

The Dunedin Brewers Guild

Tartan Times

May / June 2006

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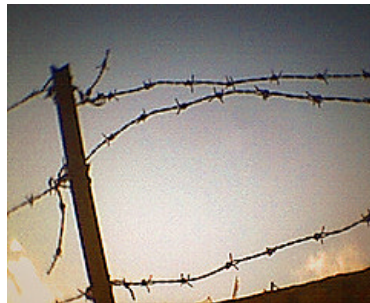
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Presidential Ponderings...by KK (and Barb)

A Convention for Homebrewers?



If there were actually a convention for Homebrewing, would you want to go? And if was NOT a Florida Homebrew convention, and NOT a Southeast Homebrew convention, but the NATIONAL convention of all of Homebrewing, would you say, "I gotta go to THAT!"

AND... if the biggest US National convention was just a two hour drive time from your house, wouldn't you say "Hell yea, I'm there!"

Well, that's what 30 of your fellow members in the DBG are thinking... more than half of the brewers in the club have already committed to attending... and there is still time for the rest to get on board.

The American Homebrew Association's National Homebrew Convention (AHA NHC) will be in Orlando on June 22-24th!!

You (or your spouse) may try to dissuade you from going with "the hotel is too expensive", the "convention cost is too expensive", or may even question Orlando and good beer in the same sentence.

A year ago, I might of even agreed with you, **BUT** in 2005 I went to the AHA NHC in Baltimore. A real LCBE (Life Changing Beer Experience).

Maybe it was the wonderful surprise of a city that I thought was going to be a dark, dingy skyscraper laden downtown, maybe it was all the wonderful places to get beer around town, maybe it was the excellent seminars where the speakers provided experimental beers of famous West Coast brews, maybe it was rubbing elbows with all the homebrew heroes that I've read articles from over the years, maybe it was the copious choices of beer available in multiple

settings (Pro Nite, Club Nite, Hospitality Suite etc), whatever it was... I said to myself "**Self, I want more o'dat.**" I've done GABF to death, and now can see myself doing about 5 years of this conference, till I burnout and can find another beer thrill.

I know I've been harping on this for a couple of months now, and I am heartened that most of the club is going, but I still feel almost as if it was a responsibility to try and convince each and every member that having the convention in our own state is NOT ONLY a once in a lifetime opportunity, in that you'll never have the chance to skip the airfare cost of getting to the event, but it is the chance to get that monkey off our back that beer lovers in Florida (or Flori-duh) ARE NOT drinking fizzy yellow beer, but that we can make homebrew and craft brew as well as the rest of our country.

I can't tell you how many times I been on-line reading people's blogs that repeat the line "I went to this city in Florida and the only good beer I could find was a Sam Adams". Yes, we are a frik'in big state and the good beer is spread out, and yes we acknowledge there is no place in Florida like some of the superstar towns in the US that have three brewpub and five tap bars within walking distance of each other.

Just a little education and exposure from an event like this will have a 1000 homebrewers going back and telling five of their buddies that Florida does have good beer. You might say SO WHAT, what does that get us??? I'm not sure, but I'm thinking breweries like New Belgium, Stone, Bridgeport and more won't be afraid of sending their product to our state and failing. Or maybe we get a chance to host a regional judging of the NHC by gaining the confidence of the AHA and the other states that we know good beers when we taste one, OR maybe some of these homebrew heroes make a point to come to one of our meeting next time they are vacationing in FLA. Who knows...

Some stats of what the DBG Board has done to "show the DBG off" for this event

1. Paid for the ingredients to put on a big show with 20 kegs at Club Nite & Hospitality Suite. \$500
2. Purchased 17 kegs to store these beers in. \$300.
3. Bought club logo'ed Mardi Gras medallions customized with the event, year and city and our website. \$350.
4. A Scottish? themed food to be served at our club night table \$? Maybe a piper?
5. A showboard pictorial of the Big Brew and the recipes we did to produce most to those 20 kegs.
6. Committed the DBG to being the host of the premiere event within the NHC... Club Nite. Pricele\$\$

I'll spare the club all the post-event articles telling you how great it was, in trade for you having to endure all these pre-posts of trying to convey what an event of importance this is...

You can't say you weren't tipped off to not miss this...

