



# The Midnight Brewer

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## Special Edition: Roving Beer Drinkers

### Enjoying the Brews Of Fort Collins, CO

*(Rx to winter doldrums)*

By Melinda Byrd

It was this February ... no snow, winter doldrums, code orange terrorism alert posted. Valentine's Day was coming. John and I had met in Colorado 25 years ago. It was time for a little trip to our roots. Our friends, Ron and Cindy had written a little PS on their Christmas card, "When are you going to come out and spend a week-end at our mountain cabin with us??"

Before noon on Valentine's Day we landed in Denver. No snow in sight except on the distant mountains. We rented a little car and drove to Cindy and Ron's house in Fort Collins. The kids were still in school, so we had a few hours to spend in Fort Collins. Ron had a box of empty growlers in the back of his SUV. We had to fill them before heading to the high country.

First stop was **Coopersmith's Pub and Brewing** for lunch—and brews. Yes, I did whip out my handy little "M.H.L. Brewpub Review card" and filled out appropriate stuff. Just suffice to say, we all had great hearty lunches in a restaurant with exceptional atmosphere. Every box on the card was checked "Wow!" It's definitely a town favorite and very nice for families with children as well as the connoisseur brewer. My favorite brew was called "Ze Bock" or maybe it was the Punjabi Pale Ale! They all were great. We left with a few growlers full—one with Ron's favorite, Sigda's Green Chili beer.

Next stop, **O'Dell's**, a microbrewery. The front lobby was a tasting bar. The friendly young bartender greeted us and kept giving us generous samples of everything we asked for. I especially liked the O'Dell's Cut-throat Porter. But I liked them all. When I shared with the bartender the fact that I am a hop-head, he went back to his special stash of a pale ale that they had hopped "way up!" Awesome. Their T-shirts, hats, and other souvenirs had the most wonderful designs of trout on them. I could have spent a lot of money there. Ron filled a few more growlers (one with porter for me). We begged the bartender to stop giving us samples, for we had one more stop.

As we pulled in to the parking lot of **New Belgium Brewing Company**, Cindy noticed her watch. We had only 15 minutes before we had to pick the kids up at school! We hurried past the long line of fat tire old bicycles parked out front and entered another very busy and very friendly microbrewery. With only a

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### Indianapolis Brewpubs & Microbrews

*(...or, make every trip a beer trip!)*

By Steve Kranz

Every trip out of town can become a beer trip, with some dedication and advance work. My sixteen year-old tuba player was called to Indianapolis in March to play in the Honor Band of America. So I went searching for brewpubs at [www.aob.org](http://www.aob.org) to plan my own little beer tour while in Indy, to occupy my time.

Indianapolis hosts a number of brewpubs, and I found my way to two of them. The first stop was the **Broad Ripple Brewpub**. Broad Ripple is an area of Indianapolis fifteen minutes north of downtown. The inside of the place is utilitarian, but inviting nonetheless...three rooms that feature small plain tables, dark wood and low lighting. There isn't much decor other than a few photographs on the walls, but IMHO that's a good thing because it would only detract from the main purpose of going to the Broad Ripple Brewpub: enjoying excellent beer and food in a classic pub atmosphere. The only thing missing, since I was on my own, was some conversation to accompany the beers.

The beer menu includes the pub's seven house brews, and an assortment of microbrews, primarily from the Midwest. I smiled when I overheard the bartender tell a patron that they didn't serve any "mainstream" beers. I ordered a house sampler:

1. **Lawnmower Pale Ale.** A blonde ale, this beer was clean, light and flavorful. The only thing I would ask for is a little more carbonation.
2. **Extra Special Bitter.** The ESB was so special, I just drank it without taking notes. In my defense, my food had just arrived, I was hungry, and the ESB was the next glass on the table, so... I guess that makes me a bad beer writer. It know it was good because I drank it with gusto.
3. **Stout.** This one is very nice, too. It hits the palate with a roasted chocolaty flavor that's not over-done, and a strong hint of that special Guinness silky mouth feel. Nice and dry, too. Yummy.
4. **India Pale Ale.** This IPA is sure to please any hop-head. But an IPA isn't all about hops, and Broad Ripple's is well-balanced with maltiness and a bit more alcohol than the first two beers. Very nice.
5. **Wheat Beer.** The wheat seemed a little bland. It was not "effervescent" as described on the menu (actually it was just about flat), and it didn't have that wheat-beer tartness.

