



BREWSLETTER

FOR THE SALT CITY BREW CLUB OF CENTRAL NEW YORK

JANUARY 2006

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ISSUE 1

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The Presidential Pint

Greetings Fellow Homebrewers and Beer Lovers,

Our upcoming meeting will be at the Bull and Bear Pub at 125 E. Water St., Hanover Square, Syracuse NY starting at 7:00 p.m. Tuesday, January 10th.

First of all, I'd like to say Happy New Year! I'm personally excited and looking forward to 2006 wondering what new changes lie before me and how I can make this world/community a better place for us to live in. I truly wish everyone great success and good health in the year ahead.

That being said, I believe we all stand together in saying "thank you" to Karen Schafer for her efforts in organizing the Holiday Party last month. Everyone had such a wonderful time during the event at the Bull and Bear Pub and I thought their facilities and location worked perfectly.

This month we'll be sampling specifically Homebrew beer. If you've brewed a batch, bring enough to share for 40-plus people (2 oz ea.) as this is the time to strut your stuff and of course taste some great beers. My comments back in July after we hosted our first meeting like this was as follows: "Wooooooooooooooooow, that's the only thing I'll say regarding last month's brew club meeting! The

SCBC Homebrewers needless to say, did an outstanding job of bringing in the best brews in New YorkState for us to drink. My hat and much gratitude goes out to all of you guys that brew as you're second to none in NYS!".

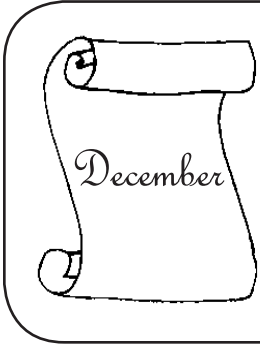
Interested in brewing beers with some of the best brewers in Syracuse? On Monday, January 16th Pete Kirkgasser will be teaching/brewing and opening up his homebrewing station. Pete lives at 112 Greentree Drive, just off of Kirkville Road West. If you're interested in brewing beer, please call him at 437-1981 to confirm your brewing time and what you're looking to brew. Everyone is welcome to stop by to brew, learn, or for some tasting if your time allows.

That's all for now, looking forward to seeing everyone at the Bull and Bear Pub for a fun-filled evening of tasting and some great conversation regarding beer. Please refer to the SCBC Web site (<http://hbd.org/scbc/news.html>) for more details and as always, we're very much looking for all to participate in these great events.

Cheers for now,

Warren





SECRETARY'S REPORT

BY RUDY HAAS

The Holiday Party was a lot of fun! We had the opportunity to meet new people, drink great beers, exchange our favorite brews for someone else's favorites, and enjoy some tasty snacks.

Thanks to Warren for sticking with the lengthy six-pack exchange, it takes a long time, yet it sure beats the free-for-alls we had before President Paul's idea of picking numbers! I ended up with some tasty home-brews.

The nomination of our 2006 officers resulted in a distinguished slate!

President:	Warren Cruse Pete Kirkgasser
Vice President:	Beth Kendrick Ed Wren
Secretary:	Chris Sack
Treasurer:	Frank Volcko
Web/Brewsletter	Stacey Hall

Voting will be held during the January meeting. Only paid members can vote. Single members pay \$20 for the year and couples pay \$30.

So bring your dues and your personal contact information and present it along with your money to our Secretary-elect, Chris Sack.

Chris is going to have his hands full at the beginning of the meeting, so fill out the form (or write it on a sheet of paper) before the meeting so you don't hold up those behind you.

In return you will get a ballot for each position we will be voting on.

Don't forget! Do it right now and put the form in your wallet!

The best of wishes and happiness to all of you in 2006!

Name:

Address:

Phone:

e-mail:



BEERIODIC CALENDAR

February 4, 2006 Central New York Brew Fest New York State Fairgrounds, Syracuse, N.Y.

Taste beer samples, enjoy music and speak to brewers about their products. Ticket price includes commemorative glass, sampling and admission to one session only. Advance sale tickets available at Party Source, Blue Tusk, Clarks Ale House and Galeville Grocery.
<http://www2.nysfair.org/expo/calendar/>

April 29- 30 TAP New York Craft Beer Festival Hunter, N.Y.

One the biggest, best, and most well known craft beer festivals, featuring microbrews from more than 30 New York State Craft Breweries, fine foods and demonstrations to satisfy all kinds of beer lovers. <http://www.tap-ny.com/>

American Homebrewers Association Club- Only Competition Schedule:

February 2006

Big Beautiful Belgians

Entries due February 4, 2006. Judging will be held February 11, 2006.

Shipping Address:
21912 34th Ave W
Brier, WA 98036

Hosted by Lori Brown and the Greater Everett Brewers League of Everett, WA.

Category 18*, Belgian Strong Ale

For more information, contact Lori Brown at lori-brown@att.net.

March/April 2006

American Ale

Entries are due by 4/01/06 and judging will be held on 4/8/06.

