

The BOILER

Newsletter of the Minnesota Homebrewers Association March 2005

CLUB MEETING – March 5, 2005: 2nd Annual Chili Cook-Off and Swap Meet 1-4pm

Fire up your kettle, but not for brewing! Dig out your favorite chili recipe, or invent a new classic, because Saturday, March 5, from 1-4 at the CSPS Hall in Saint Paul, the club meeting will focus on the annual **Chili Cook-Off** and **Equipment Swap Meet**. After the swap, we will gorge ourselves on club members' best chilies while select judges decipher the various heats (pun intended) to determine the best of show. Make a batch of your best chili, then enter it in one of three categories:

- **Red chili** - meat but NO beans
- **Vegetarian chili** - no meat
- **Open** - meat, beans, green, whatever

Bring it HOT and Ready To Eat!

There are prizes for each category, but the overall winner goes home with the **Chief Chili Pepper Trophy!** Mark your calendar for Saturday, March 5, from 1-4 at the CSPS Hall in Saint Paul, dig out your under-used brewing equipment, and cook up a batch of chili. **BYO** Crock pots and **extension cords**. Bowls, spoons, and fire extinguishers provided. Yee-haw!!

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

Welcome to the **MHbA** – the **Minnesota Home Brewer's Association**. Welcome to our club. **Our** club – that is the focus of the column this month.

So what is the MHbA? Our charter says "The general purpose shall be the practice and study of

the art and science of brewing and the gathering, dissemination, and perpetuation of facts and knowledge of those subjects". Practicing brewing and disseminating facts and knowledge – I think we are pretty good at that. At least we have been pretty good about the brewing – we do have many excellent brewers.

The gathering, dissemination, and perpetuation of facts and knowledge are things we are working to improve. This year, expect to see more timely newsletters, complete with meetings and events highlighted each month. Expect to see more of the sanctioned club events like **Big Brew**, **Mead Day**, and **Teach a Friend to Homebrew**. Expect to see more of what you want to see in our club.

I said in the beginning that I wanted to focus on **Our** club this month. The key word in that phrase is "**Our**". You elected the officers that oversee the functions of the club but the bottom line is this is **Our** club. If you come to every meeting and help organize and participate at events, **Thank You!** You already understand that this is **Our** club. If you come to the **Christmas party** or the **Campout** or the **Chili contest** and enjoy **socializing with your brewing friends**, **Thank You!** You already understand that this is **Our** club. If you are just starting in club and are just reading the newsletter, waiting to be asked to join in at an event, **Thank You!** You also understand that this is **Our** club. **Our** club is a reflection of all of its members doing all that they choose to do. **If you want Our club to be better or do more things, help us do things better and do more things.** If you have a great idea or activity for the club, offer to help organize it so it goes from idea to event. This is **Our** club and I'm proud to be your president.

Cheers, **Jonathan Crist**



2005 MhBA Club Calendar

Clip out this page and paste it to your refrigerator to stay informed on all MhBA events for 2005!

MARCH

- Mar 5 **CLUB MEETING: Swap Meet and Chili Cook-Off (CSPS)**
Mar 5 Awards Ceremony: IBU Open
Mar 8 BJCP Class #10
Mar 9 Entry Deadline: March Mashness
Mar 12-13 Judging: March Mashness
Mar 13 Brew MAY STYLE OF THE MONTH: Extract Beers (COC)
Mar 13 Judging: IBU Open
Mar 15 BJCP Class #11
Mar 19 Awards Ceremony: March Mashness
Mar 22 BJCP Class #12
Mar 29 AHA Club-Only Competition: SOUR BEERS @ BJCP Class
Mar 29 BJCP Class #13

APRIL

- Apr 2 **CLUB MEETING – Rock Bottom, Mpls, 2pm**
Apr 2 Entry Deadline: AHA Club-Only Competition: Extract Beers
Apr 5 BJCP Class #14
Apr 9 Brew JUNE STYLE OF THE MONTH: Roggenbier
Apr 9 Anne Hills - Old Kitchen Rug Brewery House Concert
Apr 15 Entry Deadline: AHA Natl Homebrew Competition
Apr 16 BJCP TEST
Apr 17??? Hot Luck Party - Floyd's Bar in Victoria, MN
Apr 29-30 Judging: AHA Natl Homebrew Competition 1st Round

