



# BREWSLETTER

FOR THE SALT CITY BREW CLUB OF CENTRAL NEW YORK

January 2003

Volume 10

Issue 1

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



301 W. Fayette St.  
Jan. 14th at 7pm

## The Presidential Pint

by Pete Kirkgasser, club president

Our end of the year meeting/ holiday party for the Club went over very well. The staff at Empire was great, along with the food, service and of course, THE BEER. Andy Gersten is definitely on top of things at the brewery and is doing an excellent job. Steve Schmidt is sure to be proud. Make sure you stop in and try some of Andy's new brews.

I hope everyone went home with a nice gift from the Club and thanks again to all who donated the gifts.

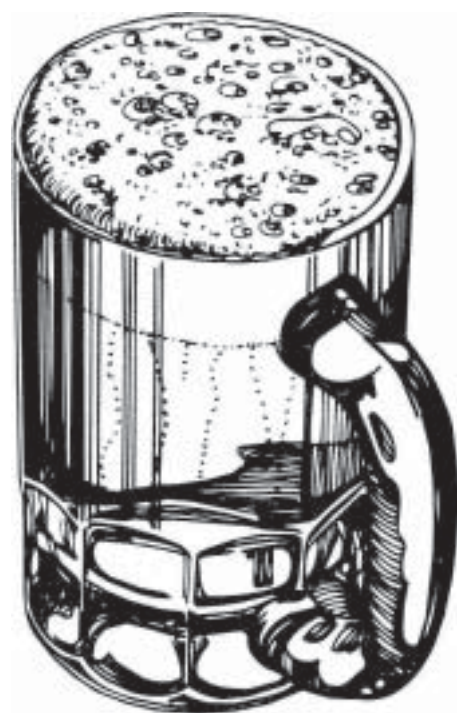
Don't forget, membership dues are due will be accepted at the January meeting. You must be a paid member to vote at the January election.

Our January meeting will be at Kitty Hoyne's on January 14th.

We will be discussing homebrewing techniques and will have an open forum at the end for any questions from the membership. We will be sampling homebrews from our members. Please call me if you would like to bring some to share.

Please feel free to bring some homebrew for the next meeting to share.

Happy brewing,  
Pete Kirkgasser



**Current SCBC Officers****President:**

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**How to contact the SCBC:**

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Syracuse, NY 13201-1935  
<http://www.hbd.org/scbc>

**Regular Meetings:**

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

**Secretary's Report**

by Cindy Wren, club secretary

**Our December holiday meeting was well attended and was held at Empire Brewing Company. Andy Gersten gave us tours of the brewery and Empire fed us a holiday feast including their famous gumbo, not to mention all their excellent beers. We owe Empire a huge thank you for their generous service. Pete thanked the many people who supported our club this past year. He asked the club members to give special support to Middle Ages for everything they have done for the club.**

**Pete was especially generous with prizes for our raffle. Everyone who bought a raffle ticket won a bottle of beer; some with a hidden surprise! Thank you Pete...great Idea. We had our annual six pack exchange and everyone (who didn't drink them at the meeting) went home with an assortment of good beer.**

**This was also the month for the nomination of club officers for 2003. The following nominations were uncontested:**  
**Vice President - Kiernan May**  
**Secretary - Rudy Haas**  
**Treasurer - Frank Volko**  
**Web Masters - Jack Connolly and Marty Hascomb**  
**Brewsletter editors - Chris Sack and Ryan Brundin**

**The only office to be voted on is for President. Running for this precious position: Pete Kirkgasser and Paul Shafer.**

**Welcome to our newest SCBC member Kevin Flood.**

**See you in January.**  
**Happy New Year, Cindy**

**Treasurer's Year End Report**

At the time this Brewsletter was being put together, treasurer Frank Volko had other obligations and could not file his report. We will present the year end report in its entirety next mont.

## Club Officer Nominations

The changing of the year also brings with it the changing of the guard. Club officer nominations.

This year's nominations presented few conflicts. Friends nominated one another for the various coveted positions. Once a nomination was finally accepted, the club quickly moved onto the next position. "Why give the sap, I mean, the honorable club member a chance to back out of the nomination. Besides, someone might nominate me instead!"

The one position that did garner enough nominations for an election was the position of club president. Pete Kirkgasser accepted the nomination to continue on as club president. Paul Schafer also accepted his nomination to the prized position.

The nominations for 2003 are:

President: a) Pete Kirkgasser b) Paul Shafer

Vice-President: Kiernan May

Secretary: Rudy Haas

Treasurer: Frank Volko

Web Masters: Jack Connolly and Marty

Hanscomb

*Brewsletter* editors: Christopher Sack and Ryan Brundin

I have included a mail-in ballot in this month's *Brewsletter* for those members who are not able to attend the next club meeting. Remember that your membership dues need to be paid before you can vote. You may submit your membership dues for 2003 along with your mail-in ballot. Your ballot needs to be received before the next meeting on Tuesday, January 14. Mail the ballot no later than Saturday, January 11th.



