

boiler

WELCOME TO SUMMER

IN THIS ISSUE:

Foam Floats to the Top
June Meeting Review
Recipe of the Month: Oktoberfest
Upcoming Club Events
August Meeting: Family Picnic
Competition Corner
Member Event Review
Back Page

The Newsletter of the
Minnesota Home Brewers Association
June 2009

FOAM FLOATS TO THE TOP

A Letter from President Chris Smith

Now that the flowers are blooming and the trees are showing leaves it's time to get outside and enjoy summer in Minnesota. We have many outdoor activities planned for the upcoming months. So, dust off your lawn chairs, clean out the grill, and put on some sunscreen to get ready!

In June, the MHBA will be meeting at moto-i, the only sake brewpub in the United States, where we will learn the art of brewing sake. In July we will be meeting at member Erik Biermann's house for a backyard picnic. The all-club campout will take place on the last weekend in July and is being hosted by the Duluth club The Northern Ale Stars. We have also reserved the Hilltop picnic area at Lake Rebecca for Saturday August 8th. As you can see there will be plenty to keep you busy this summer.

I want to thank Neil Bromenshenkel for organizing the Big Brew and to Jeff and Cathy Williamson for hosing it at Flat Earth Brewing. The weather cooperated and the club was able to brew up 85 gallons of wort throughout the day. I also want to thank John Longballa for once again organizing a fun-filled night tailgating at the Saints game.

Prost!



MHBA June Meeting Review

MOTO-I SAKE BREWPUB

BY CHIP WALTON

Moti-i owner & sake brewer Blake Richardson was nice enough to allow the MHBA run semi-wild throughout moto-i on Saturday, June 6th. The morning began with club members sampling one another beers and one member's sake. Two club members gave a quick talk on their experiences with brewing sake, then Blake took the floor.

Blake started with a short history lesson and tutorial about how he got into sake brewing, the evolution of the brewpub idea and the difficulties in getting the place (the first sake brewpub outside of Japan) approved by the federal, state, and city government. Blake then took groups of five into the chilly brewroom for a more close-up look at the processes involved.

Blake's is a true and authentic sake - rice, steam, water, yeast starter, temperature. No additives. No fruit. No rose petals or pine cones. And yet, the array of flavors he's able to achieve with those traditional elements is amazing. He was very cool taking that much time out of his day to help us all understand more deeply the philosophy and principles of sake brewing. Big thanks to him and everyone at moto-i. Stop by and have some of their sakes, wonderful Japanese food, and all-Minnesota beers on tap.

Thanks for keeping it real, Blake!

moti-i
2940 Lyndale Ave, Minneapolis
(612) 821-6262
www.moti-i.com



June Recipe of the Month

OKTOBERFEST

BY STEVE PIATZ

This month the recipe of the month (ROTM) is for an Oktoberfest in preparation for the September meeting and AHA Club-Only Competition for European Amber Lager. Either a Vienna or Oktoberfest is eligible for the AHA CoC, but this article only covers the Oktoberfest (the Vienna was in the July 2005 issue of the Boiler). The Oktoberfest will take about 10 to 12 days or so to ferment out. A lagering period of at least a month is required, longer is better. If you are bottle conditioning you should allow a couple of weeks for the bottles to carbonate, that means you really should get yours brewed in early June if you want it ready for the September meeting. Of course, you don't have to bottle condition the beer so kegging it could save you a few weeks.

