



The Midnight Brewer

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Meadmaking: honey *makes* a difference

By Steve Kranz

Among the seminars I attended at the National Homebrewers Conference this past June, was a very informative presentation about making great meads. The speaker used a presentation which has since been posted at www.beertown.org if you would like to see it. While the presentation document is not very well structured, it has helped me to recall one of the more salient points which I took away from the seminar and which I would like to recount, and expand upon, here.

This article will focus on the selection of honey, because it's the first and most important choice the meadmaker has to make... what kind of honey to use and where to get it. Which variety of honey to use is pretty much up to your personal taste, but that's not always easy to know. And make no mistake, while "honey is honey" to some people (i.e. the Spousal Unit, who just doesn't care much for *any* kind of honey), different varietal honeys can be markedly different from each other in terms of their flavor, aroma and color. When you plunk down \$35-\$50 for a gallon (12 lbs.) of honey which you've never tasted before, you're rolling the dice. Reputable online sellers of different varietal honeys, such as morebeer.com and northernbrewer.com, have descriptions which you can pretty much rely upon to be fair. But it's not the same as tasting them yourself before you buy.

More locally, some supermarkets and farmer's markets have a better selection of honey than others. For example, on a recent spin through the Westminster Giant, there was a really outstanding selection of varietal honeys, including clover, wildflower, orange blossom, blueberry, buckwheat, alfalfa, tupelo, and sage. Now, most of them were in very small (4 – 8 oz.) jars. But buying small jars of different honeys is a very affordable way to help you decide if you like it, before buying a larger volume for your mead.

And then of course, there are local beekeepers who sell honey either in small jars or in bulk. Local Carroll County beekeepers generally only produce "wildflower" honey, which can vary somewhat in color from harvest to harvest

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Microbrewery Festival & Competition

By Neil Mezebish

September 27, 2008 - Union Mills Homestead Microbrew Festival and Homebrew Competition

It was the most fun day spent stomping through torrential rain and six-inch deep mud that I can recall since being a (younger) child. Maybe it was the constantly full mugs of great beer that helped keep us full of cheer. Maybe it was sharing lots of good food and laughter with friends. Maybe it was because all the planning that went into the preparations paid off, and we pulled off the event flawlessly.

Whatever it was, the beer gods were clearly on our side that Saturday. They must have been. How else could the 6 or so of us left there at 7:00 (12 hours after arriving), in the dark and the rain still be having such a good time – as we tried to figure out how to get home?

For those of you that left before dark and were able to get out, smart move, though you missed some fun and adventure. For those of you who couldn't attend the Festival, sorry you weren't with us – but I really suggest you try hard to plan to be there next year.

As we watched the big blue Homestead tractor slowly and not so gently pull car after truck after trailer through the giant mud fields – I knew my little sports car at the back end of the lot I was in was going nowhere... but what the heck, it was worth a try. Gary Cress was able to finally get out in front of me, in his 4WD truck, which was quite amusing to watch. Gary was very cunning and determined, and I think at that stage of the evening he believed his pick-up could get out of anything. Once out, he prodded me to attempt a flying run across the center of the destroyed field... "here, let's put down a little of this straw for traction". Hysterical, Gary! Fortunately, I was able to back out of the mess and return to my safe spot. Though offered the assistance of the tractor and huge chain, "I can get you out of there", fortunately the day's beer indulgence hadn't gotten the better of me and I abandoned the car in the mud to be retrieved another day (we do get wiser with age).

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Club Hoppennings

Brew-Ha-Ha 2008

I counted about ten batches of beer being brewed at this year's Brew-Ha-Ha hosted by Neil and Lindy Mezebish on July 12. There was a great turnout of club members and friends, and we particularly enjoyed the numerous visitors who stopped by... some for the whole day...after reading about our event in the Westminster Eagle (see photo at right, where Steve was in great pain while sucking in his gut and holding it for what seemed like *forever*) or the Carroll County Times. It's always fun to explain our hobby to someone who's seeing it in action for the first time.



BrewCamp is just around the corner!