MAY

- May 7 **CLUB MEETING: AHA Big Brew Day**
May 14 Brew JULY STYLE OF THE MONTH: Imperial IPA
May 21 Bill Miller - Old Kitchen Rug Brewery House Concert

JUNE

- Jun 11 Brew AUG STYLE OF THE MONTH: Belgian/French Ales (COC)
Jun 16-18 AHA National Conference - Baltimore, MD
Jun 26 **CLUB MEETING: Eric & Kim Olson's house - Hot Tub/Pool Party**

JULY

- Jul 9 Brew SEP STYLE OF THE MONTH: Euro Amber Lager (COC)
Jul 16 **CLUB MEETING: Intra-Club Campout (Summer Sizzler)**

- Jul 20 Entry Deadline: Minnesota State Fair Homebrew Competition
Jul 30 Becky Schlegel Band - Old Kitchen Rug Brewery House Concert

AUGUST

- Aug 5 **CLUB MEETING: AHA Mead Day – Thomas Eibner's house**
Aug ?? Entry Deadline: AHA Club-Only Competition: Belgian and French Ale (Cat. 16)
Aug 12 Great Taste of the Midwest, Madison, WI
Aug 13 Brew OCT STYLE OF THE MONTH: Baltic Porter (COC)
Aug 20 Judging: Minnesota State Fair Homebrew Competition
Sep 4- Aug 27 Entry Deadline: River City Roundup Awards Ceremony: Minnesota State Fair Homebrew Competition

SEPTEMBER

- Sep ?? Entry Deadline: AHA Club-Only Competition: European Amber Lagers (Cat. 3)
Sep 10 Brew NOV STYLE OF THE MONTH: Belgian Blonde Ale
Sep 11 Judging: River City Roundup
Sep 11 Awards Ceremony: River City Roundup
Sep ?? Entry Deadline: FOAM Cup
Sep 17 Rolling Blunder Revue - Old Kitchen Rug Brewery House Concert
Sep 23- Sep 4 Judging: FOAM Cup
Sep 24 ? Awards Ceremony: FOAM Cup
Sep 25- Oct 8 Entry Deadline: Hoppy Halloween
Sep 29- Oct 1 Great American Beer Festival - Denver, CO.

OCTOBER

- Oct ?? Entry Deadline: AHA Club-Only Competition: Baltic Porter (Cat. 12C)
Oct 8 Brew DEC STYLE OF THE MONTH: Christmas Winter/Spiced
Oct 15 The Dreamsicles - Old Kitchen Rug Brewery House Concert
Oct 22 or 29 Judging: Hoppy Halloween
Oct 23 or 30 Awards Ceremony: Hoppy Halloween

NOVEMBER

- Nov 5 **CLUB MEETING: AHA Teach a Friend to Homebrew Day**
Nov 12 Brew JAN STYLE OF THE MONTH: (RSVD for 2006 COC)
Nov 12 Cosy Sheridan - Old Kitchen Rug Brewery House Concert

DECEMBER

- Dec 9 **CLUB MEETING: Christmas Party – CSPS Hall**

MhBA STYLE OF THE MONTH

by Steve Piatz

As you may have noticed elsewhere in this newsletter, the MhBA calendar shows a beer style for each month for the remainder of the year. The calendar shows both a date to **brew by** and the month that members will **discuss the style** at an MhBA event. For example, the style for May is Extract Beers (which isn't really a style) and was picked to correspond with the American Homebrewers Association's (AHA) Club-On-Competition (COC) in May. The brew by date for the May style is shown as March 13th. In general, the brew by date is set to allow you enough time to complete the fermentation and conditioning of the beer.

In the newsletter that covers the **brew by** date we will provide a recipe for the style so you can brew it to have an example of the Style Of The Month (**SOTM**) beer for the appropriate month. There will also be a brief description of the style. During the actual month for the style we will discuss and compare the various brewers' style-of-the-month beers at an MhBA event. Over time the SOTM may take you through some styles that you have not tried making before. It may get you to try some brewing techniques and ingredients you haven't tried before in your brewery. It will give you a chance to discuss and compare your fellow members' versions of the SOTM.

