



# BREWSLETTER

FOR THE SALT CITY BREW CLUB OF CENTRAL NEW YORK

February 2003

Volume 10

Issue 2

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



**301 W. Fayette St.  
Feb. 11th at 7pm**

## The President's Draught

by Paul Shafer, club president

The New Year is here and old man winter is going full speed. Time to dust off and start drinking those barley wines, old ales, and Imperial stouts that have been sitting in the basement. It's also a good time to start brewing those big beers for next winter's enjoyment; and because of the cold temperatures, it's also a good time to brew a couple of lagers to drink by the pool on those hot summer days.

Start thinking about what committee you would like to head up or participate in. The list so far is:

- ✓ Style-of-the-Month tasting (you pick, buy, collect money for and pour the style of the month)
- ✓ Club-only competitions (collect and judge members' entries.)
- ✓ Club parties (spring fling, summer party, and Christmas party)
- ✓ Pub crawl
- ✓ New York State Fair competition (this will be a big committee)
- ✓ Finger Lakes wine tour
- ✓ Membership drives and money-making endeavors (CNY Brewfest, Brew at the Zoo, and OHA Brewfest.)

We will be tasting strong Belgian ales at the February meeting. This is one meeting you don't want to miss. There will be tasting fees. The tasting fees are \$2 for members, \$3 for non-members. Don't forget to bring membership dues if you didn't pay last month.

The February meeting will be held at Kitty Hoynes in the *large* dining room. So come stretch out and learn something about brewing and beers.

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<http://www.hbd.org/scbc>**Regular Meetings:**

The second Tuesday of every month. Everyone is welcome.

See page 1 for location.

# Secretary's Report

by Cindy Wren, out-going club secretary

The first meeting of the SCBC for the 2003 started with Pete Kirkgasser giving us a talk on yeast propagation. He then opened the floor to questions, answers and discussion.

Bob Santore then spoke about the club only competition. This month the style is bitters, next month it will be belgians, and in March the style will be brown ales.

Speaking of competitions, Pete Kirkgasser reminded everyone to start getting ready for the New York State Fair Homebrew Competition. So start brewing!

Pete Garafalo talked about the N.Y. State Homebrewer of the Year award. You can get more information from: [www.nyshoty.org](http://www.nyshoty.org).

Our beer sampling of the month was assorted homebrews, with styles ranging from porter to blueberry ale. We certainly have a club filled with excellent brewers.

The big event of the evening was the election of club president for 2003. The race was intense between Paul Shafer and Pete Kirkgasser, but Paul won by a very narrow margin. Congratulations Paul!

We want to thank Pete Kirkgasser for the great job he did as president for 2002.

Since this was the last meeting for myself as secretary, I want to say how much I enjoyed holding the office for the previous year; even though I had to stop drinking beer in order to take notes!

See you at the next meeting when my hand will be holding a glass instead of a pen!

Cindy

# Treasurer's Report

by Frank Volcko, club treasurer

After today's deposit we have \$1078.64 in the SCBC's checking account. At January's meeting we took in \$370 in dues and \$51 for the 50/50 raffle. The only expenses so far this month are \$10 for the wait staff at Kitty Hoyings. Next month's expenses include the yearly payment for the club's post office box, which will be around \$55.

# The NYS Homebrewer of the Year

The following is from: [www.nyshoty.org](http://www.nyshoty.org)

The Niagara Association of Homebrews (NAH) in association with: Sultans of Swig (SOS), Upsate New York Homebrewers Association (UNYHA), Salt City Brew Club (SCBC), Malted Barley Appreciation Society (MBAS), Hudson Valley Homebrewers (HVHB), Brewers East End Revival (BEER), and The Saratoga Thoroughbrews, is pleased to announce the rebirth of and new first annual New York State Homebrewer Of The Year (NYS HOTY) competition, open to any NYS resident.

The purpose of the New York State Homebrewer of the Year (NYSHOTY) competition is to recognize brewing excellence and activity based on individual success at participating AHA and BJCP sanctioned competitions statewide.

Who will be the New York State Homebrewer of the Year? The individual brewer responsible for brewing the best beers during the course of one year (maybe you?!). Any resident of NYS is eligible, but to earn this title you need to enter competitions all over NYS and win!

Scores are based on placement in individual categories as well as Best of Show and then adjusted based on the size of the competition. Any AHA or BJCP sanctioned competition within New York State is eligible to have its results included in the NYSHOTY competition, get yours included!

New York State is full of great homebrewers. We're going to crown the best!

**I'm Smart of CNY**

The Malted Barley Appreciation Society, a homebrewers' club based in New York City, has organized the fifth annual "Best of Brooklyn" homebrew competition, which will take place on Saturday, February 22, 2003. The Brooklyn Brewery is hosting the contest.

Homebrewers from all over are encouraged to send entries to be judged. Last year the Best of Brooklyn contest awarded over \$2,000 worth of great prizes. This year we plan to repeat that, awarding prizes and ribbons for the 1st, 2nd and 3rd place winners of every category. There will also be prizes awarded for the Best Of Show, 2nd BOS and First time contestant Best of Show.

