

The Brewer's Bugle

Newsletter of the Underground Brewers Club of Connecticut

YAHOOOS (Yankee Association of Homebrewers Objecting to Organized Societies)

April 2007

(Ain't no mean-spirited people here)

Volume 20, No. 3

April Meeting - Belgian Beers

Wednesday, April 25, 7:30 pm

The Count's

18 Cannondale Rd, Weston, 221-7791

Directions: Take Exit 42 from the Merritt Parkway. Go north on Rt. 57 for 5.3 miles to Cannondale Rd. (don't miss the left-hand turn Rt. 57 makes at about 4 miles). Turn left onto Cannondale Rd. for 0.1 miles. The mailbox for No. 18 is on the right; the driveway is on the left. The house is not visible from the road, but be brave and take your chances and make the left turn anyway; it is really a driveway, despite its appearance.



It's all about the beer.

Darvon's Rackings

POETRY CORNER

Newbees Need Handles

Home brew led us all to great fame,
So "handles" protect each real name.
To be justly heeded,
New monikers needed
To join in the YAHOOOs' big game.

WILLIMANTIC COMPETITION

It was like the former days of glory for the YAHOOOS. Nineteen of the sixty-seven ribbons went to club members, and twelve of our number earned ribbons. It was encouraging to see that a lot of ribbons went to handle-less YAHOOOS who have not been with us long enough to be tagged with an appropriate name. Speaking of one without a handle, Mickey Brown may be in the lead for New England Home Brewer of the year, with 11½ points by my count. Unfortunately, Krapper was shut out*. The results listed below were made from notes taken at the competition, so some winners might have been missed. Or mis-stated.

Coq2

Runner-up BOS - Spice Beer - Espresso Imperial Stout (with Mickey)

1st - Kölsch (with Anita & Mark Nelson)

1st - Bock (with Mark Thome and Ed Pijanovich)

1st - Specialty Beer - Sticke (with Jeff (AKA Hoser))

2nd - Specialty Beer - Double Sticke (with Mickey)

2nd - Düsseldorf Alt (with Hoser)

3rd - Specialty Beer - Rye Pale Ale (with Anita)

3rd - Saison (with Mickey)

Mickey

1st - Runner-up BOS - Spice Beer - Espresso Imperial Stout (with Mik)

1st - IPA

1st - Belgian Dark Strong Ale

2nd - Strong Ale

2nd - Specialty Beer - Double Sticke (with DubbleCoque)

3rd - Saison (with Coq2)



Anita

1st - Kölsch (with DoubleCock)

2nd - ESB

2nd - Standard Cider

3rd - Specialty Beer - Rye Pale Ale (with Mik)

Darvon

1st - Schwarzbier

2nd - American Wheat/Rye Beer

2nd - Biere de Garde (with Pivo)

Hose

1st - Specialty Beer - Sticke Beer (with Coq2)

2nd - Düsseldorf Alt (with DoubleCock)

3rd - Porter

Jay Bodner

1st - Northern German Alt

3rd - English Brown Ale

Mark & Tess

2nd - IPA

3rd - Traditional Mead

Clone

2nd - Specialty Cider

3rd - Smoke-flavored Beer

Nelson

1st - Kölsch (with Anita & with Coq2)

Pivo

2nd - Biere de Garde (with Darvon)

Thome

3rd - Bock (with Mik and Pijanovich)

Pijanovich

3rd - Bock (with Mark Thome and DubbleCoque)

* Crapper had no beers entered.

HUDSON VALLEY COMPETITION

Either the YAHOOs did poorly in the Hudson Valley Competition or few entered - probably the latter.

Darvon

1st - Schwarzbier

1st - American Pale Ale

3rd - American Wheat Beer (Buckwheat)

Mark & Tess

2nd - IPA

3rd - Sweet Mead

3rd - Raspberry Mead

Hoser

1st - Düsseldorf Alt (with DoubleCock?)

1st - Porter

Heroic Undertakings

A FRIDGE THAT TOSSES BEER CANS

John Cornwell, an Atlanta-based software engineer, so longed for his Duke University college days - beer drinking days, that is - he designed and built himself a refrigerator that can toss him a can of beer with the click of a remote control. Cornwell adapted a standard mini-fridge - ubiquitous in college dorm rooms - to be able to launch 10 cans of beer 20 feet before a reload is necessary. To date, no TV screens have been destroyed.

