



The Wort Alert

May 2009: Volume 21, Issue 5

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

<http://hopbarley.org>

President's Corner

Ryan Thomas

At our May meeting we will again be vying for the envious title of “Golden Brewer”. Almost a dozen brewers gathered in late January to collect the second runnings from the Centurian Barleywine brewed every year by the Golden City Brewing Company. Club member and GCBC brewer Jeff Griffith donates the still high gravity second runnings in a lottery where your original gravity is determined by your place in line. The first pass through the 20 person line ran from 1.100 down to about 1.070. Up to a pound of additional fermentables could be added to the beer as well. Many of the brewers chose to brew on site, while others chose to pack the sweet liquor away for later and drink some tasty brews at the beer garden

This month we will gather the beers back together and have a judging by a small group of non combatants, with the winner crowned Golden Brewer. There will also be a People's Choice contest. Bring a bottle for the judges and enough to share with the club, and tell us or write about what you did to make the beer special.

There won't be a formal program, though Jeff may talk with us a bit about Golden City. Red group is bringing food, Green has beer, Blue will be early for setup and cleanup, and Orange has the night off. We will talk about the style of the month, and have a question and answer session about all things beer related.

Next year, in August of 2010, Hop Barley and the Alers will be hosting the AHA's Club Only Competition, and the category is Mead. I'd like for us to put in a strong entry from the club, and also to have a vigorous intra-club competition for the right to advance to represent our club in the finals. There will likely be entries from 60 to 80 other clubs. Judging should be a real delight.

For our June meeting I'm working to get David Myers from Redstone Meadery to come talk with us about how to make fine honey wine. We will also be making a batch of mead at the meeting.

If you have ingredient or recipe ideas or want to volunteer to babysit the fermentation please let me know. Our club's mead will compete against our individual meads for the right to go on as well. With a year to ferment and age, our meads should be ready to shine by next August.

The Liquid Poets also recently announced a competition on June 7th in Ft. Collins. This year they will have representatives from five Ft. Collins breweries on hand to select a beer to brew as their entry in the 2009 GABF ProAm. CB&Potts, Coopersmiths, Ft. Collins Brewery, Odell Brewing and New Belgium will all be participating. This is a good opportunity for a chance to brew on a commercial scale and to have a beer at the Great American Beer Festival. Odell and I took 3rd with an American Pale Ale a few years ago, and I can tell you walking the floor with a medal is hard to beat.

There is a full calendar of events throughout the summer, so keep your kettles warm.

Cheers!
Ryan

Bock Beers: A Kick In The Pants To Enjoy

by Matthew Anderson

The word "Bock" means goat in German and these are beers that definitely have a kick! Bock beers are strong lagers that originated in Einbeck Germany in the 14th century. However, the Bock beers coming out of Einbeck at that time were likely top fermenting, rather than bottom fermenting, beers. For 300 years Einbeck was renowned throughout Europe for its high quality beer, but that came to an end when the city was destroyed in the Thirty Years War. The beers of Einbeck were resurrected after the war in the city of Munich and it was at this time that brewers started using bottom fermenting lager yeast to make Bocks.

According to the Beer Judge Certification Program (BJCP), Bocks must have a minimum original specific gravity of 1.064. Traditionally, Bock beers were dark in color, but today there are pale, amber, and dark varieties. In general, malt dominates the aroma and flavor with German noble hops providing a subtle balance. Two keys to brewing a good Bock are patience and temperature control. Primary fermentation typically takes place around 50°F and can last up to three weeks. Then an extended period of lagering at about 33°F is employed for up to six months.

At Tuesday's club meeting we will be sampling two commercial Bocks; one Maibock and one Double Bock. First, Mahr's Bock-Bier is a classic Maibock which is pale in color and typically features a greater hop balance. Kegs of Maibock were historically taped to celebrate the coming of spring. Next, Paulaner Salvator is a classic Double Bock which is stronger than a traditional bock. However, it is not necessarily twice as strong as its name might imply. In the 1700's monks consumed this rich Bock during times of fasting to provide sustenance.

Doctor Bock

Charlie Papazian publishes a great extract Bock recipe named “Doctor Bock” in The New Complete Joy of Homebrewing. It’s a five-gallon recipe, the starting specific gravity is 1.068, and the final specific gravity is 1.017. Perform a mini-mash with the chocolate malt, add the malt extract and bittering hops, and boil for sixty minutes. Add the flavor hops for the final ten minutes of the boil.

Ingredients:

8.00 Pounds of German Light or Amber Plain Liquid Malt Extract
0.50 Pounds of Chocolate Malt
2.00 Ounces of Hallertauer, Spalt, or Tettnanger Hops – 60 Minutes
0.50 Ounces of Hallertauer or Tettnanger Hops – 10 Minutes

Drew’s Maibock

The Maibock that will be in the keg at Tuesday’s meeting is based on Drew Beechum award winning all-grain recipe. The basics are listed below and additional details can be found on the Maltose Falcons web site.

Batch Size: 5.5 Gallons
Boil Time: 60 Minutes
Starting Specific Gravity: 1.063
Bitterness: 32.7 IBU
Color: 4.7 SRM
Mash: Single Temperature Infusion at 150°F

Ingredients:

12.00 Pounds of Pilsner Malt
0.50 Pounds of Cara-Pils Malt
0.25 Pounds of Munich Malt
0.25 Pounds of Crystal Malt (8 L)
0.13 Pounds of Aromatic Malt
1.75 Ounces of Hallertauer Hop Pellets (4.0% AA) - 60 Minutes
0.50 Ounces of Hallertauer Hop Pellets (4.0% AA) - 15 Minutes
WLP833 White Labs German Bock Yeast

References:

Bock – Wikipedia: <http://en.wikipedia.org/wiki/Bock>
BJCP Style Guidelines / Beer Judge Certification Program Inc. / St. Louis Park, MN / 2008 / pp. 7 – 9.
Daniels, Ray / “Designing Great Beers” / Brewers Publications / Boulder / 2000 / pp. 175 – 190.
Jackson, Michael / “The New World Guide to Beer” / Quarto Publishing / London / 1988 / pp. 51 – 54.
Maltose Falcons 2003 Oktoberfest Competition: www.maltosefalcons.com/recipes/20031001.php
Papazian, Charlie / “The New Complete Joy of Homebrewing” / Avon Books / New York, NY / 1991 / pp. 202 - 203.

Upcoming Club Events

- 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
- 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	5/26/2009	6/23/2009	7/28/2009	8/25/2009
Red Group	Food	Setup/Cleanup	Beer	Relax
Orange Group	Relax	Food	Setup/Cleanup	Beer
Green Group	Beer	Relax	Food	Setup/Cleanup
Blue Group	Setup/Cleanup	Beer	Relax	Food

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

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

- We are looking forward to a great annual picnic this year on Sept 12. Volunteers are still needed for set-up and clean-up. Please email secretary@hopbarley.org if you are willing to help out. thanks, Coby

Upcoming Beer Events

- Saturday, June 6, HBA Golden City Brewery Picnic
- Sunday, June 7, Liquid Poets competition in Ft. Collins
- 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>