The AHA coordinates six of the Club-On-Competitions (COC) a year (see <http://www.beertown.org/homebrewing/schedule.html> for details). Each homebrew club like the MhBA is allowed to enter their best example of the style in the competition. The top three beers in the competition earn points toward the club of the year award for their corresponding club. For six of the months our styles will correspond to the styles selected by the AHA and for the other six months we will rotate through some of the remaining beer styles from the Beer Judge Certification Program's beer styles (see <http://www.bjcp.org>). For the remainder of 2005 we have selected some of the new styles added to the 2004 version of the BJCP style guidelines. For the six AHA COC style months, we will select one member's beer to represent the MhBA in the contest. So on March 29 we will select a member's beer to

represent the MhBA in the Sour Ale COC, that's BJCP category 17 which includes the Berliner Weisse, Flanders Red, Flanders Brown, Straight Lambic, Gueuze, and Fruit Lambic styles.

Normally, the newsletter will have some example recipes, usually an extract version and an all-grain version of the style. However, since the style we are brewing in March for the May COC is an extract beer with no defined category this issue starts out as an exception. The only guideline for the entries for the AHA Extract Beer COC is that **at least 50% of the fermentables in the beer must come from extract and the beer must fit in one of the BJCP categories 1 through 23** which means only meads and ciders are excluded. So fire up your kettle with your favorite extract-based recipe (or kit) and have it ready for the May MhBA meeting.

The April newsletter will bring recipes for the June SOTM, Roggenbier – the German rye beer. Looking ahead in the calendar, if you have recipe suggestions for upcoming styles or ideas for styles to cover in the future, please let me know - piatz@cray.com.

MhBA "STYLE OF THE MONTH" CALENDAR

MO	STYLE	BREW BY
MAR:	Sour Beers (COC)	1/8/05
APR:	American Stout **	2/13/05
MAY:	Extract Beers (COC)	3/13/05
JUN:	Roggenbier	4/9/05
JUL:	Imperial IPA	5/14/05
AUG:	Belgian/French Ales (COC)	6/11/05
SEP:	Euro Amber Lager (COC)	7/9/05
OCT:	Baltic Porter (COC)	8/13/05
NOV:	Belgian Blonde Ale	9/10/05
DEC:	Christmas Winter/Spiced	10/8/05
JAN:	(RSVD for 2006 COC)	11/12/05

Good sources for recipes for these beers:

BeerContestDB <http://beer.tzo.com/beer/recipe.asp>
BeerTools.com <http://www.beertools.com>

The next site still uses the 1998 BJCP Guidelines, but there are still good recipes there.

Beerstyles.com <http://www.beerstyles.com>

** See American Stout recipe on page 7.

2005 MASH-OUT SETS RECORDS!

The **2005 Upper Mississippi Mash-Out** hit the homebrew big leagues. With **512 entries**, up from 300 last year, the UMMO is now one of the largest regional homebrew contests in the country. Al Boyce provided this summary:

- 1 Keg Zum Uerige Sticke Alt for Volunteers
- 2 Best of Show "Mash-Out Chalice" awarded
- 3 Average Beers entered per Brewer
- 4 Judging Days
- 5 States Represented by Judges
- 6 Foolish Organizers Tasting Mead leftovers at 3am Sat
- 7 Entry Stickers applied per Entry
- 8 Judging Sessions
- 9 Best of Show Judges
- 10 Kegs of "Volunteer" Beer
- 19 States represented by Contest Entries
- 23 Most Beers Entered by One Entrant
- 24 "New Entrant" Entries
- 25 Dollar Charge for the Beer Dinner
- 26 "Eis-Anything" Entries
- 31 Contest Categories
- 35 Brew Clubs Represented by Contest Entries
- 37 BJCP-Trained Judges
- 62 Sponsors
- 68 Flights
- 80 Volunteers
- 93 Medals awarded
- 114 Beer Dinners served
- 148 Brewers Entered
- 500 Dollars worth of Door Prizes to Awards guests
- 512 Beers Entered
- 600 Pints of Summit Beer consumed
- 1510 Bottles in the Cellar
- 1792 Scoresheets written
- 2635 Dollars worth of Prizes to Winners
- 3445 Plastic glasses
- 3584 Bottle Stickers



Numbers aside, the contest is also a fun time. If you missed it, then you missed a rare cask of **Zum Uerige sticke alt bier** direct from Dusseldorf that we tapped for judges, stewards and contest staff. (Only 20 kegs of the rare brew have been imported to the States.) You also missed some great food at the **Beer dinner** at Summit Brewery, including delicious beer cheese soup, spicy shrimp etouffé and beer-braised lamb shanks. You probably missed **cracking open the meads at 3:30 a.m.**, too – but that was a good thing to miss.