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# Club Hoppennings

## Holiday Party at Bart's

A nice turnout at our 2002 Holiday Party at Bart's capped our club's ninth year of existence. We had the place to ourselves, and enjoyed the great selection of food which Bart created for us. Thanks to Bart and his staff for their hospitality.

Comments received afterwards suggest that the atmosphere at Bart's was considered a little cold and un-party-like. So, it seems likely that we'll try to return to a home setting for this year's event. Please contact Karen or Greg Lambrecht if you are interested in hosting the 2003 party.

## A chilly night for a chili competition

Gary and Lydia Cress once again hosted the club at their annual Chili competition in January by turning their garage into a splendid dining room complete with blast furnace. Congratulations go to Jim LaScoula, whose winning chili recipe appears on Page 7. Yours truly got outta there just in time...I think I heard loud music bouncing to the beat of a strobe light as I pulled away.

## New Orleans in Westminster

About thirty club members and friends attended Michelle and Steve Kranz's annual New Orleans/Mardi Gras theme tasting on March 1st. While we weren't treated to that Mardi Gras tradition of women removing their tops (not even *one*), at least the food was right. This in spite of the fact

that our five pounds of frozen crawfish tails took a detour from Lafayette, Louisiana to Portland Oregon before being delivered here exactly one week late (but, still frozen thanks to dry ice). The culprit was Federal Express (remember their old slogan... "when it absolutely, positively has to be there overnight.")

## Next year is our Tenth Anniversary!

Next Summer/Fall, our club will be ten years old. Seems to me that we ought to plan some sort of celebration. At first I thought of a club trip to the Great American Beer Festival in Denver, but that's kind of pricey (and extravagant?) and would put the celebration out of reach of many members. I might try to get to Denver next year for the beer festival anyway, but we'd like to hear from the membership, with ideas for a more local celebration that everyone could take part in. Send your ideas to Greg or Karen Lambrecht.

## 2003 National Homebrew Competition

Entries are due between April 9-18. Download/print the rules and forms from [www.aob.org](http://www.aob.org)

## Damn it...

Sitting here in my office typing this, I heard a sudden noise that sounded like a water pipe leaking. Glad it wasn't a water pipe, it was a bottle of mead that popped its cork and poured out all over the wine rack, shelf and floor. Ugh...

### Benefits of Membership

Members of the Midnight Homebrewers' League get these benefits in addition to this newsletter:

- Priority registration for tastings and other events
- Nifty color membership card, good for discounts at local homebrew supply shops
- Purchase club-logo T-Shirts
- Membership Directory - get help from other members
- Library of "Classic Beer Style Series" brewing books to borrow
- Buy, sell, trade anything "beer" in free member ads

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<http://members.aol.com/midnightbrewers/index.htm>

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few minutes we strolled the glassed catwalk over the brewing operations. Very impressive. We glance through the history and pictures posted along the hallways. Ron filled his remaining growlers. I bought some posters of some of their beers and they gave me a “Sunshine Wheat Lip Service” lip balm. Very nice folks. Check out their website just for kicks:  
www.newbelgium.com.

Now we were prepared for a weekend with “long-lost” friends. We spent the next three days near the Rawah Wilderness area just south of Laramie, Wyoming. Cross-country skiing in the higher elevations, seeking moose, elk, mountain lions, pronghorn. The cabin had everything we needed without running water nor electrical connection to “civilization.” We basked in friendship, gourmet meals made by Cindy, challenging ski excursions, hot showers (yes, really), and plenty of delicious microbrews.

John and I arrived home on the first evening BWI reopened after the Storm of 2003. We dug our car out of long term parking with ski and hubcap. A couple of weeks later, Ron and Cindy were under 3 feet of snow too. The trip west was the shot in the arm we needed. The snow was a great “welcome home.” Now we are sitting around dreaming about a beer festival in Fort Collins... hmmm. Our anniversary is coming up.

