



# The Midnight Brewer

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## Buying a Grain Mill

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By Steve Kranz

Every brewer should own a grain mill. Even most extract recipes use some specialty malts. Having your own mill frees you from having to wait to use the homebrew shop's mill, lets you buy grain in bulk without having to crush it right away at the store (cuz whole grain stores better and stays fresher than crushed grain), and you can crush the grain to your liking rather than the store's.

Being in the market for a new grain mill, I thought this would be a good time to survey the grain mills which are available today. I shopped online and in local stores, studied many online brewing forums, and got input from you, our members.

These are the mills I have found available today:

- |                 |                           |
|-----------------|---------------------------|
| • BarleyCrusher | • MoreBeer Grain Gobbler  |
| • Corona        | • MoreBeer Pro/UltiMill   |
| • CrankandStein | • PhilMill I <sup>1</sup> |
| • Monster Mill  | • Schmidling MaltMill     |

All except the Corona are "roller" mills which mean that the grain is crushed between two knurled rollers. The PhilMill is also a roller mill, but the grain is crushed between one roller and a stationary plate. The Corona is more of a "grinder" and grinds grain between two plates, one of which turns against the other.

### Price versus features

A grain mill is a long-term investment. Since the price range for what most homebrewers need is relatively narrow, I urge you to buy the mill that will serve you the best over time. The cheapest mill is the Corona. You can find it (if you must) for about \$50. But for most of our needs, expect to spend between \$100-\$200. What I have found is that all of the roller mills on the market today are generally considered by their owners to be well-made, produce a well-crushed grist, and should last a lifetime. The bottom line is, you really can't go wrong with any of them. But they have different features, so to do valid price comparisons, you need to decide what features you want.

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<sup>1</sup>Sadly, the PhilMill from Listermann Manufacturing is discontinued. It is included here because you might still find one online if you look hard enough.

### **Quality of crush**

All of the roller mills will give an excellent crush. Some Corona users also (still) swear by the theirs, but I found that the grains were crushed very unevenly.

### **Adjustability**

The size of the gap between the rollers determines how completely the malt is crushed. The MaltMill and GrainGobbler come in either fixed or adjustable models. The rest are fully adjustable (the MaltMill also has a mid-priced model that is only adjustable at one end of the rollers). Using a non-adjustable mill, you have no control and cannot make adjustments for different kinds of malt, or simply adjust the crush to your personal preference. The adjustable models are worth the slightly higher cost.

### **Throughput (rate of crush)**

How fast a mill crushes grain depends on roller length, and how fast the rollers turn. Whether or not you care depends on whether or not you will *ever* brew all-grain. The MaltMill has the longest rollers at 10", so it'll crush the most grain compared with any other mill running at the same speed. But from a practical homebrewers' perspective, if you use a drill to power *any* of these roller mills, you will run through even a big 25-pound crush in 5 minutes or less. So my message here is, throughput does not matter for most homebrewers, and shouldn't be a big factor. If you're brewing all-grain but want to hand-crank, get a MaltMill. And if you're an extract brewer crushing only a few pounds or less of specialty grains, just get any mill that comes with a handle, and has the other features you like.

### **Mounting board & hopper: pre-made or D.I.Y.?**

The Monster and CrankandStein mills require you to fabricate a mounting board and hopper yourself. All the other mills come with either a board mount to set on a bucket, or a clamp to attach the mill to a table.

### **Will you power with a drill, a motor, or hand crank?**

The Corona, PhilMill, MaltMill and BarleyCrusher all come with a hand crank. They are relatively easy to

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## Club Hoppennings

### Charlie Heaps wins two 1<sup>st</sup> round ribbons in 2009 National Homebrew Competition

Congratulations to Charlie Heaps, whose Märzen/Octoberfest took **First Place** in its category in the East Region, with a score of 32.7. His Robust Porter scored even higher (34.5) and took **Third Place** in its category. With these two winners, Charlie advances to the final round and a chance to win on a national stage. Great brewing, and good luck in the finals!

