



The Midnight Brewer

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Extract Brewing Best Practices

By Steve Kranz

The purpose of this article is to help us focus on sound brewing practices as they relate to the extract brewing process. Brewing with extracts presents unique concerns which bear consideration and review.

1. Plain Malt Extract vs. Hopped "Kits"

The foundation of extract brewing is your choice of malt extract. The varieties of form (dry vs. syrup), color (extra-light to dark), style (hopped kits), and country of origin can make a novice brewer's head swim. Experienced brewers tend to use plain, unhopped extracts in order to control the variety and amount of hops that go into their batch. Hopped kits, it seems to me, are the province of brewers who don't particularly care what a beer turns out like, so long as they can call it beer. While that's not to say you can't make good beer with hopped kits, in my personal experience it is a much more haphazard process, and probably not a Best Extract Brewing Practice.

2. Dry Malt Extract (DME) vs. Extract Syrup

I cannot say I've had better results with either DME or syrup. That said, the distinct advantage of using DME is that you can more readily measure out exact amounts in order to obtain a target specific gravity, whereas a can or pouch of malt syrup is really best used once it's opened (you can store unused portions in the 'fridge, but weighing out amounts of malt syrup to reach a target O.G. is not something I ever did). Because of this, I think most extract brewers who prefer syrups tend to be in the habit of just using a couple of cans or pouches, and accepting whatever beer it produces rather than using measured amounts of extract to tailor their batch to a desired effect. That is certainly no crime, but in my book (thus, this article) it is not a Best Brewing Practice.

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The Neo-Prohibitionist Landscape

By Paul Gatza

The battle over your right to enjoy beer has moved to the front burner. Anti-alcohol forces have merged the successful lessons taught in the fight against the tobacco industry into an increasingly aggressive campaign aimed at demonizing brewers and purveyors of beer, wine and spirits, and scaring consumers from making a healthy beverage choice in a restaurant.

The Neo-Prohibitionists are extremely well funded and organized. Heading up this bunch is the Robert Wood Johnson Foundation. The Foundation doled out over \$46 Million in grants to institutions such as the Center on Alcohol Marketing and Youth, the American Medical Association, Leadership to Keep Children Alcohol Free, the Center for Science in the Public Interest and dozens of universities. Columbia and Georgetown Universities pulled in over \$15 Million between them last year in anti-alcohol grants. With that sort of funding, do you think these institutions are going to risk the revenue stream by coming out with balanced information?

Mothers Against Drunk Driving (MADD) has a \$45 million annual budget. MADD was founded by Candy Lightner in 1980. Lightner was driven out of the organization when the agenda morphed. Her view of MADD is quoted as, "It has become far more Neo-Prohibitionist than I ever wanted or envisioned. I didn't start MADD to deal with alcohol. I started MADD to deal with the issue of drunk driving." MADD continues its progress toward moving the legal BAC level for driving to zero. Nearly all states have adopted .08. A proposal in Utah earlier this year was to move the limit to .05 if one or more children are in the car. Six years ago, MADD added the plank of stopping underage drinking to its platform.

A doctor in Pennsylvania recently turned in medical

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Club Hoppenings

Happy Holidays to all!

Our thanks to Greg and Karen Lambrecht for hosting a wonderful party on December 9th. The spread of food and beverages was amazing, and it was really great to see everyone who turned out. We also had three new members sign up! Welcome Jen Peterson, Laura Leedy, and Karen Seegers!

As you all know, 2004 was the club's 10th anniversary. To celebrate, each member will receive a BeerNeck custom-printed with our club logo. It is a beer bottle "huggie" device with an integrated neck lanyard, and attached bottle tool which serves double duty as an opener and cap. We also had a few extras made to give to some special people including our friends Gregg and Rob from Clay Pipe Brewing Company, and the graphics guys at Taylor Technologies who did the work on our logo.

Members who were unable to attend the party will receive their BeerNecks by mail soon. Until then, here is a photo.

Lastly, the party featured a special judging to select the beer which will be produced for commercial sale by Clay Pipe Brewing



Co. The beer, preliminarily dubbed "Midnight Ale", will be bottled in 22-oz. bottles with a single-color label screen-printed directly onto the front and back of the bottles. Our artist-in-residence, Melinda Byrd, will create our hand-drawn label design based upon our club logo. Other bottle treatments may include a wax or heat-shrink capsule seal, and a hang-tag.

The competition winners are:

- 3rd Place: Greg Lambrecht, who won a free membership renewal for 2005;
- 2nd Place: Paul Seegers, who won a \$25 gift certificate from Maryland Homebrew;
- 1st Place: Steve Kranz, whose recipe, to be brewed by Clay Pipe, will represent the club.

