



The Midnight Brewer

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Carroll County, Maryland

Year 2006
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MHL Beer Drinking Survey Results

Question 1: How many different commercial beers do you have in your house RIGHT NOW?

Answers ranged from 0 to 10. Average answer was 5.

Question 2: Please name them all.

Answers, in order of frequency:

1. Guinness (5)
2. Clay Pipe Backfin Pale Ale (4)
3. Clay Pipe Midnight Special Pale Ale (4)
4. Corona (4)
5. Yuengling (4)
6. Clay Pipe Pursuit of Happiness (3)
7. Coors (2)
8. Lion Stout (2)
9. Sierra Nevada Bigfoot (2)
10. Smithwicks (2)

The following beers, in alphabetical order, each had one listing:

- Brooklyn Black Chocolate Stout
- Bud Ice
- Bud Light
- Clipper City Gold
- Clipper City Pale Ale
- Coors Light
- Dogfish Head 120 IPA
- Dogfish Head Porter
- Harp
- Hoegaarden
- Iron City
- La Fin Du Monde
- Leffe Blonde
- Lowenbrau
- Miller Light
- Natural Light
- Old Dominion Oak Barrel Stout
- Old Rasputin Imperial Stout
- Pilsner Urquell
- Rolling Rock
- Sam Adams
- Sierra Nevada Celebration
- Sierra Nevada IPA
- Sierra Nevada Pale Ale
- Sierra Nevada Summerfest
- Snow Goose
- Stella Artois
- Thomas Hardy Ale
- Tupperts Hop Pocket
- Tupperts Robust Porter
- Victory Hop Devil
- Warsteiner

Question 3: In an average MONTH, how much do you spend on commercial beers from the liquor store?

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Book Review:

How To Brew by John Palmer (2001)
(The best all-around homebrewing book)

By Steve Kranz

I had seen this book for sale for a number of years, but never bought it. Then, I got involved in planning a homebrewing class and needed a good book. The first one that came to mind was Papazian's **New Complete Joy of Homebrewing**, Third Edition (2003). But as much as I enjoyed the earlier edition of his classic when I was a new brewer, there is too much 20+ year-old information in this book, and not enough modern information on equipment, ingredients and procedures.

Dave Miller's **Homebrewing Guide** is OK but doesn't flow very well for beginners. Then there's **Homebrewing Vo. 1** by Al Korzonas. It is a modern book that is generally well written and thorough, but I found some parts to be tedious reading. The Troubleshooting section has lots of good stuff in it, but is poorly organized and redundant.

The last book was **How To Brew**. After reading the first few sections, scanning through the rest of the book, and checking out the index, I knew this was the book to use. I have since read through it extensively. Palmer is an award-winning homebrewer and certified beer judge, who uses an easy writing style which sort of reads as if he is speaking with you in person. He starts at the beginning, and gives the reader cogent explanations of the methods and reasons for everything in the brewing process. He anticipates when something he writes will provoke questions in the reader's mind, and he answers them. You will also read the pros & cons of alternative ways of doing things.

However far beyond the basics you want to go, this book can take you. Water quality and the chemistry of brewing is there, if you want it. Hop utilization tables. Grain and malt specifications. Yeast biology. A little bit of metallurgy. It's all there, logically presented, easy to read, and with a good index to help you find what you want.

A new edition of this book will hit the shelves in June '06. But even if you get this 2001 edition, you won't go wrong.

Club Hoppenings

2006 Chocolate City tasting

The March 11 tasting hosted by Steve & Michelle Kranz was smallish compared with past years, with 14 members in attendance. But the Muffulatta sandwiches arrived right on time from New Orleans' Central Grocery, and the beers were outstanding as usual, including a Northern Brewers Cream Ale kit beer from Gary Cress, and Paul Seegers' Blonde Ale. Steve's kegs also took a pretty good hit, including the newly kegged Chocolate City Beer brewed with Jalapeño peppers and bakers chocolate (see the extract recipe on page 7).

Hitchcock Happy Hour

Lin and Larry Hitchcock hosted a Happy Hour on April 28 which featured many excellent beers, an outstanding array of food, and a whole lot of happy brewers and beer drinkers (and a few winos, too). Welcome to Charlie Heaps who recently joined the club with his wife, Teresa.