### **New Belgium Brewing Company, Creed We Believe In:**

Producing world-class beers.

Promoting beer culture and the responsible enjoyment of beer.

Continuous, innovative quality and efficiency improvements.

Transcending our customers' expectations.

Environmental stewardship: minimizing resource consumption, maximizing energy efficiency and recycling.

Kindling social, environmental and cultural change as a business role model.

Cultivating potential: through learning, participative management and the pursuit of opportunities.

Balancing the myriad needs of the company, staff, and their families.

Committing ourselves to authentic relationships, communications, and promises.

**Having fun.**

*(Continued from page 1)*

6. **Red Ale.** This ruby red beer was low in hops and malt, and easy to drink.
7. **Barley Whine.** On the other hand, the barley wine was a robust sipping beer. Malty and warming, not too sweet, it was very flavorful.

In addition to the house beers, I had pint of **Alpha King** brewed by Three Floyds Brewery (a brewpub in Indiana). Alpha King is a hop monster...one of the hoppiest beers I've ever had.

Broad Ripple's food menu is extensive and eclectic. I opted for something that called to me the second I read it: a **Braunschweiger BLT**. That is, a standard bacon, lettuce and tomato sandwich on rye, with a thin layer of Braunschweiger liverwurst. Now I can see you all making faces, and you haven't even tried it yet, so just stop it. The menu said “good with beer” so I took them at their word, and they were right! Maybe this sandwich started out as a mistake that some brave soul tasted and said, “Dang, this is good” — kind of like that first prehistoric beer that some caveman tasted, and...well, the rest is history.

Afterwards, I stag...walked across the street to Great Fermentations, a nice homebrew shop. It was manned this day by a “hip-hop” clad young dude who greeted me both at my arrival and departure with a friendly if slurred and incomprehensible, “Alright, that’s cool, man.”

I then stopped at 21st Amendment Liquors and picked up some more Alpha King ☺, and some Oaken Barrel Brewing Co.’s **Meridian Street Lager** which I had the next night with a really good hot & sour soup and chicken lo mein as I sat in bed and watched TV. Meridian Street is decent, not great but not bad.

The next day I had lunch at the **Alcatraz Brewing Company**. The unique décor features chain-link fence sections dangling from the ceiling, and it was loud and busy at lunch time. The Chicken with Wild Rice soup was good, and the Reuben sandwich had an outstanding flavor thanks to the dressing, but it was a little soggy. The beers were also good, though overall Broad Ripple’s were a cut above. Again, I had the sampler:

1. **Searchlight Golden Ale.** A slightly sweet, light ale that’s very easy to drink a lot of in a hurry.
2. **Weiss Guy Wheat.** Good but not remarkable.
3. **Big House Red.** A little more flavorful than Broad Ripple’s, with a nice, subtle nutty character.
4. **Pelican Pale Ale.** OK, but sort of nondescript as far as Pale Ales go. Definitely not a standout.
5. **Birdman Brown.** A nut brown ale with a distinct, nutty character that is really good. Former Gold Medal winner.
6. **Cable Car Stout.** Fine, but again not as good, and not as dry, as Broad Ripple’s.
7. **Prison Porter.** Very good porter, not too roasty.
8. **Winter Ale.** This was the last beer I tasted and had half a buzz going. Seems that it had almost a peppery flavor, which was enhanced by high carbonation.

That was it for my Indy beer tour. All in all, a successful beer trip.

# Palm brewing software updates

By Steve Kranz

Handheld computers are perfect for the home brewery. They are small but powerful devices that do more than just take the place of a printed recipe. Indeed, they can replace the desktop computer for brewers' computing needs, which consist mostly of creating and logging recipes. [I wrote the entire article on my Indy beer trip in my hotel room on the Palm computer using a Palm Ultra-Slim Keyboard.] Because of their extreme portability, handhelds can provide brewing day tools which desktop computers cannot, including instantaneous electronic record-keeping and updating, calculation and conversion utilities, and even alarms/timers to keep your brewing session on schedule.

