

The BOILER

Newsletter of the Minnesota Home Brewers Association July 2007

JULY MHBA CLUB MTG

Ribs Contest!

Saturday, July 22nd, 2007, noon-3pm
4997 E. Turtle Lane, Shoreview

The July meeting of the Minnesota Home Brewers Association will be a RIBS COMPETITION, held at the home of Vern Rhode, at 4997 E. Turtle Lane, Shoreview, MN 55126 on July 21 from noon-3pm. The Technical Topic will be kegging. Bring a dish to share, a lawn chair, and of course your homebrew to share with the club! Call 651-484-8152 or 651-699-9613 if you get lost.

The Style of the Month for June is Northern English Brown - so if you have one brewed, bring it along and join the Style of the Month Club awards program. If you have an Light Lager that you did not bring in to last month's Style of the Month, bring that in too. (Any other beers, ciders or meads you'd like to bring for evaluation would be welcome also!)

To wrap up the day, catch Al Boyce's House Party barbecue in St. Louis Park starting at 5pm, with live music outdoors by Todd Menton and friends (lead singer from Boiled In Lead) starting at 7pm. Jamming will occur after 10pm. Call Al for details: 952-927-8968.

THE FOAM FLOATS TO THE TOP (Greetings from the Prez)

I can't believe it is already July! Huge thanks to Mark Stutrud for rearranging his schedule to give us the deluxe tour of Summit last month. Also, thanks to Allison Koster, the President of the Minnesota Timberworts for organizing the Interclub Campout in New Ulm, which was a weekend of beer, beer, and more beer (and a few meads and ciders thrown in for good measure), tasty food, a tour of a winery and of Schell's, and plenty of great company from all over.

This month, Byron Adams and Tim Holmes have taken on the task of organizing a Rib Cook-Off. This event promises to an event near and dear to many homebrewers' hearts: beer and pork! Bring your rib offering (already cooked please, but there will be

Now that we have finally hit some summer heat, keep in mind that there are plenty of styles you can still brew even if your house or apartment is not air conditioned. Lots of yeasts are optimum in the low and mid 70s, with some Belgian yeasts liking temperatures up to 85 degrees! Which means you still have time to brew for both the Minnesota State Fair and the Minnesota Renaissance Festival contests! If you would like to help with Byggvir's Big Beer Cup, please send me an email at gera_latour@hotmail.com.

Keep the great suggestions for meetings, contests, and events coming!

Gera Exire La Tour
President, Minnesota Home Brewers Association

MhBA Club Calendar

Here are upcoming MhBA events for July and August 2007

JULY

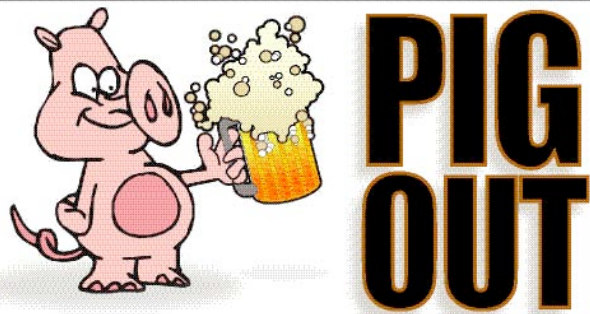
July 21 **Iowa State Fair HBC**
July 21 **MhBA Meeting and Rib Pig Out Contest at Verne Rhodes' House**

AUGUST

Aug. 4 **MhBA Meeting: Mead Day**
Aug. 10 **MN State Fair HBC deadline**
Aug. 11 **Great Taste of the Midwest**
Aug. 17 **MN State Fair HBC judging**
Aug. 18 **MN State Fair HBC judging**
Aug. 25 **MN State Fair HBC BOS + Awards**

Has your MhBA membership expired?

Send your dues to Treasurer Paul Dienhart. Paul has committed to a fast turn-around in getting new membership cards out to you. There are a number of members whose membership expired at the end of 2006. Don't hesitate to renew! Thanks for supporting your club!



