

The Brewer's Bugle

'The Naughty Edition'

February 2012 Newsletter of the Underground Brewers Club of Connecticut **Volume 26, No. 02**
Y.A.H.O.O.S. (Yankee Association of Homebrewers Objecting to Organized Societies)
(Ain't no mean-spirited people here.)

February Meeting
Wednesday, February 15th, 7:30pm
At Flathead Dan Cole's Bachelor Pad
at
221 King St. Apt. 1
Stratford, CT

Theme

Belgian and other Dungy Yeasty Beers (and any old homebrews)

Special Note

We will have some special guests from the Long Trail Brewery in Vermont at this meeting - so come and meet the professionals!
We will also have a reporter from a local on-line newspaper who wants to do an article about us—so come and get famous!

Directions

From I-95, from Milford and points east:

Take exit 32 on the left toward W Broad St/Stratford, take a sharp right onto Linden Ave Take the 1st left onto King St.

From I-95, from Bridgeport and points west:

Take exit 32 toward W Broad St/Stratford. Turn right onto W Broad St. Turn left to stay on W Broad St. Take the 1st right onto Linden Ave. Take the 1st left onto King St.

From Merritt Parkway, from Trumbull and points west:

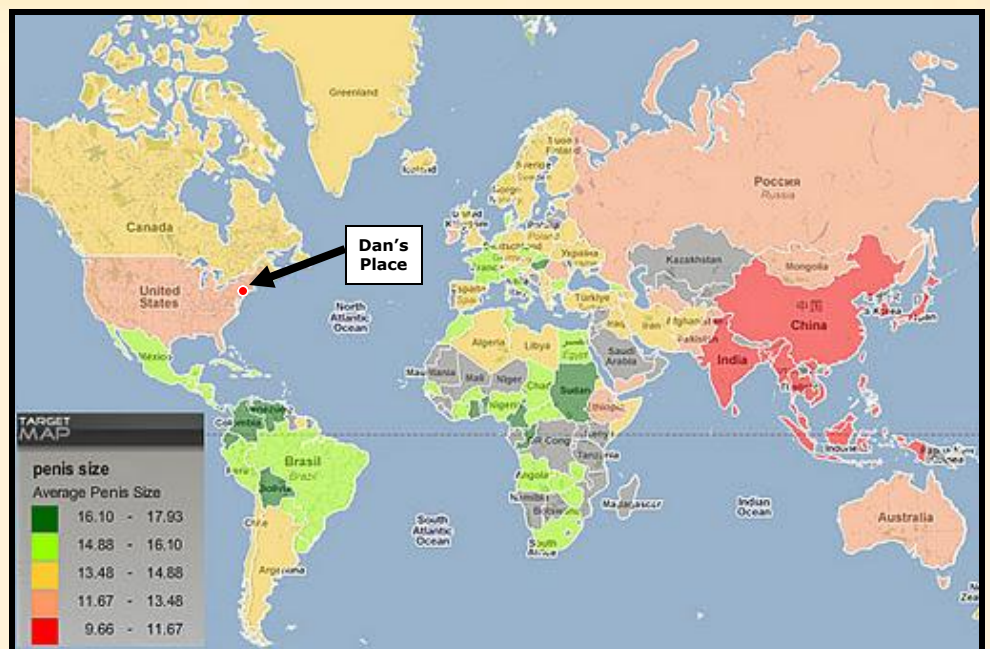
Take exit 51 for CT-108/Nichols Ave.
Turn right onto CT-108 W/Nichols Ave and go 3.1 mi. Then turn left onto Barnum Ave and turn right immediately onto King St.

From Route 8 and points north:

Take exit 8 for CT-108 toward Stratford/CT-15 N/Merritt Pkwy, keep right at the fork, merge onto CT-108 W/Nichols Ave and go 2.8 mi. Then turn left onto Barnum Ave and turn right immediately onto King St.

IMPORTANT

Park across the street in the school parking lot. Come around to the back door when you arrive
(Flathead doesn't want the neighbors to know that he's hanging out with the likes of us.).



HandyAndy's Tipples



Dear readers, I am pleased to present the February edition of your Bugle. As usual I have been totally underwhelmed with articles. But what we are lacking in quantity, we have made up with quality.

More about that later but, first, let's talk about me.

As you can see from the photo above, I have been traveling away from my home in Trumbull. No, this is not the ancient pyramids where Dr. Pivo has apparently bugged off to (good luck to him in digging up that lot!). It is, of course, the Morado glacier in the Chilean Andes at an altitude of about 11,000 feet. I walked about 10 km to get there last weekend — and there's not a single pub in sight! What kind of country is this? In the States, they would have at least a MacDonald's there (interestingly, burger bars in Chile do offer 'happy meals' that include a beer).

