



The Wort Alert

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Newsletter for Hop Barley and the Alers Homebrew Club, Boulder, CO

<http://hopbarley.org>

President's Corner

Ryan Thomas

Last month several of our members attended the National Homebrewers Conference in Oakland. This was a phenomenal opportunity to learn from professional brewers and brewing experts, meet other enthusiastic homebrewers and to sample copious amounts of excellent beer. I personally left with a notebook full of new techniques and ideas, and an expanded palate. This year's NHC offered several opportunities to sample the beer-infused and beer-paired delights of Sean Paxton, the Homebrew Chef. Check out his website at thehomebrewchef.com for recipes and menus, plus a viable procedure for cloning Dogfish Head's 120 Minute IPA (20+% ABV). The presentations from the conference will also soon be available at the AHA's beertown.org website. Unfortunately none of our brewers with beers in the final round of the national competition ended up in the medal round.

Our Beer Judge Certification Program study group is now in full swing, and has set a test date for December 5th. If you would like to join the study group or just take the test then talk to Mike Paige or John Allison to get involved with the group.

This month at our meeting we will be focusing on Mead. David Myers from Redstone Meadery will be our speaker, and he will be giving us tips and procedures for making better meads at home. We will also be making the mead from the recipe we created at the last meeting. We decided to go with a hopped mead, technically a Metheglin spiced with hops. We'll do the pre-fermentation work in the kitchen during the meeting, and then next spring we can add some dry hops. We are hosting the 2010 August Club-Only mead competition, so hopefully we can take David's advice and produce some excellent meads for our in-club judging and find a spectacular one to send on to the Club-Only finals.

Our fellow local club KROC in Broomfield is hosting the next Club-Only competition in August - Amber Hybrids. If you've been attending the BJCP classes you know that these are the North German and Düsseldorf Alts and California Common (Steam). At this month's meeting we will hold our in-club judging to determine whose beer will represent us at the competition. If you have an Alt or Steam Beer please bring it to the meeting for judging.

Finally, looking forward to August we have our annual auction. This provides about one third of the operating budget for the club, along with dues and Dredhop. We need plenty of auction items, so if you have a relationship with a brewery or have something you can provide please let one of the officers know. Some of the most successful items in the past years have been Mead Tastings and Imperial Stout tastings, so if you

have a similar idea (beer dinner anyone?), please consider donating. We would also like to invite non-members from around the area to attend and give us money, so if you know homebrewers in another club or that aren't in a club let them know when and where they can get some great deals.

That's all I have this month. I look forward to seeing you all at the meeting on the 28th.

Cheers!

Ryan

Amber Hybrid Beer

by Matthew Anderson

Amber Hybrid Beers are light-amber to brown in appearance and their fermentation temperatures are abnormal for the type of yeast used. California Common Beer, Northern German Altbier, and Düsseldorf Altbier fall into this category. California Common Beer is fermented with lager yeast at near ale temperatures (55 - 60°F). Northern German and Düsseldorf Altbiers are fermented with ale yeast at near lager temperatures (60 - 65°F). This abnormal fermentation temperature is the defining characteristic of a hybrid beer which combines the smoothness of a lager with the subtle fruitiness more commonly found in an ale.

Michael Jackson states in *The New World Guide to Beer* that California Common Beer is the only true beer style to have originated in the United States. It was developed in northern California in the late 1800s when lager beers were gaining popularity, but before refrigeration was widely available. Brewers in the upper Midwest were able to take advantage of cold winter temperatures and were able to cut ice from lakes for storage in caves and use during the summer. Because California did not “enjoy” the same cold winters, an alternative method for brewing lagers had to be created and the solution was the California Common style. The lager yeast used to make this style performs well at ambient temperatures found in northern California.

Also in the late 1800s, but half a world away, ales were experiencing a revival in Germany and this facilitated the development of Altbier. The German word for old is “alt” and Altbier refers to beer made in the old way which was essentially the use of top fermenting ale yeast rather than lager yeast. However, the popularity of lagers may have prompted brewers to ferment their ales at lower temperatures and subject them to a period of cold conditioning to create a smoother, more lager-like ale. Northern German Altbier tends to be darker than Düsseldorf Altbier and Düsseldorf Altbier tends to have more hop character than Northern German Altbier.

| Beer Judge Certification Program (BJCP) Style Guidelines | | | |
|---|-------------------------------------|------------------------------------|--------------------------------|
| | 7A – Northern German Altbier | 7B – California Common Beer | 7C – Düsseldorf Altbier |
| Original Specific Gravity | 1.046 – 54 | 1.048 – 54 | 1.046 – 54 |
| Final Specific Gravity | 1.010 – 15 | 1.011 – 14 | 1.010 – 15 |
| Alcohol By Volume (%) | 4.5 – 5.2 | 4.5 – 5.5 | 4.5 – 5.2 |
| Int'l Bitterness Units (IBU) | 25 – 40 | 30 – 45 | 35 – 50 |
| Color (SRM) | 13 – 19 | 10 – 24 | 11 - 17 |

