



The Wort Alert

January 2007
Volume 19, Issue 1

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

President Steve Skidmore

First Runnings from El Presidente!

HAPPY NEW YEAR!

With our new year we are having our first meeting at the **Boulder Outlook Hotel and Suites**. The address is 800 28th St, Boulder, Co 80303 Ph. (303) 443-3322.

The hotel is on the East side of 28th on the frontage road across from the CU campus and south of Colorado Ave. That's between Arapahoe and Baseline Rd.

For those of you who helped out with the International Mead Festival Homebrew judging, we will be meeting in the same room where the judging took place recently. The staff at the hotel is happy to have us. They hope we will enjoy the facility, get to know the bar and come back to catch a Jazz act from time to time.

Once you enter the main lobby, turn right and walk through the bar. Keep going until you reach the end of the corridor. We are in the last (and only) conference room.

Our speaker for the January meeting will be **Kurt Meyer from Mountain and Southern Sun Pubs and Breweries**. He will be talking about their recent Stout Homebrew Competition and Stout month at Mountain Sun. Look for him to bring along one or two of his fellow brews from The Sun. He'll be looking for your questions from the floor.

Our club competition, the **Reggale and Dredhop Homebrew Competition**, is coming up very soon, March 3, 2007. I hope you are all getting something brewed and bottled up to keep those ribbons at home. We will be asking as many of you who can to contribute by volunteering to judge, steward or help out with staffing to pitch in and make this a really good time again this year. Look for a sign up list at the next meeting.

Remember to check with your fellow members to see that everyone gets the word on our new location. Hope to see you at the Outlook Hotel on January 23rd!

Sláinte!

Vice President(s) Corner

By Dan Rabin and Bob Kauffman

Style of the Month: Session and Low Gravity Beers

By Dan Rabin

You probably didn't begin your journey down the highway of fine beer with palate-blasting IPAs or barleywines. More likely, your appreciation of real beer began with quaffable low-to-medium-strength English ales and German-style lagers. While in-your-face beers – the double and imperial whatever's – are currently in fashion, one of these beer behemoths goes a long way, and two is usually one too many.

The beauty of low gravity and session beers (I'd argue that all session beers are low gravity, but not all low gravity beers are session beers – but let's not get into that), is that you can consume them in some quantity while maintaining your dignity and equilibrium, at least relative to other beers.

Besides the benefits of moderating your alcohol intake, there are a number of other good reasons why you, a homebrewer, should brew low gravity beers with some frequency.

- Low gravity beers are inexpensive to make. Less malt and less hops means a smaller investment up front.
- Small beers are usually ready to drink more quickly than other beers. A two-week turnaround time for a low gravity ale is not uncommon.
- With less assertive flavors, they make a good intro to real beer for your Budswiller-drinking friends and for those who may have been turned off to good beer by more challenging beer styles.

When I think of session beers, I think of England, where an evening in the pub downing flavorful bitters (often 4% abv or less) with your mates is a way of life. Below is a recipe, contributed by Bob Kauffman, for an English mild ale. This malty, drinkable style was once popular in England but has largely gone out of fashion.

A few English breweries still produce some very tasty cask-conditioned milds. I was fortunate to sample a few at a real ale festival in East London a few years ago. The Pig's Ear Real Ale Festival was named that, I discovered, because *pig's ear* is Cockney rhyming slang for *beer*.

Bob K's Black Cat Mild Ale

(Note: This is a 5-gallon recipe scaled down from Bob's original 13-gallon recipe)

5 lbs. 2-row pale malt
12 oz. Flaked corn (maize)
8 oz. Cane sugar
6 oz. Chocolate malt
6 oz. Crystal 55L
3 oz. Chocolate (pale)
.5 oz. Peated malt

12 oz. Fuggle whole hops 5% - 60 minutes
6 oz. Fuggle whole hops 5% - 15 minutes

Yeast: Any British ale yeast that produces malty beers should yield good results

Procedure:

Mash grains at 150 degrees for 60 minutes.

Add cane sugar to brewpot and boil for 90 minutes adding hops as indicated.

Ferment at cellar temperatures.

