters looked identical.

The morning after pitching, the Porter is bubbling away happily, and the barley wine was sitting there stock still. It is in a half full 5 gallon carboy, but there seems to be no activity now 36 hours after pitching.

Is this a problem of the yeast being inhibited by the high o.g.? This is 11% sugar, well under what grape juice would be, but more than I have used in any of my past brews. This strain is not terribly attenuative in my past experience, but I don't see what attenuation has to do with tolerance of high o.g.'s

Do you folks have experience with difficulty in high o.g. worts? I know I might have chosen a different yeast for *\*finishing\** reasons, but is there an obvious preference for barley wines because of sugar tolerance??

TIA,  
Dennis Templeton.

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Date: Mon, 28 Feb 94 12:15 CST  
From: korz@iepubj.att.com  
Subject: alcohol sanitation/specialty malts/

Mait writes:

>first- someone was talking about alcohol spray for sterilizing. Why do you

Those of you considering using an alcohol spray for \*sanitizing\* (not sterilizing -- you need an autoclave or pressure cooker to even get close), you must consider the contact time. The contact time for sanitizing with 50% ethanol is at least 15 minutes (sorry, don't have my books here).

>Second-I have been reading about brewing with specialty malts. Papazian says  
>to mix with cold water and bring to a boil, but other people say to steep for  
>various amounts of time at about 150 degrees. What's the difference here?  
>If you were mashing, you would boil the malt. Why the difference with malt  
>extract brewing?

One very important point that is often overlooked. Charlie's method of removing the grain after the water/grain comes to a boil only works if you do a partial boil and if you don't have high carbonate water. If you put 1# of crystal malt in 1 gallon of average alkalinity water, your pH will be in the low 5's (in Chicago water, it's actually closer to 4.8). Boiling this a short while won't extract a lot of tannins. However, if you switch to doing full boils, then you're putting 1# of crystal in 6 gallons of water and your pH might be somewhere in the 7's or even 8's (in Chicago water, it was 7.4, if I recall correctly)! You don't even have to reach boiling temperatures to get a significant tannin extraction.

Secondly, don't confuse steeping of crystal, chocolate, roast barley or black patent malts with mashing. Mashing is where you raise base or color malts (such as pale ale, pilsner, munich, biscuit, aromatic, etc.) to 150F and wait for the enzymes to convert the starches to sugars. Then you separate the liquid from the husks and go to the boil. Crystal malts are already mashed (in the husk, so to speak).

When you say "If you were mashing, you would boil the malt." I assume you are referring to decoction mashing, which is considerably more complicated than infusion mashing or stovetop mashing, where you raise the entire mash to the desired temperature all at once.

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Eric writes:

>I'm considering purchasing a brewing kit to brew beer. At what temperatures  
>must it be kept at? Does it need to be heated or refrigerated?

Ales are generally fermented between 60 and 75F and lagers between 45 and 55F. Each yeast has its own range of preferred temperatures, but for starters, I would suggest that you use one of the newer, cleaner dry yeasts (Nottingham, Windsor, Red Star, Coopers) and ferment between 65 and 70F. Once you get more comfortable with the mechanics of brewing, you can read up on liquid yeasts and their temperature preferences and expand your horizons. Till

then, stick with ales and relax.

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Rick writes:

>A brew friend of mine has a problem. He's 5 ale-batches along and  
>every one is becoming over-carbonated at about the 2-month-in-bottle stage.  
<snip>  
>All are extract ales with some partial mashes (a lb or 2 extra grain).  
<snip>  
>Oh, this might matter - he does concentrated wort boils and  
>adds about 3 gal cold water to make 6 gal.

I'm willing to bet he's got bacterial or wild yeast infections. A couple of possible sources (see above): grain dust and the cold water. Have him try crushing the grain outdoors and boil and chill the 3 gallons he uses to add to the concentrated wort. Besides that, theres all the standard sources for infections: scratched fermenters, grungy hoses, sucking on the siphon hose to start, etc. Watch him do his process and see where he could be going wrong (i.e. putting a sanitized racking cane down on an unsanitized countertop).

> 1) If I've forgotten to take a final SG reading at bottling time,  
> can I get a valid one from a 'finished' bottle - you know -  
> later, when I pour one to enjoy?

You can, but you have to de-gas it -- the carbonation will stick to the hydrometer and throw off the measurement.

> 2) When, in the brewing process, would one add fruit extract  
> to, say, a stout?

If the fruit has sugar, add it after the primary fermentation is basically over (so the CO2 from the primary ferment does not scrub out more of the fruit aromatics). If the extract has no sugar in it, then you can add it at bottling time, either in the bottling vessel or in each bottle (a pipette is a handy tool here).

> 3) And, when (as above) would one add malto-dextrin (not grain) to,  
> say, a stout?

100% malto-dextrin should be unfermentable, but there is a chance that there are still some fermentables in there. To be on the safe side, I'd add it in the boil -- don't let your friend with the infection problem use M-D till he gets a handle on his infection -- he'll be making glass grenades!

Al.

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Date: Mon, 28 Feb 1994 10:13:01 -0800  
From: Richard Buckberg <buck@well.sf.ca.us>  
**Subject: Archives**

What does one need to use for a login and password to get access to the  
archives at ftp sierra.stanford.edu ??

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Date: Mon, 28 Feb 1994 11:44:02 -600 (CST)

From: evanms@lcac1.loras.edu

**Subject: low-tech homebrewing: lagering and yeast banks**

A running line of opinion on the HBD seems to be the division between high-tech and the low tech brewers. WE brew at the level that we brew at and, as near as I can tell, we all produce beers that are infinitely more interesting than the mass market varieties. I've been an active brewer for over five years through nearly 90 batches from meads to ales to lagers. In the intervening time I advanced from extract to all-grain. None-the-less my techniques are simple but effective. I've picked up little suggestions through the Q and A section of Zymurgy and also developed some stuff through basic ingenuity. Here are a couple Ideas that have produced excellent results and involve little work or laboratory expertise.

Mini-lagering tanks:

Most articles that discuss effective lagering point out that the brew must be under some sort of pressure. Keg owners can adjust to this requirement no problem, while the rest of us just scratch our heads. I read in an obsucre "ask the Professor" column that those that 'don't have it' can simply lager the beer in their mini-lagering tanks---the bottles! I set my old basement frigidaire to about 30 degreesF (I hang an old thermometer from one of the shelves) and set the cases in. After about two weeks, my lagers have crisped up and are nearly as clean as Becks or Berghoff. The beer gets drunk up fast enough to make way for new batches down the line. The same effect cannot be had if the temps are much higher. 30-32F is about perfect.

"Heinz" yeast bank:

The 1989 Zymurgy Special Issue--Yeast, contained an article by Pierre Rajotte about saving yeast dregs. This issue and the articles by Rajotte are essential to any homebrewer who has an interest in the lively yeast beasts in their beers.

This is how I do it:

I use 22 ounce glass heinz catsup jars to store my dregs. Soak in a dilute bleach solution. Rinse with boiling water; pour boiling water through a small funnel and this will sterilize the funnel. Do all this just prior to racking to the secondary. Sterilize a stopper and airlock--a 5.5 stopper fits perfect. After siphoning swirl the dregs with the little bit of beer left over until the cake is loose from the bottom. Swab the carboy opening or the edge of your plastic bucket with a little vodka and pour the dregs into the catsup bottle. Leave a little air space in case the yeast is still active. Stopper up and store in the kitchen fridge.

When I repitch I swab the jar opening with vodka or aquavit or what ever. The yeast builds up from batch to batch; after 3 or 4 I've got a good 16 ounces of yeast to pitch. Rajotte says the yeast will keep for 2-4 weeks. I can concur and add that I pitched a belgian yeast from a wyeast culture almost 8 weeks after saving with superior results. If in doubt make a quart sterile wort starter, pitch in the saved dregs, and check for life. Intuition is big part of this process. I've saved both lager and ale cultures through many batches--about six is the average; I saved a belgian culture through nearly a dozen ales (tripples,

abbeys,white beers, oud bruins, and specials)over the course of a whole year. I can't stress good sanitation enough. Once you get the hang of it.it's like riding a bicycle. And it is economical, too. Divide the # of pitches by the price of a culture (about \$4.00) and you have world class brew for the price of dry yeast! Keep a journal of your experience or ask other brewers for their experience. I've done this with many strains and can pass along the staying power of any of them on request.

Someday I'm going to invest in petrie dishes, agar, and streaking tools, but for now I'm sticking with my dregs. It's how many breweries do it and it hasn't failed me yet!

Mark Evans

|---|---| mashing on the upper Mississippi|---|---|

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End of HOMEBREW Digest #1361, 03/01/94  
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Date: Mon, 28 Feb 1994 11:29:01 -0600 (MDT)

From: COYOTE <SLK6P@cc.usu.edu>

Subject: Racking Woes / To Be a beginner again...anecdotal.

> Rob the carboy crusher ..has racking woes...;~]  
> I am looking for a better way to rack my brew from the carboy to the bottling bucket. Has anyone else tried putting a spigot on the side of their carboy? I have tried 3 times and every time I use a centerpunch to mark the pilot hole the carboy breaks. I tried using a smaller hammer, but that didn't work either.

\* Ouch. That hurts! (get that painful grimace a guy gets when he hears of or sees some other guy get wacked in the nuts. Sorry ladies. This is a guy thing. ...female equivalent (or worse!?)... ..giving birth perhaps? But that's a joyous time....?)  
Rob- you must be loaded (with either money, or liquor!) or work at Mnt Springs water supply to have so many carboys to sacrifice.

\* Try the plastic bucket with a plastic spigot installed at the bottom. Plastic is easy to drill. There are other options to siphoning. A red cap with two holes in it...blow in one, racking tube in the other. These are commercially available. A two holes stopper could do the same thing.

I always start siphons with a full tube of water (no sucking) and just spill the water in a glass till the tubing is full of brew, then off it goes. No sweat. It's really not that big a deal, unless you let it be. Just Do It.

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Dick Dunn referenced Hydrometers in antiquity:

"...then put in as much of the best Honey you can get, as will bear an egg to the breadth of two-pence ; that is, till you can see no more of the egg above the water then a two-pence will cover..."

<Describes own experiences, compares bread baking/brewing....inexact measures>

\* I'm there wit'ya Dick. Even the frugal gormet measures a tbspc as a splash and a teaspoon as a pinch. I always use my palm as my means of measuring.

< I can't teach anyone to make bread effectively, because by now so much of the process is intuitive that I don't know what to describe. It would be a lot easier if I were less sure of myself. You may work intuitively, but you can't teach intuition.>

\* An exercise practiced in teaching classes involves making a list of EVERY step involved in making a peanut butter sandwich. Then someone else steps up and tries to follow the directions. NOTHING can be inferred.

You can't imagine how many people end up stuck with a lid in one hand, and a knife in the other and no way to perform the next step, or how many pieces of "battered" bread land butter side down on the counter!  
(ever read the butter battle book? Seuss. )

The point is... from experience SO MANY little steps become second nature.

To write a how-to book for the beginner w/o covering all those little steps leaves the reader/ brewer with incomplete directions. Or..the author goes into SO much detail that the newbie is overwhelmed and frustrated. I've explained the brewing process a zillion times to interested folks, but to go back to the point where it was all new to me...ah the daze...

My first "mashing" experience involved going to the "homebrew" supply store in my little town and asking the gal at the counter (who didn't have a clue about brewing! But NOT BECAUSE she was a girl, just because she didn't have a clue!) for some MALT for mashing. They only had crystal malt, and I needed pale malt. She pointed me to some PALE MALT - as labelled - which consisted of a bag of fine powder. I said I wanted grain and new it needed to be ground up. Was this perhaps a VERY fine grind of actual grains? She sed... yeah, I guess I could be? So- clueless myself...I bought it.

Up to that point I had used cans of extract with specialty grains. I had constructed a bucket, with a spigot, and a mesh bag held up by a bungee cord as a lauter tun (I read all the big words in CP's book! :) Well, upon adding the water, grains, and the "pale malt" to my brewing pot, and sitting it upon the stove to carefully raise the temperature to a comfy 60 deg C. I pulled out a sample after 1/2 hour and tried a starch test. Hmmm....nice and black...one hour....nice and black. I was very puzzled by the fact that all that powdered "malt" had seemed to disappear.

So...on I went. I poured the mix into my lauter tun, and proceeded to strain out...only the crystal malt? Hmmm ...not quite the grain bed I read about. So I sparged and went on to make....beer. It came out fine, but was not exactly an encouraging "mashing" experience. (I never even tried a starch test again. A friend just said- double all of Charlie's times and just go for it.)

This is how I discovered Dry Malt Extract. Sometime later I went to a "REAL" homebrew supply store and got grains, and learned how to mash properly. Same lauter tun. But...just a little anecdote to remind myself and others how foreign a lot of this business can be. The RDWHAHB concept is truly the rule of thumb. Try stuff...ask friends with experience, read, learn, advance your knowledge at whatever pace you feel comfy with.

for the beginner: Follow recipes exactly....get comfortable with processes and amounts and types of additives. Start simple. Work up if you wish. Stay simple if you're comfy with it. Do what you like...DoWhatYouLike...

Personally I "formulate" recipes in the manner Dick described. I go to my grain room, and start with a base grain- decide on strength, then decide what color I want. I rarely brew "to style". It has happened. But more often I proceed from Pale malt, to crystal, to belgian malts, to dark malts...it all depends on the mood, depends on what jumps out at me.

I generally measure hops by the handful. I recently got a scale with a tray big enough to hold an ounce at a time, so I checked myself. One pretty full handful of whole hops runs...about an ounce. Just what I thought.

Just feel comfort in knowing that with time you will develop a routine that works for you, and you get a "feel" for what the different ingredients contribute. You won't have to measure everything exactly and precisely... you'll just know based on your equipment, and materials.

An example: I discovered yesterday to my dismay that I only had 3 # pale malt. So what did I do...go to the store mentioned above and buy some? NOT! (it's more of a coffee shop that happens to sell brewing supplies.Sometimes) A little wheat, a little rye, some munich, vienna. Ok dip into the german pale malt. Voila' up to my usual 18 # base malt. On I went. Ended up with 10gal of 1.040 OG wort. Good enough for goverment work!

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  |/  
|/| //|  /-/-/-  John (The Coyote) Wyllie    SLK6P@cc.usu.edu  -/-/-/  
 /      |  
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Date: Mon, 28 Feb 94 12:33 CST  
From: arf@mcs.com (Jack Schmidling)  
Subject: COLD HOPPING

>In HBD 1355, Domenick Venezia asked:

>My last all-grain batch, an ESB dry hopped 4 days with 1oz/5gal Kent  
>Goldings, has a grassy haylike flavor tone....

I don't expect universal agreement with my views but that flavor is precisely why I gave up on "dry hopping" as a bad idea. It is my opinion that this is the result of what should actually be called COLD hopping.

That herbal, grassy flavor results from not cooking the hops. It is eliminated in the boil and if added while the wort is hot enough to cook it off.

I won't argue with those who like the taste but to suggest that it is some exotic problem created by blue smoke and mirrors is misleading to say the least.

js

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Date: Mon, 28 Feb 94 11:41:48 MST  
From: digem@wrangler.lanl.gov (David G. Modl)  
Subject: homemade cream soda

Hello,

I have a problem with my homemade cream soda that, maybe, someone can help me with. I make the soda using extract/concentrates, table sugar, and champagne yeast. I do the same for my homemade rootbeer but don't have such an extreme problem.

The problem is the taste of the soda - it has a very heavy yeast taste that makes the cream soda mostly undrinkable. I think my rootbeer comes out OK because it has a much more robust flavor which hides the yeast overtones.

Does anyone have any suggestions on how to make a better tasting cream soda?

Thanks for your time.

Regards,  
Dave

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Date: Mon, 28 Feb 94 13:41:51 EST  
From: dweller@GVSU.EDU (RONALD DWELLE)  
Subject: two yeasts

I asked this Q before, but I think it got buried in a longer message:  
Charlie P. says about American Cream Ale only that it uses two yeasts, an ale and a lager. Question: how are these used? Together? Ale in ferment; lager in condition? Vice Versa? Is one killed off or filtered out before other is pitched? If not in Am.Cream Ale, how are two yeasts used in other types/receipes? Any suggestions to shorten my learning curve?  
TIA  
Ron Dwelle (dweller@gvsu.edu)  
The Grand-River Brewery  
"It Can't Taste As Bad As The Water"

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Date: Mon, 28 Feb 1994 12:55:15 -0600 (CST)  
From: "J. Andrew Patrick" <andnator@Mercury.mcs.com>  
Subject: Brewpub Reviews in HBD? ...the saga continues...

In HBD #1359, Jeff Frane flames me:

> Well, I am certainly relieved to hear that there is an official  
> description of the Homebrew Digest -- this has been weighing on me  
> heavily. My only question is: "Who the hell is Paul Gilster and when  
> did he last participate in the Digest?"

The quote in question was written by the HBD Digest Coordinator, NOT by Mr. Gilster. I should have made this explicit in my posting, and for that I do apologize. BTW, and since you asked, Mr. Paul Gilster has written the single best reference book on Internet that I have ever encountered. I quoted HIS QUOTE from The Internet Navigator, because this book is a widely available and authoritative source on such matters.

> J Andrew, the Digest is essentially run by consensus, not by Paul  
> Gilster, whoever he is, and there are some who feel that brewpub reviews  
> are not appropriate here. I didn't tell you that you "couldn't post  
> this!" (exclamation points or not) I appealed to the self-interest of  
> homebrewers, who might, like me, be tired of brewpub reviews clogging  
> the digest, which \*officially\* is a homebrew digest.  
^^

It is not clear to me at all that this is the case. What does it say at the very top of the digest EVERY day?

" FORUM ON BEER, HOMEBREWING, AND RELATED ISSUES  
^^

Rob Gardner, Digest Janitor"

You say that we should take brewpub reviews "elsewhere", but dont say where this "elsewhere" is located. Alt.Beer is NOT an acceptable substitute, as many HBD subscribers do not have access to the USENET discussion groups.

I had an e-mail discussion with Mr. Norm Pyle recently concerning the advisablity of putting this issue to a vote by the entire HBD membership. We both think this is a good idea, but neither of us has the technical resources to manage the flood of e-mail that would ensue.  
SO PLEASE DON'T VOTE YET!!

If anyone has experience running such a mass electronic ballot box, I would be grateful to hear from you via private e-mail.

Sysop	Andrew Patrick	Founder
Home Brew Univ	AHA/HWBTA Recognized Beer Judge	Home Brew Univ
Midwest BBS	SW Brewing News Correspondent	Southwest BBS
(708)705-7263	Internet:andnator@genesis.mcs.com	(713)923-6418

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Date: Mon, 28 Feb 1994 11:57:51 -0600 (MDT)

From: COYOTE <SLK6P@cc.usu.edu>

**Subject: Coyote Cooker Report**

The Camp Cooker Experience

Thanks for the info and experiences from those of you that sent them.

The common thread? They are a joy to the brewing experience. Efficient, effective, sturdy, and it get's ya outa the kitchen!

I went ahead and picked up the two burner Model DL-60L Camp Chef Cache Cooker for ~\$68. Rated at 60,000 btu. It weighs 35 lbs, so I don't think I'll take it backpacking! ACME catalog 22c. Page 45, Order number DL6AO2. :)

The extension legs raise it to a comfy waist height. Heats like a demon! 4 gallons of sparge temp fluid to a boil in 8 mins. Not bad! Beats me electric stove hands down! Especially when I fill up my 15 gal boiling pot! Nice control of the gas. Full tilt, to a slow boil with the twist of a lever.

I gave it a test run in the basement. The paint burned off the grate and stunk pretty fierce, so I stuck in the stairway with the back door open, and could close it off from the basement. That was ok. Now the paints done burning off (is that normal? I presume?!) so I gave it another run inside the basement right next to a window with a fan outside pulling air out. I also stuck the tank outside the window.

That seemed to be one of the real hazards...leaking gas from tank, accumulates on the floor and can ignite.

(Picture a singed Coyote blasting up thru two stories of a house and soaring through the roof to finally plummet down to bottom of a deep ravine. Poof...cloud of dust...pot of boiling wort whistles down to land on head of singed pathetic looking Coyote, pummeling him into the ground. :(

The other caution is from fumes, and flames using up oxygen.

My basement is far from airtight. With the air vent open, windows open, door open, I think I've got a pretty ...open... system set up. When I own property I will probably build/install a vent hood system to draw out the exhaust. But it's probably safer that cooking in my camper! (same gas-smaller space)

Bottom line: I'm hooked! I love it! Great investment. Should last forever! and for another \$60 I can get a BBQ grill accessory and have a gas grill for BBQ's. I even cooked dinner on one burner while I heated sparge water on the other. The only other trick was to re-plumb my immersion chiller to the basement "hose" fittings. Now I just have to plan on doing laundry with the run-out, at least till spring when I can send the run off out the window to water my hop vines! :)

The only real difficulty was remembering to bring EVERYTHING downstairs that I need for brewing. Damned...irish moss...ONE more trip! Guess I gotta do something to work off all those homebrews! Stair climbing. At least I don't have to carry full carboys down two flights anymore!

It may be some time before I can find MORE TOYS to get for the ever  
improving Cosmic Coyote Brewery! Well, maybe not THAT long....

|/  
|/| //| /-/-/- John (The Coyote) Wyllie SLK6P@cc.usu.edu -/-/-/  
/

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Date: Mon, 28 Feb 94 14:44:23 EST  
From: mbunster@hibbs.vcu.edu (Mark Bunster)  
Subject: rheinheits,ice beers,mailing brew to contests

Hi all--despite the occasional silliness, I still find hbd to be quite helpful and enjoyable. Everyone relax.

Rheinheitsgebot does indeed sound like a way to restrict the group of people who can brew, much like craft guilds of the period when the Rhgbt was established. Beer brewing (at least in Germany) had to be quite financially rewarding, and there had to be some way to keep out rabble--making the most expensive ingredients the only ones available seems like one good way to do so, and also easily fronted as being for a different reason: "to keep our beers pure." Germans (I am one) are pretty cranky when it comes to beer--I recall something from college about immigration which discussed Germans being hardworking, punctual, respectful of order and authority, etc--all the typical stereotypes. However, the piece chronicled a town in Wisconsin wherein a new law banning public beer consumption (bought or drunk at pubs) on Sundays was met by a town riot at City Hall. For some reason this piece of history makes me proud.

There's an excellent article on Ice Beers in the latest BarleyCorn (free rag on the east seaboard.) Describes the process, compares the beers to each other and to a ringer (non-ice). Since alcohol freezes slower than water, when you freeze the beer then remove the ice crystals, you're removing water and leaving alcohol, and also smoothing out the flavor. Bud's is the same ABV as regular, though, because as someone noted they put water back in. They liked Molson Ice best, followed by Colt Ice (a whopping 7.5 ABV), Genny Ice, Bud Ice, and Icehouse from Miller. The ringer was Coors, which finished dead last, for what that's worth--I suppose it means the flavor of ice beers is marginally better than standard Us swill.

Finally, I'm sending off my entries to a contest--lots of people noted that Beers Across Am is sent via RPS--does anyone know the full name and which larger packaging chains service via RPS? Or is there a 1800 #? Failing that, I can just put "yeast cultures" on the UPS tag, right?

- - -

Mark Bunster	I'm not an actor, but I play one on TV.
Survey Research Lab--VCU	
Richmond, VA 23284	
mbunster@hibbs.vcu.edu	
(804) 367-8813/353-1731	

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Date: Mon, 28 Feb 94 15:01:44 EST

From: John DeCarlo x7116

<jdecarlo@homebrew.mitre.org>

**Subject: BrewPub List at sierra**

J. Andrew Patrick writes that the list has a file date of 1992. Well, the file date is November 1993, in actuality. Plus, when someone wrote to me about brewpubs in Dec or Jan, his \*September 1993\* copy was out of date compared to what was on sierra.

So, \*someone\* is updating it regularly. This has been a public service announcement. Get that file!!! (Not during working hours for CA, please.)

John DeCarlo, MITRE Corporation, McLean, VA--My views are my own  
Fidonet: 1:109/131 Internet: jdecarlo@mitre.org

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Date: Mon, 28 Feb 94 19:05:47 +0100  
From: vlsisj!fleurie!steve\_t@uucp-gw-2.pa.dec.com (Steven Tollefsrud)  
Subject: reinheitsgebot

James Clark wrote:

>a friend of mine introduced me to anderson valley's oatmeal stout. it was  
>the most heavenly beer i had ever tasted (at the time). i was so excited  
>that i told a german friend of mine about it. much to my surprise he went  
>absolutely ape s%#t. he told me that oatmeal had no place in beer and  
>that real beer only had malt, hops, water, blah, blah.  
>i guess what i'm trying to say is that the reinheitsgebot is not  
>necessarily a bad thing, but a lot of people take it way too seriously,  
>and i have a hard time accepting this kind of extremist mentality.

James: it's R-E-I-N, as in P-U-R-E.

It was originally enacted as one of the worlds first consumer protection laws. When I lived in Munich, it was comforting to know that the beer I was drinking in the beergardens was just that: PURE BEER, no chemicals for head retention or color or flavor or preservation, no rice or corn or beet sugar adjuncts, no fish gut finings, just good old fashioned beer. This isn't "extremism", James, this is just how the Germans have always defined the word beer: Hops, Barley Malt, and Water. No more, no less. Instead of ignorantly dismissing them as "extremists", why not try to appreciate that they are coming from a different culture, have been accustomed to a different standard of quality, and maybe respect them for being purists.

Steve Tollefsrud  
Valbonne, France  
e-mail: steve\_t@fleurie.compass.fr

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Date: Mon, 28 Feb 1994 12:23:59 +0800  
From: bjones@novax.llnl.gov (Bob Jones)  
**Subject: broasting**

This is the best answer I've seen..... BJ

Broasting is a way of cooking chicken using a Broaster. My parents once owned one of the first such machines in Southern California. While the word seems to be a composite of "broiling" and "roasting," the Broaster company's trademark product was a pressurized deep-fat fryer. It cooked superb fried chicken in just six minutes, and far from making it more oily the result was juicy and delicious precisely because the outside of each piece of chicken was seared instantly, sealing the juices in and the fat out.

The original process involved marinating the chicken overnight in a mixture of herbs and spices that made the finished product completely wonderful, but if you find someplace today offering Broasted chicken, the marinade has likely been skipped or replaced by some alternative. The result is unlikely to be up to the company's demonstration standards.

It is my understanding, incidently, that Popeye's uses a Broaster for its chicken. This may not be true, and if Broasted chicken is chicken prepared with the company's recipe and cooking process, the Popeye's people are offering something different. Similarly, the Colonel may use pressuized deep fat frying, but not a Broaster (tm), I'll wager. In any event, articles on the Colonel's product indicate a very different overall procedure, one in

Bob Jones  
bjones@novax.llnl.gov

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Date: Mon, 28 Feb 1994 12:29:38 +0800  
From: bjones@novax.llnl.gov (Bob Jones)

**Subject:**

cancel article 02281319.12475  
Bob Jones  
bjones@novax.llnl.gov

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Date: Mon, 28 Feb 1994 13:59:37 -0800 (PST)  
From: Kelly Doran <rrc!earth!kelly@uu.psi.com>  
Subject: belgium malts/sugar

To those who are interested EVERGREEN BREWING SUPPLY is now carrying a wide variety of Belgium malts for \$1.35 a pound.

They are also carrying the hard to find Belgian Candi Sugar.

There address is:

Evergreen Brewing Supply  
12121 Northrup Way Suite 210  
Bellevue, WA 98005  
1-800-789-BREW or local 206-882-9929  
Fax: 206-881-3263

They will send a free catalog or do phone orders

Just thought some of you might be interested

kld

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Date: Mon, 28 Feb 94 17:34:34 EST

From: fudgemstr@aol.com

**Subject: Kegs, water pumps**

Hello everyone, I am new at this but I think I got the hang of it.

My question deals with kegs. The stainless kind that you can get from the supermarket.

I am thinking of using them for a mash and a kettle. I have already purchased a King Cooker type thing so I am sure that I will have no problem bringing 10-50 gals to a boil. My question is this:

Do you really need to drill a hole in the bottom for a drain? Can you put a copper pipe with an elbow on the end down the side and pump the liquid out? If you have the containers on different levels then once you have the tube primed, then gravity would take over, wouldn't it?

Also, because I do not really want to go through the trouble of putting such large containers on different levels, I am in search of a pump housing that I can put on my drill that can pump the water, wort, sparge water, etc. Unfortunately I cannot find one that can handle temperatures that high. I was thinking that I could probably rig up a water pump from a car engine to my drill for that purpose. They are cheap and usually made out of eight plastic or metal, and can handle the temps. Has anyone out there used this sort of pump? Do you all think that it would make my beer taste bad? Would it make my beer poison? Are there any pumps that aren't too expensive that can handle the temps?

Any help you all can give me would be great.

FUDGE

Fudgemstr@AOL.com

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Date: Mon, 28 Feb 94 19:18:57 EST  
From: ac4ix@aol.com  
Subject: Re: #1(2) Homebrew Digest #13...

SIGNOFF

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Date: 28 Feb 94 21:56:04  
From: bwchar@mail.wm.edu (Brett Charbeneau)  
Subject: Plastic tubing/boiling water - bad thing?

I recently tried siphoning boiling water (while sparging) through some plastic tubing I bought at my local hardware store. The stuff is clear and is marked with a blue dot and the numbers '41111'. After using it with great success the tubing turned white and is very stiff - obviously there is a chemical reaction of some sort going on here.

AM I POISONING MYSELF? Can I drink the beer I made safely?

If not, the temperature is slowly going to ruin the tubing, does anybody know of a source of tubing that will WILL withstand the temperature and is food grade?

Brett Charbeneau  
Beer Geek Wannbie in Williamsburg, Virginia

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Date: 28 Feb 1994 13:04:13 PST  
From: "CHARLOTT.KBARRY" <KBARRY@CHARLOTT.EPRI.COM>  
**Subject: KEG AS BOILING POT/TUN DESIGNS?**

Microsoft Mail v3.0 IPM.Microsoft Mail.Note  
From: BARRY, Ken F.  
To: 'Mail Manager'  
Subject: KEG AS BOILING POT/TUN DESIGNS?

Date: 1994-02-28 16:06

Priority: R

**Subject: KEG AS BOILING POT/TUN DESIGNS?**

Conversation ID: E858ED19

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>Date: 24 Feb 94 13:24:22 EST

>From: William A Kuhn <73472.1664@CompuServe.COM>

>Subject: Re: KEG AS BOILING POT/TUN DESIGNS?

>Second, we are considering using a stainless steel keg as boiling pot.  
The

>keg (1/2 barrel) we have is the straight sided type, the questions are:

> 1. Where should we have the welder cut the keg (on the top on the  
> inside of the handles or on the side below the handles)?

The biggest issue on this decision is the style of false bottom you will be using. If you will be using a stainless steel screen that will bend then a 10"- 12" hole on the top is plenty wide enough for a rolled up screen to fit through. If you use a thicker perforated plate that will not bend and hence is the width of the keg when it goes in you probably will have to cut off the top at the skirt weld line. Handles could then be welded on the side of the keg.

I used the screens from the Brew Magic people (no affiliation, etc., etc.) with a 10" hole on top, leaving the handles on. I move the kegs around for cleaning much more than I ever thought I would so I am glad I have the handles. While the screens are not sturdy as perforated plates I would do it this way again. I have no problem with the screens at the bottoms on the lauter tun or the kettle. Make sure you have many pins welded around the inside of the kegs to hold the screen up with a full load of grain..

> 2. To those who use a keg as a boiling pot- How do you conduct the  
> sparge?

I use a three keg system that is gravity fed. I sparge from the hot liquor tank by gravity feed.

> 2a. Is your keg configured as a mashing/laughting tun in one  
> with a false bottom and spigot?

Yes. The false bottom per 1 above. The spigot is a stainless steel nipple from McMaster-Carr (no affiliation, etc., etc.) with 1/2" NPT threads. I made sure that the nipple was welded to leave a 1" non-threaded stub on the inside of the keg to allow me to attach things to it in case I screwed up on the design.

Because of the way the lower skirt attaches to the keg I had my nipple welded in just above the skirt weld line. While this made the welding easier, it leaves almost a gallon of liquid below. During design I figured that this would be a good place for trub to settle, and it is, but I pay for

5 gals and only get 4 gallons. So for the next batch I will have a tube and elbow from the nipple to the bottom of the keg to get that last gallon out. This also applies to the mash tun.

One solution is to attach the spigot to the very bottom of the keg (per the Brew Magic). While this will eliminate the drain problem I am having, that nipple would make it very hard to take the keg down for cleaning. This also would have prevented me from having a three keg gravity fed system under an 8' ceiling and still be high enough at the brew kettle to drain through a counterflow into a cornelius keg. This was one of my major design considerations ("but dear, it will only be a small hole into the upstairs's bedroom") so the spigots had to come out the side.

> 3. How would you improve your design if you could do it again?

This line has only been running for two months so I'm still in the gee-whiz stage. I do plan to add a pump soon to give me more flexibility and a whole bank of valves, pet-cocks and dedicated lines to my water supply to make filling and cleaning easier.

I wanted to add a RIMS type system but this deviates from my wife's philosophy of "do it for nothing" and I don't like the idea of electricity around water or wort. A friend had a good suggestion that I will be trying this spring. Have the pump take suction from the mash tun spigot and discharge through an immersion chiller that is in the hot liquor tank and finally into the top of the grain bed. I have to heat water in the hot liquor tank for the sparge anyway, why not stop at 153 degrees and use that to hold the mash temp! Then as you raise the hot liquor tank temperature to the sparge temperature of 168 degrees, the mash will be at mash-out temperature also. Pretty slick and cheap.

> 4. What are the major cautions you have for us (note: a professional welder will be doing the job for us)?

If your professionals use a plasma arc cutter to take of the top, use as low a setting as possible. I have some metal deposits blown through to the inside bottom of the kegs that are tough to grind out.

> 5. What do you use for a lid to this kettle?

A 12" Wok cover from a china town in a city near you. (no affiliation, etc., etc.) They are cheap and the only place I have found that will sell a lid without a bottom.

Good luck, I am available for any other questions by E-mail, hope this makes sense without pictures.

Ken Barry (kbarry@charlott.epri.com)

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Date: Tue, 1 Mar 94 00:07 EST  
From: Jack Skeels <0004310587@mcimail.com>  
Subject: **Brewers Resource/BrewTek Where are you??**

Hey fellow HB-Digesters!

I've been trying to reach the Brewer's Resource in Woodland Hills, CA without success. Does anyone know if they're out of business now. I just got a catalog about 4 weeks ago, and can't figure out what happened.

Did they get hurt in the LA Quake? They have new phone numbers, but nobody answers. I really wanted to get one of their yeast kits, pronto!

TIA, and I hope all is well for them (can they hear me?)

Jack Skeels  
JSKEELS@MCIMAIL.COM

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Date: Tue, 1 Mar 94 6:40:18 EST  
From: e583442@nspp08.ci.in.ameritech.com (Gene Hegarty)  
Subject: index

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Date: Tue, 1 Mar 94 08:18 EST  
From: <GNT\_TOX\_%ALLOY.BITNET@PUCC.PRINCETON.EDU>  
Subject: My Pilsner

Well, my pilsner has been in the bottle a week, and I cracked one today to see how things were. Carbonation was really light, but I expect it will go up in the next couple of days(I hope).

The beer tasted really bland, with almost no flavor at all. Here's the recipe:

3.3 lbs. Northwestern Gold Extract  
4.0 lbs. Alexander's Pale Extract  
2.0 oz Saaz plugs (60 minutes)  
1.0 oz Saaz plugs (30 minutes)  
1.5 oz. Saaz plugs (10 minutes)  
0.5 oz. Saaz plugs (dry hop)

For bottling:  
Isinglass finings  
3/4 cup corn sugar.

At racking the beer was too sweet and Spencer Thomas talked me through some calculations to show me that my IBUs were too low, so he suggested 3/4 oz. Northern Brewers in a quart of water boiled for 1 hour added to the beer to increase bitterness. Worked fine.

Specifics:

Fermented primary: 10 days  
Fermented secondary: 5 days

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Another question:

If hop utilization is so bad with extract boils of less than five gallons, could I boil hops in, say 2 gallons of water, for an hour to get maximum hop usage and then add the extract and boil for another hour with my flavor and aroma hops added at the appropriate time?

Andy Pastuszak  
Philadelphia, PA

INTERNET: GNT\_TOX\_%ALLOY.BITNET@PUCC.PRINCETON.EDU  
BITNET: GNT\_TOX\_%ALLOY.BITNET

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Date: Tue, 01 Mar 1994 13:26:49 +0000 (GMT)

From: STAUFFER\_ERIC\_B@Lilly.com

**Subject: HBD Reader**

I have put together a "reader" for the Homebrew Digest. I posted a while back on R.C.B for testers and a number of you replied. Although far from a commercial app, it is pretty handy. It is a Windows app (sorry all you unix heads) and should run under NT as well. Basically you create a subdirectory called HBDARCH and put all of the HBD text files in it. The program displays a list of the HBDS it find in a list box. When you click on one of the entries a list of the topics appear. Click on a topic and the text appears. I grew tired of having to search through the entire file to find the topics that interested me. Anyway, if you want a copy send me a note (ebs@lilly.com). If you think it's any good I'll see if I could post it on SIERRA.

Cheers,  
Eric

Eric B. Stauffer  
Clinical Research Information Analyst (and homebrewer)  
Eli Lilly and Company  
Indianapolis, IN 46285

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Date: Tue, 01 Mar 94 09:00:41 EST

From: greenbay@vnet.IBM.COM

Subject: (S) 5 Liter Kegs

IBM Confidential

From: Bob Crowley, Electrical Engineer (507)-253-4570 T/L 553-4570  
2G1/114-2 F303 Rochester, MN greenbay@vnet.ibm.com  
IBM Storage Systems Division RCHVMP3 (GREENBAY)  
Subject: (S) 5 Liter Kegs IBM Confidential

Does anybody have any experience with those little five liter keg/kegging systems? The local homebrew store has them it with CO2 taps and they are looking reaaaaaaaaal good. Anybody used these?

Thanks,  
Bob  
greenbay@vnet.ibm.com

\* Bob Crowley                                   NFC Wildcard Playoffs - 1/8/94  
\* Electrical Engineer                       Green Bay Packers vs. Detroit Lions  
\* HDS Electrical IV                           Packers Win, 28-24  
\*-----> George Teague - 101yd INT for a TD, NFL Post Season Record

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Date: Tue, 01 Mar 94 09:19:43 EST

From: btalk@aol.com

**Subject: acid wash pH**

During a recent trip to STOUDETS brewery in Adamstown, Pa, the brewer said that they acid wash their yeast (harvested from the fermenter bottoms) if they suspect something isn't quite right. My memory is a little hazy but I believe he said they used Phosphoric acid, and got it down to pH of 2.4-3.0. Then pitched the whole works!

Any other experience/feedback ?

Bob Talkiewicz, Binghamton, NY

does my last name qualify as an extended sig ? ;)

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Date: Tue, 1 Mar 1994 09:22:00 EST  
From: "Pamela J. Day 7560" <DAY@A1.TCH.HARVARD.EDU>  
**Subject: Attn: Jim McNutt**

Sorry about using space for this here, but attempts at sending direct e-mail kept bouncing.

Jim, I have some info for you, please e-mail me with a different address, the one I got from your request doesn't work.

Pam

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Date: 1 Mar 1994 10:13:03 -0500  
From: "Daniel F McConnell" <Daniel\_F\_McConnell@mailgw.surg.med.umich.edu>  
**Subject: hydrometers out-of-wack**

Subject: hydrometers out-of-wack

From: mikesh@acs.bu.edu (Michael Sheridan) who writes:

.....snip, snip.....

>O.G. was 1.042 (may be a bit low, I later discovered that our water is  
0.990!)

>F.G. was 1.010, bottled 34 days after pitching

You better check that hydrometer! I have found that some of them are  
VERY innacurate. Yours clearly must be unless you measured your water  
at a high temperature.

I was brewing with a friend a few years ago and when we measured the  
OG (something that I rarely did), he refused to believe the data. He had  
his son deliver HIS hydrometer and lo and behold mine was way off. To  
the trash heap. I finally got around to buying a new one, but not after  
checking those that were available with ddH2O and a sucrose solution.  
Some were off as much as 0.010!

BTW I have found the same to be true of most of the cheap-o thermometers.

The bottom line.....Go to a reputable supplier that will let you play before  
you pay. Take a handfull of thermometers or hydrometers, look at the  
temperature or specific gravity and discard the ones that are out of line.  
Or better yet take a calibration solution to the shop make sure that the  
hydrometer that you buy is accurate.

DanMcC

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Date: Tue, 01 Mar 94 08:59:25 -0700  
From: Steve Dempsey <steved@longs.lance.colostate.edu>  
Subject: Re: iodophor as starch indicator

Bob Jones asks:

> I recently noticed a blue stain in one of the buckets I use to hold cracked  
> grain. The bucket had just had some iodophor in it. It occurred to me that  
> iodophor would probably work very well as a starch indicator. Has anyone  
> tried it?

Tried it. Doesn't work. Sure, it eventually turns black after 10 minutes  
or so. But you want a quick reaction to determine mash conversion. Stick  
with the ordinary iodine from the drug store.

```
===== Engineering Network Services  
Steve Dempsey Colorado State University  
steved@longs.lance.colostate.edu Fort Collins, CO 80523  
===== +1 303 491 0630
```

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Date: Tue, 1 Mar 94 10:08:06 CST  
From: chips@coleslaw.me.utexas.edu (Chris Pencis)  
Subject: ANONYMOUS FTP HELP - GET IT HERE

I was going to post here, but hey, I'll sacrifice. For those of you who are net-surf novices, I can direct you to two text files to be of assistance to your quest for info (from sierra.stanford.edu), one is Zen and the Art of the Internet, and the other is a surfing guide. EMAIL me at the address below and I'll forward them to you. If this gets ridiculous, I'll post how to get them yourself.  
Happy Texas Independence Day. Chris

|Chris Pencis-chips@coleslaw.me.utexas.edu-Blue Devil Transplant|  
|University of Texas at Austin-Robotics Research Group-Go DUKE! |

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Date: 1 Mar 94 16:26:31 GMT  
From: cssc!cong@scuzzy.attmail.com  
Subject: Brunswick Brew Club Road Trip

ATTENTION NEW JERSEY HOME BREWER'S!!!  
ANNOUNCING THE FIRST BRUNSWICK BREW CLUB ROAD TRIP to STOUTD'S BREWERY  
Saturday March 26

Stoudt's breweries in Adamstown Pennsylvania is the final destination of the First Brunswick Brew Club Road Trip. A Sign up sheet for this Bus Trip will go up in Brunswick Brewing Supply. A deposit of \$20.00 will be required at time of signup. Roundtrip Custom Coach transportation will be provided. Stoudts will be providing a tour of their brewing facilities, a German Style luncheon and Stoudts Beer Tasting. All this for a total cost of \$35.00. Bus Leaves at 10:00 AM. Hope To See You There. For more information call 908-572-5353 or stop by the shop at 727 Raritan Ave (Rt 27) Highland Park. The next meeting of the Brunswick Brew Club will be Thursday March 24.

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Date: Tue, 1 Mar 1994 12:17:57 EST5EDT  
From: REGINAH@SOCIOLOGY.Lan.McGill.CA  
Subject: maple syrup fermentability

I am planning to brew an extract beer using maple syrup. Does anyone know how fermentable maple syrup (not sap) is? Will I have any leftover sweetness, or will it ferment completely? Any recipes would also be appreciated, although I ask this question because I'm trying to make up my own. TIA

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*****  
*                                                                 *  
*   Regina Harrison           `A thing can be true and  *  
*   Dept. of Anthropology     still be desparate      *  
*   McGill University         folly, Hazel.'          *  
*   Montreal, Quebec, Canada --Fiver                 *  
*   reginah@sociology.lan.mcgill.ca                    *  
*                                                                 *  
*****
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Date: Tue, 1 Mar 1994 09:51:39 -0800

From: sekearns@ucdavis.edu

**Subject: kegging?**

Is kegging worth the investment? I have great success with bottling however I am little curious. Any comments on CO2 kegging and/or party pig, or other methods I would appreciate.

Thanks in advanced.

Matt Rademacher  
sekearns@ucdavis.edu

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Date: 1 Mar 94 18:03:07 GMT  
 From: GANDE@slims.attmail.com  
 Subject: Canada Malting Data Sheet

For anyone interested, heres the most recent numbers for Canada Malting products. Canada Malting also own Great Western, so I assume that these numbers are accurate for their products as well.

Index  
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- A) Moisture, expressed in percent.
- B) Extraction Fine Crush, expressed in percent.
- C) Extraction Coarse Crush, expressed in percent.
- D) Fine/Coarse Differential, percent weighted with moisture removed.
- E) Color, expressed in Degrees Lovibond.
- F) Diastatic Power, expressed in Diastatic Units.
- G) Alpha Amylase, percent based in 20 Degree salt solution.
- H) Malt Proteins, expressed in percent.
- I) Wort Proteins, expressed in percent.
- J) Soluable/Total Proteins, expressed in percent.
- K) Free Amino Nitrogen, expressed in percent.

	A	B	C	D	E	F	G	H	I	J	K
2 Row Malt	3.9	80.5	79.3	1.4	1.72	117	48.5	10.82	4.92	45.5	196
6 Row Malt	3.6	75.4	74.0	1.4	1.90	143	48.5	12.69	4.96	39.1	162
Carastan	5.9	73.1	-	-	38.9	-	-	-	-	-	-
Light C'stan	8.0	70.2	-	-	18.8	-	-	-	-	-	-
Crystal	5.2	72.1	-	-	80.5	-	-	-	-	-	-
Chocolate	2.3	70.6	-	-	460	-	-	-	-	-	-
Black Malt	2.5	67.5	-	-	550	-	-	-	-	-	-
Black Barley	2.4	69.5	-	-	532	-	-	-	-	-	-
Munich	3.4	78.6	-	-	4.10	-	-	9.44	3.94	41.7	-
Wheat Malt	4.0	83.6	82.8	0.9	2.10	160	49.6	10.85	5.73	53.0	-

....Glenn

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+-----+
| Internet: gande@slims.attmail.com| "640K ought to |
| Glenn Anderson                   | be enough for |
| Manager, Telecom. Facilities     | anybody."     |
| Sun Life of Canada               |-Bill Gates, 1981|
+-----+

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Date: Tue, 1 Mar 94 13:21:55 EST  
From: sdlsb::73410@sdlcc (Carl Howes)  
Subject: cooler tun ?

As I begin an equipment buildup to switch to all-grain, mash/lauter tun design comes to the fore as a very ambiguous area. So, at risk of swamping my local gateway, I am looking to the collective wisdom of the HBD for design advice. I am especially interested in the pros/cons of the various designs. So far I'm leaning towards a Gott type mash/lauter tun but nothing is cast in concrete yet. Private e-mail please, and note that I have \*NO\* access to the archives at sierra (not even e-mail!). TIA.

Carl  
73410@sdlcc.msd.ray.com

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End of HOMEBREW Digest #1362, 03/02/94  
\*\*\*\*\*  
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Date: Tue, 1 Mar 94 13:26:31 EST  
From: AYLSWRTH@MANVM2.VNET.IBM.COM

**Subject: Irish Moss/Polyclar; Brewing books; Potatoes**

All of my previous batches have been (very) dark ales, so I have never concerned myself with chill haze. However, I am considering brewing some pale ales and have a couple questions. First of all, I don't want to use gelatin, or any animal-based product, out of deference to my wife who is a vegetarian (mind you, she claims that anchovies are vegetables, but I still try to look out for her :-). I know that some/many people use Irish Moss, which I believe is seaweed, during the boil. How effective is this? Also, what is Polyclar - I have seen many references to this, but have no idea what it is made from. If it is not an animal product, is it generally considered more or less effective than Irish Moss?

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As for Ron Dwelle's potatoe question - I once had a Russian beer that supposedly had some potatoes in it. It was pretty bad stuff, IMHO. On the other hand, I didn't care for my first wheat beer either, and while it still isn't my favorite style, I have certainly had some that I found quite drinkable. I will be interested to hear what others with more experience have to say on the subject.

- - - - -

Finally, for my \$.02 on brewing books for amateurs, I think it is a great idea. For myself, I got into brewing entirely due to the mystique of making my own beers - I was not originally expecting to be able to make better beers than I could buy. However, when my first batch (Miller's Beginner's Brown Ale) turned out to be one of the best beers I'd ever had, I was hooked. Miller also quickly got me interested in the science behind brewing, but that is not surprising since I am of a technical bent anyway. I can certainly understand where even Mr. "Relax, Don't Worry" Papazian can be a little off-putting to those not interested in the science of brewing, and we can all only benefit from having more people interested in beer making. I am amazed at the ignorance of most people when it comes to beer making, and have certainly had experiences similar to the ones mentioned by Mark Stevens. Recently, the week after a party where I had brought some homebrew, several people in my department at work caught a flu virus (including myself). Despite the fact that all of us were sick at different times, and well more than 72 hours after the party, and that people who were not at the party or did not drink the beer caught the same flu, one person became convinced that it was the beer - even though she could not explain any of the above or why I had not gotten sick on that beer before or since! Anyway, what I am getting at is that I agree that getting more people interested in brewing is the best way to educate more people about beer - and that brewing "the absolutely best" beer, a serious goal of mine, does not have to be everyone's goal in

this hobby. I want to wish Jonathan good luck with his book, I look forward to seeing it in the stores, and join those urging Laura to consider writing a beginner's book as well. The more the better, IMHO.

Thomas Aylesworth  
Dept. PX8/Space Processor Software Engineering  
Federal Systems Company, Manassas, VA

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Internet: aylswrth@manvm2.vnet.ibm.com | PROFS: AYLSWRTH at MANVM2  
Phone: (703) 367-6171 | T/L: 725-6171

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Date: Tue, 01 Mar 94 13:24:00 est  
From: "Ball, Timothy B" <ballti@uh2372p03.daytonoh.NCR.COM>  
**Subject: Short lived Wyeast**

>Last winter (1993) I purchased a package of WYeast American Lager Yeast  
>(dated 1 January). I never got around to using it before the basement  
warmed  
>up to ale temperatures, so it remained at the back of the fridge. Last  
month  
>I decided to see if it was still viable. Recalling past posts that  
refrigerated  
>yeast could last a few months, I had low expectations. Nevertheless, within  
a  
>week of popping the package, it had swollen to full size. The solution is  
now  
>bubbling away in a starter.

>Moral: some liquid yeast can survive 13 months under refrigerated  
conditions.

I had some refrigerated Wyeast London only 3 months old (from mfg date)  
that would not swell up at all.

Moral: Don't be moral

Tim

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Date: Tue, 1 Mar 94 12:12 CST

From: korz@iepubj.att.com

**Subject: Peach beer**

I've been cleaning up some old HBD files and ran across my mention of Brian and Linda North's, award-winning Peach Wheat beer. In my post, I said that I had no details on the beer. Well, since then, I did get one more piece of info on the beer: they used a juicer to get peach juice and added that to a wheat beer!

Al.

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Date: Tue, 1 Mar 94 14:17:06 EST  
From: Keith MacNeal 01-Mar-1994 1400 <macneal@pate.enet.dec.com>  
Subject: Pitching rates for Scotch Ales

I just finished reading Noonan's "Scotch Ale" from the beer styles series. In it he says that pitching rate is a function of original gravity of the wort. High gravity brews require up to 1 gallon of yeast starter for a 5 gallon batch! There is one mention that high gravity starters are needed for high gravity worts, but this is only mentioned once and early on in the book (no mention of SG of the starter in the recipe section). Since almost 20% of the batch size will be the starter, it makes sense to me that the starter gravity should be close to the wort gravity. Now this flies in the face of conventional wisdom of low gravity (1.020) starters. Can anybody provide any insight to this?

By the way, I really liked the book. It gives a nice historical view of the style, brewing techniques, and commercial examples. For anyone heading to Scotland there is a good sized pub listing for Edinburgh included as well as information on all of the breweries still in operation in Scotland. Extract, partial mash, and all grain recipes are given for each type of Scottish and Scotch Ale. Quantities are given for 5 gallon and 1 barrel batch sizes.

The all grain recipes for Scotch Ale (the high gravity brew) are tailored to "normal sized" mashing equipment (i.e. the picnic coolers, Zapap lauter tuns, etc.). This is done by doing a double mash. One mash is done with the first runnings going to the boiling kettle and the second runnings going to a holding tank. Another mash is done with the first runnings going to the boiling kettle and the second runnings going to the holding tank. The boiling kettle is then boiled and hopped to produce the Scotch Ale. The wort is removed from the boiling kettle, but the hops are left behind and the second runnings are added to the boiling kettle and boiled to make a Twopenny Ale.

Interesting tidbit: "True" Scotch Ales do not use crystal malt or sugar adjuncts (molasses, brown sugar, treacle, etc.) for the caramel flavor. A portion of the first runnings are brought to a boil in the boiling kettle before the balance of the runnings are added. This causes the wort to caramelize a bit in the kettle.

Keith MacNeal  
Digital Equipment Corp.  
Hudson, MA

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Date: Tue, 1 Mar 1994 13:45:00 EST  
From: "/R=FDACB/R=A1/U=RIDGELY/O=HFM-400/TN=FTS 402-1521/FFN=Bill  
Ridgely/"@mr.cber.fda.gov  
**Subject: RE: African Beers**

Mike Sheridan writes in HBD #1361:

>I was a Peace Corps Volunteer in Kenya (any other RPCVs out there???)  
>and I had several opportunities to drink stuff called miritini. It was  
>a thick mead with a good head of beeswax and bee bits.

I'm unfamiliar with this mead, but the name "miritini" could be the Kenyan equivalent of the word "metheglin", which is often used as a synonym for honey wines in general. Most African meads use honey from wild nests or honey produced in traditional barrel-hives, so a lot of bee parts and pollen are usually present. This is beneficial because pollen provides nitrogen and nutrients for yeast growth, and the wax on the surface of the fermenting mead helps keep the fermentation anaerobic.

That business about the baobab pod is pretty fascinating. I'd love to try the stuff sometime.

>There's also an Ethiopian mead called tech ("ch" as in "cheese") that's  
>spiced with a vaguely fenugreekish (?) herb.

Ah, now this one I'm familiar with. There's even a commercial version available here in the states (can't recall the brand name right offhand). It's pale yellow, very sweet, and quite strong. The spelling I've seen for it is "tej", but the pronunciation is the same.

In Ethiopia, honey is very expensive, so much of the homebrewed tej is made with a little honey and a lot of sugar. A natural food coloring is added to enhance the yellow color. The amount of honey used in the tej determines its value as a bartering medium in the local economy.

Hops are often added, as is ginger and other spices, and the fermentation pot is held over a wood fire prior to use to impart a smoky flavor to the finished product.

In earlier days, a handful of roasted barley was sometimes added to tej, along with scraps of various woods and barks, but these practices have largely been discontinued.

>Anyone with expertise, experience, or ideas on African homebrewing,  
>please post! Let's leave out chang'aa (known in Boston as white  
>lightning) and busaa (a corn mash fermented for 3-6 days, get a group  
>of men and 4 foot long straws and suck out the alcohol. It's sort of  
>nasty), but I think it'd be fun to start an African thread in the HBD.

I agree. African indigenous beers have been a prime interest of mine for awhile. Africans have a long and extensive history of brewing. I fail to understand why there aren't more African-American homebrewers, especially considering the emphasis placed on African culture and traditions in

general by African-Americans.

BTW, the next special issue of Zymurgy (due out in Fall '94) will highlight indigenous beers of the world and the special ingredients used to brew them, so those of us interested in the subject have something to look forward to.

Bill Ridgely (Brewer, Patriot, Bicyclist)  
ridgely@a1.cber.fda.gov  
ridgely@cber.cber.fda.gov

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-/<,  
...O/ O...

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Date: Tue, 1 Mar 1994 14:34 EST  
From: CSS2@OAS.PSU.EDU (SPEAKER.CURTIS)  
Subject: tons o' trub in stout

Hi there: A question for all of you brewers with more experience than me. I recently brewed up a batch of oatmeal stout and have a very large amount (at last glance, about 1.5") of trub in the bottom of my primary. I used:

3.3# M & F Sout Kit (hopped syrup + yeast)  
2# Laglander amber DME  
0.5# crystal malt (40L)  
0.5# black patent  
0.5# roasted barley  
1# steel cut oats  
0.5 oz fuggles (boil - 15 min)  
1.0 oz. Kent Goldings (finish)  
yeast from kit

Everything looks fine except for the trub - It can't be yeast; it's only been in the primary for a day and a half. I plan on racking to the secondary in another day or two. I'm not worried (and I'm having a homebrew), but I'm just curious where all the trub could have come from. I steeped the grains in 2 gal. cold water which was slowly brought to a boil; I then removed the sparge bag with the grains and discarded them. Could it have come from the steel cut oats? It's the only grain that seems to be out of the ordinary. Any input on this phenomena would be appreciated. Please email me directly at [css2@oas.psu.edu](mailto:css2@oas.psu.edu) Thanks Curt

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Date: 01 Mar 94 16:03:45 CST  
From: Collin A Ames <C-AMES@vm1.spcs.umn.edu>  
**Subject: Request: All extract IPA recipes**

Hey there all!

After much discussion with homebrewers (thank you all for your responses, btw. Sorry I didn't respond to all individually!) after my post on modify a nice smooth bock into something with more hop bite, it was recommended that I try an IPA. Unfortunately, in this world of die-hard homebrewers, there seems to be a lack of extract recipes for IPA. Now, I'm willing to steep a few grains for added character and flavor, but I stay away from those tuns! So, if you have a nice extract recipe for IPA hanging around, please send it to me directly!

Oh, and on the steeping the grains bit...I've decided that a high-temp (over 170 degrees) soak with these grains is not a bad idea. Sure, tannins creep into the wort, but who's afraid of a little tannin? In fact, it adds a nice bitterness which I and a few others appreciate in a British style ale. OK, just my opinion, but it does compliment a strong hop-type ale.

Brew on!  
Collin Ames  
c-ames@vm1.spcs.umn.edu

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Date: Tue, 1 Mar 1994 16:10:47 -0800 (PST)

From: Eric Wade <ericwade@CLASS.ORG>

**Subject: More kegging questions.**

Let me start with loads of encouragement for the parties involved in the creation of the kegging FAQ. Your work will be appreciated! Until then...

I was looking at kegging\_info at from the archives. The author suggestions priming (1/2 cup:5 gallons) AND pressurizing the keg to 15-16 lbs. I don't presurize my bottles when I prime, why should I presurize the keg. Won't this result in overcarbonation? Also, what should my dispensing pressure be for a pale ale. I realize that this must be a FAQ, but since there ain't a file yet, thanks for your patience and your replies.

=Eric

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Date: Tue, 1 Mar 94 19:36:48 PST  
From: bishop@magic.geol.ucsb.edu (Greg Bishop)  
Subject: Re: BEERCAPS from C. Strickland in HBD #1361

Chris Strickland wrote,

>I use the garden variety beercaps, \$2 a gross. I boil my before using, is  
>this necessary, or even harmful? I haven't seen anything on preparing caps,  
>in Miller, FAQ's, Papazan, etc. I'm just leary of using unboiled caps for  
>fear of bacteria contamination. Sheesh, I'll have to have 2 homebrew's to  
>relax on this one.  
>- --

I would just soak beercaps in a room temperature solution of unfragranced chlorine bleach (like you use for laundry) with a concentration of 1/2 tsp. bleach per gallon of water. Let the caps soak for at least 15 minutes. Boiling is likely to damage the rubber on the cap and therefore lessen the integrity of the seal that is formed.

.....

- -----  
Greg Bishop  
Internet: bishop@magic.geol.ucsb.edu  
(805) 685-4921

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Date: Wed, 2 Mar 94 00:37:27 -0500  
From: ryan patrick harding <uk03131@mik.uky.edu>  
Subject: Blow off and Dry Hopping

Hello, I have fallen behind in my readings but I vaguely remember something about blow offs. This may be a stupid question but what do you do with the other end of the tube. Do you leave it in a pan , what about air contaminating the wort? I just got a glass carboy and wanted to give it a try.

One more question. I was going to dry hop my bitter and since I only have the one carboy I thought about stuffing the the hops in after primary ferm. Would this cause problems doing this ? What do I lose if anything ? Do I have to rack when adding hops?

Keep drinking

ryan harding

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Date: 02 Mar 1994 02:36:11 -0700 (MST)  
From: "Steven W. Smith" <SMITH\_S@gc.maricopa.edu>  
Subject: Franziskaner hefe-weisse

I bought a bottle of Franziskaner Hefe-Weisse, a bottle-conditioned wheat beer from Spaten-Brau, Munich (\$1.79). It's tasty, refreshing, potent, and it's got a nice layer of yeast.

Has anyone happily made a starter of the tasty crud from this beer? It is a lager, yes? I would have tried it myself, but I ate the poor critters before they had a chance to reproduce.

(dare I ask?) Got a reasonable facsimile extract-based recipe for this beer?

I've got to choose my final batch before summer hits here in the Great Stinking Desert (tm). TAHBIA, Steve.

\_,\_/|  
/o.O; Steven W. Smith, Programmer/Analyst  
=( )= Glendale Community College, Glendale Az. USA  
U smith\_s@gc.maricopa.edu  
Mah'-ee huv'-erk-raft iz fuhl ov ee'-ulz

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Date: Wed, 2 Mar 1994 09:06:58 -0500

From: paul.beard@gatekeeper.mis.tridom.com (Paul Beard)

**Subject: Hopping questions**

Made my third batch, my first non-kit (I used my own hops with unhopped extract cans).

I did not enjoy it as much, because the hop pellets dissolved enough to seep out of the hop sacks (I was sold these with the hops, but did I need them?) and when I tried to pour off the wort into my carboy, the strainer clogged very quickly, making my 1 minute finishing boil turn into a several minute steeping instead.

Should I use leaf/flower hops? Any other straining techniques, prior to pouring it off?

Some success with a scavenged yeast specimen that I started with the warm wort and added the morning after; thanks to all who suggested techniques.

Answers can be e-mailed if this seems too newbie-ish for public discussion.

- - -

Paul Beard

AT&T Tridom, 840 Franklin Court, Marietta, GA 30067

404 514-3798 \* FAX: 404 429-5419 \* tridom!paul.beard/beardp@tridom.com

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Date: Wed, 2 Mar 1994 09:12:26 -0600 (CST)  
From: jloewen@CC.UManitoba.CA  
Subject: Mail Order in the Great White North

Calling all Canadians!

Well, I've been brewing off and on now for about 8 years... on for a solid 4 years since discovering the HBD. I think my techniques & equipment have evolved to the point now where I can honestly blame my lack of EXCELLENT! brews to the less than sub-standard ingredients I'm forced to purchase here in the 'Peg. I think my brews are mostly Great, but I think they could be far better if I didn't have to deal with hop plugs wrapped in tinfoil, pellets pulverized to dust and stored in generic plastic bags. Even the pellets in O2 barrier bags that one shop has, have been stored out on the shelf so long they have very little aroma. I've even bought grain that smelled of 'Ziplock' after being crushed. I can't even get yeast reliably. The one place that will actually order it for me, winds up involving me in a game of cat and mouse trying to get to the store at the same instant it shows up, or it's taken to the owners home.... they have no refrigeration at the store.

So please, can some kind soul send me the phone #/address of a reputable supplier. Thanks for your time!

- --jj

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GeekGeekGeekGeekGeekGeekGeekGeekGeekGeekGeekGeekGeekGeekGeekGeekGeekGeekGeek

---= Jarrod J. Loewen      Systems Operator      University of Manitoba =---

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Date: Wed, 2 Mar 94 10:21:57 -0500

From: djt2@po.cwru.edu

**Subject: Stuck Barley wine survives.**

I posted Tuesday that my Barley wine with o.g. 1.110 was stuck, and I got several Email responses that folks had had similar problems.

Two people advised using larger starters, though the 16 oz I used has always been enough before for "normal" beers.

As an update, the brew started perking away at 72 hours after pitching, and now has a beautiful thick krausen. I still don't like seeing it st there silent for three days.

It seems that it would be smart to start such a high o.g. beer with more yeast, maybe the slurry from 1/2 gallon or more starter. Maybe this would be a good time to try starting a batch on top of the spent yeast from an earlier batch, or using acid-washed yeast as has been discussed here recently.

thanks all,

dennis

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Date: Wed, 02 Mar 94 10:38:06 EST  
From: ususawgb@ibmmail.COM  
Subject: GINGER BEER & BULK SUPPLIES

- ----- Mail item text follows -----

To: INTERNET--IBMMAIL

FROM: Mike Rogerson           PHONE: 747-3364           ID:MIKER  
Subject: GINGER BEER & BULK SUPPLIES  
Greetings all; I have two questions.

- 1) About 3 weeks ago I started a Ginger Beer. OG: 1.042.  
It bubbled for about 2 days then stopped, I took a reading after a week and it was reading 1.030. I racked to the secondary and after 2 weeks it is still reading 1.030. Is this common for Ginger Beer or do I have a stuck ferment? ( I tried adding yeast hulls as suggested by Papazian but no dice ). Any guidance would be helpful since I don't want to bottle two cases of grenades.
- 2) I'm looking for a supplier of Bulk DME. Several of my co-workers brew and we figure it would be of great savings to buy a 50 lb bag of DME versus all the 3 lb bags we get from the local shop. If anyone has any contacts we'd appreciate it.

TIA - Direct mail if possible.  
Mike R. a.k.a Cmdr. OZ  
USUSAWNB@IBMMAIL.COM

A Hit & Run on the Information-Superhighway

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Date: Wed, 02 Mar 1994 07:52:56 +0800  
From: bjones@novax.llnl.gov (Bob Jones)  
**Subject: I figured out my mistake**

About my question on canceling an article, I figured out my error. You must send the cancel message to "homebrew-request@hpfcmi.fc.hp.com" not the post address.

I'm slow but sure.....

Bob Jones  
bjones@novax.llnl.gov

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Date: 2 Mar 1994 07:54:45 U  
From: "Palmer.John" <palmer@ssdgwy.mdc.com>  
**Subject: Brewer's Resource News**

Muppet News Flash:

(LA) Brewers Resource is moving to another building. A new warehouse or something. Phone numbers will remain the same, to the best of my knowledge. (I listened to their answering machine message) The move should be complete later this week. (800) 827-3983

-JP

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Date: 02 Mar 94 11:04:50 EST  
From: Richard Nantel <72704.3003@CompuServe.COM>  
**Subject: SNPA**

I continue to receive requests for the Sierra Nevada pale ale I recently brewed. Unfortunately, the number of requests is greater than I can handle through private email. I already posted the recipe in HBD and would rather not use up valuable bandwidth reposting. To all those who asked, the recipe appeared in HB1358 (25 Feb.). Hope this helps.

Richard Nantel  
Montreal, Quebec, Canada

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Date: Wed, 2 Mar 94 11:08:08 EST  
From: Keith A. MacNeal HLO1-1/T09 DTN 225-6171 02-Mar-1994 1102  
<macneal@pate.enet.dec.com>

**Subject: Hopping Scotch Ale**

After reading Noonan's book, I am a little confused about hopping Scotch/Scottish ales. I realize that alot of hops are used to balance the high gravity/malt, but the numbers in the recipes seem to be very high. For instance, BU (bittering units, HBU I think -- or maybe its IBU, he's not real clear here) for a 140 Shilling Wee Heavy is given as 60. That would mean 6 oz. of 10% AA hops or 12 oz. of 5% AA hops if I am interpreting this correctly. Hop utilization for this brew is given as 20%.

Am I interpreting this correctly?

Keith MacNeal  
Digital Equipment Corp.  
Hudson, MA

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Date: Wed, 2 Mar 94 11:30:22 EST  
From: dstotler@cygnus.PPPL.GOV (Daren Stotler)  
Subject: Homebrew in Germany

I have a colleague in Germany who is anxious to learn more about homebrewing. I plan to send him a copy of Papazian's book, but he will need to be able to obtain supplies locally. Can anyone comment on the availability of equipment & ingredients in his area? He lives in Aachen, on the western edge of Germany where it meets with Belgium and the Netherlands (yes, I envy him at times).

TIA,  
Daren Stotler  
dstotler@pppl.gov

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Date: Wed, 02 Mar 94 11:27:59 EST  
From: JIM MCNUTT <INJM%MCGILLB.BITNET@VM1.MCGILL.CA>  
Subject: BOSTON BREWING FESTIVAL

Could anyone give me information about the Boston Brewing Festival which I understand will be held in the Boston World Trade Centre on 14 May. Please send email directly to me: INJM@MUSICB.MCGILL.CA

Thanks  
Jim McNutt  
Montreal

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Date: Wed, 2 Mar 94 11:32:06 EST  
From: ulick@augustine.helios.nd.edu (Ulick Stafford)  
Subject: Wit mash

I'm finally caught up on hbd's, and want to relate a Wit story. I posted a request for information regarding the Hoegarden mashing schedule, but all I know is that it involves 45% unmalted wheat, 5%unmalted oats, and 50% green malt, and takes 17 hours and doesn't involves decoction ... and that no modern brewer of wit would consider it and adds amylase (Belgian brewers are so unburdened by such 'adjuncts'). So I brewed as follows. I got 4.5 lb of flaked wheat from a bulk food store. It was American red winter wheat, but I didn't expect to find yellow spring wheat so resorted to it. Added 0.5 lb flaked oats, and made a big pot of porridge with 10 qt of water. I boiled for a few minutes, but happy with the gelatinization and worried about burning I turned off the heat. I ground 5 lb of DeWolf-Cosyn's Pilsener malt and doughed it into 6 qt of cold water. After 10 minutes I added the porridge whose temperature had dropped to around 170, but the combined temp was around 135-140. Worried about losing my proteolytic enzymes I hastily added 4 qts of cold water, which thinned the mash completely and dropped the temperature to 111. I rested here for a while and then pulled as much thick mash as I could and heated to saccharification range and rested for 15 minutes, much like a decoction but returned it at 160. The combined temperature rose to 128. I did a protein rest for 20 minutes before repeating and raising the temp to 140. I then did a hasty pull, rose to 160 and returned this to end up with a mash temperature of 145. I then stirred in 2 heaped teaspoons of amylase that I had had in the fridge for ages and went shopping for 1.5 hours and when I returned the temp was 140 and the iodine test, that I usually never use was perfect! I then heated to 160 for a few minutes and on to 170 for mashout.

The sparge was difficult, and I needed to cut the bed with a knife several times to keep up flows. I boiled for 90 minutes with 25 g of Negget (12.8%) in the boil. At the end I added old orange peel I'd been collecting. A handfull of coriander (ground in a maltmill) and about 0.5 oz of Durkee orange flavoring. I am sure I have all this wrong. I could not find Curacao peel, and think maybe I should have used Cardamon instead of Coriander, and think that the orange flavoring may overwhelm.

Yeast was also tricky. I diluted to 10-11 B and had nearly 8 gallon of wort (extract was better that allowed for - I never expected complete starch conversion) and pitched the yeast which was cultured hastily the previous day from a Paasbier whose name I forget, but it had a cute cartoon on the bottle. I had most of the wort in a plastic bucket, with the remainder in a gallon jug. I put most of the starter in the bucket with a little in the jug. However after 40 hours, nada, so I added 3 tablespoon of Wyeast german ale slurry to the bucket. This may well have been unnecessary as the jug was foaming today (60 hours after pitching) too. I'll report how it turns out.

Other comments re digest. There is no greater waste of bandwidth than people complaining about a waste of bandwidth. Complain by email. The personal touch is more effective and bandwidth is saved. I think that the

idea

of vote proposed by Andrew Patrick is ridiculous. Let's keep such tyranny of the majority out. I would boycott any vote and post as I see fit subject to common sense and email feedback.

Re cookbook. Some of the first recipes I saw were in a book called the Farmhouse Cookbook (or simil.), a British publication in their chapter on brewing and winemaking. To say the recipes were basic would be an understatement. Without impressing on people some rudimentary microbiology, they will brew crap beer, which will be a greater deterrent than some 'technoweenie'

talk. Personally, I like to relax, don't worry, start siphons by sucking, I never sterilise bottle caps, but I also go nowhere without my thermometer and hydrometer. While beer can be brewed without them, just as yogurt can be made without a yogurt maker for instance, the correct tools make the job better and easier. If those of you think the book can be written and perform your requirements - teach people to consistently brew good beer without any science, go ahead. I personally doubt it, and think the effort should be put into taking the fear out of basic science. Just MHO.

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'Heineken!?! ... F#\$% that s@&\* ... | Ulick Stafford, Dept of Chem. Eng.  
Pabst Blue Ribbon!' | Notre Dame IN 46556  
| ulick@darwin.cc.nd.edu

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Date: Wed, 2 Mar 94 10:18 CST

From: korz@iepubj.att.com

**Subject: McFarland**

Has anyone ever tasted McFarland Golden Fire or McFarland Red Beer? The Red was okay, but the Golden Fire, I would say, was roughly in the Belgian Abbey Ale style. A bit weaker in both nose and palate, but resembling St. Sebastians (sp?) Abbey (Crock) Ale. Both beers tasted very Belgian. Now here are the kickers:

1. Jackson says they are bottom fermented.
2. they are brewed in Italy!
3. they are brewed by Birra Dreher!

Yes, that's the brewery founded by Anton Dreher, originator of the Vienna style of beer. I'll bet that Anton Dreher is spinning in his grave from the levels of higher alcohols and wacky esters in these beers. Ironic...

Al.

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Date: Wed, 2 Mar 94 11:45:40 EST  
From: Scott Odell <MAH0C01@SIVM.SI.EDU>  
Subject: Potato (e)

On Mon, 28 Feb 94, Ron Dwelle asked about making a potato beer...

>A friend of mine just got 100 pounds of potatoes that were in  
>winter storage, with the suggestion to use them fast before they  
>go bad. He might just take them to Salvation Army kitchen, but  
>they're mine if I can figure out a way to use them. My guess is  
>that there's starch in them there spuds.

>Anybody have extraction method/direction? (Please note that my  
>facilities are limited--a 5 gallon grain mash is my max.)  
>Anybody have a recipe for a potato beer?.....

I raised a similar question a month or so back after seeing a  
report that the Wyncoop Brewery in Denver had made an "excellent  
Potato Pilsner" - but nobody took the bait. Perhaps someone in  
Denver knows someone at Wyncoop well enough to ask?

Scott Odell: mah0c01@sivm.si.edu

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Date: Wed, 02 Mar 1994 07:38:33 +0800  
From: bjones@novax.llnl.gov (Bob Jones)

**Subject: canceling posts**

Well I recently sent by accident a post to the digest. I realized my error and sent another message as per the note on canceling a post. I included the article number in the body of the post. All seemed well. However the post and the cancelation post both showed up in the digest. Does canceling work??

Hope you all thought the post was interesting, sure wasn't beer related. At least my post was accidental ;->

[EDITOR NOTE: PLEASE SEND CANCEL REQUESTS TO homebrew-request. DO NOT SEND THEM TO homebrew, OR THEY WILL BE PUBLISHED!!]

Bob Jones  
bjones@novax.llnl.gov

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Date: Wed, 2 Mar 94 09:02:50 PST  
From: raines@radonc.ucla.edu (Maribeth\_Raines)  
**Subject: Brewers Resource**

For those of you wondering about Brewers Resource. Yes, they were hit by the earthquake and had to shut down for a few days to replace their shelving and clean up. No major damage. In addition to the quake, they have decided to relocate to Thousand Oaks. This became a reality last weekend 2/26. There's enough space there to accomodate a walk-in shop. We are hoping to offer brewing and yeast culturing classes to those in the Souther Cal. area. Things were supposed to be up and running this week, but Jeff's wife was due to deliver their first baby on March 1st so its hard to tell whats going on. I also have been unable to get through to Brewers Resource, but I'm working on at least getting his answering machine hooked up. I regret any inconvenience brought about by our temporary closure. We are working on a number of new products and have at least 10 new yeast strains in development so keep in touch. (Anyone interested in updating the Brewtek yeasts in the yeast faq, please e-mail me privately and I'll send you the info on the new strains.)

Maribeth (MB) Raines

Yes, I am affiliated with Brewers Resource, I serve as consultant in research and development. I don't do this for the money, I do it because I enjoy it! Although it does support my hombrewing habit.

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Date: Wed, 2 Mar 94 09:54:08 PST  
From: Jack St Clair <Jack\_St\_Clair@ccm.hf.intel.com>  
Subject: Blow-Off Tubes

Text item: Text\_1

I have seen many posts lately regarding the use of blow-off tubes with the terminating end in a bucket of chlorine solution and the fear of getting 'something' sucked into the brew. First of all, the bleach solution should be a weak solution (it is only used to kill the beasties). Secondly, there is never a moment during the fermentation process when a vacuum is created to provide a 'sucking' action. There is always a positive pressure in the carboy, that's why we see bubbles coming out.

So, put your blow-off tube in bucket of bleach, sit back, have a home brew, don't worry, and watch the bubbles.

Jack St.Clair  
Portland, OR  
Jack\_St\_Clair@ccm.co.intel.com

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Date: Wed, 02 Mar 1994 13:32:09 -0500 (EST)  
From: MIKE LELIVELT <MJL@UNCVX1.OIT.UNC.EDU>  
**Subject: BJCP exam in Durham, NC**

Is there anyone interested in taking the BJCP in Durham, NC anytime inbetween July and October of 1994? Our club, TRUB, is planning on administering the exam and are looking for additional participants.

MIKE LELIVELT mjl@uncvx1.oit.unc.edu

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Date: Wed, 02 Mar 1994 12:57:44 -0600 (CST)  
From: Phil Hyde - Electrical Engineering <ST2E5@Jetson.UH.EDU>  
Subject: Question about shelf life

Hi everyone,

I've got some oatmeal stout that I brewed a few months ago,  
and haven't got around to drinking it all yet (cardinal sin,  
eh???). Anyways, I'm wondering how long the stuff will keep.  
I had a bottle last night, and it tasted kind of gritty.  
Also, it had enormous head. Any comments are appreciated.

Phil  
st2e5@jetson.uh.edu

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Date: Wed, 02 Mar 1994 19:25:38 +0000 (GMT)

From: STAUFFER\_ERIC\_B@Lilly.com

**Subject: Posting HBD Reader to SIERRA.STANFORD.EDU**

I'm was quite amazed to see almost twenty request for the HBD Reader. What I would like to do is to post it to SIERRA.STANFORD.EDU and to Compuserve for people to download. Also I suppose I could post the UENCODED version to HBD. What would be the best way to distribute??

Cheers,  
Eric

(ebs@i.need.a.wheat.beer.com)

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Date: Wed, 2 Mar 1994 14:41:32 -1812

From: shudak@itsmail1.hamilton.edu (Stephen B. Hudak III)

**Subject: cancel**

cancel

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Date: Wed, 02 Mar 94 11:34:25 -0500  
From: "Anton Verhulst" <verhulst@decvax.dec.com>  
**Subject: Brewers Resource**

>I've been trying to reach the Brewer's Resource in Woodland Hills, CA without  
>success. Does anyone know if they're out of business now.

They, apparently, are alive and well. I received an order from them  
one week ago.

- --Tony Verhulst

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Date: 2 Mar 1994 12:05:00 U  
From: "Palmer.John" <palmer@ssdgwy.mdc.com>  
**Subject: More Info on Brewers Resource**

Update to earlier post, (I threw away my receipt so I couldn't cancel...)

Brewer's Resource has moved to Camarillo CA, up the road a bit. They are opening a "Brewer's Superstore", he said. It will now have Walk-in as well as Mail order service. The walk-in service will be available as of April 1, he thinks, when the city paperwork gets finished, and they plan to resume mail order shipping on Monday (3/7). New newsletters and catalogs will be mailed in the near future.

New Info line is (805) 445-4100, the 800# remains the same, at 827-3983. (but, they are having a glitch, so give them a couple days)

New address is  
Brewer's Resource  
409 Calle San Pablo #104  
Camarillo, CA 93010

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Date: Wed, 2 Mar 94 15:01:29 EST  
From: "Glen A. Wagnecz, X6616" <wagnecz@PICA.ARMY.MIL>  
Subject: More NO-WELD Boiler

Jeremy Ballard Bergsman <jeremybb@leland.stanford.edu> wrote to me regarding my article on a NO-WELD boiler. I thought my answers would be of interest to others, so I posted my response:

>Glen,

I was excited to read your post, as this is what I am trying to do. My main problem, actually is obtaining the kegs for <\$70. Anyway, I didn't quite understand part of your process.

1) you seem to have (1/4" minus the wall thickness of the keg) of threads onto which to screw the ball valve.

2) isn't there a problem with the taper on the threads? It would seem that once the nut is on tightly, the threads left would be too small to join tightly with the ball valve.

Are questions 1+2 the result of a complete misunderstanding on my part?

3) what forms the seal? The modified FPT/compression fitting/nut or the ball valve or both? Something must press up against the side pretty hard to flatten the side of the keg and form a good seal.

I would be grateful if you could straighten me out. Thanks.

Jeremy Bergsman

1) It does take a little doing to get the cut down nut onto the 1/2" pipe thread of the 1/2 MPT to 1/2 female pipe adapter, due to the taper of the fitting. This fitting has hex nut molded into it, and you should place this in a vise and secure. Then thread the cut-down flare nut on as far as it will go by hand. Then use a wrench to turn it the rest of the way, it will be hard. Be careful not to split the nut as you torque it further. The cut down flare nut can be shortened so that it is about 1/4" total height, too, so that it occupies less length on the adapter and hence needs to be tightened less further to leave the needed thread to engage the female threads of the ball valve.

The keg wall is fairly thin, maybe 2 mm max? (I didn't measure), so it won't take up a lot of the 1/4" (or so) available to protrude.

I also considered the possibility of doctoring (sanding) the threads of the nut (or the adapter) to defeat some of the effects of the taper in the event that I couldn't get the cut down nut on far enough, but didn't need to.

Teflon tape forms the seal on both the inside and the outside of the keg wall, and the fitting tightens down on this tape layer.

I initially had a leak (1 st. time) when I leak tested this,  
but tightening once fixed this. I figure I've got about 4-5 threads  
engaged in the female of the ball valve.

Hope this helps-

Glen

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Date: Wed, 2 Mar 94 13:02:06 PST  
From: bgros@sensitivity.berkeley.edu (Bryan L. Gros)  
Subject: beginning books

My two cents:

Papazian's book is a good beginner book for most of us. Not all. The number of cookbooks geared for "make great meals in 15min" shows that there is a need for quick and easy instructions. We can't make beer in 15min, but we can make extract beer in 90min.

A beginning book should have chapter one read like a recipe. It should say "Step 1: make beer". Give them a choice, light ale or dark ale, then tell them to add extracts to two gallons of water, bring to a boil, add the right amount of hops, boil 60 min, then add to a bucket with 2 gallons of cold water. Add dry yeast. This should give them 3 gallons of ale.

After they have seen how easy it is to make decent beer, then the later chapters can present more information on improving the beer made in the first chapter. Tell them about hydrometers, liquid yeast, aroma hops etc. Tell them how to modify the first recipe for different styles. All grain and more technical info would not be appropriate in this beginner book.

A book like this would be geared to certain people and would certainly have a place on the shelf.

- Bryan

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Date: Wed, 2 Mar 1994 10:40:01 -0800 (PST)

From: Domenick Venezia <venezia@ZGI.COM>

**Subject: Gott modifications**

Based on someone's tip (thank you) that SportMart has 10 gal Gott coolers for cheap (\$39.95) I picked one up. Does anyone have ideas on incorporating a removable drilled plate or screen? Or on replacing the spigot? Any suggestions for using or modifying this sucker will be entertained. TIA.

What I have done so far is this. The spigot is easily removed. The button on the back of the spigot pulls out with some effort. A stopper can be shoved into the front of the spigot to seal it there. The inside hole is just right for 1/4" copper tube press fit. 2-3" of 1/4" copper tubing bent into a shallow 'S' gets the tube to the bottom of the cooler and a copper adapter from 1/2" to 1/4" (actually 1/2" to 3/8" to 1/4") to fit my copper manifold and soldered it to the short tube. Using silicone based stopcock grease makes the whole thing removable and easily cleanable.

But, I also want the option of a drilled plate style lauter tun. Of course I want it all.

Lastly, I made some test runs for heat retention and discovered that most of the heat loss (~3C (~5F) over 60 min) was coming through the top of the lid. It gets very warm while the rest of the cooler (except just around the spigot) stays cool. As I will rarely fill this thing to the top I cut a circle from a 2" slab of styrofoam such that it press fits into the top of the cooler. With the styrofoam and the lid the heat loss is no more than 1C (1.8F) per hour. Use the Gott itself as the template. Take off the lid, Turn it upside down and press it into the styrofoam. The edge seal makes a neat circle in the top of the styrofoam. Cut just inside the circle. Use a real sharp thin bladed knife. Styrofoam compresses pretty well so just roll the circle in its edge pressing down pretty hard to mush up the first 1/2" or so, then it will make a tight press fit into the cooler. To remove it push down on one side until it flips sideways.

Domenick Venezia  
ZymoGenetics, Inc.  
Seattle, WA  
venezia@zgi.com

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Date: 2 Mar 1994 14:56:26 U  
From: "jphughes" <jphughes@ingres.com>  
Subject: Recipe for Red Hook ESB??

I am looking for any information on replicating the great quality and taste of Red Hook ESB (from Seattle). It has always been a favorite of mine and I have tried with several of my more recent recipes to come up with a batch that strongly resembles that of Red Hook, but have not yet found the secret. If anyone has any good recipes, or suggestions for me to try, I would be most grateful. Thanks in advance!

-John :) :) :)  
jphughes@ingres.com

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Date: Wed, 2 Mar 94 18:02:44 MST  
From: birkelan@adtaz.sps.mot.com (Joel Birkeland)  
Subject: Re: Racking Woes (spigots on carboys)

>Somebody asked:  
>  
>"Has anyone else tried puting a spigot on the side of their carboy?"  
>

I have never put a spigot in the side of a carboy.

However, when I was in college, I had several friends who made water pipes out of beer bottles by chipping a hole in the side. They used a very sharp tool (diamond scriber?) and patiently chipped away at the side of the bottle until they broke through. Then they slowly widened the hole until a small tube could be put through.

I have often wondered myself if this method could be adapted to putting a spigot on a carboy. Might be worth a try.

Joel Birkeland

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End of HOMEBREW Digest #1363, 03/03/94  
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Date: Wed, 2 Mar 94 18:33:00 -0800  
From: rob.skinner@kandy.com (Rob Skinner)  
Subject: creme soda / BrewTek

>The problem is the taste of the soda - it has a very heavy yeast taste  
>that makes the cream soda mostly undrinkable. I think my rootbeer  
>comes out OK because it has a much more robust flavor which hides the  
>yeast overtones.

There is a gadget that is available at many homebrew shops called  
"The Carbonator." It retails for just under ten bucks. It is  
basically a quick disconnect fitting, the same size as is found on  
Cornelius kegs, that screws onto the top of a two liter P.E.T. bottle.  
The soda is force carbonated in the PET bottle.

I've used my Carbonator for two batches of root beer and it's worked  
well. The only drawback is that it is only possible to do one bottle  
at a time. I'm considering turning to yeast so I can have a larger  
supply of soda on hand.

>I've been trying to reach the Brewer's Resource in Woodland Hills, CA  
>without success. Does anyone know if they're out of business now. I  
>just got a catal about 4 weeks ago, and can't figure out what happened.

Brewer's Resource is alive and well. Towards the end of February, they  
were moving to a new location. By the time you read this, they should  
be back in business.

Rob Skinner <rob.skinner@kandy.com>

..  
- -- MR/2 1.98x NR

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Date: Thu, 3 Mar 94 13:29 GMT+200  
From: Michel Vandenplas <mvdp@maties.sun.ac.za>  
Subject: What does the AHA do?

Hi All,

We've recently started a homebrew club covering the Cape Town area, as far as I know this is the first club of it's kind in South Africa. The steady growth of the club , pretentiously called the `Amateur Brewing Association', far exceeded my expectations. We have also been offered a one-off slot on national radio and are hoping that other clubs will start in other centers of the country as a consequence of this. Maybe it helps to promote homebrewing as a national pass-time, high aspirations :-)

I'm hoping that someone will be able to give me information on the AHA. While I realize that the association holds national and regional(?) competitions in America and publishes a brewing magazine, what are its other aims and how do homebrewers perceive the association's influence on homebrewing in America? Also, any background on the history of the AHA would be appreciated.

Lastly, does anyone have their address and fax number in Boulder, Colorado.

Many thanks,

Michel

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Date: Thu, 03 Mar 1994 08:00:59 -0500 (EST)

From: COCKERHAM\_SANDRA\_L@Lilly.com

**Subject: potatoes in beer**

I haven't made a potato beer, but I had a \*great\* Irish Potato Stout at the Bison Brewpub in Berkeley last year.

I would imagine darker beers would be best for this adjunct.

Can't be any worse than rice. :)

Best O' Luck.

Sandy C.

From: COCKERHAM SANDRA L (MCVAX0::RX31852)

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

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Date: Thu, 3 Mar 1994 08:03:22 -0500 (EST)  
From: "Dana S. Cummings" <dcumming@moose.uvm.edu>  
**Subject: blow off tubes**

I must take exception to Jack St Clair`s assertion that there is no danger of sanitizing solution being sucked into your brew. You must be sure that your brew is at room temperature when you rack to the carboy or the resulting cooling BEFORE the yeast becomes active could suck sanitizer in. Once fermentation has begun, I concur w/ JSC, there is no danger of bleaching your brew.

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Date: Thu, 03 Mar 94 08:40:13 EST

From: btalk@aol.com

**Subject: bottlecap boil**

Papazians book does say to boil bottlecaps. (I should have written page # for reference). Its in a list that 'recaps' <ahem> steps in bottling.

Bob Talkiewicz <btalk@aol.com>

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Date: Thu, 03 Mar 94 08:52:48 EST

From: btalk@aol.com

**Subject: holes in glass**

I had heard of making a ring of putty or clay and poring molten lead (i think) into it. This was supposed to knock out a hole the inside diameter of the putty ring. No personal experience...

Bob Talkiewicz<btalk@aol.com>

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Date: Thu, 3 Mar 1994 05:58:02 -0800 (PST)

From: tlyons@netcom.com (Tom Lyons)

**Subject: negative pressure**

Jack St Clair <Jack\_St\_Clair@ccm.hf.intel.com> writes:

> Secondly, there is never a moment during the  
> fermentation process when a vacuum is created to provide a  
> 'sucking' action. There is always a positive pressure in the  
> carboy, that's why we see bubbles coming out.

Well, that's probably true during fermentation. However, I often seen a negative pressure through a blowoff tube or a regular bubble lock before fermentation begins. Once co2 production begins, a positive airflow is established. I have always theorized that this is caused by temperature differences, but would love to hear other possible explanations.

Yes, I have seen enough negative pressure to draw liquid up through a blow-off tube, but I've never seen enough to draw it all the way up into the carboy. Yet.

Tom Lyons - Central Florida  
tlyons@netcom.com

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Date: Thu, 3 Mar 1994 06:01:16 -0800 (PST)

From: weix@netcom.com (Patrick Weix)

Subject: OG of Starter Wort

> From: Keith MacNeal 01-Mar-1994 1400 <macneal@pate.enet.dec.com>

> Subject: Pitching rates for Scotch Ales

> Since almost 20% of the  
> batch size will be the starter, it makes sense to me that the starter  
gravity  
> should be close to the wort gravity. Now this flies in the face of  
> conventional wisdom of low gravity (1.020) starters. Can anybody provide an  
> insight to this?  
>

Actually it is the old wisdom that recommends a 1.020 starter wort.  
Conventional wisdom (i.e. George Fix and others) recommend that the  
starter wort be as close to your brew as possible. I usually fly by  
the seat of my pants, so I keep a bunch of sterile 1.040 hopped wort  
around for starters. The reason for using hopped wort is the added  
protection against infection provided by the hops.

- --

"The large print giveth, and the small print taketh away."

Tom Waits

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/-----/
| Patrick Weix                weix@netcom.com      |
| UT Southwestern Medical Center weix@swmed.utexas.edu |
| 5323 Harry Hines Blvd       tel: (214) 648-5050    |
| Dallas, TX 75235            fax: (214) 648-5453    |
/-----/
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Date: Thu, 3 Mar 1994 09:15:34 -0500 (EST)

From: Jim Busch <busch@daacdev1.stx.com>

**Subject: Re: Cold Hopping**

> From: arf@mcs.com (Jack Schmidling)

> Subject: COLD HOPPING

>

> >In HBD 1355, Domenick Venezia asked:

>

> >My last all-grain batch, an ESB dry hopped 4 days with 1oz/5gal Kent

> >Goldings, has a grassy haylike flavor tone....

>

I don't expect universal agreement with my views but that flavor is precisely

> why I gave up on "dry hopping" as a bad idea. It is my opinion that this is

> the result of what should actually be called COLD hopping.

>

> That herbal, grassy flavor results from not cooking the hops. It is eliminated in the boil and if added while the wort is hot enough to cook it off.

>

> I won't argue with those who like the taste but to suggest that it is some exotic problem created by blue smoke and mirrors is misleading to say the least.

>

Suprise, yet another thing that Jack and I disagree on! The aroma profile of EKGs are often described as "earthy" or sometimes "grassy". Its the way the hop is. Dry hopping of ales is about the best method of increasing hop aroma, as can be demonstrated by drinking a Anchor Liberty, or one of my ales. My latest Styrian Goldings batch was dryhopped with SG, and cask hopped with EKGs, and the results were absolutely fantastic. Too bad it kicked last nite. For my money, if you want hop aromatics above what a kettle can deliver, you gotta dry hop. BTW, the initial harshness of some cask hopping seems to blend and diminish over time (if you can wait!).

Good brewing,

Jim Busch

DE HOPPEDUIVEL DRINKT MET ZWIER 'T GEZONDE BLOND HOPPEBIER!

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Date: Thu, 3 Mar 1994 9:16:03 -0500 (EST)

From: KLAY@ocean.aoml.erl.gov

**Subject: This is a big world**

Just a suggestion: with all the requests for mail order outlets,  
supply stores, general happening info, etc. etc., it seems a point of  
origin would be helpful, ie. WHERE ARE YOU. Sorry to waste bandwidth, but..

Jonathan KLAY@ocean.aoml.erl.gov Miami

---

Date: Thu, 3 Mar 94 09:27:29 EST  
From: Steve\_Boylan.NOTES.LOTUS@CRD.lotus.com

**Subject:**

In HOMEBREW Digest #1362, Mark Bunster writes:

> Finally, I'm sending off my entries to a contest--lots of people noted that  
> Beers Across Am is sent via RPS--does anyone know the full name and which  
> larger packaging chains service via RPS? Or is there a 1800 #? Failing that,  
> I can just put "yeast cultures" on the UPS tag, right?

The full name is "Roadway Package System", and the telephone number is  
1-800-762-3725. Just call that number to arrange for a package to be picked  
up  
for delivery anywhere in the country.

However, according to their operator, they do not ship alcoholic beverages.  
(?????)

Never been a customer, no opinion on the subject, just answering the question.  
No warranty expressed or implied. Contents may settle during shipment. Your  
mileage may vary. Und so weite.

- - Steve

-----

Date: Thu, 3 Mar 1994 06:59:30 -0700 (MST)  
From: "Kevin D. Reid" <cc000ai@chicoma.lanl.gov>  
**Subject: Red Ale**

Does anybody have a good recipe for a Red Ale type beer?

If you do, could you please forward it to me at:

cc000ai@chicoma.lanl.gov

Thanks,  
Kevin

-----

Date: Thu, 03 Mar 1994 09:29:15 -0500

From: WKODAMA@aba.com

**Subject: Blow-Off Tubes**

Jack St.Clair wrote in #1363:

> Secondly, there is never a moment during the fermentation  
> process when a vacuum is created to provide a 'sucking'  
> action. There is always a positive pressure in the carboy,

There is one (mostly hypothetical) situation to take note of,  
however. If one attaches the blow off tube while the wort is  
still hot, the cooling of the wort can create a reverse pressure  
where the liquid at the other end of the tube may get sucked back  
towards the fermenter. Of course, if the brew is this hot then  
one shouldn't have pitched yeast and attached the blow off  
anyway.

Wesman

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Date: Thu, 3 Mar 94 09:48:11 EST  
From: Steve\_Boylan.NOTES.LOTUS@CRD.lotus.com

**Subject:**

In HOMEBREW Digest #1362, Mark Bunster writes:

> Finally, I'm sending off my entries to a contest--lots of people noted that  
> Beers Across Am is sent via RPS--does anyone know the full name and which  
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However, according to their operator, they do not ship alcoholic beverages.  
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No warranty expressed or implied. Contents may settle during shipment. Your  
mileage may vary. Und so weite.

- - Steve

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Date: Thu, 03 Mar 1994 09:58:42 -0500 (cdt)  
From: Jonathan G Knight <KNIGHTJ@AC.GRIN.EDU>  
Subject: Extract IPA

Collin Ames asks about extract IPA recipes.

I've made several, roughly like this:

6 lbs. light malt extract syrup (I like William's English Light or EDME)  
1 lb. demerara or brown sugar  
1/2-3/4 lb. medium crystal, steeped  
10-12 HBU's Fuggles or Northern Brewer, 60 min.  
1/2 oz. Fuggles, Willamette or Goldings, added at end & steeped w/heat off 20  
min. or so  
Liquid yeast culture from starter soln., I prefer Wyeast 1098 "British"  
4 oz. corn sugar to prime.

If you like oak chips, they add an interesting flavor (although purportedly not "correct" for the "style," so don't do it if you want to send your beer to a competition) - I toast a half cup or so in a 350 deg. oven on a cookie sheet for 20 min. and add them to the secondary (dry-oaking?).

Go for it, Collin. Pale Ales are easy to make from extract and delightful to drink. Bottoms up!

Jonathan Knight  
Grinnell, Iowa

---

Date: Thu, 3 Mar 94 11:14:02 EST  
From: downing@GRAPHICS.CS.NYU.EDU (Troy Downing)  
Subject: Micro-Brewery license info wanted

Some friends and I are interested in starting a small brewery/pub in Park Slope, Brooklyn. Can someone point me in the right direction for acquiring information on regulations/licensing/etc. on starting a Micro brewery in New York?

Thanks!

```
+-----+  
| Troy Downing (212) 998-5753 (voice) |  
| New York University (212) 995-4320 (FAX) |  
| 34 Stuyvesant Street, 3rd Floor |  
| New York, NY 10003 downing@cs.nyu.edu |  
+-----+
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Date: Thu, 3 Mar 94 9:44:08 MST

From: npyle@n33.stortek.com

**Subject: Using Hop Pellets / Carboy Vaccuums**

Paul Beard mentions problems with hop pellets. I've gone through the same problems myself. Using hop cones (whole hops) will virtually eliminate this problem, especially if you use them in hop bags. The problem is that not all varieties come whole. Do you cool your hot wort before dumping it into the fermenter? If so, you can whirlpool the wort and let it settle while its cooling. Another thing that works fine is to just remove your strainer and let everything into the fermenter. You can then rack it to another fermenter (leaving the hops behind) when it all settles out. If you do this, you'll have to rack it before fermentation gets active - this will stir everything up for sure. Some people do this as a matter of course to get the wort off the cold break material.

Paul then writes:

>Answers can be e-mailed if this seems too newbie-ish for public discussion.

This type of question is perfect for this forum, IMHO. If you can't discuss methods to ease the brewing process, then the HBD isn't worth very much, now is it?

\*\*

Jack St. Clair makes claims about blow-off tubes:

> .....Secondly, there is never a moment during the  
> fermentation process when a vacuum is created to provide a  
> 'sucking' action. There is always a positive pressure in the  
> carboy, that's why we see bubbles coming out.

Fermentation won't create a vaccuum but temperature differences between the inside and outside of the carboy can. The only time I see this as a problem is before primary fermentation gets going. The wort can easily be a few degrees hotter than the outside air and as it cools it sucks in some air (or bleach water, as the case may be). Once fermentation begins, Jack is correct and you have no worries, mate. I suggest using an "S" type airlock until fermentation gets going (this type of airlock will allow gas to bubble through in either direction, without any liquid getting through).

Good Luck,  
Norm

-----

Date: Thu, 3 Mar 94 09:05:03 PST  
From: Jack St Clair <Jack\_St\_Clair@ccm.hf.intel.com>  
Subject: **Blow-off Tubes Re-visited**

Text item: Text\_1

Well, wouldn't you know it, I blew it on the blow-off bit the other day. I said that there is never a time when a vacuum is formed in the carboy and have been reminded that this is not the case.

Dick Foehringer of "The Brewmeister" homebrew supply shop in Folsom CA, reminded me that this is not always true. When the yeast is pitched while the wort is still above room temperature and the carboy neck is stopped, a vacuum can be formed sufficient enough to suck the contents of the airlock or, worse yet, the contents of the chlorine filled bucket back into the carboy.

Thanks Dick, I'll certainly watch that from here on. And to the rest of the loyal HBDers, please excuse my faux pas.

Jack St.Clair  
Portland, Oregon  
Jack\_St\_Clair@ccm.co.intel.com

---

Date: Thu, 3 Mar 94 10:57 CST  
From: arf@mcs.com (Jack Schmidling)  
Subject: CREAM SODA

>From: digem@wrangler.lanl.gov (David G. Modl)

>I have a problem with my homemade cream soda that, maybe, someone can help me with. I make the soda using extract/concentrates, table sugar, and champagne yeast.

As the essence of cream soda is vanilla, you might try a little creative formualting on your own. Vanilla, sugar and a dash of lemon is all you really need. I made a sort of ginger cream soda that is really nice.

Here is the process for one gallon from the script of my video. Just use more vanilla and less ginger for cream soda.....

ACT 2            GINGER ALE

SCENE 1   GINGER ALE   GRAPHIC

OUR NEXT PROJECT IS TO MAKE GINGER ALE. THE PROCESS IS EXACTLY THE SAME AS ROOT BEER EXCEPT THAT WE ARE GOING TO MAKE OUR OWN GINGER ROOT EXTRACT.

SCENE 2   GINGER ROOT

PICK OUT A NICE FRESH LOOKING PIECE OF GINGER ROOT AT THE SUPER MARKET. OUR ONE GALLON RECIPE CALLS FOR TWO OUNCES OF GINGER. / THAT'S A PIECE ABOUT THE SIZE OF AN EGG. /

SCENE 3   SLICING

SLICE THE TWO OUNCE PIECE INTO THIN SECTIONS. /

SCENE 4   ADD TO BOILING WATER

ADD THE SLICED GINGER TO.. TWO CUPS OF BOILING WATER. / SIMMER THIS ON LOW HEAT FOR 20 MINUTES. /

SCENE 5   BLENDER

BLEND THE BOILED GINGER ON HIGH FOR ABOUT ONE MINUTE

SCENE 6   STRAIN INTO BOILING WATER

BRING TO A BOIL, ONE GALLON OF WATER WITH TWO CUPS OF SUGAR. / POUR THE

BLENDED GINGER THROUGH A STRAINER, INTO THE SUGAR WATER. /

WITH A SOUP LADLE, POUR A FEW CUPS OF THE HOT BREW THROUGH THE PULP TO EXTRACT A BIT MORE OF THE GINGER FLAVOR. THEN LET THE BREW COOL DOWN TO ROOM TEMPERATURE AND DISCARD THE GINGER PULP.

SCENE 7 VANILLA

WHEN COOL, ADD ONE TABLESPOON OF VANILLA EXTRACT AND 1/8 TEASPOON OF YEAST. /

THEN BOTTLE AND AGE YOUR GINGER ALE, JUST LIKE THE ROOT BEER.

js

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Date: Thu, 3 Mar 94 12:10:30 EST  
From: ulick@debussy.helios.nd.edu (Ulick Stafford)  
Subject: Contaminate, pasteurize, potatos, and Gott

I intend to contaminate and pasteurize my Wit. For lactobacillus type critters I will remove some of the beer and put it in Thermos flask. Add a little grain and hold for an hour at 125-130 (as per Noonan in a recent BT or Zymurgy, or was it Miller?). At that stage assume most critters except thermophilic lactobacillus are dead and contaminate wort with it. After a day or two put in my brewpot, heat to 170, chuck in the wort chiller, chill and bottle with wort and fresh yeast. Comments or this suicidal venture :-)?

For a potato pilsener one might follow an oatmeal or flaked barley type recipe, like the North German pilsener recipe in Miller. Boil 5 times the amount of potatoes as adjunct (potatoes are 80% water), mash fairly well and add to saccharification rest. How it would turn out, I don't know, but I wouldn't exceed 20% of fermentables as potato.

Dominick Venezia recounts Gott experience. I have a 7 gallon, and found that the tap is easily removed and corked and that 1/4" copper fits inside nicely, as he did. I have considered the false bottom question - even to the extent of manufacture. Perhaps a simple solution would be a Phil bottom connected to 1/4" copper. I considered getting a sheet of 1/8" plastic. Cutting out an exact circle to fit, cut it into slices, perhaps 1/2 - 1" wide and glue them backon to 2 triangular shaped feet, such that one side has the bottom just over the tap hole, with the other end resting on the far side with a 1/32-1/16" gap between each piece (or the width of your cutting blade). Then brew with the back end sitting on a piece of strofoam. Someday I'll do it and report, but in the meantime my copper manifold is OK.

---

'Heineken!?! ... F#\$% that s@&\* ... | Ulick Stafford, Dept of Chem. Eng.  
Pabst Blue Ribbon!' | Notre Dame IN 46556  
| ulick@darwin.cc.nd.edu

-----

Date: Thu, 3 Mar 94 18:39:06 +0100  
From: vlsisj!fleurie!steve\_t@uucp-gw-2.pa.dec.com (Steven Tollefsrud)  
Subject: Sucking bleach into your brew (or, Physics sucks!!)...

Jack St Clair wrote:

> "there is never a moment during the fermentation process when  
> a vacuum is created to provide a 'sucking' action. There is  
> always a positive pressure in the carboy, that's why we  
> see bubbles coming out."

Careful!!

This is only correct assuming:

- A. The wort temperature is stabile.
- B. The yeasties have started doing their CO2 thang.

If the temperature of the wort and/or the headspace decreases, the volume of both will decrease. This volume will be displaced by whatever solution your blowoff-tube is stuck in. Depending on how much the temperature decreases, how long the blowoff tube is, and the rate at which CO2 is flowing out of the system, it is quite possible to suck sterilant into your precious wort.

If you cooled your wort down to, say, 70 degrees, pitched a yeast starter, sealed the fermenter with a blowoff tube stuck in chlorine, and your room temperature is 65 degrees, you're going to have a contraction of gas in the headspace when it all settles out at 65 degrees. Unless your yeast starter is really active and the lag time before significant CO2 production is not longer than this temperature drop, you could conceivably suck all of your sterilant into your wort AND whatever wild thangs which are floating in the air that gets sucked in after it.

Of course, this is only the pessimistic, doomsday, worst case scenerio. You could always just relax, don't worry, and have a homebrew.

So how do you safely isolate your wort from air and nasties?

BONG!

(hooka, waterpipe)

Go to your neighborhood illegal drug industry accesories supply store (your local headshop --- do they still exist back home?) and look at the principle behind marijuana bonges (this is neither sanctioning nor indicting drug use so don't bother starting another "drug thread", pro or con).

Traditionally, these systems consist of a vessel open at one end in which water can be added. There is a tube entering the side of this

vessel, the internal end being submerged in water (or whatever) and the external side being the air (or whatever) input. By producing a vacuum on the open end of the vessel, the air will draw into the liquid via the tube, percolate through the water, and to the source of the vacuum.

(brilliantly clever ascii illustration...)

```

vacuum source
^
|
|
| air flow
|
| |
| |
| | // <--tube air input
|_ 000_0_0_| //
|   oo o   | //
|     o o  |//
|       o   //
|         o  //
| liquid  o //|
|           oo |
|_____ |

```

Now, don't buy anything at the headshop. Go home and build your own nifty airlock using a baby food jar with two holes in the top, one for the input tube and one for the output tube (the one going to your fermenter). Fill the jar with sterilant (vodka works just as well as bleach), put the input tube under the surface of the sterilant, and make sure the output tube is above the surface of the sterilant. Voila...

```

    ||    ||
    ||    ||
input tube ||  || <-- tube to fermenter
_____|_|_____|_|_____|
[  _||_  _||_  ]
|  ||_  _||_  |
|_||_o_____ |
|  ||oo_____ |
|  ||oO  o    |
|   o         |
|   o         |
| GERBERS tm  |
|_____ |

```

Now you can really relax and have a homebrew (or whatever).

Steve Tollefsrud  
Valbonne, France

e-mail: [steve\\_t@fleurie.compass.fr](mailto:steve_t@fleurie.compass.fr)



Date: Wed, 02 Mar 94 22:34:22 EST  
From: dweller@GVSU.EDU (RONALD DWELLE)  
Subject: freezing cracked barley

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Date: Thu, 3 Mar 1994 11:58:59 -0600 (CST)  
From: Martin Heinz <heinz@fireant.ma.utexas.edu>  
Subject: Re: Franziskaner yeast cultivation (not)

> : From: "Steven W. Smith" <SMITH\_S@gc.maricopa.edu>  
> : Subject: Franziskaner hefe-weisse  
>  
> : it's got a nice layer of yeast.  
> : Has anyone happily made a starter of the tasty crud from this beer?  
> : It is a lager, yes?  
>

The Franziskaner Hefe-Weisse yeast is ale yeast, however there is most likely lager yeast added at bottling, which is the one at the bottom most likely.

Additionally, there is a fat chance of the yeast being dead anyway -- due to pasteurization before shipment.

So even if you get a starter from a bottle, it's not going to be the "right" yeast.

Martin Heinz  
heinz@math.utexas.edu

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Date: Thu, 3 Mar 94 20:13:03 +0100  
From: vlsisj!fleurie!steve\_t@uucp-gw-2.pa.dec.com (Steven Tollefsrud)  
Subject: Sucking bleach into your brew (or, Physics sucks!!)...

Jack St Clair wrote:

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e-mail: [steve\\_t@fleurie.compass.fr](mailto:steve_t@fleurie.compass.fr)

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Date: Thu, 3 Mar 94 15:17 CST

From: korz@iepubj.att.com

Subject:

DeadWyeast/TooMuchTrub/BleachConcentr/Blowoff/HopBags/NoonanHopRate

Tim writes:

>I had some refrigerated Wyeast London only 3 months old (from mfg date)  
>that would not swell up at all.

I would suspect that the package had been mishandled (either frozen or had gotten too hot), not necessarily by you -- 90% of supply shop owners that I've talked to don't really know much about brewing (or just think they do). Most around here don't even brew regularly!

\*\*\*\*\*

Curt writes about a beer that had way too much trub:

>3.3# M&F Sout Kit (hopped syrup + yeast)  
>2# Laglander amber DME  
>0.5# crystal malt (40L)  
>0.5# black patent  
>0.5# roasted barley  
>1# steel cut oats  
>0.5 oz fuggles (boil - 15 min)  
>1.0 oz. Kent Goldings (finish)  
>yeast from kit

The problems is the oats. You need to mash them if you want to use them in a beer. You need to add some Base malt, like Pale or Pils to provide enzymes or you can use a diastatic malt extract such as Edme DMS. I believe that M&F makes a diastatic malt extract too.

\*\*\*\*\*

Greg writes:

>I would just soak beercaps in a room temperature solution of unfragranced  
>chlorine bleach (like you use for laundry) with a concentration of 1/2 tsp.  
>bleach per gallon of water. Let the caps soak for at least 15 minutes.

I agree, but I think the concentration you suggest is a bit low. The recommended concentration is 1 tablespoon of household bleach per gallon (this is based upon my discussions with Dr. Joe Power at the Siebel Institute.

\*\*\*\*\*

Ryan writes:

>what do you do with the other end of the tube. Do you leave  
>it in a pan , what about air contaming the wort?

You should put it into a gallon jug or bucket which has a quart of liquid in it. Some have suggested using sanitizer, but I just use plain tapwater. If you have concerns about your tapwater (in case it gets sucked up into the fermenter while the wort is cooling) you

can boil it first.

>One more question. I was going to dry hop my bitter and since I  
>only have the one carboy I thought about stuffing the the hops in after  
>primary ferm. Would this cause problems doing this ? What do I lose if  
>anything ? Do I have to rack when adding hops?

No, you do not have to rack. I've been adding dryhops to my primary with no problems at all. I just wait for fermentation to subside to about a glub per minute and add the dryhops for a week-to-10days.

\*\*\*\*\*

Paul writes:

>the hop pellets dissolved enough to  
>seep out of the hop sacks (I was sold these with the hops, but did I need  
>them?) and when I tried to pour off the wort into my carboy, the strainer  
>clogged very quickly

Sounds like either the hop bag was too coarse a mesh or your strainer was clogging with hot & cold break, not hops. I use hop bags all the time, use pellets most of the time and have removed the strainer from the funnel. I just pour the wort in until I reach the trub and then stop pouring. Usually, I leave only a quart or so of liquid in the kettle. I've brewed this way using both blowoff and non-blowoff and the beers have come out mighty tasty (and won a few ribbons too).

\*\*\*\*

Keith writes:

>After reading Noonan's book, I am a little confused about hopping  
>Scotch/Scottish ales. I realize that alot of hops are used to balance the  
>high gravity/malt, but the numbers in the recipes seem to be very high. For  
>instance, BU (bittering units, HBU I think -- or maybe its IBU, he's not real  
>clear here) for a 140 Shilling Wee Heavy is given as 60. That would mean 6  
>oz. of 10% AA hops or 12 oz. of 5% AA hops if I am interpreting this  
>correctly. Hop utilization for this brew is given as 20%.

Your second hunch is correct. It's IBUs (or some would say, estimated IBUs). Check out the formulas in Jackie Rager's article in the Hops Special Issue of Zymurgy or the formulas posted in back issues of HBD. Then again, doesn't Noonan give recipes in the back? Those say "X ounces of hop Y with a %AA of Z" don't they?

Al.

---

Date: Thu, 3 Mar 94 15:23 CST  
From: korz@iepubj.att.com  
Subject: Blowoff Vacuum/HB Shelflife/Take a Bow

Jack (St. Clair) writes:

>Secondly, there is never a moment during the  
>fermentation process when a vacuum is created to provide a  
>'sucking' action. There is always a positive pressure in the  
>carboy, that's why we see bubbles coming out.

Yes and no. It is true that "during fermentation" there is always positive pressure, however, many homebrewers (despite the warnings) use small diameter blowoff hoses. If your wort goes into the fermenter at, say 80F and you then put it into a 65F basement, the contraction of the air in the headspace will create enough of a vacuum to suck liquid into the fermenter up a 3/8" ID hose. Also, the same is true if you overfill certain kinds of airlocks (like the Econolock). That's why boiled-cooled water is the safest thing to put in your airlock/blowoff bucket, but I just use hot (160F) tapwater.

Certainly nothing is going to crawl up your blowoff tube, so why even use sanitizer? Blowoff can support mold (I know, firsthand), but by then you can just switch to an airlock.

\*\*\*\*

Phil asks about beer shelf life.

The shelf life of beer depends on your sanitation, hop rate and on the alcohol level of the beer. Good sanitation, high hop rate and high alcohol level will make a beer that will keep for \*years\*. More normal hop rates and alcohol levels, if you keep the beer in a cool place and you have good sanitation, should be good for a month or two and then begin to decline in quality, but should still be drinkable for well over a year. How quickly the beer will begin to lose quality depends a lot on oxygen in the beer (HSA and post-ferment) -- the less the better. If the beer begins to overcarbonate, then either you bottled too early or your sanitation is not as good as it could be.

\*\*\*\*

Take a Bow

Let the entire HBD membership take a bow. Not a single post in HBD #1363 that did not have some significant homebrew-related or beer-related topic. No flames, no anger, no kidding.

Al.

-----

Date: 3 Mar 1994 17:09:48 U

From: "Manning Martin MP" <manning#m#\_martin\_p@mcst.ae.ge.com>

**Subject: Long Lived Wyeast**

I rarely engage in one-upmanship, but I can top a previous posters aged yeast packet story. I have and still regularly use a Wyeast 1084 Irish culture that I excavated from the back of my refrigerator two years past the package date. As I (vaguely) recall, when I activated it, it took only about two days to swell up. This was a couple of years ago, and the culture has been regenerated multiple times since. The moral here is that if the yeast is treated well, i.e. kept between 32-40 deg F, it will last a good long while. If not, like it was allowed to get warm in transit, it may be DOA. Conscientious dealers will pay extra for rapid transit, and place their orders during cooler weather. If they order directly from the yeast supplier rather than through a wholesaler, there is one less chance for problems to occur.

MPM

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Date: Thu, 3 Mar 1994 14:50:56 -0800 (PST)  
From: Scot Duckrow <scot@thor.seaspace.com>  
**Subject: Brew Pub Equipment Sources?**

A friend without access to the net and who wants to start a brew pub asked me to post the following question.

Does anyone have a list of supplier of brew pub equipment (large lauter tuns, mashing accessories, fermentation and storage tanks, high capacity wort chillers and filters, etc.) or companies who sell used equipment of the same variety?

Since this isn't really an HBD topic, you can e-mail to me directly.  
If I get enough responses I can submit to sierra.stanford.edu

Thanks,  
Scot

-----

Date: Thu, 03 Mar 94 13:31:41 EST

From: fudgemstr@aol.com

**Subject: Pumps**

I have gotten many replies through my email and I'd like to thank you all by summarizing my results.

First, let me say that I haven't actually gone out to look for these things yet, so I don't know the prices.

What I really wanted was a pump housing that I could rig to my drill so that I could have a variable speed pump, and not really have to worry about having valves to restrict flow...I could just reduce the rpm on the drill. A few good suggestions came over the lines.

1. Dishwasher pump. should be food grade shouldn't it? and should be able to handle the temp.

    some dishwashers have two pumps, one is a recirc pump, the other a drain pump.

2. Washing machine pump. Should be able to handle the temps.

3. Look into a Grainger catalog. I live in the Tampa area, and luckily the company I work for has a Grainger account. I'll be looking into this soon. will post later.

All in all, I think I like the dishwasher pump idea the best. I think it will be the cheapest (about \$30 the last time I purchased one) and I will be able to rig it to my drill. I'll let you know.

Fudge

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Date: Thu, 3 Mar 1994 16:42:49 -0800 (PST)  
From: "Jason P. Ramsay" <jramsay@crl.com>  
Subject: homebrew-request@hpfcmi.fc.hp.com

homebrew-request@hpfcmi.fc.hp.com

I'm interested in getting on the homebrew mailing list. Any information  
would be appreciated.

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Date: Thu, 3 Mar 1994 19:43:44 -0500 (EST)  
From: Henry E Kilpatrick <hkilpatr@mason1.gmu.edu>  
Subject: **Maple in brewing**

Regina H. asks if maple syrup is very fermentable. I'm not a technical brewer, but a general answer is that it is fermentable to the point of making your beer very thin. This may offend those who want body, but it doesn't bother those whose primary interest is taste. I suppose you can add a few non-fermentables to get the body up, but I don't bother. I make what would otherwise be a Belgian white ale, except that I add a quart of maple syrup to a 5 gallon batch. It is about the only beer recipe I repeat.

Does anyone know where the cheapest maple syrup in the VA-DC-MD-PA area is?

Buddy Kilpatrick    hkilpatr@mason1.gmu.edu

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Date: Thu, 3 Mar 94 21:13:42 -0500  
From: dd596@cleveland.Freenet.Edu (Marc L. Goldfarb)  
Subject: Rhizome sources ???

Hi All:

Just a quick question. I am looking for sources to buy hop rhizomes (are there any other kinds)? Please respond via e-mail. I will consolidate all responses and post the resulting directory in about a week.

TIA and happy brewing.  
Marc

- - -

Clear skies and hoppy brewing from the North Coast  
Marc Goldfarb, Prestige Aviation & DiMarc Brewing  
216-631-3323 or on Internet - dd596@cleveland.freenet.edu

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Date: Thu, 3 Mar 94 22:00:50 EST

From: JEBURNS@ucs.indiana.edu

**Subject: Missing HBD's and Bicycle Beer (tm)**

I missed several issues of HBD. For some reason they quit coming and I had to re-subscribe. If someone could forward the digests between Feb. 25 and March 2 (if there were any).

Also, I had an interesting beer the other day called Bicycle Beer. Actually it's more of a flavored malt beverage (thats what it says in small letters on the bottle). It's bottled here in Indiana , but the company is based in Chicago I think. After trying the beer I happened to be reading through some back issues of The Brewer's Digest and saw an article on the same beer. Apparently it is being marketed as a malt based equivalent to wine coolers. It is for the "60% of the population that don't like the taste of beer..." Anyway, I was wondering if anyone else had tried this stuff. I thought it was better than wine coolers but that isn't saying much. Brewer's Digest is really not very useful for the homebrewer. Someone had mentioned that it contained lists of brewpubs, but I think that is a once a year issue. The library didn't have it. Mostly it is about commercial brews and advertisements.

Dave in Bloomington

jeburns@ucs.indiana.edu

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End of HOMEBREW Digest #1364, 03/04/94

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Date: Fri, 4 Mar 94 10:56:57 +0100

From: vlsisj!fleurie!steve\_t@uucp-gw-2.pa.dec.com (Steven Tollefsrud)

**Subject: Sorry about the double posting...**

My apologies to the entire homebrew digest community for the double posting of "Sucking bleach into your brew". I canceled the first incorrect version, but my cancel was rejected for having been sent from a different person than who posted the original article ???!

Steve Tollefsrud

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Date: Fri, 4 Mar 94 8:18:31 EST  
From: Tom Luteran <toml@hpwargh.wal.hp.com>  
Subject: The Yankee Brew News

Hi!

Does anyone have info on or know how to get in touch with  
The Yankee Brew News?

Thanks!

Tom

- --

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+-----+  
| Thomas Luteran           | INTERNET address:   |  
| Hewlett-Packard Company  | toml@wal.hp.com    |  
| Medical Products Group   | HP TELNET: 1-659-4770 |  
| 3000 Minuteman Road      | VOICE: (508) 659-4770 |  
| Andover, MA 01810        | FAX: (508) 686-1258  |  
+-----+
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+ Opinions presented above are my own & not necessarily those of my employer +

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Date: Fri, 4 Mar 1994 08:30:53 -0500

From: patterso@mason1.gmu.edu (F. G. Patterson Jr.)

**Subject: air-tight primary fermenter**

I am having a problem with my 8-gallon "tupperware" style fermenter. It no longer seals completely air tight. Air is coming in around the lid, but at a rate that is apparently not significant. However, even during a vigorous fermentation, my fermentation lock does not bubble any more. Does anyone have any ideas about how to seal the vessel? I've tried water to "wet seal" the lid when closing.

PAT PATTERSON  
Fairfax, Virginia

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Date: 04 Mar 1994 08:30:26 -0500 (EST)

From: STROUD%GAIA@leia.polaroid.com

**Subject: Potato beer**

The question has been asked:

Has anyone ever made a potato beer?

Yes, I admit it, I have brewed with potatoes. The inspiration and guidance for this questionable activity came from an article that appeared in The Foam Ranger's Brewsletter Urquell some years ago. When I get the time (and remember to), I will type in the entire article.

In the meantime, here are the basics of making Spud Brew:

You can make most any style of beer that you want with potatoes. Lighter-colored and flavored beers let the spud character shine through better. You are making an adjunct beer here, so use a good proportion of six-row. You'll need the extra enzymes.

First, shred the potatoes (I've never bothered to peel them, just wash them and grate them finely.) and boil the crap out of them, using lots of water. Your brewery will smell like a soup kitchen, not a brewery! Allow the mixture to cool to ~150 deg (ice cubes will help speed this up), and stir in a portion of your crushed six-row (how much depends on exactly what you are making). You are aiming for a protein rest temp here. Let the whole mess sit for an hour, then add the rest of the barley malt (and water if necessary to maintain proper consistency). Heat to ~152 deg for 90 minutes for conversion.

>From here, proceed normally (conversion, 'mash'-out if you want, sparge, etc.).

I've not had trouble with starch haze with this method.

Charlie P says in his book that potatoes don't add any flavor/aroma character to beer. I'd have to disagree. It's not strong, but there is a potato character that is distinctive.

One other point to remember is that potatoes are largely water, meaning that only a small percentage (maybe 10-20%) of the weight you add is convertible starch. I get ~ 5-6 pts/lb/gal. from one pound of potatoes. It's not much.

Good luck!

Steve Stroud

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Date: Fri, 4 Mar 94 8:47:33 EST  
From: Jim Grady <grady@hpangrt.an.hp.com>  
**Subject: Boiling caps**

In HBD #1363, Greg Bishop wrote that boiling bottle caps to sanitize them "is likely to damage the rubber on the cap and therefore lessen the integrity of the seal that is formed."

This is not consistent with my experience. I have bottled 30+ batches with crown caps (I used champagne & grolsch bottles previously) and I always put the caps in a pan of water and bring it to a boil while I boil the corn sugar solution in another pan. I have never had a problem with the seals on the caps.

As to the original question, whether it is necessary, I don't know. I do not find it to be much extra work and it helps me to not worry.

- - -

Jim Grady  
grady@hp-mpg.an.hp.com

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Date: Fri, 4 Mar 94 08:57:22 -0500  
From: Matthew Howell <howell@ll.mit.edu>  
**Subject: Fullers ESB clone**

A friend asked me to tap the collective wisdom of the HBD  
subscribers for a Fullers ESB clone, either extract or  
all-grain. TIA for any assistance.

Matt  
howell@ll.mit.edu

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Date: 4 Mar 94 08:11:13 CST  
From: "Karl F. Lutzen" <LUTZEN@physics.umr.edu>  
Subject: Holes in Glass

Once upon a time I had the need for a 1/4 inch hole in a piece of flat glass. What I did was took some modeling clay (glass putty would work too), and made a dam a larger than the 1/4 hole around the area do be receive the hole. I made up a mixture of fine oil (kerosene) and dry abrasive compound (400 or 600 grit, don't remember), and poured some in the dam. I mounted a 1/4 inch brass tube in the drill press, selected a low speed and used a light pressure and just waited for the results, adding fresh abrasive mixture occasionally. It takes quite awhile!

You can use any kind of a lightweight oil, or even a cutting fluid. Water is no good as it evaporates too quickly.

To be honest, the best thing to do, is to use a plastic bottling bucket for this. If you MUST use a carboy, then I would suggest using a polycarbonate carboy as it would be a whole lot easier to deal with!

Just some thoughts...

Karl

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=====  
Karl F. Lutzen      | "I lost my data!"      |lutzen@physics.umr.edu  
University of Missouri | "Must have been another |  
Physics Dept.      | pothole in the Information | (314) 341-6317  
Rolla, MO 65401    | Superhighway."        |  
=====
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Date: Fri, 4 Mar 94 09:18:16 -0500  
From: Matthew Howell <howell@ll.mit.edu>  
Subject: mail order Wyeast

I would like to try some of the Wyeast liquid yeasts, however, I will be forced to mail order some of them as they are not available at my local homebrew supply shop. I would like some feedback from the digest regarding mail order of these yeasts during the summer months. Is this detrimental to the yeast, and if so, must I resort to the very expensive overnite or next day air? TIA for your assistance.

Matt  
howell@ll.mit.edu

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Date: Fri, 04 Mar 94 09:43:23 EST  
From: dweller@GVSU.EDU (RONALD DWELLE)  
Subject: freezing cracked malt

Somehow the text of my last message got zapped, so here goes again:

I've got a lousy grain cracker so am thinking about ordering my grain roller-cracked from my friendly supplier. Small amounts are no problem, but I wonder about the effect on 50 pound bags (which will last me 2-4 months). I assume I shouldn't leave the pre-cracked sitting around (am I off-base here?).

Are there any problems with freezing cracked grain? Like does it go bad? Any special precautions? Should I be re-bagging in ziplocks? (I've got a big basement freezer, half-empty most of the time anyway.) Should I just bite the bullet and buy a roller mill for next anniversary/birthday/xmas? What say you?  
Ron Dwelle (dweller@gvsu.edu)

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Date: Fri, 4 Mar 1994 07:39:42 -0800  
From: ricklg@netcom.com (Rick Gordon)

**Subject: Hot water hoses/tubing**

I'm trying to build the tower system that Bill Owens talks about in his book. I've found the pump and the foot switch. Now I'm looking for some hose/tubing to withstand 200F. It needs to be flexible and be food grade.

I can't come up with anything. As I understand it - the regular tubing you get is only rated to 140F.

Any ideas.

---

Rick Gordon  
BigHorn Brewing  
510.233.7718

ricklg@netcom.com  
Richmond, Ca.

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Date: Fri, 4 Mar 94 07:35:32 PST  
From: hollen@megatek.com (Dion Hollenbeck)  
Subject: Re: Contaminate, pasteurize, potatos, and Gott

>>>> "Ulick" == Ulick Stafford <ulick@debussy.helios.nd.edu> writes:

Ulick> Dominick Venezia recounts Gott experience. I have a 7 gallon,  
Ulick> and found that the tap is easily removed and corked and that  
Ulick> 1/4" copper fits inside nicely, as he did. I have considered  
Ulick> the false bottom question - even to the extent of manufacture.  
Ulick> Perhaps a simple solution would be a Phil bottom connected to  
Ulick> 1/4" copper.

I use a 10 gal GOTT with a Phil's Phalse Bottom in it. The PPB comes with a plastic elbow on top in the center. It is just a matter of hooking it up with tubing to the outlet. If you need a plan for making a bulkhead fitting for a Gott, let me know, I have made one. All of mine was designed for a RIMS so it is capable of withstanding heavy duty suction and not collapsing since the mash liquid is being pumped out from the false bottom, not just running out via gravity.

Dion Hollenbeck (619)675-4000x2814      Email: hollen@megatek.com  
Staff Software Engineer      Megatek Corporation, San Diego, California

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Date: 04 Mar 1994 09:06:39 -0700 (MST)  
From: "Steven W. Smith" <SMITH\_S@gc.maricopa.edu>  
Subject: beating a dead horse with a blowoff tube

Another \$.02. While the wort's cooling to room temp I use an airlock (it bubbles the wrong way). After positive pressure starts I run a blowoff tube into a clean plastic 1 gallon water bottle - no water, bleach, battery acid, etc. I use about a 2 foot tube, and nothing's crawled through and contaminated my beer yet.

After foaming subsides and I switch back to an airlock, I've typically got about 1/2 liter of (low alcohol) beer which my dog gleefully consumes.

IMHO, any microbe athletic enough to climb through 2 feet of tubing, against pressure, deserves a beer.

\_,\_/|  
/o.O; Steven W. Smith, Programmer/Analyst  
=( )= Glendale Community College, Glendale Az. USA  
U smith\_s@gc.maricopa.edu  
Mah'-ee huv'-erk-raft iz fuhl ov ee'-ulz

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Date: Fri, 04 Mar 1994 09:16:22 -0700 (MST)  
From: Brian Klimowski <klimowski@marten.UWYO.EDU>  
Subject: Sanitizing...

I'll be bottling up my \_first\_ batch of beer in a couple of days and had a question about sanitizing my bottles/caps/etc. Should I sanitize everything \_immediately\_ before bottling? I cannot find a reference which states how long one can wait after cleaning the bottles/caps/hoses/etc.

Many brews!

Brian

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Date: Fri, 4 Mar 94 11:44:05 EST  
From: "Renee Peloquin Mattie" <peloquin@qtp.ufl.edu>  
Subject: Blow-Off Tubes

The blow-off tube CAN suck the bleach water into your carboy. This is not hypothetical, as I discovered. If you pitch at 80F, attach the blow off tube, and allow the carboy to cool to 60F or so overnight, you might wake up the next morning to discover water all the way up the tube, especially if your yeast is very sluggish.

At this point, disturbing things any further will surely cause at least some of that water to fall into your carboy.

This happened to me with a low-gravity batch and a slow-starting yeast. Bacterial contamination apparantly followed. It turned out to be the worst-tasting batch I had ever made, with definiate DMS aroma. It was quickly christened "slug-bait", and seems to perform well in that role. My dad also seems to enjoy it.

Since then, I swear by the use of a starter.

Renee Peloquin Mattie

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Date: Fri, 04 Mar 94 12:06:01 EST  
From: carlsont@GVSU.EDU (TODD CARLSON)  
**Subject: northwestern extract**

I am planning my next batch of ale. A couple of my catalogs list Northwestern malt extract for a VERY low price (one catalog says it is Northwestern/Breiss). I have already decided on grains for a partial mash to provide flavor, color, body, etc. I'm just looking for a good pale malt extract base. Does anyone have experience with this product? How does it compare to more expensive extracts? If I buy it am I saving money or wasting money? Thanks in advance for the advice.

todd  
carlsont@gvsu.edu

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Date: Fri, 4 Mar 1994 12:02:18 -0600  
From: bliss@pixel.convex.com (Brian Bliss)  
Subject: BAA/RPS

>> Finally, I'm sending off my entries to a contest--lots of people noted that  
>> Beers Across Am is sent via RPS--does anyone know the full name and which  
>> larger packaging chains service via RPS? Or is there a 1800 #? Failing  
that,  
>> I can just put "yeast cultures" on the UPS tag, right?  
>  
>The full name is "Roadway Package System", and the telephone number is  
>1-800-762-3725. Just call that number to arrange for a package to be picked  
>up for delivery anywhere in the country.

Within Illinois, BAA ships via UPS (unless they've changed their policy) for many states outside IL, they ship via RPS. Until some court ruled that their services did not qualify as "personal shipments" of alcoholic beverages and stopped them from operating in TX, they shipped my monthly samples via RPS. Unlike UPS, RPS does not require a signature for pickup. In fact, if you were not home, they just left the package by your front door, backing in the TX heat, with "BEER" written all over it, making one heck of a tempting target for my neighbors or any passers-by. The last package delivered before they terminated my shipments was indeed stolen; fortunately, VISA offers a refund for merchandise never delivered (nothing against the people at BAA; I explained the situation in detail and they were friendly and helpful). As for RPS...

bb

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Date: 4 Mar 1994 04:08:40 -0500  
From: "STAR9GATE" <STAR9GATE@star9gate.mitre.org>  
**Subject: Rejected by star9gate - und**

Mail\*Link(r) SMTP Homebrew Digest #1364 (March 04,  
!!!! Original Message >= 24K; See following enclosure. Preview follows !!!!

Received: by star9gate.mitre.org with SMTP;4 Mar 1994 04:08:22 -0500  
Received: from hpfcla.fc.hp.com by mbunix.mitre.org (8.6.4/4.7)  
id EAA22375; Fri, 4 Mar 1994 04:07:26 -0500  
Received: from hpfcrdg.fc.hp.com by hpfcla.fc.hp.com with SMTP  
(1.37.109.4/15.5+IOS 3.20) id AA28102; Fri, 4 Mar 94 02:04:43 -0700  
Received: by hpfcmi.fc.hp.com  
(16.6/15.5+IOS 3.22) id AA27000; Fri, 4 Mar 94 01:00:59 -0700

Date: Fri, 4 Mar 94 01:00:59 -0700

Message-Id: <9403040800.AA27000@hpfcmi.fc.hp.com>

**Subject: Rejected by star9gate - und**

From: homebrew-request@hpfcmi.fc.hp.com (Request Address Only - No Articles)

Reply-To: homebrew@hpfcmi.fc.hp.com (Posting Address Only - No Requests)

Errors-To: homebrew-request@hpfcmi.fc.hp.com

Precedence: bulk

Subject: Homebrew Digest #1364 (March 04, 1994)

HOMEBREW Digest #1364

Fri 04 March 1994

FORUM ON BEER, HOMEBREWING, AND RELATED ISSUES

Rob Gardner, Digest Janitor

Contents:

creme soda / BrewTek (Rob Skinner)  
What does the AHA do? (Michel Vandenplas)  
potatoes in beer (COCKERHAM\_SANDRA\_L)  
blow off tubes ("Dana S. Cummings")  
bottlecap boil (btalk)  
holes in glass (btalk)  
negative pressure (Tom Lyons)  
OG of Starter Wort (Patrick Weix)  
Re: Cold Hopping (Jim Busch)  
This is a big world (KLAY)  
(Steve\_Boylan.NOTES.LOTUS)  
Red Ale ("Kevin D. Reid")  
Blow-Off Tubes (WKODAMA)  
(Steve\_Boylan.NOTES.LOTUS)  
Berliner W./Brewpubs/Spruce ("Stephen Schember")  
Extract IPA (Jonathan G Knight)  
Micro-Brewery license info wanted (Troy Downing)  
Using Hop Pellets / Carboy Vaccuums (npyle)  
Blow-off Tubes Re-visited (Jack St Clair)  
CREAM SODA (Jack Schmidling)  
Contaminate, pasteurize, potatos, and Gott (Ulick Stafford)  
Sucking bleach into your brew (or, Physics sucks!!)... (Steven Tollefsrud)  
freezing cracked barley (RONALD DWELLE)  
Re: Franziskaner yeast cultivation (not) (Martin Heinz)  
Sucking bleach into your brew (or, Physics sucks!!)... (Steven Tollefsrud)  
DeadWyeast/TooMuchTrub/BleachConcentr/Blowoff/HopBags/NoonanHopRate (korz)  
Blowoff Vacuum/HB Shelflife/Take a Bow (korz)  
Long Lived Wyeast ("Manning Martin MP")  
Brew Pub Equipment Sources? (Scot Duckrow)  
Pumps (fudgemstr)  
homebrew-request@hpfcmi.fc.hp.com ("Jason P. Ramsay")  
Maple in brewing (Henry E Kilpatrick)  
WYEAST #3068 works! (Frank Longmore)  
Rhizome sources ??? (Marc L. Goldfarb)  
Missing HBD's and Bicycle Beer (tm) (JEBURNS)

Send articles for \_\_publication\_only\_\_ to homebrew@hpfcmi.fc.hp.com

(Articles are published in the order they are received.)

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message to that address to receive listserver instructions.)

Please don't send me requests for back issues - you will be silently ignored.  
For "Cat's Meow" information, send mail to lutzen@novell.physics.umn.edu

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Date: Wed, 2 Mar 94 18:33:00 -0800  
From: rob.skinner@kandy.com (Rob Skinner)  
Subject: creme soda / BrewTek

>The problem is the taste of the soda - it has a very heavy yeast taste  
>that makes the cream soda mostly undrinkable. I think my rootbeer  
>comes out OK because it has a much more robust flavor which hides the  
>yeast overtones.

There is a gadget that is available at many homebrew shops called  
"The Carbonator." It retails for just under ten bucks. It is  
basically a quick disconnect fitting, the same size as is found on  
Cornelius kegs, that screws onto the top of a two liter P.E.T. bottle.  
The soda is force carbonated in the PET bottle.

I've used my Carbonator for two batches of root beer and it's work

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Date: Fri, 4 Mar 94 11:55:52 -0700  
From: homebrew-request@hpfcmi.fc.hp.com (Automagical Mail Responder)  
Subject: Re: creme soda / BrewTek

(This message has been generated by a program, and is for your information only. No further action is necessary.)

Your article has been received for publication in the Homebrew Digest. There are currently 17 article(s) ahead of yours in the queue that will be published first.

If you would like to cancel your article for some reason, you may do so any time before it is published, by sending a message to homebrew-request whose body (not subject) contains the line:

cancel article 03041155.28604

Remember, send the cancel request to homebrew-request, NOT homebrew!

Thanks for your submission and your support of the Digest!

Rob (program author)

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Date: Fri, 4 Mar 1994 13:36:21 -0600 (CST)

From: BIHM@LUB002.LAMAR.EDU (CLINT BIHM)

**Subject: Drilling holes in Glass**

Hello, I just saw a posting in the digest about someone needing to put some holes in glass.

When I was in the Coast Guard, we made a plumbers putty ring on the glass, filled it with valve grinding compound, found a piece of stainless Stainless steel instrumentation pipe the same diameter as the hole we needed, cut across the end of it with a hack saw, making about a 1/4 inch deep cut, put it in a drill, and started drilling, the valve grinding compound acts as a very good cutting agent. This takes awhile, so have a few of your best bottles on ice before you start.

Hope this helped some.

L8r

Clint

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Date: Fri, 4 Mar 94 12:48 EST  
From: Jack Skeels <0004310587@mcimail.com>  
Subject: Wyeast 3056 Works too! (I think....)

Greetings,

I did respond by direct e-mail previously, but the 3068 yeast note prodded me into posting:

I've just racked a Weissbier (Papzian's recipe) to the secondary. I used 3056, pitched from a .5 Gal starter. 3.5 days of blistering-fast fermentation, went from 1.050 to 1.012. Primary was done at about 72F or so, per the book "German Wheat Beer" by Warner.

The clove, vanilla and spice flavors were right on in the sample from my racking. And the smell of the primary, even after I had rinsed it out...well, HEAVENLY might be too strong of a word, but its close! After reading the previous post about 3056, I'm truly convinced that pitching rate and temperature is are key elements in bringing out these flavors.

3056, it works for me. Of course YMMV.

Jack Skeels  
JSKEELS@MCIMAIL.COM

"My bumper sticker on the Info Super Hwy --  
<CNTRL-B> if you love BEER"

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Date: Fri, 04 Mar 94 15:16:19 EST  
From: dan\_fox@ccmail.GSFC.NASA.GOV  
Subject: carboys, once and for all

I seem to recollect promising to summarize and post concerning the best places to get carboys. I don't think I have much new to add to the fray at this point, so I'll keep it short.

In the 7-gallon category, the hands-down winner seems to be St. Pats, Austin, TX with clean used lab carboys for \$11 + shipping. 3-4 people told me how nice, prompt, etc., they were. They have an 800 number; I don't have it at hand. Somebody will post it. They also have an email address - stpats@wixer.bga.com. You can order through it, but nobody thinks that sending a credit card # via email is a good idea.

James Page in Minneanoplace seems to be the #2. They tell me that their prices will be going up to \$18 from \$15 as soon as they have some to sell. Theirs are new. The 3rd runner up was \$22 - I forget who. Nobody has any in stock at this time, so it's moot.

The 5-gallon carboys are carried by Waccamaw Pottery for \$10.99, and Corning Glassware Outlets for \$8.99 (DC area prices). Look for either at your local Humongous Mills outlet mall. Waccamaw is 40 min from me; Corning is 60 min. I'll spend the 2 bux. Likely a good opportunity for a pickup truck and a group buy here (I'm not volunteering).

FWIW, YMMV, I have no affiliation with anything whatsoever, and I think that trying to drill holes in glass is a dum idea.

dan fox                    "What, me worry? I'm a homebrew!"

-----

Date: Fri, 4 Mar 94 12:31:58 PST  
From: Mark Garetz <mgaretz@hoptech.com>  
Subject: O2 Absorbing Bottle Caps

I was on a flight the other day and sitting next to me was the Exec VP of a chemical/polymer company and of course right at the end of the 5+ hour flight I found out that his company makes the material used in the oxygen absorbing caps. Let's be clear on this. They don't make the caps, just the polymer that is used in the caps which they sell to the cap companies.

Anyway, we didn't have much time to talk about this since it was near the end of the flight, and he didn't have the product data sheets with him, but here's what I gleaned from him: (Now don't shoot the messenger! I'm just reporting here and don't have any way of verifying the info, and remember that \*he\* had a product to sell. He has a phd in chemistry, however).

The O2 absorbant is an "ascorbate" but he wouldn't confirm which kind, potassium, sodium etc. But he did nod when I suggested it was one of those two. It is "blended" (for lack of technical term here) with the plastic liner material, which is either PVC or polyethylene, I guess you can order it either way. He wasn't sure about the "moisture activated" statements, but supposed that the humidity in the head space played a role in transporting the O2 to the cap. He also thought that soaking the caps in water/sanitizer solution would most likely reduce their effectiveness, but by how much he wasn't certain. He's going to check it out and get back to me.

One of the more interesting tidbits: he said that the cap was useful for scavenging the O2 in the headspace, \*and also for keeping the beer free from O2\* because he said the cap liner is not an O2 barrier and oxygen would migrate from the outside and into the headspace. I asked if the positive pressure wouldn't keep the air out, and he said he didn't think so, that intuitively it would seem that way but gas was mostly space and there was lots of room for the molecules to sneak around each other.

I'm still a bit skeptical. But not being a physicist or chemist I can't judge. Of course just as he said this we had to part company to get to different connecting flights, but we did exchange cards and he said he'd send me some data on the material. So I'll report back if I learn anything new.

Mark



Date: Fri, 4 Mar 94 15:47 EST  
From: <GNT\_TOX\_%ALLOY.BITNET@PUCC.PRINCETON.EDU>  
**Subject: The Brewer's Digest**

Pardon my waste of bandwidth, but what is The Brewers Digest? How do I get it, etc. Thanks

Andy Pastuszak  
Philadelphia, PA  
INTERNET: GNT\_TOX\_%ALLOY.BITNET@PUCC.PRINCETON.EDU  
BITNET: GNT\_TOX\_@ALLOY.BITNET

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Date: Fri, 4 Mar 94 15:59:08 EST  
From: Steve Scampini <scampini@hp-and.an.hp.com>  
Subject: Holes in Glass

Sorry if this already was suggested...If I remember what my father - who was a tool and die maker (expert machinist) told me, the way to "drill" glass was really to grind a hole in it. You can make a "drill" by using a piece of relatively soft metal tubing and using a slurry of some really hard abrasive. Basically, you hold the tubing in an electric drill against the glass and wear a hole in it. Note: the tubing is just flush cut at the end... no apparent "teeth". He also told me that you can make a drill by banging a soft metal tube (soft steel) into industrial diamond powder. This causes the diamond grit to be imbedded in the steel. Chuck it in the drill, lubricate with water frequently and grind away. I suspect that it may take quite awhile to grind through and that some sort of fixture to hold the drill in place would be needed. I guess it would be possible to fit a carboy in a larger drill press.

Good luck.  
Steve Scampini

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Date: Fri, 04 Mar 94 15:24:05 -0500 [EST]

From: greg.demkowicz@circellar.com

Subject: SPARGE WATER

>From what I've read in the past HBD issues, and Miller's books, it seems the conventional wisdom regarding sparge water quantity is; .5 gal per 1 Lb grain. For a five gallon batch and grain bills of 7 lbs or so, this is fine, but what about 11 lb grain bills? One can easily end up with 8+ gallons of wort in the kettle.

Is their a specific gravity of the sparged-grains-liquid to aim for? I know over sparging will extract excessive tannins, but what constitutes over sparging?

Is their a gal/lbs/temperature/time/pH equation to acheive maximum sparge efficiency?

While I'm on the topic of sparging, the common chemical for reducing the pH of hard water is Gypsum. My boiled Tap water requires 1.5 Tbls of Gypsum to bring the pH down to 5.5 (when cooled). The pH drops about .2 for each 1 tspn/gal.

I don't feel comfortable adding this quantity of Gypsum to my water, so what other acids are available to the Homebrewer, and who supplies them?

Thanks in advance.

Greg

greg.demkowicz@circellar.com

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cotton or activated charcoal or both into a short length of plastic tubing and then pushing the air through it with an aquarium pump.

A1.

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Date: Fri, 4 Mar 1994 16:36:27 -0500 (EST)  
From: Jim Busch <busch@daacdev1.stx.com>  
Subject: Re: Opening a brewery & Ulicks Wit

Troy writes:

> Subject: Micro-Brewery license info wanted  
>  
> Some friends and I are interested in starting a small brewery/pub  
> in Park Slope, Brooklyn. Can someone point me in the right direction  
> for acquiring information on regulations/licensing/etc. on starting  
> a Micro brewery in New York?  
>

and then later....

From: Scot

> Subject: Brew Pub Equipment Sources?  
>  
> A friend without access to the net and who wants to start a brew pub asked  
> me to post the following question.  
>  
> Does anyone have a list of supplier of brew pub equipment (large lauter  
> tuns, mashing accessories, fermentation and storage tanks, high capacity  
> wort chillers and filters, etc.) or companies who sell used equipment of  
> the same variety?

Im back from my latest beer hunting expedition to California. Ill put together a brief summary next week (at the risk of being flamed terribly by Mr. Frane :-)

The two people who posted above caught my attention. I realize people look to the net as some incredible source of free information, and it is. I would like to caution these brewer wannabies as to the reality of getting into the buisness. The main impression I returned with this week is that too many people are entering the buisness without the required expertise in brewing. I sampled far too many average to infected beers over the past two weeks, and some were even from so called reputable brew pubs. To Troy, who do you think regulates brewing in the US? Maybe the Bureau of Tobacco , ALCOHOL, and firearms????? Obviously, there local laws and regulations to inquire about, but the BATF is the place to start. To Scot, (Actually to your friend): If you dont even know who manufactures brewing equipment, how do you possibly believe you are qualified to run a brewery? Have you ever been to a micro? Do you have any serious brewing experience? Have you subscribed or read any of the numerous brewing journals, The New Brewer, Brewing Techniques, hell even Zymurgy advertises for wannabies. BTW, Cross Distrubiting in California sells used equipment. And there are more used breweries on the market every year as inexperienced people fail.

I imagine this sounds a little harsh, and maybe it is. There are many qualified brewing consultants in the buisness. I strongly suggest that if these folks are serious about sinking a million or more into a difficult

endeavor, that they spend the couple of thousands required to get a good consultant and listen to what they say!

> -----

Ulick writes:

> I intend to contaminate and pasteurize my Wit. For lactobacillus type  
> critters I will remove some of the beer and put it in Thermos flask. Add  
> a little grain and hold for an hour at 125-130 (as per Noonan in a recent  
> BT or Zymurgy, or was it Miller?).

I think you are adding a serious amount of work for a questionable result. The fact that you used a yeast that originates in the Rodenbach brewery, is probably going to result in some degree of "contaminated" beer anyway. If you really want to discover the results of this particular yeast, let it finish and find out the results. If you want to brew a real Wit bier, use a real Wit yeast, there are several on the market now. There is also some real good info that's been posted over the last year or two regarding excellent methods of traditional Wit production.

Good brewing,

Jim (not nearly as cranky as this sounds) Busch

DE HOPPEDUIVEL DRINKT MET ZWIER 'T GEZONDE BLOND HOPPEBIER!

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Date: 4 Mar 1994 16:58:15 U  
From: "Patricia Moline" <patricia\_moline@mailgate.Armstrong.EDU>  
Subject: Homebrewing 101...Coopers..

OFFICE MEMO

4:03 PM

Time:

Subject:  
Homebrewing 101...Coopers...Corny\_

3/4/94

Date:

Rob Moline here. Have been reading HBD for over a year courtesy of my wife's access to the net and I am finally moved to put in my \$.02 on a number of subjects.

Firstly, on Laura Conrad's and other's thoughts on a basic homebrewing book. "Homebrewing 101 - A Practical Guide for the Beginning Brewer" is a book I wrote and copywrited in September 1993. As the GA law decriminalizing homebrewing went into effect on July 1, 1993, I approached the owners of Savannah's "Mill Bakery, Eatery, and Brewery" with a request that I be allowed to use their establishment as a meeting place for a homebrew club.

This was as a direct result of my own humble and bumbling attempts at homebrewing in 1991 in Tallahassee FL. I too was confused by the only source of info on hand, C. Pap's "NCJOHB." I then learned of the North Florida Brewers' League monthly meetings at the Monroe Street "Mill" and learned more at my first meeting than I had in several months.

Obtaining permission from the owners Bob Freeman and Lewis McClure for using the Savannah Mill also resulted in their requesting a short written run down on how to brew. This four page quickie sheet then evolved into a small book with chapters on Legalities, Brewery Evolution in the U.S., Malt, Hops, Yeast, Water, the Brewing Process, Required and Optional Equipment, Diagrammatic representations of sets ups and a list of acknowledgements that include the HBD, NCJOHB, and Zymurgy.

The book is designed purely as a first step to brewing a single stage, closed fermentation, extract kit based brew, based on my own trial and error practices, as I believe that the beginner needs to get the basics established before advancing to mashing, sparging, and hop and malt selection.

I have at this time sold some 200 copies of "HB 101 - APGFTBB" and have received very favorable responses from beginners who indeed say, "I've read Miller, papazian, et. al, and am still confused" and then become brewers using my text. A 2nd edition of "HB 101 - APGFTBB" will soon be available, with details on my failures and successes in all grain and keggng.

Realizing that the HBD is not a forum for commercialization, I have not in the past been tempted to mention this on the net, but with the recent post that I believe said, "I'd buy an HB101 if one existed" I felt I had to state my copywrited use of the name.

I have not been looking for wider sales of the book (currently only available

at the Mill) until I had the 2nd edition ready and critiqued by other brewers and beginners, perhaps at some time in the future. If e-mail shows a demand, maybe sooner than later.

BTW the Savannah Brewers' League, established at the Mill on 9/15/93 is now an AHA sanctioned club with 63 members. I was elected and am proud to serve as president of the league, a position I hold as a result of organizational leg work, rather than brewing expertise. In fact, I haven't yet reached that lofty plateau where extract brewers look like lower forms of life! But, many of the membership are stunning craftsmen and women, and easily run rings around me.

On the subject of "Queens of Beer," I am pleased to announce that the SBL January Competition winner was Becky Kearny for her Steam Beer. I hope that "Queens of Beer" becomes an established annual competition. Good luck!

On the subject of Cooper's kits and plain malts. I have over 50 batched of Cooper's (both forms) under my belt and have never found them to be 2nd rate or hazy. A quality product IMHO, among the first of my beer experiences in the 12 years I spent in Australia. I recommend them in my book, as pub bought Coopers in Oz is bottle-conditioned, and hence the beginning brewer can produce a beer similar to a word class product (Michael Jackson "Pocket Guide to Beer" 3-4 stars) on their first time out, yeast sediment and all.

On the subject of obtaining Cornelius kegs and equipment, 6 months ago I was extremely fortunate to have obtained a complete set up, consisting of a Cornelius ice chest with 4 dispensing cut outs, a huge 4 line Corny cold plate (weighs a ton), a large roller stand to support the chest with space for 2-3 5 gallon kegs and co2 tank, a co2 tank, regulator, and taps. This is an older design unit that has had its fair share of abuse, and is now unsuitable for further commercial use, maily "cos, it's so damn ugly." Actually marked "junk" in black magic marker on the side, it was slated for dumping by the Sav Pepsi distributor until a friend of a friend learned of my search for keggng equipment. (I imagine that a case of homebrew and \$20 at an auto body shop might redeem it.) A co2 tank will cost \$35 deposit and \$12 for exchanging for a full one from the Sav Coke distributor. I have obtained several used 5 gallon kegs from a Tallasse bar that converted to bag in box, and the local Coke distributor will sell anyone Corny kegs full of pre-mix Coke products for \$14 and change -- no deposit. (This is info that will be included in the 2nd edition, but I start feeling guilty when I read requests for cheap equipment and I don't share knowledge I possess.)

There is a point here. Talking to people about homebrewing and sharing a six pack here and there will work wonders. I've never met a soul who wasn't delighted to get some homebrew with their own personalized labels, and who then didn't go out and brag about it to their friends. Goodwill created in this manner has many benefits; increased club memberships and decreased fear of homebrewing throughout the community among them. This is especially important down here in ultra-conservative land! Also how do you think I get all my free cases of bottles (eagerly pre-sorted to my preferences), my new lager fridge free, the corny set up, co2 tanks and the two regulators that have come my way?

Spread the good word my friends, the next person you talk to may have a brother with a warehouse full of equipment he wants to throw away.

Non-standard disclaimer: 1) I do profit from sales of "HB101 - APGFBB" all rights reserved, 2) I do profit from managing the Mill's Homebrew Supply, Savannah's only Homebrew supplier, isn't it great to spend other people's money!, 3) I do not profit from the Savannah Brewers' League (in fact, it costs me, but we are a non-profit club.)

CHEERS!

Rob Moline

C:1064 Australian Parachute Federation, E.F.S!

RN New South Wales, CST, AST, USA

RULE#1: Remember who your mates are!

RULE#2: Remember who your mates aren't!

RULE#3: Know the bloody difference!

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Date: Fri, 04 Mar 94 15:03:00 PST  
From: Timothy Sixberry <tsixber@msrapid.kla.com>  
Subject: Soda keg taste?

I would be really grateful if someone could give me some advice on a recent problem. I have two five gallon batches in soda kegs that were well cleaned, but that now have a definite surup flavor. I admit that in one I did not replace the lid o-ring, but I did in the other. The one has a sickeningly sweet flavor that tastes just like the o-ring smelled(duh), I have replaced it now. Both of these kegs have the red plastic lids which were also scrubed with TSP, but I still think its posible that they could have contributed to the off flavor. Should I switch the lids to metal ones?

I was also wondering if I could partly mask this nasty sweet flavor by adding some hops to the keg? How would this best be done, boiled &strained, or dry hoped, (ie bitter or aroma)? Which would mask the flavor the best?

Please, could someone help a felow brewer. I can't drink five gallons of this beer, and I can't bring myself to throw it away.

Thanks in advance, and private mail is OK.

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Date: Fri, 4 Mar 94 15:28:09 PST

From: southard@biology.UCSC.EDU

**Subject: Red Nectar Info Request**

Lately some of my non-brewing friends have asked me if I can make something that tastes like Red Nectar Ale. It is made by the Humbolt Brewing Co in Arcata, Ca. It is amber/red in color- I would describe the taste as fruity, malty, and somewhat sweet. Hop bitterness definitely seems lower than most California microbrewery products. I once saw a pamphlet from the brewery noting that crystal malt is used. The bottles have a yeast sediment, which I just started culturing- growth is fairly vigorous, but I haven't smelled or tasted the starter yet.

Does anyone out there have any more specific information on this beer, hop variety and schedule, what type of yeast is it, etc., or a recipe?

By the way another very nice beer from the same area as Red Nectar is Steelhead Extra Pale Ale from Mad River Brewing, Blue Lake, Ca. If you see it, try some.

Jon Southard, Santa Cruz, CA (southard@orchid.ucsc.edu)

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End of HOMEBREW Digest #1365, 03/05/94  
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Date: Fri, 4 Mar 1994 16:03:14 -0800 (PST)  
From: Julie A Espy <jespy@tuba.aix.calpoly.edu>  
Subject: Any SLO brewers out there?

Hi All,

I am a new brewer who's been told that there is a homebrew society here in San Luis Obispo, CA called the SLOBS. Rumor has it that they meet at Spike's for brew and good times periodically. If there is anyone out there that is a member and also reads the HBD, could you e-mail me at JESPY@TUBA.AIX.CALPOLY.EDU ? I would really like to hook up with some other brewers, if they are open to the lowly opinions of a newbie. Also, if there are other brewers in the central coast region who aren't in SLOBS, feel free to message me too. I need the name of good local suppliers, etc.

TIA,  
Julie

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Date: Wed, 2 Mar 94 18:05:43 EST  
From: Tim Lawson <lawson@clcunix.msj.edu>  
Subject: cold hopping & grassy flavors

Jack Schmidling's response to Domenick Venezia's question about why a recent all-grain brew tasted "grassy" suggests that the flavor results from "not cooking the hops" used to dry hop the brew. He implies that dry hopping always produces this flavor.

I must admit that I have NEVER heard of dry hopping producing a grassy flavor. Dry hopping adds the aroma of hop oil (which is not grassy) to the brew and some degree of bitterness. Tasting a Samuel Adams Boston Lager or a Liberty Ale will give you a good idea of the effect of dry hopping. If your brew tastes grassy, I seriously doubt it was a result of dry hopping.

A much more plausible explanation for the grassy flavor can be found in Zymurgy (vol. 10, number 4, 1987). George Fix states that "barley is a member of the grass family, and thus it is not surprising that grassy flavor tones can arise from grains....musty smells will be detected in the malt....the best practical measure for avoiding grassy flavors involves the proper storage of malt....high temperatures and humid conditions should be avoided....malt that has been ground will do this very quickly (i.e., absorb moisture)".

Tim Lawson : lawson@clcunix.msj.edu

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Date: Fri, 04 Mar 94 16:25:56 PST  
From: huffmand@ccmail.orst.edu  
Subject: More beginner questions

Hi all,  
I'm new to the HBD and to homebrewing so I hope you don't mind some beginner questions.

1) What's the story on HBU's as in Papazians book? It seems that you can get the same HBU value using different amounts of hops with different AAU's, yet you come up with a different perceived bitterness according to Papazian's table. So, if a recipe calls for 20 HBU's you could get a more or less bitter brew depending on how you achieve the HBU value. I'm confused.

2) Does the vigor of the boil affect either the color of the final brew, or the OG of the wort? My Pils is NOT straw colored (more like red-brown) and I missed the OG by 10 to 15 points.

3) Does anyone out there have a good extract or partial mash recipe for something like Watney's Red Barrel?

Thanks!

Oh yeah, Joe...Matt....Dave P.....are you out there?

David Huffman  
"Just Brew It!"

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Date: 04 Mar 94 22:23:07 EST  
From: Richard Nantel <72704.3003@CompuServe.COM>  
**Subject: Yeast disaster**

I've been lucky. In the past two years of homebrewing I've had no disasters. Sure a few spills but nothing major -- until this week. On Wednesday morning I made a starter of Wyeast Irish Ale yeast to be pitched into an all-grain Scotch ale being brewed on Thursday. By Thursday, the starter showed no fermentation at all. I decided to go on with the brewing and pitch with a second container (no starter) of Irish Ale yeast (expiry date July 94). 26 hours later, no fermentation. Entertaining thoughts of major bacterial activity in the wort, I pitched a package of Cooper's dry yeast -- the fastest-starting yeast I know. Unfortunately, Coopers isn't all that appropriate for Scotch ales. Fermentation has now started, some 30 hours after the wort's been in the primary.

My local beer supplier feels badly about the dead batches of Wyeast he sold me (probably froze in shipping) and promised to replace my grain and hops for the next batch. What are my chances of having a clean brew after such a long lag time? I'm quite fussy about sanitation but 36 hours? Should I dump this batch and rebrew? I shall never ever ever again go ahead with a batch without an ACTIVE starter.

Richard Nantel  
Montreal, Quebec, Canada

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Date: Fri, 4 Mar 1994 18:55:48 -0800  
From: mfetzer@UCSD.EDU (The Rider) (Michael Fetzter)  
Subject: sucking contents of blowoff/airlock into brew

Recent discussion on that has reminded me:

I don't generally do blowoff, unless something unexpected happens and the thing blows off. :) But, I sometimes use a plastic bucket to do primary ferment in. Because of the flexibility of the plastic, picking it up by the handle decreases the volume and forces air out of the airlock. When you set it down again, air is once again pulled back into the headspace. If you do this too fast, it will slurp the liquid from the airlock into the brew, regardless if it's one of the cheap plastic airlocks, or the S shaped ones Norm recommends.

I've found it to be safest to simply fill the airlock with a grain alcohol/water mixture. Grain alcohol is cheaper than vodka and uses less storage space. I no longer worry about picking up the bucket, or, as I've done too many times to count, opening the spigot at the bottom to rack into secondary, while forgetting to remove the airlock. :)

Mike

- - -

Michael Fetzter	pgp 2.2 key available on request
Internet: mfetzer@ucsd.edu	uucp: ...!ucsd!mfetzer
Bitnet: FETZERM@SDSC	
HEPnet/SPAN: SDSC::FETZERM	or 27.1::FETZERM

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Date: 5 Mar 1994 00:43:47 -0800  
From: "Kirkpatrick Dave (EPS)"  
<Kirkpatrick\_Dave\_#1#EPS#r#@mm.ssd.lmsc.lockheed.com>  
**Subject: OOF: RE: Homebrew Digest #1365 (March 05, 1994)**

I will be out of the office on Monday and Tuesday March 7&8. I'll get back  
to  
you on items requiring response Wednesday.  
Thanks - Dave

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Date: Sat, 5 Mar 94 08:46:51 EST

From: gheiler@Kodak.COM (Greg Heiler)

**Subject: prehopped malt extract bitterness**

Earlier I submitted the following question.

> I plan on using hopped malt extracts in a Vienna Lager extract  
> recipe. I've heard that after boiling 60 min. the "hopping" in the  
> extract boils away and can not be tasted. Does this mean the alpha  
> acids boil away as well, and that the associated bitterness should not be  
> considered when determining IBU's ?

The overwhelming response was that the hop aroma and flavor boil away,  
and the bitterness remains. A more technical description, as emailed  
to me, follows:

The hop AROMA boils away after about 15-20 minutes, not the "alpha  
(acids)". The purpose of the 60 minute boil is to isomerize the alpha  
acids present in the hops. This isomerization is what makes the  
bitterness. This bitterness cannot be boiled away. Pre-hopped malt  
extracts do not need to be boiled for 60 minutes, as the alpha acids  
have already been isomerized. (Courtesy of Rick Meyers, Thank-You)

Sharing The Answers;

Greg

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Date: Sat, 5 Mar 94 08:56:14 EST  
From: gheiler@Kodak.COM (Greg Heiler)  
**Subject: carbonating lagers-basic question**

My vienna lager has going through a 10 day primary fermentation at 50-60F and has been in the secondary for 3 weeks at 38-50F (weather dependent). I'am ready to carbonate and lager. After priming and bottling I plan on storing the bottles at 35-45F (weather dependent) for 4 weeks. Is this sufficient for carbonation to develop and for respectable lagering?

New To the Lager Brewing World;

Greg

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Date: Sat, 5 Mar 1994 07:44:09 -0800 (PST)  
From: weix@netcom.com (Patrick Weix)  
Subject: Wyeast 3056

Jack Skeels writes:

> Subject: Wyeast 3056 Works too! (I think....)  
stuff deleted...>

> The clove, vanilla and spice flavors were right on in the sample from my  
> racking. And the smell of the primary, even after I had rinsed it  
> out...well, HEAVENLY might but too strong of a word, but its close! After  
> reading the previous post about 3056, I'm trully convinced that pitching rate  
> and temperature is are key elements in bringing out these flavors.  
>  
> 3056, it works for me. Of course YMMV.

As erstwhile editor of the Yeast Faqtoid, I would like to point out  
that the YMMV (your milage may vary) comment here is key. The  
principle problem with this strain has been its instability and  
variability. Wyeast would not have distributed it if it never worked,  
but they replaced it with 3068 for a reason.

I think I am going to go have one right now....

Patrick

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Date: Sat, 5 Mar 94 09:52:18 -0600

From: "Greg Sotebeer" <sote0002@maroon.tc.umn.edu>

**Subject: List**

could you send me a list of your internet mailing?

Thanks

sote0002@maroon.tc.umn.edu

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Date: Sat, 5 Mar 94 11:52:38 PST  
From: rdante@icogsci1.UCSD.EDU (Brewmeister Smith)  
Subject: fluidless blowoff / woodruff

In high-school biology I remember reading about pasteur in the history part. He filled some flasks with broth and formed an "S" type of lock with glass tubing. He then boiled the broth to sterilize it. TO THIS VERY DAY those flasks are bug free with NO WATER WHATSOEVER in the lock. The beasties simply can't crawl all the way through the S. There were nice pictures of the bug free flasks. They're sitting in some museum in France I think.

Does anybody know anything about woodruff? What it's used for, how it's used, what it tastes like?

Rick Dante  
rdante@ucsd.edu

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Date: Sat, 5 Mar 94 15:00:35 EST  
From: cjh@diaspar.HQ.ileaf.com (Chip Hitchcock)  
Subject: re seat-of-the-pants test

Last week I wrote

| Good points, but are you aware of the old German regulation that actually  
| did use the seat of the pants? A little of the beer was to be poured out  
| and sat in by the inspector (wearing leather pants, according to both  
| sources I've read); the quality was measured by whether the pants stuck to  
| the surface for a moment when the inspector stood up.

And asked for responses. I got 4 affirmatives: 2 mentioned the (English)  
ale conner, whose job it was to sit in the beer to test it, one mentioning  
that this was the reason Toronto's first microbrewery was named Conners; 1  
specifically remembered reading of it as a German custom; 1 cited the Beer  
Styles issue of ZYMURGY.

Also 1 negative: reference to Richard Boston's "Beer and Skittles":  
| He said that pants sticking meant that the beer had had sugar added to  
| it. He also discounted that this was actually practiced.

Thanks to Ed Hitchcock, Steve Tollefsrud, George Shafer, Tim Ihde, and  
an early respondent whose name I misplaced.

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Date: 6 Mar 94 00:36:33 MST (Sun)  
From: rcd@raven.eklektix.com (Dick Dunn)  
Subject: batch size musings

Every now and then, someone asks about cutting back from what seems to be the small "standard" batch size, 5 gallons. There are 3-gallon carboys, and obviously 1-gallon jugs are everywhere for use with no more effort than finding the right stopper for the airlock.

One of the reasons for smaller batches is that people find it intimidating to make 5 gallons of a food they know nothing about. Malt isn't cheap, but it's more than that. 5 gallons is just a lot to think about; it's two dozen large bottles or four dozen small ones.

I've done a lot of playing with this...recently I had 9 batches of stuff going: 3 each of 5 gallon, 3 gallon, and 1 gallon.

My conclusion is that a 1 gallon batch of 'most anything is a marginal effort. Try 1-gallon batches if you're doing an off-the-wall experiment; otherwise scale up. It's too hard to keep things in proportion, and the fermentation doesn't act the same as it will in a larger batch. My recent 1-gal batches were experimental meads (basil, kiwi-fruit) where I didn't even know if the results would be palatable, or comparisons (making several batches with slight variations). The experiments are OK; they give me something to work with for developing a real recipe. The comparisons haven't been all that useful, frankly, because the batch size is too small. A general problem with 1-gal batches when you're experimenting: it's hard to monitor gravity readings, since each reading takes enough out of the batch to add substantial head-space in the fermenter. Take a reading every few days for two weeks and a substantial part of the "batch" is gone.

3 gallon is a nice scaled-down size. It's large enough that it behaves like a normal batch, and a few hydrometer readings don't hurt, but if you're out on a limb with the recipe you're not risking so much. It helps a lot that 3-gallon carboys are available these days. For mead in particular, 3 gallon is nice because 1/2 gallon of honey (about 6 lb) is right for a 3-gallon experiment, where you can finish dry and/or add neutral honey to moderate some exotic honey you've got.

If you're trying new ideas, but you've got reasonable confidence you're within the range of believable beer (or mead), why not go ahead and make a full 5 gallon batch? Use the extra quantity to observe it over time. Get more opinions.

I find a 3-gallon batch to be the minimum useful trial size, if I think I'm anywhere near a good idea.

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Dick Dunn    rcd@eklektix.com    -or-    raven!rcd    Boulder, Colorado USA  
...Mr Natural says, "Get the right tool for the job!"

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Date: Sun, 06 Mar 1994 11:04:10  
From: bnichols@mlab.win.net (William Nichols)  
**Subject: subscribe**

subscribe  
bnichols@mlab.win.net  
thanks

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End of HOMEBREW Digest #1366, 03/07/94  
\*\*\*\*\*

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Date: 06 Mar 1994 17:15:35 -0500 (EST)  
From: DAVE SWITZER <SWIT1876@splava.cc.plattsburgh.edu>  
**Subject: Is it really what they say it is?**

My name is Dave Switzer and I attend the State University of New York at Plattsburgh. Since I live so close to the Canadian border I hear a lot about the Canadian beers on the Market. I have recently heard of a current beer that is rich and also containing 7.3 percent alcohol. It's called Molson XXX. I want to know, does the taste have a logger beer essence or is it a watered down tasting beer such as Coors. I would like to know in order to decide whether to purchase it or not. If anyone can help me out I would greatly appreciate it. Please E-Mail me soon because I have a planned trip to Canada coming up and I would like to know. Thanks alot!

Dave Switzer

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Date: Mon, 7 Mar 94 8:35:16 EST  
From: Mark A Fryling <mfryling@magnus.acs.ohio-state.edu>  
Subject: Celis Grand Cru clone

Hi all,

I am interested in brewing something moderately close to Celis Grand Cru (incredible stuff!). Here is the recipe as I have it so far in my mind:

4lbs Klages 2 row Pale malt  
1lb Dextrine malt  
    Infusion mash, 155 F, 1hr  
6lbs NWestern Weizen LME  
1lb Laaglander extra pale DME  
    Add to kettle after mash runnings have been boiled down to a reasonable vol.  
25-30 IBU blend of Hallertau, Styrian Gold., and Tettngang  
    Mostly for 60min boil, maybe 5 IBU in last 15 min  
0.5oz dried orange peel  
0.5oz dried coriander  
    both added at end of boil  
Dilute to 5 gal of appx. 1.075 wort.  
Pitch large starter of Hoegaarden Wit yeast, and ferment in my 60F basement

Comments? Suggestions?

I have one specific question about whether one should mash dextrine malt or treat it like a specialty grain and steep it in the 170 F sparge water?

Does this sound like about the right hopping rate?

---

Just thought I'd throw in an observation about the use of hop pellets and keeping them out of the fermenter. I never use hop pellets alone; I always use some leaf hops (either as loose cones or as plugs) with the pellets. The advantage of this IMHO is that when I strain my chilled wort through my collander into my fermenting bucket, the leaf hops form a filter bed (not unlike a lauter tun) in which the tiny particles from the pellets get caught. Using this method, I have never observed excessive particulates in my fermenter.

Oh BTW, you can send the comments about the Grand Cru recipe directly unless they are of general interest. I'll post the final version if the beer turns out well. TIA

Later

Mark Fryling

<mfryling@magnus.acs.ohio-state.edu>

"I'd rather have a bottle in front of me than a frontal lobotomy"  
    source unknown

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Date: Mon, 7 Mar 1994 05:48:02 PST

From: WLK.Wbst311@xerox.com

**Subject: Whole Hop Pellets**

Greetings:

In the past I have used 1 oz. packets of dried hop pellets; but have been annoyed at the amount of hop sludge that they create on the fermenters bottom. Recently I came across whole hop pellets, packaged as two, five half oz. segments, akin to a tootsie roll. Are these simply hop cones/flowers that have

been compressed, or are they ground up? If not, do I use a mesh hop bag?

They

are stored frozen, so another question is whether or not they should be defrosted, or are they simply plunked into the boiling wort straight from the freezer? Any advice or comments are appreciated!

Thanks

Bill K.

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Date: Mon, 07 Mar 94 08:57:02 EST

From: btalk@aol.com

**Subject: seat of the pants test**

I have my own version of this historical test- the Sole of the Shoe test.  
When my sneakers start sticking to my kitchen floor, it is time to lay off  
the homebrews, get out the mop and clean up the spoiled wort ;)  
Bob Talkiewicz, Binghamton ,NY

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Date: Mon, 7 Mar 94 08:44:44 EST

From: sarge@tecnet1.jcte.jcs.mil

**Subject: Drilling holes in glass**

YES, you can drill a hole in glass. I have drilled several holes in wine bottles in the past when turning them into lamps. Well, not quite drilling. You use a grinder made for the purpose. It looks like the eraser end of a pencil with a rounded end, about 1/2 inch in diameter. Just use it like a drill and lubricate with plenty of water.

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Date: Mon, 7 Mar 94 09:06:36 EST

From: gjb@endeavour.larc.nasa.gov (Greg Brauckmann)

**Subject: sparging**

Would anyone like to comment on the consequences of letting your sparge water temperature drop too low. We use a cooler with a false bottom, but sometimes we run out of water to keep it topped off when sparging. While heating new water the temp sometimes drops to 150 F, or lower.

thanks, gb

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Date: Mon, 7 Mar 94 09:33:11 EST

From: Keith MacNeal 07-Mar-1994 0929 <macneal@pate.enet.dec.com>

**Subject: Follow up to hopping Scotch Ales**

Thanks for all the responses to my question on hopping Scotch Ale. It appears that the BU given by Noonan is IBU. After a couple of questions like "Are you sure he didn't give oz. of hops?", I looked again. Sure enough, further on in the recipe he does give hop quantities in HBU. For the case of the 140 Shilling Edinburgh Ale with a BU of 60 and utilization of 20%, the HBU is given as 20.

I think it's time to put an order in for Wyeast 1728 and start making up a gallon of 1080 wort.

Keith MacNeal  
Digital Equipment Corp.  
Hudson, MA

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Date: 5 Mar 1994 04:51:18 -0500  
From: "STAR9GATE" <STAR9GATE@star9gate.mitre.org>  
**Subject: Rejected by Star9gate - und**

Mail\*Link(r) SMTP Homebrew Digest #1365 (March 05,  
!!!! Original Message >= 24K; See following enclosure. Preview follows !!!!

Received: by star9gate.mitre.org with SMTP; 5 Mar 1994 04:45:38 -0500  
Received: from hpfccla.fc.hp.com by mbunix.mitre.org (8.6.4/4.7)  
id DAA13724; Sat, 5 Mar 1994 03:55:11 -0500  
Received: from hpfcrdg.fc.hp.com by hpfccla.fc.hp.com with SMTP  
(1.37.109.4/15.5+IOS 3.20) id AA00676; Sat, 5 Mar 94 01:48:13 -0700  
Received: by hpfcmi.fc.hp.com  
(16.6/15.5+IOS 3.22) id AA00671; Sat, 5 Mar 94 01:00:49 -0700

Date: Sat, 5 Mar 94 01:00:49 -0700

Message-Id: <9403050800.AA00671@hpfcmi.fc.hp.com>

**Subject: Rejected by Star9gate - und**

From: homebrew-request@hpfcmi.fc.hp.com (Request Address Only - No Articles)

Reply-To: homebrew@hpfcmi.fc.hp.com (Posting Address Only - No Requests)

Errors-To: homebrew-request@hpfcmi.fc.hp.com

Precedence: bulk

Subject: Homebrew Digest #1365 (March 05, 1994)

HOMEBREW Digest #1365

Sat 05 March 1994

FORUM ON BEER, HOMEBREWING, AND RELATED ISSUES

Rob Gardner, Digest Janitor

Contents:

Sorry about the double posting... (Steven Tollefsrud)  
The Yankee Brew News (Tom Luteran)  
air-tight primary fermenter (F. G. Patterson Jr.)  
Potato beer (STROUD)  
Boiling caps (Jim Grady)  
Fullers ESB clone (Matthew Howell)  
Holes in Glass ("Karl F. Lutzen" )  
mail order Wyeast (Matthew Howell)  
freezing cracked malt (RONALD DWELLE)  
Hot water hoses/tubing (Rick Gordon)  
Re: Contaminate, pasteurize, potatos, and Gott (Dion Hollenbeck)  
beating a dead horse with a blowoff tube ("Steven W. Smith")  
Sanitizing... (Brian Klimowski)  
Blow-Off Tubes ("Renee Peloquin Mattie")  
northwestern extract (TODD CARLSON)  
BAA/RPS (Brian Bliss)  
Rejected by star9gate - und ("STAR9GATE")  
Re: creme soda / BrewTek (Automagical Mail Responder)  
Drilling holes in Glass (CLINT BIHM)  
Wyeast 3056 Works too! (I think....) (Jack Skeels)  
carboys, once and for all (dan\_fox)  
O2 Absorbing Bottle Caps (Mark Garetz)  
The Brewer's Digest (GNT\_TOX\_)  
Holes in Glass (Steve Scampini)  
SPARGE WATER (greg.demkowicz)  
waterpipes (korz)  
Re: Opening a brewery & Ulicks Wit (Jim Busch)  
Homebrewing 101...Coopers.. ("Patricia Moline")  
Soda keg taste? (Timothy Sixberry)  
Red Nectar Info Request (southard)

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(Articles are published in the order they are received.)

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For "Cat's Meow" information, send mail to lutzen@novell.physics.umr.edu

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Date: Fri, 4 Mar 94 10:56:57 +0100

From: vlsisj!fleurie!steve\_t@uucp-gw-2.pa.dec.com (Steven Tollefsrud)

**Subject: Sorry about the double posting...**

My apologies to the entire homebrew digest community for the double posting of "Sucking bleach into your brew". I canceled the first incorrect version, but my cancel was rejected for having been sent from a different person than who posted the original article ???!  
Steve Tollefsrud

- - - - -

Date: Fri, 4 Mar 94 8:18:31 EST  
From: Tom Luteran <toml@hpwargh.wal.hp.com>  
Subject: The Yankee Brew News

Hi!

Does anyone have info on or know how to get in touch with  
The Yankee Brew News?

Thanks!

Tom

- - -

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+-----+  
| Thomas Luteran           | INTERNET address:   |  
| Hewlett-Packard Company  | toml@wal.hp.com    |  
| Medical Products Group   | HP TELNET: 1-659-4770 |  
| 3000 Minuteman Road      | VOICE: (508) 659-4770 |  
| Andover, MA 01810        | FAX:                |
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Date: Mon, 7 Mar 94 07:56:57 -0700  
From: homebrew-request@hpfcmi.fc.hp.com (Automagical Mail Responder)  
**Subject: Re: The Yankee Brew News**

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If you would like to cancel your article for some reason, you may do so any time before it is published, by sending a message to homebrew-request whose body (not subject) contains the line:

cancel article 03070756.5252

Remember, send the cancel request to homebrew-request, NOT homebrew!

Thanks for your submission and your support of the Digest!

Rob (program author)

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Date: Mon, 7 Mar 1994 10:15:44 -0500 (EST)

From: Jim Busch <busch@daacdev1.stx.com>

**Subject: Re: Hop aroma and boiling times**

greg wrtiers, quoting Rick,

> The hop AROMA boils away after about 15-20 minutes, not the "alpha  
> (acids)". The purpose of the 60 minute boil is to isomerize the alpha  
> acids present in the hops. This isomerization is what makes the  
> bitterness. This bitterness cannot be boiled away. Pre-hopped malt  
> extracts do not need to be boiled for 60 minutes, as the alpha acids  
> have already been isomerized. (Courtesy of Rick Meyers, Thank-You)

The key words here are "hop AROMA boils away *after* about 15-20 minutes"

Rememeber that German Pilsners are quite hoppy in the nose, and this is achieved by a hop addition at 15 minutes to cast out. Also, the method of trub removal/wort chilling will influence the hop aroma/bitterness equation.

Jim Busch

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Date: Mon, 07 Mar 94 11:18:50 EST  
From: dweller@GVSU.EDU (RONALD DWELLE)  
Subject: Woodruff/weissbier yeast/carboys

Rick Dante asked about Woodruff. I suspect you're referring to Sweet Woodruff which is a ground-cover/herb that is not too unusual. My wife and I grow it throughout our backyard (mostly to eliminate grass which requires cutting). It is traditionally used as a flavoring in German "May Wine," and when it blooms in the spring, we always drop some sprigs in our glasses of red wine. As an herb, it has a taste similar to Tarragon (I've heard that it is sometimes sold commercially as Tarragon), and we always dry a little bit for use over winter (nice in chicken dishes). I never heard of it for beer, but now that you mention it....why not. Maybe make a "tea" to add to the wort? Incidentally, we never could get it growing from seeds--finally had to buy plants, and it took it several years to get solidly established. I'm planning to divide some in a couple weeks, so I can plant it around the bases of my new hop plants.

Different matter--I bought some import Pschorr (sp?), that was called "Pschorr-Sumthing Weissbier with yeast." It was expensive, like \$2 for 16 oz., but I figured I'd recover the yeast and get a free starter. The beer was great and I really liked the clove taste, but I couldn't get yeast to grow--I assume it was dead, because I did all the normal precautions. Q--I've read that the Germans demand the yeast with their Weissbier. Is the yeast normally killed somehow? Or did my purchase just have a long ride from Germany to Michigan? I would like to try this again, because I had zero luck with Wyeast 3056.

Shift gears again--a place called Little Ole Winemaking Shop (honest), 4 S 245 Wiltshire Ln, Sugar Grove, IL 60554, 708-557-2523, sells 5-gallon carboys for \$8 but will not ship them (don't know why). It's just west of Chicago, so next time you're driving a pickup that way... (no connection, blah blah...).

Cheers,  
Ron Dwelle (dweller@gvsu.edu)

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Date: Mon, 7 Mar 94 11:19:11 EST  
From: Spencer.W.Thomas@med.umich.edu  
Subject: SPARGE WATER

greg.demkowicz@circellar.com writes:

- > it seems the conventional wisdom regarding sparge water
- > quantity is; .5 gal per 1 Lb grain. For a five gallon batch
- > and grain bills of 7 lbs or so, this is fine, but what
- > about 11 lb grain bills?

When you're making high-gravity beers, you've either got to put up with lower than optimal extraction rates or with large, long boils. I usually start my high gravity mashes with about 1 quart/lb, giving me some leeway to raise the temperature by adding hot/boiling water (I mash in a drink cooler). In my experience, and with my setup, if I take just first runnings from this, I'll get about .6-.7qt/lb of wort at about 1.090.

- > While I'm on the topic of sparging, the common chemical for
- > reducing the pH of hard water is Gypsum. My boiled Tap water
- > requires 1.5 Tbls of Gypsum to bring the pH down to 5.5 (when
- > cooled).

Aha, a common misconception. You don't want to measure the pH of the strike water, but the pH of the mash itself. The calcium in the gypsum combines with phytins in the malt to liberate phytic acid that drops the mash pH into the appropriate range.

=S

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Date: Mon, 7 Mar 94 11:49:31 EST  
From: Spencer.W.Thomas@med.umich.edu  
Subject: More beginner questions (bitterness)

Hop bitterness extraction is complicated and depends on several factors, some of which have to do with the hops, and some of which don't.

There are factors that affect the actual iso-alpha acid content (IBUs) in the finished beer, including:

1. Hop AA content. This is related pretty linearly to bitterness, all else being equal.
2. Form of hops (whole versus pellets). Pellets extract better.
3. Length of boil. Longer boil (up to about an hour) extracts more bitterness.
4. Specific gravity of wort. If the SG is over about 1.050, the amount of bitterness extracted from the hops goes down (Mark Garetz will debate this point, but it corresponds to my experience, and that of others).

These first four factors are the ones used in the typical formula (such as is found in Papazian's book). But there are more, including:

5. Vigour of boil. A wimpy "simmering" boil won't extract as much bitterness as a strong "rolling" boil.
6. Yeast effects -- some amount of the bittering compounds will attach to and settle out with the yeast. A quick-settling yeast will remove less than a slow-settling yeast.

And then there are factors that affect the perceived bitterness, even in beers that have equal levels of iso-alpha acids (the primary hop bittering compound). These include:

7. Final gravity (sweetness and body) of the beer. A light-bodied, dry beer will let the bitterness through much more so than a heavy, sweet one.
8. Water ionic composition. In particular, high sulfate levels will accentuate hop bitterness, sometimes unpleasantly.
9. Carbonation level. All the flavors of a "spritzier" beer will come through more, including the bitterness.
10. Use of bitter, dark grains will contribute a non-hop bitterness.
11. Color -- a dark colored beer will typically be perceived as more bitter than a light colored beer.
12. Hop variety. There are other compounds that can be extracted from hops that are bitter -- in particular, some of the beta acids or their oxidation compounds. And the balance of alpha acids (and therefore iso-alpha acids) differs between hop varieties, and \*may\* affect the perceived bitter flavor.

And I'm sure there are others.

=S

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Date: Mon, 7 Mar 1994 09:46:44 -0700 (MST)  
From: MARK CASTLEMAN <mwcastle@ouray.Denver.Colorado.EDU>  
**Subject: Re: Northwestern Extract**

I have been using Northwestern Extracts almost exclusively for the past 3 years. NW is indeed made by Briess and can be found for as low as \$6 for a 3.3lb bag/box. I have used all four extracts (gold, amber, dark & weiss) and gotten good results from all of them. I know that a NW/Briess dry malt also exists, but i have never used it.

Mark W Castleman

Big Dog Brewing Cooperative - West

My opinions are for this branch of the co-op only. CU-Denver doesn't know I have opinions, And even if it did, it wouldn't care one whit.

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Date: Mon, 7 Mar 94 08:31:00 -0600  
From: chuck.wettergreen@aquila.com (Chuck Wettergreen)  
Subject: Heated mash?

All-grainers,

Does the process of mashing produce heat?

I've been using my new Gott cooler for mashing and sparging for about the last five batches. I've had no problems coming up with the right strike water temperature to arrive at the pre-determined conversion temperature. By this I mean, after mashing in, vigorous stirring of the mash for five minutes, and then a five minute rest to let the temperature stabilize, my mash temperature is at or within one degree of what I wanted. Later, however, maybe a half an hour later, the temperature has climbed anywhere from three to five degrees. I preheat the cooler with hot tap water prior to mashing in. Could it be that the water I'm using to preheat is too hot, or is the mashing process producing extra heat?

TIA,

Chuck

\* RM 1.3 00946 \*

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Date: Mon, 7 Mar 94 11:02 CDT  
From: Louis XIV <KROEGER@polisci.wisc.edu>  
Subject: brewing non-alcohol beers

Greetings fellow homebrewers --

Has anyone out there in HBD land successfully brewed a non-alcohol beer? I've got a couple of good friends who are beer lovers but, alas, can no longer drink alcohol. I'd love to make them some tasty n.a. brews but have never tried it. I'm looking for any suggestions that anybody has.

I suspect that the alcohol can be cooked off by bringing the already fermented brew to just below boiling for a while, and then proceeding with bottling as one normally would. I seem to remember seeing some comment about that on the HBD when I first subscribed. My questions are:

Most importantly, would that work?

Would it kill off the yeast and prevent carbonation from working?

Would it alter the taste?

Are there particularly good or bad types of beers to try this with?

And, is there another technique that anyone has tried?

I'm about to start a new batch and would like to try this with at least part of it.

Thanks in advance for the access to everyone's collective brewing wisdom. If anyone would like to reply to me directly, you can send me email at either kroeger@wiscps.bitnet or kroeger@polisci.wisc.edu.

Happy brewing!

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+ - - - - - +
| brian kroeger          %% "Whatever universe a professor believes |
|                        %% in must at any rate be a universe that |
| kroeger@wiscps.bitnet  %% lends itself to lengthy discourse"   |
| kroeger@polisci.wisc.edu %% - William James                      |
+ - - - - - +
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Date: Mon, 7 Mar 94 12:20:19 EST  
From: mikesher@acs.bu.edu (Michael Sheridan)  
Subject: NOT Pilsener Urquell!

Hi brewers!

Last week I posted a question about how and why yeast sticks to the bottom of the bottle (still waiting for theories, explanations, etc....) because I was worried about a pils with cloudy, swishy yeast. I got a few useful responses about how the amount of honey that we'd used could affect the unaged taste and possibly create 2 cases of capped glass grenades. Well, we (Kristina and I, a co-brewing couple) tasted the stuff over the weekend, and it's plain awful. Here's the recipe we followed, straight from Papazian (p. 190, Propensity Pilsener Lager):

5 # plain light DME (we used 6.5 # M&F plain light extract, wet)  
1 # crystal malt  
2.5 # honey  
2.5 oz. Saaz (boiling, 45 min.)  
.5 oz. Tettnanger (flavor, 10 min.)  
.5 oz Saaz (aroma, 1 min.)  
1 tsp Irish moss  
1 pkg dry lager yeast (we used Red Star)  
primed with .75 cup corn sugar

O.G. 1.052, fermented at around 40 deg. for 4 weeks  
F.G. 1.020, fermentation complete?, no bubbles for 6 days  
Charlie said that this would be something like Pilsener Urquell. No way. It's thick, reddish-brown, and SWEET. The honey comes through FAR too strong and cloying. As for carbonation, this stuff is already more bubbly and heady than any of the ales we've done.

This stuff is so yucky that we're considering drastic action. We'll leave a six-pack to either explode or mellow into drinkability, and uncap the rest and rebottle. All I can think to do is to add a weakly hopped gallon of water (making the total around 5.5 gal), dropping the S.G. 10 points, and hopefully shifting the reddish color closer to the golden area of the spectrum. Any other ideas? Repitching some yeast? Tossing in yeast nutrients? Chucking the whole damn thing? Was our basic mistake in the recipe itself, i.e., too many fermentables? Or were our cheapo dry yeasties the real culprits???

Speak, o fonts of constructive criticism

Mike Sheridan + Kristina Simmons

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Date: Mon, 7 Mar 94 12:35:27 EST  
From: "Glen A. Wagnecz, X6616" <wagnecz@PICA.ARMY.MIL>  
Subject: 3056

I too have had acceptable results with Wyeast 3056 on both extract and all grain wheat brews. For the record, I keep the fermentation temp. towards the high side, 70-72 F., until the krausen settles back (about 2-3 days), then cool down to about 66-68 F. I've gone lower, (62-64), but this seems to really slow things down. The banana nose is there but at a level that I like, but I could probably go for a little more on the phenolic (clove) side of things. This is why I have been promising myself to try the 3058 next time...

Glen

---

Date: Mon, 7 Mar 94 13:18:06 EST  
From: Brian=Wilson%Eng%Banyan@hippo.banyan.com  
Subject: Connecticut Brewers?

Hello HBDland,

This weekend I am going to go to my brother-in-law's house in Connecticut to help him enter the world of brewing. We plan to go to a brew shop and purchase equipment and ingredients and then do his first brew. Unfortunately I'm not from Connecticut and don't know what's available in the way of brew shops. I would appreciate it if some of you Connecticut brewers could EMAIL me suggestions. He lives in Simsbury which is just north of Hartford. PS - info about the local brewpubs would be nice too.

thanks - brian  
Brian@Banyan.Com

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Date: Mon, 7 Mar 94 13:42:55 EST

From: Keith A. MacNeal HL01-1/T09 DTN 225-6171 07-Mar-1994 1340

<macneal@pate.enet.dec.com>

**Subject: Boiling Caps**

I boiled my caps to sanitize for the first bag of caps. After that I had switched suppliers and experienced linings separating from the caps after boiling. Since then I do a bleach soak along with my bottles. I know some folks who don't treat their caps at all and claim no infection problems.

Keith MacNeal  
Digital Equipment Corp.  
Hudson, MA

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Date: Sat, 05 Mar 94 03:07:46  
From: david.jacobson@hofbbs.com  
Subject: Park slope brewpub

The person asking about information about opening a brewpub in Park Slope, Brookly should be aware that a brewpub is scheduled to open there later this year

- ---

~ OLX 2.1 TD ~ Imagination Is A Powerful Deceiver

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Date: Mon, 7 Mar 1994 15:27:04 -0500  
From: lovelace@pop.nih.gov (Chris Lovelace)  
Subject: growing hops

I have a question for all those hop farmers out there. I'm getting ready to order rhizomes that my dad will plant in his garden for me. I have a book on growing hops that says, in one place, that one should plant both bittering and finishing hops and says, in another place, that one shouldn't plant more than one variety of hops together. I want to grow at least two varieties. They'll be growing in a row about 21 feet long, and I plan to put about 9 rhizomes along that row. Does anyone see a problem with planting, say, 6 Cascades rhizomes and then 3 Perle Rhizomes? Is cross-pollination a concern here?

On another, but similar, note, I need to figure out a way to dry the hops when harvesting season comes. The book I have has plans to construct this big drying gizmo, but I don't want to get into that right now. Can they be dried in the oven? How about something like a small hot-air convection oven or a food dehydrator?

Any advice is welcome. Private E-Mail is fine.

Chris Lovelace                      LOVELACE@POP.NIH.GOV

---

Date: Mon, 7 Mar 94 13:51:51 PST  
From: hollen@megatek.com (Dion Hollenbeck)  
Subject: Re: Soda keg taste?

>>>> "Tim" == Timothy Sixberry <tsixber@msrapid.kla.com> writes:

Tim> I would be really grateful if someone could give me some advice  
Tim> on a recent problem. I have two five gallon batches in soda kegs  
Tim> that were well cleaned, but that now have a definite surup  
Tim> flavor. I admit that in one I did not replace the lid o-ring,  
Tim> but I did in the other. The one has a sickeningly sweet flavor  
Tim> that tastes just like the o-ring smelled(duh), I have replaced it  
Tim> now. Both of these kegs have the red plastic lids which were  
Tim> also scrubbed with TSP, but I still think its posible that they  
Tim> could have contributed to the off flavor. Should I switch the  
Tim> lids to metal ones?

I strongly suspect the plastic lids. I have all metal lids and have replaced all the O-rings and have not had any problems. If you need a source for lids, Foxx sells them.

dion

Dion Hollenbeck (619)675-4000x2814      Email: hollen@megatek.com  
Staff Software Engineer      Megatek Corporation, San Diego, California

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Date: Mon, 7 Mar 1994 17:02:21 -0700  
From: uchtlids@earth.oscs.montana.edu (Derek Sheehan)  
Subject: Plastic bottles - The Experiment

I have decided to run the experiment. I am going to bottle my next two batches in plastic (PET) 20 oz. bottles. I am doing this for two reasons. First, the plastic bottles will be much easier to store than glass. There is little or no chance of breakage when full or empty. Second, I want to see if the question of oxygen transport through the plastic is an issue for homebrewing. Apparently it is in the soda industry - BUT they typically deal with pressures in the bottles that a homebrewer never has to worry about. Imagine the pressure inside a 2 liter bottle of Pepsi as it is trucked across the S.W. desert!

Here is how I got the bottles. Since they are mostly air (when empty!) they are typically made in the same city that the soda is bottled (it is much cheaper to ship the raw plastic than the finished product). I just found the BOTTLE manufacturer. They were very friendly and actually sold me some experimental 20 oz. bottles. A little bit of kindness on our part went a long way. In fact, we bought 720 bottles! We had decided to split the bottles between 6 people. At 15 cents/bottle it comes to \$3.60/case.

The people at the bottle factory mentioned the CO2 diffusion problem. They said that the shelf life of soda is 3-4 months before it goes flat. From a homebrewing perspective I don't think that this is a problem. The yeast will slowly replenish the CO2, probably at a rate MUCH faster than it diffuses. I also think that the constant pressure in the bottle will keep gasses from diffusing INTO the bottle. At any rate, the plastic bottles may not be such a good idea for mead, wine or any beverage that sits in the bottle for more than 6 months.

I will post the results of my experiment. Cheers!

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Derek Sheehan uchtlids@earth.oscs.montana.edu "Better Living Through  
Montana State University - Chemistry Chemistry"  
Bozeman, MT 59715

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Date: Mon, 7 Mar 94 19:17:10

From: Christopher Alan Strickland <beach!chris@cocoa12.ksc.nasa.gov>

**Subject: Partial Mash -> Full Mash**

Just curious, I don't have the equipment for doing a full mash. But I do have what Miller said was required for a partial mash. I was wondering, why couldn't I do a partial mash, put the extract in my beer pot, then do another partial mash to get a full mash?

- --

Chris Strickland

Internet: beach!chris@cocoa12.ksc.nasa.gov

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Date: Mon, 07 Mar 1994 18:42:13  
From: chris.kagy@his.com (Chris Kagy)  
Subject: re: cold hopping & grassy flavors

Tim Lawson <lawson@clcunix.msj.edu> said:

> Dry hopping adds the aroma of hop oil (which is not grassy) to the brew  
> and some degree of bitterness.

The aroma of the hop oil might very well be grassy, depending on the variety of hop used. Some hops have an aroma that is less, shall we say, "smooth" and that doesn't blend as nicely as others. Also, age will heal a lot of wounds.

A young beer that is dry hopped with Cascade smells, to my nose, like a freshly mowed lawn; leave it age for a while and stuff blends nicely.

Lots of factors at play here!

-chris

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Date: Mon, 7 Mar 1994 19:46:32 -0500 (EST)  
From: exe01679 <exe01679@char.vnet.net>  
Subject: Reply to David Huffman

Reply to:  
|From: huffmand@ccmail.orst.edu  
|Subject: More beginner questions

|           1) What's the story on HBU's as in Papazians book? It seems  
|           that you can get the same HBU value using different amounts  
|           of hops with different AAU's, yet you come up with a  
|           different perceived bitterness according to Papazian's  
|           table. So, if a recipe calls for 20 HBU's you could get a  
|           more or less bitter brew depending on how you achieve the  
|           HBU value. I'm confused.

Yes Virginia, there is confusion. If you boil 2 oz of 10 % alpha hops you get the same bittering as 4 oz of 5 % alpha hops or 8 oz of 2.5 % alpha hops. What effects the bitterness more is the amount of time you boil the hops. If you boil less than 60 minutes you reduce the utilization rate thus reducing the bitterness.

|           2) Does the vigor of the boil affect either the color  
|           of the final brew, or the OG of the wort? My Pils is NOT  
|           straw colored (more like red-brown) and I missed the OG by  
|           10 to 15 points.

Yes, the vigor of the boil does slightly effect the color. You run the risk of slightly carmalizing the sugar at higher temperatures. The major question would be did you use extract or all grain. With extract you'll rarely get a nice straw color. Some extracts will but I haven't found one myself. Did you use any crystal malt? How dark was it ? Use a Cara Pils crystal next time. It's a very light malt.

The Gravity just means you didn't have enough malt. With all Grain it's easy on the first batch or two not to hit the gravities. You learn to compensate for your own brewery.

Hopefully this helps you David and some others.

Dennis Davison - Beer Barons Of Milwaukee   exe01679@char.vnet.net

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Date: Mon, 7 Mar 94 19:07:40 "PST  
From: Mike Dix <mdix@dcssc.sj.hp.com>  
Subject: Homegrown Hop data point

This is the traditional season for hop growing questions, so I thought there would be some interest: My Hallertauer hop rhizome, which I planted two years ago, has about thirty shoots, up to four inches long, as of March 6. This is in San Jose (37.5 deg N latitude).

It does not appear to like full sun at my location: The west side of the house is four feet away, and a covered patio blocks the southern sun. Both seasons, when the growing tip extended above the patio roof, it turned brown and died. The remainder of the plant flourished.

I made a primitive trellis of two pieces of water pipe pounded into the ground. They support some aircraft cable, each end of which is staked to the ground. The vines twine around pieces of twine which are tied to the cable.

Contrary to the HBD FAQ, I planted the root horizontally, as per "Homegrown Hops". It seems to prefer this, because the root is spreading horizontally over our herb corner. It might be time to divide it. I bought the root from Fermentation Settlement, after trying for a couple years to grow the scrawny "twigs" supplied by Nichols Garden Nursery. It was very pleasant to get a root as thick as my index finger, that "took" right away. Another worthwhile bit of advice from "HH" is to plant the root as early in the season as possible in your location. Nichols did not ship until it was convenient for them in March, so maybe that is why they never sprouted for me.

I would be interested to hear other people's experiences.

Mike Dix

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Date: Mon, 07 Mar 94 23:54:25 EST  
From: Mike Slowik <SLOWIK%UCONNVM.bitnet@YaleVM.YCC.Yale.Edu>  
Subject: Bad Taste

This is a call for help. I'm new to homebrewing, and my last four batches have developed a definite medicinal taste. The brew is beautiful to look at, nice head retention, not even a hint of chill haze, but that awful taste... it's not that strong at first, but the burp taste could remove paint. Its like fumes coming out of your mouth!

Just a little background, I kit brew following Papazians methods, and I pay careful attention to sanitation. After reading thru the Yeast FAQ it mentioned that chlorine can cause yeast to give off a medicinal taste. I use bleach to disinfect, but I was confident that I rinsed pretty good. I haven't had my water checked (well water, but the well was drilled just last year if that matters).

Can anyone out there lend me their experience and guide me toward a fix? Could it be just as simple as rinsing better? Could it be my water is causing some kind of reaction? Maybe there is something else I don't know about. The beer is drinkable, but all my friends keep asking me to break out my home brew, and if my wife gets wind that I'm wasting money on bottled crap my beer allowance could be in jeopardy.

E Mail response is great and much thanks.

Mike Slowik SLOWIK@UCONNVM.UCONN.EDU

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End of HOMEBREW Digest #1367, 03/08/94  
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Date: Tue, 8 Mar 94 07:22:47 -0500  
From: de792@cleveland.Freenet.Edu (Paul J. Schumacher)  
**Subject: New Address**

Please send HBD to my mailbox: de792@cleveland.freenet.edu  
Thanks!!

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- - -

q

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Date: Tue, 8 Mar 1994 7:28:56 -0500 (EST)

From: GONTAREK@FCRFV1.NCIFCRF.GOV

**Subject: Root Beer**

Greetings fellow Brewers! My wife has been fairly tolerant of my homebrewing in our small apartment, and has been after me for some time to make a small batch of root beer. How does one go about doing that? Is it as simple as adding root beer extract to some water and then bottling it with a bit of yeast (for bottle-carbonation)? Anyone with advice/recipes/etc is welcome to send me private e-mail. I would appreciate it greatly.

I also have a quick comment on spruce beers/homebrew aging. In November of 1992 I made a Spruce beer (from Papazian's book). After a few weeks in the bottle I cracked one open and..AAAGGHH!! Carbonated Pine-Sol! I mean, you could have used this stuff to clean up sticky wort boil-overs on your kitchen floors. Anyway, not wanting to pitch two cases of homebrew, I kept it and popped one open every few months to see if it had gotten any better. By the end of the Summer (1993), it was still heinous. BUT...in January of 1994 I had a party and decided to poison any willing guests with the Spruce Beer. Guess what? The stuff was awesome! A very rich beer with a creamy head and a nice hint of spruce. I was indeed surprised. No, I wouldn't make it again, but the lesson for the day is: Don't toss it out unless you absolutely need the empty bottles! You might be surprised at how drinkable a previously awful batch of homebrew might become.

Well, that's my story. Take it easy...

Rick Gontarek

gontarek@ncifcrf.gov

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Date: 8 Mar 1994 09:04:07

From: George Kavanagh O/o <George.Kavanagh@omail.wang.com>

**Subject: Woodruff**

In RE: Rick Dante's query on Woodruff,

I concur with Ronald Dwelle's observations in HBD1367.

I too have had zero luck propagating woodruff from seed, and finally bought 6 or 8 plants by mail. 4 years later now, woodruff covers a 3 x 10 foot shady boarder as well as a patch under a large taxus bush.

Ronald Wyman, in "Wyman's Gardenening Encyclopedia" notes:

"gallium odoratum (also previously known as asperula odorata):  
Sweet Woodruff, Zone 4.  
Sweet woodruff has long been a garden favorite because of its delicate growth, 4-petaled white flowers about 1/4" across in loosly branching clusters from May to mid-June, and its sweet-scented elliptic leaves....  
an excellent ground cover in the moist atmosphere under rhododendrons..... The leaf has been used in wines and liquors. ...  
Easily propagated by simple division."

I have found that when crushed, woodruff leaves have a sweet odor resembling new-mown grass. In wine it adds a warm, summery ambience.

I'd appreciate hearing of anyone's experiences using woodruff in beer.

-gk

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Date: Tue, 08 Mar 1994 08:53:15 +0000 (U)  
From: George Tempel <tempel@MONMOUTH-ETDL1.ARMY.MIL>  
Subject: re- pschorr-sumthing

re: pschorr-sumthing

Ron Dwelle writes:I bought some import Pschorr (sp?), that was called "Pschorr-Sumthing Weissbier with yeast." It was expensive, like \$2 for 16 oz., but I figured I'd recover the yeast and get a free starter. The beer was great and I really liked the clove taste, but I couldn't get yeast to grow--I assume it was dead, because I did all the normal precautions. Q--I've read that the Germans demand the yeast with their Weissbier. Is the yeast normally killed somehow? Or did my purchase just have a long ride from Germany to Michigan? I would like to try this again, because I had zero luck with Wyeast 3056.

actually ron, the Pschorr-Brau (was Hacker-Pschorr in previous years) is one of the best hefe-weizen's available here in the US (in my humble opinion). The yeast you mention is, I believe, a lager yeast used in conditioning, not the weizen yeast you are hoping for, and is probably very dead from not only the long ride but the nasty things they do to imports (pasteurize?).

I have had great luck with the Wyeast 3056, but it is a funny dual-yeast that is reported to be unstable and do different things. I understand and have purchased, though not used, the new Wyeast 3068, which is from the Weihenstephen (spelling?) Yeast Bank in Germany.

Good luck brewing...

l8r...

ty (george tempel, home = netromancr@aol.com)

"kiss cats: the dachshund and the deer are one"--wallace stevens

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Date: Tue, 8 Mar 1994 08:26:54 -0600  
From: "Malcolm Tobias" <mtobias@wurel.wustl.edu>  
Subject: relief from the pressure

I opened my first long-awaited double bock and was horrified as foam gushed out of the bottle until almost nothing was left. At first I despaired, was I doomed to loz of beer and 1l of foam? Finally I decided to try something. I took a bottle opener (the kind that goes all the way around the cap []== ) and slowly lifted the cap until I heard the gas start to escape. After a few seconds the beer started to foam up so I released the cap and it seemed to form a good seal. I waited for the foam to subside and then repeated this several times (with one bottle I heard a hissing so I assumed it hadn't re-sealed and drank it :) ). That was about a week ago and I haven't opened a gusher since.

hope this helps any other impatient brewers out there,

- --

Malcolm Tobias  
mtobias@wurel.wustl.edu      ...Zmail welcome...

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Date: Tue, 8 Mar 94 09:26 EST  
From: <GNT\_TOX\_%ALLOY.BITNET@PUCC.PRINCETON.EDU>  
Subject: Interstate Commerce and EasyMasher

Two quick questions:

What's the status of interstate homebrew travel. E-Mail please, I'm sure this has been discussed before.

And what's an Easymasher? If anyone could give me a good description along with personal experience, I'd appreciate it.

Andy Pastuszak  
Philadelphia, PA  
INTERNET: GNT\_TOX\_%ALLOY.BITNET@PUCC.PRINCETON.EDU  
BITNET: GNT\_TOX\_%ALLOY.BITNET

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Date: Tue, 8 Mar 94 09:35:03 EST  
From: macdonald@akocoa.enet.dec.com  
**Subject: Cranberry Lambic Recipe Wanted**

Looking for a recipe for a cranberry lambic. Could anyone who has one send it to me via e-mail, or post it here if you think others might be interested.

Regards,  
Bruce

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Date: Tue, 8 Mar 94 09:17 CST  
From: arf@mcs.com (Jack Schmidling)  
Subject: GRASSY TASTE

>From: Tim Lawson <lawson@clcunix.msj.edu>  
>Subject: cold hopping & grassy flavors

>Jack Schmidling's response to Domenick Venezia's question about why a recent all-grain brew tasted "grassy" suggests that the flavor results from "not cooking the hops" used to dry hop the brew. He implies that dry hopping always produces this flavor.

> A much more plausible explanation for the grassy flavor can be found in Zymurgy (vol. 10, number 4, 1987). George Fix states that "barley is a member of the grass family, and thus it is not surprising that grassy flavor tones can arise from grains....musty smells will be detected in the malt....the best practical measure for avoiding grassy flavors involves the proper storage of malt....high temperatures and humid conditions should be avoided....malt that has been ground will do this very quickly (i.e., absorb moisture)".

I am not in the mood to tangle with George, at least not indirectly and not having read the article but....

When I refer to "grassy flavor", I am referring to what I would assume freshly mown grass would taste like judging from its smell. Oatmeal, spaghetti, beer, saki, tortillas etc., are all derivatives of members of the grass family but their flavor characteristics result from the starchy part of the grain and not from stems, leaves, sepals, petals and other flower parts.

When fresh or dried hops are added to cold beer there is a flavor component that would be common to a handful of fresh or dried grass that does not exist if the hops or grass is cooked. That's not to say there aren't other components as well but I am only addressing the uncooked-grassy-herbal taste that is always and only noted with cold [dry] hopping.

Pointing out that some great beers of the world have this taste, may give it more respect but does not change its nature.

js

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Date: Tue, 8 Mar 94 10:08:36 CST  
From: jorgen@orson.mayo.EDU (Michael Jorgenson 5-5891)  
Subject: Atlanta Brewpubs ?

Hello, I'm going on a trip to Atlanta and would like to know the name's and whereabouts of any brewpubs thereabouts. Also any suggestions on any of the local breweries worth visiting. Any reply will be greatly appreciated.

thanks in advance.

Michael A. Jorgenson

Mayo Clinic

jorgen@mayo.edu

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Date: Tue, 8 Mar 1994 10:57:48 +0500  
From: hogle@norm.crd.ge.com (Rich Hogle)  
Subject: Honey Lager

Mike & Kristina write of troubles with Papazian's Propensity Pilsener Lager --

I've used that recipe (actually, your recipe with 6.5 # M&F) once or twice per year since I've been brewing (back when HBD was in the 100's) with excellent results. In fact, it is one of the few beers that my wife also likes. In my case, it has come through crisp, clean, with nice body, and just a hint of honey flavor.

In the glass, it was crystal clear, with a golden color.

It was nicely carbonated, but did not hold a head very well.

I used to use 14g of Vierka lager yeast (dry) and more recently a liquid lagering yeast. Don't be discouraged - perhaps try a different brand of honey (I think CP called for clover honey, some store brands are blends) and/or different yeast.

Rich

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Date: Tue, 08 Mar 1994 11:47:31 -0500 (EST)

From: /R=HERLVX/R=AM/U=KLIGERMAN/FFN=KLIGERMAN/@mr.rtpnc.epa.gov

**Subject: yeast,caps**

Hi!

I need some help indetermining what to do with Wyeast 3056 Bavarian Wheat lager. I do not care for wheat beers and would like ti know what other type beers it might be acceptable for. I'm ready to brew this week so prompt help would be appreciated. Regarding the sterilization of bottle caps. I just put 1.5 cups of water in a pyrex pitcher, put in 50 caps and microwave to a boil. I never had problems with infection or bad seals due to caps.

Andy Kligerman

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Date: Tue, 8 Mar 94 09:20:33 MST  
From: chiz@atmel.com (Bob Chiz)  
Subject: Growing and malting grain

HBD,

Having just bought a house with a sizable piece of land, I figured now was the time to finally growing my own hops. The rhizomes should be planted within the next few weeks. But this got me thinking about possibly growing and malting my own barley. Does anyone know anything about this, or is there a good reference book available ?

Thanks,  
Bob Chizmadia

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Date: Tue, 08 Mar 94 10:42:36 CST  
From: "Edward F. Loewenstein" <SNREDLOW@MIZZOU1.missouri.edu>  
Subject: Growing Hops

Greetings!

Tis the season to tend your hops, or to begin planning that hop garden you've always dreamed of. The HBD has recently hosted numerous queries concerning hop culture, I thought I'd add my own experience to the fray.

First off, choose a spot in your garden that is well drained! If your soil is constantly saturated, you will rot your hops. It should also be in a sunny location, 5-7 hours of sun per day should do it. Set up a trellis to give the hop bines (yes, bines, not vines) plenty of room to extend. My own trellis is 20' tall, and my hops typically reach the top of it before July 1st. Keep the hops well fertilized. At the height of growth, the vines can put on several inches of growth a day; this requires alot of nutrients. Keep your hops well watered, they prefer a moist, not wet soil.

Now then, on to questions that have been posed. Hops are dioecious plants, which is to say that individuals are either male or female. Typically, only female plants are cultured in a hop garden because we are interested in the female flowers, cones, for brewing purposes. Without male plants, the female flowers are never fertilized, and therefore, do not produce seed. This is also why hops are usually grown from rhizomes (root cuttings). This is a form of vegetative reproduction and produces a plant genetically identical to the parent. Plants grown from seed may turn out to be either male or female, so if someone tries to sell, or give, you hop seed, smile and politely refuse.

When trying to decide on the number of rhizomes to plant, I can only make suggestions from my own experience, which by the way is based on river bottom soil in central Missouri. Several years ago I planted four rhizomes, one each of cascade, chinook, nuggett and pearle. All became established and during the first growing season I averaged about one-half pound of dry cones from each plant. Since the plants have matured, they now produce in the range of 1 to 2 1/4 pounds of cones per year. Which I am happy to say is enough for my purposes.

I dry my cones by simply laying them out on newspaper for 3-4 days. At that point I seal them in freezer bags and store in a chest freezer at 0 degrees F. I notice little loss of freshness over the course of a year.

In closing, I have found hops to be extremely easy to cultivate and would urge anyone with a few square feet of soil to try. It is just one more aspect of homebrewing which you are able to do yourself and come up with a final product which is truely unique to your brewery!

Hope this helps,

Ed Loewenstein  
SNREDLOW@MIZZOU1.MISSOURI.EDU

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Date: Tue, 08 Mar 1994 10:46:51 -0600 (MDT)

From: COYOTE <SLK6P@cc.usu.edu>

Subject: "ACME" Coyote Cooker/ Woodruff/ Sucking Blowoff/ The Art of Brew

Must follow up on a schlew of e-mail requests here:

RE: The COYOTE Cooker episode...

FWIW: ACME => Coyote (as in Wyllie) => Roadrunner = cartoon = joke.

Maybe I'm getting too old. Who knows. (guess my tongue wasn't stuck far enuf out into my cheek! "What channel are you watching?")

I purchased the beast at a local store: Smithfield Implement.  
I don't think they do mail order. And it was a "sshpecial" sale.

The "CACHE COOKER" is from a local manufacturer. They do sell accessories mail order (at least?), but not at SI's "Krazy Daze" Prices! \$\$\$\$  
Cache Cooker (by Camp Chef) P.O. Box 4057, Logan, UT. 84323  
1800- 783-8347 801- 752-3922

No connexn, other than they are in my town.  
Plus, I bought one, which I now LOVE to brew on. 8>

If they do sell the units mail-order (they might??) the shipping would kill, if you're anywhere other than next door. 30+ lbs/ unit.  
Hell- maybe I should take up a commercial venture and try a package buy for netters....nah, shud finish thesis first...tug at shirt...chest out...

Check local outdoor/camping/outlet supply/brew stores....etc.

FWIW: Cache Cooker by Camp Chef. P.O. B0x 4057, Logan, UT. 84323  
1800- 783-8347 801- 752-3922

John.- Tongue in cheek! - The Coyote - Wyllie

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Rick Dante of in%"rdante@ucsd.edu"

RE: Pasteurs S-loops...sterility at it's finest! :)

...also...

Does anybody know anything about woodruff? What it's used for, how it's used, what it tastes like?

\* Woodruff is an herb type of plant. I haven't tried growing it (yet), but have used it in a wheat beer. Tried to make that all special "Green Beer" for St-Patties day - don't- cha know. <best irish accent imitation in effect>

Well, er, um... it was a fine beer, buut it had a color a bit resemblin' ya might say, some-tin' like ... Pond water.... yeah, pond scum. That's eeit!

I made a tea of woodruff, and added some at bottlin'  
I still have a 1/2 pint mason jar of the schtuff. It's still sterile!  
A whole two years later. Might just have to try it this year again!  
It ain't got no S-type lock on it like Loiuey used, but hey, he didn't use  
a pressure cooker! (:0>|

I also have some dried from a brew supply in Richland Wa (Arlene's Flowers).  
If you can't find it elsewhere. It's tough to describe the flavor. Almost  
"weedy/ flowery/ sweet grass" kind of flavor. Interesting and unique.  
I'd bet if you could use some fresh- slightly dried woodruff you might impart  
a greenish color, with better results than I.

I may try some in a mead next. That might be interesting, but wouldn't be  
ready by St. Patties. Ah well.

\*\*\*

Ok, my vote Steven Smith for the bunnyest rebuttal to the "Sucking Blowoff"  
response contest. Anything involving dogs gets my vote :)

One addendum: Don't forget the...gravity...

Keep your receiving vessel for the end of the tube BELOW the fermenter, or  
you "could" start a siphon if there's a temp-gradient effect.  
Get a long hose, wide diameter, and you won't draw in.

Also...if you have one of those 7 gal glass acid-carboys with the screw caps,  
DON'T leave them on...for a while...even lightly screwed down, while the brew  
cools. Just put an airlock, w/ a blowoff. If a fermentation were to start in  
the middle of the night it could clog up a lightly screwed cap, and build up  
some SERIOUS pressure before you get to it in the am. With a little luck,  
it won't BLOW UP before you check it, but it could ...spew beer all over...  
when you do open it. Mind you...I would NEVER do anything like THAT!...

"golly no Mr. Peabody."

Even an airlock can clog with goo pretty easily, and be sent forward with  
a bit of a thrust. More than once have I had a "blast" of spew-age sent  
to the ceiling. Cause enough to lose a airlock "bubbler" piece underfoot  
as one scours the brew room for the pieces of the airlock that when FLYING!  
Just give it a blowoff for a day or two, then fit the airlock.

No problem, no mess, no fuss. A scrubber for the inside of an airlock is nice

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Anecdote:

Past weekend I went up to Star Valley, WY. where a brewbuddies dad is  
building a house. So we each overcharged our kegs with CO2 for the trip.  
His a brown ale, mine a "99" golden/amber ale (munich-90, special B).

Dumped them in the snowbanks outside while we hung sheetrock, and build stud  
walls. Sneaked in a little ski-touring on the golfcourse.

Visited "Uncle Tom" who had a house (cabin) nearby. We brought our kegs, and  
turned "the cousins" on to some homebrew. The concept was discussed, as the  
wares were samples, one had a homebrewer- friend from Houston, Tx. It was nice  
to have such a portable source of brew, and opportunity to share the art.  
Also to know that people are more intersted in trying brew beyond the  
average american swill-age. There is some hope for America.

-|- COSMIC COYOTE BREWING -|-  
SLK6P@cc.usu.edu

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Date: Tue, 8 Mar 1994 11:45:22 -0600 (CST)  
From: Edward H Hinchcliffe-1 <hinch001@maroon.tc.umn.edu>  
Subject: pilsner clone some answers and some questions

Hi,

I am writing in reply to a post about problems with a Pilsner Urquell clone from the NCJOHB. I have 5 gal. of this beer in my basement at 4 deg. C as we (I) speak. It was constructed as follows:

- 6.6 LBS NW Gold ME
- 2 LBS Lt. Clover Honey (Lunds)
- 1/2 LB Lt. Crystal Malt (steeped to boil)
- 1.5 oz. N. Brewer Hop Pellets(boil-45 min.)
- 0.5 oz. Saaz (boil 30 min.)
- 0.5 oz. N. Brewer(boil 15 min.)
- 0.5 oz. Saaz (steep <5min)
- 1 Pkg. Wyeast Bohemian (real puffy, no futher starter)

OG 1.061 (kinda high)  
primary 5 days at 55 F

secondary 23 days (so far) at 40 F FG 1.016 and falling

I took a SG reading at day 22 in the secondary(1.016) and had a taste. Young but pretty good; it hints at great things to come. The color is alittle dark, but it is a dark gold, not an amber. The Wyeast is chewing through the fermentables still. I plan on letting it lager as long as the cold of late winter holds out, which in MPLS could be until MAY!!! Then I will bottle and wait some more.

So my opinion as to the troubles of the brewing pair is YES, your yeast was not up to the task of eating all that honey and it got full and is sleeping. Try the Wyeast and give it more time. I have no idea if the Red Star will kick in in the bottle and make honey grenades and I don't want to be at your house if it does. Maybe stick it back in the cask cleanly and without too much oxygen and pitch the wyeast. Or you could just open all of the bottles and have a party, albeit a flat one.

Good luck, e-mail me with any comments or suggestions on my clone  
ted

BTW, questions-I am planning to dry-hop my 60 /Scottish ale with 1 oz. Cascade. How does this sound? Too much? Not enough? OG 1.055, FG 1.018 5 gal. TIA

Edward H. Hinchcliffe (no letters after my name yet, but atleast I don't have to use statistics for my thesis)

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Date: Tue, 8 Mar 94 10:32:09 PST  
From: relay.hp.com!daver!nexgen!bart (Bart Thielges)  
Subject: Overrun crown caps

My local homebrew shops (San Jose, California, USA) have run out of overrun crown caps indefinitely. These overrun caps are usually purchased from beverage vendors as surplus and are imprinted with the name of the product they were originally intended to cap.

Maybe I'm strange, but I'd rather cap my homebrew with these overruns. Leave the "Real Beer" and "Have a Homebrew" caps to those who want a professional look. I'd prefer to have my homebrew labelled with "Lime Rickey" or "Artificially Flavored Diet Raspberry Soda".

If you happen to know of a dealer who has these overrun caps and does mail order, please mail information to me. Mail replies to "bart@nexgen.com" (the return address on this message probably won't work).

Thanks !

bart@nexgen.com

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Date: Tue, 8 Mar 94 13:42:45 EST  
From: Jim Grady <grady@hpangrt.an.hp.com>  
Subject: drilling glass question

I've seen the posts recently about drilling a hole in a carboy to put a tap at the bottom.

My question is, after you've drilled a hole in your \$20.00 carboy, how are you going to get the nut inside the carboy and attach it to the tap? (All the taps I've seen are put on this way). Or, as my wife observed, is the nut on the outside (holding the homebrew :-)?

Now to more constructive posts (groan)...

- --

Jim Grady  
grady@hp-mpg.an.hp.com

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Date: Tue, 8 Mar 1994 10:58:51 -0800  
From: glent@falstaff.cache.tek.com (Glen Tinseth)  
Subject: Boiling Hops and Wort Gravity

In Digest 1367 two different notes mentioned that boiling hops longer than 60 minutes does not increase bitterness, or worse, even decreases bitterness. This is wrong.

In a couple of early studies, there was some data that indicated that iso-alpha acids were broken down with extended boil times. This info was somehow frozen in time in the homebrew literature, and everyone, myself include, followed the advice. More recent research has shown that although most of the isomerization occurs in the first 45 minutes or so, the chemical rearrangement continues well beyond that point. You certainly reach a point of diminishing returns at around 90 min. so there probably isn't a reason to boil hops for longer than that.

On another subject in the same Digest, Spencer Thomas lists wort gravity as a factor in alpha acid utilization. He mentions that Mark Garetz has asserted that wort gravity is not an issue, despite anecdotal evidence to the contrary. My position on this issue is that Spencer is right and Mark is wrong. The reason is obvious, once you think about it. The higher the gravity of the wort, the more of everything in solution. Proteins, sugars, and all kinds of other stuff. When you brew a barleywine, especially all-grain, the hot break can be so huge it is scary. Iso-alpha acids are attracted to the protein chunks and precipitate out with the break. The more protein, the more hot break, the lower your alpha acid utilization is. This may or may not be as big an issue with extract based high gravity boils, depending on how much of the hot break has been removed in the extracting process. More research needs to be done and at this point my dance card is full so how about it?

Someone out there with the wherewithall and time should do this experiment. I'll be happy to help set it up and give any advice necessary. Let's make this forum really cook. Collaborative research for the betterment of homebrewing! (Loud Cheers Echo Throughout the Room) Email me if you are interested and have an HPLC.

Glenn Tinseth  
tinsethg@ucs.orst.edu <or> glent@falstaff.cache.tek.com

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Date: Tue, 8 Mar 1994 13:04:39 -0600 (CST)  
From: "J. Andrew Patrick" <andnator@Mercury.mcs.com>  
Subject: Publist, yes, Publist again!

Acting upon John DeCarlo's "public service announcement" I obtained the latest and greatest Publist from sierra.stanford.edu via anonymous FTP.

I have the following observations:

- While it is true that the system date on the file is Nov 30, 1993, there is absolutely nothing IN the Publist itself to tell us when any given entry was last verified. Scanning through the list, I found several entries for brewpubs and beer bars that I know to be defunct. Now, of course I SHOULD send in my corrections, but see my next point.....
- There is no mention of WHERE to send additions and corrections to the list mentioned in the Publist itself. No wonder there's so much out-of-date stuff in there!

Now I know from previous dealings with the Publist that it has historically been maintained by: jmellby@iluvatar.dseg.ti.com (John R. Mellby). I have sent John a set of updates and a query as to why there is no longer an address listed for additions and corrections in the list itself. I am still waiting for a reply to this last point.

In the meantime, there are a LOT of new brewpubs in the Midwest and Southwest that aren't adequately reviewed in the current Publist. If you want information on these, contact me on the HBU BBS Network, or send private e-mail.

Sysop		Andrew Patrick		Founder
Home Brew Univ		AHA/HWBTA Recognized Beer Judge		Home Brew Univ
Midwest BBS		SW Brewing News Correspondent		Southwest BBS
(708) 705-7263		Internet:andnator@genesis.mcs.com		(713) 923-6418

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Date: Tue, 8 Mar 1994 15:25:47 -0500 (EST)

From: Jim Busch <busch@daacdev1.stx.com>

**Subject: California brewing (reviews, sorry Jeff)**

After a hiatus of 2.5 years, I headed back to the breweries of California, generally located within driving distance of the SF bay area. I don't want to clog the digest, but I thought I would share a few observations and opinions on the breweries I visited.

Day 1:

Drive to Chico. Stop at Sudwerks, watch what appeared to be a new brewer being taught the trade by Karl (Eden?). Pretty good versions of Maerzen, Pils, Lager. Slight slufery house flavor, but typical.

Move on to Chico. Surprise #1: Sierra Nevada American Wheat is online. I'm no fan of the style, but just like all the ales made by SN, this one's good. I'm told the brewery is producing over 120,000 BBLs and still growing. New 400 BBL unitanks are on order, and rumor has it that SN lagers will be no more. They just brought out the "spring Bock", in Feb!, and the summerfest is a big ?????? If you ask my opinion, stick to what your best at, ales mate! And as always, the highlight for me is the wonderful Draft/draught pale ale (only available at the brewery, and at a bit lower ABV, a really poundable pale ale. About the best from the trip, a real shame you can't buy this beer nationally).

Day 2: Sacramento, River City. This is a new brewpub, opened late last year. Yes, I'm biased, my best friend set up the brewing equipment and helped with recipe formulation. Very good lagers, the helles/lager is good and hoppy, clean lager. The pale ale uses East Kent Goldings to effect, but not to extreme as some of us do. I finally met Roy Rudebush (sp?), he is one of the brewers. Phil Moeller from Rubicon was there tanking up on a litre of the brew. He informed me that River City is one of the latest "Brewsterauants" to open. This means it's trendy, fashionable with good food and BTW, happens to brew beer. I must admit he's right, but who cares, the beers good, and I regret not eating there. They of course have the hottest California trend, brick oven pizza (finally something we beat them to on the right coast, I've been eating BOP across from Berthas in Fells Point, Md for years).

Head back to Sudwerks to try the HefeWeizen. Can barely squeeze in, another extremely successful Friday night spot. Weizen is good, not great.

Drive down to east bay, and hook up with Rich Steuven, aka gak. Rest up for a hard weekend (when your with gak, you

better be rested!).

Next installment: north to Ft. Bragg.

Good brewing,  
Jim Busch

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Date: Tue, 8 Mar 94 16:37:23 EST  
From: terfintt@ttown.apci.com (Terri Terfinko)  
Subject: Sanitizing Options

I am trying to determine the differences between some of the cleaners used for homebrewing. Naturally chlorine bleach is the most economical for cleaning glass and plastic. For stainless steel, I have used B-Brite and the new No Rinse cleaners. The one I am most interested in understanding is Chlorinated Trisodium Phosphate CTSP. This one seems to be more economical than the others. I have located TSP in the hardware store, but can't seem to find CTSP.

Is CTSP the chemical in B-Brite or the No Rinse cleaners?  
How long should items be soaked in this solution to fully sanitize?  
Does anyone know of a source for CTSP?

Terry Terfinko

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Date: 08 Mar 1994 17:26:54 -0500 (EST)  
From: MIKE ZEOLI <ZEOL4195@splava.cc.plattsburgh.edu>  
**Subject: Ice Brewed is Better!**

Date sent: 8-MAR-1994 17:09:26

Attending a college known for its beer drinking, I have become sort of a taste tester of many fine brews, both American and Canadian. From my experiences I can say one thing: ice brewed beer is definitely a superior beverage. The beer that I have tasted includes Molson Ice and XXX, Labatts Ice and Maximum Ice, and the new beer to hit the market: Budweiser Ice Draft. Not only do these brews taste much better as far as flavor goes, but they also pack quite a strong punch (with the exception of Bud Ice Draft). Triple X, my favorite of all these is very tasty and goes down rather smoothly. What I would like to know is what some of the other ice brews taste like. For example, I was particularly curious about Miller's new Ice House. I have not heard much about it except that it has just recently hit the market. Any information you can give me on any of the ice brewed beers would be greatly appreciated.

Sincerely,  
Mike Zeoli

MIKE ZEOLI

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Date: Tue, 8 Mar 1994 17:29:01 -0800  
From: bguerin@orincon.com (Bob Guerin)  
Subject: RE: Brewing non-alcohol beers

The term "non-alcoholic" when referring to beer is a misnomer. Commercial NA beers actually can contain up to 0.5% alcohol (listen for the disclaimer when these products are advertised on TV or radio). If Brian's friends are alcoholics, it would be bad for them to consume a beverage containing any alcohol at all.

As far as making one, I doubt that you could boil off all the alcohol. The yeast should all die at boiling temperature, but if they didn't, then priming would allow the surviving yeast to create more alcohol.

Bob Guerin  
(bguerin@orincon.com)

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Date: 8 Mar 1994 17:53:10 -0800  
From: "Rick Violet" <rick\_violet@powertalk.apple.com>  
**Subject: Drill holes in glass with a Sandblaster**

An excellent method for making holes in glass is to use a sand blaster.

Mask off the glass for about 6 inches around the future hole. Use several layers of masking tape. Cut a hole in the masking tape, slightly smaller than the final hole. Spray the exposed glass with the stream of sand until you break through. Then angle the stream so as to strike the side of the hole, i.e. aim for the glass to be removed, not the absence of glass.

This process can take quite a while, so don't let your air compressor over heat. As always use the right safety gear, like gloves & face mask. You may want to fill the carboy with sand, packaging peanuts or something so the sand won't scratch the other side of the carboy. Keep blasting until the hole is as you want it. I have used this method for bottles, it may work well for carboys too.

Hope this helps,  
Rick Violet

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Date: Tue, 8 Mar 1994 09:15:13 +0800

From: hpfcla.fc.hp.com!amdahl!oregon!hbaum (Michael Hohnbaum)

**Subject: Re: growing hops**

Chris Lovelace asks about growing hops.

> (stuff deleted) I want to grow at least two  
> varieties. They'll be growing in a row about 21 feet long, and I plan to  
> put about 9 rhizomes along that row. Does anyone see a problem with  
> planting, say, 6 Cascades rhizomes and then 3 Perle Rhizomes?

I had 5 hop plants of 4 different varieties growing on a twenty foot row in my garden in San Jose. This will be their third season, however, I now live in Portland, so I can not tell how they are doing. If I was still there, I would have dug out at least two of the plants, because there was not enough room. The books I read suggested planting hops 6 to 8 feet apart, but I went with 4 feet. What happens is the roots grow and spread horizontally underground. After a few years there are shoots coming up along the entire 20 foot stretch and it is hard (impossible) to tell what shoots are from which plant. Note that the roots don't understand the linear nature of rows and spread away from the row also. Thus I had hop shoots coming out of my strawberries, three feet away.

In Chris's case he is planning on planting only two varieties. What I would recommend is to plant one Perle Rhizome at one end of the row, then two or three Cascade Rhizomes with the first being at least 8 feet away from the Perle. Since it will not be necessary to differentiate the Cascades from each other, they could probably be planted closer than 8 feet from each other. I would save the money and not plant more than 2 or 3 Rhizomes, as after the first year the roots will have spread over pretty much the entire row.

I had excellent success growing Rhizomes obtained from Freshhops versus those obtained from the local brewshop. Cascades were the biggest producer with over 12 ounces (dried) the first year, and over two pounds the second year. Mt. Hood hops were also good producers. The Hallertauer and Tettenger grew great vines, but only put out about two ounces each.

As far as drying goes, I made a screen that fit over the bathtub in the spare bathroom, and spread the hops on there to dry. It seemed like a good spot as it had no direct sun, but good venilation. If more space was necessary, I was planning on building another screen/frame with 18" legs to set above the screen

sitting on the edge of the tub. I imagine that this would work for multiple layers. The tub location only works if you have a spare tub, or don't mind not bathing for a few weeks in August/September.

Michael Hohnbaum hbaum@amdahl.com

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Date: Tue, 8 Mar 1994 22:21:35 -0700 (MST)  
From: thomas ciccateri <tciccate@unm.edu>  
Subject: Woodruff/Yankee Brew News

For a first-hand look at woodruff's contribution to a beer's flavor profile, check out the Woodruff Ale from San Andreas Brewing Co., CA. I think they also experiment with that spice at Bison brewpub in Berkeley, CA. I found the flavor very distinct and "mellow".

For info on the Yankee Brew News try Brasseur Publications in Boston, MA. at (617)846-1707.

Tom Ciccateri  
University of New Mexico - Hitchhiker on the Information Superhighway  
Training and Learning Technologies Div.  
tciccate@carina.unm.edu

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End of HOMEBREW Digest #1368, 03/09/94  
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Date: Wed, 09 Mar 94 08:40:36 EST

From: pblshr@aol.com

**Subject: UPS Shipping for Contests**

Unless you're declaring a value on your beer (It's priceless, right?), you're just getting hassled by UPS regs.

Hint: Find a buddy who has a UPS drop at their business, and reimburse them for the shipping. UPS NEVER asks us what's in our packages. They're very pleased to take our money, no questions asked.

Tom Finan PBLSHR@aol.com

St. Louis Brews

"Confidence breeds style. If Norman Mailer were two inches taller, he could write like Ernest Hemingway."

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Date: Wed, 9 Mar 94 09:02:16 EST  
From: taylor@e5sf.hweng.syr.ge.com (taylor)  
Subject: Boiling the wort question???

Afew days ago in the digest someone was talking about boiling the wort so much as to carmalization. What does this mean and does this happen when your wort is in a rapid boil for awhile. I have a problem with my beers I'm tring to figure out. The beers taste good but I get alittle bit of a sweet smell when opening the bottle and a little bit of a sweet taste, not to bad just enough to taste it. I don't get the bitter hop taste that I've tasted in other homebrew. Maybe I'm not putting enough hops in? Maybe I'm not boiling the hops long enough? I use honey all the time not corn sugar. Can high temp. during boil carmalize the wort and add a sweet flavor? Can honey change the taste alittle. Don't get me wrong I'm sure my beers are not infected with something. Maybe it`s the extract or recipes I'm using? Any ideas or info. anyone can give me would be appreicated. I boil my wort rapidly for at least an hour each time varing the hops. Is this to much? Thanks Todd

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Date: Wed, 9 Mar 1994 09:21:00 -0400 (EST)  
From: mdeutsch <mdeutsch@indiana.edu>  
Subject: rootbeer recipes

If anyone does have a rootbeer recipe, could you please share it with all of us. I have a wife to make happy too.....

M. Deutschlander

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Date: Wed, 9 Mar 94 09:28:36 EST  
From: Spencer.W.Thomas@med.umich.edu  
Subject: Growing Hops

"Edward F. Loewenstein" writes:

- > Plants grown from seed may turn out to be either male or female, so if
- > someone tries to sell, or give, you hop seed, smile and politely refuse.

Another reason to "politely refuse": hop seed will NOT be genetically identical to the parent plant, even if both parents were of the same variety, so you will have no idea of the character of the hops you would grow.

=S

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Date: Wed, 9 Mar 94 09:41:16 EST  
From: Spencer.W.Thomas@med.umich.edu  
Subject: EK Goldings

Jim Busch writes:

> The pale ale uses East Kent Goldings to effect, but not to  
> extreme as some of us do.

This is one of my favorite ale hops. Wonderful dry-hopping hop.

A recent IPA of mine had the equivalent of almost a half pound of EKG in 5 gallons. It was a sort of 1-dimensional experiment: nothing in it but pale malt and EKG. In a January tasting (about 2 weeks after bottling) at the local club, at least one taster thought it was infected. But, it took 3rd in the HWBTA, so I can't complain too loudly. The next one won't be quite so bombastic. (I made this after a judge commented on my previous effort that it didn't have enough hop flavor. "You want hop flavor! I'll give you hop flavor!")

=S

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Date: Wed, 9 Mar 94 09:44 EST  
From: <GNT\_TOX\_%ALLOY.BITNET@PUCC.PRINCETON.EDU>  
Subject: IBU calculations

Hello all,

I'm trying to do some IBU calculations. The formulas in the HOPS.FAQ file and the formulas give me completely different numbers. What should I use to help determine the ammount of hops I need? I'm really confused. I'm starting to think a % utilization table along with HBU ratings for beers would be easier than the IBU system. HELP!

Andy Pastuszak  
Philadelphia, PA  
INTERNET: GNT\_TOX\_%ALLOY.BITNET@PUCC.PRINCETON.EDU  
BITNET: GNT\_TOX\_@ALLOY.BITNET

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Date: Tue, 08 Mar 1994 20:28:37  
From: bnichols@mlab.win.net (William Nichols)  
**Subject: Silicone Tubing**

Hi All-  
In HBD#1365 Rick Gordon asks about food grade high temperature  
tubing--  
Silicone tubing fits the bill:  
Temp Range -150 to 500 deg F  
FDA Approved  
Available in 10 ft lengths and many sizes from US Plastics  
1-800-537-9724  
it also comes fiber reinforced  
if you need any other help just email direct

Bill Nichols  
bnichols@mlab.win.net

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Date: Wed, 9 Mar 1994 10:05:40 -0500 (EST)  
From: "Dana S. Cummings" <dcumming@moose.uvm.edu>  
**Subject: ice beer**

I hate to complain but isn't there somewhere else for the discussion of highly commercial, gimmicky mega-brews. MHO :)

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Date: Wed, 9 Mar 1994 09:44 EDT  
From: Alan\_Marshall <AK200032@Sol.YorkU.CA>  
Subject: PET Bottle Experiment

In the HBD, Derel Sheehan writes:

> I have decided to run the experiment. I am going to bottle my next two  
> batches in plastic (PET) 20 oz. bottles. <snip> Second, I want to  
> see if the question of oxygen transport through the plastic is an issue for  
> homebrewing. <snip again>

<reasoning behind the experiment omitted>

> ....At any rate, the plastic bottles  
> may not be such a good idea for mead, wine or any beverage that sits in the  
> bottle for more than 6 months.

Like barley wine, Christmas ales, winter warmers...

>

> I will post the results of my experiment. Cheers!

I suspect your experiment will be quite successful, particularly if you confine yourself to standard lagers and ales meant to be consumed fresh. I base this on casual empiricism: (1) the best homebrew I ever had -- an American IPA that I actually preferred to SNPA, or Anchor Liberty Ale -- was in a 1 litre PET bottle; and (2) Wellington County Brewery, which is producing the some of finest ales in Ontario bottles in 1 Litre PET bottles. However, none of these are meant to age. In fact, Wellington puts a 1 month expiry date on the labels.

Alan Marshall

-- Alan Marshall -- AK200032@SOL.YORKU.CA (York University, Toronto, Canada)

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Date: Wed, 09 Mar 94 10:58:29 EST  
From: dweller@GVSU.EDU (RONALD DWELLE)  
Subject: 2-row mash / rootbeer

A while back, someone posted an expert piece on mashing American 2-row, quoting somebody (maybe from California) about mashing at two different temperature, one low ~130, one high ~160. Damned if I can find the article. If someone can ID the HBD#, I'll retrieve it. TIA

"Duh" time. From some recent posts, I just realized that maybe root beer (as in A&W) has not been de-alcoholized since the beginning of creation. Was it historically a real beer? If yes, does anyone know of some historical accounts of it, and where can I find a more-or-less authentic recipe? Again, TIA.  
Ron Dwelle (dweller@gvsu.edu)

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Date: Wed, 9 Mar 1994 11:02:22 -0500 (EST)

From: Jim Busch <busch@daacdev1.stx.com>

**Subject: Sierra Draft Question**

Since my post yesterday about Sierra Nevadas Draft ale only being available at the brewery, I have been informed that a brewer from SN stated that all kegged pale ale is this "draft ale". This was not my impression, and now I am really wondering if I have it all wrong (wouldnt be the first time!).

Anyone else know the scoop on SN draft ale??? I could of sworn that the SN pale ale at the McMennimums was different.

Confused,

Jim Busch

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Date: Wed, 9 Mar 94 08:26:00 -0600  
From: chuck.wettergreen@aquila.com (Chuck Wettergreen)  
Subject: Heated mash?

HBDers,

In answer to my question about the process of mashing producing heat, Kirk Oseid (KLO@fluent.com) noted that he had read a 1940's article which spoke of the "heat of hydration" adding 1 to 2 degF (depending upon the moisture content of the grain) to the mash temperature. Spencer Thomas (Spencer.W.Thomas@med.umich.edu) added that my calculations perhaps had not included the effect of "slaking heat".

Since I have experienced this with every mash I have done in the insulated Gott mash/lauter tun, I'll start taking readings to see if there is a correlation to mash size, strike water temperature, etc.

Chuck  
Chuck.Wettergreen@Aquila.com  
\* RM 1.3 00946 \*

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Date: Wed, 09 Mar 1994 09:58:58 -0600 (MDT)

From: COYOTE <SLK6P@cc.usu.edu>

**Subject: The Joy of Hop Growing**

It's nice to hear the favorable stories of hop growers all over the place. Mine are just approaching their second season (I couldn't help myself- I had to dig down- tenderly- and see how they were doing. We had sunny 60's yesterday, and I wanted to share it with them!)

One addition I'd make to the methods of hop planting described would be to plant at least 2 rhizomes per hill. The distancing, and spreading concepts are just starting to be realized.

Reason for 2/hill: Pests and other problems. If one doesn't start, or is just a weak rhizome you might not get a strong enough vine first year. So far it seems all of mine have taken pretty well. There are numerous sprouts just waiting to pop up.

Question: Picking rhizomes. I know you shouldn't do it in the first year, but... I couldn't find anything in Beach's book on harvesting rhizomes! He talks all about his other attempts with shoots and stems, but not about the true rhizome! Argh.

When I dug down I did find some THICK horizontal roots. I was surprised at how far out from the plant they are. I'm afraid my cascade and mnt hood may shake roots down there somewhere! So, just cut off a root fairly close to the main stem and cut that into further divisions. Instant rhizomes! Gave a couple to a grower-friend and saved one for me.

Question: What about damage to the main stem, or potential damage at the wound sites on the rhizome? Any treatment worth applying? (like the tar stuff on tree branch- stumps) I guess use a nice SHARP clipper (not like the rusty dull one that sat out all winter - like I used!)

How far down does one expect to find rhizomes? How far down would I need to bury a dividing wall to avoid mixing of varieties? The other two are well contained- about 10 feet apart, but the cascade and hood are a bit closer. They sit around a corner of the house, but they could reach around ( I discover!)

Anyway: For anyone thinking about getting in to it ... Go For It! Funfunfun. It really doesn't take much effort. I don't think I'll ever be able to rely solely on HG hops, but maybe for all my finishing!

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Also on Home Malting, growing your own barley. You'd have to have some serious space! Check the Zymurgy Grain Brewing Issue. There's an article about making a malter. I received an article via snail mail once with a method for kilning different types of malt. Sounds like a fun project, but if I can't grow enough hops for my own brewing efforts I know I won't be able to grow enough malt! A couple acres, maybe we'd talk.

Brew On. John -The Coyote\_ Wyllie SLK6P@cc.usu.edu

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Date: Wed, 9 Mar 94 09:16:28 PST  
From: hollen@megatek.com (Dion Hollenbeck)  
**Subject: Bulkhead Fitting Plans**

I have had so many requests for this that I thought it worth posting for all.

#### Bulkhead fitting description

A bulkhead fitting is a way of getting an attachment for plumbing on two sides of a plate (bulkhead). The simplest bulkhead fitting is made with a close nipple, two rubber washers, two metal washers and two pipe thread nuts. Place the nipple through a hole in the plate. Slip over a rubber washer, slip over a metal washer and then run on the nut. From the other side, do the same. Tighten the two nuts against each other to form a seal. If the bulkhead is curved like in a round cooler, you may need very soft rubber gaskets, but if it is flat, the rubber can be harder. O-rings sometimes work. If you cannot get pipe nuts, you can make them by buying reducer fittings. For a 1/2" pipe nut, buy a 3/4" to 1/2" reducer. Hold the 3/4" threaded portion in a vise and use a hacksaw to cut off the hex nut portion. These are available for sale from McMaster-Carr in brass or bronze, but I have only seen them in retail stores in pot metal which one would \*not\* want to use in brewing. The metals to be used may be brass, bronze or stainless. The washers should be 1/2" washers with the hole bored out to 3/4" plus a hair to fit 1/2" pipe.

#### Bill of Materials

- 1 1/2" x close nipple
- 2 rubber washer or O-ring (3/4" ID)
- 2 metal washer (1/2" ID bored out to 3/4" ID plus a hair)
- 2 1/2" pipe nuts or 3/4"x1/2" reducing bushings

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Date: Wed, 09 Mar 1994 12:07:22 -0600 (CST)

From: TAST2E69@CL.UH.EDU

**Subject: Wine making**

I am interested in wine making and was wondering if there are any good sources of info on wine? Please send to in%"tast2e69@cl.uh.edu"  
Andrew Prather

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Date: Wed, 9 Mar 1994 10:09:31 -0700

From: Jim Doyle <jgdoyle@uci.edu>

**Subject: re:microwaving caps**

Did I really see a posting recommending the boiling of caps in a MICROWAVE?

All of my experience tells me that putting metal in the microwave oven causes the oven to catch on fire. I would suggest folks do research on their own oven prior to sterilizing metal items in this fashion.

--

Jim Doyle

P.S. Purchasing Office

Ph. (714) 856-6047

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Date: Wed, 09 Mar 1994 13:13:38 -0500 (EST)  
From: VIALEGGIO@ccmail.sunysb.edu  
Subject: Wyeast Belgian

State University of New York at Stony Brook  
Stony Brook, NY 11794-5475

Victor Ialeggio  
Music  
516 632-7239  
09-Mar-1994 01:10pm EDT

FROM: VIALEGGIO  
TO: Remote Addressee ( \_homebrew@hpfcmi.fc.hp.com )

Subject: Wyeast Belgian

I've cultured assorted Belgian yeasts from the  
bottle(s)--just curious though, which, if any, does  
Wyeast's Belgian resemble?  
vialeggio@ccmail.sunysb.edu

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Date: Wed, 09 Mar 94 13:45:19 EST  
From: IO91892@MAINE.maine.edu (JACK FORD)

**Subject: Question**

I just got your address from a friend of mine and I was wondering what information you can give me. I just bought a book on homebrewing and I am interested in giving it a try soon.  
thanks

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Date: Wed, 9 Mar 1994 13:10:19 -0500

From: steve@snake.appl.wpafb.af.mil (Steve Zabarnick)

**Subject: Clear beer when kegging**

I've had trouble obtaining clear beer for the batches that I have kegged (in 5 gal Cornelius kegs). I recently decided to try using gelatin finings in the keg for an ale, and obtained much clearer beer. My latest batch is a lager (Wyeast 2124) that has been lagering at 38 degrees in a carboy for 6 weeks. I just kegged this lager and noticed that it is quite cloudy. Is gelatin fining recommended for a kegged lager? Polyclar? Is my clearing problem due to the long distance through which the yeast need to settle in a keg? All of my bottled beers have been crystal clear, so I don't think it is due to my mashing and brewing procedure. BTW, I always force carbonate in the keg.

Steve Zabarnick  
steve@snake.appl.wpafb.af.mil

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Date: Wed, 9 Mar 94 14:48:25 EST

From: JEBURNS@ucs.indiana.edu

**Subject: Hop Rhizomes by mail**

Could someone post an address for a good source of hop rhizomes?  
Also I recently moved from eastern Washington to southern Indiana,  
does anyone on the net know when a good time for plantin hops would  
be? (that should read "planting")

thanks, Dave in Bloomington  
jeburns@ucs.indiana.edu

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Date: Wed, 9 Mar 94 13:21:53 MST  
From: abirenbo@redwood.hac.com (Aaron Birenboim)  
Subject: Cedar Rapids, Iowa

Anybody out there familiar with the Cedar Rapids area?  
I'm considering moving there, and I'd like to talk candidly with somebody  
familiar with this area of the country.

aaron

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Date: Wed, 9 Mar 94 15:11 CST

From: korz@iepubj.att.com

**Subject: Positive Pressure/Re: fluidless blowoff/Flawed airlock design**

Sorry about this being a bit dated, but I had some problems posting it.

Mark writes:

>One of the more interesting tidbits: he said that the  
>cap was useful for scavenging the O2 in the headspace,  
>\*and also for keeping the beer free from O2\* because he  
>said the cap liner is not an O2 barrier and oxygen would  
>migrate from the outside and into the headspace. I asked  
>if the positive pressure wouldn't keep the air out, and  
>he said he didn't think so, that intuitively it would seem  
>that way but gas was mostly space and there was lots of  
>room for the molecules to sneak around each other.

I know for a fact that PureSeal (formerly SmartCaps) bottlecaps are not only oxygen-scavenging, but also create an O2-barrier to keep O2 out of the bottle, just as Mark reported. Indeed, positive pressure of one gas will not keep another gas out of the bottle/bag/fermenter. It's not how gasses work. Also, despite the fact that CO2 is heavier than air, if you purge a container with CO2, but then leave it sitting open for a while (or seal it with an O2-permiable seal), the CO2 in the container and the O2 in the air will begin to mix. The rate of transfer depends on the type and thickness of the material through which the gasses must pass. This phenomenon is called diffusion and I'm certain all of you have heard of it. It is the process by which gasses (or liquids, for that matter) move across a permiable boundary from an area of higher concentration to an area of lower concentration. This is why the CO2 will not keep out the O2 and vice versa. It's the reason that HDPE fermenters are not good for long-term storage of beer, especially finished beer, and why polyethylene bags are virtually useless for hop storage.

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Rick writes:

>[Pasteur] filled some flasks with broth and formed an "S" type of lock with  
>glass tubing. He then boiled the broth to sterilize it. TO THIS VERY DAY  
>those flasks are bug free with NO WATER WHATSOEVER in the lock. The  
>beasties simply can't crawl all the way through the S.

While this may be true for keeping nasties out of the fermenter, I want to warn anyone who might be thinking about not filling their airlocks at all to consider the first topic of this post. The airlock not only is for keeping nasties out, but also to keep oxygen out. If you don't fill the airlock, diffusion cause the concentration of O2 in the headspace to approach that of air, especially as the fermentation begins to subside. Now, you can get brew good beer like this, as can be seen with Anchor, Samuel Smiths, Liefmans, Pilsner Urquell and any number



Date: 9 Mar 1994 17:22:38 -0500  
From: "Stephen Schember" <Stephen\_Schember@terc.edu>  
**Subject: Weird Beers of the World**

Time: 10:55 AM  
OFFICE MEMO

Subject:  
Weird Beers of the World

Date: 3/9/94

I had a conversation yesterday with a friend who spoke about a

**Subject: Weird Beers of the World**

added water to the fermented seeds and stick your long straw and the pot. I too was puzzled and amazed and passed on the hbd story of Mongolian Fermented Yak milk in a pouch. All this and the great post someone put up about unusual African beers makes me think that there should be an unusual/international beer(or fermented beverage) FAQ if there isn't one allready. Any interest, stories, motivated researchers of the fermented arcane, out there ?

On a seperate topic I've read about different flavor crystal and other specialties can contribute depending on when they are introduced into the brewing process. How can mash out additions of crystal etc. be effectively duplicated in extract brewing ?

-thanks

steve

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Date: 09 Mar 1994 17:19:56 -0500 (EST)  
From: STROUD%GAIA@leia.polaroid.com  
Subject: The Beer that made Idaho Famous (Part I)

The following article was taken from the April 1987 issue of the Foam Ranger's  
Brewsletter Urquell

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The Beer That Made Idaho Famous or How I Mash Potatoes

by Cary Jensen

Often I am accused of being just a little mad when I introduce a beer like  
Meister Potato Brau. Comments like "what possessed you to ruin good beer by  
making it with potatoes" are reliable when I talk to the uninitiated.

However,  
these detractors are typically silenced with one (sometimes two) quaffs of  
this  
'nectar of Idaho.'

I know, I know, comedian Chevy Chase once extolled the virtues of beer made  
from this unglamorous tuber by proclaiming "I drink Spud and I pour it on my  
suit." Remember though, the drink 'for people who can't taste the difference'  
only lived in the imaginations of drug addled comedy writers for that  
particularly novel late-night TV program.

Charlie Papazian writes in "The Complete Joy of Home Brewing" that  
'Fermentables produced from potato starch do not contribute significantly to  
the character or flavor of beer, other than providing fermentables to be  
converted to alcohol.' He further writes that '[the] use [of potatoes as an  
adjunct] is discouraged by beer drinkers justifiably or unjustifiably against  
"potato beer".'

Well, it's just this kind of negative thinking which gets me started. All I  
need is for one person to say 'Yuck! What a disgusting idea!" and there I go,  
getting out the ol' brewing pot and grating up some potatoes.

As you may have guessed, if you are still with me, is that potato beer is not  
for novices or the weak of heart. It does required that you prepare a mash.  
On the lighter side, though, the starch in potatoes is easily gelatinized, so  
working with this unusual adjunct is less hassle than you might imagine.

When I prepare a 5 gallon batch of potato beer, I usually only use between 2  
and 3 pounds of potatoes. These I prepare by slicing thinly like potato  
chips,  
or grating, using either a food processor or a cheese grater. I have not  
peeled the potatoes in practice only because I am terminally lazy. You may  
want to try peeling your potatoes and see if there is any noticeable  
difference  
in taste.

The grains I prepare by submitting them to a protein rest at about 122 F for  
45  
minutes. During this time I boil the shredded potatoes in a second pot. This

boiling serves to gelatinize the starches in the potatoes, making them easily converted to sugars by the active enzymes in the barley grains. As I noted above, potato starch is easily gelatinized; it is not necessary to boil the potatoes prior to adding them to the mash. However, by adding the boiling potato soup (this is what your kitchen will smell like at first) to the mash, you can conveniently raise the temperature of your mash up to 155 F, an ideal temperature for converting the starches to sugars.

Maintain the temperature of the mash using whatever methods you currently use until all of the starches have been converted to sugars. Lately this has taken me between 30 and 45 minutes. Use an iodine test to determine when this conversion is complete. Sparge as you would do with any other all grain beer, discarding the spent potatoes, no matter how strong an urge for cooked, shredded potato you develop during the mashing procedure.

- -- End of Part I --

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Date: Wed, 9 Mar 94 15:26:10 MST  
From: abirenbo@redwood.hac.com (Aaron Birenboim)  
Subject: Re: Velvet Stout

RF61384%LTUVAX.bitnet@CUNYVM.CUNY.ED (sorry, no name given) asked about Velvet stout:

Had it. Unimpressed. It tastes like Miller, but EXTREMELY astringent. (sharp with that harsh "puckering" at the back of the jaw) No roast malt flavor or aroma. just that nasty astringency. Note: AHA guidelines consider excessive astringency a flaw in stout (not that i have a lot of respect for AHA guidelines, but this time i agree)

I think its likely to be a lager, adjuncted. I give it mostly full marks on appearance (lacks head), mostly low marks on aroma (no good ones, no bad ones), low marks on flavor, mid-to low drinkability. perhaps a high 20's. (only one flaw... astringency, but way off style)

aaron

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Date: Wed, 9 Mar 1994 17:09:37 -0800

From: Richard Stueven <gak@wrs.com>

**Subject: Re: California brewing**

Jim Busch relates his tale of Travelling West:

>Drive down to east bay, and hook up with Rich Steuven, aka  
>gak. Rest up for a hard weekend (when your with gak, you  
>better be rested!).

Just what are you trying to say, Jim? Did I work you too hard? Are you getting too old for this stuff? Don't like staying up until 5:00am with screaming roommates and weird (\*truly\*weird\*) music? Bring your wheelchair next time, Gramps...we take our fun Real Serious!

>Next installment: north to Ft. Bragg.

But seriously, folks...Jim and I had a blast pub-crawling up and down the coast. (I counted 11 pubs in three days...maybe more...) I'm looking forward to reading his version of the ordeal...with luck, some of it might even sound familiar!

have fun  
gak

Richard Stueven, Castro Valley CA  
gak & gerry's garage, brewery and hockey haven

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Date: Thu, 10 Mar 94 15:18:00 EST  
From: I'm a STEELWORKER ... I kill what I eat <aidan@rschp2.anu.edu.au>  
**Subject: Supermasherspargerboiler 2000**  
Full-Name: I'm a STEELWORKER ... I kill what I eat

Hiya

I have been reading this group for 6 or so months now (through rec.crafts.brewing, but now I am a full subscriber), I have eight batches under my belt (had to get a bigger belt! :-)), most of them extract, dabbling with specialty grains and I even did a small partial mash on my first wheat beer (also used Wyeast Wheat yeast, so I am hopeful for a good result - I couldn't believe it, I actually smelt the famous banana smell emanating from air-lock!).

ANYWAY ... sheesh some people go on ... I never envisaged going all-grain (just too damn expensive for the equipment - I am a very poor post-graduate student), but I have found a place that will sell me a tea urn for \$20 (apparently they are about 20 or 30 litres = 5 or 7 gallons). In case you don't realise this is a stainless steel vessel, with a large thermostatically controlled electric element in it, and a tap mechanism, that is normally used to dispense tea. I figure it is actually a very cleverly disguised masher/sparger/boiler. This could be the answer to all my prayers! I want to know if I have to worry about the element scorching the wort/grains? If so, how do I get around this? Use some sort of false bottom? I figure I can sparge by fitting some sort of manifold to the bottom of the urn and pipe it through the exsiting tap. Any feedback would be good.

Thanks

Aidan

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Date: Thu, 10 Mar 1994 15:12:48 +0000 (JST)  
From: Brian Schlueter <schluetb@emh.kadena.af.mil>  
Subject: World-Wide Brew Club List

Thank you everyone for you response to the WWBC list.

I strongly wish to keep people in touch with all local brewing activities, Towns, Cities, States, provinces and Countries!

You the homebrewer can make this happen,

My e-mail box located in Okinawa is soon closing due to are move to the United States, Omaha, Nebraska area.

schluetb@emh.kadena.af.mil

Please snail mail all new clubs, closings, additional info or question to:

SBS  
2668 Marywood Dr.  
Dubuque, Iowa 52001 USA

A comment of the information exchange, every entry is open to anyone requesting it. Building the brewing community is the goal!

If you have already brewed your first batch and can teach others, I encourage you and commend you on your efforts!

Brewing will grow and we have tools today to make it happen faster and world wide. Let's all help others to grow.

Anyone that did not receive a copy of the WWBC list please e-mail me for a prompt response! Close out date is 20 Mar 94.

DONT FORGET YOUR E-MAIL ADDRESS!

Brew-ON! Cheers to Hombrew,  
just made some pale ale for the 24 hour plane trip home. Kom Pia!

Brian

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End of HOMEBREW Digest #1369, 03/10/94  
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Date: Thu, 10 Mar 1994 08:11:57 -0500 (EST)

From: COCKERHAM\_SANDRA\_L@Lilly.com

**Subject: Info on beer in Sydney**

Howdy, Can someone send me private e-mail regarding places to buy beer in Sydney in the area near the Opera House? My little sister will be there in a couple of weeks and I am sending her on a beer hunt! :) Looking for beers like Redback Wheat beer (things you can't get here). Thanks in advance! Sandy C. (cockerham@lilly.com)

From: COCKERHAM SANDRA L (MCVAX0::RX31852)

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

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Date: Thu, 10 Mar 94 08:22 EST  
From: <GNT\_TOX\_%ALLOY.BITNET@PUCC.PRINCETON.EDU>  
Subject: IBUs (again)

Sheesh! I have to start proofing my posts! What I was trying to say yesterday was that the IBU formula in the HOPS.FAQ file and in Papazian's book give me completely different numbers as to how much hops I need to add to get a specific IBU value in my beer. Who's right? Am I doing something wrong?

Another question. I canned some starter cultures for the first time yesterday, and they came out really cloudy. Is this normal?

And lastly. I've been reading the recipies in TNCJOHB. They give hops in oz. and HBU units. Are the HBU units supposed to be the final bittering of the beer or the amount of hops to throw into the boil? Knowing utilization is not 100%, these values would be completely different.

Andy Pastuszak  
Philadelphia, PA  
INTERNET: GNT\_TOX\_%ALLOY.BITNET@PUCC.PRINCETON.EDU  
BITNET: GNT\_TOX\_@ALLOY.BITNET

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Date: Thu, 10 Mar 1994 08:30:11 -0500  
From: ambroser@apollo.dml.georgetown.edu  
Subject: ICE

>"Dana S. Cummings" <dcumming@moose.uvm.edu>

>WROTE:

>

>I hate to complain but isn't there somewhere else for the discussion of  
>highly commercial, gimmicky mega-brews. MHO :)

VERY CORRECT! Ice beer is "great beer, with no aftertaste!".

%%@\$^@\$#!! Aftertaste is the reason why you drink beer! You want to taste it!

Next thing you know, someone will start talking about that "alcoholic  
Perrier"  
drink called ZIMA!

Oops!

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Date: Thu, 10 Mar 94 08:41:27 EST

From: sims@scra.org (Jim Sims)

**Subject: Hop (head) space**

The best area in my yard for growing hops (based on all the good stuff here) seems to be along a E-W 4-foot high chainlink fence. Will the (lack of) height of the fence be a problem? Or will the vines just grow (or be easily trained) along the fence horizontally rather than vertically?

thanks,  
jim

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Date: Thu, 10 Mar 94 8:44 EST  
From: Gerald\_Wirtz@vos.stratus.com  
Subject: Boiling hops without malt.

Is it possible to boil hops alone without any malts, then adding the strained hop/oil/liquid to the wort?

I want to boil the hops for an hour in a smaller container alongside my shorter boil time wort.

Thanks - Gerald Wirtz - Stratus Computer

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Date: 10 Mar 1994 07:54:26 U  
From: "Evans, Chris" <chris.evans@spmail.jsc.nasa.gov>  
Subject: Homebrew supplies / Cream stout recipe

Howdy!

I have a couple of questions for everyone out there.

First, I'll be moving to Massachusetts (Concord area to be exact) this spring. Where is the nearest good source for homebrewing supplies? I'd prefer to stay outside of Boston if possible ;-)

Second, I'd really like to brew a cream stout close to Sam Adams Cream Stout. This isn't meant to start a Sam Adams bashing thread, I just happen to really like this beer. Anyway, if anyone has any recipes, preferably extract/specialty grain based, I'd really appreciate hearing from you. I'll post a recap of what I receive.

Thanks in advance,  
Christopher Evans

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Date: Thu, 10 Mar 1994 09:51:54 -0500 (EST)

From: I'd rather die in a hurricane - then live and miss the storm

**Subject: ups**

UPS people are always supposed to ask whats in the package  
and what it's value is

To be sure its packed right and in case it's damaged and  
they have to pay for it

Just give a real general reply

Call the beer Food

They just want something on the form

they don't really care whats in the box

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Date: Thu, 10 Mar 1994 09:38:21 -0500 (EST)

From: /R=HERLVX/R=AM/U=KLIGERMAN/FFN=KLIGERMAN/@mr.rtpnc.epa.gov

**Subject: microwave caps**

There is no problem microwaving bottle caps as long as they are under a few inches of wate. I haven't done experiments to see what is the optimal or minimal depth but as long as there is no arching between the caps and microwave, you have know problem.

Andy Kligerman

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Date: Thu, 10 Mar 94 9:28:36 CST  
From: chips@coleslaw.me.utexas.edu (Chris Pencis)  
Subject: Ice brew & Alc. % Labelling

I happened to notice something the other day while I was trying to find something palatable in Miller Light Ice (it tasted, IMNSHO, like an aluminum flavored club soda with a little bit of hops) - The can had quite prominently on the side, 5.5% Alc. Now, does this strike anyone as new, or have I just never, ever, noticed alcohol percentage labelling on any other beers produced or sold in the states? I know all about the og labelling and such used in England and on the Continent (thanks to MJ), however I thought that such labelling was outlawed in the states so as to prevent some shmucks (like myself in college) from buying the strongest beers just to get sloshed quickly. Can anyone shed any light on a possible legislation change here, is this a Texas thing (I wouldn't be suprised), has Miller got a special permit for this, whats up? If this is new legislation, I look forward to seeing a little more info on the bottles of my favorite beers.

Chris

|Chris Pencis-chips@coleslaw.me.utexas.edu-Blue Devil Transplant|  
|University of Texas at Austin-Robotics Research Group-Go DUKE! |

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Date: Thu, 10 Mar 94 08:32:33 MST  
From: bacco@md.fsl.noaa.gov (Corby Bacco)  
Subject: Extract efficiency

Greetings,

I've been having some problems with extract efficiency. My last batch was a variation of 'Isar Weizen' from German Wheat Beer by Eric Warner. My brew used 8 lbs Wheat (German) and 3 lbs Pale Ale malt (American) and yielded around 6.25 gals. Now if I plug this info into the extractf program I got out of the archives it gives this output (just for kicks I also checked it against the numbers given in the recipe):

My beer (6.25 gals)			Recipe (5 gals)		
-----			-----		
Grain	Pounds	Expected Yield	Grain	Pounds	Expected Yield
-----			-----		
WHEAT	8.0000	39.0000	WHEAT	5.1300	39.0000
PALE ALE	3.0000	36.0000	PALE ALE	2.4000	36.0000
Total SG points: 420.0000			Total SG points: 286.4700		
Total lbs grain: 11.0000			Total lbs grain: 7.5300		
Expected points: 38.18			Expected points: 38.04		
Actual points: 22.73			Actual points: 36.52		
Extraction efficiency: 59.52%			Extraction efficiency: 96.00%		

Now then mine is pretty poor alright and his seems very unrealistic. So what gives? Is the program off? Is the recipe as written unattainable? Both? At any rate my extract eff. is low. I checked the P.H. at dough in and it was ~5.5 (used P.H. papers). Oh BTW, mash procedure was step infusion, with rests at 122 (1/2 hour), 147 (1/2 hour), and 160 (till conversion, checked via iodine test), mashout at 170. Sparged with ~6 gals @ 180, last gal sparged was S.G. 1.010 (temp corrected). I've had this low extract problem with all my all-grain beers (about 8 to date) and finally decided to ask for help :) Ideas? Many thanks.

-Corby (in Boulder)

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Date: Thu, 10 Mar 94 09:45:55 CST  
From: bjw@techsun1.cray.com (Benjamin Woodliff)  
Subject: re: Clear Beer when kegging

In HBD #1369, Steve Zabarnick sez:

> I've had trouble obtaining clear beer for the batches that I have kegged  
> (in 5 gal Cornelius kegs).  
    <stuff deleted>  
> keg? All of my bottled beers have been crystal clear, so I don't think it  
> is due to my mashing and brewing procedure. BTW, I always force carbonate  
> in the keg.

Maybe some help. I had the identical problem and it was driving me CRAZY! I also determined that C-kegs that I'd primed for natural carbonation served non-cloudy beer, so there was something my method of forced carbonation was doing to cause the haze. In this case, what I had started doing was to inadvertently oxygenate the beer during the kegging process.

Prior to filling an empty keg, it's recommended to gently run a volumn of CO2 into it with the keg lid left unsealed. The CO2 will sink, and the O2 will be forced out the top and thereby purged. The reason to do this is so that the beer picks up no oxygen during the tranfer from the fermentation vessel to the keg. You also want it so that the filled keg contains nothing but CO2 in the head space. At that stage, you're safe to agitate and force carbonate the beer.

What I had done led to a certain amount of unpurged air in the head space or in solution with the beer as it was siphoned in. How much I'm not sure but apparently enough to do harm. With oxygen still in the keg, as pressure was applied the unwelcome O2 was forced into suspension along with the CO2. Oxygen in a finished beer produces conditions favorable for the development of haze and it also dramatically reduces shelf-life. You likely will not see this condition happen to bottled beer so readily. Where the head space of most bottle conditioned beers probably contains some amount of O2, there is no reason to agitate the bottle or to unnaturally force any gas into suspension.

Otherwise, I've never found the need to introduce finings into an ale that's been given a reasonable period of time to mature. I suspect the reason finings are often used in traditional Brit ales is to allow these beers to be served crystal clear even though they are often very young when the first pints are pulled.

Ben Woodliff

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Date: 10 Mar 1994 08:17:16 U  
From: "Palmer.John" <palmer@ssdgwy.mdc.com>  
Subject: Hops Comments - (long, sorry)

Good Morning Group,

While I am no Hops expert, (yes, yes, thanks for all the agreement), I thought I would comment on Andy's plea for correct formulas.

Andy, at this time, research indicates that we are not sure there are any. We do have several approximations, of varying complexity, and time will probably show that Schrodinger was the closest.

Regarding the Hops FAQ, Norm told me he would be on vacation this week and is not available for comment. Those formulas are a good approximation, and there are others that have been posted by several HBD members. I use my own tweaked version of Rager and Utilization tables. They seem to work consistently for me.

I would have liked to take up Glenn Tinseth on his experiment, but I just have the HP15C. ;)

Here are some of my formulas, I apologize for length, but upon reflection, figured some of the new brewers might appreciate it. It is from a file which I wrote for a friend a while back.

\*THE ALPHA ACID UNIT

The AAU is simply defined as the percentage of Alpha Acids multiplied by the amount used in ounces. For example, 1.5 oz of Perle hops (7.5% Alpha Acids) would be equal to 11.25 AAUs. If recipe specifies an amount of AAUs, the amount of any Hop variety to be used may be calculated. Usage of AAUs tends to assume a one hour boil as standard. But, 11 AAUs in a Pilsener is very different than 11 AAUs in a Stout. The gravity of the beer makes a big difference in the perceived bitterness of the final beer. This is where use of the IBU is needed.

\*THE INTERNATIONAL BITTERNESS UNIT

The IBU is based upon utilization of the Hop oils, specifically the Alpha Acids. The Alpha Acids are isomerised into the wort during the boil at a rate dependent on time. This rate has been shown to decrease with time, peaking as it approaches 30 percent after boiling times of greater than one hour.

Hops also contain other aromatic oils which are lighter and boil off more quickly. To incorporate these Finishing compounds to the beer, some Hops should be added during the last 15 minutes of the boil or utilized by Dry Hopping. Dry Hopping does not isomerize the Alpha Acids, so it does not contribute to the overall Bitterness character, but does give a nice hop smell and taste. The equations expressed below take into account the change in Utilization rate with time and make use of the influence of wort gravity to that rate.

NOTE: The constant 7489 is for US units; for grams and liters,

use a constant of 1000.

An IBU can be expressed by the equation:  
$$\text{IBU} = (\text{Wt} * \% \text{Alpha} * \% \text{Util} * 7489) / (\text{VT} * \text{AG})$$

Where Wt is the amount of Hops in ounces, Percents are decimals, VT is the total recipe volume, and AG is the Adjusted Gravity.

#### \*THE ADJUSTED GRAVITY

The Original Gravity (OG) needs to be adjusted if it is greater than or equal to 1.05. Rager gives the example that if the OG for a 5 gallon recipe is 1.048, but he's only boiling 2.5 gallons, then his apparent boil gravity is 1.096, or twice the OG. (That's twice the 0.048 part) Therefore, the 1.05 condition needs to be met for partial boils. This is done with the following equations. We need to multiply the degrees of extract by the volume ratio to adjust for the boil, then apply a factor of five if the GB is greater than 1.05. (VT is total vol., VB is Boil vol., GB is Boil Gravity)

$$\text{GB} = ((\text{VT}/\text{VB}) * (\text{OG} - 1)) + 1$$
  
If GB is greater than 1.05,  
Then: 
$$\text{AG} = 1 + (5 * (\text{GB} - 1.05))$$
  
Otherwise, 
$$\text{AG} = \text{GB}.$$

#### \*THE UTILIZATION RATE\*

Rager originally published Utilization numbers in the Zymurgy Special Issue on Hops and Beer. These figures have been critiqued for lack of references and being too optimistic. Mark Garetz of Hoptech has published other Utilization numbers based on information from Gail Nickerson of the Department of Agricultural Chemistry at Oregon State University. She has published many studies on Hops to the Journal of the American Society of Brewing Chemists.

Garetz's utilization numbers take into account the effect of the yeast scrubbing out the isomerized Alpha Acids and other Hop compounds during fermentation. This factor is expressed in terms of the relative flocculation rate of the yeast being used. The faster the yeast settle out, the less time for them to scrub out the hop compounds. One way to describe this effect is to note the manner in which bottled beer mellows as it ages. The remaining active yeast gradually scrubs the harsh edge out of the bitterness profile.

Additionally, it has been argued that boil times of less than 10 minutes do not allow significant isomerization of the Alpha Acids to take place. It has also been argued that boil time greater than 50-60 minutes do not accomplish any more utilization. Here are revised Utilization numbers previously published by Mark Garetz.

Boil Time	Rager	Avg Yeast	Fast Yeast	Slow Yeast
<5 min	5%	0%	0%	0%
6-10	6	0	0	0
11-15	8	1	1	1
16-20	10	4	5	3

21-25	12	6	7	5
26-30	15	11	13	9
31-35	19	13	16	11
36-40	23	16	19	13
41-45	27	19	23	15
46-50	28	20	24	16
>50	30	21	25	17

The homebrewer has two choices: a) use the Rager numbers like 90% of homebrewers do, or b) use Garetz/Nickerson numbers which may be more real. Its up to you. The difference is not great.

Final Note: Glenn Tinseth noted yesterday that boil times of greater than an hour have been shown to contribute to Utilization. I consider him to be more knowledgable than myself, so will take his word for it. But, I limit my boils to an hour as a matter of time management anyway. I would be greatly interested to get Utilization data for 60 to 90 minutes though, more data is always good.

Thanks, John Palmer MDA-SSD M&P palmer#d#john@ssdgwy.mdc.com

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Date: 10 Mar 1994 08:24:19 U  
From: "Palmer.John" <palmer@ssdgwy.mdc.com>  
**Subject: Non-Alcoholic Beer**

Just one more quick note,  
Several people in the last couple weeks have asked how to brew Non-alcoholic  
beer. Several months ago, Jack Schmidling posted his method, which I thought  
was well done. I have been expecting him to repost it, but he must be busy  
cranking out Malt Mills. Email him at [arf@genesis.mcs.com](mailto:arf@genesis.mcs.com) for the file.  
Jack if you read this, you may want to contact Stephen Hansen at Sierra to add  
it to the archives, I think it has wide appeal.  
-John

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Date: 10 Mar 1994 10:44:48 -0500 (EST)

From: STROUD%GAIA@leia.polaroid.com

Subject: The Beer That Made Idaho Famous (Part 2 of 2)

This is the second half of the article that was taken from the April 1987 issue of the Foam Ranger's Brewsletter Urquell

\*\*\*\*\*

The Beer That Made Idaho Famous or How I Mash Potatoes

by Cary Jensen

Part 2

Maintain the temperature of the mash using whatever methods you currently use until all of the starches have been converted to sugars. Lately this has taken me between 30 and 45 minutes. Use an iodine test to determine when this conversion is complete. Sparge as you would do with any other all grain beer, discarding the spent potatoes, no matter how strong an urge for cooked, shredded potato you develop during the mashing procedure.

The recipe I have included below, for those who are ready to take the plunge, requires the use of malt extract in addition to grains. If you wish to make 'Spud' from scratch, replace the 3 pounds of extract with 4-5 pounds of additional malted grains.

Meister Potato Brau (for 5 gallons)

5 pounds 6-row domestic barley malt, crushed  
2.5 pound grade A Idaho potatoes (washed and grated)  
3 pounds M&F pale unhopped malt extract  
1/3 oz Burton salts  
1 tsp. Irish Moss  
1.25 oz Hallertauer leaf hops  
1 oz Cascade leaf hops  
ale yeast  
sugar (or whatever) for priming

Mash the grains and potatoes as described above, adding the Burton salts to the grains in the first step of the two-step mash. When conversion is complete, sparge with 170 F water. Bring the collected liquor (and additional water to give ~6 gallons volume) to a boil and remove from the heat. Add the extract (if used) then return to the stove. Once boiling resumes, add the Hallertauer hops. Boil for a half hour, then add half the Cascade hops and the Irish Moss. Boil for an additional half hour, add the remaining Cascade hops and remove from the heat. Let the wort sit for a couple of minutes to let the finishing hops steep. If you have the means, achieve a quick cold break with your favorite method. This is fairly important for a clear potato beer since a good deal of proteins are present in the wort.

I suggest a two-stage fermentation since the aforementioned proteins will produce a sizable amount of sediment at the bottom of your primary fermenter. Rack into a secondary fermenter when active fermentation subsides. Bottle after another 4 to 12 days, adding your priming material at this time. Wait a couple of weeks, then enjoy!

One or two caveats are in order here. First, contrary to Charlie Papazian's description, beer made from potatoes does have a unique character. Although this may derive from the fact that I do not peel the little spuds before I shred them, I seriously doubt it. After having made 3 batches of the stuff over a several year period, I have come to notice a distinctly 'potato' aroma and taste. I'm not implying that this sensation is unpleasant, just that it exists.

Secondly, when serving your end result to the unsuspecting do not, I repeat, DO NOT, tell them what is in it until they say 'Gosh, this is great!!'. Only then is it safe to reveal your dark secret.

If they say 'Blechhh, what is this sh\_\_', tell them that you found the recipe in Uncle Bubba's old work jeans after he passed away and that you promise never to make it again. Tell them anything but the truth. Average people tend to fly into a violent rage if they think that you have given them 'spoiled' potato beer.

In fact, though, I think that you will be pleasantly surprised by your beers made with potatoes. I have, and so have others. My first potato beer, Meister Potato Brau, was awarded a bronze certificate in the AHA Nationals in the Pilsner category in 1985 and a 3rd place in the Dixie Cup in the Novelty Beer Category (even though it was, gulp, 18 months old). My most recent attempt, Spud, took second place in the Specialty Beer category of the Foam Rangers 1987 Club Competition.

So try it, you'll like it. In fact, take it one step further and make a Potato Stout or a Sweet Potato Stout for that matter. Try a Green Potato Beer for St. Patrick's Day (use green food coloring, not green potatoes!). Why not try adding dried potato flakes to your already steeping mash? (I have indeed considered this interesting twist. Obviously, though, you would not add 2 pounds of flakes since that would be enough to make mashed potatoes for the entire Houston Astros Baseball team - including seconds. Try a couple of cups and see where that gets you. Be aware, however, that some consider this suggestion blasphemy; you are already walking on thin ice using fresh potatoes)?

But most of all, remember: potato beer is good for whatever ales you!

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Date: Thu, 10 Mar 94 12:21 EST  
From: Jack Skeels <0004310587@mcimail.com>  
Subject: **Beginner Chico Yeast Question**

Greetings, Oh Collective Consciousness on the Net.

I realize that the answer might be RDWHAHB, but....

I've had a fermentation going in a batch of extract-based SNPA clone. I used the SNPA yeast, and have had a good fermentation for over 10 days! But the head (krausen) still hasn't gone away. My questions:

- 1) Is everything okay?
- 2) Should I keep on waiting until the krausen falls back in before I rack?
- 3) Is this long of a fermentation good or bad, or what?

I realize that this is not a crisis, but I would really like to understand what's going on....

Thanks much, and good brews to all,

Jack Skeels  
JSKEELS@MCIMAIL.COM

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Date: Thu, 10 Mar 94 11:05:03 CST  
From: Anthony Johnston <anthony@chemsun.chem.umn.edu>  
**Subject: Exotic Brews**

Following the current thread on unusual alcoholic beverages from around the world, here is a paraphrased anecdote that appeared in a recent Chemical and Engineering News (January something or other):

It seems that in the Seychelles Islands, a visiting physician was puzzled by an epidemic among the locals of various fractured bones and contusions. Most puzzlingly was that the patients would not talk about how they acquired their injuries. After winning the trust of some of the local folk, the doctor eventually learned that these patients were "moonshiners" of a certain degree. The Seychelles have a very high tax on alcohol, so to get around this, the locals ferment coconut milk, while it is still in the coconut attached to the tree. (The article did not go into specifics, but one could imagine boring a hole into a coconut and pitching in some source of yeast.) The moonshiners would then return after a week or so and suck the alcohol out of the coconut, and every so often fall on the way back down. The local police are hip to this, but unless the hapless tree climber incriminates himself, they cannot do anything about it.

Makes me glad that my beers are in my basement, I just can't get much lower than that. :)

Anthony Johnston  
Better Beer through (an understanding of) Chemistry

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Date: Thu, 10 Mar 94 13:08:00 EST  
From: "Glen A. Wagnez, X6616" <wagnez@PICA.ARMY.MIL>  
Subject: Recipe: Cat Claw Wheat

Here's a recipe for a wheat beer I brewed recently. It has a golden orange color and a nice tang to it. Enjoy.

Cat Claw Wheat\*

15 pounds of wheat malt  
10 pounds of pale 6-row malt

1.5 oz. of fresh '93 cascade whole hops  
0.75 oz. of fresh '93 tettnanger whole hops

3/4 # Laaglander light DME  
Wyeast #3056

1. Make a starter with the 3/4 # of DME and 1 gallon of water. Boil down to 3/4 of a gallon and cool with an airlock in place. Pitch a well puffed pack of 3056. Let this go for two days.
2. Preheat the mash chest with a quart or two of boiling water. Empty preheat water and mash in the grains with about 5 gallons of 140 F. to hit a protein rest around 122 F. After about ten minutes, withdraw 4 quarts of liquor from the bottom of the mash, bring to a boil, and add back to the mash. (This was to hold temp., you might not have to).
3. After another ten minutes (20 minutes total protein rest), use about 4-5 gallons of boiling water to hit around 155 F. Hold for 45 minutes. Additional boiling water can be used if necessary, but should be avoided if possible. (I like to hold the extra H2O for sparge if I can). You can also withdraw a gallon at a time, bring to a boil, and return it to the mash (2-3 times max.) to hold temp. (Yes, I know that I'm over the 1 qrt./#grain recommendation...)
4. Sparge right into the kettle using 7 gallons of 175 F. water. Go right to the boil (that's right, no mashout) and skim off the gray oily foam that comes to the top (subsides after 5-10 minutes).
5. Boil down to 13.5 gallons and add the cascades. Boil for 60 minutes.
6. Turn off heat and add the tettnanger. Let steep for about 15-20 minutes. Run through cooling unit to yield three four-gallon cuts to three 5 gallon fermenters. OG on my last run was 1.056.
7. Pitch 1 qrt. of well mixed starter to each fermenter. Ferment at 70 F. for 2-3 days, until things settle down. Lower temp to 67-68 and ferment for another 11-12 days (total 2 week ferment). I use the brewcap system (except for stouts!) and tap the yeast that settles. Final gravity should be around 1.015 to 1.018.

8. Siphon to keg, chill to 45 F. and CO2 at 2.6 volumes (30 psi til it won't take any more, then go to about 17 psi).

9. Bottle and age for at least three weeks. It's good off the keg right at day 0 but improves mucho by day 21!

Comments:

1. I'm finding more and more uses for Cascades!

2. It's called "cat claw" wheat because of an incident that occurred while brewing. Both the cat and dog (65#shepard) are allowed to watch the brewing process but are not allowed to cross the line from the den into the workshop area. They normally are content to sit side by side and share the doorway. For some unknown reason (this batch smelled particularly good??), a fight broke out and the dog bought a mean shot from the cat on the nose. I couldn't call it whining pooch wheat, could I??

3. Don't fear the high wheat to pale ratio as far as a stuck mash drain. I had no problem whatsoever and even had to slow the drain rate down so as to not sparge too quickly. (I use a 6' X 1/2" slotted coil as my manifold).

4. EXTRACT BASED. I've made a good extract based wheat using the same proportion of hops/time schedule and 3.3 #'s of Northwestern Lq. Extract + 4 #'s of light DME (domestic-Red Bank Brewing). << 5 gallon batch!!!

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Date: Thu, 10 Mar 94 13:11:49 EST  
From: "Glen A. Wagnecz, X6616" <wagnecz@PICA.ARMY.MIL>  
Subject: **Recipe Needed for a Molson Clone**

If anyone out there has a good recipe for a Molson Golden Ale clone, I'd be very appreciative if you could send it to me (or better yet, post it!). Doesn't matter if it's extract or all-grain, I'm primarily interested in the hops type, yeast, and specialty grains used.

Thanks In Advance-

Glen

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Date: Thu, 10 Mar 94 11:37:26 CST  
From: unisql!jonh@cs.utexas.edu (Jon Higby)  
Subject: What style is a "Kaiser"??

I tried this one on rec.crafts.brewing, but got no responses. Hope someone in this group can help ....

I was in Pittsburg at the Allegheny Brewing Company and had what they called a "Kaiser". It was a lager, cloudy white (like a Celis White), highly carbonated and a good hop flavor (dry hopped or very late boil hops). It was unfiltered and very tasty. It is one of their specialty beers (not available year round).

Anyone know what AHA style this would fall into?? Anyone know how to recreate this one??

TIA,  
Jon /  
    / Austin

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Date: Thu, 10 Mar 1994 12:40:19 -0600 (CST)  
From: "Thomas J. Ramsey" <tjram@ccwf.cc.utexas.edu>  
**Subject: Toronto beer scene**

I won't waste much bandwidth with this, but I'm going to Toronto on Monday, (I must be crazy, there's still ice on the ground there and it was 89F here in Austin last week!) and would appreciate any direct Email info on brewpubs, good regional beers that might not be available here in Texas, and all 'round good beer bars

TIA

T.J. Ramsey in Austin <tjram@ccwf.cc.utexas.edu>

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Date: Thu, 10 Mar 1994 13:41:57 -0700  
From: Habeeb.Mohammad@m.cc.utah.edu  
Subject: Unsubscribe

Please remove my name from the mailing list.

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*****  
**  
*           "If I'm going to die,           *           -Yokoshima from  
*  
*  at least let me die between your breasts!" *           Ghost Sweeper Mikami  
*  
*****  
**  
*  "A life of debauchery, I was born for it!" *  -Ataru from Urusei Yatsura  
*  
*                                           *           Movie 1: Only You  
*  
*****  
**  
*  "I Just beat the shit out of a deeply   *  -Bill Pullman from Malice  
*  
*           disturbed serial rapist."       *  
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*****  
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Date: Thu, 10 Mar 1994 15:35:08 -0600

From: dmorey@iastate.edu

Subject: Pallpark IBUs

Hello everyone,

In HBD #1369, Andy Patuszak asks about IBU calculations. He says he is confused since there is more than one approximation available. He states that a Table of % utilization and HBU for beer styles would be easier.

Andy, these various formulas are each author's attempt to model this very table you speak of. I don't have the formula I use with me or memorized, but if you combine terms, HBU is one of the variables!

We must remember that these equation are only a way to approximate IBUs, they are our \*best guess\*. Find a formula you like and stick with it.

For people who don't want to get involved with IBUs, I suggest a simple APPROXIMATION. It will only get you in the \*ballpark\*. Also the errors become much greater with boil gravities > 1.050.

IBU = 15 \* HBU / GALLONS (assumes full volume boil)  
or HBU = IBU \* GALLONS / 15

Again this is just a quick and dirty approximation. Sure there are better ones and more complex, but I use it for quick way to determine how many IBUs in a recipe that is given in HBUs. It is my starting point and it seems to work fine.

I do recommend using IBUs since it remains constant for a given style in any volume, HBUs don't.

=====  
Dan A. Morey | Wine is proof that God loves us and wants to  
dmorey@iastate.edu | see us happy. - B. Franklin  
Agricultural Process |  
Engineer | The same is true for BEER! - Me  
=====

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Date: Thu, 10 Mar 1994 16:03:52 -600 (CST)

From: evanms@lcac1.loras.edu

**Subject: Shipping Bottles: what's the fuss?**

About this shipping bottles to competitions... take some advice that I learned when I was a teenager in traffic court: when 'da judge asked me if I had had any 'movers' since he put me on court supervision I always said no. What he didn't know wouldn't hurt him and it would only mean more work for the court. Same with UPS. If you pack the bottles well (read r. Wigglesworth article in the spring '91 Zymurgy: Packing Your Beers) than there should be no problem. I just told them that I was shipping glassware and it was packed extra good. They just smiled and took my money. Hey, that's what it's all about. . .money. If the bottles burst enroute, just plead ignorance.

Relax and have a homebrew.

Mark Evans

(I got more important things to worry about... like if the Cubs will win opening day)

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Date: 25 Feb 94 11:03:28 -0500

From: Joe.Johnson@f131.n109.z1.fidonet.org (Joe Johnson)

**Subject: Brewing Water**

I'd like to share my experiences with brewing water.

As described in earlier posts, I have been trying to eliminate chlorine in my brewing water. Since I only boil two gallons of my water I became concerned about the quality of the other three. I used to purchase three one gallon jugs of spring water from the grocery store. This worked quite well, except that I ended up with three large plastic jugs to either recycle or throw away.

Just recently I purchased a Brita Water Filter system from the local discounter for about 20-30 dollars. This is a unit with about 2 gallons capacity through which water is poured into and the water then passes a de-ionizing filter. According to a leaflet enclosed with the filter it will do the following: If the influent water has a free available chlorine level of 2.0 ppm it will be reduced to 0.2 ppm. If the influent water contains 860 particle/ml it will be reduced to 17 particles/ml. If the influent water has a temporary hardness (as CaCO<sub>3</sub>) of 210 ppm it will be reduced to 70 ppm. This is data from the National Sanitation Foundation (NSF)

The most important technical detail for me is the removal of the chlorine. >From a subjective standpoint, the filtered water tastes a lot better than my tap water, so that is a move in the right directions for me. The filters will handle 35 gallons of water before they should be replaced.

I'm not concerned with hardness removal because I always use some malt extract in my brewing and I feel that that will provide enough of the necessary minerals unless I'm doing a pale ale.

That's all for now. I hope this has been of some value. Next time I will describe how I carry out wort aeration.

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Date: 23 Feb 94 13:07:16 -0500

From: Joe.Johnson@f131.n109.z1.fidonet.org (Joe Johnson)

**Subject: Intro and Wort Chilling**

I am writing to you through the No Tarmac brewboard of whom John DeCarlo is the sysop. He is based in Arlington, VA. John is kind enough to provide copies of the HBD for d/l to one and all at no cost. Thanks, John. I'm going to take a moment for self introduction. My brewing experience is of 2 years duration with extract and partial mash extracts. My main goal in brewing is to maximize the time I spend enjoying my homebrew. I enjoy the brewing process and learning about it and its associated activities through HBD, Brewing Techniques and other sources. Simplicity and flexibility are key in brewing. Also, reducing costs. The less the ingredients cost, the more I can brew. I enjoy reading the digest. However, I don't spend much time with the debates on the very fine points of brewing. I think, that I should contribute something here. For those of you who find my posts of value, great. For those of you who don't, just scroll on by.

Wort Chilling-----

I use a 16 qt. SS brewpot. I put in 2 gallons of water and add my malts and boil with hops according to schedule for 60 minutes. At the end of 60 minutes I carefully remove my hop bags and replace the lid. I place my brewpot in my sink along with 4 1 qt ziplock bags. The bags are prepared in advance of brewing by filling them with 1qt of water and freezing them. I fill the sink with water until the brewpot just begins to float. Periodically, I spin the brewpot and change the water in the sink. It takes me about 15 minutes to chill the wort from just below boiling temperature to about 100F even in the Summer. The volume of wort in the brewpot is about 1.8 gallons. I pour three gallons of refrigerated water in my carboy and then add the wort. The temperature of this mixture is about 70F. So in a very clean and rapid fashion I achieve proper wort temperature. This has worked very well for me. I plan to post something on my brewing water next time.

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Date: 24 Feb 94 13:45:24 -0500

From: Joe.Johnson@f131.n109.z1.fidonet.org (Joe Johnson)

**Subject: Sanitation**

Continuing on with my contributions to the HBD, I'm going to describe the methods I use for sanitation. I used to use dilute chlorine bleach solutions in carboys and on equipment. This did not work very well at all. I had a couple of batches which had off flavors which I can only relate to chlorine residue. As everything that I have read, says that chlorine and homebrew don't mix, I've abandoned bleach. I used to use B-Brite and rinse. But, I think rinsing with potable tap water negates the sanitizing effects of the B-Brite.

I am now using 70% ethanol. I purchase 190 proof grain alcohol and 80 proof generic vodka at the liquor store and mix the two. According to my calculations this produces an 67.5% ethanol solution. To sanitize a carboy, I pour in 3-4 oz. of alcohol, shake, and let stand. Before I add anything to the carboy, I drain the alcohol into a cup, and then add my wort or fermented beer. This has worked without a hitch so far. The alcohol in the cup can be used to fill an airlock or for sanitizing other equipment.

I also bought an 99 cent spray bottle from the K-mart cosmetics department which I keep filled with 70% alcohol as well. It is very convenient for surface sanitizing, especially during yeast manipulations. I recently saw a post from someone on the HBD who suggested that one obtain "denatured" alcohol from a lab for home use. I hope this person meant "UNdenatured" alcohol. The denatured alcohol is rendered unfit for consumption by the addition of toxic or unpalatable chemicals. SDA-23A alcohol contains acetone for example and is used topically for cosmetics, especially, nail polish remover. I think the Merck Index lists all of the grades available. Next time, I'll share my experiences with brewing water.

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Date: Thu, 10 Mar 94 18:04:52 CST  
From: Kurt <ZU02357@UABDPO.DPO.UAB.EDU>  
Subject: Commercial Chocolate Beer

In between batches of bottled brew, so I had to stop at the grocery the other evening for a sixpack. While looking for something interesting to try, I came across "Michael Shea's Black & Tan", which is described on the package as a union of porter and lager, brewed with dark chocolate. Well, having read so much about chocolate beers I simply couldn't resist. And, to my surprise, it actually tasted pretty good. So now that my interest in chocolate brews is peaked, I have a question for those of you who have tried it:

This beer, brewed with "dark chocolate" was a tad more bitter than I would prefer. Is it possible to brew with milk chocolate instead, and would this taste difference transfer to the finished brew and create a slightly sweeter product? For a 5gal extract batch (with some supplemental grains) what is a reasonable amount of chocolate to begin with?

Input from you "sweet tooth" homebrewers would be most appreciated; the more interesting or unusual responses will be summarized and posted.

Thanks...

Kurt

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Date: Thu, 10 Mar 94 12:56:41 PST  
From: Mark Garetz <mgaretz@hoptech.com>  
Subject: What I said (or didn't)

Glenn Tinseth writes:

>On another subject in the same Digest, Spencer Thomas lists wort gravity  
>as a factor in alpha acid utilization. He mentions that Mark Garetz has  
>asserted that wort gravity is not an issue, despite anecdotal evidence to the  
>contrary. My position on this issue is that Spencer is right and Mark is  
>wrong. The reason is obvious, once you think about it. The higher the  
>gravity of the wort, the more of everything in solution. Proteins, sugars,  
and  
>all kinds of other stuff.

I never, ever stated that wort gravity didn't have an effect. My point was that wort gravity didn't matter \*in the boil\*, but did matter greatly \*during fermentation\*. I too, like Glenn, Spencer, Rager, most homebrewers and even a lot of the professional beer scientists believed that boil gravity did matter. As Glenn alludes to, it seems obvious. I set out to examine the brewing research, not to prove the boil gravity effect wrong, but simply to see if Rager's correction factor was right.

Well I couldn't find any research that showed boil gravity having an effect. I could find a few anecdotal statements to that effect, but they were just that and not supported by research.

\*What I did find\* was a study that set out to prove if it did have an effect. They found that it didn't. The \*did\* find that losses during fermentation were directly related to the wort gravity. The reason was that isos were scrubbed out of the wort by the CO<sub>2</sub>. The isos stayed in the "dirty head" where, due to oxidation, they hardened and became insoluble. Most were then pushed to the sides of the fermenter where they stuck. Those that fell back through the beer were not redissolved. So these isos were lost.

I don't have the reference here with me or I'd post it. It was from the Journal of the Institute of Brewing. I'll post it tonight.

I seem to have confused everybody with my original posts on this subject, so lets be perfectly clear here:

Wort gravity \*does\* have an effect. A big one. But the gravity during the boil is not what matters, it is the gravity during fermentation.

Mark

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Date: Fri, 11 Mar 94 10:55:41 +0100

From: vlsisj!fleurie!steve\_t@uucp-gw-2.pa.dec.com (Steven Tollefsrud)

**Subject: Spontaneous heat produced during mashing?**

Further to Chuck Wettergreen's discussion of what seemed to be heat production during mashing...

I find this to be a very curious phenomena. Perhaps there are some chemists out there who could offer an expert explanation for this.

Wouldn't the decomposition of complex starch molecules into less complex, fermentable sugar molecules by the catalytic action of the enzymes naturally result in the release of energy (ie. heat) during mashing, thereby increasing the temperature of the contents of the mash tun without the addition of hotter strike water??

Are "heat of hydration" and "slaking heat" related? Are these seperate contributors to spontaneous heat production as well?

Steve Tollefsrud  
VLSI Technology, Inc.  
Valbonne, France  
e-mail: steve\_t@fleurie.compass.fr

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Date: Fri, 11 Mar 1994 08:42:21 -0500  
From: ambroser@apollo.dml.georgetown.edu  
Subject: WATE ?????

Andy Klingerman rights, pertaing two microwaving bottle caps:

> There is no problem microwaving bottle caps as long as they are under a  
> few inches of wate.

WATE??? What is "wate"??? Perhaps he means WATER??????

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Date: Fri, 11 Mar 94 09:09:15 EST

From: sims@scra.org (Jim Sims)

**Subject: Killian taste-alike recipe sought**

Anyone have a taste-alike for Killians? A friend likes it a lot, so I figured I'd give it a shot....

jim

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Date: Fri, 11 Mar 1994 08:29:58 -0600 (CST)  
From: Robert Schultz <Robert.Schultz@usask.ca>  
**Subject: Mini/micro malter**

Help...

Does anyone out there have reference material regarding malting grains?  
I'm looking for process, temperature/moisture limits, equipment etc.

Also interested in the process and temperature for specialty adjuncts  
like roasted barley.

please email responses:  
Robert.Schultz@usask.ca

Thanks. Will summarize and post results.

Rob.

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Date: Fri, 11 Mar 94 09:00:38 EST

From: budinski1@aol.com

**Subject: mass. suppliers**

TO:EVANS CHRIS

THERE IS A SUPPLIER OF HOMEBREW MATERIALS LOCATED IN WEST ROXBURY CALLED  
BARLEYMALT AND VINE AND ANOTHER IN WOBURN CALLED BEER AND WINE HOBBY. IF YOU  
WANT THE ADDRESS AND PHONE # E-MAIL ME AT BUDINSKI1@AOL.COM. DON'T FORGET  
TAXES ARE HIGH IN MASS. YOU MAY SAVE SOME \$ BY BUYING IN NH OR MAIL ORDER!!  
CHEERS.i

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Date: 11 Mar 1994 10:01:33

From: George Kavanagh O/o <George.Kavanagh@omail.wang.com>

**Subject: Brew Store Near Boston**

Good supplier of Brew stuff in the "Northwest of Boston"  
area is:

Beer & Wine Hobby  
180 New Boston Street, Rear  
Woburn MA 01801

(Woburn straddles Rt. 128 at its junction with Rt 93.)

Phone: (617)-933-8818  
FAX: (617)-662-0872  
Mail Orders: 1-800-523-5423

It is located off the loading dock of a freight transfer  
company (or such), and has a large clientel. Good selection  
of beer & winemaking ingredients, supplies, & advice.  
Knowledgable, active brewers on staff.

Prices are competitive.

Standard Disclaimer #1 applies.

-gk

(there are other suppliers nearer to & in Boston itself.)

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Date: 11 Mar 1994 10:08:26

From: George Kavanagh O/o <George.Kavanagh@omail.wang.com>

**Subject: Hop Head Room**

In RE; growing hops on a 4 foot fence:

A 4 foot fence will only frustrate your hops within two weeks of sprouting. In the spring, hops can grow 5" or more a day, and they want to grow straight UP. They do not take kindly to horizontal training. I would suggest planting 2 tall, (13-15 foot, guywired) posts at the ends of your intended hopgarden, and run a wire between the posts at their tops. Then drop wires (or twine) from the top wire down to the individual hills, for the bines to twine up.

-happy hopping!

-gk

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Date: Fri, 11 Mar 94 09:18:56 CST  
From: "Edward F. Loewenstein" <SNREDLOW@MIZZOU1.missouri.edu>  
Subject: hops revisited

Greetings to all you hopheads!  
Just wanted to add my \$0.02 once again.

Coyote asked about hop rhizomes. Rhizomes are modified stems which are usually found on or just below the surface of the soil. Therefore, to collect them, I personally don't go more than a few inches deep. As far as cutting the rhizome is concerned, don't worry about infection or 'painting' the cut end, it is no more necessary than tarring the scar left by pruning a tree (read: completely unnecessary!). Most nursery grown plants are root pruned for ease of outplanting, this practice has the added benefit of stimulating lateral root production. Harvesting hop rhizomes, unless done to excess, will probably give you a more compact, efficient root system than you had to start with (not to mention that it will keep your hops out of the tomatoe patch). If rather than root pruning, you prefer to place root barriers to keep your hops from spreading uncontrollably, I have found that a four inch deep piece of metal flashing is sufficient to control the wandering rhizomes.

John Sims asked about growing hops on a chainlink fence. No problem! Hop bines are easily trained. Your biggest problem will be removing the dead bines at the end of the season. Don't under any circumstances allow the dead bines to remain in place over winter. Many insect and disease problems will over-winter in or on the dead plant material and reinfect your hops in the spring.

Hoping for a hoppy 4th of July,

Ed  
SNREDLOW@MIZZOU1.MISSOURI.EDU

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Date: Fri, 11 Mar 1994 11:53:53 -0500 (EST)

From: Jim Busch <busch@daacdev1.stx.com>

**Subject: Re: Weizens**

> From: bacco@md.fsl.noaa.gov (Corby Bacco)

> Subject: Extract effeciency

>

> Extraction efficiency: 59.52%                   Extraction efficiency: 96.00%

>

> Now then mine is pretty poor alright and his seems very unrealistic.

> So what gives? Is the program off? Is the recipe as written unattainable?

> Both? At any rate my extract eff. is low. I checked the P.H. at dough in

> and it was ~5.5 (used P.H. papers). Oh BTW, mash procedure was step

infusion,

> with rests at 122 (1/2 hour), 147 (1/2 hour), and 160 (till conversion,

> checked via iodine test), mashout at 170. Sparged with ~6 gals @ 180, last

> gal sparged was S.G. 1.010 (temp corrected). I've had this low extract

> problem with all my all-grain beers (about 8 to date) and finally decided

> to ask for help :) Ideas? Many thanks.

Warners numbers are optimistic, and it assumes a decoction mash. Try holding at 147 for a full hour, or follow his single decoction program.

I would still adjust the grain bill based on your systems efficiency.

> From: "Glen A. Wagnecz, X6616" <wagnecz@PICA.ARMY.MIL>

> Subject: Recipe: Cat Claw Wheat

>

> Cat Claw Wheat\*

>

> 15 pounds of wheat malt

> 10 pounds of pale 6-row malt

>

> 1.5 oz. of fresh '93 cascade whole hops

> 0.75 oz. of fresh '93 tettnanger whole hops

>

> 3/4 # Laaglander light DME

> Wyeast #3056

>

> 1. Make a starter with the 3/4 # of DME and 1 gallon of water. Boil

> down to 3/4 of a gallon and cool with an airlock in place. Pitch a

> \_well puffed\_ pack of 3056. Let this go for two days.

>

> 6. Turn off heat and add the tettnanger. Let steep for about

> 15-20 minutes. Run through cooling unit to yield three four-

> gallon cuts to three 5 gallon fermenters. OG on my last run

> was 1.056.

My own opinion is that the Tettang would be better in the kettle than the Cascades, and the finsh hops should be ommitted entirely.

>

> 7. Pitch 1 qrt. of well mixed starter to each fermenter. Ferment

> at 70 F. for 2-3 days, until things settle down. Lower temp to

> 67-68 and ferment for another 11-12 days (total 2 week ferment).

> I use the brewcap system (except for stouts!) and tap the yeast  
> that settles. Final gravity should be around 1.015 to 1.018.

It can also be down to 1.012-1.014, 1.018 sounds a bit high.

> Subject: What style is a "Kaiser"??

>

> I was in Pittsburg at the Allegheny Brewing Company and had what they called  
> a "Kaiser". It was a lager, cloudy white (like a Celis White), highly  
> carbonated and a good hop flavor (dry hopped or very late boil hops). It was  
> unfiltered and very tasty. It is one of their specialty beers (not available  
> year round).

>

> Anyone know what AHA style this would fall into?? Anyone know how to  
recreate

> this one??

Great brewery!! Its Kaiser Pils. A Pils beer. It uses Hersbrucker Hallertau.  
Pils malt, decoction mashing, maybe a small bit of caramel malt. Use  
Weihenstephan 34/70. Lager at 32F for 6 weeks. Go for 35-45 IBUs. Dont  
add aroma hops later than 15 min to cast out.

Enjoy,

Jim Busch

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Date: Fri, 11 Mar 94 12:17:06 EST  
From: dweller@GVSU.EDU (RONALD DWELLE)  
Subject: brewpub visit-part 1

long message follows--old timers & diehards may want to skip to something interesting.

Our local homebrewski club, through the efforts of our fearless leader Todd Carlson, visited the newest Michigan brewpub, The Grand Rapids Brewery, for lunch and a tour, yesterday. All other brewery tours I've ever taken have been led by a PR-type who usually knows less than the yeast about brewing. But, we were led by GRBrewery brewmeister himself. (Maybe what follows is old-hat for the technoids in HBD-land, but it was eye-opening for me.)

First impression of the place is all shiny brass and stainless and tiles and squeaky clean. Brewmeister wouldn't talk money, but my guess is a minimum of six-figures and probably more for the brew-room equipment alone (there went my plans to open my own brewpub). Basic equipment was a mash pot (7.5 barrels), a boiler (7.5 barrels), and four fermenting tanks (15 barrels each). All talk was in terms of "barrels" with one barrel equal to ~31 gallons (I might be off on this figure?). I think he said all the equipment came from Canada (?).

Their mash is a plain, simple infusion mash. Calculate the temp of the grain, heat the water in the boil tank, pump it into the mash tun, so the mash starts at 162-degrees. They get about a 5-degree drop during the mash--the tun has zero insulation or jacket. One stir midway with a painted canoe paddle. Brewmeister wasn't the least interested in other types of mashing--matter of efficiency I suspect. Then they recirculate the mash water until the grain bed "sets" (sounded like they moved a lot of water during this part), until they get a clear run off. Water from the boil tank meanwhile is transferred to a hot-water holder, where it drops to about 180-degrees. Sparging is from the hot-water holder at 170-180 degrees, with the wort pumped directly to the boil pot. I think Brewmeister said they use 10 barrels of water to end up with 7.5 barrels of wort. (Incidentally, they use straight Grand Rapids city water (nee Lake Michigan) (normally soft), which they feed through a simple filter to de-chlorinate, and then treat with some hardener salts (depending on the type of beer they're making).

Boil is a standard 1-hour, with hop pellets (looked like rabbit food), both during the boil and for finishing at end. Brewmeister said they were going to switch to hop plugs (though I'm not clear about why--couldn't ask questions fast enough).

Out of the boiler through hose, through the neatest damn chiller. This was a compact little finned-radiator-looking device, maybe 15" by 6" by 24" tall, water cooled, and they chill 7.5 barrels (230 gallons) of water from 212 to 70 degrees in 30 minutes! Fins is obviously the way to go for a wort chiller!

Coming out of the chiller, the wort gets aerated by pumping filtered air into it (not oxygen!), and then the wort is pumped

from the bottom up into the ferment tank. They pitch the yeast when there's about 1 foot of wort in the bottom of the tank, then keep pumping. Since the ferment tanks hold 15 barrels, they often (depending on type and demand) add a second batch of wort a couple hours later (after another mash and boil), just pumping it in through the bottom of the tank (the yeast is already going by this time, Brewmeister said. He bragged about how active their yeast strain was!)

Interesting about the ferment-- they do only one-tank fermenting (no primary/secondary) and they control the rate of ferment with temperature. Unlike the mash tank, the fermenting tanks are jacketed, and they can pump refrigerant or hot water through the jackets to control temperature of the fermenting wort. I wasn't clear why they did that, except to control the blow-off which I imagine could get pretty spectacular with 400+ gallons perking away. But the Brewmeister described gradually lowering the temperature down to about 50-degrees until the hydrometer tells them fermenting is done; then they quickly lower the temperature to about 35, which causes the yeast to drop out (that's when they recover yeast for re-use). They use only American Ale yeast, and normally recover a couple gallons of it off the bottom of the tank (they drain off trub and some yeast about midway through the ferment). Brewmeister said they had bought new cultures only once since starting about 6 months ago. Incidentally, for me the best indicator of the size of the operation was their "air lock" (they were fermenting a greenie for St. Patrick's coming up). Their air lock is a 7-gallon carboy filled with water, with a 1" plastic hose stuck down to the bottom. You wouldn't believe the amount of gas 7.5 barrels puts out--it made the carboy dance. Only one of the fermenters had such an airlock--the others they scavenge the gas.  
...to be continued...

---

Date: Fri, 11 Mar 94 12:19:05 EST  
From: dweller@GVSU.EDU (RONALD DWELLE)  
Subject: brewpub visit-part 2

long message blah blah blah skip  
...continued from yesterday....

out--it made the carboy dance. Only one of the fermenters had such an airlock--the others they scavenge the gas.

When ferment's done, they pump the beer directly to storage tanks in the cooler, passing it through a humongous diatomaceous (sp?) filter. Brewmeister said the filtering is just for clearing for appearance sake, and there's enough yeast left in the beer that it would ferment if they'd let it. (they artificially carbonate it, at the tap).

It was interesting to me that there was zero aging at "ale-temperatures." The beer went directly into 15-barrel tanks in the walk-in cooler at ~35-40 degrees, and stayed there until needed, as little as 1 week! Depending on demand, the big cooler tanks are run directly to the bar's tap, or sometimes they'll transfer the beer to regular barrels and then to the bar tap. (They had a neat 4-barrel cleaner in the cooler). BTW, they use no bleach for cleaning but instead use some iodine-type thing and something that might have been like B-Bright, and three water rinses (sorry, couldn't ask questions fast enough to get all the details).

Other stuff--Brewmeister said they will not do lagers because lagers occupy the fermenters and storage tanks too long--only ale types. I also didn't know that brew-pubs are limited to 2000 barrels a year (they are expecting to do about 1800-1900 their first year). Don't know if this is a federal law or a Michigan law. (The 2000 controls the size of the equipment--no sense in getting more or bigger tuns, boil pots, fermenters) Also, brew pubs cannot sell to anyone else--Brewmeister said that they could not even sell beer to other restaurants in their own chain (this pub is owned by Shelde's, with manymanymany restaurants throughout Michigan and maybe nearby states). If they wanted to sell to others or go over 2000 barrels, they would have to get a micro-brewery license, but then they couldn't operate a pub or sell other-people's beers or serve food, as they do now. Brewmeister, btw, was totally new to brewing, trained during the first two months of operation by working with an expert provided by the equipment seller. Brewmeister was late 20's/ early 30's, and I'm ashamed to say I've forgotten his name (old age is hell), maybe "Harry," (which is why I've been calling him just "Brewmeister"). He was very knowledgeable, though when he found out our fearless leader was a PhD in Chemistry, I think he was a bit intimidated, cautious from then on.

I sampled five of their beers. The first was sort of like a tasty Bud-clone, which the Brewmeister almost sneered at but said was popular with the yuppies; second was a very very good pale ale called "Thornapple Gold"; third was an amber (can't recall the name--"Amber Something") which was so-so; fourth was a porter which was very good; and fifth was a raspberry beer, interesting

and drinkable (I liked, others in the group didn't).

I'll go back.

And if anyone can figure out how to make a finny-wort-cooler  
on the cheap, let me know.

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Date: Fri, 11 Mar 94 10:19:11 MST  
From: Steve Kemp (skemp) <skemp@hp7001.stortek.com>  
**Subject: cookers**

Hi brewers! does anyone out there have the beer cooker as seen in the Brewers Resource catalog page 33 ????. If you do, I would like to hear from you as to how well it works. Private e-mail is fine < skemp@n33.stortek.com > TIA.

I have a half barrel sankey keg and cannot find a cooker locally that will handle the 16 inch width of the keg. I would appreciate any other suggestions as to where to look also.

Hoppy Brewing! Steve Kemp skemp@n33.stortek.com

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Date: Fri, 11 Mar 94 12:20 EST  
From: Jack Skeels <0004310587@mcimail.com>  
Subject: Recipe Request: Anchor Liberty and Alsatian

Greetings from LA (Land of Armageddon),

I'm looking for some recipe recommendations for two specific beer types:

Anchor Liberty Ale -- Great hops!

and

An Alsatian beer, either like Kronenburg's 1664, or something in an ale. I do have some BrewTek Saison Ale yeast -- what would this work well with??

I do have CATS2, so if you know of a good one (for either of the above beers) in there, I'd appreciate the tip as well.

TIA, and good brews to you!

Jack Skeels  
JSKEELS@MCIMAIL.COM

Don't Drink and Drive on the Information Super Highway

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Date: Fri, 11 Mar 94 11:06:29 EST  
From: Richard Kasperowski <richk@icad.com>  
Subject: Re: Alc. % Labelling

I happened to notice something the other day while I was trying to find something palatable in Miller Light Ice (it tasted, IMNSHO, like an aluminum flavored club soda with a little bit of hops) - The can had quite prominently on the side, 5.5% Alc. Now, does this strike anyone as new, or have I just never, ever, noticed alcohol percentage labelling on any other beers produced or sold in the states? [etc.]

A recent article in either the Wall Street Journal or the Boston Globe implied that it is now legal to state the alcohol content on a beer-bottle label. The article's focus was that Miller's (or maybe one of the others) TV ad showed the label, which showed the alcohol content. Although it might now be legal to include it on the label, it is apparently illegal to advertise the alcohol content - they're not allowed to promote a beer based on its alcohol content. One of the government agencies that cares about such things was investigating...

- -- Rich Kasperowski      richk@icad.com      617-868-2800x304

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Date: Fri, 11 Mar 94 12:03:00 PST  
From: "McCaw, Mike" <mccaw@wdni.com>  
Subject: donating homebrew (?)

I already know I can't sell my homebrew, but do the BATF regs prevent donating it?  
I have been requested to donate a case to a local nonprofit (school, actually) for their annual auction.  
I am currently hemming and hawing because of the potential tax implications. I am working on the assumption that if any money ever changes hands for a brew, that the gov't sees that as commercial activity, and I'd be facing a David Koresh type of action.  
Does anyone know if there is an exemption for charitable orgs?  
Thanks in advance,  
Mike McCaw - mccaw@wdni.com

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Date: Fri, 11 Mar 1994 15:08:55 -0500 (EST)  
From: Doug Lukasik <LUKASIK\_D@sunybroome.edu>  
Subject: Sterile Wort/cap boils

I just made my first batch of sterile starter wort last night by following Miller's recipe (cut in half) and canned up 6 pints which I will begin using tonight. I have received 2 different answers on how to store the wort - in the fridge; in the basement along with all of the canned veges/fruits. Seems to me that canned is canned and that refridgeration should not be necessary to maintain stability, but then again I have never canned wort before (I have canned meat based soups and these do not need refridgeration). As my wife really does not want this added to the space I am already taking up with my yeast cultures in the fridge I would just as soon store it with the other canned goods. Anyone with experiences good or bad that you would care to share?

I wasn't going to respond to the boiling/soaking/microwaving of bottle caps but just can't resist at this point so here is my \$.02. I boil all of my caps for 2 to 5 minutes and then let them sit in the hot water until I am ready to use them. To date I have not had any bottle infections, problems with the cap liner or problems with sealing. I use overrun caps and/or the cheapest ones I can find (never tried the "real beer" or the O2 barrier caps). When canning all good recipes/books/guides call for boiling bottles and caps for a minimum of 5 minutes. After years of canning in hot water baths and pressure cookers I have never had a problem. To each their own but for my piece of mind I will keep on boiling until I switch to kegs.

I am not sure who suggested using 2 liter soda bottles with frozen water as a method of cooling wort but I for one would like to say THANKS!!! I now place 4 one liter bottles into my boiling wort for 15 to 20 minutes, mix the 3 gal of wort with 2 gal of cold tap water and shake up the carboy immediately. I have consistently reached Ale pitching temps between 70F and 75F with no additional cooling time required. This works great :^) IMHO and is a good way for new brewers to play around with wort cooling until they have the time/cash to decide which type of chiller to use. It is also a great way to cut down on water usage as the water is recycled batch to batch.

have a great weekend!!!

Doug. <lukasik\_d@sunybroome.edu>

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Date: Fri, 11 Mar 1994 15:14:09 -0500  
From: Art Steinmetz <asteinm@pipeline.com>  
Subject: Boiling Caps

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Date: Fri, 11 Mar 1994 15:14:09 -0500  
From: Art Steinmetz <asteinm@pipeline.com>  
**Subject: Opening a Brewpub**

The scale that everyone seems to think constiutes a brewpub requires a \$500K to \$1mm investment. The many wonderful ones I've seen all fit that criteria. Fine.

I want to open a brewpub, too. I envision a corner bar in some working class neighborhood. You know, where guys with Polish surnames (or African, for that matter. I'm easy) eat pickled eggs and drink Pabst. I'll stick my half-barrel home rig in the back. If folks like it, fine. If not I'll still have Pabst. If I'm wildly successful, well, I can scale up from there.

The big flaw in this dream, as I see it, is regulation. The regulatory cost is the same whether you're big or small so there are economies of scale involved.

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Date: Fri, 11 Mar 1994 16:22:21 -0500  
From: lovelace@pop.nih.gov (Chris Lovelace)  
Subject: Chico yeast

In HBD 1370, Jack Skeels writes:

>I've had a fermentation going in a batch of extract-based SNPA clone. I used  
>the SNPA yeast, and have had a good fermentation for over 10 days! But the  
>head (krausen) still hasn't gone away. My questions:

(stuff deleted)

I recently made a 3-gal batch of a Sierra Nevada Pale Ale clone (my first all-grain :-) using yeast I propagated from a couple of bottles of SNPA (using a method Papazian outlines in TNCJOHB). After about a week in the primary, I was ready to rack to the secondary and the krausen hadn't gone down (too little volume for any blowoff). If I hadn't been using a glass carboy, I would've skimmed the krausen off, but as it is I just racked the beer out from under it and went on my merry way.

I, like Jack, am curious about this. Is this just an odd characteristic of this yeast?

BTW, I'd like to thank all those who responded to my hop growing question. I ordered 3 Cascades rhizomes and 2 Kent Goldings rhizomes. My dad is growing them for me in his garden--I told him to save the shoots when he thins them out; they should be tasty cooked in a little Goudenband :-) I can hardly wait 'till harvest time!

Chris      LOVELACE@POP.NIH.GOV

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Date: Fri, 11 Mar 1994 16:43:49 -0800 (PST)

From: Eric Wade <ericwade@CLASS.ORG>

**Subject: Canning wort, Kegging pressures**

I am interested in canning some of the wort from my next batch to keep as yeast starters. In the canning section of my good ol' Joy of Cooking pressure canning is recommended for low acid foods, whereas high acid foods such as fruit, tomatoes, pickles can be canned with just a hot water bath. What about the acidity of wort in its unfermented state? Knowing that wort is a great medium for yeast and bacteria to grow in, and that as the yeast ferments the wort becomes more acidic, thus inhibiting bacteria and wild yeasts. What is the collective wisdom of the HBD on this one. Is it necessary to pressure can or is unfermented wort acidic enough to can with just hot water canning?

To all of you who responded to my query about initial pressurization of corny kegs when not force carbonating: if I didn't thank you personally, thank you. To others wanting the info, initial pressurizing of the keg with 8-15 lbs CO2 is recommended to "seat" the O-rings if you don't force carbonate, just prime. This amount of extra CO2 when priming is insignificant in terms of the overall CO2 that would dissolve into solution and therefore not a threat for overcarbonation. However, the overwhelming response was why bother to prime anyway, just force carbonate. That will have to wait until next time I guess.

=Eric

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Date: 23 Feb 94 13:07:16 -0500  
From: Joe.Johnson@f131.n109.z1.fidonet.org (Joe Johnson)  
Subject: Intro and Wort Chilling

I am writing to you through the No Tarmac brewboard of whom John DeCarlo is the sysop. He is based in Arlington, VA. John is kind enough to provide copies of the HBD for d/l to one and all at no cost. Thanks, John. I'm going to take a moment for self introduction. My brewing experience is of 2 years duration with extract and partial mash extracts. My main goal in brewing is to maximize the time I spend enjoying my homebrew. I enjoy the brewing process and learning about it and its associated activities through HBD, Brewing Techniques and other sources. Simplicity and flexibility are key in brewing. Also, reducing costs. The less the ingredients cost, the more I can brew. I enjoy reading the digest. However, I don't spend much time with the debates on the very fine points of brewing. I think, that I should contribute something here. For those of you who find my posts of value, great. For those of you who don't, just scroll on by.

Wort Chilling-----

I use a 16 qt. SS brewpot. I put in 2 gallons of water and add my malts and boil with hops according to schedule for 60 minutes. At the end of 60 minutes I carefully remove my hop bags and replace the lid. I place my brewpot in my sink along with 4 1 qt ziplock bags. The bags are prepared in advance of brewing by filling them with 1qt of water and freezing them. I fill the sink with water until the brewpot just begins to float. Periodically, I spin the brewpot and change the water in the sink. It takes me about 15 minutes to chill the wort from just below boiling temperature to about 100F even in the Summer. The volume of wort in the brewpot is about 1.8 gallons. I pour three gallons of refrigerated water in my carboy and then add the wort. The temperature of this mixture is about 70F. So in a very clean and rapid fashion I achieve proper wort temperature. This has worked very well for me. I plan to post something on my brewing water next time.

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End of HOMEBREW Digest #1371, 03/12/94  
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Date: Sat, 12 Mar 1994 10:13:30 -0500  
From: Peter Karp <karp@cs.columbia.edu>  
Subject: Homebrew Digest #1371 (March 12, 1994)

>Date: Fri, 11 Mar 94 09:00:38 EST  
>From: budinski1@aol.com  
>Subject: mass. suppliers

- -----<stuff deleted>-----

>DON'T FORGET  
>TAXES ARE HIGH IN MASS. YOU MAY SAVE SOME \$ BY BUYING IN NH OR MAIL ORDER!!

Brewing ingredients are not taxed at all since they are classified as food.  
Equipment is taxed at the usual rate of 5%.

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Date: Sat, 12 Mar 1994 19:55:56 -0400 (AST)  
From: robinson@orbit.acrso.ns.ca (John Robinson)  
Subject: Beer stuff

Some of you may remember my posting about a Marzen I brewed a while back where I scorched the mash (while doing a step infusion mash). For the record, the scorched taste was much more noticeable when fermentation was complete, but mellowed substantially with time until it more or less completely disappeared.

I made another Marzen, this time with a double decoction mash. It is still fermenting. At this point all I can report is that during the lag time the wort was so clear you could read through it. I'm dying to see how it turns out.

Recently I also did a triple decoction mash on a Pilsner, using Bavarian Pils malt and the new Czech Pils yeast from Wyeast. The triple decoction mash was very time consuming, about six hours for the mash alone. This was quite an involved process as I mashed in at cold tap water temps, infused with boiling water to raise it to acid rest temps (approx 97 F) and then proceeded with the decoctions.

The grain for the Pilsner, as well as the grain for a pale ale I did recently, was ground with a JSP Malt Mill that is available at a local homebrew shop. While I haven't done any objective or quantitative comparisons, subjectively I prefer the crush provided by the malt mill over my corona. While I will probably continue to use my corona for some time, this experience has strengthened my desire to one day own my own Malt Mill.

I can not remember if I mentioned it in a previous post or not, but my first attempt at making sake has been a resounding success. The first batch was made as per Eckhardt's book, and is in my not so humble opinion, excellent.

Currently, I'm looking for ways to increase the volume of beer I brew per session. I've considered ring burners and such like, as well as only doing a partial boil and splitting the wort between two batches. I might try using the same wort and two different yeasts to produce different beers. I would be interested to hear other people's experiences in this regard.

I am also interested in making a Maple Wheat beer, not unlike that brewed by the Niagra brewing company. If anyone has any experience brewing with maple syrup, it would be most appreciated. I am more interested in hearing from people who have brewed \*and\* consumed some or all of at least one batch. I want an idea of how much syrup I should add to for what degree of maple flavor. Cost is not, at least initially, a concern.

- - -

John Robinson

Internet: robinson@orbit.acrso.ns.ca

Systems Manager

Atlantic Centre for Remote  
Sensing of the Oceans

DOD #0069

If it is worth doing, it is worth  
doing wrong until you get it right.

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Date: Sun, 13 Mar 94 17:25:50 EST

From: "Paul Austin (8-293-5810 or (914))" <huckfinn@vnet.IBM.COM>

**Subject: Floating Thermometers**

Some time ago there was discussion about how to make a floating thermometer. On a recent trip to my brew supplier I saw some for sale. They look quite similar to the thermometers you'd use in a fish tank. The ones I saw are made by True Brew, and cost about \$4. So for those who want one, they exist.

Paul Austin

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Date: Sun, 13 Mar 94 18:20:42 EST  
From: AYLSWRTH@MANVM2.VNET.IBM.COM  
Subject: Broken bottle when capping!

Well, I was bottling my beer this weekend, and on the third to last bottle, the neck broke in my capper! I've never experienced this before - has anyone else out there? Some data points - I had about half refillable bar bottles and half non-refillable microbrew bottles (Sam Adams, Celis, Dominion, etc.). The one that broke was one of the non-refillables. Also, my capper is one of the double-lever kinds.

I was just starting to become convinced that the non-refillable brown long necks were just as good as the others, especially after reading it in a Zymurgy article in the current issue, but now I'm not so sure. Does anyone out there agree with me that it was probably the bottle? Would it be less likely to happen with a floor model capper? Or was this just a fluke that could happen to any bottle with any capper?

Also, I refuse to get worried when I think to myself "if this bottle can't stand the force of my capper, will it withstand the force of carbonation?" - but the thought does continue to pop up!

Thomas Aylesworth  
Dept. PX8/Space Processor Software Engineering  
Loral Federal Systems, Manassas, VA

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Internet: aylswrth@manvm2.vnet.ibm.com | PROFS: AYLSWRTH at MANVM2  
Phone: (703) 367-6171 | T/L: 725-6171

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Date: Sun, 13 Mar 94 21:35:41 EST  
From: fudgemstr@aol.com  
Subject: Re: Unclear beer in a C-Keg

Benjamin Woodliff answers Steve Zabarnick:

>Prior to filling an empty keg, it's recommended to gently run a  
>volumn of CO2 into it with the keg lid left unsealed The reason to  
>do this is so that the beer picks up no oxygen during the tranfer  
>from the fermentation vessel to the keg.

When I keg, I use a sterilant that does not need a rinse, it is iodine based, and after I scrub it out with hot water, I fill the keg up with the sterilant. Then I cap the keg, and after waiting at least ten minutes for the sterilization to take place, I drive the sterilant out with CO2. Then I open the keg to rack, and I am racking into a CO2 environment, no Oxigenation, no cloudy beers. The force carb is better for a non cloudy beer. I have been told that if you naturally carb (prime) then the "extra" fermentation that takes place to get your carb causes the yeast involved to flocculate into sediment on the bottom and can give you a cloudy beer. With a force carb and a good rack, i.e. leave the sediment behind in the fermenter, your beer should look almost as if it were filtered.

Hope this helps.

Fudge

Fudgemstr@AOL.com

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Date: Sat, 12 Mar 94 21:50:00 EST  
From: mratliff@gatecom.com (Mark Ratliff)  
**Subject: Lactic Acid**

I am one of the crazy ones who wants to start making belgian ales. My question is: Is there a place I can purchase lactobacillus (lactic acid bacteria) or do I need to create it by souring lactose?

The reason I am asking is that I am very interested in creating a Flander's Brown or Belgian Red which could use the introduction of lactic acid during a secondary fermentation. I could be incorrect on this though. Any help or suggestions would be greatly appreciated.

Mark Ratliff  
mratliff@gatecom.com

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Date: Mon, 14 Mar 94 08:24 EST  
From: <GNT\_TOX\_%ALLOY.BITNET@PUCC.PRINCETON.EDU>  
Subject: **Wheat Beer OG**

I find this rather odd, so I'm hoping that you all can help me. I made a weizenbier yesterday. I used the new Wyeast wheat culture (the one without a starter) and I did the Papzian, boil all malt in 1 1/2 gallons and dilute down method.

Well, I used one can of M&F Wheat and a bag of Northwestern Weizen, made five gallons. My O.G. was 1.030. It seems low. Shouldn't I have an O.G. of around 1.046? What are the chances I didn't stir the stuff good enough to get it all dissolved?

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Date: 14 Mar 1994 07:27:07 PST  
From: "KERRY.WILSON" <HWCEMC2.KWILSON@HW1.CAHWNET.GOV>  
Subject: NOTE 03/14/94 07:27:44

I use a Dayton "SPDT temperature control" model 2E399 attached to a 23 cu ft chest freezer. It works great. My freezer stays within 2 degrees. It is not as inexpensive as a air stat but it was my understanding that an air stat will not work on a freezer.

The infomation you will need to set it up. You will need wire and plugs. Set freezer control to coldest. Tie the green (ground) together. Tie the white together. The black from outlet to the red screw. The black from freezer to the white screw. Ensure the the house wiring is correct for netural and hot.

I have a SS keg convereted kettle. Does any have any suggestion as to the distance a 170,000 btu burner should be from the bottom of the pot? 3 or 4 inches?? or suggestions to determine correct distance.

Metal Fusion of Kenner, LA sell a 170,000 btu burner for \$15.50 FOB Kenner. 1-800-783-3885 The model # for the burner is "WKAf 1". I have no connection to this company except being a happy customer.

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Date: 14 Mar 1994 09:34:09 GMT  
From: "THOMAS L. STOLFI" <WAUTS@CWEMAIL.ceco.com>  
Subject: AHA Sanctioned Competition - Kenosha, WI

Contest Announcement  
Bidal Society of Kenosha  
Eighth Annual AHA Sanctioned Competition

Competition Date: April 23, 1994  
Entry Deadline: April 16, 1994

Last year we received 238 entries and awarded ribbons in 21 categories. Any judges interested in helping out please contact me ASAP.

For more information send me your fax number, e-mail, or snail mail address.

Tom Stolfi  
wauts@cwemail.ceco.com

p.s. Please provide full email address in your message, our email reply is not very reliable.

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Date: Mon, 14 Mar 1994 09:25:18 -0500 (EST)

From: Jim Busch <busch@daacdev1.stx.com>

**Subject: Re: Brewpubs**

Art writes:

> Subject: Opening a Brewpub

>

> The scale that everyone seems to think constiutes a brewpub  
> requires a \$500K to \$1mm investment. The many wonderful ones  
> I've seen all fit that criteria. Fine.

>

> I want to open a brewpub, too. I envision a corner bar in some  
> working class neighborhood. You know, where guys with Polish  
> surnames (or African, for that matter. I'm easy) eat pickled  
> eggs and drink Pabst. I'll stick my half-barrel home rig in  
> the back. If folks like it, fine. If not I'll still have  
> Pabst. If I'm wildly successful, well, I can scale up from  
> there.

>

> The big flaw in this dream, as I see it, is regulation. The  
> regulatory cost is the same whether you're big or small so  
> there are economies of scale involved.

That and you might be brewing yourself into the ground (or your  
brewer, if you dont brew the beer). Think about how fast 1/2  
BBl of beer goes. Yields 12 gallons, maybe 15-18 if you do  
high gravity brewing. Say thats one 1/2 BBl per batch. Now,  
how many tanks do you need, how many days to ferment one batch?  
Say a 7 day beer, you brew every day (!), and filter since  
you are pushing young beer. So, you need 5-7 fermenters, and  
you only make 7 kegs of beer per week? At 7 hours per brew,  
plus 2 to filter, you can look forward to 63 hours in the  
brewhouse alone!

You wont make much money

this way, and whoever the brewer is will hate it. Its a lot  
better to put in at least a 5BBl brewery even if the clientel  
is "Pabst swillers". AS soon as you open a "brewery", the  
beer snobs come out of the wood work!

Good luck,

Jim Busch

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Date: Mon, 14 Mar 94 09:04:45 EST  
From: Alexander R Mitchell <ARMITC01@ULKYVM.LOUISVILLE.EDU>  
Subject: Hot Water O2/Bulk Suppliers

Database/Analyst INF SYS  
Phone: (502)852-5603

I have two questions for the collected wisdom of HBD.

A friend of mine adds ice to his hot boiled wort to cool it off quicker and to make the up the extra volume need (partial mash w/ extracts). He puts hot water from his tap into sanitized containers & freezes. He feels that most of the oxygen and chlorine has been forced out of the water by the water heater. Does anyone know if his assumptions are correct?

Does anyone know of any wholesale suppliers will sell bulk grains/extracts to food co-opts at wholesale prices? Please send address/phone #'s.

I'd appreciate any information on these subjects. Please Email me directly and I'll pass on the collected info to anyone that asks for it.

Thanks.

armitc01@ulkyvm.louisville.edu "Mitchell" \*\*\* Fortes Fortuna Juvat \*\*\*

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Date: Mon, 14 Mar 94 15:58:08 GMT

From: I.J.Normington@bnr.co.uk

Subject: What have I brewed??

Hi,

I recently read a few threads about yeast culturing and thought that it would be interesting to try it myself. So I looked in my fridge to see what beers I had that I could take a culture from. In the end I chose a Chimay (the kind with the blue metal cap) and started a culture. Within a few days I appeared to have succeeded judging from my bubbling airlock. Anyway, when it came to make up some wort into which I could pitch this culture all I had was a 2lb can of EDME SFX malt extract and 1lb of crushed malted wheat. So I did a partial mash, boiled with 1/2 oz of Hallertauer and came up with a gallon (imperial) of wort at SG 1064. I cooled, aerated and pitched. Racked after a week and kept it in the 2ndry for another two weeks. I guess that the fermentation temp was somewhere between 14 and 17 C. I then bottled with just under 1/4 cup of sugar.

It tasted quite good at bottling and was quite a dark brown colour, but I couldn't really say what it tasted like (in terms of beer style) as I haven't really tasted too many of the Belgian styles. Anyone want to have a guess at what I've got?? Its been in the bottle now for a week so I think I'll give it least another couple of weeks before trying properly.

Cheers, Ian

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Date: Mon, 14 Mar 94 09:32:02 EST  
From: macdonald@akocoa.enet.dec.com  
Subject: Whiff of Banana

Ok, I haven't been paying attention. What is the prognosis for a brew now in secondary ( 4 days) which produces a hint of banana-like odors when sniffed? I know this has been discussed. I'm making a Victorian Bitter and am using Wyeast British Ale yeast A04. The aroma is not strong nor is it unpleasant, at least as of the moment. However, the possibility of infection with unwanted beasts comes to mind, particularly since I made one tiny, but mistaken step in my sanitizing procedures and I forgot to immerse my racking cane and siphon tube--I sanitized their insides, but forgot to sanitize their outsides--and I am afraid I may have infected the cool wort on transfer from the boiling kettle. Also I notice a collection of yeasties clinging to the side of the carboy, low down above the usual mass at the bottom. Looks like a series of little light colored whitish drips of wet paint. This all says " infection!!" to me. Any opinions, experience or knowledge of this out there?  
regards,  
bruce

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Date: Mon, 14 Mar 94 11:31:42 EST  
From: "Marc W. Julian" <CMSMARC@UGA.CC.UGA.EDU>  
Subject: brew pubs in NC

help help...  
I'm going to be traveling in NC this weekend  
and I need to know where I can find good brewpubs in  
the following cities....

Charlotte  
Durham  
Raleigh  
Greensboro

RSVP to...

Marc W. Julian -  
email: cmsmarc@uga.cc.uga.edu  
or  
cmsmarc@uga.bitnet

thanks

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Date: Mon, 14 Mar 94 12:39:11 EST  
From: taylor@e5sf.hweng.syr.ge.com (taylor)  
Subject: extract recipe copies for popular beers

Here are some recipes I just got from my local brew supply store for extract brewers. I thought readers might like these.. I have not tried all of these yet myself. These recipes were develop by the owner of the homebrew supply store, who brews all the time. So try some of these recipes and let me know how you make out. If anyone improves on these send me a message so I can update the recipe cards. Thanks... All of these are for 5 gallon batches.

#### BECK'S LIGHT

1 can Mount Mellick Light Lager  
2lbs. Extra Light Drymalt  
1 1/2 oz. Hallertau Hops.

Bring gallon of cold water to a boil. Remove from heat and add can of Light Lager and 2lbs of drymalt. Bring back to a boil. Add 1 oz. of Hallertau hops and simmer for 20 minutes. At the last minute of simmer add 1/2 hallertau.

#### BECK's DARK

1 can Edme Dark Beer  
1 can Amber Unhopped Extract  
1 1/2 oz. Tettnanger or Hallertau hops.

Bring gallon of cold water to a boil. Remove from heat and add can of Edme Dark and the can of Amber Unhopped extract. Bring back to a boil. Add 1 oz. of Tettnanger or Hallertau hops and simmer for 20 minutes. At the last minute of simmer add 1/2 hallertau.

#### BASS ALE

1 can English Ale  
1 can Unhopped light Extract  
1 oz. Fuggles hop  
1/2 oz. Willamette hops

Bring gallon of cold water to a boil. Remove from heat and add can of English ale and the can of Unhopped light extract. Bring back to a boil. Add 1 oz. of Fuggles hops and simmer for 20 minutes. At the last minute of simmer add 1/2 Willamette.

#### KILLIAN'S RED

1 can Mount Mellick Light Lager  
2 lbs. Light Drymalt  
2 cups Crystal Malt  
1 oz. Fuggles hops

Put the 2 cups of crystal malt in hop bag and put in gallon of cold water. Bring water up to a boil, then remove bag of crystal with strainer and throw away (you made a tea with the crystal). Remove from heat and add can of light lager and 2 lbs. light drymalt. Bring back to a boil and add 1/2 oz Fuggles simmer for 20 minutes at last minute add other 1/2 oz. of fuggles.

#### PETE'S WICKED ALE

2 cans Unhopped light Extract  
1 lb Crystal Malt  
1 oz. bullion hop  
1 oz. Cascade hops  
1 oz. Fuggles  
Ale Yeast

Put the 1 lb crystal malt in hop bag and put in gallon of cold water. Bring water up to a boil, then remove bag of crystal with strainer and throw away (you made a tea with the crystal). Remove from heat and add 2 cans of Unhopped light extract. Bring back to a boil and add 1 oz bullion simmer for 30 minutes. Then add 1 oz. cascade hop and simmer for another 15 minutes. Then add 1/2 oz Fuggles simmer for 15 minutes. At last minute add other 1/2 oz. of fuggles.

#### SAM ADAMS

2 cans Unhopped Light  
1 oz. Cascade hop  
2 oz. Hallertau hops  
Lager yeast

Bring gallon of cold water to a boil. Remove from heat and add 2 cans of Unhopped light, Bring back to a boil. Add 1 oz. of Cascade hops and simmer for 30 minutes. Then add 1/2 oz. Hallertau hops and simmer for 10 minutes; add another 1/2 oz. Hallertau and simmer for another 10 minutes; add another 1/2 oz. Hallertau and simmer for another 10 minutes; At the last minute of simmer add 1/2 Hallertau.

#### HARP

2 cans Unhopped Light EXtract  
2 cups Crystal Malt  
2 oz. Fuggles  
1/2 oz. Willamette hops  
Lager Yeast

Put the 2 cups of crystal malt in hop bag and put in gallon of cold water. Bring water up to a boil, then remove bag of crystal with strainer and throw away (you made a tea with the crystal). Remove from heat and add 2 cans of light extract. Bring back to a boil and add 1 oz Fuggles simmer for 30 minutes. Then add 1/2 oz. Fuggles hop simmer for 15 minutes; Then add another 1/2 oz. Fuggles hop simmer for 15 minutes, at last minute add 1/2 oz. of Willamette hops.

#### SARANAC

7 lbs. Unhopped Light Extract

1 oz. Cascade Hops  
1 1/2 oz Hallertau Hops  
Lager Yeast

Bring gallon of cold water to a boil. Remove from heat and add 7 lbs. of Unhopped light , Bring back to a boil.  
Add 1 oz. of Cascade hops and simmer for 30 minutes. Then add 1/2 oz. Hallertau hops and simmer for 15 minutes; add another 1/2 oz. Hallertau and simmer for another 15 minutes; \* after 3 days in the fermenter throw in 1/2 oz Hallertau. On the 7th day transfer beer to 5 gallon glass carboy to let clear and age.

Doppelbock

1 can Ireks Amber  
2 cans Unhopped Amber Extract  
1 lb Crystal Malt  
2 cups Chocolate Malt  
1 cup Roasted Barley  
4 1/2 oz Hallertau hops  
lager yeast

Put the crystal malt, Chocolate and Roasted Barley in hop bag and put in gallon of cold water. Bring water up to a boil, then remove bags with strainer and throw away(you made a tea with the crystal). Remove from heat and add can of Ireks Amber and 2 cans of Unhopped Amber Extract.

Bring back to a boil and add 2 ozs Hallertau simmer for 30 minutes.

Then add 1 oz. Hallertau hop simmer for 15 minutes; Then add another 1/2 oz. Hallertau hop simmer for 5 minutes;

Now add 1/2 oz hallertau hop and simmer for 10 minutes at last minute add 1/2 oz. of Hallertau hops.

I hope you all enjoy these. Todd.....

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Date: Mon, 14 Mar 1994 10:29:22 -0800 (PST)

From: waltman@netcom.com (Fred Waltman)

**Subject: Bad batches of beer**

Rick Gontareck talked about a spruce beer that took a long time to mature:

I have some brewing friends that I can bring to tears by reminding them of the batch they thru out. It was a Trappist style ale and when they racked to secondary it tasted foul and they decied to dump it. But they wanted to take it to the homebrew club's "troubleshooters corner" to find out the problem, so they grabbed a handy bucket (un-sanitized), filled it up; took a bottle (also unsanitized) and held it under until it filled and capped it. It was placed in the fermentation fridge to bring to the next meeting but was forgotten.

Six months later as joke they gave it to somebody to drink and it was great! They claim it was the best beer they had made and 15 gallons of it when down the drain.

Fred Waltman  
Marina del Rey, CA  
waltman@netcom.com

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Date: Mon, 14 Mar 1994 12:03:00 -0500 (EST)  
From: GARY SINK 206-553-4687 <SINK.GARY@epamail.epa.gov>  
Subject: Homebrew U

Thought I'd provide a brief report on Homebrew U, a one-day seminar held in Seattle every March with well-known homebrewing experts/brewers. This years event was held on March 12th, with about 300 people attending. Main speakers were: Roger Mussche, Belgian yeast/lambic expert, Dave Miller, author and brewer; Randy Mosher, H.B., author; and Byron Burch, author. The brewers from Pike Place Ale, Thomas Kemper, and Big Time Brewpub also had a panel Q&A session. The seminar is organized by Liberty Malt Supply/Pike Place Brewery/Merchant du Vin Importers all owned in whole or part by Charles Finkel (disclaimer, etc.).

An excellent lunch was prepared by local chefs, as well as several beer samples to accent the food (or was it the other way around?). Beers included: Pinkus organic Weizen, Ayinger Ur-Weisse, Lindeman's Framboise Lambic, Brasseurs, MacAndrews Scotch Ale, Pike place IPA, Rauchbier, Pike Place XXXXX Stout, Sam Smith Taddy porter, and Traquair House Ale (barleywine). They also broke out a few cases of Lindeman's Grand Cru Renee Lambic Gueuze, which Dr. Mussche had brought with him from belgium to be wholesaled by Merchant du Vin. They didn't even have labels on them yet!

Afterward, many attendees worked their way to the Liberty Malt store to taste Pike Place Ale and barleywine, as well as chat with the speakers and others in the audience, including Mr. Sake, Fred Eckhardt and the brewer from Portland Brewing Co.

To be honest, some of the talks were kind of dry (unless you're already into mead), but all in all, it was well worth the \$55 fee. See ya next year!

--disclaimer--disclaimer--disclaimer--disclaimer--disclaimer--

GSINK

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Date: Mon, 14 Mar 94 08:34:47 EST  
From: Jack Boatman <c23jrb@kocrsv01.delcoelect.com>  
Subject: First timer questions

Having just procured the necessary equipment to brew my first batch, I find myself with a couple questions that I would sure appreciate answers to.

I will be using a 5 gallon carboy, closed w/blow-off, single stage process, starting with a Coopers real ale kit (3.75#) and an additional 3# of bulk laegander light (syrup). This "recipe" was suggested by the brew supply store. I plan to ignore the instructions in the kit since they don't agree with what I've read and call for lots of white sugar. I do not plan to use any sugar (except some corn sugar for pitching to bottles).

- 1) What's the best way to store my 3# of bulk malt extract syrup since I won't be starting for a week or two? Does it need to be refrigerated? Does it hurt to be refrigerated? How sensitive is it to contamination (it's stored in a foam container with plastic lid)?
- 2) Does it make much difference how much water is used in the wort considering that I'll be adding the wort to water anyways? Obviously I'm not going to try and boil syrup; I'll probably add about 1.5 gallon water - my concern is how do I make sure that I don't put too much water in the carboy, and then not have enough room in the carboy for all of the wort.
- 3) I know that fermenting is sensitive to temperature, but how sensitive? My basement seems to be about 58 degrees F. Is this too cold? What about right after bottling? What about storage?
- 4) How do I get a hydrometer sample out of the carboy? siphon? Should I worry about SG for my first batch, or should I just let it blow a couple days and then let it ferment a couple weeks?

Thanks in advance.

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Date: Mon, 14 Mar 1994 13:05:09 -0500 (CDT)

From: EVERSTEN@VAX2.Winona.MSUS.EDU

**Subject: be published**

I am a new boy to this hobby, actually, I haven't even started yet. I am however, an emense fan of fine beer. After having lived in Germany it is hard to find a beer in the U.S. that fits my tastes and imports are often unfresh.

I have three questions:

- 1) Is it possible to brew a fine beer at home (up to my european standards)?
- 2) How much would a good kit cost? What would be best for my desires?
- 3) Where do I purchase supplies? Do you have any mail order addresses?

I hope to hear form someone out there. Until then.....

Zum Woll,

Tad

eversten@vax2.winona.msus.edu

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Date: Mon, 14 Mar 94 14:03:07 EST  
From: David Frazier <frazier@msuacad.morehead-st.edu>  
Subject: First Batch Paranoia

After reading this digest for a while, I finally have summoned enough courage to start my first batch. I am using a M&F premium kit to which I have added (per the instructions) 1.5 lbs of Amber DME. I boiled 2 gallons of wort, then added cold water up to 5 gallons in the fermentor. After cooling I added to supplied yeast by sprinkling on top and stiring. The OG was 46. I ptiched the yeast at 9pm, and by the next morning, it was really bubbling. Vigorous fermentation continued for 2 days then slowed down. I tookn SG reading 4 days into the the ferment I took an SG reading that read a little over 20. This beer should have a FG of 10.

2 days later the SG is right at 20. Is this beer stuck?  
It is still very dark (it is supposed to be an amber ale).  
There is some gunk stuck on the sides of the fermenter (It is a plastic bucket with an air lock on top). Is this yeast, and if so does it need to be reincorporated into the wort. I assume it got there when the krasen (sp?) died down.  
If the beer stays at 20, will it be drinkable?  
Any help to these paranoid rantings will be greatly appreciated.  
By the way, if you are every in Louisville, stop at the Silo, a nice brewpub that I visited last month.

David Frazier  
Morehead State University frazier@msuacad.morehead-st.edu

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Date: Mon, 14 Mar 94 14:34:08 EST  
From: Jim Grady <grady@hpangrt.an.hp.com>  
**Subject: canning wort**

There were a couple of posts in today's digest about canning wort for use in starters so I suppose this is of general interest:

1. "Hot water" canning should be sufficient. I followed the directions Miller gives in "The Complete Handbook of Homebrewing" and it worked quite well.
2. The wort did not need to be refrigerated. I kept the jars of starter in the basement for up to a year and they worked fine.

- -

Jim Grady  
grady@hp-mpg.an.hp.com

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Date: Mon, 14 Mar 1994 14:39:36 -0500 (EST)

From: /R=HERLVX/R=AM/U=KLIGERMAN/FFN=KLIGERMAN/@mr.rtpnc.epa.gov

**Subject: WAtE?**

Yes! Wate = water. It was a typo but I figured most would understand. By the way that's Kligerman, not Klingerman!

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Date: Mon, 14 Mar 94 13:33:43 MST  
From: birkelan@adtaz.sps.mot.com (Joel Birkeland)  
Subject: Testing conventional brewing wisdom

The discussion of hop utilization that has appeared here is another example of a subject where a little science could go a long way. There are numerous other examples:

The effect of primary blowoff on flavor.

The effect of racking beer off the hot/cold break.

Effects of oxygenation and pitching rates on FG  
and fermentation times

etc...

It seems to me that well designed experiments could provide quantitative results in the above areas that would be of use to many homebrewers. I appreciate that the experiments would have to take into account quite a large number of factors, e.g. boil vigor, fermentor geometry, water chemistry, etc....

I suspect that existing research aimed at commercial brewing is not applicable because of the huge scale difference and also because of differing goals of commercial and home brewing. What is needed is research directed specifically towards home and other very small scale breweries.

I know of a few brewers who have performed experiments like this, but usually the scope of their work is too narrow, not extensive enough, not well controlled, or poorly documented.

It seems to me the AHA could fund work like this. The cash outlay would be minimal and the results could be very beneficial. Maybe they could take time out from printing Charlie Papazian masks and "I wish this were my homebrew" coffee mugs. Naah, what was I thinking?

Joel Birkeland  
Motorola SPS

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Date: Mon, 14 Mar 94 15:55:27 PST

From: mont@ibmmail.COM

**Subject: Homebrew healthier then store bought??**

I use to make my own beer years ago, and recently my interest in doing so has been rekindled, mostly due to this mailing list. Before I go and spend a lot of money on equipment though, I need to find out something.

In the last few years I've been getting headaches from drinking store bought beer (even one bottle). I wonder if this could be because I've become more sensitive in some way to chemicals that might be added to the beer or an allergic reaction to the beer itself. Do manufactured beers have chemicals and/or perfumes added to them that could be causing my headaches?

Are there certain kinds of hops or malts that people tend to have less allergic reactions to?

What would be some good simple recipes to try? (example: light on hops and/or lighter flavors of malts).

I've recently switch from store bought wine to homemade wine because of the sulfites always added to store bought. This year I bought a 50 gal. oak barrel and bought Zinfandel juice from a winery in Lodi, CA. Made a nice wine completely chemical free. No more headaches from sulfite!! Hope I can do the same with beer...

Thanks,  
Mont.

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Date: Mon, 14 Mar 94 16:37:45 MST

From: npyle@n33.stortek.com

**Subject: Wort Gravity vs. Hop Utilization**

Mark Garetz restates his position that boil gravity does not affect alpha acid utilization. I remain open-minded about it all, but will offer something to think about. Most homebrewers report that when they go to full-volume boils, the beer became overhopped. This was certainly true with me, although at the time I didn't know what an IBU was. I assumed that the lower boil gravity (remember that the fermentation gravity didn't change) was the reason. As most things here in the HBD, this is not scientific data, but anecdotal evidence. It is also a small set of data (I know a little about the importance of sample size).

Also, the point about the iso-alpha acids oxidizing in the head has me a little confused. We've been told forever that one of the affects of fermentation is to push out the oxygen in the headspace of the fermenter. I wouldn't expect much oxygen to be in the headspace for this process to happen. Am I off? I could see this happening more in an open fermenter, which are still used commercially in places. Perhaps the research was based on this type of fermenter.

Norm

npyle@n33.stortek.com

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Date: Mon, 14 Mar 94 22:48:40 EST

From: kaltenbach@aol.com

**Subject: Last call for contest entries**

It's not too late to enter the AHA-sanctioned UNYHA 16th Annual Competition! It's a great chance to get some credit for brewing great beer! Prizes and high-quality certificates are awarded to 1st, 2nd, and 3rd place winners. Best of show prize is a complete home kegging system! Send in those entries!

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Upstate New York Homebrewers Association  
16th Annual Competition and 5th Empire State Open

Saturday, April 16, 1994  
McGinnity's Restaurant and Party House  
534 West Ridge Road  
Rochester, New York

Doors open at 6 PM -- Judging begins at 7 PM  
Admission: \$5.00

Come & join the fun! Enjoy complimentary samples of homebrew!

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12 HOMEBREW STYLES WILL BE JUDGED:

British Ale	Light Lager	Porter
North American Ale	Amber Lager	Stout
Brown Ale	Dark Lager	Specialty
Belgian	Looks Like "Saranac Black & Tan"	Mead

No entries will be accepted after April 6.

Contest entries may be entered at homebrew shops in Rochester, Buffalo, Syracuse, Utica, Ithaca, Binghamton, and the Hudson Valley -or- they may be shipped. Send email request to address below for more information.

Prizes:

- \* Prizes are awarded for 1st, 2nd, and 3rd places in all categories
- \* For all categories (except Looks Like): Malt extract or other brewing supplies
- \* For Looks Like "Saranac Black & Tan": Prizes awarded by F.X. Matt's Brewery

Prizes For Best of Show:

- 1st Prize -- Complete home kegging system from ADM Amalgamation
- 2nd Prize -- \$50 gift certificate for homebrew supplies from The Wine Press & Hops
- 3rd Prize -- \$25 gift certificate for homebrew supplies from Cottage Brewing

(All categories except Mead and Looks Like "Saranac Black & Tan" compete for best of show.)

Drawing for a gift certificate from Rohrbach Brewing Company included in admission; there will be chances to win other beer-related prizes. We'll provide free snacks & samples of homebrew.

\*\*\* Contest Sanctioned by the American Homebrewers Association \*\*\*

For more info about our competition, or about the BJCP exam being held on Friday, April 15, contact me at the address below:

Tom Kaltenbach  
Member, Upstate New York Homebrewers Association  
Rochester, New York, USA  
Internet: kaltenbach@aol.com

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End of HOMEBREW Digest #1372, 03/15/94

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Date: Tue, 15 Mar 1994 7:35:09 -0500 (EST)

From: GONTAREK@FCRFV1.NCIFCRF.GOV

**Subject: More ice beer absurdity**

Hi, fellow brewers. While watching TV late Saturday night, I saw what I thought was a joke, but in fact it turned out to be a real commercial. It was for "Miller Lite Ice" Beer...I laughed so hard I almost cried! What's next? I can see it now..."Miller Genuine Dry Ice Draft Reserve". What do you think about a Dry Ice beer? "Pop it open, and watch it sublime" would be a good ad for it. Or how 'bout "New Miller Dry Ice: Don't put your lips on the bottle!".

Anyway, I thought that I would share this with you.

See Ya!

Rick Gontarek

gontarek@ncifcrf.gov

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Date: 15 Mar 94 07:58:00 EST  
From: "Anderso\_A" <Anderso\_A@hq.navsea.navy.mil>  
Subject: IBU's

The following attachments were included with this message:

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TYPE : FILE  
NAME : MARK

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Mark G. writes:

>I never, ever stated that wort gravity didn't have an effect. My  
>point was that wort gravity didn't matter \*in the boil\*, but did  
>matter greatly \*during fermentation\*. I too, like Glenn, Spencer,  
>Rager, most homebrewers and even a lot of the professional beer  
>scientists believed that boil gravity did matter. As Glenn  
>alludes to, it seems obvious. I set out to examine the brewing  
>research, not to prove the boil gravity effect wrong, but simply  
>to see if Rager's correction factor was right.

[SNIP, SNIP]

>I seem to have confused everybody with my original posts on this  
>subject, so lets be perfectly clear here:

>Wort gravity \*does\* have an effect. A big one. But the gravity  
>during the boil is not what matters, it is the gravity during  
>fermentation.

As I see it, your statement means little or no change to an all-grain brewer but significant change for an extract brewer. If I'm brewing an extract Pale Ale with an OG around 1.044, then the gravity of my wort would be about 1.090. I then double the volume with pre-boiled/chilled tap water to lower the OG down to the desired gravity. My all-grain beers start at 6 to 7 gallons & boil down to 5 gallons. When calculating my IBU's I would add hops based upon a gravity of 1.090 for the extract beer while the all-grain beer would get hops based on a 1.040 OG. The net result being the extract beer uses more hops than the all-grain beer. If I understand correctly what you posted, then my extract beers are being too heavily hopped.

Is this correct? Does anyone else have empirical evidence to support or counter this?

Thanks,  
Andy Anderson

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Date: Tue, 15 Mar 94 07:18:53 -0500

From: "Jeff M. Michalski, MD" <michalski\_jm@rophys.wustl.edu>

**Subject: Canning Wort**

Recently someone asked about the need for pressure canning wort for future yeast starters. The question came up recently at our monthly meeting of the St. Louis Brews. We had the good fortune of having the omniscient Dave Miller in attendance on that particular day!

According to Dave:

Hot water canning (no pressure) will kill all bacterial beer pathogens.  
IT WILL NOT KILL WILD YEASTS!

Wild yeasts UNCOMMONLY plague the homebrewer. For most circumstances, pressure canning is "overkill".

If you have a wild yeast infection, it will become apparent in your canning jars within a week or so by evidence of active fermentation in the wort.

Storage of the canned wort can take place at room temperature. If you have evidence of fermentation in the jars don't use it. Consider pressure canning next time.

Hope this helps.

JEFF M. MICHALSKI

michalski\_jm@rophys.wustl.edu

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Date: Tue, 15 Mar 94 8:27 EST  
From: Jim\_Merrill@vos.stratus.com  
Subject: 3 Tower all grain system

I am attempting to enter the all grain world via the three tower, gravity fed concept. I'm currently doing partials.

What is the best way to implement a mashing vessel using a 15.5 SS keg. The three options I am considering are:

- 1) False Stainless Steel bottom
- 2) A copper ring that sits in the bottom and has small slits in it.
- 3) An "Easy Masher" type installation with a screen.

I will be using propane type cookers for a heat source and I am concerned about scorching. Should I not be adding heat to maintain temp or during mashout ? How do people do step infusion with a propane cooker ? What is the maximum BTU rating I should look for when buying a cooker, what is the minimum.

When using a false bottom, should you try to minimize the area under the SS plate by using a plate that rests in the bottom curved portion of the keg? (I have found some 10" SS dinner plates in a camping store for \$4 each)

Any information would be helpful.

TIA

Jim Merrill  
Jim\_Merrill@vos.stratus.com

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Date: Tue, 15 Mar 1994 08:39:51  
From: jdm@cherry-semi.com (Jay Moser)  
**Subject: Maple Wheat Beer**

A fellow homebrewer here in Rhode Island has made a maple wheat beer. He bought a wheat beer kit (could not remember the specific kit) and only used 3 gal of maple sap. He boiled the wort with about 2 gal of tap water and after chilling the wort added approximately 3 gal of sterilized but not reduced maple sap (to make 5 gal). He then fermented as usual. The results were excellent.

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Date: Tue, 15 Mar 1994 09:13:51 -0500  
From: scott@partech.com (Scott Barrett)  
Subject: Lactic Acid from Yogurt Culture?

While eating a carton of yogurt the other day, I noticed that the active culture was listed as *Lactobacillus acidophilus* (sp?). Can this be used to produce an acid mash in the same manner as *L. delbrueckii*? I checked the yogurt-making entry in the Joy of Cooking and found the temperature recommendations similar to those in the Zymurgy article. Am I nuts?

Yours in brewing,  
Scott Barrett  
scott@partech.com

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Date: Tue, 15 Mar 1994 08:58:43 -0600 (CST)  
From: Robert Schultz <Robert.Schultz@usask.ca>  
Subject: Calculating AA in home grwon hops

Can anyone detail the procedure to determine the alpha acid in home grown hops?

I am contemplating growing some this year (nice southern exposure, etc.), but would like to know if it is feasible to calculate the AA on the quantities one could expect from a few plants.

Rob.

p.s. I won't be planting for a few days yet, as there is still 2 feet of snow in my back yard. Oh the joys of living in the 'frozen north.'

