

The BOILER

Newsletter of the Minnesota Home Brewer's Association

February 2006

FEBRUARY MHBA CLUB MTG

Annual Business Meeting

**Saturday, February 4, 2006, Noon-3pm:
Sokol Hall (CSPS)**

The next club meeting will be MhBA's Annual Business Meeting and elections will be held on Saturday, Feb 4, 2006 from Noon-3pm at Sokol Hall (CSPS), at 383 Michigan St. - above the Glockenspiel, 605 W 7th St. in Saint Paul, MN 55102. <http://www.sokolmn.org/>. (See article in this issue.)

The "Style of the Month" for February is Kolsch, so if you have one brewed, bring it along, along with any other homebrews you'd like to share with your fellow club members. The Style of the Month for April is English Mild Ale and Mead. (See article in this issue.)

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

Did you make any good New Year Resolutions this year? Maybe the question should be have you kept any of the New Year Resolutions you made this year? I admit that in the past I haven't been very successful with my resolutions but that is all in the past. This year I resolved to not make any New Year Resolutions. Not that I couldn't use some major rework; eat better, workout more often, lose a little weight. Okay, lose a lot of weight. Brew more often, brew smarter and brew better. The list could go on and on, and these are things I should do but putting them on a list makes them too easy to write off as a broken resolution. It isn't so much a problem with keeping resolutions as it is making them into a list.

The problem isn't keeping the resolutions – the problem is the list. Each of you are probably laughing to yourselves, and wondering "So how's that working for you?" Actually it is working quite well. By not making a list I don't simultaneously start multiple and not necessarily compatible behavior modifications at the same time. By not making a list I don't limit myself by applying time constraints. By not making a list I don't track my failures. I can work on all the right things without pressure.

Okay, maybe I broke my resolution to not make any resolutions. Last month, in my column, I suggested everything in moderation as perhaps a better choice. Enjoy everything in moderation, but above all else remember to enjoy everything. So how is that working for you? Did you participate in the Upper Mississippi Mash-Out? Winterfest? The Style of the Month (SOTM) Club?

Winter BJCP class? The year is barely underway and already lots of events have happened and more on the horizon.

The next 3 club meetings are at the CSPS hall, starting with the annual election meeting on February 4th. A great meeting place – bring beer, bring your stories and share with your brewing friends. Bring the SOTM beer if you brewed it and earn points toward prizes. Help elect or re-elect the club officers and maybe volunteer to help with some of the club activities. This is our club, and I've said this before - our club is a reflection of all of its members doing all that they choose to do. 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. So how is that working for you?

**Cheers,
Jonathan**

MhBA Club Calendar

Here are upcoming MhBA events for February and March.

FEBRUARY

- Feb 4 **MhBA Club Mtg – Annual Business Meeting**
CSPS Hall, St. Paul, MN – Noon-3pm
- Feb 4 **KCBM Entry Deadline** <http://www.kcbm.org>
- Feb 7 **BJCP Class #5, 6:30pm**
- Feb 8 **Unibroue Beer Dinner at The Happy Gnome**
<http://www.thehappygnome.com>
- Feb 12 **Brew April's SOTM: English Mild**
- Feb 15 **BJCP Class #6, 6:30pm**
- Feb 17-18 **Kansas City Biermeister's Competition**
- Feb 21 **BJCP Class #7, 6:30pm**
- Feb 25 **Schell's Bockfest**
- Feb 26 **IBU Open Deadline**
- Feb 28 **BJCP Class #8, 6:30pm**

MARCH

- Mar 4 **MhBA Club Mtg–Chili CookOff & TradeORama**
CSPS Hall, St. Paul, MN – Noon-3pm
 - Mar 4 **IBU Open** <http://www.iowabrewersunion.org/>
 - Mar 7 **BJCP Class #9, 6:30pm**
 - Mar 7 **Victory Beer Dinner @ The Happy Gnome**
 - Mar 11 **MCAB Competition @ The Happy Gnome**
 - Mar 14 **BJCP Class #10, 6:30pm**
 - Mar 15 **March Mashness Deadline**
<http://www.cloudytownbrewers.org/competition/>
 - Mar 17-18 **March Mashness Judging**
 - Mar 21 **BJCP Class #11**
 - Mar 25 **March Mashness Awards Ceremony**
 - Mar 28 **BJCP Class #12**
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MhBA STYLE OF THE MONTH - MILD ALE

By Steve Piatz

This month the style of the month (SOTM) recipe is for a Mild Ale. Brewing your Mild by February 15 should give you sufficient time to complete fermentation and conditioning of the beverages in time to have the beer ready for sharing at the April meeting on April 1, 2006 at the CSPA Hall.

In addition, this month there is a second SOTM recipe (really just some guidance on a recipe), a Mead in preparation for the August AHA Club-only-Competition for the mead in BJCP categories 24 through 26. The mead portion was originally going to appear in the January newsletter but it had to be trimmed for space reasons because that was a printed newsletter. While meads do take a little longer to be ready to drink than most beer styles if you start your mead in February you will have plenty of time to get it ready to drink in August.