**Empire Brewing  
Company**

**I'm Smart of CNY**

**Party Source**  
Beverage Company

*"Quality service, endless selection!"*



Syracuse, New York  
[www.MiddleAgesBrewery.com](http://www.MiddleAgesBrewery.com)

## My New Year's Beer Resolutions

by Ryan Brundin

In 2003, I resolve to.....

...construct an all-grain brewing system in my brother's basement (thanks, Rhett!).

...enlist the help of fine homebrewer Paul Shafer in this venture (please, Paul?).

...have a full-fledge microbrewery running by June 2005.....just kidding.

...brew more beer. Period.

...enact my own version of Germany's Reinheitsgebot, or beer purity laws, the four precepts being:

1. Drink great beer.
2. Drink some more.
3. Drink a little bit more.
4. Drink it responsibly.

...expand my tastes by trying a new beer each week.

...become a preferred shopper at The Party Source; if this title does not exist, then I will invent it and promptly bestow it upon myself.

...improve the SCBC brewsletter by writing funnier, more interesting columns (we all fire a few duds now and then!).

...tour more Vermont breweries this summer.

...tour more New York breweries too, for that matter.

...become a student of beer and finish at the head of my class.

...only order a Guinness at establishments whose bartenders know how to pour one properly.

...support those who support the SCBC more often!

## Beer Trivia

1. Who was the first homebrewer to be elected president of the United States?

2. The label of what Belgian beer depicts Adam and Eve enjoying glasses of beer?

3. What is "America's Fire Brewed Beer," and who brews it?

The answers to these questions will be available at the next brew club meeting. For those of you who can not attend, we will publish the answers next month.

## Did You Know.....

.....that John Labatt Brewery once operated a fleet of bright red, streamlined trucks that were designed by the same man who had built coaches for the Russian tsars? (Of course you didn't!)

## Warning Labels We'd Like to See

As a result of increasing product liability litigation, American beer brewers are encouraged to consider using many of the following warnings on their products. Please remember that these warnings are still under development.

**Warning:** The consumption of alcohol is a major factor in dancing like a retard.

**Warning:** The consumption of alcohol may lead you to think that people are laughing WITH you.

**Warning:** The consumption of alcohol may cause you to roll over in the morning and see something really scary.

**Warning:** The consumption of alcohol may cause a disturbance in the time-space continuum, whereby gaps of time seem to literally disappear.

**Warning:** The consumption of alcohol may leave you wondering what the hell happened to your bra.

# The New SCBC Club-only Competition Schedule

by Bob Santore

The new club only competition schedule is underway. Bring your Bitter and English Pale Ales to the January meeting. Just a reminder - next month we will judge Strong Belgian Ales. If you cannot get to the meeting, Ed Wren has agreed to be a regular drop-off point for entries. You can drop off entries at Ed's shop the week before the meeting, BUT YOU MUST CONTACT ME before hand ([santore@attglobal.net](mailto:santore@attglobal.net), or 472-9802).

Entering a beer is simple; just bring a single bottle marked with your name, phone number, and BJCP style and sub-style to the meeting (oh yeah, and you have to be a current SCBC member).

If you want to learn to judge, helping with the club-only competition is a great way to get some experience. Just let me know! Some of the SCBC categories were selected to match upcoming categories in the AHA club-only schedule. The winner of the SCBC competition will be allowed to represent our club in the AHA competition. The AHA deadline for entries is January 20<sup>th</sup> for Bitters and English Pale Ales, and April 4<sup>th</sup> for Brown Ales. Two additional bottles will be needed to submit a beer to the AHA competition.

Identifying the proper style and sub-style is important, since that will determine how your entry will be judged. The style guidelines are available on the web at <http://www.bjcp.org/style-index.html> and I usually have a copy with me at the meeting.

Here is some help for the January categories (excerpts from the BJCP Style Guidelines):

## 4. BITTER AND ENGLISH PALE ALE

### 4A. Ordinary Bitter

**Vital Statistics:** IBUs: 20-40  
 OG: 1.030-1.038 FG: 1.008-1.013  
 ABV: 3-3.8% SRM: 6-14

**Commercial Examples:** Henley's Brakspear Bitter, Boddington's Pub Draught, Thomas Hardy Country Bitter, Young's Bitter, Fuller's Chiswick Bitter.

### 4B. Special or Best Bitter

**Vital Statistics:** OG: 1.039-1.045  
 IBUs: 20-45 FG: 1.009-1.014  
 SRM: 6-14 ABV: 3.7-4.8%

**Commercial Examples:** Young's Ramrod, Fuller's London Pride, Adnam's Suffolk Extra, Timothy Taylor Landlord, Shepherd Neame Masterbrew Bitter, Goose Island Honkers Ale, Spanish Peaks Black Dog Ale, Nor'Wester Best Bitter.