The Addison Run camping loop is sold out for the weekend of BrewCamp 2008 (October 23-26). But there are probably sites still available at some of the other loops at Cunningham Falls Campground. Even if you can't come up to camp, a day visit is another way to enjoy brewing in the great outdoors and hanging out with cool people, including award-winning homebrewers like club members Eric Lyons and Charlie Heaps.

Guild/Zymurnauts crab feast

Saturday, September 20 was the date of the 2nd annual crab feast hosted by the Zymurnauts, a Maryland club of homebrewers who work at the Goddard Space Flight Center. The \$35 per person cost included all-you-can-eat crabs, BBQ chicken, pulled pork, hot dogs & burgers, salads, etc. and an amazing selection of homebrews and cask-conditioned ales. The weather was gorgeous so most folks ate outdoors. Our club had a smaller representation (6 members and guests) than last year, but that didn't keep us from having a great time.

Midnight Homebrewers League featured in *Brew Your Own* magazine

Every month, Brew Your Own magazine publishes a Club Profile of a homebrew club. The October 2008 issue of BYO features a Club Profile of the Midnight Homebrewers' League, including a nice snapshot of us at Club Night during the National Homebrewers Conference in Cincinnati this past June.

Club Election Time

This year we get to elect the two offices of Vice President and Secretary. Once again we will use the free SurveyMonkey.com site to conduct the election.

Later in October, members will receive an email with a link to the election site where you will be able to enter nominations for each position.

You can nominate either the incumbent whose name will be on the ballot, or enter the name of any other club member you wish to nominate, including yourself if you like. Your votes are anonymous and cannot be tracked back to you. After the nomination process, any new nominees will be contacted to make sure they are interested and willing to serve, and a run-off election will take place for any office for which there is

more than one nominee.

Holiday Party...to have, or not to have?

As of this writing, we have neither a confirmed host or a date for our annual club holiday party. We do have one or two back-up possibilities, one of which is to simply combine our club's annual party with the Free State Homebrew Club Guild's Annual Holiday Party, which is Saturday, December 6 at the Clipper City Brewing Company in Baltimore. We have had good club turnouts at the last three or four of these parties. It is a fun event...in a great brewery, with excellent food and beers. We will settle this issue in the coming week or two.

Midnight Homebrewers' League

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Brewer's Tips & Tricks

- **Completely rinse your cleaner before sanitizing**

Five Star Chemicals, the maker of P.B.W. cleaner and Star San sanitizer, says that acid based sanitizers such as Star San **do not work** in the presence of

any residue left from an alkali based cleaner such as P.B.W.

It is easy to be casual about rinsing the cleaning solution off of your equipment before sanitizing...dump, quick rinse, and sanitize. But if you don't get rid of all traces of the cleaner, you could be wasting sanitizer and increasing the risk of infection from airborne microbes getting into your beer.

Five Star's recommended rinsing method is called "**burst rinse**": 30 seconds ON - 30 seconds OFF - Repeat for 5 to 10 minutes. Maybe that's a bit much for us homebrewers, but the idea is to really flush all traces of the cleaner away, let it drain, and flush it again a few more times.

- **Tracking down gas line leaks**

A 5-lb. tank of CO₂ should last for MONTHS. It is no fun to spend \$15-\$20 on a fresh tank only to watch the gauge go from full to red in just a few weeks. If you go through more CO₂ than you should, you probably have a leak. There are many points of escape for gas in a typical keging system.

1. The first place to look is the regulator connection to the

CO₂ tank. Use a wrench to lock that sucker down tight.

2. Tighten down all hose clamps and swivel nut connections everywhere in the line between the regulator and your keg(s). By submerging my pressurized lines under water, I found an amazing number of very small leaks.

3. Another point of escape in one of my kegs was the pressure relief valve on the keg lid...the ring that you pull up to relieve pressure. When I took the valve out I saw the rubber tip (see photo) that seals against the inner housing of the valve was worn. \$9.00 to replace.



4. Check the large O-ring on the keg lid for wear.

5. Inspect the two little plastic feet on the keg bail which tighten the lid down against the keg. If these two feet wear down, they might not tighten the lid against the keg.

6. Replace the O-rings on the outside of the gas (in) posts on the keg. My kegs' O-rings looked OK, but they were actually stretched and loose. I had a bag of them, and replaced the O-rings on all of my kegs.

