

# Boiler

## beer geek heaven

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Minnesota Home Brewers  
Association

March 2009



# Foam Floats to the Top

## *A letter from MHBA President Chris Smith*

I would like to take the opportunity to introduce myself as the new MHBA Club President and share my goals for 2009.

I have been a member of the MHBA since 2005 and have been home brewing for more than 12 years. I started out, like most people, brewing extract batches on my kitchen stove for the first 8 years. After joining the club and attending the BJCP class, I dove head first into all-grain brewing, cider making, and mead making with the help of many club members. Their expertise and willingness to mentor, coach, and educate me has led directly to my successes in home brewing. I have taken the BJCP exam a number of times and have reached the rank of National Judge.

For the past three years, I have been in charge of organizing the Holiday Pot Luck meeting in December and have helped out with the annual cider buy in November. I also like to stay involved in the current BJCP classes to further my experience and by occasionally giving cider demonstrations and providing samples for class.

In 2009, my goals are to improve communication among all members, increase involvement of current members, and focus on attracting new members to our club. I look forward to the partnership of all of us in the MHBA to make our club even more successful, thriving, and fun.

I feel I have benefited greatly from being a member of the MHBA and being active in the planning and organization of events. I am extremely honored to have been elected President, so that I am able to give back not only to those who have helped me over the years but also have a chance to help others who share my passion for brewing. I would also like to thank Gera Exire La Tour, our outgoing President, for all of her advice and help over the years, and support for my new role as President.

I'm looking forward to the new year and our next club event – see you all at the Chili Cook-Off on March 14th! Prost!

## Gera's Outgoing Letter of Love

Hello everyone. I want to apologize. I haven't written a column in a long time. I have really enjoyed acting as president of the MHBA for the last two years. I have met a ton of cool people and have had the opportunity to participate in, as well as organize, so many interesting events. My decision to step down as president is to allow new perspectives and directions to be explored. I am very excited to welcome Chris Smith as the new president and Mike Behrendt as the new Vice President. Paul Dienhart has been doing such a great job as the secretary/treasurer that he has agreed to continue in those positions.

Don't worry, I am not going anywhere. I will still be active in the club and plan to continue to organize the BJCP class twice a year. I am hoping to work with the Minnesota Renaissance Festival with the onsite contest for the third year. I guess what I am trying to say is that we are a really active and vibrant club, of which I am glad to be a part. That hasn't changed. The reason we are able to do so many

great activities is because people volunteer their time, knowledge, and enthusiasm for the hobby. But to keep things fresh, I think it is important to share responsibilities.

I hope that in the upcoming year more people will continue to help out with the MHBA. This is your club and you help to direct what we do. If you have any ideas for club meeting locations, technical topics you want to explore and discuss, or articles that you would like to see in the Boiler, please take the time to volunteer. You do not have to be an expert on brewing or even an award-winning brewer to share. Email Chris or Mike if you would like to be involved in some way.

Thanks again. As always, you are welcome to email me at [gera\\_latour@hotmail.com](mailto:gera_latour@hotmail.com). See you at the March Chili Cook-Off on Saturday, March 14th.

*Gera Exire La Tour*

# Sixth Annual Chili Cook-Off and Swap Meet

March Club Meeting: 6th Annual Chili Cook-Off and Swap Meet

Saturday, March 14, 2009  
Noon – 3 p.m.  
CSPS Hall, 383 Michigan St., St. Paul

Once again, it is time for our annual Chili Cook-Off!

There are three categories in which you can enter:

- Red Chili – meat, but NO beans
- Chili with Beans – not really chili, but we're here to have fun!
- Open – green, vegetarian, white, whatever

Like last year, we'll have everyone vote for their favorite for each category and then have everyone vote for their favorite overall. The winner of each category gets a prize and the overall winner gets a prize and the honor of bringing home the Chief Chili Pepper trophy! Chief Chili Pepper is hurting right now, but I'll try to patch him up before the meeting.

You can help out by bringing your chili ready to eat in crock pots and bringing along extension cords and serving utensils. Bowls, spoons, and napkins will be provided.

The March meeting also features a swap meet. There are people

that may want items you no longer need. You may find items yourself that will help upgrade your brewing operation. Bring stuff; take stuff.

Mike Moranz will also be speaking a little bit on peppers and their use in beer and mead.

