



The Wort Alert

January 2010: Volume 22, Issue 1

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

<http://hopbarley.org>

President's Corner

Coby Royer

Welcome to the next decade of Boulder Home Brewing! I hope everyone's holiday was great.

2010 is looking to be a fun year with lots of good events. Dredhop is just around the corner and I hope to see you at Second Runnings from Jeff at Golden City Brewery (http://hopbarley.org/content/golden_city_second_runnings). It's also the time of year to renew your membership--we now accept dues by PayPal. Stout month is coming up at Mountain Sun. Peterson Air Force Base in Colorado Springs has a competition next month, so get your entries ready. They also still need judges. And, Diana has planned our First Friday Out at Rock Bottom in Westminster with our own Aler, Brandon Overstreet (RSVPs requested).

Don't forget to come visit us at <http://www.hopbarley.org> and I'll see you at the meeting on Tuesday, January 26, 7pm, at the Masonic Lodge (northwest corner of Broadway and Pine in Boulder). Dan and the Green Group have brewed up some American Pale Ale. Red Group has some good eats for everyone. We'll have a mock judging and discussion about the Beer Judge Certification Program. And of course Greg will be presenting about the style of the month: American Ales. We'll also be picking new Color Groups.

Cheers!

Coby

Vice President's Corner

Greg Toothaker

Competitions

Bring your English Brown Ale to the January Meeting for our Club Only Competition judging. Once we pick a winner, entries are due February 16th. The next COC is American Ales which we will judge at the February meeting. Entries for this event are due April 3rd for judging April 10th. Styles that fall under Category 10 in the BJCP Style Guidelines are eligible and these include American Pale Ale, American Amber Ale and American Brown Ale. After this we will judge Extract Beers at the March meeting for a COC in May. Anyone interested in judging at our meetings or learning about judging, please send an email to vice@hopbarley.org indicating your interest.

Other competitions in the area include the Peterson AFB Homebrew Competition, entries are due February 9th. Our own Dredhop with entries due on February 27th. The Peak-to-Peak ProAm entries are due March 19th. The National Homebrewers Competition is also right around the corner.

American Ales

The American Ales category encompasses three sub styles, American Pale Ale, American Amber Ale and American Brown Ale. American Pale Ale (APA) and American Brown Ale (ABA) started as "Americanized" versions of English Ales using American Hops. APA uses less caramel malt for a crisper flavor. ABAs highlight more roasted malt than their cousins across the pond. These styles have grown beyond tweaked clones to styles all their own offering a generally clean flavor with lots of American hops. American Amber Ale (AAA) is an original American style according to Jamil Zainasheff's & John Palmer's "Brewing Classic Styles". This category has been developed by amateur and professional brewers right here in the US over the past 3 decades.

American Ales recipes are fairly simple and the procedures are not complicated. Base malts are typically American or English 2 row / pale malts. On the extract side this equates to light or even amber malt extract. If mashing, a single infusion mash at 152 to 154 will give your wort the desired ferment-ability. For specialty grains, Victory offers a more toasted flavor while crystal malts contribute more caramel malt flavors. Munich malt is also a good specialty malt to be used to add some color but not an overly sweet character. For the Brown, a small amount of Chocolate malt contributes a nice brown color and an increased level of roast flavor. Horizon, Cascade, Centennial, Columbus, Chinook, Mt Hood, Northern Brewer or Magnum are all American hops that can be used in these styles. Pale Ales can have a strong hop bitterness, but it is good to avoid harsh bitterness. This is accomplished by late

hop additions, neutral yeasts and fermentation temperatures in the mid to upper 60s. Amber ales should have a higher caramel or toasted malt aroma and flavor with high hopping rates later in the boil. Again, the range for hops is pretty wide. Browns should have a toasted, chocolate, caramel flavor and aroma. As with the other two styles, hops can be across the board but should not be harsh.

American Ales are found in abundance out in the wild. Most brewpubs carry a Pale Ale or Amber Ale or Brown Ale as their signature beer, though IPAs are becoming ever more popular. It is easier to name the breweries in the area that do not carry American Ale, Gordon Biersch is the only one that comes to mind. I thought New Belgium may be another, but they carry Mighty Arrow, a Pale Ale.

From the Archives...

Originally published in 2002

Early History

Jim Homer

“Homebrewers of Boulder County Unite! ... The First Meeting of The Boulder County Homebrewers Club” This mailing announced the first meeting of our club on March 30, 1989. Charlie Papazian set up the meeting, arranging for use of the Boulder Brewery and sending out the mailing. There was no homebrew club in Boulder at that time.

There had been a club in Boulder “The Milehigh Masterspargers”. We had 15 to 20 members, meeting in the homes of members. Officer burnout and a slow growth policy on membership caused the club to fade out in 1986 or 1987. After a respectful pause Charlie wanted to see a club form in Boulder, so he provided the means to get it going.