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If you didn't stay till the bitter end, you missed watching Melinda enthusiastically bound off multiple times, into the heavy rain and darkness to help push stuck cars, trucks and vans out of the mud. You missed Eric Lyons trashing the Allison transmission in his truck, as he refused to allow Steve's Dodge Durango to pull out his GM (hope that's working better now Eric). You missed a demolition derby, as the gentleman who was helping pull stuck cars out of the mud backed into a parked car. And you missed the kind-hearted 2nd generation French fry maker bring us a big load of delicious fries, offer to put us all up for the night in his RV (and quite scary looking it was), and tell us the tales and *almost* the secrets passed down by his father and uncle – who branded the now famous Aw Boy Fries.. and then sang us the song he has been writing of the wonders of the world and the great Aw Boy Fries. It's apparently all in the potatoes, seems they need to be round...and no telling where they are grown..., "it's local, but it's my secret".

Ok, that's how it all ended. Want to hear a little about the Festival and the contest? It was terrific!

We had an outstanding group of volunteers from our club including several new members and new brewers. We also

were helped out by several members of other clubs that we connected with through the Guild. I believe there was a total of 20 of us that helped and got involved in one way or another. Gary Cress brewed and all-grain batch. Charlie Heaps brewed an extract in the morning and Drew Morgan did one in the afternoon. Krista Custer, bless her baby-carrying heart, helped with our information booth throughout the day along with Debbie Lyons. Michelle Kranz brought a wonderful breakfast for the judges, and there was plenty for all of us to share... yum...and helped whenever needed.

As usual, we had lots of crowd interaction, and a good number of folks signed up for our newsletter. Welcome to Sandy and Harry Young who joined our club that day.

I don't want to leave anyone out, and will mention the stewards and some others in a moment, but I really need to let it be known that two club members in particular really dedicated themselves to making this a great showing for our club and a very successful festival and contest. Melinda Byrd and Steve Kranz truly deserve honorable mention, and more than a few really good beers. Thank you, Melinda, for all of the ways that you helped, and especially for managing our relationship and all of the coordination with the Free State Homebrew Guild. Steve, it could not have happened without you. Steve put together the entry & rules forms, engineered an entry log

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Pub Review: Church Brew Works, Pittsburgh, PA

By Steve Kranz

I was led to this place by our son Fritz who is now doing a two-year stint at grad school in Pittsburgh. We paid a visit on a Saturday night after moving him in. Now, I want to live there.

Kids, this place has got to be the most beautiful brewpub anywhere. Period.



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depending on what was in bloom at the time. An interesting point the speaker made is that since most northern beekeepers “winter” their bees by feeding them sugar water, their early season honey won’t be very good. Early season honey will be made from early-blooming flowers...dandelion, clover and wildflowers, while later season honey from the same bees will come from trees, grasses, buckwheat.

The best rule of thumb to follow is to only use a honey for meadmaking that tastes good to you all by itself. I recently used a "wildflower" honey from the Pennsylvania Dutch Market, in a batch of Midnight Special Pale Ale. The honey had a distinctly musky or "earthy" aroma and flavor, and I would not have enjoyed using it on a breakfast bagel because the strong musky flavor really put me off. But for some stupid reason, I thought it would be fine to put into my beer. Big mistake. The off-flavor of this honey (and I only used 3 pounds of the honey) ruined the

Merely stately on the outside, it’s absolutely **brehtaking** on the inside. The former St. John the Baptist Catholic church has been fully restored to its former glory with ceilings that reach the sky, stained glass windows, lantern-lit archways, and a pipe organ that occupies the wall above the front door. The pews have been preserved and converted into seating. And upon the altar gleams the steel and copper brew house, in a celestial blue backdrop. The center aisle divides this house of beer worship in half, with the left half housing the bar, and the right half for restaurant seating.

