

The Brewer's Bugle

Newsletter of the Underground Brewers Club of Connecticut

YAHOOOS (Yankee Association of Homebrewers Objecting to Organized Societies)

July 2007

(Ain't no mean-spirited people here)

Volume 20, No. 7

July Meeting: Light Colored Beers

Wednesday, July 18, 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.



Father & Son?

Darvon's Rackings

POETRY CORNER

AHA NHC Blues

The recipe tweaked to perfection,
Result is so close to projection,
Perfect taste, perfect nose,
To the Nationals it goes:
For some hop headed judge's rejection.

THE NATIONALS

No ribbons for any beer from east of the New York State line. The only way we can get the competition out from under those West Coast guideline-trashing hop heads and restore standards to beer judging is to have the Nationals in Newtown. Pizzaman is working on it.

A COST-BENEFIT ANALYSIS

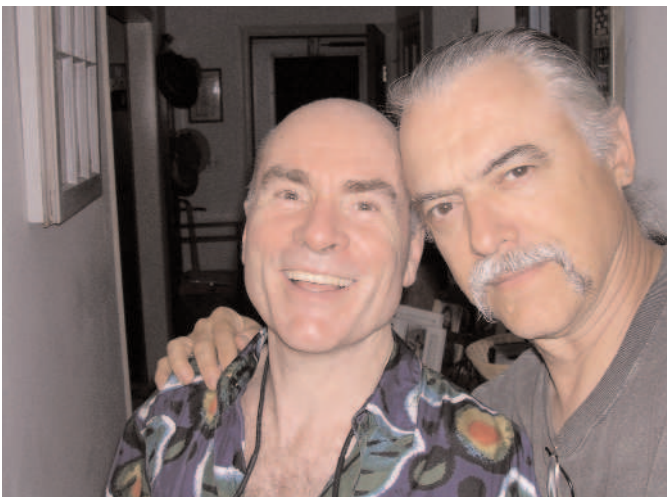
From Discover magazine: The Wife Carrying World Championships were held on July 6-8 in Sonkajärvi, Finland. Forty men raced over 250 meters of obstacles, including a pool, each carrying his wife. The winner (not known at the time of printing) got his wife's weight in beer. To prepare for the event, does one slim his wife down to improve his speed or does he bulk her up to increase the prize? Of course, getting oneself in condition is not an option. The YAHOOOS should consider entering Crapper in next year's competition, even though the prize would be slight.

SOMETHING ELSE FROM DISCOVER MAGAZINE

The Redneck Games were held in Dublin, Georgia, on July 7. Events included the Hubcap Hurl, Dumpster Dive, Bobbing for Pig's Feet and the Mudpit Belly Flop, all for an authentic crushed Bud Light Can trophy. YAHOOOS sponsorship next year is not anticipated.

WORLDWIDE RYE SHORTAGE

There are reports of a worldwide shortage of rye grain, especially the malted version. Some suggest that the shortage started with the introduction of rye into brewing by a world-renowned homebrewer from Bethany, Connecticut. Widespread copycat brewing has depleted the world supply.



Chief Winnapauk Results

June 27, 2007

Host: The Clone

BOS - Flanders Red - Haystack**1st Runner-up - Raspberry Brett Cider - The Doctor & the Librarian****2nd Runner-up - Robust Porter - The Hoser****3rd Runner-up - Smoked Porter - The Clone****Honorable Mention - Saison - Mik and Mick***(Beers printed in bold advanced to the Best of Show panel)*