Big Brew 2006

National Homebrew Day was celebrated with our club's 9th annual Big Brew hosted by Gary and Lydia Cress on Saturday, May 6. The weather was perfect, the turnout was the best of any previous Big Brew, and by my count, our brewers made a total of 55 gallons of beer and mead! We also had a few visitors from the public who came to watch, learn and taste, and we welcome new member Steve Silberman to the club.

Just when we were discussing how convenient it

would have been to engage some migrant workers to clean up our mess for \$3 an hour, I went to dump and clean out the grains from my mash tun. To my amazement (and glee), someone had already cleaned it. Turns out that Eric Lyons *thought* he was cleaning his brewing partner's (Gary Cress's) mash tun, but cleaned mine instead. His bad, my gain. That, along with exceeding my target gravity by two points, made for one awesome brewing day.

Those who attended Big Brew were also witness to two special events:

1. the first official hanging of our brand new club banner (the first one was lost); and
2. Neil Mezebish brewing to a recipe! Neil was just plain giddy over having found a recipe for the Belgian-style Trois Pistoles, and I for one can't wait to sample his resulting brew.

Coming up in July: Brew-Ha-Ha 2006!

The biggest club event every year is our annual Brew-Ha-Ha hosted by Neil & Lindy Mezebish. This year's Brew-Ha-Ha will be held on Saturday, July 8. Brew outdoors...extract or all-grain...by yourself or share a 10-gallon batch with another brewer (an excellent opportunity for extract brewers to learn all-grain brewing. Email Steve Kranz if you'd like to be paired with someone to split a 10-gallon batch). Bring the family for outdoor fun by the pool. The club helps with the cost of this event, but it doesn't cover everything. You are asked to either bring a dish to share, or donate \$5 per adult. **RSVP: neil@mezebish.com or 410-875-2325.**

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 to Steve Kranz, with a Subject Line "Brewers

Tips" to: smkranz@adelphia.net.

- **Return to your beer-drinking roots** (Actually, this is more of a Drinker's Tip rather than a Brewer's Tip)

Homebrewers tend to try anything that's new and different. With so many different new beers on the shelves from all over the world, we want to try them all. But it's really easy to lose sight of the forest for all the trees. While I love the variety presented by so many beers, there is nothing else that brings that *one* smile to my face that only comes from a tall glass of Pilsner Urquell, *the* classic Czech Pilsner IMHO. This beer has been around forever. I used to drink it years ago, and I recently started buying it, and loving it, again. Another recent re-discovery was Rolling Rock, which has to this day, the same distinctive (not great, but distinctive and satisfying) flavor that it had when I drank it at our

Friday night poker games in college. And dare I challenge you to go buy yourself a six of Bud? Yeah, Bud. (I'd suggest Miller also, but I don't know anyone who drank that stuff, even when they didn't know any better ☺). Bud, the beer that so many homebrewers and beer snobs love to hate, but which most of us drank a lot of many years ago. It's a beer that, for better or worse, tastes light and clean and **always** the same, which is no mean feat.

So, if you want to expand your beer-drinking knowledge, go back in time and pick up some of the beers you used to drink "way back when". Maybe you'll rediscover some old friends.

- **Wet T-Shirt Brewing!** It's just about summer now, and warmer fermenting temps (70°+) cause most beer yeasts to produce undesirable flavors. If you don't have a cool basement, and if you can't chill your fermenters in a temperature-controlled fridge, try draping your fermenter with a wet T-shirt. The evaporation of water has a cooling effect.

Brewing Calendar

By Steve Kranz

Thinking ahead to the end of summer, how about a "**Back-To-School**" beer? Carroll County Public Schools won't endorse the idea, but they can't (yet) stop us from doing it. Back to school around here these days is expensive, so I'm thinking this beer should be *in-expensive*. That means all-grain...dry yeast...low hops...tap water.