The on-line competition entry forms are available at: [www.nyshoty.org](http://www.nyshoty.org). Just click on the "Best of Brooklyn" graphic to go to the competition page.

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# Beer Culprits Revealed, Case No. 347: P. Diococcus

by Ryan Brundin

Brewsletter: Firstly, the name: is it Greek?

P.Diococcus: Seriously?

BL: Mm-hmm.

PD: Well, yes, it is.

BL: Fair enough. Now, renowned beer expert Charlie Papazian, in his book, *The New Complete Joy of Homebrewing*, calls you “another very common bacteria that loves wort and produces nasty flavors and aromas.” What are your—

PD: That ignoble wretch! I’ve never been so insulted! “Very common” indeed! I’ll have you know that I come from illustrious stock. My maternal grandfather, the one and only P.D. *Cerevisiae*, is oft used in the production of Belgian Lambic-style beers. My uncle *Damnusus* is a key player in the secondary fermentation of said style, as well as our bruins, whatever they are. And who is Papazian anyway? Every other line in his book

is “Relax. Don’t worry. Have a homebrew.”

How tired is that?

BL: Tired? Perhaps. Misleading? Without a doubt. After all, Mr. Diococcus, how can one relax and have a homebrew knowing that you could be lurking there?

PD: .....

BL: Speaking of which, Mr. Diococcus, given your, as you say, “illustrious” roots, how do you justify your decidedly crude behavior toward beer?

PD: I’m a bacteria, twit! You hav—

BL: So is your family, but they’re pro beer!

PD: Yeah? Well life’s been a real strain on me, \$%&@!!!

BL: I can’t believe you just had the gall to say that! Never in all my years of interviewing have I heard something that horrible!

PD: It was a pretty lame pun.

BL: To say the least. This conversation is over. Good day, sir!

## Beer Trivia

- 1) The “Beer Drinker’s Beer” was the confident slogan associated with what beer?
- 2) What company brewed it?
- 3) What were the first names of the men who formed the great Irish brewing companies Guinness and Murphy’s?
- 4) In original English usage, what was the difference between a brewer and a brewster?
- 5) What German brewery features a shovel on it’s labels?

The answers to this month’s beer trivia will be announced at the next meeting and in next month’s Brewsletter.

Last month’s answers: 1) George Washington, 2) Forbidden Fruit 3) Stroh’s, Stroh’s Brew Co.

## Did You Know.....

....that during WWII, General George C. Marshall, Chief of Staff of the U.S. Army, proposed that soldiers not be allowed to drink beer?



## I'm on a Committee

Oh, give me your pity,  
I'm on a committee,  
Which means that from morning to night,  
We attend, and amend,  
We contend, and defend  
Without a conclusion in sight.

We confer and concur,  
We defer and demur,  
And re-iterate all of our thoughts.  
We revise the agenda  
With frequent addenda  
And consider a load of reports.

We compose and propose,  
We suppose and oppose,  
And the points of procedure are fun!  
But though various notions  
Are brought up as motions,  
There's terribly little gets done.

We resolve and absolve,  
But never dissolve,  
Since it's out of the question for us.  
What a shattering pity  
To end our Committee,  
Where else could we make such a fuss?

Author unknown



## Three Americans at a Mexican bar ...

A Texan, Californian, and a man from Oregon are in a Mexican bar with a wild west theme. The bar is popular, so it's crowded and people are getting rowdy.

While getting drunk, the Texan picks up a bottle of Tequila, takes a gulp, and throws the bottle into the air. He then whips out his six shooter and shoots the bottle. The crowd roars in protest of the wasted tequila. The Texan yells "Calm down, where I come from in Texas, there's plenty of Tequila for everyone!"

The Californian suddenly grabs a bottle of wine, takes a gulp, throws it up into the air. He then whips out a 9 mm Glock and shoots the bottle. Again the crowd roars in protest. The Californian yells "Calm down, where I come from there's plenty of wine to waste."

Looking at the Texan and the Californian, the man from Oregon grabs a bottle of the local microbrew and guzzles it down. He throws the empty bottle up into the air, grabs the Texan's gun, shoots the Californian, and catches the empty bottle. The confused crowd just stares at the man from Oregon.

He quietly says "In Oregon we have far too many Californians, and this bottle can be recycled!"

**Empire Brewing  
Company**

**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 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

### Recipe of the Month

by Bob Santore

I'd like to keep these monthly recipes about two months ahead of the club-only competition to give you a chance to brew up an entry. However, this month it is probably a bit late to fire up the kettle with a strong scotch ale or old ale for April. It is not too late, however, to make a mild for next months Brown Ale competition. I have to admit that I have never brewed a mild ale, in fact I've never even tasted one. But, after a little research some recipes were in hand. This one has all-grain and extract versions and is completely untested by me.

Oh and before we get to the recipe, remember Pete Kirkgasser's excellent suggestions about reusing yeast at the last meeting? Brew up a small beer like this one, and then reuse the whole yeast cake for something big! Small beers stress the yeast much less (because they are low in alcohol) so they will be in great shape for tackling your next barleywine.

