

Basin Brewers

August 2010 Newsletter

Or on the web at www.basinbrewers.org
Responsibly promoting craft beer since 1994



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Desperate Times, Desperate Measures! *(yes Desperate, work with me)*

The end of 1994 brought civil unrest upon the population of Cuba...so naturally what happens during these periods of oppression? You guessed it, the oppressed leave by the boat loads, and in this case they really did! Boats, rafts, inner tubes, and 55 gallon drums strapped together...you name it, seaworthy or not here we go! Unfortunately in these shark infested waters many were lost to the voracious toothy ones and rough seas. Think about that when you question your freedoms and the inconveniences that bureaucracy causes. Are you willing to leave what you know for a better life at possibly the cost of you and your family's lives to boot? Many a story was told where the men would surround the women and children in the middle of the rafts to protect them from all of the unforeseen challenges (namely the afore mentioned sharks).

Castro's response, "Let them go!" and go they did! I might mention that he did empty out an insane asylum and a prison or two. Mmm mmm mmm...commie love, can you feel it? It is but to laugh, if, it had been a laughable matter.

That's where my team came into the picture. Sometimes if you do a really good job, it can haunt you! We had taken care of the Haitian Migration back in 1992 in Guantanamo Bay, sorting those who were eligible to go to the

states and then dealing with the unfortunate souls who were going to be repatriated. My team was responsible for loading these pathetic and dejected souls onto Coast Guard cutters either of their own accord or forcibly. We tried to make this crappy situation as pleasant as possible for them... I mean hell; I'd be a little pissed if you were forcing me on a boat to go back to Port Au Prince!

Now back to 1994 and Cuba, our mission had changed somewhat from the previous one. We were now responsible for organizing the camps whose populations would hover somewhere near 3,500 people; single male camps, family camps...then the dreaded "questionable personnel camps!" How to organize a camp of so many who are after all communists? Teach them democracy of course! Thank God for the Future Farmers of America and their parliamentary procedures handbook (who says what you learn in high school won't come in handy)! The camp commander only wants to hear one voice representing the camps population, not three to four thousand voices. Two months in, we had formal elections to include local radio debates, political fliers and meet the candidate gatherings, or tent hall meetings. Yes a full media blitz, and a little mud flinging as well! These folks were going to make fine American politicians!

Our next job became the Cuban's Quality of Life issues to make things a pleasant as

possible as they go through the long drawn out process of governmental agency interviews to determine eligibility of becoming an American. You have to think to yourself, how do they survive? How do you operate a camp, or several camps of thousands of Cubans? We provided them the necessities; food, water, washing materials, toiletries, clothing, cigarettes and other things. No alcohol or drugs were allowed, however, that did not stop them from trying. There had to be hundreds if not thousands of porta potties that surrounded the numerous tent cities they lived in. Usually there would be one to two porta potties per tent and they would maintain and keep them clean. The only service we provided was bringing the sheisse sucking trucks to drain and rinse them out on a regular basis.

Suddenly without explanation the blotters were up on reports of violence or disorderly conduct usually early Friday night and early Saturday mornings which was thought to be alcohol related!?!? Now we had heard of some of the soldiers befriending the Cubans, could they be sneaking in that much hooch? I don't think so, but then again.

That Saturday morning after one of the reports I was making my rounds in the camp and visiting with some of the folks to make sure they were being taken care of or what we could do to make camp life better. Between the tents and a row of porta potties in a large opening that went to the cliff line and down to the bay I noticed an impromptu baseball game forming! These guys were good! It was still early morning and the wind had not yet started to blow off Guantanamo Bay so it was very still and extremely hot. When the breeze finally hit it instantly chilled my sweat drenched uniform. Ahhh, I thought to myself, and then...I got a hint of something fermenting wafting through the air! "What in the hell have they been eating?" I thought to myself. I walked up the line of porta potties acting like I was just trying to get a better overall view of the game. The closer up wind I walked the stronger the sweet fermentation

odor became! The outhouse I homed in on was locked with a small lock as most of them were to keep everyone out of their personal bathrooms. I nonchalantly walked away as if not to notice and contacted the camp commander. He then sent a team of Military Police to check it out. Sure enough once they broke the lock and opened the door there it was! Inside the porta potty was pristine, almost...shiny! The bowl, which usually holds the urine and waste, was lined with a very large plastic bag! Raisins, fruit, sugar, and Kool-Aid appeared to be mixed into the water based slurry and the fermentation was bubbling strong. According to the MP, it didn't taste half bad either! His word was good enough for me!