**BrewLogPro** is a full-featured brewing program with sufficient features to satisfy even most all-grain brewers. While not as good as it could be, it is a great leap forward in stand-alone Palm-based brewing programs.

I also updated my Brew Builder Palm database. **Brew Builder 1.1** now has more on-line help, and real-time alarms for the hop additions contained in your recipe. I humbly think that Brew Builder 1.1 is the spiffiest and easiest to use Palm-based brewing application available. Although it is free (from our web site or other online locations), it requires SmartList To Go (available from [www.dataviz.com](http://www.dataviz.com)).

## BrewLogPro 1.1

BrewLogPro 1.1 is a full-featured recipe builder and log program. To begin, you "create a recipe" from the opening screen and you come to this Main page in which you give your recipe a name and enter other pertinent information. From here, tap on one of the navigational tabs down at the bottom of the screen (Malts, Hops, etc.) to proceed with your recipe creation.

Main  
Name Test Brew  
Date 3/8/03 # 1 Gal 10  
Style 4. British Bitter  
Cat. 4A. Ordinary Bitter  
Method All Grain  
O.G. 1.040  
F.G. 1 ABV% 5.2 (Calc)  
Malts | Hops | Extras | Proc | Water  
Ferment | Notes | CO2 | Mash  
(List) (Del) (Beam)

Select malts and other ingredients from easy drop-down lists. Here, once you have everything entered, you hit the Calc button and the program calculates projected original gravity and color values. The Hops screen has a similar menu from which to select hops, then you complete the rest of the information and hit the Calc button to show your recipe's IBUs.

SRM/Gravity  
Final Vol (gal) 10 Eff% =  
Malt DB Lbs °L GP Mash  
▼ Maris Otter Pils 14 [x]  
▼ Crystal 60L (U.S.) [x]  
▼ [ ]  
▼ [ ]  
▼ [ ]  
▼ [ ]  
S.G. = 1 (Calc) (oz->lbs)  
SRM = 0 (?) (Back)

The Water screen is a good example of where this program needs improvement. There are little sub-screens (eg. Strike, Boil-Off and Water Dilution) you must go to by tapping buttons, to keep entering more information, which makes recipe creation

Water  
Strike H2O (qts) (Strike)  
Strike H2O Temp (F)  
H2O Added to Kettle (qts)  
Boil Time (min)  
H2O Added to Primary (qts)  
(Boil-Off) (Water Dilution) (Back)

cumbersome. In each screen you must tap the "Back" button to get out of it. This operation would be made much easier if more information were captured in one screen, and if the navigation bar (i.e. the tabs for Malts, Hops, etc.) were accessible from any screen.

The confusion continues when you try to figure out why some of the calculations don't work. If you haven't entered values in all of the little sub-screens, some calculators won't work. The required fields should be more readily accessible and identified, with more on-screen guidance as to what to do. Granted, the screen size of Palm computers limits the amount of information appearing on one screen, but simplifying the navigation process will make it much more user-friendly.

Overall, it is a worthy attempt at a stand-alone brewing application for Palm users. Its complexity and difficulty in quickly navigating through its screens are the only things holding me back from giving this an A+.

The 30-day free demo should be enough time to decide whether this program is a keeper for you (which will cost you a whopping \$5 if you decide it is). Get the free demo from [www.palmgear.com](http://www.palmgear.com).

## Brew Builder 1.1

Brew Builder is my attempt to create a Palm-based tool to create and log recipes, and to perform most brewing calculations including water use for all-grain brewers. As stated previously, it can't do certain things such as predicting original gravity. But for simplicity and functionality on brewing day it can't be beat.

That is even truer now than before because of a new feature: automatic hop timers that sound alarms (if you want them to) to remind you to add hops based on the actual schedule in your recipe. Once you enter the Boil Start Time on this screen, it shows the actual times for each of your hop additions (up to three) based upon the boil times you enter in the Hops screen (above). If you tap the alarm buttons for each addition, an alarm is set in your Palm's Datebook application to go off before each hop addition. If you set all of the hop alarms at the start of your boil, you can go play your banjo and forget about keeping track of the time because the Palm will do it for you. Pretty cool, huh?