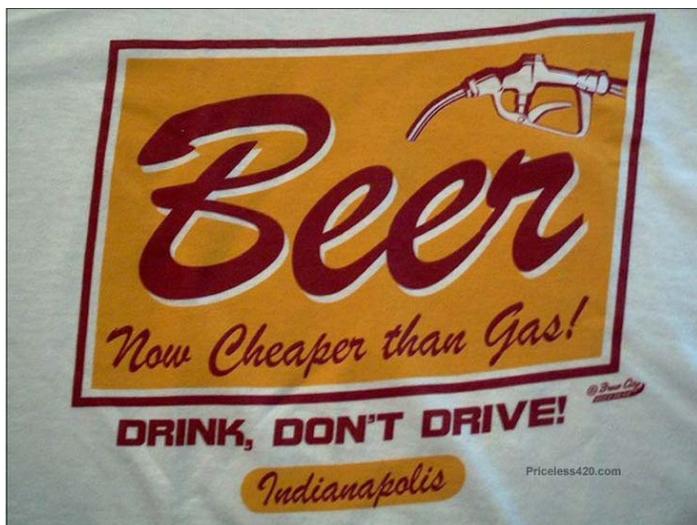
Do whatever you have to do to keep the fermentation temperature under 70° F (65° is better) to minimize off-flavors, which are more noticeable in a lighter, low-hop beer. Boil an ounce of hops for an hour, and another ounce for 5 minutes. And pre-boil your tap water for a half hour before using it for mashing, to drive off the chlorine.

As the Red Roof Inn commercial asks, "How low can you go..." (based on the sack price of grain and a 10% club discount at Maryland Homebrew)

7 lbs. Pale Malt (Briess)..... \$4.90
 2 oz. Cascade pellet hops \$2.26
 1 Nottingham dry ale yeast..... \$1.22

Total Recipe Cost: \$8.38

Now *that's* what I'm talking about.



Brewing Gadgets & Products: Home-made and store-bought

Products reviewed:

1. Mobile Grain Milling Station
2. Wort Oxygen Injection System
3. 5.2 pH Stabilizer

By Steve Kranz

Compact, mobile grain milling station

Here's a snapshot of the latest of my creations that makes homebrewing easier. It doesn't have a name, but it is a \$30 wood and metal cart on wheels that I found at Target, and to which I have mounted my Phil Mill grain mill.

Using this cart as my grain crushing station has freed me from mounting the mill onto whatever suitable surface I could find. Because of the dust it makes, I prefer to crush grain outdoors. We just junked our picnic table on the deck, so when I saw this cart at Target the idea just popped into my head.

Assembling the table was more work than it should have been, because at \$30, you get what you pay for. It went together easily. But when it was assembled the thing just kind of wobbled because the fittings for the two bottom shelves are a funky kind of moveable "sleeve" that lets you adjust their height. It is convenient, but not particularly sturdy. So, I drilled a hole through the bottom shelf bracket and into the upright at each corner, and inserted machine screws to permanently and rigidly keep the bottom shelf in place, which in turn makes the whole cart very sturdy. The middle shelf, which can slide in and out on runners, is height-adjustable.

Mounting the mill to the table required



The adjustable height of the middle shelf makes it easy to adjust for different sized buckets to catch every crushed kernel of grain as it flies out the bottom of the mill.

drilling three holes — one for the soda bottle "hopper", and two for the bolts to mount the mill.

The casters let you easily roll the thing around to wherever you need it. When the grain milling station is not out on the deck doing its job, it can stand mostly out of the way in a corner. It also has come in handy to use as extra work space on brewing day.

Wort Oxygen Injection System

Chilled wort needs oxygen to develop a healthy yeast population. Among the ways of getting oxygen into your chilled wort are:

- Shaking a carboy full of wort;
- Whipping it up with a spoon or a drill-powered stirring device;
- Aerating with an aquarium air pump and a diffusion stone;
- Injecting pure oxygen directly into the wort with a fine-pore stainless steel diffusion stone

Most homebrewers use one of the variations of whipping air into their wort, either beating or shaking it to get air into it, with O.K. results. But oxygen makes up only about 21% of our air, and takes much more work and time to get enough oxygen into the wort, than it does to infuse pure oxygen (O₂) directly into it.

