

boiler



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The Newsletter of the
Minnesota Home Brewers
Association
April 2009

FOAM FLOATS TO THE TOP

by Chris Smith

When I first started attending MHBA meetings I was unaware of truly how much work goes into the planning and execution of the monthly events. I have since been involved in a lot of different activities and now know that without the people who donate their time things wouldn't operate smoothly. I encourage everyone to become more involved by volunteering. You don't have to be a meeting organizer right out of the gate, but there are small tasks that can greatly help out meeting organizers by spreading the load. If you would like to lend a hand just email me at csmitty42@yahoo.com.

The Chili Cook-Off was once again a huge success thanks to Greg Van De Mark. We had more than a dozen different chilies to choose from in three different categories. Our former president took home the honors of People's Choice. Librarian Jon Messier won the Real Chili category, and I beat out the one other competitor in the Chili

With Beans category. Thanks again to Mike Moranz for his presentation on chili peppers and their use in brewing and to everyone who brought chili, helped set up and clean up after the meeting. The document Mike provided is available on the MHBA yahoo group at <http://groups.yahoo.com/group/mnbrewers/files/>.

Our next meeting will be the Homebrew Review April 4th at which we will distribute the new club glasses to all current members who attend. This is the first time we've had a meeting like this and it should be a good time. The style of the month is extract beers and one will be chosen to represent the club at the next club-only competition. If you have an extract beer that you would like to be considered bring some to the April meeting.



APRIL MEETING: HOMEBREW REVIEW

**** NEW Location & Club Glasses ****

April 4th - Noon-3 p.m.
Northern Brewer Warehouse
1945 County Road C2 West
Roseville, MN 55418
(see directions below)

Because of unforeseen circumstances, the Homebrew Review meeting has been moved from CSPS to the Northern Brewer Warehouse.

For this meeting, the club has ordered some great tasting glasses. Each member whose 2009 dues are paid will receive a votive-style glass that is laser-etched with the club logo at the April meeting. This is the only time the glasses will be available. You have to attend the meeting to get your glass. Not a member? You can sign up via Paypal on the club's website: www.mnbrewers.com or sign up at the meeting. Membership is \$15 for 2009.

And we need stuff to fill those glasses! So far, there is a great line-up, but we are still looking for volunteers to bring kegs (or bottles) of homebrewed beer, cider, mead, or even soda to share with the rest of the club. I would like to have a list of people who are participating and what brews they are bringing made available the day of the event. So, please send me an email: your name, style and name of your beverage, recipe (optional), and your email by April 2nd.

There will be a vote for People's Choice with a \$25 gift certificate to Northern Brewer for the winner!

The club board encourages members to try attending a meeting. We have a core group of 30 or 40 people who come to most meetings - and have a lot of fun. Currently, we have 150 paid members for 2009, and another 100 members from 2008 who haven't renewed yet. Friends and family (of drinking age) are, as always, welcome to attend. (There will be plastic glasses available for non-members, but we encourage you to sign up for membership.)

Directions from the south:

Take 280 North to 35W North. Exit on County Rd C/Cleveland Ave. Stay left to Cleveland Ave and take a left on Cleveland Ave. take your first right on County Rd C2. Take the second left possible before you reach the parkway and the warehouse will be on your right about 75 feet.

The warehouse does NOT have a huge sign that says Northern Brewer. There will be a keg at the door where people should enter. Unfortunately, there is no cash register at the warehouse so no purchases can be made.



STYLE OF THE MONTH

by Gera Exire LaTour

March Overview

For the March Style of the Month (SOTM), the style was "Beers with an Original Gravity over 1.080," which coincided with the AHA's Club-Only Competition. We had two very nice American Barleywines (category 19C) presented, which both qualified for SOTM: Eric Swann and Chris Smith.

Chris Smith's beer was selected to represent MHBA in the AHA COC, which will be hosted by the Prairie Homebrewing Companions of Fargo, ND and judged on April 4th. The MHBA members judging the SOTM felt that Chris' beer had lots of rich complex malts, fresh citrusy hops, and a nice chewy body. We wish him good luck in Fargo.

