



The Wort Alert

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

President Steve Skidmore

The First Runnings for July '07!

At press time we are still working to line up **Mark Beran with Medovina** as our speaker for our July '07 meeting. He's been busy as a bee so we haven't confirmed this yet. Mark is a great guy to a ton of information on honey and mead.

Thanks to **Ray Daniels** author of **Designing Great Beers** and director of Brewers Publications for being our speaker for our June meeting. It was great to hear about current events in Ray's world and the back-story on "The Golden Urinal."

Wow!!! The **National Homebrewers Conference** was just a kick! Great conference speakers, Pro Brewers night, the banquet and club night....It's all good. Jim and Bob did a great job pulling this all together. Everyone pitched in for manning the hospitality room and working our booth on club night. Great job!

We have picked up tickets for another **Rock Pile night for a Rockies game for Saturday July 28, 2007.** That's a **6:05 PM game at Coors Field.** Tickets will be available at this month's meeting. Also, there is talk of a FFO some Saturday at Golden City. Look for more details in the next Wort Alert and meeting.

This just in! John Carlson has agreed to reprise as our Auctioneer for the **August '07 auction Meading.** It should be a great time. **We are rounding up action items at this time and your help is appreciated. While the great majority of swag items will be beer related anything will work. Gift Certificates from your favorite restaurant or other local business will be appreciated. Check with our officers on contacting local brewers so we do not double up on requests for contributions. Thanks for your help.**

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Vice President(s) Corner

Strong Ales

By Dan Rabin

When summer temperatures are in the throat-parching 90s, Strong Ales are not the beers that generally occupy your thoughts. However, they should be. You may be craving pilsners and weizens, but you should be brewing those hearty beers that'll warm your cockles when the days are short and there's frost on your mustache (sorry ladies).

Like many ale styles, strong ales have British origins. As the name implies, these are top-fermented beers brewed to a higher gravity, and thus containing more alcohol, than your everyday beers. But this is a relative thing.

In Britain, where low-gravity bitters are a staple of life, Fuller's ESB, at an underwhelming 5.9% ABV, has been voted "Best Strong Ale" seven times. Many of the seasonal "winter warmers" produced by British brewers are in the alcohol range of an average American IPA.

The BJCP includes Old Ales and English and American Barleywines in the Strong Ale category. While barleywines are huge, gnarly beers, old ales tend to be slightly more restrained.

Barleywines and old ales share several common traits. First, they benefit from aging, especially the higher gravity beers. Age tends to mellow out alcohol hotness and produce a vinous (i.e. wine-like) quality and luscious dried fruit character. That's why you want to brew them now and set them aside until winter, spring or beyond.

Second, they have a complex malt character with one or more of the qualities typically associated with malt such as caramelly, toffee-like, bready, biscuity, nutty, etc.

American barleywines are generously hopped; old ales and English barleywines less so.

My personal criteria for well-crafted strong ales is that they should invite slow scrutiny and inspire profound thoughts.

So enjoy your summer beers but prepare yourself for the inevitable cold months by brewing up a strong ale. And may your cockles never be cold.

Thomas Hardy Ale (from Clone Brews)

Ingredients for 5 US gal Final gravity: 1.013-1.014 SRM 3.5

Original gravity: 1.064-1.067 IBU 25 6.5% ABV

25. lb. Marris Otter 2-row pale malt

12 oz. British amber malt

2. oz. British peat-smoked malt

3. oz. British wheat malt

.75 oz. Northern Brewer (9% AA) (90 min)

5. oz. East Kent Goldings (5% AA) (90 min)

1.0 oz. Fuggles (15 min)

1 tsp Irish Moss

1 oz. East Kent Goldings (2 min)

5. oz. Fuggles (dry hop)

5. oz. East Kent Goldings (dry hop)

Here's where things get interesting. Tess & Mark Szamatulski call for

Wyeast 1084 Irish ale yeast at 68-72°F for 5-7 days and then in secondary

Add a champagne yeast ferment out and bottle condition w/1 ¼ c XLDMX.

Fal Allen and Dick Cantwell's Barley Wine book says:

Thomas Hardy (1989) – (formerly Eldridge Pope Brewery)

OG 1.124-1.128 (31 °Plato)

TG 1.034 (10.75 °Plato)

ABV 12% ("stated," but 10.6% by their calculation)

IBU 50

The Wort Alert

Hops Northdown, Challenger, Golding

Malt Pipkin pale tow-row, sugar

Mash First running only

Boil 90 minutes

Fermentation Temperature: 68 °F

Yeast Bavarian lager yeast (Yes, we asked twice to be sure we heard them right.)

Fermentation Time: 90 days (initial ferment 7-10 days)

Aging (prior to packaging): 6 months.

