

The Boiler

February 2011

Next Meeting – February 19, 2011

The annual business meeting will be held on Saturday, February 19, from noon until 3 p.m. at the new [Prairie Ale House](#) in Eden Prairie. The meeting will consist of officer elections, the treasurer's report, and beer tasting. Prairie Ale House is a new pub replacing Timber Lodge at the corner of Highway 5 and Eden Prairie Road. The staff consists of some home brewers, so homebrew is welcome.

The 2011 National Homebrew Competition

The National Homebrew Competition (NHC) is the world's largest international beer competition recognizing the most outstanding homebrewed beer, mead, and cider produced by amateur brewers worldwide.

The First Round of the NHC takes place at nine judging locations in the USA during the month of April. The best of the beer, mead, and cider entries in the regional competitions advance to the Final Round of the competition at the AHA [National Homebrewers Conference](#). NHC winners receive gold, silver, or bronze medals in 28 style categories.

Here are the important dates for the 2011 National Homebrew Competition (NHC) that you will need to know:

Entry Dates	Monday, March 21 through Wednesday, March 30, 2011
Online Registration	Mid-February 2011
First Round Competitions	April 2–23, 2011
AHA Mailing for Final Round	Before May 20, 2011
Final Round Entries	Monday, May 23, through 5 p.m. Monday, June 6, 2011
Final Round Competition	Thursday, June 16, 2011
Awards Ceremony	Saturday, June 18, 2011 in San Diego, CA

For more details please visit: <http://www.ahaconference.org/>

2011 Upper Mississippi Mash Out proved once again to be a great success!

Almost 1,000 beers, ciders, and meads were judged over the weekend. The volume of entries gave all of the judges, stewards, and volunteers plenty to do—speaking of which, a big THANK YOU to all of the MHBA members who helped out. Even before the mash out, plenty of assistance was offered up to sort entries, and promote & organize the event. All of your help makes UMMO one of the biggest and most influential competitions in the country.

The incredible confluence of our area’s brewers is one of the great benefits of this event. Brewers of every stripe, experience level, and background come together, making the UMMO a great event for socializing, networking, and learning from one another. This year we were lucky enough to have professional brewers Dave Berg of Schell’s Brewing, and Jay & Lori Wince of Weasel Boy Brewing, speak to us and humor us during all of our questions.

Our club had a strong showing this year, garnering several awards—winning members and their efforts are listed below.



Steve Piatz, right, judging beer at UMMO

Congratulations to all the winners!

Best Cider	Chris Smith	Ding-a-lingonberry	Minneapolis, MN
Dark Lager	3rd Place, Daniel Dorst	Red Baron Lager	Eden Prairie, MN
Session Bitters	2nd Place, Ted Haland	Afton Bitter	Afton, MN
	3rd Place, Michael Agnew	Mark's Bitter ver. 2.0	Minneapolis, MN
US Pale Ale	3rd Place, Greg Seppelt	Sunshine On The Rye	St. Paul, MN
German Wheat & Rye	3rd Place, Chris Smith	Wheat is Murder	Minneapolis, MN
Specialty Cider & Perry	1st Place, Chris Smith	Ding-a-lingonberry	Minneapolis, MN
Robust Porter	2nd Place, Jim Imbertson	Porter	Maplewood, MN
Belgian Strong Dark Ale	1st Place, Brett Glenna	Oldubbel	Lakeville, MN

Interview with Dave Berg of Schell's Brewery, by Brett Glenna

While at Upper Mississippi Mash Out, I had the opportunity to interview Dave Berg from Schell's Brewing Co. in New Ulm, Minnesota. I want to thank him for speaking at UMMO and for the time he took to sit down with me.

—Brett

WHILE MOST HAVE PROBABLY HEARD YOUR “STANDARD” SPEECH, WHY DON’T YOU GIVE US A QUICK HISTORY OF YOUR BREWING BACKGROUND?

I was head brewer at Water Tower in Eden Prairie from 1997–2003, and at Bandana Brewery in Mankato from 2003–2006. I have been at August Schell Brewing Company in New Ulm from 2006 to current.

