

Basin Brewers

June 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/>

National Homebrew Day - *Big Brew* a big success

THE Basin Brewers produced a combined 35 gallons of home brew in Gil Van Deventer's garage on May 2nd. The event also included beer sample, pizza and games of "Corn Hole" (Aka. Baggo, Bag Toss) courtesy of Manny Ortiz. Some of the beers brewed included Belgian Saison, Amber Lager, Brown Ale, Red Ale, and Hefeweizen.

Big Brew is part of the nation-wide celebration of homebrewing known as *National Homebrew Day*. This is the second consecutive year that the Basin Brewers have hosted a *Big Brew*.



Tom Elliot oxygenates primordial beer (wort)

Next Meeting: June 13th

Brew Day: 3:30-6:30 PM

Meeting: 7:00 PM

Host: Kent Gantz

Gantz Barn

28 Dartmouth Circle

Odessa, TX 797064 US

Beginner's Brewing

Breaking down mashing, gravities and sparging into "yeast eating food"

By Adam English

TO welcome new-brewer Kent Gantz into the homebrewing community, the Basin Brewers will be assisting him with an extract brew for our next meeting. This article presents a very simplified brewing process to people interested in becoming homebrewers. It assumes you have a recipe on hand and are making 5 gallons of beer. Using a prepared recipe kit is recommended for the beginner, I recommend using Austin Homebrew Supply <www.austinhombrew.com>.

Homebrewing techniques range from the time consuming and potentially frustrating "all-grain" process where the brewer makes everything from scratch to "extract" brewing where a factory makes the malt extract (sugar the yeast eats) for you. Extract brewing skips a lot of the process and serves

as a good learning foundation for the new brewer. More seasoned brewers even choose to stick with extract brewing because they are content with extract-brew results (e.g., author won 1st and second category places in recent regional competition with extract brews).

Brewing beer can be broken down into three simple steps: 1) make food for the yeast, 2) add some extra flavor, 3) let the yeast eat its food, and 4) prepare your beer for drinking. The rest of the article will describe how the extract brewing process applies to the above steps in a way that's hopefully very understandable.

Required Equipment(= sanitize!):*

- 7.5 gallon carboy (glass or plastic)*
- A 16+ quart stainless steel pot
- A funnel*
- A big steel or plastic heat-resistant spoon
- 7.5 gal priming bucket*
- plastic food-grade hose*
- siphon pump*
- bottle filler (if bottling)*

1) *making food for the yeast*: yeast consume simple-sugars (monosaccharide) that are derived from grains such as malt and barley to produce alcohol. This is done by soaking the grains in hot water (~155 F). Extract brewers will often do a mini-mash at the start of the process to supplement their store-bought extract with some of their own, mostly to help add some personal touch. After this step we will start calling the mixture "wort."

(Step 1): heat 2.5 gallons of water to 155 F and soak 1 to 5 lbs of grain (see recipe) for 1/2 hour

(Step 1a): bring water to boil, turn off burner and add extract, return to boil

2) *adding extra flavor*: after you've reached step 2 you have skipped 3 hours of the all-grain process and are almost done. The extra flavor comes from hops. Adding hops at various parts of the boil (wort is boiled for an hour between adding the extract and finish) brings out different hop characteristics. To keep it simple: the longer hops boil, the more hop-bitterness you get relative to hop flavor. Timing of hop addition depends on the beer you're making (refer to your recipe).

(Step 2): add hops at appropriate point(s) of boil, refer to recipe

3) let the yeast eat it's food: after you're done adding hops to your wort it's time to cool it down to the point where you can add yeast. This is the riskiest part of the brewing process in terms of bacterial contamination, as the wort is cooled down from boil it becomes vulnerable to bacteria. Keep in mind, this bacteria is not dangerous, it will only make your beer taste bad or over-carbonated. The simplest way to cool your wort is to use an ice bath.

(Step 3): turn off burner, put lid on the wort, put pot in an ice bath and cool until you can continuously touch the pot. You should go through 5-10 lbs of ice.

(Step 3a): pour 2.5 gal of un-used water into your carboy then pour the wort on top of it. Add extra water if you don't have 5 gal of total fluid in the carboy.

