

# Basin Brewers

August 2009 newsletter

Responsibly promoting craft beer since 1994



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## Basin Brewer Website launched!

CHECK the Basin Brewers website for news, recipes, and other sorts of fun.

<http://www.basinbrewers.org/>

## 2009 "Mission from God"

*Gary Turner recounts an expedition to the 31st annual American Homebrewers' Association's National Homebrewers' Conference: a three issue series with many brew pubs and other fun!*

THESE trips to the home brewers Mecca began in 2007 when Jeff and I had decided (in a beer- enhanced state) to either go to the week-long home brewing school sponsored



by Siebel's in Durango, CO or go to our first National Homebrewers Conference in Denver, which would more than likely be much less expensive and probably more entertaining because of the amount of breweries and brew pubs in the immediate Denver

## Next Meeting: Lobsterfest! August 15<sup>th</sup>, 3pm- ?

Host: Gil & Joni Van Deventer

Basin Brewer's second annual Lobsterfest, where we'll announce the club's Summer Brew-off competition of (1) Belgians, (2) IPA, and (3) BJCP category 1-23.

Address:

4915 Tattenham Corner  
Midland, TX 79707 US

area. The rest as they say is history. This year's Oakland makes our third conference in a row and Minneapolis, MN will more than likely make our fourth.....fear not for I still plan on making the Durango trip someday!!

The first day of the journey finished up at Albuquerque, NM where we met up with my brother and his family. Albuquerque has two really great brew pubs that we have been to: Kelly's ([www.kellysbrewpub.com](http://www.kellysbrewpub.com)) located near the college and Chama River Brewing Company ([www.chamariverbrewery.com](http://www.chamariverbrewery.com)) over on the interstate. Seeing how we had visited Kelly's in '07 on our road trip to Denver we decided we would give Chama the nod on this trip. All in all....a great call. They had six beers on tap, four seasonal beers and an excellent food selection varying from standard bar fare to fine cuisine. We all had

a beer sampler, which we supposed would only have the six beers and maybe one of

the seasonal beers...well bludgeon me with a shillelagh...all ten beers were brought to us on several trays! I was glad the food was soon served or we would have probably drunk ourselves into oblivion on day one of the trip! There is nothing worse than a hangover with about a thousand miles to go the next day. My nieces thought it was bad enough that Uncle Gary had broken out in some fine Irish ditties.

Day two had us venturing towards Flagstaff, AZ and of course a side trip to the Grand Canyon. If you're that close you have to go...if only it had a brew pub nearby! Well it kind of does, however it's about 70 plus miles south through one of the most scenic drives that wormed its way through several beautiful national forests and ranches. Located near the old historic train station is Beaver Street Brewery! The exterior wasn't particularly eye catching and had more of a small mini mall feel to it. Inside however, is a very beautiful pub with a very scenic and shaded beer garden located on the back of the property that one could imagine one-self soaking up the shade and brews after a hard day of riding. The only down point was the constant string of trains that snaked back and forth along the tracks! For some reason or another I was having flash backs of Midland before the high speed lines were put in! BS Brewery ([www.beaverstreetbrewery.com](http://www.beaverstreetbrewery.com)) had four of their regular beers on tap with four other seasonal brews. One sampler, two pints and a fine dinner later it was time to call it a night! Did I mention those damned trains? No sleep was to be had if you are anywhere near the main line in this town!

## Upcoming Events

### • *Basin Brewers September Meeting*

Date, Time, & Place yet to be announced. Look for Evite or contact club officers for more info.

### • *2009 Cactus Challenge*

Hosted by Lubbock Ale-ians

Entry window: August 17- 28

Send entries to:

Cactus Challenge

4901 40th Street

Lubbock TX 79414

## Recipe of the Month:

### *Dirktastic IPA*

*Brewer: Jeff Holt*

-12 gallon batch for 2 carboys, all-grain

Grain: 16 lb 2-row, 6 lb pilsner, 2 lb cara-pils, 1 lb crystal 40, 1 lb wheat malt

Hops: 1/2 oz Chinook (mash), 1/2 oz Warrior (60 min), 1/2 oz Simcoe (20 min), 1/2 oz Columbus (10 min), 1/2 oz Northern Brewer (10 min), 1/2 oz Centennial (1 min), 1/2 oz Simcoe (1 min), 4 oz Cascade (0 min), 2 oz Columbus (dry hop), 1 oz Centennial (dry hop), 1 oz Simcoe (dry hop)

Yeast: WLP 001

Process: Saccharification rest: 154°F, 30 min; Mash-out rest: 165°F, 15 min; Sparge: 170°F, 45 min.

Notes: The water was R/O to which was added gypsum, epsom salt, and table salt to bring to Ca= 110 ppm, Mg= 118 ppm, Na= 17 ppm, SO<sub>4</sub>= 350 ppm, Cl= 50 ppm.

Mashed at 154° F. This grain bill tends to want to attenuate below 1.010. Higher diastatic power of Pilsner malt may be the reason.

The beer will seem hoppier than 37 IBU. Probably a better APA at 30 IBU.

The 0 minute hop (Cascade) was a hopback. A hop addition of half as much at flame out could be substituted.

Pitched 2000 ml starter

Fermentation temperature was 68°F

A 7 micron filter was used prior to carbonating 2.5 volumes.

### **Basin Brewer Officers**

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

**Secondary Fermentor:** Tom Elliott  
<Thomas\_e\_elliott@hotmail.com>

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

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

### **Brew of the Month Schedule**

**August:** Anything Belgian

**September:** Stout and Porter

**October:** Ocktoberfest and Bocks

**November:** Barley wines, big beers, and anything odd

**December:** Xmas and Celebration Beers

### **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.