	STYLE BREWERY	NOSE (12)	LOOKS (3)	TASTE (20)	BODY (5)	OVERALL (10)	TOTAL (50)	COMMENTS
Judges -- Dr., Dr., Chicken, Chicken								
6	Hefeweizen Nurse	9	2	15	4	8	38	Peanuts, bananas, cloves, pleasant; Nice head, she said, do it again, nob it; peanuts, easy drinky, soft phenolic, subtle clove & banana, bitter, hold peanut oil; easy drinking, hairy hefe.
13	Dusseldorfer Alt Hazel	9	3	15	4	7	38	Restrained nose; fine beaded white head; little sweet & crystalline in finish; nice lingering flavor; clean finish, but a little sweet; watch crystallization & kettle caramelization.
14	American Pale Ale Haymaker	8	2	15	4	6	35	Anarillo, TX from behind my left shoulder, horse stables, dry hop: good color head, little cloudy; Big Chevy, at top of the category – good IPA; good full body; could be an IPA.
15	Roggenbier Hazel	8	3	14	4	8	37	Banana good, rye – what?, better with yeast; big head – hydrosyphalic; rye evolves from banana, “Like banana sandwich on Rye” (Pivo), we like. Everybody copies Darvon
18	Oktoberfest Hoser	6	2	10	2	5	25	Too aley, fruity; wee bit dark; sweet, sugar -like; too full and sweet, missing carbonation; too many allergens – Pivo sneezed twice; lacks lager characteristics. O’Fest in summer bad idea.
19	Kölsch Hoser	8	2	12	3	7	32	Soft phenolic, noble hops, fair malt; good pale gold, nice head; minor phenolic; soft Kölsch mouthfeel, needs carbonation, too full for style.
20	Brown Porter Hoser	7	3	14	3	8	35	Big roast aroma, Prosac lover; appearance good for style; flavor big for style, but we like; a little sweet & round, too thick, but we like.
23	English Barley Wine Clone	7	3	13	2	6	31	Raisins, dark fruit, alcohol, big nose; dark, headless; shoe polish, sweet and sour, dark fruit, sherry, cognac, nice; lacks carbonation, too sweet; needs to be a wee bit drier.
25	Kölsch Count	3	2	5	2	3	15	Off aroma, apple esters; cider -like flavor, phenolic, buttery, oxidized; too full; not Kölsch -like, more an old Pale Ale or Bitter.
26	Special Bitter Conti	6	1	9	2	4	22	Big diacetyl, oxidized; good head; phenolic, bitter grapefruit, oxidized; needs to be crisp; over attenuated, not drinkable, old. Tom, you can’t fool the judges every time – even these.
Judges – Clone, Conti, Nurse								
1	Roggenbier Darvon	8	2	11	4	7	32	Enticing seductress; bit of a gusher, but not bad; spicy, somewhat Roggenaceous, light clove; too much body?
2	Kölsch Uniballe Brewery	6	3	10	4	5	28	Lacking Kölsch; beautifully pale; missing Kölsch characteristics; not Kölschy enough. Went to Nationals, idiots!
3	Cree Male Bethany Brewing	9	2	16	4	7	38	Spot on; head dies quickly, like JFK; bite in the taste.
7	Mik & Mick Blackberry Mead	7	3	10	3	5	28	Cider, weak blackberries, forgot the honey, Honey?; Better looking than Vicki; great fruit cider, but needs blackberries.
8	Amer. Amber Lager Mik & Chick	9	3	15	4	8	39	Makes a lagery statement, full appearance; can’t find a way to trash it, too good for Darvon; clever, well brewed.
9	Biere de Garde Coq ² & Link	7	3	12	3	7	32	Clean, somewhat restrained, no fault, but needs interest; no flaws, but needs identity, some flavor to hang one’s hat on.
16	Flanders Red Haystack	10	3	18	4	9	44	Two points off for Bass bottle, but many points on for being totally shaggable; not to be confused with sex and other things of the past, superb and dick -tingling. Stop gloating!
17	American Rye PA Hazel	7	2	14	4	7	34	Not American hops, short on balanced aroma; flavor its strong point; not Darvon’s – phone him for instructions.
21	Robust Porter Hoseman	8	2	15	4	8	37	Warm, clean, and Robust Portery; balanced as all Heck; ok, ok, ok, so you’re a great brewer.
22	Oatmeal Stout Hoser	6	3	12	4	7	32	No flaws, but no real nose; smooth, rounded; a little CO2 bite; lacks an edge of grain.

Judges – Nessie, Hazer, Hoser

4	American Pale Ale Darvon	7	2	10	3	6	28	Some butter in nose, great hop aroma; clear, good color, no head; very buttery, not very malty; full, good mouthfeel; butter overwhelms, unbalanced, needs more malt.
5	Roggenweizenbock Uniballe Brewery	7	2	13	5	7	34	Cloves, powerful banana, no dark fruit, little hops ; color good, head fades: rye definitely there, banana, some clove, tart finish, not complex enough; too much banana (we are not monkeys)
10	Saison Mik & Mick	9	3	15	4	8	39	Spice, some green apple; good orange color, clear, good lace; bit of spice, nice tart dry finish; medium body, could use more carbonation; right to style, easy to drink, excellent.
11	Super IPA Mik and Russ	7	2	12	5	7	33	Very hoppy, but could be more, warming nose; lacks head; little butter, caramel malt stands out, too hot – fusels; not enough base malt flavor;.
12	American Brown Ale Mik & 2 Strangers	6	3	10	5	6	30	Toasty malt, very little hops, cardboard; Clear and brown, some lace; molasses & toffee, dry finish, cardboard again; too bold for style, maybe old.
24	Smoked Porter Clone	10	3	16	5	8	42	Smoked dark grains, but not too strong; opaque with some lace; roast with just a zit of smoke, instant roast finish; medium body; we could drink a lot of this.
27	Stout Count	9	3	10	2	4	28	Great for a RIS, oxidation, dark fruit; dark head, lace, good retention; strong roast , too sweet, not enough hop bitterness; not full or silky; excessive sweetness overpowers fine export stout.
28	Dry Stout Conti	9	3	15	4	7	38	Some sweetness, dusty cocoa; black, opaque, creamy head fades fast; roasty, very dry finish; light, as it should be, but could be smoother; close to style, but could be smoother.
29	Oatmeal Stout Count	9	3	14	3	7	36	Roast and oatmeal; almost opaque, dark creamy head lasts forever; little bit of vinous plums, oat flavor good; a little thick & overcarbed, needs to be creamier; very close to style.
30	Raspberry Brett Cider The Dr. & Librarian	10	3	16	5	9	43	All three elements in balance; very flavorful, dry, refreshing.; we all want more of this

SUMMARY: A six-pack of Roggenweizenbock to anyone willing to reveal how Clone set Darvon's beers up for trashing.



Light Colored Beers at Crapper's - July 18

This has been the YAHOO'S NEWSLETTER