Looking Ahead

April's SOTM/AHA COC is Extract Beers, which will be judged at the April 4th MHBA meeting. This can be any category of beer, but the recipe has to have at least 50% extracts. I know there are plenty of brewers that use extracts, so I hope we have a good representation of styles! The winning entry will be sent to Texas to be judged by the Knights of the Brown Bottle. Please have three bottles for your entry (one for us to judge and two to send on, if you are selected to represent MHBA).

I am working on selecting prizes and getting together the list of who has already completed previous months. I hope to post a list in

next month's Boiler. I would really like to get this program back up and running. I feel it can be a great motivation for brewing styles that one might not usually think to try. Below is a list for the rest of the year.

Upcoming 2009 SOTM:

* April - Extract Beers (any style with extract at least 50% of the fermentables)

May - Bière de Garde (16D)

June - Scottish Light 60/- (9A)

July - Rauchbier (22A)

* August - Amber Hybrid (Category 7: Northern German Altbier, California Commons, and Dusseldorf Altbier)

* September - European Amber Lagers (Category 3: Vienna Lager and Oktoberfest)

October - Fruit Cider (28B)

* November - Belgian Strong Ales (Category 18: Belgian Blond, Belgian Dubbel, Belgian Trippel, Belgian Golden Strong, and Belgian Dark Strong)

December - Traditional Bock (5B)

* = AHA Club-Only Competition

RECIPE OF THE MONTH: RAUCHBIER

by Steve Piatz

The Recipe of the Month (ROTM) for April is a Rauchbier in preparation for the July meeting. The Rauchbier will take a week to ten days or so to ferment plus a couple of days for a diacetyl rest. Then you need a few weeks of lagering near 32° F. If bottle conditioning you should allow a couple of weeks for the bottles to carbonate, that means you really should get yours brewed in April if you want it ready for the July 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 Rauchbier in the BJCP Guidelines available at <http://www.bjcp.org>. **Aroma:** Blend of smoke and malt, with a varying balance and intensity. The beechwood smoke character can range from subtle to fairly strong, and can seem smoky, bacon-like, woody, or rarely almost greasy. The malt character can be low to moderate, and be somewhat sweet, toasty, or malty. The malt and smoke components are often inversely proportional (i.e., when smoke increases, malt decreases, and vice versa). Hop aroma may be very low to none. Clean, lager character with no fruity esters, diacetyl or DMS. **Appearance:** This should be a very clear beer, with a large, creamy, rich, tan to cream-colored head. Medium amber/light copper to dark brown color. Flavor: Generally follows the aroma profile, with a blend of smoke and malt in varying balance and intensity, yet always complementary. Märzen-like qualities should be noticeable, particularly a malty, toasty richness, but the beechwood smoke flavor can be low to high. The palate can be somewhat malty and sweet, yet the finish can reflect both malt and smoke. Moderate, balanced, hop bitterness, with a medium-dry to dry finish (the smoke character enhances the dryness of the finish). Noble hop flavor moderate to none. Clean lager character with no fruity esters, diacetyl or DMS. Harsh, bitter, burnt, charred, rubbery, sulfury or phenolic smoky characteristics

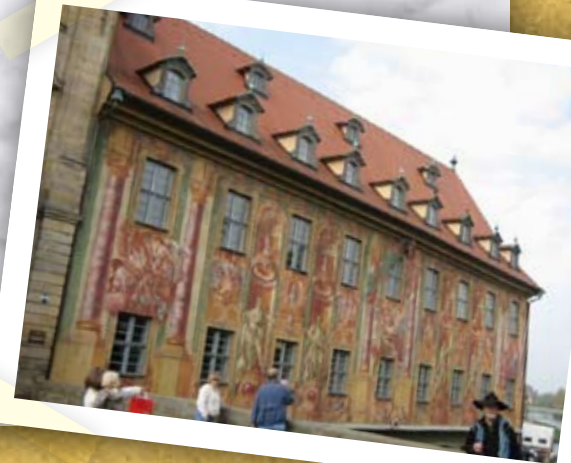
are inappropriate. **Mouthfeel:** Medium body. Medium to medium-high carbonation. Smooth lager character. Significant astringent, phenolic harshness is inappropriate. **Overall Impression:** Märzen/Oktobertfest-style (see BJCP style 3B) beer with a sweet, smoky aroma and flavor and a somewhat darker color. The classic commercial examples of Rauchbier sometimes available locally include Schlenkerla Rauchbier Märzen, Kaiserdom Rauchbier, and Spezial Rauchbier Märzen.

