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August 1997

BREWSLETTER
Volume 1.5

Society of Barley Engineers Brewsletter

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

Editor Ramblings

By: Andy Smith

Thanks for all of you who came to the July Meeting at the Stone Brewery! Indeed it was a good meeting with Andy Gamelin's tasty Oatmeal Stout and Fred Mitchell's Dusseldorf Alt, served in chilled kegs. There were also some commercial brews and of course who could forget Steve Dimmers presentation of "The Duq" brewed by Steve Dimmer and Steve Duquette. Always a pleasure tasting fine homebrews!!

Inside this month we have the following brew related topics...

- SBE Del Mar Fair winners

- Andy Gamelin discusses Nitrogen dispensing

- Andy Gamelin discusses wheat beers

- Steve Dimmer discusses "The Duq" Scottish Ale (the recipe is included in this issue!!!)

- San Diego Festival of Beers!

- SBE Pub Crawl!!!

- Other bitchin' brewing events!

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

-or-

androyd@pacbell.net

July Meeting Minutes

DEL MAR FAIR HOMEBREW CONTEST

We started the meeting with a discussion of the SBE winners of the Del Mar Fair Homebrew Contest. Following are the winners names and the ribbons for which they received boundless glory and triumphant praise from all those that adore them.

Steve Dimmer:

- 1st - Scottish Strong Ale
- Best of Show - Strong Scotch Ale
- 1st - Smoked Beer
- 1st - Amber Lager
- 2nd - Dark Lager
- 2nd - Fruit Mead

Buddy Portie:

- 5th - Imperial Stout
- 3rd - Mead/Braggot
- 2nd - Specialty

Fred Mitchell:

- 5th - Smoked Beer

Jack Ridley:

- 1st - California Common
- 3rd - Specialty

Andy Gamelin:

- 1st - Oatmeal Stout
- 3rd - Sweet Stout
- 3rd - Spiced Mead
- 4th - Classic English Pale
- 4th - Boysenberry Mead
- 5th - Kolsh
- 5th - Traditional Mead
- 5th - German Light Lager
- 5th - India Pale Ale

Eric Hitzelberger:

- 1st - Fruit Mead
- 1st - Imperial Stout
- 3rd - Lambic
- 3rd - Rye Beer (German Wheat)

Bill Sobieski:

- 1st - Lambic

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Bill Grahame:

1st - Scotch Ale

Jay Berman:

5th - English Bitter

Joe Sherman:

1st - Brown Ale

Thanks to all who entered the contest under the SBE banner!!! We shall stand even taller now!!! (until we drink "The Duq"!!!)

NITROGEN DISPENSING

Andy Gamelin discussed dispensing with nitrogen. Since the keg he brought with him (Oatmeal Stout) was so tasty everyone wanted to know the special trick required. Apparently, "it's the nitrogen!!!". After many attempts at the perfect Oatmeal Stout, Andy has come to the conclusion that it is the nitrogen/CO2 mix that sets the outstanding Stouts apart from the others!. It seems that a mix of 60% Nitrogen to 40% CO2 at 30 PSI in 40-45F conditions produces the optimum carbonation and head retention. Thanks Andy, now we have to justify the purchase of a Nitrogen tank to the wife!!!

"THE DUQ" SCOTTISH ALE

Attending members also treated to the tasty, the one, the only..... "The Duq" !!!!!, a fine Scottish ale indeed!!.

Steve Dimmer discussed some of the unique qualities of this outstanding brew. Some basic hi-lights of the discussion:

- Steve estimates the batch we tasted was 9-1/2%+ Alcohol. Since half of us drove home with only one eye open, we heartily agree!!
- 43-1/2 Lbs of grain were used.
- Polyclar was used to clear the brew.
- You MUST use Scottish malt for this recipe to get that great "Duq" flavor!
- Wyeast Scottish Ale was used.
- There was NO wort oxygenation!!!!
- The primary ferment was 5 weeks.
- The secondary fermentation was 2+ months before breaking the hymen on the first bottle.
NOTE: The recipe for this brew is included in this issue!!! See the end of this newsletter.

OTHER CLUB INFORMATION

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We still have the following items for sale!!!

