

Basin Brewers

September 2009 newsletter

Responsibly promoting craft beer since 1994
www.basinbrewers.org



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Lobster Boil A Smash!

LOBSTER boil continues to be the marquee event of the Basin Brewer year once again hosted by the Van Deventers'. This year's event stepped it up a notch with over 60 people in attendance, live music, and the culmination of another Basin Brewer Brewoff. A big thank you to the Van Deventers for another great time!

Brewoff winners:

Almost Anything Belgian: *Stoney's Saison du Alle*, Gil Van Deventer, 37.8/50.

American IPA: *Four Eyes IPA*, Gil Van Deventer, 42/50.

Other: *Darkness Light*, Adam English, 39/50.

Best of Show: *Darkness Light*, Adam English.

Next Meeting: Tom Elliot's Brew Shed , Sept. 26th, 7pm- ?

2803 West Michigan
Midland, TX 79701 US

Brew of the Month= Porter/ Stout

Worst of Show: *Dubbel Trubble*, Adam English, 25.7/50.

For best of show plus some luck with the raffle the club secretary walked away with 12 microbrews, several German Pilsner glasses, several large scooners, and a few less brain cells.

2009 "Mission from God" Part 2

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!

HOLY cheep chit! This was going to be the long day, Flagstaff to Bakersfield, CA! Not bad, plenty to see and then looming in the distance...the California state line! "Do you have any animals or fruits to declare?" asked the officer. I told the gentleman, "Just my cousin!" He was not amused with my sense of humor. The Mojave Desert; untold hours of straight roads and speed limit signs that were obviously only there as a suggestion! I was having flash backs of southern Afghanistan, with the only exception that the roads were in pretty fair condition and I did not see one Taliban, Kuchi tribesman nor camel in sight! Just at the point where my ass was just about to grow feet and slide

me into an even more uncomfortable contorted position behind the wheel, I saw what appeared to be civilization. My hopes were dashed, it was only a cross road with only two lanes of traffic...congested two lanes traffic I might add! The only buildings were four convenient store like structures on either side of the intersections selling gas! What a cluster of traffic, fumes of gasoline and diesel trucks filled the air and I wanted a beer. Nay...beers! Finally, after a few more hours...beautiful waving hills of lush waste high grass caressed the rolling hills, orchards and lush green farming communities; Bakersfield at last!!!

Hidden in an industrial park on the edge of town is the Lengthwise Brewery (www.lengthwise.com)! Butts aching, stomachs growling and livers dreading the sweet elixir we were about to punish it with, we hobbled on in like two old geezers from the geriatric Olympics. Touted as the best brew pub in Bakersfield it lives up to its name. Of course, I would have to check but I think it is the only brew pub in town. The fish, chips and beer hit the spot and we grabbed a growler to go, located our hotel and called it an evening. Every desert needs an oasis and Lengthwise filled the tab on that.

Ahhhhh, Santa Rosa, California, located in the beautiful Napa Valley lays the fabled brewery whose mere name evokes a smile and spontaneous day dreaming of naked well endowed strippers named Candi and Bambi who cater to your every alcoholic induced need; the Russian River Brewing Company (www.russianriver.com)! Home of such great beers as: Russian River IPA, Blind Pig, OVL Stout, Damnation, Sanctification, Temptation and a myriad of others. Did I happen to mention Pliny the Elder (a moment of silence....amen)? This is where we rendezvous with Chad and Bad Rock of the Brewing Network, several members of the BN Army, our Aussie

brothers Peter, Deale and friends new and old from other conferences. The head brewer at the pub was kind enough to break into the wood aged cask of Mortification, a quadruple Belgian that was right at 11% ABV! After spending several hours of visiting, eating and drinking we decide to call it a day and prepare for the next days activities; The Brewing Network's Fourth Anniversary!

At 10:00 a.m. the next morning we all gathered outside the Marriot and awaited our two busses that the Brewing Network had provided for our tour of the brewing Holy Land. Tasty McDole was serving his Sam Adams Longshot winner from a Cornelius keg as we waited to board, while other BN minions loaded up a keg and a case of different brews onto each bus! Pace myself I thought! This is a marathon....not a sprint. JP, Beevo and Push Eject were our bus tour guides and away we went. Anchor Steam brewery (www.anchorbrewing.com), Moylan's Brewery and Restaurant (www.moylans.com), Beer Beer and More Beer (www.morebeer.com) and then finally the Linden Street Brewery (www.lindenbeer.com) for the 4th anniversary of the Brewing Network. Great company, music, food and beer galore! Beer was provided by: The 21st Amendment, Marin Brewing Co., Stone, Drake's, Black Diamond, BJ's, Triple Rock, Schooners, Ale Industries, The Bruery, Firestone, Lagunitas, Linden Street, Moylans, Sacramento Brewing Co. and more! There was also homebrew from almost the whole BN radio crew as well! What a blast. The crazy thing was that the NHC didn't even start until the next day and our livers were already mush! Are you beginning to get the picture that in the Bay Area there is either a brewery or brew pub on almost every corner? Why can't we at least have one back home? I mean hell; Artesia has The Well Head for cripes sake!!! Artesia?!?!?!?!?

Recipe of the Month: *Darkness Light, Imperial Stout (13F)*

Brewer: Adam English

"Best of Show" in the Basin Brewer's Summer Brewoff and coincidentally the Brew of the Month! (Stouts & Porters). Proof once again that extract home brews are at least good enough.

I was actually disappointed with this beer, it wasn't extreme enough for me. I was shooting for much higher gravities similar to its predecessor *Darkness* (thus the name *Darkness Light*). I cut back a bit on the extract since *Darkness I* was 1.1 OG (a bit too extreme) but I didn't think I cut all the way down to a measly 1.076!

Grain: 2 lbs crystal 90, 1/2 lb roasted barley, 1/2 lb brown malt, 1/2 lb chocolate malt, 1/2 lb black patent

- grains were seeped in 158F water for 30 minutes, 2lbs at a time.

Extract: 7 lbs dark liquid extract, 1 lb light DME, 1/2 lb dark brown sugar

- most brewers will tell you to avoid the dark extract because it often doesn't break down well yielding high FGs. This is exactly why I use it in stouts! They need to be heavy with a milk shake mouth feel.

Hops: 1 oz Nugget (60min), 1 oz Cluster (45min), 1 oz Cascade (30min), 1 oz Cascade (10min).

Yeast: Wyeast London III

- I used WL Irish Ale for *Darkness I*, Irish Ale is better and was used in a recent (and extreme) Barleywine.

One week in primary, two weeks in secondary, low 70s room temperature. Don't worry about being slightly over temp., this leads to interesting flavors, all of which help Imperial Stout.

OG= 1.076, FG= 1.018

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
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Secondary Fermentor: Tom Elliott
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Treasurer: Gil Van Deventer
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Secretary/ editor: Adam English
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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.