Of course, we welcome all the home brew you would like to bring to the meeting – especially beers that go well with chili. We even like mead and ciders.

*Greg Van De Mark*  
*River Falls, WI*  
[wanna.b@comcast.net](mailto:wanna.b@comcast.net)



# Style of the Month: *Beers with OG > 1.080*

I am going to be organizing the Style of the Month (SOTM) for March. If you'd like to participate, please bring three (3) bottles of a beer with the original gravity higher than 1.080 to the March 14th meeting at the CSPA Hall. One bottle is for judging at our meeting and two to send to the American Homebrewers Association (AHA) contest if you are selected to represent the club.

This is a program that the MHBA started a couple of years ago and I would love to see revived. Each month, our club selected a style that was to be brewed. Club members would bring their beers to be judged and anything that scored more than a 25 on the BJPC judging guidelines was noted. The idea was that people who brew a certain number of these styles would be eligible for prizes. If you are interested in helping out with this monthly activity, please let me know.

The styles that were selected by MHBA for the SOTM coincided with the AHA's Club-Only Competition. The AHA COC allows each club to send one representative for the style to compete against others clubs in the nation. Over the years, St. Paul Home Brewers Club has been very successful with these competitions.

The SOTM for March is Beers with OG > 1.080. The styles include:

5C & 5D	Doppelbock and Eisbock
9E	Strong Scottish Ale
12C	Baltic Porter
13F	Imperial Stout
14C	Imperial IPA
15C	Weizenbock
16C, D & E	Saison, Bière de Garde, Belgian Specialty Ale

18C, D & E	Belgian Tripel, Belgian Golden Strong Ale, Belgian Dark Strong Ale
19A, B & C	Old Ale, English Barleywine, American Barleywine
20, 21, 22, 23	Any eclectic beer over 1.080 OG

If your beer is selected, the MHBA will send your entry and cover the entry fee. This AHA COC is being hosted by Susan Ruud and the Prairie Homebrewing Companions of Fargo, ND.

The next AHA COC will be extract beers and will be judged at the April 4th MHBA meeting.

*Gera Exire La Tour*

## Upcoming Club Meetings & Events

### **Saturday, April 4 – Club Meeting**

Noon – 3 p.m.  
Homebrew Review! Beer Tasting hosted by Eric Swann  
CSPA Hall  
383 Michigan Street, St. Paul

### **Saturday, May 2 – Club Meeting**

10 a.m. – 3 p.m.  
Big Brew Day  
Flat Earth Brewing Company  
2035 Benson Avenue, St. Paul

### **Thursday, May 21 – Tailgating at St. Paul Saints Game**

Midway Stadium – Main Lot  
Game begins at 7:05 p.m. Lot opens three hours before game.

The sinners (i.e. the MHBA) will tailgate at the St. Paul Saints home game vs. Lincoln Saltdogs. This event grows larger every year, so don't delay – reserve your tickets TODAY! Reserved seats are \$12 each, and the club pays for the tailgating spot.

E-mail John Longballe ([jlongballe@newschool.org](mailto:jlongballe@newschool.org)) your requests, then send a check payable to MHBA to:  
John Longballe  
1211 Minnehaha Ave W.  
Saint Paul, MN 55104

Unsold tickets will be returned to the Saints in mid-April, so step up and claim your place in MHBA history NOW.

# Brown Porter

by Steve Piatz

February's belated Recipe of the Month is for a Brown Porter in preparation for the May meeting. The beer will take a week or so to ferment out. If bottle conditioning, you should allow a couple of weeks for the bottles to carbonate. That means you really should get yours brewed in March if you want it ready for the May meeting. Of course you don't have to bottle condition the beer so kegging it could save you a few weeks.

