



The Midnight Brewer

Official publication of the Midnight Homebrewers' League

Carroll County, Maryland

Year 2006
Issue No. 3

Report from the 2006 NHC

By Steve Kranz

Driving 1,900 miles for a beer conference might seem a little extreme to some, but it's better than any day at work.

I've been looking forward to the 2006 NHC since mid-February. Good beer...waay lots of it. Good friends and camaraderie. Last year's conference was fun. Good brewing information, books and seminars. Not going to work. Good beer. Wearing a geeky lanyard and badge around my neck, bouncing off of my beer gut. Good food. It's in Florida. Many pools with attractive women walking around with almost nuthin' on. Not going to work. Copious amounts of really good beer.

Now, back to the beer. We took four kegs of beer and kept them cold inside a large pop-up camping trash "can" lined with three 45-gallon trash bags, which was then filled with ice. By the time we got to the resort on Wednesday night, the beer had been shaken up pretty well and we were very concerned that its quality had suffered by the rough treatment. We didn't want to serve bad beer at Club Night, so we hooked up one (or was it all four?) of the kegs to a picnic tap, connected a CO2 injector and did a number of test pours. They were all still really good, thank goodness! A couple more test pours on each keg, and we rested easy.

We checked into the conference on Thursday morning and got our geeky hang tag things and other welcome goodies. The Hospitality Room didn't open until 11:00 a.m., but when it did, we was ready. First come, first served! The Hospitality Room is also where a number of vendors were set up displaying their goodies, including www.morebeer.com, Northern Brewer, Briess, Wyeast, Party Pigs, and several others. Another major attraction (see photo on p. 6) of the Hospitality Room was thebrewingnetwork.com, an Internet radio station which was setup throughout the weekend. They recorded lots of interviews and even broadcast live from the conference.

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Re-thinking some old brewing habits

By Steve Kranz

One thing that makes the brewing hobby so great is that homebrewers have wide choices available to them in terms of brewing methods and practices, from which they can pretty much "customize" their brewing hobby to their liking. Hobbyists who have even a little bit of experience, and who have paid attention to their results, tend to "settle in" to their own particular way of doing things on brewing day once they are satisfied with their results. They have achieved a state of "relaxation" with their brewing chores, where they pretty much run on auto-pilot. Putting it another way, we tend to do the same things the same way, over and over again out of habit. Me too.

Then I went to this homebrewing conference, sat through a few seminars, started reading through the brand new (June 2006) edition of John Palmer's **How To Brew**, and the next thing I know, I find myself saying, "I'm going to do that differently from now on."

Like what, you might ask?

Mashing. The temperature profile of a mash is really very important. This is because there are numerous different enzymes in the malt which perform the chore of converting non-fermentable starches and proteins into fermentable sugars and other useful compounds. Different enzymes work in different temperature ranges, and it is the all-grain brewer's task to manipulate the mash temperature profile to take advantage of the different enzymes'

properties.

In addition to using the right temperature(s) at which we will conduct our mash, all-grain brewers have the additional choice of whether to use either a "single-infusion" mash, where the mash is kept at just one steady temperature throughout the mash, or a "step mash" or "multi-rest" mash, in which the mash temperature starts out low, and then is raised one or more times during the mash. The step-mash is employed to take advantage of the

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Club Hoppenings

Brew-Ha-Ha 2006

About 100 gallons of beer were born on July 8, witnessed by what might have been a record turnout at the Mezebish Estate. The weather was as good as it could have been for brewing in July, the food was good and plentiful, and the beer was good and cold. The day featured a visit by reporter Katie Jones and photographer Phil Grout of the Westminster Eagle, which resulted in a nice article in the July 12 issue Westminster Eagle.

Long-time members were happy to see the return of Geoff Butts to the club after being away in the land of Fruits & Nuts (California). Geoff and Steve Kranz paired up to brew an Oktoberfest.