Bob K's 'Rippel' Trippel Recipe from the December Meeting

Batch Size (Gal): 12.00
Total Grain (Lbs): 35.75
Anticipated OG: 1.083
Anticipated SRM: 4.8
Anticipated IBU: 29.7
Efficiency: 70 %
Wort Boil Time: 90 Minutes

26.00 lbs. Pilsener malt
2.00 lbs. Flaked Corn (Maize)
2.00 lbs. Flaked Oats
2.00 lbs. Jaggery (Palm sugar)
2.00 lbs. Wheat Malt
1.50 lbs. Corn Sugar
0.25 lbs. Aromatic Malt

2.00 oz. East Kent Goldings whole hops 4.75% - First WH
2.00 oz. Hallertauer whole hops 4.00% - 60 min.
1.00 oz. Czech Saaz whole hops 3.10% - 10 min.
1.00 oz. Czech Saaz whole hops 3.10% - 5 min.

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Yeast: Wyeast #3787

Process: Step Mash; Mash-in @ 135F and hold for 20 minutes. Raise to 148F and hold for one hour. Raise to mash-out @ 170 and hold for 10-15 minutes. Sparge lightly (it's a high gravity beer). Boil for 90 minutes. Add sugars at 30 minutes left in the boil. Pitch a healthy starter and aerate or oxygenate wort thoroughly. Pitch yeast @ 65F and ferment between 70-75 (or warmer if you want more esters).

SKI TRIP to Eldora Mountain

Join your fellow Alers on February 3rd at Eldora Mountain!

We are planning on taking the bus up at 8AM. Or, you can meet us there. Please let us know if you think you can make it. We are trying to get a group rate, but will go regardless.

The lodge has a nice variety of local microbrews! Even if you don't ski, you can relax at the lodge and enjoy some good beers.

From The Treasurer

New Year's Greetings, Alers! I'm your 2007 treasurer and wanted to share a few things with you. First, something of an introduction might be a good idea, although most of you know me well. Bob and I started homebrewing in '89, and although he's done almost all the brewing at our home, back when we started with extracts, I did much of the brewing after work hours. We've been Alers since '92 or so, and I think this will be my 5th term up as treasurer. The job has gotten a lot easier since then, with a laptop to track expenses and an actual bank balance to track.

Like you, I'm passionate about great beer, especially when made at home. I'm also passionate about this club and other homebrewers, since I don't think there's a finer group of people anywhere than the ones you'll find in the homebrewing community.

That said, it's time to get to the point: **January is the time to re-up your membership.** Now, I know it may seem confusing to have 4 different categories of membership, but it isn't really. Basic membership for one person, who gets their newsletter only on-line, is \$20. Add a second person at the same address (usually we're talking a couple), add \$10.

For either situation, if you want your newsletter to come in a paper format, via USPS, add another \$5 to cover paper, printing and postage. You don't have to remember all this unless you're sending the renewal to me by mail, because I'll have a chart up for you to refer to. If we don't have your renewal by March, your name will most likely drop from the newsletter list. This month and February, we're offering "Early Bird Sign-Up" specials on club shwag, roughly 20% off regular prices on polos, T's, mugs, hats and mouse pads. We have a great logo that's fun to wear and appropriate for almost every occasion.

As your treasurer, I feel I have a commitment to you in the following ways: First, to handle club assets responsibly. We have a good bank balance at the moment, thanks to a successful auction. I will expect you to turn in a receipt for any expense for which you expect reimbursement, although this is not a hard and fast rule, since I know that's not always possible. I'll do my best to make timely deposits, so your checks get cleared right away. I'll take care of the shwag and try to sell it whenever possible. Second, I'll provide up-to-date member info to the other officers as I get it from you, so that you'll get your newsletter and e-mails. Third, I'll keep track of color group assignments and make that information readily available. As I've done when treasurer in the past, I'll have charts at each meeting indicating who's in each color group, and the color group responsibilities.

Besides providing receipts for expenses, what I ask of you is that you respect my "Treasurer Is OUT" time. During most meetings, I'll be available to you during a time frame around the beginning and end of each meeting, more so during member sign-up months and the auction. Like you, I want to be able to concentrate on our speaker, club announcements, eat, and have social time.

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See you on the 23rd at the Outlook, and be sure to bring a wad of bills or a checkbook!