## Description

From the description of the Brown Porter in the BJCP Guidelines available at <http://www.bjcp.org>. **Aroma:** Malt aroma with mild roastiness should be evident, and may have a chocolate quality. May also show some non-roasted malt character in support (caramelly, grainy, bready, nutty, toffee-like and/or sweet). English hop aroma moderate to none. Fruity esters moderate to none. Diacetyl low to none. **Appearance:** Light brown to dark brown in color, often with ruby highlights when held up to light. Good clarity, although may approach being opaque. Moderate off-white to light tan head with good to fair retention. **Flavor:** Malt flavor includes a mild to moderate roastiness (frequently with a chocolate character) and often a significant caramel, nutty, and/or toffee character. May have other secondary flavors such as coffee, licorice, biscuits or toast in support. Should not have a significant black malt character (acrid, burnt, or harsh roasted flavors), although small amounts may contribute a bitter chocolate complexity. English hop flavor moderate to none. Medium-low to medium hop bitterness will vary the

balance from slightly malty to slightly bitter. Usually fairly well attenuated, although somewhat sweet versions exist. Diacetyl should be moderately low to none. Moderate to low fruity esters. **Mouthfeel:** Medium-light to medium body. Moderately low to moderately high carbonation. **Overall Impression:** A fairly substantial English dark ale with restrained roasty characteristics.

The **classic commercial examples** of Brown Porter sometimes available locally include Fuller's London Porter, Samuel Smith Taddy Porter, Harvey's Tom Paine Original Old Porter, Shepherd Neame Original Porter, and Flag Porter.

	Brown Porter
OG	1.040 – 1.052
FG	1.008 – 1.014
SRM	20 – 30
IBU	18 – 35
ABV	4 – 5.4%

## Background

By our modern standards, one has to consider the original porter from London to be the first mass-produced

beer. Back then they didn't differentiate between Brown and Robust (or Baltic) Porters; most were probably bigger than today's robust porter. Of course, porter also has the distinction of being the first mass-produced beer style to virtually disappear from the market (and beer drinker's glasses) by the 1930's. The craft brewers in the U.S.A. and the United Kingdom have revived the brown and robust porter family.

History indicates that sparging was a technique not known to brewers at the start of the reign of porter in London. The older mash process required the brewer to collect two or even three different worts from a single mash. The first runnings from the first time the mash was drained resulted in the strongest wort. More hot water was added to the mash and the mash was again drained to collect the second wort with a lower original gravity. When a third mash was conducted with another round of warm water, the brewer collected an even lower original gravity wort for the smallest beer from the mash. Some would conjecture that one term for porter, *entire butt*, could be derived from the new brewing process that used the entire wort from a sparged batch to make a single beer. These days we call the old multi-mash process the *parti-gyle* system.

During the reign of porter in London, significant technological advances revolutionized brewing: the thermometer became widely available, the hydrometer became available, and



a little later the drum roaster made it possible to produce dark malts like black patent and chocolate malts. Prior to the hydrometer brewers felt that brown malts were cost-effective in producing beer. The hydrometer showed them that pale malts had a better yield (higher original gravity for the same weight of malt) than brown malt. D. Wheeler invented the drum roaster for producing black (patent – he held the patent) malt. The grist for porters evolved as a result of the new instruments and ingredients, though some writers of the time (see Tuck’s book in the references) felt the use of roasted malts in porter was a negative vs. the original version made with brown malts.

The old brown malts, according to some references, would have been produced in a manner similar to those still in use in Bamberg, Germany today for the production of Rauchmalt though the English may have used oak rather than beechwood for heating the kiln. In any case, the malt would have been smoky.

### The Recipe

The target for the recipe is a beer with an original gravity of 1.046 and 31 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

Amount (lbs)	Ingredient
8.00	Pale Ale Malt
0.60	Crystal Malt 55° L
0.25	Chocolate Malt
0.25	Black Malt

The grist is a modern version of a porter, using chocolate and black malts rather than brown malts. If you want to try a historic version using brown malts you will need to check out the references.

### Extract Version

The extract version just replaces the pilsner malt in the grist with extract and the flaked corn with sugar to reach the same original gravity.

Amount (lbs)	Ingredient
5.00	Light Dry Malt Extract
0.60	Crystal Malt 55° L
0.25	Chocolate Malt
0.25	Black Malt

For the extract version of the recipe, you can just steep the specialty malts in about 1.5 quarts of water at 153° F for half an hour to extract the flavors.

If you do not have the ability to boil the full seven gallons of wort in the extract recipe, try for the largest boil you can handle. If your boil volume is significantly less than seven gallons, you will probably want to increase the hop quantities. Remember: a partial boil is going to result in a slightly darker colored beer than you would get from the same ingredients used in a full volume boil.