The day was not without its calamities, at the expense of brewer Gary Cress. First, the full 30 pounds of grain didn't fit in his mash tun. During the mash, the rubber bung sealing the drain tube at the bottom of the cooler got dislodged, causing the 150+ degree mash to start pouring out. Quick action stopped most of the loss, and with the help of others his mash was transferred into another mash tun. But the hose from the false bottom had come off, and the sparge was coming out all grain ...oopsie! Back into another mash tun went the mash. From there it was all good. I for one can't wait to try it.

Beer Judge Certification Program class

Brian Flynn of the Midnight Homebrewers' League is taking a class in preparation for the Beer Judge examination. His classroom and examination fees are being subsidized by the club. In exchange,

Brian's education will benefit our membership as he shares his newly learned beer evaluation knowledge and skills with us.

Maryland Microbrewery Festival Update

By Larry Hitchcock — Dave Shriver, who is coordinating the day-long event, is excited about our club's involvement because, as Carroll County's homebrew club, we give the festival a local connection. His vision is to give us booth space to talk with the crowd and promote our hobby, as well as give a demonstration on how to make beer. In addition, Maryland Homebrew is considering sharing a space next to us and have ingredients for sale.

Several members have volunteered to coordinate our involvement: **Kevin Mapp, Eric and Debbie Lyons, Greg Lambrecht and myself**. We have met with Dave about what he wants us to do at the festival, volunteers needed (*hint, hint*), and other issues that will make the event a success. Dave did mention that the breweries will have their own helpers to serve, but more may be needed. We will see what else is needed and try to put together a rotating schedule of members who want to help.

As more details become available, we will communicate with you. For now, please be sure to leave the date - **Saturday, September 30** - open to attend the event and be thinking of how you'd like to be involved. Its gonna be a whoop-ti-doo big thing!

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.

- **Clean as you go!** Just about all stages of the brewing process can make a mess (...no!...). Taking a page from what I've been telling my kids for the past 20 years, it's a whole lot easier to clean up a mess right away, than it is if you leave it all until the end, or worse yet, the next day.

Exhibit 1 is the airlock pictured here. Paul Seegers brought this in as a testament to what happens if you let the blow-off from a robust initial



fermentation clog up - and dry up - in your air lock. This air lock is now serving out it's time here on Earth in the Northern Landfill.



- **AlcoHawk brand breathalyzer**

Within the past few months, several folks I know have been arrested for DUI. Each time it happens to someone I know, it makes me think of all the times I have left a club event at risk of getting arrested myself. So right before attending the Maryland Wine Festival (from which I have left many a time knowing that I was well over my limit), I went to the Sharper Image store in Towson to pick up a \$120 AlcoHawk. It gets very good reviews for its accuracy and ease of use. I do intend to use it, too. If I blow a B.A.C. over .08%, I'll know to either let the Spousal Unit drive, or wait 'till I'm legal.

Brewing Calendar

By Steve Kranz

I'm starting to get all giddy now that fall is almost here. That means it's Brewing Season! No more brewing in the sweltering heat...no more fermenting beer that's nearly as warm as bath water.

Here's what I'm thinking I want to brew right now: I haven't brewed a **spiced holiday beer** in years. It's still only September, and I would want it ready for around Thanksgiving.

But the problem is that our weekends this fall are really full with marching band, concerts and several club events such as the Microbrewery Festival and BrewCamp.

So it looks like I have two choices: brew an all-grain batch at BrewCamp, or brew an extract batch some evening after work, once it gets just a little cooler. That way, it can sit in the basement and I can take my time testing some nice spice combinations and customizing the flavor with spice teas and extracts.

Not sure yet...arrrrr...too many choices! Some Brewing Calendar, huh?



For the last departmental picnic, management had decided that, due to liability issues, we could have alcohol, but only one (1) drink per person. I was fired for ordering the cups.



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enzymes which operate at lower temperature ranges, and which become “denatured” or killed, at higher temperatures.

