



BREW S L E T T E R

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.**

April 2002

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The Presidential Pint

by Pete Kirkgasser, club president

Brooklyn Brewery showed us their finest at the last meeting and it was well received by the membership. Kristina Annal, the Syracuse representative for Brooklyn Brewery brought lots of beer for sampling and stuff to give away, most everyone left with something. We were all disappointed that Garrett Oliver, the head brewer, did not show up, maybe next time ...

Kristina also brought lots of Dirty Chips for us to sample. I sure liked the Jalepeno Chips. So, thenext time you see Kristina, buy her a beer and say, "Thanks for the beer and chips."

At our next meeting we will be sampling Saranac beer and soda. Also, remember to bring some money in order to save yourself a seat on the bus to Saranac on the 13th. Beer sampling and food will be included.

Don't forget about our members only competition, sponsored by E.J.Wren Homebrewing, Inc. of Liverpool. This month's style is Porters and the winner will received a \$5 gift certificate from E.J.Wren's. In addition to our monthly competition, the club hopes to enter beers in the national AHA club only competition. (Details inside.)

As you can see, I'm really pushing for the club to enter competitions with their beer. If anyone needs ideas, recipes, or answers about upcoming competitions, feel free to call or e-mail me. And, as always, remember to support thos who support the SCBC: Brooklyn Brewery, Saranac, Empire Brewing, Middle Ages Brewery, The Party Source, Dirty Chips, Kitty Hoynes, I'm Smart of CNY, Clark's Ale House, and of course, E.J.Wren's.

I hope to see all of you at our next meeting at Kitty Hoynes, featuring Saranac beers.

Hoppy Brewing,
Pete

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**The next Salt City
Brew Club meeting is
at.....**



**Corner of W. Fayette
and S. Franklin
April 9th at 7pm**

Secretary's Report

by Cindy Wren, club secretary

The March SCBC meeting was held at **Clark's Ale House**, the original meeting place for the brew club back in the early 90's. Options were discussed that would give both new and experienced homebrewers a chance to gain more knowledge of homebrewing.

One option would be homebrew demonstrations. These would be held at Tim Butler's place. The club would provide the ingredients. Tim would provide the use of his home, his brewing equipment, and his expertise. Half of the beer brewed would be divided among the participants and half would go to Tim.

Another possibility would be what Pete called "Brew Buddies." Interested parties would hook up with another brewer, either on the club website or at a club meeting. This way they could experience how someone else brews and exchange ideas.

The BJCP exam is coming up in Buffalo on April 27. For a local exam, Pete Garafalo would be willing to set one up in December. He would need a minimum of 5-6 people to hold the exam. Karen Schafer suggested having a study group, for those interested in taking the exam.

Upcoming Competitions:

1. Knickerbocker battle of the Brews in Albany on April 6. You can drop off entries at EJ Wren Homebrewer.
2. State Fair competition is on August 10.

Speaking of competitions, the March mini-competition style was IPA and Pete Kirkgasser was the winner.

Congratulations Pete! April's club only mini-competition style will be **Porter**.

Pete also reminded everyone that it would be great if members from our club would help out other club competitions in Buffalo, Albany, and Rochester.

Upcoming tours:

1. The Saranac tour is confirmed for April 13. Transportation will be by school bus. Since there are no facilities on the bus, it will be important to practice bladder control for a more pleasant trip. The cost is \$12 for members and \$15 for non-members. After April 9, the cost goes up to \$15 for members and \$18 for non-members. Lunch would be

The “Beer” Facts: Saranac

Born On Date: 7/85

Address: 811 Edward Street, Utica, NY 13502

Phone: (315) 624-2400

Website: www.saranac.com

Head Brewer: Jim Kuhr

Brewing Experience: 18 years

Brewery System: copper, 550 bbls, mash-filter

Beers: 12 Beers of X-mas (seasonal), featuring Mocha Stout and Single Malt; English Pale, Adirondack Amber, Black and Tan, Black Forest, American Pilsener, Traditional Lager; soft-drinks include regular and diet root beer, orange cream and ginger beer.

