



BREWSLETTER

FOR THE SALT CITY BREW CLUB OF CENTRAL NEW YORK

MARCH 2006

VOLUME 13

ISSUE 3

Current SCBC Officers

President
Pete Kirkgasser

Vice President
Ed Wren

Treasurer
Frank Volkco

Secretary
Chris Sack

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
c/o Chris V. Sack
544 Park Ave, #3
Syracuse, NY 13204

The Presidential Pint

First I would like to thank Randy Rarig, for heading the topic of the month on sanitation. We had a good turn out, with lots of interest in the discussion.

We are going to meet again at Clark's Ale House, on the 14th. I know it was crowded last month, but we are limited on a free location. We are also looking at other sites, but we sure love Clark's and the Armory area.

This month, Tim Herzog from Flying Bison Brewery, is planning to visit us and talk about his brewery and bring us some samples. Mick Barnes will be leading our discussion on beer formulations and we will also have the regular club business.

Don't forget to support the people who support us; Flying Bison Brewery, EJ Wren Homebrew, Saranac, Middle Ages, Clark's Ale House, The Blue Tusk, and Galeville Grocery in Liverpool.

Cheers,

Pete

Beer Hunting in Syracuse

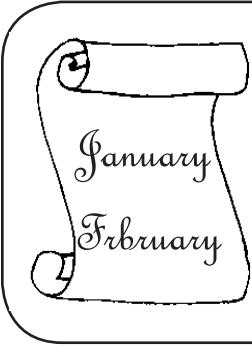
by Peter Garofalo

As many of you may know, our hometown has the rare distinction of having a wider variety of beers available on draft than in bottles. Despite that, Bill Benz and I set out to locate as many classic beers in bottles as we could, since we'd need them for the BJCP Exam study group.

The good news is that there are three decent retail beer shops in Syracuse. The first, Party Source Beverage on Erie Blvd., had a better selection that seen in recent months. There were several dozen breweries represented, and most appeared to be fresh. The next stop was Brilbeck's Corner Market on Ulster St. This small neighborhood market had a surprising variety stuffed into their small grocery store, including a few not seen at Party Source.

The most pleasant surprise of the trip was Galeville Grocery on Old Liverpool Rd. Not only does Bernie Rivers have a solid selection of micros, both domestic and imported, but he has a list of beers available from a new distributor. He was gracious enough to ask for suggestions on beers to order, and I was

Continued on page 4



SECRETARY'S REPORT

BY CHRIS SACK

The January meeting for the Salt City Brew Club took place at the Bull-n-Bear pub off of Amory Square. There was a full house of members and several guests.

The annual membership dues were collected and the paid members were presented with their official ballots for the presidential and vice-presidential elections. More on that later.

Warren presented to the club his closing agenda. It included his personal objectives when entering into 2005, the club's accomplishments for 2005, and his suggestions for growth areas in the club for 2006.

Our style of the month was homebrews. At least four homebrews were tasted over the course of the evening. Lindsey Reider started off the tasting with a delightfully hoppy IPA. Next was an oatmeal stout from the "Teach Warren to Homebrew Day", (brewed with an absent Warren). Mick and Kevin treated us to at least one of their dark brews, unfortunately I do not remember the style. Finally, Pete Garafalo treated us to his light and refreshing Kolsch. During the tasting, I was involved in ballot counting, so if a member's brew was not acknowledged here, my apologies. The ballot counting went without incident. No need to go to the Supreme Court for a final determination. The winner for club president was Pete Kirkgasser, and the winner for vice-president was Ed Wren. The other offices were uncontested and are as follows: club secretary, Chris Sack; Brewsletter editor, Stacey Rollins; Webmaster, Todd Relyea.

Many thanks go to Bob Santore and Pete Garafalo for last year's Club-Only Competition. Bill Benz will be taking over the Club-Only Competition. Bill will also be incorporating judging practice with the competition.

Other items that were mentioned at the meeting and which should be looked into included incorporation of the club to minimize officer's liability, setting up club credit for the purchasing of club tasting beers (Galeville and Party Source), and getting together with other clubs for combined activities.

For his first order of business, President Pete Kirkgasser suggested that next month's meeting be moved to another day. This is because next month's "second Tuesday" is Valentine's Day. The members present voted to move the meeting to Monday, Feb. 13. The meeting place will be Kitty Hoyne's. Pete also asked for suggestions for alternate meeting places for future meetings.