Recd 2 of 2 Unfiled  
Basics Grain Sugar Hops Y  
Hops 1: Tettnanger 00  
Ounces: 2.00  
Boil Time: 75  
Hops 2: Kent-Golding 00  
Ounces: 2.00  
Boil Time: 30  
Hops 3: Hallertau 00  
Ounces: 2.00  
Boil Time: 2  
Hop Notes  
(OK) (Cancel) [Navigation]

Recd 2 of 2 Unfiled  
Notes Hop Calc. Timers  
Boil Start Time -->: 9:00:00 am  
Add 1st Hops: 9:15:00 am  
Set 1st hop alarm  
Add 2nd Hops: 10:00:00 am  
Set 2nd hop alarm  
Add 3rd Hops: 10:28:00 am  
Set 3rd hop alarm  
Boil End Time: 10:30:00 am  
(OK) (Cancel) [Navigation]

This screen captures what you need for reliable mash and sparge water calculations. I updated the help screens and added instructions to make simple changes in several formulas to customize them to your own system!

Recd 2 of 10 Unfiled  
Yeast Other Water No  
Total Grain In Recipe (lbs.): 21.60  
Ratio (qt./lb.) -->: 1.30  
Target Mash Temp. -->: 150  
Grain Temp. -->: 65  
Mash Water Needed (gal.): 7.02  
Mash Water Temp: 162  
Boil time (min.) -->: 90  
Sparge Water Needed: 7.29  
Water Boiled Off (gal.): 1.95  
Starting boil volume: 12.15  
(OK) (Cancel) [Navigation]

There are other minor enhancements, but that about covers the main ones. I hope you'll try Brew Builder 1.1!

# Internet Newsgroup rec.crafts.brewing: A question on yeast

This interesting dialog occurred recently in the rec.crafts.brewing newsgroup, which I thought might be of interest and benefit to some of our readers.

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**Q: I know it's OK to rack a fresh batch of wort onto the yeast cake of a previous batch, my question is how many times can this be done?**

Just did this my 1st time, and Oh Boy, did it take off; Primary might be done in one day!

Hand me a beer - Peter

I don't do it myself, but there's no reason why you have to put a limit on it; Just be sure to use good sanitary procedures and let your taste buds tell you when to stop; The first sign of off flavors will tell you when to toss it. And that first notice shouldn't be enough to ruin the batch. I know people that do it 15 times and others that do it only 3.

Russ - Boise

I'd suggest no more than 3. You can do it practically forever, but the yeast will change over time and repitching, and you may end up with flavor characteristics you really didn't want.

Cheers - Mike

Like everything else... it depends. Yeast will eventually mutate. Sometimes the mutation is a good thing, sometimes it is not. If you want to maintain the characteristics of the original strain, it is generally recommended that you only re-use for approximately 3 batches. More than this is around the time frame where you will start seeing the yeast change. If you are lucky and get good mutations you can keep using the yeast, but the beers may not taste like they did before.

John.

There's a guy in Pensacola, Florida that repitched his yeast over 1000 times. This was a commercial operation. I tasted his beer after batch 1200 (or so) and there was no hint of off-flavor or infection. His yeast were well adapted to his brewery and wort and would kick ass on any microorganism that came into their house. To get this kind

of performance you must keep everything clean, harvest yeast that flock out near the end of the primary phase, mix your yeast 1:1 with distilled water and let them rest for a couple of days prior to repitching, don't temperature shock your yeast - any changes of more than 15 f should be made gradually. The advantage to doing this isn't so much cost but that you will develop a house strain that is your little army in the war on infection.

Hal

I have been doing this for years. I start a new culture in Spring every year and make 10 to 12 batches with this yeast and then toss the last one at the end of the brewing season. My variation on the theme is to throw away about half of the yeast cake and only use the other half. That way you remove at least 50% of the dead cells every time instead of just piling them up forever. I also remove the half that I want to use to a sterile kettle and clean out and sterilize the fermenter before each re-use. I think just adding wort on top of a yeast cake in the same uncleaned fermenter is probably asking for trouble.

