

boiler



fig. 10

Foam Floats to the Top

I find it very interesting when you tell someone you don't know that you brew your own beer, more often than not you get a reaction like you're making moonshine in your basement. I've realized this may be somewhat of a regional phenomenon however the stereotype still does exist. My realizations come after a trip to Portland and Seattle. I felt right at home in deeply-rooted beer communities of the Northwest and would guess that those who have not at least tried fermenting something are in the minority. There is a saying that I once heard which is "in order to expand ones expectations you must first erase ones preconceptions." I fell like in a small way we are accomplishing that in the world of craft beer and homebrewing by sharing our creations and maybe someday we can shake the moonshine stereotype.

I want to thank Mike Behrendt for organizing the club picnic in August. We dodged the rain and survived the humidity to have fun time at the Three Rivers Park Reserve. I also heard that the all-club campout was a hit again this year in spite of the rain. Thanks to the Northern Ale Stars for organizing the event. Our next meeting will be a behind the scenes tour of Town Hall Brewery on September 19th. The October meeting – Hotdish & Homebrew – will be held in a new location on the border of Minneapolis and Richfield. The nice people at Traditional Foods of Minnesota are opening their warehouse for us to have our meeting. Details about upcoming events can be in this BOILER. I hope to see everyone in the coming months.

Prost
Chris Smith, President

**The Newsletter of the
Minnesota Home Brewers
Association – October 2009**

*New Store:
TC Craft Beer*

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4455 Winnetka Avenue North, New Hope, MN 55428
763-537-0000 | <http://www.tccraftbeer.com>

Driving down the street the other day, I noticed a sign for a new local beer store, TC Craft Beer. Like any self-respecting beer geek, I could not let this discovery go unexplored. So the next time I headed out for some beer, I set out for the new place. I was not disappointed.

Owner John Griffin has put together an impressive selection of quality beers, including beers by Brewery Ommegang, Lagunitas, Rogue, and local favorites Surly, Lift Bridge, Brau Brothers, and many, many more. What's better, all six packs are available as singles to mix as you like. I highly recommend stopping in, the next time you're in the neighborhood.

AHA Rally at Surly Brewing Company

Saturday, October 10th, 2-5 p.m.
4811 Dusharme Dr., Brooklyn Center

Let's cut straight to the chase – get free Surly wort to ferment at your home. What could be any cooler than that?

Surly Brewing Co. is hosting the regional American Homebrewers Association Rally this year at its brewery in Brooklyn Center. And they're doing something awesome for the occasion. Brewer Todd Haug is brewing up a full 30-barrel batch of a special high-gravity brew (something along the lines of an Imperial Brown) and giving it away to the homebrewers who show up. So don't forget to bring a sanitized fermenter. Northern Brewer will be on site supplying free dry yeast, but homebrewers may want to make starter and have it ready at home.

This event will probably fill up quickly, so if you're an AHA member, RSVP at <http://www.beertown.org/email/aha/rallies/surly09.htm>.

Entrance includes a Surly pint glass, a meet-and-greet with Surly brewer Todd Haug, owner Omar Ansari, and AHA Director Gary Glass. You'll also get a VIP brewery tour and a chance to win prizes from the AHA and Surly.

Omar hopes that people try to age some of their beer long enough for homebrewers to compare the different brews (thanks to different yeasts and dry-hops) at next year's National Homebrew Conference here in the Twin Cities. And feel free to bring some by the brewery anytime.

** Another treat to look forward to is Surly first wet-hop release that will be coming out around the time of the rally. It will be on tap during the rally. It was brewed with 1,400 lbs. of fresh hops and is sure to be a juicy one! **

The rally is free event for AHA members. Non-members are expected to sign up for a discounted membership at the door. Membership to AHA includes a subscription to Zymurgy, a club discount at businesses and AHA events... and that carboy full of Surly wort you get to take home. Come out, enjoy the company of homebrewers from across the upper Midwest, and enjoy the goodness that is Surly. As always, feel free to bring your own brews to share.

Omar Ansari on the AHA Rally: <http://www.youtube.com/watch?v=hyfhtTOEphQ>

Here are some pictures and videos from Surly's first-ever all wet-hop brew:
[http://s122.photobucket.com/albums/o265/texabamabrackish/Surly%20Wet-Hopped%20Brew/Dumping 50 lb. bag of hops](http://s122.photobucket.com/albums/o265/texabamabrackish/Surly%20Wet-Hopped%20Brew/Dumping%2050%20lb.%20bag%20of%20hops) - <http://www.youtube.com/watch?v=6XvnH4okNCA>
Inside the tun - <http://www.youtube.com/watch?v=qliPr1aRXAM>



October Meeting:

Hotdish & Homebrew

Saturday, October 17th, Noon - 3 p.m.
Traditional Foods Minnesota Warehouse
302 W. 61st Street, Minneapolis (Richfield)

Autumn will soon be upon us and that means winter isn't far behind. What better time than now to break out the recipes books and get reacquainted with your favorite hotdish? And what could complement great hotdish like a cold homebrewed beer? That's right... nothing! October's MHBA meeting is called 'Hotdish & Homebrew,' and this time we're meeting at a new location – in Minneapolis.

