

Basin Brewers

October 2009 newsletter

Responsibly promoting craft beer since 1994



Volume XI • Issue 9

Basin Brewer Website launched!

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

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

Next Meeting: October 30th

Halloween Kegerator crawl! See following announcement for details!

I must go now, my planet needs me....

OR at least Chevron does in Houston. I will be transferring to Houston in December and trying to buy a house there in the mean time, which potentially makes this my last newsletter. I was fun writing these things and hopefully someone can pick up where I leave off.

My wife and I really enjoyed hanging out with the Basin Brewers, this group is truly one of the better aspects of Midland and will be missed. I'm sure we'll come back to visit sometime next year. hopefully the club will still be thriving and we can make it to a meeting!

My Bluebonnet winner "Economic Stimulus Beer" (ESB) qualified me for the Masters Championship of Amateur Brewing (MCAB) in 2010, I will enter "ESB II" as a Basin Brewer!

We'll keep in touch!

Adam & Emily English

Halloween Kegerator Crawl!

FOR our October 30th meeting we are all going to hop into a van or motor home with a designated driver and have a kegerator crawl in Midland and Odessa, visiting everyone who has a homebrew. Just like a pub crawl, we will stay for a beer or two, and then move on to the next location.

You may recall this subject has been brought up in previous meetings (this is Tom's cool idea, BTW). During the September meeting, we decided to put a hard date to it: Friday October 30th....

The evite has already been sent out and we need everyone who is crawling (attending) to RSVP. If you did not get an evite, drop me a line and I will get a link over to you.

We will have a tons of fun doing this, AND meeting on Friday the 30th still leaves the 31st open for those of us with Trick-or-Treat aged kids, or whatever you like to do with your Halloween night.

Since it is the day before Halloween, WEAR A COSTUME!!!! Think 'Trick or Treat'....

Right now, we are planning on renting a van* to cart everyone around in...we will split the cost up evenly between all who are riding. Presently we estimate a cost of \$15 or less.

* - If someone has a 15 passenger van or a motor home, we will replace any fuel used, and make sure it is cleaned up better than when we got on board! I might also add that a motor home will allow us to bring more people, and lower the overall cost.

We have already arranged for a designated driver, so no worries there. Riding on the van is not required, but because of the combination of alcohol consumption and travel to multiple locations you must bring your own designated driver if you don't ride with us. Period.

We will kick everything off at about 7:30 on Friday the 30th--I'd suggest being dropped off if possible. There is no ending time, only when we get to the last stop! Following the final crawl stop, we will drop you off at your home or meet your designated driver (spouse) somewhere.

Here is the current list of crawl stops, in no order:

Adam English - 1 tap + bottles
Aaron Pachlhofer - 5 taps
Gary Turner – bottles + growlers
Manny Ortiz - 4 taps
Tom Elliot - 3 taps
New stops will be added to the evite.

We are not limiting crawl locations to people with a kegerator, so please email Aaron ASAP to be a crawl stop. We promise not to be too rowdy.....

Yours in Foam,
Aaron Pachlhofer

2009 "Mission from God" Part 3

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!

SIPPIN' on the Dock of the Bay, the 31st annual American Homebrewers' Association's National Homebrewers' Conference was in short....awesome! This was the best conference we have attended! There were 38 professional breweries on Pro-Brewer's Night, 35 home brew clubs that sponsored club night and 19 local brew clubs that had a constant supply of beer on tap in the hospitality suite! There were literally hundreds of different beers to sample! Of course as is with homebrew, some were delicious little slices of heaven....and unfortunately some that sucked!!! SO next time you brew up a batch of sub-par swill....don't worry, give it to your friends. The hospitality suite is also where the vendors and sponsors hang their spurs during the event. Sponsor's such as: Siebel's, SABCO, Blichmann, BB and more B, William's, Briess, White Labs, WYEAST, Northern Brewer, Samuel Adams, Five Star and many more. This is the latest and greatest place to catch up on future equipment ideas and needs, the place to visit with actual people you buy "all" of your material from! Got a question, ask the pro! Got a suggestion, tell the pro. Just remember not to drool on all the high end gadgetry!

This year's selection of speakers was equally awesome! Dr. Charles Bamforth who is an Anheuser-Busch Endowed Professor of Malting and Brewing at UC

Davis, Sam Calagione of Dogfish Head, Vinnie Cilurzo of Russian River (you know....the Pliny guy), Ray Daniels, Randy Mosher, Michael Ferguson who is the Director of Contract Brewing and training with BJ's, Charlie Papazian (the Godfather of home brewing) and many, many more. These are the guys on the cutting edge of the industry sharing their tips of the trade with the home brewers of the world. Man...it just doesn't get any better than that. My mind filled with great information and my head aching from so many days of abuse, it made me so happy when I heard that most of the lectures would be saved on the AHA web site!

