

The Brewer's Bugle

Newsletter of the Underground Brewers Club of Connecticut

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

June 2005

(Ain't no mean-spirited people here)

Volume 18, No. 6

The Count Loses All the Pictures BUGLE is Photoless for First Time in Years No Record of May Meeting at Clone's - History Buffs & Archivists to be Stymied

June Meeting

Chief Winnapauk Pale Face & Ale Competition

Friday, June 24, 7:30 pm

Crapper's

101 West Purchase Road, Southbury, 264-2066

*Directions: From Danbury - Take I-84E to Exit 10 (Newtown). At the light at the end of the ramp, turn right (Church Hill Road). At the second light, turn left (Glen Road). *Follow to steel bridge. Turn left immediately after steel bridge (River Road). Take second right (Purchase Brook Road). At stop sign, bear left and proceed up hill (Purchase Brook Road). Take first left (West Purchase Road). Driveway is third on the left as you go down the hill.*

*From Monroe - Follow Rt 25 to Newtown flagpole. Turn right onto Church Hill Road. At approximately fifth light (bottom of hill in Sandy Hook), turn left onto Glen Hill Road. * See above.*

Darvon's Rackings

END OF HOSTING COMMENTS

Overhosting is here to stay, so I shall make no further comments on the subject in the BUGLE, after first noting that Clone fed us homemade cheese at the May meeting.

OF COURSE I AM A JEW

The Nurse made a big deal over the "yamaha" I was wearing at the meeting at New England Brewing. No big deal -- I am a Mormon, hence I am a Jew. Because of distortions of the Truth by the Papists, Orthodox Jews, Protestants, and Muslims, the True Church was removed from the earth and was withheld until restored to the Mormons, who constitute the gathering of the Lost Tribes of Israel. Hence, Mormons are the Chosen People, the true Jews. All others, including Hebrews, are "Gentiles." As proof of their Jewishness, worthy Mormon men (of which I am fortunately not one) are buried with yarmulkes on their heads.

THE PASSING OF THE TORCH

Danica and Sean cleaned up in Vermont. It was great that they were there to pick up their ribbons in person. Our old friends in Burlington must have been wondering who in Hell they were and why the familiar YAHOOOS names were largely absent. The torch has been passed to the younger generation. Most of the old timers have quit brewing - the Nurse and Hero used to be active, believe it or not - and the others still brewing are making beers fit only to substitute for vinegar in salad dressing, or beers doubling the style guidelines for gravity or IBU -- we all know of whom I am talking. It is nice to have younger (and much better looking) people willing to uphold the reputation of the YAHOOOS.

The Burlington results:

Danica and Sean

- 1st - Düsseldorf Alt
- 1st - Best Bitter
- 1st - Blonde Ale (with Dopppecoque)
- 3rd - Doppelbock
- 3rd - American Pale Ale (Darvon beat them)
- 3rd - Sticke Alt (Darvon beat them)

Von Bair

- 2nd - American Amber Ale (beat Danica and Sean)
- 2nd - Saison with Nasturtiums
- 2nd - Imperial Pils (beat Danica and Sean)
- 3rd - Dortmund Export

John Watson

- 1st - Saison
- 2nd - Merlot Grape Lambic (with Homer)

Tom Miklinevich

- 1st - Blonde Ale (with Sean)
- 2nd - Dunkelweizen (with Mark Thome)

Phil Simpson

- 1st - Merlot Grape Lambic (with Crapper)

Mark Thome

- 2nd - Dunkelweizen (with Coq2)

DANICA AND SEAN

The results of the Vermont competition listed them as Danica and Sean, although we have always thought of them as Sean and Danika. In addition to insensitivity concerning the correct spelling of names, our usual reference to them as Sean and Danika illustrates the prejudices of old age. Let's face it, the majority of the YAHOOOS are definitely in the older generation, which thinks that men should always be on top and come first. But here are the Vermont results with Danica spelled correctly and listed first. Perhaps this shows the feminist influence of Anne Wye, which I doubt, because organizers don't have time

for such niceties. More likely, Danica wrote the entry forms and put herself first. Or could it be that "Danica and Sean" simply recognizes that she is the brains behind the achievements of Lake Zoar Brewery?

