



BREWSLETTER

FOR THE SALT CITY BREW CLUB OF CENTRAL NEW YORK

August 2002

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The Presidential Pint

by Pete Kirkgasser, club president

Wow, what a turnout! There must have been at least 50 people at last month's meeting. We were overflowing into the back room at Kitty Hoynes. Big thanks go to Tim Herzog from Flying Bison Brewery. He came in from Buffalo and talked to us about his brewery. Of course, he let us sample his beer. Hopefully, his excellent brews will be on tap soon here in Syracuse.

Thanks also go to Steve Schmitt from Empire Brewing Company for stopping in to discuss hop styles and hopping techniques with us. If anyone had any questions about hops, I hope Steve answered them for you. It was amazing to have two of the finest brewers in New York attending our brewclub meeting at the same time. Make sure to support their establishments and thank them personally.

Bring a wheat beer to the meeting for our club only competition. At last month's meeting there was only one entry for the mead competition - mine! Let's get some entries to compete with me because I am bringing a wheat beer this month. Did I mention that this month's club only competition style is wheat beer? The winner will get a \$5.00 gift certificate from E.J. Wren Homebrew Inc., and the winning beer will be entered into another competition paid for by the club.

Remember to support those businesses who support the Salt City Brew Club: Flying Bison, The Party Source, I'm Smart of CNY, The Home Brewery, Middle Ages Brewery, Empire Brewing, Kitty Hoynes, Clark's Ale House, Saranac and EJ Wren Homebrewing.

Hoppy Brewing, Pete



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



**Corner of W. Fayette
and S. Franklin
Aug. 13th at 7pm**

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Regular Meetings:

The second Tuesday of every month. See page 1 for location.

Secretary's Report

by Cindy Wren, club secretary

Our July meeting started off on a somber note, as we said farewell to club member Tim Hospodar. Tim recently passed away after a long battle with cancer. We took up a collection for his wife, Andrea, and the club has volunteered to help bottle Tim's mead. Also, in memory of Tim, the club will pay the fee for a club member to take the BJCP exam. Details need to be worked out at future meetings.

The highlights of the meeting were: Steve Schmidt's excellent discussion on hops and our brewery of the month, Flying Bison from Buffalo, presented by Tim Herzog.

Steve gave a very informative talk on every aspect of hop styles and hop characteristics, and then took questions from club members. Following that, Tim Herzog from Flying Bison poured some of his excellent beers and gave us the history and future plans for the brewery. A big SCBC "Thank you" to Steve, Tim, and Flying Bison.

We also added 3 new members to the SCBC. They are: **Paul Brunell, John Wilshasen, and Philip Falso.** Welcome! We hope to see you all at our August meeting on August 13th at Kitty Hoynes. Meeting is at 7:00 pm.

Treasurer's Report by Frank Volko, club treasurer

Currently, we have about \$600 in the club's checking account. Last month's income was from the 50/50 raffle and from three new club members. Thank you and welcome to the club. Expenses for last month included postage for the Brewsletter and gifts for the raffle.

At last month's meeting, we collected \$144 for our dear friend and former club member, Tim Hospodor. Pete Kirkgasser gave the funds to Andrea Hospodar, who will donate the contribution to the Lukemia Society on our behalf.

Don't forget, the State Fair competition next month is a big money making event for the club. The funds will help the club out significantly. So, we need to encourage all club members to help out with this activity, since this is fun as well as profitable. In past years, this event has netted around \$300 for the club. Some of the proceeds will be used at the club picnic. So the more we make, the more we can enjoy.

Frank

Apple of my Eye: Beak and Skiff Cider Mill

Born on date: November, 2001

Head Cider Master: Steve Morse

Experience: Twenty years total, including two years with Cornell Univ. experimental station.

Address: 4472 Cherry Valley Tpke. (Rt. 20)
LaFayette, NY 13084

Phone: 315-677-5129 (cider mill)
315-696-8683 (country store)
315-677-5105 (warehouse)

Website: www.beakandskiff.com (The website is currently directed towards the apple orchard market. Starting on the weekend before Labor Day, the website will indicate the apple styles available, picking schedule, and products available in the country store. The website will soon be updated to include the hard ciders.)

