



# BREW S L E T T E R

FOR THE SALT CITY BREW CLUB OF CENTRAL NEW YORK

**Current SCBC Officers**

**February 2005**

**Volume 12**

**Issue 1**

**President**  
Warren Cruse

**Vice President**  
Bill Benz

**Treasurer**  
Frank Volkco

**Secretary**  
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Stacey Hall

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## The Presidential Pint

*By Warren Cruse*

Greetings fellow Home brewers and Beer Lovers!

Our upcoming meeting will be at Kitty Hoynes at 7:00 PM Tuesday, February 8th.

Wow, can you believe it's February already and half of the winter is over? I'd like to say that I'm honored with the opportunity to be the Salt City Brew Club's President and I personally thank all of my staff members/officers for stepping up to the plate and volunteering to work with me as we build upon the firm foundation that so many have laid down before us.

My own personal objective going into this year is to become more knowledgeable on the home brewing process and if possible to give it a whirl by years end. You can trust that I'll be leaning on the best of you to make that happen and look forward to sharing with you all my first batch.

With that said I have four objectives for the SCBC

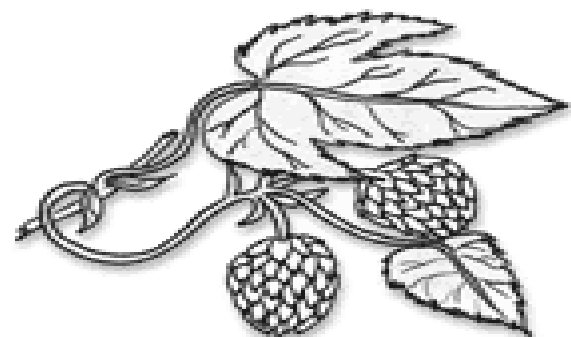
that I have come up with and they aren't necessarily in this order.

- 1) Have Fun
- 2) Growing the Club
- 3) Promoting Home Brewing
- 4) Responsible Drinking

I'll be talking a little more about each of these aspects at our club meeting on Tuesday as we sample, enjoy and discuss Pale Ales. I'll also be looking for your feedback on a questionnaire that I've prepared so that we can make sound decisions as we move forward this coming year with everyone's feedback considered.

I'm working hard (sounds like President Bush ;|>) to find networking opportunities to make folks within our community more aware of our club and it's activities. Seems like every time we go to a brewfest we run into a hundred people that enjoy great beers but had no clue that we existed. I'm

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# Secretary's Report

by Rudy Haas

## January 2005

What a great meeting, Kitty Hoyne's was packed and we were served great beers!

Rudy opened the meeting with a review of the club's purpose, direction and how the events of the past year supported these objectives.

The club officers were elected for 2005 in an uncontested election. Warren Cruse, President; Bill Benz, Vice president; Rudy Haas, Secretary; Frank Volcko, Treasurer; Stacey Hall, Newsletter Editor and Todd Relyea, Web master. Congratulations to all and wishes for success.

Mick Barnes has volunteered to be the Club's Director of Competitions. In that role, Mick will keep the club members aware of upcoming competitions and anything else he feels is appropriate or whatever, since he and Kevin will win most of the prizes. Mick will again be leading this year's NY State Fair Homebrew Competition. He will be looking for volunteers for the committee. This is the biggest fundraiser for the SCBC, so plan to give those guys a hand. Mick plans to post upcoming competitions in the Newsletter.

Plans for the club's booth at the February 5th Brewfest at the State Fair were discussed, member volunteers will be solicited to staff the booth.

Several members were super winners in the recent Rochester Homebrew Competition. The

results will be in the March Newsletter. Mike Barnes and Kevin Flood swept up! Wow! Other outstanding SCBC club winners were Pete Koloski, Jeff Schmidt and our past President "Crazy" Pete Kirikgasser. Congratulations for an outstanding job!

The club tasting this month was fantastic. We started with a south of the border Modelo, then went North to Boston for Harpoon Winter Warmer, Smuttynose "Big Beer Series" Scotch Style, Victory HopDevil IPA, Victory Storm King Imperial Stout, and a wonderful finish with Unibrew Don-de-Dieu. In addition, Tim Butler generously supplied the club with samples of Druid Fluid Barleywine. Thanks again, Tim.

I want to thank those who assisted in the pouring during the meeting and to remind everyone to take a turn at helping out.

Members are reminded to pay their annual club dues. See our club Secretary, Rudy Haas, for dues payment and to make certain that your phone number, e-mail and snail mail address is correct in our listing.

Don't forget to support those that support the SCBC: E.J. Wren Homebrewing, Kitty Hoynes, Middle Ages Brewery, Party Source, and Landmark Brewing.

As always, remember to call I'm Smart if you are having too much fun!

Warren, we look forward to a great year under your Presidency!

# Beeriodic Calendar

## **February 26 Best of Brooklyn, Brooklyn, N.Y.**

The Malted Barley Appreciation Society has organized the seventh annual "Best of Brooklyn" homebrew competition. The Brooklyn Brewery is hosting the contest.

<http://hbd.org/mbas/bob.html>

## **March 12 Hudson Valley Homebrew Competition, Hyde Park, N.Y.**

Hudson Valley Home Brewers. Held at the Hyde Park Brewing Company. Prizes and ribbons will be awarded to 1st, 2nd & 3rd place in each category as well as three Best of Show prizes and three first time entrant prizes. This is also the fourth leg of the New York State Homebrewer of the Year Competition. All Styles from the new 2004 BJCP guidelines will be accepted.