MILD ALE

Summarizing from the description of Mild Ale in the BJCP Guidelines available at <http://www.bjcp.org> the **aroma** has low to moderate malt aroma and may have some fruitiness from the fermentation. The malt character may include caramelly, grainy, toasty, chocolate, or lightly roast notes. The **appearance** is copper to dark brown or mahogany colored. Some paler examples also exist. Generally clear, though not brilliantly so. Low to moderate off-white to tan head. The head retention may be poor due to the low carbonation, adjunct use, and the low original gravity. The **flavor** is generally malty and may exhibit a wide range of malt and yeast based flavors (e.g., malty, sweet, caramel, toffee, toast, nutty, chocolate, coffee, roast, vinous, fruit, licorice, molasses, plum, and raisin). The finish can be sweet or dry. Darker versions may finish with a dry roasted note. Low to moderate bitterness, enough for some balance but not to overpower the malt. Fruit esters may be moderate to none. The **mouthfeel** has light to medium body. Roast based version may have some astringency. Sweeter versions seem to have a fuller mouthfeel. Carbonation is low to medium-low. The **overall impression** is a light-flavored, malt oriented session beer. Refreshing though flavorful. Some version can seem like low gravity brown porters.

Classic commercial examples frequently available in our area include Gale's Festival Mild, Moorhouse Black Cat. In general the style is delicate and low in gravity so it doesn't travel well so there aren't many English versions shipped to the US. Even in the UK the Mild is not widely available though CAMRA has had a push over the last couple of years to make more Milds available in British pubs, as part of this campaign Fuller's had Hock, their Mild in production again.

By the numbers a Mild Ale is:

	<i>Mild Ale</i>
OG	1030-1038
FG	1.008 – 1.013
SRM	12 – 25
IBU	10 – 25
ABV	2.8 – 4.5%
	typical range is 3.1 – 3.8%

Mild Ale Recipe Details

The recipe is for a relatively dark mild, the color will be about like that of a Brown Porter, ProMash predicts a color of 22 SRM. The recipe has a target original gravity of 1.036, near the upper end of the style's range. The final gravity will be around 1.009 - 1.010, the bitterness will be near the high end at about 24 IBUs.

First the all-grain version, the recipe assumes 75% efficiency so adjust accordingly for your system.

Pounds	Malt
4.44	Pale Ale Malt
0.92	Crystal 50-60 ° L
0.38	Chocolate
1.11	Flaked Corn
0.24	Crystal 135-165° L

Mash at about 152°F for approximately 45 minutes or until fully converted. For mash-out you can heat the mash to 168° F. Note that for almost every style of beer I skip the mash-out step in the interest of saving a few minutes. Sparge with 168° F water until you collect 7 gallons of liquid in the kettle, after the 90 minute boil and chilling you should have between 5.5 and 5 gallons of wort in your fermenter, depending on your system losses.

For the extract version of the above, malt components change to:

Pounds	Malt
2.75	Light Liquid Extract
1.0	Pale Ale Malt
0.92	Crystal 50-60 ° L
0.38	Chocolate
1.11	Flaked Corn
0.24	Crystal 135-165° L

The flaked corn can't just be steeped because it has basic starches you need to do a partial mash of the specialty grains and the pound of pale ale malt. The pale ale malt is included to get the enzymes to convert the starches in the flaked corn. With 3.66 pounds of specialty malt and 1.33 quarts of water per pounds you need about 4.9 quarts of water to mash the malt, the partial mash can be in a mesh bag. As in the full mash about 45 minutes at 152° F should convert all the starch to sugar and then sparge with about 4.9 quarts of 168° F water. Combine with enough water and the liquid extract to get 7 gallons of liquid at the start of the boil.

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.

The hop bill is the same for both of the versions of the recipe. Since this is an English style with virtually no hop flavor or aroma we are just using a classic English bittering hop.

Amount	Hop Variety	Time Left
1.46 oz.	4.0% whole Fuggles	90

For both versions use Irish Moss or your equivalent fining agent for the last 15 to 20 minutes of the boil. If using Irish Moss be sure to rehydrate it in cool water before adding it to the kettle.

Water

The recipe contains enough dark malt to tolerate water with a fair amount of carbonates present. If your water comes from the deep wells typical of much of the Minneapolis/St. Paul metro area you have water very high in carbonates. If you want to adjust the recipe for a lighter colored version by removing the chocolate malt you may want to use water with low carbonate content. To reduce the carbonate level blend your water with reverse osmosis (or distilled) water, or neutralize the carbonates with an acid like lactic or phosphoric in the mash and sparge water, or you can preboil the water and rack off the sediment. The recipe is only slightly sensitive to the sulfate level in your water since the style doesn't have much hop contribution.

Wort Processing and Fermentation

Chill the wort to primary fermentation temperature at the end of the boil, add some oxygen, and pitch your chosen yeast from a yeast starter. The oxygen and starter will help you achieve a lower final gravity.

Fermentation should be conducted in the 68° to 75° F range. Primary fermentation should be finished in 4 to 5 days.

The yeast choices include Wyeast British Ale (1098), Wyeast London Ale III (1318), White Labs British Ale (WLP005), and White Labs London Ale (WLP0513), White Lab Burton Ale (WLP023), and even the dry Nottingham Ale strain. Experiment with a few of the English yeast strains and find one that you like for style like Mild that isn't very hoppy.

At the end of the conditioning interval with the beer at 70° F you will need just under 4 ounces of corn sugar to carbonate 5 gallon to 2.3 volumes of CO₂.

ProMash recipe (*.rec) files.

All grain <http://www.mnbrewers.com/recipes/agmild.rec>

Partial mash <http://www.mnbrewers.com/xtmild.rec>



MEAD

Normally for the SOTM I would summarize the style description from the BJCP style guidelines. However, the guidelines for the mead categories are several pages long so I strongly suggest you just go to <http://www.bjcp.org> and read the descriptions for yourself.

First a few details about honey. Honey weights about 11.75 pounds per gallon. Every pound of honey in five gallons of solution will add 8 specific gravity points. That doesn't mean five gallons of water plus a pound of honey will have a specific gravity of 1.008. You need to start with the proper weight of honey and that add enough water to get to five gallons to make things work out because honey already has some water in it.