### April tasting in Taneytown

Thanks again to Roger and Jan Miller who hosted a terrific tasting event on a beautiful spring afternoon. About 18 club members enjoyed a “blind” tasting on the Millers’ porch, where Roger brought out one beer at a time without identifying whose or what it was. Most brewers were able to identify their own beers, and a number of homebrews were mistaken for commercial beers...pretty cool.

### National Homebrew Day celebration

Saturday, May 2 was National Homebrew Day, celebrated with our annual Big Brew hosted by Gary and Lydia Cress. Over the course of the day, I counted a total of 28 club members either brewing or visiting, and a total of 85 gallons of beer, mead, or wine brewed. What an outstanding turnout, and thanks to everyone who participated.

Mark Lortz was the Last Brewer Standing. Having arrived late after judging a parade (completely sober, we’re certain), Mark faced burner and propane issues, forgot...and then found...his hops, and had a hard time just reading his recipe. But we’re looking forward to sampling his brew, poured from his brand new Kegerator. Congrats on moving up to kegging, and we’ll keep that disappearing O-ring story just between us. We were particularly glad that Mark was still around in the evening to facilitate the Atomic Fart Interval (AFI). I don’t think I’ve seen Paul Seegers laugh that hard in many years

### Larry Hitchcock remembered

May 7, 2009 was the two-year mark of Larry’s passing away. We miss ya, buddy.

### Next Club Meeting: Friday, June 12

Where: Dog Brewing Company, Westminster

When: 6:00 PM

What: Discuss upcoming events, focusing on the Microbrewery Festival & Competition

### Join us on June 14 at the Farm Museum...

...for the Carroll County Fiddlers Convention. Our club will have a display set up under a canopy where we will enjoy the music in the lovely Farm Museum setting, while spreading information and talking about our club and the homebrewing hobby to anyone who passes by and will listen. No beer, but a fun time! **I have at least one vendor Pass available for anyone who’d like to help out during the day.**

### Lawnmower Beer Competition

Debbie and Eric Lyons will host this event in August, for which we plan to have a prize for the winning brewer. Watch your email for the date and more specifics, which will be announce shortly.

### 2009 Maryland Microbrewery Festival and Competition update

This year’s Festival is Saturday, September 26. Our club will run the homebrewing information and demonstration tent, as well as run the 2nd annual competition. This year’s styles are Scottish Export 80/-, and Belgian Dubbel. If you want to enter and haven’t brewed yet, better get on your horse. To get on our volunteer list, contact Neil Mezibish. Please attend the June 12 meeting for all the current information about the competition and the festival.

#### Midnight Homebrewers’ League

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## Movie Review: Beer Wars Live!

By Tobi Pequinot

Several years ago, Anat Baron (formerly of Mike's Hard Lemonade) started visiting breweries across the country which resulted in a 90 minute documentary that was shown on one night only, April 16th, 2009. *'Beer Wars'* draws a line on the battlefield between small independent American Craft Brewers and large foreign owned corporate brewers. The film's two main figures representing Craft Brewers are Sam Calgione of Dogfish Head, and Rhonda Kallman, founder of New Century Brewing.

The intent of the film was to depict how craft breweries struggle to compete against the 'Big Three' (Anheuser Busch, Miller, and Coors) under the "three tier system" and how it believes this system helps the Big Three maintain their dominance while limiting small, craft Breweries. Put in place shortly after Prohibition, the three tier system, where a local distributor acts as the middle person between the brewer and retailer, was intended to create a competitive marketplace and give large and small brewers equal access to consumers. The film focuses on why this system is out of date and not serving its original purpose.

Overall, I think the motivation behind the film was solid. Many of the points needed to be raised and brought to the public; however, I found myself disappointed. With the chance to touch a mass market, Baron's film should have portrayed much more. While it may have missed the opportunity on some things, it did a good job of painting Anheuser Busch as a villain. A powerful and humorous scene in the movie shows Sam Calgione talking about a lawsuit from Anheuser Busch against Dogfish Head. AB claims that "Punkin" and "Chicory" are too generic of names to use on a label. Sam comes back with a question to AB asking if Natural Light is generic. Baron also managed to get an interview with John Serbia, AB's Vice President of brewing. He and Bud Light share a lot in common: they're both boring and bland. She also served up a blind taste test with AB, Miller, and Coors. We watched as many individuals, whom all professed a love for one of The Big Three, could not pick out their favorite beer... sometimes not just once but twice. And finally, the point that really brought it home involved Green Valley Brewing. An organic beer brewed by AB, it has no reference to Anheuser Busch on the product. How proud must you be of your product to exclude your name on the package?