More than anything else, the UMMO is a time to **share a beer with friends** and a chance to make new ones. This year we had new faces from Duluth, Iowa, Kansas City, Wisconsin and the Dakotas.

Planning has already begun for next year. **Mark your calendar for the weekend of Jan. 20-21, 2006, for the Mash Out's 5th anniversary.** We're already planning to create some special commemorative glasses and t-shirts. I know there will be plenty of good beer and other fun events, including another delicious beer dinner.

--Steve Fletty

BEST OF SHOW			
BEER	13.F. Russian Imperial Stout	Anastasia Russian Imperial Stout	Jay Wince
CIDER	28.D. Other Specialty Cider or Perry	Cinnamon Cranberry Cider	Brett Danke
Yellow Snow Award (Most Entries)			
Al Boyce, Minnesota Home Brewers Association - 23			
Blizzard Award (Club Competition)			
Saint Paul Homebrewer's Club - 81 points			
Light Lager			
1	01.D. Munich Helles	Die Helles Büschelentladung	Kris_England and The_Pete
2	01.E. Dortmunder Export	Dortmund Special Ex	David Gobran
3	01.C. Premium American Lager	A-Maized American Lager	Brett Danke
Pilsner			
1	02.C. Classic American Pilsner	Post-Prohibition Classic American Pilsner	Graham Cox
2	02.A. German Pilsner	L Chaim Pils	Alan Pearlstein
3	02.A. German Pilsner	Bitte Ein Red Kneck	Rob Kolacny
European Amber Lager			
1	03.B. Oktoberfest-Marzen	O-face O-fect	Kris_England and The_Pete
2	03.B. Oktoberfest-Marzen	Autumn Quencher 4	Susan Ruud
3	03.A. Vienna Lager	Vienna Lager	Juno Choi
Dark Lager			
1	04.C. Schwarzbier	Let the Schwarz be with you!	Kris_England and The_Pete
2	04.B. Munich Dunkel	Munich Dunkel	Thomas Eibner
3	04.C. Schwarzbier	Black Bear Beer	Larry Kemp
Bock			
1	05.B. Traditional Bock	Trad Bock	Jeff Cotton
2	05.C. Doppelbock	Scanlanator - Doppbock	Jeff Scanlan
3	05.A. Maibock/Helles Bock	First Try Maibock	Thomas Hawk
Light Hybrid Beer			
1	06.C. Kolsch	Kolsch	Ed Vandegrift
2	06.A. Cream Ale	Cream Ale	James Henjum
3	06.C. Kolsch	Kolsch	Rick Oftel
Amber Hybrid Beer			
1	07.C. Dusseldorf Altbier	Altbier	Ed Vandegrift
2	07.B. California Common Beer	Steaming Pile of Fritz	Kris_England and The_Pete
3	07.A. Northern German Altbier	Young and Alt	Susan_Ruud Ray_Taylor
English Pale Ale			
1	08.C. Extra Special/Strong Bitter	Foremans ESB	Rob Kolacny
2	08.C. Extra Special/Strong Bitter	Lyles Special	Curt_and_Kathy Stock
3	08.A. Standard/Ordinary Bitter	Hairy Tragus	Vincent Rokke
Scottish and Irish Ale			
1	09.B. Scottish Heavy 70/-	Kilty McFlettys 70/-	Steve Fletty
2	09.D. Irish Red Ale	Big Red	Todd Murley
3	09.D. Irish Red Ale	RUDY Irish Red	Jeff Harbaugh