Single-Infusion Mash. For most mashes using what is referred to as “well-modified” malt, a single-infusion mash is all we need to do a pretty complete conversion of starch to sugar. We pick a temperature which is a compromise between the optimal temperature ranges of the most active enzyme groups...typically between 148-158°F. In general terms, a hotter mash (i.e. 154-158°) will produce a fuller-bodied, sweeter beer, while a somewhat cooler mash (148-151°F) will produce a drier, more fermentable beer. Just a few degrees can make a big difference in the final outcome of your all-grain beers, so it is important to know your target mash temperature, either from a recipe or because of the style or character you are trying to achieve in your beer. Try to maintain a consistent temperature throughout your mash, but if you do stir it up, do so g-e-n-t-l-y to avoid oxidization and ruination. Make temperature adjustments with either cold or boiling water as needed during the first 15 minutes or so of your mash. Then,

cover it up and leave it alone. But that’s just the beginning of the story...

Multi-rest Mash. Although we can most often get by with a single-infusion mash, there are times when it won’t work properly to produce a particular beer style. What drives this decision are the types of malts and adjuncts which are used in a recipe. If we are mashing with malts which are not well-modified, with significant proportions of wheat malt or adjuncts such as flaked oats, corn or barley, we *really* should be employing a multi-rest mash.

A malt that is “under-modified” doesn’t mean it is defective or less desirable. It is a reference to how much of the grain’s starches are soluble...that is, accessible to the enzymes. A lower temperature rest is required with these malts because the enzymes which are activated in those lower range break down those insoluble compounds into starches which the higher-temperature enzymes can then convert to fermentable sugars. It’s like a one-two punch. The lower-temperature enzymes soften up the tough guys, for the higher-temperature enzymes

to come in behind ‘em for the kill.

It is not in the scope of this article to list and discuss all varieties of malts which benefit from step mashes...and I still haven’t re-learned everything that I want to know about it. My point is:

do not be afraid.

Don’t be afraid if you come across a recipe for, say, an Oktoberfest (see page 7), that calls for a step mash. Even if you use a cooler or bucket as your mash tun, you can step-mash by starting out your mash a little thick at the lower temperature range, then adding boiling water to raise the temperature to the second “step.”

I have long ignored this aspect of brewing, for the same reason I have mostly ignored brewing lager beers: because of the additional time and effort it takes. I have also had occasional frustration in hitting my target mash temperatures, and trying to adjust it with hot or cold water just seemed to add to that frustration.

But I am regaining control, and pulling this long-unused brewing knowledge out from that dark corner of my brain

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Why We Split Up

She told me we couldn't afford beer anymore and that I'd have to quit.

Then I caught her spending \$65.00 on makeup, and I asked how come I had to give up stuff and she didn't.

She said she needed the make-up to look pretty for me.

I told her that was what the beer was for.

I don't think she's coming back.



Beer & Brewing News

This brew is for the dogs

New York, NY (July 19, 2006) – On Tuesday, July 25, 2006 at 10:00 AM, dogs were the guests of honor at Heartland Brewery in Union Square, as the restaurant unleashed its “Slobber Lager” in celebration of ASPCA’s (American Society for the Prevention of Cruelty to Animals) upcoming Horse N’ Around October fundraiser. Rescued pooches had the opportunity to taste a specially-formulated brew treat – not a replacement for water – outside the popular pub.

But no need to worry about the pups’ level of intoxication; the lager was non-alcoholic and safe for all breeds young and old, large and small.

I’ve bought my last Rolling Rock!

InBev, the international brewing

conglomerate and (former) owner of the Latrobe Brewing Company, has sold out its Rolling Rock brand to Anheuser-Busch for \$82 Million.

A-B has reportedly been in the market to buy up-scale (up-priced) brands to bolster its bottom line. That by itself wouldn’t be such a disaster, except that the suits at Anheuser-Busch only bought the brand...they didn’t buy the Latrobe, PA brewery. Citing economies of scale, A-B is now brewing Rolling Rock in Newark, New Jersey (oh, *that* Newark, famous for its pure artesian spring water...).

