



# The Wort Alert

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

## *President Steve Skidmore*

### **The First Runnings from El Presidente!**

I am looking forward to the year to come for our club. But the first thing we should do is thank Kathy Thompson, the pack of VPs and all the other officers from last year for the great job they did. Buy 'em a round next time you see any of them.

### **2006-2007 Hop Barley & the Alers Officers List**

El Presidente	Steve Skidmore
Vice President	Dan Rabin
Secretary	Diana Vann
Treasurer	Carolyn Kauffman
Webmaster	Mike Paige
Past President	Kathy Thompson

Bob Kauffman also volunteered to back up VP and Bill Flinchbaugh to back up the Secretary and bring their voices to the board on a regular basis.

We have drafted a stellar group of officers this year that were ready to hit the ground running at our first officers meeting. **We plan to have our board meetings on the 2<sup>nd</sup> Thursday of the month and welcome any members to attend.** If you have ideas to help shape the club this is the place to do it because this is the club's general business meeting. Look for email reminders to be announcing the location each month.

These are all members that have been on the board in the past and have plenty of ideas to contribute.

### **2007 Agenda:**

The top priorities for the New Year are...

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First: **New Location** for our meeting place beginning in January. At this writing we would be welcome at the Boulder Outlook Hotel & Suites at 800 28<sup>th</sup> St. in Boulder. The room just south of the bar area is large enough and they are willing to accommodate our needs. More on this at our November meeting....

Second: With the **National Home Brew Conference**, is scheduled to be held *June 21<sup>st</sup>, 22<sup>nd</sup> and 23<sup>rd</sup> 2007* in Denver, CO. There will also be pre-conference activities from the beginning of that week. Our club along with Foam on the Range, CROC, Liquid Poets and High Plains Drafters each to be doing their part to help pull this off.

Third: This year's **18<sup>th</sup> Annual Reggale and Dredhop Homebrew Competition** needs to have full support from as many of us in the club as possible. With the NHC quickly following this competition in June, we will need the membership to volunteer for a list of jobs that will be posted for assignments ASAP. There is a core staff in place already—we just need a few tasks to be assigned to other members to make this run smoothly and minimize stress.

There were a many more points that were discussed at our recent business meeting. The Hop Barley website (<http://www.hopbarley.org>) came up repeatedly. Mike Paige has already started an ambitious plan using many new features and capabilities to revise our site. I think this revision will have a huge impact on the way we manage the club's affairs. Any members with skills interested in giving Mike a helping hand would be appreciated.

Okay, that's about enough for now, but there were a large number of other topics that came up when we met. Look for more ideas to improve the club as the weeks pass.

### **Next Meeting:**

For our November 28<sup>th</sup> meeting **Gary Glass, AHA Director**, has agreed to be our speaker. I have asked him to talk to us about what he sees going on with other homebrew clubs and the upcoming NHC in Denver. He will likely have other thoughts to share with us and then we will open the floor to your questions.

**Cheers!**



## *Vice President(s) Corner*

**By Bob Kauffman**

### **Scottish Ales**

All Scottish Ale Subcategories share the same description (Cat. 9A, 9B, 9C). The main differences are gravity and alcoholic strength. The stronger versions will have more intense flavors and increased bitterness to balance the malt.

#### 9A Scottish Light 60

OG 1.030-1.035      IBU's 10-20  
FG 1.010-1.013      SRM 9-17 (same for 9 B & C)  
ABV 2.5-3.2%

#### 9B Scottish Heavy 70

OG 1.035-1.040      IBU's 10-25  
FG 1.010-1.015      ABV 3.2-3.9%

#### 9C Scottish Export 80

OG 1.040-1.054      IBU's 15-30  
FG 1.010-1.016      ABV 3.9-5.0%

As you can see from these numbers, these are not big beers, nor are they hoppy beers. Scottish ales used to be stronger and more alcoholic, but according to Greg Noonan in his fine Scotch Ale book, the beers were taxed on the amount of malt used, and gradually became lower gravity ales. The lack of hops in these beers is very simple. Hops do not grow well (maybe not at all) in Scotland because of the Northern latitude of Scotland, so the Scots had to buy hops from the English. First, Scots are a very frugal (cheap?) bunch, and second, they hate the English. So these beers were balanced toward the malt, which grows just fine in Scotland. In fact, some very good barley is grown in Scotland, and I recommend you seek it out for your Scottish and Strong Scotch ales.

I'm going to focus on some tips for making Scottish ales, rather than go on about the style guidelines. There is misconception that peat smoked malt is a common ingredient in Scottish ales. For the most part the smokiness comes from the yeast, which is a very crucial ingredient for these beers. Both Wyeast and White Labs have an excellent strain for use in making Scottish ales. Wyeast #1728, Scottish Ale, and White Labs, WLP 028, are the only choices I would make when brewing. I've used both and been very happy with both. Pitch a larger than usual starter, because you should ferment these beers at 58-62F. If you don't have a large enough starter, you run the risk of low attenuation and a beer that finishes too sweet.

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Another key is the right kind of caramelly malt flavor. You cannot get this just with crystal malt. You must caramelize the malt sugars in the kettle, by running the wort into a hot kettle. A longer boil (1.5-2 hours or longer) than usual also helps.

