



# BREWSLETTER

FOR THE SALT CITY BREW CLUB OF CENTRAL NEW YORK

March 2004

Volume 11

Issue 3

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**The next Salt City Brew Club meeting will be held at:**



**301 W. Fayette St.  
March 9th  
7pm**

## The Perfect Pitcher

by Rudy Haas, club president

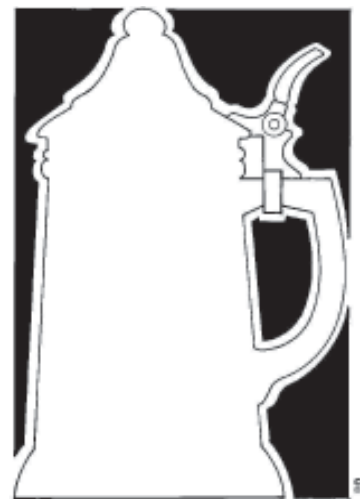
Wow! Our February meeting had a tasting of Hefeweizen beer from Schmuckers accompanied by a presentation by Torbin Weber from the Bewery. The much-awaited IPA Brew-off produced some tasty ales and lingered into the late evening! I can't remember when we had so much IPA.

It was a full agenda meeting, with a lot of planning we had to initiate before enjoying the evening. We want to thank Beth Kendrick for volunteering to be our Social Events Coordinator and Kevin and Joanne Flood for stepping up to the position of newsletter editor. If club members want to submit an article, a recipe or an interesting brewing item, send it to Kevin.

We'll all have to try the Smuckers Pilsners and Bocks beer that Mike Miller and Torbin Weber are selling in the U.S. Their Hefeweizen gave us a benchmark for a favorite of many club members. We were surprised to learn that many of the big sellers in the US are far from the top 10 in Germany!

Club members have already set the stage some of our events. Pete Kirkgasser is organizing a Saranac Brewery tour in April. He promised a short one-stop return trip this time! Bob DiCaprio, who joined our club last December, will host the Spring Fling. This could be the opportunity for those that want a "food made with beer" event to see Beth and help make plans. May 1<sup>st</sup> is national Homebrew Day and Pete Kirkgasser has volunteered his house for members to participate in a show of demonstrations and techniques.

*The Erie Canal Museum has offered us an opportunity to demonstrate brewing during their summer*



Continued on pg. 7

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

The second Tuesday of every month. Everyone is welcome.

**See pg. 1 for current location.**

**Secretary's Report**

by Cindy Wren, acting club secretary

Our February meeting started with a big welcome to our new Club President Rudy Haas, and election of the new editors of the Brewsletter, Kevin and Joanne Flood.

Rudy emphasized that the purpose of the club is to promote the appreciation of fine beer, the understanding of what makes a good beer, and to encourage the art of home brewing. In our enthusiasm we need to try and keep our excitement down to a tolerable roar so as not to scare off the other patrons of Kitty Hoynes.

We discussed special events we would like to have for the club in the upcoming months. Beth Kendrick, our Social Events Coordinator will head the volunteers for all the events. Upcoming traditional events include the Spring Fling, the Saranac Brewery Tour, our Summer Party, and the Wine Tour. We welcome volunteers for any of these events. So far, we have Pete Kirkgasser in charge of the Saranac Tour and Bob DiCaprio volunteered his house for the Spring Fling. Pete Kirkgasser will host National Homebrew Day at his home.

In addition to club only events, many other beer happenings will be taking place which our club can and has been involved in before. One new event will be an exhibit on brewing along the Erie Canal at the Syracuse Erie Canal Museum. They asked if our club would like to provide Homebrewing demonstrations. Don Cazantre encouraged people to go to "Tap New York", the brewfest at Hunter Mountain, which will be held the last weekend in April.

Bob Santore discussed the upcoming club Brew-offs and asked for suggestions of beer styles for the months of May, June and July.

Our special guests for the meeting were from the German brewery, Schmuckers. Mike Miller, U.S. distribution manager and Torbin Weber, from the brewery, gave a detailed and interesting talk on the brewery and treated us to a tasting of their Hefeweizen. They were also very generous and donated glasses and T-shirts for our raffle.

Februarys tasting was an assortment of beers brewed by our members to a particular style and the same basic recipe. The style was IPA's and there were many excellent results.

Keep brewing and see you next month.

## Late breaking news!

Our reliable Past-President Peter has pulled it out of the Hat!

### Saranac Brewery Tour

Saturday, April 17, 2004

A Retro Road Trip on the "Magical" Yellow Bus

(it dissapeared on us the last time!)

Details at March meeting

44 seats: First come, First serve.

About \$15.00 member, Guests add \$5.00

## State Fair Homebrew Competition Update

The confirmed date for the competition is Saturday, July 31. Fees will remain \$8 for the first entry and \$5 for each additional entry. Only two bottles per entry are required. (There will also be a pre-judging session on Friday evening, July 30.)