OKTOBERFEST DESCRIPTION

From the description of the Oktoberfest in the BJCP Guidelines available at <http://www.bjcp.org>. **Aroma:** Rich German malt aroma (of Vienna and/or Munich malt). A light to moderate toasted malt aroma is often present. Clean lager aroma with no fruity esters or diacetyl. No hop aroma. Caramel aroma is inappropriate. **Appearance:** Dark gold to deep orange-red color. Bright clarity, with solid, off-white, foam stand. **Flavor:** Initial

malty sweetness, but finish is moderately dry. Distinctive and complex maltiness often includes a toasted aspect. Hop bitterness is moderate, and noble hop flavor is low to none. Balance is toward malt, though the finish is not sweet. Noticeable caramel or roasted flavors are inappropriate. Clean lager character with no diacetyl or fruity esters. **Mouthfeel:** Medium body, with a creamy texture and medium carbonation. Smooth. Fully fermented, without a cloying finish. **Overall Impression:** Smooth, clean, and rather rich, with a depth of malt character. This is one of the classic malty styles, with a maltiness that is often described as soft, complex, and elegant but never cloying. Locally available classic commercial examples of Oktoberfest include Paulaner Oktoberfest, Ayinger Oktoberfest-Märzen, Hacker-Pschorr Original Oktoberfest, Spaten Oktoberfest, Capital Oktoberfest, Goose Island Oktoberfest, Samuel Adams Oktoberfest (a bit unusual in its late hopping).

| | Oktoberfest |
|-----|---------------|
| OG | 1.050 – 1.057 |
| FG | 1.012 – 1.016 |
| SRM | 7 – 14 |
| IBU | 20 – 28 |
| ABV | 4.8 – 5.7% |



BACKGROUND

The idea of Oktoberfest as a celebration predates the isolation of single strain yeast cultures, the development of pale beers (Pilsners), and the development of mechanical refrigeration. The first Oktoberfest was to celebrate of the October 12, 1810 marriage of Bavarian Crown Prince Ludwig to Saxon-Hildburghausen Princess Therese. The celebration lasted five days with the citizens of Munich joining in the party on the fields outside the city gate. Back in 1810, the

main event of the celebration was a horse race. Today, the area of the festival is called Theresienwiese (field or meadow of Therese), frequently contracted to Wiesn.

Note that in the fall of 2010 the Oktoberfest will be 200 years old, though it won't be the 200th festival since somewhere around twenty-four of the festivals have been canceled for reasons like war and pestilence.

From the start, the event was held annually. Early amusements included events like tree climbing competitions, wheelbarrow and sack races, barrel rolling races, and goose chases. The event had a carousel, mechanical rides and eventually even a roller coaster. Somewhere along the way, the city of Munich started allowing beer on the fair grounds. By 1896, there were large beer halls on the grounds and, like today's beer tents, the halls were sponsored by local breweries. The festival was lengthened and even moved earlier on the calendar (for weather reasons) to the point that today the sixteen-day event ends on the first Sunday in October.

In 1994, in response to the reunification of Germany, the closing date of the festival was adjusted; if the first Sunday in October is the 1st or 2nd then the event will end on the 3rd, the 3rd is German Unity Day.

There are 14 beer tents at Oktoberfest, each only serves a single brewery's product. Each tent is huge, some seating in around 10,000

people – you have to be seated to order a beer. They really are tents and have to be removed from the Theresienwiese after the event.

The rules for the festival only allow Munich breweries to sell beer. The six Munich breweries allowed are - Augustiner, Hacker-Pschorr, Hofbräu, Löwenbräu, Paulaner, and Spaten. Ironically, the Ludwig brewery that is owned by the descendants of the Crown Prince Ludwig can't participate because their brewery is outside the appropriate borders.

The Oktoberfest beer style is not as old as the festival. The Spaten Brewery claims that their Oktoberfest was created in 1873 and is the world's first. Spaten O'fest is 5.9% alcohol by volume and the OG is 1.056. The Spaten brewery was associated with the famous Munich brewer Gabriel Sedlmayr. Some accounts say Sedlmayr brewed the first batch of the "Viennese style" beer in 1871 and it was first served at Oktoberfest in 1872 when the other beer supplies ran out.