ON TO BALTIMORE

The YAHOOOS did very well in the AHA Regionals, with nine beers representing the efforts of eight brewers advancing to the finals in Baltimore in June. I will not be specific about the beers or brewers. Many of you will remember that a few years ago I predicted sure success for one brewer who had multiple beers advance to the finals. He ended up being skunked. So this year I will limit myself to best wishes for those involved.

Ramblings of the Naughty Nurse

CIDER SNOBS

For those of you who don't know, the YAHOOOS/HOOTERS have a sub-group of cider snobs. Last fall we descended upon the Beardsley Cider Mill in Shelton where Dan and Dan's Dad Beardsley performed a special pressing of hard cider type juice. Six months later, we who bought and brewed had a sub-tasting. After many hard ciders all made from the same juice batch you'd think we'd have needed some of Count Conti's hop therapy ale. Au contraire, as they say in the cider region of France. My personal take on the subject is that Wyeast cider blend is best. Spontaneous fermentation was also terrific, as were the ale yeasts. However, when it comes to using wine yeast - forget it. It strips away the apple flavor.

There were two great things about the evening. One was watching Dan's Dad arrive looking very scared and skeptical but gradually open up like a flower and explode with cider folklore. I can't believe that the rest of you didn't jump at the chance of real juice last fall. Never fear though, we'll do it again this fall (autumn).

Right, on to the next great part of the evening. I got to drink what I consider to be one of the most enjoyable and interesting drinks of my life. This one goes down in the Nurse's Hall of Fame. Crapper treated us to his secret Lambic Cider --- fermented cider put on framboise lambic dregs and left to work its own little miracle. Well, I got to taste it so I can now die ... not before I have some more though, please God, or whoever is in charge these days.

CLONE'S NEAR-CATASTROPHE

A small but handsome group was at the last meeting. Clone, with far too much time and female energy, not only baked bread (like Darvon, who drains too much female energy) but also made freakin' cheese for us. What next - homemade furniture for each meeting? Yes, it was delicious, yes we were impressed, but it leaves very little room to get excited about beer. Excitement we did have, though. Darvon and Anita got into a tiff which was heavy on frustration and light on understanding. With all the cheese floating around though, there were far too many sharp pointy knives at hand. Darvon, being as old as he is, had very little to lose by stabbing Anita so the whole affair nearly got completely out of hand. We got the conversation back to the safe subjects of sex and farting and managed to prevent any violence.

The next meeting is at Chickenman's, who has had his living room especially painted for us.

I love you all, y'all ... NNN

Heroic Undertakings

GOLDACKERL GUEUZE

Akkurat, the beer and whiskey bar in Stockholm, is a mecca for lambic lovers. It has dozens of vintage lambics on its beer menu at all times. The owners are also involved in lambic production with Brassiere Cantillon in Brussels.

In 1999 the Akkurat owners sent fresh Swedish cloudberries to Cantillon and the berries were added to two-year old lambic. This beer, named, Soleil de Minuit, has matured in the Akkurat cellars for six years.

Akkurat's newest collaboration with Cantillon is a bit more adventurous. And unique.

This time around, Akkurat decided to have Cantillon make a lambic infused with wine grapes infected with Nobel Rot (*Botrytis Cinerea*). Akkurat contacted the controversial Austrian winemaker Willi Opitz, known for his sweet wines and late harvest wines. When Opitz heard about the project, he replied, "If you are going to make a new unique mixture of beer and wine, I am going to be a part of it!"

Opitz's vineyard is in Burgenland near Lake Neusiedle. Mist and fog from the lake cover the vineyard during autumn mornings, creating a perfect climate for the Nobel Rot. The *Botrytis* forces water out of the grapes and crystallizes the sugars. The flavors intensify.

