

# The Brewer's Bugle

First Centerfold Issue! First Centerfold Issue! First Centerfold Issue!

Newsletter of the Underground Brewers Club of Connecticut

Y.A.H.O.O.S. (Yankee Association of Homebrewers Objecting to Organized Societies)

February 2004

(Ain't no mean-spirited people here)

Volume 18, No. 2

## THE PROBLEMS OF MOONLIGHT BOTTLING

### Stouts, Porters & Brown Ales

Wednesday, February 18, 7:30 pm  
Bill Emerson's (Mad Myriam's friend)  
10 Park Rd, Oxford

*Directions:* From either I-95, Merritt Parkway, I-84 or Rte 34 to Rte 8.

*Driving from the South take Exit 22, Seymour. Take a left at end of ramp and a left at traffic light (under bridge) to Rte 67. Continue two miles on Rte 67 and turn left at traffic light into Park Road (Tommy K's Plaza on the right.) "The Old Mill" is the first building on the right, #10.*

*Coming from I-84, go south on Rte 67 and Park Road will be on the right.*

*There's additional parking opposite his house, along Bice Drive, adjacent to the barns.*



*Sean and Mik are seen here arguing about the proper fill level at the last meeting.*

### Darvon's Rackings

#### BOTTLING PARTIES

The YAHOO meetings have become too boring and predictable. Everybody sits around and talks about anything but beer while the Nurse or Hero, or whoever is serving as scribe, tries valiantly, but vainly, to keep everyone focused on the evaluation of beers. We need to have meetings of varying formats to maintain the interest of the group. I am proposing bottling parties as an alternative. Attendees would bring kegs of beer and empty bottles. We would spend the evening tasting the various kegs, and drawing off bottles to take home. It could be lots of fun, and I propose that we try a bottling party soon. As much as I would like to take credit for this idea, I must admit that it was suggested by Nessie.

#### SNERHC 2004 AGAIN, AND FINALLY

I have wrapped up the accounting for SNERHC, and have thought a lot about how the event can be made more successful. My suggestions for this year's organizers follow:

1. Drop the prizes. The prize and raffle thing worked last year because Tracy was willing to put so much time into its organization. But the whole thing just takes too much effort and I am sure that Tracy will not be able to give us that much time after the twins are born. The people with winning entries are mainly interested in ribbons. The only prizes we need are those for BOS, which are easy to get. We need gifts for the judges and stewards to thank them for their effort, but I suggest that we find a major sponsor to provide something like beer glasses or pints of beer for them, in exchange for being honored as the competition sponsor.

2. Limit the number of entries. I have had a lot of e-mail communication with the other NEHBOTY organizers and leading contenders. Some competitions cannot limit entries, and others do not want to. However, everyone accepts the right of SNERHC to limit entries. There is some talk, starting in 2005, of factoring the percentage of a brewer's entries that win ribbons into the NEHBOTY score, which should cut down on the number of bad beers entered.

3. Pick the competition date carefully. The SNERHC 2003 date conflicted with a beer trip by the New York City club and cider squeezing in the Hudson Valley. September might be a better time for the competition. In any case, the organizers should check with other clubs for conflicts before setting the date.

4. Support other competitions. If we want judges from other clubs, we will have to support their competitions. The organizers of SNERHC must encourage YAHOOOS to support other competitions so that brewers from those clubs will be more likely to enter beers and judge at SNERHC.

5. Get AHA sanction. The competition has to be sanctioned by the BJCP. For another forty bucks, it can be sanctioned by AHA also, which means that information about the competition will get to a lot more brewers, especially new ones.

6. Consider the competition location. I have been very happy with Colorado, but some people would like a more intimate or



*Sean and Mik seen here having trouble with the capper at the last meeting..*

more central location. However, the revenue from the SNERHC is not adequate to cover space rental and food at market rates. Assuming 250 entries, the amount of money available to pay for a space and food will be \$500.00. Obviously, the people renting a space and providing food for the competition will have to be sponsors willing to give us reduced rates. We have a reserve of funds from earlier competitions to cover some shortfall.



*The Discontented*

## Ramblings of the Naughty Nurse

### YAHOO DISRUPTION TURNED TO GOOD

The meeting at Nessie's was unlike any previous meeting. Normally we sit in a tight circle, concentrate, mock each other and rate beers. This is what we used to call 'beer tasting' or 'beer judging.' At Nessie's, a whole new world broadened out from this scenario. Instead of one circle it was like a cell splitting, with sub-groups forming and breaking off.