I was visiting environmental scientists in Chile and apparently there is much concern about these glaciers—the dust in the air from car and industrial pollution in cities like Santiago settles on the ice and changes the way light is reflected with the result that these glaciers warm up and start to melt. There is a direct consequential effect on the local ecology and possibly the climate. The Chilean government is urgently seeking to introduce measures to control air pollution out there.

Take a good look at the photo—that glacier will be completely gone in 5 years. I won't be there either.

OK, enough of the soap-box stuff, what do we have in store for you in this edition of the Bugle?

- Absolutely nothing from our leader as usual
- We have poetry. Yes real POETRY! The cultural index of the Bugle has greatly improved—much to my (and everybody else's) relief. Perhaps we will now attract some more cultured readers?
- We have beer ice cream recipes from Scott—why bother with a cold beer when you can have this!
- A short report on the real ale festival at The Bar in New Haven last weekend
- Information on a rather interesting yeast
- The grand return of the Nurse's Ramblings section (not quite ready for Page 27 yet)
- Photos and judging results from the last club meeting (which I was told was very good even though I wasn't there)
- What's on in our area

Brazilian Beer Advert

I also went to Brazil but the beer there was not very good—however, it didn't stop them from putting out some interesting advertising campaigns for beer.



Report from the Real Ale Festival at The Bar, New Haven

10,000 people queued up outside The Bar restaurant in New Haven last Sunday morning.

At noon, they all piled inside, drank a lot of beer, got drunk and then went home.

A good time was had by all!



Rather Interesting Yeast

We all brew beer (or at least try to) and those that don't will try to drink other peoples' so we are all well aware of the role of yeast in this brewing process. The final flavor of the beer is significantly affected by the type of yeast used. Yeast from cow dung apparently makes good Belgian beers whereas the more refined English ales require a more sophisticated yeast.

Making really strong beers is rather a challenge and most yeasts give up once the fermentation hits about 10 to 14%. I made an English barley wine last year that took a full year to ferment out to a reasonable final gravity despite my best efforts to aerate it and add nutrients. Even now, it is still a little on the sweet side. I have a mead that's been fermenting for almost 2 years and it's still not finished.

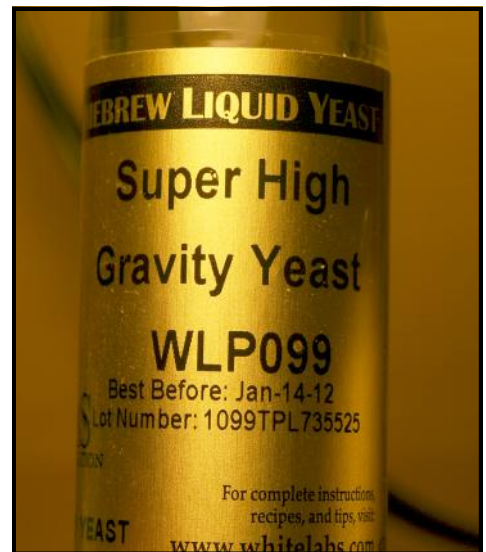
These brews have a starting gravity over 1.150 and it's probably just the high initial sugar concentration that's causing the issue. Perhaps an incremental 'feeding' schedule would help but how could this be done effectively when stuff like malt needs to be mashed and boiled?

There are things like champagne yeast and turbo yeasts (variant on the cow dung yeast) out there but they tend to strip out the flavor or make the final product taste like diesel.

I recently bought a sample of White Labs Super High Gravity Yeast to try and salvage some of the strong beers that I had brewed previously and were struggling to finish—see the photo below.

The yeast comes from England (of course) and is stated to be capable of fermenting up to 26% ABV with an attenuation of greater than 80%. That is some mean yeast!

Anyway, I've just brewed a new barley wine and within just 2 or 3 weeks the specific gravity is already down to less than 1.030 from a starting gravity of 1.123. It tastes clean and beery and no nastiness yet. Of course, the club will be the real judge of how effective this yeast really is :)



Scott's Beer Ice Cream Recipes



(It's not clear whether these recipes are Scott's creations or he just discovered them for us. Either way, these are really sumptuous and a much better alternative than the ubiquitous 'cold one'.)