Throughout the documentary, I was perplexed by Rhonda Kallman's story. She, along with Jim Koch, co-founded The Boston Beer Company. Although her beer, Moonshot, tries to compete with the Big Three's flavorless light beers, I actually started to feel for her and wish her product success. You see her throughout the film leaving home to market her product late in the evening while her kids cry for her to stay home. With her concern to keep the company afloat during very trying financial times, Kallman then decided to seek out the Big Three and talked directly to AB, Miller, and Coors for funding.

Trust me, I understand the sacrifices of starting a small business. I am going through the same process right now. I have no issues

with someone taking this road but, please, do not try to align yourself with the craft beer movement, which by definition, is small and independent.

I often get the feeling that some members of the craft beer community alienate themselves from the system that is in place. I'm not sure what good comes from portraying NBWA (National Beer Wholesaler Association) and distributors as evil. Are they really responsible for the current state of affairs? We want to say that distributors are a part of the problem; I will be the first to say that they can be. You will find distributors that push the Big Three products and let craft beer get lost in their pursuit of cases.

However, where I struggle is in the solution. I won't claim that the three tier system is perfect, but prove to me that self-distribution by independent brewers would work better. You may be able to ship direct to retail stores, but I'm not sure how you could handle getting kegs to bars. Each state has different laws, which would require every brewery to become familiar with these nuances. In Maryland, we cannot buy alcohol in grocery stores, but in Ohio you can. Retailers must pay COD in Maryland, while it is charged to account in other states. New York has a special accounts receivable aging that is different than any other state. California chooses its own path with CRV (California Redemption Value) deposit redemptions. The list goes on and on.

The film depicted the success of Anheuser Busch based on its tremendous marketing ability. If this ability to market was the reason for the historic success of Anheuser Busch and we were to take a moment to consider self-distribution, wouldn't the next great success be based on the success of a brewery's ability to distribute? Aren't we trying to get the next great success to be based on the quality of the beer and not because of distribution, marketing, or other business practices?

If craft brewers really want to make a difference, then pull your product from the Big Three distributor network. Pick a company that only represents brands that you believe in, or are compatriots as Greg Koch stated in the film. One of the reasons my business partner and I started a distribution company is to bring new craft beers into Maryland because we are tired and unhappy with the selection currently available. (As a side note, it is interesting that Dogfish Head is distributed in Maryland by the same company that also owns the distribution rights to Anheuser Busch products.)

Finally, in summing up her documentary, Baron finally hit home with the most important point: consumers are the key to making this change happen. We need to be educated. We need to be demanding. We need to stop allowing the Big Three to control the market. We can ask restaurants and bars to carry better beer. We can speak to distributors about carrying better beer options. More importantly, DO NOT buy Coors, Miller, or Anheuser Busch products. Homebrewers, consumers, whatever you title yourself as, talk about not having a say when, at the end of the day, we hold all the cards.



# Brewers' Tips & Tricks

*Easy-to-do ideas and hints to help you brew better, and easier, beers. Send your own tips & tricks to Steve Kranz for them to appear here.*

- **StarSan sanitizing solution made with distilled water will last longer**

Charlie Heaps picked up this excellent tip from a podcast on The Brewing Network:

Using distilled water instead of tap water with StarSan sanitizer will let your sanitizing solution last almost indefinitely, if kept in a sealed bottle like a spray bottle. StarSan contains dodecylbenzene sulfonic acid (DDBSA) which is soap. When you use tap water for a StarSan solution, the minerals in the water break down the DDBSA.