We had the 'It's lovely and warm by the fire and the perfect place to look at the picture of The Nurse naked' sub group. We also had the 'Let's bottle beer at Nessie's' sub group. Admittedly, this is a great idea in theory seeing that Nessie would probably clean up afterwards, but Nessie didn't see it that way. Shall we say simply that the impromptu bottling session ended up in the driveway in the dark at several degrees below freezing?

### POSITIVE SPIN

Looking on the positive side of the disruption, how about expanding the idea? I can see a place for bringing our laundry to meetings. This could be really communal with 'whites' pooling their wash and 'coloreds' pooling theirs. How about Pizzaman giving Italian cooking lessons? Instead of all those annoying beers taking up space, YAHOOOS could simultaneously bottle beer and watch Pizzaman throwing dough around. For those wishing to expand their horizons, Crapper could repair toilet leaks, Chickenman could bring his microscope and Darvon could give advice on estate planning and weird sex. Heck, before you know it there wouldn't be time or room for any of that annoying beer tasting at all. So let's do it - bring your tax forms to the February meeting and we'll get stuck into them, too.

### NURSE APPARENTLY LOSES IT

For those of you who saw me throw down the scoring sheet in disgust that the meeting was falling apart, let me just clarify the situation. In fact what I did was throw down the scoring sheet in disgust that the meeting was falling apart. Does that make it clearer?

OK, I admit that I deliberately overdid the theatrics, but it did the trick didn't it?

### YAHOOOS FALLING APART?

No, no, no! The YAHOOOS are the most wonderful bunch of disjointed personalities. Part of our charm is our ability to break traditions and buck the trend. We are unpredictable, loveable, annoying, disrespectful and simply irresistible. We are fun and loose and caring and, by and large, damned good looking. However, let's please taste beer at meetings, concentrate on the rating and leave our projects at home. We all have our faults, so be sure to bring them but reign them in.

*I love all y'all, y'all -- NNN*

## Heroic Undertakings

### POT PLANTS IN THE BREWERY

Last January Ontario police seized 30,000 pot plants worth over \$30 million in a former Molson brewery that closed in 2000. The huge marijuana operation, at which nine men were arrested, was a 24-hour-a-day venture that utilized more than 5,574 square meters of the building, over 1,000 grow lights and included living accommodations for up to 50 people, including televisions, refrigerators and stoves.

### ANTI-AGING BEER?

The BBC reported last January that a Bavarian entrepreneur, Helmut Fricher, introduced an "anti-aging beer" at the Green Week trade fair in Berlin. Fricher claimed that by adding spirulina algae and the protein flavonoid in a regular lager, he had developed a beer that "Will bring body and soul into harmony... (and) help strengthen the immune system and make you feel good in a way that other beers just do not." The Neuzeller Kloster Brewery has been tapped to brew and market Fricher's "anti-aging beer."



*Where else, but at Nessie's!?*

### PUB AND OWNERS SAVED FROM FIRE BY BEER

A fire at the Ball Inn in Rotherham, England, was partially extinguished by a barrel of *John Smith's* beer. Apparently an electrical fault in a glass-washing machine started the blaze. It's thought that heat from the fire melted a pressurized beer pipe, which caused the beer to spray like a sprinkler. Publican Linda Smith and her family, sleeping upstairs, were saved by the beer.

### GOVERNATOR

During the California gubernatorial recall election last year, Oregon-based Portland Brewing, under the name Pumping Iron Brewing, took advantage of the political upheaval by brewing an Extra Special Bitter dubbed *Governator*, bottled in 22-oz. bottles with a label depicting an unidentified (yet readily identifiable) strongman.

# Levitation Pale Ale



*After years of trying, long hours of effort, and many, many failures, despite all the naked rituals, NNN has finally succeeded in levitating a cornelius keg. Last Saturday night, after a long hot tub soak, NNN, as usual, lit the candles, and began his usual chant while Christina put on her tawdry prestadigitation outfit, complete with headgear and rising expectations. We hope his next venture will not be the introduction of natural carbonation (gas).*

## BEER RESCUED FROM SUNKEN RUSSIAN TRUCK

Last January Russian troops retrieved 10 tons of beer trapped under Siberian ice. A beer delivery truck sank when trying to cross the frozen Irtysh River near the Siberian city of Omsk, around 1,400 miles from Moscow. The driver and his partner escaped, but the truck and beer headed to the riverbed. A rescue team of six divers, 10 workers and a modified T-72 tank from the Emergencies Ministry were able to save the sudsy cargo during a week-long operation. The truck was pulled up to an ice hole, the doors opened and the kegs and bottles were retrieved. Just as the truck was about to make it onto solid ice, the rope tore and the truck headed south once more. The Rosar Brewery in Omsk, owned by Interbrew, took the beer back after its approximate minus 17-degrees Fahrenheit sojourn. The brewery plans to sell the beer at a discount.