Looking back I kind of felt bad for having their "fermentor" dismantled. I mean if I were in the same conditions that they were going through, I'm sure I would be working on a still or some way to make beer or wine! Plus, how ingenious was hiding it in plain sight like that! I just wonder how the advertisement would have gone if they had gone pro? *From the crystal clear blue waters of the Caribbean comes a refreshing outhouse brew. Blended with the finest of fresh fruits, hey Kool-Aid Man, sugar, and using only the best of the Fleishman's Yeast award winning series! Lovingly filtered through a colostomy bag stuffed with Charmin, we bring to you...Caribacaca!* Mmm, tasty!

A Message from the Primary Fermentor! Aaron Pachthofer

SOGRATE
BBQ and Brew

Basin Brewers, I'd like to introduce Cary Franklin of Sograte BBQ and Brew (www.sograte.com). Before going into the BBQ business full time Cary was a competitive BBQer; entering

numerous competitions, winning top tens in almost every competition, and a grand champion in one competition. Cary is also a long time homebrewer and member of the Lubbock Ale-ians. Cary has established a beef jerky and BBQ supply businesses based on his award winning cooking prowess. He decided that the local homebrew store drought in Lubbock had gone long enough since the previous homebrew store closed several years ago.

With that, Cary is offering a selection list in ingredients and supplies that we typically use on brew day. This includes grains, extracts, hops, yeast, bottle caps, hose, & etc. Cary says that as business increases, so will his selection of ingredients and equipment. He plans to attend the Lobsterfest and also plans on entering beers into the competition. I hope that all of the Basin Brewers who are actively brewing, or plan to brew will plan patronize Sograte as much as possible. While big stores like Austin Homebrew Supply or Morebeer are hard to beat on selection, Sograte prices are on par with the big boys. While Lubbock is not exactly just around the corner, it is not far either. I pass through Lubbock on reasonable frequency, and will let everyone know when I will be going if they need something picked up. I hope that the rest of you will do the same, so we can help make Sograte a success. In addition, we have a grain order to pick up from him in the next week or so, so if there is anything needed, now is the time to let me know! Presently, the store is open mainly in the evenings and also on weekends. Please see his ad in the newsletter for the address and hours.

And now...a note from our Webmaster! By Jeff Holt

It's been over a year since I volunteered to maintain the website, and I thought I would share with everyone some of the stats I've been collecting about our visitors. Some of it is surprising, some interesting, and some, well, hardly surprising at all.



SOGRATE
BBQ and Brew

West Texas' Source for
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Bulk Malts from \$1.19/lb.



Pellet Hops \$2.25/oz.



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806-319-5BBQ

Sograte.com

8405 Ash Ave
Lubbock, TX



Before I begin we'll start with some definitions. Page loads are how many pages are loaded, simple right? Each time someone goes to a different page that counts as a page load. Unique Visitors are based on IP address. So if I check the website twice in a week, I am one Unique Visitor. First time and returning visitors are pretty self explanatory. A Page Load does not equal a visitor. A visitor can have multiple page loads.

BasinBrewers.org, in the last 30 days, has had 281 Page Loads, with 147 Unique Visitors and 137 First Time Visitors, which leaves 10 Returning visitors. That yields an average of 9 Page Loads, 5 Unique Visitors

and 4 First Time Visitors a day.

The most popular pages, by all time Page Load, are beerfood.htm (112 visits), gallery.html (60 visits), beernews.htm (54 visits), newsletter.html (47 visits), recipes.html (34 visits) and officers.html (33 visits). Resources.html and the front page tied at 25 visits.

