

National Homebrewers Conference

By Steve Kranz

The 2006 National Homebrewers Conference will be held in Orlando, Florida from June 22-24 (Thursday-Saturday). June might sound like it's far away, but I'm beating the drum about this event now because it's not in our back yard like it was last year. Last year's NHC in Baltimore, was well-attended by members of the Midnight Homebrewers' League because it was nearby and easily accessible. This year's conference is almost a thousand miles away in Orlando...not quite the other end of the globe, but obviously a much greater commitment of time and money for anyone thinking about going.

As of this writing, several of our members (Steve Kranz and Larry Hitchcock) have committed to going (with or without their respective Spousal Units), with at least one other member who is officially undecided.

What Is There To Do There?

The National Homebrewers Conference is comprised of three and a half days of scheduled events, plus free-flowing homebrew from around the country, available almost around the clock in the Hospitality Suite. There is a complete schedule and list of speakers available at www.beertown.org. Here is a summary:

- The Wednesday before the conference officially begins, there will be an evening beer & dinner event;
- Beer & brewing seminars throughout all three days on Thursday, Friday and Saturday;
- A microbrewer mini-festival with food on Thursday;
- Final round judging of the National Homebrew Competition on Thursday and Friday, where you can volunteer to be a steward (i.e. a low-level functionary who brings the competition beers to the judges, supplies the judges with score sheets, crackers, water, etc., and then tallies the scores from their table). This was a lot of fun to do last year, and volunteers get a free breakfast;
- A conference Keynote Luncheon on Friday;
- Club Night on Friday, where clubs from around the

(Continued on page 6)

New “forward-seal” beer faucets

Product Review

By Steve Kranz

Anyone who has ever kegged beer, and served it from a standard faucet attached to your refrigerator door knows what happens if your tap isn't used for a few days. It sticks, because a small amount of beer remains inside the faucet after a pour. It dries, gets sticky and gums up the valve mechanism. Then stuff (black, hard and crusty) grows on it. Eventually, that puppy is not going to come unstuck without risking breaking the handle. Then you have to dismantle the faucet and clean it.

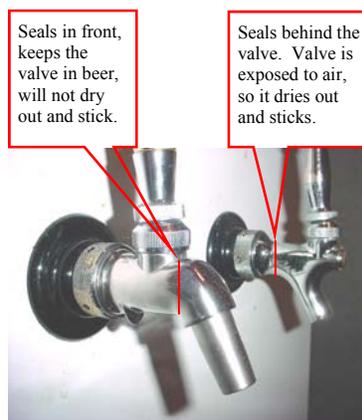
A new line of beer faucets referred to as “forward sealing” faucets is available which solves this problem. They incorporate a design change that puts the beer shut-off seal **in front of** the faucet's valve mechanism rather than behind it. It might be hard to visualize, but when the beer

flow is Off, in the new “forward seal” faucets the actual seal is at the very front of the faucet, in front of the plunger and other moving parts. Right behind the sealing gasket, is beer. And sitting in that beer, is the valve mechanism that pushes the plunger back and forth to open and close the seal. As long as this valve mechanism is full of beer, it won't dry out and get sticky and disgusting.

In the old style faucets, the seal is **behind** the valve mechanism, in the rear-most portion of the faucet. After a pour, the valve at the rear of the faucet closes and most of the beer drains out of the faucet. The small amount of beer that is left coats the surfaces of the plunger and all the valve parts, dries out and gets sticky.

Perlick is a major manufacturer of beverage dispensing

(Continued on page 5)



Club Hoppenings

Union Mills to host the first Maryland Microbrewery Festival

By Larry Hitchcock

The first annual Maryland Microbrewery Festival will be held September 30, 2006 at Union Mills Homestead, and our Club is planning to participate. The event, which will be similar in format to the Maryland Wine Festival, is officially sanctioned by the State of Maryland to celebrate and promote the area's microbrewery industry. The breweries will be situated along Maryland Brewer's Row on the Homestead's grounds. In addition, there will be food and craft vendors, musical entertainment and seminars about brewing. The festival will run from 11 am to 7 pm.

This festival is a great opportunity for us to showcase the Club to those who attend. There are plans for us to have a booth where we can display homebrewing equipment and ingredients, where we can discuss the hobby with passersby. Greg Lambrecht and I will be heading up a group of interested members to finalize the details of our involvement. We will need volunteers to have someone at the booth throughout the day, and if needed, to help the breweries serve samples. We will have updates of all these plans in emails, future newsletters and on the website.

