



The Midnight Brewer

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How Much Yeast Should I Pitch?

By Charlie Heaps

Providing the correct amount of healthy yeast to your beer is critical for good brewing results. But what is the correct amount of yeast? The answer depends on a variety of factors such as the beer style, on the strength of the beer, on the strain of yeast, on the starter method used, on the production date of the yeast.

It depends on so many factors that Jamil Zainasheff created the “**Mr. Malty Yeast Pitching Rate Calculator**” to help home brewers determine how much yeast to use. This calculator is a free online brewing tool that takes various inputs about the beer you are making and estimates the amount of yeast you need to pitch. According to Zainasheff, the formulas used in the calculator are based on his own extensive experimentation and on feedback from leading yeast suppliers. I have been using the calculator for more than a year and I believe my beers have improved as a result of using the information provided by the calculator.

To access the Mr. Malty Yeast Pitching Rate Calculator, go to <http://www.mrmalty.com/calc/calc.html> in your web browser. This web page requires the free Adobe Flash player. It is likely that you already have this player installed, but if you don't, you will be prompted to install it. It is a safe and quick download. Once the calculator loads, you will see a copyright notice. Click OK and you will see the main page of the calculator that has the input fields described below.

Fermentation Type: choose Ale, Lager, or Hybrid. Hybrid is for styles like California Common that ferment with lager yeast at a higher than normal temperature. In general, lagers need more yeast than ales.

Original Gravity: the target original gravity for the wort. For example: 1.048. The higher the gravity, the more yeast required.

Volume: the volume of the wort you are fermenting. More wort needs more yeast.

Viability %: the % of the yeast in the package that is still

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Handheld Brewing Tools

This time, for iPhone and iPod Touch users

By Steve Kranz

Being a big fan of Palm handheld computers, it was hard for me to spend time (and money) on Apple iPhone and iPod Touch apps. But since it's a fact that devices running on the Palm OS are no longer being produced, I thought it would be wise to explore the Dark Side (Apple) and give readers a glimpse of what they can do with one of these things.

[When I refer to iPhone, I am also referring to the iPod Touch since both devices will run the same applications.]

Brewing Books

First, let's visit the world of eBooks on the iPhone. You might be familiar with the Amazon eBook reader called Kindle. They also make a Kindle iPhone app which lets you download and read the same Kindle books directly on your iPhone. The application is free. Once downloaded, you “register” the app with your Amazon account. Then you can search and browse through the vast selections of eBooks. That assortment includes a pretty decent list of homebrewing titles including:

- How To Brew (Palmer)
- Brewing Classic Styles (Zainasheff & Palmer)
- Brew Like A Monk
- Farmhouse Ales
- Homebrewing (Dave Miller)

These books are about half the price of their paper counterparts. Once on your iPhone/iPod, you can read and browse through these books any time you want. You can create bookmarks to important sections, or bookmark a particular recipe you are brewing that day. On the downside, the screen is pretty small, and it's not quite as easy as flipping pages to find your way around. Still, being easily amused I think there is some value to having these references handy in portable electronic form.

Below is a sample screen shot of a recipe page from ***How***

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Club Hoppening

Club Tasting Mugs

Since the last time we ordered engraved club mugs, we have gained some new members, and I know of several members who have lost or broken theirs. If anyone wants to re-order, please let Steve Kranz know and I'll start a list.

Holiday Party

This year's party hosted by Charlie and Theresa Heaps re-set the bar for excellence. I still have memories of Jan's Carrot Cake Cheesecake dancing on my taste buds. Thanks again for hosting!

Club Election Results

In case you missed it, Neil Mezebish (President) and Diane Whitney (Treasurer) were unanimously re-elected by voters to their respective positions.