Upcoming Events: SCBC Tour 4/13!!!

Tours Available: September-May: Th-Sat 11 a.m., 1 p.m., 3 p.m.; June-August: M-Sat 11-4 p.m. (on the hour) and Sundays 1-4

History: As one of the few remaining great American regional breweries, the Matt Brewing Company has prospered at the foothills of the Adirondack Mountains in Central New York for over a century. Under the leadership of the third (Nicholas) and fourth (Fred) generations of the Matt Family, the Brewery has earned the reputation as one of the most respected specialty brewers in the country, producing a variety of distinctive, flavorful beers.

In 1885, young F.X. Matt I, a German-born immigrant, left a promising career at the famous Duke of Baden Brewery in the Black Forest region of Germany to travel to the United States with the determination and dream of owning his own brewery someday. After several years of brewing experience at the Bierbaur Brewery, F.X. Matt reorganized the faltering brewery to create The West End Brewing Company in 1888. Serving as both the star salesman and brewmaster, the brewery quickly became one of the largest and most successful of the 12 breweries operating in Utica at the time. (History from website)

FYI

Saranac Tour

When: 4/13

Price: \$12 members, \$15 non-members by 4/9 meeting

\$15 members, \$18 non-members after 4/9

Price includes:

—round trip bus ride from Shoppingtown (pickup near Agway)

—tour of brewery

—pizza at brewery

—tip for bus driver (*does not include tip for bartenders—please tip generously!)

—first come, first served

*Please note that the bus starts loading at 10:30 a.m., and will leave at 11:00 SHARP!

Because of a scheduling conflict with the BJCP test in Buffalo, the Budweiser tour, originally scheduled for Saturday, 4/27, is being rescheduled ... details forthcoming.

For anyone who missed it, there was a great article about Middle Ages Brewing Co. in the 3/27 Post-Standard, written by SCBC's own **Don Cazentre**. The focus of the article was Middle Ages creative new beer, called “British Triple Crown,” is set to debut in June. SCBC member and Middle Ages head brewer **Tim Butler** will be previewing the beer in our May issue...stay tuned!

Beginning in August, club members are strongly encouraged to brew beers for the AHA's series of national club-only competitions (in addition to keeping their kettles fired for our club's own monthly minis!) If more than one beer is offered for entry, a separate judging will determine the winner. The club would pay the entry fee, but not the shipping. For a complete style schedule, go to www.beertown.org/aha/clubs/clubonly_comp.html.

A Tale of Two Brews, Vermont-Style

Part 1: Magic Hat

by Ryan Brundin

Close Only Counts in Horseshoes, Hand Grenades and Handcrafted Micros!

In my opinion, there's nothing better than waking up in Vermont on a beautiful, late spring day knowing it will revolve solely around touring a great brewery. It's nice when the most pressing decision you'll be making is whether or not to buy a growler at the gift shop (c'mon—is it really a tough decision?). Such was the case last May for my brother and I, and to a lesser extent my mother and sister-in-law, who were going to accompany us on a trip to the epicenter of quality Vermont beer, Magic Hat Brewery. After some early morning yard work and an obligatory game of horseshoes—defined by Webster's Dictionary as being among the only sports “wherein there is a direct relationship between alcohol consumption and the ability to throw a ringer”—we set out on our journey.

College Connection

Upon arriving at Magic Hat, my brother and I promptly scampered like beer hounds hot on the trail through the sizable gift shop toward the sampling area in the back. When the ladies began to question our apparent indifference to the plethora of quality Magic Hat products, we calmly assured them we were operating in strict compliance with Beer Geek Precept No. 51a, which states, “Only upon leaving a brewery will a beer geek purchase gifts. One must, after all, prioritize.” Thus gaining their confidence, we proceeded to the bar and were greeted by a knowledgeable and rather generous University of Vermont student, whose tap-happy trigger finger was much appreciated by all, especially since we arrived thirty minutes before the start

of the tour. Choosing between gems like Blind Faith, Single-Chair, Fat Angel, #9, Bob's First and Humble Patience was demanding indeed, but we managed. More than a few samplers and a perfunctory trip to the restrooms later, it was time to tour the Hat.