Rauchbier

| | |
|-----|---------------|
| OG | 1.050 - 1.057 |
| FG | 1.012 - 1.016 |
| SRM | 12 - 22 |
| IBU | 20 - 30 |
| ABV | 4.8 - 6% |

Background

Rauchbier is THE style of Bamberg, Germany. You can even see the prominent Weyermann malt plant from the platform at the train station in Bamberg. The breweries in Bamberg produce a number of smoked beers including bock and wheat beers but those are not the classic Rauchbier style. As you might expect the Rauchbier (and other smoked beer styles) go really well with some of the traditional German meals like a pork shank, sausage, or ham. The Rauchbier seems like a relatively old style, at least in name, though it has evolved with time, as have most styles. Today's definition of the style is fairly tight in terms of the base beer while allowing for a range of smoke levels in the aroma and flavor. The style depends on a special malt





(rauchmaltz) that is prepared in a malt house that still uses burning wood (beechwood) to dry the malt. Prior to the development of

kilns malt was probably dried in the air with the resultant issues related to the weather (humidity and ambient temperature) impacting the quality of the malt. Air-drying probably also limited the amount of malt (and thus beer) one could produce at a time. The kiln fired with wood or even straw improved the batch-to-batch consistency of the malt, but would also result in a smoky character and increased color in the malt. Some English references mention using straw-fired malt as a pale malt for early pale ales produced on country estates. Before the development of the modern kilns heated via indirect steam heat there were indirect heat versions that still used burning wood or coal and thus avoided the smoke character in the end product. However some of the brewers (and their customers) in Bamberg preferred the smoky character in their beers and continued to use the smoky malt. While the BJCP definition of Rauchbier requires beechwood smoke character it seems likely that in the past brewers would use whatever type of wood was readily available. Experience would guide them away from varieties of wood that resulted in unpleasant aromas and flavors. If you have experimented with different types of wood in a barbeque smoker you understand the different results you can get by changing the wood variety. For example, woods like pine/fir are pretty resinous and harsh. If you are inclined to experiment with smoking your own malt there are a few members in the club that have tried it so ask around. However, note the guidelines do call for beechwood smoke character and if you use some other type of wood then your beer may need to be entered in the Other Smoke Beer category rather than as a Classic Rauchbier.

Recipe

The recipe target is for an original gravity of 1.056 and 24 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 |
|----------------------|---------------------|
| 10.67 | Weyermann Rauchmalt |
| 0.45 | Carafa III |

The bulk of the grist is Weyermann Rauchmalt. The Carafa adds a little depth to the color. When I have made this beer and entered it in competitions some judges have felt the smoke character was insufficient for the style and told me to use more Rauchmalt in the next batch. I am sure they just are not familiar with the style and have not actually experienced real Rauchbiers.

Extract Version

I know of no way to produce a version of Rauchbier with just extracts. I know of no source of extract made from Rauchmalt. I have seen extract versions of recipes that call for smoke extract like sold in the grocery stores. That smoke extract is typically made from hickory smoke (very different than beechwood) and some versions also include spices and even vinegar. I am reluctant to even use the smoke extract in cooking, never in beer. To make an extract version of a Rauchbier you have to do a mini-mash of some Rauchmalt. If you do not use much Rauchmalt, you will not get much smoke character but with at least four or five pounds of Rauchmalt, you should have noticeable smoke. Do not expect the judges that found mine all grain version to be under-smoked to like your version. The mini-mash is pretty simple. Just like in the all-grain version, you want to mash the desired amount of Rauch malt and the 0.45 pounds of Carafa III with 1.33 quarts of water per pound of malt. Hold the mash at 154° F for about 45 minutes and then rinse it with about the same amount of 168° F water. Use your favorite extract (dry or liquid) to hit the target original gravity. The programs like ProMash make it easy to develop your custom recipe.

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 below 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 produce this beer with the highly alkaline (carbonate) water like from most of the deep wells in the metro area. However, 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 Left |
|--------------------|---------------------------|------------------|
| 1.50 | Hallertau 3.9% pellets | 60 |
| 0.50 | Hallertau 3.9% pellets | 10 |

If you cannot find the Hallertau, other traditional German hops like Perle, Spalt, or Tettnanger can be substituted.

