

# Basin Brewers

November 2009 newsletter

Or on the web at [www.basinbrewers.org](http://www.basinbrewers.org)  
Responsibly promoting craft beer since 1994



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## Hail and Farewell!!!

In true military/beer fashion, it is tradition to recognize those who truly make a difference to the organization! To those of you who do not know already, Adam and Emily will be moving to Lafayette, LA in the near future. We will miss you both! The Basin Brewers could always count on you for your participation, hard work and patronage to the club and its members. You will be missed. To the Honorable Secretary and Emily....cheers and brew strong!



## Halloween Kegerator Crawl A Hoot!

By Gary W Turner

Well guys, if you missed this one you missed a heckuva good time! Halloween Eve saw several very spooky, and thirsty, goblins gather at my house for the first leg of the Kegerator Crawl! Jeff and I had growlers from Freetail, Fredericksburg, and Bright Brewing, and three kegs of Jeff's to sample: Dirktastic, Donn's Famous Horse Cram It In Brown Ale, and Welton's Wild Cow Weizenbock. Gil brought some Santa Fe State Pen Porter blended with some of his very smoky porter. He also brought an

Alaskan Smoked Porter and some (non-blended) Santa Fe State Pen Porter. Greg Anderson also brought some Flying Dog beers for us to imbibe upon!



Then it was off to Tom's Barn for some delicious watermelon wheat, pilsner and

Oktoberfest! Followed by hitting up Adam and Emily's place for his award winning Darkness, and some of Nick's pale ale. After that...it gets kind of hazy! I believe the troop then went to Aaron's where he had a pale ale, stout, IPA, blonde and a dark lager on tap in his garage. Then a trip to Manny's! If I recall correctly Manny had four on tap; Aztoberfest, Aztec Peak IPA, Bella Apricot Wheat, a Little X English Brown and a bottle of Lost Abbey's Serpent Stout! Mike G. also broke into a bottle of Grand Teton's Weizenbock!

Somewhere along the way, I believe at Aaron's, we had several more members and family join us. At one point I think we had right at twenty folks! Ribs aching and smiles on everyone's faces a spectacular time was had by all! We eventually made it back to my place for snacks (a special sphincter burning habanera dip) and a couple of glasses of brew before breaking up for the evening and getting everyone safely back to their houses.

A special thanks to Tom for coming up with this idea and volunteering to be the designated driver for this motley crew, and to Aaron and Gil for working the logistical end! Next year anyone??????

**AN IMPORTANT NOTICE:** Guys, if you haven't paid your portion for the van, please get in touch with Tom Elliot and help him to fill that empty wallet. THANK YOU!

**The Management**

## **Freetail Brewing Company!**

By Jeff Holt and Gary Turner  
[www.freetailbrewing.com](http://www.freetailbrewing.com)



The sacrifices we make for our club to keep you informed! We're such good members (sniff). Freetail Brewing

Company is located at 4035 North Loop 1604 West #105 in San Antonio, Texas atop of a ridge line that overlooks the vast expanse of the beautiful hill country. The San Antonio sky line can easily be observed in the distance from their patio, as well as the back side of the Bass Pro Shop in the opposite direction (for you outdoorsmen out there). The building is a rather spacious warehouse looking facility with a nice bar that opens out to the patio near the end of the



bar that runs the length of the mash tun and kettle along the front of the serving tanks. In the corner a beautiful fire brick oven is located in the kitchen and food prep area that was cranking out some wonderful mouth watering pizza!

Not only did they serve their own beers; but they also served a pretty good selection of Texas independent brews to include (get this) Lone Star, Lone Star Light, Pearl, Pear Light as well as a decent wine selection! The menu was pretty much the standard beer fare including appetizers, salads, pastas, pizzas, burgers and sandwiches.

Jeff and I quickly started the order of the day by perusing through the beer menu and ordering a beer sampler: Rye Wit, Morning Wit, Hop Brutality, Hopothesis A and a Freeloader Brown! I soon lost track of what Jeff was ordering and started paying more attention to the matters at hand; namely a pint of Hopasauras Rex and then the La Rubia de la Rosa (dirty blonde ale). Actually at that point I probably would have preferred a dirty blonde! This beer wasn't much to my liking, but...to each his own I suppose.



The atmosphere was laid back and it was a beautiful sunny day meant to be spent on a patio drinking beer and kicking back with friends! There was a very pleasant southerly breeze which made it a perfect day for soaking up the suds and catching a few rays! As you can well imagine...we did!

## **Conference Registration Opens**

Registration opens for the 32<sup>nd</sup> annual National Homebrewers Conference to be held June 17<sup>th</sup>-19<sup>th</sup> 2010 in Minneapolis, MN. If you plan on attending you might want to go to the American Homebrewers Association and reserve a room at the Sheraton Minneapolis South! Rooms go quickly for these conferences, so go to [www.beertown.org](http://www.beertown.org) and register now! While you're there, also check out their new educational and interactive website for homebrewers.

