



BREWSLETTER

FOR THE SALT CITY BREW CLUB OF CENTRAL NEW YORK

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



**Corner of W. Fayette
and S. Franklin
Nov. 12th at 7pm**

November 2002

Volume 9

Issue 11

The Presidential Pint

by Pete Kirkgasser, club president

Once again Rick Saurez from Unibroue came to visit us at last month's meeting. As before, he brought plenty of samples for us to taste, including a new apple beer called Ephemere, which is not yet available in the U.S. It certainly was tasty. He also brought some Quelque Chose, which is an 8% cherry ale. WOW!! Rick drove all the way from N.Y.C. to see us and with a cold. What a dedicated man! So please stock up on some Unibroue products to support them.

Many thanks go to Lisa Butler for organizing a fun and very successful winery tour. Thanks also go to Pete Koloski for providing us with a fantastic lunch. Next time you see either of them make sure to thank them and maybe even buy them a beer. They both put in a great deal of effort into the tour. This needs to be recognized. The club needs dedicated members like Lisa and Pete to be successful. Don't forget our club only competition, sponsored by EJ Wren Homebrewing. This month's competition is barley wine. Please bring your entry to the meeting.

I would also like to remind people to keep the noise down when someone is speaking. Our speakers are not paid. Please show them and your fellow club members respect by keeping your conversation to a minimum when someone is talking. Thank you for your cooperation.

I would like to take some more time to say "Good Luck" to Steve Schmidt (continued on page 7, Prez Pint)



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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

Pete started our meeting with big congratulations to Steve and Andy from Empire on winning two gold medals at the Great American Beerfest. One gold was for their Octoberfest and the other was for their Schwartzbeer. There were a total of 5 gold medals and 5 bronze medals from N.Y. State.

On our upcoming calendar:

1. November meeting update-Victory has had to cancel. As of 10/27/02 I have no news on an alternate guest brewery. (Editor's note: Victory Brewing is back on.)
2. The December meeting at Empire Brewing Co. is our annual "6-pack exchange". We will be accepting nominations for next year's officers.
3. The January 2003 meeting will be elections for club officers.
4. Tour of Budwieser, coming up in December. More details will be available at the next meeting.
5. The UNYHA's of Rochester are holding a competition on December 7th.

There has been a change in how we will be doing our club only mini-competition. Drop off your entries for the mini-competition before the meeting. The judging will take place at the convenience of the judges before the next club meeting. The winner will be announced at the next meeting.

Pete then opened up the floor for questions on homebrewing. Tim Butler went over the final details for the wine tour.

Our guest brewery was an encore performance by Rick Suarez of Unibroue. We tasted 4 of his beers: Ephemere (an apple beer), Quelque Chose (a cherry beer), Don De Deaux, and Trois Pistoles. Many thanks to Rick for his continued interest in our club and his generosity.

See you in November, Cindy

The "Beer" Facts: Victory Brewing

Address: 420 Acorn Lane, Downingtown, PA

Hours of Operation:

Tuesday - Thursday: 4 p.m. - Midnight
 Friday and Sat.: 11:30 a.m. - Midnight
 Sunday: 1 p.m - 10 p.m
 Mondays: Closed

Phone: (610)873-0881

Website: www.victorybeer.com

Head Brewers: Ron and Bill

Brewing Experience: Lots and lots!

Beers: Golden Monkey, Hopdevil, Mad King's Weiss, Moonglow, Old Horizontal, Prima Pils, St. Boisterous, St. Victorious, Storm King Stout, Sunrise Weiss, Sunset Dunkle, Uncle Teddy's Bitter, Victory Dark Lager, Victory ESB, Victory Festbier, Victory Lager, Victory Scottish Ale, Whirlwind Wit, Workhorse Porter
Upcoming Events: Tuesday Pint Nights- pint glasses are available filled and empty for "low, low" prices

Tours: Temporarily suspended due to expansion



Empire Brewing Company

I'm Smart of CNY

Party Source
Beverage Company

"Quality service, endless selection!"



Syracuse, New York
www.MiddleAgesBrewery.com

Brewing with Pete? It's a Real [Kirk]Gas!

by Ryan Brundin

Part 1

If you ever get the chance to brew with our esteemed president, throw everything you thought you knew about the process out the window. Forget anything you've read in beer periodicals or books about brewing. The inscrutable ramblings of recondite beer experts? Mere drivel, friends. When you brew with Pete, you're led only by your heart, soul and the overpowering scent of a basement-full of hops. This, in itself, is a learning experience.

A few months ago, my brother and I were lucky enough to partake in such an occasion, when Pete invited us over to brew a batch of Imperial Stout. After a few games of Donkey Kong on the full-size unit set up in the arcade—err.....living room, Pete managed to lure us down into the warehouse—err.....basement, where the real fun began.

