



# Brewsletter

For the Salt City Brew Club of Central New York

October 2007

## 2007 Officers

### President

Paul Shafer

### Vice President

Dave Meszko

### Treasurer

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  
October 9th, 2007 at:

Middle Ages Brewery  
120 Wilkinson St.  
Syracuse, NY 13204

## *The President's Draught*

*By Paul Shafer, Club President*

10/07

*For those of us without a temperature-controlled conical fermenter or a dedicated fermenting fridge, Fall is the perfect time of year to brew beer.*

*Fermentation temperatures are one of the hardest things to control when making beer. In the summer, even a basement can be too warm (unless you have Stinger's sump pump hole.) In the Fall, it's easy to find a place that's 70 degrees or so--the basement, garage, closet, or living room. So, get busy brewing those pumpkin ales, Doppie Bocks, barley wines, or whatever; because winter is right around the corner.*

*This month's meeting will be held at Middle Ages Brewery. We will be sampling a variety of English-style ales in the newly remodeled tasting room. Tours of the brewery will be offered. Finger food will be provided. Every year, owner, Marc Rubenstein, is nice enough to open up his brewery for us. Please return the favor by buying some beer or something from the gift shop.*

*There will be a tasting fee of \$2 for members and \$3 for non-members. We will also have a 50-50 Raffle plus prizes.*

*Cheers,  
Paul*

# Secretary's Report

*By Rob Helfrich*

Secretary's Report  
Club Meeting – OHM Lounge  
September 11, 2007



*I apologize to those of you who won at the New York State Fair Homebrew Contest and were not included in last month's report. It's revised below and I sure hope I got it right this time.*

*Congratulations to the club members who won in the New York State Fair Homebrew contest. Great brewing and congrats to:*

*Dave Meszko – 3<sup>rd</sup> Best of Show – Smoked Hefeweizen  
Mark Wittenberg – 1<sup>st</sup> – Traditional Bock  
Dave Palmer – 1<sup>st</sup> Cream Ale  
Mark Wittenberg 2<sup>nd</sup> – Brown Porter  
Dave Palmer 2<sup>nd</sup> - American IPA  
Dave Plamer 2<sup>nd</sup> Weissbier  
Mark Wittenberg – 1<sup>st</sup> Saison  
Dave Palmer – 2<sup>nd</sup> Belgian Triple  
Joe Hernandez – 2<sup>nd</sup> Smoked Beers  
Rob Helfrich – 2<sup>nd</sup> Bohemian Pilsner  
Kevin Flood, Mick Barnes – 3<sup>rd</sup> German Pilsner  
Chris Sherman - 3<sup>rd</sup> California Common  
Rob Helfrich – 1<sup>st</sup> Extra Special Bitter  
Rob Helfrich – 3<sup>rd</sup> American Pale Ale  
Dave Meszko, Pete Koloski – 3<sup>rd</sup> American IPA  
Rob Helfrich – 1<sup>st</sup> Belgian Wit  
Dave Meszko, Pete Koloski – 3<sup>rd</sup> Fruit Beers  
Dave Meszko – 1<sup>st</sup> Smoked Hefeweizen  
Steve Roberts – 3<sup>rd</sup> Melomel*

*Despite a late start, our meeting at OHM was a great event as always. Great atmosphere, especially the bier garden. Chris Sack was our speaker for the evening. Chris is a resident expert on many things involving home brewing. He provided a very informative discussion on kegging. Chris also suggested any members wishing to try kegging to contact him. He has extra equipment which you could borrow before deciding to make the additional investment.*

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# Brews Calendar

**November 10<sup>th</sup> 2007**

**Knickerbocker Battle of**

**The Brews**

Albany, NY

Info at:

[www.thoroughbrews.com/](http://www.thoroughbrews.com/)

## You know you're a Homebrewer:

IF the owner of the beer store doesn't remember your name anymore.

IF you've even thought about adding hop oil to unscented love oil.

If you refer to the foam on a pot of boiling spaghetti as "hot break".

*Saranac's Imperial Stout has been released. I tried a few, and I will report that you will not be disappointed. It seems to have a few Kirkgasser influences such as high ABV (9%) and "in-your-face" hop character. As of Saturday, it was not available at Galeville, but it should be on their shelves by next weekend. I encourage you to try it.*

*At the last meeting, the bar tender inadvertently switched my tab with Rich White's. Worse, they charged my card without signature plus made me pay cash to close the tab when I picked up my card the following Friday. All was not lost, since it was an excuse to visit the Empire Brewing Company. I was quite impressed with the quality of the beers on tap. Specifically, their Heffeweizen is absolutely the most fantastic example of the style I have had the pleasure of tasting. Check it out.*

*Ed Wren has the Fat Tire Ale yeast in stock at his shop. For a Fat Tire clone recipe, check last month's Brewsletter or ask Ed for a copy. Ed also mentioned Wyeast has released, for a limited time, Canadian/Belgian yeast that clones very well with Unibroue ales. Therefore, see the clone recipe in this newsletter for Unibroue's Blanche de Chambly.*

*Happy Brewing,*

*Rob Helfrich*

***"If you ever reach total enlightenment while drinking beer, I bet it makes beer shoot out your nose." -- Deep Thought by Jack Handy***



Next Club Meeting: October 9th at

**Middle Ages Brewery**  
**120 Wilkinson St**  
**Syracuse, NY**

*Bill Benz*  
*Brewsletter Editor*  
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