

boiler



**Adventures
in Brewing**



Minnesota Home Brewers Association

2344 Nottingham Court
Minnetonka, MN 55305

<http://www.mnbrewers.com>

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Foam Floats to the Top

It always seems to me that there is never enough time to get the things you really want to do done, especially in the summer. Even good intentions to fire up the brewery get set aside for beer festivals, camping trips, picnics, and other activities. Hopefully you are finding enough time to keep your supply of homebrew plentiful.

A big thanks to Blake from moto-i for hosting June's meeting and giving a tour of the only sake brewpub outside of Japan. His passion and dedication to the brewpub shows in the quality product he serves. The food was also top notch. If you missed the meeting you should plan to stop and check out moto-i for yourself.

I want to also thank Juno Choi for his support in allowing the club to set up a booth at the St. Paul Summer Beer Fest. We signed up some new members and passed out information about the club to those in attendance. This was the first year of the festival, but from the apparent success it looks to be a yearly fixture on the beer calendar.

Prost!
Chris Smith, MHBA President

News Update

"Gera is not dead!" Sources at the All-Club Campout report that Gera has been found and is alive and well.

July Meeting Review

by Brock Ray

A big thanks to Eric and Alyssa Biermann for hosting the July meeting / Club picnic. After our customary toast to Jimmy Carter, we got a bevy of information on upcoming club events, including the 3rd Annual Byggvir's Big Brew Cup, which you can learn more about in this issue of *Boiler*. We also found out that the Twin Cities has been chosen to host next year's Brewer's Association annual conference. This means a lot of work for the MHBA, as we're in charge of Club Night and providing commemorative beer for all of the attendees. If you're interested in helping out, contact club president Chris Smith (csmitty42@yahoo.com).

Speaking of Chris, after our big update on upcoming events, he gave a very thorough presentation on cleansers and sanitizers. Chris's briefing included the difference between the two types of products, as well as overviews of how to use (and how not to use) several of the most popular varieties.

Gera Exire LaTour and Joel Stitzel then judged member beers from July's Style of the Month, Rauchbiers (22A), as well as beers from June's Style, Scottish Light 60.

All in all it was a fabulous time. Great food, fantastic beer, and wonderful brewers. See you all at the next one.



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July Recipe of the Month

Fruit Cider

by Steve Piatz

July's recipe of the month (ROTM) is for a Fruit Cider in preparation for the October meeting. The Fruit Cider will take about 7 to 10 days or so to ferment out and perhaps a couple of weeks to drop clear. If you are carbonating your cider (not required) and are bottle conditioning you should allow a couple of weeks for the bottles to carbonate, that means you really should get yours brewed in July or early August if you want it ready for the October meeting. Of course, you don't have to bottle condition the cider; kegging it could save you a few weeks.

DESCRIPTION

From the description of the Fruit Cider in the BJCP Guidelines available at <http://www.bjcp.org>. This is a cider with other fruits or fruit-juices added - for example, berry. Note that a "cider" made from a combination of apple and pear juice would be entered in this category since it is neither cider nor perry. **Aroma/Flavor:** The cider character must be present and must fit with the other fruits. It is a fault if the adjuncts completely dominate; a judge might ask, "Would this be different if neutral spirits replaced the cider?" A fruit cider should not be like an alco-pop. Oxidation is a fault. **Appearance:** Clear to brilliant. Color appropriate to added fruit, but should not show oxidation characteristics. (For example, berries should give red-to-purple color, not orange.) **Mouthfeel:** Substantial. May be significantly tannic depending on fruit added. **Overall Impression:** Like a dry wine with complex flavors. The apple character must marry with the added fruit so that neither dominates the other. **Comments:** Entrants MUST specify carbonation level (still, petillant, or sparkling). Entrants MUST specify sweetness (dry or medium). Entrants MUST specify what fruit(s) and/or fruit juice(s) were added.

