

# The Brewer's Bugle

*Newsletter of the Underground Brewers Club of Connecticut*

*YAHOO'S (Yankee Association of Homebrewers Objecting to Organized Societies)*

**July 2008**

*(Ain't no mean-spirited people here)*

**Volume 22, No. 7**

**Chief Winnapauk Lah-Dee-Dah**

**Wednesday, July 9, 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

### POETRY CORNER

Best Meeting Ever!

*It belied the old fart's worst fear,*

*The subjects ranged far, wide and near*

*To Darvon's surprise,*

*Which opened his eyes,*

*The subjects were all about beer.*

### THE NATIONALS

The results:

Crapper – 1st, Pilsner, 1st, Fruit Beer

Darvon – 1st, English Brown Ale, 2nd, English Pale Ale

Mik and Anita – 1st, Bock

Five medals in one year and four of them gold! The last club member to win anything was Darvon in '05 (had to get that in) with a spice beer, and that was only a bronze. Have we just now learned how to brew? No! Had we stopped brewing? Well, some, but only a minority. Have we not been entering the AHA Nationals? No! Even the crapshoot thesis would suggest some results the last two years. It has to be that despite well-documented style guidelines, there are still regional tastes in beer. A review of the competition results shows that the Midwest did very well (that's where Cincinnati is). Shipping distance could not have been much of a factor. Next year we hold the AHA finals in Newtown.



*Lots of excellent food due to overhosting*

ERETCE MISSIVE BECOMES IRRELEVANT

Recently I received a letter by carrier seagull from our long-departed-but-not-missed Exalted Ruler Etcetera Emeritus from Nolackashaggin Atoll near Tahiti. He/she went on at some length about the supposed sorry state of our club and laid the blame primarily on the smug and self-satisfied geriatrification of the members:



“It is a sorry situation when reminiscences of the 'good old days' center around long-past celebrations of 60th birthdays. And Darvon must be approaching his 70th.”

ERETCE went on at great length about the need for new blood and about the ways that the YAHOOOS treat newcomers as outsiders, ignoring them at meetings and not passing on helpful brewing information.

But the ever-fault-finding ERETCE would have been left speechless by the last meeting. Newcomers and visitors were made welcome and were included in conversations. And the primary subject of the evening was BEER! IMAGINE! This despite the fact that there was an attractive female potential member there for Gerry to show off for.

A major incentive for discussion focused on beer was provided by three instances of side-by-side comparisons of co-brews, one illustrating the varied results achieved with different yeasts, and another revealing the importance of temperature control in the fermenting of lagers. The third side-by-side involved the Garrett Oliver, Hans-Pieter Drexler co-brewing of Weizen beers with lots of hops — one done in Germany and the other in Brooklyn, and one with American hops and the other with German. Which was which and where was where became hopelessly confused, but the discussions were great.

We should encourage co-brewers to experiment with yeasts, dry-hopping, temperatures and the other things that happen after the boil, and then bring the results to meetings for comparison. We should go back to announcing the subject beers for meetings long in advance so that people can brew beers for comparison with others of the same style. Once we had a Saison-off (or was it a Wit-off?) with a case of Ommegang as a prize. Good idea that worked.

Whatever the reasons, the last meeting was great. I hope that it becomes the norm. And don't forget to hug a newbee.

DEGREE OF DIFFICULTY SCORING

At the last meeting, Mickey Brown outlined his methods of fermenting lagers, which included cooling to pitch at 50 degrees (how did he get it that low?), then maintaining fermentation temperatures in a refrigerator controlled by a probe actually inside the fermenting beer. How high tech can you get? I don't

mean to take anything away from Mickey — he has the BOS ribbons to prove his brewing skills. However, I am suggesting that degree of difficulty be factored into the scoring of beers made by the rest of us. For example, controlling lagering temperatures by opening or closing the garage door should be considered in determining a beer's merits. The same goes for the placement of fermenting vessels on appropriate steps to an unheated attic or basement. Or how about consideration for the cooling of wort in a snowbank or mashing in an oven or sparging with a large strainer or cheesecloth bag? They use degree of difficulty in the scoring of many athletic events. Shouldn't we do the same for brewing?



