

Boiler

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1/26 Upper Mississippi
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HBC Hall

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2/2 MHBA Club Meeting
Location TBA

2/8-9 Great Northern
Brew-Ha-Ha
Belgian Club, Superior, WI

The Foam Floats to the Top

Greetings from the Prez

Happy New Year!

First, I want to offer a huge thanks to Ryan Anderson for helping edit the Boiler for the last year. He did a great job of keeping everyone on task and producing a newsletter that was constantly well done every month. Welcome to Brock Ray, who will be taking over as editor starting this issue.

If you have attended or organized an event that you would like mentioned, please let him or me know. This is a big task and I appreciate everyone's efforts on making it happen.

Wow! That was a great turn out for annual MHBA holiday potluck. Thanks again to Chris Smith for organizing this great event. I was told there were more than one hundred people in attendance. I had plenty of tasty snacks in both solid and liquid form. It is nice to know that as a group we cook as well as we brew.

The Upper Mississippi Mash-out is approaching quickly. There is still time to sign up to help with stewarding and judging—all levels of experience are welcome. Also, make sure to enter your beers, meads, and ciders. Al Boyce and members of the UMMO Committees have been working hard to make this fun and memorable. For a list of the events and to sign up, go to: www.mnbrewers.com/events/mashout/.

I enjoy getting emails from all of you. If you have an idea, comment, or suggestion, drop me a line: gera_latour@hotmail.com.

Gera Exire LaTour, MHBA President



Me with Matt at the Christmas party.

2008 Upper Mississippi Mash-Out

Why Don't We Brew It In The Robe?

January 25-26, 2008

Get the details at the Mash-Out
Website: <http://www.mnbrewers.com/mashout>.

Here are several highlights and deadlines to keep in mind:



Entries Due

Entries accepted January 1-12.

Back again this year: the Eis-Anything category and better than ever TWO New Entrant categories: 1060+ and 1060- SG.

Judging and volunteers

We'll need *a lot* of help, but you'll get a lot out of the experience, including:

- Free dinner Friday night
- Free breakfast and lunch on Saturday
- A special "Indoor Pub Crawl" on Friday evening
- A special Brewpub Brewers Forum on Saturday
- Speaker Stan Hieronymous, author of "Brew Like a Monk"
- Free commemorative pint glasses
- Free commemorative bottle of last year's Best-of-Show beer
- A chance to pre-order growlers from brewpubs throughout the region, including brewpubs outside the metro area, such as Duluth's Fitzgers.

Register on-line now! <http://www.mnbrewers.com/mashout>

Why Don't We Brew It In The Robe? Banquet on Jan. 26

Chefs Manfred Krug and Jerry Pelton are going with a Belgian-themed menu this year. The beer dinner is available for \$30 per person and precedes the awards ceremony at the Klub Haus on Saturday night. You can register now. This dinner WILL SELL OUT. The complete menu will be posted in the near future, but everyone knows that Manny (son of our own Al Krug) will do it up right.



Coming Back This Year

- Eis-Anything competition
- New Entrant competition
- Yellow Snow competition (most entries)
- Commemorative glass for volunteers
- 22 oz bottle of BOS beer for volunteers
- Indoor Pub Crawl for volunteers

You DO NOT need to be a volunteer to attend the Awards Ceremony. Even if you are not entering anything, or if you can't volunteer, plan to come to the awards ceremony, share some brews with your fellow club members, sign up for some door prizes, and cheer for the Mash Out winners!

BJCP Class Update

by Gera Exire LaTour

The Fall BJCP (**Beer Judge Certification Program**) exam prep class was recently completed. Five people from the class took the BJCP exam on December 16th. There were also five people who retook the exam in hopes of a higher ranking.

The class was very hands-on, and during the 14 weeks of class, we talked about beer ingredients, brewing procedures and flavors as they relate to the various beer styles, and how to detect and prevent typical brewing flaws. Each person presented on a technical topic related to brewing and also brought commercial and homebrewed examples of the 99 recognized styles of beer, mead, and ciders to share.

