

Basin Brewers

June 2010 Newsletter

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Responsibly promoting craft beer since 1994



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AHA Big Brew 2010!!!



Well this year's crowd may have been slightly smaller but what we lacked in numbers we more than made up in spirit! Tom and Aaron made some hoppy Irish Reds while Gary brewed oatmeal stout! One of our newest members Stan brought some of his homebrew while the rest of us brought several other types of microbrews to enjoy. Smoked chicken and lots of other goodies filled our gullets and the weather couldn't have been any more inviting than what it was to top this great brew day! If you haven't yet, check out our website for more photos.

June's Beer Meeting and Other Notes of Interest

This month's meeting will be held over at Manny Ortiz's house on Saturday June the 5th. The location is 4406 Cherrywood Drive in Midland.

We will be discussing Lobster Boil and upcoming beer competitions within the club!

Be there or be square....

Also a quick reminder that Jeff and I will be attending the NHC in Minneapolis, MN! Be sure to follow our exploits starting June the 13th on Jeff's website "Wort's Going On Here!" You can also follow Jeff on Twitter: twitter.com/hiikeeba. We will be stopping at several breweries, brew pubs and areas of interest along the way up and back. During the past four conferences we've had quite an adventure on our road trips and I somehow imagine that this one will not be any different! Brew Strong and keep in touch.



Pale Off Winner Interview

Here is a quick interview with Aaron Pachlhofer, our winner of the 2010 Pale Off contest we held over at

Tom's Barn the day before the Big Brew!

GT: So Aaron, how long have you been brewing?

AP: I started brewing in the late summer of 2004 when one of my neighbors came over one day and said, "Hey, you ever think about homebrewing?" The rest is a hazy, foam filled history.

GT: Did you start out with kits, or all grain right off the bat?

AP: I started out with extract with grain recipe kits right out of the gate. All grain came about seven or eight months later...it was partially a personal challenge as a certain homebrew store owner in San Antonio told me that I would not be ready for all grain brewing for a two or more years, and that it would be hard from me to get to that point...it really boils down to the fact that I don't like being told I can't (or don't) have the ability to do something. It was also the last time I patronized his store.

GT: Do you create your own recipes?

AP: Every time...I stopped using HBS recipes almost right away...Beersmith was the tool I needed for success to do this.

GT: What was this brew's name and why?

AP: Pig Slayer Pale Ale. It was so named as I went on a feral pig hunting trip right after brewing the beer; it was a good trip, so the name seemed fitting.

GT: What was the winning recipe (if you'd care to share it) along with the mash schedule?

9.0 lbs Marris Otter
0.75 lb Munich
0.5 lb cara pils
0.5 lb Crystal 90
1 oz Simcoe (12.9%) 40 minutes
1 oz Citra (11.10%) 7 minutes
1 oz Citra (11.10% Dry hop 14 days
44.7 IBU - but does not taste this bitter
O.G. 1.056
F.G. 1.011
9.7 SRM

Mash in, and hold at 150 to 151 for 60 minutes. At end of mash, raise mash temp over 160F and hold for an additional 10 minutes. Re-circulate and sparge.

Memorial Day Beer Run!

Well Memorial Day has come and gone and as tradition dictates...it's beer run time and also time to hunker down and watch the Indianapolis 500. But this run that I usually drag Jeff along on is a somber one. This is a pilgrimage I have been taking since 2006 to Fort Sam Houston in San Antonio to visit a couple of old Army buddies of mine.

Lieutenant Colonel Al Smart, an Army Ranger, health nut, physical training junky and all around great guy! I personally led him and his team on several patrols to Qalat, Afghanistan in order to scout out a location to build a forward operating base! I enjoyed choking on every mile of dirt with him in the sweltering heat. Not much of a beer man, but I respected him anyway!

We had a box in our tent that had all the unwanted or discarded food out of our MRE's and I would always find Al digging through it trying to scrounge up some crackers and a peanut butter packet, his favorite. I'd let him get a big old mouth full and then start in on the dirty jokes! He would get so tickled that he would spit cracker crumbs all across the tent.

Staff Sergeant Newman was going to school at St. Mary's I believe in San Antonio and was taking criminal justice! Man, he was always in great shape and I always threatened him during our two mile runs that I would make him clean every latrine on post if he passed me during this timed event! Intelligent, motivated and enthusiastic; every soldier should be like him! Tell him what needed done and he'd be off like a shot and wouldn't be back until he had completed the task at hand above and beyond everyone's expectations! I'd always knock back a couple of Shiner's with him at the end of the training day and really enjoyed the sessions with him and the team. Our team motto was, "When we works...we works hard, and when we play we plays hard!"

In Afghanistan he and I were battle buddies and we were always out front in the lead vehicle on all our patrols! I felt safe knowing that Clint always had my back and often told him so, I can only hope that he felt the same way.