- 10+ Official SBE Tee-Shirts... Now at the ultra-low price of \$10.00 U.S. each
- Pin-Lock Gas and Liquid fitting at \$4.00 each...a buck less than anywhere else!!!
- Glasses are still available at \$2.00 each...a way be happin'in bargain me brew lads!

NEXT MEETINGS AGENDA

1. Pub Crawl Plans- August 23rd, Bill S.
2. Remainder '97 Events rundown, Bill S.
3. Final Winning Tally Report from Del Mar Fair, Andy Gamelin
4. Upcoming Beer Competitions (for brew planning), Steve D.
5. Upcoming Wine Harvest, Crush, Press Events- Sept or Oct ("When the Grapes are Ready"), S. Dimmer.
6. Oktoberfest Style Beers (in prep. for Oktoberfest Party), S. Dimmer
7. Counter-pressure bottling demo., Jack (and friends?)
8. Usually beer tasting and chaos, everyone

Wheat Beer Styles

Andy Gamelin discussed the different styles of wheat beers. Wheat beers can be categorized by their O.G., wheat content and adjuncts. Following is a table for the five (5) most common wheat beer styles:

Style

O.G.

Wheat(%)

Description

Berliner-Weissen

- 1.031
- 15-30% malted
- Low-hopped
- Lactic Fermented
- Served with syrup

American

- 1.040
- 20-40% malted
- Low-Medium hopped
- Uses clean ale yeast

Belgium Wit

- 1.048
- 45% unmalted
- No hops
- Seasoned with coreander
- Seasoned with Curacao orange peels as well

Lambic

- 1.050
- 30-40% unmalted
- Small amounts of "old" hops are used
- lactic, vinuous, complex
- Aged for 2+ years

Hefe-Weissen

- 1.052
- >50% malted
- Low hops
- phenolic "clove" taste from yeast fermentation

Homebrew Recipe

Due to the complexity of this months homebrew recipe, the text for the recipe has been provided at the end of this newsletter. For those of you reading this via e-mail, the file is a separate Word document included with this newsletter.

The Webrewster

This months web site is a good source for local San Diego homebrewing information.

<http://keyinfo.com/beer/uofbrew/>

Upcoming Events

August 6th SBE Meeting at the Stone Brewery
6 PM.

TOPICS:

1. Pub Crawl Plans- August 23rd, Bill S.
2. Remainder '97 Events rundown, Bill S.
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4. Upcoming Beer Competitions (for brew planning), Steve D.
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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)

August 23rd SBE San Diego Pub Crawl
Join the members of SBE as they embark upon a chartered bus to crawl pubs and micro-breweries through out San Diego County!!

September 3rd SBE Meeting at the Stone Brewery 6 PM.

TOPICS:

Steve Dimmer on Wine Making

September 26th San Diego Festival of Beers

This event is hosted by a guy named James H. Kimber. The officers of SBE received the following e-mail from Mr. Kimber. It was originally addressed to Jack Ridley:

Jack,

I just came across your site and was wondering if you were aware of the San Diego Festival of Beers? I put together this micro-brewery festival every year and it takes place downtown on the streets of San Diego.

Currently, I have over 40 breweries that are going to attend this event.

A little bit about my Beer Fest. It takes place Friday, September 26 from 6pm to midnight. It will be on the streets at Columbia and "B", (near Karl Strauss downtown). We have breweries from all over coming in addition to the Worlds Largest Bar-B-Que grill where we will be cooking up Johnsonville Sausages. If you want to check out a picture of the Worlds

Largest Bar-B-Que grill, check out this site:

http://www.johnsonville.com/1e_btq.html

There will be live music and 92.5 The Flash will be covering the event live. Tickets are going to be \$15 at the gate and that will include 10 tastings. Additional tasting can be purchased, 10 tastings for \$5.

Please tell you friends and if you have any questions, please don't hesitate to contact me.

Also, would you mind putting up a link to our site and possibly mention it on your site? I will also provide a link to your site. Here is our url:

<http://www.sandiego-online.com/cancer/beer97.htm/pid231527349-58>

Thanks again,

James H. Kimber

doc@adnc.com

We may be discussing this at the August 6th meeting.

September/October Wine Harvest

October Oktoberfest Party

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November Julian Apple run