This event should be a *big deal!* If you'd like to help in the planning or have ideas to pass along, please contact either Greg or me, and we'll get you involved.

Chili Cook-Off Results

Gary and Lydia Cress hosted the 6th Annual Chili Cookoff on February 18. There were eight (well, nine, but...) delicious entrants, and the scores were very close. Several past champions were seeking to regain the title, but this year we have a new Chili Champion, **Carla Cress**. In second place was Greg Lambrecht, and in third was Brenda Redilla, who had the only White Chili entry this year. Honorable Mention goes to Melinda Bryd, whose entry was inadvertently left out of the judging.

2006 National Homebrew Competition

I promote this event every year, because I think it is a fun thing to do and, what the hell...you might just win a ribbon. Even if not, you'll get objective feedback on your beer(s). I will be sending at least two entries. If anyone else wants to enter, we can combine our entries and save on shipping costs. The rules and entry forms are in the current (March/April) issue of Zymurgy magazine, as well as being available from www.beertown.org.

If you are considering entering a beer in the National Homebrew Competition but don't know what category to enter it in, bring it with you to the March 11th tasting hosted by Steve and Michelle Kranz (see following article), and we'll help you select the right category for your beer(s)...just be sure to keep four (4) bottles in reserve for the competition. Every year, many good beers entered in the national competition still score poorly because they are

(Continued on page 8)

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
c/o Steve Kranz
741 Windsor Drive
Westminster, MD 21158

<http://users.adelphia.net/~smkranz/index.htm>

President:	Neil Mezebish neil@mezebish.com	410-875-2325
Vice President:	Melinda Byrd byrdcall@aol.com	410-549-4889
Secretary:	Steve Kranz smkranz@adelphia.net	410-840-9244
Treasurer:	Larry Hitchcock larry@taylor technologies.com	410-833-4409
Events	Greg/Karen Lambrecht rockjox@verizon.net	410-848-6511



Brewer's Tips

Please send Brewer's Tips to Steve Kranz, with a Subject Line "Brewers

Tips" to: smkranz@adelphia.net.

• **Protect your clothing from brewing hazards!** Splashes of cleaners and sanitizers, or just standing too close to a hot burner, can cause damage or permanent stains to your favorite T-shirt or jeans. You *could* wear an apron. But, it's an apron. Protect your duds and look sharp with a custom-embroidered lab jacket or lab coat.



Better and way cooler than an apron, they give you the coverage you need, add a bunch of pockets to keep stuff in, and let you brew in style. They're light and cool in the summer, but add a layer of warmth for outdoor brewing in cool weather. The online seller below has many brands.

I chose the Crest brand of lab coats, because they have a huge selection of styles and sizes including big and tall, and the men's styles are sized in real jacket sizes (i.e. 42-44-46, etc.) rather than just S-M-L-XL-XXL). Prices start at a measly \$22. I already had a lab coat, so this time I went with the shorter "consultation jacket" for

consulting with my worts. Embroidery adds \$6 Delivery was lightning-fast. Look into it at <http://www.uniformsandscrubs.com/>

- **Double your beers with fruit flavorings.** In the Brewing Calendar at the right, Larry suggests adding fruit flavors to your Wheat beers for variety. This is an easy way to make two totally different beers out of the same batch, and you don't have to limit yourself to just Wheat beers. The possibilities are endless... Cherry Stout, Peachy Pale Ale, Raspberry Wheat, etc.

What makes it so easy is that you just add beer flavoring (from your favorite homebrew supplier) at bottling time. Bottle half of your batch as-is (i.e. unflavored) first. Then add the desired flavoring to your bottling bucket, a little at a time to get it the way you want it, and bottle the rest. Stir the flavoring in s-l-o-w-l-y to avoid oxidizing the beer.

Brewing Calendar

By Larry Hitchcock

Here's a list of suggested beer styles to brew now, which will boost your inventory and complement the warmer months. Spring is almost here, summer is not far behind, and it's never a bad idea to have some lighter homebrews ready to quench your thirst after working in the yard or garden.

Lighter doesn't have to mean flavorless. Try these:

- Wheat beers (add fruit flavors for variety)
- Light Pilsner style
- Belgians with fruit added (cherry, peach or currant flavor)

In addition, experiment with a favorite pale ale or lager recipe by backing off on some malt, adding a new variety of hops, or try a different yeast that may finish the beer slightly dryer than usual.

