

# Washoe Zephyr Zymurgists

*The Homebrew Club for the greater Reno, Washoe Valley, Truckee Meadows region*

A Monthly Newsletter

March 2008

## Double Time

Another productive and fun meeting of the WZZ club! Chris and his family did a fantastic job with the hosting and Chris delivered the goods with various Double IPA's for us all to taste.

It makes it very nice to have so many different types of a particular style to try, so many of the breweries are making this style and we all were able to find differences in each bottle. Some good, some not so good. And for us novice tasters/future judges we have been learning from each other.

We also had some bad elves there. Sorry for not giving credit to the member that brought them, let me know, I the credit was a "Bad Elf", a "Seriously Bad Elf" and a "Insanely Bad Elf". Mmmmm... As usual, an incredible amount of food, pizza from a Washoe Valley pizza place along with salads, finger foods, even



brownies, the regular kind, not what you're thinking. Another great time, thanks again for everything Chris you and your family did a great job.

## Chili Cook-off

The March meeting will be at Rob and Elaine's. Yes, you heard that right, it's been a while but they have decided they are not too tired of us all yet and will host the Chili Cook-off. Especially after a holiday on a tropical island, it will be a harsh return to reality, we'll try to be good, no bad elves. Please bring your best Chili along with some homebrew to share. If you have some Porter, preferably homebrew, bring that also, that is the style for the month of March. More on that in the next section. Meeting will start promptly, kinda, at 6pm with the Porter tasting to follow. See you there!!



# WZZ NEWS

Rob Bates was not able to attend the February meeting but John Tull did make it and kept the meeting in line. Topics and results, if any, follow:

- 1) Discussion on the topic of club officers, it was decided to have an election of some sort around mid-year. Please submit any candidates or volunteers for President, Vice President and Secretary. We will also define responsibilities at a later date.
- 2) The monthly tastings will follow the AHA club competition schedule. For March/April it is Porter, entries are due March 21. Now and in the future if you have a beer you would like to enter this will give us time to taste it at the meeting and get feedback for your entry. Months that are open we will fill in with other styles.
- 3) We are attempting to organize a trip to Lagunitas, thanks to Joe Herman's donation of his VIP pass. I am still trying to get information on renting a van and organizing accommodations. If you have any ideas or want to help in the organization please let me know. The tour is for 10 but I'm sure we can squeeze a couple others in. If you are interested in going or helping, or both e-mail me.



February  
1998

Thanks to Sabine McCowen for this month's images.



# Monthly Style Guideline and Calendar

## 12A. Brown Porter

**Aroma:** Malt aroma with mild roastiness should be evident, and may have a chocolaty quality. May also show some non-roasted malt character in support (caramelly, grainy, bready, nutty, toffee-like and/or sweet). English hop aroma moderate to none. Fruity esters moderate to none. Diacetyl low to none.

**Appearance:** Light brown to dark brown in color, often with ruby highlights when held up to light. Good clarity, although may approach being opaque. Moderate off-white to light tan head with good to fair retention.

**Flavor:** Malt flavor includes a mild to moderate roastiness (frequently with a chocolate character) and often a significant caramel, nutty, and/or toffee character. May have other secondary flavors such as coffee, licorice, biscuits or toast in support. Should not have a significant black malt character (acrid, burnt, or harsh roasted flavors), although small amounts may contribute a bitter chocolate complexity. English hop flavor moderate to none.

Medium-low to medium hop bitterness will vary the balance from slightly malty to slightly bitter. Usually fairly well attenuated, although somewhat sweet versions exist. Diacetyl should be moderately low to none. Moderate to low fruity esters.

**Mouthfeel:** Medium-light to medium body. Moderately low to moderately high carbonation.

**Overall Impression:** A fairly substantial English dark ale with restrained roasty characteristics.

**History:** Originating in England, porter evolved from a blend of beers or gyles known as "Entire." A precursor to stout. Said to have been favored by porters and other physical laborers.