## RETAIL BEER SCAM IN CANADA

The Toronto Sun reported recently on a scam undertaken against the Beer Store chain. It seems that a man walked into a self-serve Beer Store and purchased a case of *Labatt Crystal*. He returned almost immediately, asking if he could switch the beer for *Labatt Blue*. However, the case he returned contained capped beer bottles filled with water. And just to show that he wasn't a complete bad guy, he asked the sales clerk if he owed any price difference. The culprit was caught on the store's surveillance video camera.

## SWEET TOOTH LINKED TO ALCOHOLISM

A study by doctors from Mount Sinai School of Medicine determined that college students whose fathers were alcoholics preferred highly sweetened drinks and intensely disliked beverages with lower sugar, in contrast to students who had no

family history of substance abuse. The researchers said the findings raise the possibility of developing a sweet taste test for assessing the clinical risk of a drinker becoming an alcoholic.

#### SOY-BASED BOOZE

Sovereign Brands LLC, a Chicago company, claims it has developed the world's first alcoholic beverage distilled from soy. Named *3 Vodka*, the super premium liquor took three years to develop by the father and sons team Brian, Brett and Barry Barish. The manufacturing and distillation processes continue to be a secret, pending a patent application. All that is known so far is that "soy isolates" are a key ingredient. Apparently, these soy isolates are broken down into a liquid concentrate that is combined with fermented grains to make the finished product.

#### CHINESE BEER DRINKERS ARE CATCHING UP

When final 2003 beer drinking figures are tabulated, it's expected that for the first time total Chinese beer consumption will surge past that in the U.S. Japan's Kirin Brewery reported that global beer consumption was up 2.1% in 2002, the 17th consecutive increase in 17 years. U.S. beer lovers consumed 23.8 billion liters, with China trailing only slightly at 23.5 billion liters. Germany came in third at 10 billion liters, followed by Brazil, Russia and Japan.

#### GUINNESS SURGES IN AFRICA

Sales of *Guinness* in Africa have surpassed sales in Britain and Ireland, making Africa the largest *Guinness* market in the world and keeping the brand from slipping overall. Sales in Britain and Ireland have declined annually for several years, with Irish sales dropping four percent last year. *Guinness Export Stout* (a.k.a. Foreign Extra) has been shipped to Africa since the slave-trading days of the early 1800s. The strong 7.5% abv drink has a long shelf life in areas where refrigeration is often unavailable. It's also rumored that many African men believe that the strong, dark stout "puts lead in the pencil." *Guinness* is brewed under license in Africa in Nigeria, Kenya, the Seychelles and Burkina Fasso.

## National Winter Ales Festival Champion Winter Beer of Britain 2004

#### Supreme Champions

First: Moor Old Freddy Walker (Somerset)  
Second: - Gale's Festival Mild (Hampshire)  
Third: Shepherd Neame Original Porter (Kent)

#### Old Ales & Strong Milds

Gold: Gale's Festival Mild (Hampshire)  
Silver: Sarah Hughes Dark Ruby Mild (West Midlands)  
Joint Bronze: Spectrum Old Stoatwobbler (Norfolk) & Theakston Old Peculier (North Yorkshire)

#### Stouts & Porters

Gold: Shepherd Neame Original Porter (Kent)  
Silver: O'Hanlon's Port Stout (Devon)  
Bronze: Crouch Vale Anchor Street Porter (Essex)

#### Barley Wines

Gold: Moor Old Freddy Walker (Somerset)  
Silver: Robinson's Old Tom (Cheshire)  
Bronze: Big Lamp Blackout (Newcastle upon Tyne)

## Homebrew Competitions

**February 7: Boston Homebrew Competition**, Watch City Brewing, 256 Moody St., Waltham, MA, [www.wort.org](http://www.wort.org)

**March 20: Eastern Connecticut Homebrew Competition**, Willimantic VFW, about one mile from Main St Café, [www.homemadebrew.net](http://www.homemadebrew.net). This is Zok's shindig.