## **Rate that Brew!**

By Jeff Holt

At my blog, Wort's Going on Here?, I needed content, so I decided to review beer to fill the posts; but I needed a system, some objective scale that could be applied to all beers that I drank. Personally, I always fall back on The Master, Charlie Papazian first. His New Complete Joy of Homebrewing has a 50 point beer scale and a 20 point scale. The 50 point scale is comprehensive, but hard to remember, and could easily span several pages of a notebook. However, The Master also included a 20-point scale that is easier to remember, if less accurate.

### **THE 20-POINT SCALE**

Appearance 0-3 points

Aroma/Bouquet 0-4 points

Taste 0-10 points: Hop/malt balance (4)/Aftertaste (3)/Mouthfeel (3)

Overall Impression 1-3 points

I made it a point to review every beer I drink against this system, both commercial and homebrewed, to see how much I like it. I don't do as many reviews on the site as I used to--I guess I've found a way to fill that space. I still record my reviews in a journal that I drag around with me wherever I go. Manny gave me a bottle of the Ken Schmidt/Maui/Stone Kona Coffee Macadamia Coconut Porter collaboration beer. So I thought I would see how well I liked the beer.

#### **Kona Coffee Macadamia Coconut Porter**

**Appearance (0-3):** Pours up jet black and opaque, with a thick tan head that lingers and lingers. But the bubbles were a bit large, especially as it dissipated. **2 points**

**Aroma/Bouquet (0-4):** Starts with a strong roast coffee aroma. Hints of chocolate, cream in the background. I can't tell if there's

coconut, but who cares? Amazing aroma! **4 points**

#### **Taste:**

**Hop/malt balance (0-4):** Great balance, exactly as expected. **4 points**

**Aftertaste (0-3):** Leaves a nice coffee finish with a lingering creamy sweetness on the back of the tongue. Some of it may be coconut, but it's hard for me to pick up. **3 points**

**Mouthfeel (0-3):** Thick, full-bodied beer. Like a milkshake!! **3 points**

**Overall Impression (0-3):** There are not enough superlatives for this beer. It's smooth, creamy and delicious. I enjoy coffee stouts and porters, but not the bitter roast that coffee can often give. Fredericksburg Brewing Company's Coffee porter is more like a cup of coffee, and made me wish for scrambled eggs. So did the Breakfast Stout at Back Country Brewing Company in Frisco, Colorado. This is a desert beer. This would have been great with the chocolate mousse I had at NHC in June. **3 points**

#### **Total: 19 points**

Learn more about the Stone Collaboration series at

<http://www.stonebrew.com/collab/index.htm>

Next time you pick up a beer, take a minute to clear your mind of expectations. Pour the beer in your favorite glass. Collect your thoughts and honestly evaluate what you see, smell and taste. You might be surprised at what you taste. I hope you'll share what you taste.

#### **NOTE FROM EDITOR**

The previous article is the first of series of beer ratings that will be judged by you....our loving readers! At each meeting a name will be drawn out of the hat and you will have the opportunity to become "THE BEER SNOB OF

THE MONTH!” Failure to comply will result in your forcibly drinking of a commercially available light swill from an Über Brewery.....of whose name we shan't mention here! Yea verily.....

## **Next Beer Meeting**

Keep a sharp eye out for the next Evite from Gil on information for the next Basin Brewers meeting. As always we look forward to seeing you all there.

Also there is a possibility that we will be sharing some of our homebrew with members of the CAF High Sky Wing sometime this month. This would be a great opportunity to possibly have more people in the Basin enjoy the fine hobby of brewing their own! Keep an eye out on an Evite for this as well. Especially if you have some beer available!

Be sure to check out the website for the Kegerator Gallery and any new updates!!

## **BOTM**

**By Aaron Pachlofer**

This month our menu includes a catch-all of big beers including barley wines, but this also includes other unique ales like old (stock) ales and scotch ales. Included in BJCP category 19 is (A) old ale, (B) English barley wine, and (C) American barley wine. Bear in mind that a brewing big beer can be anything you want it to be...just think “imperial” anything...

For the purposes of this big beer discussion, the best example of a big beer to discuss is a barley wine. The barley wine originated in England in the 19<sup>th</sup> century, as an evolution of the 18<sup>th</sup> century March and October beers. These beers were traditionally strongest beers offered by a brewery, and were the first

runnings of parti-gyle mashing/sparging. The first known commercially marketed barley wine was the Bass No. 1 Ale around 1900. Previously these beers may have been referred to as a stock or old ale. Frequently, barley wines are associated as a winter or holiday offering and are often vintage dates and aged for a significant period of time before being released by the brewery. The primary characteristic of a barley wine is the high alcohol strength generally ranging 8 to 12%. The name ‘barley wine’ derives from the fact that the resulting alcohol strength is similar to or stronger than wine. A barley wine has lots of body with residual sweetness coupled with aggressive malt bitterness for balance. Given the general characteristics, it is important to note that a barley with is meant for slow sipping and savoring—not quaffing. Historically, there may have been no difference between barley wines and old ales. The flavors of a barley wine can vary over time, which is why many barley wines are aged over long periods, but like any beer it can be enjoyed at any time after fermentation is finished and the beer is available for consumption.

