

The Big Pitcher: the Half Pint Speaks!

by Janis Gross, Grand Pooh-Bah (President)

HAPPY AMERICAN BEER MONTH! Here we are in the sweltering days of summer, and hopefully we're all enjoying a tall, cool and refreshing homebrew of our own making, or sharing a friend's brew; or having one of the many wonderful brews available to us in our great nation. Who could go wrong with that? The AHA/AOB is promoting American Beer Month in July. You can read the current issue of *Zymurgy* or visit the AOB web site (www.beertown.org) to find recipes of traditional and historical (pre-prohibition) American beers, recipes for cooking with beer, or go to the American Beer Month web site (www.americanbeermonth.com) to see all the fun things to do to celebrate this month. Enjoy!

I don't know about you, but this time of year always seems to have way more things to do than there is time and energy to do them! For instance, I was one of several club members (with Bob and Caroline K, and Jim Homer) who attended the 25th Annual National Homebrewers Conference in Chicago June 19th through the 21st. (Stories from the conference will appear in the newsletter.) Almost as soon as we returned from the conference, we had our June club meeting on the 24th. Soon after, was the annual Colorado Brewers Rendezvous in Salida, which took place over the July 4th weekend. <Phew!> It makes me exhausted just thinking about it.

The July meeting is on July 22nd, and the style of the month is European Pale Lagers. This is a Club-Only Competition month, so the winner of the preference poll gets to enter their brew as our club's entry in the Club-Only Competition! In addition to bringing your beer to share at the meeting, bring 2 bottles with competition labels and an entry form, if you are entering your beer in the preference poll; the COC entry deadline is only a few days later, so this will help Dennis a lot! For our July speaker, I am trying to line up someone from the National Honey Board (www.nhb.org) in Longmont, in anticipation of National Mead Day (8/2) and the August meading (8/26). I'll post the speaker on our web site (www.hopbarley.org) when I confirm who it will be.

- Hold on to your mugs and pint glasses, though, we have a few more fun events lined up in the next month or so!
- July Meeting, Euro Pale Lagers, COC -- July 22
 - Annual Club Picnic/Campout at Heil Ranch -- July 26
 - First Friday Out at Oskar Blues in Lyons - August 1
 - National Mead Day -- August 2
 - Boulder County Fair and Colorado State Fair Homebrew Competitions
 - August Meeting/Club Auction, MEAD! -- August 26

The Boulder County Fair (July 30 – August 10, www.bouldercountyfair.org) and the Colorado State Fair (August 16 – 31, www.coloradostatefair.org) are coming up, and at least the State Fair is having a homebrew competition this year. They are asking for 3 bottles this year, which is steep, but actually fewer than the 4 bottles they've required in previous years. The entry deadline for the State Fair is August 11; and Rick and Jaqua Abitbol are driving entries down to Pueblo, so if you are interested, here's your opportunity! The State Fair is also soliciting judges; contact one of the officers by e-mail or at the next meeting, if you're interested.

(Continued on page 4)

The annual club picnic/campout is at the Heil Ranch once again this year on July 26 Roger Halperin and Jaqua Abitbol have been making all the arrangements to ensure this is another great time in the foothills. The club is sponsoring 5 beers to be brewed for the picnic, and I'm sure there will be several more kegs of beer and many bottles of mead to be shared at this annual event as always. I hope everyone has signed up for something to bring to the picnic, if not, time's a'wasting so **sign up at the meeting!!!!!!**

Style of the Month: European Light Lagers

Vice President: Dennis Frank

Hope you all had a great Independence weekend with a beer or two in there! I know I had a good time at the Colorado Brewer's Rendezvous in Salida. There were enough beers no matter what style you wanted to try, from breweries you love and breweries you have never tried before. If you didn't make it to the Rendezvous this year you really need to make it next year. There were many people camping just outside of town, same place as last year, the crowd was mostly from the Colorado Springs homebrew club, very friendly people. Oh! one more thing about Salida, while there I got to try lunch at the new micro brewery "Amicas" (136 East 2nd) . The food was good and the beers I got to try there were all good, I give it a thumbs up.

