



# The Wort Alert

March 2007

Volume 19, Issue 3

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

## *President Steve Skidmore*

### **The First Runnings for March '07!**

Living in Boulder, Colorado offers us lots of benefits. Having our own hometown **Charlie Papazian** as our speaker for our March 2007 meeting is a definite plus. This time Charlie's world of worts includes a talk and slide show about his recent travels in South America. I hope your schedules will allow for you to take advantage of having Charlie as our speaker.

**Thanks to Chris Toomey from Belvedere Chocolate Shop** for putting on an entertaining talk at our last meeting. We got a lot of positive feedback about the presentation. I think everyone enjoyed the program. Mmmm Chocolate.

This year's **Reggale and Dredhop Homebrew Competition** was another success due to Bob Kauffman's leadership and the contributions of all the club members. Thanks to Bob and everyone who contributed to the effort. When you're out there supporting the local merchants make a point of thanking our sponsors for their support.

With the **National Homebrew Conference** coming up before you know it, we need to be brewing every chance we can. Please check with Mike Paige to see what is needed for the hospitality room and club night. He is coordinating for these functions. The club will be reimbursing members \$ 25.00 per 5 gallon batch for beers brewed for the conference. See your neighborhood officer if you have any questions. Also, check out **club brew nights** on the third Fridays at Kathy Thompson's. This is a great chance to do some extract brewing, sample some beers and have fun! We are starting at 6PM and we are making a stout and an amber pale ale. Please try to RSVP if you can make it. She is located at 1620 N Sagrimore Cir, Lafayette

I am still interested to see how many of our club members would like to participate in a **BJCP study group**, to prep to take the **BJCP Exam**. Please send me an email to [srskid@hotmail.com](mailto:srskid@hotmail.com) so we can establish the level of interest in the club or look me up at the next meeting.

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Looking forward to seeing you at the **Boulder Outlook Hotel and Suites** - 800 28<sup>th</sup> St, Boulder, Co 80303 for another great meeting.

Prost!



*Bob Kauffman filling his glass from Oskar Blues 'Fountain of Truth' at the AHA Rally*

*Now that's good water!*

## *Vice President(s) Corner*

*Note: Rather than writing a style-of-the-month column for this issue of the Wort Alert, the VPs have joined forces to offer solutions to a homebrewing dilemma many of us face.*

### **Bottling For Competition: What To Do If You Keg Your Beer**

*By Dan Rabin*

Many, if not most of us, keg rather than bottle our homebrew. This can present a challenge when we need bottled beer for a homebrew competition.

There are a variety of solutions to this situation. One approach is to use one of a number of gadgets that have been devised to transfer conditioned beer from keg to bottle. Bob K. talks about some of these gadgets later in this article.

I use a different approach that is cheaper, requires no special hardware and yields excellent results. The basic idea is to bottle-condition a small portion of your beer by individually priming a few bottles at kegging time. Here's the procedure.

Prepare your keg(s) and racking equipment as you normally would. In addition, clean and sanitize up to fifteen 12 oz. bottles, bottle caps, a small funnel and a ½ TBL measuring spoon.

In a small pot, add ½ cup corn sugar to 1 cup (8 oz.) water and bring to a boil. Reduce heat and boil gently for 5 minutes. Remove from heat, cover and let cool for a few minutes.

Using the measuring spoon and funnel, carefully add ½ TBL of the priming solution to each bottle. If you want to bottle up a few bombers for your homebrew barchives, add a full tablespoon to each 22 oz. bottle.

Place your bottles on a tray to catch spills, then siphon beer into each bottle - one of those plastic tube pinchers on your racking hose will help with this. When the bottles are filled to the desired level, transfer the remaining beer into your keg. As the keg is filling, cap up the bottles and stick 'em in the back of a closet or other dark, out-of-the-way place for a few weeks. Voila! Perfectly conditioned homebrew.

### **Bottling For Competition, Part Two.**

*By Bob Kauffman*

Well, there's nothing high tech about the first method I'm going to talk about. It simply requires a little advance planning, a piece of 3/8" siphon tubing, a capper all set up and ready to go and some practice. The advance planning consists of cranking up the gas on the keg(s) you want to bottle from a couple of days in advance. The reason you do

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this is because you'll lose some CO<sub>2</sub> during the process of filling the bottle. This is not really a bad thing, because it purges the air from the bottle and helps to keep your brew in good shape by limiting the effects of oxidization. That probably won't be a problem for a local competition like our Reggale and Dredhop, but for the National Homebrew Competition and any others that you might mail your beers off to compete in, it could make a big difference.