### Water

You should be able to produce this beer with high alkaline (carbonate) water, like that from most of the deep wells in the metro area. The dark malts will counteract the alkalinity.

### The Boil

The hop bill is as follows:

Amount (oz)	Hop Variety	Time Left
1.38	Fuggle pellets 5%	60
1.10	East Kent Goldings pellets 4.75%	5

### Post-Boil Processing and Fermentation

Chill the wort to the fermentation temperature for your chosen yeast strain. There are a LOT of yeast choices for this style of beer; both Wyeast and

White Labs produce several different British ale strains. If you haven’t tried a few of the choices, you might want to split your batch into several fermenters so you can compare a couple of them.

No matter which yeast you select, you need to chill the wort to the vendor’s suggested fermentation temperature range. Getting some oxygen in the chilled wort is a good idea; oxygen injection or even air from an aquarium pump with a sterile air filter can do the job.

### References

Terry Foster, Porter, Brewers Publication, 1992.

John Tuck, A Private Brewer’s Guide, 2nd Edition, Stationers’ Hall Court, 1822, reprinted by ZymoScribe, 1995.

Clive La Pensée and Roger Protz, Homebrew Classics Stout & Porter, CAMRA Ltd., 2003.

### ProMash recipe files

The Brown Porter recipes in ProMash format are at:

<http://www.mnbrewers.com/recipes/SOTM-0902-Brown-Porter-all-grain.rec>

and

<http://www.mnbrewers.com/recipes/SOTM-0902-Brown-Porter-extract.rec>

Also in this edition of Boiler, you’ll find the March Recipe of the Month for Bière de Garde in preparation for the April meeting and the AHA Club-Only-Competition for extract-based beers.

If you have recipe ideas, questions, or suggestions let me know at [sjpiatz@gmail.com](mailto:sjpiatz@gmail.com).

# New MHBA Discount at Casanova Liquor

One of my new favorite places for good beer is a liquor store/restaurant/historic brewery site I recently discovered while on assignment for Edible Twin Cities. I thought I was going to Hudson, WI for a story about the food at a restaurant called The Nova Wine Bar & Restaurant. What I found on the side blew my beer dork mind.

The Nova is a quaint little bistro serving an eclectic menu and five craft brews on tap (as well as 250+ bottles of wine). It's very nice. But what I really fell in love with is next door. Adjoined to the restaurant is Casanova Liquor Store. It is, as their blog address suggests, 'beer geek heaven.'

The store is situated next to a series of caves that, from 1896-1920, housed the Casanova Beverage Company. The brewery closed with the advent of Prohibition. (Boooo!) But the spirit of good beer lives on at Casanova. The best part about the beer

department—besides their low-down dirty prices—is that they carry brands you're not going to find in Minnesota. Brands that are (or, at least, should be) must-haves in the hearts and minds of good beer fans; brands like New Glarus, Stone, Dogfish Head, Anderson Valley, and Oskar Blue's.

What makes the short trip east even sweeter – manager Tyrrell Gaffer says he'll give MHBA members a 5% discount on any purchase at the store. Just show your membership card at check-out. You might think 5% isn't a lot of discount, but it really is. Because a) his prices are already insanely inexpensive and b) Wisconsin law keeps him from offering a price too low. Basically, a discount any higher would be illegal. And we don't want to get him in trouble; he's bringing great beer into our lives! So, take advantage of it. And have a great meal at The Nova while you're there. The wild rice meatloaf is amazing.

The caves that once housed the historic brewery are generally closed and off-limits to the public. But next month, you'll get a chance to tour them – and drink beer. Casanova is hosting a Cave Craft Beer Tasting on April 25th. They are planning on hosting a dozen or so breweries that will have several beers on hand for sampling. Check the website below for ticket prices, information, and general beer listings for the store.