Ciders: SomerSet premium hard ciders in original, Rose, and Red. All of the ciders are 4.5 % abv. The Somerset traditional cider is made after the French style, with more tannins and less acid. The red and rose are “apple wine products” because they contain flavorings. The red cider has blueberry added prior to fermentation. The rose has raspberry added prior to fermentation. As a result of the “apple wine products,” both a cider license and a wine license must be acquired.

Tours: Not yet, but soon.

Fermenter type: The cider fermenter is located in an old garage, still growing and evolving.

In the near future: Apple wines are being considered after the next harvest. A still apple wine made from only Gala apples and a dry apple wine made with Northern Spy apples using a double fermentation are being prepared for this fall. A “bar service pack” is being considered where the ciders are sold by the case in 12 oz. bottles. Currently, the cider is available only in 750 mL bottles.

Beer of the Month: Imperial Stout

Style for the September SCBC club only competition.

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

Aroma: Fruity esters, reminiscent of dark fruit, merged with intense roastiness and maltiness.

Hop aroma is usually also present.

Appearance: Dark reddish-black color; opaque.

Flavor: Intensely fruity and malty, backed up by balancing roastiness and prominent hop

bitterness and flavor. A “burnt currant” character may be present, along with a

suggestion of cocoa or strong coffee. Alcoholic strength should be evident, along with a deep,

complex malt flavor. The finish can vary from relatively dry to moderately sweet, usually with

lingering roastiness and warming character.

Mouthfeel: Very full-bodied and rich, with intense flavors and perceptible alcohol presence.

Carbonation is relatively low.

Overall Impression: An intensely flavorful beer.

Roasty, fruity, and bittersweet, with a notable alcohol presence. Dark fruit melds with roasty, burnt, almost tar-like sensations.

History: Said to be popular with the Russian Imperial Court.

Ingredients: Well-modified pale malt, with generous quantities of roasted grain. Flavor and aroma hops should include English varieties for authenticity. Alkaline water would balance the abundance of acidic roasted grain in the grist.

Vital Statistics: OG: 1.075-1.095+; FG: 1.018-1.030+; IBUs: 50-90+; SRM: 20-40; ABV: 8-12+%

Commercial Examples: Samuel Smith Imperial Stout, Courage Imperial Stout, Brooklyn Black Chocolate Stout, Rogue Imperial Stout, North Coast Old Rasputin Imperial Stout, Victory Storm King.

SCBC Picnic

Hear ye, hear ye! Come one, come all, to the 2002 SCBC annual picnic! This year's festivities will include: good food, good friends, good fun, and of course, great beer!

Date: Saturday, September 7
 Time: 1 p.m. 'til the beer is gone.
 Where: Paul & Karen Shafer's House
 Phone: 451-4014
 Email: karenmshafer@yahoo.com
 Bring: Swimsuit, towel, and a smile
 Cost: Members—FREE!
 NON-Members—only \$5 each

Menu: Hofmann Hot Dogs & Cones, Hamburgers, BBQ Chicken & Ribs, Garden Salad, Potato Salad, Dessert, Soda, Empire Hefe Weizen, Middle Ages IPA, State Fair Beer Bingo (MENU SUBJECT TO CHANGE WITHOUT NOTICE)

Directions to Paul and Karen's house at 412 Cypress St., Liverpool, NY 13088: Take either Onondaga Lake Parkway or Old Liverpool Road into Liverpool. When the two roads cross (Heid's Hotdogs), make sure that you are on Oswego Rd.

At the light for the Rt. 57/Rt.

370 split, take a sharp right onto Cypress St (between the two gas stations).

The Shafer shack is two blocks up, on the right. It is a grey house with a screened in front porch.



High Tech & Beer

This interesting article comes from the June-July 2002 issue of the Yankee Brewer and was written by Rick Lyke

The invention of the wheel and the harnessing of electricity were pretty big stuff. However, some day down the road, beer drinkers may wonder how man ever survived without these recent inventions that have hit the market.