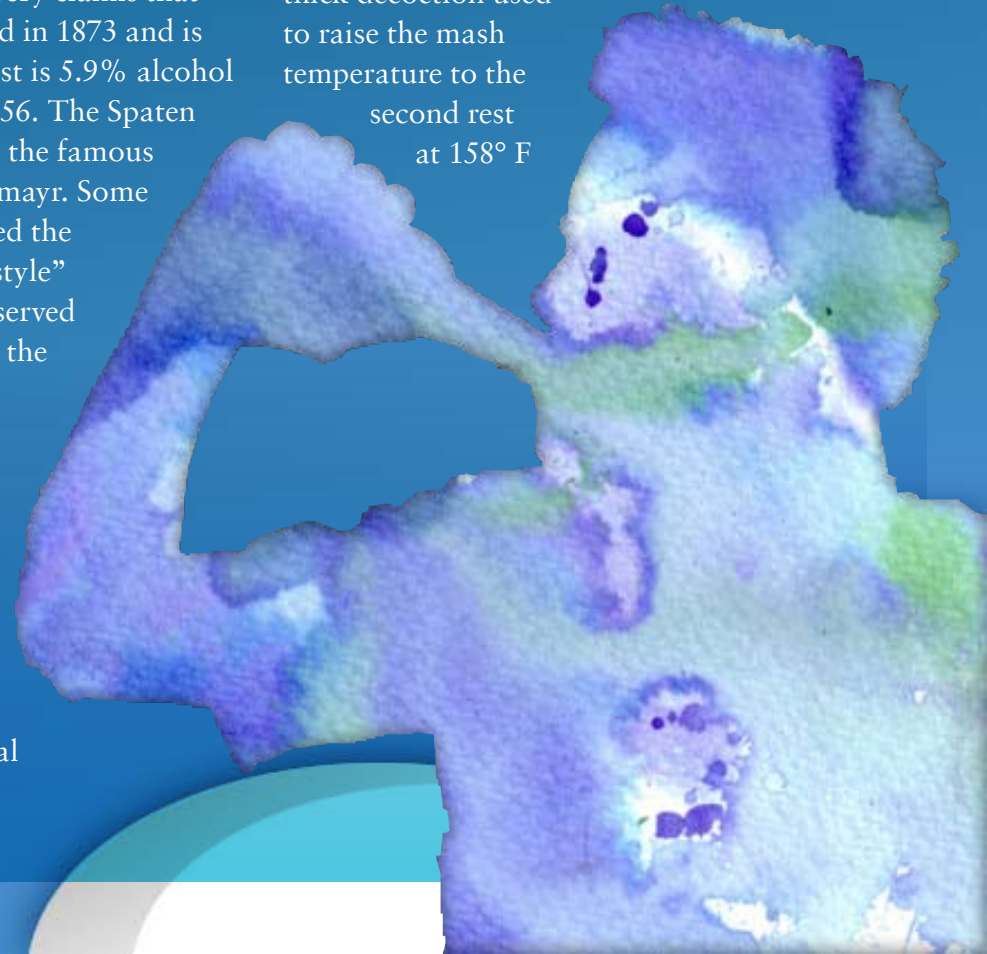
RECIPE

The recipe target is for an original gravity of 1.056 and about 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

The recipe alternatives below assume a mash efficiency of 75% so adjust accordingly for your system. The grist alternatives are based on information from English language version of Wolfgang Kunze's "Technology Brewing and Malting." Kunze's book is a text used in German brewing schools.

For the mash, you have several choices; first do the double decoction, second do just a single decoction and third just do a single temperature rest. For the double decoction, the temperature rests are at 145° F with a thick decoction used to raise the mash temperature to the second rest at 158° F



| Alternative 1 Pounds | Alternative 2 Pounds | Alternative 3 Pounds | Malt |
|-------------------------|-------------------------|-------------------------|------------------|
| 90% | - | - | Vienna Malt |
| 10% | 30% | 30% | Pilsner Malt |
| - | 70% | 50% | Dark Munich Malt |
| - | - | 20% | Bruh malt |

followed by a thin decoction to take the whole works to mashout at 168°. For the single decoction do the main mash at 150° and use a thin decoction to heat to mashout at 168°. Finally the single step process would be a rest at 150° with no decoction at all. For any decoction remember that you want the last decoction to be relatively thin and all the other decoctions (if any) to be thick.