Casanova Liquor Store  
236 Coulee Road  
Hudson, WI  
715-386-2545  
9 a.m.–9 p.m., 365 days a year  
<http://beergeekheaven.com/>

*by Chip Walton*



# 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*

## IBU Open

Qualifier: High Plains Home Brewer of the Year  
Location: Urbandale, IA  
Date: 3/14/2009  
Deadline: TBD  
Website: <http://www.iowabrewersunion.org/>

## 9th Annual March Mashness

Location: St. Cloud, MN  
Date: 3/21/2009  
Deadline: 3/15/2009  
Website: <http://www.cloudytownbrewers.org/competition/>

## The Bluebonnet Brew-Off

Qualifier: Masters Championship of Amateur Brewing  
Location: Irving, TX  
Date: 3/21/2009  
Deadline: 2/26/2009  
Website: <http://www.bluebonnetbrewoff.com/>

## AHA Club-Only: Beers With OG > 1.080

Qualifier: AHA Club of the Year  
Location: Fargo, ND  
Date: 4/4/2009  
Deadline: 3/28/2009  
Website: <http://www.beertown.org/homebrewing/schedule.html>

## World Cup of Beer

Qualifier: Masters Championship of Amateur Brewing  
Location: Berkeley, CA  
Date: 4/4/2009  
Deadline: 3/14/2009  
Website: <http://www.bayareamashers.org/>

## AHA NHC First Round

**Midwest Regional**  
Qualifier: AHA Club of the Year  
Location: St. Paul, MN  
Date: 4/17/2009  
Deadline: 4/8/2009  
Website: <http://www.beertown.org/events/nhc/index.html>

## Mazer Cup International

**Home Competition**  
Location: Boulder, CO  
Date: 4/18/2009  
Deadline: TBD  
Website: <http://www.mazercup.com/>

## Mead Free or Die

Location: Manchester, NH  
Date: 4/25/2009  
Deadline: 4/17/2009  
Website: <http://www.nhbrewers.com/meadfreeordie>

## BOSS Chicago Cup Challenge

Qualifier: Midwest Home Brewer of the Year  
Location: Chicago, IL  
Date: 4/28/2009  
Deadline: TBD  
Website: <http://www.bossbeer.org/>

## AHA Club-Only: Extract Only

Qualifier: AHA Club of the Year  
Location: Arlington, TX  
Date: 5/9/2009  
Deadline: 5/2/2009  
Website: <http://www.beertown.org/homebrewing/schedule.html>

## Spirit of Free Beer

Qualifier: Masters Championship of Amateur Brewing  
Location: Falls Church, VA  
Date: 5/9/2009  
Deadline: TBD  
Website: <http://www.burp.org/events/sofb/2008/>

## Heart of the Valley

Qualifier: Masters Championship of Amateur Brewing  
Location: Albany, OR  
Date: 5/16/2009  
Deadline: TBD  
Website: <http://www.hotv.org/>

## Wisconsin State Fair Homebrewer's Show

Location: West Allis, WI  
Date: May 2009  
Deadline: TBD  
Website:

## 3rd Annual Goblets of Gold Mead Competition

Location: Homer, AK  
Date: 5/23/2009  
Deadline: TBD  
Website: <http://www.greatnorthernbrewers.org/competitions/Ring%20of%20Fire/ROF%20Comp%20Invite.doc>

## Aurora Brewing Challenge

Qualifier: Masters Championship of Amateur Brewing  
Location: Edmonton, AB  
Date: 5/30/2009  
Deadline: TBD  
Website: <http://www.ehg.ca/>

## Sam Adams Longshot Competition

Location: Chicago, IL  
Date: June 2009  
Deadline: May 1, 2009  
Website: <http://www.samueladams.com/promotions/LongShot/rules.aspx>



# BEER WARS

## *Movie screening and live discussion*

Many of you have heard of the upcoming movie, BEER WARS, which comes out in April. You can buy tickets for this one-day nationwide showing. The date is April 16th and tickets are available for several theaters around the Twin Cities. For more details, check out the official page: <http://beerwarsmovie.com/>.

Organizing this event as a group/club get-together will be discussed during the March 14th MHBA Meeting.

### **From movie site:**

Fathom and Ducks In a Row Entertainment present BEER WARS LIVE with Ben Stein, a one-night event taking you inside the boardrooms and back rooms of the American beer industry. The event will feature the exclusive never-before-seen documentary BEER WARS, followed by a live discussion led by Ben Stein with America's leading independent brewers and experts. Playing in over 430 movie theatres nationwide on Thursday, April 16th, beer industry insiders will take you behind-the-scenes of their quest for the American Dream.



