



The Wort Alert

*April 2007 Volume
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Newsletter for Hop Barley and the Ales Homebrew Club Boulder, CO
<http://hopbarley.org>

President Steve Skidmore

The First Runnings for April '07!

The speaker for our April meeting will be **Jim Schott** founder of the award- winning **Haystack Mountain Goat Dairy**. Haystack was recently honored as one of 24 US dairies invited to the “Fest of Cheese” in Bra, Italy (a Slow Foods sponsored festival). Jim has also been a key player in the growth and success of the Boulder Farmers Market and may other farmers markets around the state. Jim will be talking to us about his artisan cheese, beer and wine pairings, the success of the dairy and what the future holds for Haystack.

Thanks to **Charlie Papazian** for being our speaker for our March 2007 meeting. His pictures of breweries in Paraguay and his other beer travels in South America were outstanding (summer shots taken while we were shoveling snow in Colorado). Everyone enjoyed hearing his take on the beer scene in South America.

It is just two months until the **National Homebrewers Conference** June 21, 22, & 23, 2007 at the Four Points by Sheridan Denver Southeast. Watch your inbox for all kinds of ways to help the club contribute to the conference. Also visit the AHA site’s conference page at <http://www.beertown.org/events/hbc/index.html> for the most recent postings.

There was good turn out of homebrewers for the 4th Annual Front Range Homebrew Club Rendezvous at the Falling Rock Tap House. As always, Chris Black was a great host for the gathering. This is always a good opportunity to network with the other clubs in the region.

On that point, Cary Floyd from KROC will be at our meeting as my guest to speak up during announcements regarding National Homebrew Day May 5, 2007. C B & Potts at Flatirons is providing their parking lot as a Big Brew site. They have pulled a permit with the city for the event and will also be kicking in some beer for the event.

Looking forward to seeing you at the **Boulder Outlook Hotel and Suites** - 800 28th St, Boulder, CO. April 24th at 7:00 PM.

A votre sante. (to your health)

Vice President(s) Corner

Getting the Most from Extract Beers

By Dan Rabin

Most homebrewers start out making extract beers. While some move on to all-grain brewing, many are reluctant to take on the additional equipment, added complexity and greater time commitment that all-grain requires.

Extract brewing has its limitations, however. For reasons that involve both the nature of malt extracts and the processes involved in extract brewing, extract brewers are more limited than all-grain brewers in imparting certain qualities and nuances desirable in many beer styles. For the ease and convenience of extract brewing, you concede a degree of control over your finished product.

This doesn't mean you can't make good beer using malt extracts. There are methods you can use to greatly improve your extract-based creations. The Oct, 2005, issue of *Brew Your Own* magazine contains an informative article describing techniques for maximizing the quality of extract beers. Have a look at it before your next extract brewing session. You can view it online at <http://byo.com/feature/1369.html>.

In addition to good brewing techniques, I believe that the most successful extract beers are those that derive their character not from a complex malt profile or a delicate malt-hop balance – both are difficult to achieve when brewing with extracts – but those where malt and hops play a supporting role to other flavor components.

In my opinion, beers that make good candidates for extract brewing include those with a pronounced yeast character such as German wheat beers and many Belgian styles. Also consider fruit beers, spice beers, wood-aged beers or other brews where special ingredients or unique brewing techniques contribute to a distinct flavor profile.

Below is a recipe for a holiday spice beer I concocted many years ago when our babysitter, a college student, asked me to show her how to brew. The beer turned out pretty good. In fact, it won a gold medal for fruit and spice beers in the 1994 AHA National Competition. Enjoy.

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Chataqua Holiday Ale

6 gallons

8 lbs. pale malt extract syrup
2 lbs. dark dry malt extract
2 oz. Northern Brewer leaf hops 7.4% (60 min)
1 oz. Willamette leaf hops (15 min)
pinch Irish moss (15 min)

1 lb honey
8 oranges (peel only, grated)
3.5 oz ginger (chopped fine)
7 3" cinnamon sticks
1 TBL whole cloves
½ TBL ground coriander

Wyeast 1056 American ale yeast

1 cup corn sugar for bottling

In a large pot (not your brewpot), bring 1 gallon of water to a boil. Reduce heat and add honey, orange peel and spices. Cover and simmer while you prepare your wort.

In your brewpot, dissolve malt extracts in as much water as your system can handle without risking a boilover. Bring to a boil and add boiling hops. After 45 minutes, add flavor hops and Irish moss. Cool and strain into 6.5-gallon carboy. Strain the spice mixture into the carboy. Top off with water to make 6 gallons. Pitch yeast and aerate well. Ferment to completion, rack to secondary fermenter and let sit for several weeks before kegging or bottling.

Events Calendar

Who's Doing What and When

Month	April	May	June
Day	4/24/2007	5/22/2007	6/26/2007
Red Group	Relax	Food	Setup/Cleanup
Blue Group	Food	Setup/Cleanup	Beer
Green Group	Setup/Cleanup	Beer	Relax
Orange Group	Beer	Relax	Food

One brew per group will be reimbursed. Save your receipts.

Color Groups – Please bring your recipe along with your beer and tell us about it!

Color Groups – Please coordinate with your group as there will be a \$75 max limit on reimbursable food per meeting. Please see the treasurer in an unusual circumstance.

HBA Club Meeting at the Boulder Outlook Hotel

Boulder Outlook Hotel 800 28th Street, Boulder, Colorado 80303

From the lobby, turn right and enter the bar, follow to end of hallway

April 24th, 2007 (fourth Tuesday monthly) 7PM

Speaker: Jim Schott from Haystack Mountain Goat Dairy

Upcoming Beer Styles

April	Extract* - Bring your Club Only entries to the meeting
May	Pale Ale/IPA
June	Belgian Wheat/German Wheat
July	Strong Ale*
August	Mead
September	Bock*
October	Fruit
November	Pilsner*

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December Belgian

* Indicates Club-Only-Competition Style

Remember that What's Brewin' provides free ingredients to the monthly color group responsible for beer. Go into the store and get your stuff. Tell them that it's for HBA group brew and they will take care of the rest.

The club also sponsors an all-grain and an extract brew from club members each month. The brew should be the style for that month. Bring in a receipt and you will be reimbursed. It is that easy.

First Friday Out

May 4th

AHA Rooftop Party!

Brewing Friday

May 18th

Extract Brew for NHC. Everyone is invited!

Upcoming Beer Events

Left Hand Lefty Party April 20

<http://www.lefthandbrewing.com>

Pump House Strong Ale Fest April 21

<http://www.hopbarley.org/drupal/node/87>

8 Seconds of Froth April 29

Entries due April 6-21

<http://www.bbriggs.vcn.com/8seconds.html>

AHA Rally at Great Divide – May 12

http://www.beertown.org/email/aha/membership_drive/greatdivide_06.htm

Great American Beer Tour - May 14 - 20

Celebrate Craft Beer! <http://www.beertown.org/events/acbw/gabt.html>

2007 National Homebrew Conference – Denver June 21-23

<http://beertown.org/events/hbc/index.html>