Next, this months meeting is also a Club Only Competition if you want to enter remember to bring 3 bottles and the recipe to the meeting. At the meeting we will be picking the best Euro Pale Lager brought to the meeting and sending it to the COC put on by Foam on the Range

Also if you're looking for a good Pilsner, I just had Gordon Biersch Pilsner and it is a great example of the style, very clean and balanced. P.S. if you didn't get enough wheat beer they have a seasonal Hefe-Weizen you can try too.

Now here are the guidelines to help you pick the sub-category to put your beer in on the entry form.

2. EUROPEAN PALE LAGER

2A. Bohemian Pilsner

Aroma: Rich with a complex malt and a spicy, floral, Saaz hop bouquet. Moderate diacetyl acceptable.

Appearance: Light gold to deep copper-gold, clear, with a dense, creamy white head.

Flavor: Rich, complex maltiness combined with pronounced soft, rounded bitterness and flavor from Saaz hops. Moderate diacetyl acceptable. Bitterness is prominent but never harsh, and does not linger: The aftertaste is balanced between malt and hops. Clean, no fruitiness or esters.

Mouthfeel: Medium-bodied, medium carbonation.

Overall Impression: Crisp, complex and well-rounded yet refreshing.

History: First brewed in 1842, this style was the original clear, light-colored beer.

Comments: Uses Moravian malted barley and a decoction mash for rich, malt character. Saaz hops and low sulfate, low carbonate water provide a distinctively soft, rounded hop profile.

Ingredients: Low sulfate and low carbonate water, Saaz hops, Moravian malted barley.

Vital Statistics: OG: 1.044-1.056

IBUs: 35-45

SRM: 3-5

Commercial Examples: Pilsner Urquell, Gambrinus Pilsner, Budweiser Budvar, Staropramen.

FG: 1.013-1.017

ABV: 4-5.3%

2B. Northern German Pilsner

Aroma: May feature grain and distinctive, flowery, noble hops. Clean, no fruitiness or esters.

Appearance: Straw to medium gold, clear, with a creamy white head.

Flavor: Crisp, dry and bitter. Maltiness is low, although some grainy flavors and slight sweetness are acceptable. Hop bitterness dominates taste and continues through the finish and lingers into the aftertaste. Hop flavor can range from low to high but should only be derived from German noble hops. Clean, no fruitiness or esters.

Mouthfeel: Light to medium body, medium to high carbonation.

Overall Impression: Crisp, clean, refreshing beer that prominently features noble German hop bitterness accentuated by sulfates in the water.

History: A copy of Bohemian Pilsner adapted to brewing conditions in Northern and Central Germany.

Comments: Drier than Bohemian Pilsner with a bitterness that tends to linger more in the aftertaste due to higher attenuation and higher-sulfate water.

Ingredients: Pilsner malt, German hop varieties (especially noble varieties for taste and aroma), medium sulfate water.

Vital Statistics:

OG: 1.044-1.050

IBUs: 25-45

FG: 1.008-1.013

SRM: 2-4

ABV: 4.4-5.2%

Commercial Examples: Bitburger, Kulmbacher Mönchshof Pils, Jever Pils, Holsten Pils, Paulaner Premium Lager.

2C. Dortmunder Export

Aroma: Low to medium German or Czech hop aroma. Malt aroma is moderate.

Appearance: Light gold to medium gold, clear with a noticeable white head.

Flavor: Neither malt nor hops are distinctive, but both are in good balance with a touch of sweetness, providing a smooth yet crisply refreshing beer. Balance continues through the finish and the hop bitterness lingers in aftertaste. Clean, no fruitiness or esters.

Mouthfeel: Medium body, medium carbonation.

Overall Impression: Balance is the hallmark of this style.

History: A style indigenous to the Dortmund industrial region, Export has been on the decline in Germany in recent years.

Comments: Brewed to a slightly higher starting gravity than other light lagers, providing a firm malty body and underlying maltiness to complement the sulfate-accentuated hop bitterness.

Ingredients: High sulfate water, German or Czech hops, Pilsner malt.

Vital Statistics: OG: 1.048-1.060
IBUs: 23-30 FG: 1.010-1.015
SRM: 4-6 ABV: 4.8-6.0%
Commercial Examples: DAB Export, Dortmunder Union Export, Kronen Export, Saratoga Lager.

2D. Muenchner Helles

Aroma: Grain and malt aromas predominate. May also have a very light hop aroma.

Appearance: Medium to deep gold, clear, with a creamy white head.