A BEER TASTING EXPERIMENT

Researchers at New York's Columbia University have determined that people's taste buds are affected by knowing what's in a beer before drinking it. The study was conducted at a pub with 388 drinkers divided into three groups. They tasted a regular beer and one with balsamic vinegar added to the beer. One group tasted the beer blind, a second group knew about the vinegar before drinking the beer and the third group didn't learn about the vinegar until after tasting the beer (but before saying which beer they preferred.)

The blind group chose the beer with vinegar more than either of the other two groups. Those who knew of the vinegar beforehand liked this beer less than those who learned about the vinegar immediately after drinking it. The researchers found that letting someone know about an ingredient before tasting affected how they came to a decision about the taste of the beer.



BEER V WINE - THE FIGHT CONTINUES

Dogfish Head Brewery's Sam Calagione once again battled Philadelphia's Marnie Old (a Philadelphia-based wine educator/sommelier) in New York City for the hearts and souls - and taste buds - of over 100 diners at Tabla restaurant in a repeat of their "Beer is from Mars/Wine is from Venus" dinners of a few years ago. The two urged the crowd to choose either the beer or wine that accompanied each of five courses at the upscale Indian restaurant. The name of the duo's contest has changed to He Said "Beer" - She Said "Wine" - which also happens to be the name of a book they've co-authored. At the Tabla dinner the diners voted after each course and chose Calagione's beers by a vote of 3-2 against wines from Italy, Germany and Chile chosen by Old.

TOP CRAFT BEER BRANDS FOR 2006

Information Resources, Inc., a firm that provides market intelligence on the beer biz and other businesses has released its annual list of Top 30 Beer Brand Performers and Top 15 New Beer Brands.

In the Top 30 Beer Brand Performers list for 2006, several craft beers made the list: Samuel Adams Seasonal (#3), Blue Moon Belgium White Ale (#4), New Belgium Fat Tire Amber Ale

(#17), Samuel Adams Boston Lager (#20), Sierra Nevada Pale Ale (#22), Shiner Bock (#23) and Widmer Hefeweizen (#24).



In the Top 15 New Beer Brands list, the craft beers include Leinenkugel Sunset Wheat (#3), Deschutes Inversion IPA (#10) and Widmer Broken Halo (#12).

iGLASSWARE

Bill Yerazunis is a senior research scientist for Mitsubishi Electric Research Laboratories' North American R&D lab in Cambridge, MA. He's designed a gizmo through the iGlassware project that helps restaurants and bars increase their beverage sales. With the iGlassware system, glasses - beer glasses, let's say - sit on top of wireless, liquid-level sensors inbedded into hardwired restaurant tables. When the beer level in a glass is reduced to a certain level, the sensor sends a message to the bar, alerting the server that the customer should be asked if he or she would like a refill.

NICOTINE BEER

Nautilus GmbH Laboratoriumsbedarf in Germany has created NicoShot, dubbed "the world's first smoking-cessation beer containing a shot of natural nicotine" - equal to the amount in two regular filtered cigarettes. NicoShot is a 6.5% ABV German lager containing 3 milligrams of naturally derived nicotine alkaloids, 63 calories and 4.5 carbohydrates in a 250-ml can. An herbal extract of natural tobacco leaf is added to the beer after the brewing process. The makers of NicoShot claim their beer "is cigarette satisfaction in a beer without the smoke. For most smokers, three cans of NicoShot are comparable to an entire pack of conventional cigarettes ... [with] ... none of the tar or carbon monoxide that comes from burring tobacco." It's nicotine replacement therapy in a beer.



Beer Events

April 20: Knights of Columbus Spring Beer Festival, Hamden

Beers from most Conn. breweries, other states and imports. 7-9:30 pm, Whitney Ave, 203-248-6699.

April 27: Merchant du Vin tasting at Harry's Wine & Liquor Market, Fairfield

4-7 pm, 2094 Post Road, www.harryswine.com.

April 30: Beer Dinner at Willimantic Brewing, Willimantic

967 Main St, 860-423-6777, www.willibrew.com

May 1: International Mead Tasting at My Place Restaurant, Newtown

Internationally award-winning meads from Denmark (GI Dansk Herbal Mead, Viking Blod Mjod, Klapojster), South Africa (Makana's Iqhilika African Dry, African Chili & Herbal Blossom) and the UK (Lurgashall Tower of London, Metheglin and Special Reserve), plus Christian Drouin Poire (pear cider). 7:30 pm, 8 Queen St, 203-270-7061, www.myplacepizza.com.