BrewCamp 2010...and beyond

The Un-Official Committee To Pick a New Place for BrewCamp (UOC for short) is still working on it. One of the early options we considered was Little Orleans Campground in Allegany County. But it's a 2-hour drive from Westminster, and up to 4 hours away for others. Out of consideration for all of our members who attend this event, including those who like to just visit for a day, the UOC decided to look a little closer. We will be visiting Ramblin' Pines in Woodbine, and Granite Hill in Gettysburg to see if they'd like to host us. Stay tuned.

A television viewing recommendation

If you're bored senseless some evening, may I recommend that you tune into the Fine Living Network (channel 122 in Carroll County). From 10—11 p.m. on week nights, you can watch something called *Three Sheets*. It's actually a travel show in which the host, 34 year-old comedian Zane Lamprey, basically drinks his way around the world, "so that you don't have to". Each half-hour episode has Zane drinking his way through a different country, where he finds bars, breweries, wineries,



distilleries, and home-made alcohols of all sorts, and lots of locals to share them with. The show features plenty of stupid, sophomoric humor and cartoon-like sound effects. But it's also witty, occasionally informative, fast-paced and well written. Watch it long enough, and you *will* laugh.

Club Brew at Dog Brewing

Watch your email for news about this upcoming event at Dog Brewing in Westminster. George has graciously volunteered his brewery to host our entire club for a club-only brew. Club members will get to take home their share(s) of a huge batch of raw wort, to ferment with their choice(s) of yeast, dry hops, fruit, etc. Each participating member will pay an equal share for however many 5-gallon buckets/ carboys you take home with you...the current estimate is about \$20 per 5-gallons based on George's costs. The base beer has yet to be picked, but it will be something susceptible to variations in yeast, hopping, fruit/spice additions, etc.

Club members will be asked to commit to sharing the batch in advance, and how many shares they would like so that we can fairly distribute the batch to those who want some. But you'll have to BE THERE to SHARE IT! Date to be announced soon.

Windsor House 80 Shilling Amber Ale...

...is still in stock at College Square Liquors, and Dog still has a bunch of cases on hand. So go buy some of this deliciously drinkable beer! I don't know how

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Mr. Malty's Pitching Rate Calculator™ v4.02

Fermentation Type: Ale, O.G.: 1.048, Volume: 5.25 US Gallons, Viability %: 97, Production Date: 12/08/2009

Calculate Viability from Date:

Liquid Yeast | Dry Yeast | Repitching from Slurry | Preferences

Simple Starter

Yeast cells needed (in billions): 177

Vials or packs needed without starter: 1.8

Vials or packs needed with starter: 1

Liters of starter required: 1.49

Use Smaller Starters (more yeast packs) | Growth Factor (3) | Use Larger Starters (fewer yeast packs)

Save Settings | Calculate

yeast you are using: liquid, dry, or yeast slurry from a previous batch. Let's look at the liquid yeast tab in detail.

Starter Method: select the method you will use to make the yeast starter. The choices are Simple Starter, Simple Starter with Oxygen at Start, Intermittent Shaking (meaning the yeast, not you), Continuous Aeration, and Stir Plate. The Starter Method is important because it affects the rate of growth of the yeast in the starter. For more information on making yeast starters, take a look at <http://www.mrmalty.com/pitching.php>.

If you are not making a starter (why not?), you can ignore the Starter Method selector and simply look at the calculated value for **# vials or packs needed without starter**. This is number of liquid yeast packages that are needed to get the quantity of yeast cells needed to properly ferment your beer.

If you are making a yeast starter, the calculator tells you how many yeast packages you need to add to the starter and how much volume the starter should have. These two values are interrelated by the Growth Factor.

Growth Factor: slide the Growth Factor to the left if you want to use a smaller starter volume with more yeast packages. Slide the Growth Factor to the right to use a larger starter volume with fewer yeast packages. Pressing Reset sets the Growth Factor to its default value of 3.

