



BREWSLETTER

FOR THE SALT CITY BREW CLUB OF CENTRAL NEW YORK

April 2005

Volume 12

Issue 2

Current SCBC Officers

President
Warren Cruse

Vice President
Bill Benz

Treasurer
Frank Volkco

Secretary
Rudy Haas

Brewsletter Editor
Stacey Hall

Web Master
Todd Relyea

To contact the Salt City Brew Crew:

Web Site: <http://hbd.org/scbc>
Mail: **Salt City Brew Club**
131 W. Seneca Street #313
Manlius, NY 13104

Inside.....

Secretary's Report	2
Beeriodic Calendar	3
A Good Cause for a Beer	4
Recipe of the Month	5

The Presidential Pint

By Warren Cruse

Greetings fellow Homebrewers and Beer Lovers,

This month, we'll be sampling some great Lagers that require patience as they need time to brew, settle and ferment properly. Fortunately, while away on business in New Orleans this past month I was able to sample some local Lagers. Keeping in mind my fellow beer lovers in the SCBC back home, I brought back a small quantity of beer that I had to carry from the hotel to the airport, over the river and through the woods yadidadi di. Needless to say, it's been a challenge for me not to have sampled it while sitting here in my kitchen for the past few weeks. The two beers that I brought back are *Blackened Voodoo Lager* that is made by the Dixie Brewing Company and *Abita Turbo Dog* from Abita Brewing Company. I'm not quite the mule that I use to be years ago, so I was only able to hand-carry a few six-packs back. Those of you that are prompt and get to Kitty Hoyne's by 7 p.m. will have the opportunity to sample these brewskis first-hand as we begin our meeting.

MOST this Saturday, April 16th from 6 to 9 p.m. The MOST is located in downtown Syracuse's historic Armory Square. The evening will feature beer tasting from more than 35 brands, delicious, hearty food provided by Kelly Cole's and live music by Jam Bones will make for a great evening of fun and benefit the MOST at the same time.

Another event not far down the road is the Brew at the Zoo. I'll be looking for volunteers to serve beer as New York State Law now dictates that the distributors and brewers cannot pour their own product at these events. This event will be taking place on Saturday, June 4th, 2005. (See related article, page 4.)

That's all for now, we'll be looking forward to seeing everyone at Kitty Hoyne's to sample some Lagers and for some great conversation regarding beer.

Cheers for now,

Warren



Mark your calendars for "Tap into the MOST," this is a unique fundraiser coming to the



Secretary's Report

by Rudy Haas

February-March 2005

Our new President, Warren, started the meeting with a hearty welcome and an announcement that he was pulling together his plan to waive the tasting fee for *paid-up* members who bring a growler (or 64 oz.) to share. Warren is working out the details, but said that the brewer will be expected to give a short talk describing the beer and how it was brewed. A recipe for the Newsletter could be an idea. Hey, only bring the good stuff!

Warren asked Kevin to describe the group CNY Edge, in regards to ideas for what the club could do for membership growth. Ideas are in the works. Anyone interested in helping with this, should give Warren a call.

Pete Kirkgasser reminded the members that he is willing to help teach all-grain techniques at his brewing sessions on the Monday night following the meeting. Make certain you let Pete know well ahead of time in order to plan your "reservation" and what you should buy at your favorite homebrew headquarters, E.J. Wrens.

Everyone said they enjoyed the first Newsletter. A round of thanks went to Stacey. Stacey said we can enjoy it more if we send her something to fill it up. So folks, send Stacey recipes, anecdotes, humor, poems, competition news, brew facts, for her to sort out and publish. Remember she is the editor, not the reporter. Compose it in Word or a text that will make it easier to directly publish.

Warren reported that our Club's booth at the February 5th Brewfest at the State Fair was a success and thanked the club members who volunteered. They sold plenty of tickets and generated a list of potential members. Thanks again to E.J. Wren Homebrewing for donating the brew kit prize.

Mick Barnes, our Director of Competitions, reported on the club BJCP brew-off, where club members made three identical batches of beer, with the only variable being the hops. The club members will conduct a tasting, from which the results will be sent in and compared with those from other brew clubs. Good luck, guys!