(Step 3b): add yeast, put airlock on and keep in a dark place with consistent temperature until fermentation stops (no more airlock clicking, or > 1 click per 20-second rate).

Note: do not leave beer (it's beer now) in the carboy for more than a week or you risk the yeast cannibalizing itself, which produces off-flavors.

Between steps 3a and 3b you can test the original gravity (OG) with a hydrometer. If you're using a plastic bucket as a carboy just drop the hydrometer in it and take a reading, if you're using a glass carboy you'll need to take a sample with a "hydrometer thief." I consider this step optional for a first brew since I skipped it for my first several batches which turned out fine.

Another optional step for the first time brewer is to transfer your beer to a secondary carboy for secondary fermentation for another 1-2 weeks. All this does is allow your beer to age a little bit longer and for the yeast to do a little more conditioning. Again, I skipped this part in my first several batches and they turned out fine.

4) *prepare your beer for drinking:* after you've fermented to your heart's content it's time to carbonate your beer. You can either "bottle/keg condition" your beer by adding a

little extra "priming sugar" to the beer while bottling or kegging it, or you can put it straight into a keg and force-carbonate with CO2. I'll assume you're bottle-conditioning since most beginners don't start with kegging equipment.

(Step 4): boil bottle caps and priming sugar in separate small pots, use about 2 cups of water for priming sugar.

(Step 4a): pour priming sugar into sanitized priming bucket, siphon beer into the bucket minimizing foam (don't worry about it being too hot). Make sure carboy is higher than priming bucket to maximize siphon effect.

(Step 4b): Place priming bucket with beer in it above bottles, put siphon with hose attached into bucket, siphon into bottles.

- The easiest way to do this is to be pushing down on the bottle filler while a partner pumps the siphon. Drink the first bottle which will be overly-oxygenated.

Note: use crimps or whatever you can think of to make siphon-hose seals as tight as possible. The smallest air leaks in the system can inject oxygen into your beer or even kill your flow.

(Step 4c): Put bottles in a cool, dark place and don't touch for two weeks.

Note: you might want to put the bottles in a place where spills won't be too much of a problem, just in case they over-carbonate and pop.

Upcoming Events

• **Next Meeting:** At Kent Gantz's place, (extract brewing!), June 13th

Gantz Barn
28 Dartmouth Circle
Odessa, TX 797064 US

• **July Meeting:** Yet to be announced

• **August Meeting:** Basin Brewer's second annual Lobster Boil at Gil & Joni VanDeventer's house, which will incorporate another in club Brew-off competition of (1) Anything Belgian, (2) IPA, and (3) BJCP category 1-23.

Brew of the Month: India Pale Ale

By Aaron Pachlhofer

JUNE's Brew of the Month is India Pale Ale (IPA). You might note that IPAs were not included in with April's Brew of the Month, Pale Ale. The reason is simple: IPA is a distinct and separate style, BJCP #s 14A – American, 14B - English, and 14C - Imperial.

IPA was originally an English invention: During the 18th century, new malt production techniques allowed for malt that that was not dark or smoky and this allowed for the production of pale colored beers. IPA originated from these new 'pale' beers.

During this time beer shipped to India typically did not arrive in drinkable condition. The most common type of beer brewed at the time was very dark & malty (similar to a porter today) and simply would not stand up to the journey. This created problems for the British leadership in India, as their soldiers & ex-patriots demanded a drinkable beer. At the time beer was shipped in wooden casks that were leaky and prone to bacterial contamination, a problem compounded by lack of refrigeration and drastic temperature changes on the ships. A pioneering brewer accidently figured out that in order for the beer to survive the months long voyage, a higher alcohol content (> 6% abv) and much more hops were needed. The extra alcohol and preservative qualities of the hops preserved the beer during shipment, thus the India Pale Ale was born. IPAs served as the forerunner for the English pale ale, not vice versa—this is a common misconception.