Note that your mash efficiency is likely to be a little higher than normal as a result of the decoction process. (See table above.)

When looking at Alternative 1, the Vienna malt is there to provide the toasty character mentioned in the style guidelines. Alternative 2 uses Munich malt for a different perspective on the toasty character but needs to use the Pilsner malt to keep the beer from becoming a small bock. Alternative three requires a malt that is not as readily available in the US. Kunze says Bruhmalt (a.k.a. Brühmalz) is expensive. From his description of Bruhmalt it appears to be Munich-style malt that is stewed during the kilning process so the processing at the malt house would be more complex than for normal Munich. Canada's Gambrinus

claims their honey malt is a version of brüh malt while some would call Weyermann's melanoidin malt a close approximation.

EXTRACT VERSION

For the extract version the composition is significantly different, it is difficult to come up with malt extracts with the proper malt base so we just use some specialty malts to get close to the appropriate characteristics.

| Amount (Pounds) | Ingredient |
|--------------------|---------------------------|
| 0.50 | Crystal 20° L |
| 0.50 | CaraMunich Malt |
| 0.50 | CaraVienna Malt |
| 7.60 | Light Liquid Malt Extract |

The specialty malts are steeped in two quarts of 150° F water for half an hour and then sparged with the same amount of 168° F water.

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 relatively soft to moderately hard water. With the highly alkaline (carbonate) water like from most of the deep wells in the metro area I would suggest blending your tap water as two parts tap water to one part of distilled or reverse osmosis water so as to reduce the hardness.

THE BOIL

The hop bill is as follow:

| Amount (oz) | Hop Variety | Time Left |
|----------------|--|--------------|
| 1.25 | Hallertau Hersbrucker pellets 4.75% | 60 |

Post-Boil Processing and Fermentation
The yeast choices for the style include Wyeast Bavarian Lager (2206), White Labs Oktoberfest Lager (WLP820), Wyeast Munich Lager (2308), and White Labs German Lager (WLP830). Be sure to use a starter to grow enough yeast, lagers really need even more yeast cells than ales.

Chill to primary temperature, around 50° F works for all these yeast strains. After 10 to 14 days you will want to allow the fermenter to warm to around 65° F for a couple of days as a diacetyl rest to allow the yeast to eliminate the diacetyl (butter) characteristics. After the

diacetyl rest start slowly chilling down to as close to 28-32° F as you can get for the lager period. Only drop the temperature 3-5° F per day to avoid shocking the yeast. A minimum of a month near freezing is needed to lager the beer.

If you are bottle conditioning, bottle the beer after targeting about 2.0 volume of carbonation and then allow it to carbonate for a couple of weeks at room temperature before starting the lagering process.

REFERENCES

Wolfgang Kunze, Technology brewing and malting, VLB Berlin, 1996.
George & Laurie Fix, Vienna, Märzen, Oktoberfest, Brewers Publications, 1991.
This book has some interesting historical information and references but don't use the recipes in the book – the available ingredients for homebrewers these days allow us to use the more traditional and authentic ingredients

PROMASH RECIPE FILES

As always, the recipes in both HTML and ProMash format are available at http://mnbrewers.com/events/sotm/SOTM_recipes.html.

NEXT

In July, the Boiler ROTM will have a recipe for a Fruit Cider in preparation for the October meeting. If you have recipe ideas, questions, or suggestions let me know at sjpiatz@gmail.com

Upcoming Club Events

BACKYARD PICNIC

MHBA JULY MEETING

Saturday, July 11

Eric Biermann's House

1500 Toledo Ave North

Golden Valley, MN 55422

Noon – 3 p.m.