DUCKS IN A ROW ENTERTAINMENT CORPORATION Presents A Film By ANAT BARON "BEER WARS"  
Original Animation DAVID STONE and CASEY LEONARD Motion Graphics CHRISTOPHER KIRK  
Original Music BUDDY JUDGE Editor DOUGLAS BLUSH  
Cinematographer SANDRA CHANDLER Executive Producer ANAT BARON  
Written, Produced and Directed by ANAT BARON

# Bière de Garde

by Steve Piatz

The March Recipe of the Month is for a Bière de Garde in preparation for the April meeting and the AHA Club-Only Competition (COC) for extract-based beers. You don't have to brew a bière de garde; any extract-based beer is eligible to represent the MHBA in the AHA COC. The bière de garde will take a week or so to ferment out. If bottle conditioning, you should allow a couple of weeks for the bottles to carbonate; that means you really should get yours brewed in March if you want it ready for the April meeting. Of course you don't have to bottle condition the beer so kegging it could save you a few weeks.

## Description

From the description of the Bière de Garde in the BJCP Guidelines available at <http://www.bjcp.org>. **Aroma:** Prominent malty sweetness, often with a complex, light to moderate toasty character. Some caramelization is acceptable. Low to moderate esters. Little to no hop aroma (may be a bit spicy or herbal). Commercial versions will often have a musty, woody, cellar-like character that is difficult to achieve in homebrew. Paler versions will still be malty but will lack richer, deeper aromatics and may have a bit more hops. No diacetyl. **Appearance:** Three main variations exist (blond, amber and brown), so color can range from golden blonde to reddish-bronze to chestnut brown. Clarity is good to poor, although haze is not unexpected in this type of often-unfiltered beer. Well-formed head, generally white to off-white (varies by beer color), supported by high carbonation. **Flavor:** Medium to high malt flavor often with a toasty,

toffee-like or caramel sweetness. Malt flavors and complexity tend to increase as beer color darkens. Low to moderate esters and alcohol flavors. Medium-low hop bitterness provides some support, but the balance is always tilted toward the malt. The malt flavor lasts into the finish but the finish is medium-dry to dry, never cloying. Alcohol can provide some additional dryness in the finish. Low to no hop flavor, although paler versions can have slightly higher levels of herbal or spicy hop flavor (which can also come from the yeast). Smooth, well-lagered character. No diacetyl. **Mouthfeel:** Medium to medium-light (lean) body, often with



a smooth, silky character. Moderate to high carbonation. Moderate alcohol, but should be very smooth and never hot. **Overall Impression:** A fairly strong, malt-accentuated, lagered artisanal farmhouse beer.

The **classic commercial examples** of Bière de Garde sometimes available locally include Jenlain (amber), Jenlain Bière de Printemps (blond), Ch'Ti Brun (brown), Ch'Ti Blond (blond), La Choulette (all 3 versions), La Choulette Bière des Sans Culottes (blond), Castelain (blond), Jade (amber).

Bière de Garde	
OG	1.060 – 1.080
FG	1.008 – 1.016
SRM	6 – 19
IBU	18 – 28
ABV	6 – 8.5%

## Background

The bière de garde is a relatively old style – at least in name – though it has evolved with time, perhaps even expanding the definition of the style. The modern version of the style only dates back to the 1950s. The name essentially translates to “beer which has been kept.” As was common before the advent of refrigeration and an understanding of sanitation, brewing had to cease in the spring because as warm weather arrived only foul beers could be produced. Brewers had to produce enough beer by the end of March to last until roughly October when production could be restarted. Legend has it that the bière de garde was produced during the cold season and stored in cold caves, the beer was available for the warm months when the breweries were shutdown. Some writers even claim it was stored over a year before being served.

The style is a Farmhouse style; it wasn't mass-produced until recent times. The modern version probably has little relationship to the style of the past; much like Steam beer, bock, altbier, and many other styles that retain only the name from the past. The corked bottle is a recent packaging approach, dating back to post-World War II; the original was served from wooden barrels. Most

of the corked versions are counter pressure-filled but there are still a few producers using bottle conditioning.

### Recipe

The recipe target is for an amber version of the style with an original gravity of 1.070 and 22 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

There is no all-grain version this month. The AHA COC is for an extract beer. To generate an all-grain recipe, convert the extract to the appropriate amount of pilsner malt for your efficiency. The style calls for very good attenuation, so a step mash with a mash profile to emphasize a dry finish, similar to that used in a Kölsch, is called for. A rest in the upper 140s° F followed by a rest in the upper 150s° F should do the trick.