~~~~~  
~~  
Saskatoon Berry Brewers, Saskatoon, Saskatchewan  
No Dues, Just Brews ....  
~~~~~  
~~  
Robert.Schultz@usask.ca  
~~~~~  
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Date: Tue, 15 Mar 1994 10:28:32 -0500 (EST)

From: Jim Busch <busch@daacdev1.stx.com>

**Subject: Re: Oxygen & open fermenters**

Norm writes:

> Subject: Wort Gravity vs. Hop Utilization

>

> Mark Garetz restates his position that boil gravity does not affect alpha  
> acid utilization. I remain open-minded about it all, but will offer  
> something to think about. Most homebrewers report that when they go to  
> full-volume boils, the beer became overhopped. This was certainly true with  
> me, although at the time I didn't know what an IBU was. I assumed that the  
> lower boil gravity (remember that the fermentation gravity didn't change)  
was

> the reason. As most things here in the HBD, this is not scientific data,  
but

> anecdotal evidence. It is also a small set of data (I know a little about  
> the importance of sample size).

>

> Also, the point about the iso-alpha acids oxidizing in the head has me a  
> little confused. We've been told forever that one of the affects of  
> fermentation is to push out the oxygen in the headspace of the fermenter. I  
> wouldn't expect much oxygen to be in the headspace for this process to  
> happen. Am I off? I could see this happening more in an open fermenter,  
> which are still used commercially in places. Perhaps the research was based  
> on this type of fermenter.

I think it is intuitively obvious that the higher OG of a ferment will tend to "scrub" more hop character out of a beer. Hop constituents also tend to adhere to yeast, so yeast quantity and removal (filtering) effect hop character. Im still on the fence as to the actual boil gravity effects, but I agree with Norm that the super concentrated extract brewer tends to have more problems developing the same hop character.

As for open fermenters and oxygen, I say it doesnt matter, provided a adequate quantity of healthy yeast is pitched. Now, I dont let my beer sit in the open fermenter long after it is done fermenting, I rack within a few days of the removal of the yeast head. And I dry hop in my primary.

Best,

Jim Busch (looking forward to reading Marks book)

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Date: Tue, 15 Mar 1994 09:35:51 -0600 (CST)  
From: Rich Larsen <richl@access1.speedway.net>  
Subject: Hop Vines

A Simple question about hops, as the growing season is about upon us.

I planted a vine of Liberty last year. It attained a whopping 10 feet with no cones. I understand this to be normal for the first years growth.

My question is, how many shoots should I allow to grow this year. Last year I only let one go. email is fine, unless you think the rest of the world would benefit from it.

TIA

=> Rich

Rich Larsen (708) 388-3514  
The Blind Dog Brewery "HomeBrewPub", Midlothian, IL

"I never drink... Wine." Bela Lugosi

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Date: Tue, 15 Mar 94 07:48:02 PST  
From: hollen@megatek.com (Dion Hollenbeck)  
Subject: Re: converted keg, Metal Fusion burner

>>>> "KERRY" == KERRY WILSON <HWCEMC2.KWILSON@HW1.CAHWNET.GOV> writes:

KERRY> I have a SS keg converted kettle. Does any have any  
KERRY> suggestion as to the distance a 170,000 btu burner should be  
KERRY> from the bottom of the pot? 3 or 4 inches?? or suggestions to  
KERRY> determine correct distance.

KERRY> Metal Fusion of Kenner, LA sell a 170,000 btu burner for \$15.50 FOB  
KERRY> Kenner. 1-800-783-3885 The model # for the burner is "WKaf 1".  
KERRY> I have no connection to this company except being a happy customer.

If this is the ring burner from the Kamp Kooker stove that they sell,  
here is how mine is set up. The Kamp Kooker has the burner in a wind  
shroud about 1" below the top of the shroud, then the grid for setting  
pots on which is also about 1" deep. With my kettle sitting on top of  
that, the ring on the bottom of the kettle keeps it another inch or  
two further off. So the bottom line is 3 to 4 inches from the flame  
for the lowest portion of the kettle bottom.

A tip for your boiling arrangement. I have two converted keg kettles,  
one for sparge water and one for wort boiling. Rather than sit the  
first kettle on the burner and then have to move it, I made a platform  
out of wood, sort of like a workbench without any top and then welded  
up two kettle "holders" out of angle iron. The holders sit on the  
wood legs and hold the kettles and I added legs to the burner to make  
it sit about 1/2" below the holders so that I can just move the burner  
back and forth between the kettles without having to lift the kettles.

I was able to buy the Kamp Kooker stove from Cabela's Sporting  
Outfitters for \$49. They have an 800 number, but I don't have it with  
me.

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Date: Tue, 15 Mar 1994 07:53:13 +0800  
From: bjones@novax.llnl.gov (Bob Jones)  
Subject: AHA funding for projects?

>It seems to me the AHA could fund work like this. The cash outlay would  
>be minimal and the results could be very beneficial. Maybe they could  
>take time out from printing Charlie Papazian masks and "I wish this were  
>my homebrew" coffee mugs. Naah, what was I thinking?

>  
>Joel Birkeland  
>Motorola SPS

I proposed that very thing about 2 years ago. It all started over a discussion with George Fix about increasing the technical content of the conference and the magazine led him suggesting this to the AHA board of directors. As far as I can tell, nothing ever came of the idea. With Brewing Techniques now the mag for technical info and Zymurgy firmly settled into its nich, I don't think you'll see anything from the AHA.

Now as for moneys to do this type of research? It is out there. You do need to write a proposal and submit it to some of the mega breweries. They have quite a large amount of money for basic research I'm told. Now you got the money, so you go out and find a university with some equipment and a grad student who likes beer. Now all you need is the time! Thats the hard part to come by.

Bob Jones  
bjones@novax.llnl.gov

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Date: Tue, 15 Mar 94 11:04:58 EST  
From: taylor@e5sf.hweng.syr.ge.com (taylor)  
**Subject: RE: extract recipes copies for popular beers**

In yesterdays digest I should have mentioned that all these recipes were for a 60 minute boil.....I guess there was some questions about that. Please make the changes to you recipes.....Todd

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Date: Tue, 15 Mar 1994 09:04:14 -0700 (MST)  
From: Brian Klimowski <klimowski@marten.UWYO.EDU>  
Subject: Fermentation\_too\_fast? Problem?

I brewed up my 2nd batch of beer last Sunday: Papazian's "Vagabond Gingered Ale". Everything went smoothly, and the brew was fermenting nicely initially:

at 5 hours: 60 bubbles/min  
at 15 hours: 90 bubbles/min

Then, everything came to a screeching halt...

at 22 hours: .5 bubbles/min  
at 24 hours: .5 bubbles/min  
at 32 hours: no bubbles seen after 5 min of watching.

I'm concerned that there may be a problem here...I expected the fermentation to last considerably longer. Is there any justification for worry here?

I'm fermenting in a well-sealed plastic bucket, at 70 deg. I pitched the (dry) yeast directly onto the cooled wort. Should I re-pitch? Unfortunately, I don't have a hydrometer yet so those readings are not available.

Somewhat concerned in Laramie,

Brian A. Klimowski

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Date: 15 Mar 1994 08:32:09 U  
From: "Palmer.John" <palmer@ssdgwy.mdc.com>  
Subject: Re: First Batch Paranoia, PsuedoEuroNewbieWannabe

Hello New Brewers, and those considering it.

For David, who is currently enjoying the agonizing suspense of his first batch,  
Relax, grab some microwave popcorn and watch Mystery Science Theatre 3000. I doubt your fermentation is hung at 1.020. Wait a total of 2 weeks before you bottle it so you can be sure its done fermenting. A hydrometer is not going to help you that much when doing all extract, and opening up the fermenter to take readings is not a good idea. Wait and see what it is when you bottle. Its your first batch, you can do even better next time, right?

The stuff stuck on the Fermenter sides is the protein ring (and some yeast), leave it alone, do Not stir your beer at this point. If the beer stays at 20 when you bottle, all that means is that it will be a bit sweet with less alcohol. Not a big deal.

\*\*\*

For Tad, the answer is Yes, You Can. For recipes, see those posted along with your post in yesterdays HBD 1372. Start-up costs can range from 50-100 dollars depending on what equipment you buy. Post your location next time and solicit email from other brewers in your area for brewshops or nearby mail order.

\*\*\*

Remember, there is a considerable quantity of information available on Brewing on the Homebrew archive at Sierra.stanford.edu In fact, that is where my How to Brew Your First Beer document now resides, and it contains a lot of helpful info on the brewing processes, equipment, terms and troubleshooting. If you don't have FTP capability or Gopher, you can email me for a copy, just use Specification as the Subject.

John Palmer MDA-SSD M&P palmer#d#john@ssdgwy.mdc.com

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Date: Tue, 15 Mar 1994 10:44:17 -0600 (MDT)

From: COYOTE <SLK6P@cc.usu.edu>

**Subject: Hop Planting/ Capper Buster/ Storing Wort**

RE: Hop planting ideas. axed by Rick Dante rdante@ucsd.edu

Why not try them all! :)

I'd vote for the south side. The more sun- the better- with hops. You really don't need some huge big heavy pole, especially if you are right next to something big like a house!

I simply attached fairly heavy hooks to the side of the house just below the roof line. There is a pretty high edge I can attach to. The lowest part was only 15 feet, and the hops climbed much higher! I had to attach more line higher up! Anymore and the cascade would have had to climb the electric wires! (NOT recommended!!!!)

I used the rough hemp type twine. It has lots of rough edges that the hops can cling well to. It is heavy enough to take plenty of weight. The house is nice and white, so they get plenty of "reflected" light. It get's quite warm, but as long as they are well watered they don't seem to mind. They will also serve to shade the house- and keep things cooler.

NOTE: They've only had one year so far. I plan to run more stringers this year. I have sprouts poking their way up now. Anyone ever try a "wall of water" on their hops! The sprouts do taste good! (oops I knocked a couple off from excessive fondling! :( )

A fellow brewer/grower did something like Rick described. He put in two 12 foot posts and ran a trellis between them. He has a small shed (8ft), and started vines up it, then ran across stringers to the top of the large posts. The hops will go where you want them. They are very trainable. (more than my dogs!)

SOIL PREPARATION: Something else to consider is what the condition of the soil in the different locations is. But regardless I would recommend getting a bag of steer manure, and some fine bark, and peat moss.

Mix the manure in well, deep down. Mix peat moss in the upper portion, plant rhizomes just below the peat layer, then layer bark on top. U can use coarser bark farther out from the growing portion of the mound. You'd have to examine the quality of your soil before deciding the best treatment. You might even want to add some sand to aid drainage, depends on you soil!

The high school put up a nice 6 ft chainlink fence on the east side of my house. Sits a foot higher than my ground level. I plan to stick some rhizomes in there too. Just let them go wild on the fence. I figure the more mounds the better! I doubt the high school kids would bother them, now- if they were grapes, or hop cousins, might be a dif. story!

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>RE: Bottle busting from capper

\* I've had this problem -but mostly with odd shaped bottles using an Italian wing capper. Some bottles- like Michelob don't fit. Fat necks. They get in the way.

My cheap- bench capper won't bust a bottle unless it's set at the wrong height and REALLY forced! The wing capper is much more likely to find a fault in a bottle. Overall I think the bench capper is more capable of capping dif. bottles, but the wing capper is easier/quicker to use as long as it'll fit the bottles, no "resetting" of heights- as with the bench capper.

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Jim Grady grady@hp-mpg.an.hp.com sed:

Canning wort for use in starters:

1. "Hot water" canning should be sufficient.
2. ...not need to be refrigerated..Kept the jars...in the basement.. a year

\* My 2c worth: Jim, if it worked, great. My suggestion (as a personal rule of thumb) would be if you can autoclave/pressure cook the starters then they can be stored warmer (cooler is still better!), but if they are just "Hot water" canned you might be well advised to keep them refrigerated.

Depends on how long you plan to store them too. If you're talking weeks; no problem, months; eh- probably ok, YearS...make starters more often!

As an point of reference: Biology labs working with cell cultures generally store media in cold rooms. Small amounts might be stored on a lab shelf for shorter periods of time. Solutions that are autoclaved and sealed- are considered sterile until open. But a visual check can tell if contamination has occurred. Cloudiness- sediment are signs.

Something like culture plates (petri dishes) definitely should be stored cold. Even then, over a long time - some contamination is likely to occur, especially with the rich kind of media our fungi like! Plates are much more open to potential contamination than screw cap jars, or sealed mason jars!

Just one spuds opinion. Take it or leave it.  
Bottom line: If it works- do it!

|/  
|/| //| /-/-/- John (The Coyote) Wyllie SLK6P@cc.usu.edu -/-/-/  
/ |  
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Date: Tue, 15 Mar 94 13:32:09 EST  
From: Lee=A.=Menegoni@nectech.com  
Subject: Hop utalization / Canning Wort

Re: Hop utilization in full gravity boils / canning

I found my utilization increased when I went to full gravity, 6 gallon, boils using the Cajun Kooker, aka jet engine, from full gravity, 4 gallon, boils on the electric stove. I suspect that the more vigorous boil from the high BTU kooker was the factor in extracting more bitterness.

RE: canning wort

I use two pots, one with water, jars and lids the other filled with wort. I boil the wort and the pot full of jars and lids. After the wort has boiled for about 10 minutes I remove jars from the boiling water and fill them with wort and place a lid over them. I then replace the wort filled covered jars in the boiling water and boil another 10 minutes. I then tighten the lids and let the jars cool. I store them in unrefridgerated. By boiling the wort and then transferring them to the sanitized jars I speed the procees up.

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Date: Tue, 15 Mar 94 10:34:37 PST  
From: C.W. Jones (Christopher) <cwjones@microsoft.com>  
Subject: FAQ: Stuck fermentation...

A quick question. I am doing a German WeiseBeer as per the recipe in The Complete Guide to Home Brewing.

I just took the SG of it last night and it is at 1.49 (it will have been two weeks on Wednesday). Unfortunately, I spaced taking the SG when I first pitched, so I don't have anything to compare it to (other than the book's saying that it's starting SG should be between .43-.50). It isn't that it's not fermenting, as it has been bubbling away all through the last two weeks.

Also, I tasted the sample I withdrew, and it tasted more like Apple Cider than beer (very sweet).

Anyone else have a similar experience? Advice? Condolences?

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      *                *****
      /|/              *
      / | /            *          cwjones@microsoft.com          *
      <=====>       *          "I'd rather be sailing"         *
      ~~~~/~~~~~      *
                        *****

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Date: Tue, 15 Mar 94 14:39:03 EST  
From: Spencer.W.Thomas@med.umich.edu  
Subject: Stirring and SG measurements

I thought that low OG measurements from not stirring were only a problem with partial boils in extract brewing. As an all-grainer, I figured I was immune. Well, the other night, I found out differently.

I was making an experimental Belgian Wit beer using flour instead of raw wheat berries (pre-ground, doncha know?) As you might expect, the sparge was extreeeeemely slow (about 1ml/sec, or about 1 gallon/hour).

Here's the picture: I've got a plastic tube running from the spigot on the lauter tun down into a pot on the floor that is collecting the run-off. At one point, I noticed that the tubing had sort of curled up so that the outlet was right at the top of the liquid in the pot. I tried to push it back down, but that's where it wanted to be.

Eventually the sparge finished (I did manage it to make it go a little faster towards the end) when I had collected about 3 gallons (my target volume for this test batch). I took a sample by dipping the hydrometer tube into the pot, and measured it. 1.030. What!? I was aiming for 1.045! Hmm.... Stir.... Take another sample. 1.046. Whew!

I guess what happened was that the wort coming out late in the sparge, near the top of the liquid in the pot, just stayed there, and didn't mix with the heavier wort below. I took my sample from the top...

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Date: Tue, 15 Mar 94 14:45:19 EST  
From: Spencer.W.Thomas@med.umich.edu  
Subject: What have I brewed??

Re: beer made with Chimay yeast, wheat & malt extract.

You made a unique beer, just like many Belgian brewers do. Who needs styles?

A friend recently returned from Belgium with this story: He was shopping for beers he couldn't get here in the US. He picks up a bottle of "Roman", and asks the clerk "What kind of beer is this?" The clerk, pointing at the label, says "It's Roman." Friend says, "No, I mean, what style is it?" Clerk, pointing at label, says, more forcefully, "Roman!" This was not a unique occurrence. Friend eventually gets the message, and stops asking.

=S

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Date: Tue, 15 Mar 94 15:04 EST  
From: <GNT\_TOX\_%ALLOY.BITNET@PUCC.PRINCETON.EDU>  
Subject: Starter culture

Someone mentioned a while back about leaving a starter culture open and seeing what happened. Well, I did just that. A starter has been sitting open in my kitchen for 7 days now, and not a lick of fermentation of any kind. I smelled the stuff. It still smells like wort. I'm going to smack an airlock on tomorrow and see if anything else is happening. Oh yeah, it tastes like wort also. Conclusion: Wort is not as easy to infect as you might believe. True, stuff will grow in it, but the infecting agents obviously aren't hanging around kitchen air just waiting to fall into wort.

To conclude my study, I'm going to bring some Nutrient Agar plates home and leave them on the counter and see what grows.

BTW: The starters grow yeast with no trouble.

Andy Pastuszak  
Philadelphia, PA  
INTERNET: GNT\_TOX\_%ALLOY.BITNET@PUCC.PRINCETON.EDU  
BITNET: GNT\_TOX\_@ALLOY.BITNET

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Date: Tue, 15 Mar 1994 15:43:15 -0500

From: rprice@cbmse.nrl.navy.mil

**Subject: Whiff of Banana**

In Digest #1372 MacDonald writes about a whiff of Banana.

Typically the banana odor you describe is amyl acetate, and not often among the alcoholic beverage/Fermentation products you find.

Fermentation Products (common)

Acetaldehyde, methanol, propanol, acetone, methyl acetate, ethanol  
isobutanol, butanol, isopropanol, ethyl acetate (?), diacetal, n-propanol,  
isopentanal, ethyl propionate, propyl acetate, isobutanol, acetol, butyric  
acid, isobutyric acid, henanol, propionic acid, fufural, isoamyl acetate (Ah  
!! thats it), Pentanol, acetic acid, 1 and 2 methylparaben, butyl acetate,  
ethyl butyrate, isoamylalcohol etc. etc. etc., I am sure Jim Fix has more.

Perhaps an infected wort, but I do think I would look elsewhere, like  
excessive temps, etc. first.

For you information I had purchased a bit of the London Ale yeast and  
noticed my 1 qt. starter had a similar growth on the sides and a skim on  
the top of the jug. All was super clean, and I suspect it is a contaminant  
within the culture itself. I have a sample of the contaminant but don't  
have the time to do the analysis.

Make sure you clean everything, and try a new starter. I have had  
excellent luck either begging breweries or brewpubs that have brews I  
like for yeast. Most are good guys and help out. A few are less than  
nice but there are ways to leave with what one wants anyway. Ah! that  
new clean white hankie.

Cheers !

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Date: 15 Mar 94 21:03:00 GMT

From: korz@iepubj.att.com (Algis R Korzonas +1 708 979 8583)

Subject: iodophor use/Sour Belgians/low OG/Dayton thermostat

Fudge writes:

>When I keg, I use a sterilant that does not need a rinse, it is iodine based,  
>and after I scrub it out with hot water, I fill the keg up with the  
>sterilant. Then I cap the keg, and after waiting at least ten minutes for  
>the sterilization to take place, I drive the sterilant out with CO2. Then I  
>open the keg to rack, and I am racking into a CO2 environment, no

Yes, but if you read the instructions on the iodophor, you will probably notice that the iodophor solution does not need to be rinsed if the item to be sanitized is allowed to \*air dry\*. I don't think there's a fear that you will get sick from this and since I'm not a chemist, I can't say where the iodine would "go" as the solution dries (I don't think that iodine is very volatile, or is it?). If you do decide that you want to rinse, but your water is not sanitary, you could rinse with cheap beer.

\*\*\*\*\*

Mark writes:

>I am one of the crazy ones who wants to start making belgian ales. My  
>question is: Is there a place I can purchase lactobacillus (lactic acid  
>bacteria) or do I need to create it by souring lactose?  
>The reason I am asking is that I am very interested in creating a  
>Flander's Brown or Belgian Red which could use the introduction of  
>lactic acid during a secondary fermentation. I could be incorrect on  
>this though. Any help or suggestions would be greatly appreciated.

Various lactic acid-producing bacteria will sour beer, not just lactobacillus. I don't know of any commercial source for lactobacillus at this time, but you can buy *Pediococcus* from various sources -- ask your retailer to order you some. I made what has turned out to be a very sour beer (after a year and a half) by using just *Pedio* and no *Lacto*. Both *pedio* and *lacto* will eat most of the sugars in wort -- it doesn't just have to be lactose. It just so happens that they will also eat lactose (whereas most yeast won't) which is why you need to be very careful with sanitation if you add lactose to a brew. Some brewers have reported success with adding Lactic Acid, but the result was reported to be rather one-dimensional until the beer matured for a while.

\*\*\*\*\*

GNT\_TOX writes:

>one without a starter) and I did the Papzian, boil all malt in 1 1/2  
>gallons and dilute down method.

>

>Well, I used one can of M&F Wheat and a bag of Northwestern Weizen,  
>made five gallons. My O.G. was 1.030. It seems low. Shouldn't I have  
>an O.G. of around 1.046? What are the chances I didn't stir the stuff  
>good enough to get it all dissolved?

99% You probably did not mix well enough when you added the hot wort to the cooler water and most of the gravity was at the bottom. Don't worry,

the yeast will stir things up...

\*\*\*\*\*

>I use a Dayton "SPDT temperature control" model 2E399 attached to a 23  
>cu ft chest freezer. It works great. My freezer stays within 2 degrees.  
>It is not as inexpensive as a air stat but it was my understanding that  
>an air stat will not work on a freezer.

It will, but the problem is that the Hunter Air Stat is no longer  
manufactured.

If you find one, it's just luck.

>The infomation you will need to set it up. You will need wire and plugs.  
>Set freezer control to coldest. Tie the green (ground) together. Tie the  
white  
>together. The black from outlet to the red screw. The black from freezer to  
>the white screw. Ensure the the house wiring is correct for netural and hot.

Actually, it is immaterial what temperature you set the freezer control at  
as long as it is lower than your replacement thermostat setting, which, in  
the case of a freezer, will be true at any setting related to fermenting/  
lagering.

Al.

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Date: 15 Mar 94 21:27:00 GMT

From: korz@iepubj.att.com (Algis R Korzonas +1 708 979 8583)

Subject: hop utilization/oxidized kraeusen... NOT

Norm writes:

>Mark Garetz restates his position that boil gravity does not affect alpha  
>acid utilization. I remain open-minded about it all, but will offer  
>something to think about. Most homebrewers report that when they go to  
>full-volume boils, the beer became overhopped. This was certainly true with  
>me, although at the time I didn't know what an IBU was. I assumed that the  
>lower boil gravity (remember that the fermentation gravity didn't change) was  
>the reason. <snip>

My experience mirrors Norm's. I too believe that increased boil gravity reduces utilization. The reason I think there is no data out there from the brewing researchers is because the big breweries don't really care about this information. They formulate recipes and adjust hop usage based upon IBU tests on the finished product. I know that Anheuser-Busch buys hops in incredibly large amounts and then they store them sometimes for two or more years before use. I'm sure they test the hops for %AA periodically (especially when going to a new lot), but the final adjustments probably come from bitterness measurements in the final product.

>Also, the point about the iso-alpha acids oxidizing in the head has me a  
>little confused. We've been told forever that one of the affects of  
>fermentation is to push out the oxygen in the headspace of the fermenter. I  
>wouldn't expect much oxygen to be in the headspace for this process to  
>happen. Am I off? I could see this happening more in an open fermenter,  
>which are still used commercially in places. Perhaps the research was based  
>on this type of fermenter.

Don't be confused Norm -- Mark was wrong in saying that oxidation of kraeusen components makes them insoluble. Kraeusen is indeed bitter and, for the most part, insoluble in water, beer and alcohol, even in closed fermenters where it does not have the opportunity to oxidize, just as you noted.

I too am trying to keep an open mind on the kettle utilization issue, but my experience leads me to believe otherwise. You can surround your fermenter with copies of the Proceedings of the ASBC Conferences, you can wave a copy of DeKlerck over your kettle, you can read every article published by the MBAA and none of it will guarantee that the beer you make is drinkable, let alone good. Just because the literature doesn't say it is so, doesn't mean that it can't be so. I put a lot more weight on my experience than I do on my reading (except the HBD -- because it is mostly a collection of experiences) when it comes to making decisions about my recipes and procedures. If my gut feeling says one thing and Hough et. al. say something else, then I go with my gut feeling and take good notes. Brewing is both an art and a science. Science can sometimes help explain why the art works, but it can't replace it. The final proof is in the quality of the beer you make and if you are happy with it. You can't learn to be a great brewer from a book... you have to roll up your sleeves.

A1.

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Date: Tue, 15 Mar 94 16:30:43 EST  
From: budinski1@aol.com  
Subject: Re: #1(2) Homebrew Digest #13...

cancel please

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Date: Tue, 15 Mar 94 13:51:45 -0800  
From: Steve Christiansen <steven@sequent.com>  
Subject: Re: Broken bottle when capping!

> Well, I was bottling my beer this weekend, and on the third to last  
> bottle, the neck broke in my capper! I've never experienced this  
> before - has anyone else out there?

Yes, I've broken a few no-refill bottles with my double-lever capper.  
It hasn't happened often since I made two improvements:

1. I keep the capper oiled. The less force needed to work it, the less chance of breaking a bottle.
2. I'm careful not to torque the handles. In other words, I use a motion like pushing something straight into the ground, instead of a motion like breaking a stick in half. It may be all in my head, but it seems to help.

> Also, I refuse to get worried when I think to myself "if this bottle  
> can't stand the force of my capper, will it withstand the force of  
> carbonation?" - but the thought does continue to pop up!

Well this is just anecdotal evidence, but I've been brewing for several years now, I've broken several bottles with my capper, but I've never had a bottle bomb, even with a couple of over-carbonated batches.

- -

Steve Christiansen  
Beaverton, OR  
steven@sequent.com

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Date: Tue, 15 Mar 1994 16:10:10 -0800 (CST)  
From: Lee Bertagnolli <bertagno@eagle.sangamon.edu>  
Subject: Finny thingies for cooling hot wort

In HBD 1371, Ronald Dwelle sez (in regards to his interesting brewpub tour):  
> And if anyone can figure out how to make a finny-wort-cooler  
> on the cheap, let me know.

This thing is called a heat-exchanger, and is basically a set of embossed SS plates clamped together like a big accordian. The hot wort and cold water are channeled between alternating plates from the top, and cold wort and hot water come out the bottom. The whole thing comes apart for easy cleaning of the individual plates. The plates are hung from a pipe across the top, like a rack of suits at the clothing store.

When I was a wee lad, my family used to run a creamery, and had one of these gizmos. It was huge (over 6' tall). It would take boiling hot pasteurized milk and make it ice cold for bottling. When my father decided to get out of the business (in the late sixties), he sold it (and several huge SS tanks, walk-in coolers, pumps, pipes, etc.) for scrap. What I would give to have some of that equipment now...

It would certainly be a challenge to make one of these cheaply.

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*****  
* Lee Bertagnolli                                bertagno@sangamon.edu *  
* Sangamon State University      "Seville der dago, towsin bus essinarow." *  
* Springfield, Illinois         "Nojo, demmit trux, summit cowsin, summit dux!" *  
*****
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Date: Tue, 15 Mar 1994 17:20:32 -0500  
From: Kelvin Kapteyn <kelvink@mtu.edu>  
Subject: RE: Floating Thermometers in HBD #1372

Just to be clear on this Paul, I was one of the posters discussing making a floating thermometer. I already own one of the floating thermometers like you mention. I don't use it because I don't like to have to grab it to make it turn the right direction so I can read it. I also have to tilt it so I can line up the numbers. With the margarine bowl - homemade version we discussed, I can glance at my accurate and fast responding dial thermometer and read it without messing with it. Probably not enough of an improvement to revolutionize the homebrewing community, but I like it.

-Kelvin (kelvink@mtu.edu)

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Date: Tue, 15 Mar 94 15:07:52 PST  
From: "Joe Stone" <JSTONE@SJEVM5.VNET.IBM.COM>  
**Subject: Recirculating Pumps**

I need some information on recirculating pumps. What type of pump should I use? Where can I buy one? How much should it cost? Please email me directly. I don't want to waste bandwidth.

Joe

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Date: 15 Mar 94 18:31:37 EST  
From: Steve Daniel <71161.2610@CompuServe.COM>  
Subject: Hop Utilization vs. S.G.

Just my two cents worth on the hop utilization thing. What some folks fail to take into account when they use the argument, "My beers got more bitter when I went to a full-wort boil, so the lower gravity must increase hop utilization" is that two variables changed in the process. Along with a decreased gravity, the total liquid volume went up too. Since hop acid isomerization is an equilibrium reaction, volume (dilution) will definitely have a positive effect on utilization, and wort gravity may therefore play little or no part in the process. Has anybody done two same-volume boils, one at a low gravity and one at a high gravity, and then had the iso-alpha acid assayed? That would be the only way to tell.

Steve "I'm glad we don't get all the government we pay for" Daniel

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Date: Tue, 15 Mar 94 19:31:25 CST

From: "Corey Janecky" <cjanecky@facstaff.wisc.edu>

**Subject: Home kegging system**

Ive been brewing for about a year now and I am contemplating purchasing a home kegging system. How much can I expect to have to spend? Any suggestions on the best deal via mail order? I don't care if its a new system or used. Thanks for the help.

-WADE

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Date: Mon, 7 Mar 94 15:35:31 EST  
From: downing@GRAPHICS.CS.NYU.EDU (Troy Downing)  
**Subject: Thomas Hardy Ale recipe wanted**

I was in a local pub the other night and tried their "extremely rare" as they put it "Thomas Hardy Ale". It was a light amber, somewhat sweet, Barley wine type beer with a strong smell of molasses. If anyone out there has an all grain recipe that approximates this ale, I'd like to hear from you.

Thanks,

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+-----+  
| Troy Downing (212) 998-5753 (voice) |  
| New York University (212) 995-4320 (FAX) |  
| 34 Stuyvesant Street, 3rd Floor |  
| New York, NY 10003 downing@cs.nyu.edu |  
+-----+
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Date: Tue, 15 Mar 94 21:21:37 CST  
From: "Charles S. Jackson" <sjackson@ftmcclln-amedd.army.mil>  
Subject: Alabama Home Brewing

HELP!!! (He says in a loud and paniced voice)

Just read in the Birmingham paper that it is ILLEGAL to brew beer in Alabama, (and Oklahoma nad Utah - just to make a few other folks sweat a bit). I had been lead to believe that the changes in federal law during the Carter administration made it legal in all 50. Seems as if I was lead astray. The tone of the article was such that one could easily infer that the ABC folks were not going to be busting any doors to search for carboys but htey did say it was illegal to brew or possess homebrew - now how is a guy supposed to relax?

With any luck I will not be living here after summer 95 (and you can bet I won't be looking to relocate into Oklahoma or Utah) but what can be done in the interim? How can there be homebrew stores here if the law prohibits the process? I must say I am a bit paranoid - a feeling not enjoyedfor MANY years but still just as unpleasant.

Any advise from the old hands out there?

A neophyte with his first batch in the bottles for just 2 weeks  
\*\*\*\*\*  
/ Charles (Steve) Jackson / Foolish consistencies /  
/ sjackson@ftmcclln-amedd.army.mil / are the hobgoblins of /  
/ 73171.2135@compuserve.com / little minds /  
\*\*\*\*\*  
/ The views expressed herein are those of the author, /  
/ just the author and nobody but the author, so help me. /  
/ You see nobody else would want them. (c) 1996 /  
\*\*\*\*\*

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End of HOMEBREW Digest #1373, 03/16/94

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Date: 15 Mar 94 23:53:28 MST (Tue)  
From: rcd@raven.eklektix.com (Dick Dunn)  
Subject: re: Broken bottle when capping!

Thomas Aylesworth writes about a capping problem:  
> ...on the third to last  
> bottle, the neck broke in my capper!...

So it sounds like most of the bottles worked OK; this is in favor of the capper being OK.

> half refillable bar bottles and half non-refillable microbrew bottles  
> (Sam Adams, Celis, Dominion, etc.). The one that broke was one of  
> the non-refillables. Also, my capper is one of the double-lever kinds.

The double-lever capper does grab the neck; a floor model doesn't do that so it's easier on the bottle. Still, the double-lever doesn't pull all that hard.

> I was just starting to become convinced that the non-refillable brown  
> long necks were just as good as the others, especially after reading  
> it in a Zymurgy article in the current issue, but now I'm not so sure.

The best you'll get is anecdotal evidence, of course...but FWIW, all the evidence I've gathered (self and brewfriends) says the non-returnable longnecks work fine.

> Does anyone out there agree with me that it was probably the bottle?

Yes, but that's still not an indictment of that *style* of bottle, more likely only the particular bottle. Remember that even commercial breweries have an occasional broken bottle--very rare, of course, but it does happen. Possibilities: Bottle was misshapen or weak to start with. Bottle had been whacked enough to start a crack.

If your capper has metal jaws without the plastic inset on the neck-gripper, check to see if you've built up a burr around the jaws. I found it happens with mine after a few hundred cappings, and it needs to be dressed a bit. A machinist's scraper, burnisher, or (with care) half-round file will let you knock off the burr and chamfer it slightly. It only needs a tiny bit.

- - -

Dick Dunn    rcd@eklektix.com    -or-    raven!rcd    Boulder, Colorado USA  
    ...Mr Natural says, "Get the right tool for the job!"

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Date: Wed, 16 Mar 94 08:15:25 EST

From: sims@scra.org (Jim Sims)

**Subject: Mint Mead? or Beer?**

The local grocery has fresh mint leaves. I love mint and am wondering about brewing a mint mead. Any ideas on how much mint to use per gallon of water/lb of mead?

I usually boil the water, etc for 10-15 minutes, remove from heat, add the honey and let it steep 20 minutes before chilling and pitching yeast. I'm imagining i'd add the mint leaves along with the honey.

Any easy way to sanitize the leaves? I'm guessing i'd treat them like fruit i've added to the secondary - rinse with NAmeta-bi-sulfite, or whatever that stuff is in Campden tabs....

thanks,  
jim

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Date: Wed, 16 Mar 94 9:08:45 EST  
From: Stephen P Klump <sklump@magnus.acs.ohio-state.edu>  
Subject: Thomas Hardy Clone (all-grain)

Howdy all,

In response to Troy Downing's request for Thomas Hardy's ale, I will give my recipe.  
The distinction of TH's is that "pineapple-ester" flavour that is found nowhere else. My recipe does give that aroma...

For a 3 gallon batch:

15 lbs pale-ale malt (M&F from England)  
2 lbs lt brown sugar  
Hops: Chinook for boil ca 25HBU  
Fuggles for finish ca 1 oz 2 mins  
Chinook 1/8 Dry hop  
Fuggles 1/4 Dry hop

The hopping is from memory as I don't have my notebook with me. (not that it would help either :)

Mash:  
15 qts water  
mash in 130 raise to 158 F.  
Hold for 1.5 h  
Sparge with 30 qts at 170 F.

Add gypsum 1 tsp.

Boil FOREVER (about 6 hours)  
add bittering hops 60 min before end of boil  
(you have to figure out when that is based on your boiling rate, I had a cloud of fog in my house for 3 days after this boil off)

Wort should be 3.5-4 gallons gravity approx 1.130-1.145

Yeast: 1028 yeast  
After 7 days,  
rack into 5 gallon carboy and pitch champagne yeast  
let ferment 4-6 days, then rack into 3 gallon carboy (if you don't have one, flush a 5 gallon with dry ice to remove oxygen  
Dry hop with hop bag for 2 weeks.  
remove hop bag, let sit additional month.

Bottle: I had very little carbonation - add some champagne yeast when bottling. Use corn sugar to prime 1/3 cup.

NOTE: this recipe won 1st prize in the barley wine category at a local competition (scored a 42) and would have won best of show if it had been carbonated (judges' comments)

Also, I repeated this recipe using crystal malt instead of br sugar,  
and it did not have the pineapple flavour :(  
However, I was able to take a SG 1.149 (first batch was without hydrometer)

My first batch came out the color of a pale ale, the second was dark brown  
could have been the crystal...i`ll let you know when I make it a third  
time...

Cheers!  
Stephen

|                              |  |                                 |
|------------------------------|--|---------------------------------|
| Chemist for Hire             |  | Decadence requires application! |
| Will Recrystallize for Food! |  | -R J Green                      |
| *****                        |  | The average dog is nicer than   |
| Klump.2@osu.edu              |  | the average person. -A Rooney   |

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Date: Wed, 16 Mar 1994 09:13:41 -0500

From: rprice@cbmse.nrl.navy.mil

**Subject: Home Kegging System**

Corey Janecky writes How much can I expect to have to spend for a home kegging system.

I have tried pony kegs, and the full tap/CO2 setup, the common British Keg system with CO2 bottles and the "party keg" system, with brew king dispenser.

I love the party keg system, the size of each container is 5 liters (about a weeks supply of pints for me and the misses, beer bread, steak and ale pie, guests etc.(on average).

The entire system to do about 25 liters of brew should run you less then \$50.00, if you purchase the cans empty. They fit on the shelf of the reefer and don't take up much more than a bottle of milk. So the other half doesn't get too upset. I prime the kegs with about 3 tablespoons of invert syrup and seem to get a nice finish. I use the small CO2 squibs as the large ones make my ales too high in gas.

Taking along homebrew to parties is very easy, and the "kegs" are easy to keep clean.

An added bonus here is that you can also buy a range of German Beers in these kegs and they range about \$14.00 a keg in our area. I also can picked up the dispenser at our local store and they stock the CO2 squibs.

This is cheap, easy to work with, portable for parties, and overall pleasing to the other half for it doesn't get in the way. I only open one keg at a crack, so the others just hang out and age till needed.

You can also purchase the system from American Brewmaster in Raleigh, NC (usual disclaimer). Another advantage is that if you want to try a range of recipie variations you can do so in 5 liter batches, and devote a keg to each without having many problems.

I just hate to clean and bottle beer when I can do it easily with a party keg.

You can try it out for \$15.00 by purchase of a keg, which includes a hand air pump, not the best way but not bad, then if you feel like investing further you simply purchase more cans (full or empty at about \$5.00) and the CO2 based dispenser for about \$25.00.

Happy Kegging !

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Date: Wed, 16 Mar 94 10:10 EST  
From: <GNT\_TOX\_%ALLOY.BITNET@PUCC.PRINCETON.EDU>  
Subject: Hop Utilization and High Gravity Boil

I can see mark Garetz's opinion that the gravity of the boiling wort does not affect alpha acid utilization. The alpha acids in wort are not water soluble, and in the wort they are isomerized. You have to realize that neither the wort nor the boil isomerize the alpha acids, it's direct heat! Once the alpha acids are isomerized, they are water soluble and go right in. Sure the higher gravity boil has more stuff in it, but the amount utilization lost due to high gravity has got to be very small. If you're that worried about it, cover the brew kettle at the end of the boil and let it sit a good 15 minutes for the rest of the iso-alpha acids to go into solution.

The important thing to remember is that wort gravity does not affect the formation of iso-alpha-acids, the amount of heat does. The only thing that wort gravity will affect is the iso-alpha-acids going into solution, which can be modified by leaving the stuff sit for a while before turning on the wort chiller.

Andy Pastuszak  
Philadelphia, PA

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Date: Wed, 16 Mar 94 09:06:25 CST  
From: "Edward F. Loewenstein" <SNREDLOW@MIZZOU1.missouri.edu>  
Subject: Re: How many shoots?

Hops, more hops, I truly love this time of year!!!

Rich Larsen asked about the number of hop bines to allow to develop during the second year since establishment.

FWIW, I am not a commercial hop grower, but I am a research forester and therefore I hope, know something about plants in general. That said, you be the judge of the following advice.

More bines = more leaf area; more leaf area = more photosynthate production; photosynthate = stored energy.

Plants use their stored energy for three things: 1) respiration (maintenance of existing tissue), 2) growth/storage (shoots and roots), 3) reproduction. As hop growers/homebrewers, we are primarily interested in #3, however, a plant will not invest energy in reproduction (in most cases), if it does not have the necessary resources for #1. In a plant like hops, the storage function is supplied by the root system since the shoots die back to the ground each year. Therefore, until the plant is well established with a vigorous, healthy, large root system, my suggestion is to train each and every bine that appears so long as you can do this without overcrowding (self shading). Once you have a good root system you can then reduce the number of bines you allow to grow so that the stored carbohydrates in the root system are not used for large amounts of vegetative growth, but are utilized for cone production (reproduction).

Hope this helps,

Ed  
SNREDLOW@MIZZOU1.MISSOURI.EDU

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Date: Tue, 15 Mar 1994 10:25:16 -0500 (EST)  
From: Shawn M Landry <smlandry@christa.unh.edu>  
Subject: single vs 2 stage fermentation

I've been brewing for about six years and have always used single stage fermentation. With some exceptions, I have been very happy with the beer I've brewed. I now keg my beer using the standard soda kegs and the quality of my brew has improved even more.

Some day I want to experiment much more with mashing and other brewing techniques, but right now the small kitchen with wooden floors in my apartment somewhat prevent me from wanting to make a real mess. The single stage fermentation then right into the keg makes little mess and good beer.

Can anyone convince me why I should use a double stage fermentation process?

Thanks,

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+=====+
| Shawn Landry          | E-Mail: SMLandry@christa.unh.edu |
| UNH Recycling Office  | Fax: (603) 862-0139             |
| Grounds & Roads Dept. | Phone: (603) 862-3100          |
| Durham, NH 03824      |                                  |
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Date: Wed, 16 Mar 94 08:51

From: DRA.SMTMHS%smthms@sharpwa.com (Darren Aaberge)

**Subject: I can't believe they're not IBUs**

A while back Norm Pyle had mentioned that Byron Burch gives hop utilization numbers for Dry Hopping (something like 5%). Burch states in his book that he bases his utilization numbers on the method used by the American Society of Brewing Chemists. If I remember right, at the time it was thought that the ASBC measures IBUs and does not calculate them. Anyway, in the book "Scotch Ale" by Greg Noonan it states:

Commercial brewers measure the bitterness in the finished beer to avoid inaccuracy introduced by these variables. International Bittering Units (IBUs) measure isomerized alpha acids; Bitterness Units (BUs) measure the total bittering substances, which includes oxidized beta acids. The latter is the method used by the American Society of Brewing Chemists. It is more accurate because it measures the broader spectrum of bittering substances, and thus permits more exact repetition from brew to brew.

So, I believe that Burch must be accounting for some amount of oxidized beta acids in the hops used for dry hopping (are oxidized beta acids soluble without being boiled?). Of course, this may be totally useless to homebrewers if we cannot measure the amount of oxidized beta acids in our hops. Any comments?

Darren Aaberge

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Date: Mon, 7 Mar 94 14:52 EST  
From: greggt@infi.net (Gregg Tennefoss)  
Subject: post, part 1/1

```
#!/bin/sh
#
# This is a self-extracting shell archive of the binary file "post".
# Created on Mon Mar 7 14:52:26 EST 1994 by mail-bin, revision 2.1.
#
# To decode with /bin/sh, remove everything before the /bin/sh and feed
# each piece as input to /bin/sh. When all the pieces have been
# processed, the archive will automatically concatenate the pieces and
# uudecode them to produce post. If successful, it will remove all
# uuencoded pieces. Alternatively, the archive(s) may be processed with
# no editing by the unshar program.
#
# If you do not have /bin/sh or unix, you may decode by removing
# everthing before/after the lines beginning with the word BEGIN/END,
# respectively, in each piece. Then concatenate the pieces in the proper
# order and uudecode.
#
part=1
pfile=post
file=post
psize=4081
sed -e '/^BEGIN/d' -e '/^END/d' << /End_of_Section > $pfile.$part
BEGIN----- post ----- part 1/1 ---
begin 644 post
M#0H-"D=R965T:6YG<R!A;&P@ (2$@5&AE<F4@:;&%S (&)E96X@<V]M92!D:7-C
M=7-S:6]N (&]N (&1I=FEN9R!I;G1O (&%L;"!G<F%I;B!F;W (@#0IT:&4@9FER
M<W0@=&EM92X@06QL ($D@8V%N ('-A>2!I<R!$3R!) 5"X@22!R86-K960@;7D@
M9FER<W0@86QL (&=R86EN ('1O ( T*<V5C;VYD87)Y ('1O9&%Y (&%N9"!) ('1H
M;W5G:'0@;7D@97AP97)I96YC97,@;6%Y (&AE;' @;W1H97)S ('1A:V4@=&AE
M ('!L=6YG92X-"D9I<G-T+"!)W9E (&)E96X@=&]L9"!Y;W4@<VAO=6QD (&YE
M=F5R (&=O ('1O (&%L;"!G<F%I;B!U;G1I;"!Y;W4@;6%S=&5R ( T*97AT<F%C
M=',@86YD (&-A;B!R97!L:6-A=&4@8F%T8VAE<RX@07,@22!D;R!T:&ES (&9O
M<B!F=6X@86YD ($DG;2!N;W0@04 (L ($D@#0IR96%L;'D@:&%V92!N979E<B!T
M<FEE9"!T;R!M86ME ('1H92!E>&%C="!S86UE (&)R97<@='I8V4@+2!T:&4@
M9G5N (&ES (&EN#0IV87)I971Y+B!!;2!) (&$@;6%S=&5R (&%T (&5X=')A8W1S
M ("T@3D/@3F/@;F/@+2!H;W<@9&/@>6]U ('-P96QL (&9L86-U;&%T:6]N:7-M
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M9&4@,3 P,&UL (&]F ('-T87)T97 (@=VET:"!W>65A<W0@8VAE8VAP:6QS;F5R
M ("AS<&5L;&EN9S/I+B!) (&YE=R!I= T*=V%S (&=O:6YG ('1O (&)E (&$@9W)E
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M+B!) ('1R86YS9F5R960@=&AE (&=O (&IU:6-E ('1O (&$@;F5W (&9L87-K#0IA
M;F0@<V]M96AO=R!A=F]I9&5D (&UA:F]R (&YA<W1I92!C;VYT86UI;F%T:6]N
M+@T*22!P=6QL960@;W5T (&UY ('1R=7-T>2 U (&=A;"!P;W)C96QI;B H>65S
M (#4@9V%L;&]N*2!B<F5W ('!O="P@<W!L87-H960@:6X-"F$@8V]U<&QE (&=A
M;&QO;G,@;V8@0VAE<V%P96%K97,@9FEN97-T ('!I<&4@<F]T=&EN9R!T87 @
M=V%T97 (L (&$@<&EN8V@;&V8@#0IG>7!S=6TL (&%N9"!H87!P:6QY ('1O<W-E
M9"!I;B Q,&QB<R!O9B!M>2!S96QE8W1E9"!G<F%I;G,N ($)E=V%R92!T:&4@
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M9'5S=" -"F-L;W5D+@T\*22!F:7)E9"!U<"!T:&4@<W1O=F4@\*&=A<RD@86YD  
M('-T:7)R960@;7D@8V]L9')E;B!O9B!M=7-H('5P('1O('1H92!P<F]T96EN  
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M;R!)(&1U;7!E9"!I;B!A;F]T:&5R#0IG86QL;VX@;V8@:#)O(&%N9"!L970@  
M:70@9&/@:70G<R!T:&EN9RX-"DD@861D960@:&5A="!O;F4@;6]R92!T:6UE  
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M<&]T+B-"DD@86QT97)N871L>2!A9&1E9" Q-S @9&5G<F5E('=A=&5R(&%N  
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M"F-A<F5S+B -"E1H96X@:70@:&%P<&5N960@+2!)('1A<W1E9"!T:&4@5V]R  
M="X@270@86-T=6%L;'D@=&%S=&5D(&)E='1E<B!T:&%N(' -O;64-"F9I;FES  
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M>6-H960@=V]U;&0@:&%V92!B965N#0IA;B!U;F1E<B!S=&%T96UE;G0N(\$%S  
M('1H:7,@:7,@82!L86=E<B H;7D@9FER<W0@871T96UP="!H97)E('1O;RD@  
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M92!F=6QL(&9R=6ET<R!O9B!M>2!L86)O<B!B=70@:68@=&AE( T\*=&%S=&5S  
M(&%T('!R:6UA<GD@86YD(' -E8V]N9&%R>2!A<F4@86YY(&EN9&EC871I;VXL  
M(\$D@9&]N)W0@97AP96-T('1H:7,@8F%T8V@-"G1O(&AA=F4@=&/@<VET(&%R  
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M('=A<FYI;F<@(\$2A(\$%S(\$D@9FEN:7-H960@=7 @86)O=70@,CHS,&%M+"!)  
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M;W5T<VED92X@22!D96-I9&5D('1H870@;7D@,2XU:' @9V%R8F%G92!G<FEN  
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M,"!I;B!T:&4@;6]R;FEN9R!I<R!N;W0-"G1H92!M;V1E;"!M971H;V0@;V8@  
M4DA!2\$(N#0H-"D-H965R<R!A;F0@9V5T(")G<F%I;FEN(@T\*#0H-"@T\*("  
M+BXX+BXX+BXX+BXX+BXX+BXX+BXX+BXX+BXX "X@+BXN("XN+BTN+BXN #R,#  
3(\$XX,4X@(" @(" @(" +BXN+BXN

end

END----- post ----- part 1/1 ---

End\_of\_Section

size=`wc -c \$pfile.\$part | awk '[ print \$1 ]`

if [ \$size != \$psize ]; then

echo Length mismatch for uencoded part \$part /(\$size != \$psize/).

exit 1

fi

echo \$file, part \$part extracted.

if [ `echo \$pfile.[0-9]\* | wc -w` = 1 ]; then

echo All uencoded parts of \$file extracted, udecoding...

cat \$pfile.\* | udecode

if [ \$? -gt 0 ]; then

```
echo Error encountered when uudecoding pieces...
exit 1
fi

echo $file successfully uudecoded. Removing uuencoded pieces.
rm $pfile.[0-9]*
fi
exit 0
```

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Date: Wed, 16 Mar 94 12:02:58 EST  
From: "Glen A. Wagnecz, X6616" <wagnecz@PICA.ARMY.MIL>  
Subject: re: Busted while Bottling...

Just thought I'd add to the bottle capper discussion. I have a Bench capper (arbor style), which I chose for the following reasons:

1. I don't like the idea of making what in a worse case scenario can be "point contact loading" on a material like glass. (Wad he say???) The lever cappers that I've seen essential grip the underside of cap area using two semi-circles. Any mismatch or out of round condition on either of these two semi circles (or the bottle for that matter) reduces the maximum contact area from a circle to at worse jsut several points on a circle. The arbor, on the other hand, applies the load across the entire base of the bottle, and reduces the force per unit area (more evenly distributes the load). All else is the same (e.g. the same contact is made on the cap-side of both presses).

2. Dealing with different size bottles is not that bad if approached properly. I use about 80% non-returnables from the town recycling center. You will find that the people who run these centers, as soon as they find out why you want their bottles, are extremely receptive ("Hey, make sure you come back on thursday, that's when we get the most brown!). I've found about four sizes that range from the Hienecken (sp?) as the smallest to the John Courage type (largest). Arrange your bottles by size beforehand! Then if you have to adjust for size by the case, for example, it's not as bad. Mine's easy to adjust anyhow, pull a pin, slide up/slide down, re-lock pin.

3. Bottle quality. I worry (er hum, am concerned) more about the quality of the individual bottle than whether or not its a returnable or not. I will Sh\*t-Can any bottle that shows any nick in the cap area, even if its a pinhead-sized spot. ANY DEFECT IS A POTENTIAL STRESS RISER (crack initiation site) and should be discarded. Look for any spot that does not exhibit the smooth glassy appearance of melted glass (telltale is a white dull spot).

Hope this helps-

Glen

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Date: Wed, 16 Mar 1994 13:16:44 AST  
From: "PETER WILLIAMS" <peter.williams@acadiu.ca>  
Subject: Priming with dried malt extract

I have tried priming with dried malt extract rather than corn sugar in the hope that I would get a more pleasing carbonation. I consulted Papazian's book on the matter and used the amount suggested there. The result was a rather flat beer. I have to admit that I tried this with dried malt extract purchased at the local health food store.

- 1) Is this type of extract any different than what I would get from my homebrew supplier?
- 2) Can anybody suggest a suitable amount to try next time?
- 3) Does priming with malt make a significant difference to the quality of the brew?
- 4) Any other comments on this are welcome.

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Date: Wed, 16 Mar 94 12:33:28 -0500 [EST]

From: greg.demkowicz@circellar.com

Subject: RE:MASHING

Jim writes:

>What is the best way to implement a mashing vessel using a 15.5 SS

>keg. The three options I am considering are:

>

> 1) False Stainless Steel bottom

> 2) A copper ring that sits in the bottom and has small slits in it.

> 3) An "Easy Masher" type installation with a screen.

>

>I will be using propane type cookers for a heat source and I am concerned

>about scorching. Should I not be adding heat to maintain temp or during

>mashout ? How do people do step infusion with a propane cooker ?

>What is the maximum BTU rating I should look for when buying a cooker,

>what is the minimum.

For my 15.5 mashing vessel, I used a high speed air grinder to cut a 13-14" hole in the top of the keg. (You can also use a hacksaw blade, but it will take you 4 hours, or bring the keg to a local auto muffler shop, and for \$15, they will cut it for you). Do not cut off the keg handles! You will need them to lift the keg! Next, drill a hole in the side of the keg, as close to the bottom as possible. Make the hole suitable for a 1/2" pipe thread, SS, drain pipe. Allow for about 2" of exposed pipe, BOTH inside and outside the keg. Either mig weld in place, or secure with SS nuts, and Teflon washers (welding works best, see the past HBD's for some hints). An easymasher type of screen can be fitted around the piece of pipe on the inside of the keg, and held in place with an all SS hose clamp. Do not use a false bottom (unless you are doing a RIMS setup.) as you will surley scorch the wort on the bottom.

If you are doing a RIMS, only a perforated SS plate, at least .0625" thick, and at least .085" holes, for the false bottom. Anything less, including just a SS screen will not support the suction created by the RIMS pump.

Magnetic drive pumps, such as the TEEL can be obtained from Grainger as p/n: 1P677 for \$81.32. Of course a speed control is also needed. You will also have to move the drain pipe to the bottom center, perpendicular to the bottom of the keg, for best results.

On the drain pipe outlet, a ball valve w/100% opening works well.

You will most likley have to insulate the keg w/the same material used on water heaters (about \$6.00 from Home Depot). BE CAREFUL TO AVOID THE FLAME FROM BURNING THE INSULATION!!! Use only low heat.

Recirculate the wort for step mashing.

An adjustable 160,000 BTU heater works well for boiling, and can be set low enough for Mashing.

>When using a false bottom, should you try to minimize the area under  
>the SS plate by using a plate that rests in the bottom curved portion  
>of the keg? (I have found some 10" SS dinner plates in a camping store

A 14" dia. false bottom will require 1.75 qts. of foundation water.

This system has worked well for me, after much trial and error.

Standard disclaimers apply. Don't do/use this without experienced supervision!

Greg

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Date: Wed, 16 Mar 1994 12:21:24 -0500 (CDT)

From: EVERSTEN@VAX2.Winona.MSUS.EDU

Subject: Thanks....I crave for more information.

I'd like to thank everyone for responding to my "how do I get started?" listing. It pleases me to know that home brewers are such a helpful bunch of guys. One thing I'd like to get more info. on is addresses for shops selling supplies (your favorite shop with a helpful guy to sell a first timer a kit). I live in Winona, Minnesota. I'll list my actual home address as well in case there are any capitalist brewer/shop owners who want to jump on the bandwagon.

Thanks,

Tad Salyards  
420 Main Street  
Winona, Mn 55987  
eversten@vax2.winona.msus.edu

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Date: Wed, 16 Mar 94 13:44 EST  
From: <GNT\_TOX\_%ALLOY.BITNET@PUCC.PRINCETON.EDU>  
Subject: My weizenbier

I'd like to thank everyone who responded to my question on the low O.G. of my wort. Turns out I didn't mix well at all.

Anyway, I need to share my observations on the new Wyeast Bavrian Yeast(the baby without the smack pack.) Boy does baby go. I hooked up a blow off and put it in a 1 liter bottle that has a 4 1/2 diameter. Yesterday there was 1 inch of yeast sediment in the blowoff and the bottle was full! After 4 days I thought the beer would have fallen back down so I took off the blowoff and put on a fermentation lock. 2 hours later the lock was blown off and there was foam all over the floor. Great clove and banana scent! This yeast just keeps on truckin! Anyone have similar experience with this yeast?

Andy Pastuszak  
Philadelphia, PA  
INTERNET: GNT\_TOX\_%ALLOY.BITNET@PUCC.PRINCETON.EDU  
BITNET: GNT\_TOX\_@ALLOY.BITNET

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Date: Tue, 15 Mar 94 15:05:14 PST  
From: Mark Garetz <mgaretz@hoptech.com>  
Subject: Norm Pyle's Questions

Norm Pyle asks the next obvious question, paraphrasing, "OK Garetz, if the boil gravity doesn't matter, then why do extract brewers that do partial boils get worse utilization?"

The reason lies in the fact that hops are utilized less efficiently at higher hopping rates. When you do a partial boil, your effective hopping rate during the boil is much higher than it would be if you were doing a full boil.

An example will make this clearer: If I put 50 grams of 5% alpha hops in 20 liters of wort, I have added 2.5 grams of alpha acids or 2500 milligrams, total. In milligrams per liter (mg/l) that is 125 mg/l of alpha acids ( $2500/20=125$ ). If I put in the same amount of hops but cut the boil volume in half, I have now doubled my hopping rate to 250 mg/l. And the hops will be utilized less efficiently at 250 mg/l than at 125 mg/l.

So even though we are applying a correction for the higher wort gravity (when we use Rager's formula) we are really applying a correction factor for the higher hopping rate. The good news is that the factor Rager chose seems to work for most beers and brewers, even though it works for the wrong reasons. So for full volume boils where the beer has a high SG, the gravity correction does it's job correctly. For partial boils where the gravity will be diluted to normal SGs the factor corrects for the high hopping rate during the boil. It is when these two factors combine (high hopping rate and high SG) that the correction factor should be off the mark.

These are my interpretations of the data in the only reference I could find on the subject ("The Losses of Bitter Substances During Fermentation" by Laws, McGuinness and Rennie, published in the Journal of the Institute of Brewing, Vol. 78, 1972) and the various studies that show poorer utilization as hopping rate increases and applying it to the problem of why Rager's formula works when it shouldn't.

I think it was Norm that also questioned the "oxidation" of the iso substances since there is a CO<sub>2</sub> blanket there (theoretically). I too thought this was weird, but that's what the paper (above) states. They claimed to have spectroscopic evidence that oxidation was taking place. The explanation may lie in the fact that we are talking about an effect that happens in the first 18 hours of active fermentation, when there would still be a lot of oxygen in the head space and also in the wort itself. This is just conjecture on my part. Norm also questioned if they used open fermenters. I looked and couldn't find any mention of open vs. closed fermenters, but I

also might have missed it. I would say a good bet is that they were because they were doing a lot of skimming, sampling and stirring back of the head.

Mark

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Date: Wed, 16 Mar 94 14:45:32 EST  
From: Ash Baker <3AVHB@QUCDN.QUEENSU.CA>  
Subject: Further "Ice Beer" Ruminations.

Lessee... as I understand it, the big breweries are "ice brewing" their beer, that is, lowering the temperature, taking out the ice crystals, and ending up with a beer with more concentrated flavour and alcohol. Even forgetting their blatant lies about having "invented" the process, I wonder if anyone has considered this: THEY'RE ALL BREWED FROM A HIGH-GRAVITY ANYWAY. Sorry about the shouting, but there it is. Labatt's makes a batch from, say, 1073, and gets something with 8% alcohol, by volume. Then they dilute it to 5%, and then "ice-brew" it back up to 6%. Am I the only one who suspects that this is a little more trouble than the majors would be willing to go to? If you want a beer with more concentrated (adjunct) flavours and higher alcohol, would you go to the expense of "ice"ing it, after it had been diluted down from a high gravity, or would you just dilute it less and lie to the customer? There's something fishy going on here, folks.

Ash Baker (3avhb@qucdn.queensu.ca)

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Date: Wed, 16 Mar 1994 11:50:09 -0500

From: mgerard@engin.umich.edu

**Subject: Re: Broken bottle when capping!**

I have had a refillable 'blow up' after capping. It split  
down the seam and all the beer leaked out : (  
I didnt see it happen but there was no broken glass  
so I don't think it would pose a real safety threat.

Mike

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Date: 16 Mar 94 20:58:00 GMT  
From: korz@iepubj.att.com (Algis R Korzonas +1 708 979 8583)  
Subject: extract recipes/beginner Q's/Stuck ferment?

Todd writes:

>Here are some recipes I just got from my local brew supply store for extract  
>brewers. I thought readers might like these.. I have not tried all of these  
>yet myself. These recipes were develop by the owner of the homebrew supply

<snip>

<recipes deleted to save space>

>BECK'S LIGHT  
>BECK's DARK  
>BASS ALE  
>KILLIAN'S RED  
>PETE'S WICKED ALE  
>SAM ADAMS  
>HARP  
>SARANAC

Three comments:

1. Since the %AA of the hops were not listed, the resulting beer could vary quite widely. I suggest that you ask your HB retailer to give the %AA of the hops in the future.
2. Fermentation temperatures are not given. Again, a recipe that made Bass Ale at 68F might make Pete's Wicked Lager at 50F (if the yeast you use can handle it).
3. The strain of yeast is not listed. It is possible, that the beers that were made with these recipes tasted just like the originals, but would taste completely different if a different yeast was used. In my opinion, yeast plays the most important role in the flavor of a beer except for the obvious (additions of black malt to a pale beer, etc.). I urge you to try the same recipe with two different yeasts and see if you don't agree. The difference will be much greater than you think.

>Doppelbock  
>  
>1 can Ireks Amber  
>2 cans Unhopped Amber Extract  
>1 lb Crystal Malt  
>2 cups Chocolate Malt  
>1 cup Roasted Barley  
>4 1/2 oz Hallertau hops  
>lager yeast  
>  
<snip>

I'm afraid I must strongly disagree that this will make anything resembling a Doppelbock. The Roasted Barley is completely out of place for this

style. I don't think any German breweries would put unmalted barley, roasted or not, in a beer.

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Jack Boatman writes:

>I will be using a 5 gallon carboy, closed w/blow-off, single stage process,  
>starting with a Coopers real ale kit (3.75#) and an additional 3# of bulk  
>laegander light (syrup). This "recipe" was suggested by the brew supply  
store.

>I plan to ignore the instructions in the kit since they don't agree with what  
>I've read and call for lots of white sugar. I do not plan to use any sugar  
>(except some corn sugar for pitching to bottles).

If you add unhopped syrup and do not add additional hops, the hops in the Coopers kit will not provide enough bitterness to make this a balanced beer. The kit works when you add corn sugar (I've tasted it this way and it makes a surprisingly good brew, actually) because the corn sugar will not add any residual sweetness -- just alcohol.

>1) What's the best way to store my 3# of bulk malt extract syrup since I won't

In the fridge.

>2) Does it make much difference how much water is used in the wort considering

> that I'll be adding the wort to water anyways? Obviously I'm not going to  
> try and boil syrup; I'll probably add about 1.5 gallon water - my concern  
is

> how do I make sure that I don't put too much water in the carboy, and then  
> not have enough room in the carboy for all of the wort.

Add some water to the carboy, add the wort and then top up. I suggest that you should pre-boil and then chill your cold water to sanitize it and to boil off chlorine.

>3) I know that fermenting is sensitive to temperature, but how sensitive?

> My basement seems to be about 58 degrees F. Is this too cold? What about  
> right after after bottling? What about storage?

It will be too cold for making an ale. I've never fermented the Coopers yeast that cold and it might actually work, but if you're trying to make ale, then you should ferment between 60 and 70F.

>4) How do I get a hydrometer sample out of the carboy? siphon? Should I worry  
> about SG for my first batch, or should I just let it blow a couple days  
and  
> then let it ferment a couple weeks?

Yes, siphon or they make something that looks like a glass turkey baster without the bulb -- you sanitize it, dip it in, cover the top with your thumb and then remove your sample. I don't use gravity as my deciding factor when to bottle except for very strong beers, like Barleywine. With a standard gravity beer, I just wait for the airlock to slow to 1 bubble every 2 min and then bottle. If you don't have any wide temperature swings and if you don't have a very low malt beer (i.e. lots of corn sugar) the yeast should begin, ferment and finish without any problems or

intervention from the brewer.

\*\*\*\*\*

Tad writes:

>1) Is it possible to brew a fine beer at home (up to my european standards)?

Yes, and better too. With experience, homebrewers can brew better beer than many commercial breweries throughout the world.

>2) How much would a good kit cost? What would be best for my desires?

The Equipment should cost between \$35 and \$70 depending on how advanced the equipment (plastic or glass? does it have a hydrometer? etc). Ingredients for 5 gallons (48 - 12ounce bottles) should cost between \$12 and \$30 depending mostly on the amount of malt in the kit. Allgrain batches, by the way, can cost as little as \$5 if you buy in bulk, but I suggest you begin with extract.

>3) Where do I purchase supplies? Do you have any mail order addresses?

Local stores, I feel a better, assuming that the retailer knows something about brewing (there are a lot that don't). There is a mailorder FAQ, I believe.

\*\*\*\*\*

David writes:

>courage to start my first batch. I am using a M&F premium kit to

>which I have added (per the instructions) 1.5 lbs of Amber DME.

>I boiled 2 gallons of wort, then added cold water up to 5 gallons

>in the fermentor. After cooling I added to supplied yeast by

>sprinkling on top and stirring.

>The OG was 46. I pitched the yeast at 9pm, and by the next

>morning, it was really bubbling. Vigorous fermentation continued

>for 2 days then slowed down. I tookn SG reading 4 days into the the ferment

>I took an SG reading that read a little over 20. This beer should have a FG

>of 10.

>2 days later the SG is right at 20. Is this beer stuck?

Probably not -- the DME you added was probably Laaglander or "Dutch" and these two "brands" of DME have very high levels of unfermentables -- i.e. they will give you a high FG.

>It is still very dark (it is supposed to be an amber ale).

Beer will always look darker in the fermenter.

>There is some gunk stuck on the sides of the fermenter (It is a  
>plastic bucket with an air lock on top). Is this yeast, and if  
>so does it need to be reincorporated into the wort. I assume it  
>got there when the krasen (sp?) died down.

It is mostly bits of protein, but there is some yeast in there. No, you do not want to re-introduce it to the beer.

>If the beer stays at 20, will it be drinkable?

It will be a bit on the sweet side. Taste it. If it seems \*really\* too

sweet, then you could add some isomerized hop extract at bottling time to raise the bitterness and balance some of the sweetness.

A1.

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Date: Wed, 16 Mar 94 16:15:13 EST

From: pyroarts@aol.com

**Subject: info and subscription**

I would like information on your service and subscription info as well.

I would also like to post any recipes I have to your service.

Thanks,

Jim Stevenson

---

Date: Wed, 16 Mar 1994 16:22:13 EST  
From: G.Shafer@mailstop.telesat.ca (Shafer, George N.)  
Subject: Maple Syrup/Sap In Beer

There have been several references to using Maple Sap in beer.

One book recommends that you use a least 1 gallon of syrup for a 5 gallon batch. It tried this and it was a little strong. I cut back to 0.5 gallons, which tasted about right to me.

To make 1 gallon of maple syrup, takes about 40 gallons of sap. So using 5 gallons of sap to make beer would be the equivalent of about 0.13 gallons of syrup. I suspect the flavour would not be a strong as you might like.

----- g.shafer@mailstop.telesat.ca -----

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Date: Wed, 16 Mar 1994 13:04:55 -0800  
From: Dru Sutton <dru@homebrew.xilinx.com>  
**Subject: Do deer eat hop plants?**

I have just moved to an area where the deer roaming freely. I am planning to plant some hops in a sunny open spot. Do the deer enjoy eating the young plants? Anyone have any experience with this?

Thanks,  
Dru Sutton  
dru@xilinx.com

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Date: Wed, 16 Mar 94 14:41:35 MST  
From: npyle@n33.stortek.com  
**Subject: AHA Style Guidelines Online?**

Does anyone have the AHA style guidelines online? If it is long, which I suspect it is, email is definitely preferred. I'm looking for the standard information on each recognized style: OG, IBUs, flavor profiles, color, etc. As always, we thank you for your support.

Norm  
npyle@n33.stortek.com

-----  
End of HOMEBREW Digest #1374, 03/17/94  
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Date: Wed, 16 Mar 1994 14:38:56 -0800 (PST)

From: gummitch@teleport.com (Jeff Frane)

**Subject: The Continuing Debate on Hopssssssssssss**

Some interesting -- if inconclusive -- discussion on hop utilization and specific gravity.

> From: "Anderso\_A" (quoting Mark Garetz)

>

> >Wort gravity *\*does\** have an effect. A big one. But the gravity

> >during the boil is not what matters, it is the gravity during

> >fermentation.

>

> As I see it, your statement means little or no change to an  
> all-grain brewer but significant change for an extract brewer. If  
> I'm brewing an extract Pale Ale with an OG around 1.044, then the  
> gravity of my wort would be about 1.090. I then double the volume  
> with pre-boiled/chilled tap water to lower the OG down to the  
> desired gravity. My all-grain beers start at 6 to 7 gallons & boil  
> down to 5 gallons. When calculating my IBU's I would add hops  
> based upon a gravity of 1.090 for the extract beer while the all-  
> grain beer would get hops based on a 1.040 OG. The net result  
> being the extract beer uses more hops than the all-grain beer. If  
> I understand correctly what you posted, then my extract beers are  
> being too heavily hopped.

> Is this correct? Does anyone else have empirical evidence to  
> support or counter this?

>

My own evidence, over about 10 years of brewing, is that you are absolutely correct -- the concentrated wort customary in extract brewing necessitates a much higher addition of bittering hops (but see Steve Daniel below) -- and this is *\*clearly\** not a product of fermentation gravities.

Jim Busch wrote:

>

> I think it is intuitively obvious that the higher OG of a ferment will tend  
> "scrub" more hop character out of a beer. Hop constituents also tend to  
> adhere to yeast, so yeast quantity and removal (filtering) effect hop  
> character. Im still on the fence as to the actual boil gravity effects,  
> but I agree with Norm that the super concentrated extract brewer tends to  
> have more problems developing the same hop character.

>

I don't know how "intuitive" it is, Jim. What is there about a high-gravity ferment that would "scrub" hop character? It seems to me that if there's anything "obvious" about the question, it's the relative sweetness of a high-gravity wort and the necessary increase in bittering hops necessary to balance that sweetness. Frankly, I've never seen any significant difference in fermentation between a 1.040 and a 1.070 beer that would account for differences in hop utilization.

((And while I'm thinking of it, would the hop formula aficionados remind me whether or not these formulae factor in the water?))

Al Korzonas (always the diplomat) wrote:

>  
> My experience mirrors Norm's. I too believe that increased boil gravity  
> reduces utilization. The reason I think there is no data out there from  
> the brewing researchers is because the big breweries don't really care  
> about this information. They formulate recipes and adjust hop usage based  
> upon IBU tests on the finished product. I know that Anheuser-Busch buys  
> hops in incredibly large amounts and then they store them sometimes for  
> two or more years before use. I'm sure they test the hops for %AA  
> periodically (especially when going to a new lot), but the final adjustments  
> probably come from bitterness measurements in the final product.  
>

I'm under the distinct impression (reached during a conversation with the Blitz-Weinhard brewmaster) that most large commercial breweries utilize high-gravity brewing -- something that would account for the research into hop utilization during fermentation. The brewery process calls for watering the beer down *after* fermentation -- unlike the homebrewer who more likely waters the wort down *before* fermentation. As such, there isn't much difference between the wort in the kettle and the wort in the fermenter.

I would hope that homebrewers, not just A-B, would "formulate recipes and adjust hop usage based upon IBU tests on the finished product" -- I know I do, although my IBU tests are all done by the in-house tongues. So what?

>  
> I too am trying to keep an open mind on the kettle utilization issue, but  
> my experience leads me to believe otherwise. [clip, snip & rip]  
> Brewing is both an art and a science. Science can sometimes help explain  
> why the art works, but it can't replace it. The final proof is in the  
> quality of the beer you make and if you are happy with it. You can't  
> learn to be a great brewer from a book... you have to roll up your sleeves.  
>

And here's a real sleeve-roller:

Steve Daniel writes:

>  
> Just my two cents worth on the hop utilization thing. What some folks fail  
> to take into account when they use the argument, "My beers got more bitter  
> when I went to a full-wort boil, so the lower gravity must increase hop  
> utilization" is that two variables changed in the process. Along with a  
> decreased gravity, the total liquid volume went up too. Since hop acid  
> isomerization is an equilibrium reaction, volume (dilution) will definitely  
> have a positive effect on utilization, and wort gravity may therefore play  
> little or no part in the process. Has anybody done two same-volume boils,  
> one at a low gravity and one at a high gravity, and then had the iso-alpha  
> acid assayed? That would be the only way to tell.  
>

It's probably not the same thing, but: I have doubled batches from 5 gallons to 10 without doing anything but doubling the bittering hops -- and dilution didn't seem to be a factor. For many extract homebrewers, I'd suspect the ratio isn't any higher: 3 gallons concentrated wort up to 6 gallons or so of all-grain wort. As I said above, my experience has been that it's very difficult to replicate the hopping quality I get in all-grain beers in extract beers -- a real problem in configuring beers for my Beginning Brewing classes.

Perhaps Al Korzonas is close to the truth when he suggests that the documentation doesn't exist because for most commercial breweries, the problem doesn't exist: they simply don't produce 1.090-1.100 worts the way homebrewers do and in the relative ranges they are concerned with, hop utilization simply *\*isn't\** significantly affected by changes in wort gravity.

As I said, they *\*are\** concerned with hop utilization in concentrated fermentation because the more concentrated they can make their ferments, the more beer they can pump out with the same volume of equipment.

- --Jeff

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Date: 16 Mar 1994 16:01:00 -0600 (CST)  
From: "Michael D. Hansen (708) 938-3184" <HANSEN.MICHAEL@igate.abbott.com>  
Subject: Hops utilization research

Hey homebrewers!

I am also interested in this hops utilization problem. Everywhere I look it seems that there are different opinions, equations, etc. on hops utilization and IBU's that could potentially affect the outcome of a beer to a significant degree. I also agree that (more) controlled research needs to be done to address this problem. I would like to help with this research problem. I am a clinical statistician at a large pharmaceutical company in the Chicago area who can lend a hand in the design and analysis of these experiments. I am unfamiliar with most of the hard scientific research that has already been done in the area due to lack of accessibility of the research materials. (The Siebel Institute here in Chicago claims they have most, if not all, materials published on the subject of brewing but unfortunately you must be a student or an alum to use it and it is not open to the public). Nevertheless, the offer stands so drop me an E-mail.

Brew on my friends!  
Mike (HANSENMD@RANDB.ABBOTT.COM)

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Date: Wed, 16 Mar 94 11:54:23 PST  
From: mri10@mfg.amdahl.com (Michael Inglis)  
**Subject: Treatment of Specialty Grains**

Hello folks,

in discussions of when and how to utilize specialty grains in all-grain brewing on r.c.b., several different opinions were expressed. Frankly some of them confused me. I am going to give my opinions on this topic and the reasoning and logic behind the opinions and hopefully it will generate some discussion.

**Assumptions:**

Specialty grains are added to beer for three primary effects: the addition of color to the finished product, the addition of certain flavor profiles to the finished product, and the addition of body to the finished product. I would like to break down the flavor profiles into two groups: sweetness, and any other flavors.

I have read in discussions that the primary times in the all-grain brewing process that people add the specialty grains are 1) as a part of the main mash before any rests or conversion, 2) at the mashout stage, 3) while the final runnings are heating up and then removing when they come to a boil. For my purposes I will treat scenario 2) and 3) as being the same since in both instances, all enzyme activity has ceased.

**My Take on When to Add Specialty Grains:**

In almost every case, the specialty grains should be added at the mashout stage. The only case specialty grains should be added to the primary mash and mashed is when a certain specialty grain is added only for the color factor and the specialty grain in question has both a dextrine and color character associated with it.

**My Reasoning:**

Body and sweetness associated with specialty grains comes from the fact that a "mini-mash" has already occurred within the husk of the grain during the malting process, leaving dextrines as a large part of the malt composition. Dextrines add both sweetness and body to the beer as they are unfermentable to yeast. To add a specialty grain to the main mash for mashing defeats the purpose of using the grain in the first place. The dextrines that are freed up in the mash from the grain get converted to fermentables during the main mash by the enzymes that are present and you lose both the body and the sweetness. On the other hand, if you add the specialty grain to the mash at the mashout process, the increased temperature will cause all enzyme activity to cease and for all practical purposes all of the dextrines in the grain will remain intact and manifest themselves in the final product. The sparging process will ensure that an acceptable extraction occurs.

If the grains used will only impart color, then adding them at the beginning of the mash is acceptable. If the grains used are used with the intent to only impart color and to eliminate any dextrine quality from the grain manifesting itself in the final product, then adding the grain at the beginning of the mash is required. But I think that the majority of the time this is not the case.

This is my understanding of the issues with specialty grains. For the majority of scenarios, it just doesn't make sense to add the grains at the beginning of the mash. If someone has any other inputs to this discussion, I am looking forward to reading them.

Mike Inglis  
mri10@mfg.amdahl.com

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Date: Thu, 17 Mar 94 08:59:16 MET

From: John Oberpriller <s12int::1375bbk@god.bel.alcatel.be>

**Subject: Starting a brewpub help (John Oberpriller)**

There has been a lot of questions concerning starting a brewpub. I'm not an expert, nor do I play one on TV. But you might be able to get some tips on starting up for less than the 500K to 1M normally required by contacting the following:

Sprecher Brewery, Milwaukee, WI - This is a microbrewery, not a brewpub. It was started with approx. \$10,000 using mostly converted dairy equipment.

Lakefront Brewery, Milwaukee, WI - This is a low budget brewpub. The owner is trying to qualify for a BIG BUCKS loan by developing a track record first. ( I've never been to this one. A friend told me about it.)

Cherryland Brewery, Sturgeon Bay, WI - This place is also a spartan setup. Not to much glitz here. They use a UniKettle procedure, I think?? Some of they're equipment was custom manufactured by out of work ship welders.

I hope this helps the brewpub wannabe's. I appologize for no addresses or if the info is a bit dated. I don't live in Milwaukee anymore.

zum Wohl!

John Oberpriller

1375bbk@s12int.dnet@alcbel.be

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Date: Thu, 17 Mar 94 09:36:13 MET  
From: John Oberpriller <s12int::1375bbk@alcatel.be>  
Subject: Eisbock History (John Oberpriller)

The village of Kulmbach, Germany near Bayreuth, *\*claims\** to be the inventors or discoverers of ice beer or more correctly Eisbock. The Reichelbaeu brewery *\*claims\** that in 1890, they mistakenly left some barrels of bock beer out in the winter weather. The result, concentrated bock beer around 9%. Apparently, the Eisbock is still produced by Reichelbraeu and EKV. I haven't tasted it yet, but I'll write in if I do.

Disclaimer:  
The above tid bit of history was not intended to validated the MEGA Breweries Ice Beers, nor is it presented as fact. In the case of the MEGA brews, they're just removing water they shouldn't have added in the first place. Let's face it, Big Bud and the Lite King are the reason most of us started brewing.

John Oberpriller Bierevergnuegen!!! If VW can do it, so can I.

email: 1375bbk@s12int.dnet@alcbel.be

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Date: Thu, 17 Mar 94 07:39:30 EST  
From: fingerle@NADC.NADC.NAVY.MIL (J. Fingerle)  
Subject: Food grade sealant

Hello all!

A quick question, I tried to add a plastic valve to my primary, and although the hole I cut seemed to be cut cleanly, the valve leaks. The leak is very slow, perhaps a drop per minute, but it makes the fermenter unacceptable for any use other than as a bottling bucket.

Can anyone recommend a food grade sealer I could use (in addition to the gasket that came with the valve)?

Thanks.

P.S. Oh, not to take anything for granted, the both the valve and the fermenter are food grade plastic.

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Date: Tue, 15 Mar 1994 18:24:40  
From: bnichols@mlab.win.net (William Nichols)  
Subject: speed growing yeast

On saturday morning I got motivated to make a batch of homebrew (a Bass-alike from 'The Cats Meow') but I didnt start the yeast yet. It was Wyeast London Ale, I popped it about 7:00 am and slipped it under the waterbed sheets quietly while my wife was asleep. She is not real happy about sleeping with yeast, but I assured her that it is sealed.

By 7:00 pm it was pretty well puffed so I pitched it into a starter (which I canned last month) in a wine bottle with a trap on it. I kept the temperature at 85 deg with a temperature controller and an electric heater cartridge. Basically I made a hot plate that I sat the bottle on, and I used a thermocouple wire taped to the bottle for the controller to read and display the temp.. Before I went to bed ( about 16 hours after I started) it was bubbling pretty well, but not much through the trap.

At 10:00 am on sunday I pitched the activated starter into my Bass-alike.

By 10:00 pm I had a steady stream of bubbles out of my blowoff tube, and its been going full stream since, 48 hrs later

It seemed to work. Is this procedure bad in any way?

thanks for feedback

Bill Nichols <bnichols@mlab.win.net>

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Date: Thu, 17 Mar 1994 08:31:27 -0500  
From: Art Steinmetz <asteinm@pipeline.com>  
**Subject: Hops and Deer**

All this talk about homegrown hops has got me interested.  
Biggest problem for me is deer. I got 'em in NJ the way NYC  
has rats. Do deer like hop vines?

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Date: Thu, 17 Mar 94 08:38:39 EST

From: John DeCarlo x7116

<jdecarlo@homebrew.mitre.org>

**Subject: Re: Starter Culture**

I regularly take a sample from my cooled wort and put it into a tall cylindrical container for measuring S.G. This container has been cleaned and sanitized.

After a day or so, it usually has a krauesen on it and tastes fairly clean. I used to joke that I made so much beer in the kitchen that ale yeast lived in the air.

Now, after my first contaminated beer (with wild yeast--my sweet and raisiny porter with lots of Special B became dry and overcarbonated), probably because I didn't boil my bottle caps for the first time, I suspect that my kitchen is more likely a haven for wild yeast.

It's actually an interesting experiment you can try several places (like where you mash, where you boil the wort, where you crush the grains, where you ferment, where you cool the hot wort for pitching, where you bottle, etc.). And you can try it at different times of year--the warmer it is and the higher the humidity, the more stuff living in the air. If you always get \*nothing\*, you may not need to be as careful with sanitation as the rest of us.

John DeCarlo, MITRE Corporation, McLean, VA--My views are my own  
Fidonet: 1:109/131 Internet: jdecarlo@mitre.org

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Date: Thu, 17 Mar 94 08:55:00 -0500

From: john.fix%hardgood.com@philabs.Philips.COM (John Fix)

**Subject: Hop rhizomes & rooting hormone**

Has anyone used any rooting hormones (i.e. Rootone) when planting hop rhizomes? It seems that dipping the shoots in the hormone might make the rhizomes start quicker.... Thanks!

-- John --

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Date: Thu, 17 Mar 94 08:56:43 EST

From: John DeCarlo x7116

<jdecarlo@homebrew.mitre.org>

**Subject: Growing Hops**

One minor note for people concerned about growing hops near the house. As an owner of a brick home who has to fight ivy and such because it will damage the brick, I was concerned about hops.

However, never fear! Hops won't act like ivy at all. I now have twine coming down from the chimney and hops growing up the side of my house--they provide some attractiveness and insulation in the summer and hops of course.

John DeCarlo, MITRE Corporation, McLean, VA--My views are my own  
Fidonet: 1:109/131 Internet: jdecarlo@mitre.org

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Date: Thu, 17 Mar 94 09:22:08 EST

From: Bob\_McIlvaine@keyfile.com

**Subject: De-lidding SS Kegs**

While I won't argue that a air powered grinder is a good way to cut the top out of SS kegs, I can assure you that a sabre saw with a bi-metal blade wil NOT take 4 hours. It takes about 10 minutes and does a very nice job.

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Date: Thu, 17 Mar 94 08:43 CST  
From: "Pete Brauer 312/915-6157"  
<W\$PR42%LUCCPUA.BITNET@UICVM.UIC.EDU>

**Subject: Animal products???**

I need some help here. I belong to a veggie list and they are now sayin that beers like Guinness contain animal products. Could someone please explain this to me? I have said that as a homebrewer I don't know why they would be added, I tend to think that this is an urban myth but I defer to the expertise of this group for enlightenment. Please respond as quickly as possible as I need ammunition to press my argument, or I need to shut up before I make a total fool of myself.

TIA

Pete - W\$pr42@luccpua.it.luc.edu or pbrauer@orion.it.luc.edu

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Date: Thu, 17 Mar 94 09:36 CST  
From: arf@mcs.com (Jack Schmidling)  
Subject: False Bottom Museum

>From: Jim\_Merrill@vos.stratus.com

>What is the best way to implement a mashing vessel using a 15.5 SS keg. The three options I am considering are:

- 1) False Stainless Steel bottom
- 2) A copper ring that sits in the bottom and has small slits in it.
- 3) An "Easy Masher" type installation with a screen.

>When using a false bottom, should you try to minimize the area under the SS plate by using a plate that rests in the bottom curved portion of the keg? (I have found some 10" SS dinner plates in a camping store for \$4 each)

I hate to sound pompous but, the easy masher has relegated the false bottom to a location next to the dinosaurs in the museum. I can't think of a single advantage other than potentially faster lautering with a false bottom and that has questionable value in homebrewing.

The em is utterly simple, works like a charm and is cheap and easy to build or buy.

The false bottom, unless carefully made and fitted will cause no end of grief with scorching and junk getting stuck in the line. Even then, you have to live with the dead space under it and recycle wort till it clears out.

Actually, I do not know of any way to deal with the scorching problem with a false bottom. It almost precludes mashing in the same kettle.

The copper pipe manifold is an alternative but is grossly complicated and difficult to build compared to the em and I don't know of any commercially available nor why one would want one.

js

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Date: Sun, 13 Mar 1994 20:02:15  
From: lkbonham@beerlaw.win.net (Louis K. Bonham)  
Subject: PID Controllers

For those of you using a RIMS or other electrically-heated mash system, from recent experience I can *\*strongly\** recommend scrounging around and acquiring a commercial PID (proportional integral derivative) temperature controller.

About 2 weeks ago I happened upon two such units in a junk bin in an electronics surplus shop, and feeling lucky, bought them both. Tested both on my bench and they worked fine, so I installed one on my BrewMagic RIMS system. Brewed a pale ale today, and all I can say is WOW. LED readout of set point and present values, electronic calibration, autotuning of PID values, etc., etc., etc. Bottom line -- after calibrating, just set the desired temp and watch. Mash temp's automatically held to within 0.3F (and could be even better with an RTD rather than a thermocouple sensor), with no overshoots. Makes step mashing truly "push button."

These units are certainly not cheap if you purchase them retail (\$190 and up), but they can be found in the surplus electronic, industrial, and scientific supply channels if you're patient and persistent. [If anyone is interested, I still have the second unit (Fuji Electronic PYZ4 -- 1/16 DIN size) and a copy of its users manual.]

Louis K. Bonham lkbonham@beerlaw.win.net

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Date: Sun, 13 Mar 1994 17:08:15  
From: bnichols@mlab.win.net (William Nichols)  
**Subject: Filtering**

I was my local HB and wine making store and I saw a filter for wine making and started wondering if I could use it for beer. It was pancake style and took 9" flat round filters. A separate pump could be purchased to get it thru. I think I could use CO2 instead. The filter housing and 10 filters cost \$80.  
Does anybody have any idea if this would work?

Thanks, Bill <bnichols@mlab.win.net>

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Date: Sun, 13 Mar 1994 16:53:57  
From: bnichols@mlab.win.net (William Nichols)  
Subject: Keg carbonating and bottling

Since I wasn't impressed with my first attempts at natural carbonation, I proceeded into kegging and artificial carbonation early on. I just can't seem to get the amount right (not enough). I carbonate at 30 PSI and store tapped (for easy sampling) at 15 PSI and 50-55 deg. It pours well at this pressure but if I go any higher it is real foamy. I also tried lower pressures but it seemed that it didn't pour as well and since I wanted more carbonation it didn't make sense to leave it low. What do others do? Suggestions will greatly be appreciated.

Since I now have 2 batches in corbouys, I figured that I should make some room in a keg. I had about 3/4 gal left in the keg so I figured that I would bottle it. I sanitized and chilled the bottles and boiled the caps. To chill the keg, (it was already at 50 deg F) I put it in a 5 gal bucket with ice and rock salt. I prepared the wash tubs for filling.

As a dispensing valve I tried to use a filling stick (I don't know the correct name) that came with a starter kit. This must have been designed for gravity filling because it filled the bottles up with foam. First I tried at 15 PSI then 10 then 5 and I gave up. I attached the standard dispensing tap and tried just tapping into the bottle. The problem was that the foam coming up prevented the beer from flowing down. For this, I put a 6" piece of tubing on the tap outlet so I could dip into the bottle and fill from the bottom. The pressure that seemed to work the best was 10 PSI. This worked OK but I still lost some foam down the drain. Is this usual? Is there a better way?

Thanks, Bill Nichols <bnichols@mlab.win.net>

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Date: Thu, 17 Mar 1994 09:53:08 -0800 (PST)  
From: Jeremy Ballard Bergsman <jeremybb@leland.Stanford.EDU>  
**Subject: A few points**

> Date: Wed, 16 Mar 94 08:51  
> From: DRA.SMTMHS%smthms@sharpwa.com (Darren Aaberge)  
> Subject: I can't believe they're not IBUs

> Hopping (something like 5%). Burch states in his book that he bases his  
> utilization numbers  
> on the method used by the American Society of Brewing Chemists. If I  
> remember right, at the  
> time it was thought that the ASBC measures IBUs and does not calculate them.  
> Anyway, in the  
Right, Burch is wrong. From Malting and Brewing Science Vol 2. (pg 491-2):

IBU=50 X Abs at 275 nm of an isooctane extraction of acidified beer

ASBC BU's=(96.15 X Abs at 255 nm) + 0.4 of an acid washed, diluted, slightly  
different isooctane extraction of acidified beer.

"This method [ASBC] gave a better correlation with the iso-alpha-acid content  
. . . ."

Note that both methods make a number of assumptions, e.g. that the iso-alpha-  
acids are bitter in proportion to their absorbance at a certain wavelength.

>  
> So, I believe that Burch must be accounting for some amount of oxidized beta  
> acids in the  
> hops used for dry hopping (are oxidized beta acids soluble without being  
> boiled?). Of  
> course, this may be totally useless to homebrewers if we cannot measure the  
> amount of  
> oxidized beta acids in our hops. Any comments?  
>  
> Darren Aaberge

I doubt that Burch knows what he is correcting for. What he tries to provide,  
and what we all need, is a utilization curve that applies to how we, as  
homebrewers, boil wort. There have been several guesses. Garetz' curve is  
the closest to the one that I have worked out for my own system, but that  
is no guarantee that it will work for yours.

>  
> Date: 16 Mar 94 20:58:00 GMT  
> From: korz@iepubj.att.com (Algis R Korzonas +1 708 979 8583)  
> Subject: extract recipes/beginner Q's/Stuck ferment?  
>

> >Doppelbock  
> >  
> >1 can Ireks Amber

> >2 cans Unhopped Amber Extract  
> >1 lb Crystal Malt  
> >2 cups Chocolate Malt  
> >1 cup Roasted Barley  
> >4 1/2 oz Hallertau hops  
> >lager yeast  
> >  
> <snip>  
>  
> I'm afraid I must strongly disagree that this will make anything resembling  
> a Doppelbock. The Roasted Barley is completely out of place for this  
> style. I don't think any German breweries would put unmalted barley,  
roasted  
> or not, in a beer.

I agree that this will not make a Dopppebock. They have no roasted character. German breweries were not allowed to use unmalted barley, under their purity law, but they do have "chit malt" which is basically barley that has just barely been malted. This gives them the characteristics of unmalted barley but lets them get around the law.

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About the bottle breakage by cappers: I have capped about 3000 times and I have never broken a bottle. I use every type of brown pry-off bottle I can lay my hands on, usually they are non-refillable. I use a bench capper. (I even bake my bottles to sterilize them!) Maybe too many homebrews going down during those bottling sessions :).

Jeremy Bergsman      jeremybb@leland.stanford.edu

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Date: Thu, 17 Mar 1994 12:54:25 EST  
From: "Systems Analyst (603)429-8553 - BESSETTE@UICC.COM"  
Subject: Party Kegs are for me...

I too have to agree with "rprice" who loves the party keg system. After having accumulated mucho bottles I have found a much easier and quicker way to store my home brew. I enjoy using these party kegs so much that I bought two sets of 4 containers each including the taps and CO2 cartridges. The 4 containers which will hold a 5-gallon batch, the tap, and two boxes of CO2 cartridges cost me \$49.95. I can't explain to you how much easier this has made my life as far as home-brewing is concerned. The big "PAIN" for me was cleaning and capping my bottles. The process of bottling took me at least 2 hours which includes cleaning and disinfecting. Now it runs me an hour tops when using the minikegs.

The reason I bought 2 sets was so I could have to different brews on tap at the same time. Right now in my frig I have a pale ale and an English ale at my disposal. I have a separate frig in my basement that I keep these in but you could easily fit a keg in with your foodstuffs in your kitchen frig. I also think that the brew tastes better out of the kegs in comparison to the bottles. Another major advantage is that after the first 2 glasses you have no yeast sediment in your beer. With the bottles you have to at least be aware of the yeast at the bottom of the bottle (although it never bothered me). As you can imagine these "party kegs" have made my brewing life a whole lot easier and

I certainly think the expense is worth it. I bought my keg system at the Brew Ha Ha in Pottstown, PA (the usual disclaimer). Their 800 number is 800 243 2620 or their local number is (215) 326-2620. This system was \$39.95 not too long ago so it looks like they are becoming more popular...

Happy St Pat's  
Bob Bessette

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Date: Thu, 17 Mar 94 09:41:23 PST  
From: hollen@megatek.com (Dion Hollenbeck)  
Subject: Re: Recirculating Pumps

>>>> "Joe" == Joe Stone <JSTONE@SJEVM5.VNET.IBM.COM> writes:

Joe> I need some information on recirculating pumps. What type of pump  
Joe> should I use? Where can I buy one? How much should it cost? Please  
Joe> email me directly. I don't want to waste bandwidth.

Joe> Joe

Joe, before I can answer these questions, I would need to know some more information about your setup. Are you planning to build a RIMS? what size mash tun? What kind of false bottom? Any other intended uses? Just off the cuff, you will pay anywhere from \$80 to \$250 for new pumps, and about \$60 to \$90 for those same pumps used or surplus. You need to use a magnetically coupled pump. I will go into details when I get more info from you. Have you read the article in the last (a couple of years ago) Aymurgy gadgets issue on RIMS? A lot of info is given there.

dion

Dion Hollenbeck (619)675-4000x2814 Email: hollen@megatek.com  
Staff Software Engineer Megatek Corporation, San Diego, California

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Date: Thu, 17 Mar 1994 13:24:14 -0400 (EST)  
From: BUKOFSKY <sjb8052@minerva.cis.yale.edu>  
Subject: Homebrew competition question

All,

I am planning on entering a porter of mine in this years national homebrew competition. My question is this: The recipe had a cup of blackstrap molasses in it, which is a major aroma/taste factor. Do I have to enter it under "Specialty beer" or "Robust porter"? After all, the definition of "specialty beer" in the guidelines says "...using fermentables other than malted barley as a major taste/aroma contributor...." or something like that. Any help?

Thanks,  
Scott

No cute comment.

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Date: Thu, 17 Mar 1994 13:29:18 -0500 (EST)  
From: "Keith W. Kulpa" <ukwk1@sunyit.edu>  
**Subject: joining**

Could you send me info?

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Date: Thu, 17 Mar 1994 11:59:23 -0500 (EST)  
From: Tobey A Nelson <nelsonto@student.msu.edu>  
Subject: query

Hello brewers!

I am a novice... Last week a friend and I cooked up our first batches of beer (from kits), an IPA and a Porter. We are presently having a debate about a point which I think someone might be able to help me with. My brewmate is crazy over the damn hydrometer readings and is taking them everyday; he is opening the carbouy every day to take them. I think that fermentation is (supposed to be) anaerobic and that this may well have messed us up... What are the thoughts of you all wizened brewmeisters? Is our first brew doomed? If the fermentation, which was very active (roiling) on the second day, has been interrupted by opening the carbouys, is there something we can do at this point to save these batches? I look forward to a response at: [Nelsonto@student.msu.edu].  
Thank you!

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Date: Thu, 17 Mar 94 10:42:00 -0600  
From: chuck.wettergreen@aquila.com (Chuck Wettergreen)  
Subject: source of beta amylase

HBDers,  
Does anyone know a source of refined beta amylase. My local supplier has alpha in approx. 2 oz vials, but I want to mash something for a high alcohol content without using barley and without any or few non-fermentable bi-products.

TIA,

E-mail replies encouraged

Chuck  
Chuck.Wettergreen@Aquila.com  
\* RM 1.3 00946 \* Complex problems have simple, wrong answers.

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Date: Thu, 17 Mar 94 11:10:23 "PST  
From: Mike Dix <mdix@dcssc.sj.hp.com>  
Subject: Glass airlocks - Where?

Wanting to make yeast starters per the HBD stove-top method (JS-method?), I got a flask and drilled stopper at "The Science Shop" in San Jose. But neither Beer Makers ("Finally sold the last one. Didn't fit the drilled stoppers anyway.") nor the Brew Club ("Who makes them?") carry glass airlocks. They're not in the Beverage People catalog either.

Please let me know who carries them (No. Cal. or mail order). By the way, the hole in the black lab-type stopper is much narrower than brew store versions, so I can be flexible on tube diameter.

Thanks,

Mike Dix

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Date: Thu, 17 Mar 94 14:39:27 EST

From: erict@vnet.IBM.COM

**Subject: Priming with dried malt extract**

Peter Williams asked about using dried malt extract for priming ...

Peter, I too have had disappointing carbonation using dried malt extract, so I'm glad to hear it's not just me! My guess (and it's only a guess) is that the sugars in malt extract aren't as readily usable by the yeast as the nearly pure glucose in corn sugar is, especially under the relatively adverse conditions in the bottle (high alcohol content, ever-increasing pressure, etc.). I have found that letting the malt-primed brews condition a little longer (6 weeks to 2 months; a lot longer, actually) helps a bit.

I don't think that the small amount of corn sugar added at priming adversely affects the taste of the beer, so I've pretty much switched to using that (or sometimes honey, which also works well) on a permanent basis.

Anybody else have a more learned opinion to offer? I'm curious to know how wild my guesses are ...

- -- Eric Tilbrook

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Date: 17 Mar 94 20:17:00 GMT

From: korz@iepubj.att.com (Algis R Korzonas +1 708 979 8583)

**Subject: post-boil isoalpha acid solubility/boil volume vs. hop utilization**

Andy writes:

>The important thing to remember is that wort gravity does not affect  
>the formation of iso-alpha-acids, the amount of heat does. The only  
>thing that wort gravity will affect is the iso-alpha-acids going into  
>solution, which can be modified by leaving the stuff sit for a while  
>before turning on the wort chiller.

This may be well and good (I'm discussing this further with Andy offline), but I would like to warn against "leaving the stuff sit for a while before turning on the wort chiller." Doing this will increase the production of Dimethyl Sulfide in the wort which, in the case of lagers, could be significant (Woodstock Lager, contract brewed by Point Brewery, is a recent example I've tasted with too much DMS -- Old Style, by Heilemann, is a perennial favorite example).

\*\*\*\*\*

Mark writes:

>The reason lies in the fact that hops are utilized less  
>efficiently at higher hopping rates. When you do a partial  
>boil, your effective hopping rate during the boil is much  
>higher than it would be if you were doing a full boil.

>

>An example will make this clearer: If I put 50 grams of 5%  
>alpha hops in 20 liters of wort, I have added 2.5 grams of  
>alpha acids or 2500 milligrams, total. In milligrams per  
>liter (mg/l) that is 125 mg/l of alpha acids (2500/20=125).  
>If I put in the same amount of hops but cut the boil volume  
>in half, I have now doubled my hopping rate to 250 mg/l.  
>And the hops will be utilized less efficiently at 250 mg/l  
>than at 125 mg/l.

Well, despite the fact that I still don't consider Mark Garetz an expert, I must admit that the correlation between hop utilization and isoalpha acid concentrations *could* explain the fact that, in my experience, Rager's formulas have worked. I still feel that not enough research has been done in this area yet to discount any other factors, *including* boil gravity. Mark has reported that he has found no record of research in this factor, so why are we so quick to discount it? There are a great many factors that must be considered and should be investigated before we finalize the formula that contains the factors that make a significant difference and excludes the factors that don't.

BTW, I appreciate your posting of your references Mark... Thanks!

Al.

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Date: Thu, 17 Mar 1994 12:32:00 -0800  
From: glent@falstaff.cache.tek.com (Glen Tinseth)  
**Subject: Wort Gravity and Utilization of Alpha Acids: Data!!**

Lots of opinions on this subject recently. I love to pick up the digest and see "hoppy" subject lines!

I did a little experiment a week ago and ran the samples yesterday in Gail Nickerson's lab at OSU. For those of you who don't want the details here is the jist. Two worts, 1.086 and 1.043 (all grain) each boiled with the same amount of hops, in the same size pot over the same burner. The initial volumes were identical.

The HPLC showed that the utilization in the kettle for the high gravity wort was 20%, for the low gravity wort it was 42%. This method is specific to iso-alpha acids and was done by a pro (Gail). I won't make any sweeping generalizations based on this, admittedly, tiny sample. More to come.

Something to chew on...

Glenn

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Date: Thu, 17 Mar 1994 14:50:52 -0600 (CST)

From: Allen Ford <allen@darwin.sfbr.org>

**Subject: Rinsing sanitizers**

I have seen numerous posts questioning the need to rinse various sanitizing agents from fermenters, kegs, etc. prior to contact with beer. If the instructions indicate that the agent does not need rinsing, as with iodophore, it should be allowed to air dry. It seems that during this air-drying stage, other nasties could come in contact with the recently sanitized surface. In reality, the biggest problem with air-drying is the time and advanced planning required to do so.

My solution to this problem is to pressure can or autoclave several 500ml bottles of water at the time I make starter solutions. This way, I have plenty of sterile rinse water and I don't have to buy cheap beer for the purpose. Purchasing their wimpy products only encourages them to brew more. This sterile water also comes in very handy when I want to de-brew a beer a small amount. I have even used it to sparge the hops in my hopback.

===== Allen Ford <allen@darwin.sfbr.org> =====  
===== Southwest Foundation for Biomedical Research San Antonio, Texas =====

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Date: Thu, 17 Mar 1994 14:10:46 -0800  
From: glent@falstaff.cache.tek.com (Glen Tinseth)  
Subject: IBU, UBMe, WeBUs

Darren Aaberge, in HBD 1374, writes about bittering units and the confusion surrounding them. Here's what I know about the situation.

BUs (Bittering Units) and IBUs (International Bittering Units) are one and the same - an internationally agreed upon unit for describing the bitterness of wort and beer. The method uses an isooctane extract of the sample, which is run on a UV spectrophotometer. The absorbance data is run through an equation, and voila, you have IBUs (or BUs).

This method is *\*not\** specific to iso-alpha acids, anything that absorbs at the wavelengths in question contributes to BUs. Even unhopped beer has 3-4 BUs. The number of BUs is therefore slightly higher than the mg/L of iso-alpha acids.

Hope this helps,

Glenn

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Date: Thu, 17 Mar 1994 14:53:00 -0500  
From: carlo.fusco@CANREM.COM (Carlo Fusco)  
Subject: GCHC 1994

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Canadian Amateur Brewers Association  
Presents the  
10th Annual Great Canadian Homebrew Competition and Conference

June 3 and 4, 1994  
Royal Canadian Legion, Branch 101  
3850 Lakeshore Blvd. West  
Etobicoke, Ontario

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The 1994 Great Canadian Homebrew Conference will be the tenth time that homebrewers from across our nation will gather to celebrate homebrewing as an art and a science, the Canadian way. Over the last decade we have seen this annual event grow into a first class conference with informative seminars, the Great Canadian Homebrew Competition awards presentation, demonstrations, exhibits, excellent beers from across the country, superb gourmet food, entertainment, and lots of fun. This year will be no exception. Conference registration and itinerary will be posted in April.

The 1994 Great Canadian Homebrew Competition promises to be the best yet. This year's competition will feature expanded categories and sub categories as well as the challenging 'Look-Alike' beer. The styles for the competition are as follows:

|                            |                      |
|----------------------------|----------------------|
| Canadian Lager             | Canadian Ale         |
| Continental Pilsner        | British Ale          |
| Vienna/Oktobertfest/Marzen | Pale Ale             |
| Munich Dunkel              | India Pale Ale       |
| Bock                       | English Bitter       |
| Traditional Bock           | Brown Ale            |
| Helles Bock                | English Brown        |
| Wheat Beer                 | English Mild         |
| Berliner Weisse            | Porter               |
| Weizenbier                 | Stout                |
| Dunkelweizen               | Dry Stout            |
| Belgian Witbier            | Sweet Stout          |
| Extra Strength             | Fruit Beer           |
| Barley Wine                | Specialty            |
| Imperial Stout             | Herb Beer            |
| Doppelbock                 | Unique Fermentables  |
| Weizenbock                 | Belgian Special Ales |
| Scotch Ale                 | Trappist             |
| Belgian Strong Ale         | Lambic               |
| Look-Alike                 | Flanders Brown Ale   |

Hart Amber Ale

Saison

The deadline for entries is May 14, 1994.

For more information write or phone CABA at:

CABA  
19 Cheshire Dr.  
Islington, Ontario  
M9B 2N7

Phone/Fax: 416-237-9130  
Compuserve: 71601,3357  
InterNet: carlo.fusco@canrem.com  
          ligas@mcmail.cis.mcmaster.ca  
Fidonet: Carlo Fusco at 1:229/15

- - - -

\* Freddie 1.2.5 \* email: carlo.fusco@canrem.com Sharon, Ontario, Canada

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End of HOMEBREW Digest #1375, 03/18/94  
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Date: Thu, 17 Mar 1994 22:19:57 -0500 (EST)  
From: "Robert H. Reed" <rhreed@icdc.delcoelect.com>  
**Subject: Two-Stage Fermentation**

Shawn writes regarding the benefits of two-stage fermentation:

>  
> Can anyone convince me why I should use a double stage fermentation  
> process?

>  
I can share with you a few reasons why I use two-stage fermentation:

- 1) Secondary fermentation provides additional time for the beer to clear - results in less sediment in the bottle
- 2) Secondary fermentation done properly allows the fermentation to go to completion - thus improving uniformity in carbonation - depending on the yeast used, and the carbohydrate makeup of the wort, there can be a fairly large range of fermentation times required to 'ferment out'.
- 3) Secondary fermentation is somewhat of a convenience factor: I have anywhere from two to five fermentors running all the time. The two-stage process allows me to package the finished beers at my leisure without concerns of autolysis (can occur if beer is left on a large yeast mass for too long)
- 4) Many big beers and all meads require very long aging times to ferment out / age / clear. I feel this is best performed in a secondary.
- 5) Five-gallon carboys result in a higher packing density in my fermenting closet.
- 6) I prefer to fine beers in the secondary upon the completion of secondary fermentation.

These are some of the reasons why I use two-stage fermentation. In the final analysis, you will have to decide which road to travel.

Rob Reed

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Date: Thu, 17 Mar 1994 23:34:20 -0800

From: b\_regent@holonet.net

**Subject: Utilization vs Boil Grav.**

In response to the recent arguments regarding hop utilization vs boil gravity, let me start off by saying that I myself have not seen any studies that prove that boil gravity does or does not affect hop utilization. But in Marks (Garetz) defense, I think most people out there are simply not understanding his arguments correctly. In speaking with Mark and reviewing his book, it is obvious that he agrees 100% that a partial boil DOES affect kettle utilization. His claim is that the reduced utilization is due to reduced wort volume, not a higher boil gravity. So it would hold true that brewers would see an increase in utilization when they switch from a partial to a full boil.

He also goes on to say that higher gravity does affect hop utilization during fermentation (the amount of IBU's that remain post fermentation).

Mark says that he has a paper from a study done of this very subject that corroborates this.

It would be great if someone out there in HBD land would also do a study of utilization vs boil gravity, and measure IBU's prior to fermentation.

You may or may not agree with Marks comments, but at least try to read his messages correctly before slamming him.

- --bob

b\_regent@holonet.net

- ---

~ KingQWK 1.05 ~

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Date: Fri, 18 Mar 94 08:30:00 EST  
From: "LYMAN, Michael D." <MDL3@NIORDS1.EM.CDC.GOV>  
Subject: Mail Order Hop Rhizomes

Anyone aware of mail order sources for hop rhizomes? Thank You.

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Date: Fri, 18 Mar 1994 08:38:35 -0600 (CST)  
From: Rich Larsen <richl@access1.speedway.net>

**Subject:**

Well, I never did get a real good answer to a question I posted a while back. I can't believe this has never been done in the North East in Maple country. I made up a "wort" of maple syrup and water and fermented it.

A very interesting concoction with mead like qualities, with a maple/caramel overtone. High level of alcohol (around 10%) so I would have to surmise that maple syrup is very fermentable. (for those that asked)

But I still have no traditional name for the stuff. Its too good to not have a actual name. Maybe some of you in Vermont can ask around at some of the maplers (is that a word?)

Thanks.

BTW there seems to have been some confusion with my sig. I have received a couple of inquiries as to the whereabouts of the new brewpub in Midlothian. I apologize for the confusion, and have changed my sig to rectify the problem.

=> Rich

Rich Larsen (708) 388-3514  
The Blind Dog Brewery "HomeBrewPub", Midlothian, IL  
(Not a commercial establishment)

"I never drink... Wine." Bela Lugosi as Dracula

-----

Date: Fri, 18 Mar 94 16:47:41 CST  
From: "Mark Jansen" <lets2608@stud.let.ruu.nl>  
Subject: Netherlands

Hello!

I am an editor of a Dutch magazine about beer, called "PINT-nieuws". This is the magazine of the Dutch beerconsumers union, in which we give information about beer and breweries in Holland, brewing techniques, the latest developments on the beermarket etc.

At the moment we're also working on an article about the newest trend in beer: icebeer. In Holland it's so new that we don't even know it. So, my question is: have you any information about icebeer: it's produktionproces, marketing and succes?

If people are interested they can get information on Holland via my e-mail address or write to: PINT, P.O. Box 3757, 1001 AN Amsterdam, The Netherlands.

- -----  
m.s.jansen@stud.let.ruu.nl

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Date: Fri, 18 Mar 94 09:59:16 EST  
From: Allan Rubinoff <rubinoff@BBN.COM>  
Subject: IBUs in hopped extract?

Does anybody know how to obtain reliable information about the number of IBUs in hopped malt extract?

The Zymurgy special issue on hops has a table listing the number of HBUs in several hopped extracts, but I suspect these values aren't accurate. Even if they are, I'm unsure of how to convert these values to IBUs, because I can't figure out what to use as a reasonable value for %utilization. Presumably, the utilization obtained by the extract producer would be pretty high (> 30% ??), and since the alpha acids are already isomerized, utilization in the finished beer should not be affected by wort gravity and volume, boil time, etc., etc. Utilization is reduced during fermentation, but not enough to account for the discrepancies I've found.

For example, I've brewed several beers using Munton & Fison hopped amber extract (plus additional extracts and specialty grains). According to the Zymurgy table, a can of this extract has 12.5 HBUs. Now, if I try to convert this to IBUs, based on my standard 3-gallon batch size:

$$\text{IBUs} = \frac{\text{HBUs} * \% \text{utilization}}{1.34 * \# \text{gallons}} = \frac{12.5 * \% \text{utilization}}{1.34 * 3}$$

or approximately 3 \* %utilization. This means that even if I figure on a modest utilization figure like 15%, the finished beer should have about 45 IBUs. This is definitely \*not\* the case. Based on comparisons with commercial brands, I would guess I get more like 25 IBUs, which would put utilization at about 8%.

So, what's the deal here? Is my logic wrong, or are the Zymurgy numbers screwy? If it's the latter, where can I get more accurate information?

- Allan Rubinoff <rubinoff@bbn.com>

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Date: Fri, 18 Mar 94 10:06:30 EST  
From: Derek Montgomery <DM1461A@american.edu>  
Subject: Washington DC Beer Expo

Here's a public service announcement.....if anyone has additional info to add please post it. Usual disclaimer, etc.

Washington DC Waterfront Beer Expo - March 26, 1994 - 12 noon - 4 pm

Philip's Flagship Restaurant  
900 Water Street, SW  
Washington DC

"...sample great beer from local and national breweries such as Blue Hen Oxford Class, Oldenberg, Rogue, Wild Goose, Frederick Brewing, Miller <gasp>, Olde Heurich, Potomac River Brewing, Weeping Radish and many others."

"Free beer glass - samples - gifts - food - homebrew supplies - brew clubs.."

Admission \$12 -- for more info call DNA Productions @ 703-222-5394

Cheers,

Derek (dm1461a@american.edu)

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Date: Fri, 18 Mar 94 10:22:35 EST  
From: "Thomas Kavanagh, Curator" <TKAVANAG@ucs.indiana.edu>  
Subject: Copper Manifolds

In this morning's HBD, Jack S. made some comments about false bottoms, EasyMashers(tm) and copper manifolds, to the effect of

> The em is utterly simple, works like a charm and is cheap and easy to build or buy.

> The copper pipe manifold is an alternative but is grossly complicated and difficult to build compared to the em and I don't know of any commercially available nor why one would want one.

I do not wish to disparage Jack's products--I lust after a Malt Mill(tm)--but I would like to say a few words in favor of my version of the copper manifold.

A disclaimer first: I have tried to draw this thing in ASCII, but it doesn't work so well:

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      // || //
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     //  ||  //
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                ||
=====
```

My manifold is constructed from pieces of 1/2" copper tubing bent over my knee into a circumference to fit the ID of my mash tun (a five gallon SS pot); with a diameter and a radius. [Imagine a circle superimposed over a cross, with one arm of the cross removed]. A standpipe comes up and over the rim of the pot and through a stopcock, to a short piece of 3/8" tube. All of the fittings are t-compression joints. The circumference, diameter and radius have lots o' slots cut on the under side with a hacksaw.

The whole thing is placed into the mash tun at the beginning of the mash. [I do both decoctions and infusions, using my oven as a warming chamber]. At sparge time, I attach a hose at the

stopcock, suck on it to start a siphon, and stand back, merely keeping the water level up. The flow can be adjusted with the stopcock, or a clip valve in the hose, or both. Since starting to use this, my extraction rates have averaged 30+ points, and I have been able to cut back on some of my grain bills while keeping the OG in line with style.

It can be easily taken apart for cleaning.

I have also discovered that I can put it into my boil kettle to use for racking after cooling. This way I can also dispense with hop bags: the whole hops act as a filter to keep out the break.

Now as for 'utterly simple'/'grossly complicated' to build, the only tools I needed to build this one and one for my brother were a pipe/tube cutter, a hacksaw, and my knee. I did not need to dedicate my \$50+ 5 gallon SS mash tun pot only to brewing, nor did I need to find a jobber who could cut a hole in a SS pot.  
tk

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Date: Fri, 18 Mar 94 10:34:29 EST  
From: AYL\$WRTH@MANVM2.VNET.IBM.COM  
Subject: re:Animal products???

I sent this note as e-mail to Pete directly, but after reading it, decided there may be some interest in posting it to hbd as well. I hope you all will forgive me for what some will no doubt think is a waste of bandwidth. But, this is of some interest to beer drinkers, I think, so I hope you agree. It is also something to think about if you give your homebrew to vegetarian friends, or those on a strictly kosher diet. Some may not appreciate it if you use certain clarifiers. Please feel free to send flames or comments to me as private e-mail - I absolutely will not respond to future posts on this thread in the hbd to prevent what has happened on alt.beer.

Pete -

This is a thread that has received a lot of posts on alt.beer. You may want to check there to follow the complete thread. I fear it has probably gotten out of hand, especially if veggie lists are now saying that "beers like Guinness contain animal products."

The answer is that some brewers use isinglass or gelatin as a fining agent to clarify their beers. Isinglass is made up of fish stomachs and gelatin, of course, is a similar animal product. These clarifiers are added after primary fermentation and allowed to settle to the bottom of the fermentation vessel - carrying yeast and haze-causing proteins with them. The beer is then racked off the trub, including clarifiers. There should be extremely little, although undoubtedly some, of the animal products remaining in the beer. However, some vegetarians do not want to consume any product in which animal products have been used. Also, I have heard that using such products during any portion of the production is not kosher. Thus, the concern.

This needs to be balanced, however, by the fact that these are only some of the products used for clarifying, and it is not clear how many, or which, commercial breweries use such products. Other clarifiers include Irish Moss, which is seaweed; Polyclar, which is a plastic of some sort; and just letting the beer sit for a longer period of time - all beers will naturally clear eventually. Filtering over beachwood or charcoal can also help clarify a beer.

As I have pointed out in alt.beer, the real problem here is that it is difficult for people to find out whether their favorite beer(s) use animal products. Breweries do not have to list any ingredients, and even if they did, it is unclear whether the FDA would count a clarifying agent as an "ingredient" anyway. Some people have suggested some German breweries do use animal products to clear their beers. A suggestion of mine is to find out about some of the new "organic" beers being put out. They are attempting to meet the needs of the vegetarian/health-oriented market by using completely organic grains and processes. I have never tried any of these beers, but can try

and find you the names of some of the microbreweries doing this, if you are interested.

Good luck trying to spread reasonably intelligent information on this topic. As I have discovered on alt.beer, people love grabbing onto something like "beer contains animal products" and terribly inflating the issue. The recent posts on this thread are coming very close to turning into a flame-war on vegetarianism itself, instead of continuing to discuss the real issue here.

Thomas Aylesworth  
Dept. PX8/Space Processor Software Engineering  
Loral Federal Systems, Manassas, VA

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Internet: aylswrth@manvm2.vnet.ibm.com | PROFS: AYLSWRTH at MANVM2  
Phone: (703) 367-6171 | T/L: 725-6171

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Date: Fri, 18 Mar 94 10:34:46 EST  
From: "Glen A. Wagnecz, X6616" <wagnecz@PICA.ARMY.MIL>  
Subject: Re: Food grade sealant

You can get food grade sealant at most hardware stores, e.g. Home Depot. The type I use is made by GE, and if my memory serves me, is a silicone rubber. Look at the label and specifically look for the statement "Can be used for food contact surfaces". There's usually also the FDA standard that the stuff complies to listed alongside. Don't use anything that doesn't satisfy the above, as other types contain mildew inhibitors and fungicides that you don't want in your beer! Just take a good look in the caulking shelf of the bathroom related sector of your store, at the Home Depot, there were about 3 choices out of about 30 total that satisfied the above.

Hope this helps-  
Glen

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Date: Fri, 18 Mar 1994 11:50:50 -0400 (AST)

From: SIMJONES@upepei.ca

**Subject: rooting hormones and hops...**

In October a couple of years ago (in Cambridge Ontario) I found hops growing all over the ruins of an old farm building. I took a few pieces (12") of rhizome, sprinkled them liberally with rooting hormone and lay them about a foot deep in the ground. The following spring 2 or 3 shoots appeared and over the course of the summer the plants grew all along my chain link fence at the back of the yard. Lots of cones were produced. Unfortunately this wasn't done "scientifically" so no untreated rhizomes were planted. My suggestion is that if you've got the hormone, use it.

Good Luck

Simon Jones (SIMJONES@UPEI.CA)

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Date: Fri, 18 Mar 94 10:51:21 EST  
From: "Glen A. Wagnecz, X6616" <wagnecz@PICA.ARMY.MIL>  
Subject: Re: Treatment of Specialty Grains

I totally agree. I feel that the mash step is for the purpose of converting starches to fermentables and that's it. Say your adding some dextrine (carapils) to get a little better "mouthfeel" or body to your brew. Would not converting the unfermentable contents to fermentables, which the yeast would now be able to eat, negate the intended effects?

In other cases, the effect is less benign than above. With more potent specialty grains, such as black patent or roast, mashing can actually produce undesired astringency or result in longer than usual conversions (large volume of discussion regarding these two side effects can be found in previous issues and is not listed for the sake of bandwidth!).

Glen

---

Date: Fri, 18 Mar 1994 11:12:30 -0500 (EST)  
From: Jim Busch <busch@daacdev1.stx.com>  
Subject: Re: Hops/cheap Bpubs/EM/Doppesl

I wrote:

> > I think it is intuitively obvious that the higher OG of a ferment will  
tend  
> > "scrub" more hop character out of a beer.

And Jeff replied:

> I don't know how "intuitive" it is, Jim. What is there about a  
> high-gravity ferment that would "scrub" hop character?

OK, I was *\*really\** on the fence here. I think it is obvious that the  
hop character/aroma will be reduced, but isoacids may not. Do isoacids  
have the ability to adhere to yeast biomass? If so, then higher OGs  
should reduce the overall IBUs in the finished beer. ??????????????  
Have I been drinking too much of my Barleywine lately????

RE: brewpubs

> Sprecher Brewery, Milwaukee, WI - This is a microbrewery, not a brewpub.  
It  
> was started with approx. \$10,000 using mostly converted dairy equipment.

You get what you pay for. Ever check the shelf life of a Sprecher product??  
Next time your in DC, get one at the Brickseller.

> From: arf@mcs.com (Jack Schmidling)  
> Subject: False Bottom Museum  
>

I hate to sound pompous but, the easy masher has relegated the false bottom  
to a location next to the dinosaurs in the museum. I can't think of a single  
advantage other than potentially faster lautering with a false bottom and  
that has questionable value in homebrewing.

>  
The false bottom, unless carefully made and fitted will cause no end of grief  
with scorching and junk getting stuck in the line. Even then, you have to  
live with the dead space under it and recycle wort till it clears out.

>  
> Actually, I do not know of any way to deal with the scorching problem with  
a  
> false bottom. It almost precludes mashing in the same kettle.

Broken record time?? Your last statement is the real issue here. Sizable  
breweries who want a flexible mash schedule do not mash in the same  
vessel as they lauter in. Usually the mash tun is also the brew kettle.  
RIMS systems avoid this, and make use of a false bottom just fine.  
In my system I use a false bottom in my combi open fermenter/lauter tun.  
I use my kettle for mashing and boiling wort. Two vessels, extremely  
flexible mashing programs, no scorching. I can also lauter weizens and  
Wit beers with ease.

> > >Doppelbock  
> > >  
> > >1 cup Roasted Barley

> I agree that this will not make a Dopplebock. They have no roasted character.  
> German breweries were not allowed to use unmalted barley, under their purity law, but they do have "chit malt" which is basically barley that has just barely been malted. This gives them the characteristics of unmalted barley but lets them get around the law.

They also often use "colored malt syrup", which is essentially a condensed malt coloring product. Interesting stuff.