The choice of the honey and the yeast strain make the major determination of the flavors and aromas of your mead. The first table below suggests some sweetness levels and parameters for

mead. The second table shows some honey and yeast combinations for various sweetness levels. They are both derived from data in the May/June 2000 issue of *Zymurgy* in "Mastering Mead Formulation: The Art and Science of the sacred Honey Brew" by Ken Schramm and Dan McConnell. The same issue of *Zymurgy* also contains "Making Sense of Making Mead" by Byron Burch (a repeat winner of AHA Mead Maker of the Year).

SPECS	DRY	MED	SWEET	VERY SWEET
Honey per gal.	1.5 – 2 lbs	2 – 2.5 lbs	2.5 – 3 lbs	3 – 4+ lbs
Original Gravity	1.060 – 1.080	1.080 – 1.1005	1.100 – 1.120	1.120 – 1.140+
Final Gravity	0.994 – 1.010	1.010 – 1.020	1.020 – 1.035	1.030+
Acid Level	0.4	0.5 – 0.6	0.6 – 0.8	0.8 – 1.0

A little explanation of the above table is necessary. The dry, medium, sweet, very sweet columns delineate the ranges of mead. While I started out making dry mead these days I generally am trying for medium or sweet. The very sweet meads are very unusual and can be difficult to balance for a pleasant presentation, not that you shouldn't make them just that it can be more difficult. The honey per gallon line is the total amount of honey mixed into one gallon of must (the term for unfermented mead, kind of like wort for beer). I start with the honey and add enough water to get the desired gallons of liquid after mixing. The original and final gravities are just the expected hydrometer readings. The acid levels are the typical range of acid (as measured with a wine maker's acid test kit available from the homebrew supply store for under \$10) that is typically needed to "balance" the sweetness – meads use acid to offset the sweetness where beer uses hops. If you haven't made mead before don't worry a lot about the acid level, you can make a fine mead without ever adjusting the acid level. Note that if you are going to adjust the acid level it is best done after fermentation, not before – ignore those recipes that call for adding acid at the start of the fermentation. Tartaric acid is my preference for use in adjusting the acid level since excess amounts will eventually crystallize out. Byron Burch claims about 4 teaspoons of tartaric acid (about 0.66 ounces) will increase the acid level about 0.1%.

In the table below you go down the honey column to select a honey variety and then go across the row to the sweetness level you want to try, use one of the yeast strains mention in that cell to get the desired sweetness level. Remember that to get the appropriate sweetness level you need to use the table above to get the desired original gravity range. In the table below, if there is nothing in the cell for a honey and sweetness combination that means Dan and Ken didn't think that sweetness level worked for the particular honey. Remember that that honey is named after the blossoms and that the blossoms (flowers) of the plant typically taste nothing like the fruit of the plant. When evaluating a honey try to taste for the characteristics beyond the sweetness, the fermentation will remove most of the sweetness. In addition, most darker colored honeys make meads that take longer to age to their prime. When buying honey don't worry if the honey is crystallized, it won't matter in making mead.

HONEY	DRY	MEDIUM	SWEET	VERY SWEET
Clover, Alfalfa, Star Thistle	KV-1116 EC-1118 Wyeast 3632	D-47 Cote de Blancs Wyeast 3184	Cote de Blancs Wyeast 3184	
Fireweed, Orange Blossom, Mesquite, Sourwood, Blueberry, Cranberry	Bourgovin Pastuer Champagne EC-1118 Wyeast 3632	D-47 71B-1122 Premier Cuvee	Premier Cuvee Wyeast 3184	Cote de Blancs Tokay Wyeast 3184
Raspberry, Blackberry, Tulip Tree, Tupelo, Sumac, Mint	Bourgovin Pastuer Champagne 71B-1122 EC-1118 Wyeast 3184	Bourgovin Premier Cuvee 71B-1122	Premier Cuvee 71B-1122 Wyeast 3184	Cote de Blancs Flor Sherry Tokay Wyeast 3184
Buckwheat, Basswood		Cote de Blancs 71B-1122 Wyeast 3184	Cote de Blands 71B-1122 Wyeast 3184	Flor Sherry Cote de Blancs Tokay Wyeast 3184

I haven't personally had a chance to try all the combinations of honeys and yeasts in the table but of those I've tried I haven't been disappointed. For a description of the various yeast strains I suggest checking out Ken Schramm's *The Compleat Meadmaker* or one of the many wine making books available in your local homebrew supply store. Note that almost all the yeast choices in the table are available as dry yeast packets – that means they are pretty cheap so you can use a couple of packages for a batch to get a good pitching rate.

So with all the general information above what exactly is a recipe for mead you ask? For a starter let's just do a traditional mead – no spices (not a metheglin), no fruit (not a melomel), just honey and water. If you want to try fruit or spices a lot of good ideas are available in Ken Schramm's book. You can always convert a traditional mead into melomel or metheglin by adding the appropriate adjuncts after the main honey fermentation, you can split a bigger batch of traditional mead into several significantly different end product that way.

First question, what honey should I use? Good choices include orange blossom, raspberry blossom, and even wildflower. In general, any good aromatic honey source is OK – I would avoid the typical grocery store honey. If this is your first batch of mead try for the “medium” category in the table above. That means you need between 2 and 2.5 pounds of honey for each gallon of mead you plan to make.

Master mead maker Ken Schramm does his initial mead fermentation in a plastic bucket. I find that makes the mixing process a whole lot easier. I also found it helpful to mark the outside of the bucket at each gallon level so I can just add the appropriate amount of honey and then mix in enough water to get the desired final volume. Don't worry if your must is off by a few

ounces of water or honey, close will get you into the ranges shown above. Once you determine the range you want you can tweak future batches sweeter or drier to suit your preferences.