Let's finish with a sample calculation for a 6-gallon batch of ale with a starting gravity of 1.066. The "Best Before Date" on the White Labs vial is March 15, 2010. The Production Date is 4 months prior to that or November 15, 2009.

healthy. It is unlikely that you will know this number so turn on the Calculate Viability from Date option.

Calculate Viability from Date: check this to have the calculator estimate the Viability % from the production date of the yeast, which is entered in Production Date.

Production Date: the production date of the yeast. For White Labs liquid yeast, the yeast production date is 4 months prior to the "Best Before" date printed on the vial. For example, if the Best Before date on the vial is March 15, 2010, you would enter November 15, 2009 for the Production Date. For Wyeast liquid yeast and most dry yeasts, the date printed on the package is the production date and can be entered directly into Production Date.

Select the tab in the calculator that matches the form of





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.

Staying away from good beer stores

It's gotten to the point now, that any time I go to a store with a really, really good or exotic beer selection, I can't leave with less than \$200 worth of beers. **Wells Liquors** on York Road in Baltimore, and **State Line Liquors** in Elkton (a half mile off I-95) are two perfect examples. They have beers that no store in Carroll County sells, let alone has even heard of. President Mezebish and I had the misfortune of making a spontaneous trip to Wells recently, and they must have seen us coming from a mile away. The next thing we knew, the beer manager was reeling us in like two fish, walking us around the store showing us all the stuff that was on sale, or that they had just gotten in, or that was just about to sell out.

If it's any comfort, we did pass on the \$40 bottles of aged meads. But if you don't walk out of a place like this without a shopping cart full of neat beers that you've never seen before, there's something wrong with you. So, for me at least, it's probably best that I not even go there any more, or I'll just go broke. But, call me if **you** go...I might have an order to put in!

Brewing when it's just too damn cold

"This is just stupid", I hear myself mutter through chattering teeth as I hug the boiling kettle to keep

warm. Brewing outside in the cold is *not* fun, but it has to be done if you're trying to take advantage of seasonally cool basement temperatures for fermentation, and to lay in a stock of beers for spring and summer consumption. If the cold isn't enough, sucking the heat out of your mash and turning your skin numb, then there's the wind, dampening your boil and slapping your face.

Most of our household's best acquisitions over the years were made during the Spousal Unit's annual trips to Texas. That tells me that the best way to solve this dilemma might be to wait until the Spousal Unit is gone long enough for our local home remodeler to swing into action and build a

Brewing Enclosure like this one. Enough windows to let out the carbon monoxide, but enough protection to keep dry and relatively warm in all weather conditions.



You might have to forego your dream of a wide-screen theater, but what's more important: watching the Dallas Cowboys Cheerleaders in full 1080p, or brewing whenever you damn well feel like it, without risking hypothermia ever again?

Plaintiff rests.

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long it will still be on tap at Buffalo Wild Wings, but word has it that has been selling very well there. The last I asked, George only had a few half-kegs still on hand, which means it will probably be gone pretty soon.

2010 Chili Cook-Off

On a cold January night, there is nothing like a warm bowl of chili...or maybe ten warm bowls of chili. And so it was at the annual Chili Cook-Off hosted by Lydia and Gary Cress. This year's event was "sold out", with every available seat taken. About 32 tasters huddled in the Cress garage, pencils and score sheets in hand, as we were served ten different chilies. All of them were delicious and worthy of awards. Past years' winners were anxious and hopeful of repeating, but alas, it was not to be. This year's prize, a gift card to Chili's Restaurant, was taken by first-time winners, club members Roger & Jan Miller. Congratulations on your outstanding chili. Their winning recipe (or, according to Roger, as close to it as he could get), appears in this very newsletter on page 7.

Pub Review: Rocky Run Tap and Grill (Glen Burnie)

By Eric Custer

In our many trips to Maryland Homebrew we had passed this little place called “Rocky Run Tap and Grill”, which appeared to be a brew pub based on the grain hoppers you could see on the back side of the building and the large windows that displayed a small brewery. We then set it on our list of places to visit.