Last November the mouldy grapes, an equal mixture of Sämling and Welschreising, arrived at Cantillon and head brewer Jean Van Roy macerated the grapes in a used cognac barrel along with a two-year-old "soft lambic with strong wine character." (The grape mixture is the same that Opitz uses to make his "Beerenauslese Goldackerl" wine, a highly sweet, slightly acidic dessert wine.) Fermentation began in the barrel after a few weeks and continued for almost three months, according to Van Roy, creating "a wonderful, dry, extremely fruity *Botrytis* lambic with lots of raisin and Cognac in the nose."

The *Botrytis* Lambic was bottled last February with Beerenauslese Goldackerl added to each bottle. The wine created fermentable sugars for an additional fermentation, as well as extra flavor. The beer, named Goldackerl Gueuze, will be ready after the summer.

STRAWBERRIES, RASPBERRIES & SEX

Eating strawberries and raspberries increases the sex drive of both men and women, according to a study conducted for British Summer Fruits, a trade association. The reason lies in the exceptionally high levels of zinc found in the fruits' seeds which, unlike most fruits, are eaten rather than removed.

Zinc is the nutrient most associated with sex for three reasons: First, it is the nutrient that governs testosterone, which is needed for sperm production. Second, a woman's body prepares itself for sex more quickly if zinc levels are high, and third, human sperm is packed with zinc. If a man were to have sex just three times in 24 hours, his entire zinc supply could be depleted. (*13mg of zinc is lost per ejaculation. An average daily intake of zinc is 9mg)

"My message is simple: every time you have sex, or simply want to ready yourself or your partner for sex, you should consume a handful of raspberries or strawberries," said Patrick Holford, the founder of the Institute for Optimum Nutrition who conducted the study for British Summer Fruits. "And it's not just the zinc content of the berries which is beneficial in the bedroom. They are incredibly high in anti-oxidants which help to optimize blood flow to the sex organs, and they have the lowest glycaemic load of any fruit, meaning they provide sustained energy levels at only a few calories."

It seems logical that drinking strawberry and raspberry beers might be just as beneficial.

CZECH BEER FROM POLAND AND NOW BELGIAN BEER FROM RUSSIA

A year or so ago the corporate mega brewer SABMiller, owner of the famous Czech lager Pilsner Urquell, began brewing that well-known beer at a SABMiller-owned brewery in Poland. Now it seems that InBev, the corporate mega brewer (the largest in the world, as it is) that owns Hoegaarden, the famous Belgian witbier, will begin brewing this beer at Sun Interbrew in Russia. -- Who says the beer business is local?

GONZO BEER

Flying Dog Brewery (CO) has brewed a beer to honor the late Hunter S. Thompson, aka the father of gonzo journalism. Gonzo Imperial Porter (9% ABV) has a label designed by Ralph Steadman, illustrator of much of Thompson's work. Steadman created many of Flying Dog's labels. The Gonzo label depicts a skeletal portrait of Thompson with a bubble caption that reads: "OK, let's party!" The label also reprints Thompson's famous quote: "I hate to advocate drugs, alcohol, violence, or insanity to anyone, but they've always worked for me."

The only question remaining is, will the Alcohol and Tobacco Tax and Trade Bureau, the federal regulator of beer labels, allow this particular label?

THE LION BREWERY TURNS 100

It's not every day that an American brewery celebrates its 100th birthday. The Lion Brewery of Wilkes-Barre, PA, turned 100 years old this year and is the only remaining regional brewery in northeast Pennsylvania. Known as The Luzerne County Brewing Company for 25 years after its founding in 1905, The Lion name first appeared in 1933 when new owners took control after the Repeal of Prohibition. The Stegmaier brands came into The Lion fold in 1974. Today, The Lion continues to brew Stegmaier beers (1857, Porter and Gold Medal), as well as Pocono Lager & Ales brands, Lionshead Deluxe Pilsner, Light and Malt Liquor, and Lion's Malternatives. The Lion plans to release a special celebratory lager in September.

ROCKIES GOES BACK TO BOULDER

Rockies Brewing Company, based in Boulder, CO, used to be known as Boulder Beer Company. That was before they changed their name to Rockies Brewing Company. But now, the micro has changed their name back to Boulder Beer Company.