Think of this meeting as being similar to the annual chili cook-offs, but instead of different chilis, we're pairing our beers with as many hotdishes as possible. There will be categories with prizes given for each category as well as a Peoples Choice award.

Categories and prizes will be announced in the October BOILER, via e-mail, forum and Facebook as we get closer to the date. If you want to suggest a category or other fun activity for the day, contact Chip Walton at email: chipaway@hotmail.com or cell phone: 512-914-1834.

This meeting will be held at the warehouse of Traditional Foods Minnesota. They are a private buying club for locally-grown, farm-fresh food and operate a warehouse in south Minneapolis that literally brings the farm to the city. Traditional Foods Minnesota does this by co-opting or leasing space in their warehouse to sell products direct from the farmer to the consumer. You can find fresh dairy, produce, pasture-based pork, grass fed beef, bison, goat and lamb along with locally harvested wild rice and honey.

More information can be found at www.traditionalfoodsmn.com. Check out the web site for details on membership and product availability. If you have any specific questions contact Mark Eggan at tradchef@yahoo.com.

Traditional Foods Minnesota will supply the tables and access to electricity. The beer, food, and serving utensils are up to us. Their warehouse is located at 302 W. 61st Street, a block north of Highway 62/Crosstown between Nicollet and Lyndale Aves. Come through gate to the back of the building. Phone: 612-861-0097

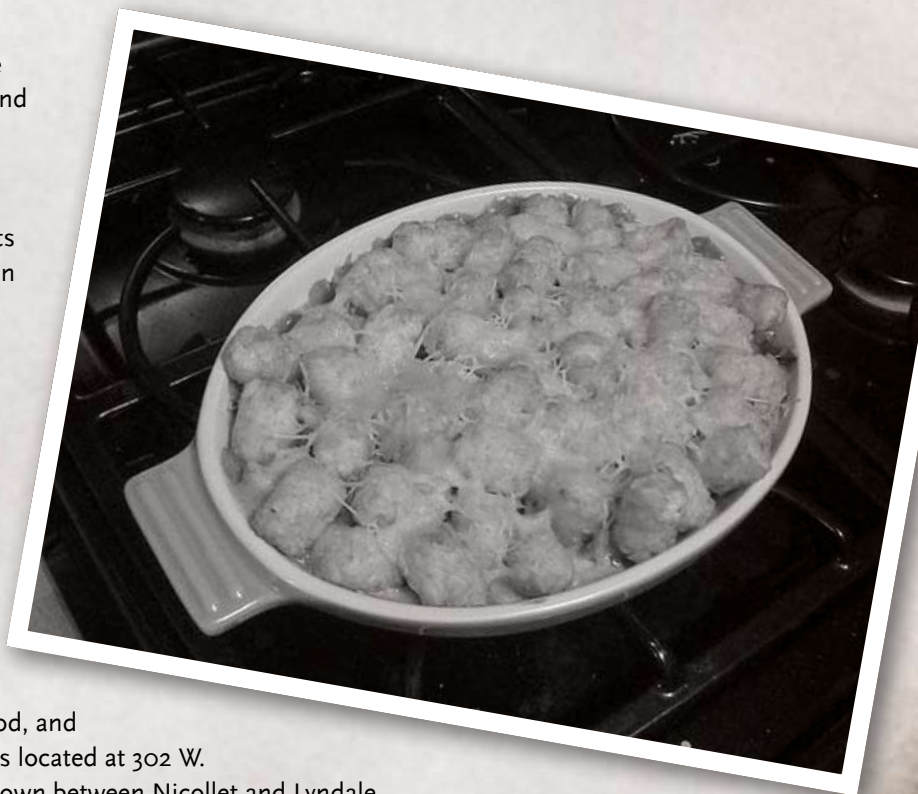


Image by Colin Kloecker and used under the Creative Commons licence.

