



Continuing the seemingly endless and endlessly seamy saga of beer in the wild west.

And So...

....The ubiquitous and ever gracious Family Tull hosted this year's August meeting at their house. It was a great group (about 30). Not too bad for an August meeting.

Themewise, we returned to the traditional, historical WZZ format: Everyone brought home brewed beer and food items to go along with it.

As your editor was away in Kansas at the time, you'll have ask John & Marlene about the gory details..

Thanks to John and Marlene for hosting!

Coming Up...



.....at a new time and date (Saturday, September 27th), the annual Washoe Pines Oktoberfest. This is a good idea folks, a week earlier but with the same theme and venue (vénju:, vénu: *n*.

1. the scene or area of an action, esp. of a crime. 2. appointed meeting place, point of assembly).

It will be warmer and get darker later (for those of you who need it).

Starting at noon, Penny requires people to setup (tables, chairs, music, etc.) and early food preparation (see Scott). Those arriving later will *also* be required to bring German style food/side dishes and.... and... er... *beer!*.... the home-brewed kind!

This year's rules will be the same as last year: That is, besides breaking into spontaneous dancing, snapping your neighbor's lederhosen straps, acting silly, and generally over-indulging.....

1. Smoke only in the lodge or paved area of the ranch.
2. Respect the privacy and property of the residents.
3. Tidy up after yourself. This isn't a UNR football game after all....
4. Knock back a yard of beer so Rob doesn't have to.....
5. Call Penny at 883-7187 to tell her you're coming early to help set up!

From the Style of the Month Editor, John.....

It is September, and everyone should still be thinking about that perfect summer beer (that CAP that I talked about last time is certainly high on my list). Let me offer some other classic, lawn-care quaffable beers for your consideration. In this edition, I will be discussing the broader group called "Light Ales" in the BJCP Style Guidelines.

The first of these beers is the Blond Ale. Blond ale is another uniquely American style. As an oversimplification, blond ales are pilsners made with ale yeast. So you might have already deduced how it might differ in flavor and aroma from a European pilsner: esters. The style will almost certainly have some ester component due to the choice of yeast. That does not suggest finding the fruitiest English strain and cranking it out at 73_F; rather the style can be characterized by a mild ester character in both flavor and aroma. Blond ales should also have a somewhat restrained hop presence (certainly by West Coast standards). The use of American derivatives from classic Noble hops would be ideal (READ AS: no freakin' Cascade, Chinook, Centennial, etc.).

You can make this beer by simply throwing together 8-10 pounds of pilsner malt or regular 2-row, then hopping as needed to hit 15-33 IBUs. Here are the vitals for blond ale:

OG: 1-045-1.060 FG: 1.008-1.015
 IBUs: 15-33 SRM: 2-8 ABV: 4-6%

Next on the list: American Wheat. Now this is almost certainly a beer designed for summer consumption. Do not confuse this beer with the German hefeweizens. Why? Well, this beer should not use a German wheat yeast, rather you want a standard ale yeast (like the one you are going to use to make the blond ale) because it is not characterized by the phenols and esters found in the German version.

Again, this is uniquely an American product (invented by the Pyramid folks I believe; ...no internet fact-checking as I am on a plane coming back from Minnesota as I type, ...and I am way too lazy to get back to this later, ...and it is overdue). So what characterizes this beer? Nothing really. This is a light, easily consumed beer with surprisingly little character. Wheat malt lends creaminess and fullness to the beer, and high carbonation should give the palate a tingle. Light esters from the yeast are okay, but I would not use that English strain as before.

To make this beer, use 7-11 pounds of grain, half or more of which should be wheat malt with the remainder 2-row. Keep the hops restrained, but feel free to try your favorite West Coast varieties if you really have to. The stats are thus:

OG: 1.035-1.055 FG: 1.008-1.015
IBUs: 10-30 SRM: 2-8 ABV: 3.7-5.5%

And for our last beer of the hat trick (I had too! I just drove by the U.S. Hockey Hall of Fame in Pisswater, Minnesota yesterday; not really Pisswater, but the podunkville name escapes me right now; please no death threats from any hockey fans, Ann-Marie), we have Cream Ale. Yes, another uniquely American beer style.

As the blond ale is to the European pilsner, the cream ale is to the American light lager. (Just like those damn SAT analogies; remember those?) Actually, it is slightly more complex than the other, but not necessarily.

Cream ale is an adaptation of the American light lager. The key difference is really only the yeast. You still should consider using corn or rice as an adjunct when making this beer (maybe a pound or two of corn flakes; ask Tom Baldwin how much rice syrup one would need...he'll let you know). So get an ale yeast for this beer, again sticking with the American variety is a safe bet. Esters in this beer are acceptable, but you don't need them to make the perfect cream ale. You also want to cold-lager this beer after fermentation. If you really want to, you can blend your finished cream ale with a lager as some of the commercial folks are prone to do; this is to wash out the esters for the "I really only like Coors" crowd.

So you could make this beer almost identical to your blond ale that you are going to make, but remember to substitute some of that malt with adjunct (note the drier finish that should result when adjuncts are employed). The hops should also be non-Cascade types. The vitals:

OG: 1.044-1.055 FG: 1.007-1.010
IBUs: 10-22 SRM: 2-4 ABV: 2.2-5.7%



Northern California Homebrewers Festival

Tickets? Get 'em yerself on-line at: nchfinfo.org

The Calendar:

September 6th
The will NOT be
a meeting. 'Sorry

September 27th
the 18th Annual Oktoberfest
at Washoe Pines

> (Note new Date!!!) <

October 3, 4 and 5
the Sixth Annual
NCHF

November 8th
The Annual Wine Meeting
at Doug & Mary Boyle's

December 13th
Meads anyone?
at the Badley's

January 12th
the Flaming Asshole Chili Contest
at P.J. and Scotty's

February ?th
the 4th (5th?) Annual
Gourmet Food and Beer Fest
at the Whitbeck's

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The 18th Annual WZZ Oktoberfest!

**6185 Franktown Rd., Washoe Valley
Take the Bowers Mansion Turn off and
then turn right on Franktown Rd.**

**Washoe Zephyr Zymurgists
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Reno, NV 89503-4905
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