



# The Midnight Brewer

Official publication of the Midnight Homebrewers' League

Carroll County, Maryland

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## AAUs 101

By Larry Hitchcock

When I started homebrewing in 1994, most recipes called for adding hops this way: 2 oz. Perle for 60 minutes, 1 oz Fuggles for 30 minutes, and 1 oz Cascade for 1 minute. Many still do. It was easy, used up all the pellet hops you'd bought, and you made good beer. Have you noticed lately though, that more and more recipes call for hop additions like this: 6 AAU's Perle for 60 minutes, 4 AAU's Fuggles for 30 minutes and 5 AAU's Cascade for 1 minute? Brewing magazines and newer recipe books use AAU's more frequently. Seems like homebrewing is getting a little more exacting, so what the heck's an AAU?

Simply stated, an AAU is an alpha acid unit, a measure of the hop's bittering quality. It's a helpful tool if you're trying to recreate a recipe that came out really nice, or trying to clone a commercial beer, and you want to hit the bitterness and flavor levels more precisely.

If you use brewing software, you can adjust hops and boil times to get bitterness correct. What if you don't have the software? Let's say you made a great pale ale with the hops mentioned above and the whole club raved over it. So you sent it off to the National Homebrew Competition and it won first place. Now everyone wants the recipe. To ensure the final beer gets that perfect level of hops at every addition, just convert the hops to their AAU equivalents. It's easy to do, you just need some basic information.

When you made that pale last March, the Perle hops used in your recipe had an alpha acid content of 4.5%. But now it's July, and the Perle hops you just bought have an alpha acid of 6.5%. Recreating your pale ale using the same amount of these hops will make it taste different. To make it the same, convert the hops to their AAU equivalent.

Here's how to do the conversion. AAU's are calculated using the hop's bittering qualities, based on the alpha acid percentage, and the weight needed. This is expressed by the following formula:

Weight (in ounces) X Alpha Acid % = AAU's

(Continued on page 5)

## Prison Wine: Jump and Pruno

By Steve Kranz

Today's entry in the "every day there's something worth getting up for" lottery is brought to you by the Baltimore Sun. It is July 6, and Sun reporter Greg Garland has made a startling revelation: there is contraband in Maryland prisons. Drugs...weapons...cell phones. Like, was this man born just yesterday? Where's the news, dude?

Fortunately, I was able to slog my way through Mr. Garland's "doom & gloom" article to the meaty part at the very end, where he writes:

*While drugs, liquor, tobacco and pornography are smuggled in from the outside, other contraband is made on the inside. This includes crude knives and a wine known as "jump," distilled from fruit left to ferment with sugar and bread or yeast.*

...distilled from fruit left to ferment...? What the...? This guy is clearly ignorant. But in the end, I decided it wasn't worth a letter to the editor, because it did take me down a path of knowledge I hadn't traveled before.

While "homing from work" that afternoon, I wanted to know more. I did a Google search for "jump", as in how to make it. Nada. It must be a Maryland colloquialism. (For being one of the wealthiest states in the Union, Maryland must have some dumb-ass prisoners if they can't come up with a better name for wine than "jump".) Being a trained investigator, I then searched for "prison wine", and hit the mother-load.

It turns out that the incarcerated are practicing the hobby of wine-making everywhere. More industrious than trying to get blood from a turnip, these fellas have become adept at wringing alcohol (and probably a host of other hallucinogens) from just about anything. Using grape juice as a base, they'll add left-over fruit from breakfast or lunch...oranges or fruit cocktail are common. Sugar packets or sugar cubes (or failing sugar, cake icing). Smuggled yeast if they can get it, but mostly just moldy bread for their fermentation engine. Raisins are a

(Continued on page 4)

# Club Hoppenings

## National Homebrewers Conference

The Midnight Homebrewers' League was well-represented at the National Homebrewers Conference in June. Our club's liaison with the Guild, Melinda Byrd, attended the whole thing, and reports that it brought renewed enthusiasm to her homebrewing hobby, particularly some of the excellent seminar presentations. Many other club members attended individual events associated with the conference, including Sean Bolan's Beer Breakfast, stewarding for the final round of the National Homebrew Competition, the Star-Spangled Brewfest, the hospitality room, the luncheon and Grand Banquet, and the premier event, Club Night.