Beer and Foaming in Hotlanta

Who says you can't mix business with pleasure in the new millennium? Surely not yours truly! On a recent business trip to Atlanta, I attempted to hit most of the beer highlights in a very brief period of time. Thanks to DBG'ers KK and Travis, a lot guesswork was eliminated and I got right down to beer business.

The unique agenda of this trip allowed me a lot of latitude in what I could accomplish. I flew in to ATL on a Sunday morning, checked into a hotel in Buckhead, and promptly headed to the 5 Seasons Brewery in Sandy Springs. When I settled in for my first brew about 2pm, I called Travis who recommended a few of their beers and gave me the name of the owner. After dropping a few names, Dennis (the owner) came out and greeted me. What a nice dude. He gave me a tour, bought me a couple of beers, and gave me a growler of a "base beer" that 5 Seasons uses to calibrate their on-tap beers with. It was a bottled conditioned Dubbel. I considered that an honor seeing how Georgia doesn't have a Growler Law. 5 Seasons' claim to fame is that everything they use is organic...the ingredients in their beers, their fine food, and bar snacks. I recommend the Karton Brune, a wonderfully complex Belgian Brown chock full of fruity esters, and the Glenkevin Wee Heavy.

Next on tap (pun intended) was Rock Bottom in Downtown Atlanta. Nothing spectacular here, after sampling 3 beers, I settled on the IPA. Very quaffable, but I'm not going to send Mom a note about it. Then to Greens Liquors, said to have the best bottle collection in Atlanta. I picked up several bottles you can't get here, and a few kegs (oh, forgot to mention I flew in one way and worked my way back home in a mini-van!). KK and I had a tasting a few nights ago, with Old Dominion, Seven Seas, and Stoudt Beers to name a few. Pity if you couldn't make it; it did go out on DBGnet.

Anyway, next stop of note was Savannah. Last quarters' Southern Brewing News had a piece on a brewpub called Moon River. It is on Bay St. in Historical Downtown. Its claim to fame is that the building

they are in is considered one of the top 10 most haunted places in America. Well, I set myself up for a downer. Aside from their award-winning Kolsch (silver medal '05 GABF) their beers were pedestrian at best. And they only had 5 out of 8 beers on their menu on tap. The little hottie behind the bar knew less about beer than a snail, and she was more taken with her local friends at the bar than with customers. I did request an audience with the brewer, who was not there, but I did get to visit with the GM, who took me on a private tour of the haunted upstairs. Very cool, and creepy, even though yours truly doesn't buy into spooky stuff.

All in all a great trip, both business and brew-wise. 5 Seasons get 4.5 stars out of 5 on my scale. Visit them if you have the chance. One of the top 3 Brew places I have been to in the Southeast. The aforementioned kegs I picked up are earmarked for our Memorial Day camping trip, and KK will be sending out a note soon asking campers to chip in to defray costs. They are "can't get 'em here" kegs; I won't steal KK's thunder about what they are until his broadcast e-mail appealing for dough. Donations accepted.

Thanks for reading my ramblings...

Jeff A.

Yeast Washing for the Home Brewer

► Objective:

To recover yeast from a finished batch of beer for repitching or storage for future brewing.

► Materials:

- One primary fermenter after beer has been siphoned or removed.
- Three sanitized 1 quart mason jars with lids, filled half full of sterile or boiled water which have been cooled and chilled to refrigerator temperature (38 F)

► Procedures:

1. Sanitize the opening of the carboy.
2. Pour the water from one of the quart jars into the carboy. Swirl to agitate the yeast, hop residual, and trub from the bottom.
3. Pour carboy contents back into the empty jar and replace the cover.
4. Agitate the jar to allow separation of the components. Continue to agitate periodically until obvious separation is noticeable.

5. While the viable yeast remains in suspension, pour off this portion, into the second jar, being careful to leave as much of the hops and trub behind as possible.
6. Agitate the second container to again get as much separation of yeast from particulate as possible. Allow contents to rest, then pour off any excess water from the surface.
7. Pour off yeast fraction, which suspends above the particulate into the third container. Store this container up to 1 month refrigerated. Pour off liquid and add wort, 2 days before brewing or repitch into a new brew straight away.