Bill Benz is still investigating drop-off locations, since this is a state-wide event. We will inform you as soon as the locations have been finalized. Mick Barnes is coordinating the club's sponsorship.

Your participation is strongly recommended, both as entrants and as participants. We need entries, stewards, and most of all, judges.

Information will be available on the web-site ([www.hbd.org/scbc](http://www.hbd.org/scbc)) as it becomes available.

### Starting next month:

The SCBC will start sending out it's Brewsletter in an electronic form. We will still be printing up hardcopies for handouts at various locations around the area. If you do not have access to e-mail, let Chris Sack know. He will be happy to mail a copy to your home.



# SCBC's Club-only Competition

by Bob Santore

We've had great participation in the club-only event this past year and I hope to see lots of entries in these next few months as well. This past month we judged the IPA entries from the IPA Brew-off. The brew-off was a great success, with 9 entries total. The idea behind the brew-off was that all entries would be brewed to the same recipe and compared side-by-side to see how our different methods and equipment influence the quality of our beer. The brewers brought samples in to the meeting last month for all to enjoy and compare. While there were some differences (and some standouts), I was amazed at how similar many of the beers were. I sometimes wonder how well a brewer can duplicate a given recipe. The brew-off was proof that even different brewers with different equipment can brew remarkably similar beers. Maybe there is something to this recipe formulation stuff after all?

Hats off to all the participants including (in alphabetical order): Mick Barnes, Bill Benz, John Feak, Kevin Flood, Rudy Haas, Mike Kendrick, Pete Kirkgasser, Bob Santore, and Paul Shafer.

The judging was tough, as you might imagine, given the similarities between the beers. Since it was unavoidable that the judges this month had also brewed entries, we took extra precautions to make sure the beers were given a fair evaluation. We did a completely blind tasting, where the steward (thank you Kate!) poured the beer for the judges in a separate room. The judges never saw the bottle that was poured, and were only given an anonymous entry number for each sample. Joining me in judging this month were Rudy Haas and Bill Benz. We warmed up with some

calibration beers including Sierra Nevada Pale, and Davidson Brothers IPA, then on to the entries. The beers were excellent, but the very nice hop aroma in Pete Kirkgasser's entry nudged him out front. Congratulations Pete!

The schedule for future club-only events has been extended for most of the rest of this year. As in past months, we are going to try to match the AHA schedule when possible. This has been a really worthwhile event and I hope we continue to get good participation in the year to come. The club-only IPA competition was enough of a hit that we're going to try it again, with a Belgian Wit beer recipe in August.

This month bring in your meads! The winner of the mead competition will be eligible to represent the SCBC in the upcoming AHA club-only event. Next month, is an unusual category, because you can submit a beer from any BJCP style, provided it is brewed with at least 50% malt extract.

We need a suggestion for October, possibly one that fits with an Oktoberfest theme. It makes no sense to pick a style that club members aren't brewing, so I need your help – tell me what styles you want to brew!

Just to refresh your memory about the club only event, the competition is open to any SCBC member. Feel free to enter one or two different beers that fit the category for a given month. To enter you have to bring a single bottle of beer to me at the meeting, or drop off your entry at Ed Wren's. Please call or email me if you have an entry and can't make it to the meeting! I will only pick up entries at Ed's if I know they're there! Please label your entry with your name, phone number, and BJCP category

The club-only event also provides a good setting for anyone interested in learning about beer judging and BJCP guidelines. Anyone interested in learning about judging is encouraged to participate. Typically we will try to have a relaxed setting, with lots of discussion and one or more commercial “calibration” beers in addition to the competition entries.

Month	Style	BJCP Cat.#
March 2004 *	Mead*	25
April 2004 *	Extract only*	
May 2004	Stouts	16
June 2004	no club only	
July 2004	Wheat beer*	17
August 2004	Belgian Wit Brew-off	
September 2004	IPA*	7
October 2004	?	
November 2004	Strong Belgians	18

\* Category coincides with AHA club-only competition.

If you have any questions, please contact me at 472-9802 or santore@attglobal.net



## Dry Stout - Recipe of the Month

by Bob Santore

It's time to fire up the brew kettle to get your stout ready for the May meeting. Possibly the only thing better than brewing a stout on St. Patrick's Day, would be drinking some. Fortunately, you can do both! The Stout category (BJCP category 16) includes dry, sweet, oatmeal, and foreign extra variations. Here are the essential characteristics of each:

### 16A. Dry Stout

**Vital Statistics:** OG: 1.035-1.050

**IBUs:** 30-50 FG: 1.007-1.011

**SRM:** 35+ ABV: 3.2-5.5%

**Commercial Examples:** Guinness

Draught Stout, Murphy's Stout, And Beamish Stout.

### 16B. Sweet Stout

**Vital Statistics:** OG: 1.035-1.066

**IBUs:** 20-40 FG: 1.010-1.022

**SRM:** 35+ ABV: 3-5.6%

**Commercial Examples:** Mackeson's

XXX Stout, Watney's Cream Stout, Samuel Adams Cream Stout, Tennent's Milk Stout.