I use the no heat process to make mead. That means I sanitize the bucket and then add the appropriate amount of honey to the bucket followed by enough water to get the volume I want – the water needs to have no off flavors so an activated charcoal filter may be needed to remove the chlorine from your tap water or you can use store bought water. Then use a sanitized spoon to mix the honey and water. A small amount of hot water can be handy to swirl in the (almost) empty honey container to extract that last few ounces of honey clinging to the container.

A typical five gallon batch of mead will get 1 teaspoon of diammonium phosphate and 1 teaspoon of a yeast nutrient like Wyeast nutrient added to the initial mixture. Then pitch your chosen yeast (if using a dry yeast rehydrate it per the manufacturer's directions first). A more recent process from Ken Schramm calls for adding one quarter of the nutrients and diammonium phosphate initially and then adding an additional quarter each day for the next three days – Ken even suggests trying doing tenths for the first 10 days.

The bulk of the fermentation should be finished within a few weeks. You should rack the mead out of the bucket into a glass carboy before four weeks have passed. After the mead drops clear you are ready to bottle it.

I tend to follow the wine makers philosophy and add a little sulfite solution each time I rack a mead or wine, the sulfite acts as an anti-oxidant and helps preserve the mead. A base sulfite solution can be made up with 100 grams of sodium or potassium bi-sulfite powder per liter of water, then add 0.5 teaspoon per gallon every time you rack the mead. Before I started doing this I frequently detected minor oxidation flaws in my meads but using this technique the oxidation vanished.

Most meads are presented still so just put the still beverage into bottles and cap them. If you want a sparkling mead you can prime the mead just like a beer though it may be necessary to pitch a new packet of yeast at bottling time so as to get some viable yeast to produce the carbonation. Alternatively, for sparkling mead you can counter pressure your mead from a keg.

References

Schramm, Ken. *The Compleat MeadMaker*, Brewers Publications, 2003.

Zymurgy, May/June 2000 issue.

In March the Boiler will have the SOTM recipe for an extract beer (or beers) for the May AHA Club-only-Competition.

As always if you have recipe ideas, questions, or suggestions let me know.

MhBA "STYLE OF THE MONTH" CALENDAR

MTG	STYLE	ISSUE	BREW BY
MAR:	American Pale Ale	Jan 06	1/8/05
APR:	English Mild	Feb 06	2/12/06
MAY:	Extract Beer (COC)	Mar 06	3/12/06
JUN:	Weizen/Weissebier	May 06	5/14/06
JUL:	Munich Dunkel	Apr 06	4/9/06
AUG:	Mead (COC)	Jan 06	1/8/06
SEP:	Stout (COC)	Jul 06	7/9/06
OCT:	Pilsner	Jun 06	6/11/06
NOV:	Light Hybrid (COC)	Sep 06	9/10/06
DEC:	Dusseldorf Altbier	Aug 06	8/13/06

MhBA ANNUAL BUSINESS MTG! Sat, Feb 4th, Noon-3 p.m. at the CSPS Hall

The Minnesota Homebrewers Association's annual business meeting will be the February club meeting. Election of officers will be held, and any other new business you'd like to bring before the club. The Technical Topic of the Month is All-Grain to Extract Recipe Conversion. Our "Meeting Host" will be Club President Jonathan Crist. It will be held at CSPS Hall (383 Michigan St. - above the Glockenspiel, 605 W 7th St. in Saint Paul) at Noon, Saturday, February 4th.

The Style of the Month is Kolsch, so if you have a homebrewed version, bring it along to share with clubmembers, and join the Style of the Month Club. Feel free to bring along any other styles you'd like to have tasted to get your fellow club-members' opinions on also.

COMPETITION CORNER

STRONG BELGIAN CLUB-ONLY WINNER: STEVE PIATZ

The MhBA chose Steve Piatz' Belgian Tripel as it's club champion for the January AHA Club-Only competition at BJCP Class on Tuesday, Jan. 24. Steve's beer will go on to represent the MhBA nationally, to be judged by the Greater Everett Brewer's League of Everett, WA. Congratulations to Steve!

Thanks to the great turnout from all the other brewers who brought Strong Belgian Ales for the AHA Club-Only taste-off. See you all March 21 for the AHA-COC American Ale competition!

- * Jonathan Crist
- * Joe Brockman
- * Wilbur Ince
- * Nick Ravetto
- * Joel Stitze l
- * Gera Exire LaTour
- * Jae Germond
- * Aaron Lagas
- * Kenny Sycks

Upcoming AHA Club-Only Competitions

Feb 2006	American Pale Ale
Apr 2006	Extract Beers
Jul 2006	Mead
Aug 2006	Stout
Oct 2006	Light Hybrid



KANSAS CITY BIERMEISTERS COMPETITION

The Kansas City Biermeister's competition is the 2nd of 7 competitions on the trail of the High Plains Brewer of the Year award. It is a very fun competition, and they show out of town judges a great time!

Deadline: Feb 4, 2006
Judging: Feb 17-18, 2006
Website: <http://www.kcbiermeisters.org/Competition2006.htm>



IBU OPEN COMPETITION

The Iowa Brewer's Union Open competition in Urbandale, Iowa is the 3rd of 7 competitions in the High Plains Brewer of the Year award. Many IBU brewers have been coming up to help us judge the Mash-Out, and our hosting of the first round of the AHA Nationals last year. Let's send down a big batch of entries to support their contest, and a big delegation of Twin Cities judges to support their contest!

