

Basin Brewers

September 2010 Newsletter

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Responsibly promoting craft beer since 1994



Volume XII • Issue VIII

Basin Brewer's Savor the Flavor!

Well it was a good sign! The spit buckets on the table weren't even half full so that means "we done good!" Seventeen beers were entered and judged on the 14th at Gary's house in Midland. Nineteen judges and stewards were present to help judge these outstanding homebrews!



From the head table l. to r. Gil, Ryan, Ale, Clint, Joe and Stan

There is a lot of work involved with setting these up and everyone gladly jumped in and helped. Calibration beers were served for the different categories, tasting tips, check lists and rules were discussed as well as the different flavor profiles of each as described in the BJCP Style Guidelines.

Chips, pretzels, dips, salsas, KC's butt burner cheese ball (man that was good, no cholesterol check for me for a month or two) and Cary's delicious beef jerky from

Sograte's! Try the Ghost Pepper jerky guys...you'll thank me later...maybe not (whew, good heat)! What is it about the second burn that makes you regret spicy food? After the score sheets were tallied and fresh brews were popped open we enjoyed chowing down on a few pizzas.



Right corner clockwise; KC, Holly, Ryan, Justin, Todd and Shaun

Once again a special thanks to all the volunteers and everyone who helped get it going. Winners were announced at Tom's barn during the Lobsterfest!

Eola School Bar & Grill Presents:

Their 4th Annual Brew U Home Brewing Competition to be held October 23rd, 2010 at the Eola School in Eola, Texas!

Categories for judging are "Light," "Dark" and "Open" with a Grand Prize for best of

show. The entry fee will be \$10.00 per entry and you will need to have two 12 oz. bottles or greater for each. No Labels! Just a plain bottle with the name on the cap and entry category (Light, Dark or Open). Recipes are encouraged but not required. There will be plenty of food, beer and entertainment so come on out!

If you need more information contact Mark at (325)469-3314, or at info@eolaschool.com

Hail and Farewell!



Well once again we have to say goodbye to a fellow brewer. Manny Ortiz, Tana and the kids are heading out to the West Coast; San Diego to be more “Pacific” (get it I used coastal humor)! I

digress. Manny was one of the clubs most active brewers and I will admit I will miss raiding his kegerator a talking about beer with him!

A few of us will be heading out to San Diego during next years National Homebrewing Conference so for his sake; he had better start work on stretching that liver! Be safe brother...we'll miss you! **SO STAY IN TOUCH DAMNIT!!!**

The First Batch!

Everyone has a “first batch” brewing story so seeing how you are my captive audience...be prepared to be entertained! Buddy Harry and I wanted to start brewing beer back in late 94. Needless to say, we didn't know how the hell to do it! So, with some research Buddy located Charlie Papazian's “The Joy of Homebrewing” and away we went upon our path of enlightenment!

Our first batch was a beer kit of a Steam Beer (I'm assuming Anchor Steam clone). Seeing how we half assed read the book we prepared for our first brew day! We added the water to our brew kettle, warmed up the malt extract and then mixed them together. “What do we do next Buddy?” I enquired. “I haven't the foggiest!” he laughed boisterously! I had the feeling we were in trouble at that point. So we start heating the water....”Says here we need to let it rest at 150°F and let it rest for about sixty minutes!” Being Igor faithfully complied! “What next master?” “Okay now we go to mash out for thirty minutes at 170°F!” “What are these green pellet things Buddy?” I asked. “Shut up boy, I'm mashing out!” Are you catching the drift? Half ass reading gets you a five gallon bucket of nastiness that never ever saw a boil! Sadly we didn't know better until the next day when we read the book more thoroughly! We had basically spent most of the afternoon converting malt that was already malt like you would extracting from an all grain batch! What the hell, we pitched the yeast that day anyway and just waited to see what would become our first batch of NECTAR OF THE GODS!!!! Needless to say it tasted like crap! Especially seeing how we couldn't keep our mitts off of it and kept sampling it every day! “Maybe it will turn around!” I told Buddy optimistically! The scowl on his face told me what I already knew.

