

## The Big Pitcher: the Half Pint Speaks!

by Janis Gross, Grand Pooh-Bah (President)

Well, Earth Day came and went last month, which is more than I can say about the speaker I thought I had lined up for the meeting. Luckily that gave us more time to make important announcements, visit, eat, and drink some tasty English and Scottish strong ales.

Congratulations to Lynn and Tanja Bruner and those Orange Groupies that brewed the preference poll winning ale! Their ale is representing our club in the "All that Glitters is Not Olde" Club-Only Competition in Tucson, AZ sponsored by the Rillito Creek Brew Club.

The style of the month this month is Porter. The speaker will be Bob Baile from Twisted Pine Brewery. Really. I promise. Bob is a club member, and his brewery, which is located on Valmont just east of 30th Street, produces a wonderful imperial porter among other fine brews.

Besides the Green Group's keg of porter this month, we should have a good comparison of an all grain batch (brewed by Jeff Griffith) versus a partial grain batch (brewed by our esteemed VP, Dennis). These are equivalent recipes formulated by Dennis, and the beer was made with ingredients donated by the club.

Thanks to Charlie, Paul, Gary, Kate, Erin, and all the others from the American Homebrewers Association and the Association of Brewers for hosting the First Friday Out (FFO) on the rooftop of the AOB on May 2<sup>nd</sup>. The weather held out, and we partied out there until dark! We had some excellent homebrew, and a great turnout! Plus, I saw some old friends and met some new ones.

I hope everyone was brewing or doing something they love on National Homebrew Day (May 3<sup>rd</sup>). My friend Paul came over to my house and we brewed the pilsner for his July BBQ.

**The next FFO** will take place on Friday June 6<sup>th</sup> at the Sandlot Brewery at Coors Field. The club will purchase Rockpile tickets for those who want to at-

tend this "game day" FFO. The Rockies are playing the Kansas City Royals at 7:05. We'll have a sign up sheet at the Treasurer's table at the meeting for those of us who think we'll be there. Further details will be sent out via the e-blast reminder a few days before the FFO. If you haven't been getting the e-blasts please check with Jaqua to make sure we have your correct e-mail address. This should be a lot of fun!

Inside this issue of the Wort Alert you'll find another column by Roger Halperin about combining beer with food and cooking. If anyone has an article they'd like to write, all you have to do is write it and send it to Faith (secretary@hopbarley.org,) as an e-mail attachment before the deadline.

See you at the meeting! Cheers!  
Janis, the Grand Pooh-Blah \*;-)

**Attention!!!!** We have planned a Saturday trip to Ft Collins on May 24<sup>th</sup> (the Saturday before the meeting) to the New Belgium Brewery. Peter may give us a "behind the scenes" tour of the brewery, where we'll have some excellent beer to taste. We might finish off the trip with dinner at Cooper-smith's Pub and Brewing. Check the club web site (<http://hopbarley.org>) for carpool details and times for this field trip.

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# Style of the Month: Porter Category 15 a & b

Vice President: Dennis Frank

Just a quick tasting of 3 local micro brewed Porters, if you haven't tried these they are easy to find. First is 'Northstar Imperial Porter' by Twisted Pine. It's a dark beer with a little dark head (the only little thing about this beer), the aroma is big roasted malt, chocolate and maybe coffee. Great malt taste with a sharp finish, this is a full bodied beer with medium carbonation. I really like this one and if you like Porter you need to try it, you will be glad it comes in a big bottle. Second, 'Planet Porter' by Boulder Beer (new label is cool). It's a dark beer with a good tan head that fades fast, the aroma is malty with real nutty tones. Big malty taste with more of a fruity bite to it and more some hops coming through, medium-full body and medium carbonation. This is a good beer, very easy drinking, I know I have had a few. Lastly, 'Black Jack Porter' by Left Hand. It's a reddish brown (you can see through this one) with a good head, good roasted malty aroma. Very sweet malt taste with nutty flavors too, no sharp finish in this one, medium body and medium carbonation. This is your beer if you like the sweet malt taste over the sharp hop bite.