Deadline: Feb 26, 2006
Judging: March 4, 2006
Website: <http://www.iowabrewersunion.org/>

MCAB VIII

The Master's Championship of Amateur Brewing is being hosted in St. Paul, MN for the FIRST TIME this year! Entry to the competition is by invitation, for having won first place in one of 14 regional competitions. (The Mash-Out is a qualifier for next year's MCAB!) Curt Stock is the organizer, and he'll be looking for judges, stewards and other volunteers to help out at the competition.

Deadline: March 4, 2006
Judging: March 11, 2006
Website: <http://www.hbd.org/mcab/>

UPPER MISSISSIPPI MASH-OUT

Jan 20 & 21, 2006



BEST MASH-OUT EVER!

Steve Fletty, 2006 Mash-Out Organizer

...that's the report I'm getting from everyone.

Although there were a few behind-the-scenes issues, generally everything worked extremely well for the contest's fifth anniversary.

Looking back at our first year and the mad scramble to get things off the ground, it's hard to believe how far we've come. The first year saw about 150 entries. Since then, the UMMO has grown into one of the larger, more competitive regional homebrew competitions, attracting entries from across the country.

- We judged 561 entries from 21 different states
- 96 Mash-Out volunteers helped from 7 different states
- We awarded 84 medals, one for each of the 28 BJCP Beer, Mead and Cider categories
- We judged 16 entries in the 3rd year of the NEW BREWERS category, awarding 3 medals, and passing on the first place winner to the BEST OF SHOW!
- We judged 13 beers in the 3rd year of the EIS-ANYTHING category, awarding 3 medals, and a special stained-glass trophy to the first place winner, sculpted by MhBA club member Mike Moranz
- We awarded 5 MORE medals to the 5 brewpubs who donated to our volunteers' "Indoor Pub Crawl" on Friday. Thanks to:
 - * Barley John's
 - * Great Waters
 - * Town Hall
 - * Rock Bottom
 - * Surly Brewing
- We awarded 2 hand-made, laser-engraved Mash-Out Chalice for Best-of-Show, 1 for Beer, 1 for Mead-Cider
- We awarded another hand-made, laser-engraved chalice for the Midwest Brewer of the Year program
- Entries came from 162 unique brewing teams.
- We awarded over \$3000 worth of prizes to brewers from 37 different sponsors
- Over \$1000 worth of door prizes were distributed at the awards ceremony
- 40 people rode the "Beer Bus" to a Summit Brewery Tour at 3pm on Saturday, with a surprise stop at The Glockenspiel on the way back to The Klub Haus

- 96 7-course dinners were served at our Saturday night Beer Banquet by Chef Manfred Krug and Jerry Pelton of the St. Paul Vocational Technical Institute. Courses:
 - Smoked Pork Butt – marinated in Summit Winter Ale, cooked for 7 hours
 - Chicken Mole, made with Irish Red Ale
 - Texas Chile, made w/ Belgian Black Ale
 - Pasta Salad
 - Jalapeno Corn Bread
 - Spanish Rice
 - Chocolate Pie w/ Cream Raisin Sauce
 - Cheesecake
- Five Banquet Beers: Witbier, Cream Ale, IPA, Russian Imperial Stout and Northern English Brown Ale
- 288 commemorative "Five Years of Pour Decisions" pint glasses were disbursed
- 45 collectors item 5th Anniversary t-shirts were purchased

THANKS TO EVERYONE who entered and helped out!!!
If you weren't there – SORRY YOU MISSED THE PARTY!
See you next year - Jan 26-27, 2007 - St. Paul, Minnesota

1	Light Lager	11
2	Pilsner	19
3	European Amber Lager	13
4	Dark Lager	13
5	Bock	18
6	Light Hybrid Beer	32
7	Amber Hybrid Beer	9
8	English Pale Ale	21
9	Scottish and Irish Ale	25
10	American Ale	36
11	English Brown Ale	11
12	Porter	27
13	Stout	30
14	India Pale Ale	22
15	German Wheat and Rye Beer	20
16	Belgian and French Ale	24
17	Sour Ale	10
18	Belgian Strong Ale	33
19	Strong Ale	17
20	Fruit Beer	13
21	Spice/Herb/Vegetable Beer	24
22	Smoke-Flavored/Wood-Aged Beer	12
23	Specialty Beer	24
24	Traditional Mead	15
25	Melomel	18
26	Other Mead	14
27	Standard Cider and Perry	11
28	Specialty Cider and Perry	10
29	Eis-ANYTHING!	13
30	New Brewer	16

Total Entries: 561

2006 UPPER MISSISSIPPI MASH-OUT - Jan 20-21, 2006

BEST OF SHOW - BEER

Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	06.C. Kolsch	51a	Owen Halpeny	Asheville, NC	Mountain Ale and Lager Tasters

BEST OF SHOW - MEAD/CIDER

Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	25.C. Other Fruit Melomel	Cherry Mel	Thomas Eibner	St Paul, MN	SPHBC

YELLOW SNOW AWARD - MOST ENTRIES

Brewer Name	Location	Club Name
Ray Taylor and Susan Ruud	Fargo, ND	Prairie Homebrewing Companions

BLIZZARD AWARD - MOST POINTS BY A CLUB

Club Name
St. Paul Homebrewers Club

Light Lager

Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	01.D. Munich Helles	Munich Helles	John Jurgensen	Friendswood, TX	Bay Area Mashtronauts
2	01.C. Premium American Lager	Steamboat Liberty Lager	Joe Gerteis	Saint Paul, MI	Saint Paul Home Brewers Club
3	01.B. Standard American Lager	Standard Americam Lager	John Jurgensen	Friendswood, TX	Bay Area Mashtronauts