Members in attendance at Club Night alternated shifts behind the table as we served a selection of four excellent beers, along with an assortment of hot and cold foods. Club night, along with other segments of the conference, was both well and poorly run at the same time...the poorly run aspects being shortcomings of the hotel. The single-biggest problem at Club Night was the size (or lack thereof) of the room...at the height of the crowd, there was barely room to walk around and mingle. But the problems were outweighed by the overall success of the event. There were many clubs from all over the United States, many of whom visited our table, and all of whom brought outstanding beers. I have been to the Great American Beer Festival many times, and the selection and quality of homebrewed beers at Club Night was at least as good as most of the commercial beers I've had at the GABF.

We were situated between a club from Long Island and a club from New Hampshire (Brew Fee Or Die). They had a terrific T-shirt of their slogan, which is a take-off of the state's motto on its license plates (Live Free Or Die), so I had to have one.

During Club Night, attendees could vote for the Best Club. The club with the largest contingent of members, BURP, won. A little-know fact is that we, the lowly Midnight Homebrewers' League, came in second-place! This result was no doubt due to the combination of excellent beers and food, along with the killer hats created for the event by Melinda Byrd. Take a spin to the web site if you haven't already, to check out a few photos of the event.

## Brew-Ha-Ha

This year's Brew-Ha-Ha was another grand event, with beautiful weather to compliment the beautiful people all gathered to brew beer, wine and mead.

## Wine Time in the Vinyard

On a cold, damp day in April, Karen and Greg Lambrecht (with help from several other club members) planted 600 vines as the start of their vineyard. On August 20th, the club held its first Wine Time in the Vineyard. Members enjoyed homemade wines ranging from petite shiraz to merlot, meads including a sparkling mead and a pear mead, as well as several commercial wines.

### 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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## Brewer's Tips

Please send  
Brewer's Tips  
via email to:

[smkranz@adelphia.net](mailto:smkranz@adelphia.net), with the  
subject line Brewer's Tips.

### Easy record-keeping with string tags

Use blank string tags or inventory tags, available at Staples, to mark the progress of beers while fermenting. Write down the type or name of beer, the brew date, expected racking and bottling dates, and any other information you want. Then hang the tag over the airlock for easy reference. Update them at each stage...they can follow your beer from fermenter to kegs (or bottles). Save the tags to review for a

“brewing history”.

{Ed.— Here I sit, having just poured a pint from an unmarked keg in my beer ‘fridge. Dang! I hate that. I \*think\* it was half of a batch of Midnight Special, but without the honey. It tastes nice, but I thought I brought that beer to the Brew-Ha-Ha. Maybe not. All it would have taken is 30 seconds to write the batch info. on a string tag and hang it on the keg...I have a whole box of them. Unfortunately, though we might be able to tell one beer from another by obvious style differences, we have yet to be able to brew a beer that can talk to you and tell you what batch it came from. Evolution, why do you take soooo long?)

## Today's thing worth getting up for

By Steve Kranz

The Spousal Unit has this saying that every day, there's at least one thing that's worth having gotten up out of bed for. I found one the other day, the week after returning from the National Homebrewers Conference. I had picked up an inflatable vinyl Bress promotional item early one morning. Many people would consider this to be the thing worth having gotten up for. And on that day, it certainly was.

But the real prize came when I opened the package a week later to blow the thing up. Inside was an “instruction” and “maintenance” insert, which contained, among its words of wisdom, the following admonitions:

- DO NOT inflate by means of high pressure hose at filling stations.
- To Clean: rinse in lukewarm soapy water and hang to dry. NEVER IRON OR BRUSH.
- Do not drag where sharp object could puncture.
- Avoid contact with sharp or hot object.



## Malta: Yeah!

By Steve Kranz

Any homebrewer who ever savored the whiff of malt aroma upon opening a can of malt extract, and ran a finger across the open lid to get a lick of the sweet malt syrup, must (\***must**\*) get his/her hands on some Malta.



Malta is best described as malt soda. It is a dark, sweet, non-alcoholic, carbonated soft drink with an ingredient list that includes pale malt, caramel malt, and hops. But beyond its ingredient list, Malta bears no resemblance to beer. It is more like carbonated wort, actually closer to carbonated “first runnings” from a mash tun...very malty and very sweet.