Post-Boil Processing and Fermentation

The yeast choices for the style include most of the German lager yeast strains from Wyeast and White Labs. White Labs WLP830 German Lager and WLP838 Southern German Lager along with Wyeast 2206 Bavarian Lager, and Wyeast 2308 Munich Lager would be good choice if you are not familiar with lager strains. Remember: for lagers you want even more yeast at the start than for ales so a large starter is really a good idea to avoid off aromas/flavors in the beer.

No matter which yeast you select, you need to chill the wort to the suggested fermentation temperature range. Getting some oxygen into 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. Ferment the beer at the proper temperature for seven to ten days and then allow it to warm to room temperature (65 - 72° F) for a couple of days as a diacetyl rest. The diacetyl rest should be

with the beer still on the yeast (so the yeast can reduce the diacetyl.) Tradition says you can start the rest when the beer has reach about two third of its final specific gravity. After the Diacetyl rest, you need to return the beer to refrigeration and slowly chill it down to as close to 32° F as you can get it for the lager phase. I chill the beer about 5° F per day until I get to as cold as the refrigerator will go (32-34° F.) Lagering for four to six weeks will allow the yeast to clean up the beer. I typically rack the beer into a keg (after the diacetyl rest) before starting the lagering process. At the end of the lagering period there may be some sediment in the keg, you can carefully transfer the beer to another keg if that bothers you.

If you are bottle conditioning, bottle the beer after the diacetyl rest and then allow it to carbonate for a couple of weeks at room temperature before lagering the bottles

References

Schlenkerla Website at <http://www.schlenkerla.de/indexe.html>

The Bavarian Beer page at <http://www.bayerischerbrauerbund.de/contentserv/bayerisches-bier.de/index.php?StoryID=2379>
ProMash recipe files

The Rauchbier recipes in ProMash format are at <http://www.mnbrewers.com/recipes/SOTM-0904-Rauchbier-all-grain.rec>

Next Month

In May, the Boiler ROTM will have a recipe for a Scottish 60/- beer in preparation for the June meeting. As always, if you have recipe ideas, questions, or suggestions let me know at sjpiatz@gmail.com



COMPETITION CORNER

by Al Boyce

Masters Championship of Amateur Brewing XI

Location: St. Paul, MN
Date: 3/7/2009
Website: <http://www.masterhomebrewer.org/>
RESULTS: Curt Stock
Gold Cream Ale

Drunk Monk Challenge

Qualifier: Midwest Home Brewer of the Year, Masters Championship of Amateur Brewing
Location: Chicago, IL
Date: 3/14/2009
Website: <http://knaves.org/dmc/>
RESULTS: Joe Brockman
Bronze Scottish 60/-

March Mashness

Location: St. Cloud, MN
Date: 3/21/2009
Website: <http://www.cloudytownbrewers.org>
RESULTS: Chuck Wastell
Gold Lite American Lager
Silver Standard American Lager
Bronze Oktoberfest

Joe Brockman
Silver Schwarzbier
Gold Kolsch
Silver Scottish Heavy 70/-

Jeff and Diana Buck
Bronze Dusseldorf Altbier

Jason Sowards
Gold American IPA

Chris Smith
Silver Weizen
Gold Tripel
Gold New England Cider

Jesse Pikturna
Bronze English Barleywine

Ryan Verkennis
Bronze Semi-Sweet Mead

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/club_only/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/>

Titletown Open

Location: Green Bay, WI
Date: 4/25/2009
Deadline: 4/19/2009
Website: <http://www.rackers.org/>

Big and Huge

Location: Madison, WI
Date: 4/25/2009
Deadline: 4/17/2009
Website: <http://www.mhtg.org/homebrew-contests/big-a-huge>

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/club_only/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: 5/16/2009
Deadline: 5/1/2009
Website: <http://www.beerbarons.org/competitions/wsf/index.html>

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>

BUZZ Off

Qualifier: Masters Championship of Amateur Brewing
Location: West Chester, PA
Date: 6/18/2009
Deadline: TBD
Website: <http://www.buzzhomebrewclub.com>