If you have never tried your favorite beer styles side-by-side you should really do it, it really brings out the different tastes and it's just fun to do. I just wish that I had one or two more to try like this, say Java Porter or a Tabby Porter. Remember, let me know about any great beers you find or if you brew one I will be happy to try it with/for you. And now to the style guidelines.

## 15A. Robust Porter

**Aroma:** Roast malt or grain aroma, often coffee-like or chocolate-like, should be evident. Hop aroma moderate to low. Fruity esters, and diacetyl, are moderate to none.

**Appearance:** Dark brown to black color, may be garnet-like. Clarity may be difficult to discern in such a dark beer. Head retention should be moderate to good.

**Flavor:** Malt flavor usually features coffee-like or chocolate-like roasty dryness. Overall flavor may finish from medium sweet to dry, depending on grist composition, hop bittering level, and attenuation. May have a sharp character from dark roasted grains. Hop flavor varies widely. Diacetyl moderate to none.

**Mouthfeel:** Medium to medium-full bodied. Low to moderate carbonation.

**Overall Impression:** A substantial dark ale with complex roasty malt, hop and fermentation characteristics.

**History:** Originating in England, Porter developed as a blend of beers or gyles known as "Entire." A precursor to stout. Said to have been favored by porters and other physical laborers.

**Comments:** Although a rather variable style, it may be

distinguished from closely-related Stout as lacking the Stout's roasted barley character.

**Ingredients:** May contain several malts, prominently dark roasted malts and grains, which often include black malt. Hops are used for bittering, flavor and/or aroma. Water must have significant carbonate hardness. Ale yeast is most common.

**Vital Statistics:** OG: 1.050- 1.065

IBUs: 25-45 FG: 1.012-1.016

SRM: 30+ ABV: 4.8-6.0%

**Commercial Examples:** Sierra Nevada Porter, Anchor Porter, Great Lakes Edmund Fitzgerald Porter.

## 15B. Brown Porter

**Aroma:** Malt aroma with mild roastiness should be evident. Hop aroma may be moderate to low. Esters and diacetyl may be moderate to none.

**Appearance:** Medium brown to dark brown in color. Clarity and head retention should be fair to good.

**Flavor:** Malt flavor will include mild to moderate roastiness. Hop flavor low to none. Hop bittering will vary the balance from slightly malty to slightly bitter. Diacetyl, and sourness or sharpness from dark grains, should be low to none.

**Mouthfeel:** Medium-light to medium bodied. Low to moderate carbonation.

**Overall Impression:** A fairly substantial dark ale with some roasty characteristics.

**History:** Originating in England, porter evolved from a blend of beers or gyles known as "Entire." A precursor to stout. Said to have been favored by porters and other physical laborers.

**Comments:** Softer flavors, lower gravities, and usually less alcohol than robust porter. More substance and roast than brown ale. Some versions are fermented with lager yeast. Balance tends toward malt more than hops.

**Ingredients:** May contain several malts, including dark roasted malts and grains. Hops are used chiefly for bitterness. Water should have significant carbonate hardness. Ale yeast, or occasionally lager yeast, is used.

**Vital Statistics:** OG: 1.040-1.050

IBUs: 20-30 FG: 1.008-1.014

SRM: 20-35 ABV: 3.8-5.2%

**Commercial Examples:** Samuel Smith Taddy Porter, Bateman Salem Porter, Shepherd Neame Original Porter, Yuengling Porter, Fuller's London Porter.

Until next time...

