

The Worthouse News

A Publication of the Edmonton Homebrewers Guild

November 2004



Upcoming Events

November Meeting

November 1, 2004 7:30 PM

Alley Kat Brewing

Theme: Brown Ales

December Meeting and Potluck

December 6, 2004 7:30 PM

Alley Kat Brewing

Theme: Holiday Ales

January Meeting

January 3, 2005 7:30 PM

Alley Kat Brewing

Theme: Irish Red Ales - AHA

The Edmonton Homebrewers Guild

Executives (Sept 2004 to August 2005)

President Bob Boufford

Vice-President Kevin Zaychuk

Secretary Boyd Oberhoffner

Treasurer Ray Duperon

Competition Chair Arnold Moerth

Newsletter Editor Matthew Smolak

Bob Boufford

Web Administrator Jim Whittome

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 WCBC 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 editors.

View from the Top of the Tun

by Bob Boufford, President

When the snow flies, it signals we are entering a peak time of the brewing season. There's nothing like enjoying a warming homebrew in front of a roaring propane burner with the aroma of boiling wort wafting through the chill air. While many of us enjoy brewing by ourselves, there are times when brewing with others enhances the brewing experience and builds our community of homebrewers.

Such was the experience recently when several members of the Executive Board got together at Frank Kuzemski's to brew the annual "Exec Holiday Brew". For some of the new board members, this was the first time they were able to get up close experience with all-grain brewing. The conversation during the brew ranged from politics to recent bad experiences with a major US homebrew supplier to new and different brewing techniques.

It's through activities of group brewing and the club meetings where we exchange our brewing experiences and grow our community of homebrewers. For many new brewers and not-so-new brewers, the group brews and club activities strengthen the knowledge within the community.

This month is the AHA's Annual Teach a Friend to Homebrew Day on Saturday, Nov. 6th. (<http://www.beertown.org/events/teach/>) Each year on the first Saturday in November, homebrewers around the world are encouraged to invite non-brewing and brewing friends and family to celebrate Teach a Friend to Homebrew Day and brew a batch of beer together.

Due to the lateness of getting the club started this year, we are unable to have a club-sponsored event. But that is not to stop you from holding your own Teach a Friend to Homebrew event. It is not a "club-only" event by any means. Realizing that given the shortness of time, it may be difficult to prepare for an all-grain brewing session. So why not introduce friends and family to homebrewing with a Brew House kit. Any beers you brew can then be entered into the 2nd Annual Brew House Brew-off competition! (Continued on page 2)



American Homebrewers Association

**Teach a Friend
to Homebrew Day**

6th Annual

Saturday November 6, 2004

View from the Top of the Tun - (from Page 1)

If you can introduce some friends and family to homebrewing with a Teach a Friend to Homebrew Day event, be sure to register the event at the AHA web site as residences count the same as a homebrew supply shop or club site.

The timing of Teach a Friend to Homebrew Day is a good start to our announcement of the Second Annual EHG Brew House Brew-Off competition. We started this competition last year to introduce new members to homebrewing and show everyone that brewing beer is not difficult at all thanks to Brew House kits and other concentrated wort kits. Many of you know I'm a fairly strong practitioner of Brew House kit hacking and find it a good addition to our "brewing toolbox".

This year we have added additional Brew House kits including the new Prairie Wheat and Red Ale kits. Richard Bruins, competition organizer and his team are working to bring in more great prizes from our sponsors, Southside Brew Crew and Harvest Brewing. So give some friends a call, get a Brew House kit, some liquid yeast, a little special malt, and some munchies to celebrate Teach a Friend to Brew day while brewing an award winning Brew House Brew-Off entry.

To continue my theme of sharing our knowledge of brewing, we are also making some changes to the monthly meetings. While the monthly theme and mini-competition were started to give some focus to the meetings and provide a formal learning experience for those members studying for the BJCP exam, it does not mean we are excluding all other beer styles and tastings for the month. A main purpose of the monthly meetings is for you to bring your beers to share with others and learn from each other.