Readers who have ever wandered up and down a supermarket's international food aisle recognize the Goya brand name from its line of Hispanic food products. Goya sells one available brands of Malta. I have yet to determine the Hispanic origins of malt soda, but do I really care? All I know is that it exists, and it is good. Other brands are Malta India, and Malta Vatarroz. Funny thing...all three are

*(Continued on page 8)*

(Continued from page 1)

cherished adjunct. And it appears that ketchup is a universal ingredient.

Outside of Maryland, prison wine is generally referred to as **Pruno**. I have not yet traced the origin of the word, but we can glean some further background at [urbandictionary.com](http://urbandictionary.com):

**1. pruno**

Grape juice and yeast fermented for a week, the foam is then skimmed off and the "pruno" is enjoyed.

*My cellie made some pruno and hustled it to the guys in A Pod for some dinner trays.*

**2. pruno**

An alcoholic beverage produced by inmates in a county or state level. Alcohol is made from fruit, sugar, and bread that ferments for a period of time ranging from one to six days.

*The Deputy was walking by my cell and discovered my large batch of pruno.*

**3. pruno**

Wine brewed by prison inmates and chilled in a cell commode.

*I drank a gang of pruno, but I still couldn't get drunk enough to want to get sodomized by my cellmate.*

As referenced in definition 3 above, some Pruno Practitioners (PPs) use the commode in their cell as their

fermenter. While this does offer the advantages of a ready-made ceramic or stainless steel primary fermenter, it is laden with the hazards of open fermentation (infection, etc.)...not to mention the obvious logistical problem of needing somewhere else to go. So I think most PPs use plastic trash bags as fermenters.

Primary fermentation runs the gamut from one to six days. Some PPs use a smelly, festering sock to add an abundance of microorganisms which help kick off a robust fermentation. That way, they can also contain the solids (e.g. fruit, ketchup packets, etc.) in the sock rather than having to pick them out prior to serving.

Just like there is no crying in baseball, there is no secondary fermentation in Pruno.

As for dispensing, most Pruno goes right from the primary trash bag to the cup, or it's drawn with a straw to save dishes and to avoid having to look at it before drinking it.

Pruno is said to be quite potent. In fact, discipline problems stemming

from Pruno drunkenness have gotten so out of hand in one state that The Man has considered ignoring a State-mandated minimum of 17 servings of fresh fruit per inmate per week. But we enlightened Marylanders would never resort to such Draconian measures.

As for its nose and palate, it is hard to generalize such things with Pruno, in view of the wide variety of ingredients based on local custom and availability. Having no personal experience with Pruno myself, some of the descriptors I've read range from bile, to vomit, to something pulled from a dead cat's rectum. That would explain why most Pruno is consumed quickly, with the fingers pinching the nostrils closed.

**Recommended further reading:**  
(including some very entertaining "how to" articles with recipes)

<http://www.thesneeze.com/mt-archives/000373.php>

and...

<http://www.blacktable.com/gillin030901.htm>

**ANDY CAPP**

by Smythe



# Beer & Brewing News

September 23, 2005

MUNICH — Visitors to this year's Oktoberfest in Munich have been booing a ruling by the city forcing oompah bands to keep the volume down and to play more Bavarian folk music. Drinkers in the 14 giant beer tents have been standing on tables demanding more modern sing-along hits such as "Mambo No. 5" and "Living Next Door to Alice."

"The bands were booed...I was asked when we'd start playing music even though we'd been playing for three hours," said Ludwig Hagn, manager of the Lowenbrau tent.

The limits were imposed by the Munich city council, which said playing more sedate, folksy music and sticking to a maximum volume of 85 decibels before 6 p.m. would curb brawls and encourage older visitors

who have been put off by the increasingly raucous atmosphere.

"The tents shouldn't be discos, they should remain Bavarian beer tents," said Oktoberfest manager Gabriele Weissshaeupl. "We're getting more families in the tents now." An official with sound-measuring equipment enforces the ruling.

Hits such as "Hey Baby, Oooh, Aaah" were few and far between, but when they were played, thousands of inebriated revelers, many in folk-style clothes, leaped onto the long wooden benches.

Irishman Roger Murphy said the vast quantities of beer helped keep the Oktoberfest alive, regardless of the noise restrictions. "I don't think people notice after they have had a few beers," he said.

