



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

I hope everyone had a great time during Beer Week and got to sample some tasty brews. Our meeting last month at Falling Rock drew a big crowd, and there were quite a few pros in the room that weren't members. We also had an Aler take home a GABF medal – Brian Patterson won Bronze in the ProAm with Upslope Brewing. Congratulate Brian and get over to Upslope and give it a try.

At the August meeting we raised over \$3500 with the auction. This should help keep us in the black for a long time. We also decided to push out our club cider competition to November since that is our style of the month. Get your ciders ready and bring a few to judge and some to share. It will be interesting to see what everyone ended up with from the same raw materials.

Our group batch of mead has pretty much settled down now. It seems to have finished about 1.030, leaving a very sweet mead with about 11% abv. I've transferred it to a keg for ageing, and next summer we can taste test and settle on a dry hopping schedule that will put it at peak for the club judging before our Mead Club Only. There is still time to start some meads for the competition, but not much.

The next club only competition will be held in December and covers Belgian Strong Ales. If you have one that you've brewed that you like, bring a few bottles to share and enter in our club judging this month. We'll pick the best and send it in. The club pays for shipping and entry fees, so all you need to do is brew.

This month is also when we will elect new officers. As someone acting as George H.W. Bush once said, "Having accomplished all my goals in one term, there was no need for another". We need people to step up and take leadership roles as officers. Most roles don't have a huge time commitment, though President and Dredhop do have their busy moments. If you'd be willing to hold an office, please let me know. I'd hate to have to do nominations, but I will. We will also likely have a special presentation as our main theme.

I'd like to close my last President's Corner by recounting my favorite Beer Week memory from this year. This year I'm sure we all have lots of great memories, or at least a blank space where they should be. My highlight was getting to play Woody to George Wendt's Norm at the Rare Beer Tasting. Dan Rabin hooked me up with a volunteer spot, and I quickly commandeered the Samuel Adams Utopias table. Nothing like pouring the world's strongest beer (27%) to a crowd of beer lovers. The keg went fast, and one of my last patrons was George Wendt, the actor who played Norm Peterson on Cheers. Getting to serve one of the most recognizable beer drinkers on the planet put me in a good frame of mind, and I've been hearing his one liners

in my head ever since. I'll leave you with one of my favorites.

Woody: Hey, Mr. Peterson, can I pour you a beer?
Woody, but be sure to stop me at one. ...
one-thirty.

Norm: Well, okay,
Eh, make that

Cheers,
Ryan

Devilish Ales

by Matthew Anderson

It's almost Halloween and it seems like the perfect time of year to enjoy some devilish Belgian Strong Ales. They go by the names Duvel, Lucifer, Judas, Hades, Judgment Day and more. These beers are medium to full-bodied, some are pale and some are dark, many incorporate the use of candy sugar, and hop flavor can vary greatly. However two things are true of all the beers in this category; first, they are delicious and second, they are deceptively high in alcohol. I'm sure we've all been fooled by these tricksters once or twice over the years. The Beer Judge Certification Program lists Belgian Blond Ales, Belgian Dubbels, Belgian Tripels, Belgian Golden Strong Ales, and Belgian Dark Strong Ales in the Belgian Strong Ale Category.

Belgian Tripels have a devilish reputation because they are light, refreshing, and easy to drink yet high in alcohol. Their deceptiveness is due to the use of pale two-row malted barley. Belgium Tripels are similar to Belgian Golden Strong Ales, but they are slightly darker and more malt focused. New Belgium's Trippel is a hoppy Belgian Tripel with fruity esters and a touch of coriander.

Belgian Dark Strong Ales are dark, rich, and strong, with a big malty aroma. Lost Abbey's Judgment Day is a Belgian Dark Strong Ale brewed with raisin puree. It falls into the quadruple category with hints of raisin, chocolate, and some artisan farmhouse characteristics. This beer doesn't however make any attempt to fool you, it's just big and strong and it lets you know it. Have a Happy Halloween and make sure to brew some spooky beers.

Three-Nipple Tripel

Randy Mosher publishes a great Belgian Tripel recipe named Three-Nipple Tripel in Radical Brewing. It's a five-gallon recipe, the starting specific gravity is 1.080, it is about 8.0% alcohol by volume, and it has 43 International Bitterness Units (IBUs). This beer matures in three to four months

Extract Ingredients:

8.00 Pounds of Pale Dry Malt Extract
1.00 Pounds of Pale Crystal Malt
2.00 Pounds of Jaggery or Demerara Sugar
2.00 Ounces of Styrian Goldings Hops (7% AA for 60 Minutes)
1.50 Ounces of Saaz Hops (3% AA for 15 Minutes)

All-Grain Ingredients:

10.00 Pounds of Pilsner Malt
2.00 Pounds of Munich Malt
2.00 Pounds of Jaggery or Demerara Sugar
2.00 Ounces of Styrian Goldings Hops (7% AA for 60 Minutes)
1.50 Ounces of Saaz Hops (3% AA for 15 Minutes)

References:

BJCP Style Guidelines / Beer Judge Certification Program Inc. / St. Louis Park, MN / 2008 / pp. 40 - 42.
Jackson, Michael / "The New World Guide to Beer" / Quarto Publishing / London / 1988 / pp. 126 - 128.
Mosher, Randy / "Radical Brewing" / Brewers Publications / Boulder, CO / 2004 / p. 125.

Belgian Strong Ale, RateBeer, October 23, 2009

<http://www.ratebeer.com/Ratings/TopBeersByStyle.asp?StyleID=13>

Upcoming Club Events

- Tuesday, September 27, Club Monthly Meeting at the Masonic Lodge on Pine and Broadway in Boulder--Belgian Strong Ales (w/Club Only Competition) and officer elections.

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	10/27/2009	11/24/2009	12/22/2009	1/26/2010
Red Group	Setup/Cleanup	Beer	Relax	Food
Orange Group	Food	Setup/Cleanup	Beer	Relax
Green Group	Relax	Food	Setup/Cleanup	Beer
Blue Group	Beer	Relax	Food	Setup/Cleanup

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

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.

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Announcements

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

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