Some time went by and it burned down so we gave up on it. Then a year later we heard there was another one in Glen Burnie, so we picked a Saturday evening to drive on down for our members and do a write-up, excited to try some new beer that was listed on their website. The Columbia location was still listed on their web-site but we knew that one was closed. I chalked that up to “going to reopen someday.” Bad sign #1.

Before we left home, I called them and asked if they fill growlers? The

response was “what?” I repeated and was told to hold on and was put on hold. “Hello how may I help you?” I asked again “What?” to which I responded “Ok thanks you answered my question.” Bad sign #2.

Upon arrival, I noticed there aren’t any grain mills or stacks of any sort over the restaurant. Bad sign #3. I was still keeping hope they brew off premise. When we enter there is a case behind the hostess with their beer gear in it. Shirts, hats etc. Ok maybe we will be ok, but as we waited for the hostess I looked in the bar area at the tap handles and recognized every tap handle. “Hmm don’t see any house brews” Bad sign #4.

We are seated, and we start looking for their beers. Can’t find them. Bad sign #5. We had 3 menus at our table, not one of which had the same items as the others. Bad sign #6.

Our Server comes back and we asked her about a sampler of their beers. Her response “ Oh we don’t have them anymore since the Columbia location burned down.” At that point I almost stood back up and walked out, but we did haul ourselves down here, so might as well eat here now, although I knew we were but only 10 minutes away from DuClaw. The food was ok. The pizza pan sized nacho platter looked pretty good. The beer selection was below average, although they did have Clipper City Golden Ale on tap.

So we pretty much drove to Glen Burnie for a classic American restaurant. But if you check out their website www.rockyrun.com there is no mention of the lack of location or the lack of house brews. We were very disappointed but happy to share the tale in hopes of saving our members a wasted trip themselves.

0 hop rating



Q: How many Irishmen does it take to change a light bulb?

...

...

A: Two. One to hold the bulb, and one to drink until the room starts spinning.



The British have been taken over by aliens

[Ed.—The following blog appeared in <http://www.loweringthebar.net/>. I first learned about the story from National Rifleman magazine, but I figured it was a lot easier to reprint this blog than it would have been to get permission from the N.R.A. to re-print their story.]

British Government Considers Mandating Plastic Pint Glasses

Trying to control stabbings by banning knives that have a point on the end was bad enough. But this is really going too far. The BBC reported recently that the British Home Office is seeking a new design for pint glasses that it hopes may reduce the number of incidents in which people attack each other with pint glasses. According to official statistics, 5,500 people are attacked with glasses and bottles every year in England and Wales. (Probably more in Scotland, though maybe they just use swords.) This public safety emergency has spurred the government into action, seeking a design that can't be used as a weapon.

Designers say they are considering two basic approaches: (1) plastic, or (2) something else. First, glasses could be made from plastic, or could be coated with it so that the glass would not shatter into sharp pieces if broken. Second, "[w]e could do something more radical," said one designer, "by looking at the whole shape and substance of the pint - we could come up with something that is completely different [from] "glass." Seems a lot like the first approach, and it wasn't clear what he had in mind. But he continued: "Remember that years ago people used to drink out of pewter tankards. It could be quite a significant paradigm shift." That's a great idea - I'd much rather be clubbed to death with a pewter tankard.

Not surprisingly, the British Beer and Pub Association is not in favor of the plan and does not want the new glasses to be mandatory. "For the drinker," said a BBPA representative, "the pint glass feels better, it has a nice weight and the drink coats the glass nicely...Is it necessary to replace the much-loved pint glass for safety reasons in the vast majority of pubs where there is no problem?"

Yes, said the Home Office Minister. "Innovative design has played an important role in driving down overall crime," he claimed, though it wasn't clear what innovative design he was referring to, maybe the knives. "This project will see those same skills applied to the dangerous and costly issue of alcohol-related crime and I am confident that it will lead to similar successes."