### 4C. Strong Bitter/English Pale Ale

**Vital Statistics:** OG: 1.046-1.065  
 IBUs: 30-65 FG: 1.011-1.020  
 SRM: 6-14 ABV: 4.4-6.2%

**Commercial Examples:** Fullers ESB, Bateman's XXXB, Young's Strong Export Bitter (sold in the US as Young's Special London Ale), Ushers 1824 Particular Ale, Oasis ESB, Big Time ESB, Shepherd Neame Bishop's Finger, Fullers 1845, bottled Bass Ale, Whitbread, Royal Oak, Shepherd Neame Spitfire.

Good luck to all who enter!

**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. alpha acid- a hop flower resin that contributes bitterness to beer.
2. beer (hey, it's a brew club!)- any top or bottom-fermented malt beverage
3. beta acid-a largely insoluble hop flower resin that contributes bitterness only when oxidized
4. burtonizing- the addition of gypsum or calcium sulfate in order to replicate the brewing liquor of Burton-on-Trent in the brewing of pale ale
5. chlorophenols- chlorine-based aromatic compounds that contribute an unpleasant chemical taste and smell; in beer, they are usually the result of using a chlorinated sanitizer

## Recipe of the Month

by Bob Santore

It's time to fire up the brew kettle to get your brown ales ready for the March meeting. The Brown Ale category is diverse, and includes Milds, Northern and Southern variations on English Browns, and a relatively new style patterned after American Brown ales. We are probably all familiar with Northern English Browns such as Newcastle Brown Ale and Samuel Smiths Nut Brown Ale. American Brown ales such as Brooklyn Brown and Pete's Wicked Ale are also probably familiar to most of us. But I have to confess I have never had a Southern English Brown Ale – A style that is supposed to be darker and maltier than the Northern varieties with a complex malt character and hints of dark fruit. Sounds yummy! It would be worth exploring some of these less well-known styles for the upcoming competition. Meanwhile, here is one of my own tried and true recipes for your consideration.

### American Brown Ale

9 lbs Two-row pale malt  
1.25 lbs biscuit  
1 lb wheat malt  
2 oz chocolate

Mash at 152 for 1 hour. Sparge to collect 6 gallons at 1.060 (assuming 70% efficiency – adjust malt quantities or dilute if your yield is higher or lower, respectively).

1.0oz Northern Brewer, 60 minutes  
0.5 oz Cascade, 15 minutes  
0.5 oz Willamette, 10 minutes  
0.5 oz Cascade, 5 minutes  
0.5 oz Willamette, end of boil

Ferment with Wyeast 1056 American Ale yeast.

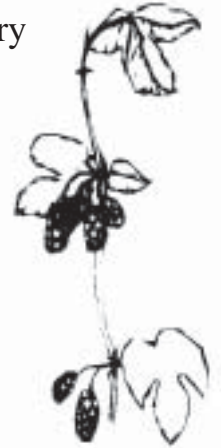
O.G. 1.060, F.G. 1.015, 32 IBU, 6%  
Alcohol by volume

Happy Brewing!

## Upcoming SCBC Club-only Competition Schedule for 2003

Month	Style	BJCP Category
January 2003 *	Bitter & English Pale Ale	4
February 2003	Strong Belgian Ale	18
March 2003 *	Brown Ale Competition	10
April 2003 *	English & Scottish Strong Ale	11
May 2003	American Pale Ales	6
June 2003	Wheat Beer	17
July 2003 *	European Pale Lager Competition	2

\* Category coincides with AHA club-only competition.



**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.**

Ryan and I enjoy putting the *Brewsletter* together for you each month, but we can use help

We would like to remind you that this is your *Brewsletter*. Please send us articles, events, ideas, puzzlers, etc.

If you are worried about spelling, grammar, etc. Ryan and I can help.

## “On Tap” at the Salt City Brew Club

### January:

14th: SCBC meeting at Kitty Hoyne’s - Club elections.

Club only style: Bitter and English Pale Ales

NEW YORK STATE HOMEBREWER OF THE YEAR competitions for 2003 include:

February: Best of Brooklyn

March: Hudson Valley Homebrew Competition

April: Knickerbocker Battle of the Brews - The Saratoga Thoroughbrews

May: (a) Amber Waves of Grain-Niagara Assoc of Homebrewers & Sultans of Swig  
(b) Brewers East End Revival (BEER) Homebrew Competition (Long Island)

August: NYS Fair Homebrew Competition - Salt City Brew Club

Watch this corner for more details. Keep tabs on the current NYS Homebrewer of the Year standings - at [www.nyshoty.org](http://www.nyshoty.org).

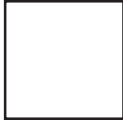


Salt City Brew Club

**P.O. Box 1935**

**Syracuse, NY 13201-1935**

Address Correction and Forwarding Requested



Next club meeting: **January 14th** at

**Kitty Hoynes**

**Mail-in ballot enclosed**

**FIRST CLASS MAIL**