The Club tasting for March was Stouts. We sampled Cooperstown's "Strike out Stout," 5 percent; Magic Hat "Heart of Darkness," 8 percent; Young's "Oatmeal Stout," 8 percent; Middle Ages Russian Imperial Stout, "Dragonslayer," (brewed last August), 9.5 percent (thanks again, Tim) and Stone brewery's "Smoked Porter," 8.5 percent. Stout aficionado Kiernan described the beers while we were tasting.



Beeriodic Calendar

April 16 "Tap Into the MOST," Syracuse, N.Y.

Featuring more than 35 beers to sample; and delicious, hearty fare provided by Kelly Cole's and live music by Jam Bones, the event will make for a great evening of fun and benefit the MOST at the same time.

http://www.most.org/mi_calendar_all.cfm

April 23-24 TAP-New York, Hunter, N.Y.

Held each year at Hunter Mountain's Base Lodge in Greene County, N.Y. More than 30 N.Y. craft breweries, fine food sampling, beer seminars, and TAP-NY Award Cups.

<http://tap-ny.com/index.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 Ninth Annual Brew-off is here! Entries will be accepted April 23 through May 7, 2005.

We will be accepting all mead, cider, and beer entries based on the current BJCP guidelines.

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

May 20-21 Amber Waves of Grain, Buffalo, N.Y.

The Niagara Association of Homebrewers and The Sultans of Swig present the Ninth Annual Amber Waves of Grain. With more than 300 entries last year, this has become one of the largest competitions in New York. The competition is also registered with the New York State Homebrewer of the Year Competition.

<http://www.niagarabrewers.org/awog/index.php?page=home>

June 4, Brew at the Zoo, Syracuse, N.Y.

The animals are wild for the Ninth Annual Beer Sampling at the Rosamond Gifford Zoo! There will also be a silent auction, food and a live band throughout the evening. More than 1,500 people enjoyed last year's event while raising close to \$60,000 for the Rosamond Gifford Zoo!

<http://www.rosamondgiffordzoo.org>

June 16-18 National Homebrewers Conference, Baltimore, Md.

Come join other homebrewers for seminars by professional brewers and highly experienced homebrewers, discussions of the latest in brewing techniques, plus a lot of fun! National Homebrew Competition Award winners will be presented at the Awards Ceremony and Grand Banquet Dinner.

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

June 17-18 American Beer Festival, Boston, Ma.

"The ultimate celebration of American craft beer," featuring more than 100 beers from 40 American breweries; guest speakers and beer education; plus a special screening of the documentary "American Beer."

<http://beeradvocate.com/fests/>

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

The SCBC is the host club for the New York State Fair Homebrew Competition. Homebrewers from all over New York compete in this state-wide event. All BJCP beer styles for competition will be judged.

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

August 6 Mead Day

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

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

The Beer Prayer

Our lager,
Which art in barrels,
Hallowed be thy drink.

Thy will be drunk,
(I will be drunk),
At home as it is in the pub.

Give us this day our foamy head,
And forgive us our spillages,
As we forgive those who spill
against us.

And lead us not to incarceration,
But deliver us from hangovers.

For thine is The beer,
The bitter and The lager.

Barmen.



A Good Cause for a Beer

Mark your calendar for two upcoming events that will not only taste good, but do good as well!

“Tap Into the MOST” Fundraising Event

If you’re over 21, you’re invited to “Tap Into the MOST,” a unique fundraiser coming to the MOST on Saturday, April 16 from 6 to 9 p.m. at the museum, located in downtown Syracuse’s historic Armory Square.

Featuring more than 35 beers to sample; and delicious, hearty fare provided by Kelly Cole’s and live music by Jam Bones, the event will make for a great evening of fun and benefit the MOST at the same time. Free parking is available at the Trolley Lot behind the MOST.

In addition, the museum educators and brewers will provide opportunities to learn more about the art of making various kinds of beer. An added bonus of the event is a silent auction featuring items that are sure to please beer aficionados and raise some additional funds for the museum.