American Ale			
1	10.C. American Brown Ale	Moochies Brown Ale	Jesse Stremcha
2	10.A. American Pale Ale	Conquest Ale	Vincent Rokke
3	10.B. American Amber Ale	August Amber Ale	John Longballa
English Brown Ale			
1	11.A. Mild	Mild 2	Brian Hatcher
2	11.C. Northern English Brown Ale	Ally Babbas Brown	Doug Newberry
3	11.B. Southern English Brown Ale	Brown Ale	James Henjum
Porter			
1	12.C. Baltic Porter	Baltic Porter	Susan_Ruud Ray Taylor
2	12.A. Brown Porter	brown porter	Rick Oftel
3	12.B. Robust Porter	OffPeak Porter V	Carl Eidbo
Stout			
1	13.E. American Stout	American Stout	Susan_Ruud Ray_Taylor
2	13.C. Oatmeal Stout	Sowin Your oats	John McKissack
3	13.C. Oatmeal Stout	Como Crude	Curt_and_Kathy Stock
Russian Imperial Stout			
1	13.F. Russian Imperial Stout	Anastasia Russian Imperial Stout	Jay Wince
2	13.F. Russian Imperial Stout	Imperial Stout	Thomas Eibner
3	13.F. Russian Imperial Stout	Succubus Double-C Imperial Stout	Al Boyce
India Pale Ale			
1	14.A. English IPA	Hysterical IPA	Chris Mikkelson
2	14.A. English IPA	IPA Name in the Road	Al Boyce
3	14.B. American IPA	Hopapalooza IPA	Curt_and_Kathy Stock
German Wheat and Rye Beer			
1	15.A. Weizen/Weissbier	Sommer Weizen Brau	Alan Pearlstein
2	15.C. Weizenbock	Weizenbock	Ed Moore
3	15.A. Weizen/Weissbier	weiss guys	Jonathan Crist
Belgian and French Ale			
1	16.C. Saison	Saison Citron	John Karmazin
2	16.A. Witbier	Irish Nit Wit	Richard Toohill
3	16.D. Biere de Garde	Krings Big Time Ale	John Fahrer
Sour Ale			
1	17.C. Flanders Brown Ale/Oud Bruin	Old Bruin	Dick Nilles
2	17.F. Fruit Lambic	Just Enough	Steve Platz
3	17.D. Straight (Unblended) Lambic	Low Pee H	Steve Platz
Belgian Strong Ale			
1	18.B. Belgian Dubbel	Dubbel	Tom Roan
2	18.C. Belgian Tripel	Grand Triple	Jeff Cotton
3	18.E. Belgian Dark Strong Ale	Dreaded Belgian Experience	Dave Dixon
Strong Ale			
1	19.B. English Barleywine	Unnamed Barleywine	Chris Mikkelson
2	19.C. American Barleywine	Ego Driven Space-Time Meat Vehicle	Kris_England and_The_Pete
3	19.A. Old Ale	Old Ale	Susan_Ruud Ray_Taylor

Fruit Beer			
1	20.A. Fruit Beer	Pop-my-Cherry Wheat	Josanna Dixon
2	20.A. Fruit Beer	sweet and sour cherry stout	Eliot Petersen
3	20.A. Fruit Beer	Tart Cherry Koelsch	Thomas Eibner
Spice/Herb/Vegetable Beer			
1	21.B. Christmas/Winter Specialty Spiced Beer	Spruce Tip Ale	Al Vivian
2	21.A. Spice/Herb/Vegetable Beer	Cilpotle Weizenbock	Roger Gibson
3	21.A. Spice/Herb/Vegetable Beer	English Liquorice Bock	Thomas Eibner
Smoke-Flavored/Wood-Aged Beer			
1	22.C. Wood-Aged Beer	Combined Efforts	Curt_Stock Thomas_Eibner
2	22.B. Other Smoked Beer	Geiß Hodensack	Kris_England and_The_Pete
3	22.C. Wood-Aged Beer	Hip Van Winkle	Thomas Eibner
Specialty Beer			
1	23.A. Specialty Beer	Mill Freaoie	Charlie Rohwer
2	23.A. Specialty Beer	Triple Seven Vanilla Cream Stout	Jason Allen
3	23.A. Specialty Beer	Willow Lake Honeywheat	Doug Newberry
Traditional Mead			
1	24.C. Sweet Mead	Man thats Mead	Jason Kalenborn
2	24.C. Sweet Mead	Mongo Like Candy Mead	Jeffery Swearengin
3	24.C. Sweet Mead	Burning Bog Cranberry Blossom Mead	Al Boyce
Melomel			
1	25.B. Pymment	Chateau Fletty Orange Blossom Riesling	Steve Fletty
2	25.A. Cyser	Weasel Hill Farm Cyser (A)	Jan_Davis George_Favran
3	25.C. Other Fruit Melomel	cherries jubilee	Jonathan Crist
Other Mead			
1	26.A. Metheglin	El Diablo	Steve Fletty
2	26.B. Braggot	Collinwood Torrential Braggot	Al Boyce
3	26.A. Metheglin	Mesquite Mead	Jeff Cotton
Standard Cider and Perry			
1	27.A. Common Cider	Apple Cider	Mark Bohrer
2	27.A. Common Cider	Abbey Cider	Mark Glewwe
3	27.A. Common Cider	Never Say Die Cider	Al Boyce
Specialty Cider and Perry			
1	28.D. Other Specialty Cider or Perry	Cinnamon Cranberry Cider	Brett Danke
2	28.C. Apple Wine	Champagne de Pomme	Juno Choi
3	28.D. Other Specialty Cider or Perry	Hungry Wolf Cider	Steve Fletty
Eis=ANYTHING!			
1	29.A. Eis-Anything!	Iced Weizen Bock	Dick Nilles
2	29.A. Eis-Anything!	Iced Smoked Porter	Curt_and_Kathy Stock
3	29.A. Eis-Anything!	Chardonnay Eis	Steve Platz
New Brewer			
1	30.A. New Entrant	IPA Believer	Andrew Johnson
2	30.A. New Entrant	Hoppy New Year IPA	Roger Mercier Jr