Most people arrive on beerfood.htm from a Google search (99). The next most popular is beernews.htm (26). And most people leave the site from beerfood.htm (89) and beernews.htm (17). Most of the other folks leave at the officer's page, after sending the officers, in particular, Aaron, email.

Most of the people who visit our site are from the US. But in the last 30 days we've also had visitors from Norway, England, Russia, China and Thailand. 55% of the visitors use Internet Explorer, 25% use Firefox, 7% Chrome, 8% Safari, .2% each iPhone and Android. The rest use various other browsers.

How can we use this information?

Obviously, we need to get people to hang around once they find the site. Since most people come to the Beer and Food page, perhaps we could create a page with meals and beer pairing with recipes. Maybe the club could have a beer pairing dinner.

The gallery is popular, but I haven't been getting pictures from the last few meetings. Someone grab a camera next time!

The recipes page is popular, so we need more recipes. C'mon folks, contribute, already.

Since I do the Beer News, I need to make sure that page is updated regularly. I could use some help, though. If anyone has any contact with beer store owners, maybe we could get new beer availability news from them. If they have an email newsletter, make sure they add

jeff@texasbreweries.com, to their mailing list. I'd like the Beer News section to be more Permian Basin focused, but since I don't live there, I'll need your help. With our traffic, we'll never be able to sell ads, but we might be able to get stores to give us news. And I think that should include the Asian store that Gary found.

If the club wanted to sell Google ads to make a little cash, I would put them on the Beer and Food page, the Beer News, Newsletter, Recipes and Officers pages. (Actually, I'd put them on all pages, but those would be the most profitable pages.) The club would have to create a Google account. I expect that the club could generate \$100 once a year. I'd be interested to hear what the club thinks.

August's Beer Meeting Notes

Another great crowd was on hand! Great beer, new visitors, and old members we haven't seen in a while and a hell of a selection of beer to choose from! Gil and Joni graciously accepted this past month's hosting duties in their new absolutely gorgeous house!

Topics discussed were club beer glasses, new t-shirts or possibly retro bowling shirt with the club logo. This was really a popular item among some of the other clubs at the NHC in Minneapolis! KC Evans picked up the tab on the new 5 oz. glasses for the whole club! KC, you dear lady are a sweetheart. Everyone be sure to thank her when they see her.

Also discussed was the upcoming brewing competition to be judged at Tom's barn on August the 14th! That is also the deadline for turning in your award winning brews: Three bottles each (unless you short changed yourself), no entry fee and no labels other than the AHA/BJCP Bottle Identification Form. This form can be located at www.bjcp.org/docs/SCP_BottleID.pdf

Lastly, the final touches were put on the

Lobsterfest to be held at Tom's as well. Keep an eye out for an Evite to be coming shortly. Also, please bring a dish if you could. Desserts, salads or anything like that would be greatly appreciated.

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

3 Tail Bottle Release Review from Freetail Brewing Company



Great Nephew Cael attacking the pizza.

Just so you know, I really like Freetail Brewing Company. Great food, great beer, amazing view, and the third closest brew pub to my house. So when they announced a 3Tail bottle release on a weekend I was off, I thought I would go have lunch and pick up a bottle. I met my nephew and one of my great-nephews there and we had a nice visit, watched some World Cup Soccer and had a wonderful pizza



3Tail Tripel

Appearance (0-4): Pours up a cloudy golden orange with a fluffy white head that leaves nice lacing on the sides of the glass. **3 points**

Aroma/Bouquet (0-3): Brandy malt aroma with hints of citrus **2 points**

Taste: Hop/Malt Balance (0-4): Flavor starts off with slightly sweet malt flavor, and finishes with a light hop flavor. Well balanced. **3 points**

Aftertaste (0-3): Finishes with a subtle bitterness on the back of the tongue, with a hint of citrus on my breath. **3 points**

Mouthfeel (0-3): Full bodied and strong carbonation. The carbonation helps lighten the heavy alcohol of this beer. **3 points**

