



The Wort Alert

April 2009 Volume 21, Issue 4

Newsletter for Hop Barley and the Alers Homebrew Club, Boulder, CO

<http://hopbarley.org>

President's Corner

Ryan Thomas

Spring is almost upon us, but beer season is in full swing. The next month is a busy time on the beer calendar. With so much going on it's hard to find time to brew, but most of us still manage.

April 17th we had a Third Friday Out at the Oskar Blues Tasty Weasel Tasting Room in Longmont. If you haven't seen their new brewery it is pretty impressive. Saturday the 18th was the Front Range Homebrewers Rendezvous at Great Divide in Denver. This is a great opportunity to meet fellow home brewers and discuss issues that relate to us all.

The first round of the National Homebrew Competition was judged on the 25th of April. I hope everyone was able to enter a couple of beers in the competition. This is the largest competition in the world, and we have last year's Best of Show winner, Dave Anderson, looking to defend his title. Judges are still needed, so if you are interested please contact Scott Jackson at snowtiger87@comcast.net. Good luck to everyone who entered and please bring samples of all winning brews to the April meeting. The top three entries in each category will move on to the second round at the National Homebrew Convention in Oakland in June.

Our next meeting will be at the Masonic Temple on April 28th. The Orange group will be serving an extract based Steam beer brewed in early March. Blue group will be providing us with food, and Green is on setup and cleanup. Our speaker will be Kevin DeLange from Dry Dock Brewing/The Brew Hut. Kevin started as a homebrew store owner, and then opened an 8 Barrel brewery next door. They have won numerous medals for their outstanding beers, even though they were severely snubbed at the 2007 GABF ProAm. Please join me in giving Kevin a warm reception.

May 1st will likely see the return of the AHA's rooftop party at the Brewers Association office in Boulder. More details should be available on that as the date approaches. The next day is the AHA Big Brew Day, where we will be participating with KROC and IPA at CB & Potts in Flatirons. Plans are coming together for a group brew, or you can bring your equipment and brew along with the 12-15 others who plan to brew.

Our club tour of the Coors Pilot Brewery has been scheduled for the afternoon of Friday May 15th. This should be a very interesting tour, to be followed by a trip to Golden's 2nd largest brewery, Golden City.

May 16th offers the Indian Peaks Alers first homebrew competition. This is a session beer challenge, with the Best of Show beer to be scaled up for a commercial batch with Left Hand Brewing, and entered in the GABF ProAm. More details are available at the IPA website, <http://indianpeaksalers.org/>. They too are in need of judges, so be sure to sign up. Lots of competitions will allow you to judge without BJCP credentials, so if you are studying for the test judging is one of the best methods.

Our next meeting in May will see the return of the Golden Brewer. By now all of the second running beers should be conditioning nicely in preparation for the judging at the May meeting. Bring your best for a shot at the Golden Brewer title.

With this much going on I'm sure we'll all be seeing a lot of each other this month. Let's make sure to keep things safe and fun.

Cheers!

Ryan

Vice President's Corner

Living History

By Matthew Anderson

It is believed that people have been brewing beer for about 8,000 years, give or take, and the earliest physical evidence of beer dates back to about 3,000 BC. Ancient Egyptians and Sumerians were avid brewers and some historians give beer and bread credit for the development of civilization! However, if you were to go back in time and order a pint, you would find most ancient beers nearly unrecognizable. Malted grains are the common denominator through beer history, but hops, pure yeast strains, and carbonation have only come along in the last thousand years of so. For much of beer's history malted grains were roasted over smoky fires, herbs and spices were used to balance sweetness, and wild yeast fermented the concoction.

Recreating ancient beers can be extremely rewarding, but unfortunately it's difficult to tell if you got it right because you're not going to find any 5,000 year old beer drinkers hanging out at your local homebrew shop. However, a juniper beer named Sahti from Finland is an exception. It has been brewed continuously for more than 1,000 years, Sahti barrels have been found on sunken Viking ships, and the Finns claim it is the oldest continuously brewed beer in the world. Today Sahti is living history thanks to Finnish laws that have consistently allowed homebrewing throughout the centuries.

Sahti brewers boil juniper branches and berries in the mash water, laut the wort through juniper branches and straw, and ferment the unboiled wort with bakers' yeast. Sahti is usually

uncarbonated, hazy, and amber in color. It has a juniper aroma with buttery and sherry hints. It is malty sweet, lightly hopped, and can have almond and bittersweet flavors. Have fun brewing and remember recreating a beer that can't be purchased is one of the great joys homebrewing has to offer.