I will toss another batch on top of a whole yeast cake once, but to clean it up a bit for another batch, I will transfer to a secondary and then use the secondary's cake. This should be minus a lot of the crap laying in a primary and almost as effective.

Dan Listermann

The commercial brewery I used to work in has been keeping its strain going this way for years now. Harvesting once or twice a week (after 5 or 6 days of vigorous fermentation), brewing usually twice a week. That means more than a hundred repitchings. I wouldn't do it that many times myself, but this example does show that, if you keep a close eye on cleanliness, there may be not so much reason to be overly cautious. Also, checking for infections using an agar-

plate is relatively simple. Surely, there will be differences between strains.

Ed

Infections (whatever they are) are not the problem. After enough generations, the yeast mutations which are inevitable, can take over the batch and produce a different (better/worse/indifferent) beer and there is no way you can tell this by looking at colonies or cells.

My point was, that this mutation problem that is often mentioned, can be much less real in practice. I know the theory makes sense, but I've seen these 100+ generations with my own eyes without any apparent problem. I'm curious to hear if anyone really noticed things like these (degeneration, noticeable changes in flavor) hands-on. Probably also, whether or not infections will be a problem, would seem to me to depend largely on the habits of the brewer. Btw what I mean with infections is a population of some beerbug surviving in the yeast slurry, doing bad things in some stage of the beer (vessel or bottle). This same (educated, btw) brewer has told of situations where the microscopic examination of the slurry revealed significant amounts of Lactobacillus (leading to a total desinfection of the brewery and starting a new yeast population).

It would seem to make sense that, if your sanitary habits are not up to standard, prolonging the use of your yeast will increase the chance of any bug getting in, surviving and perhaps multiplying in significant numbers at some stage. Especially if it is a type of infection that only becomes apparent in the bottle.

Ed

Agree. Mutation is a generalized term which can not be argued but it is obvious that the effects are more academic than real in our application.

## Beer News — From The Real Beer Page

### TESTOSTERONE HELPS FIGHT BEER BELLY

Doctors have come up with a testosterone treatment that fights the beer belly.

By doubling the blood level of the hormone in a group of patients researchers reduced their obesity by more than 15% in just six months. At the same time, cholesterol levels and blood pressure also dropped. The treatment could pave the way for new ways of tackling the fat concentrated around the male abdomen - popularly known as the beer belly or pot belly.

Attendees at a London conference on male menopause were presented information from a Russian study that indicated higher testosterone levels may reduce the risk of Alzheimer's, as well as having beneficial effects on bone health, diabetes and depression. The risk is that testosterone supplements could increase the likelihood cancer, or the possibility of existing cancer spreading.

### 'VITAMIN BEER' COASTERS BANNED

British brewery George Gales and Co. has been ordered to withdraw advertising that claims its beer includes vitamins and nutrients. The Hampshire brewery had been using two-sided beer mats (coasters) that had "Food for thought" on one side with a statement from Brewing

Research International under it. That reads: "Beer is an all round food containing a balanced package of nutrients and minerals and can be considered to make a positive contribution to a healthy diet." On the other side, the message is: "Vitamin Beer ... I'll drink to that" with four Gales brand labels below that. The Advertising Standards Authority ordered the mats withdrawn because, it said, Gales had not proved its beer had any of the nutritional benefits claimed on its coasters.

See the coaster: <http://realbeer.com/news/articles/news-001845.php>

### BEER DIVIDEND SAVES GERMAN BREWERY

A small brewery in Germany has been saved from bankruptcy by offering new shareholders cases of beer as dividends. Otherwise it would have had to close April 1. In need of \$800,000 in capital, the Haerle brewery in Koenigseggwald offered a dividend of five cases of beer for every new share bought in an issue offering at \$500 face value. The brewery, founded in 1820 and owned by the same family since 1896, quickly sold all 1,600 shares, primarily to local residents.