Locally available classic commercial examples of Fruit Cider include AEPelTreow Red Poll Cran-Apple Draft Cider (WI).

	FRUIT CIDER
OG	1.045 – 1.070
FG	0.995 – 1.010
ABV	5 – 9%

BACKGROUND

In the early colonial days, hard cider (just called cider then) was a popular drink. The colonists from the United Kingdom brought a tradition of growing apples and making cider with them to the “new” world. Cider is easy to make and does not require a lot of equipment like beer does. There is no boiling required. It served as a way to preserve the annual apple crop in a time before refrigeration.

In the colonial times, people planted apple varieties known for their contribution to cider making. Many of these varieties are rare these days because their fruit is not “grocery store pretty.” Older references on cider making call for blends of these varieties. While cider apples are still grown in New England, the mainstay of some of the historic varieties is in Europe. Alas, most commercial “cider”, really just apple juice, we can buy is blended for drinking taste not for fermenting or more importantly the taste after fermentation.

RECIPE

The recipe target is for an original gravity of about 1.055. The recipe is for 5 gallons of cider. We are going to use everyday grocery store “cider,” just look for a version that has been pasteurized and not treated with preservatives like sorbate. Pasteurization might change the flavor a little, but preservatives will make it nearly impossible to ferment the juice.

Most commercial apple juices are fairly low in original gravity so I like to push the OG up with some sugar. Plain old white table sugar, sucrose, is just fine for raising the OG – our target is somewhere near 1.055. I say somewhere around 1.055 since cider is really a product that has annual variation

in OG, but we are starting with grocery store juice.

After you boost the OG to about 1.055 it is time to add the fruit. Once again, the grocery store has what we need. I use 2.25 pounds (three 12-ounce bags) of frozen raspberries. The fruit goes in the primary fermenter. Alternatively, you can use other fruits you might have available. In general, I find even with fresh fruit that it work best to freeze the fruit first so as to help breakdown the fruit so you can extract all the flavors and aromas more easily.

For fruit cider and mead, I do my primary in a six-gallon bucket. Since the OG is much lower than any mead, I just add a teaspoon of yeast nutrient to the primary. Remember that you want to work the fruit back into the must once or twice a day and that is easier in a bucket when you can just remove the lid and stir with your sanitized spoon.

POST-“BOIL” PROCESSING AND FERMENTATION

The yeast choices for the style include most of the dry wine yeasts as well as the liquid cider strains. For the first four or five days you need to mix the fruit that will be floating on the top of the fermenter back into the liquid – once or even twice a day helps capture the fruit essence. In addition, stirring the fruit into the must will release a bunch of the dissolved CO₂ and that helps the yeast out, CO₂ is toxic to yeast.

If left to run its course, the cider will likely finish with a SG below 1.000. Some people have had success with stopping the fermentation before it gets that low by chilling to near freezing once the desired SG is reached. I find that approach problematic, I might not be around the fermenter at the right time on the right day and even if I was the fermentation might still continue if the cider warms up.

My approach is to sweeten the cider after it has finished fermenting and has dropped clear. Only after the cider has cleared and racked off the yeast and treated with sorbate according to the directions on the sorbate package, I start experimenting to find the proper sweetness level. Make a really concentrated sugar (a cup of sugar in just enough water to get it to dissolve) solution and pour a measured amount (say three ounces) of your cider into each of several glasses. Add five drops of sugar solution to a glass, a 10 to the next and so on for four or so glasses. Now taste them and determine

which tastes best. At this point you can determine how many drops of the sugar solution you will need for the amount of cider you have ready to bottle or keg.

Note that sweetening the cider is not a good idea if you are making a sparkling cider and using bottle conditioning, the yeast will likely consume all the sweetener and result in glass grenades. An alternative sweetener is the frozen apple juice concentrate in the grocery store, to enhance the apple character be sure to use one that is all apple juice and not mostly sugar.

REFERENCES

No ProMash recipes this month.

