



The Wort Alert

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

<http://hopbarley.org>

President's Corner

Ryan Thomas

As I write this several of our club members are preparing for or traveling to the National Homebrewers Conference in Oakland, California to represent our club. Those of you who went to the NHC here in Denver a few years ago know what a great experience it is. If you haven't been you should consider attending in the future. This is an unparalleled opportunity to meet other homebrewers from around the country, learn from beer experts and sample some amazing brews. For our June meeting the officers and any other attendees who wish to will be giving short talks about what we learned at the conference. I hope we will also be able to report success at winning some medals in the final round of the National Homebrew Competition. Bob Kauffman has a Saison, Matt Anderson has an English Brown, and I have an American IPA in the competition.

Our Beer Judge Certification Program exam study group has recently started meeting, and is working to secure a test date in the late fall time frame. If you are interested in learning more about beer history and classic styles and how to improve your sensory analysis you should join the group. While the test is very difficult to master, the studying process will make you a much better brewer and beer aficionado. There is a relatively large group of judges in the area, and over the course of the 5-10 local competitions each year you can get to know a lot of great people. Talk to Mike Paige or John Allison to get involved with the group.

I had hoped to have David Myers from Redstone Meadery join us at the June meeting to teach us some meadmaking techniques and help us brew a club batch for the Club-Only Competition we are hosting next summer. Unfortunately this won't be taking place until the July meeting. This does give us some more time to refine our recipe and collect ingredients. If you have ideas about what you would like to see for the group brew please let me know.

Finally, I'd like to take a moment to advertise another competition that I'm involved with. The

Keg Ran Out Club in Broomfield has an event every year during the Great American Beer Fest called the World Brewers Forum. This is on Thursday night at a downtown hotel near the GABF, and features professional brewers and other noted brewing luminaries. It also offers 15-20 kegs of premium homebrew to sample, a merchandise raffle and silent auction, and is completely free. This will be the 15th year of the WBF, and also the 3rd year it will include a homebrew competition. This year's competition theme is the Great American Beer Challenge, and will include only American styles. This is a relatively small competition (20-40 entries), so the odds are quite a bit better than in some of the larger local comps. The competition will be held in mid September, so please consider planning to enter.

That's all from me this month, I hear some IPA calling my name. I hope to see you all at the meeting on the 23rd.

Cheers!

Ryan

You Can Brew But You Can't Hide

by Matthew Anderson

Many craft beer enthusiasts, me included, enjoy sipping our flavorful ales and making fun of those weak, yellow pilsners and light lagers. But when you find yourself at a friend's BBQ this summer, and you lift the lid of the cooler to find nothing but a bunch of ice cold light lagers staring back at you, you know you'll reluctantly drink a couple. And if you're completely honest with yourself, they won't be that bad. In fact, they might even taste pretty good. Pilsners and light lagers are actually a true test of a brewer's process control and attention to detail. Mistakes can't hide behind malty sweetness, fruity esters, or big hop additions. The light, refreshing, delicate character is a perfect stage on which to feature lightly kilned malt and noble hops.

The two beers we will sample at the June club meeting are Orale Mexican-Style Lager by the Del Norte Brewing Company and Polestar Pilsner by the Left Hand Brewing Company. Orale is a crisp, refreshing lager with a hint of creaminess and Polestar is a zesty lager with a dry crisp finish. Additionally, Polestar is referenced in the Beer Judge Certification Program (BJCP) Style Guidelines as a classic example of a German Pilsner. Unless I am able to verify a beer has been transported properly, I prefer to purchase locally brewed pilsners and light lagers packaged in brown bottles or cans. Due to their delicate nature, improper handling and exposure to fluorescent lights can easily damage these beers.

Beer Judge Certification Program (BJCP) Style Guidelines		
	1C – Premium American Lager	2A - German Pilsner
Original Specific Gravity	1.046 – 1.056	1.044 – 1.050
Final Specific Gravity	1.008 – 1.012	1.008 – 1.013
Alcohol By Volume (%)	4.6 – 6.0	4.4 – 5.2
Int'l Bitterness Units (IBU)	15 – 25	25 – 45
Color (SRM)	2 - 6	2 - 5

When brewing pilsners and light lagers, authentic ingredients are a must! European pilsner malt or fresh extract will get you started on the right foot and Sazzy hops are highly recommended. Soft water similar to the water found in Pilsen will help the hops shine through. Long, complex decoction mashes are no longer necessary with today's highly modified malts, but one decoction will give you just a bit of authentic caramelization. And finally, cold fermentation with lager yeast will finish things off right. Primary fermentation should take place at about 50°F and secondary fermentation should take place at about 37 °F.