ASIDE FROM SANITATION, WHAT IS THE NEXT SINGLE MOST IMPORTANT STEP A HOMEBREWER CAN TAKE TO IMPROVE THEIR BEERS?

Fermentation control: I always tell people that the yeast manufacturers are very smart. They put recommended fermentation temperatures on their products, and you should follow them. Everybody likes to try different yeasts, but sometimes it's important to focus on getting to understand the yeast you're using. Try finding a yeast strain you like on a beer you brew all the time. Get to know how aeration, temperature, and pitching rates affect your beer. Yeast is a very fickle thing and each strain is different. My instructor at school, Dr. Lewis, was very fond of saying that it takes a real idiot to screw up a mash. It's true. At the end of the day you still get beer regardless of your mash. You may be off a degree or two, but you still have beer. You can screw up fermentation in a hurry without control. The closer you get to the bottle (with your process) the more costly the mistakes are.

WHAT IS THE ONE THING YOU WOULD LIKE PEOPLE TO UNDERSTAND ABOUT CRAFT BEER OR THE BEER INDUSTRY IN GENERAL?

It's a business. It looks way more glamorous than it is. It's a lot of hard work. It's like any other job—it looks better from the outside

looking in. That being said, being a brewer is the best job in the world... that sucks.

SO WHEN YOU SAY THE BREWING INDUSTRY IN GENERAL IS A BUNCH OF GUYS DOING THEIR JOBS—YOU MEAN THAT ACROSS THE BOARD? FROM WORKING IN A SMALL BREW PUB TO A LARGE MACRO PRODUCER?

There are people who want to do their job well, whether they are making Budweiser or a double IPA. They take pride in their work. Even if they don't love every beer they make, they do the best job they can.

WHAT RECOMMENDATION WOULD YOU HAVE FOR THOSE PEOPLE WHO DESIRE TO START THEIR OWN BREWERY?

Besides have deep pockets? If you want to have a million dollars in brewing, start off with two million. The advice I would give to someone opening a brewery is no different than the advice I would give to a homebrewer—be very detail oriented and diligent about quality. Quality is everything. Quality and consistency go hand in hand.

WHERE DO YOU SEE THE BREWING INDUSTRY IN 20 YEARS?

The problem right *now* is that we don't have (for the amount of breweries) enough distributors. Many distributors have closed or merged. The net result is that distributors are carrying a lot of brands. This has an effect on brand building.

DO YOU SEE THAT CHANGING?

I see it getting worse. If you continue to have more breweries and you don't have new distributors, it's analogous to classroom size. You have a finite number of teachers, so the class size keeps getting larger—will the students become smarter? Probably not.

WHEN CAN WE EXPECT A STAG SERIES RELEASE TO BE SOLD IN DEAD SQUIRRELS?

Oddly enough, 2010 was a bad squirrel year in New Ulm. So, there's actually a real shortage of squirrels. Which actually may be better, as it

Dave Berg, continued

could really drive up the squirrel price, which in turn will lead to a better bottom line for our brewery. [Editor's note—If you're confused on the squirrel reference, search the term "Brewdog The End Of History" or see:

<http://www.brewdog.com/blog-article/341>]

GIVE ME TWO OF YOUR FAVORITE BEER/BREWING BOOKS—ONE ON THE BEER INDUSTRY, AND THE SECOND ON THE TECHNICAL SIDE OF BREWING.

For a book on the brewing industry I would say *Beer Blast* is a great read. It talks about the battles in the beer industry for the consumer's attention and money. It was written by the guy whose grandfather started the first Heineken distributor in the U.S.

For the technical side of brewing I would say *Technology, Brewing & Malting* by Wolfgang Kunze. It was originally a German book [now in English] and is awesome.

WHAT IS THE BIGGEST MISCONCEPTION ABOUT BREWING/BEER INDUSTRY THAT YOU BELIEVED 10 YEARS AGO?