See all three winning recipes on page 4. Brewing day at Clay Pipe is tentatively set for January 15. This project will offer plenty of opportunities for member participation, from brewing day to bottling day. We will also help with marketing (i.e. spreading some "buzz" about the beer), and of course, **buying it**.

"Election" results...

There were no nominations for Vice President or Secretary. Accordingly, Melinda Byrd and Steve Kranz will continue for another term.

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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

Midnight Homebrewers' League
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<http://members.aol.com/midnightbrewers/index.htm>

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records to a judge upon learning that his patient was a drinker. The patient came in to discuss what he thought was in irregular heartbeat. The doctor felt that his admission of drinking a six-pack of beer a day made him a danger on the roadways, even though he had no knowledge of whether his patient drank at home or before driving. The state of Pennsylvania suspended the driver's license, without catching him in the act of driving under the influence for the past 23 years. So much for patient-doctor confidentiality. Do we really want a system where patients hide important medical information from doctors?

One recent billboard attempted to link alcohol to hard drugs by showing a syringe and needle projecting from each end of a beer bottle when the caption "It's Only Beer."

Current Neo-Prohibitionist Fronts of Attack

Robert Wood Johnson Foundation's Marin Institute and the Pacific Institute have their four "P's" in the anti-alcohol agenda:

Place: Less access and locations to purchase alcohol.

Promotion: No outdoor or window advertising of alcoholic beverages, more restrictive label requirements, limitations on where advertising can be placed. Reducing drink specials.

Increasing counter-ads paid for by tax or foundation dollars.

Product: No screw top wine bottles and no flavored malt beverages.

Price: Raise prices through more

taxes with a goal of a 150-percent increase in beer prices.

Former football coach and current Nebraska Representative Tom Osborne has introduced a House resolution to end alcohol advertising during collegiate sports broadcasts, even though 88% of those who watch college football and 87% of those who watch college basketball are 21 or older. The Beer Institute recently adopted a new voluntary standard for beer advertising, that it would only be shown during programs or at times when at least 70% of the viewing audience is over 21 based on the Nielson ratings.

Back to tobacco. The tactic lawyers had the most success with in taking on the tobacco industry was the claim that their products are marketed to those underage, using Joe Camel as their poster mammal. This appears to be the most active front for Neo-Prohibitionists as well. There are currently lawsuits in 10 states mostly on the argument that alcohol is marketed to youths.

Stats and Public Perception

The number of annual drunk driving fatalities dropped 31% from 1982 to 2003 and 3% from 2002 to 2003 (yet 63% of Americans believe that drunk driving has increased) even though the number of vehicle miles driven has skyrocketed over 20 years.

The percentage of college freshmen that report drinking alcohol on occasion or frequently dropped from 74% in 1982 to

46% in 2002. The percentage of high school seniors who report drinking alcohol on occasion or frequently dropped from 70% in 1982 to 49% in 2002. Seventy-five percent of Americans believe it has increased.

Nineteen percent of Americans believe Prohibition should be reinstated, and 78 percent do not believe Prohibition should be reinstated.

In 2001 the U.S. government spent over \$2 billion in programs to reduce alcohol sales.

www.beerservesamerica.org details the enormous economic contribution of the beer industry to the United States. The beer industry pays \$27 billion in taxes. The industry employs 1,662,800 people and pays over \$47 billion in wages. The beer industry is responsible for creating over \$144 billion in economic impact.

Defense of the Beer Industry Against Anti-Alcohol Attacks

There is a growing sentiment among brewers, wholesalers and retailer organizations that the time has come to go on the offensive against anti-alcohol forces that are affecting the beer industry. A couple of years ago the sentiment was not to engage groups such as MADD in public debate because it drew more attention to the negative side of alcohol, and the belief that facts lose in the public debate to emotion.

The strategy to defend the beer industry against Neo-Prohibition

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Presenting the winning recipes from the
2004 MHL / Clay Pipe Brewing Co. Tenth Anniversary Competition

First Place

Midnight Special Pale Ale

By Steve Kranz
Infusion Mash

...wait for the beer to be out in stores. Buy some and taste it for yourself. We'll post the recipe on the web site once people have had a chance to enjoy it first.

Thanks, and please ask your local liquor stores for some Midnight Special Pale Ale, available around the end of February 2005!