## Brewing Man

A bluegrass song in need of a tune,  
By Steve Kranz

The weeks are long for the Brewing  
Man  
between job and home and Sally Ann,  
A wife who turned against a man  
whose love of beer she could not  
stand.

It's been a year and some, it seems  
since Brewing Man had lost his dream  
of Sally Ann loving him,  
and not that tee-totaller named Jim.

But brewing ain't against the law,  
and brewing's the only fun he saw.  
Need hops and yeast and 2-row malt,  
can't wait to get to Saturday's boil.

That fateful day he rose at three  
to weigh and mill his malted barley.  
The grist was mashed to the right de-  
gree  
with hopes of high efficiency.

Alone with the mash and a hateful  
heart,  
Sally Ann lit a fateful spark.  
As the flame scorched and turned it  
dark  
Brewing Man's shadow gave her a  
start.

Unable to deny what she had done,  
Brewing Man wouldn't let her run.  
Her head held down into the tun,  
Sally Ann paid dearly for her fun.

Brewing Man's thoughts were on his  
beer,  
and the wort that should have run  
sweet and clear.  
But the hops vines now grow stronger  
each year  
as evil Sally Ann lies dead, and so  
near.

## Recipes: Southwest Chili (white) - winner of the 2003 chile cook-off Big Brew 2003 recipes (extract and all-grain versions)

### **SOUTHWEST CHILI (WHITE)**

From Jim LaScoula

- 1 tablespoon olive oil
- 1 pound boneless chicken, cut into cubes
- 1/2 cup chopped onion
- 1 can chicken broth
- 1 four-ounce can chopped green chili peppers
- 1 teaspoon garlic powder
- 1 teaspoon ground cumin
- 1/2 teaspoon oregano leaves
- 1/2 teaspoon ground red pepper
- 3 fifteen-ounce cans cannelloni beans (not drained)

Sauté chicken in olive oil over medium heat. Stir often and cook until no longer pink. Remove chicken from pan, keep warm. Add chopped onion to pan, cook until soft. Add broth, chili peppers, garlic powder, cumin, oregano and red pepper then simmer for 30 minutes. Stir in chicken and beans and simmer 30 minutes or until desired consistency.

#### **Garnishes:**

- shredded monteray jack or pepper jack cheese
- sautéed sweet red or green peppers
- chopped green onions
- cilantro

### **Vagabond Gingered Ale Extract**

#### **Malt/Extract**

3.5 lbs. Dark Liquid Malt Extract  
2.5 lbs. Dark Dry Malt Extract  
0.75 lbs. Briess Caramel Malt 40L  
0.5 lbs. Briess Chocolate Malt

#### **Hops**

2.0 oz. Cascade 5.0% 60 min. (10 HBU)  
1.0 oz. Willamette 5.0% 1 min.

#### **Spice**

3.0 oz. Freshly Grated Ginger Root 60 minutes

#### **Yeast**

Wyeast #1275 Thames Valley Ale Yeast  
OG: 1.053  
IBU: 35  
SRM: 37

#### **Directions**

Steep crushed grains in 1.5 gallons of 150° F water for 30 minutes. Sparge with 0.5 gallons of 170° F water. Add extract and bring to a boil. Add cascade hops and ginger and boil for 59 minutes. Add Willamette hops and boil one minute more. Strain into a fermenter filled with 2.5 gallons of cold water. Top up to 5 gallons with cool water. When temperature is below 75° F, pitch yeast and aerate well. Ferment around 65° F. When fermentation is complete, bottle with 1.25 cups of dry malt extract.

### **Vagabond Gingered Ale All-Grain**

#### **Malt**

7.5 lbs. Briess Pale Ale Malt  
1.5 lbs. Briess Caramel Malt 40L  
0.5 lbs. Briess Chocolate Malt  
0.5 lbs. Briess Black Malt

#### **Hops**

1.5 oz. Cascade 5.0% 60 minutes (7.5 HBU)  
1.0 oz. Willamette 5.0% 1 min.

