

# Basin Brewers

March 2009 newsletter

*Responsibly promoting craft beer since 1994*



Volume XI • Issue 2

## Pale Ale Brew Off!

*Brew Off competition/ experiment inspires new and seasoned brewers with highly anticipated results*

*By Adam English*

THE Pale Ale Brew Off was kicked off to help us understand how varying techniques influence homebrew outcome, and to give someone in the club a lot of bragging rights! Whenever homebrewers get together it becomes immediately apparent that there is a wide range in technique, experience, and philosophy brought to the table. Our experimental competition is intended to test all of our methods against each other to see how different variables affect the subsequent brew. This is being done by forcing all participants to brew the same style (Pale Ale), which is something that almost never happens in normal Basin Brewer settings.

Brewing variables that will be tested include extract versus all-grain recipes, meticulous measurement and preparation versus not so much, ten gallon batches versus five gallon, and influence of Basin Brewer- derived recipes. We were all originally going to brew the same exact Pale Ale recipe to be more scientific about this (with accurate all-grain to extract conversion), but this did not inspire enough competitive interest amongst club members.

The judging procedure is still being ironed out but will involve blind tasting similar perhaps to wine tasting, with a large

group of judges with varying beer judging experience (you can be one of them, see membership info below!). The tentative judging date is two meetings from now. This experiment will also weed out politeness. Since we're all friends at the Basin Brewers it's sometimes difficult to get an honest opinion on sub-par brews, this will eliminate that.

This experiment has already been inspirational. New Basin Brewer member Nick Popp rushed to acquire brewing equipment and a recipe in order to compete.



*Author's first brew ever: mini-mashing*

### Next Basin Brewer Meeting:

Home of Greg and Elaine Anderson  
5609 Crowley Blvd (Grasslands)  
Midland, TX. March 14, 7pm

## Brew of the Month: Belgian Saison

*By Adam English*

EVERY month the Basin Brewers honor a beer style by bringing different varieties to meetings and doing some comparison, this month's beer of the month is Belgian Saison.

Traditionally Saisons were brewed this time of year in Belgium (March– April) to be ready for late spring early summer. This is because Saison (Season in English, duh) was considered a summer time beer designed as a refreshing medium- alcohol drink for farmers and other country folk.

Saisons are typically golden to orange in color with the characteristic clove flavor common to Belgian Ales. Sometimes Saisons have some tartness, but not to the extent of Lambics. Saisons can also come in darker colors due to the use of adjunct malts such as the darker crystal malts. The grist is usually dominated by pilsner malts, though some recipes incorporate wheat as do other more common Belgian styles.

Some Saisons incorporate spices in addition to hops for additional flavoring. This is because Saisons date back 400 to 500 years when hops were not as common in beer and a wide variety of spices were used in place.

### Commercial Belgian Saisons:

Hennepin (Ommegang Brewery)

Harvest Ale (New Belgium)

Fantome (Brasserie)

Dans Saison (Dogfish Head)

V- Saison (Victory)

## Upcoming Events

• **Samuel Adam Longshot:** Samuel Adams is announcing the 2009 *Samuel Adams® American Homebrew Contest®!* Here's your chance to have your homebrew brewed, packaged and nationally distributed in the 2010 *Samuel Adams LongShot®* package!

Visit [www.samueladams.com](http://www.samueladams.com) for details

• **2009 National Homebrew Competition:** One of the largest beer competitions in the world, saw a greater amount of entries from the largest number of homebrewers in 2008 than ever before.

Entry window: 3/25– 4/8

\$9 per entry for American Homebrewers Association Members  
\$14 for Non-Members

Texas brewers ship their entries to the following regional site:

NHC 2009 Oskar Blues Brewery  
Attn: Forest  
1800 Pike Road, Unit B  
Longmont, CO 80501

<http://www.beertown.org/events/nhc/entry.html>

• **Great Austin to Shiner Pedal (GASP):** bicycle marathon sponsored by Shiner, May 2<sup>nd</sup>

• **National Homebrew Day:** national day of 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! May 2<sup>nd</sup>.

Contact Aaron Pachlhofer if you are interested in competitions, so that entries can be shipped together to save cost! <pachlhofers@yahoo.com>

## Recipe of the month: Wit Willy III (Belgian wheat)

*By Gary Turner*

### Grain Bill

4.3# Belgian Pils  
3.3# Red Wheat  
0.4# Flaked Oats  
1.0# Rice Hulls

### Spices

0.8 oz freshly ground coriander (Indian preferably)  
  
1.0 oz chamomile tea (loose leaf is possible; McCormick's tea bags will work too)  
  
1.0 ml of orange oil (Boyajian Pure Orange Oil)  
  
1 tsp AP Flour  
  
5.0 ml of food grade lactic acid (at bottling)

### Hops

Hallertau (13.7 IBU's)

### Yeast

Belgian Wit WLP400 (500 ml yeast starter)

### Procedure

Grind the red wheat, all of the flaked oats and 0.3# of the pils into flour.

122F temperature on the pils in the tun until the adjunct is ready (1.4QT/LB)

122F on the grits for 10 minutes and then slowly heat to boiling. Boil for fifteen minutes and then add immediately to the main mash. This should get you to 155F and

keep there for 45 minutes.

Add boiling water to 175F (about two gallons) and then sparge out with 175 to 180.

Boil wort for 90 minutes. Add flour (sift in or it will dough ball) at ten minutes before the end of the boil.

Add spices at flame out and let rest for thirty minutes. Chill, aerate wort and then pitch yeast.

I added the 5ml of lactic acid to the secondary right before priming and bottling.

## Who are the Basin Brewers?

THE Basin Brewers Club was established in 1994 to promote craft beer in the Midland/Odessa area. Most members are home brewers who are proud to share their creations, however, brewing is not a prerequisite. Other members include connoisseurs of quality beer and spouses tolerant of our hobby.

Group events typically consist of public meetings at local bars, meetings at club member's homes, and participation in regional and national home brewing competitions. See contact info below.

## Notes from last meeting

THE last meeting was held at Adam's apartment with a turn out of nine people including two new members (Nick and Thaimar Popp). The beer of the month was doppelbock, several varieties were tasted including *Shiner 100th Anniversary Commemorator*, *Paulaner Salvator*, and *Ayinger Celebrator*.

## **Basin Brewer Officers**

**Primary Fermentor:** Aaron Pachlhofer  
<pachlhofers@yahoo.com>

**Secondary Fermentor:** Tom Elliot  
<Thomas\_e\_elliot@hotmail.com>

**Treasurer:** Gil Van Deventer  
<gilbertvandeventer@suddenlink.com>

**Secretary/ editor:** Adam English  
<english.91a@gmail.com>

## **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.