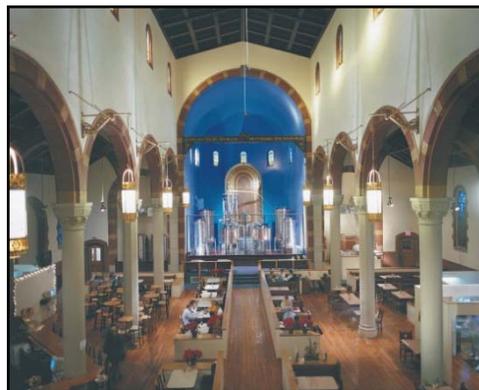
First, the beers. I started with a honey wit. It has a traditional wit flavor and aroma...creamy smooth

beer. Hoping that the flavor would mellow over time, I kept that keg for six months. After a short time of unpleasant drinking I knew it was not going to improve. I wound up pitching the whole batch.

After just getting done saying not to use *bad*-tasting honey, try not to confuse *bad*-tasting honey with *different*-tasting honey. Case in point: buckwheat honey. This stuff is the rocket-fuel of all honeys. It’s dark...almost black. It’s thicker than “normal” honey...or at least seems so because it’s so damn dark. It has an aroma that’s only partly reminiscent of honey, more like molasses. And its flavor is really out there, strong and pungent, more like molasses than honey, but not really like either of them. It makes an excellent, if different, mead.

But plain old ordinary mead is also an acquired taste for lots of people. So, in our house we live by the maxim:

“Drink ‘em till you like ‘em.”



and flavorful, slightly cloudy, with orange peel present. It was served a little warmer than I would have preferred.

The Rye IPA was a dark ruby red color. Very clean, hop aroma is prominent, good bitter balance not overly done. Very drinkable for a dark and fairly bitter beer.

Oatmeal Stout: roasted malt aroma is nice. Bitter back-end just enough. Smooth and creamy mouthfeel appropriate for a stout.

Pipe Organ Pale Ale: nice clean beer, medium hop aroma, not as hoppy in flavor as the aroma would suggest.

Celestial Gold: pale color and nicely carbonated. Lighter bodied than the others, but still a nice malty flavor with little hop aroma but good hop balance in the flavor.

Our meal was excellent. The feta, smoked gouda and spinach dip was really, *really* terrific. I had a delicious chicken and shrimp jambalaya. Fritz had an onion soup which he hailed as the best he’s ever had, and the couscous salad.

[Edit: Paul & Karen Seegers visited this brewpub after I did. Though I don’t have any specifics, Paul’s review of the food probably wouldn’t be as strong as mine, from what he said.]

I’d give the place 10 stars if I could, but the scale only goes up to 5.



Beer & Brewing News

Budweiser is gone

The Great American Conglomo-Brewed Lager Yellow Beer

In our previous issue, the breaking news was that InBev was trying a hostile takeover of Anheuser-Busch. A-B publicly took a stand for independence, while simultaneously negotiating with the enemy. Shortly thereafter, it was done. How ironic is it that Budweiser had just recently started “*The Great American Lager*” advertising campaign?

Some people who never bought Bud to begin with, might not care about it, *but you should care*. A single company that owns this many brands has the inherent ability to limit competition, control the market (not only for beer, but for the same ingredients currently in short

supply...malt and hops, that we homebrewers compete for), drive up prices, and close down breweries to eliminate “redundancies”, all to the detriment of U.S. beer consumers and potentially, many brewing-related jobs.

A group of beer drinkers from St. Louis has filed a lawsuit seeking to stop the take-over. Fat chance it has of succeeding, but maybe U.S. regulators (who must still approve the deal) will at least pretend to examine the anti-consumer ramifications of this mess.

In our household, we no longer buy InBev brands, as our protest against Conglomo-Beers. To that end, the Spousal Unit inquired recently as to what the InBev brands are so as to avoid buying them. There are a lot of beers on this list that I’ve never heard

of before, let alone tried. Many of them are from China, Russia, Central and South America, and Eastern Europe. But there are also way too many familiar names (shown in **Red Bold** below).

As you can tell, this has me riled up, almost as much as the frightful prospect of someone of questionable character and a corrupt, outwardly socialist political philosophy being elected President of the United States. [How’d that slip in here?]

If InBev had just left Budweiser alone, I probably would have just kept on buying their beers, some of which I admit are among my favorites. But now, I guess I’ll have to try to brew them myself.