Not so much a full-blown cook-out as it is a very casual location for the monthly meeting. Bring plenty of beer, food, munchies, and desert for pot-luck type grazing. Technical demonstration/discussion topic – TBA. Check with the MHBA website, Yahoo Group, MHBA Barn e-mail list or July's Boiler for information as we get closer.

Directions:

Take Hwy 100 to the Duluth Street exit (one exit north of the Hwy 55 exit).

Go east to the first 4-way stop signs and turn right onto Regent Avenue. Regent will curve to the right and turn into Golden Valley Road.

Follow Golden Valley Road straight through the set of 4-way stop signs at St. Croix Avenue.

Take the next left onto Toledo Avenue.

Eric's is the third house on the left side of the road, located on the corner of Toledo and Winsdale.

Let your nose lead you to the aroma of beer.

Questions? Contact Eric Biermann at (612) 810-9324 or <eric.biermann@gmail.com>.

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/BuffaloValley/default.asp?source=GCA>

MHIBA AUGUST MEETING FAMILY PICNIC

Saturday, August 8
Lake Rebecca Park Reserve
Rockford, MN
9 a.m.– 6 p.m.

We have reserved the “Hilltop” picnic area at Lake Rebecca and have a permit to bring in homebrew. Hilltop has a big shelter, lots of tables and they say it holds 1,000 people including the surrounding wooded area. The shelter has a huge grill, electricity and there are smaller grills nearby.

Lunch will be pot luck with the main grill lit up and available around noon for anyone to use. Thanks to the official permit, we can bring in kegs, etc.! The Jockey Box will be available. But, we do need to have all beer out of the area by 6 p.m.

There is parking and restrooms and it's a short walk to the lake. Bring your boat / canoe / fishing stuff / bathing suit!

There are also biking and hiking trails that go past the picnic area; and room for volleyball, but we need to bring or rent a net and equipment. If someone would like to arrange that, please contact Mike Behrendt at MGBrew@comcast.net. Horseshoe courts are nearby but are open to the public and we also need to bring or rent equipment. There's plenty of open area for any other activities.

For details on the Lake Rebecca Park Reserve and directions click this link:
<http://www.threeriversparkdistrict.org/parks/park.cfm?pid=12>



Member Event Review

12TH ANNUAL GITCHEE GUMEE BREWFEST

BY STEVE LAWRENZ & MARIE SCHLUNZ

We attended the recent Gitchee Gumee Brew Fest, April 4 in Superior WI. Staying with my sister (who also acted as our “taxi-service”) who recently moved to Duluth, my brother-in-law Dave Larson (shown in photo- wearing cap) and my father also joined us for/in the fun!

Sponsored by the Jaycees and held at the UW-Superior Wessman Arena, there was plenty of area for the 28 or so Bier Booths...hailing from MN, WI, MI, and IN; and featuring breweries as well as brewpubs. Not being overly crowded, it was relatively easily to get to as many of said booths as one cared to. Also helping in this endeavor was the length of the Event - 4:00 – 7:00 p.m.

Featuring a number of “run-of-the-mill” biers (read- Leinenkugels, Blue Moon, and so forth) and many “typically available” varieties, there were some notables, to include:

- Cold Spring (MN): John Henry 3 Lick Spiker Ale, a dark roasted, bourbon oak barrel aged variety
- Keweena Brewing Company (UP Mich.): Widow Maker Black Ale
- Lake Superior Brewing Company (MN): Split Rock Bock, a seasonal dark/malty lager
- Minocqua Brewing Company (WI): Wild Bills Wild Rice Lager, combining wild rice with traditional barley
- Muskie Capitol Brewery (WI): Honey Double Maibock, generous amounts of honey added, cellared for several months, 7.9% & delicious!!
- New Glarus Brewing Company (WI): Wisconsin Belgian Red, over a pound of Door County Cherries in every 750ml bottle = a fantastic beverage