Today, the IPA is one of the most popular American homebrewed and craft brewed beers. While the English IPA could be considered the classic IPA giving the

overall impression of a hoppy, moderately strong pale ale that features characteristics consistent with the use of English malt, hops and yeast. A moderate to moderately high hop aroma of floral, earthy or fruity nature is typical, although the intensity of hop character is usually lower than American versions. It has less hop character and a more pronounced malt flavor than American versions. Note also that the historical IPA from the 18th and early 19th century were much stronger both in hop flavor and alcohol strength. American IPAs uses domestic malt and yeast, and should showcase the distinct, aggressive American hops with citrusy, floral, perfume-like, resinous, piney, and/or fruity character. Most American IPAs tend to be stronger than their British counterparts, typically around 6.5 to 7.5% ABV. The bitterness in both British and American styles should be medium to high, slightly lingering, and should not be harsh. The overall impression of American IPA should be a decidedly hoppy and bitter, moderately strong American pale ale.

In a further evolution of the IPA style, American brewers have taken IPA to greater extremes with the Imperial IPA, which could be considered a bigger, badder American IPA. The Imperial IPA (IIPA) typically utilizes American hops and lots of them. Note that the desired prominent to intense hop aroma that can be derived from American, English and/or noble varieties (although American citrusy hop character is almost always present). Most versions are dry hopped and can have an additional resinous or grassy aroma. Though dry hopping is not required; no dry hops would be considered very unusual for an IIPA. Bitterness is high to absurdly high. Since the IIPA is a hop showcase, malt flavor should be low to medium, and is generally clean and slightly malty. Some caramel or toasty flavors are acceptable at low levels.

Malt flavors should generally support the strong hop character and provide some balance. With the large amounts of malts used, IIPAs have a high alcohol content (>8.5%) with most typically exceeding 10% ABV. While a warming, clean, and smooth alcohol flavor is expected, it should not be harsh.

The overall impression of an IIPA should be an intensely hoppy, very strong pale ale without the big maltiness and/or deeper malt flavors of an American barleywine. Strongly hopped, clean, and lacking harshness...drinkability is an important characteristic of an IIPA...it should not be a heavy, 'sipping' beer.

In summary the India Pale Ale style is distinguished from 'standard' British and American pale ales by its increased alcohol strength and hop bitterness, hop aroma, and hop flavor. The IIPA is best summarized as 'more of everything' that goes into an IPA. The IPA and IIPA are similar in appearance to most other pale ales with a medium/deep golden to amber color.

Numbers:

American and British IPAs

Original Gravity:	1.050 to 1.075
Hop Bitterness	40 to 70 IBU
Color	6 to 15 SRM
ABV%	5 to 7.5%ABV

Imperial IPA*

Original Gravity:	1.070 to 1.090
Hop Bitterness:	60 to 120 IBU
Color	8 to 15 SRM
%	7.5 to 10%

*- Many consider that an IIPA has no limits in bitterness, original gravity, and alcohol content. Many 'limitless' homebrewed and

commercial examples exist, despite BJCP guidelines that cap bitterness and original gravity. Truly in the case of an IIPA, no one will ever object to more hops...

Commercial India Pale Ales:

Victory Hop Devil IPA
Victory Hop-Wallop IIPA
Flying Dog Snake Dog IPA
Avery IPA
Avery Maharajah Imperial IPA
Stone IPA
Stone Ruination IPA

Recipe of the Month:

Sexy Time! IPA
3rd Place, Basin Brewer
Pale Ale Brew-off

Brewer: Adam English

THIS brew was actually entered into April's Basin Brewers Brew-off as an American Pale Ale. It lost significant points due to high hop content, is 8.1% BV, and is therefore re-categorized as an IPA. Anyway, I don't have any other IPA recipes and also wanted to feature an extract brew in the spirit of this month's cover story and upcoming meeting. Steps in parentheses refer to cover article.

30 minute mini-mash at 155 F: 1 lb Munich malt, 1lb crystal 20, 1/2 lb Carapils, 1/2 lb Maris Otter in 2.5 gal *Primo* water (Step 1)

60 minute boil: 5 lbs light dried malt extract (Step 1a);

Hop sequence: 1 oz Galena 60 minutes, 1 oz Cascade 45 minutes, 2 oz Cascade 30 minutes, 1 oz Amarillo 5 minutes (Step 2)

Wort chilled in ice bath (Step 3)

OG= 1.068

One week in primary carboy, 1 week in secondary (Step 3 option)

Dry hopped with 1 oz Cascade in secondary
FG= 1.006 (8.1% abv)



Basin Brewers celebrate National Homebrew Day at Gil's

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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.