> From: glent@falstaff.cache.tek.com (Glen Tinseth)  
> Subject: Wort Gravity and Utilization of Alpha Acids: Data!!

At last!!

>  
> who don't want the details here is the jist. Two worts, 1.086  
> and 1.043 (all grain) each boiled with the same amount of hops,  
> in the same size pot over the same burner. The initial volumes  
> were identical.  
>  
> The HPLC showed that the utilization in the kettle for the high  
> gravity wort was 20%, for the low gravity wort it was 42%. This

That is fascinating data, especially for people brewing bitters, as I believe there is no printed "homebrewer" info that implies numbers above 30%, yet this seems to be the results in brewing a bitter with out diluting. No wonder Phils bitters are so different from mine, I do high gravity preferment dilution, he doesnt.

Good brewing,  
Jim Busch

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Date: Fri, 18 Mar 1994 11:13:22 -0500 (EST)  
From: Eugene Sonn <eugene@sccs.swarthmore.edu>  
**Subject: Real kegs**

Hi to the HBD braintrust,

I have searched and yet been unable to find information of how to put homebrew in a real keg, you know the type you could buy Bud or other such beer in. A friend of mine is throwing a birthday party and wanted to know if I could brew up a keg full of homebrew for the occasion. I would think the only trouble is how to get the valve out while you fill it and how to get it back in afterwards. Dispensing with an air pump isn't a problem since it will all be consumed in one night.

Thanks in advance,

Eugene

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Date: Fri, 18 Mar 94 11:13:18 EST  
From: Lee=A.=Menegoni@nectech.com  
Subject: Montreal pub/restaurant

I will be traveling to Montreal next weekend, In a recent Ale Stree News Michael Jackson mentioned a restaurant that use Belgian beer in the preparation of foods. If anyone has any details on it like name, address and phone number please send them to me at Lmenegoni@nectech.com

TIA

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Date: Fri, 18 Mar 94 10:25:20 -0500 [EST]  
From: greg.demkowicz@circellar.com  
Subject: RE:DE-LIDDING

>>Date: Thu, 17 Mar 94 09:22:08 EST  
>>From: Bob\_McIlvaine@keyfile.com  
>>Subject: De-lidding SS Kegs  
>>

>>While I won't argue that a air powered grinder is a good  
>>way to cut the top out of SS kegs, I can assure you  
>>that a sabre saw with a bi-metal blade wil NOT take

^^^^^^^^^^  
>>4 hours. It takes about 10 minutes and does a very  
>>nice job.

"...13-14" hole in the top of the keg. (You can also use a hacksaw blade, but  
^^^^^^^^^^^^^^^^^^  
it will take you 4 hours, or bring the keg to a local auto muffler shop,..."

Bob, Let me guess, your a proof reader??

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Date: Fri, 18 Mar 94 11:28:00 PST  
From: Milstead Robert <rmilsted@Zellar.Vantage.GTE.COM>  
Subject: Specialty Grains

Michael Inglis writes:

> If the grains used will only impart color, then adding them at the  
> beginning of the mash is acceptable.

Question: Would a given quantity of a high lovabond specialty grain such as black patent or roasted barley impart more color if added at the beginning of the mash as opposed to adding the same quantity at mashout. I have not tried a controlled experiment but my impression from the one time I did this was "Wow, that's dark!". Anybody have anything a little more scientific?

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Bob Milstead  
RMilsted@Zellar.Vantage.GTE.Com

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Date: Fri, 18 Mar 94 11:30:56 EST  
From: AYLSWRTH@MANVM2.VNET.IBM.COM  
Subject: re:Broken bottle when capping, part 1 of 2

I am breaking this into two posts due to its length. The first concentrates on people's comments on bottles. The second on cappers.

I've never received so much e-mail from a post as I did from the one last Monday talking about the bottle that broke while I was capping. Since it seems to be of interest, I shall post a summary of the mail I received. To refresh your memory, I was bottling a pale ale this past weekend and one of the bottles broke at the neck in my capper. This was the 6th batch of beer I have bottled. For the previous 5 batches, I used 100% refillable bar bottles (Bud, etc.). For this batch, I had 28 refillables and 20 non-refillables, mostly Sam Adams, Celis, and Dominion. The bottle that broke was a non-refillable. I asked if people thought the problem was likely the bottle, the capper, or a combination of the two. Unfortunately, as with almost all advice on the net, different people get different results, so there was no consensus (not even a clear majority). However, I will share this in the interest of giving everyone some more data points and opinions to chew over and let everyone decide for themselves what they want to do with it!

First, I fear there is a little confusion out there about exactly what a refillable bar bottle is. Several states have laws that say that all bottles can be returned to the distributor for a deposit. Thus, bottles will frequently say "returnable for x cents deposit" on the label. These are not necessarily refillable bottles. Refillables are bottles that are used primarily in bars, which have thicker glass, and which the bars return to their distributor for a deposit - whether or not the state in which the bar resides has a bottle law. Many, but not all, non-refillable bottles have the words "Do Not Refill" in raised letters in the glass near the bottom of the bottle. The best way to tell whether a bottle is refillable is to compare it with one you know is refillable - the refillable bottles are clearly thicker. Most U.S. microbreweries use the non-refillable bottles.

However, the jury is definitely out as to whether the bottle was really the problem. People seem to break both kinds, but from the mail I received (certainly not a statistically accurate sample), those who use non-refillables seem to break more bottles than those who use refillables. But people use different methods and types of cappers, so it is hard to say definitely that the problem was the bottles. For example, several people who say they break bottles also said that they bake the bottles to sterilize them. I don't do that myself, so it wasn't my problem, but it may (or may not) exasperate other problems. Any more data points from people who bake bottles?

Here are some sample comments about bottles:

"I've bottled a whole 2 batches so far . . . and have broken 1 or 2 bottles in both batches. . . . I too have a dual lever, metal capper . . . I bake my bottles to sterilize them prior to bottling . . . "

"I have not noticed a difference in the bar bottles vs the returnable micro bottles after they have been used upwards of 5 times. I oven sanitize and let the oven cool overnight with the bottles in it . . . so far so good."

". . . most of the bottles I break are returnables . . . Bottles like Guinness or Anchor Steam are a superior design to returnables, and if I were to avoid a particular design it would be non-returnables shaped like returnables . . . I would blame the bottles rather than the capper."

(I should point out that the above comment is particularly controversial - which is why I included it - since I think most homebrewers use long neck bottles, both refillables and non-refillables. Perhaps the Guinness/Anchor steam shape is preferable for non-refillables, as he implies? Any more data points?)

"The last two times bottling beer I had a whole bunch of bottles break. This included Sam Adams bottles and super strong champagne bottles. I had baked the Sam Adams . . . and thought I weakened them. But when I lost a bunch of champagne bottles I realized a little investigation was in order. My theory is as follows: It turns out that the new caps I had bought are a lot stiffer than my old caps. The extra force required would break the bottles."

(I should point out that I am using the same plain gold crown caps I have always used, so this is not my problem - but could be a problem for some?)

Thomas Aylesworth  
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Loral Federal Systems, Manassas, VA

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Date: Fri, 18 Mar 1994 10:38:40 -0600 (CST)  
From: Allen Ford <allen@darwin.sfbr.org>  
Subject:

Jack S. writes:

>I hate to sound pompous but, the easy masher has relegated the false bottom  
>to a location next to the dinosaurs in the museum. I can't think of a  
single  
>advantage other than potentially faster lautering with a false bottom and  
>that has questionable value in homebrewing.

>The false bottom, unless carefully made and fitted will cause no end of  
grief

>with scorching and junk getting stuck in the line. Even then, you have to  
>live with the dead space under it and recycle wort till it clears out.

>Actually, I do not know of any way to deal with the scorching problem with a  
>>false bottom. It almost precludes mashing in the same kettle.

Having never used the easymasher, I can comment neither on its virtues  
nor its faults. I can, however, state with emphasis that the false  
bottom is a long way from becoming an endangered or extinct species.  
And with good reason.

1)The \*dead space\* under the false bottom (known to brewers as  
foundation) allows for easy addition of heat to the mash for temperature  
correction or for step mashing. The scorching problems can be avoided  
by recirculating while applying heat. It is especially effective if a  
curved copper tube is connected to the inside of the outlet fitting such  
that the liquid pick-up is at the bottom center of the mash tun under  
the false bottom. Some recirculation provides an extremely clear runoff.

2)Stuck mashes are not a problem (provided the grain is milled well)  
because of the large drainage surface area. If a mash sticks, it is  
simple to re-float the grain bed by reversing the flow and pumping into  
the bottom of the mash tun.

3)Cleanup is quick and easy. Simply remove the false bottom and hose  
it off.

If brewers are having problems using mash tuns with false bottoms, I  
suspect that problems can be traced to one or both of the following  
problems:

- 1)The false bottom was poorly designed and/or implemented
- 2)The user is not familiar with the proper use of his/her equipment.

There is no doubt that the easymasher is cheaper than a well-made false  
bottom. How does one perform a step mash using the easymasher? Can heat  
be applied to the bottom of the mash tun without scorching the grains  
that are in contact with the bottom? How does one unstick a stuck mash?  
How large a mash tun will an easymasher drain effectively?

=====  
===== Allen Ford <allen@darwin.sfbr.org> =====  
===== Southwest Foundation for Biomedical Research San Antonio, Texas =====

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Date: Fri, 18 Mar 94 11:37:42 EST  
From: AYLSWRTH@MANVM2.VNET.IBM.COM

**Subject: re: Broken bottles when capping, part 2 of 2**

This is the second part of my summary of responses I received to my post about breaking a bottle when capping. This deals with comments about cappers. See part 1 for comments about bottles.

As for comments about the types of cappers, this too was controversial. I heard people swearing that each type of capper (Double lever, like mine; and bench model) was best. Also, apparently some double lever cappers are adjustable to fit different size bottle necks. Mine is not. Those with adjustable cappers claimed that they fixed similar problems by adjusting the screws on the capper. Here are some comments:

"I use the same type of double lever capper that you are using. Also, during a recent bottling session we broke the neck clean off of a regular longneck bar bottle. My suggestion is to check the screws that hold the capper plates in place and the cap holder at the top which on my capper screws out. Turns out our screws were loose :- ) and the capper plate was slipping down over the bottle lip resulting in the broken neck."

"I've broken about 3 bottles in 15 or so batches with the double lever capper. I've switched to the single lever capper and have had one break in about 5 batches. Most of these bottles were the refillable type."

"100% of my bottles are non-refillables . . . and only one like yours that broke while filling. My capper is a floor model. I think it's even less gentle to the bottles than your double-lever design. Consider: yours develops the vertical force needed to crimp the cap by grabbing the strong reinforced ridge of the bottle neck. My floor model generates the force by compressing the entire bottle. The weakest parts of the bottle are probably the straight, thin sides and the joints where the sides meet the bottom and the neck. Mine failed at the side/neck joint--squashed like a bug."

"Is your capper adjustable? Mine is and maybe that's the problem. Also I've thought that the problem might be that the levers need to be lubricated each time you bottle."

"I've had this problem -but mostly with odd shaped bottles using an Italien wing capper . . . My cheap- bench capper won't bust a bottle unless it's set at the wrong height and REALLY forced! The wing capper is much more likely to find a fault in the bottle."

(That was from the 3-16-94 hbd).

So, what am I going to do? Well, I think I will continue to use a

mixture of both refillables and non-refillables. I will also start lubricating my capper, as a couple people suggested, and attempt to make sure I am applying equal force on both levers when capping. If I continue to have more problems with non-refillables than I do with refillables, I will write a follow-up post and stop using non-refillables. I was a little surprised by a couple of notes I got from people suggesting that they break far more bottles than I do when capping and don't worry about it. I'm all for not worrying, but it is a hassle when a bottle breaks, and if I can do anything to decrease the chance of it, I will.

As for my comment about "if a bottle can't stand the force of my capper, how will it stand the force of carbonation", I have been convinced not to worry. As a couple people pointed out, they are really very different forces. Carbonation applies equal force to all points of the bottle. Both types of cappers place force at particular points on the bottle, points that may be weak to begin with.

Well, I hope you all find this post worth the bandwidth. I'd love to hear more from others who either have or have not experienced this problem.

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Date: Fri, 18 Mar 94 11:23:47 EST  
From: "Michael J. Poaletta" <MP0824A@american.edu>  
Subject: A few questions

I am a beginner homebrewer and have a couple a questions for some more knowledgable soul than myself. My second brew is an IPA based on Papazian's recipe in The Complete Joy of Homebrewing. I roasted the malted barley as the recipe called for. However after ten minutes the barley was not the reddish hue it was supposed to be. I let it roast 5 more minutes but it was still not slightly red. It was a little darker though so I took it out, cracked it, and used it anyway. My second problem was with the O.G. after my brewing was completed. Rather than being in the 1.048-1.052 range it was supposed to be, the O.G. was 1.065. I also noticed what appeared to be sediment of some kind in the sample ( which was 62 degrees at test time). I made sure all the grains were removed so I don't think that is the problem. If anyone out there could shed a little light on my questions I would be eternally grateful. Did I screw up royally or am I worrying needlessly.

Secondly. I plan on adding oak chips to the IPA during the secondary fermentation. When would be a good time start secondary fermentation. How long should I leave the chips in for? How many chips should I use? What is the best way to sanitize oak chips? I would appreciate any help in these matters. Thanks

Mike Poaletta

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Date: Fri, 18 Mar 94 9:53:08 MST

From: npyle@n33.stortek.com

**Subject: Mega brewing/Specialty Grains/Eis**

Jeff Franes writes about industrial brewers:

>As I said, they *\*are\** concerned with hop utilization in concentrated  
>fermentation because they more concentrated they can make their  
>ferments, the more beer they can pump out with the same volume of  
>equipment.

Jeff was discussing hop utilization, but I'd like to diverge a bit. Assuming the large brewers brew high gravity worts, and dilute *\*after\** fermentation, try to follow this. They must use a relatively large amount of grain to create these high gravity worts, which means they have relatively large mash/lauter tuns. Then they must boil down this relatively large volume of water, which means they have relatively large boilers. They then ferment this concentrated wort in relatively small fermenters. Finally, it is diluted back to a normal concentration before carbonation bottling. This may or may not require a relatively large holding tank. My point/question is that everything is (relatively) large except the fermenters, why? Is it because they mostly brew lagers, and they require a long time sitting in the fermenters? Maybe this is why they have a bottleneck on fermenters, but it seems a little strange to me, to go to all that trouble.

\*\*

Michael Inglis writes:

> My Take on When to Add Specialty Grains:  
> In almost every case, the specialty grains should be added at the  
>mashout stage. The only case specialty grains should be added to the  
>primary mash and mashed is when a certain specialty grain is added only for  
>the color factor and the specialty grain in question has both a dextrine and  
>color character associated with it.

There are actually many cases where the specialty grains should be added to the main mash, rather than at mash out. Your example is one, but what about the case where you want to use dark grains in foundation water that is a little high in carbonates? I can imagine someone wanting to brew a dopplebock, thus they don't want the water any harder than necessary. The pH of a pale mash in this type of water could be too high, but they don't want to add a bunch of gypsum to lower the pH. In this case, dark grains in the main mash is the ticket, as they would bring the mash pH down without hardening the water. Also, I'm quite sure that adding the dark grains to the main mash would extract more of the goodness of the grain, so that you could get away with less of the dark grain. For this reason, I think it is important to mention when the specialty grains were added for a particular recipe. I believe that most commercial brewers add all grains at mash-in for maximum utilization of the grain, for what that's worth.

\*\*

Regarding "ice-brews", I have tasted a new Coors product called "Eisbock" 0 pronounced "Ice-Bock". At least they got the name right; the beer is better than the regular swill, but not too exciting to me. It is not very strong, like I would expect an Eisbock to be. It even has a beautiful package, complete with goat. This is marketing brilliance; they are responding to the Ice-brew phenomenon (I can't think of anything else to call it), AND the micro-brew popularity with a single product! The label even says to look for their new "Weizen Beer" - pronounced "Vite-zen Beer", coming this summer. I'm not making this up!

Norm  
npyle@n33.stortek.com

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Date: Fri, 18 Mar 1994 09:53:03 -0700 (MST)  
From: Mark\_Worwetz@Novell.COM (Mark Worwetz)  
Subject: Hop Utilization, Scotch Ale

Howdy from Zion!

In the recent thread about hop utilization and wort gravity, I have not noticed anyone referring to the chart provided in Papazians NCJOHB (page 268). This chart provides hop utilization based on density of boiled wort and boiling time. I have been using it to cross check IBUs of recipes I have received from "Winner's Circle", "Cat's Meow", etc. It seems to work pretty well for me and most of the recipes fit the style specs. that Charlie provides. Am I being totally naiive? Should I graduate to a more sophisticated method of IBU calculation? Should I (gulp) worry?

On another subject, Papazian states that Scotch/Scottish Ales are fairly lightly hopped. ie. (14-16 IBUs for a Scotch). When I have tasted McEwans and MacAndrews Scotch Ales, I have had to agree that the hop bitterness is very low, and hop aroma is non-existent. The problem I have is with recipes I have seen for prize winning Scotch Ales that specify hopping in the 30-50 IBU range. According to Charlie, this is more the Old Ale hopping rate. Once again, should I graduate to a more specific style guide, perhaps Noonan?

I look forward to your replies!

TIA  
Mark Worwetz (Mark\_Worwetz@Novell.COM)

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Date: Fri, 18 Mar 1994 10:16:34 -0600 (MDT)

From: COYOTE <SLK6P@cc.usu.edu>

**Subject: Frozen Yeast Storage**

Kelvin told me he was concerned about the defrost cycle on his freezer causing problems for his frozen yeast cultures.

Got an idea for frozen storage which might help with this problem:

You know that jelly-like blue ice stuff?

Depending on the vessels you choose to freeze into (epi tubes are my preference, or the tubes with screw caps designed for freezing!)

You can use a small (homemade?) styrofoam container, or tool box- trinket boxes, you know with all the drawers for random bits of stuff. (depends on how many, how much freezer space etc etc.) Just be sure to get deep drawers so the tubes will fit!

Pack the container with the jelly (cut open the freezer bag, and goosh it out, or if it's solid type, cut pieces) and place a thin piece of styrofoam on the surface. Cut holes for the tubes to fit in, and dig out some of the jelly.

Place tubes in position, and put the whole thing in the freezer.

Sealing it up while warm with silicone might not be a bad idea (glue the foam in place on top and let it sit overnight, then freeze...)

Once unit is frozen, tubes can be removed. Now even if the freezer goes into defrost mode- the blue ice stuff should remain frozen long enough to endure the warming period and keep the cultures frozen.

This approach is used in molecular biology labs to keep restriction enzymes (read VERY expensive and delicate!) stable while in use. Lots of supplies are shipped on gel-ice in biology and chemistry labs. See if a friend has a few laying around. Sheets of styrofoam can be taped together (clear packing tape is a good way to go) to form a box. Or just hit a sports store, and buy a few bags. They are pretty cheap. The idea is handy for organization. You can categorize that way, but the foam box might insulate better.

Anyway. Just a random thought I thought others might find useful.

|/  
|/| //| /-/-/- John (The Coyote) Wyllie SLK6P@cc.usu.edu -/-/-/  
/ |  
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Date: Fri, 18 Mar 94 12:33:11 EST  
From: Keith MacNeal 18-Mar-1994 1222 <macneal@pate.enet.dec.com>  
Subject: Hop utilization

Here were some thoughts on hop utilization and wort gravity that I sent to Norm. The discussion is getting lively so I thought I'd chime in as well. My response to Norm was similar to the post by Mark Garetz on boil volume, but looking at it from a slightly different angle:

Norm,

I saw your post about increased bitterness and an apparent relationship to full boils. Keep in mind that not only has the SG of the wort changed by going to full boil, but also the volume of the wort has changed. Chemically/thermodynamically speaking, it makes sense that more bitterness (aka iso-alpha acids) can be extracted in a greater volume -- much the same way you can dissolve more sugar into a pot of coffee than you can in a mug of coffee.

That's not to say that SG doesn't have an effect. To me it seems it should, but I'm too busy playing with other things in my brewing to worry about this one as yet.

Keith MacNeal

In Homebrew Digest #1375 (March 18, 1994), gummitch@teleport.com (Jeff Frane) writes:

>Jim Busch wrote:

>>

>> I think it is intuitively obvious that the higher OG of a ferment will tend  
>> "scrub" more hop character out of a beer. Hop constituents also tend to  
>> adhere to yeast, so yeast quantity and removal (filtering) effect hop  
>> character. Im still on the fence as to the actual boil gravity effects,  
>> but I agree with Norm that the super concentrated extract brewer tends to  
>> have more problems developing the same hop character.  
>>

>I don't know how "intuitive" it is, Jim. What is there about a  
>high-gravity ferment that would "scrub" hop character?

To me, it would be that the increased amount of fermentables means an increased amount of CO2 being produced. More CO2 means more scrubbing.

>I'm under the distinct impression (reached during a conversation with  
>the Blitz-Weinhard brewmaster) that most large commercial breweries  
>utilize high-gravity brewing -- something that would account for the  
>research into hop utilization during fermentation. The brewery process  
>calls for watering the beer down *\*after\** fermentation -- unlike the  
>homebrewer who more likely waters the wort down *\*before\** fermentation.

But the extract homebrewer is most certainly watering the wort down *\*after\** fermentation. Well, at least those who do partial boils.

>It's probably not the same thing, but: I have doubled batches from 5  
>gallons to 10 without doing anything but doubling the bittering hops --  
>and dilution didn't seem to be a factor. For many extract homebrewers,  
>I'd suspect the ratio isn't any higher: 3 gallons concentrated wort up  
>to 6 gallons or so of all-grain wort.

It's definately not the same thing. You have doubled your batch size from 5  
gallons to 10 gallons, therefore you have appropriately doubled your hops. The  
extract brewer is adding enough hops to the kettle to hop 5 gallons while only  
boiling 2 or 3 gallons. He/she is not doubling the batch size.

Keith MacNeal  
Digital Equipment Corp.  
Hudson, MA

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Date: Fri, 18 Mar 94 12:50 EST  
From: <GNT\_TOX\_%ALLOY.BITNET@PUCC.PRINCETON.EDU>  
Subject: IBUs (again!)

Well, I was rechecking my IBU equations for my wheat beer. According to Papazian, a weizenbier is supposed to have between 8-14 IBU. So, I did the following boil: 0.70 oz. of Northern Brewers (6.8%) for 60 minutes and 1 oz. of Hallertauer (1.5%) for 15 minutes. I assumed a 20% utilization since I am doing the concentrated/dilute in the fermentor method. My numbers came pretty close. I was at 14-15. Well, I loaded up SUDSW and plugged the numbers in the IBU calculator, and came up with 31.6 IBUs! Wow! Now, who's off here?

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Date: Fri, 18 Mar 94 09:51:48 PST

From: hpfcla.fc.hp.com!relay.hp.com!daver!nexgen!bart (Bart Thielges)

**Subject: keg pressure**

William Nichols relates problems with force carbonation of kegs. I don't have exact answers for proper PSIs, but I do have the following advice :

"Store high, Serve low"

That is, you need to lower the pressure for serving. Afterwards, the keg should be pumped up to preserve carbonation. I've found that 5 PSI is plenty high for serving, but is too low for storage. This isn't a problem if you use the keg for a party. Its more of a problem if you want to have a pint after dinner each evening.

I base this advice on the behavior of my Cornelius keg. My theory is that these kegs were meant to dispense soda syrup and thus were not designed to minimize CO2 wrenching turbulence. If you've ever seen the inside of a Sankey keg, you will notice that the take up tube is one inch or so in diameter. This is huge compared to the Corny's narrow dip tube.

- -----

On a completley different topic : As I was preparing to bottle my last two batches, I decided that it was time again to disassemble and clean the faucet on my bottling bucket. It is a little tricky to take that faucet apart, but it does indeed disassemble into five pieces. I was shocked to find a blob of old beer stuck to the inside of one piece. There was something growing on it that definately was not Wyeast German Ale! For now on, I'm going to inspect that thing EVERY TIME !

Bart bart@nexgen.com

Brewing equipment destroyed since last message : 0

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Date: Fri, 18 Mar 94 10:57:33 MST  
From: Jeff Benjamin <benji@hpfclub.fc.hp.com>  
Subject: 2 stage ferment/bananas/lauter equipment

Shawn M Landry <smlandry@christa.unh.edu> asks:  
> Can anyone convince me why I should use a double stage fermentation  
> process?

Well, I won't try to convince you, since I often do single-stage ferments myself, but I will give you a reason for a 2-stage fermentation: your beer will end up much clearer and have much less sediment in the bottom of the bottles or your keg. There are arguments as to whether leaving the yeast on the trub affects the taste of the finished beer, but I'll let others make those arguments. :-)

rprice@cbmse.nrl.navy.mil replies to a query about banana esters:  
> Typically the banana odor you describe is amyl acetate, and not often  
> among the alcoholic beverage/Fermentation products you find.

but then lists isoamyl acetate among other common fermentation products. Maybe you meant to say "and \*often\* among...", although from my experience it is not as common as other esters like diacetyl and various sulfur compounds. The canonical example of yeast which exhibits high amyl acetate production is Chimay trappist yeast (or the similar WYeast Belgian strain). In some styles, like trappist ales, some banana ester is a desired characteristic.

arf@mcs.com (Jack Schmidling) writes:  
> The copper pipe manifold is an alternative but is grossly complicated and  
> difficult to build compared to the em and I don't know of any commercially  
> available nor why one would want one.

Not to argue with you, Jack :-), but I wouldn't call a copper manifold setup "grossly complicated and difficult to build". In actual operation is may be no better than an em, but it takes 30 minutes with a hacksaw or tubing cutter to build a manifold. And a manifold may not be commercially available, but I do know of a commercial brewery that uses one -- the New Belgium Brewery uses a copper manifold in their several-hundred-bbl mash tun. It's identical to the one I use at home in every respect except for size.

BTW, if anyone wants plans for a copper lauter manifold, or an easymasher, or any other schemes presented in HBD, grab the all\_grain\_equipment file from sierra.stanford.edu. Then decide what's easiest for you.

- --  
Jeff Benjamin  
Hewlett Packard Co.  
"Midnight shakes the memory as a madman shakes a dead geranium."  
- T.S. Eliot

benji@hpfclub.fc.hp.com  
Fort Collins, Colorado

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Date: Fri, 18 Mar 1994 13:27:23 -0500 (EST)  
From: jeff344@voodoo.lerc.nasa.gov (Jeff Berton)  
Subject: Re: False Bottom Museum

Jack writes:

> I hate to sound pompous but, the easy masher has relegated the false bottom  
> to a location next to the dinosaurs in the museum. I can't think of a  
single  
> advantage other than potentially faster lautering with a false bottom and  
> that has questionable value in homebrewing.

In a RIMS, a false bottom in the mash is necessary because it provides an open area for flow large enough to allow reasonable pumping rates.

My RIMS false bottom is simple and inexpensive. I use a 16-inch diameter pizza pan that is coated with a no-stick material. These pans may be bought perforated with several hundred half-inch diameter holes that allow pizza crust to brown better. I covered the top of the pan with stainless steel screening and threaded it on with fishing line. The false bottom fits nicely at the bottom of my sawed-off pony keg RIMS mash tun with a relatively small ullage space under the pan. It stays in place during the mash and it's easily removed for cleaning afterwards.

- -

Jeff Berton, Aeropropulsion Analysis Office, NASA Lewis Research Center  
jeff344@voodoo.lerc.nasa.gov

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Date: Fri, 18 Mar 94 12:52 CST  
From: "Pete Brauer 312/915-6157"  
<\$W\$PR42%LUCCPUA.BITNET@UICVM.UIC.EDU>

**Subject: lists**

For veglife try [veglife@vtvm1.cc.vt.edu](mailto:veglife@vtvm1.cc.vt.edu)

.  
Pete

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Date: Fri, 18 Mar 94 12:07:23 -0700  
From: Steve Dempsey <steved@longs.lance.colostate.edu>  
Subject: Call for Judges, AHA NHC Denver

Judging for the western region of the 1994 AHA National Homebrew Competition will be held in Denver on Friday and Saturday, April 30 and May 1. The location will be the Wynkoop Brewing Co. downtown, same as last year.

Judges and stewards are needed for two sessions on each day. The morning session will run 8:30-noon; afternoon 1:30-5pm. Lunch will be provided for all stewards and judges working two or more sessions.

A letter with complete details and registration information is scheduled to be mailed on March 21 to:

- everyone who participated last year
- active BJCP judges
- homebrew clubs

If you are interested in participating and don't think you will get this information from one of the above, please contact me by email to <steved@longs.lance.colostate.edu>, or by phone, (303) 491-0630 day, 482-1403 evenings (voice mail on both numbers).

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=====
Steve Dempsey
steved@longs.lance.colostate.edu
=====
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Engineering Network Services  
Colorado State University  
Fort Collins, CO 80523  
+1 303 491 0630

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Date: Fri, 18 Mar 1994 12:36:45 -0600 (CST)

From: msh@tellabs.com

**Subject: Request for Extract Recipes**

Recently there was a posting with extract recipes to emulate Bass, Harp, etc. Would someone please send me email with this info. I inadvertently deleted the file.

Thanks,

Mike Horning

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Date: Fri, 18 Mar 94 13:43:03 -0600  
From: gjfix@utamat.uta.edu (George J Fix)  
**Subject: A new brewery for Houston**

It gives me pleasure to announce the formation of St. Arnolds Brewing Company of Houston, which will become that city's first micro. St. Arnolds will be a 60 bbl. operation, and will feature state of the art equipment custom designed by Gary Bauer. Gary has over 50 commercial systems in current operation, but this one IMHO is his masterpiece. Brock Wagner, a noted Houston homebrewer, will be the brewer, and I am serving as the technical consultant for the project.

Installation of the equipment is scheduled to begin on April 2, and the first brew will be done on April 9. St. Arnolds' initial beer will be an amber ale. Test brews using this formulation have done extremely well in blind consumer preference polls, so everyone involved is "anxiously optimistic". The beer will be available on draft in Houston at beer oriented watering holes (e.g., The Gingerman). A bottling line is currently under construction, and is scheduled for delivery in the middle of May. The bottled version will be widely distributed, although initially only in Texas.

Those in the Houston area who have never seen a "first brew" done on a new system are encouraged to tour the facility on the 9th. More info can be obtained from the brewery (713-686-9494).

George Fix

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Date: Fri, 18 Mar 1994 13:48:05 -0600  
From: Sean.Rooney@uic.edu (Sean Rooney)  
**Subject: Party Pigs and The Carbonator**

I'm considering buying a Party Pig (Plastic keg with an expanding bag to fill deadspace) and a Carbonator (quick release fitting for 2L pop bottles). Does anybody have any experience with these products?

Sean Rooney  
University of Illinois at Chicago  
Department of Genetics  
Sean.Rooney@uic.edu

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Date: Fri, 18 Mar 1994 13:15:21 -0800 (PST)

From: Eric Wade <ericwade@CLASS.ORG>

**Subject: Glass airlocks, canning wort**

Let me second Mike Dix request for sources of glass airlocks, either SF Bay Area or nationwide mailorder.

Thanks to all for the responses both privately and to the list on canning of wort to save for yeast starter. It looks like many of you are successfully canning using just the hot water method (not pressure canning). The big concern in canning pH neutral foodstuffs is botulism. I remember a couple of incidents of commercially canned mushrooms and vichyssoise around 1970 that knocked a few people off. Why would anyone use canned mushrooms anyway?? But I digress. Botulin spores are not killed by the heat in non-pressure canning and, unfortunately botulism does not produce any off odors or appearances. Generally you don't know about it until it is too late. Nobody posted that they got botulism poisoning from improperly canned wort, but how do we know they haven't croaked in their basement brewery? But seriously, is there someone out there in HBD land with enough food science expertise to tell us if wort is acidic enough to keep botulism at bay without pressure canning?

=Eric

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Date: Fri, 18 Mar 1994 13:54:02 -0800  
From: belew@netcom.com (Jonathan Peakall)  
Subject: Kegging

I have been brewing with a couple of friends for about 8 years, in ever increasing quantities. We have now reached the point of brewing a 100 gal. batch, and have finally obtained some firestone (I think that's what they're called?) kegs to ease the bottling hassle. I read the excellent article on kegging in the archives at Stanford, but still have a few questions.

First, does anyone know a good place to purchase fittings and so on for the kegs in the San Francisco Bay Area? What about places to test and fill your co2 tanks? Can anyone tell me the name of a good book on kegging, or direct me to a good source of materials?

I have always been pretty isolated in my brewing, and was amazed when I read some of the old articles. It seems most people who subscribe to the HBD are pretty scientific about brewing. It makes me feel positivly hap-hazard. I weigh my ingredients with a broomhandle balanced on a ruler, and only use the hydrometer once, just before pitching the yeast. After the secondary fermentation slows down, I rack off the brew from the carboys, add a little corn sugar an bottle. Thing is, the beer has always been good!

Anyway, it is great to be in contact with other brewers. Any advice or information is welcome. Thanks!

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Date: Fri, 18 Mar 94 16:59:55  
From: aaron.banerjee@his.com  
Subject: WINE CLARIFIERS

Say, has anyone ever tried clairifying wine with egg whites?

please respond directly to me at:

aaron.banerjee@his.com

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Date: Fri, 18 Mar 1994 18:31:04 -0500 (EST)  
From: "Robert H. Reed" <rhreed@icdc.delcoelect.com>  
Subject: Specialty Grains / Lakefront

mri10@mfg.amdahl.com (Michael Inglis) writes:

> Body and sweetness associated with specialty grains comes from the  
> fact that a "mini-mash" has already occurred within the husk of the grain  
> during the malting process, leaving dextrins as a large part of the malt  
> composition. Dextrins add both sweetness and body to the beer as they are  
> unfermentable to yeast. To add a specialty grain to the main mash for  
> mashing defeats the purpose of using the grain in the first place. The  
> dextrins that are freed up in the mash from the grain get converted to  
> fermentables during the main mash by the enzymes that are present and you  
> lose both the body and the sweetness.

Dextrins don't add any substantial sweetness to your beer. The addition of dextrins increases the viscosity and imparts a certain smoothness. The addition of dextrins to your beer does decrease the perceived hop bitterness.

Your reasoning above seems to be based on the use of a low temperature mash - that is one favoring beta amylase activity over alpha amylase enzyme activity. If you conduct your mash at temperatures that discourage beta amylase activity, you will not break down all of your dextrins to fermentable sugars.

Some guys wrote an article in Zymurgy awhile back that touted benefits from adding darker grains to the mash at 'mash-out', but I believe the point was the preservation of melanoidins for the enhancement of "smoothness" and rounder flavors.

<s12int::1375bbk@god.bel.alcatel.be> writes:

> Lakefront Brewery, Milwaukee, WI - This is a low budget brewpub. The owner  
is  
> trying to qualify for a BIG BUCKS loan by developing a track record first.  
> ( I've never been to this one. A friend told me about it.)

I guess I'd refer to the Klisch operation more as a brewery on a shoestring, although I believe they have financed several expansions since they opened.

The last time I was at Lakefront, they were not a brewpub. Have Russ and Jim added a bar?

If their performance to date is an indication, I'd say that they have developed a track record. I put their Stein Beer and Maibock beers in the 4 star+ category.

Rob Reed

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Date: Fri, 18 Mar 1994 15:39:04 -0800  
From: bguerin@orincon.com (Bob Guerin)  
Subject: Hop Utilization Tests

I was pleased to see the results of the "wort gravity" test in HBD #1375 (Thanks, Glenn!). The results, though anecdotal, seems to indicate that the wort gravity *\*does\** affect the utilization in the boil. Something interesting about those results: the 42% utilization for the low gravity wort is much higher than the 30% maximum listed by Rager. Also, the reduction in utilization from the lower to the higher gravity wort is also much higher than in Rager's formula (which predicts a factor of 1.18 instead of the 2.1 seen in this case).

I would like to propose the following test, one to check out the "hopping rate" theory supported by Mark Garetz. At the start of a boil, draw off a small quantity of wort into a separate pan. Add the same quantity of hops to both pans. Boil both for the same amount of time. Add water to the smaller wort to bring it to the same volume as the original. Take samples of both, and measure the iso-alpha acids. Glenn - are you interested in trying this?

Bob Guerin  
(bguerin@orincon.com)

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Date: Fri, 18 Mar 94 19:15:12

From: Christopher Alan Strickland <beach!chris@cocoa12.ksc.nasa.gov>

**Subject: Bottle Sanitation**

I have been letting my bottles soak in a bleach solution, then washing in the dishwasher with a small amount of bleach on the first wash cycle and drying with heat. I'm thinking about dropping the soak (which I do in the bathtub). Any reason why putting bleach in for the first wash cycle and letting the 2nd cycle just rinse, along with the rinse cycle, then heat dry in the washer won't work?

- --

Chris Strickland

Internet: beach!chris@cocoa12.ksc.nasa.gov

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Date: Fri, 18 Mar 94 16:34 PST  
From: larryba@polstra.com (Larry Barello)  
Subject: Re: De-lidding SS Kegs

In HBD #1375 you write:

>While I won't argue that a air powered grinder is a good  
>way to cut the top out of SS kegs, I can assure you  
>that a sabre saw with a bi-metal blade wil NOT take  
>4 hours. It takes about 10 minutes and does a very  
>nice job.

I can verify that a proper bi-metal blade in a saber  
saw takes the top off of two or three kegs before  
needing replacement and only takes 10 or so minutes  
per keg. I used the nose of my belt sander to grind  
the resulting hole smooth.

- - -

Larry Barello    larryba@polstra.com  
10034 NE 22nd ST    (206) 454-6958  
Bellevue, WA.    98004

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Date: Fri, 18 Mar 94 16:48 PST  
From: larryba@polstra.com (Larry Barello)  
Subject: Re: False Bottom Museum

In HBD #1374 Jack writes:

> >From: Jim\_Merrill@vos.stratus.com  
> >What is the best way to implement a mashing vessel using a 15.5 SS  
> >keg. The three options I am considering are:  
> >  
> > 1) False Stainless Steel bottom  
> > 2) A copper ring that sits in the bottom and has small slits in it.  
> > 3) An "Easy Masher" type installation with a screen.  
> ...  
> The copper pipe manifold is an alternative but is grossly complicated and  
> difficult to build compared to the em and I don't know of any commercially  
> available nor why one would want one.

Oh, the pipe manifold isn't that hard to make. I just wrapped some copper around my soda keg and soldered a dog-leg on the end to meet up with the compression fitting soldered through the side of the keg. I have been very happy with the performance (Ultra fast lauters, 100% extract yields).

I would have done something like the EM, except that I had the copper and I didn't have the SS screen. Also, I used a similar arrangement for the kettle but with a ring that fit just above the dome against the side of the keg. That way all trub and hop particulates (I use pellets) sit in the dome and I rack off clear wort. The dome holds less than 2 qts so wort loss is minimal in a 10 gal batch.

As Jack said, with the EM or a ring, one can bottom heat the mash without worrying about scorching. I can't imagine spending the money on a false bottom arrangement of any sort after using the ring (or an EM if I had some spare screen laying around)

--  
Larry Barello larryba@polstra.com  
10034 NE 22nd ST (206) 454-6958  
Bellevue, WA. 98004

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Date: Sat, 19 Mar 94 00:04:33 EST

From: katanka@aol.com

**Subject: Re:Dry Malt Priming**

I also have tried the dry malt priming trick as per Papazian's book. Both with corn sugar and DME. Carbonation for these batches seemed poor at best. Then on a whim, I tried a different method. Using the information on krausening (Papazian's Book) I created my primer by making a "Simple Syrup" with Dry Malt Extract. This simply put, is a mixture of 2 parts water and 1 part extract or sugar.

Example: I use either 3 cups water to 1.5 cups DME or 2 cups water and 1 cup corn sugar.

Then I boil the mixture for 10 minutes and cool quickly (cover with cheese cloth or paper towel and set in freezer) when warm, I dump the primer into the bottling bucket and siphon into it. I believe this creates a better primer because the primer is now a liquid which will mix more freely with the beer. Also, the sugars are already in solution which makes them more available to the yeasties!

The resultant carbonation seems much better (as well as head retention(!?!)) you can adjust the amount as needed, but keep the 2 to 1 ratio.

Katanka

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Date: Sat, 19 Mar 1994 08:26:14 -0500 (EST)  
From: John Brawley <brawley@cbl.umd.edu>  
Subject: Re: mail order hops

I just received some hop rhizomes from Freshops:

Freshops  
36180 Kings Valley Hwy.  
Philomath, OR 97370  
(503) 929-2736

Good luck.

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Date: Wed, 16 Mar 1994 15:52:53 -0500 (EST)  
From: greggt@infi.net (Gregg Tennefoss)  
Subject: first extract/lager

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Date: Sat, 19 Mar 1994 09:52:09 -0500 (EST)

From: WESTEMEIER@delphi.com

**Subject: Cincinnati NHC First Round**

A fifth judging site will be added this year for the National Homebrew Competition. This site is at the Oldenberg Brewery, just south of Cincinnati Ohio. Any judges who think they might be able to make it, please let us know so we can send you more detailed information.

The dates are:

Friday evening, April 29, and all day Saturday, April 30.

Thanks, and we hope to see you there.

Ed Westemeier, Judge Coordinator  
westemeier@delphi.com

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Date: Thu, 17 Mar 1994 08:20:52 -0500 (EST)

From: greggt@infi.net (Gregg Tennefoss)

**Subject: Bad Post**

I very humbly appologize for the complete waste of band width in my recent post. I inadvertantly sent the file binary. I will repost in a more appropriate manner.

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Date: Sat, 19 Mar 1994 08:47:55 -600 (CST)

From: evanms@lcac1.loras.edu

Subject: How 'bout a new digest?

I consider myself an advanced brewer--six years of brewing, over ninety batches, mostly all-grain--and I have an abiding interest in some of the finer points of the craft. however, I feel that the preoccupation with some rather obscure points on the digest IS eating up bandwidth; my space bar is quickly wearing out. Perhaps the interested parties could start their own digest--the "HUD" (Hop Utilization Digest) or the "BB-BBD" (Bad Bottlecapper-Broken bottle Digest), or maybe, as I have (seriously) actually read in one post, there would be room in the Alt.Beer space in the Usenet.

I enjoy reading the HBD each day--picking up new recipe ideas, innovations for the mash process, and replying to those in need of help. Let's try to keep obscureness to a minimum or, perhaps, post a new FAQ (Hop Utilization) to the Sierra listserver; then all concerns could be directed to the archive. Isn't this how "FAQ'S" originate?

Getting ready to fire up the ale brewing season!

mark Evans \*\*\*\*\*Mashing on the upper Mississippi\*\*\*\*\*

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Date: Sat, 19 Mar 1994 07:44:10 -0800 (PST)

From: Domenick Venezia <venezia@ZGI.COM>

**Subject: Manifold vs Zap-Pap**

The recent thread on drilled versus manifold versus EasyMasher style lauter systems prompts me to share this experience and ask for collaboration/rebuttal/comments.

I have used both "Zap-Pap" and manifold style lauter systems. With my copper manifold I have a VERY hard time getting the wort to clear. I recycle the complete mash volume and more before the wort clears. Even with that it isn't "bright". On the otherhand my Zap-Pap always yields clear wort with about a gallon of recycling.

—|—|—| This is my manifold geometry.  
| | |  
|

Do any others share this experience? Any explanations? Conjecture? Jokes?

Let me also add that I am greatly enjoying the Hop utilization thread. Thanks to all the contributors and let's give Glen Tinseth and Co. all the support we can to help generate real data.

Domenick Venezia  
ZymoGenetics, Inc.  
Seattle, WA  
venezia@zgi.com

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Date: Sat, 19 Mar 94 12:33:58

From: Christopher Alan Strickland <beach!chris@cocoa12.ksc.nasa.gov>

**Subject: Blackberry Stout**

Just wanted some opinions. I made the blackberry stout with 60 oz of frozen blackberries. My OG was 1.061, after 3 days I racked with an SG of 1.027. After 5 days the SG was still 1.027 so I bottled. It's 12 days latter and the beer tastes a little sour (not going bad sour, just sour). I expected with the high FG that it'd be a little sweet (though I prefer dry beers). Am I just being too impatient, and need to let it age a while longer, or could it be that the frozen black berries could have been piced before ripening causing the sour taste?

- --

Chris Strickland

Internet: beach!chris@cocoa12.ksc.nasa.gov

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Date: Sat, 19 Mar 1994 13:04:52 -0500  
From: dd596@cleveland.Freenet.Edu (Marc L. Goldfarb)  
Subject: Thermometer calibration/hop rhizome sources/beer festival/etc

Hi All:

Some of these comments may be out of date, but I am so far behind in my reading that I just finished #1363.

First of all, regarding locations of brewpubs in various city, i mean cities, the best source of that info is to call any homebrew supply store in the city in question and ask them. I travel quite a bit, and the first call in any city upon arrival is that one. It \*NEVER\* fails.

Now on to important stuff. It has recently come to my attention that my \$5 dairy thermometer may not be the most accurate measuring device available. What a shock. Anyway, I boiled some water this morning and the thermometer read 207 degrees. Cleveland is at about 600 ft. above S.L., so I don't think that a conversion is necessary. My question for any of you scientists out there is: will the error of 5 degrees be linear throughout the range of the thermometer? If not, how do I adjust for the error? Or don't I?

Next on the hit parade, I would like to thank all those who responded to my request for rhizome sources. BOTH responses were very helpful. As promised, here is the info.

1) The Malt Shop in Cascade, Wisconsin. 800-235-0026.

I spoke with Don this morning and he was very helpful. They have a deal going right now. Order 3 rhizomes and Beach's book on growing hops and get a \$2.00 discount.

2) Freshops in Philomath, OR. 503-929-2736.

3) American Brewmaster in Raleigh, N.C. 919-850-0095.

The usual disclaimers apply.

And finally, I am looking for any info on beer festivals around the country. Homebrew or commercial. I would especially like to be able to contact the organizers of these events. Any info via e-mail would be greatly appreciated.

Hoppy brewing. Now back to the last 3 weeks of the digest.

Marc  
333

- - -

Clear skies and hoppy brewing from the North Coast  
Marc Goldfarb, Prestige Aviation & DiMarc Brewing  
216-631-3323 or on Internet - dd596@cleveland.freenet.edu

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Date: Sat, 19 Mar 94 13:43 CST  
From: arf@mcs.com (Jack Schmidling)  
Subject: COPPER MANIFOLDS

>From: "Thomas Kavanagh, Curator" <TKAVANAG@ucs.indiana.edu>

>I do not wish to disparage Jack's products--I lust after a Malt Mill(tm)--but I would like to say a few words in favor of my version of the copper manifold.

Nor do I wish to disparage anything that works and was fun to build. However, you have done little in your response to dispel the notion, that a CM is more complicated and difficult to make than an em.

> I did not need to dedicate my \$50+ 5 gallon SS mash tun pot only to brewing,

I can't argue a philosophical point other than to say that people have made easy mashers as you suggested with a long piece of tubing coming up and out of the kettle to preclude drilling a hole in the kettle but I think many brewers have no problem dedicating brewing equipment to brewing. This is especially true when getting beyond the 5 gallon kettle. I can't think of too many other uses for my 10 and 16 gallon kettles other than fermenting wine in it and the em works great to draw off the fermented juice and leave the pulp behind. Furthermore, the em strainer assembly can be removed leaving only the spigot which won't interfere with boiling spaghetti.

> nor did I need to find a jobber who could cut a hole in a SS pot.

Having done what you did, I would be very surprised if you could not drill a 3/8" hole without outside help.

Now we get to the real question, what is the advantage of the CM? It seems a bit like RIMS, once you get beyond the fun of building, using and talking about it, it offers no advantage over simpler methods.

>From: Jim Busch <busch@daacdev1.stx.com>

>> J.S. Actually, I do not know of any way to deal with the scorching problem with a false bottom. It almost precludes mashing in the same kettle.

>Broken record time?? Your last statement is the real issue here. Sizable breweries who want a flexible mash schedule do not mash in the same vessel as they lauter in.

They would if that had a MICROMASHER.

Not sure who is playing the broken record nor can I connect your statement with the one of mine you cited.

What "sizable breweries" and advanced homebrewers do in this case is not

relevant to the discussion. The point I made was that one loses the option of mashing or boiling in the lauter tun if it is equipped with a false bottom. For the homebrewer with one kettle or the low budget extract pub brewer, the em offers an inexpensive means of making all grain beer in a single vessel.

> Usually the mash tun is also the brew kettle.

This necessitates the very messy and time consuming step of transferring the mash to the lauter tun which, with an em, requires only the opening of a valve because the mash tun is the lauter tun.

>RIMS systems avoid this, and make use of a false bottom just fine.

Hardly the low budget approach I was addressing. Nor does it preclude using an em in a RIMS system.

>I can also lauter weizens and Wit beers with ease.

Do you know of anyone having problems doing that with an em? I guess I should say EM, as I can't be responsible for what others make.

>From: Allen Ford <allen@darwin.sfbr.org>

> 1)The \*dead space\* under the false bottom (known to brewers as foundation) allows for easy addition of heat to the mash for temperature correction or for step mashing. The scorching problems can be avoided by recirculating while applying heat.

I suppose with enough rhetoric, any fault can be turned into a "feature" but this is the first time I have heard such claims for the space under a false bottom.

Contrary to what you claim, it CREATES problems when adding heat and makes scorching very difficult to control. Steam and boiling water get trapped under it and there is no way to redistribute the heat other than recirculating the steaming water. With an em, you simply stir occasionally to redistribute the heat.

> 2)Stuck mashes are not a problem (provided the grain is milled well) because of the large drainage surface area. If a mash sticks, it is simple to re-float the grain bed by reversing the flow and pumping into the bottom of the mash tun.

Simple? I have made batches using malt purposely ground to flour in a Corona without having them stick. I have NEVER had a stuck mash with an "EM" and don't know anyone who has.

> 3)Cleanup is quick and easy. Simply remove the false bottom and hose it off.

The EM unscrews and weighs 2 oz.

>There is no doubt that the easymasher is cheaper than a well-made false bottom. How does one perform a step mash using the easymasher?

Turn on the heat, stir and shut off when at temp.

> Can heat be applied to the bottom of the mash tun without scorching the grains that are in contact with the bottom?

That's a given. That's not to say you can turn on the burner at full blast and walk away for an hour. But with judicious stirring and attention to what is goin on it is no problem at all.

> How does one unstick a stuck mash?

Never having had one I can only say what I have done on a what-if basis.

One would lift the output hose above the level of the liquid in the kettle and gently blow into it. Sort of what was suggested for the fb but much less hassle.

>How large a mash tun will an easymasher drain effectively?

The homebrew version works well up to half barrel systems. I have one on 10 and 16 gallon vessels and on a 1 gal pilot system. The yields and functionality are comparable on all three.

The newly announced MICROMASHER will handle anything likely to be found in a Micro or pub.

Now, for the record, George Fix recently ran a test on what I call the COMPLETE EASYMASHER, i.e. an EM installed in an 8 gal ceramic on steel kettle.

He corroborated most everything I have said about it and the only negative comment was the fact that it did not drain/lauter as fast as his \$300 DME fb.

This may be the nature of the beast or may be a result of extenuating circumstances. One of which that can not be overlooked is that he only made a 10 liter batch which is at the low end of what can be done in that very squat kettle. The higher the liquid level, naturally, the greater will be the flow rate. The wide open flow rate could also be limited by the plumbing size and is the reason for the scaled up MICROMASHER.

It is my experience with 10 gallon batches that I must always throttle back the flow rate to get the lauter rate I like. After hearing from George, I timed the last batch and it took 1 hr and 12 min to sparge 10 gallons and collect a total of 14 gallons of wort.

I think the direction this topic has turned over the two years since introducing the EM is most encouraging. The first year was spent arguing with people who never used it that it works at all and now it seems to be trying to prove that it has truly revolutionized all grain brewing.

js

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Date: Sat, 19 Mar 1994 12:52:20 -0800 (PST)

From: Davis <sekearns@ucdavis.edu>

**Subject: one large beer**

Is it possible to fill one 2.5 gallon carboy with beer, cork it, and drink it as one large beer. For example, after mixing fermented wort with bottling sugar or dried malt extract, rack half the batch to a 2.5 carboy and bottle the rest? Any thoughts please e-mail.

I have a "bud" keg, typical commercial keg. Is there any way to "de-bung" these kegs? Can these kegs be used by home-brewers or only by the beer companies?

Thanks for any suggestions.

Matt  
sekearns@ucdavis.edu

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Date: 19 Mar 94 17:24:08 ES

From: Brian J. Cecil <Brian\_J..\_Cecil@wecnotes.semcop.com>

**Subject: Killian's Red Clone**

Does anyone have a Killian's Red clone recipe they would like to share? My wife and I love the stuff, and would love to brew a batch or two.

Cheers,

Brian

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Date: Sat, 19 Mar 94 23:20:46 PST  
From: Mark Garetz <mgaretz@hoptech.com>  
Subject: Mea Culpa

Glenn Tinseth's data was very interesting, showing that wort boil gravity may indeed have an effect. I could have sworn that I had data showing no effect all the way up to 1.090 but I can't find it, so maybe it is the result of one-too-many homebrews! :-)

Anyway, the paper I referenced only showed results up to 1.050 where it is clear that boil gravity had no effect. Rager may have used this data because his gravity adjustment starts at 1.050 (anybody know?). So the research I was basing my information on does not appear to be extendable to worts with gravities above 1.050.

Given Glenn's preliminary results, I am willing to admit that I most likely incorrectly extrapolated the data I had to all wort boil gravities. So even though there is still a significant fermentation effect due to gravity, I am no longer willing to state that boil gravity has no effect, at least for worts above 1.050.

One thing I wanted to point out: Glenn was very clear in his post that what he measured was \*kettle\* utilization so don't jump to conclusions that you should be getting 40% utilization in your finished beer. Fermentation will cut this back down to the normal range of 18-25% (and you can imagine what happens to the high gravity wort that \*started\* fermentation at 20%).

Mark

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Date: Sat, 19 Mar 1994 14:22:55 -0800

From: Don Put <dput@csulb.edu>

**Subject: Mea Culpa**

Subject: Hops Sources and Sunset Mag

For those of you looking for hop rhizome sources, the latest issue of Sunset magazine (April) has a very short article on growing hops for beer, or just for looks. They list the following suppliers:

Freshops  
36180 Kings Valley Highway  
Philomath, OR 97370  
(503) 929-2736

The Herbfarm  
32804 Issaquah-Fall City Rd.  
Fall City, WA 98024  
(206) 784-2222

Beer Makers of America  
15 S. Main St.  
Colfax, CA 95713  
(800) 655-5682

The Beverage People  
840 Piner Rd, Suite 14  
Santa Rosa, CA 95403  
(800) 544-1867

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

Usual Disclaimer: Yada, yada, yada.

don  
dput@csulb.edu

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End of HOMEBREW Digest #1377, 03/21/94

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Date: Sun, 20 Mar 1994 15:30:14 -0500 (EST)  
From: Wayde Nie <niew@mcmail.cis.mcmaster.ca>  
Subject: Homebrew into Sankey ("Real") Kegs...

Hi all,

Eugene Sonn asked about putting Homebrew into Sankey kegs. This is the type of keg setup that my brew-partner and I have put together. We decided on this because it is convenient if (in a moment of weakness) we wanted to dispense a commercial brew. Also, with a small modification this same equipment can be used to fill a keg (or 20L cylinder as we usually use) without removing the keg valve.

A Sankey keg uses the same connection point to both supply CO2 and provide beer. The CO2 port inserts CO2 from the top of the keg and the beer out port is connected to a pipe leading down to the bottom of the keg.

The Sankey lock that connects to the keg has a CO2 in line that usually connects off the side of the lock and a beer out line that connects to the top. This beer out line has a "pea type" backflow valve to stop any beer from draining back into the keg. This describes a CO2 setup, I'm sure a air pump setup is similar.

The only modification needed is to remove the backflow valve from your Sankey lock/air pump. Then to clean your keg you can slide a standard "bottle jet" washer into the beer out port. The jet of water will spray through the beer pipe to the bottom of the keg and drain out of the CO2 port. Use your favourite sanitizer and when you are finished purge the keg with CO2 through the beer out port to push any air out the CO2 port.

To fill the keg start your siphon and drain into the beer out port of the Sankey. This method delivers the beer to the bottom of the keg so it avoids aeration. As the keg fills the excess CO2 will be pushed out of the open CO2 port. Then put your Sankey lock/air pump back together and use it to pressurise and carbonate the keg of homebrew.

I hope this system works out for you. We've found it to be simple and effective with no need to fiddle with the keg valves. If you need any more info feel free to contact me through EMail.

Wayde Nie  
NIEW@McMail.CIS.McMaster.CA

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Date: Sun, 20 Mar 1994 13:27:29 -0800

From: John Farver <bruticus@hebron.connected.com>

**Subject: Hop Rhizomes**

Rhizomes are currently available at Evergreen Brewing Supply (Bellvue, Wa) Larry's Homebrew Warehouse (Kent, Wa) and Brewers Warehouse (Seattle, Wa) Zymurgy has the address and ph# of these.

Also saw a ? about grassy smelling hops, could be first year hops, alpha would be low and would not mask the smell of green.

Question on hop plugs- They will expand slowly when put in boiling wort, there is no need to break them up first for boiling.

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Date: Sun, 20 Mar 1994 17:27:55 -0500 (EST)

From: chris kayes <ckayes@world.std.com>

**Subject: Hombrew Digest Utility Program**

Attached is a MIME formatted IBM PC file - HBDATE.ZIP. This contains the C source and executable for a program which sets the date of the HB Digest file to the date of submission. I was getting pretty tired of the way UN\*IX utilities, like UNCOMPRESS, treat file dates (ignore them), so I wrote this program. Just UNCOMPRESS the HBD .Z file(s), run HBDATE (it takes wildcard filenames) and set the date of the HBD file to the date it was submitted.

Sorry if this takes up space, but this is the '90's. Get U're viewers.

Also, if anyone wants some fresh VERMONT Maple SAP, (that's SAP, not syrple) please e-mail me.

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Date: Mon, 21 Mar 94 03:07:16 EST

From: bmfogarty@aol.com

**Subject: Brewing Pot**

I would appreciate the benefit of your collected knowledge.

I have been brewing now for about three months - in a borrowed 32quart porcelain covered canning pot. I would like to "graduate" to a Stainless Steel pot, but do not have lots of money to throw into a pot. Where can I get a restaurant grade, eight gallon pot with a lid at the most reasonable price? I certainly would appreciate any information available and thank you in advance for your help. To save bandwidth, you might just email me at bmfogarty@aol.com. Thanks again

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Date: Mon, 21 Mar 94 10:16:38 MET  
From: John Oberpriller <s12int::1375bbk@god.bel.alcatel.be>  
Subject: RE: Jim Busch on Bpubs

Jim Busch writes in response to my post concerning starting a brewpub on the cheap.

RE: brewpubs

>> Sprecher Brewery, Milwaukee, WI - This is a microbrewery, not a brewpub.  
It

>> was started with approx. \$10,000 using mostly converted dairy equipment.

> You get what you pay for. Ever check the shelf life of a Sprecher product??  
> Next time your in DC, get one at the Brickseller.

Was I talking about Sprecher's shelf life or how they got started on the cheap about 10 years ago?? The point is that equipment normally used for one purpose, \*might\* be usable in brewing. A good portion of HBD is dedicated to creating or converting equipment for brewing. Can you think of any brewing uses for a stainless steel temperature controlled milk storage tank, Jim?

I also disagree with the idea that "you get what you pay for." I have been in many BIG BUCKS brewpubs that brew pond scum. Big bucks does not guaranty good beer. I think IMHO that good beer can be brewed with a more modest investment.

Don't get me wrong, you need good equipment. But it's possible with a little creativity to cut your startup costs.

I was simply trying to help someone who might not have 500K of spare pocket change.

Good Luck Brewpub Entrepreneurs!

John

\*=====\*\n\* internet: 1375bbk@s12int.dnet@alcbel.be \*\n\*=====\*

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Date: Mon, 21 Mar 1994 01:14:46 PDT

From: network\_manager@aldus.com

**Subject: NDN:Homebrew Digest #1377 (March 21, 1994)**

Your mail to the Microsoft Mail Server could not be fully delivered! Reasons listed below! It has been deleted.

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Date: Mon, 21 Mar 94 5:53:11 EST  
From: Bill Sutton <wrs@hpuerca.atl.hp.com>  
Subject: Dishwasher sanitizing, H2S

And for my first post to hbd (besides an accidental subscribe request...)

#### DISHWASHER SANITIZING

It seems to me that the active ingredient in most dishwasher detergents is Sodium Carbonate (washing soda). This is also the active ingredient in B-BRITE. This seems to mean that there would be no need for additional sanitizers (like chlorine bleach) as long as the concentration of Sodium Carbonate is high enough.

Does anyone have any ideas as to the concentration available from dishwasher soap? I know I don't get any bacterial uglies in my dishes, but then I don't store bacterial feasts on them for months, either...

#### Hydrogen Sulfide

I just finished racking a batch of pale extract/honey brew to secondary. It was fermented with the "new" (to our area, anyway) Glenbrew "secret brewers" dry yeast. I rehydrated it in 2 cups of wort from the batch (i.e. after boiling) and pitched it after it had started to form a krausen on the starter.

The "problem" (if in fact there really is one) is that on the second day of fermentation a horrible odor of H2S invaded my fermenting room. This had disipated by the time I racked (though there was still a faint odor of it clinging to the brew). Interestingly, there wasn't the ring of dried and nasty krausen residue around the rim of my fermenter like I've gotten in the past.

I am aware that a small amount of H2S is considered normal and that CO2 will "scrub it out" to a certain extent. I don't think I had any autolysis in 3 days. My guess is that since there was a krausen on the "starter" the yeast was producing a "typical" H2S odor. I was also thinking that the "resorption" of the krausen residue might also have something to do with it.

I'm not worrying, mind you (the taste at racking time makes me think this has potential), just thought I'd see if anybody had any ideas.

Ob HBD-bandwith-comment :-)

I was worried for a while, what with flamewars on the proper spelling of bogeyman and the like, but I am now enjoying the discussions of hop utilization, em vs. fb vs. cm, and such. I think a balance between recipes, help for new/old brewers, and good old technical free-for-all keeps everyone interested.

Bill Sutton wrs@atl.hp.com



Date: Mon, 21 Mar 1994 21:40:16 +1000 (EST)  
From: allison shorten <shorten@zeus.usq.edu.au>

**Subject: New Wyeast range**

I have recently regained access to the HBD after a hiatus of about 9 months. I have been interested to read fragments about a new range of Wyeast yeasts. We have been getting the old range down here in Australia for a couple of years now, but I havent seen or heard anything about a new range at all from local sources. In fact, I helped a mate brew a batch just a couple of weeks ago, and he had mail-ordered a Wyeast from Melbourne specially for the occasion. It was the old style 1056 American ale, complete with inner pouch and all

Consequently, and since I never use anything else these days, I would really appreciate any information and details on this new range. Thanks

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Date: Mon, 21 Mar 94 07:01:52 EST  
From: pavao@npt.nuwc.navy.mil (John D. Pavao)  
Subject: Re-Pitching Yeast

Hello,

I have recently started using liquid yeast and I'm wondering how many times it is safe to pitch the yeast slurry from one batch into another. My practice has been to sanitize a bottle and pour about eight ounces of the slurry into it. I then cap the bottle and store it in the refrigerator until I brew the next batch. On the day that I use the yeast, I let it warm up to room temperature before pitching. Any responses will be appreciated.

John  
pavao@ptsws1.npt.nuwc.navy.mil

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Date: Mon, 21 Mar 94 7:24:19 EST  
From: Jim Grady <grady@hpangrt.an.hp.com>  
Subject: Where to plant hops

Last year, my wife and I bought some raspberry plants from Miller Nurseries in Canandaigua, NY. They sent along a fact sheet from the Univ. of Massachusetts that has some info that may be of interest to hop growers:

Sites for raspberries should be free from perennial weeds, have good air drainage (preferably a hillside), and have adequate moisture. [sound familiar? JMG] To avoid problems with verticillium wilt, do not plant raspberries where potatoes, tomatoes, peppers (solanaceous crops), or strawberries have been grown.

According to Beach in "Homegrown Hops," hops are susceptible to verticillium wilt so I was wondering if this advice would apply to hops as well. I was thinking of planting hops this summer (and my boys have just planted some tomato and pepper seeds indoors) so I would like to hear if anyone has any first hand experience. If not, I think I will apply the raspberry advice to my hops!

With hops and raspberries, our yard may get a 4-star rating in the Japanese beetle touring guide.

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Jim Grady  
grady@hp-mpg.an.hp.com

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Date: Mon, 21 Mar 1994 07:27:57 -0500 (EST)  
From: Doug Lukasik <LUKASIK\_D@sunybroome.edu>  
**Subject: Hop Utilization**

In HBD 1377 Keith MacNeal writes:  
>...the extract brewer is most certainly watering the wort down \*after\*  
>fermentation.

Not to argue with you Keith but I don't beleive this to be the case. Most extract brewers are boiling anywhere between 3 and 10 lbs of extract in 1.5 to 3 gallons of water. They are then diluting the resulting wort in the primary to bring total volume up to 5 - 5.5 gallons. This is done prior to pitching the yeast so they are definately not watering the wort down after fermentation.

This would be an interesting thing to try. Has anyone ever tried fermenting wort from an extract boil before increasing the volume? Are there yeasts out there that would live in this sort of environment?

On to another issue on hops utilization.... I recently switched from all extract to partial mashes and have increased my boil from the standard 2 gallons to the 3 - 3 1/2 gallon range. Although my OG's seem to have fallen a little I am finding that I \*do not\* get the same utilization and in fact it seems to have fallen. Any explanation for this? Of course this is finding is based solely on tasting the resulting brews (several have been repeats of extract brews and the hops have remained the same>. BTW I have been following Mark's formulas with a lot of good results.

TIA

Doug. <lukasik\_d@sunybroome.edu>

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Date: Mon, 21 Mar 94 12:01:31 +0100  
From: steve\_t@fleurie.inria.fr (Steven Tollefsrud)  
Subject: Canning Wort/Eggwhites/DME Priming/fruit-in-beer

From: Eric Wade...  
>...is wort acidic enough to keep botulism at bay without pressure  
>canning?

I'm no food science expert but if wort were acidic enough to keep wild nasties (yeasts, bacteria) at bay, wouldn't it also keep the cultured, domesticated sort at bay, too? Alternatively, if wort were ideally suited for cultured yeast to thrive in, why wouldn't it be just as well suited for the nasties to survive in too? There was a similar thread to this a couple of years ago on HBD and it was established that Botulin produced toxins will remain in the wort even if the wort is boiled, so don't count on high temps to make it safe if it has been infected. It seems to me that it would be safer to not count on acidity to keep your canned wort Botulism free, and use pressure canning.

From: aaron.banerjee@his.com  
>Say, has anyone ever tried clarifying wine with egg whites?

I toured several wineries in Bordeaux last summer and saw this in practice. Most Bordeaux wines are clarified this way, using egg whites whipped up into a marengue-like lather and added to the oak barrels that the wine is aged in for a couple of years.

It made me curious why this wasn't practiced in the beer industry. My guess is the gas in the beer would make a tremendous mess of the egg whites.

From: katanka@aol.com  
>Re: Dry Malt Priming...The resultant carbonation seems much better  
>(as well as head retention(!?!)) you can adjust the amount as needed,  
>but keep the 2 to 1 ratio.

I switched to DME priming last year and will never go back to sugar. Table sugar will leave a cidery bite to your beer, while corn sugar doesn't. Priming with DME definitely gives a sturdier head and more body, and you can proudly claim that you have an "all malt" beer. Because of the difference in molecular structure, you will need to use 2 times as much DME as you would sugar. If you use 3/4 cups of sugar, use 1.5 cups DME, or enough to raise the SG by 5 degrees or less, depending on the beer style. Boiling the the DME in a couple of cups of water will ensure that the DME is evenly distributed (no globs of DME on the bottom), and kills nasties. I once primed without mixing with water first and my beer reacted to the crystals by violently foaming over. I tried closing the priming container (a cornelius keg) but the restricted exit turned it into a beer jet, spraying about 3 gallons over the kitchen ceiling, walls, and me. (my wife was not impressed).

From: Christopher Alan Strickland

>Just wanted some opinions. I made the blackberry stout with 60 oz  
>of frozen blackberries. My OG was 1.061, after 3 days I racked with  
>an SG of 1.027. After 5 days the SG was still 1.027 so I bottled.  
>It's 12 days latter and the beer tastes a little sour (not going  
>bad sour, just sour).

I experimented with adding fruit (raspberries) to ale and discovered the effects of CO2 scrubbing the hard way. Adding the fruit to the wort at the beginning of the ferment caused most of the fruit essences to disappear with the CO2 and left a tangy ale with only a memory of the 5lbs of raspberries and a reddish color. Just like with dry-hopping, adding fruit after the most active ferment leaves most of the essences in the beer and, because of the yeast attenuation when the alcohol is higher, there is more residual sugar from the fruit. BTW, this is how the Belgians do it with Kriek Lambics: the cherries are added to the aging barrels AFTER the beer is fermented.

Steve Tollefsrud  
Valbonne, France  
e-mail: [steve\\_t@fleurie.compass.fr](mailto:steve_t@fleurie.compass.fr)

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Date: Mon, 21 Mar 1994 08:15:02 -0500 (EST)

From: greggt@infi.net (Gregg Tennefoss)

**Subject: First MASH / LAGER**

Greetings all !! There has been some discussion on diving into all grain for the first time. All I can say is DO IT. I racked my first all grain to secondary today and I thought my experiences may help others take the plunge. First, I've been told you should never go to all grain until you master extracts and can replicate batches. As I do this for fun and I'm not AB, I really have never tried to make the exact same brew twice - the fun is in variety. Am I a master at extracts - NO No no - how do you spell Zyamogy.

This is how it went:

I made 1000ml of starter with wyeast checpilsner (spelling?). I new it was going to be a great batch because my stopped got stuck in the flask and I cracked the flask getting it out. I transfered the go juice to a new flask and somehow avoided major nastie contamination.

I pulled out my trusty 5 gal porcelin (yes 5 gallon) brew pot, splashed in a couple gallons of Chesapeake finest pipe rotting tap water, a pinch of gypsum, and happily tossed in 10lbs of my selected grains. Beware the dust cloud.

I fired up the stove (gas) and stirred my coldren of mush up to the protein rest.

I lit the fires again to get to conversion temp and stired frequently to avoid scorching. The mush appeared a little thick, so I dumped in another gallon of h2o and let it do it's thing.

I added heat one more time to 170 and ladled the sludge into my gott cooler. (A \$1 cheap plastic collander trimmed to fit made a great false bottom.)

I drained out and recirculated about a gallon of wort to set the filter bed.

I then drained most of the liquid from the tun back into the brew pot.

I alternatly added 170 degree water an inch or two above the grain and drained it off into the brewpot until my 5 gallon pot was full and another gallon pot was also full.

I then happily boiled, hopped, and cooled as usual.

The gravity ended up at 1.040 - a little low for ten pounds of gain but who cares.

Then it happened - I tasted the Wort. It actually tasted better than some finished beers I have tasted. Saying that I was psyched would have been an under statement. As this is a lager (my first attempt here too) it will take a while for me to experience the full fruits of my labor but if the tastes at primary and secondary are any indication, I don't expect this batch to have to sit around in the bottles too long.

Yes I did relax and have several homebrews.

Yes it did take about five hours - Boy did time fly.

One warning !!! As I finished up about 2:30am, I did not feel like hauling the spent grains outside. I decided that my 1.5hp garbage grinder could handle the job for me. It did - the plumbing did not. It actually clogged a three inch line. Climbing under a house at 3:00 in the morning is not the model method of RHAHB.

Cheers and get "grainin"



Date: Mon, 21 Mar 94 5:21:28 PST  
From: DJM1%CRPTech%D CPP@bangate.pge.com  
Subject: ...no subject...

Sean Rooney said:

>I'm considering buying a Party Pig (Plastic keg with an expanding bag to  
>fill deadspace) and a Carbonator (quick release fitting for 2L pop  
>bottles). Does anybody have any experience with these products?

I have been using the Carbonator for a few months now, IT'S GREAT! My friends love it also, as they now don't have to come to my house to try the ol' Homebrew.....I have not had any problems with it. You have to transfer your beer over a few days earlier than you want to take it somewhere to allow force carbonation. I just wish I came up with the idea myself!

I also have a Party Pig that I haven't had a chance to use yet....I just always put all the beer into one of my kegs. I think that it would be ideal for a Barleywine, or some other small batch.

Standard Disclaimer: I don't have nothin' to do with any of the above mentioned products, I just wish I did.....

Daniel Meaney  
DJM1@PGE.COM

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Date: Mon, 21 Mar 94 08:37:16 EST  
From: sims@scra.org (Jim Sims)  
**Subject: re: animals & beer**

>>Date: Fri, 18 Mar 94 10:34:29 EST  
>>From: AYLSWRTH@MANVM2.VNET.IBM.COM  
>>Subject: re:Animal products???  
>>

>> As I have pointed out in alt.beer, the real problem here is that it  
>> is difficult for people to find out whether their favorite beer(s)  
>> use animal products. Breweries do not have to list any ingredients,  
>> and even if they did, it is unclear whether the FDA would count a  
>> clarifying agent as an "ingredient" anyway.

actually, it is *\*absolutely\** clear to anyone who does this  
commerically just what the rules are:

You *\*must\** apply to the BATF folks for a label approval for each  
alcohol-containing prodcut you produce. Ask Grants's what happens if  
you make any mistakes.

The label is tied to a specific RECIPE. You must list all the  
ingredients used, and a basic cookbook-type approach to what you do  
to the ingredients.

According to the "expert" for labeling that I asked, there are  
numerous approved clarifiers, and they (nor anything else "not  
remaining in the final product" need NOT be listed on the label.

jim

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Date: Mon, 21 Mar 1994 10:09:55 -0500 (EST)

From: Jim Busch <busch@daacdev1.stx.com>

**Subject: Re: Big brewing**

Norm writes:

> Subject: Mega brewing/Specialty Grains/Eis

>

> Jeff Franes writes about industrial brewers:

>

Jeff was discussing hop utilization, but I'd like to diverge a bit. Assuming  
> the large brewers brew high gravity worts, and dilute *after* fermentation,  
> try to follow this. They must use a relatively large amount of grain to  
> create these high gravity worts, which means they have relatively large  
> mash/lauter tuns. Then they must boil down this relatively large volume of  
> water, which means they have relatively large boilers. They then ferment  
> this concentrated wort in relatively small fermenters.

THis is where the assumptions fail. I would presume that they actually  
use enormous fermenters, which hold the results of 4 mash cycles. For  
bigger breweries, it is quite common to brew several times to fill one  
fermenter.

Best,

Jim Busch

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Date: Mon, 21 Mar 94 10:43:09 EST  
From: carlsont@GVSU.EDU (TODD CARLSON)  
Subject: Re: specialty grain mashing

Mike asked about his Papazian pale ale problem ("sediment of some kind"). This sound like the same problem I had with this recipe which I attributed to starch in the unmashed toasted barley (this was an all extract recipe). This relates to the recent discussion on which specialty grains should or should not be mashed. Is Papazian wrong (gasp) in using unmashed toasted malt? There are a lot of different malts out there that I would like to experiment with but I am not sure how to use them and have had difficulty finding information about them. So could we compile a list? Vote

must mash  
should mash  
shouldn't mash  
don't mash  
doesn't matter

on

crystal malt  
dextrine (carapils) malt  
belgian aromatic malt (what is this?)  
special B malt  
buiscit malt  
victory malt (same as toasted malt?)  
roasted malt  
raosted barley  
black malt  
chocolate malt  
vienna malt  
munich malt  
other

also for the mashing grains, do they provide enzymes?

PS - I figured out BTW and IMHO, but what is RIMS?

PSS - What's an easymasher (TM)?

todd  
carlsont@gvsu.edu

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Date: Mon, 21 Mar 94 07:35:00 PST  
From: hollen@megatek.com (Dion Hollenbeck)  
Subject: Re: Kegging

>>>> "Jonathan" == Jonathan Peakall <belew@netcom.com> writes:

Jonathan> I read the excellent article on kegging in the archives at  
Jonathan> Stanford, but still have a few questions.

Jonathan> First, does anyone know a good place to purchase fittings  
Jonathan> and so on for the kegs in the San Francisco Bay Area? What  
Jonathan> about places to test and fill your co2 tanks? Can anyone  
Jonathan> tell me the name of a good book on kegging, or direct me to  
Jonathan> a good source of materials?

Best source is mail order. If you find any local homebrew store  
carrying fittings, you will find they are about 25% or more higher  
than mail order. Good mail order sources are

Keg Parts:

BrauKunst 1-800-972-2728

Foxx Equipment Co. (800) 821-2254

Taps, beer fridges, bar supplies:

Superior Products 800-328-9800

If you have any more detailed questions, ask away, either through HBD,  
or directly. I am editing the kegging FAQ and until it is out, it is  
my duty to extract all info from the materials to answer people's  
questions. That will also give me an incentive to get it done. B-]

dion

Dion Hollenbeck (619)675-4000x2814      Email: hollen@megatek.com  
Staff Software Engineer      Megatek Corporation, San Diego, California

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Date: Mon, 21 Mar 94 11:45:54 EST  
From: dweller@GVSU.EDU (RONALD DWELLE)  
Subject: chill theory

Let's talk chiller theory.

Now, after the boil, I chill by dunking my boil pot in a sink filled with ice-water. Why? Because Charlie told me to. It does speed up the cooling, but does it do anything else? Does my beer like it better?

Or, to put it another way, Charlie also says I should probably have a wort-chiller for all-grain "advanced" brewing (but doesn't explain why). So I'm thinking about making one. But I'd like to know why before investing the time and money.

In fact, I'm wondering why I shouldn't just run the boiling wort directly to my plastic fermenter and skip the ice-water dunk. I can do it without splashing or at least a minimum of aeration and also with a minimum chance of polluting the wort with some bad bugs. For cooling, I can let it sit overnight, sealed up in the fermenter (which is what I often do anyway). What, if anything, am I losing (besides time, which is not a major concern, as long as my supply is a couple cases ahead of demand)?

I can understand why the breweries chill rapidly--not wanting to occupy their equipment longer than necessary. Are we homebrewers just slavishly imitating the commercials? (If chiller theory is covered in some book somewhere, please steer me toward it.)

Cheers,  
Ron Dwelle (dweller@gvsu.edu)

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Date: Mon, 21 Mar 94 09:14:28 PST  
From: steve\_kenshulo@csufresno.edu (Steve Kenshalo)  
Subject: Homemade burners, and a few other things...

Fellow Brewers:

As the first step in the construction of my all-grain brewing setup, I have removed the burner from an old hot-water heater. After brushing up on my welding skills, I mounted it in a frame about four inches below the top of the frame. Although the hot water heater was rated for natural gas, I brazed a piece of 1/4" pipe to the tube leading to the burner. To this pipe I connected a piece of shop air hose (The type you might use to connect a compressed air tool to the shop air), to a fitting that screws into a 20 pound propane tank. There is no pressure regulator involved, other than a dedicated hand on the tank-mounted valve.

I was surprised how well it worked. Although very sensitive, the tank-mounted valve works fine for regulating gas flow to the burner. The air hose does not seem to get hot at all. The tube leading to the burner is long enough to place the air hose a safe distance away from the hot zone.

The flame seems to burn well on propane. I thought I would have to drill out the air holes in order to get good combustion. The flame, when burning at the hottest temp I feel safe with, is 4 to 5 inches long, with about equal parts blue and orange flame. The pot has just a little bit of soot on it, but not enough to worry about. Could this thing benefit from enlarging the air holes below the burner? I think the rule is propane requires twice as much air than natural gas. The current holes are about 1/2" in diameter. That means the new holes should be twice the area. The current area,  $.5 \times 3.14$  is 1.57. Of course double that is 3.14. Since  $1 \times 3.14 = 3.14$  the new holes should be 1" in diameter. Is this right? It seems way too simple. It also seems way too big. I would think a 1" hole would flow a lot more than twice the air of a 1/2" hole. Doesn't matter, however, because there is not enough metal in the frame to allow 1" holes anyway. (There are four 1/2" holes around the base of the burner.)

For a kettle, I cut the top off of a SS (Stainless Steel) keg with a jig saw. The keg was much easier to cut than I thought. On the side of the kettle, as close to the bottom as possible, I TIG welded a piece of SS pipe. This was the first time I had used a TIG welder, and it was a difficult weld. The pipe was much thicker than the walls of the keg. Not to mention I kept touching the tungsten to the part while I was welding. I even got a healthy jolt when I touched the welding rod to the electrode. I was wearing no gloves, and the shock went right through my chest. Ouch! Next time I would just silver solder a piece of brass pipe to the keg.

I have used this setup twice. It works quite well. The first time I used it, I had no lid, and the boil was not as vigorous as

I would have liked. The second time, I used the cover from an old AT clone as a lid, and it boiled over 5 gallons in 35-40 minutes. I was planning on making a tight fitting lid for the kettle, but I decided a flat piece of metal would work better. If I cut a dome shaped piece of sheet aluminum, I can slide it back and fourth across the top of the kettle (to change the size of the vent) during boiling.

All of this gave me a fairly bitchin' setup with almost no cash outlay. All of the parts I either got for free or had laying around, except for the SS pipe. It cost me \$4.50. However, it was a lot of work. If I was not able to get out of my 3 hour CAD/CAM class to go weld up beer equipment, it would have been easier to go buy a cajun cooker or something like that. Soon I am going to cut the top off of my other keg and make a mash-lauder tun with a copper manifold.

This post is longer than I planned, so I will stop here. Thank you for any advise I receive regarding the air holes in the burner.

Steve Kenshalo  
skenshul@csufresno.edu

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Date: Mon, 21 Mar 94 10:31:12 MST

From: npyle@n33.stortek.com

**Subject: Slamming? Not/Scotch Ale IBUs/new digest?**

Bob Regent writes:

>You may or may not agree with Marks comments, but at least try to read his  
>messages correctly before slamming him.

In defense of myself, and others who have been discussing the boil gravity vs. hop utilization issue: I don't think anyone has done any "slamming" of Mark in this thread. There has been some polite disagreement, but I haven't seen hide nor hair of a flame. Don't make this something it isn't. Also, I think it is pretty clear at this point what Mark has been claiming. What is not clear, at least to me, whether his assertions are accurate. Glenn Tinseth's (admittedly small piece of) data seems to contradict Mark.

\*\*

Mark Worwetz asks about Scottish Ales, and says that award winning SAs fall in the 30-50 IBU range. I don't know what these numbers are from but the AHA lists them something like 9-20 IBU, which is very low indeed. Of course, it is entirely possible that BJCP judges like hops and if the beer is good, well, it wins the prize, regardless of the rules.

\*\*

>From the "Credit where Credit is Due" Department, Rob Reed wrote:

>Some guys wrote an article in Zymurgy awhile back that touted  
>benefits from adding darker grains to the mash at 'mash-out', but  
>I believe the point was the preservation of melanoidins for the  
>enhancement of "smoothness" and rounder flavors.

Those "guys" were Micah Millspaw, late of the world famous HBD (he hasn't gacked; he's a pro now, and off the digest), and Bob Jones, a current contributor to HBD. Thanks guys!

\*\*

Mark Evans wants us to make a Hop Utilization FAQ and to quit wasting his time every day with discussions about it. Mark, if you've read any of these threads, you'd realize that there is absolutely no consensus on the thing, because of inadequate data, conflicting data, and the never ending "personal experience". If the issue is ever resolved, it'll undoubtedly go into the Hops FAQ, but until then, I believe it is a very appropriate topic for this forum. Buy a new spacebar, this thing isn't going away.

Norm

npyle@n33.stortek.com

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Date: 21 Mar 94 17:26:00 GMT  
From: korz@iepubj.att.com (Algis R Korzonas +1 708 979 8583)  
Subject: Utilization/Broken bottles

Jim writes (quoting Glen)--

>> The HPLC showed that the utilization in the kettle for the high  
>> gravity wort was 20%, for the low gravity wort it was 42%. This  
>

>That is fascinating data, especially for people brewing bitters, as  
>I believe there is no printed "homebrewer" info that implies numbers  
>above 30%, yet this seems to be the results in brewing a bitter with  
>out diluting. No wonder Phils bitters are so different from mine,  
>I do high gravity preferment dilution, he doesnt.

Before anyone gets confused by these discussions, I'd like to point out that this data is utilization "in the kettle." There will be losses during fermentation. In the end, I'll bet that the high-gravity wort utilization will be down to about 15% and the low-gravity wort util will be down to about 30%, which would be in-line with the literature. What Rager's formulas dealt with were approximations of IBUs in the finished beer. They accounted for some variables and ignored others. I've successfully used them in my beers. I would be open to using new formulas as then become available. Quantification is what we really need from the research. How much the losses are affected by yeast, geometry, etc., is still unknown.

\*\*\*\*\*

As yet, I have not broken a bottle with my capper (an Omega Deluxe bench capper) nor with my previous capper (a Jet, two handled, non-adjustable). This, after 150+ (bottled) batches of beer. I've used bottles from virtually every brewery that uses non-twist-off bottles. I have perhaps 25-30 cases of bottles and I keep reusing them. I add new bottles to my collection whenever I drink a commercial beer that comes in a non-twist-off, and lose bottles to competitions, so there is some turnover. Thomas wrote, quoting someone:

>". . . most of the bottles I break are returnables . . . Bottles  
>like Guinness or Anchor Steam are a superior design to returnables,  
>and if I were to avoid a particular design it would be  
>non-returnables shaped like returnables . . . I would blame the  
>bottles rather than the capper."

>

>(I should point out that the above comment is particularly  
>controversial - which is why I included it - since I think most  
>homebrewers use long neck bottles, both refillables and non-  
>refillables. Perhaps the Guinness/Anchor steam shape is preferable  
>for non-refillables, as he implies? Any more data points?)

Although I've never broken one, the Guinness bottles are the thinnest glass of all the bottles I've used, and therefore I would not say that they are superior. Incidentally, the Orval, Fullers, bar-bottles and the old-style Mackesons/Whitbread are the thickest glass. I think that with the two-handled cappers, shape plays more of a role in the

ease/difficulty of capping. The ease/difficulty is important because as the difficulty of closure increases, so does the chance of putting a lateral stress on the neck of the bottle. With the Omega Deluxe and other bench cappers (which, by their design, cannot put a lateral stress on the neck of the bottle, unless you don't center it), it doesn't matter... from Thomas Hardy nips to Champagne magnums, no problems. It still is possible to "push down too hard" with a bench capper, but as I said before, I've yet to break a bottle while capping. I hope it hasn't been just luck, because if it was, this post is sure to have made it run out ;^).

Al.

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Date: Mon, 21 Mar 94 10:45:10 -0700  
From: Steve Dempsey <steved@longs.lance.colostate.edu>  
Subject: Re: Call for Judges, AHA NHC Denver

My confused fingers typed the wrong days for the first round  
judging of the NHC in Denver. Corrected information is:

Judging for the western region of the 1994 AHA National Homebrew  
Competition will be held in Denver on Saturday and Sunday, April  
30 and May 1.

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=====
Steve Dempsey
steved@longs.lance.colostate.edu
=====
Engineering Network Services
Colorado State University
Fort Collins, CO 80523
+1 303 491 0630
```

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Date: Mon, 21 Mar 1994 09:58:27 -0800 (PST)

From: Jeremy Ballard Bergsman <jeremybb@leland.Stanford.EDU>

**Subject: blue ice/yeast freezing**

Coyote writes that one might use blue ice to buffer the temperature changes of a frost-free freezer for yeast storage. I tried this once with some Chimay cultures. After 3 months I could not revive them. Just a data point.

Jeremy Bergsman    jeremybb@leland.stanford.edu

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Date: 21 Mar 94 18:02:49 GMT  
From: GANDE@slims.attmail.com  
Subject: Pike Place Pale Ale

My buddy Carlo made it over to my house on Saturday with his usual handful of "imports" for us to sample. In the array was a bottle of Pike Place Pale Ale, unavailable to us up in Canada. I was intrigued by the intense chocolate flavor, where does this come from? It doesn't appear that there's chocolate malt in the beer, we speculate it's either the Maris Otter malts or the yeast strain. The bottle we had was brewed in Vermont. Does anyone have any comments, re the chocolate flavor?

...Glenn Anderson  
GANDE@SLIMS.ATTMAIL.COM

-----

Date: Mon, 21 Mar 94 12:59 EST  
From: Jack Skeels <0004310587@mcimail.com>  
Subject: Hop Utilization/Wort Chilling

Hey Folks,

I realize that I don't have the detailed technical knowledge or years of experience in brewing that some (such as Mark Garetz and Co.), but I saw something this weekend that makes want to throw my two cents in.

I just bought a 24-qt. SS pot for brewing, and gave it a whirl. In the past, I've brewed in a 15-qt. ALUM pot, using extract and speciality grains. This weekend, while using my mother-of-all-pots, I noticed something different about the hops. When I put hops in the small pot, they would gather at the top of the boil, with only some of them really "mixing it up" with the wort. I would periodically push this mass of hops down, but they never really mixed well. When brewing a highly hopped ale (like SNPA), I could barely get the aroma hops mixed in before it was time to turn the heat off.

With "momma", I now use 4 gallons of water in my boil, versus 1.5 with the little pot. My hops all mix in!!! None on the top, and they roll and roll, like they're on a roller-coaster.

Is this another aspect of hop utilization that affects beginners? Very high gravity worts created by your typical novice homebrewer's equipment won't mix hops well?? I always use fresh and plug hops, should people who use small brewpots use pellets, just to insure that the hops "touch" the wort?

I also suspect that one of my batches that had too much hop flavor was the result of insufficient isomerization due to the hops not getting hot and mixed in with the wort very well. What say you, great fonts of wisdom?

BTW, I made a wort chiller (and pre-chiller) using a 50-foot roll of 3/8" copper tubing, and the instructions/ideas from wort\_chillers.faq -- it worked great!!! Two thumbs up, highly recommended!! E-mail me for details if you are curious.

Happy Brewing to all,

Jack Skeels  
JSKEELS@MCIMAIL.COM

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Date: 21 Mar 1994 13:50:09 -0500  
From: "Stephen Schember" <Stephen\_Schember@terc.edu>  
**Subject: Brit. Beerfest**

Time: 1:40 PM  
OFFICE MEMO

Subject:  
Brit. Beerfest

Date: 3/21/94

Could someone please send me or post the location and dates of

**Subject: Brit. Beerfest**

-TIA

Steve

stephen\_schember@terc.edu

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End of HOMEBREW Digest #1378, 03/22/94

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Date: 19 Mar 1994 01:13:30 -0800  
From: "PDXML1" <PDXML1@pdxml1.mentorg.com>  
**Subject: Please readdress and resend**

Mail\*Link(r) SMTP Homebrew Digest #1376 (March 19,  
!!!! Original Message >= 24K; See following enclosure. Preview follows  
!!!!

Received: by pdxml2.mentorg.com with SMTP;19 Mar 1994 01:13:04 U  
Received: from mgc.mentorg.com by rainbow.mentorg.com with SMTP  
(15.11.1.6/15.5+MGC-TD 2.08) id AA20192; Sat, 19 Mar 94 01:07:51 -0800  
Received: from hpfcla.fc.hp.com by mgc.mentorg.com with SMTP  
(16.6/15.5+MGC-TD 2.20) id AA17274; Sat, 19 Mar 94 01:07:46 -0800  
Received: from hpfcrdg.fc.hp.com by hpfcla.fc.hp.com with SMTP  
(1.37.109.4/15.5+IOS 3.20) id AA03143; Sat, 19 Mar 94 02:00:36 -0700  
Received: by hpfcmi.fc.hp.com  
(16.6/15.5+IOS 3.22) id AA24944; Sat, 19 Mar 94 01:00:40 -0700

Date: Sat, 19 Mar 94 01:00:40 -0700

Message-Id: <9403190800.AA24944@hpfcmi.fc.hp.com>

**Subject: Please readdress and resend**

From: homebrew-request@hpfcmi.fc.hp.com (Request Address Only - No Articles)

Reply-To: homebrew@hpfcmi.fc.hp.com (Posting Address Only - No Requests)

Errors-To: homebrew-request@hpfcmi.fc.hp.com

Precedence: bulk

Subject: Homebrew Digest #1376 (March 19, 1994)

HOMEBREW Digest #1376

Sat 19 March 1994

FORUM ON BEER, HOMEBREWING, AND RELATED ISSUES  
Rob Gardner, Digest Janitor

Contents:

Two-Stage Fermentation ("Robert H. Reed")  
Utilization vs Boil Grav. (b\_regent)  
Mail Order Hop Rhizomes ("LYMAN, Michael D.")  
(Rich Larsen)  
Netherlands ("Mark Jansen")  
IBUs in hopped extract? (Allan Rubinoff)  
Washington DC Beer Expo (Derek Montgomery)  
Copper Manifolds ("Thomas Kavanagh, Curator")  
re:Animal products??? (AYLSWRTH)  
Re: Food grade sealant ("Glen A. Wagnecz, X6616")  
rooting hormones and hops... (SIMJONES)  
Re: Treatment of Specialty Grains ("Glen A. Wagnecz, X6616")  
Re: Hops/cheap Bpubs/EM/Doppesl (Jim Busch)  
Real kegs (Eugene Sonn)  
Montreal pub/restaurant (Lee=A.=Menegoni)  
RE:DE-LIDDING (greg.demkowicz)  
Specialty Grains (Milstead Robert)  
re:Broken bottle when capping, part 1 of 2 (AYLSWRTH)  
(Allen Ford)  
re: Broken bottles when capping, part 2 of 2 (AYLSWRTH)  
A few questions ("Michael J. Poaletta")  
Mega brewing/Specialty Grains/Eis (npyle)  
Hop Utilization, Scotch Ale (Mark Worwetz)  
Frozen Yeast Storage (COYOTE)

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Date: Thu, 17 Mar 1994 22:19:57 -0500 (EST)  
From: "Robert H. Reed" <rhreed@icdc.delcoelect.com>  
**Subject: Two-Stage Fermentation**

Shawn writes regarding the benefits of two-stage fermentation:

>  
> Can anyone convince me why I should use a double stage fermentation  
> process?

>  
I can share with you a few reasons why I use two-stage fermentation:

- 1) Secondary fermentation provides additional time for the beer to clear - results in less sediment in the bottle
- 2) Secondary fermentation done properly allows the fermentation to go to completion - thus improving uniformity in carbonation - depending on the yeast used, and the carbohydrate makeup of the wort, there can be a fairly large range of fermentation times required to 'ferment out'.
- 3) Secondary fermentation is somewhat of a convenience factor: I have anywhere from two to five fermentors running all the time. The two-stage process allows me to package the finished beers at my leisure without concerns of autolysis (can occur if beer is left on a large yeast mass for too long)
- 4) Many big beers and all meads require

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Date: Mon, 21 Mar 94 12:22:16 -0700  
From: homebrew-request@hpfcmi.fc.hp.com (Automagical Mail Responder)  
**Subject: Re: Two-Stage Fermentation**

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If you would like to cancel your article for some reason, you may do so any time before it is published, by sending a message to homebrew-request whose body (not subject) contains the line:

cancel article 03211222.1643

Remember, send the cancel request to homebrew-request, NOT homebrew!

Thanks for your submission and your support of the Digest!

Rob (program author)

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Date: 21 Mar 94 19:28:00 GMT

From: korz@iepubj.att.com (Algis R Korzonas +1 708 979 8583)

**Subject: watering down/CO2 serving pressures/blackberry sourness**

Keith writes:

>But the extract homebrewer is most certainly watering the wort down \*after\*  
>fermentation. Well, at least those who do partial boils.

Not in my experience. I know of no homebrewer who is watering down the wort \*after\* fermentation on a regular basis (some have done a few experimental batches), but most of the extract brewers I know are watering down the wort \*before\* fermentation. There are a number of homebrewers I know (myself included, when I do extract batches) that do full-boil extract batches, so please don't assume that \*all\* extract brewers are doing partial boils.

\*\*\*\*\*

Bart writes:

>William Nichols relates problems with force carbonation of kegs. I don't  
>have exact answers for proper PSIs, but I do have the following advice :

>

>"Store high, Serve low"

>

>That is, you need to lower the pressure for serving. Afterwards, the keg  
>should be pumped up to preserve carbonation. I've found that 5 PSI

This is not necessarily true if you have the proper back pressure from your serving line. See Dave Miller's article in the 1992 AHA National Conference Proceedings, "Just Brew It." I did my math, adjusted my hose lengths and can serve and store at the same pressure without problems, one pint a week if I wish.

\*\*\*\*\*

Chris writes:

>Just wanted some opinions. I made the blackberry stout with 60 oz  
>of frozen blackberries. My OG was 1.061, after 3 days I racked with  
>an SG of 1.027. After 5 days the SG was still 1.027 so I bottled.  
>It's 12 days latter and the beer tastes a little sour (not going  
>bad sour, just sour). I expected with the high FG that it'd be a little  
>sweet (though I prefer dry beers). Am I just being too impatient, and

Blackberries and raspberries have quite a bit of acidity in them. They don't seem that sour because they are so sweet. Once all that sweetness ferments away, the sourness really comes through. I'm even thinking about adding Calcium Carbonate to my raspberry beers to counter some of that sourness. Note that the larger a sugar molecule gets, the less sweet it tastes to us. Glucose is sweeter than sucrose which is sweeter than lactose. Malto-dextrin will add a lot of body and FG, but will not really add much sweetness at all. If you want it to be sweeter, you might try adding lactose at bottling time. Note that lactobacillus WILL ferment lactose, so you better be sure that there's no lactobacillus in there before you add the lactose, or you might get glass grenades.



Date: Mon, 21 Mar 94 14:01:59 -0500 [EST]  
From: greg.demkowicz@circellar.com  
Subject: RE: GLASS AIR LOCK

Glass Air locks can be obtained form "The Brewmeister"  
115 No. Union Ave., Cranford, N.J. 07016. Phone Number:  
908-709-9295 or 800-322-3020 (outside of N.J.). Yes,  
he does do mail order.

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Date: Mon, 21 Mar 94 14:57:21 EST  
From: dweller@GVSU.EDU (RONALD DWELLE)  
**Subject: saint**

Is there a patron saint of brewers (or homebrewers)?  
(Traditionally, that is.)

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Date: Mon, 21 Mar 94 08:26:00 -0700  
From: DAMON\_NOEL/HP0800\_01@mailhub.cs.itc.hp.com  
Subject: easymasher

Jack has pointed out the ease with which heat can be added to the mash using his system. As a subscriber to the protein rest system I find it necessary to add bunches of calories to the mash and I have only been able to do this with a lot of stirring to prevent hot spots and scorching. I am puzzled at how this can be done without damage to the screen tube which I visualize projecting across the bottom of the mash tun...what's wrong with this picture?

-----

Date: Mon, 21 Mar 94 16:18:00 EST  
From: U-E68316-Scott Wisler <wisler\_scott@ae.ge.com>  
Subject: icebeer/o2 permeability of polyproplene

Popular Science has a short blurb this month on a 'filterless water purification system' which got me thinking about this megabrewery icebeer nonsense. A volume of non-pure water is drawn into a chamber. A cold source cools the water from the top until approximately 10% of the water is frozen. A drain in the bottom lets out all the remaining water, leaving the ice. Since the impurities are more soluble in a liquid than a solid, the remaining ice is 90% to 95% pure of particulates, ions and even bacteria. A heat source then melts the nearly-pure ice for drinking water, etc.

So if its true that freezing a portion water gives you nearly pure ice, with nearly everything else remainig in the liquid, what is the point of icebeer? They freeze and extract some of the water - which I suspect is H2O and only H2O. Then they add back 'pure' water to make up the volume loss. Did I miss something?

\*\*\*

A week or so ago Al gave a great post about the nature of gasses and O2 permeability of HDPE. What about polyprplene?

I bought two 2 gallon polyproplene bottles from American Science and Surplus, mainly for preparation and short-term storage of sanitizing solution. I'm trying to become more consistent batch-to batch, and I should be able to measure out an appropriate ppm bleach solution with the graduated bottles.

However, I occasionally need a 2 gallon secondary fermenter, and it would be nice to know if polyproplene is appropriate. Note that it may be better to temporarily secondary ferment small volumes in plastic, than in a 5 gallon glass carboy, because the unpurged headspace (in this case 3 gallons) contains a lot more O2 than could permeate through the polyproplene.

scott

Scott Wisler  
swisler@c0431.ae.ge.com  
GE Aircraft Engines  
Cincinnati, OH

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Date: 21 Mar 94 16:50:00 -0600  
From: Thomas\_Fotovitch-U2347@amail.mot.com  
Subject: Brewing in Ala, Bottle Washing

Charles Jackson write:

>HELP!!! (He says in a loud and paniced voice)

> Just read in the Birmingham paper that it is ILLEGAL to brew  
>beer in Alabama, (and Oklahoma nad Utah - just to make a few other  
>folks sweat a bit).  
>I had been lead to believe that the changes in federal law during the  
>Carter administration made it legal in all 50. Seems as if I was  
>lead astray. The tone of the article was such that one could easily  
>infer that the ABC folks were not going to be busting any doors to  
>search for carboys but htey did say it was illegal to brew or possess  
>homebrew - now how is a guy supposed to relax?

Yes. It is illegal to brew beer in Alabama. You can fermint 5 gal. of wine per year if you grow the fuit. I would not worry to much about brewing being illegal, just don't sell the stuff. I know many people who have been brewing for years without a problem. I don't know what kind of penalties are involved if you get caught, though. Just don't advertise your homebrew and you should be okay 8-). (In fact, there is a store here in Huntsville which sells homebrewing/wine making supplies.)

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Did you ever wonder if the water was ever getting up into the bottles when you washed them in the dishwasher? I always did, until on day when I was in a hurry. I hadn't remove the labels of most of my bottles but just had to bottle that day. So, I loaded the bottles (labels and all) into the dishwasher (pot scrubbing mode, heat dry). Well, EVERY bottle had label "stuff" stuck to the bottom. Morel: remove labels before dishwashing, and yes Virginia, dishwashers do do a good job of cleanning bottles.

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Date: Mon, 21 Mar 94 18:52:54 EST

From: frisk@interc.cust.ccur.com

**Subject: Brewing in Ala, Bottle Washing**

Subject: Cannabis instead of Hops - M. Jackson Comments

I was lucky enough to spend the weekend in Philadelphia, at the University of Pennsylvania's "Book and the Cook" event. Michael Jackson hosted two events, the first being a dinner featuring the Beers of Belgium which was similar to the event that was in the Beer Hunter videos and the second being a tutored tasting of 13 American microbrews.

I had been waiting for the opportunity to bring up the idea of cannabis instead of hops with Mr. Jackson, but would you believe he beat me to the punch? He was discussing the fact that drying hops smells like the 1960s because of hops relationship to cannabis. He then went on to mention a homebrew that he had tried at a competition sometime back which he noted was somewhat "special." It turns out the beer was made with pot. Apparently, it was also pretty good.

I mentioned to him the little "discussion" that had been going on in HBD and he chuckled...then signed my Beer Companion book "Watch out for those cannabis beers!"

I guess catnip beer would be completely out of the question!

The Book and the Cook events occur every year so look for it around this time next year. Next year's event will feature Eastern vs. Western US beers.

Donna Forosisky  
frisk@interc.cust.ccur.com

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Date: Mon, 21 Mar 94 18:35:00 PST  
From: "Hamburg, Steve" <STEVIE%spss.com@spss.com>  
Subject: AHA 1st Round, Chicago Judging

The Chicago regional 1st round judging for the AHA National Homebrew Competition is scheduled Friday and Saturday, May 6-7. Midwest judges should note that this is the weekend after 1st round judging in Cincinnati.

Judging will take place at Cavanaugh's Restaurant, in the landmark Monadnock Building in Chicago's Loop. Competition entries should still be delivered to Goose Island Brewing, however. Due to space conflicts at the Goose (the famed Goose Wing will be no more due to the major demolition/reconstruction at 1800 N Clybourn), we will not be able to judge there. But in spite of the site change, we'll still hold the 2nd Annual Midwest Invitational Brewoff and Dinner on Saturday night, May 7. This definitely means that we'll have a tremendous stock of superior homebrew to quaff after judging has been completed.

A mailing to all regional judges will go out by the end of this week. If you're itching to get involved though, you don't have to wait until you get it. You can reply to either of the three site directors listed below:

Steve Hamburg, Site Director: [stevie@spss.com](mailto:stevie@spss.com)  
Tim Norris, Judge Director: [71650.1020@compuserve.com](mailto:71650.1020@compuserve.com)  
Tony Babinec, Registrar: [tony@spss.com](mailto:tony@spss.com)

See you in Chicago!

```
+-----+-----+-----+
| Steve Hamburg   | Internet: stevie@spss.com | "Life is short, and so |
| SPSS Inc.       | Phone:    +1 312/329-3445 | are some brewers."    |
| Chicago, IL USA | Fax:      +1 312/329-3657 |                          |
+-----+-----+-----+
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Date: Sat, 19 Mar 1994 09:11:12  
From: bnichols@mlab.win.net (William Nichols)  
Subject: anaerobic kegging

Ben Woodliff suggests purging your c-keg before filling to prevent O2 contamination. I agree and take it 1 step further.

- With both locks on and the bung open, fill the keg with CO2 from the bottom. Use the 'out' lock with the dip tube connected to the CO2.

-Close the bung and bleed the CO2 from the 'in', again from the bottom to the top. The keg is now completely purged.

- Connect the siphon hose to the 'out' lock (the dip tube) and siphon the beer, filling the keg again from the bottom to the top. The CO2 displaced by the beer will vent from the 'in' lock, it must be on or the siphon won't work. Keep an eye on the siphon hose, if you start to suck some muck, you can probably pull the lock off before it gets into the keg. The lock will neatly seal right away.

Cheers

Bill Nichols <bnichols@mlab.win.net>

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Date: Tue, 22 Mar 94 02:29:00 BST  
From: mike.keller@genie.geis.com  
Subject: Hop utilization HBD 1377

Keith MacNeal writes:

>>But the extract homebrewer is most certainly watering the wort down  
>>\*after\* fermentation. Well, at least those who do partial boils.

No, they water down after the boil, but before the fermentation. If  
you top up the secondary, there's a small amount of watering down,  
but I doubt that's significant to this discussion.

mike.keller@genie.geis.com  
manager, zymurgy roundtable, GENie

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Date: Mon, 21 Mar 1994 21:11:52  
From: lkbonham@beerlaw.win.net (Louis K. Bonham)  
**Subject: RIMS**

Jack Schmidling writes:

>Now we get to the real question, what is the advantage of the CM? It seems a  
> bit like RIMS, once you get beyond the fun of building, using and talking  
> about it, it offers no advantage over simpler methods.

As to his less-than-subtle swipe as RIMS units, I disagree.

As Jack is fond of relying on Dr. Fix's expert opinions when they favor *\*his\** products, perhaps he should consider Dr. Fix's rave review of the BrewMagic RIMS. This unit offers substantial advantages over conventional methods, including pinpoint temperature control, increased extract yield, and less labor.

While the BrewMagic unit is, admittedly, a pricey item, the fact remains that RIMS units can and do work.

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Date: Tue, 22 Mar 94 08:00:33 EST

From: sims@scra.org (Jim Sims)

**Subject: re: get what you pay for**

I also disagree that you "get what you pay for". Shop around. As someone once put it "Retail is for suckers".

I got my keg setup from the local resturant supply/surplus place. I got the 5 gal cornelius SS kegs for \$5-10 each, cornelius regulator for \$15-20, CO2 cylinder (SCUBA tank size, not the wimpy one) for \$20 [it cost \$28 for the local welding gas supply shop to inspect and fill it - been using it "regularly" :-) since last July - almost time to refill]. They threw in the hoses and fittings for free.

I explained that I was making \*beer\* to put in all those kegs I was buying (have about 6 now), and the owner got real interested. I took him a six-pack of some ~light beer and a 1/2 keg of Nut Brown Ale. He tried and and decided "this guy makes the best beer I ever had!". We're good buddies now. He gave me a 15 gal SS Sankay keg the other day - "try this and see if these work for you".....

jim

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Date: 22 Mar 94 08:30:13  
From: bwchar@mail.wm.edu (Brett Charbeneau)  
Subject: **Blackberry stout**

Christopher Alan Strickland asks about the tart flavor of his young blackberry stout:

I had a similar experience with sourness in a blueberry beer I made last August. It was VERY squacky even 4 weeks after bottling and I actually gave up on it - swearing to learn to make sweat mead to mix with it before serving. BUT you should taste it now: mellow, wonderful color, clean taste - almost sweet.

Anyway, don't give up on your blackberry batch. Just let it sit a while for the different tastes to 'marry' (as they say in wine blending). It's a real education to taste one about every two weeks and check out the transformation already underway.

Hope this helps!

Brett Charbeneau  
Beer Geek wannabe in Williamsburg, VA

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Date: Tue, 22 Mar 1994 09:23:30 -0500

From: rprice@cbmse.nrl.navy.mil

Subject: iso amyl acetate

In reply to Jeff Benjamin re: amyl acetate, the presence of amyl acetate isn't something we all expect in the profile of a home brew beer at a detectable level. The laundry list is from an HPLC standard profile that is commonly used for brewing/fermenting.

The presence of the amyl acetate at this level is not a common profile that one would expect. Getting "hit in the nose by bananas" isn't something that I would expect when opening a fermenter.

The biochemical soup left after a natural fermentation isn't fixed in stone, and an off batch isn't uncommon. The easiest way to handle the problem is to change yeast, review the logbook and figure out what changed, clean up, and try again.

In the past microscopists used amyl acetate as a final solvent prior to critical point drying for SEM preparation. That use has been reduced as younger scientists felt that the amyl acetate would pose health risks. The reason it was used; however, was the fact that the amyl acetate was freely miscible with CO<sub>2</sub>, so it is likely that the odor might have been more easily noticed because it had partitioned into the CO<sub>2</sub> and was being stripped from the beer in amounts sufficient to detect while not being an overpowering force in the brew ??

Anyone have more thoughts on the amyl acetate ??

If I get a chance when it warms up I will do a high temp ale brew and do a HPLC profile, it would be interesting to see if the Wyeast sample puts out significant amyl acetate in the profile.

Cheers !

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Date: Tue, 22 Mar 94 8:06:08 MST

From: rmoucka@lobo.rmh.pr1.k12.co.us (Ronald B. Moucka)

**Subject: 2 questions**

Fellow Homebrewers:

I've been reading the Digest for several months now, and have found it to be most helpful. I'm hoping some of you might help me with a growing concern I have. How do you keep your racking tubes clean? I have always soaked them in a bleach solution in a 5 gallon bucket for 30 minutes or so. No problem with the hose, as it can be coiled in the bucket. However, the straight tube and racking cane are never more than half submerged in the solution. Over time, these tubes get a hazy, scratched appearance and I am concerned they are harboring little beasties I don't want in my brew. Any ideas?

Secondly, and I hope not related to the first question, I just finished a steam beer that tastes like Grandpa beer (I call it Grandpa beer because it tastes like the beer my father-in-law used to make). Has a sour/yeasty smell and a cloudy appearance. I've made this all grain recipe before and it came out clear with a clean hoppy nose. Obviously some kind of infection and that's never happened to me before. I'm starting to panic. What if all my equipment is infected? I always attributed Grandpa's bad beer to his high fermentation temperatures but this beer was fermented at 61F using Wyeast California Lager #2112. Any ideas on this one?

TIA

Ron Moucka

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Date: 21 Mar 94 17:15:00 -0600  
From: Thomas\_Fotovich-U2347@amail.mot.com  
Subject: Tales of a First All-Grainer

A few weeks ago I decided to start doing all-grain brewing (there was a parallel brew on compu\$erve I wanted to compete in). I open TNCGTHB to the "Advanced" section to find out what equipment I needed. Since I have been extract brewing for a couple of years I was sure I have everything. All I needed was a large kettle, a mash tun, a lauter/sparging system, and a wort chiller. So I orderd a Vallrath 38 quart pot from Williams Brewing, and a lautering/sparging system from Brewers Resource. (Yes, I know there are other ways, but they were belated x-mas gifts.) Bought 60 feet of copper to make the wort chiller (hey, I've got to \_something\_). I already had a large cooler to mash in. So, having the equipment, I downloaded several files for compu\$erve (at the time I didn't have access the I-net) about all-grain brewing. Reread TNCGTHB several more time. Finally bought the grain.

Since I was using wheat in my pale ale, I decided to step the mash per TNCGTHB. So, into the cooler go the grains. Heat up the water then dump into the cooler. Stir. Stir. Stir. Heat up more water the dump into the cooler (all per TNCGTHB page 300 I think). In to the sparging vessle. Sparge. Sparge. Sparge. The wort smells just like extract so I took this as a good sign. Boil wort. Chilled the wort. (Whole time from clean kitched to clean kitchen was 6.5 hours). Pitched yeast. Waited. Waited. Bottled. Waited. Waited.

Results: After a week in the primary (dry hopping), a week in the secondary, and a week in the bottle, the beer tasted, well, \_GREAT\_. The beer is a little cloudy but that was due to inpatient sparging (always a next time). I'm sure the beer will only improve with some time.

Bottom line: There is nothing to doing all-grain. Just a little more equipment, a little more time, and a little more patients.

Standard Disclaimer.

Paddy Fotovich  
FOTOVICH\_THOMAS\_U2347@email.mot.com  
"I'm not a real doctor, and I don't play one on TV."

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Date: Tue, 22 Mar 94 10:22:59 EST  
From: ulick@augustine.helios.nd.edu (Ulick Stafford)  
Subject: The greatgrind prophet spake verily!

A great pronouncement last week on HBD revealed that the false bottom is now a museum piece. This pronouncement was made by the grind prophet and had to be considered. So to test the prophesy it was decided to test the great EM device - for a Weizen. Due to a shortage of malted wheat the bill was only 5/9 wheat malt, but nevertheless a possible sticky mess maker. The batch was brewed according to the book written by the great weizen prophet. The test was performed in gott cooler, and the runoff cleared quickly and flowed without problem, having to be restrained to limit the rate.

Additional commentary. When I purchased the grinder the EM was included as part of a deal and had remained idle for months after failing miserably as a hop filter. I have a seperate lauter tun and to use the same pot for mashing, lautering and boiling would add hours and trouble even if it were possible - I need the pot for heating sparge water. However I did replace the copper manifold with the mesh for this batch. Extract may have been down marginally, but this may have ben due to the fast runoff instead of the dead zones areound the bottom. It should be noted that I have never had a problem sparging a weizen since I started decocting them, and the next EM test will be a stout with 25% unmalted barley infusion mashed.

---

'Heineken!?! ... F#\$% that s@&\* ... | Ulick Stafford, Dept of Chem. Eng.  
Pabst Blue Ribbon!' | Notre Dame IN 46556  
| ulick@darwin.cc.nd.edu

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Date: 22 Mar 1994 08:22:55 U  
From: "Palmer.John" <palmer@ssdgwy.mdc.com>  
Subject: Re: Chiller Theory

Let me preface my response by saying that this should not be interpreted as Charlie Bashing; trying to have a meaningful discussion on the differences between Papazian and Miller is probably how the whole IRA political mess got started.

What Ron Dwelle's question points out though, is that Charlie left out certain key bits of information apparently. One big reason that we chill and attempt to chill quickly is that a large temperature gradient causes the permanent coagulation of proteins that then settle out. These proteins are known as the Cold Break. It is these proteins that are responsible for a majority of Chill Haze in the finished beer. Only the large temperature difference between boiling and chilling temp provides the change in entropy necessary for the coagulation. Otherwise, when you chill the beer in the fridge prior to consumption, the proteins just coagulate enough to produce haze and are able to go back into solution on warming.

Now, one reason Charlie may have left this out, is that this does not impact the flavor of the beer significantly. Its an appearance thing. Miller mentions it because his favorite beer style are clear Pilsener type lagers. Charlie's aim with his book, as I understand it, was to get people past some otherwise potentially daunting technical details and onto actually brewing a beer. I like knowing and understanding every part of a process, so I myself, can make the decision on where to cut corners.

Other reasons to chill quickly, ie. with a copper wort chiller, is to reduce the time available for infection and reduce the time spent brewing. Living in southern California, where its always warm, and air quality is doubtful, there are always airborne nasties to watch out for.

One alternative chilling method that may have a large potential are my wife's feet. Past experience in other situations has shown that they have a considerable heat sink capacity. I think just putting them against the sides of the pot will probably do it. :-)

John Palmer MDA-SSD M&P palmer@ssdgwy.mdc.com  
"Nobody expects the Spanish Inquisition!"

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Date: Tue, 22 Mar 1994 08:32:50 -0800  
From: Richard Buckberg <buck@well.sf.ca.us>  
**Subject: Low ETOH Ales**

A friend who is an amateur homebrewer makes fine ale, but he is concerned that his penchant for sampling said fine ale sometimes causes, shall we say, reduced capacity. So the question is, has anyone tried to make very light alcohol ales, or is there a method for removing alcohol from ales that is practical for the homebrewer?

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Date: Tue, 22 Mar 1994 08:46:09 -0800 (PST)  
From: gbaldw@zaphod.usin.com (Gordon Baldwin)  
Subject: Re: Pike Place Pale Ale

>  
> My buddy Carlo made it over to my house on Saturday with his usual  
> handful of "imports" for us to sample. In the array was a bottle of  
> Pike Place Pale Ale, unavailable to us up in Canada. I was intrigued  
> by the intense chocolate flavor, where does this come from? It  
> doesn't appear that there's chocolate malt in the beer, we speculate  
> it's either the Maris Otter malts or the yeast strain. The bottle we  
> had was brewed in Vermont. Does anyone have any comments, re the  
> chocolate flavor?

>  
Pike Place Pale Ale is from the Pike Place brewery at the Pike Place  
market in Seattle. I would be very surprised if it was brewed in  
Vermont. (Well maybe not too surprised, but I would be dissapointed) It  
is a very small brewery and if you stop by when they are brewing and  
show some interest they might invite you in to help out. I have never  
noticed a chocolate flavor in the Pale.

- --  
Gordon Baldwin  
gbaldw@usin.com

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Date: Tue, 22 Mar 1994 11:52:55 -0500 (EST)

From: Jim Busch <busch@daacdev1.stx.com>

Subject: RE: Sankeys, cheap pubs, Bob Jones

Wayde writes:

> Subject: Homebrew into Sankey ("Real") Kegs...

>

> The only modification needed is to remove the backflow valve from  
> your Sankey lock/air pump. Then to clean your keg you can slide a standard  
> "bottle jet" washer into the beer out port. The jet of water will spray  
> through the beer pipe to the bottom of the keg and drain out of the CO2  
> port. Use you favourite sanitizer and when you are finished purge the keg  
> with CO2 through the beer out port to push any air out the CO2 port.  
> To fill the keg start your siphon and drain into the beer out  
> port of the Sankey. This method delivers the beer to the bottom of the  
> keg so it avoids aeration. As the keg fills the excess CO2 will be pushed  
> out of the open CO2 port. Then put your Sankey lock/air pump back  
> together and use it to pressurise and carbonate the keg of homebrew.

I also use 1/2 BBl sankeys. I agree that the backflow valve needs to be removed, but I still could never fill the damn keg. It would fill up some but maybe 20% of the keg was never getting filled. Maybe it was the height on my siphon hose, that I needed more "head" on the siphon to fill it, but in my system I could not adjust this. My solution has been to fill 3 corny kegs and push each one into the sankey under CO2 pressure. This has worked well. Add the priming solution to the first corny keg, siphon beer into this, then push it into the sankey.

John writes:

> Subject: RE: Jim Busch on Bpubs

>

> > You get what you pay for. Ever check the shelf life of a Sprecher product??

> > Next time your in DC, get one at the Brickseller.

>

> Was I talking about Sprecher's shelf life or how they got started on the  
> cheap about 10 years ago?? The point is that equipment normally  
> used for one purpose, \*might\* be usable in brewing. A good portion of HBD  
is  
> dedicated to creating or converting equipment for brewing. Can you think of  
> any brewing uses for a stainless steel temperature controlled milk storage  
> tank, Jim?

Sure, but there is an enormous difference between what homebrewers can do and what makes a long term successful operation. I actually like fresh Sprecher beer (or I used to, its been awhile since Ive been to Milwaukee). When you actually sit down and price out the difference between a new or used \*brewing\* tank vs the costs of modifying something that was never intended for brewing, the savings are questionable. In the last issue of "The New Brewer", a big deal was made about how a California brewer increased capacity by welding extensions onto his Grundy tanks. I believe the result was a 10 BBl tank. In the classifieds in the same issue was an ad for a

15 BBl used unitank for \$5,500. I bet the mods alone cost the guy close to a grand. At 10 kegs extra per week, the tank pays for itself in about 10 weeks.

>

> I also disagree with the idea that "you get what you pay for." I have been in

> many BIG BUCKS brewpubs that brew pond scum. Big bucks does not guaranty good

beer. I think IMHO that good beer can be brewed with a more modest investment.

> Don't get me wrong, you need good equipment. But it's possible with a little > creativity to cut your startup costs.

Sure, all the money in the world doesnt make a bad brewer good. All too often, operations are centered around homebrewers who will kill to be the "brewer". Usually these guys are paid substenance wages. One of problems in the industry is that experienced brewers are passed by in favor of inexperienced ones. Penny wise and pound foolish.

Norm writes:

> >From the "Credit where Credit is Due" Department, Rob Reed wrote:

>

> >Some guys wrote an article in Zymurgy awhile back that touted > >benefits from adding darker grains to the mash at 'mash-out', but > >I believe the point was the preservation of melanoidins for the > >enhancement of "smoothness" and rounder flavors.

>

> Those "guys" were Micah Millspaw, late of the world famous HBD (he hasn't > gacked; he's a pro now, and off the digest), and Bob Jones, a current > contributor to HBD. Thanks guys!

While I prefer to add all of my grains at the beginning, I must admit that Bobs beers were some of the best beers Ive had. Maybe Ill try it in my next porter.

Best, .

Jim Busch

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Date: Tue, 22 Mar 1994 12:15:55 -0500 (EST)

From: COCKERHAM\_SANDRA\_L@Lilly.com

**Subject: How do you make Specialty grains?**

I seem to remember someone posting info on making crystal malts, chocolate malt, etc. at home. I can't search for "threads". Can someone e-mail me the HBD number to ftp? Is it interesting enough to the masses to have it re-posted??

TIA, Sandy C. (cockerham@lilly.com)

From: COCKERHAM SANDRA L (MCVAX0::RX31852)

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

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Date: Tue, 22 Mar 1994 11:50:49 -0600 (CST)  
From: Allen Ford <allen@darwin.sfbr.org>  
Subject: Hop utilization ad infinitum

-----  
Keith MacNeal wrote:

> Chemically/thermodynamically speaking, it makes sense that more  
> bitterness (aka iso-alpha acids) can be extracted in a greater volume --  
> much the same way you can dissolve more sugar into a pot of coffee than  
> you can in a mug of coffee.

This is true only if the solution is at the saturation point of the  
solute. Using your analogy, a teaspoon of sugar will dissolve equally  
well in both volumes. A pound of sugar would not.

Please correct me if I am wrong, but under normal hopping regimens, iso-  
alpha acids are nowhere near saturation concentration. It seems realistic  
to expect as much iso-aa to go into solution in 2-3 gallons as in 5-50  
gallons given the same amount of hops and the same gravity.

This is where I have been having problems with Mark Garetz's comments  
from 15 March where he states that increasing the hopping rate reduces  
utilization in the boil.

Please help me understand this. Where does my logic fail? Just out of  
curiosity, what is saturation for iso-aa in beer wort?

===== Allen Ford <allen@darwin.sfbr.org> =====  
===== Southwest Foundation for Biomedical Research San Antonio, Texas =====

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Date: Tue, 22 Mar 1994 10:25:53 -0800 (PST)

From: Jeremy Ballard Bergsman <jeremybb@leland.Stanford.EDU>

**Subject: Rogue smoke yeast**

I just cultured the yeast out of Rogue's Smoke beer, the only beer of theirs that I have noticed any sediment in. Does anyone know anything about this yeast? I am about to make a smoke beer, so I thought I might try it for fun, but of course I'll never make out any subtleties of the yeast under all that smoke.

Jeremy Bergsman    jeremybb@leland.stanford.edu

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Date: Tue, 22 Mar 94 10:53:02 PST

From: bgros@sensitivity.berkeley.edu (Bryan L. Gros)

**Subject: modifying refrigerators**

What are other people's suggestions or experience with drilling a hole in the side of a refrigerator for a gas line? What should I look out for? Do you plug the hole with anything after inserting the gas line?

The only suggestion I have so far is to work from the inside, cut the plastic away and feel around first to make sure nothing is there.

- Bryan

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Date: Tue, 22 Mar 94 11:29:50 "PST  
From: Mike Dix <mdix@dcssc.sj.hp.com>  
Subject: Sources of glass airlocks - thanks!

I got four answers to my request, but nothing posted to the HBD except another request, so I thought I would post the answers I got. Remember the object is to prepare a starter wort on the stove, in the process sanitizing flask, stopper, and glass airlock (which fills with condensed steam.)

Eric McCoy:

- > About your glass airlock, Alternative Beverage in Charlotte, NC carries them.
- > The item number is AIR-G and it sells for \$7.50. Their phone numbers are:
- > Advice line (740) 527-BEER
- > Fax line (704) 527-9643
- > Order line (800) 365-BREW

They have a \$10 minimum order. For two, the price climbed to \$20 with shipping.

Spencer Thomas suggested trying Korz if I got desperate, because Al is no longer in the mail order business. So I was reluctant.

Jim Doyle had one made by his friendly neighborhood glass blower, and suggested I try my local junior college or phone book.

Brad Brim said he had seen them at the Beverage People store in Santa Rosa. I called: They had one in stock, for \$8.95 plus \$3.xx for shipping. They said it would take a week or two to get more. Their 800-no. is 800-544-1867 (per directory assistance).

Thanks again to all my correspondents.

Mike Dix

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End of HOMEBREW Digest #1379, 03/23/94  
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Date: Fri, 25 Mar 94 01:00:50 -0700  
To: homebrew@hpfcmi.fc.hp.com

Subject: Homebrew Digest #1381 (March 25, 1994)  
Content-Length: 45093  
X-Lines: 1154

HOME BREW Digest #1381

Fri 25 March 1994

FORUM ON BEER, HOMEBREWING, AND RELATED ISSUES  
Rob Gardner, Digest Janitor

Contents:

Plastics and permeability (Algis R Korzonas +1 708 979 8583)  
Broken bottles (I'm a STEELWORKER ... I kill what I eat)  
pls remove me (Norma Young [CONTRACTOR])  
Low ETOH Ales (Spencer.W.Thomas)  
NDN:Homebrew Digest #1380 (March 24, 1994) (network\_manager)  
Coors Eis Bock ("Ball, Timothy B")  
The Latest Brewpub (Allan Janus)  
Ice Beer (GNT\_TOX\_)  
Problem with mites on hops (Francisco Jones)  
A "Q" beer, no, not STAR TREK (ambroser)  
Must Mash?/RIMS/easymasher/Great British Beer Fest (Steve Mosher)  
Blackbeery Stout (Chris Strickland)  
patron saint of brewers... (Steven Tollefsrud)  
"Batch Latch" company info needed (Kyle Griffin)  
H2O Filtration Effects (Chris Pencis)  
NOTE 03/24/94 10:59:00 (53105)  
Icebeer: A Theory (Jim Cave)  
Re: CO2 Generation (Chip Hitchcock)  
Mini-Keg system (rprice)  
Press relief valves in old Coca Cola Kegs ("McCaw, Mike")  
easy masher (Jack Schmidling)  
Liquid Yeast question (BUKOFSKY)  
Re: Brewpub list in Chicago ("Roger Deschner ")  
Brew-on-Premise (GARY SINK 206-553-4687)  
Grains at mashout (U-E68316-Scott Wisler)  
Hop Rate Comments and Equation (Mark Garetz)  
Cranberry Ale (a907932)  
Swing Top Carbonation (MARK CASTLEMAN)  
re: Pike Place Ale (berkun)  
tarnished brewpot (Tim Lawson)  
mixing yeast strains (Tim Lawson)  
Mini kegs and cutoff kegs (mike.keller)

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message to that address to receive listserver instructions.)  
Please don't send me requests for back issues - you will be silently ignored.  
For "Cat's Meow" information, send mail to lutzen@novell.physics.umn.edu

---

Date: 24 Mar 94 00:43:00 GMT  
From: korz@iepubj.att.com (Algis R Korzonas +1 708 979 8583)  
Subject: **Plastics and permiability**

Scott asks about the O2-permiability of polypropylene.

>From the good old Cole-Parmer catalog, plasticware section:

Plastic O2 Permiability in  $10^{-10}(\text{cc-m})/(\text{sec-cm}^2\text{-cmHg})$

---

|                           |        |
|---------------------------|--------|
| High-density Polyethylene | 10     |
| Low-density Polyethylene  | 60     |
| Nylon                     | 1      |
| Polycarbonate             | 20     |
| Polypropylene             | 25     |
| Polystyrene               | 15     |
| Polyvinyl chloride        | 1 to 6 |

|                                                       |     |
|-------------------------------------------------------|-----|
| the proprietary plastic I<br>use for my hop packaging | 0.2 |
|-------------------------------------------------------|-----|

Al.

---

Date: Thu, 24 Mar 94 11:34:57 EST  
From: I'm a STEELWORKER ... I kill what I eat <aidan@rschp2.anu.edu.au>  
**Subject: Broken bottles**  
Full-Name: I'm a STEELWORKER ... I kill what I eat

Number Of Tries Scored In Touch Rugby: 1 \*YAY!\*

Favourite Record Store: Relic Records

Favourite Friend Who Used To Have Pink Hair: Sue Bennett

Favourite Performances At The Big Day Out: TISM and TIDDAS

Number Of Different E-mail addresses: Nine !! - Beat that!

Mailer: Elm [revision: 70.85]

Hiya

Sorry if this is a little late but ...

In HOMEBREW Digest #1376 AYLSWRTH@MANVM2.VNET.IBM.COM wrote:

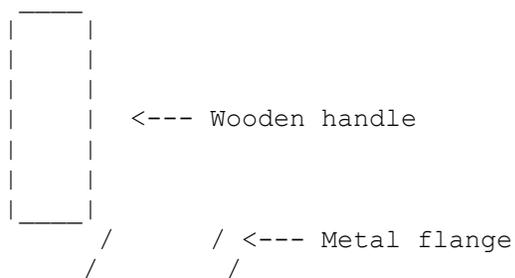
> I've never received so much e-mail from a post as I did from the one  
> last Monday talking about the bottle that broke while I was capping.

\*and a whole lot more that I snipped for the sake of the Great  
God BANDWIDTH .. all supplicate at it's mighty name!\*

Anyhow ... I just thought I would add that I have done a total  
of about 10 batches (mostly extract + specialty grains and one  
partial mash (a weizen would you believe - looks good too!)).

Being in a reasonably civilised country I bottle all my beer in  
750 ml bottles. I use a funny little (read cheap) hand capper

\*WARNING: ASCII ART TO FOLLOW\*



This is then placed over the cap (which is resting on the mouth  
of the bottle) and I proceed to wack it with a piece of 4"x2"  
wood. I have NEVER broken a bottle (and I have capped approx 280  
bottles).

To add to my list of sins ... I use water straight out of my  
tap, and am pretty lax about sanitation - never had an infection  
either.

Moral: (you knew there had to be one) Chill out.

Later

Aidan

P.S. Who saw Anna Pacquin on the Oscars?? Cool huh! (I am an ex-pat New Zealander in deep cover in Australia!)

- --

Aidan Heerdegen

Research School Of Chemistry  
The Australian National University  
A.C.T 0200  
Phone: 2493579  
e-mail: [aidan@rschp2.anu.edu.au](mailto:aidan@rschp2.anu.edu.au)

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Date: Wed, 23 Mar 1994 17:29:31 +0800

From: Norma.Young@Eng.Sun.COM (Norma Young [CONTRACTOR])

**Subject: pls remove me**

My contract at Sun is ending. Please remove me.

Thanks, Norma Young

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Date: Wed, 23 Mar 94 23:26:33 EST  
From: Spencer.W.Thomas@med.umich.edu  
Subject: Low ETOH Ales

Low alcohol ales are certainly possible, and can be quite good. Consider, for example, the various Scottish Ale, Mild Ale, and Bitter styles:

| Style                   | OG Range      | Alc range | IBUs    | Color (SRM) |
|-------------------------|---------------|-----------|---------|-------------|
| Scottish Light Ale      | 1.030 - 1.035 | 3.0 - 4.0 | 9 - 15  | 8.0 - 17.0  |
| Scottish Heavy Ale      | 1.035 - 1.040 | 3.5 - 4.0 | 12 - 17 | 10.0 - 19.0 |
| English Mild Ale        | 1.032 - 1.036 | 2.5 - 3.6 | 14 - 20 | 17.0 - 34.0 |
| English Ordinary Bitter | 1.035 - 1.038 | 3.0 - 3.5 | 20 - 25 | 8.0 - 12.0  |

All of these are under 1.040 OG and under 4% alcohol by volume (thus under 3.2% by weight as required by some states in the US). I don't think that anyone who has had a good example of one of these would disagree that they have flavor. I recently made a Scottish 70/- (1.036, so in the "Heavy" category) that was very well received by Scots friends. The recipe went something like this:

Scottish 70/- (5 US gallons)

4.5 lbs British pale malt  
.75 lbs Munich malt  
.4 lb Belgian Special B malt

Single infusion mash at 70C, sparge 6 gallons

Boil with 4-5 HBUs bittering hops 60 min. Flavor/aroma hops optional (for authenticity, you'd leave them out).

I fermented with YeastLab Irish Ale yeast, but the Wyeast Scottish Ale might be a better choice. Don't forget to make a starter.

To make this from extract, start with 5 lbs of amber malt syrup, or 4lbs amber dry malt extract, steep the Special B in water at 160-170F for 30 minutes and strain into the brewpot. If doing a reduced volume boil, you'll need to increase the hops (maybe double).

The key here is introducing a fairly high level of flavor-carrying malt (primarily the Special B, but also the Munich), and mashing at a high temperature to keep the fermentable level low (obviously you've got no control over this in an extract batch, except by which extract you choose).

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Date: Thu, 24 Mar 1994 01:07:22 PDT

From: network\_manager@aldus.com

**Subject: NDN:Homebrew Digest #1380 (March 24, 1994)**

Your mail to the Microsoft Mail Server could not be fully delivered! No Valid Addresses! It has been deleted.

Error List:

Bad 'To:' Address: john.mostrom@MSM-Inter

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Date: Thu, 24 Mar 94 07:52:00 est

From: "Ball, Timothy B" <ballti@uh2372p03.daytonoh.NCR.COM>

**Subject: Coors Eis Bock**

I had the new Coors Eis Bock last night and I was very impressed. It is a light amber color with a malt flavor fairly similar to this years Winterfest. (I thought the Winterfest was decent the Eis Bock is good). It had a very good hop bitterness. Hop bitterness? From Coors? Yes! I gave it the GBU alpha acid test (Girl friend Bittering Units). She tasted it and said "hoppy YUK". That means it has to be good. Coors also has a pitch on the side of the 6-pack carton for their Wheat beer coming out this summer.

Tim Ball

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Date: Thu, 24 Mar 94 08:24:29 EST  
From: Allan Janus <NASARC07@SIVM.SI.EDU>  
Subject: **The Latest Brewpub**

Washington DC area friends of malt will be gratified to hear of the area's newest brewpub, the Old Town Tavern, opening March 31 in downtown Gaithersburg, Maryland. I haven't been in it yet, but I've pressed my nose against the window and it's an impressive set-up. I'll taste & tell after the big day.

Allan Janus NASARC07@SIVM.SI.EDU

---

Date: Thu, 24 Mar 94 08:55 EST  
From: <GNT\_TOX\_%ALLOY.BITNET@PUCC.PRINCETON.EDU>  
Subject: Ice Beer

After having tasted Ice Beer, I have determined that it's not the same stuff as the regular megabrew. The taste is different, almost nonexistent. I really believe that Ice Beer is an attempt to show the public that there has been some advance in brewing technology that only the big boys can do. God, if you want to make a beer the average micorbrewer or homebrewer can't make, start making lambic! Since they refuse to go through the expense of going all-malt, they're trying to show you that they've improved in other ways. Hell, I just heard a commercial on the radio from Bud saying how they use rice instead of corn in their beer because it gives better flavor and is more expensive. Perhaps these guys never heard of using, oh, I don't know, say.....MALT! GET A CLUE MEGABREWS!

I do have to praise some breweries like Coors and Miller for trying to make a beer other than their usual swill. Coors has that new Eisbock and is coming out with a weizen. Impresses me that they would even try. Miller has their reserve and Stout, both of which are at least an attempt.

Andy Pastuszak  
Philadelphia, PA

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Date: Thu, 24 Mar 1994 08:54:11 -0500 (EST)

From: Francisco Jones <fjones@cs.uml.edu>

**Subject: Problem with mites on hops**

My Hallertau hop rhizomes are about to start their second growing season here in Massachusetts. Last year, they started out vigorously, but mid to late in the season I got a large infestation of spider mites which totally devastated the vines and destroyed the few cones that had been produced (they smelled great before that though). Since this is the second year, I am looking forward to a potentially larger cone harvest, and so I would really like to avoid the same problem. Can anyone provide me guidance on controlling spider mites WITHOUT the use of a systemic insecticide? I will use one if I have to, but I would prefer a more environmentally harmonious solution. Thanks.

Francisco Jones  
fjones@cs.uml.edu

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Date: Thu, 24 Mar 1994 08:50:11 -0500  
From: ambroser@apollo.dml.georgetown.edu  
Subject: A "Q" beer, no, not STAR TREK

Since this get all across the U.S. (and other places) I figured I'd ask.

Is there a brewery (not defunct) that brews a beer that begins with a "Q". I'm particularly interested if it is available in PA, MD, WV, VA or down the east coast, including Florida. Also Quebec and Ontario.

It would be nice to know if a "Q" is brewed anywhere in the world, but I don't intend to fly there to get it. I'm traveling to Montreal' this summer so Quebec and Ontario are OK.

To date, the only beer I've heard of WAS from a brewery in Maryland and it WAS called Queensbrau. I collect bottles and have every letter of the alphabet (and then some) except "Q".

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Date: Thu, 24 Mar 1994 09:09:35 -0500  
From: mosher@sidmav01.us.dg.com (Steve Mosher)  
Subject: Must Mash?/RIMS/easymasher/Great British Beer Fest

From: korz@iepubj.att.com (Algis R Korzonas)  
> >What's an easymasher (TM)?  
> An easymasher is the kind you make at home. An EasyMasher(tm) is one  
> that is made by the HBD's own Jack Schmidling. Simply put, it is a  
> copper tube mounted in a pot, via a spigot, encircled by a cylinder of  
> stainless steel mesh. I have been one of its most fervent critics in  
> the past. Recently, I've done a small test of it. All this test  
> really concluded for me was that indeed it is "easy" and that its  
> extraction was "acceptable." I'm planning to do a full batch test of  
> it soon (a much fairer test than the meager 4# I did earlier) and will  
> report my findings here first.  
>

I bought an EasyMasher(tm) from Jack, I have done my first 2 all-grains with it, and it is as its namesake suggests easy. My pts/per/lb for the first batch was 28. I somewhat followed Miller's mashing schedule, and I used 9 lbs 2 row pale malt that was crushed with a motorized Corona. The problems I have encountered is that the Sparge will stick, my solution is to pick-up the hose, I attach the racking hose to the spigot, and it back-flushes the screen and then runs fine. Now I know that this is probably due to the Corona crush, but I can't afford a roller mill at this time, and the homebrew store crushes the grain the free. The other problem is I need a quicker thermometer.

I think that regardless of what method you chose to mash, the important part is to start mashing. I've noticed that the beer is smoother and doesn't have that bite. The more times you mash the more proficient you will become. There are probably as many ways to mash as there are readers of the HBD, and each one of them has there own merits. I guess the end\_all is whatever works for you.

Steve Mosher                   REPLY to mosher@apxtg03.apex.dg.com  
919-387-5218

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Date: Thu, 24 Mar 94 09:13:57 -0500  
From: stricklandc@cocoa12.ksc.nasa.gov (Chris Strickland)  
Subject: Blackberry Stout

Just a follow-up on my blackberry stout, I took two bottles to the brew store for the owner to taste. While tasting a porter he made, we decide to open up the stout, even though it was unchilled. Boy, was it great, no sourness at all. The owner (an expert brewer) said it was probably because the chilled beer numbed the sweetness taste buds making the chilled stout sourer. I keep my beer in a fridge at 50 F, guess I'll let the stout sit for an 1/2 or more before drinking. Guess some beers need to be drunk at room temp. Any thoughts on this.

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+-----+
+
| Chris Strickland           | Allin1: stricklandc
|                             |
| Systems Analyst/Statistician | Email : stricklandc@cocoa12.ksc.nasa.gov
|                             |
+-----+
+
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Date: Thu, 24 Mar 94 15:20:25 +0100  
From: steve\_t@fleurie.inria.fr (Steven Tollefsrud)  
Subject: patron saint of brewers...

RONALD DWELLE wrote...

>Is there a patron saint of brewers (or homebrewers)?

I believe that St. Arnold is the patron saint of brewers and beer.

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Date: Thu, 24 Mar 1994 09:28:23 -0600  
From: kgriffin@ltec.com (Kyle Griffin)  
Subject: "Batch Latch" company info needed

Fellow brewers,

Three or four years ago I purchased some 2 and 2 1/2 gallon beer balls with hardware to make them sealable and reusable. The system was called the "Batch Latch", and was offered by a company called Mark C. Fritz Corp. (or something like that). At the time I also ordered an attachment that allowed for the use of those little CO2 cartridges, which turned out not to be worth the plastic it was made from.

During the time since then I took a couple of years off from homebrewing, but have recently reentered the fray. I seemed to remember this company also offering a tap attachment that could be connected to a regular CO2 cannister. It occurred to me that a beer ball and a 2 1/2 lb. CO2 cannister would fit in the bottom of my fridge if I removed the bottom wire shelf.

Amazingly enough I also managed to find an old instruction sheet with the company's 800 number. So three weeks ago I called and got somebody who seemed to know what I was talking about. He said the tap had just been redesigned, and he took my name and address to send me information. However, I (very stupidly) threw away the paper with their number a couple of days later.

If anyone has this information, I would very much appreciate you forwarding it to me (kgriffin@ltec.com). Also, if anyone has any experience using the CO2 tap and could say whether or not it even works reasonably well, that too would be appreciated. Thanks.

Kyle

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|                               | Rain can ruin your weekend   |  
| Kyle Griffin                 | Or rain can spare your life |  
| kgriffin@ltec.com           | Depending on who you are    |  
|                               | And what your thirst is like.... |  
|                               |           - Mark Heard      |  
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Date: Thu, 24 Mar 94 10:09:56 CST

From: chips@coleslaw.me.utexas.edu (Chris Pencis)

**Subject: H2O Filtration Effects**

Hey folks - I recently got an Instapure (tm) water filter - the kind that screws on the tap and now I wonder just what affect this will have on my water. Now my water tastes a lot better - locally hard water here in Austin. Can anyone tell me how this filtration system will affect the ppm data on various dissolved salts? Can anyone here in Austin forward me such data?

Austin Brewpub Count Update: 4

(3 of these are really new but getting better)

|Chris Pencis-chips@coleslaw.me.utexas.edu-Blue Devil Transplant|

|University of Texas at Austin-Robotics Research Group-Go DUKE! |

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Date: Thu, 24 Mar 94 11:10:01 EST  
From: 53105@ibmmail.COM  
Subject: NOTE 03/24/94 10:59:00

- ----- Mail item text follows -----

I'm getting ready to attempt my first batch of homebrew and I had a question about bottles. My dad offered me a case of Grolsch bottles. These bottles have a built-in clamp-down rubber-gasket cap affixed to the neck. Are these things safe to use? Any pointers for using these things? Thanks.

Robert M. Zegarac  
OV: ZEGARARM@OVMAIL1 Net: 53105@ibmmail.com

Extra X400 information begins:

Originator  
Name: ROBERT ZEGARAC  
Organisation: EDS  
Domain: US/TELEMAIL/DIAMONDNET  
Domain Attrib: ID:OVMAIL1.ZEGARARM  
Node.Userid: IBMX400.53105

Message Id: DMNSSW 940324104316499751  
Importance: Normal

Sent by  
Name: ROBERT ZEGARAC  
Organisation: EDS  
Domain: US/TELEMAIL/DIAMONDNET  
Domain Attrib: ID:OVMAIL1.ZEGARARM  
Node.Userid: IBMX400.53105  
Subject: NOTE 03/24/94 10:59:00

Recipients  
Name: INET INET  
Domain: GB/IBMX400/IBMMAIL  
Node.Userid: IBMMAIL.INET  
Free Fmt Name: X4EIBM -IINET \*Inet, Inet

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Date: Thu, 24 Mar 1994 8:23:28 -0800 (PST)

From: Jim Cave <CAVE@PSC.ORG>

**Subject: Icebeer: A Theory**

While, as Al points out, Icebeer has been used as a marketing ploy, I suspect that the real reason for its development was to make beer concentrate by a gentler process than either boiling it (which would obviously destroy it) or by high gravity brewing (which tends to make less desirable byproducts and flavours). Ever wonder where that hangover comes from when you've had a couple of beers at the ball game?

By brewing and fermenting a conventional gravity beer and then freezing it, you can store the concentrate for lagering purposes and reconstitute it later at the final product stage. This is important for a large brewery since storage tanks cost space and money. Labatts boasts that they use the ice crystals for filtration, which may be the case, although I suspect they still use the diatomaceous filterbeds for final polishing. The freezing process will also help precipitate proteins (colloidal stabilization).

BTW, this does not necessarily make a better beer: if you don't put the lots of the good stuff in, you don't get the good stuff out.

Jim Cave (I brew and I usually am!)

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Date: Thu, 24 Mar 94 11:32:14 EST  
From: cjh@diaspar.HQ.ileaf.com (Chip Hitchcock)  
Subject: Re: CO2 Generation

Steve Scampini <scampini@hp-and.an.hp.com> says  
> For those of us who don't have a ready source of bottled CO2, is it  
> possible to generate small quantities via some sort of kitchen  
> chemistry. Certainly vinegar and baking soda will make CO2 on  
> demand, but probably contaminated by vinegar fumes.

The smell you get from vinegar is mostly acetic acid, which boils at ~135C; the reason you can smell vinegar at room temperature is that you can sense acetic acid in very small quantities. I would /expect/ that this quantity wouldn't be perceived in a batch of beer; you could probably reduce the amount of acetic acid by chilling the vinegar and/or putting the generator in an ice bath---this is likely to involve less plumbing than a scrubber. But you'd probably need to run the system a while to flush all the oxygen, and if you just mix soda and vinegar you're likely to get an eruption; this is what powers old-style fire extinguishers.

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Date: Thu, 24 Mar 1994 11:50:06 -0500

From: rprice@cbmse.nrl.navy.mil

**Subject: Mini-Keg system**

In HBD 1380 Andy Pastuszak writes as to where he can get the mini-kegs.

I will offer the disclaimer now and then tell you of two sources

1) American Brewmaster  
Raleigh, NC

2) Brew Ha Ha  
I think it is in Pottstown, Pennsylvania

You can also buy the cans with German Beer in them at many Lic. stores. (At least in Maryland and Germany). My tap is a Beer King CO2 regulated (sort of) tap.

Caveat here !! My over exuberant sons locked in a CO2 cartridge and cracked the housing through the threads. So care is needed to be sure the neck of the squib is centered prior to screwing down the holder into the housing. (another \$30.00 down the drain), I don't know if that means college seniors go ape over my homebrew and can't wait to do it right, or if they got too bombed and the design just couldn't hold up to abuse.

I get a shot of yeast in the first pint, then none after that. You can dump the prime sugar into the can, or add it to the beer before kegging. Anyway I love the system. You can easily keg several small batches and have different styles on hand, or do large batches in small kegs keeping some in storage.

Sterility is with BBrite a rinse and then the oven for a short blast to vaporise the water contained within. Don't overdo or your kegs get a well browned look to them. Ok for the crust on a Steak and Ale pie, but not good for your kegs. Boil the reusable rubber bungs prior to use.

Hoppy Kegging !!

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Date: Thu, 24 Mar 94 09:18:00 PST  
From: "McCaw, Mike" <mccaw@wdni.com>

**Subject: Press relief valves in old Coca Cola Kegs**

Jeff M. Michalski, MD writes that he found old PinLock kegs with a nipple-shaped pressure relief valve. These are Coca Cola kegs, and that is one of two standard Coca Cola tops. The other type has a metal stud and a double "C" shaped stamping on the lid which has been ground thin. Both of these are pure blowouts, not pressure reliefs (i.e. - no way to release pressure. They just let go at 120 psi)

.  
Fox Equipment in Denver (800/525-2484) can sell you a new insert for that valve, but it would still not provide you with a way to release pressure gently. (standard disclaimer)

Fox (or probably your local homebrew store) can sell you a new lid with the standard pressure release valve (which will stand up to boiling). This is the better choice, even though it costs about \$16.

Mike

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Date: Thu, 24 Mar 94 11:19 CST  
From: arf@mcs.com (Jack Schmidling)  
Subject: easy masher

>From: DAMON\_NOEL/HP0800\_01@mailhub.cs.itc.hp.com

>Jack has pointed out the ease with which heat can be added to the mash using his system. As a subscriber to the protein rest system I find it necessary to add bunches of calories to the mash and I have only been able to do this with a lot of stirring to prevent hot spots and scorching. I am puzzled at how this can be done without damage to the screen tube which I visualize projecting across the bottom of the mash tun...what's wrong with this picture?

As I mentioned, stirring is the necessary evil of kettle mashing, no matter how it is later lautered. The convenience of the em lies in not having to transfer the mash to a separate lauter tun after mashing. This evolves from the fact that one can stir the mash with the em installed. The strainer is a 3/8" diameter tube only six inches long which does not present any particular problem that is not dealt with in routine stirring.

As far as damage to the screen, it almost as stiff as the copper tube itself and I have yet to hear from a single customer (out of over 1000 sold) with a damaged screen. Just for the record, a few early ones were shipped with brass screens which proved to be too soft and have been replaced with the SS screen.

>From: lkbonham@beerlaw.win.net (Louis K. Bonham)

>Jack Schmidling writes:

>>Now we get to the real question, what is the advantage of the CM? It seems a bit like RIMS, once you get beyond the fun of building, using and talking about it, it offers no advantage over simpler methods.

>As to his less-than-subtle swipe at RIMS units, I disagree.

>As Jack is fond of relying on Dr. Fix's expert opinions when they favor \*his\* products, perhaps he should consider Dr. Fix's rave review of the BrewMagic RIMS. This unit offers substantial advantages over conventional methods, including pinpoint temperature control, increased extract yield, and less labor.

I stand corrected if advantages have been published. I guess I missed them but I stand by my opinion that its major value is the fun factor.

>While the BrewMagic unit is, admittedly, a pricey item, the fact remains that RIMS units can and do work.

Don't believe I suggested that they do not work. However, not having

George's review at hand, I would want to know "increased extract yield" over what?

The last batch I made with an EASYMASHER and a fixed MM produced 10 gallons of wort at 1.050 from 14 lbs of Belgian pils malt. You'al can do the yield calculations, I am too humble to lay out the number. I normally use my motorized adjustable mill set very fine but I just wanted to re-assure myself that the statements I make about the fixed mill producing the same yield is valid even in batches larger than the typical homebrewer's 5. I normally get a yield over 30 but this was a very plesant surprise.

Neither will I argue about the pinpoint temp control but I will ask, just what good is it and how does one use that to justify the cost? Answer again is probalby ... fun.

Less labor for RIMS is a given but I get a lot of flak from people when I brag about the throughput of the MM. I also suspect that one could save more labor per buck spent by motorizing a MM than by buying/building a RIMS.

Finally, I am not criticizing RIMS, just trying to look at it realistically.

>From: ulick@augustine.helios.nd.edu (Ulick Stafford)

>So to test the prophesy it was decided to test the great EM device - for a Weizen.

My only experience with wheat has been to make sure the MM can mill it properly. Made no claims for the EM with wheat....

> The test was performed in gott cooler..

Never suggested putting an EM in a plastic coller...

> and the runoff cleared quickly and flowed without problem, having to be restrained to limit the rate.

Phew!!!!!!

> When I purchased the grinder the EM was included as part of a deal and had remained idle for months after failing miserably as a hop filter.

You need to work on this one. I had a problem the first time I used home grown hops but it was easy to clear by .... ugh... blowing gently into the outflow tube. It has never happened since and I use pellets, plugs and fresh hops in every batch.

>It should be noted that I have never had a problem sparging a weizen since I started decocting them, and the next EM test will be a stout with 25% unmalted barley infusion mashed.

I will be waiting with bated (did I spell it right that time?) breath.

js

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Date: Thu, 24 Mar 1994 11:39:34 -0400 (EST)  
From: BUKOFSKY <sjb8052@minerva.cis.yale.edu>  
Subject: Liquid Yeast question

Fellow Brewers,

A quick question for those with more experience. In the days when I used dry yeast, fermentation would complete in a week or less. Now that I have switched to liquid yeast, I find that fermentation takes two weeks to complete. Is this unusual? I always use a 32 ounce starter, pitched at my best estimation of "high kraeusen" (12-24 hours in the starter, and showing a large head of foam). Fermentation always starts quickly, within 6 hours, but ferments a lot longer than dry yeast. I've seen this effect with Wyeast British, Belgian white, and a few others.

Thanks,  
Scott

No cute comment.

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Date: Thu, 24 Mar 1994 11:26:19 CST  
From: "Roger Deschner " <U52983%UICVM@UIC.EDU>  
Subject: Re: Brewpub list in Chicago

I was replying personally to <DARRIN\_STOLBA@SMTP-GW.CENSUS.COM> but my mail hit a pothole in the Information Superhighway (X-Report-Type: Nondelivery; boundary="> Error description:") and bounced back to me. I figure this is of general enough interest that it is not a total waste of bandwidth:

Pickin's are kinda slim in Chicago right now. Two brewpubs (Sieben/Berghoff, Tap & Growler) closed in the last year or so, but one of them is threatening to reopen under new ownership.

GOOSE ISLAND is the best. One of the best anywhere, in fact. Always a good lineup of specialty beers. Good food too. In the city on the near north side at 1800 N Clyborn.

TAYLOR STREET, Naperville. Brand new. Might not even be producing beer yet, but the restaurant is open and they have some micros on tap.

MELROSE, overlooking I-90 in Barrington. Primarily a restaurant. Good brewers trying hard, despite limitations of extract system. Some of their beers are brewed for them by Capitol of Madison Wisconsin, under contract.

WEINKELLER (2 locations - Berwyn and Westmont) Westmont seems to turn out better beer. Berwyn has a cramped small brewery that limits the quality of their own beers, but has good food, a list of 500 bottled beers, and often some good micros on tap.

BREWMASTER'S PUB, Kenosha Wisconsin. Just a stone's throw across the state line up in cheese-land, not far off I-94. Excellent food, and new brewers have really improved the beer. In a picturesque, rambling former barn.

BEST BEER BARS:

O'CALLAHAN'S, Hubbard @ Dearborn, Downtown Chicago. Crowded on weekdays after work; quiet and relaxing on weekends. 8 taps including Pilsner Urquel. Simple bar food.

BLUE CRAB LOUNGE/SHAW'S CRAB HOUSE, Hubbard @ Wabash, Downtown Chicago. A half dozen oysters go so well with a pint of a good hoppy microbrewery beer. Very very good, but expensive, seafood on the restaurant menu.

QUENCHERS, Fullerton @ Western, Chicago. (just west of I-94 at Fullerton exit) About 15 taps. A classic Chicago noisy corner tavern that discovered good beer, but remains a noisy, friendly, corner tavern. No food.

LION'S HEAD INN, 13101 South Olde Western Ave, Blue Island. Worth the

trip to this out-of-the-way southern suburb. 13 taps all with top-notch  
micros from all coasts. Good Italian food; speakeasy atmosphere. Closed  
Sunday evening.

Have a nice visit in Chicago!

Roger Deschner      University of Illinois at Chicago      R.Deschner@uic.edu  
===== "Civilization was CAUSED by beer." =====

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Date: Thu, 24 Mar 1994 14:07:00 -0500 (EST)  
From: GARY SINK 206-553-4687 <SINK.GARY@epamail.epa.gov>  
**Subject: Brew-on-Premise**

I'm conducting an unofficial, unscientific, just out of curiosity, kind of poll on the Brew-On-Premise (BOP) concept. They're very popular in B.C. and Ontario (where commercial beer prices are outlandish), but only two are operating in the U.S. so far (Hermosa Beach, CA and Boulder, CO).

For those that don't know, BOPs are stores where you can walk in and brew up 5-15 gallon batches of whatever you like using "professional-quality" equipment, come back a week or two later and bottle (CO2 is injected), and take the beer home. No clean-up required. Cost is usually about \$80 for 12-15 gal batch.

If one opened up in your neck of the woods, would you go?

Why/why not?

My main dilemma would be cleaning/sanitation hassle (none) versus convenience and capital investment of current setup.

Disclaimer: I have no financial investment in any BOP.

Send me private responses if you like (both pros and cons), and I'll post the results.

Brew On,  
GSINK.epa.epamail.gov

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Date: Thu, 24 Mar 94 15:38:23 EST  
From: U-E68316-Scott Wisler <wisler\_scott@ae.ge.com>  
**Subject: Grains at mashout**

Thanks to Bob Jones for commenting on mashing specialty grains. I've had a few questions waiting patiently for the next time this topic came up.

Does the practice of adding specialty grains at mashout to improve malty aroma work for all grains/styles? If this is the case then one must decide, based on style, when to add specialty grains. I noticed that in practice, you only add specialty grains at mashout for dark beers (different reasons for different styles) e.g. a Munich might need the more malty aroma while it might not be as appropriate for a Ordinary Bitter.

The next question was: Is it the mashout that does it, or just a shorter mash time (e.g. no mashout). Bob, you said it don't work. Why don't it work?

My third question was about color and whether the color potential of the grain was affected. Bob, you guessed 20% more grain (and therefore color potential) is necessary. Is this due to steeping time? In other words, a finer crush might help? How much of the extract potential of the grain is available from mashout-only. Will boosting specialty grains by 20% to meet color requirements affect the extract balance?

Finally, a 10 minute rest after the mash out was mentioned. I have never purposefully done this, for no other reason than I didn't know about it when I started mashing, and I haven't had problems that I couldn't trace elsewhere. Is the purpose of the post-mash rest just time, or are you letting the mash settle onto/over the straining device? It usually only takes a few minutes to transfer the mash to the lauter tun and get everything in place to lauter. One quick stir to set the bed, and away I go.

\*\*\*

For me, one of the most interesting things about brewing is not being rigidly confined to style guidelines. I set out to make my first pilsner (czech) this winter. I first went out and sampled various examples to set the mood. I got to wondering what a pilsner made towards the extreme of, say Celebration Ale, would be like. So 40+ IBU and a generous dryhopping later, I'm quite pleased. (Help, I think I'm becoming a hophead!)

scott

-----

Date: Wed, 23 Mar 94 11:14:13 PST  
From: Mark Garetz <mgaretz@hoptech.com>  
Subject: Hop Rate Comments and Equation

Date: Tue, 22 Mar 1994 11:50:49 -0600 (CST)

Allen Ford wrote:

**Subject: Hop Rate Comments and Equation**

>Please correct me if I am wrong, but under normal hopping regimens, iso-  
>alpha acids are nowhere near saturation concentration. It seems realistic  
>to expect as much iso-aa to go into solution in 2-3 gallons as in 5-50  
>gallons given the same amount of hops and the same gravity.

>This is where I have been having problems with Mark Garetz's comments  
>from 15 March where he states that increasing the hopping rate reduces  
>utilization in the boil.

To the first point, I believe you are right that in beer we are nowhere near the iso-alpha acid saturation point. OTOH, I don't think anyone has ever claimed that the effect is due to limited solubility of iso-alpha acids. My interpretation of literature is that most believe that somehow it is the isomerization reaction itself that is inhibited by the higher hopping rate. No one is sure of the mechanism but there are lots of theories. The effect is well documented. It is not some theory I invented myself.

Based on an admittedly limited but reliable set of data, I have come up with a hop rate correction factor that can be applied to Rager's formula. It looks like:

$HF = (IBUs / 260) + 1$  and is used along with the GA factor in Rager's formula. So anyplace in Rager you find  $(1+GA)$  change it to:  $(1+GA) * HF$ .

This is for full volume boils. For partial boils one needs to factor in the increased hop rate due to the lower boil volume. It looks like:

$HF = ( ( ( Final Volume / Boil Volume ) * IBUs ) / 260 ) + 1$

Note that this works only in Rager's "solve for ounces or grams" equations. If you want to solve for IBUs we have a problem in that HF is based on IBUs and we don't know what they are yet. Both Glenn Tinseth and George Fix gave me quadratic equations to solve the problem, but they are quite complex. (Please don't construe this as their endorsement of the equation.) Instead I propose a "trial and error" approach where you would perform the "solve for IBUs" equation without HF, and since we know the answer will be too high, reduce it by say 10%, calculate HF based on this number and then perform the "solve for weight" equation and see how close you are. You might have to do this a few times to "zero in" on it.

A last note: please accept this in the spirit with which it is offered: It is an approximation. It ain't perfect. It needs a lot more field testing and as a brewing community we may decide that the constant (260) needs to be another number, or we may toss the whole thing out with the spent hops and grain. If you don't like it, just leave it out of the equation.

Mark

-----



Date: Thu, 24 Mar 1994 09:49:15 -0600 (CST)

From: a907932@nast0.bdy.wi.ameritech.com

**Subject: Cranberry Ale**

Several people at last weekend's Milwaukee Beer Festival asked for the recipe for my cranberry ale, so here it is!

- ----- Begin Include

-----  
Andy's Cranberry Ale

Make up a 1qt starter with Wyeast Belgian (1214).

In 7qt water

Steep 12 oz Cara-Pils to 180F, remove. Boil, add 3# G.W. Kent Dutch Unhopped Light dry, 1 3.3# box/bag Bries/Northwestern Weizen (60%/40%) syrup, and 1# honey. Boil 10 min. Add 1/2 oz. 4.5% Willamette [in retrospect, I would use 3/4oz or 1oz], boil 45 min. Add 2t irish moss. Boil 15 min. Add 1/2oz Saaz. Boil two min. Remove from heat. Add 3 12oz bags cranberries, crushed, pretty much thawed. Steep 15 minutes. Chill. Adjust to volume in carboy, aerate at least 8 min (I use filtered air via a pump). Add 2oz lactose boiled 5 min in 1.5c water and yeast starter from above.

I didn't need a blow-off (but YMMV).

Primary for 6 days, secondary for 3 or 4 weeks. May have very strong chill haze, I'd just let it be.

Prime as usual w/ 3/4c priming sugar.

OG = 1.056, FG = 1.008

- ----- End Include

-----  
- --

Andy Kailhofer Ameritech Services, Inc. 414/678-7793  
a907932@nast0.bdy.wi.ameritech.com FAX: 414/678-6335  
740 N Broadway, Room 430, Milwaukee, WI 53202 Member: League for  
uwm.edu!gus!a907932 p\*stmaster@ameritech.com Programming Freedom

Date: Thu, 24 Mar 1994 18:20:34 -0700 (MST)  
From: MARK CASTLEMAN <mwcastle@ouray.Denver.Colorado.EDU>  
Subject: Swing Top Carbonation

I have been using 16oz swing top bottles for some time as my "house bottles." One thing that I have noticed is that the carbonation level has been very erratic. Some bottles are well carbonated, some are flat.

Most all of the bottles have an initial "pffft" when opened so i know that the priming was effective (I bulk prime), but it just seem sthat sometimes the CO2 does not dissolve in the solution.

I always inspect my gaskets and I have tried using 2 to see if it would help. It didn't.

Has anybody else experienced this?

Mark W Castleman  
Big Dog Brewing Cooperative - West  
My opinions are for this branch of the co-op only. CU-Denver doesn't know I have opinions, And even if it did, it wouldn't care one whit.

-----

Date: Thu, 24 Mar 94 20:42:47 PST

From: berkun@guiduk.ENABLE.com

**Subject: re: Pike Place Ale**

If you like the Pike Place Ale and you like hops, then you'll love the Pike Place East India Pale Ale (EIPA). This is the hoppiest smelling and tasting beer I've ever had. Period. I loved it. I'm less impressed with their Oregano Beer (intended for Italian dinners). Their XXXX Stout was OK, but not a real standout.

I got to sample all these (and others) at Home Brew U, in Seattle, which they co-sponsor. They're very friendly and I'm sure that if you called them up they'd tell you a lot about what's in their beer. According to the Seattle Phone book they are at 206-622-3373.

SDA - standard disclaimers apply

ken b.

-----

Date: Thu, 24 Mar 94 17:21:03 EST  
From: Tim Lawson <lawson@clcunix.msj.edu>  
**Subject: tarnished brewpot**

Can anyone recommend a way to remove the discoloration from my stainless steel brewpot. I tried to remove the seemingly cemented on wort stains from the bottom of the pot by putting it in my oven and putting the oven through its self-cleaning cycle. This resulted (as I had feared) in a badly discolored brewpot (now a copper color)--but at least the bottom is clean!! Is this discoloration harmful to brewing beer? If so, how do I get rid of it? I have already tried Comet and Brasso to no avail.

Tim Lawson  
Behavioral Sciences Department  
College of Mount St. Joseph  
Cincinnati, Ohio 45233-1670  
lawson@clcunix.msj.edu

---

Date: Thu, 24 Mar 94 17:14:29 EST  
From: Tim Lawson <lawson@clcunix.msj.edu>  
**Subject: mixing yeast strains**

Alan of Austin asked if the "off" flavors in his friend's brew might have been caused by mixing two varieties of Wyeast. I would say that, since one of the varieties was added after being in a starter, there is a good chance that the mixing created the off flavors. Not, as you suspected, because of any weird genetic mutations but simply because too much yeast was added. Adding too much yeast can create an undesirable flavor called "yeast bite".

Tim Lawson  
Behavioral Sciences Department  
College of Mount St. Joseph  
Cincinnati, Ohio 45233-1670  
lawson@clcunix.msj.edu

---

Date: Fri, 25 Mar 94 02:26:00 BST  
From: mike.keller@genie.geis.com  
Subject: Mini kegs and cutoff kegs

Andy asks about minikegs...

First, I bought mine locally, but they are also available mailorder from BrewHaHa. The local price was very close to the mail price, so it was worth it to patronize local biz.

You don't need a tank and regulator. You prime the minikeg just like a bottle, except cut your priming sugar in half. The tapper holds a CO2 cartridge in the handle. When you are ready to tap, the CO2 cart merely displaces the beer as you dispense, so you don't get air in the beer. You do not force prime.

If you're gonna drink it fast, there is a party pump style tapper, that you just pump with your hand to build pressure. This tapper was actually more expensive than the CO2 style, although the carts at \$1 each add to the cost.

Pretty close to Real Ale, and it fits in your fridge.<g>

Re: cutoff kegs...

I'd be interested in the phone # of the folks that sell cutoff kegs, too. Thanks in advance.

mike.keller@genie.geis.com  
manager, zymurgy roundtable

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End of HOMEBREW Digest #1381, 03/25/94  
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----- End Included Message -----





Date: Sat, 26 Mar 94 01:00:48 -0700  
To: homebrew@hpfcmi.fc.hp.com

Subject: Homebrew Digest #1382 (March 26, 1994)  
Content-Length: 39763  
X-Lines: 996

HOME BREW Digest #1382

Sat 26 March 1994

FORUM ON BEER, HOMEBREWING, AND RELATED ISSUES  
Rob Gardner, Digest Janitor

Contents:

Fridge modification : (Gary Hawkins)  
Re: autolysis (Joseph Edward Santos)  
CANCEL (dan.aldrich)  
Boston brewpubs? (JUKNALIS)  
Re: tarnished brewpot (John Hartman)  
Coca Cola keg pressure relief. (GANDE)  
Ngoma and a DC brewpub/club (Eugene Sonn)  
Those Highly Dangerous Grolsch Bottles ("Palmer.John")  
Grains at mashout (Bob Jones)  
Cleaning Stainless steel ("Palmer.John")  
Lagering in Bottles/Kege (David Knight)  
Indignous recipies in last Zymurgy (XLPSJGN)  
Proposal for Internet Beer Research Project (Alan\_Marshall)  
Easy masher and Micro Masher (wyatt)  
Home-Grown CO2 (Roger Grow)  
Al's comments (Kelly Jones)  
PikePlacePA/RackingCaneSanit/FridgeMods/GlassAirlocks/AHaproceedings (Algis  
R Korzonas +1 708 979 8583)  
BrewHaHa and other suppliers (Paul J. Schumacher)  
5 Liter Mini Kegs (GNT\_TOX\_)  
yeast q (RONALD DWELLE)  
homebrew digest (pyroarts)  
Canadian Hop suppliers??? (Robert Schultz)  
Stuck Mash (Jack Schmidling)  
Plastics and Permiability (U-E68316-Scott Wisler)  
Grain Mills?? (Timothy Sixberry)  
JUNK YARD SODA KEGS ("KERRY.WILSON")  
GROLSCH BOTTLES (Tom Romalewski +1 908 577 4411)  
Patron saint of beer (Jay Lonner)  
mixing yeast strains/grains at mashout (Kelvin Kapteyn)

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---

Date: Fri, 25 Mar 1994 00:44:11 -0800  
From: Gary Hawkins <ghawkins@halcyon.com>  
Subject: Fridge modification :

In addition to the use of standard twist drills for drilling through the fridge wall, you might investigate small keyhole saws. I used a 1" for the faucet hole and a 3/4" for the CO2 line. the holes were clean and the drilling easy.

- --

.....  
:: Gary Hawkins ::  
:: ghawkins@halcyon.com :: "It's the Water."

-----

Date: Fri, 25 Mar 1994 07:02:50 -0500 (EST)  
From: Joseph Edward Santos <jesantos@WPI.EDU>  
Subject: Re: autolysis

Brian,

I have found that autolysis starts after about 12-14 days in my primary. It is dependent on the temperature and the yeast. A standard condition at my home brewery is 72F and EDME ale yeast. The off flavors that are indicative of autolysis are due to the deterioration of the yeast cells on the fermenter bottom. You should be noticing a yeasty flavor with a hint of dirty sock! The flavor is much more pronounced when the brew is not chilled. If you haven't chilled it yet do so and let it sit for a couple weeks and enjoy.

Dr. J

---

Date: Fri, 25 Mar 94 08:02:59  
From: dan.aldrich@his.com  
Subject: CANCEL

cancel

-----

Date: Fri, 25 Mar 1994 08:05:27 -0400 (EDT)

From: JUKNALIS@arserrc.gov

**Subject: Boston brewpubs?**

Hi, could someone send me a quick & dirty listing of Boston area  
pubs of virtue. Thanks. Joe

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Date: Fri, 25 Mar 1994 08:53:47 -0600 (CST)  
From: John Hartman <jhartman@vnet.IBM.COM>  
**Subject: Re: tarnished brewpot**

Excerpts from mail: 25-Mar-94 Homebrew Digest #1381 (Marc.. Request No  
Articles@hpfc (44788))

> From: Tim Lawson <lawson@cllcunix.msj.edu>  
> Subject: tarnished brewpot

> Can anyone recommend a way to remove the discoloration from my  
> stainless steel brewpot. I tried to remove the seemingly cemented on  
> wort stains from the bottom of the pot by putting it in my oven and  
> putting the oven through its self-cleaning cycle. This resulted (as I  
> had feared) in a badly discolored brewpot (now a copper color)--but at  
> least the bottom is clean!! Is this discoloration harmful to brewing  
> beer? If so, how do I get rid of it? I have already tried Comet and  
> Brasso to no avail.

I'm not a metalurgist, but I did work in my uncle's metal fabrication  
shop for a summer years ago. When SS gets too hot it discolors. That's  
what happened to yours when you put it in the self-clean cycle (doesn't  
that get up to something like 500F?).

I don't think you can remove it, but I don't believe it will hurt your  
brewing.

Ever see a DeLorean (sp?) which had a copper colored front end? Don't  
know whether to laugh or cry. ;-)

-John

John Hartman  
Dept 54T/020-3 J221  
AIX/AFS Technical Team  
IBM Rochester, MN

AFS: jhartman+  
VM: jhartman at rchland (if you must :)  
internet: jhartman@vnet.ibm.com  
(507)253-8037 t1. 553-8037

-----

Date: 25 Mar 94 15:04:45 GMT  
From: GANDE@slims.attmail.com  
Subject: Coca Cola keg pressure relief.

Mike sez...

>Date: Thu, 24 Mar 94 09:18:00 PST  
>From: "McCaw, Mike" <mccaw@wdni.com>  
>Subject: Press relief valves in old Coca Cola Kegs

>Jeff M. Michalski, MD writes that he found old PinLock kegs with a  
> nipple-shaped  
>pressure relief valve. These are Coca Cola kegs, and that is one of  
>two standard Coca Cola tops. The other type has a metal stud and a  
>double "C" shaped stamping on the lid which has been ground thin.  
>Both  
>of these are pure blowouts, not pressure reliefs (i.e. - no way  
>to release pressure. They just let go at 120 psi)  
> .  
>Fox Equipment in Denver (800/525-2484) can sell you a new insert for  
>that valve, but it would still not provide you with a way to release  
>pressure gently. (standard disclaimer)

I've got a pile of old Pin-Locks that I use regularly, WITHOUT any  
sort of pressure relief mechanism on the lids. The surest and  
easiest way to releive pressure from these cans is to simply apply  
the business end of a Robertson screwdriver to the gas-in poppet.  
Keep the screwdriver as clean as you would the pin mechanism in the  
CO2 attachment on your gas bottle.

.....Glenn  
EMAIL: GANDE@SLIMS.ATTMAIL.COM

-----

Date: Fri, 25 Mar 1994 10:38:45 -0500 (EST)  
From: Eugene Sonn <eugene@sccs.swarthmore.edu>  
Subject: Ngoma and a DC brewpub/club

Gentlebrewers,

I had asked a few months ago about how to clone an African beer called Ngoma. Someone in D.C. responded saying his brewclub or a local brewpub was going to have a presentation by the brewmeisters from that brewery. Alas, I have lost the address of that wonderful person. So if you are that person, or even if you are not but went to the presentation by the Ngoma brewmeisters, I would appreciate any information you could give.

Thanks in advance

Eugene Sonn

---

Date: 25 Mar 1994 07:45:20 U  
From: "Palmer.John" <palmer@ssdgwy.mdc.com>  
**Subject: Those Highly Dangerous Grolsch Bottles**

Robert,  
Your dad has a whole case?! Omygosh, be very careful, box them up with lots of packing material and send them to me. I am a trained professional and can dispose of them properly. Yessiree, better let me take care of those, you wouldn't want to go to your neighborhood brewshop for replacement gaskets. Those are dangerous, too...Yep, better invest in some plain bottle caps and send the Grolsch bottles to me.

John Palmer palmer#d#john@ssdgwy.mdc.com  
PS. I am anticipating seeing this same recommendation from at least five other brewers in tomorrows HBD.

-----

Date: Fri, 25 Mar 1994 08:25:28 +0800  
From: bjones@novax.llnl.gov (Bob Jones)  
Subject: Grains at mashout

Scott Wisler asks some more questions.....

>Does the practice of adding specialty grains at mashout to improve malty  
>aroma work for all grains/styles? If this is the case then one must  
>decide, based on style, when to add specialty grains. I noticed that in  
>practice, you only add specialty grains at mashout for dark beers (different  
>reasons for different styles) e.g. a Munich might need the more malty aroma  
>while it might not be as appropriate for a Ordinary Bitter.

The effect on ANY style can be subtle to major. A lot depends on things we haven't even talked about. Such things as : what type of specialty grain, the freshness of the crack, etc. Just consider this technique another knob on the final flavor and aroma. sort of like dry hopping or late hopping is to bitterness.

>The next question was: Is it the mashout that does it, or just a shorter  
>mash time (e.g. no mashout). Bob, you said it don't work. Why don't it  
>work?

Yes, it is both the shorter mash AND the higher temps needed to acheive optimum benefit from grains added at mashout.

>My third question was about color and whether the color potential of the  
>grain was affected. Bob, you guessed 20% more grain (and therefore color  
>potential) is necessary. Is this due to steeping time? In other words, a  
>finer crush might help? How much of the extract potential of the grain  
>is available from mashout-only. Will boosting specialty grains by 20%  
>to meet color requirements affect the extract balance?

Sure the color is effected. That's why you need to add more grain to acheive the same effective color. I don't think a finer crush is a better answer. A good crush is alway preferred. I assume you mean extract yield when you say extract balance. The yield or goodness extracted from grains added at mashout is reduced, again thats why one might consider adding 20% more than normal. All this is a guess on my part. It ain't science here we are talking about with this technique, it's art! I would suggest some of the people who have tried it, chime in with their experience, both positive and negative.

>Finally, a 10 minute rest after the mash out was mentioned. I have  
>never purposefully done this, for no other reason than I didn't know  
>about it when I started mashing, and I haven't had problems that I  
>couldn't trace elsewhere. Is the purpose of the post-mash rest just  
>time, or are you letting the mash settle onto/over the straining device?  
>It usually only takes a few minutes to transfer the mash to the lauter tun  
>and get everything in place to lauter. One quick stir to set the bed, and  
>away I go.

I see the 10 min. rest at mashout more as a steep time for the specialty grains (if added) and a mash stabilization stage. The bed probably is effected some, but I would say most of the bed forming mechanics are driven by grain crush and runoff speed/rate.

Happy brewing,

Bob Jones  
bjones@novax.llnl.gov

-----

Date: 25 Mar 1994 08:55:31 U  
From: "Palmer.John" <palmer@ssdgwy.mdc.com>  
Subject: Cleaning Stainless steel

Hi Group,  
Tim Lawson wrote about putting his stainless steel pot thru the self cleaning cycle of his oven to remove wort stains and that afterward it had turned a coppery color.

Unfortunately that was probably not a good thing to do. The two types of Stainless steel used for cookware, Austenitic and Ferritic, do not like high heat. Good brewpots e.g. Vollrath, and beer kegs are austenitic (300 series). Ferritic stainless is usually used for flatware and utensiles because it is cheaper. Ferritics are weakly magnetic while austenitics are not. If anyone has purchased an inexpensive! stainless brewpot it is probably Ferritic. This is not bad, its just not great. It is less acid neutral and may give a metallic taste.

So, back to cleaning. Both of these types of stainless are prone to high temperature embrittlement. Embrittlement occurs around 850F +/- 100F. I doubt the self-cleaning cycle got that high, but FYI. The change in color is due to oxidation of the surface, unfortunately high temperature oxidation tends to penetrate along the grain boundaries and become permanent. There is an oxalic acid based stainless steel cleanser in the supermarkets here called Kleen King.

It is very good at removing these oxides. This will work for restoring most of the silvery finish inside and out. In the future though, I would recommend Easy Off oven cleaner or the Kleen King, instead of the oven. Just rinse well. I think using the pot as-is would definitely result in metallic tastes.

John Palmer metallurgist for MDA-SSD M&P palmer#d#john@ssdgwy.mdc.com

-----

Date: Fri, 25 Mar 94 11:48:46 EST  
From: David Knight <dknight@ren.iterated.com>  
Subject: Lagering in Bottles/Kegs

I posted this to rec.crafts.brewing several days ago and got no response, so I thought I'd give it a shot on the HBD.

I've just bought a lagering fridge and Hunter AirStat so I'm starting to plan my first "real" lager. I was reading a few brief paragraphs in Miller's TCHOHB on lagering, and he mentioned that most commercial brewers krausen/prime the beer \*BEFORE\* lagering, whereas most homebrewers lager in a carboy, prime, and then bottle/keg. He mentioned that a closer approximation to traditional lagering techniques would be to prime and bottle/keg the beer after secondary fermentation, and then lager the already primed bottles/kegs at low temperatures.

One advantage I can see to this method is that you wouldn't have the problem of yeast going dormant by extended lagering since they would already have done their work (re: carbonation) before lagering started. I would probably keep the bottles at fermentation temperature for several days after priming before slowly reducing the temperature to ~35F for extended lagering.

Does anyone have any experience doing this? If this is a bad idea I'd appreciate hearing it, but I think I'll try it on my next batch (a Bohemian Pilsner).

-Dave Knight  
dknight@ren.iterated.com

P.S. I bottled my first all-grain batch (steam beer) last week and it tasted \*AWESOME\* at bottling time. Can't wait to try it "for real" in another week or so. No extract beer ever tasted that good!

-----

Date: Fri, 25 Mar 94 11:02 CST  
From: XLPSJGN%LUCCPUA.BITNET@UICVM.UIC.EDU  
Subject: Indigenous recipies in last Zymurgy

Dear Brewers,

In the last issue of Zymurgy, there was an article about indigenous brews of the Himalayas and the Andes. I am interested in trying my hand at the Andian recipe for "chicha," which is a corn-based brew. The recipe calls for the corn to be malted, cracked then brewed in a fashion similar to brewing with barley. The problem is (or are) that I've never malted any grain before nor even brewed an all-grain beer before. Further, it is quite difficult to find grain corn that hasn't been treated with a fungicide (?), especially in the city of Chicago! I've been to health food stores, and even called a few feed stores, but all of their corn had already been treated. So my question is (or are) might someone in the Chicagoland area know where I might get some of this type of corn. (For that matter, might anyone know if or where I can order this corn - not as an adjunct, but in simple grain form?) Finally, has anyone else tried brewing with corn as a primary ingredient... Or tried malting it? I'd greatly appreciate any insights and or advice about this, and I will post a summarization of the responses I receive for the interests of other adventurous brewers.

Thanks, and Cheers!,

John Norton  
(xlpsjgn@luccpua.it.luc.edu)

---

Date: Fri, 25 Mar 1994 12:23 EDT  
From: Alan\_Marshall <AK200032@Sol.YorkU.CA>  
Subject: Proposal for Internet Beer Research Project

PROPOSAL: The First (?) Internet Beer Research Project

<This is being posted in alt.beer, rec.crafts.brewing, rec.food.drink.beer, the Homebrew Digest and the JudgeNet Digest>

The debate about porter vs stout has been going on intermitently for as long as I've been around the net. I suspect that we are as likely to come up with the definitive answer as we are to solving the mystery of the 33 on the Rolling Rock bottles.

Typically, I've thought of stouts as opaque, black ales, with a strong roast/burnt malt bite and porters as softer flavoured cousins that might be somewhat translucent, but with nearly as much body. Yet I've had several porters that had significantly more bite than draught Guinness and stout that were softer than draught Guinness.

I've never assumed stouts and porters to be substantially different in OG, except when it comes to Imperial Stouts. Yet, the porters (p 113) and stouts (p 116) listed in Eckhardt would be rather good data for an exercise in discriminant analysis, giving some support to a post seen recently. However, Eckhardt has been known to be slightly unconventional in his categorization of beer.

I've read most of the folklore about the origins of the names stout and porter, and their history since. Personally, I would like to take a more scientific/academic approach, rather than the urban.folklore speculations that are so prevalent on the net. Therefore, I am proposing a collaborative research project to resolve the question of what constitutes stout vs porter.

Please feel free to post or email your comments. To readers in the either of the Digests, I suggest we not carry on the submissions and discussions in either of these places.

Alan Marshall

-----

Date: Fri, 25 Mar 94 09:33:55 pst

From: wyatt@Latitude.COM

**Subject: Easy masher and Micro Masher**

What's the difference between an "Easy Masher" and a "Micro-masher"? I have been thinking about modifying one of my brewpots for convenience sake but I heard that the Easy-Masher was for Brewpots less than 15 gallons. Is the Micro-masher better? Also where can I buy one in the San Jose CA area? I thought about a false bottom but I am not sure it is worth the hassle of having one made for my pot. Also anyone have any suggestions for insulating my Brewpot when mashing? I want to keep my system versatile as I tend to use a variety of Mashing Techniques but I would like to make my system more temperature stable so I don't have to use so much bottom heat (I sometime's worry about destroying enzyme viability although I have never had a problem).

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Date: Fri, 25 Mar 94 10:54:05 -0700  
From: grow@barbados.mcae.stortek.com (Roger Grow)  
Subject: Home-Grown CO2

In a recent HBD, Steve Scampini asks about CO2 from a vinegar reaction and its drawbacks. One solution is to use dry ice instead (dry ice beer? has Bud thought of that one yet?). Dry ice is available at many major grocery stores and isn't very expensive. Just drop some in your partially (or fully) filled fermenter and besides just plain looking cool, it will displace any oxygen as it melts. Amaze your friends, scare your kids, or just just make your wife roll her eyes and shake her head, mumbling something about juvenile, neanderthal...

I dont know about the purity of dry ice (someone posted something once about oil in welding grade oxygen?), but I have never had any problems. Please be careful, disclaimer, disclaimer, disclaimer, dry ice is awful chilly stuff and it could crack a carboy under the right conditions. Hope this helps.

Roger H Grow (grow@barbados.mcae.stortek.com)

CAVE BOY LIVES and he brews his own beer!

And remember, you dont have to drink homebrew to have a good time,  
you can freeze the stuff and eat it on a stick!

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Date: Fri, 25 Mar 94 11:33:33 -0700  
From: Kelly Jones <k-jones@ee.utah.edu>  
Subject: Al's comments

In HBD #1380, Algis R Korzonas said:

>"A perceived need [by the customer] is a need" someone once said. Let's  
>say, for example, a company convinced the homebrewing public that knowing  
>the oil content of your hops will help you get more consistent dryhopped  
>beers. Despite the fact that to be useful one must also know what fraction  
>of that oil is myrcene, companies that label oil content on their hops would  
>be perceived as having a superior product, which would not necessarily be  
>the case.  
>  
>Al.

Another example: One will find a certain type of person who finds it necessary to post their opinions/remarks/comments/"help" to the Digest almost every day, sometimes 2-3 times in a single day! However, one should not infer from the frequency of their posts that they are experts at homebrewing, or that they generally know what they're talking about. Perhaps these posters hope that, by being highly visible in this forum, the homebrew supplies they sell will be perceived as being of higher quality, which would not necessarily be the case.

Kelly

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Date: 24 Mar 94 16:39:00 GMT

From: korz@iepubj.att.com (Algis R Korzonas +1 708 979 8583)

Subject: PikePlacePA/RackingCaneSanit/FridgeMods/GlassAirlocks/AHAproceedings

Gordon writes:

>> it's either the Maris Otter malts or the yeast strain. The bottle we  
>> had was brewed in Vermont. Does anyone have any comments, re the  
>> chocolate flavor?

>>

>Pike Place Pale Ale is from the Pike Place brewery at the Pike Place  
>market in Seattle. I would be very suprised if it was brewed in  
>Vermont. (Well maybe not too suprised, but I would be dissapointed) It  
>is a very small brewery and if you stop by when they are brewing and  
>show some interest they might invite you in to help out. I have never  
>noticed a chocolate flavor in the Pale.

Surprise! It's brewed in Vermont and in Indianapolis as well as at the  
origin, Seattle. I've tasted only the Seattle and Indianapolis versions  
and there are big differences. No chocolate flavor, but the hop nose  
in the Seattle version was just wonderful -- the Indianapolis version  
nose was just okay.

\*\*\*\*\*

Ron writes:

>How do you keep your racking tubes clean?

and

>I just finished a

>steam beer that tastes like Grandpa beer (I call it Grandpa beer because it  
>tastes like the beer my father-in-law used to make). Has a sour/yeasty smell  
>and a cloudy appearance.

The two questions ARE probably related. I sanitize my racking tube by soaking  
it in a carboy full of either Bleach+water or One-step+water. Think about it.  
When you put the racking tube in the carboy, you are actually wetting the  
entire length that has potential for contacting the beer or the neck of the  
carboy. The sour/yeasty smell and cloudy appearance is probably due to a wild  
yeast and possibly also a bacterial infection. Once the tube gets scratched  
up, just replace it. Is saving \$2.00 on a racking cane worth blowing \$20 on  
ingredients?

\*\*\*\*\*

Bryan writes:

>What are other people's suggestions or experience with drilling a  
>hole in the side of a refrigerator for a gas line? What should I  
>look out for? Do you plug the hole with anything after inserting  
>the gas line?

The obvious (not cutting into any lines or wires) is only one concern.  
Another is long term. The space between the inside and outside walls  
of a fridge is filled with insulation. The inside wall is generally  
colder than the room. Therefore, if you put a hole in the outside wall

of a fridge, make sure to seal it up well with bathtub caulk or something similar so that room moisture is not attracted in through the hole, eventually soaking the insulation and making your fridge less efficient (not to mention the possibility of creating a breeding ground for moulds).

For this reason and the fact that I was not going to pour a pint every day (fear of mould in the faucet) I chose to keep everything (including the CO2 tank inside the fridge (yes, it's alright to keep the CO2 tank inside the fridge)).

\*\*\*\*\*

Mike writes (regarding glass airlocks):

>Spencer Thomas suggested trying Korzonas if I got desperate, because Al is no  
>longer in the mail order business. So I was reluctant.

>

>Jim Doyle had one made by his friendly neighborhood glass blower, and  
>suggested I try my local junior college or phone book.

Yes, I'm hoping to someday restart the mailorder. I'm glad you did find some sources. Forget the glass blower route -- I tried that and got quotes you would not believe! Incidentally, I would not turn down a desperate homebrewer -- after all, I'm a homebrewer first and I'm doing the store thing only because someday I'd like to do it for a living.

[Just for reference, the Sheaf & Vine price for a glass airlock is \$5.95.]

\*\*\*\*\*

Regarding AHA Conference Proceedings, you can get them from some HB supply stores, but failing that, you can certainly buy them from the AHA. Call them at 303-447-0816 -- they take Visa.

Al.

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Date: Fri, 25 Mar 1994 14:53:14 -0500  
From: de792@cleveland.Freenet.Edu (Paul J. Schumacher)  
**Subject: BrewHaHa and other suppliers**

noticed several references to BrewHaHa and other mail-order outfits. Could anyone post the address for this and other home brewing supply sources?

Also, does anyone know of any good home brew supply stores in the Cleveland-Akron area?

.....THANKS.....

###

-----

Date: Fri, 25 Mar 94 14:57 EST  
From: <GNT\_TOX\_%ALLOY.BITNET@PUCC.PRINCETON.EDU>  
Subject: 5 Liter Mini Kegs

Well, I got a lot of responses from people regarding 5 Liter minim-kegs. I thought I'd summarize my findings.

- 1- You need 4 kegs to keg a five gallon batch
- 2- Same as a Cornelius, first tap all yeast, the rest all clear
- 3- Complete kit prices range from \$49.95 to \$65 depending where you go
- 4- The taps are available in plastic or all metal varieties. The metal ones increase the cost of the setup by another \$25-30.
- 5- The setup uses CO2 cartridges, like a pellet gun, and a keg will go through about 3-4 of these babies before you're done tapping.

Most people had a friend that had a mini-keg setup and their friend loved it. I didn't get mail from anyone who actually owned one themselves. But, I'm convinced. I'm stopping to get one on the way home today. I'll be keging this weekend!

Andy Pastuszak  
Philadelphia, PA

-----

Date: Fri, 25 Mar 94 14:57:34 EST  
From: dweller@GVSU.EDU (RONALD DWELLE)  
Subject: yeast q

Is there any way (for a lay person) to tell if recovered yeast has gone bad?

I've been using the washing technique (described in the yeast.faq) successfully, but just recently had a recovered bottle of yeast which I discovered was bad when I started to pour it from the starter into the new wort. Foul, foul. Are there any dependable signs of yeast-gone-bad (we're talking naked-eye, here, no microscopes or spectrographs or whatever they are).

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Date: Fri, 25 Mar 94 15:12:04 EST  
From: pyroarts@aol.com  
Subject: homebrew digest

How do I order?

THKS  
PYROARTS

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Date: Fri, 25 Mar 1994 15:22:04 -0600 (CST)  
From: Robert Schultz <Robert.Schultz@usask.ca>  
Subject: Canadian Hop suppliers???

Any brewers out there aware of hop growers/retailers in Canada (preferably BC) that sell (or would be willing o part with) some rhizomes?

I can't seem to find any greenhouses (locally) that have them, or even wish to stock them. Mail order from the US is an option, but shipping through customs could be an unwanted experience (perishable goods and the like).

thanks.

Rob.

p.s. what is the 'going' price for a piece of rhizome?

~~~~~  
~  
~ Robert.Schultz@usask.ca, Senior Research Analyst, University of Saskatchewan  
~  
~~~~~  
~  
~ "I'm going off half-cocked? I'm going off half-cocked? ...  
~  
~ Well, Mother was right - You can't argue with a shotgun." - Gary Larson  
~  
~~~~~  
~  
~~~~~

-----

Date: Fri, 25 Mar 94 15:34 CST  
From: arf@mcs.com (Jack Schmidling)  
Subject: Stuck Mash

>From: mosher@sidmav01.us.dg.com (Steve Mosher)

>I bought an EasyMasher(tm) from Jack, I have done my first 2 all-grains with it, and it is as its namesake suggests easy. My pts/per/lb for the first batch was 28. I somewhat followed Miller's mashing schedule, and I used 9 lbs 2 row pale malt that was crushed with a motorized Corona. The problems I have encountered is that the Sparge will stick, my solution is to pick-up the hose, I attach the racking hose to the spigot, and it back-flushes the screen and then runs fine. Now I know that this is probably due to the Corona crush, but I can't afford a roller mill at this time, and the homebrew store crushes the grain the free.

Several things come to mind here:

First of all, we need a definition of a "stuck mash". I would suggest that what you described is simply clogged plumbing and as you point out the resolution is simple and elegant. The cause may or may not be the mill and as I never have this problem, you may be right.

It would be useful to know if the problem occurs with malt crushed by the retailer and what sort of mill they are using.

I think the recognized definition of a stuck mash is when the entire mash becomes compacted and impermeable to the flow of sparge water and back flushing all day will not fix it. I have never "enjoyed" this experience either but I suspect it is usually related to temperature or allowing the water level to drop below the top of the grain.

>The other problem is I need a quicker thermometer.

I find the most practical to be dial/probe types. I have a short piece of copper wire wrapped around the probe under the dial and hooked over the lip of the kettle and haven't come up with anything that works any better. Lag time is on the order of 15 seconds and this is easy to live with.

>I think that regardless of what method you chose to mash, the important part is to start mashing.....

AMEN!

js

---

Date: Fri, 25 Mar 94 16:40:28 EST  
From: U-E68316-Scott Wisler <wisler\_scott@ae.ge.com>  
Subject: Plastics and Permiability

Thanks Al for the O2 permeability chart.

Qualitatively, this tells me how polyproplene ranks with respect to other plastics. I.e. much better than LDPE, but not as good as HDPE, and some others. It also gives some quantative information.

Rearrange slightly to look at units:

>Plastic

$$\text{O2 Permiability in } \frac{10^{-10} \text{ (cc-m)}}{\text{(sec-cm}^2\text{-cmHg)}}$$

This is telling me how much gas gets through (the cc-m part) on a per unit time, per unit area basis at a given pressure (the sec-cm<sup>2</sup>-cmHg part) .. cc = cubic centimeter, m=mole? (can you clarify?, I don't understand the numerator units.) I would think that the cmHg (Pressure, in centimeters of Mercury) is the difference in partial pressure of O2 across the plastic membrane. In our case, this is approximately equal to the partial pressure of O2 in the atmosphere, 15.2 cmHg at sea level.

The O2 that gets through helps form an aldehyde (if I remember correctly). What is the taste threshold for this chemical?

What I am driving towards here is this: The taste threshold is a mass fraction of the undesirable chemical. Using the volume in the fermenter, you can determine a bound for the tolerable mass of O2. (Assuming that all the O2 that permeates through goes to aldehydes). Then using your fermenter geometry and the above permeability data, you can determine the length of time you can leave your beer in a particular plastic fermenter. (I would include a healthy safety factor)

A couple observations:

As the fermenter gets bigger, the potential of a problem decreases. This is because volume increases like the radius squared, and area increases like the radius. There is more area for O2 to get through, but far more volume to distribute the O2 over.

It is better to fill a plastic fermenter to capacity than to use it half full. A half full fermenter has the same area exposure to O2 as a full one, but less volume to distribute the permeated O2 over.

Since a small fermenter (like my 2 gallon bottle) is a potential problem, there are some things that can be done. I could enclose it in something non-permeable. Al, how bout selling me a couple square feet of that proprietary plastic hop wrap? :)

scott

-----

Date: Fri, 25 Mar 94 13:42:00 PST  
From: Timothy Sixberry <tsixber@msrapid.kla.com>  
Subject: Grain Mills??

Hi Brewers,

I am ready to get a grain mill, and would appreciate any advice or suggestions as to what I should buy, build, or modify. I would like it to be motorized and to have rollers.

private mail OK. Thanks in advance, Tim. ( tsixber@msrapid.kla.com)

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Date: 25 Mar 1994 14:29:14 PST  
From: "KERRY.WILSON" <HWCEMC2.KWILSON@HW1.CAHWNET.GOV>  
Subject: JUNK YARD SODA KEGS

I visted a junk yard and saw lots of Soda kegs in a pile. Several of them were in good condition. Does cumulative knowledge out here have any thoughts on using junk yard kegs? And do you have any suggestions on a cleaning procedure? I am aware that I will need to replace all the gaskets. Is finding repalcement hardware difficult or just call one of the places listed in previous digest and they have all. Is this one for the KEGGING FAQ?

-----

Date: Fri, 25 Mar 1994 15:53:55 -0800  
From: Don Put <dput@csulb.edu>  
**Subject: JUNK YARD SODA KEGS**  
Subject: Acid (not the mind expanding kind)

I'm using the water treatment spreadsheet that recently appeared in the September/October issue of Brewing Techniques. (Yes, I also incorporated the corrections which appeared in the November/December issue :-). Phosphoric acid has been the tool of choice when I need to acidify my mash and sparge water and I have been diluting it as per Miller's recommendations in NCJOHB. However, the spreadsheet is set up to figure 0.1M concentrations and their effects on the water in question. So, what I need from you chemistry types is a way to make a 0.1M solution from the concentrated solution. The concentrated USP Phosphoric acid I use has the following specifications:

Formula Weight: 98.00  
Molarity: 14.7  
Specific Gravity: 1.7  
Weight Percent: 85  
Chemical Formula: H3PO4

I've been away from college chemistry WAY too long to figure this out and I know the answer is relatively straightforward, but I don't want to just guess at how to go about it. You know, my original major was microbiology and I took quite a few chem/physics/bio classes. If I'd have known how much some of it would have helped my in my present hobby, I would have paid more attention to the boring lecturers I had (on second thought, nah).

Thanks in advance.

don  
dput@csulb.edu

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Date: Fri, 25 Mar 94 10:11:41 EST  
From: tmr@fjtdld.att.com (Tom Romalewski +1 908 577 4411)  
Subject: GROLSCH BOTTLES

Robert asks:

>  
> I'm getting ready to attempt my first batch of homebrew and I had a question  
> about bottles. My dad offered me a case of Grolsch bottles. These bottles  
> have a built-in clamp-down rubber-gasket cap affixed to the neck. Are these  
> things safe to use? Any pointers for using these things? Thanks.  
>  
> Robert M. Zegarac  
> OV: ZEGARARM@OVMAIL1 Net: 53105@ibmmail.com  
>

Take the Grolsch bottles! I have been using them ever since I began making homebrew and IMHO they are great. No capper, no broken bottles, they hold 16 oz., and they look neat. I make up computer generated labels for them, front and back, and glue them on with white Elmer's glue. I have over 400 of them.

Store the rubber gaskets separately in a plastic Zip-Lok bag. They can be boiled to sterilize them. Replacements are available from most homebrew suppliers.

When filling the bottles, I just flip the stopper with a gasket attached over the mouth of the bottle, but don't lock the wire bail down. This allows the yeast to generate a small amount of CO2 to purge any air out of the bottle neck. After a while I lock all the filled bottles closed.

One 5 gallon batch of homebrew fills about 35, 16 oz. Grolsch bottles. I always brew with 40 bottles ready to be filled.

If you want some more, try local bars that serve Grolsch in those bottles or ask your dad to drink more Grolsch and give you the empties.

Tom

-----



Date: Sat, 26 Mar 1994 02:50:31 -0500  
From: Kelvin Kapteyn <kelvink@mtu.edu>  
Subject: mixing yeast strains/grains at mashout

Tim suggests that Alan's off flavors were from yeast bite. This is a topic I'm glad to see brought up, because I've done some rough scaling to compare some microbrewery pitching rates with what homebrewers use. On some heavily pitched batches, it looks like they use the equivalent of 1 or 2 cups of pure yeast (not slurry with yeast mixed in, but pure yeast) per 5 gallon batch. Since this does not seem to produce yeast bite in their beers, I conclude that homebrewers tend to worry too much about yeast bite. The trouble here is that I know things don't always scale directly from micro sized batches to homebrew sizes. Do any of the more experienced brewers out there have any numbers on when yeast bite might start to occur? As it stands, I don't think the off flavors Alan talks about are from yeast bite, it doesn't sound like you used that much. I haven't thought of any other explanation either.

Thanks Bob for the info on adding grains at mashout. I don't have access to your original article, but I wish I did. Have you done side-by-side comparisons between adding dark grains during the mash or at mashout? Is there a noticeable difference? FWIW, I've been adding grains at mashout on some of my brews. The jury's still out on whether it adds anything. OTOH, I'll try anything for more maltiness in my beers.

-Kelvin (kelvink@mtu.edu)

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End of HOMEBREW Digest #1382, 03/26/94  
\*\*\*\*\*

----- End Included Message -----

----- Begin Included Message -----

>From enuucp!hpfcmi.fc.hp.com!rdg Mon Mar 28 02:09:36 1994

Date: Mon, 28 Mar 94 01:00:40 -0700  
To: homebrew@hpfcmi.fc.hp.com  
**Subject: mixing yeast strains/grains at mashout**  
Subject: Homebrew Digest #1383 (March 28, 1994)  
Content-Length: 25387  
X-Lines: 628

HOME BREW Digest #1383

Mon 28 March 1994

FORUM ON BEER, HOME BREWING, AND RELATED ISSUES  
Rob Gardner, Digest Janitor

Contents:

Unmalted adjuncts - mash or boil (Conn Copas)  
Stuck Mash (Steve Mosher)  
RIMS info wanted (btalk)  
source for Perle hop rhizomes? (Patrick Casey)  
Re: H3PO4 dillutions (Brian J Walter (Brewing Chemist))  
Australian pressure barrels (Conn Copas)  
MASHING (Jack Schmidling)  
Co2 botteling (fudgemstr)  
Re: Mail Order sources (Brian J. Cecil)  
Widmer/Hale (Rick Gordon)  
Helpmail -s 'Helpmail -s 'Oh No, my yeast wont start! Help  
homebrew@hpfcmi.fc.hp.com < help Yeast problemsmail -s 'Oh No, my yeast wont  
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(elp' homebrew@hpfcmi.fc.hp.com)  
Red Alert! My yeast is weak. Help! (Jonathan Peakall)  
RE: Al's comments (HBD 1382) (Kelvin Kapteyn)  
JudgeNet (Wolfe)  
Is MiniKeg plastic-lined? (davidson)  
First Time Liquid Yeast User Problem... (603)429-8553 - BESSETTE@UICC.COM"  
Miller Reserve (Dennis Davison)  
(Jack & Dottie Alexander)  
Jet Carboy & Bottle Washer (semi-commercial note!) (COYOTE)  
Aerating wort (Jim Constantopoulos)  
chimay contracted out? (ROB THOMAS)

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---

Date: Sat, 26 Mar 94 11:54:06 GMT  
From: Conn Copas <C.V.Copas@lut.ac.uk>  
Subject: Unmalted adjuncts - mash or boil

Regarding the question of whether unmalted cereals need mashing: obviously they do, if one wishes to convert the starch into fermentable sugars. On the other hand, that is not the only reason for using adjuncts, eg, the use of oats to provide proteins and glucans in stouts. If you can waste the extract, and live with a starch haze, then in theory, you should just be able to boil the cereals, provided that they are unhulled. This typically results in a large amount of fluffy hot break, which I prefer not to ferment. Unfortunately for extract brewers, I do seem to get better head retention when I mash the adjuncts. Speculative reasons: (a) they contain proteins of the wrong size, and need a protein rest to have a useful effect (b) converting the starch to sugar somehow makes the rest of the cereal more soluble (c) lipids (oils) in the cereal are trapped in the grain bed during sparging, instead of being passed on into the boiler. It has been observed before that even flaked oats contain a relatively large amount of lipid. On the other hand, look at what happens when you make porridge, then extrapolate that effect to beer ...

Conn V Copas C.V.Copas@lut.ac.uk

-----

Date: Sat, 26 Mar 1994 08:28:36 -0500  
From: mosher@sidmav01.us.dg.com (Steve Mosher)  
Subject: Stuck Mash

>From Jack

> Several things come to mind here:

>

> First of all, we need a definition of a "stuck mash". I would suggest that  
> what you described is simply clogged plumbing and as you point out the  
> resolution is simple and elegant. The cause may or may not be the mill and  
> as I never have this problem, you may be right.

>

my believe is that the screen is clogged, and that by back flushing it clears  
a path for the wort to flow. This "problem" is not a big deal. It is easily  
rectified by just picking up the hose above the spigot.

> It would be useful to know if the problem occurs with malt crushed by the  
> retailer and what sort of mill they are using.

>

The malt is milled by a motorized Corona at the retailer. for what its worth  
I pour the malt into a 5 gallon bucket which flows into a wide funnel at  
the bottom of the bucket, to the hopper of the corona. The retailer is  
American Brewmaster in Raleigh, N.C.

> I think the recognized definition of a stuck mash is when the entire mash  
> becomes compacted and impermeable to the flow of sparge water and back  
> flushing all day will not fix it. I have never "enjoyed" this experience  
> either but I suspect it is usually related to temperature or allowing the  
> water level to drop below the top of the grain.

>

This did not happen. Just by the action of draining the wort through the  
grain causes the bed to compact, but I haven't not to stir the bed  
to get the flow going.

Steve Mosher  
919-387-5218

REPLY to mosher@apxtg03.apex.dg.com

-----

Date: Sat, 26 Mar 94 08:45:31 EST

From: btalk@aol.com

**Subject: RIMS info wanted**

Is there a faq on RIMS? How about some feedback from RIMS builders/users (email ok) pertaining to cost, design dos and don'ts, and (of course, brew quality- any contest winners?)

The gadgethead part of me is leaning in this direction ;)

Regards, Bob Talkiewicz, Binghamton, NY

-----

Date: Sat, 26 Mar 94 10:12:38 EST  
From: pacasey@lexmark.com (Patrick Casey)  
Subject: source for Perle hop rhizomes?

Does anyone know of a source for Perle rhizomes? I tried at  
Alternative Beverage in NC and at The Malt Shop in Cascade, Wisconsin,  
but neither had them (they did have plenty of other types, though).

Thanks!

- Patrick

Patrick A. Casey      pacasey@lexmark.com

-----

Date: Sat, 26 Mar 1994 09:11:52 -0700 (MST)  
From: walter@lamar.ColoState.EDU (Brian J Walter (Brewing Chemist))  
Subject: Re: H3PO4 dillutions

>  
> Formula Weight: 98.00  
> Molarity: 14.7  
> Specific Gravity: 1.7  
> Weight Percent: 85  
> Chemical Formula: H3PO4  
>

The formula to use for dillutions is quite simple.  
 $C_1 * V_1 = C_2 * V_2$

where CX is concentration (M, or Molarity in this case)  
and VX is Volume; 1 is the initial case, 2 is the dilluted.

In your case :

$$(14.7M) * V_1 = (0.1M) * V_2$$

or

$$V_2/V_1 = 147$$

This means that you need to add 146 parts water to 1 part H3PO4

NOTE: you don't add 147, as 1 part in the 147 is the acid

This formula will work with any concentration units, %, ppm, etc.

Good Day,

Brian

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

-----

Date: Sat, 26 Mar 94 18:36:13 GMT  
From: Conn Copas <C.V.Copas@lut.ac.uk>  
**Subject: Australian pressure barrels**

Any brewers from down-under listening? I am moving back next month, and wondering whether to bring an extra British plastic pressure barrel with me. Any e-mail on the state-of-the-art would be appreciated.

Conn V Copas C.V.Copas@lut.ac.uk

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Date: Sat, 26 Mar 94 22:14 CST  
From: arf@mcs.com (Jack Schmidling)  
Subject: MASHING

>From: wyatt@Latitude.COM

> What's the difference between an "Easy Masher" and a  
"Micro-masher"?

The EM is designed around 1/8" plumbing for the homebrewer and the MM is  
designed around 3/4" plumbing for microbrewer scale vessels.

>Also anyone have any suggestions for insulating my Brewpot  
when mashing? I want to keep My system versatile as I tend to use a  
variety of Mashing Techniques but I would like to make my system more  
temperature stable so I don't have to use so much bottom heat (I  
sometime's worry about destroying enzyme viability although I have  
never had a problem).

I think you are creating a problem where none exists. Compare what you are  
considering with the absolute enzyme destruction in large proportions of the  
mash with decoction.

Furthermore, you only need as much bottom heat as is required to compensate  
for the heat loss. This requires only a very small flame and occasional  
stirring to redistribute the heat. I would suggest that this is far less  
hassle that dealing with an insulated kettle.

js

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Date: Sun, 27 Mar 94 01:24:54 EST

From: fudgemstr@aol.com

**Subject: Co2 botteling**

I haven't seen anyone talking about this and I did it for the first time tonight and it worked so well that I thought I'd share it.

I have been kegging for a long time, but rescently I have moved and do not (yet) have access to an extra refridgerator. So I had to go back to botteling. This is what I did. I boiled my priming sugar as usual, and sterilized my bottles w/ a bleach solution as usual. But I also sterilized my keg. I racked the wort into the keg along with the sugar, mixed it well, caped it and used my co2 bottle to drive the wort into the bottles. The control of the flow was extremely easy, and I never had to worry about losing the siphon, I also didn't have to use a hose clamp. I spilled so little wort, that I think I will be botteling much more often. Also, when the keg blew off, there was less than half of a bottle left in it, so minimal waste. Hope this helps someone.

Fudge.

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Date: 26 Mar 94 22:29:51 ES  
From: Brian J. Cecil <Brian\_J..\_Cecil@wecnotes.semcors.com>  
Subject: Re: Mail Order sources

Paul Schumacher wrote in HBD 1382:

>noticed several references to BrewHaHa and other mail-order  
>outfits. Could anyone post the address for this and other  
>home brewing supply sources?

I don't have Brew ha ha's address, but I'm sure someone else will chime in  
with  
it. I do have the phone numbers of two that I've used:

The Home Brewery      Alternative Beverages  
Call 1-800-321-BREW    Call 1-800-365-BREW

You can get a free catalog by calling the above numbers.

Cheers,

Brian  
bcecil@wecnotes.semcors.com

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Date: Sun, 27 Mar 1994 09:24:03 -0800  
From: ricklg@netcom.com (Rick Gordon)  
**Subject: Widmer/Hale**

I'm trying to come up with a couple of all grain recipes for two beers that I really love - Hale's Wee Heavy and Widmer's Hefe Weisen.

Does anyone have any suggestions, hints, or sources of info?

For the Wee Heavy - I was interested in the spices used in particular. Of course the complete recipe would be great too.

The Hefe Weisen - I'm looking for a good suggestion on the yeast. Maybe they use a wheat yeast, but I'm inclined to think not.

Any help greatly appreciated.

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Rick Gordon  
BigHorn Brewing  
510.233.7718

ricklg@netcom.com  
Richmond, Ca.

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ail;Helpmail;Oh;yeast;wont;start;Help;homebrew;hpfcmi;fc;hp;com;help;Yeast;problemsmail;Oh;yeast;wont;start;Help;homebrew;hpfcmi;fc;hp;com;help;Yikesmail;Oh;yeast;wont;start;Help;homebrew;hpfcmi;fc;hp;com;help;homebrew;hpfcmi;fc;hp;com;help;lemsmail;Helpmail;Oh;yeast;wont;start;Help;homebrew;hpfcmi;fc;hp;com;help;lp;Yeast;problemsmail;Oh;yeast;wont;start;Help;homebrew;hpfcmi;fc;hp;com;help;Yikesmail;Oh;yeast;wont;start;Help;homebrew;hpfcmi;fc;hp;com;help;homebrew;hpfcmi;fc;hp;com;help;Red;Alertmail;Helpmail;Oh;yeast;wont;start;Help;homebrew;hpfcmi;fc;hp;com;help;Yeast;problemsmail;Oh;yeast;wont;start;Help;homebrew;hpfcmi;fc;hp;com;help;Yikesmail;Oh;yeast;wont;start;Help;homebrew;hpfcmi;fc;hp;com;help;homebrew;hpfcmi;fc;hp;com;help;

Subject: Helpmail -s 'Helpmail -s 'Oh No, my yeast wont start! Help homebrew@hpfcmi.fc.hp.com < help Yeast problemsmail -s 'Oh No, my yeast wont start! Help homebrew@hpfcmi.fc.hp.com <help Yikesmail -s 'Oh No, my yeast wont start! Help

homebrew@hpfcmi.fc.hHelpmail;Helpmail;Oh;yeast;wont;start;Help;homebrew;hpfcmi;fc;hp;com;help;Yeast;problemsmail;Oh;yeast;wont;start;Help;homebrew;hpfcmi;fc;hp;com;help;Yikesmail;Oh;yeast;wont;start;Help;homebrew;hpfcmi;fc;hp;com;help;homebrew;hpfcmi;fc;hp;com;help;Yeast;problemsmail;Helpmail;Oh;yeast;wont;start;Help;homebrew;hpfcmi;fc;hp;com;help;Yeast;problemsmail;Oh;yeast;wont;start;Help;homebrew;hpfcmi;fc;hp;com;help;Yikesmail;Oh;yeast;wont;start;Help;homebrew;hpfcmi;fc;hp;com;help;homebrew;hpfcmi;fc;hp;com;help;Red;Alertmail;Helpmail;Oh;yeast;wont;start;Help;homebrew;hpfcmi;fc;hp;com;help;Yeast;problemsmail;Oh;yeast;wont;start;Help;homebrew;hpfcmi;fc;hp;com;help;Yikesmail;Oh;yeast;wont;start;Help;homebrew;hpfcmi;fc;hp;com;help;homebrew;hpfcmi;fc;hp;com;help;

Help!! I'm brewing my first three digit batch (100 gals), and the yeast won't start!! I am using "Red Star" brand ale/beer yeast. I made a wort and pitched the yeast in at 90 degrees, and after four hours, no sign of a rise. If I can't get the little beasties going, I'm gonna have a lot of brew just sitting around. Should I put it all into carboys with ferment lockers, and wait until to-morrow to get different yeast, or should I pitch the yeast I have despite the lack of activity? I have never had this type of a lag in the yeast before.

Please reply as soon as you can! I'm in San Francisco, and the local time is 10:00 pm.

Thanks!!!

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Date: Sun, 27 Mar 1994 09:43:24 -0800  
From: belew@netcom.com (Jonathan Peakall)  
Subject: Red Alert! My yeast is weak. Help!

Yahoo! I just brewed my biggest batch ever, 100 gal. Had a some problem with the yeast, so I thought I'd see if anyone had some advice.

I used Red Star Ale yeast, pitching it into 4 cups of a malt/water solution at 95 degrees following the instructions on the package. After 5 hours, there was no activity, so I made another starter, this time starting at 90 degrees. After 4 hours, there was some activity, but not much. In a panic I looked up the yeast info in the HBD archives, and saw that Red Star has had problems in the past but was supposed to be better now. Not having anymore yeast, and it being past midnight, I pitched it into the wort and went to bed.

Next morning, no activity. Yikes!! In a full panic, I went to the local home-brew store, and was assured that the yeast was OK, as the owner said he has been using this yeast for a while now, with good result. I bought a bunch more yeast, and this time made the starter at 85 degrees, following advice from the home-brew store. This time it did take off.

Next morning, (today) there is a head on the beer, but only an inch. I am used to having at least six inches or so. The beer has been sitting at 65 degrees for about eighteen hours now, since the final addition of yeast.

Here are the questions: Does Red Star Ale yeast suck, or was I unlucky? Is 95 degrees too hot? I have always pitched it at 90 degrees. Should I worry about infection due to the long lag time? Everything was super sterilized, using sodium metabisulphite. I have never had a problem with yeast before, out of 60+ batches.

I'm really nervous, with so much brew at stake. Ahy help or comments would be greatly apprieciaded.

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Date: Sun, 27 Mar 1994 13:47:06 -0500  
From: Kelvin Kapteyn <kelvink@mtu.edu>  
Subject: RE: Al's comments (HBD 1382)

In response to the flame by Kelly Jones in HBD 1382 about Al's comments on the HBD, I think Al does a pretty good job overall. I have learned a lot from his posts so far. I also like it that an experienced brewer takes time to answer the endless newbie questions on the hbd. (This is not meant to discourage anyone new from posting a question.) This would get very tiring to me, and I give credit to anyone who can keep it up. Also, in most cases he doesn't mention that he runs a supply store unless somebody else brings it up.

Just my show of support for one of several (IMHO) good, knowledgable contributors to the hbd. I, for one, really appreciate the comments from the more experienced brewers out there.

Kelvin Kapteyn (kelvink@mtu.edu)

My opinions are my own. If something is incorrect, or if you disagree with it, that's ok. Just point it out to me. That's half of the reason I post things in the first place.

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Date: 27 Mar 94 12:49 CST  
From: Wolfe@act-12-po.act.org  
Subject: JudgeNet

What/where is JudgeNet?

Ed Wolfe  
wolfe@act-12-po.act.org

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Date: Sun, 27 Mar 1994 15:29:03 -0500 (EST)

From: davidson@uvm-gen.EMBA.UVM.EDU

**Subject: Is MiniKeg plastic-lined?**

On 24 March, rprice@cbmse.nrl.navy.mil wrote:

>Subject: Mini-Keg system

(some deleted)

>Sterility is with (a BBrite) rinse and then the oven for a short blast to

>vaporise the water contained within. Don't overdo or your kegs get a

>well browned look to them.

Is this oven step wise? I've only intermittently used my minikeg over the year I've had it, but I vaguely recall someone/something mentioning that these things had a thin plastic lining? While it was mentioned in the context of "Don't oxidize the plastic liner with Bleach" or the likes, I would think that one could do some harm with broil-a-keg methods, too.

Anyone happen to have one of these that they're willing to cut in half, put under various tests of time & temperature exposure, etc? Mine are still in good shape and I like them too much subject 'em to exploratory surgery.

Oh, and would Mr. Price please pass along that Steak-n-Ale pie recipe. Direct E-mail preferred.

- - -

Darryl Davidson@emba.uvm.edu           Hydrogeological Modelling, UnivVermont

Where are we going, and why am I in this handbasket?!

h: 802-864-3647 w:802-656-4571 h':208-232-7770 i:davidson@emba.uvm.edu

-----

Date: Sun, 27 Mar 1994 17:21:49 EST  
From: "Systems Analyst (603)429-8553 - BESSETTE@UICC.COM"  
Subject: First Time Liquid Yeast User Problem...

I brewed the other night and used liquid yeast (Wyeast) for the first time. Well I bought Wyeast #1028 (London) and I "started" it the night before and by the time I used it it had blown up nicely. Being meticulous as I usually am while I brew, I did everything as I usually do. I'm still an extract brewer but an all-grain wanna-be. I have been told that liquid yeast could tremendously increase the quality of my brew. So since I am already very happy with my beer, at least at this extract level, I figured I would make the same exact batch of my amber ale and utilize liquid yeast instead. Everything was going smoothly until I opened the ballooned foil packet of Wyeast. It exploded all over the place. I think enough got into the wort though since it is bubbling. I made it a point to use a disinfected scissors and just snipped the corner of the packet. I had yeast on my cabinets in all directions. Can someone let me know how I should've opened this packet???

Regards,  
Bob Bessette  
bessette@uicc.com

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Date: Sun, 27 Mar 1994 19:48:25 -0500 (EST)  
From: Dennis Davison <exe01679@char.vnet.net>  
**Subject: Miller Reserve**

Distinguished Micro-Brew info this not but it's info to say the least.

Those interested here are a few facts on the Miller Reserve Products via Miller reps talking to the Beer Barons of Milwaukee Homebrew Club.

Lager (New formula since last Sept.) approx. 15 IBU's and an original Frederick Miller Lager Yeast dating back to when good old Fred brought it to this country. Main malt is a 6-row, with some light crystal.

Amber Ale approx. 22 IBU's, a British Ale Yeast fermented at ale temps., 6-row malt, with some light crystal.

Velvet Stout approx. 30 IBU's, same British Ale Yeast , 6 row malt with black patent instead of Roasted Barley. Remember there labels say 100% Malt.

Miller is not trying to market these products to the home brewer or those that love Micro Brewed beers. Their philosophy is that American tastes are changing, and the Reserve products are filling a void between the full flavored, higher gravity, and generally hoppier Micros and the regular swill that is drunk for drunk sake.

All Reserve products are brewed in New York, but operations will be moved to New Jersey when they close the NY facility. Recipe formulation is done in a pilot brewery in Milwaukee which produces 10 or 20 gallon batches.

None of the Reserve products are Pasteurized.

PS Jim Ellingsen , I lost Your EMAIL Address Send it back to me.

Dennis Davison exe01679@char.vnet.net Exec-Pc, Milwaukee,Wi.

Lambic, is That Anything Like The Lambada ?

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Date: 27 Mar 94 21:12:28 EST

From: Jack & Dottie Alexander <73521.2676@CompuServe.COM>

**Subject:**

homebrew-request%hpfcmr@hplabs.hp.com

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Date: Sun, 27 Mar 1994 20:46:41 -0600 (MDT)

From: COYOTE <SLK6P@cc.usu.edu>

**Subject: Jet Carboy & Bottle Washer (semi-commercial note!)**

NOW, on a different note. A shameless plug for the makers of....(drumroll)

J E T      C A R B O Y      A N D      B O T T L E      W A S H E R.

They win my "Cool Dudes" award of the week. My first washer, after much use and abuse gave it's life in the line of duty. As stated in the lifetime warranty on the product: If FOR ANY REASON...send it in, replace, pay shipg.

Well, with ABSOLUTELY NO HASSLE they sent a replacement, cash for my shipping an apology, and a NEW lifetime warranty, plus a promise to research the defect

The poor thing was basically just rough handled enough that the metal valve thingy that sticks out gave way. You know, when you bend metal back and forth, and back and forth, it breaks after a while. But, no hassle. Prompt, complete attention. This is one satisfied customer.  
(Makes me even happier that I just found one at a thrift store for \$.50!)

I can't say I have no connection. I bought a couple of these things. I like them, I like the company, I'll recommend their product. I even got money from them. For my shipping, not for saying this.

So, if you've thought about it? Do it. It's a good toy for brewers. I'm not involved with the company, and do not share any profits with them other than profitting by an extremely useful, environmentally sound (water saving) product made by a company with excellent customer service.

Sorry for the commercial interlude. I just like to pass on GOOD news in the marketing world when I come across it. SO: Do feel free to return your bottle washers if they ever go bad on you. It's worth it.

PS: FWIW: I've noticed that Williams carries a snap-on fitting for sinks for these puppies. Nothing against Williams (I like them and order grain often)- BUT I found the same snap-type fitting at a hardware store for about half the price. Unfortunately for me...I have a dishwasher snap attachment which is not compatible, so I'm stuck screwing anyway. Too bad for me.

|/  
|/| //|    /-/-/- John (The Coyote) Wyllie    SLK6P@cc.usu.edu    -/-/-/  
/        |  
-----                    The Cosmic Coyote PicoBrewery- Logan/Smithfield Utah

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Date: Sun, 27 Mar 94 23:11:55 MST

From: Jim Constantopoulos <constanj@email.enmu.edu>

**Subject: Aerating wort**

I'm still a little (alright, a lot) confused on the issue of aerating the wort prior to fermentaion. In the premier issue of "Fine Cooking" (Feb/March '94), David Ruggiero has an article in which he goes through the homebrewing process. After explaining that the wort lacks oxygen necessary for the yeast to do its thing, he says "The surest way to introduce a sufficient amount of oxygen is to splash the wort around as you pour it into the fermenter."

Would too much aeration produce nasty oxidation crud? Does just transferring the wort to the fermenter aerate it enough (without having to splash it around)?

Thanks in advance for help on this

Jim Constantopoulos  
Eastern New Mexico University

constanj@email.enmu.edu  
It's not Texas, but it smells like it.

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Date: Mon, 28 Mar 1994 08:59:06 +0200  
From: thomasr@ezrz1.vmsmail.ethz.ch (ROB THOMAS)  
Subject: chimay contracted out?

Hello all,  
I haven't written for a while, but despite this being not directly brewing related (except for culturers?) I thought I'd run this by you. I read on rec.food.drink.beer (the new one) about Chimay: Chimay has been taken over by Interbrew (the brewers of Stella Artois) late last year. There has been a noticeable increase in the amount of Chimay available since then (especially USA ?). Therefore IMHO not all Chimay is being brewed at the monastery. This was confirmed by a Belgian brewery contact I have. Also same applies at Maredsous.  
Steve

..  
Anyone else heard this? Does this imply that the yeast may change, (or even, heaven forbid, the brew?).  
If it was april 1st I'd have a good laugh, but this is worrying. Just a Britain is waking up and realising big brewers=poor beer, Belgium is begining to be raped.  
:-(  
Rob. Thomas.

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End of HOMEBREW Digest #1383, 03/28/94  
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----- End Included Message -----

----- Begin Included Message -----

>From enuucp!hpfcmi.fc.hp.com!rdg Tue Mar 29 02:26:13 1994

Date: Tue, 29 Mar 94 01:00:59 -0700  
To: homebrew@hpfcmi.fc.hp.com  
**Subject: chimay contracted out?**  
Subject: Homebrew Digest #1384 (March 29, 1994)  
Content-Length: 39117  
X-Lines: 1024

HOME BREW Digest #1384

Tue 29 March 1994

FORUM ON BEER, HOME BREWING, AND RELATED ISSUES  
Rob Gardner, Digest Janitor

Contents:

Got Copper Sulphate on my chiller (allison shorten)  
re:Mini Kegs (EWD1)  
Newbie help (Jack Boatman)  
RE: Indigenous Recipes ("/R=FDACB/R=A1/U=RIDGELY/O=HFM-400/TN=FTS  
402-1521/FFN=Bill Ridgely/")  
Need to Protect Secondary from UV? (macdonald)  
5 Liter Mini Kegs (GNT\_TOX\_)  
re- perle hops (George Tempel)  
whole hops (TODD CARLSON)  
Wyeast 1056 redux (George Kavanagh O/o)  
Source of Perle rhizomes (Jim Grady)  
HDM grain any good?? (EDWARDP)  
not-so-stout stout (/R=HERLVX/R=AM/U=KLIGERMAN/FFN=KLIGERMAN/)  
Using plastic carboys (Mike Colyar)  
GROLSCH BOTTLES/CHICAGO BEER BARS/DUNKELWEIZENBOCK (708) 938-3184"  
<HANSEN.MICHAEL@igate.abbott.com>  
Tumbleweed Trip Review (U-E68316-Scott Wisler)  
coolers for mashing ("JSDAWS1@PROFSSR")  
GLENBREW YEAST & ROTTEN EGGS (BUCKHOLTZ)  
Mini-Keg question? (Theriault Kenneth M.)  
REC.CRAFTS.BREWING??? (btalk)  
NEW MD BREWPUB (NASARC07)  
cloudy brew (RAY \_ HANDER)  
homebrew request (c\_whitehead)  
Plastics and Permiability (Algis R Korzonas +1 708 979 8583)  
Brewpot Cleaning, Turbinado Priming (Kirk L. Oseid)  
poles for growing hops ("Daniel Ratchen")  
Regulators for Kegging (GNT\_TOX\_)  
Portland Brewers Conference (Tom Lorelle)  
Re:anaerobic kegging (don)  
Vinegared beers, &c. (Ash Baker)  
Getting cut-off SS kegs (Jim Grady)  
Homebrew supply shops ("BKYLE")  
decoctions and enzymes/Red Star starters/aeration/Chimay takeover? (Algis R  
Korzonas +1 708 979 8583)  
Filters (b\_turnbaugh)  
non alcoholic? (Zach Fresco)

patron saint of brewers... (Thomas\_Fotovitch-U2347)  
Oregon Homebrew Competition (Ted Manahan)  
Teflon Coated Pots? (mrmike656)  
aerating wort (Tim Lawson)

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Please don't send me requests for back issues - you will be silently ignored.  
For "Cat's Meow" information, send mail to lutzen@novell.physics.umr.edu

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Date: Mon, 28 Mar 1994 19:59:03 +1000 (EST)  
From: allison shorten <shorten@zeus.usq.edu.au>  
**Subject: Got Copper Sulphate on my chiller**

The header basically says it all. My father-in-law, a very knowledgeable and practical bloke for a non-brewer (but he loves mine) says that this is probably the gradual result of using it in mildly acidic worts, and that I should not use it again until I get it off. He suggests soaking it in a 10% solution of hydrochloric acid. He further suggests that in future I clean it in a bicarb soda (alkaline?) solution after use.

I would appreciate any advice from HBDers on this topic, as I am only a humble economist and dont know diddly about chemistry. Thanks  
Brett Shorten  
Toowoomba, Queensland, Australia

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Date: Mon, 28 Mar 94 2:09:34 PST  
From: EWD1%CRPTech%D CPP@bangate.pge.com  
Subject: re:Mini Kegs

Hi There,

I wanted to respond to the question (and subsequent discussion) regarding the "mini Keg" system. I purchased one several months ago thinking it was the solution to the worlds problems (at least my home brewing ones). The first one I got, the CO2 tap leaked by which pressurized the beer to the point that no liquid came out, just foam. I called Brew HaHa and was told to send it back and they'd replace it. I sent it back and got another which has essentially the same problem. The needle valve in the tap doesn't hold the CO2 pressure back so the beer keg just continues to get to higher and higher pressure until the CO2 cylinder is empty. Consequently, the beer is overly foamy (not good) and it takes about 3 cylinders of CO2 for each keg (also not good). Another unrelated problem was that I cannot find a local supplier of the CO2 cylinders, so I have to mail order them too. So, the end result is that my mini keg setup is in a closet gathering dust right now. Anyone who wants it, I'll give you a real good deal! Keep up the good work.

Ed Davidson

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Date: Mon, 28 Mar 94 08:29:43 EST  
From: Jack Boatman <c23jrb@kocrsv01.delcoelect.com>  
Subject: Newbie help

Forgive thee ignorant newbie...

I'm using a Coopers Real Ale kit (3.75# hopped malt extract syrup) plus an additional 3# Laagander light malt extractc syrup. No sugar.

Everything started out fine. I had vigorous action & blow-off within 24 hrs. Temperature was about 74 F which I was concerned about, but then again, the Coopers instructions state that temperature should be kept at about 74 F or above.

Blow-off was done in about another 24 hrs. Installled an S-lock. Was getting about 40 bubbles/minute. Temperature about 72 F.

Temperature dropped to about 68 F. and bubble rate dropped to about 1 or 2 per minute. I put together a light bulb/box arrangment and got the temperature back up to around 73 F. Bubbles now about 1 per 45 seconds.

The carbouy is pretty cloudy although it looks like maybe an eighth or quareter inch of the top edge has cleared.

Questions:

What its a reasonable bubble rate?

Should I try to keep it warm in order to keep the bubble rate up?

Shouldn't it start to clear at the top and then progress to the bottom by the time it's done?

How long should I wait before deciding it's done (no OSG reading)? or doing something else (like re-racking or pitching or scrapping....)

I'm trying not to panic :-)

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Date: Mon, 28 Mar 1994 08:16:00 EST  
From: "/R=FDACB/R=A1/U=RIDGELY/O=HFM-400/TN=FTS 402-1521/FFN=Bill  
Ridgely/"@mr.cber.fda.gov  
Subject: RE: Indigenous Recipes

In HBD #1382, John Norton writes:

>In the last issue of Zymurgy, there was an article about indigenous  
>brews of the Himalayas and the Andes. I am interested in trying my  
>hand at the Andian recipe for "chicha," which is a corn-based brew.

>... it is quite difficult to find grain corn that hasn't been treated  
>with a fungicide (?), especially in the city of Chicago! I've been to  
>health food stores, and even called a few feed stores, but all of their  
>corn had already been treated.

Wendy and I used feed-store corn quite successfully for our early chicha experiments. We were concerned about the fungicides as well but were assured that the corn used for animal feed was untainted. It germinated without difficulty, and the chicha turned out fairly well.

For the 10-gallon batch we brewed for the AHA conference, we special-ordered 50 pounds of whole-kernel, organically-grown blue corn from a Washington, DC-area health food store called Healthway. It came from Arrowhead Mills in New Mexico. I was told that Arrowhead did not deal directly with the public, but I'll try to get a phone number and post it to you privately if you want to inquire further.

>Finally, has anyone else tried brewing with corn as a primary  
>ingredient... Or tried malting it? I'd greatly appreciate any insights  
>and or advice ...

Corn grits used as brewing adjuncts are boiled first to break down the starches and then added to the mash. Malted whole corn can be crushed and mashed independently, or it can also be used as an adjunct. Malting is fairly simple. Just follow the directions in the Zymurgy article. The only major concern is potential molding of the soaked corn, but if you turn the corn bed once a day (we used a potato masher as a rake), the risk is minimized.

Bill Ridgely (Brewer, Patriot, Bicyclist)  
ridgely@a1.cber.fda.gov  
ridgely@cber.cber.fda.gov

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-/<,  
...0/ 0...

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Date: Mon, 28 Mar 94 09:03:58 EST  
From: macdonald@akocoa.enet.dec.com

**Subject: Need to Protect Secondary from UV?**

Is it necessary to protect the brew from UV while in secondary? I use a clear 5 gallon carboy, and generally just set the secondary on the floor in a spare bedroom which has the shades pulled, and not in the direct line of any window in any case. I customarily pull a plastic garden bag over everything, just letting the neck protrude. But in the winter when I use a heating strap to keep the ferment going ( ambient temp. of about 58 degrees requires some help for an ale fermentation) then I do not put the plastic over the carboy for fear of creating a "too-warm" mini-climate underneath the plastic ( Maybe I could put the heat-strap over the plastic?) In any case, I've got a two to three week secondary going at the moment, without any UV protection other than it being out of the direct sunlight. Should I be protecting the secondary from UV?

Bruce

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Date: Mon, 28 Mar 94 09:49 EST  
From: <GNT\_TOX\_%ALLOY.BITNET@PUCC.PRINCETON.EDU>  
Subject: 5 Liter Mini Kegs

I took the plunge on Friday afternoon and bought me a 5 Liter mini keg setup. I paid \$55.00 for 4 kegs, 4 bungs, a box of 10 cartridges and a Brew King Tap. Bottling was so much easier now that I only have 4 containers to fill instead of some 50+. The bungs are a real bitch to get all the way down. I eventually took a hammer to them and ended up slightly bending one of the kegs. We'll see how it goes. I'll give a progress report in a couple of weeks when I tap one.

Andy Pastuszak  
Philadelphia, PA

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Date: Mon, 28 Mar 1994 09:11:47 +0000 (U)  
From: George Tempel <tempel@MONMOUTH-ETDL1.ARMY.MIL>  
Subject: re- perle hops

re: perle hops  
>From: pacasey@lexmark.com (Patrick Casey)  
>Subject: source for Perle hop rhizomes?  
>

well, i \_just\_ planted my mt hood, perle, and cascade (2 each)  
yesterday. I got them from Freshops in Oregon  
503/929-2736, and they were at least as thick as my  
thumbs (and much longer too!). I've no connection  
other than, at the moment, a happy customer.

Good luck

l8r...  
ty (george tempel, home = netromancr@aol.com)  
"kiss cats: the dachshund and the deer are one"--wallace stevens

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Date: Mon, 28 Mar 94 09:58:49 EST  
From: carlsont@GVSU.EDU (TODD CARLSON)  
Subject: whole hops

I brewed last friday using whole hops for the first time. They were given to me by a friend who buys hops in bulk. I asked for 1 oz of perele and 1 oz of cascade. I previously have used pellets purchased in 1 or 2 oz packages so I never had to weigh out my hops. Since the whole hops are a lot more "fluffy" than pellets, I just assumed that these large bags contained 1 oz. Midway through brewing I began to wonder if I shouldn't have weighed them to be sure. Since it is too late to weigh and too early to taste, could some experienced brewer tell me about how many cups is 1 oz of loose whole hops? I know this is an inexact way to measure but I just want to get an idea of what I brewed. My "1 oz" bags measured up to about 3 cups. I boiled 1/2 of each bag for 60 min, 1/4 for 30 min, 1/8 for 10 min, 1/16 for 5 min and 1/16 for 0 min.

sleepless in grand rapids

todd  
carlsont@gvsu.edu

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Date: 28 Mar 1994 10:01:46 -0500  
From: George Kavanagh O/o <George.Kavanagh@omail.wang.com>  
Subject: Wyeast 1056 redux

In RE: my query on whether 1956 was known to have trouble restarting at priming/bottling time to provide bottle carbonation.

Thanks to all who provided input. I have heard from many who have had no similar problems, and a few who have. The consensus is that:

- 1) If you plan to store the brew in a coolish place, let the bottles sit a week or more at room temp to let the yeast get going before moving to storage.
- 2) Let the yeast do its thing for a coupla months. I went back to a stash of ale I had bottled last october & had given up on (i had sampled it after a few weeks & it was only slightly carbonated). Now they are just fine; wonderful in fact - flavors nicely blended and properly carbonated.

-gk ( George.Kavanagh@omail.wang.com )

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Date: Mon, 28 Mar 94 10:19:46 EST  
From: Jim Grady <grady@hpangrt.an.hp.com>  
Subject: Source of Perle rhizomes

Freshops has Perle rhizomes. Their address & phone number are:

Freshops  
36810 Kings Valley Highway  
Philomath, Oregon 97370  
503.929.2736

They have the following types of rhizomes (prices vary by type):

Cascade, Centennial, Chinook, Hallertauer, Hersbrucker, Kent Golding,  
Mt. Hood, Northern Brewer, Nugget, Perle, Saaz, Tettnanger & Willamette.

They recommend Cascade, Nugget & Perle as beginner varieties. (But did I  
follow their advice? Nah!)

Minimum order, 2 rhizomes.

Standard Disclaimer.

- - -

Jim Grady  
grady@hp-mpg.an.hp.com

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Date: Mon, 28 Mar 94 10:31:02 EST

From: EDWARDP@INDY.NAVY.MIL

**Subject: HDM grain any good??**

The local retailer can get HDM belgian malt at a very attractive price compared to Dewolf-Cosyns. The Wholesalers are telling him "it's the same". I'm skeptical. It may be as good, or maybe not as good, but probably not the same.

What has the collective experience of HBD have to say about HDM, good, bad or indifferent? Al K, Do you sell the stuff? Dr. Fix, have you tested any HDM malt?

Private E-mail acceptable.

-- Paul E. (edwardp@indy.navy.mil)

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Date: Mon, 28 Mar 1994 10:10:38 -0500 (EST)  
From: /R=HERLVX/R=AM/U=KLIGERMAN/FFN=KLIGERMAN/@mr.rtpnc.epa.gov  
Subject: not-so-stout stout

Hell HBD:

I need to tap the wisdom of the HBD. I just made an all grain stout with a new SS brew pot I constructed from a keg. Not having marked the 5 gallon level very accurately, I wound up with 6 gallons of 1.039 OG wort. The recipe was as follows:

7# of Belgian pale malt

0.5 # roasted black malt Belgian

10 oz. of 6 row roasted barley

1# of Belgian special B

1 oz of Northern pellets at 7% a.a. boiled for 1 h

1 oz. of Willamette pellets at 5% a.a. boiled for 1 h.

Single infusion mash at 158 to 162 F

Pitched with Coopers dry ale yeast from Finland!

I plan to keg this and have it on tap.

The questions are: Is this too low a gravity for a draft stout? Should I add dry malt extract to raise the gravity? Should I freeze the wort before it goes into the secondary and remove chunks of ice to effectively raise the gravity and create an "ice stout". Any help will be appreciated either by e-mail or over the HBD.

Thanks

Andy Kligerman

kligerman%am%herlvx@mr.rtpnc.epa.gov

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Date: Mon, 28 Mar 94 09:20:54 -0700

From: Mike Colyar <colyma@zinc.com>

**Subject: Using plastic carboys**

Has anyone had any success using plastic carboys instead of the glass variety for fermentation? They are easier to obtain and safer to handle than glass.

Thanks,  
mike

Mike\_Colyar@zinc.com

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Date: 28 Mar 1994 10:22:00 -0600 (CST)  
From: "Michael D. Hansen (708) 938-3184" <HANSEN.MICHAEL@igate.abbott.com>  
Subject: GROLSCH BOTTLES/CHICAGO BEER BARS/DUNKELWEIZENBOCK

Hey All!

As someone once said "A little bit about a lot of things..."

To the lucky guy with the Grolsch-drinking Pop: Nab those bottles right quick young man! I have been using Grolsch and other swing top bottles for a while now and all I can say is more! more! more! I wish I had more! Luckily I found a weizen (Oberdorfer) that I like which comes in swingtops that are sold by the bottle at my local liquor store. Fischer makes a bitter and an amber which come in 22 oz. swingtops and Altenmeister's altbier comes in swingtops. I use the rubber gaskets twice. Just flip them over for the next batch. Discard and replace every other batch. I sanitize the whole kit-and-kaboodle in bleach solution and rinse in very hot water with a bottle washer replacing the water every half dozen bottles or so. I have never had a problem with uneven carbonation and swingtops look very classy.

Another good Chicago beer bar to add to the list posted a couple of HBD's ago:

The Great Beer Palace 4128 N. Lincoln Ave. Many, many micros and imports on tap. If you try their sampler platter you get a really neat paper Viking helmet (like the Burger King crowns)

I brewed my second all-grain batch this weekend. Well almost all-grain. It was a dunkelweizenbock which was a dunkelweizen via all-grain and then "bocked" with weizen extract (Shh, don't tell; I just didn't want to boil down ten gallons which would've taken all day. It took long enough as it was). I purchased a 33 qt. enamel on steel brewpot which fit nicely over two burners on my gas stove. Great, I thought. Well, it did get nice and hot to get 6.5 gallons to a full rolling boil in about 20 minutes (good) but during the 90 minute boil, I scorched the counter top next to the stove because of that same heat (bad). Chalk-up another installment of the angry-wife syndrome.

A caution to all you Zapap Lauter tun users: watch the level of the liquid that comes up between the two buckets! I didn't and ended up with a quart or so of precious juice all over the counter (yes, the to-be scorched one), floor, and the inside of my winter coat (Huh? you say? My lauter tun was donning it for insulation; Looks really funny). Chalk up the second installment of the angry-wife syndrome in the same brewing session.

I'll post the recipe for the yet-to-be-named dunkelweizenbock provided it turns out the way I wanted it to. I have good feelings about it.