What: Rib Cook-Off – Compete for Best Flavor and People’s Choice

Who: Anyone interested in the July Beer Club Meeting – Minnesota Home Brewers Association

When: July 21 – Noon-4:00pm – Bring your friends (or people you don’t know!) who like ribs!

Where:
Verne Rhode’s House
4997 Turtle Lane E
Shoreview, MN 55126

Stuff You Want to Know: Grills will be available for final preparation at 9:00am. Ribs need to be ready by 1:30 for judging. Bring at least a half rack for judging. Bring a dish to share for potluck.

For questions contact Bryon Adams at bryon_adams@excite.com or 612.702.6880

MhBA JULY RECIPE OF THE MONTH – GERMAN PILSNER

by Steve Piatz

This month the recipe of the month (ROTM) is for a German Pilsner for serving at the November meeting.

The German Pilsner will take ten to fourteen days to ferment out, a couple of days for a diacetyl rest, and a couple of months of lagering. Bottle conditioning will add a couple of weeks to the time required. Overall, brewing your German Pilsner before the end of July should give you sufficient time for the beer to be ready to serve at the November meeting.

German Pilsner Description

Summarizing from the description of the German Pilsner in the BJCP Guidelines available at <http://www.bjcp.org> the **aroma** is lightly grainy malt with a distinctive floral or spicy noble hops note. There may be an initial sulfur aroma from the water and the yeast. Clean, with no fruity esters and no diacetyl, may have a low background note of DMS. The **appearance** is straw to light gold

in color, brilliant to very clear, with a creamy white and long-lasting head. The **flavor** is crisp and bitter with a dry to medium dry finish. Well attenuated but still has some maltiness, some grainy flavors and slight sweetness are acceptable. Hop bitterness dominates the taste and continues through to the finish and lingers in the aftertaste. Hop flavor can range from low to high but should only be derived from German noble hops. Clean, no fruit esters, no diacetyl. The **mouthfeel** has medium-light body with medium to high carbonation. The **overall impression** is of crisp, clean, refreshing beer that prominently features German noble hops accentuated by sulfates in the water.

The classic commercial examples available in our area include Bitburger, Wartsteiner, and Spaten Pils. By the numbers a German Pilsner is:

	German Pilsner
OG	1.044 – 1.050
FG	1.008 – 1.013
SRM	2 – 5
IBU	25 – 45
ABV	4.4 – 5.2%

German Pilsner Background

The origin of the German version of Pilsner has its roots in the development of the original Bohemian or Czech Pilsener in Pilsen in 1842. Pilsen is known for its very pure water with very few dissolved minerals present in the water. The immediate popularity of the Bohemian Pilsener drove other brewers to try to produce the style. However they weren’t always successful due to the minerals in their water. Since Pilsner is produced with just a pale base malt there isn’t any acidity in the grist to help neutralize the carbonates present in most water sources. In addition, water with sulfates changes the perception of the hops used in the brew. The Bohemian brewers needed to resort to a triple decoction mash to convert their malt as a result of the low mineral profile of the water. The Germans found they could avoid the time consuming triple decoction and they could get by with just a double decoction mash. They had to cut back on the bitterness in the beer since the minerals (sulfates) in their water emphasize the hops. In addition, German brewers used only German hop varieties in their beer. Eventually the Dortmunder Export was also derived from the Bohemian/German Pilsners but that is for a topic for a future recipe.

German Pilsner Recipe Details

The ingredients are specified for creating 5.5 gallons of wort at the end of a 90-minute boil and the wort chilling. The target is an OG of 1.048 with about 40 IBUs for bitterness. The all-grain recipe assumes a mash efficiency of 75% so adjust accordingly for your system. Programs like ProMash generally make it really easy to adjust a recipe for your system’s efficiency, just click the lock efficiency box and change the efficiency to your brewery’s value.

