



# BREWSLETTER

FOR THE SALT CITY BREW CLUB OF CENTRAL NEW YORK

## Current SCBC Officers

### President:

Pete Kirkgasser  
pkirkgas@twcny.rr.com  
315-437-1981

### Vice President:

Kiernan May  
jkmay@swns.net  
315-656-9174

### Treasurer:

Frank Volko  
fvolko@twcny.rr.com  
315-437-9820

### Webmaster:

Karen Shafer  
karenmshafer@yahoo.com  
315-451-4014

### Newsletter Editors:

Ryan Brundin  
ryanb47@earthlink.net  
315-687-3973  
Christopher V. Sack  
cvsack@syracusenet.net  
315-471-1873  
Fax: 315-470-6856

## How to contact the Salt City Brew Club:

### E-mail:

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

### Regular Mail:

Salt City Brew Club  
P.O. Box 1935  
Syracuse, NY 13201-1935

### Regular Meetings:

The second Tuesday of every  
month at one of the local  
taverns. (See bottom of page 2  
for the current location.)

February 2002

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Issue 2

## The Presidential Pint

*By Pete Kirkgasser*

### A Message from the President:

Thanks to all who voted for me. I'm happy to be back heading the Salt City Brew Club. First, I want to thank all of the past officers for keeping the club going strong, as well as the membership for rejoining the club.

I have lots of new ideas and plans for this upcoming year. It's going to be lots of fun. If anyone has any ideas or suggestions for the club, please feel free to call me or one of the other officers. Your input is very important!

Please make sure you support the people and organizations that support us: Clark's Ale House, E.J. Wren Homebrew Inc., Empire Brewing Co., Kitty Hoyne's, I'm Smart and Middle Ages Brewery.

Happy Brewing,

Pete



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## The “Beer” Facts about: Red Lion Brewing Company

Address: 500 Newell St Watertown, NY 13601

Hours of Operation: Tues-Sat 11:30-12:00 Sun 3:30-10:00

Phone No.: (315) 785-5466 (785-LION)

Website: [www.noilder.com](http://www.noilder.com)

Head Brewer: Mike Bauer

Brewing Experience: 4 years professional, 10 years  
homebrewer

Brewery System: Bavarian Brewing Technologies

Brewery “Born on Date”: May 18, 2001

Beers: 6 on always; one yellow, Red Lion Lager and Velvet  
Elvis Stout perennials; 3 seasonals: currently Red Lion  
has a bock, an IPA, and a winter spice

Future Beers: fruit and light ones for the spring.

Upcoming Events: Beer-tasting dinner Feb. 27—4 beers, 4  
courses

Tours Available: “Yes,” says Bauer, “from the bar room  
floor!”

**The next SCBC meeting is at.....**

# Kitty Hoynes Irish Pub & Restaurant

Located on 301 W. Fayette St. in Syracuse, NY

On February 12, 2002 starting at 7:00 pm.

Tasting: Beer from the Red Lion Brewery Company (subject to change)

## Surf's Up, Homebrewer

Ryan Brundin

A few nights ago, I was drunk and browsing the internet (c'mon, we've all been there), and happened to type scbc.com, hoping I might trip upon our esteemed club's website. Much to my surprise, chagrin, and otherwise nonplussed mindset, I stumbled upon...the Soberly Conscious Brewer's Corporation? No.....the Southern Connecticut Bipartisan Crowd?.....No. The Savage Canoer's guide to Basic Carnal acts? NO! I found a delightful little website belonging to the Scarborough Chinese Baptist Church, [www.scbc.com](http://www.scbc.com) (I am not kidding). Believe me, I hadn't heard of them, either—and I'm sure they are a great organization (since I 'm on this kick, I'd be remiss if I didn't point out that scbc.org stands for Science Council of British Columbia—I mean, who knew?).

My point is, if you're in the same situation, staring vaguely at the screen, trying to remember a pertinent web address, type—carefully, now—<http://www.hbd.org/scbc/>. This will lead you to the mother of all homebrew club sites, a veritable plethora of information, organization and eye-candy to boot...yep, it's Salt City's website. So the next time you cozy up to the PC with your favorite beverage (hopefully it's alcoholic), why not pay us a visit?

## SCBC Mini-competition

Starting in March, there will be a SCBC mini homebrew competition each month (one entry per person). There will be a different style judged each month. The winning brewer will receive a \$5 gift certificate from E.J Wren Homebrew. As always, all club members are welcome and encouraged to bring in their own homebrews! The first style will be an IPA. Brewers, start your brewkettles!