Recipe of the Month:

Traditional Bock by Steve Piatz

This month's Recipe of the Month (ROTM) is for a Traditional Bock in preparation for the December meeting and Christmas party. The Traditional Bock will take about 10 to 12 days or so to ferment out. The diacetyl rest will take a couple of days and then there will be a couple of months for lagering. If you are bottle conditioning (recommended) you should allow a couple of weeks for the bottles to carbonate. That means you really should get yours brewed soon if you want it ready for the December meeting. Of course, you don't have to bottle condition the beer; kegging it could save you some time. A few weeks of lager will get the beer to drinkable, while a couple of months can take it all the way to great.

Description

From the description of the Traditional Bock in the BJCP Guidelines available at <http://www.bjcp.org>.
Aroma: Strong malt aroma, often with moderate amounts of rich melanoidins and/or toasty overtones. Virtually no hop aroma. Some alcohol may be noticeable. Clean. No diacetyl. Low to no fruity esters.
Appearance: Light copper to brown color, often with

attractive garnet highlights. Lagering should provide good clarity despite the dark color. Large, creamy, persistent, off-white head. Flavor: Complex maltiness is dominated by the rich flavors of Munich and Vienna malts, which contribute melanoidins and toasty flavors. Some caramel notes may be present from decoction mashing and a long boil. Hop bitterness is generally only high enough to support the malt flavors, allowing a bit of sweetness to linger into the finish. Well-attenuated, not cloying. Clean, with no esters or diacetyl. No hop flavor. No roasted or burnt character. Mouthfeel: Medium to medium-full bodied. Moderate to moderately low carbonation. Some alcohol warmth may be found, but should never be hot. Smooth, without harshness or astringency. Overall Impression: A dark, strong, malty lager beer.

Commercial Examples: Einbecker Ur-Bock Dunkel and Aass Bock.

Traditional Bock	
OG	1.064 – 1.072
FG	1.013 – 1.019
SRM	14 – 22
IBU	20 – 27
ABV	6.3 – 7.2%

Background

Most references associate the origin of what we today call traditional bock with the German city of Einbeck and some authors take the style back to the 13th century in Einbeck. One interesting aspect of Einbeck: it was in the hop-growing region of Germany and was established after hops started to show up in beers (in contrast to a secret/proprietary blend of herbs called gruit). The fact that Einbeck was founded in an area not controlled by the Church meant there was not pressure to use gruit and that probably helped the popularity of Einbeck's beers. The mayor of Einbeck was the chief brewmaster. The brewers worked in cooperation with the brewmaster producing wort



for each of them and the individual brewers tending to the fermentation. The city purchased the finished beer, blended and sold the product. Martin Luther, at the Diet of Worms in 1521, was sustained on a cask of Einbeck beer when he gave up solid food for the 40 days of Lent. For some of the interesting history of the bock style you should read Daryl Richman's Bock.

Recipe

The recipe target is for an original gravity of 1.067 and about 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

The recipe below assumes a mash efficiency of 75% so adjust accordingly for your system. For the mash, we are going with a traditional and complex multi-step decoction mash with a protein rest at 127° F and a decoction to the saccharification rest at 149° F followed by a mashout decoction to 167° F. This two-decoction process is more traditional for a Helles (pale) bock and the darker bock would traditionally add a stop at 158° F before the mash-out; but in the interest of saving time on brew day we are skipping the rest at 158° F. Feel free to include the extra rest if you have the time available. Some non-traditional folks would do a single step mash at around 152 - 154° F but the malt character will not be as complex as a result – you can consider using some melanodin malt to increase the complexity but it is not quite the same as a true decoction.

Pounds	Malt
0.13	Carafa II
2.35	Dark Munich
0.54	Carahell Malt
1.59	Pilsner
0.54	CaraMunich II
8.45	Light Munich

Extract Version

For the extract version, you need the Munich liquid extract as the base to get the complex melanoidins needed for the style. We replace both the Munich malts and the Pilsner malts with the Munich extract since most of the Munich extracts are made from a combination of Munich and Pilsner malts. The

specialty malts can be steeped at 154° F with 1.3 quarts per pound of malt (about 1.5 quarts for this recipe).

Amount (Pounds)	Ingredient
9.40	Liquid Munich Extract
0.13	Carafa II Malt
0.54	Carahell Malt
0.54	CaraMunich II

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 using mostly the highly alkaline (carbonate) water like from most of the deep wells in the metro area. The style as we know it is based on the Munich water type, which is a little lower than the deep wells in the metro area. I would suggest blending your tap water as two-or-three parts tap water to one part of distilled water; or reverse osmosis the water to reduce the carbonates. If you have the soft surface water you are going to have to add chalk to your water to increase the carbonate content.