Results are at: <http://www.mnbrewers.com/mashout>

UPCOMING COMPETITIONS

Opportunities to enter or judge!

BJCP JUDGES REMEMBER!

You MUST judge at LEAST once **every two years** or risk losing your status!

MARCH MASHNESS - 3/19/2005

<http://www.cloudytownbrewers.org/competition/>

Cloudy Town Brewers - St. Cloud, MN

Entry Deadline: 2/23-3/9, 2005

- 3 bottles per entry
- \$6 entry fee
- Form:
http://www.cloudytownbrewers.org/competition/forms/entry_recipe.pdf
- Bottle ID:
<http://www.cloudytownbrewers.org/competition/forms/bottleid.pdf>

Drop-off or Ship to:

March Mashness
c/o Granite City Food & Brewery
3945 South 2nd Street
St. Cloud, MN 56301
(320)203-9000

Judging: 3/11-12/2005
Social: Granite City Brewery, 3/18, 9p-12a
BOS/Awards: Granite City Brewery, 3/19, 1pm
Contact: James Michael at
320-253-0933 or
jmichael@astound.net

AHA CLUB-ONLY: SOUR BEERS (Cat. 17)

<http://www.beertown.org/homebrewing/schedule.html>

MhBA Club run-off will be held 3/29/05, 7pm at BJCP Class

John Longballa's house
1211 Minnehaha Ave W
St. Paul, MN 55104
651-292-9693

Drop your beers off before then, or come that night and help select the winner!

AHA NATL HOMEBREW COMPETITION FIRST ROUND

<http://www.beertown.org/events/nhc/>

All 28 BJCP Categories plus NEW ENTRANT!
MINNEAPOLIS/ST. PAUL, MN !

Entries Deadline: 4/4-15/2005

- ONE Bottle required
- Fee: \$8 AHA Members, \$12 non-members
- Form: see website above
- Bottle ID: see website above

Ship to:

NHC 2005
Northern Brewer
1945 W. Co Rd C2
Roseville, MN 55113

or LOCAL DROP-OFF:

Northern Brewer
1150 Grand Ave
St. Paul, MN 55105
651-291-8849

CIDERS ONLY:

3 bottles required!
NHC 2005
Party Creations
345 Rokeby Rd
Red Hook, NY

AHA CLUB-ONLY: EXTRACT BEERS (any style)

<http://www.beertown.org/homebrewing/schedule.html>

MhBA Club run-off will be held 4/2/05, 2pm at The April Club Meeting at Rock Bottom, Mpls

Come to the club meeting with your Extract beer, or if you can't make it, drop your beers off with a club member who is coming before then.

Upcoming AHA Club-Only competitions:

Aug 2005 Belgian/French Ales
Sept 2005 European Amber Lagers
Oct 2005 Baltic Porter

APRIL 2005 MHBA STYLE OF THE MONTH – AMERICAN STOUT

If you would still like to brew something up for the MhBA April Style of the Month, here is a recipe from Susan Ruud and Ray Taylor that has taken **3 Golds** thus far this season! The recipe is all-grain, but the substitutions necessary for extract are listed at the bottom of the recipe.