Highlights of the class included visiting the breweries of Al Boyce, Steve Piatz, and Curt Stock. Many members of the class shared beer brought from other states and countries. Joel Stitzel wowed us with a bottle of Sam Adams Triple Bock and Westvleteren 8 and 12. A bottle of the 2007 Sam Adams Utopias was shared on the last night of class.

The Winter BJCP exam prep class will be starting January 9th with the exam scheduled for mid-April. This class is full, but I am taking names of people interested in the class that starts in September 2008. Please contact Gera Exire LaTour at gera_latour@hotmail.com if you would like to be on that list. Also, if you would like to take the exam in April, let me know.

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. *Compiled by Al Boyce.*

The 2008 Upper Mississippi Mash-Out

Qualifier: Midwest Homebrewer of the Year High Plains Homebrewer of the Year Masters Championship of Amateur Brewing (MCAB)
 Location: St. Paul, MN
 Date: 1/26/2008
 Deadline: 1/12/2008
 Website: <http://www.mnbrewers.com/mashout/>

Masters Championship of Amateur Brewing

Location: Houston, TX
 Date: 2/8-9/2008
 Deadline: 2/28/08
 Website: <http://www.masterhomebrewer.org/>

The Great Northern Brew-Ha-Ha

Qualifier: Midwest Homebrewer of the Year
 Location: Duluth, MN
 Date: 2/9/2008
 Deadline: 2/28/08
 Website: <http://www.northernalestars.org/greatnorthernbrewhaha.html>

AHA Club-Only: Dark Lagers

Qualifier: AHA Club of the Year
 Location: Fargo, ND
 Date: 2/16/2008
 Deadline: 2/9/08
 Website: <http://www.beertown.org/homebrewing/schedule.html>

Kansas City Biermeisters 25th Anniversary

Qualifier: High Plains Homebrewer of the Year Masters Championship of Amateur Brewing (MCAB)
 Location: Kansas City, KS
 Date: 2/22/2008
 Deadline: 2/10/08
 Website: <http://www.kcbm.org/>

Babble Brew-Off

Qualifier: Midwest Homebrewer of the Year
 Location: Lincolnshire, IL
 Date: 2/23/2008
 Deadline: 2/16/08
 Website: <http://babblehomebrewers.com/brewoff/>

Boston Homebrew Competition

Qualifier: Masters Championship of Amateur Brewing (MCAB)
 Location: Boston, MA
 Date: 3/1/2008
 Deadline: 2/13/08
 Website: <http://www.wort.org/bhc/>

Reggale and Dreadhop

Qualifier: Masters Championship of Amateur Brewing (MCAB)
 Location: Denver, CO
 Date: 3/1/2008
 Deadline: 2/22/08
 Website: http://hopbarley.org/content/dredhop_2008

IBU Open

Qualifier: High Plains Brewer of the Year
 Location: Des Moines, IA
 Date: 3/8/2008
 Deadline: 3/2/08
 Website: <http://www.iowabrewersunion.org/>

Drunk Monk Challenge

Qualifier: Midwest Homebrewer of the Year
 Masters Championship of Amateur Brewing (MCAB)
 Location: Aurora, IL
 Date: 3/8/2008
 Deadline: 3/2/08
 Website: <http://www.knaves.org/>

World Cup of Beer

Qualifier: Masters Championship of Amateur Brewing (MCAB)
 Location: Berkeley, CA
 Date: 3/11/2008
 Deadline: 2/29/08
 Website: http://hopbarley.org/content/dredhop_2008

January Recipe of the Month

Dortmunder Export

by Steve Piatz

This month the recipe of the month (ROTM) is for a Dortmunder Export for serving at the April meeting. Your Dortmunder Export should take no more than ten to fourteen days for the primary ferment step. Bottle conditioning will add a couple more weeks to the time required. Finally, at least six weeks of lagering at near 32° F will be required to get the beer ready to drink. Brewing your Dortmunder Export before the end of January should give you sufficient time for your Dortmunder Export to be ready to serve at the April meeting.