The oxygen injection system shown below (available for under \$40), consists of an O₂ regulator, vinyl tubing, and a stainless steel diffusion stone which produces tiny .5 micron sized bubbles. It also requires a common oxygen can available at hardware stores for about \$8-10.

Before use, the hose and diffusion stone must be sanitized. Screw the regulator onto the oxygen can, then connect the hose to the barbed connector on the regulator. Drop the stone into the chilled wort, and open the regulator, almost all the way. If you open it all the way the bubbles it produces are too large and the oxygen won't dissolve as easily. Back it off about 1/4 of a turn, and it will put out a nice stream of very fine bubbles.

How long you let the oxygen flow depends on the gravity of your wort:

Up to 1.050:	1 minute
1.050—1.060:	1.5 minutes
1.060—1.070:	2 minutes

Those who use this process say it is

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Beer & Brewing News

Dixie Brewing Company of New Orleans, Louisiana is working on its recovery from Hurricane Katrina. The owners and employees of the brewery were able to safely avoid the storm, but the historic building on Tulane Avenue was heavily damaged. It took on between 7 to 10 feet of water, destroying everything on the ground floor including the bottling line and the warehouse. About 7,000 cases of beer were lost. The brewhouse and cypress tanks were spared from damage because they are housed on the second floor.

Mirroring city-wide conditions, resuming production in-house will mean a scaled-down brewery. Dixie Beer should be back in production by the summer, according to its owner Joe Bruno. Until brewing operations resume on-site, the company is negotiating with an out-of-state

brewery to contract-brew Dixie's products.

Flying Dog Brewing Company of Denver, Colorado has bought Frederick Brewing Co. for a reported \$1.4 million. Flying Dog bought the assets of Snyder International Brewing Co. in Cleveland, which owned the Frederick, Maryland brewery.

While Flying Dog has made good market penetration with its beers on the East Coast, the rising cost of fuel and a lack of capacity at its Denver site sparked interest in the deal. Flying Dog is currently sold in 40 states. The Frederick brewery produces about 25,000 barrels of Wild Goose and Blue Ridge beers, and Flying Dog expects production with Flying Dog beers to reach 45,000 to 50,000 barrels a year.

(Continued from page 4)

much more reliable, and produces a shorter fermentation "lag time" than beating air into their wort. My results (two uses) have been very good so far. It's quick and easy to use and I have had fast, robust fermentations. An added benefit is that it reduces the risk of infecting your wort with air-borne contaminants.

5.2 pH Stabilizer

This is a new product from Five Star Chemicals, the folks who bring us Star San and Powder Brewery Wash (PBW). It is intended primarily for all-grain brewers, to lock-in the pH of a mash to 5.2 regardless of your brewing water's pH or other conditions in your mash. This is the optimal pH for the malt's enzymatic activity which can lead directly to greater mash efficiency and, in turn, higher Original Gravities. Other benefits include helping to clarify the wort, providing consistent hop utilization in the kettle, and keeping hard water salts in solution which results in less "scaling" in heat exchangers, fermenters and kegs.

5.2 pH Stabilizer is a powder which is used at a rate of 1 tablespoon per 5 gallon batch. Although mash volumes can vary depending on the amount of grain, mash thickness, etc., the determining factor for how much to use, is the final batch size. I bought a one-pound jar at Maryland Homebrew, which I figure should be enough to treat roughly 48 five-gallon batches. At \$13.50 per pound, that translates into about \$.28 per batch (or for the very anal, less than a penny per pint).

I have used it twice, with good results. For example, I used it last on a Belgian Wit, adding 1 tablespoon directly to the mash after the grain was all in, and mixed it in well. I typically get about

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Treasury Report

By Larry Hitchcock

(157.50)

As I write this summary (5/9/06), I'm in awe of the beauty of Spring. The weather recently has been warm and sunny, then rainy and cold, only to turn warm again. There have been so many perfect days to brew outdoors lately that I hope you've taken the advantage to boost your homebrew inventory.

