

# The Draught Notice

Volume 17, Issue 7

July, 1994



## Greetings, We Want Brew

The Monthly Newsletter of the Draught Board Homebrew Club

### *June Meeting*

The June meeting was obviously a summer meeting due to two things: the low attendance and the number of wheat beers. Before the beers, though, we talked about the next meeting. It will be a joint meeting with the Saaz club, and we'll meet at Lyons Brewery Depot in Dublin. The time is the usual, 2:00pm. The style of the month will be specialty beers and meads. This is always a fun time where we stretch the definition of beer. Our sister club, BANOVA, described a similar tasting as "If it's in your cellar and you don't remember what it is,

bring it!". I don't think we should go that far, having seen some of your cellars... Also, if it is pink and you're concerned about pipe damage if you dump it down the drain, you might want to consider leaving it at home!

We also learned that Al Branch will have a yeast culture taken aboard the space shuttle. He's planning on brewing an "Out of this world" ale when it gets back. We're taking the science of brewing to new heights!

Harry and Kim are still searching for sites in the South Bay for our picnic in August. Look in this issue (page 2) for a list of what to

bring and next issue for where to bring it.

To the beers. I left a wheat beer (70% wheat malt) that I made with the new Wyeast 3068 single strain wheat beer yeast. I fermented in the basement at a fairly constant 67F and got a beer with an abundance of banana esters and little clove esters. This yeast may be more picky about fermentation temperature than the old dual strain. I'll see how it changes over the next month (if at all).

## August Picnic

Our annual club picnic will be in August. The place has still not been set; we'll decide in the next meeting and report it in the next newsletter. As usual, it will be a potluck.

Below is a list of what to bring. Items are listed alphabetically so hopefully we'll have an even array of dishes. Bring your favorite recipe or check the back issues of this newsletter for some other suggestions.

Everyone is welcome to bring footballs, frisbees, softballs, sunscreen, lawn chairs and of course, beer. We'll provide sausages, plates, forks, and mustard.

Desserts	A-G
Veggies/Casseroles	H-M
Salad	N-S
Appetizers	T-Z
Beer	A-Z

## The ALT 'N' BOCK Illuminator By Tom Altenbach

### Part 1:

#### Where There's Smoke There's Rauchbier

Beers were smoking in Fresno on the weekend of April 29 - May 1 for the first round judging in this year's AHA National Homebrew Competition. Over two full days, I judged some great Scotch and English Strong Ales and some not so great Classic Pilseners. The highlight of the event occurred at the Saturday evening banquet at the Hilton, where Paddy Giffen addressed the crowd on the secrets of rauchbier brewing. Paddy won the 1993 AHA Best of Show/Homebrewer of the Year award with a smoked strong scotch ale. This award is not only a tribute to Paddy's acknowledged brewing excellence, but also an indication of how far he has perfected the smoked style and the judges' appreciation of that style.

I'll pass on some tips from Paddy as well as some from my own experience. Smoked malt forms the basis for rauchbier and is available either commercially (if you look hard enough) or via home smoking. Commercial malts are either smoked with peat

(Scottish) or hardwood (German), and each has a distinct flavor. Home smoked malt can be made with any hardwood, such as hickory, mesquite, cherry, apple, etc. Wood chips for smoking can be purchased at some hardware stores if you don't have your own tree. Home smoking can be done on a Weber charcoal grill, a Brinkmann smoker-type grill, or a Little Chief electric grill. The goal is to maximize smoke and minimize heat, toasting, roasting, and scorching of the malt. This is difficult with the Weber because the fire is close to the grill. It helps to moisten the malt first. Also, soak the wood chips before tossing them on the fire. The best malts to smoke are the standard pale lager or ale, and light Munich. Don't bother trying to smoke an already roasted malt, because it won't absorb as much smoke flavor as pale malt. The amount of smoked intensity imparted to the final beer is controlled by how much smoked malt is used and how long it's exposed to the smoke. A heavy smoke flavor is achieved with a large proportion, up to about 70% of the grist. I've used 50-60% smoked malts in my Rauchbock, Wee Heavy, and Bamberg Rauch.