NO MORE RED, WHITE & BLUE FOR THE AMBER

Rogue Ales (OR) has been told it must cease using the stars and stripes to advertise the micro's American Amber Ale. Rogue's red, white and blue delivery truck will have to be repainted because it is in violation of U.S. Code Title 4, Chapter 1, Section 8, Item I, which in part reads: "The flag should never be used for advertising purposes in any manner whatsoever." Rogue will also discontinue flag-bearing beer taps, pint glasses, posters and T-shirts.

OCTOBERFEST IN CHINA

The southern Chinese industrial province of Guangzhou will have its own Oktoberfest. Bavaria's Europe Minister, Eberhard Sinner, struck an agreement with Guangzhou officials while on a recent visit. An official Munich Oktoberfest will take place in the Chinese city, along with plenty of beer and sausages.

TAP NY BEER FEST

F.X. Matt Memorial Cup - Best Craft Beer Brewery in New York State: Lake Placid Pub & Brewery, Lake Placid, NY

Best Individual Craft Beers in New York State

Gold: Talon Barleywine, Olde Saratoga Brewing Co., Saratoga Springs, NY

Silver: Frost Bite IPA, Lake Placid Pub & Brewery, Lake Placid, NY

Matthew Vassar Brewers' Cup - Best Craft Beer Brewery in the Hudson Valley: Lake Placid Pub & Brewery, Lake Placid, NY
Best Individual Craft Beers in the Hudson Valley:

Gold: Ramstein Blonde Hefe-Weizen, High Point Brewing Co., Butler, NJ

Silver: 120 Shilling Scotch Ale, Lake Placid Pub & Brewery, Lake Placid, NY

NEW ZEALAND 2005 BEER AWARDS

Supreme Winner: Russian Imperial Stout, Rogue Ales

AUSTRALIAN INTERNATIONAL BEER AWARDS 2005

Grand Champion Trophy for the Highest Scoring Beer:

Doryman's Dark Ale, Pelican Pub & Brewery, Oregon

IMPORTS

From B. United International

Ettaler Kloster Dunkel from the monks of the Holy Rule of St. Benedict at Kloster Ettal (Germany). A dark lager, 5% ABV, brewed with Munich, pilsner and Vienna malts and Tettnang hops. Available in 16.9-oz. bottles and on draft.

Uerige Dopple Sticke from Uerige Brauerei (Germany). A "double" sticke altbier, 8.5% ABV. Available in 11.2-oz. bottles and on draft.

Harviestoun Bitter & Twisted from Harviestoun Brewery (Scotland). A hoppy blonde ale, 3.5% ABV, brewed with Hersbrucker, Challenger and Styrian hops. Available on draft.

De Dolle Oerbier from De Dolle Brouwers (Belgium). The yeast for this beer used to be provided by the famous Flemish Rodenbach brewery. When that brewery discontinued operations, De Dolle Brouwers began to propagate the yeast themselves to recreate the unique tart, fruity characteristics of Oerbier. Available in 11.2-oz bottles

Cassissona from Nuovo Birrifico Italiano (Italy). An apricot-colored ale (6.5% ABV) with a small amount of Cassis added at the beginning of the fermentation and then matured for at least six months. Bottle-conditioned, unpasteurized. Available in 25.4-oz bottles.

Leipziger Gose in its Original Bottle from Bayrischer Bahnhof (Germany). A top-fermenting wheat beer (60% wheat, 40% barley malt) with coriander, salt and lactic acid bacteria added in the boil. Unfiltered, unpasteurized, 4.5% ABV and bottle-conditioned. Available in 750-ml bottles.

La Rulles Summer from Brasserie Artisanale La Rulles (Belgium). A hoppy pale ale (5.2% ABV) brewed with Warrior, Cascade and Amarillo hops and Orval yeast. Available on draft.

Saison d'Erpe-Mere from Brouwerij de Glazen Toren (Belgium). A saison-style ale (6.5% ABV) brewed with pilsner and wheat malts and Hallertauer Mittelfrueh, Target and Saaz hops. Available in 750-ml bottles.

From Shelton Bros.