At the first meeting Charlie asked for volunteers to be officers. Four of us met with Charlie over beers a week later. We decided to offer ourselves as officers for a period of six months, at which time we would have elections. Phil Fleming volunteered to be President, Paul Malek Vice-president, Steven Feldberg Secretary. It being the least amount of work I volunteered to be Treasurer.

There were others who stepped up to help the club get started. Don Kirkpatrick prepared the first draft of the by-laws. Jay Hicks sold advertising for the newsletter. Dues were set at \$6 for the initial 6 months. We had 35 paid members by May 1989. Dues were raised to \$15 a year in August. In October 1990 we had 72 paid members.

There was great debate on the club name at the May meeting. Four finalists were: Rocky Mountain Yeasters, Boulder Brewers Club, Rocky Mountain Hoisters and

Hop, Barley & the Alers. The name was decided at the June meeting. Dave Edgar suggested the name based on a joke he read in the newsletter from the Boston Wort Processors. It seems they had a comment about a fictitious club in Jamaica, New York -- called Bob Barley and the Alers. Each meeting generally had a business portion, a speaker and a tasting. The business portion of the meeting would last as long as 45 minutes each month in the early meetings.

We had lots to discuss as we were setting up a new club. Many members would get restless after 20 to 30 minutes. Each meeting would have a tasting portion. Everyone would get a sample of the same beer and we would discuss the beer. There would be homebrew and commercial beer for the tasting. The style of the month was announced in the newsletter as it is now. We would vote on the best homebrew. The winning recipe would be printed in the newsletter. I led this discussion for many years.

The topics covered by the speaker ranged from beginning to advanced brewing. A few examples: Bob Foster from Coors, Hops and aging; Russ Scherer, Wynkoop; Judging, Dave Welker; Yeast Culturing for Homebrewers, Dan Fink and Rinella Lewis. At the first meeting Charlie spoke, his topic was -- Yeasts: How to use them, How to Choose Them. The first annual mead meeting was in August 1989. Wayne Waananen was the speaker.

The first Reggale and Dredhop competition was held November 4, 1989. Phil Fleming organized the event. Phil remembers that there were 68 entries. Awards were given in five categories. Best-of-Show went to Phil Fleming and Bill Hasse for Bad Bill's Hurricane Oktoberfest. Phil organized the second Reggale and Dredhop in November 1990. We had 64 beers and 8 meads entered. Awards were given in 5 beer categories. Best-of-Show went to Stan Pierce for Sweet Lips Mead.

In October 1989 we had our first elections: Phil, Steve and I stood for the positions we had held. Paul Malek was not able to make the time commitment as vice-president. Jay Hicks ran as Vice President. The four of us were elected. The by-laws were approved at that time.

For special events in 1989 we had a brewery tour and a picnic. Ken and Jan Poulsen organized a tour of the Wynkoop Brewery. The picnic was in July outside of Gold Hill. This was a Sunday afternoon. There was no camping overnight as we do now.

Steve stepped down as secretary in February 1990 but continued to work the newsletter until he moved out of town in April. Ed I Tor (Joe Mattis) produced the newsletter until October. John Bates became secretary in June and took over the newsletter in November. In 1990 the newsletter had a 10 part series "Planet Wort" by Joe Mattis. This covered the adventures of Frazl and Blard on an ingredient hunting mission in the 78th Century. They fly through the galaxy on their brewship drinking Gladbrew and Wortbrew from Planet Wort, until they get caught in the mead zone.

In 1990 we had our first of many changes in meeting spaces. We met at the Depot from May to September, and we were back at the brewery in October. The brewery was going through a management change. There was also some friction between the brewery and the members. The members were not shy about pointing out poor beer quality. The employees were getting tired of hearing the complaints.

Andy LaMorte organized a pubcrawl in August 1990. We meet at Walnut Brewery early Saturday morning. After a brunch beer and tour we piled into rented vans and went to Ft. Collins. At Anheuser-Bush we were told that Michelob uses both kinds of hops, imported and domestic. From there we visited Odell's brewery, had lunch at Coopersmith's and finally Old Colorado brewing.

The 1990 picnic was at Ken Piel's cabin near Central City. This was a Saturday picnic, and many members camped out. The October 1990 elections had the following results: President, Andy LaMorte; Vice-president, Thom Tomlinson; Secretary, John Bates; Treasurer, Diane Tomlinson. Andy inaugurated the annual planing meeting for new officers and any interested members to plan the year ahead.

Remember to have a homebrew to celebrate the club's 12 anniversary on March 30th.

Upcoming Club Events

- Tuesday, January 26, Club Monthly Meeting at the Masonic Lodge on Pine and Broadway in Boulder
- Saturday, January 30, Second Runnings at Golden City Brewery in Golden

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	1/26/2010	2/23/2010	3/23/2010	4/27/10
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

January - American Ales (Bring English brown ales for Club only competition)

February - Lagers

March - Marzen

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

Upcoming Beer Events

Also see upcoming *Club Events*, above.

- Boulder SourFest, February 27, Boulder, CO: <http://averybrewing.com>

Announcements

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