Shipping Address:
High Gravity Homebrewing & Winemaking Supplies
7164 S. Memorial Dr.
Tulsa, OK USA 74133
(918) 461-2605

Hosted by Jeffery Swearengin and the Fellowship of Oklahoma Ale Makers (FOAM) of Tulsa, OK.
Category 10* American Ale

For more information, contact Jeffery Swearengin at beertracker@alemakers.com.

May 2006

Extract Beers

Hosted by Tim Bardet and Pacific Gravity of Culver City, CA.

This competition covers All BJCP beer styles (Categories 1-23)*. Extract must make up more than 50% of fermentables.

For more information, contact Tim Bardet at tbardet@finance.ucla.edu.

August 2006

Mead

Entries due by 8/12/2006 and judging will be held 8/19/2006.

Shipping Address:
WZZ AHA COC
2335 Dickerson Road
Reno, NV 89503

Hosted by John Tull and the Washoe Zephyr Zymurgists of Reno, NV.

Categories 24-26*

For more information, contact John Tull at jctull@biodiversity.unr.edu.

September/October 2006

Stout

Hosted by Steve Fletty and the St. Paul Homebrewers of St. Paul, MN.

Category 13* Stout

For more information, contact Steve Fletty at fletty@UMN.EDU.

November/December 2006

Light Hybrid Beer

Hosted by Bill Gornicki & Kevin Kutskill of the Clinton River Association of Fermenting Trendsetter CRAFT of Macomb Twp, MI

Category 6* covering Cream Ale, Blonde ale, Kölsch, and American Wheat or Rye Beer. For more information, contact Bill Gornicki at gornicwm@earthlink.net.

*See new BJCP Style Guidelines at www.bjcp.org.

Volunteers Needed!

Central New York BrewFest is Coming!

The Central New York Brewfest will be taking place Saturday, February 4th at the NYS Fairgrounds and we're looking to have a small booth there to promote home brewing of beer and of course the SCBC membership.

This is an exceptional time for tasting a variety of beers, promoting our club and just down right having a great time.

We're looking for 8-10 people that would be interested in either pouring beer for some of the distributors or working in our booth to share who we are and talk about Homebrewing.

Your admission into the event is FREE and there is no real work involved, there will be plenty of folks to rotate shifts and again, it's absolutely a great time.

There are two shifts available for participation, I believe the first event is from 1 - 4 p.m. and the second event is 6 -9 p.m.

Please advise Warren ASAP if you're interested in participating and provide him with your phone number so that he can call you to guarantee your slot.

Looking forward to a grand time to be had by all!



One afternoon at Cheers, Cliff Clavin was explaining the Buffalo Theory to his buddy Norm:

"Well ya see, Norm, it's like this... A herd of buffalo can only move as fast as the slowest buffalo. And when the herd is hunted, it is the slowest and weakest ones at the back that are killed first. This natural selection is good for the herd as a whole, because the general speed and health of the whole group keeps improving by the regular killing of the weakest members. In much the same way, the human brain can only operate as fast as the slowest brain cells. Excessive intake of alcohol, as we know, kills brain cells. But naturally, it attacks the slowest and weakest brain cells first. In this way, regular consumption of beer eliminates the weaker brain cells, making the brain a faster and more efficient machine. That's why you always feel smarter after a few beers."

RECIPE OF THE MONTH

In February the SCBC Club Only Competition for 2006 will be Belgian Strong Ales, Category # 18. Plan to bring a bottle of what you have brewed to the meeting.

So, get brewing! Here's a recipe for inspiration!

Belgian Strong Dark Ale

Ingredients for 5 1/2 Gallons

Malts

4 lb 3°L Belgian Pilsner Malt

4 lb 3°L Vienna Malt

5 lb 10°L Light Munich malt

1 lb 18°L Belgian Biscuit malt

1 lb 25°L Belgian Aromatic Malt

1 lb 72°L Cara Munich malt

3/4 lb 220°L Special B

1/4 lb 350°L Chocolate Malt

2 lb 18°L Belgian Dark Candy Sugar



Hops

2/3 Oz 5.8% Tettnang 60 Min

1 Oz 4.0% Saaz 30 Min

Yeast

White Labs Trappist Ale yeast WLP500

Prepare a 1 qt starter with yeast and S.G. 1.020 wort from DME the day before brew day.

Procedure

Mash in grains with 7 gallons water at 173°F. Target Temperature 152°F. Mash for 60 minutes.

Sparge with 1 1/2 gallons water at 170°F. Pitch yeast and begin primary fermentation at 70°F.

Dissolve dark candi sugar in 1 pint boiling water on day 3 of fermentation. Stir until dissolved and continue boil for 5 more minutes. Cool and add to carboy. Swirl carboy to mix.

Continue fermentation for 1 month. Prime with 120 grams priming sugar.

O.G. 1.072 before candi sugar.

O.G. 1.090 Estimated if candi sugar had been added up front.

F.G. 1.012

Color: 20 SRM

Bitterness: 25 IBU



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

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