One drawback to rauchbier can be a rather harsh or astringent finish caused by the smoking and roasting process. Avoiding overheating the malt during the smoking process.

Lagering helps to smooth the flavor of the finished beer. For example, several months at 32F works wonders on an initially harsh rauch. Other tricks to counterbalance the finish with sweetness include adding some dextrin malt at mashout, using calcium carbonate in the mash and sparge water, and adding lactose during boiling or bottling. Extract brewers can also experiment with rauchier by adding liquid smoke flavoring at bottling time.

So now that summer is almost here, fire up those barbeques and enjoy some homebrewed smoked beer.



## Part 2: The Brewer's Companion

Many homebrewers enjoy their hobby with companions: friends, neighbors, club members, spouses, cats, dogs, kids. Now we can also brew with knowledge as our companion, using the new book by Randy Mosher entitled *The Brewer's Companion*. The cover of this 8.5 by 11 inch format paperback accurately proclaims the Companion as "being a complete compendium of brewing knowledge thoughtfully arranged for the amateur brewer containing numerous and diverse charts, tables, graphs, & etc. as an aid in the successful brewing of quality beer." Interspersed among the text is a plethora of facts, data, forms, and calculations presented with innovative graphics covering just about every topic of interest to homebrewers.

I think the target audience for this book is beginning to intermediate grain brewers, who stand to gain the most with this Companion next to their mash tuns. There is certainly much information there for extract brewers too, but the emphasis is clearly on the grain-brewing process. Advanced homebrewers will already be familiar with most of the concepts and data, and have seen some of Randy's work already published in *Zymurgy*.

The creative presentation of graphics frequently got me to thinking differently about the parameters. Such food for thought leads to even more creativity for the advanced brewer.

The tables, charts, graphs and forms are really the guts of the Companion. The informative and sometimes humorous text leads the reader to more and more graphics. Also included are numerous black and white reproductions of interesting beer bottle labels, tossed in randomly for our amusement.

So what are these graphics about? Well how about tables for: beer style characteristics, flavor origins, mash enzymes, mash extract, hop bitterness, malt characteristics, carbohydrate characteristics, chemical additives, fruit adjuncts, hop characteristics, water treatment, yeast and bacteria data, cleaning agents, parti-gyle brewing, and troubleshooting. Then add plots for: beer color, gravity, bitterness, attenuation, grain roasting, hop utilization, mash schemes, and beer maturation. Finally toss in forms for: recipes, mash data, fermentation data, beer evaluation, water treatment, and everything else you should be recording as a diligent conscientious homebrewer. This book is packed with stuff on almost everything.

How does all this data fit in with the computer age? For those electronically challenged, the Companion's tables will let you do a myriad of estimates and calculations for your batch with only a pencil and a blank form. Add a pocket calculator and you can figure anything. For those using their own computerized batch calculation spreadsheets, either home-made or prefab, the forms in the Companion will give you more ideas to refine and customize those spreadsheets, as well as providing a large database to draw on.

The Companion does not list recipes, but goes beyond by presenting the information you need to formulate your own recipes and adapt other's recipes to your own brewing methods and preferences. The 285 pages also include an index and glossary, as well as quite a few pages of duplicate blank forms meant for direct data entry into the book. I'd prefer to skip this form duplication and copy them myself for storage in a separate folder. Being a first edition, there are numerous editorial errors which can be irritating at times, but most are easily deciphered. The plots on traditional mashing schemes were very interesting, as were the estimates for temperature equilibration for infusion mashes. I also liked the simplified presentation on water treatment, similar

to Dave Line's approach. The author strongly advocates a protein rest for most mashes, although many homebrewers report successful mashes with domestic malts which skip that step. Also curious is Randy's favoring the use of Black malt instead of Chocolate malt for color and flavor in many beer types. In many places, the usual conventional advice is doled out without much technical support, even though alternate and sometimes opposite techniques work fine for me and others. Missing from the table on sanitizers is the very popular iodophor. One advanced topic not covered is homebrew filtering.

