

Washoe Zephyr Zymurgists

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

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The Madness of Kirk Stock

Thanks go out to Kirk and Becky Stock for putting on a fine WZZ shindig last month with the theme of March Madness. No, there weren't any basketballs involved, no cheerleaders or overly excited announcers. The name simply referred to the fact that there was no particular beer style, type of food or overlying theme to the event.

Food and beer there was aplenty, thanks to a good turnout by the brewers and chefs of the Washoe Zephyr Zymurgists. There was chili, two kinds of deviled eggs, cocktail weenies, salads and much more. To go along with the tasty viands there was a copious supply of both home brewed and commercial beers. Of note was a side by side tasting of three examples of Cascadia ale or dark IPA; one from the boys at Buckbean brewing, Great Basin's Black Eye PA and the India Ink produced at Sierra Nevada's Beer Camp with the help of our own Jeff Current. Additionally, Jason Green broke out some of the sour beer he's become so adept at brewing.

The stock's home proved to be quite adequate to the task of welcoming the WZZers, with most congregating in the solarium/brew room at the back of the house. Once again the attendees were treated to some acoustic blues by the more musically inclined members of the club, as well as one tune from the Emerald Isle thrown in by some crazed Irish brewer (yours truly).

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The hosts with the most, Kirk & Becky Stock



What's a WZZ meeting without a Didgeridoo?



Robin and Ann, two of the lovely WZZ ladies



Your humble editor enjoys a brew



Joel and Jon layin' it down!

Great Basin Brew-Off

As last month's newsletter was being finalized details were still a little sketchy about this competition. Here's the latest info: entries are due in between April 16 and April 23 at the Reno Homebrewer, and the judging will be on May 1 at 9:00 am at the Sparks brewery. New this year is that all entries are to be made online through the WZZ website at <http://www.washoezz.net/WZZ/competition.html>. Fees are \$5 per entry for WZZ members, \$6 per entry for non-members and any new members get one free entry. All necessary details about entering or volunteering, information and a label generator are available there. Otherwise you can contact the event organizer, Jason Green, at jason_green@charter.net for any additional info. Remember, the winner will have their beer brewed by the Great Basin staff and entered in the Pro-Am competition at the Great American Beer Festival in Denver later this year!

Biggest Little Homebrew Challenge

In addition to all the aquatic festivities at this year's Reno River Festival, which will be held May 6-8, there will be an informal homebrew competition as well. Entries are \$30 per person for up to three different beers. Deadline for entering is April 29. Details can be found at <http://www.renoriverfestival.com/home-brew>.

Food Recipe of the month

Horseradish Deviled Eggs

Directions:

Ingredients:

6 hard boiled eggs
1/4 cup mayonnaise
1 tbsp prepared horseradish
1/2 tsp dill weed
1/4 tsp dry mustard
1/8 tsp salt
dash of pepper
Dash of paprika or cayenne pepper

Cut eggs in half lengthwise. Remove yolks; set whites aside. In a bowl, mash the yolks. Add mayonnaise, horseradish, dill, mustard, salt and pepper; mix well. Pipe or spoon into egg whites. Sprinkle with paprika or cayenne. Refrigerate until serving.

These were a popular item at the March Madness meeting.

Beer Recipe of the Month

Belgian Pale Ale

BJCP Style: 16b, Belgian Pale Ale

Author: John C. Tull, Peacefrog Brewing

Size: 5.5 gal

Efficiency: 80%

Attenuation: 75.0%

Original Gravity: 1.052 (1.048 - 1.054)

Terminal Gravity: 1.013 (1.010 - 1.014)

Color: 13.64 (8.0 - 14.0)

Alcohol: 5.15% (4.8% - 5.5%)

Bitterness: 26.8 (20.0 - 30.0)

Ingredients:

9.5 lb Maris Otter

.25 lb Special B - Caramel malt

.125 lb Pale Chocolate

.125 lb Belgian Caravienne

.5 oz Fuggle (4.8%) - added during mash

.5 oz Horizon (13.0%) - added during boil, boiled 60.0 min

1.0 ea White Labs WLP530 Abbey Ale (make a starter if possible)

Schedule:

Mash-in - Liquor: 3.12 gal; Strike: 170.95 °F; Target: 152.0 °F

Saccharification Rest - Rest: 60.0 min; Final: 150.5 °F

Sparge - Sparge Volume: 5.48 gal; Sparge Temperature: 188.0 °F; Runoff: 7.11 gal

Notes

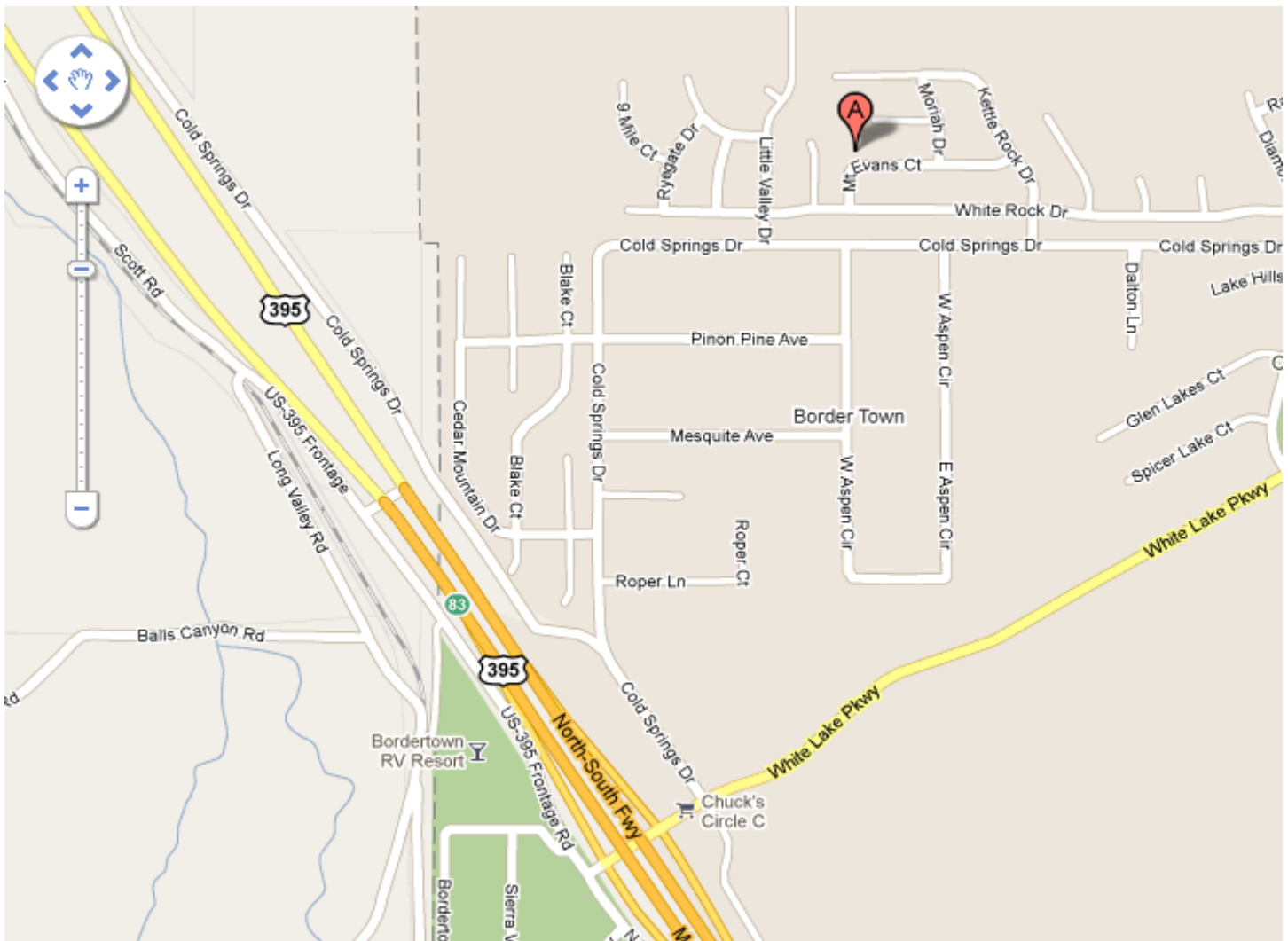
Ferment at 62-68, then lager for 3 weeks at 32-35

Flavor is crisp with some mild raisin from Special B along with grainy/bready character, probably from caravienne. Color is more deeply red than the recipe predicts.

Overall, it is quite enjoyable beer that is not hard to make, but packed with unique flavor and character.

Fire and Spice

Take the short drive up north to Cold Springs to join Joe & Tye for a celebration of fire and spice on April 16 at 6 pm. There will be plenty of both in the food alone, and at this time they're trying to line up fire pits to add some actual flame to the event. Take U.S. 395 North to the Cold Springs exit and go right, then take a left on Cold Springs Drive. Follow that til you get to Little Valley Dr. and hang a left, then it's a zig to the right on White Rock Dr. and a zag to the left on Mt. Evans Ct. As always it's requested that you bring a dish to share with all as well as whatever kind of brew you're currently concocting. The address is 21121 Mt. Evans Ct., and you can call 384-1212 if you have questions or need help finding the place.



We're on the Web:
<http://washoezz.net>

"Without question, the greatest invention in the history of mankind is beer. Oh, I grant you that the wheel was also a fine invention, but the wheel does not go nearly as well with pizza."

-Dave Barry

"I am a firm believer in the people. If given the truth, they can be depended upon to meet any national crisis. The great point is to bring them the real facts, and beer."

-Abraham Lincoln

Upcoming meetings:

May 21 - Susan's wine meeting

June 11 - Tom Baldwin's annual Frank 'N Stein meeting.

July - Jason Green?

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