Well, here's what's happened in our checkbook since February:

Previous Balance **\$745.80**

Cash Received:
50/50 Drawings 150.00
2006 memberships 100.00

250.00

Cash Disbursed
New Club banner (157.50)

New Balance **\$838.30**

The Club officers have approved reimbursements for ingredients to those members brewing beers for the AHA Conference in Orlando in June. Four beers have been brewed and will represent all the Midnight Homebrewers at Club Night. Each will be kegged, and dispensed from the jockey box purchased last year. The total for the ingredients should be around \$100.00. No other expenses are being planned at this time; however, if we move forward with a new Club t-shirt order, we will probably need a deposit. I'll give a summary of that in my next report.

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

(Continued from page 1)

Answers: Ranged from 0 to \$125. The average answer was \$37 spent on commercial beer monthly.

Question 4: If money is no object, what is your favorite commercial beer?

Answers, in alphabetical order, since there were no two same answers:

- Aventinus Weizen Bock
- Budvar
- Clipper City Gold Ale
- Dominion Lager
- Grand Cru
- Lowenbrau
- Paulaner
- Pilsner Urquell
- Sam Adams
- Scottish Belhaven
- Sierra Nevada (any kind)
- Trois Pistoles

Question 5: What is your favorite cheap beer?

Answers, in order of frequency:

- I don't buy cheap beer or, I do without (3)
- Rolling Rock
- Saranac
- Backfin, Yuengling, anything on sale from Frederick
- Corona
- Grand Cru
- Miller Light

Question 6: What is your favorite liquor store & why?

Answers, in order of frequency (note, some of these are not in the Westminster or Baltimore area):

Sometimes when I reflect back on all the wine I drink I feel shamed. Then I look into the glass and think about the workers in the vineyards and all of their hopes and dreams. If I didn't drink this wine, they might be out of work and their dreams would be shattered. Then I say to myself, "It is better that I drink this wine and let their dreams come true than be selfish and worry about my liver."

~ Jack Handy

House of Liquors (2)	Excellent customer service. Very helpful staff. If they don't have it they will get it for me. Good Variety
College Square (2)	Great selection, nice guy. Selection, location
Beltway Fine Wine (Towson)	Largest selection, good prices, and offer descriptions of many of their beers and wine. Parking sucks.
Total Discount Liquors	Large selection and nice wide isles.
The Caboose (Ashland, VA)	Quaint and convenient, good selection and nice management.
Latella's (Odenton, MD)	Very good selection, kept in large refrigerated room, so all beers in stock can be purchased cold. Convenient to where I work.
Calvert Liquors (Hunt Valley)	Has a real babe that works the register.

Question 7: Preference for locally brewed beers:

- Supporting local breweries is important to me and will buy even if they're not my favorites 43%
- I buy local beers if they're as good as what I'm likely to find from anyone else..... 36%
- I don't care where a beer is brewed 21%

Question 8: opinions of mass-produced domestic beers :

- Those beers are crap, for the lowest common denominator of the beer-drinking public..... 36%
- Beer is beer, and if someone hands me one (for free), I'll choke it down 14%
- I've been known to buy them in a pinch..... 7%
- I enjoy a good, clean American Lager beer from one of the "majors" from time to time 43%

Recipes: Chocolate City Beer (Extract)

An **easy**, richly flavored, amber-colored beer brewed with (or without) bakers chocolate and just a hint of Jalapeño peppers in the finish. A very easy-to-drink pepper beer.

Blonde Ale (All-Grain)

Don't take this beer for granted. It is light in color, f'sure. But it is a full-flavored, fairly dry ale with an alcohol level a notch above the rest.

Chocolate City Beer

From Steve Kranz

Style: 22. Spice/Herb/Vegetable Beer

Method: Extract

O.G.	1.043
T.G.	1.010
Alc %	4.3
I.B.U.	30.2
S.R.M.	9.4

Ingredients for 5 gallons:

- 3.3 lbs Light Malt Extract Syrup (EXTRACT)
- 2 lbs Dark Dry Malt Extract (EXTRACT)
- 1 oz. Cascade (Plugs) 5.6% BOIL 60 minutes
- 1 oz. Cascade (Plugs) 5.6% FINISHING 7 minutes
- 10 fresh Jalapeño peppers, cut into quarters lengthwise (include the seeds)
- 2 oz. unsweetened baker's chocolate (shaved)
- 1 tsp. Irish moss
- 1 pkg Nottingham Dry Ale Yeast

Boil Time: 60 minutes

Primary Fermentation: 7 days at 68°

Procedure:

Heat 2 gallons of water to a boil, and remove from heat. Dissolve extracts, return to heat and bring back to a boil. Add boiling hops, chocolate and peppers. Boil for 45 minutes, and add Irish moss. Boil additional 5-10 minutes and add finishing hops. Stop boil after 60 minutes and chill to below 80° in an ice bath or with a wort chiller.