Kona Stout Ice Cream

Source: Jeni Britton Bauer

Makes about 1 quart

Ingredients:

2 cups whole milk
1½ tbsp. cornstarch or tapioca starch
1½ oz. (3 tbsp.) cream cheese, softened
1/8 tsp. fine sea salt or kosher salt
1¼ cups heavy cream
2/3 cup sugar (demerara preferred)
2 tbsp. light corn syrup or tapioca syrup
2 tbsp. fresh dark-roast coffee (Kona preferred), coarsely ground
½ cup Russian Imperial Stout

Preparation:

Mix 2 tbsp. of the milk with the cornstarch in a small bowl to make a smooth slurry. Set aside.
Whisk the cream cheese and salt together in a medium bowl until smooth. Set aside.
Fill a large bowl with ice and water. Set aside.

Cooking:

Combine the remaining milk, the cream, sugar, and corn syrup in a 4-quart saucepan (extra volume needed to avoid boilover). Bring to a rolling boil over medium-high heat, and boil for 4 minutes. Remove from the heat, add coffee, and steep for 5 minutes.

Strain the mixture through a sieve lined with a layer of cheesecloth. Squeeze the coffee in the cheesecloth to extract as much liquid as possible, then discard the grounds.

Return the mixture to the saucepan and gradually whisk in the cornstarch slurry. Bring back to a boil over medium-high heat and cook, stirring with a rubber spatula, until slightly thickened, about a minute. Remove

from the heat.

Chilling and Freezing:

Gradually whisk the hot milk mixture into the cream cheese until smooth. Add the stout and blend well.
Pour the mixture into a 1-gallon Ziploc freezer bag and submerge the sealed bag in the ice bath. Let stand, adding ice as needed, until the mixture is cold, about 30 minutes.
Pour the cold ice cream base into the frozen canister of your ice cream machine and spin until thick and creamy.
Pack the frozen ice cream into a storage container, press a sheet of parchment directly against the surface, and seal with an airtight lid. Freeze in the coldest part of your freezer until firm, at least 4 hours.

Raspberry Lambic Sorbet

Source: Jeni Britton Bauer

Makes a generous 1 quart

Ingredients:

1 pound raspberries (fresh is best, but frozen works well, too – thaw before pureeing)
¾ cup sugar (demerara preferred)
1/3 cup light corn syrup or tapioca syrup
¾ cup lambic beer, chilled

Preparation and Cooking:

Puree raspberries in food processor until smooth. Press puree through a fine mesh strainer to remove the seeds.
Combine raspberries, sugar, and corn syrup in a 3-quart saucepan and bring to a simmer, stirring to dissolve the sugar. Remove from heat immediately and put in the refrigerator to chill for at least 2 hours.

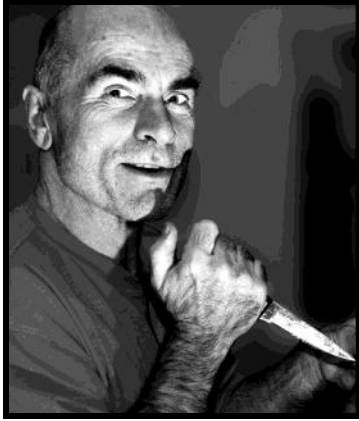
Chilling and Freezing:

Add beer and blend thoroughly.
Pour sorbet base in the frozen canister of your ice cream machine and spin just until the it is the consistency of a thick smoothie.
Pack the sorbet into a storage container, press a sheet of parchment directly against the surface, and seal with a airtight lid. Freeze in the coldest part of your freezer until firm, at least 4 hours.

Notes:

This recipe can be used with any stone fruit, such as cherries, peaches, plums, etc. Choose whichever lambic flavor you think would pair well with the fruit. This recipe is nicely sweet with a standard lambic, so it will be even sweeter with a fruit lambic (i.e., Lindeman's).
Make sure not to over-spin the sorbet. If it freezes too much in the machine, the finished product will be fluffy and crumbly. It should just be pourable before going into the container.

Ramblings of the Naughty Nurse



(In this edition we have a very welcome return of the Naughty Nurse. His articles are truly without comparison.)

Too much laughing.

The last meeting at Clone's degenerated into a silly evening of too much laughter. By the way: WARNING! Mark has been an annual visitor but now he has decided to quit his job to devote much more time to the YAHOOOS. The foregoing is a version of the truth. Watch out..he knows his stuff, talks with a fake British accent thanks to an Australian wife and may even brew.

Back to the meeting. Normally, few give a hoot, or even a hootenanny, about my Ethiopian projects. Well I really learnt a lesson where I'd gone wrong until now. All this changed after sending a large file photo of me with a native Hamar tribeswoman. The YAHOOOS were fascinated and soaked every detail of ME talking with this lady. Did I mention that she was topless? (see the photo for yourself below).

