

Basin Brewers

May 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/>

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>

Manny wins pale ale brewoff!

MANNY Ortiz won the Basin Brewers pale ale brewoff with an American Pale Ale (10A), thank you to Gil Van Deventer for organizing this event and making it happen. All submitted brews were good to great beers (20s ain't that bad!) and the judges had a very good time. Manny's winning recipe is described below as recipe of the month. This event drew one of our largest crowds yet with 20+ participating!

National Homebrew Day (5/02, 10am to ??):

Host: Gil Van Deventer
4915 Tattenham Corner
Midland, TX 79707 US

BASIN BREWERS PALE ALE BREW-OFF

04/18/09

Order	Entry #	Brewer	Judge Scoring (Randomly Listed)									Avg	Avg	
			A	B	C	D	E	F	G	H	I		-Hi/Lo	-Lo
1	8C-2	Gary	44	38	40	37	38	40	29	40	40	38.4	39.0	39.6
2	8C-3	Tom	37	24	30	33	28	22	39	37	38	32.0	32.4	33.3
3	10A-1	Manny	46	37	44	42	47	42	47	36	47	43.1	43.6	44.0
4	10A-3	Aaron	26	16	35	26	22	25	29	34	11	24.9	25.4	26.6
5	10A-2	Adam	36	38	41	43	41	33	38	33	41	38.2	38.3	38.9
6	10A-4	Nick	25	21	26	21	13	26	14	29	36	23.4	23.1	24.8

Judge Scoring is randomly listed (eg., Judge A for Gary was not necessarily the same Judge A for the other brewers).

The -Hi/Lo column shows the average score without the highest and lowest scores counted.

The -Lo column shows the average score without the lowest scores counted.

Upcoming Events

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

- **National Homebrew Day:** a day of nation-wide 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!

The Basin Brewers will recognize National Homebrew Day by doing a big brew in Gil Van Deventer's garage. Even if you're not brewing, stop on by to cheer people on and drink their beer!



Manny (center) basks in his brewoff glory as Adam (left) tries to keep smiling and Aaron (right) contemplates excuses.

Recipe of the month: Z Pale

Ale, 1st place Basin Brewer Brewoff 2009

By Manny Ortiz

O.G.: 1.058
F.G.: 1.012
ABV: 6%
IBU: 36
SRM: 5.5
Efficiency: 75%

All-grain recipe

Base grains: 10.2 lb Pale malt - 2 row

Specialty grain: 0.6 lb Caravienne malt, 0.3 lb Caramel Malt, 0.25 lb Carapils

Hops: 0.6 oz Magnum (13.5%) - 60 min
0.5 oz Centennial (8.0%) - 15 min
0.5 oz Cascade (6.3%) - 5 min
0.5 oz Centennial (8%) - 0 min
0.5 oz Cascade (6.3%) - 0 min
1.0 oz Centennial (8%) - 7 day dry

Yeast: 1 Pkgs California Ale WLP001

Miscellaneous: 1.00 tsp Burton Water Salts, 1.00 tsp Irish Moss (Boil 10.0 min), 0.50 lb Honey (original recipe asks for orange blossom but used regular brewing honey instead)

Procedure:

Mashed at 152F for 60 minutes
Fermented at 67F for 7 days then dry hopped with an ounce of centennial for 7 days

A message from the Primary Fermentor:

Hello Basin Brewers! We are almost halfway through the year, and I can't help but to be amazed that the club is so energized and continues to grow since it was re-formed at the beginning of 2008. And what an awesome meeting we had on the 18th!!! This was the first competition, and certainly not the last. I believe everyone who was present had a great time. So why not do it again? The pale ale brew off will return again next April, so go ahead and mark your calendars. Will we have another club competition? We will...soon...

Other things I'd like to see us do as a club are more 'mock' judgments where we all sit down with a flight of beers, commercial or homebrewed, and judge them according to the BJCP competition sheet..doing this is most important as it helps us learn how to taste what BJCP guild lines tell us we should be tasting. Also doing these as a group help us to give accurate and constructive comments on the judging sheet--this is especially important when we go to judge at actual competitions. So look for us to do mock judging again soon...and we may mix it up with commercial and homebrews together....

Finally, discussions of beer brewing techniques and tasting each others beers are great; more social events such as a barbecue or a picnic would be even better. I believe the general consensus was that the lobster boil last August was enjoyed by all who attended, and we should plan to make that an annual event. In our discussions, Tom, Adam, Gil and I all agree that a big steaming lobster would be great on an August afternoon. Beyond that I think more events like the lobster boil where we just enjoy the day are definitely in order.

So stay tuned...great things are afoot. Finally, if you have suggestions for things we should do as a group, let us know!!!! Yours in foam,

Aaron

Brew of the Month: Wheat/ Wit/ Weizen

IN celebration of the approach of summer May's brew of the month is wheat beer. There are three major styles of wheat beer (beers that contain wheat as a base grain): American wheat, Belgian Wit (white), and German weizen (includes the popular Hefe-weizen).

German "weizenbeirs" tend to be very fruity and estery with a distinct clove flavor. Hop profile is low to non-existent and appearance is pale yellow and hazy. The distinct weizen flavor comes from use of traditional German yeast strains (e.g., Wyeast 3068 Weihenstephan Wheat). *Hefe-weizen* (yeast-wheat) is a German weizenbeir that is bottled conditioned (i.e., primed with sugar). A traditional German weizenbeir must use at least 50% malted wheat with the rest of the grist containing malted barley. Contemporary styles are known to contain between 25–75% wheat in the grist.

Belgian wit (white) should have low to moderate fruity esters and be a hazy pale yellow with dry finish. Some hop flavor and aroma are desirable but bitterness should be low. Wits utilize up to 45% unmalted wheat in the grist with the rest being malted barley. Wit, like other Belgian styles, are known to incorporate spices such as coriander seeds. Like weizenbeir, attaining a traditional wit flavor depends on using traditional yeast strains (e.g., Wyeast 3944 Belgian Witbeir).

Compared to its European counterparts American wheat tends to contain less wheat in the grist (15– 50%) and are typically

fermented with generic top-fermenting ale yeasts. Due to unspecified yeast American wheats tend to lack the clovey flavor and fruity esters of the European wheats. Hop flavor is also low in American wheats but they can be moderately bitter.

Commercial Wheat Beers:

Sierra Nevada Wheat (American)

Hoegaarden Whitbier (Belgian)

Hacker-Pschorr Weisse (German)

Samuel Adams Wheat (American)

Basin Brewer Officers

Primary Fermentor: Aaron Pachlhofer
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Secondary Fermentor: Tom Elliott
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Treasurer: Gil Van Deventer
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Secretary/ editor: Adam English
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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.