Vice Dennis

# Beer and Food

## Beer-Can Chicken: Brewmeister's Chicken with Porter Barbeque Sauce

By Roger Halperin

It's May, spring is here, the style of the month is porter, and we're approaching the start of the barbeque season. What could be better? Beer and barbeque go together like few other combinations I can think of. Other than being the perfect beverage with the tangy, sweet, and fiery spiciness of your favorite slow-barbequed meat, beer also lends itself perfectly to the barbeque process. One of the best examples is beer-can chicken. The chicken literally sits on an open can of beer on the grill. The beer slowly steams the chicken from the inside while you slowly smoke the chicken from the outside, resulting in a succulent bird with outstanding barbequed flavor and crispy brown skin. Grilling aficionado Steven Raichlen has devoted an entire book to this barbeque method: ***Beer-Can Chicken (and 74 other offbeat recipes for the Grill)*** (Workman Publishing 2002). I HIGHLY recommend it. Let's explore one of my favorites recipes, ***Brewmeister's Chicken***.

### Equipment:

A grill, gas or charcoal with a cover tall enough to cover a standing chicken

Natural hardwood chips or chunks (hickory, oak, apple, mesquite, etc.)

Can of beer or Chicken Sitter

While a can of beer is traditional, I prefer a vertical roaster known as a Chicken Sitter. A Chicken Sitter is made of ceramic and shaped like a travel mug without the handle. It is hollow in the middle to hold the beer, and it flares out at the bottom, adding stability to your sitting chicken. It's also re-usable, and avoids the debate of cooking with an aluminum can. Other vertical roasters are made of a metal frame that allows you to put a can of beer within it. Chicken Sitters and other vertical roasters are available at The Outdoor Cooker at 72<sup>nd</sup> and Federal, or [www.barbecue-store.com](http://www.barbecue-store.com).

### Marinade:

One bottle of malty porter	4 cloves garlic, crushed
1/3 cup Dijon mustard	1 tsp. hot sauce
1/3 cup soy sauce	1 tsp. coarse salt
2 TBS fresh lemon juice	1 tsp. freshly ground pepper
One medium onion, finely chopped	one 3½-4 lb. Chicken

Remove giblets and any extra goodies from the body and neck cavities of the bird. Cut away extra fat on the outside of the body and neck cavities. Rinse the chicken and blot with paper towels. Starting at the body cavity, gently work your fingers between the skin and breast. This will enable the marinade to soak into the meat better. Whisk your marinade ingredients together. Put the marinade and chicken into a very large zip-top bag and marinate in the fridge for at least four hours, preferably overnight.

One hour before cooking, begin soaking a large handful of wood chips. Remove the bird from the marinade, pat dry, and let it come up to room temperature. Add eight ounces of porter to the chicken sitter, along with a little garlic powder, onion powder, etc. Consume the remaining four ounces of porter. Rub the chicken with your favorite spice rub, which may also be added to the beer in the sitter. Place the sitter in a drip pan, and sit the chicken onto the sitter. The chicken's body cavity should slip over the top of the sitter, its legs forming sort of a tripod with the base of the sitter (insert your favorite wise-crack here).

Warm up your grill. If you are using a gas grill and don't have a smoke box, create a pouch with heavy-duty aluminum foil. Place the drained wood chips in the pouch, fold it over to seal, and poke several small holes in the top. Turn the grill up to high, and place the pouch between the burner and the grill grate. Once you have a lot of smoke, turn down the grill to achieve a temperature of about 300-325F. If using charcoal, preferably natural lump charcoal, place the loose wood chips directly on the hot coals.

Place your sitting chicken on the drip pan on the grill grate. Close the grill cover. You should see a good amount of smoke coming from your grill. Try to maintain a consistent temperature of about 300-325F. Smoke may subside after the first half hour. Cook for 1¼ to 1½ hours until the skin is golden brown and crispy and an instant read thermometer reads 180F inserted into the thickest part of the thigh without touching bone.