## New Beers

#### WESTMALLE TRAPPIST ALES

Pioneering beer import company Merchant du Vin has acquired U.S. distribution rights to one of Belgium's most famous Trappist abbey beers, *Westmalle*. Located in the Province of Antwerp, Belgium, the Westmalle abbey was founded in 1794 and is one of only six Trappist breweries in Belgium. *Westmalle Tripel* (a blonde ale) and *Dubbel* (a deep amber/brown beer) are both bottle-conditioned, strong ales brewed with candy sugar and special yeast strains. Available in 11.2-oz bottles and a screen-printed 750-ml bottle later in the year.

#### GRIMBERGEN

The *Grimbergen* family of Abbey beers, first brewed in 1128, are available in the U.S. from Scottish & Newcastle Importers. Brewed by the Alken-Maes Brewery in Belgium, *Grimbergen Double* and *Grimbergen Blonde* are named for the town of Grimbergen near Brussels and for the Norbertine Abbey (founded by followers of St. Norbert). Both labels feature a phoenix on stained glass with the inscription "Ardet Nec Consumitur," (Burnt but Never Destroyed). In its turbulent history, the Abbey of Grimbergen was destroyed four times, each time rising again like the phoenix from the ashes.

*Grimbergen Double* (6.5% abv) is dark burgundy in color and is fermented twice, first in the barrel and second in the maturation cellars. *Grimbergen Blonde* (6.7% abv) is ochre coloured and brewed with Gatinais barley. Both available in 11.2-oz. bottles.

#### THUMBSUCKER

Another Humdinger beer, *Thumbsucker*, is available from Magic Hat Brewing (VT). This Vermont Imperial Stout had a secondary eight-month fermentation in retired *Chaotic Chemistry* (another Magic Hat brew) barrels. Brewed with crystal, Munich, chocolate and roasted malts and hopped with Chinook, Centennial and Cascade hops and then dry hopped with Centennial and Cascade hops, *Thumbsucker* (7.8% abv) is bottled-conditioned in champagne-corked 750-ml bottles.

#### OLD GUARDIAN BARLEY WINE

With a brand-new recipe, Stone Brewing (CA) has released *Old Guardian Barley Wine*, an approximately 10% abv strong ale that the micro has released for several years. "We fully expect a fair bit of backlash over this," said Stone CEO Greg Koch. "The love of our *Old Guardian Barley Wine* recipe, which we have only modestly varied over the years, is well established. There'll be some heat, to say the least." Available in 22-oz. bottles with "rambling" text on the back label.

#### THE BEAST

Avery Brewing (CO) has released *The Beast*, described as "a seducer, accommodating, complicated, powerful, dark, unfiltered and created to last the ages." Brewed with two-row malted barley, honey malt, and Belgian specialty grains (aromatic, pale wheat, roasted wheat, and Special B), and hopped with Magnum, Galena, Saaz, Hallertau, Tettnang and Hersbrucker hops, *The Beast* also includes organic raisins, organic dates, organic blackstrap molasses, alfalfa honey, turbinado and dark Belgian candy sugar. A Belgian yeast strain finishes off this 15.7% abv Belgian-style Grand Cru specialty, packaged in 22-oz. bottles and some specialty kegs for the Boulder Strong Ale Festival.

#### MOLSON XXX

*Molson XXX*, a 7.3% abv beer brewed by Molson in Canada, is finally available in the U.S. due to popular demand. *XXX* south of the border is the exact same brew available in Canada, along with the same packaging, graphics and size and shape of the 11.5-oz. bottle.