### Extract Version

Amount (lbs)	Ingredient
5.75	Amber Liquid Malt Extract
0.05	Carafa
3.00	Vienna Malt
0.50	CaraMunich III
1.00	Sucrose

The Vienna and CaraMunich are in the recipe to provide some of the toasty character mentioned in the style description. The small amount of Carafa is just to push the color a little bit without impacting the aroma or flavor. The sugar is there to improve the apparent attenuation of the beer; it should be 100% fermentable. The malts in the recipe need to be mashed; a mini-mash of all the malts at 150° F with about 4.75 quarts of water is required. Hold the mini-mash for about 30 minutes and then rinse (sparge) with another 4.75 quarts of water at about 168° F.

The style guidelines allow for some caramel notes in the aroma and flavor but it isn't typically of the type contributed by crystal malts. Actually working to cause some kettle caramelization is appropriate for the style. Not to the level of a Scottish Wee Heavy, but boiling a little concentrated wort for 10 or so minutes before diluting to the proper gravity for the whole boil should give you a hint of caramel.

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 less than 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

For the extract version, you should be able to produce this beer with high alkaline (carbonate) water, like that from most of the deep wells in the metro area. If you are doing an all-grain version, acid adjustments will be required.

### The Boil

The hop bill is as follows:

Amount (oz)	Hop Variety	Time
1.20	Strisselspalt 5% pellets	60
0.25	Hallertau 3.5% pellets	25

If you can't find the French Strisselspalt hops, alternatives include Hallertau, Styrian Goldings, and Fuggles.

### Post-Boil Processing and Fermentation

There are some broad choices of yeast for this style: lager yeast fermented warm will work, as will ale yeast fermented cool. If using ale yeast, most producers go with a German ale yeast like a Kölsch or Altbier strain

since these strains are known for good attenuation at cool temperatures. In general, you don't want a real clean yeast, a low level of fruity esters is appropriate. With a German ale yeast or most any lager yeast you can ferment at about 60° F for this style.

No matter which yeast you select, you need to chill the wort to the suggested fermentation temperature range. Getting some oxygen in the chilled wort is a good idea, oxygen injection or even air from an aquarium pump with a sterile air filter can do the job.

### References

Phil Markowski, Farmhouse Ales, Brewers Publication, 2004.

### ProMash recipe files

The Bière de Garde recipes in ProMash format are at <http://www.mnbrewers.com/recipes/SOTM-090-Biere-De-Garde-extract.rec>

### Next

In April, the Boiler Recipe of the Month will be for a Rauchbier beer in preparation for the July meeting. As always, if you have recipe ideas, questions, or suggestions let me know at [sjpiatz@gmail.com](mailto:sjpiatz@gmail.com).

Minnesota Home Brewers Association  
2344 Nottingham Court  
Minnetonka, MN 55305  
<http://www.mnbrewers.com>



## Check your membership!

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*Paul Dienhart  
MHBA Treasurer  
2344 Nottingham Court  
Minnetonka, MN 55305*

## MHBA Officers

### President

Chris Smith 612-823-6889  
[csmitty42@yahoo.com](mailto:csmitty42@yahoo.com)

### Vice President

Mike Behrendt 952-949-2268  
[mgbrew@comcast.net](mailto:mgbrew@comcast.net)

### Treasurer/Secretary

Paul Dienhart 952-544-2831  
[paul\\_dienhart@cargill.com](mailto:paul_dienhart@cargill.com)

### Newsletter Editor

Chip Walton 512-914-1834  
[chipaway@hotmail.com](mailto:chipaway@hotmail.com)

### Newsletter Designer

Brock Ray 612-481-0566  
[brock@brockray.com](mailto:brock@brockray.com)

### President Emeritus

Gera Exire La Tour 612-636-9014  
[gera\\_latour@hotmail.com](mailto:gera_latour@hotmail.com)

## Boiler Deadlines

We want members to get involved. This is your club. This is your Boiler. Do you have a brewing story, question, new technique, photo, or story idea you would like to share? Send it to Chip Walton at [chipaway@hotmail.com](mailto:chipaway@hotmail.com)

### Issue

April 2009  
May 2009  
June 2009

### Copy Deadline

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