While the bird is barbequing, make the barbeque sauce:

*(Continued on page 4)*

## Fellow Beer Consumers Unite!

It is once again time to mark your calendar for the **Annual Hop Barley Picnic**. Make plans to attend this prestigious event on **Saturday, July 26<sup>th</sup>** at the beautiful Heil Ranch. Bring your camping gear and plan to stay overnight. Attend the *invigorating* camp breakfast the morning after. Beer, food and lots of fun activities will be available for the taking.

We are asking for volunteers to homebrew beer for this event. The club will supply ingredients for several batches of beer. Contact Roger Halperin, who is this year's picnic chairman if you are interested in helping out with this event. Look for the food & beer signup board at the upcoming meeting.

## Beer Styles

\* indicates a Club-Only-Competition Style

January 2003	Bitter & English Pale Ale
February 2003	Belgian Beers
March 2003	Brown Ale*
April 2003	English & Scottish Strong Ale*
May 2003	Porter
June 2003	Wheat Beer
July 2003	European Pale Lager*
August 2003	Mead
September 2003	Specialty/Experimental/Historical Beers*
October 2003	Fest
November 2003	Koelsch & Altbier*
December 2003	Barleywine*

The Colorado State Fair is proud to announce the 2003 Homebrew Competition, an American Homebrewers Association Sanctioned Competition.

All of the winning homebrews will be displayed in the Creative Arts Building for the interest and enjoyment of the public.

The Colorado State Fair Homebrew Competition is open to anyone 21 years of age or older who makes beer/ale as a hobby.

**ENTRY FORM, RECIPE FORM, FEE & BEER:**

Homebrew entry form, recipe form, fee & beer deadline is Monday, August 11, 2003.

**ENTRY FEE:**

Homebrew exhibitors may enter one entry per subcategory and two per category. Entry fees are \$5.00 per entry.

**ENTRY CONSISTS OF:**

One entry consists of three (3) bottles. To assure the anonymity of exhibitor, bottles must be standardized to the current AHA Competition requirements: 10-14 oz green or brown bottles with no paper or inked labels, raised glass brand-name designs or any other identifying or distinguishing marks on the bottle identifying the brewer. Each three (3) bottle entry must have three (3) identical labels attached with rubber bands. Each three (3) bottle entry must be accompanied by a completed recipe form.

**BEER RECEIVED:**

Homebrew Beer will be accepted the week of **August 11-15, 2003, 8am-5pm**. Do not ship your entry prior to **August 11**, unless refrigeration is not a necessity.

**SHIP TO:**

Colorado State Fair  
Homebrew Competition  
Debbie Wallace, General Entry  
1001 Beulah Avenue  
Pueblo, CO 81004  
719.561.8484 ext2080  
debw.csf@cnip.net

**STYLES:**

Styles accepted include all styles as listed in the AHA Category Descriptions.

(Continued from page 3)

## Porter BBQ sauce:

1 TBS butter	¼ cup firmly packed dark brown sugar
1 slice bacon, minced	3 TBS Dijon mustard
1 medium onion, finely chopped	1 TBS fresh lemon juice
12 ounces malty porter	1-3 tsp. hot sauce
1 cup ketchup	a few dashes liquid smoke (in the condiment aisle)
¼ cup Worcestershire sauce	salt and pepper to taste

Melt butter over medium heat, add onion and bacon, and cook until the onion turns golden brown (caramelizes), about eight minutes. Add beer, boil, and reduce by half. Add remaining ingredients, reduce the heat to low, and simmer for about 10-15 minutes. Let cool to about room temperature. The sauce will be rich, sweet, spicy, and full of flavor. Carve up the chicken and serve with the sauce.