We had a great meeting on Monday, February at Clark's Ale House. There were at least 35 members present. This included four new members. Everyone should introduce themselves to: Rich White, Travis Glazier, Jeff Kinville, and Gregg Paur.

This meeting also re-introduced the new meeting format. The first half of the meeting, was a mini-seminar. This month's topic was sanitation. Randy Krytusa did a great job. Randy explained to us the difference between sanitation and sanitization, described the different types of cleaners available, their benefits (eg. rinse vs. no-rinse), and their down-sides (usually cost).

Randy discussed different devices commonly used by homebrewers. These included: the "J" style bottle washer which attaches to a faucet, a bottle tree that will allow almost two cases of bottles to dry in a small corner of your brewery, and how a dish washer can be used to help sanitize your bottles prior to bottling (hot water rinse without soap and heated drying cycle).

This month's seminar also resulted in excellent input from several of the club's experienced brewers. Thanks go to Todd Relyea, Mick Barnes, Pete Kirkgasser, and Pete Garafalo.

The second half of the meeting was for tasting this month's style. February's style was Belgians. The commercial example was "Tres Pistoles" from Unibrou. Mick Barnes, Kevin Flood, and Paul



BEERIODIC CALENDAR

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

The biggest 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/>

May 19-20 Amber Waves of Grain, Buffalo
The 10th Annual Western N.Y. Homebrew Competition

The label contest returns this year so it's time to get creative and send in your best! The labels will be judged at the Brewers Night Out Banquet. The winner is determined by popular vote. <http://www.niagarabrewers.org/awog/index.php?page=home>

May 20 10th Annual B.E.E.R. Brew-Off, Calverton, N.Y.

Fire up those kettles and get to brew'in your best beers, this is the premier Homebrew Competition on Long Island! Stay tuned for details. <http://hbd.org/beer/>

June 3, 2006
Brew at the Zoo

Join the animals for this all-inclusive 10th annual beer sampling at the Rosamond Gifford Zoo!

American Homebrewers Association Club-Only
Competition Schedule:

February 2006

Big Beautiful Belgians

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

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 April 1, judging will be held April 8.

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*

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 tbar-det@finance.ucla.edu.

August 2006

Mead

Entries due August 12, judging held August 19.

Shipping Address:

WZZ AHA COC
2335 Dickerson Road
Reno, NV 89503

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

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

Category 13*

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

Beer Hunting in Syracuse

continued from page 1

happy to comply. A few weeks later, Bernie called with some good news, the beers were in!

When we arrived at the store, we found a very impressive lineup of classic beers. I tried to list them all, but I am sure I missed a few:

- Cantillon Gueuze: a true lambic, very sour and with none of the sweetness of Lindeman's that is more commonly available.
- Gaffel Koelsch, a real classic example from Cologne.
- Kulmbacher Monschoff Schwarzbier, a Michael Jackson "four star" beer.
- Coniston Bluebird Bitter, a bottle-conditioned special bitter that was the CAMRA supreme champion beer of 1998.
- Rochefort 8 and 10: classic Belgian dark strong ales
- Maredsous 8 and 10: more classic Belgians
- Westmalle Dubbel: a classic Belgian abbey beer

In addition, the lineup of breweries and their products was truly impressive: Brooklyn, Rogue, Southern Tier, Weyerbacher, Dogfish Head, and La Choulette, to name a few.

Bernie Rivers has gone out of his way to locate a great selection of beers, and all beer lovers in the area should recognize his efforts. If you have a chance to stop by and grab a few classics, be sure to thank Bernie and let him know you are from the Salt City Brew Club.



Secretary's Report

continued from page 2

Shafer brought us their homebrew examples.

Next month we are back to our regular "second Tuesday of the month" schedule. The seminar will be recipe formulation, presented by Todd Relyea, the head brewer of Relyea Brewing. The style of the month is "American Ale." President Pete is trying to invite the head brewer from Flying Bison in Buffalo, for the tasting session of the meeting.

June's meeting is planned for Middle Ages Brewing Co. A fall brewery tour is planned for Saranac, Omegang, and Cooperstown. The cost is expected to be \$25/\$35 (member/non-member). The cost would cover bus, tours, and lunch. More details on both items as they become available. The 10th CNY Brewfest was held on February 3 at the NYS Fairgrounds. SCBC had its own table but we were not allowed to pour any of our brew. This resulted in many disappointed tasters. Yours truly manned the booth for both sessions. I was busy collecting names of potential future homebrewers, selling raffle tickets for the brew kit donated to the club by Ed Wren of EJ Wren's Homebrew (thanks Ed), and answering as many beer-related questions as possible. Ed Wren picked the winning ticket at the February meeting and William Lamsley of Syracuse was the lucky winner.