Pilsner

Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	02.B. Bohemian Pilsner	Pilsn Pils	Alan Pearlstein	Walled Lake, MI	
2	02.A. German Pilsner	Urinal Cake Pils	Kris England	Minneapolis, MN	SPHBC
3	02.C. Classic American Pilsner	Gracies Gold	Curt and Kathy Stock	St. Paul, MN	St. Paul Homebrewers Club

European Amber Lager

Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	03.B. Oktoberfest-Marzen	O-Face O-Fest	Kris England	Minneapolis, MN	SPHBC
2	03.B. Oktoberfest-Marzen	red river lager	paul vogel	fargo , ND	prairie homebrewing companions
3	03.B. Oktoberfest-Marzen	Stonetoberfest 2	Todd Murley	Orono, MN	Minnesota Homebrewers Association

Dark Lager

Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	04.B. Munich Dunkel	Lila Tov	Alan Pearlstein	Walled Lake, MI	
2	04.C. Schwarzbier	Dirty Rex Black Lager	G.L. Exire LaTour	Minneapolis, MN	MnHB/CRAZY
3	04.A. Dark American Lager	Dark Americam Lager	John Jurgensen	Friendswood, TX	Bay Area Mashtronauts

Bock

Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	05.C. Doppelbock	Das Inseminator	Kris England	Minneapolis, MN	SPHBC
2	05.C. Doppelbock	Scrape the bottom	Steve Piatz	Eagan, MN	MHBA
3	05.A. Maibock/Helles Bock	Goats Breath	PETER POLCZYNSKI	TULSA, OK	FELLOWSHIP OF OKLAHOMA ALE MAKERS

Light Hybrid Beer					
Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	06.C. Kolsch	51a	Owen Halpeny	Asheville, NC	Mountain Ale and Lager Tasters
2	06.A. Cream Ale	Crapstastic Cream Ale	Curt and Kathy Stock	St. Paul, MN	St. Paul Homebrewers Club
3	06.A. Cream Ale	Noel Christmass 2005	Eric Ware	Davenport, IA	Mississippi Unquenchable Grail Zymurgists
Amber Hybrid Beer					
Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	07.C. Dusseldorf Altbier	Alt Style	Steve Fletty	Falcon Heights, MN	St. Paul Home Brewers
2	07.C. Dusseldorf Altbier	Lupentos Altbier	Adam Stern	St. Paul, MN	Saint Paul Homebrew Club
3	07.C. Dusseldorf Altbier	Duece Alt	James Henjum	White Bear Lake, MN	St. Paul Homebrewers
English Pale Ale					
Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	08.C. Extra Special/Strong Bitter	Lyles Bitter	Curt and Kathy Stock	St. Paul, MN	St. Paul Homebrewers Club
2	08.C. Extra Special/Strong Bitter	Better than Uncle Jessies ESB	Lonnie and Deb McAllister	Seabrook, TX	Mashtronauts
3	08.A. Standard/Ordinary Bitter	Ornery	John Peed	Oak Ridge, TN	Tennessee Valley Homebrewers Association
Scottish and Irish Ale					
Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	09.D. Irish Red Ale	Go Bucky	Todd Murley	Orono, MN	Minnesota Homebrewers Association
2	09.C. Scottish Export 80/-	Special Export	Todd Murley	Orono, MN	Minnesota Homebrewers Association
3	09.E. Strong Scotch Ale	Kilt Blower	Susan Ruud Ray Taylor	Harwood, ND	Prairie Homebrewing Companions
American Ale					
Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	10.B. American Amber Ale	Brass Pole Amber	Curt and Kathy Stock	St. Paul, MN	St. Paul Homebrewers Club
2	10.C. American Brown Ale	Billy Bob Brown	Steve Daiken	Duluth, MN	Northern Ale Stars
3	10.B. American Amber Ale	Amber 2	Ed Moore	Sugar Land, TX	Foam Rangers
English Brown Ale					
Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	11.A. Mild	Harvest Mild	Paul Frank	Fargo, ND	Prairie Homebrewing Companions
2	11.A. Mild	GMW Mild	Joe Gerteis	Saint Paul, MI	Saint Paul Home Brewers Club
3	11.C. Northern English Brown Ale	Brown Ale	Joe Brockman	Blaine, MN	St. Paul Homebrewers Club
Porter					
Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	12.B. Robust Porter	St. Fytles Celestial Porter	Steve Fletty	Falcon Heights, MN	St. Paul Home Brewers
2	12.B. Robust Porter	It Aint Kriss Recipe Porter	Curt and Kathy Stock	St. Paul, MN	St. Paul Homebrewers Club
3	12.C. Baltic Porter	Baltic Porter	Zach Demorest	Minneapolis, MN	St. Paul Homebrewers Club