In the next issue, we'll be looking ahead to styles good for Fall. If you have a favorite recipe you'd like to contribute, please email to me at ldhitchcock@adelphia.net.

Happy Brewing!



New Brew Builder v.3 for Palm computers is out

Now a fully-functional brewing tool in your Palm

By Steve Kranz

Many of you know that I am a big fan of Palm handheld computers. A few years ago, I built a Palm database called Brew Builder, to try to take the place of desktop homebrewing software such as SUDS. It did many things well, but its biggest shortcomings were that it did not calculate predicted Original

Gravity or hop IBU values in order to really custom-formulate recipes.



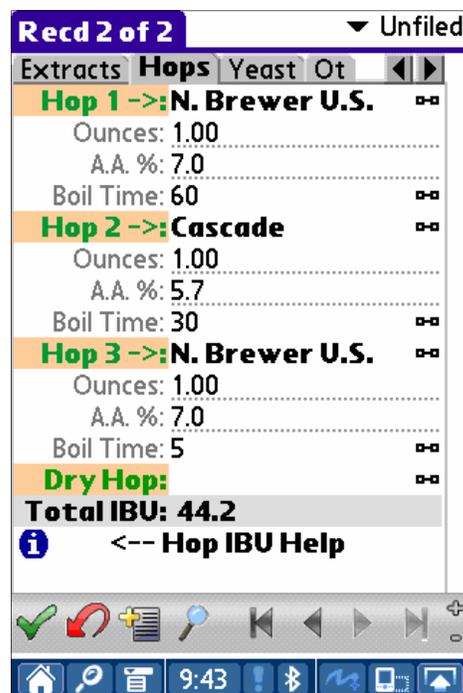
Now it does, in **Brew Builder v.3**. It is almost a total re-write of the prior version. Here is a summary its' features:

- **New!** Calculates predicted O.G. value;
- **New!** Calculates hop I.B.U. values for your recipe based upon wort gravity, using Glen Tinseth's hop utilization tables;
- **New!** Link to the BJCP 2004 Beer Style database;

- **New!** A Yeast database which includes most available yeast strains, and descriptions of the appropriate beer styles for each strain's use;
- **New!** More on-screen Help links;
- Calculates mash water requirements for all-grain brewers;
- Automatically tells you the time for all hop additions based on the boil times for each hop as entered in the recipe, and lets you set optional alarms for each hop addition;

Brew Builder requires a program called SmartList To Go. SLTG is both a handheld and a companion desktop (PC) application, to enable you to synchronize databases between Palm and desktop. SLTG is available as a free trial (30-day) download from www.dataviz.com if you want to try it out with Brew Builder before deciding whether to purchase it.

Brew Builder v.3 costs \$4.00, with \$1 of each purchase going back to the club. To try it, email Steve Kranz at smkranz@adelphia.net.



Zymologists, take your rightful place among the world's leading scientists:

Zymology is the science of fermentation. It deals with the biochemical processes involved in fermentation, with yeast selection and physiology, and with the practical issues of brewing. Zymology is occasionally known as *zymurgy*.

Fermentation

Fermentation can be simply defined, in this context, as the conversion of sugar molecules into alcohol and carbon dioxide by yeast.



History

French chemist **Louis Pasteur** was the first *zymologist*, when in 1857 he connected yeast to fermentation. Pasteur originally defined fermentation as *respiration without air*.

Pasteur performed careful research and concluded, "*I am of the opinion that alcoholic fermentation never occurs without simultaneous organization, development and multiplication of cells.... If asked, in what consists the chemical act whereby the sugar is decomposed ... I am completely ignorant of it.*"

The German **Eduard Buchner**, winner of the 1907 Nobel Prize in chemistry, later determined that fermentation was actually caused by a yeast secretion that he termed zymase.

The research efforts undertaken by the **Danish Carlsberg** scientists greatly accelerated the gain of knowledge about yeast and brewing. The Carlsberg scientists are generally acknowledged with jump-starting the entire field of molecular biology.

Source: <http://en.wikipedia.org/wiki/Zymology>

Turning every trip into a beer trip

By Steve Kranz

The first weekend of March, our middle son Jimmy and I drove out to Bloomington, Indiana for his final college music audition, this one at Indiana University. Before any trip like this, I make it a habit to search out brewpubs at www.beertown.org (use the drop-down "locator" lists on the right of the home page). Some of the listings include links to the brewpubs web sites, so you will often be able to preview them even before your visit.

