

The Boiler

January 2011

Looking Forward

Upper Mississippi Mashout

January presents us with the biggest homebrew competition in the area, The Upper Mississippi Mashout. Now in its tenth year, the UMMO is nationally recognized as one of the biggest and best homebrew competitions in the country. Each year the mashout brings in noted speakers and brewers from around the country to address the assembly. This year features Jay and Lori Wince from Weasel Boy Brewing, along with local brewer Dave Berg, brewmaster of Schell's Brewing.

Please note that entry for the competition is coming up fast (registration has been extended to January 14). The judging will begin January 28, with a banquet to follow on the 29th at Grumpy's in Roseville. Visit www.mashout.org for registration and event details.

Next Meeting

February 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.

Great Northern Brew-Ha-HA 2011

The 2011 Great Northern Brew-Ha-Ha will be held February 11-12. This event is the second stop on the Midwest Homebrewer of the Year circuit.

This year, the Brew-Ha-Ha moves across the bridge to Duluth where it will be hosted at the Holiday Inn Hotel and Suites in Downtown Duluth (<http://www.holidayinn.com/hotels/us/en/duluth/dulmn/hoteldetail>). The Holiday Inn has given us a great rate on hotel rooms. Just \$79 per night to sleep an elevator's ride to the Brew-Ha-Ha event, and just a few blocks' walk to the many Duluth watering holes (Dubh Linn, Carmody's, Fitger's, Sir Benedicts Tavern, etc.). The Holiday Inn will also have a free shuttle to take you to The Thirsty Pagan and other "beer-places-to-be-seen" in Superior. The hotel is holding a block of rooms for us until January 28, after which rooms will be available on a first come, first served basis. So if you plan to attend and will need a room, reserve one sooner rather than later. You can contact the Holiday Inn at 218-722-1202, and ask for the "Northern Ale Star rate."

We've also held the price of entries to \$5.00 (cheap!). Registration for both entries and to volunteer to judge or steward begins January 17, and runs through January 31. And as has been the custom, we will haul your entries that are brought to the 2011 Upper Mississippi Mash-Out (www.mashout.org) back to Duluth for free to save on shipping. Entry details can be found at <http://www.northernalestars.org/greatnorthernbrewhaha.html>. The links to register entries or to volunteer will appear on that same Web page beginning January 17. Duluth is a short journey for all of you judges looking for judging points.

Cheers and Happy New Beers!
Steve Daiken, Competition Organizer

December Wrap

Once again, December has come and gone... along with another year. It has been an eventful one for brewing in the Twin Cities, and for craft beer in general. In a year where Minneapolis hosted the National Home Brewers Conference, our club has definitely had some excitement as of late.

More recently, the club's annual Holiday Party & Potluck was once again held in CSPA Hall above the Glockenspiel Restaurant. Though what would become 18 inches of snow loomed on the horizon, the club had a great turnout for the holiday potluck. As always, there was more homebrew and food than could (reasonably) be consumed by the 50+ in attendance. The culinary theme for the potluck was, of course, food prepared with beer. Dishes ranged from soups to desserts, but two selections were awarded "People's Choice." John Ketics was runner up

with his "Chocolate Stout Cake & Ice Cream," while Mike Moranz took First Place with "Barleywine Mashed Potatoes."

Obviously there was much homebrew to be tasted as well. The club's jockey box was available for use, and featured an array of brews. Again, those in attendance voted for their top two favorite beers of the night. Runner up was given to Greg Seppelt for his "Columbus in The Rye" American IPA. Greg brought his own keg/dispensing system, which featured the use of a Randall (an in-line hop infuser). The Randall gave the beer a huge aroma of fresh Columbus hops in the glass. Perhaps more of these contraptions will start popping up at future club events. ☺

First place was awarded to Mike Behrendt for his "Double Chocolate Stout." Mike was kind enough to share his recipe, which is listed below.

Winning Recipes from the MBHA Annual Holiday Party

Mashed Potatoes with Barleywine, Caramelized Sweet Onions, and Blue Cheese Crumbles

by Mike Moranz

Heat some fat in an oven-proof Dutch oven, soup pan, or similar heavy cooking vessel. Add a bunch of sliced sweet onions and sauté until they just start to brown. Throw in some butter at this point (can't have enough of that).

Pour in malty barleywine, about 1/2 cup for 4-6 onions. Add salt & pepper, and brown sugar, to taste (it should lean a little to the sweet side). Mix it all up, and then pop it into a 400-degree oven, uncovered. About every 20 minutes, check it and stir.

Eventually, the liquid will evaporate; it will caramelize and reduce to a sticky, dark, jam-like consistency. You'll wonder what happened to all the onions! This will keep, covered and refrigerated, for a few days.