Blind Faith in the System

Unlike many microbreweries that take a straightforward, no-frills approach to giving tours (which is fine), Magic Hat takes one through an organized series of twists and turns on the way to the actual brewing facility. Touring Magic Hat is a cross between taking a hayride down Bourbon Street—on acid—and, in true Austin Powers fashion, strolling through the kinky subterranean lair of Dr. Evil (or Katanga, for you James Bond fans). Trust me—it's pretty intense. From dummies lounging in lawn chairs and New Orleans knickknacks to the viewing of a beer-adelically informative video, Magic hat transcends the typical tour—never failing, of course, to take the beer seriously. Such is the culmination of the business partnership between Hat founders Alan Newman and Bob Johnson, the “Ben and Jerry” of Vermont beer. Needless to say, we were all impressed.

Grrrrrrrr...Is That Your Stomach—or Mine?

A half-hour after it began, our “artifactory” tour (as the website refers to it) was regrettably over. The only good thing was the fact that we could now peruse the gift shop. And when it came to deciding whether or not to buy a growler, I'll bet you can guess the choice we made there!



Beer of the Month: Belgian Speciality Ale

Style for the May SCBC club only competition.

This description comes from the BJCP Styleguide:
www.mv.com/ipusers/slack/bjcp/style-indes.html

Aroma: Most exhibit varying amounts of fruity esters, spicy phenols, and other yeast-borne aromatics; some may include very slight aromas of Brettanomyces and other microflora. Hop aroma may be low to moderate. Malt aroma may be low to high and may include essences of grains other than barley, such as wheat or rye. No diacetyl.

Appearance: Color varies considerably, from pale gold to medium amber. Clarity may be poor to good. Head retention is usually good.

Flavor: A great variety of flavor is found in these beers. Maltiness may be light to quite rich, hop flavor and bitterness generally increase along with the depth of malt quality, and spicy flavors may be imparted by yeast and/or actual spice additions.

Mouthfeel: Most are well-attenuated, thus fairly light-bodied (for their original gravity), and well-carbonated. A warming sensation from alcohol may be present in stronger examples.

Overall Impression: This category encompasses a wide variety of Belgian-style ales that typify the imaginative products often necessary to attract customers in the world's most competitive beer market, Belgium.

History: Unique beers of small independent Belgian breweries that have come to enjoy local popularity, but may be far less well-known outside of their own regions.

Comments: A category for the myriad unusual and distinctive Belgian ales which don't fit into any of the other style descriptions for Belgian-style beers contained in these guidelines. These beers run the gamut of aromas, flavors, colors, mouthfeel and alcohol content and are often fermented with unusual and distinctive yeasts and ingredients. Brewer should specify commercial equivalent for entry, if appropriate.

Ingredients: May include candi sugar additions, unusual grains and malts, and spices or herbs.

Vital Statistics: OG: 1.040-1.070; IBUs: 20-40; FG: 1.008-1.016; SRM: 3-8; ABV: 4-8.0%

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 per month.
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.

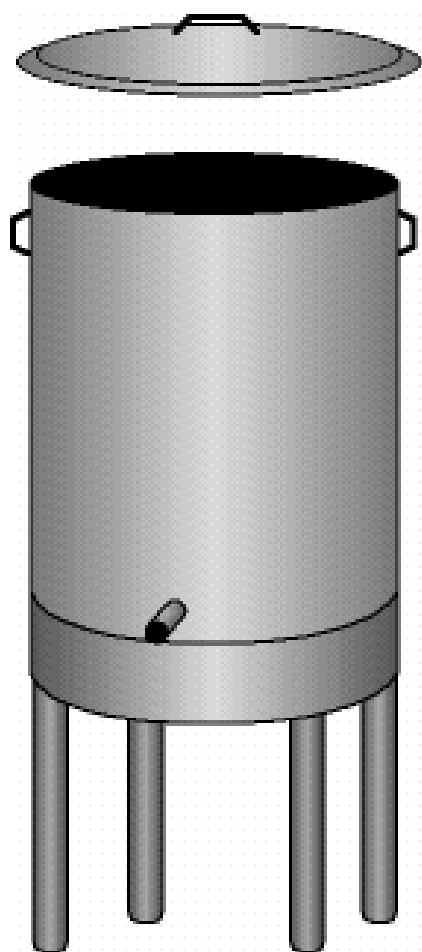


Beer (*n.* an alcoholic beverage usu. made from cereal grain)

