

Washoe Zephyr Zymurgists

The homebrew club for the Greater Reno, Washoe Valley, Truckee Meadows Region

A Monthly Newsletter

September 2005

September 10

Washoe Pines Oktoberfest



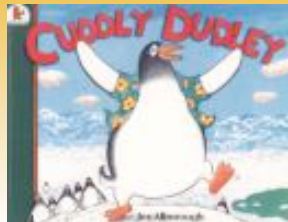
October 7-8



Northern California Homebrewers Festival

November 5

Dudley Dude Ranch



December 10



Badley Meadlicious Meading

Celebrating 20 Years of Yeast Domination

Last Month

Dead White Guys Meeting

Marlene and I had a great time hosting the WZZ meeting last month. There were 20 or so folks that showed making it quite enjoyable, and easy to clean up!

There was quite a supply of homebrew, all of it quite tasty! Food was also good and plentiful. We sampled some really old Sierra Nevada Celebration ales that Penny supplied to the club from Eric's old collection. We had one as far back as 1986, I believe. The mid-nineties bottles were holding up quite nicely. A couple of tasty lambics were also slipped onto the table later in the evening.

This Month

Washoe Pines Oktoberfest

One of the most anticipated meetings of the year is just around the corner. Following the German tradition of kicking off



Oktoberfest in September, the Washoe Pines Oktoberfest celebration will be at 2 PM on 10 September this year. Food will be served by 6 PM sharp, but come earlier to enjoy the great weather and surroundings!

Yeah, so it is really a week earlier than the other Oktoberfest, so we will go ahead and call this the official kick-off event for Oktoberfest 2005! I don't think the Bavarians will mind all that much. In fact, we will go ahead and invite them to join us!

There are a few changes to the rules, so please take note. Most importantly, due to a fire scare recently and insurance issues, there will be **no smoking** allowed anywhere on the Washoe Pines property. So be

20 Years
WZZ
 Of Yeast Domination

sure to suck all your fags before you come to the party. So here are all the rules as Eric always laid them out:

- NO SMOKING in any area on the ranch—our place is very old and the fire danger is extremely high. IF you must smoke, please do so in your own vehicles ONLY!!!!!!
- WZZ Oktoberfest is a family event. Participants are expected to behave accordingly.
- Parents are *RESPONSIBLE* for their kids' actions. Please NO ONE under 16 using the very old pool table.
- Use designated drivers. Washoe Pines is 20 miles from Reno. Feel free to bring sleeping bags, tents, whatever if you'd like to crash on the grounds overnight.
- **What to bring?** Beer—duh!!!
- food—a side dish (German preferred)
- warm clothes—the sun dips behind the hills VERY early on our side of the valley.
- **What we provide?**
- club sausages or turkey (*ed.* not sure which or both this year)



- plastic cups (or bring your own favorite stein)
- plates and silverware (or bring your own place setting like old time potlucks – save the earth from trash it doesn't need)
- **Schedule**—Beer taps open at 2pm.
- volley ball for those who wish when they arrive
- dinner at 6 sharp (it gets dark EARLY!!!!)
- music, pool table, ping pong until ????
- WE now have a brand new ready to be used stove/oven (the antique scary one has been sent to old stove heaven)

Volunteers needed for set up on Sat and clean up on Sunday—please call Penny at 883-7187

News

Northern California Homebrew Festival

The NCHF is right around the corner. This year's beer theme is American, hence Classic American Pilsner and American Stout will be judged for the event. You may still have time to brew one or both of these styles if you want to represent the club.

The deadline for early registration is 19 September, so do not put it off any longer, unless you like paying unnecessarily higher rates due to your own procrastination.

This year will be as much fun as every other year. If you've been, you know what I mean. If you have never been, this is a good time to find out for yourself.

Recipe

Oktoberfest/Märzen

I know it's too late to brew one of these for the party, but I thought I would provide a brief run-down on this beer style and a recipe to boot. Because we are beginning to creep into cooler weather, it is the perfect time to start thinking about those great lager beers that you should be brewing!