Overall Impression (0-3): Another great beer from Freetail. I know this has some alcohol, but it's very drinkable, and makes me wish I'd bought ten bottles. It's smooth and easy to drink. Probably too easy, which makes me glad I only have one bottle. **3 points**

17 Points

BOTM

It's August already and you had better have your Bocks and Oktoberfest in the fermentors! SO...without further ado, BJCP says:

• 5. Bock

Styles

1. [5A. Maibock/Helles Bock](#)
2. [5B. Traditional Bock](#)
3. [5C. Doppelbock](#)
4. [5D. Eisbock](#)

5A. Maibock/Helles Bock

Aroma: Moderate to strong malt aroma, often with a lightly toasted quality and low melanoidins. Moderately low to no noble hop aroma, often with a spicy quality. Clean. No diacetyl. Fruity esters should be low to none. Some alcohol may be noticeable. May

have a light DMS aroma from pils malt.

Appearance: Deep gold to light amber in color. Lagering should provide good clarity. Large, creamy, persistent, white head.

Flavor: The rich flavor of continental European pale malts dominates (pils malt flavor with some toasty notes and/or melanoidins). Little to no caramelization. May have a light DMS flavor from pils malt. Moderate to no noble hop flavor. May have a low spicy or peppery quality from hops and/or alcohol. Moderate hop bitterness (more so in the balance than in other bocks). Clean, with no fruity esters or diacetyl. Well-attenuated, not cloying, with a moderately dry finish that may taste of both malt and hops.

Mouthfeel: Medium-bodied. Moderate to moderately high carbonation. Smooth and clean with no harshness or astringency, despite the increased hop bitterness. Some alcohol warming may be present.

Overall Impression: A relatively pale, strong, malty lager beer. Designed to walk a fine line between blandness and too much color. Hop character is generally more apparent than in other bocks.

History: A fairly recent development in comparison to the other members of the bock family. The serving of Maibock is specifically associated with springtime and the month of May.

Comments: Can be thought of as either a pale version of a traditional bock, or a Munich helles brewed to bock strength. While quite malty, this beer typically has less dark and rich malt flavors than a traditional bock. May also be drier, hoppier, and more bitter than a traditional bock. The hops compensate for the lower level of melanoidins. There is some dispute whether Helles ("pale") Bock and Mai ("May") Bock are synonymous. Most agree that they are identical (as is the consensus for Märzen and Oktoberfest), but some believe that Maibock

is a "fest" type beer hitting the upper limits of hopping and color for the range. Any fruitiness is due to Munich and other specialty malts, not yeast-derived esters developed during fermentation.

Ingredients: Base of pils and/or Vienna malt with some Munich malt to add character (although much less than in a traditional bock). No non-malt adjuncts. Noble hops. Soft water preferred so as to avoid harshness. Clean lager yeast. Decoction mash is typical, but boiling is less than in traditional bocks to restrain color development.

Vital Statistics:

OG	FG	IBUs	SRM	ABV
1.064 - 1.072	1.011 - 1.018	23 - 35+	6 - 11	6.3 - 7.4%

Commercial Examples: Ayinger Maibock, Hacker-Pschorr Hubertus Bock, Einbecker Mai-Urbock, Augustiner Hellerbock, Hofbräu Maibock, Capital Maibock, Victory St. Boisterous, Gordon Biersch Blonde Bock

5B. Traditional Bock

Aroma: Strong malt aroma, often with moderate amounts of rich melanoidins and/or toasty overtones. Virtually no hop aroma. Some alcohol may be noticeable. Clean. No diacetyl. Low to no fruity esters.

Appearance: Light copper to brown color, often with attractive garnet highlights. Lagering should provide good clarity despite the dark color. Large, creamy, persistent, off-white head.

Flavor: Complex maltiness is dominated by the rich flavors of Munich and Vienna malts, which contribute melanoidins and toasty flavors. Some caramel notes may be present from decoction mashing and a long boil. Hop bitterness is generally only high enough to support the malt flavors, allowing a bit of

sweetness to linger into the finish. Well-attenuated, not cloying. Clean, with no esters or diacetyl. No hop flavor. No roasted or burnt character.

