



BREWSLETTER

FOR THE SALT CITY BREW CLUB OF CENTRAL NEW YORK

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Regular Meetings:

The second Tuesday of every month. **See page 2 for location.**

March 2002

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The Presidential Pint *By Pete Kirkgasser*

I was glad to see so many members attend last month's meeting. These people got to see the **Salt City Brew Club's** new format first hand. Instead of tasting a beer style of the month, we are now going to be tasting samples from a **brewery or brewpub of the month**. This change was received well by the attending membership. Last month's brewery was the **Red Lion Brewing Company** of Watertown, NY, located at 500 Newell Street (779-9010). **Red Lion's** head brewer/owner, **Mike Bauer**, was regrettably unable to attend our meeting, but was happy to participate by sending three samples of his brews in his place. We tasted his Bock, IPA and Stout. The Stout seemed to be the crowd favorite, although mine was the IPA (go figure!). **Red Lion** is a completely renovated warehouse along the Black River in Watertown and is worth the trip to visit.

Another change in the club's meeting format, for all of you homebrewers both novice and experienced, is the addition of a monthly **members only homebrew competition**, which is sponsored by **E.J. Wren Homebrewer Inc.** of Liverpool. Look inside this issue for a complete schedule of monthly styles and rules. Each month, any member may submit one entry and the winner will receive a \$5.00 gift certificate for more homebrew supplies from **E.J. Wren**. Did I mention that there is no entry fee? It's FREE!

Some other events I'm working on include a tour of the **Saranac Brewery**, a tour of the local **Anheuser-Busch Brewery**, a trip to the **UNYHA** (Upstate New York Homebrewers' Association) club meeting in Rochester in May, a "kid" day at the **Burnett Park Zoo** with a puppet show, crafts, snacks and more, a tour of the newly remodeled **Syracuse Herald Journal** building, the **Salt City Brew Club's** annual summer picnic, scuba diving with **Dan Smith**, and, of course, don't forget about the **NY State Fair**

(Continued on pg. 7, "Pint")

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Secretary's Report by Cindy Wren, club secretary

Our first meeting with the club's new officers was a big success. We welcomed two new members: **Marty Hanscome** and **Norm Carver**. We are happy to have them aboard.

The *Brewsletter* received rave reviews. Under consideration is the option of getting the *Brewsletter* by e-mail instead of a hard copy. If we go this route, we will have a sign up sheet for people who would like e-mail rather than regular mail. A special thank you to Mike McDonough for his article in the last *Brewsletter*.

The date for the Saranac Tour is set for April 13; we'll be leaving late morning and returning around 5-6 p.m. Transportation and lunch details have yet to be decided.

April 20 is the AHA competition in Rochester. Our club has been asked if we have anyone interested in judging.

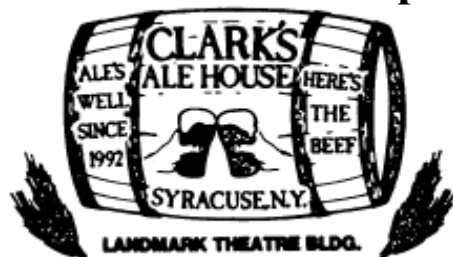
Speaking of judging, we will be having a monthly mini competition for our club members. A style of beer will be chosen and anyone wishing to compete needs to bring 2 bottles of their homebrew in that style. The judging will be done in accordance with the BCJP guidelines. You can get the guidelines on the web at www.BCJP.org. This competition is being sponsored by E.J. Wren Homebrewer. The winner at each meeting will receive a \$5.00 gift certificate to E.J. Homebrewer. The style for March will be IPA.

Our new president, Pete Kirkgasser, in conjunction with our members, will be donating from the club \$100 to **I'm Smart of Central New York**. In return, any SCBC member will be given a discounted rate for its service. (*con't on pg. 7*)

The next SCBC meeting is at.....

Clark's Ale House

on March 12th at 7pm



Treasurer's Report

by Frank Volcko, club treasurer

We currently have \$1365 in the club's checking account.

Income:

Brewfest raffle tickets	\$104
Dues	225
State Fair	300
50/50 raffle	21
Tasting fees	39
Total income for Feb.	\$689

Expenses:

Postage to ship kit	\$6
Beer for tasting	30
Tip for wait staff	10

Total expenses for Feb. \$46

Overall, we had a good month, as you can see from our list of income. We just break even on tasting fees. In previous years, we paid for copying of the *Brewsletter*. Chris Sack is now printing the *Brewsletter* from his home.

The “Beer” Facts About: The Brooklyn Brewery

by Ryan Brundin

Address: 1 Brewers Row, 79 North 11th Street, Brooklyn, NY, 11211

Hours: Tastings Fridays, 6-10 p.m.; Tours Saturdays, noon-5 p.m.

