

The Worthouse News

A Publication of the Edmonton Homebrewers Guild

August 2003



Upcoming Events

August Meeting and BBQ

August 8, 2003 6:00 PM

Roxy's Place (Shine) or

Alley Kat Brewing (Rain)

September Meeting

September 8, 2003 7:30 PM

Alley Kat Brewing

Theme: Specialty/Experimental/Historical

October Meeting

October 6, 2003 7:30 PM

Alley Kat Brewing

Theme: Kolsch and Alt

View from the Top of the Tun

As we wrap up this past brewing season, a new and exciting season of homebrewing is about to begin for members of the Edmonton Homebrewers Guild. I think we are headed for one of the best years ever. New members have breathed life into the club and older members are shaking off the cobwebs and becoming active. We've done extremely well in competition this past year and given the depth of commitment, I see we will only do better. We already have a number of people volunteering to lead the club through a new year including the always-challenging newsletter. We have two people who are interested in writing columns and articles on a regular basis. If you are interested in an executive position or can volunteer to help in any way with the club, we look forward to hearing from you.

New BJCP Judges

The results are official! We added new judges to the roster from the BJCP exam that was written in February 2003. Newly recognized judges are: Jim Whittome, Greg Wondga, Kevin Zaychuk, Sean Cormican and Tim Oborn (from Calgary). Congratulations to our new judges.

Western Canada Homebrewers Club Confederation

In the last few months there has been significant movement to create a confederation of western of beer clubs. My travels to Regina and Calgary show great support for the concept. In fact the confederation already exists it just hasn't been formalized. To kick-start this association we are proposing to host a brewing conference in Edmonton to coincide with our ABC/MCAB competition. We have informal but strong commitment from Regina, Saskatoon, and Calgary to help make this happen. Winnipeg members have asked to be included and I am sure Lethbridge will join in. It'll be an exciting year for brewing in western Canada and I hope many members will step to the plate to help make it happen.

August Meeting and BBQ

A "finish off the past year, get ready for the upcoming season" meeting and BBQ is set for August. We will meet on Friday August 8th starting about 6:00 PM. If the weather is fine and dry we will meet at my place: 10932-130th Street. If rainy and foul it'll be at Alley Kat Brewing. We'll let you know the venue. Either way it'll be a potluck BBQ-type meeting. Bring a dish and some brews to share with other members. Rumor has it Bob will be bringing his Porterhouse Rack of Lambic. It will be a good time to relax, chat and think ahead to next season. We look forward to seeing you there.

Roxy

The Edmonton Homebrewers Guild

Executives (Sept 2002 to June 2003)

President..... Roxy Hastings

Vice-President Neil Herbst

Secretary Boyd Oberhoffner

Treasurer Robert Cariminati

Competition Chair..... Glen Hannah

Newsletter Editor (Acting) .. Bob Boufford

Guild Meetings

Edmonton Homebrewers Guild meetings are held on the first non-holiday Monday of a month from September to June, at Alley Kat Brewing, 9929-60th Ave in Edmonton. Meetings start at 7:30 PM. A few meetings each season will be held at other local beer establishments.

Each meeting includes a theme or style session with a "mini-competition" where anyone attending the meeting can have one's beers tasted, evaluated and judged. Several meetings over the year will be AHA sessions where the winner is forwarded to an AHA event.

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The Edmonton Homebrewers Guild

The Worthouse News is sent monthly to paid members, guild sponsors and CABA/AHA member clubs. Past issues may be read at <http://www.ehg.ca>.

Original articles may be reprinted in other homebrewing club newsletters with credit to the author and The Edmonton Homebrewers Guild. Submissions welcome and may be sent to the editor.

Marquis De Suds 19th Annual Homebrew Competition

The results from Calgary are in. EHG did very well and it was great to see new members get medals. Three judges from Edmonton traveled to Calgary: Roxy Hastings, Sean Cormican and Greg Wondga.

Roxy Hastings

- English and Scottish 1st
- American Ales 1st
- Brown Ales 1st
- European Wheats 1st
- Specialty 1st
- Heavy Ales and IPA 4th
- Porters and Stouts 4th
- Brown Ale 3rd BOS
- Lawnmower Beer - IPA 2nd
(best beer for a hot day award)

Frank Kuzemski

- Heavy Ales & IPA 1st
- American lagers 2nd
- European Wheats 3rd
- Belgian Ales 4th
- German Ales 5th

Kevin Zaychuk

- American Ales 2nd
(Was this a BURRP beer?!)

