

The Dunedin Brewers Guild

Tartan Times

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Presidential Ponderings...

Done.... Finished!

Whew.... the three months of BFBC planning, organizing and event hosting is over... *Let the liver healing begin!*

It wrapped up last weekend with the Thank You party for everyone who helped out during the Jan-March extravaganza.

That same day we also slid in a group brew of 14 kegs for the National Homebrew Conference (NHC) in Orlando. We had 11 brewers and 115 gallons of wort produced by the Mike and Chris Brew Truck... AND then we partied to the wee

hours playing "Try This!" with something like 100 tastes of the high scoring beers from the BFBC Homebrew 3rd bottles

...and one big ass trophy for our club as we retained the Homebrew Club of the Year cup. This is the first time in BFBC history that a club has retained the cup for more than one year.

A big thanks to all who volunteered, judged stewarded and entered, but an extra acknowledgment to those in the core team. These are the individuals that put in about 20-30 hours to help pull this off, with one volunteer putting in more like 60 hours... Nelson Crowle. His great

tweaks to the registration program and access database made my job easy. Also, Head Steward Butch Luxenberger, Organizer Dave Morgan, Mailer Guy Clay Hogue, Asst Head Steward and trucker driver extraordinaire Chris Wilson, "Jack of All 'cept 4 counting" Jeff Allen, Medal Guy/Gopher Jeff Gladish and the "do anything asked of them" alewives Cathy Schulz and Caroline Van Sant-Crowle.

The "second line" of vols are those who put in about 10-15 hours were FBG/Brewers Ball keg guy/Recipe Master Danny Williams, Bottle Sorter Teri Luxenberger, Flight Asst Educator Christina Collinsworth, Scoresheets sorting and special deliveries Charmy Martinez. Lastly, to our local sponsors that make our club look good... Dunedin Brewery, Beermakers Pantry, Skips, Flanagan's, Southern Brewing Supply, Yuengling, Empire Winery, World of Beer, Shipyard and Olde Chicago. Thank them with your business, please!

And on the extended team, thanks to Glenn Exline from SAAZ for the registration program and to Joe Simon of PBD for beer deliveries.

Now with that behind us, it is time to focus our attention to the next two big events...



National Homebrew Day (May 5th) and the AHA National Homebrew Conference (June 22-24th). We need to represent Homebrewing to the public with another group brew at the Beer Pantry and represent DBG to the rest of nation's clubs in Orlando.

The 50% of the club that did not get the chance to help out at the BFBC events should be stepping up to volunteer at one of these two events.

The new board is working hard to give the club the direction to be one the best clubs in the U.S., and a big part of that is having a team that can each say they had a part in getting it there!

BFBC Stats:

Total

367 Homebrew entries (new record)

44 Judges

27 Stewards

4 days of judging

Four beer events

DBG

126 entries

17 Judges

12 Stewards

24 Medals

29 of our 56 members volunteered (50%)

Most flights judged: Jeffy Allen (12)

Most flights stewarded Caroline Van Sant-Crowle

News you can use...

Listed below are the most and the least entered styles of last year's AHA National Homebrew Competition results (thanks to Jeff Gladish for the research).

MOST

Stouts-305, American Ales-270, IPA's-255, Scottish and Irish Ales-221, Belgian Strong Ales-218, and Strong Ales-217.

LEAST

Dark Lagers-77, English Brown Ales-89, Fruit Beers-94, Amber Lagers-102, Specialty Beers-106, Sour Beers-108, Amber Hybrids-110, Smoke/Wood Aged Beers-112.

AND From our recent record breaking 366 entry BFBC Homebrew Competition...

MOST

American Ale-33, Stout-28, Porter-24, Belgian Strong Ale-22, Light Hybrid Beer-21, Belgian/French Ale-18, Spice/Herb/Vegetable Beer-18

LEAST

Light Lager-5, Cider/Perry-5, European Amber Lager-6, Dark Lager-6, Sour Ale-6, Bock-8, Scottish/Irish Ale-9, German Wheat/Rye Beer-9

Great American Beer Festival – 2005

Nelson Crowle

The Great American Beer Festival (GABF) is an annual beer festival held in Colorado at the end of September each year. GABF is the largest beer festival in the country – with over 29000 attendees.



I was able to visit Colorado this year, and with my brother-in-law (Richard), we attended GABF. Since I like to taste and rate beers (see www.BuildABeer.org), this is a great annual opportunity for me.

The festival is held over three days (Thursday, Friday, and Saturday) with tasting sessions each evening, as well as a “Connoisseur’s Session” on Saturday afternoon. Each attendee is given a sampling glass with a 1-oz pour line on it – which allows you to taste many different beers without taking in too much alcohol. Of course, after 60 or so beers in four hours, the palate is shot! Don’t drop your (plastic) sampling glass! If you do, the whole place (all those thousands of beer drinkers) will hoot and holler and ridicule you ☺.