Phone: (718) 486-7422

Website: www.brooklynbrewery.com

Head Brewer: Garrett Oliver

Brewing Experience: 9 yrs with Brooklyn Brew

Brewery System: copper-banded, stainless steel

Beers: Core-Lager, Pilsner, Pennant Ale, East IPA, Brown, Weisse, Blanche De Brooklyn;

Seasonal-Black Chocolate Stout, Monster Barleywine, Dry Stout, Oktoberfest, Brooklyner Dunkel-Weisse; Brewmaster Reserve - Abbey Ale, Brooklyner Weissebock; Post Road-

Pumkin Ale, P.R. IPA, P.R. Light Dinner Ale

Upcoming Events: “Assorted Flavors” art exhibition thru 3/23; **Michael Jackson’s**

Master’s in Beer Appreciation (MBA) class #3: Belgian Ales, 3/19 @ 6 p.m. (\$30, first come, first serve)

The company's brewhouse, opened in May 1996 by Mayor Rudy Giuliani, is set in an 1860s era former steel foundry in Williamsburg. Williamsburg was once home to dozens of pre-Prohibition breweries, including the famous Brewers Row, a 10-square-block area containing 11 breweries. North 11th Street, the location of The Brooklyn Brewery, was recently renamed Brewers Row by the Mayor and City Council.

The Brooklyn Brewery's 70,000-square-foot brewery/warehouse complex includes the Tasting Room, a 300-seat facility that hosts many community events and serves as a gallery for local artists, and The Brooklyn Brewery Company Store. The Tasting Room can be rented for private functions.

Beer Culprits Revealed, Case No. 42

by Ryan Brundin

This month's column isn't for the faint of heart; in fact, it isn't for the faint of anything. Even I, an inexperienced and somewhat inept journalist, had trouble with this interview. You see, I recently sat down with none other than the infamous I.M. Chill Haze, scourge of beers everywhere. Believe me, it wasn't easy locating Mr. Chill Haze...well, actually it was, since he paid a visit to one of my last batches. In any case, pinning down the incorrigible Haze and convincing him to give me five minutes of his time was a daunting task, yet somehow I managed.

Brewsletter: Tell me about yourself.

Haze: Certainly. I am an annoying cloudiness in finished beer resulting from undegraded protein and tannins that coagulate at cold temperatures.

Brewsletter: Exactly what does that mean?

Haze: (laughing) I have no idea. My lawyer tells me to say that. Additionally, in my spare time I enjoy parasailing, watching Arena League football games and fogging up windows, glasses and the like.

Brewsletter: I see. And you have no remorse for what you do?

Haze: None whatsoever. My psychiatrist tells me I have no need to.

Brewsletter: Mmm. And how long have you been ruining batches, Mr. Haze?

Haze: I don't know. Two, three thousand years. Oh, and technically I do not “ruin” batches. You see, I'm mostly a visual phenomenon and don't greatly affect flavor. I really must work to disabuse people of that notion—

Brewsletter: Hey, whatever you have to believe to get to sleep at night. Moving on....

At this point, however, my beer, having
(continued on pg. 6, “Mr. I.M. Haze”)

Club Only Competition

by Christopher Sack

Starting this month, the Salt City Brew Club will be starting its latest monthly event: the "Monthly SCBC Club Only Competition". Every month a different style will be judged by some of the members of our club. All members of the SCBC are eligible to enter. Please refer to the official rules later in this article.

The purpose of this monthly competition is two fold. First of all, it gives the brewer a reason to brew a particular style. We usually brew styles of beer that we like, and there is absolutely nothing wrong with that. If we then decide to enter a competition, we look through the style guide and find a category that we feel our brew would fit into.

The monthly competition now encourages a brewer to select a recipe that would allow his/her brewing talents to create a beer that should fit into specific guidelines. This is not always as easy as it may sound. Your brewing methods may impart certain flavors that you were not aware of. Some of the reasons for undesired flavors, based on the style desired, may not be under your direct control. The most prominent flavor factor that comes to mind is the water coming out of your faucet. Another factor is the type of pot that you use for boiling your wort. Some brew pots may introduce flavors from the metal(s) that are present in the pot itself, as a result of the acidic wort that you are boiling.

Once we are aware of these factors, we are then better able to compensate for these flavors and become better brewers. We can perhaps use a gallon of bottled water to dilute the hardness of the local water, or a different yeast that helps to absorb some of the trace elements always present in the water.

The second reason for the monthly

competition is to help us to become better at judging beers. We have all heard about the BJCP, the Brewing Judges Certification Program, which is the governing body for brewing judges.