Propensity Pilsner Lager

Charlie Papazian publishes an extract Czechoslovakian pilsner recipe named Propensity Pilsner Lager in *The New Complete Joy of Homebrewing*. It's a five-gallon recipe, the starting specific gravity is about 1.050, and the final specific gravity is 1.009. Perform a mini-mash with the

crystal malt, add the malt extract, honey, and bittering hops, and boil for 45 minutes. Add the flavor hops for the final ten minutes of the boil and the aroma hops for the final two minutes of the boil

Ingredients:

5.00 Pounds of Plain Light Dried Malt Extract
1.00 Pounds of Crystal Malt
2.50 Pounds of Light Clover Honey
2.50 Ounces of Saaz Hops (Bittering – 45 Minutes)
0.50 Ounces of Tettnanger Hops (Flavor – 10 Minutes)
0.50 Ounces of Saaz Hops (Aroma – 2 Minutes)
Czechoslovakian Lager Yeast

Polka Dot Pilsner

Randy Mosher publishes an all-grain pilsner recipe named Polka Dot Pilsner in Radical Brewing. It's a five-gallon recipe, the starting specific gravity is about 1.048, it is 4.5% alcohol by volume, and it has 43 International Bitterness Units (IBUs). The recipe utilizes a single-step decoction mash and a one-hour boil.

Ingredients:

9.00 Pounds of Fully Modified Pilsner Malt
2.50 Ounces of Saaz Hops (Bittering – 60 Minutes)
2.50 Ounces of Saaz Hops (Flavor – 15 Minutes)
1.00 Ounces of Saaz Hops (Aroma – 2 Minutes)
Czechoslovakian Lager Yeast

References:

BJCP Style Guidelines / Beer Judge Certification Program Inc. / St. Louis Park, MN / 2008 / pp. 1 – 4.
Daniels, Ray / "Designing Great Beers" / Brewers Publications / Boulder / 2000 / pp. 243 – 262.
Jackson, Michael / "The New World Guide to Beer" / Quarto Publishing / London / 1988 / pp. 25 – 35.
Mosher, Randy / "Radical Brewing" / Brewers Publications / Boulder, CO / 2004 / pp. 104 – 105.
Papazian, Charlie / "The New Complete Joy of Homebrewing" / Avon Books / New York, NY / 1991 / p. 190.

Upcoming Club Events

- Friday, July 3, First Friday Out Rockies Game
- Friday, July 31, First Friday Out at The Kitchen Upstairs
- Saturday, September 12, 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

Group\Day	6/23/2009	7/28/2009	8/25/2009	9/22/2009
Red Group	Setup/Cleanup	Beer	Relax	Food
Orange Group	Food	Setup/Cleanup	Beer	Relax
Green Group	Relax	Food	Setup/Cleanup	Beer
Blue Group	Beer	Relax	Food	Setup/Cleanup

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

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* (see http://www.beertown.org/homebrewing/club_only/)

Upcoming Beer Events

Also see upcoming *Club Events*, above.

- June 27-28: Colorado Brewfest in Downtown Fort Collins:
<http://downtownfortcollins.com/festivals.php/brewfest>
- July 11: 13th Annual Colorado Brewers Rendezvous at Riverside Park, downtown Salida: <http://www.salidachamber.org/events/Events-July-2009.html>
- August 1: Gnarly Barley Brew Festival and 1st annual Gnarly Barley Homebrew Competition at The Ranch in Loveland, Colorado: <http://www.larimercountyfair.org/gnarlybarley.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>

Announcements

Email your announcements for the Wort Alert to secretary@hopbarley.org.

- Mike Paige and John Allison have organized a Beer Judge Certification Program exam study group intending to take the exam late this year (date TBD). If interested, join the email list at http://hopbarley.org/mailman/listinfo/hbabjcp_hopbarley.org or talk to Mike or John.