All Grain Version

Pounds	Ingredients
10.1	Pilsner Malt

The grist is pretty simple, just German pilsner malt. A good lager or pilsner malt is essential for the proper aroma and flavor lager malt can result in a light background DMS character that enhances the Pilsner. A pale ale malt has a slightly different profile imparted at the malt house.

Mash Profile

The mash calls for a single stop at 149 – 150° F. Our modern malts don't really require the traditional double decoction process though if you are so inclined you can still do one. The idea is to produce a fairly dry beer. If you opt for the decoction process the saccharification rests are at 147° and 158°, as well as an optional mashout at 167-168° F. The low/high saccharification split is intended to produce a highly fermentable wort. Pull a thick decoction from the mash that is at 147° and heat it to 158° and hold it there for about 30 minutes before boiling it for 15 to 20 minutes. Once the boiling portion is added to the rest mash the total should be at about 158°.

Extract Version

Pounds	Ingredient
7.5	Light Liquid Malt Extract

Most versions of light LME are going to take the color a little too dark for style even if you do a full volume boil. Using a more expensive Alexander's Pale LME will get the color into range if you really want a light colored Pils.

the extract recipe try for the largest boil you can handle. If your boil volume is significantly below 7 gallons you will probably want to increase the hop quantities (below) by 10% or more because the hop utilization will be reduced due to the higher specific gravity in the boil. Remember that a partial boil is going to result in a slightly darker colored beer than you would get from the same ingredients used in a full volume boil.

Water

The style tolerates medium to hard water so most of the deep well water in the metro area will work just fine with no adjustments. . Compare your water to the published profiles for places like Munich if you have a question about using your local water

The Boil

The hop bill for both the all grain and extract recipes is as follow:

Amount (oz.)	Hop Variety	Time Left
2.0	Hallertauer Hersbrucker 4.75%	90 minutes
0.5	Tettnanger Tettnang 4.5%	15 minutes

Since this is a style that calls for good clarity I use my typical Whirlfloc kettle finings though the cold lagering is likely to result in a fairly clear beer without it..

Post Boil Processing and Fermentation

At the end of the boil you need to chill the beer to the primary fermentation temperature for your yeast strain. Good choices for the style include Wyeast European Lager Yeast II (2247), White Labs South German Lager (WLP838), White Labs German Lager Yeast (WLP830), and Wyeast Munich Lager Yeast (2308). Which ever yeast you choose you want to chill to the optimal primary fermentation temperature for that strain. I prefer to chill the wort to the proper temperature before I pitch the yeast.

Most lager yeasts are going to require a diacetyl rest to clean up the diacetyl produced at the cool primary fermentation. Let the beer warm to 65 – 70° F for a couple of day once the beer is mostly fermented out. After the diacetyl rest you can rack the beer off the yeast sediment and start chilling to your lagering temperature, cool about 5° F per day so as to not shock the yeast. A bare minimum lagering period is six weeks though longer isn't a problem (within reason).

If you are bottle conditioning the beer you want to prime the beer and bottle it after the diacetyl rest. Hold the beer near your primary fermentation temperature for a couple of weeks to allow the yeast to consume the priming sugar and then start chilling the bottles to your lagering temperature at about 5° F per day.

References

Greg Noonan, *New Brewing Lager Beer*, Brewers Publications, 1996.
 Dave Miller, *Continental Pilsener*, Brewers Publications, 1990.

ProMash recipe (*.rec) files.

All grain recipe <http://www.mnbrewers.com/recipes/SOTM-0707-German-Pils-all-grain.rec>

Extract recipe <http://www.mnbrewers.com/recipes/SOTM-0706-German-Pils-extract.rec>

In August the *Boiler* ROTM will be for an American Brown Ale. As always if you have recipe ideas, questions, or suggestions let me know.

JUNE SOTM: EXTRACT BEERS

by Gera Exire La Tour

Small showing of Style of the Month entries this past month. Jonathan Crist, Bill Greenwalt, and I had three very tasty beers to examine. Robert Bullen had a Brown Porter from May's SOTM, and both Steve Piatz and Jim LaRocque had Standard American Lagers. All three won a gold star.