### 16C. Oatmeal Stout

**Vital Statistics:** OG: 1.035-1.060

**IBUs:** 20-50 FG: 1.010-1.018

**SRM:** 35+ ABV: 3.3-6.0%

**Commercial Examples:** Samuel Smith

Oatmeal Stout, Young's Oatmeal Stout, Brew Moon Eclipse.

### 16D. Foreign Extra Stout

**Vital Statistics:** OG: 1.050-1.075

**IBUs:** 35-70 FG: 1.010-1.017

**SRM:** 35+ ABV: 5-7.5%

**Commercial Examples:** ABC Stout,

Guinness Foreign Extra Stout (bottled).

These statistics are from the BJCP guidelines and, as always, you can find more information on at: [www.bjcp.org](http://www.bjcp.org).

## Dry Irish Stout

5 lbs Two-row pale malt  
 13 oz roasted barley  
 6 oz chocolate malt  
 1 lb flaked barley (or try flaked wheat, or oats, or a mixture of flaked grains)

10 to 11 HBU of any good bittering hop for a 60 minute boil.

Use an Irish Ale yeast such as Wyeast 1084.

Mash grains at 149 °F for 60 to 90 minutes to accentuate a drier finish to this beer. Sparge to collect 6.9 gallons for a 60-minute boil (on my equipment, after evaporative loss and some loss to trub, beginning the boil with 6.9 gallons will give me 5.5 gallons going into the fermenter). Add the sugar and hops to the kettle. Boil for 60 minutes, then force chill, aerate in your fermenter, and pitch a healthy starter of Irish Ale yeast.

O.G. 1.045, F.G. 1.010, 35 IBU, 4.4% Alcohol by volume

Happy Brewing!

**Here is something that would be perfect for the Spring Fling:**

### The Brewing News - Beer Chef's Corner

Brian LaMora, head chef at the Malt River Bresing Co, in Latham, NY, kindly shared this recipe with Brewing New's Beer Chef. Keep in mind that these quantities may be restaurant sized, so adjust them accordingly.

#### Porter Back Ribs

##### Ingredients:

baby back ribs  
 1 gal. Porter  
 1/2 gal. water (for the porter? Blasphemy!)  
 1 cup balsamic vinegar  
 3 cups garlic, coarsly chopped  
 1 cup oregano  
 salt and pepper to taste

##### Sauce:

1/2 cup maple syrup  
 1/8 cup brown sugar  
 2 cups ketchup  
 1 cup Worcestershire suace  
 1 tsp. molasses  
 garlic, salt, and pepper to taste

Combine all ingredients into a large stock pot and add the ribs. Briung it to a boil, then reduce the heat and simmer until the ribs are tender. Remove the ribs from the pot and place them onto a sheet tray. Baste the ribs with the sauce and bake for 10 - 15 minutes at 375 degrees.

**Presidential Pitcher, cont'd**

*long special program which kicks off April 2. They are interested in historic New York Brewing. We're working on collecting the details.*

Three cheers for Bob Santore for the India Pale Ale Brew-off! Members brought in nine tasting samples for the club. Thanks to Bill Benz, Mike Kendrick, Pete Kirkgasser, Paul Shafer, Kevin Flood, Mick Barnes, Rudy Haas, Bob Santore, and John Feak. The judging will be difficult! Bob is making plans for a few more brewoff's this year.

The March Club competition style is Mead. Bring in your mead entry for a chance to win a \$5.00 gift certificate from E.J. Wren Homebrewing. To parallel this competition we will have an informative presentation on

Mead, followed by a tasting. Members are encouraged to add to the discussion. As always, bringing samples to share makes for a good time.

*The tasting this month will be Porter. We plan to have a number of fine commercial examples for you to sample and compare with your homebrew.*

Everyone is reminded to pay their annual club dues. See our Club Secretary, Tim Butler for dues and make certain that your email address is correct in our listing.

Don't forget to support those who support our club: E.J. Wren Homebrewing, Kitty Hoynes, Middle Ages Brewing Co., Clarks Ale House, The Party Source, and Smuckers. As always, remember to call "I'm Smart" if you are having too much fun!

**"On Tap" at the Salt City Brew Club****March:**

9<sup>th</sup> - SCBC club meeting. Mead presentation. Tasting style - Porter. Club only competition- Mead

**April:**

13<sup>th</sup> - SCBC club meeting at Kitty Hoyne's

17<sup>th</sup> - Saranac Brewery Tour

**May:**

1<sup>st</sup> - National Homebrewing day - Pete Kirkgasser's place

11<sup>th</sup> - SCBC club meeting

15<sup>th</sup> - Spring Fling.

**July:** 31<sup>st</sup> - State Fair Homebrew Competition



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Address Correction and Forwarding  
Requested

Next club meeting: **March 9th** at  
**Kitty Hoynes**

Did You Know.....

..... that the ancient Egyptians believed in the beer god, Seth,  
who appeared to them in the image of a hippopotamus.

**FIRST CLASS MAIL**