## Treasurer's Report

By Larry Hitchcock

**Previous Balance:** \$ 535.21

### Cash Received:

50/50 raffle	\$34.00
Food rebate	18.00
Memberships	55.00
Berneck sales	58.00
T-shirt sales	15.00

**Total Income** 180.00

### Cash Disbursed:

Printing	\$190.95
Postage	7.34
Honey (MSPA)	50.00
Jockey box	274.68

**Total Spent** (522.97)

**New Balance** \$192.24

The food rebate was a generous donation from Eric and Debbie Lyons during the Clay Pipe project. They bought food for the group when we bottled Midnight Special Pale Ale. A collection was taken to repay them, which they returned to the Club...THANK YOU!

Well, summer has been slow, but we have had some transactions go through the checkbook since April.

The t-shirt sales were funds donated by Melinda Byrd for Midnight Pale Ale shirts she sold at the AHA Conference in June. The Jockey Box supplies were the cold plate and miscellaneous parts needed to get the box ready for use at the conference. If you haven't already read about it, go to the Club website and click on Jockey Box. Alas, all the Bernecks have now been sold or otherwise distributed.

Let me know if you have any questions about the Club's funds.

Larry

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So, in your original pale ale creation above, the Perle hops had an AAU measure of 9 (2 oz X 4.5 = 9 AAU's). Using the new alpha acid value, just work backwards to find how much of the new hops are needed to obtain 9 AAU's:

$$9 \text{ AAU's} / 6.5 = 1.40 \text{ oz.}$$

Simply dividing the AAU's needed by the alpha acid value will give you the weight of the hops needed to hit your target. Obviously, you'll need a scale, or the uncanny ability to eyeball exact measurements. Any way you do it, just remember to relax, don't worry, and have a homebrew. It is after all, only beer.

It's only beer, but now you want to do a clone of Clipper City Pale. Having the recipe with hop additions in AAU's can make it easier to get the homebrew version to taste like the commercial beer sold in the store. So if the clone recipe calls for 6 AAU's of Goldings hops, and what you have on hand has an alpha acid value of 4.0%, then you know you need to add 1.5 oz to hit the target bitterness (6 AAU's / 4.0% = 1.5 oz). Adding only 1 oz. would not make it bitter enough, and 2 oz. might be too much. Either way, it would probably be a very good beer, but it just depends on how close you want to be to the original.

So that's it! I hope this has been helpful. If you're thinking that exacting hop levels are not important to you, that's ok; however, you may consider converting some of your favorite recipes to include AAU's for future brew days. Or, the next time you find a recipe you want to try, write down the AAU's in case it comes out great and you want to brew it again.

Anything we can do to make our homebrews come out better is worth a try!

# Craft Brewing With No Recipes

By Neil Mezebish

During our Brew-Ha-Ha in August, one of our fellow “Craft Brewers” walked past my floating hydrometer and asked, “Hey Neil, what do you call this .072 concoction”. I hadn’t given it much thought up to that point, and maybe due to the *several* very fine brews I had been consuming all day my response was simply, “I don’t know”.

The truth was that I really didn’t know and the reason was that I hadn’t followed any style guidelines, didn’t use a recipe and wasn’t trying to duplicate any commercial beer or any beer that I had brewed before. What I was shooting for was a well-balanced, medium-body, rich, malty, a bit nutty, nicely hopped and around 7% abv ale. I won’t know how well I did on this one for another month or so. It’s still in the secondary with beautiful hop leaves floating on the top. I’ll probably keg it in mid October and begin enjoying and sharing it soon afterwards.

This has been my approach to brewing for at least the last four years. While I do have several favorite brews that I replicate each year (Coffee Stout, Chocolate Porter, Freebird Ale – all my derivations), I use no recipes and keep no notes. I only measure O.G. and F.G. about 30% of the time, just so I know roughly how much malt I need to get the *effect* I want. I also typically don’t prepare when it’s time to hit MHB for supplies before brewing. Much like looking over fresh produce at a farmers market, I select ingredients that appeal to me at the time. Based on how dark or light I want to go, I enjoy picking out grains, hops and yeast that I think will compliment each other well and will take my beer in the direction that seems appealing at the moment.