Stout					
Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	13.D. Foreign Extra Stout	MILF	Thomas Eibner	?, MN	SPHBC
2	13.F. Russian Imperial Stout	RIS	Thomas Eibner	St Paul, MN	SPHBC
3	13.A. Dry Stout	Paddy s Waggin Stout	Al Boyce	St. Louis Park, MN	Minnesota Home Brewers Association
India Pale Ale					
Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	14.B. American IPA	Alien Probe APA	Eric Anderson	Bloomington, MN	St. Paul Homebrewers Club
2	14.A. English IPA	H.M.S. IPA	Alan Pearlstein	Walled Lake, MI	
3	14.C. Imperial IPA	Hops, ETOH etc...	Ray Taylor Susan Ruud	Fargo, ND	Prairie Homebrewing Companions
German Wheat and Rye Beer					
Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	15.B. Dunkelweizen	Dunkel	Thomas Eibner	St Paul, MN	SPHBC
2	15.C. Weizenbock	turtle head creek weizenbock	shane lynn	lawrence, KS	lawrence brewers guild
3	15.C. Weizenbock	Buck Wheat	Steve Piatz	Eagan, MN	MHBA
Belgian and French Ale					
Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	16.E. Belgian Specialty Ale	St Meinrads Grand Cru	John Fahrer	Bellevue, NE	OmaHops
2	16.C. Saison	Better the 2nd Time Saison	G.L. Exire LaTour	Minneapolis, MN	MnHB/CRAZY
3	16.E. Belgian Specialty Ale	Steval	Steve Fletty	Falcon Heights, MN	St. Paul Home Brewers
Sour Ale					
Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	17.D. Straight (Unblended) Lambic	Low Pee H	Steve Piatz	Eagan, MN	MHBA
2	17.C. Flanders Brown Ale/Oud Bruin	Oud to a Red Bear	Ray Taylor Susan Ruud	Fargo, ND	Prairie Homebrewing Companions
3	17.B. Flanders Red Ale	Lupentos Schwarzbier	Adam Stern	St. Paul, MN	Saint Paul Homebrew Club
Belgian Strong Ale					
Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	18.A. Belgian Blond Ale	Dumb As They Come	PETER POLCZYNSKI	TULSA, OK	FELLOWSHIP OF OKLAHOMA ALE MAKERS
2	18.D. Belgian Golden Strong Ale	Golden Days	Tom Dennis	Naperville, IL	Urban Knaves of Grain
3	18.C. Belgian Tripel	Three A Day Tripel	Tom Dennis	Naperville, IL	Urban Knaves of Grain
Strong Ale					
Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	19.B. English Barleywine	Bullocks Barleywine	Kris England	Minneapolis, MN	SPHBC
2	19.B. English Barleywine	Batch 50 Barleywine	Jay Wince	Zanesville, OH	SODZ-Scioto, Olentangy, Darby Zymurgists
3	19.C. American Barleywine	AMBW	Thomas Eibner	St Paul, MN	SPHBC

Fruit Beer					
Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	20.A. Fruit Beer	Raspberry berliner	Thomas Eibner	St Paul, MN	SPHBC
2	20.A. Fruit Beer	Mounds Bar Porter	John Longballa	Saint Paul, MN	MN Homebrewers Association
3	20.A. Fruit Beer	Raspberry Cream Ale	Ed Moore	Sugar Land, TX	Foam Rangers
Spice/Herb/Vegetable Beer					
Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	21.A. Spice/Herb/Vegetable Beer	Coffee Stout	Patrick Gilligan	Eden Prairie, MN	
2	21.A. Spice/Herb/Vegetable Beer	Yellow Fever	Jeff Olson	Omaha, NE	OmaHops
3	21.B. Christmas/Winter Specialty Spiced Beer	2005 Holiday Brew	Steve Piatz	Eagan, MN	MHBA
Smoke-Flavored/Wood-Aged Beer					
Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	22.C. Wood-Aged Beer	She Devil Double D Imperial Stout	Curt Stock Barrel Brohood	St. Paul, MN	Fellowship of the Barrel
2	22.C. Wood-Aged Beer	Cedar Maple Porter	Rob Gronemann	minneapolis, MN	St. Paul Homebrew Club
3	22.B. Other Smoked Beer	Old Smokey Memorial Porter	Curt and Kathy Stock	St. Paul, MN	St. Paul Homebrewers Club
Specialty Beer					
Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	23.A. Specialty Beer	Macs Honey Porter	Gordon Dickey	Roselle, IL	
2	23.A. Specialty Beer	BIP	Al Boyce	St. Louis Park, MN	Minnesota Home Brewers Association
3	23.A. Specialty Beer	O Beehave Honey Ale	Neil Bromenshenkel	richfield, MN	Minnesota Homebrewers Association
Traditional Mead					
Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	24.C. Sweet Mead	Orange Blossom Special 3	Al Boyce	St. Louis Park, MN	Minnesota Home Brewers Association
2	24.B. Semi-Sweet Mead	None	Kris England	Minneapolis, MN	SPHBC
3	24.C. Sweet Mead	Mint Blossum Mead	Susan Ruud Ray Taylor	Harwood, ND	Prairie Homebrewing Companions
Melomel					
Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	25.C. Other Fruit Melomel	Cherry Mel	Thomas Eibner	St Paul, MN	SPHBC
2	25.C. Other Fruit Melomel	Prickly Pear	Steve Piatz	Eagan, MN	MHBA
3	25.B. Pyment	Perfect Marriage of Grapes and Honey	Curt and Kathy Stock	St. Paul, MN	St. Paul Homebrewers Club