Brasserie Fantôme (Belgium): Fantôme Chocolat, brewed with cocoa and red chili pepper. Fantôme Bris-Bon-Bons (Ball Breaker), brewed to a high degree of hoppiness. Fantôme Strange Ghost, brewed with almost "every spice ever used in beer." All available in 750-ml bottles and on draft.

Kerkom Tripel (Belgium): a tripel from the small farmhouse brewery, Brouwerij Kerkom. Available in 750-ml bottles.

De Proef Flemish Primitive #3 ('Surly Bird'): The third in a series of Flemish Primitive variations. This version of the 9% Wild Ale (with strong accents of Brettanomyces) is dry-hopped. Available in 750-ml bottles.

Zinnebir: A golden strong ale from Belgium's newest and

smallest brewery, St. Pieters Brouwerij, located just outside Brussels in lambic country. Available in 750-ml bottles.

Brouwerij Paeleman Uitzet Kriek: A natural, unsweetened Oud Kriekenbier (Old Cherry Beer), brewed with whole, fresh cherries in a tiny house brewery in West Flanders, Belgium. Available in 750-ml bottles.

Brouwerij 3 Fonteinen (Belgium): Oude Geuze 2003 (available in 750-ml & 375-ml bottles) and Kriek and Schaerbeekse Kriek. Kriek available in 750-ml & 375-ml bottles; Schaerbeekse in 750-ml bottles.

Eisenbahn: From South America's best craft brewery, Cervejaria Sudbrack, in Brazil, new in the U.S. are a Brazilian Dark, a South American Pale Ale (S.A.P.A.) and Carnaval Special Fest Beer. Other beers to follow. Available in 355-ml bottles and on draft.

Ridgeway Brewing: Ridgeway is the project of the former brewer at England's famous Brakspear & Sons. Ridgeway Bitter, is bottled-conditioned and uses a new organic hop variety, Boadicea, developed in the U.K. Ridgeway I.P.A.: Ridgeway I.P.A., a recreation of last season's Bad Elf Winter's Ale. Both available in 500-ml bottles and on draft.

Arran Dark: From Scotland's Isle of Arran Brewery, this dark ale is hoppy. Available in 500-ml bottles.

Adnams Brewery (UK): Suffolk Special Bitter and Broadside, an ESB, available in 12-oz. bottles and draft (Broadside only).

Bierbrouwerij St. Christoffel (Netherlands): Christoffel Blond and Robertus. Hoppy, full-flavored lagers available on draft.

Kulmbacher Pils: One of the few Pilsners distributed nationally in Germany. Available in 11.2-oz. bottles and on draft.

Kulmbacher Brouwerij (Germany): Kapuziner Schwarzwizen, the brewery's 'Black Wheat' beer (unfiltered). Available in 500-ml bottles. Mönchshof Kellerbier is a full-bodied lager. Available in 500-ml flip-top bottles and on draft. Mönchsambacher Lagerbier Naturtrüb: A traditional full-bodied, full-flavored, hoppy and earthy Franconian unfiltered lager from the tiny, farmhouse brewery outside of Bamberg - Brauerei Zehendner. Available in 500-ml bottles and on draft.

L'Angelus: A full-bodied, delicately spiced bière de garde from the tiny turn-of-the century Brasserie Annouelin (France). Available in 750-ml bottles.

UNIBROUE ÉDITION 2005 & ÉPHÉMÈRE CASSIS

Unibroue (Quebec) has released Édition 2005, an extra strong (10% ABV) vintage ale. Édition 2005 is deep ruby red in color with vinous, oaky, spicy flavors. Available in 750-ml champagne corked and caged bottles.

Also new from Unibroue is Éphémère Cassis (5.5% ABV), a seasonal wheat ale with cassis. In 2003, Unibroue released Éphémère Apple. Éphémère Cassis has an aroma of black currant, a rose-golden color and flavors that are sweet, tart, astringent and laced with black currant. Available in 750-ml champagne corked and caged bottles and on draft.

TUCHER

Edelweiss Imports has reintroduced Tucher Pilsener (from Germany) to the U.S. in 12-oz. six-packs.