May 5: Cinco de Mayo Party at Willimantic Brewing, Willimantic

967 Main St, 860-423-6777, www.willibrew.com



March Meeting Results

March 21, 2007

Host: Hero

| | STYLE BREWER BRAND | NOSE (12) | LOOKS (3) | TASTE (20) | BODY (5) | OVERALL (10) | TOTAL (50) | COMMENTS |
|----|---|--------------|--------------|---------------|-------------|-----------------|---------------|--|
| 1 | Wheat Dopplebock, sweet malt Vigorosa (Brazil) | 8.5 | 3 | 17 | 4 | 8 | 40.5 | Phenolic, clove, minor solvents: slightly warming, tart, wheat, cloves: needs more spritz |
| 2 | Belgian Strong Newport Storm Elle | 7 | 2 | 11 | 2 | 5 | 27 | Big argument about whether it was anise or licorice; not enough head; not enough Belgian malt; not enough spritz. |
| 3 | Old Ale Sam Adams Longshot | 8 | 3 | 10 | 2 | 6 | 29 | Raisons lack vinosity; lacks cardboard, not old, has fundamentals of old, but it's not old; needs more body to grow old with. 10.6%ABV. |
| 4 | Saison Crapper & Spencer | 11 | 3 | 18 | 4 | 9 | 45 | Hops, fresh fruit, spicy, orange zest; beauteous, cloudi; bright tangerines. Durst malt, fermented at 85. (DuPont yeast?) BHBofE. |
| 5 | Biere de Mars Krapper | 8 | 3 | 14 | 5 | 8 | 38 | Subtle, spice, malt, caramel; birch beer, woody, nutty, no nutmeg, nondescript spices. Beer is from Mars, wine is from Vinous. |
| 6 | Biere de Garde Crapper | 8 | 3 | 10 | 3 | 5 | 29 | Toasty, malt, alcohol, a little hop nose; malty, sweet, lacks crispness; lacks subterraene ism, needs lower pH. Krapper beers should have been in reverse order. |
| 7 | Imperial Stout Noname | 8 | 3 | 15 | 4 | 7 | 36 | What's the raisin your pants? Coffee, malt, yeast, raisins, dates, Starbucks to beer; too much pubic hairs; malt covers alcohol; subtle for RIP, good Schwarzbier (not with all the fruit, it isn't) |
| 8 | Imperial Stout Hoodunit | 9 | 3 | 15 | 4 | 8 | 39 | Sweet malt, licorice, not hot; sour, roasted dark imperial cocoa, malt, calcium, nice dust, chalk milk. Condom on bottle (?) |
| 9 | Hop Cleansing Beer Mustabeencount | 8 | 2.5 | 12 | 4 | 7 | 33.5 | Fresh hops, celery, vegetal, toasty, pleasant floral nose; way too much hops up front, low in end; finishes thin. Tastes like Ringwood (then it could'nthabeen Count) |
| 10 | Dark Ale Whoozit | 8 | 3 | 16 | 4 | 8 | 39 | Porter-like, sweet black malt, nice aroma, clean, Baltic Porterous; Sweet, roast beginning and dry finish. 8.5%ABV. |
| 11 | French Farmhouse Ale Nemo | 8 | 3 | 14 | 4 | 7 | 36 | Hit of oxidation, serious concentration. That's all that was said, and they still gave it a high score? |
| 12 | Saison Triple, Trappist Whomade | 10 | 3 | 17 | 4 | 9 | 43 | Sugar, wet sponge, cloves, bananas, yeast; hint of Hefe, orangey, green grapes, great! |
| 13 | Triple Bornem | 6 | 2 | 10 | 2 | 5 | 25 | Perfume, apricot (Nurse must have been there), oxidized; bitter, tart, thin, needs spice and character. Half -made – lacks 50%. |
| 14 | Barley Wine Hooker Marley 2004 | 8 | 3 | 15 | 4 | 8 | 38 | Smokey, high malt balance, marshmallow, caramel, alcohol, treacle, oxidation, nutty; oxidized, small breasts, caramel; rated low, but points added for drunkenness. |
| 15 | Straight (ungay) 3 -yr- old Lambic Trifecta Krapper, Homer, Pizzaman | 6 | 3 | 14 | 3 | 7 | 33 | Blue cheese, balsamic vinegar, oaky, fruity, acetobacteric; needs beef jerky |
| 16 | Gueuze Hanson's (pre 3/9/04) | 10 | 3 | 19 | 5 | 9 | 46 | Lactic, Brett, metallic, pig vomit; lacks the vivacious nipples of a cherubic virgin, but has the cheesy maturity of a 50 year -old whore's stink -hole. (Keep the score sheet away from Mik!) |

SUMMARY: Things go to Hell when Darvon is away.



**Belgian Beers at The Count's
Wednesday, April 25, 7:30 pm**

This has been the YAHOO'S NEWSLETTER