Dortmunder Export Description

Summarizing from the description of Dortmunder Export in the BJCP Guidelines available at <http://www.bjcp.org> the **aroma** is of low to medium noble hop aroma. Moderate malt aroma; can be grainy to somewhat sweet. The aroma may exhibit an initial sulfury note (from the water and/or the yeast) with a low background of DMS from the pilsner malt and no diacetyl. The **appearance** is light gold to deep gold, clear with a persistent white head. The **flavor** has neither malt nor hops dominating, both are in a good balance with a touch of sweetness, providing a smooth yet crisply refreshing beer. Balance continues through the finish and the hop bitterness lingers in the aftertaste (some examples may finish slightly sweet). Clean, no esters, no diacetyl. Some mineral character may be noted from the water. The **mouthfeel** has medium body and medium carbonation. The **overall impression** is balance, the hallmark of the style. The beer has the malt profile of a Munich Helles, the hop character of a German Pils, and is stronger than both. Hard mineral water can often be tasted.

The classic commercial examples are rarely available in our area but include Dortmunder Union Export and DAB Export. A really nice classic example of the style I haven't seen locally is Ayinger Jahrhundert though other Ayinger beers are available in Minnesota. Jahrhundert was even nicer tasting straight from the tank at the brewery as a Kellerbier (unfiltered beer). Ayinger Jahrhundert was first brewed in 1978 to celebrate the brewery's 100th anniversary.

	Dortmunder Export	German Pils	Munich Helles
OG	1.048–1.056	1.044–1.050	1.045–1.051
FG	1.010–1.015	1.008–1.013	1.008–1.012
SRM	4–6	2–5	3–5
IBU	23–0	25–45	16–22
ABV	4.8–6%	4.4–5.2%	4.7–5.4%

The statistics for the German Pils and the Munich Helles in the table above allow you to compare the Dortmunder to its close German cousins.

Dortmunder Export Background

The Dortmunder style is just slightly newer than the Pilsner styles from the Czech Republic and Germany. The Czech Pilsener first appeared 1842 and the German copies came shortly after. The water available in Dortmund wasn't even as soft or mineral free as that used to make the German Pilsner. Reread the style description above and notice the repeated comments about sulfur and minerals. For reference, the following table shows some of the key minerals in a couple of water sources.

City	Ca	Mg	Na	SO4	HCO3	Cl	Hardness	TDS
Pilzen	7	2	2	5	15	5	30	35
Munich	75	18	2	10	150	2	250	275
Dortmund	225	40	60	120	180	60	750	1000
Eagan	~248	~62	4	7		6	310	397
Minneapolis	~60	~15	15	31			75	
St Paul	~67	~17					84	

From the values, you can see that none of our representative water sources in the metro area are high enough in some of the minerals for matching Dortmund's water for brewing purposes, i.e., sulfate, sodium and chloride (table salt), and the key components of hardness calcium and carbonate. We will need to add some table salt, perhaps some gypsum (calcium sulfate) as well as some chalk (calcium carbonate) to get close to the proper mineral levels. The values marked with "~" are calculated from the published hardness values.

The original pale lager brewed in Dortmund was from Kronen Brau-erie, the beer dates from 1843 and was apparently a strong Munich-style lager. By 1871, Heinrich Wenker (the owner) made his beer a little stronger so it would keep better when "exported" outside the city limits of Dortmund. Beer drinkers in the area called for Kronen Dortmund Export and the name extended to the style encompassing the Dortmund breweries. Dortmund still produces the most beer of any city in Germany, even making more than Munich. Most of the Dortmund brewery's production these days is not devoted to the export style. Historically, the "export" beers were a big piece of Germany's beer production but today the style is a small part of the production even in Dortmund. Some versions of the style are produced in Belgium and the Netherlands under the abbreviation "Dort."