Do you save a beer that "just doesn't taste right"? Did you develop a new recipe you want to get input on? Or, you have a great tasting beer looking for a style category? Then, bring it to the meeting to share and learn. We will be adjusting the meeting agenda to have time for an "open tasting and sharing session".

I look forward to seeing everyone on Monday...

Cheers,

Bob

From the Bottom of the Mash

by Matthew Smolak, Co-Editor

So, are you ready to get loaded? No, not like that! Are you ready to get loaded with information, because this issue of the Worthouse News is full of it. Information, that is.

First off, this issue features the first of a series of recipes we will be running – in fact there are three in this issue alone! First is my smoked beer recipe from the September meeting which took first place in our club-only competition and would have been judged just this past weekend in Hendersonville, North Carolina. Next up is Greg Wongda's first place finisher from our India pale ale theme last month. Greg has also offered up a recipe for a spiced ale that he originally got from Roxy along with a great article on how to load up your own beer with spices for the holiday season.

I am also happy to present to you the first in what will hopefully be a series of articles written by folks taking the BJCP course. These will be on a variety of topics including the malting process, beer styles and, this month, categorizing the various malts.

Also be sure to look for information inside about upcoming competitions, including the Saskatoon Headhunter's Gambrinus competition this November. There will be a packing day on Saturday November 13th at Alley Kat to send beers to the competition and if you are interested, there will be an EHG contingent heading to Saskatoon to help judge the beers.

Also, November 6 is the 6th Annual Teach a Friend to Homebrew Day. My plans include having two or three non-brewing (but homebrew drinking) friends over at my place on the. I am going to be splitting and hacking two Brew House kits to create three or four beers for the EHG's 2nd Annual Brew House Brew Off. Since my friends have no brewing experience, it will be a good opportunity to brew something easy by using kits, but I'll give them a taste of what else can be done by steeping some extra grains, adding some hops and experimenting with different yeasts. Watch for details of that in the next edition of *The Worthouse News*.

In the meantime, pop open a brew, sit back and enjoy what this month's edition has to offer.

Matthew

Important Upcoming Competitions



Gambrinus Challenge Saskatoon Headhunters November 26-27, 2004

This is Saskatoon's third annual regional competition. It is important that we show support to the Headhunters as a member of the Western Canadian Confederation of Brew Clubs.

Entries should be sent to:

Paddock Wood Brewing Supplies Ltd.
Bay 1 - 116 103rd. St.
Saskatoon, Saskatchewan
S7N 1Y7

Entries must be received by:

Friday, November 19 at 5:30p.m.

Entries consist of two (2) bottles of any size or shape with the entry form attached with a rubber band ONLY.

Each entry is \$6, to be included with the entry. (Entry forms are included with this issue of the newsletter.)

We will be using the BJCP 1999 Style Guidelines for this competition (<http://www.bjcp.org>)

For details about the competition and the Saskatoon Headhunters club, check out: <http://www.headhunters.zork.ca>

If you are interested in having some fun and boosting your judging points at the same time, there will be an EHG contingent going to Saskatoon on Friday, November 26 to help judge for the Gambrinus Challenge. For anyone interested in going, contact Roxy Hasting.

Group Shipping for Gambrinus Competition

There will be a group packing and shipping on Saturday, Nov. 13th starting at 1:00 PM at Alley Kat. Bring your entries with completed forms and some packing material (bubble wrap). Members are encouraged to bring wine/liquor boxes and plastic bags (garbage and freezer "zipper"). The club will cover shipping for this event.

EHG 2nd Annual Brew House Brew-Off February 26-27, 2004



The Edmonton Homebrewer's Guild in co-operation with Southside Brew Crew and Harvest Brewing Co. are having the second annual contest for the Best Brew House Brewer!

Competition Deadlines

Entries are due on Friday, February 18, 2004.

Entries can be taken to:

Alley Kat Brewing Co
9929-60th Ave, Edmonton

Southside Brew Crew
5718-111 Street, Edmonton

Judging will take place February 26-27.

Awards will be presented at the monthly meeting of the Edmonton Homebrewers Guild at Alley Kat Brewing Co. on Monday, March 7, starting at 7:30 P.M.

