

Basin Brewers

April 2009 newsletter

Responsibly promoting craft beer since 1994



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Basin Brewer Website launched!

THE Basin Brewer website is starting to come to shape. The website features/ will feature past newsletters, recipes, and upcoming events.

<http://www.basinbrewers.org/>

Bluebonnet Brewoff Victories!

Basin Brewer wins 1st and 2nd place in homebrew competition

By Adam English

USUALLY someone else in the group wins these things but this time luck was on my side. My ESB (*Economic Stimulus Beer*) and Imperial Stout (*Darkness*) won first and second place in their categories respectively. Both were extract recipes brewed in my characteristic haphazard way. Since ESB is a relative of the pale ale (brew of the month) the recipe is shamelessly described below.

Next Basin Brewer Meeting:

Host: Gary Turner
Benchmark Research & Tech
4113 W Industrial Ave, Midland

Big Brew Announcement: AHA announces recommended recipes

AS part of the National Homebrew Day tradition the American Homebrew Association (AHA) recommended recipes for the nation wide brewoff on May 2nd. These recipes are offered by award- winning brewers and are highly recommended to try!

AHA recipes can be found at:

<http://www.beertown.org/events/bigbrew/recipes.html>

Brew of the Month: Pale Ale

THIS month's brew of the month is pale ale in anticipation of the upcoming Basin Brewer pale ale brewoff (see last issue, I know you saved it). There are many varieties of pale ale, some of the most popular include: American pale ale, English pale ale, and India pale ale. More derived pale ale variations include Amber ale and English Special/ strong bitter.

Pale ales came to being with the development of pale malt in the 1700s. Due to heavy use of pale malt and other low IBU malts, pale ales tend to have a light copper to amber color. Pale ales are also generally characterized as having high hops bitterness and fruity/ estery flavor.

The main difference between English and American pale ales is the hops. English pale ale uses a relatively small amount of English hops such as Kent Golding and Fuggles and perhaps more pronounced maltiness compared to American pale ales, which tend to be more aggressively hopped with American- derived hops such as Northern Brewer, Cascade, and Galena.

Another popular pale ale is the India pale ale, which was invented by the British during the colonial era of the 1800s. English colonists in India were devoted to pale ale, but the classic pale ale often did not survive the months- long journey from England to India in drinkable shape largely due to bacterial contamination. Sanitation was not as well developed back then, pale ale would be racked to oak casks, which were not airtight. To inhibit bacteria the classic pale ale was modified to have higher alcohol content and utilized more hops. The higher-alcohol/ hoppy version of the pale ale has survived to date as the India pale ale or Imperial pale ale. This evolution of the pale ale was sufficient enough to get it designated as a separate style.

Commercial Pale Ales:

Sierra Nevada Pale Ale

Stone Pale Ale

Alpha King Pale Ale (Three Floyds)

Younger's Special Bitter (Rogue)

Uncle Teddy's Bitter (Victory)

Contact Aaron Pachlhofer if you are interested in competitions, so that entries can be shipped together to save cost! <pachlhofers@yahoo.com>

Upcoming Events

• **Samuel Adam Longshot:** Samuel Adams is announcing the 2009 *Samuel Adams® American Homebrew Contest®!* Here's your chance to have your homebrew brewed, packaged and nationally distributed in the 2010 *Samuel Adams LongShot®* package!

Visit www.samueladams.com for details

• **2009 National Homebrew Competition:** One of the largest beer competitions in the world, saw a greater amount of entries from the largest number of homebrewers in 2008 than ever before.

Entry window: 3/25– 4/8

\$9 per entry for American Homebrewers Association Members
\$14 for Non-Members

Texas brewers ship their entries to the following regional site:

NHC 2009 Oskar Blues Brewery
Attn: Forest
1800 Pike Road, Unit B
Longmont, CO 80501

<http://www.beertown.org/events/nhc/entry.html>

• **Great Austin to Shiner Pedal (GASP):** bicycle marathon sponsored by Shiner, May 2nd

• **National Homebrew Day:** national day of home brewing recognition when as many brewers gather in the same place as possible and brew as much beer as possible. The Basin Brewers brewed 35 gallons in a club member's garage last year! May 2nd.

Recipe of the month: Economic Stimulus Beer, 1st place Bluebonnet 2009

By Adam English

Style: English Strong Bitter

Ingredients

Grain: 8 oz. crystal 40, 1 lb pale malt, 8 oz. maris otter

Extract: 8 lbs light DME

Hops: 2 oz. Willamette, 2 oz. New Zealand Golding

Yeast: London ESB (Wyeast 1968)

Procedure

Pre-brew: yeast cultured 24hrs before brewing using 2 cups water, ½ cup light DME

5 gallons of Primo water heated to 155F in two separate pots on electric stove (12 quart and 16 quart)

Grains seeped in 12 quart pot for 30 minutes

Both pots brought to boil, 6 lbs light DME added to 16q pot, 2 lbs added to 12q pot

Hop sequence: 1 oz. Golding 1.5 hrs, 2 oz. Willamette 1 hr, 1 oz Golding ½ hour

Grain bag filled with ~ 8oz oak chips (bbq chips from HEB), bag transferred from pot to pot during entire boil to impart oak flavor

Wort cooled in ice bath and racked, a lot of water had boiled off, 1.5 gal purified water added to get to ~ 5gal. total wort, yeast pitched

OG: 1.071, FG: 1.018

1 week in primary at 65F, 2 weeks in secondary at 65F

Basin Brewers in the news!

LOOK for the Basin Brewers to be featured in the Life Styles section of the Midland Telegraph in an upcoming addition. We look forward to the article and thank Megan Buck and Tim Fisher for their time. Megan interviewed club members at the Ground Floor and Tim joined us for a photo shoot at Gray's lab while he brewed an ESB.

Notes from last meeting

THE last meeting was held at Greg Anderson's house. The brew of the month was Saison, and several were tasted and commented on. Sampled Saisons include *Boulevard Saison-Brett*, *Saison Dupont*, *Boulevard Saison*, *Hennepin*, and *Lost Abbey Ne Goeien Saison*.



Darkness at high krausen (2nd place Imperial Stout), emergency blow-off utilized to contain its wrath

Basin Brewer Officers

Primary Fermentor: Aaron Pachlhofer
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Secondary Fermentor: Tom Elliott
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Treasurer: Gil Van Deventer
<gilbertvandeventer@suddenlink.com>

Secretary/ editor: Adam English
<english.91a@gmail.com>

Membership Information

MEMBERSHIP is open to anybody who enjoys quality craft beer and can come up with \$24 per year. If you're interested contact one of the officers listed above! Perks include sampling homebrew and micro brews, club mugs and t-shirts, discounts on grain & hops, free copies of Southwest Brewing News, and a friendly atmosphere.