Article from www.wyeastlab.com/hbrew/hbyewash.htm

Guest writer series.... *Mark Tumarkin from Hogtown Brewers had written an article about a previous year's conference. Wanted to share this, to help convey to members what the upcoming AHA NHC will be like...*

MIY2K, the AHA National Conference

Mark Tumarkin

How do I describe the AHA Natl. Conference to someone who hasn't been there? The country's largest homebrew competition is only part of it. There was also a very interesting series of lectures/presentations, the club night gathering, the pub crawl, the room crawls, the awards banquet, late night single malt scotch tastings, the pig roast and brewers guild reception, and many other tasty and fun events. I guess the most important thing would be to try to convey the sense of homebrew community and the taste of the incredible homebrew beers that are at the heart of that community.

For me, the adventure started early Wednesday morning as I left Gainesville on my way to Livonia (a suburb of Detroit). I headed to Livonia for the conference, which started for me by judging Porters. I had the chance to judge with some very experienced judges, Ed Bronson and Marc Gaspard, which was a great learning experience for me. The next morning I judged wheats (hefeweizens and Berliner Weisse) with Dan McConnell (mead god) and David Logsdon (of Wyeast). Everyone has their own approach to judging and I really enjoyed having the opportunity to judge with folks of this caliber.

That evening was club night, or **Beer Without Borders**. This was the highlight of the conference. Perhaps a dozen different clubs (mostly local, Michigan clubs but also some from further away) had tables set up with kegs and kegs of beer and awesome food offerings. I had been invited by Ken Schramm (also mead god) of the Ann Arbor Brewers Guild to bring a batch of my habanero beer mustard to compliment the smoked turkey, pheasant, trout, and salmon that he was putting out for the feast. The mustard was a big success with the crowds; they also used it with the pig roast on Friday. There were so many great beers at this gathering, and so many great people to share them with. This event highlighted the feeling of homebrew community. It was sort of a huge homebrew club meeting, with only the best beer and food being brought, and being presented in copious abundance.

Another aspect of this club-meeting atmosphere was the hospitality suite. Different clubs were in charge of the suite for shifts of 2 hrs during which they were responsible for keeping the beer flowing and munchies available. If you were ever in-between sessions, or just wanted a place to hang out, the hospitality suite was the place to be. And it didn't close down till the wee, wee hours of the night. It was also the place to be for late night single malt scotch tastings, but that's another story.

And then there were the presentations. I'm not going to list them all here (look at the AHA's Beertown website if you'd like to see a complete list), just some of my favorites. They were all good -- I don't want to slight anyone and all the ones I got to were informative and interesting. I didn't see them all, some overlapped with the judging schedule, and there were often two presentations scheduled at the same time. Anyhow some of my favorites were Dan McConnell & Ken Schramm on mead judging, Ray Daniels on IPAs Past Present and Future, Larry Bell on Pride & Passion in Brewing, and Jeff Renner on Classic American Pilsners, and Chris White (of White Labs Yeast) on Fermentation 101. Then there was Fred Eckhardt (a beer legend) on neo-prohibition, Al Korzonas on Small Improvements, Big Dividends, and Morton Meilgaard on his flavor wheel and beer tasting. There were also a number of others that I didn't get to see but would have loved to. Suffice it to say that they had quite a line up of educational and entertaining presentations.

Friday evening was the Blind Pig Roast and the Michigan Brewers Guild reception. Two whole hogs with fresh corn, and all the fixins (including my mustard) was prepared by Mike O'Brien (of Pico Brewing Systems) assisted by the rest of the Ann Arbor Brewers Guild. Members of the Michigan Brewers Guild, including both brewpubs and microbreweries, offered their beer along with the dinner and for several hours afterwards. Some of these breweries were Arcadia, Bell's, Michigan Brewing, the Bonfire, among others. Perhaps the highlight of the evening was seeing Larry Bell climb up on a table, ring the Bell's Brewery bell to get everyone's attention, and then declaim his version of a Rimbaud poem celebrating beer and drunkenness (the original was an ode to wine, but Larry took some poetic liberties). After the hotel chased us out of the banquet room (about 11), everyone retired to the hospitality suite (well, I guess there were those few that went off to bed) to finish off the night.

Saturday morning and early afternoon were filled with more lectures and presentations. The mid-afternoon was taken up by the AHA members meeting. There are some very positive changes in the AHA, including the improvement of Zymurgy with Ray Daniels as editor, the democratization of the AHA board of advisors, more involvement of member and clubs (the fantastic conference itself was organized and put on by a group of Michigan clubs), and a more open dialog between members and the AHA staff. I think these changes will go a long way towards making the AHA a more viable focus for our hobby.

