

SBE BREWSLETTER

<http://keyinfo.com/beer/sbe/sbeclub.html>

Editor Ramblings

It's Brew Fest month and all of you should be prepping yourselves for a very jolly good time!!!!

Remember: Friday-Sunday, May 3rd-5th 1997 will be a time of great celebration and triumph as we treat our "containers" to the most flavorful concoctions we could muster. Certainly they don't have that on the spaceship behind Hale-Bop!!!

Remember the following facts about the SCBF:

- * There are 6 people maximum per campsite. If you are not registered for a campsite then you are bummed!!!
- * ALL camp sites were booked as of April 6th

- * Each person is assigned a campsite number. Don Denis* will be assigning the campsite numbers. He will contact you the last week of April.
- * Don't pay for the campsite again at the entrance!!!!
- * The first car at the camp site is FREE. The second car is \$1.00. The third car is \$2.00.

* Don Denis can be reached at:
uofbrew@usa.pipeline.com
 or 619-578-9405

INSI

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Look inside for all sorts of information on brewing in San Diego and the World. We are looking forward to your input. Please e-mail all submissions to:

landroyd@aol.com

April Meeting Minutes

The meeting started with a discussion of the Southern California Brew Fest - Temecula.

Additional SCBF facts:

- * The keg layout will be 16 kegs on CO2, 8 kegs will be dispensed with nitrogen. Andy Gamelin and Buddy Portie will be testing the nitrogen dispensing system prior to the Fest.
- * Be sure to rack your kegs 1-2 days before the SCBF to that the nasty sediment does not get stirred up and taint your brew.

The following paraphernalia is still available:

- * Official SBE T-Shirts for \$12 each
- * Official SBE Glasses for \$2 each

Other related club news:

NOTE: MEETINGS WILL NOW BE AT 6 PM

- * May's meeting topic will be: Mead
- * Junes meeting topic will be: Filtering techniques
- * A honey run is planned for May 10th
- * A brewing calendar for club beer tasting every other meeting will be developed for distribution. Topics for alternate months will include techniques, tricks, ingredients, etc.
- * The SBE newsletter will now be available

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through the SBE Website. The address for this site is under the newsletter heading.

* The club is going to get together an order for 50 kegs. The kegs will cost \$14 each for first 50 kegs, \$12 each for an order of 51+ kegs. Buddy is coordinating this effort.

*

Homebrew Pix

Winter Fest was a good time and the following pictures show it!!!



The Winterfesters gather for a mugshot (in the rain)

Each of the 24 slots in the dispenser unit were filled. With enough food and beer to go around, there was plenty of everything to keep all the SBE members a guests happy, rain be damned!!!!

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The glorious SBE dispensing system

Homebrew Recipe

This brew recipe came from the program SUDS (available on the Internet). The recipe is offered "as is", misspellings and all. It is completely the responsibility of the brew engineer to evaluate all the parameters of this recipe. Application of the correct methods to make a good beer from this recipe are of course as variable as the turbulence in super-sonic airflow.

German Alt

SG 1.040 - 1.045
FG 1.010 - 1.014

Ingredients:

8 Lbs German Light Liquid Malt

1 lb Light Dry Malt
1/2 lb German Crystal Dark Malt
2 oz Chocolate Malt
1 oz Perle Hop Pellets (boil)
1 oz Tetnang Hop Pellets (boil)
1 oz Tetnang Hop Pellets (last 2 minutes)
1 pkg. Burton Water Salts
1 tsp Irish Moss
1 Muslin Bag
3/4 priming sugar
Yeast - Wyeast A06 Dusseldorf Alt or whatever

Crush grains, place in muslin bag, tie and add to 2 gals water in brew pot. When water comes to a boil, remove grains and discard. Add 2 cans of German light malt, 1 lb light dry malt, 1 oz Perle hop pellets, and 1 oz tetnang hop pellets. Put back on heat and return to heat and boil for 20 min. Add 1 tsp irish moss and package of burton water salts. Continue to boil for 15 minutes more. During the last 2 minutes, add 1 oz tetnang hop pellets. Remove from heat, cold break, sparge, and add to fermenter. Finish as usual.

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The Webrewster

This month visit the following website for good beer recipe information:

THE CATS MEOW contains a huge database on brew recipes. Find the CATS MEOW at:

<http://alpha.rollanet.org/cm3/CatsMeow3.html>

Upcoming Events

MAY 3rd Southern California
Homebrew Festival

MAY 7th SBE Meeting at the Stone
Brewery
6 PM.

TOPIC: The making of Mead.

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Directions to the Stone Brewery....

>From Oceanside/Vista: Take I-78 East and exit at the Woodland Parkway/Barham exit

Turn left at the stop sign

Turn left at the next stop sign (Woodland Parkway)

Turn left at the stop light (Rancheros)

Turn right on Mata Way

Turn right at the second driveway

Park at the grain silo

155 Mata Way suite 104

(471-4999)

>From Escondido: Take I-78 West and exit at the Woodland Parkway exit

Turn left onto Rancheros

Turn right on Mata Way

Turn right at the second driveway

Park at the grain silo

155 Mata Way suite 104

(471-4999)

MAY 10th Honey Run, contact Steve Dimmer for details. We will discuss this at the May 7th meeting.

JUNE 4th SBE Meeting at the Stone Brewery
6 PM.

TOPIC: Filtering your beer for clarity