Sahti Recipe

As Published in Radical Brewing by Randy Mosher

Yield: 5 Gallons

Specific Gravity: 1.062

Alcohol by Volume: 4.2 – 5.0%

Color: Amber

Bitterness: 8 IBU

Yeast: Compressed Bakers' Yeast (No More Than ¼ of a Small Cake)

Maturation: 2 – 4 Weeks

Ingredients:

8.00 Pounds of Pilsner Malt

1.00 Pounds of Aromatic / Melanoidin (Dark Munich)

1.00 Pounds of Malted Rye

0.75 Pounds of Extra Dark Crystal / Special B

0.50 Pounds of Malted Rye Smoked Over Pine, Spruce, and Juniper Berries

0.30 Ounces of Northern Brewer Hops (60 Minutes)

1.00 Ounces of Crushed Juniper Berries (60 Minutes)

Procedure:

1. Boil Juniper Branches and Berries in the Mash Liquor
2. Step Mash with 15 Minute Rests at 104°F, 130°F, 148°F, and 172°F*
3. Mash Out at 190°F*
4. Lauter over Juniper Branches Placed in the Bottom of the Mash Tun

*Step Mash with Additions of Boiling Water; the Mash Will be Very Thin at Mash Out

References & Additional Reading

- Jackson, Michael / "The New World Guide to Beer / Quarto Publishing / London / 1988 / p. 101
- Mosher, Randy / "Radical Brewing" / Brewers Publications / Boulder, CO / 2004 / pp. 152 & 244 – 245
- Wikipedia (April 22, 2009) – http://en.wikipedia.org/wiki/History_of_beer

Upcoming Club Events

- Tuesday, April 28 at 7pm: monthly HBA Club Meeting at Masonic Lodge in Boulder
- Friday, May 1: AHA Rooftop party at the BA
- Saturday, May 2: HBA joins Indian Peaks Alers (IPA) and the Keg Ran Out Club (KROC) at CB & Potts in Broomfield for AHA Big Brew.
- Friday, May 15, Coors Pilot Brewery Tour
- Saturday, June 6, First Saturday Out--Golden City Brewery Picnic
- Friday, July 3, First Friday Out Rockies Game
- Friday, August 7, First Friday Out at The Kitchen Upstairs
- TBD, Annual HBA Picnic at Heil Ranch

Monthly Meetings

Our monthly club meetings are the 4th Tuesday of every month at 7pm. We meet at the Masonic Lodge, located on the corner of Pine and Broadway, Boulder, Colorado 80303. Additional parking is available at the Lutheran Church.

Each month color groups coordinate beer, food, and setup/cleanup.

Monthly Meetings (4th Tuesday)--Who's Doing What and When

| Day | 4/28/2009 | 5/26/2009 | 6/23/2009 | 7/28/2009 |
|---------------------|----------------------|----------------------|----------------------|----------------------|
| Red Group | Relax | Food | Setup/Cleanup | Beer |
| Orange Group | Beer | Relax | Food | Setup/Cleanup |
| Green Group | Setup/Cleanup | Beer | Relax | Food |
| Blue Group | Food | Setup/Cleanup | Beer | Relax |

Color Groups – Please bring your recipe along with your beer and tell us about it!

Color groups please coordinate food and beer.

One brew per group will be reimbursed. The brew should be in the style of the month.

Food will be reimbursed for up to \$75. Please see the treasurer in an unusual circumstance.

Bring in your receipts to be reimbursed by the treasurer.

Monthly Beer Styles

April - Extract-based beers*

May - Second runnings; Bocks

June - Pilsners/Light lagers

July - Amber hybrid*

August - European Amber Lagers*

September - GABF so no judging

October - Belgian strong ales*

November - Cider

*[Club only competitions](http://www.beertown.org/homebrewing/club_only/) (see http://www.beertown.org/homebrewing/club_only/)

Announcements

- Our Secretary, Coby, will be organizing this years Annual Picnic and is looking for volunteers to help with cooking, beer, games, setup, and cleanup. Please email secretary@hopbarley.org if you are willing to help out. A date will be announced as soon as possible.

Upcoming Beer Events

- Friday, May 1, AHA Annual Rooftop Party at Brewers Association in Boulder (HBA First Friday Out)
- Saturday, May 2: National Homebrewer Day and AHA Big Brew: <http://www.beertown.org/events/bigbrew/>
- Friday, May 15, HBA Coors Pilot Brewery Tour
- Saturday, June 6, HBA Golden City Brewery Picnic
- Saturday, June 13 (date correction from last newsletter): Rocky Mountain Brew Fest at Estes Park Brewery: <http://www.epbrewery.com>
- June 18-20: National Homebrewers Conference (NHC) at Oakland Marriott City Center: <http://www.beertown.org/events/hbc/index.html>
- June 27-28: Colorado Brewfest in Downtown Fort Collins: <http://downtownfortcollins.com/festivals.php/brewfest>
- Friday, July 3: HBA First Friday Out Rockies Game
- July 11: 13th Annual Colorado Brewers Rendezvous at Riverside Park, downtown Salida: <http://www.salidachamber.org/events/Events-July-2009.html>
- August 1: AHA Mead Day: <http://www.beertown.org/events/meadday/index.html>
- September 19: Telluride Blues & Brews Festival at Telluride Town Park: <http://tellurideblues.com/index.html>
- September 24-26: Great American Beer Festival at Colorado Convention Center, Denver: <http://www.beertown.org/events/gabf/index.htm>