Then after another visit to the hospitality suite, it was time for the awards banquet. After a fantastic dinner, followed by chocolate cake drenched in the commemorative cherry mead, and some after-dinner single malts; it was time for the award presentations. What a celebration of fantastic beers! It was really a lot of fun. I picked up the medal for our buddy Jeff Gladish (of the Tampa Bay Beers); he took a bronze for his smoked braggot. He's only got a few bottles left but he promised me a taste of it sometime soon.

And there's so much I haven't mentioned -- all the great homebrew friends that I got to catch up with, all the new friends I made, putting faces with the names I've come to know on the Home Brew Digest, some of the great beers I tasted (Phil Wilcox's Eisbock, and the case of Hansen's lambics we drank, Steve Ford's wit, Ken Schramm's mead, etc etc), or the suitcase full of beer that I brought back (most of it gifts), well I could keep going but I better stop.

I hope I've been able to convey a sense of how enjoyable it was so that some of you will want to go next year. The location hasn't been chosen yet; but I'm there -- hope you'll join me too. To quote Bill Phieffer, brewer of the commemorative mead; "Man, I really LOVE this hobby!"

2006 National Homebrew Competition Packing Party

By Nelson Crowle

The 2006 National Homebrewers Conference (21-24 June 2006 – in Orlando – see www.AHAConference.org) includes lots of lectures, lots of parties, and lots of homebrewers from around the country. It also includes the world's largest international homebrew competition – the National Homebrew Competition. Last year, this competition had 4128 entries (721 entries going to second round) entered by 975 homebrewers. With so many entries, first round is done at several locations around the country (during April) – and then the second and final rounds are done at the Conference.

As one of the hosting Florida homebrew clubs for the Conference this year, Dunedin Brewers Guild also wanted to have a good collection of entries for the Competition. On Tuesday, 11 April 2006, DBG had a Packing Party at Dunedin Brewery to prepare all of the entries for shipment. It was also a good excuse to get together and socialize, and to share some of the beers that I had brought back with me from a recent trip to Colorado.

Participating in the Packing Party were KK (head pack-meister), Nelson (pouder-of-fine-Colorado-beer), Carl Davis (head bubble-cutter and newspaper-wadder), Jeff Allen (wad-of-money man – DBG reimbursed each brewer \$5 per entry for up to 6 entries), Lisa Williams, Ron Lutz, Virgil Wasko and Bonnie, Dave Morgan, and Chad Gould. Everyone rolled-their-own (bottles in bubblewrap, that is), and then KK measured, counted, and did other meister-ly calculations to put all of the entries together into shipping boxes.

We ended up with 35 entries altogether – from Virgil (12), Nelson (6), Dutch Morganberger (Dave & Butch) (6), Lisa (4), KK/JoeR (3), Ron (2), and Chad (2).

Dunedin Brewery had their usual beers on tap, as well as the seasonal Highland Games smoked porter, and Sierra Nevada Bigfoot (2006) as the guest beer. Participants of the Packing Party (hint...hint – if you participate in these types of DBG events, you may get a chance to taste a selection of beers that are unusual or are not available in Florida) were provided with tasting samples of the following beers (which I had brought back from Colorado):

Odell (Ft. Collins Colorado) Easy Street Wheat
Odell 5 Barrel Pale Ale
Odell Cutthroat Porter
Odell 90 Shilling Ale
Big Sky (Missoula Montana) Moose Drool Brown Ale
Big Sky Crystal Ale
Big Sky Scape Goat Pale Ale
Big Sky Powder Hound Winter Ale
New Belgium (Ft. Collins Colorado) Biere de Mars
New Belgium Trippel
Breckenridge (Denver Colorado) Avalanche Amber
Breckenridge Small Batch 471 Double Hopped IPA
Breckenridge Oatmeal Stout
Left Hand (Longmont Colorado) Imperial Stout
Pyramid (Seattle Washington) Thunderhead IPA
Stone (San Marcos California) Ruination IPA

After the packing was done, the party moved outside, and continued to enjoy the rest of the beers listed above. KK topped off the night by bringing out bottles of:

- Boulevard (Kansas City Missouri) Bully Porter
- Clipper City (Baltimore Maryland) Small Craft Warning Uber Pils
- Clipper City Loose Cannon Hop3 Ale
- Kalamazoo (Comstock Michigan) Batch 7000

Here's a picture of all of the beers tasted at the Packing Party:



A great time was had by all - be sure to come and join us for the next DBG event!