I am not saying that we all need to become certified judges in order to taste our own creations. Simply sitting down with some one who is experienced with beer tasting is always beneficial. We can learn how to recognize and describe to others what it is we are tasting. When we understand why our brew is "a little off," we may be able to help ourselves brew a beer that is more to our own liking next time.

The official rules for the "Monthly SCBC Club Only Competition":

1. No entry fee.
2. You must be a current SCBC member.
3. Only one entry per person.
4. You must submit at least a 12 oz. serving.
5. The beer can be in any container.
6. The beer will be judged by at least two people.
7. A member cannot be a judge if he/she has an entry in that month's competition.
8. Each entry will be judged according to the BJCP style guidelines.
9. The entry with the highest score will win a \$5.00 gift certificate from E.J. Wren Homebrewer Inc.

Sponsored by E.J. Wren Homebrewer, Inc.

Editor's note: Alcohol by weight is not the same as alcohol by volume. The alcohol by volume measurement takes into account the densities of water and alcohol. If you add 1 g of alcohol to 9 g of water, you would have 10% alcohol by weight. However, 1 g of alcohol has a larger volume than 1 g of water, since alcohol has a lower density than water. The 1 g of alcohol from the previous example equals 1.2 mL, while 9 g of water would be 9 mL, resulting in 11.8% alcohol by volume. cvs

Determining the Alcohol Content of Your Homebrew

by Dave Phillips Copied with permission from the Frigate Bay Brew News

Every home brewer knows how alcohol is made in beer: the yeast eats the sugar, thus turning it into alcohol and giving off carbon dioxide in the process. The more sugar, the higher the alcohol. I could spend another whole page explaining the scientific theory behinds this, but I will save that for a future article. Calculating the amount of alcohol produced is a simple process as well. With the use of a triple scaled hydrometer and some basic math, even the first time home brewer can accomplish this task very easily.

A triple scaled hydrometer is called so because it has three different units of measurement on it: specific gravity, the Balling scale and potential alcohol by volume. While the specific gravity scale is used primarily to determine the amount of fermentable sugars in the wort, it can also be used to determine the percent of alcohol by weight. Using the specific gravity scale simply subtract the final reading from the initial reading and multiply the value by 105. Example: $1.055 - 1.015 = 0.040$; $0.040 \times 105 = 4.2\%$ alcohol.

The alcohol content by weight can also be determined using the Balling scale. Just like the potential alcohol scale, take an initial and final reading. Multiply the difference by 0.42 and that is your percent alcohol by weight. For example: $16\% - 7\% = 9\%$, $9 \times 0.42 = 3.8\%$ alcohol by weight.

The potential alcohol scale can be used to determine the alcohol content of your beer by volume. (See editor's note on pg. 4) The difference of the initial and final readings is your alcohol content in percent alcohol by volume. It is the simplest scale to use and it is most widely used by home brewers.

BJCP Styleguide: PORTER

The BJCP Styleguide is available online at <http://www.mv.com/ipusers/slack/bjcp/style-index.html>

April's style: Robust Porter

Aroma: Roast malt or grain aroma, often coffee-like or chocolate-like, should be evident. Hop aroma moderate to low. Fruity esters and diacetyl are moderate to none.

Appearance: Dark brown to black color, may be garnet-like. Clarity may be difficult to discern in such a dark beer. Head retention should be moderate to good.

Flavor: Malt flavor usually features coffee-like or chocolate-like roasty dryness. Overall flavor may finish from medium sweet to dry, depending on grist composition, hop bittering level, and attenuation. May have a sharp character from dark roasted grains. Hop flavor varies widely. Diacetyl moderate to none.

Mouthfeel: Medium to medium-full bodied. Low to moderate carbonation.

Overall Impression: A substantial dark ale with complex roasty malt, hop and fermentation characteristics.

Porter History: Originating in England, Porter developed as a blend of beers or gyles known as "Entire." A precursor to stout. Said to have been favored by porters and other physical laborers.

Comments: Although a rather variable style, it may be distinguished from closely-related Stout as lacking the Stout's roasted barley character.

Ingredients: May contain several malts, prominently dark roasted malts and grains, which often include black malt. Hops are used for bittering, flavor and/or aroma. Water must have significant carbonate hardness. Ale yeast is most common.

Commercial Examples: Sierra Nevada Porter, Anchor Porter

Vital Statistics: OG: 1.050- 1.065; IBUs: 25-45
FG: 1.012-1.016; SRM: 30+; ABV: 4.8-6.0%

Beer (*n.* an alcoholic beverage usu. made from cereal grain)

Vocabulary (*n.* a list of words usu. alphabetically arranged and explained or defined)

by Ryan Brundin

Don't know your hops from your hefeweizens? Your mash from your malt? Your—dare I say—your decoction from your Dusseldorf? Fear not, then! This monthly section just might help!