But that’s pretty funny, because A-B has said in press releases that while it will brew Rolling Rock in Newark, it will retain the “traditional” label that says it’s “from the glass-lined tanks of old Latrobe”. That is a blatant lie, and one which I am surprised the

BATF (or whatever they’re called now) would approve. To further clarify things, the new bottle lists its origin as St. Louis, Missouri, the A-B corporate headquarters.

InBev is trying to sell the brewery to City Brewing Company of La Crosse, Wisconsin, with Pennsylvania pols throwing concessions their way, and the union having agreed to pay cuts and other concessions. City Brewing says it envisions brewing some beer at the Latrobe plant [aww, wouldn’t that be nice—Ed.], but it also plans to produce sports drinks and juice.

Meanwhile, Clay Pipe Brewing Co. no longer owns its former Westminster brewery. C-P production outgrew its capacity, so for the time being at least, the beer is all contract-brewed out of Frederick, with Gregg and Rob in control of its production.

Treasury Report

7/18/2006

So what’s been happening in our Treasury over the summer? So far, we’ve gotten a few new members and membership renewals, and we’ve paid for just a few items which I’ve detailed below. The latest order of t-shirts has been distributed, and most of the money has been collected. I plan to make one deposit for that and then write the check to our supplier, similar to what I’m doing for the bowling shirt order.

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

Previous Balance \$838.30

Cash Received	
Bowling pre-payments	493.50
2006 memberships	<u>47.00</u>
	540.50

Cash Disbursed	
AHA conference beers	89.63
Beer judging course	<u>50.00</u>
	(139.63)

New Balance \$1,239.17

The pre-payments for the bowling shirts were collected based on what was ordered from members. Although the money has been collected, we have not paid the supplier yet. Once that invoice is received, that payment will be made. The beer judging course payment of \$50 was for Brian Flynn. Once he’s completed the course, the Club will reimburse him another \$50.

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

Larry

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and into the light of day, thanks to a good seminar on the role temperature plays in various stages of the brewing process, and author John Palmer’s talk on Engineering Your Beer.

At this year’s Brew-Ha-Ha, Geoff Butts and I brewed an Oktoberfest from a recipe in John Palmer’s book. It includes all kinds of under-modified malts and uses a step mash. It wasn’t that much more work, and SUDS brewing software calculated the amount of water needed for both temperature steps. We added boiling water to step up from the first rest to the final rest. Instead of just pouring the boiling water into the top of the mash and stirring it in, which would have risked aeration and oxidation of the hot wort, we added it deep into the mash with a hose instead of just pouring it into the top of the mash. Hopefully, the payoff will be worth the effort. We will let you know.



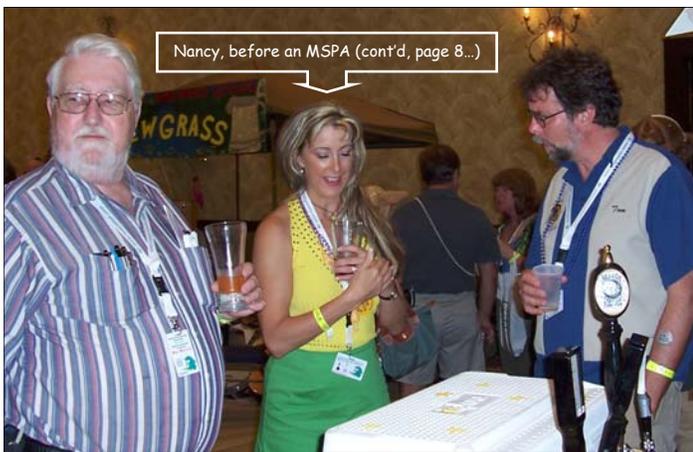
Here is Daniela (with some technician) who is a Brewcaster on the brewing network. Daniela is from Munich. Obviously, she is well-equipped to work in a field (beer) dominated by men. My guess is, she pretty much gets her way.