Here’s the complete list according to InBev’s web site. If you care to, you can cut out to take with you to the store, to know who and what you are buying:

1. Alexander Keith’s	22. Chernigivske	43. Kokanee	64. Rogan
2. Antarctica	23. Diebels	44. La Bécasse	65. Safir
3. Astika Fine Quality Lager	24. Diekirch	45. Labatt	66. Santai
4. Baisha	25. Dimix	46. Lakeport Pilsener	67. Sedrin
5. BagBier	26. Dommelsch	47. Leffe	68. Sibirskaya Korona
6. Bass	27. Double Deer	48. Liber	69. Skol
7. Belle Vue	28. Franziskaner	49. Löwenbräu	70. Spaten
8. Beck’s	29. Gilde Ratskeller	50. Mousel	71. St. Pauli Girl
9. Bergerbier	30. Haake-Beck	51. Murphy’s	72. Staropramen
10. Boddington’s	31. Hasseröder	52. Nik	73. Stella Artois
11. Bohemia	32. Hertog Jan	53. Nicksicko	74. Taller
12. Boomerang	33. Hoegaarden	54. Noroc	75. Tennent’s
13. Borostyán	34. Hougaerdse Das	55. OB	76. Tolstiak
14. Borsodi Sör	35. Jelen Pivo	56. Oranjeboom	77. Tomislav
15. Bozicno	36. Jinling	57. Ozujsko pivo	78. Vieux Temps
16. Budweiser/Bud Light	37. Jinlongquan	58. Paceaña	79. Yali
17. Brahma	38. Julius	59. Permskoye Gubernskoye	80. Yantar
18. Cafri	39. Jupiler	60. Piedboeuf	81. Zizhulin
19. Caracu	40. KK	61. Quilmes Cristal	82. Zhujiang
20. Cass	41. Klinskoye	62. Red Shiliang	
21. Castlemaine	42. Kamenitza	63. Rifey	

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database for his handheld, labeled, sorted and brought the 32 entries (96 bottles) early in the morning, was able to enter the scores in his PDA as the judges completed each tasting, delivered immediate results... scanned score sheets and sent out to all the contestants... Dude.... You’re Unbelievable!

Others that joined in early on to help with planning, way back in March, include; Gary Cress, Eric & Krista Custer, Nancy Codner, Eric & Debbie Lyons.

Our stewards for the day included; Steve Silberman (great job

Steve.. he hung in the entire day), Justin Decker, Rick Wareham, Dan Rowley, Michael Palla, Dave & Karen Humes. Glen Codner spent the day with us helping out as well.. helped me find a few needed good beers a time or two as I recall.

If I somehow have left you out, I’m sorry but thank you for pitching in.

THE CONTEST:

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Recipes: Maryland Microbrewery Winners

We are proud to present the 1st and 2nd place winning recipes for each of the two categories (Brown Porter, and English Ordinary Bitter) in the first Maryland Microbrewery Festival Homebrew Competition. The two recipes on this page are the two winning Brown Porters. In first place is Eric Lyons, with his first all-grain beer! Taking second place in the Brown Porter category, but overall Best Of Show winner, is Aaron Herman of Kensington, Maryland.

1st Place (Brown Porter Category):

Eric Lyons
(Westminster, Maryland)

Type: All-Grain

Recipe Size: 10 gallons

	Min	Recipe	Max
O.G.	1.040	1.065	1.050
T.G.	1.008	1.018	1.014
Alc %	3.8	6.1	5.2
I.B.U.	20	40	30
S.R.M.	20	35.7	35

Ingredients:

- * 17 lbs. Maris Otter Pale Malt (MASH)
- * 2 lbs. Brown Malt (MASH)
- * 2 lbs. Chocolate Malt (MASH)
- * 2 lbs. Crystal 60L (MASH)
- * 3 oz. Willamette (Pellet) 4.6% BOIL 60 minutes
- * 1 oz. Willamette (Pellet) 15% BOIL 15 minutes
- * Yeast 1028 London Ale

Boil Time: 60 minutes

Add 8.63 gallons of water at 163 F to heat mash to 154 F. Sparge with 5.68 gallons of water to yield 10.00 gallons to primary.

Best Of Show, and 2nd Place in the Porter category:

Aaron Herman
(Kensington, Maryland)

Type: All-Grain

This was for 6 final gallons, as I recall.