All competitors are encouraged to turn out to the awards night and to bring some of their beers for other competitors to try out.

Entry Forms

Entry Forms will be available at:

- Southside Brew Crew
- Harvest Brewing Co
- Edmonton Homebrewers Guild webpage: <http://www.ehg.ca>

For the competition, only brews made using the following seven Brew House Kits as a base are eligible: American Premium Lager, Cream Ale, India Pale Ale, Munich Dark Lager. For each kit, participants can enter the style of the base kit or any of the other styles associated with that kit.

Prizes will be awarded for the best three beers made using each of the seven kits. All non-EHG entrants receive guest memberships in the Guild from March 2005 until August 2005.

Members are encouraged to print out the brochure included with this issue of the newsletter along with the reprint on brewing with The Brew House kits and pass long to friends and other new brewers.

Much Ado About Malt

A BJCP Question and Answer

By Matthew Smolak

This month the Worthouse News features the first of an assortment of answers to common BJCP exam questions. In this issue, I take a look at the categorization of malts. I'd like to thank Roxy Hastings for help in making this fit for print!

Question: Define the major malt varieties and describe the characteristics of each. Name a classic beer style defined by each malt. Note – there are several ways to classify malt – come up with one.

Answer: Malts can be categorized a number of ways. First, malts can be sorted by the type of grain (barley, wheat, corn, rice, rye and other more exotic types). Barley, the most common grain used for malt can be categorized by whether it is 2-row or 6-row. Aside from a visual difference, it has generally been accepted that 6-row malt has a higher enzyme concentration than 2-row, which makes it useful for mashing non-malted adjuncts such as corn and rice, which are important for North American Lagers. However, modern 2-row malts now have comparable enzyme concentration. Still, 6-row does have more husk, which is further useful for mashing with gummy adjuncts such as corn and rice. This also means, though, that there is a greater risk of tannins being released in the mashing process.

Conceivably, one could further distinguish malt by the region it originates: continental Europe, Britain or North America. The difference being that different regions have different growing conditions such as the alkalinity of soil, the amount of moisture, the amount of exposure to sun and the length of growing season or even the use of fertilizers. All of these things can create differences in the barley grown.

A broader method of categorizing is the degree of modification: poorly modified, under modified or fully modified. Degree of modification varies along a continuum from under modified on one end to partially modified in the middle and fully modified at the other end. Malt is made by soaking barley (whether it is 2-row or 6-row) until it sprouts and then drying it. The degree of modification depends upon how soon after sprouting the grain is dried – in other words, how much it is allowed to sprout. By drying the grain right after it begins to sprout, or even before it sprouts, poorly modified malt is

created. Drying the grain when the grain has partially sprouted naturally creates under-modified malt. Waiting until the grain has fully sprouted creates fully modified malt.

Modification, which is the degree of malting, is measured by the growth of the acrospire, which is directly correlated with the degree to which the protein/starch matrix of the endosperm has been broken down, and the degree to which proteins have become soluble in water. Malting converts starches to sugars and proteins to amino acids necessary for the mashing process. Fully modified malt will only require a one-step saccharification temperature rest in the mash. Less well-modified malts require more complicated mashing regimes with two or more temperature rests, i.e. protein and acid rests in addition to the saccharification rest. In such a case, the grains will be mashed in water at a low temperature, say 122F, for a period of time and then the mash will be raised to another temperature, say 155F, through the addition of more water at a higher temperature. Under modified malt will require several temperature rests or perhaps go through a decoction step whereby some of the mash is removed and boiled in another container and then is added back to the rest of the mash. This may be done several times.

Poorly modified malt, like Czech pils malt, requires more intensive mashing methods. Fully modified malt, such as British malts, is the simplest and most straightforward to use from a mashing perspective. Still, this method of categorization isn't the clearest way to distinguish malts.

The most comprehensive way to categorize malts, is by comparing the kilning process and resulting effects. This is the most common method of categorization.

Under this method there are four categories of malt: pale, amber, crystal and roast.