Mouthfeel: Medium to medium-full bodied. Moderate to moderately low carbonation. Some alcohol warmth may be found, but should never be hot. Smooth, without harshness or astringency.

Overall Impression: A dark, strong, malty lager beer.

History: Originated in the Northern German city of Einbeck, which was a brewing center and popular exporter in the days of the Hanseatic League (14th to 17th century). Recreated in Munich starting in the 17th century. The name "bock" is based on a corruption of the name "Einbeck" in the Bavarian dialect, and was thus only used after the beer came to Munich. "Bock" also means "billy-goat" in German, and is often used in logos and advertisements.

Comments: Decoction mashing and long boiling plays an important part of flavor development, as it enhances the caramel and melanoidin flavor aspects of the malt. Any fruitiness is due to Munich and other specialty malts, not yeast-derived esters developed during fermentation.

Ingredients: Munich and Vienna malts, rarely a tiny bit of dark roasted malts for color adjustment, never any non-malt adjuncts. Continental European hop varieties are used. Clean lager yeast. Water hardness can vary, although moderately carbonate water is typical of Munich.

Vital Statistics:

OG	FG	IBUs	SRM	ABV
1.064 - 1.072	1.013 - 1.019	20 - 27	14 - 22	6.3 - 7.2%

Commercial Examples: Einbecker Ur-Bock Dunkel, Aass Bock, Great Lakes

Rockefeller Bock

5C. Doppelbock

Aroma: Very strong maltiness. Darker versions will have significant melanoidins and often some toasty aromas. A light caramel flavor from a long boil is acceptable. Lighter versions will have a strong malt presence with some melanoidins and toasty notes. Virtually no hop aroma, although a light noble hop aroma is acceptable in pale versions. No diacetyl. A moderately low fruity aspect to the aroma often described as prune, plum or grape may be present (but is optional) in dark versions due to reactions between malt, the boil, and aging. A very slight chocolate-like aroma may be present in darker versions, but no roasted or burned aromatics should ever be present. Moderate alcohol aroma may be present.

Appearance: Deep gold to dark brown in color. Darker versions often have ruby highlights. Lagering should provide good clarity. Large, creamy, persistent head (color varies with base style: white for pale versions, off-white for dark varieties). Stronger versions might have impaired head retention, and can display noticeable legs.

Flavor: Very rich and malty. Darker versions will have significant melanoidins and often some toasty flavors. Lighter versions will have a strong malt flavor with some melanoidins and toasty notes. A very slight chocolate flavor is optional in darker versions, but should never be perceived as roasty or burnt. Clean lager flavor with no diacetyl. Some fruitiness (prune, plum or grape) is optional in darker versions. Invariably there will be an impression of alcoholic strength, but this should be smooth and warming rather than harsh or burning. Presence of higher alcohols (fusels) should be very low to none. Little to no hop flavor (more is acceptable in pale versions). Hop bitterness varies from moderate to moderately low but always allows malt to

dominate the flavor. Most versions are fairly sweet, but should have an impression of attenuation. The sweetness comes from low hopping, not from incomplete fermentation. Paler versions generally have a drier finish.

Mouthfeel: Medium-full to full body.
Moderate to moderately-low carbonation.
Very smooth without harshness or astringency.

Overall Impression: A very strong and rich lager. A bigger version of either a traditional bock or a helles bock.

History: A Bavarian specialty first brewed in Munich by the monks of St. Francis of Paula. Historical versions were less well attenuated than modern interpretations, with consequently higher sweetness and lower alcohol levels (and hence was considered "liquid bread" by the monks). The term "doppel (double) bock" was coined by Munich consumers. Many doppelbocks have names ending in "-ator," either as a tribute to the prototypical Salvator or to take advantage of the beer's popularity.