There is so much to be excited about in the Brewer's Companion that its flaws are easily overshadowed. This is a significant collection and presentation of homebrewing knowledge, that I'll keep close to my brewery whenever I need a handy reference or an insight to spur creativity.

The Brewer's Companion is published by Alephenalia Publications, Seattle WA, and has a cover price of \$19.95 (ISBN 0-9640410-0-6).

## Thermal Loss

*Bob Jones*

On the subject of thermal losses during sparging.....

I use to have these big temperature drops when I sparged. Now I don't, here is what I do. I heat the mash to 170 deg F for mashout. I heat the sparge water to 168 deg F. My sparge water drains through a very short piece (1 ft) of hose and then down to Uncle Bob's Auto Sparger (TM, patent pending, all rights reserved, copyright). It is a copper ring placed right on top of the mash. The ring has small holes around the outside and inside. The ring hooks up to a float valve that controls the rate of flow automatically, allowing me to seal (really a 2" thick foam rubber) the top of the mash tun. This gadget works well because I don't have any of the losses from dropping the sparge water through the air and the mash is sealed thermally. I have to laugh when I see some of the spinning sparge gadgets that are sold. I made a really cool spinning sparger at one point, and it looked neat and everyone was amazed. Great clouds of steam rose from the mash tun. This is the maximum way of heat loss. My mash

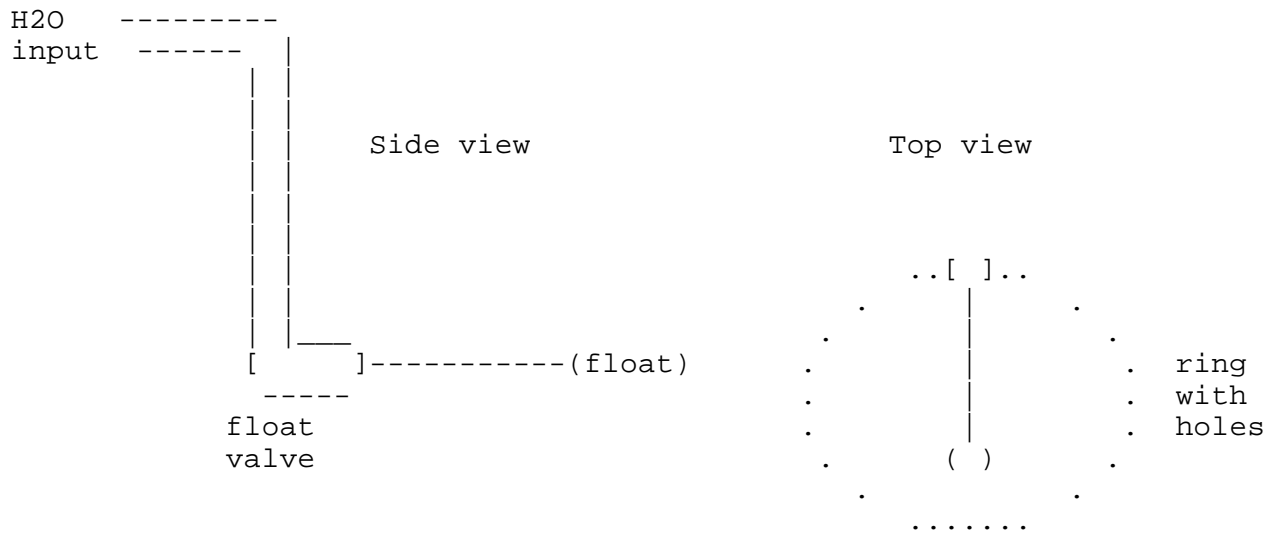
temp does drop from 170 to about 165 during sparging. The wort ends up in the kettle at about 155, that loss is due to the pump and line losses. Harry says it looks like something out of a toilet, what's he been doing in the toilet? Some of the ideas for this gadget came from John Pyles suggestions at reducing sparge temperature losses. Amazing what a few beers and great minds will come up with.

Here is another amusing ascii graphic....

I use a float valve from Graingers, part number 2X524, \$13.70. It doesn't come with a float. I got a SS float surplus at a local junk store. The entire assembly is adjustable in height, which allows me to place the ring right down about an inch above the mash bed. I constructed it all out of 1/2 rigid copper and 1/2" flex copper for the ring.