The next batch went a tad smoother! We ordered the “Beer in a Can!” you know the one I'm talking about? It was about the size of a Quaker's Oats container and was usually Alexander's, Black Rock or some other brand name (I'm shocked I remember those!!!). This particular batch was an Indian Pale Ale! I didn't have a clue what the hell that was at the time. Before the boil this time we added a small can of Lyle's Golden Syrup and about three weeks later, we had discovered Nirvana!

“Puh-Shaw! This is simple! What should we try next Buddy?” thinking of ourselves as master brewers already! “Let's try an all

grain batch!” Several hundred dollars later on more equipment and a self formulated Bock recipe and we were away! Betty Faulker Bock! We liked that name; it sounded sleazy, but tasty (it was narrowed down to that or Frau Fritz’s Bloomers)! Yep, all grain, triple decoction mash, German lager, and fifteen hours later... I must admit, brewing ever since that fateful day has been a cake walk!

Third Annual Lobsterfest a Great Success!

I really don’t know how to write loud drooling noises on paper...so just imagine it to help me out for my lack of descriptors! What a spread! Thanks to everyone who brought covered dishes and a special thanks to all the chefs that that sweated it out on the cookers! What a beautiful day for it, eh?



If my calculations were correct we had thirty-four in attendance and several coolers of

fine beers and homebrews to boot! Oh yeah, and one bottle of wine (sigh)! Homebrewing stories and techniques were traded along with the sampling of their fine wares!



After everyone enjoyed their meals the

tables were semi-cleared and the winners of the Basin Brewer’s 2010 Summer Brew Off were announced;

Stan Moore won the All Lager competition with his “Watchtower” Oktoberfest/Marzen style beer.

In the Indian Pale Ale category (which included English, American and Imperial styles) was won by Gary Turner with his Double IPA “Ol’ Rip’s Pliny Clone!

There was enough wheat beers entered that the judging committee decided to break them down into two categories: 1) Belgian Wits and 2) American and German Wheat which includes Rye!

Gary Turner won the Belgian Wit category with his Wit Willy. Jerry Elliot won the American/German wheat category with his “Roggenbier” a German Rye beer.

The best of show was judged by a panel the evening of the Lobsterfest and Gary was declared the winner for his Imperial IPA.



After all was said and done, Greg Anderson broke out his guitar and sang the

evening away while we enjoyed more great beer and each others company. Once again special thanks for everyone who made it happen. Also a shout out to some folks who were behind the scenes but generously donated prizes for our category winners:

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Be sure to visit and or thank these fine folks for everything they have done for the club!

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

OKTOBERFEST SHOWDOWN

Every once in a while I get the urge to do a side by side comparison of two beers of the same style. I've done it with Moose Drool and Real Ale brown ales, and 2009 and 2010 versions of Sierra Nevada Bigfoot. I simplified my usual scoring system down to a "Winner/Loser" format.

Since Fredericksburg's Oktoberfest is coming up, and seemingly every brewery has come out with an Oktoberfest we on the Beer Committee are expected to shoehorn in. So in honor of Oktoberfest, I decided to

compare Shiner Marzen-style Oktoberfest and Samuel Adams Oktoberfest. Prepare to be surprised. (I would have included Real Ale's Oktoberfest in this list. It's for sale in Austin, San Antonio, Houston and Dallas. But not in Fredericksburg. Oh, Hell no.)

Appearance

Shiner Oktoberfest: Pours up a crystal clear golden amber with a medium thin light tan head that lingers a while before falling to a cap of bubbles on the surface. Nice lacing on the glass, too.

Sam Adams Oktoberfest: Pours up a crystal clear reddish amber with a thin tan head that falls quickly to a thin layer of bubbles on the surface. Good lacing.

Winner: Only because of the better head retention, SHINER.

Aroma

Shiner Oktoberfest: Light caramel notes with a nice hop aroma that cuts through. Very appetizing aroma.

Sam Adams Oktoberfest: Aroma? What aroma? Very faint caramel aromas. Surprisingly faint.

Winner: With a great malt aroma, SHINER.

Taste

Shiner Oktoberfest: Some caramel sweetness, hints of a metallic flavor, and a scratchy hop bitterness in the finish that seems to concentrate in the center of the back of my tongue. It's a typical Shiner mouthfeel: on the thin side.