## June Meeting Results

June 16, 2008

Host: The Count

	<b>STYLE BREWER BRAND</b>	<b>NOSE</b> (12)	<b>LOOKS</b> (3)	<b>TASTE</b> (20)	<b>BODY</b> (5)	<b>OVERALL</b> (10)	<b>TOTAL</b> (50)	<b>COMMENTS</b>
1	American Brown New Drew	7	2	11	4	6	30	"Not much" (Hero), restrained, "Less hairy than NNN" (Count), "It's a Pale Ale" (Nessie), hops shortage beer. Very tasty and drinkable.
2	Kölsch Mik & Anita	10	3	13	4	8	38	"Lemony" (NNN), "Little big" (Darvon), actually, a lot big. Only Coq2 would make a 1.070 OG Kölsch, "Bite me!" (Mik)
3	ESB Mik, Rooster Jay, & Doppel Brock	9	3	16	4	9	41	Hope in nose, some fruit, "Fresh cut apples" (Dubblecock); fruity, malty with a nice balance, but Conti wants more hops, of course.
4	O'Fest MikMick Brewery	6	3	10	5	5	29	Candi sugar, green apples, "Solvent" (Count); very malty, "Volunteer Fireman's Strawberry Fest" (Mik), "Fig Newton biscuit"(Coq2), no lager there. Mik with 2308 yeast
5	O'Fest MickMik Brewery						35	Same batch as above, but fermented by Mick (not Mik) with 2206 yeast. Cleaner, drier finish, just plain better.
6	Doppelbock MarkMick Brewers	6	3	10	5	5	29	"Chocolate bar" (Nessie), "Cherry Cordial" (Mik)"Kahlua Bock" (Darvon); too fruity and malty, oxidized, fusels, both bottles gushed. Cellar fermented by Mark.
7	Dopplebock MickMark Brewers						35	Same batch as above, but fermented anally by Mick, pitched at 50 degrees and refrigerator controlled by an enema temperature probe in the wort. Minus 5 points for overtech,
8	HopfenWeizen Garrett Oliver & Hans-Pieter Drexler	9	3	15	5	9	41	Brewed in Germany or Brooklyn with German or American hops (dispute over which it was). Fruity, tart, hoppy, "to excess" (Darvon). Six people w/o taste buds preferred it.
9	HopfenWeizen Garrett Oliver & Hans-Pieter Drexler							Brewed in Germany or Brooklyn with German or American hops (dispute over which it was). Hops in this one worked better with the style. Preferred by seven with taste buds.
10	Hopfen-Weizen MikMark Brewers	9	3	15	5	8	40	Banana, cloves, hops but traditional Hefe-Weizen flavor is there. Much more drinkable than the professional co-brew.
11	Belgian Chocolate Stout Ommegang	7	3	14	5	8	37	Belgian hiding behind roast grains, "metallic" (Mik), "Cocoa powder" (Hero). Was it a Belgian Stout with chocolate or a Stout with Belgian chocolate? Makes a difference.
12	Roggenbier Uniballe Brewery	7	3	12	4	7	33	Sharp, fruit, green apple; peppery – from rye? -- no, rye doesn't do that: "Dead and dense" (Gregg)
13	IPA Uptown Mickey Brown	10	3	14	5	8	40	Fresh, smells Contish, Armadillo, needs malt; huge hop flavor, "too much hops" (Darvon). Fresh hops character. "Deserves more than 40" (Nessie, of the geriatric taste buds)
14	IPA OCDE, Richmond IPA, batch 11 (?)	6	3	11	5	6	31	Metallic, bloody, malts, fruits, needs more hops in the nose; dry, dusty, astringent, gunpowder, salt peter (like in the soup in boot camp).

Results continued on next page

15	Imperial Stout Coq2 & Dan Jocis	12	3	20	5	10	50	Wonderful!, fabulous!, best ever!, exemplifies style; dark fruit, treacle, alcohol, tart, perfect, rich, could not be better; Excellent finish, best overall ever! The perfect brew! We love it! BHBofC (Best Home Brew of the Century)
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**SUMMARY:** Seriously, the best meeting in years .



## Upcoming Meetings

August 9 – The picnic is once again at *Haystack's on the Beach* in Branford

## Beer Events

**July 12: Delaney's Tap Room's 4th Annual Beer Festival & Chili Cook Off** (New Haven) – They're closing down the street for beer, live music and free chili. Proceeds go to the American Cancer Society. 203-397-5494, [www.delaneystaproom.com](http://www.delaneystaproom.com)

**July 28: Saranac Brewing Beer Dinner at The Ginger Man** (South Norwalk) – 203-354-0163

**July 29: Boulder Brewing Beer Dinner at Monster B's** (Stamford) – 203-355-1032, [www.monsterbsbarandgrille.com](http://www.monsterbsbarandgrille.com)

## Darvon's Suggestion

He's under the impression that we're a real homebrew club again and that we should publish styles of beer to have at meetings far in advance. We used to do this. We can try again. Listed below is what we used to do. Any objections if this becomes the new normal?

January	Winter Beers
February	Stouts, Porters & Brown Ales
March	Strong Beers
April	Belgian Beers
May	Alts, Dark Lagers & Bocks
June	Chief Winnapauk Pale Face & Ale Competition
July	Light Colored Beers
August	Picnic
September	Wheat Beers
October	Oktoberfests
November	Pale Ales & Bitters
December	Santa's Silli Bière Competition

**THE BREWER'S BUGLE** is a sometimes-monthly publication of the Underground Brewers Club of Connecticut. The contents herein are ©2008, except for the parts we stole. *Editor:* Hero; *Contributor:* Darvon; *Photographer:* The Count. *For a subscription:* send \$5.00 to David "Chickenman" Gies, 43 Stoddard Pl, Beacon Falls, CT 06403



**Chief Winnapauk at Crapper's  
July 9**

**This has been the YAHOO'S NEWSLETTER**