*(See page 6 for IPA style guide)*

## You Know Your're a Beer-Geek When...

Ryan Brundin

- You view not picking up a sixer with a name like Giant Panda Strike Pale as a seditious act
- You smugly compare the beer you're drinking with other bar patrons', knowing they're going to hell for drinking a cheap domestic
- You base important life decisions, such as whether or not to feed your wife and kids, on the "mouthfeel" of this month's hot seasonal
- You know more about your brewpub-tender's family than your own
- You allocate more than a third of your garage or cellar space to one facet of your homebrewing system
- You're considering naming your twin daughters Sierra and Nevada
- You genuinely care about the color of your beer bottle
- You are distraught at your family's insistence on vacationing at Disney World rather than Saranac
- You casually toss words like "flocculation" and "ullage" into normal conversation
- Life gets too stressful and you console yourself with Papazian's timeless, "Relax. Don't Worry. Have a homebrew."
- You can actually pronounce the word "breweriana"
- Heineken's "It's All About the Beer" commercials strike a personal chord, much like long-distance spots do with old folks
- You actually inhale a beer before tasting it
- You have incurred at least three second-hand burns while drunkenly dealing with "boil-over"
- You're in the SCBC. God bless ya!

# The Birth of a Batch: A Homebrewer's Lurid Account of How It All Began

Mike McDonough

My fascination with fermentables started in the fall of 1986. I was a stock boy at a local supermarket in my old hometown (the booming metropolis of DeRuyter). The fresh cider had just arrived. The store owner asked me to help him funnel several gallons of it into a used shortening jug (the plastic five gallon jug that contains the shortening used to fill restaurant style deep fryers). We then threw in a handful of raisins (for their yeast) and stretched a balloon over the mouth of the jug. During the following weeks we would periodically change the balloon. We didn't want it to pop on us and let any airborne nasties into our lovingly handcrafted nectar. Several weeks later, we finally drank it. The cider was ceremoniously poured into plastic cups and distributed to anyone brave enough to try it. I tried it. I loved it. Yes, I loved it!

I know what you're thinking; "How could any self respecting beer geek love hard cider made in such a crude fashion"? Well, you have to consider that I was only seventeen at the time and I didn't have the most discerning palate. You also have to take into consideration that I was drinking underage, in the presence of adults, and not getting in trouble for it!

Ten years later I had developed a more discerning palate. I also had a large gift-wrapped box sitting in front of me. You guessed it; a homebrew kit. My interest in fermentables had been reawakened. I dove in feet first. I followed the directions to the letter, but it still boiled over and ruined the stove element. Still, I forged on.

While the wort was cooling my old roommate came in and said: "What's this?" He then proceeded to submerge his whole hand into my precious wort. That was the last anyone ever saw of him. Still, I forged on.

I monitored the fermenter like a nervous expectant parent, mesmerized by every movement of the airlock (which had been upgraded from a balloon). I then carefully bottled my creation and patiently waited fourteen days before trying it. Finally, I cracked my first homemade beer open and poured it into a glass. Nearly trembling with anticipation I raised it to my lips and took a sip. Guess how it tasted? IT SUCKED!!!!!!!!!! Still, I forged on.

My second batch of homebrew came out much better; it was a Sierra Nevada clone recipe that had an aroma of fresh Cascades and a flavor to match. One of my best brews to date. I realized that my forging on was beginning to pay off. I started to branch out and used specialty grains. I noticed that they lent more body, more mouthfeel, and more of all that other good stuff to my beer. I read up on all grain brewing. I forged on and decided that my ninth batch would be an "all grain" effort.

I set up my mash tun and commenced to mashing (actually the grains commenced to mashing). When it came time to sparge, I stood over the mash tun and poured hot water over the grains. I didn't sprinkle the water gently over the grains as one is always instructed to do. I poured it rapidly. (I later

*cont'd on page 5*

# Kolsch: A Rare German Ale

Copied with permission from:  
"Frigate Bay Brew News"

Kiernan May

In Germany, a land dominated by lager brewing, there are few ales brewed. Kolsch is one of them, as is its darker cousin Dusseldorf Alt. Many people believe that Kolsch originated in the city of Cologne or as the Germans say Koln. Over the years the brewers in Cologne resisted the growing trend in the region to switch to lager or bottom fermenting beer and continued to brew their ales. They had a sort of Reinheitsgebot for ale brewing.

The young master brewer has to swear, according to the formula of the oath of August 12, 1698 "That you prepare your beer as of old, from good malt, good cereals, and good hops, well boiled, and that you pitch it with top-yeast, and by no means with bottom yeast. No Tollbier, raw wort, no obnoxious herbs, no matter what name." A Kolsch is described as a pale variety of ale. It is lightly hopped, malty, and dry. The development of Kolsch from alt most likely happened at the

turn of the century in an attempt to compete with the pale lagers.

Some commercial examples are Empire Brewing's Skinny Atlas Light, Old World Brewings New York Harbor Light, and Red Lions Northern Light. Do you see a trend, many breweries and brewpubs call their Kolsch lights to appeal to the average drinker.

The male bill for a kolsch should consist of at least 80% pilsner malt with the remaining being made up of wheat malt or possibly a very small amount of Munich, or an even smaller amount of crystal. There should be little or no hop flavor or aroma. The original gravity should fall be 1.040 - 1.049 with the IBUs between 20-30. The bittering to gravity units should be .5 or so. Hops to consider include Hallertau and Tettnanger. One should try and finish the beer with a final gravity of 1.008.

