

HOP 'N' GRAPE

Monthly Newsletter of the Libation Association of Northern Maryland

Volume XI Issue 1

February 2003



Valentines Day.....

What we hope to get for

THE NEXT MEETING IS:

February

2/12/03

Folks - The style-of-the-month for the meeting this Wednesday, February 12th, is barleywine, and the samples I will present have 10 to 11-plus percent alcohol. So be prepared; BRING FOOD to help keep you sober on the drive home.

Dave

With this issue the new officers will be taking control for the next year. As always a wish of success for them and the club. Steve Schultz was supposed to take over at the treasurer position but due to the current status of our armed forces he has been called in. We are lucky that John has been willing to fill this position for the rest of this year... With that its off to the races,,,



Membership Section:

To date we have 21 memberships and a monthly mailing of 26 per my latest records.

Memberships:

Family	\$36 per year
Individual	\$24 per year
Associate	\$12 per year

Its that time again to pay your dues. Well the good news is that the club will be holding the line and no increases in dues are planned. So start by sending in your dues or bringing them to the next meeting.

***** **DUES ARE NOW DUE** *****



In order to continue you enjoyable tastings and fellowship with the Libation Association of Northern Maryland, please review your type of membership and send or bring your dues to the next meeting. Avoid the rush and pay up now !!!!



Treasurer's Report

The treasury currently has \$366.98. This is approximately 50% less than last years balance. As a result we will be changing the Christmas Dinner slightly.

Expenses Last Meeting:

The Raffle Breakdown:

The current breakdown is 2 for \$1, 5 for \$2 , 8 for \$3, 12 for \$4, 15 for \$5.....

Feb Meeting Old Business Agenda

-
- -

FEB Meeting NEW Business Agenda

-
- -



PRIOR MEETING NOTES

Here is the input from the last meeting. The turnout for the meeting was pretty disappointing - only seven of us.

There was only one entry for the IPA style competition, so there was no contest. Likewise, Bob Spencer's fruit beer was the only entry in the open competition. It was quite tasty.

Just for fun, we decided to score the three IPA style samples along with my entry. And since the data

set is so small, I have provided all the scores as an interesting example of how different people perceive differently. I see this all the time when scoring our competitions, but usually the data sets are too large to distribute (although I can always email them upon request).

Bernie provided two "bomber" bottles of Mickey's Malt Liquor, which was quite well received. It had a nice hop and malt nose, the taste of a mild Pilsner, and was light gold in color (according to Bernie). This raised the question of what style it represented. I suggested that it fit the Classic American Pilsner style pretty well, and in the ensuing selection of a style-of-the-month for next January, those present decided to choose that style (CAP). There has been a lot of discussion of making CAPs in the Homebrew Digest lately, and I offered to assemble some instructions and distribute them.



SECONDARY FERMENTER

Bits and Pieces

This month, instead of an article on a particular subject, I'm going to present some bits and pieces of useful information I've picked up in the course of reading the online Homebrew Digest, and poking around on the web.

First, here's a simple formula you can use to estimate the alcohol-by-volume of a brew using the original and final specific gravity readings. This will give results accurate to one-tenth percent for original gravities up to about 1.080.

$$ABV = (OG - FG) \times 131.25$$

Next, here are some web links to really useful information

My top pick of the month is <http://www.howtobrew.com/>. This online homebrewing book by John Palmer is a real gem. It is amazingly complete, as you can see from the table of contents below, and it's free. You can print it yourself if you have the patience, or you can buy an expanded edition already printed from Four Corners Liquors and other homebrew suppliers (according to Palmer's website). The list price is \$16.95. If you decide to buy the book, be sure to get the second edition. Take the time to check this out; it's an excellent piece of

work. It even has information on how to build and clean equipment, and how to treat brass to remove surface lead (included in the alloy for ease in machining). I've deleted almost all of the sub-chapter names to keep this column from going on forever, but I've left them in for the appendices so you can get an idea of the level of detail Palmer provides.

Introduction

Acknowledgements

Glossary

Equipment Descriptions

Section 1 - Brewing Your First Beer With Malt Extract

Chapter 1 - A Crash Course in Brewing

Chapter 2 - Brewing Preparations

Chapter 3 - Malt Extract and Beer Kits

Chapter 4 - Water For Extract Brewing

Chapter 5 - Hops

Chapter 6 - Yeast

Chapter 7 - Boiling and Cooling

Chapter 8 - Fermentation

Chapter 9 - Fermenting Your First Beer

Chapter 10 - What is Different for Brewing Lager Beer?