Brew on my friends!  
Mike Hansen (HANSENMD@RANDB.ABBOTT.COM)

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Date: Mon, 28 Mar 94 11:54:02 EST  
From: U-E68316-Scott Wisler <wisler\_scott@ae.ge.com>  
Subject: Tumbleweed Trip Review

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Date: 28 Mar 1994 08:45:08 PST

From: "JSDAWS1@PROFSSR" <JSDAWS1@PB1.PacBell.COM>

**Subject: coolers for mashing**

I've been using a freinds Gott 30-qt cooler w/copper manifold for about a year and getting 25/26 pts/lb/gal. I'm looking (with little success so far) for a cooler and am exploring alternatives. I've got questions.

1. I've read and heard that Gott or Rubbermade are preferable to Igloo. Is this fact or opinion ?
2. Any ideas on the relative efficiency of round vs rectabgular shaped coolers for extraction efficiency ?
3. Has anyone used both a copper manifold and an easymasher in a cooler ? Can the EM be easily installed in a cooler ?

Thx in advance

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| Don't anthropomorphize computers... They don't like it. |
| ----- |
| JACK DAWSON - JSDAWS1 - 415 545-0299 - CUSTOMER BILLING (BG) |
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Date: Mon, 28 Mar 1994 11:14:54 -0600 (CST)  
From: BUCKHOLTZ@uwplatt.edu  
Subject: GLENBREW YEAST & ROTTEN EGGS

I AM INFORMING ALL HOMEBREWERS THAT I HAVE HAD BAD EXPERIANCES WILL GLENBREW YEAST. IT FERMENTED FOR ONLY TWO DAYS AND THEN QUITE. MOREOVER, THE SMELL OF ROTTEN EGGS IS OVERWHELMING. IT HAS SPOILED A BATCH OF WHAT WOULD HAVE BEEN AN EXCELLENT MAPLE SAP PILSNER. ANY COMMENTS OUT THERE? I'LL NEVER USE IT AGAIN. I WAS TALKED INTO USING IT BY A SUPPLIER IN VIRGINIA. SHE STATED THAT THIS "NEW" PRODUCT WAS MORE TOLERANT TO ALCOHOL. IT'S NOT. WARNING::: DON'T BE FOOLED OR MISLEAD.

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Date: Mon, 28 Mar 94 12:30:02 EST

From: theriaul@sde.mdso.vf.ge.com (Theriault Kenneth M.)

**Subject: Mini-Keg question?**

As far as I understand, the 5 Liter Mini Kegs all use a CO2 cartridge fitted into the mini-keg tap. Is there a way to connect a CO2 line up to it from a regulator/tank setup? I like the idea of the small kegs, but the idea of buying my CO2 in cartridges sounds a little expensive in the long run.

Ken

theriaul@sde.mdso.vf.ge.com

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Date: Sat, 26 Mar 94 08:27:25 EST

From: btalk@aol.com

**Subject: REC.CRAFTS.BREWING???**

I've seen this mentioned a number of times on the HBD, and have always wondered what it was . How does it compare /contrast to the HBD?

Subscription info? Is it worthwhile subscribing to if I already get the HBD?

Later, BOB Talkiewicz, Binghamton, NY

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Date: Mon, 28 Mar 94 14:22:03 EST  
From: <NASARC07@SIVM.SI.EDU>  
Subject: NEW MD BREWPUB

\*\*\* Resending note of 03/28/94 14:16  
To: HOMEBREW

From: ALLAN JANUS

Last week, I reported that the Old Town Tavern in Gaithersbug Maryland would open on March 31 - well, scratch that... I called, & that's just for the Chamber of Commerce and other damned aristos... the mob doesn't get in 'til Monday, April 4. I pressed my nose against the window last Friday and noticed they hadn't actually gotten around to brewing yet (a minor detail) so the dear knows what'll be on tap on Der Tap Tag. It's a very handsome looking place - I look forward to getting stinking drunk there - See you there, DC area pals of Gambrinus!

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Date: Mon, 28 Mar 1994 11:01:35 -0900  
From: RAY \_ HANDER <FSRH@aurora.alaska.edu>  
**Subject: cloudy brew**

I have a light lager that is about ready to bottle and it has not settled out thus leaving it cloudy. Is there a cure for this prior to priming and bottling? I'm an intermediate brewer with about 15 batches experien and this is the first time this has occured. What causes this cloudiness?  
Thanks in advance, reply on HBD or at FSRH@aurora.alaska.udu

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Date: Mon, 28 Mar 1994 14:27:47 EST

From: c\_whitehead@queens.edu

**Subject: homebrew request**

please send me information about getting onto your mailing list regarding  
homebrewing.....Thank You.....Craig Whitehead

(c\_whitehead@jtk.queens.edu)

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Date: 28 Mar 94 17:57:00 GMT  
From: korz@iepubj.att.com (Algis R Korzonas +1 708 979 8583)  
Subject: **Plastics and Permiability**

Oops! My keyboard at home has a sticky "m" key. Therefore, I'm not surprised that there was an "m" missing in the post about O2-permiability. The units should have been:

$$\frac{\text{cc-mm}}{\text{sec-cm}^2\text{-cm Hg}} \times 10^{-10}$$

Sorry.  
Al.

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Date: Mon, 28 Mar 94 13:09:47 EST  
From: klo@fluent.com (Kirk L. Oseid)  
Subject: Brewpot Cleaning, Turbinado Priming

Hello:

Tim Lawson was having trouble cleaning the bottom of his brewpot. The answer is a 15-minute soak using just enough vinegar to cover the bottom. This will loosen the ``beerstone'' to the point that it will come off with a light scrubbing.

The latest Zymurgy contains an article about brewing sugars, written by Jeff Frane. I have some Turbinado sugar that I planned to use in the kettle, but never did. Jeff's article got me thinking about using it in place of corn sugar for priming. Does anyone know of the Turbinado-equivalent of 1/2-cup of corn sugar? I understand different types of sugar will create varying degrees of carbonation if used in the same quantity. I want to use the Turbinado to lightly carbonate bitters and pale ales. Would the Turbinado produce a detectable flavor when used as the priming?

Thanks,

Kirk L. Oseid  
Fluent, Inc.  
10 Cavendish Court, Lebanon, NH 03766

klo@fluent.com  
tel 603/643-2600  
fax 603/643-3967

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Date: Mon, 28 Mar 1994 10:13:11 -0800

From: "Daniel Ratchen" <daniel\_ratchen@rainbow.mentorg.com>

**Subject: poles for growing hops**

All you Hop Growers...

I am having trouble finding some lengthy poles to support my hop plants. 18' long poles just aren't available through the normal gardening channels. If I could only get a line on a hop grower that has a couple extra poles...

Do you folks have any ideas about supporting hop plants? What materials you used? Where you got them? If someone near Portland, OR knows of some suppliers for hop growers that would be excellent!

Thanks in advance for your help.

E-mail is fine, daniel\_ratchen@mentorg.com

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Date: Mon, 28 Mar 94 15:50 EST  
From: <GNT\_TOX\_%ALLOY.BITNET@PUCC.PRINCETON.EDU>  
Subject: Regulators for Kegging

Question about regulators for kegging. We have this regulator sitting here at work. It was used to dispense argon and is now sitting around doing nothing. It's a rather big one, made for a 20 pound tank. Can it be used to keg homebrew?

Andy Pastuszak  
Philadelphia, PA

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Date: Mon, 28 Mar 1994 12:56:39 -0800  
From: macbrew@netcom.com (Tom Lorelle)  
**Subject: Portland Brewers Conference**

I am travelling to Portland for the PubBrewers conference next month. My original lodging plans fell through and I looking for a place to stay or share a room with someone. If anybody is interested or has some suggestions, please e-mail me at macbrew@netcom.com.

Thanks,

Tom Lorelle

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Date: Mon, 28 Mar 94 14:58:45 CST

From: don@tellabs.com

Subject: Re:anaerobic kegging

> Ben Woodliff suggests purging your c-keg before filling to prevent  
> O2 contamination. I agree and take it 1 step further.

>

> - With both locks on and the bung open, fill the keg with CO2 from  
> the bottom. Use the 'out' lock with the dip tube connected to the  
> CO2.

>

> -Close the bung and bleed the CO2 from the 'in', again from the  
> bottom to the top. The keg is now completely purged.

>

> - Connect the siphon hose to the 'out' lock (the dip tube) and  
> siphon the beer, filling the keg again from the bottom to the top.  
> The CO2 displaced by the beer will vent from the 'in' lock, it  
> must be on or the siphon won't work. Keep an eye on the siphon  
> hose, if you start to suck some muck, you can probably pull the  
> lock off before it gets into the keg. The lock will neatly seal  
> right away.

>

> Cheers

>

> Bill Nichols <bnichols@mlab.win.net>

I've thought about filling kegs in this manner but have not since  
it would be difficult to sanitize the locks themselves and the  
male locks on the kegs. I suppose one could disassemble the female  
locks and sanitize then apply 80 proof vodka to the parts on the kegs.  
I have not tried this myself. Any other ideas??

don

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Date: Mon, 28 Mar 94 14:58:04 EST  
From: Ash Baker <3AVHB@QUCDN.QUEENSU.CA>  
Subject: Vinegared beers, &c.

I need a little help, and as this is the only place I can post, I'm hoping one of you can help me.

In February, I went on a beer-buying binge. I guess I must have had about ninety bottles by the time I was finished -- micros from Ontario and Quebec, and imports that are unavailable in Ontario that I got at the Societe des Alcools. My problem is this: over the past few days, eleven bottles have turned out to be vinegared. The skunk is absent, but the vinegar makes the beers either totally undrinkable, or spoils the flavour sufficiently that I might as well be drinking a Budmilloor. So what's happening? Yes, some of the beers I bought might have been sitting on shelves for ages, but a bottle of Giraf that has a month to go until its date expires was vinegared just as much as a bottle of Molson Porter Champlain that (I later discovered) had been sitting around since 1992. Reinheitsgebot beers seem just as vulnerable as adjunct-laden ones. Is the problem with my storage methods? I have been keeping some in a beer fridge turned down so the cooling is only about to 40-45

Celsius. The rest I keep in a lightless box by my cold window -- they stay below 50 Celsius. Is the inevitable temperature fluctuation causing the beers to vinegar on me? Should I just keep them in a cold fridge (though I know that will adversely affect the bottle-conditioned ones). I often get two or three vinegared beers in a row -- will the flavour cling to my glass, even through a good rinse with cold water? Help me! What I am I doing wrong? I must have dumped about five litres of beer down the drain in the past week -- I don't want to continue! I know that in future I should buy beer as I need it and not hoard, but there must be some reason why beers are going vinegar, even before their expiry date. Any and all help would be very much appreciated -- please reply by private e-mail, and I will summarise and post the results.

Ash Baker (3avhb@qucdn.queensu.ca) Queen's University, Ontario, Canada.

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Date: Mon, 28 Mar 94 17:02:15 EST  
From: Jim Grady <grady@hpangrt.an.hp.com>  
Subject: Getting cut-off SS kegs

There have been a lot of requests lately for addresses to get a cut-off SS keg. I finally have a couple of minutes to reply -- sorry for the delay.

I got my 15.5 gal Sankey keg with the top already removed from BCI for \$42.50 (last Dec) + shipping (about \$15 to Mass.). Overall, I am quite pleased but it sure does seem to go through the propane quickly! It looks like I should work on building a heat shroud as someone posted earlier. Anyway, the address and phone info are:

- > BCI can be contacted at
- >
- > Bev-Con International
- > 6400 Highway 51 South
- > Post Office Box 396
- > Brighton, TN. 38011
- > (901)476-8000
- > (800)284-9410

They do NOT take credit cards! I called to find out what shipping would be and sent them a check.

- - -

Jim Grady  
grady@hp-mpg.an.hp.com

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Date: Mon, 28 Mar 1994 15:45:09 MST

From: "BKYLE" <BKYLE@library.csf.edu>

**Subject: Homebrew supply shops**

Can anyone tell me where some quality homebrew supply stores are in Southern California.

Thanks,

Brendan Kyle

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Date: 28 Mar 94 19:22:00 GMT

From: korz@iepubj.att.com (Algis R Korzonas +1 708 979 8583)

**Subject: decoctions and enzymes/Red Star starters/aeration/Chimay takeover?**

Jack writes (quoting wyatt):

> >Also anyone have any suggestions for insulating my Brewpot  
> when mashing? <snip>

>  
> sometime's worry about destroying enzyme viability although I have  
> never had a problem).

>  
>I think you are creating a problem where none exists. Compare what you are  
>considering with the absolute enzyme destruction in large proportions of the  
>mash with decoction.

I agree with Jack (sheesh) that enzyme destruction should not be a big worry if you stir periodically while heating and if you're careful to not overshoot your temperatures. However, I don't think comparing enzyme preservation in decoction mashing is applicable. From reading Greg Noonan's Brewing Lager Beer and his articles on decoction, I believe that most of the enzymes are in the liquid part of the mash and this is why he recommends that you take the thickest part of the mash (mostly grain, little liquid) for the decoctions. The enzymes would be preserved in the liquid while surely all the enzymes in the decoctions themselves would be denatured. In the final decoction (the one that takes you to mashout) the thinnest part of the mash is taken (mostly liquid) and therefore the enzymatic activity is completely stopped at this point in the process. Note that another reason for avoiding as much of the grain as possible in the final decoction is because, at this point, any liberated starch would not have any enzymes to convert it, leaving a starch haze.

\*\*\*\*\*

Jonathan writes:

>Yahoo! I just brewed my biggest batch ever, 100 gal. Had a some problem  
<snip>

>I used Red Star Ale yeast, pitching it into 4 cups of a malt/water  
>solution at 95 degrees following the instructions on the package. After 5  
>hours, there was no activity, so I made another starter, this time starting  
>at 90 degrees. After 4 hours, there was some activity, but not much. In a  
<snip>

>Next morning, no activity. Yikes!! In a full panic, I went to the local

First of all, despite what the package might say, you should rehydrate the yeast in pure, sanitary water and not wort. The additional osmotic pressure of the wort inhibits the water absorption and slows down the yeast. Secondly, if you used only one package of Red Star in a 100 gallon batch, you probably underpitched more than brewers who use Wyeast without a starter in their 5-gallon batches. If I were you, I would have use 10 to 20 packages of yeast in a 1-gallon jug of boiled-then-chilled-to-100F water. The beer will probably turn out just fine, but next time you'll rest easier if you use more yeast.

\*\*\*\*\*

Jim writes:

to do its thing, he says "The surest way to introduce a sufficient amount of oxygen is to splash the wort around as you pour it into the fermenter."

Would too much aeration produce nasty oxidation crud? Does just transferring the wort to the fermenter aerate it enough (without having to splash it around)?

The key is the temperature at which you aerate, for two reasons:

1. if you aerate hot wort (say, over 80F) you will then have oxidation of wort components and it will produce that "nasty oxidation crud" -- i.e. sherrylike flavors, poor shelf life, low hop aromas, etc.

2. oxygen is more soluble in cooler wort than in warmer wort and thus splashing around cool wort is generally enough to give the yeast sufficient oxygen for normal-gravity worts (you don't \*have\* to resort to airstones and pumps -- also, high gravity worts (say, above 1.075) would benefit from additional aeration, but you can do it by splashing longer/more).

A datapoint: an 1100 OG Barleywine which I aerated simply by pouring the cooled wort into the carboy through a funnel and then swirling the carboy some more (used a 1 liter starter of Wyeast American Ale #1056) won a second place in this weekend's Brewers Of South Suburbia competition.

\*\*\*\*\*

Rob writes (quoting Steve):

>Chimay has been taken over by Interbrew (the brewers of Stella Artois) late  
>last year. There has been a noticeable increase in the amount of Chimay  
>available since then (especially USA ?). Therefore IMHO not all Chimay is  
>being brewed at the monastery. This was confirmed by a Belgian brewery contact  
>I have. Also same applies at Maredsous.

I'm sure this is a cruel joke. Indeed, Chimay White (White cap and Cinq Cents) has been contract brewed for a while now, but by \*another Trappist brewery\* (Rochefort, I believe). I have noticed a similarity between Chimay and Rochefort 10 and would not be surprised if they used the same yeast. I can't see Chimay being taken over by Interbrew. Even more disturbing would be if Maredsous was taken over by Interbrew -- they are the brewers of Duvel as well as the four Maredsous beers.

Al.

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Date: Mon, 28 Mar 94 15:14:45 PST  
From: b\_turnbaugh@csc32.ENET.dec.com

**Subject: Filters**

Would someone point me to the digest that described using a filter between two soda kegs??? Or if someone has first hand info please email be some suggestions. Thanks Bob.

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Date: Mon, 28 Mar 1994 15:25:29 -0800 (PST)

From: Zach Fresco <zfresco@bush.edu>

**Subject: non alcoholic?**

I have a friend who is not on the net who recently started a batch of beer. However he forgot to siphon it into the secondary and so its been in the primary for about 2 weeks. Is the beer ruined? It doesnt seem infectes so should he throw it out and start over or just bottle it.

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Date: 28 Mar 94 09:00:00 -0600  
From: Thomas\_Fotovich-U2347@amail.mot.com  
Subject: patron saint of brewers...

Steven Tollefsrud wrote

>RONALD DWELLE wrote...

>>Is there a patron saint of brewers (or homebrewers)?

>I believe that St. Arnold is the patron saint of brewers and beer.

I do believe that it's St. "I'll be Boch" Arnold who is the patron saint of brewers and beer.

Okay. Somebody had to say it 8-).

Paddy Fotovich

Motorola/UDS

u2347@email.mot.com

"I'm not an actor and I don't play one on tv."

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Date: Mon, 28 Mar 1994 17:37:34 -0800  
From: Ted Manahan <tedm@hpcvcdq.cv.hp.com>  
**Subject: Oregon Homebrew Competition**  
Full-Name: Ted Manahan

ANNOUNCING

THE 12th ANNUAL

OREGON HOMEBREW COMPETITION AND FESTIVAL

On Saturday, May 14, 1994 at 12 noon.  
Benton County Fairgrounds - 110 SW 53rd Street, Corvallis, Oregon.

Sponsored by The Capitol Brewers, Cascade Brewers Society, Heart of  
the Valley Homebrewers, Mary's Peak Lagers, and the Oregon Brew Crew.

With Special Guest Fred Eckhardt

For full information regarding the competition please send e-mail to Ted  
Manahan at internet address [tedm@hp-pcd.cv.hp.com](mailto:tedm@hp-pcd.cv.hp.com)

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Date: Mon, 28 Mar 94 23:37:00 EST

From: mrmike656@aol.com

**Subject: Teflon Coated Pots?**

Greetings -

I was looking for a pot to make small batches of starter wort. My wife spotted one that was just the size I was looking for, but it was Teflon coated. Is a Teflon coated pot okay to brew in?

Mike Maimone

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Date: Mon, 28 Mar 94 18:33:56 EST  
From: Tim Lawson <lawson@clcunix.msj.edu>  
Subject: aerating wort

Jim Constantopoulos asked aerating wort. Most of what I've read suggests that simply splashing your wort around it not enough to aerate the wort properly. Oxygen in the wort is necessary for proper yeast growth and it does not produce oxidation prior to the onset of fermentation. The 1992 special edition of Zymurgy has some nice ideas on aerating wort. I use a method based on the ideas presented by Larry Barello (p.34). I have a hard plastic racking tube in which I drilled 4 holes (1/16" diameter) about one inch down from one end. This end it attached to a soft racking tube so the holes are not covered. The soft tube is connected to the spigot of my bottling bucket which contains 5 gallons of cooled wort. The hard plastic end it inserted into my 6.5 gallon glass carboy and I rack the wort. The holes suck in air as the wort is transferring. The drawback to this method is that the air is not sterile. However, I've had no contamination problems.

Tim Lawson  
Behavioral Sciences Department  
College of Mount St. Joseph  
Cincinnati, Ohio 45233-1670  
lawson@clcunix.msj.edu

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End of HOMEBREW Digest #1384, 03/29/94  
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----- End Included Message -----

----- Begin Included Message -----

>From enuucp!hpfcmi.fc.hp.com!rdg Wed Mar 30 01:50:34 1994

Date: Wed, 30 Mar 94 01:00:46 -0700  
To: homebrew@hpfcmi.fc.hp.com  
**Subject: aerating wort**  
Subject: Homebrew Digest #1385 (March 30, 1994)  
Content-Length: 46065  
X-Lines: 1119

HOME BREW Digest #1385                      Wed 30 March 1994

FORUM ON BEER, HOME BREWING, AND RELATED ISSUES  
Rob Gardner, Digest Janitor

Contents:

BrewHaHa and other suppliers (bmfogarty)  
YA Copper Manifold Story (John DeCarlo                      x7116                      )  
Chimay/Interbrew (Alan\_Marshall)  
MiniKegs (rprice)  
Grolsch Bottles (WKODAMA)  
Maple Sap Recipes? (Brian=Wilson)  
Becoming a Brewmaster?? (John Oberpriller)  
INTRODUCING the "GREAT ARIZONA BEER FESTIVAL" (Kip Damrow)  
Erratum (Ash Baker)  
Re: Newbie help (Brian J. Cecil)  
mini kegs, soda kegs, UV protection, rabid weasels ("Steven W. Smith")  
Re: Regulators for Kegging (Dion Hollenbeck)  
HOPS: Pests, Rootone-hormone, Horses (COYOTE)  
Re: Red Star starters (Dion Hollenbeck)  
Re: REC.CRAFTS.BREWING??? (Dion Hollenbeck)  
Chimay contract brewing (Algis R Korzonas +1 708 979 8583)  
Homebrew Digest #1383 (March 2 (mike.keller)  
LACTOBACILLUS SOURCE (david.moeny)  
Wort Chiller and Cold Break ??? (Frank Judge)  
us open in nc (Mark Bunster)  
SulphateChiller/long?ferment/UVprotection/HDMmalts/cloudy (Algis R Korzonas  
+1 708 979 8583)  
Lack of Carbonation in lagers (Mark Hogle)  
Low ETOH beers (Jim Grady)  
Re: Red Star starters (Algis R Korzonas +1 708 979 8583)  
SanitizingKegs/2-week Primary/teflon (Algis R Korzonas +1 708 979 8583)  
The Brews Paper (mmankin@ieee.org) " <mmankin@ieeemem.ieee.org>  
ruining stainless steel (lawson)  
HOPS (DUSTHOMP)

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Date: Tue, 29 Mar 94 03:10:33 EST

From: bmfogarty@aol.com

**Subject: BrewHaHa and other suppliers**

Brew Ha Ha, Ltd is in Pottstown, Pa 19464 at 209 High Street. Their phone number is 800 243 2620. I drive about 50 miles from my home in NJ to their store. It is one of the best stocked stores I know of, and Randy and his wife are very knowledgable in the foibles of homebrewing. They do mail order and are reasonable in price too. I personally am glad I found them. They have helped me concoct many a strange recipe and always provided good advice. I have just sent his name in to AOL for a trial membership, so he should be on the net one of these days.

Standard Disclaimer: They wouldn't let me buy stock, so I am just a satisfied customer.

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Date: Tue, 29 Mar 94 08:29:42 EST

From: John DeCarlo x7116

<jdecarlo@homebrew.mitre.org>

**Subject: YA Copper Manifold Story**

Hey, even though I am mechanically challenged, I just went to the hardware store and bought copper tubing that is already coiled and in a box. I hacksawed about twenty slots, carefully bent enough of one end to reach out of the mashtun/lautertun (big pot), and I was done. Just set the flat coil at the bottom of the pot and you can lauter at will after mashout. Hey, if \*I\* can do it, ...

John DeCarlo, MITRE Corporation, McLean, VA--My views are my own  
Fidonet: 1:109/131 Internet: jdecarlo@mitre.org

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Date: Tue, 29 Mar 1994 09:36 EDT  
From: Alan\_Marshall <AK200032@Sol.YorkU.CA>  
Subject: Chimay/Interbrew

In HBD #1384 (March 29, 1994), korz@iepubj.att.com (Algis R Korzonas) writes:

A> Rob writes (quoting Steve):  
A> > Chimay has been taken over by Interbrew (the brewers of Stella Artois)  
A> > late last year. There has been a noticeable increase in the amount of  
A> > Chimay available since then (especially USA ?). Therefore IMHO not all  
A> > Chimay is being brewed at the monastery. This was confirmed by a  
A> > Belgian brewery contact I have. Also same applies at Maredsous.  
A>  
A> I'm sure this is a cruel joke. Indeed, Chimay White (White cap and  
A> Cinq Cents) has been contract brewed for a while now, but by \*another  
A> Trappist brewery\* (Rochefort, I believe). I have noticed a similarity  
A> between Chimay and Rochefort 10 and would not be surprised if they  
A> used the same yeast. I can't see Chimay being taken over by  
A> Interbrew. Even more disturbing would be if Maredsous was taken over  
A> by Interbrew -- they are the brewers of Duvel as well as the four  
A> Maredsous beers.

No joke, Al. There has been some discussion of this in alt.beer and  
rec.food.drink.beer. It started when I wrote a parody with Labatt's  
taking over Chimay, and applying its "expertise" in product  
development (Chimay Light, Chimay Dry, Chimay Ice, etc.). Somebody  
posted that my parody has some basis in truth, as Interbrew had taken  
over Chimay. At last check, we still had not resolved exactly what  
Interbrew had taken over.

- --  
- -- Alan Marshall -- AK200032@SOL.YORKU.CA (York University, Toronto,  
Canada)

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Date: Tue, 29 Mar 1994 09:32:07 -0500

From: rprice@cbmse.nrl.navy.mil

**Subject: MiniKegs**

Following several more comments in the HBD relating to the use of minikegs and the problems with the Beer King CO2 taps.

1 Mine leaked and caused a loss of pressure. The solution was to tighten the regulator portion into the tap. It came loose and simply pushes against a pin and spring which is the "regulator", second the inner portion of the threaded housing also is threaded and has a hex nut screwed into it which holds the plastic diaphragm and the needle for the cartridge.

Un screw the inner locking ring, remove the plastic diaphragm, and then add a thin coating of RTV (food grade to make a softer seal.

Reassemble, and you should have reduced the leakage. Don't use the large Co2 cylinders, use the small ones. You should sugar or malt prime your beer to bring it into condition and then use the minimum of co2 to dispense. I usually get by with either 1 or 2 per can.

Our plastic brew king failed in the area of the threads on the plastic housing. Don't waste time with the cheap plastic unit. It isn't worth the power to blow it straight up. Buy the metallic one.

In a note someone asked about adapting a regular regulator to the keg. The reason I wanted to use the Beer King system was to keep the bottle and mess out of the reefer and kitchen to prevent a revolt by the other half who rejects so much hardware taking up shelf space. (real shelfwidth vs virtual bandwidth??) hence the kegs. However, since the inner part of the tap is threaded for the locking ring, I'll bet you could do a plumbers nightmare adaptor based on that feature.

Andy had trouble with the the bungs. When you sterilize them with bioling water, leave em wet, things always slide in with a little lubricaiton and water seems to work. I guess I haven't had the problem and it may be your batch of seals. The real kicker as far as I am concerned is getting the little hard plastic plug out of the can easily. The family always gets a real laugh at my antics in trying to remove them, then the wife comes over and somehow just pops em right out.

The mini kegs aren't perfect, but are quite a bit easier than bottles, and you can simply pop open the fridge and tap off a pint when the mood strikes.

It has also occured to me that it would take almost no effort to design a better tap system. Somehow I felt the German Beer King tap would be good, given the "superior engineering of German Products and their love of beer". Shows you can never tell. Any superior beer loving engineers out there have a superior solution to pumping suds out of mini kegs ??

How about nitrogen pressure for stouts for that creamy mouth feel ??

'ale to the Can

12# Pale Malt (Crisp Marris Otter or M&F)  
1/2# 60L Xtal  
1/2# Flaked Maze  
1/2# Brown Sugar

In at 158F for 60 min.

Run off and sparge for a total yeild of 22 L

OG 1.060+++

Boil for 60 min.

10 min in add 2 oz. Challenger, Targett or Northern Brewer

55 min in add 1 oz. Goldings, 1 oz. Willamette

Steep 5 min.

Chill by running through filter and heat exchanger into primary

0.5 oz. Willamette in Primary

Pitch with Ale Yeast (your choice).....

5 days Primary

15 days secondary under airlock

Prime with invert syrup in can, 1/2 cup divided to 4 cans.

Mini-Keg and condition 5 days.

Chill to 50F

Sit down when you drink this stuff.

-----

Date: Tue, 29 Mar 1994 10:25:21 -0500

From: WKODAMA@aba.com

**Subject: Grolsch Bottles**

> swingtops. I use the rubber gaskets twice. Just flip them over  
> for the next batch. Discard and replace every other batch. I

I don't think it's necessary to discard and replace \*every other\*  
batch. Those gaskets are fairly hardy. I just give them the old  
visual inspection. If they're not all mashed out (yes, pun  
intended) then I just keep reusing them.

Wesman

wkodama@aba.com

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Date: Tue, 29 Mar 94 10:53:25 EST  
From: Brian=Wilson%Eng%Banyan@hippo.banyan.com  
Subject: Maple Sap Recipes?

Hello Brewers,

Over the weekend a friend of mine, who wants to start brewing, stopped by and presented me with two gallons of maple sap to make a beer with. He bought it to boil down into syrup and the woman at the farm told him others had been in to buy it for brewing. He thought it would be a great thing for us to try, etc... So, can some of you brewers that have worked with sap please pass along a recipe? I have checked that catsmeow but all of its maple recipes call for syrup.

thanx - brian  
brian@banyan.com

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Date: Tue, 29 Mar 94 17:08:03 MET DST  
From: John Oberpriller <s12int::l375bbk@alcatel.be>  
Subject: **Becoming a Brewmaster??**

How does one become a brewmaster in the US and what does it mean??

In Germany, you can attend a 5 year university program to become a brewmaster's apprentice. Then after years of practical brewing you may become a brewmaster. Also, the position of brewmaster is a high status position.

Just curious. Posts or private email ok.

John Oberpriller  
L375bbk@s12int.dnet@alcbel.be

P.S. Was Sam Adams a Brewer Patriot or a drunken soldier?

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Date: Tue, 29 Mar 94 07:46:50 PST  
From: Kip Damrow <hpfcla.fc.hp.com!ohio!kdamrow>  
Subject: INTRODUCING the "GREAT ARIZONA BEER FESTIVAL"

FYI for fellow craft beer lovers in the Southwest.

The 1st Annual "Great Arizona Beer Festival" will be held on April 23 & 24, at beautiful Scottsdale Stadium. 30 Breweries from the western U.S. will be participating.

Among those in attendance:

all Arizona brewpubs  
Anchor Brewing (CA)  
Sierra Nevada (CA)  
San Juan Brewing (CO)  
Holy Cow Casino, Brewery (NV)  
Rogue brewing (OR)  
Humbolt Brewing (CA)  
Spanish Peaks (MT)  
Carver Brewing (CO)  
Boulder Brewing (CO)

There will also be 3 stages for live music.  
For more info contact Bill Gerrard at  
Coyotee Springs Brewpub, in Phoenix. Or contact me.

Kip Damrow  
Irvine, CA

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Date: Tue, 29 Mar 94 11:01:21 EST

From: Ash Baker <3AVHB@QUCDN.QUEENSU.CA>

Subject: Erratum

Sorry about the waste of bandwidth, but I just thought I'd say that I store my beers at between 45 and 50 FAHRENHEIT. Oops. Typo. I may be a chowderhead, but I'm not so much of a chowderhead as to store my beers at 50 C. So

--

given this new info, and with sincere apologies for the waste of time on the part of all those who said "Keep the beer cold, bonehead" -- can anyone help?

-----

Date: 29 Mar 94 8:17:27 ES  
From: Brian J. Cecil <Brian\_J..\_Cecil@wecnotes.semcors.com>  
Subject: Re: Newbie help

Jack Boatman wrote:

>Blow-off was done in about another 24 hrs. Installed an S-lock. Was getting  
>about 40 bubbles/minute. Temperature about 72 F.

>Temperature dropped to about 68 F. and bubble rate dropped to about 1 or 2  
>per  
>minute. I put together a light bulb/box arrangement and got the temperature  
>back  
>up to around 73 F. Bubbles now about 1 per 45 seconds.

>The carboy is pretty cloudy although it looks like maybe an eighth or  
>quarter  
>inch of the top edge has cleared.

>Questions:

>What is a reasonable bubble rate?

>Should I try to keep it warm in order to keep the bubble rate up?

>Shouldn't it start to clear at the top and then progress to the bottom by the  
>time it's done?

>How long should I wait before deciding it's done (no OSG reading)? or doing  
>something else (like re-racking or pitching or scrapping....)

Jack, you're worrying needlessly. It sounds like the brew has almost finished fermenting. As far as maintaining the temperature at 74 degrees I think is not necessary. The thing you should do now is wait till you see no more bubbles in your airlock, then take a specific gravity reading. Then wait another day or two and take another reading. If the reading hasn't changed, then you got beer! It is time to bottle.

Hoppy Brewing

Brian Cecil  
bcecil@wecnotes.semcors.com

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Date: 29 Mar 1994 09:18:30 -0700 (MST)  
From: "Steven W. Smith" <SMITH\_S@gc.maricopa.edu>  
Subject: mini kegs, soda kegs, UV protection, rabid weasels

This weekend when I visited my favorite supply shop I asked if he planned to start carrying the 5 liter mini kegs. Good ol' Bruce claims (with no source cited) that they have a nasty habit of exploding, and that there's a lawsuit underway in Germany. He further claims that in the interim they are being shipped with hand-powered air pumps, making them useless for moi. Can anyone confirm or deny any part of this story?

At this same supplier I can purchase a 5lb CO2 tank, a 2-line regulator and  
1 ball lock soda keg (or pin lock) around the neighborhood of \$187, tax included. Additional pressure tested soda kegs are \$25 ea. Does that sound like a fairly reasonable price?

Finally, someone asked about protecting their pride and joy from UV rays. My solution was to transform a set of heedious (Southwestern design) pillow cases into carboy cosies by cutting off part of 1 corner.

Whelp, I think I oughtta work for awhile now :-)  
\_,\_/|  
/o.O; Steven W. Smith, Programmer/Analyst  
=( )= Glendale Community College, Glendale Az. USA  
U smith\_s@gc.maricopa.edu  
Mah'-ee huv'-erk-raft iz fuhl ov ee'-ulz

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Date: Tue, 29 Mar 94 08:21:20 PST  
From: hollen@megatek.com (Dion Hollenbeck)  
Subject: Re: Regulators for Kegging

>>>> "Andy" == GNT TOX <GNT\_TOX\_%ALLOY.BITNET@PUCC.PRINCETON.EDU> writes:

Andy> Question about regulators for kegging. We have this regulator sitting  
Andy> here at work. It was used to dispense argon and is now sitting around  
Andy> doing nothing. It's a rather big one, made for a 20 pound tank. Can  
Andy> it be used to keg homebrew?

Andy> Andy Pastuszek

NO, NO, NO. CO2 in the tank is mostly a liquid with a layer of gas on top of it in the "headspace" of the cylinder. As such, it is at a pressure of from 600 to 800 psi depending on ambient temperature. Argon, like oxygen and other "normal" gases is just compressed into the cylinder and does not become liquid. Therefore, you are dealing with somewhere in the range of 2000 to 3000 psi.

Fortunately, trying to use an argon regulator for CO2 will probably just result in it not working because there is not enough pressure to open the high pressure circuit. However, if you ever went the other way around and tried to use a CO2 regulator on an argon or oxygen tank, better have your life/health insurance paid up.

Dion Hollenbeck (619)675-4000x2814      Email: hollen@megatek.com  
Staff Software Engineer      Megatek Corporation, San Diego, California

-----

Date: Tue, 29 Mar 1994 09:15:40 -0600 (MDT)

From: COYOTE <SLK6P@cc.usu.edu>

**Subject: HOPS: Pests, Rootone-hormone, Horses**

i'm way behind in HBD's so bear with me. (beer with me?)  
Somehow- buying a house has kept me from my e-mail for a few days!

Hops is the topic of the day. (for me that is!)

Francisco Jones in%"fjones@cs.uml.edu"  
asked about: Spider mites on hops

\*One of the weakest points in Beach's book IMHO.

Here's a couple of ideas:

(I've suffered the same problem. Red-spider attacks.  
Really seemed to weaken the plants!)

1. Physically- rub the leaves to squish the little buggers.  
Hard to keep up with them, and fondling the plants in not a good thing,  
since excessive handling can stunt plants. (wound responses)

2. Murphy's Oil Soap. Furniture polish. Completely organic.  
A general green-thumbers approach to resisting pest infestations.  
Mix some (?) with water, and apply with a sprayer, several times!  
Be sure to get the underside of the leaves. It won't do any harm to  
humans, and shouldn't affect leaves. You could wash w/ water before  
harvesting if you spray cones.

I'd be inclined to go for early treatments before flowering. Get them well  
grown and protected, then just let them race to the finish after cone dvpmt.

There are "organic" garden spray and solution type "pest killers" which are  
supposed to be ok for veggies and such. I'd say (again) go ahead and use  
them before flowering. Most recommend something like 7 days after application  
before harvest. Ortho has an "orgthoganic" "Insecticidal Soap" which I tried.  
There are harsher chemical approaches which may be acceptable. I forget the  
name of the active ingredient. Some big scientific name.

My suggestion would be to start early and prevent their arrival. Sour the  
leaves with soaps after the shoots are established, and spray maybe weekly.  
Then stop applications once the flower buds develop, and hope the hops can  
outrun the buggers. It's them damned japanese beetles in cones which piss  
me off. I like the bigger spiders infesting my vines (not MITES) for eating  
other stuff. Ladybugs are an excellent way to treat for aphids. Plan early!  
BUT: I'd prefer if all the bugs would choose to leave once the cones hit the  
drying rack. But I found they needed a bit of nudging- shake em up baby.

\*\*\*

John Fix asked about:

Rootone on Rhizomes. (10 times fast)

Rootone is essentially cytokinin (if I've got my phytohormones straight today!)

And promotes root development at the growing tip. The thing with a rhizome is that you want it to develop shoots and roots. If you dip the whole plant you stand a chance of interfering with shoot development. Gravity also plays a factor, so does light, so do lots of things! It's complex. Trust me! Plants are NOT a simple form of life! (higher plants at least)

SO... options:

If planting the rhizome horizontally you could apply rooting powder, or solution dip to the smaller roots extending down from the main stem. Do not put it on the main stem, or any shoot, or shoot nodes which are visible.

If you are planting vertically you can dip the bottom end of the rhizome, and any secondary roots at the lower end. Again, keep it away from shoots.

But: Why bother? This phytohormone is produced BY the plant, and moves from the sprouting tip to the root tip, where it accumulates and initiates root development from meristematic tissues (undifferentiated). Gravity and sunlight

will also affect tissue development and enhance the directional growth and differentiation processes. Stems of plants are actually oriented in a "top" and "bottom" type of fashion. This can be altered (switched directions), but would result in a delay in development processes. The amount of cytokinin needed to initiate these processes (and auxin) is FAR less than the concentration found in rootone. Basically it's an overkill product, especially for something like rhizomes. If you got upper stem, that may be a little dif.

I'd say- if you're gonna use it, use it right. Roots only.

I'd say a good dump of fertilizer (punny eh?) in your hop mound will do more toward healthy rapid growth. And good watering of course! Lots o' sunshine!!

\*One Hopheads opinion. Be it known: I took a plant growth and regulation class from which I dug this out of my gooey grey matter. I don't have my text book handy to check accuracy right now, so take it FWIW. I did get a good grade in the class, so I musta' known it once (like the night before the final???)

\*\*\*

Hops and Horses (20 times fast! :)

The Coyote Brewery is MOVING. Am in the process of purchasing a house in Smithfield, 10 minutes north of Logan, still in Utah.

I have the joy of a large yard (.4 acre!) with apple trees (can you say CIDER!!) and a barn type building/shed in the way back.

I plan to "plant" some posts and do the "May Pole" stringing of a few types of hops. (several strings down to several mounds of one type of hop per pole. Kinda a star pattern if you will)

I will probably also plant some against the shed (after I take out the wasps nests!). Problem is, the southern side of the shed faces the neighbors yards. They have horses. The horses have already eaten the wood off the back of the shed. I don't think I need to ask if they would eat my

tasty- asparagus like - hop shoots! Now, can I install a fence firm enough to resist the horse attack! Maybe a little electrical help!!!  
Is there a product for horses like the Puppy-off lawn treatment to keep dogs from pooping on your lawn?

The good news is, I can probably come across some cow/horse manure to add to my grain- compost pile pretty easy in the new neighborhood. :) Happy Hops.

I may even put up a trellis type awning somewhere in the yard and grown some for decorative purposes (that was a cool article) along a walkway.

Now I get to BUILD my brewing system into a house!

I'm going to indulge myself now with a gently stroke of my ego.  
Fast forward if you find this offensive in public!  
(someone just asked me about brewpubs in utah, so I had already typed it! :)

Logan: The Cosmic Coyote PicoBrewery. (NOTE: Tongue in Cheek! This ain't no public establishment, it's my basement!!! Ok, get it! -there's been confusion)

A broad variety of styles and experimental efforts. Pale ales, to bocks, to hoppy ambers, to rye, porter and stouts. Stone ground malts, fresh cone hops, house-cultured yeast, in season- garden fresh aroma hops of 4 varieties. The more extravagant efforts reach as far a spiced beers, even jalapeno, fruit beers of all sorts and colors, seasonal efforts- X-mas ales, Green Wheat Beers, Pumpkin ales, summer swillers....and a whole lot more.

Also available: Meads and Ciders of varying colors and degrees.

The brewery will soon be relocating to Smithfield Utah (10 min.s north) and will take with it the Coyote- Cache Cooker, and the 4 tap keg system. Future upgrades will include a newer- bigger hop garden, a filtering system to work hand- in hand with the counter pressure filler, a new boiler lautering system (converted keg), a gravity feed tiered brewing system, maybe even RIMS, a fridge controller for summer lagering, and who knows what else!!!!

The new location has Garage access, with laundry plumbing faucets (sink to be added). Gas line is just inside the laundry room, but the propane will work fine for the stove for now. There is a basement for winter lagering, and cool brew storage (LOTS of shelves built in, for canning storage or cases!)

With the garden space the herb garden will soon be moved/planted.  
Hops with be moved whenever I can get around to it.  
Wine grapes will be planted anytime soon too.

This is gonna be cool. Yeah, heh heh, heheh.

```
|/  
|/| //| /-/-/- John (The Coyote) Wyllie SLK6P@cc.usu.edu -/-/-/  
/ |  
---- The Cosmic Coyote PicoBrewery- Logan/Smithfield Utah
```



Date: Tue, 29 Mar 94 08:29:56 PST  
From: hollen@megatek.com (Dion Hollenbeck)  
Subject: Re: Red Star starters

>>>> "Algis" == Algis R Korzonas +1 708 979 8583 <korz@iepubj.att.com>  
writes:

Algis> Jonathan writes:

>> Yahoo! I just brewed my biggest batch ever, 100 gal. Had a some problem  
Algis> <snip>

>> I used Red Star Ale yeast, pitching it into 4 cups of a malt/water  
>> solution at 95 degrees following the instructions on the package. After 5  
>> hours, there was no activity, so I made another starter, this time starting  
>> at 90 degrees. After 4 hours, there was some activity, but not much. In a  
Algis> <snip>

>> Next morning, no activity. Yikes!! In a full panic, I went to the local

Algis> First of all, despite what the package might say, you should  
Algis> rehydrate the yeast in pure, sanitary water and not wort. The  
Algis> additional osmotic pressure of the wort inhibits the water  
Algis> absorption and slows down the yeast. Secondly, if you used  
Algis> only one package of Red Star in a 100 gallon batch, you  
Algis> probably underpitched more than brewers who use Wyeast without  
Algis> a starter in their 5-gallon batches. If I were you, I would  
Algis> have use 10 to 20 packages of yeast in a 1-gallon jug of  
Algis> boiled-then-chilled-to-100F water. The beer will probably turn  
Algis> out just fine, but next time you'll rest easier if you use more  
Algis> yeast.

I agree completely with Algis about using water to rehydrate yeast,  
but I go one step further. After rehydration is completed and the  
slurry cooled to 80F, I pitch it into a 1020 mini-wort about 4 hours  
before I will be ready to pitch into my batch of wort. By the time I  
am ready to pitch, the yeast have begun vigorous fermentation and I  
get fermentation started in my wort within 2 hours at the longest.  
The bottom line is to have a sufficient amount of active yeast cells  
to pitch, and the mini-wort gets them multiplying before you pitch  
into your 5 gal of wort.

BTW, occasionally I help brew at a local brewpub and they use 1 pound  
of dry yeast in 500 gal. of beer.

Dion Hollenbeck (619)675-4000x2814      Email: hollen@megatek.com  
Staff Software Engineer      Megatek Corporation, San Diego, California

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Date: Tue, 29 Mar 94 08:15:28 PST  
From: hollen@megatek.com (Dion Hollenbeck)  
Subject: Re: REC.CRAFTS.BREWING???

>>>> "Bob" == btalk <btalk@aol.com> writes:

Bob> I've seen this mentioned a number of times on the HBD, and have  
Bob> always wondered what it was . How does it compare /contrast to  
Bob> the HBD? Subscription info? Is it worthwhile subscribing to if I  
Bob> already get the HBD?

Bob> Later, BOB Talkiewicz, Binghamton, NY

r.c.b. is a Usenet news group, not a mailing list like the HBD.  
Much of the same info goes on there, as well as the HBD is gated into  
r.c.b. so things in HBD get discussed in r.c.b. as well. If your  
connectivity provider is AOL, then you have to get them to receive  
Usenet news groups and the rec.\* section in particular. If they  
don't, then you cannot get it on your own by "subscribing" like you  
can to HBD.

I get value from both groups and would not want to lose the ability to  
read either of them, however, IMHO, there is a bit more and better  
info in r.c.b.

dion

Dion Hollenbeck (619)675-4000x2814      Email: hollen@megatek.com  
Staff Software Engineer      Megatek Corporation, San Diego, California

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Date: 29 Mar 94 16:49:00 GMT

From: korz@iepubj.att.com (Algis R Korzonas +1 708 979 8583)

**Subject: Chimay contract brewing**

Phil Seitz sent me private email about this and said that he heard that the contract brewing was only temporary. He also pointed out that he had heard it was the Shaapskooi Trappist Brewery in the Netherlands that was doing the contract work. It appears that all this information is very fuzzy and just picked up as rumours. In a country where beer is such an important facet of life, I'll bet that rumours abound.

Al.

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Date: Tue, 29 Mar 94 03:59:00 BST  
From: mike.keller@genie.geis.com  
Subject: Homebrew Digest #1383 (March 2)

Ed Wolfe asks "What/where is JudgeNet?"

```
> THE BEER JUDGE DIGEST
>
> Chuck Cox <chuck@synchro.com>, digest administrator
> Michael Hall <hall@lanl.gov>, archive administrator
>
>     digest submissions to judge@synchro.com
>     administrative requests to judge-request@synchro.com
>     send rank updates to the administrative address
>     messages sent to the wrong address will be ignored
>
> FTP archive information in /pub/judge/README on cygnus.ta52.lanl.gov
>
>     Sponsored by SynchroSystems and the Riverside Garage & Brewery
>
```

There you go. Subscribe to the "administrative requests" address.

mike.keller@genie.geis.com  
manager, zymurgy roundtable

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Date: Fri, 18 Mar 94 23:40:42  
From: david.moeny@bcsinfo.bcs.org  
Subject: LACTOBACILLUS SOURCE

A quick reply to all those looking high and low for a lactobacillus source. Most pharmacies sell a product called Lactinex. It is a tablet containing viable Lactobacillus acidophilus and Lactobacillus bulgaricus. Hope this helps.

David

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Date: Tue, 29 Mar 94 13:27:23 EST  
From: Frank Judge <fjudge@hpwadfb.wal.hp.com>  
Subject: Wort Chiller and Cold Break ???

Want to get your collected wisdom on wort chillers and their effect on cold break. I created a wort chiller last night out of 3/8" copper tubing and used it to cool a Belgian Ale I've brewed several times now. The chiller is the immersion type, where I placed it in the brew kettle and ran cold water through the chiller. It cooled the wort to 88F in about ten minutes - I was psyched !!! When I poured the wort into the primary, I noticed the normal chunks of cold break material at the bottom of the brew pot were missing. A lot of finer particles were there (which I did not put into the primary), but I'm used to the chunks of stuff. Before the wort chiller I used Mother Nature's resources by filling a large container with snow (lots this winter in MA) and water and immersed the brew pot in it. This method cooled the wort in about 15 minutes, and also produced the chunks of cold break for the same recipe.

Any ideas/experience with wort chillers producing/not producing large amounts of cold break? Is this normal, or is there a better way to use the wort chiller?

Thanks in advance,

Frank            fjudge@wal.hp.com

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Date: Tue, 29 Mar 94 13:49:16 EST  
From: mbunster@hibbs.vcu.edu (Mark Bunster)  
Subject: us open in nc

Does anyone have any entry information for the US Open Homebrew competition in North Carolina this spring? Please email to the address below, or post publicly. Thanks!

Oh--went to the DC Beer Expo this weekend at Phillip's on the waterfront. Good selection of East Coast beers. Had the opp. to try Velevt Stout for the first time. Not too bad--a little crisper than perhaps a stout should be, more along porter lines. Not an award winner, but perfectly fine for a megabrew, and for the price.

Other standout beers: Wit--wonderful orange and coriander embellishment! Grant's Weizen--excellent example of the style. Great nose.

Potowmack Ale (Chantilly Va)--very smoothly crafted. Look for this to be bottled soon...

Blue Ridge Amber--another new brew, from Fredrick MD. Golden (Pils w/ Saaz and Cascade) also very good.

- --

Mark Bunster  
Survey Research Lab--VCU  
Richmond, VA 23284  
mbunster@hibbs.vcu.edu  
(804) 367-8813/353-1731

|I'm not an actor, but I play one on TV.  
|  
|Adam Smith's invisible hand  
|has got you by the throat...  
| Trotsky Icepick

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Date: 29 Mar 94 19:34:00 GMT  
From: korz@iepubj.att.com (Algis R Korzonas +1 708 979 8583)  
Subject: SulphateChiller/long?ferment/UVprotection/HDMmalts/cloudy

Brett writes:  
>Subject: Got Copper Sulphate on my chiller

The part of my chiller that is above the normal line of wort is sort of dark-ish, whereas the part that is immersed is much lighter and copper colored. I just rinse after use and store in an open plastic bag. Since I brew about three times per month the oxide/sulphate/whatever\_it\_is never gets too thick on the immersed part, so I've never worried about it. My understanding is that some of the copper compounds will come off into the wort as you are cooling it, but that the yeast will eat them for nutrition and they will not remain in the finished beer. One thing that has been mentioned on the HBD is that you should NOT use vinegar to clean copper since this makes some toxic compound.

\*\*\*\*\*

Jack Boatman writes:  
>I'm using a Coopers Real Ale kit (3.75# hopped malt extract syrup) plus an  
>additional 3# Laaglander light malt extract syrup. No sugar.

If the Laaglander syrup is anything like the Laaglander dry malt extract, the beer will be rather sweet, underhopped and thick. Next time, you may want to add some extra hops to balance the sweetness left by the Laaglander or use a different, pre-hopped extract.

<snip -- Jack writes about how the airlock went from 40/min to 1 or 2/min>  
>  
>The carboy is pretty cloudy although it looks like maybe an eighth or quarter  
>inch of the top edge has cleared.  
>  
>Questions:  
>  
>What its a reasonable bubble rate?

All of the above. 74F is not any magic temperature. The higher the temperature, the fruitier the beer will be. At first, you will have a lot of bubbles per minute, then as the yeast runs out of sugars it can eat, the bubble rate will drop.

>Should I try to keep it warm in order to keep the bubble rate up?

It won't help... the yeast is running out of sugar. The beer will soon be ready to bottle. Fermentation of ales should take between 2 and 10 days depending on the yeast, temperature, Original Gravity, aeration and the pitching temperature differential (difference between the starter and the wort, if you used a starter). After fermentation is done, the yeast will still have to settle. This will take another 1 to 10 days depending on the yeast (how well the strain you used flocculate). If the yeast has not cleared after two weeks, then you probably have either a wild yeast infection (don't worry -- some make pretty good beer) or

it's not yeast -- it could be a starch haze that will never go away, but the beer will still be drinkable.

>Shouldn't it start to clear at the top and then progress to the bottom by the >time it's done?

That's right. Just be patient.

>How long should I wait before deciding it's done (no OSG reading)? or doing >something else (like re-racking or pitching or scrapping....)

I wait till the bubbling goes down to about 1 bubble every two minutes. Then, I dryhop for a week or two and bottle/keg.

\*\*\*\*\*

Bruce writes:

>Is it necessary to protect the brew from UV while in secondary? I use a

Yes. Hop components will be altered by the light (it doesn't even need to be UV to affect them). Why not put a cardboard box over the whole thing? Or put it in a closet?

>Should I be protecting the secondary from UV?

Yes, and the primary too...

\*\*\*\*\*

Paul writes:

>The local retailer can get HDM belgian malt at a very attractive price >compared to Dewolf-Cosyns. The Wholesalers are telling him "it's the >same". I'm skeptical. It may be as good, or maybe not as good, but >probably not the same.

I've never seen it or tasted beer made with it (knowingly). I suspect that it is probably comparable in quality to DeWolf-Cosyns, but don't know for sure. It is important to note that both manufacturers use the same names (CaraVienne, Special B, etc.), but that the grains can be very different in color.

\*\*\*\*\*

RAY writes:

>I have a light lager that is about ready to bottle and it has not settled >out thus leaving it cloudy. Is there a cure for this prior to priming and >bottling? I'm an intermediate brewer with about 15 batches experien and >this is the first time this has ocured. What causes this cloudiness?

Could be a low-flocculation yeast (like the Czech Pilsner yeast from Wyeast), in which case you should use some kind of finings to get it to settle or a wild yeast infection, in which case you \*may\* be able to get it to settle using finings or it could be a starch haze, in which case you might want to buy some ceramic mugs.

Al.

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Date: Tue, 29 Mar 94 16:00:39 EST  
From: hogle@hqs.mid.gmeds.com (Mark Hogle)  
Subject: Lack of Carbonation in lagers

I've currently got 10 gallons of my first attempts at lagers lagering in bottles in my refrigerator. The method of lagering in bottles is suggested in Miller's book "brewing the world's great beers" (or something like that).

I've sampled some of these beers (2 styles: Czech Pils and Munich Dunkel) and they're both very low in carbonation. I primed w/ std amounts of sugar, let them sit for 2-3 weeks in my cold fermenting closet (46-54 deg F) before putting them in the frig to lager (BTW, I'm using Wyeast 2308 Munich(?) lager yeast).

So I'm considering taking them out of the fridge for awhile (1 week?) to warm up and hopefully carbonate. Is this process (cold lager for 3-4 weeks, warm the beer up to 65 F for a week, then back to lagering) a really bad thing to do? For that matter, have I already wiped out my yeast w/ the 2-4 weeks of lagering I've done?

Also, the beer has a very pronounced yeasty flavor. Is this something typical of 2308 and does it go away w/ lagering?

Thanks for any advice  
Mark Hogle

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Date: Tue, 29 Mar 94 17:01:18 EST  
From: Jim Grady <grady@hpangrt.an.hp.com>  
Subject: Low ETOH beers

I know I've taken a long time to get around to sending this but I thought I would add a little bit on low alcohol beers. As Spencer Thomas said, British bitters are often lower gravity beers. Terry Foster has two such recipes in his book "Pale Ale"; "Yer Avridge Bitter" at 1.039 & "Tank It Down Ordinary Bitter" at 1.035. I've made the former (my first all-grain) and it was very good. I also made his "Beyond the Pale Pale Ale". When I did, I also tried a batch sparge (i.e. add all the sparge water to the mash and then drain). Well, I miscalculated the amount of sparge water and got an O.G. of 1.040. The beer was very good and the alcohol was low enough that my wife and I could each have one with dinner and not feel tired for the evening.

Last of all, Pierre Rajotte has a recipe called "Driver's Choice" in his book "Belgian Ale." It has an O.G. of 1.016. He has some crystal and dextrine powder to add a little body. Has anybody tried this one? I was thinking of trying it and adding some ginger and coriander to make a nice summer time drink. He does warn that it needs to be drunk quickly with such a low alcohol content.

I have especially enjoyed the "Pale Ale" book and recommend it to anyone who enjoys the style.

- - -

Jim Grady  
grady@hp-mpg.an.hp.com

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Date: 29 Mar 94 22:11:00 GMT

From: korz@iepubj.att.com (Algis R Korzonas +1 708 979 8583)

**Subject: Re: Red Star starters**

Dion writes:

>I agree completely with Algis about using water to rehydrate yeast,  
>but I go one step further. After rehydration is completed and the  
>slurry cooled to 80F, I pitch it into a 1020 mini-wort about 4 hours  
>before I will be ready to pitch into my batch of wort. By the time I  
>am ready to pitch, the yeast have begun vigorous fermentation and I  
>get fermentation started in my wort within 2 hours at the longest.  
>The bottom line is to have a sufficient amount of active yeast cells  
>to pitch, and the mini-wort gets them multiplying before you pitch  
>into your 5 gal of wort.

I'm not sure if this is better or worse than just rehydrating. Your lag time sure seems commendable, so perhaps there is nothing to worry about, but the ideal time to pitch yeast is when their glycogen levels are the highest. They are at their highest just after the yeast has run out of sugars. As they sense that the sugar in their environment is beginning to run out, they begin to store it away. By putting the yeast in a mini-wort for 4 hours, you are causing them to begin using up their glycogen. When you put them into the main wort, they are probably (note the beginning of speculation) forced into the Pasteur effect, in which they go back to respiration. Unless they never made it *\*out\** of the respiration phase in the mini-wort, this may not be the ideal pitch timing. Or worse, what if they aren't forced back into respiration? On the other hand, if their numbers are good and they have had enough oxygen (remember, dried yeast are grown in a highly oxygenated environment, right up until drying) then even if they don't consume the excess O<sub>2</sub> it will probably be scrubbed out by evolving CO<sub>2</sub>, no? Comments? George? Mike? Others?

Al.

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Date: 29 Mar 94 19:35:00 GMT  
From: korz@iepubj.att.com (Algis R Korzonas +1 708 979 8583)  
Subject: SanitizingKegs/2-week Primary/teflon

Don writes (quoting Bill):

>> - Connect the siphon hose to the 'out' lock (the dip tube) and  
>> siphon the beer, filling the keg again from the bottom to the top.  
>> The CO2 displaced by the beer will vent from the 'in' lock, it  
>> must be on or the siphon won't work. Keep an eye on the siphon

>I've thought about filling kegs in this manner but have not since  
>it would be difficult to sanitize the locks themselves and the  
>male locks on the kegs.

I would just set up the system and force iodophor or boiling water through  
the whole thing. All the wetted parts would be sanitized.

\*\*\*\*\*

Zach writes:

>beer. However he forgot to siphon it into the secondary and so its been  
>in the primary for about 2 weeks. Is the bear ruined? It doesn't seem  
>infected so should he throw it out and start over or just bottle it?

Just bottle it. Two weeks in the primary is no big deal. I regularly  
leave beer in glass primaries at 60-65F for four weeks with no problems.  
With plastic primaries, you will have some oxidation of the beer, but  
in two weeks you won't have a detectable amount of aldehydes produced.

\*\*\*\*\*

Mike writes:

> I was looking for a pot to make small batches of starter wort. My wife  
>spotted one that was just the size I was looking for, but it was Teflon  
>coated. Is a Teflon coated pot okay to brew in?

Sure. I used to use teflon pots all the time for starters and priming  
sugar until I got some 1L and 2L Erlenmeyer flasks.

Al.

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Date: Tue, 29 Mar 1994 17:32:34 -0500  
From: "Mark Mankin (mmankin@ieee.org)" <mmankin@ieeemem.ieee.org>  
Subject: The Brews Paper

A little over a year ago, a lot of us received a free issue of "The Brews Paper", a decidedly light-hearted tabloid for us "Relax, Don't Worry" types. (I believe they rented the AHA member list). I never did subscribe, but my wife kept the paper, hoping to surprise me with a subscription.

To cut to the chase: My wife sent in a fax order to the number on the masthead. Her credit card was billed \$25.00 for a 2-year subscription on 01/17/94. We still have not received an issue. She phoned their office in Niles, MI several times during business hours. Each time she got an answering machine. No one has returned her calls.

On March 24th, she mailed a strongly worded letter to Editor-in-Chief Terry L. Cora including our phone and fax numbers. Still no word from "Brews".

Anybody else on the net have a problem with these folks ? I'm assuming that they still are in business since their phone was hooked up last week. Private e-mail is OK, I'll summarize for the net if volume warrants.

Mr. Cora: If you are out there, It's just plain good business to try to keep your customers satisfied. I don't know you and you don't know my wife. That line in her letter about "legal action" was not a joke. (No, her maiden name is not Koch). :)

Keepin' It Short to Save Bandwidth,  
Mark Mankin (mmankin@ieee.org)

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Date: Tue, 29 Mar 1994 18:07:27 -0500 (EST)

From: lawson@clcunix.msj.edu

**Subject: ruining stainless steel**

I think I've discovered the most effective way to ruin a stainless steel brewpot--run it through the clean cycle in your oven! But seriously, I appreciate the help of those who responded to my questions about the brewpot. John Palmer recently informed me that the cleaning cycle of an oven can go as high as 1000F and "embrittlement" of the stainless steel probably occurred. This means that the pot will eventually crack and will be completely useless! Well, at least it won't have wort stains on the bottom! :-)

I should say (in an effort to save what little "face" I have left) that I REALLY did suspect that this might ruin my brewpot, but I didn't care because every time I have used it lately it has acquired stains that are impossible to get off. Oh well, at least I (and some of you) learned never to do that again!

Tim Lawson  
Behavioral Sciences Department  
College of Mount St. Joseph  
Cincinnati, Ohio 45233-1670  
lawson@clcunix.msj.edu

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Date: Thu, 31 Mar 94 01:00:53 -0700  
To: homebrew@hpfcmi.fc.hp.com

Subject: Homebrew Digest #1386 (March 31, 1994)  
Content-Length: 45328  
X-Lines: 1071

HOME BREW Digest #1386

Thu 31 March 1994

FORUM ON BEER, HOMEBREWING, AND RELATED ISSUES  
Rob Gardner, Digest Janitor

Contents:

Tumbleweed Trip Report (try # 2) (U-E68316-Scott Wisler)  
bottle filling (Jason Sloan)  
Mashing Enzymes (wyatt)  
Thermostat plans? (Geoff Scott)  
RIMS info request (slkinsey)  
Anyone know how to make apple beer? (John Brackenbush)  
Twistoff bottles (David Draper)  
Chimay/Interbrew (GRAFTONG)  
"Heat Capacity Calculations for Mashing" (allison shorten)  
2000 yr old brew (Jon Petty)  
My \$0.02 on minikegs (Jim Grady)  
copper/vinegar (Roger Lepine)  
subscription request (Bruce Wiggins)  
Beer and light (Keith MacNeal 30-Mar-1994 1005)  
Party keg tap source (Alexander J Ramos)  
mailing list (alan l causey)  
AOL & Usenet (btalk)  
Cornelius kegs (skemp) <skemp@hp7001.ecae.stortek.com>  
Hops/Rootone/horses (Larry Meyer)  
RE:glass airlocks (Jim Doyle)  
Removing plastic plugs from minikegs... (Bob Bessette)  
None ("Norman Dickenson")  
    (CYRE000)  
    (CYRE000)  
    (CYRE000)  
Grain Bed Depth (Michael Inglis)  
Bottles (PRATTE)  
33 QT BREWPOTS AND SCORCHED COUNTERTOPS (708) 938-3184"  
<HANSEN.MICHAEL@igate.abbott.com>  
RE:Underpitching with Wyeast (Sam Gendlu)  
regulators (Carlo Fusco)  
Stinky F\*#@ing Stout Recipe (STU\_BSHANSON)  
Wort cooler ("Glenace L. Melton")  
Is this an OK way to brew? (Jonathan Peakall)

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Date: Tue, 29 Mar 94 13:21:40 EST  
From: U-E68316-Scott Wisler <wisler\_scott@ae.ge.com>  
Subject: Tumbleweed Trip Report (try # 2)

I had a chance to visit Kinney Baughman at the Tumbleweed Grill and Microbrewery in Boone, NC last fall. All around it was a great trip. The leaves put on a show far too colorful for words to describe, and the brewery is definitely worth experiencing, especially for those thinking about breaking into the microbrewery business.

I reread the Tumbleweed Reports before I left, but seeing the brewery was another matter. I was very impressed. It is pretty only to one who appreciates beer, creativity, and a bottom line in the black. But it is completely in line with the idea that the only really important thing is what gets served in the restaurant. (!) They make very good beer; better than I can consistently make on the homebrewing level. The fact that they do this on a shoestring budget and an absolute minimum of equipment capital is amazing.

Yes, they brew with extracts; I would have been hard pressed to tell that it was not all-grain beer. Outstanding beer can be brewed with extracts. I had assumed (we know what that means) that the big improvement I experienced when I switched from extracts to all-grain was due to the grains. The more likely reason is that my technique and ingredients improved. Going all-grain is not going to ensure a high quality product. To be successful, you need very high quality ingredients and good technique, Technique is more important than grain/extract arguments. However, after they decided not to use all-grain, they had to do everything else within their power to make up for it.

One of the things I was most taken aback by were the problems and solutions associated with physically handling very large quantities. You can get boxed into a corner very quickly. For example, they ferment in 1 bbl plastic barrels. That may seem large or small (depending on your perspective) but it is (was) probably appropriate for their batch size. In order to be able to serve 4 kinds of beer every day, you need a lot of fermenters. How do you move even that size around? Imagine having 16 to 20 barrels in your family room. Then imagine that the one in the very back corner is ready for keggling, and you have to move all the others to get to it. Every day. They came up with a unique solution - individual wheeled platforms that all the fermenters roll on. Same with keggling; the use 5 gal kegs, which seemed to me to be a lot of work. When I asked why, they said: `half barrels are too heavy to carry down the hill on a regular basis'.

The other thing that really suprised me was essentially the business end of brewing. You have to keep the resturant supplied. The rising stress level was obvious when the tough question arose: "Are we going to have any beer to sell TODAY?" There are going to be off flavors and batch to batch variations - what do you do about this? It takes a very experienced tongue to detect these sometimes. And your customers will tell you (and their friends) about off flavors when they are paying for the beer. You have to know when and how to blend batches and when to dump them.

Essentially, what you can get away with.

I asked Kinney: 'Can't you brew a better beer using all-grain?'

The answer is basically, Yes. But, you can also brew a much worse beer (This rocked me back on my heels); It must make business sense to switch. The economics works out so that the batch size (related to sales and available equipment) must be large enough so that the savings on malt/grain makes up for the extra labor cost (time) involved in all-grain beer. When purchased in very large quantities, the cost difference between extract from DME and grain is suprisingly small.

The economics (on their scale) is interesting. High quality extract costs about 50% more than high quality grain (in very large quantities, on a per pound basis, including shipping) But you only get 75% of the grain's weight as extract, so the cost difference is maybe 25%. To save \$.20/# of extract, the brew time (labor cost) more than doubles. Plus you have to store 2 tons of grain, deal with the FDA, more equipment, etc. (numbers are approximate) Thus there is a definate batch size break point.

Kinney gave me several hints and techniques for improving the quality of extract beer. So, what did I learn about using extracts?

- o Start with the best quality extract you can get. (try Alexanders) High quality ingredients make a big difference.
- o Always use Specialty Grains. Use extra-light extract as a base and get color/mouthfeel from various crystals and dark grains. Use a 20 min steep at 165-170F plus a series of sparges through the grain bag as described in a earlier post on sparging methods. (Technique is arguable here but the idea is valid) Rolling pins are ok for the crush.
- o Premix DME with water as you are heating the kettle. It is easier to premix completely than mix over a hot kettle and you don't get clumps temporarily falling to the hot bottom.
- o Turn off the heat and/or pull the kettle off an electric element when adding the extract. This prevents scorching and the really strong carmel flavors I got in my last extract stout. Mix thouroughly before applying heat.
- o Use whole hops where possible.
- o Use a hopback. Kinney feels he couldn't get the hop aroma he does without one, and believes that all things being equal, a beer with a good hop nose will be perceived as a better beer than one without. Good hop nose can help to cover slight imperfections from extracts.

Kinney suggested that when I make my next stout, I use extract and specialty grains because the strong flavor would more than cover any flavor benefits from the pale grain. I am quite tempted to try this, even though for me, extract is 6 times more expensive than DWC grain. I am curious as to just how good an extract beer I can make.

This was an eye-opening trip. No gleaming kettles, sparkling floors, or hospital-like fermentation rooms to report. If you're not going to spend 6 figures on equipment, you have to have the experience to make it happen, and be ready for a lot of hard work. Kinney and Cam have those last two covered.

scott

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Date: Tue, 29 Mar 1994 20:12:59 -0500  
From: aa3625@freenet.lorain.oberlin.edu (Jason Sloan)  
Subject: bottle filling

A friend and I bottled our first attempt at homebrew last night and were wondering if it is better to overfill or to underfill the bottles.

The beer is from a "continental ale" kit that makes 5 gal and is primed with 3/4 pound (or was it 3/4 cup) of corn sugar. We were wondering if the chance of exploding beer bottles was increased more by underfilling or by overfilling. I noticed that commercial longneck bottles are usually filled about 3 cm from the top. I assume that this is standard then.

Another question: An instructor told me that Irish Moss would help to clear up the beer. Ideas on this? Is it true? If so, at what stage do you add it to the wort and how much do you add?

Let me know here or E-mail me direct.

Thanks in advance!

- - -

Jason Sloan  
sloan01?jason@cc01.mssc.edu or aa3625@freenet.lorain.oberlin.edu  
- ---Yo ho ho and a bucket of homebrew...

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Date: Tue, 29 Mar 94 18:10:56 pst

From: wyatt@Latitude.COM

**Subject: Mashing Enzymes**

From Wyatt Jones at Latitude

The reason that I was slightly concerned about enzyme destruction from heat was that I read in "Brewing Techniques" magazine that the DeWolf Cosyn Pale Ale malt could only handle an extra 15% adjuncts. I have been using it in Scotch Ales and wanted to increase the amount of Biscuit Malt (which has no enzymes) in my batches. I realize that Cara-Pils and Special B don't need mashing but I usually add them into the mash at the beginning of the mash instead of the mash-out. Does this eat up extra enzymes? I would certainly think so. Maybe I will just put them in at the mash-out next time and go for it.

Also I think part of the problem I have had with sparging has possibly to do with the crush setting I have been using. I think next time I will use a coarser setting on my roller mill. Will this help? What about extract efficiency? I have gotten a very clear run-off but it takes way too long. Part of the problem might be that I use a lot of grain for the double Wee Heavy/Scottish ale recipe as I only do one mash and it takes over 30 pounds. Any comments? Everything else has been going very smoothly.

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Date: Tue, 29 Mar 94 22:18 WET  
From: gscott@io.org (Geoff Scott)

**Subject: Thermostat plans?**

Anyone have straightforward plans for a thermostat controller like the Airstat? A friend is looking with envy at the old Honeywell that I have my beer fridge plugged into. We would build one if anyone has a plan with a reasonably easy to obtain parts list. While I like to rummage through electronic surplus stores as much as next guy, I dont have much confidence in our ability to make good substitutions.

regards,  
Geoff Scott  
gscott@io.org (more reliable)  
or  
Geoff\_Scott@magic-bbs.corp.apple.com (less reliable)

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Date: Wed, 30 Mar 94 00:02:58 EST

From: slkinsey@aol.com

**Subject: RIMS info request**

As someone also did recently, I would like to request any and all info on building a RIMS system. Design, what/where to buy, etc. would be greatly appreciated. I am not a real electronics-type techie, so try to make it easy for me. I would much rather buy components than have to wire/solder them together like is described in the "gadgets" special edition of Zymurgy. I am also interested in what people have to say about the advantages and disadvantages of the system. For example, George Fix, in his recent Zymurgy review of the Brew Magic RIMS system mentioned that many RIMS systems suffered in that "the overall malt character of each was less than ideal, often with an out-front grain astringent tone." Has this been anyone's experience? What is the deal with hot-side aeration in a RIMS system + how do you prevent this?

My thanks in advance from everyone

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Date: Tue, 29 Mar 1994 23:21:48 -0600 (CST)  
From: jcbracke@rs6000.cmp.ilstu.edu (John Brackenbush)  
**Subject: Anyone know how to make apple beer?**

I tasted a beer called woodpecker cider which was made in England does anyone know how to replicate the beer? I am just getting into beer making so be as simple as you can on how to make it. My address is JCBRACKE@ILSTU.EDU thank you for your help.

John Brackenbush  
Illinois State University

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Date: Wed, 30 Mar 1994 18:05:13 +1000 (EST)  
From: David Draper <ddraper@laurel.ocs.mq.edu.au>  
**Subject: Twistoff bottles**

Hi folks, I need some advice on using twistoff bottles. I know, this has been gone over many times in the past but I haven't the access to back issues, and I am guilty as sin of not paying attention when they were discussed--I had a full supply of bottles then, but now that I've moved down under I don't anymore, and the cheapest available bottles are the twistoffs I but full and then drink. The brewstore wants way too much for ex-Heineken bottles (A\$5/dozen 375 ml). So--will they hold a seal using a two-arm, pull down bottle capper??? Please email responses to me at the address below, and many thanks and apologies for rehashing ancient history. Cheers, Dave in Sydney (was Dave in Bristol)

-- --  
\*\*\*\*\*  
David S. Draper School of Earth Sciences, Macquarie University  
ddraper@laurel.ocs.mq.edu.au NSW 2109 Sydney, Australia  
Fax: +61-2-805-8428 Voice: +61-2-805-8347

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Date: Wed, 30 Mar 94 10:38  
From: GRAFTONG@vms1.bham.ac.uk  
Subject: Chimay/Interbrew

The April edition of Whats Brewing (the official CAMRA newspaper) carried an article on this. I thought I'd post an abridged version.

"Beer drinkers in Europe are to mount a campaign against the giant Belgian group Interbrew, which is promoting its Leffe beers as Trappist ales.

Leffe, marketed in Britain by Scottish and Newcastle, are abbey beers - and the distinction is an important one. Trappist beers come from monasteries controlled by monks while abbey beers are commercial ones licensed by monasteries.

In the case of Leffe, brewed at Interbrew's Mont Guibert plant, the monks who gave the brewery the licence stopped producing the ale during the Napoleonic wars.

Now the Objectieve Bierproevers consumer group in Belgium is campaigning against Interbrew and OBP won support last month from other members of the European Beer Consumers Union.

Meeting in Maastricht in the Netherlands, CAMRA and the Dutch group PINT voted to support OBP's stand. Posters will be distributed pointing out that the only true Trappist beers are brewed by Chimay, Orval, Rochefort, Westmalle and Westvleteren in Belgium, and La Trappe in the Netherlands."

If Interbrew are misusing these labels in the USA, then CAMRA would be very interested to hear from you. Contact them at CAMRA Ltd., 34 Alma Road, St. Albans, Herts. AL1 3BW, U.K.  
Fax 0727 867670

Gillian Grafton  
(GraftonG@vms1.bham.ac.uk)

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Date: Wed, 30 Mar 1994 20:31:06 +1000 (EST)  
From: allison shorten <shorten@zeus.usq.edu.au>  
Subject: "Heat Capacity Calculations for Mashing"

I refer here to Kurt Froning's article in the latest Zymurgy on calculating how to achieve a given strike temperature for mashing.

I can see how the formulae given (numbers 2 and 3 in the article) would calculate how much boiling water and how much room temperature water to use to achieve desired strike temperature. However, I cant see how the formulae would help in calculating how to increase the temperature of the mash ie from protein rest to conversion temperature or from there to mashout. This is because it seems to me that the formulae assume that the final weight of water (LBW) is known in advance.

Assuming I want to raise the temperature from 122F to 152F, and want to know how much boiling water to use, I dont see how I can use formula 3, as I wouldnt know what value to use for LBW (which as far as I can tell should represent the weight of water AFTER the temperature has been achieved).

In a similar vein, it seems to me that Froning's suggestion that the formulae can also be used to calculate how much boiling water to add if strike temperature is missed on the low side will only work because the weight of water required will be small and therefore LBW can be assumed unchanged.

Am I right or wrong about this, and if right could someone please show me how to make the desired calculation (ie to raise the temperature of the mash by adding the correct amount of boiling water?)

Brett Shorten

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Date: Wed, 30 Mar 94 7:29:16 EST  
From: Jon Petty <jpetty@PICA.ARMY.MIL>  
Subject: 2000 yr old brew

This may be of interest to beer historians:

LONDON (Reuter) - British archeologists and brewers are about to reproduce the beer drunk by the pharaohs and have dubbed it "Tutankhamun's tipple."

Brewers Scottish & Newcastle, who have sponsored excavations at an ancient Egyptian brewery, said that by next month they aimed to have made ale from a 4,000-year-old recipe.

It is named after Tutankhamun, the boy-king whose stepmother, Queen Nefertiti, is believed to have ordered the construction of the brewery at Armana, south of Cairo on the banks of the Nile.

Today's drinkers will find ancient Egyptian beer tastes very different, as it includes palm dates and olives.

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Date: Wed, 30 Mar 94 7:44:26 EST  
From: Jim Grady <grady@hpangrt.an.hp.com>  
Subject: My \$0.02 on minikegs

I have used a mini-keg system since late last summer. I have had only one problem with foaming and I think I slightly overprimed. I have had the most success with putting the tap in with the pressure control set to 0 and then drawing off the beer. I only turn up the CO2 pressure when there is not enough pressure to dispense the beer. When this happens, I turn the pressure all the way up for a little bit and then turn it back off to dispense. I need to do this every 2-3 glasses or so.

I find that I like the mini-kegs for draught bitters. I prime them a bit less than other beers and I find that the turbulence of dispensing through the tap strips out a lot of the carbonation and gives it a nice head. For draught bitters, I use 1/4 c. of corn sugar per 5 gallons. (I sometimes do this when I bottle bitters as well and it seems to work nicely.)

The main disadvantage for me with the mini-keg system is that I like to have several brews from which to choose and I don't want to go out and buy a bunch of different taps and more kegs, e.g. right now I have 5 different batches ready to drink.

As far as buying the cartridges, I got some at one of our local liquor stores -- they were SIGNIFICANTLY cheaper than my local homebrew supplier!

- - -

Jim Grady  
grady@hp-mpg.an.hp.com

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Date: Wed, 30 Mar 94 9:01:23 EST  
From: Roger Lepine <lepine@hp-and.an.hp.com>  
**Subject: copper/vinegar**

What's this about copper and vinegar producing some sort of toxic substance?  
This is the first I've heard of it. Am I doing something wrong? AGAIN!  
roger l.

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Date: Wed, 30 Mar 1994 10:07:13 -0500 (EST)  
From: Bruce Wiggins <FAC\_BWIGGINS@VAX1.ACS.JMU.EDU>  
**Subject: subscription request**

I want to get the homebrew digest. Please put me on the list. Thanks.

-Bruce Wiggins  
fac\_bwiggins@vax1.acs.jmu.edu

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Date: Wed, 30 Mar 94 10:06:47 EST

From: Keith MacNeal 30-Mar-1994 1005 <macneal@pate.enet.dec.com>

**Subject: Beer and light**

In HBD #1385 Al mentioned that wavelengths of light other than UV can also be harmful to beer. This is the first time I have heard that. Anyone have any more info?

Keith MacNEal  
Digital Equipment Corp.  
Hudson, MA

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Date: Wed, 30 Mar 1994 10:15:11 -0500  
From: Alexander J Ramos <geotex@eecs.umich.edu>  
Subject: Party keg tap source

Hi!

There has been a lot of talk about party kegs and taps lately.

Some have mentioned that the plastic taps are flimsy and that the metal ones are the only way to go.

Does anyone have any mail-order source for the metal party keg taps?

please email,  
thanks  
Alex

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Date: Wed, 30 Mar 94 09:24:19 -0600  
From: alan l causey <alc@fiona.umsmed.edu>  
**Subject: mailing list**

I'd like to be added to your mailing list. How do I do this?

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Date: Wed, 30 Mar 94 08:26:24 EST

From: btalk@aol.com

**Subject: AOL & Usenet**

America Online has recently added Usenet as part of its ongoing expansion of Internet access. I've found the r.c.b. there.

Regards, Bob Talkiewicz, Binghamton, NY

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Date: Wed, 30 Mar 94 9:55:52 MST  
From: Steve Kemp (skemp) <skemp@hp7001.ecae.stortek.com>  
**Subject: Cornelius kegs**

Steve Smith writes asking about the price of Cornelius kegs:

steve> At this same supplier I can purchase a 5lb CO2 tank, a 2-line  
steve> regulator and 1 ball lock soda keg (or pin lock) around the  
steve> neighborhood of \$187, tax included. Additional pressure tested  
steve> soda kegs are \$25 ea. Does that sound like a fairly reasonable  
steve> price?

Steve this doesn't sound too bad if the co2 bottle is a new one. I have just purchased a system with a used 5 lb co2 bottle (4 years left on cert) for \$40, a twin guage regulator with hoses and hand held tap for \$60, and TWO 5 gal ball lock kegs for \$40 each, a total of \$180. This was purchased from a restaurant and bar supply in Denver. Another good source is the Brewers Resource catalog 1-800-827-3983 ( no affiliation ).

There has been alot of bandwidth lately about mini-kegs, they sound like a real hassle, so if you have an extra fridge for these 5 gal Cornelius kegs there's no better way to go! I love the system! Just the right size for a full batch of brew, just force carbonate and you don't have to mess with it again until it's empty. Also be sure to replace all of the gaskets before putting that precious brew into them because if they smell like soda pop then they will taint your beer.

Brew On!            Steve Kemp

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Date: Wed, 30 Mar 1994 10:05:07 -0700  
From: Larry Meyer <Meyer@msscc.med.utah.edu>  
Subject: Hops/Rootone/horses

Rootone (or equivalent) may be an overkill product in some cases, but it can certainly aid early root growth. It is a synthetic plant hormone or cytokine (alpha naphthalacetate), which is produced by the growing tips- but if the hop rhizome doesn't have a growing tip yet (or if it's been broken or damaged) it will help get a good set of roots going. I agree with Coyote that dipping the bottom end in the dry powder (after wetting the rhizome) is best. There are also liquid root starters which contain vitamine B1 that aid early root growth that can be dumped on after the shoots are up or when transplanting from a pot. These are available in standard nurseries, and are great for starting bare root trees or roses. A dilute soap solution or malathion (used before flowering) kills spider mites.

Horses are a problem. There is nothing except a 5 foot metal fence or an electric fence which will stop horses. Eating wood is often a sign of a board horse. Coyote didn't say if the horses in question were in a pasture or a coral- I pasture horses next to my hops (grown on a chain link fence) an they only ate part of one plant. They prefer the grass. But they eat everything in their coral. I'd suggest planting them on a trellace a foot off the fence. The horses share which grows through the fence will pay them for the manure.

Larry

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Date: Wed, 30 Mar 1994 08:35:28 -0700

From: Jim Doyle <jgdoyle@uci.edu>

**Subject: RE:glass airlocks**

Algis Korzonas wrote to forget about using a glassblower for glass airlocks due to the outrageous quotes he received.

When I asked my local glassblower about airlocks, he made me a couple for FREE! Yes, this is outrageous, but glassblowers seem to be pretty earthy folks, and I imagine a phone quote from a mail order dude would land a different price than a visit in person from a brewer and a schmooz.

Some other advantages of glassblower supplied parts are 1)keep local Americans working and 2)you can get the tube whatever size is convenient for you.

Jim Doyle

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Date: Wed, 30 Mar 1994 12:53:55 EST  
From: Bob Bessette <bessette@uicc.com>

**Subject: Removing plastic plugs from minikegs...**

In HBD "rprice" wrote in reference to the Party Minikegs:

\*The real kicker as far as I am concerned is getting the little hard plastic  
\*plug out of the can easily. The family always gets a real laugh at my antics  
\*in trying to remove them, then the wife comes over and somehow just pops em  
\*right out.

Well,

I have never had a problem with this. All I do is pour some water in my keg,  
tip it directly upside down (with the drain plug in the sink) and the plug  
comes right out. I think the trick is to have the keg straight up and down  
and the water comes gushing out of the keg with the plastic plug. This never  
fails for me. Give it a try.

Happy Kegging,  
Bob Bessette  
bessette@uicc.com

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Date: Wed, 30 Mar 94 13:58:31 EST

From: CYRE000 <CYRE@MUSICA.MCGILL.CA>

**Subject:**

=====WED MAR 30, 1994

13.53.41

Received: by MUSICA.MCGILL.CA (MUSIC Mailer V2.4.2); Wed, 30 Mar 94 11:49:00 EST

Received: from MCGILL1 by VM1.MCGILL.CA (Mailer R2.10 ptf000) with BSMTTP id 2026; Wed, 30 Mar 94 11:48:55 EST

Date: Wed, 30 Mar 94 11:48:54 EST

From: <SMTP@VM1.MCGILL.CA>

**Subject:**

Subject: Undeliverable Mail

VM1.MCGILL.CA unable to deliver following mail to recipient(s):

<homebrew@hpcmi.fc.hp.com>

550 Host 'hpcmi.fc.hp.com' Unknown

\*\* Text of Mail follows \*\*

Received: from VM1.MCGILL.CA by VM1.MCGILL.CA (IBM VM SMTP V2R2)

with BSMTMP id 5186; Wed, 30 Mar 94 11:48:06 EST

Received: from MUSICA.MCGILL.CA by VM1.MCGILL.CA (Mailer R2.10 ptf000) with

BSMTMP id 2016; Wed, 30 Mar 94 11:48:05 EST

Message-Id: <30MAR94.12745115.0084.MUSIC@MUSICA.MCGILL.CA>

Date: Wed, 30 Mar 94 11:48:03 EST  
From: CYRE000 <CYRE@MUSICA.MCGILL.CA>

**Subject:**  
Subject:

To: All you homebrewers out there  
Re: Grolsch bottles, cleaning and rehydrating yeast

I have been brewing at home for about 2 or 3 years now and have not ventured beyond the beginner "do it with a kit" stage. This is likely due to the fact that my tastebuds are very unsophisticated and I have convinced myself that my brown ales, pilsners and bitters are acceptable using the kits.

I have several questions however since reading the most recent talk on the digest.

1. Do you really need to rehydrate the yeast? I don't and my beer is excellent.
2. Do you really need to sanitize your bottles after every batch? Again I don't. I simply give them a good rinse after I empty the bottle and I never have anything growing (at least that my tastebuds can discern). I sanitized all the bottles initially but never since then. I have found that keeping your fermentation bucket clean is alot more important.
3. I also don't change my rubber gaskets every second time but they do dry up eventually and need to be replaced.
4. Finally, I just bottled a batch of John Bull Pilsner and I had some trouble bottling it because it was so lively. Can anyone tell me why this might happen?

Comments? Suggestions?

>From Rene Turcotte (cyre@musica.mcgill.ca)

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Date: Wed, 30 Mar 94 14:00:18 EST  
From: CYRE000 <CYRE@MUSICA.MCGILL.CA>

**Subject:**

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Comments? Suggestions?

>From Rene Turcotte (cyre@musica.mcgill.ca)

-----

Date: Wed, 30 Mar 94 14:00:29 EST  
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**Subject:**

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Comments? Suggestions?

>From Rene Turcotte (cyre@musica.mcgill.ca)

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Date: Wed, 30 Mar 94 07:50:02 PST  
From: mri10@mfg.amdahl.com (Michael Inglis)  
**Subject: Grain Bed Depth**

I was going through some old recipes and I noticed an interesting trend in my extraction rates. I used to use a 22qt easymasher type setup for my mash/lauter tun and using an established process I normally got somewhere in the range of 28-29 pts/lb/gal extraction. I recently switched to a 33qt easymasher type setup and noticed my extraction rate drop to 24 on my last 2 batches. My suspicion is that the lesser grain bed depth is the main culprit. I would estimate that the depth dropped from 6"-7" to about 4". Can anyone comment on this phenomenon? What is the optimal grain bed depth? Thanks for any discussion.

Mike Inglis  
mri10@mfg.amdahl.com

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Date: Wed, 30 Mar 1994 16:42:07 EST

From: PRATTE@GG.csc.peachnet.edu

Subject: Bottles

After reading the thread on broken beer bottles and the recent zymurgy article (Spring 1994, vol. 17, no. 1, p. 57) on picking beer bottles, I began to wonder if anyone else out there has had an experience similar to my own. While I do have my own stash of brown and green returnable and non-returnable bottles, I also have an equal sized stash of SODA bottles. The most popular version I have is the longneck Barq's Root Beer bottle. As anyone from New Orleans can tell you, these are made of very thick glass and can easily withstand the rigors of homebrewing. Their only drawback is that they are clear. To correct this, I simply store them in boxes in the basement or closet. To date, I have yet to have a skunky beer.

Another type of soda bottle that I have is the 7 oz. Sprite bottle. These bottles are green and are made out of sturdy glass. The lone drawback is that it takes longer to bottle beer. However, they are great when you want to show off (or just sample by yourself) several different batches of your brew without getting too inebriated. I usually sneak a six pack or more of these bottles into each session just for this reason.

John Pratte

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Date: 30 Mar 1994 15:14:00 -0600 (CST)  
From: "Michael D. Hansen (708) 938-3184" <HANSEN.MICHAEL@igate.abbott.com>  
Subject: 33 QT BREWPOTS AND SCORCHED COUNTERTOPS

Hey All!

I've had some requests on where to purchase the countertop-scorching 33 qt. enamel-on-steel brewpots (CS-33). Well in the Chicago area, I got mt CS-33 at a store called Bed, Bath, and Beyond for \$29.99. There is one in Schaumburg and one at Gurnee Mills. No affiliation blah, blah, BLAH! Don't ask for a CS-33, 'cuz they surely won't know what the hell you're talking about! Good Luck and be careful!

Thanks to all the E-mails from those who have also scorched countertops using this large of a brewpot. I've had suggestions anywhere from moving the stove out from the counter to using the scorched countertop as an excuse to the wife for moving the brewery to the garage or basement, in which case, of course, you would need to buy more equipment to accommodate the new location!

Brew on my friends!  
Mike (HANSENMD@RANDB.ABBOTT.COM)

PS - Hey Coyote - you need a roommate? Sounds like a damn nice setup.

-----

Date: Wed, 30 Mar 1994 13:53:38 -0700 (PDT)  
From: Sam Gendlu <uhagbard@mcl.mcl.ucsb.edu>  
Subject: RE:Underpitching with Wyeast

Someone mentioned in yesterday's digest that pitching a straight packet of Wyeast into 5 gallons is underpitching. Okay, I believe you, but what do I do about it. Please keep it simple, as you experienced brewers tend to assume that I actually know what you are talking about.

I was also wondering about a suggestion to use dry ice in the beer making process. Is this stuff pure enough to just toss into my wort in order to cool it. I am currently too poor to even afford the materials to build a wort chiller.

One last thing. I am about to attempt a sour cherry ale. That's sour cherries not sour ale. I was going to use 7 pounds of amber malt extract, seven pounds of cherries, a small amount of bittering hops (cascades-7.5% AA), and maybe a half pound of crystal with a Lovibond rating of sixty. I am shooting for an ale with a slight cherry aroma and flavour, not cherry soda with some alcohol in it. Any suggestions.

Thanks for any forthcoming advice.

Sam  
uhagbard@mcl.mcl.ucsb.edu

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Date: Wed, 30 Mar 1994 14:31:00 -0500  
From: carlo.fusco@canrem.com (Carlo Fusco)  
Subject: regulators

H> Andy> Question about regulators for kegging. We have this regulator  
H> Andy> sitting here at work. It was used to dispense argon and is now  
H> Andy> sitting around doing nothing. It's a rather big one, made for  
H> Andy> a 20 pound tank. Can it be used to keg homebrew?  
H>  
H> NO, NO, NO. CO2 in the tank is mostly a liquid with a layer of gas  
H> on top of it in the "headspace" of the cylinder. As such, it is at a  
H> pressure of from 600 to 800 psi depending on ambient temperature.  
H> Argon, like oxygen and other "normal" gases is just compressed into  
H> the cylinder and does not become liquid. Therefore, you are dealing  
H> with somewhere in the range of 2000 to 3000 psi.

WRONG, I have been using an MIG welding argon regulator for my 20lb CO2  
tank for 3 years now and have not had a problem. The only modifications I  
had to make, was change the tank connection, and replace the small  
pressure gauge with one that reads lbs instead of liter/min. I originally  
had reservations about doing this but the guy at the welding shop I went  
to showed me that argon and CO2 regulators are the same and only the  
connector is different. BTW, the small pressure gauge I use, was  
originally for acetylene.

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\* Freddie 1.2.5 \* email: carlo.fusco@canrem.com Sharon, Ontario, Canada

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Date: Wed, 30 Mar 1994 17:36:41 -0500 (EST)

From: STU\_BSHANSON@VAX1.ACS.JMU.EDU

Subject: Stinky F\*#@ing Stout Recipe

A friend and I brewed a stout from our own recipe and it has turned out quite nicely. Here is the recipe:

Stinky F\*#@ing Stout (Actually smells quite good, and tastes better)

1/2 lb Roasted Barley  
6.6 lbs Ireks Amber unhoppped extract  
1.4 lbs Alexander's Sun Country kicker (pale malt)  
1 oz Eroica hops  
1/2 cup Blackstrap Molasses  
1 oz Northern Brewers Hops  
1/2 oz CASCADES hops  
1 lb corn sugar  
1 pkg ale yeast  
priming sugar

Boil grains 5 min, strain.

Boil with molasses and all extract and corn sugar.

Add Eroica Hops and boil 25 minutes

Add N. Brewers hops and boil 20 minutes

Add cascades and remove from heat after 2 to 5 minutes

Pour into fermenter, cool, pitch yeast and bottle when ready with primed beer.

Any questions or comments to

BSHA@vax1.acs.jmu.edu

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Date: 30 Mar 94 18:44:35 EST  
From: "Glenace L. Melton" <71242.2275@CompuServe.COM>  
Subject: Wort cooler

I have been reading the HBD for some months through the CompuServe beer forum library. Lots of good information --some not so good. My particular peeve is looking up a likely-sounding recipe only to find the following:

A Really Good Afengesicht Dunkel Bier

HI! I'm now a homebrewer; isn't it great!? I started my first batch last night. Here is the recipe: Etc. Etc. Well I'll let you know how it turns out in about two weeks. Be sure and try it and let me know what you think. Andy

a.fuhl@cowpie.nsd.edu

These people should, IMHO, be buried up to their necks in stale hop cones and be set upon by red spider mites.

The coiled copper wort cooler is a fine invention, but most people are using it incorrectly and inefficiently. I siphon the wort \*through\* the coil with the cold water, snow, ice, blue ice or whatever, in a large pot on the outside. I have this set in my darkroom sink before I start the boil. The secondary carboy is on the floor with a plastic tube leading down into its neck, but no farther. First I siphon about a gallon of B-Brite through this system, which sufficiently sterilizes the inside of the copper tubing and also the secondary. This can be poured off and saved. Then I siphon water from the hot water tap --but not necessarily very hot, it'll be sanitary enough-- through the system and wash out the B-Brite, also washing out the secondary; I then cover the secondary with clean plastic wrap. After the boil, I strain the wort into another 5-6 gal. container and set it beside the pot in the darkroom sink. Additional hops can be added now if desired, so long as they are fine enough not to plug up the tubing. Then, I siphon the wort through the coil and allow the cooled wort to splash foamily into the secondary which is sitting on the floor, hence much lower. The temperature will probably be down around 80°F and yeast can be pitched immediately. At this point I remove the brewing vessel and siphon about a gallon of pure, hot water through the tubing and take any other steps to make sure it is as clean as possible, inside and out.

[END]

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Date: Wed, 30 Mar 1994 21:52:49 -0800  
From: belew@netcom.com (Jonathan Peakall)  
Subject: Is this an OK way to brew?

Before I get to the contents of this post....Profuse apologies for the double post last time. In spite of such an obvious "rookie move", nobody flamed me! I am impressed with the "play nice" attitude of HBD.

Every one in the HBD seems to have a much more scientific orientation to their brewing than I do. Have I just been lucky? Here is a quick run down of how I brew: For every 5 gals of beer I want to make I boil 1 gal of water with 1 tsp. of gypsum, 3/4 tsp. citric acid, and 1 tsp. of salt for water treatment. I use 8# of dried malt, and 1-1/2 # grain. I hold the temperature at around 150 for an hour or so then bring it to a boil, add the final hops, and let it sit (unheated) for around 20 mins. I sparge it through a strainer, using the rest of the water to rinse the mash/wort. This also cools the wort sufficiently to allow pitching the yeast. I use a starter of 7 grams dried yeast (per 5 gals) that I make as I prepare the wort, putting the yeast in the starter at 90 degrees. Primary fermentation is done in a garbage pail (hence the name "Garbage Pale Ale") and after the foam settles, (usually 2-3 days) rack it into carboys, let it stay there as long as I can stand it, and bottle with 3/4 cup corn sugar per 5 gal. The beer always turns out clear and tasty. Any feedback welcome!

Anyway, the yeast finally took off, producing a huge head on the beer. I begin to believe in divine intervention. Thanks to all for your replies.

BTW, I made an experimental batch using food grade liquid malt that I got for 1 per #. If it turns out drinkable, I'll let you know. Could be good for poverty brew.

-----  
End of HOMEBREW Digest #1386, 03/31/94  
\*\*\*\*\*

----- End Included Message -----







Date: Thu, 31 Mar 94 07:28:19 EST

From: matth@bedford.progress.COM

Subject: Re: Wort Chillers

>I have been reading the HBD for some months through the CompuServe beer  
>forum library. Lots of good information --some not so good. My particular

[snip]

>

>The coiled copper wort cooler is a fine invention, but most people are  
>using it incorrectly and inefficiently.

For someone who has been reading for some months you seem to have missed  
some  
very pertinent information.

There are 3 basic ways a wort chiller can be used:

- 1) An immersion chiller where a coil of copper pipe is immersed in  
the boiling wort. Cold water is run through it to cool the wort down.

Advantage(s): Simple to make & use  
No need to have great concerns for sanitation or fear  
possible problems from splashing hot wort about.

Disadvantage(s): Not the most efficient method. Tends to use more  
water than other methods. Not really a concern for  
non-drought stricken areas IFF (note the IFF) IFF the  
water is reused for some other purpose. Average  
area of wort cools most slowly with this method.

- 2) An immersion chiller (your style) where the copper coil is submerged in  
an ice bath and the wort is sucked/piped/pushed/dragged/whatever through  
the pipe.

Advantage(s): Fairly efficient, simple to make, specific areas of  
wort are cooled down in a much shorter period of time.

Disadvantage(s): Have to siphon hot wort, possibly sanitation issues

- 3) A counter-flow chiller, where the a copper coil/pipe is nested \*inside\*  
some other pipe, usually of the garden hose variety. The wort is  
siphoned  
through the copper pipe in one direction, while water is siphoned through  
the garden hose in the other (this the counter part of counterflow).

Advantage(s): Very efficient. Fastest method for cooling down a  
specific  
area of wort.

Disadvantage(s): More difficult to make a work with to some extent.

Siphoning hot wort, sanitation issues.

>I siphon the wort \*through\* the  
>coil with the cold water, snow, ice, blue ice or whatever, in a large pot  
>on the outside.

>saved. Then I siphon water from the hot water tap --but not necessarily  
>very hot, it'll be sanitary enough--

Define 'enough'? Any wort particles left behind? This is most peoples  
biggest fear behind using a chiller in this manner.

>through the system and wash out the  
>B-Brite, also washing out the secondary; I then cover the secondary with  
>clean plastic wrap. After the boil, I strain the wort into another 5-6  
>gal. container and set it beside the pot in the darkroom sink. Additional  
>hops can be added now if desired, so long as they are fine enough not to  
>plug up the tubing. Then, I siphon the wort through the coil and allow the  
>cooled wort to splash foamily into the secondary which is sitting on the  
>floor, hence much lower. The temperature will probably be down around  
>80°F and yeast can be pitched immediately. At this point I remove the  
>brewing vessel and siphon about a gallon of pure, hot water through the  
>tubing and take any other steps to make sure it is as clean as possible,  
>inside and out.

So, while your method works fine for you, others choose other methods. Many  
people will tell you you're using yours incorrectly as they feel you're  
supposed  
to run water through the coil, not wort. Whatever floats one's boat.

I would, however, suggest that you take your method a little bit farther and  
make the water bath colder, thus dropping the temperature even farther, like  
in the mid-hi 60's range. I don't recall the exact temperature right now  
(anyone else?) but you'll get a much better cold break somewhere in that range  
than you will at 80 degrees F.

-Matth

Matthew J. Harper ! Progress Software Corp. ! [disclaimer.i]  
God created heaven and earth to grow barley and hops. Now he homebrews.  
DoD #1149 EGfc #0xed

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Date: Thu, 31 Mar 1994 07:51:04 -0500 (EST)  
From: "Dana S. Cummings" <dcumming@moose.uvm.edu>  
**Subject: dry hopping**

First a quick summary of my process before I pose the ?'s.  
I am an extract brewer using specialty grains for body, flavor, etc. I start  
w/ ~3g. cold water, boil grains, remove, add extract & hops, boil for 1hr.  
Last 15min. add finishing hops. Rack to 3-4g cold water pitch ~70f.  
After 3-6 days rack to secondary for upto 7 days more.

Question--Is dry hopping more appropriate for primary or secondary  
fermentation?

Question2--If you dry hop in glass carboy(primary or sec.) how do you  
remove the hop cones without aerating the brew?

Many thanks in advance.

Dana Cummings  
dcumming@moose.uvm.edu  
dscummin@emba.uvm.edu  
Burlington, VT

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Date: Thu, 31 Mar 94 08:13:41 -0500  
From: Matthew Howell <howell@ll.mit.edu>  
Subject: wort chiller use

I could'nt agree more with Glenace L. Melton and his posting in #1386. I utilize my wort chiller in exactly the same way, and it has worked wonderfully, shaving at least an hour off my brew times. The first chiller I made is simply 20 ft of 1/4" copper tubing coiled up, with tubing attached to the ends for input and output. The first time I used this setup, I immersed it in my sink filled with ice water. The wort was literally ice cold coming out. In fact, I had to wait for the batch to warm up to pitch the yeast! (There was an incredible cold break that day, let me tell you!) Now I simply adjust the tap water to about 80 degrees, and I can pitch immediately after filling the carboy. As far as sanitation goes, I have been flushing the chiller with boiling water before and after, and I have had no trouble to date.

I too would be interested to hear if there is danger in cleaning wort chillers with vinegar, as I do this occasionally.

Thanks to all you brewers out there, experienced and not, I have learned much and look forward to each day's posting.

Prosit!

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Date: Thu, 31 Mar 1994 09:48:08 -0500 (EST)  
From: Jim Busch <busch@daacdev1.stx.com>  
Subject: RE: extract vs grain costs at 1BBI level

Scott writes:

> Subject: Tumbleweed Trip Report (try # 2)  
>  
> The economics (on their scale) is interesting. High quality extract costs  
> about 50% more than high quality grain (in very large quantities, on a per  
> pound basis, including shipping) But you only get 75% of the grain's weight  
> as extract, so the cost difference is maybe 25%. To save \$.20/# of extract,  
> the brew time (labor cost) more than doubles. Plus you have to store 2 tons  
> of grain, deal with the FDA, more equipment, etc. (numbers are approximate)  
> Thus there is a definite batch size break point.

I agree with this concerning the labor efforts/costs, but I cant follow the raw ingredients costs. A domestic 2 row malt runs about \$12/50 Lb sack. Interestingly (frustrating?) is that some malts from Europe can be had at even cheaper rates, likely as a result of EC economic policies( this is even \*after\* shipping!). Using a 50Lb sack of domestic per one BBl, an extract of around 1.050 can be attained. To do an equivalent using DME would require roughly 36 lbs of DME (correct me if Im wrong here). Now, Im not up to date on the bulk costs of Alexanders DME, but even at \$1 per Lb, we have a 300% difference in cost. Clearly, Im missing something here, Kenny doesnt get good deals on malt, or the 25% difference is incorrect. The malt prices are for real, albeit usually unavailable to the homebrewer. In fact, our local micro will soon be experimenting (and hopefully me to!) with these EC malts at rediculously subsidized prices.

> From: wyatt@Latitude.COM  
> Subject: Mashing Enzymes

>  
> The reason that I was slightly concerned about enzyme destruction  
> from heat was that I read in "Brewing Techniques" magazine that the  
> DeWolf Cosyn Pale Ale malt could only handle an extra 15% adjuncts.  
> I have been using it in Scotch Ales and wanted to increase the amount  
> of Biscuit Malt (which has no enzymes) in my batches. I realize that  
> Cara-Pils and Special B don't need mashing but I usually add them into  
> the mash at the begining of the mash instead of the mash-out. Does  
> this eat up extra enzymes? I would certainly think so. Maybe I will  
> just put them in at the mash-out next time and go for it.

Biscuit and Special B can be used without concern with Pale ale malt, Pils malt and Domestic malt. You can mash them or add at mash off, but the results apparently are reduced.

Good brewing,  
Jim Busch

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Date: Thu, 31 Mar 1994 09:46:08 -0500  
From: de792@cleveland.Freenet.Edu (Paul J. Schumacher)  
Subject: Oktoberfest/Marzen Recipes

Marzen style brew? I recently tried Beck's Oktoberfest which I picked up at a local beverage store. It was excellent! It was amber colored with just the right amount of sweetness countered by hop bitterness. I assume that the sweetness comes from the use of crystal malt, but I'm not sure of how much to use and what other adjuncts should be used. Since I'm still an extract brewer, I'd also need a recommendation on the appropriate malt as well as the type of hops. Please post a recipe or send private e-mail if you made a successful batch for the Marzen season!

Happy Brewing

Paul

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Date: Thu, 31 Mar 94 10:50:08 EST

From: Bob\_McIlvaine@keyfile.com

**Subject: RIMS Comment**

I've been using my RIMS for several months now. It has gone through a couple of re-designs to correct aeration problems in the plumbing. I have not experienced the astringency that George mentioned.

I have very little plastic tubing, almost all of the plumbing is copper, the tun is Stainless, and all copper is not soldered, but copper brazed.

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Date: Thu, 31 Mar 1994 09:41:31 -0800 (PST)

From: student <vlib3521@sfsuvax1.sfsu.edu>

**Subject: barley wine questions**

So far I am an extract brewer with sights on more advanced stuff. Right now I have a barley wine in the primary fermenter. I got the recipe out of Williams Brewing (mailorder) Catalog Highlights. I fiddled a bit with the recipe, but the starting gravity was 1.095 and the recipe said to ferment for 5 days and then rack to a glass carboy for 5 months before bottling. I used Red Star champagne yeast to allow fermentation to progress into higher alcohol levels and four days into the fermentation everything seems to be going well (I haven't rechecked the gravity yet). My questions are two-fold. Do I prime when I rack to the carboy? What gravity should be achieved before I transfer to the carboy or is it critical? I would appreciate anyone's suggestions, recipes etc. on brewing higher alcohol beers.

Beryl Moody  
San Bruno, CA  
vlib3521@sfsuvax1.sfsu.edu

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Date: Thu, 31 Mar 94 09:56:33 PST  
From: Murray Knudson <murrayk@microsoft.com>  
Subject: FW: DWI on the Information Super-highway ...

unbelievable!!!!!!!!!!!!

Trust Congress? Not With This Unbelievable Lair of Slop  
PC Computing, April 1994, page 88.  
By John C. Dvorak

When Vice President Gore began talking about the Information Highway, we all knew the bureaucrats would get involved more than we might like. In fact, it may already be too late to stop a horrible Senate bill from becoming law.

The moniker -- Information Highway -- itself seems to be responsible for SB #040194. Introduced by Senator Patrick Leahy, it's designed to prohibit anyone from using a public computer network (Information Highway) while the computer user is intoxicated. I know how silly this sounds, but Congress apparently thinks that being drunk on a highway is bad no matter what kind of highway it is. The bill is expected to pass this month.

There already are rampant arguments as to how this proposed law can possibly be enforced. The FBI hopes to use it as an excuse to do routine wiretaps on any computer if there is any evidence that the owner "uses or abuses alcohol and has access to a modem." Note how it slips in the word 'uses'. This means if you've been seen drinking one lone beer, you can have your line tapped.

Because this law would be so difficult to enforce, police officials are drooling over the prospect of easily obtaining permits to do wiretaps. Ask enforcement officials in Washington and they'll tell you the proposed law is idiotic, but none will oppose it. Check the classified ads in the "Washington Post" and you'll find the FBI, National Security Agency, and something called the Online Enforcement Agency (when did they set that up?) all soliciting experts in phone technology, specifically wiretapping.

It gets worse. The Congressional Record of February 19, 1994, has a report that outlines the use of computerized BBSes, Internet, Inter-Relay Chat, and CompuServe CB as "propagating illicit sexual encounters and meetings between couples -- any of whom are underage... Even people purporting to routinely have sex with animals are present on these systems to foster their odd beliefs on the public-at-large." A rider on SB #040194 makes it a felony to discuss sexual matters on any public-access network, including the Internet, America Online, and CompuServe.

I wondered how private companies such as America Online can be considered public-access networks, so I called Senator Barbara Boxer's office and talked to an aide, a woman named Felicia. She said the use of promotional cards that give away a free hour or two of service constitutes public access. You know, like the ones found in the back of books or in modem boxes. She also told me most BBS systems fall under this proposed statute. When asked how they propose to enforce this law, she said it's not Congress's problem.

"Enforcement works itself out over time," she said.

The group fighting this moronic law is led by Jerome Bernstein of the Washington law firm of Bernstein, Bernstein and Knowles (the firm that first took Ollie North as a client). I couldn't get in touch with any of the co-sponsors of the bill (including Senator Ted Kennedy, if you can believe it!), but Bernstein was glad to talk. "These people have no clue about the Information Highway or what it does. The whole thing got started last Christmas during an antidrinking campaign in the Washington D.C., metro area," Bernstein said, "I'm convinced someone jokingly told Leahy's office about drunk driving on the Information High and the idea snowballed. These senators actually think there is a physical highway. Seriously, Senator Pat Moynihan asked me if you needed a driving permit to 'drive' a modem on the Information Highway! He has no clue what a modem is, and neither does the rest of Congress."

According to Bernstein, the antisexual wording in the bill was attributed to Kennedy's office. "Kennedy thought that technology was leaving him behind, and he wanted to be perceived as more up-to-date technologically. He also thought this would make amends for his alleged philandering."

Unfortunately, the public is not much better informed than the Senate. The Gallup Organization, at the behest of Congress, is polling the public regarding intoxication while using a computer and online "hot chatting." The results are chilling. More than half of the public thinks that using a computer while intoxicated should be illegal! The results of the sexuality poll are not available. But one question, "Should a teenage boy be encouraged to pretend he is a girl while chatting with another person online?" has civil rights activists alarmed. According to Kevin Avril of the ACLU, "This activity doesn't even qualify as virtual cross-dressing. Who cares about this stuff? What are we going to do? Legislate an anti-boys-will-be-boys law? It sets a bad precedent."

I could go on and on with quotes and complaints from people regarding this bill. But most of the complaints are getting nowhere. Pressure groups, such as one led by Baptist ministers from De Kalb County, Georgia, are supporting the law with such vehemence that they've managed to derail an effort by modem manufacturers (the biggest being Georgia-based Hayes) to lobby against the law. "Who wants to come out and support drunkenness and computer sex?" asked a congressman who requested anonymity.

So, except for Bernstein, Bernstein, and Knowles, and a few members of the ACLU, there is nothing to stop this bill from becoming law. You can register your protests with your congressperson or Ms. Lirpa Sloof in the Senate Legislative Analysts Office. Her name spelled backward says it all.

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Date: Thu, 31 Mar 94 23:23 BST  
From: CSTASW1@vaxa.hw.ac.uk  
Subject: hlep

help

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Date: 31 Mar 94 19:38:00 GMT  
From: fjdobner@ihlpa.att.com (Frank J Dobner +1 708 979 5124)  
**Subject: Interbrew-Vatican Merger**

UPI-Vatican

Well, it did not take long for Interbrew to aim their commercial weaponry south to the Vatican. As it appears the Vatican and Interbrew are in discussions leading to a commercial merger. Interbrew, the Belgian megabrewer/marketer, has had its eye on the vast wine and liquer cellars of the Vatican for some time. Supposedly, the catacombs in and around Rome have been used for some time in laying down these products.

As told, the merger will round out Interbrew's presence in southern Europe as well as enhancing their product line into both the wine and spirit area. The Vatican will maintain its ecclesiastical arm as its primary business. In a joint interview with both the Pope and Father Guido Sarducci, it was also learned that this venture did cause some stir in the Vatican ranks but they are both confident that the organization can be shored up.

Note that the general audience masses on Wednesday mornings will continue in the piazza in front of St. Peter's basilica. The Pope, however, may not be drinking wine during mass anymore. It could now quite possibly also be beer.

Yeah!

Frank Dobner

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Date: Thu, 31 Mar 1994 17:03:27 +0500  
From: John Williams <jwilliam@hartford.edu>  
Subject: Several questions

Fellow Brewers:

Several questions.

1) I am looking at a Corona bench capper in the Williams's Catalogue. They seem to like it but it looks like it is all plastic. Is this thing any good? Has anyone used one?

2) I used the new Wyeast wheat yeast (#?). I tried it upstairs in the coat closet and within 24 hours, it had sent blow off onto the floor and walls. I replaced the air lock with a 1" tube and had no trouble after that. The result is my fermentor has been banned from the upstairs. I still want to brew ales and other warm fermentors in the winter but my basement is 50 to 55. Does anyone have ideas on how I can heat a small space to 60 or 65 degrees? I am thinking of something just big enough to hold a 7 gallon carboy with blow off tube. This winter I just used lager yeast and enjoyed the cold.

3) My b-brite has hardened. How can I soften it up again and keep it from solidifying?

4) I purchased some brewing software for formulating recipes, Brewer's Calculator. It needs to know how my extract will contribute to the original gravity. Is there a rule of thumb for that or do manufacturers have that information?

5) If anyone has a favorite oatmeal stout recipe using Williams dark oatmeal extract, I would like a copy.

Thanks and all answers can be sent directly if you don't think the answer has any general interest.

jwilliams

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Date: Thu, 31 Mar 94 11:46:28 PST  
From: hollen@megatek.com (Dion Hollenbeck)  
Subject: Re: RIMS info request

>>>> "slkinsey" == slkinsey <slkinsey@aol.com> writes:

slkinsey> As someone also did recently, I would like to request any  
slkinsey> and all info on building a RIMS system. Design, what/where  
slkinsey> to buy, etc. would be greatly appreciated. I am not a real  
slkinsey> electronics-type techie, so try to make it easy for me. I  
slkinsey> would much rather buy components than have to wire/solder  
slkinsey> them together like is described in the "gadgets" special  
slkinsey> edition of Zymurgy.

Bottom line on a temp controller, there are three ways you can go. You can wire wrap one, you can do a printed circuit board, or you can buy a PID (Proportional Integral Derivative) Temperature Controller from one of the commercial suppliers (Cole-Parmer or Omega). The commercial units can run as low as \$180, and up to as high as \$500 depending on what features you want. Also, with a commercial unit, they will only switch 3 amps, so you will also need to get a relay, which will run you another \$30 or so, and they need a thermocouple or RTD to sense temperature which will run another \$30 or so. Some people have suggested that you can get these parts surplus for less \$\$, but I have never seen them at the surplus stores I frequent.

I built my own by enlisting the help of one of the Electronics Engineers here at work and we did a wirewrap version of the Morris design. This is what I have been using for 7 batches now and it works just fine. I am currently working on getting a PCB version working, but I am having a few technical difficulties with the etch process. When I get that solved and the board works, I plan to go out to a fab house and get a bunch made, and they will be for sale as a kit. Just solder in the parts and off you go.

slkinsey> I am also interested in what people have to say about the  
slkinsey> advantages and disadvantages of the system. For example,  
slkinsey> George Fix, in his recent Zymurgy review of the Brew Magic  
slkinsey> RIMS system mentioned that many RIMS systems suffered in that  
slkinsey> "the overall malt character of each was less than ideal,  
slkinsey> often with an out-front grain astringent tone." Has this  
slkinsey> been anyone's experience?

I recently entered three beers in competition and got two first places. All were done on the RIMS. There *were* judges comments about astringency, but only in the beer which did not place, not on the first place ones. Judges comments also indicated a nice malty aroma and flavor. The winners were a porter and a specialty porter with licorice.

Regarding advantages of all grain with a RIMS system, I set up the system, add water, begin recirculation and temp boost, wait until it reaches 125F, dump in the grain, let it do a protein rest for 20 min,

turn the dial to 153F, let it go up to there, wait while it mashes for 90 min, turn the dial to 168F, let it get there, wait for 20 min mashout and then use the pump to pump the wort to the wort boiler while adding sparge water at the top of the mash tun. Most of my time is spent sitting around with brewing buddies, drinking beer and talking beer, and glancing at the temp readout now and then. Can't imagine an easier system.

slkinsey> What is the deal with hot-side aeration in a RIMS system +  
slkinsey> how do you prevent this?

I don't have any HSA problems because my liquid return into the mash tun goes through a slotted copper manifold which is underneath the level of the liquid on top of the grain bed. Also, you should read George Fix's latest comments about the BrewMagic system which says that other RIMS systems he has seen have had foaming and HSA and astringency problems, but the BrewMagic has none of them. These were the last ones he made here in the HBD.

There is a file of information in archives on [sierra.stanford.edu](http://sierra.stanford.edu) regarding RIMS. I got lots of good information about RIMS there, as well as from asking questions here and in r.c.b.

If you have any other specific questions, ask away, I would be happy to answer them.

dion

Dion Hollenbeck (619)675-4000x2814      Email: [hollen@megatek.com](mailto:hollen@megatek.com)  
Staff Software Engineer      Megatek Corporation, San Diego, California

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Date: Thu, 31 Mar 1994 14:21:56 CST  
From: "DANIEL HOUG" <HOUGD@mdh-bemidji.health.state.mn.us>  
Subject: copper ingestion

In reply to Roger Lepine's query regarding copper and vinegar producing a toxic substance, here's more than you probably wanted to know.

Essentially, the acidic (as opposed to acetic!) vinegar has the potential to leach copper from any copper utensil if there is sufficient contact time. The Safe Drinking Water Act (SDWA) regulates copper as a contaminant if it is found at levels over 1.3 mg/l in drinking water. Please understand, copper is also an essential trace element in our diet so don't get alarmed at the thought of copper in your brew or water supply. Copper poisoning of individuals has occurred in carbonated beverage dispensers when the acidic carbonated water in a post-mix carbonator has backed up into the supply water line due to the lack of an appropriate backflow preventer.

What does this mean for us as homebrewers? Probably not too much. I use a copper wort chiller, immersed in boiling, acidic wort and I don't feel it is a problem due to the short contact time (however, notice how shiny clean it comes out?!?!?). One situation where it definitely would be a problem is where there is extended contact time ie in a fermentation or dispensing vessel, including tubing. However this would also alter taste unfavorably and I doubt anyone uses copper containers in this manner. Personally, I would be leary of a copper boiling kettle but this is strictly my paranoia because I am so involved in the implementation of the SDWA in my work. Yeah, I know about the big gleaming copper vats at the big boys' breweries. Just never, ever use a lead product ie solders in constructing equipment as the chronic and acute toxicity levels are far lower and much more consequential.

Dan Houg            daniel.houg@health.state.mn.us

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Date: 31 Mar 94 23:36:00 GMT

From: korz@iepubj.att.com (Algis R Korzonas +1 708 979 8583)

Subject: IrishMoss/Beer&Light/GrainBedDepth/Underpitching/DryIce/CherryBeer

Jason writes:

>An instructor told me that Irish Moss

>would help to clear up the beer. Ideas on this? Is it true? If

>so, at what stage do you add it to the wort and how much do you

>add?

It will make your beer clearer if you have chill haze (haze that appears only when the beer is chilled). There are ways to reduce the proteins and tannins that cause chill haze without Irish Moss and I would suggest looking them up in Miller's or Papazian's books before trying Irish Moss. Irish Moss is used in the last 15 minutes of the boil and helps proteins coagulate, taking them out of solution. The recommended amount is 1/8 to 1/2 teaspoon for a 5 gallon batch, depending on how much protein you have to start with (too much Irish Moss can make your beer cloudier) and refined, flaked IM is much better than powdered and/or unrefined.

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Keith writes:

>In HBD #1385 Al mentioned that wavelengths of light other than UV can also

>be harmful to beer. This is the first time I have heard that. Anyone have

>any more info?

I looked for a file I knew I used to have that contains a bunch of info about light and beer. It came from a series of posts about this subject about three or four years ago in HBD so you should be able to get it out of the archives.

Offhand, it's easy to see that UV is not the only culprit because:

1. UV is not transmitted very well through standard glass, so the bottle should be enough protection if UV was the only problem, and

2. Fluorescent lights will skunk beer as well as sunlight and they don't give off much UV (otherwise we would all get nice tans at work, right? UV fluorescent lights are made of special glass (quartz?) and you can get them for the office -- there have been studies...).

\*\*\*\*\*

Mike writes:

>My suspicion is that the lesser grain bed depth is the

>main culprit. I would estimate that the depth dropped from 6"-7" to about

>4". Can anyone comment on this phenomenon? What is the optimal grain bed

>depth?

I would agree that the grain bed depth was the culprit. I've read (but forget where) that the optimal grain bed depth was 18 inches and that number just stuck in my head. I believe it was associated with a micro-brewery or brewpub, but if our screen size was similar, then the ideal grain bed depth should also be similar, no? Consider that if we used the same screen type as a micro, then we could picture our home setups as being

one small cylinder of grain cut out of the micro's giant (by our standards) laeuter tun. Makes sense to me... On the other hand, the easymasher screen is centrally located and a much finer mesh, so maybe the numbers would be quite different?

\*\*\*\*\*

Sam writes:

>Someone mentioned in yesterday's digest that pitching a straight  
>packet of Wyeast into 5 gallons is underpitching. Okay, I believe you,  
>but what do I do about it.

The answer is: make a starter. The way I do it is:

1. a week before brewing, I pop the Wyeast package
2. the package usually puffs up in two days, even if it's older
3. make up a 16- to 32-ounce mini-batch of 1.030 beer (I made up a chart I keep on the wall that shows me how many ounces of Dried Malt Extract for each size of starter) -- I just boil it for about 10 minutes and then force-cool with ice to room temp
4. put it in a sanitized bottle (I used to use Chimay bottles, but now I just make the starter right in an Erlenmeyer flask, which sanitizes it)
5. aerate it well, pitch the yeast, affix an airlock
6. let that ferment out (usually four or five days at 72F)
7. when it's time to pitch it into the batch, swirl up the yeast from the bottom of the bottle and pour it in

Now, technically, this too is underpitching, but it's a lot better than just pitching from the package. Technically, you would want to add your 16 ounce starter to a 3/4-gallon starter and then use that in a 5-gallon batch. If you are concerned about adding 3/4 gallons of spent starter to your beer, you could just start three days earlier, let the yeast in the starter settle out and then dump off most of it before swirling up the yeast at the bottom.

>Is [dry ice] pure enough to just toss into my wort  
>in order to cool it.

I've heard it is not very sanitary -- mold spores, some yeasts and some bacteria can survive.

>I was going to use 7 pounds of amber malt  
>extract, seven pounds of cherries, a small amount of bittering hops  
>(cascades-7.5% AA), and maybe a half pound of crystal with a Lovibond  
>rating of sixty. I am shooting for an ale with a slight cherry aroma and  
>flavour

Sounds good to me. I think you have the right idea -- I judged fruit beers in the AHA 2nd round last year and the winner had LESS fruit flavor/aroma than MOST of the losers! It's supposed to be beer, after all. As a data point, for a really intense cherry flavor/aroma, I used 13 pounds of dark, sweet, Washington cherries with 3.5 gallons of purecultured Lambiek. I

figure that about half amount would have been a gentle cherry flavor/aroma.

Important:

1. sanitize the cherries somehow -- I froze, then dipped them in boiling water for a few seconds,
2. don't add them till the secondary so the main ferment does not scrub out all the cherry flavor/aroma, and
3. use a BIG blowoff hose or have 50% headspace in your secondary!

A1.

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Date: Thu, 31 Mar 1994 16:29 PST

From: TARVINJ@axe.humboldt.edu

**Subject: fruit beer**

Summer is coming and I am planning to brew many fruit beers. Blackberries are particularly attractive to me for this, not only for their delicious flavor but also because they are free for the picking. I also have raspberry bushes, though I am not sure whether I will get enough fruit for even one batch of beer. I have also heard of a farm near my home where blueberries can be picked for a fraction of the grocery store price. Some research in this area has indicated that putting the fruit into the wort before fermentation results in a loss of fruit flavors and aroma so I found and plan to use the following method: add the fruit to the secondary fermenter before racking the beer into it and then rack the fruit over the beer.

Anyway, my question is how do I avoid bacterial infection in this process? Here are some ideas I have heard/thought of:

1. crush and pasteurize the fruit at about 170 F for 20-30 minutes  
this will kill a lot of germs but will it kill a lot of the flavor as well?

2. Autoclave it in jars at the lab where I work. But how long and at what temperature? And will the lingering Odo-clave taste get into my beer?

3. pressure cook it in jars. How much water in the pressure cooker? How long?

4. Just wash it well and do a lot of praying?

Comments on these methods and other suggestions would be very appreciated.

Thanks a lot.

Jay

Tarvinj@Axe.humboldt.edu

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Date: Thu, 31 Mar 1994 19:33:30 -0500 (EST)  
From: "Tim Tillman (BIO)" <tillman@chuma.cas.usf.edu>  
Subject: Beer IRC?

I recall reading somewhere that there is an IRC (Internet Relay Chat) devoted to beer and/or homebrewing. This is suppose to be something like CB on CI\$ or RTC on GENie. Of course, I could be really confused. Could someone give me the information. Email responses are OK.

Thanks!

Tim

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Date: 31 Mar 94 23:38:00 GMT  
From: korz@iepubj.att.com (Algis R Korzonas +1 708 979 8583)  
Subject: Chillers Compared/Re: Is this an OK way to brew?

[END] writes:

>The coiled copper wort cooler is a fine invention, but most people are  
>using it incorrectly and inefficiently. I siphon the wort \*through\* the  
>coil with the cold water, snow, ice, blue ice or whatever, in a large pot  
>on the outside.

I'm afraid I must disagree. Neither less efficiently nor incorrectly --  
there are three basic types of wort chillers: 1) immersion, 2) counterflow,  
3) the kind you describe. The counterflow-type chiller is slightly more  
efficient than the other two, and type-2 and type-3 chillers produce  
slightly more compact cold break.

>First I siphon about a gallon of  
>B-Brite through this system, which sufficiently sterilizes the inside of  
>the copper tubing and also the secondary.

Again, I think you may just be lucky -- the recommended contact time  
for sanitation with Sodium Percarbonate-based sanitizers like B-Brite and  
One-step is 15 minutes. Sure 9 out of 10 batches there may be no problem,  
but I'd rather not risk it. Also, I'm pretty sure that Percarbonate will  
do a number on copper -- have you looked at the inside walls of the chiller  
lately?

>After the boil, I strain the wort into another 5-6  
>gal. container and set it beside the pot in the darkroom sink. Additional  
>hops can be added now if desired, so long as they are fine enough not to  
>plug up the tubing. Then, I siphon the wort through the coil and allow the  
>cooled wort to splash foamily into the secondary which is sitting on the  
>floor, hence much lower.

I just counted two transfers, from kettle to container and then from  
container to fermenter.

>The temperature will probably be down around  
>80°F and yeast can be pitched immediately.

Hmmm? What if it's not? What if it's 90F or 60F? With an immersion chiller,  
you can run warm water through it to warm it back up if you overshoot (like  
I did last Monday night). Also, the cold break that formed during the  
chilling is now in your fermenter -- with my immersion chiller, the cold  
break can be left in the kettle. If you want to let it settle and then go  
to a fourth container, that would be four transfers for your method versus  
one transfer with mine.

It's not wrong to use an immersion chiller the way I do -- it's just different  
than the way you do. I have weighed the pros and cons and prefer to immerse  
the chiller into the wort (which will definitely sanitize the chiller).

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Jonathan writes:

>For every 5 gals of beer I want to make I boil 1 gal  
>of water with 1 tsp. of gypsum, 3/4 tsp. citric acid, and 1 tsp. of salt  
>for water treatment. I use 8# of dried malt, and 1-1/2 # grain. I hold the  
>temperature at around 150 for an hour or so then bring it to a boil, add

Since you are acidifying your water, I assume that the "grain" is malted barley (i.e. pale ale or pils malt). If it's crystal malt, then there's no reason for adding the water treatments -- the malt itself will drop the pH into the right range unless you have a lot of carbonates in your water. You don't mention straining out the grain -- removing it before the boil will remove a lot of astringency you would be getting if indeed you boil the grain.

>the final hops, and let it sit (unheated) for around 20 mins. I sparge it  
>through a strainer, using the rest of the water to rinse the mash/wort.

Why let it sit around? Surely it won't cool to a reasonable temperature in that time and this will only increase the amount of DMS that is produced. Running hot wort through a strainer is a guaranteed way to create Hot-Side Aeration problems (sherrylike/cardboard flavors/aromas). Your beer would improve greatly if you first cooled the wort with an ice bath or with a chiller. If your water is chlorinated your beer would further improve if you pre-boiled and then chilled the 4 gallons in the fermenter. The

>This also cools the wort sufficiently to allow pitching the yeast. I use a  
>starter of 7 grams dried yeast (per 5 gals) that I make as I prepare the  
>wort, putting the yeast in the starter at 90 degrees. Primary fermentation

According to three major dry yeast manufacturers, you should rehydrate your yeast in sanitized 90-110F water, not a starter.

>is done in a garbage pail (hence the name "Garbage Pale Ale") and after  
>the foam settles, (usually 2-3 days) rack it into carboys, let it stay  
>there as long as I can stand it, and bottle with 3/4 cup corn sugar per  
>5 gal. The beer always turns out clear and tasty. Any feedback welcome!

This procedure can make good beer. Try the changes I propose and see if it's not even better. Regarding the level of scientific orientation, I enjoy both the art and the science of brewing... others may just like the art. We all work together via the HBD, other electronic forums and via books/magazines to share what we've learned and read. You don't have to know Krebs cycle to brew a prize-winning Scottish Ale. You have posted your process and I've suggested some changes -- you might try them and then either like or dislike the results. I know the science behind the Hot-Side Aeration (and would refer you to George Fix's article on it in a recent Zymurgy if you want more details) but all you really need to know is that cooling before aeration is what you need to do to reduce it. If you like the results, then you don't need to know the science to benefit from the process improvements.

Al.

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Date: Thu, 31 Mar 1994 20:59:00 -0500 (EST)  
From: Patricia Doran - HTMG/W94 <pdoran@acs.ryerson.ca>  
**Subject: A smaller airlock**

I recently began homebrewing and while I have had success in producing both pale and dark ales, I would like to take the big leap and brew some real good lager. In my basement I have a small refrigerator (approx. 24" high) which I believe would be ideal for use as a lagering fridge. My problem is this: while my glass carboy fits quite nicely in the fridge on its own, once the airlock is in place (I have a standard airlock, approx. 2" high) the combined carboy-airlock unit is about 1.25" to tall to fit upright in the fridge. While I might be able to remedy the situation by tilting the carboy, what I would really like to do is to get a smaller (i.e., shorter) airlock so that the unit can stand upright. My questions are: a) does anyone know of a short airlock that is readily available - visits to my local homebrew stores in Toronto have been futile; and b) would using a shorter airlock be o.k. as far as the brewing process is concerned? Any info or suggestions would be greatly appreciated.

PDoran

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Date: Fri, 1 Apr 1994 01:28:29 -0600 (CST)  
From: schnitz@wuecona.wustl.edu (Mark Schnitzler)  
Subject: Rusty Kettle

I have aquired a 6 gal enamel pot. Unfortunately some of the enamel in the bottom of the pot is gone and a thin layer of dark rust is there instead. Coments on its viability as a brewpot and thoughts on fixes?

Thanks

Mark

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*-----*  
| Mark Schnitzler                               schnitz@wuecona.wustl.edu |  
*-----*
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End of HOMEBREW Digest #1387, 04/01/94

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Date: Thu, 31 Mar 1994 22:30:36  
From: bnichols@mlab.win.net (William Nichols)  
Subject: >Re: Regulators for Kegging

Dion Hollenbeck quotes Andy

>  
>>>>> "Andy" == GNT TOX <GNT\_TOX\_%ALLOY.BITNET@PUCC.PRINCETON.EDU> writes:  
>  
>Andy> Question about regulators for kegging. We have this regulator sitting  
>Andy> here at work. It was used to dispense argon and is now sitting around  
>Andy> doing nothing. It's a rather big one, made for a 20 pound tank. Can  
>Andy> it be used to keg homebrew?  
>  
>Andy> Andy Pastuszak  
>  
>NO, NO, NO. CO2 in the tank is mostly a liquid with a layer of gas on  
>top of it in the "headspace" of the cylinder. As such, it is at a  
>pressure of from 600 to 800 psi depending on ambient temperature.  
>Argon, like oxygen and other "normal" gases is just compressed into  
>the cylinder and does not become liquid. Therefore, you are dealing  
>with somewhere in the range of 2000 to 3000 psi.

I disagree Dion, I think that 800 PSI on a 3000 PSI regulator leaves quite a nice safety factor.

The only thing one has to do is change the CGA fitting on the regulator to one that will mate with the top of a CO2 tank (all sizes are the same)

>Fortunately, trying to use an argon regulator for CO2 will probably  
>just result in it not working because there is not enough pressure  
>to open the high pressure circuit.

As for the it not working at such a low pressure, a regulator does not stop dispensing as a tank is emptied, but will empty the tank to atmospheric pressure.

I was looking for a deal like that when I was setting up a kegging system, but none were available.

Cheers,

Bill Nichols <bnichols@mlab.win.net>

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Date: Fri, 1 Apr 94 08:29 EST  
From: <GNT\_TOX\_%ALLOY.BITNET@PUCC.PRINCETON.EDU>  
Subject: RE: SB# 040194

If you're as outraged as I am about the senate bill that was in  
yesterdays HBD, send E-Mail to Bill Clinton at:  
PRESIDENT@WHITEHOUSE.GOV. Go crazy people! I want to be able to read  
the HBD AND have a homebrew at the same time!

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Date: Fri, 1 Apr 94 09:16 EST  
From: <GNT\_TOX\_%ALLOY.BITNET@PUCC.PRINCETON.EDU>  
Subject: Saving face

Is it still possible to save face? I posted the president's e-mail address before I even finished reading the senate bill article. So, I never got to the April Fools line. Sorry for the waste of bandwidth, but it's just the sort of thing that congress would do. Hell, how long was homebrewing illegal? Politicians: Shooting them would be a waste of good bullets. Now, on with a brewing question.

Looking at my homebrew shop I've seen Hallertauer hops that are grown here in the US and those grown in Germany. US varieties have a AA% of some 4.6%, while the German varieties have a AAU of 1.5%. Is there a different perceived aroma or flavor from using American bred versions of European hops. This would be something interesting to add to the HOP.FAQ

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Date: 1 Apr 1994 09:29:37 -0500  
From: George Kavanagh O/o <George.Kavanagh@omail.wang.com>  
Subject: Is Decoction Worth It?

I was conversing with a couple of local professional (microbrewery) brewers today on procedures & such, and I asked whether they planned to do decoctions to brew their upcoming pilsner product. I was intrigued by their answer that decoctions are not really necessary on a commercial scale, since they can automatically & precisely control the mash temp. I opined that some (Noonan) would argue that a decoction process provides many benefits other than temp. control (i. e., reduction of the undesirable mash elements to precipitable form, etc.). They were unimpressed. They related that at their alma mater (UC Davis) brewing program they had been taught by the masters that decoction methods were introduced in the dark past before automated temp control was available, and other claims for its effects are spurious if not specious (my adjectives).

( I suspect that decoction methods in commercial brewing would entail significant expense with (supposedly) minimal monetart return - perhaps thats why it is not touted in academe??)

Now, I have followed Noonan's 3 decoction process several times, and have thought that:

- 1) it sure is labor intensive (14 hours (from mash in to pitched wort & mopped floor) for a 5 gallon batch is a LONG HAUL)
- 2) the cold break seems to be more voluminous than that obtained with infusion methods.
- 3) the product is quite clear & crisp.

However, I have not done proper scientific experiments to compare decoction vs. infusion methods; so I really do not have appropriate data to determine if the decoction methods are worth the trouble.

My question to the HBD:

What is the collective experience of any/all who have done decoction mashes? Has anyone determined to their own satisfaction that the decoction process holds great merit above & beyond simple infusion methods?

Private communications are welcome: I will summarize for the HBD.

George.Kavanagh@omail.wang.com

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Date: Fri, 1 Apr 1994 09:44:49 -0500  
From: "J. Frisbie" <jf@stan.mit.edu>  
Subject: Warming up a fermenter in a cold basement.

John Williams <jwilliam@hartford.edu> writes:

I want to brew ales and other warm fermentors in the winter but my basement is 50 to 55. Does anyone have ideas on how I can heat a small space to 60 or 65 degrees? I am thinking of something just big enough to hold a 7 gallon carboy with blow off tube.

I too had this problem. I used an electric blanket. Sunbeam makes one that is thermostatically controlled. I paid \$30 at Sears in the middle of the coldest January in recent memory. You could probably get one for much less now that summer is around the corner. It worked like a charm.

Have fun,  
Joe

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Date: Fri, 1 Apr 1994 06:51:41 -0800 (PST)

From: gummitch@teleport.com (Jeff Frane)

**Subject: Re: Irish Moss**

Al Korzonas writes:

Irish Moss

>

> It will make your beer clearer if you have chill haze (haze that appears  
> only when the beer is chilled). There are ways to reduce the proteins  
> and tannins that cause chill haze without Irish Moss and I would suggest  
> looking them up in Miller's or Papazian's books before trying Irish Moss.  
> Irish Moss is used in the last 15 minutes of the boil and helps proteins  
> coagulate, taking them out of solution. The recommended amount is 1/8 to  
> 1/2 teaspoon for a 5 gallon batch, depending on how much protein you have  
> to start with (too much Irish Moss can make your beer cloudier) and refined,  
> flaked IM is much better than powdered and/or unrefined.

>

The recommended amount of Irish Moss is much greater than this!  
Recommended quantity for 5 gallons is 1.5 teaspoons (1/2 TABLESPOON).  
Papazian, et al's numbers on this are useless. Nor do I see any  
evidence that too much IM will make beer cloudier, although it can  
apparently interfere with foam stand -- but not in these quantities.  
Note that the figure above is for a full-wort boil; I'm beginning to  
suspect that the numbers need to be much higher in a concentrated  
extract boil.

To stand on the opposite side from Al completely: Irish Moss is God!  
The correct use of IM has caused my beers to improve tremendously.

The truth is, I wasn't completely conscious of the haze in my beer (it  
looked \*pretty\* clear) until some comments made on it by George Fix --  
the use of IM has made the beers absolutely brilliant. Period.

- --Jeff

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Date: Fri, 1 Apr 94 10:20:33 EST  
From: pavao@npt.nuwc.navy.mil (John D. Pavao)  
Subject: Re: DWI on the Information Super-highway

Is that April fools day legislation?

pavao@ptsws1.npt.nuwc.navy.mil

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Date: Fri, 01 Apr 1994 07:42:09 +0800  
From: bjones@novax.llnl.gov (Bob Jones)  
**Subject: RIMS basket case**

I built a RIMS, didn't like it. Anyone interested in a RIMS basket case?  
Would be best if you live in the SF Bay area. Yea I know this borders on  
advertising, sue me, my post is purely in the name of science and the spirit  
of helping someone.

Bob Jones  
bjones@novax.llnl.gov

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Date: Fri, 1 Apr 1994 10:37:12 -0400 (EST)  
From: BUKOFSKY <sjb8052@minerva.cis.yale.edu>  
**Subject: Slow Ferment**

Brewers,

I've been having some problems with very slow ferments with liquid yeasts (greater than 2 weeks for gravities in the 1.050 range). I've been poring over my brewing procedures, trying to figure out what I do differently. The best explanation seems to be this: I make a 1.050 starter (32 oz.), into which I pour the contents of the swelled yeast packet. I then let it sit for 12-24 hours, until the kraeusen on the starter is large and active, then I pitch. I see very quick starts of fermentation, but then they slow down for a long, long wait. Should I let the starter go for a few days and let it ferment out more? Could this be the problem? Any advice would be helpful, and e-mail is fine.

Thanks,

Scott

No cute comment.

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Date: Fri, 1 Apr 1994 10:54:55 -0500 (EST)  
From: Tobey A Nelson <nelsonto@student.msu.edu>  
Subject: early foam?

I am an eager brew neophyte. A pal (who is a slight bit less of a novice) and I made some IPAs and a porter. Last week we bottled the IPA (being careful not to add too much sugar!), last night we bottled the porter. Curiosity got the best of us and we had to open an IPA, albeit early, just to see what was happening! We had bottled into grolsch bottles with the flip tops. When I went to open the bottle, the top just flew right off and foam spewed everywhere! The beer was very carbonated. My friend tells me that in the batch of ale he had made, the week-old bottle did the same, but after a couple of weeks they didn't foam as much. Also, we had opened it warm. Could someone please explain to me how time figures in to lessen the carbonation (does it go into solution? I don't have a sound memory of chemistry); or is it all temperature... You can private email me if you like. Thank you! Happy brewing!

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Date: Fri, 1 Apr 94 11:16:55 EST  
From: Spencer.W.Thomas@med.umich.edu  
**Subject: Competition results**

Anybody have either the Bluebonnet or BOSS competition results?

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Date: Fri, 1 Apr 94 08:30:12 PST  
From: Murray Knudson <murrayk@microsoft.com>  
Subject: RE: DWI on the Info Super Hiway

Before this gets totally out of hand....

the context in which I meant the article on "DWI on the info super hiway" WAS IN THE FORM OF AN APRIL FOOL's JOKE. You wouldn't believe how much flame I'm getting about being political on HBD.

It seems I've upset some people. For that I'm sorry. What I'm even more sorry about is the apparent inability of so many happy homebrewers to not see the humor for the hops, so to speak. My sympathies to all of you. Oh well, Relax, Don't worry, Have a Homebrew (in your flame retardant drinking suit of course)

Murrayk@microsoft.com

Where fun is a way of life, not a lost art!!

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Date: Fri, 1 Apr 94 09:04 CST  
From: akcs.chrisc@vpnet.chi.il.us (chris campanelli)  
Subject: beer recipe formulator

Thank you for you interest in the Beer Recipe Formulator.

Yes, this is a form letter. I apologize for it but as you can imagine I've been swamped lately by questions, movie contracts and product endorsements.

The Beer Recipe Formulator is a DOS-based program. The system requirements are MS-DOS v3.3 or better, 640K RAM and a monochrome monitor. Very little disk space is required. In fact BRF can be run from a low-density diskette. The current version in circulation is version 1.1.

The following is a list of sources from which you can obtain a copy of my software. It should be noted that using options #1 or #2 are relatively inexpensive, if not downright free.

1. The Internet. If you have access to the Internet and can do an ftp then get a copy of the software from sierra.stanford.edu. This is the archive site for the Homebrew Digest. An updated copy was placed there in early March. It's called BRFWARE.something.

2. Your Local Friendly Homebrewing Bulletin Board. If you have a personal computer, a modem and the appropriate communications software then you can download my software from a BBS. The file is called BRV11.EXE. At 2400 baud the download will take just under 6 minutes. The following is a list of homebrewing BBS's that have the most recent copies:

|                              |              |
|------------------------------|--------------|
| HBU BBS Midwest (Illinois)   | 708-705-7263 |
| HBU BBS Southwest (Texas)    | 713-923-6418 |
| No Tarmac Brewing (Virginia) | 703-525-3715 |

3. Me. As I already stated, option #1 and #2 are free sources. I insist that you use them. If all else fails, you can mail me \$15 and become a registered user. I will, in turn, mail you a copy of Beer Recipe Formulator v1.1 on a 5.25 inch diskette and put you on the mailing list for the next release, version 2.0, when it becomes available.

chris campanelli  
akcs.chrisc@vpnet.chi.il.us

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Date: Fri, 01 Apr 1994 12:33:22 -0400 (EDT)  
From: Kinney Baughman <BAUGHMANKR@conrad.appstate.edu>  
Subject: The economics of Tumbleweed

In reference to the cost of brewing beer at Tumbleweed,

>I agree with this concerning the labor efforts/costs, but I cant follow the  
>raw ingredients costs. A domestic 2 row malt runs about \$12/50 Lb sack.

Perhaps I should interject at this point. Like Scott said, Tumbleweed is a small brewery. (BTW. The reason for Scott's trip was to bring us our brand new 112 gallon brewpot! We had met in this forum and while discussing other things one day, he mentioned he had this pot and it was too big for his purposes. We made a trade to our mutual benefit in addition to making friends and proved once again how brewers are always ready to come to each other's aid.) Thanks to the new pot, Tumbleweed is now a 4 bbl. brewery. Though bigger, we're not big by any stretch of the imagination which means we still buy ingredients at basically wholesale homebrewing costs. We can only get pale malt at \$17.60 a 55 lb. sack. Plus, it costs us another \$13.50 to get it shipped to Boone. That's \$31.10 for 55 lbs. of grain (.56/lb.) and there's no way around it for us. We live in the extreme northwest corner of the NC mountains. This is not your everyday metropolitan center! :-)

By the time we get our malt extract, it costs us .95 a pound.

>Using a 50Lb sack of domestic per one BBl, an  
>extract of around 1.050 can be attained. To do an equivelent using DME  
>would require roughly 36 lbs of DME (correct me if Im wrong here). Now,  
>Im not up to date on the bulk costs of Alexanders DME, but even at \$1  
>per Lb, we have a 300% difference in cost. Clearly, Im missing something  
>here, Kenny doesnt get good deals on malt, or the 25% difference is  
>incorrect.

OK. Plugging in these numbers: approximately 4 sacks of grain for a 4 bbl. brew would cost us \$124.40. Our extract costs us \$142.50.

Now consider that IF we were mashing, we would have the extra expense of a mash tun and lauter system in terms of equipment and the extra time and labor of mashing and sparging the grain. Realistically, given the scale we operate on, I don't see us getting in and out of grinding, mashing and sparging that much grain in less than 4 hours. So toss in another \$50-80 worth of labor and the difference between all-grain and extract is eclipsed. Ironically, grain costs us more. That's the cold, hard economics we had to consider when deciding which path to take.

Some might say, what's 4 hours to take the chance of making a better brew? Well, that's an extra day in a two brew week. Personally, I have another life, in fact two other professional lives outside of Tumbleweed. I don't have an extra day in the week, plain and simple.

I would be the first to admit that we'd have a better chance of brewing that Godalmightygreatest beer if we were doing all-grain. But with that

possibility comes a whole host of variables that can contribute to brewing the batch that gets deep-sixed down the drain. (We ditched ONE barrel of beer last year. You can't afford to screw up when you're brewing commercially. Money is at stake here. Somebody else's. Not just your ego.) Town water departments are notorious for playing with the water. That translates into wildly variable extraction efficiencies. We can more or less depend on a certain stability of flavor and fermentability with extracts. So we can produce a beer with some degree of consistency from batch to batch.

Like Scott said, we cut no other corners in our brewing process. We use LOTS of hops and we get plenty of hop aroma with our hop backs. This may sound like heresy to you left-coasters but when Tumbleweed's owner came back from a trip to Seattle, his main comment on the beers he had was that there wasn't as much hop character in the beers he tasted out there as we have in ours. Granted, he didn't try a Liberty Ale on tap. I'd die to get that kind of hop character in our beers. But I'm not sure the average beer drinker in Boone, NC would appreciate it.

Which gets to the final point. Our task is to produce a beer that the local clientele enjoys. And they enjoy our beers. We've been to beer tastings where the other mega-buck brewpubs were present and our beers stood on a par with theirs. Heck! Because we're small, we show up with more varieties of beer than the other guys do! That makes a big impression on the people who come to those tastings. You're not going to find many 10 to 20 bbl. breweries who are going to experiment with cherry and smoked porters, raspberry wheat beers or coffee stouts. But we do. All the time. And our customer's love it. I think that says a lot for a small little mountain town where 99.9 % of the people have never heard of, much less tasted, a fruit or smoked beer before.

Believe me, folks, I was as surprised as anyone else when I finally sat down and crunched the numbers and tried to determine the best of all possible worlds. A year and a half ago, if you had told me that I'd be brewing beer at a 1 to 4 barrel brewery, using scavenged cheese and cough drop pots, stainless steel pressure cooker hop backs, copper-tubing in garden hose wort chillers, HD polyethelene fermenters on wheels, fermenting in an old living room with an air-conditioner and kegging in cornelius kegs, I would have told you that you were off your rocker! BUT, here we are. We can't brew it fast enough. We're getting regional attention, been on TV twice, and had dozens of newspaper articles written about the operation. We have so many people wanting to come to Boone to check out the operation and pick our brains so they can start up similar operations that we have had to start charging consulting fees.

Yes, we're proud of what we've been able to do. And just as amazed as anyone else that it's working.

Kinney Baughman  
Head Brewer, Tumbleweed

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Date: Fri, 01 Apr 1994 12:35:55 -0400 (EDT)  
From: Kinney Baughman <BAUGHMANKR@conrad.appstate.edu>  
Subject: Sterilizing chillers

While I'm at it: As for the subject of sanitizing flow through chillers...

> Disadvantage(s): More difficult to make a work with to some extent.  
> Siphoning hot wort, sanitation issues.

Matthew Howell then talks about sanitizing his unique flow-through chiller:

> As far as  
> sanitation goes, I have been flushing the chiller with  
> boiling water before and after, and I have had no trouble to  
> date.

I agree that counter-flow chillers are more difficult to make. Everytime someone mentions the pros and cons, though, they ALWAYS talk about how difficult or scary the sanitization of a flow-through chiller is. Once again, I must point out that this just ain't so.

After a boil, flush with hot water, as Matthew points out. In addition, I'd recommend siphoning a 10-30 ppm solution of clorox and water (1t. - 1T. of clorox to a gallon of water) and let soak for about 30 minutes. Drain. While setting up for the next brew session, siphon another 10-30 ppm. solution of clorox and water into the chiller and let sit for 30 minutes. Drain. Then siphon the first bit of boiling hot wort through the chiller while it's dry until boiling hot wort runs out the end. Collect that wort. Pour it back into the boiler. Turn on the water and start the chilling of the wort. As I've said before. If boiling hot wort sterilizes the outside of an immersion chiller and everyone feels comfortable with that, boiling hot wort will sterilize the inside of a flow-through chiller and everyone should feel comfortable with that. I've used flow-through chillers for 13 years now with nary a contamination problem.

Before the flames begin, I'm only addressing the issue of whether flow-through chillers are difficult to sterilize. They aren't. As for the rest of the debate: ease and expense of making one vs. the other, more or less cold break, letting the beer sit on the cold-break, etc. those are other things to argue about and I'd just as soon not get into all that again. Like Matthew Harper says, "Whatever floats your boat."

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|                                |  |                         |
|--------------------------------|--|-------------------------|
| Kinney Baughman                |  | Beer is my business and |
| baughmankr@conrad.appstate.edu |  | I'm late for work.      |

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Date: Fri, 1 Apr 94 13:00:20 EST  
From: Keith MacNeal 01-Apr-1994 1247 <macneal@pate.enet.dec.com>  
Subject: Light/Fruit

>Date: 31 Mar 94 23:36:00 GMT  
>From: korz@iepubj.att.com (Algis R Korzonas +1 708 979 8583)  
>Subject: IrishMoss/Beer&Light/GrainBedDepth/Underpitching/DryIce/CherryBeer

>Keith writes:

>>In HBD #1385 Al mentioned that wavelengths of light other than UV can also  
>>be harmful to beer. This is the first time I have heard that. Anyone have  
>>any more info?

>

>Offhand, it's easy to see that UV is not the only culprit because:

>

>1. UV is not transmitted very well through standard glass, so the bottle  
>should be enough protection if UV was the only problem, and

The key here is "not very well". That is why beer doesn't skunk instantly but over time.

>2. Fluorescent lights will skunk beer as well as sunlight and they don't  
>give off much UV (otherwise we would all get nice tans at work, right?)  
>UV fluorescent lights are made of special glass (quartz?) and you can get  
>them for the office -- there have been studies...).

Flourescent lights do radiate in the UV range. That's why anyone handling UV sensitive materials like photoresist either gets special light bulbs or buys special shields for the flourescent lights.

>Date: Thu, 31 Mar 1994 16:29 PST  
>From: TARVINJ@axe.humboldt.edu  
>Subject: fruit beer

>I found and plan to use the following method: add the fruit to the secondary  
>fermenter before racking the beer into it and then rack the fruit over the  
>beer.

>Anyway, my question is how do I avoid bacterial infection in this process?

>Here are some ideas I have heard/thought of:

>1. crush and pasteurize the fruit at about 170 F for 20-30 minutes  
>this will kill a lot of germs but will it kill a lot of the flavor as well?

>

>2. Autoclave it in jars at the lab where I work. But how long and at what  
>temperature? And will the lingereing Odo-clave taste get into my beer?

>

>3. pressure cook it in jars. How much water in the pressure cooker? How  
>long?

>

>4. Just wash it well and do a lot of praying?

Autoclaving or pressure cooking may cause the pectins to set which could lead to haziness in the final product. This can be countered by adding pectic

enzyme to the brew. Another method is to give the fruit a sulfite bath. Some people are allergic to sulfites so for some this isn't an option.

I made a peach ale last summer. I washed and pitted the peaches and then put them in the freezer. Any fruits with signs of spoilage was discarded. The freezing helped make mashing the fruit easier. I didn't do any praying, but counted on the alcohol and hop content of the beer to keep down bacterial infection. It worked for me.

Keith MacNeal  
Digital Equipment Corp.  
Hudson, MA

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Date: Fri, 01 Apr 1994 13:07:31 -0400 (EDT)  
From: Kinney Baughman <BAUGHMANKR@conrad.appstate.edu>  
**Subject:**

cancel article 04011032.11450

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Date: Fri, 01 Apr 1994 13:08:02 -0400 (EDT)  
From: Kinney Baughman <BAUGHMANKR@conrad.appstate.edu>  
**Subject:**

cancel article 04011029.11333

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Date: Fri, 1 Apr 1994 10:12:06 -0800 (PST)  
From: waltman@netcom.com (Fred Waltman)  
Subject: Fridge too small or airlock to large.

P Doran writes about her airlock not fitting in her small fridge.

I had the same problem. I took a piece of an old racking cane (I seem to be constanly melting the ends by leaving it too close to the stove!) and shaped it into and elongated "S". One end goes into the stopper on the carboy and the airlock goes into the other. This puts the airlock down around the shoulder of the carboy. I am not so good at ascii graphics, but:

```
          /--/  
         /  stopper  
        /  
airlock /  
       /--/
```

This has worked for me.

Fred Waltman  
Culver City Home Brewing Supply Co.  
waltman@netcom.com

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Date: Fri, 01 Apr 1994 13:12:18 -0400 (EDT)  
From: Kinney Baughman <BAUGHMANKR@conrad.appstate.edu>  
Subject: The economics of Tumbleweed

In reference to the cost of brewing beer at Tumbleweed, Jim Busch remarks:

>I agree with this concerning the labor efforts/costs, but I cant follow the  
>raw ingredients costs. A domestic 2 row malt runs about \$12/50 Lb sack.

Perhaps I should interject at this point. Like Scott said, Tumbleweed is a small brewery. (BTW. The reason for Scott's trip was to bring us our brand new 112 gallon brewpot! We had met in this forum and while discussing other things one day, he mentioned he had this pot and it was too big for his purposes. We made a trade to our mutual benefit in addition to making friends and proved once again how brewers are always ready to come to each other's aid.) Thanks to the new pot, Tumbleweed is now a 4 bbl. brewery. Though bigger, we're not big by any stretch of the imagination which means we still buy ingredients at basically wholesale homebrewing costs. We can only get pale malt at \$17.60 a 55 lb. sack. Plus, it costs us another \$13.50 to get it shipped to Boone. That's \$31.10 for 55 lbs. of grain (.56/lb.) and there's no way around it for us. We live in the extreme northwest corner of the NC mountains. This is not your everyday metropolitan center! :-)

By the time we get our malt extract, it costs us .95 a pound.

>Using a 50Lb sack of domestic per one BBl, an  
>extract of around 1.050 can be attained. To do an equivalent using DME  
>would require roughly 36 lbs of DME (correct me if I'm wrong here). Now,  
>I'm not up to date on the bulk costs of Alexander's DME, but even at \$1  
>per Lb, we have a 300% difference in cost. Clearly, I'm missing something  
>here, Kenny doesn't get good deals on malt, or the 25% difference is  
>incorrect.

OK. Plugging in these numbers: approximately 4 sacks of grain for a 4 bbl. brew would cost us \$124.40. Our extract costs us \$142.50.

Now consider that IF we were mashing, we would have the extra expense of a mash tun and lauter system in terms of equipment and the extra time and labor of mashing and sparging the grain. Realistically, given the scale we operate on, I don't see us getting in and out of grinding, mashing and sparging that much grain in less than 4 hours. So toss in another \$50-80 worth of labor and the difference between all-grain and extract is eclipsed. Ironically, grain costs us more. That's the cold, hard economics we had to consider when deciding which path to take.

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I would be the first to admit that we'd have a better chance of brewing that Godalmightygreatest beer if we were doing all-grain. But with that

possibility comes a whole host of variables that can contribute to brewing the batch that gets deep-sixed down the drain. (We ditched ONE barrel of beer last year. You can't afford to screw up when you're brewing commercially. Money is at stake here. Somebody else's. Not just your ego.) Town water departments are notorious for playing with the water. That translates into wildly variable extraction efficiencies. We can more or less depend on a certain stability of flavor and fermentability with extracts. So we can produce a beer with some degree of consistency from batch to batch.

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Believe me, folks, I was as surprised as anyone else when I finally sat down and crunched the numbers and tried to determine the best of all possible worlds. A year and a half ago, if you had told me that I'd be brewing beer at a 1 to 4 barrel brewery, using scavenged cheese and cough drop pots, stainless steel pressure cooker hop backs, copper-tubing in garden hose wort chillers, HD polyethelene fermenters on wheels, fermenting in an old living room with an air-conditioner and kegging in cornelius kegs, I would have told you that you were off your rocker! BUT, here we are. We can't brew it fast enough. We're getting regional attention, been on TV twice, and had dozens of newspaper articles written about the operation. We have so many people wanting to come to Boone to check out the operation and pick our brains so they can start up similar operations that we have had to start charging consulting fees.

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Kinney Baughman  
Brewer, Tumbleweed

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Date: Fri, 01 Apr 1994 13:12:51 -0400 (EDT)  
From: Kinney Baughman <BAUGHMANKR@conrad.appstate.edu>  
Subject: Sanitizing chillers

While I'm at it: As for the subject of sanitizing flow through chillers...  
Matthew Harper summarizes as follows:

> Disadvantage(s): More difficult to make a work with to some extent.  
> Siphoning hot wort, sanitation issues.

Matthew Howell then talks about sanitizing his unique flow-through chiller:

> As far as  
> sanitation goes, I have been flushing the chiller with  
> boiling water before and after, and I have had no trouble to  
> date.

I agree that counter-flow chillers are more difficult to make. Everytime  
someone mentions the pros and cons, though, they ALWAYS talk about how  
difficult or scary the sanitization of a flow-through chiller is. Once  
again, I must point out that this just ain't so.

After a boil, flush with hot water, as Matthew points out. In addition,  
I'd recommend siphoning a 10-30 ppm solution of clorox and water (1t. - 1T.  
of clorox to a gallon of water) and let soak for about 30 minutes. Drain.  
While setting up for the next brew session, siphon another 10-30 ppm.  
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Drain. Then siphon the first bit of boiling hot wort through the chiller  
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Pour it back into the boiler. Turn on the water and start the chilling of  
the wort. As I've said before. If boiling hot wort sterilizes the outside  
of an immersion chiller and everyone feels comfortable with that, boiling  
hot wort will sterilize the inside of a flow-through chiller and everyone  
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years now with nary a contamination problem.

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through chillers are difficult to sterilize. They aren't. As for the rest  
of the debate: ease and expense of making one vs. the other, more or less  
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Like Matthew Harper says, "Whatever floats your boat".

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|                                |  |                         |
|--------------------------------|--|-------------------------|
| Kinney Baughman                |  | Beer is my business and |
| baughmankr@conrad.appstate.edu |  | I'm late for work.      |

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Date: Fri, 1 Apr 94 13:45:01 EST  
From: cem@ri.cadre.com (Chuck Mryglot)  
**Subject: beer in huntsville**

Are there any recommended places to drink beer in Huntsville, AL

cem@ri.cadre.com

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Date: 1 Apr 94 21:09:00 GMT

From: korz@iepubj.att.com (Algis R Korzonas +1 708 979 8583)

Subject: Dryhopping/Copper+Vinegar/fruitSanitation/Oops!/ShortAirlock

Dana writes:

>First a quick summary of my process before I pose the ?'s.

>I am an extract brewer using specialty grains for body, flavor, etc. I start

>w/ ~3g. cold water, boil grains, remove, add extract & hops, boil for 1hr.

>Last 15min. add finishing hops. Rack to 3-4g cold water pitch ~70f.

>After 3-6 days rack to secondary for upto 7 days more.

>

>Question--Is dry hopping more appropriate for primary or secondary

>fermentation?

First of all, I keyed on "boil grains." I recommend against that -- it will make your beer quite astringent unless the pH is near 5.0. Instead, check the temperature and remove the grains when you reach about 170F. Now, on to your question. For ales, I don't use a secondary except for fruit beers since they will be in the fermenter twice as long as a standard ale. Whenever you add the dryhops, in the primary or the secondary, the key is to wait until the fermentation is almost over -- a couple of reasons: 1) this is when there is the maximum alcohol in the beer and the least sugar, reducing the chance of infection, and 2) evolving CO2 will scrub the hop aroma out of the beer, so wait till there's little CO2 coming out.

>Question2--If you dry hop in glass carboy(primary or sec.) how do you  
>remove the hop cones without aerating the brew?

I don't, I just siphon right out from under them with my orange-tipped racking cane. A couple of small petal pieces usually make it into the priming vessel, but they get left behind during bottling.

\*\*\*\*\*

DANIEL writes:

>Essentially, the acidic (as opposed to acetic!) vinegar has the

>potential to leach copper from any copper utensil if there is

>sufficient contact time. The Safe Drinking Water Act (SDWA) regulates

I'm quite sure that the material of concern was not the copper, but rather some copper compound. I can't find the post, but I recall it had some medieval-sounding common name and I don't believe the chemical name was given. Could one of you chemists either correct me or confirm that indeed there is a concern here?

\*\*\*\*\*

Jay writes:

>Some research in this area has indicated that putting the fruit into the

>wort before fermentation results in a loss of fruit flavors and aroma so

>I found and plan to use the following method: add the fruit to the secondary

>fermenter before racking the beer into it and then rack the fruit over the

>beer.

I agree -- that's what I did and for the same reason, plus the additional antibacterial effect of the alcohol in the beer.

>Anyway, my question is how do I avoid bacterial infection in this process?

>Here are some ideas I have heard/thought of:

>1. crush and pasteurize the fruit at about 170 F for 20-30 minutes

>this will kill a lot of germs but will it kill a lot of the flavor as well?

Yes and will probably set the pectins leading to a permanent haze.

>2. Autoclave it in jars at the lab where I work. But how long and at what

>temperature? And will the lingereing Odo-clave taste get into my beer?

Same problem as 1.

>3. pressure cook it in jars. How much water in the pressure cooker? How

>long?

Same problem as 1.

>4. Just wash it well and do a lot of praying?

Perhaps, but there are two other possibilities:

1. Use Campden Tablets to sanitize the fruit (although this could give the beer a sulphury aroma -- I've just read that some brewers do this).

2. Freeze the fruit and then blanch it by dipping in boiling water for a few seconds -- I did this, figuring that the bacteria would be on the outside of the fruit and that the frozen center would reduce pectin setting. The one caveat with this method will affect you -- blanching frozen raspberries (as I did) or (I assume) blackberries will cause them to turn to mush and you'll lose a lot of juice during the dip. I conceded that I have to add the blanching water along with the fruit and just dumped 12 pounds of frozen raspberries into a gallon of 212F water (heat off) and then prayed a lot when I added the whole mess to the secondary.

Indeed, the raspberry beer eventually got overcarbonated (apparently I did not kill them all), but it took over six months to do so. The same process workes well for cherries and there was no overcarbonation even after a year.

\*\*\*\*\*

I wrote:

>break can be left in the kettle. If you want to let it settle and then go  
>to a fourth container, that would be four transfers for your method versus  
>one transfer with mine.

Oops! That should have been three transfers. Sorry.

\*\*\*\*\*

Patricia writes:

>problem is this: while my glass carboy fits quite nicely in the fridge  
>on its own, once the airlock is in place (I have a standard airlock,  
>approx. 2" high) the combined carboy-airlock unit is about 1.25" to tall

Get a small elbow from the hardware store and stuff it into the stopper. Attach a blowoff hose to this and stick the other end in a jar, 1/4-filled with water, under water. This will provide the airlock you desire with the minimum amount of height.

A1.

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Date: Fri, 1 Apr 1994 14:16:20 -0800

From: Richard B. Webb <rbw1271@appenine.ca.boeing.com>

**Subject: Dryhopping/Copper+Vinegar/fruitSanitation/Oops!/ShortAirlock**

Subject: Contamination, fruits in brewing, and dry hopping

Users beware of this Infomation Superhighway thing.

I'm sending this again because some of the lines are too long, and it got rejected and sent back.

The second time, it got rejected because I didn't have a subject line.

I hope it goes through this time...

I just hope that it doesn't appear in the digest more than once!

Please excuse the funny line wraps...

Just a quick note on using fruit in beer/mead/wine or whatever.

You must assume that your beer is already somewhat contaminated.

The trick is to create an environment that discourages the contaminants from taking over your batch. Happily fermenting yeast will inhibit the various contaminants from getting a foothold and taking over. Thus a healthy yeast starter (more than a package of Wyeast) will dominate the environment of the wort. This happens in two biological strategies:

1) Oxygen is removed in the initial respiration phase of yeast activity. Therefore all contaminants that require oxygen for growth are retarded by the lack of oxygen.

2) the pH of the wort is driven down by yeast activity, thus inhibiting the activity of contaminants that require higher pH levels.

The key to each of these is to ensure that your yeast is pitched in sufficient quantity to dominate and out-compete the other nasty beasties that you must assume are in your batch.

The next opportunity to screw up your batch comes with racking to secondary. Do not splash the liquid when siphoning. The introduction of oxygen can lead to a variety of nasty things which can take place. If one of the contaminants in your mix happens to be the bacteria that creates vinegar, it will consume the alcohol that you have presumably created for your own consumption, combine it with the newly added oxygen, and create vinegar. Yum. The living yeast will scavenge out some of the oxygen, but why take chances? Try to minimize the oxygen introduced to the wort at this stage.

When I dry hop, I do so in the secondary. After racking, I wait a day or so for the newly out-gassed CO2 to escape. This gas, being denser than the atmosphere pre-existing in the carboy at racking, will form a protective layer over the wort, and pressure force the atmosphere/oxygen out of the fermentation lock. Then I'm not afraid to risk a certain amount of contamination which I assume will be introduced by the hops. My best hop aroma comes when I shake and stir the carboy with the hops inside. In a recent experiment with dry hopping, three 4 gallon batches of the same wort were

treated with 3 different yeasts. Each member of the experiment dry hopped 1 oz of Fuggles hop flowers to their batch. I shook and stirred mine. Another thought that a new fermentation took place, but I suspect that the hop oils in the lupin glands merely formed particles for the dissolved CO2 to form around. The third experiment dry hopped the empty carboy, then used the siphoning wort to 'fire hose' the hops. The ultimate hop aroma and flavor at tasting seemed to decrease in this order, with the fire hose effect having less aroma than the other methods. There was no contamination detected. (at the time of the tasting.)

At this very moment (depending on when you read this) I am heating up 13 lbs of last years strawberries (which until last night were frozen in the freezer), in order to sterilize them, as well as to break up the fruit into pieces easier to strain. (I'm not boiling them, but I used to do that.) I'll cool and strain the pulp and add it to the primary fermenter (a six gallon plastic fermenter) with 9-12 lbs of (heated to sterilize) honey and liquid to make 5 gallons. (Along with 1 tsp yeast nutrient and 2 tsp acid blend) I could have easily fermented the honey and added the fruit later when racking to secondary. Perhaps I don't even need to heat the fruit, assuming that the bacteria inhibiting environment created by the fermented honey would do the trick. But I don't trust the advice that I offered above! I figure better STS, and so I try to pasturize everything.

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End of HOMEBREW Digest #1388, 04/02/94  
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Date: Fri, 1 Apr 1994 21:37:58 -0500 (EST)  
From: brockman@sunchem.chem.uga.edu (Adam Brockman)  
**Subject: Heading Agents**

I was wondering if any more knowledgeable brewers/chemist out there could tell me what heading agents are and how they work.

Also, do you think that they are worth while, especially for brewers who carbonate using bottle conditioning.

Thanx,

Adam Brockman  
brockman@sunchem.chem.uga.edu

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Date: 02 Apr 94 02:39:16 EST

From: "Glenace L. Melton" <71242.2275@CompuServe.COM>

**Subject: Wort cooler follow-up**

I did not claim my system of cooling wort was unique; just the best I've tried with simple equipment. The cooled wort is sanitary "enough" because I don't get spoiled batches, whereas using the wort cooler in the more usual way I did. Under- or over-cooling the wort is most unlikely since it is easy to gauge the temperature of the siphon tube as the wort drains out and stop it off and make adjustments, if necessary. Thus the hypothetical re-siphoning one respondent objected to is not necessary. The cold break takes place in the secondary and settles out before pouring the cooled and aerated wort into the primary fermentation vat.

"Put brain in gear before starting mouth!"

[END]

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Date: Sat, 02 Apr 1994 07:51:42 -0400 (EDT)  
From: Kinney Baughman <BAUGHMANKR@conrad.appstate.edu>  
**Subject: Double posts**

Sorry about the double-posts yesterday, folks. I tried canceling and reposting with Jim and Matthew's name which I didn't have on the stuff I clipped to my PC. In my haste, I sent the cancel request to the list instead of to homebrew-request--as the whole world has seen!!! What a rookie mistake! Where's that homebrew? -krb

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Date: 02 Apr 94 10:50:18 EST  
From: Richard Nantel <72704.3003@CompuServe.COM>  
**Subject: Finings at bottling stage?**

I've been adding gelatin finings to the secondary with good success. Due to a slightly inferior extraction rate, my current batch of ale ended up somewhat short of 5 imperial gallons. I'm not doing a secondary fermentation on this batch for two reasons: First, since I use 5 imperial gallon carboys, I'd have to top up with about half a gallon of water in racking to a secondary, thus lowering my SG. Secondly, the recipe calls for a one-stage fermentation. It seems that if I add finings to the primary, I'll just stir up the sediment.

My question is this: has anyone tried adding gelatin finings at the bottling stage? I rack from the primary to a carboy in mixing in the priming sugar at the bottling stage so I could just add the gelatin then. Any ideas? Will the gelatin added at this stage affect negatively the conditioning of this batch?

Richard Nantel  
Montreal, Quebec, Canada  
private email to: rnantel@cam.org

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Date: Sat, 2 Apr 94 11:45 CST  
From: arf@mcs.com (Jack Schmidling)  
Subject: All-grain, yield

>I asked Kinney: `Can't you brew a better beer using all-grain?'  
The answer is basically, Yes. But.....

Interesting comment that should not be lost in this rosy scenario of an  
extract brew pub.

I guess my question from a business point would be, "why bother?" It ends up  
being an eatery with a half hearted brewery and one might just as well buy  
good craft beer as take all the pains to make mediocre beer.

>Kinney suggested that when I make my next stout, I use extract and  
specialty grains because the strong flavor would more than cover any  
flavor benefits from the pale grain....

Misery loves company?

> I am quite tempted to try this, even though for me, extract is 6 times more  
expensive than DWC grain. I am curious as to just how good an extract beer I  
can make.

Aside from satisfying your curiosity, I find it hard to understand why one  
would be so tempted, particularly in light of his admission that one can make  
better beer using all grain.

>From: mri10@mfg.amdahl.com (Michael Inglis)  
>Subject: Grain Bed Depth

>I was going through some old recipes and I noticed an interesting trend in  
my extraction rates. I used to use a 22qt easymasher type setup for my  
mash/lauter tun and using an established process I normally got somewhere  
in the range of 28-29 pts/lb/gal extraction. I recently switched to a  
33qt easymasher type setup and noticed my extraction rate drop to 24 on my  
last 2 batches. My suspicion is that the lesser grain bed depth is the  
main culprit. I would estimate that the depth dropped from 6"-7" to about  
4".

> Can anyone comment on this phenomenon? What is the optimal grain bed  
depth? Thanks for any discussion.

Well, you say "easymasher type" so the real answer might be that all  
"easymashers" are not equal.

I have one (EASYMASHER tm) installed in a 6 qt kettle which I call my "pilot  
plant". I mash one lb malt with two qts of water and sparge to produce one  
gallon of wort and get the same yields as I get in the 33 qt kettle and a ten  
gallon Volrath. The grain depth varies between one and about 10 inches in  
these tuns.

I really do not believe that grain depth has any effect on the yield whatsoever. It may effect the efficiency of the filterbed but the EM doesn't seem to be much affected by that either.

I would suggest that you look elsewhere for the loss. Keep in mind that it is absolutely essential that you only change one variable at a time when measuring yield and measure everything carefully. Then do it twice for redundancy before you even start to think about what is goin on.

js

-----

Date: Sat, 02 Apr 94 11:55 CST  
From: "N. S. Miceli" <BA0845@UOKMVSA.BACKBONE.UOKNOR.EDU>  
Subject: Request for research information.

I am a graduate student doing a research paper on the brewing industry, both domestically and internationally.

If it's not too much trouble, could you please suggest sources containing information like the following:

- o Sales volumes by brewer, domestically and internationally, for recent years, and as far back in the past as possible;
- o Product offerings in domestic and foreign markets;
- o Diversification strategies (e.g., biotechnology or fermentation technology spinoffs);
- o The effect of technological innovation on the brewing industry. Related would be infrastructure development (e.g., refrigeration, distribution systems, etc.), and effects on minimum efficient production scale.

Suggestions regarding any sources which you think might be helpful would be appreciated.

Thank you for your time.

Nicholas Miceli

ba0845@uokmvsa.backbone.uoknor.edu  
ba0845@uokmvsa.bitnet

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Date: Sat, 2 Apr 1994 10:59:49 +0000  
From: bishop@magic.geol.ucsb.edu (Greg Bishop)  
**Subject: Bottling from kegs**

I have recently begun kegging my beer. What a headache saver!  
Occasionally I'd like to give a bottle of homebrew to a friend and have  
questions about bottling from a keg.

Should I turn up the pressure from the CO2 before bottling? Is the loss of  
CO2 from the beer significant if I cap the bottles immediately after  
filling them? What would be a good pressure to use (I keep my beer in the  
keg at about 47 degrees Fahrenheit with a CO2 pressure of about 13 lbs. per  
sq. inch).

I would appreciate advice from people with experience bottling from kegs.

Thanks in advance for any tips.

.....

Greg Bishop  
Department of Geological Sciences  
University of California  
Santa Barbara, CA 93106  
-----  
Internet: bishop@magic.geol.ucsb.edu

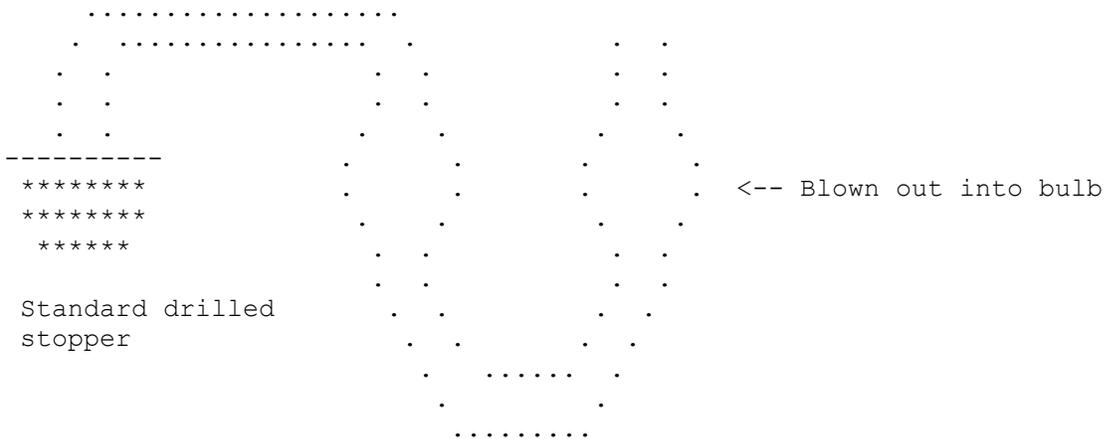
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Date: Sat, 2 Apr 1994 22:43:18 -0500 (EST)  
From: Jim Griggers <brew@devine.ColumbiaSC.NCR.COM>  
Subject: Re: A smaller airlock

In Digest 1387 Patricia Doran writes:

=>In my basement I have a small refrigerator (approx. 24"  
=>high) which I believe would be ideal for use as a lagering fridge. My  
=>problem is this: while my glass carboy fits quite nicely in the fridge  
=>on its own, once the airlock is in place (I have a standard airlock,  
=>approx. 2" high) the combined carboy-airlock unit is about 1.25" to tall  
=>to fit upright in the fridge.  
=>My questions are: a) does anyone know of a short airlock that is readily  
=>available ; and b) would using a shorter airlock be o.k. as far as the  
=>brewing process is concerned? Any info or suggestions would be greatly  
=>appreciated.  
=>  
=>PDoran

I had the same problem. I ferment most of my beers in a seven gallon carboy sitting inside a 5 ft^3 refrigerator which has a full width freezer at the top. My normal glass air locks were about an inch too high. What I did was make an air lock out of 10 mm glass tubing like this:



I had the tubing laying around since I make neon sculptures, but any sign shop should have this size. The 10 mm fits snugly in a 3/8" drilled stopper. I would think that the tubing could be bent fairly easily in a standard propane torch flame, however I used a 5-point crossfire intended for neon tubing. Be sure to flame polish the tubing ends where they were cut. The bulb parts allow bubbles to burst and prevents the water from being blown out or sucked into the carboy.

I would be willing to make a FEW of these for people that need them, no charge.



Date: 3 Apr 1994 10:00:52 U  
From: "MACA" <maca@maca.sarnoff.com>  
Subject: Bad address could not deliv

Mail\*Link(r) SMTP Homebrew Digest #1388 (Apr  
!!!! Original Message >= 24K; See following enclosure. Preview follows !!!!

HOMEBREW Digest #1388

Sat 02 April 1994

FORUM ON BEER, HOMEBREWING, AND RELATED ISSUES  
Rob Gardner, Digest Janitor

Contents:

>Re: Regulators for Kegging (William Nichols)  
RE: SB# 040194 (GNT\_TOX\_)  
Saving face (GNT\_TOX\_)  
Is Decoction Worth It? (George Kavanagh O/o)  
Warming up a fermenter in a cold basement. ("J. Frisbie")  
Re: Irish Moss (Jeff Frane)  
Re: DWI on the Information Super-highway (John D. Pavao)  
RIMS basket case (Bob Jones)  
Slow Ferment (BUKOFSKY)  
early foam? (Tobey A Nelson)  
Competition results (Spencer.W.Thomas)  
RE: DWI on the Info Super Hiway (Murray Knudson)  
beer recipe formulator (chris campanelli)  
The economics of Tumbleweed (Kinney Baughman)  
Sterilizing chillers (Kinney Baughman)  
Light/Fruit (Keith MacNeal 01-Apr-1994 1247)  
(Kinney Baughman)  
(Kinney Baughman)  
Fridge too small or airlock to large. (Fred Waltman)  
The economics of Tumbleweed (Kinney Baughman)  
Sanitizing chillers (Kinney Baughman)  
beer in huntsville (Chuck Mryglot)  
Dryhopping/Copper+Vinegar/fruitSanitation/Oops!/ShortAirlock (Algis R  
Korzonas +1 708 979 8583)

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For "Cat's Meow" information, send mail to lutzen@novell.physics.umr.edu

---

Date: Thu, 31 Mar 1994 22:30:36  
From: bnichols@mlab.win.net (William Nichols)  
Subject: >Re: Regulators for Kegging

Dion Hollenbeck quotes Andy

>  
>>>>> "Andy" == GNT TOX <GNT\_TOX\_%ALLOY.BITNET@PUCC.PRINCETON.EDU> writes:  
>  
>Andy> Question about regulators for kegging. We have this regulator sitting  
>Andy> here at work. It was used to dispense argon and is now sitting around  
>Andy> doing nothing. It's a rather big one, made for a 20 pound tank. Can  
>Andy> it be used to keg homebrew?  
>  
>Andy> Andy Pastuszak  
>  
>NO, NO, NO. CO2 in the tank is mostly a liquid with a layer of gas on  
>top of it in the "headspace" of the cylinder. As such, it is at a  
>pressure of from 600 to 800 psi depending on ambient temperature.  
>Argon, like oxygen and other "normal" gases is just compressed into  
>the cylinder and does not become liquid. Therefore, you are dealing  
>with somewhere in the range of 2000 to 3000 psi.

I disagree Dion, I think that 800 PSI on a 3000 PSI regulator leaves quite a nice safety factor.

The only thing one has to do is change the CGA fitting on the regulator to one that will mate with the top of a CO2 tank (all sizes are the same)

>Fortunately, trying to use an argon regulator for CO2 will probably  
>just result in it not working because there is not enough pressure  
>to open the high pressure circuit.

As for the it not working at such a low pressure, a regulator does not stop dispensing as a tank is emptied, but will empty the tank to atmospheric pressure.

I was looking for a deal like that when I was setting up a kegging system, but none were available.

Cheers,

Bill Nichols <bnichols@mlab.win.net>

- - - - -

Date: Fri, 1 Apr 94 08:29 EST  
From: <GNT\_TOX\_%ALLOY.BITNET@PUCC.PRINCETON.EDU>  
Subject: RE: SB# 040194

If you're as outraged as I am about the senate bill that was in  
yesterdays HBD, send E-Mail to Bill Clinton at:  
PRESIDENT@WHITEHOUSE.GOV. Go crazy people! I want to be able to read  
the HBD AND have a homebrew at the same time!

- ----- RFC822 Header Follows -----  
Received: by maca.sarnoff.com with SMTP;3 Apr 1994 10:00:16 U  
Received: from vaxserv.sarnoff.com by peanut.sarnoff.com (4.1/SMI-4.1)  
id AA08026; Sat, 2 Apr 94 03:59:16 EST  
Errors-To: homebrew-request@hpfcmi.fc.hp.com  
Received: from hpfccla.fc.hp.com by vaxserv.sarnoff.com (4.1/SMI-4.0)  
id AA10952; Sat, 2 Apr 94 03:59:03 EST  
Errors-To: homebrew-request@hpfcmi.fc.hp.com  
Received: from hpfcrdg.fc.hp.com by hpfccla.fc.hp.com with SMTP  
(1.37.109.4/15.5+IOS 3.20) id AB21016; Sat, 2 Apr 94 01:55:07 -0700  
Received: by hpfcmi.fc.hp.com  
(16.6/15.5+IOS 3.22) id AA13095; Sat, 2 Apr 94 01:00:40 -0700

Date: Sat, 2 Apr 94 01:00:40 -0700

Message-Id: <9404020800.AA13095@hpfcmi.fc.hp.com>

**Subject: RE: SB# 040194**

From: homebrew-request@hpfcmi.fc.hp.com (Request Address Only - No Articles)

Reply-To: homebrew@hpfcmi.fc.hp.com (Posting Address Only - No Requests)

Errors-To: homebrew-request@hpfcmi.fc.hp.com

Precedence: bulk

Subject: Homebrew Digest #1388 (April 02, 1994)

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Date: Sun, 3 Apr 1994 12:48:01 -0400 (EDT)  
From: "Steven C. Boxer" <scb15@columbia.edu>

**Subject: cider**

Can anyone help with an english style cider recipe. I am uncertain if I should use concentrated juice in combination with juice. Any ideas about sugar and/or honey? Lastly, what is the best yeast to use to get the english cider taste. Thanks in advance.

STEVE BOXER

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Date: Sun, 3 Apr 1994 10:12:29 -0700

From: John Farver <bruticus@hebron.connected.com>

**Subject: sparge**

Yesterday I brewed 10 gal of IPA, target grav was 1.063  
I completed my sparge getting 13 gal of wort to the kettle as  
is normal for me, and noticed that the remaining liquid from the  
sparge was sweet. I took a grav on this and it was 1.035. WOW  
Well I checked the grav in the kettle and calculated a finish grav  
which was 1.060 +/-, at the end of the boil I had a 1.063. My  
questions are what happened, why and what should I do? I have a  
theory but would really appreciate some input. I would not expect  
to hit my target grav with that much sugar left behind. I might  
mention here that my system has been consistent for 4 years  
now and I changed nothing for this batch.  
Thanks in advance. E-mail replys ok.

-----

Date: Sun, 3 Apr 1994 13:14:14 -0700 (PDT)

From: Davis <sekearns@ucdavis.edu>

**Subject: Low specific gravities?**

I have been getting low specific gravities lately. For example; last batch had 9 lbs of 6-row and 1 lb of crystal, mashed at 154-156 for 1hour and then at 165-170 for 10 to 15 mins. My original gravity was 1.032..??

This was for a 5.5-6 gallon batch. This has happened before. Is this characteristic of a mash problem? Not enough grain (10 lbs seemed sufficient).? Do I simply add sugar of some sort?

Any thoughts please e-mail, Thankyou very much.

Matt

sekearns@ucdavis.edu

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Date: Sun, 03 Apr 94 16:49 EDT

From: Phil Bardsley

<UPHILB@UNCMVS.OIT.UNC.EDU>

**Subject: Low alcohol brews**

Several questions have come up recently about low-alcohol brews. I've been experimenting with the methods Jack Schmidling posted a few months ago for non-alcohol brews. I have a few answers and a few more questions myself.

Jack's method, basically, is to brew a normal batch of beer, then heat it to about the boiling temp of alcohol (145F) until the alcohol is gone, and bottle. I've found this method works fairly well, and is low-tech enough for the average home brewer. Here are a few points worth adding/emphasizing:

- 1) The alcohol boils off into the air you're breathing (over the kettle), so use adequate ventilation.
- 2) You lose some water along with the alcohol, seemingly about the same volume of both, depending on how long you heat the beer. It's somewhat difficult to judge the volume lost, which is critical for priming before bottling (my first batch was over-carbonated). You can calculate the volume of alcohol to boil off by estimating the alcohol content from the original and final gravity. Add 2 or 3 times that much water back in before bottling to maintain the same volume (or just measure the final volume) before priming.
- 3) I hold the beer at 145F for about 30 min, then heat to 160F and hold for another 10 min to sanitize.
- 4) The beer takes on a mild "cooked" flavor from heating. It also turns a bit darker. Both the color change and the cooked flavor diminish substantially after a few weeks in the bottle.
- 5) I stir the beer while heating it, but only gently, to minimize oxidation.
- 6) Stronger flavors in the original beer (like hoppiness) are reduced by heating. So, it's good to start with a strongly flavored beer. I haven't yet tried a hop-back during chilling, or steeping hops during heating, or adding essential hop oils to the bottling bucket, but all seem like reasonable ways to add back at least the hop flavors the heat drives off. My latest N/A started from a dry-hopped Sierra Nevada Pale Ale clone, which retained much of the hop flavor and aroma after heating.
- 7) Heating kills the yeast, so to condition the beer you need to add both priming sugar and yeast. Use the same type you used for fermenting, or you risk overcarbonation from adding a more attenuative bottling yeast. I start some leftover wort fermenting with a sample of beer from the fermenter a couple days before heating/bottling the N/A beer. It's at high krauesen when it's time to bottle. I mix in the fermenting wort, or just the yeast from the bottom of the starter bottle, along with priming sugar.
- 8) It's difficult to judge how much alcohol is left in the kettle after heating. I use my nose to judge when it seems most of the alcohol is gone. The bottle conditioning adds a bit back in. If I recall, Jack tested his for alcohol content, but I suppose my

methods yield a beer with less than 1%. This is NOT non-alcohol beer, but it is very light alcohol compared with the 4-5% of the starter beer.

Now for my questions:

- 1) Does anyone know a quick method to test for alcohol, akin to the iodine-starch test, that I could use to tell when all the alcohol has been boiled off?
- 2) Does anyone know how the mega-brewers create N/A beer? To get some motivation for this project, I tasted every N/A beer I could find on the market. They all taste about the same (light Pils style, even the German imports) but had no "cooked" flavor. If I could either remove the alcohol without heating, or remove the cooked flavor after heating, I'd make a better brew by far.

Thanks in advance. Phil\_Bardsley@unc.edu

-----

Date: Sun, 03 Apr 94 17:03 EDT  
From: Phil Bardsley  
Subject: Rubber flavor in yeast starter

<UPHILB@UNCMVS.OIT.UNC.EDU>

Hi all,

I use Wyeast liquid yeast for all my brews, and always make up a starter a day or two ahead of brew-day. The starter is wort I've salvaged from the bottom of the brew kettle after siphoning most of the chilled wort into the primary. I filter the hops out of these dregs, bottle it in mason jars using a hot-water bath, and then use it later to start yeast. To start the yeast, I pitch the Wyeast package contents into a jar with the wort and attach an airlock. Regardless of the strain of yeast, how long the starter has been fermenting (1-7 days), what beer type went into the starter, and whether I shelter the starter from light or not, it always has a fairly strong rubber taste. Yet, my beer never has a rubber taste. I don't really use rubber anywhere in the process, except the stopper in the bottle, which the starter never touches. So, I don't suppose it's actually rubber causing the taste. The taste doesn't cause any real problem - I just pour the starter off the yeast sediment and pitch only the sediment. But, I figure someday I'll create a contaminated starter and miss the off flavor because the rubber taste is so strong. Any ideas?

Thanks in advance. Phil\_Bardsley@unc.edu

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Date: Sat, 2 Apr 1994 18:11:20 -0500 (EST)  
From: Dennis Davison <exe01679@char.vnet.net>

**Subject: Fruit Beers**

With all the talk about fruit in beers in HBD #1388 I feel I should interject into this conversation as a Vintner not as a Brewer (I do both quite well). As a vintner the use of Campden Tablets is to prevent the wild yeast from starting the fermentation. 1 crushed campden per gallon of wine (anywhere from 5 lbs to 15 lbs of fruit) 24 hours before yeast pitching. For a brewer this is not practical as the Wort may start it's spoilage and produce very high levels of diaceytl. Best results would be to pitch the fruit into your at high krausen. This gives you the best chance that wild yeasts will not get a foot hold. Once fermented the wild yeasts will not effect the flavor of the beer.

One thing to remember with some fruits & berries (especially Raspberries) is that they contain alot of acid. This acid will disapate in time (a few years), so don't over do the high acid fruits and berries. There is a way to the acid content in the wine by using potassium bicarbonate (NOT SODIUM BICARBONATE, baking soda).

For my next fruit beer I intend on making a must (same as a wort but must is a wine term) very heavy with raspberries (about 20 lbs) in 1.5 gallons of water. Adding potassium bicarb. to reduce the acid to a tolerable level. Once compete, I'll add this to a 3.5 gallon beer (brewed with a slightly higher than normal gravity to compensate for the addition of the must). I'll keep you guys posted as to the results from this. Sometime this fall.

Dennis Davison exe01679@char.vnet.net Exec-Pc, Milwaukee, Wi 414-789-4210

99 carboys of beer on the floor, 99 carboys of beer. If one of these carboys should happen to keg, then 98 carboys of beer on the floor.

-----

Date: Sun, 3 Apr 94 21:51 CDT  
From: arf@mcs.com (Jack Schmidling)  
Subject: Yield, GOD

>From: Kinney Baughman <BAUGHMANKR@conrad.appstate.edu>  
>Subject: The economics of Tumbleweed

>Town water departments are notorious for playing with the water.  
That translates into wildly variable extraction efficiencies.

Is this just a rhetorical statement to be taken with a large dose of salt?

If not, I would be interested in what you consider "wildly variable" and just what it is they do to cause this and why I never see this in my "town".

Re: Jeff Frane's view on the REAL diety.

As a born-again Athiest and sometime Agnostic, I can't help but take note of Jeff's allegation that God is in reality.... Irish Moss.

Never wanting to be accused of being narrow minded, I think I might just check out this one. I have never worshiped said god and proclaimed I never would, but elevating Irish Moss to godhood is more than I can resist.

Irish Moss, ora pro nobis.

Amen

js

-----  
End of HOMEBREW Digest #1389, 04/04/94  
\*\*\*\*\*  
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Date: Mon, 4 Apr 1994 05:08:01 PDT  
From: William\_L.\_King.Wbst311@xerox.com  
Subject: Liquid Yeast and Aeration

Greetings:

I'm still on the learning curve as an extract brewer, and would like to graduate to liquid yeasts. How important is wort aeration when using these yeasts? Miller stresses the importance of shaking up the liquid packs once they have been activated, which makes sense to me. But what about his advice about using his carboy aeration gizmo which utilizes an aquarium pump and an aeration stone? Is this really necessary? With dry yeast I have been taking no real great pains to aeriate the wort after pitching. Miller suggests a vigorous stirring every hour for five hours after pitching if this gizmo isn't utilized. I have been lazy, but with 6 batches, I haven't had a problem with this. Are liquid yeasts less tolerant in this sense?

Thanks

Bill King

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Date: Mon, 4 Apr 94 8:21:00 EDT  
From: Mark A Fryling <mfryling@magnus.acs.ohio-state.edu>  
Subject: xtract Oktoberfest

Howdy,

Paul Shumacher posted a request for an extract based Oktoberfest recipe last week. Because I have seen several requests for this style, I thought I'd post our recipe for general viewing. This was our first true lager (fermented at about 45 F) and I think it turned out very well. Its kind of like Wurtzberger Hoffbrau Oktoberfest.

Ohio Oktoberfest

2.5gal filtered water  
1.5 lb 90L Crystal Malt (american 2 row)  
- Start water cold with crushed grain in a grain bag. When water reaches about 170 F, remove the grain.  
- When water reaches boil, add:  
6.6lb Northwestern Gold liquid malt extract  
850g (about 2lb) of Laaglander extra light dry malt extract  
- Stir well and bring back to boil  
13 IBU of Hallertau Northern Brewer whole leaf plug (7.5% AA, 60 min)  
12 IBU of Tettnanger whole hops (4.2% AA, 60 min)  
- Boil 45 min, then add  
3 IBU Hallertau Hersbrucker whole leaf (2.3% AA, 15 min)  
Pinch of Irish Moss  
- Boil 15 min, remove from heat and force cool in ice bath.  
- Dilute to 5 gal after cooled to 70F and pitch 700ml starter of Wyeast 2124 Bavarian Lager  
- Ferment 7 days in primary, then lager 6 weeks in secondary at about 40F.  
- Bottle with 0.75 cups glucose (boiled in about 1 cup water)

Notes:

- I dont have any gravity readings on this beer (we usually dont bother) but I agree with the net opinion that Laaglander extract is not very fermentable and leaves a fair amount of body in the fermented beer. I like this in certain styles and I think it is particularly appropriate in this beer.  
  
- I think that the absence of finishing hops is important to getting the right amount of malt flavor and aroma for this style. I think that soft, slightly sweet maltiness is what makes this beer.  
  
- Sorry about the mixture of measuring units, I would use all metric if things were sold that way.

Hope this post is of general interest

Mark Fryling  
<mfryling@magnus.acs.ohio-state.edu>

"Never let your sense of morality prevent you from doing whats right"  
I. Asimov

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Date: Mon, 4 Apr 94 09:21:01 EDT

From: "I don't know whose back's that strong, maybe find out before too long.  
04-Apr-1994 0917 -0400" <ferguson@zendia.enet.dec.com>

**Subject: Microbrewed using extracts**

When I was in Scotland last November, I toured a small brewpub that did all of its brewing using extracts. They produced a fine array of brews, which I could not discern between the many all-grain pubs I've been to across America and in Europe. It is possible to produce great brews using extracts - I did it for 2 years. Now I'm all-grain - not nearly as easy as extract, and the results so far are inconclusive.

I support any brewpub that makes good brew. I don't care if they make it with extracts or all-grain. Good brew is good brew.

jc ferguson

-----

Date: Mon, 04 Apr 1994 07:58:00 -0600 (CST)  
From: Robert Schultz <Robert.Schultz@usask.ca>  
Subject: Kegging FAQ???

I have a note about a kegging FAQ under production.  
I tried responding to the orginator (but my mail bounced  
- -- IN%"trl@photos.wustl.edu").

Can anyone tell me what the status of the Kegging FAQ is?

Rob.

~~~~~  
~  
~ Robert.Schultz@usask.ca, Senior Research Analyst, University of Saskatchewan  
~  
~~~~~  
~  
~ "I'm going off half-cocked? I'm going off half-cocked? ...  
~  
~ Well, Mother was right - You can't argue with a shotgun." - Gary Larson  
~  
~~~~~  
~  
~~~~~

-----

Date: Mon, 4 Apr 1994 10:46:26 -0400 (EDT)

From: Jim Busch <busch@daacdev1.stx.com>

**Subject: Re: Tumbleweed and malt prices**

Kinney took time out to reply to my questions:

> Subject: The economics of Tumbleweed

>

> now a 4 bbl. brewery. Though bigger, we're not big by any stretch of the  
> imagination which means we still buy ingredients at basically wholesale  
> homebrewing costs. We can only get pale malt at \$17.60 a 55 lb. sack.  
> Plus, it costs us another \$13.50 to get it shipped to Boone. That's \$31.10  
> for 55 lbs. of grain (.56/lb.) and there's no way around it for us. We  
> live in the extreme northwest corner of the NC mountains. This is not your  
> everyday metropolitan center! :-)

>

> By the time we get our malt extract, it costs us .95 a pound.

OK, now things make more sense. At 1-4 BBl's, I see that the biggest factor is in the quantity that you can order vs. price. A semi of grain would last quite some time at 4 BBl a brew. The numbers I see near DC are for a semi at a time.

>

> Some might say, what's 4 hours to take the chance of making a better brew?  
> Well, that's an extra day in a two brew week. Personally, I have another  
> life, in fact two other professional lives outside of Tumbleweed. I don't  
> have an extra day in the week, plain and simple.

Amen to that! Whats \*your\* free time worth, per hour? Mines pretty valuable.

>

> have in ours. Granted, he didn't try a Liberty Ale on tap. I'd die to get  
> that kind of hop character in our beers. But I'm not sure the average beer  
> drinker in Boone, NC would appreciate it.

Actually, if you want that, just use a nylon hop bag, 1 oz of Cascade and put it right in the 5 gal corny keg. If the keg can sit a few days, your there. Its one of the few advantages you have with using corny kegs (you must be really sick of cleaning those things!).

>

> about the operation. We have so many people wanting to come to Boone to  
> check out the operation and pick our brains so they can start up similar  
> operations that we have had to start charging consulting fees.

Now, you've got me thinking :-)

Good brewing,

Jim Busch

PS:

> Subject: Sterilizing chillers

Another common way of doing this (if you have real hot water or a hot liquor tank) is to merely flow the hot water through the hose to essentially pasteurize the line. I still use cleaners and sanitizers, but my line is not used every day. The local micro uses 200F water to pasteurize the lines that carry the wort from the oxygenation/chiller to the unitanks.

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Date: Mon, 4 Apr 1994 10:53:23 -0400 (EDT)  
From: Eugene Sonn <eugene@sccs.swarthmore.edu>  
Subject: I'm too lazy for a starter

A question for the HBD braintrust: other than having a delayed take off, would it be all that bad for me to pitch some hibernating yeast directly into my wort rather than making a starter first? You see, I set aside some yeast from a previous batch when I had planned to pitch it within a few days, but as luck would have it, I got too busy to brew the next batch (yeah I know that's heresy) and now I have some yeast which has settled out for about three weeks. The reason I'm too lazy to make a starter is that would mean a special trip into Philly when I really don't have the time. I'll do it if necessary, but it seems to me that eventually my batch will take off if I use this yeast. BTW, this yeast came from a batch which was pitched with a new Wyeast starter, so it was pretty fresh from the last batch.

Thanks in advance,

Eugene

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Date: Mon, 04 Apr 1994 10:53:52 -0400 (EDT)  
From: Kinney Baughman <BAUGHMANKR@conrad.appstate.edu>  
Subject: Water

A couple of days ago, I said:

>Town water departments are notorious for playing with the water.  
>That translates into wildly variable extraction efficiencies.

And Jack asks:

>Is this just a rhetorical statement to be taken with a large dose of salt?

>If not, I would be interested in what you consider "wildly variable" and  
>just what it is they do to cause this and why I never see this in my "town".

My statement stems from the time I went to Burlington, VT to brew beer with Greg Noonan at his pub. We started doing our water tests and the water was way off the usual mark. An hour later we tested again and got different results. Radical changes in the water in the space of an hour is what I call "wildly variable". We scratched our heads for a while and called the water department. It appears they were either (1) sending a descaler down the lines or (2) making changes at the plant that were affecting the water. I forget which.

I'm not sure how often they do such things because I don't live on a town water line and haven't in ten years but the experience has stuck with me. I guess we were just lucky that day. Whatever the case, it was no fun trying to get our water back in line.

I don't know about Chicago but down south many town water departments have problems with their water in the summer when the algae "blooms". Open the tap and it tastes like you're drinking pond water.

And finally, every water department has to shoot more than usual amounts of chlorine down the lines every now and then. This usually occurs when they've had an "e coli" outbreak, one of the more common forms of bacterial contaminations in public water supplies. Just last week I gagged at the water fountain at school because it tasted like I was drinking clorox.

Sure. There are methods for dealing with each one of these situations. The main point is that you can't take your water for granted. Water tests every day are an essential part of the commercial brewing process if you care at all about product consistency. Here again, I don't worry that much about it at home. I can live with the differences in batch to batch. But being responsible for 120 gallons of beer makes you worry about things that don't bother you as much when you brew at home. RDWAHAHB doesn't cut it for me at Tumbleweed. I worry all the time.

Still, water isn't the main reason we use extracts for our fermentables at Tumbleweed. Economics drives that decision for us at the moment. I have enough to worry about as it is. I'm just happy that, for the moment, water isn't as important as it would be if we were doing all-grain.

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Kinney Baughman  
baughmankr@conrad.appstate.edu

| Beer is my business and  
| I'm late for work.  
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Date: Mon, 4 Apr 94 10:53:13 EDT  
From: Lee=A.=Menegoni@nectech.com  
Subject: Decoction mash / Humor impairment

Decoction Mashing:

Two benefits of decoction mashing are increased yield due to gelatinization of starch that would not otherwise get converted and increased melanodin formation from the boiling process.

Like other HBD posters I may just be parroting the conventional wisdom that gets published once and repeated many times in other publications and thus gets canonized as truth... but this melanodin formation is supposed to yield a maltier flavor and aroma in the beer. How effective the decoction is may be influenced by the type of grain used. The D-C Belgian Pilsner malt is lower in the precursor that produces the malty aroma/flavor [see 1st issue Brewing Techniques, George Fixes analysis of these grains] relative some under modified German strains thus the effect of decoction mashing may have minimal impact on the flavor and aroma of the final product.

Why commercial brewers don't use it. Cost, it requires much more energy, material handling and time. The real question is do brewers like Spaten use it for any of their brews, ie Ur Marzen. One of the finest Pilsners I have had is brewed in Brattleboro Vt at McNeil's brew pub, he does a decoction mash for this brew.

Faster decoction mashing: With my setup and a thick mash I have found that it takes a decoction of about 30% the grist to go from acid rest to protein rest and 50% to 60% of the grist to go from protein rest to sacch rest temps. Thus in a decoction with two kettle mashes I boil:

$$.3 + (.7 * .55) = .685 = 68.5\% \text{ of the grist}$$

If I do a single kettle mash then I boil about 55% of the grain. Given that it takes about 1 hour for each kettle mash and boil I have begun doing single decoctions since I am getting only a 13.5% increase in decocted grains.

I also get to mash out temp by adding boiling water, I wonder if this is an over simplification? My reasoning is that any melanodin formation caused by boiling starch free wort would occur in the main boil and I can save another half hour.  
half hour

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> starter is large and active, then I pitch. I see very quick starts of  
> fermentation, but then they slow down for a long, long wait. Should I let  
> the starter go for a few days and let it ferment out more? Could this be  
> the problem? Any advice would be helpful, and e-mail is fine.

If the starter is fermenting well at pitching time, I suspect the problem is inadequate aeration of the wort. 12 hours seems too short for the starter, so this may also be a problem. A foamy head is not necessarily the indication that the yeast is ready. By all means, aeriate the wort plenty.

Good brewing,

Jim Busch

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Date: Mon, 4 Apr 1994 11:01:11 -0400  
From: Peter Karp <karp@cs.columbia.edu>  
Subject: Zima - a delivery vehicle for alcohol

Despite my better judgment I tried a bottle of Zima the other day. I figured even if I didn't like the stuff (can't call it beer) I could always use the fluted bottle for my own brew. Unfortunately the bottle is a screw cap so even that idea did not work out. All I can say about the beverage is that it tastes like Sprite. There is not a hint of malt flavor. The label calls itself an alcohol beverage. This represents what I perceive as a dangerous trend in marketing: the senseless boosting of alcohol content in a variety of beverages (Wine coolers, malt liquors, ice beer and now soda). If the cigarette companies are catching hell for doping their product with nicotin, its only a matter of time before products that are essentially delivery vehicles for alcohol come under the same attack with the potential fall-out on legitimate alcoholic beverages. What constitutes legitimate? I would think that any brew that is not intentionally frozen to increase alcohol content would be considered legitimate by most readers of this digest.

Peter

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Date: Mon, 04 Apr 94 11:16:52 EDT  
From: Aaron Morris <SYSAM@ALBANY.ALBANY.EDU>  
Subject: Patron Saint of Brewing

I thought the patron saint of brewing was Saint Paul-E!

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Date: Mon, 4 Apr 94 11:21:58 EDT

From: Lee=A.=Menegoni@nectech.com

**Subject: humor impairment on the info superhighway**

I forgot to add this to my last post.

I just got off the phone with my Congressman's office, Dick Sweat DNH, though he was unaware of the senate bill mentioned in the post on 4-1 his office indicated he would most likely support safe computing legislation. They also informed me the he is sponsoring a house bill which will prohibit billboards on any federally funded portion of the information super highway

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Date: Mon, 4 Apr 94 09:11:39 PDT  
From: hollen@megatek.com (Dion Hollenbeck)  
**Subject: Yeast Starter Use Proven**

I have proven to my satisfaction that making a mini-wort starter for my yeast is very desirable. In the 13 batches I have done, the only 2 batches I did not make a starter were when I got yeast slurry from a micro-brewery and that in effect was a starter. I use dry yeast.

With the batch I brewed this weekend, I tried a new yeast (Yeast Labs Whitbread dry) and for the first time, it had instructions on the packet. It specifically did not mention a starter, just rehydrate in 105F water for 15 min. So I thought, "Well, why not, it will save me 45 minutes in the morning."

Normally I get signs of active fermentation in my blowoff tube within two hours of pitching (I pitch rehydrated yeast into the mini-wort about 8am and then pitch the mini-wort with about 1" of krausen into the wort about 2pm). Using the "only rehydrate" method, it is now 36 hours after pitching and I am only getting enough activity to tell me the yeast is not dead.

I will never again skip my mini-wort starter.

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Date: Sat, 2 Apr 94 08:23:55 PST  
From: Murray Knudson <murrayk@microsoft.com>  
Subject: DWI etc. One last one for the road

Well, after all the dust has settled over the April Fools Post, it turns out that the overwhelming majority of HBD'ers do have a sense of humor (88%). Maybe the others just react more quickly. Anyway, I did get some mail from one individual saying my second post (about lack of a sense of humor) was insulting. If anyone else feels this way I'm sorry, and have included my apology to the one person for all to read:

OK, so maybe I was a little too hard nosed about it, but there was definately more than

one "Clew" in the article including the last line which said "the name says it all" Lirap

Sloof is April Fools spelled backward.

Besides, I was only referring to the people (and they know who they are) who directly

sent me flame about posting political stuff on the HBD.

Sorry, I really didn't mean to ruffle feathers.

Thanks to everyone who sent me positive responses, some of them really were funny. I won't waste more bandwidth posting the comments here, but if anyone wants 'em, mail me and I'll send you summary mail directly (minus the authors name).

I think a challenge is called for here... Let's see who can come up with a better joke next year, or any time for that matter.

thanks again for the overwhelmingly positive responses.

Murray  
murrayk@microsoft.com  
where fun is a way of life, not a lost art.

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Date: Mon, 4 Apr 1994 13:11 EDT  
From: ROSS@mscf.med.upenn.edu  
Subject: GW Kent Lactic Acid

Date sent: 4-APR-1994 13:05:28

I just bought some GW Kent lactic acid which I plan to use in making some "lambic-type" beers. The lactic acid is in liquid form and I believe there are 4 oz in the container. That is the only information provided on the label.

Has anybody ever used this product and would anybody know the concentration of the lactic acid? Also, if I wanted to add x mg/liter of lactic acid, is there some equivalent method of calculating the amount to add using volume. For instance, most mead recipes call for x tsp of acid blend. Otherwise, once I know the concentration, I suppose I would have to weigh out the desired amount.

--- Andy Ross ---

University of Pennsylvania

ross@mscf.med.upenn.edu

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Date: 4 Apr 94 18:04:00 GMT

From: korz@iepubj.att.com (Algis R Korzonas +1 708 979 8583)

**Subject: IrishMoss/slow ferments/overcarbonation/allgrainVSextract/lowOG**

Jeff writes:

>The recommended amount of Irish Moss is much greater than this!  
>Recommended quantity for 5 gallons is 1.5 teaspoons (1/2 TABLESPOON).  
>Papazian, et al's numbers on this are useless. Nor do I see any  
>evidence that too much IM will make beer cloudier, although it can  
>apparently interfere with foam stand -- but not in these quantities.  
>Note that the figure above is for a full-wort boil; I'm beginning to  
>suspect that the numbers need to be much higher in a concentrated  
>extract boil.

My source for the "cloudier" comment I made was Terry Foster's article in the 1988 or 1989 AHA National Conference Proceedings. In this article, he explained how the various types of fining work and why overuse of IM would cause haze. I will not go into it here. As for the correct amount, please note that in my post, I said that the correct amount is dependent on the amount of protein you need to get rid of. This only makes sense: if you did a long protein rest at 122F, you will probably have cut all your proteins up into amino acids and therefore will have little protein to settle out.

>To stand on the opposite side from Al completely: Irish Moss is God!  
>The correct use of IM has caused my beers to improve tremendously.

I'm not against the use of IM, rather I suggested that it was wiser to first try to eliminate haze by reducing it's sources: tannins and big proteins. I used to use IM, but stopped when I began to suspect that it was reducing the head retention in my beers. I know that my beers have a very slight haze, which most judges don't even bother to mention, but when I have more time (perhaps this summer) I might try again to experiment with IM versus head retention and haze. I used to use powdered IM, but now have refined, flaked IM available (which is the type reported by George Fix to be much better than powdered).

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Scott writes:

> I've been having some problems with very slow ferments with liquid  
>yeasts (greater than 2 weeks for gravities in the 1.050 range). I've been  
>poring over my brewing procedures, trying to figure out what I do  
>differently. The best explanation seems to be this: I make a 1.050  
>starter (32 oz.), into which I pour the contents of the swelled yeast  
>packet. I then let it sit for 12-24 hours, until the krausen on the  
>starter is large and active, then I pitch. I see very quick starts of  
>fermentation, but then they slow down for a long, long wait. Should I let  
>the starter go for a few days and let it ferment out more?

I would say yes. You should also check that you are aerating your wort enough (and your starter, incidentally). What temperature are you fermenting at? I was used to 4-to-7-day ferments and then got a 14-day one. As it turns out, my lovely bride had turned the thermostat down!!!

What's more stupid of me was that: 1) she asked me about turning down the thermostat - I agreed, and 2) I had a 12" diameter thermostat right next to the carboy and I didn't notice that it read 58F -- a bit too cold for Wyeast American Ale INDEED!

\*\*\*\*\*

Tobey writes:

>I am an eager brew neophyte.

and explains that after only one day of conditioning:

>went to open the bottle, the top just flew right off and foam spewed  
>everywhere! The beer was very carbonated. My friend tells me that in the

The operative word is: eager. You were too eager and bottled too early, while the beer was still fermenting. There's no way that you should have even normal carbonation one day after bottling unless you did not wait for the beer to ferment out. I suggest gently releasing the pressure (luckly for you, you used Grolsh bottles) and resealing. You may have to do this a few times. If the beer ends up flat, you've overdone it, but can reprime each bottle (not the best course of action, but it will work).

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Jack writes (quoting someone, sorry):

>I asked Kinney: `Can't you brew a better beer using all-grain?'

The answer is basically, Yes. But.....

Interesting comment that should not be lost in this rosy scenario of an extract brew pub.

I guess my question from a business point would be, "why bother?" It ends up being an eatery with a half hearted brewery and one might just as well buy good craft beer as take all the pains to make mediocre beer.

>Kinney suggested that when I make my next stout, I use extract and specialty grains because the strong flavor would more than cover any flavor benefits from the pale grain....

Misery loves company?

> I am quite tempted to try this, even though for me, extract is 6 times more expensive than DWC grain. I am curious as to just how good an extract beer I can make.

Aside from satisfying your curiosity, I find it hard to understand why one would be so tempted, particularly in light of his admission that one can make better beer using all grain.

Now hold on just a minute, Jack! Good and bad beer can be brewed from either extract or allgrain. Since I've started up my own business (while still working full time at my day job) I have much less time to brew than I used to. Subsequently, I now brew mostly extract+specialty grain brews and only rarely can I brew a partial mash or allgrain beer. I contend that, although some styles are almost impossible to brew a world-class version using extract, with most styles it's very possible (as evidenced by the numerous ribbons I've won in the last few years with extract beers). In fact, both of my beers that made it to the second round of the Nationals

last year were extract (a pKriek and an American Pale Ale).

Why am I taking the time to argue this point? Well, mostly because I don't want extract homebrewers to feel as if they have to go allgrain to make great beer. Also, I don't want extract homebrewers who are having problems with their beers to think that going allgrain will solve all of them. You can brew world-class beer with either.

I don't think I'll have the chance to make it to Boone in the near future but there is a new extract brewpub not far from Chicago that I plan to visit as soon as they're on-line. The brewmaster is an experienced allgrain homebrewer and I'm willing to bet that the beer will be more than respectable. I'm confident in Kinney's brewing prowess and am sure that he wouldn't roll anything but very good beer out of his brewery.

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Matt writes:

>I have been getting low specific gravities lately. For example; last  
>batch had 9 lbs of 6-row and 1 lb of crystal, mashed at 154-156 for 1hour  
>and then at 165-170 for 10 to 15 mins. My original gravity was 1.032..??  
>This was for a 5.5-6 gallon batch. This has happened before. Is

You might try mixing up the wort (don't aerate) and then checking again  
-- the heavy, high-gravity runnings come out first, followed by the low  
gravity runnings, which can sit on top. If that's not the problem, check  
your pH and adjust it into the low 5's -- it could be poor conversion  
due to a too-high pH.

Al.

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Date: 4 Apr 94 13:44:00 EST  
From: "Anderso\_A" <Anderso\_A@hq.navsea.navy.mil>  
Subject: Extract vs. All-grain

The following attachments were included with this message:

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TYPE : FILE  
NAME : EXTRACT

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>From: arf@mcs.com (Jack Schmidling)  
>Subject: All-grain, yield

>>>I asked Kinney: `Can't you brew a better beer using all-grain?'

>The answer is basically, Yes. But.....

>Interesting comment that should not be lost in this rosy scenario  
>of an extract brew pub.

> I guess my question from a business point would be, "why bother?"  
>It ends up being an eatery with a half hearted brewery and one  
>might just as well buy good craft beer as take all the pains to  
>make mediocre beer.

Sorry Jack, but I don't agree. Furthermore, I think that you're guilty of falling into a line-of-thinking that, to use your own word, is a "Momily". I have seen quite a few postings to the HBD which contain the statement that, "Once I switched to all-grain brewing, the quality of my beers improved tremendously." I don't necessarily agree. The methodology by which a brewer provides sweet liquor for his yeast to munch upon is but one of a whole host of variables the brewer must determine. It seems to me that if you have decided to go to all the trouble of an all-grain brew that you will have also carefully considered the brewing process as a whole. In doing so, I firmly believe that the single most important concept in brewing which emerges is yeast management. You can use the mother-of-all EASYMASHERs (tm) with only the finest of grains and still end up with a diseased beer if when it came time to pitch the yeast you decided "Oh what the hell, just use that old dry yeast packet that's been sitting in the back of the cupboard for the last 3 years."

Like most homebrewers, I started out with extract. Once I achieved a greater understanding of the brewing process I started to brew all-grain brews. I enjoyed the variability and flexibility that all-grain allows. However, I did not see a quantum leap in the improvement of my beers. Depending on time limitations and the target style, I still make some of my beers with extract. I definitely believe that certain styles truly benefit from a full-mash, but if you're a hop-head who only makes Stouts & Pale Ales, you can make very good beer with extract. I've won homebrew awards for both my extract as well as all-grain beers. So far, I've won

more awards for my extract beers.

As a test, a friend and I each brewed an identical recipe, with the only difference being grain vs. extract. We chose a style which we figured would be one of the hardest to approximate with extract. We chose a Belgian Grand Cru. This beer necessitated the addition of candi sugar, and in general I would never advise adding sugar to an extract beer due to the delta in the FAN. A few months later we tested the two beers against each other. The all-grain beer was the superior beer, but the margin of difference was quite small. Before anyone complains, I realize that this was not a statistically correct sample, but it answered my question. In a test stacked against the extract, it proved itself to be a worthy competitor.

I don't know when or if I will ever be in Boone, NC and have the opportunity to sample Kinney's beers. But what I do know is that I will not be surprised if he makes a superior product. Grain alone does not make a good beer.

Excuse me as I don my asbestos underwear,  
Andy Anderson

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Date: Mon, 4 Apr 94 13:12:17 CDT  
From: Mark Youman <marky@admin.stedwards.edu>  
**Subject: metallic taste**

After about 8 weeks in the bottle, my extract/specialty grain Scotch Ale is developing an odd and unpleasent flavor and aroma that I can only describe as metallic. I do not know if this taste has only recently developed or if it can now be detected because the assertive malty sweetness of this batch is mellowing down.

While the beer is still drinkable, I surely don't want to share it with anyone.  
It used to be a \*much\* better brew.

What is going on here?

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Date: Mon, 4 Apr 94 14:40 EST  
From: <GNT\_TOX\_%ALLOY.BITNET@PUCC.PRINCETON.EDU>  
Subject: Reusing Mini Kegs

I bought two mini kegs of Grolsch over the weekend. The stuff was delicious. The only problem was that the only tap we had at the time was the little gravity fed tap that came with the keg. In order to use it, we had to punch holes in the keg, really just one small one in the top.

My question is, is there any way to patch these two kegs up and use them for homebrewing. I'd really like to reuse them if at all possible.

Andy Pastuszak  
Philadelphia, PA

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Date: 4 Apr 94 14:45:41 ES

From: Brian J. Cecil <Brian\_J..\_Cecil@wecnotes.semcour.com>

**Subject: Alcohol Content**

Does anyone know the alcohol content of the typical American Brew (Bud -  
Miller

- Coors)? I'm usually asked that question when I introduce someone to my  
Homebrew.

Thanks & Cheers!

Brian

bcecil@wecnotes.semcour.com

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Date: Mon, 4 Apr 1994 11:32:57 -0700  
From: Richard B. Webb <rbw1271@appenine.ca.boeing.com>

**Subject: Alcohol Content**

Subject: Low extraction/rubbery flavors

> I have been getting low specific gravities lately. For example; last  
> batch had 9 lbs of 6-row and 1 lb of crystal, mashed at 154-156 for 1hour  
> and then at 165-170 for 10 to 15 mins. My original gravity was 1.032..??

My own method of determining gravity would lead me to expect an initial gravity of 1.040 or so, so you're not completely out of the ballpark. However.

The ultimate extraction that is achieved from mashing is the result of an interaction of two types of enzymes. The enzyme that does the main job of transforming grain starch to smaller sugar chunks is quite happy to work at the mashing temperatures that you report. The other enzyme (which is responsible for converting these sugar chunks to fermentables) does not work well at higher temperatures. Perhaps this second type of enzyme was inhibited by the high temperatures, and failed to extract more sugar.

Did you perform an iodine test to determine if there was residual soluble starch when you finished your mash? If there was still starch, it probably ended up in your compost pile.

Finally, 6-row malt is best used with a program temperature mashing sequence. Infusion mashing will work with 'well modified' or lager malt, but extraction is more efficient using a step infusion or decoction method.

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I don't know how the rubbery taste detected by Phil Bardsley comes to be. It seems that he is using sweet wort from previous batches for his yeast starters, and a new package of liquid yeast added. If he were using yeast from previous batches, then the following advice would apply.

The rubbery taste and smell can come from a yeast process called autolysis (I pronounce it auto-lie'-sis, but there is some controversy regarding this). At the end of fermentation, when the yeasts detect the end of the sugar supply, they release enzymes which serve to destroy the cell walls of their neighboring yeast cells, in order to metabolize these released substances. If the 'hot-water bath' is to pasturize the saved sweet wort, then you are putting the wort to a good use.

Washing the yeast from a previous batch is an efficient way of using a yeast strain repeatedly, with minimal trouble. I use sterile cold water, pre-boiled if possible, but the cooler the better. I flame the lip of the carboy, then I add the cool water to the carboy, and swirl the dregs around

for a bit. I then pour the newly liquified dregs into a quart jar, (also flamed) accompanied by a lot of cool water. I put a cap on the jar, and then I put the jar in the fridge. The solid parts will drop out, settling to the bottom. The fresher, livlier yeasts will remain in suspension in the water. This liquid can then be poured out and saved for another batch. I have often pitched this liquid directly, without creating another starter first. But use it soon, otherwise the effects of autolysis will become apparent. As an experiment, try saving some of the yeast in a bottle for a while. Cap it when you bottle, and then open it in a couple of months. The smell is pretty sad.

Lower temperatures will slow the autolysis process for a while. This is one of the reasons that bottle conditioned beer should be stored at cooler temperatures. The small amount of yeast in the bottles will undergo this process, but the small quantity of yeast will minimize the off-flavors produced.

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Date: Mon, 4 Apr 1994 13:45:46 -0400  
From: dd853@cleveland.Freenet.Edu (David Hyde)  
Subject: Flasks/Grain Shelf Life

Two questions from a frequent lurker, infrequent poster:

1) I've scoured the Washington DC area looking for Erlenmyer (sp?) flasks to use for making yeast starters, but no luck. Anyone have a source that doesn't require a huge minimum order?

2) Due to a yeast pak that didn't swell, and a starter that never took off, I've found myself with about 10 lb of cracked grain and no way to use it. I won't be able to get any more yeast for a few days, so I've put the grain in a (thin) trash bag. Anyone have any idea how long the grain will keep like this? It's dry and safe from mice and bugs, I'm just thinking that it'll absorb moisture from the air or go stale or something. There were some questions about this a while back, I checked the archives, but never saw an answer. Any clues?

Had a bottle of my first all-grain beer last night. Anyone want an example of what oxidized beer tastes/smells like? This would be the perfect example. Other than that, it's OK, and I can really see the potential of all-grain, but it's like liquid cardboard now. Maybe I could pour it out, let it harden, and use it to store bottles in.

Thanks,

Dave Hyde  
dd853@cleveland.freenet.edu

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Date: Mon, 4 Apr 1994 13:14:35 -0700 (PDT)  
From: "John S. Soutter" <jsoutter@willamette.edu>  
Subject: Ball valves for Firestone Kegs

Hi,

I recently found myself the proud owner of a pair of stainless steel, 8 gallon, Firestone kegs and all the ancillary CO2 gear necessary to properly keg beer. Unfortunately, the kegs are lacking in the valve department in that there are two of them, and one valve leaks. Does anyone know where I can get three of these valves? Prices? Secondly, will the leak have a devastating effect on the batch of beer in the keg? The leak is slow, but I have no indication that the beer inside is contaminated by outside air.

Reply to digest or e-mail (jsoutter@willamette.edu)

Thanks in advance,  
Scott

# # # #

jsoutter@willamette.edu

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Date: Mon, 4 Apr 1994 16:20:29 -0400  
From: l-snyder@mskcc.org (Lawrence Snyder)  
Subject: Raspberry Porter

I am at the present time a relatively new (~ 6 months) extract brewer and was recently in Steamboat Springs CO and had the good fortune to try an amazingly good raspberry wheat beer in a brewpub called Heavenly Daze (also the name of a pretty good ski run on the mountain). They also had a really nice porter which had a beautiful aftertaste somewhere in between coffee and chocolate. But what I thought was particularly tasty and worthy of duplication was the brew obtained by mixing the two. A raspberry porter! I'd really appreciate it if someone who's had experience at brewing with fruit could send me some info on the subject as Papazian and Miller have me confused as to when to add the fruit / extract. Is it best to use whole fruit? What about risk of infection? Do you boil with the wort, steep, or just add it into the primary? Also I remember a couple of issues ago on the HBD someone talking about not adding the fruit directly in the primary fermentation as the initial CO2 surge will scrub out the aroma. Thanks in advance for any info.

Larry

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End of HOMEBREW Digest #1390, 04/05/94  
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Date: Mon, 4 Apr 1994 11:38:39 EST  
From: DSHEA@medisense.com  
Subject: Homebrew Digest #1389 (April 04, 1994)

I am responding to todays entry:

>  
>-----  
>  
>Date: 02 Apr 94 10:50:18 EST  
>From: Richard Nantel <72704.3003@CompuServe.COM>  
>Subject: Finings at bottling stage?  
>  
>I've been adding gelatin finings to the secondary with good success.  
>Due  
>to a slightly inferior extraction rate, my current batch of ale ended  
>up somewhat short of 5 imperial gallons. I'm not doing a secondary  
>fermentation on this batch for two reasons: First, since I use 5  
>imperial  
>gallon carboys, I'd have to top up with about half a gallon of water  
>in  
>racking to a secondary, thus lowering my SG. Secondly, the recipe  
>calls for  
>a one-stage fermentation. It seems that if I add finings to the  
>primary, I'll just stir up the sediment.  
>  
>My question is this: has anyone tried adding gelatin finings at the  
>bottling stage? I rack from the primary to a carboy in mixing in the  
>priming sugar at the bottling stage so I could just add the gelatin  
>then.  
>Any ideas? Will the gelatin added at this stage affect negatively the  
>conditioning of this batch?  
>  
>Richard Nantel  
>Montreal, Quebec, Canada  
>private email to: rnantel@cam.org

To answer your finings question, yes - I have been successfully adding gelatin at bottling time. I boil one pot of water with the bottling sugar and ascorbic acid, and a slowly heat a second with just a tablespoon of gelatin. Stop heating when the gelatin is fully dissolved. Both get added to the carboy after racking just prior to bottling. It clears the beer very nicely. I have noticed that it causes the sediment to stick to the sides of the bottle somewhat, so after a week or two in the bottle I give a quick twist to each bottle. The sediment releases from the sides and falls nicely to the bottom in a day or two.

Good luck.

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From: David Shea, MediSense, Inc. PH: (617) 895-6146  
\*\*\* I can be reached on the Internet at [David.Shea@medisense.com](mailto:David.Shea@medisense.com) \*\*\*  
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Date: Mon, 4 Apr 94 14:36:16 PDT"  
From: Mike Dix <mdix@dcssc.sj.hp.com>  
Subject: Dry ice/Sulfite/Rubber smells

bwg/dry

Over the past few years I have taken several excellent extension courses at UC Davis on small scale winemaking. Some nuggets I have picked up (and hopefully remembered correctly!) relate to recent questions on the HBD:

dry ice: Dry ice is often used to cool primary white wine ferments. Depending on how it was made, it might contain oil, or make the wine taste funny. Give it a taste test (let some sublime in some water and taste the water) before using in your precious wine - or beer.

sulfites: Sulfites have been used in winemaking for thousands of years, but sensitivity appears to be a recent phenomenon. Wine yeasts produce some sulfite. With decreasing wine pH, less SO<sub>2</sub> is needed for the same degree of protection. If the pH were to drop, SO<sub>2</sub> would come out of the wine. Wine pH typically is between 3 and 4. It is quite stable in the bottle.

Interestingly, salad bars, which have become popular in the past 25 years, use (or used) sulfites to prevent oxidative browning. When acidic dressings are added to essentially neutral pH salad greens, the result is a blast of SO<sub>2</sub>, not good for an asthmatic. I am willing to believe that wines are getting the bad rap for sulfites that salad bars deserve.

Personally I use sulfite on wine grapes. Crushed fruit should be lower pH than beer, so no SO<sub>2</sub> should come out when the two are mixed. I think for a fruit beer I would use sulfite, or nothing, if the fruit was unblemished. You can measure SO<sub>2</sub> concentration with "Titrets."

rubber smells: In wine, rubber or burnt match smells indicate elemental sulfur. Sulfur is used in the vineyards to combat mildew. I don't know where it could come from in beer fermentation.

Mike Dix

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Date: Mon, 4 Apr 1994 14:17:21 -0800  
From: bguerin@orincon.com (Bob Guerin)  
**Subject: Extract Brew Bashing**

Jack writes (regarding the Tumbleweed Grill and Microbrewery using extracts):

> I guess my question from a business point would be, "why bother?" It ends  
up  
> being an eatery with a half hearted brewery and one might just as well buy  
> good craft beer as take all the pains to make mediocre beer.  
> <... other insulting remarks>

I have never understood this holier-than-thou attitude that some all-grain  
brewers have with respect to extract brewing. Just because all-grain  
brewing can produce better beer, that does not mean that extract beers are  
\*mediocre\*. Take a look at previous winners of the AHA NHC and you'll find  
many extract brews.

If you choose to go all-grain, that's fine. If you choose not to drink  
extract beers, that's fine too. But don't bash those who decide to brew  
with extracts.

Bob Guerin (bguerin@orincon.com)

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Date: Mon, 4 Apr 1994 16:02:15 -0700

From: Richard Stueven <gak@wrs.com>

**Subject: WANTED: Brewmaster-study Materials**

WANTED: Any and all publications or other resources concerning brewing and recipe development for a 7- to 15-barrel microbrewery. I know "The New Brewer" is a place to start...what else is out there?

I'll pay you one beer for every pointer that I can use!

have fun

gak

Richard Stueven, Castro Valley CA

gak & gerry's garage, brewery and hockey haven

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Date: Mon, 4 Apr 94 13:06:57 MDT  
From: npyle@n33.ecae.stortek.com  
Subject: Extract vs. All-grain

Jack writes about Scott's comments of Kinney's extract-based microbrewery:

J>I guess my question from a business point would be, "why bother?" It ends up  
J>being an eatery with a half hearted brewery and one might just as well buy  
J>good craft beer as take all the pains to make mediocre beer.

S>Kinney suggested that when I make my next stout, I use extract and  
S>specialty grains because the strong flavor would more than cover any  
S>flavor benefits from the pale grain....

J>Misery loves company?

I don't think I saw the words "mediocre" or "Misery" in the original post. Also, I like to support the locals, and I suspect that is common. I doubt seriously it would make sense to pay a middle man a profit on a "good craft beer" when you can do it yourself, take pride in that, make a profit, etc. etc. etc.

Later, Jack questions Kinney's statement:

K>Town water departments are notorious for playing with the water.  
K>That translates into wildly variable extraction efficiencies.

J>Is this just a rhetorical statement to be taken with a large dose of salt?

J>If not, I would be interested in what you consider "wildly variable" and  
J>just what it is they do to cause this and why I never see this in my "town".

For your reference, here are some of the more interesting numbers from my water report:

| Parameter         | Min. | Avg. | Max. (6 month) |
|-------------------|------|------|----------------|
| Alkalinity, Total | 18.0 | 29.8 | 51.0           |
| Hardness, Total   | 9.0  | 20.7 | 57.0           |
| Hardness, Calcium | 8.0  | 17.8 | 45.0           |
| Dissolved Solids  | 22.0 | 68.0 | 128.0          |

This is a 6 month report; they vary even more over the entire 4 seasons. Do you consider 18 --> 51, or 9 --> 57, or 8 --> 45 "wildly variable" or a minor nuisance? The changes are based on whether water is fresh from the mountains, or sitting in a reservoir somewhere all summer (note that Kinney is in the mountains, like me). Also, high river flow rates change concentrations when compared to low rates, and rainfall washes salts from the countryside into the water systems. The water departments sometimes throw certain ions at it to precipitate out other ions (trying to lengthen the useful lifetime of their pipes). Believe me, they aren't concerned about how it affects the local brewers. For the homebrewer, I might call it a nuisance. For the

pros, I'm with Kinney on this one.

Norm

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Date: Monday, 4 April 94 19:02:47 CST  
From: LLDSC@utxdp.dp.utexas.edu  
Subject: MEXICAN BEERS

Hey,

Anybody out there have any formulas for a mexican-type beer (most hopefully akin to Carta Blanca). I remember reading in the Complete Joy that most of them come from a vienna malt type. I'm also wondering if I could brew one with an ale yeast since spring has sprung down here in Austin and things won't be cool (temperature wise) too much longer.

You can e-mail private, or post if you thinks others might like.  
Keep on keepin' on,

SCOTT LLDSC@utxdp.dp.utexas.edu

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Date: 04 Apr 1994 20:07:32 -0800 (PST)  
From: Jay Lonner <8635660@NESSIE.CC.WWU.EDU>  
Subject: Modifying a Gott/Rubbermaid 5 gallon cooler

Is there a recommended way to install a 3" (or so) long piece of 3/8" copper tubing in a 5 gallon cooler, in place of the stock push-button spout thingie? Getting the old spout out is no problem, but I'm kind of stuck with the next phase of this modification. At this point I'm thinking of drilling out a rubber stopper to accomodate the copper tubing and just ramming it in the hole left by the removal of the original spout, but that seems inelegant and dangerous (I can just see the stopper coming out -- whoosh! goes my sparge water all over the floor...).

Thanks oodles for your suggestions.

Jay.

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Date: Sun, 03 Apr 1994 20:12:51  
From: bnichols@mlab.win.net (William Nichols)  
Subject: RE: temp controller

Geoff Scott writes:

>Anyone have straightforward plans for a thermostat controller  
>like the Airstat? A friend is looking with envy at the old  
>Honeywell that I have my beer fridge plugged into. We would  
>build one if anyone has a plan with a reasonably easy to obtain  
>parts list. While I like to rummage through electronic surplus  
>stores as much as next guy, I dont have much confidence in our  
>ability to make good substitutions.

I recently accepted an old freezer which I put in my basement as my beer frig. The warmest setting on the built in thermostat, a '1' kept it around 20 deg. f. which was naturally too cold. I have an industrial temp. controller that accepts a J type thermocouple input that I hooked up to operate the freezer to maintain my set temperature. I hooked it up the same way that the existing t-stat works, just interupt one of the power lines going to the compressor.

This is over-kill equipment though, the controller and thermocouple are worth at least a couple of hundred bucks, and I would like to free them up for more important tasks which require better accuracy.

I looked at the controllers in Grainger, they had similar ones to the hunter air-stat for around \$60 but I didn't like any of them although I could get many to work. Either the temp range was wrong, or the capillary tube was too long, or they werent sealed, or whatever.

I am thinking about trying to get a replacement refrigerator t-stat and replacing my freezer t-stat with it. I'm not sure how much cheaper it would be but it would be smaller, simpler and easier to use because that is what is designed to do. It just won't display the actual temperature inside, but I will have a thermometer inside for that reason anyway.

As for your original question about trying to build a controller-forget it! Most controllers take an input from a thermocouple. A thermocouple (TC) generates a voltage at the junction of dis-similar metals proportional to the temperature. Its not just reading like a voltmeter though. The voltage generated is on the order of a few millivolts and the output curve is not linear, the controller aproximates it by a series of complex polynomials!

If you could find a controller as surplus and the price is right these are the considerations:

If it doesn't come with a TC you have to know what kind it needs,

there are many. If the input is 3 wires, it takes an RTD instead. An RTD is similar to a TC except that it varies its resistance with temperature instead of voltage. Either kind can be purchased from a lab supply for \$30 - \$50

Check the output contact current rating. These contacts will switch the compressor on and off. The contacts in mine are rated for 6 amps and my freezer(beer frig) draws 5 amps- too close for comfort. I had to put in a relay to switch the frig., besides I would rather burn out the contacts on a few dollar plug in relay than my controller. It does make things a little more complicated though. Basically the controller operates the relay, and the relay switches the compressor on and off by interrupting the AC power line.

Wow this is long! Probably more than you ever wanted to know about temperature controllers. Hopefully nobody will think I am wasting bandwidth.

Cheers

Bill Nichols

<bnichols@mlab.win.net>

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Date: Mon, 4 Apr 1994 07:49:18 -0700 (PDT)

From: Domenick Venezia <venezia@zgi.com>

**Subject: Grain bed depth vs. extraction rate**

Michael Inglis suspects a correlation between low extraction rate and low grain bed depth. Jack Schmidling disputes this with his own anecdotal evidence. I reviewed my brewing logs and found extraction rates of 24-28 with the same grain bed depth. Then a 31 pt extraction with a substantially lower grain bed depth (changed mash tuns - equal insulation). I suspect that other brewing process variables swamp out whatever small effect grain bed depth per se may have on extraction rate, except at extremely low depths. My guess is that a shorter grain bed is much more susceptible to "channeling" and that Michael is seeing the effects of this channeling.

(Two lizards are sunning themselves on a rock in the desert. One lizard turns to the other and says, "I have this nagging feeling I was someone named Shirley MacLaine in a previous life")

My two cents:

Let the grain bed settle for 10 minutes before starting the sparge. Never let the water level drop below the grain (unless batch sparging). Watch for separation of the grain bed from the walls of the lauter tun, and try stirring up half the grain bed depth about half way through the sparge.

Domenick Venezia  
ZymoGenetics, Inc.  
Seattle, WA  
venezia@zgi.com

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Date: Tue, 5 Apr 1994 08:10:41 -0400  
From: PETER J VOELKER <pv120859@hvcc.edu>  
Subject: Zima bashing

Hello all!

Firstly, I'd like to get something off my chest. I'm tired of Zima bashing.

Yeah, I know, they claim it's a "malt beverage". I called them up about it and they claim that it is essentially beer that they filter EVERYTHING out of before carbonating. Zima beverage is also a division of Coors brewing. But regardless of the trickery behind it's brewing and marketing, I like it! It's a nice refreshing summer party drink. I'm not ALWAYS in the mood for beer. So let's just let the stuff be. WE know it's not a malt bev.

Secondly, I have a question about overcarbonation. I brewed a batch of extract beer just as I usually do, except this time my mini kegs (the greatest invention for the small scale homebrewer) bulged severely and my Grosch bottles nearly exploded. I let it ferment out completely and primed with 1/2 cup of corn sugar (a little less than normal for me). What could have caused the near death experience? Could my yeast (dried) have appeared to have finished, but when I bottled, it continued with the rest of the unfermented beer as well as the sugar? This is the only time it has ever happened to me (I've done about 20 batches so far).

- --Peter Voelker

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Date: Tue, 5 Apr 94 8:28:43 EDT

From: Gerald P. Young <gpyoung@cbda9.apgea.army.mil>

**Subject: Hops Cultivation- Sources for Rhizomes? Good Books?**

I am interested in growing some hops plants this year and wanted to know if anyone had any experiences they would like to share. I would like to know where you bought your rhizomes and how you prepared soil, etc for cultivation and any other tips for successful hops growing in the mid-Atlantic part of the USA.

Good Brewing to All,

Jerry

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Date: Tue, 5 Apr 94 09:18 EST  
From: <GNT\_TOX\_%ALLOY.BITNET@PUCC.PRINCETON.EDU>  
Subject: Extract vs. All Grain

Well, there's been a lot of debate on the extract vs. all grain issue. I only have 4 batches to my credit, but I've read a lot of material on brewing before I got started. I've never made a kit beer and went straight for the extract/specialty grain method of brewing.

Well, I've read just about all I can read on All Grain, Noonan, Papzian, Miller, BT, Zymurgy, and I've come to one conclusion. All grain brewing takes a damn long time! Much too long if you have children who belong to little league, or the scouts, or you have a significant other that uses the kitchen to, say, cook meals.

All grain in my household would involve me setting up house in my basement and using an entire Saturday to make my beer "better." I'm not willing to make that kind of commitment to my brew. I don't know if I ever will be. There is no other hobby that I have that requires me to use 8 hours or so at a shot without being able to stop.

As a newbie, I must tell you that I am very turned off by all grain brewing (partial mash, maybe). because of the time and the expense involved in building a "mini-kitchen" in my basement.

That's my 2 cents on the issue.

Prosit!  
Andy Pastuszak

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Date: Tue, 05 Apr 94 09:28:37 EDT

From: btalk@aol.com

**Subject: HBD cloning?**

How come every once in a while I get an HBD that has a segment of a previous HBD inserted in the middle of it? Today's (Monday April 5) appeared to be a total duplication!!

A case of DWI on the Internet?

Bob Talkiewicz, <btalk@aol.com>

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Date: Tue, 05 Apr 94 09:11:59 EDT  
From: Aaron Morris <SYSAM@ALBANY.ALBANY.EDU>  
Subject: Organic Controls for Hops Critters

All of the discussion regarding growing hops and controlling the critters that infest hops vines leads me to recommend "Gardens Alive" as a source for organic controls. G.A. supplies all sorts of organic and biological controls for all sorts of gardeners' banes. Current queries have been about controls for aphids and spider mites, which can be controlled by using insecticidal soap sprays. The 'greenest' of gardeners may choose biological controls to combat aphids and mites. The biological controls consist of predatory insects to eat the 'bad bugs' and include lady bugs, green lacewings, praying mantis and others, all of which can be had from Gardens Alive.

Gardens Alive  
5100 Schenley Place  
Lawerenceburg,  
Indiana 47025  
(812) 537-8650

Unual disclaimer: no association, just a very satisfied customer.

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Date: 5 Apr 94 15:04:39 GMT  
From: GANDE@slims.attmail.com  
Subject: Keg Poppet O-ring Removal?

Hi, I've just sprung a leak in the gas side on one of my pin-lock kegs. It appears, upon compressing the valve inwards, that the o-ring inside the poppet is a little munched up. I removed the poppet from the keg but can't figure out how to remove the neo-peace-symbol-spring-dojigger that holds the whole mess in place. I considered "force" extraction but decided it would likely destroy any "memory" of the metal that holds it in place. There seems to be a lip of sorts at the bottom of the threads that it must get over in order to be removed.