Now I know this method isn’t for everyone, but I really love it. When I talk with folks who ask me about brewing and show interest in learning the craft, I have always explained my perspective, that there are essentially two approaches to brewing; the scientific approach and the chef’s approach. Each approach is valid and each can produce terrific results. To me however, there is little risk in the scientific approach – don’t make any mistakes, follow the recipe and rules and you usually get exactly what you want. I like the risk and the freedom that come with the chef’s approach, the potential for the loss of all that time and tender loving care. I like experimentation and I like personalizing each batch. Rarely do I end up with ale I don’t like and I really enjoy when others give me positive feedback on something that I feel I have created.

The beers I brew are unique and mine. I like the fact that no two are identical.

Needless to say, this approach isn’t for beginners. When we all started out as “Homebrewers”, we used kits or simple recipes and followed directions very carefully. We then waited patiently and hoped for positive results. Remember how cool it was to take that first taste and love it? Remember the total disappointment if you didn’t?

As we became more experienced, the complexities of process, equipment and the brew all increased. We also came to the realization that we have to really mess up to turn out a bad batch. When I figured that out, I began to experiment more and more to learn how changes in the process and ingredients would alter the finished product.

The way I see it, this process of experimentation and learning helped me (and many of you) evolve from a basic Homebrewer to successful Craft Brewer.

I started thinking about this Craft Brewing notion one evening while I was with a couple of friends sitting at the downstairs bar at Max’s On Broadway. I hadn’t been there in quite a while and had forgotten what an amazing selection of fantastic beers they always have, draft and bottled. We were in a Belgian mood that night and boy did they take care of us. We consumed a variety of delicious, exotic and highly intoxicating ales. Each one was truly unique, some rather strange, but all were flat out fantastic.

One of the fellows I was with considers himself quite the beer aficionado (actually kind of snooty) and had been to a special invitation-only Belgian tasting at Max’s several weeks before. He bought a round of something he had at that tasting– sorry, I have no idea of its name, I was well past the point of remembering such details. He told the story of a man and his wife from Belgium who had flown to the States to showcase their beer in only a select few spots, Max’s being one. The pair ran their own brewery by themselves. They only brewed this one beer, it was all they ever brewed there. It was the beer that his father had brewed, and his father before him. They brewed very small quantities and generally didn’t distribute or export any of it. It was the beer of the township, brewed for the locals. Many of us have heard and read of breweries like this. I understand that they exist throughout Belgium, Europe as well. They use open-air fermenters and natural air-borne yeast strains. While they brew essentially the same beer over and over again, it is never exactly

*(Continued on page 8)*

# The American Homebrewers Association: to join, or not to join?

By Steve Kranz

While picking up his credentials at the National Homebrew Conference, Larry Hitchcock says that the nice (\*really\* nice — Ed.) lady at the registration desk commented that few members of the Midnight Homebrewers' League who registered for the conference were also AHA members. That prompted a discussion among our club's officers as to whether we should do more to promote the AHA to our members.

Different points of view were expressed, leading to no consensus other than AHA membership is simply a personal decision for club members.

The AHA is a subsidiary of the Brewers Association (BA), a trade organization. AHA founder Charlie Papazian is the President of BA.

## Does the AHA benefit our club?

The short answer is, not as much as it used to. In years past, the AHA sent us a complimentary set of the Classic Beer Style Series books for our club library. We still have these books, for any member to borrow at any time.

The AHA used to offer a \$5 discount to members of a registered homebrew club. This benefit is still available through the AHA's Liaison Program. A Liaison is a local point person who has signed on to promote AHA membership locally. People who join through the Liaison receive a \$5 discount which can either be applied directly to the membership fee, or refunded to the club's treasury. Our club currently does not have an AHA Liaison. We could easily have one, if someone were interested.

Each year, the AHA promotes homebrewing camaraderie and education through annual events in

which our club participates, namely Big Brew, and Mead Day.

The AHA sponsors "Club Only Competitions". Each competition is for a particular beer style, to which clubs may send one entry. Entries which win 1st, 2nd or 3rd place in each competition accumulate points which result in a Homebrew Club of the Year award. It has been a few years since we entered one.

Lastly, the AHA maintains a national database of registered homebrew clubs which helps people to find homebrew clubs in their state.

