



The Wort Alert

May 2008
Volume 20, Issue 5

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

Meeting Place: Masonic Lodge, corner of Pine and Broadway in Boulder.

President's Corner

Greetings Alers. I am writing this article for the last time in my position as president because I am moving out of the Denver area and will not be able to serve as president after this month. As of this writing, we're not sure who the new president of Hop Barley will be, but rest assured they'll do a great job, hopefully much better than me!

Thanks to all of you who attended our April meeting and learned a little about beer tasting and detecting off flavors from Garth Bontrager of New Belgium. I know the flavor kit didn't completely portray some of the common off flavors in beer but I still think the club got a lot of value out of the experience. Next time we do it we'll have to make sure and get more kits.

Judging at the First Round of the NHC for the Old West at the Breckenridge Brewery on Saturday, April 26, 2008, went very well. The brewery was a fantastic host and Scott Jackson and Dottie Clapp did a great job organizing the competition. Many Alers were there judging and stewarding and I encourage you to think about judging or stewarding in events like this in the future as they're very educational and fun and you can help out a great cause.

We still need volunteers to help coordinate a BJCP study course for this spring and summer. We will coordinate the study sessions with other clubs in the area and volunteers will be in charge of setting up meetings dates and venues and handling questions from participants. Please contact Kathy Thompson or Deb Lee if you are interested in volunteering.

This month's meeting features the new Golden Brewer competition with homebrewed beers made from the second runnings of Golden City's annual barleywine mash in late January. Jeff Griffith, head brewer at Golden City Brewery, will be the featured speaker and he will help judge all the entries. Bring your palates!

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Join the boys of summer at June's First Saturday Out (FSO) on Saturday, June 7, at Coors Field for the Rockies game against, appropriately enough, the Milwaukee Brewers. You can sign up with Kathy Thompson (kt4321@gmail.com) to attend and the club is buying a block of tickets so everyone can sit together. Play ball!

Thank you for being a great homebrew club and for putting up with me during my tyrannical reign as your president. I have greatly enjoyed the experience to work with all of you and I will miss being a part of the club. Save a spot for me at GABF and other beer festivals and we'll have a brew and catch up on happenings in our lives.

Hop on!

Jason Cox

Vice President's Corner

Check out this article from Joe Sixpack Beer Reporter, titled; Sixpack Sez

<http://www.madville.com/link.php?id=187304&t=4>

Below is an example of a Second Runnings you can do at home. This was "borrowed" from the MaltoseFalcons website. Rich Keen, a member of HBA, has also created many second runnings from a Samiclaus recipe of his own. It was quite tasty. But you better have a DD if you're having more than a "taste".

Brew a Big Beer, and create a second runnings to enjoy now. The "Big Beers" club only competition is in March '09.

2001 DECEMBER - SHOP BREW - FALCONSCLAWS 2001 - SAMICLAUS CLONE

Style: Holiday Ale/ Old Ale
Brewed by: Kevin Baranowski
Brewed at: [Shop System](#)
Batch Size: 5.0 Gallons (US)
Boil Time: 90 minutes
Est. OG: 1.143
Actual OG: 1.139
Est. IBU: 31.8
Est. Color 22.9 SRM

[Recipe Index](#)

Grains, Extracts, Sugars

Malt Name	Maltser	Amount	Percentage
Pilsner Malt	German	28.75 lbs	83.9%

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Crystal 65L	German	1.50 lbs	4.4%
Munich Malt	American	1.50 lbs	4.4%
Vienna Malt	American	1.00 lbs	2.9%
Melanoidin Malt	American	0.50 lbs	1.5%
Dark Candy Sugar	Belgian	1.0 lb	3.1%

Hops

Name	Form	Alpha	Oz	Time
Styrian Goldings	Pellet	4.0%	1.75	60
Hallertauer Mittelfruh	Pellet	3.8%	1.50	15
Hallertau Hersbrucker	Whole	2.3%	0.50	2

Yeast

Man.	Code	Name	Type
White Labs	885	Zurich Lager	Liquid Lager

Mash Schedule

Step	Rest Temp	Rest Time	Heat	Water
Mash In	124 F	30 minutes	Infusion	36.3 Qts
Sac Rest	154 F	60 minutes	Direct	

Extras

Notes

No-Sparge Batch. First runnings only into boil kettle.