Make your mashed potatoes smooth and fluffy, using a mixer or ricer to get the desired consistency. Put your potatoes in a casserole dish, not quite covering them with the caramelized onions. You can put this in the oven for a half hour or so to keep before serving, or reheat your onions before topping to serve right away. Top with your favorite crumbled blue cheese.

A few tips: Use a less hoppy beer, as the reduction will intensify the bitterness. You can use as much or as little onions as you like. Be careful not to overdo the liquid in the onions, as it will take longer to evaporate and caramelize. Taste the onions while caramelizing. If you get too much bitterness from your beer, add some sugar to balance. If you use a very malty English barleywine and nice sweet onions, you may not need any sugar.

Enjoy!

Winning Beer Recipe from MBHA Annual Holiday Party 2010

by Mike Behrendt

Double Chocolate Stout

Extract with Grains (5 Gallons)
OG 1060
FG 1028

INGREDIENTS:

- 8 oz Rahr 2-row malt
- 11 oz Briess Caramel 60 malt
- 13 oz Briess Chocolate malt 350° L
- 8 oz Simpson's Roasted Barley 550° L
- 4-1/2 lbs Munton & Fison Light Dry Malt Extract
- 1-3/4 oz East Kent Goldings pellet hops (4.6%) 60-minute addition (bittering)
- 1/4 oz East Kent Goldings pellet hops (4.6%) 15-minute addition (flavor)
- 10 oz cocoa powder
- 1-1/2 Tbsp Brewer's Best liquid chocolate extract
- 16 oz lactose
- 8 oz invert sugar (Nulomoline from candy making supply store—Lyle's Golden Syrup is supposed to be similar)
- 4 oz table sugar
- White Labs 002 English Ale yeast

PROCESS:

- Make yeast starter a day before brewing.
- Steep crushed grains in 2 gallons of 152° water for 30 minutes.
- Strain water into brew kettle.
- Sparge grains with 1/2 gallon of 152° water into brew kettle.
- Add water to make 5 gallons.
- Bring close to boil; remove from heat.
- Add malt extract—stir well to dissolve.
- Add lactose, invert sugar, and table sugar—stir well to dissolve.
- Bring to boil.
- Add bittering hops.
- Keep at a low, rolling boil for 30 minutes.
- Add flavoring hops.
- Boil 15 minutes.
- Mix cocoa powder with 2 cups hot water; add to kettle, stirring well to dissolve.
- Add Whirlfloc tablet or Irish moss.
- Boil 15 minutes.
- Remove from heat; cool to fermentation temperature.
- Transfer to fermenter. Add water if needed to make 5 gallons.
- Add yeast starter.
- Ferment at 68° for 4 to 7 days (until bubbles are more than 15 seconds apart).
- Rack to secondary; add liquid chocolate extract.
- Ferment at 68° for 2 weeks.
- Rack to keg and force carbonate.

Member's Profile

A new piece that we would like to incorporate into the newsletter is 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 it 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.

For January 2011, we are profiling member **Greg Van de Mark**. After enough pestering, a beleaguered Greg decided to humor us by answering a few questions.

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

I received a “Mr. Beer” kit for Christmas back in 2001 or 2002. I immediately returned it for a refund, and went out and purchased a kit at Midwest Brewing Supplies. It came with a video on how to brew (Al Boyce was featured). Hi Al!

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

I live in a one bedroom lower flat walkout (the cave), and I don't have a garage, so I brew outside. Space is at a premium, so my setup needs to break down for storage and so that I can move it between where my equipment is stored and where I brew. I have a couple of cube coolers and rely on gravity to brew. The main changes that I have made over the years are: making the step from extract to all-grain brewing, going from stove-top to turkey fryer, going from bottling to kegging, and purchasing a larger brewing kettle so that I can make ten-gallon batches and split them with friends/co-brewers.

WHAT ONE THING (INFORMATION, PROCESS, EQUIPMENT) HAS MOST IMPROVED THE QUALITY OF YOUR BEER, OR EASED YOUR BREW DAY?

I did a lot of research on what to do for brewing before I actually started to brew, so I have had sanitizing and the like down from the start. However, I did find out that my beer improved immensely when I went from partial boil to full boil. I had an “extract tang” to my beer before that change.

DO YOU HAVE A FAVORITE STYLE TO BREW, OR RECIPE YOU'VE CREATED (AND ARE POSSIBLY WILLING TO SHARE)?

I like to brew what I like to drink. I don't take the time to brew things I don't like as much, even though it could make me a better brewer. However, I do

volunteer for any style at BJCP competitions. If I get what I like, I enjoy the flights; if I get what I don't like as much, I use it as a learning experience. I like beers that are hoppy, roasty, strong, funky, smokey, acidic... but not all at the same time. Recent favorites are the Belgian single (patersbier) and tripel kits at Northern Brewer and a double IPA recipe I found on the Web.