Their text goes on to say that the beer gets multiple yeast pitchings (three to four) over a six-month period prior to bottling-and the brewery used ale yeast in the earlier versions. The ale is bottled unfiltered and unprimed. Further they say the ale should be laid down for minimum of five years. Also they contradict their table above saying that the hops are Fuggle and Kent Golding (and lots of them).

Batch 100: Barley Wine - Brewer: Ray Daniels

Ingredients for 5 U. S. gal

10. lb. Marris Otter pale malt

4.5 lb. light malt extract

3.0 lb. dark wheat malt

3. lb. Belgian biscuit malt

1. lb. crystal malt

1. lb. Carapils malt

1. lb. Cara-Munich malt

5. oz. Chinook (60 min)

1. oz. Perle (60 min)

5. oz. Cascade (15 min)

The Wort Alert

1. oz. Northern Brewer (5 min)
 1. oz. Cascade(5 min)
- Original specific gravity 1.102
 - Final specific gravity 1.032
 - ABV: 8.95%
 - Primary fermentation: 15 days at 64-68°F
 - Secondary fermentations: 15-30 days

Brewer's Specifics

Mash in at 150° for 90 minutes.

Add extract at boil. Boil for two hours.

Strong Ale Recipe by Bob Kauffman

12.5 lbs Pale Malt
2.5 lbs Wheat Malt
1 lb Amber Malt
.5 lb Caramalt (11L)
.75 lb 50-60 L British Crystal

Mash all grains for 60 minutes at 150F, sparge lightly or not at all. You'll get less beer this way, but it will be better beer. If you want to save the sugars still in the mash, fill with hot water (170-180F) and drain the mash tun again. Run this into a second brewpot and brew a small beer. You'll have a nice ESB or amber (depending on how you hop it) to drink while you wait for your barleywine to age.

1 oz Magnum @ 60 minutes
.75 E K Goldings @ 15 minutes
.50 E K Goldings @ 5 minutes

(If your preference is American Barleywine, just change the hops to Cascade, Centennial, Amarillo, Simcoe, or any other American hop that floats your boat. You'll want to increase the hopping rate as well.)

Boil the Barleywine for at least 60 minutes (90-120 minutes would be preferred), cool and add at least double the usual amount of yeast you would for a normal brew. The easiest way to do this is either get some slurry from a local brewery, or brew a beer with the same yeast you want to use in the Barleywine. Rack off the first beer before it's fermented out (after 3-5 days), or you'll just be saving a lot of dead yeast.

The Wort Alert

Aerate or oxygenate at least twice the rate your used to. This is at least as important as the large dose of yeast, as a dense wort such as this stresses the yeast which will need lots of oxygen to get a good start. Ferment at 68F for 7-10 days and rack into a secondary fermenter.

If you still have a higher finishing gravity than you want, warm up the beer to about 75F to encourage the yeast to get busy. You won't want to do this early on, as you'll get more esters produced than desired.

Patience is the key to a good Barleywine, let it age for at least 6 months or longer to smooth out the flavors. One last thing, save a bottle for me!

Bob

Rockies Baseball Game July 28th

We have 20 tickets for the rock pile 6:05 PM game on 07/28/07 with the Dodgers.
RVSP and you can pick up your tickets at the July meeting.

Events Calendar

Who's Doing What and When

Month	July	August	September
Day	7/24/2007	8/28/2007	9/25/2007
Red Group	Beer	Relax	Food
Blue Group	Relax	Food	Setup/Cleanup
Green Group	Food	Setup/Cleanup	Beer
Orange Group	Setup/Cleanup	Beer	Relax

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

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

Be sure to bring in your club only entries – Strong Ales

Upcoming Beer Styles

July Strong Ale*

August Mead

September Bock*

October Fruit

November Pilsner*

December Belgian

* Indicates Club-Only-Competition Style

The club 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 Sunday Out

Avery Anniversary Party – August 5th

<http://www.averybrewing.com/about/news/Events>

Upcoming Beer Events

<http://www.hopbarley.org/drupal/event> for full details

7/19 - Protos:Avery Beer Flights – Boulder

7/21 - Breckenridge Beer Festival

7/21 – AHA Rally at Left Hand Brewery

7/25 – Left Hand Beer Dinner at Zamparelli’s

8/4-5 – Keystone Bluegrass and Beer Festival

8/5 – Avery 14th Anniversary Party

8/11 – Deadline for Southern Sun Hop Harvest Homebrew Competition

8/18 – Avery Road Bike and BBQ

8/25 – Boulder Beer Goatshed Revival

9/8 – Hop Barley Annual Picnic at Heil Ranch

9/14-16 – Telluride Blues and Brews Festival

9/22 – Steamboat Brewers’ Festival

10/11-13 – Great American Beer Festival