Comments: Most versions are dark colored and may display the caramelizing and melanoidin effect of decoction mashing, but excellent pale versions also exist. The pale versions will not have the same richness and darker malt flavors of the dark versions, and may be a bit drier, hoppier and more bitter. While most traditional examples are in the ranges cited, the style can be considered to have no upper limit for gravity, alcohol and bitterness (thus providing a home for very strong lagers). Any fruitiness is due to Munich and other specialty malts, not yeast-derived esters developed during fermentation.

Ingredients: Pils and/or Vienna malt for pale versions (with some Munich), Munich and Vienna malts for darker ones and occasionally a tiny bit of darker color malts (such as Carafo). Noble hops. Water hardness varies from soft to moderately carbonate. Clean lager yeast. Decoction

mashing is traditional.

Vital Statistics:

OG	FG	IBUs	SRM	ABV
1.072 - 1.096+	1.016 - 1.024+	16 - 26+	6 - 25	7 - 10+%

Commercial Examples: Paulaner Salvator, Ayinger Celebrator, Spaten Optimator, Tucher Bajuvator, Augustiner Maximator, Weihenstephaner Korbinian, Weltenburger Kloster Asam-Bock, EKV 28, Eggenberg Urbock 23°, Samichlaus, Bell's Consecrator, Moretti La Rossa

5D. Eisbock

Aroma: Dominated by a balance of rich, intense malt and a definite alcohol presence. No hop aroma. No diacetyl. May have significant fruity esters, particularly those reminiscent of plum, prune or grape. Alcohol aromas should not be harsh or solventy.

Appearance: Deep copper to dark brown in color, often with attractive ruby highlights. Lagering should provide good clarity. Head retention may be impaired by higher-than-average alcohol content and low carbonation. Pronounced legs are often evident.

Flavor: Rich, sweet malt balanced by a significant alcohol presence. The malt can have melanoidins, toasty qualities, some caramel, and occasionally a slight chocolate flavor. No hop flavor. Hop bitterness just offsets the malt sweetness enough to avoid a cloying character. No diacetyl. May have significant fruity esters, particularly those reminiscent of plum, prune or grape. The alcohol should be smooth, not harsh or hot, and should help the hop bitterness balance the strong malt presence. The finish should be of malt and alcohol, and can have a certain dryness from the alcohol. It should not be sticky, syrupy or cloyingly sweet.

Clean, lager character.

Mouthfeel: Full to very full bodied. Low carbonation. Significant alcohol warmth without sharp hotness. Very smooth without harsh edges from alcohol, bitterness, fusels, or other concentrated flavors.

Overall Impression: An extremely strong, full and malty dark lager.

History: A traditional Kulmbach specialty brewed by freezing a doppelbock and removing the ice to concentrate the flavor and alcohol content (as well as any defects).

Comments: Eisbocks are not simply stronger doppelbocks; the name refers to the process of freezing and concentrating the beer. Some doppelbocks are stronger than Eisbocks. Extended lagering is often needed post-freezing to smooth the alcohol and enhance the malt and alcohol balance. Any fruitiness is due to Munich and other specialty malts, not yeast-derived esters developed during fermentation.

Ingredients: Same as doppelbock. Commercial eisbocks are generally concentrated anywhere from 7% to 33% (by volume).

Vital Statistics:

OG	FG	IBUs	SRM	ABV
1.078 - 1.120+	1.020 - 1.035+	25 - 35+	18 - 30+	9 - 14+%

Commercial Examples: Kulmbacher Reichelbräu Eisbock, Eggenberg Urbock Dunkel Eisbock, Niagara Eisbock, Southampton Eisbock

The Farmer's Almanac & Fun Facts!

Well I knew that back in my farming and ranching days that the Farmer's Almanac was a pretty good planting guide. Guess what? The best days to *brew* in August are; 7, 8, 23 and 27! I don't have a clue about fishing or planting though!

According to the Almanac, "the best days are based on both the moon phase and its position in the zodiac. Many people believe that if you do these tasks on the dates listed, you will get the best results possible." Maybe that's how Aaron won the last club beer competition!!! Hmmm.....

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



Primary Fermentor: Aaron Pachlhofer
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