The Oktoberfest style began in the mid 1800's, not too long after lager yeast was first isolated in Austria and popularized with the Vienna style lager. The beer was historically brewed in the spring, kegged, then cellared until the Oktoberfest celebration of the marriage of King Ludwig to Queen Therese.

Americans have mischaracterized the strength of this beer in the past, and the BJCP style guidelines now more accurately reflect the authentic style. It is a beer that should have an original gravity around 1.050 to 1.056. This produces about 4.8-5.7% alcohol





by volume when it finishes at 1.012-1.016. The export version of this beer is the characteristic light copper to light amber-colored beer that we find in bottled versions, such as Paulaner and Spaten Oktoberfest. In Germany, the beer is gener-

ally a golden color.

Vienna malt is the basis of the beer style. Some Munich malt, pilsner malt, and possibly crystal or very small amounts of carafa (de-husked chocolate malt) can be used to achieve color. Although a decoction mash will provide some malt complexity that is desirable, the use of melanoidin malt can provide a similar character from an infusion mash. German or other European sources for grains are preferable to American varieties.

Munich water is highly carbonate, so the addition of some calcium carbonate (chalk) to Reno water is not a bad idea. Hops provide bitterness at 20-28 IBUs, but there should be little to no flavor hops, and absolutely no aroma hops. Although German hops are traditional, a fine American substitute would be Liberty or Mt. Hood, although any hop variety with a relatively low cohumulone can be used to provide a non-harsh bitterness. My personal pick is Horizon due to its high alpha acid content (~13%) and exceptionally low cohumulone content.

Yeast choice is crucial to the beer style. Esters should be nonexistent, and this is a traditional lager style beer. I would recommend the White Labs German Bock Lager yeast (WLP 833) or their German Lager Yeast (WLP 830). For Wyeast products, I would stick with Munich Lager Yeast (2308) or Bavarian Lager (2206). Only use these yeasts if you are able to ferment at temperatures below 58°F! If you cannot ferment at this low of a temperature, stick with the San Francisco or California Lager yeasts (WLP 810 Wyeast 2112) and ferment as cool as possible. (Try placing a t-shirt over your fermenter placed in a container with water so the water will wick up the t-

shirt and drop the temperature through evaporative cooling; add a fan blowing across the arrangement to make it even cooler.)

So here is a recipe for a 5-gallon batch of Oktoberfest. Make it soon and bring it to a meeting to share with everyone sometime this fall or winter!

Ingredients (for 5 gallons boiled 75 minutes)

Grains:

- 8 lbs Vienna (German preferred)
- 2 lbs Pilsner (German preferred)
- 1 lb Munich (German preferred)
- 2 oz. Carafa or Chocolate malt (Carafa preferred)

Hops:

- 0.5 oz. Horizon pellets (Boiled 60 minutes)
(or 1.5 oz. pellets Liberty boiled 60 minutes)

Other:

- 3.5 teaspoons calcium carbonate (add to mash)
- 1 teaspoon Irish Moss or similar for fining

Procedures

Add 3.5 gallons of water at 171°F to raise mash to 153°F. Add your calcium carbonate to the mash and stir well. Stir occasionally and maintain heat at 153°F for 60 minutes or until an iodine test shows starch conversion is complete.

Sparge with 5.5 gallons water to produce 7.5 gallons of wort in the boiling pot. Bring to a strong, rolling boil and wait 15 minutes before adding the hops. After another 45 minutes, add your finings. Cool your wort and pitch your yeast.