This month at the Rib Cook-off, we request that you bring both July's style of Northern English Brown and because of the deadline for the AHA Club Only Competition, August's style of Strong Ales (this includes Old Ale, and both English and American Barleywines). MhBA is allowed to select one beer to represent our club in the AHA COC.

If you have an example of last month's style of Light Lager, please bring it along.

MhBA "STYLE OF THE MONTH" CALENDAR

MTG	STYLE	ISSUE	BREW BY
JUL:	North English Brown	Apr 07	4/15/07
AUG:	Strong Ale	Apr 07	4/15/07
SEP:	Bock	May 07	5/15/07
OCT:	American Brown Ale	Aug 07	8/15/07
NOV:	Pilsner	Jul 07	7/15/07
DEC:	Sour Ales	Oct 06	10/15/06

BYGGVIR'S BEER CUP

*"Byggvir is my name,
all gods and men
call me nimble;
and here it is my pride
that Odin's sons drink
ale all together."*

--The Poetic Edda

Norse mythology tells of the Grotti, the great World-Mill, which long ago ground the flesh and blood of the Giants into the earth from which crops grow. Freyr, fertility god and lord of the harvest, is the master of the Grotti, which also transforms the grain from the fields into products that make human civilization possible: meal for bread, and grist for brewing. But who tends the mill on the busy harvest-lord's behalf?

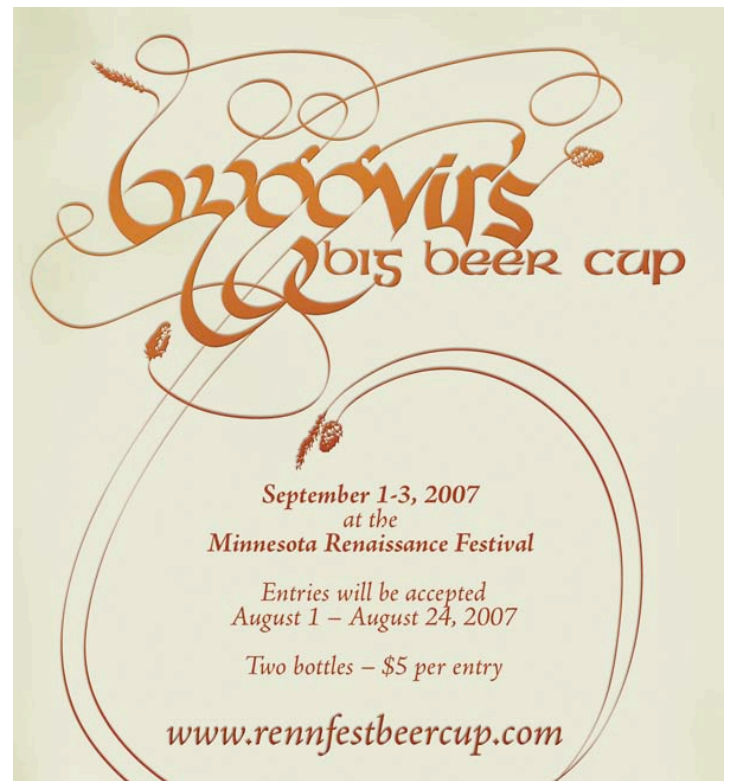
That job falls to Freyr's faithful servant, Byggvir--the Norse god of ale and brewing.

Byggvir's Beer Beer Cup is accepting beer, mead, and cider entries from August 1 through August 24, 2007. The judging will be held on the Minnesota Renaissance Festival grounds the weekend of Labor Day. The styles selected for the contest have, in some way, aspects that reflect back to the Renaissance period.

Judging will be from 10:30 am to 4:30 pm on Saturday, September 1st and Sunday, September 2nd. Best of Show will be determined on Monday, September 3rd with the award presentation to follow. Free entrance into Renn. Fest. on the days you sign up to assist with plenty of time to enjoy the festivities afterwards. All levels of experience welcome. Costumes are encouraged, but not required.