(Also, the phosphoric acid content in StarSan is also an excellent yeast nutrient, so don't worry about leaving a little bit of it behind in your fermenter before transferring wort into it.)

You can listen to the program on your computer: <http://www.thebrewingnetwork.com/archive/dwnldarchive03-19-06.mp3>

- **An easy (and not too expensive) fermentation temperature controller**

In the last issue, Charlie Heaps wrote about building a "Cool Jacket" fermentation chiller. My problem is, I don't have a good space for that to work, or available freezer space for the pump.

But, I do have an un-used 2.7 cu. ft. Haier dorm-sized refrigerator which no one was using. So, I configured this small 'fridge to chill my fermenting worts...in a way that is non-destructive so that the refrigerator can be put back into normal use.

The refrigerator is the same one that Wal\*Mart sells for about \$125. Happily, I already had one. You also need a sheet of 28x30" plexi-glas (about \$13), a plexi-glas cutter (\$5), a roll of magnetic tape (\$3.00), and a rectangular 5+ gallon water bottle (the ones that BJ's water comes in).

Because the floor of the fridge has only a small useable space in which the water jug happens to

fit perfectly, there is no room for the 'fridge door to close. So you have to take it off, and replace it with something to cover and seal the opening. I opted for plexi-glas because it's lightweight, easy to cut, and transparent.

Once the door is off, measure the opening in both directions...mine was 19½" wide by 24" tall. Cut the plexi-glas to that size. Then put a border of the magnetic tape around the whole edge, leaving an opening in one of the corners for the wire to a temperature controller and in my case, a blow-off tube, to fit through. The magnetic tape creates a perfect seal around the metal frame of the 'fridge.



Next, you remove the small freezer from the clips that hold it to the roof of the 'fridge, and carefully bend it down and back without kinking the coolant line, so that it's out of the way of the fermenter.

To chill, I use a thermowell that goes down the center hole of the orange carboy cap, and the probe of the temperature controller goes inside it, deep into the fermenting wort. Since fermentation generates heat (7-10° warmer than ambient room temp!), I prefer that the controller turns on and off based on the temperature inside the wort, not the 'fridge.

Lastly, there is not enough room for an airlock, so I used a piece of siphon hose stuck on the side hole of the carboy cap as a blow-off tube.

Here's a photo of the finished project.



## Pub Review: Barley & Hops - Frederick, MD

By Steve Kranz

To celebrate **American Craft Beer Week**, a group of 7 club members visited Barley & Hops, a brewpub in Frederick. We were treated to extended Happy Hour prices, and the release of their new Golden the Blasphemer, a Belgian strong golden ale.

We first gathered in the bar seating area for our first beer, then when everyone in our group had arrived, we paid our tab and moved to a table in the dining room. Service was prompt and attentive, and our two servers (one was in training) were skilled at writing their names in crayon on the paper table covers not only upside down, but backwards and upside

down. We were all very impressed... or easily amused...under the influence of a pint of the 8% Blasphemer.

**Beer (B+): Golden the Blasphemer** was a pale yellow, slightly cloudy beer with a nice Belgian backbone in flavor and aroma. It seemed slightly sweet for the style, but I for one thought it was highly drinkable and had a second pint after we were seated for dinner. We also ordered the **nut brown ale** (Harry said it was good, but that his own was better); the **Pale Ale** (clear golden color, and a very good smack of hop flavor right up front); and the **ESB** (actually my favorite of the evening, a delicious amber ale which actually might have been technically too hoppy for the

style, but I ain't complaining...).

**Food (B):** I think our table ordered two appetizers: buffalo wings (solid, but not great), and "moons of provolone" (battered & fried provolone cheese with stuff to dip them in...I didn't have any but I heard no complaints). Two of us ordered the BBQ baby back ribs...and I would definitely order them again, they were excellent. I saw some other stuff at the other end of the table such as a Portabella Burger and again, I didn't hear any complaints. Two in our party ordered burgers, and both of them came out over-cooked, but they were still said to be juicy and tasty.