**Comments:** Differs from a robust porter in that it usually has softer, sweeter and more caramelly flavors, lower gravities, and usually less alcohol. More substance and roast than a brown ale. Higher in gravity than a dark mild. Some versions are fermented with lager yeast. Balance tends toward malt more than hops. Usually has an "English" character. Historical versions with Brettanomyces, sourness, or smokiness should be entered in the Specialty Beer category (23).

**Ingredients:** English ingredients are most common. May contain several malts, including chocolate and/or other dark roasted malts and caramel-type malts. Historical versions would use a significant amount of brown malt. Usually does not contain large amounts of black patent malt or roasted barley. English hops are most common, but are usually subdued. London or Dublin-type water (moderate carbonate hardness) is traditional. English or Irish ale yeast, or occasionally lager yeast, is used. May contain a moderate amount of adjuncts (sugars, maize, molasses, treacle, etc.).

**Vital Statistics:** OG: 1.040 – 1.052  
IBUs: 18 – 35 FG: 1.008 – 1.014  
SRM: 20 – 30 ABV: 4 – 5.4%

**Commercial Examples:** Fuller's London Porter, Samuel Smith Taddy Porter, Burton Bridge Burton Porter, RCH Old Slug Porter, Nethergate Old Growler Porter, Hambleton Nightmare Porter, Harvey's Tom Paine Original Old Porter, Polygamy Porter.



## Calendar of Events

- ◆ **March 15th Meeting Chili Cook-off, Rob and Elaine Bates, Reno, NV**
- ◆ **April Meeting (OPEN) If you want to host, now is your chance!!**
- ◆ **May Meeting at Dave and Barb's, Hot Dogs and Horseshoes, spring is here! Spanish Springs, NV**
- ◆ **June Meeting Frank 'N Stein at John and Marilyn's?? Reno, NV**

# Washoe Zephyr Zymurgists

## Chili Cook-off

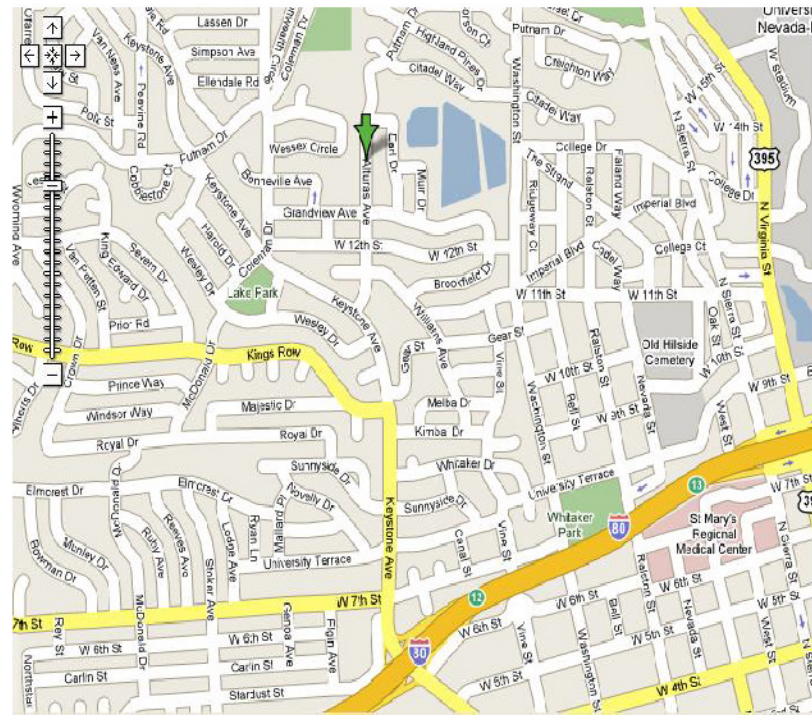
Join us with your best chili recipes and the chili of course along with homebrew beers to share. All porters welcome too, homebrew or not.

**1385 Alturas Ave. Reno, NV**

**747-0346**

**Saturday, 3/15**

**6pm sharp for meeting and tasting.**



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## Washoe Zephyr Zymurgists

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