A South Korean inventor expects his self-chilling drink cans will get a boost from the FIFA World Cup soccer tournament. Suh Won-gil has been negotiating with South Korean beverage companies to launch his Ictec can in time for the tournament. The can cools the drink inside within seconds after the pop-top is activated. The folks who make coolers and who sell ice cannot be happy about this.

Beer or soda in the cans is cooled from 86 degrees Fahrenheit to near freezing in about 15 seconds. Suh estimates mass-production of the can will add 8 cents to the cost of a beverage. A tiny tank of refrigerant is released into an aluminum coil when the can is opened. The gas does not harm the environment and will not hurt a consumer, even if it accidentally leaks into the beverage.

If just finding a pub to try to order a cold beer is a problem, then a wrist-band computer linked to a satellite global positioning system may soon help. Created by Cliff Randell and Henk Muller, a pair of British inventors at Bristol University, the satellite link determines your location and the computer then supplies the addresses of the four nearest pubs.

The eSleeve uses voice recognition technology and has the added benefit of helping its users find their way back home after a session at the pub.



Madison County Hop Fest set for Aug. 10, 11

The following article appeared in the Aug. 1, 2001 issue of the Syracuse Post Standard, written from staff reports.

The seventh-annual Madison County Hop Fest will be from noon to 5 p.m. Saturday, August 10, and the Madison County Hop Kiln Tour will be from 9:30 a.m. to 6:30 p.m. Sunday, August 11.

The event celebrates the role of hops -- a key ingredient in beer -- in Madison County's history and is organized by the Madison County Historical Society.

Admission to the August 10th event at the Madison County Historical Society, 435 Main St., is \$3 at the door, \$2 in advance. There will be several presentations on hops and their history in the area, as well as hop growing displays, live music, food, a hop gift shop, silent auction, and a showing of the movie "When Hop was King."

There will also be a beer sampling by area microbreweries. For \$7, participants will be able to sample beers from Brewery Ommegang, Cooperstown Brewing Co., Empire Brewing Co., High Falls Brewing, Ithaca Brewing Co., Middle Ages Brewing, and Troy Brewing Company. Participants will also receive a souvenir tasting glass.

For the Hop Kiln Tour on August 11, which begins at the Madison County Historical Society, participants will be taken by motor coach around Madison County to visit the county's historic hop kilns, buildings where hops harvested in the area were dried and stored.

The cost for the tour is \$30 and includes a picnic lunch at the White Eagle Conference Center in Hamilton.

For more information on the Hop Kiln Tour and the Hop Fest, call the Madison County Historical Society at 315-363-4136



S.C.B.C. - Thank you for your monetary donation for the Leukemia + Lymphoma Society. The loss of my beloved Tim is devastating beyond words. The comfort of family + friends who share in this loss will help us through this. We thank you.

Andree + the
Hopoda Family

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—decoction from your Düsseldorf? Fear not, then! This monthly section just might help.

1. dropping bright- yeast settlement in packaged beer
2. hot-break- protein that is coagulated during the wort boil
3. lovibond- a measurement of color used primarily in Great Britian
4. rest- a length of time a mash is kept at a particular temperature
5. step-mash- a mash schedule that features upward steps in rest temperatures to accommodate a variety of optimum enzyme-operating temperatures

Recipe of the Month

Russian Empirical Stout

Classification: stout, Russian imperial stout, all-grain

Source: Rob Bradley

(bradley@dehn.math.nwu.edu)

HBD Issue #417, 5/15/90

After two years this beer showed a little oxidation, but by and large it was still in excellent shape. Viscous and black with light carbonation and a fine-beaded medium-brown head, it still had good balance, although the hop bitterness had faded with time to give predominance to the dark malts. It was bittersweet and almost unbelievably long in the finish.