Sure enough, there were two (2) brewpubs listed in Bloomington. Good thing we just happened to have two nights available for dining.

Our first choice was the **Upland Brewing Company** (est. 1998). It is the larger of the two as far as beer output, and its beers are available in bottles at retailers throughout the area. The restaurant is small and sort of drab, with concrete floors and not much in the way of décor. But the

beers were excellent. Here I had:

I.P.A.: Malty and bitter, smooth & balanced, soft carbonation, very nice;

Saison: Slightly tart but not sour, delicious and very drinkable.

The second pub was Lennie's, a nice pizza/Italian restaurant located in a strip shopping center adjacent to **Bloomington Brewing Company** (est. 1994). Not only did we have dinner here, but I was able to sneak in earlier in the afternoon for a beer while Jimmy was testing.

Pale Ale: Nutty & dry. Malty but not sweet. I could have had many more.

Blonde Ale: The best of the bunch. Very pale, but flavorful and not thin.

I.P.A.: Cloudy and bitter. OK malt. Didn't knock me out.

Ruby Blue: A "Killians"-style red. Clean and tasty, but average.

Treasury Report

By Larry Hitchcock

The new year is rolling right along. Hope you all have had a chance to brew while the weather is keeping us inside more. A few things to note on this report: the tasting fees were courtesy of Greg and Karen Lambrecht, donated from the holiday party to the Club! Also, the gift certificates were purchased from Maryland Homebrew and used as door prizes at the holiday party.

Previous Balance \$ 447.24

Cash Received:	
50/50 Drawing	34.00
Tasting fees	90.00
2006 memberships	40.00
	<u>364.00</u>

Cash Disbursed:	
Guild Dues	20.00
Gift certificates	30.00
Party favors	<u>15.44</u>
	(65.44)

New Balance \$745.80

At this time, the only expenditure the Club has planned is for participation in the Maryland Microbrew Festival in September. We are anticipating there will be booth space expenses and other miscellaneous expenses for displays. More details to follow. As other needs arise, I will communicate those to you.

Let me know if you have any questions or concerns about the treasury.

Stupid beer tricks

By Steve Kranz

On the front page of the Bloomington newspaper on Saturday morning, was the story of two 19 year-olds who were stopped by a police officer mere blocks from the IU campus where we were staying. One was driving a pickup truck, the other was his passenger. In the back of the truck was a beer keg...not so unusual, right? But what caught the observant officer's eye was the long hose that ran from the keg, through the rear window and into the cab.

Yup, the dumb asses were caught with cups of beer they were pouring from the keg, that was out in plain view for the world to see. The driver was arrested for blowing a .09 blood alcohol, and for underage drinking. His passenger was given a mere citation for underage drinking.

[I cannot deny that I would like to have seen it, though.]

(Continued from page 1)

equipment, and they sell a line of forward-seal beer faucets. The ones I bought are the all-stainless model, from northernbrewer.com. The all-stainless Perlick is no more more expensive (\$32) than other standard all-stainless faucets, but more expensive than standard chrome faucets (\$16). The new faucets will fit all existing hardware, including tap handles and shanks.

The Perlick faucet has two other advantages over the old style faucets. First, the front nozzle unscrews for cleaning, without having to dismantle the whole faucet. Second, its shape allows for the easier attachment of a vinyl hose if you wish to fill a growler to take to a party or other event.

(Continued from page 1)

country set up and serve their own beers and food.

This event is very popular, very busy, and tremendous fun. Melinda Byrd has offered to lend us the papier mache "moon hats" she created last year;

- Silent Auction of beer stuff;
- Vendors set up a mini trade show in the Hospitality room, where you can see and feel the coolest brewing stuff around, and talk with representatives of the sellers and manufacturers. Get free samples, product literature, buy souvenirs, enter prize drawings, etc.
- Grand banquet/awards ceremony on Saturday night.

If the conference schedule isn't enough to keep you happy and occupied for a few days, or if the only way YOU get to attend all or part of the NHC is to bring your family with you, there are world-famous attractions nearby including Disney World, Universal Studios, and Sea World. There are complimentary shuttle busses available from the conference hotel to at least some of these attractions, according to the hotel web site.