## Pub Review: Gordon Biersch - Annapolis, MD

By Eric Custer

Went to Gordon Biersch for lunch in Annapolis where they proudly follow the Reinheitsgebot while brewing. I got the sampler for \$5.75 which included their 5 staple beers and a seasonal.

**Golden Export:** Smooth and clean lightly hopped. As the name states golden in color.

**Hefeweizen:** Very true to style for a german wheat beer lots of banana nose and after taste.

**Czech Pilsner:** No aroma with a nice crisp saaz hops bite that lingers.

**Marzen:** Smooth, auburn in color with a sweet finish.

**Schwarzbier:** Dark in color but light in body with pronounced coffee aroma and after taste.

**Mailbock** (seasonal) : Mild aroma true to style nothing remarkable.

The server was well educated on the beers and easily answered any of my questions.

There are several GB locations throughout the United States. At every location all beers served are brewed on site., but not all sites will have the same beers. The Golden

Export, Marzen and Schwarzbier are staples across the U.S. Growlers to go are available, and refills are \$10. The menu is well rounded but more of a restaurant menu than pub fare. Example: only 3 burgers on the menu. They serve sandwiches and wraps with "Garlic Fries". For lovers of garlic this is your baby! But be sure to bring some gum for those that are around you afterwards.

All in all if you are looking for true to form German lagers, head on out to a Gordon Biersch where the beers won't disappoint. I would give this a 4 outta 5 hops rating.



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turn, but for more than just a few pounds of grain it can get tiresome. All of the mills with the exception of the Corona (well, maybe even the Corona), can also be powered with an electric (or a powerful cordless) drill. If you plan to mount your mill on a table or bench and power it with a motor and pulleys, get either a Monster, Crankandstein, or Schmidling Maltmill.

### Roller steel

Most of the roller mills use rollers fabricated out of “cold rolled steel”. The MaltMill and Monster models offer optional materials including stainless steel or “case hardened” steel rollers. My guess is there is nothing a homebrewer can claim by spending more on these options except for bragging rights. But if you do a *lot* of brewing and crush a *lot* of grain very frequently, you might be well-served by upgrading to harder steel rollers, which is a \$40-80 option.

### Hopper capacity

Having a hopper large enough to hold your entire grain bill is not necessary, but it is *very* convenient. Barley-Crushers have two hopper options: 7 or 15 lbs. The MaltMill has an option to mount a bucket (25-lb. capacity) hopper on top. The PhilMill uses an inverted 2-liter soda bottle which provides 2 lbs. of capacity, or add a 5-gallon jug for 25# capacity. With a Monster or Crankandstein mill, you have to make your own.

### Warranties

The BarleyCrusher, Monster, Crankandstein, and MaltMill all come with a lifetime warranty. The rest, I could not determine.

OK, on to the mills (in alphabetical order)...

## BarleyCrusher

This mill is extremely popular among its owners. It comes ready-to-go with a handle, board, and hopper.



The only choice is whether to get the 7 lb. (\$132) or 15 lb. (\$155) hopper (prices include shipping). Its rollers are fully adjustable, and the handle is easily removed for attaching a standard 3/8” or 1/2” drill. Its rollers are 5” long and 1.25” in diameter. The adjustment knob is marked with the factory roller gap setting of .039” so you can always return to it as a point of reference if you ever change it...a nice touch.

Club member Charlie Heaps reports that his BarleyCrusher is very easy to use, solidly built, and creates very little dust

even running it with a drill, because the dust is contained in the bucket which the mill sits on. He bought the 7-lb. version, and uses a bucket with the bottom cut out as a hopper extension that gives him 20 lbs. of grain capacity.

Available from [www.northernbrewer.com](http://www.northernbrewer.com) and other retailers, or directly from the manufacturer: <http://www.barleycrusher.com/index.php>

## Corona

Decades ago this cast-iron beast was the only thing available to homebrewers. For those who just can’t part with their Corona, they claim it does the job just well enough to keep using it.



Club member Jim Fariss thinks that the Corona “has gotten an undeservedly bad rap. If adjusted properly, it gives excellent results.” It doesn’t make much dust, and Jim uses a 2 liter soda bottle set inside the hopper for more capacity. But the cranking part is no fun, and he’s planning to try to replace the crank with a bolt to let him drive it with a drill. Good luck with that!!