Tickets at the door cost \$45 per person (\$40 for museum members), but discounted advance sale tickets are available at Blue Tusk, Kelly Cole’s and the MOST. Discounted advance sale tickets are also available with your credit card by calling the MOST at (315) 425-9068 Wednesday through Sunday 11 a.m. to 5 p.m. You may purchase discounted advance sale tickets through April 15 at 5 p.m.

June 4, Brew at the Zoo

The animals are wild for the Ninth Annual Beer Sampling at the Rosamond Gifford Zoo! Join us for this all-inclusive beer sampling at the Zoo! The entire zoo is open for your enjoyment. Animals will be on exhibit, a silent auction will take place, food will be provided by P & C, and a live band, Liquid Crystal, will provide entertainment throughout the evening. You must be 21 or older to attend. Cost is \$45 general admission, \$40 group tickets, \$50 at the door, if available.

Last year, more than 1,500 people enjoyed the Brew at the Zoo, while raising close to \$60,000 for the Rosamond Gifford Zoo!

For tickets call (315) 435-8511 x 113.

Recipe of the Month

Joy of Spring Ale

Celebrate Spring with this tasty ale!

Fermentation Volume: 5.0 US Gallons
 Initial Boil Volume: 3.6 US Gallons
 Color: 4.0 Lovi/SRM
 Bitterness: 19 IBU
 Original Gravity: 1.030
 Final Gravity: 1.008
 Mash Efficiency: 85%
 Approx Alcohol: 3.0%

Ingredients:

5.0 lbs - 2-Row Lager Malt (Color: 2.0)
 0.25 lbs - Crystal Malt (40) (Color: 40.0)
 2.0 tsp - Gypsum
 1.0 tsp - Irish Moss
 1 packet- London Ale (1028) Yeast (Attenuation: 75%)
 0.75 oz - Cascade (Alpha Acid: 5.0%, Boiled 75 Min.)
 0.25 oz - Hallertaur (Alpha Acid: 3.9%, Boiled 15 Min.)
 0.25 oz - Hallertaur (Alpha Acid: 3.9%, Boiled 5 Min.)

Mash Instructions:

- Step Infusion Mash is used in this recipe
- Mash the grains with 2.1 Gallons of water
- A Mash Water Rate of 0.40 US Gallons/Lbs of grain was used

Mash Schedule

Mash Temp.		Time (Min.)
Dough In	70	5
Protein Rest	120	15
Saccharification Rest	150	30
Saccharification Rest	155	30

- Sparge with 2.1 Gallons of water at 170 degrees

- A Sparge Rate of 0.40 US Gallons/Lbs of grain was used

Fermentation Instructions:

- Primary Fermentation: 10 Days at 65 degrees in a Glass vessel
- Secondary Fermentation: 5 Days at 65 degrees in a Glass vessel
- Put into Bottles with 2/3 cup Light DME for Priming

Directions:

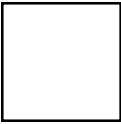
Lightly crack the 2-Row Lager Malt, mash according to the mash schedule. Dissolve about half of the Gypsum in the mash water and the other half in the sparge water. Before sparging the mash, lightly crack the Crystal Malt (40) and combine it with the mash grains. Sparge the grains with 170 degree water. Transfer the sweet wort to your kettle. Boil the wort for 75 minutes with the Cascade hops and add the remaining hops in the list at the times indicated before the end of the boil. Add the Irish Moss during the last 10-15 minutes of the boil. After the boil, cool the mixture and transfer it your fermentation vessel. Add enough cold water to make 5.0 US Gallons in the fermenter. Pitch the yeast when the mixture is cool.

Reprinted from: <http://members.aol.com/brewwizard/recipes.html>





Salt City Brew Club
131 W. Seneca Street #313
Manlius, NY 13104
Address correction and Forwarding Requested



FIRST CLASS MAIL



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.

The Salt City Brew Club Brewsletter is published monthly by the Salt City Brew Club. Permission is 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.

Copyrighted articles may not be reprinted without written permission from the original author.

Buy Your Favorite Beer Here!

Party Source

Beverage Company