Glen Hanna

- Brown Ale 4th

Bob Boufford

- Specialty - Lambic 4th

Calgary hosted a well-run show - small but at 110 entries they had about as many as the Canadian Nationals! Tim Oborn, who recently got his BJCP rank when he trained with us, tightly organized it. Given that Regina had 250 entries, then one month later we had 238, and then two weeks later Calgary pulls in 110 - well that just shows what amazing support and spirit there is for homebrewing in western Canada. The west truly leads the nation when it comes to homebrewing.

AHA Nationals (from beers that won in the Canadian Nationals in Toronto)

Roxy Hastings

- Brown Ales - Mild 1st
- Belgian Ales - Saison 3rd

Greg Wondga

- Specialty - Curried IPA 2nd

Special congratulations to Greg who got a medal in his very first AHA competition, quite an accomplishment. And to Roxy, who after 10 years of competing finally got a gold for a brown ale. This beer had won a silver medal last year. The Best Club results have not yet been announced. It will be close this year between Edmonton and Regina for best Canadian club.

Meeting Nights will continue with Theme Nights!

For this upcoming season, the Guild is continuing the Theme Night started last year to refocus the club's brewing energies as well as provide an opportunity for members that are taking the Beer Judging Certification Program to judge some beers. So check out what's scheduled and plan your brews accordingly. On the months marked with **AHA**, the beer deemed the best of the night, will go forward to an AHA event. Your involvement would be hugely appreciated and everyone will benefit!

We currently have the following styles scheduled with other styles to be determined by the Guild Executives. The list will be updated in an upcoming issue of *The Worthouse News*.

September	Specialty, Experimental and Historical (BJCP Class 24) - AHA
October	Kolsch and Alt - AHA
November	Barley Wine and Strong Ales - AHA (Note: Only Barley Wines will qualify for AHA entry.)
December	To be determined
January	To be determined
February	To be determined
March	Mead - AHA
April	Extract - all classes and styles - AHA
May	BURRP! 2

For the September Theme of Specialty, Experimental and Historical styles, any left over beers from the first BURRP! Contest qualifies as "experimental" giving you and the club an opportunity for more glory at a higher level of competition!

Guidelines for Theme Night "Mini-competitions"

1. Enter as many beers within the style as you like - no restrictions on the number of entries.
2. You need at least 3 to 4 bottles of each entry for the club tastings, evaluation and judging. For AHA events you will need an additional 3 bottles of beer if your beer is selected to go on to the upcoming AHA event. Please try to bring these extra bottles with you on the night of the competition.
3. Keg entries are fine as long as you can submit bottled versions or can produce counter-pressured bottles from the keg.
4. In the event that a winner cannot produce the 3 bottles for the upcoming AHA event, the second place entrant will go on the AHA event.

5. Please sign up in advance of the monthly session, not on the night of the competition. Bonus points will be awarded to brewers who sign up before the night's session.
6. We will start pouring beer at 7:30 on the night of the competition. You must have your beers ready to go by 7:30, as late entries will not be accepted. Doors open at 7:00. Please come early.
7. Points awarded as follows.

First place	3 points
Second place	2 points
Third Place	1 point
Advanced signup	1 point
8. A panel of 2 BJCP judges and 2 apprentice judges will judge the beers.
9. After the beers have been formally judged the panel will lead the other members through a tasting session, discussing the qualities of all the entries.
10. Brewers should be prepared to discuss their beers at the end of the tasting session to provide feedback to the judges and to help everyone learn brewing techniques. Bring your recipes to the event.
11. Entrants will receive the score sheets from the judging panel.
12. Winning recipes will be published in an upcoming issue of *The Worthouse News*.
13. The Vice President, assisted by the President, will supervise, delegate and otherwise conduct the tasting sessions.
14. EHG will pay shipping and entry fees for the winning beer to compete in AHA club competitions.