During the evening Flathead took control of the notes in his usual, butch, macho, Village People way. At one point we all severely mis-rated one of Crapper's beers. Crapper responded like a real macho, non-Village People plumber. "Oh Mister Sensitive" said Flathead (?). And so he has a new name.

To establish it, Scott and I decided to have a poetry-off with verses to capture this new state of affairs. here's mine:

*Our plumber, named John
had to become 'Crapper'
but how the name changed
is a 'sensitive' matter*

*He got quite upset
we took action (preventative)
the net result being
he's now "Mister Sensitive."*

I love all y'all, The Naughty Nurse

(Scott's poem didn't make it—look for it in the next Bugle)

The Nurse sent the Bugle this photo of some little friends he found somewhere in Africa. Apparently the air conditioning doesn't work very well out there.

We rather dropped the photo caption section of the Bugle in recent editions but we will reinstate it in this particular issue.

So for the grand prize, please send in your suggestions as to what you think this young lady is thinking at the exact moment this photo was taken.



Send your entries to bugle@undergroundbrewers.org.

January Meeting at Clones

Apparently this was a very lively meeting with lots of fun and hilarity—mainly at Crapper’s expense, I understand (but I wasn’t there to see it).

The photos are below and on the following pages. You’ll find the scores somewhere in there, too.





Style Beer Name Brewer	Nose (12)	Looks (3)	Taste (20)	Body (5)	Over- all (10)	Total (50)	Comments
American Pale Ale Tom Mik and Ma- dame Fitch	8	3	15	4	8	38	Lacks the citrus, more like British Little lite on Yeasty Little sweet up front, slightly citrus flavor "Not very cheeky"-Nurse
IPA Hayslett	8	3	12	4	6	33	That's the power of PineSol! Resiny! "Not holding hands like a nice group should"-Nurse
Saison (French grunting fol- lows) Pastry Dan	7	3	14	5	7	36	Cloudy, Jerry said something Like opening packet of Wyeast Little orangey flavor/Like a hopped saison More like a hefeweizen "Everything right cept flavor & aroma"- John Watson
Scotch Ale (Perry's Re- venge) Cottrell Brewing	7	3	13	3	6	32	Vinous more than malty/Toffee Crystal Malt "I smell a lot of poopy diaper"-Pastry Dan Little oxidized
Dunkel Roggen- bier Hayslett	10	3	16	4	8	41	Phenols in nose/Lemon Should be fizzier
Belgian Blonde John Watson	9	3	15	5	8	40	Nice bright nose/Session beer Little hazy Little thin Threshold where bubblegum meets clove
Dark Belgian Mark Thome	8	3	12	4	6	33	Smells very Belgian The alcohol gets distracting Too simple in flavor
Trappist/Abbey Ale John Watson (Mr. Sensitive)	7	3	12	4	6	32	Cheezy hops/Noble hops Tastes like a pilsner
Belgian Brett Mr. Sensitive	10	3	17	4	9	43	Too dry for a gauze Brett is very subtle
Russian Impe- rial Stout Clone and Tom Mik	9	3	14	4	7	37	No dark fruit/Not as rich & complex More drinkable than Russian Imperial Stout
Double IPA Mr. Sensitive	9	3	15	5	7	39	Nice. Mr. Sensitive likes. Fresh squeezed hops. That's hops! Pine lemons grapefruits.
Wheat Wine Flathead	4	3	10	3	4	24	Reeks of alcohol I smell pumpkin Fermentation not great Should pitch huge High alcohol

What's On in Our Area

Boston Homebrew Competition

Saturday February 25th

The deadline for submissions to this competition is coming up.

Further details from their website at:

<http://www.wort.org/boston-homebrew-competition.html>

Homebrew Competition, Coalhouse Pizza, Stamford

Tuesday February 7th

The entry deadline has passed and the best of show judging will be taking place next Tuesday.

This competition is for strong (>8% ABV) beers.

Further details from their website at:

<http://coalhousepizza.com/>

Belgian and other Dungy Yeasty Beers Flathead Dan's Bachelor Pad Wednesday, February 15th, 7:30pm



The Brewers Bugle is a sometimes-monthly publication of the Underground Brewers Club of Connecticut. The contents herein are ©2012, except for the parts we stole. Editor: HandyAndy had to put together this edition, yet again; Contributors: Scott Petrovits, Naughty Nurse and bugger all else!

You can send feedback regarding the Bugle to bugle@undergroundbrewers.org.

For a subscription: send \$5.00 to Tom "Clone" Fenton, 55 Bunnell Ave, Stratford, CT 06614. Due Now, So Pay Up!