- South Shore Brewery (WI): Wheat Dopplebock, 70% wheat malts, 8.1% & wonderful
- Saint Croix Maple Pale (MN): Has been brought back by Tod Fyten, who hopes to build a brewery in the St. Croix River Valley
- Surly Brewing Company (MN): Coffee Bender, Tea-Bag Furious... what more does one need to say!
- Thirsty Pagan Brewing (WI): Steam, a nice version of the San Francisco style lager
- Tyranena (WI): Rocky’s Revenge, an American brown ale aged in bourbon barrels
- Upland Brewing Company (IN): In our opinion, this group stole-the-show this year...featuring a Wheat Ale, Dragonfly IPA, Bad Elmers Porter, & Ard Ri Imperial Red (a killer beverage)...all being well above average!
- White Winter Winery (WI): Featuring a nice variety of Meads

Would we attend again?
Yes, probably. So, be there next year, den ya know, der eh!!

Cheers / Ein Prosit!
Steve & Marie



COMPETITION CORNER

AHA CLUB-ONLY: EXTRACT ONLY

Qualifier: AHA Club of the Year
Location: Arlington, TX
Date: 5/9/2009
Website: http://www.beertown.org/homebrewing/club_only/

WINNERS

Gold Kristin & Orsolya England –
Traditional Bock

BUZZ OFF

Qualifier: Masters Championship
of Amateur Brewing
Location: West Chester, PA
Date: 6/6/2009
Deadline: 5/23/2009
Website: <http://www.buzzhomebrewclub.com>

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/

MINNESOTA STATE FAIR HOMEBREW COMPETITION

Location: St. Paul, MN
Date: 8/14-15/2009
Deadline: 8/7/2009
Website: <http://www.mnbrewers.com/events/mnfair>

BYGGVIR'S BIG BEER CUP

Location: Shakopee, MN
Date: Sept 2009
Deadline: TBD
Website: <http://www.rennfestbeercup.com>

BLUE RIDGE BREW OFF

Qualifier: Masters Championship
of Amateur Brewing
Location: Asheville, NC
Date: 9/12/2009
Deadline: 9/6/09
Website: <http://maltsters.org>

SAAZ INTERPLANETARY

Qualifier: Masters Championship
of Amateur Brewing
Location: Cocoa Beach, FL
Date: Sept 2009
Deadline: TBD
Website: <http://www.saaaz.org>

FOAM CUP

Qualifier: High Plains Home Brewer
of the Year
Location: Tulsa, OK
Date: 9/27/2009
Deadline: 9/20/2009
Website: <http://alemakers.com>

RIVER CITY ROUNDUP

Qualifier: High Plains Home Brewer
of the Year
Location: Omaha, NE
Date: Sept 2009
Deadline: TBD
Website: <http://www.rivercityroundup.org/dcf/beer>

SCHOONER HOMEBREW CHAMPIONSHIP

Qualifier: Midwest Home Brewer of the Year
Location: Racine, WI
Date: 9/19/2009
Deadline: TBD
Website: <http://www.theschooner.org/>

CLUB LEADERSHIP

PRESIDENT

Chris Smith

612-823-6889
csmitty42@yahoo.com

VICE-PRESIDENT

Mike Behrendt

952-949-2268
MGBrew@comcast.net

TREASURER/SECRETARY

Paul Dienhart

952-544-2831
paul_dienhart@cargill.com

PRESIDENT EMERITUS / MEMBER AT LARGE

Gera Exire La Tour

612-636-9014
gera_latour@hotmail.com

MEMBERS AT LARGE

Al Boyce

952-927-8968
alboyce@bigfoot.com

Johathan Crist

952-445-9793
cristj@bsci.com

NEWSLETTER EDITOR

Chip Walton

512-914-1834
chipaway@hotmail.com

NEWSLETTER DESIGNER

Brock Ray

612-481-0566
brock@brockray.com

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

July 2009

August 2009

September 2009

Copy Deadline

June 20, 2009

July 20, 2009

August 20, 2009