Dortmunder Export Recipe Details

The ingredients are for creating 5.5 gallons of wort at the end of a 90-minute boil and after the wort chilling. The target is an OG of 1.056 with about 24 IBUs for bitterness. Programs like ProMash generally make it 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.

continued on next page

All Grain Version

Amount (pounds)	Ingredient
8.20	German Pilsner Malt
1.26	Light Munich Malt
1.58	CaraPils

Promash predicts a color of about 4.4 SRM for the grist, at the low end of the range – if you replace the light Munich malt with dark Munich the color will shift to be near the upper limit for the style.

Mash Profile

The mash calls for a single step mash with a 45 minute rest at 150° F. Optionally, follow with a mashout at 168° F.

Extract Version

Amount (Pounds)	Ingredient
7.75	Light Munich Liquid Malt Extract
1.58	CaraPils Malt

The CaraPils malt should be steeped in about 2.1 quarts of water at around 150° F for 30 minutes or so before you add the rest of the water and extract to the kettle.

If you don't 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 (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 was developed in areas with very high hardness and a lot of dissolved solids in the water source. For this style, you will almost certainly have to add minerals to your water. For my Eagan water, using ProMash's water profiler shows that I can get "close" to the Dortmund profile by adding 0.6 grams of gypsum and 0.6 grams of table salt per gallon of water used (both mash and sparge).

The Boil

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

Amount (oz)	Hop Variety	Time Left
0.20	Whole Perle 8%	90
0.40	Whole Perle 8%	60
0.20	Whole Perle 8%	30
0.25	Whole Perle 8%	15

The Perle is a typical German hop but you can use others such as Haulertauer or Spalter if you want.

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. The broad choices are the German lager yeasts from White Labs and Wyeast. If you aren't positive that the yeast you are using doesn't leave diacetyl you need to perform a diacetyl rest around 65° F once the beer has dropped to around 1.020 or a little lower (you want the yeast to still be slightly active). After the diacetyl rest start slowly chilling the beer down to a lagering temperature near 32° F at the rate of about five degrees per day.

To prime 5 gallons of the beer with corn sugar, if the beer is at 35° F, you will need 0.15 pounds (2.38 ounces by weight) of corn sugar. The carbonation calculator in programs like ProMash make it easy to determine the amount of priming sugar to use based on the temperature of the beer at bottling time. Once you prime and bottle the beer you will need to store the beer at the primary fermentation temperature for a couple of weeks.

References

Greg Noonan, *New Brewing Lager Beer*, second edition, Brewers Publications, 1996.

Michael Jackson, *Beer Companion*, Running Press, 1993

Michael Jackson, *The New World Guide to Beer*, Courage Books, 1988.

ProMash Recipe Files

All grain recipes in Promash format at <http://www.mnbrewers.com/recipes/SOTM-0801-Dortmunder-all-grain.rec>

Extract recipe in ProMash format at <http://www.mnbrewers.com/recipes/SOTM-0801-Dortmunder-extract.rec>

Next

In February, the Boiler ROTM will be for an extract-based beer in preparation for the May AHA Club-only-Competition meeting.

As always if you have recipe ideas, questions, or suggestions let me know at sjpiatz@gmail.com

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: *Brock Ray, Editor - brock@brockray.com*

<i>Issue</i>	<i>Copy Deadline</i>
February 2008	January 20th, 2008
March 2008	February 20th, 2008
April 2008	March 20th, 2008

MHBA Officers

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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

Now, you can pay your membership fee by PayPal. Just go to the club website (www.mnbrewers.com) and click on the link. Thanks for supporting your club!

Classifieds

Are you interested in running a classified ad in The Boiler?
Contact Brock Ray at brock@brockray.com.

Warning! The Twin Cities homebrew shops are aware that MHBA now issues cards by calendar year, so don't be surprised if they ask to see your 2008 card before providing the 10 percent discount.



Minnesota Home Brewers Association
2344 Nottingham Court
Minnetonka, MN 55305

<http://www.mnbrewers.com>