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We split up to hit different seminars. Tom and Paul went to something about yeast and beer styles, and came out impressed, while Steve sat through a talk about the wort boil. Afterwards, we all enjoyed author John Palmer's talk entitled "engineering your beer", about manipulating different stages of the brewing process to obtain your desired results. But my favorite seminar was by Stan Heironymous, the author of **Brew Like A Monk**. In addition to being a very knowledgeable and well-researched brewing expert, he was an extremely entertaining speaker. Yeah, I did buy his book, too.

Back to the beer. Thursday evening was "Pro Brewers Night", a mini-microbrew festival around the pool. We got stoked for the event with a few beers (...urp...) and headed to the pool. To our disappointment, there was a really low percentage of attractive, scantily-clad women. But the beers were still pretty good, and the weather was perfect.

Friday was a day off from seminars for us, so our time was spent in the Hospitality Room, by the pool, a luncheon outing on our own, and more beers. Then a little nappy, followed by Club Night preparations beginning at 5:30.



Nancy, before an MSPA (cont'd, page 8...)

At least one beer belly (left) in the room was larger than mine. Meanwhile, a Club Night patron named Nancy took a liking to our beers, while Tom paid rapt attention to her every word.



Club Night was a lot of hectic work to set up, followed by great fun. Hauling the stuff from our room to the conference center, rushing around to set up, connect everything, looking around to see what the other clubs are doing... Then there was the food. Our plan to serve Maryland Crab Soup and hot Macaroni & Cheese turned into serving Maryland Crap Gazpacho (cold soup) and room temperature macaroni & cheese because we misjudged how long it would take our crock pots to reheat it. But it was all good. Everyone who had our food praised it highly, and it was all gone in a little over an hour.

Our beers went over very well, also. Many, many people came up to our table and said something along the lines of, "We heard you have really good beers here. I'll try the English Bitter." Paul's English Bitter was the hit of our station, and his keg ran bone dry. We also served a Poor Richard's Ale, a Blonde Ale, and a Midnight Special Pale Ale, each of which were 3/4 gone by the end of Club Night.

It wasn't the beer or the food that garnered the most praise, however. We were roundly admired, congratulated and photographed for our most excellent shirts, which were

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Recipes: Oktoberfest (all-grain)

This recipe comes from the brand new (June 2006) book by John Palmer entitled *How To Brew* (3rd Ed). It is the first lager I've done in a long, long time. Actually, it's only the second lager I have ever brewed. It is coming along very nicely and will be ready to drink by October. What a coincidence.

Maryland Crab Soup



Denkenfreudenburgerbrau Oktoberfest

Style: 9A Oktoberfest/Maerzen

Method: Step Infusion Mash

	Min	Recipe	Max
O.G.	1.050	1.046	1.064
T.G.	1.012	1.013	1.016
Alc %	4.8	4.2	6.5
I.B.U.	20	25.9	30
S.R.M.	7	10.5	14

Ingredients (for 10 gallons):

- 16 lbs Vienna Malt (MASH)
- 2 lbs Munich Light Malt (MASH)
- 1 lbs Cara-Munich Malt (MASH)
- 1 lbs Crystal 40L (MASH)
- 1.75 oz Tettnanger 5.6% BOIL 40 minutes
- 2 oz. Liberty 4% BOIL 30 minutes
- 1 oz. 5.2 pH Stabilizer
- 2 tsp. Irish Moss
- 2 pkg. White Labs Oktoberfest Lager WLP820

Boil Time: 45 minutes

Primary Fermentation: 15 days at 54° F

Secondary Fermentation: 6 weeks at 36° F

Predicted O.G.: 1.052

Predicted T.G. 1.013

Mix grain and 5.00 gallons of water at 152° F to heat mash to 140° F. After 30 minutes, add 2 gallons of boiling water to heat mash to 158° F. Mash for 30 additional minutes, and sparge with 6.5 gallons of water. Boil for 45 minutes, adding hops per above schedule. Chill, pitch yeast and aerate well.

Primary ferment two weeks at 54°F, then rack into secondary fermenter and lager for six additional weeks at 36°F. Prime and bottle, or keg.