Costs:

Hotel: The conference is at the Wyndham Orlando Resort. Rooms are \$109 per night...a darn good price for quality digs in Orlando in the middle of the busy season. Sharing the cost with someone will make it even more affordable. If you are even *thinking* about going, book a room NOW. You can always cancel it, but if you wait too long to decide, they WILL sell out and you WILL be S.O.L.

Conference: If you plan to attend a number of events and want the flexibility of selecting some seminars to attend without having to commit in advance, the most economical way to go is to register for the full conference. Early registration, before May 15, 2006, is \$225 for AHA members. The non-member rate is \$263 and includes a one-year AHA membership. If you register after May 15, the prices go up. You can also purchase entry to just individual events.

MEALS: Full conference registration includes lots of food events, including the microbrew festival on Thursday night, the Keynote Luncheon on Friday, Club Night on Friday, and the Grand Banquet on Saturday evening. Also, if you volunteer as a steward for just one judging session of the National Homebrew Competition, you will receive a free breakfast. So, if you pay for the whole conference and volunteer to be a steward for a judging session, you will get dinner on Thursday, lunch and dinner on Friday, breakfast and dinner on Saturday. That's most of your meals for the weekend. All other meals are on your own, at your own expense.

Travel: Due to the desire to bring and serve kegged beer at Club Night, I am driving the Durango to Orlando and bringing whatever keg(s) of beer we have to serve, the jockey box, and probably whatever food we will be serving at Club Night. It is a little over 900 miles each way from Westminster, which translates into a 14-16 hour drive. Michelle will accompany me IF there is no one else to share the ride. One or more other riders to share gas and driving duties would make it a very affordable way to go. We will depart early on Wednesday morning, June 21, and arrive some time that evening. For the return trip, the options are open...drive straight thru, or make one stop, leaving either Saturday evening or Sunday morning.

Flying option: It looks like round trip fares between BWI and Orlando start in the \$180+ range (Southwest). Using a typical travel site like expedia.com yields round trip fares from BWI to Orlando starting at about \$210.

Train option: A discounted (10% AAA discount) round-trip fare on AMTRAK from Baltimore to Orlando is \$158. That's pretty good. The down-sides are that it's a 20-hour ride, and I for one cannot get any legitimate sleep in a coach seat...even a nice coach seat. On the up side, they have bathrooms and a dining car on board, and you can get up and walk around to stretch your legs.

WHAT WE NEED TO BRING:

1. Kegged beers, jockey box, CO2 tank with hoses and fittings;
2. Food to serve to other attendees at Club Night

To make a good showing, we will need to bring good kegged beers...at least two, and four would be better. For any kegged beers we bring down to serve during the conference, the club will reimburse the cost of ingredients. If you are planning to attend the conference, please let me know NOW, and also let me know whether you are able to brew and bring a 5-gallon keg to serve.

Club Night attendees enjoy a huge variety of food served by the participating clubs. We could serve items that are unique to Baltimore/Maryland cuisine (can't think of anything except Crab Soup, and maybe Crab Cakes (too expensive), or just do whatever we want and whatever is easy. Rudimentary food service equipment is typically provided, such as chafing dishes (those big hotel serving pans that are heated underneath with cans of Sterno). We can also bring electric appliances such as crock pots, griddles, etc.

My final words on the subject: if you're undecided, but **MIGHT** go, book a room **NOW** (www.beertown.org).

Recipes: American Amber Ale (All-grain and Extract versions)

“**Grizzle & Tan**” is the official color variety of our Border Terrier, Fuggles. That’s the color this beer reminded me of. Not brown, not amber...Grizzle & Tan. The profile of this beer is closer to an American Amber than anything else. I’m soooo glad I brewed 10 gallons of it, because it goes down great.

The all-grain version (the original) is for a 10-gallon batch, so you can scale it to 5 gallons by cutting all ingredients in half. For the extract version, I used SUDS brewing software to build it as closely as I could to the gravity and color specifications of the original, so both versions should come out very close to each other.