Target OG was 1.052

Final Gravity was 1.011

IBUs were 26.3

Ingredients:

- * 9.5 lbs. Pale Ale Malt
- * 1.0 lbs. Brown Malt
- * 1.0 lbs. Crystal Malt 40°L
- * 10.0 oz. English Chocolate Malt
- * 1.25 oz. Willamette (5.0%) - boiled 60 min.
- * .5 oz. Willamette (5.0%) - boiled 10.0 min.
- * 1 Pkg. White Labs WLP013 London Ale

Mash temp was 152, single infusion



Recipes: Maryland Microbrewery Winners

We are proud to present the 1st and 2nd place winning English Ordinary Bitters from the first Maryland Microbrewery Festival Homebrew Competition. In first place came Midnight Homebrewers League member Charlie Heaps. In second place came Chris and Anna Rawa, who say they have been brewing for only about eight months. Congratulations to the winners, and thanks to all of the entrants who made the first year of this competition a huge success.

1st Place (English Ordinary Bitter category):

Charlie Heaps
(Eldersburg, Maryland)

Type: All-Grain

Batch Size: 6.00 gal
Estimated OG: 1.040 SG
Estimated Color: 10.2 SRM
Estimated IBU: 27.5 IBU
Brewhouse Efficiency: 70.00 %
Boil Time: 60 Minutes

Ingredients:

- * 4.75 lb. Pale Malt (2 Row) UK (3.0 SRM)
- * 4.00 lb. Pale Malt, Maris Otter (3.0 SRM)
- * 0.50 lb. Crystal Malt 120
- * 0.25 lb. Special Roast (50.0 SRM)
- * 1.00 oz. East Kent Goldings [5.00 %] (60 min)
- * 0.50 oz. East Kent Goldings [5.00 %] (30 min)
- * 0.50 oz. East Kent Goldings [5.00 %] (15 min)
- * 0.50 oz. East Kent Goldings [5.00 %] (1 min)
- * 1 Pkg. English Ale Yeast White Labs WLP002 (made 2-liter starter)

Mash Schedule: Single Infusion, 152 F

2nd Place:

Chris and Anna Rawa
(Hampstead, Maryland)

Type: Extract with specialty grains

Batch Size: 5 gallons

Ingredients:

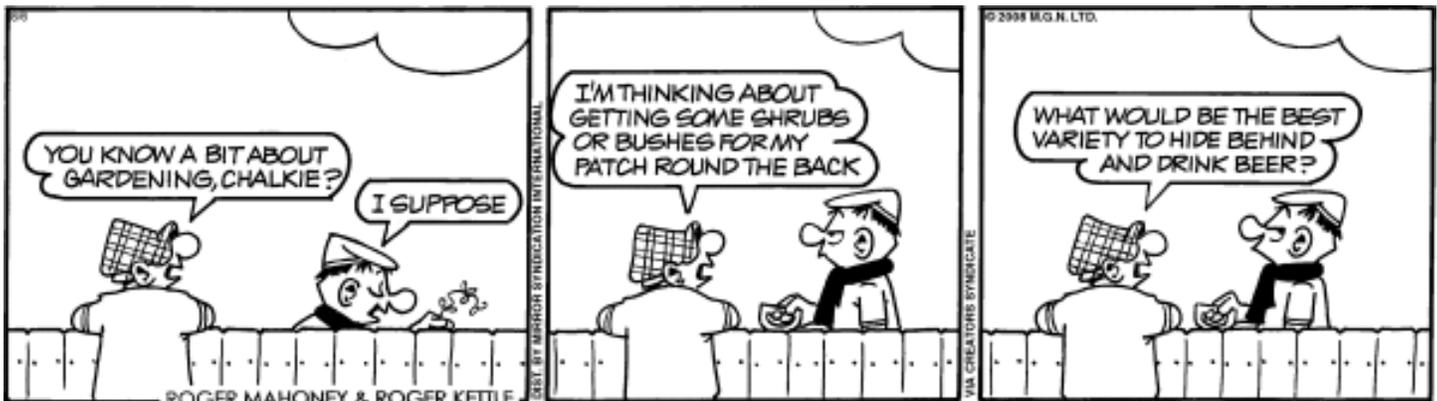
- * 3.52 lb. John Bull Special Edition Malt Extract
- * 1.5 lb. Amber Dry Malt Extract
- * 2 oz. Chocolate Malt
- * 3 oz. 55L Crystal Malt
- * 1.1 oz. Kent Golding (60 minutes)
- * 0.6 oz. Fuggle (15 min)
- * 1 pkg. W yeast 1098 British Ale