I probably thought it was just one big happy family in the brewing industry—that everybody was out to help each other—and then you find out that this is not necessarily true. Locally, it probably still holds true; however, the industry really isn't about "local" anymore.



Dave Berg, Assistant Brewmaster at August Schell Brewing Co. of New Ulm, MN

COMPETITION CORNER

Special Mention: Jim Imbertson
earned the **GOLD** with his **Old Ale** at the
[Masters Championship of Amateur Brewing](#)

Location: Houston, TX

Date: 1/23/2011

[Boston Homebrew Competition](#)

Qualifier: Masters Championship of Amateur Brewing

Location: Boston, MA

Date: 2/26/2011

Deadline: 2/12/2011

[20th Annual Reggale & Dredhop](#)

Qualifier: Masters Championship of Amateur Brewing

Location: Denver, CO

Date: 3/6/2011

Deadline: 2/27/2011

[Drunk Monk Challenge](#)

Qualifier: Midwest Home Brewer of the Year,
Masters Championship of Amateur Brewing

Location: Chicago, IL

Date: 3/12/2011

Deadline: 3/4/2011

[IBU Open](#)

Qualifier: High Plains Home Brewer of the Year

Location: Urbandale, IA

Date: 3/13/2011

Deadline: 3/7/2011

Member Profile

This new section of the newsletter does a brief profile of one of our members. Besides learning more about a few of our cohorts, we hope that some different techniques, set-ups, recipes, and more will come out of this so that we can all better ourselves as brewers.

The MHBA has many knowledgeable and experienced brewers, but also many newbies. Maybe some of our new members can pick up on some old tricks and bypass common mistakes, while on the other hand, more experienced members might rethink a practice, or get new ideas here.

*For February 2011, we are profiling member **Neil Bromenshenkel**, who has answered all the usual questions.*



Neil with his portable “brewery on wheels.”

HOW LONG HAVE YOU BEEN HOMEBREWING, AND WHAT GOT YOU INTO IT?

I’ve been homebrewing for 16 years. At the time, being an avid collector of old beer cans and beer memorabilia, I was looking around downtown Duluth for antique stores. I wandered into the Fitger’s Brewery Complex and saw a store called Lake Superior Brewing Company. It was a small store with beer memorabilia and home brewing supplies. I was in heaven. I spoke to the owner and he helped me get starter equipment to brew my own beer. I spent \$85 on equipment, and an extract kit called “American Beer.” It had hopped extract, dry malt extract, and dry yeast. It turned out pretty bad, but kept me going back to the shop to keep brewing. I have been all-grain brewing for the past six years.

WHAT IS YOUR CURRENT BREWING SETUP, AND HOW HAS IT EVOLVED SINCE YOU STARTED?

I started brewing 16 years ago with a 5-gallon kettle, one carboy, and a bottling bucket. Over the years, I purchased another glass carboy for secondary fermentation, and slowly upgraded to a plastic 5-gallon bucket mini-mash system with hundreds of holes that I had to drill in it. As soon as I went to all-grain, I used the 10-gallon Gott cooler mash tun and 5-gallon Gott cooler for my hot liquor tank, and upgraded my kettle to a 15.5-gallon keg.

My current brewing set-up is a two-tier system built with a metal frame and three propane burners. My frame has

casters on it so I can wheel it around and tuck it back in the corner of my garage when I’m done. I use three 15.5-gallon kegs for the hot liquor, mash tun, and boil kettle, and use a pump for re-circulating and transferring. A stainless steel false bottom is used in the mash tun, and a Bazooka T Screen in the boil kettle. I chill with an immersion chiller. I’ve only used glass carboys for fermenting, and I currently have 10 of them. I ferment in my basement, and have a refrigerator dedicated for kegs and bottles. I acquired a small Reddi-wip cooler from a grocery store—it has glass sliding doors on top of it—for kegs.

This year, I want to install an electrical outlet and switch onto my brew system.

WHAT HAS MOST IMPROVED THE QUALITY OF YOUR BEER, OR EASED YOUR BREWDAY?