Chapter 11 - Priming and Bottling

Section 2 - Brewing Your First Extract-and-Specialty-Grain Beer

Chapter 12 - What is Malted Grain?

Chapter 13 - Steeping Specialty Grains

Section 3 - Brewing Your First All-Grain Beer

Chapter 14 - How the Mash Works

Chapter 15 - Understanding the Mash pH

Chapter 16 - The Methods of Mashing

Chapter 17 - Getting the Wort Out (Lautering)

Chapter 18 - Your First All-Grain Batch

Section 4 - Formulating Recipes and Solutions

Chapter 19 - Some of My Favorite Beer Styles and Recipes

Chapter 20 - Experiment!

Chapter 21 - Is My Beer Ruined?

Appendices

Appendix A - Using Hydrometers

Appendix B - Brewing Metallurgy

B.0 Brewing Metallurgy

B.1 Passivating Stainless Steel

B.2 Galvanic Corrosion

B.3 Soldering, Brazing, and Welding Tips

Appendix C - Building a Wort Chiller

Appendix D - Building a Mash/Lauter Tun

D.0 Choosing a Cooler

D.1 Designing the Manifold

D.2 Tun Geometry and Flow Potential

D.3 Sizing the Tun

Appendix E - Metric Conversions

Appendix F - Recommended Reading

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If you're interested in making spiced beverages (e.g., Belgian style or holiday beers, meads, etc.), and you'd like to know where a particular spice comes from, or where to get it, or other names for it, check out <http://www-ang.kfunigraz.ac.at/~katzer/engl/>. This site provides detailed information on (currently) 117 different spice plants including their history, chemical constituents and etymology of their names. There are also numerous photos featuring the live plants or the dried spices. If you've never heard of Grains of Paradise (used in some Belgian/French beers), you can find out about it here.

If you like to make your own brewing equipment, or you're considering doing it to save money, there are lots of great ideas on the web. Ken Schwartz shows how to build some useful gadgets at <http://home.elp.rr.com/brewbeer/>. He also has some useful software and informative articles on his site.

Another site that has a HUGE collection of innovative ideas portrayed with photos, descriptions, and links to other websites is <http://www.barleys.nl/index.htm?thuisbrouwerijen>. For example, there's a walk-in cold room made from a large packing crate and a window air conditioner. I have spent hours on this site, and have by no means digested it all.

For style and judging guides, take a look at <http://www.mv.com/ipusers/slack/bjcp/>. This appears to be the official website of the Beer Judge Certification Program.

And finally (at least for this month), you can find a quick-and-dirty label making program that uses Microsoft Excel to very quickly create sixty 5-line bottle labels on a single sheet of paper at <http://hbd.org/pcalinsk/Labels.htm>.

I have more, but this thing is big enough already, so I'll quit for now. If you have any useful sites to add to the list, send me an email and I'll pass along your suggestion in a future column.

Folks - A short time ago, a regular contributor to the Homebrew Digest posted a shocking article describing how he placed with St. Pats an order for over two hundred dollars worth of brewing supplies, and received an email from Lynne O'Conner (owner) saying she will not sell to him. He speculated on two possible causes: (1) his surname, Sedam, which is

Dutch, may have been mistaken for Arabic, or (2) he had previously questioned in the HBD some of St. Pats business practices. He had ordered the stuff, BTW, to help a new brewer get into all-grain. He asked HBD readers whether any had similar experiences. The silence that followed was notable. It appeared that either (1) no one else had a similar experience, or (2) those who had were afraid to discuss it in the digest. What follows is a followup post that I found quite interesting. I will add that I have never found this guy's posts to be in any way extreme, cranky or wierdo. Indeed, he is very much what I call a "scientific brewer" interested in experimentation, careful notekeeping, testing and rational discussion. Here's his latest post.