BUZZ Boneyard Brew-Off

Qualifier: Masters Championship of Amateur Brewing
Location: Champaign/Urbana, PA
Date: June 2009
Deadline: TBD
Website: <https://netfiles.uiuc.edu/ro/www/BoneyardUnionofZymurgicalZealots/>

AHA National Homebrew Competition Finals

Location: Oakland, CA
Date: 6/18/2009
Deadline: TBD
Website: <http://www.beertown.org/events/nhc/index.html>

2nd Annual All-American Competition

Location: Appleton, WI
Date: 7/18/2009
Deadline: 7/10/2009
Website: <http://aleclubcompetitions.com/>

AHA Club-Only: Style Amber Hybrid

Qualifier: AHA Club of the Year
Location: Westminster, CO
Date: 8/23/2009
Deadline: 8/19/2009
Website: http://www.beertown.org/homebrewing/club_only/schedule.html

UPCOMING MEETINGS & EVENTS

Saturday, April 4 - Club Meeting

** NEW Location **

April 4th - Noon-3 p.m.
Homebrew Review Beer Tasting
Northern Brewer Warehouse
1945 County Road C2 West
Roseville, MN 55418

BJCP Exam - April 26, 2009

9 a.m. - Noon

St. Louis Park Byerly's

Just this close to the next BJCP level?

Striving for a new, more impressive pin for your collection? Contact Gera LaTour by April 20th if you are interested in taking (or retaking) the Beer Judging Certification Program: gera_latour@hotmail.com.

First-Time Exam - \$50

Full Retake - \$30

Partial Retake - \$15

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. Reserve your tickets TODAY! Reserved seats are \$12 each, and the club pays for the tailgating spot. Unsold tickets will be returned to the Saints in mid-April.

E-mail John Longballa (jlongballa@newspiritschool.org) your requests, then send a check payable to MHBA to:

John Longballa
1211 Minnehaha Ave W.
Saint Paul, MN 55104

2009 Inter-Club Campout

July 31-August 2 - Buffalo Campground
Duluth, MN

The Northern Ale Stars of Duluth & Superior are hosting an Inter-Club Campout July 31 - Aug. 2 at the Buffalo Campground in Duluth. The cost will be \$12.00 per person, per night (tent or trailer). We will be in their group camping area which has picnic tables, fire rings (FIRE JENGA!) and electrical hookups.

There are no water lines in the group area, but water is available at the main building. Those with trailers can fill their tanks there. The campground is next to the Willard Munger trail, so bring your bikes. They also have a softball field and volleyball courts we can use. Pets are allowed.

Saturday, August 1st is National Mead Day so, of course, we will be celebrating by making and drinking mead.

Campground link:

<http://www.campingfriend.com/BufaloValley/default.asp?source=GCA>

AND THE WINNERS ARE...

The winners from last month's MHBA Chili Cook-Off were Chris Smith, Gera LaTour and Jon Messier. As the People's Choice winner, Gera took home the Chief Chili Pepper trophy/statue/thingamajig. It frightfully lost its head moments after their picture was taken. Way to go, Gera!

Here are two of the winning recipes submitted by the cooks:

Chris Smith's Spicy Chili

3 lbs Ground Beef
2-15oz cans tomato sause
2-15oz cans kidney beans
1 large onion diced (divide into thirds)
2 cloves minced garlic
3 tbsp fresh ground cumin seed
2 tbsp powdered paprika
1 tsp dried basil leaves
2 tsp dried oregano
Salt
1 tsp "slap ya mamma" hot seasoning aka cayenne pepper
1 tsp crushed red pepper flakes
2 fresh Anaheim Chili Peppers (seeded & diced)
2 Ancho chili peppers (seeded & diced)
2 fresh jalapeno peppers (seeded & diced)
2 fresh serrano peppers (seeded & diced)
1/3 cup pickled Jalapenos
Extra virgin olive oil

