

# Basin Brewers



## January 2011 Newsletter

Or on the web at [www.basinbrewers.org](http://www.basinbrewers.org)  
*Responsibly promoting craft beer since 1994*

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## December's Meeting Highlights!

Another great turnout showed up at Justin and Sarah's house! If I counted right we had 27 people, a couple of wonderful cheese logs, some other great snacks and an absolutely delicious deep fried turkey...not to mention some fabulous Winter and Christmas Ales, and some great laughs!

The elections for office for the club were also held and the results are as follows:

Primary Fermenter: Tom Elliot  
Secondary Fermenter: Stan Moore  
Treasurer: Greg Anderson  
Events Coordinator: Holly Theriault  
Secretary: Gary Turner

Let's wish them all luck this year, they will have some mighty big foot steps to follow. I would like to take the time on behalf of the club and say many thanks and kudos to a job well done by Gil Van Deventer and Aaron Pachlhofer for their services to the club over the past several years. An awful lot of work goes on behind the scenes and is often overlooked. Y'all done good!!!

It was also determined during the meeting that 2010's Basin Brewer of the Year award would be going to Aaron! His brew won Best of Show at the BB Pale Off; received a second place award at the Cactus Challenge over in Lubbock; and finally a first place in

the "light" category at the Eola School brew off! Outstanding effort my friend!!!

## January's Basin Meeting...

...will be held at over at Gil and Joni's in Odessa on Saturday the 22<sup>nd</sup> starting at 7:00 p.m. Their address is 7601 Tabosa Ave., Odessa. Gil's phone number in case you get lost is (432)638-8740.

We will be discussing, via the round table, activities we would like to see take place in 2011 as well as hash out the Beer of the Month (BOTM) for the year. By the way, this month's BOTM will be "Old Ales!"

With this also being the New Year it's (wait for it) Membership Dues time!!!! Okay, so there are three things certain in life...death, taxes and Basin Brewers Dues! Also let's see what it takes to bring in more members who are interested in craft beer and brewing into the fold. I'm not suggesting mind altering drugs, brainwashing or handing out fliers on the corner but maybe, possibly an ad in the paper or bombard the web somehow or another...just a thought.

## Cooking With Beer!

I love to cook, so it should come as no surprise that I really love to watch Guy Fieri's Big Bite on Sundays before the big game! As you also know, I love beer, so it wasn't that big of stretch to combine the

two!

I am the only one of three brothers not to be married and have any children running about! So to help out the family that does have the little munchkins, Jeff and I usually volunteer to do the kitchen duties! Needless to say the flour flies and the beer sloshes! This past Christmas I volunteered my services again and was wondering about the menu that would be user friendly across the board! My brother's kids can be a tad finicky so I always fall back on my standard Tater Tot Casserole and then move up to rest of the crew. This year's menu: deep fried brined turkey; Green Bean Casserole with a bit of a cheesy twist; Artichoke hearts wrapped in bacon; homemade cranberry sauce; and mashed sweet potatoes with marshmallows. I needed one more vegetable I thought to myself and then it came to me...asparagus! Surprisingly enough the whole crew loves asparagus. Guy's big bite had done a beer battered asparagus with a garlic aioli sauce! What the hell let's bastardize the ingredients and go to town.

### **Ingredients:**

- 1 bunch medium asparagus
- 2 cups of buttermilk
- 2 eggs, separated (not from each other you smart asses...the yolks from the whites!!!)
- ¾ cup of Heffeweissen
- ¾ cup of AP flour
- ¾ cup white cornmeal
- 1 tsp of seasoned salt (Lowry's)
- ½ tsp cayenne pepper
- ½ tsp fresh cracked black pepper
- Approximately 4 cups of peanut or vegetable oil
- Kosher salt

### **Directions:**

Trim the ends off of the asparagus, and rinse and drain. In a shallow Tupperware dish, soak the asparagus in the buttermilk for 12 to 24 hours (the longer the better). Remove from the buttermilk onto a drain rack. Do not rinse the buttermilk off.

In a large bowl, combine the egg yolks, beer, flour, cornmeal, seasoned salt, cayenne pepper and black pepper and whisk well. This will be super thick like a batter but don't worry.

Start prepping your deep sided pan and heat the peanut oil to 350°F. Meanwhile in another bowl beat the egg whites with a mixer to stiff peaks. Gently fold the egg whites into the batter mixture; this will thin things out just perfectly! Dip the spears into the batter one at a time and then carefully lay it into the oil. DO NOT overcrowd the pan. Fry in several batches of about six and fry each side for a couple of minutes or until golden brown. Drain on either a rack in a cookie sheet or on paper and sprinkle with a touch of the Kosher salt.

