



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

And So...

.....a hearty thanks to Karen and Jeff Brooke for hosting this year's Firefest at their home.

If someone will tell me what happened, I'll put it in the newsletter.

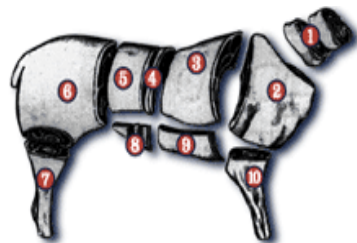
Cheers!

Rob

Coming Up!



Come to the **First Annual Lamb Feed and Ewe-Neek Glass Party** at Kate and Keith Roberts' House on May 15. Lamb on a spit will be provided. Please bring your favorite glass from which to drink from. Contest will be held for most original glassware, finest glassware, and most-in-need-of-new glassware. Sierra Wine and Spirits will be hosting a tasting of 7 different Ambers at 8pm. Along with your glasses please bring beer and a side dish. Can't wait to see you there!



- | | |
|---------------|----------------|
| 1. Neck Slice | 6. Leg |
| 2. Shoulder | 7. Hind Shank |
| 3. Rib | 8. Riblets |
| 4. Loin Chop | 9. Breast |
| 5. Loin | 10. Fore Shank |

The Calendar:

May 15th

**Beer Toast and Lamb Roast
At Kate & Keith Roberts**

June 5th

**the Annual Frank 'n' Stein Meeting
At Cindy and Tom Baldwin's**

July 17th

**the 5th Annual Rib Tickler
At Lisa & Joe Morandi's**

August 14th

**Tull-a-Roo, with You Know Who!
At the Tull's**

September 11th

**Dave Dudley's Agri-Meeting
At his Homestead....**

Oktober 9th

**the Annual Washoe Pines
Oktoberfest**



*7th Annual
Northern California Homebrewers
Festival: October 1-2, 2004
Featuring.....*

Extreme Beer - Any beer that is made to an extreme. Extremely Hoppy, Extreme within style (Imperial IPA), Extreme Ingredients (Coconut Chocolate Stout), Extremely low on ingredients (No hops), Extremely Smoked, low alcohol., doughnut-flavored ala Bradstrom, etc.

In Other News:

Into the Mind of Tom Baldwin:(Be afraid...be very afraid)

In an ongoing series of brewing tips here are mine (Tom Baldwin). 1# I conform to the KISS method. That is the acronym for Keep It Simple Stupid. Beer recipes are simple. Take for example a pilsner recipe: It consists of pilsner malt, hops, water, and yeast. You have to remember that when beer styles were formed they used the stuff that was close, (It cost less and they could sell the beer for less, increasing their profits.). When I make a recipe I use a bare malt and maybe dark grains (for dark beers), and/or some crystal (for color). If I want a drier beer I mash at a lower temperature, and if I want a sweeter beer I mash at a higher temperature.

The only exception for this that I find is when I use Munich or Vienna malt (Both malts are lower in enzymes so I add Pilsner malt to make up for the difference.) #2 Know your yeast. You don't have to use a different yeast for every batch. The secret is to find a yeast that works good for you and go with it. It is easier to get consistent results when you know how the yeast is going to ferment. Great Basin uses 1 yeast for their ales and another for their lagers. The most important difference between an American IPA and British IPA is the water and hops, not yeast. The exception to the rule is if you are making Belgian beers, and even with this I suggest you find one, and use it for all the Belgian styles you are making. When Ron, Dan and I first thought about making Mead we went to judge a competition in California. One reason we went was to ask Byron Burch about what yeast he used in making his mead. He told Ron that he used Lalvin yeast. Then Ron asked if he had used any other types of yeast. Byron said that that was the first yeast he used and it turned out so good that he never used any other yeast. The moral of this story is if it ain't broke, don't fix it. #3 Water makes up about 95% of beer. The basic rule that I follow is if I like the way the water tastes then it's okay for beer (I use bottled water for this reason). All big breweries filter their water. Sierra Nevada runs their water through a series of 5 filters. To get consistent results when you brew you need to control the variables. Our tap water changes with the seasons. It is possible to get water that is too clean. Both distilled and reverse osmosis is not good for brewing. Yeast needs trace amounts of minerals and salts to have a good ferment. If you use these waters you have to add stuff back to the water. #4 The mash makes a big difference in the out-come of the beer. I don't believe any beer should be mashed over 148F degrees. In fact I do a step mash, one rest is 135F and the other is 145F. I believe one reason we, as homebrewers, don't get complete ferments is because we don't mash at low enough temperatures. To get complete ferments you need 1 or 2 molecule sugar. Anything larger than that will not be fermentable. There are two main enzymes :alpha and beta amylase. Alpha is the one that works on the end of the starches to break off pieces to produce a one or two sugar molecule. Anything over 152F and alpha is denatured. 135F rest is a protein rest. It utilizes the proteolytic enzymes. This rest will build FAN and will also aid in head retention, but only stay in this rest for 15 minutes. Any longer won't help and may hurt. Not only do the proteolytic enzymes work at 135F, but so does alpha and beta amylase. After that I heat the mash up to 145F and let it rest for 45 minutes. At this temperature the proteolytic enzymes are denatured but for alpha and beta are still working. #5 Keep life in perspective. This is a hobby. If you think I am full of crap then don't read this. If your way makes great beer who am I to tell you to change. It is important to keep your hobby fun. Me, I like doing the whole process. So I will still do a

decoction mash for some of my lagers. I am just trying to give you some food for thought.

Recipe of the Month

Dopplebock

11#Munich Malt

5# German Pils Malt

3/8# Chocolate Malt

5/8# 120 L Crystal

2o Pearl 3o Crystal

White Labs Pilsner Lager Yeast

Mash as a double decoction with a rest at 132F 140F and 146F

OG 1080 and FG 1020

Homebrew Competitions

San Joaquin Fair

Stockton, CA June 16-27

All beer, mead, and soda must be there by May 22 at 5pm

Entry tags are available at Reno Homebrewer

Must be in 10-14o bottles that are brown and green 3 bottles preferred

\$5 per entry

AHA sanctioned

BJCP Guidelines apply

See Kate for more information

(There is a wine competition at the same fair. Contact Reno Homebrew for more information concerning this.)

15th Small Brewers Festival of California

Mountain View Tied House, CA

All beer must be there by July 17-28 at 5pm

Judged on August 14th

Entry tags are available at Reno Homebrewer

Must be in 11-12o bottles that are brown and green/ Strong Ales can be at 7o with 2-3 bottles

\$7 per entry (All money goes to charity)

AHA sanctioned

BJCP Guidelines apply

Expected to draw 15,000 entries...Awards include winning batch brewed at Tied House on a 20bbl system

See Kate for more information

On the Internet:

The BJCP has posted a draft version of the 2004 Style Guidelines. They are encouraging review and comment via a web forum. Visit the link below to see the new Guidelines. To comment on anything, register yourself and post your comments:

<http://www.hopmadness.com/bjcp/index.php>

Saturday, May 15th,
1685 Black Oak Rd.

6:00 P.M.
626-2049

Map to Keith & Kate Roberts':