I'm sure someone has done this sucessfully, private EMAIL is fine.

Thanks IA.....Glenn Anderson  
EMAIL> GANDE@SLIMS.ATTMAIL.COM

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Date: Tue, 5 Apr 1994 07:12:22 -0700 (PDT)

From: gummitch@teleport.com (Jeff Frane)

Subject: Re: Irish Moss (again?) and extract beers

Far be it from me to rush in where angels fear to tread (on Jack's side), but... in response to Kinney and Al, I have to say that my all-grain beers are *\*always\** far better than my extract beers, even when I (very rarely) do a full boil extract batch. Of course, this may have to do with the quality of the ingredients; my all-grain batches are brewed entirely with either British or Belgian malts. But it may also have to do with the far-greater control I have over the process, and the ability to inject the artist into the beer (a little esoteric, maybe, but...). It may just be that I don't do extract batches very often, and that that is a separate skill -- but I did a lot of extract batches before I got into all-grain, and they were *\*never\** what I really wanted. By my second all-grain beer I was brewing in the ballpark I had hoped for before.

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And to beat the Irish Moss horse to death: I've used it with and without protein rests and I've used it with a reasonably wide variety of malts. In the quantities that George Fix suggested and that I've passed along, there have been astonishing increases in clarity and NO (that is ZERO) problems with head retention. That's ZERO, Al.

- --Jeff

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Date: Tue, 5 Apr 94 10:35:02 EDT  
From: dipalma@sky.com (Jim Dipalma)  
Subject: RE: decoction mashing

Hi All,

Picking up the thread on the merits of decoction mashing:

Lee Menegoni writes in HBD#1390:

>Like other HBD posters I may just be parroting the conventional wisdom that  
>gets published once and repeated many times in other publications and thus  
>gets cannonized as truth... but this melanodin formation is supposed to  
>yeild a maltier flavor and aroma in the beer.

An empirical data point, I recently brewed a steam beer, using a single infusion mash. I generally utilize decoction mashing with this style, but like a lot of other people, have found free time to devote to brewing to be an increasingly scarce commodity. I was trying to see if I could get similar results with a mashing procedure that requires less time.

I used exactly the same water, grain, yeast, equipment as per usual (I brew this style frequently), the only difference was the mash procedure. I held the sugar rest at the same temperature as I always use for the decoction mashed versions. The resulting brew is lighter in color, thinner bodied, and has significantly less malt character than the decocted versions. I realize these are subjective impressions, but I'm a BJCP judge, and I found a pronounced difference in malt character between the two versions.

>How effective the decoction  
>is may be influenced by the type of grain used.

When I first started experimenting with decoction mashing, I tried using different kinds of base malt, M&F pale, a domestic 2 row strain (Klages), and Ireks undermodified German pilsner malt. I brewed about a dozen consecutive batches using decoction mashing, carefully logging extraction numbers, flavor and aroma characteristics. What I found was that the more highly modified malts produced only marginally higher extraction, on the order of 3%-5%, sufficiently small that it may even have been due to measurement error. With the Ireks malt, the improvement in extraction was considerable, 4-5 pts/lb/gal.

However, even the highly modified malts produced beers that were darker in color, with a more pronounced malt character, especially in the nose, than previous brews using the same malts and single infusion mashing. With the Ireks malt, I also got that slightly sulfury character that occurs in a lot of European lagers, especially Bohemian pilsner.

I still do far more single infusion mashes with highly modified malts than decoction mashes, since I brew mostly ales. For certain special beers, weizens and Euro-lagers that require a pronounced malty character, decoction mashing is the way to go, IMHO.

>One of the finest Pilsners

>I have had is brewed in Brattleboro Vt at McNeil's brew pub, he does a  
>decoction mash for this brew.

Rich, incredibly malty, with a Saaz nose to die for, that Pils was the best  
beer I've ever had at any brewpub, and one of the best beers I've ever had,  
period. If in the Brattleboro area, McNeil's is a must.

Cheers,  
Jim

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Date: Tue, 5 Apr 1994 08:55:33 -0700  
From: Eran Navoth <eran@well.sf.ca.us>

**Subject: A brewer from the Holyland to visit US**

I will be on a business trip to the USA between 18-28 of this month. Beeing a homebrewer for almost a year now and latley turned all grain (Hi JS & Al K) I am eager to visit /meet my feellow homebrewers. I will be in San Francisco between 18-22, then in Boston and New York for a couple of days each. If you don't mind me paying you a short visit, or better, if you would just love to give me a hell of a time, or mybe know how I could have such a treat (and where), please drop me a line to the above mentioned address (my brothers) eran@well.sf.ca.us (yes he is also in Israel). Tips and pointers to must-see places, microbreweries, pubs etc. will be highly appreciated. Yours Truly, Nir Navot.

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Date: Tue, 05 Apr 1994 11:53:45 -0500 (EST)  
From: "Daniel R. Sidebottom" <SIDEBODR@SCOBVA.COBLESKILL.EDU>  
**Subject: Hoop roots.**

I would like to try and grow my own hoops. Where can I buy the roots? Any info on growing hoops would be helpful as well.  
Thank you!

Daniel R. Sidebottom  
sidebodr@scobva.cobleskill.edu

Daniel R. Sidebottom  
Coordinator of Computer Services

Phone: (518)234-5258  
Decnet: scobva::sidebodr  
Bitnet: sidebodr@snycobva  
Internet: sidebodr@scobva.cobleskill.edu

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Date: Tue, 5 Apr 94 12:11:19 EDT  
From: fastarke@rickstr.mawes.ingr.com (Rick Starke)  
Subject: Sampling Tubes and Maltier Ale

Good Day Brew-Crew

I am a relatively.... OK very... new brewer. While making our first batch (#6 got brewed this past Saturday) my brother attempted to sterilize our sampling tube with boiling water. Good plan EXCEPT it is plastic and is now horribly deformed (plastic surgery will not help :-( ) and fairly unusable. What we have been doing is dropping the sterilized hydrometer in the batch for SG readings. Is this a problem? Will my readings be accurate?

I know that sampling tubes are cheap, but I guess so are we.

Another quick question... We brewed a Pale Ale which we were quite pleased

with, so we decided to make another (the aforementioned #6). Either my brother or our supplier screwed up and gave us 1lb of 40 deg.L crystal malt, as opposed to 1/2 lb from the first time. (we also changed hops but that was on purpose... experimentation) My question... What can we expect the difference to be from using 2x the crystal? Outside the obvious hops taste difference that is. More alcohol ( gee.. maybe if we freeze... never

mind)? Just a maltier Pale Ale? Inquiring minds are curious. Thanks.

--

Rick Starke  
fastarke@rickstr.mawes.ingr.com  
"Get crazy with the Cheese Whiz"  
Beck

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Date: Tue, 5 Apr 94 12:59:35 EDT  
From: Chris Lyons <Chris.Lyons@analog.com>  
**Subject: Micro's using extract**

Kinney is not only brew pub using extract. I seem to recall that a micro I visited in acadia last summer (forget the name, they made a brew named "Cadillac Stout") also made their beer from extract. Wasn't bad. I was more suprised that they were using dry yeast (at that time they were using Whitbread).

Yes, good beers can be made with extract.

Chris Lyons

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Date: Mon Apr 4 18:13:31 1994  
From: braddw@rounder.rounder.com  
Subject: Barleywine?!?

Hey all! This is my first posting and I'm glad to be part of the HBD.

Recently a good friend of mine brought me a sixpack of "Old Knucklehead Ale", a barley wine brewed by The Bridgeport Brewing Co in Portland Ore. I've never been a fan of such strong ales but after this one I am rapidly changing my tastes!

I was looking for a recipe (grain or extract for 5 gals) that would approximate that of the Old Knucklehead. Anybody have one? Any examples would be much appreciated.

Also, has anyone out there ever brewed with apples? The thought of an apple-cinnamon lager entices me, especially since I live next to an Orchard!

Happy Brewing,

braddw@rounder.com

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Date: Tue, 5 Apr 94 12:16 CDT  
From: arf@mcs.com (Jack Schmidling)  
Subject: DEATH THREATS

It frequently seems that the content and meaning of postings is far less important than the subject or status of the person questioned. Everytime I either engage KB in a discussion or broach the subject of extract brewing, I get swamped with hate mail, death threats and responses that totally ignore who said what and to whom.

>From: <ferguson@zendia.enet.dec.com>

>I support any brewpub that makes good brew. I don't care if they make it with extracts or all-grain. Good brew is good brew.

One can only conclude that you think you are arguing we me or just felt like saying that. Unfortunately, it is nonresponsive to my question. The operation sounded like it was a monumental pain for the operator and not really what he would choose so I asked why bother?

>From: Kinney Baughman <BAUGHMANKR@conrad.appstate.edu>

> My statement stems from the time I went to Burlington, VT to brew beer with Greg Noonan at his pub. We started doing our water tests and the water was way off the usual mark. An hour later we tested again and got different results. Radical changes in the water in the space of an hour is what I call "wildly variable".

That's interesting but it has nothing to do with your original statement or my question. You said:

"Town water departments are notorious for playing with the water. That translates into wildly variable extraction efficiencies."

To repeat the question: how do changes in the water translate into wildly variable extraction efficiencies?

I don't doubt that the water changes but I expected you to tell me that the extract efficiency varried 20 or 30 percent from day to day and it was all because of the water.

> Sure. There are methods for dealing with each one of these situations. The main point is that you can't take your water for granted. Water tests every day are an essential part of the commercial brewing process if you care at all about product consistency.

All of the evils you have described other than the "extract efficiency" which you seem to have backed away from would present similar problems with extract brewing and must be dealt with just the same.

I fail to see how any of this effects the decision in favor of extract. So far the only point you made is that it is cheaper and that only because of

the labor involved which no one is arguing with.

So, just as in homebrewing, people make extract beer because it is easier and all the rationalization is just that. They might also make good or even great beer but that is not the reason they use extract, it is a happy coincidence and the result of being good at it.

>From: korz@iepubj.att.com (Algis R Korzonas +1 708 979 8583)

>I'm confident in Kinney's brewing prowess and am sure that he wouldn't roll anything but very good beer out of his brewery.

I did not challenge KB's brewing prowess or his beer, just his logic and the accuracy of statements he made.

>From: "Anderso\_A" <Anderso\_A@hq.navsea.navy.mil>

>Sorry Jack, but I don't agree.

With what?

>Excuse me as I don my asbestos underwear,

I find nothing in your posting that I disagree with. I am beginning to think that all I need say is "EXTRACT" and it will start a whole deffensive thread without me uttering another word.

Again, all I was doing was trying to clarify what KB had stated himself and asked why bother if it is so much trouble.

js

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Date: Tue, 05 Apr 1994 13:31:15  
From: prf@cherry-semi.com (Paul Ferrara)  
Subject: Toronto Brewpubs ?

I'll be attending a seminar in the Toronto area next week (Kitchner to be exact), and expect I'll have plenty of free time in the evenings to do some pub-hopping.

Does anyone know of any good brewpubs (or any other good beer drinking establishments) in the area?

Please respond by private email, to keep the clutter on the HBD low.  
THANKS !

Paul            prf@cherry-semi.com

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Date: Tue, 05 Apr 94 13:40:25 EDT  
From: gorman@aol.com  
Subject: Side-by-Side refrigerator tips

Hello,

I recently inherited an old, medium-sized side-by-side refrigerator. I'd appreciate any tips from folks experienced in using them for fermenting & serving beer.

Some questions I have:

1. The freezer side is too small for a Cornelius keg. How would you set the temperature on the two sides to get the refrigerator side to the range 50-65F? Is it suboptimal to have the freezer side effectively turned off or should I be cooling it even though it's probably empty?
2. I'm thinking of putting my CO2 tank in the freezer side and drilling a hole for the air hose in the dividing wall. Any idea whether this is a good or bad idea?
3. I'm thinking of drilling a hole in either the door or the side of the refrigerator half for a tap. Any advice on this?

Any thing else anyone can tell me in private email would be appreciated. If there's a large response, I'll gather the mail and repost.

Thanks,

Bill Gorman  
gorman@aol.com

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Date: Tue, 5 Apr 94 11:12:53 PDT  
From: hollen@megatek.com (Dion Hollenbeck)  
Subject: Re: Kegging FAQ???

>>>> "Rob" == Robert Schultz <Robert.Schultz@usask.ca> writes:

Rob> I have a note about a kegging FAQ under production.  
Rob> I tried responding to the orginiator (but my mail bounced  
Rob> - -- IN%"trl@photos.wustl.edu").

Rob> Can anyone tell me what the status of the Kegging FAQ is?

I am the original volunteer to edit the Kegging FAQ. Shortly after I requested contributions, Alan Richer uploaded his own FAQ to sierra.stanford.edu which has the filename "kegging\_info". This is what is being used as the kernel of the Kegging FAQ. It is an excellent beginning, but it has been felt by myself and others that there is lots of room for other topics Alan did not cover.

The Kegging FAQ is still in progress with a couple of volunteers other than myself, but none of us is getting a lot of time to put towards it since our employers who provide our Internet connections don't pay us to work on the FAQ.

I apologize profusely for the loooooong delay on this, and to assist all of you who want to know about kegging, I am more than happy to 1)answer your questions from my personal knowledge, and 2)troll through the collected materials to answer any of those I cannot answer myself. All I ask is that you have first downloaded the kegging\_info from sierra.stanford.edu and found it to not answer your questions.

Dion Hollenbeck (619)675-4000x2814      Email: hollen@megatek.com  
Staff Software Engineer      Megatek Corporation, San Diego, California

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Date: Tue, 5 Apr 1994 14:13:44 EST

From: PRATTE@GG.csc.peachnet.edu

Subject: Saints

This weekend, while visiting a local monastery, I found a book that list the patron saints for almost every profession and discusses a little bit about there life. In answer to Aaron Morris' question (sorry, I know this has been posted before), the patron saint of brewers is St. Augustine of Hippo (the book also listed two "second string" saints, one of them being a St. Luke). Apparently, St. Augustine was given this distinction for the life he led before going on to great deeds. It seems that he was a bit of a party animal and philanderer, keeping a mistress for 15 years and fathering a child. What an excellent role model for homebrewers.

John

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Date: Tue, 5 Apr 94 11:12:13 PST  
From: Jack St Clair <Jack\_St\_Clair@ccm.hf.intel.com>  
Subject: Alcohol Content of BudMillCo

Text item: Text\_1

In HBD#1390, Brian Cecil asked about the alcohol content of Bud, Millers, and Coors. I can't vouch for his state but can tell you that it does vary considerably depending on the state (or in some cases, county) laws regarding alcohol control. California laws state that anything called beer MUST be less than 4%. Thank the wine lobby for that one. Several states restrict beer to 3.2% by volume. BTW, this generally does not apply to Ales and Malt Liquors which is why on some imports (EKU, Salvatore, etc.) the label may be overstamped with the words "Malt Liquor". The best thing to do is call the Alcohol Beverage Control organization in you state to find out.

If several of our fellow homebrewers want to do this and send me their findings, I'll compile the results and post it. Might be interesting.

Jack St.Clair  
Portland, Oregon  
Jack\_st\_clair@ccm.co.intel.com

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Date: Tue, 5 Apr 94 14:22:49 EDT  
From: Mark A Fryling <mfryling@magnus.acs.ohio-state.edu>  
**Subject: correction**

A thousand pardons,

It has come to my attention that in my Oktoberfest recipe that I posted yesterday there were several omissions and a mistake.

First I used Wyeast #2124 Bohemian (not Bavarian)

Second, for those of you not using Ragers (or anyone elses) IBU formula, here are the hop levels:

14g of Hallertau N. Brewer @ 7.7% AA for 60 min => 13 IBU  
23g Tettnang @ 4.2% AA for 60 min => 12 IBU  
39g Hallertau Hersbrucker @ 2.3% AA for 15 min => 3 IBU

Hope this clears confusion, if not you can ask me directly.

Mark Fryling  
<mfryling@magnus.acs.ohio-state.edu>

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Date: Tue, 05 Apr 94 15:56:26 EDT

From: yeebot@aol.com

**Subject: Brewing Schools**

Howdy y'all,

By chance, would there be any graduates of either the UC Davis or Seibel schools of brewing on the HBD? Am I missing any other US schools? And would you be willing to share your experiences and advice with a guy who'd like to get a "proper" brewing education? I received literature from both schools but it failed to mention what any of their graduates are doing these days. (IMO, a necessary data point.) My personal preferences (if it even matters) lie towards Belgian style beers. I promise to edit and re-post for all you other future Brewmeisters if I get a response.

A million thanks,

Mike

yeebot@aol.com

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Date: Tue, 5 Apr 1994 14:09:01 -700 (MDT)  
From: David Taylor <dptaylor@lamar.ColoState.EDU>  
Subject: EBC methods reference

I am looking for the EBC standard methods reference. Can anyone give me a more complete reference for the standard analytical methods used by European Brewers? I am interested in obtaining a copy.

Thanks,  
Dave Taylor      dptaylor@lamar.ColoState.edu

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Date: Tue, 5 Apr 94 13:28:11 PST  
From: Steve Armbrust <Steve\_Armbrust@ccm.hf.intel.com>  
Subject: Irish moss

Text item: Text\_1

I've heard the discussions about the value of Irish Moss, but I've stopped using it because I think I can taste the difference between my own beers that were brewed using it and those that weren't. Those that used Irish moss had a slight unpleasant taste that I couldn't explain away otherwise. I'd rather have a little haze than an off flavor.

So my question is, has anyone else observed this? Or, am I not using Irish moss correctly? (I add IM with 15 minutes left to the boil, about 1 teaspoon, chill with an immersion chiller, and ladle into a carboy through a screen, using the whole hops that accumulate to filter out what shouldn't be there.)

Steve Armbrust  
Steve\_Armbrust@ccm.hf.intel.com

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Date: Tue, 5 Apr 1994 16:54:38 -0400 (EDT)  
From: Dennis Davison <exe01679@char.vnet.net>  
Subject: Extract vs All Grain

I agree with Andy Anderson's and Al's comments in HBD 1390 about all-grain verses extract. I too have made some wonderful extract beers. The keys to a successful extract beer are:

- 1) Stick with a high quality light extract  
(I prefer Munton & Fison Dry)
- 2) Use high quality specialty grains
- 3) Always use a Liquid Yeast with a strong starter
- 4) Have a good recipe
- 5) Remember to sterile your equipment

Yes, I do profess that I can tell the difference between All grain beers and extract beers in competitions. However, I also feel that I can miss maybe 10 to 15 percent because of the care the brewer put into the beer. Remember, good quality all grain beers need the finest malts so stick with the finest extracts.

For Andy Ross about the GW Kent Lactic Acid:

Sorry Andy, the lactic acid you have is to raise the acidity of your mash not to give the lambic character to your beer. The acid is 88% pure.

For Greg Bishop Bottling from kegs HBD 1389:

Use a counter pressure bottle filler. Most Homebrew stores carry them. They start at about \$30.00 and can run several hundred depending on style. This is the only way to bottle beer properly.

Dennis Davison exe01679@char.vnet.net Exec-Pc, Milwaukee, Wi 414-789-4210

99 carboys of beer on the floor, 99 carboys of beer. If one of these carboys should happen to keg, then 98 carboys of beer on the floor.

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End of HOMEBREW Digest #1391, 04/06/94

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Date: Tue, 05 Apr 1994 17:52:39 -0400 (EDT)  
From: Kinney Baughman <BAUGHMANKR@conrad.appstate.edu>  
Subject: Tumbleweed and mediocrity

As the Netgods would have it, the following remarks didn't make it to my email box yesterday.

In a fit of self-restraint, I'll holster my EASYFLAMER (tm) and respond to Jack with more respect than is deserved:

>>I asked Kinney: `Can't you brew a better beer using all-grain?'  
>>The answer is basically, Yes. But.....

> Interesting comment that should not be lost in this rosy scenario of an  
> extract brew pub.

> I guess my question from a business point would be, "why bother?" It ends  
up  
> being an eatery with a half hearted brewery and one might just as well buy  
> good craft beer as take all the pains to make mediocre beer.

Have you tried the stout we had on tap last week? Or the IPA we served up a couple of months ago? No?

So much for my first point.

The question we had to ask ourselves was whether a brewpub would be commercially successful in a town of 12,000 people, 12,000 students and a couple of million tourists a year. Seemed possible. But we didn't want to spend \$100,000 only to find out that it didn't. So we decided to take a look at what we could do with no borrowed money and the Tumbleweed operation I've described is what we came up with.

>From a business point of view, the reason we bothered has to do with the fact that we're making money. And we're making that money by bringing a handcrafted beer to an area that's never had one. Ever. There've been a few brandy stills around here in the past but never a brewery! :-)

> Aside from satisfying your curiosity, I find it hard to understand why one  
> would be so tempted, particularly in light of his admission that one can  
make  
> better beer using all grain.

Emphasis on the 'can'. The point is, and what I've taken great pains to explain to my buddies here in the HBD, is that we had some hard economic realities to face in this venture. And we decided, indeed have proved, that we could create a commercially viable brewery using extract for the

fermentable portion of our beers. Consider that most of us who tarry in these electronic halls have had the chance to quaff the offerings of dozens of bright, shiny, expensive brewpubs. How many times have we walked away disappointed, remarking to ourselves that our homebrew was better than that stuff? These establishments proved to me that going all-grain is no \*guarantee\* you're going to make better beer. I took those experiences very much to heart during the planning for Tumbleweed.

So where do we go from here businesswise? This past week-end we looked at a building on the outskirts of town, complete with two walk-in coolers that are big enough to house about a dozen 10 bbl. fermenters each. We've established our reputation as decent brewers and we have people lined up at the bar to invest in a small regional keg microbrewery should we/I decide to make the plunge.

A rosey scenario? Not at all. It's an exciting decision, jam-packed with reality, that we're looking square in the face right now. All because we had the balls to cut square against the grain (no pun intended) of conventional wisdom.

There's nothing half-hearted about our brewery, Jack. In fact it's all heart...and blood and sweat and beers. We're doing what a lot of readers of the HBD, including me, have only been able to dream about until now.

So don't think for a moment that we're having a miserable time. We're all smiles, laughing at you and all the rest of the naysayers who said it couldn't or shouldn't be done.

Fire up the cough-drop pot boys! They're running out of beer downstairs!!!

Again.

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Kinney Baughman | Beer is my business and  
baughmankr@conrad.appstate.edu | I'm late for work.  
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Date: Tue, 5 Apr 94 15:29:53 PDT  
From: ELQ1%Maint%HBPP@bangate.pge.com  
Subject: Danny Dumps

The brew formula contained herein is not mine, just forwarding it for my cousin, Folks I give you Danny Dumps..

Shoot Howdy folks, My name is Danny Dumps, I own the McKinnleyville trailer park and auto wrecking, and operator of the Dumps Homebrewery. Thru the sheer ingenuity, thrift and good hammer mechanics I have perfected the home brewery in its simplist design.

First, I do a partial mash, my mash tun in a 90 cup coffee maker, the element is wired to a switch that regulates heat via a thermometer, for sparging I have a pinto engine with a 170 deg. thermostat that dribbles just the right rate of sparge water on my tun. I then mix with extract, not just any extract, Karo to be exact, and I use Karo dark for my Bock brews, both of these are available in any supermarket and ferment out a very clean crisp brew, although I have slight problems getting a good head, it is not a big social problem.

On to the fermenter, since I make big batches, I have found a 15 gal crock tub with a lid that seals pretty good. After some pratice and lack of a brew shop, I have found a very good substitute for yeast, its called Rid-X tm. and available at some store and almost all hardware stores, I make a starter and pitch the whole box, I get activity in about 15 minutes.

I keg, or should I say I extinguish, in other words, I fill a sterile water fire extinguisher and let it condition, the first mug of brew cleans the sediment and with the handy guage on the "keg" I can tell how much brew is left. Another handy feature is I take my "keg" to games, shows, the beach anywhere brew is not allowed. You never know when you need a fire extinguisher.

These are carefully lagered about one week, and served chilled with a lemon to take the sweet bite out a bit, see I have yet to figure out a good cheap hop substitute. Until then suck a lemon, sip a brew.

Next week I'll go into how I finally succeeded in getting the nut on the valve on the inside of a 7.5 gal. carboy.

Happy brewing and if ever in town be sure to stop by;  
Danny Dumps Trailer Park, Auto Wrecker and Home Brewery.

Back to you Murray..  
Ed Quier for D. Dumps

ELQ1@PGE.COM

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Date: Tue, 05 Apr 1994 17:52:23 -0800

From: dyeater@wpo.borland.com

Subject: A "stout" request and a limerick

I've only been reading the HBD for a few weeks but I've found it very entertaining, informative and aggravating. The aggravation stems from my lack of understanding of the dialect (argot?) you all speak (I don't know RIMS from bungs) as I have just begun making home brew and I'm still mighty surprised that my first batch of beer came out fairly drinkable.

Even though I've only brewed two batches (haven't tasted the second one yet), I'm anxious to make a stout. Anyone out there have a good extract recipe for a stout that resembles Sheaf or Guinness? I've been drinking a lot of Sheaf lately and would really like to make something like it. As I was drinking one yesterday this limerick came to me. I give it to you.

I was tossing some compounds about  
To invent an elixer for gout.  
    This mud in a beaker  
    Tastes like wet dog and old sneaker.  
My Gawd! I've created a stout!

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Date: Wed, 06 Apr 1994 17:15:00 EDT  
From: mop3@midas.ho.BOM.GOV.AU (Stephen Hudson)  
Subject: Partial mash techniques

G'day.

This is my first posting to the HBD, so please take it easy on me!

My question is in relation to the partial mash techniques in Papazian's TNCJOHB. After a few years away from homebrewing (kits) I will be starting up again shortly, using the partial mash method, on the road to full-grain brewing.

In his book Papazian has a section on mash-extract brews, but unfortunately one area is unclear to me. I do understand the recipes through the mashing, sparging, boiling wort, adding hops etc. However, the "Sparge into fermenter and cold water" has me stumped. I realise you have to add cold water to bring the batch up to 5 gallons, but the "sparge into fermenter" I need help on. I guess I need hot water, but how much and at what temp?

If someone could please explain exactly what happens here, I'd be most thankful. BTW has anyone tried any of these recipes?

TIA

- - -

Stephen Hudson Telephone : +61 3 669-4563  
Cataloguing Section Fax : +61 3 669-4254  
Bureau of Meteorology Email: S.Hudson@BoM.GOV.AU  
Melbourne Victoria AUSTRALIA

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Date: Wed, 6 Apr 94 7:41 EDT

From: Jim\_Merrill@vos.stratus.com

Subject: Copper and Stainless Steel

Over the weekend my father in-law, a phd chemist, noted that having copper in DIRECT contact with stainless steel causes a reaction. We called someone who works for a company that manufactures machines used in the food industry and they agreed. Something about a galvanic reaction creating a battery like situation as electrons pass from one metal to the other. He said they use primarily 316 stainless steel and that the FDA would not allow a copper to stainless connection to come in contact with any food product. He seemed to think that the stainless would leach out metals.

So the big question. How does this come into play with my "currently being constructed" keg boiler ? (Stainless Steel nipple and a copper connection on the inside) Since it will be broken down after each brewing session, does the actual contact time make this negligible ? Does the PH of the wort come into factor here ?

Has anyone tried to bend 1/2" SS welded tubing ?

Jim Merrill

Jim\_Merrill@vos.Stratus.Com

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Date: Wed, 6 Apr 94 8:01:42 EDT  
From: Jim Grady <grady@hpangrt.an.hp.com>  
Subject: Re: Extract vs. All Grain

Andy Pastuszak comments on the uninterrupted time required to make all-grain beer and I'd like to say that it doesn't have to be that way. Several have written about doing overnight mashes in the oven. My method is based on the fact that I have 3 small children who would rather play with Dad than have Dad make beer. Here's what I do:

1. I get up REAL early on a Saturday morning (~5:00 am), make some coffee (better idea than homebrew at this hour), crush the grain, heat the mash water and mash in. I use a stock pot with a copper manifold in an insulated box as my mash/lauter tun (for me it was cheaper than buying a cooler and allows me to do a step mash). I adjust the temp. and put the stock pot in the insulated box.
2. If I am doing a step mash, I leave it there for ~30 min for the protein rest & then raise to saccharification temp on the stove top. Once the mash is at saccharification temp, I put it into the insulated box.

If I am doing a simple infusion mash, then of course, this part is skipped.

3. Leave it until it is convenient to do the sparge.
4. By now, the rest of the house is waking up and we do whatever we had planned for that Saturday morning.
5. 6-8 hours after starting the saccharification rest, sparge and then boil as for an extract batch. The length of the saccharification rest is based primarily on when the boys take their nap.

I am very pleased with the beers I have made this way and also glad to have some weekend left after making beer. (As far as the current argument goes, I have made some very fine extract beers too).

With an insulated box, I will frequently lose only a few degrees over the time of the mash. I personally do not think that that is essential. I think as long as the temp is in the right range for the first part of the mash you're o.k. According to what I recollect, most of the enzymes are denatured after a 90 min mash anyhow.

I agree with Andy; when I read Miller, my response was that there was no way I would ever spend a day sitting over a pot in the kitchen making sure the temperature stays within a 2 degree window. Fortunately, there is another way.

Send e-mail if you would like info on how I built my insulated box - it takes an evening to do.

- - -

Jim Grady

grady@hp-mpg.an.hp.com

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Date: 6 Apr 94 7:33:28 ES  
From: Brian J. Cecil <Brian\_J..\_Cecil@wecnotes.semcop.com>  
Subject: HBD Testing

This is a test.

\*\*EXTRACT\*\*

End of Test.

: -)

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Date: Wed, 6 Apr 94 8:17:14 EDT  
From: Kevin Emery DSN 584-2900 <ksemery@cbda9.apgea.army.mil>  
Subject: Ref. Thermostat

I sent this to Zymurgy, but thought I would post here. I make no guarantee for your success!! | -)

#### Refrigerator Blues:

I have only been brewing for about a year now, and just decided to try my hand at Lagering. The thermostat in my Kenmore refrigerator wasn't accurate enough for good temperature control, a necessity for lagering. All I needed to do was to install a new thermostat into the old Kenmore.

Unfortunately, every homebrew supplier I phoned (Coast to Coast) said the same thing.... "We don't carry thermostats anymore", or "The company that manufactured them wasn't selling enough to be profitable and therefore discontinued the line".

Not to be swayed from the task at hand, I purchased a Hunter Model 40007 Digital Thermostat at Hechingers for \$29.99 and went to work. There is a number on the package to phone if you have problems which will put you in touch with one of their service representatives. The representative told me that I couldn't use the model 40007 in my refrigerator. I decided to give it a try anyway.

After taking out the Kenmore light housing and thermostat, I was left with 4 wires, Black-Hot, White-Common Ground or Neutral, Blue-to the Compressor and Green-Hard Ground. The New thermostat has 5 wiring connections. RH-Red, Rc-Blue, W-White, Y-Yellow and G-Green. I connected the Hot (black) wire of the Kenmore to the RH-Red terminal of the thermostat, and the Blue wire from the compressor to the Yellow terminal. I then finished out the circuit by splitting the black lead at the thermostat connection and running it to the push-button light switch. The switch in turn is connected to the light socket, and the circuit is completed when the Ground (white) wire is connected to the light socket. I mounted the Thermostat on the back wall inside the refrigerator.

I brewed a lager yesterday, and have the brew fermenting in the refrigerator at 50 degrees. The new thermostat is working beautifully. I can't wait to try my lager!!!

I have to admit that I can't hang a picture straight, so if I can do this, anybody can!

Notes about the Model 40007 Digital Thermostat:

1. It will only display temp from 32 to 95 degrees.
2. It can only be set from 40 to 90 degrees.
3. It requires 3 AA batteries.
4. It will cycle when the temperature rises 2 degrees above the

temp setting

Kevin S. Emery

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Date: Wed, 6 Apr 94 09:09:16 EDT  
From: 06-Apr-1994 0858 -0400 <ferguson@zendia.enet.dec.com>  
Subject: irish moss/all grain time/extract vs. all-grain

>Date: Tue, 5 Apr 94 09:18 EST  
>From: <GNT\_TOX\_%ALLOY.BITNET@PUCC.PRINCETON.EDU>  
>Subject: Extract vs. All Grain  
[...]

>if I ever will be. There is no other hobby that I have that requires  
>me to use 8 hours or so at a shot without being able to stop.

I'm able to do an all-grain batch, start to finish, in 3-4 hours, depending on the problems I run into. The best time was 3 hrs, the worst 4 hrs. This includes clean up. I do a single-temp mash for 1 hr and have had extraction rates of about 28 pts - which isn't too bad. sparge for about 20-30 mins, boil an hour, chill (10 mins), siphon into the fermenter, and clean up (i do clean up along the way during the boil, etc). it doesn't have to take 8 hours! and, during my mash, i'm free to eat breakfast, work on the car, etc.

>Date: Tue, 5 Apr 1994 07:12:22 -0700 (PDT)  
>From: gummitch@teleport.com (Jeff Frane)  
>Subject: Re: Irish Moss (again?) and extract beers

>And to beat the Irish Moss horse to death: I've used it with and without  
>protein rests and I've used it with a reasonably wide variety of malts.  
>In the quantities that George Fix suggested and that I've passed along,

Do you add the IM at points other than the last 10-15 mins of the boil? If so, when, how much and why?

>Date: Tue, 5 Apr 94 12:16 CDT  
>From: arf@mcs.com (Jack Schmidling)  
>Subject: DEATH THREATS  
[...]

> >From: <ferguson@zendia.enet.dec.com>  
>

> >I support any brewpub that makes good brew. I don't care if they make  
> it with extracts or all-grain. Good brew is good brew.

>

> One can only conclude that you think you are arguing we me or just felt like  
> saying that. Unfortunately, it is nonresponsive to my question.

I'm not arguing with anybody. I offered up my response as just another data point, that's all. lighten up mon.

>Date: Tue, 05 Apr 94 13:40:25 EDT  
>From: gorman@aol.com  
>Subject: Side-by-Side refrigerator tips

>2. I'm thinking of putting my CO2 tank in the freezer side and drilling a  
>hole for the air hose in the dividing wall. Any idea whether this is a good  
>or bad idea?

I don't suggest this. Doesn't CO2 change its behavior slightly when cooled?  
I have my CO2 tank outside the fridge.

>3. I'm thinking of drilling a hole in either the door or the side of the  
>refrigerator half for a tap. Any advice on this?

It is pretty easy. usually you have to drill through some sheet metal, some  
insulation, and finally the plastic inside wall (might be metal). they make  
taps with various length shafts - so, you need to get a rough handle on how  
thick your fridge wall is. pretty easy to do, IMO.

jc

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Date: Wed, 06 Apr 94 09:55:57 EST  
From: carlsont@GVSU.EDU (TODD CARLSON)  
**Subject: beer competitions**

I have recently brewed my best ever ale and would like to get some feedback from experienced judges by entering it in a homebrew competition (which I have never done before).

Do I have to become a member of a local or national homebrewing club/association to enter competitions?

How much does it cost to enter?

How do I send my beer to a competition?

Where are there competitions in the midwest region?

Thanks

todd  
carlsont@gvsu.edu

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Date: Wed, 6 Apr 1994 09:20:30 -0500  
From: David Deaven <deaven@ishmael.ameslab.gov>  
Subject: RE: temp controller

Some folks were looking to design their own temperature controller, so I thought I'd add my \$0.02.

I was able to cheaply convert an old freezer into a fridge by just hooking up an old thermostat (used for house heat/cool) to a relay bought from Radio Shack. The 'stat was not able to maintain 40F (how many folks keep their house at that temp?) but I just bent the bimetallic strip inside, and it now works like a champ in my father's home brewery. Just mount the 'stat inside the freezer, and put the relay outside in a safe metal box. Even if you buy the 'stat, this solution is less expensive than others I've seen. The temp. reading on the face of the 'stat is of course inaccurate, but I assume you own a thermometer to re-calibrate it.

David Deaven           deaven@ishmael.ameslab.gov  
A504 Physics           tel 515-294-6878  
Ames Laboratory        fax 515-294-0689  
Ames IA 50011

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Date: Wed, 6 Apr 1994 10:26 EST  
From: "Glen Flowers 601-7253, LFF-139" <GFLOWERS@LANDO.HNS.COM>  
**Subject: lambic recipes request**

anybody got a good (preferably tested) lambic recipe?  
if you'd rather not post to the digest you can e-mail me at:

GFLOWERS@LANDO.HNS.COM

Cheers,  
Glen Flowers

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Date: Wed, 06 Apr 1994 07:34:06 +0900  
From: bjones@novax.llnl.gov (Bob Jones)  
**Subject: 15 gal sanke kegs as fermenters**

I would be interested in hearing peoples experiences with using 15 gal sanke kegs as primary fermenters. After years of using carboys I'm considering switching to these 1/2 barrel kegs. Most of my reasons stem from the amount of blowoff I have from the carboys. A 20% loss of beer is starting to really bug me. Seems one could mount a valve on the underside of the keg and pretty much use the keg without any other modification except the removal of the valve assembly. I guess a stopper could be used to fashion an air lock or blow off tube. I would plan on putting the same 10 gals in this new fermenter and that would get me a 33% head space. As for the cleaning I would do all the cleaning chemically. I have been using TSP and hot water and have had great results with it.

Cheers,

Bob Jones  
bjones@novax.llnl.gov

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Date: Wed, 6 Apr 94 07:51:13 PDT  
From: hollen@megatek.com (Dion Hollenbeck)  
Subject: RE: temp controller

>>>> "Bill" == William Nichols <bnichols@mlab.win.net> writes:

Bill> Geoff Scott writes:

>> Anyone have straightforward plans for a thermostat controller  
>> like the Airstat? A friend is looking with envy at the old  
>> Honeywell that I have my beer fridge plugged into. We would  
>> build one if anyone has a plan with a reasonably easy to obtain  
>> parts list. While I like to rummage through electronic surplus  
>> stores as much as next guy, I dont have much confidence in our  
>> ability to make good substitutions.

Bill> If it doesn't come with a TC you have to know what kind it needs,  
Bill> there are many. If the input is 3 wires, it takes an RTD instead.  
Bill> An RTD is similar to a TC except that it varies its resistance with  
Bill> temperature instead of voltage. Either kind can be purchased from  
Bill> a lab supply for \$30 - \$50

If you are thinking of building your own, I suggest that you use a  
thermistor rather than a RTD. An RTD has a \*much\* smaller range of  
resistance change for the same temperature change than a thermistor  
and it is therefore easier to build a circuit using a thermistor than  
an RTD (IMHO).

dion

Dion Hollenbeck (619)675-4000x2814      Email: hollen@megatek.com  
Staff Software Engineer      Megatek Corporation, San Diego, California

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Date: Wed, 6 Apr 94 07:58:37 PDT  
From: hollen@megatek.com (Dion Hollenbeck)  
Subject: Re: Keg Poppet O-ring Removal?

>>>> "Glenn" == GANDE <GANDE@slims.attmail.com> writes:

[ paraphrased - "How do I remove a bad poppet" ]

Remove the valve body from the keg. Set the valve body on a hard surface with the poppet up and the threaded end down. Get a 1/4" pinpunch or a phillips screwdriver or a 1/4" bolt and push down firmly and steadily on the poppet in the top of the valve body. It will click and drop out.

Insertion is just the reverse, put the valve body threaded end up, insert the poppet in upside down, and push it gently in until it clicks. When inserting, you should not use a screwdriver because you need something with a flat end so you can push the poppet in squarely.

Dion Hollenbeck (619)675-4000x2814      Email: hollen@megatek.com  
Staff Software Engineer      Megatek Corporation, San Diego, California

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Date: Wed, 6 Apr 94 07:57:12 PDT  
From: msharp@Synopsys.COM (Michael Sharp)  
Subject: EBC references

David Taylor <dptaylor@lamar.ColoState.EDU> writes:  
>Subject: EBC methods reference

> I am looking for the EBC standard methods reference. Can anyone  
> give me a more complete reference for the standard analytical methods used  
> by European Brewers? I am interested in obtaining a copy.

Here is some work from the Mivrobiological Methods Sub-Committee:

EBC Analytica Microbiologica  
J. Inst. Brew., March-April, 1977, Vol. 83, pp. 109-118

EBC Analytica Microbiologica: Part II  
J. Inst. Brew., September-October, 1981, Vol. 87, pp.303-321

EBC Analytica Microbiologica: Part II Continued  
J. Inst. Brew., July-August, 1984, Vol. 90, pp. 268-271

EBC Analytica Microbiologica: Part III  
J. Inst. Brew., July-August, 1984, Vol. 90, pp. 272-276

--Mike

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Date: Wed, 6 Apr 1994 10:20:05 -0500

From: dmorey@iastate.edu

Subject: \*Malt Beverages\*

Just a short comment everyone,

Zima is a malt beverage since its alcohol is derived from malt. This doesn't mean that it will taste like beer! Do wine coolers taste like beer? NO, but did you know that many of them use MALT derived alcohol? They do this because malt is MUCH cheaper than fruit. Anyone who has made a fruit beer from fresh fruit can tell you this. The people at Zima are just using this fact as a marketing technique - plain and simple.

Personally, I have no desire to try Zima since there is so many other beers out there for me to enjoy. But to each there own. I just thought I would let you know that there are many other \*malt beverages\* out there and if you ask me where I heard it or read it, I will be forced to tell that some PINK ELEPHANTS told me.

I'm going to where streams of whiskey are flowing. - The Pouges

Dan Morey

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Date: Wed, 6 Apr 94 07:47:41 PDT  
From: hollen@megatek.com (Dion Hollenbeck)  
Subject: Re: Modifying a Gott/Rubbermaid 5 gallon cooler

>>>> "Jay" == Jay Lonner <8635660@NESSIE.CC.WWU.EDU> writes:

Jay> Is there a recommended way to install a 3" (or so) long piece of  
Jay> 3/8" copper tubing in a 5 gallon cooler, in place of the stock  
Jay> push-button spout thingie? Getting the old spout out is no  
Jay> problem, but I'm kind of stuck with the next phase of this  
Jay> modification. At this point I'm thinking of drilling out a  
Jay> rubber stopper to accomodate the copper tubing and just ramming  
Jay> it in the hole left by the removal of the original spout, but  
Jay> that seems inelegant and dangerous (I can just see the stopper  
Jay> coming out -- whoosh! goes my sparge water all over the  
Jay> floor...).

Jay> Thanks oodles for your suggestions.

Jay> Jay.

I am assuming that you will be doing something else with the copper tubing than just letting it rest on the bottom? Are you using this as a mash tun? Lauter tun ? Both?

The reason I ask is that I have a 10 gal. Gott cooler and have installed a bulkhead fitting to turn it into a mash/lauder tun. If I know what you are trying to do, I should be able to give you instructions on what I did, or modify them to suit your intended use.

dion

Dion Hollenbeck (619)675-4000x2814      Email: hollen@megatek.com  
Staff Software Engineer      Megatek Corporation, San Diego, California

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Date: 6 Apr 94 16:35:34 GMT  
From: GANDE@slims.attmail.com  
Subject: Kill Jack Schmidling?

Why does everyone jump all over Jack Schmidling? I've been reading and posting to the HBD for 2 years now and whenever he say's ANYTHING, a zillion posts are made to dispute his comments. I don't always agree with his statements, but that's because I have a different belief on how something is done. The posts I've seen recently (and there's been a few) are getting so petty as to argue syntax, who said what, etc.

I often wonder that if we all discussed these issues face to face that tones and comments would be much less defensive. On the other hand, disputing any of Jack's statements only seems to set him off. Am I the only one tired of paying to read bantering, endless quotes, and rhetorical responses? Take it to ALT.BEER.

If I'm out of line, you can flame me at GANDE@SLIMS.ATTMAIL.COM, sorry for the BW consumption....

...Glenn

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Date: Wed, 6 Apr 1994 11:32:52 -0400  
From: tron!eclus.dnet!pershall@uunet.UU.NET  
Subject: Re : Raspberry Porter

Lawrence,

Last year I brewed a Raspberry Stout, following the recipe for Cherry Fever Stout in Papazian's "Complete Joy of Homebrewing", except that I substituted 5 lbs. of frozen raspberries (it was out of season for fresh raspberries). At the end of the boil, I removed my brewpot from the burner, dumped all the (thawed) raspberries into the pot, put the lid on it, and let them steep for 15 minutes. I then dumped the contents of the brewpot (raspberries included) into the cold water in my carboy and pitched the yeast when cool. The entire fermentation was in the primary (about three weeks as I recall), and the resulting beer had a very noticable raspberry flavor (no astringency or off-flavors that I could discern). I just drank the last bottle (a year later), and it still tasted great (although the raspberry flavor had diminished somewhat). The only problem I encountered was during the initial fermentation. I came downstairs one day after work, and found that the blow-off hose had become clogged with raspberry goo and enough pressure had built up to blow off the rubber hood on the fermenter -- raspberries and foam were everywhere!! (I really should have used a larger diameter blow-off hose than the standard 3/8 inch stuff).

Incidentally, I brewed the same recipe with raspberry extract a few months ago, and acheived similar results (minus the blow-off problem, of course). Hopefully this has been helpful.

-- Andy (pershall@eclus.bwi.wec.com)

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Date: Wed, 6 Apr 94 10:52:25 EST  
From: JEBURNS@ucs.indiana.edu  
Subject: Coffee Brew and Keg Parts

I have been considering adding ground coffee beans to the grains during the sparging process, maybe some Jamaican Blue Mountain or other good bean. If anyone has a recipe that uses coffee and has turned out well send me a post, or if you have tried this and want to warn me....

Also, I would like an address for inexpensive keg parts and supplies. I had the address of a place in Texas, but they have gone out of business. I have two Cornelius kegs that I would like to start using....

Lastly, I know this has been comented on already but on the Michael Jackson Beer Hunter series they tour several British brewpub type operations that use extracts only. It is probably very cheap to get extracts there since many of the manufacturers are close at hand. They showed the guy climbing up a ladder and dumping this bucket of syrup into a steaming vat. The "brewery" was in what looked like an old chicken coop. I guess these small extract brewpubs are pretty common over there. Something to do with high taxes on bottled beer. It looked like they were just shooting for something that could be consumed almost as soon as it was brewed.

Dave in Bloomington  
jeburns@ucs.indiana.edu

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Date: Wed, 6 Apr 94 12:34:37 EDT  
From: sdlsb::73410@sdlcc (Carl Howes)  
Subject: Changing Gotts

Jay Lonner asks about replacing the stock spout in his Gott cooler. Having just done this last week I offer the following. Get a 1/2 inch bulkhead fitting and two 1 inch o-rings. Drill the spigot hole out to 1 inch diameter. The fitting is a two piece affair consisting of a hollow (1/2 inch I.D.) shaft and a nut. Put the shaft through the hole in the cooler and tighten the nut with an o-ring on each side of the cooler wall. To complete the picture, I soldered a short piece of pipe and a 3/8 hose barb to the outside end and assembled (tinkertoy style - no solder) a rectangular manifold from 1/2 inch pipe and elbows for the inside which just fits, and rests on, the bottom of the cooler. As a cautionary note, make sure the solder you use meets federal standards under the Safe Drinking Water Act. The ones that do will be so labelled and cost more. Some of the ones that don't are outright poisonous. Have fun!

Carl  
73410@sdlcc.msd.ray.com

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Date: Wed, 06 Apr 1994 11:31:05 MEZ  
From: Roland Tropper <tropper@EDVZ.SBG.AC.AT>  
**Subject: I'm new and want to brew beer**

Hi brewers,

After subscribing to HBD I also decided to brew (or better try to brew) beer but I'm totally new in this field. I'd appreciate it if somebody could tell me which tools I need, where I could get recipes and all the other important things I don't know about.

Thank you very much,

Roland Tropper  
Salzburg, Austria

Please e-mail to: Tropper@dsb835.edvz.sbg.ac.at or post.

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Date: Wed, 6 Apr 94 10:08:18 PDT

From: bgros@sensitivity.berkeley.edu (Bryan L. Gros)

**Subject: lagering**

What is the fermentation schedule for a lager? when does the diacetyl rest come in?

My guess is something like:

1. primary at around 50F for a week
2. secondary at 50F for another week
3. diacetyl rest for two days at 58F
4. slowly lower temperature to 34F for two or three weeks

Note that 2,3,and4 are all in the same carboy. correct?

Do people worry about sucking in the water in the air lock as the temperature is lowered in step 4?

And to repeat someone's question from a week ago, what if you bottle/keg after step 3 and then lager for two or three weeks?

BTW, I'm talking specifically about a 1.068 bock  
Thanks.

- Bryan

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Date: Wed, 06 Apr 94 12:07:48 CDT  
From: "Paul Sovcik, Pharm.D." <U18183%UICVM@UIC.EDU>  
Subject: First mash questions

Well, I finally was able to do my first partial mash. I am making a Helles Bock (kinda...) and used 5 lbs. of Pilsner malt (Dewolf-Cosyns) and 6 lbs. of NW gold extract for a 5 1/2 gallon batch. Used Wyeast 2206.

Unfortunately, while preparing the mash, I had some major distractions that affected the process greatly. First, I was taking care of my two month old daughter, and when she needs to eat, she doesnt care about needing to adjust temperature, etc... The second distraction was the Cubs opener on TV. Especially with Tuffy Rhodes...

Anyway, here were my variations from Miller's instructions. How will each variation affect the final product?

- 1) My protien rest was done at 120 degrees, but the rest lasted TWO hours instead of one.
- 2) My initial strike temp for the mash was 150 degrees, but when I poured it into the cooler, the temp went down to 145. Due to the hungry child, this sat for 45 minutes. I then figured it may be too low of a temp, so I reheated the whole mess to 155 degrees and mashed again for an hour (the temp dropped to 150 within the hour). Did it "overmash"? Is that possible?
- 3) I sparged via kitchen strainer as per Millers instructions and got a terrible extraction rate (My original gravity was 1.062) probably because of the sparge technique and my impatience at the time this whole thing was taking. I wondered as I did this... did letting the sparge runoff drip into the brewpot give me major HSA?

Thanks in advance for the replies.

BTW, it is currently fermenting at 48 degrees with no sign of activity yet after 36 hours. I pitched a quart of yeast that didnt look like it was working too hard after a 36 hour starter. Should I be worrying? Its my first lager, too.

-Paul Sovcik

U18183@uicvm.uic.edu

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Date: Wed, 06 Apr 1994 13:27:59 -0600 (CST)

From: SWEENERB@memstvx1.memst.edu

**Subject: More about all-grain**

>Date: Tue, 5 Apr 94 09:18 EST

>From: <GNT\_TOX\_%ALLOY.BITNET@PUCC.PRINCETON.EDU>

>Subject: Extract vs. All Grain

>

>Well, there's been a lot of debate on the extract vs. all grain issue.

>I only have 4 batches to my credit, but I've read a lot of material on

>brewing before I got started. I've never made a kit beer and went

>straight for the extract/specialty grain method of brewing.

>

>Well, I've read just about all I can read on All Grain, Noonan,

>Papzian, Miller, BT, Zymurgy, and I've come to one conclusion. All

>grain brewing takes a damn long time! Much too long if you have

>children who belong to little league, or the scouts, or you have a

>significant other that uses the kitchen to, say, cook meals.

>

>All grain in my household would involve me setting up house in my

>basement and using an entire Saturday to make my beer "better." I'm

>not willing to make that kind of commitment to my brew. I don't know

>if I ever will be. There is no other hobby that I have that requires

>me to use 8 hours or so at a shot without being able to stop.

>

>As a newbie, I must tell you that I am very turned off by all grain

>brewing (partial mash, maybe). because of the time and the expense

>involved in building a "mini-kitchen" in my basement.

>

>That's my 2 cents on the issue.

>

>Prosit!

>Andy Pastuszak

>

I am not trying to heat up the all-grain vs. extract discussion, but merely to clarify what I feel are some misconceptions about all-grain brewing which were detailed nicely by Andy (Thanks). I put the following on r.c.b a few days ago after someone else listed this 8 hour requirement for doing an all-grain batch.

My record for an all-grain batch is less than 4 1/2 hours as detailed below. Keep in mind that for a significant part of this time (mashing) you don't have to be present (sometimes I go for a run):

20 min - Crush grains in Corona mill (start heating water for mash too)

70 min - add water to grain & mash; begin heating sparge water

45 min - drain mash and sparge

60 min - boil

20 min - cool with wort chiller

10 min - siphon into carboy and pitch yeast

20 min - final clean up

That is a total of 4 hours 5 minutes, with the 2 hours and 15 minutes prior to the boil the only time added to what I used to do for extract brewing.

I know this is a shorter boil (considering this boil was actually only about 50 minutes with pre-boil time), sparge and mash time than many people prefer, but it will produce pretty good beer nonetheless. Even extending to mash to 90 minutes, the sparge to 1 hour and the boil to 90 minutes will add only a little more than an hour to this total time.

I like all-grain brewing as much for the, in my case, better results as for giving me a feeling of satisfaction that I did not get when doing extract batches. Maybe its the idea that I am closely emulating the way most of the beers I prefer are made. If final results are the main objective, I have tasted some very good extract beers.

As for equipment, the only extra pieces I have are a corona mill, a 5 gal. Gott cooler and a bunch of grain (I did start out with a 40qt enamel brewing pot so I didn't have to replace that). Cost: corona \$45; gott - \$20; other misc things like my homemade immersion chiller -\$50. For me cost/batch for all-grain vs. extract is significant, typically about \$10 per batch cheaper for all-grain. So rough and dirty that's about 12 batches to breakeven.

All my stuff including 3 kegs fits in a small coat closet.

For me the difference in my beer quality was worth the additional time and since its a lot cheaper per batch going all-grain I can brew more beer! Sorry to take up the bandwidth, but I was intimidated about making the switch to all-grain due to posts like Andy's for a long time so I felt the need to respond.

Bob Sweeney

sweenerb@msuvx1.memst.edu

The University of Memphis

Down by the river, I shot my baby - N. Young

I would kill everyone in this room for a single drop of sweet beer. - H. Simpson

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Date: Wed, 6 Apr 94 14:33:08 EDT  
From: WIESEN@VAX2.DNET.ICD.Teradyne.COM (Dan `Hefe' Wiesen)  
Subject: [homebrewed] temp controllers

Having spent a good deal of time noodling about temperature controllers a la the Hunter AirStat, here are some thoughts.

When I heard here that the AirStat was going out of production, I thought that it would be a good time to investigate the commercial feasibility of a design I had floating around in a notebook. I had drawn up a temp controller with the features that I wanted to see: fractional degree accuracy, digital display of fridge temp and desired temp in C or F, hysteresis to reduce cycling of the compressor, the ability to set desired temp with a dial and plug & play ease of use. Trouble was that the cost for the bill of material, at wholesale, was ~\$80. Add labor, overhead, things like shipping and the cost of getting of one of these babies to the customer looked to be over \$100. As a homebrewer, I would find it hard to swallow shelling out that kind of money for something that replaces the AirStat that some fortuitous HBD readers were able to buy for as little as \$19. So much for quitting my day job. When I inherit a 1950 Westinghouse, I'll probably build one of these, just for the self satisfaction...

Bill Nichols responds to Geoff Scott asking for controller plans. Bill talks about the contact rating for switching the AC. He's right about this being an area of concern. Whatever you use to interrupt the AC will be hot switching an inductive load [=big spark]. A reasonable rule of thumb is to use contacts that are rated at 2 to 3 times the load current. I don't like disclaimers, they make me feel unclean, but if you don't know what you are doing, please don't play with AC.

Keeping the preceding caveat in mind, here's an approach for an easystat (tm). Use an adjustable, mechanical, bimetalic thermal switch, like ones found in older room heat thermostats to trigger a relay driver circuit. Use the relay driver to operate the coil of a relay capable of switching the compressor power. To make this work, you will need to set the existing fridge/freezer control to its coldest setting. You will also need to get a thermometer and spend time calibrating your thermostat. One of the problems I foresee, is finding a thermostat that operates around 30-50F. I would try to modify the switch to extend its range. Good luck.

Dan

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Date: Wed, 6 Apr 1994 13:46:43 -0500 (CDT)  
From: Rich Larsen <richl@access1.speedway.net>  
Subject: Irish Moss

Steve Armbrust <Steve\_Armbrust@ccm.hf.intel.com> asks :

>I've heard the discussions about the value of Irish Moss, but I've  
>stopped using it because I think I can taste the difference between my  
>own beers that were brewed using it and those that weren't. Those that  
>used Irish moss had a slight unpleasant taste that I couldn't explain  
>away otherwise. I'd rather have a little haze than an off flavor.

>

>So my question is, has anyone else observed this? Or, am I not using  
>Irish moss correctly? (I add IM with 15 minutes left to the boil, about  
>1 teaspoon, chill with an immersion chiller, and ladle into a carboy  
>through a screen, using the whole hops that accumulate to filter out  
>what shouldn't be there.)

I've never noticed a difference in flavor of the beer, but I have  
noticed a dramatic change in the aroma coming off of the boil pot. The  
hop aroma, seems to change to a harsher smell. I wonder if this is also  
being transmitted into the final beer.

According to other sources, you should increase the amount to around 1/2  
tablespoons, or according to Rodney Morris (CI\$ cir 1991) you should use  
900mg if you have a scale available. I haven't noticed a dramatic  
difference between 1 tsp up to 1 Tbl in the clearing effect. I once used  
1 Tbl IM and 2 Tbl Polyclar in secondary before kegging. The result managed  
to scrub out so much protein that I removed all head retention.

Other observations I've made are that it is definitely seaweed. I found a  
tiny shell in among the flakes. (I guess this isn't the purified stuff huh  
Al? :-)) Also, I rehydrated the stuff for the first time 30 minutes before  
addition and it didn't seem to make any difference. It worked just as well  
as if I had added it dry. Without IM the hot break particles seem to be  
smaller, but there is just as much.

A question... Why are the flakes superior to the powder? The flakes tend to  
clog my aerator nozzle on my siphon hose. A real PITA.

=> Rich

Rich Larsen (708) 388-3514  
The Blind Dog Brewery "HomeBrewPub", Midlothian, IL  
(Not a commercial establishment)

"I never drink... Wine." Bela Lugosi as Dracula

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End of HOMEBREW Digest #1392, 04/07/94  
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Date: Wed, 6 Apr 94 13:37:51 MDT

From: "Mark B. Alston" <c-amb@math.utah.edu>

**Subject: Re: Modifying a Gott/Rubbermaid 5 gallon cooler**

This is almost exactly what I have done. I used a drilled stopper (3 1/2 I think) and put a piece of racking crane through the hole. The inside is connected to my false bottom (Phils) and the outside is connected to the hose. The only suggesting I would make is to put the stopper on the inside so that any pressure against it holds it in and doesn't push it out.

For my sparger I simple removed the push button part of the spout (you can pull it out from the inside) and put a #1 (I think) solid rubber stopper in the depression left on the front. By cutting a slit through the part where the spout connects to the button part you can slide some 3/8 inch tubing onto the spout. Put a hose clamp on the hose and you are ready to go.

So far this has worked great for 10 brews.

Good luck,

Mark Alston

(Boy there are a lot of Marks around here!!!)

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Date: Thu, 07 Apr 1994 14:49:01 -0500  
From: Bill@cvumail.cvu.cssd.k12.vt.us  
**Subject: Author's query**

For a revision of my book MAKING BEER  
(Knopf 1983) I would appreciate hearing  
any homebrewer's suggestions for changes  
in text or emphasis. Thanks William Mares.

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Date: Wed, 6 Apr 1994 13:06:28 -0700 (PDT)  
From: malodah@pbgueuze.scrm2700.PacBell.COM (Martin Lodahl)  
**Subject: Brewing Academies**

In HOMEBREW Digest #1391, one yeebot@aol.com asked:

> By chance, would there be any graduates of either the UC Davis or Siebel  
> schools of brewing on the HBD? Am I missing any other US schools? And would  
> you be willing to share your experiences and advice with a guy who'd like to  
> get a "proper" brewing education? I received literature from both schools  
but  
> it failed to mention what any of their graduates are doing these days. (IMO,  
> a necessary data point.) My personal preferences (if it even matters) lie  
> towards Belgian style beers. I promise to edit and re-post for all you other  
> future Brewmeisters if I get a response.

I'm not a graduate of either, but have taken classes from both, and the first question that occurs to me is, why? Do you wish to learn more about brewing, by which I mean actually making excellent beer, or is it more the intellectual challenge of brewing science, or do you plan to seek employment in the small-scale brewing industry, or is your life's ambition to work for A-B? I doubt that last, if you like Belgian beers, but if it is, Davis is the place for you, though I've been told that A-B hasn't hired a Davis grad in three years. If on the other hand you want to be the brewer in a highly-regarded brewpub or micro, and formulate interesting and flavorful recipes, Siebel will serve you better, IMHO. Confidence in Davis graduates as full-charge brewers appears to be eroding, though some have done quite well. I agree altogether with your point that a school should be judged by its graduates.

Both programs are run by people with long-term connections to the brewing industry, though Siebel's program includes folks like Joe Power and Dave Radzanowsky (spelling quite approximate) who've worked in breweries as brewers most of their adult lives, while Davis' Dr. Michael Lewis has more of an academic background. In all cases their experience is most solidly rooted in the "American light lager" tradition, but my strong impression is that the Siebel folks have made the more succesful adaptation to the changing face of American brewing.

HBD old-timers who know my writing style will recognize an unusual restraint in what I've said here; I actually feel very strongly about this, and could easily find myself making statements I'd be hard-pressed to defend later. If possible, take some sort of short seminar from each institution, and I think you'll be able to evaluate their overall program.

= Martin Lodahl Systems Analyst, Capacity Planning, Pacific\*Bell =  
= malodah@pacbell.com Sacramento, CA USA 916.972.4821 =  
= If it's good for ancient Druids runnin' nekkid through the wuids, =  
= Drinkin' strange fermented fluids, it's good enough for me! (Unk.) =

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Date: Wed, 6 Apr 94 16:07:31 EDT  
From: David Knight <dknight@ren.iterated.com>  
Subject: Where do you buy agar?

I've recently gotten hold of a bunch of test tubes and I'd like to start culturing yeast. I read the yeast FAQ and have all of the equipment and ingredients that I should need \*except\* for agar. My question is: Where do you buy agar?

I've called several huge local grocery stores and asked about it, but no one has ever heard of it before. I've also checked in the gelatin section of several stores but still no luck. The (admittedly small) oriental sections of these supermarkets have no agar either.

If necessary I'll head for the ethnic part of town and try some oriental supermarkets, but I doubt that I'd recognize agar even if it was standing right in front of me, and if they do have it would it be labelled 'agar' in english?

By the way, I'm located in the Atlanta 'burbs.

Thanks in advance,

-Dave Knight  
dknight@ren.iterated.com

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Date: Wed, 6 Apr 94 16:17:58 EDT  
From: David Knight <dknight@ren.iterated.com>  
Subject: Pure-Seal (TM) Bottle Caps

I just purchased some Pure-Seal bottle caps and was wondering what is the preferred way of sanitizing them. I thought I'd read somewhere that they lose their effectiveness if they contact water, but I can't find the source anymore.

Also, does anyone know what "makes them work"? Do they work at all normal temperature ranges or should the bottles be stored at some "optimal" temperature?

Thanks in advance.

-Dave Knight  
dknight@ren.iterated.com

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Date: Wed, 6 Apr 1994 17:33:59 -0400 (EDT)

From: Jim Busch <busch@daacdev1.stx.com>

Subject: Re: JS, IM, EX, etc.

Jeff writes about IM:

>

> And to beat the Irish Moss horse to death: I've used it with and without  
> protein rests and I've used it with a reasonably wide variety of malts.  
> In the quantities that George Fix suggested and that I've passed along,  
> there have been astonishing increases in clarity and NO (that is ZERO)  
> problems with head retention. That's ZERO, Al.

I just saw what appeared to me be the exact same IM sold by supply stores in my local CO-OP, in several gallon jars, for next to nothing prices. Is this the same stuff? It sure looked the same. BTW, I gave up IM long ago, but it does take a few weeks for my beers to clear, but I blame this primarily on residual yeast. Maybe its time to try again.

> From: braddw@rounder.rounder.com

> Subject: Barleywine?!?

>

> I was looking for a recipe (grain or extract for 5 gals) that would  
> approximate that of the Old Knucklehead.

Pale malt (M&F is a good choice, but domestic 2 row works) for a OG of 1.094+ , about 20 lbs for 5 gals.

Depending on how dark you like your BWs, 1 lb Caramel/crystal malt. More if you like real sweet BWs. Some brewers add a touch of chocolate malt.

Mash at 144F for 20 min, raise to 152 to convert, mash off at 168-172. Recirc, then draw off sweet wort, replacing with a small (1-2 gallons) amount of sparge water. You basically only want the "first runnings" of the mash. (If you have a second boiler, continue to lauter for a "small beer").

Boil 90-120 minutes. Add 2 oz Centennial and 1 oz of Cascade at 60 min to end of boil. Add 2 oz Cascade at 30 min, and finish with 2 oz of Cascade (this assumes you like west coast ales/cascades, goldings is also a great choice, but more costly).

Chill, \*AERIATE\* as much as possible. Pitch the dregs of a 1 GALLON liquid starter of American Ale yeast (British yeast is another option).

Hope that it ferments down. Rack after 10-14 days, let sit in secondary until the FG is down (this is a wild card).

If you bottle condition, add fresh yeast and sugar at bottling time.

> Also, has anyone out there ever brewed with apples? The thought of an  
> apple-cinnamon lager entices me, especially since I live next to an  
> Orchard!

Nope!

JS writes:

> Subject: DEATH THREATS

>

> "Town water departments are notorious for playing with the water.

> That translates into wildly variable extraction efficiencies."

>

> To repeat the question: how do changes in the water translate into wildly  
> variable extraction efficiencies?

Sounds like back to ol research books, Jack. Check out the part on the effects of Calcium ions on pH and extract, not to mention kettle break. While your at it, look at dissolved solids and carbonates. Oh, and check out the good range of values that was posted in the last HBD. And also note the effects of mineral concentrations on hop flavor/perceptions, and overall character of the finished beer. Lets see, what is the difference between Munich water and Burton-on-Trent, I never can rememeber.....

>

>

> > Sure. There are methods for dealing with each one of these situations.

> The main point is that you can't take your water for granted. Water tests

> every day are an essential part of the commercial brewing process if you

> care at all about product consistency.

Actually, in practice this is a main reason that brewing salts are added to the tun and/or kettle, it removes the testing headaches.

And about the suggestion to just buy someone else's beer: just what variety do you expect to find in the more remote areas of NC? And at \$65-80 a keg, the cost difference per glass is great. (\$130 for 4 BBl, thats 130 for 8 1/2BBl kegs, or a savings of .....).

> Subject: Brewing Schools

>

> By chance, would there be any graduates of either the UC Davis or Seibel

> schools of brewing on the HBD? Am I missing any other US schools? And would

> you be willing to share your experiences and advice with a guy who'd like to

> get a "proper" brewing education? I received literature from both schools

but

> it failed to mention what any of their graduates are doing these days.

I have not attended either, but have heard much better reviews from Seibel graduates. Also, FWIW, Seibel runs ads boasting the number of medals won by thier grads in the GABF. I will tell you that it helps to have pro brewing experience to get into Seibel.

Good brewing,

Jim Busch

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Date: Wed, 6 Apr 94 15:58:27 -0700

From: David Brewer <dbrewer@eastlake.nwest.mccaw.com>

**Subject: Raspberry Porter**

I made a batch of cranberry amber ale that turned out pretty darn good, imho. What I did was crush the berries to break the skin (which is not needed if the berries were previously frozen), and put them in at the same time as the yeast, and left them in for about 2 days during primary fermentation. I am as well, a fairly new brewer, but I have been a Brewer all my life.

-Dave

Date: Mon, 4 Apr 1994 16:20:29 -0400  
From: l-snyder@mskcc.org (Lawrence Snyder)  
**Subject: Raspberry Porter**

I am at the present time a relatively new (~ 6 months) extract brewer and was recently in Steamboat Springs CO and had the good fortune to try an amazingly good raspberry wheat beer in a brewpub called Heavenly Daze (also the name of a pretty good ski run on the mountain). They also had a really nice porter which had a beautiful aftertaste somewhere in between coffee and chocolate. But what I thought was particularly tasty and worthy of duplication was the brew obtained by mixing the two. A raspberry porter!

I'd really appreciate it if someone who's had experience at brewing with fruit could send me some info on the subject as Papazian and Miller have me confused as to when to add the fruit / extract. Is it best to use whole fruit? What about risk of infection? Do you boil with the wort, steep, or just add it into the primary? Also I remember a couple of issues ago on the HBD someone talking about not adding the fruit directly in the primary fermentation as the initial CO2 surge will scrub out the aroma. Thanks in advance for any info.

Larry

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Date: Wed, 06 Apr 94 19:52:56 EDT  
From: Ash Baker <3AVHB@QUCDN.QUEENSU.CA>  
Subject: Extract vs all-grain and other stories.

My \$0.02 on The Controversy: Some brewpubs brew with extract because they can't use anything else. The Kingston Brewing Company has a matchbox-sized brewhouse with a kettle, two fermenters, and four vessels, and just enough extra space for two brewers to move around in. The reason it's not full-grain is because there is literally no room to put a mash tun in there. Actually, if you ever get the chance, visit it (34 Clarence St, Kingston, Ontario) (usual disclaimers &c, &c). It's amazing the beers they get out of equipment that is, frankly, less than perfect (kettle "fired" by a big, ugly, electric heating element immersed in the boil, and so forth). The point is, for some breweries there is no alternative to extract brewing (as far as I know, that is... Can anyone suggest a way to mash in a 180 imperial gallon kettle, that will later be used for the boil, with a hatch on the top, and a whacking big electric heating element protruding into the kettle about eight inches from the bottom?)

- -----

On the question of alcohol contents -- I was always let to understand that the typical Budmilloor had 4% by weight, 5% by volume.

- -----

The patron saint of beer and brewers is Saint Arnold -- unfortunately there are two of them. One came from Oudenaarde, in Belgium, and is said to have successfully entreated God to make more beer (thereby quelling a monastic mutiny) after an abbey brewery, and all its store, were destroyed. The other Saint Arnold was also Belgian, and was the Bishop of Soissons. According to Michael Jackson "he is said to have ended a plague by immersing his crucifix into a brew-kettle and persuading the people to drink only beer." Also, Saint Veronus is considered the patron of lambic brewers.

- -----

Surely, to a bit of lactic fermentantion going, it is only necessary to introduce some lactobacilli? An easy source of the little critters is a tub of live-culture, unflavoured yogourt. Just drop a fingerful into the wort, I would have thought...

That's all! If anyone has any suggestions about the mashing questions up there it's probably best to send private e-mail. I'll summarise and post after about a week.

Ash Baker <3avhb@qucdn.queensu.ca> Queen's University, Kingston, Ontario.

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Date: Wed, 6 Apr 1994 21:52:40 -0400 (EDT)  
From: "Tim Tillman (BIO)" <tillman@chuma.cas.usf.edu>  
Subject: Combustability Test

Jack,

I'm willing to be a test subject. My fire insurance is paid up. :)

EXTRACT!  
EXTRACT!  
EXTRACT!

There, I've said it. Now on to better things.

Jack, despite the flames you receive, you are a valuable member of the HBD. I for one appreciate your candor and ability to think and to discuss important issues of this great hobby. I posted this to the general forum because I wanted to be sure EVERYONE got it.

Tim Tillman  
tillman@chuma.cas.usf.edu and still on GENIE m.tillman1.genie.geis.com

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Date: Wed, 6 Apr 94 19:10:53 PDT  
From: raines@radonc.ucla.edu (Maribeth\_Raines)  
Subject: MEMO

In regards to the current discussion on Irish Moss. I would like to add that IM works better if you rehydrate for at least 15 minutes prior to adding it to the boil. This seems to be a little known fact in some homebrewing circles. Also Brewers Resource sells a treated IM supposedly used by the big breweries. It's listed as Kettle Coagulant in the catalog. Out of curiosity one day I asked Jeff about this stuff. He said not many homebrewers use it but the big boys do. Anyway I tried it on our last all grain brew (30 gal of a 1.082 maibock, triple decoction!) and it worked great! It looks more like bentonite than IM to me; and you have to rehydrate it in warm water before adding to the boil. It smelled so bad I was hesitant to use it but with the clarity of this beer speaks for itself. I probably won't use anything else.

On another note there was a recent post on how to determine the alcohol content of non-alcoholic beers. I found a food analysis kit that specifically determines ethanol. It's actually made for determining alcohol levels in beer, regular and non-acoholic! Unfortunately you need a UV spectrophotometer for detection. Since I am interested in brewing some non-alcoholic beers and have a UV spec in my lab, I purchased a kit. E-mail me privately if you want more info on this (and please leave me your e-mail address so I can e-mail you back!).

Oh I almost forgot, I'm off to San Francisco this weekend and next week for the Cancer Research meetings, so I may not get back to you right away.

Happy Brewing!

Maribeth Raines  
raines@radonc.ucla.edu

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Date: 06 Apr 1994 21:42:03 -0800 (PST)  
From: Jay Lonner <8635660@NESSIE.CC.WWU.EDU>  
Subject: SUMMARY: Modifying Gott/Rubbermaid 5 gallon cooler

Hi,

In this morning's HBD I asked a question about replacing the stock spout in a 5 gallon cooler with a piece of 3/8" copper tubing. I mentioned that I was thinking of ramming the tubing into a stopper, and the stopper into the hole left by removing the spout.

I have gotten an overwhelming (20+) number of replies and suggestions on this topic. What a great response! Makes me feel like we brewers are one great big happy non-dysfunctional family. Anyway, here are some of the solutions mentioned:

- -- go with the stopper idea, but put the stopper in from the inside so that water/mash pressure keeps it in (most popular suggestion)
- -- use the above with a good silicon food-grade sealant
- -- don't remove the existing spout and drill a new hole for the tubing
- -- remove the push-button plunger part of the spigot assembly, plug up the hole where the button went, and attach tubing to the spout part
- -- pick up miscellaneous gaskets, washers, tubing, compression fittings, and a faucet from a hardware store (probably the coolest but most involved solution)
- -- remove the push-button plunger part of the spigot assembly and just ram the tubing through there

I ended up going for a variation on the last suggestion. The tubing wouldn't slide in easily -- the cavity left by removing the plunger wasn't quite big enough -- so I drilled it out with a 3/8" bit, which enlarged it just enough. Now I can slide my tubing in relatively easily (there's still considerable friction) and if it leaks I can always reinstall with a little bit of silicone sealer.

I like this option because it is cheap, simple (I'm big into simple, I drive a '68 Bug), and utilizes the gaskets and fittings that came with the cooler, which should result in less leak potential.

For those who are curious, I am using one of these coolers to house a Phil's Phalse Bottom and another cooler to hold sparge water.

Sorry for the long message but I got a lot of good ideas and thought it was only fair to the group and to those that responded to share them all (or at least most of them -- I may have forgotten some).

Jay.

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Date: Wed, 06 Apr 1994 23:17:40 -0600 (MDT)

From: COYOTE <SLK6P@cc.usu.edu>

**Subject: Slander and Ridicule: All Grainers Rule!**

I couldn't help myself. Forgive my aggressions to follow:

PETER J VOELKER <pv120859@hvcc.edu>

is "tired of Zima bashing." He states he called them, they said it's "essentially beer that they filter EVERYTHING out of before carbonating." he continues...he "likes it!

It's a nice refreshing summer party drink. [He's] not ALWAYS in the mood for beer. So let's just let the stuff be. WE know it's not a malt bev."

\* If you're not in the mood for beer, make- and drink MEAD!

Besides- they DO condone it as a malt beverage, as are wine coolers. Not beer, but malt based nevertheless.

He continues to describe how he...."brewed a batch of EXTRACT beer just as [he] usually does, except this time my mini kegs...[bulged] "  
\*[can't get a REAL keg- can ya?!] ... Get a REAL regulator, then we'll talk!  
"Could my yeast (dried) ....blah blah... (I've done about 20 batches so far)."

SO: Pete, slap, ya have a desire to drink ZIMA eh? You actually LIKE it!  
You brew...EXTRACT...and use DRY YEAST...and MINI KEGS...Hmmm  
Hope you're not looking for respect! Slam- slander-spit.  
20 batches my left testicle! (I'd like to see a WOMAN say THAT!)

So...have you considered the possibility of a CONTAMINANT- a wild yeast perhaps. Infecting your brew and chewing on additional complexes- sugars left untouched be REAL BEER YEAST! Eueey. (best jewish accent)

Of COURSE you KNOW that all-grain beers are far superiour to extract beers- especially when using DRY YEAST. Wait- don't tell me, its Red Star right?! Do you think ZIMA is actually an all-grain beer! I'll bet you do! :)

Honestly- I was reading this- and couldn't resist.

Tongue- is SERIOUSLY in cheek here! ( I guess, but he DOES LIKE Zima????)  
To add to the debate...I'm a several YEAR all-grainer, but have friends who are still extracters. Some of whom brew beers that are even ALMOST as good as my best attempts. Then again, their average beer is better than my worst contaminated ferment! Technique is as important as ingredients.

One of my personal feelings- on behalf of all-grainers around the globe is... that making an excellent all-grain beer is a statement. Of creativity, ability and know-how that cannot be extended in the same manner to an extract beer. Extracters depend HEAVILY on the quality of the base extract used. Technique/cleanliness weigh heavily in the argument, but to be truly responsible for the content, and quality of a homebrewed beer requires knowing what ingredients truly went into that ferment! IMHO. I'm biased!

In the same manner- the sourdough -french bread I made last night I can claim to be my own creation, because I started the starter, and doughed it up with my own two hands. It wasn't a ready made- "pop it in the oven" bread mix- preproportioned with idiot proof directions to follow! Ok- so I didn't grind the flour myself, I like to keep my grinder set for cracking! Not flouring...but there is a genuine sense of personal creativity that is found by "going all grain". Knowing EXACTLY what went in a brew. I would sincerely encourage any extract brewer to at least experiment with specialy grains and enjoy the true meaning of MALT beverage! You will notice a difference in both quality and a growing understanding.

Andy Pastuzak sez

"All grain in my household would involve me setting up house in my basement and using an entire Saturday to make my beer "better." I'm not willing to make that kind of commitment to my brew. I don't know if I ever will be. There is no other hobby that I have that requires me to use 8 hours or so at a shot without being able to stop."

Mashing requires a whole hour or more. Time to run the kids out to the park, or as I propose- shuffle the laundry around on a sat afternoon. There are several other "breaks" I allow for- to do shopping, etc etc etc. In addition- I make 10-15 gal in 6 hours- all grain, for about \$20-\$30. Also- I have been proposing to my wife-to-be that I cook dinner in a dutch oven on my 2 burner "Coyote Cooker"- no tm! (camp stove) while brewing. Seems like a pretty productive saturday afternoon to me! I can probably squeeze in some vacuuming and weeding while I'm at it! It may be six hours, but it is NOT continual "standing over the stove" time. You can do other stuff!

Before I get slammed for bashing here- please understand I've had a few Maibocks before I entered the info-highway (so tap me! You Bloody Bastards!!!) and am still celebrating April Fools Day- the day I got engaged... No really! So it isn't actually May yet. The stronger half is dry-hopped and lagering! I too am tired of hearing Zima- and Ice beer bashing. But I do have a genuine feeling about the all-grain vs. extract debate and saw an opportunity for slander and ridicule. Ok- so "Jack syndrome" may hit us all!

While I'm on the subject of Mr. Schmidling's H2O... I'd just like to input my 2c, to say that a city as large and great at Chicago is a lot more likely to have consistent water quality- similar to the fact that Miller and Bud can make

the SAME tasteless swill from grain, rice, corn, and water collected all over the great united states without any noticable difference in quality. A finger that is most commonly pointed at the small brewer- suffering from quality control problems. Where-as in a small town, such as my own and others frequented by several net-brewers we know, we may suffer seasonal as well as daily- weekly alterations in the quality of water we receive. I guess I all just depends on where you are and how you do it! The point is- essentially- pH WILL affect extraction. Control is possible with proper monitoring. The overall quality of a brew will change with water content- hence why Burton on Trent brews the infamous beers they do! Many Excellent beers attribute a great deal the the quality of water used!

Just a slanderous/ bousterous/ ramble / babble from the Coyote.

I've been quiet for a number of days. Felt I was entitled to waste some bw!

|/  
|/| //| /-/-/- John (The Coyote) Wyllie SLK6P@cc.usu.edu -/-/-/  
/ | Originally in Logan, soon to be Smithfield (utah. shhhhhh)  
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Date: Thu, 7 Apr 1994 15:38:43 +1000 (EST)  
From: David Draper <ddraper@laurel.ocs.mq.edu.au>  
Subject: A plea for peace

Please folks, let's quit the extract-vs-allgrain exchange. It has degraded into a "no it isn't!" "yes it is!" - like thing that, quite frankly, is no fun to watch. No extract brewer is likely to be able to convince an accomplished allgrainer, ie one who has made the jump to allgrain speed successfully, that they're doing too much work for not enough reward. No allgrainer is going to be able to convince an accomplished extract brewer that what they make isn't worth the bother. Those who do allgrain enjoy the control and access to subtle influence that is largely unavailable to the extract-or, at the cost of extra effort and having to know more about what one is doing. The extractors enjoy quite good beer for less effort, and are able to learn about brewing without as much risk (ie if the batch goes bad, you're out only a couple hours work), at the cost of probably not being able to brew really great beer as often as an allgrainer could. We all have "other lives" to lead outside brewing, and we all must decide what works best for us. Each technique has much to offer its users.

I've been brewing for about two years, extract so far. I fully intend to move over to allgrain eventually. However, I do not yet feel that I know enough about how the many interacting factors work to want to make the investment of time, money, and the goodwill of my wife to try it. I have learned a great deal about brewing from this forum and from rec.crafts.brewing, and as much of this comes from comments of allgrainers as from fellow extractors. Surely there are allgrainers who have learned from extractors as well. We all have things to learn and teach, and it helps no one for some to say one technique is too much work while another camp says the product of the other technique is doomed to inferiority.

Finally, I have been around here on the net for only a couple of years, and I know there are those who've been around a lot longer, but it \*does\* seem that Jack S. gets jumped on rather more enthusiastically for strongly-held opinions than do others of equally strong conviction--either agreeing with js or not. I can conceive of this recent ext-vs-a.g. exchange never having gotten very vituperative, nor lasting as many articles, had someone else made comments of a thrust similar to Jack's response to Kinney's writings. I find this puzzling.

Thanks for indulging me in my call for a return to interbrewer amity.  
Cheers, Dave in Sydney

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\*\*\*\*\*  
David S. Draper School of Earth Sciences, Macquarie University  
ddraper@laurel.ocs.mq.edu.au NSW 2109 Sydney, Australia  
Fax: +61-2-805-8428 Voice: +61-2-805-8347

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Date: Thu, 07 Apr 1994 08:33:38 -0400 (EDT)  
From: Kinney Baughman <BAUGHMANKR@conrad.appstate.edu>  
Subject: Irish moss, going through the fridge, and coffee beer

Jeff and JC talked about Irish Moss and when to add it:

One of George's tips to me when I was writing my last article for Zymurgy was to rehydrate the Irish moss \*the day before the brew\*. We have a couple of beers underway at the brewery now in which we remembered to do that. :-)  
I'm trying to determine how big a difference it makes. I know we had a golden ale last month that was hands down clearer than anything we have brewed so far. As the beergods would have it, though, we failed to note if it was one of the beers in which we had rehydrated the IM that far in advance.

Bill asks about drilling through the side of a refrigerator and JC says:

>they make taps with various length shafts

I tried using shafts the first time I modified a refrigerator and I've blown out several kegs of CO2 when the fittings started leaking. The second time around I drilled holes through the sides of the refrigerator and fitted the holes with rubber grommets. Put a little vaseline on the CO2 lines and slide them through. Airtight, the fittings don't sweat or leak, and they're a helluvalot cheaper.

Oh, yes. If you go through the door of the refrigerator, you'll turn the taps on sometime when you close the door. So you'll want to consider going through the side. Having said that, taps on the door look appropriate and make an immediate impression on anyone entering your kitchen for the first time. :-)

Finally, Dave asks about adding coffee beans to the mash:

You won't get any coffee flavor putting the beans in the mash. Wait until you bottle and pour a freshly brewed, slightly strong, pot of coffee in with the beer when it's in the bottling bucket. You'll have to play with the measurements. I've used 1-2 oz. of coffee to a pint of beer to good effect.

Cheers ya'll,

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Kinney Baughman | Beer is my business and  
baughmankr@conrad.appstate.edu | I'm late for work.  
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Date: Thu, 7 Apr 1994 08:36:29 -0500  
From: trl@photos.wustl.edu (Tom Leith MIR/ERL 362-6965)  
Subject: Raspberry Stout

On the topic of fruit-flavored beers -- two other brewers in my Club, Ginger Wotring and Tom Finan, and I brewed a Raspberry Imperial Stout a couple months back. Tom has dubbed it "Triple Threat", and printed cool Three Stooges labels for the bottles. I'm not sure which of us is Moe. Anyhow, I bought raspberry flavoring from our local homebrew supply shop, and its this stuff I want to tell you-all about.

The flavoring is absolutely clear, and comes in a 4 ounce bottle. I used a whole bottle in my share (3-1/2 gallons) of the brew. The supplier told me the flavoring is extracted from genuine raspberries by a process called "carbon dioxide distillation". I'm not sure just what this means, but no organic solvents are used to make the extract, so its all "natural" and quite pure. But here's the catch:

This stuff is absolutely without flavor!!!!

There is no gustatory sensation at all, its all olfactory. The aroma is dead-on raspberry, and strong too. When you pour a beer into your glass, you smell the raspberries just fine. But there's no raspberry flavor to back it up. I suspect the way you're supposed to use this kind of extract is to make a syrup of sugar and citric acid, and dump-in the raspberry smell. That would probably be pretty convincing. But I can't recommend you use it in your beer.

Another brewer in our Club is making a raspberry flavored beer using a red syrupy flavoring obtained from St. Patrick's down in Austin. If I get a chance to taste this, I'll report on it. But I suspect I'll want to use frozen raspberries next time. And a 1-1/2" blowoff tube...

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Date: 07 Apr 1994 08:14:00 -0600 (CST)  
From: "Michael D. Hansen (708) 938-3184" <HANSEN.MICHAEL@igate.abbott.com>  
Subject: Sparging / Blowoff tubes

Hey All,

Brian J. Cecil, you've done it now! You mentioned that \*word\*! :-)

Stephen Hudson writes about sparging into the fermenter with cold water in it after a boiling a partial mash recipe. IMO, sparging is an unfortunate choice of words by Papazian. What he means is to simply pour the wort through a strainer to remove hops junk and hotbreak so they wont go into the fermenter. No hot water is involved. There is a picture of him pouring wort through a strainer into his carboy in his book somewhere in the beginners section so you can see exactly what the technique is. (Sorry I can't tell you exactly the page # since I am at work and don't keep my beer books here!). Of course, straining the wort before pouring into a fermenter is appropriate for partial mash, all-grain, and (gulp) extract.

As the person who brewed the raspberry stout mentions, his 3/8" blowoff tube became clogged with raspberry goo. 3/8" is way too small for a blowoff tube. You should use a 1 1/4" blowoff tube that fits snugly inside the neck of your carboy. After the brew is done spewing you can put the rubber carboy cap on with an airlock.

Brew on my friends,  
Mike Hansen (HANSENMD@RANDB.ABBOTT.COM)

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Date: Thu, 7 Apr 94 10:00:06 -0400

From: ewcorco@erenj.com

**Subject: Whatney's Red Barrel Recipe**

Greetings! I'm new to the list so please excuse me if this question has been answered before - does anyone have a recipe which comes close to Whatney's Red Barrel Ale? I'd like to brew it from mash if possible. Thanks in advance for any advice.

Ned Corcoran  
ewcorco@erenj.com

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Date: Thu, 07 Apr 1994 08:46:28 -0600 (CST)  
From: Robert Schultz <Robert.Schultz@usask.ca>  
Subject: Effect of decreasing mash temp

Most of what I have read recently has cautioned against a decreasing mash temp. but has not clarified what the effect(s) will be.  
I typically kettle mash, bringing the temp up to a specified point, turn off my heat source, insulate and cover the kettle and then relax. Typical temperature drops are about 1C per hour. What effect will this have?  
The last batch I did was in my garage and the temp drop was about 9C per hour and I was forced to reheat to hold a mash temp. What will this do?

Also, there was a thread some time ago about a temperature compensated ph meter with a temperature readout for under \$60. I think I want one of these now, but can find the thread.... Anyone still have it?

Rob

~~~~~  
~  
~ Robert.Schultz@usask.ca, Senior Research Analyst, University of Saskatchewan  
~  
~~~~~  
~  
~ "I'm going off half-cocked? I'm going off half-cocked? ...  
~  
~ Well, Mother was right - You can't argue with a shotgun." - Gary Larson  
~  
~~~~~  
~  
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Date: Thu, 07 Apr 94 10:50:31 EDT  
From: Aaron Morris <SYSAM@ALBANY.ALBANY.EDU>  
Subject: Growing hoops

It's hard to give advice on growing hoops without knowing what kind of hoops you want to grow. For instance, hula hoops prefer tropical climates such as Southern California and Hawaii. They have been known to flourish in other climates and spread like wild fire through the United States in the late fifties and early sixties, but due to a lack of continued interest, hula hoops have pretty much died out and are fairly hard to find these days. Possible sources for roots may be garage sales or the Whammo Corporation.

More commonly found varieties include sewing and embroidery hoops which can be found almost anywhere that grass grows. Check crafts or sewing shops (Singer is a sure bet). Another common variety is the barrel hoop (check your local blacksmith). Harder varieties to find include skirt hoops (which can be found at antique shops if you're lucky) and magical hoops, which can be found at speciality supply shops, but I can never figure out how they work. Finally, you can find gardening hoops in some of the finer garden supply magazines. Gardening hoops can be especially useful in supporting your hops!

DISCLAIMER: This is a joke, no flames please. Spare me the hoopla!

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Date: Thu, 07 Apr 94 10:59:05 EST  
From: dweller@GVSU.EDU (RONALD DWELLE)  
Subject: successful cream ale

A couple months ago, I asked for suggestions on making an American "Cream Ale." From all the responses, I developed the following receipe:

Spring Buds Cream Ale (5 gallons)

Grains:

7 pounds Schreir Brewer's Malt 2 row

1.5 pounds caramel pils

1 pound pale ale

Step mash (American 2-row method, 135x then 165x then mashout)

American Ale Yeast (Yeast Lab A02)

1/2 ounce Perle each, at 60 min, 30 min, and finish

1 ounce Willamette, dry hopped

1 teaspoon salt, 1 teaspoon ascorbic

Primed with 1.5 quarts gyle from the boil.

The beer is 2-weeks in the bottle now, and quite nice, though quite a bit hoppier than commercial cream ale (that's okay with me). To try to replicate something like "Little Kings," I'd probably reduce the hops a lot.

Cheers

Ron Dwelle (dweller@gvsu.edu)

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Date: Thu, 7 Apr 1994 08:07:21 -0700  
From: Richard B. Webb <rbw1271@appenine.ca.boeing.com>

**Subject: successful cream ale**

Subject: brewing with coffe

Dave in Bloomington asks about brewing with coffee.  
I cannot speak from experience on the subject,  
but I wonder about one point.  
I wonder if the oils that would be leached from the coffee grounds  
would become a problem for cleaning?

As an alternative, Larry Riffenberick, proprietor of Larry's  
Brewing in Kent Washington does not drink coffee (that I know of),  
but he does drink something that tastes like coffee. (No funny  
business with chives here!) I believe his recipe calls for 2  
parts light crystal malt, and 1 part roasted barley. He throws  
this into his drip coffee maker just like coffee, although  
the quantities may not be equal to coffee. Adjust to taste.  
With all of the bickering about this and that, there certainly  
seems to be enough flame around to heat up this kind of brew.  
It also has no caffeine, which also may make for less  
aggravation, agitation, and strife here on the HBD.

Rich Webb

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Date: Thu, 7 Apr 94 12:17:08 EDT  
From: Allan Rubinoff <rubinoff@BBN.COM>  
Subject: Re: Kill Jack Schmidling?

Glenn (GANDE@SLIMS.ATTMAIL.COM) writes:

>Why does everyone jump all over Jack Schmidling? I've been reading and  
>posting to the HBD for 2 years now and whenever he say's ANYTHING, a  
>zillion posts are made to dispute his comments. I don't always agree  
>with his statements, but that's because I have a different belief on  
>how something is done. The posts I've seen recently (and there's been a  
>few) are getting so petty as to argue syntax, who said what, etc.

When I first started reading HBD, I wondered about this as well. Now  
that I've been reading for a few months, I think I do understand.

The problem with Jack's posts is that they leave no room for  
disagreement. Jack doesn't seem to understand that there is more than  
one "right" way to do things. The tone of his posts says "I know the  
truth. If you disagree with me, it's only evidence of how benighted you  
are." Kind of like accusing someone of having a drinking problem, and  
if they disagree, claiming their disagreement is a sign of denial and  
further proof of the problem.

Notice that Jack's posts often contain insulting comments that are  
almost guaranteed to elicit heated responses. A while back he referred  
to extract brewers as "lazy." Now he implies that Kinney's beers are  
"mediocre," even though he's never tried them.

I also notice that when people respond angrily to Jack's posts, he  
claims that they misunderstood him. The exchange about Tumbleweed is a  
good example of this. First Jack suggested that extract beers were  
inherently mediocre. Then he backed off, saying that his point was  
that whatever the results, the reason for using extract is that it's  
easier than all-grain. This is disingenuous, to say the least. If you  
go back to his original post, it's clear that he was claiming that it's  
pointless for a brewpub to brew from extract, because the beer won't be  
good enough to justify the effort.

I'm tired of the endless disputes, too, but I think most of the  
responsibility lies with Jack. I'm especially tired of the sneers at  
extract brewers, and the smug assertions that the easymasher is the  
solution to all problems. This is brewing, for God's sake, not moral  
philosophy. Let's try to keep some things in perspective.

-Allan Rubinoff <rubinoff@bbn.com>

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Date: Thu, 07 Apr 94 12:28:34 EST

From: Bob\_McIlvaine@keyfile.com

**Subject: Fridge control**

A very economical fridge temperature controller can be made from an LM324, an opto-coupled triac, and a power triac. It includes a time delay circuit using a 555 to prevent quick cycling on the compressor.

You can replace the opto/triac combo with a solid state relay if you like.

This guy doesn't have fancy displays so you need to calibrate it with your own thermometer. It also doesn't have the range limitations that the Hunter stats have.

For details, send me private email at:  
mac@mv.mv.com

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Date: Thu, 7 Apr 94 18:33:47 MET DST  
From: John Oberpriller x7937 <s12int::1375bbk@alcatel.be>  
Subject: Brewing Education/RE:Danny Dumps

A few days back I posted a question about becoming a brewmaster. No one responded. ( But then my email connection is unreliable at best. ) Since then I've seen mentions in HBD for a program at UC Davis and an Institute in Chicago. If anyone has any info it would be greatly appreciated. Please post answer to HBD as my mail connection seems to be one way now.

Danny, funny story. However, did you get the date wrong or is this some feeble cut at Tumbleweed??

Thanks,  
John Oberpriller  
Stuttgart, Germany

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Date: Thu, 07 Apr 1994 12:30:26 -0500 (EST)  
From: "Daniel R. Sidebottom" <SIDEBODR@SCOBVA.COBLESKILL.EDU>  
**Subject: Hop Roots**

Hello again,

In a previous message I had asked where I could find  
Hoop roots. What I meant to say was "HOP ROOTS".

I would like to start to grow my own Hops.

Thank you

Dan

Daniel R. Sidebottom  
Coordinator of Computer Services

Phone: (518)234-5258  
Decnet: scobva::sidebodr  
Bitnet: sidebodr@snycobva  
Internet: sidebodr@scobva.cobleskill.edu

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End of HOMEBREW Digest #1393, 04/08/94

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Date: Thu, 7 Apr 94 08:54:12 PDT  
From: hollen@megatek.com (Dion Hollenbeck)  
Subject: Gott cooler mash tun

I have had so many requests for information on bulkhead fittings and Gott cooler mash tuns that I thought I would post this as being generally useful.

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How to make a mash/lauter tun out of a GOTT cooler

What I use is a standard 10 gal Gott drink cooler. As opposed to other brands, the Gott is specifically made for hot and cold beverages and therefore stands up well to mashing temps.

The procedures are very simple.

- 1) Remove the valve assembly
- 2) Buy a Phil's Phalse Bottom (the 10 gal size for about \$25)
- 3) Add a bulkhead fitting to the cooler in place of the valve
- 4) Connect the false bottom to the bulkhead fitting

You can figure out how to remove the valve and buy the false bottom yourself. If not, don't try this at home. Hire a professional. B-]

#### BULKHEAD FITTING =====

A bulkhead fitting is a way of getting an attachment for plumbing on two sides of a plate (bulkhead). The simplest bulkhead fitting is made with a close nipple, two rubber washers, two stainless steel washers and two pipe thread nuts. Place the nipple through a hole in the plate. Slip over a rubber washer, a SS washer and then run on the nut. From the other side, do the same. Tighten the two nuts against each other to form a seal. If the bulkhead is curved like in a round cooler, you may need very soft rubber gaskets, but if it is flat, the rubber can be harder. O-rings sometimes work. If you cannot get pipe nuts, you can make them by buying reducer fittings. For a 1/2" pipe nut, buy a 3/4" to 1/2" reducer. Hold the 3/4" threaded portion in a vise and use a hacksaw to cut off the hex nut portion. These are available for sale from McMaster-Carr in brass or bronze, but I have only seen them in retail stores in pot metal which one would \*not\* want to use in brewing. For use with a false bottom, \*USE\* the reducer, not the pipe nut and \*DO NOT\* cut off the threaded portion. This will be used as an adapter for the hose from the false bottom. A 1/2" ballvalve on the outside of the bulkhead fitting can be used in place of the pipe nut, and you probably want a valve anyway.

#### PHALSE BOTTOM MODS =====

A Phil's Phalse Bottom is a circle of 1/8" plastic, slightly domed and with gazillions of small holes in it. In the center is one 1/4" NPT threaded hole into which a plastic elbow has been screwed. The other end of the elbow is about a 1/4" hose barb. If you are using this for a RIMS system, I strongly suggest that you replace the elbow with a larger one, but for just a manual lauter tun, it will do fine as is.

For a RIMS system drill out the hole in the false bottom and thread with 1/2" NPT and buy a 1/2" NPT to 1/2" hose barb nylon elbow. If non-RIMS, buy a 1/4" nylon hose barb to 1/2" Male NPT straight fitting, for RIMS, buy 1/2" NPT to 1/2" hose barb. Take this straight adapter and go to a grindstone or belt/disk sander and grind off the threads from the outside of the nylon adapter doing so in a manner to give you a truncated cone shape like a rubber stopper. This is so that it will fit snugly into the reducing bushing which is part of the bulkhead fitting.

With either the 1/4" or the 1/2" version, you now have a false bottom sitting on the bottom with an elbow sticking up out of it, and a bulkhead fitting with a nylon adapter sticking out of it, both of which have hose barb ends. Now to connect them. Measure the distance between the shoulders of the two hose barbs and cut a piece of clear vinyl, internally braided reinforced hose about 1/8" longer than that distance. Remove the false bottom and the nylon adapter in the bulkhead fitting and insert them into the ends of the pieces of hose. You then angle the false bottom down into the bottom of the cooler so that the nylon adapter begins to enter the bulkhead fitting while the false bottom is still at an angle and not quite on the bottom of the cooler. By the time the false bottom gets to the bottom of the cooler, it should have firmly wedged the conically shaped adapter into the bulkhead fitting. The grain bed sitting on top of this will guarantee it does not move.

#### SUGGESTIONS FOR RIMS IMPLEMENTATIONS

As previously mentioned, use 1/2" hose. The reduction of input to your pump will be too restrictive with only 1/4" hose and most magnetically driven pumps can be throttled on the output side, but do not like to be throttled on the input side.

It is possible with heat and suction to collapse regular braided reinforced hose, so I used Teflon hose with Stainless Steel overbraid. This was probably overkill, but it will never collapse on you. You could probably get by with just Teflon. I used just the clear hose for a while and it worked, but with some collapsing causing partial blockage of the input to the pump.

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Dion Hollenbeck (619)675-4000x2814      Email: hollen@megatek.com  
Staff Software Engineer      Megatek Corporation, San Diego, California  
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Date: Thu, 07 Apr 94 09:49:05 pst

From: wyatt@Latitude.COM

**Subject: Network Feuding**

I don't know about everyone else but I think the "spitting contests" that have been going on are getting a little old. Instead of being a source of better brewing practices and other brewing information, much of the bandwidth is being used to vent animosity toward others who may have different philosophies about brewing. The All Grain VS Extract controversy is all well and good but lets not get all defensive about it. We all have a common goal - To brew better brew - so lets get on with it and forget about all this personal vendetta stuff. After all, even All Grain brewing isn't the whole process. Malting and even the process of growing grain and hops etc. are all part of the picture. I tune into HD to get and share helpful information - not to listen to a bunch of network brawls. The space for HD is limited so lets not waste it. If you don't agree with someone just mention it and go on, after all if someone is stuck in their opinion nobody is going to change it anyway.

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Date: Thu Apr 7 13:39:37 1994  
From: <cam1@nrc.gov> (Christepher A. McKenney )  
**Subject: Re: Raspberry Extract**

Andy,

How exactly did you use your raspberry extract? I'm interested in making a raspberry wheat beer and want to use an extract if possible instead of the fruit. What exactly was the raspberry extract - was it the clear extract for winemaking? When do you add it to the brewing process? I tried a chocolate-raspberry porter in January and while the chocolate came through wonderfully, you can't detect the raspberry. I had added the raspberry near the end of boil so I think it boiled off.

Chris

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Date: 7 Apr 1994 11:08:22 U  
From: "Palmer.John" <palmer@ssdgwy.mdc.com>  
Subject: Galvanic Corrosion of Cu & CRES

Good Question, Young Jim. (Treasure Island- Long John Silver actually got his name from being a metallurgist)

Copper and Stainless do indeed form a galvanic couple, though the stainless may or may not corrode depending on which is the more passive (cathodic) at the time. Chemically passivated stainless steel (Nitric acid dipped per QQ-A-35) is more passive than copper, especially clean copper. An electrolyte is always necessary for galvanic corrosion. The electrolyte can be either acidic or alkaline, with the corrosion rate being increased by the strength of the electrolyte. (strength can be defined as the difference in pH from 7, although there is more to it than that.)

For Brewing, the acidic wort would result in the copper being anodic to the stainless and corroding. With Jim's proposed setup, a piece of copper inside a stainless vessel surrounded by hot acid might corrode brilliantly. The comment from the mfg company about leaching is true, but the result would be more of wholesale dissolution of the copper alloy than leaching. (Stop the Presses, Just had an Idea!)

Okay, I just spoke with Jack Schmidling, proprietor of the EasyMasher(tm). The EM incorporates a stainless steel screen clamped around a copper tube attached to brass attached to a stainless steel pot. He disassembled the components while we were on the phone and in response to my questions, discerned that there was no sign of pitting, or surface feature change in any of the parts, which have been in use for the past two years. The only sign of galvanic activity was that the stainless steel screen, where it contacted about 3/4 inch of the copper tube, was stained a copper color. This tells me that Copper ions are coming off the tube and depositing on the stainless steel (which I expected, typical of anodic/cathodic metal plating processes) but that the overall rate of corrosion is very low. If corrosion rate were high, I would expect to see a change in the tubing wall thickness and pitting at the points of contact. This was not the case.

Summary: From this data, one can hypothesise that the boiling wort conditions of homebrewing do not result in significant corrosion of copper/stainless couples, in spite of the ASM Metals Handbook, Ninth Ed. Volume 13 - Corrosion, recommending against having copper in galvanic contact with large amount of stainless. (They actually have a chapter devoted to the Brewing Industry. :))

So, Young Jim, give it a whirl. And good luck trying to bend 1/2 inch stainless steel tubing. We use heavy machines to do that.  
John Palmer Metallurgist for McDonnell Douglas Aerospace- Space Station Div.  
palmer@ssdgwy.mdc.com

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Date: Thu, 7 Apr 94 14:17 EST  
From: <GNT\_TOX\_%ALLOY.BITNET@PUCC.PRINCETON.EDU>  
Subject: **Patial Mashing and Malt Extracts**

One question and one request:

1- Is it possible to do a decoction partial mash? Anyone think it would benefit the brew in the end the way people now claim decoction mashes benefit all grain brewing

2- I'd love to compile a text file with your reviews of different brands of malt extracts and your recommended beer styles for each one. If anyone else likes this idea, please send me mail, and I'll begin compiling a list.

Andy Pastuszak  
Philadelphia, PA

INTERNET: GNT\_TOX\_%ALLOY.BITNET@PUCC.PRINCETON.EDU  
BITNET: GNT\_TOX\_@ALLOY.BITNET

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Date: Thu, 7 Apr 94 10:07:06 PDT  
From: hollen@megatek.com (Dion Hollenbeck)  
Subject: Re: Coffee Brew and Keg Parts

>>>> "DAve" == JEBURNS <JEBURNS@ucs.indiana.edu> writes:

DAve> Also, I would like an address for inexpensive keg parts and supplies.  
DAve> I had the address of a place in Texas, but they have gone out of  
business.

DAve> I have two Cornelius kegs that I would like to start using....

DAve> Dave in Bloomington

DAve> jeburns@ucs.indiana.edu

Keg Parts:

BrauKunst 1-800-972-2728

Foxx Equipment Co. (800) 821-2254

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Dion Hollenbeck (619)675-4000x2814      Email: hollen@megatek.com  
Staff Software Engineer      Megatek Corporation, San Diego, California

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Date: 7 Apr 94 18:28:00 GMT

From: korz@iepubj.att.com (Algis R Korzonas +1 708 979 8583)

**Subject: OOPS! Racking Cane Sanitation**

I posted the following a while ago and Don pointed out a problem with my procedure (as I described it):

>>The two questions ARE probably related. I sanitize my racking tube by soaking

>>it in a carboy full of either Bleach+water or One-step+water. Think about it.

>>When you put the racking tube in the carboy, you are actually wetting the >>entire length that has potential for contacting the beer or the neck of the >>carboy. The sour/yeasty smell and cloudy appearance is probably due to a wild

>>yeast and possibly also a bacterial infection. Once the tube gets scratched >>up, just replace it. Is saving \$2.00 on a racking cane worth blowing \$20 on >>ingredients?

Oops! Actually, what I meant was that I don't try to sanitize the OUTSIDE of the cane above the level of a full carboy. I siphon some of the sanitizer through the hose, shut off the hoseclamp, top up the carboy with sanitizer and let the whole siphon setup sit with the sanitizer sitting in it for 15 minutes. Indeed, if I did not actually siphon the sanitizer through the tubing/hose, the rest of it could be teeming with nasties.

Sorry about any confusion.

Al.

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Date: Thu, 07 Apr 94 14:38:38 EST  
From: dweller@GVSU.EDU (RONALD DWELLE)  
Subject: All Saint's

I got boo-coo responses to my earlier inquiry about the patron saint of home (or other) brewers.

Results:

St. Gambrinus -- 9 people said he was the one  
St. Anne -- 5 people said  
St. Andrew -- 4 people said  
St. Augustine (maybe ...of Hippo?) -- 3 people said  
St. Stephen -- 2 people said

And I got nine other one-person-voting-for saints (not counting St. Pauli, since I didn't know if that was serious)

Cheers,

Ron Dwelle (dweller@gvsu.edu)

While beer brings gladness, don't forget

That water only makes you wet.

(--H.L.Wilson)

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Date: Thu, 7 Apr 94 14:13:59 -0500

From: Brian R Seay

</G=Brian/I=R/S=Seay/O=MAC/PRMD=ALCANET/ADMD=TELEMAIL/C=US/@alcatel.aud.alcatel.com>

**Subject: Wyeast Belgian White**

Subject:

Time:12:35 PM

OFFICE MEMO

Wyeast Belgian White

Date:4/7/94

Has anyone used the new Wyeast Belgian White? I'm attempting to make a Celis White clone; is this the optimum yeast to use? Is it doped with bacteria? Private e-mail please, any tips would be appreciated. I'll post the results when the beer is finished.

TIA,

Brian

brian\_r\_seay@aud.alcatel.com

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Date: Thu, 7 Apr 1994 07:15:44 -0400  
From: aa3396@freenet.lorain.oberlin.edu (Ed Ditto)  
Subject: Jaded taste buds: Zima and other fad beers

A quick word about Zima...

Every so often national commercial brewers have to confront  
jaded taste buds, and products like Zima, Ice, Dry, Genuine  
Draft, and other such beer mutations are the inevitable result.  
Why taste buds get jaded in the first place is the real issue,  
isn't it? How many bottles of Miller can one drink before  
it's time to move on?

Well, about one. But the point is that anybody who wants  
new experiences can, in the time it would take them to drive  
to the store ten times for ten six-packs, brew up something  
really good in their own kitchen for half the price.

Zima's not too bad...my girlfriend named her cat after it.

- - -

Ed Ditto  
TVA/Chattanooga  
aa3396@freenet.lorain.oberlin.edu

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Date: Wed, 6 Apr 1994 22:47:30 -0400  
From: aa3625@freenet.lorain.oberlin.edu (Jason Sloan)  
Subject: Re: Alcohol content

Hi. I found this list in Men's Fitness Magazine (July 1991). I don't know how reliable the figures are but here we go:

Rolling Rock	4.3%
Bud Dry	4.8
Michelob Dry	4.8
Budweiser	4.8

Actually, all of the beers in the "regular" category are twixt 4.3 and 5.9 with the exception of Elephant Malt Liquor which is 7.1.

The "light category runs from 3.8 to 4.3 with the exception of Pabst Extra Light at 2.5% alcohol.

The nonalcoholic beers ranged from 0.04 to 0.05, pretty low.

There are probably about 50 brews on this list, some of which are "malt liquors". Alcohol content was measured by volume.

As a side note, calories ranged from 49 in the non-alcohol group to 212 in the regular (Elephant Malt Liquor again).

I'm posting this only because I thought it was interesting, not because it should be used as a definitive guide.

Mail me if you have any questions about the figures.

Jason

- - -

Jason Sloan  
sloan01?jason@cc01.mssc.edu or aa3625@freenet.lorain.oberlin.edu  
- ---Yo ho ho and a bucket of homebrew...

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Date: 07 Apr 1994 15:57:43 -0400

From: em28987@pwc.utc.com (Saby Gordon)

**Subject: Titanium Brewpot**

A friend recently had a brewpot fabricated for me. It was supposed to be stainless steel, but when he arrived at my doorstep with the brewpot, he said "All I could find was titanium". The titanium is ASTM B 265 G2. It's a great pot, 12 gallon capacity, nice handles, etc etc, but I am not sure if it's safe. Does titanium react with beer wort? Am I brewing toxic titanium beer? I have not noticed any unusual flavors in any of the batches I have brewed in the pot. If the pot is safe for brewing, are there any cleaning agents that I should avoid? Any input would be appreciated.

Gordon Saby sabygo@PWC.UTC.COM

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Date: Wed, 6 Apr 94 19:57:04 EDT  
From: Tim Lawson <lawson@clcunix.msj.edu>  
**Subject: dry hopping**

Dana Cummings asked about dry hopping. I usually dry hop by adding 1/2 to 1 ounce of hop pellets to the secondary prior to racking. I've found that it helps to mix the pellets with sterile, warm water first to break them up. You will find the almost all of the hops fall to the bottom of the secondary and you can easily rack the finished beer off them to your bottling bucket. Do not boil the hops for any length of time with the water because you will lose some of the aroma.

Tim Lawson  
Behavioral Sciences Department  
College of Mount St. Joseph  
Cincinnati, Ohio 45233-1670  
lawson@clcunix.msj.edu

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Date: Thu, 7 Apr 1994 15:43:15 CDT  
From: "Dennis Lewis" <DLEWIS%jscdo6@jesnic.jsc.nasa.gov>  
Subject: **mashed coffee**

Dave in Bloomington writes:

"I have been considering adding ground coffee beans to the grains during the sparging process, maybe some Jamaican Blue Mountain or other good bean. If anyone has a recipe that uses coffee and has turned out well send me a post, or if you have tried this and want to warn me...."

I made a coffee stout by steeping coffee grounds in the already fermented beer. I added a Tbs for every 8 oz. which is way too much (tasted great after a year or so, though). I wouldn't add grounds to the mash--you'll boil out all the aromatics. Add them at the end of the boil or make a pot of very strong coffee and add it at bottling time. To steep, I'd use about 4 Tbs per gallon. That would make for weak coffee, but it will add enough flavor. I wouldn't add them to the fermenter again though. The grounds sort of settle out, but not really. That makes for very difficult racking.

Don't waste good Blue Mtn on this though--use a strong dark roast like French Roast. Buy the beans whole and grind them very coarse. The fine particles make for disgusting floaties, even worse than hop leaves or yeast chunks. One thing you should be aware of: coffee contains a lot of oils. You can forget about any head retention. And the oils \*could\* make the beer go stale quicker (rancid, yuck), but that may be helped by making a beer with a lot of dark grains (chocolate, black, roasted, etc).

My best advice is to make a batch of tried and true porter, then rack off a gallon and add a cup of very strong coffee and bottle it separately.

Dennis Lewis <dlewis%jscdo6@jesnic.jsc.nasa.gov>  
Bay Area Mashtrons--Homebrew, The Final Frontier

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Date: Thu, 7 Apr 94 18:12:48 EDT  
From: Tim Lawson <lawson@clcunix.msj.edu>  
Subject: pepper-like taste

I recently brewed a bock beer (actually brewed as an ale) and it has developed a strange flavor the cause of which I cannot determine. I describe it, for lack of a better description, as a black pepper-like taste. I suspect that it came from the Hanbury hop plugs I used (Hallertau variety). I used a total of 1 oz of finishing hop plugs. I have made 25 batches and have never tasted anything like this. Anyone have any ideas on the cause? BTW, I used Northwestern malt extract, Bierkeller extract, crystal malt, chocolate malt, and Wyeast #1056 in addition to the 3 ounces of Hanbury hops (2 for bittering). This was the first time I used Hanbury hops--thus the suspicion.

Tim Lawson  
Behavioral Sciences Department  
College of Mount St. Joseph  
Cincinnati, Ohio 45233-1670  
lawson@clcunix.msj.edu

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Date: Thu, 07 Apr 94 18:47:48 EDT

From: iueyedoc@aol.com

**Subject: Re: #2(2) Homebrew Digest #13...**

Please remove me from your mailing list. Thank you  
John Warren  
IUEYEDOC@AOL.Com

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Date: Thu, 7 Apr 1994 16:00:48 -0700

From: jeclark@ucdavis.edu

Subject: sierra nevada/priming Q/hops suggestion

hi everybody,

unfortunately i have not been able to read the hbd for the last few months (i wasn't even able to keep up with my reading assignments last quarter), so i am just going to stick my nose in long enough to say a few things.

first: i went to sierra nevada over the weekend and i must say that that was the best meal and the best glass(es) of beer i have ever had. the beer tasted like it had just been brewed (probably because it had) and thier food was simple but excellent. if you are withing three hours of chico, this is a must-

do (oh, and get the chicken sandwich-it's incredible)

second, i have a quick question: i brewed a pale ale with the following extract:

5 lbs light LME

2.5 lbs light DME

i used wyeast #1056 (london)

i want to have a fairly lightly carbonated beer after priming, but i don't want

it to be flat. does anyone know how much dextrose to use for this?

lastly i have a suggestion. please tell me if this is a bad idea: i remember back about three months ago someone was having a problem keeping the hops for dry-hopping at the bottom of the carboy. they kept putting weights in the bag but it kept floating to the surface. here's what i did: i stuffed the muslin bag filled with hops into the carboy and syphoned the wort onto them. i then obtained a piece of glass tubing and cut it so it just fit into the carboy with the top about 1/2 in. below the lip. i pushed the hops to the bottom of the carboy with this and then sealed it with my rubber stopper. the rod is held down by the stopper and in turn hold the hops at the bottom of the carboy. the stopper i use is fairly tight so i haven't had any problem with the rod forcing it off. i hope this helps the person who asked the question way back when. as far as i can tell there are no extra risks of infection (i sterilized the rod, of course) involved.

happy brewing and drinking!

- --james

(jeclark@ucdavis.edu)

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Date: Thu, 7 Apr 94 20:36:46 CDT  
From: fjs@dlogics.com (Fred Salchli)  
Subject: "Homebrew Thermostat"

I have built a number of temperature controllers using a handful of parts from radio shack. They are not the most energy efficient way to control a refrigerator, but they do work. I built one for a friend who used it to very accurately control the temperature of his salt water aquarium.

Radio Shack sells a digital thermometer which enables you sense the temperature (via an included probe) and has a comparator which will generate a logic level signal if a certain minimum or maximum temperature is sensed. All that is required is an optoisolator and a relay with sufficient capacity to handle the load. This a very basic configuration, but will work nicely. I can dig up the part numbers and prices if anyone is interested. Total cost (about 2 years ago) was less than \$40.

hope this helps.

Also, please subscribe to hbd.

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Date: Fri, 8 Apr 94 08:38 EST  
From: <GNT\_TOX\_%ALLOY.BITNET@PUCC.PRINCETON.EDU>  
Subject: The HBD needs asbestos lining

First off, I'd like to thank everyone for spelling my last name right.

I'd also like to say, people will like Ice Beer, People will like Zima, and some homebrewers will like both. Everyone has their own opinion and their own tastes. I've met homebrewers that only make Pilsners, and I've met brewers that don't make any lagers and don't plan to. So, leave it alone.

Since I'm here and I should ask a brewing question: What companies make malt anyway and what are the good brands. How do prices compare with extract brewing?

Andy Pastuszak  
Philadelphia, PA

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Date: Fri, 8 Apr 1994 09:16:39 -0400 (EDT)  
From: greggt@infi.net (Gregg Tennefoss)  
Subject: flame on flames / wyeast american ale

Pardon me one moment as I pull on my fireproof suit, douse my computer with H2O and drink a gallon of malox. There, OK, Here goes.

I think the "discussion" part of comparing all-grain to extract is good. It shows differences of the two and is educational. I think discussions of the differences of EM, RIMS, false bottoms, etc... is good. All this teaches most of us things and or enlightens us on techniques. What is not good is all the personal attacks - JS shooting at Tumbleweed, The masses shooting at JS, Coyote impailing PV because of a taste preference or using mini-kegs. Lets grow up folks. Why not shoot your neighbor because he likes wine not beer. Maybe we should limit the digest for constructive discussions and leave the personal insults and flames to private E-Mail. If you "listen" to some of the new post they have the tone of being scared to ask a question. Are we running away contributors and people wanting help with all the insults. I am not talking about dissagreeing here but am referring to the personal attacks. Oh well, just an opinion. Let the inferno begin.

BREWING QUESTION:

I have never had any problems starting a ferment except when using wyeast american ale. both time I have used it, it has taken a couple days to get a good start. I always make a starter and wait until it is working good prior to pitching. It just seems this one strain does not like me. Has anyone else had similar problems ? Interestingly enough, the two beers produced with this slow start have come out quite well with no noticable contamination from the slow start. TIA & Cheers

gregg tennefoss - greggt@infi.net

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Date: Fri, 08 Apr 1994 09:30:18 -0500

From: rprice@cbmse.nrl.navy.mil

Subject: EXTRACT ! vs. Grain vs. Zima

In defense of Extracts, I started Hbrewing in the early 70's using Pioneer Blue Ribbon Hopped Malt from the baking section of our local Acme market, remember you couldn't find a local hb shop back then.. The recepie available by writing to these folks included putting the extract into cold water and using 5# of cane sugar. It was awfull !!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!

Newer extracts have improved, I haven't used the stuff in the cans but have used the Pioneer Light and Amber extracts as well as the American Classic series. If you are in a hurry, brewing for a tank it down party or making lawnmower beer they really don't do a bad job. I have had awfull extract beers, and beers that I feel rival my all-grain beers.

For all grain brewing, sure it is "better", you can still brew swill if you are not carefull. But lets face it, most of us do it for the personal self-satisfaction. All grain takes time, effort, money for equipment and a bit of knowledge that extract brewing doesn't.

True beer snobs would home grow the malt by replacing their lawns with barley, doing their own malting, growing their own hops etc., most of us don't have the time although you can buy barley in our area for about \$7.50 per 100#, and the cost of malting is almost nothing, it is easier to buy the malt for a bunch more money. Carry that further and let someone do the mash and you have extract. Perhaps it all comes down to time.

As for Irish Moss, try using sodium alginate Kelco, Aero Drive, San Diego, Ca, or Terminal Drive, Clarke, N.J., use Kelco HV or LV. Great fining agent, and aids in head retention. Or call GAF and get a sample of K-90 Poly Vinyl Pyrollodone (PVP). Is Irish polysaccharide really better than domestic, or Scottish alginates after all they are both polysaccharides ???

Zema--

I like Zima, I've never tasted it, but a sweet young blonde in Lycra gave me a nice key chain/can/bottle openerwith Zima on it. Across the top front of the abbreviated outfit was Zima !!! What marketing !! When my heart rate dropped some I wandered home and had a homebrew, only stopping to reflect on the fact that I'd buy a considerable amount of additional supplies if at my HB shop the proprietor employed such tactics.

Can anyone provide a reference (professional text), on malting barley ?? Wnen I have tried it in the past I had very mixed results. Most of the 6-row that I purchased direct from the farmers had husks that could bring a Corona to its knees.



Date: Fri, 08 Apr 1994 10:11:40 -0500 (EST)  
From: Doug Lukasik <LUKASIK\_D@sunybroome.edu>  
Subject: Partial Mashing/Programs

Extract vs. All Grain.....woah.....where do us PARTIAL MASHERS fit in?? Odd that I never hear from this content group. Is it that we are only somewhat lazy, only brew really good beer some of the time, or that we are partially in both camps so no one flames us??? Enough wasted band width. Everyone should brew to the level that they choose without others having a problem with that. Every person learns at a different pace and takes hobbies, jobs, lives to levels that are satisfying to them. Who cares if that is different than someone else's level....for that matter no one is forcing anyone else to drink their beer (although if your interested I would love to be forced ;^)

On to real brewing questions. Since I made the switch to partial mashes from all extract I have been having what I would call explosive fermentations. The brews end up bubbling out of the airlock after about 12 hours and spewing krauesen all over the bathroom. I only had this happen once with the extract batches (9) but it has happens every time with the partial mashes (5). At the same time as I changed brewing procedures I also made a batch of sterile wort and began making and using 1 pint yeast starters. Any reason why the fermentation is so radically different? (Yeah, I know - start using a blow off tube.)

An HBD or so ago there was some discussion of computer programs used for brewing that could be obtained through the NET at no cost. Of course, in my partially mashed (oops) state I deleted the HBD without obtaining the info for my records. Could someone out there please either repost or e-mail me the information on where and how to obtain these programs. TIA.

Well having started brewing the first weekend in December 93, and having now completed 14 batches (yeah I couldn't keep up the once a week pace when I tore out the kitchen) I can truly say that it has been an interesting winter (next year I quit bowling and brew more ;^) with even more interesting brews to consume. Just though I'd say thanks for the help all you HBDers have given me and the enjoyable reading - gets even more enjoyable after a couple of homebrews.

Doug. <lukasik\_d@sunybroome.edu>

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Date: 8 Apr 1994 10:16:58 -0500

From: George Kavanagh O/o <George.Kavanagh@omail.wang.com>

**Subject: Agar**

I have had little trouble finding agar in several oriental (Cambodian & Chinese) food stores here in northeastern Mass.

Its sold in smallish ( 3" x 4" or so ) packets, and is labelled in english as well as cambodian/chinese.

I did find that when I asked for "agar" I got a blank stare, but when I asked for "agar-agar" the clerk was very helpful & pointed it right out to me.

About \$ 0.95 per pack. (which is good for several batches of slants).

-gk

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Date: Thu, 07 Apr 94 14:36 EDT  
From: Eric\_SARLIN@umail.umd.edu (es76)  
Subject: coffee beer/response to JEBURNS

Fellow Zymurgists and J.E. Burns,

Yes, I have tried brewing with coffee, and made a verrrrry strong stout that had the unpleasant taste of stale coffee. I consider the batch a complete failure, but from failure comes knowledge. I've since spoken to the coffee specialist at Sutton Place Gourmet (a yuppie grocery store in the Maryland area). He explained that coffee beans contain oils which become more and more tasteable as the brewed coffee gets old. This accounts for the stale coffee taste you get when a pot has been sitting around for a while. To avoid this stale coffee taste in home brew, the coffee guy told me not to put ground beans

directly into the wort. Rather, make a pot of strong coffee (about 10 cups), and run it through clean paper filters (the kind used with drip coffee machines) at least twice. The filters help to remove the oils and will give you a better tasting beer in the long run. Add the coffee at the end of the boil, about when you add the finishing hops. You may want to reduce the amount of water you initially put in the pot so that there's plenty of room for the additional liquid.

To me, stout with its roasted taste is an obvious choice for coffee brewing. I'd be interested in other ideas.

Peace and good brewing,

Eric Sarlin :-)

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Date: Fri, 8 Apr 1994 06:22:24 -0400

From: (John Lenz) jel3@cornell.edu

Subject: Jack and Chill

Greetings all,

Jack seems to be getting a lot of attention again lately (and to think, I was wondering if he'd croaked or something when he wasn't around for a week or so earlier this year). Whether you love him or hate him, let's not forget, he did come up with MALTMILL, in my opinion this was and is a real service to all of us who used to smash our grain with a Corona (can't speak to the efficacy of the EasyMasher, as Al didn't throw one into the deal when I bought my MALTMILL).

On the temperature controller subject, Williams, in California, still sells their controller for something in the neighborhood of \$50. If I ever get my upright freezer modified, I think I'll order up a controller from them rather than trying to construct my own (some of the parts lists we've seen right here on the HBD recently look like they could easily run to \$50 or more, and then you still have to put it together).

Just thought I'd thank whoever it was that posted the modification on the King/Cajun K/Cooker last year (the 1/16" hole in the brass nut idea). Works like a charm, used mine last weekend for the first time since modifying it, and what little carbon there was on the bottom of the pot just sort of fell off when I touched it with a wet rag.

Op uw gezondheid,

John

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Date: Fri, 08 Apr 1994 10:27:43 -0500

From: Rnarvaez@lan.mcl.bdm.com

**Subject: HomeBrew Recipe Book**

Does anybody out there in homebrew land know of a book that has beer recipes? I have a copy of the Cats Meow but would like to purchase a book that has detailed ingredients and brewing instructions.

Thanks.

Ronald Narvaez of Albuquerque New Mexico

Quote for the day!

DON'T TAKE LIFE TOO SERIOUSLY,  
IT ISN'T A PERMANENT THING.

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Date: Fri, 08 Apr 94 10:31:00 PDT  
From: Milstead Robert <rmilsted@Zellar.Vantage.GTE.COM>  
Subject: blow off hose

Mike Hansen writes in HBD #

>As the person who brewed the raspberry stout mentions, his 3/8" blowoff  
>tube became clogged with raspberry goo. 3/8" is way too small for a blowoff  
>tube. You should use a 1 1/4" blowoff tube that fits snugly inside the neck  
>of your carboy. After the brew is done spewing you can put the rubber  
>carboy cap on with an airlock.

Of course, any serious brewer knows that 1 1/4" is *\*way\** too small for a  
blowoff hose. I currently use a 4" fire hose, attached to the top of the  
carboy  
with EasyCoupler(TM). In order to be sure that the hose is sanitary, I boil  
it  
in a 300 gallon cauldron in the back yard of my townhouse over a cedar fire  
(Use only the new growth of cedar that comes in the spring). The other end  
of the hose is dropped into a 150 gallon aquarium, half full of sanitizing  
solution.

For plans on the EasyCoupler(TM) send SASE (Self addressed, stamped EMail)  
to:  
Bob Milstead  
RMilsted@Zellar.Vantage.GTE.Com

(Nobody would really do this would they?)

Plans for a twelve inch model (arrgh, oh, yeah!) are on the drawing board.  
:->

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Date: Fri, 8 Apr 1994 08:12:43 -0700  
From: Richard Buckberg <buck@well.sf.ca.us>  
Subject: Celis Bock

Had a sample of Celis Bock (from the Hill Country of Texas! (sic) ) last night. This seemed to be a much lower ETOH bock than most. It had a wonderful maltiness, spicy but subtle hops, and cleaner smoother flavor than the Sierra Nevada bock I tasted along side it, or the German doppelbocks as I remember them.

Question is, Howdeedoodat?

Anyone experiment with a recipe to match the style (preferably all-grain)?  
Anyone know Christine Celis?

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Date: Fri, 8 Apr 1994 09:16:37 -0700 (MDT)  
From: walter@lamar.ColoState.EDU (Brian J Walter (Brewing Chemist))  
Subject: Re: Kill Jack Schmidling? Nah. Take it to r.c.b.p

>  
> Glenn (GANDE@SLIMS.ATTMAIL.COM) writes:  
>  
> >Why does everyone jump all over Jack Schmidling? I've been reading and  
> .... <junk deleted>  
  
> When I first started reading HBD, I wondered about this as well. Now  
> that I've been reading for a few months, I think I do understand.  
>  
> The problem with Jack's posts is that they leave no room for  
> disagreement. Jack doesn't seem to understand that there is more than  
> one "right" way to do things. The tone of his posts says "I know the  
> .... <junk deleted>

That's right take it to r.c.b.p. That is  
rec.crafts.brewing.psycho-analysis.

Maybe someone can create the EasyShrink(tm) ;^>

Good Day,

Brian

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Date: Fri, 8 Apr 94 11:52:11 EDT  
From: U-E68316-Scott Wisler <wisler\_scott@ae.ge.com>  
Subject: BW for my new Daughter's 21st bd

Alisha and I had a Daughter on Monday, April 4. Aubrey Leighton.  
All three of us are doing great and sleeping 4 hours at a time. Its really neat that a proud new papa can announce his new little girl to the world.

Norm Pyle gave me a great suggestion: Brew up a barleywine for her 18th or 21st birthday, or perhaps a wedding. (THANKS) I'd like to solicit recipe ideas from all of you. I'm not particularly concerned about staying within style guidelines. This is, after all, a 1 shot deal.

I'd also like to solicit ideas on storage. I could put it away in a keg, which is pretty easy. That would minimize oxidation and allow a better handle on carbonation. Or I could bottle it. Champagne bottles might be pretty good. I wonder about O2 getting through the caps over the years. Those of you that have been to Belgium, how are 20 year old beers stored there? Corked? Any special needs on bottle conditioned high OG ales to get the carbonation level right 20 years from now?

I've been about a 3+ hour boil to give a nice amber color. Should drive off most of the DMS precursors, too.

TIA

scott

Scott Wisler  
swisler@c0431.ae.ge.com  
GE Aircraft Engines  
Cincinnati, OH

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Date: Fri, 8 Apr 1994 12:32 EST

From: DALLEN@LANDO.HNS.COM

**Subject: LAGER YEAST AT ROOM TEMP**

CAN SOMEONE SHARE WITH ME THEIR EXPERIENCES WITH USING LAGER YEAST AT ROOM TEMP? PAPAZIAN SAYS THAT GOOD BREW CAN BE PRODUCED IN THIS FASHION. I HAVE JUST TASTED MY FOURTH BATCH USING LAGER YEAST AT ROOM TEMP, TWO WERE EXTRACT AND TWO ALL GRAIN, THEY HAVE ALL HAD A SOUR/YEASTY/EARTHY BUT NOT SPOILED OFF FLAVOR. SHOULD I NOT BOTHER STICKING TO THE RECIPE AND USE ALE YEAST?

THANKS, DAVE

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Date: Fri, 8 Apr 94 09:37:19 PDT

From: lucas@cup.portal.com

**Subject: Old 49er?**

Does anyone know of an English ale called Old 49er? I'm not sure if that is the exact name. A friend said that he had a wonderful beer a few years ago from England, "Something 49". I'd like to look around for a case of it for his birthday which is coming up soon. I've looked around in local stores but I can't find anything like it. Any info would be greatly appreciated.....

lucas@cup.portal.com

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Date: Fri, 8 Apr 94 11:37:35 -0500

From: jay\_weissler@il.us.swissbank.com (Jay Weissler)

**Subject: Extracts & executions**

First the customary "mine's bigger than your's." I started homebrewing in 1976. Seems that you can't post here without first puffing out your chest.

Next, the opportunities for creativity in homebrewing are infinite. This is true for both the grain and extract brewer. Your creative bend may be in hops, gadgets, fresh fruits, water, what ever. Anyone who claims that you have to work in a certain media to be creative or an artist is probably neither. If you like working in grains, cool. Extracts are cool too.

Sometimes it's nice to have a 100% repeatable base like an extract to better experiment in hops, yeasts or water.

Finally, someone mentioned Chicago water. It is excellent for brewing, but it is still pretty variable.

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Date: Fri, 08 Apr 1994 13:06:53 -0400 (EDT)

From: MCKSMI@delphi.com

**Subject: Lagering in Cornelius kegs**

I am about to transfer a batch of Oktoberfest beer from my secondary to a Cornelius keg for lagering. Since this is my first try at this, I am wondering if I should force carbonate the beer before or after I lager it. My instinct is after. But, in his book on Oktoberfest styles, George Fix refers to tasting samples of beer during various stages of lagering. To me, this implies it was carbonated before lagering.

Thanks in advance!  
McKee Smith

Phone: (214) 721-1558  
EMail: Mcksmi@Delphi.com  
Compuserv: 71660,2747

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Date: Fri, 8 Apr 1994 10:26:06 -0700  
From: belew@netcom.com (Jonathan Peakall)  
Subject: federal and local brewing regs

Firstly...Thanks to all for your help with my yeast problem.

Several people have written me concerning the legalities of brewing large quantities of beer. I checked with the BATF, and they say the rules are: For households with 1 resident, you may brew 100 gals per calendar year. For households with 2 or more residents, you may brew 200 gals a year. Of course no selling of the brew is permitted. I also called the ABC of California, and after much difficulty, found someone smart enough to RTFM, and they concur with the Fed regs. Both seemed more concerned with the sale of the brew rather than the quantity. It seems to me that quantity enforcement would be problematic anyway, as long as you had less than 200 gals on hand. Perhaps they could trace the sale of fermentable items to you, but I would hope they would have to have suspicions you were selling the beer before they went that far. With the Feds, though, who knows?

Anyway, I racked the beer into carboys today, and it tasted good. If nothing else, I have learned to test a yeast before committing it to a large batch. I'm also going to use the method suggest by several people, making a 5 gallon batch a few days in advance, and using the slurry from the primary to start the big batch.

Thanks again to all!

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End of HOMEBREW Digest #1394, 04/09/94

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Date: Fri, 08 Apr 94 13:47:27 EST  
From: dweller@GVSU.EDU (RONALD DWELLE)  
Subject: kill the all-grainers/beginners/cappers

I'm not eager to keep the all-grain/extract thread going. But I would like to add that I do all-grain for one reason--it's lots cheaper.

Nother subject:

William Mares asks: "For a revision of my book MAKING BEER (Knopf 1983) I would appreciate hearing any homebrewer's suggestions for changes."

One thing none of the books warns about is the effect of bleach on your clothing. When I started, I ruined 14 shirts and 11 pairs of slacks before I finally pasted a banner over my bottler: "It's the bleach, dummy! Change your clothes before you start." Put it in the book, Bill.

Nother subject:

My old capper is getting tired, worn-out I think. It's the old grab-em-by-the-neck-and-squeeze variety (has "...Italy"embossed but no other identifier). So I thought, well, this time I'll buy a bench-top capper and really treat myself right. But then my consumer-report alterego says, "Waydaminute. How do you know a bench-top capper is better? Just because it costs ten times as much?" And my answer is, "I dunno."

Is a bench-topper really better, oh experienced ones? If yes, any recommendations on brand/source? TIA  
Ron Dwelle (dweller@gvsu.edu)

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Date: Fri, 8 Apr 94 10:58 PDT  
From: larryba@polstra.com (Larry Barello)  
Subject: Re: 15 gal sanke kegs as fermenters

Bob: I use a 1/2 bbl sanke for my 10 gallon ferments. It works great. I use a red rubber carboy cap and it fits the sanke fitting perfectly. I use a regular raking cane to rack. It works great since the vast bulk of yeast and trub sit in the dome in the bottom of the keg. Losses are around 1-2 qts of solids.

I clean with sodium carbonate (washing soda at your grocery store) about 1/4-1/2 cup, fill keg with water and let sit at least overnight. No scrubbing, just rinse. To sanitize I put in about 2 gallons of water and heat it on my burner until the rubber carboy cap starts whistling. the keg is cool enough (drain the water) by the time I am ready to rack from the kettle.

Make sure you have a dolly to cart the keg around once filled with wort!

Cheers!

>I would be interested in hearing peoples experiences with using 15 gal sanke  
>kegs as primary fermenters. After years of using carboys I'm considering  
>switching to these 1/2 barrel kegs. Most of my reasons stem from the amount  
>of blowoff I have from the carboys. A 20% loss of beer is starting to really  
>bug me. Seems one could mount a valve on the underside of the keg and pretty  
>much use the keg without any other modification except the removal of the  
>valve assembly. I guess a stopper could be used to fashion an air lock or  
>blow off tube. I would plan on putting the same 10 gals in this new fermenter  
>and that would get me a 33% head space. As for the cleaning I would do all  
>the cleaning chemically. I have been using TSP and hot water and have had  
>great results with it.

>

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Larry Barello larryba@polstra.com  
10034 NE 22nd ST (206) 454-6958  
Bellevue, WA. 98004

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Date: Fri Apr 8 14:09:56 1994  
From: braddw@rounder.rounder.com  
Subject: Corny Kegs/Fermenting/IM

I have several Corny kegs that I would like to put to use for fermenting. my goal would be to use one keg as a hop-back, primary, and secondary just "blowing off" the cold break, trub, and yeast sediment between stages. Is this possible? Is it suggested? Or should I not worry and stick to my glass carboys? My goal would be simply to save myself some work. I know, I'm lazy but I love it

As for the IM debate I've been using it in my extract and grain brews with excellent results. However, my bottle conditioned beers consistently clear much nicer than those that I keg. The only difference between the two is the amount of priming sugar (M+F DME) that I use, 1 1/4 cup for bottling and 1 cup for kegging. Anyone have any ideas as to why this is so? What other factors could affect this?

Finally, Jim Busch suggest that for a barley wine that I had fresh yeast with priming sugar at bottling time. If I were to use a healthy Champagne yeast to begin with would this still be necessary. And if so, what quantity should I be adding. Afraid of exploding bottles I guess.

Private e-mail is welcome.  
braddw@rounder.com

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Date: Fri, 8 Apr 94 14:34:13 EDT

From: Lee=A.=Menegoni@nectech.com

**Subject: Rasberries in beer**

I have had a fair degree of success using frozen rasberries in beers they add to both the taste and aroma. I add them to the secondary. To use them I defrost them, in the bag in my micro wave, I then squish them up , still in the unopened bag, and I cut off a corner of the bag and squeeze them in the secondary.

I have get them in 12 oz bags and found 1 bag per gallon to do a nice job. I have used them in a stout, Ale and spiced ale.

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Date: Fri, 08 Apr 94 09:02:45 -0400  
From: "Phillip Seitz" <p00644@psilink.com>  
**Subject: Spirit of Belgium Homebrew Contest**

This is an advance notice to let you know that Brewers United for Real Potables (BURP) is planning a Spririt of Belgium homebrew contest for Saturday, November 12. This will be the first national contest ever devoted exclusively to Belgian-style homebrew.

In holding this contest BURP hopes to encourage a greater understanding and appreciation of Belgian beer styles, and to encourage experimentation and the pursuit of excellence in Belgian-style homebrewing.

Further details will be forthcoming in the near future, including contest details, entry materials, and information for brewers on styles, recipe formulation, and availability of ingredients and yeasts. Since certain Belgian styles take substantial time to mature (lambics especially) this announcement is being made now to encourage you to plan ahead!

BURP represents over 300 brewers in the Washington, D.C. metropolitan area.

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Date: Fri, 08 Apr 1994 15:25:09 -0400 (EDT)  
From: tcorbett@isac.isac.wright.edu (Timothy F. Corbett)  
Subject: Hello to HBD readers...

Hello, my name is Tim Corbett and I am new to the HBD,  
so excuse me, if this question has been asked.

I am not only a new reader, but also a new brewer.  
I was wondering what is all this about extract vs all grain?  
It seem to me that we are all home brewers and this is our hobby,  
If anyone reads other sources of discussion groops, this slashing  
back and forth is just like the argument on what computer is better.

"nuf said", we all know that computer argument never goes any where.

Please do send any flames my way, I just do not see the point in  
that kind of exchange.

Ok, now my question, I have been looking for ideas no how to  
reproduce an ale like New Castle Brown Ale. If you have a suggestion  
please forward it to me.

I have been looking for about 6 monthe with little luck.

Thanks and Cheers to all homebrewers ( allgrainers and extracters alike )

Tim Corbett  
tcorbett@isac.isac.wright.edu

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Date: 8 Apr 1994 15:30:49 -0700  
From: "Dave Suurballe" <suurb@farallon.com>  
**Subject: Jack Schmidling**

Jack Schmidling is obviously the most popular person on this digest. You people spend more time talking about him, and I spend more time reading about him, than anybody else.

This makes Jack Schmidling the star of the Homebrew Digest.

Ironically, those who complain about this are perpetuating it.

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Date: Friday, 8 April 94 18:00:24 CST  
From: LLDSC@utxdp.dp.utexas.edu  
Subject: MEXICAN BEERS

Okay,

I put my request up a couple of days ago for a Carta Blanca/Dos Equis/  
Tecate clone and have recieved no replies.

IS THERE NO ONE TO HELP ME WITH THIS!!!

I'm looking for an extract recipie (everyone knows that extract is better--  
just kidding) that I could use with an ale instead of a lager yeast. Come  
on, I know someone out there is holding out on me. Please, help a  
desperate man.

Update: About two or three weeks ago, I posted a message about brewing  
with "special hops". The beer has been sitting around in bottles for  
two weeks now. We'll have to quaff an extra special one for Mr. Cobain.

Keep on truckin'

LLDSC@utxdp.dp.utexas.edu

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Date: Fri, 8 Apr 1994 21:42:59 -0400 (EDT)  
From: "Tim Tillman (BIO)" <tillman@chuma.cas.usf.edu>  
**Subject: Combustibility Test**

Let's start off by saying that I did not post the message of Friday's digest with the above subject. Next time, I'll lock the terminal before I take a coffee break.

Next, I feel that it is important, Jack, for every member of this hobby to respect eachothers methods and motives. IfKinney is capable of brewing high quality beer at a fare price with his cobbled together brewery, more power to him. I hope someday to sample the Timberwolf's wares. I suggest you do the same.

zVOn a lighter note, I am collecting Pilsner recipes. All grain, partial mash, or extract versions are welcome. I hope to be introducing a group of folks to brewing in the near future. And, I think that a pilsner would be a good place to start.

Tim Tillman  
tillman@chuma.cas.usf.edu and still on GENie m.tillman1.genie.geis.com

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Date: 09 Apr 1994 01:27:05 -0800 (PST)  
From: Jay Lonner <8635660@NESSIE.CC.WWU.EDU>  
Subject: That coffee flavor

I've never made a coffee stout, and I don't think I ever will -- it just doesn't sound agreeable to me. But those interested in brewing this "style" might want to invest in a Toddy coffee maker for purposes of obtaining a nice mellow coffee character.

A Toddy maker is a cold-water coffee extraction setup. You add a pound of coarsely-ground coffee and 9 cups of water to the maker, which has a dacron (I think) filter in it. You let this mixture sit overnight, then drain the liquid through the filter into a carafe. You end up with a coffee concentrate that you can rehydrate with hot or cold water to produce a low-acid, mellow, yet tasty cup of brew. Since the oils found in coffee are extracted by contact with hot water this cold-water method leaves these undesirable (for brewing purposes) compounds out of the resulting coffee extract.

It has been my experience that this method of making coffee also leaves out a fair amount of the coffee's body and (desirable) acidity, but enhances the subtle aromas of different varieties -- the floral notes of Colombia, for example, or the pungent wininess of Kenya. I would guess that a cup of Toddy concentrate added to the secondary (or to the bottling bucket, even) would be a good starting point for those wishing to experiment with this method.

I would be very interested to hear about results obtained by this technique -- if anybody goes for it keep the HBD apprised!

Jay (ex-Starbucks employee and self-styled coffee maven).

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Date: Sat, 9 Apr 94 08:05 CDT  
From: arf@mcs.com (Jack Schmidling)  
Subject: DEATH THREATS

>From: Brian J. Cecil <Brian\_J..\_Cecil@wecnotes.semcors.com>  
>Subject: HBD Testing

This is a test.

\*\*EXTRACT\*\*

>End of Test.

Interesting test. Now do it again and forge my signature so we can find out if it is me or the subject.

>From: GANDE@slims.attmail.com  
>Subject: Kill Jack Schmidling?

>Why does everyone jump all over Jack Schmidling? I've been reading and posting to the HBD for 2 years now and whenever he say's ANYTHING, a zillion posts are made to dispute his comments.

Let me see if I can fill it out. First of all, there is the conspiracy theory. I am a vociferous opponent of foreign aid and that puts me in direct conflict with the friends of the one country that receives about 75% of our entire foreign aid budget.

The other possibility is simple envy. For some strange reason, home brewing seems to promote the entrepreneurial spirit; either as a brewer or supplier of brewing equipment. Many folks have been working at it for years with little to show for it but the fun and experience. Through sheer genius or serendipity (take your pick), shortly after joining this august group, I introduced the MM which has been a smashing success and some narrow minded wanabees just can't stand it.

When I gave away a free one after selling the first 100, I was called a liar and a fraud and accused of commercializing the Digest by giving away a mill. I have now sold over 2000 and can't imagine and don't really care what they think but I suspect you are observing the reaction.

.....

I waited to post the above just to see how things would fall out and came to the conclusion that it is utterly hopeless to address individuals in responses. It just goes on and on and on with no one listening or reading anything other than what they write or wish to believe I wrote.

Therefore, I will simply summarize my views and bow out.

The implication that KB makes mediocre beer was unfortunate and unintended. I am not the kind of person that would criticize what I have no knowledge of.

I was simply drawing logical conclusions from the words he had written, viz., one can make better beer with all grain... he made his operation sound like a monumental pain and that he was not interested in investing any more time in it. He clearly made the point that for him, extract is cheaper to brew than all grain.

Now, that is how I interpreted what he said and the reason for my asking, why bother? Not an unreasonable question. If I misunderstood what he said, so be it but I can only use the data provided and the limited capacity of my humble brain.

Further, he stated that the variations in water chemistry cause widely ranging fluctuations in extract yield. I do not/did not doubt that and simply asked him to provide some numbers to support this statement.

I/we have been flooded with lectures on water chemistry and still have not a single number that would support the word "widely" as applied to the extract yield.

KB changed it to widely varying water chemistry and walked away from it.

I am sure KB makes fine beer and might be a water expert but changing the argument and clouding the discussion with unrelated details does nothing but waste everybody's time and energy.

It should also be obvious by now that lecturing me on diplomacy is equally a waste of time. Long ago I came to realize that being "hurt" and insulted by words is a self-inflicted wound. Blaming someone else for how one feels is the ultimate cop out and is simply a manifestation of emotional instability. I have no problem recognizing mistakes and errors and I use this forum to learn and share info on brewing but I seem to be able to do that without getting emotionally bent everytime there is a discussion and it would be nice if others could be a bit more tollerant also.

This is not a tavern and we can not see body language but contrary to the common view, this should give us more liberty to be expressive and not to put artificial constraints on our rhetoric.

I is what I is.

>From: Ash Baker <3AVHB@QUCDN.QUEENSU.CA>

> Can anyone suggest a way to mash in a 180 imperial gallon kettle, that will later be used for the boil, with a hatch on the top, and a whacking big electric heating element protruding into the kettle about eight inches from the bottom?)

Glad you asked. It's called a MICROMASHER (tm) and is a large scale version of the popular EASYMASHER (tm). If you would like more info, just ask but don't tell KB about it.

js



Date: Sat, 9 Apr 1994 08:49:00 -600 (CDT)  
From: Mark Evans <evanms@lcacl.loras.edu>  
Subject: Flames:newest beer ingredient?/Malt sources

I have to respond with support to the brave souls who have come on line AGAINST the preponderance of feuds between different brewing camps. Tip o' the hat to Greg Tennefos and "wyatt@latitude, etc" for saying what alot of us are thinking.

I found that one of the most interesting arguments that the extract camp made against all-grain brewing was that it took more time and that the all-grainers were construed as being snobs. We all do what we want to

do, and sometimes we make sacrifices to do it a little better (at least in our own minds). Recently I dropped my Zymurgy subscription in order to save a few bucks (more money to throw towards my new mortgage). When I went on-line this past winter and found the HBD, I was delighted that I had a new source of Homebrew info. Lately the "room" has gotten a bit noisy and I'm not sure that scrolling through all the notes is worth it.

Open discussion of issues and ideas is one things. We can all learn new stuff from brief, well thought out messages. Extended flames--overt or encoded--is a dangerous and offensive situation in the sanitized world of cyberspace. Personalities are what make any discussion lively. Respect and restraint are an essential part of this chemistry.

i hope that this note is not construed as being a flame to a flame. Everyday notes come down the internet freeway about e-mail etiquette, etc. If we can think of this forum--the internet--as being the computerized fence over which we used to relate, then perhaps we should accord our neighbors with the same decency and friendliness that we did when we related face to face. Wow! This is going on too long!

To Andy Pastuszak: malt sources: Schreier and Breiss in Wisconsin. Great two Row malt. Available for about \$25 for 50# from the Malt Shop 1-800-235-0026. I even think the bag has a ph# on it and I'll post that maybe.

Brewfully yours, mark Evans

<evanms@lcacl.loras.edu>  
Dubuque, Iowa

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Date: Sat, 9 Apr 94 10:18:50 EDT

From: gheiler@Kodak.COM (Greg Heiler)

**Subject: Extract Full Sail Ale Recipe? Grain vs Extract**

1. There has been a lot of discussion on grain vs extract brewing and here's another twist. I would like to brew something close to Full Sail Ale. I have 5 extract batches, with added specialty grains, under my belt and now am considering all grain brewing. Can a close proximity be made with extract? Does anyone have a recipe? Or do I need to go to all grain brewing? If I can come close with extract brewing I would see no need to go to all grain. I acknowledge "the recipe" plays the major role in each.

2. Does anyone know if Red Tail Ale is close to Full Sail Ale?

Posted or direct comments appreciated. Thank-You

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Date: Sat, 9 Apr 1994 11:28:18 -0400 (EDT)  
From: "Steve Veillette, WCSU Information Systems"  
<VEILLETTE@WCSUB.CTSTATEU.EDU>

**Subject: Wyeast American Ale / Using Spring Water**

- -----

greggt@infi.net (Gregg Tennefoss) writes:

> I have never had any problems starting a ferment except when using wyeast  
> american ale. both time I have used it, it has taken a couple days to get  
> a good start. I always make a starter and wait until it is working good prior  
> to pitching. It just seems this one strain does not like me. Has anyone else  
> had similar problems ? Interestingly enough, the two beers produced with  
this  
> slow start have come out quite well with no noticable contamination from the  
> slow start. TIA & Cheers

My two cents:

I just made a brown ale last weekend and I used the Wyeast American Ale.  
I pitched it straight from the bag (I know, I know... make a starter... I'll  
start doing that soon...). Anyway, 48 hours later, there was still no  
activity,  
but a lot of yeast sitting on the bottom of the carboy. I bit my tongue and  
roused the yeast by gently swirling the carboy. Eight hours later, there was  
plenty of activity.

- -----

A question on water:

Since I don't particularly like the taste of the water that comes out of  
my  
tap, I've always used spring water from the store. While reading Miller the  
other night, trying to learn all about water, I was mulling over the effect of  
sodium on the taste of the brew. Miller states that "Levels from 75 to 150  
ppm  
give a round smoothness..." The brands of spring water I use are either  
sodium  
free or low sodium (less than 5mg. per 8 oz. serving).

Should I consider adding sodium (or is 5mg. enough), or is spring water a  
bad idea? I realize this is a rather open ended question, but I welcome any  
comments/suggestions.

-Steve Veillette

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Date: Sat, 9 Apr 1994 10:33:50 CDT  
From: "Roger Deschner " <U52983%UICVM@UIC.EDU>  
Subject: Re: Re: Temperature Controller, homemade

Go to your friendly local wholesale heating/A.C. or refrigeration parts place (look in Yellow Pages) and buy Honeywell part no. T6031A 1029. Right temp range; has a nice probe to mount inside the fridge, and all the works are outside in a box which you wire with a heavy-duty (14 gague) window air conditioner extension cord. Set your fridge/freezer on max cold, and let the T6031A 1029 do its job.

Its about the same cost as your thermostat, but it's actually made to do this job. This unit is what they install in the keg coolers in taverns.

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Date: Sat, 9 Apr 94 12:30:36 EDT

From: djfitzg@VNET.IBM.COM

**Subject: SLURRY**

JUST A QUICK QUESTION FOR THE COLLECTIVE KNOWLEDGE ON THE HBD:  
AFTER USING LIQUID YEAST, IS IT BETTER TO SAVE THE SLURRY FROM THE BOTTOM OF  
THE PRIMARY, OR WAIT AND COLLECT WHAT DROPS TO THE BOTTOM OF MY SECONDARY?  
THE ADVICE I GOT FROM MY SUPPLY STORE WAS TO SAVE THE SECONDARY.  
SO FAR ITS WORKING FINE BUT I SEE COMMENTS ABOUT SAVING THE PRIMARY FROM TIME  
TO TIME HERE IN THE HBD. THANKS FOR THE HELP IN ADVANCE.

ENOUGH ON EXTRACT VS. GRAIN ALREADY,  
DAN FITZGERALD DJFITZG@VNET.IBM.COM

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Date: Sat, 09 Apr 94 09:10:00 PDT  
From: Timothy Sixberry <tsixber@msrapid.kla.com>  
Subject: Easy Masher ?

I know for sure this has been discussed before, but could some kind soul out there tell me exactly how the business end of an Easy Masher is made. I would like to build a modified version to fit my own unusual mash vessel.  
Thanks for the help.

tsixber@msrapid.kla.com

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Date: Fri, 8 Apr 1994 13:37:29 -0500

From: mgerard@engin.umich.edu

**Subject: Question on Grain Mills...**

How many grain mills are available for homebrewers?  
I've seen posts on the Maltmill and the Corona grain  
mill. How good are these and are there other mills out  
there.

Thanks,

Mike

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Date: Fri, 8 Apr 1994 13:37:24 -0500

From: mgerard@engin.umich.edu

**Subject: Question on 'Quality' Malt Extracts**

In the all-grain vs. extract controversy there have been a few mentions of 'Quality' malt extracts. My question is which malt extracts are best and which ones should be avoided.

Thanks,

Mike

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Date: Sat, 9 Apr 94 10:50:30 MDT  
From: npyle@n33.ecae.stortek.com  
Subject: Dry Hopping/Bock!/BW

Tim Lawson writes that he uses pellets for dry hopping. I feel compelled to mention that you will get a nicer aroma when dry hopping with fresh whole cones, rather than pellets. The pelletization process has a negative affect on the volatile hop aroma compounds. This is MHO of course, but I believe people like George Fix, Dave Miller, and Glenn Tinseth would agree with me (judging from some of their previous printed material). Getting fresh whole cones is the key, so go to one of the quality mail order places like The Hop Source, HopUnion, HopTech, etc. Of course, some local retail stores are finally getting a clue about hop storage, so if you are lucky one of these is in your area. Dry hop; its the right thing to do!

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Richard Buckberg writes:

>Had a sample of Celis Bock (from the Hill Country of Texas! (sic) ) last  
>night. This seemed to be a much lower ETOH bock than most. It had a  
>wonderful maltiness, spicy but subtle hops, and cleaner smoother flavor than  
>the Sierra Nevada bock I tasted along side it, or the German dopplebocks as  
>I remember them.

I believe Celis Pale Bock (isn't that what he calls it?) is actually a pale ale. This would explain the lower gravity and higher hopping rate. It is named bock because of the archaic laws regarding brews in Texas. "Ales" according to law, are above some randomly determined level of alcohol. This brew was below this magical level, and thus couldn't legally be called an ale. I think Pierre called it a bock as a joke. It is a good pale ale, though.

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Regarding Scott's planned 18 year old barleywine, here' my suggestions:

Brew to a very high gravity, like 1.100 or better.

At least 80 IBUs!!! Use good hops.

Champagne bottles is very good idea because of the small head space to volume ratio. I really don't think you should use a keg. I'd never want to tie one up for a couple of years, much less a couple of decades. Moving bottles, though they are fragile, is much easier than moving a keg. Also, if you happen to sample one a year or something, the total moving volume reduces; not so with a keg.

No priming sugar at all. Sanitation is not perfect and you will have some bacterial and wild yeast activity breaking down some of the unfermentables. My BW had no priming and is carbonating quite nicely after 6 months or so.

Use PureSeal caps, and sanitize with a mild bleach solution.

Disclaimer: my oldest beer is the 6 month old BW. I'll let you know how it turns out in, say 2014...

Cheers,  
Norm

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Date: Thu, 7 Apr 94 9:10:27 MDT  
From: npyle@n33.ecae.stortek.com

**Subject: Brew Speak**

dyeater@wpo.borland.com (who is u?) wrote that he doesn't get the lingo we speak. It does sort of sound like pidgen at times, eh? Well, you have to learn the terms a little at a time, like RIMS = Recirculating Infusion Mash System. It is a bit of a misnomer, as the temperature is boosted by a heating element in line with a recirculating pump, rather than infusions of hot water. Hang in there, and you'll get the slang, and keep writing those limericks!

Stephen Hudson asks about Papazian's liberal use of the term "sparge". He throws that term about where others don't (well, not as much) so it can be a little confusing. Sparging is the act of rinsing the good stuff out of some solid material which should be left behind. Most of the time it is used to indicate rinsing the sugars, etc. out of grain before putting it into the boil. Since he is talking about after the boil, I assume he is describing separating out the boil hops, and getting the wort into the fermenter. You can "sparge" them with a flow of sanitized water, making sure you get everything out of them, or you can just filter them out. Some people just give them a good squeeze (note that I am talking about whole cones, not pellets).

There was a young man from Ft. Worth,  
Concerned with his wife's sizable girth.  
He found it was nice,  
Homebrew was her vice.  
Thank God, no impending birth!

Norm (I'll keep my day job)

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Date: Sat, 9 Apr 1994 19:42:57 -0400 (EDT)  
From: Dennis Davison <exe01679@char.vnet.net>  
**Subject: BW for daughters 21st**

Scott, congratulations.

I would suggest using from 500 to 1000 IBU's for this 20 year old beer. The hops will help preserve it and as it ages the bitterness will drop out. Storing it in mass (corn. or carboy) would probably be better and allow for a tighter seal than beer bottles. The problem you might face with corn. is that the rubber seals may degrade in time. If you want to play it super safe then transfer under pressure every few years from one keg to another. I'd love to be around to give that beer a try.

Dennis Davison

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Date: Sat, 9 Apr 94 18:09:11 PDT  
From: bishop@magic.geol.ucsb.edu (Greg Bishop)  
Subject: Wyeast #1056 American Yeast

> BREWING QUESTION:

>

> I have never had any problems starting a ferment except when using wyeast  
> american ale. both time I have used it, it has taken a couple days to get  
> a good start. I always make a starter and wait until it is working good prior  
> to pitching. It just seems this one strain does not like me. Has anyone else  
> had similar problems ? Interestingly enough, the two beers produced with this  
> slow start have come out quite well with no noticable contamination from the  
> slow start. TIA & Cheers

>

> gregg tennefoss - greggt@infi.net

Gregg,

I have the same experience with Wyeast American Ale Yeast (#1056). It's not just your bad luck. Even with good priming, my experience is that a lag time of approximately 24-36 hours is normal. I also get good result with no detection of bacteria infection.

I wouldn't worry too much about it.

Happy brewing,

Greg Bishop  
Internet: bishop@magic.geol.ucsb.edu

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Date: Sat, 9 Apr 94 21:55:32 EST  
From: ulick@augustine.helios.nd.edu (Ulick Stafford)  
Subject: Easymasher review and more

I have not been able to mail to hbd from my new account so I'll use my old one.

Anyway, I promised to report on the easy-masher for a stout made with an infusion mash of 25% unmalted barley. The recipe was 2.5 lb barley flakes (purchased at a bulk food store. These had no husks like brewing flakes do, but are 49 c/lb instead of \$1.90. Should stiffen the test anyway.)

1 lb roast barley  
4 oz black patent malt  
4.5 lb HDM Pale Ale malt  
2 lb 6-row malt - to be sure, to be sure

The beer was infused with water and heated to 124 for a protein rest of 30 minutes. Infused with boiling water to 145 (at this stage the mash was in about 15-20 quart of water) for about an hour. Then up to 160 for a while before mashing out at 170. It was then added to the lauter tun - a 7 gallon Gott cooler with the easy masher in instead of the false bottom. It was just shoved in the hole and came off the first time I added the mash, at which stage I had to empty the tun and repeat - a very HSA experience, perhaps. Then I sparged. It took a longish time - a little over an hour, though I didn't time it exactly. It didn't clog. Extract wasn't bad. I can't say whether it was slower than my normal copper manifold would have been for this difficult mash. I did have to cut the bed quite often when I used it for a wit that was 55% unmalted adjuncts - infusion mashed. I would say the easymasher is capable of handling most normal mashes, although I can't comment on how its extract efficiency would compare to other false bottoms.

Nice to see a good old fashioned extract vs. all-grain pyrotechnic display going on. It all depends on your goals. One of my goals is paying less for ingredients than I would have to for the cheapest commercial beer - something harder to achieve by brewing with extracts. However, there are a number of huge hurdles to all graining, the main one of which is doing a full boil - very tough on an electric kitchen range. It requires the purchase of a big pot, the construction of a lauter tun, the eventual purchase of mill, and is of course more time consuming. In general better beers are produced, but this may be as much a function of the fact that only serious brewers all grain, while a lot of beer brewed with extract is brewed by part timers :-). I know some extract brewers who produce good beer (not as good as my own all-grain efforts, of course :-)) and I have brewed some seriously off beers, like the beer from hell disaster - a monumental fuck up few extract brewers could even dream of matching, and unfortunately witnessed by a prospective homebrewer. However, in general extract beers taste like extract beer. Partial mashing helps, but it is as time consuming as full mashing, and as expensive as extract, but is a good alternative for someone with a limited stove and limited space.

HBD is still good for a laugh every now and then. Saby Gordons titanium brew pot had me in stitches so much I had to check the calendar! My guess is that everything said about aluminum pots would pertain to titanium,

i.e. if your beer tastes metallic it could be due to corrosion. Otherwise, I am sure it is a fine pot, and probably unique and a great conversation piece. Can I buy it, or swap it for an old 7.5 gallon canner with an easymasher?

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'Heineken!?! ... F#\$% that s@&* ...	Ulick Stafford, Dept of Chem. Eng.
Pabst Blue Ribbon!'	Notre Dame IN 46556
	ulick@darwin.cc.nd.edu

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Date: 10 Apr 94 02:24:35 EDT

From: "Glenace L. Melton" <71242.2275@CompuServe.COM>

**Subject: Wyeast American Ale**

Gregg Tennefoss asked if anyone else had had trouble with Wyeast American Ale yeast. I am sure others have had trouble, but it isn't the yeast's fault! It so happened that last Tuesday morning at about 2:00 a.m. I finished brewing a partial mash dark ale (O.G. 1.046), about 7.5 gal. I had several days previously prepared an American Ale starter (date on the package was about 2 March, 1994). I pitched 10 oz into the primary vat, temperature about 94 degrees F. The next morning at 9 a.m. the fermentation was going gang busters. All I can think of is for Gregg to make about a gallon of sterile wort and pitch 4 or 5 different yeasts in different bottles; keep them capped with plastic wrap held down with a tight rubber band. He'll find out if he has too much chlorine or B-Brite in his wort, or at least which yeast likes his method of preparation.

[END]

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Date: Sat, 9 Apr 1994 09:45:29 -0700

From: Don Put <dput@csulb.edu>

**Subject: De Clerck's Textbook**

The subject line says it all. Does anyone here know where I can find a copy of the 2 volume English translation? I want to add it to my library. I'd be willing to pay a fair price for it.

don

dput@csulb.edu

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Date: Sun, 10 Apr 94 10:23 CDT  
From: arf@mcs.com (Jack Schmidling)  
Subject: DEATH THREATS

>From: "Palmer.John" <palmer@ssdgwy.mdc.com>  
>Subject: Galvanic Corrosion of Cu & CRES

>Okay, I just spoke with Jack Schmidling, proprietor of the EasyMasher(tm). The EM incorporates a stainless steel screen clamped around a copper tube attached..... The only sign of galvanic activity was that the stainless steel screen, where it contacted about 3/4 inch of the copper tube, was stained a copper color.....

Not sure it is important but the copper color was over the entire tubular strainer and not just where it contacted the copper tube. I think using the term "copper color" is loading the statement. I agreed that it was that color but if asked if it was brown I would also have said yes. Without further data there is no reason to conclude that the coloring matter is actually copper except that it fits into the senario that is being suggested.

I have occassionally soaked these screens in lye solution to clean them and they come out looking like new. My guess would be that the material in question is of organic origin and has nothing to do with galvanic activity.

On the same note, the inside of my 16 gal Polarware is a bit discolored but I have always assumed that it was just a very minor form of rust or more of the organic scale described above. It is all the way up to the top of the kettle and not limited to the normal liquid level. It is also intersting to note that it is only the boiler that shows this and the 10 gal Polarware that is used for mashing and fermenting does not. However, I have no reason to even know that they are the same stainless.

I will also bet that it will come off with the lye treatment but don't have any on hand at the moment to prove it.

If it indeed turns out to be copper plating, I would be inclined to conclude that it was more likely coming from the wort chiller than the 6" piece of copper tubing on the EASYMASHER.

Finally, the BIG QUESTION is so what? If it moves from the copper to the kettle, who cares? If some of it stays in the beer.... how much and so what? Is copper toxic and if so at what level and what level are we dealing with here?

If stuff from the SS is going the other way.... the same questions apply. Iron clearly is not toxic and chrome has been used in food equipment for ever and I have run out of gas....

>From: Doug Lukasik <LUKASIK\_D@sunybroome.edu>

>Extract vs. All Grain.....woah.....where do us PARTIAL MASHERS fit in??  
Odd that I never hear from this content group. Is it that we are only

somewhat lazy, only brew really good beer some of the time, or that we are partially in both camps so no one flames us???

You are closing in on the real issue here which is an international conspiracy to humiliate homebrewers into buying a MALTMILL. As long as people make extract beer they do not need a grain mill and they must be harrassed until they come to their senses. If you do partial mashes, you are well on the way so we let you alone. If they purchase a competative model, they become a target for terrorist bombs unless they pay protection money to the INTERNATIONAL MALTMILL CONSORTIUM or regularly post articles on how awful their mills work.

Finally, by lying about how wonderful all grain beer is, we encourage all-grainers to continue to brew enthusiastically so that a second-hand market in MALTMILLS does not develop.

Simple, isn't it?

js

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Date: Sun, 10 Apr 94 13:51 EST  
From: Jack Skeels <0004310587@mcimail.com>  
Subject: Armchair Psychologists/Hop Metrics/Crushed Grains

Hey folks,

One of the last JS-bashing analyses (Allan Rubinoff) I read was right on the money. The style is called passive-aggressive, and can be particularly annoying to some -- like me. I think it is important to remember that EVERYBODY has a character style of some sort, and for my money Jack's positive comments far outweigh and difficulty that I have with his style. Some poeple have a character style that has a strong reaction to Jack's style. That's life.

An a much more HBD-type note:

I realize that there are reams of information on hop bitterness transferred to the wort via boiling time, wort gravity, etc. Is there any information (of the same quasi-formulaic type) for hop flavor and aroma? What I'm trying to ask is, how do I calculate (even ball-park) my flavor and aroma creation during the boil? For example, when in the boil does flavor extraction peak? Is is a "normal" curve? I would be extremely grateful for any help, as I seem to be wildly oscillating between to much flavor and to little in sucessive batches.

Also, I just tried my first partial mash, and it seemed to go well, as I came in a bit above the BRFTWARE predictions for my OG. One thing I noticed in the "spent" grains were a whole lot of not-really-crushed grains; they still had pastey white stuff in them. Is this normal? I realize that this may be a RDWHAHB, but I'm thinking that the shop that crushed them might not have it's mill set properly. What say you, great font of HB knowledge?

Happy Brewing!

Jack Skeels  
JSKEELS@MCIMAIL.COM

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Date: Sun, 10 Apr 1994 14:57:17 -0400 (EDT)

From: Ronald Tozzie <rt26+@andrew.cmu.edu>

**Subject: Beer Can Collection**

Beer Can Collection - pre 1976

Beer can collector is offering an extensive (500+) collection of domestic and international beer cans.

The most prized offerings are from the Iron City Brewery (over 100). These 100 are unique limited editions of city scapes and Steeler/Pirate commemorative sets. Prize cans include a pre-"pull top" (solid top, use a can opener) and a "cone top" with a bottle cap.

Also extensive U.S. Bicentennial collection many manufacturers.

Also a set of European gallon sized cans.

Many are steel (pre-aluminum)

Serious inquiries: [rt26+@andrew.cmu.edu](mailto:rt26+@andrew.cmu.edu)

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Date: Sun, 10 Apr 1994 13:55:56 -0700 (PDT)  
From: J Dee Breshears <jbreshea@reed.edu>  
Subject: Re: brewing schools

I am a junior chemistry major at Reed College here in Portland, OR. A year and a half ago I began to realize the brewing masterpieces available here; this began to spawn a terrific interest in brewing itself. This interest has turned into a desire to become an accomplished brewmaster. So, as I am currently in the dark about requirements, etc... I was wondering if anyone reading this could e-mail addresses and information on brewing schools in the United States & Germany. I am aware of the small thread of discussion on this subject in recent issues of HBD, but have no specific information on the brewing programs in SoCal. As a side note I heard an unsubstantiated rumour that there exists a brewing academy in Michigan; is this true? If there are some of you out there who could help me out in obtaining the necessary information to contact such institutions I would be greatly indebted. My address is jbreshea@ftp.reed.edu. Thanks.

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*****|
*****|
The Crystal Squid      |      //  //      /---/
                        |      //  //      /___/___o
Ia! Ia! Praises to Lord Enki, | //  //      o  /___/___o
Father of Marduk! Remember us!| /  //  /      /___/
*****|
*****|
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Date: Sun, 10 Apr 1994 15:52:15 -0800  
From: dyeater@wpo.borland.com  
Subject: My beer needs more, uh, oomph!

I need advice from you professionals.

I just tasted my second batch of extract pale ale (the only two batches I've ever brewed) after two weeks in the bottle and it has the same problem as the first--a real lack of body and character. I'm not talking about hop bitterness or aroma. The first batch was, to my palate, perfectly hopped, the second batch (having used fresher hops) is very bitter. If the second batch had more body and character it might have offset the bitterness, but alas... The hop part I think I can figure out myself, but the malt part has me bewildered.

For the first batch I used Alexander's with the Kicker for a five gallon batch. I also "teabagged" a lb of Crystal 20. Since it seemed to lack in flavor I decided to use a darker amber extract for the second batch. So, I used a 7 lb bag of American bulk amber syrup that the local Brew Club in Santa Cruz sells, and teabagged a lb of Crystal 60. The extract tasted fine from the bag, but the final result hasn't got the malty character I want. I have compared the batches against pale ales that I like (Sierra Nevada, for example) and it's missing some key flavor components. I'm not trying to make it heavier, just more interesting.

I hate to brew another batch and end up with the same disappointing results. Does anyone have any ideas about what the problems could be. Should I try a very different extract, use some different grains, or ???.

I'm not the only one that feels this way about my brews. Friends have tried it and say it's VERY drinkable, but uninspired. How can I inspire my beer?

Thanks in advance.

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From: ulick@ulix.cheg.nd.edu

id m0pq9D9-0006QEC; Sun, 10 Apr 94 18:46 EST  
Message-Id: <m0pq9D9-0006QEC@ulix>

Date: Sun, 10 Apr 94 18:46 EST  
From: ulick@ulix.cheg.nd.edu (Ulick Stafford)  
**Subject: My beer needs more, uh, oomph!**  
Subject: test

test.

ulick

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End of HOMEBREW Digest #1395, 04/11/94  
\*\*\*\*\*  
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Date: Mon, 11 Apr 1994 10:37:45 EDT  
From: mop3@midas.ho.BOM.GOV.AU (Stephen Hudson)  
Subject: Alcohol levels in US brews...

Just my \$0.02 worth.

I've just started collecting foreign beers (up to about 50 and going strong) and on all beers sold in Australia it is mandatory to state the alcohol levels as % Ac/Vol. Part of our countries laws regarding the publics right to make informed choices of what their drinking. Imported beers must either have a label different from those in the US, or have a seperate label attached to the back of the bottle. Something for you collectors of beer bottles to think about.

Anyway the results so far are:

Bud	4.7%
Schlitz	4.6%
Miller Genuine Draft	4.5%

The Coors bottle I've got somehow missed the Customs net.

BTW, these beers are on a par with any of the local swill.

Cheers

- - -

Stephen Hudson  
Cataloguing Section  
Bureau of Meteorology  
Melbourne Victoria AUSTRALIA

Telephone : +61 3 669-4563  
Fax : +61 3 669-4254  
Email: S.Hudson@BoM.GOV.AU

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Date: Sun, 10 Apr 94 22:50:42 -0600  
From: staib@oodis01.hill.af.mil (Maj Don Staib )  
Subject: Original Budvar (Budweiser) labels

Was just cleaning up some bottles to put my latest brew in, and instead of throwing away the labels I soaked off, I thought someone out there who hasn't had the pleasure of seeing the Original Budweiser beer, might like an original label to call their own. It would make a great conversation piece for that American Budweiser drinker.

I picked up this beer in Europe, and it is the original Budweiser, which was served to the Czech King as early as 1531. I have about 30 sets of front, back, and neck labels to send. I have more but I haven't soaked them off yet. I don't quite know how to go about giving them away, but I guess if you send me an email message with your name, I'll send you a message back telling you your place in line (1-30), and give you my address to send a SASE. I'll put the labels in your envelope and send them on their way back to you. If I get more than 30 requests, I could get off my duff, and clean up some more, I think I may have another 30-40 out there in their plastic returnable cases. We'll see what the response is! Also some of my friends have more bottles, and I have them earmarked to come to my humble homebrewery eventually.

The Budweiser bottle is a bright green clear smooth glass bottle, the labels mostly orange and white, with a gold border. .33L, ALC 5.0% vol

Looking forward to hearing back, well worth a couple stamps!

The Braumeister Staib, in Layton, Utah!

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Date: Mon, 11 Apr 1994 01:24:52 -0700  
From: Richard Buckberg <buck@well.sf.ca.us>  
Subject: Wyeast/Bock/Iodine/Schools

I've had similar experiences with Wyeast American Ale yeast. It was slow to start, but once it got going it fermented to completion rather quickly. Seems to be quite efficient. I wonder if bag shows full expansion before the yeast is actually ready and fully activated.

Thanks for the reply about the Celis Bock. Makes sense that it is an ale, though it had the right color and base flavor for bock, sans the low gravity. Nice stuff no matter what you might call it.

I have been using Iodophor as a sanitizer for my last few batches. The claim is you don't have to rinse the carboy, bottles, etc. I didn't, and just bottled today so I don't have the results first hand. But I am wondering if others use Iodophor successfully, without rinsing. If so, this stuff is miraculous!

For brewing schools, you might try UC Davis. They have classes for homebrewers and microbrewers alike.

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Date: Fri, 8 Apr 1994 14:24:00 -0400  
From: carlo.fusco@canrem.com (Carlo Fusco)  
Subject: A New Hop Root Question

Hello Brewers,

I have a different type of question concerning hop rhizomes. I planted my hops last year and I will have to dig them up this year since I will be moving. While poking around the roots today I found a couple of runners coming off the main clump of roots. I understand that these runners are the rhizomes, and I want to know if I can dig these up and replant them to make new plants? Or are they too young, or do they need to have buds of some sort on them? The rhizomes right now are about 1/2 the thickness of a pencil but basically look like the sticks I planted last year.

Thanks  
Carlo

- - -

\* Freddie 1.2.5 \* email: carlo.fusco@canrem.com Sharon, Ontario, Canada

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Date: Mon, 11 Apr 94 08:19:16 EDT  
From: carr@ascc01.ascc.att.com (Michael Carr - ATT ASCC)  
Subject: S.F. brew spots

HB Digesters,

Here's yet another request for breweries/brewpubs/neat bars for a location. This time it's San Francisco. I'm going to be out there (for the first time) on 5/17-22. Please let me know of any good spots to hit there or in the Monterey/Carmel area. Anchor comes to mind immediately, so tour info for that would be nice, but I know there are lots of other brew-related spots to hit too.

Thanks!! You can email me at carr@ascc01.att.com or post to the Digest, whichever you prefer, though email will reduce Digest noise.

Mike Carr

\_\_\_\_\_carr@ascc01.att.com\_\_\_\_\_

"All the other nations are drinking Ray Charles beer,  
and we are drinking Barry Manilow." - Dave Barry

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Date: Sun, 10 Apr 1994 09:46:00 EDT  
From: mlittle@cclink.draper.com  
Subject: Cookers

<<<<< Attached TEXT item follows >>>>>

Text item: Text\_1

Hi folks,

I'd like to hear from anyone via private e-mail who has good (or bad) things to say about various brands of cookers, and businesses that sell them. I live in the Boston area and haven't had much success locating these. I plan to use a converted Sankey keg, so the cooker would need to be wide enough (at least 14 1/2" dia.).

I'll summarize and post if I get a significant database.

Thanks,

Mark  
mlittle@draper.com

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Date: Mon, 11 Apr 1994 07:54:45 -0600 (CST)  
From: Robert Schultz <Robert.Schultz@usask.ca>  
**Subject: Re: Titanium Cooker**

I'm not sure of the effect of titanium on beer, but I would think it should be ok. One reason for not using Titanium is its cost -- probably at least double of SS.

Besides, you are one of the few people that has a brewpot capable of mach 2 or greater!

Hope it works well for you in those cosmic brews...

Rob.

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Date: Mon, 11 Apr 94 09:54:44 EDT

From: pblshr@aol.com

**Subject: Grand Cru recipe**

Has anyone developed a WORKABLE recipe that emulates Celis Grand Cru? A bunch of us got together last weekend for a Belgian bacchanal (excuse me, "tasting") and I'm in love.

A friend attempted the Celis Grand Cru, but something in the proportions or timing of his orange addition was off.

You can e-mail the recipe privately if you wish.

Tom Finan  
pblshr@aol.com

"Confidence breeds style. If Norman Mailer were two inches taller, he could write like Ernest Hemingway." -- P.J. O'Rourke

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Date: Mon, 11 Apr 1994 09:08:17 -0500  
From: chp@mail.utexas.edu (Chris Pencis)  
Subject: Yeasty Flavor, Water Help

Hi all...Couple of Questions, but background first...

I am a partial mash brewer, 12 batches, liquid yeast, immersion and counter flow chillers, primaries only, 5 gal. batches fermented in glass carboy.

1. My two previous beers have had a slightly yeasty taste throughout the batch (proper pouring taken into account). They have been a pale ale and a brown ale. The pale has a chill haze problem - I do use Irish Moss, but have yet to try reconstitution. Questions: 1. What is the possible problem? Wild yeasts? not too likely - no significant off flavors and good sanitation. Excessive yeast/sediment transferred in racking? Others...? 2. What solutions are recommended by the HBD wisdom? Use of a secondary? Note that this problem did not show up in my Oatmeal Stout (excellent IMNSHO) nor in an alt. Other previous beers had other problems, I'm finally getting down to the nitty gritty. TIA

2. I may be getting ahead of myself, but I got water data from City of Austin and was wondering...1) anyone in the Austin area want this data (electronic copy)? 2) Anyone willing to answer my questions such as: what the hell does one do with pH 10.1 water, total hardness 120 (better than the local lake with a hardness of 214). I am, due to the current lack of lagering capacity, an ale brewer. I'm looking to find the tweak in the water which may assist in a cleaner beer palate so I can truly appreciate every bit of the nice maltiness, esters, and hop aroma in my ales. Any assistance would be greatly appreciated.  
ps. note the new Email address for those interested...

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Date: Mon, 11 Apr 1994 08:08:45 -0600 (CST)  
From: Robert Schultz <Robert.Schultz@usask.ca>  
Subject: ph of sparge water

I have recently read a few things about the importance of lowering the ph of the sparge water to that of the mash. Anyone out there have any specifics on the effects of doing/not doing this? What does one normally use to lower the ph -- gypsum, lactic acid? Any formula to follow to use the correct amount? My tap water has a ph of about 8.5.

Thanks.

Rob.