Wikipedia, <http://en.wikipedia.org/wiki/Cider>

NEXT

In August, the Boiler ROTM will have a recipe for a Belgian Strong ale in preparation for the November meeting and AHA CoC. If you have recipe ideas, questions, or suggestions let me know at sjpiatz@gmail.com.

Upcoming Club Events

2009 Inter-Club Campout

July 31-August 2 – Buffalo Campground
Duluth, MN

The Northern Ale Stars of Duluth & Superior are hosting an Inter-Club Campout July 31 - Aug. 2 at the Buffalo Campground in Duluth. The cost is \$12.00 per person, per night (tent or trailer). We will be in their group camping area which has picnic tables, fire rings, and electrical hook-ups.

There are no water lines in the group area, but water is available at the main building. Those with trailers can fill their tanks there. The campground is next to the Willard Munger trail, so bring your bikes. They also have a softball field and volleyball courts we can use. Pets are allowed. Saturday, August 1st is National Mead Day so, of course, we will be celebrating by making and drinking mead.

Campground link:

<http://www.campingfriend.com/BuffaloValley/default.asp?source=GCA>

MHBA Family Picnic

Saturday, August 8th (9 a.m.-6 p.m.)

Lake Rebecca Park Reserve - Rockford, MN

We have reserved the "Hilltop" picnic area at Lake Rebecca and have a permit to bring in homebrew. Hilltop has a big shelter, lots of tables and they say it holds 1,000 people including the surrounding wooded area. The shelter has a huge grill, electricity and there are smaller grills nearby.

Lunch will be pot luck with the main grill lit up and available around noon for anyone to use. Thanks to the official permit, we can bring in kegs, etc.!

The Jockey Box will be available. But, we do need to have all beer out of the area by 6 p.m.

There is parking and restrooms and it's a short walk to the lake. Bring your boat, canoe, fishing stuff, and bathing suit!

There are also biking and hiking trails that go past the picnic area; and room for volleyball, but we need to bring or rent a net and equipment. If someone would like to arrange that, please contact Mike Behrendt at <MGBrew@comcast.net>.

Horseshoe courts are nearby and open to the public; we also need to bring or rent equipment. There's plenty of open area for any other activities.

For details on the Lake Rebecca Park Reserve and directions click this link: <http://www.threeriversparkdistrict.org/parks/park.cfm?pid=12>

2010 NHC is coming to Minnesota!

It was announced at the 2009 National Homebrew Conference that Minnesota would be the next location to host the conference in 2010. The conference will be held on June 17-19 at the Bloomington Sheridan Hotel. Save the date!

This will be a wonderful opportunity to showcase our club and our club members on a national level for the rest of the homebrewing community. The conference will include many educational seminars, product demonstrations, a professional brewers' night, club night, and many pre-conference activities.

The planning is just getting underway but we will need lots of club volunteers to make this a memorable event. As a club, we will need to provide beer for our booth at Club Night along with beer to serve at various times in the hospitality suite. We will also need volunteers to serve beer at different points throughout the conference. So mark your calendars for the premier homebrewing event of the year and help us keep the Minnesota and the Twin Cities on the beer map.

Upcoming Homebrew Competitions

7th Annual Minnesota State Fair Homebrewed Beer, Mead and Cider Competition

Blue Ribbon... Beer?! That's right! As part of 'The Great Minnesota Get-Together,' the Minnesota Home Brewers Association and St. Paul Homebrewers Club will be hosting the 7th Annual Minnesota State Fair Homebrewed Beer, Mead and Cider Competition.

Online registration will be open from July 22-August 14. You can drop off your entries in person August 6-14 at either Midwest Supplies or Northern Brewer. Mail-in entries will ONLY be accepted at Midwest Supplies.

Judging will take place Friday, August 21 and Saturday, August 22 at the Creative Activities Annex on the State Fairgrounds. Friday: sessions at 5 p.m. and 7:30 p.m. Saturday: sessions at 8:30 a.m., 11 a.m., and 1:30 p.m. Best of Show judging and awards will be held during the Minnesota State Fair on Saturday, August 29th at 1 p.m. on the Education Building's outdoor stage.