Better brewing through hi-tech, and low thermal losses!

Cheers,



## Brewster's Corner

By Bruce Brazil

### Brewers' Formulations

have taken the opportunity to watch a few of our fellow brewers in action and would like to describe the different methods that they take in their recipe formulation and preparation.

Bob J. generally is style motivated and selects the types and amounts of ingredients according to traditional recipes. English ales should have English malts, hops, and yeasts (from England). Ingredients are precisely measured and the brewing method is selected for the style.

Harry G. is a bit less precise. "Let's see, a bucket of pale, some crystal, what type of hops are these? Oh well, I'll finish them off. Looks like a pound of wheat in this bag. Why not? Maybe just a little more hops. What the heck, my neighbor will drink it." Charlie W. has trained under Harry. He excels in making a style that he appropriately calls BEER. Quite often his recipe is driven by what ingredients he has on hand. I heard a rumor that he will be labeling his brew with yellow labels complete with a style description, "BEER". Will 1994 be the year that he sets

a new personal record for repitching his yeast?

Bruce B. (aka Brewster) goes for the less common styles. "Most people haven't sampled this style so they won't know what it is supposed to taste like. I'll give it a try. Is this really what it is supposed to taste like? Guess that I'll bring some to the next meeting and see if anybody can guess what I was trying to brew." The moral to all of this is if you are brewing clean, good tasting beer, it doesn't matter how you brew it as long as you enjoy the brew day and the brew.

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### Your Help Needed

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Your help is requested for the Santa Clara County Fair. Bob Hight is organizing the beer competition, which will be on July 23 at the Santa Clara Valley Fairgrounds. He needs both judges and stewards. You need to be there at 10:30 am. If you can lend a hand, give Bob a call at 408-247-6853.

Now for more:

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### Coming Attractions

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**July 22:** Entries due for Santa Clara County Fairgrounds. Call Bob Hight at 408 247-6853 for more info.

**July 23:** Entries due for California State Fair Homebrew Competition. Entries should include three 12 ounce bottles and \$5. For more information, call Donna Bettencourt at 916 454-5487. Remember, points here count towards Homebrewer of the Year.

**August 14-19:** Intensive Brewing Science for Practical Brewing class at UC Davis. Overview of terminology, raw materials, and science of brewing. Led by Michael

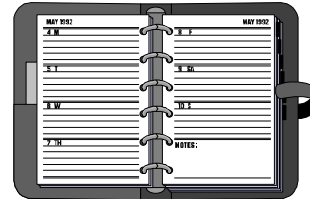
Lewis. Fee is \$775 (includes all materials and two dinners).

**August 22-26:** Sanitation and Microbiology for the Practical Brewer class at UC Davis. A practical lab course to learn the microbiology of quality control and sanitation. Led by Tom Young. Fee is \$875 (includes course materials and one lunch).

**November 11-12:** Spirit of Belgium Homebrew Competition and Belgian Brewing Mini-Conference. Held in the Northern Virginia/DC area. Pierre Rajotte will speak on practical applications of Belgian Brewing Techniques and another brewer from Belgium will speak about traditional Belgian brewing techniques. Homebrew competition to coincide.

### Your Name Here!

You can see your name in print! Simply submit a letter, opinion, review, recommendation etc. to the editor on paper, disk, or e-mail. No experience necessary. And send in recipes—don't you people brew anything out there?



## Calendar of Events

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|--------------|--|
| July 9       | July Meeting—Specialty beers and meads             |
| August 13    | August Meeting—Picnic (location TBA)               |
| September 10 | September Meeting—AHA Best of Fest entry selection |
| September 17 | Pub Crawl IV—details TBA                           |
| October 8    | October Meeting—Continental lagers                 |
| November 12  | November Meeting—Elections                         |
| December 10  | Christmas Party—Holiday beers                      |
| January 14   | January Meeting                                    |

Unless otherwise noted, all club meetings are held at Brewmaster, San Leandro, at 2:00pm