Pale malts include basic 2-row and 6-row Continental, British and American malts. Grain is taken from the field wet, at about 40% moisture, malted and then dried to 10% moisture at 122-150 degrees Fahrenheit. They are then kilned at a low temperature until they reach about 3% moisture level. The time and temperature this happens at varies by region. In Europe, pale malts are kilned from 175F to 185F. British pale malts are kilned at 200F. North American malts are kilned somewhere in between the European and British temperatures.

Pale malts are the basis of pretty much all beers but their character is most evident in Pale Ales.

Amber malts (sometimes called toasted malts) derive their character from being exposed to relatively higher temperatures (150-160F) when the malt is still wet (about 40% moisture level). After drying out to about 10% moisture, the temperature is raised to 210-220F. For Vienna malts, this temperature may be closer to 300F resulting in more toastiness. Munich malt, one example of amber malt, forms the backbone of a Traditional Bock.

Crystal malts (and caramel malts) are unique because they are taken wet and stewed in water in a closed container at 145-160F for up to three hours – the same temperature range as a mashing sugar rest. As a result, lots of sugars are created. The malt is then dried at 240F or 300-355F, depending upon the particular style of crystal or caramel malt desired, resulting in caramelization of the malt. Crystal malts are most evident in Southern English Brown Ale.

Roasted malts get their character from being quickly heated to high temperatures after they are malted. Chocolate malt can be kilned up to 450F. Black patent may be done up to 475F. Because of the quick rise in temperature there is no opportunity for caramelization of the malt. Carafa, grouped into the roasted malt category, is unique because it is de-husked at some point in the roasting/kilning process, resulting in less astringency in brewing. Carafa is featured in Schwarzbiers while black patent is traditionally used in Robust Porters. While it is commonly included in this category, it should be noted that roasted barley, used in stouts, is technically not a malt because the grains are not modified before they are kilned.

Of course this categorization doesn't include other unmalted grains such as unmalted wheat or rye or even malted wheat, let alone many of the other exotic grains that may be used or even common adjuncts like corn and rice. It does, though, cover the vast majority of malts used in brewing.

Want Some Hops?

There are leftover hops from this year's hop order. If you want to purchase some fresh hops (pellets and whole), bring cash with you to the November meeting. Hops will be available in half-pound bags for \$10 per bag. Sales are by cash only to members holding current memberships.

Recipe Corner

As a new feature, we will be publishing recipes of member's winning beers from various competitions. For this month, it's the September and October monthly theme and mini-competition winners, both also AHA club-only competition first round winners.

September Monthly Theme Winner

Smokestack Rauchbier

Brewed by Matthew Smolak

1.25 lbs Bamberg
0.75 lbs home-smoked malt
(see October newsletter for details)

4.50 lbs Vienna

1.50 lbs pale 2-row

I used a two-step mash: I started at 54C and then added water to raise the temperature to 65C and mashed out at 75C.

0.48 oz Northern Brewer (7.1%aa) – 45 min

Wyeast 2308 Munich Lager yeast (made into a 750mL starter)

Original Gravity: 1.052

Final Gravity: 1.020

September Monthly Theme Winner

IPA

Brewed by Greg Wongda

12 pounds WestCan 2 row malt

2 pounds Cara Red malt

Infuse at 65°C for 60 min. Mash out at 75°C for 5 min. Sparge at 80°C

15.2 g Centennial 9.3% aa – 60 min

20.9 g Cascade 7.1%aa – 60 min

22.9 g Centennial 9.3% aa – 20 min

30 g Cascade 7.1% aa – 20 min

20 g Centennial, 20 g Amarillo, and 20 g Cascade – Dry Hopped

OG 1.077 FG 1.020

I used Promash to make this recipe right on the numbers for the BJCP guidelines. However, note that the judges found it to be too malty for the style. You may wish to cut back on the Cara Red.



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!

For the membership year September, 2004 to August, 2005

Name: _____

Address: _____

City: _____

Province: _____

Postal Code: _____

Phone: _____

Email Addr: _____

Email the newsletter to me to save time.

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
c/o Alley Kat Brewing Company
9929 - 60 Avenue
Edmonton, AB T6E 0C7