

# Home Imbrewment

e-mail  
Edition

*The official newsletter of the Hampton Roads Brewing and Tasting Society*

February 2001

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## The President's Corner - *Barbara Brumbaugh*

Greetings Homebrewers! Wait a minute... What? A letter from the prez? Yes, this really is me, writing my swan song. Somehow those pesky deadlines always seem to elude me! I just wanted to tell everyone what a pleasure it has been to serve as the leader of the HRB&TS over the past year. I had lots of plans in the beginning, some came to fruition, some didn't. But, hey, sometimes priorities have to change, that's just life. But I have had a great time, enjoyed everyone's company, drank plenty of fine beverages, and hope that you all did too! (It is a beer club after all, how stressed out can we get?)

I would also like to thank all the other hardworking club officers for the time they have devoted to keeping the club going: Mike, Melissa, Curt, Diane, Tom, Victor, & George – please give them a big "THANKS" next time you see them, without them we wouldn't have a club!

I also would like to say that I am so impressed with the quality of beers being brewed by our members as well as the diversity and creativity in the brewing systems! Unfortunately, due to other ventures, recently I have not been able to brew with the regularity I would like, but hopefully this is about to change and I know there are plenty of club brains to pick for excellent advice.

This next meeting is election month... a very important time for the club... a time for change of leadership (unless the nominees back out) and new ideas, so please come to the February meeting and run for an office or at least cast your vote!!! I promise that with our high tech voting system of counting hands there will be NO recounts and one way or another we will have a new president on Feb 7th! Contact me if you are interested in running for an office or serving the club in some capacity cause we'd love to have ya!

Again, it has been my pleasure to serve and if there is ever something I can do to help, such as tasting your beers & giving my professional opinion, please feel free to call on me.

Thanks everyone, (Almost formerly) Your President Barb.

## Competition Connection - *Tom Byrnes*

This month's competition will be Stout. Stout is an archaic term meaning strong and was once used to describe high alcohol beers in a variety of styles. The stout we know today originated from a Porter of high gravity called "Stout Porter." The most famous is Guinness, which has dominated the market since its introduction in 1759. This style is called dry because of its hop bitterness and is served at room temperatures in Ireland and at cellar temperatures in Britain. Russian Imperial Stout was actually the trade name of a bottle conditioned product by the Courage, LTD. company that was exported to the royal court of Russia. However this term is often used colloquially and by other breweries to describe a sweet high alcohol ale that is technically a Barleywine. The Foreign Export Stouts are popular in Belgium and in Africa and are more alcoholic versions of the dry stout. Today most stouts are made less assertive to accommodate what marketing directors feel are the tastes of younger drinkers. Want to learn more, check out the book *Stout* by Michael Lewis, part of the classic beer style series. I am looking forward to tasting your entries at the next meeting. The Stout guidelines are provided at the end of the newsletter.

This month's elections and the March meeting marks the end for the BOTM schedule. The new president and officers will have to set the new schedule for next years brewing and contests. (**Note to new president: I like this job!!!**) If you have any suggestions of what beers styles you would like to see on this calendar let me know. For reference here is the current list of AHA Cub Only Contests for next year:

February: Dunklemania  
March: Stout  
May: Bockanalia

August: Witbier  
October: California Common  
December: Mild Ale

We will coordinate out club contests in order to send entries to these competitions. Our club had two entries last year and got respectable scores. This year it would be nice to place at one. These contests seem to be dominated by West Coast Clubs and it's time to put HRB&TS on the map! Also, if I am re-appointed by the new president, I will write articles about styles several months in advance to help your brewing schedules. Some of these styles require a long conditioning time.

### FREE INGREDIENTS - FREE INGREDIENTS - FREE INGREDIENTS

Now that I have your attention I know a way to get **free base malt or extract** for your beers. Brew a beer style for the Beer of the Month and the Club will supply the Base Malt or Extract. In return you must bring nine bottles to the club meeting; six to drink and three for the contest. Now lets run some "fuzzy numbers"; the average 5 gallon batch runs between 48 to 53 12 ounce bottles, giving nine to the club you get to keep between 39 and 43 bottles for personal consumption. Not a bad deal. If you want in on this great deal see one of the officers or myself and we'll schedule the style and hook you up with the ingredients. Hopefully we'll get enough volunteer brewers to cover most of the styles and increase our homebrew at each meeting.