* * * * *

"As for the "other" news I stirred up last week. Many of y'all have written to say you're shocked no more traffic is on the HBD about it. I'm not. No one is interested in a brewing flame war and I wasn't interested in starting one. But I do have dozens of emails from people experiencing similar stuff and/or poor experiences. They have ranged from shipping broken and/or used equipment, failure to ship (with the shop insisting it was shipped), accusations that the customer was of ill-repute in one form or another, telling one European customer that they no longer ship overseas even though the website touts overseas shipping, contacting the company of one customer and telling them that an attempted customer was using his email for personal use on company time to complain to her, and one instance of threatening a lawsuit. Complaints have been from buyers and suppliers. Also note that the store no longer offers an AHA discount and its proprietor resigned from a much-coveted position on the AHA Board of Advisors. A few people have even said they would no longer order from them and/or hold up a current order until the situation was explained. That's certainly not my intent, but of course everyone has the same right not to buy from St. Pat's as St. Pat's does to not sell to me. The lesson from all of this is two-fold: (1) if you like their selection, don't piss them off because you will not be allowed to play in their sandbox, and (2) if you do order from St. Pats, hope it's right the first time because correcting an incorrect order seems a little problematic. YMMV. I'm sure #1 explains much of it, as some people who've written to me specifically asked to not use their names publicly. I respect those requests. BTW, my first bits of equipment from the aborted order have already started to arrive from other, more user-friendly locales. In the end, the

happy story about getting another newbie brewer into all-grain rewing and promoting the hobby is still there.

Cheers!
 Marc Sedam
 Chapel Hill, NC"

Interesting story, eh? Buyer beware.

Happy brewing,
 Dave



FUTURE BEER COMPETITION SCHEDULE:

Point System

There are two classes that allow points to be awarded. These points are for bragging rights and to determine the Brewer of the Year.

Each member is limited to only one beer per class. Team entries count as both members entry. The same beer may be entered over several months.

- | | | | | | | |
|----------|----|---|---|---|---|-------|
| | 1 | 2 | 3 | 4 | 5 | Enter |
| 1) Style | 10 | 8 | 6 | 5 | 4 | 2 |
| 2) OPEN | 7 | 5 | 4 | 3 | - | 2 |

As an added BONUS.... Three lucky raffle tickets to each entrirent to the competition.

Those who fail to provide recipes for publication will be decremented to 2 points. Come on guys... Some don't care about points. From my perspective if I taste great beer. I would surely like to make it for my home use when I have time..... So lets share some recipes..

Competition results thru Jan 2003

- | | | |
|-----------------|-------------|----|
| 1 st | Dave Towson | 10 |
| 2 nd | Bob Spencer | 7 |

January 2003 IPA Competition				
Brewer	Three Floyds	Victory	Sierra Nevada	Dave
	Alpha King	Hop Devil	Celebration Ale	Towson
Pitcher	1	2	3	4
Appearance	4	4	4	5
Aroma	5	4	3	5
Flavor	3	1	2	4
Body	3	2	2	4
Total	15	11	11	18
Pitcher	1	2	3	4
Appearance	4	4	4	4
Aroma	4	4	4	4
Flavor	3	2	4	4
Body	4	3	4	4
Total	15	13	16	16
Pitcher	1	2	3	4
Appearance	4	5	5	5
Aroma	4	5	5	5
Flavor	4	5	4	4
Body	4	5	5	5
Total	16	20	19	19
Pitcher	1	2	3	4
Appearance	3	4	4	3
Aroma	4	4	5	4
Flavor	4	5	5	4
Body	4	4	5	5
Total	15	17	19	16
Pitcher	1	2	3	4
Appearance	3	4	3	3
Aroma	3	4	4	4
Flavor	3	4	4	4
Body	4	4	4	3

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Total	13	16	15	14
Pitcher	1	2	3	4
Appearance	4	5	4	4
Aroma	5	4	3	4
Flavor	3	3	2	3
Body	4	4	4	4
Total	16	16	13	15
Grand Totals				
Brewer	Three Floyds	Victory	Sierra Nevada	Dave
	Alpha King	Hop Devil	Celebration Ale	Towson
Pitcher	1	2	3	4
Appearance	22	26	24	24
Aroma	25	25	24	26
Flavor	20	20	21	23
Body	23	22	24	25
Total Score	90	93	93	98
No. of Raters	6	6	6	6
Average Score	15.00	15.50	15.50	16.33
% of 20 Points	75.0%	77.5%	77.5%	81.7%