We need judges and stewards for this event. Stearding is a great way to see what happens at a homebrew competition. The stewards assist the judges by getting beers from the cellar, managing the paperwork and helping with any other requests. Often the judges will pour beer for the steward and let them taste along.

Please join us for a fun competition! To volunteer, contact competition organizer Sarah Stremcha at ssstremcha@gmail.com. To judge or steward, sign-up online at www.mnbrewers.com/events/mnfair. Scroll down to the

“Judging” section. Once you register in the database, it will allow you to select specific times you are available and whether you would like to judge or steward.

Byggvir's Big Beer Cup

Huzzah! Once again, Byggvir's Big Beer Cup will be held at the Minnesota Renaissance Festival over Labor Day Weekend. This year's dates are September 5-7.

Got that special historic beer recipe that you have been meaning to try out? We are accepting entries for historic beers, as well as other styles (including mead and ciders) appropriate for the time period from August 1-31. Drop-off locations are: Midwest Supplies, Northern Brewer, and Still H2O. Last year, we had more than 100 entries, with pairs of hand-made drinking vessels and gift certificates given out for Best of Show, First and Second Runner-Up.

Get your kicks wearing a monk robe while talking about how to brew? Want to help out at a low-key, but fun contest? We are still looking for volunteers. Send me an email: gera_latour@hotmail.com.

Want to see if you can smell malt through the wafting aroma of turkey legs? We welcome judges of all skill levels – even ones who have never judged before (but you do need to be at least 21 years old). The contest will be scheduled so that you have plenty of time to enjoy all that the Middle Ages have to offer. Want more incentive? Helping us out at the event gets you into the Festival for free on that day. We hope to see you there – don't forget your codpiece.

For more information about the contest, including a list of accepted brewing styles, entry information, and judge/steward sign-up, check out our website: www.rennfestbeercup.com.

2009 **Byggvir's** Big Beer Cup

**BREW.
DRINK.
BE MERRY.**

Beer, Mead and Cider Contest
Entries accepted from
August 1 to August 31

Judging will be on
September 5 to 7
Labor Day Weekend at the
Minnesota Renaissance Festival

Two bottles, \$500 per entry

Sponsors
Renaissance Festival
NORTHERN BREWER
MIDWEST
STILL H2O

Presented by the Minnesota
Home Brewers Association

www.rennfestbeercup.com

Flyer for 2009 Byggvir's Big Beer Cup. Designed by Brock Ray.

Upcoming Beer Events

See MNBeer.com and mnbrewers.com/calendar.php for more information and events:

July 14: Haskell's Annual Wine & Beer Cruise

July 15: ABR Tickets on Sale

July 16: Goose Island Fleur Kick-Off

July 17: Flat Earth Brewery Tour

July 18: Beer Dabbler Highland Fest

July 21: Lift Bridge Beer Dinner at Ngon

July 25: 16th Annual Brewfest

July 30: Flat Earth Night

August 1: Vine Park Brews Cruise

August 5: Surly Firkin at Edina Grill

August 5: Dinner on the Farm

August 14: Brew at the Zoo

August 15: Groveland Tap Summit Summer Party

September 12: Autumn Brew Review

September 19: SurlyFest

October 24: Darkness Day



August Recipe of the Month

Belgian Golden Strong Ale

by Steve Piatz

August's recipe of the month (ROTM) is for a Belgian Golden Strong Ale in preparation for the November meeting and AHA Club-Only Competition for Belgian Ales. Any Belgian Ale (BJCP category 18) is eligible for the AHA CoC, but this article only covers the Belgian Golden Strong Ale. The Belgian Golden Strong Ale will take about 10 to 12 days or so to ferment out. Following the Duvel process, you need three weeks of "lagering" after the primary fermentation before even carbonating the beer. If you are bottle conditioning (recommended) you should allow a couple of weeks for the bottles to carbonate. The full Duvel process also requires six weeks of aging of the bottled beer after it is carbonated before it is ready to drink. That means you really should get yours brewed now if you want it ready for the November meeting. Of course, you don't have to bottle condition the beer – kegging could save you a few weeks.