Recently I received a copy of the book, *Beer Captured* by Tess and Mark Szamatulski. If these names sound familiar they are the authors of *Clone Brews* published in 1998. This book provides 150 clone recipes of what the authors consider "world class beers". Each entry gives a brief history of the brew and a recipe for extract, mini-mash and all grain versions. Attention Deadheads: They have Dead Guy Ale in there!!! Also listed are some helpful hints for brewing. Finally there is a chapter on the marriage of beer and food with some palate teasing recipes. If your into clone brews, as I am this is a must have. Right now it's available from the Maltose Express (the authors shop) but will probably show up at our fine local homebrew shops soon.

## From the Treasurer

- *Mellissa Pensinger*

Another year gone by? Seems like yesterday that we were in this same position. Officers needed! I for one and glad I was the clubs Sec/Treas. I have learned a lot this year, am not quite ready to brew my own batch, but still learning. I wanted to say thank you to those that helped my position this year with all the raffle donations. If I happen to be elected as Sec/Treas. this year I will need that same help. The clubs money comes from raffles, and membership, so those donations are well appreciated!

Remember dues are due by March first. 15.00 per person or 20.00 per family. See me if you have any questions as to when you owe dues if you joined during the year. If dues are not paid then you will not receive a newsletter.

Thanks again for a great year and keep brewing!

## From Bon Vivant Market

Well, it's time to get back into the beer swing of things. As many of you know, I am having a really hard time with my main beer supplier. This means I just have to work a little harder to find those great beers that you are accustomed to finding on my shelves! But, alas, I have succeeded and Beer Lover's Saturday resumes with a great menu:

1. Sam Smith IPA- A classic example of an English IPA
2. Sam Smith Winter Warmer- This was late arriving this year- never out of season!
3. Ayinger Celebrator Double Bock- another classic example of this style
4. Weihenstephaner Hefeweiss Dunkel
5. Hacker-Pchorr Dunkel Weiss

Plus many other new beers to many to mention are available!

Stop on by anytime between noon and 5:30 this Saturday!

- Mike

## Club Elections

Please consider running for a club office. **Elections are this month** and volunteers are needed to take on the management of our great organization. If you are interested please talk to club President Barbara Brumbaugh before the vote at the February 7th meeting.

## The Meeting Place

- Diane Catanzaro

### Hilltop Brewing!

The HRB&TS will meet at Hampton Roads' best brewpub, Hilltop Brewing in Virginia Beach, on **Wednesday February 7 at 7:30 pm**. Hilltop has arguably the best selection of microbrews and specialty ales on tap in the region, including several made on premises. Come around 7 PM for a head start on dinner or some munchies. Since this meeting will include elections for club offices, this is an ideal opportunity for the various candidates for office to give us beer in an attempt to gain our votes! YES! And if there is a dead heat and the candidates request a manual recount, as is their right, we will have some good beers to drink late into the night as we try to determine whose chads are dangling. Or maybe we can decide by playing that paper rock scissors game.

**Directions:** Hilltop Brewing is at 1556 Laskin Road in Va Beach. Take 264 E to First Colonial Road (North) exit. Turn right onto Laskin (big intersection). Left at the second light into the shopping center. Phone: 422-5652.

**Important reminder:** please bring homebrew only to all restaurant meetings. DO NOT bring commercial beers to restaurant meetings so that the club and the restaurant are in compliance with Virginia ABC laws. Commercial beers may be purchased at the restaurant. Commercial beers may be brought to home-based meetings only.

## Editor's Notes - Curt Aasen

We welcome all news items, original articles, business notices, and letters to the editor. Submittals for publication in the Home Imbrevment must be send it to us as an e-mail or an e-mail attachment in any version of MS-Word or Wordperfect to [HRBTS@att.net](mailto:HRBTS@att.net).

**March Deadline: Friday, February 23**

*Mark it in your calendar now!*

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### Upcoming Beers of the Month

The following beer of the month (BOTM) schedule has been approved by the club President for the following year. This schedule has been adjusted to allow time for the winning entry to be sent out to AHA Club Competitions.

- February: Stouts \*
- March: Belgian Ales.

\* AHA Contests: First place winner to be sent to AHA Club Only Comp.

## Club Dues Are Due

The annual dues are \$15 per individual and \$20 per family. Checks can be made payable to HRB&TS and delivered to Treasurer Mellissa Pensinger.