I had a Corona mill for a few months long ago, before I got a PhilMill. The Corona was built for corn, not malted barley. The crush was inconsistent, but perhaps I was just not patient enough to fiddle for hours getting the plates set just right. Phooey!

If you must throw good money after bad on a new Corona mill, you can find them at Maryland Homebrew, or [www.williamsbrewing.com](http://www.williamsbrewing.com).

## Crankandstein & Monster



These two brands of mill are very similar...so similar that I will lump them together for the purposes of this article. Crankandstein came first. But then came a falling out between the two partners, one who designed them, and the other who sold and serviced them. The sales & service guy started a new company, Monster Brewing Hardware.

Both brands are reported to be robust, heavy-duty machines intended for lots of use. Neither comes with a handle, so you need either a drill or a motor. They both come with a variety of options including a 3-roller model which supposedly does a better job of crushing and separating the malt kernels while keeping the husks intact.

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Monster boasts of improvements such as making the drive shaft integral with the roller instead of being threaded in, and a new model with 2" diameter rollers compared with 1.5" rollers for slightly higher throughput. The Crankandstein on the other hand, has the advantage of offering accessories such as a crank handle, and a pre-made mounting board and hopper.

**Crankandstein:** [www.crankandstein.net](http://www.crankandstein.net)  
**Monster:** [www.northernbrewer.com](http://www.northernbrewer.com)  
[www.monsterbrewinghardware.com](http://www.monsterbrewinghardware.com)

## MoreBeer Grain Gobbler

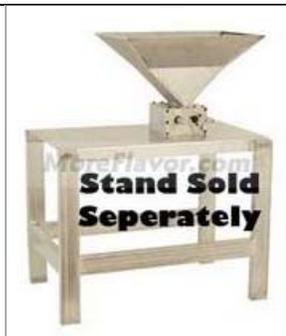
This mill is designed and sold by Beer, Beer & More Beer, the same folks who fabricate high-end, and highly-regarded, brewing sculptures and stainless-steel fermenters. The mills come in a 2" (\$110) or 4" (\$150) model. The smaller model is aimed at extract brewers who crush specialty grains...it has non-adjustable rollers, a smaller hopper, and a slower throughput rate due to the smaller rollers. For \$40 more, the larger model adds a larger (3 lb.) hopper, larger and fully adjustable rollers, and faster throughput. Both models come with a drill adapter, but a crank handle is optional. These mills feature a unique clamp which attaches to any standard fermenting bucket, as shown in the photo. Some users complain about build quality, and the clamp not being very secure.



Get them at [www.morebeer.com](http://www.morebeer.com).

## MoreBeer Pro/Ultimate

For the brewer who must have the baddest stuff out there and doesn't care what it costs. This mill (\$400) was designed by MoreBeer for use in their stores. It uses hardened steel rollers that are 4" long and 2" in diameter, and claims a throughput of 9 lbs. per minute when powered with a proper motor. The stainless stand is optional (\$300). The **Ultimate** version includes the mill, stand, and an explosion-proof electric motor, complete and ready to go for a mere **\$1,400** (plus shipping). How's that for a therapeutic acquisition? So, you can get a grain mill and a divorce all at the same time by buying one of these.



Drool over it at [www.morebeer.com](http://www.morebeer.com).

## PhilMill (out of production)

The PhilMill is the darling of homebrew mills. It is a small, single-roller model which uses a 2 liter soda bottle as a hopper. It comes mounted on a board which clamps to a table or deck railing. The 2" roller crushes grain against a curved plate, and the gap between the roller and plate is infinitely adjustable. It comes with a hand-crank, which is easily replaced by a drill adapter. The only disadvantage of this mill is that, because it mounts to the under side of its mounting surface, it is not practical to mount the PhilMill onto a board which can sit directly on top of a bucket like the Schmidling, BarleyCrusher, or GrainGobbler.