Oh yeah, I failed to mention that in and around the immediate area of the Marriot convention where we were staying are five brewpubs and several fine eateries.

Unfortunately there is never enough time to check out all of the places of interest, c'est la vie! Saturday evening had us double checking our road trip home, and preparing for the evenings grand banquet and award ceremony. Unfortunately neither Jeff nor I had a second round contender, so we were there for the food! Chef Sean Paxton had prepared a three course meal with Rogue beer pairings. The first course was a fine salad with Asian noodles mixed with sesame Hefe dressing and a slaw consisting of butter lettuce and tangerines. This was paired with Rogue's Mom Hefeweizen. The main course consisted of Charlie Ale brined pork loin with caramelized onions and thyme mashed potatoes blended with Mom Ale, seasonal vegetables with an apricot chutney made with Somer Ale, orange peel and honey and a Charlie demi-glaze infused with shallots and cherries. Or if you were like us you got chicken!!! LOL but it was prepared as mentioned above. Man I was really looking forward to the pork! The bastards.... The final course was a fine desert; a Chocolate

Hazelnut Mousse infused with two chocolate and the Rogue Hazelnut Brown Ale, served in a chocolate shell and topped with cocoa nibs and 120L Crystal Malt. Droooooooooooooo! My mouth still waters over that one and it's been exactly a month since the conference! After the awards were all handed out, pleasantries and e-mails were exchanged with promises of keeping in touch better this next year and hopes of seeing each other again soon.



Jeff, Angelo, Deale, Peter & Gary

The next morning found us on the road early! We had to find a BevMo liquor store before leaving California in order to boot leg a bunch of brew home! Our trip that Sunday would have us stopping for lunch at the Silver Peak Brewery (www.silverpeakbrewery.com) in Reno and then on to Squatters Pub and Brewery (www.squatters.com) for dinner and brews in Salt Lake City. Both places were wonderful and I wished we would have had more time to spend there and savor each and every one of their brews. But we had to book it back home. The next days drive was absolutely beautiful as we wound through the mountains leading in and going through Silverton Colorado and then on to Durango for our final brew pub of the trip, Steamworks Brewing Company (www.steamworksbrewing.com).

Finally the 2009 Mission from God tour was over as we hit the Texas line and meandered back to Midland. Jeff still had to drive to Fredericksburg the next morning, but not

until we tackled a Pliny and some Lagunitas Sumptin Sumptin. Having our fill of beer and being, dare I say it; just about burned out on hoppy beer we called it an evening. “Hmm, Minneapolis!” Jeff says. “Yeah.I wonder what’s in Minneapolis!” I replied. “Where’s that road atlas?”

Brew of the Month: Oktoberfest/ Bocks

By Aaron Pachlhofer

Oktoberfest – BJCP Style 3B

If there is one single thing that is beer related that is associated with Germany; it is Oktoberfest. The first Oktoberfest was celebrated in Munich on October 18, 1810 to commemorate the marriage of Crown Prince Ludwig and Princess Therese of Saxe-Hildburghausen (say it fast five times). Presently, it is celebrated for 17 or 18 days until the first Sunday in October, which is German unity day. In the US, Oktoberfest is typically celebrated during October, except at Corky’s house, where it is celebrated according to traditional German dates. With over 6 million people attending the festivities in Munich, it is the largest fair in the world. A Märzen style lager is typically served in Munich. It is estimated that 6.9 million liters of beer are consumed. The only times Oktoberfest has not been celebrated are during times of war.

The Oktoberfest is a style all of its own. History credits Gabriel Sedlmayr, based on an adaptation of the Vienna style developed by Anton Dreher around 1840, shortly after lager yeast was first isolated. Oktoberfest is traditionally brewed in the spring, signaling the end of the German brewing season and then stored in cold caves or cellars during the warm summer months. Served in autumn amidst traditional celebrations.

When brewing an Oktoberfest, the grist may vary, but 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. Only continental hops--especially noble varieties--should be used. Somewhat alkaline water (up to 300 PPM), with significant carbonate content is welcome. A decoction mash can help develop the rich malt profile, and is highly recommended.

Dark gold to orange-red in color, an Oktoberfest should be brilliantly clear with a solid white head. Rich German malt aroma is present and maybe a light to moderate toasted malt aroma is often present. Clean lager aroma with no fruity esters or diacetyl. Hop and caramel malt aroma are inappropriate. The mouthfeel should have medium body with a creamy texture and medium carbonation. It should be smooth and fully fermented, without a cloying finish. Following an initial malt sweetness it should moderately dry. The distinctive and complex maltiness often includes a toasted aspect. Hop bitterness is moderate, and 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 are a must.