First, he showed us his beer collection, consisting mainly of Belgians; these beauties were adjacent to numerous sacks of grain, ranging in color from Burnt Chocolate to Toasted Faun. Next, we gawked at the brewing area and gigantic keg that might once have been a refrigerator; it now had 4 or 5 taps protruding from it, which spewed various local spirits as well as Pete's own Blueberry Ale. Quite certainly, we were in Beer Heaven.

After filling our mugs with beer we got down to the business at hand: brewing the biggest, baddest,

I'm a time-challenged homebrewer who hasn't been able to put a batch together for a year or so. Consequently, I have some stuff in the basement that someone else may be able to use. Specifically, I have 4 boxes (12 ea.) of 22 oz. bottles and a couple of boxes (12 ea.) of 16 oz.

fattest stout this side of the short, bearded, bald man himself (Saint Nick, of course). In order to do this we needed a lot of alcohol, for which we needed a lot of sugar, for which we needed a lot of grain, for which we needed a lot of.....HOPS? Hell, yes. With Pete, they are an important part of any brewing equation.

Not to say that his equations (if you can call them that) or methods of arriving at their answers are complex. In this case, they simply involved Rhett and I taking turns grinding just about any and every grain—as long as it was somewhat dark in color—and Pete barking, “More! More! Add more!” every time we intimated that our arms were tired. We quickly realized Pete's true motive for inviting us over.

Finally, after we had enough grain to reenact the pernicious silo scene in “Witness” (starring Harrison Ford and that hot chick from Top Gun—as an Amish lass, no less!), we began the mash. As Pete—for the fifth time—launched into the story of how he came by his enormous stainless steel sink, I looked at Rhett and smiled. ‘It's gonna be one heluvan afternoon’.....

Thus ends the first half of our imperial journey. Be sure to read December's concluding column! Possible titles: “Gravity that Would Make Sir Isaac Proud;” “Three Drunks, No Girls and an Extremely Frothy Hot-Tub;” or “Dude, Where's My.....Hot Sauce?”

swing-top (Grolsch type) bottles. Some of the swing-top bottles haven't even been used, and a bag of unused rubber rings. They're free. E-mail me at: rjsinnema@west-point.org or call me at 637-2176. Thanks, Robert J. Sinnema

More Tax on Beer?

INDUSTRY PUSHES FOR TAX CUTS

The alcoholic beverage industry is pressing Congress to lower the federal excise tax on beer, wine and liquor. The talk of federal cuts comes as several states consider raising sin taxes to help trim budget shortfalls. At least 15 states have considered raising alcoholic beverage taxes; of those, Alaska and Tennessee have approved increases. The beer lobby is portraying the beer tax as unfair to working-class Americans. A poster handed out on Capitol Hill features a pointing Uncle Sam declaring, "I want half your beer," and says taxes take about 44 cents of every dollar spent on beer. The poster promotes an Anheuser-Busch "Roll Back the Beer Tax" web site featuring profiles of "Joe and Jane Six-Pack: The Average American Beer Drinkers." "Beer is one of the simple pleasures of this group, a pleasure that most often is enjoyed - responsibly - at night, in their home. Lowering the beer tax means more money in the pockets of these young, hard-working men and women," the Web site states. <http://www.rollbackthebeertax.org>

GERMAN GOVERNMENT OPPOSES HIGHER BEER TAX

The German government is prepared to fight any efforts by the European Union to boost the cost of beer. European Internal Market Commissioner Frits Bolkestein wants to equalize taxes on beer and wine across the 15-member bloc. By "harmonizing" prices, the EU hopes to reduce smuggling and fraud. In Germany, the proposal would involve raising the beer tax by an estimated 30 euro cents (\$0.29) on each case. It would also mean introducing a duty on wine, which is currently not imposed in Germany. "There will be no increase in beer tax with us," said a spokesman for Finance Minister Hans Eichel.

Source: Real Beer Page Newsletter, Sept. 2002

Benefits of Beer

STUDIES FIND BEER HAS SAME HEALTH BENEFITS AS RED WINE

Two recent scientific studies support the notion that beer consumed in moderation may be good for the drinkers' health: - One was carried out on an all-male team from the University of New England in New South Wales. Researchers found that antioxidant levels in bloods increased after drinking red wine and beer, but less so after drinking white wine. Lead researcher, Prof. Ken Watson, said that the results suggest possible health benefits of drinking red wine and beer include lower cholesterol levels and the prevention of cell death. (Editor's note: This does not agree with the Buffalo Herd theory of beer drinking proposed by mailman Cliff Clavin on 'Cheers') "The scientific evidence that moderate drinking has health benefits is now overwhelming," Watson said. "The myth that red wine is a more effective source of antioxidants than beer is losing ground." - Researchers at Harvard Medical School have discovered that drinking a few glasses of beer every week reduces the risk of hyper-tension, the disorder that causes high blood pressure, heart attacks and convulsions in pregnancy. Their findings were based on a study of more than 70,000 female nurses who are taking part in one of the world's most extensive and longest-running studies into serious illness. The Nurses' Health Study, which was originally set up in 1976 to investigate the effects of oral contraceptives, found that women who drank about half a pint of beer every few days were at lower risk of hypertension than non-drinkers.