The PhilMill is renowned for its simplicity, durability, and the uniform quality of its crush. Neil Mezebish, Melinda Byrd, George Humbert (from his homebrewing days) and I, all have nothing but praise for our PhilMills. Melinda clamps hers to her deck railing and powers it with a drill, and doing it outside makes any dust irrelevant. Neil, on the other hand, crushes smaller amounts of grains to use with extract brews, so he cranks the handle and doesn't need more hopper capacity. George put a motor on his, mounted it on a board, and made a big hopper out of a 5-gallon jug.

Say...that's an idea. The reason I was shopping for a new mill was because it's a pain to keep feeding grain (I typically use 18-26 lbs. per batch) into the tiny hopper. Maybe I don't need a new mill after all. This photo shows the big (25 lb.) hopper I just added to my setup.



With a variable speed electric drill locked on at about 400 RPM, my PhilMill produces a beautiful crush at a rate of about 5 pounds per minute. I'm just sorry that Listermann discontinued it. If you can still find one, you'll love it, too.

## Schmidling MaltMill

Like the PhilMill, the MaltMill has been around for a long time. Having used both, I think the PhilMill yields a better, more uniform crush. I also don't like the way the MaltMill's hopper flops back and forth with no apparent point to its design. And because the top of the rollers are not enclosed by the mill's housing, a few un-crushed grains occasionally bounce off the rollers and jump out of the mill.



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# Recipes: Two summer time brews

Summer months are frequently when brewers take a break from their hobby, because we're all busy doing stuff, or because it's just too darn hot. I say, take your hobby by the horns, and brew! Two ways to brew happily in the summer (and to give you some homebrew to drink in the fall) are to shorten the brewing day by doing simple extract brews (on the stove or outdoors), and by choosing styles and yeasts which are tolerant of high fermenting temperatures.

First is a Saison. Yeah, yeah...we just had a Saison recipe last month. But that was a partial mash recipe, and anyway, the Saison Yeast strain is remarkable for its ability to ferment happily well into the 80's if need be. The second is a Wit, a great summer beer in which spice and citrus flavors complement the fruity esters produced in a warmer fermentation.

## Saison in the Summertime

### Ingredients for 5 gallons:

- 6.6 lbs. Pilsen Light liquid malt extract
- .5 lb. dry wheat malt extract
- 1 lb. honey
- 1 oz. Kent Goldings hops (60 minutes)
- 1 oz. Kent Goldings hops (5 minutes)
- Irish moss
- 1 vial White Labs 565 Belgian Saison yeast

Full wort boil: Heat 5 gallons of distilled water to boil, and remove from heat. Dissolve extracts (not the honey), return to boil, and add hops per the above schedule. After 45 minutes, add the honey (which you dissolved first in several cups of hot wort from the boil), and the Irish moss. Boil for 15 minutes more, chill & put in fermenter.

Concentrated boil: Heat 2 gallons of distilled water to boil, remove from heat. Dissolve the dry wheat malt extract and 3.3 lbs. of Pilsen extract. Return to boil, add hops per schedule. After 45 minutes, remove from heat, add remaining extract and honey, and Irish moss and return to boil for the final 15 minutes. Carefully (no splash) add hot wort to 3 gallons of cold distilled water in your fermenter.

A yeast starter is highly recommended. Pitch yeast into 70° wort and aerate well. Ferment 10-14 days (let it get gradually warmer); rack to secondary. Prime & bottle 10-14 days later. Champagne bottles are a nice touch.

## Summer Lemon Wit

### Ingredients for 5 gallons:

- 3.3 lbs. Pilsen Light liquid malt extract
- 3.5 lbs. Dry wheat malt extract
- 1 oz. Kent Goldings hops (60 minutes)
- .5 oz. Saaz hops (10 minutes)
- .5 oz. crushed coriander
- .5 oz. bitter orange peel
- Lemon Grass (1 pkg. of stalks - Safeway sells it)
- Irish moss
- 1 vial of White Labs 400 Belgian Wit Ale yeast

Full wort boil: Heat 5 gallons of distilled water to boil. Remove from heat, add extracts, and return to boil. Add hops per schedule. After 45 minutes, add coriander, orange peel, 3 well-bruised stalks of lemon grass, and Irish moss. Boil for 15 minutes more, chill and transfer to fermenter.