### Beer of the Month

#### 16. STOUT

##### 16A. Dry Stout

**Aroma:** Coffee-like roasted barley and roasted malt aromas are prominent. Esters low to medium. Diacetyl moderate to none. Hop aroma low to none.

**Appearance:** Deep garnet to black in color. Clarity is irrelevant in such a dark beer. A thick, creamy, long-lasting head is characteristic.

**Flavor:** Moderate acidity/sourness and sharpness from roasted grains, and medium to high hop bitterness, provide a dry finish. Balancing factors may include some creaminess, moderate to low fruitiness, and medium to no diacetyl.

**Mouthfeel:** Medium-light to medium body, with a creamy character. Low to moderate carbonation.

**Overall Impression:** A very dark, roasty, bitter, creamy ale.

**History:** The style evolved from attempts to capitalize on the success of London porters, but originally reflected a fuller,

creamier, more "stout" body. Modern versions are brewed from a lower OG and no longer reflect a fuller body than porters.

**Comments:** This is the draught version of what is otherwise known as Irish stout. Bottled versions are typically brewed from a significantly higher OG and may be considered foreign extra stouts.

**Ingredients:** The dryness comes from the use of roasted unmalted barley in addition to pale malt, moderate to high hop bitterness, and good attenuation. Flaked unmalted barley may also be used to add a creaminess. A small percentage of soured beer is sometimes added for complexity. Water should have high carbonate hardness.

**Vital Statistics:** OG: 1.035-1.050

IBUs: 30-50 FG: 1.007-1.011

SRM: 35+ ABV: 3.2-5.5%

**Commercial Examples:** Guinness Draught Stout (also canned), Murphy's Stout, Beamish Stout.

### 16B. Sweet Stout

**Aroma:** Mild roasted grain aromas. Fruitiness can be low to high. Diacetyl medium to none. Hop aroma low to none.

**Appearance:** Very dark amber to black in color, which makes clarity essentially unimportant. Creamy head.

**Flavor:** Dark roasted grains and malts dominate the flavor as in dry stout, though there is medium to high sweetness.

Hopping is moderate and tends to be lower than in dry stout, emphasizing the malt sweetness.

**Mouthfeel:** Full-bodied and creamy. Carbonation low to moderate.

Overall Impression: A very dark, sweet, full-bodied, slightly roasty ale.

**History:** An English style of stout.

**Comments:** Gravities are low in England, higher in the exported product.

**Ingredients:** Lactose is sometimes added to provide additional residual sweetness. High carbonate water is all but essential.

**Vital Statistics:** OG: 1.035-1.066

IBUs: 20-40 FG: 1.010-1.022

SRM: 35+ ABV: 3-5.6%

**Commercial Examples:** Mackeson's XXX Stout, Watney's Cream Stout, Samuel Adams Cream Stout, Tennent's Milk Stout.

### 16C. Oatmeal Stout

**Aroma:** Mild roasted grain aromas. Fruitiness should be low to medium. Diacetyl medium to none. Hop aroma low to none.

**Appearance:** Black in color. Thick creamy head. Dark color will likely obscure any clarity.

**Flavor:** Medium sweet to medium dry, with the complexity of dark roasted grains prominent. Medium hop bitterness with the balance toward malt. Diacetyl low to medium. May have a slight nuttiness.

**Mouthfeel:** Full bodied, smooth, silky, with an oily or even mealy texture from the oatmeal.

**Overall Impression:** A very dark, full-bodied, roasty, malty ale.

**History:** A variation of sweet stout that is usually less sweet than the original.

**Comments:** Between sweet and dry stouts in sweetness.

**Ingredients:** Pale, caramel and dark roasted malts and grains. Oatmeal used to enhance fullness of body and complexity of flavor. Hops for bitterness only. Ale yeast. Water source should have some carbonate hardness.

**Vital Statistics:** OG: 1.035-1.060

IBUs: 20-50 FG: 1.010-1.018

SRM: 35+ ABV: 3.3-6.0%

**Commercial Examples:** Samuel Smith Oatmeal Stout, Young's Oatmeal Stout, Brew Moon Eclipse.

### 16D. Foreign Extra Stout

**Aroma:** Roasted grain aromas prominent. Fruitiness medium to high. Diacetyl low to medium. Hop aroma low to none. Occasionally has the aroma of alcohol.