~~~~~  
~  
~ Robert.Schultz@usask.ca, Senior Research Analyst, University of Saskatchewan  
~  
~~~~~  
~  
~ "I'm going off half-cocked? I'm going off half-cocked? ...  
~  
~ Well, Mother was right - You can't argue with a shotgun." - Gary Larson  
~  
~~~~~  
~  
~~~~~

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Date: Mon, 11 Apr 1994 10:05:02 -0400

From: tron!eclus.dnet!pershall@uunet.UU.NET (Andy Pershall)

Subject: Re : Re : Raspberry Extract

I've had several questions concerning what raspberry extract I used for my 5 gal. of stout, and how I used it, so here's the info:

1. I used the natural raspberry fruit flavoring (4 oz, catalog number NF-20) from Brewer's Resource (1-800-827-3983).
2. I added all 4 oz. at the end of the boil, just before dumping everything into the cold water in the fermenter.
3. The entire fermentation was in the primary (I haven't yet had any off flavors or any other reason to rack to a secondary).

In my own (perhaps biased) opinion, the resulting beer had a very noticeable raspberry aroma and flavor. I can't say whether this was by pure luck, or because of how I used the extract. If anyone out there uses this approach, please let me know how it turned out for you.

-- Andy (pershall@eclus.bwi.wec.com)

Woman (to Winston Churchill during a heated session of Parliament):

"Sir, if you were my husband, I would put poison in your tea."

Churchill:

"Madam, if you were my wife, I think I would drink it."

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Date: Mon, 11 Apr 1994 10:37:12 -0400 (EDT)

From: /R=HERLVX/R=AM/U=KLIGERMAN/FFN=KLIGERMAN/@mr.rtpnc.epa.gov

**Subject: SIERRA LISTSERVER**

Help!. I have been successful several times in hooking up to the archives using the listserv. Lately I have tried several times, sent mail to Mr. Hanson, tried using America On-line but have gotten no successful responses and have not received error messages. Has anyone else had this problem, and can anyone suggest a solution?

TIA,

Andy Kligerman

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Date: Mon, 11 Apr 1994 11:13:17 -0400 (EDT)

From: Jim Busch <busch@daacdev1.stx.com>

**Subject: Re: BW aging & priming**

> Finally, Jim Busch suggest that for a barley wine that I had fresh yeast  
> with priming sugar at bottling time. If I were to use a healthy  
> Champagne yeast to begin with would this still be necessary. And if so,  
> what quatity should I be adding. Afraid of exploding bottles I guess.

In my opinion, the high alcohol of the BW results in the fermentation yeast being too weak to reliably be used as a bottling yeast, and this is true for either strain used. I suggest that you allow the primary to go for 1-2 weeks, rack to a secondary and leave it until you are confident it is done fermenting. Then grow up fresh yeast, 50-100 ml of wort, pour off the "still beer, add the yeast slurry and priming sugar/wort in the bottling bucket. Phil Seitz has had excellent results using this technique for strong Belgian Ales.

> \*\*

>

> Regarding Scott's planned 18 year old barleywine, here' my suggestions:

>

> No priming sugar at all. Sanitation is not perfect and you will have some  
> bacterial and wild yeast activity breaking down some of the unfermentables.

> > My BW had no priming and is carbonating quite nicely after 6 months or so.

I dont agree. You do have to make sure that the beer ferments out, you dont want to be bottling at 8P and adding sugar. If you can attenuate the beer to 4P, I would still use some sugar, and be extra careful with sanitation.

The only bacteria that could be introduced at bottling time in a BW comes from the bottling and air, not the still beer.

One of the points that has been overlooked in this thread is autolysis. For a keeping beer like this, it is even more important to remove the ferment yeast using secondaries and maybe racking between corny kegs and force priming. A 3 or 5 gallon corny would seem ideal, in ease and sanitation.

Others argue that bottle conditioning is essential.....

>

> Subject: De Clerck's Textbook

If you find one, buy two! Id pay big bucks for this.

Good brewing,

Jim Busch

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Date: Mon, 11 Apr 1994 10:34:10 -0500 (CDT)  
From: "Mark S. Woods" <woodsman@genesis.mcs.com>  
Subject: Way high SG in steam beer after ferment

I brewed Pappazian's 'The Sun Has Left Us On Time' steam beer a couple weeks ago using M&F light malt extract and Wyeast California lager. After a very vigorous 5 day ferment at room temperature I racked the beer and put it in my basement (about 56F-60F). That was about ten days ago. Yesterday I racked it again and checked the SG (prior to racking). It was a whopping 1.042. I forgot to check the initial SG, but it should have been around 1.048.

How can the SG be so high still? The beer is still bubbling away down in my basement (slowly because of the temp). It tastes very sweet with a hint of the rotten eggs I've seen in my lagers.

// Mark S. Woods | woodsman@genesis.mcs.com  
// | mwoods1+aLIF1%Allstate\_Corp+p@mcimail.com

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Date: Mon, 11 Apr 94 09:39:29 MDT  
From: pjd@craycos.com (Phil Duclos)  
**Subject: cappers**

I scrounged an old bench capper from a junk/antique store. Its made of stamped steel and is probably 30+ years old, maybe more. Cost was \$15. It will probably last another 50 years with regular use. Doesn't do the jumbo 1.5l champagne bottles, but I use them rarely anymore. Its faster than a grab the neck kind and costs about the same. Screw it down to a small board for best results. That's my recommendation for a bottle capper!

phil  
pjd@craycos.com  
pjd@clouds.com

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Date: Mon, 11 Apr 94 11:35:57 EST

From: John DeCarlo x7116

<jdecarlo@homebrew.mitre.org>

**Subject: Brewing Better Beer**

How to Brew Better Beer Than You Are Making Now.  
a book by me.

- 1) Improve your process.
  - a) Equipment
  - b) Sanitation
  - c) Other Parts of Process
    - 1) Crushing Grain
    - 2) Mashing Grain (Full or Partial)
    - 3) Sparging
    - 4) Boiling Wort
    - 5) Cooling Wort
    - 6) Preparing Yeast
      - a) Culturing
      - b) Yeast Starters
    - 7) Aerating Wort for Yeast
    - 8) Fermenting (temperature control, etc.)
    - 9) Bottling, Kegging
    - 10) Carbonating
    - 11) Serving
  - 2) Improve your ingredients. Buy better Quality, Improve Storage Methods
    - a) Malt or Malt Extract
    - b) Yeast
    - c) Water
    - d) Hops
    - e) Other (wheat malt, unmalted barley, honey, dextrose, fruit, etc.)

This is only semi-serious, but I give this presentation orally to friends and brewers all the time.

We can all of us (even the masters) improve on just about all of these brewing areas to make even better beer. The question is where do you stop? For a like the HBD allow me to consider what others do and potentially consider changing what I do as an experiment. Whether you are all-grain or extract or partial mash or kegger or bottler or blow-off or no-blow-off, you have room to improve if you want to.

If you don't want to (for such reasons as "I like the beer I make", "I've won homebrewer of the year three times already-enough is enough", "I won't until I find more time [me]") that's fine.

Any comments on my outline are welcome.

John DeCarlo, MITRE Corporation, McLean, VA--My views are my own  
Fidonet: 1:109/131 Internet: jdecarlo@mitre.org

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Date: Mon, 11 Apr 94 11:33:05 EST

From: John DeCarlo x7116

<jdecarlo@homebrew.mitre.org>

**Subject: Brewing Better Beer**

How to Brew Better Beer Than You Are Making Now.  
a book by me.

- 1) Improve your process.
  - a) Equipment
  - b) Sanitation
  - c) Other Parts of Process
    - 1) Crushing Grain
    - 2) Mashing Grain (Full or Partial)
    - 3) Sparging
    - 4) Boiling Wort
    - 5) Cooling Wort
    - 6) Preparing Yeast
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    - 7) Aerating Wort for Yeast
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    - 10) Carbonating
    - 11) Serving
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    - c) Water
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Any comments on my outline are welcome.

John DeCarlo, MITRE Corporation, McLean, VA--My views are my own  
Fidonet: 1:109/131 Internet: jdecarlo@mitre.org

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Date: Mon, 11 Apr 94 10:43:34 CDT  
From: Paul Sovcik <U18183%UICVM@UIC.EDU>  
Subject: Starter Containers

Just wanted to share a brewing idea with y'all....

I found a great container for making starters for Wyeast. I used to use a beer bottle with an airlock, but now I just sanitize a 2 L pop bottle and make the starter in there. Advantages include the fact that you can see the starter as it gets going, you can "dent" the bottle at first and watch it get pressure as it returns to original form, and to depressurize, just give a half twist to the top (without really breaking sterility).

Plus, you can make almost 2 liters of starter in the same container.

Now, a question: Has anyone used Eroica hops as a finishing hop or as a dry hop addition? Is it any good for this purpose?  
Paul

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Date: Mon, 11 Apr 94 11:51  
From: KWH@roadnet.ups.com (KWH)  
Subject: Yeast Starter Problems

I have recently converted over to making yeast starters instead of my usual method of just dumping the packet(s) into the entire batch. The logic behind it seemed to be good insurance. My procedure has been to boil about a quart of water with DME and 1/4 tsp of yeast energizer for about 15 minutes, then pour into a gallon jug containing about a quart of preboiled and chilled water. The gravity of this mixture is about 1.035. After chilling in an ice bath (pitching temp in approximately 15 minutes), I aerate by shaking for 5 minutes. At that time, I sprinkle the yeast in (two packets of Red Star Ale Yeast on last attempt), agitate, affix stopper and air lock. Signs of activity are almost immediate. My problem is that, even after two to three days, the starter looks like golden brown mud. Nothing falls out of solution. I looked in Miller's book, which states that stable haze is nonflocculating microorganisms caused by wild yeast or bacteria. If this is true, then I am amazed that anything could live through the sanitation I put my equipment through when I'm working with yeast. I have had the same results three times in a row, all with different yeast. The starter does not have any off odors, rings at the neck, ropes, etc., but it does have a muddy flavor to it. Should I pitch this muck and just fine the crap out of it? I really think that I am doing something fundamentally wrong -- Please let me know what it is before I lose my mind. If anyone has any suggestions for a tried and true, never-fail method, please share them with me by private e-mail.

Thanks,  
Kirk Harralson

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Date: Mon, 11 Apr 1994 12:05:31 EDT  
From: Bob Bessette <bessette@uicc.com>

**Subject: How much cheaper is all-grain than extract?**

Ronald Dwelle writes:

> I'm not eager to keep the all-grain/extract thread going. But I  
> would like to add that I do all-grain for one reason--it's lots  
> cheaper.

I have been extract brewing for approximately 6 months now and I find it very expensive to do so. Can you experienced all-grainers out there give me a cost differential on all-grain vs extract for a basic English-type amber ale? I have been contemplating investing in the equipment for all-grain brewing and if I could have a cost justification I might be able to sell it to my wife. Just for doing a pale ale utilizing 2 cans of unhopped light extract can run me as high as \$28-\$30. Granted the brew comes out excellent, based on my limited extract standards, but that is a bit pricey. I look forward to some cost analyses by you all-grainers out there. I'm sure such a justification came into your decision to go to all-grain as well. Thanks in advance...

Bob Bessette  
bessette@uicc.com  
Unitrode Integrated Circuits  
Merrimack, NH

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Date: 11 Apr 1994 09:09:28 U  
From: "Palmer.John" <palmer@ssdgwy.mdc.com>  
Subject: Titanium Boiling Pot?!?

In response to Gordon Saby's post about getting an ASTM B265, G2 Titanium boiling pot made for him by a friend, I offer this general information, lest his post starts a clamor for titanium brewing equipment. The same cleaning agents that work for stainless, may or may not work for stainless, but you won't hurt it by trying them. Titanium is very corrosion resistant, However...read on...

ASTM B265, Unalloyed Titanium, Grade 2  
(ref. Metals Handbook Ninth Ed. Vol. 3)  
Typical Usage: Aerospace airframe and engine components such as engine shrouds, casings and airframe hot gas ducting; corrosion resistant sparger (sic) tubes for the chemical process industry.

Weldability is good. Corrosion resistance to various salts and acids is rated as a couple of thousandths of an inch per Year, and Nil (sic) in most cases.

Thermal Conductivity = 9.5 BTU/ft hr F versus 9.4 for Stainless  
Cost for Ti about \$8.00/lb versus \$2.90/lb for Stainless

Heating of titanium in air at high temperature results not only in oxidation but also in solid solution hardening of the surface as a result of inward diffusion of oxygen. A surface -hardened zone of alpha-case (or air contamination layer) is formed. Normally, this layer is removed by machining, chemical milling or other mechanical means prior to placing part in service, because the presence of alpha-case reduces fatigue strength and ductility.

Hydrogen Embrittlement of titanium can occur in hydrogenerating solutions at room temperature and during exposure to reducing atmospheres at elevated temperatures. Elevated temperature atmospheric exposure also results in surface contamination by oxygen and nitrogen (oxygen preferentially), which can be extended subsurface to greater depths with increasing time or temperature. Violent oxidation reactions can occur between titanium and red fuming nitric acid.

"What does this mean to a Homebrewer?" I hear you exclaim vehemently. Well, in terms of wort interaction, titanium is the next best thing to gold or platinum, and better than stainless steel. But, notice above where I cited the section on Heating and Hydrogen Embrittlement. Titanium has a great affinity for oxygen and hydrogen. Oxygen acts as an alloying agent, strengthening and stiffening it. Unfortunately, it quickly gets to be too much of a good thing. Hydrogen goes a step further, in that there is no beneficial amount, and only embrittlement results.

Why do I bring this up? Because many brewers use gas stoves or propane cookers to fire their boils. There are three types of combustion here: oxygenating, complete-combustion, or reducing. Assuming your stove or cooker is experiencing complete combustion, the pot would still be experiencing high temperature oxidation from the surrounding

atmosphere at some point of its bottom surface. With either a oxygenating or reducing combustion, the pot is being exposed to either more oxygen or hydrogen. Of the three, the hydrogen would be the worst, resulting in cracking in a relatively short period of time.

I suggest getting a piece of aluminum sheet to sit the pot on while heating, that should increase the usable life.

Personal Comment: You lucky dog! On the other hand, given the anticipated atmospheric reactions, for the rest of you brewers, I wouldn't get too excited about it.

John Palmer Metallurgist for International Space Station Alpha (aka Space Station Ralph) MDA-SSD M&P palmer@ssdgwy.mdc.com OR  
palmer#d#john.ssd-hb\_#1#15&22#r#@ssdgwy.mdc.com

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Date: Mon, 11 Apr 94 12:38:58 EDT  
From: James Kendall <kendall@ltee.hydro.qc.ca>  
Subject: **skimming the scum off the wort**

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Date: Mon, 11 Apr 94 11:24 EST  
From: Jack Skeels <0004310587@mcimail.com>  
Subject: Irish Moss Failure??

Fellow seaweed users,

I tried to rehydrate my Irish Moss (Brewer's resource brand) by adding about 1/2 cup hot water to it (2 tsp. IM) the night before I brewed. By the next day, it had gelatinized in the jar. I scraped it out and added it to my boil, and it mostly stayed in large clumps. I get the feeling that this wasn't what was supposed to happen. I've used IM before (my first brew), but really didn't notice what it did.

My questions: What gives?

Easy-answer (tm) system:

- a) Hey Jack, RDWHAHB, it worked fine.
- b) Too little water.
- c) Don't use hot water.
- d) Don't rehydrate.
- e) Break up the clumps before you put it in the wort.

TIA for the advice.

Jack Skeels  
JSKEELS@MCIMAIL.COM

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Date: Mon, 11 Apr 1994 12:08:14 -0500 (EST)

From: COCKERHAM\_SANDRA\_L@Lilly.com

**Subject: My Gott**

I am not the most mechanically inclined person (not the least either). I replaced the spigot in my Gott cooler with a bottling spigot after trimming the hole slightly larger. I trimmed a bargain plastic colander to fit exactly (well...almost exactly) for my false bottom. Thats it. Easy all-grain. I have made a couple tasty brews in it. The bottling spigot was about two bucks and the colander set me back a buck. Good luck and good beer!!  
Sandy C.

From: COCKERHAM SANDRA L (MCVAX0::RX31852)

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

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Date: Mon, 11 Apr 94 11:06:01 CDT  
From: unisql!jonh@cs.utexas.edu (Jon Higby)  
Subject: 5 gallon kegs - 3/\$33

Thought I'd post this to the HBD (previously posted it to r.c.b).

St. Patricks - (512) 832-9045 (Austin, Texas)

5 gallon ball-lock - 3/\$33  
5 gallon pin-lock - 3/\$39

Price plus actual UPS shipping charges (no handling fees). All kegs are pressure tested, but do not have new gaskets (~\$3/keg).

Lynn (the owner) said she had about 500, but she's been shipping them them out like mad. She also said she had a line on another 1,000. UPS man said she shipped more last week than IBM (RISC 6000 line is manufactured here)!

No affiliation, deals, kickbacks, etc. Just a happy local customer.

Jon /  
/ Austin

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Date: Mon, 11 Apr 94 13:09:48 EDT  
From: Spencer.W.Thomas@med.umich.edu  
Subject: BW for my new Daughter's 21st bd

For 5 gallons, start with a total of 25 lbs of malt. I'd go for something like this:

80% pale ale malt (20lbs)  
10% Munich or other light roasted malt (2.5lbs)  
4% Aromatic malt (from DeWolf Cosyns) (1 lb)  
4% Special B malt (ditto) (1 lb)  
2% Crystal (40-50L English, e.g.) (.5 lb)

This should give a nice, complex malt base to the beer.

Mash it with about 10 gallons of water, and drain the tun dry with NO additional sparge water. This should give you 6-7 gallons at around 1.090 (my mileage, anyway). For a long boil, go for the higher amount of water; your sparge gravity will be a little lower, but you'll boil off more water for a slightly higher OG (1.110-1.120). (You can sparge the remaining grains to get wort for another 5 gallons of a light beer, probably around 1.035-040, if you've got the boiling capacity.)

Then you'll want lots of bittering hops, somewhere around 25-30HBUs. Keep in mind that the bittering will mellow, and that you want lots of hops to (1) balance the sugar and (2) enhance the keeping qualities.

You might throw in some finishing hops, but I doubt they'd survive 20 years very well. If you do, a couple of ounces might give it a chance of surviving.

3 hours should be the longest you'd boil, because at that point, the hot break starts to break back down into soluble protein.

Be careful about HSA. With all that malt, and the long aging, any oxidation effects will be painfully obvious.

Build up a BIG starter (1 gallons is optimal) of a yeast that will ferment at low temperatures (I've had good luck with Wyeast Scottish). The starter gravity should be higher than normal, at least in the final stage. You'll probably want to do it in two stages, first 1 pint, then 1 gallon. Let the 1 gallon starter ferment all the way out, so there's a nice thick yeast slurry on the bottom.

Aerate the wort very well. Just shaking it in the carboy will not do the trick. I use an in-line aerator made from a piece of copper tubing with little holes drilled in the side near the top. The siphon hose attaches to it, and I stick it into the carboy as I'm siphoning. You could also use the aquarium pump trick.

Pour most of the liquid off the top of the yeast slurry, swirl the starter jug well to mix it up, and pour it into the carboy.

Alternatively, you could make the starter directly in the carboy, and pour off the "beer" (or make a batch of regular beer first) before running the wort into the carboy.

A 6-gallon carboy is probably a good idea, it will give room for the large krauesen that is sure to develop.

Ferment COOL. A warm fermentation will produce undesirable levels of fusel alcohols that impart a harsh, solventlike flavor to the young barleywine. Although, with aging, they will oxidize into esters that may add to the flavor; I'm not sure. I've been trying to run my heavy beers around 50F, almost as if they were lagers.

Be prepared for a long fermentation. Rack to secondary when the fermentation is basically finished, to get it off the yeast (don't want autolysis), but then leave it in secondary for a couple of months longer to make sure it's done, and to let the flavors "combine" and mellow a bit.

At bottling time, pitch fresh yeast along with your priming sugar. Otherwise, you probably won't get any carbonation from your tired yeast.

I would bottle with the oxygen-scavenging caps (SmartCaps?). The long aging period will allow any oxidation that's going to happen to happen. You want to minimize it, so anything you can do to help reduce it is good.

=Spencer

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Date: Mon, 11 Apr 1994 11:41:30 -0600 (MDT)  
From: Mark\_Worwetz@Novell.COM (Mark Worwetz)  
**Subject: Alcohol content**

Howdy from Zion!

Here in Utah, (correct pronunciation is Utarrrr) we measure piety in inverse relation to the alcohol content of our beverages. We have therefore had a long tradition of permitting only 'safe' major label beers in our supermarkets. Safe has been defined as 3.2% ABV.

My questions are:

Do all of the majors brew multiple strength beers? Do evil, sinner saturated states like Nevada and Californicate get all the strong beer while the pure of spirit people of Utarrrr and the Bible Belt get the 3.2? Do the majors devote some of their breweries exclusively to lighter beer? Do they brew it different or just utilize questionable practices like 'Ice Brewing' to kick up the alcohol for the bad people?

P.S.

To whoever posted the recipe for the "Jamaican Blue Mead" last year:  
Wow! Good stuff so far BUT 2 questions:  
Why did you keep the alcohol level down (only 8 gallons honey)?  
Did all of the color from your blueberries drop out? Mine came out looking like a white wine.

Mark Worwetz  
Mark\_Worwetz@novell.com

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Date: Mon, 11 Apr 94 11:14:12 PDT

From: hpfcla.fc.hp.com!relay.hp.com!daver!nexgen!bart (Bart Thielges)

**Subject: Explosive ferments**

In Homebrew Digest #1394, Doug Lukasik asks whether his switch to partial mashes or the use of yeast starters is the cause of his explosive ferments. I'd have to say that it must be the yeast starters. With well oxygenated wort, the large initial colony can really crank out the CO2. Without a starter, the yeast is consuming some of the sugars while it is building up its population and thus peaks at a lower rate of fermentation.

I've been reading an old textbook on nuclear safeguards that I picked up at my local 24 hour self service 15 cent book store. At the end of the book are case histories of nuclear accidents. There seem to be parallels between these early reactor accidents and homebrew mishaps :

Hyperactive primaries <=> supercritical fuel assemblies  
Wort contamination <=> Iodine contamination  
Kettle boilovers <=> reactor coolant boilovers  
Gushing bottles <=> supposedly subcritical cleanup solutions going critical  
The smell of burned wort on the heating elements that means "My housemates are gonna kill me" <=> The blue flash that means "I'm gonna die of radiation poisoning within the next two weeks."

Yes, as you can see, nuclear science and brewing have a lot in common. Except brewing is a lot cheaper. And the supplies are easy to find. And no-one has yet died by adding too much yeast to their reactor . . . er, um . . . primary. OK, ok, maybe there isn't THAT much in common after all.

Bart bart@nexgen.com

Equipment destroyed since last message : 1 racking cane (me),  
1 hydrometer, 1 sauce pan (Masher Paul)

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Date: Mon, 11 Apr 94 14:17:06 EDT  
From: Allan Rubinoff <rubinoff@BBN.COM>  
Subject: coffee stout

Eric Sarlin writes in HBD #1394:

>To avoid this stale coffee taste in home brew, the coffee guy told me  
>not to put ground beans directly into the wort. Rather, make a pot of  
>strong coffee (about 10 cups), and run it through clean paper filters  
>(the kind used with drip coffee machines) at least twice. The filters  
>help to remove the oils and will give you a better tasting beer in the  
>long run. Add the coffee at the end of the boil, about when you add  
>the finishing hops.

I recently made a small batch (2 gallons) of coffee stout by adding a quart of strong French Roast coffee to the brewpot after the boil. The coffee was made in a drip maker, so it was filtered through a paper filter, but I didn't filter it again afterward.

The beer turned out great. The initial sip tastes like a good dry stout, but the finish is intensely coffeeish, and lingers for a \*long\* time. In fact, this is the most intensely flavored beer I've ever tasted. It takes a long time to drink a bottle of this stuff -- definitely a sipping beer.

The stout has been in bottles for about 6 weeks now, and I haven't noticed any of the stale taste Eric mentions. Also, the head retention is good, which leads me to believe that not a lot of coffee oils made it into the finished beer. Still, filtering the coffee a couple times before adding it to the brewpot is probably a good idea.

If anybody else wants to try this, I would suggest using a slightly lower coffee/wort ratio than I did, unless you really love coffee. Also, go pretty light on the bittering hops, because the coffee will add quite a bit of bitterness to the brew.

-Allan Rubinoff <rubinoff@bbn.com>

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Date: Mon, 11 Apr 1994 13:26:43 -0500 (CDT)  
From: Rich Larsen <richl@access1.speedway.net>  
Subject: EasySludge(tm) :-)

Jack writes :

>Not sure it is important but the copper color was over the entire tubular  
>strainer and not just where it contacted the copper tube. I think using the  
>term "copper color" is loading the statement. I agreed that it was that  
>color but if asked if it was brown I would also have said yes. Without  
>further data there is no reason to conclude that the coloring matter is  
>actually copper except that it fits into the senario that is being  
suggested.

>

>I have occassionally soaked these screens in lye solution to clean them and  
>they come out looking like new. My guess would be that the material in  
>question is of organic origin and has nothing to do with galvanic activity.

I have an immersion chiller (don't start counter flow-ers :- ) that I  
recently  
noticed has a brown substance on the surface. It seems pretty well bonded to  
the copper when dry, but when wet, comes off with a simple rub. This may be  
the same material, Jack. Underneath the deposits the copper is bright. I've  
been using this chiller for about 2 years without cleaning. Just rinsing.

=> Rich

Rich Larsen (708) 388-3514  
The Blind Dog Brewery "HomeBrewPub", Midlothian, IL  
(Not a commercial establishment)

"I never drink... Wine." Bela Lugosi as Dracula

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Date: Mon, 11 Apr 94 15:00 EST  
From: <GNT\_TOX\_%ALLOY.BITNET@PUCC.PRINCETON.EDU>  
Subject: **Bye Bye**

I've been asked by my company not to receive any more non work related mail at the office. If you need to reach me, I ask that you please send all correspondence to PASTI@AOL.COM, my new E-Mail address for the HBD. Send those malt extract reviews to this new address. Please don't send any mail to the address at the top of this message, because I will be forced to ignore it and delete it. I will be off the HBD for a couple of days, while America Online starts to get it.

Andy Pastuszak  
Philadelphia, PA

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Date: Sun, 10 Apr 94 18:54:00 -0640  
From: bill.rust@travel.com (Bill Rust)  
Subject: Zima/Shandy?

Greetings Brewers,

I don't really have a noteworthy opinion on whether or Zima is beer or not,  
but I have tried it and it really does taste like Sprite!

HYPOTHESIS:

If English Shandy is made with equal parts of ale (stout)  
and lemonade... (ref. HBD1250)

And if this English lemonade tastes like Sprite... (ref.  
HBD1251)

And since Zima tastes like Sprite...

Could one make a fairly potent version of Shandy by  
mixing equal parts of Zima and Ale (or Stout)?

I'll do some field testing and get back to you(s).

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+-----+
| Here's to the maiden of bashful fifteen;          |      BILL RUST      |
| Here's to the widow of fifty;                    |      Systems Analyst |
| Here's to the flaunting, extravagant quean,      |                    |
| And here's to the housewife that's thrifty.      |                    |
|           Let the toast pass;                     |           ---_---   |
|           Drink to the lass;                      |                    |
| I'll warrant she'll prove an excuse for the glass. |                    |
|  |                    |
| RICHARD BRINSLEY SHERIDAN 1751-1816              |      Shiloh, IL    |
| The School for Scandal [1777], Act III, sc. III  | bill.rust@travel.com |
+-----+
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~ SPEED 1.40 [NR] ~

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End of HOMEBREW Digest #1396, 04/12/94  
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Date: Mon, 11 Apr 94 15:53:59 EDT  
From: AYLSWRTH@MANVM2.VNET.IBM.COM

**Subject: New batch of beer; New batch of questions!**

Well, I brewed another pale ale this week-end, which gave me the chance to use my new wort chiller. Not being much of a do-it-yourselfer, I plunked down \$45 for a 25' copper immersion chiller at my local homebrew store. I was a little concerned about the results I'd get since I have seen widely varying reports in the HBD, and 25' seemed a little on the short side. However, I could not be happier with it! This was, no doubt, the best homebrewing equipment investment I have made. Data:

60F tap water brought 4 gallons of wort from 210F to 70F in 20 minutes!

I started seeing large amounts of cold break material almost as soon as I started running the water. Also, I lost more to sludge - almost a complete gallon - than I ever did before due to the amount of cold break material. So, I ended up having to top up with almost 2 gallons of water. I really can't wait to see the effect of using a wort chiller on the taste of the beer!

However, as with every batch, I have a few questions related to procedure changes:

- 1) I have seen several posts in the HBD recommending rehydrating dry yeast in warm water, instead of wort. Dave Miller recommends putting 1 pint of wort into a sterile jar and rehydrating yeast in it. I have always used this suggestion, but this time decided to try the warm water method. However, I couldn't find the specific posts about this before my brewing session, so I decided to pretend I was making bread. Thus, after removing my boiler from the heat but before starting the wort chiller, I put 1/2 tsp corn sugar in 1 cup 90F water and added the yeast. Obviously, this was done in a sanitized pyrex measuring cup which I covered with plastic wrap. By time I was ready to pitch the yeast, half an hour later, I had almost two cups of foam! Anyway, I was wondering how this technique and experience compared with others. And, does anyone have any comparisons of the two techniques, or reasons to prefer one over the other. I tend to listen to anything Miller says, but do acknowledge that he can be quite anal at times.
- 2) The last time I was at my local homebrew store, I decided to pick up a spare airlock. Nothing was wrong with my previous one, but I thought a spare seemed like a good idea (esp. since they are only \$1). Since I've seen several people recommending them, I bought one of the ripple shaped locks, instead of another three-piece one. I decided to try the ripple one on the most recent brew, but as I was about to use it, I took a close look at it and realized the cap to it didn't have holes in it. The cap to my other airlock has two small pin-holes to let CO2 escape. Is the ripple type supposed to be used without the cap on it? Does it matter? Just wondering . . .

Thanks in advance for answering these questions - and thanks, also,

for the many questions that have already been answered here!

Thomas Aylesworth  
Dept. PX8/Space Processor Software Engineering  
Loral Federal Systems, Manassas, VA

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Internet: aylswrth@manvm2.vnet.ibm.com | PROFS: AYLSWRTH at MANVM2  
Phone: (703) 367-6171 | T/L: 725-6171  
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Date: Mon, 11 Apr 94 17:11:25 EDT  
From: AYLSWRTH@MANVM2.VNET.IBM.COM  
Subject: Guinness hopping schedule

Does anyone know the hop types and hopping schedule used in Guinness Stout? I have checked several sources (the Guinness FAQ on r.f.d.b; Jackson; and Eckhardt) and have seen conflicting information. It seems that Guinness uses Bullions for bittering, but different sources list different types of aromatic hops. I've seen both Goldings and Cascades mentioned. This is probably due to the fact that there are several variations of Guinness brewed around the world.

Anyway, Guinness does not appear (to me anyway) to have significant hop flavor/aroma, but if anyone does know what sort of aromatic hops are used and when they added to the boil, I would very much appreciate it.

Thanks,

Thomas Aylesworth  
Dept. PX8/Space Processor Software Engineering  
Loral Federal Systems, Manassas, VA

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Internet: aylswrth@manvm2.vnet.ibm.com | PROFS: AYLSWRTH at MANVM2  
Phone: (703) 367-6171 | T/L: 725-6171

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Date: 11 Apr 94 19:56:00 GMT

From: korz@iepubj.att.com (Algis R Korzonas +1 708 979 8583)

**Subject: Re:peppertaste/WyeastAmerican/Pils4Beginners/YeastCropping/1000IBUs!**

Tim writes:

> I recently brewed a bock beer (actually brewed as an ale) and it has  
>developed a strange flavor the cause of which I cannot determine. I  
>describe it, for lack of a better description, as a black pepper-like taste.

Could it be from alcohol? In my opinion, alcohol has a peppery-like taste.

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>I have never had any problems starting a ferment except when using wyeast  
>american ale. both time I have used it, it has taken a couple days to get  
>a good start. I always make a starter and wait until it is working good prior  
>to pitching. It just seems this one strain does not like me. Has anyone else

Indeed Wyeast American Ale (#1056) seems slower than many other liquid yeasts, but I also feel that it is more temperature sensitive than others too. What temperature are you fermenting at? Anything lower than about 63F and the Wyeast American Ale really slows down. It also loses all of its ale fruitiness.

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Tim writes:

>On a lighter note, I am collecting Pilsner recipes. All grain, partial  
>mash, or extract versions are welcome. I hope to be introducing a group  
>of folks to brewing in the near future. And, I think that a pilsner  
>would be a good place to start.

I don't think it is... I feel that a Brown Ale would be the best place to start for beginners. A true pilsner requires a long lagering at 33F or so and it's not fair to subject beginners to a 3 month wait to sample their beer. Also, light-colored beers, like pilsner are more likely to come off too dark for style until you learn how to not scorch the wort and how to not have hot-side-aeration. Finally, just dealing with a cold-temperature ferment is too much additional work. I think that a basic 6 pounds of hopped amber extract, boiled 1 hour in a gallon of water, chilled in a sink full of ice, aerated while adding to 4.25 gallons of pre-boiled cooled water, pitched with rehydrated dry yeast (I would suggest Red Star, Nottingham or Coopers) and fermented two weeks at 68F would be the best place to start. From there, the brewers can add crystal malts, use unhopped extracts and hops, experiment with different yeasts on subsequent batches.

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DAN writes:

>AFTER USING LIQUID YEAST, IS IT BETTER TO SAVE THE SLURRY FROM THE BOTTOM OF  
>THE PRIMARY, OR WAIT AND COLLECT WHAT DROPS TO THE BOTTOM OF MY SECONDARY?

The secondary is a better source because the stuff in the bottom of the primary will also contain hot and cold break material.

\*\*\*\*\*

Dennis writes:

>I would suggest using from 500 to 1000 IBU's for this 20 year old beer.

As much as I hate to disagree with the Midwest Homebrewer of the Year `94, I think that 500 to 1000 IBUs is excessive. I think that 150 to 250 would be plenty. Isn't Thomas Hardy's 100 IBUs?

Al.

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Date: Mon, 11 Apr 94 19:51 CDT  
From: arf@mcs.com (Jack Schmidling)  
Subject: EM, titanium and AIDS

>From: ulick@augustine.helios.nd.edu (Ulick Stafford)  
>Subject: Easymasher review and more

>It was then added to the lauter tun - a 7 gallon Gott cooler with the easy masher in instead of the false bottom. It was just shoved in the hole and came off the first time I added the mash.....

Not sure if I am getting sucked into an April Fool joke here but....

> It requires the purchahse of a big pot, the construction of a lauter tun,

If you put the easymasher in the big pot instead of the Gott cooler, it would not only have NOT come off, but you would not have to construct a lauter tun. As I may have said a time or two, em in pot = mashtun = lautertun = boiler = fermenter.

>the eventual purchase of mill...

See previous discussion of INTERNATIONAL MALTMILL CONSPIRACY.

>HBD is still good for a laugh every now and then. Saby Gordons titanium brew pot.... Can I buy it, or swap it for an old 7.5 gallon canner with an easymasher?

If that is an EASYMASHER (tm), Saby should grab the offer. Titanium may make great airplane wings but there is a rumor floating around that it denatures enzymes in addition to being the real source of AIDS. Unfortunately, there is another conspiracy between the airline industry, mega brewers and the CDC.

js

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Date: Mon, 11 Apr 94 22:16 CDT  
From: BFRALEY@ardvark.ucs.uoknor.edu  
Subject: HBD Reader for Windows?

I will make this quick. I thought that someone said that they had a Homebrew digest reader for windows and had placed it in the Stanford archives. I am unable to find it. I would appreciate it if someone would point out its location. Thank You.

Brad Raley "Beer-Nature's Perfect Food"

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Date: Mon, 11 Apr 1994 14:38:06 -0400

From: WKODAMA@aba.com

**Subject: Step Culturing Yeast**

I tried something "new" with step culturing yeast, and thought I'd lay it on HBDland.

When I'm culturing up to the 500 ml volume, I usually sanitize a Chimay bottle, sanitize an airlock, and transfer my 500 ml of wort from my mason jar into the Chimay, add yeast, etc.

My most recent night-before-brewing offered me up a kitchen sink full of dishes. NO ROOM to sanitize my Chimay bottle and works. Doh!! (No interest at that hour in cleaning sink, either.)

So I scratched my head for a minute and then decided "Why not just pitch from my 50 ml to the mason jar?" I aerated the mason jar wort till I got bursitis of the elbow, then in with the 50 ml. Laid the dome lid on the jar, but no screw down thingy. Next morning, VOLCANIC activity just raging away in mason jar. Lid sitting very prettily upon mountain of spew. That night, brew, pitch; NEXT morning, carboy raging! Presto.

My sole source of uncertainty was the "unsanitary" practice of conducting what amounted to an open fermentation of yeast starter. After all, I was only pitching from 50 ml, not the largest yeast population ever seen 'round these parts. But it just took off, and I may start using this practice from now on. BTW, the just-pitched-from mason jar at the end of brewing converts very nicely with a quick rinse to the jar at the end of the blow off tube so the carpet doesn't receive brew dung. Saves washing a jar, ya know.

Flame if you got 'em,  
Wesman  
wkodama@aba.com

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Date: Tue, 12 Apr 94 08:09:09 EDT  
From: mlobo@sunwr23 (Michael T. Lobo)  
Subject: Q: fridge conversion & 3 gal corn. keg

Greetings:

In yesterdays HBD, Jim Busch mentions 3 gal corny kegs. Does anyone know of a place that sells these?

Also, on a sort of related subject..

I bought a used fridge to store kegs/beer/yeast in and if I want to keep the keg in the fridge, I need to remove all the shelves. This seems like a big waste of space, since the fridge is quite large. The kegs do fit lying down, so my question is this: has anyone tried to store & draw beer from corny kegs lying on their sides? I figured I'd try to bend the feeder tube & I guess I'd have to stand it on end to get the last few beers out, but in return, I can still use the 3 shelves for storage.

Any ideas?

thanks,

Michael

Michael T. Lobo 508 549 2487  
Foxboro Co.  
"I Love beer, beer loves me; when I drink too much,  
my beer speaks for me" -Monty

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Date: 12 Apr 94 07:18 CST  
From: BrianE@anesthesia-po.anesth.uiowa.edu  
**Subject: King Kooker**

I'd appreciate a re-post of the information regarding  
modification of the King Kooker to produced less  
carbon on low flame settings.  
eddie-brian@uiowa.edu

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Date: Tue, 12 Apr 1994 08:50:29 -0400  
From: PETER J VOELKER <pv120859@hvcc.edu>  
**Subject: Plastic carboys.**

I was wondering if those plastic 6 gallon "carboys" that usually come filled with water are ok to use for beer? I don't think it's a matter of their structure (since they already hold 6 gallons of water), but will the plastic affect my brew?

Also, I was wondering if any extract brewers out there have any particular favorite recipes they'd be willing to share with me? I'd be willing to share any of my ideas to those who ask.

- --Peter Voelker

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Date: 12 Apr 94 09:08:14-0500  
From: brian.dulisse@wpo.ftc.gov  
**Subject: atlanta info**

i'm going to be in atlanta for a week. unfortunately, my friends  
there are beer weenies, so i don't trust their judgement as to  
what constitutes a good place to drink beer. does anyone out  
there have some recommendations? email to

brian.dulisse@wpo.ftc.gov

TIA

bd

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Date: Tue, 12 Apr 94 09:24:23 EDT

From: 12-Apr-1994 0918 -0400 <ferguson@zendia.enet.dec.com>

**Subject: All grain cost / Irish Moss**

someone asked about the price of all-grain vs. extract. here's my approx cost for this brew, which will come out around 1.046 or so.

#9 2-row M&F pale malt	\$ 7.20	( .80/lb)
#1 crystal	\$ 1.05	
3 oz hops	\$ 2.25	( 8oz for \$6 bulk )
red star yeast	\$ 1.00	( 2 pkgs )
propane for stove	\$ 1.50	( approx )
	-----	
total .....	\$13.00	

re: IRISH MOSS

Kinney (or anyone), could you explain the IM rehydration procedure? specifically:

- how much water?
- how much IM
- shake it? stir it? let it sit?
- when to add to the boil.

thanks,  
jc

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Date: Tue, 12 Apr 94 10:19:35 EDT  
From: dipalma@sky.com (Jim Dipalma)  
Subject: RE: How much cheaper is all-grain than extract?

Hi All,

In HBD#1396, Bob Bessette writes:

>I have been extract brewing for approximately 6 months now and I find it very  
>expensive to do so. Can you experienced all-grainers out there give me a cost  
>differential on all-grain vs extract for a basic English-type amber ale?

Last fall, I obtained some domestic 2 row malt (Harrington) through Lee Menegoni, a frequent contributor to HBD, who happens to know a microbrewer. We picked up a couple of hundred pounds of this malt for \$0.40/lb., and set out to brew the sub-\$5 batch of beer.

I used 9 pounds of this malt as a base, 1/4 cup of light crystal, 1 oz of hops, and Wyeast 1056 American Ale yeast. The hops were purchased in bulk, and I culture yeast, so the cost for yeast was in the noise. I figured the cost of this batch:

9# malt * 0.40	=	3.60
1/4 cup * \$1/lb	=	0.12
1z. hops * 0.40/z	=	0.40
yeast - noise	-----	
		~\$4.12 for just under 6 gallons of 1.047 ale

Granted, this was an extreme case, and it's not exactly an English ale, but I can typically produce a like batch of ale for \$7-\$9 in ingredient costs. The homebrew club to which I belong regularly organizes bulk purchases, which allows me to obtain imported malts and hops at very good prices.

Bear in mind that there are some additional costs for equipment for all grain brewing. In my case, I started with Zapap setup for a lauter tun (got the buckets for free), bought a Cajun cooker for \$40, and built an immersion chiller for ~\$25. The largest single expense was for the brewpot. Through a friend who manages a restaurant, I picked up a used 10 gallon Vollrath with lid for \$80. Some of the guys in my club have converted 1/2 bbl. Sankey kegs into brewpots for much less. Whatever you end up spending for equipment, the cost will be recovered after the first several batches.

IMHO, the only drawback in moving to all grain brewing is time. It takes me about 4 hours, including cleanup, for a single infusion mash. This is about twice as long as it used to take me to brew during my extract and specialty grain days. In my case, the benefits outweigh the additional time involved. YMMV.

Cheers,  
Jim

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Date: 12 Apr 1994 07:37:14 U  
From: "Palmer.John" <palmer@ssdgwy.mdc.com>  
Subject: Doh! Titanium Typo

Yesterdays post on Titanium brewpot cleaning should have read,  
The same cleaning agents that work for stainless, may or may not work for  
TITANIUM, but you won't hurt it by trying them.

John Palmer

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Date: 12 Apr 94 14:17:35 GMT

From: bms@develop2.attmail.com (Brian Skwarek - Applications Development)

**Subject: NJ Brewpub**

For all those who have not yet heard, there will be a \*NEW\* brewpub opening in Princeton, NJ in September (I believe it will be the first in the state now that is it legal). It will on on Nassau street where Marita's Cantina was.

The newspaper said it will be three stories, with the bar surrounding the the brewing area, which will be enclosed in glass. I am a happy camper indeed.

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Date: Tue, 12 Apr 94 11:10:54 EDT  
From: Brian=Wilson%Eng%Banyan@hippo.banyan.com  
Subject: Twistoff bottle caps

Hi,

I recently bought some gold colored, 7 Up bottle caps. This weekend, when I went to use them on my maple sap pale ale I had problems. My hand held capper often went sideways when I applied pressure - resulting in a bent cap. It was difficult to grab the cap with the capper, ie it slipped off several times. The caps did not get the usual circular dent in the top. After struggling a while, I noticed that the caps were twist-offs.

I never had these problems capping in the past. I doubt that my capper is suddenly wearing out, but could that be the case? Are twist-off bottle caps inappropriate for bottling homebrew? If so, beware unscrupulous brewshops such as the one that sold them to me. Finally, is my beer going to carbonate or are the seals also going to give me problems?

cheers - brian

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Date: Thu, 07 Apr 1994 14:08:18 EDT  
From: mop3@midas.ho.BOM.GOV.AU (Stephen Hudson)  
**Subject: Homebrew Mail Order Catalogues**

Hi,

Are there any HBD subscribers in the US who would be prepared to put a collection of Mail Order catalogues/brochures together for me? Not that I'd be buying anything mail order from the US, but I'm just interested in reading what's available to US homebrewers.

Please E-mail me directly with any proposals. (eg cost, postage, which companies, etc)

TIA Stephen

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Stephen Hudson    Telephone : +61 3 669-4563  
Cataloguing Section    Fax    : +61 3 669-4254  
Bureau of Meteorology    Email: S.Hudson@BoM.GOV.AU  
Melbourne Victoria AUSTRALIA

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Date: Tue, 12 Apr 94 12:44:12 EDT

From: bszymcz%ulysses@relay.nswc.navy.mil (Bill Szymczak)

**Subject: Bottling foamy lagers**

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Date: Tue, 12 Apr 94 10:54:31 MDT

From: npyle@n33.ecae.stortek.com

**Subject: 18 yr. BW**

Jim writes about the proposed 18 year Barley Wine:

>One of the points that has been overlooked in this thread is autolysis. For  
>a keeping beer like this, it is even more important to remove the ferment  
>yeast using secondaries and maybe racking between corny kegs and force  
>priming. A 3 or 5 gallon corny would seem ideal, in ease and sanitation.

Why is the ferment yeast any more important to remove than the priming yeast  
(Jim also mentioned adding priming yeast as one alternative)? After 18 years,  
I don't think the difference in age of a few months will be significant (the  
ferment yeast is a few weeks/months older than the priming yeast). This is  
assuming that you end up with equal amounts of yeast in the finished product.  
Force carbonating would seem to be the ticket to avoid autolysis, but don't  
several commercial BWs bottle condition?

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and Spencer mentions:

>3 hours should be the longest you'd boil, because at that point, the  
>hot break starts to break back down into soluble protein.

I've never heard this. Do you have references? I'd like to read a bit about  
this for curiosity sake. My BW had an 8 hour boil and is sparkling clear,  
FWIW.

Cheers,

Norm = npyle@n33.stortek.com

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Date: Tue, 12 Apr 1994 11:45:46 -0700 (MDT)

From: walter@lamar.ColoState.EDU (Brian J Walter (Brewing Chemist))

**Subject: German Weizens w/ yeast**

Howdy!

I am looking for some information regarding German Weizens. Specifically I am wondering if there are any breweries that are known to bottle with the weizen yeast, instead of using bottom-fermenting lager yeast, which seems to be more common.

I have a friend returning to Paris soon, and he going on a beer hunt for me. I gave him a list of Belgians to hunt down, and figured if there were any weizens that may yield a yeast sample around I would have him snag them too.

TIA.

Good Day,

Brian

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Date: Tue, 12 Apr 1994 14:05:37 -0400 (EDT)  
From: jeff344@voodoo.lerc.nasa.gov (Jeff Berton)  
**Subject: Re: 5 gallon kegs - 3/\$33**

> Lynn (the owner) said she had about 500, but she's been shipping them them  
> out like mad. She also said she had a line on another 1,000. UPS man said  
> she shipped more last week than IBM (RISC 6000 line is manufactured here)!

Big Brew beats Big Blue, eh?

Jeff

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Date: Tue, 12 Apr 1994 14:04:35 -0400 (EST)  
From: BUKOFSKY <sjb8052@minerva.cis.yale.edu>  
Subject: Thanks/Another question

Hey,

Thanks to all for the help with my slow ferment problem. I brewed my next batch using some of your suggestions (better wort aeration, letting starter ferment out longer, etc.) and it worked picture-perfect. It's happily finishing in the secondary now. I will toast the HBD with the first tasting.

On another note, my last beer has been fermenting in the secondary for 6+ weeks (it's Wyeast Belgian white, notoriously slow). My question is this: when I bottle, should I add more yeast? Are my tired slow yeasties I started with too sluggish to produce good carbonation? If I should, can I just use rehydrated dry yeast rather than shelling out \$3.50 for another package of Wyeast? Will this make any appreciable difference?

Thanks again,

Scott

No cute comment.

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Date: Tue, 12 Apr 94 11:40:00 PDT  
From: "McGaughey, Nial" <nmcgaugh@hq.walldata.com>  
Subject: re: Zima/Shandy?

Hi. IMHO zima is a malted rice based beverage, with a little barley in it.  
the lemon additive sounds right, but I taste too much rice in the drink.  
True revelations anyone?

Nial McGaughey  
My opinions are my own, not Wall Data's

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Date: 12 Apr 1994 14:45:27 U  
From: "Mark Merchant" <Mark\_Merchant@gatormail.wi.mit.edu>  
Subject: test message

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Date: Tue, 12 Apr 94 15:24:17 EDT

From: bszymcz%ulysses@relay.nswc.navy.mil (Bill Szymczak)

**Subject: Bottling foamy lagers**

Last week I bottled a lager (Helles) but had a hell of a time due to the amount of carbonation already in the beer. This beer was lagered for 1 month at 36 F, and before bottling I took it out of the refrigerator and let it sit for about 2 hours. As usual, I racked it onto a pre-boiled and cooled solution of priming sugar into my bottling bucket (an 8 gallon enamel pot with an EASYMASH (tm) spigot). I tightened a clear plastic hose onto the spigot with a small "O" clamp to make sure it was air tight, and used a brass (Phil's) filler, which with ales, allows me to fill bottles nearly to the brim with little or no splashing. This time transferring the beer into the bottles caused so much foaming that it took me 3 or 4 passes to fill them. I know that liquids can hold more dissolved gas at cooler temperatures so this may be the explanation (or at least part of it). I remember having the same problem last year with my first two lagers, but at the time thought it was because of an air leak in my old bottling bucket or the use of an orange tip spring filler. Has anyone else had this problem with bottling lagers before? Is setting the beer at room temperature for a day or so before bottling so it can degas a possible solution?

Bill Szymczak            bszymcz@ulysses.nswc.navy.mil  
Gaithersburg, MD

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Date: Tue, 12 Apr 1994 12:59:30 -0600 (MDT)

From: COYOTE <SLK6P@cc.usu.edu>

**Subject: Apologies-Hot Head/ Hopstarts**

Public apologies for my tirade of the other day.  
But really! It was meant in a joking light! I truly thought I made that clear! Poor Peter, thought it was a REAL attack. Sorry dude!

Any kegging is good kegging (IMHO). ANY brewing is better than NO brewing!

I did state my respect for extract brews. Some of which are quite fine.  
I just like the creative effort. That's why I encourage use of grains in SOME form. At least specialties, if not partial mashes.

I do realize that moving an extra fridge, and even having space for it is not a practicality for many students in small apartments.  
There was a time in my life...I wasn't brewing then though!

A real man (or woman) is not measured by the size of their brewing pot!

FWIW: I had 2 "was that really necessary" to one "great joke!" replies.  
My goal was to "EXAGGERATE" ! Over emphasize the wastefulness of tirades.  
And pointlessness of some of these arguments! I promise not to do it again.

**Philosophical Note:**

Everything I say is a lie.  
Do you believe what I just said????

**HOPS:**

Just got my three new varieties from FreshHops: Nugget, N.Brewer, Williamette.  
NICE FAT rhizomes. Bigger and buddier than the ones I got last year!  
Can't wait to close on the new house and start new mounds!

Making Starts: Last years varieties are sending up excess shoots.  
I like asparagus, but can't bring myself to just waste them.

Cut shoots just below soil level with at least 4 sets of leaves above ground.  
Remove lower set or two of leaves. Cut at a slant just below a node (branch).  
Dip in rooting powder. Place in a small amount of water on warm window sill in GOOD sunlight. Check water level daily. I've observed the small hairs on the stems to become roots in a few days. Gently plant start in a small pot in a mix of potting soil, peat moss, sand, and vermiculite. Water from below and place in sun. Transfer to a bigger pot in a few weeks. Then move outside.

I've also tried the procedure w/o the water rooting. These are too young to tell if they are successful. But after a few days I've seen NO wilting, so I'd say I'm on my way. I don't expect much out of these first year, but it's an easy way to share some varieties with friends, and I plan some ornamental hops on trellises- just for the fun of it. Archways covered in the yard. The Mrs. to be wants climbing roses, so we'll just have to do both.  
And see who wins! (go hops go!!!)

HOP YARD: Pole ideas.

I've found a cheap source of rough cut poles for about \$5 for a 20 footer. Sounds like a bargain to me! Problem is I don't have a ladder that big! I surely would like to harvest the hops I plant so here's a couple ideas I'm working on.

1. Dig down 3 feet, bury poles in cement. Have pulleys affixed to the top of the poles with strong twine run through them. At harvest, just untie the end and pull the line down (knot in end, string attached to it won't run out of the pulley) for easy harvest at ground level. Poles stay put.

2. Dig down, bury BIG piece of PVC pipe in ground. Place pole into pipe. Should protect from soil-rotting. Drill holes through side of pipe, install big screws to hold pole stable (like a x-mas tree stand, or, even USE an x-mas tree stand!). At harvest time, the whole pole can be lifted out and laid down for ground level harvest.

3. Damn it all and buy a big ladder! (I'd rather buy brewing supplies and a washing machine!)

The idea I'm working on is a May-pole type arrangement, with one pole per variety (currently 7!) and a couple mounds of each variety climbing up stringers attached to top of pole. Leaves me the opportunity to expand by adding more mounds in future years.

RHIZOME HARVEST: Recent reading of the Hops special issue, and conversation with Art (brew supplier SLC) has left me with the notion that it is best to try to harvest rhizomes AFTER shoots have begun to appear. Central shoots should be trained up stringers. 3 per string, two strings per root mass. The farthest outlying shoots (ones growing almost horizontally observed about three or more inches out from central stem) can be CAREFULLY excavated toward central stem. THESE will be rhizomes, the stem will have bulges along it's length- buds ready to become more shoots. The rhizome can be cut away from main stem, and cut into smaller sections, but leave bud bulges at each end to give it a good chance of growth.

I tried to find some rhizomes before shoots emerged. I think I ended up with pieces of root! You want them to have shoots, or signs of shoots on them for them to become successful hops.

Coyote Brew Note: Brewed a porter on Sunday. Got the Coyote Cooker (no tm!) up to a rolling boil with the 15 gallons churning away. Went out to play with the hops, and came back to find the burners off! Oh no! Out of gas! Propane store closed on Sunday! Argh! Good thing the neighbors have a gas grill! Thanks for the loan!

FWIW: 4 batches on a gas tank I had in the camper for two years w/o ever filling it. It had what it had when I bought it! This time I'll count how many batches I get from a FULL tank! Maybe I'll look into tapping into the gas line in the NEW COYOTE BREWERY (aka garage!). Any experiences to share?

Again- pardon the banter. I'm a sneaky jokester. I can't help it sometimes! I WILL try to refrain myself. Really I will! Stop laughing- I mean it! ;)

|/  
|/| //| /-/-/- John (The Coyote) Wyllie SLK6P@cc.usu.edu -/-/-/

/ | Originally in Logan, soon to be Smithfield (utah. shhhhhh)  
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Date: Tue, 12 Apr 1994 11:58:04 -0700  
From: glent@falstaff.cache.tek.com (Glen Tinseth)  
Subject: Hop flavor and aroma

Jack Skeels (JSKEELS@MCIMAIL.COM) wrote in HBD 1395:

<How do I calculate (even ball-park) my flavor and aroma creation  
<[from hops] during the boil?

Good question, unsatisfying answer (sorry). There is nothing like the alpha acid utilization vs. time plot available for quantifying hop flavor and aroma creation. It is difficult to measure the aroma potential of the hops themselves, let alone the rate at which they give it up.

Hop oil is made up of two major fractions, one we find in beer, the other (the hydrocarbons like myrcene) we usually don't. Most of the hop oil compounds found in beer are oxidation or fermentation products of the original compounds in the raw hops. The same hop sample can give very different flavor and aroma results, depending on the timing and method of the addition. The longer the boil, the more of the volatile hop oil components are driven off with the steam. Using a hop back(jack) and dryhopping are two other ways to get even more (and different!) hop flavor and aroma in your beer.

To be consistent you need to:

- \* Start with quality, reliable hops.
- \* Evaluate the aroma characteristics of each new lot of hops you get by rubbing a few cones between your hands and smelling after a minute or two, or by making a hop tea.
- \* Make sure your brewing process is consistent, ie use a decent scale, measure wort volumes, keep track of the time.
- \* Exclude oxygen from the finished beer. It is the enemy of hop aroma and flavor (and a lot of other things).
- \* Keep good notes of everything.

I think the above advice can be applied in other brewing related situations as well. For more information on hop aroma and flavor, Brewing Techniques carried a little article I wrote in the last issue. The editor, Steve Mallory (bteditor@aol.com), usually sends out a sample issue to those of you still missing out on this excellent magazine. I have no connection to BT other than the aforementioned article. I hope this helps. Feel free to email me if you have any more hop questions.

Glenn

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Date: Tue, 12 Apr 1994 13:19:56 -0600 (MDT)

From: COYOTE <SLK6P@cc.usu.edu>

**Subject: Brewing in Utah (shhhh!)**

'nother quick note here:

I must say it's nice to see other Utah brewers on the net. In a state where brewing is not officially legal, good to know it happens anyway! But just don't tell anyone!

Any lawyers out there want to come to our rescue and bring our "great" state of Utarr (as Mark sed) up to join the rest of the 20th century! Any ACLU'ers out there want a good battle?

Hell.....uh, erh...I mean, "Oh my Heck" you can't even buy beer on Sunday in my Happy Little Valley. Smithfield is closer to Idaho FWIW!

NEW BREWPUB: Salt Lake City.

Red Rock Brewing 259 S. 200 W. SLC. (around the corner from Squatters) Had 5 beers when I went there. Kind of a mix of Yuppies and deadheads. Foods not too bad. The beer is pretty respectable. (a big step up from... groan...Ebenezers in Ogden. No wonder he's such a humbug!)

They have 4 stainless fermenters, brew from ...GRAIN (8-) using a RIMS system Couldn't get too much details. Waitresses didn't have a clue. The guy they sent over knew a few things, but the brewer wasn't in, so I couldn't REALLY find out about their setup. They use one yeast (don't know which), and filter SOME of the beers. One of which is their honey-wheat beer. (Filter a wheat beer? Strange - you say? That's what I thought!)

They had a stout stout, a pale, amber as regulars. They had two specialties, the Honey wheat, and a dark Irish ale.

My favorite was the Amber. Heard (from Art's flunky) that they dry hop with 4 pounds of cascade. I forget the bbl size (to put it in perspective) But I CAN tell you it had some seriously Joyous Hop Flavor! Funny, it didn't seem to have lots of aroma, but a very nice cascade hop finish. Very pleasant. Very fresh. I didn't ask- but I'd have to guess whole hops were used.

The restaurant had a rather industrial look- open ceiling, duct work visible. Guess it's a fad! The brewing area was in an enclosed glass room. Sparkling stainless, and 5 gal. buckets bubbling furiously with the new ferments.

I would recommend checking them out if you're in the area. But be warned, it is Utah Beer. So it is (at least supposed to be ) 3.2% alcohol. In case they get checked! Good flavor and body anyway.

ALSO: I've heard that the Lazy Moon is carrying Eddie McStiffs and other Utah micro's on tap. Haven't made it there, but heard it's worth a visit. If anyone has 1st hand (or tongue!) experience, please let me know!

Finally: FWIW. I beleive that the big guys bottle beer "special"  
for states as great as ours. That is...they water down their regular beer  
to accomodate Utahs backasswards liquor laws... so they ship 3.2 beer here  
for our consumption. But never on a sunday of course! Sundays are for

H O M E B R E W   !!!!!!

|/  
|/| //|   /-/-/- John (The Coyote) Wyllie   SLK6P@cc.usu.edu   /-/-/  
/   |       Originally in Logan, soon to be Smithfield (utah.   shhhhhh)  
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Date: Tue, 12 Apr 94 14:00:50 PDT  
From: "Mark E. Stull, no DTN 12-Apr-1994 1639" <stull@koal.enet.dec.com>  
Subject: What am I doing wrong (kegging question)?

I'm having a bit of a problem with my kegging set-up, and thought I'd turn to the collective wisdom of the net - I know someone's got to know the answer to my problem.

In a nutshell, the problem is that my beers are being dispensed as foam. I've got them in the fridge under ~ 15 lbs. of pressure. Unable to wait any longer, I just had to try some after letting it sit under pressure for about a week to carbonate. So I hooked up my dispenser nozzle, with its two feet of hose, and proceeded to draw a mug of foam. This isn't right, I said to myself. Upon reading the kegging proto-FAQ, I realized that maybe a 6-foot length of dispensing hose was the answer. So I acquired six feet of hose (3/16" ID, if I'm reading it right), hooked it up, and... foam. Cursing quietly to myself, I lowered the pressure in the keg to less than 5 lbs., and (you guessed it)... foam. Once the foam settles, I've got a part of a mug of pretty flat beer. If I'm patient, I can draw enough of a mug to make it worthwhile in about ten minutes.

At this point, I'm wondering whether there's any hope, or whether I've just re-invented the fire extinguisher.

TIA for any help anyone can offer. Private e-mail is fine, and I'll summarize the responses.

Mark E. Stull  
Digital Equipment Corporation

stull@koal.enet.dec.com

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Date: Tue, 12 Apr 94 15:10:57 MST  
From: birkelan@adtaz.sps.mot.com (Joel Birkeland)  
Subject: Native Hops/JS

Native Hops:

As I was perusing my "Sunset Western Garden Book" I noticed a short paragraph on Native American Hops (*Humulus Americanus* [?]), which they stated were very similar to *H. Lupulus*, and occurred naturally in the southern Rockies. Has anyone heard of these before?

I find this interesting, since the southern rockies might possibly include regions outside what is considered optimal for *H. Lupulus*.

On a similar note, has anyone out there successfully grown hops in the south? I know that there were some who tried it in Austin. Any luck? I know there was a post recently that indicated that no cones would be produced south of the 40th parallel, but I would prefer to hear from someone with first hand knowledge.

I grew some hops in Phoenix last year. The Centennial and Cascade grew about 6 feet and flowered, but seemed to be punished by a combination of poor soil, intense sunlight, and whiteflies. I recently moved to a mini-farm where the soil is much better and I will try again.

JS:

If Jack Schmidling did not exist, it would be necessary to invent him. IMHO, the most interesting discussions on the HBD arise when Jack throws out an idea and then others attempt to shoot it down. Also, I doubt if I would have tried all-grain brewing without an Easymasher. It is by far the simplest approach I have seen.

Joel Birkeland  
Motorola SPS

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Date: Tue, 12 Apr 1994 16:24:33 -0500 (cdt)  
From: Jonathan G Knight <KNIGHTJ@AC.GRIN.EDU>  
Subject: to fine or not to fine

Greetings, wort hogs:

I am over a week behind in my HBD reading, so the threads last week on Irish Moss and finings are what I just read. That reminded me that I've got what is supposed to be a light-colored beer in the secondary which I may bottle up pretty soon, and I FORGOT the Irish Moss (duh) when I brewed it.

Would anyone like to venture an opinion on whether fining the beer before bottling (I would probably opt for the gelatin method) will improve chances of getting clear beer, or shall I just bottle it and enjoy the haze?

Oh, yes, it's an ale made with Wyeast "German," so I won't be serving it THAT cold.

JK

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Date: Tue, 12 Apr 1994 18:57 PST  
From: TARVINJ@axe.humboldt.edu  
Subject: extracts, all grains, and grinding

I have been very hesitant to contribute to the extract vs. all-grain debate, but some recent posts have forced my hand.

I have been brewing for only about 6 mos. and my first 3 of 7 beers have been extract. The switch has been completely to my satisfaction and savings. I had a brewpot, a plastic fermenter, and a 5 gal. carboy. I bought a spigot for the carboy, a grain bag and 50 ft. of 3/8 in. copper tubing and a fitting to hook this up to my garden hose. All this cost me less than \$25.

As far as grain: A local microbrewery here (Blue Lake, CA) is very helpful to homebrewers. They will sell you 2-row pale malted barley for 40 cents/lb. and all specialty grains for 60 cents/lb. You have to buy in lots, 100# for pale malt and 10# for specialty malts. They will also grind your grain for free. Additionally they sell 6 varieties of hops for 5.50-6.50/#. And finally, they will give you a pitch of live yeast from the bottom of their fermenter for nothin' if you bring them a jar. This of course allows me to make my beer for a fraction of the cost of an extract brew. Also, having lots of already-ground grain just lying around allows for brewing on short notice, without having to come up with \$10-15 for extract (I'm a student, cash gets tight)

I realize that everyone may not be so blessed, but certainly such sales to homebrewers can be profitable to any brewery. For those who have breweries in their area, ask 'em. A nice profit can be made while still remaining very competitive with extracts or even homebrew supply shops grain.

About all-grainers being so defensive and extracters taking offense at this. I was the same way. When I was looking into starting to brew a friend said don't mess around in extracts. I thought what he was describing seemed like a whole lot more work for not many results. I also felt that he was a bit too pushy about it for my liking. But after my first batch of all-grain, I understood and felt just as strongly. Though I must admit that those first few batches helped me conceptually, prepared me for all-grain, I would now tell anyone who brews to not dwell on extracts too long. Money and quality alone should be reason enough to "make the switch".

Hope no one took offense at my defense :)

Jay  
Tarvinj@Axe.humboldt.edu

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Date: Tue, 12 Apr 94 22:54:19 EDT

From: slkinsey@aol.com

Subject: Does RIMS over-clarify?

I just read Dave Miller's article in the latest issue of Brewing Techniques, and an interesting issue came up. A writer was disputing the practice of wort recirculation for clarification because doing so could "filter out" most of the lipids, which yeast use in performing their yeastly duties. A scarcity of lipids can contribute to "long lag times, slow fermentations, and other symptoms of poor yeast nutrition."

Anyway, besides extolling the positive benefits of recirculation, Miller replied that the degree of recirculation typically employed by homebrewers would be unlikely to produce problems. However, he did mention a brewery that was able to clarify their wort through recirculation until it was as clear as filtered beer... as a result they did experience these problems, and actually traced it to a "lipid deficiency" caused by over-clarification. They were then able to solve the problem by shortening their vorlauf, and starting with a somewhat less clear wort.

How does this apply to RIMS, you ask? Given that the wort is being recirculated constantly for an hour or more, and that a brilliantly clear wort is typically produced - is it not logical that RIMS-produced worts would suffer from a paucity of lipids?

My questions to all of you are: Well... what's the deal here? Is my logic sound? Do RIMS users frequently experience fermentation problems attributable to a lipid-poor wort? Does/can RIMS produce a lipid-poor wort? If so, what can be done to minimize this problem? How does one test for lipids, anyway?

This ought to give the techies something to chew on for a while ;-)  
-----  
thanks for your help.

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End of HOMEBREW Digest #1397, 04/13/94

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Date: Tue, 12 Apr 94 22:55:26 EDT

From: slkinsey@aol.com

Subject: Does RIMS over-clarify?

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Anyway, besides extolling the positive benefits of recirculation, Miller replied that the degree of recirculation typically employed by homebrewers would be unlikely to produce problems. However, he did mention a brewery that was able to clarify their wort through recirculation until it was as clear as filtered beer... as a result they did experience these problems, and actually traced it to a "lipid deficiency" caused by over-clarification. They were then able to solve the problem by shortening their vorlauf, and starting with a somewhat less clear wort.

How does this apply to RIMS, you ask? Given that the wort is being recirculated constantly for an hour or more, and that a brilliantly clear wort is typically produced - is it not logical that RIMS-produced worts would suffer from a paucity of lipids?

My questions to all of you are: Well... what's the deal here? Is my logic sound? Do RIMS users frequently experience fermentation problems attributable to a lipid-poor wort? Does/can RIMS produce a lipid-poor wort? If so, what can be done to minimize this problem? How does one test for lipids, anyway?

This ought to give the techies something to chew on for a while ;-)  
-----  
thanks for your help.

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Date: Tue, 12 Apr 94 23:26:07 EDT

From: repiii@aol.com

**Subject: Re: #1(2) Homebrew Digest #1396 (April 12, 1994)**

From: Bob Bessette <bessette@uicc.com>

Subject: How much cheaper is all-grain than extract?

I just started brewing all-grain and I can tell you it's a lot cheaper than extract except in time.

I too was spending \$20-\$30 for an extract brew batch of 5 gallons, the other day I made 10 gallons for less than \$20 but it took about 6 hrs. I think I can cut that down with better equipment and experience but there is definatly a time penalty involved. Of course the beer I made is much better than I did with extract but overall there are no free lunches.

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Date: 13 Apr 94 00:15:11 EDT

From: Stefan Smagula <74071.327@CompuServe.COM>

**Subject: Champagne bottles vs. 12 ouncers/Wyeast Belgian White 3944**

Hi, I'm new, even though I'm posting in Stefan's account. My name is Maria, and I have an observation and a question about brewing Belgian Ales.

First the observation. I recently made a Belgian Specialty beer from a recipe called Chou-chou in Pierre Rajotte's book. I bottled some of the beer in champagne bottles and the rest of it in 12 ounce regular beer bottles. The beer carbonated in the champagne bottles tasted consistently better than the beer in the 12 ounce bottles. The champagne bottled ale was sweeter and had less of the sharp, alcoholic bite which the smaller bottles had (the original gravity of the beer was 1.077). I think the difference might be due to the smaller air space proportional to the amount of beer in the champagne bottles vs. the beer bottles. Has anyone else experienced this phenomenon?

Here's my question: I'm going to brew a batch of Wit beer using Wyeast Belgian White 3944. Does anyone know what the origin of the yeast is?

Thanks!

- ---Maria

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Date: Tue, 12 Apr 94 22:44:09 -0600  
From: staib@oodis01.hill.af.mil (Maj Don Staib )  
**Subject: Raspberry flavoring**

I'd say you're lucky with the amount of flavor you got if you added your extract to the boil.

I get my Raspberry flavoring from HopTech out in California. They specialize in Fresh hops, but they do a great extract, same ones supplied to commercial breweries. No preservatives, added just prior to kegging or bottling so no flavor is lost during the ferment. They contain no sugar, so it won't affect your priming. One 4oz bottle per 5 Gal. Their catalog provides more detailed instructions for light beers through stouts. 1 800 DRY HOPS.

Personal experience: The raspberry wheat I made a few months back is quite possibly the best all-malt brew I have made, and I have been brewing for 8 years. (just a personal opinion).

Enjoy, and give it a try (they do blueberry, cherry, peach and pear).

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Date: Wed, 13 Apr 94 08:02:36 EDT

From: ektsr@aol.com

**Subject: Spousal abuse**

Gentle Homebrewers,

Being one of the new kids on the block, I have thoroughly enjoyed the comments and wisdom of HBD. A common thread I have seen are the occasional horror stories / dipilitating looks that spouses or significant others give when involved in this thing we love. I would be willing to condense stories and post. Please e-mail and I'll set to the task.

Stan White, EKTSR@aol.com

BTW, mine would be a horrible burnt wort stench. Do you know what a mess a few quarts of wort can make in a kitchen....

.....  
THE WAY TO BE IS TO DO.. Lau Tsu

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Date: Wed, 13 Apr 1994 09:08:24 -0500 (EST)  
From: Doug Lukasik <LUKASIK\_D@sunybroome.edu>  
Subject: Secondary Problems

Hope somebody out there in HBDland can tell me what is going on in my secondary fermenter. I have a Porter in secondary that has been dryhopped with 1 oz of Cascades (7.4AA) whole leaf hops, in a hop bag, weighed down with marbles. The bag and marbles were boiled for 5 minutes to sterilize before use. The Porter has Wyeast 1098 (British) yeast in it. Problem: A white haze that sticks to the glass of the carboy has developed at the bottom. It rises from the dead yeast up about 2 inches. Every so often it looks like it has been scraped off with a knife (the best way to describe this is to think of a window pane with a layer of ice on it, take a fingernail and scrape off a line of ice, then repeat this over and over). After this happens the haze comes back until it is thick again and then it seems to get scraped off again.

This same thing has happened in other ales that I have dryhopped but never in one that has not been. It does not seem to be an infection as it has never effected the aforementioned brews. When racking to the bottling bucket this stuff just settles right down into the trub as the beer level goes down. Any idea as to what this is? or what causes it? Could it have something to do with the hop oils?

Wyeast 1098 British is a yeast I do not think I will ever use again. Took forever to get it out of suspension and then when I moved the carboy it went right back into suspension and had to sit for another 2 days before it cleared well enough to bottle (and I was very carefull when moving the carboy not to shake it up). It also seems to have a smell to it that reminds me of lager yeasts during primary fermentation...almost sulpherish. Anyone else experience this using this type of yeast. (my \$.02 - I love Wyeast American and have not had any problems with lag times....could be due to the use of 1 pint starters.... I find this to be one very clean yeast :^)

TIA

Doug. <lukasik\_d@sunybroome>

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Date: Wed, 13 Apr 94 09:30:42 EDT  
From: michael@bio01.bio.uottawa.ca (Michael Ell)  
Subject: Worried About My Porter

I am a relatively new extract brewer (at least for the time being). I have been following the HBD for about two months and my question has to do with some of the posts dealing with exploding bottles. Specifically, I'm wondering if I have to worry about it with one of my batches. The batch is a porter made in a 3 U.S. gallon full boil with the following recipe:

1 kg John Bull Dark Malt Extract, unhopped  
1 kg John Bull Dark Malt Extract, hopped  
250 g Chocolate Malt  
250 g Crystal Malt  
1 oz Fuggles (60 min boil)  
4" Cracked Cinnamon Stick  
1 Package Windsor Dry Yeast

Things went fine with the specialty grains and subsequent boil to yield an O.G. of 1.060. The yeast was started in a 200ml starter but never really got up to speed so I supplemented it with a shot of yeast from the secondary of the last batch which was still going. The next morning, everything was going gangbusters which continued for 4 days at which point I racked to the secondary (gravity now 1.040). I got one day of action from the air lock (an S-style) after which there was nothing, not even a pressure differential visible. To be on the safe side, I left it for a further 10 days before I decided to bottle. At this point the gravity was 1.028 but I assumed this was due to unfermentables so I bottled with 3/8 cup corn sugar (only 3 gallon batch).

>From reading posts now, I think that I may have jumped the gun on bottling and that some of the gravity may have been due to fermentables as well as unferms. Is 1.028 an unusually high terminal gravity for a porter as I have described? If so, do I need to worry about bottle bombs or will I just have overcarbonated porter? BTW, I'm not sure if it matters but I bottled in flip-top bottles similar to Grolsh.

Thanks in advance for any help. You can reply at michael@bio01.bio.uottawa.ca if you don't think the answers may be of general interest.

Michael Ell  
michael@bio01.bio.uottawa.ca

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Date: Wed, 13 Apr 1994 09:26:27 -0400 (EDT)  
From: Jim Busch <busch@daacdev1.stx.com>  
Subject: Re: Importance of BW ferment yeast removal

Norm writes:

> Subject: 18 yr. BW  
>  
> Jim writes about the proposed 18 year Barley Wine:  
>  
> >One of the points that has been overlooked in this thread is autolysis.  
For  
> >a keeping beer like this, it is even more important to remove the ferment  
> >yeast using secondaries and maybe racking between corny kegs and force  
> >priming. A 3 or 5 gallon corny would seem ideal, in ease and sanitation.  
>  
> Why is the ferment yeast any more important to remove than the priming yeast  
> (Jim also mentioned adding priming yeast as one alternative)? After 18  
years,  
> I don't think the difference in age of a few months will be significant (the  
> ferment yeast is a few weeks/months older than the priming yeast). This is  
> assuming that you end up with equal amounts of yeast in the finished  
product.  
> Force carbonating would seem to be the ticket to avoid autolysis, but don't  
> several commercial BWs bottle condition?

Because high alcohol ferments are very hard on yeast cells. Fermentation yeast in general is not good to have on your finished beer. In most cases, it is not of significance. I wish I could give you a more technical answer, but I'm an engineer, not a yeast doctor. I would assume that the strength of the cell walls are diminished, and the chances of yeast shock and subsequent excretion of fermentation byproducts are increased. The ferment yeast will basically be dead cells, and you don't want these cells exploding into your prized BW. Beers like Bigfoot are filtered to remove the fermentation yeast prior to force carbonating \*and\* a minute amount of bottle conditioning (like all of Sierra's ales, except the wheat). There is no way of assuming what ratio of yeast cells would have come from fermentation carryover vs krausening yeast. You can calculate the quantity of cells that will be from krausening yeast, albeit it will be a rough estimate.

AS for practical BW creation: I don't age my BWs into the "years" and "years" before we enjoy them. In Sept, I made my latest BW, it fermented for 2 weeks in the primary, then went straight into kegs, with hop bags. No filtering, no priming. I warm conditioned for a few weeks, then deep freeze (31F) / force carbonate for a few more, then counterpressured into a few competition bottles. The beer is consumed within 8 months or so. It took first in the BW category in the latest Bluebonnet brewoff, and was runner up for BOS. I just don't agree with the concept of \*required\* aging of BWs, but I must admit the idea of doing this for a daughter's Bday is appealing.

Good brewing,

Jim Busch

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Date: Wed, 13 Apr 1994 09:14:25 EST  
From: DSHEA@medisense.com  
Subject: Ripple Airlocks

Tom Aylesworth recently wrote:

>The last time I was at my local homebrew store, I decided to pick  
>up a spare airlock. Nothing was wrong with my previous one, but I  
>thought a spare seemed like a good idea (esp. since they are only  
>\$1).  
>Since I've seen several people recommending them, I bought one of  
>the ripple shaped locks, instead of another three-piece one. I  
>decided to try the ripple one on the most recent brew, but as I  
>was about to use it, I took a close look at it and realized the  
>cap to it didn't have holes in it. The cap to my other airlock  
>has two small pin-holes to let CO2 escape. Is the ripple type  
>supposed to be used without the cap on it? Does it matter? Just  
>wondering . . .

If you look at the inside of the cap, you may notice that there are  
small ridges molded into the cap. This leaves some space between the  
cap and the top of the airlock, allowing CO2 to escape.

-----  
From: David Shea, MediSense, Inc.  
\*\*\* I can be reached on the Internet at David.Shea@medisense.com \*\*\*  
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Date: Wed, 13 Apr 94 09:51:40 EDT  
From: dipalma@sky.com (Jim Dipalma)  
Subject: RE: 3 gal corny kegs/King Kooker mod

Hi All,

Mike Lobo asks:

> In yesterdays HBD, Jim Busch mentions 3 gal corny kegs. Does anyone know  
>of a place that sells these?

Mike, since you're in the New England area, try Something's Brewing in Burlington, VT, 802-660-9007, and ask for Tom Ayres. I recently organized a bulk purchase of 3 gallon cornys for the homebrew club of which I'm a member. We got a very good price, and the kegs arrived in good condition. I bought three myself, and absolutely love them, they're great for taking homebrew on the road.

Usual disclaimer, no financial connection, just a very satisfied customer.

\*\*\*\*\*

>I'd appreciate a re-post of the information regarding  
>modification of the King Kooker to produced less  
>carbon on low flame settings.

With the help of a friend, I made this mod recently. We removed the brass end cap from the gas jet, put a sheet metal screw in the existing hole and ground it flush. We then drilled a 1/16" hole in the next facet to the "right", the "clockwise/tighter" direction. This is so when the end cap is replaced, and the new hole aligned, the end cap fits a little tighter than before, rather than looser.

After making this mod, I no longer get any soot on the bottom of my brewpot, since I get a nice, clean, blue flame even at low settings. I also get about twice as many batches out of a tank of propane than before.

Cheers,  
Jim

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Date: Wed, 13 Apr 94 10:19:55 EST  
From: carlsont@GVSU.EDU (TODD CARLSON)  
Subject: re: extract \$

Bob asked about lowering brew cost for extract brewers by going all grain. I too have wondered the same but instead lowered extract brewing costs by shopping around. The Malt Shop in Cascade, WI (800-235-0026) sells a case of 10 boxes of Northwestern extract for under \$50. With shipping to MI it came to \$11/5 gal batch of beer (2 boxes = 6.6 lbs). The Winemaking Shoppe in Sugar Grove, IL (708-557-2523) sells 1 lb bags of hops (many varieties) for under \$6. I've been using yeast from a bottle of Sierra Nevada Pale ale (\$1.25 plus the cost of dry malt extract for starter). Repitch sediment from secondary fermentor to cut yeast cost in 1/2. Both of the places above have good specialty grain prices (less than \$1/lb for DWC Belgian). So add it all up and I am getting 5 gal of extract brew for under \$20. Not as low as all grain but better than your \$28-\$30. It really helps to buy in bulk and share with friends.

bla bla bla bla bla standard disclaimer bla bla bla bla bla

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Date: Tue, 12 Apr 1994 10:50:33 -0400 (EDT)  
From: VIALEGGIO@ccmail.sunysb.edu  
Subject: Belgian hybrid

State University of New York at Stony Brook  
Stony Brook, NY 11794-5475

Victor Ialeggio  
Music  
516 632-7239  
12-Apr-1994 10:14am EDT

FROM: VIALEGGIO  
TO: Remote Addressee ( \_homebrew@hpfcmi.fc.hp.com )

Subject: Belgian hybrid

Here's a recent batch I thought I'd share--  
grain: 7.5# pale, 2# munich, 1.5# crystal (c.50L),  
1# carapils  
1-step mash @154; mash-out as usual  
Fuggles/Hallertauer (50/50 blend), AAU=c12  
(Miller's hopping schedule for Trappist: 2/3  
for 45 min., 1/3 added last 15 min. total boil, 75 min.)  
Steep off heat w/generous handfull Hallertauer  
Chimay rouge culture (1 qt--probably more, I kept feeding  
the culture with sterile wort from last session until I  
had time to brew)  
OG .1064

bubbling away at full-steam after 6 hours (!! ) new land  
speed record, for me anyway...I don't know why, but yeast  
just cracks me up. I like to lie down and watch it churn  
in the evening after kids are in bed and house is quiet--my  
wife finds this comical.

this edition does without brown/candi sugar...no purist  
thing on my part, just wanted to try something new.  
vialeggio@ccmail.sunysb.edu

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Date: Wed, 13 Apr 1994 10:52 EDT  
From: ROSS@mscf.med.upenn.edu  
**Subject: Canadian brewpub resources**

Date sent: 13-APR-1994 10:49:20

I currently own the book On Tap and one of its updates that lists brewpub information in the USA and would like to know if a similar book exists for Canada. I will be travelling to Toronto and Montreal this summer and would like to visit the local brewpubs and right now don't have any information. Also, if there is a file with this information that I could FTP, please let me know.

Thanks.

--- Andy Ross ---  
University of Pennsylvania  
ross@mscf.med.upenn.edu

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Date: Wed, 13 Apr 94 08:53:15 MDT  
From: pjd@craycos.com (Phil Duclos)  
**Subject: wild hops in the Rockies**

>Date: Tue, 12 Apr 94 15:10:57 MST  
>From: birkelan@adtaz.sps.mot.com (Joel Birkeland)  
>Subject: Native Hops/JS

>Native Hops:

>As I was perusing my "Sunset Western Garden Book" I noticed a short  
>paragraph on Native American Hops (*Humulus Americanus* [?]), which they  
>stated were very similar to *H. Lupulus*, and occurred naturally in the  
>southern Rockies. Has anyone heard of these before?

>I find this interesting, since the southern rockies might possibly  
>include regions outside what is considered optimal for *H. Lupulus*.

I was out hiking one day near here (Colorado Springs) and ran across some odd looking plants with cone-like flowers. They were hops and the cones were dry, just a bit brown on the tips. Dismembering the cones I found small quantities of yellow lupulin glands (sp?) I collected a couple of pounds and took them home.

Dried them out further on some newspaper and did a 1 gal. test batch. I forget how much I put in, it was a little more than the usual as they had less yellow than the commercial hops I had. Unfortunately the brew wasn't very good. It had an "odd" flavor, one that was not very appealing. It was somewhat bitter, so the hops did work. Too bad. My dreams of a quick harvest of free "wild" hops vanished.

Perhaps it was the growing conditions - poor soil, hillside, lack of regular water, ??? Don't know. Next bunch I run into in a different location I'll check, just to note differences.

If you are in the Rockies during August or September keep your eyes peeled for some familiar looking plants with funny cone-like flowers.

phil

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Date: Wed, 13 Apr 94 10:58:10 EST

From: John DeCarlo x7116

<jdecarlo@homebrew.mitre.org>

**Subject: Reusing yeast and misc.**

My take on whether to save yeast from primary or secondary. First of all, if you can "crop" the yeast from the top of the primary, you are better off than using sludge. But that requires the right setup (open fermenter, wide-top fermenter, BrewCap, etc.).

Reusing sludge from primary.

Advantages: yeast is fresher, not damaged by alcohol yet

Disadvantages: lots of stuff in there you don't want near your beer  
Reusing sludge from secondary.

Advantages: sludge is cleaner

Disadvantages: yeast damaged by alcohol, though this is dependent on time and alcohol content of beer.

My suggestion (and what \*I\* do):

Reuse from primary but \*wash\* your yeast. Washing, even with boiled and cooled water (instead of an acid-wash which can clean even better), is relatively easy and you get clean yeast slurry to reuse.

The other thing I do from time to time is dump cooled wort into a primary that has just been emptied. I usually do this with similar recipes (rack weizen to secondary and put cherry wheat beer wort in primary or go from porter to stout or somesuch).

Misc. comment. Jack says:

>As I may have said a time or two, em in pot = mashtun = lautertun =  
>boiler = fermenter.

I might as well point out that even under this rosy scenario you do need another pot--to collect the runnings in until you clean out the lautertun of grains. I find it easier (though I use a copper manifold instead of an em) to have one pot as mastun/lautertun and another as boiler--that way I just sparge into the boiler.

John DeCarlo, MITRE Corporation, McLean, VA--My views are my own

Fidonet: 1:109/131 Internet: jdecarlo@mitre.org

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Date: Wed, 13 Apr 1994 08:20:57 +0900  
From: bjones@novax.llnl.gov (Bob Jones)  
Subject: Draught system problems

Mark E. Stull wrote "What am I doing wrong (kegging question)?"

>  
>I'm having a bit of a problem with my kegging set-up, and thought I'd  
>turn to the collective wisdom of the net - I know someone's got to know  
>the answer to my problem.  
>  
>In a nutshell, the problem is that my beers are being dispensed as foam.  
>I've got them in the fridge under ~ 15 lbs. of pressure. Unable to wait  
>any longer, I just had to try some after letting it sit under pressure  
>for about a week to carbonate. So I hooked up my dispenser nozzle, with  
>its two feet of hose, and proceeded to draw a mug of foam. This isn't  
>right, I said to myself. Upon reading the kegging proto-FAQ, I realized  
>that maybe a 6-foot length of dispensing hose was the answer. So I acquired  
>six feet of hose (3/16" ID, if I'm reading it right), hooked it up, and...  
>foam. Cursing quietly to myself, I lowered the pressure in the keg to less  
>than 5 lbs., and (you guessed it)... foam. Once the foam settles, I've got  
>a part of a mug of pretty flat beer. If I'm patient, I can draw enough of  
>a mug to make it worthwhile in about ten minutes.  
>

Sounds like your on the right track with the hose length. You shouldn't need 6 feet about 4-5 feet usually is fine. The pressure drop per foot is about 3 psi so 4 feet gives you 12 psi drop. I use the 3/16id PVC hose (food grade of course). Now 15 psi can be a bit high for some styles of beer. I have observed big foam problems with some bocks and dextrinous porters. Just back the gas down until they pour well. This may take a while because CO2 is slow to come out of solution. Another important point is the temp of the beer. The colder the better! CO2 stays in solution better at colder temps. You got to compromise here on temp for pretty good luck at 41-43 degf. I hope you aren't using one of those silly cobra head taps. They are about useless for dispensing beer except in an emergency. They don't have the tapered opening that really is needed to properly dispense beer. Invest in a good beer tap. Also check your regulator to insure it is reading the correct pressure. Hope these suggestions help.

Bob Jones  
bjones@novax.llnl.gov

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Date: Wed, 13 Apr 94 08:30:47 PDT  
From: hollen@megatek.com (Dion Hollenbeck)  
Subject: Re: yeast rehydration

>>>> "Tom" == Tom <AYLSWRTH@MANVM2.VNET.IBM.COM> writes:

Tom> 1) I have seen several posts in the HBD recommending rehydrating dry  
Tom> yeast in warm water, instead of wort. Dave Miller recommends putting  
Tom> 1 pint of wort into a sterile jar and rehydrating yeast in it. I  
Tom> have always used this suggestion, but this time decided to try the  
Tom> warm water method.

Tom> Thomas Aylesworth  
Tom> Internet: aylswrth@manvm2.vnet.ibm.com | PROFS: Tom at MANVM2

After reading many different ways of making yeast starters I took the following guidelines for use:

- 1) Rehydrate in water, not wort.
- 2) Transfer to wort of SG 1020.

This is working super for me. The rehydration in water is in 3/4 cup 100F water for 10 to 15 grams of dry yeast. The 1020 wort is made from 1 1/4 cups water and 7 tsp. DME boiled together for 10 minutes. When both the rehydrate and the wort come down to 75F, they are pitched together. By putting the hotter mini-wrot flask in a water bath, and not using a water bath for the rehydrate flask, they both come down to the same temperature at about the same time.

dion

Dion Hollenbeck (619)675-4000x2814 Email: hollen@megatek.com  
Staff Software Engineer Megatek Corporation, San Diego, California

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Date: Wed, 13 Apr 94 08:40:29 PDT

From: hollen@megatek.com (Dion Hollenbeck)

**Subject: Re: What am I doing wrong (kegging question)?**

Even if you have gotten the dispensing pressure right and the length of hose right, you will still find that the first glass or two will be foam. The second and subsequent glasses will settle down and show you the real equilibrium of your system. Just think of going into a brewpub. How many times do you see the barkeep pour off a glass of foam and then draw a perfect beer? This will happen to you at home also. I find that 10 psi and 6 feet of hose work well for me. And yes, 3/16" hose is the right stuff.

dion

Dion Hollenbeck (619)675-4000x2814      Email: hollen@megatek.com  
Staff Software Engineer      Megatek Corporation, San Diego, California

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Date: Wed, 13 Apr 94 08:44:59 PDT  
From: hollen@megatek.com (Dion Hollenbeck)  
Subject: Re: Does RIMS over-clarify?

>>>> "slkinsey" == slkinsey <slkinsey@aol.com> writes:

slkinsey> I just read Dave Miller's article in the latest issue of  
slkinsey> Brewing Techniques, and an interesting issue came up. A  
slkinsey> writer was disputing the practice of wort recirculation for  
slkinsey> clarification because doing so could "filter out" most of  
slkinsey> the lipids, which yeast use in performing their yeastly  
slkinsey> duties. A scarcity of lipids can contribute to "long lag  
slkinsey> times, slow fermentations, and other symptoms of poor yeast  
slkinsey> nutrition."

slkinsey> How does this apply to RIMS, you ask? Given that the wort  
slkinsey> is being recirculated constantly for an hour or more, and  
slkinsey> that a brilliantly clear wort is typically produced - is it  
slkinsey> not logical that RIMS-produced worts would suffer from a  
slkinsey> paucity of lipids? My questions to all of you are:  
slkinsey> Well... what's the deal here? Is my logic sound? Do RIMS  
slkinsey> users frequently experience fermentation problems  
slkinsey> attributable to a lipid-poor wort? Does/can RIMS produce a  
slkinsey> lipid-poor wort? If so, what can be done to minimize this  
slkinsey> problem? How does one test for lipids, anyway?

With the exception of my last brew which I 1) changed yeast and 2) did not make a yeast starter, I use a RIMS and get vigorous fermentation within 2 or 3 hours after pitching. I can ferment a 1060 wort down to 1020 in 3 or 4 days with ale yeast. If I am having yeast problems due to starvations for lipids, I can't tell it. My wort at the end of recirculation is crystal clear.

dion

Dion Hollenbeck (619)675-4000x2814      Email: hollen@megatek.com  
Staff Software Engineer      Megatek Corporation, San Diego, California

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Date: 13 Apr 94 09:49:00 -0500  
From: Thomas\_Fotovovich-U2347@email.mot.com  
Subject: All grain VS Extract

I sent this to bessette@uicc.com but, on futher reflection, felt the general HBD public would be interest>

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I just recently converted from extract to all grain. There are a couple of things to consider.

First, you need some form of kettle to boil at least 7 gallons of water/wort (this can run anywhere from \$60+ for a used 1/2bbl keg to 150+ for a Vollrath 38 quart pot(1) (this is what is use)).

Second, you'll need a heat source to boil 7 gallons of stuff. A "cajun cooker" that supplies 200,000 btu will cost about \$50. Some just use their stove top. I use a "cajun cooker."

Third you'll need a mash tun and lauter tun. These can be one in the same. You can make your own (a la Papazain) or order one (which is what I did for \$35(2)). Some use a cooler to mash and then sparge separately in a lauter tun (this is what I do).

Fourth, you'll need something to crush your grain or order the grain pre-crushed. A mill will cost you anywhere for \$40 on up. Most places which sale grain charge a nominal fee for crushing ((2) charges \$0.05 per lb).

Fifth, you'll need something to chill the wort, a wort chiller. These can run from \$26.90 (1) on up.

Okay, once the equipment has been acquired, the real saving begins. I just finished my first all grain IPA. All ingredients where purchased from (2).

My IPA

8 lbs. Pale Malt	(\$0.79/lb.)	\$ 6.32
1 lb. Wheat Malt	(\$1.29/lb.)	\$ 1.29
1 lb. Pale Crystal	(\$1.29/lb.)	\$ 1.29
1 oz East Kent Golding	60 min boil	
1 oz East Kent Golding	15 min boil	
1 oz East Kent Golding	dry hopped	
	Total hops cost	\$ 2.45 (*)
Wyeast 1056 American Ale		\$ 3.75
1 Tbl Irish Moss		n/a
		-----
	Total Cost	\$15.10 (excluding shipping)

(\*) 6 oz pelletized hops cost 4.90

Grains had a protein rest at 125^ F. Mashed at 155^ F. Sparged 170^ F. (per Papazain). 1 oz of hops was boiled for 60 min, 1 oz at the last fifteen min, and the last oz was dry hopped. Irish Moss was added in the last five minutes of boil. (Don't forget to rehydrate the Irish Moss 6 hours before use!)

So, as you can see, all grain is cost effective for materials. The cost in time, though, is expensive. From clean kitchen to clean kitchen is about 6.5 hours for me. (Can't get something for nothing.)

Hope this helps. All grain is easy. Really.

- (1) William's Brewing 1-800-759-6025
- (2) Brewers Resource 1-800-827-3983

#include <Normal.disclaimer>

Paddy Fotovich  
Motorola UDS  
u2347@email.mot.com

---

Date: Wed, 13 Apr 94 09:22:52  
From: douglas\_vanommeran@broder.com  
Subject: Belgian Yeasts

I'm glad to hear of the Paris-bound beerhunter...nice to have friends (hell...they don't even need to be that)in the right places (or just visiting). I have a genetic predisposition to Belgian ales and am seeking sources of different Belgian yeasts. Chimay yeast gives such a distinct flavor profile to Belgian ales that the subtleties of recipe changes and spicing gets lost in the yeast flavors. Besides the Wyeast supplies, does anyone know, home-culturer or retail, where other Belgian yeast varieties can be obtained?

Note to Belgain bre-lovers: The use of candi sugar in the boil is common practice in Belgain ales. Problem here is the availability of this sugar. It is a beet extract and highly refined for brewers in Belgium. F.H. Steinhart supplier in Portland, Oregon (I think) is importing a variety of these sugars. They're down to a few pounds of a darker variety at the moment but have more ready to be shipped as soon as they work out the freight details. I've yet to experiment, but am jazzed about being able to get the actual brewers sugar. American refined sugars can crank up the alcohol content but are a far cry from the flavor profile and color of these Belgian sugars. I'll keep you posted on the results.

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Date: Wed, 13 Apr 94 12:11:23 EST

From: JEBURNS@ucs.indiana.edu

**Subject: Address for Kegs/Humor Impaired Readers**

Could some kind soul please send me the address of the woman that is selling corny kegs via UPS. I prematurely deleted the HBD when there was something I needed on it. I usually save them for a couple of weeks then delete.

On another topic, I just wanted to say that I enjoyed reading Coyote's pseudo-flame. I don't know how he could have made it any clearer that he was \*JOKING\*. I think there is room for a few humorous posts, unfortunately

some people are a little humor impaired and/or easily offended.

I was reading the latest copy of Zymurgy and there was a big article on using sugar in brewing. Yes sugar. It said that homebrewers are the only ones that insist on using corn sugar when priming and suggests trying cane sugar or brown sugar when bottling an ale. It fails to mention how much sugar to use. The article also describes various types of sugars (molasses, Lactose, Invert, Candi, Turbinado etc..) that can be used in brewing. The only guidelines mentioned were to keep sugar adjuncts below 20-30% depending on the gravity of the beer (higher gravity can take a higher % of sugar).

My question is, how much would various priming sugars affect the flavor of the beer? It is usually less than a cup of sugar. Also does anyone have an idea on amounts of brown sugar to use for priming (more, less?)

Dave Burns

Bloomington, Indiana a.k.a. Hoosierville

jeburns@ucs.indiana.edu

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Date: Wed, 13 Apr 1994 12:14:21 -0500 (CDT)  
From: "Robert H. Reed" <rhreed@icdc.delcoelect.com>  
**Subject: Tokyo Info Request**

I have a brewing friend w/o Net access who is relocating to Tokyo and is looking for some brewing contacts in Japan and any other useful info such as homebrew shops in the city. TIA

private responses are ok at rhreed@icdc.delcoelect.com

Rob Reed

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From: ulick@ulix.cheg.nd.edu

id m0pr9We-0006QJC; Wed, 13 Apr 94 13:19 EST  
Message-Id: <m0pr9We-0006QJC@ulix>

Date: Wed, 13 Apr 94 13:19 EST  
From: ulick@ulix.cheg.nd.edu (Ulick Stafford)  
**Subject: Tokyo Info Request**  
Subject: A question for the oracle, and vorlauf

Responding to my post about the Easymasher and all-graining the oracle responded that all one needs to all grain is an Easymasher. However, not all the answers are apparent to me, and I am impaired by needing at least 2 large vessel - a mashtun/boiler/hot liquor tank(?) and a lautertun/mashtun. My questions for the oracle of by smelly water are

- 1) How does the oracle store all the wort that comes off his lauter tun before he can remove the spent grain and start to boil?
- 2) How does the oracle start his boil at first running while his boiler is still being used as a lauter tun?
- 3) How does the Oracle heat his sparge water if his big pot was used as the mash tun and lauter tun? (I know the answer to this, but drilling a hole in the kitchen floor to run a pipeline from the kitchen to the brew is not an option for me).
- 4) How does the oracle do decoction mashes with one big pot? (I know he does. He made a damned good PU clone).

- - - - -

I read Miller's column in the latest BT just after a difficult laeter. 'Don't ask why. Mk II' is being brewed like the big guys do - i.e. it'll be diluted at bottling and is being made from 7.5 lb 6-row and 4.5 lb rice. But I recirculated for ages and the wort didn't clear. I don't know if the problem was starch or protein. Anyway, I eventually started collecting and boiled the hell out of the batch, added rehydrated carageenan (it looked like seaweed, i.e. unprocessed. I put it in cold water for ~1 hour prior to use) at 15 minutes and got the most incredible break. Most is still in the fermenter churning around like egg drop soup. I think I'll rack tonight prior to bottling 2 batches with its krausen. I wonder if a longer vorlauf would have removed more protein? Hmm.

By the way, the Easymasher (TM) again failed miserably for filtering my chilled wort - it may have been because of all the break, but I think that advertising the product as a hop filter is ah, ... It has worked for exactly one out of the 10 or so batches I've tried it for, and even that one I had to leave draining overnight.

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'Heineken!?! ... F#\$% that s@&* ... Pabst Blue Ribbon!'	Ulick Stafford, Dept of Chem. Eng.   Notre Dame IN 46556   ulick@darwin.cc.nd.edu
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Date: Wed, 13 Apr 94 14:51:48 EST  
From: Mike\_Christy\_at\_mozartpo@ccmailpc.ctrn.com  
Subject: Plastic Water Bottles

In response to the recent inquiries about 5 gal plastic water jugs, I believe that they are actually very porous to the point that oxygen can be transferred. If you check the bottom of one it is stamped "TO BE USED WITH WATER ONLY".

Maybe

its just a gimmick by the spring water companies to get their bottles back...

I would think that after several cleanings scratches would begin to appear and then you'd never be sure that it is thoroughly sanitized.

Anyway, i reserve mine for cleaning the fish tank... any other thoughts? - mc

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End of HOMEBREW Digest #1398, 04/14/94

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Date: Wed, 13 Apr 94 14:51:16 EDT

From: perkins@zippy.ho.att.com

**Subject: Would like comments on first batch problems**

Dear HBD Experts,

I recently brewed my first batch from a kit packaged by a local home brew supply store. I have run into a few problems and would appreciate any comments from experts here on HBD. In the spirit of limiting the "how did you do ..." exchanges, I am giving fairly detailed steps of what I did.

The kit said it was for 5.5 gal. of beer, using the following ingredients:

5.5 lb M&F Amber extract  
6 oz crystal malt  
2 oz chocolate malt  
1 oz Willamette hops (60 min boil)  
0.5 oz Willamette hops (15 min boil)  
0.5 oz Willamette hops (5 min boil)  
11.5 g Edme Ale yeast (dry)

I crushed the grains (lightly), put them in grain bag and into the boiler (3 gal H2O), removing them when H2O started to boil. I then boiled for 1 hr, adding hops as noted above. I placed the boiler in my (sanitized) bathtub with COLD H2O (it was Xmas weekend, and the tap water was probably 32.0001 F). The wort got over-cooled (~45F) while I was making a yeast starter. Since the remaining 2.5 gal H2O was sitting on the porch (25F) in closed jugs, I added some boiled water (still hot) to bring the temp of the wort to 70F. I am assuming that this method of getting the wort to proper temperature was not bad, though maybe not good. If I had to do it over, I might wait for the wort to come up to temp more gradually---help me out here.

I made a yeast starter of 1 tsp. sugar and 1 cup boiled H2O at 90F. After about 30 min, the starter was pitched and fermenter was shaken vigorously (after putting the lid on 8[ ] ) to aerate. OG was 1.034 (according to the supplier of the kit it should have been approx. 1.035).

Initial fermentation was vigorous and settled down within 24 hrs. I let fermentation continue for 7 days (following the instructions with the kit). FG was 1.012 (supplier of kit said it should be 1.010-1.012).

I measured the priming sugar that came with the kit, but didn't write it down 8[ (. To the best of my recollection, it was slightly more than 3/4-cup. I boiled the sugar with 2 cups H2O, bottled the beer and waited. After one week there was very little carbonation, noticeable hop flavor, but that was about it. Two weeks after that (3 weeks in the bottle), the carbonation was perfect for my taste (I prefer lower carbonation), the hops were more noticeable, but other flavors were severely lacking. The head retention of the beer at this point was terrible (my glassware was \*clean\* and no rinse agent-- hand washed). Overall, the flavor was "flat". Over the next 10 weeks, the flavor, carbonation, and head remained about the same. Then, all of a sudden, the beer was \*extremely\* carbonated, but the

flavor had not changed--no off tastes or after-tastes. Some bottles border on being gushers. Needless to say, head retention is better 8[]), but there is little or no lace on the glass.

I have three questions:

- 1) Can "reheating" overcooled wort by adding hot H2O cause problems?
- 2) What can I do to improve the flavor and head of the beer?
- 3) Why did the carbonation go crazy?

I suspect that the answer to the second question is to use more extract, but is there anything else to do? Papazian (NCJHB) leads me to believe that the carbonation extravaganza is from wild yeast, but I would have thought that wild yeast would lead to off flavors, as well.

Overall, I'm quite pleased, but before going on to my next batch, I'd appreciate hearing comments/advice on the problems noted.

Thanks for the help.  
Mark Perkins  
perkins@zippy.ho.att.com

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Date: Wed, 13 Apr 1994 15:50 EDT  
From: Stuart Siegler <SSIEGLER%SWEEENY@LANDO.HNS.COM>  
Subject: Anyone Have a Watneys Creame Stout Recipe?

Anyone Have a Watneys Creame Stout Recipe? Preferably  
an all-extract (please don't flame me Jack, I have a small kitchen)...

TIA

Stuart Siegler

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Date: Wed, 13 Apr 94 15:51:49 EDT

From: btalk@aol.com

**Subject: weissbeer, cookers**

I just got some Kindl Berliner Weisse!!

Does anyone have experience making this with lactic bacteria or lactic acid?

Where can you get lactic acid somewhat easily?

Someone asked about a King Cooker modification that prevented carbon build up at low throttle. I use the 170,000btu model that has basically an oversize stove type burner, not the jet kind, and I haven't experienced the blackening.

One thing I do notice is that at higher flame levels, the flames start 'lifting' above the burner unless I cut back the air. This doesn't seem to cause any problem that I am aware of besides increasing the noise level!

Regards, Bob Talkiewicz <btalk@aol.com>

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Date: Wed, 13 Apr 94 16:48:31 EDT  
From: Bill Hollingsworth <U9508WH@VM1.HQADMIN.DOE.GOV>  
Subject: Question about partial mashing with specialty grains

To anyone on the HBD who can help me:

I'm an extract brewer who wants to get into all-grain brewing gradually. I've made several batches with specialty grains and since these don't need to be mashed, I've never worried about it. Now, however, I'd like to do a partial mash, and want to know if I should include the specialty grains in the mash, or just steep them separately like I've been doing. I realize that specialty grains don't have any enzymes, but I'm concerned about overtaxing or "spreading thin" the enzymes from the pale malt which I'd like to add to my recipe. I'd like to start with no more than 2 lbs. of pale malt to about 2 lbs. of specialty grains. Since specialty grains such as crystal malt have a lot of dextrans, would the beta-amylase enzymes in the pale malt break these down to fermentables and thereby defeat the purpose of the crystal (e.g., sweetness, mouthfeel); and/or would the enzymes from 2 lbs. of pale malt get lost in 2 additional lbs. of specialty grains, and therefore not be in sufficient quantity to do the job of conversion in the pale malt? Would a diastatic malt extract help supplement pale malt enzymes spread thin in a mash of 50% or more specialty grains, and if so, how much do I add? (BTW, what does D.M.E. stand for: Diastatic Malt Extract or Dried Malt Extract? - I've seen reference to both.) TIA :-)

My various E-Mail Addresses --->

OfficeVision: DOEVM(U9508WH) BITNET: U9508WH@DOEVM.BITNET

Internet: u9508wh@vml.hqadmin.doe.gov

X.400: ADMD=ATTMAIL/PRMD=USDOE/O=HQADMIN/OU1=DOEVM/OU2=U9508WH

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Date: Wed, 13 Apr 94 13:30:00 -0600  
From: chuck.wettergreen@aquila.com (Chuck Wettergreen)  
Subject: "topping up" carboy?

Thomas Aylesworth <AYLSWRTH@MANVM2.VNET.IBM.COM>> wrote in HBD  
#1397:

PN> Subject: New batch of beer;  
PN> New batch of questions!

PN> complete gallon - than I ever did before due to the amount of  
PN> cold break material. So, I ended up having to top up with  
PN> almost 2 gallons of water. I really can't wait to see the

^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^

This reply is not really a comment on Thomas' questions, but rather a question about current practices. Recently in both the HBD and R.C.B. I have seen a number of cases where (relatively) new brewers are "topping up" their carboys when racking to a secondary, or in this case, topping up to make up for hot/cold break losses. In this case, if Thomas was not doing a full volume boil I can understand adding water to reach the recipe volume, but topping up a secondary to reduce headspace? Am I nuts or has someone come to a miraculous conclusion that the cause of HSA is headspace in a secondary carboy? I always figured that CO2 coming out of solution during the racking process would provide a temporary shield over the brew until the secondary fermentation CO2 drives the oxygen out of the carboy.

FWIW, I don't dilute, simply because I usually wind up oversparging and more often than not have to boil more than an hour to get to recipe volume and gravity. If I make a 5-gallon batch that winds up having 1 gallon of hot/cold break, well then I've made a 4-gallon batch.

Someone said that Charlie P wrote in his book that the secondary should be "topped up". I haven't looked for the reference, can it be true?

Chuck  
Chuck.wettergreen@aquila.com  
\* RM 1.3 00946 \* If idiots could fly, the White House would be an airport.

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Date: Wed, 13 Apr 1994 17:11:00 GMT  
From: jeff.guillet@lcabin.com (JEFF GUILLET)  
Subject: Williams (Wyeast) Yeast

Hiya Yeast Gurus,

I'm a long time reader, first time poster.

I just got a Brown Ale beer kit from William's Brewing Co. and this is my first use of liquid yeast. I read on the yeast packet's label that the yeast (William's calls it Burton) is made by Wyeast Labs. However, it doesn't tell you the Wyeast yeast number. When I called William's to find out which Wyeast it is, they told me that information is not available to the public.

Question #1: Does anybody know which WYeast this is?

Question #2: Why won't William's tell the public which Wyeast they use?

-Jeff- <j.guillet@lcabin.com>

\* SPEED 1.30 [NR] \* A good marriage outlasts the first box of dental floss.

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Date: Wed, 13 Apr 1994 16:20:56 -0500 (CDT)  
From: fritz@mermaid.micro.umn.edu (Fredric Zimmerman)  
Subject: Whatneys Creamy Stout

Hello All,

I am fairly new to the art of homebrewing and would like a close recipe for Whatneys Creamy Stout. Does anyone have any ideas? I do have cats meow II, are any of these recipes close? I am looking for a full grain recipe of one can be found, but will take any input.

Thanks

Fritz

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Date: Wed, 13 Apr 1994 14:22:18 -0700 (PDT)

From: gummitch@teleport.com (Jeff Frane)

**Subject: deClerq, Irish Moss, late hops**

Someone posted a query about deClerq's brewing text. Here is some information: DeClerq's book has been out of print since the late 50s. I had hoped to rectify the situation myself, doing a facsimile edition, but, alas, put it off a couple of months too long. Yesterday, I spoke in person with Etienne DeClerq, the late author's son, who works for DeWolf-Cosyns. Two months ago, he gave permission for reprinting the book to Siebel Institute. Presumably, they will make the two volumes available this year or next. It's a big book, so don't look for it too soon and don't look for it cheap.

For those merely interested in reading it, consult your library. There are a number of copies available through the inter-library loan system.

+++++

There were a couple of questions about using Irish Moss, dealing with re-hydration and quantity. "Correct" quantity, based on George Fix's research and my own personal experience, for a five gallon full-wort boil, is 1.5 teaspoons (roughly three times the quantity most homebrew texts offer). I re-hydrate mine about the time I start the boil. I don't get a big glob this way, but it does seem to quick in more quickly than when tossed in dry.

Oh, yes, somewhere between 15 and 30 minutes before end-boil. That's what \*I\* do, although I know there are some who suggest putting in it at the beginning of the boil. I don't want to argue that one anymore!!!!

+++++

During the microbrewers conference going on the last few days here in Portland, I talked with one of the representatives from Peter Austin & Partners, a British firm building breweries and brewpubs around the world. I was particularly intrigued by their systems because they appeared to be much less expensive than many, they use open fermenters, and they were right next to my booth. At any rate, they have something innovative they call a Hop Percolator, into which the finishing hops are placed at the end of the mash. It is a closed unit, which soaks the hops in hot water and prevents any of the volatiles from boiling off. After the boil is finished, the wort is whirlpooled, then run through the Hop Percolator on the way to the chiller. They are very hot on this idea as a way to assure absolutely consistent utilization of finishing hops, and made a fairly convincing argument in its favor.

The nature of the operation \*requires\* that it be closed. In other words, this wouldn't work at home unless you could pump the wort through some kind of vessel in which you'd been steeping your hops. But... it was interesting.

- --Jeff

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Date: Wed, 13 Apr 1994 17:43:16 -0400 (EDT)  
From: Dennis Davison <exe01679@char.vnet.net>  
Subject: BW again

Sorry Al, but I still disagree. For a beer that's going to last almost 20 years at start at 500 IBU's. I've done an Imperial Stout with 265 IBU's and within the first month you could taste it. Within 2 months it had a real nice blend to it. Now almost 1 1/2 years later the hops have faded quite a bit. When was the last time you had a 20 year old Thomas Hardy ? I think the oldest you'll get is maybe 5 years. (Unless you cellar one for that long). I know that it's supposed to last 20 years but will it with just as much hop character ? I'm speculating on the fact that the hops in 20 years will diminish. By how much is up for debate. The only true test would be a chemical analysis of the same beer every year for the next 20 years. (GREAT MASTERS THESIS, but that would be a 20 year project, for the thesis maybe 5 years would be ok). Any of you guys in college for chemistry want to give this a try ? The results would be very interesting.

Oh, Al it the 1993 Midwest Homebrewer not 94. The 1994 won't be decided until December.

Someone the other day asked about the difference in price between All-Grain and Extract. All Grain cost's me about \$12.00 per 5 gallon batch using a fresh liquid yeast with each batch. Extract would run \$29. Based on using the same hops and yeast just changing extract for grain. Some All Grainers can get down to \$9.00 (using domestic grains).

Dennis Davison exe01679@char.vnet.net Exec-Pc, Milwaukee, Wi 414-789-4210

99 carboys of beer on the floor, 99 carboys of beer. If one of these carboys should happen to keg, then 98 carboys of beer on the floor.

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Date: Wed, 13 Apr 94 18:12:00 -0500  
From: jeff\_sargent@il.us.swissbank.com (Jeff Sargent)  
Subject: r.e. Subject: Bottling foamy lagers

>> From: bszymcz%ulysses@relay.nswc.navy.mil (Bill Szymczak)  
>> Subject: Bottling foamy lagers

I just bottled a Weissbeer last week, that had been in a secondary for about a week -- and had the exact same problem, though not to that extent. In fact I was also using a bottling bucket w/spigot, a short length of tubing, and a phils philler.

I am still not sure how the foam was being produced -- although I am starting to think the phils philler may be responsible. It is nice to use and leaves little headspace, but it may be aerating the beer. I haven't had that much experience with the old spring-loaded fillers to say for sure.

- Jeff

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Date: Wed, 13 Apr 1994 19:59 EDT  
From: Alan\_Marshall <AK200032@Sol.YorkU.CA>  
Subject: Review: Beer and Ale: A Video Guide

I have posted a review of "Beer and Ale: A Video Guide" to rec.food.drink.beer and alt.beer. If you cannot access Usenet, and would like a copy of the review, email me. If I get overwhelmed by requests, I'll post here.

- --

- -- Alan Marshall  
AK200032@SOL.YORKU.CA  
York University  
Toronto, Canada

"If a picture is worth a thousand words, a taste is worth a thousand pictures." - Charles Finkel, Pike Place Brewery/Merchant du Vin

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Date: 13 Apr 1994 20:09:26 -0800 (PST)  
From: Jay Lonner <8635660@NESSIE.CC.WWU.EDU>  
Subject: raising pH without using carbonate

I had my water tested at the lab I work at and came up with interesting results. pH is low -- 6.3 -- but the water is extremely soft. In fact, there is no appreciable concentration of any ion in my tap water.

I have found that I need to add significant amounts of calcium carbonate (like 4 teaspoons for my last beer, a steam beer) in order to get pH up to 5.0 during the boil. This would not be acceptable for brewing a pilsner (which I really want to do) and it also keeps me from using Burton water salts and the like, which would lower the pH even more. I'm left wondering what to do to bring that pH up. There are several ways of lowering pH, so I assume that there are alternate ways of raising pH as well.

Any suggestions for books that I should check out (I have Miller -- it's a sacred text to me but doesn't deal with my specific problem).

Jay.

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Date: Wed, 13 Apr 1994 20:11:23 -0700 (PDT)  
From: Phil Brushaber <pbrush@netcom.com>  
Subject: Yeast Starters: Full Liquid vs. Sediment

I've got a question that I am sure many other HBD'ers have.  
It concerns yeast starters.

We are encouraged to pitch a large volume of yeast. Typically a quart or half-gallon. But what does this mean?

Should you pitch the entire volume of the starter? Or (assuming that you let it ferment out) just the sediment at the bottom of the starter bottle.

Assuming that you want to build a large volume of yeast cells, but do not want to pitch volumes of starter into your brew... Now let's assume that you have a lot of patience and that you can begin your starter 3-4 weeks before you actually brew. Suppose that you brew up about a half gallon of starter, let it ferment and settle out, pour off all but the sediment, add another half gallon of starter, repeat the process a couple of times.... would the final resulting sediment have a huge volume of yeast? Or are you pouring out a ton of the yeast as you pour off the liquid each time.

To date, I have been brewing up a half gallon of starter and throwing the whole thing in, but many times I am adding "brew" made from cheap extract when in fact what I only want to add is a strong yeast population.

Since I think this would be of interest to many brewers, I would appreciate answers here but will accept them privately. Thanks!

pbrush@netcom.com

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Date: Wed, 13 Apr 1994 22:12:56 -0700

From: Don Put <dput@csulb.edu>

**Subject: js**

Joel Birkeland writes:

>If Jack Schmidling did not exist, it would be necessary to invent him.

Actually, it's JACK SCHMIDLING(tm).

don  
dput@csulb.edu

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Date: Thu, 14 Apr 94 00:10:22 EDT

From: katanka@aol.com

**Subject: Dragon's Rest Ale Recipe**

Here's an excellent recipe I just finished. I have named it Dragon's Rest Ale because after two bottles it was time to take a nap. Gave me a great buzz (a gentle hummmmm really) (Did I hear Brahms?)

Dragon's Rest Ale

By Sam Klinkhoff, Katanka@aol.com

**Ingredients**

**YEAST STARTER/BOTTLING PRIMER**

3 Cups Water

1 Cup DME (any kind)

**WORT**

3 Lbs. Laaglander Amber DME

3 Lbs. Laaglander Light DME

2 Lbs. 100% Pure Barley Malt Syrup

4 Tbsp. Ground Cardamom

3 Oz. Fuggles Hops 4.1% Alpha (boiling)

1 Oz. Kent-Golding Hops 5.0% Alpha (finishing)

1 tsp. Irish Moss

1 Pkg. Wyeast #1028 London Ale

Prepare yeast according to Pkg. Then make starter from ingredients listed boil 10 mins. Sanitize a Qt. beer bottle and pour starter into bottle. Cool to pitching temperature and add yeast from pkg. Fit with fermentation lock. Ferment. Be ready to pitch into wort by high krausen (foamyness) (18-24 hrs)

Add extracts and barley syrup to 1 gallon cold water. Bring to boil. Add boiling hops and 3 Tblsp. of the Cardamom, boil one hour. 10 minutes to end of boil add 1/2 oz. of the finishing hops, irish moss and the rest of the cardamom. 3 minutes to end of boil add 1/2 oz. of the finishing hops. Sparge through cheesecloth into 4 gallons very cold water in primary fermenter. Cool and pitch starter. Agitate wort well (stir)

Boil primer ingredients 10 minutes. Cool. Add to beer and bottle.

Barley Malt Syrup was purchased at a farmers market bulk store. The label reads. "100% Pure Barley Malt Syrup" and tastes like table molasses but with the malt flavor. Must be a stage before it becomes extract because it doesn't have that bitter edge.

OG: 1.060

FG: 1.028

Alch: 4.1% (by volume)

Enjoy

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Date: Wed, 13 Apr 94 19:55:43 EDT  
From: geren1@aol.com  
**Subject: Address change**

Please send future issues to:

Geren\_Smith@OakQM3.sps.mot.com

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Date: Thu, 14 Apr 94 07:55:13 EDT

From: djfitzg@VNET.IBM.COM

**Subject: CELIS WHITE CLONE**

greetings hbd,

Does anyone out there have an extract (no flames please) or partial mash recipe to clone celis white? I would be interested in giving this a try very soon. please respond via e-mail djfitzg@vnet.ibm.com

thanks in advance,  
dan fitzgerald.

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Date: Thu, 14 Apr 94 8:04:23 EDT  
From: Jim Grady <grady@hpangrt.an.hp.com>  
Subject: Re: 3 hr boils

> >3 hours should be the longest you'd boil, because at that point, the  
> >hot break starts to break back down into soluble protein.  
>  
> I've never heard this. Do you have references? I'd like to read a bit  
about  
> this for curiosity sake. My BW had an 8 hour boil and is sparkling clear,  
> FWIW.

"Principles of Brewing Science" by George Fix, pp 120f say:

"All of the reactions in the system cited above [phenol-protein reactions] occur during the kettle boil, with heat coagulation being a strong influence. For standard boiling temperature (100°C), the precipitate increases sharply during the first hour, and often continues to rise (though at a diminishing rate) for 1 1/2 to 2 hours. Excessive boil times (3 hours or more) can lead to a redissolving of the precipitate."

- --  
Jim Grady  
grady@hp-mpg.an.hp.com

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Date: 14 Apr 94 07:42:00 EST  
From: "Anderso\_A" <Anderso\_A@hq.navy.mil>  
Subject: Wyeast 1056 and PET bottles

Message Creation Date was at 14-APR-1994 07:42:00

Greetings,

I just thought I'd share a couple of observations based upon some recent HBD threads.

1. Wyeast 1056 - I've seen several people disparage the lag times they had with Wyeast 1056. I brewed a Brown Ale last night (OG 1.058) and pitched my yeast at 11 PM. When I got up at 6 AM I already had a kreusen head an inch thick in my carboy and I was getting fairly frequent bubbles through my 3/8" blow-off hose. The key with this yeast, as with all yeasts, is to pitch a large and healthy quantity of yeast. I pitched 1.5 quarts which I had built up over a period of a week.

2. PET bottles for beer - Being the lawless individual that I am :-), I wanted to bring my homebrew into Baseball games as well as concerts this summer. But "No alcohol" is usually the rule & definitely "No glass". A couple of months ago I brewed up a test batch of beer to test the concept of bottling in plastic 1 and 2 liter bottles. Then, my porters would simply be "Coke". I also bottled in glass to run a control on the experiment. I had several BJCP friends evaluate the beer 1.5 months after bottling in a side-by-side test between glass & plastic. The beer was an Americanized British IPA. That is, it was highly highly hopped (60 IBU) and high attenuation (Wyeast 1968) with artificially hardened water, and in 2ndary fermentation it was dry-hopped with Cascade.

We were unanimous in our evaluations. The glass-bottled beer had an intense hop aroma. The flavor was clean and fresh. The hop bitterness is evident throughout the taste and it leads to a finish which basically truncates your taste-buds. It is a dry & clean finish. You really end up more thirsty than before you swallowed the beer. The beer seems to be over-hopped, but it's a taste you can quickly grow to like.

Then we tried the PET, plastic, bottled version of the same beer. A large portion of the hop aroma had dissipated. We had to assume it had leached out through the gas-permeable walls of the bottle. The flavor was oxidized; - it had a muddy texture with no clean taste at all. I was rather disappointed.

As a BJCP participant, I'd give the glass version a 33, while the plastic version would have received a 22 and lots of tactful :-)) comments on how to improve the beer.

Oh well, I guess when I go to Camden Yards to watch the Orioles this summer, I'll have to just plan to visit the 3

brew-pubs around the stadium as opposed to smuggling in my own beer. The trials and tribulations of a beer geek ...

Cheers,  
Andy A

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Date: Thu, 14 Apr 94 08:23:14 EDT

From: sims@scra.org (Jim Sims)

**Subject: priming questions for high gravity brews**

After a friend supplied me with a bottle of Borgetto's "Chaucer's Mead" (std disc - just a satisfied customer), I was inspired to try to brew a very sweet mead.

I posted here and got some good answers on creating a "sweet ambrosia of the gods" style mead, and it's been fermenting away for about 2 months now.

In remarkable timing, I see the questions about priming BarleyWine on HBD (re: high gravity, autolysis, yeast, etc) and I think I recall something somewhere saying you should NOT prime meads that start with O.G. above 1.100 (i assume due to residual sugar and remote possibility of in-bottle ferment starting).

The mead I have started off-the-scale for O.G> - after a couple weeks it was 1.060, now down to about 1.024 - there are no visible signs of fermentation (haven't been for quite a few weeks). Should I continue to wait till several gravity readings a week apart stay the same, or is there a better way to determine when to bottle?

I prefer sparkling meads - Is there good reason NOT to prime this batch when bottling? Given that I expect yeast death due to alcohol poisoning is the only reason this ferment will stop (12 lbs honey in 2.5 gallons water, using Pils de Mousse yeast), is there any yeast that would be suitable for priming, anyway? Or would I be stuck force-carbonating? As per the HG 18-year barleywine, should I filter all the spent yeast out before bottling, and re-introduce some yeast (what kind????) and prime sugar before bottling?

[i don't have a counterpressure filler, so how would I force carbonate bottles, anyway?]

email to me [sims@scra.org], i'll summarize to the list(s)...

tia,  
jim

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Date: Thu, 14 Apr 94 08:33:27 EDT

From: btalk@aol.com

**Subject: doppelbock; weisse**

My latest prize winning doppelbock will be ready to bottle in a couple weeks. I've always just primed w/cornsugar. So far half way thru lagering, it looks as if more yeast than I recall from before has settled out. Should I repitch when bottling? or would I be better off force carbonating and counter pressure botling for contests ( whats the best way to bottle clearly this way)? Beer on tap around my house doesn't seem to last as long as bottled- I can hide some bottles and forget about em for a while;)

On another subject, I just tasted my first Berliner Weisse and am looking for advice on brewing this style. The lactic character part is what has me wondering. Should I dose w/ lactic acid (if I can find some) or is there a way with a lactobacillus culture that is readily obtainable? I recall a recent post regarding yogurt cultures.

Any thoughts on this one?

regards, Bob Talkiewicz, Binghamton, NY<btalk@aol.com>

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Date: Thu, 14 Apr 94 07:49 CDT  
From: arf@mcs.com (Jack Schmidling)  
Subject: pH of Sparge Water

>From: Robert Schultz <Robert.Schultz@usask.ca>

>I have recently read a few things about the importance of lowering the ph of the sparge water to that of the mash. Anyone out there have any specifics on the effects of doing/not doing this?

We are eagerly awaiting for KB to post the effects of such things from his vast experience with wildly varying water supplies (or was it widely varying extract yields) but until then, I would suggest that you ignore everything you have read and make a batch using the water as is and then decide if you need to do anything the NEXT time.

>What does one normally use to lower the ph -- gypsum, lactic acid?

Crushed malt works very well.

>My tap water has a ph of about 8.5.

Mine too but by the time the mash gets through buffering it, the pH of the wort is just fine.

It depends on what is causing the "high" pH but throwing a lot of gunk in to get it down when it may not be necessary is not the way to go about it.

It's best to monitor the mash and wort pH before you do anything to the water.

Don't be surprised if you get a few other opinions on the subject but you will learn more trying my way.

js

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Date: Wed, 13 Apr 1994 21:56:36 EDT  
From: Bob Bessette <bessette@uicc.com>  
Subject: Cost results and Cooler question...

I just want to thank everyone for their replies to my question concerning the costs of all-grain vs extract brewing. The consensus was that all-grain is much less expensive ranging from under \$5 on up to \$17 to do a 5 gallon batch. The sub-\$5 extreme was almost unfathomable to me but I had more than one response from these frugal brewers. And there were many responses in the \$10 range. So, as you could possibly imagine, I am very motivated about the move to all-grain after reading these cost analyses. Believe me, economics is not my only concern when it comes to moving to all-grain. I certainly realize that it will also broaden my creativity and the scope of my brewing. But, as I mentioned before, this will help me considerably with my wife when I mention to her the cost of the equipment that will be needed for all-grain.

So this leads me to an equipment question. I do know a little about all-grain since I have viewed an all-grain session firsthand. My brewing friend used a plastic pail, surrounded by insulated material, inside a cardboard box for his mashing vessel. I thought it would be a little easier to purchase a cooler. I should also mention that I plan on doing single-step infusion mashes at least at first. The cooler will only be used for mashing and then I plan on sparging using a Phil's lautertun setup. I saw a 48 quart Coleman PolyLite cooler today at Walmart for \$17.46. The only thing is it is rectangular. Anywhere I've read about coolers they mention a circular cooler for mashing. The only thing Walmart had was a 2-gallon circular cooler. I would like to use the 48 qt rectangular type. Will there be a problem with that? I would love to hear from anyone who uses a rectangular cooler for mashing. By the way, it does have a drain hole which I could use to extract liquid to test for starch conversion. This will be the only equipment question I will ask for now but I will be posting more equipment questions in the future. I want to pick up each item one at a time. I know there are others out there who are in my same boat and we are all trying to read as much as we can before we start making the all-grain investment. Thanks so much for all of your help and I look forward to your advice.

Bob Bessette  
Systems Analyst  
Unitrode Integrated Circuits  
Merrimack, NH

P.S. Thanks to my fellow N.H. brewers and members of the Brew Free or Die Club for the invitation to the all-grain class but I have a wedding to attend on that Saturday. Please let me know if there will be another one in the near future.

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Date: Thu, 14 Apr 1994 08:57:19 -0500 (CDT)  
From: Rich Larsen <richl@access1.speedway.net>  
Subject: **Beginners Recipe**

In HBD 1397 Al Writes :

>....I think that  
>a basic 6 pounds of hopped amber extract, boiled 1 hour in a gallon of  
>water, chilled in a sink full of ice, aerated while adding to 4.25  
>gallons of pre-boiled cooled water,....

I don't feel it is wise to boil such a high gravity solution (I calculate it to be over 1.200) You won't get a proper hot break and caramelization of the wort is very likely to occur. Probably better would be to boil at least 2.5 gallons water, dissolve the extract, boil one hour, add one ounce of fresh hops in the last 10 minutes to get some hop aroma, chill as above, aerate well, and top off to 5 gallons in the fermenter with pre-boiled chilled water.

=> Rich

Rich Larsen (708) 388-3514  
The Blind Dog Brewery "HomeBrewPub", Midlothian, IL  
(Not a commercial establishment)

"I never drink... Wine." Bela Lugosi as Dracula

-----

Date: Thu, 14 Apr 1994 07:11:59 -0700 (PDT)

From: gummitch@teleport.com (Jeff Frane)

Subject: Well, I tried...

I tried to mail this directly to Dave Burns, but it bounced.

He wrote:

>  
> > I was reading the latest copy of Zymurgy and there was a big article  
> > on using sugar in brewing. Yes sugar. It said that homebrewers are  
> > the only ones that insist on using corn sugar when priming and suggests  
> > trying cane sugar or brown sugar when bottling an ale. It fails to  
> > mention how much sugar to use. The article also describes various types  
> > of sugars (molasses, Lactose, Invert, Candi, Turbinado etc..) that can be used  
> > in brewing. The only guidelines mentioned were to keep sugar adjuncts  
> > below 20-30% depending on the gravity of the beer (higher gravity can  
> > take a higher % of sugar).  
> > My question is, how much would various priming sugars affect the  
flavor  
> > of the beer? It is usually less than a cup of sugar. Also does anyone  
have  
> > an idea on amounts of brown sugar to use for priming (more, less?)  
> >  
>  
>  
> Gee, I thought that particular article was pure genius!  
>  
> The article fails to mention how much sugar to use because it has been  
> the author's (really handsome fellow, by the way) experience that there  
> are a lot of variables and that homebrewers have to work out for  
> themselves what works best for them.  
>  
> One of the variables is actual volume at bottling. Another is  
> fermentation -- particularly the strain of yeast. Yet another is the  
> style of beer. And still another is the drinker/brewer's preference. I  
> had been told that one needed to use less cane sugar than corn sugar for  
> bottling, but that has not been my own experience.  
>  
> The use of brown sugar could have a decided affect on the flavor on the  
> finished beer. You should see some information on that in the article  
> -- also Hind's wisdom that the way to learn about those flavors is to  
> brew and use the sugar.  
>  
> --Jeff  
>  
>

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Date: Thu, 14 Apr 1994 07:29:02 +0900  
From: bjones@novax.llnl.gov (Bob Jones)  
**Subject: BW yeast removal**

I'll comment on Jim Busch's statement regarding the importance of BW ferment yeast removal.

I think yeast autolysis may play an important role in the character of an aged BW. In the production of a world class Champagne the yeast is allowed to remain in the bottle for an extended period of time. This age/autolysis of the yeast is what makes those complex flavors. To add fuel to the fire, I read about a blind tasting where bleach was added to a sample of beer. The bleach tainted beer scored higher than the ones without bleach. The reasoning given by the judges was that the doctored sample had a more complex character. They of course didn't know the bleach was in the sample. The bleach was also at the threshold level. I don't expect all of you to go out and start adding bleach to that fine beer you just brewed, but it does point out the difficulty in defining exactly whats good and bad in a finished beer. Depth of flavors and complexity are usually the distinguishing element in a world class Barley Wine. Here is hoping you all brew one soon and have me taste it for positive conformation.

One additional note, IBU calcs just plain don't work when it comes to hopping a BW. You really got to fly by the seat of your pants. Brew one first and then on your next attempt add more according to the art/creative side of you brain.

Cheers,

Bob Jones  
bjones@novax.llnl.gov

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Date: Thu, 14 Apr 1994 10:46:15 -0400 (EDT)

From: Jim Busch <busch@daacdev1.stx.com>

**Subject: Re: EM as hop back/cobras/Micah & Lipids/misc**

> Subject: Does RIMS over-clarify?

>

> I just read Dave Miller's article in the latest issue of Brewing Techniques,  
> and an interesting issue came up. A writer was disputing the practice of  
> wort recirculation for clarification because doing so could "filter out"  
most  
> of the lipids, which yeast use in performing their yeastly duties. A  
> scarcity of lipids can contribute to "long lag times, slow fermentations,  
and  
> other symptoms of poor yeast nutrition."

This \*had\* to be from Micah Millspaw or Bob Jones, right??? Bob?????

> Subject: Secondary Problems

>

Wyeast 1098 British is a yeast I do not think I will ever use again. Took  
for  
ever to get it out of suspension and then when I moved the carboy it went  
right  
> back into suspension and had to sit for another 2 days before it cleared  
well  
> enough to bottle (and I was very carefull when moving the carboy not to  
shake  
> it up).

It just goes to show that yeast strains are very differenet animals, and  
you need to choose your pets accordingly, and treat them right. This strain  
is used in open fermenters in its home country, and is skimmed from the  
top before being cask conditioned with isinglass. Try the London strain,  
it can make some real good British ales.

I wrote:

> Subject: Re: Importance of BW ferment yeast removal

>

> Because high alcohol ferments are very hard on yeast cells. Fermentation  
> yeast in general is not good to have on your finished beer. In most cases,  
> it is not of significance.

After I wrote this, it occurred to me that another thing that ferment yeast  
displays is numerous scar tissues. Each bud that forms as the mother yeast  
gives birth, results in a scar on the mother. At the end of ferments, you  
can have a lot of scarred cells. Whether this matters, Ill have to read up  
on.

> to compromise here on temp for pretty good luck at 41-43 degf. I hope you  
> aren't using one of those silly cobra head taps. They are about useless for  
> despensing beer except in an emergency. They don't have the tapered opening  
> that really is needed to properly dispense beer.

Bob, they arent totally useless! I have to use them after all of my dispensing taps are in use. Agreed, you cant get the same pressure/carbonation as with a good tap, but you can get by with them. Just use a \*real\* big glass, and enjoy the big head!

> within 2 or 3 hours after pitching. I can ferment a 1060 wort down to > 1020 in 3 or 4 days with ale yeast.

Dion, I sure hope it doesnt \*stay\* at 1.020! Thats a pretty high FG. Mine goes from 1.055 to 1.010/1.012 in 4 days, but its no RIMS, and the yeast slurry is impressive.

> By the way, the Easymasher (TM) again failed miserably for filtering > my chilled wort - it may have been because of all the break, but > I think that advirtising the product as a hop filter is ah, ... > It has worked for exactly one out of the 10 or so batches I've tried it > for, and even that one I had to leave draining overnight.

Ulick, do you use whole hops? I would think that even the EM would work if you are using whole hops.

Good brewing,

Jim Busch

DE HOPPEDUIVEL DRINKT MET ZWIER 'T GEZONDE BLOND HOPPEBIER!

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Date: Thu, 14 Apr 94 10:46:01 EDT

From: west@bose.com (Jim West)

**Subject: cost of extract brews**

As a relative newcomer to the homebrew arena (1 brown ale, 1 old ale, and 2 Bavarian weizens) I am thoroughly pleased with the outcome of my extract labors.

I use whole loose hops, liquid yeasts (although without a starter - I think with all the traffic I've seen about them I'll start using one), and bottled water (my tap water is disgusting). As far as the extracts go, they haven't been the cheapest, but due to my lack of experience I don't know if they are the best. Anyhow, at roughly \$30 a 5 gallon batch, \$15 for a case of beer is a bargain to me compared to anything in the store I'll consider drinking. Is the \$15-20 savings of going to all grain worth 2-3 hours of my meager spare time? I don't think so, but your milage may vary.

Well, just my \$0.02 worth. To each his own I say, and no matter how you brew your beer it's got to be better than that budmilloor swill that Big Brew thinks we want to drink.

Cheers.

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End of HOMEBREW Digest #1399, 04/15/94

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Date: Thu, 14 Apr 1994 07:57:34 +0900  
From: bjones@novax.llnl.gov (Bob Jones)  
Subject: Recirculating wort and RIMS

As some of you might have guessed the comment to Miller in the latest Brewing Techniques about recirculationg wort was from Micah. I haven't even read the article yet, but Micah's point on recirculation is that the lipid stripping can cause stability problems in your finsihed beer. This was also one of the points in the article we coauthored in Zymurgy. These problems may only show up if you ship your beer or it is stressed in some form, like when you ship it to a competition. If you want to test your beers for stability, try taking several bottled beers and elevate their temp up to about 90-100 deg f for several days. The longer they stay clear and taste good the better. Haze forming can be from bacterial problems as well. Micah told me recently that he routinely takes sample bottles from the breweries bottling line and stress tests them. He has had his beers tested at Coors and got really good marks. I wish he were still around to give more details on these tests. The RIMS issue never occured to me until I read it here. I would say that RIMS made beers would be less stable than none RIMS made beers. I'll leave the proof/disproof as an execise for the student. Just one more reason I'm an anti-rims zealot.

Cheers,

Bob Jones  
bjones@novax.llnl.gov

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Date: Thu, 14 Apr 94 10:34 CDT  
From: "N. S. Miceli" <BA0845@UOKMVSA.BACKBONE.UOKNOR.EDU>  
**Subject: Survey research on small brewers.**

Dear Homebrew Digest and Beer-L List Members,

I want to thank those of you who were kind enough to point me in the right direction regarding published sources for brewing industry data. Your help has made the research for my paper much easier than it would have been otherwise.

I hope that you will not mind too much if I ask you for a few minutes of your time, and information which you possess.

I would like to gather data on small brewers, micro-brewers, brew pubs, etc. How you identify yourself doesn't matter. But I would like to gather data which will let me compare this segment of brewers to the large brewers.

I can guarantee that I will keep all responses confidential. I will be the only one to see individual responses. Any data will be used in the aggregate, or to develop statistics (e.g., average capacity, productivity ratios, etc.). If an individual's response could identify them (e.g., as the only person in a class), then I'll combine their data into another category.

The information I'm looking for is similar to that which I've gathered from the Brewers Almanac. If the list members want, I could send the statistics (averages, etc.) on the HBD for you to see. But if anyone would object to even this type of presentation, I won't put it on the list.

I would like to be able to develop trends over time (e.g., annual increases in brewing capacity), but that information may not be readily available for everyone. I'd like to see as much or as little information as you'd care to send me.

If you like, you can respond to the following questions on this e-mail, and just send it right back to me. If not, sorry to have bothered you.

If you have any questions, please feel free to contact me directly.

Nicholas Miceli  
Doctoral Student (Management)  
University of Oklahoma

ba0845@uokmvsa.backbone.uoknor.edu

(405) 325-3244

= = = = =

1. In what state are you located?
  
2. How many brewing facilities do you operate?
  
3. How would you describe your operation (micro-brewery, brewpub, etc.)?
  
4. What types of beer or malt beverages do you produce?
  
5. Are they sold or consumed on-site, off-site, or both?
  
6. What other ways do you sell or market your products?
  
7. Who do you consider your main competition?
  
8. What was your first year of operation?
  
9. In that year, and each year since then (or for as many years as you'd care to provide data) what was your volume of production?

Please help me out. If you measure production in barrels, let me know how many gallons a barrel is. If you use gallons, than that's great. Just let me know what your unit of measure is.



Date: Thu, 14 Apr 1994 12:26:31 -0400 (EDT)

From: /R=HERLVX/R=AM/U=KLIGERMAN/FFN=KLIGERMAN/@mr.rtpnc.epa.gov

**Subject: Smoky Mountain Stout**

Just a report on a sample of bottled stout from the Smoky Mountain Brewery in Waynesville, NC. Our homebrew club (TrUB) had a stout night and had commercial samples of stout including Old 38, Dragon Stout, and Young's Oatmeal Stout. As I was leaving the store I saw Smoky Mountain Ale-"A stout" brewed in NC so I thought I would give it a try. We tried this last so we could compare it to the better known commercial stouts. Well it has been awhile since I opened a bottle and had it shoot up in my face. Yes, it was a gusher and so was the other bottle. To be fair maybe it was just this lot; however, it was a poor beer with off flavors, little body and worse than many homebrews I have had. I was disappointed as I was hoping more good brews would be brewed in NC. Anyone else sampled beers from that brewery or have any info. on it?

Andy Kligerman

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Date: Thu, 14 Apr 1994 13:24:19 -0400

From: keithfrank@dow.com (R. KEITH FRANK, DCR&D B-1222, 409-238-9880)

**Subject: Iodine, Yeasty Flavor, Sparge pH, Fruit Extracts**

From: Bruce DeBolt, Brew Bayou Club, Lake Jackson, TX

To address some messages in recent days:

## 1. Iodine

After having some sanitation problems I switched from bleach and rinse to iodophor (BTF brand) and no rinse. I've made 10 batches without any problems. Dosage is 1 Tb per 5 gallon or 1/2 tsp per gallon. Let sit at least two minutes (minimum time). Of course your container should be clean first. Iodophors must be acidic to work, typical products are formulated with acid to a pH range of 3.5-5.5. This allows them to work in somewhat basic water (my tap water is pH 8.5), just make sure there is a yellow to amber color. Shelf life stability of the concentrate is very long, but I don't have an exact number. To conserve iodophor treat your carboy first, then use that solution for everything else. It is much more cost effective to buy the big bottles of BTF (1 liter) than the smaller ones.

## 2. Yeasty Flavor

When I switched from dry yeast to liquid yeast the residual yeasty flavors in my beers, especially pale ales, disappeared. I have always made a starter with liquid yeast - 2 Tb

extract in 2 cups water, plus 2 hop pellets. Boil, cool, pitch. Pitch in fermenter within 12-24 hours. To date I've used Wyeast American, European (Alt), and English ale.

### 3. Sparge pH

Miller recommends lactic, phosphoric, and/or gypsum for adjusting sparge water to 5.7 in his book. An award winning brewer at the local homebrew supply says just get it below 6.0. My brew water is essentially free of ions and neutral (pH 7.0) - I use 1 tsp gypsum (to get some mineral content) and 1/4 tsp lactic acid to hit pH 5.7-5.8.

### 4. Fruit Extracts

I've used cranberry and peach extract from St. Patrick's in Austin. I split a 5 gallon pale ale batch in half and used 2 oz. of each flavor. The peach had a lot of aroma, and some flavor. The cranberry was stronger in flavor, and somewhat tart - better overall than the peach for the base beer brewed. One thing to keep in mind is extracts are pure flavor, there is no sugar. To taste like "fruit" you want some residual sweetness. For pale ales use a less attenuative yeast (such as Alt) and/or mash at higher temperatures. Watch the hop additions. My pale ale was too bitter for the peach flavor. I'll be bottling a pale ale this week with peach, cranberry and pear extracts, will let you know how it goes. See HopTech's catalog for more

details on bittering and extract dosages (1-800-DRY-HOP).

#### 5. HOMEBREW COST - ALL GRAIN, BULK EXTRACT, CANNED EXTRACT

I originally wrote this article for our homebrew club newsletter. You can adjust the economics to suit your local supplier or recipe, but it serves as a good general example.

The following is a comparison of making Generic Ale using four options based on a simple recipe. For prices I used typical numbers from an area retailer. There are discounts by going elsewhere and those will be mentioned at the end of the article. I'll assume a 5 gallon batch yielding fifty two 12 oz. bottles. The simplest recipe is based on a hopped extract kit with added corn syrup. The other options use only malt, either extract or all grain. I've assumed that the extract kit is lightly hopped and kept the hop content moderate in the other options. The ratio of grain to extract is based on a guideline of 7 gravity points per pound of liquid extract vs. 5 points per pound of grain. In actual practice most brewers would probably add other things to their brew, such as specialty grains, but this example will be kept simple.

#### Basis prices

Canned hopped extract, 3.3 lbs	\$12.00
Brewery grade corn syrup	\$1.50/lb
Bulk liquid extract	\$2.00/lb

Bulk grain	\$1.00/lb
Hops	\$1.25/oz.
Priming sugar	\$0.50/batch
Dry yeast (liquid - add \$1-3)	\$2.00

Options for making batch:

- Kit #1 - Canned extract with yeast packet included. 2 lbs corn syrup added to increase gravity. This beer would taste "lighter" than those below, so it wouldn't compare exactly.

- Kit #2 - same as Kit #1 but two cans used to achieve higher gravity, better malt flavor, with no corn syrup.

- "Bulk Extract" or "All Grain" according to the following Generic Ale recipe:

Liquid extract	6.6 lbs (to equal amount in can extract)
or All Grain	9.2 lbs (7/5 ratio vs. extract)
Hops	2 oz. (1 oz. bitter and finish)
Dry yeast	1 package
Priming sugar	1 cup

THE BOTTOM LINE

	Kit #1	Kit #2	Bulk Extract	All Grain
Malt	12.00	24.00	13.20	9.20

Corn syrup	3.00	-	-	-
Hops	-	-	2.50	2.50
Yeast	-	-	2.00	2.00
Priming sugar	0.50	0.50	0.50	0.50
TOTAL	15.50	24.50	18.20	14.20
Price/bottle	0.30	0.47	0.35	0.27
Price/6 pack	1.80	2.82	2.10	1.64

As the table shows the main cost is malt, usually followed by hops, then yeast. For higher gravity beers the malt or grain cost goes up and everything else stays about the same (sometimes extra hops). Extract companies do the mashing for you so it costs more than grain. As you move towards the right in the table (starting with Kit #2) costs go down and control over the final beer goes up. The most obvious conclusion is that for cost reasons, if you like all malt beer you should buy bulk extract or go all grain, it is much cheaper than buying cans.

#### HOW DO YOU LOWER THE COST?

For an all malt brew the cheapest way to is to go all grain.

Liquid yeast can be re-used if you are careful about sanitation. Some people really lower the yeast cost by re-using several times, or by culturing multiple slants from the original package. I've been re-using it once per package with no problems (12 batches), saving the rinsed

dregs from the primary. This brings the cost down to dry yeast, or less.

If you have cheaper ingredient prices this can significantly affect the economics. For example (from a mail order catalog):

Liquid Extract	\$1.65/lb
Dry Extract	\$2.35/lb for 3 lb, \$2.00 lb for 50 lb
Grain	\$0.55/lb for 50 lb bag
Hops	\$2.40 for 3 oz., \$8.50 for 16 oz.
Dry Yeast	\$1.00
Liquid Yeast	\$3.50

If you substitute the cheapest of these prices in the table above the Bulk Extract 6 pack drops to \$1.28 (\$11.08 batch) and the All Grain 6 pack is only \$0.98 (\$8.48 batch). If a home brewer can make a six pack for under \$1.00, imagine how low the ingredient costs in a six pack must be for the big breweries!

Bruce DeBolt

c/o keithfrank@dow.com

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Date: Thu, 14 Apr 94 13:26:00 -0400  
From: WESTRA\_MICHAEL/HPATC2\_02@i3125ent.atl.hp.com  
Subject: Grant's Celtic Ale

Greetings...

Does anyone out there in HBD-land have an extract/specialty grain recipe for Grant's Celtic Ale? I received a six-pack of this stuff from "Beer Across America" in March and LOVED it. It is lower in calories, lower in alcohol, light in body... but has a super burnt (almost coffee-like) flavor. If you don't have a recipe, does anyone have an idea on what kind of grain/malt gives this kind of flavor?

Please reply to the Digest or to: [mwestra@stpaul.msr.hp.com](mailto:mwestra@stpaul.msr.hp.com)

Thanks and Cheers,  
Mike Westra  
HP-St.Paul  
[mwestra@stpaul.msr.hp.com](mailto:mwestra@stpaul.msr.hp.com)

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Date: Thu, 14 Apr 94 13:51:37 EDT  
From: Kevin Emery DSN 584-2900 <ksemery@cbda9.apgea.army.mil>  
Subject: To Mash or Not to Mash?

I have a quick question about mashing. Up 'til now I have been just an extract brewer and have invested large amounts of money into my kegging system. Now there are external controls which are keeping me from spending more money on this hobby of mine.

My brew kettle will safely boil 3 gallons of water. Until I am allowed to purchase a mash bin, could I:

Mash 2 gallons of water with all the grains. Dump this into a sparging bag in the primary fermenter, and sparge with water until the level comes up to 3 gallons. Bring this back to a boil and finish brewing as with kits.

I realize I won't get everything out of the grains, but it would cost less than kits. If this works, it would allow me and others to try their hand at all grain brewing without investing more \$\$\$.

Is this worth the effort?

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Date: 14 Apr 94 15:07:24 EDT  
From: "Daniel E. Listermann" <72723.1707@CompuServe.COM>  
**Subject: Japan**

Rob Reed,

Your friend can find homebrew supplies through:

Sadat Yamanaka  
N B Japan LTD  
301 Mlyanaga Bldg 1-5-1  
Motoakasaka Mineto-ku  
Tokyo 107 Japan

They carry our stuff in Japan.

His phone number is (03) 423-6060. His english is excellent.

Dan Listermann

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Date: Thu, 14 Apr 1994 15:22:36 EST

From: PRATTE@GG.csc.peachnet.edu

Subject: Grain vs. Extract \$

This note is just to keep the flame going. It was nice to see several recent all-grain brewer's fess up to the hidden cost in all grain (ex. propane cost, mashers, lauter tuns, etc.). According to their data, I would have an initial up-front cost of between \$180-\$270 to convert to all-grain (and before anybody jumps in about building the equipment yourself, remember tools, supplies and sweat cost money). They also state that the cost for grain and fuel run them about \$8-\$9 for a 5 gallon batch (This is, of course, excluding the occasional person who get get their grain from their local microbrewery for a couple of bucks). Considering that I can purchase enough decent quality malt (Northwestern, Yellow Dog, for example) for the same batch at about \$10-\$15 and that it only cost me about \$.10 per boil for electricity, this means that the cost differential is about \$2-\$7 per batch. At the lower end, this means 90-130 batches to recoup the cost; at the upper end, 26-39. Last year, I brewed 17 batches. This means that it would take me a minimum of 2 years to recoup the up front charges for my beer. By the time I do recoup my losses, there's a good chance that I will have to start replacing some of this equipment.

Now, there is a good chance that people out there can do this a lot cheaper (remember, too, that I could make extract beer a little cheaper by using some cheaper adjuncts). The point is, it seems to me that economics (especially when you consider the time) are not a good reason why to switch to all-grain. Better beer, more control, more fun in your hobby, these are good reasons. However, I have fun making extract beers and enjoy drinking them. I have more fun tinkering with special ingredients (fruits, herbs, honey, etc.) and seeing there effect on the beer than I do with tinkering with protein rest times. The point: to each there own, do it your own way. That's the whole point to homebrew; I don't have to drink what the mass producers make; I have the freedom to drink what I like. There, now back to the fun stuff.

John Pratte

P.S. : Zima taste like alcoholic FRESCA, not Sprite. Taste compare them and you'll see.

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Date: Thu, 14 Apr 94 15:19:46 EDT

From: officerron@aol.com

**Subject: Dortmunder Recipes?**

Hello everyone, this is the second day of my HBD subscription and I have a question...does anyone have a recipe for making a Dortmunder type beer, such as D.A.B. Dark or Dortmunder Union Dark? Any help would be appreciated!

Thanks!

Ron Renken

Washington, IL

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Date: 14 Apr 94 15:05:45 EDT

From: "Glenace L. Melton" <71242.2275@CompuServe.COM>

**Subject: MacEwan's Strong Ale**

Request to homebrewers north of the border (i.e. Canada or Scotland):  
Down here in the Benighted States it is impossible (after years of trying)  
to buy MacEwan's Strong Ale. Scotch Ale and other, yes, but not STRONG  
Ale. I have tried emulating this superior product but success is less than  
apparent. Does anyone NOTB have a clue as to the type of dark grains or  
sugars that will approximately reproduce MSA? If so, please reply to above  
CIS address.

[END]

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Date: Thu, 14 Apr 94 9:57:58 MDT  
From: npyle@n33.ecae.stortek.com  
Subject: Early bottling / Jeff did it

Michael Ell writes that he bottled his ale early (1.028). I agree that this is early, but you have less to worry about than you might think. If the bottles are truly "similar to Grolsch" then I would venture to say you will not have bottle bombs. The Grolsch bottles are especially thick and the rubber seal at the top will give up before the glass. The other thing you have working for you is that you can easily bleed off excess pressure from these bottles with a quick open-shut. You might cool them first to prevent the beer from gushing out. No worries, mate.

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P.S. to Dave Burns: that Zymurgy article on brewing with sugar was written by none other than the HBDS own Jeff Frane. FYI.

Cheers,  
Norm = npyle@n33.stortek.com

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Date: Thu, 14 Apr 94 13:13:00 PDT  
From: "McGaughey, Nial" <nmcgaugh@hq.walldata.com>  
Subject: RE: reusing yeast slurry/corny keg CO2 probs

re:Subject: Reusing yeast and misc.  
>John DeCarlo x7116 <jdecarlo@homebrew.mitre.org>

WRITES:

>My suggestion (and what \*I\* do):  
> Reuse from primary but \*wash\* your yeast. Washing, even with boiled  
>and cooled water (instead of an acid-wash which can clean even better),  
>is relatively easy and you get clean yeast slurry to reuse.

Ok, this is kinda obvious (maybe) but for those of us that aren't microbiologists, what is the procedure for \*washing\* your yeast? I would like to know, as reusing yeast slurry is a common practice for me, and I have had good luck with pitching from a refrigerated sample taken from the primary.

TIA.

re: Cornelius keg CO2 dissatisfaction:

On getting CO2 into solution, I've had the same problem with too much foam. While my foam/beer ratio steadily decreases with the number of pours during a KegBout (tm), the amount of CO2 in solution is rarely satisfactory. My procedure is: siphon unprimed beer into keg, flush headspace with CO2, seal lid, pressurize to 24psi, shake vigorously, repressurize back to 24psi, then set out on back porch for about 1 week (temps are mid 40's to low 50's) during the week reshaking and repressurizing every other day. on tapping day, depressurize keg and immediately repressurize to about 10psi and dispense. Beer tasted great, but no CO2 in suspension except for about 15 seconds during the initial pour (looks like a pour from a Guinness pub draught). Yes I have a despised 'cobra head' tap. what gives? would putting a little priming sugar help the CO2 along?

Sitting in flat beer, and hotbreak infested yeast slurry, I remain-  
Nial McGaughey, Wall Data  
#include <standard disclaimer>  
go <see the egress>

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Date: Thu, 14 Apr 94 11:39:28 PDT  
From: ELQ1%Maint%HBPP@bangate.pge.com  
Subject: Glass Canes and Co2

Morning all you brew people,

After the discussion of contaminated racking canes, I sought a solution to cleaning, first was a Q-tip [tm] drawn thru the cane with fishing line. Also thought of using SS tubing for canes, but you couldn't see thru them.

The other came to mind when discussion of glass air locks surfaced, so I took some 3/8 glass tube and made a clean bottling and racking canes. No more dull plastic disposable canes for me, glass is although fragial, it is cleaner in appearance. Next, glass transfer tubing...

On another quick note, has anybody else seen Connections, the TLC program? So many advances in medicine, industry and chemicals can be directly related to beer making, one of them is Ether, first found by an inventer who lived next to a brewery and found that if you hang a live mouse just above the fermenting wort, the rat would die. He would save the Co2 and use that as a laughing gas, ether was developed from other expermentations using this gas. What a gas.

Ed Quier

ELQ1@PGE.COM

ptt 707-444-0718 co.375-0718

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Date: Thu Apr 14 17:11:55 1994  
From: braddw@rounder.rounder.com  
Subject: BW/Yeast/autolysis

One last post on the subject.

I don't know who it was (sorry) but someone mentioned that the high alcohol levels would weaken the cell walls of the yeast and it would most likely breakdown thus excreting nasties into the BW.

A friend once told me that in bottle conditioned BW's this is part of the style, and that over time the resultant off-flavors will mellow, adding character(?) to the finished product.

My question: is my friend full of s\*\*t?

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Date: Thu, 14 Apr 94 15:47:57 -0700  
From: Drew Lynch <drew@chronologic.com>  
Subject: Re: Extract vs. All Grain

Basically, I am replying to a message which claimed the need for a mini-kitchen in the basement, and 8 hours of free time to brew an all grain batch. It just isn't so.

I am an all grain brewer. I changed from extract primarily to get more control over the brewing process (particularly the ratio of fermentable to unfermentable sugars) and save money. My early all grain batches were of significantly lower quality than my late extract batches. Experience changed this drastically. With more control comes more responsibility.

After experimenting with multi-step mashes and pseudo-decoctions, I settled on the single infusion process, 10 gallons at a time. The only equipment that I have now that was unneeded for my previous 5 gallon extract batches is: A powerful propane burner (\$65 inc. propane tank), a cutoff keg brewpot (\$15 + 3x\$2 sabre saw blades) and a 54 quart cooler with slotted copper manifold (\$20 + \$2). I'm not saying that I haven't bought/built extra toys, but this is what I needed to make the switch. I brew in my backyard.

Once I settled on this equipment and process, I also settled into a brew schedule which takes about 4 hours from start to finish, including cleanup. Compared to 2x5 gallon extract batches, I'm coming out ahead. And, in that time is fair amount of free time. The way I'm set up, I need pay little or no attention to the mash or sparge. The only part I watch really closely is the initial boil, to prevent boilover.

Don't bet me wrong, I'm a big advocate of enjoying whatever method of brewing you choose, be it chew up the grain and spit it into a pot. I just don't want people to be unnecessarily scared away from alternate brewing methods.

Drew Lynch  
Chronologic Simulation, Los Altos, Ca.  
A VIEWlogic Company  
(415) 965-3312x18  
drew@chronologic.com

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Date: Thu, 14 Apr 94 22:19:22 EDT

From: pasti@aol.com

**Subject: Yeast Labs Yeast**

Hello All,

It's so good to be back. You really miss Cyberspace when your employer tells you not to use it anymore.

Anyway, I bought A Yeast Labs Trappist Ale Yeast. The stuff comes in a tube with an expiration date that said August 1994. Well, I pitched into a starter (1 quart) and it's taken well over 2 days for any action to happen (I shake the starter and see if any CO2 comes out of solution). Before this the starter was completely dead. I assumed the stuff was dead and bought a Wyeast Belgian Ale Yeast to replace it. I'm thinking of pitching both. My question is: what's the chance that the Yeast Labs stuff was dead and my starter just kicked in with some infected fermentation? I'd really like to use the stuff if I could. Liquid yeast isn't cheap.

Andy Pastuszak  
Philadelphia, PA

Keep those extract reviews coming! I'm getting more requests for the completed product than I am getting extract reviews!

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Date: Thu, 14 Apr 94 23:03:06 EDT  
From: asm@med.unc.edu (Andrew S. McKenzie)  
Subject: **Torrified Wheat**

After returning recently from London and visiting with several brewers I noticed that most of them add a small percentage of torrified wheat to their mash. The purpose of this is to improve head retention and after stopping by the hand pumps on the way out I did discover that this and other aims where mightily achieved. Thinking this practice was unique to English brewers I was surprised to find microbrewers in Penns. and Maryland also adding this to their grist. Nostalgia sweeping over me I look through old Zymurgy's and here again I find reference to this odd grain in the recipe's for English ales. Frustration and perplexity have overtaken me now because for some reason you can't get this poor fellow from any homebrew shops, or at least any I tried (about 20). Well, they did say I could buy a 55lb bag from them but then again so did Crosby & Baker. So, as this narrative grows longer, my question is where can I get this stuff or why doesn't anyone on a homebrewing level use it. Or maybe a better question would be how can I convince other brewers to call their local shops for it? One clarifier: for what ever reason there is a terminology chasm associated with this word "torrified" that leads many to direct me to cereal aisle at the local grocery. I don't want puffed wheat for breakfast and I certainly don't want it in my beer. Crosby & Baker's use of this word applies to a hard "pearled" grain. So any help or discussion would be most helpful.

A. McKenzie

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Date: Thu, 14 Apr 94 21:54:00 -0640  
From: bill.rust@travel.com (Bill Rust)  
Subject: Homebrew Digest #1398 (Ap

As a great actor once said, "I'll be bock." ... and so I am.

The results are in from the Zima/Shandy field test:

I tried Zima with an old favorite, Guinness Extra Stout (hey, I'm planning on making my own stout next Christmas. Don't let that get in the way of science!) In the true spirit of the Scientific Method, I tried several solutions with the following ratios:

ZIMA	GUINNESS	COMMENTS
50.0%	50.0%	At first, effervescent, citrus, thin, too much Zima!
25.0%	75.0%	Better. Still too much citrus aftertaste, tho.
12.5%	87.5%	Not bad! Guinness Lite?? (kind of an oxymoron, huh?)
0.0%	100.0%	Ahhh, there's the rub! Best yet; I think I should patent this stuff!

Other observations: I was right about the strength (phwew!). However, I guess I missed the mark on that point. Apparently Shandy was derived to allow the youth of our cousins across the 'puddle' to partake of the wonders of finely made beer (a point that was graciously pointed out by one of our recently tansplanted readership). If you do want to give it a try, just put in a generous splash. It tends to sweeten the stout a bit, make it a bit lighter, and the citrus quality adds a certain... character.

I wonder if you could make a Black & Tan with this stuff?? Black & Clear? That concludes my unofficial field test. Any ideas what I can do with the other 5 Zimas? (keep it clean, kids...)

SPECIAL NOTE: As I often see notices about new brew pubs and the like, I thought I might mention that a fairly new restaurant/brewery, J.D. Nicks (formerly Wolfgang's) is operating in O'Fallon Illinois (near St. Louis). On April 18, they are opening a homebrewer's supply store (in the back of the restaurant). I have no affiliation; I just think it's great that us 'Boys from Illinois' no longer have to drive 45 minutes, one way, to get to a local supply store. They also plan to start a homebrewers' club, and the masterbrewer had offered to sell Briess malts and starters from the yeasts at the micro-brewery! I think this part of Illinois is finally starting to come 'round!

Cheers, Y'all!

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+-----+
| As he brews, so shall he drink.                |          BILL RUST          |
|  |   Systems Analyst   |
| BEN JONSON C. 1573-1637                        |   Shiloh, IL       |
| Every Man in his Humour [1598], Act II, sc. I | bill.rust@travel.com |
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~ SPEED 1.40 [NR] ~ Operator, trace this call and tell me where I am!

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Date: 15 Apr 94 08:22:00 EST  
From: "CANNON\_TOM" <CANNON\_TOM@hq.navsea.navy.mil>  
**Subject: Czech Pilsner Yeast**

Message Creation Date was at 15-APR-1994 08:22:00

We're brewing a pilsner this weekend, and decided to use the Czech Pilsner Yeast (WYEAST 2278 - I think). Do any of you all out there have any experience with this yeast - surprises, idiosyncrasies, etc. TIA.

Tom Cannon  
DH Brewery  
Fairfax/Annandale VA

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Date: 15 Apr 94 09:25:08 EDT  
From: jennings@readmore.com (Todd Jennings)  
Subject: Weizenbier Priming

Hey all,

Now that Spring has more than sprung, I'm working on summer wheat beers. Also, up 'til now I've been priming all my homebrews with corn sugar. My wife has commented that the carbonation just doesn't seem right, and I endeavor to resolve that by priming with malt extract. In this case, I am planning on making a priming starter with WHEAT malt. a)

Is this fine to do? I was unsure about the level of fermentables in wheat as opposed to barley. b) How much do I use in my priming wort? Will 1.25 cups do for 5 gallons, just as is recommended for malted barley? Thanx for any help you can provide.

Todd 8^) tjennin@readmore.com New York, NY

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Date: Fri, 15 Apr 1994 10:18:34 -0400 (EDT)

From: Jim Busch <busch@daacdev1.stx.com>

Subject: Re: Peter Austin & Hop Perculators

> During the microbrewers conference going on the last few days here in  
> Portland, I talked with one of the representatives from Peter Austin &  
> Partners, a British firm building breweries and brewpubs around the  
> world. I was particularly intrigued by their systems because they  
> appeared to be much less expensive than many, they use open fermenters,  
> and they were right next to my booth. At any rate, they have something  
> innovative they call a Hop Perculator, into which the finishing hops are  
> placed at the end of the mash. It is a closed unit, which soaks the  
> hops in hot water and prevents any of the volatiles from boiling off.  
> After the boil is finished, the wort is whirlpooled, then run through  
> the Hop Perculator on the way to the chiller. They are very hot on this  
> idea as a way to assure absolutely consistent utilization of finishing  
> hops, and made a fairly convincing argument in its favor.  
>  
> The nature of the operation \*requires\* that it be closed. In other  
> words, this wouldn't work at home unless you could pump the wort through  
> some kind of vessel in which you'd been steeping your hops. But... it  
> was interesting.

Peter Austin is a familiar manufacturer around here (MD). Alan Pugsley has setup Wild Goose in Cambridge, MD, and REd Feather, in Chambersburg, Pa, and the Wharf Rat II in baltimore. I agree that the Hop Perculator is a good thing, but its hardly revolutionary or even innovative. Its basically a hop back. And you're right, its better if they are closed. A closed system will have water vapor in the head space so oxygen transfer is minimized, hence less of the dreaded HSA (which IMO is over emphasized as a problem for homebrewers, but is certainly a concern for a shipping micro). There is no doubt that the use of a properly designed hop back is great way to go for ale brewers or for any brewers using whole hops. It is quite true that the vessal needs to be big enough to allow a reasonable flow rate of cast out wort. What may be innovative or at least different from classic hop backs is that the wort is whirlpooled to remove trub and hop pellets prior to the Perculator stage. Classic hop backs are usually designed to handle the entire hop load of a batch, the kettle , flavor and finish hops are all run through the hop back. I would imagine that the Perculator would result in better clairity of cast out wort into the fermenters.

Open fermentation, its \*the\* way to make traditional ales.

Best,  
Jim Busch

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Date: 15 Apr 94 15:04:37 GMT  
From: GANDE@slims.attmail.com  
**Subject: All Potato Mash**

A person that I don't know that lives very far away from me would like to mash 20 or 30 Lbs of potatoes. Does anyone have any experience with this sort of thing? How does one sparge this obviously gooey mess? Or is it fermented as is and then "processed"

I realize that distilling is outside the scope of the Digest, but I thought that this question rested more on the stuck-sparge/fermenting something side of things. Private EMAIL is fine:  
GANDE@SLIMS.ATTMAIL.COM

....Glenn

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Date: Fri, 15 Apr 1994 07:10:30 -0700 (PDT)

From: gummitch@teleport.com (Jeff Frane)

Subject: Re: wort pH

Jack is explaining the Right(TM) Way(TM) to Do(TM) It(TM)

> It's best to monitor the mash and wort pH before you do anything to the  
> water.

>

> Don't be surprised if you get a few other opinions on the subject but you  
> will learn more trying my way.

>

Jack will soon be selling the EasyAcidifier(TM): a bag of cracked malt.

The original poster might, in fact, find it valuable to read a little bit about mash pH (maybe not Greg Noonan's book!), to get a few more [informed] opinions. Jack occasionally sticks his neck out, assuming that whatever [presumably] works for Jack will work for all.

Apparently, Jack is under the impression that water is water, no matter where you are.

It is true that measuring the pH of the mash is of more valuable than measuring that of the tap water. Jack may not have noticed, but the contribution from grain can vary considerably, depending on the nature of the grist and the method of mashing.

I've lost track of the original poster, so apologies for leaving out his name. But, whoever you are, you will probably get more value by the correct use of gypsum, in your case. If you contact your local water department, they will send you a copy of your water analysis (assuming, of course, you are in a municipal water system). With this and a decent brewing text (perhaps Miller's book is a good place to start), you should be able to make some simple additions. Come to think of it, the simplest explanation I've seen was in Dave Line's Big Book of Brewing, and he offered a handy chart for additions for various beerstyles as well.

Although Jack will apparently disagree, control over your brewing water is *\*enormously\** important to an all-grain brewer, and one of the most essential elements in successfully brewing to style. You cannot brew a pale ale with Munich water, anymore than you can brew a Dunkel with Burton water.

Really, Jack.

- --Jeff

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Date: Fri, 15 Apr 1994 10:37:40 -0400 (EDT)  
From: Eugene Sonn <eugene@sccs.swarthmore.edu>  
**Subject: Brew of the month clubs**

I know someone posted a list of several brew of the month clubs a few months ago. Could someone with a copy e-mail it to me, please? A friend of mine wants to sign up for one, but needs to compare what's out there. Thanks in advance, Eugene Sonn

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Date: Fri, 15 Apr 94 10:56:40 EST  
From: dweller@GVSU.EDU (RONALD DWELLE)  
Subject: cheapskates/mini-jugs

As the cheapskate who started the discussion, let me chime in again. I don't keep great records, but while I was doing my taxes last night, I let my "quicken" take out all the check stubs to the brew-source shops for last year. This covered all my grain and other supplies for 21 5-gallon batches, except for some molasses, the water, a few weird spices I tried out of the cupboard, and the natural gas in the stove. For 1993, cost per 5-gallon batch was \$8.79. I think I'm lower than some other postings mostly because I re-cycle liquid yeast as much as I can (until I start to worry about it). (Did someone really say that they use a brand-new Wyeast package for EVERY batch?)

In equipment, I'm a cheapskate too and don't go in for the hi-tech gizmos that the high-fliers use (we cheapskates call those people "hobbyists"), unless I can find the gizmo at a garage sale for less than \$1. Last year I "rented" two carboys for \$14 (actually, it's a deposit at a water place, so I could get the money back, I suppose), and I bought an el-cheapo 33-quart boil pot on sale, \$17, which I made into a sort-of-rube-goldberg-schmidling-like mashertunboiler, using parts scrounged from the basement. I've maybe spent a total of \$10 in \$0.99 airlocks, stoppers, plastic hose, etc. in the last year (that's mostly included in the \$8.79 above). (I don't know how much I have in bottles--maybe \$25-- but it's not quite an expense, since I could take them all back and get a refund.) For grainer-newbies, I say, you CAN spend big bucks for all-grain brewing equipment (easy), but then we throw you out of the cheapskate club and turn your name over to the Republican National Committee.

While I'm in the cheapskate mode, let me inquire.

I like the idea of the mini-kegs but blanch at the expense (and I'm not too crazy about the construction of the things--especially whatever the lining is that can't stand bleach). But, look, I've got all these heavy-walled 3 and 4-liter wine bottles (Gallo, Carlo Rossi, and other cheapskate samples of the vintner's art) lying around that I just have to take back to the re-cycler. They all seem to have the same screw-threads on top, they're nice and green, they fit in my fridge, and they even have a little carrying handle.

Can't someone make a dispenser/CO2 thingy like the one that sits atop the store-bought mini-keg, but which would fit a big wine jug? WHAT A GREAT IDEA! I'll even lay aside my cheapskate mantle and buy the first one that one of you entrepreneurs manufactures (at a reasonable price, of course). Or maybe just an adapter for the mini-keg model? Are you out there, Jack?

Cheers,  
Ron Dwelle (dweller@gvsu.edu)

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Date: Fri, 15 Apr 94 11:26:50 EDT

From: btalk@aol.com

**Subject: doctored beer**

I want to do a 'doctored beer ' program for my club. Basically, this is lacing corporate beers with flavorings, spices, chemicals to mimic off flavors and aromas.

I have some info but am wondering what else is out there. the main things are what to use and how much.

regards, Bob Talkiewicz, Binghamton, NY <btalk@aol.com>

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Date: Fri, 15 Apr 94 08:29:16 PDT  
From: tima@wv.MENTORG.COM (Tim Anderson)  
Subject: Priming with brown sugar

A small, but meaningful, data point:

A beginner friend and I did a double batch of porter. We did a 5 gallon boil, chilled, evenly divided into two carboys, diluted with equal amounts of Bull Run water, pitched an evenly divided 2 liters of starter (Wyeast London Ale), fermented in the same room, and gave each carboy an equal amount of affectionate petting during fermentation.

At bottling time we primed one with 3/4 C of corn sugar, boiled in a bit of water. We primed the other with the same amount, by weight, of brown sugar, boiled in an equal bit of water, for the same amount of time. I don't remember how much the sugar weighed, how much water it was, how long it boiled, what the weather was like, or whether my socks matched.

So far, (her beer is gone, mine is getting close) noone has been able to detect any difference whatsoever between the batches. Your mileage may vary.

tim

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Date: Fri, 15 Apr 94 08:34:18 PDT  
From: mri10@mfg.amdahl.com (Michael Inglis)  
Subject: Carapils

I was reading Miller the other day and noted that he contends that Carapils malt is added as a specialty grain primarily to aid in body through the introduction of larger proteins into the wort. He also recommends mashing the grains with the main mash and mentions nothing about residual sweetness associated with the grain. He seemed to imply that the residual sweetness of Carapils is a "myth" brought about by the common homebrewer's misunderstanding that dextrines contribute to body and mouthfeel, while it is actually protein (i.e. since Carapils does add body and dextrines are what add body to beer, then Carapils must contain dextrines.) I have stimulated discussion in this forum a couple of times on this subject in an effort to better understand the effects of Carapils on the final product but I still don't feel that the complete picture has been painted. Would anyone care to comment on Miller's assertions? Have personal research or observations corroborated them?

Mike Inglis  
mri10@mfg.amdahl.com

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End of HOMEBREW Digest #1400, 04/16/94  
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Date: Fri, 15 Apr 94 10:12:39 MDT

From: npyle@n33.ecae.stortek.com

Subject: first batch / Late Hops / pH of Sparge Water

Mark Perkins describes one of the best procedures I've ever seen for a new brewer. You obviously did some reading before proceeding with your first beer, Mark. I suggest you use only boiled and cooled water for your yeast starter when using a dry yeast, but you clearly had no problems getting the yeast going. On to your questions:

> I have three questions:

> 1) Can "reheating" overcooled wort by adding hot H2O cause problems?

No. Disclaimer: I've never done it, but I can't see how this could cause you any real problems.

> 2) What can I do to improve the flavor and head of the beer?

I would use more malt to raise the gravity to the 1.040 - 1.045 range. This includes using more crystal malt, up to a pound of it. You brewed a fairly low gravity ale, which will tend to have less flavor than one would expect from a homebrew. The added malt extract and crystal should help your head retention as well. If you like the hopping as it is, you should also add a little more hops to compensate for the extra malt. I suggest changing your 15 minute addition to 1 oz. to balance the extra malt.

> 3) Why did the carbonation go crazy?

It seems your carbonation was pretty steady for several weeks and then went off the scale. To me this says infection, wild yeast or possibly bacterial. Not all infections cause noticeable off-flavors, especially so when the infection is mild. One possibility is that some other critter is in there converting unfermentables to fermentables and then the bottling yeast is making CO2 from it. I suggest you keep 'em cold, drink 'em up, and be wary of possible bottle bombs. Oh, take a little more care in your sanitation.

\*\*

Jeff, what makes the Hop Percolator drastically different from a hop back? The hop back is sealed and the (hot) wort flows through it. The hops are in contact with hot liquid for about 20 minutes with my hopback. I realize this isn't the same, but it is close, no?

\*\*

Jack's latest lesson involves water chemistry:

>From: Robert Schultz <Robert.Schultz@usask.ca>

>>I have recently read a few things about the importance of lowering  
>>the pH of the sparge water to that of the mash. Anyone out there  
>>have any specifics on the effects of doing/not doing this?

>We are eagerly awaiting for KB to post the effects of such things from his  
>vast experience with wildly varying water supplies (or was it widely varying  
>extract yields) but until then, I would suggest that you ignore everything  
>you have read and make a batch using the water as is and then decide if you  
>need to do anything the NEXT time.

The swipe at KB is noise. Ignoring everything you've read is foolish.  
Brewing, and then adjusting accordingly is good advice.

>>What does one normally use to lower the ph -- gypsum, lactic acid?

>Crushed malt works very well.

It works well to a point. Depending on your water chemistry, it may not be  
enough, or it may be too much. Gypsum is commonly used to lower mash pH, but  
if you have lots of sulfates already in your water, it may cause some  
undesirable flavors.

>>My tap water has a ph of about 8.5.

>Mine too but by the time the mash gets through buffering it, the pH of the  
>wort is just fine.

The pH of the tap water is a virtually meaningless number. The concentrations  
of certain ions, such as calcium, sulfate, carbonate, etc. are important.  
Because Jack's water takes no adjusting means little to most of the  
homebrewers  
out there.

>It depends on what is causing the "high" pH but throwing a lot of gunk in to  
>get it down when it may not be necessary is not the way to go about it.

True.

>It's best to monitor the mash and wort pH before you do anything to the  
>water.

It's good to monitor the mash and wort pH before you do anything to the  
water. It's even better to get a water report (usually takes one phone call),  
read the water chapter by Dave Miller (takes an hour), and then use your gray  
cells. It ain't particle physics.

>Don't be surprised if you get a few other opinions on the subject but you  
>will learn more trying my way.

You will learn more by being open-minded and putting forth a little effort.  
Starting with a couple of test brews (a pale and a dark) and taking some pH  
readings will get you a long way toward brewing better beer. Many people can  
get away with doing nothing to the water. Others, like myself, have to make  
some adjustments which weren't obvious without a water report and some pH  
readings.

Cheers,  
Norm

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Date: 15 Apr 94 10:09:00 -0500  
From: Thomas\_Fotovich-U2347@email.mot.com  
Subject: Cost of extract vs all-grain

Jim West (west@bose.com) said:

> ...  
> Anyhow, at roughly \$30 a 5 gallon batch, \$15 for a case of beer is a  
> bargain to me compared to anything in the store I'll consider  
> drinking. Is the \$15-20 savings of going to all grain worth 2-3  
> hours of my meager spare time? I don't think so, but your milage may  
> vary.  
> ...

Well.... The cost of my time is what I want to charge (or accept).  
There is more to just the material cost savings in all grain brewing.  
I feel more intimate with the beer (Freud you listening) when I brew  
all-grain. This may just be the geek in me. I can fiddle with this  
ingredient or adjust that ingredient With extract brewing I feel I'm  
just putting together a snap-together plastic model. With all-grain,  
I feel I'm not only assembling the model, but making all of the pieces  
as well.

```
#define FLAME_RETARDENT_SUIT
```

(It's like the difference between programming in Pascal or C. Both  
are better then BASIC (no flames please). Both can be used to create  
wonderful programs. Pascal is more formal the C. C has the feel of  
high octane programming.)