The sessions opened with a large Scottish bagpipe band, which marched around the floor of the Convention Center providing musical entertainment.

The Thursday and Friday even sessions are busy – but run quite smoothly. For a more laid back session, the Connoisseurs Session is the way to go (note – you get a glass sampling glass – so REALLY don’t drop it!) The Connoisseurs Session is also when the winners are announced. The Saturday evening session is more wild and loose (sometimes described as a “real drunk fest”). So – it depends on what you want to do – or you can attend all of the sessions, and get a lot of tasting accomplished!

There are several ways to approach the whole fest (which takes up the large Colorado Convention Center in downtown Denver). You can walk in and just start going up and down the aisles randomly. Or, you might want to have a theme – Greg from Stone Brewery took a small

group of us on a “Hop Train” tour last year (Terrapin Big Hoppy Monster, Bear Republic Racer X, Dogfish Head 60/90/120, Left Coast Hop Juice, Oggi’s Hop Whompus, Silver City Whoop Pass, Russian River Pliny The Elder, and of course, Stone’s Arrogant Bastard). Or maybe do a vertical of all Kolsch beers. You might want to find the really rare beers and try them first (for example, Sam Adams Millennium, or the Alaskan Smoked Porter). Two years ago, wood-aged beers were the rage.

Also, you may want to consider alternatives to driving (and parking). Bus service is available, and the downtown bus station is within walking (or mall-bus) distance of the Convention Center. Last year, we took a regional bus from Longmont (slightly north-east of Boulder) to and from GABF – time to read the program, time to plan your attack from the list of participating breweries and beers in the program, time to prepare yourself.

In addition to the GABF itself, there are many other things to do in the downtown Denver area. There are pre- and post-session gatherings of brewers, beer drinkers, and other folks at places like the Falling Rock Tap House (100+ beer taps, and a very knowledgeable staff), and brewpubs within walking distance (Coors Field Sandlot – where you can get REAL Blue Moon, Wynkoop, Breckenridge, Rock Bottom, etc.)

This 23rd GABF was a great experience (as was the 22nd in 2004)! It sure has grown since its early days in Boulder Colorado (it was at Anthony’s Gardens – an outdoor tent – at the Hilton Harvest House – which I was fortunate to attend). Here are some statistics for this fest: 29500 attendees, 377 breweries, 1672 beers (actually quite a few more beers and breweries in the competition, but not all of them had tables at the fest).



I plan to attend again this year (September 28-30, 2006). I hope you can join me! Go to <http://www.beertown.org/events/gabf/index.htm> for more information.

Cheers!

HURRICANE BLOWOFF 2006

MARCH 31-APRIL 2, 2006

Jeff Allen

This year's Hurricane Blowoff competition and celebration was hosted again by Dale and Debbie Howell at their estate, "El Encanto" in the greater West Palm Beach area. Once again, Dale, Debbie, and the rest of the Palm Beach Draughtsmen club were gracious hosts. The Chamber of Commerce could not have ordered better weather, and, as you all can imagine, the beer was pouring mighty fine.

The story starts as the intrepid travelers, Jeff A. and KK, begin our trek at 2pm Friday. Tired of me whining for the first half hour of the trip, KK finally relented and pulled into a Fresh Market in downtown Tampa so I could buy some specialty beverages for the weekend. On the road again, fiercely fighting Tampa Friday afternoon traffic, we finally arrived at El Encanto about dusk. Now remember, we are camping on Dale's estate. I was amazed at the efficiency at which we were able to erect KK's 10 room, 2story tent (I've seen smaller condos). About 20 minutes and now pitch black, we were finally able to let our collective hair down and join the party. The festivities were held in Dale's Quonset hut, a structure approximately 60'1 x 30'w x 20't, insulated and air conditioned, complete with walk-in cooler on the side. After a couple of quick brewski's, we took a van escorted by our wonderful DD, the lovely Therese, to downtown Lake Worth to see Roy Book Binder. But first a stop to the Dirty Dwarf (quaint English pub) for a couple of pints and dinner. After a couple of hours of Roy's crooning, a quick walk-over to Jay's (WPBD club member) house for a sampling a few of his brews. Then back on the bus for the return to El Encato. More beer drinking and lie telling ensued until we said uncle and turned in about 2-ish.

Next morning was rough, by KK and I ate breakfast and made it over to Judge about 9:30am. The host club really had the poop in a group and was so far along with judging that they only had 2 large flights for us to score. So after lunch, back on the van for a pub crawl. First stop Brewzzi's in the Palm Beach Town Center. Fran (head brewer) was out of town, so we were greeted by Ray, the assistant brewer. After showing us some love with tasty snacks and nicely discounted top-notch craft brews, we were back on the bus to head toward The Yardhouse... a 130 (yes 130, counted myself) taproom in the PGA area of West Palm. This place was impressive. When we walked in about 4pm, the staff out numbered the clientele by 3 to 1 and they were all dressed like Scientologists (KK's analogy). The selection was really outstanding. Nothing really new, but a lot of stuff on tap that you mostly only see in bottles. KK and I agreed that the tastiest beverage we had was the Chimay Ciq Cent. Very fresh and spicy. After a couple of hours there, back on the van to return to El Encanto.