**Appearance:** Very deep brown to black in color. Clarity usually obscured by deep color.

**Flavor:** Can range from sweet to dry, with roasted grain character obvious but not sharp. Fruitiness can be low to high, diacetyl medium to none. Hop bitterness can be medium to high.

**Mouthfeel:** Medium full body, creamy character. May give a warming impression.

**Overall Impression:** A very dark, moderately sweet, strong, roasty ale.

**History:** Originally high-gravity stouts brewed for tropical markets. Some bottled export versions of dry or sweet stout may also fit this profile.

**Comments:** These beers possess a stronger alcohol content than other stouts except the Imperial Stout.

**Ingredients:** Pale and dark roasted malts and grains. Hops for bitterness. Ale yeast.

**Vital Statistics:** OG: 1.050-1.075

IBUs: 35-70 FG: 1.010-1.017

SRM: 35+ ABV: 5-7.5%

**Commercial Examples:** ABC Stout, Guinness Foreign Extra Stout (bottled).

### 12C. Russian Imperial Stout

**Aroma:** Fruity esters, reminiscent of dark fruit, merged with intense roastiness and maltiness. Hop aroma is usually also

present.

**Appearance:** Very dark reddish-black color; opaque.

**Flavor:** Intensely fruity and malty, backed up by balancing roastiness and prominent hop bitterness and flavor. A "burnt currant" character may be present, along with a suggestion of cocoa or strong coffee. Alcoholic strength should be evident, along with a deep, complex malt flavor. The finish can vary from relatively dry to moderately sweet, usually with some lingering roastiness and warming character.

**Mouthfeel:** Very full-bodied and rich, with intense flavors and perceptible alcohol presence. Carbonation is relatively low. Overall Impression: An intensely flavorful beer. Roasty, fruity, and bittersweet, with a notable alcohol presence. Dark fruit melds with roasty, burnt, almost tar-like sensations.

**History:** Said to be popular with the Russian Imperial Court.

**Comments:** Brewed to high gravity and hopping level in England for export to the Baltic States and Russia.

**Ingredients:** Well-modified pale malt, with generous quantities of roasted grain. Flavor and aroma hops should include English varieties for authenticity. Alkaline water would balance the abundance of acidic roasted grain in the grist.

**Vital Statistics:** OG: 1.075-1.095+  
IBUs: 50-90+ FG: 1.018-1.030+  
SRM: 20-40 ABV: 8-12+%

**Commercial Examples:** Samuel Smith Imperial Stout, Courage Imperial Stout, Brooklyn Black Chocolate Stout, Rogue Imperial Stout, North Coast Old Rasputin Imperial Stout, Victory Storm King.

## About the HRB&TS

The Hampton Roads Brewing and Tasting Society is dedicated to promoting the enjoyment of homebrewing. The annual dues are \$15 per individual and \$20 per family. Members are encouraged to support the responsible enjoyment of beer and observe the beverage laws of the Commonwealth of Virginia. Persons attending HRB&TS meetings and events are solely liable for actions attendant to their participation. HRB&TS Maintains a **NO SMOKING** policy at all meetings so that members may better enjoy fine beers. Smoking is permitted during restaurant meetings in designated smoking areas.

Visit the HRB&TS on-line at:

<http://groups.hamptonroads.com/hrbts>

**March Deadline: Friday, February 23**

## Club Officers

**President** - Barbara Brumbaugh 422-8783

[bsbrumbaugh@deg.state.va.us](mailto:bsbrumbaugh@deg.state.va.us)

**Vice President** - Mike Quanty 583-0688

[QuantyM@bigfoot.com](mailto:QuantyM@bigfoot.com)

**Treasurer** - Mellissa Pensinger 858-1170

[liteme@bellatlantic.net](mailto:liteme@bellatlantic.net)

**Newsletter Editor** - Curt Aasen 622-1911

[hrbts@att.net](mailto:hrbts@att.net)

**Libeerian** - Victor Perrotti 486-2321

[vjperr@pinn.net](mailto:vjperr@pinn.net)

**Competition Coordinator** - Tom Byrnes 588-4640

[kmstfb2@exis.net](mailto:kmstfb2@exis.net)

**Brewer Coordinator** - George Bach

[brewerbach@aol.com](mailto:brewerbach@aol.com)

**Meeting Coordinator** - Diane Catanzaro 623-7448

[catanzar@cnu.edu](mailto:catanzar@cnu.edu)