Anyway, start by turning up the gas to about twice your desired serving pressure (or more if it's a beer like a Weissbier or Belgian ale that you want to be very effervescent when it's served) at least the day before, and preferably a couple of days ahead of time. It also helps to chill your beers down as cold as practicality will allow. This will minimize the CO<sub>2</sub> loss while filling. You can also minimize foaming by chilling the bottles you're about to fill in ice water or in the refrigerator, but I usually haven't done that. OK, now we're ready to fill 'em. Cut a piece of that 3/8" siphon tubing (the same size you most likely already use for transferring beer from carboy to carboy), so that it will fill a bottle from the bottom up. Next, twist the tubing onto your picnic style faucet so that it will stay on while filling. OK, one more piece of equipment is very useful at this point, and that would be a one-gallon bucket to place the bottle in while filling. You're going to have beer flowing out the top of the bottle, and this one gallon bucket will not only catch the beer, it will allow you to pour it into a glass to consume it. We don't want to waste it, do we? NOT!! It helps to vent the gas pressure down some if you've planned ahead and cranked it up as I mentioned earlier. This will also help to minimize foaming. Now, put that siphon tube you've attached to your keg faucet all the way into the bottle and fill from the bottom, raising the tubing but keeping it submerged in the beer until the bottle is full. My experience says that the first bottle is going to foam and may not fill to the desired level, at least without a lot of beer flowing out the top. My usual practice if this is happening is to go ahead and cap the bottle and try again. The subsequent bottles are usually much easier to fill. Now, here's the other part that gets better with practice, and that's capping. As I mentioned earlier, you want your capper ready to go and right next to your keg on a sturdy surface so you can slam a cap on the beer right away. Try putting an old hand towel or washcloth on your capper platform to catch the overflow. Old towels never die at my house, they just come downstairs to the brew room. Give this method some practice and you'll get the hang of it quicker than you think.

Now, the next method consists of spending \$\$\$. You can buy or make a counter pressure bottle filler (which I don't recommend), or you can buy a Beer Gun. This is a very cool gadget for about \$75-80 that purges your bottles with CO<sub>2</sub> and then fills them right from your keg. I'm sure you've seen them advertised in Zymurgy and other places. The \$75-80 price assumes that you have the other fittings required to hook it up. If you don't it's going to cost you a few bucks more. A lot of what I described in the previous method will help you with your Beer Gun, including turning up the gas and PRACTICE, PRACTICE and more PRACTICE. Remember you can consume the practice bottles. The overflow bucket is obviously a plan here as well. I won't go into the Beer Gun method any further, because you're probably tired of reading this by now, and also when you use it, you'll figure it out. It's very easy, as Kathy and Dennis and Rich and Faith will attest after using my Beer Gun. Now get busy and practice one of these bottling methods. Your homebrew club is counting on you! Bob

## ***18<sup>th</sup> Annual Reggale and Dredhop HBA Members Winners***

### **Best of Show-Mead**

**Kathy Thompson-Sweet Cyser**

#### **Category 2-Pilsner**

**2nd Place Jeff Griffith**

**Classic American Pilsner**

#### **Category 7-Amber Hybrids**

**3rd Place Bob Kauffman**

**Dusseldorf Alt**

#### **Category 10-American Ale**

**1st Place Brandon Overstreet**

**American Pale Ale**

**3rd Place Jeff Storm**

**American Pale Ale**

#### **Category 11- English Brown Ale**

**3rd Place Paul Ogg**

**Mild**

#### **Category 12-Porter**

**2nd Place Bob Kauffman**

**Robust Porter**

#### **Category 15-German Wheat & Rye**

**3rd Place Diana Vann**

**Dunkleweizen**

#### **Category 16-Belgian & French Ale**

**1st Place Jeff Griffith**

**Belgian Specialty**

**2nd Place Bob Kauffman**

**Biere de Garde**

#### **Category 18-Strong Belgian Ale**

**2nd Place Dan Rabin**

**Belgian Blond**

#### **Category 19-Strong Ales**

**2nd Place Susan Ruud/Ray Taylor**

**Old Ale**

#### **Category 23 & 17-Specialty & Sour Ales**

**3rd Place Joe Gerard**

**Berliner Weisse**

#### **Category 24-Traditional Mead**

**1st Place Charlie Sturdavant**

**Tamarisk Sweet Mead**

**3rd Place John Allison**

**Semi-Sweet Mead**

#### **Category 25C-Melomel**

**1st Place Mike Carroll**

**Raspberry Melomel**

**Category 25 A & B, Category 26**

<b>1st Place</b>	<b>Kathy Thompson</b>	<b>Sweet Cyser</b>
<b>2nd Place</b>	<b>Diana Vann</b>	<b>Lavender Mead</b>
<b>3rd Place</b>	<b>Mike Carroll</b>	<b>Black Raspberry, Vanilla</b>

***Congratulations to Everyone! And thank you to everyone to entered and volunteered!***

## ***Events Calendar***

### **Who's Doing What and When**

Month	March	April	May
Day	2/27/2007	3/27/2007	5/22/2007
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 coordiate 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**

March 27th, 2007 (fourth Tuesday monthly) 7PM

**Speaker: Charlie Papazian**

## ***Upcoming Beer Styles***

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***

**April 6th**

TBD

## ***Brewing Friday***

**April 20th**

Extract Brew for NHC. Everyone is invited!

## Upcoming Beer Events

Avery Dinner at Zolo Grill March 20th

<http://www.averybrewing.com>

Mead and Tapas March 20<sup>th</sup>

<http://www.coloradoeats.com/tastes/news.htm>

Beer Dinner at the 'Kitchen' in Boulder with Left Hand Brews April 1

<http://www.thekitchencafe.com>

2007 National Homebrew Competition entries due April 2 - 13, 2007

Let us know if you can brew a keg for the club.

Strong Ale Fest April 6-7

<http://www.averybrewing.com>

Flying Dog Brewery Midnight brewery tour - April 6

[www.flyingdogales.com](http://www.flyingdogales.com)

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](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 19-23**

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

### **Officers:**

**President:** Steve Skidmore [president@hopbarley.org](mailto:president@hopbarley.org)

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