Commercial examples include: Paulaner Oktoberfest, Ayinger Oktoberfest-Märzen, Hacker-Pschorr Original Oktoberfest, Victory Festbier, Spaten Oktoberfest, Goose Island Oktoberfest, Samuel Adams Oktoberfest.

O.G.: 1.050 to 1.057
F.G. 1.012 to 1.016
IBU: 20 to 28
SRM: 7 to 14
ABV: 4.8% to 5.7%

Bock – BJCP Style 5B

Bock is a strong lager beer, first brewed in the 14th century in the brewing and shipping town of Einbeck, in northern Germany, from which it gets its name. The name “bock” is based on a corruption of the name “Einbeck” in the Bavarian dialect, and was thus only used after the beer came to Munich in the 17th century. “Bock” also means “billy-goat” in German and is often used in logos and advertisements. There are several types of bock beers: maibock/hellesbock, eisbock, doppelbock; but only the original, traditional bock is discussed here.

The original Bocks were dark beers, brewed from high-colored malts. Modern Bocks can be dark, amber or pale in color. Bock was traditionally brewed for special occasions, often religious festivals such as Christmas, Easter or Lent. Bocks have a long history of being brewed and consumed by Roman Catholic monks in Germany. During the spring religious season of Lent, monks were required to fast. High-gravity Bock beers are higher in food energy and nutrients than lighter lagers, thus providing sustenance during this period. Similar high-gravity Lenten beers of various styles were brewed by Monks in other lands as well.

When brewing a bock, Munich and Vienna malts should be primarily used. Rarely a tiny bit of dark roasted malts for color adjustment, never any non-malt adjuncts. Continental European hop varieties are used—noble hops are preferred. Clean lager yeast. Water hardness can vary, although moderately carbonate water is typical of Munich. It is important to note that decoction mashing and long boiling plays an important part of flavor development, as it enhances the caramel and melanoidin flavor aspects of the malt. Any fruitiness is due to Munich and other

specialty malts, not yeast-derived esters developed during fermentation.

Bock should give the impression of a dark, strong, malty lager beer. Modern Bocks are light copper to brown in color with reddish highlights, with excellent clarity despite the dark color. It has a large, creamy, persistent off-white head, and moderate to moderately low carbonation. Bocks should have a strong malt aroma, often with moderate amounts of rich melanoidins and/or toasty overtones. There should be virtually no hop aroma. Some alcohol may be noticeable. A Bock should reflect a clean fermentation, no diacetyl, and low to no fruity esters. The mouthfeel should be medium to medium-full bodied, with moderate to moderately low carbonation. Some alcohol warmth may be found, but should never be hot. Smooth, without harshness or astringency. The flavor of a Bock has a complex maltiness is dominated by the rich flavors of Munich and Vienna malts, which contribute melanoidins and toasty flavors. Some caramel notes may be present from decoction mashing and a long boil. Noble hop bitterness should only be high enough to support the malt flavors, allowing a bit of sweetness to linger into the finish. The beer should be well-attenuated, not cloying. Again, a clean fermentation, with no esters or diacetyl, no hop flavor, and no roasted or burnt character.

Commercial examples include: Ayinger Maibock, Mahr’s Bock, Hacker-Pschorr Hubertus Bock, Capital Maibock, Einbecker Mai-Urbock, Hofbräu Maibock, Victory St. Boisterous, Gordon Biersch Blonde Bock, Smuttynose Maibock.

O.G.: 1.064 to 1.072

F.G. 1.013 to 1.019

IBU: 20 to 27

SRM: 14 to 22

ABV: 6.3% to 7.2%

Recipe of the Month: Helles Bock

Brewer: Adam English

THIS is one of those cases where nobody else sent anything in so here's another one of my beers. This one hasn't been to competition but has been enjoyed by Basin Brewers. As usual this is an extract recipe.

Grain: 2 lbs Munich Malt, 1/2 lb C 10L

Extract: 8 lbs light DME

Hops: 1 oz Hallertau for 60min, 1 oz Saaz for 30 min, 1 oz Saaz for 10 min

Yeast: Wyeast 2124 (Bohemian Lager)

Water: 2.5 gal Albertsons distilled, 2.5 gal Albertsons natural spring

Procedure: Seep grains for 25 minutes at 155F, 60 minute boil, primary fermentation for 3 weeks, temperature was gradually decreased from 53F to 48F, 1 day diacetyl rest at 54F. Secondary fermentation for 1 month at 45F.

OG: 1.072, FG: 1.020

Brew of the Month List

Januray: 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
Ocktober: Ocktoberfest / 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.

