

Basin Brewers

March 2010 Newsletter

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Responsibly promoting craft beer since 1994



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Beer Tales and Brewery Stories!!! (Or... “B-S-ing at the Brewery”)

Fellow brewers and swillers: over the past few meetings I have heard some of the most interesting as well as extremely entertaining stories of visits to breweries, brew pubs and road trips! Share your stories with us by just jotting down a few paragraphs and sending them into me; if you don't remember all the details I can do the leg work on line and put tags in the story line so we can check their sites out and possibly visit them whenever we're “just passing by!”

Rex...this means you! Loved your Abita visit! Everybody loves those, “there I was...” stories and I'd be tickled foamy to be able to put them in the newsletter. So get off yer butts and start letting those creative juices flow! Oh yeah, don't worry about grammar... I mean, just look at these things I write!!!

On a different note: Gil had just evaluated Rahr and Sons Iron Thistle last month! Well his critique must have angered the gods! On February 19 their roof collapsed due to the weight of the excessive snow they received! No one was injured but the brewery is currently shut down. However, being the good spirited people they are....the tour tastings will be hosted at different pubs and galleries! Be sure to check out their website to see how repairs are going and when they will be operational again! Godspeed Rahr

and Sons! www.rahrbrewery.com

February Meeting Highlights

Wow! Another great turnout! We had twenty folks show up at my house and amazingly enough we kept the grass burs in check! I would say there was well over a dozen different beers, commercial and home brewed, and I am here to say without fear of hyperbole that we Basin Brewers have some mighty damned fine taste! About the only weird thing that happened was that crazy little thin line of thunder clouds that rolled over (and of course Jake peeing with the door open)!

The finishing touches were hashed out on the **Pale Off** to be coming up shortly. This will be category 10A only! Entries due no later than April 27th! You can drop the entries off the weekend before at Hops and Props, or just get them to any of the of the Basin Brewer officers! Entry fee is \$3.00 and you can enter up to two entries. We will need three bottles per entry (standard 12 oz. Bottle with no markings. Be sure to fill out an AHA/BJCP Bottle Identification Form and wrap a label around each bottle with a rubber band! Good luck and remember, why bother...I've already won! BWAHAHAHA Oh yeah, a copy of the bottle ID form can be found at: <http://www.beertown.org/homebrewing/pdf/bottleid.pdf>

Hops and Props was discussed as well.

We're talking about saving a little cash and just paying for entry fees instead of getting a table this year! As always, keep checking your emails for the Evites.

March Meeting

Saint Patty's Day is almost here and so is the next Basin meeting! Few people realize that old St. Paddy was actually a Texan! The wearing of the green originated when he was working a bunch of calves that had been grazing in a green clover field late one winter during his cowboying days! Well seeing how he was the new guys he was the one elected to push the calves into the squeeze shoot! You guessed it, they squeezed one of the fatter calves a little too hard and voila....the wearing of the green! That may be a little over you city slickers heads but ask me next time and I'll splain it to you.

I digress, the next meeting will be held at Greg and Elaine's located at 5609 Crowley Blvd (in The Grasslands) at 7:00 pm on March the 13th! Beer....I'd say anything Irish and English! Free entry fee for anyone wearing a kilt! Just be sure to give the under carriage a good scrubbing if you decide not to wear anything under it!

Rate that Brew! Or, Beer Snob of the Month! By Jeff Holt



Samuel Smith's Oatmeal Stout

This was my tenth review, done back in 2007. Gary had brewed Brother Spuds Oatmeal Stout and sent me a bottle of the both to compare and contrast.

Appearance (0-3): Pours up out of the bottle a deep mahogany color with ruby highlights. Not as opaque as Guinness, but still quite dark. It has a tan, creamy head

that lasts a while. 3 points.

Aroma/Bouquet (0-4): Malty. Dark, mysterious and earthy. Is that oats I smell, or am I imagining it? Hard to tell. (3 points)

Taste:

Hop/Malt Balance (0-4): Smooth and silky. Some hops in the finish but the malt dominates. (3 points)

Aftertaste (0-3): Roasted malt, with a little hint of alcohol in the finish. Very mild (3 points)

Mouthfeel (0-3): Lightly carbonated, thick and silky. Perfect. (3 points)

Overall Impression (0-3): I like stout. No. I love stout. I would marry stout. I love stout so much, I want it inside me. This is an amazing stout. Mild, smooth and creamy. Reminds me of a milkshake! (3 points)

Total: 18 points

I'd like to revisit this someday, or do a side by side tasting with my favorite Oatmeal Stout, Barney Flats from Anderson Valley Brewing Company

Gelatin as a Fining Agent

Ever wanted to clear up your beer before racking it off your primary or secondary? Next time try using gelatin! David Houseman a Grand Master III judge and competition director for the BJCP suggests the following:

Buy a box of Knox plain gelatin from your grocery store. You use one envelope per 5 gallon batch. In a sanitary container (glass jar, glass measuring cup or whatever) put a cup of room temperature pre-boiled water. Add an envelope of gelatin. Cover with

plastic wrap and let this sit for 15 minutes. Don't stir. After the gelatin has bloomed for 15 minutes or so I put this into the microwave and get this up to 170-190°F or so. Don't boil. Stir. Add this hot to your secondary of beer. Make sure you have the headroom in the carboy. The hot solution will sit on top but as it reaches temperature equilibrium with the beer it will drop and the beer becomes very clear. I have also added the gelatin solution at the same time I've added priming solution to my bottling bucket and bottled with the gelatin and the bottles were quite clear but with a bit more sediment in the bottles.

David helps lots of brewers on the AHA Tech Talk Homebrewers Forums and appears regularly in Zymurgy magazine on the Commercial Calibration pages where beers are compared to classic styles to calibrate palates of judges for competitions.

BOTM

This month's spotlighted beer is the Irish Red Ale, category 9D in the BJCP Style Guidelines. Some commercially available examples are: Smithwick's Irish Ale, Goose Island Kilgubbin Red Ale, Boulevard Irish Ale and Harpoon Hibernian Ale.

Here are its vital statistics:

OG: 1.044-1.060 FG: 1.010-1.014

IBU's: 17-28 SRM's: 9-18

ABV: 4.0-6.0%

Irish Reds seem to be a favorite standby at most brewpubs and I find them to be slightly malty, with a hint of caramel, low bitterness and a beautiful amber to deep copper color with an off white head that laces the glass beautifully. I can't help but order one at every pub I visit. It's definitely a great session beer indeed.

Triple J Chophouse in Lubbock has their

Irish Red that comes in at 4.9 – 5.5% ABV.

Freetail Brewery in San Antonio has their *Danny Mijo* that comes in at 4.7% ABV and is hopped with Warriors at about 18 IBU! Very crisp and delicious I can tell you.

The Wellhead in Artesia has their *Roughneck Red Ale* that is at 4.8% ABV and is hopped with Chinook, Cascade and Mount Hood hops! Mmmmmm, it's been a while since I've been there but I still remember it as my favorite.

So run out to your local haunt or beer store and grab you a six or so! Sláinte mhaith!

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 below!

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.

Basin Brewer Officers



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