Homebrewing courses at Devonian Botanic Gardens

Guild members, Neil Herbst and Roxy Hastings will be teaching "Brew Better Beer" at the Devonian Botanic Gardens starting this October. It's a hands-on course aimed at the extract brewer. Course includes brewing two extract beers, recipe formulation, hops, malts, yeasts and common faults. The course runs for six Wednesday evenings starting October 8th. In addition, Roxy will be teaching a one-day course called "Making Marvelous Meads" on Sunday, November 9th. Details for both courses will be available in the September newsletter.

Grinding away: Malt Mills

by Bob Boufford

With the recent BURRP! contest last spring, some of the members have been introduced to the joy of all grain brewing. Of course that means more new tools (toys?). So off to that wonderful homebrewer's resource, the Internet, for a survey of mills to grind malt

In searching the Web, two mills are available within Canada while the other mills are available from various places in the US. Most of the US suppliers will ship to Canada even though there are the additional shipping costs, Customs duties and the currency exchange rate.

Roller Mills

Roller mills have one to three knurled or serrated rollers ranging from 5 cm (2 inches) to 20 cm (8 inches) wide. Rollers are either fixed with a preset gap or adjustable for different grains. Hoppers, cranks and motor attachments may be included with the mill or as optional extras. In general, a lower price gives you a basic mill and the need for you to provide the hoppers and mounting plates.

Canada

Valley Mill	\$150 CAD
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USA

More Beer/Fermentap Mill	\$99 to \$139 USD
CrankandStein	\$50 to 185 USD
JSP MaltMill	\$105 to \$150 USD
Phil Mills	\$85 to \$145 USD
St. Patrick Mill	\$170 USD
HuskBuster (kit)	\$75 USD

Plate Mills

Plate "Corona" mills have two burred plates, one fixed and the other rotating. Most mills usually include a hopper and crank. Grind is not as consistent as roller mills and the mill is also more difficult to adjust.

Corona/Porkert Corn/Grain Mills	@\$60 CAD
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What you choose for a mill will depend on a variety of factors including spare pocket change. Generally, roller mills are preferred over plate mills. However, the plate mill is acceptable for the occasional all grain brewer or the extract brewer who wants to add a kilogram (few pounds) of grain for a partial mash.



Edmonton Homebrewers Guild

Membership Info

Membership in the Guild is open to anyone, from any place, interested in brewing better beer. The only membership restriction is one must be of legal drinking age in Alberta.

Member expertise ranges from the most basic of novices to distinguished experts who have been brewing for about 20 years including a few professional brewers. While many members enjoy all-grain brewing, some of our best brewers are extract specialists. The Guild simply encourages its members to brew better beer; no matter what path they choose to follow.

Benefits of Membership:

- Monthly newsletter
- Savings on beer making supplies including a yearly hop order and discounts from some of the local homebrew shops
- Discount on the Beer Judge Certification program
- Learn to brew better beer!

Group Brews

Organized group brews are also a featured activity of the club. Styles are selected months in advance and experienced brewers lead a brewing session to create the beers. On an appointed meeting night, a panel of judges evaluates the beers and leads the members through a tasting session.

The Annual Hop Order

The club makes an annual hop purchase in November, available only to current Guild members. We purchase fresh leaf hops and plugs. The bulk purchase is a great membership benefit as it ensures we get the best available hops at a good price.

Monthly Theme Nights

Theme nights at each monthly meeting provide an opportunity to learn about different styles of beer and provide members that are taking the Beer Judging Certification Program to judge some beers. It is also an opportunity for members to have their beers tasted, judged and evaluated before sending entries off to competitions. Several of the monthly Theme nights are designated "AHA" where the beer deemed the best of the night, will go forward to an AHA event.

Membership Fees

Membership is \$25.00 per year and is renewed at the beginning of each brewing season in September.

Sign me up as an ongoing member of the Edmonton Homebrewers Guild!

Name: _____

Address: _____

City: _____

Province: _____

Postal Code: _____

Phone: _____

Email Addr: _____

Email the newsletter to me.

Note: Adobe Acrobat Reader is required to view and print electronic versions of the newsletter.

New Member, Renewing Member

Membership Fees (per year): \$25.00

Please make checks payable to:

The Edmonton Homebrewers Guild