1. **adjunct**- frequently derogatory term for fermentable materials used to supplement barley malt and other classic brewing ingredients, corn and rice being the most common
2. **esters**- compounds primarily produced during warm fermentations, principally by wild or top-fermenting yeast strains, that are responsible for fruity aromas in beer
3. **finings**- substances used to clarify beer after the fermentation process by settling out suspended yeast and proteins
4. **stillage**- a cradle for holding a horizontal beer cask for dispensing or storage purposes
5. **ullage**- aka “headspace” or “airspace,” ullage is the area between the surface of the beer and its container occupied by air or gas

Mr. I.M. Haze (cont'd)

been at room temperature for a few minutes, cleared up and Mr. Chill Haze vanished. I was disappointed that I could not finish questioning Haze, as I was on the cusp of unraveling little-known facts about his personal life. I mainly wanted to determine whether or not he had indeed, as rumors hold, fathered three chill hazes out of wedlock with a little piece of fog up in Canada. Oh, well. Maybe I'll ask him come my next batch.

Traditional porter

from “The Complete Handbook of Home Brewing” by Dave Miller

6.5 pounds pale ale malt
10 oz. Black patent malt
11 AAU's hops (Northern Brewer, Brewer's Gold)

Attenuative ale yeast
½ cup corn sugar for priming

Production Information:

OG: 1.043, FG: 1.008
Mash water: 8.5 quarts at 140°F
Mash-in at 135°F
Mash pH 5.0 – 5.3
No protein rest
Starch conversion rest: 2 hours at 150°F
Mash-out: 5 minutes at 168°F
Sparge water: 5 gallons at pH 6.5, 165°F
Boil: 90 minutes
Hops: 1 addition at 60 minutes before end of boil
Wort pH at pitching 5.3

The Salt City Brew Club is a nonprofit organization dedicated to the advancement of homebrewing and beer appreciation. Events include discussions, workshops, brewery tours, and trips.

The Salt City Brew Club *Brewsletter* is published monthly by the Salt City Brew Club. Permission is hereby granted to reprint articles, as long as the original author is acknowledged and a copy of the publication is sent to the SCBC newsletter editor.

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Presidential Pint (continued from pg. 1)

Homebrew Competition. I'm also working on confirming the following breweries/brewpubs to take part in our monthly tastings: **Three Floyds Brewery, Earl Estates Meadery, Ommegang Brewery, Custom Brewcrafters, Great Adirondack Brewing Company, Lake Placid Pub and Brewery, Victory, Dog Fish Head** and others.

As you can see, there is a lot going on with the **Salt City Brew Club**. If anyone has any ideas, questions or comments, feel free to call or e-mail me. And as always, remember to support those who support the **Salt City Brew Club: Empire Brewing Company, Middle Ages Brewery, The Party Source, Kitty Hoynes, I'm Smart of Central New York, Clark's Ale House and E.J. Wren Homebrewer Inc.**

I hope to see a good turnout at our next meeting featuring the **Brooklyn Brewing Company** at **Clark's Ale House**.

Happy Brewing, Pete



Secretary's Report (cont'd)

Pete was also interested in having a contingent from our club go to Rochester on May 8 to attend its brew club meeting. Details will be forthcoming.

Other topics discussed: The BCJP exam is being held this June in Buffalo for anyone interested.

Tim Butler talked about his trip to the Real Ale festival in New Haven, CT.

Our tasting for February was from the Red Lion Brewpub in Watertown. We sampled RL Bock, IPA, and "Velvet Elvis" Stout.

The next meeting will be held at **Clark's Ale House** on March 12, 2002. Hope to see you there.

"On Tap" in March and April

March:

6th - *Kitty Hoyne's Irish Pub Beer Dinner* Second Annual Beer Dinner: four fine dinner courses matched to craft beers and Irish dessert mead. Call 315-424-1974

12th - Club meeting at **Clark's Ale House** with Brooklyn Brewery Beer

April:

6th - 12th Annual Three Rivers Alliance of Serious Homebrewers (T.R.A.S.H.) homebrew competition, Pittsburgh, PA. 412-331-8087 or www.trashhomebrewers.org

9th - Club meeting at **Kitty Hoynes**. Brewery of the month: **Saranac**

12th - National Homebrew Competition - Northeast Region 1st round. Deadline: Apr. 12. Ship to: NCH 2002, c/o Rohrbach Brewing Co., 3859 Buffalo Rd., Rochester, NY 14624. Hosted by UNYHA

13th - Saranac tour, late morning until about 6pm.



Salt City Brew Club

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Syracuse, NY 13201-1935

Address correction and Forwarding Requested

Next club meeting is March 12th at

Clark's Ale House

FIRST CLASS MAIL