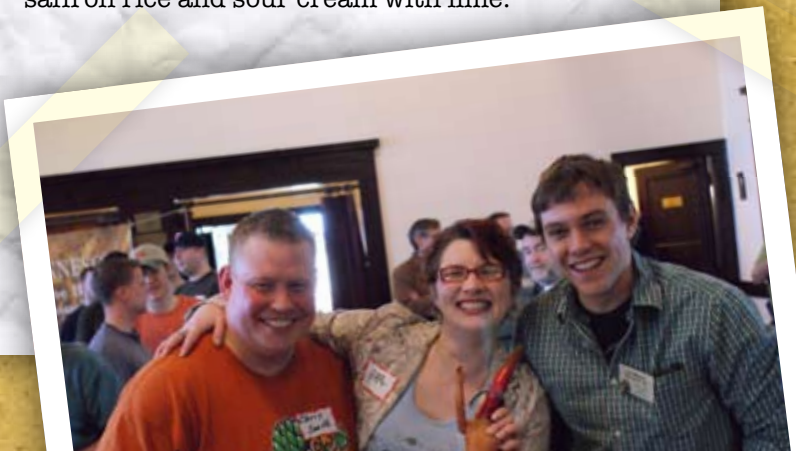
- Brown ground beef.
- Add 1 tbsp cumin, 1 tsp oregano, 2 tbsp paprika, 1 tsp "slap ya mamma", 1 tsp red pepper flakes, 1/3 of chopped onions, 1 tsp salt, pinch of garlic.
- Cover and simmer slow for 15 minutes. Add to strainer and drain excess fat.
- In a frying pan add: 2 tbsp olive oil, fresh chopped peppers, 1/3 of onions, pinch of garlic, 1 tsp salt, and 1 tbsp cumin. Sauté until onions are clear.
- In large kettle add: drained meat, final 1/3 of onion, 1 tbsp basil, 1 tsp oregano, 1 tbsp cumin, tomato sauce, beans, sautéed peppers, and 1/3 chopped pickled jalapenos.
- Heat slowly to a boil. Then simmer 1 hour, stirring occasionally. Salt to taste.

Miss Gera's Chili Verde

2 lbs. pork loin
3/4 bottle beer + extra bottles for the chef
2 tsp. garlic
1-2 tsp. of cumin
2-3 tsp. of chili powder
1 onion (chopped)
3 lbs. tomatillos (chopped)
1 tsp. of vinegar
2 tsp. chipotle Tabasco sauce
1 tbsp. sugar
Salt to taste
16 oz. of bottled chile verde sauce
Lime
1 cup cilantro (chopped)

As many of you know, I cook like I brew--- by the "let's add some of this and see what happens" method. The measurements are approximates and change every time I make the recipe, so I totally encourage you to add or subtract things to your taste. This is a pretty difficult recipe to screw up.

Brown the pork (either in cubes or whole). In crock pot: add pork, beer, garlic, cumin, chili powder and cook on high for about 4-6 hours. Drink remainder of beer. When pork is tender, shred with forks and return to liquid in crockpot. Add into crockpot: chopped onion and tomatillos. Season with vinegar, Tabasco sauce, sugar (helps with the tartness of the tomatillos), salt and more chili powder (if desired). You can also add other types of peppers such as chopped jalapenos or roasted chilis. Cook in crock pot for another 4-6 hours, stirring when you think of it and tasting to see if it needs more seasoning. I added the bottled chile verde sauce to stretch the recipe and make it a bit less meaty. Add lime, and cilantro before serving. Serve with saffron rice and sour cream with lime.



MEMBER BOOK REVIEW

by James Zimmerman

Ambitious Brew by Maureen Ogle

432 pages, Harvest Books

It seems the general consensus among beer aficionados is that domestic beer is driven, not by quality and taste, but by corporate greed and that the only American beer worth drinking is what can be found at microbreweries. Not so! says Maureen Ogle and she spends 400+ pages trying to prove the opposite. She doesn't succeed.

Don't get me wrong - this is a great read. Ogle paints a mostly-chronological portrait of the history of brewing in the States; giving the majority of her attention to industry titans (or, rather, people who would become industry titans) like Philip Best, Frederick Pabst and the Uihlein and Busch clan. How these men jockeyed for position in their markets makes for an interesting story. Also fascinating is their quest for a mass-produced, inexpensive, quality brew. Then there's the whole problem of how to transport beer in a world with unreliable transportation and limited refrigeration capabilities. Ogle spends a large chunk of her book detailing the relationship between brewer and saloon. She gives reasons for the differences between American and European brews (hint: different clientele out on the Frontier than in the cafes) and explains the origins of Budweiser's Clydesdales and Pabst's blue ribbon (hint: they were popularized due to the same event).