Flavor: Slightly sweet, malty profile. Grain and malt flavors predominate, with just enough hop bitterness to balance. Very slight hop flavor acceptable. Finish and aftertaste remain malty. Clean, no fruitiness or esters. Mouthfeel: Medium body, medium carbonation, smooth maltiness with no trace of astringency.

Overall Impression: Characterized by rounded maltiness without heaviness.

History: Created in Munich in 1895 at the Spaten brewery by Gabriel Sedlmayr to compete with Pilsner-style beers.

Comments: Unlike Pilsner but like its cousin, Munchner Dunkel, Helles is a malt-accentuated beer that is not overly sweet, but rather focuses on malt flavor with underlying hop bitterness in a supporting role.

Ingredients: Moderate carbonate and sulfate water, Pilsner malt, German hop varieties.

Vital Statistics: OG: 1.044-1.055
IBUs: 18-25 FG: 1.012-1.017
SRM: 3-5 ABV: 4.5-5.5%
Commercial Examples: Hacker Pschorr Munich Edelhell, Spaten Premium Lager

Competition for the Non-Competitive

A report from the National Homebrewers Conference

By Janis Gross, President/Grand Pooh-Bah

One of the benefits of being an officer in the club, specifically President or Secretary, is that the club picks up part of the tab (the conference fee and \$200 expenses) for attending the National Homebrewers Conference. I had already attended a conference on my own last year, so to me this was as much a bonus as it was a benefit.

Having now attended two conferences and seen the awards given at the National Homebrew Competition Banquet during the conference, I have a new appre-

ciation for entering the Nationals even for as non-competitive a brewer as I am. It was thrilling to hear Julia Herz and Greg Ucker's names announced during the awards; at least I imagine it was thrilling, I couldn't hear a thing with all the noise Caroline and Bob and the rest of our table were making!

What was most impressive was the small number of people who went up to the podium for awards multiple times! The most stunning of these was a guy from Alaska who had flown in the day of the awards banquet. He must have walked up to the podium from the back of the room about a dozen times to collect medals of his own and also the medals awarded to others in his club who were not in attendance. When asked how many entries his club had in the first round of Nationals, he said, "About a hundred."

Which brings us to Ed McMahon. Ed McMahon; the man behind the immortal words to get the non-competitive person in the game, "...Because you can't win, if you don't enter."

So here's what I think about all this. Many of us in the club have entered something in our own competition. I would like to know how interested club members would be in having an organized focal point for entering specific competitions, perhaps as a building block toward entering the Nationals in 2004.

I know that many of you are saying, "I don't like competing with my beers, I like enjoying them," and I'd have to agree with that. However, I personally have found the feedback from the judges of my entries to be instrumental in diagnosing minor flaws, or helping me to change the recipe to make a good brew better. In fact my medal-winning coffee mead was a second try based on the comments from entering it in the Dredhop. The thing I found rather daunting about entering that mead in the Wine Maker Magazine Competition last fall was shipping my precious entry all the way to Vermont.

So what I propose is that we have a person in the club, who identifies several competitions to focus our efforts on. This person would organize the entry submission and arrange the packing and shipping. The club could even cover the cost of shipping the entries. The person I have approached to do this is Bob Kauffman. I'll bring this proposal up at the meeting, and I would like to hear what you guys think about the idea; I'd like to know if this is something our club is interested in doing. So let me hear it!

(Continued from page 1)

The club is also sponsoring 2 beers to be brewed for the August meeting, because believe it or not, not everyone can/wants to drink mead. I'll be bringing the keg of Boysenberry mead (now 1.5 years old) from last year's Orange group for the August meeting. The Orange Group this year is planning a Mead-a-thon on National Mead Day (8/2/03) to make mead for next year's August meeting. Details for the mead-a-thon will be coming soon from the Orange Group leader Tonja Bruner.

Auction! Auction!! Auction!!! The club fund raising auction is coming up soon (the August meading), and now is a good time to start thinking of ways you can help the club. Feel free to donate old equipment, beer-tasting sessions, mead tasting sessions, brew days, ingredients, brewing book collections, Zymurgy collections, etc. If there is something you have that can be auctioned off, tell Jaqua what it is and how much you think it's worth so we can start getting our auction line up ready. Then be sure to bring your items to the August meading (August 26th)!