This is one of those situations in which the tradeoff between safety and freedom is starkly presented. Requiring plastic pub glasses almost certainly would prevent some injuries. On the other hand, somebody who would otherwise be stabbing you

with a broken pint glass is probably going to be enterprising enough to find something else, like maybe a pewter tankard, to attack you with. So in my view, the few injuries that might be prevented do not justify depriving millions of people of the much-loved pint glass.

After all, if preventing the maximum number of injuries is the goal, there are other areas that they should probably be more worried about. For example, according to The Royal Society for the Prevention of Accidents ("RoSPA") (yes, there is such a thing) seven times as many people (40,000) are injured in pub accidents as are attacked there with current glassware. Maybe somebody should try to shift the bar-stool paradigm rather than tamper with the much-loved pint glass. In fact, the RoSPA has a great database of statistics as to how people get injured in the UK, and it seems like there is a lot we can learn from that:

- In 2002, as many as 100,000 Britons required medical attention for injuries they sustained trying to assemble furniture.
- 13,407 were injured in accidents involving "socks, tights or stockings."
- High heels, including platform or wedge soles, were involved in 8,508 injuries.

There are also a number of categories that each involve fewer injuries than are claimed for pint-glass attacks, but which cumulatively suggest that some sort of urgent action is needed in England.

- Almost 1000 cases are recorded under the category "Cardigan sweater." What kind of accident involves a Cardigan sweater?
- The 943 cases of injury due to "fairground punch machines" are easier to understand.
- The 656 cases involving "sex or marital aids": not so much.
- Gravestone or headstone (as means of injury): 615.
- "Pie or tart": 205.
- Chopstick: 82.
- Snorkel: 41.
- "Unspecified collapsible furniture": 21.

Finally, during 2001 there was an unexplained spike in the number of injuries involving capes (18). What are we doing to make our capes safer, people?!

A RoSPA spokesman commented that the statistics are relative and that there may be perfectly good explanations for some of the odd ones. "It seems odd," he said, that "there are so many more accidents involving trousers [5310] than chainsaws [1148], but everyone has trousers and hardly anyone has chainsaws." I think that makes sense.

Recipes: Beer & Chili

The 80 Shilling Ale recipe below is the winning recipe from the 2009 Maryland Microbrewery Homebrew Competition, and is the same recipe which was scaled up for commercial brewing at Dog Brewing Co.

Windsor House 80 Shilling Amber Ale (All-grain)

By Steve Kranz

Ingredients for 11 gallons:

18.5 lbs. Pale (U.S.) malt
2.0 lbs. Crystal malt (40°)
0.5 lbs. Crystal malt (120°)
1.0 lbs. Honey malt
0.38 lbs. Chocolate malt
1.50 oz. Kent Golding (5%) - 60 min.
White Labs California Ale (WLP001)
Irish moss
5.2 pH Stabilizer (in the mash)

Conduct a single infusion mash at 156-158° F for 60 minutes.

Boil for 90 minutes

Fermentation: 65°

2010 Chili Cookoff Winner

By Roger & Jan Miller

2 lbs ground beef
1 lb ground venison
2 or more cups chopped onions
1 or more cups chopped green peppers
3 tablespoons ground cumin
2 tablespoons more or less chili powder
1 tablespoon more or less oregano
1 teaspoon more or less basil
some salt and some pepper
2 cans diced tomatoes(i used the ones with green chilis)
2 cans of red dark red kidney beans
1 can light red kidney beans
1 can tomato sauce (large)
1 can tomato paste (large)
1 jar of chili sauce
1/2 teaspoon crushed red pepper
3 cloves garlic (i ran mine thru a garlic press)

Brown and drain the meat (browned it until it was pretty well done) then add the onion and pepper and garlic and cook until the onion and pepper is a little soft.