#### **Spice**

3.0 oz. Freshly Grated Ginger Root 60 minutes

#### **Yeast**

Wyeast #1275 Thames Valley Ale Yeast  
OG: 1.052  
IBU: 36  
SRM: 36

#### **Directions**

Mash grains at 150° F for 60 minutes, or until you get a negative iodine test. Mash out at 170° F and sparge with 170° F water. Collect enough run off to end up with 5 gallons after a 60-minute boil. Bring run off to a boil and add cascade hops and ginger. Boil for 59 minutes, add willamette hops and boil one minute more. Chill to below 75° F, add to fermenter, pitch yeast and aerate well. Ferment around 65° F. When fermentation is complete, bottle with 1.25 cups of dry malt extract.

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# Events Calendar

For all tastings, \$5 per member (\$7 for guests) covers the host's costs. RSVP directly to the host, or as indicated. If you wish to schedule an event, contact any club officer.

- April**  
 16 6:00 PM Clay Pipe hops tasting/ experiment; tasting @Maggies
- May**  
 3 Big Brew hosted by Gary Cress
- June**
- July**  
 5 Brew-Ha-Ha hosted by Neil Mezebish
- August**  
 23 Pool party hosted by Greg and Karen Lambrecht
- September**  
 20/21 Maryland Wine Festival

- 25/27 GABF in Denver, CO.
- October**  
 9-12 BrewCamp @ Cunningham Falls State Park
- 25 Halloween Party in the haunted Mezebish barn
- November**  
 19 Klinger's Happy Hour—Wed. Night Blues Fest
- December**  
 T.b.d. Holiday Party

## Anchor Steam Clone Extract\*

### Malt/Extract

- 4 lbs. Light Liquid Malt Extract  
 2¼lbs. Light Dry Malt Extract  
 14 oz. Briess Caramel 80L Malt

### Hops

- 1¼ oz. North. Brewer 8% 60 min.  
 0.5 oz. North. Brewer 8% 15 min.  
 0.5 oz. North. Brewer 8% 1 min.

### Yeast

- Wyeast #2112 Cal. Lager Yeast  
 OG: 1.053  
 IBU: 40  
 SRM: 11-13

### Directions

Steep crushed caramel malt in 0.5 gallons of 150° F water for 20 minutes. Sparge with 0.5 gallon of 170° F water. Top water up to 2.5 gallons, add extract and bring to a boil. Add 1.25 oz of hops and boil for 45 minutes. Add another 0.5 oz of hops and boil for 14 minutes. Add remaining 0.5 oz of hops and boil one minute longer. Strain into a fermenter filled with 2.5 gallons of cool water. Add enough cool water to obtain 5 gallons. Once the

wort temperature has dropped below 75° F, pitch yeast and aerate. Ferment at 58-68° F. When fermentation is complete, bottle with 1¼cups of dry malt extract .

## Anchor Steam Clone All Grain\*

### Malt

- 9 lbs. Briess Pale Ale Malt  
 14 oz. Briess Caramel 80L Malt

### Hops

- 0.88 oz. North. Brewer 8% 60 min.  
 0.5 oz. North. Brewer 8% 15 min.  
 0.5 oz. North. Brewer 8% 1 min.

### Yeast

- Wyeast #2112 Cal. Lager Yeast  
 OG: 1.053  
 IBU: 40  
 SRM: 11-13

### Directions

Mash grains at 150° F for 60 minutes. Mash out at 170° F and sparge with 170° F water. Collect enough run off to end up with 5 gallons after a 60-minute boil. Bring run off to a boil, add 0.88 oz of hops and boil 45 minutes.

April						
2003						
Sun	Mon	Tue	Wed	Thu	Fri	Sat
		1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30			

May						
2003						
Sun	Mon	Tue	Wed	Thu	Fri	Sat
				1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	31

June						
2003						
Sun	Mon	Tue	Wed	Thu	Fri	Sat
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30					

Add another 0.5 oz of hops and boil for 14 minutes. Add remaining 0.5 oz of hops and boil one minute longer. Chill to below 75° F, add to fermenter, pitch yeast and aerate well. Ferment at 58-68° F. When fermentation is complete, bottle with 1.25 cups of dry malt extract.

\*Based on recipe in Tess and Mark Szamatulski's Clone Brews.