Thanks to everyone who brought something to drink to the last meeting, wheat beer or not! We didn't have much warning about the Blue Group's fermentation problems, and I was glad to see everyone pitch in to help out. Hopefully Jeff and the Blue Group will figure out what happened to their original wheat beer, so they can share what they've learned, and also bring their next attempt at wheat beer to a meeting.

Thanks also to David Zuckerman from Rockies Brewing Company for being our speaker last month. David brought some of their recent Looking Glass series releases from the brewery: the Mojo IPA, and Hazed and Infused for us to try. Although they don't make a wheat beer style at Rockies Brewery, I was very glad to have David come and talk to us about his career in brewing and to explain the Looking Glass series and the more recent sweeping changes in the packaging and marketing of the line of beer formerly known as Boulder Beer. I highly recommend having a pint of any of David's excellent beers out on the patio at The Pub on Wilderness Place some afternoon; it's wonderful out there with the huge hop vine! Bring sunscreen!!!!

One thing I didn't get to acknowledge in last month's newsletter was the excellent "Second to Last Saturday Out" that John Allison set up for the club in May. John made arrangements for a personal tour and behind the scenes tasting with Peter Bouckaert at New Belgium Brewery in Fort Collins on May 24th. John and Dennis

both took pictures of the event, which are now up on the web site. It seems like we had about 20 people show up for this, and I for one had a great time. Thanks again to John for setting this up for the club, and thanks to Peter and the New Belgium Brewery for hosting us! It was awesome!

Now, I have a personal note to pass on. My father passed away on June 4th. Because of this, I am now and probably will continue to be a bit low on energy. It's likely that I won't have the energy to be able to attend all of the events the club has planned, but I'll certainly like to hear about them (good or bad). I would really appreciate your understanding and your help in keeping the club running smoothly during the remainder of my tenure as president of the club. Thanks for everything.

Cheers!

Janis, the Grand Pooh-Bah

*:-]



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

	July 7/22/03	August 8/26/03	Sept. 9/23/03	October 10/28/03
Red Group	Beer: European Pale Lager	Off	Food	Cleanup
Blue Group	Off	Food	Cleanup	Beer: Fest
Green Group	Food	Cleanup	Beer: Specialty/ Experimental	Off
Orange Group	Cleanup	Beer: Mead	Off	Food

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*

Important Club Dates

July 2003

American Beer Month!!!

7/22 HBA Monthly Meeting

7 PM @ the Depot

7/26 Club Picnic

**7/30-8/10 Boulder County Fair
(homebrew entries due: 7/30)**

August 2003

8/1 FFO-Oskar Blues Bus Trip!

8/2 National Mead Day

8/4 Officer Meeting- 7 PM

Jaqua's house: 7562 Pierce St., Arvada 80003

8/16-31 Colorado State Fair

(homebrew entries due 8/11)

talk to Jaqua if you are planning on entering

8/26 HBA Monthly Meeting

THE AUCTION!!!!

7 PM @ the Depot

September 2003

9/5 FFO

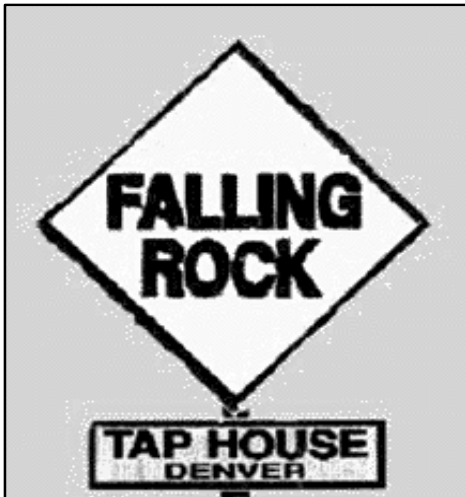
9/23 HBA Monthly Meeting

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



**FALLING ROCK TAP
HOUSE**
1919 Blake Street
Denver, Colorado 80202
(303) 293-8338



Colorado's Complete Homebrew Supply

What's Brewin'
2860 Bluff Street
Boulder, Colorado 80301
Phone/FAX: (303) 444-9433 brewguy@whatsbrewin.biz
Monday – Saturday Closed Sunday
www.whatsbrewin.biz
Proud Sponsor of Hop Barley & the Aler's since 1992