```
#undef FLAME_RETARDNET_SUIT
```

Just my plug nickel

Paddy Fotovich  
Motorola UDS  
u2347@email.mot.com

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Date: Fri, 15 Apr 1994 13:14:36 -0400 (EDT)  
From: gt6179d@prism.gatech.edu (Mark Anthony Bayer)  
Subject: hops mellowing with age?

first of all, let me say that i am pretty new to this internet thing, and i'm not sure if this is going to get posted to the right place. i read homebrew news on the "rec." group, and last time i mailed one of these messages, i never saw it appear. however, i DID see a response to it about a week later in one of the HBD collection of messages/faq/things. if i don't see this one either, i'm obviously not completely up on how to do this.

now, to the brewing:

recently someone posted a message saying their beer was quite hoppy at first, and then the hop flavor/aroma/(bitterness?) "mellowed" as the beer matured in the bottle. i have had exactly the opposite experience with my beers, and let me see if my thoughts on this ring a bell with anyone.

i have noticed others posting questions about terminal gravity, about how they're worried because they think it's not low enough. my t.g.'s are not often lower than about 1.018 or so, with s.g.'s of 1.044 to 1.050. these are always all grain lager beers using liquid yeast cultures/ no nutrient. my mash temperatures are generally on the low end of the range, which should mean a more fermentable wort/dry finished beer. i adjust water ph using gypsum, although i don't test it. i have a water summary from the city of atlanta ( where the water is, coincidentally, very soft and neutral). i generally ferment these beers for close to 3 weeks at around 50 degrees.

it seems that my beers start off with less hop presence (@ around 3 weeks after bottling), and get drier and drier as they mature, which brings out more hop in the balance and also (slightly) more alcohol. in addition, the "mouth feel" gets thinner.

now, is it a valid test to check the gravity of the beer after it's matured? because i'll bet my matured beers' gravities are quite a bit lower than the 1.018-1.020 they have when they're first put in the bottle.

so finally, here is my hypothesis:

i believe that the priming sugar not only causes the yeast to kick up again and ferment it (the priming sugar), but also helps the yeast to ferment the residual sugars left in the beer after secondary fermentation is over. (i'm implying that my yeast is "pooping out" during secondary fermentation, at least in terms of the "expected" t.g.'s given in recipes, books, etc.) i also think the slight "agitation" of the beer when it's bottled helps to "wake up" the yeast.

my beers are always good, but the change in character from 3 weeks to 2 months is quite dramatic. as i said, i'll bet the final gravity of my matured beers is about right, but i wonder if all this bottle fermentation is changing the character of the beer to a great degree. miller says that you get all phases of fermentation in the bottle, including diacetyl production, ester production, etc. can someone comment on how this

affects the taste of the beer as compared to getting a lower t.g. before bottling and just having the priming sugar ferment in the bottle? as i said, my beers are generally very good, although i don't know if i would recognize a homebrew ester if i tasted one.

gt6179d@prism.gatech.edu (mark bayer)

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Date: Fri, 15 Apr 1994 13:48:09 -0400  
From: ar568@freenet.carleton.ca (Aaron Shaw)  
Subject: Guinness hops/Canuck Brewpubs/Watneys Cream

In a previous article Thomas Aylesworth asked about Guinness hops. According to beer author Dave Line, Guinness uses Bullion hops and Northern Brewer hops.

For a 5 gallon batch, he advises 1 oz. of Bullion hops and 3 oz. of Northern Brewer hops. Both should be added to wort for the final hour of boiling.

\*\*\*\*\*

In a previous article Andy Ross inquired about brew pubs in Toronto and Montreal.

In Montreal I would recommend Le Cheval Blanc(809 rue Ontario E, near rue Berry) and Futenbulles(Bernard and Parc), the latter is a Belgian-accented beer cafe.

In Toronto, you should definitely go to C'est What(67 Front St. E). They offer several Ontario micro-brews on tap and a few excellent Belgian ales. The Rotterdam brewpub(600 King St., Tel.:416-868-6882) offers some fine ales and is "Worth seeking out"-Michael Jackson(beer Guru, not the pop-star with questionable sexual tendencies).

\*\*\*\*\*

And yet in another previous article Stuart Siegler asked about a recipe for Watneys Cream Stout, and once again I will rely on Dave Line for this one.

WATNEYS CREAM STOUT

3 lb. Malt extract syrup  
1/2 lb. Crushed crystal malt  
1/2 lb. Crushed black malt  
1 lb. Brown sugar  
3 tsp. Caramel  
1 1/2 oz. Fuggles hops  
3 gallons Water for "sweet stout brewing"  
1 oz. Home brew beer yeast

Boil the malt, grain, and hops in water for 45 minutes  
Strain off the wort from the hops and grains and sparge.  
Dissolve the sugar and caramel in boiling water. Cool wort.

4-5 days in the primary. 7-10 in the secondary. Rack the beer off the sediment and prime with corn sugar(1/2 tsp./pint).  
Allow 7 days maturation.

Cheers and Good Luck!

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"Come my lad, and drink some beer!"

Aaron Shaw  
Ottawa, Canada

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Date: Fri, 15 Apr 94 14:23:21 CDT  
From: Al Gaspar <gaspar@STL-17SIMA.ARMY.MIL>  
Subject: hoptech ?

Is hoptech still around? I was talking to someone about them the other day and I noticed that I couldn't seem to reach hoptech.com. Thanks for the info.

Cheers--

Al

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Al Gaspar <gaspar@stl-17sima.army.mil>  
USAMC SIMA, ATTN: AMXSI-TTC, 1222 Spruce St., St. Louis, MO 63103-2834  
COMMERCIAL: (314) 331-4354 AUTOVON: 555-4354  
relay1.uu.net!stl-17sima.army.mil!gaspar

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Date: Fri, 15 Apr 94 16:11:37 EDT  
From: AYLSWRTH@MANVM2.VNET.IBM.COM  
Subject: re:"topping up" carboy?

Chuck Wettergreen wrote:

>Thomas Aylesworth < AYLSWRTH@MANVM2.VNET.IBM.COM>> wrote in HBD  
>#1397:

<deleted>

>PN> So, I ended up having to top up with  
>PN> almost 2 gallons of water.  
> ^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^

<deleted>

>Recently in both the HBD and R.C.B.  
>I have seen a number of cases where (relatively) new brewers are "topping  
>up" their carboys when racking to a secondary, or in this case,  
>topping up to make up for hot/cold break losses. In this case, if  
>Thomas was not doing a full volume boil I can understand adding  
>water to reach the recipe volume,

Yes, I didn't make this clear, but I only do a partial boil. I have a 20 quart stainless steel pot, which allows me to comfortably boil 4.5 gallons of wort. After 1 hour, I am left with between 3.5 and 4 gallons. And, as I said in the post, I seemed to have lost between .5 and 1 gallon due to sediment after chilling. So, I topped up with 2 gallons of boiled water to give me a 5 gallon batch.

>but topping up a secondary to  
>reduce headspace? Am I nuts or has someone come to a miraculous  
>conclusion that the cause of HSA is headspace in a secondary carboy?

Well, I have no idea whether or not you are nuts :-), but I have to admit that I used to top up the secondary myself. I have neither Papazian or Miller in front of me, but I am reasonably sure that Miller has a line in his beginner's section that is something to the effect of "after racking to the secondary, you can top it up to the 5 gallon mark if you want to". I am sure that if I have this completely wrong, or have attributed it to the wrong person, someone here will correct me! But, seriously, I do not believe that he gives any reason for either doing it or not doing it. For my first few batches, I was doing it basically out of a misguided desire to get as many bottles of beer as possible out of a batch. After that, I finally realized that all I was doing was watering down my beer and, in the process, throwing my final gravity reading off a little. So, I now try to put in a little more than 5 gallons in the primary to make up for the relatively small amount I lose to sediment when I rack from primary to secondary, and don't top up the secondary at all.

And, above all, I no longer worry if I don't get 50 bottles out of 5 gallons of beer!

Thomas Aylesworth  
Dept. PX8/Space Processor Software Engineering  
Loral Federal Systems, Manassas, VA

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Internet: aylswrth@manvm2.vnet.ibm.com | PROFS: AYLSWRTH at MANVM2  
Phone: (703) 367-6171 | T/L: 725-6171

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Date: Sat, 16 Apr 1994 08:49:52 +1000 (EST)  
From: David Draper <ddraper@laurel.ocs.mq.edu.au>  
Subject: Watneys Cream Stout recipe

Hi there, in the HBD I just read (sorry forgot the number), there were two requests for a recipe for Watneys Cream Label Stout. Here is Dave Line's version, an extract recipe, taken without permission from Brewing Beers Like Those You Buy. Caveat brewer: Line's techniques differed from those now thought to be best, especially on the 'net. I.e., no finishing hops, boiled the specialty grains, using sugar, and check out the call for 10 saccharin tablets!!

Watneys Cream Label - 5 imperial gallons  
3 lb Malt extract syrup  
0.5 lb crushed crystal malt (no Lovibond given)  
0.5 lb crushed black patent malt  
1 lb soft brown sugar (presumably dark brown)  
3 teasp. caramel  
1.5 oz Fuggles (no aa% given)  
10 saccharin tablets  
yeast

Line's method is to boil up the extract, grains, and all the hops in 3 gal water for 45 min., then put this in the fermenter along with the sugar and caramel that had been dissolved in a separate vessel of water (he says only "hot" water). Top up to 5 imp gallons, then pitch yeast and add the saccharin. Ferment 4-5 days then rack to secondary for a week, then bottle. Minimum 7 days bottle maturation.

When I made this, I substituted a few ozs of roast barley for the caramel, and added a couple ozs of lactose instead of the saccharin. I had only Edme dried yeast available. I used sugar, and even boiled the grains (this was in my pre-net days). The result was delicious, according to my notes, but who knows, with more up-to-date procedures and good yeast, this will probably improve a lot.  
Hope this helps--  
Cheers, Dave in Sydney

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David S. Draper School of Earth Sciences, Macquarie University  
ddraper@laurel.ocs.mq.edu.au NSW 2109 Sydney, Australia  
Fax: +61-2-805-8428 Voice: +61-2-805-8347

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Date: Fri, 15 Apr 94 17:18:06 PDT  
From: "Mark E. Stull, no DTN 15-Apr-1994 2017" <stull@koal.enet.dec.com>  
Subject: Summary of kegging woes replies.

When I asked my question about my kegging woes, I said I'd summarize and post the results. So here goes....

The strong consensus was that foam is to be expected for the first glass or two. My problem, therefore, seems to be largely self-inflicted: every time I drew a glass, I'd end up changing the pressure - down, because I got foam, then up, because the beer was flat, then up some more because it was still flat, all while letting off most of the pressure to actually dispense the beer. Thus, I must surmise that the beer was never reaching equilibrium with its ever-changing environment. This is supported by the fact that last night, I drew a glass without changing anything (the first time I've drawn two glasses without changing something) and got beer, not foam.

There was also a strong consensus that if one is going to force-carbonate the beer, then you should do it right, by shaking the you-know-what out of the chilled beer under fairly high pressure (as high as 30 lbs. was recommended).

Several people mentioned using "real" beer taps, instead of cobra taps. Are "real" beer taps hand-held too, or is this referring to the type where you need to do surgery on your fridge to mount them (on the outside)? Where can you get them mailorder?

So thanks to everyone for taking the time to help me out. I hope this summary has done justice to your suggestions.

Mark E. Stull  
Digital Equipment Corporation

stull@koal.enet.dec.com

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Date: Fri, 15 Apr 1994 13:15:49 +0300 (WET)  
From: Paul Jeffrey <mspaulj@olive.msc.huji.ac.il>  
Subject: Patience / Inconsistent Carbonation

Several recent threads on the HBD have emphasised the importance of letting a brew sit in secondary a while before drinking. My own recent experience bears out this advice. An English Ale I made from an extract kit had all sorts of off tastes after two weeks in the bottle. After four weeks both aroma and taste had improved somewhat but I was still very unhappy about the quality. Then, after 7 weeks in store, I opened one of the last bottles and, wonder of wonders, my beer tastes great. So, although there is an understandable eagerness to soak your taste buds and gullet with some home-made brew....Wait, patience is indeed a virtue !!

On a more technical note, I have a problem with inconsistent carbonation that some of the more knowledgeable HBDers may like to comment on ? I primed with corn syrup but only two in three bottles have carbonation. Any ideas ??

Paul J

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Date: Sat, 16 Apr 94 08:15:49 EDT

From: repiii@aol.com

**Subject: Re: using pet bottles**

To Andy A.

I would imagine flavor would suffer after all of that time in plastic but I know someone who regularly fills pet bottles from his keg to take places, even our local home brew club for judging, and it works out well. One trick is to run a tube from the tap and fill from the bottom. I'm sure if you were determined you could do the same with a funnel and very careful pouring from bottles. Of course the beer would have to be drunken within a day or two but I'm sure that isn't a problem. I'ts better than paying \$3.50 a cup for sub-par beer. Did you know that there is a micro brew stand at Camden Yards now? It's on Eutaw St., somebody from our club harrassed ARA enough that they let him open one. Apparently they have DeGroens (Baltimore Brewing), Sissions, and I think Olivers (Wharf Rat) on tap and Blue Ridge in Bottles. My first game this year is on Wednesday, I will definatly quaff a few then. I might catch some of the ball game too. Hope to see you in the O'szone sometime.

Roger P.

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Date: Sat, 16 Apr 1994 11:35:37 -0400 (EDT)

From: EPETTUS@Gems.VCU.EDU

**Subject: REQUEST**

As a brewer and faithful follower of the word of Papizian, I was thrilled to discover this address in "Hands on Internet." I am a new internet user as revealed by the book I found you in, but have several brew buddies and brothers who will eagerly await news from the research front of zygermology.

Thank you,  
Ted Pettus

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Date: Sat, 16 Apr 94 11:47:35 EDT  
From: Pierre Jelenc <pcj1@columbia.edu>  
Subject: Torrefied Wheat

Andrew S. McKenzie (asm@med.unc.edu) asks:

>One clarifier: for what ever reason there is a terminology chasm  
>associated with this word "torrified" that leads many to direct me to  
>cereal aisle at the local grocery. I don't want puffed wheat for  
>breakfast and I certainly don't want it in my beer. Crosby & Baker's use  
>of this word applies to a hard "pearled" grain. So any help or discussion  
>would be most helpful.

To torrefy (note, "e", not "i") when applied to food products simply means  
to dry-roast with the purpose of flavor development or enhancement:  
thus, coffee beans are torrefied.

To torrefy your own wheat, spread it on a cookie sheet in a medium-low  
oven (225-250F) and roast it with frequent stirring until done to the  
desired level.

Pierre

Pierre Jelenc

pcj1@columbia.edu  
Columbia University, New York

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Date: Sat, 16 Apr 94 14:00:47 EDT

From: shoej@aol.com

**Subject: Berliner Weiss**

I didnt use any "artificial" agent in my Berliner Weiss. I followed the directions on making a sour mash in TNCJOHB. I added a half pound of crushed malt to the completed mash, and let it sit overnight in the picnic cooler where the mash was done. It stunk like heck and the sparge was a monster, but the beer had a real nice lactic tan

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Date: Sat, 16 Apr 94 14:02:41 EDT

From: shoej@aol.com

**Subject: San Francisco**

Could anyone that knows the San Francisco area let me know what  
brewpubs/microbreweries I should visit while I am there the week of the 25th.

Please send replies to shoej @aol.com

Thanks

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Date: Sat, 16 Apr 1994 15:24:43 -0400 (EDT)  
From: Kinney Baughman <BAUGHMANKR@conrad.appstate.edu>  
Subject: Water's effect on yield and beer quality

The last issue of HBD contained the latest barb from JACK SCHMIDLING (tm):

> We are eagerly awaiting for KB to post the effects of such things from his  
> vast experience with wildly varying water supplies (or was it widely varying  
> extract yields) but until then, I would suggest that you ignore everything  
> you have read ...

My humble suggestion this time, as it has been in the past when you and I have argued the obvious, is to do your homework, Jack. For starters, I would suggest Chapter 11 of The Big Book of Brewing by Dave Line and Chapters 7 and 9 in Malting and Brewing Science. Sorry I can't give you the details just now but I have more important things on my front burner these days.

To whet your appetite, though, here are a couple of points/quotes:

"During the mashing process, the conversion of the malt starch to sugar can only take place if the mixture of the crushed grain and water is slightly acidic in nature. So MINUTE IS THE AMOUNT OF ACID NEEDED that even the common salts found in ordinary water supplies are enough to upset the delicate reactions." (emphasis mine) The Big Book of Brewing, p. 84.

It should come as no surprise that the pH of water is important during the mash. Consider that you aren't going to make beer from distilled water, for example. It's chemically neutral. Commercial brewers use sulphuric, lactic and sometimes hydrochloric and phosphoric acid to adjust the pH of mashing liquor. And as Line points out, "ordinary mineral salts in our water supplies can promote or decrease the effective acidity ... (and can be used) to make the SUBTLE CHANGES needed to create the OPTIMUM CONDITIONS for the (brewing) reactions (which depend on acidity)." The Big Book of Brewing, p. 88. (emphasis mine)

"The first consideration in brewing must always be to create the best environment for the enzymes to work in the mashing stage. Salts of temporary hardness cause alkalinity and those of permanent hardness promote acidity. Since brewing reactions need, and are critically sensitive to, the amount of acidity in the mash liquor, then obviously the QUANTITY and the TYPE of hardness that is present is extremely important." (Emphasis is Line's) The Big Book of Brewing, p. 92.

And from Malting and Brewing Science, p. 208.

"Other chapters describe in detail the effects of salts on mashing, wort boiling, fermentation and finally beer quality. At this stage it is sufficient to note that in mashing, enzyme activity and enzyme stability is influenced and therefore THE YIELD OF EXTRACT. (emphasis mine) At the same time, the pH level and concentration of phosphates in the mash and derived wort are strongly affected by particular salts. Extraction of hop bitter substances and precipitation of tannins and proteins are influenced by both

the pH level of the wort and the concentrations of salts. Fermentation, growth and flocculation of the yeast are similarly affected, and finally beer flavour stability, foaming and gushing are also influenced."

Let's see, that means that salts in water affect pH, mashing, enzyme activity, enzyme stability, yield of extract, extraction of hop bitter substances, the precipitation of tannins and proteins, fermentation, growth and flocculation of yeast, beer flavour stability, foaming and gushing.

Did I leave out anything important here?

I hate to be flip but these things might affect the final quality of your beer, commercially brewed or otherwise, Jack.

Please let me get back to work, OK?

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Kinney Baughman  
baughmankr@conrad.appstate.edu

| Beer is my business and  
| I'm late for work.

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Date: Sat, 16 Apr 94 15:43 CDT  
From: arf@mcs.com (Jack Schmidling)  
Subject: ORACLE SPEAKS

>From: ulick@ulix.cheg.nd.edu

>1) How does the oracle store all the wort that comes off his lauter tun before he can remove the spent grain and start to boil?

The oracle has a hole in the kitchen floor through which a tube carries the wort from the mash tun to the boiling kettle

>2) How does the oracle start his boil at first running while his boiler is still being used as a lauter tun?

He doesn't and it isn't. He starts his boil after 5 or more gallons have been transferred to the kettle.

>3) How does the Oracle heat his sparge water if his big pot was used as the mash tun and lauter tun? (I know the answer to this, but drilling a hole in the kitchen floor to run a pipeline from the kitchen to the brew is not an option for me).

The pipeline is for the sweet wort. The Oracle, of course, uses an EASYSPARGER (tm) to heat sparge water as it is used.

>4) How does the oracle do decoction mashes with one big pot? (I know he does.

He does the decoction heating in a 2 gal kettle.

>He made a damned good PU clone).

Mortals have come to expect that from the Oracle. In fact, most folks consider PU a good imitation of Oracle beer.

However, I believe there was some other message in the questions from the mortal and perhaps there is some confusion in his mind. But that is what mortals are all about isn't it?

The EM installed in a kettle, even the 32 qt canner, is touted as a single kettle, all grain system. It is or can be, but need not be. When used that way, it is the least expensive and simplest to use all-grain system. All that is required is a plastic bucket or carboy to hold the wort between operations. It is assumed that when one's knowledge of the art and/or budget allows, a second kettle will be added so that lautering and boiling can be carried on at the same time. The smaller kettle can be used for ever as the mash tun for up to 10 gal batches and the new kettle might be a larger ss one for boiling.

>By the way, the Easymasher (TM) again failed miserably for filtering my chilled wort - it may have been because of all the break, but

I think that advertizing the product as a hop filter is ah, ...  
It has worked for exactly one out of the 10 or so batches I've tried it  
for, and even that one I had to leave draining overnight.

The Oracle, of course, has no such problems and has used an EM in the boiler  
for several years to filter out the hops. It appears that we need to have  
some feedback from more mortals to determine whether or not false advertising  
is at issue or just that there are more oracles than we think.

I am not opposed to exposing myself to a public survey but to go more than  
half way in being unbiased, I propose that all participants send their inputs  
to YOU (ulick@ulix.cheg.nd.edu) and YOU report back to the group.  
The only stipulation I insist on is that only commercial versions, i.e.,  
EASYMASHER (tm) be considered in the report. That is, they must be made by  
ORACLE, Inc. aka JACK SCHMIDLING PRODUCTIONS.

>From: birkelan@adtaz.sps.mot.com (Joel Birkeland)

>If Jack Schmidling did not exist, it would be necessary to invent  
him.... Also, I doubt if I would have tried all-grain brewing without an  
Easymasher. It is by far the simplest approach I have seen.

If people like Joel did not exist, I would have to invent them and then where  
would the ORACLE be?

Perhaps you could break the ice by sharing your views on hop filtering with  
Ulick. If you don't hop filter with the EM just lie to him, don't spoil our  
fun.

>From: Jim Busch <busch@daacdev1.stx.com>

>Ulick, do you use whole hops? I would think that even the EM would work  
if you are using whole hops.

Interestingly, the only time I ever had a problem with the EM clogging was  
the very first time I used home grown hops. The flower sepals seem to have  
wrapped themselves around the strainer and effectively sealed it off. It was  
a simple matter to blow gently into the outflow tube to clear the strainer  
but I had to do it several times before it went away. It was also the first  
time I every used fresh (dry) whole hops and concluded that there might be a  
problem here but it has never happened since and I always use some fresh or  
plug hops in all my beer. Many of them are totally fresh hops so I have now  
concluded that it was a fluke.

Not sure why Ulick is having a consistant problem but it might have something  
to do with the method of chilling, and settling prior to transferring.

I rarely transfer my wort to the fermenter in less than several hours from  
end of boil. This can be two or as much as 8 hours later. I let it settle  
naturally and move nothing from the time I drop in the chiller till I am done  
transferring the wort. I can imagine that whirlpooling, stirring or  
otherwise upsetting the sediment could create totally different conditions.

js

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Date: Sat, 16 Apr 94 16:34:37 EST  
From: JEBURNS@ucs.indiana.edu  
Subject: SUGAR/CHEAP EQUIPMENT/Party Pigs

First let me say that I enjoyed reading Jeff Frane's recent article in Zymurgy. It was well written and interesting. I enjoy trying different things in beer, and have no qualms about making a beer that is not all malt. I'm sure that an entire book could be written on the subject of adjuncts in beer. The fact that he is a regular on HBD is great, it allows readers to ask questions and maybe have them answered by the author himself. One of the questions I had was regarding the corn sugar tradition among homebrewers (How did it begin? Why does it continue?) For those that didn't read the article here is the passage that piqued my interest.

"Homebrewing conventions insist on using corn sugar for priming, but there is little logic behind this. In England and Belgium, commercial brewers order custom blends...for priming, based on years of experience. The use of corn sugar appears to be limited to homebrewers, or commercial brewers (like those at Sierra Nevada) who began as homebrewers. It's  
time

I believe, to set aside the conventional wisdom and find out what really works. So if you're interested, grit your teeth and substitute cane sugar or brown sugar for corn sugar when bottling your next ale."

The question that I posted previously was since this is usually less than a cup would there be a taste difference. Tim posted a taste test that revealed no difference between brown and corn sugar. The idea of using brown sugar or Turbinado in a beer sounds like fun and I was hoping for some input from people about what kind of flavors some of these adjuncts would give beer if used in the boil.

Re: cheap equipment. I agree with the guy in the cheapskate club, it is certainly possible to brew all-grain with a minimum of equipment. If you do there is a significant price difference between all-grain and extract. It's true that if you spend a \$1000 Stoelting setup or something like that you are going to have to brew for a \*long\* time to break even, BUT the economical side of all-grain is there if that is a concern for you ( I know it is for me ).

Party Pigs. I thought they looked like a great invention after reading a short blurb in a mag. Then I got a catalog and checked it out further. It seems you have to buy a disposable "air bag" type thing that has to be replaced each time you fill it. They cost \$3.50. So for a 5 gallon batch it would cost \$7 to "pig it" If someone is using one of these and I am mistaken in how they work let me know. Like I said they \*looked\* like a good thing at first.

Sorry about such a long post, but sometimes in an effort to conserve bandwidth brevity can be misconstrued as being offensive. And yes I know I spelled among wrong. Once I hit return I can no longer edit text on my machine.

Coyote, Bloomington looks NOTHING like Gary, Indiana. It actually has lots of trees and a few rolling hills. No offense to anyone in Gary, but the section we rode through on the train was probably the ugliest place I have ever seen that hadn't been bombed recently.

Dave Burns  
jeburns@ucs.indiana.edu

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Date: Sat, 16 Apr 94 18:29:48 -0400  
From: Wayne\_A\_Sawdon@MENDOCINO.MACH.CS.CMU.EDU  
Subject: Spiced Barleywine

While we are on the subject of barleywine, I was wondering if anyone has experience making a spiced barleywine, perhaps like a John Barleycorn. Given that I plan to age it for a year and I expect a final gravity in the mid 20's, should I double or perhaps triple the amount of spice from a standard spiced ale recipe? Does anyone have a favorite recipe they would be willing to share?

-Wayne

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Date: Sun, 17 Apr 1994 07:43:03 EDT  
From: Bob Bessette <bessette@uicc.com>  
Subject: Mash-out Confusion...

Those of you who are regulars know that I have been making a lot of inquiries about going to all-grain and I'm just trying to do it right. I don't want to go out and buy a lot of equipment and found out later I should've done it some other way. Well, I'm confused... I recently posted a question about which type of cooler to buy. The concensus was that Gott (made by Rubbermaid now?) cooler was the best to buy for mashing. It could either be circular or rectangular. Some say rectangular is fine, others say circular was better.

I had mentioned that I was going to mash within the cooler and transfer to a Phil's Lautertun for sparging. Most of you told me not to bother moving the mash liquid to another vessel. Just rig up the cooler to do sparging as well. Well OK, I thought well that might be the most frugal and less cumbersome way to handle it. Now I read about this step called mash-out in TCHOHB by Miller. He says on page 130, "I consider the mash-out step mandatory. In fact, one of the greatest disadvantages of the picnic cooler mash-lauter is that there is no simple way to heat the goods in it before sparging." He also says, "I have tried omitting the mash-out and encountered very difficult sparging as a consequence."

OK, you picnic-cooler mash-spargers must be leaving out a somewhat essential step (at least according to Miller) unless I'm missing something. When I viewed an all-grain session the mash-out step was stressed to me as being very important. Please give me some guidance here. I don't want to go out and buy a cooler, rig it up for sparging, and then be unable to perform an essential step in the sparging process...

Bob Bessette (future all-grainer...)  
bessette@uicc.com  
Systems Analyst  
Unitrode Integrated Circuits  
Merrimack, NH 03087

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Date: Sun, 17 Apr 94 12:02:09 EDT  
From: sims@scra.org (Jim Sims)  
**Subject: re: bottling early & !strong Grolsch bottles**

\*\*Date: Thu, 14 Apr 94 9:57:58 MDT  
\*\*From: npyle@n33.ecae.stortek.com  
\*\*Subject: Early bottling / Jeff did it

\*\*Michael Ell writes that he bottled his ale early (1.028). I agree that this  
\*\*is early, but you have less to worry about than you might think. If the  
\*\*bottles are truly "similar to Grolsch" then I would venture to say you will  
\*\*not have bottle bombs. The Grolsch bottles are especially thick and the  
\*\*rubber seal at the top will give up before the glass.

My limited experience goes counter to this. The only bottle bomb I  
have ever had was a Grolsch bottle...

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Date: Sun, 17 Apr 94 18:15:00 UTC

From: r.call@genie.geis.com

**Subject:**

Its hard for me to believe that after hundreds of years of brewing and thousands of test being taken by the sharpest people in brewing that the idea of not recirculating your wort would not be in vogue as we write!

Why would the big breweries and some of the most educated and most decorated brewers continue to take the extra time and effort to recirculate if it were not needed or didn't have any possitive effects.

Why would every major publication of brewing cover this procedure in detail and discuss its positive aspects? Why would the publications not tell us "But you really dont need this procedure in your brewing process, so dont worry about it."

I know things do change. Look at how the Germans used to do a triple decoction mash and now they might use only a single. I know things do change but I have to believe Millers reasons for recirculating.

I must admit, I cut down the time I used to recirculate after discussing this area with Micah. Instead of doing it until the wort is clear I now only do it until the chunks are gone. I do believe in the oxygen uptake theory at high temps so I believe shortening your recycle time helps in this area but for stability in competition brews look into filtering your beers! I believe if a test were done we could prove that filtering has a greater effect on beer that has to undergo the rigers of UPS and the temp fluctuations that occur to our beers in transit to the competition.

>>My Two Cents Worth<<>>Keep on Recircin<<

Ray Call      r.call@genie.geis.com

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Date: Sun, 17 Apr 94 20:37:21 HOE  
From: "Antonio S. Reher" <CUANTICA@vm1.sdi.uam.es>  
Subject: Need help

Hi,

This is a novice speaking, so please take heart :) I am desperately seeking a homebrew's supplies outlet anywhere near Spain that delivers by mail. My best bet would be in the U.K. or something, but I really don't know. Anybody have any ideas?? I need help in a hurry... I have a batch of Belgian Ale from a set I bought in the U.S. that needs a-bottling :)

Please send your mail to CUANTICA@vm1.sdi.uam.es

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Date: Sun, 17 Apr 94 16:26:17 CDT  
From: GHMILLER <GHMILLER@MUSIC.LOYNO.EDU>  
Subject: Budvar labels/sanitation

Greetings fellow brewers,  
two items from me today...

1. Would the gentleman who posted last Monday re: Budweiser Budvar labels kindly email me his address? The message I sent bounced "host unknown".

2. I have lost my first five batches in a row to contamination, and I just don't know what else to do. I've tried marathon bleach solution soaks, kitchen scrubdowns, antibacterial washes on anything remotely near the wort, etc. Anyone have a miracle cure that worked for them?

Thanks,  
Eric Miller  
ghmiller@music.loyno.edu

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End of HOMEBREW Digest #1401, 04/18/94  
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Date: Mon, 18 Apr 1994 09:00:18 +1000 (EST)  
 From: David Draper <ddraper@laurel.ocs.mq.edu.au>  
 Subject: Dave Line's Water Treatment

Hi folks, I'm back at it with typing in stuff from Dave Line's books. This time it's the water-treatment table from The Big Book of Brewing that was touted in today's HBD as being one of the best by one of our well-know regular contributors (whose name I forgot to record--sorry I'm such a git!). The table summarizes Line's entire chapter on water treatment, but if you write down what happens to the water as a result of these actions, you learn what chemically has been done. I know many experienced brewers don't need this but I'm sure there are lots of less experienced types, like me, who can learn a lot from this (as I did). Line stressed that these are GUIDELINES ONLY, and that personal preference and experience should dictate what one does. To quote: "The overriding factor in the treatments listed below must be to ensure that the acidity of the mash is satisfactory. The object of the exercise is to create a mash acidity of around a pH of 5.2. It may be necessary with some waters to increase the acidity by adding more sulphates, or conversely to decrease acidity by adding more carbonates, than the recommended doses given in the summary chart." Now that's what I call a disclaimer!!

The way the table works is like this: for each type of beer (horizontal headings) at a given water type (vertical headings), there are numbers listed that correspond to the following actions, to be done in the order listed. Total solids are given in ppm. Treatments are for 5 imperial gallons, so adjust amounts of salts added for your batch's volume. The goal is to treat various types of water to be appropriate for various types of beers.

I have to break the table into two parts to fit it into 80 columns. For water characteristics, "soft" = mixed salts in various proportions; "Med. soft" = contains small quantity of temporary hardness; "Mod. hard" = mostly temporary hardness; "Hard" = temporary and permanent hardness; and "V. hard" = mainly permanent hardness. Permanent hardness refers to the water's content of Ca, Mg sulphates (not removable by boiling) and temporary hardness refers to Ca, Mg bicarbonates (reduced to carbonates and precipitated by boiling).

Water characteristics	Total Solids	Barley Wine	Pale Ale	Lager	Light Ale	Bitter
Soft	<100	3,5	4,5	1	3,5	3,6
Med. soft	100-200	3,5,11	4,5,11	11	3,5,11	4,6,11
Mod. hard	200-400	3,5,2	2,5,2	2	3,5,2	2
Hard	400-600	2	2	2	3,2	2,6
V. hard	>600	2	2	2	2	2,6

Water characteristics	Total Solids	Mild	Brown Ale	Sweet Stout	Dry Stout
Soft	<100	3,6	8,6,9	8,6,9	7
Med. soft	100-200	3,6	6,9	6,9	8
Mod. hard	200-400	2,6	6,9,11	6,9,11	11

Hard	400-600	2	2,10,6	11,10,6	11
V. hard	>600	2,10,6	2,10	11,10	11,10

Numbered Actions are: 1) No treatment required. 2) Boil all the water for 1/2 hr, allow to cool, rack off softer water from precipitate. 3) Add 1 level teaspoonful gypsum. 4) Add 2 level teaspoonsful gypsum. 5) Add 1/2 level teaspoonful epsom salts. 6) Add 1/2 level teaspoonful Potassium Chloride. 7) Add 1 level teaspoonful Calcium carbonate. 8) Add 1/2 level teaspoonful Calcium carbonate. 9) Add 1/2 level teaspoonful salt (NaCl). 10) Dilute with distilled water to bring total dissolved solids down. 11) Bring all the water to a boil and allow to cool before racking.

An example: you are brewing a brown ale with moderately hard water. The recommended treatment is to first add 1/2 tsp potassium chloride, then 1/2 tsp salt, then boil and allow to cool before use.

Notes: Gypsum is calcium sulphate; epsom salts is magnesium sulphate. In 5 imperial gallons, 1 level teaspoonful of the salts above equates to the following amount of salt in solution, ppm: calcium sulphate, 175; magnesium sulphate, 75; salt (NaCl), 325; potassium chloride, 350; calcium carbonate, 80.

Hope this helps. For you bandwidth monitors out there, this contribution is about 4.5 K.

Cheers, Dave in Sydney

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David S. Draper School of Earth Sciences, Macquarie University  
 ddraper@laurel.ocs.mq.edu.au NSW 2109 Sydney, Australia  
 Fax: +61-2-805-8428 Voice: +61-2-805-8347

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Date: Mon, 18 Apr 94 08:02:06 EDT

From: btalk@aol.com

**Subject: sanitation**

Erik Miller asks what else he can do to prevent contamination.

Check your water supply, especially if it a private well.

Here in New York state it is suggested private wells be tested annually.

Make sure you don't touch any thing that will contact wort. By the same token, don't set anything down that will contact cool wort. Keep wort covered while cooling.

Is your chlorine solution fresh? Airlocks sanitized(inside)?

Try using a yeast starter.

I'm sure you'll get other suggestions.

good luck

Bob Talkiewicz <btalk@aol.com>

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Date: Mon, 18 Apr 94 09:11 CDT  
From: arf@mcs.com (Jack Schmidling)  
Subject: ORACLE #2

>From: gummitch@teleport.com (Jeff Frane)  
>Subject: Re: wort pH

>Although Jack will apparently disagree, control over your brewing water is \*enormously\* important to an all-grain brewer...

Not at all (disagree, that is) but the message that seems to have gotten lost in my posting was simply: "if it aint broke, don't fix it". Just because pH is "high" does not mean you MUST dump a bunch of chemicals in to FIX it. I just suggested trying a batch first, if for no other reason than to have a reference point for future "fixes".

.....

While I have your attention, I hereby declare Jeff Frane ORACLE #2 for his contribution to the enhancement of the clarity and over all quality of my last batch.

At his suggestion, I tired Spanish Moss yesterday. My son came up from Florida with a shopping bag full for my garden and I told him I now had a better use for it. Taking Jeff's advice that most brew shops recommend using far too little, I dumped in half the bag. The most amazing thing was that it smelled just like Saaz hops and I do not recall anyone mentioning this characteristic. I did a quick Alpha Acid test (with an EASYALPHA tm) and decided that about 5 lbs would give me the bittering I wanted, so I dumped in the rest of the shopping bag full.

The beer not only cleared beautifully, but it fermented out over night and was fully carbonated, with a lovely Saaz aroma. I am drinking my fourth liter as I write this.

js

P.S. No Ulick, it did not clog up the EASYMASHER.

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Date: Mon, 18 Apr 1994 10:29:55 -0400 (EDT)

From: Jim Busch <busch@daacdev1.stx.com>

**Subject: Re: ORACLE and brewing????**

> From: arf@mcs.com (Jack Schmidling)

> Subject: ORACLE SPEAKS

>

> EASYMASHER (tm) be considered in the report. That is, they must be made by

> ORACLE, Inc. aka JACK SCHMIDLING PRODUCTIONS.

>

Boy an I confused :-) Just what does a database software company have to do with brewing?????

jack, how much did it cost top buy Oracle, inc???

JB

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Date: Mon, 18 Apr 1994 09:30:11 -0500  
From: chp@mail.utexas.edu (Chris Pencis)  
Subject: Brewing Techniques vs. Zymurgy

I recall a big knock down drag out, bitch and moan session about the merits of these magazines. As I am about to subscribe to one of them (being a graduate student of limited funds), I would like to get the pros and cons of them out front. I'm a partial mash brewer (the silent majority :) and have been on HBD for about a year so whatever I read, I would like to add to my knowledge base, not repeat it. So can you folks please send opinions reviews etc. regarding the publications to the address above -> let's try to keep this battle off bandwidth time. If enough requests are submitted, I'll compile and repost. Hopefully the HBD won't wind up getting a copy of my thesis by accident.....AAARGH!

Thanks - Chris

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Date: Mon, 18 Apr 94 10:44:56 EST  
From: carlsont@GVSU.EDU (TODD CARLSON)  
Subject: re: carapils

Mike Inglis asked about the use of carapils malt. I recently asked for some advice on which grains to mash and which grains to steep. Carapils is the one that one that generated the most confusion. Mike cites Miller as one of the many references (including the catalog I got in the mail on Sat) that say to mash carapils. But many of the people who responded to my questions said that carapils is just a pale crystal malt and should be steeped like a crystal malt. I too am looking for a final answer to the questions on this malt.

todd  
carlsont@gvsu.edu

PS - We excuse the lack of subscripts in internetland but please it's CO<sub>2</sub> (not Co<sub>2</sub> or C<sub>02</sub> as in Saturday's HBD and some home brew catalogs) -- not a flame - I'm a chemistry teacher. It's a dirty job but some one's got to do it.

PS2 - Correction on Ron Dwelle's cost breakdown of all grain brewing: Subtract the cost of 2 oz of hops he gave me. Thanks, I still owe you.

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Date: Mon, 18 Apr 94 9:12:43 MDT

From: npyle@n33.ecae.stortek.com

**Subject: Mash-Out Again!**

Bob Bessette sez:

>OK, you picnic-cooler mash-spargers must be leaving out a somewhat essential  
>step (at least according to Miller) unless I'm missing something. When I  
>viewed an all-grain session the mash-out step was stressed to me as being  
very  
>important. Please give me some guidance here. I don't want to go out and buy  
a  
>cooler, rig it up for sparging, and then be unable to perform an essential  
>step in the sparging process...

I'm guilty. I don't mash-out. Every time I brew I do penance by drinking an extra homebrew. This makes me forget some of the things Miller says, and then it isn't a problem! Isn't that the really great thing about homebrewing? You can quote Miller until the cows come home when you agree with him (i.e. water treatment) and then just ignore him when you don't (mash-out)! Bob, lots and lots of homebrewers don't mash-out. Period. No problems. There are some that do, for a variety of reasons (easier sparging due to higher goods temperature, better stability, others?). It is MHO that mash-out for easier sparging is not important when you have an insulated lauter tun. The main point is to keep the temperature up so the sugars flow better and so that the leftover grist doesn't turn into concrete.

Lots of brewery equipment decisions are based on the steps you perform or don't perform in your brewing process. If you really want to do a mash out, then the cooler method makes it tough (you have to find a way to use steam or maybe electricity to add heat to the cooler, or dilute the mash and raise the temperature with boiling water). The best alternative, if you really want to do a mash-out, is to mash in a kettle with some sort of lautering manifold (copper pipe, em, etc.). Then you could build an insulated box to put it in so you don't have to periodically add heat to maintain mash temperature. For mash-out, you put it back on the heat to raise the temperature. The cost might be a little higher with this method, but it gives you more options. Also, you end up hauling the mash around a little (small disadvantage).

Cheers,

Norm = npyle@n33.stortek.com

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Date: 18 Apr 94 09:13:00 -0500  
From: Thomas\_Fotovich-U2347@email.mot.com  
Subject: Brass, Zimma, Mashing

Brass

I just heard this morning (4/17/94) that there is a problem with well water pumps with brass equipment. Apparently, the brass leaks (?) high levels of lead. If brass can leak lead into water, what about wort? I have notices several methods of modifying kettles using brass fixtures. Is the use of brass for brewing now in question?

Zimma

I saw a tv ad for Zimma over the weekend. The narrator ask what would you drink if there was no beer? Well, it sure as hell wouldn't be Zimma. The best description I could give of the taste of Zimma is lemon flavored Alka-Selter (sp?).

Mashing

In refrence to Bob Bessette and the use of a cooler and Phil's Lautertun.

FWIW, this is what I use. I have a square Rubbermaid cooler to mash in and sparge using Phil's Lautertun. No problems. Works like a champ. Other methods obviously work just as well. I think it all boils down to cost. I'm sure using a cooler for mashing/sparging can work just as well as using a cooler and a seprate sparging vessle. (The sparging vessle doesn't have to be store bought.) It was easier for me to buy the coolr and the lauter tun thenn to make (or retrofit) a mash/sparging vessle. (But then again, who the hell am I. Just some programing geek with more money than time on his hands 8-;)

#include <Normal.disclaimer>

Paddy Fotovich  
Motorola UDS  
u2347@email.mot.com

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Date: Mon, 18 Apr 1994 09:17:05 -0700 (PDT)

From: gummitch@teleport.com (Jeff Frane)

**Subject: Re: Percolators and Microboobos**

npyle@n33.ecae.stortek.com

>

> Jeff, what makes the Hop Percolator drastically different from a hop back?  
> The hop back is sealed and the (hot) wort flows through it. The hops are  
> in contact with hot liquid for about 20 minutes with my hopback. I realize  
> this isn't the same, but it is close, no?  
>

I think it was Jim Busch that wrote and told me that, generally, hop backs were sealed. That sort of ignorance (mine) is what comes from not getting to tour enough old British breweries. I think it would be in the best interests of everyone on the HBD to arrange for me and my wife to spend a month or so touring same. Donations can be wired to me, and I will be happy to answer any questions after the trip.

The only hopbacks I've seen in operation (or photos of) were open.

That said, the distinction seems to be that the Hop Percolator holds the hops in middling-hot water for a long time (from the end of the mash cycle, throughout lautering and the boil). The contention seemed to be that the lower temperatures would allow complete absorption of aroma/flavor compounds without extracting any alpha acids -- hence, control of aroma hopping without accidentally boosting the bitterness.

Frankly, I only gave this whole procedure any credit because (a) the beers I have tasted [a very limited sample] from Peter Austin-designed breweries were significantly better [to my taste] than those from a \*lot\* of other micros(\*), and (b) I like their whole approach -- re-built Grundies, open fermenters, much less flash.

(\*) During the course of the microbrewers conference, I tasted a bunch of beer. Our booth was almost within grabbing distance of the bottled beers being put out for lunch every day, and there were eight (8!) taps flowing concurrently throughout the afternoon. When one keg ran dry, they would put on a different beer entirely. Most of the beer -- damn near \*all\* the beer -- I tasted was, er, um, less than exciting. Boring. Clueless.

A few noted exceptions: Stoudt Pils and their bock, Legacy Lager, Boulevard(?) Pale Ale [not great, but...], and the seminar IPA brewed by Full Sail. Fish Pale Ale (I think) from Olympia, Teri Fahrendorf's IPA from Steelhead in Eugene, and the new Oregon Trail Ale (a Kolsch-kind of?): all good beers.

Plus a really fresh bottle of Anchor and one of Celis Grand Cru.

- --Jeff

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Date: Mon, 18 Apr 94 12:32:40 EDT  
From: Allan Rubinoff <rubinoff@BBN.COM>  
**Subject: warm weather fermentation question**

I've only been brewing since the fall, but I'm already hooked. I'm hoping I won't have to give up brewing for 3 months when the weather turns hot.

I generally use EDME dry yeast, and I have been very happy with the results. But I suspect this yeast will produce off flavors if used at high temperatures (over 75 degrees F).

Can anyone recommend a dry yeast that works well at high temperatures, without producing strange flavors? Cooper's claims their yeast can be used at up to 32 degrees C (~90 F), but I'm a bit skeptical about that.

Thanks,

Allan Rubinoff <rubinoff@bbn.com>

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Date: Mon, 18 Apr 94 09:30:35 PDT  
From: rdante@icogsci1.UCSD.EDU (Rick Dante)  
Subject: best aeration volume of air / SS airstone source?

I don't know if it was the aerator I fashioned not swirling enough air into my wort flow, a mistake is the production of my three step yeast culture (5ml to 75 ml to 750 ml), or bad yeast karma but my last batch, my second all grain batch, an oatmeal stout got off to a slow start. I pitched Saturday morning and it is just starting to develop it's yeast head Monday morning at 8:00AM.

I've pondered using an old fishpump to pump air thru a cotton filter into my wort but I have a better idea. I dive, or at least I used to but I still have my tank and I can still get free airfills. I can hook up a hose to one of the LP ports and run filtered air through another filter (nasties can exist harmoniously inside a scuba 1st stage) to an airstone.

I can calculate the volume of air just by monitoring the pressure drop (It's really quite accurate since the air is in gas phase).

Now I ask: What is a good volume of air in ft<sup>3</sup> to aerate 6 gallons of wort? Could I just pump that volume in there as quick as reasonably possible or would I want to introduce the air very slowly over a period of minute or hours?

Finally, I was thinking of using an aquarium airstone which I could boil. But maybe I should go with SS. Can somebody repost a cheap source of SS airstones?

To the fellow posting in 1401 about how to do a mashout in a Gott mash/lauter tun (I hope he reads this article):

I made a slotted copper manifold out of 10 feet of 3/8" OD soft copper tubing. The slots range from 1cm to 1/2" apart. Anyways, I left about a foot and a half of the tubing sticking straight up (enough to reach the top of my 10 gallon Gott). The rest is wound in a circle. To do a mashout you can copy me which was to siphon a guesstimated quantity of hot sparge water through this underlet tube. You can also do a pseudo decoction which is what I did my first batch (grabbed about a gallon of mash at a time, boiled and reintroduced. Three of these took about 30 minutes). You can do whatever you come up with, which will amount to reintroducing a certain amount of hotter liquid to your colder mash to raise to 170 degrees. Some people don't even bother with a mashout so if you don't feel the need, don't bother (and if you're unsatisfied with something and you suspect the lack of mashout then try it and see if it helps).

Rick Dante  
rdante@ucsd.edu

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Date: Mon, 18 Apr 1994 12:49:10 EDT  
From: Bob Bessette <bessette@uicc.com>  
Subject: Enamel on Steel Kettles...

I have been instructed by a lot of you to purchase an enamel-on-steel kettle as most frugal way to do an all-grain boil. I recently saw a 33-qt enamel-on-steel canning kettle at a local True Value Hardware. My only concern is the strength of this thing. Should I worry about lifting one of these things with 6 gallons of hot wort in it? Has anyone out there heard of any disasters with one of these things? Also, if you do have one, what brand name did you buy? This was only \$26.99 so if I don't hear any disaster stories I'm going to buy it. This is a big step for me. I'm that much closer to all-grain and I don't want to drop my first batch...

Bob Bessette (future all-grainer...)  
bessette@uicc.com  
Systems Analyst  
Unitrode Integrated Circuits  
Merrimack, NH 03087

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Date: Mon, 18 Apr 94 14:24:06 EST

From: John DeCarlo x7116

<jdecarlo@homebrew.mitre.org>

**Subject: Re: all-grain vs. extract**

John Pratte writes that he would have to spend between \$180 and \$270 to convert to all-grain. And that he would have to spend more on each batch for fuel. I don't know where the numbers come from, but it sounds ridiculous to me.

*\*If\** your only equipment right now is a 2 gallon pot and a fermenter, and you wanted to jump to all-grain and buy a wort chiller and a large pot and a picnic cooler and a propane stove to boil outside, this would make sense. But you would be doing a bunch of things at once (all-grain, full-volume boils, chilling wort, brewing outside).

There is no reason in the world why you couldn't try all-grain without anything except a new mashtun, if you don't already have a picnic cooler or large pot. Some extract brewers won't need to buy *\*any\** new equipment to go all-grain.

I spent around \$30 myself, buying a 8 gallon ceramic-on-steel pot and 6 or so feet of copper coil. I could have gotten away with just the copper coil and saved \$25 on the pot, but I would have had to use smaller pots and scramble around what with heating sparge water and collecting the wort from the lauter tun.

In conclusion, you will probably boil the wort longer, and if you aren't doing full-volume boils now, you will probably use more fuel to boil 6 gallons down to 5 than 2 gallons down to 1.5 or whatever. The rest is optional and up to you.

John DeCarlo, MITRE Corporation, McLean, VA--My views are my own  
Fidonet: 1:109/131 Internet: jdecarlo@mitre.org

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Date: Mon, 18 Apr 94 14:38:34 EST

From: John DeCarlo x7116

<jdecarlo@homebrew.mitre.org>

**Subject: Re: Washing Yeast**

Neil McGaughey wonders about washing yeast.

Check out the Yeast FAQ available from [sierra.stanford.edu](http://sierra.stanford.edu). The instructions are there, from HBD issues 876 and 1157. Jeff Frane wrote the original article you see me and others quoting from time to time.

John DeCarlo, MITRE Corporation, McLean, VA--My views are my own  
Fidonet: 1:109/131 Internet: [jdecarlo@mitre.org](mailto:jdecarlo@mitre.org)

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Date: Mon, 18 Apr 1994 12:10:28 -0700  
From: Richard B. Webb <rbw1271@appenine.ca.boeing.com>  
**Subject: Re: Washing Yeast**  
Subject: Mash-outs

I believe the idea behind "mashing-out" is to heat up the sugars in order to make them more soluble in water. During the mash, it is rather important to maintain a thick slurry of grain in water. After the starch has been converted, it really doesn't matter how thick the mash is. Therefore "mashing-out" can be accomplished by adding large quantities of hot (sparge) water to the cooler/mash/lauter tun. The liquid is then drained off while new, clear, hot water is added on top. The idea is that the first runnings will have the majority of the dissolved sugars, while subsequent runnings will leech out the remaining sugars. Something that confused me for a long time. The admonition against high temperatures during the sparge seems to be a reaction of the pH and temperature environmental standards. As the sugar content is reduced, the pH of the wort increases. This, coupled with the increasing temperatures, begins to leech out tannins from the grain husks. Thus it seems that we are allowed to raise the temperature to anything short of incandescence, as long as the pH remains low.

Send flames nowhere. Please respond only if the discussion leads to a furtherment of brewing knowledge.

Rich Webb

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Date: Mon, 18 Apr 94 11:46:05 -0700  
From: raudins@elan2.coryphaeus.com (Glenn Raudins)  
**Subject: Chest Freezers & Taps**

I am currently deciding where to place the taps on my chest freezer and am interested in any experience people have had with their taps on a chest freezer. I am trying to decide whether to put a tower on the lid or put the taps on the side of the freezer. Not having checked to see what is in the walls of the chest freezer (yet), does anyone have any warnings?

Glenn Raudins  
raudins@Elan2.coryphaeus.com

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Date: Mon, 18 Apr 94 13:00:00 PDT  
From: "McGaughey, Nial" <nmcgaugh@hq.walldata.com>  
Subject: Red Star Ale yeast questions..

Alright, is there an upper temperature ceiling for yeast? Ive brewed different 2 batches with the stuff, and the ferment temps have been in the 75-80 deg range, and both beers have had ~1lb of honey in them (less than 10% of total ingredients, and both less than 20% adjuncts) the characteristic is a tang/iron flavor that has a faint wine finish to it, one beer was an all grain brown ale (red star ale yeast), the other a bock(lager yeast [green circle label??]) that was all extract, Is this representative of a steam beer flavor profile? I've made several beers, and the last batch was a pike place ale clone, and turned out dead on, and didnt have the 'wine' flavor. Also none of the adjunct grain flavors are evident in the all grain. Is anchor steam a representative style of steam beer, or is it too highly hopped? "Hep me Hep me I don't understand, theres a tiny device inside my beer thats making me a self destuctin' man" (Apologies to Ray Davies)  
TIA

Nial McGaughey  
not necessarily the opinions of: Wall Data

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Date: Mon, 18 Apr 94 16:35:39 EDT  
From: Bill Hollingsworth <U9508WH@VM1.HQADMIN.DOE.GOV>  
Subject: Re: Partial mashing with specialty grains

Regarding my question last week (HBD #1399) about partial mashing with specialty grains, I want to thank all those who responded to my post. I received three responses which supported processing specialty grains separately, while a fourth response described throwing the specialty grains in for the entire mash with good results. Of those in favor of processing separately, one suggested steeping the specialty grains in a separate pot (even using the sparge water from the mash, if you like), while two others recommended just adding them to the same pot at mash out. One particularly intriguing suggestion for the beginner was to try mashing in a casserole dish in the oven and then sparging through a strainer (the oven can be used to maintain a constant 150F temperature for a single-step infusion for 30 minutes, and then by turning the oven up to 200F you can mash out at 160-170F). This certainly sounds easy enough to me, and at least I won't have to buy a mash tun/lauter tun, 8 gallon brew pot, and wort chiller just to give mashing a try!

FWIW, I was visiting my local homebrew supply shop (Rockville, MD) this past weekend and happened into a conversation with a microbiologist who works there one day a month. She mentioned that she also worked part-time for one of the microbreweries in the area, and noticed that they don't mash specialty grains separately. In fact, she said she's been to several of our area's microbreweries (e.g., Old Dominion in Ashburn, VA; Wild Goose in Cambridge, MD; Frederick in Frederick, MD; Arrowhead in Chambersburg, PA; etc.), and they just throw in all the grains together at the beginning of the mash and let them do their thing. She said, when you think about it, specialties such as crystal have already been mashed in the grain and the only thing left is unfermentables; therefore, being thrown in with the mash really can't do much more to them. I did ask her about the high ratios of specialty grains in a partial mash, and she said that she does partial mashes on occasion and has never really had a problem with throwing in a couple of pounds of specialties with 2-3 lbs. of regular malt.

BTW, I learned a little trivia at my other local homebrew supply shop (Frederick, MD) also this past weekend, and that is microbreweries often refer to crystal malt as caramel, since that's what's printed on the bags which come from the Breiss grainery. The term crystal is more apt to be used by homebrewers for what is actually labeled caramel by the malters.

Cheers,  
Bill H.

My various E-Mail Addresses --->  
OfficeVision: DOEVM(U9508WH) BITNET: U9508WH@DOEVM.BITNET  
Internet: u9508wh@vm1.hqadmin.doe.gov  
X.400: ADMD=ATTMAIL/PRMD=USDOE/O=HQADMIN/OU1=DOEVM/OU2=U9508WH



Date: Monday, 18 April 94 15:40:27 CST

From: LLAPV@utxdp.dp.utexas.edu

**Subject: Party Pig**

Howdy,

In HBD 1401, Dave Burns wants to know if a Party Pig is worth it. My wife gave me one for Christmas, & it's great! Since it holds 2 1/4 gallons, my bottling is cut in half. It cleans easy, is easy to put together (after you get the hang of it), keeps the beer fresh, & is very handy. It does fit in the fridge, but you have to do some fancy squeezing to get it in. My wife was impressed, too, because I cleaned out the fridge to get the thing in. It's still nice to have a few bottles of the same beer around to take to a friend's or to compare the bottled versions to the "kegged", so I don't mind having to do a few bottles. Just yesterday I bottled a batch with some fellow homebrewers, & they were very impressed with the ease of it all.

A happy customer,

Alan of Austin

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Date: Mon, 18 Apr 94 16:44:58 EST  
From: jfunk@mail.casi.sti.nasa.gov  
Subject: Travel plans

Howdy, Boys!,  
I'll be travelling to Novoaleseyevka, Kazakistan, this month and I was  
wondering if anyone knows of any GOOD brewpubs over there. Thanks in advance!

Jim on Mars

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Date: 18 Apr 94 20:45:00 GMT  
From: korz@iepubj.att.com (Algis R Korzonas +1 708 979 8583)  
Subject: Beginner Batch

Rich writes:

>In HBD 1397 Al Writes :

>>....I think that

>>a basic 6 pounds of hopped amber extract, boiled 1 hour in a gallon of  
>>water, chilled in a sink full of ice, aerated while adding to 4.25  
>>gallons of pre-boiled cooled water,....

>I don't feel it is wise to boil such a high gravity solution (I calculate  
>it to be over 1.200) You won't get a proper hot break and caramelization  
>of the wort is very likely to occur. Probably better would be to boil  
>at least 2.5 gallons water, dissolve the extract, boil one hour, add one  
>ounce of fresh hops in the last 10 minutes to get some hop aroma, chill  
>as above, aerate well, and top off to 5 gallons in the fermenter with  
>pre-boiled chilled water.

You most certainly *will* get a good hot break and indeed caramelization will occur, but with a beer that does not have crystal malt in the recipe, the caramel flavor would generally be welcome in an amber ale such as this. I've done a number of test beers with very similar recipes as the one I posted and have (with care) had minimal scorching. I would recommend against boiling 2.75 gallons of wort in a pot any smaller than 4 gallons. My intent regarding the small boil were so that the wort would comfortably fit in a pot of about 2.5- to 3-gallons, which is much more easily accessible to beginners than larger kettles. The lack of a need for an oversized kettle is important when trying to convince non-brewers to give homebrewing a try. I'm just trying to minimize the expense of beginning brewing, that's all.

Regarding the addition of hops for aroma, that's a fine idea, but my intent was to really make this simple. Also, if any hops *were* to be added at this point in the boil, it's important to mention they should be "aroma" hops. Try using Clusters for aroma ;^)... or better yet, ask John "HopDuvel" Isenhour for some of his "all Pride of Ringwood" experimental beer. Wow!

Al.

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Date: Mon, 18 Apr 94 14:43 EST  
From: "Todd R. Reavis" <0005631241@mcimail.com>  
Subject: Growing hops in Colorado

I've been reading all the great info lately about growing hops - 'tis the season. I have a few more questions to throw into the 'ol 'hopper'. Does anyone have experience growing hops in Colorado - particularly higher altitudes of 8000' and up?

We had a small vegetable garden last year in Manitou Springs and yielded nothing from it because we had a freeze in August - unbelievable! The tomatoes were marble sized green wrinkled balls, just right for nothin'. The growing season runs from mid-May to mid August up here - just not enough time.

Now we live 2000' higher (about 8200') along the foothills of Pikes Peak and are trying it again, but this time we are building a sunken solar growing frame (as per the Rodale Press - no affiliation) on the South side of the house in hopes of better yields - any yield would be cause for a homebrew celebration. This thing is supposed to allow year-round gardening so I'm hoping it will solve the short growing season problem.

So, the questions are:

- 1) Do you think hops will grow well on their own - not using the solar frame - at the 8200' altitude? We'll have good growing weather from mid May through August, but that's it. Average temp about 68-70, low humidity and plenty of BIG sun days - gotta love the sun up here!
- 2) Or, do you think the hops will have to be grown inside the frame with the other veggies? The other stuff we're growing needs about 78-80 degrees and higher humidity for at least 4 months - hence the need for the frame.
- 3) If the hops must go in the frame are there any suggestions for allowing the bines to grow via a trellis in there? Sounds a little improbable - it's about 5' tall
- 4) Also, will the hops' roots overrun the other veggies if all are inside the frame (about 5'x7')?
- 5) Or, finally, should I just chuck the whole stinking idea?

Any info is very welcome. Private E-mail is fine.

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Date: Mon, 18 Apr 94 14:50:17 PDT

From: berkun@guiduk.enet.dec.com

**Subject: Dry Hopping**

Irish Moss may be God - but I just did my first dry hopping and it was a Religious Experience.

I dry hopped the Sierra Nevada Pale Ale clone recipe with Cascade (in a hop bag, unweighted, in secondary) and the beer is amazing! What a hop nose and taste! I can't wait to do this again. I may not bother with the bag next time, as getting it in and out of the carboy neck was exasperating.

Ken B.

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Date: 18 Apr 94 22:07:00 GMT  
From: korz@iepubj.att.com (Algis R Korzonas +1 708 979 8583)  
Subject: Watney's Cream Stout

Aaron writes:

> And yet in another previous article Stuart Siegler asked  
> about a recipe for Watneys Cream Stout, and once again I will  
> rely on Dave Line for this one.  
> WATNEYS CREAM STOUT  
> 3 lb. Malt extract syrup  
> 1/2 lb. Crushed crystal malt  
> 1/2 lb. Crushed black malt  
> 1 lb. Brown sugar  
> 3 tsp. Caramel  
> 1 1/2 oz. Fuggles hops  
> 3 gallons Water for "sweet stout brewing"  
> 1 oz. Home brew beer yeast  
>  
> Boil the malt, grain, and hops in water for 45 minutes  
> Strain off the wort from the hops and grains and sparge.  
> Dissolve the sugar and caramel in boiling water. Cool wort.  
> 4-5 days in the primary. 7-10 in the secondary. Rack the  
> beer off the sediment and prime with corn sugar(1/2 tsp./pint).  
> Allow 7 days maturation.

Then shortly thereafter, David writes:

> Watneys Cream Label - 5 imperial gallons  
> 3 lb Malt extract syrup  
> 0.5 lb crushed crystal malt (no Lovibond given)  
> 0.5 lb crushed black patent malt  
> 1 lb soft brown sugar (presumably dark brown)  
> 3 teasp. caramel  
> 1.5 oz Fuggles (no aa% given)  
> 10 saccharin tablets  
> yeast  
>  
> Line's method is to boil up the extract, grains, and all the hops in 3 gal  
> water for 45 min., then put this in the fermenter along with the sugar and  
> caramel that had been dissolved in a separate vessel of water (he says only  
> "hot" water). Top up to 5 imp gallons, then pitch yeast and add the  
> saccharin. Ferment 4-5 days then rack to secondary for a week, then  
> bottle. Minimum 7 days bottle maturation.

Well, Aaron's post doesn't mention the batch size, but it seems as if the two recipes are close enough so that we can assume that both posters were trying to post the same recipe. I have never tried this recipe, but have brewed enough stouts and have tasted enough Watneys to be able to say that I'm quite confident that the resulting beer will taste nothing like Watneys Cream Stout. Nevermind the bad advice to boil the grains for 45 minutes, the original gravity in 5 imperial gallons will be no higher than 1.030 which is much, much too low for anything resembling Watneys.

I have tried and tested this recipe and it has won quite a few awards. I've never compared it side-by-side with Watneys, but think it will put you in the ballpark:

Sweet Tooth's Sheaf & Vine Stout -- Al Korzonas

3.3 lbs John Bull Unhopped Dark Extract  
3.0 lbs Laaglander Light DME  
0.5 lbs Belgian Special-B  
0.5 lbs Belgian Cara-Munich  
0.5 lbs Belgian Roasted Barley  
0.5 lbs Belgian Roasted Malt  
.25 tsp Burton Water Salts

2.25 oz Cascade 4.0% @ 60 minutes  
1.15 oz BC Goldings 4.0% @ 15 minutes

Wyeast #1056 American Ale Yeast

Fermented at 68F.

0.5 lb lactose at bottling  
1/2 cup corn sugar for priming

OG 1.057  
FG 1.019

Don't boil the grains, just crush them and steep them in 2 gallons of 170F water, then remove and add the rest of the 5.5 gallon boil water. If you don't do a full wort boil, you will have to increase the hop rates (say, 25% more for a 2.75 gallon boil) to compensate for the lower efficiency. Better be very sure you keep good sanitation since lactobacillus can eat the lactose and will certainly make for gushers (or worse) if you get an infection.

Al.

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Date: Mon, 18 Apr 1994 17:31:10 -0500 (CDT)  
From: Cree-ee-py Boy <BIRMINGH@FNALV.FNAL.GOV>  
Subject: Party Pigs

Dave Burns writes:

>Party Pigs. I thought they looked like a great invention after reading  
>a short blurb in a mag. Then I got a catalog and checked it out further.  
>It seems you have to buy a disposable "air bag" type thing that has to  
>be replaced each time you fill it. They cost \$3.50. So for a 5 gallon  
>batch it would cost \$7 to "pig it" If someone is using one of these and  
>I am mistaken in how they work let me know. Like I said they \*looked\*  
>like a good thing at first.

I recently sold my Party Pig for \$15, less than half of what I  
paid for it. Why, you may ask?

I was packaging a wonderful pale ale; golden-colored, nice and  
bitter, and dry-hopped with whole cascades until you could smell it as  
soon as you opened a bottle. I decided to put half the batch in my  
Party Pig to save bottling time. Once I had the Pig filled, I began the  
work of bottling, only to be interrupted by a "POP! Whoooooshhhhhh"  
noise. The rubber gasket on the Pig had slipped out. I had tightened  
the aluminum ring that holds the tap on, but I guess this time it  
wasn't enough.

Up to that point I had been bothered by inconsistent behavior of  
pouches as Quoin was constantly changing their design, and the rather  
high \$3.50 cost. Several times the last pint or two had a salty taste  
as if the pouch had leaked. Plus I was always uneasy about pumping air  
into the filled pig. These facts didn't bother me \*too\* much, but once  
I actually \*lost beer,\* I sold it and got a Cornelius keg system.

Perhaps Quoin has worked out the kinks in their pouch design, and  
maybe soon they will lower the price a bit. If I had it to do over  
again, though, I would have saved the fifty or sixty bucks I sank into  
my Pig towards the keg system.

- - -

Phillip J. Birmingham  
birmingham@fnalv.fnal.gov "Tampering in God's Domain since 1965!"

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Date: Mon, 18 Apr 1994 15:38:49 -0700  
From: ruderman@esca.com (Curiouser and curiouser...)  
Subject: How do you dry hops with a food dehydrator?

Hello,

I was successfully able to grow Cascade hops in my back yard last season, so this season I went overboard and planted about five other varieties. I own a food dehydrator and was wondering if anyone has any details on how to use the dehydrator in the drying of hops. I have seen several references where it is pointed out that using an old "beehive" style hairdryer is the preferred method, but I haven't had too much luck in locating any. So a food dehydrator is my alternative.

Thanks,  
Robert

Reply to: ruderman@esca.com

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Date: Mon, 18 Apr 94 17:55:57 -0600  
From: staib@oodis01.hill.af.mil (Maj Don Staib )  
**Subject: HopTech address**

I just ordered 4-4oz bottles of Raspberry Flavoring from Mark Garetz at HopTech, so I think yes, they still are around.

I don't have the actual address in front of me now, but I think it should be  
mgaretz@hoptech.com            Let me know how this works!

Braumeister Staib in Layton, Utah

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Date: 18 Apr 1994 09:59:14 U  
From: "Palmer.John" <palmer@ssdgwy.mdc.com>  
Subject: Re: Last Five Batches Infected

Eric Miller wrote that his last five batches were all infected and that all of his sanitization efforts were for nought. Well, we need more info.

1. What form did these infections take? (look, taste, smell, gusher?)
2. What kind of beer are you brewing and how?
3. At what point in the process did the infection manifest?
4. Do you have any pets that may be spitting into it when you aren't looking?

Answers to these questions will probably trigger a response from someone who has had a similar problem and knows what the solution is.

John Palmer  
MDA-SSD M&P  
palmer@ssdgwy.mdc.com OR  
palmer#d#john.ssd-hb\_#1#15&22#r#@ssdgwy.mdc.com

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End of HOMEBREW Digest #1402, 04/19/94  
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Date: Mon, 18 Apr 1994 20:42:40 -0400  
From: aa3625@freenet.lorain.oberlin.edu (Jason Sloan)  
Subject: Ammonia?!

Well, it goes like this:

A friend and I sampled a little too much of the product one night and decided to cook something up. We added a can of cheap light malt, a pound of honey, and a gallon of H2O to a kettle. We boiled this for awhile and then added 1/2 tsp IM and 1/4 tsp fresh ground cinnamon. We boiled some more and then removed from the fire and added another 1/4 tsp cinnamon. We brought up to 5 gal in a clean fermenter (bleach sanitized) and pitched a rehydrated packet of yeast (included with the malt).

We unfortunately ran into a problem of some sort. The airlock never seemed to start going, even after a couple of days. We got a bit impatient and looked under the lid and it sure looked like it had been fermenting so we decided to rack to a primary for the sheer unadulterated Hell of it. My partner decided to see what the stuff in the primary smelled like, and afterwards he was compelled to go reeling across the room. Being the quick thinker that I am, I decided that I would sniff of it too. Yes, I too went reeling.

This stuff smelled like lab grade ammonia, so we dumped it down the sewer drain in front of his house (probably destroying a thriving sewer ecosystem in the process, oh well).

So tell me, am I right to assume that this is an ammonia-producing bacterial infection, or is my friend right, and cinnamon is a pretty silly thing to throw into wort when you don't have a recipe.

Please let me know if I can start throwing cinnamon and honey into batches again. If this makes for a bad combination, I'd appreciate that information too.

Thanks!

P.S. Yes, we did keep better records of our procedures than I'm indicating, I just don't have them with me. I somehow talked him into keeping all of the smelly and explosive things at his place.

P.P.S. Should we keep the recipe and go into business with a chemical company? :)

- - -

Jason Sloan

sloan01?jason@cc01.mssc.edu or aa3625@freenet.lorain.oberlin.edu

- ---Yo ho ho and a bucket of homebrew...

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Date: Mon, 18 Apr 1994 15:06:26 -0500

From: Rnarvaez@lan.mcl.bdm.com

**Subject: Recipes Wanted.**

Hello all fellow home brewers.

I am attempting to write a program which will catalog homebrew recipes and allow for the users to add and modify recipes. I would like to include some recipes in the program and I have a few of my own but would like to get some more. All recipes that are included in the program will have the name of the person(s) who have submitted it and will be kept in its original format.

If you would like to help me out please Email me your favorite recipe at Rnarvaez@lan.mcl.bdm.com

Thanks.

Don't take life too seriously,  
it isn't a permanent thing.

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Date: Mon, 18 Apr 1994 23:40:14  
From: john.mccauley@his.com (John McCauley)  
**Subject: Drawing Wort**

I have discovered a method of drawing wort from fermenters for specific gravity checks requiring almost nil air contact. A typical three piece air lock provides too small an opening for things like basters. Physicians, however, seem to have no problems getting liquids out of small openings. So I asked my sister, a physician, for ideas. She provided me with a 60cc syringe and a 65cm catheter tube (both were past their expiration date and were to be disposed of anyway). Slice off the last inch or two of the catheter, slide it through the air lock and draw your wort.

I realize that you will need a friend in the health care industry to find this stuff, but if you have one this is a great method. Note that I don't encourage the pilfering of hospital supplies, but if the gear is expired and would be destroyed anyway, what's the harm?

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Date: Mon, 18 Apr 94 20:59:07 -0700  
From: David Brewer <dbrewer@eastlake.nwest.mccaw.com>  
**Subject: Beer Across America**

I saw a recent post that mentioned something called Beer Across America. Could anyone who is in the know please email me concerning this and any similar programs? Thanks, you may find yourself in my will ;).

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Date: Tue, 19 Apr 94 7:20:52 EDT  
From: "Glen A. Wagnecz, X6616" <wagnecz@PICA.ARMY.MIL>  
Subject: Re: Williams (Wyeast) Yeast

Question 1: its more profitable for them to package and sell the kit than to have you hunt down the ingredients yourself. It also guarantees that all the ingredients will come from one source -them.

Question 2: 1098 British Ale (1 st. guess) 1028 London Ale (2nd. guess)

Do I win a maltmill??? (just kidding :) )

Glen

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Date: 19 Apr 94 12:20:00 GMT  
From: mlm01@intgpl.att.com (Michael L Montgomery +1 708 979 4132)  
Subject: B.O.S.S. Results

B.O.S.S. Challenge '94

Below are the results from the B.O.S.S. Challenge'94 that was held on March 26 in Lockport, IL. There were 120 entries to which 57 ribbons were awarded. The results were as follows:

German Ales      American Ales

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Ray Daniels - Chicago Beer Society Andrew Fineberg - Seattle S.S. Brewers  
Bill Siel - Bidal Society of Kenosha Andrew Fineberg - Seattle S.S. Brewers  
Bill Siel - Bidal Society of Kenosha Mike Sellman - Chicago Beer Society

Pale American Lagers      English Pale Ales

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Ray Daniels - Chicago Beer Society Andrew Fineberg - Seattle S.S. Brewers  
Jay Schmid - Club Wort      Dave & Melinda Brockington S.S.S. Brwrs  
Brian & Linda North - Beer Barons/Milw. Mike Montgomery - Urban Knaves Of Grain

German Wheat      Herb/Spice

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Thomas Stolfi - Bidal Society/Konosha Mike Pezan - B.O.S.S.  
John Walaszek - Chicago Beer Society John Walaszek - Chicago Beer Society  
Tom Manteufel

Brown Ales

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Steve Williams - B.O.S.S. -----  
Thomas Stolfi - Bidal Society/Konosha Dave Norton - Bidal Society/Konosha  
David Schoemaker- Club Wort      Dave Norton - Bidal Society/Konosha  
Tony Babinec - Chicago Beer Society

Porter

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Barley Wines  
Andrew Fineberg - Seattle S.S. Brewers -----  
Marvin Crippen - Seattle S.S. Brewers      Brian & Linda North - Beer Barons/Milw.  
John Walaszek - Chicago Beer Society Al Korzonas - B.O.S.S.  
Len Bergonia - B.O.S.S.

Dark Lagers

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Stout  
Rob Reed - Bull & Stump Brew Club -----  
Ray Daniels - Chicago Beer Society Al Korzonas - B.O.S.S.  
Al Korzonas - B.O.S.S.  
Amber Lagers      Gary Hauser - B.O.S.S.

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Chuck Taylor - Urban Knaves Of Grain Bitters/Scottish

Ray Daniels - Chicago Beer Society -----  
George Fix - North Texas Homebrewers Thomas Stolfi - Bidal Society/Konosha  
John Walaszek - Chicago Beer Society  
Pilsners & Pale Lagers      John Dalton - B.O.S.S.

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Ray Daniels - Chicago Beer Society Specialty/Fruit  
Ray Daniels - Chicago Beer Society -----  
Mike Hansen     David Schoemaker- Club Wort  
       Ray Daniels - Chicago Beer Society  
Mead         Dave Norton - Bidal Society/Konosha  
- -----

Rob Reed - Bull & Stump Brew Club Smoked Beers  
Ray Daniels - Chicago Beer Society -----  
       Ray Daniels - Chicago Beer Society  
Strong Ales     David Schoemaker- Club Wort  
- -----     John Dalton - B.O.S.S.  
Ray Daniels - Chicago Beer Society  
Gary Hauser - B.O.S.S.  
John Dalton - B.O.S.S.

BEST OF SHOW  
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First - Thomas Stolfi - Ordinary Bitter  
Second - David Schoemaker - Whiskey Stout  
Third - Ray Daniels - Cream Ale

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Date: Tue, 19 Apr 94 08:00 CDT  
From: arf@mcs.com (Jack Schmidling)  
Subject: **FACTS PLEASE**

>From: Kinney Baughman <BAUGHMANKR@conrad.appstate.edu>

>Did I leave out anything important here?

As a matter of fact, YES. You left out the answer to my question and substituted another lecture on water chemistry quoted from several well known publications.

Nowhere in the material cited did I see the word "wildly" with reference to variations in extract yield as a function of municipalities mucking around with the water.

At this point in time, I have lost interest in the answer but if you wish to try again.... you stated that day to day changes in your city's water chemistry/biology caused "widely varying changes in extract yield". As those are your words and not a citation from a book, I asked you to put some numbers on the range, based on your experience.

What I expected was for you to say something like... we got a yield of 33 points one day and 18 the next or perhaps just that it varried by 10 or 40 per cent from day to day and the only variable was the water supply which we checked and found to have varied as follows..... etc.

All I get are lectures on chemistry and diplomacy ad nauseam.

As Joe Friday used to say.... "just the facts please".

Just for the record, it was you who called me a liar and fraud when I reported to have sold 100 MALTMILLS and gave one away to show my appreciation to the net.folk. As a result, I have felt totally at liberty to keep you honest ever since. If you wish to apologize for your rash statement, I am more than willing to get out of your hair.

js

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Date: Tue, 19 Apr 94 09:07:24 EDT

From: btalk@aol.com

**Subject: cheap airstone**

I found an airstone substitute that is essentially a 2 inch long piece of light blue tubing with a zillion holes poked in it, plugged at one end and some sort of fitting to connect to air pump tubing. I removed the fitting and stuck the perf tubing into the end of my plastic racking cane. Ohterwise the thing would float to the top on my carboy! Just don't stir too vigorously, or else the aerator may fall out of the racking cane! i sanitize w/chlorine solution, rinse well,etc. Seems to be easier to rinse than airstone.Plus their are cheap.

I got some sort of disc shaped air filter from a respiratory health supply place for \$3.00.

regards, Bob Talkiewicz <btalk@aol.com>

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Date: Tue, 19 Apr 94 09:15:52 EDT  
From: bszymcz@ulysses@relay.nswc.navy.mil (Bill Szymczak)  
Subject: Re: Bottling foamy lagers (Summary)

In summary on the problem I was having with bottling lagers with a lot of foam: (I only had 2 responses but they were in agreement.)

The solution is to simply leave the lagers out overnight to stabilize at room temperature before bottling. At colder temperatures the beer can contain a lot more dissolved gas (it can't hold any at boiling temperatures) which will escape (foam) as the beer is warmed up while bottling. It should have been obvious to me as I've done some cavitating at work, but I guess I had to see it to really believe it.

>From: jeff\_sargent@il.us.swissbank.com (Jeff Sargent)  
>Subject: r.e. Subject: Bottling foamy lagers

>I just bottled a Weissbeer last week, that had been in a secondary  
>for about a week -- and had the exact same problem, though not to  
>that extent. In fact I was also using a bottling bucket w/spigot,  
>a short length of tubing, and a phils philler.

>I am still not sure how the foam was being produced -- although I am  
>starting to think the phils philler may be responsible. It is nice  
>to use and leaves little headspace, but it may be aerating the beer.  
>I haven't had that much experience with the old spring-loaded fillers  
>to say for sure.

I think that unless your secondary fermentation temperature was lower than room temperature, or your bottles were warm, your foaming may have been caused by a combination of too much splashing at the beginning of filling and the extra proteins in your Weissbeer. I've used both types of fillers, and found that with each the splashing (and foaming) can be reduced by starting off very slowly. If anything, the phils filler has produced less foam and I've had no problems with bottling other ales.

Bill Szymczak  
bszymcz@ulysses.nswc.navy.mil

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Date: Tue, 19 Apr 94 09:11:03 EDT

From: 19-Apr-1994 0903 -0400 <ferguson@zendia.enet.dec.com>

**Subject: All-grain set up costs**

An all-grain set up doesn't need to cost a ton of money. With a little bit of scrounging around, you can do it for less than \$100. Here were my costs:

- king kooker stove, 200k BTU, used	\$ 20.00
- propane tank free (i volunteer @ the local dump)	\$ 0.00
- 20lb propane	\$ 8.00
- 2 buckets for lauter-tun (friend works w/ mass amts of food)	\$ 0.00
- 50ft wort chiller, i bought the parts and made it myself	\$ 29.00
- 15.5 gallon converted sankey keg with spigot	\$ 45.00
- old coleman cooler for mashing	\$ 0.00
	-----
	\$ 94.00

I get more enjoyment out of all-grain than I do extract: that right there is worth the price of the equipment. Just look around, scam things one at a time, and next thing ya know, you're ready to roll. I still need to get a Gott cooler or perhaps another sankey keg for mashtun.

JC

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Date: Tue, 19 Apr 1994 09:33:50 EDT  
From: "Klaus Vogel" <VOGEL@net2.eos.uoguelph.ca>  
Subject: Are garbage bags/containers foodgrade?

I hope someone out there can answer a question that has bothered me for years. I currently use standard garbage bags to cover my primary fermenter. This cover of course contacts the wort. Is this safe? I have shopped around for different brands and some say "Not for storage of food" but I have never found any that claim to be safe for food storage. If I establish the safety issue, I plan on using garbage bags as a liner for my primary fermenter as this would guarantee sterility and minimize clean-up time.

Years ago I purchased a Rubbermaid roughneck garbage container to use as a primary fermenter for a batch of cider myself and a friend were making. Before using it I became concerned about whether the garbage container was safe for food storage and I ended up not using it. It is still stored in my basement unused. So my second question is, is this garbage container safe to use as a fermenter and if not, where can I get a safe liner?

And continuing along the line of the safety/health issue, I recently read an article on use of chlorine. Apparently chlorine can form a wide array of potentially hazardous compounds most of which have not even been identified yet. As well, a recent study indicates that chlorine use since the early 50's has resulted in a 50% reduction in sperm count. Not a good thing even if you are not planning to have more kids. My question is, how long do I have to boil water to completely get rid of the chlorine? Will boiling eliminate the hazardous compounds formed by the interaction of chlorine and other substances?

Sincerely, Klaus

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Date: Tue, 19 Apr 1994 06:34:19 -0700 (PDT)

From: gummitch@teleport.com (Jeff Frane)

**Subject: Re: Moss**

Note to all: simply because Jack has promoted me to Oracle 2 does not mean I do not know the difference between Irish and Spanish Moss. I do \*not\* know who stuck the Irish with this confused label, but I do know that one grows in the garden and the other in the sea.

For those who may have missed the boat, however: Irish Moss is made from processed seaweed. As such, it is algae (probably phaeophitae, if my memory is of any use at all -- and no points on correcting my spelling). I do not know what Jack has succeeded in doing by adding real moss to his beer, but I'm sure we are at the birth of a new legend.

- --Jeff

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Date: Tue, 19 Apr 1994 06:43:44 -0700 (PDT)

From: gummitch@teleport.com (Jeff Frane)

**Subject: Hop Production**

Anyone care to make an educated guess as to the highest production variety in each of the following categories, here in the U.S.?:

Aroma Hops:

Middle Alpha Varieties:

High Alpha Varieties:

Answers coming soon.

- --Jeff

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Date: Tue, 19 Apr 1994 08:43:23 -0500 (CDT)  
From: Rich Larsen <richl@access1.speedway.net>  
**Subject: Starting all-grain**

All the discussion on all grain conversion and cost to do so has prompted me to respond. High cost of extra equipment? Hogwash

When I started mashing, I didn't buy any extra equipment. Sure I've added some gadgets along the way, but these can and should be used in extract brewing as well. I.E. An immersion chiller.

If you want to keep your cost down on equipment, use a little ingenuity to beg, borrow, or steal what you need. Also shop around. I have a 24 quart canning pot that I purchased from the local grocery store for \$15.00. This would be fine for average gravity range mashes. 1.030-1.060. For higher gravities, you can make less beer. To mash around 20+ pounds of grain, I was forced to buy a larger pot. (8.5 gallon for \$29.00)

If you need buckets, check with donut shops and see if they have any 5 gallon buckets kicking around. These buckets usually contained things like egg yolks or fruit fillings. Avoid the pickle buckets from fast food joints, the vinegar/spices may leave an off flavor in your beer... (hmmm... do I detect a bit of dill in this pilsner? Not in style, I would think)

Anyway, I mash on the stove top, in the brewpot. I bring the temp up with hot water initially, and check and adjust every 20 minutes or so. If you want to check less, you can place it in the insulated box already in your kitchen. The oven. Just leave the heat off and it will hold the temp for at least 60 minutes. This is a bit of a pain to move the full pot from stove to the oven, thats why I do it all on the stove top.

For a lauter tun, take one of the buckets, or an old plastic fermenter that is too scratched for fermenting, drill a hole in the side large enough to accept a 6 1/2 rubber stopper (I'm sure you have one of these laying around) insert a piece of siphon hose through the hole (got that too huh?) Place a hose clamp on the hose, and rubber band a copper or stainless chore boy(tm) (\$1.00 for two?) to the end of the hose inside the tun. (Cheap EasyMasher(t(tm)m(tm))) An option is to insulate the tun, and it usually helps prevent stuck run-offs on higher gravity mashes. An R-22 mylar/bubble wrap insulation can be bought from the hardware store, or I suspect a couple of layers of packaging bubble wrap (scrounged from work) will work as well.

Transfer the mash to the tun, cover, and clean out the brewpot. Use beer pitchers to recirculate the run-off. When you feel you've recirculated enough, let the run-off go right to the brewpot.

IWFM

=> Rich

Rich Larsen (708) 388-3514  
The Blind Dog Brewery "HomeBrewPub", Midlothian, IL  
(Not a commercial establishment)

"I never drink... Wine." Bela Lugosi as Dracula

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Date: Tue, 19 Apr 1994 10:07:49 -0400 (EDT)  
From: "Shawn M. Gaskill" <gaskill@WPI.EDU>  
Subject: subscription

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Date: Tue, 19 Apr 1994 10:00:19 -0400 (EDT)  
From: "Steven E. Matkoski" <sematkos@syr.edu>  
Subject: Old Fridge.

I have an old refridge in my garage and several people have told me it is an antique. I want to fix it and use it for my brew, I dont keg yet but will someday soon. The problem isnt really brew related but I thought I would ask to see if anyone else has done it. The lines for the freezer have been split, so I want to remove the freezer section (just a couple ice cube tray holders) and reseal the lines. How does one do this? How do I remove the thermostat for the freezer? I dont want to butcher the thing because it is in good shape. Any ideas? Thanks!

-steve. ... reach out your hand if your cup be empty,  
sematkos@syr.edu if your cup be full may it be again.  
-Ripple GD

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Date: Tue, 19 Apr 94 9:39:37 MDT  
From: npyle@n33.ecae.stortek.com  
Subject: Mashing Crystal

Bill H. writes:

>..... She said, when you think about it, specialties such as crystal  
>have already been mashed in the grain and the only thing left is  
>unfermentables; therefore, being thrown in with the mash really can't do  
>much more to them.....

This isn't logical. The mash contains enzymes which work to break down  
starches into fermentable and unfermentable sugars. The longer the enzymes  
are allowed to work, the more fermentable sugars (smaller sugars) are  
produced as the enzymes chop away (remember Charlie's picture of the little  
lumberjacks?). I can't see how the unfermentable sugars in crystal malt are  
immune to this enzymatic activity in the mash.

Cheers,  
Norm = npyle@n33.stortek.com

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Date: Tue, 19 Apr 1994 10:14:01 -0700  
From: smclagan@schdist43.bc.ca (Scott McLagan)  
Subject: grain cracking (crushing)

Greetings Brewmeisters,

I've been adding specialty grains to an extract brew but haven't acquired a good technique for cracking the grain before cooking. The guy at the supply store told be to use a rolling pin but I gave up after squirting grain all over the kitchen. Then I tried a quick 3-second burst in my coffee grinder. This works fairly well, but inevitably pulverizes the grain which results in a slight 'husky' taste.

I would appreciate your suggestions for grain cracking. Please mail to me and I'll draft a quick summary for the digest.

Cheers,

Scott McLagan (smclagan@schdist43.bc.ca)

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Date: Tue, 19 Apr 94 13:23:20 EDT  
From: rolando@galileo.harvard.edu (Roland Bassett)  
Subject: Steel Cut Oats?

I have a question. I want to make an oatmeal stout, and several of the recipes that I've seen call for steel cut oats. What are these? Are Quaker oats good enough, or is this a stupid question?

Email or posts welcome. Thanks a lot!

RLB

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Roland Bassett		Roland's rules on baseball:
(rolando@sdac.harvard.edu)		1) Always root for the CUBS
SDAC		2) Always root against the mets
Harvard School of Public Health		3) Always root for the National League
617-432-0040		except when this conflicts with rule 2

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Date: Tue, 19 Apr 94 13:26:06 EDT  
From: Jim Grady <grady@hpangrt.an.hp.com>  
Subject: Grolsch bottles

Norm writes:

> is early, but you have less to worry about than you might think. If the  
> bottles are truly "similar to Grolsch" then I would venture to say you will  
> not have bottle bombs. The Grolsch bottles are especially thick and the  
> rubber seal at the top will give up before the glass. The other thing you

I had a Grolsch bottle go before the rubber seal. I was making root  
beer so it was not nearly as controlled as making beer but it was the  
glass that went, not the stopper.

- --

Jim Grady  
grady@hp-mpg.an.hp.com

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Date: Tue, 19 Apr 1994 10:30:24 -0700

From: Richard B. Webb <rbw1271@appenine.ca.boeing.com>

**Subject: Grolsch bottles**

Subject: Sugar and Acid content (by weight) of many fruits.

The following is copied direct and \*without\* permission from "The Curious Cook" by Harold McGee. The data comes from a chapter on how to make fruit ices, but I think that the information could be of interest to zymologists of all persuasions, although it may be more appropriate for those looking for balance in sugar and acid content for mead or wine making.

Fruit	Sugar Content %of fresh weight	Acid Content %of fresh weight
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Lime	1%	5.0%
Avocado	1	0.2
Lemon	2	5.0
Tomato	3	0.5
Cranberry	4	3.0
Red Currant	6	1.8
Grapefruit	6	2.0
Guava	7	0.4
Cantaloupe	7	0.2
Strawberry	7	1.6
Raspberry	7	1.6
Blackberry	8	1.5
Papaya	8	0.1
Apricot	9	1.7
Watermelon	9	0.2
Peach	9	0.4
Black Currant	10	3.2
Pear	10	0.1
Honeydew	10	0.2
Orange	11	1.2
Plum	11	0.6
Blueberry	11	0.3
Gooseberry	11	1.8
Passion Fruit	11	3.0
Prickly Pear	11	0.1
Mango	11	0.5
Pineapple	13	1.1
Pomegranate	13	1.2
Apple	13	0.8
Cherry	14	0.5
Kiwi	14	3.0
Persimmon	14	0.2
Fig	15	0.4
Grape	16	0.2
Banana	17	0.3
Litchi	17	0.3

Other information gleaned out of this book:

If you need to quickly chill liquids for drinking, he ran the following experiments and got the following results:

Time to chill wine (in bottles) at 70-75 degrees F to a temperature of 50 degrees F

took 2 hours to chill in a refridgerator  
took 45 minutes to chill in a freezer  
    (30 minutes to chill to 55 deg)  
took 20 minutes chilled in an ice bath  
    (due to better heat transfer between water and glass)  
    (also no danger of over-cooling)

Time to chill a bottle of beer at 70-75 degrees F to a temperature of 45 degrees F

took 3 hours to chill in a refridgerator  
took 40 minutes to chill in a freezer  
took 25 minutes chilled in an ice bath  
    (due to better heat transfer between water and glass)  
    (also no danger of over-cooling)

Time to chill a can of beer at 70-75 degrees F to a temperature of 45 degrees F

took 3 hours to chill in a refridgerator  
took 30 minutes to chill in a freezer  
took 15 minutes chilled in an ice bath  
    (due to better heat transfer between water and alum.)  
    (also no danger of over-cooling)

If you're really in a hurry, he ran the experiment using a salt brine and ice solution. He chilled the can of beer from room temperature to 45 degrees in 8 minutes, and to 38 degrees in 20 minutes. Sorry, no information on time to reach celler temperatures for the warm beer fans...

Finally, beer poured into a frosted glass got \*colder\* at first, so it was the same temperature in the glass 15 minutes after it was poured as it was when it was first poured!

Rich Webb

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Date: Tue, 19 Apr 1994 12:41:19 -0500 (CDT)  
From: Robert H. Reed <rhreed@icdc.delcoelect.com>  
Subject: Brass / Zima

Paddy writes:

> I just heard this morning (4/17/94) that there is a problem with well  
> water pumps with brass equipment. Apparently, the brass leaks (?)  
> high levels of lead. If brass can leak lead into water, what about  
> wort? I have notices several methods of modifying kettles using brass  
> fixtures. Is the use of brass for brewing now in question?  
>

I heard this same news item and my understanding was several pump  
manufacturing companies were using lead solder to assemble their pumps. I  
don't think the brass (copper + zinc) components were a problem, but the  
lead based solder used in their manufacture.

<snip>

> I saw a tv ad for Zimma over the weekend. The narrator ask what would  
> you drink if there was no beer?

Scotch...

> Well, it sure as hell wouldn't be  
> Zimma. The best description I could give of the taste of Zimma is  
> lemon flavored Alka-Selter (sp?).

This makes it suitable to settle your stomach after an evening session  
of Barley Wine.

Rob Reed

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Date: Tue, 19 Apr 94 12:44:29 CDT  
From: Jeffrey A. Ziehler <ziehler@post.its.mcw.edu>  
Subject: brewpubs/micros in Wash. D.C. & kegging system

Hey hbd'ers,

I am going to be in Washington D.C. for the American Society for Biochemistry and Molecular Biology meeting in May and was wondering about good brewpubs/micros in the D.C./Georgetown area preferably around downtown (near the Washington Convention Center) or perhaps with easy Metro access. I'll be there from May 21-25 at the ASBMB meeting so if you happen to be around, stop by my poster (Sunday 12:15-2pm, session 23, program #288, board #F23 at the Washington Convention Center Exhibit Hall). I'm a graduate student working on protein synthesis in our favorite unicellular eukaryote, *Saccharomyces Cerevisiae*. private E-mail is fine, or post.

Also, does anyone know where I can mail order a kegging system cheaply?

Jeff

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Date: Tue, 19 Apr 94 14:09:33 EDT

From: fudgemastr@aol.com

**Subject: extract vs all grain, TB BEERS?**

I haven't gotten around to purchasing an 8 gallon brew pot yet. I wanted to see if I would like it. So what I did was brewed a double brew. Yes it took forever (about 8 hours) but it was fun, and I got to see if I really liked it and if the equipment I bought was really going to work.

This is what I bought.

A propane bruner (Cajun Cooker) 135,000 BTU, it cost me \$59. (and it came with a groovy pot and frying basket that's great for deep frying chicken)

a Picnic cooler, 5 gallons Gott. \$20. I use a sparge bag to keep the grains up. I cut the bottom out of a 5 gal plastic bucket (food grade) that I stole from behind a local Italian restaurant, cut slits in it from the sides to the center about every 1.5 in in circumfrence to let the wort drain out. This plastic disc goes on the bottom of the cooler and keeps the sparge bag off of the drain valve in the cooler. Sorta like a false bottom if you would.

A coffee maker, \$2 at a thrift shop. I read in an earlier HBD about someone who tweaked a coffee maker to put out 172 degree water. Well, this one does anyway, so no tweeking was needed. It's made by Melitta, model ACM-10M/4, but the fact that it's 900 watts is probably the most important factor. I just hang it on the cooler with the spout hanging over the top, and pour water into the reservor as it empties. I measure the water out first.

I use I two litre plastic bottles (about 2 bucks for both) to chill my brew in the brew pot. Empty it, and pull off the bottom piece so nasties can't get in there, fill it with water and freeze it the night before (careful not to overfill). Then I drop it into the boiling brew at the end of boil to chill the brew, yes I sterilize it first, though I am dropping it into boiling brew, so just making sure the outside is clean it probably good enuf. After about 15 - 20 minutes, the wort is good to pitch.

That was all I needed to go all grain. I cut the recipe that I was using in half, and brewed twice to fill up my carboy. It was great, now I'm going to have a keg party, keep the keg, and have a brew kettle for about \$10.

Fudgemastr@AOL.COM

P.S. I am trying to get into contact with the Tampa Bay B.E.E.R.S. anyone out there a BEER? Please give me a number (voice) where I can reach you.

brewing is a profession, hobby, sport. Well two out of three ain't bad.

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Date: Tue, 19 Apr 94 12:11:50 MDT

From: npyle@n33.ecae.stortek.com

**Subject: Barrier Zips?**

In the Hop Source catalog, oxygen barrier zip-lock bags are mentioned. Does anyone know where I might find such a beast? They sure would be great for storing hops (and even specialty grains), and would obviate the need for a home sealer.

Cheers,  
Norm

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Date: Tue, 19 Apr 94 14:50:29 EDT  
From: "Glen A. Wagnecz, X6616" <wagnecz@PICA.ARMY.MIL>  
Subject: Re: Cost results and Cooler question...

If I had it all over again, I would go with the Gott 10 gallon "Tower of Power". I am currently using a rectangular 48 quart. thermos square cooler that in fact was one of the few surviving pieces of equipment from the "great canoe mishap ('nough said!). I use a 1/2 inch 6 foot copper manifold (R-type copper) that has 1/4" slots on the underneath (ala hacksaw). I feel that the use of slots rather than holes has so far prevented me from experiencing a stuck runoff (the last batch of weizen was 66% wheat malt). All in all, good performance.

The Gott (I believe...) would give a better yield due to the fact that it would have a smaller cross-sectional area to grain volume ratio (when full), forcing the sparge water to pass through more grain on its way through the grain bed, as compared to a rectangular setup. (Maybe not a higher yield, but less sparge or less water to boil off?)

Another thought I had was that the Gott exposes less headspace and grain bed topside, and should lose less heat when opened for temp. checks or stirring during mashing. I don't usually have a problem when I do a single step infusion mash, but sometimes I find myself pulling a gallon or two for a decoction when I do the 2-step (with the rectangular) to hold temperature (I try to hold back as much water for the sparge rather than to waste it on heat add's).

I too would like to hear people's comments on this, as the rectangular unit is getting close to terminal condition and will need replacement!

Glen

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Date: 19 Apr 94 13:23:00 EST  
From: "CANNON\_TOM" <CANNON\_TOM@hq.navsea.navy.mil>  
**Subject: Notes on a London Beer Hunt**

Message Creation Date was at 19-APR-1994 13:23:00

Andy Anderson and I are just back from a short beer hunting trip to the UK and Belgium. Here are a few notes which may be of interest to the HBD.

The price of beer continues to rise. I lived in London for one year ('87-'88) and paid, on average, 1.10 pounds per pint. During my last trip in '92, we were paying about 1.55 pounds per pint, but this year, we were afforded the opportunity to finally have our first 2 pound pint (2.04 for a pint of Abbott Ale at The George in Southwark - you pay for your history). The average price in London is about 1.80, but the Wetherspoon chain still offers Youngers for 99p and there is one of their pubs conveniently located in Leicester Square (The Moon Under the Water).

**Brewery Tours:** We were able to take in the Youngs tour, but couldn't get to Fullers due to timing. At Youngs, it is essential to call well in advance to reserve a spot. I wrote them three weeks before our trip and then called when we got there. Of course, they never saw the letter, and only through pleading (Andy's good at that) they were able to squeeze us in. The tour is a mixed bag. You spend way too much time looking at all the Youngs' horses, and the tour guides are not real knowledgeable, but they take you all over their brewery and you get to stick your nose in their open fermenters (we were shocked when one of the people in our tour group stuck his hand into the kreusen and the British Anti-terrorist Unit didn't shoot him on the spot :-)). They really seemed rather casual about open fermenter sanitation. I guess they just depend upon a strong kreusen-head and the fact the beer will be consumed within 3 weeks of brewing. The tour guides will also find a brewer for you to get questions answered. And you get as much fresh Youngs beer to drink as you want. I would recommend the tour, but plan on about 2.5 hours out of your pub crawling time. The Fullers tour is much more structured on time. They have tours available on Mondays and Wednesdays and 1:00 and Thursdays at 1:00 and 4:00. Good idea to call in advance. Fullers charges a nominal fee.

**Cellar Tours:** A highly recommended tour is at the White Horse on Parsons Green where they go out of their way to provide cellar tours almost on demand. For those of you who have seen Michael Jackson's "The Beer Hunter" series, this is the pub in London where he also takes the viewer on a cellar tour. We walked into the pub on a very busy Friday night and got a tour without any problems. Their cellarmen

are excellent and give a very nice discussion of the cellaring process. I should note that during my year in London in '87, the White Horse was one of my locals and was considered a Yuppie pub with a pretty dismal selection of beer. It has evolved in the past 7 years into a beer lovers paradise in South West London. 5 to 6 real ales (including Adnams ESB-Winner of last years GBBF). Also rotating specials. In March they had Anchor Porter on draft, and coming in May will be Budweiser Budvar. Finally, they have in bottles ALL of the trappist beers for about \$5.50 a bottle.

The trip has gotten me primed for trying cask conditioning home brew. Does anyone have any experience in real cask conditioning? I'm also very interested in acquiring a beer engine. Any sources would be greatly appreciated.

Hope this was of interest.

Tom Cannon  
DH Brewery  
Fairfax/Annandale VA

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Date: 19 Apr 94 18:00:00 GMT

From: korz@iepubj.att.com (Algis R Korzonas +1 708 979 8583)

**Subject: Carapils/Mashout by adding hot water/tapping your chest/Kazakhstan**

Todd writes:

which grains to steep. Carapils is the one that one that generated the most confusion. Mike cites Miller as one of

<snip>

I too am looking for a final answer to the questions on this malt.

Carapils is just a pale crystal (aka caramel) malt and \*does not\* have to be mashed. Really!

\*\*\*\*\*

Rich writes:

>of grain in water. After the starch has been converted, it  
>really doesn't matter how thick the mash is. Therefore  
>"mashing-out" can be accomplished by adding large quantities  
>of hot (sparge) water to the cooler/mash/lauter tun. The  
>liquid is then drained off while new, clear, hot water is  
>added on top.

Yes, but depending on how thin your mash was to begin with and how much heat you lost during saccharification and depending on the size of your lauter tun, you:

1) may not be able to add enough boiling water to raise the temperature enough and

2) whatever amount water you use to raise the temperature you must take away from the water you had planned to sparge with (unless you have a huge kettle and don't mind the hours it will take to boil 10 gallons of runnings down to 5 gallons of wort).

Batch sparging (the adding a lot of sparge water and then running off everything out of the lauter tun, repeatedly) is theoretically less efficient than a continuous sparge (in which you run off and sparge at the same time). Adding part of your sparge water at the beginning is similar to doing part of the lauter as a batch sparge and part as a continuous. I don't want to make it sound like this is a big deal... it's just theoretically slightly lower utilization -- there are a number of other factors that can give you much worse extract efficiency.

>The idea is that the first runnings will  
>have the majority of the dissolved sugars, while subsequent  
>runnings will leech out the remaining sugars. Something  
>that confused me for a long time. The admonition against  
>high temperatures during the sparge seems to be a reaction  
>of the pH and temperature environmental standards. As the  
>sugar content is reduced, the pH of the wort increases.  
>This, coupled with the increasing temperatures, begins  
>to leech out tannins from the grain husks. Thus it seems

>that we are allowed to raise the temperature to anything  
>short of incandescence, as long as the pH remains low.

Not quite... it's not the sugars that are keeping the pH low, rather it is compounds such as phytic acid and as this gets drained out of the tun and replaced by 7 or 8 or 9 pH water, the pH rises, beginning to cause problems with tannins. Before mashout (as in the case of decoctions) you can indeed boil parts of the mash with no problems, but once you are done with saccharification, you must make sure you do not gelatinize any more starch because there will be no enzymes to convert it. Therefore, at mashout, you should not let the mash get any higher than about 170F.

\*\*\*\*\*

Glenn writes:

>I am currently deciding where to place the taps on my chest freezer and am  
<snip>  
>the walls of the chest freezer (yet), does anyone have any warnings?

Other than the obvious, make sure to seal the holes from both sides with some kind of gaskets or caulk to keep your insulation from absorbing moisture from the outside (making it very inefficient).

\*\*\*\*\*

Jim asks about brewpubs in Novoalelseyevka, Kazakhstan.

Aside from the Voskoteska and Kahzavona near the train station (which are excellent as always), rumour has it that brewmaster Edmjund Bronskovich has two beers on-line at the new Taloryensk Bravdasch Kompanya on 5th Avenue in the western suburb of Narpavilov.

Al.

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Date: Tue, 19 Apr 1994 14:15:29 -0500 (CDT)  
From: Rich Larsen <richl@access1.speedway.net>  
Subject: Beginner Recipe

>I've done a number of test beers with very similar recipes as the  
>one I posted and have (with care) had minimal scorching.

Not criticisizing, but a begginer may not use the proper amount of  
care first time out.

>I would recommend  
>against boiling 2.75 gallons of wort in a pot any smaller than 4 gallons.  
>My intent regarding the small boil were so that the wort would comfortably  
>fit in a pot of about 2.5- to 3-gallons, which is much more easily accessable  
>to beginners than larger kettles. The lack of a need for an oversized kettle  
>is important when trying to convince non-brewers to give homebrewing a try.  
>I'm just trying to minimize the expense of beginning brewing, that's all.

I suppose if he doesn't have the proper equipment, then its worth a shot.  
If, on the other hand he does have a 20 qt canning pot available...

>Regarding the addition of hops for aroma, that's a fine idea, but my intent  
>was to really make this simple. Also, if any hops \*were\* to be added at this  
>point in the boil, it's important to mention they should be "aroma" hops.

Good point on the aroma hops. My thoughts were to give the first time  
brewer a feel for the fun of homebrewing and a good chance for making him  
say "WOW" on his first attempt.

>Clusters...

Yeah, I used those on my first batch... called it 'ol rubber hose ale (X-Q)

=> Rich

Rich Larsen (708) 388-3514  
The Blind Dog Brewery "HomeBrewPub", Midlothian, IL  
(Not a commercial establishment)

"I never drink... Wine." Bela Lugosi as Dracula

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Date: 19 Apr 94 11:43:04 EDT

From: "Glenace L. Melton" <71242.2275@CompuServe.COM>

**Subject: Enamel on steel pots**

Bob Bessette asked about the strength of a 33-qt enamel-on-steel pot. In one instance I was using an almost new 12 qt. pot full of cold water; one of the handles came off. The enamel concealed a faulty weld. I was fortunate in that the pot did not contain hot water or wort; the manufacturer (somewhere in the Midwest) replaced the pot under warranty. However, I would strongly urge that anyone buying any such pot to test the handles by trying to break them off. If you succeed, take it back and exchange it.

[END]

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Date: Tue, 19 Apr 94 15:34:44 EDT  
From: "Glen A. Wagnecz, X6616" <wagnecz@PICA.ARMY.MIL>  
Subject: Re: hoptech ?

Hoptech is at 1(800) DRY-HOPS (disclaimer: satisfied customer, bla,bla)

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Date: Tue, 19 Apr 94 11:57:00 PDT  
From: Timothy Sixberry <tsixber@msrapid.kla.com>  
Subject: Watney's Red Barrel Recipe

Hello Brewers,

I looking for an all grain recipe for Watney's Red Barrel. I know someone out there must have it, cause it is Yummy !!!!!

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End of HOMEBREW Digest #1403, 04/20/94

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Date: Tue, 19 Apr 94 16:02:51 EDT  
From: David Knight <dknight@ren.iterated.com>  
Subject: Agar Followup

Sorry for the delay in posting this, but I've been out of town for the past week. I got many replies to my request for information on where to buy agar for yeast culturing (thanks to all who responded), and it really boils down to three sources:

- 1) Scientific outlets.
- 2) Asian supermarkets.
- 3) Health food stores.

I called some local scientific supply houses and only found one that would sell me agar, by the pound, for about \$60 per pound. I think a pound would probably last me the rest of my brewing life, but am not prepared to spend \$60 on a yeast culturing experiment that is supposed to save me money in the long run.

I tried several small Asian supermarkets in Atlanta to no avail, but haven't tried any large ones yet. I expect to find it at some of the larger ones. By the way, ask for 'agar-agar'.

I don't know any local health food stores so I haven't tried them either.

One of the responses I got seems particularly useful and may be of interest to the HBD. Here it is:

=====

From: "Charles Ewen" <p00739@psilink.com>  
Subject: agar-agar

I have before me a package of "Six Fortune Brand Delicious Agar-Agar". I bought it at a local Oriental supermarket (they haven't become PC yet, i.e., Asian). It is a product of Taiwan, net weight 40gr (1.4oz.) and cost \$1.79. If memory serves, this will make about a quart of solution, but don't quote me on that - it's been more than a year since I had to use the "roll-your-own" stuff (my sister got a job in a lab). I haven't been doing much streaking this past year; mostly just repitching my favorite little beasties.

The only way I ever found this stuff was to talk to the American-educated daughter of the place - her mom, dad, uncles and aunts stood around looking mystified at me as I tried various pronounciations. If you have to walk the aisles looking for it, this particular brand comes packaged in clear celeophane, with red lettering and 2 inch red bands on the ends. It's not in a box, just soft celophane; it's about 4 inches across and 18 inches long. This particular stuff is off-white; kind of a yellowish beige. Good hunting!

=====

Thanks for all the great feedback. Now if I can just find some ...

-Dave Knight  
dknight@ren.iterated.com

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Date: Tue, 19 Apr 94 16:15:47 EDT  
From: David Knight <dknight@ren.iterated.com>  
Subject: Two problems...

I recently took a stab at an American Light Lager (for my fiance who thinks that Coors Light is the greatest beer in the world). It was made with 5 lbs of pale malt and 2 lbs of rice, O.G. 1.040, F.G. 1.006, WYeast 2112 (California Lager). Primary ferment at 70 degrees, secondary at 32 degrees for about 3 weeks, bottled with 4 ounces corn sugar. After bottling it was kept at room temperature for 3 days and then at 45 degrees for 2 weeks. There is a small amount of sediment at the bottom (not much, though). I tried one a few days ago and noticed two problems:

- 1) \*NO\* carbonation. There is a slight \*pfft\* sound when you open the cap, but when poured, the beer is totally flat. By the way, I used Pure-Seal oxygen-absorbing bottle caps.
- 2) The beer has little flavor (that's what I was aiming for), but a rather strange aftertaste that I have trouble describing. The closest thing I can compare it to is milk. I checked in the trouble shooting sections in Papazian and Miller and couldn't find a reference to the taste I'm describing. Has anyone observed anything like this before? It is quite unpleasant.

By the way, the yeast was reused from another batch (steam) -- taken from the primary and washed using the method in the yeast faq. Fermentation was vigorous with no off odors.

Thanks in advance for any assistance.

-Dave Knight  
dknight@ren.iterated.com

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Date: Tue, 19 Apr 94 14:16:03 CST  
From: "Corey W. Janecky" <cjanecky@students.wisc.edu>  
**Subject: oatmeal stout**

Does anyone out there have a good oatmeal stout recipe. I have been doing mostly extract brewing w/ use of some specialty grains. I'm not equiped to do all grain brewing so that type of recipe won't do me much good.

You can send responses to me or to the HBD. I know there have been other people interested in oatmeal stouts so any messages sent to me will be compiled and posted on the HBD.

This summer I plan on picking cherries and I'm wondering if anyone has tried the recipe in Papazian-Cherries in the Snow? The recipe sounds really good but is it worth the time/money?

Thanks in advance for any/all replies.

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Date: Tue, 19 Apr 1994 15:51:05 CST  
From: "DANIEL HOUG" <HOUGD@mdh-bemidji.health.state.mn.us>  
Subject: regarding lead and brass...

Here's some factual information on brass and water quality, maybe I can even relate this to homebrewing. Brass is a composite metal containing (very) approximately 7%-8% lead to lend malleability (sp?).

It can contribute lead into drinking water supplies when corrosive water (low pH and low dissolved solids) stands for a period (6 hours typical) in a brass fixture. Notice your nice chrome plated brass kitchen faucet. That first slug of water you make your coffee with in the morning would contain the highest levels of lead given mildly corrosive conditions. What is very important to note is that after this first draw of water is removed, very little lead is contributed to your drinking water by the fixture. Look for a nation-wide public education campaign in the upcoming year to tell people to run their water until they feel a temperature change (to colder) before using it for drinking or cooking.

Homebrewing? Personally, since I pride myself on producing a relatively pure product, I won't increase the risk contamination by using components containing a harmful substance. Incidental contact with a brass valve, bottle filler, etc. may not be a problem.

Do not use it in wort kettles or mash/lauter-tuns due to the extended contact-time with a hot, acidic solution.

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Date: Tue, 19 Apr 94 14:39:35 CST  
From: "Corey W. Janecky" <cjanecky@students.wisc.edu>  
Subject: incubators

I've been contemplating building some type of fermentation chamber/incubator for my beer and I could use some help w/ ideas.

1. Is this worth my time? That is, is it that important to keep the fermenting wort at a constant temp?
2. What type of device can i use to regulate the temperature. Yes, I know I need some type of thermostat but what kind and what type of heat source should I use. I thought of a lightbulb but won't the light be damaging to the fermenting beer?
3. Are there any books out there w/ plans/directions for construction? Since I also make wine, I sometimes have several carboys fermenting at one time (esp. in the fall-fruit season) so I want a chamber that will hold several carboys.

Thanks for any info you can give me. Responses can be sent to the HBD (others may be interested) or directly to me. Thanks again.

Corey

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Date: Tue, 19 Apr 1994 18:11:48 -0400  
From: aa3625@freenet.lorain.oberlin.edu (Jason Sloan)  
Subject: Job?

I just bombed a histology test. I was wondering... If I can't get into medical school, is there a job in brewing for a biology major? I will have my bachelor's degree in July and I was just curious what a biology major like myself would do if he doesn't get into medicine.

On a different note, I am a new brewer (only about 5 batches so far) and was wondering if there was any way to make beer of any quality out of nothing but whole wheat grains and hops and yeast?

The reason I ask: There has been some wheat land in my family since the time that they came over from Germany some 120 years ago. Now that I am making my own beer, I was curious if there would be some way to use the grain from the fields that my great, great grandfather once farmed. A somewhat romantic notion I know, but I know that my ancestors used to brew their own and I would like too be able to use some of this grain.

I look forward to any and all suggestions!

Much thanks.

- --

Jason Sloan  
sloan01?jason@cc01.mssc.edu or aa3625@freenet.lorain.oberlin.edu  
- ---Yo ho ho and a bucket of homebrew...

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Date: 19 Apr 1994 15:13:07 U  
From: "Palmer.John" <palmer@ssdgwy.mdc.com>  
Subject: The Brass Thread Again

Hello Group,  
The Brass/Lead scare has struck again. I am sure many of you have heard about the brass parts used in some home wellpumps. Reportedly, one company has used leaded brass in their pump assemblies. I don't know which company.

Here is the lowdown on Brass.  
Brass is a group of Copper and Zinc alloys that can contain Tin and Lead. The alloys are predominantly Copper, with Zinc ranging from 5-40 percent. The Tin is usually less than 2%, because Cu-Sn alloys are called Bronze. Lead is unfortunately rather common in Brass alloys, ranging from 0-10%. Brass Casting alloys, known as Red and Yellow Brasses, commonly used for plumbing fixtures, can contain 3-7% Lead.

The following alloys are used for plumbing/fixtures.

UNS ALLOY	Common Name	Contains Lead?	Usage
*Wrought alloys*			
C23000	Red Brass	No	pipe
C24000	Low Brass	No	pump lines, flexible hose
C26000	Cartridge Brass	No	Plumbing accessories
C26800	Yellow Brass	No	same as C26000
C27000	Yellow Brass	No	same as C26000
C34900	Low Leaded Brass	0.35%	Plumbing goods
C46400-			
C46700	Naval Brass	No	marine hardware
C48200-			
C48500	Leaded Naval Brass	<2%	marine hardware
*Cast alloys*			
C83600	Leaded Red Brass	5%	valves, pipe fittings, etc
C83800	Leaded Red Brass	6%	plumbing supplies, fittings
C84200-			
C84800	Pb'd Semi-Red Brasses	<7%	plumbing fixtures, fittings
C85200-			
C85400	Leaded Yellow Brass	3%	plumbing fixtures, fittings

>From the reading that I did today, I think that the Cast alloys are going to be some of the most common that the homebrewer will find in hardware stores. This is not good. All I can offer is for you to keep in mind that the risk from Lead containing plumbing and fittings is always in reference to continual use, you know, water standing in the pipes, etc. For the home brewer, we need to consider the time of exposure against the possible increase in leaching from greater acidity and higher temperature. Consider that the contact area is very small, most of us only use a fitting or two. Consider that the lead is only a small percentage of the alloy. Consider that the lead is fully soluble in the copper, its not hanging out in the wind, so to speak. Looking at this information, I would say that the health risk is small. I will be happy to answer specific questions regarding alloy content and usage. If I find out any

further information, I will post it.

John Palmer Head Metallurgist for MDA-SSD M&P, Space Station program  
palmer@ssdgwy.mdc.com OR  
palmer#d#john.ssd-hb\_#1#15&22#r#@ssdgwy.mdc.com

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Date: Tue, 19 Apr 94 18:26:12 -0400  
From: Daniel McMahon <dmcMahon@blanche.acq.osd.mil>  
**Subject: The Brass Thread Again**  
From: dmcMahon  
Full-Name: Daniel McMahon@pr  
Subject: Danish Brews & Pubs  
To: homebrew@hpfcmi.fc.hp.com

I know that the HBD extends far and wide.  
I was looking for some advice/info on brewpubs, etc.  
in Copenhagen and Oslo. I'll be traveling there  
next week. I recall several months back a long  
post from a Danish homebrewer describing his methods.  
Are you still around?  
Either way I'll make notes of what I find and share  
them when I get back.

TIA,  
Dan

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Date: Tue, 19 Apr 94 15:35:59 PDT

From: berkun@guiduk.ENABLE.com

**Subject: GuppyMasher(tm)**

I am compelled to offer my experiences in the all grain v. extract war. I have just made the transition and won't go back - but neither can I paint the rosy picture of many of the more experienced all grain brewers.

My major complaint is with people who claim that it's "as easy as falling off a log", or "bending copper tubing is easy with a five dollar tube bender". Ha! I say, Ha! The tube bender is eight dollars at my hardware store and it still wasn't easy!!!

I have successfully brewed 2 partials and 2 all grains, each better than the last. I am finally achieving the kind of tastes that I've lusted after in the best professional microbrews. I'm a happy guy. But it was neither easy nor cheap.

Building the GuppyMasher(tm)

My masher is a 10 gallon Coleman cooler. It cost way too much money (I'm embarrassed to admit how much). I never found any of those deals on coolers that other people find. Yes, I did shop around and I did buy at a discount store.

So now I have a big square cooler. I removed the pushbutton and started experimenting with hardware. I got to spend a lot of quality time at my local hardware store and at the Eagle super hardware store. I can't tell you exactly what I ended up with because I assembled it several weeks ago and can't remember exactly what's inside and I'm damned if I'm EVER going to take it apart after all the effort I went thru to put it together and it DOESN'T LEAK! (much) But roughly, it comprises a faucet, a washer, a half inch threaded tube, the existing washer, an O ring or two, a nut, a converter to 3/8" to a compression fitting on 3/8" copper tubing. Thank you Dion H. for your bulkhead suggestions.

Now, copper tubing. Copper tubing is not cheap. 10 feet for the manifold (including the manifold I destroyed), and misc. and 25 feet for the chiller. I bought a tube bender. Bending copper tube takes PATIENCE. I ended up taking the tube, the bender and a bunch of homebrew to a friend of a friend who can make anything (Bill Guppy, hence the name, GuppyMasher(tm)), and he patiently bent me up a copper manifold to fit inside the cooler. It follows roughly the pattern shown in the rectangular cooler FAQ, but different, because it's physically impossible to bend copper tube to that exact pattern no matter what they tell you.

I was able to borrow a Moto-Tool to cut the slots in the manifold. This is an extra \$80 expense because now that I know how cool Moto-Tools are, I have to go out and buy one, so don't ever let one of these fall into your hands or you can just kiss off that money.

The astounding thing about this is that it works! I was able to siphon hot water into the standing tube and underlet the mash. And then it ran off pretty well through the manifold and when it slowed too much I just blew into the siphon tube and things picked right up. One problem is the faucet is too high up so the output splashes, so I'll have to attach a tube to it and let it drape on the bottom of the pot receiving the runoff. One other problem is measuring temperature. It seems to vary considerably depending on where you measure. So I'm nowhere close to figuring mash temperature accurately.

Now, about that boiling vessel. I bought the mail order 10 gallon cut off keg from BCI. Good service. But watch out - those cut off edges are still pretty sharp. I used the Moto-Tool to round them off a bit and reduce my hearing capacity at the same time. The keg is narrow and tall. I can only see into it when I stand on tiptoe, when it's on my stove. One stove burner alone is not enough to drive it to a boil. And this is a new gas stove. I'm damned if I'm going to buy a cajun cooker, I want to do this indoors. So I'm balancing this thing on two burners and wasting a lot of gas. Also, the bottom edge has scraped the finish on this new stove, when my wife sees this I'm gonna pay. And finally, you can't put a lid on this thing. No way.

This keg is NOT recommended. I'm going to have to fork out for a real pot. Anybody interested in the keg? \$30 plus shipping.

#### Chiller

Cut a cheap (\$5) hose in half and use hose clamps to attach it to the copper tubing. After much tightening it didn't leak too much. For the first actual brewing I replaced the hose clamps with TWO hose clamps (on each side). Turn off the heat, turn on the faucet and twin jets of cold water shot out the hose onto the cookbook shelf. Much tightening of clamps later I have it down to a slow leak. I'm going to have to replace the clamps with compression fittings and adaptors all of which will leak. I know this.

But, amazing! It worked, cooled the wort to 90 in 15 minutes and because this whole operation had taken 7 hours and we had symphony tickets and I had lost an hour in the morning because the first water I heated still had some dish soap in it, I decided that 90 was close enough.

#### The upshot:

Assembling the equipment was hard. The whole operation leaks. It cost more money than I anticipated. I'm not done buying things. It is still time consuming, but I'm sure I can cut the time down with experience. I haven't yet totalled up what I spent, I'm sure it'll take a year of heavy drinking to break even. I can deal with this.

It makes great beer.

I love it. I'm not interested in reducing the time too much. This is my hobby. I LIKE spending time on it.

This is a long entry, so flame me. I had to brag to someone.

Ken B.  
berkun@guiduk.enet.dec.com

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Date: Tue, 19 Apr 94 22:07:38 EDT  
From: Steve Scampini <scampini@hp-and.an.hp.com>  
**Subject: Chill Haze**

A personal observation on chill haze. I made a California lager beer which was clear as crystal in the bottle at room temperature but hazy as heck at refrigerator temperatures. I stored the last two bottles at 50 F for four months and they were crystal clear after refrigeration. I guess the chill haze settled out.

Just for fun, I was wondering if any of you chemists out there have played with centrifuging beer samples to speed any settling? Then I was thinking, heck, that big `ol washing machine over there is nothing more than a centrifuge when it is in spin cycle...and then I was thinking about a bottle rack that fit into the machine...

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Date: Tue, 19 Apr 1994 20:35:19 -0700 (PDT)

From: Phil Brushaber <pbrush@netcom.com>

**Subject: Mashing In Oven Overnight**

Recently I re-read some old HBD articles and I came across an interesting article on mashing grain in an oven (presumably at about 130<sup>^</sup>) in a kettle overnight.

It would be great to gain about 1.5 hours on a typical brewday by doing some of the work the night before.

Has anyone done this successfully. Are their downsides in extending the mash to 8 hours (overnight) in a oven?

pbrush@netcom.com

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Date: Wed, 20 Apr 94 0:18:50 PDT  
From: Mark Garetz <mgaretz@hoptech.com>  
Subject: HopTech Sill Here/Mashout/AB Amber Ale/Lamp for HP

Al Gaspar wanted to know if we are still around (HopTech that is). Yes. Don't know why he couldn't contact us via email, it does seem to be working. Address is: mgaretz@hoptech.com (and yes Don, your memory was good).

\*\*\*\*

Some have asked about the usefulness and method of the mashout for picnic cooler mashers. The purpose is to stop enzyme activity, but I doubt this is necessary with homebrew mash schedules. In a commercial brewery the mash schedules are likely to be as short as possible (20-30 minutes) and they want to make a very consistent product, so a quick stop of the enzyme activity is probably necessary (they also want to control their alcohol content as close as possible). For us homebrewers, we usually mash a lot longer (60-90 minutes) so most of the enzyme activity is done by this time anyway. So the mashout in and of itself is most likely unnecessary. I sat in on the UC Davis advanced homebrewing class this weekend, and they recommend no mashout. Having said that, the sparge wants to be at "mashout" temps to insure fast and good extraction.

As for how to do it with a picnic cooler, I am a subscriber to the "batch sparge" method where all the sparge water is added to the grain at once. Therefore I get mashout for free because the temp of the water is chosen to raise the entire temperature to about 170F (usually takes about 180F water). (is this the EasyMashOut(tm)?) But if you want to do the traditional trickle sparge, then all you would have to do is add some of the sparge water at boiling to raise the mash bed to 170F and then trickle sparge with 170F water.

\*\*\*\*

Glen Raudins asked about where to put the taps on his chest freezer. The side walls (at least in *my* chest freezers) have the cooling coils in them. The top is the only place guaranteed to have none. So you can put the tower there, but make sure it doesn't bash the wall when you open the lid. If you want to put the tap on the front (or side) here's how you might be able to figure out where the coils are:

- 1) Take out all the beer and clean the walls.
- 2) Mist some water on the walls with a plant sprayer so you have a nice even coating of water droplets on the walls.
- 3) Turn the freezer on its coldest setting (no temp controller)

and let it run for about 5 minutes.

4) Open the lid and look at the walls. Ice should be starting to form where the coil line is. If there is no ice yet, let the freezer work some more and check every few minutes. If the ice layer is even, you have one powerful freezer! Try again with less time.

Note that I haven't tried this for the purpose of drilling holes but my chest freezers exhibit this behaviour after I clean them (ice freezing first along the coil lines). It is basically the opposite of what happens when you defrost your car's rear window.

\*\*\*\*

I haven't seen it here (I might have missed it), but A-B is coming out with an Amber Ale! It will be available shortly in the East, and the first few weeks of May on the West Coast. Supposedly it will be called Elk Mountain. It will be available only on tap.

\*\*\*\*

Lastly, if anyone out there has a spare (or used) lamp for an HP 8452A Spectrophotometer that they are willing to part with inexpensively, please send me email. (And yes, I know how to get a new lamp from HP, but being short of funds precludes that just now. I also know about most of the "alternate" lamp sources but they aren't much cheaper than HP).

Mark

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Date: Tue, 19 Apr 94 09:55:59 -0500 [EST]  
From: greg.demkowicz@circellar.com  
Subject: RE: GRAIN PRICES

In the recent thread about all-grain versus extract costs, someone asked about grain prices. Well I've been buying 50 lb bags of Schreier for \$32.50 from "The Brewmeister, 115 N. Union Ave., Cranford, N.J. 07016 Phone:908-709-9295 or outside N.J.:800-322-3020. He also carries both the 2 row and 6 row of Briess for the same price and quantity.

Yes, They do mail order.

Disclaimer: No affiliation, just a satisfied customer!

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Date: Wed, 20 Apr 1994 01:31:05 -0700 (PDT)  
From: brantk@adcmail.atlas.com (Brant Katkansky)  
Subject: (Hefe)weizen question

I'm preparing to (attempt to) brew a weizen-style beer. I'd like to approximate the flavor and character of hefeweizen as much as possible. Since I don't yet brew all-grain, I'm going to go with an extract + specialty grains recipe. I've obtained 3.3kg of 60% wheat/40% barley LME (unhopped), and the necessary hops (haven't decided what to use yet).

What I'm looking for is suggestions on specialty grains and/or yeast. A few months ago, I brewed a 30% wheat beer using the Wyeast Bavarian Wheat yeast, and I was pleased with the results. However, it doesn't come close to the character of a hefe-. I have heard of a new strain from Wyeast (don't recall the name, but I'd recognize it) that supposedly is ideal for a hefe-style beer.

Any suggestions on yeast/hops/grain selection and/or process are MOST appreciated.

I'm out of the country with no email access until the 24th, so don't expect any gratuitous thank you's until then. :)

- - -

brantk@atlas.com | "Electricity is made up of very small particles called  
Atlas Telecom | electrons, which you cannot see unless you have been  
Portland, OR | drinking homebrew."

--- This message printed with 100% recycled electrons ---

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Date: Wed, 20 Apr 94 08:42:32 -0400  
From: Rich Ryan <ryancr@install4.swin.oasis.gtepsc.com>  
**Subject: bruheat**

I am looking for any comments, good and bad on the bruheat. It is a plastic bucket with a heating element in the bottom. I've been told I can use it as both a mash kettle and a boiler. Has anyone used one of these? What is a good price for one? I'm ready to make the jump to all grain and wonder if this is worth the investment. Any info will be greatly appreciated.

Rich Ryan  
ryancr@install4.swin.oasis.gtepsc.com

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Date: Wed, 20 Apr 94 09:02:34 EDT  
From: dipalma@sky.com (Jim Dipalma)  
Subject: water chemistry

Hi All,

Picking up the recent thread on water chemistry:

>>Crushed malt works very well.

>It works well to a point. Depending on your water chemistry, it may not be  
>enough, or it may be too much.

The first few all grain batches I did took forever (2 - 2.5 hrs) for the mash to convert, even though I was holding the temperatures in a reasonable range (~155F). I started checking pH, found that my tap water is ~8.0. Further, when the water and crushed malt were combined, the pH barely budged. I started adding gypsum to the mash, but it required several teaspoons to get the mash pH down to a suitable range.

>Gypsum is commonly used to lower mash pH, but  
>if you have lots of sulfates already in your water, it may cause some  
>undesirable flavors.

Yep, this was my experience, the addition of gypsum got the conversion times down, but the beers were coming out with a very harsh bitterness. I finally had a water analysis done, the results showed my water was extremely high in calcium bicarbonate (I have a private well). Referring back to the brewing books, I learned that calcium bicarb acts as a pH buffer, it's presence inhibits acidification, which explained why the pH barely dropped after mashing in. I started pre-boiling the water, a ten minute boil produced a thick layer of white, chalky precipitate in the bottom of the pot.

>>It depends on what is causing the "high" pH but throwing a lot of gunk in to  
>>get it down when it may not be necessary is not the way to go about it.

>True.

We all seem to be in violent agreement on this point. With the bicarb removed, the malt acidified the mash nicely, right to 5.3 - 5.4. The mashes reached full conversion in ~45 minutes, I stopped adding gypsum, and the harsh flavor went away. Other than boiling the water to remove the bicarbonate, no other treatment of mash water was required.

>Many people can  
>get away with doing nothing to the water. Others, like myself, have to make  
>some adjustments which weren't obvious without a water report and some pH  
>readings.

This is the crux of the issue, some people are fortunate enough to have water that is suitable for brewing and requires no treatment. Jack seems to be one of those people, as he's been successful without treating his brewing

water. My water is somewhat less than optimal, due to the alkalinity and temporary hardness, but I still manage to brew a wide range of styles successfully. Like Norm, having my water analyzed, reading up on water chemistry, and taking some pH readings at various points in my brewing process helped me to understand what I was dealing with.

Jeff Frane writes:

>Although Jack will apparently disagree, control over your brewing water  
>is \*enormously\* important to an all-grain brewer, and one of the most  
>essential elements in successfully brewing to style.

I agree with Jeff, understanding the characteristics of the water you're brewing with, and how it will impact the process and the flavor of the finished product is extremely important to successful all-grain brewing. Unfortunately, it's probably the one factor most commonly overlooked and least understood by homebrewers.

Cheers,  
Jim

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Date: 20 Apr 1994 06:24:16 -0700 (MST)  
From: "Steven W. Smith" <SMITH\_S@gc.maricopa.edu>  
Subject: (kinda) Grand Cru

Howdy do, all. It's share a recipe and solicit advice time once again. Having guzzled >\$10.00 of Celis Grand Cru I thought I'd try to create something similar. While the resulting beer is Damned Tasty and seems to be on the right track, it's spices are more subtle than I'd planned. Next time I'll use more coriander seed (or crush finer) and orange peel, maybe different hops, different yeast (advice on hops and yeast most welcome). Without further ado, the recipe and convoluted procedure for 5 gallons of Tooncinator Motley Cru\*:

8 pounds Briess Wheat/Malt powder (2 big ziplocks)  
2 pounds Vienna carapils malt (2 small ziplocks)  
1 3/4 cups corn sugar  
1 oz. Lublin(?) hops, A=3.1 boil (pellets)  
1 oz. Hallertau hops, A=4.8 boil (pellets)  
1 oz. Hallertau hops, A=4.8 finishing (pellets)  
1/2 oz. coriander seed (freshly crushed)  
about 1/2 oz. dried orange peel (Lawries?)  
5 whole cloves (to make me feel good, imperceptable)  
2 packages Red Star Ale yeast  
Crystal bottled water

Crushed and steeped carapils. >30 min @130F, 150F, 170F.  
Sparged, increased volume to almost 4 gallons, heated and stirred in malt powder. Added hops in 4 portions after boil began, about every 15 minutes until they were all in - boiled another 45 minutes after last addition. Turned off heat, stirred in coriander seed, orange peel and cloves, started the chiller about 2-3 minutes later. Siphoned into carboy, added water to about 5 gallons, pitched yeast directly and shook to aerate. Wort didn't taste unduly strange, kind of hoppy, not too spicy.

After secondary fermentation was complete I decided it should be hoppier and added the 2nd oz. of hallertau pellets. 3 days later I reconsidered and racked off the hops. I further decided to test out the scrubbing bubbles theory of hops reduction - I boiled 1 cup of corn sugar and steeped another tsp orange peel and added it - got a fairly vigorous fermentation for several more days.

1 week after the corn sugar fiasco I added another 3/4 cup and bottled. Pretty good, hops are just about right, pretty light on the coriander and orange peel. Very tasty after about 2 weeks in the bottle.

\_\_\_\_\_/|  
/o.O; Steven W. Smith, Programmer/Analyst  
=( )= Glendale Community College, Glendale Az. USA  
U smith\_s@gc.maricopa.edu

\* dedicated to the memory of Tooncinator, robotic driving cat from the future.

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Date: Wed, 20 Apr 94 10:15:11 EDT

From: Lou King <lking@hns.com>

**Subject: Re: extract vs all grain, TB BEERS?**

>>>> On Tue, 19 Apr 94 14:09:33 EDT, fudgemastr@aol.com said:

> A propane bruner (Cajun Cooker) 135,000 BTU, it cost me \$59. (and it came  
> with a groovy pot and frying basket that's great for deep frying chicken)

I've been thinking about getting one of these, but I don't want to  
brew outdoors (which is recommended). Do you brew outdoors? If not,  
what kind of safety precautions do you take (e.g., ventilation, etc)?

-Lou King (lking@hns.com)

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Date: Wed, 20 Apr 94 06:48:36 PDT  
From: kdamrow@ariel.thomas.com (Kip Damrow)  
Subject: BEER FESTIVAL UPDATE

Hello HBD,  
This is my final shameless plug for the "Great Arizona Beer Festival".  
This event is set for this coming weekend, April 23 & 24, from 1-6pm  
both days. The site is Scottsdale Stadium. Attendance is projected to  
be 5,000 - 8,000 craft beer lovers. There are going to be 30-40 breweries  
participating in the tastings. There also is a certified homebrew  
contest. And to top it all off, there are 3 stages for live music.  
\$12 admission benefits two local charities. Tickets available at  
Ticketmaster or at the gate. Call any of the 8 Arizona micro's for  
more info.  
See you there,

Kip  
Micro Distributing Enterprises

usual disclaimers DO NOT apply... my company is the exclusive merchandiser  
for the festival. If you are interested in "Great Arizona Beer Festival"  
souvenirs (pints with all AZ logo's, T's, embroidered polo's) or my  
microbrewery gift catalog -- send me e-mail.

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Date: Wed, 20 Apr 94 11:10:43 EDT

From: btalk@aol.com

**Subject: RIMS parts**

I had been in contact with Mark Simpson, San Diego area (if my memory works at all) regarding some RIMS parts.

Anyhow, I managed to lose email address. Mark , please contact me.

Bob Talkiewicz <btalk@aol.com>

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Date: Wed, 20 Apr 94 11:45:23 EDT  
From: Bill Hollingsworth <U9508WH@VM1.HQADMIN.DOE.GOV>  
Subject: Re: Mashing with specialty grains

Norm Pyle writes:

> This isn't logical. The mash contains enzymes which work to break  
> down starches into fermentable and unfermentable sugars. The longer  
> the enzymes are allowed to work, the more fermentable sugars  
> (smaller sugars) are produced as the enzymes chop away (remember  
> Charlie's picture of the little lumberjacks?). I can't see how the  
> unfermentable sugars in crystal malt are immune to this enzymatic  
> activity in the mash.

I agree with your theory (and I do indeed remember Charlie's picture of the little enzymes chopping and nibbling away at the starch molecule), which is why I posted my original question about using specialty grains in a partial mash. It didn't make sense to me to include specialties in the mash, since I thought this would diminish the intended purpose of specialty grain (again, mouthfeel and sweetness). I just kinda figured that with additional enzymatic activity the dextrans in crystal malt would be even further broken down into smaller pieces of three, two, or even one very fermentable glucose molecule. My follow up post was only intended to summarize the advice given to me by the various people I had corresponded with who had opinions on the subject. I'm no molecular biologist, so I really can't say what happens to malt that has already been mashed in the grain when it is reintroduced to an environment of further enzymatic activity. However, I do logically question that if crystal malt can be further broken down, then why didn't it happen during the original mash when the grain was crystalized? Also, it's apparently a fact that many microbreweries mash all grains together (including the specialties), maybe due to time and equipment considerations, and this information may influence whether you would like to do the same. Of course, if you have the extra pots you can choose to steep specialties separately. I guess it all just depends on the characteristic you're after. Anyway, I should talk, I have yet to mash, which was why I posed the question in the first place.

Cheers,  
Bill H.

My various E-Mail Addresses --->  
OfficeVision: DOEVM(U9508WH) BITNET: U9508WH@DOEVM.BITNET  
Internet: u9508wh@vm1.hqadmin.doe.gov  
X.400: ADMD=ATTMAIL/PRMD=USDOE/O=HQADMIN/OU1=DOEVM/OU2=U9508WH

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Date: Wed, 20 Apr 1994 08:56:37 -0700 (PDT)

From: gummitch@teleport.com (Jeff Frane)

**Subject: Re: spelling, British tour**

I know that the net is a notorious source of poor spelling (wonder how all these people got through college?), so I'm not pointing any fingers (I don't have that many fingers!), but: for the record, there is no "d" in refrigerator. Really.

=====

I have gone on record before complaining about trip reports, brewery tours, etc. I would also like to go on record as saying that Tom Cannon's "Notes on a London Beer Hunt" is a pretty good example of how such a report *should* be done. Concise and full of information; an interesting anecdote or two...

>  
>           The trip has gotten me primed for trying cask conditioning  
>           home brew. Does anyone have any experience in real cask  
>           conditioning? I'm also very interested in acquiring a beer  
>           engine. Any sources would be greatly appreciated.  
>

If memory serves, the 1985 Special All-Grain Issue of Zymurgy contains an article by Rande Reed which thoroughly covers the subject of cask conditioning. I *think* he gave sources for ordering casks, engines, bungs, etc from England, and suggestions about building some of the furniture that couldn't be acquired otherwise. At any rate, it's a start. Beer engines are around, as a number of brewpubs will attest; I believe they are pretty expensive. Rande's plan, I think, called for direct tapping of the cask.

The drawback that has discouraged me from doing true cask-conditioning is the problem of oxidation. Once that cask has been tapped, the beer needs to be consumed in a couple of days. I suppose you *could* schedule your beer around a big party, but still -- then everybody else would get to drink your beer up. A tough call.

- --Jeff

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Date: Wed, 20 Apr 1994 12:04:52 -0400

From: keithfrank@dow.com (R. KEITH FRANK, DCR&D B-1222, 409-238-9880)

**Subject: Re: Beer Accross America**

In response to David Brewer's Question about Beer Across America (BAA), I was a member for a year or so and I really enjoyed it. It was a good deal.

Unfortunately, I live in Texas which is, to say the least, a backwards place when it comes to beer laws. The Texas Alcoholic Beverage Commission has ruled that BAA can no longer ship to Texas. Apparantly, there is one other state in the Union that has a similar problem. If, however, you live in any of the the other 48 states, here is the info:

Beer Across America

150 Hilltop Avenue

P.O. Box 728

Barrington, IL 60011-0728

708-842-2337

708-842-2331 (FAX)

Regards,

Keith Frank (keithfrank@dow.com)

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Date: Wed, 20 Apr 94 12:17:31 EDT

From: flehouillier@VNET.IBM.COM

**Subject: Railey North Carolina & BREW PUBS etc...**

I'm planning a trip to Railey NC at the start of May 1994 and would like to ask any of you zymurgist out there if you know of any reputable brew pubs or other similar venues that one should visit.

Thanks much for your forth coming suggestions.

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Date: Wed, 20 Apr 94 12:19 EDT  
From: Eric\_SARLIN@umail.umd.edu (es76)  
Subject: D.C. Brew pubs

This post is directed to Jeff Ziehler who was looking for good brew pubs in the Washington D.C. area. There aren't many worthwhile brew pubs in the district (at least that I know of), though you should check out the Brickskellers off of Dupont Circle. Although they do no on-sight brewing, they, at one point, boasted the largest international beer selection in the world. It's a bit pricey, but worth it.

For good brew pubs, you need to hop on the metro, and ride to the "Court House" stop which is near Roslyn, VA. Bardo Rodeo's at 2000 Wilson Blvd. is a retired oldsmobile dealership turned brew pub targeted at the twenty something generation. You'll find great beer, good food, and good music for very reasonable prices. Their India Pale Ale is perhaps the best I've ever tasted. All their other brews are worth checking out too, except their stout. I think they call it Wild Boar stout or something similar, but it's mediocre at best. They usually have between 12 and 20 in-house brews ready to go as well as other beer.

You may also want to check out old town Alexandria which has a few small brew pubs with limited selections.

Yours in Zymurgy,

Eric Sarlin

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Date: Wed, 20 Apr 94 11:10:04 CDT  
From: Paul Sovcik <U18183%UICVM@UIC.EDU>  
Subject: Aeration: not that crucial?

Having come into temporary possession of a copy of Brewing and Malting Science

recently, I came upon a very interesting section on wort aeration.

An experiment was performed on the effect dissolved oxygen had on unfermented

wort. One aspect of the study apparently looked at the yeast replication and correlated that to the amount of oxygen saturated.

A graph was shown (sorry, I dont have the book in front of me and I dont know

the page numbers) that plotted # of yeast cells vs. oxygen saturation in wort. The graph shows that below a saturation point of 25%, the amount of yeast reproduction dramatically and exponentially drops to presumably zero with no oxygen in the wort. However, at any saturation point above 25%, there is no apprecable difference in the number of yeast cells.

And the kicker here is that other findings of this experiment showed that no matter what the oxygen level in the unfermented wort, at the finish of fermetnation, THE ALCOHOL LEVEL WAS THE SAME. From this I would have to assume that fermentation went to completion no matter how poorly aerated the wort was.

So, from this study one can conclude that one only has to get 25% oxygen saturation in the unfermented wort for optimal yeast reproduction, and that if one does not achieve this saturation point, the wort will still ferment to completion anyway (without a high final gravity ). This study, however, makes no mention of lag times...

So I guess my question now is: What is 25% saturation and how do I get it with the least possible hassle? I am guessing that regularly aerated tap water will have at least 25% aeration if not much more than this, so the simple act of mixing tap water with cooled wort (which would have little aeration) would probably put me in the ballpark for max aeration.

I think I have interpreted this study correctly, and, if I have not, Im sure Ill hear about it. :)

-Paul

Paul Sovcik U18183@uicvm.uic.edu

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End of HOMEBREW Digest #1404, 04/21/94

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Date: Wed, 20 Apr 1994 11:12:53 -0600 (MDT)

From: COYOTE <SLK6P@cc.usu.edu>

Subject: Re: Ammonia Beer/ Chlorine & Life/ High Hops- Hop Starts

I've been watchin' silently for a couple daze, so here's a banter from the Coyote for your listenin' pleasure! :) Hoppy Hoppy Days!

>Jason Sloan sed... The airlock never seemed to start going, even after a couple of days. We got a bit impatient and looked under the lid and it sure looked like it had been fermenting so we decided to rack to a primary for the sheer unadulterated Hell of it. ^^^^^^

\* Ok, I'll bite. What was it in (bucket) if you were going to rack INTO a primary? Primary = First. Hence you would rack to a secondary.

But really: Honey and Cinnamon. I say....yum, yum, yum...

My guess is you never had good yeast going in there. Did you TASTE it before you dumped it? Have you ever SMELLED CO2 (not Co2, or C02)? It will make your nose burn and eyes water. Trust me....

Sometimes buckets of the plastic type will leak enough that a blowoff tube, or airlock will not be the place where gas is released. The early stages of a ferment can be rather nasty to the novice, then you come to appreciate the sulfury, noxious compounds for what they are:

Potential Beer! I love to watch them churn! Hugging my Homebrew!

I'd say- "Do it adain, Do it adain" (tweety bird). If you're worried  
1. Don't be. 2. Go with a straight recipe 3. Make a starter

\*\*\*

Blue airstones and chlorine:

FWIW: I had one of those LONG wall of bubbles type airstones that had once been in fishtank water, so I soaked it in a fairly strong chlorine solution. Guess what? The blue went partially away! AND...even after thorough rinsing it seemed that air pushed through it continued to smell of chlorine. SO I never put it in beer or mead. A metal tube (stainless is good) with one end crimped shut or capped, and holes drilled in it should do the trick.

A simple air filter can be made with glass wool stuffed in a tube, and autoclaved (pressure cooked) if you're so inclined. There are commercial sterile air filters available. Check with a medical oxygen supplier.

Chlorine and sperm:

I need more specifics here. 50% reduction in sperm. It sounds like you were saying "due to chlorine intake in...water supplies?"  
Were there any specifics like....concentration, duration....

Or was it a matter of spewing sperm into 1. Conc Chlorine 2. Cl Soln???  
I could easily see THAT killing them off! They do have a hard life...

That's a pretty nasty statistic to just throw out w/o any specifics!  
What about dipping ones hands repeatedly into chlorine? Breathing it?  
Could you give us some more useful info from that article?

\*\*\*

High Altitude Hops:

I forget who...was wanting to grow hops at 6000-6200 feet elevation.  
Wow duuuude. You're High! I'm at 4000, and have had good success, but  
you are pushing the limits of a growing season! Frost in august! Euey.

I can tell you that 5 feet will not be enough for hops, even if you  
wrap them back and forth. I don't know what this greenhouse thingy  
looks like, but I picture HOPS everywhere, and nothing else if you try  
them inside.

Suggestion? Plant them in a BIG pot (10 gal?) and let them start inside,  
so they can get an earlier start on the season, then when they are a few  
feet high move the pot outside, and bury the pot in the ground after  
frost

danger is past. Keeping a wall of water, or other cover handy. Then let  
them climb, climb, climb. Cuz they will!

You might be able to make it work. But you might not. No harm in trying!

\*\*\*

Hop Starts- success in the making!

Just an update: My attempts at rooting, and direct planting are  
mostly alive and well. I do think there is an advantage to putting  
cuttings in water until roots form, then placing in soil.  
I'd also suggest keeping a fresh tip. i.e., if the cut end rots  
before roots form, give it another cut to be sure the xylem-phloem have  
access to water directly.

But- I also have shoots placed directly in a peat moss (not irish or  
spanish!), sand, soil, vermiculite mixture. Some are looking happy  
and healthy. A couple have wilted. But at least half are happily viable.

My cascade has sent up NUMEROUS shoots, and I've wrapped the tallest  
on stringers already. I couldn't bare to just cut off the other shoots,  
so I've been rooting them. I have friends who'd enjoy them, plus a  
chainlink fence facing the high school which I'd be glad to have covered  
with hops! Privacy can be a good thing! :(

I observed that the hairs on the stems became roots (green stems).  
But the below ground stems (pale-> red colors) don't have hairs.  
I now have a comparison set going of above, and below ground stems.  
I'll update on that later.

ALSO: another observation: The underground stems from earlier shoots  
that had been cut have developed new shoot- branches, with roots right  
there. These seem prime for propogation too! So I'm basically going  
at it with all ends of the stick. Since this is only their second  
season I'm not really finding nice fat rhizomes like the ones I got  
from FreshHops. But maybe next year!

For any that missed it: Cut a shoot close to the ground or below.  
Cut a slant close to a node (leave emergence point= bulge) and snip  
off the lowest leaves, leaving two or three sets from the top.

Dip in rootone if ya got it. Place in shallow water (all leaves above)  
and sit on a windowsill- in partial to full sun. Not too hot or droopage!

I'm still working on ideas for the new hop-yard, but it's going to be  
a while yet, so I placed the new rhizomes in some pots, soil-peat moss  
so they can get started. They had nice shoots, which are just starting to  
poke out of the soil now. God I love hops! They are sooooo coooooool!

o  
|/  
|/| //| /-/-/- John (The Coyote) Wyllie SLK6P@cc.usu.edu -/-/-/  
/ / Originally in Logan, soon to be Smithfield (utah. shhhhhh)  
---- "That's a beer that feels good on my moustache" Me! 8[[]

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Date: Tue, 19 Apr 1994 21:18:00 -0400  
From: carlo.fusco@canrem.com (Carlo Fusco)  
Subject: Need hop oil suggestion

Hello Brewers,

I need just a little help. I recently made an English Bitter and I just tasted it out of the primary and into the secondary and found it to be lacking quite a bit in the bitterness. I would like someone to suggest a way to increase the bitterness of this brew before I keg it.

Thanks  
Carlo

- - - -

\* Freddie 1.2.5 \* email: carlo.fusco@canrem.com Sharon, Ontario, Canada

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Date: Sat, 16 Apr 1994 11:39:00 -0400  
From: mike.sadul@canrem.com (Mike Sadul)  
Subject: Recycle hops, USA Saaz, hop compost

Has anyone ever tried recycling hops? Or to be more precise, has anyone tried reusing aroma hops (or even flavor hops) as bittering hops for the next batch?

This occurred to me last weekend when I brewed two 10 gallon batches in one day :) (don't try this at home kids! it makes for one loong day PLUS dry, chapped hands from all the equipment washing and rinsing :( ).

After siphoning the wort from the kettle of the first batch, I proceeded to dump the spent hop (pellets) onto the compost heap. Now, seeing my most expensive ingredients only being used for a few minutes and knowingly throwing away unused bitterness got me wondering...

Could this green sludge simply be dumped into my next batch? Or would the hot and cold break cause problems if it gets reboiled for another hour. Perhaps the break could somehow be rinsed off (akin to yeast washing)? Maybe it would be possible with hop cones?

Any brave souls willing to sacrifice a batch for experimental purposes?

Perhaps one day spent aroma hops will be part of our recycling program!

\*\*\*\*\*

It was the price of hops which brought upon the above questions. They don't seem as important any more since I found a store (in Toronto) that sells 1 oz. of Cascade pellets for \$.89 and USA Saaz for a whopping \$1.09. I was paying upwards of \$2 an oz. before. I assume the USA Saaz are not of the same quality as the imported variety? Has anyone done any side by side comparisons of these two types?

\*\*\*\*\*

Since one reason for using hops is for their anti-bacterial qualities, would dumping them onto a compost heap cause any problems with the breakdown of the compost?

Enough questions, bring on the homebrew!

Mike 'Where temperatures are still low enough to lager' Sadul  
mike.sadul@canrem.com

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Date: Wed, 20 Apr 1994 11:33:48 -0600 (MDT)

From: COYOTE <SLK6P@cc.usu.edu>

**Subject: Pump me up!**

Forgot...to...ask....before.

Anyone have a source of a reasonably priced (read- I'ma cheapskate) pump that is food grade, and will tolerate up to sparge temp water?

I wouldn't mind developing some aspect of a RIMS-esque system in my new location. I hate lifting heavy things and hope to eliminate that from my new brewing arrangement. A pump around would be a handy thing!

Please e-mail me with any info you might have, prices, catalog numbers, phone#

Chow. (I'll skip the sig.line this time, ok folks!)

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Date: Wed, 20 Apr 1994 11:30:09 -0600 (MDT)

From: COYOTE <SLK6P@cc.usu.edu>

**Subject: Carapils vs Caramel Debate & Mashout/ Beer Hunters so cool/ Fruits &**

FWIW:

Carapils = Dextrine    Caramel = Crystal.    They are not the same cookie!

In terms of enzymes and their chewing action:

It all depends on temperatures as to which enzymes are active.  
Certain types of branches will leave poly-saccharides intact.  
Some oligo saccharides (several mono's) can remain unfermentable  
even with a long mash. That's why there is residual sweetness in beers.

Adding them at the end of a mash may be more likely to leave any  
unfermentables undigested, BUT dextrans can be unfermentable PRODUCTS  
of a mash. Not all saccharides in malt starches are digestable by yeast.

I always grind all my grain together and mash in one big goo. I feel I  
get plenty of maltiness in my beers. I usually follow something of a stepwise  
infusion-esque mashing regime. I think I'll go try one right now!

And I don't do a TRUE mashout in my picnic cooler: BUT my sparge water is HOT  
so the mash temp does drift upward during the sparge and should have the  
same end result: Getting the sugars OUT of the grain.

One advantage of a mashout is that you INACTIVATE enzymes. But I start  
my boils right away, so the time to inactivation is effectively the same.  
Inactivation is not an instantaneous thing. It occurs in a given time frame  
of LOSS OF ACTIVITY per minute (or hour) at X TEMPERATURE. Just my 2c.

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Hunter Airstat, Home made Cooler/fridge

Just got me a Hunter Airstat (Cellar Homebrew 800-365-7660, \$29.95, discl)  
and realized that this puppy does ALL KINDS of stuff, very little of it  
do I need! Unless I'm actually going to run a window air conditioner!  
But it's nice to know it can!

Question 1: Is there anyway of tweaking these buggers to run lower  
than 40 deg f? That's their lower limit, I'd like the option of  
going to 32, but didn't want to spend \$60 for the other model!

Question 2: Has anyone tried making an insulated "room"?  
Thing is I do have one of those window air conditioners (refrigeration)  
that I picked up at a thrift store for \$5. It works just fine!  
I was thinking of building a plywood, styrofoam BOX for storing  
kegs and carboys. Either in the basement or the garage.

I've seen the Refridgerator Modification designs of building extra  
space off of a fridge, but I'd just as well keep the extra fridge  
I got for \$10 (same place) with it's taps mounted, set at a colder  
temperature for serving beer, and have a separate space for lagering.

I guess the question here is: Is there any potential harm in running

one of these window air-conditioners in a closed space? When it sits in the window I have the understanding that it can/will draw air from the outside, and push cool air inside. I would guess it must be venting warmer air from the cooling coils too (like the back of a fridge). Are there any hazardous gases (like chlorine, to kill our sperm!) released which I should <gasp> "worry" about? I doubt it, but thought I'd ask the net knowledge source.

If anyone has good ideas on building insulated boxes, I'd love your input. I'm figuring on painting some plywood for the outer walls, and lining the inner with thick styrofoam. Ideally the metal covered attic insulation.

I'm also guessing that the Mrs to be would prefer I insulate the attic itself first (I'll just plan on having a little extra left over! Wink ;)

\*\*\*

Thanks to Rick Webb for that excellent fruity list! Do you have lovibond ratings on these too?

But really; If you're not planning it, I think that would be an excellent list for the Mead Digest. I'll repost it if you ain't gonner!

\*\*\*

Beautiful Cask Hand Pumps at antique store in Salt Lake. Oh joy. Only \$200!

I was antiquing in Salt Lake, and came across a couple of very attractive porcelein beer taps which I figured must be hand pumps. Very nice images painted on (by hand I'm sure). The bad news was the price. The other bad news was that the Mrs to be did indeed want a washer and dryer more than she wanted me to have those nice looking antique hand pumps.

Ah well.... I'm whipped, and poor! But I'll be cool!

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o
|/
|/| //|  /-/-/- John (The Coyote) Wyllie  SLK6P@cc.usu.edu  -/-/-/
/      /      Originally in Logan, soon to be Smithfield (utah.  shhhhhh)
-----  "That's a beer that feels good on my moustache"  Me! 8[|]
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Date: Wed, 20 Apr 1994 15:01:12 -0400  
From: Joseph Edward Kain Iii <kainj@rpi.edu>  
Subject: exploding bottles

My first batch of beer ever, an amber from a kit, turned out to be a little overcarbonated. I didn't think this would pose too much of a problem, until Sunday night. I was storing my beer at the head of my bed, for lack of a better storage space. About 4 a.m., something woke me up. When I was trying to go back to sleep, I started hearing the sounds of glass moving against glass. All of a sudden, I smelled beer! I turned on my light, and noticed that beer was pouring from the bottom of one of the cases. I looked in the case, and noticed that one of the bottles was shattered beyond all recognition. I then noticed that there were shards of glass in my bed, on my pillow, in my hair, etc...

Moral of the story:

Keep your bottled beer shielded (cardboard case, etc...) if it is overcarbonated, and DON'T STORE YOUR BEER WHERE YOU SLEEP!!!!!!

Joseph "MOLE" Kain  
kainj@rpi.edu

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Date: Wed, 20 Apr 94 12:53:19 PST  
From: Dave Pehling <CE6431@WSUVM1.CSC.WSU.EDU>  
Subject: Old Egyptian Recipe?

Hi Folks,  
Although I'm no longer a member of this list, I hope you can help me. A friend of mine heard that a beer recipe several thousand years old was being translated from the original heiroglyphics and he wondered if I'd heard anything about it. I figured THIS was the BEST place to ask... Any takers? Anyone have the recipe? Please reply to my address below.

Thanks in advance.....

Dave Pehling

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=====
| W.S.U./SNOHOMISH CO. COOPERATIVE EXTENSION |
| 600 128TH ST. S.E. |
| EVERETT, WA. 98208 |
| PHONE - (206) 338-2400 |
| FAX - (206) 338-3994 |
| INTERNET CE6431@WSUVM1.CSC.WSU.EDU |
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Date: Wed, 20 Apr 94 13:04:00 PDT  
From: "McGaughey, Nial" <nmcgaugh@hq.walldata.com>  
Subject: Re: Cheap Airstone, or:Details Man, Details!

Bob, perhaps this is out of line, but the name of the device, as well as where you purchased it would be of more interest than 'I put this thing on the end of my cane and it WORKED GREAT..'. Plus what was the function of the air filter in the whole scheme of things? I dont mean this as a flame,I love hearing about new discoveries in making BetterBrew(tm) (its one of the many reasons I subscribed to HBD) ,but its disheartening to someone interested in reproducing the techniques presented when little, if any specifics are attached.

>Date: Tue, 19 Apr 94 09:07:24 EDT  
>From: btalk@aol.com  
>Subject: cheap airstone

>I found an airstone substitute that is essentially a 2 inch long piece of  
>light blue tubing with a zillion holes poked in it, plugged at one end and

On the subject of bubblers for wort, would a garden 'soaker' hose (the porous kind that can be used for keeping vegetable soil moist) be useful for such a purpose? Incorrect type of hose material?

Nial McGaughey  
My opinions probably not the same as Wall Data's

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Date: Wed, 20 Apr 94 16:24:00 PDT  
From: Doug Fettig <DFettig@NYD.LEGENT.COM>  
**Subject: Where to Get a Gott?**

Does anyone know where I can find a Gott cooler?  
I've called 2-3 sporting goods stores and checked at 2 department  
stores, but the closest I've seen is a squarish Rubbermaid.  
Have you homebrewers bought up all the supply?!?

If anyone has a suggestion for where I can find a Gott (and a  
recommended size) please email me at my address below.  
I'll post a summary of any replies I get. Thanks.

--Doug Fettig  
dfettig@nyd.legent.com

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Date: Wed, 20 Apr 1994 16:12:13 -0400 (EDT)  
From: Timothy Staiano <tstaiano@ultrix.ramapo.edu>  
Subject: Cranberry Wheat Recipe

Howdy all!

I'm going to brew my first own recipe extract beer and am looking for some input from the omnitent (sp?) recipients of the HBD.

This is the recipe for my Cranberry Wheat Beer:

6.6# Irek 100% Wheat Extract  
3# Light DME  
4# frozen cranberries  
1/2# 20lv crystal  
1# clover honey  
1oz hallertaur @ 15 min (boil)  
1/4oz hallertaur (steep)  
yeast (see below)

Questions:

1. How many IBU's should I shoot for to stay in wheat "style"? Will the tartness of the cranberries throw off the malt/hop balance? Also, I might use Mt. Hood to finish, comments?
2. I figured to use the honey so maybe it would ferment out b4 the sugars from the cranberries in order to retain more cran flavor. What say thee?
3. When should I add the cran? At the end of boil to steep? (If so, should I dump them into the primary or remove from my concentrated wort and pour additional H2O through?) In the secondary? Should I mascerate, blend, or leave whole to get the most cran?
4. Should I add pectic enzyme to combat possible formation of pectins or is this just my paranoia talking?
5. Wyeast 3056: Is anyone still havin' any problems with attenuation/floccuation (sp?) as given in yeast FAQ? How about using Yeast Lab W51 (yeast FAQ says it might be better than 3056)?
6. How long should it stay in secondary? I'm thinking about 2-3 weeks.

Sorry for the length in posting, but I haven't posted much so I don't feel so bad about it.

Private e-mail only please (unless you think that your input would be appreciated by all). I'll post condensed version of replies and my results at a later date.

Have a hoppy!

Tim Staiano  
Ramapo College, Mahwah NJ  
tstaiano@ultrix.ramapo.edu

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Date: Wed, 20 Apr 94 14:18:07 PDT  
From: dra@jsc-ws.sharpwa.com (Darren Aaberge)  
Subject: Mashing Crystal

Norm Pyle writes:

>Bill H. writes:

>  
>>..... She said, when you think about it, specialties such as crystal  
>>have already been mashed in the grain and the only thing left is  
>>unfermentables; therefore, being thrown in with the mash really can't do  
>>much more to them.....

>  
>This isn't logical. The mash contains enzymes which work to break down  
>starches into fermentable and unfermentable sugars. The longer the enzymes  
>are allowed to work, the more fermentable sugars (smaller sugars) are  
>produced as the enzymes chop away (remember Charlie's picture of the little  
>lumberjacks?). I can't see how the unfermentable sugars in crystal malt are  
>immune to this enzymatic activity in the mash.

If you are adding the crystal malt for the purpose of adding unfermentables to the wort because a high final gravity is desired, I would think that you would also be mashing at a high temperature. I believe, although I could be wrong, that at high mash temperatures the main thing happening is that long starches are being broken up into large sugars (both fermentable and unfermentable), but relatively few unfermentable sugars are being broken down further. If this is right, then it would seem that the large unfermentable sugars found in crystal malts could survive the mash, or at least a large percentage of them anyway.

Also on the topic of whether or not to mash crystal malts, the article called "The Influences of Raw Materials on the Production of All-Grain Beers" by Gary Bauer in the 1985 All-Grain Special issue of Zymurgy, Gary states that crystal malt still has some starch left in it and it should be mashed.

So, my conclusions on whether to mash crystal malts are that they really don't have to be, but on the other hand there really is no reason not to. I feel that it is easiest to just throw in the crystal malt with the mash and don't worry about it. From personal experience of doing this, I can say that my beers do not suffer from not having enough unfermentables in them.

Just my \$.02,  
Darren Aaberge

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Date: 20 Apr 94 23:09:00 GMT

From: korz@iepubj.att.com (Algis R Korzonas +1 708 979 8583)

**Subject: Foodgrade**

Klaus writes:

>Years ago I purchased a rubbermaid roughneck garbage container to use  
>as a primary fermenter for a batch of cider myself and a friend were  
>making. Before using it I became concerned about whether the garbage  
>container was safe for food storage

I don't know about the plastic garbage bags, nor do I know about  
\*COLORED\* Rubbermaid Brute containers, but I know that \*WHITE\* Rubbermaid  
Brute containers ARE food grade (USDA and NSF listed for FDA food storage).  
If you have a questionable container, they do make plastic food-grade liners  
from 4mil to 10mil, which you can put inside anything from a 55-gallon drum  
to a toilet bowl if you want to.

Al.

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Date: Wed, 20 Apr 1994 19:58:10 -0700

From: cromwell@holonet.net (Tri Pham)

**Subject: Ammonia and cinnamon**

Jason Sloan asked about that ammonia smell and cinnamon in that batch of brew... I don't know about that smell but I can tell you a little about the cinnamon and what seemed like a problem with the fermentation. I'm a baker at a bagel shop and the cinnamon raisen bagels are the ones that give me the most trouble. It seems that cinnamon does funky stuff to yeast. If you put too much cinnamon in the dough and/or not enough yeast, the bagels just won't rise. I would assume this is analogous to putting the yeast in your wort and have it not ferment. My guess would be that you'll have to compensate for the cinnamon that you put in by adding more yeast... But then again, seeing as how you only put in a total of 1/2 tsp, it could most probably be something else... or not...

Tri Pham  
cromwell@holonet.net

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Date: Thu, 21 Apr 94 07:28:30 EDT  
From: ken@memtec.com (Ken Jackson)  
**Subject: Pub Help**

Greetings fellow HBD'ers,

I live in Maryland and will be taking a traveling vacation to Portland, Maine in a couple of weeks, with stops at Braintree, Mass on the way up & Plymouth, Mass on the way back. Can anyone recommend some pubs in these areas that serve some of the local brews? And, if your feeling especially helpful, some good restaurants would be of interest as well. Many Thanks,

KJ

send e-mail to ken@memtec.com

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Date: Thu, 21 Apr 1994 08:25:13 -0500 (EST)

From: I am a brainless twit <MB77945%LTUVAX.bitnet@CUNYVM.CUNY.EDU>

**Subject:**

sign off

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Date: Thu, 21 Apr 94 09:38  
From: KWH@roadnet.ups.com (KWH)  
**Subject: Toasted malt**

An article in the Winter 93 Zymurgy details an all grain, 10 gallon recipe for Oregon Nut Brown Ale. I want to convert it to a 5 gallon, extract with specialty grain recipe. My problem is dealing with the toasted malt. According to the article, the grain is put in a 375F oven for 40 minutes, then cracked and added to the rest of the grain in a step infusion mash. The first problem is that I am forced to buy my grain already crushed. Will toasting precrushed grain give the same result as toasted-then-crushed grain? Secondly, should this grain go through a partial mash schedule, or could it simply be steeped along with the crystal? If it must be mashed, should I include a certain percentage of pale malt along with it? What would be the contribution of this to the gravity (pts/lbs/gallons)? Finally, are there any suggestions on a source for the hazelnut extract? There are some candy supply stores in the Baltimore area that carry just about every kind of flavoring imaginable, and I have been tempted to try them for fruit beers and wines, etc.. What particular ingredients in these should I look to avoid (such as potassium sorbate, corn syrup, etc.)? Any helpful suggestions by private Email would be very welcomed.

Thanks,  
Kirk Harralson

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Date: Thu, 21 Apr 1994 10:21:15 -0400 (EDT)

From: Jim Busch <busch@daacdev1.stx.com>

**Subject: 20 min mashing, O2 saturation**

Mark writes:

>  
> homebrew mash schedules. In a commercial brewery the  
> mash schedules are likely to be as short as possible  
> (20-30 minutes) and they want to make a very consistent  
> product, so a quick stop of the enzyme activity is probably  
> necessary (they also want to control their alcohol content  
> as close as possible).

I dont think this is an accurate statement, 20 minute mashes?  
I know of only one micro who uses such a short mash schedule,  
and Im quite sure the big industrials use more complicated  
mash programs. What is accurate is that in most mashing programs,  
rests are as short as 10-20 minutes "at each rest point". I  
just finished a upward step mash of a weizen, and I did just such  
a program, 25 min , 122F, 10 min, 126F, 2 min 132F, 20 min 147F,  
45 min 159F, mash off. And if the 20 min mash stuff comes from  
Dr. Lewis, enuf said.

BTW, Im back to decoctions on my next weizen.

Jeff writes:

> If memory serves, the 1985 Special All-Grain Issue of Zymurgy contains  
> an article by Rande Reed which thoroughly covers the subject of cask  
> conditioning.

I also wrote an article on this subject in the last special issue of Zymurgy.  
Ill post it here also. BTW, beer engines can be ordered from a UK supply  
house as advertised in the latest New Brewer, but I bet they start at 300  
pounds!

> Subject: Re: Beer Accross America

They just shipped a ton of Old Dominion Stout. Id like to hear feedback  
via private email. busch@daacdev1.stx.com

> Subject: Aeration: not that crucial?

>  
> So I guess my question now is: What is 25% saturation and how do I get it  
> with the least possible hassle? I am guessing that regularly aerated tap  
> water will have at least 25% aeration if not much more than this, so the  
> simple act of mixing tap water with cooled wort (which would have little  
> aeration) would probably put me in the ballpark for max aeration.

The key here is saturation. You will never achieve saturation without  
using some kind of O2 bubbler/injector, period. Even aquarium pumps yield  
low dissolved oxygen levles, but they are a whole lot better than zippo.  
"regularly aerated tap water" will have very low levels of DO.

Good brewing,  
Jim Busch

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Date: Thu, 21 Apr 94 10:17:45 EDT  
From: bszymcz@ulysses@relay.nswc.navy.mil (Bill Szymczak)  
Subject: Re: Two Problems (with Light Lager)

In HBD1404 Dave Knight mentions problems with a light lager:

>(California Lager). Primary ferment at 70 degrees, secondary at 32 degrees  
>for about 3 weeks, bottled with 4 ounces corn sugar. After bottling it  
>was kept at room temperature for 3 days and then at 45 degrees for 2 weeks.  
>There is a small amount of sediment at the bottom (not much, though). I  
>tried one a few days ago and noticed two problems:

>1) \*NO\* carbonation. There is a slight \*pfft\* sound when you open the cap,  
> but when poured, the beer is totally flat. By the way, I used Pure-Seal

>2) The beer has little flavor (that's what I was aiming for), but a rather  
> strange aftertaste that I have trouble describing. The closest thing  
> I can compare it to is milk. I checked in the trouble shooting sections  
> in Papazian and Miller and couldn't find a reference to the taste I'm  
> describing. Has anyone observed anything like this before? It is quite  
> unpleasant.

>By the way, the yeast was reused from another batch (steam)-- taken from  
My experience is that if no fresh yeast is added at bottling  
time a lager will take 2-3 weeks to carbonate even at room  
temperature. It seems reasonable to expect that the yeast,  
which has been sitting at 32 F for 3 weeks, needs a longer time  
to rejuvenate and eat the priming sugar. Put the bottles out at  
room temperature for a few weeks and monitor the carbonation  
each week.

On problem 2, it may well be diacetyl, which can leave a  
buttery, or perhaps as you described, milky, coating on your  
tongue. Depending on how long your primary ferment was at 70 F  
this is likely a concern. That is, if you racked off primary  
too early, there could be a lot of diacetyl left which would not  
be reduced in 3 weeks at 32 F. See some of the articles in  
Zymurgy by Fix and others (probably the yeast special issue, but  
I'd have to look it up) on diacetyl production.  
Of course if the aftertaste is SOUR milk, you have another  
problem. Also 70F is a little high, even for steam beer. If I  
recall, Anchor Steam does its primary ferment at 60F.

Bill Szymczak  
bszymcz@ulysses.nswc.navy.mil

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Date: Thu, 21 Apr 1994 10:24:06 -0500

From: rnarvaez@lan.mcl.bdm.com

**Subject: Las Vegas Brew Pubs**

I am going to vacation in Las Vegas in May and was wondering if there are any Microbrewery Clubs there. We have a couple here in Albuquerque NM and I enjoy them a lot and would like to check out some in Vegas if there are any.

If

anybody knows of any please let me know the Names and Address(if known)

Thanks.....

Ronald Narvaez

RNarvaez@lan.mcl.bdm.com

Never take life too seriously, it isn't a permanent thing. : )

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Date: Thu, 21 Apr 1994 10:32:45 -0400 (EDT)

From: Jim Busch <busch@daacdev1.stx.com>

**Subject: cask ales, pt 1**

Cask Conditioned Ales

by Jim Busch

England has numerous distinctions to contribute to the brewing world, but none is as unique and important as the tradition of cask conditioned ales. Cask, or Real Ale as it is often called, is a special brew, served in a special manner, by hand pump from the cellar. Despite what you may have been told in the US, cask ale is not warm and it is not flat. It is dispensed at cellar temperatures, 54 - 59F, and is naturally, albeit lightly carbonated. As a result, the mouthfeel of the product is extremely distinct from that of a "gassy" keg beer. Temperature and carbonation have a great impact on the perception of the beer on the palate, and the combination of the cellar temperature, low CO2 volumes, and often a snappy hoppy aroma & flavor, all are blended in the mouth to reveal a distinctly different and satisfying ale. While the spectrum of cask ales can be difficult to generalize, the carbonation, temperature, hoppiness and fermentation products are usually dominant factors in the flavor perceptions of all cask ales. Many cask ales have numerous fruity notes that are created in the fermenter and gradually reduced and blended during the maturation and conditioning periods. The important point is that they are supposed to be there, and that they manifest themselves in varying degrees of complexity throughout the life of the cask. This is one of the wonderful aspects of cask ale, it is living, breathing beer that will change over the week or so between bunging of the cask and the final pull of the hand pump.

Production of Cask Ales:

Cask ales produced in England are top fermented beers, often produced in open fermenters. Open fermenters are just what they sound like, a vessel without a top. Often the fermenters are a large cylinder with a hinged lid. Many are attemperated (chilled) by piping that is submersed in the fermenting wort. Either chilled water or chilled glycol is pumped through the piping, allowing the brewer to control the rise of temperature during the fermentation.

While closed tanks are used in some of the bigger breweries, open fermenters are the traditional technique, and some noted breweries rely on the old Burton Union and Yorkshire Squares systems of open fermentation. Both of these subsets of open fermenters are designed so that the fermentation effluent or krausen is allowed to flow out of the fermenter, into a collection area, and either removed or allowed to return into the main fermenter. This technique tends to introduce added oxygen to the fermenter that will often result in slightly elevated diacetyl levels in the beer. This is generally not a negative aspect of these beers. The use of open fermentation may seem strange to brewers who go to great lengths to keep out airborne contaminants, but this is not a worry in English brewing. Like all brewers, English ale brewers are very careful to sanitize everything that comes in contact with

the cast out wort, especially as the wort drops below 170F. A clean and sanitized fermenter, in conjunction with clean healthy yeast pitched with a cell content of between 6-12 million cells per ml will ensure a rapid start to fermentation, and the subsequent production of vast amounts of CO2 which will blanket the fermenting wort, and thus protect the beer from airborne contaminants. Once the fermentation is active, the pH of the beer will be dropping rapidly from an initial level of 5.4 down to the mid 4 range, and with some strains as low as 4.1. This acidulation of the wort, in conjunction with the large production of CO2 results in an environment quite inhospitable to most airborne bacteria. The key, as with all brewing, is to pitch an adequate amount of healthy clean, cultured yeast slurry. .

In open fermenters, the brewer must skim the yeast head off the beer between days 2 and 3 of normal ferments. Often, the trub that rises to the top after day one is removed to reduce particulate matter that can lead to astringency problems. The use of open fermenters provides an easy method for the observation and skimming requirements of top fermented ales. With typical top fermenting strains, healthy white yeast is cropped off during day 3 or 4 of fermentation and stored for reuse. Yeasts collected from healthy ferments can be repitched for hundreds of generations provided the brewery is clean and the brewer is acutely noting fermentation performance. Any degradation in yeast performance should be corrected by replacement of the strain with fresh stock. Fermentation is usually complete within 5-7 days at 60-70F. At this time, the beer is racked into maturation tanks where it can sit for a brief conditioning period. Alternatively, the still beer may be racked directly into the cask. The important point is that the transfer is done with approximately one degree Plato (1.004) of residual extract left in the still beer, and between .25 - 2 million yeast cells per ml of still beer [1]. The residual extract may also be supplied in the form of priming sugars. This is accomplished by preparing a solution of brewers sugar (glucose) at a specific gravity of 1.150 (34P) and adding to the cask at a rate of .35 to 1.75 l/hl. Cast out wort as well as krausen beer can be used, but in the latter case, excessive yeast cells may interfere with the clarification in the cask. As the casks are filled, a fining agent is added to the vessel, usually in the form of isinglass in quantities of 1-5 litres per UK BBL [2]. Isinglass is composed of collagen molecules which carry an overall positive charge. Since yeast will exhibit an overall negative charge, an electrostatic attraction will result, leading to clumping of yeast & isinglass particles and then sedimentation. The process of clarification requires about a day to result in a "star brilliance" to the beer [3]. Beers with residual yeast levels of 2 million cells per ml or above will be more difficult to clarify. Many brewers also add whole hops at a rate of 1/2 to 3 oz/BBL at cask filling time. With the advent of modern packaging in vessels like polybins some brewers are using hop oil extracts to mimic some of the character found in cask hopped ales. At this point, the cask ale is ready for transport to the publicans cellar.

\*\*\*\*\*end part 1\*\*\*\*\*

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Date: 21 Apr 94 09:46:09  
From: MS08653@MSBG.med.ge.com  
Subject: Looking for special beers

From: "MICHAEL L. TEED"<MS08653@MSBG>

Dist: INTERNET

int homebrew@hpfcmi.fc.hp.com

So many questions, so little time. I am looking for opinions on any beers that may be worthy of hunting down and bringing back home from Norway and the surrounding areas. The other half is traveling there in June. I am hoping to find a few beers that might prove worthy of culturing yeasts from, but that is not the only requirement.

Any comments on the procedure of bringing beers back to the USA, along with specific specialties to the area worthy of the limited carrying space on board would be appreciated. Private EMail is fine, my address is MS08653@MSBG.med.ge.com ( note the upper case ). Thanks in advance. Michael Teed

-----

Date: Thu, 21 Apr 1994 10:25:11 -0400 (EST)  
From: BUKOFSKY <sjb8052@minerva.cis.yale.edu>  
Subject: Fear of dry-hopping

All,

I've been toying with the idea of trying dry-hopping for the first time in my next beer (a pale ale). I love a good hop flavor/aroma, but I have found many dry-hopped brews too overpowering for my taste. I like the flavor/aroma to be subtle, but very noticeable. My current method of steeping the hops the last few minutes of the boil doesn't give me enough aroma. Would dry-hopping a small amount (1/4-1/2 oz.) help me out, or is this too little? I don't want to overpower my beer with hops (I think SNPA is too hoppy for my taste, to give you an idea of what I consider "too much hops"). Any advice on dry-hopping small amounts, or for shorter times?

Thanks,  
Scott

No cute comment.

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Date: Thu, 21 Apr 1994 08:00:56 -0700  
From: Mark Bellefeuille <mcb@mcdpxs.phx.mcd.mot.com>  
Subject: re: GuppyMasher(tm)

X-Mailer: Siren Mail (Motif 1.2 94/03/14)  
MIME-Version: 1.0  
Content-ID: <109\_6532\_766940455\_25@mcdpxs>  
Content-type: text/plain

Please don't post this kind of writeup to the hbd again. I started chuckling when the manifold was built. Continued with the moto tool, and broke down and laughed when the chiller description was finished. My workmates started asking questions and to a non brewer something is lost in the translation. :-)

I moved to all-grain quickly; however, since I was constantly improving my equipment for my extract w/adjunct brews the delta was only the cost of an EasyMasher(tm) from JSP. The cost of chiller should not be charged to all-grain, neither should the cost of a full wort boil brewpot. These items make extract brewers better brewers by themselves. I switched to full wort boils with an immersion chiller on my 3 third brew and I've had friends comment that my homebrew doesn't have 'that homebrew taste' from my first batch (cooled in a large ice bath in 20mins).

I will continue to make improvements which will also cause me to buy new toys (What brand moto tool was that? Gee how many different attachments can I get for it? :-))

As long as we enjoy the process and the end product...  
keep brewing,  
mark

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Mark C. Bellefeuille

INTERNET: mcb@phx.mcd.mot.com

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Date: Thu, 21 Apr 1994 10:34:27 -0400 (EDT)

From: Jim Busch <busch@daacdev1.stx.com>

**Subject: cask ales, pt 2**

Maturation of Cask Ales:

After the cask is shipped to the local pub, it is no longer the direct responsibility of the brewer to finish the conditioning job. This task falls onto the publican/cellarmaster. In the old days, it was the cellarmasters duty to add the finings to the casks as they arrived from the brewery, but this is not common today. Once delivered to the pub, the cask is placed onto its stillage, and allowed to sit for 2-3 days. During this time the cask is undergoing the secondary fermentation in the cask, or cask conditioning. One day prior to serving, the cask must be prepared for dispense. This is done by driving the hard spile (non porous wood peg) into the shive (round plug device on top side of cask, this would be equivalent to a bung on older US kegs). The spile is essentially a primitive CO2 valve, a nonporous one is used to close the cask for overnight storage while a porous spile is used during dispense to allow a path for air to enter the cask, allowing the beer to be pulled by the beer engine. When the spile is first hammered into the cask, the cellarmaster allows the CO2 to vent from the cask, preventing CO2 buildup levels that would not be welcome to real ale lovers. The final step in tapping the cask is to drive the tap into the keystone (actual port through which the ale is "pulled"). A minimum of one day settling is required to ensure that the tapping process did not disturb too much yeast. The next day, the cellarmaster will sample the beer to determine when it is ready. This is an extremely important part of the process and a major reason why many cask ales are not served at their peak of flavor. Some beers require a little more time than others to reach their peak.

\*\*\*\*\*end part 2\*\*\*\*\*

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End of HOMEBREW Digest #1405, 04/22/94

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Date: Thu, 21 Apr 1994 10:35:48 -0400 (EDT)

From: Jim Busch <busch@daacdev1.stx.com>

**Subject: Cask ales, pt 3**

Dispense of Cask Ales:

When the cellarmaster has determined that a new cask is ready for dispense, the beer line connecting the cask and the beer engine are connected. A beer engine is merely a fancy hand pump that "pulls" the beer out of the cask. As beer is removed from the cask, air bleeds in through the porous spile. It is for this reason that cask ales are best during the first few days of dispense, and are known to become increasingly undrinkable after about day 3 or 4. Oxidized beer in any country is not very pleasurable, and casks allowed to sit for too long exhibit a strong oxidation effect. In an effort to combat some of the ill effects of oxidation, brewers and publicans have devised several methods of introducing CO2 into the cask. The least objectionable is the blanket CO2 method whereby an extremely small amount (1-2 psi) of CO2 gas is pushed into the cask. Since CO2 is heavier than air, it will form a "blanket" over the beer, protecting it somewhat from the oxygen. Another method makes use of actual CO2 tanks to push the beer out and mechanical pumps are also in use to help pull the beer from the cask. Traditionalists despise all methods of CO2 use to help preserve the beer quality, arguing that all result in some form of "gassy" ale. The campaign for real ale (CAMRA), is particularly adamant about only dispensing real ale by the use of a beer engine without blanket pressure. To this end, they refuse to list pubs that employ CO2 systems in their excellent book, CAMRAs Good Beer Guide , published annually. While CAMRAs dedication to tradition is admirable, it may be unrealistic to expect the smallest pub in the furthest region to be able to adequately care for cask ales in the same fashion that the busier pubs can.

If cask hopping is employed, a small strainer device is used to keep the hops in the cask, and out of ones glass. At the tip of the dispensing nozzel, a sprinkler attachment is used to force the beer through several small holes, resulting in a release of carbonation into the beer and glass. This results in a thick head and is similar in principal to the tap design used by Guinness. Cask ales can also be dispensed directly from the cask using gravity. In this arrangement, a cask is positioned so that the beer outlet is pointing down, and merely by opening the spigot and allowing an air vent, the beer will pour out of the cask by gravity flow. If a soda keg is employed in this technique the liquid dip tube would need to be removed or severely shortened. If the beer is to be consumed in one evening, it is an excellent method of dispensing quality beers.

\*\*\*\*\*end part 3\*\*\*\*\*

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Date: Thu, 21 Apr 94 13:39:51 EDT  
From: David Knight <dknight@ren.iterated.com>  
Subject: Homebrewers are Great People!

I'll keep this short and sweet to save bandwidth, but I just wanted to let the digest know that there are some really great people out there.

I posted about my troubles in locating yeast culturing agar locally in HBD #1404, and since then I've gotten TWO offers from readers to send me agar; they didn't even ask for anything in return.

I've been participating in Internet news for over 7 years now and have read many newsgroups regularly during that time. However, I've never seen so many people go out of their way to help people out as I have in the six months I've been reading rec.crafts.brewing and the HBD. I think that this is a fantastic resource and the reason is because of the people behind it. I've learned more about homebrewing in the past six months than I probably ever would have without such a wealth of information.

Keep up the good work -- I really look forward to my morning HBD fix!

-Dave Knight  
dknight@ren.iterated.com

p.s. No, I won't tell you who those two people are because I don't want them swamped with requests for free agar :)

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Date: Thu, 21 Apr 94 12:26:25 EST  
From: dweller@GVSU.EDU (RONALD DWELLE)  
Subject: oven/temperature/worry

Oven Mash--Phil Brushaber asked about mashing in the oven. My one try was a failure because I could not get the mash temperature right. The lowest my oven thermostat will go was 170, which I thought would be too high, but after 8-9 hours overnight in the oven at 170, the mash itself was barely 140, and I had no idea how long the mash had been at what temperature. The next morning I boosted the oven temp to 220, and eventually got the mash up to 165. Overall, I wasn't too thrilled with the process--I think you'd have to develop some type of formula to determine what oven temperature you need to bring x-volume of mash up to x-temp. If you heated the mash to mash temperature first, the oven would probably be a good temperature-holder, but if you do the heating outside the oven, why bother? As I recall, the wort and the brew turned out okay--I called it "Oven Shovin' Porter"--but I don't think I'll try the oven again.

Temperature--Ken B. (berkun@guiduk.enet.dec.com) said: "One other problem is measuring temperature. It seems to vary considerably depending on where you measure. So I'm no where close to figuring mash temperature accurately."

Here's a true anecdote that I'd like some response to: I have an acquaintance, chemical engineer, who works for a testing lab and was kindof interested in maybe trying homebrew, so I invited him over to watch the process. I had mentioned to him my cheesy thermometer (it's a candy/jelly spring-metal el-cheapo), so he brought along a superdooper digital electronic thermometer from the shop that measured temp like instantly, within plus or minus 1/10000 of a degree (or something like that). We are mashing, and he's monitoring the temperature for me--and I am ASTOUNDED. In the mash itself, the temperature varied by as much as 20 degrees centigrade, depending on where you poked the probe-thingy. Stir the mash and you just seem to move the hot spots around. I thought I was mashing at 55 degrees, but I was really mashing parts at 45 and some at 65. Wowsa!

Is there a good technique for dealing with this radical difference in mash temperatures? Stirring, of course, but my impression was that if we stirred enough to even out temperature, we'd be losing much of the heat we needed. How do you experts do it?

Water-Brass. Our local city water supply just announced that they are going to begin treating city water with phosphate, as part of an attempt to control lead leaching from pipes. I didn't understand the chemistry of it at all, but I got worried about what it'll do to my mash & wort. Is there a quick & easy answer, or am I going to have to read up on all the water ph stuff everyone has been writing about? Up to now, I've just had to get rid of the chlorine to get excellent beer-making water. Don't tell me I have to worry (and not have a homebrew).

Cheers

Ron Dwelle (dweller@gvsu.edu)

He that drinks strong beer,  
And goes to bed mellow,  
Lives as he ought to live,  
And dies a hearty fellow.

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Date: Thu, 21 Apr 94 13:24 EST  
From: Jack Skeels <0004310587@mcimail.com>  
Subject: Questions on dry-hopping and Switzerland

Greetings!

I would really appreciate some strong opinions about my first question: if I'm going to dry-hop a PU-clone (ala Miller) using Saaz pellets (1 oz.), how do I keep them from gunking-up my secondary? Will they settle on their own? Should I use a bag? Also, how long will my primary take at 50F, typically?

Also, my wife and I will be travelling to Switzerland for a conference in May. I was thinking that it might be fun to see a brewery while we're there. Is this feasible? We'll be flying into Zurich, and staying in Davos. Any ideas would be greatly appreciated! My wife suggested that I tap the impressive capabilities of the HBD for some help with this, can we impress her?

TIA, and sterile worts to all,

Jack Skeels  
JSKEELS@MCIMAIL.COM

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Date: Thu, 21 Apr 1994 14:49:29

From: djmiller@fandago.Read.TASC.COM (Dean J. Miller)

**Subject: Post Road Ale recipe and Yeast question**

This is my first posting, even though I have been reading for about 4 months and have been brewing off and on for a couple of years and I have two questions for the homebrew experts out there:

1. Does anyone have a recipe (extract and specialty malts) for Post Road Ale? This is one of my favorite beers and try as I might I can not seem to duplicate it.

And,

2. In his Beer Companion, Michael Jackson talks about a couple of different ales and how they are now being brewed with bottom-fermenting yeasts, he particularly calls out Pete's Wicked Ale as either using bottom fermenting yeasts now or in the near past. But, he also mentions some other ales (can't remember off the top of my head) that use bottom-fermenting yeasts. Pardon my stupidity, but I thought that the difference between an ale and a lager was that the former used top-fermenting and the latter bottom-fermenting yeasts. Is he implying that the designation ale/lager doesn't mean very much in the commercial beer brewing world or is there some deeper meaning that I am missing here.

TIA

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Date: Thu, 21 Apr 1994 15:50:43 -0400  
From: Kelvin Kapteyn <kelvink@mtu.edu>  
Subject: lagering and aging question

I have been trying to figure out the quickest way to get a lager ready for drinking. I believe it would involve something like leaving it in primary until it is almost fermented out, then bumping the temp up about 5F for a few days for a rest, then racking to a secondary. (Note that I'm not talking about a steam beer.) Now comes the lagering part. What is "best", cold at 30F, or warmer? I have heard that the big guys lager at warmer temperatures to speed up the process. I have also read (If I am not mistaken) that 30F is supposed to be faster. How about opinions as to what each approach does, or what is your favorite method? I realize that lagering faster does not necessarily produce a better beer.

e-mail or posting is fine. I don't always get around to reading the HBD immediately.

-Kelvin (kelvink@mtu.edu)

p.s. If this has been hashed around before, perhaps somebody could send me a summary or a reference to the hbd numbers.

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Date: Thursday, 21 April 94 15:20:26 CST

From: LLAPV@utxdp.dp.utexas.edu

**Subject: Ceils update**

Howdy,

The rumors have been flying for some time now that Celis would be introducing a fruit beer. Well, the time has come! Some time this summer Celis will be introducing a raspberry beer. I don't know what the base beer will be, but if I hear anything, I'll post it.

An aside to Steven Smith: If you've only guzzled \$10 of Celis Grand Cru, you ain't guzzled enough.

Alan of Austin (Home of 2 breweries & 5 brewpubs!)

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Date: Thu, 21 Apr 1994 15:30:31 -0400  
From: ar568@freenet.carleton.ca (Aaron Shaw)  
**Subject: Irish Moss**

I just read an article about food ingredients that can cause harm. I was totally shocked to find Irish Moss listed. Included among the reported effects are ulcers, colon cancer, and colitis.

Has anyone ever heard about this before, or know more specifics on how harmful Irish Moss could possibly be?

- - -

"Come my lad, and drink some beer!"

Aaron Shaw  
Ottawa, Canada

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Date: 21 Apr 1994 08:56:08 PST

From: "JSDAWS1@PROFSSR" <JSDAWS1@PB1.PacBell.COM>

**Subject: all-grain equipment & yeast samples**

Just read a rather interesting post on the ease of building a cooler mashton. Well.... after borrowing a freinds for awhile (which is what got me to try all-grain initially... I made my own. It's a cheap and relatively easy design which I've never seen mentioned. I've dubbed it the Suurballe-special after its inventor. It requires no plumbing or disassembly of the spigot.

I found 34 and 48 quart Rubbermade coolers at my local Safeway at ridiculously low prices. After searching for months, I can now say with certainty... WAIT UNTIL SPTING to buy your cooler. They will be widely available and at a reasonable price. I got the 48-qt model. The copper manifold is the hard part. You need to bend it and then cut the slots in the bottom. I used 3/8" copper. The manifold is simply jammed into the spigot hole. I attached a plastic siphon hose to the outside with a small hose clamp. Standard plastic siphon hose fits snugly over the spigot hole. The sparge flow rate is controlled with a plastic pinch roller attached half way down the hose. There's no leakage, altho I recomend re-tightening the hose clamp periodically.

The pinch rollers are available thru scientific equipment catalogs. Total cost... about \$30. Total effort.... about 8 hours. Capacity is 32 lbs grain with room for sparge water and I got better than 30 points on my first batch... a porter based on G.W. 2-row. I'm happy !

On another topic... my homebrew club recently collected and shipped 'yeast samples' from our members to a regional homebrew comp via UPS. I received a call days later from the collection site informing me that there were problems with my, and others entries... missing bottles, missing entry forms and checks. Apparently, UPS damaged the box and simply re-packed what was left without notifying either the sender or receiver that the package had been damagged. After chatting w/others in the Malts who have experience running competitions, this appears to be standard practice for UPS. They have denied any knowledge of the incident. I don't have an answe... I'm just expressing my frustration and annoyance over this shoddy approach by what I'd thought was a reputable shipper.

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| Don't anthropomorphize computers... They don't like it. |
| ----- |
| JACK DAWSON - JSDAWS1 - 415 545-0299 - CUSTOMER BILLING (BG) |
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Date: Thu, 21 Apr 94 13:21:55 EDT  
From: dipalma@sky.com (Jim Dipalma)  
Subject: RE: Two problems...

Hi All,

In HBD#1404, David Knight writes:

>2) The beer has little flavor (that's what I was aiming for), but a rather  
> strange aftertaste that I have trouble describing. The closest thing  
> I can compare it to is milk.

I believe what you are tasting is the typical phenolic produced by this strain of yeast. Wyeast 2112 California Lager is a steam beer yeast, which produces a rounded, thick, slightly muddy phenolic (I have trouble describing it too) when fermented warm.

>5 lbs of pale malt and 2 lbs of rice, O.G. 1.040, F.G. 1.006  
^^^^^

>Primary ferment at 70 degrees

I've brewed about three dozen batches with this yeast, at primary fermentation temps ranging from the low 50s to the low 60s. I noticed that the phenolic flavor was more pronounced in batches fermented at higher temperatures. With the batches done in the low 60s, the effect was quite pronounced, it tended to dominate the character of those beers, whose FG was ~1.015, and were fairly assertively hopped. Fermented at 70F in a beer with FG of 1.006, I'd imagine the effect is quite unpleasant indeed.

If you were aiming for a beer with "little flavor", an American Light Lager, I suggest you selected the wrong strain of yeast, and then fermented it too warm. Steam beers are generally fermented somewhat cooler than 70F, are amber colored, medium to full bodied, and are fairly hoppy. All of this tends to balance the phenolic flavor, and produce a beer of marvelous complexity (can you tell I like steam beer?).

If you want a light, clean lager, try Wyeast #2007, which I believe is called American Lager/St. LouIs pilsner, or some such. You should also ferment this quite a bit cooler, 48F-50F or so. If you don't have the facilities to do this, I'd suggest making an ale instead, using Wyeast 1056 American/Chico ale yeast.

>bottled with 4 ounces corn sugar  
>\*NO\* carbonation. There is a slight \*pfft\* sound when you open the cap,

Sounds like the bottles were sealed OK, sounds like the beer was slightly underprimed to me.

Hope this helps.

Cheers,  
Jim

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Date: Thu, 21 Apr 94 17:49:26 EDT

From: venter@aol.com

**Subject: Indoors Cajun Cooker**

In HBD #1404, Lou King inquires about using a Cajun Cooker rated at 135,000 BTU indoors. This is potentially very dangerous. Devices like that don't worry too much about the amount of carbon monoxide they produce since they will be outdoors. According to existing safety Codes, indoor appliances with no venting system are limited to much lower BTU rates. For example, a burner on a residential cooking range is about 9,000 BTU.

Carbon Monoxide is an odorless and potentially lethal gas. Please do not do this!

Bob Borgeson, Program Manager, American Gas Association Laboratories

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Date: Thu, 21 Apr 1994 17:52:19 -0400 (EDT)  
From: rlenihan@world.std.com (Rich Lenihan)  
Subject: Brewpots / Pay-Back

A couple of thoughts about ceramic on steel pots. I don't trust the handles so I don't use them (the handles). I have a hose from from the kitchen faucet to the stove that I use to fill the pot. I sparge into the pot and siphon the boiled and chilled wort directly from the pot to a waiting carboy (which has yeast in it). Almost no lifting.

I also use a c-o-s pot as my mash tun. Once I have the grain doughed-in and at temperature, I cover the pot and put it inside the oven. This is about as good an insulated box as anything you could build. Try it. I would be surprised if you lose more than 2 degrees F in 60 minutes. Going all-grain will take more time but it need not require \*much\* more work. Of course, a 10-gallon Vollrath or sawed-off Sankey might not fit in \*your\* stove but my c-o-s fits in mine. Oh yeah, it helps if you have a fairly stiff mash (1.33qts/lb) and pre-heat the oven briefly before putting the pot inside..

Finally, brewing from extract or all-grain are both costly, time-consuming ways of getting good beer. But what's the alternative? Buy commercially made beer? That will save you a lot of time but the costs add up quickly. To see how quickly, I plugged the following numbers into a spreadsheet. I used what I consider to be average prices for equipment and ingredeints. Obviously, you should be able to lower costs by shopping/scrounging around. The equipment is based on what I use and would recommend to new brewers. For instance, I don't consider a pot big enough to hold a full wort boil and a wort chiller to be "optional" equipment. YMMV. But, even with this "elaborate" set-up, extract and all-grain pay for themselves in about 9 months. With my numbers, all-grain has a slightly shorter pay-back period than extract but slightly different prices could tip the scale to extract. Again, YMMV.

Note: this spreadsheet makes two MAJOR assumptions.  
1. Every batch of homebrew is drinkable (ie: no snailbait)  
2. You count the time spent brewing as entertainment, not labor.

All prices are in U.S. dollars.

-Rich

Capital Equipment	Extract	All-grain
6.5 gallon glass carboy	20	20
5 gallon glass garboy	15	15
32 qt canning kettle	30	30
plastic bucket w/spigot	10	10
wort chiller	30	30

thermometer	10	10
hydrometer	10	10
48 12 oz bottles	3	3
bottle capper	20	20
chore-boy hop-strainer	3	3
air lock with stopper	2	2
racking cane	5	5
4 ft vinyl tubing	1	1
nylon mesh grain bag	0	13
ss vegetable steamer	0	5
16 qt pot	0	10
pH test strips	0	2
iodine	0	1
- - - - -		
Total fixed costs	159	190

Consumables for 5 gals

- - - - -		
6 lbs malt extract	15	0
10 lbs pale 2-row malt	0	10
1 lb specialty grains	2	2
2 oz hops	2	2
1 packet WYeast	4	4
priming sugar, 48 bottlecaps	1	1
- - - - -		
Total non-fixed cost	24	19

Alternative source of beer

- - - - -		
2 cases domestic micro-brew beer		40

Breakeven point (months): homebrew vs. storebought

	Extract	All-grain
- - - - -		
1 batch/month	-9.9375	-9.047619

- - - - -

Date: 21 Apr 1994 12:56:55 U  
From: "Palmer.John" <palmer@ssdgwy.mdc.com>  
Subject: More info on Brass Parts

Hello Group,  
In response to several questions I received regarding Brass parts, I decided to get on the ball and make some calls. A couple firms have yet to get back to me, but what I have found out is pretty significant.

I called Elkhart Supply? Co? (anyway, a large ruminant cardio-organ) in Chicago, and spoke to Engineering. They supply brass parts to many of the large hardware chains such as HWI, Ace, and Home Depot. They identified their threaded fittings as being made from ASTM B584, alloy C84400, which is one of the Leaded Semi-Red Brasses I identified in HBD 1404. This alloy has a lead content of 7%. Elkhart uses this alloy for all of its threaded piece parts. Other parts which are not threaded, but intended for soldering, are made from C12200, which is a lead-free copper.

Elkhart buys their Valves which they distribute, from Nibco (NibCo?) also of the Chicago area. Nibco makes a lot of valves including the gas and plumbing quarter turn ballcock valves that many of us use. These are also made with ASTM B584, alloy C84400. (7% Lead) (sigh)

But, Elkhart also told me that their parts and usage are indeed certified to the Safe Drinking Water Act for Lead contamination/leaching. On the other hand, that is with reference to water, not wort. But, we are talking about small contact areas and times with any of these parts. The EPA conducts their tests on water that has been standing in the presence of lead or lead-tin solders for a matter of hours. Therefore I don't think the homebrewer is in much danger from a small fitting. Any lead that could be leached out would be from the surface, and not replenished by diffusion in the metal. The amount of lead available at the surface for leaching is small, roughly one atom in five, based on atomic percent. Hmmm, that still is not very reassuring. If someone has the dissociation constant for this alloy in wort, of several representative gravities, using several representative mineral buffered waters, then I could calculate an atomic parts per million per hour for Lead release based on mass of the part for each of the worts. Any takers? No??

Well, I am not going to worry about it for occasional contact. For those people who are using RIMS systems, where wort would be in contact with several brass parts for (several hours), then you may want to find stainless steel or use lead free copper (non-threaded) fittings with Silver Solder (making sure it is both lead and cadmium free).

>From this information, we have a better idea of the risk, but still not much to

gauge its significance.

John Palmer Head Metallurgist for MDA-Space Station  
palmer@ssdgwy.mdc.com OR  
palmer#d#john.ssd-hb\_#1#15&22#r#@ssdgwy.mdc.com

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Date: Thu, 21 Apr 1994 11:28:50 -0400 (EDT)

From: Jim Busch <busch@daacdev1.stx.com>

Subject: cask ales, pt 4 (last)

Brewing Tips for Home Production of Cask Conditioned Ales:

The production of cask conditioned ales is not that different from the normal production of homebrew. In both cases, the beer is naturally carbonated in a closed vessel. The major difference is in the amount of carbonation that is developed, typical ales and lagers are conditioned to about 2.5 Volumes of CO<sub>2</sub>, while cask ales are closer to 1.5 - 1.75 volumes. When brewing cask ales, there are two methods to follow:

a. Let the fermentation complete, and add a small amount of fermentables in the cask.

b. Carefully monitor the fermentation and when the gravity is within 1 degree Plato of the terminal gravity, bung the cask. This method is preferred but can be difficult due to the requirement that the brewer know fairly accurately what the real terminal gravity will be. This technique is simplified by using SS soda kegs for dispense, and carefully venting excess pressure as the cask conditions. The use of finings for the homebrewer can be an additional effort that many may not want to bother with. In this case, be sure to use a yeast that is known to be an excellent flocculator. If cask hopping is done, only fresh whole hops or whole hop plugs should be used. Place the hops in a permeable bag, using a sanitized weight to force the bag to the bottom of the cask. If you intend to serve the beer as true cask ale, a gravity feed can be employed but ideally, the cask should be emptied in one night.

A Brief Description of Styles [4]:

Type	Original Gravity	ABV	Unfermented Matter*	IBUs	
"Ordinary" Bitter	1.031 - 1.045.		3-4.6	27-45%	20-40
Draught Mild	1.030 - 1.036		2.5-3.6	29-48%	14-37
Best Pale	1.040 - 1.050		4.3-6.6	21-43%	19-55
Brown Ale	1.030 - 1.040		2.5-3.6	43-55%	16-28
Strong Ales	1.066 - 1.078		6.1-8.4	32-44%	25-43

Historically, IPAs were of much higher OG, but my experience has found that today, these are as low as 1.035 up to 1.045, and merely a hoppier version of Bitter. Strong ales today are often found as "low" as 1.051 OG but frequently in the 1.062 range. Note that despite the relatively low alcohol by volume (ABV) of all but the strong ales, these beers have a lot of unfermented matter that gives the cask ales abundant body and mouthfeel. Unfermented matter is primarily composed of dextrins, which normal yeast cannot metabolize, and as such the dextrins will carry over into the finished beer intact. The use of caramel malts (or crystal malt as it is often called) will always increase the quantity of unfermentable matter in a beer and caramel malts are routinely used in the production of cask ales. Many brewers create a wort of OG 1.055 or higher and dilute this into the

fermenter by adding boiled and cooled water to result in the 1.035 OG. By using this technique, a degree of caramelization can be achieved from the kettle processing that may result in beneficial flavor attributes.

#### Glossary of terms:

Burton Unions - Classic fermentation technique that recirculates the yeast overflow from the fermenter into a collection tank and back into the fermenter.

Isinglass - A fining agent made from the processed swim bladders of fish, primarily the Sturgeon fish.

Fining agents - Materials that help to clarify cask conditioned ales.

Includes

isinglass, gelatin, and in the case of protein removal, Alginol (negatively charged polysaccharides).

Residual extract - Not to be confused with terminal gravity. Residual refers to the amount of fermentables remaining at a certain time, these fermentables will be metabolized by the yeast in suspension, given time to do so.

Stillage - A wooden device used to prop up and hold the cask in position for dispense.

Terminal gravity - the final gravity of the beer. It is measured after all of the fermentables are consumed.

Top Fermented Beers - beers fermented using a top fermenting yeast strain, *S. Cervesae*. Yeasts of this class tend to ferment the wort through action near the top of the fermenter, and also tend to rise to the top at the fermenter at the end of fermentation.

Unfermentable Matter: primarily dextrins which normal brewers yeast cannot metabolize. As a result, these body builders are carried over into the finished

beer and contribute sweetness, body and mouthfeel. It can roughly be calculated

by reading the terminal gravity. A beer that has an OG of 1.040 and a FG of 1.010 has 10/40 unfermented matter, or 25%.

Yorkshire Squares - Classic square fermenters, made of slate at the Samuel Smith brewery. Consists of a slate bowl device that is situated above the fermenter allowing yeast overflow to collect for removal or if left, re-introduction into the fermenter.

#### About the author:

Jim Busch is an electrical engineer developing firmware under contract for NASA, at the Goddard Space Flight Center in Greenbelt, MD. An avid brewer since 1988, and an all grain brewer since 1989, Jim can often be found in his backyard brewery that he designed and built with Keith Harper in 1992. Jim can be located on the Internet at: [busch@daacdev1.stx.com](mailto:busch@daacdev1.stx.com)

#### Footnotes:

1. Malting and Brewing Science, Vol 2, J. S. Hough et al, 1982, pg 688.

2. IBID.

3. The New Brewer, Vol 10, number 1, Jan-Feb 1993, "Its A Way of Life", by Alan Pugsley, pg 39.

4. Analysis of commercial beers, Malting and Brewing Science, Hough et al, 1982, pg 780.

\*\*\*\*\*end cask ales\*\*\*\*\*

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Date: Thu, 21 Apr 1994 19:03:02 -0400 (EDT)  
From: Kinney Baughman <BAUGHMANKR@conrad.appstate.edu>  
Subject: On bended knee, my apologies...

Yesterday morning I awoke and read this stunning confession from Jack:

> Just for the record, it was you who called me a liar and fraud when I  
> reported to have sold 100 MALTMILLS and gave one away to show my  
appreciation  
> to the net.folk. As a result, I have felt totally at liberty to keep you  
> honest ever since. If you wish to apologize for your rash statement, I am  
> more than willing to get out of your hair.

Oh, Jack. You mean this hasn't been about water after all? All this  
because I've been rude, acted the cad and hurt your feelings?

(Drum roll. All 6'8" of me on bended knee.)

Jack. Pleeeeease forgive me. Almost three years ago, in private email,  
I rashly said I didn't believe you had sold 100 maltmills. (I don't  
remember the liar and the fraud part, "fraud" not being part of my  
lexicon but, hey!, if you said I said it, I must have said it. Goodness  
knows I've been wrong about everything else.)

What I do remember is that when you were thinking about joining the  
business end of the homebrewing hobby, you had asked me as a veteran  
homebrewing business-person about the vagaries of this peculiar business.  
Not wanting to dash the hopes of this anxious young wannabe, I remember  
saying it's been a long haul but that things were beginning to change.  
(Indeed, my and many other longstanding homebrewing businesses have more  
than tripled sales in the last two years.) At that time you told me you  
thought the malt mills were going to cost well over a \$100. I recall  
saying you would have a difficult time selling a piece of equipment for  
more than a \$100 in the homebrewing market. Clearly you took the advice of  
this 10 year homebrewing business veteran, got the price down under a \$100  
and have a thriving business to show for it.

And I congratulate you on your success. Really. Your maltmill has been a  
valuable contribution to the homebrewing community as I'm sure hundreds of  
your customers can attest. And in the spirit of the brotherhood, don't  
worry, I won't charge you a consulting fee.

But I hope you won't mind me saying here in front of our friends that I am  
truly touched by this shocking admission of yours. To think, after all  
these years, I thought you didn't care. Do you realize how much time we've  
wasted?

:-\* <Smack> :-\*

I love you, too, Jack.

Kinney



Date: Thu, 21 Apr 94 8:36:40 MDT  
From: npyle@n33.ecae.stortek.com  
Subject: Mashing Crystal / Fridge

Bill H. writes:

>Norm Pyle writes:

>> This isn't logical. The mash contains enzymes which work to break  
>> down starches into fermentable and unfermentable sugars. The longer  
>> the enzymes are allowed to work, the more fermentable sugars  
>> (smaller sugars) are produced as the enzymes chop away (remember  
>> Charlie's picture of the little lumberjacks?). I can't see how the  
>> unfermentable sugars in crystal malt are immune to this enzymatic  
>> activity in the mash.

>I agree with your theory (and I do indeed remember Charlie's picture of  
>the little enzymes chopping and nibbling away at the starch molecule),  
>which is why I posted my original question about using specialty grains  
>in a partial mash. It didn't make sense to me to include specialties in

In a side discussion, I was told that the dextrans in the crystal won't be affected by the enzymatic activity of the mash. I've never read this myself, or if I have I don't remember it, but then I've never read anything conclusive to contradict it, either.

...snip...

>further enzymatic activity. However, I do logically question that if  
>crystal malt can be further broken down, then why didn't it happen during  
>the original mash when the grain was crystalized? Also, it's apparently

Well, the process of making crystal malt is temperature and time controlled. Without enough time at saccharification temperature the enzymatic activity wouldn't be sufficient to do this. As the temperature rises, the enzymes are quickly denatured.

>a fact that many microbreweries mash all grains together (including the  
>specialties), maybe due to time and equipment considerations, and this  
>information may influence whether you would like to do the same. Of

I believe virtually all commercial breweries mash all of the grain bill together. What this means to the homebrewer is unclear to me.

>course, if you have the extra pots you can choose to steep specialties  
>separately. I guess it all just depends on the characteristic you're  
>after. Anyway, I should talk, I have yet to mash, which was why I posed  
>the question in the first place.

I mash all the time, and it hasn't helped me learn this stuff. Contrary to the general beliefs of the esteemed capitalist from Chicago, some things you just have to get from books. Sorry to admit I've not done enough reading in this area.

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Jeff, can I still call my refrigerator a "fridge"??? Frige just doesn't look right. I guess I could say "ice box" to be safe, but then you folks might think I'm old - its not true! ;^)

Cheers,

Norm = [npyle@n33.stortek.com](mailto:npyle@n33.stortek.com)

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Date: Thu, 21 Apr 1994 16:24:00 -0400 (EDT)  
From: GARY SINK 206-553-4687 <SINK.GARY@epamail.epa.gov>  
Subject: D.C. Places

A correction to the message that said there were no brewpubs in D.C. The Capitol City Brewpub is right across the street from the Convention Center. They serve ales and lagers (emphasis on lagers) and have some good food under \$10. The beers range from great to mediocre, and sometimes stray from the stated style, probably to appeal to the untrained palates of the masses (I know, I'm a snob), so ask for tastes first. It gets really packed right after work, so expect a wait if you want a table.

Warning on the Brickskeller: if you order an obscure label, there is a good chance the beer will be stale. It's amazing that in cosmopolitan DC they have a place that serves 600 beers and many customers still order "BUD". Otherwise, cool place.

Bardo in Arlington is worth the trip. Their own beers are inconsistent, but there plenty of other choices. The food is great, the service is lousy, but that's part of the charm.

As of two weeks ago there were no "brewpubs" in Old Town Alexandria, but there are plenty of places that serve good beer. Try Hard Times Cafe, an award-winning chili parlor.

The limited selection above is one reason I moved back to Seattle after 4 years in DC.

I feel a little guilty (but not much) writing so extensively about brewpubs in a "homebrew" group, but beer appreciation comes with the territory. Is there another existing place where this thread is more appropriate?

GSINK

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Date: Thu, 21 Apr 1994 19:25:42 EDT  
From: Bob Bessette <bessette@uicc.com>  
Subject: Enamel-on-Steel w/King Cooker?

I just brought my new enamel-on-steel kettle home and I set it on my electric stove and it doesn't sit even at all on one or two burners due to it's wide diameter. So this leaves me with my only option. Buy a King Cooker... My only question is can I use a King Cooker with an enamel-on-steel kettle or do I need to have an all stainless steel kettle such as a cut-up keg or a very expensive stock pot? I would like to know if anyone out there is using a King Cooker with an enamel-on-steel kettle. If I cannot use this I want to bring it back for a refund. Thanks in advance...

Bob Bessette (future all-grainer...)  
bessette@uicc.com  
Systems Analyst  
Unitrode Integrated Circuits  
Merrimack, NH 03087

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End of HOMEBREW Digest #1406, 04/23/94  
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>simple act of mixing tap water with cooled wort (which would have little  
>aeration) would probably put me in the ballpark for max aeration.  
> I think I have interpreted this study correctly, and, if I have not,  
>Im sure Ill hear about it. :)  
> -Paul  
>Paul Sovcik U18183@uicvm.uic.edu

I think you have made a few errors here. The first error is that this would seem to be saturation with O2 gas and not air. In other words, complete saturation with air would get you up to about 20%. Even if this assumption on my part is wrong (the book is not explicit) there are other problems. Just because the amount of EtOH produced is the same doesn't mean the final beers are the same. The amounts of esters and other things might be radically different. Adding unboiled tap water can be a risky proposition, especially for some water supplies (bugs and/or chlorine).

On the other hand, this graph is rather laughable. All but two of the points lie on a straight line of yeast yield, including the pair at ~10% O2. Only when you drop down to ~5% do you have a pair that are off the line, with about half the yeast yield (note that the Y axis doesn't go to 0). They need a lot more points down in that low range before they start drawing in lines like the one shown.

Bill Hollingsworth and Norm Pyle write about crystal malts:

> This isn't logical. The mash contains enzymes which work to break  
> down starches into fermentable and unfermentable sugars. The longer  
> the enzymes are allowed to work, the more fermentable sugars  
> (smaller sugars) are produced as the enzymes chop away (remember  
> Charlie's picture of the little lumberjacks?). I can't see how the  
> unfermentable sugars in crystal malt are immune to this enzymatic  
> activity in the mash.

>I agree with your theory (and I do indeed remember Charlie's picture of

I had a long correspondance about this topic with a student at Davis. After numerous false starts at an explanation he came up with the "fact" that the barley used to make crystal malt has more alpha 1-6 linkages, which are immune to the amylase action in the mash. This would result in more unfermentable material after the two mashes (the germinating one and the brewing one).

But if this is true, the question is: why do you need to make it into crystal malt? The effect should be the same if you made this barley into pale malt and mashed it with the low alpha 1-6 pale malt.

Jeremy Bergsman jeremybb@leland.stanford.edu

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Date: Thu, 21 Apr 94 11:53:33 EDT  
From: perkins@zippy.ho.att.com  
Subject: Thanks and Some Questions

happened to my first batch of brew (light body and carbonation that took off after about 2 mos in the bottle). Many respondents indicated that, besides wild yeast, a possible cause of the carbonation problem was that the temp of the bottled beer had increased. I can't entirely rule out the possibility of wild yeast problems, but it is quite likely that the area where the beer was stored had increased in temp (coincided with some of our earlier warm weather). I will redouble my sanitation efforts and move the bottled beer to the basement sooner.

Since it appears important to get the beers into a cool place after about a week in the bottle, I am (all of a sudden) more concerned about summer storage than I might otherwise be. My basement summer temp is probably up to 65-75 (just a guess, since I never needed to know before now). Do I need to invest in a beer 'fridge? I was waiting 'til taking up lagering before making that investment 8[)].

Several respondents commented to the effect that "low gravity beers are somewhat unstable" (my OG was 1.034). I could use some help understanding why this is so (pointer into published material would be sufficient).

Thanks again,  
Mark Perkins  
perkins@zippy.ho.att.com

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Date: Thu, 21 Apr 1994 23:37:44 -0700 (PDT)

From: Jack Thompson <jct@reed.edu>

Subject: pH

Just another data point. In the <Encyclopedia of Microscopy and Microtechnique,> (Van Nostrand Reinhold, Co., 1973), p. 548, Edward Gurr had this to say:

"Some years ago I had reason to carry out investigations which involved a large number of experiments on the pH of water and staining solutions. This brought to light some interesting phenomena, highly relevant to the theory of staining. In the first place these experiments appeared to show that freshly distilled (as well as deionized) water usually has a pH between 5.0 and 6.0, not 7.0. In the experiments referred to above, whatever the pH of the particular sample of distilled water at 20 degrees C it changed gradually (becoming less and less acid) as its temperature was increased to 100 degrees C at which point its pH had risen by 2.0. That is to say, if at 20 degrees C the sample had a pH of 5.8, then at 100 degrees C its pH became 7.8. Graphs were perfectly linear in every case.

It was also observed that as the temperature of the samples of water fell gradually from 100 C to 20 C the same pH changes took place but in reverse, so that at 20 degrees C the pH readings were exactly the same as those observed before the samples had been heated."

The color of water from all grain batches may affect the accuracy of any pH reading.

Take a look at: <The Constituents of Wheat and Wheat Products." by C.H. Bailey; pp.255-260; and " Colorimetric Determination of pH." by the Lamotte corporation

Temperature, pigments from wheat (all grainers take notice), false colorimetric readings based on pH strips due to dyes contained in grain, etc.

I am sometimes amazed that the brewer's of yore could even get out of bed in the morning; their science was so imprecise.

Jack C. Thompson  
Thompson Conservation Lab.

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Date: 22 Apr 94 01:30:13 U  
From: Mailer.MC1@hesdmail.mmm.com  
Subject: INBOX Message (See Below)

InBox Message Type: Error  
InBox Message Subject: Undeliverable message  
InBox Message Text Follows:  
Message not delivered to 'MC2' (Disk full)

- ----- Original Message Follows -----  
Message too large (greater than 30000 bytes).  
See enclosure!

- ----- RFC822 Header Follows -----  
Received: by hesdmail with SMTP/TCP;22 Apr 94 01:25:43 U  
Received: from pigseye.mmm.com by mmm ( 3M/SERC - 4.1/BDR-1.0)  
idAA03390; Fri, 22 Apr 94 02:32:27 CDT  
Errors-To: homebrew-request@hpfcmi.fc.hp.com  
Received: by pigseye.mmm.com (4.1/SMI-4.1)  
id AA15869; Fri, 22 Apr 94 02:27:41 CDT  
Errors-To: homebrew-request@hpfcmi.fc.hp.com  
Errors-To: homebrew-request@hpfcmi.fc.hp.com  
Received: from hpfcrdg.fc.hp.com by hpfccla.fc.hp.com with SMTP  
(1.37.109.4/15.5+IOS 3.20) id AA16258; Fri, 22 Apr 94 01:25:55 -0600  
Received: by hpfcmi.fc.hp.com  
(1.36.108.4/15.5+IOS 3.22) id AA06827; Fri, 22 Apr 1994 01:00:41 -0600

Date: Fri, 22 Apr 1994 01:00:41 -0600

Message-Id: <9404220700.AA06827@hpfcmi.fc.hp.com>

**Subject: INBOX Message (See Below)**

From: homebrew-request@hpfcmi.fc.hp.com (Request Address Only - No Articles)

Reply-To: homebrew@hpfcmi.fc.hp.com (Posting Address Only - No Requests)

Errors-To: homebrew-request@hpfcmi.fc.hp.com

Precedence: bulk

Subject: Homebrew Digest #1405 (April 22, 1994)

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Date: Fri, 22 Apr 94 08:56:31 EDT  
From: Chris Lockwood <LOCKWOOD@UKCC.UKY.EDU>  
Subject: Brewing in plastic bags?

Hi. I'm a new to the homebrewing experience (3 batches so far), and I have a question for all you veteran brewers. A friend of mine gave me a "brewing bag" the other day, and I would appreciate any helpful hints about using it. It appears to be a polypropylene or polyethylene bag with a large screw top opening at the top for filling. The cap has a small pressure relief valve in the center. The bottom of the bag has a small tap for dispensing. The bag has been placed in a sort of woven mesh casing with a handle at the top, presumably for hanging. I guess I'm planning on filling it with part of my next batch at bottling time (part because the bag looks like it will only hold 2.5-3.0 gal.).

T.I.A.,  
Chris

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Date: Fri, 22 Apr 94 08:53:55  
From: uu1072!Vanek@uu5.psi.com  
Subject: Brewpubs in DC

The only "true" brewpub in DC, i.e., they brew on premises--is the Capital City brewpub. It's located at around 12th and H St., NW--next to the DC convention center. Great beer. If you get there during off-peak business hours, you may be able to sweet talk the brewmaster into showing you around the brewing equipment. Nice operation.

Outside DC is Dominion Brewing in Ashburn, Va. They brew for a lot of the local "brewpubs" including Bardo's and Strangeways in Arlington (on Wilson Blvd.). Anyhow, Dominion has tours on Saturday at 12 and 3 pm--you look around the place. After the tour you get to talk to the owner and he pours you all the free sample you can consume. Great beers, always changing--well worth a visit. He also encourages homebrewers to ask questions!!!!

Tom Vanek  
vanek@aepco.com

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Date: Fri, 22 Apr 94 09:19:54 EDT

From: btalk@aol.com

**Subject: cheap aerator DETAILS**

Nial wonders about this.

Manufacturer (importer in this case) is FRITZ Pet Products, Dallas Tx. Item is called TINY BUBBLES air diffuser. 2 pack of 1.5 inch length cost \$1.49. The air filter is a 3 in diameter disc shaped thing, brand name PALL. Cost about \$3.00. Has flow direction arrows on it, so you can hook it up the same way every time, but I never unhook the filter. The filter goes inline (1/4 inch OD tygon tubing) between aquarium pump and aerator. Hopefully it filters some of the cooties out, at least it eases my paranoia;>

Cheap investment, much easier than trying to shake carboy.

How's That, Nial? ;)

Regards, Bob Talkiewicz <btalk@aol.com>

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Date: Fri, 22 Apr 94 09:28:51 EDT

From: 22-Apr-1994 0911 -0400 <ferguson@zendia.enet.dec.com>

**Subject: cask ales, yum**

First off, good stuff Jim! I spent 15 days in England and 8 in Ireland last Oct/Nov and definitely made my rounds to lots and lots of pubs and breweries. Having been to germany, etc, I think the Real Ales are the most delicious brews in the world that I've sampled thus far..

>Cask Conditioned Ales  
>by Jim Busch

>Despite what you may have been told in the US,  
>cask ale is not warm and it is not flat. It is dispensed at cellar  
>temperatures, 54 - 59F, and is naturally, albeit lightly carbonated.

But, when compared to your average US-served beer, the Real Ales in England are quite warm. Most pubs in the US serve beers at temps in the high 30s to low 40s. that 15-24 degree diff. is pretty significant, espec. when one is used to cold brews. Carbonation levels in the Real Ales, again when compared to US-served beers, is waaaaay low, hence the reason why it is considered flat by most Americans. I personally don't care much for the CO2 bloated brews in the US, like, for instance, anything from any of the big US brewers. I think the main foundation for the flat/warm notion comes from how beer is served in the US. In Germany, the brew is served much warmer than in the US also. Some of the american brews, like everybody's favorite Sam Adams ( :-), taste quite nice at 50-55F, and I find the hop aroma comes through much better when the beer is warmer.

>Maturation of Cask Ales:

>This task falls  
>onto the publican/cellarmaster. In the old days, it was the cellarmasters  
it'll be a long time before we see this kind of attention in US bars, eh???

>The next  
>day, the cellarmaster will sample the beer to determine when it is ready.  
This  
>is an extremely important part of the process and a major reason why many  
>cask ales are not served at their peak of flavor. Some beers require a  
little  
>more time than others to reach their peak.

usually, though, i found that the cellarmaster's tend to know the brew they serve and therefore know when the brew is best. and, if you are one to have a few a day at one pub, you find that one day the brew tastes one way, the next day it tastes slightly diff, etc. the maturation process once the keg is vented and tapped plays a big role on taste. i remember being at one pub talking with the cellarmaster... the current keg had 4 pints left or so and then she was going to put on a fresh one. well, when the fresh one came on, she poured me a brew. WOW! what a diff compared to the stuff that was 'on' before!! totally fresh brew. it was delicious!

also, you might want to mention how long a brew can stay 'on'. once the keg is on, it can only stay on for 5-7 days because with each pull of the beer engine, you're introducing oxygen to the brew. this causes the beer to get oxidised, eventually. typically, 5-7 days is the limit. if the keg isn't consumed in that time period, sometimes the cellarmaster has to take it off and put a new one on, therefore wasting some of the brew. most pub people i spoke with said that isn't much of a problem since they tend to go through lots of kegs in 1 week.

good stuff.

jc

ps: while in england, i was lucky to acquire a hand pump from a pub owner. i had a party a while back and i made a cask-cond ale for it. but, a lot of people didn't like it too much 'cuz the beer was warm and kinda flat. i used my 3 gal corn. keg and followed some of the guidelines in an article from BT based on what Pike's Place does. came out pretty nice, i thought...

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Date: Fri, 22 Apr 94 07:39:48 -0600  
From: staib@oodis01.hill.af.mil (Maj Don Staib )  
Subject: Las Vegas brewpub (The Holy Cow)

I was just down in Las Vegas, and their new (and only) brewpub is the Holy Cow, located on the East end of Las Vegas Blvd, just as you enter the area known as "the strip". In typical Vegas style they have slot machines in place, but a very interesting decor, and the brewery is upstairs behind glass, and they welcome you to look. The gift shop is full of all kinds of neat things. I picked up a 1/2 gal growler to carry my kegged brew to parties in. Get a sampler (4oz each of their various types of brew) and have fun!

The Braumeister in Layton, Utah! "Go with the flow".

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Date: 22 Apr 1994 08:56:00 -0600 (CST)  
From: "Michael D. Hansen (708) 938-3184" <HANSEN.MICHAEL@igate.abbott.com>  
Subject: RE: USE OF CRACKED MALT FOR TOASTING

Hey All,

Kirk Harralson wrote yesterday about the use of pre-cracked malt for toasting. I have had very good results toasting pre-cracked malt. The aroma and flavor come through nicely. I have both steeped and mashed toasted pre-cracked malt.

Now I have a question for HBDland:

It is recommended that when cooling wort you keep it covered. But, when using a wort chiller with two ends sticking out of the brewpot, how does one keep it covered? Do I need to build a special lid, say, with two holes drilled in it to accommodate the ends of the chiller?

TIA and Brew on my friends!

Mike Hansen (HANSENMD@RANDB.ABBOTT.COM)

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Date: Fri, 22 Apr 94 10:25:40 EDT  
From: rickh@gcctech.com (Rick Hammerstone)  
Subject: Homebrewing Legalities

I am putting together an up to date listing of those states that have laws restricting homebrewing and winemaking. If any one has information on their home state or can point me to a place where I can get this information, please respond via private e-mail. I can summarize and post the results here if there is a demand for it.

Thanks,  
- --Rick

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Rick Hammerstone  
GCC Technologies, Inc.  
rickh@gcctech.com  
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"These opinions are mine, dammit!  
Get your grubby paws off 'em!"

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Date: Fri, 22 Apr 1994 11:00:40 -0400 (EDT)  
From: Richard Joy <rjoy@nalusda.gov>  
Subject: Chunky Beer

Hello Brewers,

I need a diagnosis. A friend and I brewed an all-grain ale several weeks ago. After two weeks we were ready to bottle. Upon opening the fermenter we noticed that a thick skin had developed over the wort. We tasted the beer and it seemed OK. As we began to siphon the wort, chunks of something were falling into the second container even though the hose was not near the bottom of the fermenter. It was like the yeast never really settled. We tried straining the wort further but could salvage only 1 case from a 5 gallon batch. Most disappointing!

We used Wyeast British Ale (I can't remember the number). It was also the first time we tried Irish Moss. This was added 30 minutes into an hour long boil. The only different grain used was flaked barley. I wish I could give more detail about all the ingredients but I can't right now. Does this sound like contamination or a yeast problem or something completely different?

We are not yet worried but definitely concerned. No problem is totally unique in this hobby so I hope you can help me out. Private e-mail messages are welcome.

Thanks,  
Rich Joy

e-mail: rjoy@nalusda.gov

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Date: Fri, 22 Apr 94 09:19:31 -0600  
From: staib@oodis01.hill.af.mil (Maj Don Staib )  
Subject: Salt Lake area Brewpubs

A new brewpub opened in SLC this month. This area is beginning to take off like other areas of the country. Park City has the Wasatch Brewing Company, Ogden has Ebanezers, Salt Lake City has the Squatters Pub, but the latest addition is the Red Rock Brewing Company. Located at 254 South and 200 West in Downtown Salt Lake, this pub is within crawling distance of the Squatters at only 1 1/2 blocks away. Stainless steel abounds, and they have a large selection of hats, shirts, glasses and the like. The food fare was excellent. They specialize in pizzas but have a variety to suit any taste. I thought the beer tasted a bit green, and one was over hopped. In talking with the management, the beer I thought was green was just completed and hooked up to serve while I was there. It seems this new pub is so popular that they can't brew fast enough to let beer sit and age. They only have about half of the brewery plummed in, so more fermentors and aging tanks are in place but not yet ready. I think aging would greatly improve the beer I thought was over hopped.

All and all a up and coming place, with knowledgeable staff and great attitude! The Braumeister in Layton, Utah!

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Date: Fri, 22 Apr 1994 08:43:59 -0700 (PDT)

From: Jonny Miner <woof@eskimo.com>

**Subject: Help with plastic primary**

I've been using a 5gal carboy with a blowoff tube as a primary and am tired of losing so much beer and the hassle. I'd like to make my 6gal plastic food grade bucket my primary but have no hole in the lid for a fermentation lock. Any ideas out there on how to cut the proper sized opening and achieve an airtight seal? Obviously, I don't have a drill bit that large.

Thanks for the help!

- --Jonny B-)

"There's [needs to be] a hole in the bucket, dear Liza dear Liza"

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Date: Fri, 22 Apr 94 11:49:03 EDT  
From: fastarke@rickstr.mawes.ingr.com (Rick Starke)  
**Subject: Teaberry Beer**

Good Day Brew Cru

Anyone out there with any experience using teaberry in brewing? I got it in my head last Nov. that it would be a brilliant winter/holiday ale, but brew being brew, I have no problem with the idea of making it in the summer.

Additionally, anyone out there in Brewland know of a source for teaberry extract in case I like it and don't feel like trekking through the forest for days to collect enough of the little berries? I hate fighting the deer and the rabbits for them. Maybe someone out there works for Clark(s), makers

of Teaberry gum. (Try it if you can find it) Thanks!

- - -

Rick Starke  
mailpath: fastarke@rickstr.mawes.ingr.com

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Date: Fri, 22 Apr 1994 11:03:33 CDT  
From: "Dennis Lewis" <DLEWIS%jscdo6@jesnic.jsc.nasa.gov>  
Subject: Re: Las Vegas BPs

Ronald Narvaez asks about Las Vegas brewpubs.

>I am going to vacation in Las Vegas in May and was wondering if there are any Microbrewery Clubs there. We have a couple here in Albuquerque NM and I enjoy them a lot and would like to check out some in Vegas if there are any. If anybody knows of any please let me know the Names and Address(if known) Thanks.....>

There is the Holy Cow! Casino and Brewery, 2423 Las Vegas Blvd South, (702)732-2697. I wrote up a review for my club newsletter and I'll include it here.

Holy Cow! Casino, Restaurant, and Brewery

During my recent, unprofitable trip to Lost Wages, I spent some time at the Holy Cow! brewpub to drown my sorrows. They have a great deal where, if you change \$10 for a roll of quarters to throw into the slots or poker machines, you get a beer free. Otherwise, a short pint is \$2.75 (the glass is 16 oz filled to the brim). I managed to get out of there with four beers for a total of \$2, so I consider that excursion to be a net gain.

I got a tour of the facilities from a "glorified dishwasher" as he bills himself. Actually, he was the assistant brewer and was racking over some ale at the time. Since I was the only one touring at the time, he showed me all the goods. They have a 10 bbl Century Mfg. system and actually serve from the 10 bbl bright beer tanks. The malts come from Breiss preground and the hops are pellets. They filter all their beers with the exception of the hefe-weizen, and I'm not so sure that it's a good idea (see comments at ESB below). I tasted all four beers that they had. Tough job, I know. They have three regulars and a Brewmasters Special.

Amber Gambler: this is an exceptional pale ale. It has a nice Cascades flavor to it, but doesn't bowl you over with them like a Sierra Nevada. I tried to get more info from the dishwasher, but he didn't know anymore. This brew won a Gold for Pale Ale at the 93 Great American Beer Festival.

Vegas Gold: this is a real, German-style hefe-weizen. Low hop bitterness, good yeast flavors. I don't think that they sell a lot of it, but I'm glad to see that they didn't compromise on the style.

Rebel Red: This one is named after the UNLV Runnin' Rebels. Fortunately, the beer is better than their basketball team. It's a well-attenuated brew with a good bite to the bitterness and a medium hop flavor. The malt character is from dark crystal malt (60L), adding it's own carmel-like complexity.

Brewmaster's ESB: This once was a beer of obvious character, but I think I got the tailings. I didn't ask how long it had spent in the tanks, but it was past its prime. If fresh, this beer would have brought tears to the eyes of the brewing gods. Here's where I think that filtering is a mistake. The yeast cake in the storage tank would have kept the brew in better shape much longer than refrigeration alone. Filter if you must, but add back a little so that the beer stays fresh, especially if it's going to be around a while.

It turned out that the brewmaster is the president of the local homebrew club. I didn't get a chance to meet him, but I understand that homebrewers are extremely welcome to visit and tour. The scheduled tours are at 11, 1, 3, and 5 every day. Make sure they know you're there for a tour and not just hanging about. The brewery is right across from the Sahara hotel. You can't miss it--they have a huge fiberglass cow on the roof.

Dennis Lewis <dlewis%jscdo6@jesnic.jsc.nasa.gov>  
Bay Area Mashtronauts--Homebrew, The Final Frontier

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Date: Thu, 21 Apr 1994 01:23:45 -0400  
From: sam@GOBI.TOOLSMITHS.ON.CA (Sean MacLennan)  
**Subject: Irish Moss Scare**

On the Irish Moss thread, I was reading yesterday's (April 20) Ottawa Citizen about food additives. One of the articles dealt with additives that are legal in Canada but are suspected of having side effects. Low and behold (reprinted without permission):

5) Irish Moss Gelose or Carrageenan - A texture modifying agent used in a great variety of processed foods, including canned poultry, light beer, salad dressings, cottage cheese, canned vegetables and meat products. Included among the reported effects are ulcers, colon cancer and colitis.

No more details. In fact, was one of the few entries to give specific problems. Anyone out there know if this is a real problem or if this is one of those "we force feed the rats ten pounds of Irish Moss a day and their stomachs exploded" problems.

Sean MacLennan

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Date: Fri, 22 Apr 94 12:35:30 EDT  
From: IO91892@MAINE.maine.edu (JACK FORD)  
**Subject: Another Kegging Question!**

Recently I came accross a old soda machine like most corner stores have. I decided to try and use it for homebrewing. I just bought five of the five gallon kegs (they look like scuba tanks) for \$15 each. It was quite a bargain from what I have been told, the guy I got them from wanted to use them for brewing but didn't use them enough to keep them around. I talked to one of the local homebrewers here in Orono, (hold your breath, MAINE) and he uses this type of system all the time. I have been told that by using forced carbonation, the brew is ready to go in a week or two, much less than the individual bottle method.

I was wondering if anyone out there has used this type of system and what your results were.

thanks

Jack Ford

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Date: Fri, 22 Apr 94 12:49:08 -0400  
From: snow@canusr.DNET.NASA.GOV (Martin Snow)  
**Subject: Malt Extract Color**

I decided to make an Oatmeal Stout, so I found a recipe and went shopping for ingredients. When I got home, I realized that I had gotten "dark" extract syrup instead of the "amber" called for in the recipe.

Besides color, what is the difference between light, amber, and dark LME? Are there more unfermentables in one of them? How big an impact on the taste of the final product does the darkness of the extract make?

In a similar vein, is color the only thing different about 40L and 120L crystal malt? If you brewed two batches of the same recipe but used a different darkness of crystal malt, could a blindfolded drinker tell them apart?

Martin Snow  
snow@canusr.dnet.nasa.gov

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Date: Fri, 22 Apr 94 9:11:48 CDT  
From: unisql!john@cs.utexas.edu (Jon Higby)  
Subject: Re:

> Has anyone ever tried recycling hops? Or to be more precise, has  
> anyone tried reusing aroma hops (or even flavor hops) as bittering  
> hops for the next batch?

Yes, this will work. I've made a batch of Scotish 120-Shilling ale (S.G. 1.090) from the first runnings of two sparges. The remaing sparge made a 2-penny ale. Boiled the 120-Shilling with bittering hops (Kent Goldings) and then used the remaining spent hops for the 2-penny ale (S.G. 1.040). This was how they decribed to do it in the brewing series book "Scotch Ales".

It is certainly doable, but it seems like it would be hard to determine how much bittering you are getting from the spent hops. The above method is a good combination, high initial bittering to offset strong ale, low bittering (from spent hops) for weak ale.

If I recall right (I don't have the book in front of me), they estimated a 22% hop utilization for the strong ale (with fresh hops), and a 15% for the 2-penny from the spent hops.

Maybe Mark from Hoptech will chime in on this!

Jon /  
/ Austin

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Date: Fri, 22 Apr 1994 11:30:27 -0700  
From: glent@falstaff.cache.tek.com (Glen Tinseth)  
Subject: Cask Conditioned Ale Article

Hard to believe no one has mentioned the article in Brewing Techniques a couple of issues ago. I \*think\* (forgive any mistakes, I'm at work away from my brewing piles) Fal Allen, of Pikes Place Brewery wrote the piece.

It had a lot of practical advice based on their efforts at the brewery. In the next issue there was a letter to the editor from a CAMRA mucky-muck congratulating BT for a good article on a misunderstood subject.

Worth a look, I think.

Glenn

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Date: Fri, 22 Apr 94 14:43:51 EDT  
From: Spencer.W.Thomas@med.umich.edu  
Subject: oatmeal stout

The problem with oatmeal is that you really need to mash it. Of course, the haze that would result from not mashing it wouldn't be visible in a stout, so maybe it's ok.

I would try this: Get a pound of 6-row malt (get the store to crush it, or buy it pre-crushed), and mix it with a pound of oat flakes. Then add about a gallon of hot (170F) water and mix well. Cover the pot and insulate it with several towels (or any other scheme you can come up with) and let it sit for about an hour. Then strain out the liquid (which should be sweet and probably a bit cloudy). Mix another gallon of hot water with the remaining grains, stir well for 5 minutes or so (but don't splash), and strain again. Congratulations, you've just done your first mini-mash!

Now use this liquid instead of water for an extract-based stout recipe. If your recipe calls for using other adjunct grains (roasted barley, crystal malt, etc) you can add them to the mash, but you'll need a bit more water in the first "infusion" (figure about a quart per pound of grain).

You might a recipe along these lines:

mini-mash, as above, with  
3/4lb roasted barley  
1/2lb crystal malt  
Top sparged wort up to 2 gallons with water.

5 lbs pale malt syrup (or 4 lbs dry pale malt extract)

Boil 1 hour with 10HBUs of bittering hops (e.g. 1.25oz Northern Brewer).

Add 1/2 oz Kent Goldings 10 minutes from the end of the boil.

This is similar to an all-grain recipe I made a week ago, and that tasted quite good straight out of the brew-pot (it's still fermenting, so I can't comment on the final results).

=S

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Date: Fri, 22 Apr 94 14:50:12 EDT  
From: Spencer.W.Thomas@med.umich.edu  
Subject: Brewing with wheat

> Jason Sloan asks about brewing with wheat grown on his family's land.

You've got to malt the wheat. This involves getting it wet and letting it sprout just the right amount, then drying it (carefully). The Historical Guide to House Brewing (or some similar title) by Clive Pensee has instructions on malting your own grain. I believe wheat is a bit harder to malt than barley because it has no husk to protect the growing shoot (acrosipire, to get technical).

Then you proceed as if you're making an all-grain wheat beer. Except it's really hard to sparge a 100% wheat mash (most wheat beers have at least 30% barley malt in the mash). Since there are no husks to form a filter bed, the sparge tends to "stick". Somehow Ireks makes a 100% wheat malt syrup, but I don't know how they do it.

=S

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Date: Fri, 22 Apr 94 15:05:02 EDT  
From: Spencer.W.Thomas@med.umich.edu  
Subject: Aeration: not that crucial?

Paul Sovcik writes:

> And the kicker here is that other findings of this experiment showed that  
> no matter what the oxygen level in the unfermented wort, at the finish of  
> fermentation, THE ALCOHOL LEVEL WAS THE SAME. From this I would have to  
> assume that fermentation went to completion no matter how poorly aerated  
the  
> wort was.

This is contradicted by a recent set of experiments by Fred Scheer at the Frankenmuth Brewery. He found that with 0ppm dissolved O2, the final gravity was significantly above the final gravity achieved with 8ppm dO2. This work was published in a brewing journal (exactly which one, I forget) sometime in the last couple of years.

=S

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Date: 21 Apr 94 12:45:00 EST

From: "KEVIN CAVANAUGH" <CAVANAUGH@evax5.gdc.com>

**Subject: Extraction rates for grain**

When I see a table on extraction rates in extract/(lb/gal) for different grain types, e.g. 35 for pale, 24 for crystal, I realize this is based on 100% efficiency. What I'm not sure about is what effect mash parameters have on efficiency. For example if I mash at a higher temperature to increase dextrines, will this increase or decrease efficiency? If dextrines are heavier than maltose will this increase my efficiency since extraction is based on weight? Or will it be a wash because there is that much less maltose? What if I mash-out before complete starch conversion, will the unconverted starch increase my efficiency even more since it is heavier than dextrines? Maybe unconverted starch is insoluble and won't make it past sparging and therefore decrease efficiency? But what about those dextrines?

And what about those dark grains? If black patent is rated at 24 points/(lb/gal) is that all dextrinous extract? Can it be converted to simple sugars in the mash or is it just non-fermentables and used only for color and flavor.

So I guess my question really is are the extract ratings of grain based on being completely converted to maltose (or glucose) and how do the numbers change if conversion is not complete? It is obvious that improper sparging will decrease efficiency but that being equal, its mashing I'm concerned about.

Thanks  
KC

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Date: Fri, 22 Apr 1994 16:33:24 -0400 (EDT)  
From: "Jon Mendrick (SOC)" <mendrick@chuma.cas.usf.edu>  
**Subject: Recipes**

Hello and cheers! This is a first time for me on this damm thing. It's great! What I am looking for are recipes from around the country. Please send any recipes you are willing to give away. I'll try anything. Thanks a million!

Jon Mendrick  
mendrick@chuma.cas.usf.edu

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Date: Fri, 22 Apr 94 15:43:00 -0600  
From: chuck.wettergreen@aquila.com (Chuck Wettergreen)  
Subject: **Brewing & Malting**

All,

I occassionally see references to Brewing and Malting Science. Is this publication available by subscription to the general public at a reasonable price? I would appreciate any information on how to subscribe and price. E-mail OK.

TIA,

Chuck  
Chuck.Wettergreen@Aquila.com

\* RM 1.3 00946 \* ... Help stamp out, eliminate, and abolish redundancy

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Date: Friday, 22 April 94 18:00:00 CST  
From: LLDSC@utxdp.dp.utexas.edu  
Subject: "special" hops

Howdy,

Just an update on my IPA with "special" hops. (I'm sure we remember the controversy).

Beer came out great, but the hop thing didn't work out too well. I put about 1/3 of the amount of leaves in with the boil and then threw the rest into the primary fermenter.

It was quite a bit of the stuff. I don't think the problem was in the amount. You can taste the "special" hops quite strongly, but they're not producing the expected effect.

I've been reading up on the subject and I've decided that my IPA alcohol level wasn't enough to dissolve the needed agents from the "special" hops.

Next time, I'm going to have to soak the hops in some strong alcohol for a while and then dump that mixture into the wort.

AMAZING FACTS #1

(from my reading, by the way, the government was experimenting with hops and hemp growing during WWII. After the Japanese cut off our hemp supply, they attempted to grow the hemp by grafting it onto hop roots.)

Of course, not that I endorse or condone the ingestion of illegal drugs in any way, shape or form.

LLDSC@utxdp.dp.utexas.edu

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Date: Fri, 22 Apr 1994 15:17:25 -0700  
From: fjl@dpci.sannet.gov (Frank J. Leers)  
Subject: Philly brewpubs

My brother is going to Philladelphia on business next week, can I ask  
for the list of brepubs/micros not to be missed?

thanks

-Frank  
- -

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                                          (o o)  
Frank J. Leers    ---o00--(\_)--00o----- San Diego Data Processing Corp.  
fjl@dpci.sannet.gov                                           Engineering Applications Group

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Date: Fri, 22 Apr 94 21:22:15 EDT

From: repiii@aol.com

**Subject: Re: brewpubs/micros in Wash. D.C. & kegging system**

There is the Capitol City brewing co. right across the street from the convention center. Good beer but a little pricey as is everything down in that section of town. Also if you can go to the Brickskeller, on 22nd St. I think, over 500 beers, very knowlegable bartenders, you won't be sorry. Also if your feeling adventurous try Bardos on Wilson Blvd. in Arlington, Va. They just opened and they have 106 beers on tap including a few of their own. Apparently the ABF balked at the name "Beat My Wheat" for their Wheat beer. Those babies. Have fun.

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Date: Sat, 23 Apr 94 00:43:56 EDT  
From: keane@cs.rutgers.edu (John Keane)  
Subject: Cooper's Ale

Perhaps ten years ago, someone introduced me to Cooper's Ale. Having only recently started to become interested in Better Beers at that time, it was quite a revelation to me. Bottle conditioned ("what's that \*stuff\* in the bottle?"), with (to the best of my recollection) a light, pleasant character and a smooth, uncomplicated finish (unless you were careless in pouring). It was, in short, about the best beer I had ever had at that time. Not terribly long after that, I could no longer obtain Cooper's at my local preferred drinking place, and I have not seen it for sale locally for many years. I don't know if it is even still imported to the USA. I moved on to other, and better brews.

Now that I'm taking the first tentative steps down the homebrewing path, I have just discovered that Cooper makes a "Real Ale" kit. If similar to the brew I recall, this would be a lovely thing to try; it might serve as a nice "non-threatening" introductory beer for my friends who are interested in tasting my homebrew, but are more familiar with lighter American beers. At least, I found it so, back before my Beer Enlightenment :).

A quick search through the HBD archives reveals three possibilities for brewing with this kit:

- 1) Follow the directions (i.e. add cane sugar and don't boil).
- 2) Substitute malt for the cane sugar and supplement with hops. Boil per usual HB techniques.
- 3) Substitute corn sugar for cane and follow usual HB techniques.

Number 1) doesn't sound too promising; number 2) sounded like it would yield a beer rather different from the commercial Cooper's; number 3) sounded plausible. Does anyone have any experience with this kit, and in particular, has anyone been successful in brewing something similar to the commercial product? Any suggestions?

John  
keane@cs.rutgers.edu

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End of HOMEBREW Digest #1407, 04/25/94  
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Date: Sat, 23 Apr 94 08:15 CDT  
From: arf@mcs.com (Jack Schmidling)  
Subject: ORACLE SPEAK

After my smashing success with Spanish Moss, I thought I would give the more traditional Irish Moss a try. The results were a dismal failure, although probably more a result of my process than any fault of the moss.

I put 2 tbs into my ten gallon batch about 15 minutes before the end of the boil. I let it air cool for an hour or so then added an oz of finishing hops and put on the lid with the wort chiller built in. After sitting for about an hour, I turned on the chiller and cooled down the wort and let it sit for several more hours. Aside from the Irish Moss this is my normal routine for providing a decent hop aroma without having to mess with dry hopping.

When it came time to transfer to the fermenter, I hooked up the pump and after about 6 gallons went through, I smelled plastic burning and found the pump has siezed up. .... Pay attention Ulick.... and all efforts to get it to flow were in vain. The EASYMASHER was hopelessly clogged. I let it gravity drip all night an managed to salvage about a gallon more.

The wort seemed a bit clearer than usual but upon peeking into the kettle, there was a mountain of crud, probably 10" high and mucked up in at least 3 gallons of other wise normal wort.

Normall, I just pour whatever is left in the kettle into a jug and it is clear by morning. I then reboil it and add to the fermenter. No such action with this crud. Once it was mixed up again, it showed no interest in settling out even after re-boiling. After three days I threw it out and ended up with 7 gallons of wort instead of the 10 I had planned on.

As I was anxious to conclude the experiment, I made an ale which is now fermented out and when I transferred it to the keg, it looked/looks exactly like all the other beer I have made, except that the 10 gallon keg only has 7 gallons of beer in it.

I suspect that if I went into the kettle from the top instead of drawing through the EASYMASHER, I could have avoided some of the problem but having the chiller in the lid makes it impossible to do that without disturbing the sediment. However, it appears that a great deal of wort is lost because of the mountain of crud created by the IM and I am not sure I want to live with that loss. More importantly, the beer seems no clearer than what I make without it, at least up to the end of primary fermentation. Not sure what to expect in the next few weeks but just thought I would pass on my experience.

Also, if Ulick is using Irish Moss, I can appreciate his frustration with an EASYMASHER.... it just plain won't work (as a crud filter that is). I never said it would work with IM but it's nice to know these things.

js



Date: 23 Apr 1994 07:43:00 -0600 (CST)  
From: "Michael D. Hansen (708) 938-3184" <HANSEN.MICHAEL@igate.abbott.com>  
Subject: Yeast farming with SNPA yeast

Hey All,

Here is a question to all you yeast farmers out there, particularly those who have cultured SNPA from the bottle. I took the yeast from two bottles of SNPA and poured it into my Erlenmeyer flask with starter in it. The yeast took off with no problem. A few days later I added some more starter and again no problem. Wanting a large slurry of yeast, I then poured most of the starter off of the slurry in the Erlenmeyer flask, swirled it around and then pitched it into 3/4 gallon of 1.040 wort. Vigorous fermentation began by the next morning (I even had to change airlocks). When fermentation was ostensibly finished I swirled up the wort to get the yeast back into suspension so I could put it into test tubes for use at a later time when a very thick head of bubbles rose to the top. I figured it wasn't done fermenting. The next morning another vigorous fermentation was going (had to change airlocks twice). When it was done fermenting (no bubbles from the airlock in 5 minutes), a 3" head of milky foam still remained on top of the wort. This does not look quite right to me. It smells fine, albeit yeasty, and I was meticulous in sanitation, swabbing and flaming surfaces when transferring yeast or wort. Am I on the right track here? Is this milky krausen characteristic of SNPA yeast? Should I use it or throw it out? Any and all suggestions are appreciated.

TIA and brew on my friends,  
Mike Hansen (HANSENMD@RANDB.ABBOTT.COM)

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Date: 23 Apr 94 09:55:36 EDT  
From: Richard Nantel <72704.3003@CompuServe.COM>  
**Subject: Kolsch**

With the warmer weather approaching, I've decided to brew an all-grain Kolsch as my next batch. Dry, hoppy, perfect. I'll likely be following Miller's recipe from TCHOHB:

6 pounds pale lager malt  
1 pound Vienna malt  
12 AAUs hops (Bavarian, Styrian, or Saaz) (60,30,10 minutes)  
Dry hop  
ale yeast

I can find very little information about this style in the literature and have the following questions: Does anyone have suggestions regarding an appropriate commercial yeast strain? Must Kolsch be lagered after fermentation like its cousin Alt? What about the water composition in Kolsch's birthplace, Bonn and Cologne? I lack lagering capability and but have been dying to brew something with those delicious Saaz hops. Kolsch is it.

Richard Nantel  
Montreal, Quebec, Canada  
Private email to [rnantel@cam.org](mailto:rnantel@cam.org)

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Date: Sat, 23 Apr 1994 07:29:19 -0700  
From: pascal@netcom.com (Conan-the-Librarian)  
Subject: Composting Technology ( And Hops :-)

( This is a little off the main thread, but not too far off. )

Although I'm not growing any hops, I'm currently rebuilding a series of box gardens, and thought I'd look into composting, also.

The benefit of composting, here, is twofold.

- To create a source of stable plant nutrients for gardening.
- To reduce the amount of garbage produced ( landfill consumed ).

Specially designed composting bins are easily available, although it can be built out of an old plastic garbage can, with lots of holes drilled in its sides. A plastic bin is preferred over a pile because dark plastic absorbs infrared and maintains the warmth of the compost pile better than an open pile held in place by wooden slats or covered with plastic. The warmer the compost ( within reasonable boundaries ) ... the faster the composting process. ( Does that latter piece of advice sound familiar ? :-)

However, composting has advanced somewhat in the past few years. Nowadays, specific worm species are being added to the microecology of the compost bin, to expedite the composting process.

As spinoffs, they also produce worms ( for the fishing aficionados in the audience ) and worm castings ( for the gardening aficionados ). Worm castings are regarded as the best fertilizer available, probably superior to bat guano.

It is my educated, but untested, speculation, that judicious utilization of a well-designed composting process could result in superior hops and other garden plants, as well as significant reduction in garbage disposed of via disposal unit or other conventional methods.

( I daresay it'd even be of help in culturing those "special hops" y'all keep talking about. :-)

--0--

Smaller systems are also available for the apartment dweller. I don't know how quickly a smaller worm population, in a smaller space, reduces scraps of vegetables and fruit and such to compost, but, as an experiment, I set up a 5-gallon bucket a few weeks ago, poured in some sterilized soil, and added a few hundred red wigglers. Then I stirred in a handful of chopped-up banana peels and some coffee grounds ... and I've been gradually adding stuff, stirring it in.

No smell, no mess, no fuss. Eventually I'll have to add a tap to the bottom of the bucket, to drain off the liquid worm castings, for plant food.

It's actually not that different from regular brewing equipment, except for the myriad minute holes drilled in the sides. Good use for an old lauter tun that's sprung a slow leak ... or some old mashing equipment that's been replaced by an EasyMasher(TM).

Given the large number of people whom have expressed an interest in growing their own hops and whatnot, I will forego defending my use of precious bandwidth. (-:

My next posting : The Nutritional Benefits Of Adding Worms To Your Wort ...

- -- richard

Help ! I'm a lesbian trapped in a man's body !!

richard childers

san francisco, california

pascal@netcom.com

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Date: Sat, 23 Apr 94 08:07:50 EDT

From: btalk@aol.com

**Subject: enamel on King Kooker**

Bob Bessette asks about using enamelware pot on these cookers.

I did it until I got a 1/4 keg boiler. It was alot easier to move that volume than lift 6 gal plus keg!

Anyone have good ideas on moving mass quantities of wort? My next move would be to 1/2 keg boiler(or RIMS).

Bob, go for it ! You will be amazed at how fast the Kooker gets water boiling.

regards,

Bob Talkiewicz, Binghamton, NY <btalk@aol.com>

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Date: Sat, 23 Apr 1994 14:45:01 -0400 (EDT)

From: ELTEE@delphi.com

**Subject: Stout bitterness & DI water.**

I brewed CP's Dark Sleep Stout and it has been in the bottle for a couple of months. At first taste it is wonderful but about 2-3 seconds later it develops a bitter taste in the mouth. It's possibly astringent but not as bad as strong tea. Then the flavor mellows again. Two other beer lovers also verified this. The recipe calls for boiling the specialty grains for 5 minutes, which I did. Is this the problem? I know you shouldn't boil them, but I was following Charlie. I also added 8 tsp of gypsum. What about this? My water is already hard and full of minerals.

At work we have de-ionized water. It has a filter followed by two de-ionizers. Should I use this for my brew? Do I need to boil it before I add the the concentrated wort from my brewpot? Will it make a huge difference?

TIA

hoppy brewing

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Date: Sat, 23 Apr 94 14:36:47 EDT  
From: "Michael J. Paoletta" <MP0824A@american.edu>  
Subject: Recipes wanted

- -----Original message-----

I want to brew a steam beer and a wheat beer this summer and I am looking for some tried and true recipes from the HBD subscribers. I am an extract brewer who uses specialty grains (haven't made the jump to mashing). I am also trying to read up on brewing meads for sometime in the future so any literature ( or for that matter recipes) you folks can recommend would be greatly appreciated. Also is there a mead net somewhere? Feel free to send me private E-Mail or post it for all to read. I'm casual. Thanks in advance for any help rendered

Mike Paoletta  
Washington D.C.

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Date: Sat, 23 Apr 94 14:18:56 EDT

From: erict@VNET.IBM.COM

**Subject: Unseemly and unnatural adjuncts**

Well, somebody had to do it. A few weeks ago, during one of the regular "Can we brew with cannabis? / How dare you even THINK about it!" flamewars, someone came back with a flip comment about "not even mentioning catnip beer." It just so happened that I was in the process of putting together a rather uninspired brown ale (dare I say it, from extract?) that I wanted to "spice up" a little, so ...

I hied myself down to the local health food store and picked up a couple ounces of "brewer's grade" catnip (okay, it was actually labelled as "organic" catnip -- the point is it wasn't the stuff you buy for Fluffy at the pet store). My brew had finished it's primary fermentation by this point, so I dumped the catnip into a cheesecloth bag, weighted it down with a few marbles, and "dry-nipped" the beer for about a week.

Last night, I experimentally sampled one of the newly-christened "Spacetime Continuum Ale" (named after my cat, Spacetime) and ... it's not bad at all! Its only been bottled for 2 weeks, so it could use a little more conditioning, but the catnip adds a subtle "new-mown grass" note to the nose, a sort of mild bitter flavour which is not as aggressive as the hops (I'd used Fuggles in the boil) but complements them nicely, and an aftertaste that I can only describe as minty, but without the menthol cooling effect. The only adverse side effect I noticed is that after quaffing a pint I had an uncontrollable urge to roll around on the carpet and purr ...

On a related subject (to beer flavourings), I thought I'd mention my two experiments with coffee stouts. Both were based on the Edme Irish Stout kit (yeah, yeah, I know, I know) souped up with lots of adjuncts and stuff, including extra roasted barley. (See the various extract stout recipes in NCJOHB -- I used those as a guideline.) So, for Coffee & Cream Stout #1, at the end of the boil, after turning off the heat, I dumped in 1/2 lb. of coarse-ground, mild roast Costa Rican coffee, let it steep for about 10 minutes, and then sparged (am I allowed to use that word?) into the primary and proceeded as normal. The resulting beverage was -- I blush to report -- a resounding success. Not only was I quite happy with it, but friends who tasted it (both homebrewers and non-) were very impressed. The roast coffee beans complemented the roast barley very nicely, and also seemed to contribute a slightly sour flavour that was right in line with the style. The only people who complained were those who weren't very fond of coffee or stout in the first place. I just polished off the last bottle of this batch last night (about 6 months after bottling), and it's still great, with no hint of the "stale coffee" flavours that some other postings here in HBD have mentioned.

Emboldened by the success of my first experiment, a few months later I decided to try a second batch, this time with EVEN MORE COFFEE. Using the same kit to start with and only a little (well, okay, quite a bit) more tinkering with adjuncts, this time after turning off the heat I added 1/2 lb. of Costa Rican as before, and another 1/2 lb. of French dark roast, and steeped as before. I am saddened to report that Coffee & Cream Stout #2 did not turn out nearly

as well as batch #1. It has not conditioned very well, has virtually no head retention, and -- though still quite young -- does seem to be developing some of the dreaded "stale" flavour. It's the head retention part that bothers me most, because that's what the "& Cream" part of the moniker refers to.

My theory (and I sure wish I'd thought of this first) is that the culprit is the dark-roasted coffee beans. These are quite a bit oilier than the mild roast beans I used earlier, and I expect that it's these oils that are killing the head, and also may be going rancid more quickly and contributing off flavours. So my advice to those who would try coffee-flavoured brews is: Stick to the mild roasts. And incidentally, for those of you who are interested

in the psychoactive properties of your beverages, mild-roasted coffee actually has MORE caffeine in it than the dark stuff, because the longer roasting denatures the caffeine.

Let's see, so far in this post I've probably managed to offend the "just say no" types, the Reinheitsgebot purists, the all-grain anti-extract types, and those people who object to incorrect use of the term "sparge." I guess I'd better sign off now.

Eric Tilbrook  
Proprietor and Brewmaster  
Miskatonic Zythepsary

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Date: Sat, 23 Apr 1994 15:27:13 -0400  
From: Alhana@acumen.ca (Alhana)  
Subject: [Aladdin]

Regarding: Aladdin

Dennis

Sorry about the delay. My computer was down for a few days. I've gotten Aladin and I sent the money order on Thursday. It should get there soon.

Yvonne

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Date: Sun, 24 Apr 1994 20:49:51 +1000 (EST)

From: allison shorten <shorten@zeus.usq.edu.au>

**Subject: Wort Chillers when water shortages are a problem**

I used my standard immersion wort chiller today at a friend's place. He really liked it, but his problem is that, being a farmer in a remotish area, he has to rely entirely on tank water (filled courtesy of rain), and we have had a prolonged drought here in southern Queensland, lasting for over 3 years. So a chiller is only a proposition for him if he can minimize the amount of water consumed. I confidently told him that I would turn the problem over to the collective wisdom of the HBD, who would solve it with little effort.

So, what suggestions can you give us as to how to make or utilize a chiller so as to use the least amount of water possible? Thanks in advance.

Brett Shorten

Toowoomba, Qld, Australia

shorten@zeus.usq.edu.au

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Date: Sun, 24 Apr 1994 09:55:31 -0400  
From: cole@nevism.nevis.columbia.edu  
Subject: Sparge water ph, Jack's contention

In the last HBD Jack restated his claim that sparge water does not need to be acidified as the "buffering" action of the mash will keep the ph level up (paraphrased).

My experience is that before I started acidifying my sparge water, the runoff at the end of the sparge would be very tart (astringent) and unpleasant tasting. I made a bitter which had an unpleasant dry, harsh flavor which I attribute to over-sparging and tannin extraction from husks.

So, what gives ? I claim Jack is over-simplifying the situation if not outright misleading people.

\* I am not a chemist but if I understand buffering correctly it can be described as follows:

> The ph of a solution is determined by the number of free H+ ions in the solution, which in turn is determined by how various (inorganic ?) ionic compounds (e.g. salts) dissolve and attach themselves to the H+ and OH- ions in water.

> The dissolution of the ionic compound will cease at a certain H+ or OH- concentration leaving some of the (e.g. salts) undissolved. If the concentration of H+ or OH- ions is changed the dissolution of the ionic compound will change until the equilibrium point is again attained.

\* Now how does this relate to the mash ? Miller has a discussion of the processes occurring during the mash that produce the typical ph of 5.3:

> The enzyme phytase breaks down phytin into phytic acid which reacts strongly with calcium to release H+.

> Also calcium >>FROM THE BREWING WATER<< reacts with phosphates to release H+ ions, >>BUT AT A MUCH LOWER EFFICIENCY<<.

> This means that the ph of the mash is due to organic (enzymic) and inorganic chemical reactions that take place when the malt is added to the mash water.

> It seems to me that these reactions have >>NOTHING<< to do with buffering. Once phytase is denatured, no more phytic acid is produced, once the phosphates are used up no more calcium + phosphate reactions can occur.

\* So, my conclusion is that the mash >>DOES NOT ACT AS A BUFFER<<. i.e. if de-ionized water were added to the mash, the ph would

rise until at the end of the mash it would be near that of the water itself (beware of temperature dependence of ph even for water !!)

\* However, it seems reasonable to me that there may be phosphates from the grain remaining after the mash. If so and there is calcium in the sparge water, these could react to lower the ph. The magnitude of the effect would depend on the malt >>AND ON THE MINERAL CONTENT OF THE BREWING WATER<<

\* So, I would claim that the affect of sparge water on the ph of the sparge can vary substantially depending on local water and on the mash technique. I certainly found a substantial improvement in results when I started acidifying my sparge water.

I welcome all technical comments on the above, especially from those who REALLY know what they are talking about. Please direct all flames to /dev/null.

Brian Cole

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Date: Mon, 25 Apr 94 08:26:05 -0400  
From: Rich Ryan <ryancr@install4.swin.oasis.gtepsc.com>  
Subject: bruheat replies 1 of 2

About a week ago I asked for comments on the bruheat. Here is the list, both positive and negative regarding the bruheat. I am posting the replies as I think they are of general interest. Note: the distributor offered to replace/fix the one unit which was cracked. Standard disclaimers apply, I have no interest... blah, blah, blah.

Hi Rich,

I'm the distributor for the Bruheat and have used one for 13 years. I like them. They're a good value for around \$100. You get both a mash tun and a 7 1/2 gallon boiler. The plastic is hi-density polypropylene and, surprisingly, is the most durable part of the whole unit. But to allay people's fears, I have a life-time warranty on the bucket. I've replaced two in 7 years. Full warranty on the Bruheat itself. All fixable problems are fixed free of charge for the life of the unit. I do everything I can to keep my Bruheat customers happy.

People will tell you that scorching the grains on the element is a problem. Yes and no. You do need to clean the element after each use. If not, you will see a continual buildup of sugars which will turn black soon. A quick boil of 1 gallon of water and a tablespoon of B-Brite will dissolve the thin coating of sugar after each round of brewing and keep the element sparkling clean.

Where do you live? Perhaps I have a shop close by so you can check one out.

Rich,

I bought a BruHeat when I started brewing, and I like it a lot. I had been looking at the cost of buying a full-size SS pot for full boils, and decided that the BruHeat would do the job and do it faster. It brings 6.5 gallons to a boil in about 15 - 20 minutes. I have not used it for mashing, although I have the bag to do it with. I use my little 30? quart rectangular cooler, which has the very convenient property of settling out at exactly 20 degrees lower than my mash water starts at (after preheating the cooler). Anyway, the only "trouble" I had was installing a 220V outlet in my kitchen. When I bought the BruHeat, I figured (wrongly) that my range was plugged in to a socket under the counter. Unfortunately, it was hard-wired into the wall. It was not difficult or expensive to install the socket, and now I can run both the range and the BruHeat at the same time. If you are not comfortable doing electrical work yourself, assuming that you have to do any, the cost of having an electrician do it may be more than you feel its worth. Bottom line is that I like mine, and would buy another one if I had to start all over again. If you have any specific questions I'll be happy to try and help - just drop me a line. Response time may not be great after Monday since I'm going over to a different area, and I'm not

sure how the e-mail situation is yet. I'll continue to have this address though, so I will eventually get it.

Good Brewing (and tasting!!)

Rich,

I've been using a Bruheat for more than 10 years and I think they're great. I use it for heating up mash water(I mash in a Coleman 5 gal. water cooler), sparge water and for the boil. I would not recommend mashing in it, you need to either constantly keep stirring or use a grain bag which is really inefficient for proper overall heat distribution. The only modification I've done is to wrap the whole bucket in 1/2 inch closed cell foam, don't forget the top and bottom also. This helps alot in quickly reaching your desired temps. I also have it hooked up to 220 volts and use the outlet that my stove plugs into. It's the next best thing to a cajun cooker except you can still brew indoors. I should mention that with the insulation it takes just under an hour to bring wort to a gently rolling boil.

Rich, I have used a Bruheat boiler for four years for my extract and partial mash/extract beers. Early on I tried using it to mash and did not like the results - tried maybe five or six times and it just never seemed to come out right - besides about the most you can possibly put in it is 5 1/2 gallons and most of my all grains start at around seven gallons. Anyway, the Bruheat is fast and I love the convenience of the whole thing - I no longer use hop bags but use the copper scrubber on the siphon end to exclude the hot break and hops residue. I do not use the spigot in part because I don't want the hot break going into my primary ( the Easymasher(tm) would probably work to keep out the hops - I have written to Jack Schmidling about this) and the other reason I don't use the spigot is because I siphon into a counterflow chiller and the spigot just never seemed to make that transition effectively. The lid is very difficult to get off and would only recommend snapping it in place in the event you were going to do a low temp setting to ferment in the Bruheat - I know you can but I have never tried this/ for my use I just rrest the lid on the top while it is boiling. I use the Bruheat in my garage (the all grain gets done outside) and when the garage is cold I wrap the Bruheat in a mylar over airbubble insulation wrap piece that I cut to size to increase the heating efficiency. I would by a replacement were something to happen to this one and i guess that serves as a good endorsement. I haven't noticed their cost recently.

Rich, I have had only one accident/incident with my Bruheat which was entirely my fault; I had a batch I was going to make in a hurry and decided i would put all the malts in first and then add the water. Well, i put the Bruheat on the stand I use, plugged it in, went in to get the malts, cut open a 3 pound bag of amber DME, dumped it into the Bruheat - and immediately a column of smoke arose. I had failed to check to see if the "0" setting actually meant off or just low heat. Well, it must be a low heat setting. What a mess! It took hours to get the charred malt off of the element. Anyway, I always make sure the unit has liquids to cover the element before I pug the Bruheat. Just a very stupid move on my part.

Good luck.



Date: Mon, 25 Apr 94 08:27:13 -0400  
From: Rich Ryan <ryancr@install4.swin.oasis.gtepsc.com>  
Subject: bruheat replies 2 of 2

Rich,

I have used a Bruheat for a number of years and was generally pleased with it. I started out using it for both mashing and boiling. As far as mashing goes, it had one major drawback. Because the heating element is in contact with the mash you have to use a very thin mash. My general recipe called for eight pounds of grain in three imperial gallons of water (3.6 US gallon, it has imp. gallons marks on the side.) This is 1.8 quarts per pound. For a five gallon batch you want about six gallon of wort at the beginning of the boil so you use about 3.5 gallons of sparge water ( 0.1 gallon per pound of grain is absorbed by the grain). This did not give me a very good mash efficiency. And it was unthinkable to try to mash more grains for a higher gravity beer. You run out of sparge water pretty quickly. I usually added dry malt to the boil. The thin mash is necessary to keep from scorching the grains. You may hear this complaint from others but I have never had it happen to me.

I now use the Gott cooler with copper tube manifold mash/lauder tun design and am very happy with it.

As a boiler it may work-out based on your situation. I have an electric stove and did not like boiling wort on it for a number of reasons - potential hot spots at the heating elements, the pot being wider than the burner and others. The Bruheat does work, make sure you get the 220 volt version not the 110 volt.

The 110 volt version takes forever to reach boil I have heard. One complaint I have is the size. It is about seven gallons which makes boil-overs likely. You have to watch it and turn the thermostat on and off until the boil-over point is past. During the boil the thermostat cycles on and off constantly ,so I figure you get slightly lower hop utilization but not much. One last hassle is the 220 volt connection. I had to pull my stove out to plug in the Bruheat everytime I brewed. I always planned to put in a Y connection on the outlet but never did. I now use a cajun cooker with a converted keg as a brew kettle.

I believe the Bruheat is \$75 - \$80. Not too bad if it meets you needs and situation. If you have more questions or if you buy one and want more details on how I used mine feel free to contact me.

Ryan,

On the subject of the Bruheat, I have been using it as a heating vessel for my mash and sparge water as well as a brewpot for nearly a year now

and it works much more effiecently (sp) for these purposes than any stovetop.

I have never mashed in it, I'm afraid that even with the on/off cycling of the heating element a great deal of the grains would be scorched unless you were careful to stir the mash every 5 or 10 minutes. Still, they say it can be done very well, let me know what kind of success you have mashing with it.

The power cord is approx 5-6 feet long, a possible bummer.

It cleans up very nicely and can be used to store equipment as well.

The spigot is far enough above the bottom so that you can drain from it into the fermenter without the hops pluggin it up, if of course you only use pellets.

Anyting else? I don't know, I hope this helps.

Howdy,

You want MY opinion??? DON'T DO IT! I had one. It's heater element is too small, too hot, therefore chars the grain. It shorts out in the middle of the mash when it does this. Then, you have to empty the mash into something while you clean the element. Don't char your fingers when you do this. The buckets crack easily. Mine was cracked from day one. I recommend the picnic cooler method. Or the "large kettle" method. Anything but the bruheat.

You wanted my opinion.

Good luck.

Rich,

I have seen the bruheat range in price from \$72.00 to \$130.00 (plus shipping). I bought one from Brew your Own Beer a mail order place in the Minneapolis area. I don't have the address or phone number with me right now but could get it for you if you wish. They have them dropped shipped for about \$78.00 plus shipping. One caveat with these is you need to figure out a way to plug it into a 220V outlet. They come without a plug. I bought a dryer cord, plastic electrical box, 220V outlet and matching plug and made an extension cord to plug into the dryer outlet. This is working real well for me.

As far as using the Bruheat. I really like mine. It really is the only way for me to do a decent full boil at home because we have an electric stove. If you start with hot water you can bring 6 gallons of water to a boil in about 45 minutes. It is very good at maintaining tempratures for mashing after you calibrate it (Instructions for this are included). I would recommend it, my wife is happy because I an brewing in the basement now and the house doesn't stink as much. She also complains about the smell when we have Malt-o-Meal, must be one of those childhood thinks.



Date: Mon, 25 Apr 1994 07:49:57 -0500  
From: nfarrell@ppco.com (Norman Farrell)  
**Subject: Irish Moss Scare**

I was under the impression that Irish Moss decomposed quite nicely after about 10 minutes in the brew kettle. If this is indeed the case, then it is the leftovers in whatever amount that make it into the bottle (or keg) that should be of concern. Does anyone know what these byproducts/leftovers might be? I suspect that the risk of using Irish Moss as a clarifying agent is essentially nil.

If someone has information otherwise please post.

Best Regards,

Norman (nfarrell@ppco.com)  
May your last beer be your best!

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Date: Mon, 25 Apr 94 09:48:00 PDT  
From: Doug Fettig <DFettig@NYD.LEGENT.COM>  
Subject: Gott cooler summary

Thanks everyone for advice on where to get a Gott cooler. Here's a summary of locations and advice that others kindly suggested. I neglected to say that I live in NJ, so I got advice for locations all over the country, which may help others. It seems the 5 gal. cooler should work for most brews, where the 10 gal would work for anything.

SportMart here in San Diego for \$40. I think they may also be available from Cabela's mail order (they have an 800 number).  
(Dion Hollenbeck)

5 gal Gotts:  
BJ's Wholesale Club ( I know in MA, NH )     \$18.99  
Service Merchandise ( MA, NH )             \$19.99  
I've heard 12 pounds of grain and sparge water will fit in the 5 gal size, so that should be adequate enough for me.  
(Frank Judge)

Sam's Club stores (Walmart affiliate). Also several suggested Walmart. The local NJ Walmart didn't have any, but may stock them when summer approaches.  
(Keith B.)

Home Improvement Centers, such as:  
Home Depot  
Builders Square  
(Rich Goldstein, spencer)

REI (Recreational Equipment Inc.).  
National customer service number 800-828-5533  
(Ken Sager and Rich Goldstein)

Or instead use...  
Rubbermaid or Coleman. Its round, holds a little over 5 gallons and is orange with a white top. I saw them recently at costco for under \$20. When I mash 8-10 lbs of grain i see very little temp change (1-2 degrees F) in 90-120 minutes.  
(John.Treacy , mlittle)

Last fall I researched the same problem. The information I received is that Walmart among others stocks Gott products. However, I was looking for a 10 gallon cooler and the Walmart near me did not carry said Gott. So I called 1-800-555-1212 to get the number for Rubbermaid (they bought out Gott) and got the following info. You can order a 10 gallon cooler directly from them for 46.75 including S&H (prices as of last fall). The address is

Rubbermaid Specialty Products  
P.O. Box 547 Dept K  
Winfield KS 67156  
(rich lenihan)

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Date: Mon, 25 Apr 1994 10:00:35 -0500

From: rprice@cbmse.nrl.navy.mil

**Subject: Cask Conditioned Ales**

Spending time in the UK on a regular basis, I have enjoyed typical cask conditioned ales as a regular part of my daily routine. I always attempt to frequent busy pubs with a reasonable turnover of product, and strictly stay with the hand pumped fare.

In the past 3 HBD issues there have been several postings on this matter. For my two cents worth it appears that several factors come into play in the proper conditioning and service of cask conditioned ales. The first is freshness, The first days beers appear to be the best, and by the end of the second day the stuff is slowly going over the hill. We found that often the local Publican in a fit of thriftyness will pump from the keg until they draw in the dregs, then simply switch kegs and continue pumping. If they don't clean the delivery system there are then several feet of tube, the beer engine itself etc full of bacteria, yeast and trub. In some of the pubs this can put an evil taste into the next keg through cross contamination. So I guess in this case you are at the mercy of the publican and their notion of clean. Also for those ales that are dry hopped the character continues to change from a fresh malty brew to a slightly less malty but hoppy one over two or three days. Oxidation is one factor, but so is exposure to the hop plugs and bacteria. At one Pub in the town center in Nottingham we watched what we thought was a petrol truck stop and run a very large rubber hose into the basement of the pub, through a small glass transome window, then proceed for the next half hour to offload hundreds of gallons of beer into a huge plastic vat. The beer was pumped from there. Now thats volume!, the beer was fresh, the next day the truck was back and so were we, the same brewers beer when purchased at a "locan" in the burbs of Nottingham was of really inferior quality.

A few suggestions to try for commercial cask conditioned ales.

- 1) Flowers (in the south)
- 2) Theakstons ( in the northeast)
- 3) Fullers ESB and London Ale
- 4) Arkels
- 5) Wadsworth XXXXXX
- 6) Courage Directors Ale
- 7) Smiths (but only in Tadcaster right by the brewery).

However, that aside, you can purchase "natural" pressure kegs from Hambledon-Bard (\$15.00), which allow you to naturally condition your beer. these are relatively inexpensive with a pressure sealing top, and a spigot near the bottom of the keg. You treat this in a similar manner to a "real" wooden keg and you are able to enjoy your beer in a naturally conditioned format. Mine actually came with a CAMRA booklet! But unless you are into tanking down a 5 gallon (imperial) batch of beer in a weekend they work better as secondary fermentors.

If you want to recieve really strange looks try walking on your return flight with your "carry on" consisting of 2 large self-pressure beer kegs. Each stuffed with Hops, Malt, Yeast and other assorted goodies.

We have located a couple of sources of hand pumps at Pub and restaurant supply stores in the UK. They were about \$300.00 American new. Quite a bit of expense to dress up your home bar, but perhaps worth it. We have been able to demonstrate a high level of bacteria in our kegs after about 72 hours, so they appear to go off quite quickly.

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Date: Mon, 25 Apr 94 10:11:49 EDT  
From: 25-Apr-1994 1007 -0400 <ferguson@zendia.enet.dec.com>  
**Subject: hopping in Corny Kegs**

>Date: Thu, 21 Apr 1994 11:28:50 -0400 (EDT)  
>From: Jim Busch <busch@daacdev1.stx.com>  
>Subject: cask ales, pt 4 (last)

>If cask hopping is done,  
>only fresh whole hops or whole hop plugs should be used. Place the hops in a  
>permeable bag, using a sanitized weight to force the bag to the bottom of the  
>cask.

Becareful! I've done this with my soda kegs and eventually, you'll get a  
blockage. I was able to get about 8-10 pints out before the blockage effected  
flow. what i'm trying now is a muslin bag filled with hops put inside the  
keg with no weight. i suspect i'll get blockage eventually, but not quite  
as quickly as with the weighted version.

btw, when ya'll dry hop in the keg, do you leave the hops in there for the  
life  
of the brew or take 'em out after X days?

jc

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Date: Mon, 25 Apr 1994 07:27:23 -0700 (PDT)

From: gummitch@teleport.com (Jeff Frane)

**Subject: Re: Cooper's Ale**

Ack! Lost the attribution, but someone was asking about Cooper's Ale. I haven't seen a bottle in eons, but was told two weeks ago that it was finally coming back to Oregon -- and that, in fact, the container was at the dock. Haven't seen a bottle yet, but I'm looking forward to seeing if the stuff is as tasty as I remember.

For the homebrewer, there are some interesting hints in The Beer Companion. Jackson says that the beer is made with 82% malt, the remainder being cane sugar. !! Hops (as typical of Australian beers) are Pride of Ringwood. Coopers yeast is readily available, either dry or in a pure cultured version from [insert commercial].

- --Jeff

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Date: Mon, 25 Apr 1994 07:35:20 -0700  
From: brian@cyclone.atmo.arizona.edu (Brian Klimowski)  
Subject: Where in Tucson....

I just moved to Tucson and am having a hard time finding a decent supplier of homebrew supplies. I've been to the Rumrunner, and the Hobby shop on Speedway (the two 'best' places in town), and both have very small inventories and high prices. I would rather not drive to Phoenix if I dont have to...anyone know if there is some great little hide-a-way in Tucson where I could buy what I need? Thanks...Also, I would appreciate some advice on warm-temperature fermenting (75+). I doubt if I can afford to keep my house cool enough to ferment my ales at the ideal temperatures this summer. Any advice on yeast strains or techniques which may aid my brewing this summer?? Many thanks...please feel free to e-mail me directly.

Brian

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End of HOMEBREW Digest #1408, 04/26/94  
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Date: Mon, 25 Apr 94 10:47:27 EDT  
From: Lee=A.=Menegoni@nectech.com  
**Subject: Hunter Airstat Modification**

Here is the text of a previous post.  
Coyote: I couldn't get mail to you.

WARNING: Use of ACME electrical products in this modification could produce  
unreliable results.

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Date: 4 Jun 93 19:25:58 GMT  
 From: mkenny@bcm1g01.attmail.com  
 Subject: RE: Hunter Airstat Modification

In HBD1156 Bruce Ray asks how to modify a Hunter Airstat to maintain temperatures below 40F.

I originally posted this last November and have been using it with the mod very happily ever since. I use the airstat to control a 13cf chest freezer. I put the airstat in a manual "HOLD" mode and simply set the temperature up or down as desired. The airstat is designed to control a compressor driven refrigeration device (a room air conditioner) so it is right at home with a refrigerator or freezer. It turns the attached unit on when it senses a temperature 2 degrees above the setting and off 1 degree below the setting. It has a built-in timer with a 4 minute delay to keep the attached unit from cycling too rapidly. At 45F my freezer runs less than 2 hours total in a 24 hour period and about 3 hours at 35F.

You cannot change the Air Stat range but you can offset the sensor calibration. In other words, performing the following modification will allow you to set the Airstat at 40F yet the fridge/freezer temp will be maintained at 35F.

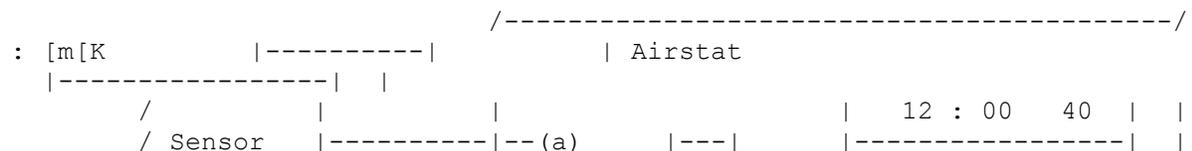
The sensor is a thermister that provides 10K ohms of resistance at 25 degrees C. According to the thermister data sheet, at 32 degrees F : [m[K the resistance is 27.28K and 22.05K at 41 degrees F. The resistance decreases as the temperature rises so if you make the air stat think the sensor is 22k when its really 25k the air stat will say 41 but the sensor temp will be around 35 degrees F. This is done by simply putting more resistance in parallel with the sensor. Using ohms law,

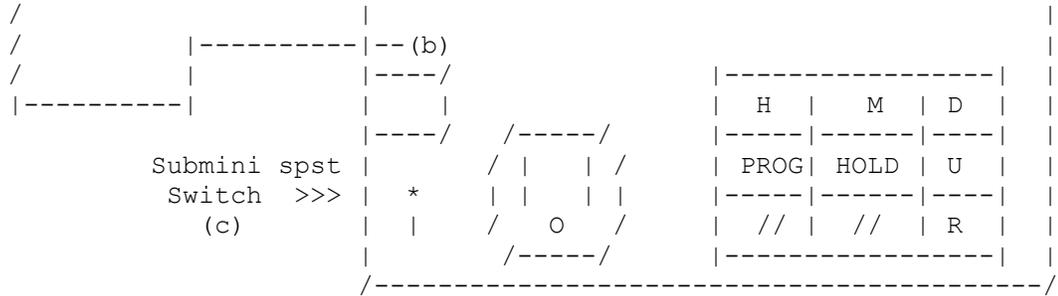
$$R_t = 22K, R_{th} = 25K \text{ (Thermister), and } R_p \text{ (parallel resistor) =}$$

$$\frac{R_{th} (25K) * R_t (22K)}{R_{th} (25K) - R_t (22K)} = 183K \text{ Ohms}$$

With this resistor in place the the range of the air stat is effectively shifted about 5 degrees lower. Just keep in mind that the temperature reading on the air stat will not match the fridge temp.

The thermisters change in resistance is not linear. It will change about 20k ohms going from -13F to -4F and only 2k ohms going from 68F to 77F. Therefore the desired range of use should be considered before determining the magnitude of offset. Although, in the 12 degree swing between 33F and 45F this should not pose a problem.





I installed a 180K ohm resistor in series with a sub-mini spst toggle switch mounted on the front panel just left of the AC outlet and below the pocket that holds the sensor. It is fairly easy to do since the sensor leads are readily accessible. This switch lets me use the airstat normally above 40 degrees when off and down to 34-35 when on. The airstat seems to sample the sensor about every 5-10 seconds and will indicate the change in this timeframe.

Cheers,  
Mike Kenny

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Date: Mon, 25 Apr 94 10:48:10 EDT

From: 25-Apr-1994 1047 -0400 <ferguson@zendia.enet.dec.com>

**Subject: Off to Seattle Area**

I'm off to the Seattle area later this week.

Pls let me know what places have good chow and good brew.

jc ferguson

ferguson@zendia.dec.com

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Date: Mon, 25 Apr 94 09:33:04 -0600  
From: Kelly Jones <k-jones@ee.utah.edu>  
**Subject: Holy Cow Brewpub in Vegas**

In HBD #1407, Don Staib writes about the Holy Cow Brewpub in Las Vegas. But, he left out the most important part. If you gamble there, THEY GIVE YOU BEER FOR FREE! I am not making this up! Their beer is quite good, too, their English Ale won a medal (Gold, I think) at the last GABF.

Kelly

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Date: Mon, 25 Apr 1994 08:52:01 -0700 (PDT)

From: Eric Wade <ericwade@CLASS.ORG>

**Subject: Transplanting hops**

Last year I planted two hills of Cascade hops and both did beautifully the first year. However, some other plants in my garden have taken off early this year and are shading one hill significantly. Although the shaded hill has sprouted, the sprouts aren't going anywhere. I was wondering if I might have any luck moving this sprouting crop to a sunnier location. Advice would be appreciated. Cutting the offending shading plants is not an option.

Eric

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Date: Mon, 25 Apr 94 9:55:15 MDT  
From: npyle@n33.ecae.stortek.com  
Subject: Malt Extracts (Truth in Labelling)

Every few weeks or so, the question arises: what is actually \*in\* the malt extracts sold to homebrewers? Would it be too much for extract makers to give us some information? Are they hiding something? Just saying "Pale" or "Amber" or "Dark" extract tells us almost nothing. We shouldn't have to rely on laboratory tests to find out how the extracts are made. I would be overjoyed to see something like this provided with malt extracts:

Base malt:  
Specialty grains:  
Mash temperature:  
Mash time:

Is this too much? They could provide extract numbers, color numbers, and a whole slew of other information too, if they wanted. Anybody want to bend the ears of the guys at Briess or Munton&Fison, et. al.???

Norm

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Date: Mon, 25 Apr 1994 08:59:36 -0700  
From: belew@netcom.com (Jonathan Peakall)  
**Subject: Areation of wort**

I have been folwing the aretion thread, and thought of another possible way to areate. What if I took a corny keg, filled it with water, and pressurized it for a day or so with O2 from my welding tank? Would the boil remove all the O2. I actually add most of my water during sparging, so I could get away with it anyway. It seems this method would have two advantages: The O2 would be sterile, and the amount of O2 could be controlled. What do you folks think?

Jonathan (Lo-Tech Brewing, Inc.)

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Date: Mon, 25 Apr 1994 12:42:29 -0400 (EDT)  
From: "Stephen M. Jasinski" <jasinski@whq.usbm.gov>  
**Subject: Beer in Brussels and DC**

I will be in Brussels for a conference and related business from May 8-13 and I'm looking for info on the best beer bars/restaurants. Also good places to purchase beer to bring back.

More on DC brewpubs. A new place just opened in Gaithersburg, MD, just up I-270. I think its called the Olde Towne Tavern?? Right now they are only serving contract brews from local micros, but will start pouring their own in June. The Capitol City Brewpub is at the corner of 11th & H St, NW across from the convention Center. They usually have 4 of their own plus local micros on tap.

Steve Jasinski (jasinski@whq.usbm.gov)

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Date: Mon, 25 Apr 94 13:34:13 EDT  
From: "Glen A. Wagnecz, X6616" <wagnecz@PICA.ARMY.MIL>  
Subject: 1056 Data Point

Just brewed an ale this weekend with 1056 American. I recount several people stating that they had problems (started slowly). I made my typical starter (1# laaglander DME in 1 gallon H2O) and pitched the 1056 after the packet puffed (which was about 12 hrs. to 1 inch thick). This was friday at 15:00. I pitched to a wort of 11 gallons at 16:00 sunday and by this morning (monday) had 2 fermenters under full steam (ploock..ploock..ploock!). Less than a fourteen hour lag. Cellar was about 70 F. this morning. (OG of the wort was about 1.065).

Glen

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Date: Mon, 25 Apr 94 13:33:00 EDT

From: flehouillier@VNET.IBM.COM

**Subject: Raleigh North C.**

Now that it's been establish that Raleigh is not spelled Railey >GRIN<  
and that the only real brew pub is the Greenshields, can you please let me  
know

which Holiday Inn is the closest and/or the best (there are 2 downtown)  
Holiday Inn North on Capital and the Holiday Inn State Capital on  
Hillsborough.

While we are on the subject which other establishments should be worth  
visiting

for Blues/Jazz mixed with fine brews, incidently what are some of the "local"  
commercial brews that one should experience?.

Again thanks for your help!

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Date: Mon, 25 Apr 94 10:52:58 CST  
From: "Brian Thorn" <bthorn@nmsu.edu>  
Subject: re: strength of enamel pots

Regarding the recent thread on enamel or "ceramic on steel" brew pots:

There is good cause for concern about the strength of the handles on these units. My mother was once taken to the emergency room with 2nd and 3rd degree burns after a handle broke off of an enamel canning pot full of scalding Elderberry jelly concoction ready for bottling. This was a tragedy akin to losing a batch of your best Pilsner-to-be, both because Ma was injured and because Elderberry jelly is like nectar of the gods to me. Why am I only now thinking of the obvious zymological possibilities here?...

I use an enamel pot in brewing but I either avoid lifting it when full or hold onto the wide lip at the rim. Others have noted that they avoid lifting theirs by siphoning and stringing a hose from the tap for filling. The caution is warranted.

On a related issue, after years of experience (none of it metallurgical), I believe there is no reason to suspect that an enamel pot cannot withstand the heat of a SuperMegaCajunKingCookerFlameThrower--as long as it's got some kind of fluid inside (wort or water probably better than gas or kerosene). Melting an empty one might be an interesting thing to watch, however.

Brian Thorn  
bthorn@nmsu.edu

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Date: Mon, 25 Apr 1994 13:59:52 -0400 (EDT)

From: Jim Busch <busch@daacdev1.stx.com>

**Subject: Re: More on cask ales**

Glen writes:

> Subject: Cask Conditioned Ale Article

>

> Hard to believe no one has mentioned the article in Brewing Techniques  
> a couple of issues ago. I \*think\* (forgive any mistakes, I'm at work away  
> from my brewing piles) Fal Allen, of Pikes Place Brewery wrote the piece.

I liked this too. It was the practical side of tradition. I was a bit surprised to read that they didnt like cask hopping at "higher levels". They said they settled on 1/6th of an oz per keg, if I remember right, claiming a tinny effect. I have used up to 40 oz in a 5 gal keg with no tinny effects, this is with East KEnt Goldings.

Jim

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Date: Mon, 25 Apr 94 13:09:59 CDT

From: don@tellabs.com

**Subject: Subject: r.e. Subject: Bottling foamy lagers**

>>> From: bszymcz%ulysses@relay.nswc.navy.mil (Bill Szymczak)

>>> Subject: Bottling foamy lagers

>

>I just bottled a Weissbeer last week, that had been in a secondary  
>for about a week -- and had the exact same problem, though not to  
>that extent. In fact I was also using a bottling bucket w/spigot,  
>a short length of tubing, and a phils philler.

>

>I am still not sure how the foam was being produced -- although I am  
>starting to think the phils philler may be responsible. It is nice  
>to use and leaves little headspace, but it may be aerating the beer.  
>I haven't had that much experience with the old spring-loaded fillers  
>to say for sure.

I know this is a bit dated... sorry.

I use this exact same setup and have come to the realization that  
its the valve in the bottling bucket. Mine always traps a bubble  
around the intake to the valve which causes foaming before getting  
to the phils philler. Next time you bottle, check the 3/8 tube and  
see if you don't notice bubbles flowing down to the  
filler. As you fill you can hear the turbulence created at the  
bottom of the bottle as the beer flows in. I would bet the plunger  
type bottler would be worse than the phils because of the small  
outlet at the bottom. One thing I've found that helps is to raise  
the bottle to just below the top of the liquid level in the bucket.  
This lowers the head pressure in the line and decreases the flow  
somewhat but allows the bottle to fill easier.

As always -- your mileage...

don

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Date: Mon, 25 Apr 94 13:49:05  
From: uu1072!Vanek@uu5.psi.com  
Subject: Apologies: Brewpubs in DC

To those who read my report on Bardo in Arlington, VA, my sincere apologies--my information was not up to date. I went to Bardo on Saturday night and they DO have a brewery set up on premises. Good beer too! Ran into a bunch of homebrewers who have made it a bit of an amateur (impromptu) brewer's club. . . Again, sorry about the misinfo. . .

Tom Vanek  
Vanek@aepco.com

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Date: Mon, 25 Apr 94 14:13:45 -0500  
From: jay\_weissler@il.us.swissbank.com (Jay Weissler)  
Subject: air stones, aeration, hot air?

Cold water from the tap is usually highly aerated. If you pour a partial boil into a primary 1/3 to 1/2 filled with cold tap water you should have sufficient aeration.

I do a full boil & chill so I siphon against the side (mostly inside, sometimes not) of my primary and let the wort run down the inside while trying to keep the splashing to a minimum. This seems to work for me. Fermentation starts fast (I do starter cultures) and my beers can last up to a year. I believe that the wort is sufficiently aerated this way and that oxidation is minimized. I don't bother to shake the primary other than carrying it down a flight of stairs to the basement. Man was made to lift beer by the glass not the carboy.

I do not understand why anyone would want to pump air into their beer. I put an airlock on my fermenters to keep air out. Pumping air in makes little sense to me and those I know who tried it, saw no differences. If memory serves, yeast becomes anerobic soon after start up so continued addition of air may actually hurt. If you want to do this, however, I refer you to Moe's Marine Aquarium Reference for easy to construct filters. These will help eliminate dust, cigarette smoke, your roommate's noxious....(well, you get the point) that would otherwise be pumped into your beer. Finally, keep the pump above the level of the diffuser. Otherwise, you run the risk of creating a siphon in the case of a power failure.

By the way Moe includes a good section on water from a non-brewing perspective. Also, easy DIY charcoal filters for tap water and other DIY ideas that may help. One caveat, most marine fish keepers like to raise their PH, not lower it. Use these ideas to address specific problems or for the fun of experimentation.

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Date: Mon, 25 Apr 1994 13:42:07 -0700 (PDT)

From: student <vlib3521@sfsuvax1.sfsu.edu>

**Subject: slow fermentation**

Two weeks ago I put a "Williams" stout into the primary fermenter. Nothing happened for a couple of days as far as fermentation, so I aerated it. The next morning it was bubbling away slowly. For the next few days the fermentation appeared to progress, but never very vigorously. I was ready to bottle yesterday and had sterilized my bottles and was all set up before I took a gravity reading. It was about 1.030 and the recipe said it should be down to at least 1.022. I aerated it again and resealed the primary fermenter. My question is this. If I can't get the yeast to kick in and finish fermentation, should I rack it and repitch the yeast? I am at a total loss as to what went wrong. I have never had any problem with slow fermentation before. I live in a very mild climate and the temperature has been about 60 to 65 degrees throughout. I used the liquid yeast that came with the kit and the packet swelled right away and I used it within a couple of days after it had swelled. Anyway I am trying to salvage this batch if I can. Thanks in advance for any advice.

Beryl Moody  
San Bruno, CA  
vlib3521@sfsuvax1.sfsu.edu

P.S. I managed to redirect my efforts after getting all the bottles in shape for bottling. I bottled up my first barleywine, following the advice of several people on the list to bottle it after about a month in the secondary carboy. My husband tried a sip and said it had quite a bit of punch!

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Date: Mon, 25 Apr 1994 15:36:15 -0600 (MDT)

From: COYOTE <SLK6P@cc.usu.edu>

**Subject: Enamel & Cooker/ Love on a mainframe**

> Bob Bessette (future all-grainer...)

RE: Subject: Enamel-on-Steel w/King Cooker?

>I just brought my new enamel-on-steel kettle home ...snip...only option.  
Buy a King Cooker... can I use a King Cooker with an enamel-on-steel kettle

\* FWIW: The Coyote Cooker (aka Camp Cooker by Camp Chef)  
which has a rating of 60,000 btu ( I think it's 30,000 per burner, 2 burners)  
has been used with each of the following with no problems:

1. Enamel on steel 4 gallon canning pot. Even lifted FULL!
2. Aluminum canning pot (5g). Yes- alum., even THIN aluminum!
3. 15 gallon heavy cast, restaurant grade ....ALUMINUM pot.

ALL have worked fine. I DO NOT get metallic tastes from using aluminum.  
I have lost more braincells from drinking homebrew and smoking hops  
than I think I remember to might have perhaps lost from use of aluminum.

I will be adding a Stainless converted keg to the Smithfield brewlocation.  
But I WILL still use my aluminum. It works just fine. I don't clean it  
too much. Just leave a crusty layer of wort. ALL I use it for is brewing.  
Oxidize aluminum is pretty unreactive, whereas un-oxidized is highly  
reactive. So I figure leave a good coating, then it's fine. It can stand up  
to acid just fine. I don't get alkaline in contact with it. That wood be  
bad.  
Aluminum is a better conductor than stainless, just harder to clean.  
So I don't! Just scrape off the pellets and leave the hardened wort.

Since someone once worried about:

"not cleaning off the inside oxidised layer. If you were making stew, I  
would say go ahead, because that "seasoned layer" as its called prevents  
food from sticking. However, I would wonder what old food flavors might  
leach out of it when boiling wort in it. Maybe if you do a couple of dark  
beers  
first, it would cover it up." Ok, so it ain't no Dutch Oven.

But the point here is: Enamel on steel should be fine. BUT, have a grain  
of salt (or barley). My burners aren't as hot as a King Kooker's. But they  
do fit a Dutch Oven, and brewpot just fine! You might consider a  
pizza stone to rest on the electric burner, or flatten some pipe to position  
on either side and rest the pot on that, to save the burner from strain.

As for use of a Propane Cooker indoors: The responses I got dealt mostly  
with the hazard of storing/using PROPANE indoors. Leaks can become a  
SERIOUS fire/explosion hazard. I have mine RIGHT next to a window with  
a window fan pulling air & exhaust out. The room is FAR from airtight.  
The propane tank intself sits outside to avoid potential propane buildup.  
(you WILL know. Imagine really nasty fart gas from cheap mexican food!)  
A window across the basement draws in fresh air. Most responses were more  
concerned with air depletion than CO accumulation. I haven't smelled any! :)

I will be using it a relatively closed garage (big, fan exhaust again). Many people use them in garages w/o hazard that I'm aware of. Let me know if I'm wrong...please I can take it (as long as I'm still alive!) Good thing Coyote's have 9 lives, and extras can be ordered from ACME cat#69L.

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Kinney sed to Jack, "Do you realize how much time we've wasted?

:-\* <Smack> :-\* I love you, too, Jack."

\* Now Kinney, Don't you think this could be saved for e-mail. Talk about getting a little personal in public. Come-on, get a room fellas! But NOT in Colorado! :) <kidding!!>

But really: I do hope this, uh, er...debate can now be considered resolved. (ok, so I know better. Jack? Your serve.)

PS: Kinney are you really 6'8". Wow- you can make BIG beer with extracts!

FWIW: I thought I'd take this opportunity to chime in with some old news I never did get to posting. A couple years back js and I arranged a mail swap of some goods. He posted a very nice and flattering description of his impression of a Cyser I had sent him. It was so, tasty and effective, that his

SO dragged him off to the bedroom before the bottle was finished. IMHO that is a GOOD sign for any Mead- type beverage. I couldn't have had a higher compliment, well except for my dad finishing off a bottle of it himself. He is a mid->good quality wine-drinker.

Anyway... point being....Jack had sent me a bottle of a Pale Ale. I was too impatient to wait for it to settle, so I had a cloudy glass. It was quite tasty, smooth, a bit underhopped for my preference, but- hey...I'm a hophead in a big way. It had a good head and was overall a very clean tasty ferment.

He had also sent a tiny sample of some brandy made from wine. The joke, which I missed at the time (over my head!) was that the beer was a non-alcoholic brew, and if you wanted a kick, you were to add the brandy to the beer. I was a little embarassed, but I extend it as a compliment, that for the life of me, I couldn't tell! Ok, so I was under the influence of a couple of MY brews already, but I could not detect any evidence of wrongdoing. SO... why bring this up? Cuz I felt like it.

Besides, sometime back there was a discussion of making NA homebrew. Just so you all know, the method of heating fermented brew to drive off the alcohol seems to work without detriment. I'm not gonna do it! A good hb buzz makes for better howling! Owwoooo!

BUT...Jack, just so you don't think I'M kissing up to you...and the rest of ya' I have NOT bought a Schmidling mill. I have an 'ol flour making wheat grinder type aquired from an ex-girlfriend. Motorized, stone grinding wheels. It does as good (better) as a Corona stone grinder would. I've seen a Maltmill in action (Art's brew supply in SLC) and it seems fine. I'd be glad to perform a comparison grind if arf would be willing to give another mill away as a thanks for the 10,000 he has now sold. (to ME I mean!) And I truly would post a QUICK response as to the results! No REALLY! Quicker than you can say- "grind me baby, grind it good! Grind is fine!"

Finally: I did want to point out that in a video made by the above mentioned Schmidling productions (tm,inc,esqu,mfr,etc.!) Jack himself can clearly be seen SUCKING on the end of a siphon hose, and then racking finished beer with a DISTINCT splashing and spraying of wort. Later in the Video, a homebrew suppliers is quoted as saying, "90%, no 99% of the time the biggest problem for a newbrewer is due to oxidation. "

Just so it doesn't sound all bad: Jack had some very nifty time-lapse imagery of yeast budding, and grain germination. Ok, so there was the cheesy computer graphics (read: mouse). I guess it's an old production.

SO, now I've completed MY end of the bargain and posted a statement of my impression of arf's NA beer. It was an all-grain if I remember.

So THERE! Nya!

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RE: Hops. Red Spider Woes!!!! Seems to be my biggest pest! Help! I hate the bastards! They CAN be devastating! Some of my new cutting are under attack! Go away little beasties, be gone! HELP!!!!

Lastly: That "too hoppy" brew from Red Rock (in SLC) I would guess is the Amber. It is dry hopped, and has what I consider a nice dry cascade hopped flavor. It's not over-bitter, which is what I'd consider "too hoppy". Have you ever tried dry hopping a homebrew? It's a truly different beast of a hop quality.

Ok, so a hop-back'll do it too! Right Kinney! :)

Really lastly this time: Another brew pub in SLC: UINTA (sp?) 1700 S. 300 W. Haven't never been there yet. Please report if anyone tries it!

o  
|/  
|/| //| /-/-/- John (The Coyote) Wyllie SLK6P@cc.usu.edu -/-/-/  
/ / Originally in Logan, soon to be Smithfield (utah. shhhhhh)  
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Date: Mon, 25 Apr 94 16:17:49 CDT  
From: unisql!johnh@cs.utexas.edu (Jon Higby)  
**Subject: Under-Aeration for Scotch Ales?**

In the brewing series "Scotch Ale" book, Noonan talks about under-aerating the wort. You are supposed to pitch huge quantities of yeast, but not aerate very much. The theory goes that you don't want a bunch of yeast reproduction, just for them to start eating. I think (and that's dangerous) this is supposed to reduce some of the flavors normally associated with Ales. Also, you're supposed to ferment at lower temps (like ~50F).

By the way, huge quantities means a gallon starter for a S.G. 1.090 Wee Heavy.

The variations for each beer style is amazing. This sure is a great hobby!

Jon /  
/ Austin

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Date: Mon, 25 Apr 1994 16:08:46 -0500 (CDT)  
From: Robert Jordan <JORDAN@ANLBEM.BIM.ANL.GOV>  
**Subject: Nashville Brewpubs**

I'm going to Nashville for a meeting soon. Does anyone have any suggestions for good brewpubs/bars to try?

Thanks,  
Rob RJordan@anl.gov

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Date: 25 Apr 94 13:11:19 -0800  
From: keith.prader@wtgw.worldtalk.com  
Subject: Wow...

Hello All,

I'm a new subscriber to the group (I've received and read all of 3 distribs) and was amazed at the brewers wars (extract vs. all-(mi)grain) that I've seen. I'm been a novice brewer for the past 2 or so years and (please don't thrash me for it, but...) an extract brewer also. I've had some pretty good luck so far with brewing some very tasty and pretty potent beers. I even had one batch win First Place in 92 at the HWBTA in Dallas for the Speciatly Pale Ale catagory (English Bitter Recipe). I've only had 2 batches come out bad after I got somewhat lazy during sterilization. I dumped those to the learning bucket and have taken more care in what I do now. I signed up to this distribution to get some helpful brewing tips, do's and dont's, and your favorite recipes (extract and all-grain), NOT to read why someone is a non person unless they hate Zima and only brew all-grain recipes. Those of you who have made the step/jump/leap/dive from extract to all-grain, how long were you using the extract recipes? How much was your investment for the new tools of the trade needed for all-grain brewing? I'm sure at some point in my hobby I will want to make the change to all-grain, but until then I'll keep on with the ole reliable extracts that have brought myself and freinds many hours of frosty mug tipping hapiness. Cheers.

Please e-mail any of your favorite recipes and tips on brewing.

internet: keith.prader@worldtalk.com  
x.400: /c=us/a=telemail/p=worldtalk/s=prader/g=keith/

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Keith Prader      | "Get me a brick out of my back yard. Give you the
keith@worldtalk.com | devil if you act kind of hard. Ain't no need of
                    | bringin' no jive to me, 'cause your Southern Can is
                    | mine..." -- Blind Willie McTell
=====
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Date: Mon, 25 Apr 1994 11:37:38 -0400 (EDT)

From: VIALEGGIO@ccmail.sunysb.edu

Subject: Viable Yeast from Bottles?

State University of New York at Stony Brook  
Stony Brook, NY 11794-5475

Victor Ialeggio

Music

516 632-7239

25-Apr-1994 11:24am EDT

FROM: VIALEGGIO

TO: Remote Addressee

( \_homebrew@hpfcmi.fc.hp.com )

Subject: Viable Yeast from Bottles?

Would it be possible to put together a list of commercially brewed beers from which people have successfully cultured (and brewed with) yeast dregs? This would be highly entertaining, I think. It would probably be best if reports were based on strictly personal experience (not "My friend's mother's haiku instructor...")

Pardon, please, if this exists as a FAQ--I can't access those items with my account.

Anyway, e-mail replies welcome; I'll post results here.

Thanks, Victor vialeggio@ccmail.sunysb.edu

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Date: Mon, 25 Apr 1994 18:18:09 -0500

From: cbjackso@nickel.ucs.indiana.edu (Christopher Jackson)

**Subject: Carboy size: 5 gallon, or 6.7?**

I'm curious whether there's any sort of consensus on the best container for primary fermentation of a 5 gallon batch. I'm about to purchase a second carboy, and don't know if I should get another 5 gal. model, and continue to use a blowoff tube, or whether a larger one--with its greater safety of having a fermentation lock on right from the start--is the way to go.

Is getting rid of the nasty kraeusen worth the risk of contamination? Do the blowoff tubes often get clogged and pop off? And just how nasty is that gunky foam?

Thanks for any suggestions

- --Chris Jackson

cbjackso@nickel.ucs.indiana.edu

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Date: Mon, 25 Apr 94 13:25:00 PDT  
From: "Geiser, Chris (RB)" <Geiser@pol.rb.unisys.com>  
Subject: PRESSURE & HOME BREWING SYSTEMS

I need some help with two questions:

1. How much pressure (PSI) is generated by a 5 gallon batch in a 6 gallon fermenting vessel ? (assuming it's not vented).
2. I've seen a few references to home brewing systems (i.e., a complete stainless steel set-up similar to a commercial system scaled down to garage size) and was wondering if anyone knows how much they cost and where they're available ?

TIA,

Chris Geiser  
geiser@rb.unisys.com  
619-451-4851

BTW I really enjoyed Jim Busch's 4 part "article" on Cask Ales.

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Date: Tue, 26 Apr 94 06:42 CDT  
From: arf@mcs.com (Jack Schmidling)  
Subject: ORACLE SPEAK

>From: ar568@freenet.carleton.ca (Aaron Shaw)

> I just read an article about food ingredients that can cause harm. I was totally shocked to find Irish Moss listed. Included among the reported effects are ulcers, colon cancer, and colitis.

Thanks for saving me the trouble of trying to make my process fit the nuances of Irish Moss. I think I will stick to filtering if I want super clear beer.

>From: Kinney Baughman <BAUGHMANKR@conrad.appstate.edu>  
>Subject: On bended knee, my apologies...

I did agree to get off his back if he apologizes but this sort of apology demands at least one more attempt to straighten out the record.

>Oh, Jack. You mean this hasn't been about water after all? All this because I've been rude, acted the cad and hurt your feelings?

Not quite but I would probably not have called you on the statement that you still have not addressed if there was not the garbage in the background. I am really too busy these days to keep everyone honest.

>Jack. Pleeeeeeease forgive me.

I do, with pleasure.... but why didn't you just let it go at that instead of fabricating a story that makes your sincerity suspect.

> Almost three years ago, in private email, I rashly said I didn't believe you had sold 100 maltmills. (I don't remember the liar and the fraud part, "fraud" not being part of my lexicon but, hey!, if you said I said it, I must have said it.

You also called me an antiSemite so the fraud is pretty tame by comparison.

>What I do remember is that when you were thinking about joining the business end of the homebrewing hobby, you had asked me as a veteran homebrewing business-person about the vagaries of this peculiar business. Not wanting to dash the hopes of this anxious young wannabe, I remember saying it's been a long haul but that things were beginning to change. (Indeed, my and many other longstanding homebrewing businesses have more than tripled sales in the last two years.) At that time you told me you thought the malt mills were going to cost well over a \$100. I recall saying you would have a difficult time selling a piece of equipment for more than a \$100 in the homebrewing market. Clearly you took the advice of this 10 year homebrewing business veteran, got the price down under a \$100 and have a thriving business to show for it.

Nice self serving puff-piece but wrong on the key points. I would give my 3

year old granddaughter credit for recognizing the importance of \$99 price tags but if you want to take credit, be my guest. However, the discussion took place AFTER I had sold 100 of them and during the consequent MALTMILL lottery on the HBD. You called me a liar because you were unable to sell \$100 Brueheat boilers in any comparable time/quantity and simply refused to believe that homebrewers had that kind of money based on your experience.

>And I congratulate you on your success. Really. Your maltmill has been a valuable contribution to the homebrewing community as I'm sure hundreds of your customers can attest....

Thank you. Had you said that two years ago instead of what you said, we wouldn't be having this discussion.

:-\* <Smack> :-\*

>I love you, too, Jack.

Me you too. Now let's prove it by dropping this crap.

js

p.s. How much did your yield vary as a function of water variations?

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Date: Tue, 26 Apr 1994 21:58:27 +1000 (EST)  
From: David Draper <ddraper@laurel.ocs.mq.edu.au>  
Subject: Pressure barrels/cask cond.

Hi All, after the excellent series on cask conditioning and a couple of subsequent followups (my redundancy of the week), I offer my experiences in using a pressure barrel for that cask-conditioned feeling. I used a King Keg barrel, 5 imperial gallon capacity. I think this one is superior to the Hambleton Bard or Boots version because it has a top-tap system: the tap is near the top, to which a hose is attached that in turn has a plastic "floater" on it, so you are always drawing from the top surface of the liquid. It comes with a CO2-injection valve on the lid, which allows you to apply pressure for dispensing when the level of liquid gets sufficiently low that conditioning pressure is no longer enough to push the brew out. A nifty trick when using this is that, when you rack into the barrel, you can \*loosely\* fit the cap, then attach your CO2 canister and just \*barely\* engage it--so that there is a slight, but constant stream of CO2 being injected into the barrel. After a second or two, the CO2 fills the ullage in the barrel, and pushes the air (which is lighter) out of the loosely-fitted cap. Another second later, and there is only CO2 inside the keg. You then screw down the cap while that slight CO2 stream is still flowing, then disengage the canister and store the barrel until ready to drink. I don't take credit for this idea--I gleaned it from somewhere, but I don't remember where--might even have been netsters for all I know (sorry if I'm not crediting a reader who told me about it...)

It is definitely true that, even with the above trick, the last 1/3 of the barrel will have very off flavors if the beer is drunk at the typical pace of a 5-gallon batch. However, if you anticipate a rapid-consumption situation, it can't be beat. Great for poker night, for example. Alternatively, just put a batch in there and don't touch it \*until\* you have a rapid-consumption event. I would suggest that, with judicious use of the CO2 canister, one could drink the first 1/3 of the barrel at normal pace, and then consume the last 2/3 in such an event, and have good beer throughout. You really do get the feel of British pub beer using this--my British mates, some of whom were none too polite-for-politeness's-sake, were quite complimentary on my barreled efforts, despite the drawbacks I faced while brewing in Britain (as readers of my posts are now sick of hearing: no liquid yeast, v. poorly kept hops).

Just my 2 pence worth.  
Cheers, Dave in Sydney

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Date: Tue, 26 Apr 1994 09:56:56 -0400 (EDT)

From: Jim Busch <busch@daacdev1.stx.com>

**Subject: Re: IM and the EasySparger**

The "ORACLE" speaks:

>

> I put 2 tbs into my ten gallon batch about 15 minutes before the end of the  
boil. I let it air cool for an hour or so then added an oz of finishing  
hops

> and put on the lid with the wort chiller built in.

So, did you follow the advise to rehydrate it in advance of brewing?

> Also, if Ulick is using Irish Moss, I can appreciate his frustration with  
an

EASYMASHER.... it just plain won't work (as a crud filter that is). I  
never

> said it would work with IM but it's nice to know these things.

Wow, sounds like an excellent argument for the SS perforated sheet false  
bottom, but I guess you need to deal with dinosaur vendors.....

Seriously, I think what Jack has discovered is yet another reason why  
counterflow chillers are better than immersion, trub removal. By combining  
both the hot and cold trub, and by optimizing your trub precipitation, you  
have overwhelmed the ability of your little home brewery to adequately  
remove the trub. If you had used a false bottom as a hop back, the surface  
area available to help separate the hot trub would have kept most of the  
hot trub in the kettle. Cold trub is not nearly as significant a problem,  
and is easily removed if you use open fermentation to skim, as Jack and I  
do. Cold trub can also be removed somewhat by bubbling oxygen in the  
fermenter, essentially making a crude floatation tank.

Good brewing,

Jim Busch

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Date: Mon, 25 Apr 94 17:18:39 EDT

From: grctechs!tmcguire@grctechs.grci.com (Terry McGuire)

**Subject: Blowoff???**

OK, stupid question time.

Why am I not getting any of the blowoff I keep hearing about?

I am using a 5 Gal glass carboy and a recipe for a simple amber (4 Gal).

I'm getting good fermentation (it's bubbling its little heart out), but it didn't rise towards the top like the term "blowoff" would imply. Have I done something incorrectly?

On a different subject, does anyone have a Murphy's/Guinness recipe worth trying?

thanks

terry mcguire

tmcguire@grci.com

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Date: Tue, 26 Apr 94 11:32:32 EDT  
From: "Glen A. Wagnecz, X6616" <wagnecz@PICA.ARMY.MIL>  
Subject: Re: Wort Chillers when water shortages are a problem

Allison-

If you do your laundry at home, run the water off the chiller into the machine. This water would have been used anyway...

Glen

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End of HOMEBREW Digest #1409, 04/27/94

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Date: Tue, 26 Apr 94 08:47:48 MST  
From: birkelan@adtaz.sps.mot.com (Joel Birkeland)  
Subject: Great Arizona Beer Festival Review

The Great Arizona Beer Festival - A review

I attended the Great Arizona Beer Festival last Saturday at Scottsdale Baseball Stadium. This is my review. I am not an expert beer judge, but I know what I like.

The festival looked like a major improvement over last year's Beer Gulch Days. Moving to a more central location in Scottsdale certainly made it easier to attend. There were 23 different brewer's listed in the program, including Arizona brewers Hops!, Coyote Springs, Prescott Brewing Co., and Flagstaff Brewing Co., and out of state brewers Celis, Anchor, Tabernash, and Pacific Beach, to name a few. Some of the out of state brewers just sent kegs to be manned by the volunteers, who lacked knowledge of the product.

The layout of the festival was unfortunate. All of the beer booths were crammed into two narrow corridors, which caused great difficulty because of the crowds. This made it difficult or impossible to get to all of the booths. I hope this problem does not occur next year.

Attendance was very good. I arrived at 1:30 PM, 30 minutes after gates opened, to find the corridors jammed with crowds. I would guess that attendance was high enough to warrant a 2nd annual GAZBF next year. This is very encouraging.

Now my own highly subjective review of the beers:

Prescott Brewing Pale Ale:

Oh boy, hop aroma! I am always looking for hop aroma, and I am usually disappointed by the average brewpub. These guys, however, have done it right, IMHO. Very tasty.

Tabernash Wheat Beer:

OK, another great beer. Spicy, dry, and with an aromatic nose. Although they are different styles, this beer has many of the features that I like in Celis White. Seems pretty near flawless, to my uneducated palate.

Tabernash Denargo Lager:

Nothing really wrong with this beer, it just didn't seem to do anything for me.

Door County Brewery Cherry Rail:

This is (i think) a light lager (?) with a strong cherry flavor and aroma, but, thankfully, no artificial red color. A good beer from a county famous for cherries and cold weather.

Rockies Brewing Company Boulder Porter:

1992 GABF gold medal. They deserved it.

Holy Cow Pale Ale:

GABF gold medal winner? No noticeable hop aroma, not much hop character at all, to my taste. Perhaps I drank it out of sequence, having had the Liberty Ale earlier in the day.

Pacific Beach Brewhouse Belgian Ale:

I think that's what this was called. Full bodied and red, with pronounced ginger aroma and flavor. Good Stuff; they were out when I went back for more.

Bandersnatch Milk Stout:

Ah, so that's what they mean by extract tang: a nasty sour flavor right there in the middle of the taste. Yuk. These guys are clearly out of their league here.

Celis Grand Cru:

A fresh keg. Pierre Celis is God.

Anchor Liberty Ale:

A fresh keg. Fritz Maytag is God.

Conclusion:

Looks like we may finally get a beer culture going here in AZ. I hope that next year's event will have a better layout.

Joel Birkeland  
Motorola SPS

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Date: Tue, 26 Apr 1994 11:54:07 EDT

From: Jay Hersh <herhsh@x.org>

**Subject: Re: The Oracle that Spake**

Hmm, Jack I've used Irish Moss for years, never a problem. Of course your problem seems to have nothing to do with the actual effectiveness of the stuff to attract out haze forming matter, but with your systems set up. This just seems to demonstrate inexperience with what Irish Moss is and how it works.

You mentioned a mountain of crud, so I wonder how much you used. Instructions on the IM I purchase say 1/2 tsp 30 minutes prior to the end of the boil for 5 gallons. Since IM is just dried seaweed (Carageenan if I understand what I've read correctly) it does absorb moisture and it's subsequent volume is larger than when you add it.

Your problems stem mostly from the nature of your system. Passing your post boil wort through siphon hoses, or fine mesh screens, tubes and/or pumps may not lend itself well to use of Irish Moss. Me I simply pour my wort through a strainer set into the oversize funnel I place on top of my carboy. The IM does collect in the strainer but what collects is hardly a mountain of crud which makes me suspect you've used too much.

While Irish Moss may not lend itself well to your technique I myself would not think a blanket denunciation is in order. To others out there wishing to use this you'd be wise to learn from Jack's mistakes. For Jack well you'll have to make the decision yourself if there are things you can do to modify your set up to alleviate the problems you experienced, or if you don't think the benefits of Irish Moss are worth doing so and you simply wish to use other clarifiers or none at all. That's one of the great things about brewing, there are so many right ways and what works in your kitchen for you may not suit me in mine...

JaH

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Date: Tue, 26 Apr 1994 10:37:39 -0400  
From: Haber Justin <Justin.Haber@gtegsc3.sprint.com>  
Subject: **Wilmington, Del. Brewpubs**

I will be in the Wilmington/Newark, Delaware area the weekend of April 30.  
Any information on brewpubs, local brews or good watering holes would be  
greatly appreciated,

TIA  
Justin Haber  
justin.haber@gtegsc3.sprint.com

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Date: Tue, 26 Apr 94 09:31:34 -0700  
From: Stephen Hansen <hansen@gloworm.Stanford.EDU>  
Subject: Re: Yeast farming with SNPA yeast

In HBD 1408 "Michael D. Hansen" <HANSEN.MICHAEL@igate.abbott.com>  
(no relation) asks about some SNPA yeast that he's trying to culture.  
In summary, he's carefully built up the culture from the dregs of  
a couple of SNPA bottles to about 3/4 gallon of starter.

Things seemed to be goin well until ...

> When fermentation was ostensibly finished I swirled up the wort to get  
> the yeast back into suspension so I could put it into test tubes for  
> use at a later time when a very thick head of bubbles rose to the top.  
> I figured it wasn't done fermenting. The next morning another vigorous  
> fermentation was going (had to change airlocks twice). When it was done  
> fermenting (no bubbles from the airlock in 5 minutes), a 3" head of  
> milky foam still remained on top of the wort. This does not look quite  
> right to me. It smells fine, albeit yeasty, and I was meticulous in  
> sanitation, swabbing and flaming surfaces when transferring yeast or  
> wort. Am I on the right track here? Is this milky krausen  
> characteristic of SNPA yeast? Should I use it or throw it out? Any and  
> all suggestions are appreciated.

The foam on top doesn't worry me too much. I've had similar effects  
after a fast ferment. One thing that I have noticed about SNPA yeast  
(and I use it quite a bit) is that it's sensitive to cool/cold  
temperatures. It seems to want to drop out of suspension if things  
get the least bit cold. Could this have happened to your starter?  
If so then your shaking just got things started again. The foam on  
top of your flask could just be results of that interrupted ferment.

It's a good sign that there are no off smells but the best indication  
of the starter's health is a taste test. I've had some nasty smelling  
starters that tasted fine and made great beer. For IPA's and pale ales  
this is one of the best yeast strains around.

Stephen Hansen  
(celebrating 25 years of homebrewing with another pint. Skoal!)

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Stephen E. Hansen - hansen@sierra.Stanford.EDU | "The church is near,
Electrical Engineering Computer Facility       | but the road is icy.
Applied Electronics Laboratory, Room 218       | The bar is far away,
Stanford University, Stanford, CA 94305-4055 | but I will walk carefully."
Phone: +1-415-723-1058 Fax: +1-415-723-1294 | -- Russian Proverb
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Date: Tue, 26 Apr 94 12:45:39 EDT  
From: white@rcc.com (Robert T. White)  
**Subject: Brew Pubs in St. Barths?**

I am Leaving on May 2 for a two week trip to St Barths. I was wondering if  
theirs any brew pubs I could check out. I am travelling via St Maartin.  
Thanks Bob.

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Date: Tue, 26 Apr 94 11:30:34 EDT  
From: "Glen A. Wagnecz, X6616" <wagnecz@PICA.ARMY.MIL>  
Subject: Re: Composting Technology ( And Hops :-)

A lasting and easy to make compost bin can be made from cinder blocks.  
There's two tricks involved:

1. Make it square and you can alternate the rows for interlocking effect. Ex: 1 st row: front: three blocks long ways in the middle with one width of the blocks on each side (ends) for a total of four blocks. The sides then are four blocks lengths and the back is the same as the front. Then alternate the side pattern with the front on the next higher level. (Try it, its easier to do than describe).

2. Turn the blocks in every other row 90 degrees so that the holes show (provides air flow).

Grain composts real well when mixed with other stuff to lighten the mix. Use leaves, grass, coffee, anything organic (vegatable) that does not have grease, meat, or dairy content.

The compost coming off this process is like rocket fuel for your plants!

Glen

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Date: Tue, 26 Apr 1994 13:26:42 -0400 (EST)  
From: BUKOFSKY <sjb8052@minerva.cis.yale.edu>  
Subject: Role of gypsum in extract brewing

Looking through Papazian, there seems to be quite a bit of emphasis on adding gypsum, especially in certain styles. I know that water can play a big part in all-grain brewing, but what about extracts? I have brewed a great deal of extract-based recipes without adding gypsum (even though I have soft water). Am I missing something? What role does gypsum have in brewing better beer, if any?

Thanks,

Scott

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Date: Tue, 26 Apr 1994 13:39:22 -0400 (EDT)  
From: Timothy Staiano <tstaiano@ultrix.ramapo.edu>  
Subject: HBD #1405 April 22, 1994-Cran. Wheat Rec.

Howdy again.

Many of you out there (unfortunatly) have other things to do besides brew beer and reply to all the requests posted here. However, I am dissappointed to say that I have only received one reply to my post in #1405 reagarding my Cranberry Wheat recipe that I want to try (it's my first recipe that's all my own and I'm a nervous wreck). If you could find the time, please reply to me at tstaiano@ultrix.ramapo.edu as soon as possible. I would like to brew this weekend so I can have some of this for summertime drinkin'.

Thanks a bunch

Tim

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Date: 26 Apr 1994 08:18:18 U  
From: "Palmer.John" <palmer@ssdgwy.mdc.com>  
Subject: Saving Water, Lead-Free Brass

In response to the question on how to conserve water while using an immersion wort chiller, my system seems to work pretty well. I use about 5 gallons to cool my wort. I dump it afterwards, but there is no reason it couldn't be used for watering. My immersion chiller is connected by plastic hoses to a garden pond type submersible re-circulating pump. The pump sits inside a rectangular cooler with ice and water. The warm return water from the chiller enters at the other end of the cooler away from the pump, where it melts the ice. The cooling water stays pretty cool this way. Here in Southern California, our tap water can be pretty warm. The pump is about the size of a six-pack. The water can probably be considered potable after chilling, as it stays entirely in clean tubing and the cooler while re-circulating. Takes about 20 minutes to bring it from boiling to 65-70F (20-25C). Make sure you get a high throughput pump. Many pumps will say 800 gallons per hour but when you read the small print it says that the value is at a zero height differential. Trying to get the little beggers to push water up a narrow hose to stove height takes a lot of steam out of them. Mine is one of the larger models, rated at 1200 gallons per hour (at zero height, 1 inch hose ID). It does an adequate job considering 3/8 inch hose and stove height.

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I am waiting for a FAX, but I talked with Nibco (valve company) of Elkhart, Indiana yesterday. They have begun producing a lead free brass line of valves. These valves are available in the 1/2, 3/4 and 1 inch sizes and are known as the Hydro-Pure brandname. They are stamped on the valve with HP, to identify them.

In talking with an engineer at Nibco, he said that they were not widely available yet, due to lack of consumer demand. He said that hopefully they will be more so in the future, if the market moves that way (away from any lead containing alloys). I will talk with their Marketing guy on Friday or Monday and see about who or where it is available from. And I will post Part numbers when I get the FAX, but wanted to get this in tomorrows HBD.

John Palmer MDA-SSD M&P palmer@ssdgwy.mdc.com OR  
palmer#d#john.ssd-hb\_#1#15&22#r#@ssdgwy.mdc.com

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Date: Tue, 26 Apr 1994 13:34:31 -500 (EDT)

From: Robert Morgan <rmorgan@CAM.ORG>

**Subject: Rotokeg parts**

I have two Rotokegs that have seen a lot of use in the last several years. For those who haven't seen one, it's a white plastic sphere with a tap mounted near the top of the sphere, and a mini-CO2 cartridge dispenser mounted in the screw top lid. I've been very happy with mine.

The CO2 dispenser assembly is a metal fitting with two small thick rubber bands, one on either side of the lid. On one of my kegs, these bands are about ready to disintegrate.

I went back to the store I bought them from, but found that the manufacturer in England is no longer in business.

Does anyone know where I can find replacements?

Cheers - Rob <rmorgan@cam.org>

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Date: Tue, 26 Apr 94 16:22:57 EDT  
From: Mark Stickler <mstickle@lvh.com>  
Subject: Sam Adams Triple Bock

I was at a "Beers of Spring" dinner Sunday night which included Catamount Bock, Wild Goose Spring Wheat, Stoudt's Honey MaiBock, Dock Street's new Illuminator "Double Bock" (not really), Witkap Pater Abbey Single, St. Armand, Paulaner Salvator, and, as the "night cap", Sam Adams Triple Bock. Not being a big fan of such things as "Cranberry Lambic", I was very skeptical. Well, I have to admit it was a truly unique experience. If I had not been told this was a beer I would have thought for sure it was a port. I mean like an expensive vintage port! It did have more of a dry sherry aroma but the taste was port. It was supposedly 18% ABV achieved through the use of Pastuer Champagne Yeast. They expect it to be commercially available in the late summer in 6-8oz bottles at about \$100.00 per 24 bottle case! It may not be that good but I would recommend trying one bottle if you can bring yourself to contributing to Koch & Cos. success. Like I said, I'm not a fan of "the Best Beer in America (TM)" marketing tactics, but I got to admit this was an interesting "beer?".

Mark Stickler  
Lehigh Valley Hospital

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Date: Tue, 26 Apr 94 12:59:11 MST  
From: birkelan@adtaz.sps.mot.com (Joel Birkeland)  
Subject: Malty Aromas, Good and Bad

Malty Aromas, Bad:

I have encountered what I percieve to be a flavor defect present in several microbrewed beers that I have tried, and I wanted to find out if anyone else had encountered the same. For lack of a better expression, I have called it the "sack of wet horsefeed" aroma. It is a grainy smell that I would characterize as unpleasant rather than very offensive.

I first encountered this aroma at the Beer Gulch Days in Pinnacle Peak, AZ last year, where it was present to some degree in all of the beer from the local brewpubs, with the exception of Hops! beers. This past winter I visited Dock Street in Philadelphia, and I could smell this in several of their beers. Strangely enough, I have never encountered this smell in bottled beer, nor have I smelled it in any of my homebrew.

Do not confuse this smell with the very pleasant malty aromas associated with fine beers, e.g. the scent of Sierra Nevada Stout. The smell I am referring to is entirely different.

This has bothered me for some time, especially since I have not seen it documented elsewhere. If anyone cares to enlighten me, I would appreciate it.

Malty Aromas, Good:

While I am on the subject, I would like to know how to get that GOOD malty aroma into my beer. I have brewed my last 10 or so batches all-grain, and I consider it to be very good beer (MHO), but the malty aroma has eluded me. I generally use 6-10 lbs 2 row, and 0.5-2 lbs crystal, black pat., and/or roasted barley as appropriate per batch. I kettle mash and generally infusion mash, with protein rests when necessary.

Any suggestions on what would help increase the malt aroma?

Thanks a lot,

Joel Birkeland

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Date: Sat, 23 Apr 94 21:58:43 PDT  
From: Mark Garetz <mgaretz@hoptech.com>  
Subject: Adding bitterness, etc.

Carlo Fusco asks about the best way to add bitterness to his under-bittered beer (in a post labeled "hop oils")

First of all, you want alpha acids, not the hop oils. The hop oils are responsible for the hop aroma and hop character, but not bitterness.

The easiest way to add bitterness to already brewed beer is to get some iso-alpha extract. These are alpha acids extracted from the hops that have been pre-isomerized. Add them at bottling (or even serving). Some products are calibrated in IBUs so you can figure out how many IBUs you want to add directly. Others are not calibrated, but for one batch you can add to taste to a small quantity of beer (say 6 ozs) and then scale up to the batch size.

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Someone else (sorry lost the name) asked about getting a little more hop aroma in his beer, stating that his current method of an addition shortly before the end of the boil wasn't cutting it, wondered if dry hopping with a small amount might do the trick, but didn't want as much aroma as SNPA (if I remember right).

Sierra uses a generous charge of hops at knockout, with about a 20-30 minute steep (covered). You can try this with less hops, or just use more hops for your final addition. IMO, most brewers don't use enough, and when they don't get enough effect they are reluctant to use more hops. BTW, Sierra does not dry hop SNPA, but that might work for you if that's the effect you're after.

Now that I think about it, you say you want more hop aroma (not hop character). I would try the dry hopping first, but this will also add a lot of hop flavor to your beer. The problem is that hop aroma is so hard to get and keep - it usually takes a lot of hops. Oxygen in the beer and headspace are the enemies of hop aroma, so you you might also pay close attention to your bottling technique and consider the new O2 absorbing caps. Use of hop oil might also do the trick for you (adds aroma without much contribution to hop character - IMO why most find hop oils "unnatural" in their effect).

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Jim Busch commented on my comment about 20-30 minute mashes at commercial breweries.

Oops. I meant 20-30 minutes once they reached conversion temp (aka saccharification rest). I also was only thinking about the

megas, not the micros.

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There has been a little discussion about specialty grains in the mash (or not).

I sat in on the Advanced Homebrewing Course at UC Davis last Saturday, and in his "opening remarks" Dr. Lewis stated that Guinness is now brewed basically as a pale ale, and the darkness/roast flavor etc. is added after the beer is brewed, with the "dark liquor" somehow extracted from the grains in a separate process from the normal mash.

I can only speculate that this gives them more room in the mash tun so they can increase output without needing a bigger tun.

I can also report that UCD seems to have lost its "disdain" for homebrewers. It seems they have finally figured out where their future bread will be buttered (so to speak).

Mark

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Date: 26 Apr 94 18:23:00 GMT

From: korz@iepubj.att.com (Algis R Korzonas +1 708 979 8583)

**Subject: CO2 and watery eyes/crystal/mashing crystal/Davis crystal/Irish Moss**

Coyote writes:

>before you dumped it? Have you ever SMELLED CO2 (not Co2, or C02)?

>It will make your nose burn and eyes water. Trust me....

You know... CO2 \*used\* to burn my nose and make my eyes water, but I don't think it does any more. I'll have to try the old "1/2 cup of warm 7up" test and see, but I think years of judging have made me immune or something. Maybe it's just that I've been brewing and drinking and judging low-carbonation beers.

\*\*\*\*\*

Then again later:

>Carapils = Dextrine Caramel = Crystal. They are not the same cookie!

Agreed that they are not the same, but are used similarly. Carapils is a very light crystal/caramel malt. The "Cara" in Carapils/Caravienne/Caramunich stands for "Caramel." The way that all these crystal malts are made is that the germinated grain is raised into the saccharification range (148-158F) and allowed to "saccharify right in the husk" then, the malt is kilned (dried) at various temps (cool=carapils/dextrine/carastan, warmer=caravienne/crystal20/caramel20, hot=caramunich/crystal60/caramel60, veryhot=special B/crystal80,90,100,120,etc.)

In contrast, pilsner/pale/vienna/munich/aromatic malts are made by kilning the germinated grain at various temperatures without the rest in the Saccharification range. Roasted grains, victory/biscuit/chocolate/black/"roasted malt," are first kilned and then toasted at various temperatures.

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Darren writes, quoting Bill:

>>produced as the enzymes chop away (remember Charlie's picture of the little >>lumberjacks?). I can't see how the unfermentable sugars in crystal malt are >>immune to this enzymatic activity in the mash.

>

>If you are adding the crystal malt for the purpose of adding unfermentables to

>the wort because a high final gravity is desired, I would think that you would

>also be mashing at a high temperature. I believe, although I could be wrong, >that at high mash temperatures the main thing happening is that long starches >are being broken up into large sugars (both fermentable and unfermentable), but

>relatively few unfermentable sugars are being broken down further. If this is

>right, then it would seem that the large unfermentable sugars found in crystal

>malts could survive the mash, or at least a large percentage of them anyway.

Exactly. This issue came up about three years ago or so. I researched it

as best I could and certainly found lots on info on the enzymes, but could not find what the sugar composition of crystal malts were. I subsequently tracked down an email address for George Fix and asked him about it (and invited him to join HBD). To summarize our discussion, yes, if you mash the pale/pils and the crystal malts together at the low end of the saccharification temps (148F end) the beta-amylase, working together with the alpha-amylase, will convert much of the unfermentables in the crystal to fermentables. If you mash the whole lot at the high end of the range (158F end) the beta-amylase will be denatured quite quickly and only alpha-amylase will be active. What George said he does is that he uses crystal malts for their flavor and regulates fermentability with mash temperatures. It would be equally correct (but different) to not mash the crystal malts, which indeed would give you more unfermentables, but you have to note whether you mashed the crystal or not so you can repeat the recipe.

>Also on the topic of whether or not to mash crystal malts, the article called >"The Influences of Raw Materials on the Production of All-Grain Beers" by Gary

>Bauer in the 1985 All-Grain Special issue of Zymurgy, Gary states that crystal

>malt still has some starch left in it and it should be mashed.

Perhaps poorly made crystal malts have significant starch in them, but modern, high-quality crystal malts have very little. Also, it's another reason to not allow the temperature of the steeping crystal malt to rise above 170F (to minimize the gelatinization/liberation of what unconverted starch is present).

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Jim writes:

>Often, the trub that rises to the top after day one is removed to reduce >particulate matter that can lead to astringency problems. The use of open >fermenters provides an easy method for the observation and skimming >requirements of top fermented ales.

A related note (and possibly a plus for the blowoff method) is that some brewers bubble air through the freshly cast out wort to bring the trub to the top of the vessel and then remove it from the top. I read this in J.S.Hough's "The Biotechnology of Malting and Brewing" while looking for the saturation point of oxygen in wort.

\*\*\*\*\*

Jeremy writes:

>I had a long correspondance about this topic with a student at Davis. After >numerous false starts at an explanation he came up with the "fact" that >the barley used to make crystal malt has more alpha 1-6 linkages, which >are immune to the amylase action in the mash. This would result in more >unfermentable material after the two mashes (the germinating one and >the brewing one).

>

>But if this is true, the question is: why do you need to make it into >crystal malt? The effect should be the same if you made this barley >into pale malt and mashed it with the low alpha 1-6 pale malt.

I'm quite certain that this is *not* true, for example, I know that Crisp Malting in the UK used to use the same, prize-winning Maris Otter barley for making both pale ale and crystal malts. The answer as to why you need

to make it into crystal malt is for the unique flavor of crystal malt. I've never read anything firsthand from Dr. Michael Lewis or any others from UC Davis, but if the second-hand info I've read is what they really said, then I think it's time they did a reality check.

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Sean writes:

5) Irish Moss Gelose or Carrageenan - A texture modifying agent used in a great variety of processed foods, including canned poultry, light beer, salad dressings, cottage cheese, canned vegetables and meat products. Included among the reported effects are ulcers, colon cancer and colitis.

In the processed foods, the Irish Moss is actually eaten. In beer, it settles to the bottom of the kettle and is left behind. If any does actually get into the fermenter, it would certainly not make it to the bottle -- fear not.

Al.

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Date: Tue, 26 Apr 1994 15:55:21 -0500  
From: chp@mail.utexas.edu (Chris Pencis)  
Subject: Brewing Tech. vs. Zymurgy REPOST

This is a repost (based upon requests) of responses to the BT vs Zymurgy question of last week. The question was, if you were to subscribe to one, which one would you choose? I got 6 responses, summarized (paraphrased below)

1. go to a brew supply store and look through issues and see for yourself
2. 4 responses essentially saying they preferred BT for the technical aspects and thought that Zymurgy was for a new brewer type ie, less technical, more recipes and general how to clarify, aspects of hops, recipes, gadgets etc, some said that best of both worlds is to get both.
3. Response from Al Korz. quoted below:

Original-From: iepubj!korz (Algis R Korzonas +1 708 979 8583)  
Subject: BT vs Z

You will no doubt get a bunch of email saying that Zymurgy has been riddled with mistakes over the years, however, these people will also not be aware of the changes to the editorial staff beginning with the next issue. I can personally assure you that Zymurgy will be as good as or better than Brewing Techniques in terms of the accuracy of the information, starting with the next issue. That said, let me compare the content of the two magazines. Brewing Techniques has had a history of leaning their articles towards the technical side. There has been, and is sure to be, lots of practical information for intermediate, advanced and professional brewers. Zymurgy, on the other hand, has had a history of targeting beginners to intermediate brewers, but has recently, tried to include more advanced information also. Zymurgy also includes a bit more information "surrounding" the homebrewing hobby with sections on homebrew clubs, homebrew supply stores, competitions, BJCP exams, etc.

Personally, I would not give up either of my subscriptions since I get loads of information from both magazines, but if pressed, I think I would have to keep the Zymurgy subscription whereas the Brewing Techniques is more like high-tech icing on the homebrew cake.

Al.

(CHP again)

Thanks to all who responded, especially Algis for the details. If anyone has anything to add, or more comments about new Zymurgy....please post or email me at the address above. At this point, I'll probably wait 'till I see the new Zymurgy to plunk down my hard earned grad student dollars :)

Chris

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Date: Tue, 26 Apr 94 09:58:07 PST

From: huffmand@ccmail.orst.edu

Subject: Industrial Hop Farming: Relax, don't worry.....

Mornin'

I recently bought some whole hops called "Best of Wormwood". They smelled great before they went into the brew but I've yet to taste them in the finished product. These hops are organically grown - no pesticides, herbicides, or synthetic fertilizers.

Does anyone know what the regulations are for pesticide use on hops (ie, what chemicals are allowed? what application rates? do hops have different regs than other foods?) Or, for the residual amounts of these chemicals allowed to remain on hops sold to consumers? What health risk do we as homebrewers face, isolated or cumulative, by using non-organically grown hops? What are the environmental consequences of using particular pesticides and herbicides in growing hops?

Thanks! All answers/comments are appreciated.  
David Huffman ---- "Who'll stop the rain?"

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Date: Tue, 26 Apr 94 14:59:03 MDT

From: "Mark B. Alston" <c-amb@math.utah.edu>

**Subject: Re: Wort Chillers when water shortages are a problem**

Why not simply feed the water from the outlet on the chiller back into the tank. This would result in almost no water waste (a little due to small leaks and evaporation).

My \$.02

Mark Alston

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Date: Tue, 26 Apr 94 12:25:05 PDT

From: bgros@sensitivity.berkeley.edu (Bryan L. Gros)

**Subject: kajun kookers**

I was at Costco the other day (warehouse type store) and they have their summer/picnic type stuff out. In addition to both rectangular and cylindrical coolers, they had a propane cooker. The one I saw was the kind with the legs placing the burner about three feet off the ground.

I have one of these (different brand though) and like the pot being up higher. According to the instructions, they'll support about 75 pounds: enough for a five gallon batch, but not a ten.

The cooker at costco was either \$55 or \$60. They generally have empty 20# propane tanks for \$16 also.

- Bryan

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Date: Tue, 26 Apr 1994 14:19:02 -0700  
From: Richard B. Webb <rbw1271@appenine.ca.boeing.com>

**Subject: kajun kookers**

Subject: Wort Chillers when water shortages are a problem

Brett Shorten, of that world brewing center Toowoomba, Qld, Australia (in the words of Michael Jackson, 'where?') Asks about the use of water for cooling the wort in a land where there's hardly any water to begin with. Water use should be on everyone's mind, no matter what their location, or how long the drought. (The tour guide for the Great Western malting plant in Vancouver, WA told us that the plant uses 10 \*MILLION\* gallons of water a day. Beer making is a water intensive hobby...)

As a Xmas gag gift, I took 10 ft. of copper tubing and made a baby immersion chiller, complete with fittings. Big fun. Ha, Ha. Later, I was thinking about how such a thing could actually be made useful. I made another one, this time without the hose fittings. Instead, I used regular hose clamps and some plastic tubing that just fit around the copper. I stick this pre-cooler into a bucket of ice water, effectively cooling the water even further before it cools the wort. I have no data on 'how much I've saved', but for very little effort, and little cost, I shorten the time and water used to cool my beer somewhat. As the saying goes, your milage may vary, but it's worth a shot... I also use the hot water that initially comes out of the cooler to clean the equipment that can be cleaned, such as the mash/lauter tun (I use a 48 qt. cooler), the high temp PVC pipe that I use to strain with, various spoons, etc... If I have any (hot or warm) water left, I wash my car... Or I water the garden. I try not to waste the water or the heat that I've invested so much effort into.

Have a lager on me...

Rich Webb

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Date: Tue, 26 Apr 94 18:44:41 -0500  
From: "Jeff M. Michalski, MD" <michalski\_jm@rophys.wustl.edu>  
Subject: MO laws/AB ads

Yesterday rickh@gcctech.com asked about homebrew laws in various states. It remains illegal to homebrew in Missouri. There are two forces that maintain this barrier (three if count apathy). One is the powerful conservative lobby in this state (we couldn't buy any ETOH beverages on Sunday until recently) and the second is the legal stronghold that the St. Louis megabrewery has on the state legislature! It took a long legal battle against AB just to allow Brewpubs to operate in Missouri.

As I was driving home from work yesterday I heard a radio commercial for Bud Light. A homebrewer was talking with his wife. It seems he had decided to make beer and put it into Bud Light bottles (who would ever do that ;). His big mistake was in trying to pass this handcrafted product off as an AB product to his friends. Even a priest (according to his wife) found the "swill" undrinkable.

Is AB becoming so paranoid that no one will find their products satisfying that they have to stoop to such a low level as to take swipes at homebrewers? I don't think any homebrewer in his right mind would try to pass his superior home brewed beer off as an insipid bud.

JEFF M. MICHALSKI  
michalski\_jm@rophys.wustl.edu

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Date: Tue, 26 Apr 94 17:25:00 PDT  
From: "McGaughey, Nial" <nmcgaugh@hq.walldata.com>  
Subject: Yeasties @ HiTemp characteristics..

>Date: Mon, 25 Apr 1994 07:35:20 -0700  
>From: brian@cyclone.atmo.arizona.edu (Brian Klimowski)  
>Subject: Where in Tucson....

>Also, I would appreciate some advice on warm-temperature  
>fermenting (75+). I doubt if I can afford to keep my house cool enough  
>to ferment my ales at the ideal temperatures this summer. Any advice on  
>yeast strains or techniques which may aid my brewing this summer??

I would also be very interested in finding out the effects of higher temps  
on the characteristics imparted to beer (I've checked the yeast FAQ  
to no avail) i.e. what yeasts can tolerate higer temps with/without adverse  
affects  
on flavor, or interesting effects (esters, etc...)

I will say that Pike Place Ale yeast seems to handle higher temps (75-80)  
quite  
well, and apparently the yeast will not do its job at temps below 66 deg..  
Red Star seems (IME) to impart a nasty flavor to beer at +75 deg (described  
as 'extracty tasting) in all grain beers.. anyone else have similar results?

Nial McGaughey  
-up to his ankles in yeasty questions

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Date: Tue, 26 Apr 1994 20:01:13 -0500 (CDT)  
From: Cree-ee-py Boy <BIRMINGH@FNALV.FNAL.GOV>

**Subject: Jack's water**

> In the last HBD Jack restated his claim that sparge water  
> does not need to be acidified as the "buffering" action of  
> the mash will keep the ph level up (paraphrased).

> My experience is that before I started acidifying my sparge  
> water, the runoff at the end of the sparge would be very  
> tart (astringent) and unpleasant tasting. I made a bitter  
> which had an unpleasant dry, harsh flavor which I attribute  
> to over-sparging and tannin extraction from husks.

> So, what gives ? I claim Jack is over-simplifying the situation  
> if not outright misleading people.

My understanding is that the Chicago water with which Jack brews  
comes from Lake Michigan and is very soft. Therefore he may be able to  
avoid tannin extraction without acidifying his sparge water. I'd like  
to see him try it out here in Batavia... :-)

- -

Phillip J. Birmingham  
birmingham@fnalv.fnal.gov "Tampering in God's Domain since 1965!"

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Date: Tue, 26 Apr 94 08:48:58 EDT

From: btalk@aol.com

**Subject: dry hopping corny keg**

I've used hop plugs in bags, weighted and un weighted. Have left both in for life of keg. Yank 'em out when you get the desired effect. Unweighted seems to give milder aroma,takes longer.

I DID have clogging when I dry hopped a corny keg w/ pellet hops! Hey, what did I know? The poppet valve had to be taken apart and cleaned out a couple times. Bummer. At my brew club summer picnic no less.

Regards, Bob Talkiewicz, Binghamton ,NY <btalk@aol.com>

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Date: Wed, 27 Apr 1994 20:29:44 +1000 (EST)  
From: allison shorten <shorten@zeus.usq.edu.au>  
Subject: Thanks for chiller advice

Thanks for all who responded to my query for methods of chilling wort when water conservation is a priority. I certainly had a much larger volume of replies (22) than for any other question I have asked on this forum. Obviously either the subject of wort chillers or water conservation (probably mainly the latter) really get HBDers going! At any rate, it is great to get such a lot of helpful responses.

In case anyone is interested, I will briefly summarize the main suggestions.

1. Use a water pump or similar and recirculate the water through an ice bath.
2. Go for a counterflow chiller - they are inherently more efficient in terms of water required.
3. Use about 4 sanitized 2lt PET bottles (labels and black ends removed) full of ice, which when placed in the wort chill it at about the same rate as an immersion chiller
4. Use the water again, such as for washing clothes or watering the lawn (this is what I personally do, as in town here water restrictions are not as important).
5. Route the used water back to the tank it is drawn from (this is not practical in my friend's case, as it is a long way from the house, but in general it seems a valid point).

THanks again to all who responded

Brett Shorten

Toowoomba, Qld, Australia

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Date: Wed, 27 Apr 1994 07:01:41 -0500  
From: David Deaven <deaven@ishmael.ameslab.gov>  
Subject: Water usage: CF chillers

Rich Scotty wrote:

>> So, what suggestions can you give us as to how to make or utilize a  
>> chiller so as to use the least amount of water possible?  
>  
>It seems to me that to minimize water useage, you are going to have to  
devellop  
>a closed system - in other words, recirculate the same water through the  
>chiller and find a way to remove the heat from the recirculating water. I  
>would use a fairly high volume water pump that circulates water from a tank,  
>through the wort chiller, then through a radiator to remove the heat from the  
>water, and then back into the tank.  
[...]

This intrigued me because in my counterflow setup I use less than 5  
gallons of water to cool a 5-gallon batch, and more than 5 gallons  
of water to sanitize and clean up. I've thought about saving water  
but the chiller isn't the major use. Do other people's CF chillers  
use significantly more than 3-4 gallons of water to cool a batch?  
What am I missing? I typically have 45F water at the tap and chill  
to 80F wort in about 10-15 minutes.

- - - -  
David Deaven           deaven@ishmael.ameslab.gov  
A504 Physics           tel 515-294-6878  
Ames Laboratory        fax 515-294-0689  
Ames IA 50011

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Date: Wed, 27 Apr 1994 07:27:17 -0500 (CDT)  
From: Rich Larsen <richl@access1.speedway.net>  
Subject: Wyeast Scotch / Irish Moss Q

Has anyone else experienced a noted increase of a sleepy hang over effect from the wyeast scottish. I've used it twice so far (I haven't tried the second batch yet) but the first batch tastes great, but leaves a kind of dull listless feeling the next morning. In addition, there is a pretty bad taste in the mouth as well. I've experienced the bad morning mouth before, but I attributed it to certain varieties of hops. This time I used the tried and true Fuggle / Goldings combo and get the "icks" in the morning. So now I'm attributing it to one of the "higher" alcohols. Whatcha think? too high a ferment temp? Probably in the mid to upper 60s. I know its just not me, as three other people reported the next day, that they just couldn't get moving. Mash was 1 hour at 152, SG1.060 FG 1.010

Irish moss has been in the Digest as of late. I asked the question before and got no response. Flaked IM is reputed to be better than the other varieties, pellets and powdered. Why?

=> Rich

Rich Larsen (708) 388-3514  
The Blind Dog Brewery "HomeBrewPub", Midlothian, IL  
(Not a commercial establishment)

"I never drink... Wine." Bela Lugosi as Dracula

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End of HOMEBREW Digest #1410, 04/28/94  
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Date: Wed, 27 Apr 94 08:38:44 EDT  
From: Chris Lyons <Chris.Lyons@analog.com>  
Subject: 5 gallon vs 6.7 gallon carboys for the primary ...

Christopher Jackson writes in HBD 1409:  
> I'm curious whether there's any sort of consensus on the best container for  
> primary fermentation of a 5 gallon batch.  
> (... 5 vs 6.7 glass carboys)

No consensus, but I'm sure you were actually fishing for thoughts. Most will probably center around blowoff & head loss theories. I hope to add a different consideration.

Just a thought about which carboy to get. I have both the 5 & 6.7 gallon versions and now do my primary fermentation in the 6.7 & secondary fermentation in the 5. Why? Because I reuse the slurry. If you read back a few postings from yours in today's hbd you will find an article that mentions that its important to use a large yeast count. What I do is perform the primary ferment in the 6.7 gallon carboy. When the batch is ready to be transferred to the secondary I brew another batch. When the next batch is chilled and ready for transfer to the primary, I transfer the contents of the 6.7 carboy into a 5 gallon secondary and leave the "sludge" behind. This sludge is the yeast starter for the next batch. I then dump the new batch onto the yeast sludge and fermentation is evident within minutes. The reason I use a 6.7 gallon caboy for the primary is that the yeast cake will increase in volume over several batches (I typically repeat the sequence 6 times before I begin a new yeast). I have done this using both liquid & dry yeast as the initial yeast and have had excellent results.

Just something to consider in the decision process,  
Chris

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Date: Wed, 27 Apr 1994 07:46:05 -0500  
From: nfarrell@ppco.com (Norman Farrell)  
Subject: Malt Extracts (Truth in Labelling)

Norm Pyle asks about malt extract contents:

>Is this too much? They could provide extract numbers, color numbers, and a  
>whole slew of other information too, if they wanted. Anybody want to bend  
>the ears of the guys at Briess or Munton&Fison, et. al.???

I agree completely. AHA has set up a project to boil and analyze  
25 different malt extracts (both liquid and dry). Just Brew It.  
club members will boil all the extracts under as similar conditions  
as possible and take a 500 ml. sample. The samples will be sent  
to Siebel Inst. for testing. I have not seen to full list of  
properties for testing but I will try to find out. Results could  
be published in the Winter zymurgy.

Best Regards,

Norman (nfarrell@ppco.com)  
May your last beer be your best!

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Date: Wed, 27 Apr 1994 04:54:10 -0400

From: (John Lenz) jel3@cornell.edu

**Subject: Don't try this at home kids**

Jim Busch <busch@daacdev1.stx.com> writes:

>. . . bit suprised to read that they didnt like cask hopping at  
>"higher levels". They said they settled on 1/6th of an oz per keg,  
>if I remember right, claiming a tinny effect. I have used up to 40  
>oz in a 5 gal keg with no tinny effects, this is with East KEnt  
>Goldings.

Well Jim, I think you have just created a new definition for the term hop head. Were these pellets, plugs, or whole flowers? Did you have to use a marble in the bag to keep it from floating? Has Mark Garetz been in touch to get information for his forthcoming book? Has Coyote been in touch for the recipe, in hopes that the critters don't decimate his harvest this year?

Op uw gezondheid,  
John

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Date: 27 Apr 94 13:17:57 GMT  
From: cssc!cong@scuzzy.attmail.com (brew )  
Subject:       **Don't try this at home kids**

Subject: Attention N.J. Hombrewers

Attention N.J. Hombrewers

The Brunswick Brew Club is having a Homebrew Bar-B-Que.  
Admission will be \$5.00. Please bring a couple of bottles of your  
favorite Homebrew. We will be serving the usual Bar-B-Que fair.  
Hamburgers, Hotdogs, P-Salad .....etc. For directions please  
Email me at the above address.

The Date is Thursday May 19. We have meetings every third Thursday  
of the month.

There will be an extract Brewing Demonstration for beginners.

You experienced Brewers will enjoy more advanced topics.

Chow Down and Drink Homebrews and Be Merry!

cong

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Date: Wed, 27 Apr 1994 06:45:54 -0700 (PDT)

From: gummitch@teleport.com (Jeff Frane)

**Subject: Re: aeration**

Jay Weissler wrote:

> Cold water from the tap is usually highly aerated. If you pour a  
> partial boil into a primary 1/3 to 1/2 filled with cold tap water you  
> should have sufficient aeration.

>

You might also have sufficient extraneous microorganisms to spoil your beer. Extract brewers doing a partial boil should make sure that *\*all\** the water they're using is pre-boiled. Ask your local water bureau -- even they can't insure that *\*everything\** has been kilt before it gets to your warm, sweet, comfy wort (bacteria heaven) where they'll have plenty of opportunity to multiply. And the water bureau makes that attempt with chlorine (sometimes lots of it), and boiling helps drive off the chlorine.

> I do not understand why anyone would want to pump air into their  
> beer. I put an airlock on my fermenters to keep air out. Pumping air  
> in makes little sense to me and those I know who tried it, saw no  
> differences. If memory serves, yeast becomes anerobic soon after  
> start up so continued addition of air may actually hurt.

Look up the section on fermentation in George Fix's "Principles of Brewing Science" for an explanation of the necessity of oxygen in good fermentation. No one is suggesting (as far as I've seen) adding oxygen beyond the pitching stage. By the way, no one, NO ONE, wants to pump air into their "beer" -- we're talking about cold wort, at the pre-fermentation stages.

- --Jeff

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Date: Wed, 27 Apr 1994 08:34:40 -600 (CDT)  
From: Mark Evans <evanms@lcacl.loras.edu>  
Subject: Attenuation of #1968: Special London Ale Yeast

I wonder if anyone can relate their experiences with the new wyeast Special London Ale Culture. I pitched it to a typical Pale Ale recipe that had a average OG of about 1.048. Everyting about the mash was normal. I got a good vigorous ferment, though not a real boiler. After six days in the primary and four in the second, I expect to be at a target # for a FG. However the reading is only about 1.018 and the ferment looks pretty well done (oh maybe i could squeeze a point or two more out of it over the next few days.

Question: the strain is promoted as rich, full, malty. Does this mean low-medium attenuation and a higher than normal (normal in my book is 1.010-12) Final Gravity? The Raw taste check is okay, considering the stage. Should I pitch in some dry yeast to squeeze out a couple more points? My instinct and my worry level--which is low--says no. I've heard great things about this strain and I'm dying to get in the bottle and get it to the summer table. Respondez vous by private E-mail or to the list.

Thanks.

Brewfully yours, Mark Evans

<evanms@lcacl.loras.edu>  
Dubuque, Iowa

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Date: Wed, 27 Apr 94 09:12 CDT  
From: arf@mcs.com (Jack Schmidling)  
Subject: ORACLE SPEAK

>From: cole@nevism.nevis.columbia.edu  
>Subject: Sparge water ph, Jack's contention

> In the last HBD Jack restated his claim that sparge water does not need to be acidified as the "buffering" action of the mash will keep the ph level up (paraphrased).

If you insist on using my name in vain, kindly read what I say carefully before you use it as an excuse to satisfy your own ego.

I said no such thing and (paraphrased) does not get you off the hook.

It hardly seems worth once more, repeating what I said but I can probably paraphrase it a bit more accurately and it certainly will be the last time I try.

I said something to the effect that just because the pH of the sparge/mash water is beyond the "normal" range, does not mean that it is necessary to adjust it before using it. I suggested brewing a batch first to see if there is a problem and as a reference point if adjustments are made in future batches.

Your article is interesting in and of itself but to drag me into it to bolster your own ego, is simply a waste of bandwidth.

> I welcome all technical comments on the above, especially from those who REALLY know what they are talking about. Please direct all flames to /dev/null.

I suggest you should of thought of that when you wrote your article. You lit the flame by unnecessarily turning it into a personal attack. I get lots of these kinds of lectures and it's kind of fun to practice what I have leaned.

js

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Date: Wed, 27 Apr 1994 10:26:25 -0400 (EDT)  
From: "Christopher V. Sack" <cvssack@mailbox.syr.edu>  
Subject: O2 aeration of water before boil (HBD#1409)

On Wed, 27 Apr 1994, Jonathan Peakall wrote:

>  
> I have been following the aeration thread, and thought of another possible way  
> to aerate. What if I took a corny keg, filled it with water, and pressurized  
> it for a day or so with O2 from my welding tank? Would the boil remove all  
> the O2. I actually add most of my water during sparging, so I could get away  
> with it anyway. It seems this method would have two advantages: The O2 would  
> be sterile, and the amount of O2 could be controlled. What do you folks  
think?  
>  
> Jonathan (Lo-Tech Brewing, Inc.)

Johnathan,

Your method will oxygenate the water, just as force carbonation carbonates it. But when the wort is boiled, \*ALL\* dissolved gas is removed from the liquid. The only gas present in the boil is water vapor (steam) which contains some of the organic components from the wort that happen to dissolve into the water vapor bubbles as the bubbles rise to the surface.

May I cautiously suggest using your method to oxygenate the wort after the boil. Use the same procedure as force carbonation, but less pressure. Or, a SS bubbling stone attached to your O2 tank (since you already have one) would also work very well. The small bubbles increase the surface area between water and gas, thus increasing O2 transfer. Within 15-20 minutes, your wort should be at over 50% O2 saturation. Remember previous posts said that over 25% O2 sat. did not improve the fermentation rate. The SS airstone attached to an aquarium pump (with an inline charcoal filter) will get you up to 20% O2 sat., (since the air is 20% O2, 80% N2) within 30 min. I personally use the air pump method and do two 20 min. sessions, once before pitching, and then the next morning just for good measure.

Sincerely, \_\_\_\_\_) | / / \_\_\_\_\_) \_\_\_\_\_ | Christopher V. Sack  
Chris / / | / / (\_\_\_\_\_) / / | / Chemistry Dept.  
/ / | / / (\_\_\_\_\_) / / / / | / S.U.N.Y.-E.S.F.  
(\_\_\_\_\_/ \* | / \* (\_\_\_\_\_/ (\_\_\_\_\_/ (\_\_\_\_\_/ | / / <cvssack@lor.syr.edu>

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Date: Wed, 27 Apr 1994 08:25:33 -0600 (CST)  
From: Robert Schultz <Robert.Schultz@usask.ca>  
Subject: Re: Welding O2

I would think that boiling will drive off all of the dissolved O2. Even heating it to 170F for sparging will likely rid most of the O2(imho) -- not to mention the full hour boil. However, as one is racking to the primary, it may be a good idea to bubble your welding O2 into the sweet wort. This should be a better source of oxygen than using an aquarium pump and pumping RAW air & all the air-borne nasties through the wort.

Rob.

~~~~~  
~  
~ Robert.Schultz@usask.ca, Senior Research Analyst, University of Saskatchewan  
~  
~~~~~  
~  
~ "I'm going off half-cocked? I'm going off half-cocked? ...  
~  
~ Well, Mother was right - You can't argue with a shotgun." - Gary Larson  
~  
~~~~~  
~  
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Date: Wed, 27 Apr 94 10:51:41 EST  
From: dweller@GVSU.EDU (RONALD DWELLE)  
Subject: More on AmAleYeast...

Regarding the several comments on 1056 American Ale yeast, lemme try this idea out on you all: my impression is that 1056 is much more temperature sensitive than other ale yeasts, especially on the cool side. Seems if I pitch a little late, after wort temp has fallen, 1056 is terribly slow to get going. Also, I just had an over-prime problem with a batch (bottled during a Feb cold snap), and I suspect the 1056 fooled me by quitting before the ferment was done. Never seem to have these problems with Canadian Ale yeast and English (Whitbread) which are the two other ale yeasts I use most of the time.

What think ye, o learned ones?

Ron Dwelle (dweller@gvsu.edu)

How easy can the barley-bree  
Cement the quarrel!  
Tis aye the cheapest lawyer's fee  
To taste the barrel.  
--Bobbie Burns

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Date: Wed, 27 Apr 94 9:22:43 MDT  
From: npyle@n33.ecae.stortek.com  
Subject: Saving H2O w/Chiller / Poor Extraction

I have to say right from the start that I think using cat litter in beer is disgusting! Besides, I'm allergic to cats! ;O)

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One solution to Brett Shorten's farmer friend's drought/chiller problem is a recirculation pump. I don't have the details, but I believe John Palmer uses one (palmer#d#john@ssdgwy.mdc.com). Bug him for the details; I'm sure he won't mind... OR... He could collect the outflow (hot) water and use it for other things like cleaning up afterwards (I do). He could even dump it back into his tank; it's only been run through some copper.

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As to Will Smith's extraction woes: the first batch, which you achieved 25 pts/lb/gallon is pretty normal, especially if the 5 gallons of 1.050 wort was after the boil, etc. You have some lost wort in the kettle (I do) and in the hops, which pulls the numbers down. I suspect before the boil you had 26-27 pts., which isn't bad at all, though you could push it up a little with practice. The second batch I calculated 13 pts/lb/gallon. The only thing I can think of here is that you didn't get full conversion in your mash (did you do a starch test?). Maybe your temperature was a little higher than you thought and the enzymes deactivated too quickly. As to soft water, get some pH papers and check the pH of the mash. This could negatively affect conversion if its not close to 5. Good Luck.

Cheers,  
Norm = npyle@n33.stortek.com

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Date: Wed, 27 Apr 1994 11:32:02 -0500

From: rnarvaez@lan.mcl.bdm.com

**Subject: No Head in brew.**

Hello,

I am a novice brewer and just finished brewing my first batch of homebrew. I read a couple of books and researched the brewing process several weeks before I started to do any brewing. Well my first batch of Pale ale (done with hopped extract) was done by the books. I cooked it in a 8 gal enamel canning pot and used a two stage fermenting process. After a few days I was able to bottle it into 25oz champaign bottles. Well the waiting is all done and I opened my very first bottle of homebrew last night and was quite disappointed. The beer didn't have any type of head retention. There was good carbonation, and a head did form but quickly disappeared. The beer tasted OK but didn't have enough hoppy flavor, I did add some finishing hops 15 minutes before the end of boil, but I guess it wasn't enough.

My question is what should I do to increase the head retention in my brew. I have read about Heading liquids but don't know anything about them, should I use them. What is it in the brew that caused the head to remain after pouring?

If any of you Pro Brewers could help me out I would greatly appreciate it.

Ronald Narvaez  
RNarvaez@lan.mcl.bdm.com

Never take life too seriously, it isn't a permanent thing. : )

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Date: Wed, 27 Apr 1994 10:29:40 -0500 (CDT)  
From: Allen Ford <allen@darwin.sfbr.org>  
Subject: Spider mites on hops

Coyote curses red spiders!

If spider mites are a problem in your garden, try spraying with insecticidal soap. Safers is one brand. Follow directions on package. I have had good success in getting rid of "red spiders" on my tomatoes using this product. It is the environmentally friendliest treatment I am aware of. It also kills off thrips and aphids. Good luck.

===== Allen Ford <allen@darwin.sfbr.org> =====  
===== Southwest Foundation for Biomedical Research San Antonio, Texas =====

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Date: Wed, 27 Apr 1994 08:43:25 -0700 (PDT)  
From: alm@ibeam.jf.intel.com (Al Marshall)  
**Subject: Rehydrating Irish Moss**

All:

This talk about rehydrating Irish Moss intrigues me. Could someone please share the amount of water, time and temp you are using?

-- Al Marshall  
alm@ibeam.intel.com

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Date: Wed, 27 Apr 94 15:51:00 GMT

From: bthv@rhi.hi.is (Bjorn Throstur Vilhjalmsson)

**Subject: Europe**

My question concerns europe. I will be travelling all over Europe this summer and wonder if anyone has a list of brewpubs or some great breweries that I could

visit. Planning on staying in Holland, Belgium and Germany so addresses in those countries would probably be the best choice. Thanks in advance.