## Personal AHA benefits

An annual AHA membership costs \$38...multi-year memberships are cheaper. The primary benefit is *Zymurgy* magazine. If one looks at just the magazine subscription, it boils down to \$6.33 per issue, twice the cost of *Brew Your Own* magazine. There is no consensus that one magazine is better than the other. *Zymurgy* has an expanded focus beyond homebrewing to include "beer lovers", though its main focus is still on brewing and beer styles. *Brew Your Own* has a greater focus on "how to" information. Each magazine has a good balance of content to serve both beginning and advanced brewers.

In addition to *Zymurgy*, the other benefits of AHA membership are:

- \$4 discounted entry for the National Homebrew Comp.;
- Discounted admission to the National Homebrewers Conference;
- Discount to the Great American Beer Festival;
- Discounts for Brewers Publications books;
- Discounts at participating Pub

Discount Program locations. In Maryland, the participating pubs are Hops Grillhouse and Brewery in Owings Mills and the Rock Bottom Brewery in Bethesda);

- AHA's TechTalk email forum

## AHA benefits to the homebrewing community at large

I've heard some of our members opine that since they don't care about *Zymurgy* magazine or the various discounts available to AHA members, the AHA's existence is irrelevant to them. Put another way, the AHA is irrelevant to their enjoyment of the homebrewing hobby, so why give the AHA money?

Whether or not an individual brewer can identify anything the AHA has done for them personally, I believe its continued existence is important to a thriving homebrewing hobby. It serves as a national clearinghouse for public information on homebrewing. It supports individual brewers and clubs with information on such things as brewing education and conducting competitions. It lobbies for legalized homebrewing throughout the U.S.

Like any other hobby, homebrewing rises and falls based on how many people participate in it. More homebrewers means more homebrew retailers, and the continued availability and new development of ingredients and equipment. Fewer homebrewers means a dried up market-place, no development of new equipment, and fewer (and more expensive) retail outlets for ingredients and equipment.

The AHA promotes homebrewing on a national scale, which can only benefit the homebrewing hobby at large. But the bottom line is that it is a personal decision whether to support the AHA with your money.

## 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.

### September-October

**29—10/1** Great American Beer Festival in Denver, CO

### October

**8** Tasting hosted by Dan & Suzanne Swisher in Eldersburg. Normal tasting fees apply. RSVP: 410-552-5234 or [dswisher@aol.com](mailto:dswisher@aol.com)

**20-23** BrewCamp 2005 returns to Cunningham Falls State Park. Visit our web site Events Calendar page and click the BrewCamp link for details.

*(Continued from page 6)*

duplicated. Changes in the environment and the spiders and birds that live in the rafters all impact the batches. Different batches are often blended together and aged for different periods of time, with the intent of producing similar but unique batches year after year.

Now *this* is Craft Brewing. This is pure art in liquid form.

I guess I have a fantasy for my retirement, maybe some of you do too. I'd like to Craft Brew on a bigger scale. I'd like to produce *my* beer. I don't want to do it to make lots of money or to become famous. I want to create something that's wonderful and unique and that people will really enjoy. Fantasies like this are nice, dreaming is healthy and keeps us going, plugging through the daily grind. It's really comforting for me to know however that even if this fantasy doesn't come true, I will always have this wonderful hobby and will always be able to express myself through brewing my beers.

Relax... have a *Craft Brew*.

*(Continued from page 3)*

apparently brewed at the same place, in Wilkes Barre, PA. How funny is that?

I first came across Malta Goya at a supermarket in Philly. It is sold in 7-ounce and 12-ounce bottles. I chilled one down and poured it into a small glass with no ice. Its color is dark brown, like a stout. The carbonation is lighter than a standard soft drink. It foams up a little at first, but it dissipates quickly. But the nose...ahhh. Several people have likened it to a molassas aroma. But when I tell them it's made with malt, they pause, smile, and say "Yeahhh...".

While Malta is not dietetic, it is not thick or "syrupy", either. It's a soda. Even though it contains hops, you'll be hard-pressed to find them in the flavor. The Goya website ([goya.com](http://goya.com)) lists Malta Goya in Regular and Light versions, though I haven't seen the Light.

You can find at least these three brands of Malta at the Shoppers supermarket in Westminster.

This stuff makes one **delicious** float with vanilla ice cream. If you create any other good serving suggestions, let me know and I'll publish them.

## September 2005

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	

## October 2005

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					

## November 2005

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			