Second Place

American Blonde Ale

By Paul Seegers
Infusion Mash

Ingredients:

- 8 lbs Pale Malt (Briess)
- 1 lbs Candi Sugar
- 1 lbs Flaked Maize
- 1 oz Cascade (Pellet) 5% 90 min
- 1 oz Cascade (Pellet) 5% 30 min
- 1 oz Cascade (Pellet) 5% 3 min
- 1 tsp Irish Moss
- 2 tsp Gypsum
- 1 pkg White Labs British Ale Yeast

Boil Time: 90 minutes

Primary Fermentation: 14 days at 65 F

Secondary Fermentation: 14 days at 65 F

OG: 1.042
TG: 1.010
ABV: 4.1%

Mashing Procedure:

Add 3.15 gallons of water at 165° F to heat mash to 155° F. Sparge with 5.05 gallons of water to yield 5.00 gallons to primary.

Third Place

Bit - O - Honey

By Greg Lambrecht
Extract With Grains

Ingredients:

- 6 pounds of DME light
- 1 pound of Crystal 20
- 2 pounds of clover honey
- .75 OZ Willamette 60 min. boil
- .75 OZ Cascade 60 min. boil
- .25 OZ Willamette 2 min. finish
- .25 OZ Cascade 2 min. finish
- ½ OZ Cascade Dry Hop
- Wyeast American Ale Yeast

Procedure:

Steep grains in bag in 2½ gallons of water at 153° F for 45 minutes.

Remove grain and add DME.

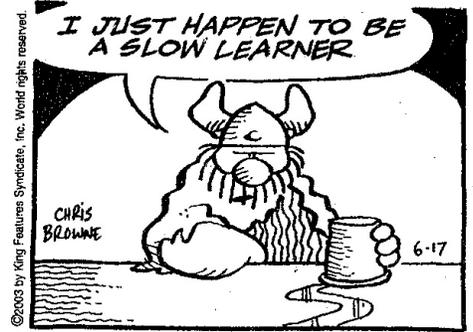
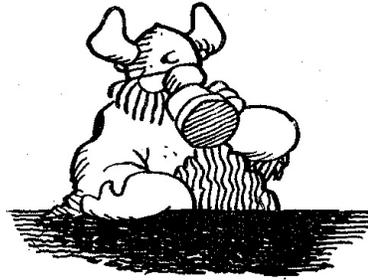
Achieve boil and add bittering hops. After 1 hour add finishing hops for 2 minutes.

Remove from heat and add honey.

Cool and add yeast.

Dry Hopping three days before kegging.

Starting Gravity – 1.055
Finish – 1.010



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attacks is led by the Beer Institute and the National Beer Wholesalers Association (NBWA). The Beer Institute is the lobbying arm of the major brewers, and the NBWA is a powerful group with a well-funded political action committee. The Association of Brewers is in regular contact with these groups. The strategy developed by these organizations is to:

- Use common language to define the attackers: Neo-Prohibitionists.
- Monitor their activities and positively respond to attacks through national groups.
- Do not compromise with these groups, and do not get into arguments about numbers, as much of the research is biased and based on bogus assumptions.
- Positively promote the health benefits of moderate consumption of beer.
- Positively promote the beauty of beer and food.
- Focus on the economic impact of the beer industry.
- Maintain strong responsible drinking programs.
- Be involved with the local community.

The change in approach is based on statements and actions from anti-

alcohol groups that show their true agenda to be one of a new Prohibition. Prohibition failed miserably years ago and led to increases in crime, contributed to a drag on the economy and made outlaws overnight of otherwise law-abiding citizens.

This issue should not be seen as something that may affect beer businesses in the future – it is here now. Brewpubs are selling less beer on average and have done so each of the past six years. As more states drop the legal drinking and driving limit to .08 to retain federal highway funds, fewer people are in brewpubs and restaurants because they are afraid to have one, two or three beers and risk being pulled over. These people are not afraid to have a second or third beer because they fear being alcohol impaired; they are passing up on that beer because they fear being arrested and going through the hassle of jail, court, class and license restrictions.

Even the National Highway Traffic Safety Administration has found that the real public safety problems with drinking and driving are with hard-core drinkers and repeat offenders. No

laws are going to change those behaviors, yet responsible drinkers are the ones who make their dining decisions in fear.

Interestingly, none of the grants funded by the Robert Wood Johnson Foundation were related to health effects of alcohol on the human body. Dozens of university studies and public health surveys have found that moderate consumption of beer can reduce the risk of stroke, heart attack, osteoporosis in women, reduction of free radicals in the blood stream (a benefit not shared by wine), stress reduction and defense against certain cancers. Moderate drinkers are healthier than non-drinkers. These studies were not conclusion-oriented works funded by pressure groups; instead they are based on extensive research data.