Grizzle & Tan

All-Grain Version

Style: 6B American Amber Ale

	Min	Recipe	Max
O.G.	1.045	1.036	1.056
T.G.	1.010	1.004	1.015
Alc %	4.5	4.1	5.7
I.B.U.	20	37.5	40
S.R.M.	11	9.6	18

Ingredients (for 10 gallons):

- 15 lbs Pale Malt (Amer. 2-row)
- 0.25 lbs Roast Barley
- 2 oz Northern Brewer 7% BOIL 60 minutes
- 2 oz Cascade (Pellet) 5% BOIL 15 minutes
- 2 tsp. Irish Moss
- 1 pkg Nottingham Dry Ale
- 1 pkg Windsor Dry Ale

Boil Time: 60 minutes

Primary Fermentation: 10 days at 65 F

Secondary Fermentation: 61 days at 68 F

Predicted OG1.036

Predicted T1.009

Mashing Procedure:

Mash Efficiency: 65%

Procedures:

Add 7.63 gallons of water at 160 F to heat mash to 151 F. Sparge with 5.35 gallons of water to yield 10.00 gallons to primary.

Boil 60 min. adding hops per schedule. Rehydrate yeasts separately for 15 minutes in 95° water. Chill, pitch yeasts and aerate. Rack in 7 days. Prime and bottle 7 days later, or if kegging, let it sit in secondary for up to a month.

Grizzle & Tan

Extract with Grains Version

Style: 6B American Amber Ale

	Min	Recipe	Max
O.G.	1.045	1.036	1.056
T.G.	1.010	1.009	1.015
Alc %	4.5	3.5	5.7
I.B.U.	20	37.5	40
S.R.M.	11	13	18

Ingredients (for 5 gallons):

- 3.3 lbs Light Malt Extract Syrup
- 1.25 lbs Light Dry Malt Extract
- 0.2 lbs Roast Barley
- 1 oz Northern Brewer 7% BOIL 60 minutes
- 1 oz Cascade (Pellet) 5% BOIL 15 minutes
- 1 tsp Irish Moss
- 1 pkg Nottingham Dry Ale

Procedure:

Concentrated wort boil with 2 gallons of water. Add crushed grains in a steeping bag to 2 gallons of cool water, and turn on the heat. When water temperature is 160° remove grains, and then bring to a full boil. Remove from heat when boil starts and dissolve extracts. Return to boil, and add hops per schedule.

Chill to 80° or below and add to fermenter with sufficient cool water to make 5 gallons of 65-70° wort. Rehydrate yeast for 15 minutes in .5 cup of 95° water. Pitch and aerate vigorously.

Ferment for 7 days. Rack to secondary fermenter. Prime and bottle 7 days later, or if kegging, let it sit in secondary for up to a month.

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.

March

11 Tasting hosted by Steve & Michelle Kranz. There will be a 50/50 raffle, with additional DOOR PRIZES!

April

3-14 National Homebrew Competition First Round entries due.

28 Hitchcock Happy Hour hosted by Larry & Lin Hitchcock. 4:30—8:30. Bring homebrew to share. Appetizers will be served. RSVP to 410-833-4409 or

ldhitchcock@adelphia.net

May

6 National Homebrew Day, 2006 Big Brew. Location TBA

June

22-24 **Road Trip!** National Homebrew Conference in Orlando, FL

September

30 Maryland Microbrewery Festival at Union Mills.

March 2006

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	

April 2006

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 2006

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			

(Continued from page 2)

entered in inappropriate categories. It is *not* cheating to enter a beer, say, in the American Pale Ale category even though you brewed it intending the beer to be an I.P.A. The judges do not see your recipe, and will score a beer against the standards of the particular category in which it was entered, not just whether it's a good beer. So let us help you pick the right category!

Have a Kegged Beer you might like to enter? Use the Wensel Counterpressure Filler, to put that beer into bottles. Just bring your keg and get'er done. Call or email Steve Kranz to set it up.

March 11 "Chocolate City" tasting

Steve & Michelle Kranz are again hosting a tasting to celebrate (what remains of) New Orleans. If you missed the "chocolate city" reference in the news, just take my word for it that New Orleans' mayor Ray Nagin is an idiot, and soon (hopefully) to be voted out

of office.

2006 Big Brew

Celebrate National Homebrew Day on Saturday, May 6 with the annual Big Brew. Each year the AHA publishes several suggested recipes, and keeps track of local sites where groups or individuals gather to brew. Our hosts are Gary and Lydia Cress.

This is an outdoor brewing event, which requires outdoor brewing gear. If you are not so equipped, don't let that stop you...let us know you want in on the fun, and we'll hook you up with someone to share a 10-gallon batch with you, or we can find the equipment for you to borrow. If you want to learn all-grain brewing, this is the perfect time.

Please contact Gary Cress (410-876-6605 or cdplus@earthlink.net) to RSVP.