<http://hbd.org/hvhb/calendar.html>

## **May 7 National Homebrew Day**

Homebrewers unite! Join with thousands of homebrewers from around the world in brewing the same recipes and sharing a simultaneous toast at noon Central Time.

<http://www.beertown.org/events/bigbrew/index.html>

## **May 14 Brewers East End Revival, Long Island, N.Y.**

B.E.E.R.'s 9th Annual Brew-off is here! Entries will be accepted April 23th through May 7th, 2005. We will be accepting all mead, cider, and beer entries based on the current BJCP guidelines.

<http://hbd.org/beer/>

## **May (tba) Amber Waves of Grain, Buffalo, N.Y.**

### **June 18 National Homebrew Competition Awards Ceremony, Baltimore, Md.**

American Homebrewers Association's 27th Annual 2005 National Homebrew Competition. Winners Presented at the Awards Ceremony and Grand Banquet Dinner at the National Homebrewers Conference.

<http://www.beertown.org/events/nhc/index.html>

### **July 29-30 New York State Fair Judging, Syracuse, N.Y.**

The SCBC is the host club for the New York State Fair Home Brew Competition. Home brewers from all over New York compete in this state-wide event. All BJCP beer styles for home brew competition are judged.

<http://hbd.org/scbc/>

### **August 6 Mead Day**

Mead Day is a national event to help increase camaraderie among homebrewers and meadmakers and introduce or reintroduce the meadmaking hobby to people.

<http://www.beertown.org/events/meadday/index.html>

### **November 5 Teach a Friend to Homebrew Day**

Gather friends and family who are not yet homebrewers and teach them to brew. Be sure to introduce your recruits to your local homebrew supply shop.

<http://www.beertown.org/events/teach/index.html>

## The Presidential Pint

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also looking to bring brewers from several New York state breweries into our meetings to taste and sample their best beer.

I also want to point out that the Central New York Brew fest is planned for Saturday, February 5<sup>th</sup> at the NYS Fairgrounds. We will be hosting a display and raffling off a Home Brew Kit donated by Ed Wren. There are two sessions 1 pm – 4 pm and 6 pm – 9 pm. We look forward to seeing many of you there!

Remember that we'll see you at Kitty Hoynes Tuesday night to sample some of America's best Pale Ales and for some great conversation.

Cheers for now,

*Warren*



## A Word From the Web

I wanted to let everyone know that our Web site, <http://hbd.org/scbc/> is now under active management again. For now I've simply brought all of the content up to date, and made a few other minor changes. I'm also working on a re-design that should be visually much more appealing and easier to navigate, of which a beta version should be ready in the next month or so. As usual, constructive criticism is always appreciated, so if there is anything you like to see added to the site, please let me know.

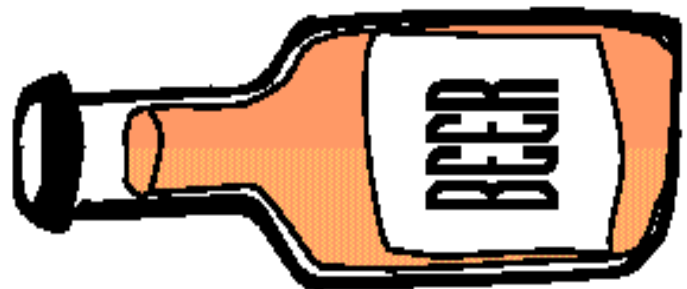
One area of the site that is still seriously lacking is the "Recipes" section. We all have our favorite source for new beer recipes, but sometimes you can't find one for a particular style you'd like to try, or you have no idea if the recipe you've found is any good.

If you have a favorite beer recipe, or a beer-related food recipe for that matter, I would encourage you to send a copy so I can post them on our site. I'm especially interested in the recipes that folks have been winning competitions with. Hopefully, by sharing that information on the Web site we can raise the baseline of the quality of the brewing of everyone in the club, and bring in that many more awards.

When submitting a recipe, please make sure to include your name, any special brewing techniques and any competitions that the recipe has won. I'll accept any format that is easiest for you; e-mail or hard copy.

Todd Relyea

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# Recipe of the Month

## Brown Ale

*Compliments of Bob Santore*

It's time to fire up the brew kettle and get Brown Ale ready! The Brown Ale category is diverse, including Milds, Northern and Southern Browns, and a relatively American Brown Ales. with Northern English *Brown Ale* and *Samuel American Brown ales* and *Pete's Wicked Ale* But I have to confess, I English Brown Ale – a darker and maltier than complex malt character Sounds yummy! Here is true recipes for your con-



variations on English new style patterned after We are probably all familiar Browns such as *Newcastle Smiths Nut Brown Ale*. such as *Brooklyn Brown* are also probably familiar. have never had a Southern style that is supposed to be the Northern varieties with a and hints of dark fruit. one of my own tried and sideration.

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 dilution if your yield is higher or lower).

1.0 z 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!



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The Salt City Brew Club is a nonprofit organization dedicated to the advancement of home-brewing and beer appreciation. Events include discussions, workshops, brewery tours, and trips.

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See You There March 8!