Some people would be better served to relax, not worry and have a homebrew. The battle is underway, and we won't let them take your beer.

Paul Gatza is director of the American Homebrewers Association. This article is reprinted with permission from the November/December 2004 issue of Zymurgy magazine.

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3. Concentrated Wort Boil

One of the perceived advantages of extract brewing is the ability to brew easily, indoors on the kitchen stove. But the Kerry (flip-flop) side of this typically means boiling a concentrated wort in a relatively small kettle. This is **not** a Best Extract Brewing Practice...no ifs, ands or buts.

The larger the volume of wort you can boil, the better your beer will be. This is for at least several reasons:

- a. A more diluted wort boil minimizes “caramelization” which is the darkening and over-cooking effect which comes from boiling thick sugary liquids. It causes the wort to darken, and it adds undesirable (and in a worst case, burnt) flavors which result from even mild scorching of malt on the bottom of the kettle.
- b. A larger wort boil sanitizes the entire wort and reduces the amount of unboiled water you’ll add to your fermenter, minimizing the risk of infection.
- c. Hop utilization is higher in more diluted worts. You get more hop bitterness and flavor in a more diluted boil.

A 7.5 — 8 gallon stainless steel kettle, available online for around \$75-\$85 (www.morebeer.com or www.williamsbrewing.com to name a few) will hold a full volume wort (i.e. six+ gallons) for a five-gallon batch. That’s pretty big, but I think most kitchen stoves can handle it, and it is definitely the

way to go. Plus, if you are an extract brewer with a large kettle and you ever want to try all-grain brewing, you will already have the perfect kettle.

If a larger kettle is out of reach, the MINIMUM size kettle you should use is a 20-qt. (5 gallon) stock pot. This will accommodate a 3-gallon size wort and leave enough space to contain the foam to prevent *most* boil-overs.

4. Boil all water additions

If you brew a concentrated wort, you can increase the likelihood of a successful batch by boiling the extra couple of gallons of water you need before adding it to your fermenter. This is important, even if you have good-tasting tap water or use bottled water.

Boiling for a minimum of 15 minutes will sterilize the water, and drive off at least some of the chlorine added to municipal water supplies. Boiling this extra water adds a step to your brew planning, but it isn’t a big chore, and it is a Best Extract Brewing Practice.

5. Chill Quickly and Carefully

Chilling a smaller concentrated wort as quickly as possible, is just as important as with all-grain brewing. Extract brewers using a 20-qt. pot have the option of chilling in the kitchen sink using an ice bath., but this requires almost constant stirring to keep the hot wort circulating to the colder exterior of the pot. Until the wort is down to 80° or below, Best Extract Brewing Practices dictate extremely gentle handling of hot wort. If you chill in an ice

bath, use only a sanitized spoon, and only the most gentle, non-agitating stirring motion...only what is necessary to barely keep the wort moving.

6. Keg ‘em if you can!

I suspect that some, and maybe many, extract brewers consider kegging to be an “advanced” brewing luxury that wouldn’t improve the quality of their extract beers. **How wrong they are!** No matter what brewing method you use, isn’t the object to give your beer a chance to be as good as it can be?

The practice of kegging is not just a matter of convenience over bottling. It is one of the Best Brewing Practices you can ever undertake, whether you brew extract or all-grain, because:

- Kegging reduces the “handling” and turbulence a beer undergoes when compared with bottling. This in turn reduces oxidation which contributes to off-flavors and premature “staling” of bottled beer.
- Kegged beer requires no additional sugar, and the risk of introducing something to the beer, not to mention the occasional batch that just doesn’t carbonate in bottles because you stored it incorrectly or because the yeast pooped out.
- Kegging requires the cleaning and sanitizing of only one vessel compared with 48-52 bottles, further minimizing the risk of infection.

The Association of Brewers (parent organization of the American Homebrewers Association) merges with the Brewers Association of America to create a new, larger national voice for small brewers

Denver, Colo. • Oct. 2, 2004 - The Boulder-based Association of Brewers and the Durham, NC, based Brewers Association of America announced they have reached an agreement to join their groups into a new organization dedicated to promoting and protecting the interests of America's small brewing industry.

The new organization will be named The Brewers Association and based in Boulder. It is expected to begin functioning on Jan. 1, 2005. The parties also envision establishing a legislative affairs office in the Washington, D.C. area.

The BAA is the nation's oldest association of brewers, formed during World War II to insure that small brewers got their share of war-rationed materials like tin and barley. "We are part of a government-regulated industry, and we need to marshal all the support we can to represent the interests of small brewers," said Gary Fish, Chairman of the BAA and President of Deschutes Brewery in Bend, OR.