I’ve been spending more time ensuring that I have a healthy yeast starter and monitoring my pitching rate based on the styles and gravities of the brews. I pay close attention to the PH level of my liquids during brewing and, most of all, fermentation temperatures. As far as making my brew day easier, I get everything prepped and cleaned the night before I brew. I filter my water the night before and measure out how much I need for mashing and sparging. I usually make two batches in one day, so being prepared is key. As far as equipment goes, adding a pump to my system makes things so much easier.

DO YOU HAVE A FAVORITE STYLE TO BREW?

My favorite styles to brew are weizenbocks, wits, and smoked beers, but I also like to brew beers with rye, honey, and recently, coffee. When formulating recipes, I look at other award-winning recipes, and kind of blend a few together to make it my own. I also mainly brew 10-12 gallons at a time, then split the batch into 2 or even 3 carboys, then pitch 2 or 3 different types of yeast to see the differences between beers from the same wort. After that, I choose the beer that came out best and brew it over again to gain consistency. Experimenting makes it fun, and makes you more knowledgeable about how yeast works. Some ferment more cleanly, some attenuate quicker, and they all have their own characters.

DO YOU ENTER ANY OF YOUR BEER INTO COMPETITIONS, AND IF SO, WHAT HAS BEEN YOUR EXPERIENCE WITH THEM?

I love competitions! You gain a lot from judging and getting score sheets back from your beers. I highly recommend everyone enter at least one competition with the beer you think is your best. The score sheets will help you make your beers better, and who knows, you may even win a medal and some cool prizes. I entered my first competition 11 years ago in Colorado and got 2nd place. The second competition I entered was the State Fair in 2005, and got 1st place. Since then, I have won more than 50 medals. I used to send entries to competitions in other states, but now I mainly enter four competitions a year: UMMO, State Fair, Nationals, and Brew Ha Ha in Duluth. This past year, I took the year off from competing, and just experimented and had fun brewing beers that I would normally not brew.

HOW LONG HAVE YOU BEEN AN MBHA MEMBER, AND WHAT WOULD YOU TELL OTHERS WHO ARE CONSIDERING JOINING?

I first joined when I won a free membership in 2005 after placing 1st at the State Fair. It was a very welcoming invite to the club; I went to my first meeting and was introduced in front of all of the club members as being new. In the MHBA, you get to meet so many kind people who share the same hobby and passion that you do. It's also a family occasion to attend meetings. Club members often bring their spouses, children, and parents. The most memorable meetings are the chili cook off, holiday party, and big brew. The MHBA has national award winners, and some of the highest ranked beer judges around. Everyone brings their beer to share at meetings, and if you are looking to get some feedback, members are always willing to give it to you. I have gained some close friends who share my passion by joining the MHBA.

HOW DO YOU OCCUPY YOUR TIME WHEN YOU'RE NOT DOING SOMETHING BEER-CENTRIC?

I am a General Manager for OfficeMax, which keeps me busy. Mostly though, I have a wonderful wife, Kori, and two daughters, Sophi and Signe, with whom I share passions. We travel to the Bahamas and Florida each year, and have recently been involved in supporting Sophi's shark research and conservation campaign along with support from the University of Miami.

Competition Corner, continued

[The Bluebonnet Brew-Off](#)

Qualifier: Masters Championship of Amateur Brewing
Location: Arlington/Dallas/Denton/Ft. Worth
Date: 3/25/2011
Deadline: 2/24/2011

[10th Annual March Mashness](#)

Location: St. Cloud, MN
Date: 3/26/2011
Deadline: 3/13/2011

[BrewMaster's Competition](#)

Location: Florence, WI
Date: 3/26/2011
Deadline: 3/22/2011

[Arizona Mead Cup](#)

Location: Phoenix, AZ
Date: 3/26/2011
Deadline: 3/23/2011

[Mazer Cup International Home Competition](#)

Location: Boulder, CO
Date: 4/2/2011
Deadline: 3/18/2011

[AHA Club-Only: Bock](#)