Recipe from John Palmer's "How To Brew" (June 2006)

Maryland Crab Soup

This is the soup which we served at the National Homebrewers Conference, and which was previewed at Melinda's tasting in May. A number of people asked for it, so here it is.

Ingredients (makes 10 one-cup servings):

- 2 cans (28 ounces) of "petite diced" tomatoes
- 3 cups water
- 2 cups beef broth
- 1 cup frozen lima beans
- 1 cup frozen sliced carrots
- 1 cup frozen yellow sweet corn
- 2 tablespoons of dried chopped onions (McCormick or what we found at the local SuperFresh, Morton & Basset)
- 3 tablespoons (+/- to taste) Old Bay Seasoning
- 1 pound crab meat. We used the lump crab meat sold in one-pound cans at SuperFresh.

Procedures:

1. Pour contents of one cold bottle of Clay Pipe Backfin Pale Ale into a pint glass and consume while performing steps 2, 3 & 5.
2. Place all ingredients except the crab meat into a 4-quart saucepan.
3. Heat to boil, cover and boil 5 minutes.
4. Repeat Step 1.
5. Reduce heat to low, add crabmeat, cover, and simmer for 10 minutes.

In my opinion, the soup has a richer flavor and better texture/consistency if you refrigerate it, then reheat and serve it the next day.

[For serving at the Conference, the base soup was made up in advance and frozen *without the crab meat*. While setting up for Club Night, we reheated the soup in a large crock pot and added the crab meat prior to serving.]

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

16-17 Maryland Wine Festival
30 Maryland Microbrewery Festival at Union Mills.

October

14 Oktoberfest at Timonium Fairgrounds.
19 - 22 BrewCamp @ Cunningham Falls State Park.

December

2 Free State Homebrew Club Guild Christmas Party at Clipper City Brewing Co. Contact Melinda Byrd for tickets.
9 Holiday Party hosted by John & Melinda Byrd. RSVP to: 410-549-4889 or byrdcall@aol.com

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hands-down *the* outstanding attire in the room all evening.

Steve is told that he participated in taking down the apparatus when Club Night was over. The last thing he remembers for sure is gulping down some of Paul's Bitter from a pitcher, to finish off the keg before giving up his car keys for the ride back to the room.

After depositing Steve in the room, Larry, Tom & Paul went back to the Hospitality Room, where behind the taps were more intrepid members from some other club, (still) standing there at 11:30 PM serving more beer. Is this a great country, or what?

Saturday morning's Recovery Hour involved a hot breakfast sandwich, a

bottle of grapefruit juice, and 4 different beers in the Hospitality Room. Larry had sufficiently recovered to make the 9:30 AM Commercial Calibration seminar. The rest of us regained consciousness in time to attend later seminars, all of which were well-presented and interesting.

Alas, all good things must come to an end. Three of us hit the road back north on Saturday afternoon around 3:00 PM, while Larry hung out by the pool for the rest of the day, and flew back on Sunday.

Next year, we hear the NHC will either be in Denver or Cincinnati. Either way, I'll be "...on the road again..."

September 2006

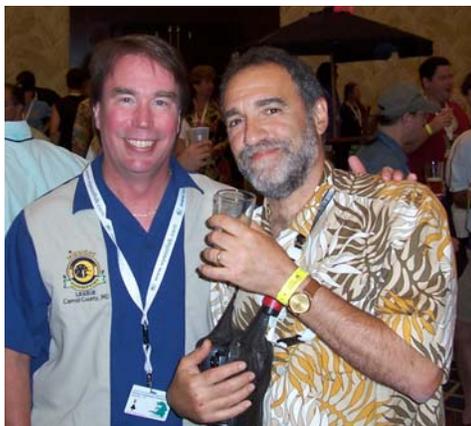
SUN	MON	TUE	WED	THU	FRI	SAT
					1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	29	30

October 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				

November 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		



Larry with Charlie...Steve with Nancy. Charlie *is* a famous guy and all that, but it looks like Steve drew the better hand. Nancy really liked our booth. Too bad we will never know...was it us, our beers, or our shirts?