"There now are more than 1500 breweries in the United States, more than any other country in the world, and a united voice will enable us to tell our story to the world more effectively," said **Charlie Papazian**, founder and president of the Association of Brewers, formed in 1979 to promote the then fledgling small brewing industry.

In 1975, there were fewer than 40 brewing companies in the United States, down from more than 2500 before Prohibition devastated the industry in the 1920s. The giant

brewing companies that resulted from consolidation of the industry were all brewing light lager beers. The Boulder-based Association of Brewers was formed to showcase the brewing renaissance that blossomed in America beginning in the late 70's. Yearning for more flavor than was available from the mass market beers, thousands of Americans began homebrewing after President Carter legalized the practice in 1978. Papazian is author of "The Complete Joy of Homebrewing," a best-selling how-to book that inspired many small brewers.

The AOB now runs the American Homebrewers Association, the Great American Beer Festival and the World Beer Cup, the annual Craft Brewers Conference, and publishes "The New Brewer" magazine and other publications.

In the past decade the BAA, which represented America's dwindling regional brewing industry, enlisted many of the new brewing companies that sprung up across the country in the last two and a half decades. The new breweries brought new life to the BAA. As the new industry developed, the two organizations began searching for ways to better represent the interests of small brewers.

The agreement consists of the following points, which will be reflected in a definitive agreement between the parties and in the by-laws of the new organization:

- The AOB and the BAA will combine to form a single organization named The Brewers

Association

- The headquarters will be in Boulder, CO, with a legislative affairs office to be set up in Washington, D.C.
- Ongoing programs of both organizations will be carried forward
- The new organization will use the existing 501c6 corporate structure of the AOB as a base, with substantial amendments to reflect the changes required by the agreement. It will do business as The Brewers Association.
- The new board will consist of a minimum of 13 directors and a maximum of 15 directors, serving staggered three-year terms.
- Directors will be elected as follows:
 - There will be 11 board seats for Professional Brewers, 7 packaging brewers and 4 brewpub brewers. All will be elected by the membership.
 - There will be up to 2 at-large members elected by the membership.
 - **There will be two homebrewer members, elected by the membership of the American Homebrewers Association.**
 - Charlie Papazian will be president of the new organization and will not serve on the board.

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.

- Brew NOW for the 2005 National Homebrew Competition. First round entries are due in April.
- Brew an Extract Beer NOW (any style, over 50% of fermentables must be from extract) for our April tasting/competition.

tasting hosted by Steve & Michelle Kranz. RSVP to smkranz@adelphia.net or 410-840-9244.

March

(tba)

April

(tba) First Round entries due in 2005 Nat. Homebrew Competition

(tba) Extract beer tasting for entry in AHA Club-Only competition

May

(tba)

June

16-19 2005 National Homebrewers Conference in Baltimore, MD.

January

15 Brewing Day at Clay Pipe Brewing Company for "Midnight Ale"

29 Chili tasting hosted by Gary & Lydia Cress (410-876-6605)

February

5 New Orleans/Mardi Gras theme

January 2005

SUN	MON	TUE	WED	THU	FRI	SAT
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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					

February 2005

SUN	MON	TUE	WED	THU	FRI	SAT
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March 2005

SUN	MON	TUE	WED	THU	FRI	SAT
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Mardi Gras tasting on February 5, 2005

Mark your calendars now for February 5, and make plans to attend the upcoming Mardi Gras themed tasting hosted by Steve & Michelle Kranz. We will feature a selection of food either from, or inspired by, New Orleans. You will have the opportunity to place an advance order for a genuine New Orleans mufuletta sandwich to take home with you. I do not know what the cost of the sandwiches will be, but my best guess is somewhere between \$20-\$25 each including shipping.

RECIPE: Tavern April Flip

A favorite concoction of the New England area was the flip. It generally consisted of strong ale or beer with molasses, sugar, dried pumpkin for sweetening and about a gill of rum for flavor. Plunging a hot poker called a loggerhead or a flip dog into the brew just before serving caused the flip to bubble and foam. This also warmed the drink and gave it a slightly burnt flavor.

Each Inn Keeper prided himself on

his recipe and skill in making his own type of Flip.

- Four cups of sugar
- Four eggs
- 1 pint of heavy cream
- 5 tablespoons of molasses
- 1 quart of beer
- Rum

Mix the cream, sugar, molasses, allow to stand. Draw a quart mug nearly full of beer. Add 3 to 5 tablespoons of cream mixture and apply hot poker to the mixture. Add rum to taste.