## Bottling Winter Beers at Nessies's

January 21, 2004

Host: Nessie

	STYLE	NOSE	LOOKS	TASTE	BODY	OVERALL	TOTAL	COMMENTS
	BREW ER BRAND	(12)	(3)	(20)	(5)	(10)	(50)	
1	Pilsner Arany Aszok Hungary	10	3	13	3	7	36	"Polish – a polager?" (Count) Watery and thin, like Dubblecoq. Starts well, then fades. In Europe this is a "light lager." "Pilsner" means Pilsner Urquel, like "Bud" means Budweiser here
2	Pilsner Gösser Austria	9	3	15	4	9	40	Denser and more full-bodied than the last one. This defines what a Pilsner should be. Gösser is the dominant brand in Austria and also the owner of many brands in Eastern Europe. Why not here?
3	Blonde Ale Pivo	6	2	11	3	5	27	Diacetyl and lots of it. Apricots. This is like a beer with training wheels.
4	Alt Frankenheim Düsseldorf	9	3	10	4	6	32	Very Altacious with plenty of Alticity, but old, as in Alt. Those who know this beer say that it is much better if fresh.
5	European Dark Lager Staropramen Cerny Czech Republic	6	3	10	4	6	29	They forgot the diacetyl rest. "A little, dark, sweet thing." (Anita) Low hops. Made for women. The only commercial alternative to light lager in East Europe. Czech Republic, not Czechoslovakia.
6	IPA Sierra Nevada Celebration Ale	10	3	16	5	8	42	No comments; what's to say? Ernie is reported to have many cases from each year going way back.
7	Belgian Pale Ale Krapper	6	2	8	2	5	23	Cloves on top, coriander, dry and porky, too spicy, not balanced, "I can't get past the ham." (Conti) There were no spices in it. Made with Brettanomyces. Last month, with hops added, it got a 42.
8	Düsseldorfer Alt Crapper	8	2	12	3	6	31	Grainy and malty, but not bitter enough for the Düsseldorf version. "It has 50 IBU's!" (Krapper) Ernie pulled a Benny Hill by drawing a sample to taste from the dump bucket. He's new.
9	Alt McNeil's	7	2	12	3	6	30	We talked the flavor out of it, which was easy since it was a growler beer. More an IPA than an Alt. Goes back to before American Amber was defined and pub beers were "Alts."
10	American Brown Ale Dogfish Head India Brown Ale	7	3	11	4	6	31	Sweet, malty, candy sugar nose, caramelized. "Like candied popcorn." (Darvon) Martin Luther King Week beer.
11	Saison Pivo Noël	9	3	15	5	8	40	"Says own." (Sean, no longer bottling outside.) Love its nose. Tantalizing complexity of spices and yeast, honey smoothness. Needs more rocks (?)
12	Alt Sean and Mik	9	3	16	4	9	41	Very hoppy – no, it's not. Beautiful, like Rosie; body like Nessie. Brewed to beat Darvon's Kölsch in Category 8 at Boston.
13	IPA Clone	5	3	10	2	5	25	Who likes hops? Nose = 5, grapefruit = 12, "Florida Pale Ale" (NNN) Almost smells like beer.
14	IPA Anita	7	3	14	4	8	36	No grapefruit on tongues deadened by Clone's IPA. Honey dew melon. Nessie likes IPAs lighter. "Not unbalanced enough." (Count) "Gets hoppier as you drink it." (Crapper)
15	IPA Stone Ruinatation	6	3	10	3	6	28	Oxidized nose, sweet, like a Barleywine. Is it an Imperial IPA? "God, this is bitter." (Pivo)
16	Belgian Strong Anita	7	3	12	4	6	32	Honey, raisiny, candied fruit, like a Darvon mead. Hot on the tongue, one dimensional, licorice, thin. Fermented too warm.
17	Double/Old Ale Ommegang	9	3	13	4	8	37	Five years old, described as Double, but has become a good Old Ale. Vinous, oxidized, raisins and malt. Aged in oak.
18	<b>Strong Belgian/raisins Krapper</b>	<b>10</b>	<b>3</b>	<b>16</b>	<b>5</b>	<b>8</b>	<b>42</b>	<b>Great rich, yeasty and fruity nose. Tastes rich, sweet, yeasty and dry. "Fabulously complex." (Pivo). Tie for BHBofE</b>
19	<b>Imperial Stout Coq and Clone</b>	<b>10</b>	<b>3</b>	<b>16</b>	<b>5</b>	<b>8</b>	<b>42</b>	<b>Dark fruit, plums. No faults, why not a 50? Tie for BHBofE.</b>
20	Baltic Porter Mik & Chickenman	7	3	11	3	5	29	With blackberries. "Cinnamon graham crackers." (Anita). Breakfast beer. Chickenman didn't come, because he didn't have any beers not to bring.
21	Christmas Ale Anchor 2002						25	The brewer thought he was measuring malt, when he was actually measuring nutmeg and ginger. Awful! Much worse than the score.

**Summary: Everyone knows that bottles of beer should be drawn from kegs at very low temperatures.**



## **Stouts, Porters & Brown Ales at Mr. Emerson's - February 18**

**Robert "Nessie" Lachman**  
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Norwalk, CT 06850

**Y.A.H.O.O.S. NEWSLETTER**