For more information and to sign up entries and volunteers, please visit our website at: www.rennfestbeercup.com. Huzzah!

(Byggvir text and research by Joel Stitzel and contest text by Gera L. Exire LaTour)



NATIONAL HOMEBREW COMPETITION

By Mike Behrendt

Mike & Joan Behrendt, Mike Moranz, Paul Dienhart, Rick Oftel, Steve Piatz and Janis Sines attended the 29th Annual American Homebrewers Association National Homebrewer Conference in Denver from June 21st through June 23rd. Curt & Kathy Stock were also there for the St Paul

Homebrewers Club and shared a table with us at Club Night on Friday. Three cars made the trip with 16 kegs - thanks to Paul, Rick, Steve, Janis, Curt and Kathy for sharing the driving duty.

Also there for the St Paul club were Kris England, Tom Eibner, Steve & Joni Fletty and Steve Stock. Apologies to anyone I left out, I had been drinking a bit.

The conference consisted of options on Wednesday for several bus/walking tours: Boulder (Boulder Beer, Avery, Oskar Blues, Left Hand), Golden (Coors, Golden City Brewery), Ft Collins (New Belgium Brewing Co, CooperSmiths Pub & Brewing, Odell Brewing Co, Ft Collins Brewery, C.B. and Potts/Big Horn Brewery), Summit County (Breckenridge, Dillon Dam), Denver (Wynkoop, Falling Rock Tap House, Flying Dog Brewery, Great Divide Brewing Co, Breckenridge Ball Park Pub).

Wednesday night there was a reception for BJCP judges/stewards/significant others at Wynkoop with a sensory analysis tasting. Wynkoop was the first brewpub in Denver and is owned by John Hickenlooper, the mayor of Denver, who also gave the Opening Toast. Tells you that Denver is a great place to find good beer!

Thursday was the final and best of show rounds for the competition. Friday and Saturday were filled with seminars and meetings for AHA members and BJCP members. The Hospitality Suite was running full-time and Club Night was our highlight on Friday Night. The 29 clubs with tables had a total of 352 kegs on tap! Northern Brewer sponsored the Hospitality Suite with Chris, Lance and Juno in attendance along with products on display.

Saturday night was the awards banquet and full results are posted at:

http://www.beertown.org/events/nhc/2007_winners.html.

In case you haven't heard, congratulations are due to all of the members of the St Paul club for getting the Homebrew Club of the Year award and to Steve Fletty who is the Meadmaker of the Year! There was quite a pile of prizes on the table at the end of the awards.

Next year's conference will be in Cincinnati from June 19 to 21, 2008. Plan on attending!

COMPETITION CORNER

Results and upcoming competitions close to the Twin Cities, and qualifiers for MCAB, the Midwest Home Brewer of the Year, and the High Plains Brewer of the Year awards

AHA NHC (WINNERS)