Rehydrate yeast, and pitch into chilled wort and aerate. Ferment 7-10 days, rack to secondary for an additional 7 days. Prime and bottle, or keg,

Blond Ale

From Paul Seegers

Style: 3A Blond Ale

Method: Infusion Mash

	Min	Recipe	Max
O.G.	1.045	1.050	1.060
T.G.	1.008	1.004	1.015
Alc	4	5.9	6
IBU	15	45.3	33
SRM	2	3.4	8

Ingredients for 5 gallons:

- 4.5 lbs Maris Otter Pale Malt (MASH)
- 2 lbs Pale Malt (Amer. 2-row) (MASH)
- 1 lbs Candi Sugar (EXTRACT)
- 1 lbs Flaked Maize (MASH)
- 1 oz Cascade (Pellet) 5% BOIL 90 minutes
- 1.5 oz Cascade (Pellet) 5% BOIL 30 minutes
- 1.5 oz Cascade (Pellet) 5% BOIL 5 minutes
- 1 tsp Irish Moss
- 2 tsp Gypsum
- 1 pkg Nottingham Dry Ale

Boil Time: 90 minutes

Primary Fermentation: 10 days at 65 F

Secondary Fermentation: 20 days at 65 F

Add 2.63 gallons of water at 165 F to heat mash to 155 F. Sparge with 5.43 gallons of water to yield 5.00 gallons to primary.

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.

June

10-11 Great Grapes Maryland Wine Festival @ Oregon Ridge

22-24 [Road Trip!](#) National Homebrew Conference in Orlando, FL

TBA Tasting...

July

8 Brew-Ha-Ha hosted by Neil and Lindy Mezebish. Our largest brewing event of the year...don't miss it! RSVP to Neil at 410-875-2325 or neil@mezebish.com.

August

TBA Tasting...

September

9-10 Gettysburg Wine & Music Festival

16-17 Maryland Wine Festival @ Carroll County Farm Museum.

30 Maryland Microbrewery Festival at Union Mills.

October

14 Oktoberfest at Timonium Fairgrounds.

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65-67% mash efficiency. My brewing software predicted an original gravity of 1.046 based on the malts and grains in the recipe. The results were great! My actual O.G. was 1.049, or three points higher.

Now, I cannot conclusively say that over-shooting the predicted gravity was the direct result of using **5.2 pH Stabilizer**, since other factors can affect mash efficiency such as mash thickness, temperature and consistency of temperature throughout the mash bed, the types and amounts of malts being used, the quality of the crush, etc. But, I can conclusively say these three things:

1. I almost never over-shoot the predicted gravity. If anything, I either hit it dead on, or undershoot it;
2. I don't always brew with the same water. I use either bottled water, my own tap water, or someone else's tap or well water, so the pH of those water sources is bound to be quite variable;
3. I never test for, or adjust, the pH

of either my brewing water or the mash. I did it once or twice a long time ago and found it to be more trouble than I wanted to deal with. I figured (for 10 years) that, sure, if the pH is out of whack at one extreme or the other, some bad things could happen, but what are the chances...

My conclusion is that I have been disappointed enough times not knowing the cause for low gravity and other faults in some of my beers along the way, to decide that for another \$.28 per batch I can at least put one more possible source of trouble out of my mind.

With 5.2 pH Stabilizer, proper mash pH is no longer a crap shoot. We don't have to give water or mash pH a second's worth of thought (not that I really did before, but I always knew it was a potential issue), knowing that we can just add a tablespoon of this stuff to the mash and — voila! It automatically adjusts the mash pH to where it ought to be for optimal enzymatic activity.

June 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	

July 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					

August 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		