After a great dinner of roast pork and chicken, we retired to the hut to listen to Dale's un-named band. A friend of Dale's a blues guitarist, joined them for the night as guest lead guitar. What a treat!!! This guy was in the league of some of the best blues guitar men you'll ever see!!! And we watched his riffs about 8 feet away on the Ron Bach memorial couch (story from last year). Then the "try this" bottles of big beers, like Stone Guardian, Arrogant Bastard, New Glarus Cherry Tart, and more started being whipped out. Damn, my liver is still quivering. We tapped out about midnight and got a decent night's sleep.

Sunday morning after some fond farewells, we headed back on the road to get back DBG turf. These club events are a blast and we encourage all DBG members to stay abreast of what is going on in the state with other clubs and go to support their events, as we would want ours supported. Many thanks to all at PBD...Andy, Joe P, Joe Simon aka Evil One, to mention a few, plus of course Dale and Deb for welcoming all 15 (yes 15) tents on their wonderful property and showing all wonderful hospitality.

The Club Big Brew

By Lisa Williams

Ok, here I was... a newbie in homebrew and the Dunedin Brewers Guild. How in the heck did I get myself into this? I've volunteered to be one of THE brewers for the club event. Not just any club event, the Wilson and Cotherman Truck Brewin system was brewing up the base wort for us. Heck, to top it off, the finished beer was going to be heading off to the National Homebrew Conference in Orlando. Oh boy, what do I wear, when do I get there, will I really look stupid in front of all these seasoned homebrewers? I loaded up my truck with all my homebrew stuff and headed off.

The first thing that hit me was the truck. Two huge stainless steel tanks poking out of the back of a Dodge Ram. I always thought Rams looked big. These tanks made the Ram look small.

Can you even see the truck in this pic????



Right away KK made me feel welcome and put me to work. He introduced me to the few folks that were there. All of us were scurrying around trying to get everything ready. More people started to arrive. Every time someone new showed up, I was made to feel welcome. Heck, I had just met some of these people a month ago, but I felt like part of the family.

I think we raised the temperature in Dunedin 10 degrees when we all fired up our propane burners. I even overheard someone say that you could smell the brewing from the Pinellas Trail!

Needless to say, (but I'm saying it)...It was a GREAT day. I meet so many people, learned so many things, and had such a great assortment of beers. *grin*. We had hotdogs, hamburgers, chicken and even buffalo chili. There were also plenty of snacks and a wonderful energy from all the people present. Kids, spouses, dogs and even some parents came to enjoy the fun. I am so glad I've joined such a great group of people...



If you were wondering just what great brews were being created that day:

Mild - Danny Williams
English Brown - Chris Wilson
ESB - Lisa Williams
American IPA - Rod Derrington
Pale Ale - Chad Gould
American Brown - Lisa Williams
Scottish 60/- Cathy Schulz
Brown Porter-Tracey Caley
English IPA -Teri Kight
Old Ale - KK
Blonde - Chris Wilson
Belgian Pale – Danny Williams
NE Brown – Dutch Morganberger
Ordinary Bitter - Dutch Morganberger
California Common - Mike Cotherman

The BFBC from a first timer's point of view...

By Chris W

This year was the first BFBC I had volunteered for. I must say it is a lot of work, but I learned so much about the “business” side of a large scale competition, along with what it takes to pull it off without a hitch. With Seasoned veterans at my side how could I go wrong???...well first off I got caught sitting in the beer trailer drinking the Best of Show entries. Evidently that is frowned upon. It was Hot ant I was thirsty... can you blame me???

But seriously, I met a ton of new brewers from across the state. It's nice to be able to put a face with the names I read about all the time.

The Awards ceremony was a lot of fun! Jeff and I headed over to King Cornona to set up at about 4PM. That gave us plenty of time to get everything set up and head over to Tampa Bay Brewing Co. for a round, and who did we see sitting @ the bar with his nose over a cold pint and a calzone??? It was the famous Zombie Brewer of course. We sat and had a chat with this colorful character about this, that & whatnots. But we were far from being done with the evening, so we went back to the event venue (King Corona) and began going though their beer list. They had some fine beers on tap & in the bottle, along with a wall of fine cigars in a HUGE humidior.

After all the awards were passed out (along with a few hombrewers) the dust started to settle, and we all knew it would be a close margin between the Tampa Bay BEERS club and our own DBG. Both clubs showed up to win, but there could only be one. THE DBG!!!!

Thanks to everyone who made the event a great success, and I hope to see you there next year.

Chris