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

I have only entered once—the new brewer competition at the Upper Mississippi Mashout quite a few years back. Al Boyce and Steve Piatz were two of the judges; they gave me great feedback and were kind in doing so. Looking back at those beers, much improvement was needed. But it was nice to have feedback in a way that kept me trying to improve my brewing instead of discouraging me.

HOW LONG HAVE YOU BEEN A MEMBER OF THE MN HOME BREWERS ASSOCIATION, AND WHAT WOULD YOU TELL OTHERS WHO ARE CONSIDERING JOINING?

I have been a MHBA member since I knew it existed. There are many benefits to being a member in this education-focused club, including getting involved with the BJCP class. That is probably the greatest learning experience around. I tried more than 1000 different beers over the course, and found out many things about beer styles and brewing. Every club meeting is an opportunity to learn more. Also, some people in the group go above and beyond to organize events which are extra special like the Saints game, the bus tour, the holiday party, and the chili cook-off, just to name a few. Oh, and there are the discounts you get at the local home brew shops.

WHAT DO YOU DO WHEN YOU'RE NOT BREWING/TASTING?

Besides working at UW-River Falls, I do lots of things with my church groups including some volunteering. I also like traveling (motorcycle trips, bicycle trips, beer trips, and the like), and generally just getting out and being active.

Recipe of the Month—Dunkelweizen by Steve Piatz

January's recipe of the month (ROTM) for a Dunkelweizen is in preparation for the April meeting. The Dunkelweizen will take one week to ten days to ferment out. If you are bottle conditioning, you should allow a couple of weeks for the bottles to carbonate. While still a quick-turnaround beer, like a traditional weizen, this is a style that tolerates age a little more gracefully than its paler cousin. Overall, this means you really should get yours brewed soon if you want it ready for the April meeting. Of course, you don't have to bottle condition this beer, so kegging it could save you a few weeks, or give you a chance to tweak your recipe/process. However, tradition does call for bottle conditioning German wheat beers, and it is easier to serve this high carbonation beer from a bottle than from a keg.

Dunkelweizen Description

From the BJCP Guidelines

(available at <http://www.bjcp.org>)

Aroma: Moderate to strong phenols (usually clove) and fruity esters (usually banana). The balance and intensity of the phenol and ester components can vary, but the best examples are reasonably balanced and fairly prominent. Optionally, a low to moderate vanilla character and/or low bubblegum notes may be present, but should not dominate. Noble hop character ranges from low to none. A light to moderate wheat aroma (which might be perceived as bready or grainy) may be present, and is often accompanied by a caramel, bread crust, or richer malt aroma (e.g., from Vienna and/or Munich malt). Any malt character is supportive and does not overpower the yeast character. No diacetyl or DMS. A light tartness is optional but acceptable.

Appearance: Light copper to mahogany brown in color. A very thick, mousy, long-lasting off-white head is characteristic. The high protein content of wheat impairs clarity in this traditionally unfiltered style, although the level of haze is somewhat variable. The suspended yeast sediment (which should be roused before drinking) also contributes to the cloudiness.

Flavor: Low to moderately strong banana and clove flavor. The balance and intensity of the phenol and ester components can vary but the best examples are reasonably balanced and fairly prominent. Optionally, a very light to moderate vanilla character and/or low bubblegum notes can accentuate the banana flavor, sweetness, and roundness; neither should be dominant if present. The soft, somewhat bready or grainy flavor of wheat is complementary, as is a richer caramel and/or melanoidin character from Munich and/or Vienna malt. The malty richness can be low to medium-high, but shouldn't overpower the yeast character. A roasted malt character is inappropriate. Hop flavor is very low to none, and hop bitterness is very low to low. A tart, citrusy character from yeast and high carbonation is sometimes present, but typically muted. Well rounded, flavorful, often somewhat sweet palate with a relatively dry finish. No diacetyl or DMS.

Mouthfeel: Medium-light to medium-full body. The texture of wheat as well as yeast in suspension imparts

the sensation of a fluffy, creamy fullness that may progress to a lighter finish, aided by moderate to high carbonation. The presence of Munich and/or Vienna malt also provides an additional sense of richness and fullness. Effervescent.

Overall Impression: A moderately dark, spicy, fruity, malty, refreshing wheat-based ale. Reflecting the best yeast and wheat character of a hefeweizen blended with the malty richness of a Munich dunkel.

Commercial Examples: sometimes locally available include Weihenstephaner Hefeweissbier Dunkel, Ayinger Ur-Weisse, Franziskaner Dunkel Hefe-Weisse, Schneider Weisse (Original), Ettaler Weissbier Dunkel, Hacker-Pschorr Weisse Dark, Tucher Dunkles Hefe Weizen, Edelweiss Dunkel Weissbier, Erdinger Weissbier Dunkel.