Noonan recommends a very simple grain bill for a Scottish ale, pale malt and a little bit of roast barley. The roast adds color and a dryness to the mouth feel, which helps to balance the sweetness of the malt.

Other tips from Greg Noonan: Create a thick mash at high temperature (154-156F). Sparge with hotter water than usual (180F) to get all the sugars out of the thick mash. Add hops at 45-60 minutes to go in the boil.

These are great winter session beers and if you love a good malty brew as I do, give a Scottish Ale a try.

-Bob

**Note from Dan:** If you're headed to Summit County this winter, Pug Ryan's Steakhouse & Brewery in Dillon brews a superlative Scottish ale. Before you go, sign their online guest book to get a coupon for a free beer.

## 80 Shilling Scottish Ale

8 lbs. Pale Malt  
2 oz. Roast Barley  
1.5 oz. East Kent Goldings  
Wyeast #1728 or White Labs WLP 028  
OG 1.044      FG 1.010-1.014

Mash grains for 1 hour at 154-156F. Sparge with 180F water until you've collected 6.5 gallons total volume. Boil for 90 minutes, adding the hops at 60 minutes. If you wish, add .5 oz before the boil starts and the rest at 60 minutes. Pitch at 60F and keep fermentation temp at 65F or below. Cold conditioning 2-4 weeks will greatly improve this beer.





# Events Calendar



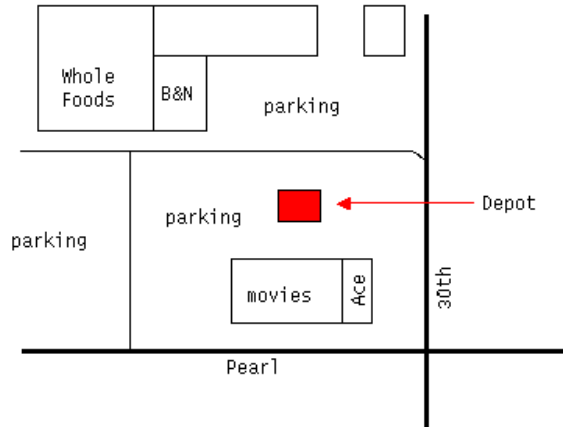
## Who's Doing What and When

Month	November	December	January
Day	11/28/2006	12/26/2006	1/23/2007
Red Group	Beer	Relax	Food
Blue Group	Relax	Food	Setup/Cleanup
Green Group	Food	Setup/Cleanup	Beer
Orange Group	Setup/Cleanup	Beer	Relax

## HBA Club Meeting

November 28th, 2006 (fourth Tuesday monthly)  
7PM at the Depot (Pearl and 30<sup>th</sup>)

Guest Speaker:  
**Gary Glass, AHA Director**



## Upcoming Beer Styles

November            Scottish and Irish Ales, BJCP category 9  
December            Belgian Strong Ale, BJCP category 18  
January                Low Gravity/Session Beers (OG < 1.045)\*

Categories accepted for this competition include: 1. A, B, D (Light Lagers); 2. A, B, C (Pilsners); 4. A (Dark American Lager); 6. A, B, C, D (Light Hybrid Beers); 8. A, B (English Pale Ales); 9. A, B, C, D (Scottish and Irish Ales); 10. A, B, C (American Ale); 11. A, B, C (English Brown Ale); 12. A (Porter); 13. A, B (Stout); 15. A, B (German Wheat and Rye); 16. A (Belgian and French Ale); 17. A, C, D, E, F (Sour Ale); 20. (Fruit Beer); 21. A, B (Spice/Herb/Vegetable Beer); 22. B, C (Smoke-Flavored & Wood Aged Beers).

\* Indicates Club-Only-Competition Style

**Note:** Styles for the remainder of the year will be determined after the AHA completes their list of club-only competitions for 2007. However, August will definitely be mead month. Also, you can count on a big beers month (barleywine, imperial stout) sometime late in 2007 unless the AHA plans a big beers club-only competition at an earlier date.

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Remember that What's Brewin' provides free ingredients to the monthly color group responsible for beer. Go into the store and get your stuff. Tell them that it's for HBA group brew and they will take care of the rest.



The club also 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***

**December 1st**

Rocky Flats Lounge Famous Friday Night Fish Fry  
Hwy 93 on the way to Golden

### ***Twisted Friday***

**December 21st**

Twisted Pine Brewing Co. 3201 Walnut Rd. Boulder, CO 80301  
Great monthly get-together. Always special prices for Alers. – Peanuts and pretzels abound.

<http://beeradvocate.com/beer/profile/23>

### ***Upcoming Beer Events***



**Dec. 12<sup>th</sup> 6-9 pm: Proto's Longmont Beer Tasting.**

Tickets are \$10 @ the door. 5 Left Hand beers (including Snow Bound spiced Winter Ale) YOU call the Pie. Come on out, it will be festive!  
600 S Airport Rd, Longmont, CO 80503 (303) 485-5000

**International Mead Fest will take place Feb. 9-10, 2007**

*Homebrew entries due by Dec 15, 2006* <http://meadfest.com/>

**Jan 5, 2007 Big Beers, Belgians & Barleywines Festival**

Vail, CO [www.bigbeersfestival.com](http://www.bigbeersfestival.com)

**MEADLENNIUM 2007 will be held on 27 January 2007**

*Entries are due between January 2 – January 22*

<http://www.cfhb.org/mead/>