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Date: Wed, 27 Apr 1994 08:57:03 +0900  
From: bjones@novax.llnl.gov (Bob Jones)  
**Subject: Hunter Airstats**

Where can the Hunter Airstat be purchased these days and what is the best price? I know their discontinued, but I figured there probably are a few left out there somewhere.

Bob Jones  
bjones@novax.llnl.gov

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Date: Wed, 27 Apr 1994 10:21:32 -0600 (CST)  
From: Robert Schultz <Robert.Schultz@usask.ca>  
Subject: HSA -- what is the critical temp?

Brewers:

What is the critical temperature for HSA to start appearing? Is the sparged wort as vulnerable to HSA as boiled wort?

As per my procedure: I sparge into a separate pail as I use my boil kettle to heat the sparge water. Once I have collected most of the run-off (and the kettle is empty) I pour from the pail into the kettle (read a reasonable amount of aeration here -- I pour as gently as I can, but....). Generally, the last 2 gallons of run-off are drained directly into the kettle.

Once in the kettle, the wort is not moved while hot.

Wondering....

Rob.

~~~~~  
~  
~ Robert.Schultz@usask.ca, Senior Research Analyst, University of Saskatchewan  
~  
~~~~~  
~  
~ "I'm going off half-cocked? I'm going off half-cocked? ...  
~  
~ Well, Mother was right - You can't argue with a shotgun." - Gary Larson  
~  
~~~~~  
~  
~

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Date: Wed, 27 Apr 1994 10:37:02 -0700 (PDT)  
From: BAIER\_T@SALT.PLU.EDU  
Subject: Any pubs/breweries in Williamstown, Mass?

Will be in the Williamstown, MA area for a conference in August.  
Would deeply appreciate any clues/hints about finding a good beer  
while there.

Thanks in advance for the help.

Tom Baier  
BAIER\_T@SALT.PLU.EDU

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Date: Wed, 27 Apr 94 10:40:47 PDT  
From: Murray Knudson <murrayk@microsoft.com>  
**Subject: Duvel Belgian Ale**

Does anybody have a receipe for Duvel Belgian Ale, or a close approximation?  
I've Checked Cat's 2, but I'm not sure if any of what I see would  
really be close.

Duvel, at least to me, has a taste like a combination of a Tripple and  
a Wheat such as Paulaners Hefe-Weizen. Both extract and all grain  
ideas welcome.

Reply to me directly, and I'll summarize in a later issue.

thanks much,  
murray  
murrayk@microsoft.com

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Date: Wed, 27 Apr 94 11:40:37 PDT  
From: bgros@sensitivity.berkeley.edu (Bryan L. Gros)  
**Subject: propane storage**

COYOTE wrote:

>As for use of a Propane Cooker indoors: The responses I got dealt mostly  
>with the hazard of storing/using PROPANE indoors. Leaks can become a  
>SERIOUS fire/explosion hazard. I have mine RIGHT next to a window with  
>a window fan pulling air & exhaust out. The room is FAR from airtight.

Is a leaky propane tank a common thing? If storing the tank in the  
garage or basement is bad, where do you store it? Out in the backyard?  
Should you build a little box to protect the tank from the weather  
and keep it outside under the porch or something?

Also, how many batches do people get from a 20# tank? I'm usually right  
around empty after four batches. So that's about \$2 per batch for  
propane (for you extract people that are counting cents).

- Bryan

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Date: Wed, 27 Apr 94 15:03:31 EST  
From: carlsont@GVSU.EDU (TODD CARLSON)  
Subject: open ferment, pH, pizza stone

I have seen quite a few references in the past 2 weeks to open fermentation. This is not a "thread" per se, as these have been in unrelated postings, but the topic does come up frequently. I no longer use a blow off tube (to avoid losing too much beer). I use an 8 gal plastic primary fermentor and rack to a 5 gal glass carboy secondary. I start with 6 gal of water (partial mash recipe) so after boiling, racking off hot break, and racking off trub, I have just enough beer to fill the secondary to the neck. This seems to give me more beer for the effort. But after reading the nice series on cask ales, and seeing the open fermentation vats in M. Jackson's book, I am considering just leaving the top of my primary fermentor loose and skimming the crud during vigorous fermentation. Do any of you with open fermentation experience have any hints? Is this really a good idea given the paranoia over contamination and oxidation that is so prevalent in the homebrew literature?

On water pH: I have little experience in the water chemistry of brewing so I have stayed out of the pH discussion. However I am a biochemist and some of the comments made on water chemistry sound questionable. My comments are from a chemist who brews, not a brewing chemist. Water is buffered by the presence of weak acids and bases. When the pH drops ( $H^+$  goes up), weak bases in solution react with the  $H^+$  to become weak acids. When the pH goes up ( $H^+$  goes down), weak acids lose  $H^+$ 's to become weak bases. These molecules act like  $H^+$  reservoirs -- soaking up extra  $H^+$ 's and replacing lost  $H^+$ 's. The concentration of free  $H^+$  changes relatively little. Thus the solution is buffered. Many molecules in the mash are acids that can potentially act as buffers. Amino acids, phosphate, carbonate, even denatured proteins will buffer a solution. Certainly many of these molecules will not be rinsed out by sparging. Diluting a buffer does not change its pH. It seems unlikely that sparging with very soft, distilled or deionized water will raise mash pH significantly. I want to learn more on the water chemistry in the mash. What are your favorite references?

Finally, someone mentioned using a pizza stone under a 33 qt kettle on an electric stove. Could that person please elaborate? Thanks

Todd  
carlsont@gvsu.edu

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Date: Wed, 27 Apr 94 13:15:21 CDT  
From: gelly@persoft.persoft.com (brewing chemist Mitch)  
**Subject: Madison, WI competition**

Saturday, May 14 marks the date for the Eighth Annual BIG and HUGE homebrew competition, sponsored by the Madison Homebrewers and Tasters Guild, Ltd.

Homebrewed beers (beer only, please) of big and huge character will be evaluated by experienced beer judges, and evaluation sheets will be returned to every entrant.

Ribbons will be awarded for the top three entries in each category, and best of show will receive the much-coveted Woolly Mammoth Plaque. Awards won in the Big and Huge also apply to point scoring for Midwest Homebrewer of the Year (for residents of appropriate midwestern states).

Categories:

Big Ale (OG 1.050 - 1.060)

Huge Ale (OG 1.060 and up)

Big Lager (OG 1.050 - 1.060)

Huge Lager (OG 1.060 and up)

If your OG was right at 1.060, you have the choice of which category (big or huge) you would like to enter.

In each of the four classifications, beers will be evaluated based on the AHA style category proposed by the entrant and will be in competition with all others of different different styles in the same B&H class. For example, a barley wine and a trippel will be judged according to their respective style characteristics, but their numerical scores will be compared against each other for possible awards in the Huge Ale category. Similarly, American pale ales and robust porters can compete for Big Ale honors (provided they qualify with respect to OG readings), but they will each be judged, of course, according to their respective style characteristics. On your entry form and bottle labels you must indicate both the AHA style category and the appropriate big or huge category.

This event will take place Saturday, May 14, 1994 at 6 pm at the University of Wisconsin Memorial Union, 800 Langdon St., Madison, WI. See 'Today in the Union' for the assigned room, or ask at the information desk.

MHaTG members, including competition staff are eligible to enter the competition; appropriate measures will be taken to assure anonymity and fairness in judging. Judges will NOT evaluate beers in the categories of their own entries (makes sense, eh?) Judging will be done the evening of the event in strict accordance with AHA competition guidelines. Entries from professional brewers and/or beers brewed on commercial premises are ineligible.

Entry requirements: Three 10-17 ounce brown or green crown-capped bottles (no swing-top Grolsch-style bottle) per entry. Bottles and caps must have no labels an/or identifying marks, including raised lettering. Printed caps should be blacked out with a permanent marker. You guys know the drill. Attach one completed entry form to each bottle with a rubber band - no glue or tape. Recipes should be packed with the beers, but do not need to be attached to each bottle.

Fees: MHaTG members \$3.50 per entry / Non-members \$4.50 per entry before 5pm on May 13 - \$5.50 day of show. \$7.00 per additional entry for residents of Midwest Homebrewer of the Year states.

If you cannot deliver them personally, you may send them to:

The Wine and Hop Shop  
ATTN: BIG and HUGE  
434 State Street  
Madison, WI 53703

until 4pm the day of the competition. You may deliver them personally between 4:30 and 5:30 pm to the site. We are not responsible for the perils of shipping homebrew.

For further info, you can email me or contact the hardest working man in the club, Bob Paolino, at 608-249-7126. You can also write us at MHTG, Box 1365, Madison, WI 53701.

Cheers,

Mitch

- - -

	- Mitch Gelly -	Zack Norman
	software QA specialist, zymurgist, AHA/HWBTA beer judge,	is
	president of the Madison Homebrewers and Tasters Guild, Ltd.	Sammy in
	- gellym@aviion.persoft.com - gelly@persoft.com -	Chief Zabu

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Date: 27 Apr 94 15:30:21 EDT  
From: "Joan Donohue" <DONOHUE@darla.badm.scarolina.edu>  
Subject: **separate beer digests for extract and grain brewers**

I would like to make a suggestion that the beer digest be separated into two parts:

1. notes of interest to extract brewers,
2. notes of interest to all grain brewers.

The homebrew digests are getting quite long and I would prefer to have less to scroll through every day.

Joan Donohue

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Date: Wed, 27 Apr 1994 12:57:55 -0700  
From: hanna@uclac0.chem.ucla.edu  
Subject: Cheapest Source for 3 Gallon Soda Kegs

Hi Everyone,

I am interested in starting to keg my beer. While I have aquired most of what I need, I would like to get 3 gallon soda kegs. These will fit in my fridge without too much worry. So far I have not found them at the low prices I can find the 5 gallon ones at. Does anyone know of where these can be found (phone #s and addresses?). Also where can I get a cheap CO2 tank (5 lbs). Any help would be appreciated, heck come drink some beer with me

Steve Hanna  
HANNA@UCLACH.CHEM.UCLA.EDU

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Date: 27 Apr 1994 16:25:39 -0400 (EDT)  
From: "Mr. Dudley" <S29711%22681@utrcgw.utc.com>  
Subject: mashing specialty dark grains

Greetings,

In an attempt to recreate a "Bass" Ale with an all grain method I mashed only 6-row malt and Chocolate; 6# and 3 oz. respectively. What I ended up with was practically stout. I had made a similar Ale long ago when I was still extract brewing and used 1/2# of chocolate with remarkably good results (i.e. like Bass). My question is should mashing these dark grains have had such a significant effect? I've gotten differing opinions from fellow Zymugists in my area. I use an oven mashing technique, single step infusion for about 90 minutes, standard 170 degree sparge.

Incidentally it made great dark and rich ale, not too thick but some bitterness was evidently contributed by the chocolate since my hops schedule was aiming at about 23 IBU.

Thanks for the help.  
jeff

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Date: Wed, 27 Apr 94 16:43:00 PDT  
From: "Robucci, Adam F." <robuccad@dsoeng.sch.ge.com>  
**Subject: Recipe Request**

Does anyone have a recipe for Anchor Liberty Ale? I tried this for the first at the Capital District Micro Brewers Fest a couple of months ago and now I'm hooked. Can anyone help???

Adam Robucci  
robuccad@dsoeng.sch.ge.com

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Date: Wed, 27 Apr 94 14:59:01 MDT  
From: "Mark B. Alston" <c-amb@math.utah.edu>  
Subject: Re: IM and the EasySparger

<Jim Busch wrote>

Seriously, I think what Jack has discovered is yet another reason why counterflow chillers are better than immersion, trub removal. By combining both the hot and cold trub, and by optimizing your trub precipitation, you have overwhelmed the ability of your little home brewery to adequately remove the trub. If you had used a false bottom as a hop back, the surface area available to help separate the hot trub would have kept most of the hot trub in the kettle. Cold trub is not nearly as significant a problem, and is easily removed if you use open fermentation to skim, as Jack and I do. Cold trub can also be removed somewhat by bubbling oxygen in the fermenter, essentially making a crude floatation tank.

I have been using a stainless-steel screen in my kettle to separate the hop cones from the wort. I have noticed that after chilling with my immersion chiller and racking out from below the screen (with a spigot drilled through the kettle) that the hops do a pretty good job of filtering out the break material. I have switched from using very-high alpha hops to low--medium alpha hops to increase the depth of the hop bed that the wort must filter through. However, I am somewhat uncertain as to how much of the trub I am removing. How much volume should I expect to get from the hot and cold break material? I have thought of "washing" the hops to see how much trub they actually capture. Secondly, I have been thinking about recirculating the first gallon or so from the kettle back through the hop bed. I believe that this will give me better trub removal and do no harm. Has anyone tried this? This method would seem to remove the trub removal advantage of counterflow chillers.

Always experimenting,  
Mark Alston  
(yet another brewer behind the Zion curtain)

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Date: Wed, 27 Apr 94 18:28:21 DAYLIGHT

From: bclancy@hi.com (Bob Clancy)

Subject: Re: Wort Chillers when water shortages are a problem

Brett,

I'm a new brewer. I borrowed a friend's immersion chiller for my first batch. He moved before I brewed my second batch (he got his chiller back before he left :-). I bought supplies to make a similar chiller that hooks up to the faucet via a washing machine hose. When brewing my second batch, I could only find the tubing and the bag of everything else had been misplaced; so I had to improvise (which is the fun part of brewing).

To chill my second batch, I filled up a bottling bucket with water and put in some blue ice. I attached 3/8" plastic tubing to the spigot and attached the other end to the input of the immersion coil. I started cooling my extract wort (~2gal H<sub>2</sub>O + extract). It was cooled in about 15-20 minutes surprisingly only using about 3 gallons of water. The cooling time between the first and second methods was about the same.

What surprised me was the small quantity of "COLD" water that needed. Your mileage may vary.

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Date: Wed, 27 Apr 94 17:54:10 CDT

From: bronson@iexist.att.com

**Subject: What's in Extracts?**

In HBD #1409, Norm <npyle@n33.ecae.stortek.com> wonders if it is too much to ask malt extract producers to provide detailed information about the formulation and production of their products.

Well, coincidentally, I called Briess Malting Co. in Chilton, WI this morning to ask that very question. I was told by the Director of Brewing Services that the "formulations were proprietary" and that the difference between their various extract products was "the addition of crystal malt and/or chocolate malt and/or black malt" and that the choice of ingredients was "determined by the style of beer that the extract was designed to produce." Not too informative, to say the least. When I asked her if she was willing to tell me what I needed to know, she said that "she was being careful not to tell me details." After a polite thank you, the conversation was over. I was very surprised.

The extract products from Nothwestern Extract Company of Brookfield, WI are simply repackaged and/or redistributed Briess products.

Briess, of course, distributes Product Information Sheets on their CBW (Concentrated Brewers Wort; i.e. extract) products that include "Typical Analytical Specifications." Data from these sheets are summarized below:

Briess CBW	malt	solids	color (1)	O.G.	lbs/ gal.	F.G. (2)
-----	-----	-----	-----	-----	-----	
Brewers Gold 1.0080	barley	79 %	6 - 10	1.046	1.29	1.0064 -
Sparkling Amber 1.0104	barley	79 %	10 - 15	1.046	1.29	1.0080 -
Traditional Dark 1.0132	barley	79 %	15 - 20	1.055	1.48	1.0104 -
Bavarian Weizen 1.0080	wheat+barley	79 %	6 - 10	1.046	1.29	1.0064 -

(1) The color range given (Lovibond) is that which would be expected of the final beer provided: specified O.G. is used, 1 hour boil, no scorching.

(2) The last three columns should be interpreted as follows: The original gravity (O.G.) requires \*approximately\* X pounds of extract per gallon (lbs/gal.) and will ferment to a final gravity (F.G.) somewhere in the range indicated, where X is the lbs/gal. value from the table.

Details? Not really. The Product Information Sheets state the obvious: the dark is darker than the amber which is darker than the gold and that they all ferment. Oh, and the weizen extract contains wheat.

I agree with Norm. I would very much like to know more details about the production and formulation of extract products and I don't think that it is

too much to ask. I know that the collective HBD conciousness probably knows a great deal of this information. I suspect that all sorts of details have been gleaned from conversations with more candid distributors and talkative company employees during tours, from articles, and from experience.

Let's hear about it! Ed

Edward C. Bronson <bronson@iexist.att.com>

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Date: Wed, 27 Apr 94 19:24:01 EDT  
From: IO91892@MAINE.maine.edu (JACK FORD)  
**Subject: KEGGING**

I know this may seem very redundant, but my mail log became jammed yesterday and I didn't get to read the responses to my question about using soda kegs if anyone could respond directly to me I would be most gratefull  
thanks  
jack

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Date: Wed, 27 Apr 1994 18:29:53 -0500 (CDT)  
From: Haselhorst Brent A <bah750s@nic.smsu.edu>

**Subject:**

Please add me to your list. I am a brewer with 150 gallons experience in just under 1 1/2 years. thanks

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Date: Wed, 27 Apr 94 23:24:11 EST

From: JEBURNS@ucs.indiana.edu

**Subject: SHANDY THIS**

Barq's Root Beer and Breckinridge Oatmeal Stout, Now Barq's ad "...the one with bite.." is actually true! I'm drinking a Miller Reserve Velvet Stout while driving on the Info Highway, if you get a chance pick up a 6-pack. Pretty good beer for \$3.99.

Someone asked about not getting any blow-off from their ferment, I believe the post said the recipe was for 4 gallons. If you try a 5 gallon batch you will probably get some foam out the tube.

Dave Burns  
jeburns@ucs.indiana.edu

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Date: Thu, 28 Apr 1994 08:52:36 -0400 (EDT)  
From: CHRIS KEITH <KEITH@TUNL.TUNL.DUKE.EDU>  
Subject: brewpubs in Williamsburg, Va?

I will be in Williamsburg, Va. for a few days during the latter part of May, and I would appreciate some information concerning good bars/brewpubs in that area.

Thanks,  
cdk

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Date: Thu, 28 Apr 1994 8:13:45 -0500 (CDT)  
From: BadAssAstronomer <STOREY@fender.msfc.nasa.gov>  
Subject: **multimediabrewing**

Does anyone out there know about any kind of multimedia products that involve beer? It occurs to me that this is a niche that is empty. But then again, I don't pay a lot of attention to what is available on CD-ROM these days. It would be pretty neat to have homebrew, brewpub, micro, and mega brewing type information on CD. And these are just a few of the topics that could be covered.

cheers  
scott

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Date: Thu, 28 Apr 1994 09:18:18 -0400  
From: ambroser@apollo.dml.georgetown.edu  
Subject: My \$.02

Mark Stickler <mstickle@lvh.com> WRITES:

>Subject: Sam Adams Triple Bock  
>  
>-snip-  
>as the "night cap", Sam Adams Triple Bock.  
>-snip-  
>I mean like an expensive vintage port!  
>-snip-  
>It was supposedly 18% ABV  
>-snip-  
>They expect it to be commercially available in the late summer in 6-8oz  
>bottles at about \$100.00 per 24 bottle case!

Sorry, I will not pay 50c per ounce for slimebag brew. There are very few  
brews I will pay that much for. Off the top of my head, the first one I can  
think of is Thomas Hardy's Ale. I think the SATB would be pale in comparison.

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Date: Thu, 28 Apr 1994 09:21 EDT  
From: Alan\_Marshall <AK200032@Sol.YorkU.CA>  
Subject: SATB / Adding Bitterness / Water Conservation

In HBD TMark Stickler <mstickle@lvh.com> writes:  
Subject: Sam Adams Triple Bock

<comments about the "Beers of Spring" dinner and SATB omitted, but  
Mark gives the SATB a nice, favourable review>

I trust Mark enjoyed himself. It sounded like a fantastic evening!

I was talking recently with a fairly well-known beer writer that  
described SATB as "fowl". Mind you, there is a huge divergence of  
opinion on superstrong beers like Samichlaus and EKV 28.

- -----

> From: Mark Garetz <mgaretz@hoptech.com>  
> Subject: Adding bitterness, etc.  
>  
> Carlo Fusco asks about the best way to add bitterness  
> to his under-bittered beer (in a post labeled "hop oils")  
>  
> First of all, you want alpha acids, not the hop oils. The  
> hop oils are responsible for the hop aroma and hop character,  
> but not bitterness.  
>  
> The easiest way to add bitterness to already brewed beer is  
> to get some iso-alpha extract. These are alpha acids extracted  
> from the hops that have been pre-isomerized. Add them at  
> bottling (or even serving). Some products are calibrated in  
> IBUs so you can figure out how many IBUs you want to add directly.  
> Others are not calibrated, but for one batch you can add to taste  
> to a small quantity of beer (say 6 ozs) and then scale up to the  
> batch size.

I wish I had known about this. A researcher posted in alt.beer asking  
if it was possible to suggest a series of beers that were identical  
save for their bitterness level. This sounds like it would have been  
the solution.

BTW, Carlo Fusco, who asked the original question, gave me an American  
IPA at 49 IBU that was outstanding. It was not as bitter as I would  
have expected for 49 IBU (maybe that's why he was asking the question)  
but was full of hop flavour and aroma. I hope he didn't ask the  
question to mess with his very wonderful recipe for this beer.

- -----

and finally,

> From: Richard B. Webb <rbw1271@appenine.ca.boeing.com>

> Subject: Wort Chillers when water shortages are a problem  
>  
> Brett Shorten, of that world brewing center Toowoomba, Qld, Australia  
> (in the words of Michael Jackson, 'where?') Asks about the use of  
> water for cooling the wort in a land where there's hardly any water to  
> begin with. Water use should be on everyone's mind, no matter what  
> their location, or how long the drought. (The tour guide for the Great  
> Western malting plant in Vancouver, WA told us that the plant uses 10  
> \*MILLION\* gallons of water a day.

It sounds like Great Western is being foolish as well as wasteful. I  
toured Upper Canada Brewing here in Toronto. They were very proud of  
their water and energy conservation measures. They used what seemed  
to be a modified counter-flow system: The hot wort and unheated water  
for the next mash flowed through a heat exchanger that simultaneously  
pre-heated the mash water and cooled the wort. They claimed it was  
extremely cost effective, saving both on water usage and energy costs.

- -- Alan Marshall  
AK200032@SOL.YORKU.CA  
York University  
Toronto, Canada

"If a picture is worth a thousand  
words, a taste is worth a thousand  
pictures." - Charles Finkel, Pike  
Place Brewery/Merchant du Vin

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Date: Thu, 28 Apr 1994 08:01:18 +0900  
From: bjones@novax.llnl.gov (Bob Jones)  
**Subject: Toxic Zymurgy**

I sent the following note to Karen Barela (AHA president), figuring it must represent at least a few of us.

Dear Karen,

The latest issue of Zymurgy clearly is the foulest smelling magazine I have ever smelled. I think it must be that mustard green insert. I start to sneeze everytime I get near it! Once I get over the sneezing, headaches start to set in. I sure hope you guys have a handle on the problem and don't publish another issue like the last. I bet I'm not the first to comment on this problem.

Bob Jones  
bjones@novax.llnl.gov

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End of HOMEBREW Digest #1411, 04/29/94  
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Date: Thu, 28 Apr 94 11:05:44 EDT  
From: dja@ohm.att.com (D.J.Arnone)  
Subject: Questions about pH throughout the Brewing Process

Hello,

I've been monitoring the HBD for sometime now and have noted a number of entries discussing pH. However, I have not been able to piece together all of the information I am looking for.

I will be embarking on my second all-grain brew this this Saturday (4/30/94) and will follow it up with an extract version on Sunday (5/1/94). Each time I make another batch I like to apply something new that I have learned from the science of brewing. However, chemistry was never my strength and I'm having a bit of trouble with nailing down target pH at various points of the all-grain/extract brewing process and how to adjust the pH, if necessary. I appreciate all responses.

First, some info for you. We have well water which I have always considered to be "hard". When our water is boiled there is always a white residue on our pots. Ice from our refrigerator, well melted, has a white precipitate. Our water completely trashes our humidifier leaving a white residue on the heating element and requires cleaning once every 1 to 2 weeks. I attribute this white substance to calcium or mineral content, in general.

A water analysis was performed when we bought the house. The quantity of important elements was read as:

Units are in milligrams/liter except for pH.

Calcium	18.349
Magnesium	5.542
Sodium	95.154
Zinc	3.960
Nitrate	4.310
Fluoride	0.260
Alkalinity	225.800
Chloride	10.510
Hardness	68.641
pH	7.060
Corrosivity	0.795
Specific Conductance	512.000

Can anyone comment on this analysis??

I have available two substances: gypsum and calcium carbonate. I plan to use a 3 step infusion mash. My questions are:

- 1.) The mash pH should be 5.2? What substance do I use to lower the pH of the mash?? gypsum or calcium carbonate?
- 2.) The mash will have three different temperatures 130, 150 and

158-160 degrees F (I believe). What should the pH be at each temperature?

- 3.) Should I lower the pH (make more acidic) the sparge water? What should its pH be at 170 degrees F?? What do I use to lower the pH gypsum or calcium carbonate??
- 4.) What should the pH of the boil be at the temperature of the boil?? Does this pH also apply to extract brewing?
- 5.) What should the pH of the wort be when the wort is cooled and ready for yeast to be added?? Does this pH also apply to extract brewing?

All responses are deeply appreciated. Direct email is welcome.

Dave Arnone  
dja@ohm.att.com

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Date: Wed, 27 Apr 1994 08:44:52 -0700

From: Jim Doyle <jgdoyle@uci.edu>

**Subject: root beer recipes**

I know I have seen recipes for ROOT BEER go by in the past, but I neglected to make note of them.

I would appreciate recipes for root beer...the closer to "I.B.C." I can get, the better...

private e-mail is ok...

TIA

--

Jim Doyle

P.S. Purchasing Office

Ph. (714) 856-6047

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Date: 28 Apr 94 11:02:00 CST  
From: "DEV::SJK" <SJK%DEV.decnet@mdcgwy.mdc.com>  
Subject: SA Tripple Bock

Mark Stickler in HBD #1409 found SA Tripple Bock to be port-like.

I work with a guy who recently returned from a short trip to the East Coast. He took the Sammy Adams tour and said that they showed the tour "a lot" of WOODEN kegs which were claimed to contain the fabled Tripple Bock ("Samatorator?") Apparently, the tour guide said that SA had no plans to re-make the stuff because it was costing them "over \$100 a barrel" though I suppose if they can get \$25 a short six for it, then we'll see more. Anyways, I just thought I'd relate the aging in wood thing (I have no idea if they were lined or not). Perhaps that has something to do with the sherry flavors he tasted?

Scott  
sjk%c17fcs.decnet@mdcgwy.mdc.com

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Date: Thu, 28 Apr 94 11:53 CDT  
From: arf@mcs.com (Jack Schmidling)  
Subject: FALSE BOTTOMS

>From: Jim Busch <busch@daacdev1.stx.com>  
>Subject: Re: IM and the EasySparger

>So, did you follow the advise to rehydrate it in advance of brewing?

No, but not to be a crank, just didn't seem to make much sense as it sits in the hot wort for several hours before the chiller is even turned.

>> Also, if Ulick is using Irish Moss, I can appreciate his frustration with an EASYMASHER.... it just plain won't work (as a crud filter that is). I never said it would work with IM but it's nice to know these things.

>Wow, sounds like an excellent argument for the SS perforated sheet false bottom, but I guess you need to deal with dinosaur vendors.....

Just for the record, I received mail this morning from readers who routinely use IM with EM's and have no trouble, so I am not sure where we are at.

However, be it known that I never claimed that an EM was better, in all respects, than a SS false bottom. The advantages of the EM are:

- \* that it CAN be a single kettle all grain system
- \* mashing and lautering are done in the same vessel requiring no transfer to the lauter tun..
- \* Virtually no re-cycling of wort is required to clear out the dead space
- \* It is inexpensive and easy to use.

>Seriously, I think what Jack has discovered is yet another reason why counterflow chillers are better than immersion, trub removal. By combining both the hot and cold trub, and by optimizing your trub precipitation, you have overwhelmed the ability of your little home brewery to adequately remove the trub.

I really do not understand what you are saying here... like, whose on first?

> If you had used a false bottom as a hop back, the surface area available to help separate the hot trub would have kept most of the hot trub in the kettle.

Again, if I used a false bottom and which chiller?

I am at a loss as to how to respond to this but maybe that was your goal.

But you know I will give it a try anyway.

If I used a false bottom and the process I described, there is a chance that the fb may not have clogged and therefore prove to be better than an EM for IM. My guess is that it may well have clogged anyway and can't imagine doing a 2 hour boil with a false bottom in place.

Now, if we switch to a counterflow chiller, there is no need for the false bottom because we can simply suck all the crud through the chiller and let it settle out later. Furthermore, with a cf chiller, the EM may well have worked anyway.

So as I see it, you have made a tentative argument for one or the other but not necessarily both and a judiciously placed syphon would have solved all the problems in the first place.

I would also be interested in knowing how many people use their false bottoms in their brew kettle.

js

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Date: 28 Apr 94 12:04:44  
From: MS08653@MSBG.med.ge.com  
Subject: SNPA?

From: "MICHAEL L. TEED"<MS08653@MSBG>

Dist: INTERNET

int homebrew@hpfcmi.fc.hp.com

After seeing numerous articles posted regarding Sierra Nevada Pale Ale and the ability to make a yeast culture from it, I decided to check into the feasibility of doing a culture. So I go to the local beer mart and look at a bottle, and I see no yeastie beasties laying about... So I talk to the local owner, who is also a homebrewer, and he doesn't feel that there is any cultivatable yeast in the bottle. SO, the question is: Over here on the east side of Ol' Mississippi, does the law still exist that we can get no beers that have not been pasteurized (like Coors used to be (?)) or is the yeast I am interested in culturing invisible to the eye. There is absolutely no sediment in the bottles I looked at. E-Mail responses are fine, I will summarize.

Michael Teed - MS08653@MSBG.med.ge.com- GE Medical Systems CT division

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Date: Thu, 28 Apr 94 14:27:49 EDT  
From: chuck@synchro.com (Chuck Cox)  
**Subject: Looking for Owades Paper**

Here's one for my fellow old-timers:

Five, six, maybe seven years ago (perhaps at the Estes Park conference) I recall being shown a copy of an article or transcript of a talk that Joe Owades gave about designing Sam Adams Pittsburgh Lager. It included a technical discussion of the recipe as well as a market analysis. I have been trying to track it down with no success. Other folks recall the paper too, but no one can remember where it came from. If you have any leads, please let me know.

- --

Chuck Cox <chuck@synchro.com>  
SynchroSystems / Riverside Garage & Brewery - Cambridge, Mass.

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Date: Thu, 28 Apr 94 14:22:15 CST  
From: "Brian Thorn" <bthorn@nmsu.edu>  
Subject: re: Homebrewing and Water Usage

I have to agree with Rich Webb.

We all should be conscious of conserving water where possible. Homebrewing IS a very water intensive process. It may be cheap for most of us, but IMHO we should treat it otherwise. In So. Cal. and metro Ariz. much of the municipal water comes via canal from 100's of miles away. I live in So. New Mexico where it seems like it never rains. It's easy to be consious of water use for that reason, even though I pay about \$1.00 for 2000 gallons.

I have not purchased a wort chiller simply because I was concerned about wasting the water (the food grade plastic bottles with ice have worked relatively well for me). Now that the creative input of the great HBD brain has caused me to see the light, I think I'll part with the cash and take one more step on that great stairway toward \*PERFECT\* (or is that DIVINE) beer.

Cheers,  
Brian Thorn  
bthorn@nmsu.edu

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Date: Thu, 28 Apr 94 17:47:44 -0400

From: mark@cable.dt.navy.mil (Mark R. Routson)

**Subject: Kegging systems, and beer trading in DC Area**

I am new to the HB list, and found the first distribution interesting and helpful. Not wanting to sit on the side-lines, I was hoping to find advice on putting together a home kegging system, since the most tedious task in the HB process (for me anyway) is cleaning, sterilizing, bottle capping, and filling beer bottles. I am interested in determining several things:

- \* Material parts list for putting together a 5 gallon system (such as Kornelius)
- \* Disadvantages of kegging versus bottling in beer quality
- \* Suppliers of CHEAP CHEAP CHEAP, did I say, CHEAP, kegging supplies (yes, I am even soliciting to buy equipment from other home brewers who may have an extra keg or two laying around gathering dust).

Thank you in advance for the information. I am also interested in finding other home brewers who may be interested in exchanging brews (you give me a bottle, I give you a bottle) in the DC Metropolitan area.

Thanks,  
Mark R. (Olney, MD)

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Date: Thu, 28 Apr 94 10:26:38 CDT

From: don@tellabs.com

Subject: Subject: Re: Chest Freezers & Taps

>I am currently deciding where to place the taps on my chest freezer and am  
>interested in any experience people have had with their taps on a chest  
>freezer. I am trying to decide whether to put a tower on the lid or put  
>the taps on the side of the freezer. Not having checked to see what is in  
>the walls of the chest freezer (yet), does anyone have any warnings?  
>

>Glenn Raudins

>raudins@Elan2.coryphaeus.com

I've got one warning -- be absolutly sure which wall has the cooling  
coil in it and DONT drill into that wall. Pick another. This is an  
easy way to make a perfectly good freezer worthless. The cooling  
coil is not necessarily on the back of the freezer. Mine is on the  
front wall.

don

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Date: Thu, 28 Apr 94 17:43:34 -0600  
From: Kelly Jones <k-jones@ee.utah.edu>  
Subject: Looking for Beer Quotes

I am looking to compile a list of beer quotes/aphorisms/witty sayings/etc. You know the ones I'm talking about, I've seen them in a lot of your .sig files: "In heaven there is no beer,...", "He who buys eggs, buys many shells,...", etc. If you have some of these, please post or mail them to me, with attributions where possible. Just send me your .sig if that's where the quote is. If you know of any online sources, or if anyone has already done this, please let me know.

When I'm finished, I'll post the results, and possibly see about uploading to the Sierra archives if there's sufficient interest.

Thanks,

Kelly

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Date: Thu, 28 Apr 1994 19:30:48 -0500

From: rnarvaez@lan.mcl.bdm.com

**Subject: Microbrew Beer**

Hello,

Does anybody know if there is any companies that specialize in the distribution of microbrewed beer? There are a couple of liquor stores here in Albuquerque but they don't carry a large selection. I once heard about a company that offers a beer of the month club. This company offers microbrewed beer from around the US and has it shipped to you house. Has anyone heard of this? Please let me know I would like to try some more MicroBrew.

Thanks in advance for any assistance

Ronald Narvaez  
RNarvaez@lan.mcl.bdm.com

Never take life too seriously, it isn't a permanent thing. : )

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Date: Thu, 28 Apr 94 17:34 EST  
From: Jack Skeels <0004310587@mcimail.com>  
Subject: COYOTE's Cool Question

Jim the Coyote asked about building a box for refrigeration (God, I hope I spelled that right). In the past I've sent direct e-mail to folks when I've seen this question, but what the heck, maybe there are more people interested.

There is a good how-to/why-to book called How and Why to Build a Wine Cellar. It provides an excellent intro on how to construct a variety of temperature-controlled environments, using air conditioners, thermal sinks, water cooling, etc. It also discusses topics such as humidity and condensation in such construction/fabrication.

In that wine cellars are typically targetted for 40-55F with a humidity <80%, I think that this book would give anyone enough of the ground rules so that they could engineer a brewing-capable equivalent.

Usual disclaimer... and aside from looking through an issue of the Wine Spectator or going to a really good wine shop, I'm not sure where you can find a copy.

Jack Skeels  
JSKEELS@MCIMAIL.COM

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Date: Thu, 28 Apr 94 19:30:42 EDT

From: kaltenbach@aol.com

**Subject: UNYHA Competition Results**

Here are the results of the 16th Annual Competition of the Upstate New York Homebrewers Association, held April 16 in Rochester, NY. A total of 156 entries were judged.

Light Lager (9 entries)

1st David Wunder

2nd Al Schichler

3rd Ron Maliwacki

Porter (8 entries + 1 disqualified)

1st Al Rickett & Tom Thompson

2nd John Zelazny

3rd Bill Heller

Amber Lager (13 entries)

1st Randy Maliwacki

2nd Andrew Jones

3rd Wendy & Chuck Bryant

Stout (19 entries)

1st Bill Heller

2nd John Zelazny

3rd Gerald Hall

Dark Lager (13 entries)

1st Wendy & Todd Colin

2nd Randy Blandford

3rd Peter McAnn

Belgian (9 entries)

1st Wendy & Chuck Bryant

2nd David Wynder

3rd Bill Heller

North American Ale (7 entries)

1st George Fix

2nd Kenn DePotter

3rd Paul LeClair

Specialty (25 entries)

1st Andrew Jones

2nd John Zelazny

3rd John Nelson \*\*

British Ale (22 entries)

1st Curtis Womach

2nd George Fix

Mead (12 entries + 1 disqualified)

1st Tom & Maureen Kaltenbach

2nd Jeff & Lisa Snover

3rd Lee Turner

3rd Tom Thompson

Brown Ale (16 entries)

Looks Like Saranac Black & Tan (5 entries)

1st John Nelson

1st Gerald Holl

2nd Maureen & Tom Kaltenbach

2nd Manny Holl

3rd David Chapus

BEST OF SHOW

1st Wendy & Chuck Bryant --Belgian (Trappist style)

2nd Bill Heller -- Stout

3rd George Fix -- North American Ale

\*\* NOTE: Stu Wilson was announced at contest as 3rd place winner  
(scorekeeping error)

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Date: Fri, 29 Apr 94 03:35:00 PDT  
From: "Coneys, Jeff" <Coneys@oandtsvt.nbc.ge.com>  
Subject: PINT GLASSES & RECIPES

Does anyone know where I can get my hands on traditional English Pint glasses? I have broken all but two of my set and I'm not planning any trips to Europe in the near future.

While I'm in the asking mode, is there an extract recipe known out there that would compare to Petes Wicked Ale? I have not brewed for a while and am looking for a good beer to get me hooked once again.

Thanks in advance,

Jeff Coneys -- coneys@oandtsvt.nbc.ge.com

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Date: Fri, 29 Apr 1994 08:03:10 -0400 (EDT)  
From: "Dana S. Cummings" <dcumming@moose.uvm.edu>  
Subject: pH & buffers

In HBD # 1411, CARLSON@GVSU.EDU wrote

> rinsed out by sparging. Diluting a buffer does not change  
> its pH. It seems unlikely that sparging with very soft,

I humbly beg to differ. pH is defined as  $\langle -\log [H^+] \rangle$ . That reads minus the log of the hydrogen ion concentration. As you dilute, your concentration of  $H^+$  decreases. The pH will follow.

Dana Cummings  
dcumming@moose.uvm.edu

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Date: Fri, 29 Apr 1994 09:42:25 -0400 (EDT)

From: Jim Busch <busch@daacdev1.stx.com>

Subject: Yes, I amde a mistake

John writes:

>  
> Subject: Don't try this at home kids  
>  
> Jim Busch <busch@daacdev1.stx.com> writes:  
>  
> >. . . bit suprised to read that they didnt like cask hopping at  
> >"higher levels". They said they settled on 1/6th of an oz per keg,  
> >if I remember right, claiming a tinny effect. I have used up to 40  
> >oz in a 5 gal keg with no tinny effects, this is with East KEnt  
> >Goldings.  
>  
> Well Jim, I think you have just created a new definition for the  
> term hop head. Were these pellets, plugs, or whole flowers? Did you  
> have to use a marble in the bag to keep it from floating? Has Mark  
> Garetz been in touch to get information for his forthcoming book?  
> Has Coyote been in touch for the recipe, in hopes that the critters  
> don't decimate his harvest this year?

I do get Johns humor but I guess I should correct myself. It should have said GRAMS. 40 grams per 5 gal. I did the experiment with 4 kegs, each had between 14g and 40g of Whole EKGs( Morris Hanbury). Alpha 5%. I loved the results.

Jim Busch

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Date: Fri, 29 Apr 94 09:59:15 EDT  
From: dipalma@sky.com (Jim Dipalma)  
Subject: RE: Wyeast Scotch

Hi All,

In HBD#1410, Rich Larsen writes:

>Has anyone else experienced a noted increase of a sleepy hang over effect  
>from the wyeast scottish.

>In addition, there is a pretty  
>bad taste in the mouth as well.

>This time I  
>used the tried and true Fuggle / Goldings combo and get the "icks" in the  
>morning. So now I'm attributing it to one of the "higher" alcohols.  
>Whatcha think? too high a ferment temp? Probably in the mid to upper  
>60s. I know its just not me, as three other people reported the next day,  
>that they just couldn't get moving. Mash was 1 hour at 152, SG1.060 FG 1.010

I brewed a strong Scotch ale with this yeast(1728) recently. The beer was fermented at 60-62F, and racked to secondary 8 days after pitching, so I don't think fusel alcohols should be an issue. This past Tuesday, the 26th, I kegged the beer. I ended up with slightly over 5 gallons, for after filling the keg, there was enough beer left over to fill a large glass, about 10 ounces or so. Since I hate to waste homebrew, I drank it. Hey, even flat, green homebrew from the fermenter is infinitely better than BudMilloors. This 10 ounces was the only beer I consumed that evening.

Next day, I experienced a similar effect to what Rich reported, I was kind of out of it all morning. I had a terrible time concentrating at work. I did not experience any bad aftertaste. I had recently recovered from a severe headcold, so I attributed the feeling to being run down, didn't pay it too much attention at the time. Reading Rich's post has makes me wonder about this, anyone else that's used this yeast experience this?

Jim

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Date: Fri, 29 Apr 1994 08:57:21 -0500 (CDT)  
From: Rich Larsen <richl@access1.speedway.net>  
Subject: Credentials / Triple bock

I'm taking a poll, if y'all don't mind:

How many of you out there in the CyberBrewery have attended a professional brewing school. I.E. Siebel, etc. Please E-mail me with your answers. TIA.

The talk about the Sam(tm) Adams(tm) Triple(tm not) Bock(tm not) states that it has sherry and port wine characteristics. This sounds to me like OXIDATION. Way to go Koch.

=> Rich

Rich Larsen (708) 388-3514  
The Blind Dog Brewery "HomeBrewPub", Midlothian, IL  
(Not a commercial establishment)

"I never drink... Wine." Bela Lugosi as Dracula

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Date: Fri, 29 Apr 1994 07:35:48 -0700 (PDT)

From: gummitch@teleport.com (Jeff Frane)

**Subject: 1968 London ESB yeast**

Wyeast's 1968 London ESB strain is highly-flocculant, with an apparent attenuation of 67-71%. They caution that "this strain is so flocculant that additional aeration and agitation is needed." My own experience with it has been excellent, and I continue to use it in the sure knowledge that I will get a nice malty finish and some light diacetyl. But it's possible that under cool conditions the yeast would flocculate so quickly that a fairly high diacetyl level would be reached. I would suggest that rousing it several times during fermentation is not a bad idea. And do be sure that it gets a definite diacetyl rest.

- --Jeff

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Date: Fri, 29 Apr 94 10:34:03 -0400  
From: Philip DiFalco <sxupjd@fnma.COM>  
Subject: Question Concerning Wort in Hop Bag

In making my beer:

I immerse whole hops, imprisoned in a hop bag, during the boil.  
After the boil, I use a chiller to cool the wort.  
After the chill I strain the wort into the primary (a glass carboy).  
Remaining in the brewpot is the hop bag.  
The hop bag contains the whole hops and some (precious) wort.

Question:

Should I squeeze the remaining wort from this hop bag into the primary?

Please post or email me any responses.  
Thanks.

- - - -

email: sxupjd@fnma.com (NeXT Mail Okay)  
Philip DiFalco, SIS, Systems & Operation Management Development  
FannieMae, 3900 Wisconsin Ave. NW, Washington, DC 20016 (202)752-2812

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Date: Fri, 29 Apr 1994 11:29 EDT  
From: Alan\_Marshall <AK200032@Sol.YorkU.CA>

**Subject: Mea Culpa**

Several people have kindly pointed out that I compared the water usage of Great Western Malting and Upper Canada Brewing, and I said GW's 10E6 gallon water usage was wasteful. That was foolish of me.

As pennance, I'm heading for the corner to sit with a dunce cap on, sipping a warm Genuine Cold-Filtered Bud Dry Lite Ice Original Draft, brewed under license, of course.

Alan Marshall

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Date: Fri, 29 Apr 1994 11:33 EDT  
From: CSS2@OAS.PSU.EDU (SPEAKER.CURTIS)  
Subject: sulfur smell from dry hopping?

A question for the group...I recently made a batch of C. Papazian's Rocky Raccoon Honey Lager and figured this might be a good batch to try dry hopping with. I fermented for a week in the primary, racked to the carboy and added a "tea" made from a cup of previously boiled water and 1/2 oz of Cascade pellets. After allowing it to finish (18 days), I decided to bottle last night. When I pulled the airlock to rack to the bottling bucket, I got a strong sulfur smell from the carboy; not overwealming, but noticable. I'm fairly sure that the beer was not light struck (I lagered in the same dark corner of my basement that I always use)...any ideas what might have happened? Could it come from the hops? Can this beer be saved? (I bottled it anyway, hoping that the smell will age out :) Any advice would be appreciated...

Thanks  
Hoppy Brewing  
Curt  
css2@oas.psu.edu

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Date: Fri, 29 Apr 1994 11:52:31 -0500 (EST)

From: HUMPHREYS@UMBC2.UMBC.EDU

**Subject: Coleman Coolers for mashing**

Hi all,

I am currently in the process of acquiring the equipment for all-grain brewing. I've been searching high and low for the fabled 10 gallon Gott "tower of power" at local (Baltimore) retail establishments. This is starting to turn into the Holy Grail for me - I cannot find one anywhere. I did find a 10 gallon Coleman water "jug" which is shaped like the "tower of power" only square instead of circular. The problem is that in the info that came with this jug, under "Helpful Hints", I see "DO NOT USE JUGS AS CONTAINERS FOR HOT LIQUIDS. Jugs perform best when used with ice to keep things cold." Intrigued, I called the 1-800 number for Coleman. The person I spoke to said the same thing as the "Tip." When I asked him about any possible problems with putting hot liquid in the jug, he got evasive, and just reiterated their recommendation.

This 10 gallon "jug" was considerably cheaper than the prices I have seen here in the HBD for the elusive, perhaps mythical Gott "tower of power": \$29.95 for the Coleman. My question: are there any nasty side effects of using coolers intended only for cold liquids as mash and lauter tuns? Will the plastic break down and leech into my wort? Should I take the 10 gallon Coleman "jug" back and continue my quest for the Gott cooler?

TIA,

Brad Humphreys

Internet: Humphreys@UMBC2.UMBC.edu

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Date: Fri, 29 Apr 1994 11:46 EDT  
From: Alan\_Marshall <AK200032@Sol.YorkU.CA>  
Subject: Propane Storage Safety

bgros@sensitivity.berkeley.edu (Bryan L. Gros), wrote:

> Is a leaky propane tank a common thing? If storing the tank in the  
> garage or basement is bad, where do you store it? Out in the backyard?  
> Should you build a little box to protect the tank from the weather  
> and keep it outside under the porch or something?

Last summer, the local firefighters came around offering safety inspections. We discovered that it is quite dangerous and, in our municipality illegal, to store a propane tank indoors or in the garage. A 20# tank has enough energy to destroy half our house. They should be stored in the open.

Also, don't do what my parents did -- they spray painted the tank black so it would blend in with the barbeque. This encouraged the tank to absorb the energy of the sunlight, heating the tank and forcing the gas to leak. It was estimated that they were losing about half their gas during the peak of summer.

Most propane dealers have literature and even videos on the safe use of propane.

Alan Marshall

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Date: Fri, 29 Apr 94 09:22:09 PDT  
From: "Joe Stone" <JSTONE@SJEVM5.VNET.IBM.COM>  
Subject: March MDX-3 Motor Speed Controller

Has anyone out there used a motor speed controller in conjunction with the March MDX-3 pump as described in the 1992 Special Issue of Zymurgy? I finally broke down and bought a recirculating pump. I was hoping for a little advice before running the smoke test. You can email me directly.

Joe

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Date: Fri, 29 Apr 1994 09:30:04 -0700 (PDT)  
From: malodah@pbgueuze.scrn2700.PacBell.COM (Martin Lodahl)  
Subject: Extracts Again

The question of malt extract composition has come up with some regularity over the years, but I must say that I was flabbergasted to see Norman Farrel post this in HOMEBREW Digest #1411:

> ... AHA has set up a project to boil and analyze  
> 25 different malt extracts (both liquid and dry). Just Brew It.  
> club members will boil all the extracts under as similar conditions  
> as possible and take a 500 ml. sample. The samples will be sent  
> to Siebel Inst. for testing. I have not seen to full list of  
> properties for testing but I will try to find out. Results could  
> be published in the Winter zymurgy.

The AHA sells 7 full-color pages of ads in every Zymurgy issue, and six of them are generally bought by purveyors of extracts. That fact alone has long caused me to doubt that they'd ever seriously address the extract question, and the fact that they'd even go this far surprises me greatly. By turning the preparation of the worts over to a homebrew club, though, they've created the possibility for enough inconsistency for the makers of the extracts to later claim that the results aren't valid. Before your club runs the test I suggest you get a copy of the Paik, Low, Ingledew et al. study, "Malt Extract: Relationship of Chemical Composition to Fermentability," Journal of the American Soc. of Brewing Chemists, Vol. 49, 1991. The methods described there assure a very high degree of consistency.

Many lines further down, Edward C. Bronson (in an excellent posting!) described calling Briess and speaking to someone I believe from the context to have been Mary Anne Gruber:

> ... I was told by the Director of Brewing Services  
> that the "formulations were proprietary" and that the difference between  
> thier various extract products was "the addition of crystal malt and/or  
> chocolate malt and/or black malt" and that the choice of ingredients was  
> "determined by the style of beer that the extract was designed to produce."  
> Not too informative, to say the least. When I asked her if she was willing  
> to tell me what I needed to know, she said that "she was being careful not  
> to tell me details." After a polite thank you, the conversation was over.  
> I was very surprised.

I'm much less so. Extract producers have never been candid about what's in the stuff they sell, though I would imagine that they treat very large-volume purchasers somewhat differently from pub-brewers and homebrewers. My article on the subject in Brewing Techniques ("Malt Extracts: Cause for Caution," V. I, No. 2, July/August 1993), which draws heavily from the study cited above, shows that at least some of them actually have something to hide, and it's my suspicion that in one way or another, all of them do. The assumption I started

with, that extracts are simply concentrated worts, is apparently more than a little questionable. I'm glad to see this question come up, and I hope it leads to the sort of pressure that will cause extract producers to clean up their act, just as yeast producers have.

- Martin

= Martin Lodahl Systems Analyst, Capacity Planning, Pacific\*Bell =  
= malodah@pacbell.com Sacramento, CA USA 916.972.4821 =  
= If it's good for ancient Druids runnin' nekkid through the wuids, =  
= Drinkin' strange fermented fluids, it's good enough for me! (Unk.) =

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Date: Fri, 29 Apr 1994 11:36:55 CDT  
From: Al Gaspar <gaspar@STL-17SIMA.ARMY.MIL>  
Subject: Re: separate beer digests for extract and grain brewers

Joan Donohue writes suggesting that we break the Homebrew Digest into two parts. My vote is no. I get useful information from both all-grain and extract postings. Some postings apply equally to both-- hops, yeast, water, wort chillers, etc. What happens to those? Do we have a third "common" digest? Who does the work to determine which articles go where?

I sympathize with the time it takes to review the digest, but I find that informative titles help a lot. If the subject line says sparging, and I'm not interested, I skip it.

Cheers--

Al

- - -

Al Gaspar <gaspar@stl-17sima.army.mil>  
USAMC SIMA, ATTN: AMXSI-TTC, 1222 Spruce St., St. Louis, MO 63103-2834  
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Date: Fri, 29 Apr 1994 09:39:52 -0700  
From: Mark Bellefeuille <mcb@mcdpxs.phx.mcd.mot.com>  
Subject: SS airstones, inline carbon filters

Re> The SS airstone attached to an aquarium pump (with an inline charcoal filter) will get you up to 20% O2 sat., (since the air is 20% O2, 80% N2) within 30 min.

..snip..

I've been thinking about using a nebulizer with an airstone and filter for aeration (the machine pumps filtered air through a solution which is then inhaled by the patient; so, it's just a fancy (expensive) air pump). Can SS airstones be found at the same stores as aquarium pumps? In the literature, hbd, and r.c.b, the filters are always referred to as 'patient or sterile' filters. Did I miss the references to carbon filters? Will an 'inline carbon' filter work as well as the patient filters? And where would one get one of these filters? Approx cost?  
TIA,  
Mark

-----  
Mark C. Bellefeuille

INTERNET: mcb@phx.mcd.mot.com

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Date: Fri, 29 Apr 1994 10:48:06 -0600 (MDT)

From: COYOTE <SLK6P@cc.usu.edu>

**Subject: Cool-er/ Moving Hops/ Kolsh/ Chuckles**

In the low- water usage cooling system discussion:

What I used to do was to have a bucket of ice water with spigot placed on top of my fridge. This would run (via gravity) through 50 ft of 1/4" copper tubing and collected the water into 5 gallon jugs. The water could be used for plants, topping up fish tanks, or simply saved for the next brewing session. I used a bag or two of ice (\$2/brew session or make your own)

It usually took about 2-3 buckets to bring 10 gallons down to comfy pitching temp. The other addition was to have 20 ft of 3/8" copper tubing in a bucket of ice water. When the warmed wort was racked from the pot to carboys it was racked THROUGH the 2nd stage cooler and I was able to bring the wort down to lagering temps in about a half hour total cooling.

I tend to keep chloring solutions around, and add a little fresh chloring everynow and then. Got some Cl test strips and they confirmed that the 'ol dip finger, smell finger test was pretty much adequate. If I didn't sense Cl with the snooter- it needed another splash.

Anyone know of any problems with hanging on to old chlorine solns?  
Ok- besides sperm killage!

\*\*\*

Bad news from the electrical inspection. I've been told the the house does not have adequate electrical line-age to handle a window air conditioner. Ugh- there goes the dreams of a walk in cooler in the basement, unless I can afford to upgrade the wiring/ replace fuse box with a breaker box. \$\$\$'s I'll have to debate this with the seller! I don't think it'll help to tell them it's for brewing purposes. They're mormon! Maybe if I said it was for food storage for armageddon!

Good news is that that room does have a vent to the outside, so it WILL be KOOL in the winter. At least I can manage some real lagering then. I think's its intended to be a root cellar type room.

Anyone know of any problem with having an earth floor (besides termites- we're working on that!). I could lay cement, but would rather not bother if it's not needed.

Hey at least I've got my gas Coyote Cooker (:) so I won't be taxing the electric stove! ANd I can still plug in my beer fridge in the garage. All is not lost! But I'd like to be able to safely plug in my computer!!!

\*\*\*

MOVING HOPS:

If they shoots are still fairly small, you're doing ok (under a foot say). You can dig them up- just dig a bigger hole than you think you'll need. You will most certainly take out some roots in the process, but they will survive a bit of root pruning without too much harm.

I feel I've passed the point of safely transplanting mine. They are about chest high on their stringers now, so I'll be moving cuttings, and my new rhizomes to the new pad, and letting these remain. I've arranged to share the harvest with the tenants. I'm also probably gonna have someone move into

my apartment (when I move out) who is an avid -fairly- new brewer. The tenant downstairs seemed to favor the idea when he learned the new guy has a keggng setup- so when I move mine the house will not lose the capability. Also- that way I can come back and fondly the cones, and share a brew with the occupants once in a while!

I have decided that rooting cuttings in water first, then planting in soil is more effective than just sticking them in dirt. I have had both work, but MUCH better success rate with liquid rooting first. FWIW. (Got some lady bugs yesterday- just waiting to be set free!!!)

\*\*\*

I've got my first use of a Kolsh yeast underway. Pardon my ignorance, but is this considered a Lager yeast, or an ale? or is it in that fuzzy grey area in between. Seems to be a bottom fermenter and is acting more like lagers I've used. I still don't have a good example of a Kolsh recipe. I just went for pale malt, and some crystal. (touch of biscuit) The only recipe I found was Millers (2nd book) but was extract based so I don't know what REALLY in it!

Any tried and true Kolsh recipes? Experience with the yeast? I haven't tried a Kolsh beer to my knowledge, so I'm not sure what the style description involves. Any info? 'Preciate it pals!

\*\*\*

Chuckles:

Thanks to the folks that has e-mailed me saying they enjoy my posts, and sense (or lack of?) humor. I know it's quirky sometimes, and hard to make a funny expression (face or voice) clear over the net... To those of you who find me annoying, waster of bw..., abnoxious, sophmorish, boorish, etc etc etc, well...as Bart has frequently sed, "Eat my shorts!" 8-/^ But really- I'm glad that we can keep SOME humor in the digest. If it was all techie crap we'd bore even ourselves! And to anyone I've ever truly offended...I probably didn't mean it, unless you REALLY deserved it!

\*\*

I was wondering why Rich Webb was going to make a "baby immersion chiller", just seems to me the squeals and commotion would be a little too much for my nerves when that baby hit the hot wort, or ice water. <Cringe- Shudder>

\*\*

Another Rich was talking about Scotch ales and sleepiness, and dragon breath.

Hmmm, could be that Scotch ales can be up to the strength of a barneywine, and might have the potency to start making you see purple dino-s. My Barneywine was reported to have put a whiskey drinking insomniac to sleep for the night. That was flattering! Seems like a powerful effect to me! (did you hear? Barney can't sing "I love you, you love me..blah blah blah!")

But if you're scotch ale had only an OG of 1.06- well, maybe it's not that potent. Try one a wee-heavier ...say in the 90's, then we'll KNOW!

But really- Hops are know to induce sleep. You can drink a hop tea, or stuff a pillow with hops to help insomnia- I mean to reduce, eliminate...make sleep! You can calm a colichy baby by running a vaccuum, cure a headache by massaging your thumb/palm. These and more home-remedies are included in my book... "How to make lots of money off of gullible TV watchers" (Copywrite:Time

Strife)

But really: Check an herb book and they discuss the "medicinal" value of hops

As for the dragon breath: Chew some parsley before going to bed.  
Don't smoke cigars with your homebrew. Brush your teeth. Keep a bottle of Scope by the bedside. (and a spittoon)

In actuality: bad breath is caused by bacteria literally rotting in your mouth. They consume sugars and produce acid. Some of the products of their "fermentations" cause rancid smells. Halitosis is more likely after a nights sleep when your salivary action has been at a minimum. THE natural brushing of your tongue and gums, and flush of saliva tents to reduce bacterial populations. You can be tested for Dental Caries Susceptibility (acid prodtn) Brushing with a baking soda toothpaste can reduce the acidity, and inhibit the buggers. It's probably more likely that residual beer sugars are responsible than yeast. Plus- excess drinking (common with yummy scotch's) will allow alcohol vapor from the lungs to migrate through the nasal and oral canals. Perhaps there are some hop-aroma components that also exit in vapor form.

\* Anyone see last mondays episode of Northern Exposure? How do you think Maggie the Dust Mite Mama would feel about the above story? Imaging Joel expaining it to her? Nyuck- Nyuck- Nycuck. No bedtime for Bonzo!

(FWIW: I enjoy a good cigar once in a while, but find them to interfere with my homebrew enjoyment. All I smell is the cigar aroma from my moustache, rather than the rich hop aroma from my homebrews. Oh well, every vice has its downfall. Even sex is supposed to kill brain cells. Oh darn...)

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|/
|/| //| /-/-/- John (The Coyote) Wyllie SLK6P@cc.usu.edu -/-/-/
/ | Originally in Logan, soon to be Smithfield (utah. shhhhhh)
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Date: Fri, 29 Apr 1994 10:54:48 +0900  
From: bjones@novax.llnl.gov (Bob Jones)  
**Subject: Toxic Zymurgy**

I got this reply from Karen regarding the smell of the lastest issue of Zymurgy. Sounds like they are aware of the problem.

>Bob,  
>  
>I gotta agree with you - It doesn't just smell, it downright stinks! We're  
>looking into with our printer and hopefully we can avoid any repeated stinko  
>pages from ever appearing again.  
>  
>Looking forward to Denver!  
>  
>Karen  
>

Bob Jones  
bjones@novax.llnl.gov

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Date: Fri, 29 Apr 94 14:10:36 EDT  
From: Jim Grady <grady@hpangrt.an.hp.com>  
Subject: Extract based oatmeal stout/Czech pils yeast update

I know that it has been a while since the question was asked but William's Brewing makes an "Oatmeal Dark" extract if you want to make an oatmeal stout without mashing. It is \$13.90 for 6 lbs of syrup (I think). I used it last summer and was very pleased.

\*\*\*\*\*

Earlier I mentioned that I had a starter going from Wyeast's new Czech Pils yeast that did not seem to flocculate well and produced a lot of diacetyl. Well, it seems that my starter temp was too high. I fermented a lager at 47°F and it did very well. It has also packed down better in the bottle than I was expecting. I made two batches of Dave Miller's "Bohemian Pilsner" from "Continental Pilsner"; I fermented one with Wyeast Bavarian Lager and one with the Czech Lager. It seems that the Czech yeast likes the colder temps better; it conditioned much faster at 47°F. I am quite pleased with it. Now I'll have to see if my palate can tell the difference!

- -

Jim Grady  
grady@hp-mpg.an.hp.com

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End of HOMEBREW Digest #1412, 04/30/94  
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Date: Fri, 29 Apr 94 13:11:28 -0500  
From: jay\_weissler@il.us.swissbank.com (Jay Weissler)  
Subject: aeration

I've received a number of replies to my aeration posting. Many point out that unboiled water may be more polluted than the air (O2) used for oxygenating. They also point out that oxygen is necessary for yeast reproduction and a good ferment. No arguments here. Brewers who suffer from contaminated water, low pitching rates, etc. may feel that they benefit from aeration. I'll still stick with running the wort down the side of the carboy, but if you want to pump or do the Texas 2Step with your primary, well, whatever aerates your wort...

Some pumpers pointed out that pumps should be shut down after about 2 hours of use. I don't know if this common knowledge based on some replies and on my own conversations with local (Chicago area) brew store owners and other brewers.

Jeff Frane says:

>You might also have sufficient extraneous microorganisms to spoil  
>your beer... Extract brewers doing a partial boil should make sure  
>that \*all\* the water they're using is pre-boiled... And the water  
>bureau makes that attempt with chlorine (sometimes lots of it), and  
>boiling helps drive off the chlorine.

At least in Chicago and the North Shore tap water seems pretty good. (sufficient chlorine to keep contaminants down, while not high enough to create real problems of its own (my experience, anyone disagree?) May be it's the water, but I have to agree with Jack who I read as saying try it before you start manipulating. Yes, boiling kills contaminants and dechlorinates. It also de-oxygenates, causes precipitation of solids, effects pH, etc. which may may have to compensate for later. I don't know anyone who has ruined a batch because of tap water here. I know plenty (including me) who have ruined batches by messing with basically good water and 2 who attribute ruined batches to aerators.

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Date: Fri, 29 Apr 94 14:48:45 EDT  
From: terfintt@ttown.apci.com (Terri Terfinko)  
**Subject: Stainless Steel Welding**

I am building a brew kettle from a stainless steel keg. I have never brazed or welded stainless and would like some advice. I will be attaching a brass nipple through a half inch hole to install the valve assembly at the bottom of the keg. I have experimented with soldering brass to stainless and to my surprise, it stuck. I was told that silver solder was the best way to fuse the connection. Will a butane torch create enough heat to work with silver solder? Would brazing with a brass rod work? What would be the down fall of using regular plumbing solder? Any advice on welding temperatures, techniques, materials would be appreciated.

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Date: Fri, 29 Apr 1994 06:17:16 -0700 (PDT)

From: tlyons@netcom.com (Tom Lyons)

**Subject: Seperate digests - NOT!**

"Joan Donohue" <DONOHUE@darla.badm.scarolina.edu> writes:

>I would like to make a suggestion that the beer digest be separated  
>into two parts:  
> 1. notes of interest to extract brewers,  
> 2. notes of interest to all grain brewers.  
>The homebrew digests are getting quite long and I would prefer to have  
>less to scroll through every day.

I'd like to suggest that it not. I can't beleive that there is such a distinct dividing line between extract and all-grain brewing that anyone could make such a black-and-white distinction. In which digest would you post notes on hop utilization, for example? This is not a flame, just an opinion.

For what it's worth, I brew both ways. I guess that makes me bi-fermentable.

"Why can't we all just get along?" - Anonymous

Tom Lyons - tlyons@netcom.com

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Date: Fri, 29 Apr 1994 06:16:01 -0700 (PDT)

From: tlyons@netcom.com (Tom Lyons)

**Subject: head retention**

rnarvaez@lan.mcl.bdm.com writes:

>Well the waiting is all done and I opened my very  
>first bottle of homebrew last night and was quite disappointed. The beer  
>didn't have any type of head retention. There was good carbonation,  
>and a head did form but quickly disappeared.

>My question is what should I do to increase the head retention in my  
>brew.

First, congrats on the brew, even tho you were disappointed. Don't give up. I thought my first brew was pretty bad, too. In retrospect, it just needed some minor adjustments.

Second, the problem \*may\* not be in the beer. One of the biggest head killers is the glassware the beer is poured into. ANY soap film, grease, water or other foreign substance in your glass will kill your head dead like Raid. I might be making light (not "lite") of your problem, but pouring beer into substandard glassware was one of my early faux pas. Folks often refer to a properly cleaned glass as being "beer clean", meaning there is nothing inherent in the mug that will shoot head retention down in flames.

Well cleaned, well rinsed, and well dried glassware will squeak when rubbed with a (clean) finger. Hard, clear plastic cups are preferable to unclean glassware, BTW, and are standard issue in many beer tastings.

Keep on brewing!

Tom Lyons - tlyons@netcom.com

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Date: Fri, 29 Apr 94 12:06:09 MDT

From: npyle@n33.ecae.stortek.com

**Subject: Wyeast 1968 / Propane**

Mark Evans asks about the new Wyeast 1968. I've used it for two batches and I know Jeff Frane has used it for at least one. Here's my experience with it:

Batch #1 was a bitter fermented around 63F. The OG was 1.045, and the FG was below 1.010 (it was 1.010 after a week - and the beer was crystal clear at this point, didn't check SG after that). I kegged the beer after two weeks of fermentation and it had a very noticeable diacetyl component for at least two weeks after that. Since the stuff flocculates so well I decided that it had dropped out a little early at this temperature and vowed to ferment it hotter the next time. The diacetyl was below my taste threshold within a couple more weeks, but by then the beer was almost gone (obviously the diacetyl didn't harm the drinkability too much!).

Batch #2 was a big brown ale fermented around 67F. The yeast was reused from the dregs in the keg of bitter. The OG was 1.060 and the SG was 1.014 a week later at racking. There was no noticeable diacetyl in this batch, though the toasted malt flavor dominates, so it wouldn't be as obvious. This batch is still in the secondary, but it has acted very normal in terms of attenuation.

\*\*

Bryan Gros asks about propane leaks, storage, etc. I had a leaky valve in an old tank I bought at a garage sale. It turns out it is practically cheaper to replace the entire tank than to fix the valve. I don't know what's the best way to store the tanks, but if you can do it outside, I'm sure that is preferred. BTW, I get much more than 4 batches out of a 20# tank of propane. It is hard to say, since I use the same propane tanks for grill, camper, and brewing, but it is definitely better than your experience.

Cheers,

Norm = npyle@n33.stortek.com

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Date: 29 Apr 94 18:19:12  
From: bwchar@mail.wm.edu (Brett Charbeneau)  
Subject: Ex-keg now kettle: poison interior coating?

Gang,

I just received my BCI-converted 15.5-gallon stainless steel keg with the top cut out - very nice. But...

Thinking to myself that this thing has never been used to COOK things in, and may be coated with something to make sterilization easier at the plant, made me realize that firing it up right out of the box may not be particularly prudent.

It's an old AB keg - says so on the bottom. Should I prepare it somehow before using it to boil wort? I'd really appreciate hearing from somebody who's had some experience with this sort of thing.

Thanks loads!

Brett Charbeneau  
Beer Geek Wannabe in Williamsburg, Virginia

P.S. For those thinking about it, the BCI converted keg is a pretty cool deal for \$50. The lid to my 10-gallon Vollrath fits on it perfectly and the keg fits my Cajun Cooker like it was made for it.

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Date: Fri Apr 29 16:08:57 1994  
From: braddw@rounder.rounder.com  
Subject: More Water questions

In Table #7 on page #55 of Noonan's "Brewing Lager Beer" he cites the "Estimate Character" brewing waters from Pilsen, Dortmund, Munich and Vienna. Does anyone out there know where I can find similar breakdowns of waters suitable for the brewing of dark ales such as Porters, Brown Ales, and or Stouts?

Here is a general analysis of my tap water as it came from the local water authority. All measurements in ppm.

Ca	3.2
Mg	0.8
Na	10.1
SO4	7.9
HCO3	????
Cl	15.0
PH	8.8* (WOW !!!)
Color	10.0
Turbidity	.49
Total Hardness as CaCO3	14.0
Total Dissolved Solids (Spec. Conductance in Micromhos/cm @25 Deg C)	84.0

\* PH adjustment mad with caustic soda. (what does that mean?!?!?)

Questions.

- 1) What should I do to bring the PH down for the mash?  
How far? Around 7?
- 2) How should I harden my water? With Gypsum? Will This help mw with question #1?
- 3) Will pre-boiling the water help me lower the color?  
(particles in colloidal suspension?)
- 4) What should I do with ths water to brew the dark ales that I love so much.

Private e-mail is welcome.

Overwhelmed by Water,

Bradd Wheeler.  
(braddw@rounder.com)



Date: 29 Apr 94 16:01:01 EDT  
From: "Glenace L. Melton" <71242.2275@CompuServe.COM>  
Subject: Extracts/IM/long scrolls

HBD 1411 and the couple of previous ones brought up several topics that have been bugging me.

1. EXTRACTS: Why wait for the producers to publish their extract contents? One might ask the chemists in the crowd, or AHA members, or anyone else to send in results such as: specific gravity of the extract (it varies from 1.30 to 1.37 or more), fermentability (sugars/dextrines), hop alpha acid concentration of hopped extracts, etc. These results could be kept in a running file.

2. IRISH MOSS: J. Schmidling's note about the trouble with IM when using his Easy Masher/Sparger prompts the following: Back in the stone age of homebrewing, about 1936-1956, when I first started this insane hobby, if finings or a clarifying agent such as gelatine were used at all it was added just before bottling. What we produced then tasted terrible, but was usually clear. Since I resumed brewing I have made 4 partial mashes and one full-grain mash and in every case added rehydrated Irish Moss during the last 15 minutes of the boil. This has produced sludge (now called trub) galore, but has not aided clarification in the bottle at all, so far as I can tell. On the other hand, racking is greatly hampered because of clogging of the tube etc., and I haven't noticed that it enhances the hot break, which happens before the IM is added. When and why did the practice of adding IM near the end of the boil begin? I should think it should be added with the priming; it's the beer in the bottles you want to clear.

3. LONG SCROLLS: I, too, find only a small part of the daily HBD if sufficient interest to save for further reference. However, I intend to do both extract and all-grain brewing so I would not prefer a split on that dichotomy. A lot of questions are answered in readily available books or quotes from them; the Editor ("janitor") might simply have a few stock replies that would take care of these inquiries. I also think that personal vendettas could be carried out by private e-mail or more effectively on the field of honor with over-primed bottle grenades.

[END]

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Date: Fri, 29 Apr 1994 14:09:10 -0700 (PDT)  
From: "T.H. DeWitt" <DEWITT@pebvax.new.epa.gov>  
**Subject: Separating HBD**

I strongly disagree w/ J. Donohue's suggestion to separate the digest into 2 parts. I enjoy reading about both styles of brewing, although I have only tried the extract method. Many of the discussions are pertinent to both approaches, and much of the info. on all-grain brewing is relevant to extract brewing. I suspect you will find many others with a similar opinion. If you want to reduce your reading, save the daily HBD to file on your PC, use a word processor to find each occurrence of "extract", and constrain your reading to those articles.

Ted DeWitt  
Hatfield Marine Science Center  
Oregon State Univ.  
Newport, OR  
email: dewitt@pebvax.new.epa.gov

"To err is human, to blame someone else is more human" - Unknown

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Date: Sat, 30 Apr 1994 08:09:34 +1000 (EST)  
From: David Draper <ddraper@laurel.ocs.mq.edu.au>  
Subject: Splitting the Digest

Whud id iz: In HBD #1411, Joan Donohue suggests splitting the digest into extract and all-grain sections. I would like to voice my opposition to this idea, for several reasons. First, from a practical standpoint, it would probably be more work for Rob Gardner--he does enough already. And there would inevitably be instances where a poster would be uncertain to which section his/her contribution belonged (e.g. comments on sanitation, yeast strains, keggung, fermentation and water chemistry,...), with the possible result that the poster might decide to post to both. Bandwidth, bandwidth, bandwidth! Second, from a more idealistic standpoint, my personal view is that both extractors and allgrainers can learn from the postings originating in both types of technique (and partial mashers too of course). I have posted my thoughts on this quite recently. The digest gets very divisive anyway from time to time, unfortunately, and I would very much not like to see that furthered in any way. Yes, the digest takes some time to read every day, but for my money, it is time exceptionally well spent, despite the flaming draff that crops up so often. Finally, splitting the digest would probably result in extractors who have an interest in eventually going allgrain (of which I am one) getting less "incentive" to do so, because they would not be exposed to the allgrain "HBD literature".

The only solution I can see to Joan's dilemma is for posters to try to be as descriptive as they possibly can in their subject lines, so that readers can simply skip things that they know they will have no interest in. I would guess that most readers of HBD, after getting used to the format and becoming familiar with our most-frequent contributors, will be able to "see coming", for example, a newbie problem that they don't want to bother reading, or part of a flame fest that they don't want to waste time with. That's what I do, anyway.

Just my two copper pennies.

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Fax: +61-2-805-8428 Voice: +61-2-805-8347

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Date: Fri, 29 Apr 94 15:28:36 CDT  
From: Phil Miller <C616063@MIZZOU1.missouri.edu>  
Subject: Alcohol content etc.

I am a relatively new homebrewer with three "kits" under his belt. I have had trouble getting much alcohol content out of my batches (pale ale, amber maerzen (quite tasty but no kick), and brown ale). By much I mean less than 2.5% according to the hydrometer. I have been using a plastic 6 gal. fermenting bucket and have not been doing secondary fermenting (what is this secondary fermenting? It is not on the recipes from James Page). How long should I ferment the batch to get a good alcohol yield, and how much should I expect out of the brews I've made? When is the proper time I should pitch the yeast. Any advice from the pros or the experienced amateur will be given a cheer and drink of my "Miller" LA.

Also, when doing mail-order, is Minneapolis-to-Columbia, Mo. too far to send brew kits? In winter it was fine as the kits arrived cold, but will this be the case this wet summer?

And finally, what are the benefits to using plastic buckets vs. glass carboys for fermentation?

Thanks,  
Phil Miller c616063@mizzou1.missouri.edu  
(It sure is wet here!!!!!! Good homebrew weather!!!

-----

Date: Fri, 29 Apr 94 14:51:12 CDT  
From: Terry Baldrige <XP2729%LSUVM.BITNET@uga.cc.uga.edu>  
Subject: Homebrewing in Vicksburg, MS

I shall soon be leaving my humble position here at LSU and moving to Vicksburg. I seem to remember seeing at least one person from the waterways experiment station posting to the Home Brew Digest. I would appreciate it if any Vicksburg area brewers would get in touch with me.

Email xp2729@lsuvm.sncc.lsu.edu or terry.baldrige@launchpad.unc.edu

Thanks,  
terry

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Date: Fri, 29 Apr 1994 15:17:08 -0600 (MDT)

From: COYOTE <SLK6P@cc.usu.edu>

**Subject: Propane Leaks/ Open Fermenters/ Split my Bottom**

Just want to thank all the folks who forwarded the posts on modifying hunter airstats. I ended up with several copies (SO DON'T SEND MORE!). You're good people. I toast in you general directions. Now I just gotta go screw with the thing!

\*\*\*

Bryan asked about Leaky Propane- as to whether it's a problem.

Yes- it potentially can be. There are preventative measures:

Take your attachment points apart- add silicon joint tape.  
Test your connections when the gas line is turned on by dripping a soapy solution. If you have bubbles, you have leaks (works for CO2 2)

Get a cap for your tank. Disconnect the tank from the stove when not in use. Bleed all pressure out of the stove lines for storage. Attach cap to tank. problems at the time, so I thought it might just have been smelly sewage. (stinky stuff- ) Then I realized that the dispo tank had ice on it. Hence I tracked the leak, and went OUTSIDE for a smoke!

I had my little coleman camping stove (not the coyote cooker) to a dispo propane tank, and for no apparent reason it started leaking. We were having sewer prolems at the time

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Date: Fri, 29 Apr 1994 09:05:13 -0700 (PDT)

From: Domenick Venezia <venezia@zgi.com>

**Subject: extract and grain digests**

Joan Donohue in HBD #1411 suggests that the HBD be separated into two digests, one for extract brewing and one for grain brewing.

I for one think this is a VERY, VERY BAD idea.

I personally know a wide spectrum of homebrewers and the things I learn about all types of brewing get passed along. Some of the most helpful things I've learned from the HBD were by accident. They weren't mentioned in the subject lines and/or were "asides" and were only found because I was perusing everything. There are many many topics that are common to both types of brewing - two digests would duplicate a lot of effort. And frankly the most knowledgeable participants are grain brewers so the extract brewers would probably get the short end of the stick. In no way putting my self into the knowledgeable category, I for one would forgo the extract edition.

To Joan's statement that the HBDs are getting quite long: This is simply incorrect. The HBD is limited in length (hey, that's why there's a post queue) and they are ALWAYS (except Sundays) about 45-47KB long. Also splitting the digest would not yield two digests of half the length. Like disk usage that always expands to consume all available space posting would grow and you would end up with two digests at the length limit.

Treat the HBD like a quiet (unless Jack and Kinney are at it again - which I really enjoy - thanks guys, I love you too \*SMACK\*) cup of tea or coffee and enjoy and revel in the 10 or 15 minute respite from the chaos that is otherwise our lives to peruse the HBD.

Joan, it is a privilege and a pleasure to have access to such an incredible wealth of brewing knowledge (you can actually communicate with luminaries, none of whom I'll mention for fear of leaving some out). Relax, don't rush through the HBD because you have a million things to do.

Take it as a small personal indulgence.

Domenick Venezia  
ZymoGenetics, Inc.  
Seattle, WA  
venezia@zgi.com

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Date: Sat, 30 Apr 1994 06:52:22 -0400 (EDT)

From: ELTEE@delphi.com

**Subject: Diacytel reduction**

I recently made a German Pilsener using Wyeast Bohemian Lager yeast (if memory serves). It fermented at about 45F for two weeks before I racked. At that time it had a slight diacetyl taste. The temp warmed up so it was about 55F in the secondary for 2 1/2 weeks. When I bottled the diacetyl taste was about the same. After another 3 weeks I opened one up and it was undrinkable due to diacetyl. Will this go away at warmer temps? The weather has been unseasonably warm and my beer is at about 60F right now. I made an ale last winter that did the same thing but it sat at 45F in the bottle for a month before it went away. Is warmer or colder temps better for getting rid of it? TIA

hoppy brewing

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Date: Sat, 30 Apr 1994 23:17:46 +1000 (EST)  
From: David Draper <ddraper@laurel.ocs.mq.edu.au>  
Subject: Australia's best beer?

Whud id iz: I was just trolling through some old HBDs, and in #834 there was a posting by Charlie Papazian about his trip to Australia. Turns out that the first beer he sampled was at the homebrew shop I now frequent (the proprietor Mel proudly showed me his autographed copy of NCJOHB, and guess what the inscription said? "Relax, don't worry, have a homebrew!"). Anyway, in his post CP mentioned he'd had one of the best bocks he'd tasted anywhere in the world, made by Scharer's, at a place called Picton about 90 min outside Sydney. Well, they have opened a pub right in downtown Sydney, and I've had the chance to give it a try and boy old CP wasn't kidding. They make just two beers, the bock and an amber lager, and pride themselves on brewing using strictly Bavarian materials and techniques. They also pride themselves on eschewing the perennial pub fixtures like sports cable TV, fruit machines (more-or-less slot machines), and beers from the big boys. A very wonderful atmosphere and some of the best beer I've ever had anywhere. Beer-oriented visitors to Sydney CANNOT miss it. It's in the Rocks part of town, 100 Cumberland St. in the shadow of the southern end of the Harbour Bridge. Usual disclaimer, just a mind-boggled customer.  
Cheers, Dave in Sydney

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\*\*\*\*\*  
David S. Draper School of Earth Sciences, Macquarie University  
ddraper@laurel.ocs.mq.edu.au NSW 2109 Sydney, Australia  
Fax: +61-2-805-8428 Voice: +61-2-805-8347

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Date: Sat, 30 Apr 1994 10:10:07 -0400 (EDT)

From: BMFOGARTY@delphi.com

**Subject: wort chiller kit**

Because of the generally agreed upon "need" for a good wort chiller, I have put together a kit to enable homebrewers to construct one at home with the simplest of tools (screwdriver and pliers) and very little time. I put the kit together after experimenting with chillers at home in my "brewery". When I finally got it right, I decided others might like to put it together and use it. I priced it as reasonably as I could.

If you are interested in details on the kit, (where you can get it, how it works, etc) please send me private email to

bmfogarty@delphi.com

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Date: Sat, 30 Apr 94 11:37:13 EDT

From: ST201811@BROWNVN.BROWN.EDU

Subject: RE: Microbrew beer/extract vs. grain HBD/microbrewery

Ronald Narvaez asked about getting microbrew beer through the mail in #1412.  
T

he magazine Beer, the Magazine vol 2 no 1 (still on newstands I think) has a  
wh

ole article on this. SOme of the places listed are:

Microbrew Express:\$15.95 a month; 2246 Calle del Mundo  
(+tax and SH) Santa Clara CA 95054  
415-493-2992

Microbrew to You:\$21.95 a month; 428 E. Campell Ave..  
(inclusive) Campell CA 95008  
800-347-8532 or 408-379-0500

International Beer Club:\$20 (inc); 800-854-4903

Beer Across America:\$14.95/mo +Tax&SH; 740 Industrial Drive  
Unit G.  
Carry Ill 60013  
800-854-BEER or 708-639-2337

Beers 2 You:\$12.95 for 2 4 packs  
\$14.95 for 2 6 packs (both +tax&SH); 135 West Wells  
Suite 440  
Milwaukee Wis 53203  
800-323-BEER or 414-223-

4181

Brew to You:\$20 instate  
\$22 out (both inc); Box 1565  
Woodstock Ill 60098  
800-800-BREW

Gourmet Beer Society: 43984-C Rancho Way  
Temecula CA 92590  
800-777-0740 or 909-676-2337

I'm not sure how good these are as I've never tried. Check it out..  
\*\*\*\*\*

I'd say keep the HBD as is and don't separate extract from all grain. I learn  
a lot from both and I hope others do too.

\*\*\*\*\*

How cool would it be to start a microbrewery? How hard is it? I'll be  
graduat  
ing from college in less than a year and have no desire to be an academic,  
whic  
h is unfortunately what my "major" has left as only route (mathematical  
physics  
/ logic and philosophy of science). I'm much more interested in starting a micr  
obrewery or brewpub. Any info can be sent private email to  
st201811@brownvm.bro  
wn.edu. --Peace and love and happy brewing--Jason Pastorius

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Date: Sat, 30 Apr 1994 12:11:50 -0400  
From: ambroser@apollo.dml.georgetown.edu  
Subject: SATB

SJK%DEV.decnnet WROTE:

.....that SA had no plans to remake the stuff because it was costing them  
"over \$100 a barrel".....

If my calculation is correct that is (very roughly) about \$1.00 for a 16oz  
bottle. Have you seen SA in big bottles? It's generally \$2.99 for 22oz.  
No, sorry, I don't believe that cost is a "real" reason why they may stop  
making it (even though it's not available yet).

Disclaimer: My "argument" is aimed at the SA tour guide, not specifically  
the writer of the HBD article.

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From: ulick@ulix.cheg.nd.edu

id m0pxIhg-0006LXC; Sat, 30 Apr 94 12:19 EST  
Message-Id: <m0pxIhg-0006LXC@ulix>

Date: Sat, 30 Apr 94 12:19 EST  
From: ulick@ulix.cheg.nd.edu (Ulick Stafford)  
**Subject: SATB**  
Subject: water shortage, etc.

I have been a little amused at some of the posts to do with water lately. While people who live in deserts must conserve water, where water is abundant one must assess the cost, and it is likely that water is cheaper than recycling methods. Here I pay \$1.60 for 100 cubic feet of water which is about 3 cubic meters. I don't worry about conserving water (except that they assess the sewage charge to an extent on water usage and that is a little more). I'd imagine Great Western have calculated their water cost, and isn't it nice to know that purchased malt has been well washed?

I'm interested in how people find the average brewpub as a place to drink. I don't mean the beer. Most reports on brewpubs naturally concentrate on the beer, but I'm interested in the service and atmosphere. There is a brewpub in town here, that to my mind leaves a lot to be desired. I had another run in with the staff the other day and will never go back. Perhaps it's my grating personality, but I drink in many places and have not had similar problems elsewhere (this side of the Atlantic). But I do know many people who say they were in this brewpub ONCE. I only went there lately because a homebrewer friend lives walking distance from the place.

Speaking of brewpubs - a new one, Dusters, has opened recently in Lawton, MI, about an hour north of South Bend. Lawton is a small town of <2000 people, but the place was quite busy the Saturday I was there. It doesn't sell food and is a beautiful old brick building and is done up very well in an old fashioned sort of way. Two of the three beers were excellent, the red and wheat, while the brown was so-so. They had a Jazz band out of South Bend playing there, which was nice, and a touch which is sadly missing from the nearby brewpub. It is a pity it is too far away for regular visits, but I highly recommend it to anyone who passes through southwestern Michigan. There is a place right opposite it, whose name escapes me now, that is a restaurant with around 180 different beers. It is very similar to another establishment in Southwestern Michigan - Zeke's in Dowiac.

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'Heineken!?! ... F#\$% that s@&\* ... | Ulick Stafford, Dept of Chem. Eng.  
Pabst Blue Ribbon!' | Notre Dame IN 46556  
| ulick@ulix.cheg.nd.edu

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Date: Sat, 30 Apr 94 12:56 CDT  
From: arf@mcs.com (Jack Schmidling)  
Subject: LEAD AND THE EASYMASHER

The media hype about lead, brass and drinking water seems to have been just that. I sent samples of tap water and beer made with an EM to a test lab and the report shows no measurable difference in the lead levels.

It is useful to note that the beer sent was pretty much a worst case. It was mashed, boiled and fermented for two weeks in kettles with EASYMASHERS installed.

The actual numbers in the report were:

Tap water ...	.006 PPM
Beer ...	<.010 PPM

Due to the complexity of the beer they had to measure it on a higher range and the resolution was only 10 PPB. As a result, they can only say it is undetectable or less than ten. Had they measured the water the same way, they would have gotten the same result.

The EPA "Action Level" for lead in drinking water is 15 PPB.

I think anyone with an EM or any other piece of brewing equipment with small brass parts can relax..... etc.

However, as I do not want to tangle with the EPA's job program for lawyers, starting in about a week, EM's will be passivated with an FDA approved nickel plating.

The bad news is the price will have to go up a bit to cover the additional cost.

>From: Jay Hersh <herhsh@x.org>

>Hmm, Jack I've used Irish Moss for years, never a problem. Of course your problem seems to have nothing to do with the actual effectiveness of the stuff to attract out haze forming matter, but with your systems set up. This just seems to demonstrate inexperience with what Irish Moss is and how it works.

Do I hear an echo? I believe I opened and closed my comments with thoughts to that effect. I simply reported my experience for what it was worth.

>You mentioned a mountain of crud, so I wonder how much you used.

Sounds like you wrote your response after reading the title of my article. I clearly stated that I used 2 tbs in a 10 gal batch.

>Instructions on the IM I purchase say 1/2 tsp 30 minutes prior to the end of

the boil for 5 gallons.

Right but Oracle II has suggested that this is far too little for best results so I increased my use substantially. For what it is worth, the instructions on the stuff I purchased said 1 tbs per 5 gal and that is what I used.

>Your problems stem mostly from the nature of your system. Passing your post boil wort through siphon hoses, or fine mesh screens, tubes and/or pumps may not lend itself well to use of Irish Moss.

Another echo?

> Me I simply pour my wort through a strainer set into the oversize funnel I place on top of my carboy.

Pouring 10 gals through a strainer is not my idea of a very elegant way of doing things. Besides all the hours of settling are lost by mashing it all up again and all you strain out is the IM and what have you accomplished?

>The IM does collect in the strainer but what collects is hardly a mountain of crud which makes me suspect you've used too much.

Or perhaps your method only removes the expanded IM and little else making the whole process an exercise in futility.

>While Irish Moss may not lend itself well to your technique I myself would not think a blanket denunciation is in order.

Don't recall making any such denunciation. You really should read more than the title of my article before you make such off the wall comments.

>From: malodah@pbgueuze.scrn2700.PacBell.COM (Martin Lodahl)

>The AHA sells 7 full-color pages of ads in every Zymurgy issue, and six of them are generally bought by purveyors of extracts. That fact alone has long caused me to doubt that they'd ever seriously address the extract question, and the fact that they'd even go this far surprises me greatly. By turning the preparation of the worts over to a homebrew club, though, they've created the possibility for enough inconsistency for the makers of the extracts to later claim that the results aren't valid....

Delighted to hear you say that. This is exactly what Zymurgy has done with the grain mill evaluation and the reason I declined to participate voluntarily. I think it is totally inept to turn such evaluations over to homebrew clubs and then publish the data as if it were official AHA findings.

I protested vociferously but was ignored and you can bet there will be smoke when the article is published no matter who comes out on top. My guess is they will water it down to the level that it contains no useful information or worse yet, misleading information.

From a more practical point, it seems a bit bizarre to pit advertisers against each other in a trade journal. As the maker of the Rolls Royce, I certainly have no objections to doing it as long as it is objective and accurate. The only way to assure objectivity and accuracy is through qualified,

professional testing services with no interest, personal or financial, in the outcome.

Just for the record, I have no objection to clubs doing this sort of thing and publishing the results in their newsletters and computer networks. What I object to is the organ of the AHA publishing a second hand report that has the appearance of AHA sanction.

js

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Date: Sat, 30 Apr 94 13:53:57 PDT

From: hpfcla.fc.hp.com!relay.hp.com!daver!nexgen!bart (Bart Thielges)

**Subject: Implicit yeast library ?**

It just occurred to me that if HBDers are getting good results by inoculating their batches with yeast cultured from commercial beers like Sierra Nevada and Belgian ales, why not do the same with our own homebrews ?

Yes, I realize that storing yeast cultures as sludge at the bottom of a 12 ounce beer is not nearly as optimal as using agar slants. However, the advantage is that no extra work need be done in order to maintain this yeast library. I think we all know that yeast from a bottle of beer may potentially contain a mutant strain of the original yeast and that this is best done with lower etOH beers, so I don't want to spark that discussion.

What I am interested in are the two things :

- 1) First hand experiences with reculturing yeast from your own beer, especially if it resulted in a bad batch which could directly be traced to the yeast.
- 2) Specific recommendations and guidelines (as in "don't try this with Wyeast Irish Ale" or "taste the beer from which the culture was drawn")

Bart bart@nexgen.com <---- Use this address instead of return address

Brewing equipment destroyed since last message : 0

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Date: Sat, 30 Apr 1994 17:49:50 PDT  
From: Scott McLagan <smclagan@schdist43.bc.ca>  
Subject: Grain Cracking (Crushing)

Greetings to All.

Much thanks to all who responded to my question about grain crushing methods. To refresh your mind, I was asking how to crush the grain without squirting it all over the kitchen with the rolling pin.

The vast majority of people suggested a simple but effective modification to my technique: put the grains in a large ziploc bag before putting the rolling pin in gear.

Another interesting suggestion (from Aaron Shaw) was to use a food processor with the grating disk attachment. I haven't tried this yet but I think it would be much better than my coffee grinder which turns the grains to flour.

However, the "wake up and smell the homebrew award" goes collectively to Ronald Narvaez, Renee Peloquin, and Mattie Nic Herriges, who all suggested that I check the supply store for a customer-use mill. Lordy! Will you look at that! Right beside the bags of grain, bolted to the counter, was a hand-operated mill.

Cheers, and thanks to all.

Scott McLagan (smclagan@schdist43.bc.ca)

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Date: Sun, 1 May 1994 00:14:20 -0600 (MDT)  
From: Chris Kinney <cak7887@silver.sdsmt.edu>  
Subject: Thread21.exe

Hello, I downloaded thread21.\* and I am trying to get something out of it. I was wondering if anybody out there has tried to use this program, as it seems it would be a great help for me.

I am having problems with it searching the files. The output says that it tried to search the first file in the directory, but it seems as though it isn't even going through the list of files in the directory, or just the next file for that matter. I am pretty sure that I am following all of the documentation correctly, and don't know what to do from here!

Any help would be appreciated!

Chris  
cak7887@silver.sdsmt.edu or just posting would be fine.

Thanks

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Date: Sun, 01 May 1994 08:34:53 -0400 (EDT)  
From: /R=HERLVX/R=AM/U=KLIGERMAN/FFN=KLIGERMAN/@mr.rtpnc.epa.gov  
**Subject: Portland, Oregon**

Hi all (of Y'all),  
I will be travelint to Portland, Oregon for the Environmental Mutagen  
Society Meeting from May 7 through about May 13. I would appreciate  
info. on brew pubs, micros., brew tours in the area, or a possible meeting  
with fellow homebrewers. To save bandwidth, please use e-mail at:  
kligerman%am%herlvx@mr.rtpnc.epa.gov

or homebre973@aol.com  
Thanks,  
Andy Kligerman

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Date: Mon, 02 May 94 00:19:04 EDT  
From: "O HALLORAN,DEREK JOSEPH,MR" <B2A1@MUSICB.MCGILL.CA>  
**Subject: your homebrew mailing list**

Dear homebrew mailing list types,  
I, as an avid homebrewer, stumbled upon your mailing list and would very much like to become an active member of your group. I have been homebrewing for a couple of years now and am very interested in learning all I can about the art and science of homebrewing and also in sharing any recipes or information I have learned or found out accidentally.. I look forward to joining your group and will anxiously await all/any information regarding my favourite hobby... thank you  
Derek O'Halloran

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Date: Mon, 02 May 94 02:53:12 EDT

From: sbeu@aol.com

**Subject: Buffer dilution**

As a chemist, I could not resist responding to D. S. Cummings' posting in HBD#1412 regarding effects of dilution on buffer solution pH. There he "beg(s) to differ" with the contention of CARLSON@GVSU.EDU that dilution of a buffer solution will not change the pH. While Cummings is correct in the definition of pH, he is mistaken in his understanding of the chemistry of a buffer solution. A buffer system is established by the solution equilibrium existing between a weak acid or base and its salt. Such a solution will resist changes in pH caused by the addition of a small amount of acid or base by reacting with the added compound in such a way as to maintain the hydrogen ion concentration. Buffers will likewise resist changes in pH due to dilution because the pH is principally fixed by the concentration ratio of the buffer pair. The value of this ratio is unchanged upon dilution as both components of the system are diluted by the same factor. It should be noted that an important feature of a buffer system is the buffer capacity. This is essentially a measure of how much acid or base can be added to a buffer before the pH changes substantially. Most simple buffer solutions have a relatively small capacity and thus one should take care to avoid exceeding it. As explained above, buffers are much more forgiving of simple dilution with "pure" water. However, to the extent that the water contains dissolved salts and other compounds affecting ionic equilibria, this dilution capacity is reduced. It is wise to experiment with your particular buffer solution to determine its capacity with respect to the demands of your intended application.

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End of HOMEBREW Digest #1413, 05/02/94

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Date: Mon, 2 May 94 03:50:04 CDT  
From: whoboo@casbah.acns.nwu.edu (Julio Rojas)  
Subject: The size of the homebrew market?

Hello Folks,  
I just found this homebrew usergroup on the Internet and I'm hoping that someone out there can help me quantify the size of the domestic(U.S.) homebrew market.

I've already contacted the American Homebrewers Association, and they were marginally helpful(telling me they had 22,000 current members). Yet they weren't able to give me concrete info on the size of the market, either in terms to total homebrewers or in terms of dollar revenue. I also spoke to the Beer Institute in Washington, but they were no help.

Anybody out have suggestions concerning where I might be able to get that type of information? I have received some of the market research results that ZYMURGY conducts, but this hasn't helped me quantify the size of the market. Especially the growth of "newbie" brewers. I've working on a graduate school project and running out of time...hopefully someone out there on the Net has some suggestions.

Thanks In Advance

Julio C Rojas

Kellogg Graduate School of Management  
whoboo@casbash.acns.nwu.edu

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Date: Mon, 02 May 94 08:33:00 EST  
From: Mike\_Christy\_at\_mozartpo@ccmailpc.ctrn.com  
Subject: Spring Water ph/hardness

Just a little experience Id like to share from this weekend.

My grains were happily mashing along and I thought Id just for the  
heck  
of it check the ph and hardness of the spring water I used. I have to  
buy it cause our water is so bad... anyway, the last time I tested the  
supposed SW, it showed a ph of 6 and a hardness of over 200ppm, this  
was  
last winter, and i thought great! At \$.50 a gallon this will be great  
for ales. (BTW I use two aquarium water test kits) To cut to the chase  
-  
the new SW tests ph~8(alkaline) and hardness~50ppm(very soft). Much  
different than the last batch.

So the moral of this little story is DONT assume your really getting  
spring water of the same quality, or type this week as you did last  
week. I basically bought tap water, da.

The only thing I could do was add crystals to the sparge water and  
hope  
for the best.

- mike !Go Bs!

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Date: Mon, 2 May 94 09:23:12 EDT  
From: taylor@e5sf.hweng.syr.ge.com (taylor)  
Subject: Party pig and chlorine question.

Can anyone give me any info using a Party Pig. I got one for my birthday and I'm wondering how well it works. Can anyone give me tips on how to use it. One question I have do you let the beer carbonate in the pig on the shelf first or just put beer in it and chill, age and drink? Yes I know you have to buy a new bag each time you use it. Any feedback from users would be nice. One more question what is the recipe for using chlorine for sanitizing.

I use B-Bright and the directions say I can't use the suff that's in B-Bright to clean the pig, so I need to use chlorine to clean it.  
Thanks Todd.....

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Date: Mon, 02 May 94 09:30:41 EDT

From: btalk@aol.com

**Subject: pH test strips**

Does any one really use these damn things?

I have just started mashing and find it impossible to make sense of these strips. Since I'm not confident with the readings, I haven't treated my water at all. (I got 28 point extraction on my first mash w/ 2/3 wheat)

My buddy, who still remembers the chemistry I've forgotten, says the test strips are next to worthless because they are only about 30% accurate.

Feedback anyone?

Bob Talkiewicz, Binghamton, NY <btalk@aol.com>

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Date: Mon, 2 May 1994 08:37:09 -600 (CDT)  
From: Mark Evans <evanms@lcacl.loras.edu>  
Subject: Brewing software for Macintosh from Sierra:ftp?

Could anyone enlighten me as to which of the listed brew software programs at Sierra.Stanford.Edu will run on the Macintosh system. I tried downloading one with a binhex suffix but the thing just sat there like a flat beer on a July afternoon. Perhaps I'm doing something wrong. (note: I have a variety of decompression programs.) I work on a Mac LCII with system seven. I don't even know if these programs are of any help--I have a very efficient and journalistically colorful brew log. Still I wouldn't mind checking out the high tech beer software. Is this whole thing an IBM/dos dominated scene? Please help.

TIA  
Mark EVans. mashing on the Upper Mississippi.

<evanms@lcacl.loras.edu>  
Dubuque, Iowa

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Date: 02 May 94 09:22:44  
From: MS08653@MSBG.med.ge.com  
Subject: SNPA summary

From: "MICHAEL L. TEED"<MS08653@MSBG>

Dist: INTERNET

int homebrew@hpfcmi.fc.hp.com

Thanks to all for their rapid responses. To summarize: it appears that it is  
either A) I didnt look hard enough for the dregs, or B) it appears that the  
quantity of dregs varies somewhere between just a haze at the bottom of the bottle  
and noticeably visible dregs at the bottom. Yes, dregs have been sighted east  
of the Ol' Mississippi. So that only leaves one question ( thought there was only  
one to start.. ) Why the inconsistency from a brewery that is not noted for  
such?

Michael Teed MS08653@MSBG.med.ge.com GE Medical Systems - CT manufacturing

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Date: Mon, 2 May 1994 10:44:05 -0400 (EDT)

From: Jim Busch <busch@daacdev1.stx.com>

**Subject: Re: False bottoms, again**

Jack writes:

> Subject: FALSE BOTTOMS

>

>

> >From: Jim Busch <busch@daacdev1.stx.com>

> >Subject: Re: IM and the EasySparger

>

> >So, did you follow the advise to rehydrate it in advance of brewing?

>

> No, but not to be a crank, just didn't seem to make much sense as it sits in

> the hot wort for several hours before the chiller is even turned.

I think you ignoring the reasons to rehydrate the IM. Lets review....

Hydrate: A chemical compound that contains water combined in a definite ratio, the water being retained or regarded as being retained in its molecular state. American Heritage Dictionary, 1981.

Seems to me rather obvious that different chemical reactions are going to occur when adding water to a solute as opposed to adding wort containing all kinds of things (and at a vastly different pH) to the same solute. Not to mention the effects of different temperatures as they relate to chemical equilibriums. Temperature, pH and water can be powerful catalyts.

> >Wow, sounds like an excellent argument for the SS perforated sheet false bottom, but I guess you need to deal with dinosaur vendors.....

>

> Just for the record, I received mail this morning from readers who routinely

> use IM with EM's and have no trouble, so I am not sure where we are at.

Omission of blatant advertisement of common HW store parts.....

>

> >Seriously, I think what Jack has discovered is yet another reason why counterflow chillers are better than immersion, trub removal. By combining both the hot and cold trub, and by optimizing your trub precipitation, you have overwhelmed the ability of your little home brewery to adequately remove the trub.

>

> I really do not understand what you are saying here... like, whose on first?

I thought it was patently obvious. IM = more trub. EM != good trub removal.

>

> > If you had used a false bottom as a hop back, the surface area available to help separate the hot trub would have kept most of the hot trub in the kettle.

>

> Again, if I used a false bottom and which chiller?

Either, albeit i am suggesting a counterflow. A immersion even strengthens my point, you are adding 1/3rd more trub when you use immersion, since both the hot and cold trub are in the same kettle. More break necessitates more surface area to prevent clogging.

>

> I am at a loss as to how to respond to this but maybe that was your goal.  
> But you know I will give it a try anyway.

Some things in the universe are constants.

>

> If I used a false bottom and the process I described, there is a chance that  
> the fb may not have clogged and therefore prove to be better than an EM for  
> IM. My guess is that it may well have clogged anyway and can't imagine  
doing  
> a 2 hour boil with a false bottom in place.

Not two hours, just 90 minutes :-). Lets review, open area for FBs: great, open area for EM, small. Or in other terms, how many tiny perf sheet holes fit into one EM?

>

> Now, if we switch to a counterflow chiller, there is no need for the false  
> bottom because we can simply suck all the crud through the chiller and let  
it  
> settle out later. Furthermore, with a cf chiller, the EM may well have  
> worked anyway.

Wooooowww, Nelly! No, no ,no. Regardless of the chiller methods, practical brewers remove the hot trub in the kettle. You dont want this stuff sitting around on your wort any longer than possible. Its the cold trub that can be racked off or left as is. Not too mention that without a FB, the hops would horribly clog any counterflow chiller. FBs are great hop backs, they work just fine in a boiling kettle, and they offer the advantage of helping in trub removal. The only "problem" is to remember to put the FB in prior to the first hop addition. BTW, I cant see why anyone would want to hang around or come back in the morning just to rack wort off of trub that could easily be left in the kettle, this hobby is enough work as it is.

>

> So as I see it, you have made a tentative argument for one or the other but  
> not necessarily both and a judiciously placed syphon would have solved all  
> the problems in the first place.

Syphon? What about the EM? I thought this is what you posted, a clogged EM.

>

>I would also be interested in knowing how many people use their false bottoms  
> in their brew kettle.

I sure do. Great hop backs. Just use the brew paddle to help sink the bottom when you are moving it from the lauter tun into the kettle (after cleaning it of course).

Jim Busch

"DE HOPPEDUIVEL DRINKT MET ZWIER 'T GEZONDE BLOND HOPPEBIER!"



Date: Mon, 2 May 1994 07:43:54 -0800 (PDT)  
From: sag@atreides.ca.boeing.com (Stuart Galt)  
**Subject: Surplus bottles / sankey keg(s) wanted**

Sorry about the distribution of this, if you are not in the Seattle, Wa area this may be of limited intrest.

I have an excess of bottles (ie many cases) mostly 22oz Japanese imports and a few 12oz bottle cases that I (and my wife too :- ) want out of the house. If you can use them let me know.

I am looking for some sankey kegs to use as kegs (I am not going to turn them into pots). Size does not really matter, 5gal, 1/4-1/2 bbl are all fine. Any leads local or otherwise would be greatly apreciated.

thanks in advance

stuart galt <sag@atreides.ca.boeing.com> | #include <standard/disclaim.h>  
boeing computer services seattle washington | I don't know what they say,  
(206) 544-0991 or home (206) 361-0190 | they don't know what I say...

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Date: Mon, 2 May 1994 10:52:13 +22305931 (EDT)  
From: gam@beluga.must.com (Guy Mason)  
Subject: Bottling with honey

Greetings Fellow Brewers:

I am a relatively new brewer and would appreciate any advice about bottling with honey, in TNJoHB it says to use 1/2 cup of honey for 5 gals. of brew. My last batch, bottled with corn sugar, was over-carbonated and I'd like to try honey. Of course if the most popular response is "Don't be stupid use malt!" I will graciously bow to popular opinion. ;)

Thanks in advance for the advice!

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                                ¯ ¯
/-----uuu--U--uuu-----/
|   Guy Mason                      Relax, don't   |
|   MUST Software International     worry have a   |
|   E-mail : gam@must.com          homebrew!     |
/-----/
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Date: Mon, 2 May 94 08:01:00 -0600  
From: chuck.wettergreen@aquila.com (Chuck Wettergreen)  
Subject: HELP - cheesy beer

Yesterday (5/1) I brewed an all-grain pale ale. In 20+ years of brewing I have \*never\* seen the likes of this.

The recipe (5 gal) was simply 8 pounds of pale ale and 1 pound of crystal, 32 IBU's, OG 1.062. The only difference from my standard recipe was that the pale ale was Belgian vs. the usual English.

After chilling I racked to a sanitized carboy, sealed and let stand for a couple of hours for the hot and cold break to settle out, my standard procedure. After two hours the break had fallen out and I racked off of it. I pitched the yeast and aerated. The yeast was Wyeast 1056, a fresh pack, in 1 quart of 1.040 starter, at high krausen.

I aerated by pouring back and forth between two carboys through a funnel, shaking each carboy vigorously when they were 1/4 full. The only departure from my usually overzealous sanitation routine was that I aerated the wort at the location where I had ground the grain. I attached a blowoff tube, covered the the carboy, and left with a 4" cap of foam on top of the wort.

I returned about four hours later expecting to find full active fermentation in effect. The blowoff tube was blowing CO2, but when I uncovered the carboy there was no cap of foam. There was only a thin (approximately 1/4") layer of "cheesy" brown looking stuff on top. When I looked closer I remember thinking, "My God, there's a mother growing in my beer!." By \*mother\* I refer to the growth that you sometimes find in vinegar. Hanging under this cheesy layer was a convoluted growth, almost flower-like, growing down from the cap. It was about 1.5" long and about an inch in diameter. There must have been a lot more of these because when I swirled the carboy the cap and growths broke up into about a million pea-sized pieces of curd that swirled all through my precious beer.

Half of these pieces re-formed a cap on top of the wort and half fell to the bottom. This stuff looks like cheese curd. It looks like the stuff you see when you pour lemon juice in milk.

There were no abnormal smells. There was no yeast flocculant.

This morning I looked at it again. Normal fermentation. Capped by 3" of foam with the cheesy stuff on top. Smells ok, minimal flocculation. Blowing CO2, about once every 3 seconds, out a 1 1/4" blowoff tube.

Ok folks, what is it? Could it be a "spontaneous" *Brettanomyces* inoculation caused by aerating where I ground my grain? If it is, what's it going to be, considering the grains, hop levels, and most

of all, the yeast used? Does anyone KNOW what this is?

TIA,

Chuck

Chuck.Wettergreen@Aquila.com

\* RM 1.3 00946 \* If idiots could fly, the White House would be an airport.

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Date: Mon, 2 May 94 11:23:32 EDT  
From: Bill Sutton <wrs@hpuerca.atl.hp.com>  
Subject: H2S "problem" outcome / kit yeasts

Some weeks ago I posted a question about the strong H2S smell I got from the Glenbrew Secret Brewer's Yeast. I took my May Beer to its destination celebration on Saturday night, and ...

It was simply the best beer I've ever made, and well in the top 10 beers I've ever had!

It was beautifully clear (no chill haze!), head retention to die for (we left one to settle and the head was still thick 15 minutes later, at which point we couldn't stand the wait any longer and drank it), pleasant hop aroma and a hint of apple taste (expected due to the addition of that traditional spring herb woodruff), and a very light mouthfeel (which is what I was shooting for) ...

OK, so it was only my 3rd batch, the first made with non-kit yeast, and I'm easily impressed, but it certainly met all my expectations.

I changed a number of things in my brewing process, so I'm posting the recipe and method just so I can comment on the changes I made and the worries I had.

- 1 can Alexander's Sun Country Pale extract (3.3 lb, I think)
- 2 oz Willamette hops
- 3 lb clover honey
- 1 cup dried woodruff
- water to 5 gallons

Boil extract, honey and 1 oz hop pellets 45 minutes. TURN OFF HEAT (new method for me, see below), add remaining hops and woodruff. Steep for 15 minutes. Temperature at end of steep ~180 degrees F.

Rehydrate Glenbrew Secret Brewer's yeast in 2 cups wort. Chilled wort by immersing brewpot in cold water - 85 degrees F after 30 minutes. OG 1.042.

Pitched yeast when foam formed on starter. Primary fermentation 1 week in plastic bucket. SG at end of primary - 1.008. Racked to glass carboy for secondary, 2 weeks. FG - 1.003. Primed with 3/4 cup brewer's sugar.

Worries:

- 1) Primary fermentation created a STRONG H2S smell that dissipated after 3 days. Little smell when racked to secondary. Worried me enough that I posted to the HBD. I was told RDWHAHB.
- 2) Tasting at rack to secondary revealed an almost overpowering sweetness from the woodruff (and I had thought 1 cup for 5 gallons wouldn't be enough!). Taste at bottling was still strong, but it had mellowed somewhat.
- 3) I had bottled with sugar rather than malt extract this time, because

I wanted the beer to be very light and springlike. After the beer was in the bottle for 2 weeks I tasted it - there was the "classic" sugar-primed cider feel - uh oh! It was a little confusing, because woodruff does have an apple-like flavor, so I didn't quite panic. I went back upstairs, poured myself an IPA, and hoped.

Changes in my process:

- 1) If boiling releases all the hop aromas, why do we add finishing hops during the boil (I know, there's always dry hopping, but I'm taking this one step at a time). With all the discussion in the digest about steeping specialty grains rather than boiling them, I thought "why not steep my specialty herbs?" I think it worked out EXTREMELY well, so I will keep experimenting with it.
- 2) I actively chilled my wort. No high-tech method or speed chill here, and since I pour my wort through a strainer to the primary, the cold break settling wasn't really going to be helpful anyway. However, it certainly made things a lot faster (I used to just let the wort sit for an hour or so.)
- 3) I racked to secondary more out of necessity than desire, as I was going to be out of town for 2 weeks after the first week of fermentation. After the strong H<sub>2</sub>S from the primary, I had no desire to leave the beer on the trub any longer than I had to. I don't know, but I think this was the prime contributor to the clarity of the beer (sediment wise). I am now a firm believer in the secondary!

The other change brings me to the second topic. I had always used the kit yeast before, and this was the first time I used a purchased yeast. After bottling this batch, I made a yorkshire bitter with the kit yeast and once again seemed to have lackluster fermentation (this time stopping at an SG of 1.022!). Why are the kit yeasts (I say kit yeast, but it is just the standard M&F dry yeast) so lousy?

I like using dry yeast, it is much more convenient and easier to pitch. Are there any other good dry yeasts I should check into? I have the yeast of Zymurgy, but time has passed since then.

I wanted to post this as a "thank you" to the hbd for the advice I've gotten (both directly and indirectly).

Bill Sutton                      wrs@atl.hp.com    "So many songs - so little beer!"

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Date: Mon, 2 May 1994 09:29:05 -0600 (MDT)  
From: MELOTH MICHAEL S <meloth@spot.Colorado.EDU>  
Subject: Dos/Windows for Beer

Over the past few days I have been trying to ftp programs listed in the homebrew directory. Some I can get to transfer and others I cannot. Of those transferred and decoded, I cannot seem to get them to run.

Question: Does anyone out there in homebrew land have some shareware beer programs (e.g., calculating extract and H2O ratios for O.G., calculating kind and % of hops for bittering, etc.)? If so, reply directly to my address below.

\* \* \* \* \*  
Michael S. Meloth                   Phone: 303-492-5204  
University of Colorado            FAX: 303-492-7090  
Campus Box 249                    Internet: meloth@spot.colorado.edu  
Boulder, CO 80309  
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Date: Mon, 02 May 1994 10:50:34 -0600 (MDT)

From: COYOTE <SLK6P@cc.usu.edu>

Subject: Split it up! My butt!

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Joan (who I haven't seen much of here) has called for the HBD to be split into two digests: One for extract one for all-grain, so she doesn't have to read so much. (sorry, I don't mean to flame here, just rubbed me wrong).

Ok: so...where do we put irish moss discussions? Are brewpub requests to be split into extract vs allgrain brewpub requests? How about cookers? Suppliers who sell only extracts, vs only all grain suppliers? Where does the cross-over equipment go?

Basically: There's no way that's gonna happen. Some extracters might never make the so-worth-while- move to allgrain if they didn't have people like me around harrassing/ antagonizing them into it. Plus where would those debates take place?! Theres FAR too much common ground to cover, plus it's just not practical. I'd want to see what the extracters where trying> to pass off, so they could be kept honest, and correct! Plus I'd want to participate in the on going all-grain gadget quest!

An Honest suggestion: Try REC.CRAFTS.BREWING where you can more easily read one message at a time, plus have access to HBD when you want. If you don't have access to NEWS we...what can I say....but....ts.

Just my 2c on the thought. Your opinion may, and will vary. But I'd be willing to wager the free maltmill that Jack's gonna send me (right arf!!! :) that I'm right about this one.

\*\*\* Oh reminded me of the Pilsner Pour from Jacks video. That was COOL. A whole glass of foam, which did not subside. I can sort of do that even w/o the special tap, but I had to fiddle with my pressures.... :)  
\*\*\*

PS: Just got some Shutlz-Instant (R) Insect spray made with botanical pyrethins made from chrysanthemum flowers. Supposed to be safe to apply up to the day of harvest for veggies. Claimed to be effective against all kinds of beasties- including but NOT limited to Red-spider mites!

Also on the organic front: Lady bugs can work wonders, plus Murphys Oil Soap furniture polish is said to work well.

John- The Coyote- Wyllie Oooouweeeeeeee

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Date: Sun, 1 May 1994 10:03:21 -0700

From: Jim Doyle <jgdoyle@uci.edu>

**Subject: ROOT BEER, ROOT BEER**

I would like to ask once again for root beer recipes. I know they have been posted previously, but if I read the index at sierra correctly, the "thread" program is for dos computers...and alas (I never thought I'd say this) my Mac won't do it. Maybe somebody can use it for me and tell me the issues which have recipes in them. I can get those from archive.

There is interest...I have received at least a dozen messages along the lines of "Please forward the recipes you get...". I have received only one recipe (thanks Troy Downing) which I will forward to those with baited breath, but as there seems to be quite an interest, I would like more so I can forward them all at once. For now, anyhow, I guess I can be the root-beer-recipe-dealing-dude from CA.

P.S. anybody got left-over or used keggng supplies for sale? I know I can get most of the stuff cheap from many mail order places, but why not recycle what we've already got?

--

Jim Doyle  
P.S. Purchasing Office  
Ph. (714) 856-6047

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Date: Mon, 02 May 94 10:55:18 MDT  
From: exabyte!smtplink!guy@uunet.UU.NET  
Subject: Tumbleweed Grille and Microbrewery

While moving our office from Orlando to Charlotte over the weekend, my partner in beer hunting and I had the chance to run up to Boone, NC to Kinney Baughman's establishment. Unfortunately, Kinney was not in but we didn't let that stop us from enjoying the place. The Southwestern menu was extensive and the food was great. Great atmosphere too! Oh yes, the beer. VERY good. I had the Porter, the Gold Ale, and the Steam beer - all of which were quite good. I found the Porter a bit sweeter than what I was used to (Anchor, Sierra Nevada, Yuengling) but still good. The joint was jumping as they say and people were lined up outside to get a seat (Saturday evening). Hell, I even bought a T-Shirt. To Kinney I say "Great Job, Great Place!" and to the HBD at large I highly recommend the trip to Boone if you are even remotely in the area. It's a beautiful drive up into the Smokies to get there. I will most definitely become a regular. Hope to catch you in next time Kinney!

--

Guy McConnell -- Exabyte Corp. -- [guy@exabyte.com](mailto:guy@exabyte.com)

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Date: Mon, 02 May 94 13:36:00 PDT  
From: "Little, David" <davidl@div317.t185.saic.com>  
**Subject: Nut Adjuncts**

I want to start playing with some of my recipes by adding different adjuncts to the secondary. Does anyone have any experience with adding different kinds of nuts? I can get very good pecans and peanuts but before adding them to a batch, I thought I'd ask here. Will the oils in the nuts hurt the carbonation? How about head retention? My though would be to dry roast some pecans and add them to a brown ale.

David Little  
Internet: david.little-1@cpmx.saic.com  
CIS: 72133,1056

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Date: Mon, 2 May 1994 10:46:00 -0700  
From: Richard B. Webb <rbw1271@appenine.ca.boeing.com>  
**Subject: Nut Adjuncts**  
Subject: Wasted space & partitioning the digest

I think that we might be missing the point on the question of breaking the HBD into parts to customize the information for the different levels of experience or technique.

The real sectioning of the HBD should be around the Brew Information / Non-Brew Information fault line. You may know what I mean. It seems that a lot of the text that I receive via the HBD has very little to do with beer, and a lot to do with the egos of the persons sending it.

You said this about me. That's not what I meant, and you know it. Your mamma is one too. Don't talk about my mamma like that you %^\*&^^&\*&\*) (\*&()) (\*&%\$%^&\* (Tm) and so on. It gets so tedious.

It's too bad that there can't be some sort of text recognition program that scores the posts for some sort of content quota. If the score leans towards the informational side, it gets allowed into the HBD. If it's just a continuation of a seven year mutual flame session, it gets redirected towards the person who is intended to be flamed, and spares the rest of us from having to sit in on your arguments. If you want to have some sort of fight over the net, do so privately. I don't mind debate, but a lot of this stuff is simply juvenile.

There. That is as much space as I feel like wasting. The problem with complaining about the signal to noise ratio is that the complaint only serves to increase the noise content of the signal. Damn...

Rich Webb

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Date: Mon, 2 May 94 11:28:49 PDT  
From: hollen@megatek.com (Dion Hollenbeck)  
Subject: Re: Stainless Steel Welding

>>>> "Terri" == Terri Terfinko <terfintt@ttown.apci.com> writes:

Terri> I am building a brew kettle from a stainless steel keg. I  
Terri> have never brazed or welded stainless and would like some  
Terri> advice. I will be attaching a brass nipple through a half inch  
Terri> hole to install the valve assembly at the bottom of the keg. I  
Terri> have experimented with soldering brass to stainless and to my  
Terri> surprise, it stuck. I was told that silver solder was the best  
Terri> way to fuse the connection. Will a butane torch create enough  
Terri> heat to work with silver solder? Any advice on welding  
Terri> temperatures, techniques, materials would be appreciated.

Regarding brass and SS together, there have been discussions about the electrolytic actions here before, and I refer you to those. Strongly suggest using a SS nipple. It is no harder to solder SS to SS than brass to SS.

Regarding soldering SS to anything, yes, silver solder is what you want to use. Yes, a butane torch is \*plenty\* hot, in fact, you want to carefully watch to not get it too hot. Use good flux meant for silver solder. Be extremely careful to have all surfaces extremely clean. Do not use steel wire brushes of any kind, nor any abrasives which have previously been used on steel. Apply flux liberally. Use as little heat as possible to just barely melt the solder. Once the solder flows remove the heat immediately and cool the area with wet rags immediately. If you think the solder is not flowing correctly because you are not applying enough heat, and you apply more heat, 95% of the time you will be completely wrong. Improper flowing is most usually due to having improperly cleaned, improperly fluxed, or overheating causing oxidation.

WARNING!! Prolonged heating or overheating of SS will cause severe embrittlement to occur. You can literally shatter SS with hammer tap if it has been overheated.

Dion Hollenbeck (619)675-4000x2814      Email: hollen@megatek.com  
Staff Software Engineer      Megatek Corporation, San Diego, California

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Date: Mon, 02 May 94 14:56:41 EDT

From: yeebot@aol.com

**Subject: What's in Malt Extracts?**

Perhaps Malt extract producers are unwilling to disclose the contents of their extracts because...

\*\*\*MALT EXTRACT IS MADE OF PEOPLE!!!!\*\*\*

Perfect for my new batch of Soylent Amber. ;-)

Thanx for the bandwidth.

Mike

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Date: Mon, 2 May 94 15:15:24 EDT  
From: dja@ohm.att.com (D.J.Arnone)

**Subject: Questions about pH throughout the Brewing Process (cont.)**

Hello Again!!!

I want to thank all who responded. Unfortunately, I did not get your responses before I left for the weekend but I did manage to get through it all.

I have not read all of your responses, but a quick browsing as indicated the Dave Miller book "The Complete Handbook of Homebrewing". I did manage to pick this up before the weekend (on the suggestion of the local brewshop) but I could only implement what I was reading on the fly. I will need to sit down review all the responses and post results on the HBD.

When I have results from the brewing process this past weekend, I will also share these with everyone on the HBD. I did try to correct (minimally) the pH of my water, but hesitated to do too much for fear of messing with something I really don't understand well enough. I hope the recipe works - an Apple Honey Ale. At least it smells great through the water trap.

I'm really grateful for the number of responses - Thanks!

Dave Arnone  
dja@ohm.att.com

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Date: Mon, 02 May 94 15:21:33 EDT

From: andrewb6@aol.com

**Subject: Re: Duster's In Lawton MI**

In #1413, Ulick Stafford mentioned a brewpub called Duster's in Lawton, MI.

You're right that Dusters doesn't sell food, but they will let you bring food in (at least at the moment). So order your favorite pizza, and drink microbrew while you wait for it to arrive.

I was there a couple of weeks ago (I live just south of Kalamazoo) and must admit I didn't care too much for the wheat beer. They have since added a root beer, which by all accounts is just great.

I really hope they make it, but from a business stand point I have my doubts. They have limited seating (about 12 - 14 tables as I recall) and I can't see them making money without serving food. It's easy to tie up a table for a couple of hours for only \$25 and the cover charge (\$3 each). They're just far enough outside the city to make people think twice about driving all that way just for a beer. They don't help matters either by not naming they're beers. When I went there we were informed they had three beers, wheat, red and brown--hardly inspiring.

I know, I know, everyone's a critic! Their biggest plusses--a really cute town, and a beautiful brick building, with copper-topped tables and fixtures. The jazz was good too. If anyone is interested, their number is (616) 624-3771. (standard disclaimer, blah, blah, blah)

By the way, the bar/resturaunt across the street is called Big T's, does indeed have 180 or so beers, and some great food.

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Date: Mon, 02 May 94 15:21:43 EDT

From: andrewb6@aol.com

**Subject: Rhizome basics--quick help**

I need a quick crash course in plaxnting hops. Just the first few weeks of preparation and care--after that I'll have the books I need.

First off: I know it's late to be planting hops here in southwest Michigan.

I wanted to plant hops last year, but didn't have the space. I gave up on the idea this year to for the same reason. The other day the (soon-to-be) inlaws told me I'm welcome to plant them behind their new building, so I'm ready to go.

I bought some rhizomes this afternoon at the local brewery and supply store (Kalamazoo Brewing Company), but they didn't have any of the books on growing hops.

If anyone can give any advice here it would be much appreciated. In particular:

1. Do I need anything to bring these guys back to life (Nugget and Fuggles).
2. How do I prepare and fertilize the ground, and how deep do I plant them.
3. Rooting powder? Plant horizontal or vertical?
4. Any other details that will tide me over until I order the books I need. Which books are the best?

I know some of the information has been discussed in recent months, so in the interest of bandwith, private e-mail is preferred. I will post a summary if requested.

As always: Thanks in advance.

Andy Baird       ...so little time, so much to brew...  
andrewb6@aol.com

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Date: Mon, 02 May 1994 12:37:45 +0900  
From: bjones@novax.llnl.gov (Bob Jones)  
**Subject: Temperature control**

Thanks to all that replied to my request for sources of Hunter Airstats. After thinking a while about temperature control, I decided I would build another temp controller similar to the one I have been using on another frig. This controller is made up of a Honeywell temperature control with a range of -30 to 90 def f. It has a setable temperature differential and a single pole double throw switch. One contract is closed on temperature rise and the other is closed on temperature fall. With the addition of another single pole double throw toggle switch and a heater it is possible to build a controller that will control heat in the winter and cold in the summer. I use a 650watt glo coil heater and place it in the frig. The thermostat costs about \$30 at Graingers and the heater about \$6. The schematic is pretty simple, but I ain't too good at ascii graphics.

In my opinion, the requirement to control the temperature up or down in very important. It is true that fermentation is exothermic, however it has been my experience that the heat generated is inaddequate to maintain the fermentation to the desired temperature all the time, especially in the winter.

Thanks again for all the suggestions on sources for the Airstat, seems the general concensus was to look hard and consistantly at Home Depots. They are there to be had.

Bob Jones  
bjones@novax.llnl.gov

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Date: Mon, 2 May 1994 06:24:54 PDT

From: wegeng.XKeys@xerox.com

**Subject: Where Do You Ferment Ales?**

I`m curious about the environments where homebrewers ferment their beers, particularly ales. I`m particularly interested in how much effort goes into controlling temperature, exposure to light, and other environmental factors.

I got to thinking about this over the weekend, when I realized that the air temperature in my basement was a bit too cold for the ale yeast that I intended to pitch in a brown ale that I had just finished boiling. I ended up placing the fermenters in my upstairs bathroom, where the temperatures are better for the yeast, but the wort will be exposed to more sun light. A quick review of my brewing library revealed very little on this topic.

/Don

wegeng.xkeys@xerox.com

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Date: Mon, 2 May 1994 13:55:49 -0600 (MDT)  
From: Robert Pryor <Robert.Pryor@m.cc.utah.edu>  
Subject: Uinta Brewing - SLC, UT

COYOTE requested a review of Uinta so here is one.

It is actually not a brewpub but a brewery. They distribute their beer to several local bars, pubs and clubs. They do have growlers to go at the brewery (389 W. 1700 S.) and at \$5.00 a fill (1/2 gal) it is a good deal in these parts. The growler jug itself is \$3.00 and refillable. They will fill other growlers (eg: Squater's, Red Rock) but prefer to fill their own.

They are brewing 3 beers right now: extra pale ale, porter and hefe-weizen. They are very decent brews and all quite hoppy - even the hefe-weizen. I would have preferred less hops in it but it was only their first batch. They are planing another wheat beer but it will be filtered. I'll keep you posted.

Robert.Pryor@m.cc.utah.edu

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Date: Mon, 02 May 94 11:43:47 EST  
From: dweller@GVSU.EDU (RONALD DWELLE)  
Subject: spices

Just saw my first copy of the yuppierag \_Beer, The Magazine\_.  
Not as good as HBD, but some interesting stuff.

One article had a sidebar which listed all sorts of spices  
that have been (commonly?) used in beer, such as allspice,  
pepper, bay leaves, coriander, etc. etc. but no details.

What quantities are we talking here? A dash? An ounce? A  
pound? I inquire seriously, cause I'd like to try some, but am  
fresh from my first attempt at spruce beer, from fresh spruce  
parts. Gaaaaaak! Pffftftft! Puuuuuuuuuuuuko! Bllaaaapgklaaaak!  
Anyway, won't have to buy any pinesol for 10 years.

Does some book somewhere have spice-brewing info? Anyone with  
live experience?

Ron Dwelle (dweller@gvsu.edu)

Here's to the girl I love--  
I wish that she were nigh;  
If drinking beer would bring her here,  
I'd drink the damn place dry.

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End of HOMEBREW Digest #1414, 05/03/94  
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Date: 2 May 1994 13:36:41 U  
From: "Palmer.John" <palmer@ssdgwy.mdc.com>  
Subject: Metals usage in Brewing

Hello Group,

In response to yesterdays post by Terry for welding/Joining info and other current issues concerning our brewing metals, I offer the following compilation on zymurgical metallurgy.

**\*Steel\***

The stainless steel most used for Food related applications is an austenitic stainless, 304. 304 is non-magnetic, weldable, and used extensively for kegs.

The stainless used for Good pots (like Vollrath) is usually also 304. Other stainless kitchen stuff, like utensils and some pots, will be ferritic stainless, which does not have Nickel in it (or not much) and is less acid-neutral.

What makes a steel Stainless?

The alloying addition of Chromium (and Nickel) create a significant percentage of those atoms at the surface, where they form tenacious oxides which seal the surface and prevent further oxidation. Anodizing Aluminum alloys is the same idea, creating a solid aluminum oxide barrier to further corrosion. Anodized (black) aluminum cookware, (Magnalite, Calphalon) is acid neutral / acidic food resistant, like stainless steel, because of this heavy oxide layer. Plain (bright) aluminum cookware does not have the degree of surface oxides necessary to prevent reaction with acids.

**\*Brass\***

Brass is an alloy of Copper and Zinc with some lead thrown in for machinability. The lead percentage varies, but for the common brass alloys found in hardware stores, it is 7% or less. Lead is entirely soluble in Copper. Therefore it does not have a high propensity for leaching out of brass. Jack Scmidling posted yesterday about the lab results on beer made with his Easy Masher (tm) system which is indeed a worst case scenario for wort exposure to brass, because his practice is to let the hot wort remain in contact with the brass fittings for several hours before chilling and then he ferments the beer in the same vessel. Most users of the EM would be boiling, chilling and transferring the wort to another fermentation vessel, so their beer would not be in contact with the brass for more than a few hours at most. Be that as it may, the Lab results showed that the Tap Water was 6 PPB, and the beer was less than 10 PPB. The beer may have been equal to 6, but resolution prevented determining this. The EPA limit is 15 PPB. While only one data point, it does support my original thought that brass in the wort should not be a problem.

**\*Joining of Steel and Brass/Copper\***

Stainless steel can be welded, but it must be done under an inert gas atmosphere. The most reliable method for welding stainless is the Tungsten Inert Gas (TIG) aka. GTAW and Helio-Arc. Because 300 series stainless steels are prone to High Temperature Embrittlement and Sensitization, the welder must be careful not to apply too much heat for too long during

welding. An experienced stainless steel TIG welder will know how to produce a good weld without overheating it. Overheating causes precipitation of the chromium atoms away from the grain boundaries to form carbides. The formation of these carbides results in localized corrosion and rapid cracking. I have also heard of this cracking happening to a brewer who had his Cajun Cooker propane burner too hot on his stainless boiling pot.

Soldering/Brazing of Stainless steel to Brass also works. Solder or brazing rod containing Lead or Cadmium should never be used. Both surfaces to be joined must be cleaned and fluxed for best results. Silver solders work well for joining Brass and stainless. Of course, it is best to mount the fittings away from the heat source, typically on the side of the keg or pot.

Silver based brazing alloys are lower melting than Copper/Zinc brazing alloys, so the silver based are the more practical choice for Do-it-yourselfers. Again, make sure the filler alloy does not contain cadmium.

**\*Galvanic Corrosion\***

In the acidic wort environment, some rate of galvanic corrosion will occur. The most anodic metals will corrode preferentially to those that are more cathodic. The galvanic series is:

- (Most Anodic)
- Magnesium
- Zinc
- Aluminum
- Cadmium
- Plain Steel/Iron
- Lead
- Tin
- Brass
- Copper
- Silver Solder
- Stainless Steel
- Silver
- Titanium
- Carbon
- Gold
- Platinum

(Most Cathodic)

Net experience has shown that the corrosion rate between Stainless and Brass/Copper at the homebrewing level, has not been significant. While there has been some corrosion taking place ie. copper wort chiller brightening, the rate is small.

If anyone has any specific questions, you are always welcome to email me. Brazing is not one of my specialties, nor are Copper alloys, but I will look up as much as I can. There are a few of you whom our server doesn't like or vice versa (Dion, Dennis), but hopefully that can get fixed.

palmer@ssdgwy.mdc.com OR  
palmer#d#john.ssd-hb\_#1#15&22#r#@ssdgwy.mdc.com

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Date: Monday, 2 May 94 15:47:49 CST

From: LLAPV@utxdp.dp.utexas.edu

**Subject: A/B vs SA**

Howdy, y'all,

I've just caught up on the last few days of HBD, & I noticed something quite interesting. One post mentions an Anheuser-Busch ad that basically trashes homebrewing, while another reviews Samuel Adams Triple Bock. So why is it that

no one out there makes any response to the A/B ad, but people start flocking to trash SA? Should A/B be forgiven for making us look like backwoods moonshiners, while Mr. Koch is still considered evil manifested? Some people were trashing the Triple Bock & hadn't even tried it yet! (Yes, sherry, port, & madeira notes are acceptable in heavy beers, BTW).

Yes, I'll admit that Koch's marketing techniques & constant litigation habits are reprehensible, but no different than A/B's. At least Koch is introducing this country to some beer styles that haven't been brewed on a large scale ever, while A/B calls our stuff swill. Who's the real bad guy out there?

An aside: has anybody out there used dewberries, loganberries, or boysenberries? It's the season, & I've got my hands on some dewberries, & was thinking of making a Dewberry Dunkleweissen.

Peace&brewing,

Alan of Austin

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Date: Mon, 2 May 1994 15:15:29 -0500 (CDT)  
From: "J. Andrew Patrick" <andnator@Mercury.mcs.com>  
Subject: Anti-homebrew ads, courtesy of A-B

JEFF M. MICHALSKI <michalski\_jm@rophys.wustl.edu> writes:

> Is AB becoming so paranoid that no one will find their  
> products satisfying that they have to stoop to such a low  
> level as to take swipes at homebrewers? I don't think any  
> homebrewer in his right mind would try to pass his superior  
> home brewed beer off as an insipid bud.

Well put. Users of my BBS Network have recently been expressing quite a bit of outrage over A-B's recent ads which seek to disparage homebrewers. I have summarized the debate (not that there is much debate - everyone is AGREES that these are infuriatingly inane ads!) in the lead story in the most recent HBU BBS Network E-News. It is much too long to reproduce here. Send me private e-mail if you would like a copy.

Sysop		Andrew Patrick		Founder
Home Brew Univ	AHA/HWBTA Recognized Beer Judge	Home Brew Univ		
Midwest BBS		SW Brewing News Correspondent		Southwest BBS
(708) 705-7263		Internet:andnator@mercury.mcs.com		(713) 923-6418

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Date: Mon, 2 May 94 13:51:01 -0700  
From: raudins@elan2.coryphaeus.com (Glenn Raudins)  
**Subject: Chest Freezer Taps**

Thanks to all, for the responses to putting taps on a chest freezer. It seems that only one person has actually drilled through the side of their freezer (between the coils) to place a tap through. The rest have placed tower taps on top of the freezer. The tower taps are nicer taps but you must provide more clearance from the wall for the lid with the taps on it. There you have it.

Glenn  
raudins@Elan2.coryphaeus.com

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Date: 2 May 1994 14:20:05 U  
From: "Palmer.John" <palmer@ssdgwy.mdc.com>  
Subject: More info on HydraPure Valves

Hello Group,

I talked with Jim Davis-Plumbing Valve Product Manager of Nibco. The HydraPure lead-free brass valves and fittings are not currently being actively distributed. And the company is not interested in mail order. So, the recommended course of action is to call up your local plumbing supplies distributor and tell them you would like to purchase these products. As Nibco is interested in developing a market for these lead-free parts, they are eager for distributors to request them. Most types of parts are available for purchase by retailers. They have 90s, Ts, Unions, Couplings, Gate Valves, Stop Valves, Angle Sillcocks, Boiler Drains, but the Ball Valve (1/4 turn) (#585-70 HP) that all of us want to use is not yet available in the 1/2 inch size. Doh! FYI, the cost of these parts is a significantly higher because of the small amount produced and lack of market. A Boiler Drain valve (with the round handle? you turn several times to open, like your outside faucet) costs either \$5.85 or \$8.40 for the 1/2 inch 74 HP or 64 HP, respectively. In the illustration, the 74 HP is shown oriented horizontally, the 64 HP vertically, but otherwise they look exactly the same.

Andy Rooney Moment: Have you ever noticed that we apparently don't have a common-usage word for these outdoor faucet round handles? Its just, "Go turn on/off The Water." I sat here for minutes wondering how I was going to describe what kind of valve I am talking about. The above was my best rocket scientist answer.

They do have Kitchen and Bathroom faucets available, in case anyone is interested.

-John Palmer palmer@ssdgwy.mdc.com OR  
palmer#d#john.ssd-hb\_#1#15&22#r#@ssdgwy.mdc.com

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Date: Mon, 02 May 94 17:22:38 -0700

From: tims@ssl.Berkeley.EDU

**Subject: Testing beer for toxic nasties**

Hello,

Yesterday, JS posted something about getting his beer tested in a lab for lead, brass levels, to set upper limits on easymasher contributions. I am in california. Does anyone know of a lab or company around here that would do this for a reasonable price?

thanks,

Tim Sasseen

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Date: Mon, 2 May 1994 19:09:28 -0700 (PDT)  
From: neilr@netcom.com (Daniel Neil Roberts)  
Subject: Can't tell if fermentation is through

Specifics:

malt: 3lbs Amber, 3lbs Light malt  
grains: 1/2lb roasted C40, 1/2lb C40, 1lb C60, boiled 30 min  
boiling hops: 1 Cascade, 1/2oz. ?? (lost label) hops  
Finishing hops: 1/2 oz. ??? hops  
yeast: 2 packages ale yeast  
1 tsp. gypsum (to harden water)

I brewed this beer last Saturday night (April 23). In the primary fermentation carboy I got fairly active fermentation for the first 3 days, then it subsided as the temperature in my closet fell below 65F. I placed the carboy near a radiator and got two more days worth of regular bubbles in the airlock. It stopped bubbling completely, and my partner and I were afraid we had done some damage to the yeast by pitching it when the wort was still near 100F. We made another 1.5qt batch of wort and, after chilling it to 70 and letting the yeast work on it for a couple hours, we poured it off in the batch in questions. On Sat. 4/29 I could see no activity, even when the carboy was near a radiator. I planned to rack it to another carboy, but have had trouble getting my hands on one. I will finally be able to tomorrow. My original s.g. was about 56, it is currently reading 29. The stuff tastes fine, but I thought I should be looking for an ending sg or around 12 to 10.

Questions: Do I risk getting a contamination in the beer if there is no observable fermentation? Is there anyway to restart it, or is it possibly still working even though I can't see it? What ending gravity should I be looking for? Was the added small batch of wort a bad idea?

Thanks for your suggestions. I have found HBD to be the best resource out there and always interesting to browse.

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D. Neil Roberts neilr@netcom.com  
Child Health Systems, Inc. 1909 S. Highland #100C Lombard, IL 60148

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Date: Mon, 02 May 94 22:07:19 EDT

From: repiii@aol.com

**Subject: Re: #SAVING WATER WITH A WORT CHILLER**

This has bugged me too, just on principles, it does waste a lot of water. I don't know how your friend moves water but if he uses a pump maybe he could recycle it back to the holding tank. If the tank is large, as it probably is being a water supply, then it should be able to take the heat without too much temperature rise. You don't have to throw the water away.

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Date: Mon, 2 May 94 21:14 EST  
From: Jack Skeels <0004310587@mcimail.com>  
**Subject: separate beer digests -- Just say NO!**

As an extract brewer who has recently moved to partial mashes, I would like to lodge a strong vote against this idea. Sure there is a lot of stuff to go through every day, but 95% percent of it applies to you, whether you realize it or not!

Jack Skeels  
JSKEELS@MCIMAIL.COM

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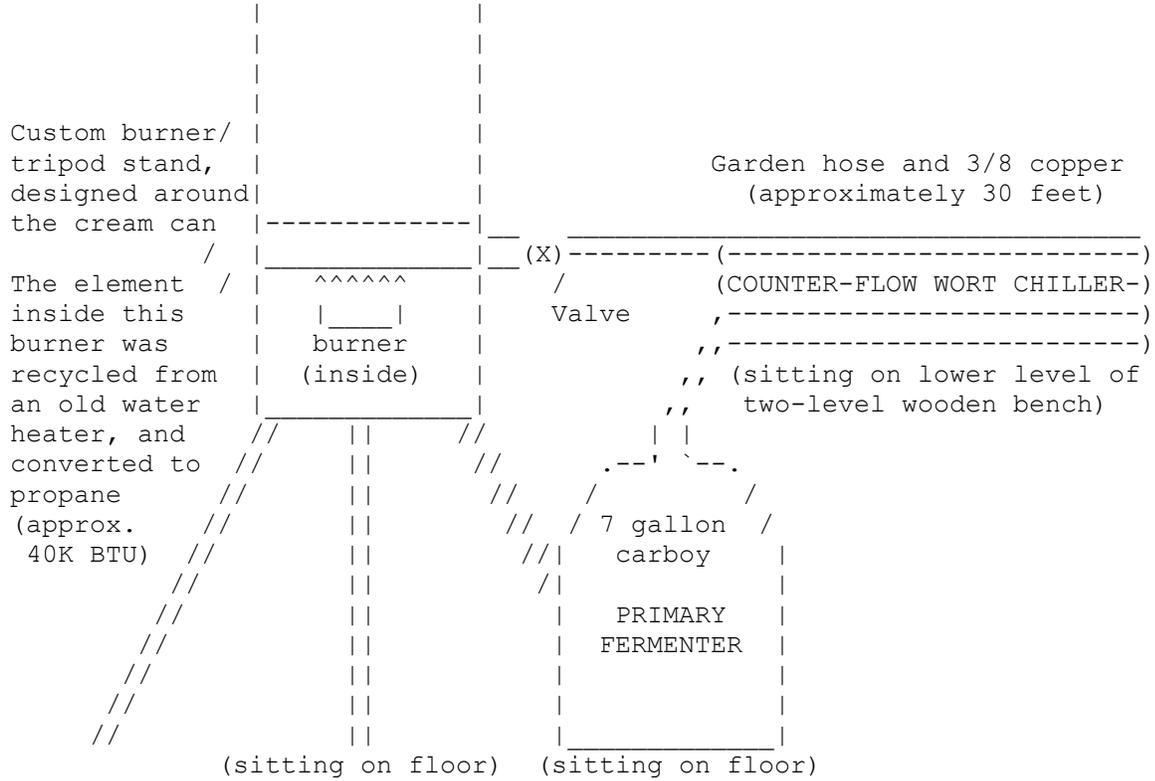
Date: Mon, 2 May 1994 23:14:00 -0400  
From: kevin.mceachern@canrem.com (Kevin Mceachern)  
**Subject: Recipe request for Courage**

While in England last fall I had the pleasure to imbibe in a wonderful bitter called Courage, which I noted was available at many pubs all over the island. Just recently I have started to brew at home using a Coopers extract kit for bitter. Soon I may like to try and recapture the enjoyment to be had from a pint of Courage (without the airfare). If anyone could help find a recipe for Courage it would be much appreciated.

-Thanks,  
Kevin (internet: kevin.mceachern@canrem.com)

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Cheers,  
Norm

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Date: Mon, 2 May 94 15:27:22 -0700  
From: grow@sumatra.mcae.stortek.com (Roger Grow)  
Subject: Heineken recipe request

Hi all,

I'm looking for an all grain (or extract, we'll wing it) recipe for Heineken.

On a related note, how often is The Cats Meow updated? I couldn't find a Hineybrew clone in my copy, but its 6 months old. Just curious.

Thanks in advance,  
Roger

(grow@sumatra.mcae.stortek.com)

Remember, you don't have to drink homebrew to have a good time, you can freeze the stuff and eat it on a stick!

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Date: Mon, 2 May 94 22:02:00 -0640  
From: bill.rust@travel.com (Bill Rust)  
Subject: Hunter Airstat

Fe>Where can the Hunter Airstat be purchased these days and what is the best  
Fe>price? I know their discontinued, but I figured there probably are a few  
Fe>left out there somewhere.  
Fe>  
Fe>Bob Jones

I live in Illinois near St. Louis. I found a couple of Airstats at a store called HQ, Home Quarters Warehouse. They were having a clearance sale and I got them for \$17.50 as recently as last week. I found thme by calling about 5 lighting and/or air conditioner supply places. If you don't have an HQ, try calling a few electrical supply places. I have also seen them advertised in homebrewer supply stores (in Zymurgy) for as high as \$60.

RE Joan Donahue's idea for splitting the Digest... PLEASE DON'T!!! I'm a long time extract brewer who is getting ready to make try his hand at mashing. The HBD has wealth of experienced tips and encouragement to do so.

If your Internet reading is such a drag, might I suggest putting on some soothing music, getting those troubling thoughts out of your mind, and opening a craft-brewed beverage (read that as RELAX, DON'T WORRY, HAVE A HOMEBREW!)

Salut.

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+-----+
| If all be true that I do think,          |      BILL RUST      |
| There are five reasons we should drink: |      Systems Analyst |
| Good wine - a friend - or being dry -   |                    |
| Or lest we should be by and by -       |      ==_==        |
| Or any other reason why.               |                    |
|  |                    |
| HENRY ALDRICH 1647-1710                 |      Shiloh, IL   |
| Five Reasons for Drinking                | bill.rust@travel.com |
+-----+
```

- - - -  
~ SPEED 1.40 [NR] ~

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Date: Tue, 3 May 1994 7:58:41 -0400 (EDT)

From: GONTAREK@FCRFV1.NCIFCRF.GOV

**Subject: All grain question/Beer-related activities in Boston**

Hello everyone out there in homebrew land! With several years of extract-brewing under my belt, I am getting enough nerve to brew my first batch using all grain. This weekend I visited the Frederick Brewing Company in Frederick, MD, and I guess you could say that I was inspired. Anyway, I am sorry for the grain-newbie question, but I am confused about something: I was always under the assumption that crystal malt was to be steeped and not boiled so as not to release harsh tannins. But Papazian's all-grain recipes state to mash the crystal along with the other grains. Am I missing something? Please don't get mad at me for the (stupid?) question, but I can't seem to find the answer. Thanks in advance. Please e-mail me directly.

Also, I will be in Boston for a wedding on Memorial Day weekend, and I'd like to take in a few beer-related sights, sounds, and tastes. I have lists of Boston brewpubs/breweries, etc., but I would appreciate any recommendations you have so I can narrow the scope of my adventures. Any advice on where to go would be greatly appreciated.

Thanks for the help. BTW, I highly recommend a visit to the Frederick Brewing Company for those living in MD, DC, PA, and VA!

Rick Gontarek  
gontarek@ncifcrf.gov

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Date: Tue, 03 May 94 09:06:00 PDT  
From: "Little, David" <davidl@div317.t185.saic.com>  
Subject: Extract Kit HBU's

I know I'm not going crazy but I'm sure in the past couple of months I have seen a chart listing the HBU's of extract kits. I can't find it now though.

I have a couple of cans of hopped extract and I'd like to get an idea of how hopped these extracts are so that I can make adjustments in the brewing process to reach the desired bitterness and aroma. Has anyone else seen this chart (or anything like it) and can point me toward it?

Thanks

David Little  
Internet: david.little-1@cpmx.saic.com  
CIS: 72133,1056

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Date: Tue, 3 May 1994 08:42:00 -0500 (CDT)  
From: Rich Larsen <richl@access1.speedway.net>  
Subject: Wyeast Hangover

In HBD1412 dipalma@sky.com (Jim Dipalma) Writes

> I brewed a strong Scotch ale with this yeast(1728) recently. The beer was  
>fermented at 60-62F, and racked to secondary 8 days after pitching, so I  
don't  
>think fusel alcohols should be an issue. This past Tuesday, the 26th, I  
>kegged the beer. I ended up with slightly over 5 gallons, for after filling  
>the keg, there was enough beer left over to fill a large glass, about 10  
>ounces or so. Since I hate to waste homebrew, I drank it. Hey, even flat,  
>green homebrew from the fermenter is infinitely better than BudMilloors.  
>This 10 ounces was the only beer I consumed that evening.  
> Next day, I experienced a similar effect to what Rich reported, I was  
>kind of out of it all morning. I had a terrible time concentrating at work.  
>I did not experience any bad aftertaste. I had recently recovered from  
>a severe headcold, so I attributed the feeling to being run down, didn't  
>pay it too much attention at the time. Reading Rich's post has makes me  
>wonder about this, anyone else that's used this yeast experience this?

Perhaps it is the yeast itself. The effect went away after about a week  
more in the keg. In short the yeast settled out. I would suspect that the  
concentration of the yeast in suspension from your "secondary" sample, would  
be as high or higher than my impatient tapping of the keg.

Then Coyote Writes :

>But really- Hops are know to induce sleep. You can drink a hop tea, or stuff  
>a pillow with hops to help insomnia- I mean to reduce, eliminate...make  
sleep!

It may be that the higher concentration of hop components in young beer may  
cause the effect also? I really don't think it would have enough influence  
to maintain over through most of the next day. Also more commonly higher  
hopped beers would cause this problem.

Character test:

```
!"#$%&'()*+,-./0123456789:;<=>?@ABCDEFGHIJKLMNPOQRSTUVWXYZ  
[/\]^_`abcdefghijklmnopqrstuvwxyzz[]~
```

=> Rich

Rich Larsen (708) 388-3514  
The Blind Dog Brewery "HomeBrewPub", Midlothian, IL  
(Not a commercial establishment)

"I never drink... Wine." Bela Lugosi as Dracula

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Date: Tue, 3 May 1994 07:02:53 -0700 (PDT)  
From: gummitch@teleport.com (Jeff Frane)  
Subject: homebrew volumes, mothers, dry yeast...

Julio Rojas wrote:

> Hello Folks,  
> I just found this homebrew usergroup on the Internet and I'm hoping that  
> someone out there can help me quantify the size of the domestic(U.S.)  
> homebrew market.  
>  
> Anybody out have suggestions concerning where I might be able to get that  
> type of information? I have received some of the market research results  
> that ZYMURGY conducts, but this hasn't helped me quantify the size of the  
> market. Especially the growth of "newbie" brewers. I've working on a  
> gradua  
> school project and running out of time...hopefully someone out there on the  
> Net has some suggestions.  
>

The problem is that, although there are a lot of Zymurgy subscribers and  
a lot of people writing about brewing on the Internet, in reality only  
12 of them actually make beer. The rest of them are too busy building  
recirculating mash systems and figuring ways to measure their alpha  
acids to the fourth place to brew. Hence, the market is tiny.

Chuck Wettergreen wrote (in panic):

> I returned about four hours later expecting to find full active  
> fermentation in effect. The blowoff tube was blowing CO2, but when I  
> uncovered the carboy there was no cap of foam. There was only a  
> thin (approximately 1/4") layer of "cheesy" brown looking stuff on  
> top. [snip]  
>  
> Half of these pieces re-formed a cap on top of the wort and half  
> fell to the bottom. This stuff looks like cheese curd. It looks like  
> the stuff you see when you pour lemon juice in milk.  
>  
> There were no abnormal smells. There was no yeast flocculant.  
>  
> This morning I looked at it again. Normal fermentation. Capped by 3"  
> of foam with the cheesy stuff on top. Smells ok, minimal  
> flocculation. Blowing CO2, about once every 3 seconds, out a 1 1/4"  
> blowoff tube.  
>

Out of curiosity, did you use any Irish Moss in the boil? I have been  
consistently getting ferments that look much like this with the  
combination of Belgian malts and IM. Is the wort itself clear? Mine  
is, even during fermentation. But the first time I saw all this weird  
glop in the wort I panicked, too. It seems, however, to be normal. The  
Belgian malts are very high in lipids and I suspect that you are getting  
what you *should* be getting. Let's see how the beer turns out.

Bill Sutton writes:

>  
> The other change brings me to the second topic. I had always used the kit  
> yeast before, and this was the first time I used a purchased yeast. After  
> bottling this batch, I made a yorkshire bitter with the kit yeast and  
> once again seemed to have lackluster fermentation (this time stopping at  
> an SG of 1.022!). Why are the kit yeasts (I say kit yeast, but it is just  
> the standard M&F dry yeast) so lousy?

>  
You have no idea how long those kits have been sitting around, and how  
long the dry yeast has been sitting there at room temperature (or  
worse). The stuff simply will not last forever. The reason you're  
seeing lackluster fermentations is that the yeast is mostly dead.

> I like using dry yeast, it is much more convenient and easier to pitch.  
> Are there any other good dry yeasts I should check into? I have the yeast  
> of Zymurgy, but time has passed since then.  
>

I've done some reasonable test beers using the new Red Star ale yeast.  
It's extremely vigorous and hasn't produced any off-flavors. On the  
other hand, I would no more use dry yeast in a beer that I loved than I  
would serve my homemade Pat Prik King Mu with Uncle Ben's rice.

Don writes:

> Subject: Where Do You Ferment Ales?  
>  
>  
> I got to thinking about this over the weekend, when I realized that the air  
> temperature in my basement was a bit too cold for the ale yeast that I  
intend  
> to pitch in a brown ale that I had just finished boiling. I ended up  
placing  
> the fermenters in my upstairs bathroom, where the temperatures are better  
for  
> the yeast, but the wort will be exposed to more sun light. A quick review  
of  
> my brewing library revealed very little on this topic.  
>

If you have a basement you are miles ahead of the game. For temperature  
control, get a sturdy rubber trashcan (clean!), put in your fermenter,  
add water to the trashcan (enough so the fermenter doesn't float!) and  
suspend an aquarium heater in the water (I float it on a piece of  
styrofoam). These heaters are extremely accurate and will allow you to  
hold fermentation temperature right where you want it.

- --Jeff

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Date: Tue, 3 May 94 09:33:08 -0600  
From: Corby Bacco <bacco@md.fsl.noaa.gov>  
Subject: Sparkling cider, kegging

Greetings all,

I just bottled up a batch of (soon to be) sparkling cider. Most of the bottles are sealed with corks (I had a bunch of old Chimay bottles around) and the book I have on wine making ("The Art of Making Wine" or something like that, a rather basic book) says to stand the bottles up. Now everything else I've read says that corks must be wet in order to seal properly which would mean I better lay them down. So, anyone out there with experience corking carbonated beverages who would like to comment?

Thanks,  
Corby (in Boulder)

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Date: Tue, 3 May 94 9:48:40 MDT  
From: Jeff Benjamin <benji@hpfcbug.fc.hp.com>  
Subject: Spices/light protection/newbies go gonzo

> I'm particularly interested in how much effort goes into  
> controlling temperature, exposure to light

As far as light goes, I either a) wrap the carboy in an old towel, or b) cut a hole in the bottom of a large paper grocery-type bag and place the bag over the carboy (the airlock or blowoff tube sticks out through the hole). Not completely light-proof, but probably effective enough unless your carboy is sitting in direct sunlight.

> One article had a sidebar which listed all sorts of spices  
> that have been (commonly?) used in beer, such as allspice,  
> pepper, bay leaves, coriander, etc. etc. but no details.  
> What quantities are we talking here? A dash? An ounce? A  
> pound? I inquire seriously, cause I'd like to try some

Typically, we're talking small amounts, like a gram or two per gallon (1/4 to 1/3 oz per 5 gallon batch). I'll often use unground spices as well, like whole cloves or stick cinnamon. My advice is to start low until you get a feel for different spices. If you don't add enough, no harm done -- you still have drinkable beer. If you add too much, you may end up contributing to the slugs' Xmas party.

On a related note, I have noticed lately that a lot of new brewers are making unusual beers in their first few batches -- using honey, spices, superstrong beers, etc. Now, I'll admit I did the same thing; one of my first all-grain batches was a miserable attempt at a barleywine. We all want to make something that's not available in stores. I certainly encourage that.

In 20/20 hindsight, though, it seems like beginners ought to start off with basic stuff and get down the technique before complicating things. All this info is confusing enough without adding any complexity. This is not meant to be a flame (a sure sign I'll get torched :-), but I'm curious as to everyone's motive (both beginner and expert) for making strange brews.

- - -

Jeff Benjamin  
Hewlett Packard Co.  
"Midnight shakes the memory as a madman shakes a dead geranium."  
- T.S. Eliot

benji@fc.hp.com  
Fort Collins, Colorado

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Date: Tue, 3 May 1994 09:51:18 -0600  
From: graham@SEDSsystems.ca (Reid Graham)  
Subject: Chemistry/Spices

I've decided that I dislike chemistry, or should say I have remembered why I hated it in highschool all those decades ago. For this past weekends brew I boiled the brewing water the day before and racked it off of lots of white crud. This is good I said to my self. However when I checked the pH of the cooled water I found that it had gone up from ~8.7 to ~9.4! Am I crazy? do I chuck the pH meter? or does this make sense to someone out there who dislikes chemistry less than I do?

SPICES. I to would be interested in hearing about experinces with spices in beer. Particularly, has anyone ever made/consumed a mint beer?

Reid Graham graham@sedsystems.ca

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Date: 03 May 94 08:41:54 EDT  
From: Jeffrey S Walls <71134.10@CompuServe.COM>  
**Subject: Pete's Wicked Ale/Just a new guy**

> Date: Tue, 28 Sep 93 16:26:38 PDT  
> From: mikel@netlink.nix.com (Mike Lemons)  
> Subject: Pete's Wicked Ale Extract Recipe

> Ingredients for 5 gallons:  
>     6 lb bag of William's nut brown extract: "includes a blend of  
>     pale, victory, crystal, chocolate, dextrin, and other malts"  
>     from Williams Brewing 1-800-759-6025  
>     6 oz of crushed chocolate malt. (Lovibond 350)  
>     1 1/3 ounce cascade hops.  
>     1 cup of corn sugar for priming.  
>  
> Yeast: "Wyeast American/Chico Ale"  
>> Total boiling time: 70 minutes  
> Hops added : "Cascade" State: "Whole 1992 4.6%" Amount: 0.95oz Boiled  
> for:  
> 70  
> Hops added : "Cascade" State: "Whole 1992 4.6%" Amount: 0.30oz Boiled  
> for:  
> 10  
> Initial gravity: 1.043 Final gravity: 1.012  
>  
> Prepare the chocolate malt in a separate boiling pot containing at least  
> a  
> gallon of water. Add the chocolate malt to cold water. Raise the  
> temperature to 170 F. Pour the hot liquid through a strainer into the  
> main  
> brew pot to remove spent grains.  
>  
> You probably could substitute a simple pale ale extract with some crystal  
> malt for the William's nut brown extract.  
>  
> Tasting Notes: In a side-by-side comparison with Pete's Wicked Ale, the  
> two  
> beers were nearly identical. The homebrew was preferred because the  
> roasted-coffee-like flavor component was slightly stronger and much more  
> persistent in the homebrew. This was probably due to the freshness of  
> the  
> homebrew. (Who knows how long the Pete's Wicked Ale has been sitting on a  
> shelf!)

I too have been looking for a PWA recipe and found this in PALE4.REC on  
CompuServe.

For my first batch I have modified this to the following:

6.6 lbs Yellow Dog Malt Extract  
6 oz Chocolate Malt  
6 oz Crystal Malt 20lv  
.65 oz Brewers Gold Hops Pellets ( This from the neck label of a bottle.)

Follow the above recipe.

Yes I'm ambitious (sp?) for my first but I want to make a very special brew for #1. I'd also like to see any other recipes for PWA.

Any comments on my variation will be appreciated.

BTW, I enjoy the HBD the way it is and learn much from all of you, and THE ORACLE makes me laugh. You have a great sense of humor (dry like mine) Jack.

The Coyote also is a great source of wide-eyed child like amazement at this great hobby. I hope I can be that way after a few triumphs and tragedies.

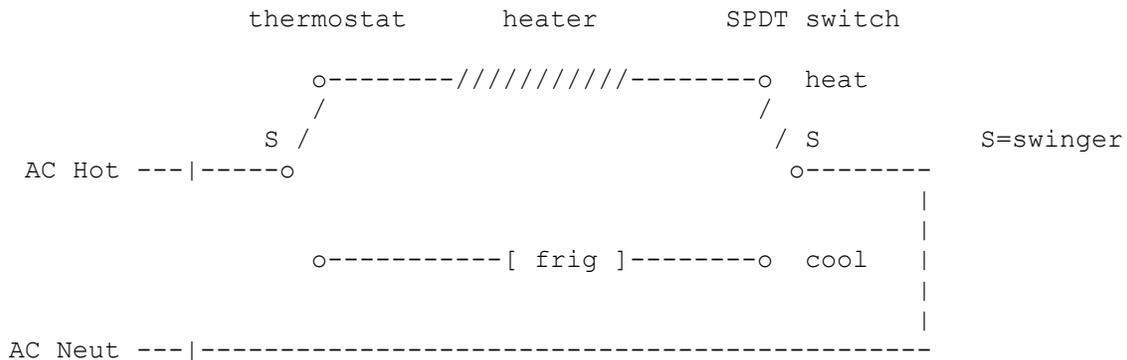
no sig, just me being me.

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Date: Tue, 03 May 1994 09:23:09 +0900  
 From: bjones@novax.llnl.gov (Bob Jones)  
 Subject: Thermostat for heat & cool

I got a few requests for the schematic of the temperature control I use. The following great ascii graphic will amaze you and your friends.

The common or swinger of the thermostat is connected to the AC hot and the common or swinger of the SPDT switch is connected to the AC neutral. The heater is a 650 watt glow coil heater that screws into a standard light bulb socket. I use a ceramic socket for the heater. The thermostat part number is Grainger 2E834 or Honeywell T6031A1136. The thermostat costs about \$30. Range -30 to 90 deg f and has an 8 ft. capillary tube for remote temperature sensing.



I mounted the heat/cool switch in a box attached to the bottom of the thermostat. The frig plugs into an AC receptacle mounted in the box. The heater is connected via a piece of lamp cord and is located in the frig. I have an indoor/outdoor thermometer mounted to the side of the frig. This way I can tell what the inside temp is and judge the ambient temp to decide if I'm going for the heat or the cool. Be careful when mounting the heater coil. It floats at 120 VAC even when not used! Don't touch it! Place it in a safe out of the way place where you can't get to it. Don't forget to use 3 wire gounded recepacles for all wiring. The frig could also float when in the heat cycle if there was an internal short somewhere. Ground the thermostat housing and the attached box. If you don't know much about electronics/electricity, it would be best to find someone that does and buy them a few beers for some help.

Good luck,

Bob Jones  
 bjones@novax.llnl.gov

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Date: Tue, 03 May 1994 12:18:58 -0500

From: rnarvaez@lan.mcl.bdm.com

**Subject: Conserve Water while cooling.**

Hello,

I have been reading HBD for about 6 months now and have seen several articles about using a wort chiller for rapid cooling of the wort to pitching temp. There has been a lot of talk about conserving water while doing this. I live here in New Mexico and we haven't had much rain in the past year or so and we are now starting to conserve water. Thus I had to come up with a way to cool my brew and still be able to conserve on water usage. I have been able to cool my wort down to 70\* F in about 20 mins using only 2 to 3 gallons of water..

I started with a 5 gal plastic container. (doesn't have to be food grade but does need to be clean). I drilled two holes in the lid about 6 inches apart. The size of the hole will be dependent on the size of garden hose you have hooked up to your wort chiller. Next I connected one end of my wort chiller to a small electric water pump via garden hose.. The other end of the wort chiller I connected a piece of hose and inserted it into one of the holes in the lid. (leave enough hose to reach down into the container about 3" or so) On the intake or feed end of the pump I connected a piece of hose and inserted it into the other hole in the lid. (this hose must reach down into the water or at least 1" from the bottom of the container. I then put two gallons of water into the container. To keep the water cold I have used large ice chunks made from 1 gallon milk jugs. I fill the jugs with water freeze. Once frozen, cut and remove the plastic. One of these chunks of ice will usually do the job. I try not to use crushed ice because the small pieces might get sucked into the pump. Place the lid on the container and start the pump.

The first pump I used was the type that you connect to a standard had drill. These pumps are very inexpensive and work fine but I had to sit there and hold the drill until the wort was cool. I since purchase a small water pump for \$45.00 that I don't have to monitor.

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Date: Tue, 03 May 94 09:45:26 PDT

From: TATTERSH@WSUVM1.CSC.WSU.EDU

**Subject: Appropriate yeast for Barleywine?**

From: Bob Tattershall\_5-7732

Subject: Appropriate yeast for Barleywine?

I am about to attempt my first barleywine. It appears that some pitch just an Ale yeast, others pitch a Champagne yeast, while even others pitch an Ale yeast and then later pitch a Champagne yeast in the same batch. What is the proper procedure? What are the advantages of any one method over the other?

BTW, I am an extract brewer, if that makes a difference in answering this question.

Replies to tattersh@wsuvm1.csc.wsu.edu

Bob Tattershall

Climb Higher!

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Date: Tue, 03 May 1994 12:18:58 -0500

From: rnarvaez@lan.mcl.bdm.com

**Subject: Conserve Water while cooling.**

Hello,

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Date: Tue, 3 May 1994 09:50 PST

From: FIGURAP@axe.humboldt.edu

**Subject: spruce beer recipes?**

Spring is here and I'd like to brew an all-grain batch using the fresh growth of Sitka Spruce trees. The trouble is that I'm new to all-grain brewing, and all the spruce beer recipes in the CatsMeow II and Papazian are extract based. Does anyone have any good all-grain spruce recipes, or could anyone help out in apporoximating Papazian's "Kumdis Island spruce ale"?

Thanks much in advance.

Pete Figura

FIGURAP@AXE.HUMBOLDT.EDU

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End of HOMEBREW Digest #1415, 05/04/94

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Date: Tue, 3 May 1994 10:02:27 -0700 (PDT)

From: jmillar@netcom.com (John Millar)

**Subject: Beerfest in Arcata CA**

I heard through the grapevine that there is a beer festival in Arcata, CA on the weekend of May 15th. Has anyone else heard of this festival and does anyone know where to get more info? Also, I'm always interested in visiting microbreweries and brewpubs. I'd love to hear from anyone who knows of some great brews!

Reply to jmillar@netcom.com

Thanks,  
John

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Date: Tue, 03 May 94 13:16:04 EDT

From: nr706@aol.com

**Subject: Size of the market**

Julio C Rojas asked:

...help me quantify the size of the domestic (U.S.) homebrew market...  
Haven't checked it myself, but you might see if MRI or SMRB has that info ...  
my experience has been that their market size estimates aren't great, but it  
could be a start. Also, have you tried calling Siebel (the brewing institute)  
on West Peterson? Finally, if none of that yields much, you might try some  
cheap research, an NFO panel or something.

If all else fails, try making assumptions and testing 'em ... it's amazing  
how much you can figure out that way.

NR706@aol.com <--- a marketing services supplier, also in Evanston

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Date: 3 May 1994 14:08:50 U

From: "Mark Merchant" <Mark\_Merchant@gatormail.wi.mit.edu>

Subject: brewpub info wanted

HBDR's,

I am fairly new to the homebrew digest and have found it to be a very useful source of information with regards to brewing and beer drinking in general. I am going to be doing some traveling soon and thought that I would try to get a list of interesting brewpubs, breweries, and the like to visit when on vacation. I am going to be in the following areas: Long Island, NY; Phoenix, AZ (and possibly in Mexico and surrounding regions); Seattle, WA (and possibly in Canada or nearby areas). I know of some places like Bandersnatches (???) in

Phoenix and I've heard that brewpubs are fairly common in Seattle. I was also

interested in visiting a malting company someone mentioned recently that is near Seattle or possibly in Canada??? Any info that you can give me would be greatly appreciated. Thanks.

-Mark Merchant

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Date: Tue, 3 May 94 13:46 EST  
From: Jack Skeels <0004310587@mcimail.com>  
Subject: Help with a BIG KEG....

Greetings, and please advise,

A friend of mine has told me that he has two 1/2-bbl kegs (15.5 gal). they are both the type that has a protective(?) rim on both ends, the top has handle cut-outs, and they appear to be SS. The tap consists of a twist-lock handle unit. The valve in the keg can be removed with only slight ingenuity. It looks like you fill and dispense from the same general opening; fill with the valve removed, and dispense with the valve in place and the tap attached. Is there a name for this type of keg?

I told him that the *\*only\** way that I could brew a batch that large was to convert one of the kegs to a brew pot ;-). He said okay! I read in a previous post that a circular saw with the appropos blade will work to cut the top off; tho my now-best-pal-in-the-world wants to use his cutting torch.

Question #1: Should we cut, rather than melt, to reduce embrittlement?

Question #2: Is this the right "kind" of keg to convert? My guess is yes, as the bottom protective ring looks like it would tend to hold the flame in rather nicely.

As far as actually brewing the batch, I'll be doing a partial mash, and will top off the batch with some water (as I can't boil more than about 14 gals I think). Is there somebody who can give me a few pointers as to how to do this whole thing? Like, is there some easy way to ferment the batch as a whole? Can I use the keg somehow?

I'm really excited at this opportunity, but really scared of hosing a \$50+ batch of beer. Any and all replies will be appreciated. If I get a nice set of information, I will put a BIG KEG INFO file on the archives.

TIA and happy brewing,

JACK SKEELS  
JSKEELS@MCIMAIL.COM

"Say NO to the balkanization of HBD!"

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Date: Tue, 03 May 1994 09:48:32 -0400

From: WKODAMA@aba.com

**Subject: Priming With Cane Sugar**

A couple of weeks ago Jeff Frane posted about priming with cane and brown sugars as alternatives to the usual corn sugar.

Last night I cracked open a bottle of East Kent Goldings ale I primed with cane sugar. Great carbonation; thick, frothy head; and head retention all the way to the bottom of the glass. And, if I may say so myself, great taste (no, there wasn't any dreaded sugary cidery lurking in there either).

If one can speak after only one batch, I would recommend cane sugar as a primer.

Wesman  
wkodama@aba.com

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Date: Tue, 3 May 94 16:06:00 EST  
From: Herstl <herstl.psych@office.mmc.org>  
**Subject: beginning to brew**

can you please help me get started with some info about the home  
brewing process. i promised some friends that I would bring my  
own to their next October Fest. Many thanks.

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Date: Tue, 3 May 94 16:16:39 EDT  
From: Spencer.W.Thomas@med.umich.edu  
**Subject: spices**

I guess because it's not a brewing magazine, Randy couldn't include his usual advice on actually USING spices in making beer. The method that I remember for easily spicing beer, and adjusting the quantity goes like this:

Steep some of the spice in a pint of vodka for a week. Then pour a measured amount of your ready-to-be-bottled beer into a glass and start adding the spice tincture a drop or two at a time, until you've got the desired spicing level. Then scale up the amount to 5 gallons and add that amount to your whole batch.

=S

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Date: Tue, 3 May 94 15:25:04 -0500  
From: jay\_weissler@il.us.swissbank.com (Jay Weissler)  
Subject: More Water questions

Bradd Wheeler. asks  
>Does anyone out there know where I can find similar breakdowns of  
waters...

Hopes this helps. Measures should be ppm

Ion Pilsen Munich Dublin Dortmund Burton  
Ca 7 70-80 115-120 260 260-352  
SO4 5-6 5-10 54 283 630-820  
Mg 2-8 18 4 23 24-60  
Na 32 10 12 69 54  
Cl 5 1-2 19 106 16-36  
(H)CO3  
Nitrates  
THM  
pH

Ion Milwaukee Halifax Dartmouth London Winnetka  
Ca 35 13 4.3 52 34.8  
SO4 18 10 2.8 77 113  
Mg 11 0.6 0.01 16 10.7  
Na ? 4 3.8 99 5.2  
Cl 5 6.7 8.6 11  
(H)CO3 28 3 156 113  
Nitrates 0.05 0.05 0.27  
THM 0.05 ?  
  
pH ? 6.2 7.9

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Date: Tue, 3 May 94 14:47:42 MDT  
From: "Mark B. Alston" <c-amb@math.utah.edu>  
Subject: CTSP vs Clorine & TSP and other ramblings

First my question:

I am quite confused about the differences between using CTSP (clorinated Tri Sodium Phosphate) and straight Clorine bleach with TSP. I have read in many sources that bleach will corrode stainless steel but that CTSP is much safer. Why? Is it simply a matter of lower concentrations of chlorine in CTSP than most homebrewers use straight? Moreover, I have heard that the chemical manufactures use stainless steel vats to make their products in. So, what exactly is the deal with chlorine. Can I really use CTSP safely on my stainless kegs.

I know that alternatives exist such as Idophor but I have just purchased a 0.5 Micron filter system and am trying to figure out the best way to sanitize it. (Please no anti-filter comments, I have never used one myself and don't need to hear the advice of others who have also not used one. I believe that one should try everything before writing it off.) I can't use boiling water (my favorite method, it's soo cheap :) and am worried about using Iodine because of the staining which will occur. The method suggested to me from Cliff at Braukunst is to force a solution of CTSP through it and into the dispensing keg to clean and sanitize the whole works. But, I am nervous about using a clorinated product in my kegs. Any info from those using a filtering system will be appreciated.

Now some general blabering:

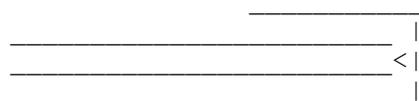
\*\*\*\*

We have heard plenty of good reasons about why we shouldn't split the hbd but I would like to add my voice to this. DON'T SPLIT THE HBD!!!

\*\*\*\*

I have recently started fermenting in stainless steel kegs. I \*love\* it. You don't have to worry about keeping it out of the light. Racking it from the fermenter to the dispensing keg is simple and does not require siphoning. And I can get my hand down into the keg to scrub it out. Much easier than using a bottling brush on a glass carboy.

One suggestion I would make to those thinking about such a setup is to not cutoff the end of the out tube from the fermenter. Simply get yourself a brass endcap and a short piece of tubing and make a capped tube about 1.5" long. Then file some V shaped groves on the bottom of the out tube and place the brass tube over the out tube in the bottom of your keg as seen in this sideways ascii drawing:



The V groves allow the beer to flow when the cap gets sucked onto the

tube and the 1.5" tube keeps you from sucking up the yeast which has settled on the bottom of the fermenter.

In this way you can still use the keg as a serving vessel by simply removing the brass tube. Using a cutoff tube relegates that keg to always being a fermenter.

For more info read the Gadgets special issue of Zymurgy or email me with your questions.

\*\*\*\*\*

Finally, how many of us are going to Denver for the conference? I registered on the last day of the reduced prices (April 29). I am looking forward to it and am wondering if there will be many hbd'ers there.

\*\*\*\*\*

Enough for now,  
Another Mark brewing behind the Zion curtain.

Mark Alston  
(c-amb@math.utah.edu)

P.S. my damn spell checker is screwed up. So pardon all my  
mistspelings

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Date: Tuesday, 3 May 94 15:50:29 CST  
From: LLAPV@utxdp.dp.utexas.edu  
Subject: party pigs / where to put that carboy

Howdy!

In HBD 1414, Todd says he got a Party Pig for his birthday. Since I fessed up a couple of weeks back that I like mine, I'll pipe up some suggestions. First, put it together first (without the pouch) in a practise run. The clamp can be tricky if you're not sure what you're doing. When you do put your beer into it, & you pump up the pump, a little beer may fizz out of the sides of the red button. Don't worry; I've had no problem with this. Just realize that you probably have enough pressure in there by then. Finally, let it carbonate at whatever temp you carbonate your bottles at. If you chill it right after sealing it, the yeast will go dormant & won't do their magic. At risk of starting another sterilization arguement, I use iodophor to sanitize my pig. Oh, one more thing! Go light on the priming sugar! My Pale Ale I put into there was mighty foamy! There isn't enough pressure in there to carbonate your beer, but there is enough to make a difference.

In the same HBD, Don want's to know where people put their carboys. Since I live in Austin, Texas, where basements are an anamoly (yeah, I've been in a basement, once), I put the fermenting carboy in my bedroom closet. It's best in the winter, when the closet itself is about 67 degrees. In the summer, it gets up 85 in there (w/ the a.c. on), so that's when we resort to the brewing fridge. I stuff a towel or something under the door to block out the sunlight. If the temp starts moving up too much, I'll open the door at night to let in the cooler air.

Pax limex,

Alan of Austin

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Date: Tue, 3 May 94 14:51:29 MDT  
From: "Mark B. Alston" <c-amb@math.utah.edu>  
Subject: Re: Sweet Homebrewed Beverages

Try steeping some crystal malt (1 lb or so) in about 1 gal of 160 deg F water for 30-60 min before boiling. Strain the liquid into your boiling kettle and brew on. The Crystal malt has quite a bit of unfermentable sugar in it and will carry through to the final product.

Mark Alston  
(c-amb@math.utah.edu)

-----  
Date-Warning: Date header was inserted by SERV02.SLAC.STANFORD.EDU  
From: John\_Shepardson.esh@QMAIL.SLAC.STANFORD.EDU (John Shepardson)  
Subject: Re: Wyeast Problems

Hello Brewtheren,

I normally post to rec.crafts.brewing, but would like to make my hbd debut now.

I had a very strange Wyeast problem recently that I just have to get off my chest.

I popped a Wyeast Belgian White (3944) into a starter a few weeks ago and streaked some out onto a petri dish for future brews. After 24 hours I had no activity in the starter. Since it was brew day I decided to go ahead and use it. This is because I am fortunate enough to be an all grain brewer, and the yeast had the privilege of a good 6 to 8 hours of extra growth before pitching.

I smelled the yeast just before pitching and it was unusually sulphery. Not terrible, but not too good.

After 24 hours - No action in the fermenter.  
I looked at the petri dish - no growth.  
After 48 hours - same thing. This was very unusual.  
On the third day the fermenter was still on strike but the petri dish was a bit cloudy. I was not relaxed.  
So I brought the dish into work and had a microbiologist friend look at it. Under the microscope we saw absolutely no yeast. It appeared to be a pure culture of a rod shaped creature with a 6 to 1 length to width ratio that wiggled around as it floated in solution. He said it was way to big to be bacteria and that it reminded him of an aspergillus culture he was looking at recently.

I was really flabbergasted. After 50 brews with Wyeast cultures, and minimal contamination problems, this was a real shocker.

Luckily I had a 5 gallon batch of ale to rack and poured a gob of slurry into my Belgian ale.

Other facts: The pack was dated Feb 26 (or 24) 94. I bought it the day it arrived at the brewshop and kept it refrigerated for two months. The loop was flamed and the dish was clean before use. The starter solution was not in question as the dish was inoculated directly from the Wyeast pack. There was not one single solitary yeast cell on that dish.

With my luck, this will probably turn out to be the best Belgian Ale I ever made, but will never be able to repeat it!

John Shepardson | "Brewed according to nature's receipt"  
| ( Hoegaarden 6-pack literature )

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Date: Tue, 3 May 94 19:15:31 EST  
From: t\_aylesworth@lfs.loral.com  
Subject: Wyeast questions

I plan to start using liquid yeasts in some upcoming brews and have a couple of questions. First, I plan on getting the most out of the yeasts by using a technique mentioned in the Yeast FAQ. It suggests, essentially, brewing a small batch and bottling it into six bottles. Then, when ready to do a real batch, place the yeast from one of the bottles into a starter and, when it is ready, pitch the starter. Any comments on this technique?

Second, and more importantly, which yeast(s)? I only brew ales, and I want to use yeast that will work fairly well over a wide temperature range. I looked through a small Wyeast flyer from my local homebrew store, and two caught my eye. The Wyeast Irish (1084?) looked like a good one for somewhat malty beers - sweet stouts and scottish ales. And the Wyeast American (1056?) looked like a good one for general purpose ales. Does anyone have any comments on these yeasts? Are they somewhat forgiving about temperature fluctuations? Anyone want to take a stab at trying to describe taste characteristics?

Thanks in advance!

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Thomas Aylesworth | t\_aylesworth@lfs.loral.com  
Space Processor Software Engineering |  
Loral Federal Systems, Manassas, VA | (703) 367-6171

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Date: Tue, 03 May 94 18:53:32 pst

From: wyatt@Latitude.COM

**Subject: Easymasher and Irish Moss**

I recently purchased an Easymasher and decided to try it out. I must admit that when I recieved it I was a little aprehensive because it looked a little hokey, the filter part was a stainless steel screen as I expected but it was just wrapped into a tube and folded over at the end. The seam on the side just kinda hung out there and it was a lot smaller than I expected. I decided to put it on my 8 gal enamel pot instead of my 25 gal Stainless pot. I brewed two 7 gal batches and mashed them both using the Easymasher. It did pretty well and the only problem I had was that I kept hitting the screen part and eventually bent it even though I tried to avoid doing so. Even so, the Easymasher still worked with no problems other than my being slightly annoyed about bending the screen. I used Irish Moss in the first batch and didn't in the second. I didn't really notice any difference and the Easymasher didn't clog but it didn't filter out the trub any better either. Irish Moss does make a difference though and the trub definatly coagulated and settled to the bottom of the fermenter in the irish moss batch as well as clearing the wort significantly. I have used irish moss off and on in the past and the wort clears better with it. One question that I have is that if most of the proteins are taken out, will the beer suffer during the aging process of lagers? I understand that the tannins and proteins react during the aging process giving a cleaner brew and in the process keeping the yeast alive(I read something about this in Noonans book "Brewing Lager Beer). If the proteins and lipids are reduced and a decoction mash is employed, will the tannins remain tainting the beer? In a fresh beer, I can see a definite plus with irish moss but I am not so sure about the cold aged ones.

Thanks

Wyatt

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Date: Wed, 04 May 1994 15:51:09 +1200 (NZST)  
From: RICK ZYDENBOS <ZYDENBOSR@INVERMAY.CRI.NZ>  
Subject: HELP!!! OLD MEAD REFERENCE

I am searching for an article that either Charlie Papazian or Michael Jackson wrote on a commercial meadery here in New Zealand. If I recall it was in an old version of Zymurgy but not 100% sure. If someone could help me with this I would be incredibly grateful!! It mentions a lot of the pitfalls he overcame in his first 20 years of brewing mead and I don't want to repeat them.

Many thanks in advance!!

Rick Zydenbos

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Date: Tue, 03 May 94 10:27:43 PST  
From: jim\_robinson@ccmailsmtp.ast.com (jim robinson)  
Subject: Wasted space?

I'm donning my Flame Retardant (TM) suit and here comes my 2 cents. Clang. Regarding the individuals that feel they have their own idea on the content and format of the HBD, "Grow Up". The HBD can and should accommodate the needs of Homebrewers... Beginners and Advanced. There are a number of ways that people expand their knowledge base about brewing. The newbie brewers tend to ask the same basic questions, OVER and OVER, the more advanced brewers are usually very accommodating, helpful, and understanding. The more advanced brewers tend to learn by engaging in \*LIVELY\* discussions. After a major flame session , I'm sure that the "participants" spend a bit of time researching their position (ie..obtaining napalm) before responding. I personally find these "discussions" to be informative and entertaining. So.. Beginners keep on asking stuck fermentation questions and Advanced homebrewers keep on "discussing" the pH of Boston Whaler bilge water.

To the person with cheese floating in his beer, try it on a Ritz cracker, "Everthing goes on a Ritz"

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Date: Wed, 4 May 1994 04:44:43 PDT

From: MBige.Roch817@xerox.com

**Subject: re:Sparkling cider, kegging**

Corby:

Chances are, you will soon have a big mess on your hands. Unless you used champagne corks and wire hoods to keep them on, your corks will soon pop out of the bottle and spill your precious drink. I believe one of the reasons for standing the bottles on end is in case of explosion. If you use champagne corks, the fit is so tight that you won't have to worry as much about keeping the bottle on it's side (especially since you probably will not be aging this stuff for 10 years). I've followed the same recipes from "The Art of Wine" to make champagne with success. My bottles however, were capped with bottle caps.

Good Luck.

-Bigs (Rochester, NY)

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Date: 4 May 1994 04:54:14 U  
From: "OAKQM3" <OAKQM3@oakqm3.sps.mot.com>  
Subject: RESIPIENT SERVER IS DOWN

Mail\*Link(r) SMTP Homebrew Digest #1415 (May 04, 19  
!!!! Original Message >= 24K; See following enclosure. Preview follows !!!!

HOME BREW Digest #1415

Wed 04 May 1994

FORUM ON BEER, HOMEBREWING, AND RELATED ISSUES  
Rob Gardner, Digest Janitor

Contents:

Metals usage in Brewing ("Palmer.John")  
A/B vs SA (LLAPV)  
Anti-homebrew ads, courtesy of A-B ("J. Andrew Patrick")  
Chest Freezer Taps (Glenn Raudins)  
More info on HydraPure Valves ("Palmer.John")  
Testing beer for toxic nasties (tims)  
Can't tell if fermentation is through (Daniel Neil Roberts)  
Re: #SAVING WATER WITH A WORT CHILLER (repiii)  
separate beer digests -- Just say NO! (Jack Skeels)  
Recipe request for Courage (Kevin Mceachern)  
Ascii Art (npyle)  
Heineken recipe request (Roger Grow)  
Hunter Airstat (Bill Rust)  
All grain question/Beer-related activities in Boston (GONTAREK)  
Extract Kit HBU's ("Little, David")  
Wyeast Hangover (Rich Larsen)  
homebrew volumes, mothers, dry yeast... (Jeff Frane)  
Sparkling cider, kegging (Corby Bacco)  
Spices/light protection/newbies go gonzo (Jeff Benjamin)  
Chemistry/Spices (Reid Graham)  
Pete's Wicked Ale/Just a new guy (Jeffrey S Walls)  
Thermostat for heat & cool (Bob Jones)  
Conserve Water while cooling. (rnarvaez)  
Appropriate yeast for Barleywine? (TATTERSH)  
Conserve Water while cooling. (rnarvaez)  
spruce beer recipes? (FIGURAP)

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Date: 2 May 1994 13:36:41 U  
From: "Palmer.John" <palmer@ssdgwy.mdc.com>  
Subject: Metals usage in Brewing

Hello Group,  
In response to yesterdays post by Terry for welding/Joining info and other current issues concerning our brewing metals, I offer the following compilation on zymurgical metallurgy.

**\*Steel\***

The stainless steel most used for Food related applications is an austenitic stainless, 304. 304 is non-magnetic, weldable, and used extensively for kegs.

The stainless used for Good pots (like Vollrath) is usually also 304. Other stainless kitchen stuff, like utensils and some pots, will be ferritic stainless, which does not have Nickel in it (or not much) and is less acid-neutral.

What makes a steel Stainless?

The alloying addition of Chromium (and Nickel) create a significant percentage of those atoms at the surface, where they form tenacious oxides which seal the surface and prevent further oxidation. Anodizing Aluminum alloys is the same idea, creating a solid aluminum oxide barrier to further corrosion. Anodized (black) aluminum cookware, (Magnalite, Calphalon) is acid neutral / acidic food resistant, like stainless steel, because of this heavy oxide layer. Plain (bright) aluminum cookware does not have the degree of surface oxides necessary to prevent reaction with acids.

**\*Brass\***

Brass is an alloy of Copper and Zinc with some lead thrown in for machinability. The lead percentage varies, but for the common brass alloys found in hardware stores, it is 7% or less. Lead is entirely soluble in Copper. Therefore it does not have a high propensity for leaching out of brass. Jack Scmidling posted yesterday about the lab results on beer made with his Easy Masher (tm) system which is indeed a worst case scenario for wort exposure to brass, because his practice is to let the hot wort remain in contact with th

- ----- RFC822 Header Follows -----

Received: by oakqm3.sps.mot.com with SMTP;4 May 1994 04:54:00 U  
Received: by motsps.sps.mot.com (4.1/SMI-4.1/Email-2.1)  
id AA04311; Wed, 4 May 94 02:55:42 MST  
Received: from UA1VM.UA.EDU by spsgate.sps.mot.com (4.1/SMI-4.1/Email 2.1  
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Date: Wed, 4 May 1994 01:00:45 -0600  
Reply-To: Posting Address Only - No Requests <homebrew@hpfcmi.fc.hp.com>  
**Subject: Metals usage in Brewing**  
From: Request Address Only - No Articles  
<homebrew-request@HPFCMI.FC.HP.COM>  
Subject: Homebrew Digest #1415 (May 04, 1994)  
X-To: homebrew@hpfcmi.fc.hp.com  
To: Multiple recipients of list BEER-L <BEER-L@UA1VM.UA.EDU>

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Date: Wed, 4 May 94 9:14:15 EDT  
From: terfintt@ttown.apci.com (Terri Terfinko)  
Subject: Hot Liquor Tank

I have built a hot liquor tank from a keg using an electric water heater element mounted in the side about 2 inches from the bottom. The tank also has a thermometer mounted half way down the side. In general the tank works great, except for the temperature differences between the top and bottom of the tank, usually 10-20 degrees. I was surprised to find how stratified the temperature layers were. I am constantly stirring or recirculating the water. One thought was to install a circulator pump. I have found that this is a bit pricey. A bronze bodied pump for 250 degree ratings costs over \$100. Any advice on how to easily get the water temp evened out would be appreciated. Has anyone found a reasonably priced pump?

Terry Terfinko - terfintt.@ttown.apci.com

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Date: Wed, 4 May 1994 06:33:40 -0700 (PDT)

From: krpratt@netcom.com (Kevin Pratt)

**Subject: American Micro Brews**

I am a BJCP judge (certified). I am certainly no expert, just an avid and often brewer and beer drinker.

I have begun noticing that among pub and homebrewers that the biggest beers are often perceived as their best beer. Many brewers attach a phenomenal amount of energy towards high gravity, high alcohol brews and measurements of hops in metric ton increments. The topic of Barley wines and Bocks get far more coverage than ordinary bitters or pilsners, IMHO.

I understand that some of it has to do with these beers being rare and expensive as commercial examples, but I see a trend in it.

I've travelled to a large number of brewpubs, but recently had a chance to sample beers on tap at an English style pub. The beers I had were Fuller's ESB, Courage, and Guinness. These are the very types of beers that inspired me to brew in the first place. They were fresh, but did not have the oomph or sparkle I remember and now associate with micro-brews.

I don't think their taste has changed, but my perception has.

Recently, I have heard judges relate to benchmark beers like Bass, Newcastle and Guinness as watery, insipid and undrinkable. The preference is for fuller bodied beers, that are delicious, but are at the extreme top of style if not over. This indicates that our collective judgement of "balance" is changing to something that is much different.

A friend of mine made the observation that this may be an extreme pendulum swing away from the budmilloors and that the further the flavor and texture is, the better.

While I do like full bodied beers, I don't want to continue on a trend where the winning stout is the one that tastes like espresso with alcohol, or the winning light ale is hopped enough to be used as cologne.

I would like other brewers comments on this.

Kev.

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Date: Wed, 4 May 94 9:23:36 EDT  
From: "Darren L. Ward" (FSAC-FCD) <dward@PICA.ARMY.MIL>  
Subject: **Hard vs. Soft H2O**

I'd like to know if there's been a consensus made regarding brewing using soft or hard water. Which will provide the best product? Does it make sense to use bottled water if your tap water seems fine? Should I cart water from my parents house where they have a softener for their well water? If the differences are minor, that information is appreciated as well.

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Date: Wed, 4 May 94 09:36:26 EDT  
From: dipalma@sky.com (Jim Dipalma)  
Subject: RE: Wyeast Hangover

Hi All,

In HBD#1415, Rich Larsen continues the discussion of Wyeast Scottish:

>Perhaps it is the yeast itself. The effect went away after about a week  
>more in the keg. In short the yeast settled out. I would suspect that the  
>concentration of the yeast in suspension from your "secondary" sample, would  
>be as high or higher than my impatient tapping of the keg.

I suspect it does have something to do with the yeast. I was going to post, asking about the flocculation characteristics of this yeast. After 8 days in primary, I racked to secondary and left it for another 18 days. Despite the lengthy secondary, the beer was quite cloudy at that point, it seems to be a very poor flocculator. I should add the wort was crystal clear going into the fermenter.

I placed the keg in a fridge at 40F, figuring that a period of cold conditioning would help settle out the yeast. After about a week, I tapped it. The beer had cleared considerably, I consumed a pint, and felt fine the next day.

Rich continues:

>>Then Coyote Writes :

>>

>>But really- Hops are know to induce sleep. You can drink a hop tea, or stuff

>>a pillow with hops to help insomnia- I mean to reduce, eliminate...make sleep!

>It may be that the higher concentration of hop components in young beer may  
>cause the effect also? I really don't think it would have enough influence  
>to maintain over through most of the next day. Also more commonly higher  
>hopped beers would cause this problem.

I don't think hops have anything to do with it, either. This beer was hopped very lightly in accordance with the style, I estimate 22 IBUs. Also, the IPAs I brew are ~1.060 and very highly hopped, and I don't experience this effect.

The seeming poor flocculation and "sleepy time" effect aside, the yeast did produce a slightly smoky/peaty flavor and a bit o' diacetyl, makes a very nice Scotch ale indeed. Comments?

Cheers,  
Jim

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Date: Wed, 04 May 94 09:57:44 EDT

From: efrainm@aol.com

**Subject: Honey Priming**

I use honey extensively in my brewing, I love the crisp, herbal flavor that honey adds to my beer. I've used honey several times to prime. I reccomend that you use 3/4 cup not 1/2, a half cup seems to leave the beer somewhat under carbonated. Make sure to boil the honey for 5 - 10 minutes. Most important of all expierement all you want, after all that is the reason homebrewing is such a fun hobby.

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Date: Wed, 04 May 1994 10:00:29 -0500 (EST)  
From: Doug Lukasik <LUKASIK\_D@sunybroome.edu>

**Subject: Beginners Strange Brews**

In HBD 1415 Jeff Benjamin notes that many new brewers are making "strange" brews and wonders why. Perhaps like myself they realized that there is a very large world of beer out there that they had never experienced before and want to jump right into it. Perhaps it is due to drooling while listening to the more experienced brewers discussing some of the same strange brews.

As a brewer that began in December 1993 I have personally completed 14 batches of brew (12 ales, 2 lagers), have brewed the first from a kit, the next 8 from extract only, and the last 5 as partial mashes, and have experimented with all kinds of adjuncts. The range in alcohol goes from 3.5% to 10% (a dopple bock that ended up being a barley wine - quite good actually), and there are a total of 10 styles completed. Part of the reason in brewing different styles was to find the brew that I would truly enjoy....the other part was that I started to sample all sorts of commercial brew and then just \*had\* to try and brew one that was similar. All in all I have found that I really love robust porter and pale ale - after three attempts I am extremely close to having a great clone of Anchor Liberty Ale (side by side they are hardly discernable), batch 4 ought to be the match.

To suggest that new brewers stick to the basics because the art of brewing is so complicated is like suggesting that when learning to cook we should stick to boiling hotdogs because the use of spices is too tricky. Playing with recipes and trying out new avenues is part of what teaches a new brewer how to brew better beer. It also allows us to find a style that we like and then modify it to suit our tastes just like the experienced brewer does. In addition, those of us with NET access have all you HBDers to help us out when we run into trouble.

Finally I would probably agree that not all new brewers end up brewing a batch every week, month after month, but some of us really get involved very early on. Next fall I am planning the move to all grain brewing, expanding my lager styles (still in search of that perfect beer for me), and continuing my ale brewing adventure. With experimentation also comes a few failures (I have actually contaminated a batch with metal (luckily we drank most of this one green before it manifested itself) and have a very disappointing Olde Ale that even my experienced brewing friends don't know what is wrong with). But I believe it is from our failures and furthered experimentation that we learn to better our brewing and ultimately our drinking pleasure.

(Of course all of this could just be my own personality quirk as I also got 43 chickens a month ago (nothing like starting small) and am actually contemplating brewing "Cocks Ale" ;^)

Good brewing, better drinking,  
Doug. <lukasik\_d@sunybroome.edu>

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Date: Wed, 4 May 1994 06:57:09 -0700 (PDT)

From: gummitch@teleport.com (Jeff Frane)

**Subject: Barleywine yeast**

Bob Tattershall writes:

> I am about to attempt my first barleywine. It appears that some pitch just  
> an  
> Ale yeast, others pitch a Champagne yeast, while even others pitch an Ale  
> yeast and then later pitch a Champagne yeast in the same batch. What is the  
> proper procedure? What are the advantages of any one method over the other?  
>

In my extreeeeemely humble opinion (Frane's famous Uriah Heep impression), the correct yeast for barleywine is a healthy ale yeast. The important factors are alcohol tolerance, very high pitching rate, and high rate of aeration at pitching. I've found that most of the commercially-available ale strains work well enough (Wyeast's 1056 is an example) and that the most successful method is to first brew a normal-gravity ale and then either pitch fermenting beer or the entire volume of yeast from the bottom of the ale fermentation.

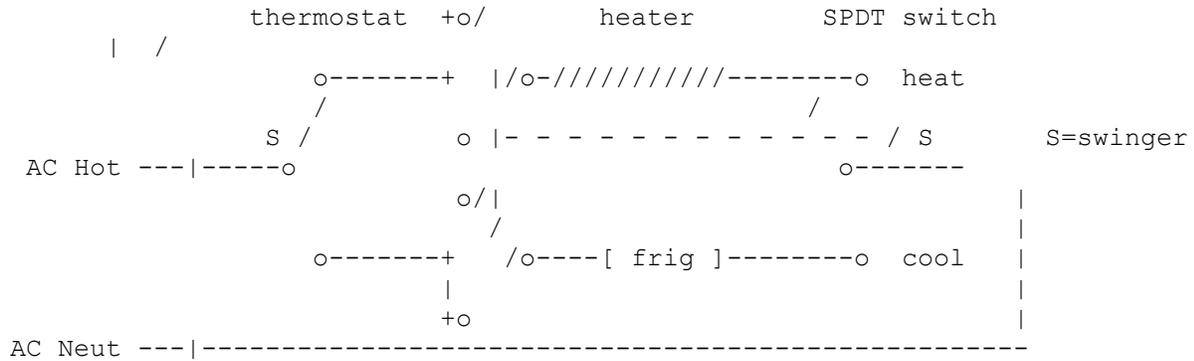
Bear in mind that a barleywine shouldn't finish bone-dry, but also shouldn't end up at 1035! You might also bear in mind that one can produce a mighty fine barleywine without starting out at 1.100. You are more likely to get positive results (and avoid sickly sweet, unfinished beer) if you start at around 1.090.

- --Jeff

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Date: Wed, 4 May 94 10:21:07 EDT  
 From: Spencer.W.Thomas@med.umich.edu  
 Subject: Thermostat for heat & cool

Hmm. How about a 3PDT switch to cut out the unused side of the thermostat? Like this:



Of course, 3PDT switches rated for fridge-type loads aren't so easy to come by. But it would be safer.

=S

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Date: 4 May 1994 07:38:27 U  
From: "Palmer.John" <palmer@ssdgwy.mdc.com>  
Subject: Mashing Breakfast Cereal

Am I out of my mind?! Well, popular opinion aside, I have been wondering about this. Mashing breakfast cereal that is. So far my candidates are Grape Nuts, Cheerios, and of course Quaker Oatmeal. Captain Crunch w/ Crunchberries could be considered for a specialty beer I suppose.

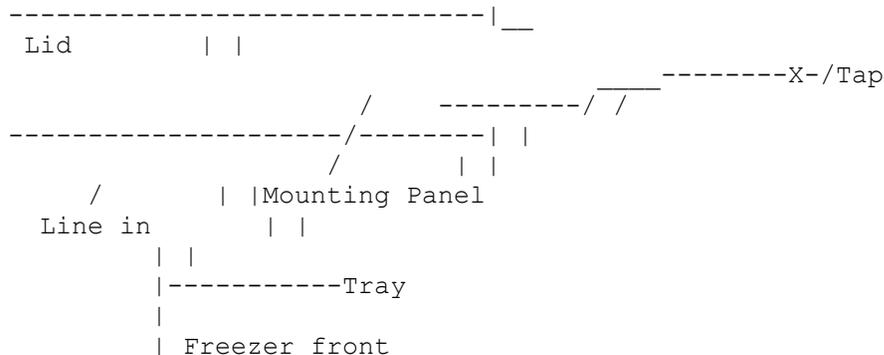
Seriously, I have heard that the Quaker Instant Oats are easier to convert than the Old Fashioned, for making Oatmeal Stout (or Oatmeal Porter in my case). Would Grape Nuts- the all-natural wheat and barley cereal, be mashable? Might it lend a "crunchy, nutty" flavor? And would Cheerios give a Toasted Oat flavor? How about Wheaties or Rice Krispies? This might be a good way to get rid of all those extra boxes in the cupboard that nobody will eat.

Its something to think about. What's Science if you don't push the envelope?  
palmer@ssdgwy.mdc.com OR  
palmer#d#john.ssd-hb\_#1#15&22#r#@ssdgwy.mdc.com

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Date: Wed, 4 May 94 7:38:38 PDT  
From: MRS1%CRPTech%D CPP@bangate.pge.com  
Subject: Chest Freezers

I'd like to add one more post about Glenns query on converting a chest freezer to accomidate a beer tap. I have an old Sears chest freezer that I just converted this weekend. What I did was remove the cheapo plastic handle insert and lock from the lid of the freezer. This allowed access into the lid. I then drilled a hole into the plastic inner lid liner and routed my dispensing line up into the lid and out the rectangular hole where the handle used to be. I then attached the line to the tap which is fixed onto a piece of wood large enough to hold a drip tray. The whole mess is attached to the lid. By mounting it this way it takes up little space in front, and does not cause a clearance problem when lifting the lid.



Marty Sanders  
mrs1@pge.com

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Date: Wed, 4 May 94 9:43:00 CDT  
From: Mark Youman <marky@admin.stedwards.edu>  
**Subject: scotch ale in decline**

My extract based Scotch ale is 3 months in the bottle and the taste is going downhill. I'm noticing a substantial amount of trub-like stuff at the bottom of the bottles that pours out into the glass if I'm not careful. This stuff was \*not\* present when the beer was at its prime (2 months in the bottle).

Is it flucocolated yeast?

Is this the cause of the unpleasant metallic-like flavor that has developed?

e-mail or post very appreciated

mark

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Date: Wed, 4 May 1994 10:51:14 -0400 (EDT)  
From: Henry E Kilpatrick <hkilpatr@mason1.gmu.edu>  
Subject: corking sparkling cider

Re: Corby's question on corking sparkling cider:

The first thing you need to do is to obtain champagne style corks and the wire attachments (I don't know what they're called) that secure the cork to the bottleneck. Plastic "corks" from a home winemaking shop will work. Real cork needs to be soaked in water before going into the bottle. I am not familiar with capping procedures for champagne with real corks, but it is likely that you will need a special capper. Unless the procedure has changed recently, the plastic corks can be inserted by hand. After you secure the cork with the wiring, you can store the bottles on their sides. Also, note that you need champagne bottles instead of regular wine bottles or the wiring will not hold.

When bottling uncarbonated wine or cider, you should leave the bottles upright for a day or two in case there is too much pressure in some of the bottles. If any corks rise, you replace them. After that, bottles should be stored on their sides until a day or two before you drink the wine.

If you use regular corks instead of wine corks, don't use the the wire attachments, use regular wine bottles, and store your sparkling cider on its side, you will probably lose most of it unless you consume it before there is much pressure buildup in the bottle (although, maybe you could keep it refrigerated at fairly low temperatures).

Buddy Kilpatrick hkilpatr@mason1.gmu.edu

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Date: Wed, 4 May 1994 10:51:53 -0400 (EDT)  
From: Eugene Sonn <eugene@sccs.swarthmore.edu>  
**Subject: firestone kegs**

Hi to all you in HBD land,

I threw a party this past week and served a local beer (Yuengling). The beer came in firestone kegs, which despite being quite beat up, worked better than any sankey kegs I've used. I've been pondering buying/not returning a keg in the near future to put homebrew in. Does anyone have an good/bad experience with firestone kegs? I know firestone taps are harder to find, but they seem to keep a seal better because they screw on rather than slip on. Thanks in advance.

Eugene  
eugene@sccs.swarthmore.edu

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Date: Wed, 4 May 94 10:51:23 EDT  
From: Steven W. Schultz <swschult@cbda9.apgea.army.mil>  
Subject: Barley in the Ancient Near East

An archeology student that I know thru the "net" has requested information on the uses of barley for brewing in Near East. He knows all about the agricultural uses of barley, its place in commerce, etc., but he wants information on brewing. The best I could do for him was to refer him to The New Complete Joy of Home Brewing by Papazian. Anyone out there who can help, please send me private posts. Thanks in advance for your assistance.

Steve Schultz

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End of HOMEBREW Digest #1416, 05/05/94  
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Date: Wed, 4 May 94 08:52 CDT  
From: akcs.chrisc@vpnet.chi.il.us (chris campanelli)  
Subject: Those damn boomerangs

Ok, lemme see if I've got this straight.

For years homebrewers have been slamming AB, Miller & Coors products. AB comes out with an ad which takes a poke at homebrewers and the homebrewers are screaming bloody murder.

Pick one of the following to best describe this situation:

1. It goes around, it comes around.
2. You can dish it out but you can't take it.
3. Hypocrisy and homebrewing are under H in the dictionary.
4. Get a life. Who cares. It's an advertisement!

While I rarely drink the mass-produced products, I have an immense respect for what they do and how they do it. They consistently make a clean product, which is more than can be said for some micros and brewpubs.

It should also be noted that most of the technical data that becomes available to homebrewers originates from research funded by the deep pockets of . . . guess who?

chris campanelli

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Date: Wed, 4 May 94 08:21:00 -0600  
From: chuck.wettergreen@aquila.com (Chuck Wettergreen)  
Subject: cheesy beer solution

The enigma of the cheesy beer has been solved. What I took for my own brand of cottage cheese is actually coagulated protein. A great number of folks wrote to say that they had experienced the same effects when using Wyeast 1056. Apparently my version of curds and whey was rather unspectacular compared to the descriptions supplied by some of the other cheese makers: brain-like said one, 2-3" thick said another.

I believe that this particular batch of cheddar may have been exacerbated by the first-time use (in this particular style) of the current JS flame bait, Irish moss, aided by a less than vigorous boil.

The best reply came from Jonathan Klay who said, "... a good yeast, just some disgusting habits."

Many thanks to all who replied.

Chuck  
Chuck.Wettergreen@Aquila.com

\* RM 1.3 00946 \* Sometimes I wake up grouchy, sometimes I let her sleep.

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Date: Wed, 4 May 94 9:54:45 MDT  
From: rmoucka@lobo.rmh.pr1.k12.co.us (Ronald B. Moucka)  
Subject: "Frankenbrau Cap" (tm)

Brew Buddies--

Many thanks to Frank Longmore for sharing his "Frankenbrau Cap" (tm) with the HBD. As a user of the commercially available Carbonator, which works great, I was most anxious to try out the Frankenbrau Cap. Reason? It's about one fourth the cost, and that's with stainless steel fittings.

In case you're wondering, the Frankenbrau Cap is Frank's version of a PET bottle pressure adapter. I've managed to down enough Pepsi in 16oz bottles to have a few empties around and plan on pressurizing a few homebrews in them. I see it as the perfect solution for the bicycle picnics (no sediment, no broken glass, and no need for glasses). My question is how long should I keep homebrew in these bottles? Obviously, if beer held up well in these bottles, the big boys would have done this long ago. Will my brew take on a plastic taste? Anything toxic? I've never had any homebrew in a PET bottle for more than a week or so.

Any suggestions would be much appreciated. Private e-mail okay.

TIA

Ron Moucka

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Date: Wed, 4 May 1994 11:15 EDT  
From: CSS2@OAS.PSU.EDU (SPEAKER.CURTIS)  
Subject: all-grain/liquid yeast questions

Thanks to all of you for your input on my Rocky Raccoon-sulfur smell question...I will let it bottle-age for at least a month (maybe 2 or 3 if I can be patient enough) and let you know how it turns out. After 7 successful batches of extract beer, I am considering trying an all-grainer, but I have a couple of questions... I don't have a mash-tun, lauter tun or wort chiller, but I do have a plan... I would like to mill up the grain and put it into a nylon sparge bag, steep in water for the appropriate times at the appropriate temps until the starches are converted, then proceed with adding hops, boiling the wort, etc. Why can't you sparge your boiled wort into 2-3 gallons of cold water like you do for an extract brew (yes, I realize that I'll have to use a lot of malt and other grains if I'm going to water the wort down at the end)???

I also have a chest freezer, and I could set the brewpot down inside of it (on top of a cardboard box to avoid damaging the freezer) and cool it down in a hurry that way. Any comments, caveats, etc. from you all-grain folks? I think the sparge bag is a reasonable way to avoid a mash-tun, etc. - a prof. here at Penn State does the same thing in a brewing segment of a food prep. course that he teaches...

I'm also considering trying liquid yeast; I've had very good luck with rehydrated dry yeast (a bunch of different kinds), but I'm in an experimental sort of mood. I generally make ales, and with summer approaching, I'm not sure that even my basement is cool enough for a lager... What yeasts have people found to be the best? Which ones should I avoid (I've heard a lot of discussion about Wyeast #1056 lately)?? Anyone have a particular favorite for certain beer styles? Any and all advice is welcome; private email encouraged....Thanks

Curt Speaker  
css2@oas.psu.edu

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Date: Wed, 4 May 1994 12:36:43 -0400 (EDT)  
From: jwarren@mcs.capital.edu (Jeremy Warren)  
Subject: Chemistry/Spices

As to your problem with pH, I can't see any problem with the pH, as long as the pH meter indicates a pH of around 6.8-7.4 in normal tap water, and doesn't fluctuate all over the place. As to the strange happenings with the brewing water, it could be that when you boiled it, you caused some deposition/precipitation of carbonates in the water. Carbonates in the water tend to acidify it (In the manner of CO<sub>2</sub>), and this could explain your pH problem, If your tap water tends to be a little basic. What else, if any was present in the water when you boiled it? Odd things present in the water can definitely skew the pH.

Jeremy Warren

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Date: Wednesday, 4 May 94 14:00:28 CST  
From: LLDSC@utxdp.dp.utexas.edu  
Subject: CZECH BEERS

Allow me to gloat...

I'm leaving next week for the Czech Republic. I'm flying into Frankfurt and then taking the train the heck out of there. I'll be stopping in Plsen, Ceske Budejovice, and Prague (just to name a few).

Anybody know of any good pubs, places to stop, etc. (other than the breweries, of course). Any other tips would be helpful, also.

E-mail me private if you don't think anyone wants to read this.  
I'll be gone for 3 weeks. PAAAAAAAAAAAAAAAAAAAAAAAAARRRRRRRRRRRTY!!!!  
LLDSC@utxdp.dp.utexas.edu

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Date: Wed, 4 May 94 15:33:21 -0400  
From: eajohns@crsgil.erenj.com (Eric A. Johnson)  
Subject: Re: spices

> One article had a sidebar which listed all sorts of spices  
> that have been (commonly?) used in beer, such as allspice,  
> pepper, bay leaves, coriander, etc. etc. but no details.  
> What quantities are we talking here? A dash? An ounce? A

I have used spices in a couple beers. I made a Belgian White beer in which I added about an ounce of freshly crushed coriander when racking to secondary. I would reduce the amount a bit if also adding orange peel.

I made a spiced holiday ale in which I added the zest of 2 oranges, 1.25 oz. grated ginger, 1 tablespoon ground cinnamon and 1 tablespoon ground nutmeg. All spices were added for the full boil. Both beers turned out very well, and nicely spiced.

Eric

=====  
Eric A. Johnson  
Exxon Research & Engineering  
eajohns@erenj.com

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Date: Wed, 04 May 94 12:51:00 PDT  
From: "McGaughey, Nial" <nmcgaugh@hq.walldata.com>  
Subject: RE: A/B vs. SA

My \$.02 on the Sam Adams is that some of the Evil Seed Koch is that to a knowledgeable (sp) homebrewer, some of Sam(AT)Adams's(N)'s proclamations at to the product content and mfg process are simply not true. That is lying. Plus the whole air of a downhome loveable brewing guy vs his business tactics lead an informed person to think twice about J. Koch's claims.

If Anheiser Busch is heavily discounting the efforts of homebrewers, I think I'ts great... Why you ask? Well we know better, right? aaand as long as the government thinks we are a bunch of podunk goop heads making barely palatable swill, then the longer we will be able to go on making our own Nectar 'o' the Gods (tm), free of (stupid) taxation, and government meddling.

#soapbox off

Nial McGaughey  
Wall Data Incorporated

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Date: Wed, 04 May 1994 15:53:23 -0400 (EDT)  
From: tcorbett@isac.isac.wright.edu (Timothy F. Corbett)  
**Subject: Information request on food grade pumps**

I am sure that at least a few of you here use pumps ( food grade if there is even such a thing ) to move hot wort to a CF chiller

Where do you get one? How much? are they worth the money? I dont like to wait for gravity to do its thing, I would much rather hurry up and wait for the ferment, haha

so how about some input from the best knowledge source ever to hit the circles of home brewing, THE HBD....

TIA  
Tim Corbett < tcorbett@isac.isac.wright.edu >

I will sum up the responce on the HBD if there is enough demand for it, or I will relay the info directly if requested.

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Date: Wed, 4 May 94 13:11:09 PDT  
From: hollen@megatek.com (Dion Hollenbeck)  
**Subject: CTSP info**

I have just finished talking to a technical representative of the Albright & Wilson company who makes CTSP. He used to work in the plant which made the CTSP and so has firsthand knowledge of what it is and how it is made. This is the information I received.

Chlorinated Trisodium Phosphate is made by making a 12 mole solution of TSP and adding 5% sodium hypochlorite (bleach) crystals. As the mixture crystallizes, the sodium hypochlorite is bound by the water of hydration.

You cannot make CTSP by just adding bleach to TSP.

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Date: Wed, 4 May 94 09:24:02 MST  
From: birkelan@adtaz.sps.mot.com (Joel Birkeland)  
Subject: Silver solder, yet again

The topic of using solder in making brewing equipment comes up from time to time. Often, someone will point out that just because solder may be labeled "Lead-Free" does NOT mean that it is non-toxic. A metallurgist has told me that it is not unheard of to find cadmium in lead-free solder, which is quite toxic.

Maybe it is because I already have a feeble mind, but, while I remember the warning that toxic, lead-free solder exists, I never seem to remember anyone telling me which type (i.e. manufacturer name and part number) is safe.

Armed with this information, or lack thereof, I turned to my trusty Grainger catalog (#385), and on page 1270, found a list of lead-free solders made by Kester. There seem to be three types of lead-free solder which are recommended for use in plumbing and potable water applications.

One type contains 95% tin and 5% antimony (Kester # 14-7080-0125) Antimony?! No way. Sounds too much like alimony. I'm not going to use this stuff.

Another type contains 80% tin, 5% silver, 5% bismuth, and 10% other (Kester model # 82631) I don't like this either. The "10% other" is what bothers me.

The third type is called "Lead-free Cadmium-free Silver Solder", it contains 98% tin and 2% silver (Kester model # 14-7016-0125). As I read further, I see that it is recommended for kitchen utensils. I think this stuff must be OK. It also costs significantly more than the other types.

(I wonder if maybe something to keep in mind is that the joints in our plumbing will not be exposed to low pH solutions, so that just because it is safe for H2O doesn't mean it is safe for Beer.)

Anyway, even though it seemed that the 98% tin, 2% silver was the right stuff, I called up Kester and talked to the safety guy. He told me that they quit using cadmium in their solder a long time ago, so not to worry about that. Beyond that, he didn't really seem to know which one to use. He did point out, however, that it is very important to wash off all of the flux after soldering, since this may also have components that are toxic.

So I went to Grainger and bought the 98% tin, 2% silver stuff for \$20/lb. I went home and used it with the Oatey lead-free flux from Home Depot on some copper beer-making equipment. I worked hard to rinse off the remaining flux. It looks nice and I hope it doesn't kill me.

DISCLAIMER: I AM NOT A SAFETY EXPERT, A SOLDER EXPERT, OR EVEN A VERY GOOD SOLDERER. I DO NOT MAKE ANY CLAIMS AS TO THE ACCURACY OF ANY OF THE ABOVE INFORMATION.

Joel Birkeland  
Motorola SPS

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Date: Wed, 4 May 94 16:19:18 EDT  
From: Jim Grady <grady@hpangrt.an.hp.com>  
Subject: Sugar & Acid contents of fruits

Way back in HBD 1403 (April 20th), Rich Webb was kind enough to post a table of sugar and acid content of various fruits from "The Curious Cook." I would like to mention that these should be taken as a guideline as the amounts will vary with the growing season and the variety.

In the fall of 1992, I bought 5 gal of freshly pressed apple cider from a local farm. No preservatives. I wanted to make a spiced apple wine since the Christmas Ale came out so well the year before. I added honey & sugar to bring the S.G. up and I added spices to the primary. I did not add any acid even though the recipe for straight apple wine called for it. I added Wyeast champagne yeast that I had started previously (1 qt or so). After several days, fermentation had not started. Nothing. I finally broke down and bought an acid test kit. I titrated the acidity and stopped titrating when I reached the "this wine is beyond hope" point. I took it to the homebrew supply shop to see if they got the same results. They did. You can add calcium carbonate to reduce the acidity but only to a point and this was well beyond that. The only solution was to dilute it, add suger to get the SG back up and probably add something to keep the yeast healthy. By this time I was fed up, dumped it, and made a batch of beer!

My point in all this, is if you are making a fruit wine or are counting on a certain acidity/sweetness from your fruit juice, I would strongly recommend a hydrometer and an acid test kit. The test kit usually consists of phenolphthalien, 0.1N NaOH, stuff to titrate with, and instructions that explain what the results mean for fermenting things (i.e. acceptable ranges).

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Jim Grady  
grady@hp-mpg.an.hp.com

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Date: Wed, 4 May 94 11:35:12 MDT  
From: npyle@n33.ecae.stortek.com  
Subject: Lead Again!

John Palmer wrote in Tuesday's HBD:

>Brass is an alloy of Copper and Zinc with some lead thrown in for  
>machinability. The lead percentage varies, but for the common brass alloys  
>found in hardware stores, it is 7% or less. Lead is entirely soluble in  
>Copper. Therefore it does not have a high propensity for leaching out of  
>brass. Jack Scmidling posted yesterday about the lab results on beer made  
>with his Easy Masher (tm) system which is indeed a worst case scenario for  
>wort exposure to brass, because his practice is to let the hot wort remain in  
>contact with the brass fittings for several hours before chilling and then he  
>ferments the beer in the same vessel. Most users of the EM would be  
>boiling, chilling and transferring the wort to another fermentation vessel,  
>so  
>their beer would not be in contact with the brass for more than a few hours  
>at most. Be that as it may, the Lab results showed that the Tap Water was 6  
>PPB, and the beer was less than 10 PPB. The beer may have been equal to 6,  
>but resolution prevented determining this. The EPA limit is 15 PPB. While  
>only one data point, it does support my original thought that brass in the  
>wort should not be a problem.

It has occurred to me that Jack's test could've been flawed. Let's assume that Jack is using the same EM that he has used for several batches of beer. I think this is a reasonable assumption, but maybe Jack can verify it for me. Now, assume that any lead leaching out of the brass is lead that was already on or near the surface of the material. All I'm saying is that I don't think lead will keep migrating from the inside of the material after lead has left the surface. I conclude that any lead leaching from the brass did so long ago when Jack's EM was brand new, and that he wouldn't (and didn't) detect any extra lead in a recently brewed beer at this point in time. I came to this conclusion with my own 4" brass nipple, which is attached to my kettle. I figure the lead is already in my body, and Jack's too, and has dun nO harmmmmm et aaalllll...

I discussed this with John; here's his email reply to me:

>Make me a co-author so to speak, I sent that on Monday, but found something  
>yesterday that gave me the same thought. From the ASM Metals Handbook, 9th  
Ed,  
>Surface Cleaning, Finishing and Coating; page 233 -  
> Lead Alloys  
>Unlike other elements added to brass or bronze, lead does not  
>combine with copper to form an alloy. Instead, it remains in  
>the metal as globules. The lead exposed during machining or  
>cutting acts as a lubricant by flowing or smearing across the  
>surface. Electroless nickel does not deposit on lead.\* Unless  
>lead smears are removed, the applied coating is porous with poor  
>adhesion. Lead remaining on the surface of parts can also  
>contaminate electroless nickel solutions, causing a rapid decline  
>in plating rate and deposit quality.

>Surface lead is best removed by immersing parts for 30 seconds  
> - 2 minutes in a 10 to 30% solution of fluoboric acid at room  
>temperature. Sulfamic acid and dilute nitric acid have also been  
>reported to be effective solutions fo removing lead. The removal  
>of lead must occur before deoxidizing or bright dipping in the  
>pre-treatment cycle, and it is not a substitute for these steps.  
>  
>\* As Jack is planning on having his brass parts nickel plated by this  
process,  
>I should point out that he is having it done by a commercial plating house,  
>and this situation would be covered in the process specification for these  
>brass alloys.  
>We should also point out that the total amount of lead that homebrewers would  
>be encountering from their one or two brass parts is very small.

My conclusion is that Jack should repeat his experiment with a brand new EM,  
if this was not the case in the first test. I am not losing any sleep over  
this, BTW, but it is interesting.

Norm = npyle@n33.stortek.com

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Date: Wed, 4 May 1994 11:16:25 -0700  
From: Kent Bryan Porter <kporter@well.sf.ca.us>  
Subject: Caution: bottle washer in use.

Last night (5/3) I had a sobering experience with my Jet (tm) bottle washer. (J-shaped brass tube with push-down on/off valve; attaches to faucet.) For the first time in 2 years of monthly use, the valve did not shut off when I removed a bottle. The very hot H2O that wasn't deflected by my face hit the ceiling, cupboards, walls and cats.

Minutes later I pulled a 22 oz Old Australia Stout bottle out of the chlorine solution and onto the sprayer. The hot water hit the cold bottle, I heard a 'tink' and another blast came through the broken bottom end of the bottle to give me, the ceiling, cupboards and walls a second rinse. (The cats had wisely occupied themselves elsewhere.)

I am now careful to

- A) not take the bottle completely off the sprayer until the water has shut off, and
- B) not use COLD water to soak bottles in prior to hot water rinsing. I will use room temp or slightly warmer.

I hope my experience is of benefit to others. BTW the bottles that didn't break were Grolsch 16oz swing-tops.

kent porter  
Relax (but be careful!), have a HB.

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Date: Wed, 4 May 94 12:00:41 MDT  
From: "Mark B. Alston" <c-amb@math.utah.edu>  
Subject: Re: Spices/light protection/newbies go gonzo

[snip]

In 20/20 hindsight, though, it seems like beginners ought to start off with basic stuff and get down the technique before complicating things.

I basically agree with you except for the reason to start off basic. I feel that the technique is just as easy to get with simple vs complicated brews. However, and this is the main reason to start slow (I wish that I had followed this advice :), you don't have any idea where all the flavors come from. Moreover, for example, with a heavy chocolate stout how do you know what caused any of those flavors which escape the chocolates wrath. I have come to the conclusion that beginning brewers should start with a basic paleish beer for there first attempt, using a kit or simply malt extract, and then supplement it with various specialty grains to explore all the options. This way you know *\*exactly\** what adding the roasted barley does, or the crystal malt, or the ...

Again, I wish that I had followed this advice. My first three beers were dark stouts, my favorite style, and I never had any idea what exactly the chocolate, or black patent, or roasted barley did on their own. The results were o.k. but I wasn't learning anything except the technique.

On a related note, this is basically how my beginners-guide on sierra steps you through it. I am thinking about updating it ever so slightly, with more info on "where to go from here..." Anyhow, it is in postscript and TeX formats on sierra.stanford.edu. The poscript file is there in both compressed and gzipped format. Check it out and let me know what you think I should add for the update.

**\*\*No, there is not an ascii version. If you print the postscript one you will know why.\*\***

P.S. fellow Zion brewers will recognize this as a modified version of Art's guide. I think that the improvements from his version are significant.

Mark Alston  
c-amb@math.utah.edu

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Date: Wed, 04 May 1994 19:25:22 -0500 (EST)  
From: MIKE ZEOLI <ZEOL4195@splava.cc.plattsburgh.edu>  
**Subject: Searching for Microbreweries**

Date sent: 4-MAY-1994 19:18:51

Hello! I am a student at SUNY Plattsburgh, which is approximately fifteen miles south of the Canadian border in New York State. I have heard from several friends of mine that there are some excellent microbreweries just over the border, near Montreal. I personally have never sampled anything from a microbrewery before and was wondering what constitutes an "excellent" micro. I would appreciate any advice that could be given on this matter.

Sincerely  
M. Zeoli

MIKE ZEOLI

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Date: Wed, 4 May 1994 18:27:31 -600 (CDT)  
From: Mark Evans <evanms@lcacl.loras.edu>  
Subject: Wort Chiller conservation? Why not save it!

Here's an interesting note on the "wort chiller conservation thread." I left my wife in charge of running the wort chiller while I took the kids to the pool (indoors, you goofballs) last Sunday afternoon. It was her favorite brew--stout--so she didn't mind getting in on the process. Anyway, she felt guilty letting all of that water run off, so she started filling some gallon plastic milk jugs that I'd saved for camping. She saved about six gallons--the water was running pretty slowly--and got the wort down to about 85-90F after maybe 25 minutes. I was surprised that, when carefully regulated, only that much water ran off. We use the water on house plants, some outdoor seedlings, some washing, and the dog likes to stick her tongue in the openings for an afternoon drink. I suppose I could save these jugs of water for later batches of brew. Course after all the rain of last summer I figure that the aquifer is pretty well stoked up.

Brewfully yours, Mark Evans in Dubuque, Iowa

where the hop plants are growing like jack's bean stalk!

<evanms@lcacl.loras.edu>  
Dubuque, Iowa

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Date: Wed, 4 May 1994 20:02:48 -0400 (EDT)

From: Allen Glass <aglass@andy.bgsu.edu>

**Subject: There's (going to be) a hole in my bucket.**

I'm fairly newbie with a question about deliberately mutilating my brewing equipment.

Of all the chores involved in homebrewing, the only one I really don't like is siphoning (I had a tragic accident involving a six-foot column of water when I was a child). I'm operating at present with a basic two-plastic pails fermenting-bottling system, and after a wild and dangerous experiment using my bottling bucket (with plastic spigot) as my fermenter, I'm planning on drilling a hole in the side of my regular fermenter and putting a spigot in, thus eliminating the siphoning.

Given the relatively high level of innocuous cantankerousness (feed that through your spell-checker) on the HBD, I figured I could probably give myself hours of amusement by asking the simple question:

Anyone know why I shouldn't?

I await your responses with beery breath (much better than bait, take my word for it).

allen  
aglass@andy.bgsu.edu

BTW, being new to the digest, I'd appreciate any tips I can get on reading the digest more easily (I'm using Pine on a BSD Unix Vax). TIA.

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Date: Thu, 05 May 94 08:04:00 PDT  
From: "Robucci, Adam F." <robuccad@dsoeng.sch.ge.com>  
**Subject: Liberty Ale Recipes**

Thanks to everyone for sending along their recipes. I'll post the results of my brew when I get a chance to brew it. I just picked up a second refrigerator and I have a Sam Adams like lager going.

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Date: Thu, 5 May 94 8:45:31 EDT  
From: William Boyle (CCAC-LAD) <wboyle@PICA.ARMY.MIL>  
**Subject: Keg fittings**

I have a few pin lock kegs, but I need ball lock fittings. My question is if I remove the poppet assembly from my pin lock and buy new ball lock poppet assemblies will the threads match? The problem is Williams Brewing sells a keg pump that fits on the ball lock kegs. I would like to use one of these things but it will not fit my keg. Any suggestions would be appreciated.

Bill Boyle

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Date: Thu, 5 May 1994 09:52:10 -0400 (EDT)

From: Jim Busch <busch@daacdev1.stx.com>

**Subject: Sanitizing filters/etc**

> Julio C Rojas asked:  
> ...help me quantify the size of the domestic (U.S.) homebrew market...

Take the AHA membership numbers and multiply by 5. That should get you in the \*broad\* ballpark. What it wont do is figure in the rapid growth rate that is happening every year, just check out the number of entries in certain judging events.

Mark writes:

>Subject: CTSP vs Clorine & TSP and other ramblings

>  
> First my question:  
>  
> I know that alternatives exist such as Idophor but I have just  
> purchased a 0.5 Micron filter system and am trying to figure out the  
> best way to sanitize it. (Please no anti-filter comments, I have  
> never used one myself and don't need to hear the advice of others who  
> have also not used one. I believe that one should try everything  
> before writing it off.)

I use Bbrite. Its the only place in my brewery that I use this stuff. I leave it in B-brite too. I wont say Im anti-filter, but I will say that .5 micron is a terrible choice, and likely will reduce your foam stand in the finshed beer. If micros filter to 5 microns, thats good enough for me. Thankfully, I have been able to age my beers longer these days, so I rarely filter due to the pain involved. For young beers its a great way to go... Remember, yeasts are pretty large, and proteins can be dealt with in other ways.

Kevin writes:

> Subject: American Micro Brews  
>  
> I've travelled to a large number of brewpubs, but recently had a chance  
> to sample beers on tap at an English style pub. The beers I had were  
> Fuller's ESB, Courage, and Guinness. These are the very types of beers  
> that inspired me to brew in the first place. They were fresh, but did  
> not have the oomph or sparkle I remember and now associate with micro-  
> brews.

You must have been in the US! Fullers ESB is certainly one of the great experiences in London. The beer changes drastically when served on cask.

One of my all time favorites is the lighter ale made by Sierra, the Draught pale. Sometimes lighter is much better.

Jeff writes:

>  
> Bear in mind that a barleywine shouldn't finish bone-dry, but also

> shouldn't end up at 1035! You might also bear in mind that one can  
> produce a mighty fine barleywine without starting out at 1.100. You are  
> more likely to get positive results (and avoid sickly sweet, unfinished  
> beer) if you start at around 1.090.

Amen to all of that!

Best,

Jim Busch

>  
>

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Date: Thu, 5 May 94 08:50:20 EST  
From: "Thomas Kavanagh, Curator" <TKAVANAG@ucs.indiana.edu>  
Subject: Beer or bread?

Which came First: Beer or Bread

The recent experiments in brewing Babylonian beer (Soloman Katz and Fritz Maytag, *Brewing an Ancient Beer*, Archaeology July 1991) have rekindled several threads in the popular media about the role of beer in the origins of agriculture, often with reference to a brief discussion in the 1953 American Anthropologist. As an anthropologist, often teaching Intro Anthro, and as a home brewer, I have a dual interest in the question. What I want to do here is present a brief summary of that original 1953 discussion and its implications as presented in the Katz/Maytag popular article and in Maytag's advertisements for Ninkasi Beer.

In October of 1952, Robert Braidwood (U Chicago), published a brief article in Scientific American in which he discussed the "food producing" revolution of the Neolithic period, beginning about 10,000 years ago. He did not directly suggest a causal relationship between bread making and the domestication of grains. In a personal letter, Jonathan D. Sauer (Botany, U Wisc.) responded to Braidwood, asking "whether the earliest utilization of domesticated cereals may have been for beer rather than bread." Braidwood apparently liked the suggestion, and took the opportunity to make use of the symposium-by-mail format of the Am. Anth. to pose this question to his colleagues:

"Could the discovery that a mash of fermented grain yielded a palatable and nutritious beverage have acted as a greater stimulant toward the experimental selection and breeding of the cereals than the discovery of flour and bread making? ... Was the subsequent impetus to this domestication bread or beer?"

Braidwood began with a brief discussion of the Neolithic technology associated with grains, sickles, grinding stones, pottery, noting that none of the technological artifacts necessarily implied either beer or bread. But Braidwood noted that when recovered archaeologically, cereal grains were almost invariably charred. Thus he asked, "whether these charred kernels may have been overfired accidentally in the parching process by which the malt was prepared, although I have seen grain parched for other purposes." Sauer added that since the heads of wild cereal grains shatter when mature, scattering the seed, the collection of wild grain "would seem to me a game scarcely worth the candle except for a more rewarding stake than mere food."

But none of the seven scholars who responded accepted Braidwood's suggestion at face value. Hans Halbaek, curator of prehistorical agriculture at the Danish National Museum, rejected the suggestion that charred grain reflected a brewing/malting operation, noting that in malting only enough heat is applied to kill the germ, not enough to carbonizing the grain. Thus any such carbonized grains must resulted from some other operation.

Furthermore, all of the carbonized grain obtained from the early sites was ungerminated: it was not malt.

Paul Mangelsdorf of Harvard noted that in the various strains of wild wheat and barley, the glume (husks and chaff) adhere to the grain. Thus, without additional processing, the early grains might have been more suited to beer than to bread. However, he also noted that other than the cereals, no other carbohydrate food source was available to the ancient Near-Easterners. But since beer would not serve as the major source of carbohydrates, he argued that "man cannot live on beer alone, and not too satisfactorily on beer and meat."

Mangelsdorf then expanded the discussion, noting two other grain food products besides beer and bread: gruel and unleavened bread. As had Halbaek, Mangelsdorf noted that parching was not part of the malting process, but it would have been an effective way of removing the glume. The grain could then be soaked in water to make gruel for the toothless young and old, which might spontaneously ferment. At the same time, he noted that all too often, when we in the West think of bread, we think of yeast-based leavened loaves. But technologically, unleavened bread and gruel is a precursor to both leavened bread and to beer; indeed in at least one method of brewing, the partial baking of yeast bread is prior to the steeping of the loaves and fermenting into beer.

Similarly, A. Leo Oppenheim (philologist, U Chicago)--who had already published a fifth or sixth century BC copy of an earlier text in his booklet "On Beer and Brewing Techniques in Ancient Mesopotamia", and in whose honor the Ninkasi Hymn was translated and published)--noted several other ancient food products:

"the preparation of vegetable food stuffs (not only cereals), without the application of fire, developed into the manufacture of pulpy dishes (gruel)--made palatable by seasoning or by sour fermentation--and of 'preserves' (such as malted barley, etc). These techniques led them to the making of barley-cakes as well as to the brewing of several types of beer-like beverages.

In summarizing the discussion, Braidwood made two comments. The first was that "if the earliest Near Eastern beer was brewed from germinated grain malt as Mangelsdorf thinks probable," then the ungerminated grain from Jarmo offers "no evidence of the process." The second was that the earliest uses of grain was probably as gruel not bread.

#### Comment

All in all, the "symposium" was inconclusive. At best, it pointed out that stating the question "beer or bread" as prime mover in domestication was far too simplistic to be answered; perhaps it is now better to say gruel \_and\_ beer \_and\_ (unleavened) bread were important product points in the process of the domestication of grain.

This leads to another point: the Katz/Maytag discussion of the Beer/Bread symposium is generally irrelevant to their otherwise excellent discussion of the process of brewing the Babylonian beer. That is, their recipe refers only to brewing techniques and products ca. 1800 BC, it says nothing about the products and processes 8000 years before that, nor of the

causes and processes of domestication of grains. Although they give the disclaimer that their efforts are merely a "time platform" with which to consider earlier techniques, on the bottled product, the Anchor Brewery's ad man's hyperbole gets in the way of history: the label calls Ninkasi an "attempt to emulate man's first beer brewed 5000+ years ago." This, of course, is doubly incorrect, it is not only not the "first beer," the Babylonian recipe is only 3800 (not 5000) years old.

Other references on early brewing:

A. L. Oppenheim, On Beer and Brewing Techniques in Ancient Mesopotamia.

H. P. Lutz, Viniculture and Brewing in the Ancient Orient.

A. Lucas, Ancient Egyptian Materials and Industries.

E. Huber, Bier und Bierbereitung bei den Völkern der Urzeit I, Babylonien und Aegypten.

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Date: Wed, 04 May 94 13:31:00 PDT  
From: "Little, David" <davidl@div317.t185.saic.com>  
**Subject: Storing Specialty Grains**

I'm just starting to play with extract recipes that include specialty grains. What's the best way to store these grains between batches? Should they be stored in the freezer or is an airtight plastic tub (ala Tupperware) better?

David Little  
Internet: david.little-1@cpmx.saic.com  
CIS: 72133,1056

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Date: Thu, 5 May 94 10:19:39 EDT  
From: Spencer.W.Thomas@med.umich.edu  
Subject: Oatmeal Stout

I alluded to this recipe a couple of weeks ago in response to a request. But now that the beer has passed it's "exam" (a party this weekend) with flying colors, it's time to post the recipe.

My wife really liked Sam Adams Cream Stout when we had some last summer. I thought I'd try to make a beer with that nice creamy, roasty flavor, but lower gravity, for her graduation party last weekend.

Amy's Stout (#30)  
for 5 gallons

5.5 lb Hugh Baird Pale Ale malt  
0.5 lb Carapils malt (Hugh Baird)  
0.5 lb Hugh Baird 50L crystal  
1.0 lb flaked oats (McCann's Irish Quick Oats)  
0.7 lb roasted barley

30g BC Kent Goldings flowers (5%) (60 min)  
15g ditto (15 min)  
15g ditto (5 min)

Step mash all grains together @61C for 30 min (3 gal strike), 65C for 30 min. (infuse 2qts boiling water). Sparged 5.8 gallons at 1.038.

Yield: 4.7 gallons @ 1.046 (I did add some top-up water during the boil).

Fermented 1 week in glass at 19-22C with a pint starter of YeastLab Irish Ale. FG 1.012.

Bottled with 1/3c corn sugar into 2 5l mini-kegs and 18 bottles.

Tasting notes (after 1 week in bottle/keg): Yum! Initial roasty-malty aroma with a hint of hop flower-spice. Fills your mouth, smooth, silky and medium-full body. Sweet but not too much, balanced with hops but towards the sweet side. Really right-on with what I was aiming for. Too bad I didn't make this in time for the Nationals.

Amy loves it, the party guests liked it, once they got past the intimidating (to a beer neophyte) blackness.

If you really love the roasted coffee flavor of roasted barley, the beer could easily take more of it, or maybe 1/4lb chocolate malt to "sharpen up" the flavor a bit. But it's darn good as it is, and tastes a lot "bigger" than you might expect from its OG.

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Date: Thu, 05 May 1994 10:32 EST  
From: RON.admin@admin.creol.ucf.edu (RON)  
Subject: BlackberryBrew/Large vessels

Wondered upon a large Blackberry patch here in Central Florida. They are remotely located and ripening nicely. I should have a freezer full in the next few weeks. I have made Blackberry Ales before from store bought fruit. Both batches turned out dry. I would like to avoid this by adding lactose (preparation???) or something else to avoid the dryness. Thought I might try using a more atten. yeast.....  
...any recomendations on sugars or liquid yeasts ?????

Could someone forward the phone/address of the place in Texas that has the styrofoam packed 7 Gal glass vessels for sale. Are there any other places to get vessels (glass or stainless - no plastics please) greater than 5 gal???? inexpensive is the key.

Should aeration be avoided/minimized during transfer from mash vessel to lauter vessel???? For that matter during the entire mash process?? Recent and only batches of all grain have what I think is oxygen poisoning. I get good hop aroma and flavor, so i think its happening before boil???????

Long Live HBD  
ron@admin.creol.ucf.edu

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Date: Thu, 5 May 94 10:37:41 EDT  
From: Chris Lyons <Chris.Lyons@analog.com>  
Subject: priming sugars ...

In HBD 1416 Wesman commented on the use of different priming sugars. Just wanted to follow-up with an additional data point. I have tried priming with sucanut (sp?) and find that it gives an nice flavor to the beer ... similar to that found in OP. (Sucanut is sometimes used as a substitute for brown sugar.) For priming I use the same volume of sucanut that I would have used for corn sugar and get nearly identical carbonation results (just a flavor difference). I use sucanut to carbonate my English style Pale Ales, where I consider the added flavor acceptable.

Just my \$0.02 on the topic,  
Chris

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Date: Thu, 5 May 1994 10:32 EDT  
From: Alan\_Marshall <AK200032@Sol.YorkU.CA>  
Subject: Cereal mashing

Actually, my subject line sound like a horrific crime!

In HBD, "Palmer.John" <palmer@ssdgwy.mdc.com>, writes:

> Subject: Mashing Breakfast Cereal  
>  
> Am I out of my mind?! Well, popular opinion aside, I have been  
> wondering about this. Mashing breakfast cereal that is. So far my  
> candidates are Grape Nuts, Cheerios, and of course Quaker Oatmeal.

<some of the justification omitted>

Why not? If I can put Pale Malt or Crystal Malt in my porridge, why  
can't you brew with cereal? Of course, JS would have to develop the  
InstaEasyMasher (tm)!

Alan

- -- Alan Marshall  
AK200032@SOL.YORKU.CA  
York University  
Toronto, Canada

"If a picture is worth a thousand  
words, a taste is worth a thousand  
pictures." - Charles Finkel, Pike  
Place Brewery/Merchant du Vin

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Date: Thu May 5 11:02:37 1994  
From: braddw@rounder.rounder.com  
Subject: Harpoon IPA.

I just tried Harpoon's IPA last night and was knocked out by the flavor!  
There is a hint of oak-aging but also a sweet candy-like flavor to it.  
Does anyone know where this sweet flavor comes from? I would love to try  
and duplicate this recipe. Private mail is welcome.

```
**** ---- "There's always time for a Homebrew!" ---- ****
C|~~| ----- C|~~|
`--' -----braddw@rounder.com----- `--'
```

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Date: Thu, 5 May 94 08:01:05 PDT  
From: hollen@megatek.com (Dion Hollenbeck)  
Subject: Re: CTSP vs Clorine & TSP

>>>> "Mark" == Mark B Alston <c-amb@math.utah.edu> writes:

Mark> I am quite confused about the differences between using CTSP  
Mark> (chlorinated Tri Sodium Phosphate) and straight Clorine bleach with  
Mark> TSP.

See my posting about the difference in CTSP and TSP + bleach which  
should appear in the next HBD.

Mrk> I have read in many sources that bleach will corrode stainless  
Mark> steel but that CTSP is much safer.

Get John Palmer's treatise on why bleach is safe for SS from the HBD  
archives. Cannot be explained better than that.

Mark> Can I really use CTSP safely on my stainless kegs.

Absolutely. Use it with the hottest water you can get, leave it for  
only 20 minutes and then rinse thoroughly. You will have no problems.  
Lots of people are doing this.

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Date: Thu May 5 11:02:37 1994  
From: braddw@rounder.rounder.com  
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```
**** ---- "There's always time for a Homebrew!" ---- ****
C|~~| ----- C|~~|
`--' -----braddw@rounder.com----- `--'
```

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End of HOMEBREW Digest #1417, 05/06/94  
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