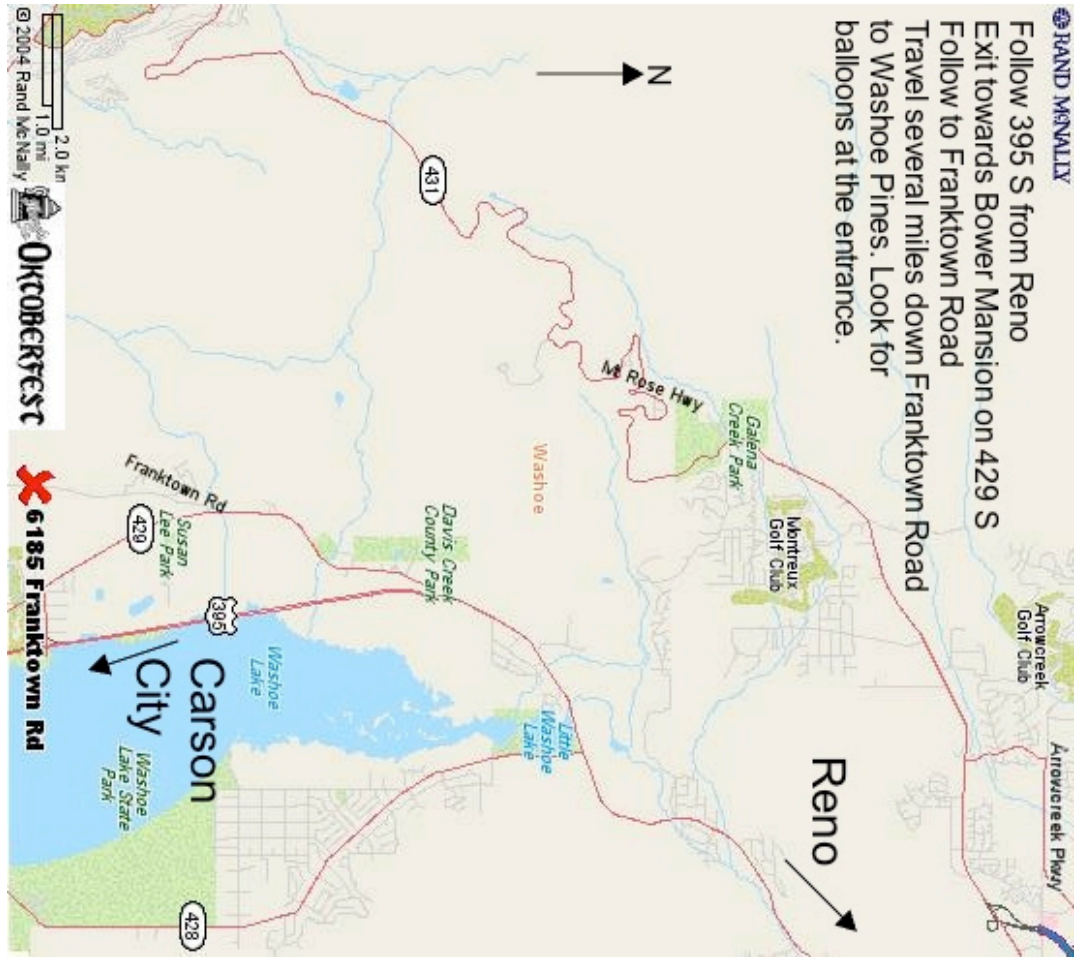
UPCOMING EVENTS TO BREW FOR NOW

- *September 29- European Amber Lager Club-only Competition (Cat. 3 2004)*
- *September 19th - Early registration deadline for NCHF!*
- *October 7-8 - Northern California Homebrewers Festival, Dobbins, CA*
- *November 4 - Baltic Porter Club-only Competition (Category 12c 2004 BJCP)*
- *February 4 - Belgian Strong Ale (Category 18 2004 BJCP)*

Washoe Pines Oktoberfest

Join us at 2 PM with food and
homebrew to share.
Dinner at 6 PM.

6185 Franktown Road
Franktown, NV
Saturday, September 10th, 2005
883-7187



Washoe Zephyr Zymurgists

2335 Dickerson Rd., Unit A
Reno, NV 89503-4905

