



Brewsletter

For the Salt City Brew Club of Central New York

May 2007

2007 Officers

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Paul Shafer

Vice President

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Frank Volko

Secretary

Rob Helfrich

Webmaster

Todd Relyea

Brewsletter Editor

Bill Benz

Regular Monthly

Meetings are on the Second

Tuesday of the Month at

7p.m.

The Next Salt City
Brew Club Meeting is
May 8th, 2007 at:

La Cuisine Restaurant
435 N. Salina St.
Syracuse, NY

The President's Draught

By Paul Shafer, Club President

President's Draught

May 2007

By: Paul Shafer

Hello, fellow beer lovers! Here it is May, and I still haven't brewed a single Belgian beer for the upcoming Summer. It's a good thing belgians typically ferment at warmer temperatures, as it's starting to get pretty warm in my cold room.

I just got word that Saranac's (Pete Kirkgasser's) High Peaks Imperial IPA took GOLD at the Australian International Beer Competition. If you have not tried this beer yet, go buy some soon. This is a great big beer, but it's perfectly balanced; lots of malt and lots of hops. Just beware, they go down real smooth. If you see Pete, give him a big pat on the back.

We won't be tasting Saranac's Imperial IPA Tuesday, but we WILL be tasting brown ales from several breweries. If you have a brown ale; or if you have any beer you'd like to share with the club, bring it with you Tuesday.

Last month, we talked about getting our wort out of the mash ton and into the brew pot. This month, Todd Relyea is going to talk to us about why we boil the wort. See if you can come up with ten reasons to boil wort before Tuesday's meeting. (HINT: check the Beer Judge Certification practice questions.)

That's all for now; see you at the meeting.

Cheers, Paul

Secretary's Report

By Rob Helfrich

Pinch-Hit by Bill Benz

*Club Meeting- La Cuisine
April 10th 2007*

April was another Great meeting. It was announced that the summer party at Mike and Beth Kendrick's will be on June 23rd. More information will follow at the next two meetings regarding time and dishes to pass, ect. It is always a good time at Mike and Beth's house.

Big Brew Day is at Rich Whites. Coffee & doughnuts will be available complements of the club in the morning. Pizza will be ordered for the afternoon. Bring all necessary brew equipment, as well as your ingredients, and be there at 10 am to begin your own Big Brew Day. Parking is available on street and at the church/school across the street. Also, bring beer, snacks, etc....if you want to.

*132 Hughes Place
Syracuse, NY 13210
Rich's phone # is 478-1984.
This is off Colvin as you're going up the hill.*

If you have any questions, email or call Paul Shafer at Kulmon1@yahoo.com or 451-4014.

Paul presented a discussion on sparging with many of the members joining in.

Tastings for April were from The Unibroue Brewery. If you weren't there you missed some very nice beers.

They were:

Blanche De Chambly, A White Ale, 5% ABV

Maudite, A Strong Red Ale, 8% ABV

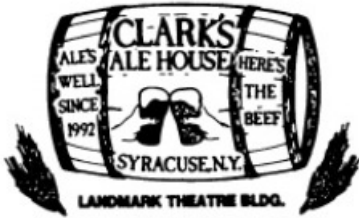
La Fin Du Monde, A Strong Triple Style Golden Ale, 9% ABV

Trois Pistoles. A Strong Dark Ale, 9% ABV

Don De Dieu, A Triple Wheat Ale, 9% ABV

Ephemere, A White Ale, 5.5% ABV

Bill



"Work is the curse of the drinking classes." –

Oscar Wilde

Brews Calendar

May 18th, 2007

Amber Waves of Grain

Buffalo, NY

Entry Deadline May 5th

Info at:

www.niagarabrewers.org/awog/

May 19th 2007

11th Annual B.E.E.R. Brewoff

Nesconset, NY

Entry Deadline May 12, 2007

Contact Peter Algerio at:

petebeer@optonline.net

June 15th 2007

8th Annual NY State Fair

Homebrew Competition

Syracuse, NY

Entry Deadline June 7, 2007

Empire State Brewing and Music Festival

Friday July 20th

5pm to 10pm

Clinton Square, Syracuse, NY

November 10th 2007

Knickerbocker Battle of

The Brews

Albany, NY

Info at:

www.thoroughbrews.com/

Hey! Can your beer really stand up to some good judging?