Source: Real Beer Page Newsletter, Sept. 2002

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. hop back- a traditional brewing vessel used to separate wort from spent hop flowers after the boil
2. late hopping- adding unused hops to wort in either the whirlpool or hop back, in order to impart extra hop aromas to the finished beer
3. Trappist Ale- designation for the ales brewed by six Trappist monasteries in Europe; among the world's most complex beers
4. whirlpool- brewing vessel designed to separate wort from trub after the boil; it employs centrifugal force created by a whirlpool-like swirling of the wort; has replaced the hop back in most breweries
5. Yakima Valley- region in the American Pacific northwest, centered around the city of Yakima in central Washington state, that produces 70 percent of America's hop crop (huh-huh..... "hop crop")

Puppy's Surprise Spiced Wheat Ale

Source: Bryan Maloney, bjm10@cornell.edu, r.c.b., 2/18/96

This is inspired by a commercial brew, "Blue Moon Ale", which claims to be "Belgian" but tasted more like a spiced Weizen. My wife liked it enough to want to try to do something similar, but with more clove aroma. Looking over the ingredient list on the bottle and doing a little reading led to the following. I specified "sweet orange peel" for this recipe mostly from warnings I read against a "Sunkist taste" from ordinary orange peel. Is it really that big a difference? I've heard of sweet orange (mediterranean) peel in baking, so I'm not confused about what this ingredient is. I've never compared "eating" peel to "sweet" peel in cooking, so I don't have direct experience with how big a difference there really is.

I pre-boil my water, dropping calcium and carbonates to 55ppm and 40ppm respectively

Ingredients: 3 lb. (1.35kg) Belgian pale malt

5 lb. (2.25kg) Belgian wheat malt	2 lb. (900g) rolled oats
3 HBUs Styrian Golding hops (60 min.)	1.5 HBUs Styr. Golding hops (30 min)
0.5 oz (14g) sweet orange peel (30 min)	0.25 oz (7g) sweet orange peel (10 min)
0.5 oz (14g) Kent Golding hops (finish)	0.75 oz (21g) crushed coriander (finish)
Wyeast Weihenstephen (#3068)	0.5c (120ml) corn sugar
gypsum or calcium carbonate	

Procedure: Boil oats in 3 gallons (11l) water until gelatinized. Replace lost water and add malts. Stir slowly until grist is completely mixed into water. Adjust pH to 5.3 with gypsum. Heat to 130F (55C) and rest at this temperature 45 minutes, stirring every 15 minutes. Boost temperature to 150F (65C) and rest 2 hours, stirring every 15 minutes and re-heating as needed. Sparge with 4 gallons (15l) water, pH 5.7, 170F (75C). Boil 60 minutes and adding hops as per ingredients Add finishing spices at end of boil and sit 15 minutes on stove, flame off.

Prime with corn sugar and bottle.

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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Prez Pint (cont'd from pg. 1) from Empire Brewing Co. and his family. They have moved to Connecticut. I can't say enough about Steve and his influence on our club and Syracuse's brewing history. He was a great asset to our club and to Empire Brewing. He will be missed by all of us.

I would also like to say "Congratulations" to Andy Gersen. He is now the new head brewer at Empire. He has some pretty big boots to fill. Lets make sure to give him all our support.

Remember to support the businesses who support us.

Hoppy Brewing, Pete

Shhhhh - Quiet Please

We all need to make better efforts at being attentive for the monthly speakers. They are kind enough to take time out of their busy schedules to share their beer and their knowledge with us. If conversation is a must, please take it out to the bar area.

Thank you.
Ryan and Chris

Budweiser Tour

Don't forget about the Budweiser tour on Dec. 19th at 6:00pm. MEMBERS ONLY!! You must sign up at the meeting or call me to attend. Did I forget to mention the price? It's FREE!! Pete Kirkgasser

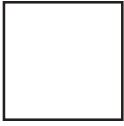
"On Tap" at the SCBC in July, August, and Sept.

November:

- 12th: SCBC meeting at Kitty Hoyne's Brewery: Victory Brewery
Club only style: Barley Wine
- 13th: UNYHA club meeting in Rochester

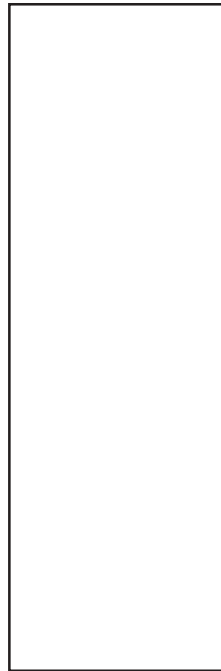
December:

- 7th: UNYHA's competition in Rochester. Let's win some ribbons!
- 10th: SCBC meeting at Empire Brewing Co. Brewery: Empire
Club only style: No competition this month.
- 19th: Tour of Budweiser in Fulton, NY



Next club meeting: **November 12th** at
Kitty Hoynes

FIRST CLASS MAIL



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