



The Wort Alert

September 2007
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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 September '07!

You guys are outstanding. Our **Annual Auction Meading** was a great success. Thanks to your support we raised over \$ 3,100.00. This money will go a long way to supporting our club activities for the upcoming year. So, we've got funding, all we need soon is a few folks to step up as officers for the upcoming year. **The regular October meeting is for our election.** It really isn't all that much work and a heck of a lot of fun. Our business meetings once a month is the primary commitment and always a good time. Since we are having an extra **special GABF meeting on October 9th** we can focus on the business at hand.

Speaking of club activities, the club's **annual picnic** was September 8th at the Heil Ranch. Another huge success thanks to good organization and the memberships participation. Are we having fun or what! Thanks to everyone for pitching in. Good food, great beers....Good times. Good job.

Next Meeting: Again, coming up for our **September meeting** again this year is the **Open Completion.** One winning fermented entry will be selected by preference poll by members attending the meeting. So get busy brewing up something special or dusting off that old bottle of whatever. I believe there is a trophy for the winner! **Dave Mentus of the Pumphouse** is working on a Kombucha project and may be on hand for a little show-n-tell.

Here's another heads up on the **October FFO** is planned for Saturday **October 6th at Golden City Brewery** and **October 9th for our Extra Special GABF meeting.** More details on this to come via eblast.

Prost!

Vice President(s) Corner

The Best Bock I Ever Had

By Dan Rabin

Bocks are generally thought of as spring beers, but we're following the AHA's lead and declaring September bock month this year.

Bocks are relatively strong malty lagers. They can be dark or pale. They're a challenging style to homebrew. If you're thinking of brewing one, a few sources to check out include the BJCP website (www.bjcp.org/styles04/Category5.html) and the book entitled *Bock* by Darryl Richman.

Well-made bocks are not as scarce as they once were in this country, but the need for long lagering and our general preference for hoppy beers discourage many small breweries from making them. I have a special fondness for bock beers for reasons that go beyond the fact that a well-crafted, strong malty lager is a blissful experience for all but the most devout hopheads.

One drizzly spring day, about ten years ago, I found myself in the airport in Frankfurt, Germany, with a long layover. I was on my way home from an exhausting week-long business trip to an unattractive, oil-intensive city named Surgut, in central Siberia. The week had featured orange tap water, awful food, bad beer and brutal hangovers resulting from my efforts to keep pace drinking vodka with my Russian and Finnish business associates.

Feeling bored and adventurous, I decided to take the train into central Frankfurt to have a look around. On the train, I met an elderly, English-speaking German man and his über-intelligent dog (a German Shepherd). After chatting for a while, he decided to postpone his plans for the day in order to show me around the city.

To make a long story short, I spent several very enjoyable hours touring Frankfurt with this nice old guy and his dog and learning about his life and his city. Before heading back to the airport, he brought me to a bar that he thought I would enjoy as I had mentioned my fondness for beer. It was May 1, and they had just tapped a keg of a locally-brewed maibock. I can still taste that beer to this day.

It was golden in color, slightly darker than a pils, with a mild, almost vanilla-like malty nose. The flavor was subtly sweet, flawlessly clean, and it finished with a surprisingly-aggressive, if short-lived, hoppiness that cleansed the palate and begged for more of the same. In short, it rocked!

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Now, whenever I drink a bock, I think about that beer in Frankfurt and that kind old man and his four-legged companion. If you were hoping to learn something about homebrewing bock beers, sorry I wasn't much help. But here's some advice that may be useful. Be adventurous and make new friends. It may lead you to some great beers.

Below is a doppelbock recipe from Flying Dog Brewery's Open Source Beer Project. Note that the recipe is for 50 bbls and needs to be scaled down for homebrewing. However, malt percentages and hop IBUs are given, so it shouldn't be hard. Get all the details at www.opensourcebeerproject.com.

Flying Dog Collaborator Doppelbock

50 bbl

Targets:

OG: 19.5 P

FG: 5.0 – 5.5P

Color: 18 – 22 SRM

Bitterness: 22 – 25 IBU

Conversion Temp: 155 – 156F

Total Conversion Time: 1.5 Hours

Boil Length: 2 Hours

Primary Fermentation Temp: 52F

Lagering Temp: 34F

Grist: LBS %

Weyermann Munich "Type I" 2240 75

Weyermann Munich "Type II" 550 19

Weyermann Cara-Munich 55 2

Weyermann Cara-Amber 55 2

Weyermann Melanoidin 55 2

TOTAL: 2955 100%

Hops: (2 hour boil) LBS

Warrior (15.1% alpha) @ 30 minutes into boil 12.5

Mt. Hood (4.2% alpha) @ 90 minutes into boil 8.0

Mt. Hood (4.2% alpha) @ 105 minutes into boil 4.0

Events Calendar

Who's Doing What and When

Month	September	October	November
Day	9/25/2007	10/23/2007	11/27/2007
Red Group	Food	Setup/Cleanup	Beer
Blue Group	Setup/Cleanup	Beer	Relax
Green Group	Beer	Relax	Food
Orange Group	Relax	Food	Setup/Cleanup

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

September 25th, 2007 (fourth Tuesday monthly) 7PM

Open Competition! Bring your best homebrew

Upcoming Beer Styles

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 Saturday Out

Golden City Brewery, Golden – Oct. 6th

Upcoming Beer Events

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

9/22 - 2007 Tour De Phat at New Belgium Brewing

10/9 – Special GABF Meeting at the Falling Rock

10/11-13 – Great American Beer Festival