Sam Adams Oktoberfest: Caramel sweetness, almost maple syrup-like. Sweet with a bit of hops that spread out across my tongue. Definitely a thicker mouthfeel, *Winner:* SAM ADAMS

Overall Impression

Shiner Oktoberfest: Not a bad "interpretation of the style," as Spoetzl Brewmaster Jimmy Mauric once corrected Gary. Typically Shiner thin body, but a surprising head and aroma. Quite drinkable. *Sam Adams Oktoberfest:* More malt forward flavor, darker color, and the flavor reminds me of my first Oktoberfest: Spaten.

Winner: By a hair, SAM ADAMS.

So if I want to pick a winner between the two, I have to lean towards Sam Adams.

BOTM

Oktoberfest is a 16 day festival that starts during the latter part of this month and into October. The original fest was to celebrate the marriage of Prince Ludwig to Princess Therese and was held in Munich! The rest as they say...was history! Better get your drink on! This Vienna style lager is among my most favorite. BJCP Style Guideline says.....

- **3B. Oktoberfest/Märzen**

Aroma: Rich German malt aroma (of Vienna and/or Munich malt). A light to moderate toasted malt aroma is often present. Clean lager aroma with no fruity esters or diacetyl. No hop aroma. Caramel aroma is inappropriate.

Appearance: Dark gold to deep orange-red color. Bright clarity, with solid foam stand.

Flavor: Initial malty sweetness, but finish is moderately dry. Distinctive and complex maltiness often includes a toasted aspect. Hop bitterness is moderate, and noble hop flavor is low to none. Balance is toward malt, though the finish is not sweet. Noticeable caramel or roasted flavors are inappropriate. Clean lager character with no diacetyl or fruity esters

Mouthfeel: Medium body, with a creamy texture and medium carbonation. Smooth. Fully fermented, without a cloying finish.

Overall Impression: Smooth, clean, and rather rich, with a depth of malt character. This is one of the classic malty styles, with a maltiness that is often described as soft, complex, and elegant but never cloying.

History: Origin is credited to Gabriel Sedlmayr, based on an adaptation of the Vienna style developed by Anton Dreher around 1840, shortly after lager yeast was first isolated. Typically brewed in the spring, signaling the end of the traditional brewing season and stored in cold caves or cellars during the warm summer months. Served in autumn amidst traditional celebrations.

Comments: Domestic German versions tend to be golden, like a strong Helles. Export German versions are typically orange-amber in color, and have a distinctive toasty malt character. German beer tax law limits the OG of the style at 14°P since it is a vollbier, although American versions can be stronger. "Fest" type beers are special occasion beers that are usually stronger than their everyday counterparts.

Ingredients: Grist varies, although German Vienna malt is often the backbone of the grain bill, with some Munich malt, Pils malt, and possibly some crystal malt. All malt should derive from the finest quality two-row barley. Continental hops, especially noble varieties, are most authentic. Somewhat alkaline water (up to 300 PPM), with significant carbonate content is welcome. A decoction mash can help develop the rich malt profile.

Vital Statistics:

OG	FG	IBUs	SRM	ABV
1.050 -	1.012 -	20 -	7 -	4.8 -
1.056	1.016	28	14	5.7%

Commercial Examples: Paulaner Oktoberfest, Hacker-Pschorr Original Oktoberfest, Ayinger Oktoberfest-Märzen, Hofbräu Oktoberfest, Spaten Oktoberfest, Eggenberger Märzen, Goose Island Oktoberfest, Capital Oktoberfest, Gordon Biersch Märzen, Samuel Adams Oktoberfest (a bit unusual in its late hopping)

Things to do when You've had too Much Homebrew!

Next time you've slammed a little too much homebrew, give your loving pooch's paws a sniff! What do you smell? Fritos? You ain't the only one dude! I had honestly thought that Bonnie had found my munchies stash; however, it's all together something different! Man's best friend has their sweat glands on the pads of their paws as well as on their nose! So don't worry if your Son of Sam comes home reeking of Frito Pie! He's not getting the keys and taking your car to go to the local 7-11 when you're passed out! It's just doggy B.O.!

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
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