November 2002 Mead Competition Grand Totals

Mead Maker	Steve Butler ¹	Tom Mohr ²	George Bach ³
Pitcher	1	2	3
Aroma	87	83	75
Appearance	51	55	54
Flavor	192	174	136
Drinkability	153	138	111
Total Score	483	450	376
No. of Raters	12	12	12
Average Score	40.25	37.50	31.33
% of 50 Points	80.5%	75.0%	62.7%

¹ Sweet Blueberry Melomel

² Still Mead

³ Dry Guava Melomel

November 2002 Red Wine Competition

Grand Totals

Wine Maker	Steve Butler ¹	Steve Butler ²	Steve Butler ³	Steve Segletes ⁴	Steve Towson ⁵	Dave
Bottle	5	6	7	8	9	10
Appearance	15	14	11	11	13	14
Aroma	21	20	15	13	18	20
Astringency	8	7	6	5	7	7
Body	14	13	11	11	10	11
Color	12	11	9	11	13	14
Flavor	22	21	16	13	19	23
Sweetness	9	7	4	5	5	5
<u>General Quality</u>	20	19	16	14	17	19
Total Score	121	112	88	83	102	113
No. of Raters	9	9	7	7	8	8
Average Score	13.44	12.44	12.57	11.86	12.75	14.13
% of 21 Points	64.0%	59.3%	59.9%	56.5%	60.7%	67.3%

¹ Plum

² Cabernet Sauvignon

³ Cherry

⁴ Elderberry

⁵ Cabernet Sauvignon

⁶ Cabernet Sauvignon

November White Wine Competition

Grand Totals

Wine Maker	Dave Towson ¹	Steve Segletes ²	Steve Butler ³	Steve Butler ⁴	Steve Butler ⁵
Bottle	1	2	3	4	5
Appearance	21	21	22	19	19
Aroma	26	24	22	22	21
Astringency	10	10	10	8	7
Body	16	17	19	15	13
Color	21	20	21	17	15
Flavor	37	32	43	20	20
Sweetness	8	7	10	7	5
<u>General Quality</u>	29	28	35	18	16
Total Score	168	159	182	126	116
No. of Raters	11	11	11	10	10
Average Score	15.27	14.45	16.55	12.60	11.60

- % of 21 Points** 72.7% 68.8% 78.8% 60.0% 55.2%
- ¹ Chardonnay
 - ² Chardonnay
 - ³ Chardonnay
 - ⁴ Pear
 - ⁵ Apple



STYLE GUIDLINES

Beer Competition Schedule:

2003

February	Barleywine
March	Dry Stout
April	DuClaw Styles Brown Ale substyles 10B, C and D. Schwarzbier (13B) Helles/Maibock(14b) Stout(16A, B and C)
May	Belgian Wit
June	Scottish Ale (BJCP 5A/B/C)
July	Blonde Ale
August	Biere de Garde
Sept	Oktoberfest/Marzen and Vienna lager
October	Porter
*****End of 2003 competition*****	
November	no competition 7 th Annual Wine Competition and 6 th MEAD Competition
December	Christmas Beers

***** Start of 2004 competition*****

2004

January	Classic American Pilsner
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Club Items

Tasting Glasses – Cost \$3.50 per glass. These are three ounce glasses with a mug type design. The logo is our club logo.

Pint Glasses - \$5 per glass. Once again with the club logo on the front.



Beer Recipes

For the Good of the Order:

A teenager comes home from school with a writing assignment. He asks his father for help. "Dad, can you tell me the difference between potential and reality?"

His father looks up, thoughtfully, and then says, "I'll show you the difference. Go ask your mother if she would sleep with Robert Redford for a million dollars. Then go ask your sister if she would sleep with Brad Pitt for a million dollars. Then come back and tell me what you've learned." The kid is puzzled, but he decides to see if he can figure out what his father means. He asks his mother, "Mom, if someone gave you a million dollars, would you sleep with Robert Redford?"

His mother looks around slyly, and then with a little smile on her face says, "Don't tell your father, but, yes, I would.

Then he goes to his sister's room and asks her, "Sis, if someone gave you a million dollars, would you sleep with Brad Pitt?"

His sister looks up and says, "Definitely!"