Caroline Kauffman

18th Annual Reggale and Dredhop Homebrew Competition

March 3, 2007 at the Falling Rock Tap House in Denver

I hope that everyone has been busy brewing beers and meads for this year's event. We are rapidly approaching the 18th Reggale and Dredhop; by the meeting date it will only be a month away.

This is a great opportunity to get feedback from qualified judges. It is also a great opportunity to take part in an important Hop Barley and The Alers event. We are the longest running competition in the state, and we need lots of support from the membership to make this another first class competition.

We will be looking for people to sign up to judge and steward at the meeting, and you can e-mail me at acmebrew@juno.com if you'd like to help or have any questions.

All current Hop Barley and the Alers members will receive their first entry free. It's only \$6 to begin with, so this is a screaming deal.

Entry forms will be available at hopbarley.org, at What's Brewin', and at the meeting. If you have questions about what category to enter your beer or mead, you may download a copy of the style guidelines at www.bjcp.org. You can also bring in a sample of your beverage to the meeting this month and we will do the best we can to help you decide.

Cheers! Bob

Events Calendar

Who's Doing What and When

| Month | January* | February | March |
|--------------|---------------|---------------|---------------|
| Day | 1/23/2007 | 2/27/2007 | 3/27/2007 |
| Red Group | Food | Setup/Cleanup | Beer |
| Blue Group | Setup/Cleanup | Beer | Relax |
| Green Group | Beer | Relax | Food |
| Orange Group | Relax | Food | Setup/Cleanup |

** For January every group is asked to bring a session beer*

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

January 23rd, 2007 (fourth Tuesday monthly) 7PM

Speaker: Kurt Meyer of Mountain Sun/Southern Sun

Upcoming Beer Styles

January Low Gravity/Session Beers (OG < 1.045)*

Categories accepted for this competition include: 1. A, B, D (Light Lagers); 2. A, B, C (Pilsners); 4. A (Dark American Lager); 6. A, B, C, D (Light Hybrid Beers); 8. A, B (English Pale Ales); 9. A, B, C, D (Scottish and Irish Ales); 10. A, B, C (American Ale); 11. A, B, C (English Brown Ale); 12. A (Porter); 13. A, B (Stout); 15. A, B (German Wheat and Rye); 16. A (Belgian and French Ale); 17. A, C, D, E, F (Sour Ale); 20. (Fruit Beer); 21. A, B (Spice/Herb/Vegetable Beer); 22. B, C (Smoke-Flavored & Wood Aged Beers).

February Scottish Ale*

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|-----------|----------------------------|
| March | Stout |
| April | Extract* |
| May | Pale Ale/IPA |
| June | Belgian Wheat/German Wheat |
| July | Strong Ale* |
| August | Mead |
| September | Bock* |
| October | Fruit |
| November | Pilsner* |
| 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

February 2nd

Redfish Brewery at 6PM, then Pub Crawl of Downtown Boulder!
Boulder, CO <http://www.redfishbrewhouse.com/>

Twisted Friday

February 16th

Twisted Pine Brewing Co. 3201 Walnut Rd. Boulder, CO 80301
Great monthly get-together. **\$1 off Pints for Alers.** – Peanuts and pretzels
abound. <http://beeradvocate.com/beer/profile/23>

Upcoming Beer Events

Chimney Park/Avery Dinner January 23rd

<http://www.chimneypark.com>

Winter Brew Fest January 26th

[http://www.theorientaltheater.com/welcome/index.php?option=com_content&task=view
&id=124&Itemid=63](http://www.theorientaltheater.com/welcome/index.php?option=com_content&task=view&id=124&Itemid=63)

Golden City Brewery Second Runnings January 27th

Starting at 10AM

920 12th Street, Golden

Ski Trip to Eldora Mountain Feb. 3rd

<http://www.eldora.com/>

International Mead Fest Feb. 9-10

<http://meadfest.com/>

Hop Barley and the Alers Dreadhop Competition:

Entries due: Feb. 12 - 23

Competition: March 3, 2007

Boulder Strong Ale Festival April 6th

<http://www.averybrewing.com>

Officers:

President: Steve Skidmore president@hopbarley.org

Vice President: Dan Rabin and Bob Kauffman vice@hopbarley.org

Treasurer: Caroline Kauffman treasurer@hopbarley.org

Secretary: Diana Vann secretary@hopbarley.org

Web Master: Mike Paige webmaster@hopbarley.org