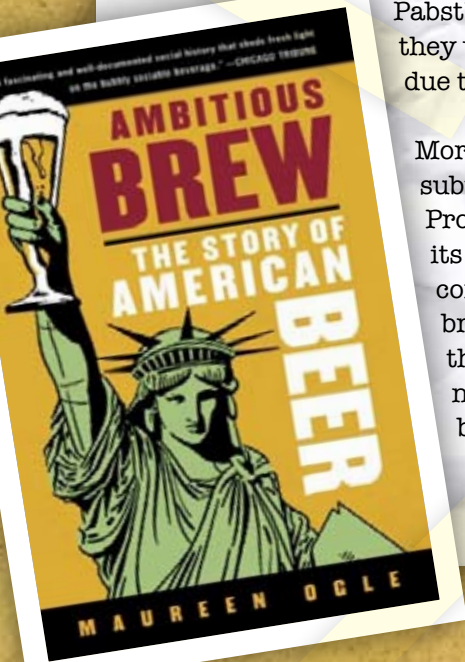
More enjoyable is the slow, subtle undercurrent of the Progressive movement and its influence on alcohol consumption. Some brewers were confident their product would never be outlawed, but as the nineteenth century ended

and the twentieth century began, more and more counties (and then states) went dry. This, of course, precipitated the Constitutional amendment prohibiting the sale of alcohol throughout the country, and Ogle's account of breweries' struggle to survive those years makes an engaging tale. Some breweries did not survive, others diversified into soft drinks. When Prohibition was repealed, brewers' woes were not over: they now had to try selling to a population raised on soft drinks. Ogle details the lasting ramifications that Prohibition had on breweries and the populace's palate.

In the final quarter of *Ambitious Brew*, we learn more of the compromises made by breweries in an effort to remain competitive in a culture that now had many other beverage options. Many drinkers were dissatisfied with the larger brewers' offerings, and turned instead to imports. This opened the market for many smaller breweries and, in time, the popularization of home brewing. In essence, then, Ogle contradicts her initial argument: I, for one, was left unimpressed by the current offerings of the titans of American beer. The book left me in no hurry to go out and buy a 6-pack of Schlitz. But please, don't hold Ogle's inability to argue her main point against the book: it's still a fun tale to read. It will make you, if anything, glad that there are more choices available than Budweiser and Pabst. Like brewing your own.

Editor's note: Zimmerman's thoughts and opinions are his own, and not necessarily that of MHBA. If you have a book you'd like to tell other members about, submit it to Chip Walton at chipaway@hotmail.com.

If you have a suggestion for a book or piece of equipment to add to the MHBA Club Library, contact Librarian Jon Messier at messjo01@yahoo.com. The library's current holdings can be found at <http://mnbrewers.com/library.php>.





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Classifieds

Are you interested in running a classified ad in The Boiler? Contact Chip Walton at chipaway@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

| Issue | Copy Deadline |
|-----------|----------------|
| May 2009 | April 20, 2009 |
| June 2009 | May 20, 2009 |
| July 2009 | June 20, 2009 |

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MINNESOTA BEER EVENTS

Courtesy of MN Beer

See <http://mnbeer.com/category/beer-events/> or the listed website for more details.

April 1: Flat Earth 2nd Anniversary
April 1: Surly Bitter Brewer Release at Common Roots
April 4: 2009 Gitchee Gumee Brewfest
April 7: Summit Beer Dinner in Duluth
April 15: Summit at the Walker
April 16: BEER WARS movie and discuss panel (beerwarsmovie.com)
April 18: MNBeer.com 3.5 Year Anniversary Party

April 25: Between the Bluffs Beer, Wine & Cheese Festival
April 25: Casanova Beer Cave Festival - Hudson, WI (beergeekheaven.com)
May 1: Arborfest 2009
May 9: Rush River Beer Dinner
May 16: 3rd Annual Brewers Bazaar
May 30: City Pages Beer Festival
June 20: Indulge Event
June 25: Vine Park Beer Trip to Ireland
June 28: St. Paul Summer Beer Fest