Concentrated boil: Heat 2 gallons of distilled water to boil, remove from heat. Dissolve half of the extracts and return to boil, adding hops per schedule. At 45 minutes, remove from heat, add remaining extracts, coriander, orange peel, 3 well-bruised stalks of lemon grass, and Irish moss. Boil 15 more minutes. Carefully (no splash) add wort to 3 gallons of cold distilled water in fermenter.

Pitch yeast into 70° wort and aerate well. Ferment 7-10 days, rack to secondary, and add 2 more stalks of well-bruised lemon grass. Prime and bottle 7-14 days later.



## 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.

### June

- 6 12-7 Guild summer picnic and Wheat Beer Competition. <http://www.mdhomebrewers.org/>  
12 6:00 pm. Membership Meeting  
14 MHL @ Fiddlers Convention, CC Farm Museum  
18-20 National Homebrewers Conference in Oakland, CA

### July

- 11 Annual Brew-Ha-Ha hosted by Lindy and Neil Mezebish

### August

- 1 Mead Day (anyone want to host??)

TBD Lawnmower Beer Competition hosted by Debbie & Eric Lyons. A prize for the winning brewer!!

### September

TBD Membership Meeting

### October

8-11 BrewCamp @ Cunningham Falls State Park

### November

OPEN

### December

TBD Membership Meeting & Holiday Party

*(Continued from page 7)*

The MaltMill offers many options to custom-fit it to your needs, probably more than any other mill. There are three different levels of adjustability (fixed, adjustable on one side only, and adjustable on both ends); hardened steel rollers for high volume use; a gear-drive option (where both wheels are powered rather than just one); and a large hopper adapter to add a bucket for over 25 lb. of capacity. This is the configuration of the MaltMill which is motorized and mounted on a cart at Maryland Homebrew. They also offer a "bare bones" model which is just the mill, without the hopper or mounting board.



The MaltMill has a long track record of many happy owners, and a few critics. One criticism is that the side panels and hopper are made from fiberboard (like the stuff that comes on the back of do-it-yourself furniture) rather than something more durable like wood or metal. Another

gripe concerns a rubber O-ring which is around one end of the "driven" roller, presumably to help drive the free-turning roller. The O-ring frequently gets loose, and since Schmidling tells users to simply cut it off and that it isn't needed anyway, why do they even put it on?

Using the hand crank, the MaltMill's 10" rollers can crush about 4 lbs. of grain per minute...if your arm can take it. With a drill or motor running at 400 RPM, the manufacturer claims a throughput of 18 lbs. per minute. Holy schh...midling, Batman!

A typical, well-outfitted MaltMill would be the fully adjustable model with the large hopper adapter for \$184 plus shipping.

The MaltMill is sold by Maryland Homebrew, many online sellers, or directly from the manufacturer: <http://schmidling.com/maltmill.htm>

## Decisions...decisions...which mill will it be?

It's a tough choice, and I have actually changed my mind about three times while writing this article. But if I were to buy a mill today, it would be the **BarleyCrusher**. I like its large, ready-made hopper and base, its all-metal construction, and the lack of any complaints from users.

My second choice would be the fully adjustable version of the **MaltMill**, with the large hopper adapter. I have concerns about the materials used in its construction, but it's been around for decades and most users describe it as being built like a tank. The **BarleyCrusher** just seems like a better buy.

The 4" **Grain Gobbler** is also attractive, but I haven't seen

one, and a few online reviews of this mill complain about construction quality and the design of its bucket clamp.



In the final analysis, my **PhilMill** is paid for, I love the crush it produces, and the new hopper makes it even easier to use (**thanks for the idea, George!**). So what, that it takes 5 minutes (vs. 3 minutes) to crush 25 lbs. of grain. In the month or so it took to research and write this article, I went from being hell-bent on buying a new mill, to sticking with my **PhilMill** at least for the time being, and spending that \$150 on something else...maybe a new mash tun...☺