



BREWSLETTER

FOR THE SALT CITY BREW CLUB OF CENTRAL NEW YORK

March 2003

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at.....**



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

The President's Draught

by Paul Shafer, club president

Wow, what a great meeting we had last month! A nice big room to stretch out in, really great Belgian beers to sample, and three new club members.

Thanks again to David Hoyne for the free use of his dining room. The best way to thank him is to buy his food and drink his beers.

We are going to have a very short, non-technical talk on mashing at the next meeting. I would like everyone who is doing all-grain brewing to bring in their mash tuns so that the rest of us can see all the different ideas out there.

This month we will be sampling brown ales. If you have one for the club-only competition be sure to bring it to the meeting. Feel free to bring in your beers to pass around too, we can never have too much beer.

Paul



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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 Rudy Haas, club secretary

Our new President, Paul Shafer opened the February 11th meeting with thanks to Dave Hoynes for allowing the club to use the large dining room. Everyone enjoyed the increased elbowroom and table space. Paul also thanked the volunteers (Chris Sherman, Bill Benz, Steve Vanhouten, Kiernan May, and Rudy Haas) for manning the SCBC booth at the Brewfest. The raffle was for a deluxe Brew Kit donated by E.J. Wren Homebrewer. The club made \$126.00! Thanks again to Ed for his continued generous support. SCBC member Jack Connelly one the drawing.

It was announced that one of our outstanding brewers, Mike McDonough has passed the BJCP exam and is now a recognized competition judge. Congratulations from all for your achievement!

Paul followed through with the organizational structure he promised in his January inauguration speech. Committees were formed to cover SCBC Meeting Tastings, Functions, for community exposure and income (State Fair competition, Brew at the Zoo, OCHS Brewfest, Brewfest etc.), Club parties and travel, in addition to the SCBC Monthly Club Competition committee.

This month's tasting featured Strong Belgian Ales. Our new BJCP Judge, Mike Mcdonough, introduced each style with a presentation on its history, brewing process and uniqueness. The selections were Duval Ale and Trappistes Rochfort "10" Chimay Ale. This evening our club had the benefit of generous members who could bring us delicious tasting samples. Andy Gertsen, brewmaster at Empire brought his Belgian Golden Ale, which was made with green and black peppercorns, and coriander. Gary Feldman supplied us with samples of Ommegang Abbey Ale. Tim Butler, the creator of Middle Ages Triple Crown, recalled for us how the ale originated and discussed the brewing process.

I'm Smart of CNY

SCBC Club-only Competition for February

by Bob Santore

Six entries were submitted for last month's Belgian Strong Ale club-only competition, but as of this writing they have not yet been judged. Results will be announced at the March club meeting.

This month bring in your Brown Ales. The BJCP styles guide for Brown Ale includes Northern and Southern versions of English Brown Ales, American Brown Ales and Milds (available on the web at <http://www.bjcp.org/style-index.html>):

10. BROWN ALE

10A. Mild

Vital Statistics: OG: 1.030-1.038
 IBUs: 10-20 FG: 1.008-1.013
 SRM: 10-25 ABV: 2.5-4.0%

Commercial Examples: Brain's Dark, Banks's Mild, Highgate Mild, Fuller's Hock, McMullin AK, Robinson's Best Mild.

10B. Northern English Brown Ale

Vital Statistics: OG: 1.040-1.050
 IBUs: 15-30 FG: 1.010-1.013
 SRM: 12-30 ABV: 4-5.0%

Commercial Examples: Newcastle Brown Ale, Samuel Smith Nut Brown Ale, Adnams' Nut Brown Ale.

10C. Southern English Brown

Vital Statistics: OG: 1.040-1.050
 IBUs: 15-24 FG: 1.011-1.014
 SRM: 20-35 ABV: 3.5-5.0%

Commercial Examples: Mann's Brown Ale, Oregon Nut Brown Ale.

10D. American Brown Ale

Vital Statistics: OG: 1.040-1.060

IBUs: 25-60 FG: 1.010-1.017
 SRM: 15-22 ABV: 4-6.0%

Commercial Examples: Pete's Wicked Ale, Brooklyn Brown Ale, Hart's Pacific Crest Ale, Smuttynose Old Brown Dog, Il Vicino Tenderfoot Brown, Shipyard Moose Brown.

There is an AHA Club-only for Brown Ales, and the winner of our contest will be allowed to represent the club in the national contest. The entries for the AHA club-only are due by April 4 in ND.

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. 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 (email 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 English and Scottish strong ales.

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 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

Recipe of the Month for March 2003

by Bob Santore

It's time to fire up the kettle to brew an American Pale Ale for the May club-only. APA's are tasty and as simple as pie. Using Cascades for aroma and flavor is not strictly necessary, but certainly makes it undeniably American. All those hops also make this an easy beer to brew from extract.

American Pale Ale

8 oz light crystal malt
8–9 lbs of Pale malt or 6 lbs light dry malt extract

1 1/4 oz Northern Brewer (7 % alpha acids),
60 minutes.

1/2 oz Cascades, 15 minutes

1 oz Cascades, end of boil

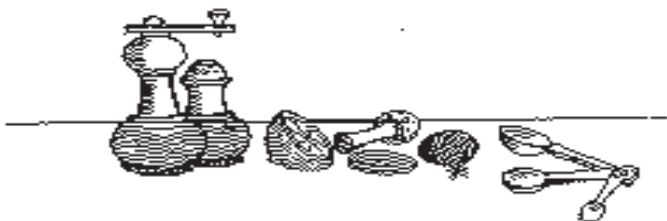
Wyeast 1056 American Ale (or feel free to use something with a bit more character, almost any ale yeast would work well).

If brewing an extract version, steep the crushed crystal malt 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. 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) and boil.

Boil for 60 minutes with hop additions as indicated.

Happy Brewing!



Upcoming SCBC Club-only Competition Schedule for 2003

Month	Style	BJCP Category
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

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“On Tap” at the Salt City Brew Club

March 11th

SCBC monthly meeting at Kitty Hoynes

Tasting: Brown Ales

Club only competition style: Brown Ales

Tech-talk on mashing (all-grainers, bring those mash tuns for “show&tell”

April 8th SCBC monthly meeting at Kitty Hoynes

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
(b) Brewers East End Revival (BEER) Homebrew Competition (Long Island)

August: NYS Fair Homebrew Competition - Salt City Brew Club



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Address Correction and Forwarding Requested

Next club meeting: **March 11th** at

Kitty Hoynes

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