In closing, Prez. Pete mentioned that his "Brewing on the Monday after the meeting" will be changed to "Brewing on the Saturday after the meeting." Don't be afraid to call Pete and join him for a session. This is an excellent way to learn about brewing from an experienced homebrewer and see how easily a hobby can become an obsession, er, I mean a profession.

RECIPE OF THE MONTH

Just in time for Spring, here's a great Spring Wheat beer, commonly known as Maibock. Happy brewing!

Maibock

Grains used in this recipe:

10 Lbs. 2 row
3 lbs. Munich

The wort will boil for a total of 60 minutes during which time the following hops and other ingredients will be added to the boil.

At the start of the boil add the following BITTERING HOPS to boil for the entire 60 minutes:

1 oz. Mount Hood

30 minutes from the end of the boil add the following FLAVOR HOPS:

1/2 oz. Mount Hood

5 minutes from the end of the boil add the following AROMA HOPS:

1/2 oz. Mount Hood

Add the following other miscellaneous ingredients near the end of the boil:

15 minutes from the end of the boil add 1 tsp. Irish Moss

At the end of the 60 minute boil, remove the pot from the heat then remove and discard the hop bags. Allow the wort to cool to about 78°F. At this point, take a sample of the wort for the specific gravity reading, refer to your hydrometer instructions for taking this reading.

The proper temperature at which to pitch the yeast is in the 65°F-75°F range. If necessary, place the fermenter into a cold (or warm) water bath to bring the temperature into this range. When the temperature is correct, pitch the yeast. (Note: If a dry yeast is used, rehydrate it prior to pitching by sprinkling it on top of 1/2 cup of water that has been boiled and cooled to 85°F. Allow the yeast to rehydrate, unstirred, for no more than 15-20 minutes before pitching.) NOTE: The yeast required for this recipe is Wyeast 2308 Munich Lager.

Install an airlock or blowoff hose to the fermenter and move the fermenter to a dark spot for primary fermentation.

Allow the beer to ferment for one week in the primary fermenter, then rack the beer into a secondary fermenter for an additional week to clear. At the end of the second week, record the specific gravity reading. A steady specific gravity reading of different samples over two or more days indicates that fermentation is complete.

When fermentation is complete, proceed with bottling. In a bottling bucket, add 3/4 cup of corn sugar or 1 1/4 cups of dry malt that has been boiled in 2 cups of water. Gently rack the finished beer into the bottling bucket with the priming sugar solution. Using a bottle filling tip, fill the bottles to 1/2" - 1" from the top. Cap the bottles and allow them to condition at room temperature for two weeks.

Projected Original Gravity of this recipe	1.061
Projected Final Gravity of this recipe	1.020

Club-Only Competitions

The Club Only Competitions are open to members of the Salt City Brew Club. Every month we will be holding a competition and judging for a different style. Periodically, we will submit the winners of the local club only competition to the General club-only competition sponsored by the AHA.

March 2006

Style: American Ale (Category #10), winner submitted for AHA in April

April 2006

Style: IPA (Category 14)

May 2006

Style: Light Lager and Pilsner (Categories 1 and 2)

June 2006

Style: Belgian and French Ale (Category 16)



Let's Talk Beer

Following is a general list of meeting topics for SCBC meetings. Any hand-outs or other materials associated with the meeting will also be posted here. If you have any requests for technical topics or particular styles of beer you would like to have included during the tasting, please let us know!

March 2006

Technical Topic: Recipe Formulation

Style of the Month: American Ale (Category #10)

April 2006

Technical Topic: Extract Brewing

Style of the Month: IPA (Category 14)

May 2006

Technical Topic: Hops

Style of the Month: Light Lager and Pilsner (Categories 1 and 2)



An Irish Pub Joke

An Irishman, an Englishman and a Scotsman go into a pub. Each orders a pint of Guinness. Just as the bartender hands them over, three flies buzz down and land-- one, two, three-- in each of the pints.

The Englishman looks disgusted, pushes his pint away and demands another... the Scotsman picks out the fly, shrugs, and takes a long swallow.

The Irishman reaches in to the glass, grabs the fly between his fingers and shakes him as hard as he can, shouting 'Spit it out! Spit it out!'



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.

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.