OG 1.038

FG:1.009

Mill specialty grains and steep at 155 degrees for 30 minutes. Remove grains, and add all John Bull Malt extract and 0.5lb of the Amber Dry Malt extract. Bring to a boil, and add the Kent Goldings. Boil for 20 minutes, add the remaining Amber Dry Malt Extract. Boil for a further 25 minutes, and then add the Fuggles, boiling for a further 15 minutes. Cool and pitch yeast. After primary fermentation for 6 days, transfer to a secondary fermenter for a further 2 weeks.

To bottle: Boil 2 cups water with 3.5 oz corn sugar. Add to bottling bucket, bottle as normal.



Events Calendar

For all tastings, \$5 per member (\$7 for guests) covers the host's costs. RSVP directly to the host, or as otherwise indicated. If you wish to schedule an event, contact Event Coordinators Eric & Krista Custer, or any club officer.

We will be setting up some tasting and group brewing events in the coming weeks. Until then, the only events currently on our schedule are BrewCamp, and the Guild's annual Holiday Party on Saturday, December 6. It is held at the Clipper City Brewery in Baltimore. Let's try to have a huge turnout of club members. More later...thanks for your patience.

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We accepted entries in two style categories; 8a, Ordinary English Bitter and 12a, Brown Porter.

We received a total of 32 entries, exactly 16 of each style. Prizes to be awarded to first and second place in each style, as well as for the overall best of show beer. As you likely know, the best of show winner will have his beer brewed by DOG Beverage Company and served in the 4 Maryland Buffalo Wild Wings restaurants.

We started arriving and setting up around 7:00 am. By 8:15, the judges had arrived and we shared some breakfast and discussed the day's schedule. At this stage of the day, the judges were extraordinarily serious and I was a bit tense not knowing how well things would go.

At 9:00, the stewards served a "calibration beer"...did you know that before you can start to judge beer, you have to drink a beer to prepare? Man, what a great hobby.

We paired up the 4 judges, and each pair judged half of the entries in each style. After a lunch break, we held a mini best of show for the Bitters...the top two scoring beers from each pair of judges were pulled, and all 4 judges selected the two prize winners for that style.

We then moved on to the Porters. The day was going exactly as planned. All the work was done, and all I had to do was watch, drink beer and eat good food. By 3:30, judging of the Porters was completed and we held another mini best of show, selecting the prize winners for that style. As soon as the Porters were completed, we moved right into the best of show judging. The top two Bitters and top 2 Porters were tasted and the best beer was agreed upon.

THE WINNERS!

OK, Midnight Homebrewers League, this is the proof. The bar has been set. It is undeniable that our club has some of the best homebrewers in the state.

8a. Ordinary English Bitter:
1st Place – Charlie Heaps
2nd Place – Chris & Anna Rawa

12a. Brown Porter:
1st Place – Eric Lyons
2nd Place – Aaron Herman

Best of Show – Overall Winner:
Aaron Herman – Brown Porter

It's interesting the way that the BOS turned out, but that's what happened when all of the judges tasted and compared all four beers at the same time. The judges did a great job; Jeff Sanders, Dick Adams, Lyle Ostrow and Jim Koebel. Les White also judged the BOS, and was a tremendous resource to us in planning the competition.

I returned to the Homestead on Sunday to try to retrieve my car from the mud. It required the big blue tractor to pull me out. The Shrivens each made a point of talking with me and letting me know how much they appreciate the support that our club has given them their first 3 Festival years, and that they hope we will always be part of the Festival and the newly emerging traditions.

This event took a lot more work to pull off than I knew I was getting (you others) into. In the end, it was great fun. We shared good times with good friends and made some new friends. Good rewards for the efforts...

Thanks again to all.

October 2008

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 2008

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						

December 2008

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			