As I caught both of them up on my latest exploits, adventures and gossip I looked at the time and realized I didn't need to keep them or Jeff waiting any longer. Before I slowly came to my feet I straightened the American flags in front of each of their tombstones, said a quick prayer and saluted each of my soldiers, my brothers.

"Let's go get something to drink Jeff, I feel like I could really use it today." As I glanced back across the National Cemetery the morning sun glistened off the granite edges of this garden of stone. There lined up in neat squads like soldiers on review, I found my eyes watering up with pride for the honor of serving with all of these soldiers. If not physically then in spirit. Until the final formation then.....



Rate that Brew! Or, Beer Snob of the Month! By Sir Osis DuLiver

Basin Brewer's, back by popular demand (which means our readers really don't have any taste) our June "Rate that Brew" is once again graciously being penned (hmm maybe I shouldn't mention pen) by our friend and yours (never turn your back to him)... Sir Osis DuLiver!

Ladies, gents...and homies, it's good to be back amongst you and have the honor of sharing with you my knowledge of said inebriating spirits! However due to a glitch

in the parole system's unrelenting and some times personal rights violating urinalysis tests performed by my case manager, I can only share said knowledge on certain said lovely beverages! Damned piss testswithout further ado....



Ann Howser Bush's lovely non-alcoholic beer **O'Doul's!** Having some time on my hands and with limited means of calculating complex math challenges in lock down...you could

theoretically cop a buzz on non-alcoholic beer. Let me pontificate; IF you slam down a half a case, closer to fourteen, of these fine elixirs at 0.4% alcohol you could have the same equivalent of alcohol as in just one twelve ounce bottle of Old English 800! I know...right? I don't think they have anything smaller than a 40! Let's say you can imbibe three 40's on the corner on Monday evening which would be equivalent to a little over three and a half cans, or bottles if you're feeling uppity, this would equal approximately ten normal alcohol beers soooooo, ten times fourteen would equal... hell it would equal dry land drowning! Crap...I wonder if they have any Fleischman's yeast packets in the kitchen and a large five gallon bucket at Miss Hathaway's half way house?!?! But I digress...on to the rating;

Appearance (0-4): Well, it at least looks like beer. **2 points**

Aroma (0-3): Jeez!!! What the hell? It smells like a polecat convention's dressing room!!! How old is this crap? **1 points**

Taste: Hop/Malt Balance (0-4): Why didn't I just listen to mother and become a priest? You ever drink hot tea after just letting the tea bag dip into the cup once? Canoe beer...well calling it beer is generous. **1 point**

Aftertaste (0-3): I'd rather lick an ashtray. If I were as nimble as a dog I'd be licking my nether regions to get the taste out!

1 point

Mouthfeel (0-3): You're kidding me, right? There is a metallic feel all right, like sticking ones tongue to a nine volt! Tingly...

0 points

Overall Impression (0-3): If I was still out on the street I'd have shot someone in the ass for trying to pass this stuff out to my clientele! Supposed clientele I mean...y'all aren't going to print this right??? **1 points**

Total: 6 points

BOTM

What beer goes better this time of the year than a nice crisp pilsner! Uh-huh, you're drooling right now aren't you? BJCP Style Guidelines says.....

Category 2. Pilsner

2A. German Pilsner (Pils)

Aroma: Typically features a light grainy Pils malt character (sometimes Graham cracker-like) and distinctive flowery or spicy noble hops. Clean, no fruity esters, no diacetyl. May have an initial sulfury aroma (from water and/or yeast) and a low background note of DMS (from Pils malt).

Appearance: Straw to light gold, brilliant to very clear, with a creamy, long-lasting white head.

Flavor: Crisp and bitter, with a dry to medium-dry finish. Moderate to moderately-low yet well attenuated maltiness, although some grainy flavors and slight Pils malt sweetness are acceptable. Hop bitterness

dominates taste and continues through the finish and lingers into the aftertaste. Hop flavor can range from low to high but should only be derived from German noble hops. Clean, no fruity esters, no diacetyl.

Mouthfeel: Medium-light body, medium to high carbonation.

Overall Impression: Crisp, clean, refreshing beer that prominently features noble German hop bitterness accentuated by sulfates in the water.

Comments: Drier and crisper than a Bohemian Pilsener with a bitterness that tends to linger more in the aftertaste due to higher attenuation and higher-sulfate water. Lighter in body and color, and with higher carbonation than a Bohemian Pilsener. Modern examples of German Pilsners tend to become paler in color, drier in finish, and more bitter as you move from South to North in Germany.

History: A copy of Bohemian Pilsener adapted to brewing conditions in Germany.

Ingredients: Pilsner malt, German hop varieties (especially noble varieties such as Hallertauer, Tettnanger and Spalt for taste and aroma), medium sulfate water, German lager yeast.