Qualifier: AHA Club of the Year
Location: Tulsa, OK
Date: 4/23/2011
Deadline: 4/16/2011

February ROTM—Braggot by Steve Piatz

February's Recipe of the Month (ROTM) is for a Braggot, in preparation for the AHA August Club-only Competition (COC). The Braggot will take two to three weeks to ferment out, allowing for a few more weeks of aging and clarifying. If you carbonate it via bottle conditioning, add a couple more weeks, so assume a minimum of three months to get your braggot ready to serve. Overall, that means you really should get yours brewed soon if you want it to be ready for a July determination of the mead to represent the MHBA in the COC.

Braggot Description

From the BJCP Guidelines
(available at <http://www.bjcp.org>)

Aroma: Depending on the sweetness, strength and base style of beer, a subtle to distinctly identifiable honey and beer character (dry and/or hydromel versions will tend to have lower aromatics than sweet and/or sack versions). The honey and beer/malt character should be complementary and balanced, although not always evenly balanced. If a variety of honey is declared, the aroma might have a subtle to very noticeable varietal character reflective of the honey (different varieties have different intensities and characters). If a base style of beer or type of malt is declared, the aroma might have a subtle to very noticeable character reflective of the beer style (different styles and malts have different intensities and characters). A hop aroma (any variety or intensity) is optional; if present, it should blend harmoniously with the other elements. Standard description applies for remainder of characteristics.

Appearance: Standard mead description does not apply due to beer-like characteristics. Clarity may be good to brilliant, although many braggots are not as clear as other meads. A light to moderate head with some retention is expected. Color may range from light straw to dark brown or black, depending on the variety of malt and honey used. The color should be characteristic of the declared beer style and/or honey used, if a variety is declared. Stronger versions may show signs of body (e.g., legs).

Flavor: Displays a balanced character identifiable as both a beer and a mead, although the relative intensity of flavors is greatly affected by the sweetness, strength, base style of beer, and variety of honey used. If a beer style is declared, the braggot should have some character traceable to the style, although the flavors will be different due to the presence of honey. If a variety of honey is declared, the braggot should feature a subtle to prominent varietal character (different varieties have different intensities). Stronger and/or sweeter braggots should be expected to have a greater intensity of flavor than drier, lower gravity versions. The finish and aftertaste will vary based on the declared level of sweetness (dry to sweet), and may include both beer and

mead components. A wide range of malt characteristics is allowable, from plain base malts to rich caramel and toast flavors to dark chocolate and roast flavors. Hop bitterness and flavor may be present, and may reflect any variety or intensity; however, this optional character should always be both suggestive of the base beer style and well blended with the other flavors. Standard description applies for remainder of characteristics.

Mouthfeel: Standard mead description does not apply due to beer-like characteristics. Smooth mouthfeel without astringency. Body may vary from moderately light to full, depending on sweetness, strength, and the base style of beer. Note that stronger meads will have a fuller body. A very thin or watery body is undesirable, as is a cloying, raw sweetness. A warming sense of well-aged alcohol may be present in stronger examples. Carbonation will vary as described in the standard description. A still braggot will usually have some level of carbonation (like a cask bitter) since a completely flat beer is unappetizing. However, just as an aged barleywine may be still, some braggots can be totally still.

Overall Impression: A harmonious blend of mead and beer, with the distinctive characteristics of both. A wide range of results is possible, depending on the base style of beer, variety of honey and overall sweetness and strength. Beer flavors tend to somewhat mask typical honey flavors found in other meads.

Commercial Examples: none of the BJCP classic examples are available in our area.

Braggot	
OG	1.035–1.170
FG	0.990–1.050
SRM	open
IBU	open
ABV	3.5–18%

Note that the style description above builds on the overall mead descriptions in the BJCP Style Guidelines. There are lots of details in the basic mead description, and then there is the specific stuff for braggot, but don't let it throw you—it really is not that complicated. It is

just that mead establishes a new range of details vs. all malt beverages (beer).