### **Garlic Aioli Sauce:**

- 1 cup of mayo
- 1/3 cup of fresh lemon juice (about three lemons)
- ½ tbs Dijon Mustard
- 1 lemon, zested
- 4 tbs minced garlic
- 1 tbs mince fresh tarragon leaves
- ¼ tsp fresh cracked black pepper
- 1/8 tsp cayenne pepper
- salt to taste

Combine all ingredients well. I prepped this right before I started the asparagus and refrigerated until serving.

This was a simple recipe and barely even made it to the table before dinner! Even if you're not a fan of asparagus I challenge you to give it a try. Maybe substitute the asparagus with sliced dill pickles!! The aioli sauce added another dimension with its crazy lemon garlic tang.

If you're interested in other beer recipes try looking on line at the Food Network, or possibly Jeff's and my Food and Beer website [www.newfoodandbeer.com](http://www.newfoodandbeer.com) under the beer and food label. Enjoy and get creative.

## Rate that Brew! Or, Beer Snob of the Month! By The B-Esser

Recently I found myself at Graham's Central Station over in Odessa attending the Third Annual Yodeling Contest sponsored by the local chapter of the YWCA for wayward young women. That's when my eyes locked on to who I thought would surely to win the contest. Being much older than her I knew that at any moment she would call the bouncers on me and have the "creepy old guy" chunked into the street.

I casually walked up to her and showed her my press credentials for the Basin Brewer! "Boyle" I said smoother than a prune smoothee, "Lance Boyle with the Basin Brewer Chronicle!" "I'd like to do a story on your choice of beer for our award winning "Rate that Beer" column and maybe take a photo for my readers back home!" She cheerfully agreed...here's what follows:



Here name is Ivana...Ivana Trinkalot and is a foreign exchange student from the Ukraine. (Hell, she could have said Crane.... It was noisy in there but I digress)

BB: So, tell me about your brew of choice.

IT: Like OMG, I don't even like it but it's like only two bucks a 40 ya know! I'm kinda

on a fixed budget until I can get my degree at the dance academy...this semester we're working with the pole...Guido says with the oil boom back on I should be able to pay for my education by next Friday which is like their payday I hear out in the patch. He said that if I would have been here during the oil show that I probably would have done real good!!! Dude, is that like a booger hanging on your nose? I mean it like flops in and out every time you breathe!!! Gross...

BB: Okaaaaayyyy, so why Old English 800? I'm sure you would much rather prefer something like a Belgian White!

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IT: A Belgian Waffle? Oh dude, totally! You know I didn't eat before I like came in here for the yodeling contest and I'm like already

feelin' it, you know?

BB: Belgian WHITE...not waffle. A White is very nice and lightly spiced...*and so you're attacking this 40 without having eaten earlier????*

IT: It's okay, I'm getting some ink over at Uprock Tattoo later and I like get a little queasy so to keep from getting nauseated and chunking I'm just drinking! Let me show you what I'm thinking of...it's like this totally huge zipper that will go all the way up my back and it's going to be like half way zipped up you know, rockin' huh? Hey buddy, eyes up here! My friend Bambi was going to just put some words on her stomach but like the dude that was the tattoo artist dude was like totally like dyslexic or something and like really botched it up!

BB: Sigh...Okay, uh....so, uh about the...

IT: You know, you're not as creepy as you looked like from a distance, most older guys smell like death or moth balls or Hi Karate cologne, you know? So, I'm like about to go up on stage for the contest...why don't you buy me another 40 for the road...and then bring some money to help me get that ink....OMG, I can do better than that lady up there...she sounds like she's strangling a cat....

BB: Gee look at the time...I have a dead line to meet...good luck. Quickly I jetted for the door hoping she wouldn't follow. Thank God I didn't give her my business card...it would have been okay though, it had the new Primary Fermenters information on it and not mine!

Having had my fill of loud music and engrossingly intelligent conversation I decided to head over to the package store before typing this one up for the presses. A bottle of amnesia sure would go good after that...the things I do for this club! Jeesh! Next month...just rate the beer on my own! Hmm, I wonder if Sir Osis DuLiver is out yet?

## BOTM

January's BOTM is Category 19, Strong Ales, subcategory A, Old Ale! Lucky is the beerholder that can obtain a couple of bottles of Samuel Smith's Winter Welcome Ale during the beginning of winter's cold grip on the season! The wonderful aroma doused in a delectable maltiness whose alcohol warmth makes you want to say, "Bring it on old man winter!" Mmmmm, I will have to drive all over town in the morning and see if any of the locals stores are carrying it this year...if not, ROAD TRIP!