See bottom of page 6 for a sample recipe.

## The Birth of a Batch (cont'd)

realized that I hadn't read carefully enough.) I boiled the wort in hopes of getting a tasty Scotch ale out of it. It tasted like ... can you imagine what carbonated kerosene would taste like? Still, I forged on.

I retreated back to the safety of extract brewing until I felt I had read enough about all grain. I tried another extract batch, this time with much better results. My self-confidence had been restored. I then quickly made the switch back to all grain brewing. I have been brewing that way for the last

sixty-eight batches. It's time consuming, it's hard work, and at times it's even frustrating (broken stir paddles, stuck mashes, etc.). I still like it. I continue to read as much as I can. Whenever possible, I ask other brewers to share their brewing knowledge with me.

Married life precludes my firing up the brew kettle whenever I want, but I do manage to make a batch now and then. Speaking of married life, my wife is now a reformed light beer drinker. I'm slowly turning her into a beer geek. She hasn't shown an interest in brewing, but you never know....

**Beer** (*n.* an alcoholic beverage usually made from cereal grain)

**Vocabulary** (*n.* a list of words usu. alphabetically arranged and explained or defined)

Don't know your hops from your hefeweizens? Your mash from your malt? Your—dare I say—decoction from your Dusseldorf? Fear not, then! This monthly section just might help!

1. aerate - to forcibly introduce air or pure oxygen into wort (unfermented beer) to facilitate yeast growth
2. esters - compounds primarily produced during warm fermentations, principally by wild or top-fermenting yeast strains, that are responsible for fruity aromas in beer (often suggesting aromas of banana, cloves, apples, and vanilla)
3. Hefeweizen - German for “yeast-wheat;” a popular Bavarian style with a unique “bananas and bubble-gum” character
4. sparging - the process of spraying hot brewing water over spent grains in order to extract any remaining sugars into the wort
5. tun, lauter - where sparging takes place

Ryan Brundin

## Recipe of the Month

This month's recipe is from Kiernan May, who originally had the recipe as part of his article on Kolsch beers. (See page 5)

This recipe is for a five gallon batch.

Malt extract: 6 lbs light dry malt (any brand will do, if you know of one made from pilsner malt, use it.)

Hops: 2 oz Hallertau pellets

Yeast: Wyeast German Ale

Priming Sugar: 3/4 cup cornsugar, or 1 1/4 cup dry malt

Original Gravity: 1.048

Final Gravity: 1.008 - 1.0012

## IPA Style Guidelines

(Excerpt from the 2002 BJCP Style guide)

Aroma: A prominent hop aroma of floral, grassy, or fruity characteristic typical. A caramel-like or toasty malt presence may also be noted, but may be at a low level. Fruitiness, either from esters or hops, may also be detected.

Appearance: Color ranges from medium gold to deep copper, with English versions often darker than American ones. Should be clear, although some haze at cold temperatures is acceptable.

Flavor: Hop flavor is medium to high, with an assertive hop bitterness. Malt flavor should be low to medium, but should be sufficient to support the hop aspect. Despite the substantial hop character typical of these beers, sufficient malt flavor, body and complexity to support the hops will provide the best balance. Very low levels of diacetyl are acceptable, and fruitiness from the fermentation or hops should add to the overall complexity. Some alcohol warming may be sensed in stronger versions.

Vital Statistics: OG: 1.050-1.075; FG: 1.012-1.016; IBUs: 40-60+; SRM: 8-14; ABV: 5-7.8%

## From the editors ...

In order to make the *Brewsletter* more representative of the club, we invite everyone to send us articles or anything beer related that you find interesting. This can include your favorite recipe's, brewing tips, bottle labels, reports on brewing/beer events, notes on your latest brew house tour, anything.

Submissions can be sent to us via e-mail at:  
[ryanb47@earthlink.net](mailto:ryanb47@earthlink.net)

By snail mail to:  
Ryan Brundin  
505 Race St  
Chittenango, NY 13037

If articles are submitted on a floppy disk, please save the article as a text file on a PC formatted disk. If you don't have a computer, remember that if we can't read your handwriting ...

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

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## “On Tap” in February, March, & April

### February:

12th - Club meeting at Kitty Hoynes. Brewery of the month: Red Lion Brewing Co.  
27th - Red Lion Brewing Company's "Beer tasting dinner" (See page 2 for details)

### March:

12th - Club meeting at Clark's Ale House. Brewery of the Month: Brooklyn Beer  
SCBC monthly mini competition - style is IPA

### April:

9th - Club meeting at Kitty Hoynes. Brewery of the month: Saranac  
Monthly mini competition - style TBA  
13th - Tour of FW Matts/Saranac (details to be determined at club meeting)



*Salt City Brew Club*  
P.O. Box 1935  
Syracuse, NY 13201-1935  
Address correction and Forwarding Requested

Next club meeting is on:  
February 12th at Kitty Hoynes

**FIRST CLASS MAIL**