Düsseldorf Altbier Recipe

Chris Smith's gold medal winning Düsseldorf Altbier recipe from the 2008 Upper Mississippi Mash-Out was published in the May/June 2008 issue of *Zymurgy*. Extract and all-grain versions were published. In the extract version, the caramel malt is steeped in two gallons of cold water and heated to 170°F. The all-grain version utilizes a step infusion mash with rests at 122°F for 25 minutes, 148°F for 15 minutes, and 156°F for 15 minutes. Both versions are fermented at 60°F and then lagered for 30 days at 32°F.

Extract Ingredients:

8.50 Pounds of Liquid Munich Malt Extract

0.25 Pounds of Caramel Munich Malt

1.50 Ounces of Whole Northern Brewer Hops (9.3% AA / 60 Minutes)

0.50 Ounces of Hersbrucker Hops (3.3% AA / 15 Minutes)

1.00 Ounces of Whole Sterling Hops (6.0% AA / Dry Hopping)
Wyeast 1007 – German Ale Yeast

All-Grain Ingredients:

9.30 Pounds of Munich Malt
1.00 Pounds of Pale Malt
0.25 Pounds of Caramel Munich Malt
0.88 Ounces of Whole Northern Brewer Hops (9.3% AA / 90 Minutes)
0.50 Ounces of Hersbrucker Hops (3.3% AA / 15 Minutes)
1.00 Ounces of Whole Sterling Hops (6.0% AA / Dry Hopping)
Wyeast 1007 – German Ale Yeast

References:

BJCP Style Guidelines / Beer Judge Certification Program Inc. / St. Louis Park, MN / 2008 / pp. 12 – 13.
Daniels, Ray / “Designing Great Beers” / Brewers Publications / Boulder / 2000 / pp. 127 – 131 & 191 - 193.
Jackson, Michael / "The New World Guide to Beer" / Quarto Publishing / London / 1988 / pp. 71 & 215 - 216.
Smith, Chris / “Dusseldorf Altbier” / Zymurgy / May/June 2008 / p.57.

Upcoming Club Events

- Friday, July 31, First Friday Out at The Kitchen Upstairs
- Saturday, September 12, Annual HBA Picnic at Heil Ranch

Monthly Meetings

Our monthly club meetings are the 4th Tuesday of every month at 7pm. We meet at the Masonic Lodge, located on the corner of Pine and Broadway, Boulder, Colorado 80303. Additional parking is available at the Lutheran Church.

Each month color groups coordinate beer, food, and setup/cleanup.

Monthly Meetings (4th Tuesday)--Who's Doing What and When

| Group\Day | 7/28/2009 | 8/25/2009 | 9/22/2009 | 10/27/2009 |
|--------------|---------------|---------------|---------------|---------------|
| Red Group | Beer | Relax | Food | Setup/Cleanup |
| Orange Group | Setup/Cleanup | Beer | Relax | Food |
| Green Group | Food | Setup/Cleanup | Beer | Relax |
| Blue Group | Relax | Food | Setup/Cleanup | Beer |

Color Groups – Please bring your recipe along with your beer and tell us about it!

Color groups please coordinate food and beer.

One brew per group will be reimbursed. The brew should be in the style of the month.

Food will be reimbursed for up to \$75. Please see the treasurer in an unusual circumstance.

Bring in your receipts to be reimbursed by the treasurer.

Monthly Beer Styles

July - Amber hybrid*

August - European Amber Lagers*

September - GABF so no judging

October - Belgian strong ales*

November - Cider

*[Club only competitions](#) (see http://www.beertown.org/homebrewing/club_only/)

Upcoming Beer Events

Also see upcoming *Club Events*, above.

- August 1: Gnarly Barley Brew Festival and 1st annual Gnarly Barley Homebrew Competition at The Ranch in Loveland, Colorado: <http://www.larimercountyfair.org/gnarlybarley.html>
- August 1: AHA Mead Day: <http://www.beertown.org/events/meadday/index.html>
- September 19: Telluride Blues & Brews Festival at Telluride Town Park: <http://tellurideblues.com/index.html>
- September 24-26: Great American Beer Festival at Colorado Convention Center, Denver: <http://www.beertown.org/events/gabf/index.htm>

Announcements

Email your announcements for the Wort Alert to secretary@hopbarley.org.

- Mike Paige and John Allison have organized a Beer Judge Certification Program exam study group intending to take the exam on December 5. If interested, join the email list at http://hopbarley.org/mailman/listinfo/hbabjcp_hopbarley.org or talk to Mike or John.