There are two distinct types of barley wines: English (the original) and American (‘hopped’ up evolution of the style). The English barley wine style is dark, rich, malty, and fruity, often featuring the flavors of specialty malts. What should be noted in an English Barley Wine is a balanced (but well hopped) and rounded flavor, generally with a slightly lower content versus the American Barley Wine. The English Barley Wine should be a show case of malty rich, complex, and intense flavors. As with most English and American beer styles that share a name, the American version is an amped up evolution of the original English style. The American version will be very well hopped, but does not have to be unbalanced--but hop character and alcohol warming should be

evident throughout. Bear in mind that an American Barley Wine should differ from an Imperial IPA in that the hops are not extreme, and there are greater body and malt flavors; the difference can be a very fine line. In both styles, aromas will be rich and intensely malty. Alcohol will be evident. English styles will be malty with a caramel character including bready, toasty, toffee, molasses, and/or treacle notes. Aged English versions may have a sherry-like quality, possibly vinous or port-like aromatics, and generally more muted malt aromas. American styles will feature similar malt character that may be sweet, caramelly, bready, or fairly neutral, but will be dominated by domestic citrusy and piney hops .

The appearance of barley wines should range from rich gold (English) to dark amber or even brown often with ruby highlights. Note that American versions typically range from light amber to medium copper—English versions have the greatest color range. There should be a moderately large off white to tan head. Poor head retention is okay. It may have chill haze at cold temperatures that clears as the ale warms up. It may have high alcohol and viscosity may be visible in “legs” (like port wine) when beer is swirled in a glass. Mouthfeel is full-bodied and chewy, with a velvety, luscious texture (although the body may decline with long conditioning). Alcohol warmth should be present, but not be excessively hot. It should not be syrupy and/or under-attenuated. Carbonation may be low to moderate, depending on age and conditioning (and style). The flavor of barley wines will be strong, intense, complex, multi-layered malt flavors ranging from bready and biscuity through nutty, deep toast, dark caramel, toffee, and/or molasses. American versions will have very noticeable bitterness varying from strong to aggressive. In English

versions some oxidative or vinous flavors may be present, and often complex alcohol flavors should be evident. It should be moderate to fairly high fruitiness, often with a dried-fruit character. Hop bitterness may range from just enough for balance to a firm presence; balance therefore ranges from malty to somewhat bitter, also there should be low to no diacetyl. There is a considerable variety in the flavor of American versions: there can be a moderately low to moderately high malty sweetness on the palate, and the finish can be somewhat sweet to quite dry (depending on aging). Hop bitterness may range from moderately strong to aggressive. While strongly malty, the balance should always seem bitter. Moderate to high hop flavor (any variety), with low to moderate fruity esters. Alcohol will be noticeable, but sharp or solventy alcohol flavors are undesirable. Flavors will smooth out and decline over time, but any oxidized character should be muted (and generally be masked by the hop character). It may have some bready or caramelly malt flavors, but these should not be high. Roasted or burnt malt flavors are inappropriate. No diacetyl. In either style of barley wine alcohol flavors are never be harsh, hot or solventy.

To brew a barley wine, the back bone of either style should be well modified pale malt. In English varieties, judicious amounts of caramel malt should be used. In American varieties specialty malts maybe used. In both styles any dark malts should be used with great restraint, if at all as color will arise from a lengthy boil. For English styles, traditional English hops and characteristic English yeast should be used. In American versions, healthy quantities of distinctive piney and citrusy hops are used. Attenuative American yeast strain should be used.

**Commercial examples:** English; Thomas Hardy's Ale, Fuller's Golden Pride, AleSmith Old Numbskull, Young's Old Nick, Old Dominion Millennium, North Coast Old Stock Ale. American: Sierra Nevada Bigfoot, Great Divide Old Ruffian, Rogue Old Crustacean, Avery Hog Heaven Barleywine, Anchor Old Foghorn, Stone Old Guardian, Lagunitas Olde Gnarley Wine, Flying Dog Horn Dog.  
O.G.- 1.080 to 1.120  
F.G.- 1.016 to 1.030  
SRM- 8 – 22 (English), 10 – 19 (American)  
IBU- 35 – 70 (English), 50 to 120 (American)  
ABV – 8% to 12%

### **Brew of the Month List**

January: Brown ale/porter  
February: Doppelbock  
March: Saisons  
April: Pale Ale  
May: Wheat / Wit / Weizen  
June: IPA  
July: Pilsners/ Lager / Kolsch  
August: Anything Belgian  
September: Stouts & Porters  
October: Oktoberfest / Bocks  
**November: Barley wines & big beers & anything odd**  
December: Xmas / Celebration Beers

### **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>

### **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.