American Stout - All Grain - 13.E. American Stout 2005 Upper Mississippi Mash-Out, 2005 – **GOLD**

Susan Ruud & Ray Taylor, Harwood, ND

Prairie Homebrewing Companions

OG: 1.073 / **FG:** 1.015

INGREDIENTS AND PROCEDURES

# US Gal. brewed:	5.5
WATER TREATMENT: Type(s)	Amount
MASH PROCEDURES: Temp.(f.)	Time
1. 152	60
2. 168	5
BOILING TIME: Minutes	90
SPECIFIC GRAVITIES: Original	1.073
Terminal	1.015
YEAST CULTURE: Type	Liquid
Did you use a starter?	Yes
Company	Wyeast
Name	American Ale 1056
FERMENTATION	Type:
Primary-days: Temp:	Glass
CARBONATION	Forced CO2

PARTIAL MASH/EXTRACT OPTION:

Partial-mash or steep the specialty grains, and replace 9 lb of American 2-row with 6.75 lb pale liquid malt extract.

For BJCP description, browse to: <http://www.bjcp.org/styles04/Category13.html#style13E>

FERMENTABLES

LBS.	TYPE/BRAND	USE	TIME	TEMP
9	American 2 Row	Mash		
.125	Black Patent	Mash		
1.4	Chocolate	Mash		
.125	Black malt	Mash		
.5	Roast Barley	Mash		
.25	Roast Rye	Mash		
.25	Roast Wheat	Mash		
.5	crystal 150	Mash		
.5	caramunich	Mash		
.5	special B	Mash		
1.75	Flaked Barley	Mash		
.25	Flaked Oats	Mash		

HOPS

OZ.	TYPE	NAME	USE	TIME	%AA
.25	Pellets	simcoe	Boil	90	13.8
.5	Pellets	Amarilla	Boil	90	8.9
.75	Pellets	Centennial	Boil	30	10.1
.75	Pellets	Cascade	Boil	20	5.6
.5	Pellets	Centennial	Boil	15	10.1
1	Pellets	Cascade	Boil	10	5.6
1.5	Pellets	Cascade	Boil	5	5.6
2.5	Whole	Cascade	Steep	0	5.6

Is it time for your MhBA Renewal?

Check your mailing label on page 8. If it's time to renew, send your check for \$15 to:

MhBA, c/o Jeff Cotton, Treasurer

2001 Worcester Ave

St. Paul, MN 55116

I would like *The Boiler* electronically.

Thanks for supporting your club!

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:
John Longballe, Editor - jlongb@ties2.net

Issue

April 2005

May 2005

June 2005

Copy Deadline

March 11, 2005

April 15, 2005

May 13, 2005

2005 KANSAS CITY BIERMEISTERS RESULTS

The KCBM Competition was held Feb 18-19, 2005. Several MhBA members helped judge 290 entries from 18 states, and had a great time, featuring a 5-course dinner with food-beer pairings. MhBA brewers did VERY well!

Al Boyce

- 1st 4.A. Dark American Lager
- 2nd 28.C. Apple Wine

Paul Dienhart

- 1st 28.D. Other Specialty Cider or Perry
- 2nd 26.A. Metheglin

Kris England

- 1st 5.C. Doppelbock
- 2nd 9.B. Scottish Heavy 70/-

G.L. Exire Latour

- 21.A. Spice, Herb, or Vegetable Beer

Steve Fletty

- 1st 1.C. Premium American Lager
- 2nd 1.A. Lite American Lager

Steve Piatz

- 1st 11.C. Northern English Brown Ale
- 1st 17.F. Fruit Lambic
- 1st 18.B. Belgian Dubbel
- 2nd 17.D. Straight (Unblended) Lambic
- 2nd 18.C. Belgian Tripel
- 3rd 15.C. Weizenbock
- Extract Brewer Best of Show

Susan Ruud

- 1st 3.B. Oktoberfest/Märzen
- 1st 13.E. American Stout
- 3rd 19.A. Old Ale
- 3rd 25.C. Other Fruit Melomel
- Nancy I Weerts Award
- All-Grain Brewer Best of Show
- Overall Best of Show

Curt And Kathy Stock

- 1st 25.C. Other Fruit Melomel
- 1st 26.C. Open Category Mead
- 1st 27.A. Common Cider
- 2nd 24.C. Sweet Mead Varies
- 3rd 13.C. Oatmeal Stout
- High Plains Brewer of the Year

Minnesota Home Brewers Association

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