DESCRIPTION

From the description of the Belgian Golden Strong Ale in the BJCP Guidelines available at <http://www.bjcp.org>. **Aroma:** Complex with significant fruity esters, moderate spiciness and low to moderate alcohol and hop aromas. Esters are reminiscent of lighter fruits such as pears, oranges or apples. Moderate spicy, peppery phenols. A low-to-moderate yet distinctive perfumy, floral hop character is often present. Alcohols are soft, spicy, perfumy and low-to-moderate in intensity. No hot alcohol or solventy aromas. The

malt character is light. No diacetyl. **Appearance:** Yellow to medium gold in color. Good clarity. Effervescent. Massive, long-lasting, rocky, often beady, white head resulting in characteristic “Belgian lace” on the glass as it fades. Flavor: Marriage of fruity, spicy and alcohol flavors supported by a soft malt character. Esters are reminiscent of pears, oranges or apples. Low-to-moderate phenols are peppery in character. A low-to-moderate spicy hop character is often present. Alcohols are soft, spicy, often a bit sweet and are low-to-moderate in intensity. Bitterness is typically medium-to-high from a combination of hop bitterness and yeast-produced phenolics. Substantial carbonation and bitterness leads to a dry finish with a low to moderately bitter aftertaste. No diacetyl. **Mouthfeel:** Very highly carbonated. Light-to-medium body, although lighter than the substantial gravity would suggest (thanks to sugar and high carbonation). Smooth but noticeable alcohol warmth. No hot alcohol or solventy character. Always effervescent. Never astringent. **Overall Impression:** A golden, complex, effervescent, strong Belgian-style ale.

Comments: Strongly resembles a Tripel, but may be even paler, lighter-bodied and even crisper and drier. The drier finish and lighter body also serves to make the assertive hopping and spiciness more prominent. References to the devil are included in the names of many commercial examples of this style, referring to their potent alcoholic strength and as a tribute to the original example (Duvel). The best examples are complex and delicate. High carbonation helps to bring out the many flavors and to increase the perception of a dry finish. Traditionally bottle-conditioned (“refermented in the bottle”). **Commercial Examples:** Duvel, Hapkin, Lucifer, Brigand, Judas, Delirium Tremens, Dulle Teve, Piraat, Great Divide Hades, and Avery Salvation.

BELGIAN GOLDEN STRONG ALE	
OG	1.070 – 1.095
FG	1.005 – 1.016
SRM	3 – 6

IBU	22 – 35
ABV	7.5 – 10.5%

BACKGROUND

The style was originally developed by the Moortgat brewery after WWII as a response to the growing popularity of Pilsner beers. However, apparently, the current pale-colored version only has been around since the early 1970s. A very common misunderstanding of the Strong Belgian styles is that the sugar adds sweetness to the beer, but that is NOT true. The sugar is mainly used to reduce the body of a fairly strong beer. Since the sugar is 100% fermentable, it does not result in a sweet beer.

Recipe

The recipe target is for an original gravity of 1.069 and about 30 IBUs. Note that the target OG is just below the BJCP lower limit, but it matches the classic example, Duvel. The recipe is for 5.5 gallons of wort. That should give you a full five gallons of beer in the fermenter after the typical losses in the kettle.

ALL-GRAIN VERSION

The recipe below assumes a mash efficiency of 75% so adjust accordingly for your system. For the mash, we are going simple with a single rest at 149° F. We need a low mash temperature to get a highly fermentable wort required for the style. A quality, 2-row pilsner malt is essential for the soft malt characteristics. Remember, in general, pilsner malts are lighter colored than pale ale malts.