Add the tomatoes, drain and rinse the beans and add the the rest of the stuff and cook a couple hours on a very low heat. I normally make mine a day ahead so it can age for a day. My tomato sauce and paste were 12 oz. cans.

HAGAR THE HORRIBLE by Dik Browne



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.

February

21 Mardi Gras Brunch tasting hosted by Michelle and Steve Kranz

March

TBD Quarterly Membership Meeting

May

1 Annual Big Brew to celebrate National Homebrew Day, hosted by Lydia & Gary Cress

June

18-20 National Homebrewers Conference (Minneapolis)

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To Brew.

Malts	Gravity Points
7 lbs. (3.2kg) 6-row (or 2-row) base malt	37
1.75 lbs. (0.8kg) flaked maize or 2 lbs. (0.9kg) corn grits or polenta*	10
OG for 6 gallons (23L)	1.047
OG for 5 gallons (19L)	1.056

Hops	Boil Time	IBUs
0.75 oz. (21g) Saaz (4%)	FWH (see pp. 92-93)	
1 oz. (28g) Cluster (7.5%)	60	27
0.5 oz. (14g) Tettnang (5%)	10	2
0.5 oz. (14g) Tettnang (5%)	0	0
Total IBUs	29	

Yeast	Fermentation Schedule
Bavarian Lager (liquid)	2 weeks at 48° F (9° C) in primary fermenter, rack and lager at 32° F (0° C) for 5 to 7 weeks. Prime and store bottles at room temperature

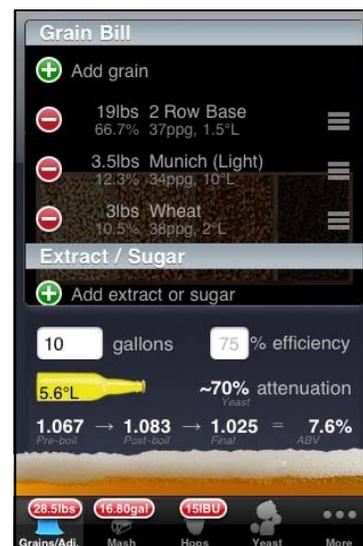
Mash Schedule—Multi-Infusion for Use With Grits		
Rest Type	Temperature	Duration
Dough-in	122° F (50° C)	20 min.
Beta rest	145° F (63° C)	30 min.
Alpha rest	158° F (70° C)	30 min.
Mash-out	170° F (77° C)	10 min.

* If you are using corn grits or polenta, you need to cook this cereal first. Here's the whole show:

- In a kitchen pot, combine the grits and

iPhone/iPod Touch Brewing with Brew Pal

The best iPhone/iPod Touch brewing application is a \$.99 nugget called Brew Pal. It is a fairly comprehensive tool which lets you build all-grain or extract recipes from scratch, save them for later recall and use, and perform all of your necessary brewing calculations. It comes with fully-populated ingredient databases which you can edit to add additional ingredients. The program calculates your predicted Original Gravity based on the ingredients you enter and your own mash efficiency percentage...which you can change. It also lets you select the type of mash you employ (e.g. batch or fly sparging), and single or step-infusion mashes, to calculate your water needs.



A cool feature is the Timers screen. This not only lets you set timers for mash and fermentation dates, but also automatically sets timers to go off for each hop addition which is entered in the recipe. Now, a timer is only good if

you can hear it go off. Since the iPod Touch does not have a built-in speaker, you won't hear the alarms sound off unless you also have headphones plugged in and on your head, or the iPod is plugged into an external speaker. But it works fine on an iPhone which does have its own speaker.

If you want a paper copy of your recipe on brewing day, or if you are sharing your recipe with others, you can do that with Brew Pal. It has an "export" function which lets you email a nicely formatted report which you can print out.

There are lots of other tools built into this application as well (some less useful than others), such as a color wheel and a carbonation calculator.

For a buck, this iPhone/iPod Touch application is a very cool bargain.