BIG BREW 2006



The Dunedin Brewers Guild thanks brewers Chris, Mike, Dave, Jeff, Scott, Carl, Manny, Charmy, Cathy and KK for brewing and to Mary and Mike of Beer Pantry for hosting, donating ingredients and feeding us.

A 40 gallon batch of Hefe Weizen and 10 gallons of Wiezenbock was made off the Brew Mobile.

Totals: 85 gallons: 85, 4batches, 10 Participants.

The Sawgrass Flats party at the brewery afterwards was a great end to the day.

Big Brew Totals in US: 227 Sites ; 5556 Gallons; 664 Batches

<http://www.beertown.org/events/bigbrew/Bigbrewselect.aspx>

Next up: Mead Day <http://www.beertown.org/events/meadday/index.html>

The Origins of Ale House Lingo

In the local ale house, every table was furnished with a "black jack" of ale – a sleeve dipped in black tar or pitch (hence the word for pitcher) for waterproofing. The innkeeper kept a record of each man's drinking on a slate with a piece of chalk – one mark for a pint and two marks for a quart. It was called "running up a tab". Unscrupulous innkeepers sometimes added extra marks so customers had to "mind their pints and quarts" or mind their p's and q's. When you paid up, the innkeeper "wiped the slate clean". There was a nasty side effect to the pitch treatment on the black jack; the tar contained lead that the alcohol leached into the ale, creating an extremely toxic drink that routinely led to unconsciousness, or in more severe cases, a coma. The victim was dragged into a corner and left until the slate floor had rendered him "stone cold sober". Since toxic coma could easily be mistaken for death, the body was placed in a coffin in front of the kitchen hearth and a noisy celebration was held to try and wake the victim. If the person had not regained consciousness after a "three-day wake", he was presumed dead and was buried. With the mortality rates soaring thanks to the black plague, church graveyards filled so rapidly that old coffins had to be dug up and the bones stored in urns in the church so the burial space could be reused. It was found, however, that one out of every 25 exhumed coffins had scratch marks on the inside of the lid, indicating the person had been buried alive. The church was mortified by the revelation, and sent a directive from the highest level that a rope should be tied around the wrist of each corpse and the end attached to a bell on the gravestone. If the person should regain consciousness and begin to struggle, the bell would ring. Men were hired to sit in the graveyard to listen for the bell. With superstition rampant, few were eager for the nightly "graveyard Shift". It is said that hundreds of lives "were saved by the bell", and townspeople were often disconcerted to meet someone on the street that looked identical to a person they had buried only a few days earlier. They said he must surely be a "dead ringer".

Author Unknown... Courtesy of Al Gore's Internet

Wanted...

Suppliers Needed

I am planning to open a Brew-On-Premises at 376 Patricia Avenue, Dunedin. I am currently working getting the necessary permits from the City of Dunedin. Once the store opens I will want suppliers, and I want to give Guild members the first opportunity. If you have such a business, want to start one, or know someone who does, I would like to hear from you.

On an ongoing basis, I will want anything that is used in a Brew-On-Premise. As well as normal brewing supplies, I am especially looking for honey, herbs, bottles of any type - new or used, crown corks, commercial pre-packed food items not readily available elsewhere, new or used brewing equipment in saleable condition, kegs, and anything else you would like to see on sale there. On a one-time basis I am looking for refrigerated display units, refrigerators, display stands, sturdy tables of different sizes, chairs, stools, plastic buckets - 5 gallon and up, plastic paddles big enough for stirring a 12-gallon brew, kettles big enough to make a 12-gallon brew, burners, full-grain brewing kit, bookshelves, cooling coils, grain miller and electric motor to run same, and weighing scales.

In short, if you have or want to start a business supplying something, or if you have surplus items in good condition you want to get rid of, there is a chance I would like it. Please let me know. Also, if you are a carpenter and would be willing to help with display units, or if you have refrigerator skills to help keep a used one going, then I would like to hear from you.

Thanks,

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