While you can use more expensive sugars, I generally use plain ol’ table sugar (sucrose) from the grocery store. If you use a different type of sugar, be sure it does not add any color or flavor, this is a delicate style and flavor or color contributions from the sugar are NOT welcome. One obvious alternative sugar would be the corn sugar (dextrose) most of us use for bottle conditioning our beers. The sugar is just to help push the original gravity without adding body or even sweetness to the beer. The sugar also helps lighten the color of the beer (when compared to an equivalent OG beer made with all malt).

POUNDS	MALT
10.25	Pilsner Malt
2.10	Sugar

EXTRACT VERSION

For the extract version, you need the lightest colored extract you can find. You also need the extract to be highly fermentable. If your extract choice is not highly fermentable (many aren't) you should consider increasing the percentage of fermentable that come from sugar to compensate. Remember, you want a dry and crisp beer.

AMOUNT (POUNDS)	INGREDIENT
6.10	Light Dry Malt Extract
2.10	Sugar

If you do not have the ability to boil the full seven gallons of wort in the extract recipe try for the largest boil you can handle. If your boil volume is significantly below seven 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.

WATER

You should produce this beer with relatively soft to moderately hard water. With the highly alkaline (carbonate) water like from most of the deep wells in the metro area, I would suggest blending your tap water as one part tap water to two parts of distilled or reverse osmosis water – to reduce the hardness.

THE BOIL

The hop bill is as follows and is based on a 90-minute boil even though the hops don't go in right at the start of the boil:

AMOUNT (OZ)	HOP VARIETY	TIME LEFT
1.25	5.2% Styrian Goldings pellets	65
0.63	5% Saaz pellets	30

POST-BOIL PROCESSING AND FERMENTATION

The yeast choices for the style include Wyeast Belgian Strong Ale (1388) and White Labs Belgian Golden Strong Ale (WLP570). Be sure to use a starter to grow enough yeast, big beers like this one need even more yeast cells than 1.050 OG ales. Both the yeast strains are claimed to have originated from Duvel, though the folks at Moortgat were unwilling to part with a yeast sample when we toured.

The fermentation profile used at Moortgat is essential to getting the proper aroma and flavor profile for the style. At Moortgat, the yeast is pitched when the wort is in the 61-64° F range, over the 120 hours of primary fermentation the temperature is allowed to increase to 79-84° F. As homebrewers, our carboys typically won't naturally increase in temperature nearly that much (due to the yeast activity) like a large brewery tank so we have to use external heat to get the temperature increase.

For secondary, Duvel is chilled to 27° F for three weeks before bottle conditioning. The style really does best with bottle conditioning, Duvel is carbonated to 4.25 volumes. So, at the end of the 27° F conditioning period it will take 6.35 ounces of sugar to carbonate five gallons of the beer in the bottles. After filling the bottles, hold them around 75° F for 10 to 15 days to allow the yeast to generate the carbonation. To completely match the Duvel production process, the bottles then need to be stored at 41° F for six weeks before pouring into your glass.

One caveat when following the full Duvel process: the 27° F three-week aging period may well leave you with very little yeast in solution to carbonate the beer. On the commercial level they re-dose the beer with yeast from a fresh batch; but again, as homebrewers we probably aren't set up to do that. You can just add a packet of your favorite dried yeast right at bottling time, the yeast isn't likely to add much (or any) flavor/aroma to the beer.

REFERENCES

Stan Hieronymus, Brew Like a Monk, Brewers Publications, 2005.

ProMash recipe files

As always, the recipes in both HTML and ProMash format are available at http://mnbrewers.com/events/sotm/SOTM_recipes.html.

