



The Wort Alert

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

Wanted: Fearless President of Homebrew Club

If interested, please email secretary@hopbarley.org.

(Temporary) *President's Corner*

Hello Fellow Alers! It's almost that time...The GABF is just around the corner. Hopefully you all have your tickets or are helping out in some way to score some free tickets. Janis has been looking for some volunteers to man the homebrewers booth if you're interested. Lots of other fun activities that week, just ask around. PLEASE don't forget our special meeting on 10/7/08 at the Falling Rock at 7pm with Zac Triemert from the Upstream Brewery. KROC also has a special event at the Denver Marriott City Center on 10/9/08 at 8pm, The World Brewers Forum, which sound like a great educational event/drinking opportunity.

Don't forget about Left Hand's Birthday Party this Sunday, go on up and give Skid a hand educating the masses about our club and have a few beers while you are there.

Pick up for the Cider is 10/3/08. Let's make some great ciders to share and have a friendly competition down the road. See newsletter for details.

October's meeting will feature the folks from Denver's newest brewery, Del Norte, which should be cool. Harvest or spiced ales will be featured, bring some brew with your hops, or flowers like I will be doing, to share. Don't forget to label beers as to what is in them so others can learn from your hard work. Start making those big oaked/smoked beers for November and those stouts for December.

Start thinking about what officer role you would like to take on next year, we will be "changing the guard" in a couple of months. It's a great way to learn a lot, give back, and get an opportunity to spend even more time with some fellow Alers!!!

Don't forget, free beer for all members if you bring along prospective new members to meetings!!!

I hope to see all of you a lot this next month. Please remember to drive safely, if you have to drive at all, during the GABF.

Kevin

Eat well and drink good beer!

Vice President's Corner

Octoberfest

Well, here we are and it's almost October, so what should be the beer style? Duh. Octoberfest is part of BJCP Category 3, European Amber Lager. First, we'll cover the style guidelines, and then talk about the brewing and drinking part.

BJCP Category 3B, Octoberfest. **Aroma:** German (Vienna or Munich) malt aroma. A light toasted malt aroma may be present. No fruitiness, diacetyl or hop aroma. **Appearance:** Dark gold to reddish amber color. Bright clarity, with solid foam stand. **Flavor:** Distinctive and complex maltiness may include a toasted aspect. Hop bitterness is moderate, and hop flavor is low to none. Balance toward malt, though the finish is not sweet. **Mouthfeel:** Medium body, with a creamy texture and medium carbonation. **Overall Impression:** Smooth and rather rich, with a depth of malt character. This is one of the classic malty styles, with a maltiness that is often described as soft, complex, and elegant but never cloying. **Ingredients:** German Vienna malt should be the backbone (if not the entirety) of the grain bill, with some Munich malt and possibly crystal malt. Continental hops, especially noble varieties, are most authentic. **Vital Statistics:** OG: 1.050-1.064. FG: 1.012-1.016. IBU's: 20-30. SRM: 7-14. ABV: 4.8%-6.5%.

I won't cover the style guidelines for Vienna, as it is very similar to Octoberfest, except the starting gravity is 1.046-1.052. I should mention that Octoberfest was originally an adaptation of the Vienna style. Vienna was developed in the 1840's after the isolation of lager yeast. Anton Dreher and Gabriel Sedlmeyer collaborated on this tremendous change in the brewing world. Dreher introduced the lager yeast at his brewery in Vienna, while Sedlmeyer did the same at his brewery in Munich. Lager yeast was brought to Pilsen, Czechoslovakia, about a year later. It is fair to say that this is the single most revolutionary event in brewing history. Consider if you will, that more than 90% of the beer brewed today is lager beer. Of course, most of that is not the kind of beer we're after. As significant as the yeast, the advances in the quality of the brewing ingredients, most notably the malt. Octoberfest was brewed in the springtime, aged all summer in ice caves and cellars and then tapped in the fall. Imagine the anticipation there must have been after waiting for this beer all summer. Fortunately, with the advent of refrigeration in the late 1800's consumers no longer had to wait all summer for a good lager beer. And, of course, we don't have to wait for cold weather either, as long as you have a spare refrigerator.

For those of us wishing to brew a good German amber lager at home, we should remember what Dreher and Sedlmeyer learned in the mid 1800's. That is, use quality German malts, hops and yeast. Fortunately, they are a lot easier to obtain than they were 150 years ago. I recommend a decoction mash. It's not that difficult or time consuming to do a single decoction mash, but if you'd rather not, at least do a step infusion mash. The main thing here is: don't be afraid to brew one of these beers. For those on the lookout for

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local microbrewed examples of the style, I'm afraid you're on your own. My friend Ken Jones at the Glenwood Canyon Brewpub has an Oktoberfest on tap, but I have not had a chance to try it. Given the excellent quality of their other beers, I'm sure it will be worth a try. Also, if you get to Oskar Blues, which I will this weekend, try theirs. I know there are others available, so let me know if you find a worthy one. Prost! Bob

Events Calendar

Who's Doing What and When

Month	September	October	November	December
Day	9/23/2008	10/28/2008	10/28/2008	10/28/2008
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.

September 23rd, 7 PM

Upcoming Beer Styles

September - Marzen
October - Spiced/Harvest
November - Oaked/Smoked
December - Stouts
January - Belgian/French*
February - Pilseners/Light Lagers
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 (TBD)

Upcoming Beer Events

**Sept. 26 – Oct. 11th- Queen of Beers entries accepted
(see HBA website)**

**October 7th- Zac Triemert from the Upstream Brewery
@ The Falling Rock Tap House**

**October 9th- World Beer Forum-See details @
www.kroc.org**

October 9th-11th- GABF

November 1st- Teach a Friend to Homebrew Day

November 1st-AHA Rally @ [Hops Grillhouse and Brewery](#) - Northglenn, Colorado

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