BJCP Style Guideline says.....

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### 19A. Old Ale

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**Aroma:** Malty-sweet with fruity esters, often with a complex blend of dried-fruit, vinous, caramelly, molasses, nutty, toffee, treacle, and/or other specialty malt aromas. Some alcohol and oxidative notes are acceptable, akin to those found in Sherry or Port. Hop aromas not usually present due to extended aging.

**Appearance:** Light amber to very dark reddish-brown color (most are fairly dark). Age and oxidation may darken the beer further. May be almost opaque (if not, should be clear). Moderate to low cream- to light tan-colored head; may be adversely affected by alcohol and age.

**Flavor:** Medium to high malt character with a luscious malt complexity, often with nutty, caramelly and/or molasses-like flavors. Light chocolate or roasted malt flavors are optional, but should never be prominent. Balance is often malty-sweet, but may be well hopped (the impression of bitterness often depends on amount of aging). Moderate to high fruity esters are common, and may take on a dried-fruit or vinous character. The finish may vary from dry to

somewhat sweet. Extended aging may contribute oxidative flavors similar to a fine old Sherry, Port or Madeira. Alcoholic strength should be evident, though not overwhelming. Diacetyl low to none. Some wood-aged or blended versions may have a lactic or Brettanomyces character; but this is optional and should not be too strong (enter as a specialty beer if it is).

**Mouthfeel:** Medium to full, chewy body, although older examples may be lower in body due to continued attenuation during conditioning. Alcohol warmth is often evident and always welcome. Low to moderate carbonation, depending on age and conditioning.

**Overall Impression:** An ale of significant alcoholic strength, bigger than strong bitters and brown porters, though usually not as strong or rich as barleywine. Usually tilted toward a sweeter, maltier balance. “It should be a warming beer of the type that is best drunk in half pints by a warm fire on a cold winter’s night” – Michael Jackson.

**Comments:** Strength and character varies widely. Fits in the style space between normal gravity beers (strong bitters, brown porters) and barleywines. Can include winter warmers, strong dark milds, strong (and perhaps darker) bitters, blended strong beers (stock ale blended with a mild or bitter), and lower gravity versions of English barleywines. Many English examples, particularly winter warmers, are lower than 6% ABV.

**History:** A traditional English ale style, mashed at higher temperatures than strong ales to reduce attenuation, then aged at the brewery after primary fermentation (similar to the process used for historical porters). Often had age-related character (lactic, Brett, oxidation, leather) associated with “stale” beers. Used as stock ales for blending or enjoyed at full strength (stale or stock refers to beers that were aged or stored for a significant period of time). Winter warmers are a more modern style that are

maltier, fuller-bodied, often darker beers that may be a brewery’s winter seasonal special offering.

**Ingredients:** Generous quantities of well-modified pale malt (generally English in origin, though not necessarily so), along with judicious quantities of caramel malts and other specialty character malts. Some darker examples suggest that dark malts (e.g., chocolate, black malt) may be appropriate, though sparingly so as to avoid an overly roasted character. Adjuncts (such as molasses, treacle, invert sugar or dark sugar) are often used, as are starchy adjuncts (maize, flaked barley, wheat) and malt extracts. Hop variety is not as important, as the relative balance and aging process negate much of the varietal character. British ale yeast that has low attenuation, but can handle higher alcohol levels, is traditional.

<b>Vital Statistics:</b>	OG: 1.060 – 1.090
IBUs: 30 – 60	FG: 1.015 – 1.022
SRM: 10 – 22	ABV: 6 – 9%

**Commercial Examples:** Gale’s Prize Old Ale, Burton Bridge Olde Expensive, Marston Owd Roger, Greene King Olde Suffolk Ale, J.W. Lees Moonraker, Harviestoun Old Engine Oil, Fuller’s Vintage Ale, Harvey’s Elizabethan Ale, Theakston Old Peculier (peculiar at OG 1.057), Young’s Winter Warmer, Sarah Hughes Dark Ruby Mild, Samuel Smith’s Winter Welcome, Fuller’s 1845, Fuller’s Old Winter Ale, Great Divide Hibernation Ale, Founders Curmudgeon, Cooperstown Pride of Milford Special Ale, Coniston Old Man Ale, Avery Old Jubilation

## 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:** Tom Elliot  
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