Vital Statistics:	OG: 1.044 – 1.050
IBUs: 25 – 45	FG: 1.008 – 1.013
SRM: 2 – 5	ABV: 4.4 – 5.2%

Commercial Examples: Victory Prima Pils, Bitburger, Warsteiner, Trumer Pils, Old Dominion Tupper's Hop Pocket Pils, König Pilsener, Jever Pils, Left Hand Polestar Pilsner, Holsten Pils, Spaten Pils, Brooklyn Pilsner

2B. Bohemian Pilsener

Aroma: Rich with complex malt and a spicy, floral Saaz hop bouquet. Some pleasant, restrained diacetyl is acceptable, but need not be present. Otherwise clean, with no fruity esters.

Appearance: Very pale gold to deep burnished gold, brilliant to very clear, with a dense, long-lasting, creamy white head.

Flavor: Rich, complex maltiness combined with a pronounced yet soft and rounded bitterness and spicy flavor from Saaz hops. Some diacetyl is acceptable, but need not be present. Bitterness is prominent but never harsh, and does not linger. The aftertaste is balanced between malt and hops. Clean, no fruity esters.

Mouthfeel: Medium-bodied (although diacetyl, if present, may make it seem medium-full), medium carbonation.

Overall Impression: Crisp, complex and well-rounded yet refreshing.

Comments: Uses Moravian malted barley and a decoction mash for rich, malt character. Saaz hops and low sulfate, low carbonate water provide a distinctively soft, rounded hop profile. Traditional yeast sometimes can provide a background diacetyl note. Dextrins provide additional body, and diacetyl enhances the perception of a fuller palate.

History: First brewed in 1842, this style was the original clear, light-colored beer.

Ingredients: Soft water with low mineral content, Saaz hops, Moravian malted barley, Czech lager yeast.

Vital Statistics:	OG: 1.044 – 1.056
IBUs: 35 – 45	FG: 1.013 – 1.017
SRM: 3.5 – 6	ABV: 4.2 – 5.4%

Commercial Examples: Pilsner Urquell, Krusovice Imperial 12, Budweiser Budvar (Czechvar in the US), Czech Rebel, Staropramen, Gambrinus Pilsner, Zlaty Bazant Golden Pheasant, Dock Street Bohemian Pilsner

2C. Classic American Pilsner

Aroma: Low to medium grainy, corn-like or sweet maltiness may be evident (although rice-based beers are more neutral). Medium to moderately high hop aroma, often classic noble hops. Clean lager character, with no fruitiness or diacetyl. Some DMS is acceptable.

Appearance: Yellow to deep gold color. Substantial, long lasting white head. Bright clarity.

Flavor: Moderate to moderately high maltiness similar in character to the Continental Pilsners but somewhat lighter in intensity due to the use of up to 30% flaked maize (corn) or rice used as an adjunct. Slight grainy, corn-like sweetness from the use of maize with substantial offsetting hop bitterness. Rice-based versions are crisper, drier, and often lack corn-like flavors. Medium to high hop flavor from noble hops (either late addition or first-wort hopped). Medium to high hop bitterness, which should not be coarse nor have a harsh aftertaste. No fruitiness or diacetyl. Should be smooth and well-lagered.

Mouthfeel: Medium body and rich, creamy mouthfeel. Medium to high carbonation levels.

Overall Impression: A substantial Pilsner that can stand up to the classic European Pilsners, but exhibiting the native American grains and hops available to German brewers who initially brewed it in the USA. Refreshing, but with the underlying malt and hops that stand out when compared to other modern American light lagers. Maize lends a distinctive grainy sweetness. Rice contributes a crisper, more neutral character.

Comments: The classic American Pilsner was brewed both pre-Prohibition and post-Prohibition with some differences. OGs of 1.050-1.060 would have been appropriate for pre-Prohibition beers while gravities dropped to 1.044-1.048 after Prohibition. Corresponding IBUs dropped from a pre-Prohibition level of 30-40 to 25-30 after Prohibition.

History: A version of Pilsner brewed in the USA by immigrant German brewers who brought the process and yeast with them when they settled in America. They worked with the ingredients that were native to America to create a unique version of the original Pilsner. This style died out after Prohibition but was resurrected as a home-brewed style by advocates of the hobby.

Ingredients: Six-row barley with 20% to 30% flaked maize to dilute the excessive protein levels. Native American hops such as Clusters, traditional continental noble hops, or modern noble crosses (Ultra, Liberty, Crystal) are also appropriate. Modern American hops such as Cascade are inappropriate. Water with a high mineral content can lead to an inappropriate coarseness in flavor and harshness in aftertaste.

Vital Statistics:	OG: 1.044 – 1.060
IBUs: 25 – 40	FG: 1.010 – 1.015
SRM: 3 – 6	ABV: 4.5 – 6%

Commercial Examples: Occasional brewpub and microbrewery specials

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
pachlhofers@yahoo.com



Secondary Fermentor: Tom Elliott
Thomas_e_elliott@hotmail.com



Hop Counter: Gil Van Deventer
gilvandeventer@yahoo.com



Secretary/B-Esser: Gary W. Turner
Bullet622003@yahoo.com