Does the head really hang in there like it oughta? Is the balance so perfect that King Salomon can't decide if it's too hoppy or too malty? Well, if you brew beer that'll jump onto the judge's table and pour itself, then we have the competition for you.

The 11th annual Western New York Homebrew Competition, "Amber Waves of Grain", will take place on May 18 and 19, 2007 on Grand Island, NY near Buffalo. Yes, the prizes are nice, but it's the quality of the judging experience that helps us attract Grand Master, Master and National ranked judges year after year. So, if you've got what it takes, send us your good stuff and we'll see that you get some pretty good feedback. And if you're truly "Worty", you could get a nice prize too.

2 bottle entries are due by May 5, 2007. Details can be found at

www.awoghomebrew.com. We have drop off locations in Western, Central and Eastern New York State, and of course you can ship them to us too. Just get them here by May 5th.

EJ Wren is a drop off.

Of course, it takes a lotta great judges to evaluate over 400 beers, so if you're an experienced judge, we'd sure appreciate the help.

We'll be running sessions Friday afternoon and evening, as well as

Saturday morning and afternoon. Sign up at the same web site, or

email our head judge at judge@awoghomebrew.com for more information.

Come on; let's see what you're made of.

Thanks,

Terry Felton

Competition Organizer

organizer@awoghomebrew.com

Stinger's Suds

"A Little Competition is a Good Thing"

Another of the many membership benefits of the Salt City Brew Club is the opportunity to get involved through both assisting and competing in the New York State Fair Homebrew Competition. The advantages are many.

At first, it may seem somewhat intimidating. I thought my deep hidden insecurities may surface after questioning "Is my beer worthy?" Images of Mick Barnes and Kevin Flood taking a sip of my IPA then immediately puckering their lips, spitting my brew into a cup and saying my concoction tastes like a slug bath. Fortunately, these fears are completely unfounded. At least to date!

Why enter a competition? First of all, it's a great way to get feedback from official beer judges. How well does your beer fit the categories for a particular style? Is the aroma, appearance, flavor and mouth feel appropriate for your chosen variety? For each entry you will receive the written score and comments from the judges (usually two or three per entry). These comments and suggestions are invaluable for improving your beer.

Where do you start? Our website, www.saltcitybrew.org has a host of information regarding both the New York State Fair competition as well as other regional competitions in New York. Click on the link for style guidelines. There you will find the Beer Judge Certification Program (BJCP) guidelines. Consider this the brewers bible. It provides a wealth of information on nearly a hundred styles of beer. What are the typical ingredients? What is your target original gravity? How much hops and which variety should you use? Pick a style from the Guidelines. Entering the competition is a great way to incrementally improve when brewing your favorite style of beer. The judges will provide you with suggestions which you can help you "nail it" in the next competition.

Another aspect of the York State Fair Homebrew Competition you want to consider is getting involved as a Steward. Sounds official, but its really easy. All you really need to do is prepare the table and the entries for the judges. It's a great learning experience. Essentially, you can taste and score the entries during the same judging process. Then listen to how the judges rate the entry. Don't forget to bring a few extra \$20's. That is how Pete Kirkgasser's Imperial IPA scored so well last year. Just kidding!! On a side note, I strongly suggest you try Saranac's new High Peaks Series Imperial IPA. It is Pete's creation and it is excellent. I'm certain the various homebrew competitions Pete entered helped perfect his recipe.

Just a reminder – the New York State Fair Homebrew Competition is June 15 and 16 this year. So get brewing!!!

Cheers,

Stinger

You know You're A Homebrewer:

IF you've ever stumped the tour guide on a megabrewery tour, deliberately.

IF you have a glass that you wash by hand instead of in the dishwasher.

IF there is a bottle in the refrigerator with an air lock on it.



*Bill Benz
Brewsletter Editor
wbenzjr@twcny.rr.com*

Next Club Meeting: May 8th at

**La Cuisine Restaurant
435 North Salina St
Syracuse, NY**