Other Mead					
Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	26.C. Open Category Mead	Orange Blossum with Hazel Nut	Ed Moore	Sugar Land, TX	Foam Rangers
2	26.A. Metheglin	El Diablo	Steve Fletty	Falcon Heights, MN	St. Paul Home Brewers
3	26.C. Open Category Mead	Simply Cinnamon	Curt and Kathy Stock	St. Paul, MN	St. Paul Homebrewers Club
Standard Cider and Perry					
Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	27.A. Common Cider	Sock Monkey Cider	Chris Smith	Minneapolis, MN	Minnesota Home Brewers Association
2	27.B. English Cider	English Cider	Tom Zupanc	St. Cloud, MN	Cloudy Town Brewers
3	27.A. Common Cider	Basic Cider	Curt and Kathy Stock	St. Paul, MN	St. Paul Homebrewers Club
Specialty Cider and Perry					
Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	28.B. Fruit Cider	Ding-a-lingonberry cider	Chris Smith	Minneapolis, MN	Minnesota Home Brewers Association
2	28.C. Apple Wine	Apple Wine	Susan Ruud Ray Taylor	Harwood, ND	Prairie Homebrewing Companions
3	28.A. New England Cider	Cider House Fool	Chris Smith	Minneapolis, MN	Minnesota Home Brewers Association
Eis-ANYTHING!					
Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	29.A. Eis-Anything!	Balteis Porter	Thomas Eibner	St Paul, MN	SPHBC
2	29.A. Eis-Anything!	Eis Demon Bourbon Barrel RIS	Al Boyce	St. Louis Park, MN	Minnesota Home Brewers Association
3	29.A. Eis-Anything!	Bock Wheatsicles	Steve Piatz	Eagan, MN	MHBA
New Brewer					
Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	30.A. New Entrant	Piston Pale Ale	Tim Cichon	White Bear Lake, MN	Saint Paul Home Brewers Club
2	30.A. New Entrant	Nearly Redless Nick	Josh Marquart	MINNEAPOLIS, MN	
3	30.A. New Entrant	Strange Brew	Tami Schraufnagel	Eau Claire, WI	Chippewa Valley Better Brewers

FEBRUARY TECHNICAL TOPIC:

Converting All-Grain to Extract and Vice Versa

It is fairly simple to convert recipes from all-grain to extract and vice versa. It is not an exact science for an extract formula but it will put you in the ballpark.

Below is a listing of conversions to go both ways.

ALL-GRAIN TO EXTRACT

PALE MALT to LME:

Malt Amt. x .8125 = A amount of liquid malt extract (LME)

PALE MALT to DME:

Malt Amt x .6875 - A amount of dry malt extract (DME)

WHEAT MALT to LME:

Wheat Malt Amt x .937 = amount of liquid wheat malt extract

EXTRACT TO ALL-GRAIN

PALE LME to PALE MALT:

LME Amt x 1.23 = A amount of pale malt

PALE DME to PALE MALT:

DME Amt x 1.45 = A amount of pale malt

WHEAT LME to WHEAT MALT:

WHEAT LME x 1.07 = A amount of wheat malt

From the web: <http://www.tastybrew.com/forum/thread/6484>

WINTERFEST 2006

By Doug Hoverson

Sometimes reading house numbers at night in St. Paul can be a pain, but the line from the door to the street made finding the College Club easy just after 6:30 on Saturday, January 14, 2006. The fifth annual Winterfest Big Beer Festival, sponsored by the Minnesota Craft Brewers Guild, had sold out in record time—anywhere from two hours to eight minutes, depending on who one talked to. A packed house of beer enthusiasts assembled to sample the best that Minnesota's craft brewers had to offer.



The offerings from Fitger's Brewhouse, and the crowd storming the special release at 8 PM.

Tasting glass in hand, beer lovers could visit a dozen different brewers, each with something different to offer. Closest to the door, Bob DuVernois from Great Waters offered his Winter Strong Wit and Belgian Yule Ale. A few steps away was Town Hall's station, where Mike Hoops and Jeff Williamson offered four big beers on draft (a barrel aged version of their smoked porter, an imperial stout, a Quadruple and a barleywine) and a unique cask offering of their "Banana Bread Beer." Through every room, the story was the same—an incredible variety of beer and good conversation with brewing experts. In the ballroom, guests could sample Dave Berg's Hanska Baltic Porter from Bandana Brewery or Bryon Tonnus' Winter Warmer from Rock Bottom while listening to music of the Jaztronauts. A visit to the Summit table rewarded tasters with a sneak preview of this year's Maibock or a special Winterfest-only spiced version of Great Northern Porter (brewed with some of the herbs featured in Summit's upcoming Wit beer).



Omar Ansari shows off the new Surly Brewing Company business cards.

Summit wasn't the only brewer to bring special offerings to Winterfest. Dave Hoops and the Fitger's Brewhouse crew brought down two different vintages of Ole Redbeard Barleywine (2003 & 2004) and tapped a special barrel-aged version of their Sasquatch Scotch Ale at 8:00 PM—this in addition to the other four big beers featured at their stand. A few feet away, Dustin Brau was also offering vintage beers—in this case, the 2004 editions of his Dubbel and Tripel.



Craft Brewers President Dave Berg and Surly's Todd Haug confer during a rare break.

Winterfest provides a unique opportunity to gauge the state of the craft brewing industry in the state. Luckily, this year the number of additions was equal to the number of subtractions. While Hops (Maple Grove) has closed since last year's event, a new brewery was present to offer a preview of their product. The Surly Brewing Co. led by Omar Ansari & Todd Haug (late of Rock Bottom) provided samples of their red and brown ales, soon to be available on tap in fine bars and restaurants in the area. Their brewery in Brooklyn Center should be ready for touring and tasting within a month or two.



Colin Mullen of Barley John's and Bob DuVernois of Great Waters accept the People's Choice award as last year's winner Dustin Brau looks on.

All told, forty-two different beers were offered at Winterfest. This year's People's Choice award was shared by Great Waters (for Winter Strong Wit) and Barley John's (for Old 8 Porter). In order to accommodate the demand for tickets, next year's event will be at a new venue: the Landmark Center. It will still be the third weekend of January. Thanks to Dave Berg and the rest of the crew at the Minnesota Craft Brewers Guild for putting on an enjoyable event.

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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 Longballa, Editor - news@mnbrewers.com

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Mar 2006
Apr 2006
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Copy Deadline

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Contact John Longballa at: news@mnbrewers.com

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