The Boil

The hop bill is as follows and is based on a 90-minute boil, even though the hops don't go in right at the start of the boil:

Amount (oz)	Hop Variety	Time Left
2.20	3.3% whole Hallertauer	90

Post-Boil Processing and Fermentation

The yeast choices for the style include Wyeast Munich Lager (2308) and White Labs Bock (WLP833). Be sure to use a starter to grow enough yeast. Big lager beers like this one need even more yeast cells than 1.050 OG ales. Pitch your yeast at the fermentation temperature supplied by the yeast vendor, then the primary should take a week to ten days. After the primary, a couple of days in the mid-60's as a diacetyl rest is typical. Then you rack to secondary (1 rack to

a keg at that point) and start the gradual cooling to as close to freezing as you can get. Close to 28° F is good. The colder you can get, the shorter the lagering period needs to be.

Note: you only want to drop the temperature about 2-5° F per day as you go from the diacetyl rest to the lagering temperature. If you are bottle conditioning your beer, I would bottle after the diacetyl rest and then allow a couple of weeks for the yeast to ferment the priming sugar before lagering the bottles.

References

Daryl Richmond, Bock, Brewers Publications, 1994.

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 October, the Boiler ROTM will have a recipe for a Russian Imperial Stout in preparation for the February meeting. If you have recipe ideas, questions, or suggestions let me know at sjpiatz@gmail.com

Competition Results

MHBA members placed well in both the State Fair Competition and the Renaissance Fair's Byggvir's Big Beer Cup. Thanks to everyone who entered a beer, mead (or other) and to those who judged either or both events.

For the full list of winners at both events:

<http://www.mnbrewers.com/events/mnfair/2009mnfair.htm>

<http://www.rennfestbeercup.com/2009-winners>

Upcoming Beer Events

Source: MNBeer.com. See website for more information.

- * **September 24:** Surly Firkin @The Blue Door
- * **September 25:** Summit Firkin @The Blue Door
- * **September 25:** Summit Night at Edina Grill
- * **September 26:** Where the Wild Beers are 2009
- * **September 26:** Beer Dabblin @Groveland Tap
- * **September 26:** Flat Earth Brewery Tour
- * **September 26:** Furthermore Shitty Barn Party
- * **September 30:** Be'Wiched Beer Dinner with Flat Earth
- * **October 1:** Summit Beer Dinner @Wildfire
- * **October 9:** Summit Cask
- * **October 10:** The Brothers of Brau - Hop Fest and Other Goodies
- * **October 18:** 12th Anniversary Week
- * **October 24:** Darkness Day
- * **November 5:** Princeton's Liquors/Rush Creek/Artisanal Imports Beer Dinner
- * **November 20:** Beer Tasting and Tailgating

DO A LITTLE BEER DABBLIN
on
SATURDAY, SEPT. 26TH
NOON - 5PM

PARTIAL PROCEEDS WILL BE GIVEN TO FINNEGAN'S COMMUNITY FUND MISSION.

\$25 GETS YOU 5 HOURS OF beer tasting
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THE BEERS

Flat Earth	Goose Island	Bell's	Artesanal
Finnegans	Widmers	Hoegarden	Imports
Brau Brothers	Redhook	Leffe	2 Brothers
Magic Hat	Cold Spring	Mcorley's	Lift Bridge
Dark Horse	Surly	Sprecker	Sam Adams
Tyranena	Summit	Steamworks	Leinenkugel's
New Belgium	Schell's	Founders	Bass
Flying Dog	Boulevard	Ommegang	Boddington
Sierra Nevada	Rush River	Left Hand	

EDINA GRILL JUST TURNED 10
Help us celebrate with 10 days of specials
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Competition Corner

compiled by Al Boyce

Spooky Brew Review

Qualifier: Midwest Home Brewer of the Year
Location: Chicago, IL
Date: Oct 2009
Deadline: TBD
Website: <http://chibeer.org/>

SAAZ Interplanetary

Qualifier: Masters Championship of Amateur Brewing
Location: Cocoa Beach, FL
Date: 10/10/09
Deadline: TBD
Website: http://www.saaaz.org/joomla/index.php?option=com_content&view=article&id=54&Itemid=60

Dixie Cup

Qualifier: Masters Championship of Amateur Brewing
Location: Houston, TX
Date: 10/16-17/09
Deadline: TBD
Website: <http://www.crunchyfrog.net/dixiecup/>

Schleswig Wine and Bier Contest

Location: Schleswig, IA
Date: 10/18/2009
Deadline: TBD
Website: Don Thompson: tommytee@iowatelecom.net

Queen of Beer

Location: Placerville, CA
Date: 10/24/2009
Deadline: TBD
Website: <http://www.queenofbeer.hazeclub.org/index.html>