#### Mild Ale

8 oz. chocolate malt and 6 oz. light crystal

8 oz Lyle's Golden Syrup

3.3 lb can of un-hopped light extract, **or** 4 lbs of pale malt

1 oz Fuggles, 60 minutes.

A suitable English Ale yeast might be Wyeast London, or try an excellent dry yeast like Nottingham.

If brewing an extract version, steep the crushed specialty grains in 2 quarts of hot (150 F) water for 20 minutes. Strain the mixture and add the liquid to your brew pot. Top up to 5 (plus your normal evaporative loss) gallons and bring to a boil. Turn the heat off and add the extract and syrup. Stir well to mix and then resume heating to boil.

If brewing an all-grain version, mash all the grains at 150 F and sparge as usual. Top up the kettle, if necessary, to 5 gallons (plus your normal evaporative loss), add the Golden Syrup and boil.

Either extract or all-grain, the rest is easy. Bring to a boil, add the hops, boil for 60 minutes, and pitch the yeast. This low gravity, low alcohol, and *mildly* hopped beer will be ready in no time.

Happy Brewing!

## Upcoming SCBC Club-only Competition Schedule for 2003

| Month         | Style                           | BJCP Category |
|---------------|---------------------------------|---------------|
| 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.

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

### February

### 11th SCBC monthly meeting at Kitty Hoynes

Tasting: Strong Belgian Ale

Club only competition style: Strong Belgian Ale.

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

Get more information at: <http://www.nyshoty.org/>

**February 22nd:** Best of Brooklyn hosted by MBAS. Entries must be recieved by Feb. 14th. (Check out the NYSHOTY website listed above for on-line registration forms)

March: Hudson Valley Homebrew

April: Knickerbocker Battle of the Brews - The Saratoga Thoroughbrews

May: (a) Amber Waves of Grain-Niagara Assoc of Homebrewers & Sultans of Swig

# SCBC Club-only Competition

by Bob Santore

We had a much-improved selection of entries for the last club-only competition. A total of five entries were submitted, and they covered the whole spectrum including ordinary bitter, best bitter, and English Pale Ale. Jack Connely's "Special Bitter" led the pack, and Jack was able to get another two bottles off to the AHA national competition as well. Congratulations Jack!

This month bring in your Strong Belgian Ales. What is Strong Belgian Ale, you ask? Well, the handy-dandy BJCP style guide has the answers (available on the web at <http://www.bjcp.org/style-index.html>):

## 18. STRONG BELGIAN ALE

### 18A. Dubbel

**Vital Statistics:** OG: 1.040-1.080

IBUs: 20-35 FG: 1.012-1.018

SRM: 10-20 ABV: 3.2-7.8%

**Commercial Examples:** Westmalle Dubbel, LaTrappe Dubbel, Affligem Dubbel, Steenbrugge Dubbel, Celis Dubbel, Westvletteren 4.

### 18B. Tripel

**Vital Statistics:** OG: 1.065-1.095

IBUs: 20-35 FG: 1.013-1.020

SRM: 3.5-6 ABV: 6.3-10%

**Commercial Examples:** Westmalle Tripel, Affligem Tripel, Grimbergen Tripel, Corsendonk Monk's Pale Ale, Bruggse Tripel, New Belgium Trippel[sic].

### 18C. Belgian Strong Golden Ale

**Vital Statistics:** OG: 1.065-1.080

IBUs: 25-35 FG: 1.014-1.020

SRM: 3.5-5.5 ABV: 7-9%

**Commercial Examples:** Duvel, Lucifer, La Chouffe, Moinette, Celis Grand Cru.

### 18D. Belgian Strong Dark Ale

**Vital Statistics:** OG: 1.065-1.098+

IBUs: 25-40+ FG: 1.014-1.024+

SRM: 7-20 ABV: 7-12+%

**Commercial Examples:** Pawel Kwak, Gouden Carolus, Scaldis (a.k.a. Bush), Rochefort 10, Chimay Grand Reserve.

Wow, what a line-up! I think it's time to do some "research" before the next judging session.

By the way, in case you haven't bothered to get it, there is a lot more information in the BJCP guide than I am including here. You'll find a detailed description of the flavor profile, history, ingredients, and other comments for each sub-style.

There is no AHA club-only that coincides with our Belgian Strong Ales month, but don't let that stop you from bringing your beers in. The SCBC Club-only competition is free and in return you'll get a detailed judging analysis of your beer.

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. Putting your name on the bottle is important, otherwise, I am going to go home with a bag full of un-labeled bottles and I'll probably get confused and just drink them all. **SO PUT YOUR NAME ON IT PLEASE.** A phone number would be helpful as well.

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 of the meeting, but give me a heads up if you do (that is email [santore@attglobal.net](mailto:santore@attglobal.net), or call 472-9802). Naturally, you have to be a SCBC member to participate.

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! Just another reminder, next month bring in your Brown Ales and Milds.

Good luck to all who enter!