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

by Ryan Brundin

1. **grist** - the grains or adjuncts crushed for mashing
2. **krausen** - the thick, foamy head of yeast that forms at the peak of fermentation
3. **krausening** - introduction of actively fermenting beer at the stage of "high krausen" to more thoroughly fermented beer, usually done in order to condition the beer
4. **oxidation** - the negative effects of air on brewing ingredients, wort, and fermented beer that lends unwanted tastes and aromas to beer
5. **starter** - a small and usually weak wort used to build up small quantities of yeast to larger volumes for pitching into unfermented wort in the primary fermenter



Recipe of the month:

Trappiste ale by: Martin A. Lodahl

Homebrew Digest: Issue #741, 10/9/91

Ingredients: 7 lbs domestic 2-row pale malted barley,

4 lbs Munich malt,

8 oz wheat malt,

1-1/2 oz chocolate malt

1 lb dark brown sugar (in boil)

1 oz Chinook (10.8% AA) (boil)

1/2 oz Tettnanger (4.7%) (finish)

1/2 oz Hallertauer (2.8%) (finish)

1/2 oz Kent Goldings (5.2%) (finish)

yeast cultured from a bottle of Chimay Rouge.

1 cup light dry malt extract (priming)

Procedure: Mash-in at 135 degrees, 14 quarts, adjust pH to 5.3. Protein rest for 30 minutes. Starch conversion: 2 hours at 150-141 degrees. Mash-out for 5 minutes at 168 degrees. Sparge with 5.5 gallons at 168 degrees. Boil for 2 hours. Add boiling hops at 60 mins and finish hops at the end of the boil. Chill. Pitch yeast.

Specifics: Original Gravity: 1.078; Final Gravity: 1.013; Primary Ferment: 3 weeks; Secondary Ferment: 5 days.

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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Secretary's report, (cont'd from page 2)

included. There is a limit to 40 people. Lisa Kehoe suggested a tip for the bar staff. Good thinking!

Party Source has joined our list of sponsors and has graciously offered to host a club meeting at their store. They would also extend a discount for beer purchased that evening.

Pete suggested a different format for the club meetings. For those members who would like a more detailed discussion on brewing they would meet at 7PM and pick a topic to discuss that evening. The regular portion of the meeting would then start at 7:30. This format is not official yet. Any feedback would be appreciated.

Lisa Kehoe brought up the topic of the club's summer party. A possibility would be to include UNYHA, the Rochester brew club. Any ideas as to time, place etc. would be welcome.

The beer for tasting at the March meeting was provided by Kristina Annal, from Brooklyn Brewery. The tastings included Brooklyn lager, Brooklyn Brown, and IPA. Raffle prizes donated from Brooklyn Brewery included T shirts, window decals, and, of course, beer! A big "Thank you!" to Brooklyn Brewery!

That wraps up our March meeting. See you next month on April 9 when our tasting will be sponsored by Bob Kelly of Saranac.

Hope to see you there!

"On Tap" in April and May

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: **Saranac**.

Club only competition style: **Porters**

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, leaving 11:00 sharp! ShoppingTown Mall Returning about 6 pm.

May:

14th - Club meeting at **Kitty Hoynes**. Brewery: **Unibrew**

Club only competition style: **Belgian**



Salt City Brew Club

P.O. Box 1935

Syracuse, NY 13201-1935

Address correction and Forwarding Requested

Next club meeting is April 9th at

Kitty Hoynes

FIRST CLASS MAIL