Ingredients: (for 3-1/2 gallons)

5-1/2 pounds, 2-row pale malt
 1 pound, caramel malt
 1/4 pound, chocolate malt
 1/4 pound, black patent malt
 4-1/2 pounds, diastatic malt extract

2-1/2 ounces, Fuggles hops
 1/4 ounce, Chinook hops
 1 teaspoon, Irish moss
 Leigh Williams Yeast
 Pasteur champagne yeast
 1/4 cup, corn sugar (priming)

Procedure:

This will yield about 3-1/2 gallons at a density of 1.106. Mash grains using infusion method for about 1 hour. Boil two hours with all hops added—that's right, no finishing hops. Cool and pitch Williams yeast. Ferment for 4 days then rack to glass jugs. Rack again on 24th day. Add champagne yeast. Let ferment another 4 months. Bottle.

Specifics:

O.G.: 1.106
 F.G.: 1.032
 Primary Ferment: 4 days
 Secondary Ferment: 24 days + 4 months

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.

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Editors'note

Don't forget, this is your **Brewsletter** . Feel free to write an article for your fellow brewers. (As long as it relates to beer, of course.)

Tell us about your last successful, or not so successful, batch of zymurgistic creativity, inform us about the brewing events that we did not hear about, remind us of future brewery gatherings, etc.

You may submit your musings via e-mail as a Word document (preferred) or as a text file. If you prefer the old fashioned manual method, just remember that if I can't read it, I can't print it.

Chris and Ryan

Don't Forget

The SCBC has agreed to help out the NY State Fair Homebrew Competition. This is a fun event and a profitable one for the club. Stewards are always needed. No experience necessary!

The event is being organized by former SCBC member, Peter Garafalo (pgarofa1@twcny.rr.com) This year he is hoping for 150 entries. The judging will be held in the State Fair's Art and Home Center.

Peter has a Friday evening (Aug. 9) judging session planned, followed by an Armory Square pub crawl. Judging finishes up on Saturday, Aug. 10

For more information about stewarding, contact Pete Kirkgasser at 437-1981

"On Tap" at the SCBC in August & September

August:

9th & 10th: - New York State Fair- Salt City Brew Club Competition

10th & 11th: - Madison county Hop Fest and Kiln tour

13th: - Club meeting at Kitty Hoynes; Brewery: Beak-n-Skiff Cider Mill

Club only competition style: Wheat beer

September:

7th: - SCBC Annual club picnic at Paul & Karen Schafer's house

10th: - Club meeting at Kitty Hoynes; Brewery: Unibroue; Style: Cider

October:

8th: - Club meeting at Kitty Hoynes; Brewery: tbd; Style: Imperial Stout

12th: - SCBC Wine tour (Leaving at 9:30 sharp!)

Salt City Brew Club 2002 Schedule

When is it?*	What is it?	Where is it?	Brewery of the month**	Club only style
August 9, 2002	State Fair Competition	NYS Fair Grounds	No brewery, just homebrews	
August 13, 2002	Club meeting	Kitty Hoynes	Beak-n-Skiff Cider Mill	Wheat
September 10, 2002	Club meeting	Kitty Hoynes	The Return of Unibroue!	Cider
September 14, 2002	SCBC Picnic	Paul and Karen Shafer	SCBC Competition Beer Bingo	
October 8, 2002	Club meeting	Kitty Hoynes	TBD	Imperial Stout
October 12, 2002	Finger Lakes Wine Tour		Various NY Vineyards	
November 12, 2002	Club meeting	Kitty Hoynes	Victory Brewer of PA	Barley Wine
December 10, 2002	Club meeting	Empire Brewing Co.	Brewery tour/6-pack exchange	None
January 14, 2003	Club meeting	Kitty Hoynes	Club Elections	None
February 11, 2003	Club meeting	Kitty Hoynes	TBD	TBD
March 11, 2003	Club meeting	Kitty Hoynes	TBD	TBD

*All meetings are at 7:00, unless otherwise noted

**Brewery of the month is subject to change.

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Party Source
Beverage Company

"Quality service, endless selection!"



I'm Smart of CNY



Empire Brewing Company