Candi Sugar added for last 0 minutes of boil

2001 DECEMBER - SHOP BREW - SECOND DUNKEL

Style:	Dunkel
Brewed by:	Kevin Baranowski
Brewed at:	Shop System
Batch Size:	5.0 Gallons (US)
Boil Time:	60 minutes
Est. OG:	1.054

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Actual OG: 1.054

Est. IBU: 29.9

[Recipe Index](#)

Grains, Extracts, Sugars

Malt Name	Maltser	Amount	Percentage
2nd Runnings Falconsclaws 2001		12 gallons	
Carafa	German	0.25 lb	

Hops

Name	Form	Alpha	Oz	Time
Saaz	Pellet	3.9	1.0	60
Hallrtauer Mittelfruh	Pellet	4.4	1.0	30

Yeast

Man.	Code	Name	Type
Wyeast	2206	Bavarian Lager	Liquid Lager

Mash Schedule

Step	Rest Temp	Rest Time	Heat	Water
Steep	150F	60 minutes	Infusion	3 qts

Extras

Notes

Second Runnings of [Falconsclaws 2001](#)

Steeped the Carafa for color and flavor

Enjoy!

[Kathy Thompson: Secretary](#)

Events Calendar

Who's Doing What and When

Month	May	June	July	August
Day	5/27/2008	6/24/2008	7/22/2008	8/22/2008
Red Group	Food	Setup/Cleanup	Beer	Relax
Blue Group	Setup/Cleanup	Beer	Relax	Food
Green Group	Beer	Relax	Food	Setup/Cleanup
Orange Group	Relax	Food	Setup/Cleanup	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 Masonic Lodge

The Masonic Lodge is located on the corner of Pine and Broadway, Boulder, Colorado 80303

Additional parking is available at the Lutheran Church

April 22nd (fourth Tuesday of the month, 7PM)

May 27th

Upcoming Beer Styles

May - Second Runnings

June - Mead*, Cider, Fruit Beers

July - Wheat-Based Beers

August - Imperial (any style)

September-Marzen

October-Spiced/Harvest

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November-Oaked/Smoked
December-Stouts
January-Belgian/French*
February-
March-Big Beers(1.080 and up)*

**Club only competitions*

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 Friday Out (actually a Saturday)

Rockies Game-Brewery Night at Coors Field 6:05pm. GO ROCKIES!!!

Upcoming Beer Events

****Chili Pepper & Brew fest**

[Friday - June 06, 2008 @ 01:00PM / ends @ 01:00AM](#)

Beer Festival @ [Snowmass Village](#)

Snowmass Village, Colorado

(800) 766-9627

****Great Divide 14th Anniversary Party!**

SAT. JUNE 7TH 2PM-6PM OUTDOORS

LIVE MUSIC: [THE TIPPETTS](#), [WIDOWERS](#), AND [THE SWAYBACK](#)

SPECIAL RELEASE BEERS, BARBEQUE

\$10 PER PERSON ALL PROCEEDS GO TO CHARITY

****National Homebrewers Conference**

June 19-21, 2008- in Cincinnati, Ohio USA

****19th Annual Colorado Brewers' Festival**

[Saturday - June 28, 2008 @ 11:00AM / ends @ 06:00PM](#)

Beer Festival @ [Old Town Square](#)

Fort Collins, Colorado

970.484.6500

****Four on the Fourth 4K**

[Friday - July 04, 2008 @ 09:00AM / ends @ 03:00PM](#)

Tasting @ [Avery Brewing Company](#)

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Boulder, Colorado
(303) 440-4324

<http://www.hopbarley.org/event> for other events and details