Location: Denver, CO

Date: June 23, 2007

Website: <http://www.beertown.com/events/nhc/awards.html>

Kristen & Orsolya England

Gold - Munich Helles

Gold - Scottish Light 60/-

Bronze - Traditional Mead

Thomas Eibner

Bronze - Scotch Strong Ale

Bronze - Baltic Porter

Silver - Traditional Mead

BJ. Haun

Gold - Robust Portern

Joe Weimann

Silver - Smoked Porter

Steve Fletty

Gold - Pymment

Meadmaker of the Year

Jesse Stremcha

Bronze - New England Cider

Homebrew Club of the Year: Saint Paul Home Brewers Club

MN Master of Malt – Winners

All Club Campout

Location: New Ulm, MN

Date: June 30, 2007

MASTER OF MALT

Susan and Bob Ruud - PHC -Trad. Mead -Orange Blossom

ALES

1st - Vince Rokke, PHC - American Pale Ale

2nd - Greg Renkly - MN Timberworts - English Barleywine

3rd - Dave Wright - Fermentals - English IPA

BELGIANS

1st - Steve Monson - MN Timberworts - Belgian Golden

2nd - Al Boyce - CRAZY - Flanders Red

3rd - Gera Exire LaTour - MHBA - Belgian Specialty

LAGERS

1st - Mike Behrendt - CRAZY - Rauchbier

2nd - John Hanson - Fermentals - Vienna Lager

3rd - Susan Ruud - PHC - Eisbock

MEAD

1st - Susan and Bob Ruud - PHC - Trad. Mead - Orange Blossom
2nd - Patrick Medina - MN Timberworts - Strawberry Rhubarb
Melomel
3rd - Al Boyce - SPHBC - Rosehip Metheglin

CASK

No cask ale entries this year

Iowa State Fair HBC

Location: Des Moines, IA
Date: July 21, 2007
Deadline: July 7, 2007
Website: <http://iowastatefair.org>

AHA Club Only – Strong Ales

Location: Russ and Winnie Johnson's Apiary, Elk River, MN
Date: Aug 4, 2007
Deadline: Aug 4, 2007
Website: <http://www.beertown.com/homebrewing/schedule.html>

Minnesota State Fair HBC

Location: Creative Activities Bldg, MN State Fair
Date: August 17-18, 2007
Deadline: August 10, 2007
Website: <http://www.mnbrewers.com/events/mnfair/>

Byggvir' Big Beer Cup

Location: Minnesota Renaissance Festival, Shakopee, MN
Date: Sept 1-3, 2007
Deadline: August 24, 2007
Website: <http://www.rennfestbeercup.com/>

DRAFT HBC

Qualifier: Midwest Homebrewer of the Year
Location: Dayton, OH
Date: Sept 8, 2007
Deadline: Sept. 1, 2007
Website: <http://hbd.org/draft/>

Schooner Cup

Qualifier: Midwest Homebrewer of the Year
Location: Racine, WI
Date: Sept 15, 2007
Deadline: Sept. 7, 2007
Website: <http://www.theschooner.org/>

River City Roundup

Qualifier: High Plains Homebrewer of the Year
Location: Omaha, NE
Date: Sept 15, 2007
Deadline: Sept. 8, 2007
Website: <http://www.rivercityroundup.org/DCF/beer>

FOAM Cup

Qualifier: High Plains Homebrewer of the Year
Location: Tulsa, OK

Date: Sept 22, 2007
Deadline: Sept 14, 2007
Website: <http://www.alemakers.com/>

SAAZ Interplanetary

Qualifier: Masters Championship of Amateur Brewing (MCAB)
Location: Cocoa Beach, FL
Date: Sept 29, 2007
Deadline: Sept 11, 2007
Website: <http://www.saaaz.org/>

The Boiler deadlines:

Do you have a brewing story, or a new technique you would like to share with club members in **The Boiler**?

Send it to:

Ryan Anderson, Editor - news@mnbrewers.com

<u>Issue</u>	<u>Copy Deadline</u>
August 2007	July 25, 2007
Sept 2007	Aug 20, 2007
October 2007	Sept 20, 2007

Is your MhBA membership expired?

Check the expiration date on your mailing label.

Send your check for \$15 to:

MhBA, c/o Paul Dienhart, Treasurer
2344 Nottingham Court
Minnetonka, MN 55305

I would like to receive The Boiler electronically.

Thanks for supporting your club!

CLASSIFIEDS

DOWNLOAD 2007 MHBA YEAR-IN-BEER CALENDAR!

The MhBA's 2007 "Year In Beer" Calendar is now online! It contains not only the dates of the monthly MhBA club meetings, but also deadlines for the High Plains and Midwest Brewer of the Year qualifiers, the MCAB qualifiers, and other local competitions. Download yours today at :

<http://www.mnbrewers.com/2007BeerDates.pdf>

Are you interested in running a classified ad in The Boiler? Contact Ryan Anderson at ryan@mnbeer.com.

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