NEXT

In September, the Boiler ROTM will have a recipe for a Traditional Bock in preparation for the December meeting. If you have recipe ideas, questions, or suggestions let me know at sjpiatz@gmail.com



Competition Corner

AHA National Homebrew Competition Finals

Location: Oakland, CA

Date: 6/18/2009

Website: <http://www.beertown.org/events/nhc/index.html>

Twin Cities Winners:

Curt and

Cathy Stock: Bronze – Classic American Pilsner

Silver – Cream Ale

Silver – Other Fruit Melomel

Bronze – Open Category Mead

Steve Piatz:

Bronze – Fruit Beer

Gold – Metheglin

Eric Anderson: Gold – Munich Dunkel

Todd Murley: Gold – Weizen/Weissbier

Kristen and

Orsolya England: Gold – Berliner Weisse

Paul Dienhart: Gold – S/H/V Beer

Steve Fletty: Silver – Wood-Aged Beer

Thomas Eibner: Gold – Melomel

Jesse Stremcha: Gold – Fruit Cider

AHA Club-Only: Style Amber Hybrid

Qualifier: AHA Club of the Year

Location: Westminster, CO

Date: 8/23/2009

Deadline: 8/19/2009

Website: http://www.beertown.org/homebrewing/club_only/schedule.html

Iowa State Fair

Location: Des Moines, IA
Date: 8/2/2009
Deadline: TBD
Website: <http://www.iowastatefair.org/>

Minnesota State Fair Homebrew Competition

Location: St. Paul, MN
Date: 8/14-15/2009
Deadline: 8/7/2009
Website: <http://www.mnbrewers.com/events/mnfair>

Washington Mead and Cider Cup

Location: Kent, WA
Date: 8/15/2009
Deadline: 8/12/2009
Website: <http://www.impalingalers.org/>

Brewmasters Competition

Location: Florence, WI
Date: 8/29/2009
Deadline: 8/22/2009
Website: <http://www.tricountyfermenters.com/>

Byggvir's Big Beer Cup

Location: Shakopee, MN
Date: 9/5-7/2009
Deadline: 8/31/09
Website: <http://www.rennfestbeercup.com/>

Blue Ridge Brew Off

Qualifier: Masters Championship of Amateur Brewing
Location: Asheville, NC
Date: 9/12/2009
Deadline: 9/6/09
Website: <http://maltsters.org>

River City Roundup

Qualifier: High Plains Home Brewer of the Year
Location: Omaha, NE
Date: 9/12/2009
Deadline: 9/4/09
Website: <http://www.omahops.org/rcr>

DRAFT Dayton Beerfest

Qualifier: Midwest Home Brewer of the Year
Location: Dayton, OH
Date: 9/12/2009
Deadline: 9/2/09
Website: <http://hbd.org/draft/>

Schooner Homebrew Championship

Qualifier: Midwest Home Brewer of the Year
Location: Racine, WI
Date: 9/19/2009
Deadline: 9/8/09
Website: <http://www.theschooner.org/>

Celestial Meads Equinox Mead Competition

Location: Anchorage, AK
Date: 9/26/2009
Deadline: TBD
Website: <http://greatnorthernbrewers.org/>

FOAM Cup

Qualifier: High Plains Home Brewer of the Year
Location: Tulsa, OK
Date: 9/27/2009
Deadline: 9/20/2009
Website: <http://alemakers.com>

Minnesota Homebrewers Association

Classifieds

Are you interested in running a classified ad in The Boiler? Contact Chip Walton at chipaway@hotmail.com

Boiler Deadlines

Do you have a brewing story, question, technique tip, photo, or story idea you would like to share with local homebrewers? Send it to Chip Walton at chipaway@hotmail.com

Issue	Copy Deadline
August 2009	July 20, 2009
September 2009	August 20, 2009
October 2009	September 20, 2009

Club Leadership

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Adventures in Brewing

“It always seems to me that there is never enough time to get the things you really want to do done, especially in the summer. Even good intentions to fire up the brewery get set aside for beer festivals, camping trips, picnics, and other activities. Hopefully you are finding enough time to keep your supply of homebrew plentiful.”