Braggot Background

Braggot (also known as bracket, or brackett) seems to be the rare mead style in competitions. It also appears to be the most misunderstood mead style. The misunderstanding probably results from the fact that a braggot contains aspects of both beer and mead. Unlike the BJCP beer categories, the beer aspects of the braggot are nearly wide open, with most of the beer characteristics optional. Obviously, the braggot must have some beer characteristics to even be a braggot, except that no specific beer aspect is required. Likewise, the mead aspects can vary in intensity. Finally, as a mead the strength (original gravity) can range from a low gravity hydromel to a massive sack mead strength. The braggot can range from dry to sweet, while the carbonation ranges from still to sparkling, just as for other mead styles.

So where does that leave you as a braggot maker? The parameters are such that any beer recipe with enough honey added sounds like it is a braggot. It has to come down to a harmonious blend of both the beer characteristics and the mead characteristics. For some unknown reason, it seems that most braggot makers target a fairly dark beer style for the malt aspects, typically styles similar to porters, brown ales, strong Scotch ale, or even barleywines. Most braggots I've encountered have been lightly hopped.

Perhaps the most unusual commercial braggot was "Mead the Gueuze," a product made from a post fermentation blend of 70 percent Hanssens Gueuze and 30 percent Lurgashall Mead. Alas, it appears that Mead the Gueuze is no longer in production. The product was packaged in the traditional (for Lambic) 375 ml green punted bottles with a cork and cage closure. It was carbonated to a very high level—perhaps more so than intended, as opening a bottle required caution to avoid having the cage and cork ripped out of your fingers and launched into your face. The excess carbonation was likely a result of the *Brettanomyces* continuing to ferment the residual sugars present in the very sweet Lurgashall mead.

The Recipe

Rather than a specific recipe, this month's course is more of a general direction toward a type of braggot, with a number of alternate routes to the final destination. Lots of options exist—lots of room for personal interpretation and experimentation. However, the directions only get you to a neighborhood, and you

may want to apply some post-fermentation adjustments to your braggot to achieve the best meld of the characteristics.

To be a little different from the norm, we are going to craft a relatively pale colored and hoppy braggot. The grist is mostly base malts, with a small amount of colored malts to build the complexity up—think of it as something like a California Common. The hop treatment is going for around 40 IBUs with a fair amount of hop flavor and aroma. Even with these benchmarks, there is still a lot of room for variation; the kinds of hops used and the type of honey can make a significant difference in the braggot. For example, a floral hop choice like Sterling would go well with an obviously floral honey choice like orange blossom, or even apple blossom. A resinous hop like Northern Brewer might meld well with a woody honey like mesquite or tupelo. A citrus-like hop such as Cascade, Columbus, or Simcoe might meld well with an orange blossom, mesquite, or cotton blossom honey.

The braggot is developed in two parts. The first part is *just* a beer and is processed as a typical beer until the wort is chilled to fermentation temperature. The second part comes with the addition of the honey. The target for the beer portion is for an original gravity of 1.053 and approximately 40 IBUs. The recipe is for 5.5 gallons of wort, after chilling and before adding the honey. The honey addition will increase the volume—depending on the amount of honey, it could go beyond 6.0 gallons, so be sure you have sufficient fermenter space. Overall, the recipe is going to make a sack strength braggot; you can control the finish (dry, medium, or even sweet) by how much honey you add.

If you want to make standard strength or perhaps a hydromel strength braggot, you will need to do your own recipe development by starting with a smaller beer base. Say, for example, you wanted a hydromel braggot. One way would be to make an Ordinary Bitter or perhaps a Best Bitter, and then add enough honey prior to fermentation to get it to 1.070–1.080 OG.

All Grain Version

The recipe below assumes a mash efficiency of 75 percent, so adjust accordingly for your system. The mash is a single step at 150° F for 30 minutes.

Pounds	Malt
8.82	2-row pilsner
1.10	Dark Munich
0.89	Crystal 40° L
0.44	Victory

The grist above is roughly that of a California Common.