Hoppy Halloween Challenge

Qualifier: Midwest Home Brewer of the Year, High Plains Home Brewer of the Year
Location: Fargo, ND
Date: 10/25/2009
Deadline: 10/11/2009
Website: <http://www.prairiehomebrewers.org/>

AHA Club-Only: European Amber Lagers

Qualifier: AHA Club of the Year
Location: Kansas City, MO
Date: 10/27/2009
Deadline: 10/9/2009
Website: http://www.beertown.org/homebrewing/club_only/schedule.html

Sunshine Challenge

Qualifier: Masters Championship of Amateur Brewing
Location: Orlando, FL
Date: 11/14/2009
Deadline: 11/2/2009
Website: http://www.cfhb.org/index.php?option=com_content&task=view&id=62&Itemid=46

Land of Muddy Waters Homebrew

Qualifier: Midwest Home Brewer of the Year
Location: Moline, IL
Date: 11/14/ 2009
Deadline: TBD
Website: <http://mugzhomebrew.org/>

AHA Club-Only: Belgian Strong Ale

Qualifier: AHA Club of the Year
Location: New Port Richey, FL
Date: 12/5/2009
Deadline: 11/27/2009
Website: http://www.beertown.org/homebrewing/club_only/schedule.html

Palmetto State Brewer's Open

Qualifier: Masters Championship of Amateur Brewing
Location: Columbia, SC
Date: Dec 2009
Deadline: TBD

THIRSTY Classic

Qualifier: High Plains Home Brewer of the Year
Location: Amana, IA
Date: Dec 2009
Deadline: TBD
Website: <http://www.thirstyhomebrew.org/>

Happy Holidays HB Competition

Qualifier: Masters Championship of Amateur Brewing,
Midwest Home Brewer of the Year
Location: St.Louis, MO
Date: Dec 2009
Deadline: TBD
Website: <http://www.stlbrews.org/index.asp>

Meadlennium

Location: Sorrento, FL
Date: 1/24/2010
Deadline: TBD
Website: http://www.cfhb.org/index.php?option=com_content&task=view&id=20&Itemid=26

Upper Mississippi Mash-Out

Qualifier: Masters Championship of Amateur Brewing,
Midwest Home Brewer of the Year,
High Plains Home Brewer of the Year
Location: St.Paul, MN
Date: 1/29/2010
Deadline: TBD
Website: <http://www.mashout.org>

Great Northern Brew-Ha-Ha

Qualifier: Midwest Home Brewer of the Year,
High Plains Home Brewer of the Year
Location: Duluth, MN
Date: Feb 2010
Deadline: TBD
Website: <http://www.mashout.org>

Domras Cup Mead Competition

Location: Savannah, GA
Date: 1/31/2010
Deadline: TBD
Website: <http://www.savannahbrewers.com/>

AHA Club-Only: English Brown Ale

Qualifier: AHA Club of the Year
Location: Kent, WA
Date: 2/20/2010
Deadline: 2/16/2010
Website: http://www.beertown.org/homebrewing/club_only/schedule.html

Kansas City Bier Meisters

Qualifier: Masters Championship of Amateur Brewing, High Plains Home Brewer of the Year
Location: Kansas City, MO
Date: Feb 2010
Deadline: TBD
Website: <http://www.kcbm.org/>

Boston Homebrew Competition

Qualifier: Masters Championship of Amateur Brewing
Location: Boston, MA
Date: March 2010
Deadline: TBD
Website: <http://www.wort.org/bhc/>

Masters Championship of Amateur Brewing XI

Location: St.Paul, MN
Date: 3/2010
Deadline: Invitation Only
Website: <http://www.masterhomebrewer.org/>

20th Annual Reggale & Dredhop

Qualifier: Masters Championship of Amateur Brewing
Location: Denver, CO
Date: 3/2010
Deadline: 2/2010
Website: http://www.hopbarley.org/content/dredhop_2009

Drunk Monk Challenge

Qualifier: Midwest Home Brewer of the Year,
Masters Championship of Amateur Brewing
Location: Chicago, IL
Date: 3/14/2010
Deadline: TBD
Website: <http://knaves.org/dmc/>

IBU Open

Qualifier: High Plains Home Brewer of the Year
Location: Urbandale, IA
Date: 3/2010
Deadline: TBD
Website: <http://www.iowabrewersunion.org/>



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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

Do you have a brewing story, question, technique tip, photo, or story idea you would like to share with local homebrewers? Send it to Chip Walton at chipaway@hotmail.com

Issue

November 2009
December 2009
January 2010

Copy Deadline

October 20, 2009
November 20, 2009
December, 20, 2009