The kid goes back to his father and says, "Dad, I think I've figured it out. Potentially, we are sitting on two million bucks, but in reality, we are living with a couple of whxxxxes."

Hello Everyone in MDHB Cybeerland!

As promised I am writing to let everyone know about the Limited Edition Wine Kits that will be available this year. For those of you who don't know how this program works here it goes. Every month January through April Brew King puts out a special wine kit. These kits have 16 liters of juice to make 6 gallons of wine and come with their own labels.

However, there is a very limited quantity of these kits available so you must let me know which ones you are interested in my December 24, 2002. We can either email you or call you when they come in. We do ask for a credit card number just to reserve the kit for you. It will not be charged unless that is the card you want to use when picking up the kit.

Here are the kits that will be available this year:

February -- Syrah/Mourvedre (Rhône Valley France)

A red wine blend for the ages. Obtained from the long-standing vineyards in the world renowned Rhône Valley of southeast France, the

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synergy of Syrah and Mourvedre varieties creates an undeniable magic, reflecting the traditions of the area. Rich and complex, the special blend combines subtlety and smoothness with lively berry aromas and flavors. Strong tannins and earthy character interact with deep plummy fruit and ripe raspberries, finishing with majestic length. An elegant wine in the Old World tradition, it is ideal for serving with grilled meats, tomato sauce pasta dishes, rich cheeses and any Mediterranean cuisine.

March -- Riesling/Gewurztraminer (Washington, USA)

Bright, lively, intensely fruity blend of two celebrated German white varietals harvested from Washington State's Yakima Valley. Riesling and Gewurztraminer are perfectly suited to this region, where hot days and cool nights develop sugars while maintaining acidity in the grapes. Both contribute vibrant fruit aromas and flavors of peach, green apple, nectarine and lime, but the duo's zesty spiciness steals the show. The nose is irresistible, hinting at the citrus celebration that follows. Crisp, thirst quenching, with a slight dry off finish, this unique blend is a lock with chicken or seafood salads and mild asian Cuisine.

April -- Castellina Super Tuscan (Tuscany, Italy)

Wine makers of Italy's picturesque Tuscany region broke with tradition to create undeniably great wines - Super Tuscans, which now command the highest respect (and highest prices) around the world. The light cherry and lively fruit of Sangiovese is matched with the firmer structure of the classic Cabernet Sauvignon. Named for the famed hillside Tuscan Village, our Castellina Super Tuscan is an immediately appealing red that gets better with age. Black currants and cherries run amok, backed by tannins, smooth oak, and a long finish revealing a hint of blackberry. Superb with all lamb, beef and rib dishes.

It has come to my attention that I left the pricing for the Limited Edition Wine Kits out of the email sent on Monday. All of the kits are \$89.95.

Call and order your kits today!

Cheers!
Don & Chris

mdhb@mdhb.com



CLUB DISCOUNTS

The following establishments offer 10% discounts on purchases made by our members. Please patronize them with your next purchase.

Four Corners Liquors Phoenix 410-666-7320
www.homebrewsupply.com
Special 13% discount offered
Maryland Homebrew Columbia 410-290-3768
www.mdhb.com

Your Leaders:

President George Bach
Vice President Dave Towson 410-879-1019
Treasurer John Spangler 410-836-8844
Secretary/Editor Tony Vacek 410-879-4094

Volunteer Staff:

Web Wizard Myke Blakeman
Membership Chairman Jim Charvat
Activity Chairman Phil Adkins

Directions to the Barn:

From the South:

Take I95 North exiting on RT 24 toward Belair. At the first red light turn right on rt 924 (Emmorton Road). Proceed for several miles until you pass the red light at Singer road. The next street on the right is Boxhill drive. Turn right and proceed to the stop sign. You will then make a left on Laurentum Parkway. Continue on Laurentum until you reach Maidstone Lane and make a right turn. Proceed to the end of this street and turn right then a right again into the parking lot of the barn.

From the North:

Take Wheel Road east and turn right on Laurel Bush Road (toward I95). Make a right on Falkland Road and then a left on Kensington Parkway. Follow this until you see Strathaven Lane where you will make a right the barn will be on the right on your way down.

Articles for the next issue...

I need your articles more than ever now. Please send them to me at work or home. Use the Fax it comes right into my email.. I can't lose them.

SEND RECEIPES and Articles by 2/22/03

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