	Dunkelweizen
OG	1.044–1.056
FG	1.010–1.014
SRM	14–23
IBU	10–18
ABV	4.3–5.6%

Dunkelweizen Background

If you read the style guidelines (above) again with a focus on ingredients needed to match the characteristics, a few things should become obvious. Roasted (black) malts/grains are not appropriate, at least not at the level of flavor/aroma perception. Hops play a very minor role in this style, just like in the other German wheat styles. Munich and/or Vienna malts are a major part of the non-wheat malt in the grist. The use of a German wheat beer yeast strain is essential. Kettle finings are not important. Note that traditionally (pre EU) German law dictated that a minimum of 50 percent of the grist must be wheat malt.

The Recipe

The recipe target is for an original gravity of 1.054 and approximately 15 IBUs. 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 percent, so adjust accordingly for your system. For the mash, we are going with a traditional decoction mash. The mash in is at 122° F for 10 minutes protein rest, followed by a maltose rest at 148° F for 65 minutes, then 15 minutes at 159° F, and a mash out at 170° F. You can skip the protein rest if you want to save some time during the mash—most modern malts will produce a decent beer without one, though you do risk getting a little less of the bready/wheatie characteristics. If are doing just a single temperature mash, I would suggest a long cool mash around 144-145° F to be sure that you get a beer that has the potential for high attenuation.

Grist #1 (Pounds)	Grist #2 (Pounds)	Malt
6.40	4.12	Pale Wheat Malt
4.13	3.16	Light Munich Malt
0.13	-	Dehusked Carafa III
-	3.16	Dark Wheat Malt

The two alternative grist formulations are derived from suggestions in Kunze. He calls for light (pale) Munich malt as shown in the formulations, though I use dark Munich to get a little more bready character and a darker color when I brew #1. For grist #1, the wheat malt is 60 percent of the fermentables, and the Carafa is there at only 1.2 percent, just enough to add a little color. For grist #2, the two colors of wheat combine for 70 percent of the grist, and the Munich makes up the rest.

Extract Version

For the extract version, you cannot buy malt extract made from just wheat malt. Instead, you typically end up with extract made from a combination of wheat malt and pale (probably pilsner) malt. The wheat content seems to range from 50 to perhaps 65 percent in the typical extracts, which leaves 35 to 50 percent from the pale malt. That kind of extract is fine if you are trying to make a typical German weizen. Something has to give to make a dunkelweizen; we cannot buy an extract that matches the grist of the all-grain version. Even with a little steeping or a mini-mash, we cannot get there—the extract version is going to have significant pale malt content that is not in the all-grain version. We can get a dark wheat beer with roughly the proper color and wheat content, but not simultaneous with the Munich malt characteristic. For this recipe you will need to do a mini-mash of the Munich malt at 150° F with approximately 2 quarts of water for 30 minutes.

Pounds	Malt
7.00	Wheat Liquid Extract
1.50	Dark Munich Malt
0.25	Dehusked Carafa III

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.

Water

This style is fairly tolerant of different water mineral contents as long as you can manage the mash pH. The bitterness level is really low, so sulfates or carbonates are not going to have a major flavor impact.

The Boil

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

Amount (ounces)	Hop Variety	Time Left
0.5	6.3% Hallertau pellets	90
0.2	6.3% Hallertau pellets	15

Post Boil Processing and Fermentation

The yeast choices for the style include the German wheat beer strains from Wyeast and White Labs. The American wheat beer strains are NOT appropriate.

References

Wolfgang Kunze, *Technology Brewing and Malting*, English translation, VLB Berlin, 1996.

ProMash recipe files

As always, they are available at http://mnbrewers.com/events/sotm/SOTM_recipes.html.

Next

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

Renew for 2011

The 2011 cards are here. To renew your membership via PayPal, just go to the MHBA Web site at <http://mnbrewers.com>

If you prefer to send a check, make it out to MHBA and send it to the MHBA Treasurer:

Paul Dienhart
2344 Nottingham Court
Minnetonka, MN 55305

Minnesota Home Brewers Association dues have been unchanged at \$15 for the past few years. Continue to support the club and get your 10 percent discount at homebrew shops by renewing today.

Club Leadership

President

Chris Smith
csmitty42@yahoo.com

Vice-President

Mike Behrendt
MGBrew@comcast.net

Treasurer • Secretary

Paul Dienhart
paul_dienhart@cargill.com

President Emeritus • Member at Large

Gera Exire La Tour
gera_latour@hotmail.com

Members at Large

Al Boyce
alboyce@bigfoot.com
Jonathan Crist
cristj@bsci.com

Newsletter Team

Brett Glenna
brettglenna@gmail.com
Grant McDonough
mcdonough.grant@gmail.com
Rebecca A. Nyberg
rebeccanyberg@comcast.net



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.