May Meeting Results

May 18, 2005

Host: Clone

| | STYLE BREWERS BRAND | NOSE (12) | LOOKS (3) | TASTE (20) | BODY (5) | OVERALL (10) | TOTAL (50) | COMMENTS |
|----|---|--------------|--------------|---------------|-------------|-----------------|---------------|--|
| 1 | Maibock Helles Belles Bethany Brewers, Inc. | 7 | 2 | 12 | 4 | 7 | 31.3 | Fruity, chewy, aley. Drinks better than it smells "Nice beer – no analyzing" (Danika). Had a week long "diacetyl rest." |
| 2 | American Pale Ale Bunnell Brewery | 10 | 2 | 11 | 3 | 7 | 31.5 | Brought a smile to Conti's face. "It's got hops – who needs malt?" (Anita). Needs malt. Too dark, but Clone says dry hopping (Cascades & Chinook) darkened it. Whaatt?? |
| 3 | Maibock Lake Zoar Brewers | 9 | 3 | 10 | 4 | 6 | 31.3 | Lagery, too sweet. Not enough yeast. |
| 4 | American IPA 60 Minute IPA Dogfish Head | 8 | 3 | 11 | 4 | 6 | 31.3 | What's the hops? "Goldings" (Count & Anita) "Stale" (Clone). Oxidized, lacks flavor. "Put dry hops into the boil" (NNN). Had to have been old. |
| 5 | Dunkel Hefeweizen Franziskaner | | | | | | | Skunked. "Not a Hefeweizen" (Darvon). Nurse picked this one out of the window display of his neighborhood liquor store. |
| 6 | Düsseldorf Alt Lake Zoar Brewers | 9 | 3 | 10 | 3 | 6 | 31.2 | Grainy, malty, Darvonaceous. Teabags, needs malty body. Took a blue ribbon at Burlington. |
| 7 | North German Alt Bunnell Brewery | 10 | 3 | 10 | 4 | 6 | 31.5 | "Munich Malt" (Anita). Too sweet, but Anita liked it. |
| 8 | Imperial Pils Bethany Brewers, Inc | 8 | 3 | 13 | 4 | 7 | 31.8 | "Give it a 36 and move on" (Count), "There's something in there" (Anita). Too sweet. BHBofE, which isn't saying much for that particular evening. |
| 9 | Weizenbock Lake Zoar Brewers | 10 | 2 | 10 | 2 | 6 | 31.1 | Banana, nice nose, but needs more taste in body. Nice story about bad adjustment in the mill. Darvon and Anita drew knives in dispute about Darvon's claim that gravity drops in the boil. |
| 10 | Porter Yuengling | | | | | | | Thin. "Lagery" (Nurse). Malt free beer. Another beer picked out of the window display of the Nurse's local liquor store. No excuse, since New England Beverage is next door to Trader Joe's. |
| 11 | Rauchbier Branford Brewing | 7 | 2 | 10 | 4 | 5 | 31.0 | Restrained smoke. It gave up smoking. Too perfumey. Weather damaged – the basement heated up during lager season. |
| 12 | Doppelbock Lake Zoar Brewers | 9 | 3 | 10 | 3 | 6 | 31.2 | Smells right. Chalky, gypsumy, overtreated water. Darvon gave a short lecture on why Connecticut geology gives water requiring little treatment, if any. You don't need Mik's pricey pH meter. |
| 13 | Barleywine Bunnell Brewery | 9 | 3 | 10 | 4 | 6 | 31.3 | Vinous. Older than Darvon. Also hot like Darvon. Also bitter like Darvon. Clone says it was 3 years old. |

SUMMARY: Boringly consistent level of mediocrity in the beers submitted.



Nessie will be autographing copies of the above picture (published in color in the current Yankee Brew News, page 23) at the next meeting for his loyal worshippers.

THE BREWER'S BUGLE is a sometimes-monthly publication of the Underground Brewers Club of Connecticut. The contents herein are © 2005, except for the parts we stole. *Editor:* Hero; *Contributors:* Darvon, The Naughty Nurse, Count Conti; *Photographer:* Count Conti -- usually!!!
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Pale Face & Ale Competition at Crapper's - June 24

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