

Washoe Zephyr Zymurgists

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

A Monthly Newsletter

April 2008

Chili Night

It was a chili night and a chilly night as the snow came down on us towards the end of the evening. This is Northern Nevada, what do you expect? We were kept quite warm though by the volume of chili that everyone brought and the porter tasting that preceded the chili tasting.

If you missed the meeting, Rob and Elaine have a beautiful house and a perfect place for a meeting, having the bar made it easy for the tasting of the porters, which our cellar master for the evening Stan Bennett did a wonderful job. Once again, especially for us novice tasters, we learned a lot from the various members opinions and the wide variety of Porters.

Thanks to John Tull for once again leading us in the right direction and sharing his knowledge and history of the beers.

Cheers go to all the members that brought their fantastic chili, there was so much great tasting chili and so many varieties it was impossible to try

them all. Everything I tried was excellent along with a couple different dishes of cornbread and some salad too. All vegetarians are happy now also, there must have been at least six veggie offerings!

Ali-Ali-Fish

The April meeting didn't have a home but Ali and Ben have volunteered their home for this month. We negotiated this while under the influence at Great Basin, hopefully they remember!! Ali mentioned that we should bring lawn chairs as they have limited seating capacity. They do have room for some entertainment outdoors, weather permitting, a horseshoe pit and an outdoor fire for the enjoyment of all. The tasting for the month, one of Ali's requests, Marzen/European Amber and American Amber Ale. Sounds like fun and I'm looking forward to it, see everyone there with beer and pot-luck dishes to share.

WZZ NEWS

The March meeting was another well attended "official" meeting. The items discussed are as follows, allowing for my memory lapses.

- 1) Dan Bailey is getting a design together and organizing the glasses this year that will be given as part of yearly dues renewals or new members.
- 2) John Tull is still trying to get a class together for BJCP certification but due to time constraints at this time it looks like we may not be able to undertake that task until the fall. John has been sending out info to members though on home/self study and of course the club tastings are helping.
- 3) The Treasurer, Rob Bates, reported that there is still plenty of money in the club coffers. This helps with costs of meeting, club events and other club expenses. Remember to bring receipts to Rob for reimbursement of club activities.
- 4) We still have had limited response, really no response, on the Lagunitas trip. As of now, no help, no go. Also, no responses to volunteers or nominations for any club officers. This may have to be handled unilaterally.



March Tastings



Thanks to Sabine McCowen for this month's images.

Monthly Guest Columns and Calendar

From Doug at Buckbean...

BUCKBEAN BREWING COMPANY

EVENT: Pre-opening Tasting and Tour

WHERE: Buckbean Brewing Company

WHEN: Monday, April 7, 4PM to 7PM

WHO: WZZ members

DETAILS: We will be giving tastings from kegs and fermenters and giving tours of the brewery. Some cheese and crackers will be provided, but if you feel inclined, please bring an appetizer to share with others.

If you have any questions, please contact us at:
857-4444

Forwarded from Rob, from Kate Armstrong:

Barley, Steel, and Gas! Oh my!

This is turning out to be a very bad year for beer. Between the fire involving one of the top hops manufactures in the United States, poor turn out of hops and barley due to drought and other nature related aspects, and farmers making the move away from barley to grow corn for ethanol, we see a huge increase in the price for 2 of the 4 main components of beer. And unfortunately that is just the beginning of this tale of woe. We see the gas price increase effect every aspect of the transport of beers, and high demands for steel and glass have increased the cost of bottling and kegging. And as I reported earlier in August, MADD pushed through a bill in California that was only to effect glamor teen drinking, but also caused a huge tax increase (from .20/g to 1.30/g), in beers that have fruit and cask style beers, and could even be stretched to include dry hopped beer.

We are not alone in the United States with the sad story. As reported by Newsweek, on July 30, 2007, here are a few facts from their article 'Bottoms Up'.

* "United States: Average pint up 3.8% in one year

* U.K.: Top Brewer Scottish & Newcastle raised prices 3.9% in March

* Netherlands: In February statement, Heineken CEO

said beer costs could rise 7 to 8%

* Germany: Liter of Oktoberfest now \$10.90, up a \$1 since 2005

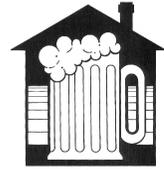
* South Africa: SABMiller, facing a glass shortage, had trouble filling orders last month. Brewer to raise prices."

I will keep you updated as changes in these situations arise. Next time I promise to have a better bedtime story so you don't have to worry about the boogie man taking away your beer.

Cheers!

Calendar of Events

- ◆ **April 12th, Ali and Ben's Reno, NV 6 pm. Horseshoes and still a Firefest**
- ◆ **May 4th, Great Basin Brew-Off Homebrew Competition (see attached flyer).**
- ◆ **May 10th or 17th(?) Dave and Barb's, Hot Dogs and Horseshoes, spring is here! Spanish Springs, NV**
- ◆ **June 21st Frank 'N Stein Summer Solstice, hosted by Tom Baldwin, somewhere in Sparks, NV**
- ◆ **July Meeting, Joe and Lisa Pizza and Beer!!**



Reno Homebrewer

Great Basin Brew-Off

Homebrew Competition brought to you by the Washoe Zephyr Zymurgists

Date: May 4, 2008, judging at Great Basin Brewing Company, Sparks, NV

For complete information, visit <http://washoezz.net/WZZ/Competition.html>

All entries are due between 15 April and 26 April, no exceptions.

Ship to, or drop off at:

The Reno Homebrewer (775-329-2537)

2335 Dickerson Road

Reno, NV, 89503

The goal of this event is to provide an excellent homebrew competition to homebrewers in the region, and to select a winning beer to serve as the [Great Basin Brewing Company's Pro-Am Entry](#) at this year's [Great American Beer Festival](#). The Great Basin Brew-Off will strive to provide the best possible judging. Reno and northern California are home to many highly qualified [BJCP](#) judges, and we produce one of the finest assemblages of judges of any competition. Plan now for this event. First time brewers and veterans alike are encouraged to participate. No one is too much of a novice, nor is anyone too experienced to compete. Join in on an event that is certain to provide insight and education for all homebrewers involved.

The Best of Show winner will receive a \$100 gift certificate from [Great Basin Brewing Company](#) AND a \$100 gift certificate from the [Reno Homebrewer](#)! A separate selection will be made from the Best of Show finalists to choose the beer to be brewed for the [GABF Pro-Am event](#). This is to ensure that the beer can be brewed in the amount of time required, and to not limit the Best of Show beer by the same constraints*.

This event is a [Beer Judge Certification Program](#) recognized and [American Homebrewer Association sanctioned event](#). All beer styles will be accepted as recognized by the [BJCP](#) and the [AHA](#), including mead and cider categories. ALL categories and subcategories as recognized by both the [BJCP](#) and the [AHA](#), including meads and cider, are eligible for entry. We reserve the right to combine styles or categories with fewer than 5 entries. All entries are expected to comply with [BJCP](#) regulations and will be judged according to [BJCP style guidelines](#). Standard 50 point score sheets and [BJCP](#) methods will be used by judges, and written results will be made available to entrants promptly after the competition is held.

*Great Basin Brewing Company reserves the right to work with the winning brewer to make any adjustments that may be required to accommodate their brewing equipment (e.g., scaling issues, unusual ingredients, unusual yeast, etc.).