Extract Version

For the extract version, we just replace the base malt with a light extract and conduct a mini-mash of the remaining grist. For the mini-mash, you need to mix the malts with approximately 3.5 quarts of water and hold at 150° F for 30 minutes. Then sparge with approximately another 3.5 quarts of 170° F water.

Pounds	Malt
6.5	Light LME
1.10	Dark Munich
0.89	Crystal 40° L
0.44	Victory

If you do not have the ability to boil the full 7 gallons of wort in 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. Remember, 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.

The Boil

The hop bill is as follows and is based on a 90-minute boil.

Amount (oz)	Hop Variety	Time Left
1.93	Crystal 3% pellets	60 minutes
3.20	Crystal 3% pellets	15 minutes
1.37	Crystal 3% pellets	1 minute

Honey Quantity

The amount of honey is determined by what you are looking for in your braggot. With eight pounds of honey added, the OG is going to be around 1.114, and that is likely to result in a final gravity between the upper end of dry and the lower end of medium-sweet. Remember, the beer component of the wort/must is going to have some unfermentable sugars, so no matter what the OG,

you are not likely to get the OG to go much lower than 1.010–1.016. To get the FG to stop at a higher value, you need to provide enough additional honey to reach the yeast's alcohol tolerance level with a few more SG points to leave behind. Depending on your yeast choice, you may need to increase the OG to 1.130 or even higher to get a FG into the 1.020-or-above range. To get the OG to 1.130 is going to require approximately 10 pounds of honey, while 12 pounds should get you to about 1.145.

Post Boil Processing and Fermentation

The honey is added after the wort is chilled to fermentation temperature. My technique, as for all mead styles, is to do the primary in a large plastic fermenter such as a large bucket. For the braggot, I put the desired amount of honey into the bucket, and then simply run the chilled wort on top of it while stirring to dissolve the honey. For other mead styles, I use nutrients to help the yeast do its job, but the malt portion of the wort/must should provide all the nutrients needed by the yeast. However, a strong stirring once or twice a day for the first four or five days will help drive out the CO₂ and will improve the rate of fermentation.

The yeast choices for the style include the typical mead yeasts such as 71B-1122, D47, and KV-1118, as well as most any ale yeast you are fond of.

ProMash recipe files

As always, they are available at mnbrewers.com—Style of the Month.

Next

The recipe for the next issue is TBD. If you have recipe ideas, questions, or suggestions, let me know at sjpiatz@gmail.com.

THE BOILER

Do you have a brewing story, question, technique, tip, photograph, or story idea that you would like to share with local homebrewers? Send it to Brett Glenna at brettglenna@gmail.com.

Competition Corner, continued

[World Cup of Beer](#)

Qualifier: Masters Championship of Amateur Brewing
Location: Berkeley, CA
Date: 4/2/2011
Deadline: 3/12/2011

[Great Lakes International Cider & Perry Pro/Am Competition](#)

Location: Grand Rapids, MI
Date: 4/2/2011
Deadline: 3/25/2011

[AHA Club-Only: American Ales](#)

Qualifier: AHA Club of the Year
Location: Charlotte, NC
Date: 4/10/2011
Deadline: 4/3/2011

[AHA NHC First Round Midwest Regional](#)

Qualifier: AHA Club of the Year
Location: Madison, WI
Date: 4/9/2011
Deadline: 3/30/2011

[Between the Bluffs Homebrew Competition](#)

Location: LaCrosse, WI
Date: 4/24/2011
Deadline: TBD

[Titletown Open](#)

Location: Green Bay, WI
Date: 4/30/2011
Deadline: 4/22/2011

[Big and Huge](#)

Location: Madison, WI
Date: 4/25/2011
Deadline: 4/17/2011

[Mead Free or Die](#)

Location: Manchester, NH
Date: 4/24/2011
Deadline: 4/12/2011

[BOSS Chicago Cup Challenge](#)

Qualifier: Midwest Home Brewer of the Year
Location: Chicago, IL
Date: 4/28/2011
Deadline: TBD



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