I've made "beer-can" chicken with a variety of beer styles and spice rubs. This barbeque method lends itself to your own creativity and imagination. Steven Raichlen's *Beer-Can Chicken (and 74 other offbeat recipes for the Grill)* is available

## Officers & Color Group Coordinators

### Officers

**President:** Janis Gross

totallygross@juno.com

**Vice President:** Dennis Frank

dennis\_frank@hotmail.com

**Secretary:** Faith Faw

faith\_hba@hotmail.com

**Treasurer:** Jaqua Abitbol

abitjaq@ix.netcom.com

**Web-master:** John Allison

john@joss.ucar.edu

**Past President:** Dave Welker

djwelker@idcomm.com

You can reach all the officers at  
officers@hopbarley.org

### Color Group Coordinators-

**Orange Group:** Tanja Bruner

**Blue Group:** Jeff Griffith

**Green Group:** Rick Abitbol

**Red Group:** Ed Myers

Here is the club only winner:

Cheeky Fat Bastard (Wee Heavy/Scottish Ale)

(12 gal recipe)

8 lbs	Alexanders Pale LME
20 lbs	Great Western 2 row PaleMalt
1-1/2 lb	55L English Crystal Malt
1/2 lb	Belgain Aromatic Malt
1/2 lb	Belgain Biscuit Malt
5 oz	English Peated Malt
4 oz	Chocolate Malt
4 oz	Roasted Barley

3 tsp Irish Moss

4 oz	Domestic US Goldings Hops-
	whole 90 min 4.2% AA
1 oz	Fuggles Hops-whole
	15 min 3.7% AA
1 oz	Domestic US Goldings Hops-
	whole 15 min 4.2% AA

Wyeast 1728 Scottish Ale

Initial Gravity: 1.080

Final Gravity: 1.020

Alcohol content by volume approx 8.0%

Primary Ferment: 21 days

Secondary Ferment: 21 days

Bottled 3/4 c corn sugar

1 5 gal keg and 51 12 oz bottles

	May 5/27/03	June 6/24/03	July 7/22/03	August 8/26/03
<b>Red Group</b>	Food	Cleanup	Beer: Euro- pean Pale Lager	Off
<b>Blue Group</b>	Cleanup	Beer: Wheat	Off	Food
<b>Green Group</b>	Beer: Porter	Off	Food	Cleanup
<b>Orange Group</b>	Off	Food	Cleanup	Beer: Mead

## Important Club Dates

### May 2003

5/24 Field Trip to Ft. Collins: New Belgium  
details at hopbarley.org

5/27 HBA Monthly Meeting  
7 PM @ the Depot

### June 2003

6/2 Officer's Meeting 7pm  
Faith's house: 11339 Lincoln Dr, Northglenn

6/7 9 pm Newsletter Deadline

6/6 First Friday Out: Coors Field

6/19-21 National Homebrewers Conference  
Chicago

6/24 HBA Monthly Meeting  
7 PM @ the Depot

### July 2003

7/4 Independence Day!

7/22 HBA Monthly Meeting  
7 PM @ the Depot

7/26 Club Picnic

### August 2003

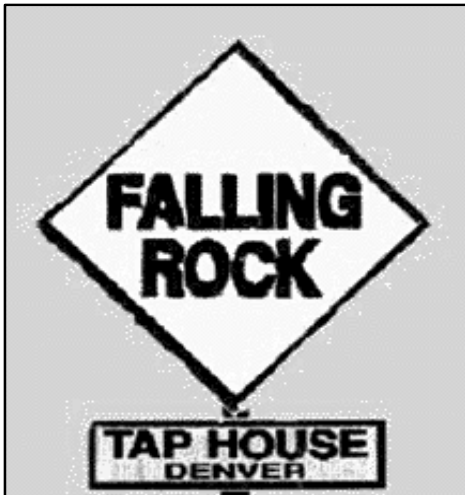
8/26 HBA Monthly Meeting  
7 PM @ the Depot

### September 2003

9/23 HBA Monthly Meeting  
9/25-27 Great American Beer Festival

The Official Newsletter of the  
Boulder County Homebrew Club  
Hop Barley & the Aler's  
PO Box 17935  
Boulder, CO 80308-0935  
<http://www.hopbarley.org>

The Wort Alert



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