



April 2002

Home Imbrewment

The Official Newsletter of the Hampton Roads Brewing and Tasting Society

Newsletter Editor: Pat Dabbs <mailto:dabbsp@cox.net>

The President's Corner – *Mike Pensinger*

Well we had a bumper turnout for the Extraction competition this month. I think we judged a total of 10 beers all of which were pretty good. Keep them coming in the months ahead!

A reminder to all that the AHA Big Brew event will be held on May 4th at my house. There are some “official” recipes posted on the AHA web site at www.beertown.org. These recipes are suggested but not mandatory, which is a good thing since one is a lager and the other an Old Ale that even I can't fit all the grain in my tun for! Still I may attempt it anyway with some rearranging of kegs on my system. Come on out and brew with us and lets make it a big day for the club.

In keeping with the tech article and presentation theme I will be showing how to build the bulkhead fitting detailed in the article in this issue. I hope we have a good turnout and it should be a good easy project to start out with. I have a 5-gallon cooler that I will be installing the fitting into.

See you at the meeting and don't forget to brew for the upcoming Beers of the Month. Plan ahead!

Happy Brewing!



Treasurer's Report - *Doug Boyd*

Well, two months into the job and I haven't absconded with the money yet. Speaking of money, the club treasury currently has \$1,053.54. At the last general meeting we took in \$37.00 from the raffle and signed up a new family membership. For anyone that didn't meet them at the March meeting please welcome Ron Holcomb and Julene Fisher to the best homebrew club in southeast Virginia.

I'd also like to thank Anna Belle at Wine and Cake Hobbies for her generous contribution to the March raffle. Her shop is at 6527 Tidewater Drive in Norfolk. She has a great selection of homebrew supplies and gives club members a 10% discount.



The Meeting Place - Diane Catanzaro

The April 3 meeting of the HRB&TS will be at the fabulous Bier Garden in Olde Towne Portsmouth, truly a haven for those who worship beer. This family-run German restaurant has the widest selection of Belgian and German beers of substance *anywhere* in the region. It is so special to be able to get these terrific European beers fresh and on draft. Below are some of the beers they have on draft, followed by comments about these beers from Michael Jackson's **Great Beers of Belgium**, **Great Beer Guide**, and **Beer Companion**.

Aventinus Wheat Doublebock (Germany) - "warmth and layers of malty complexity, balanced by clovery spiciness, Figgie, raisiny fruitiness, ...a truly remarkable beer."

Maredsous #8 (Belgium) - An Abbey ale. "delicate, perfume, flowery-fruit character...hints of chocolate and coffee."

DeKoninck Belgian Ale - "Its fresh, yeasty, dusty, cinnamon-like spiciness is at its best when served on tap."

Samichlaus (Switzerland) - "Brewed annually on Saint Nicholas' Day...not labeled as a doppelbock but with 14-16% alcohol by volume fits that category...laagered for nine or ten months...a densely malty creaminess with some yeast notes...soothing surge of warming, brandy-like alcohol in the finish."

Celebrator Doppelbock (Germany) - "Called Fortunator in Germany..."

Delerium Tremens (Belgium) - "A very fruity (greengage? gooseberry) bouquet...a lot of warming alcohol,...fermentation demands three different yeast cultures."

Lindemann's Framboise (Belgium) - "It has the typically seed like, stemmy, woody, tobaccoish fragrance of real raspberries...very sweet, suggesting a heavy hand with fruit juice...the sherryish acidity and tartness of the lambic emerges as a late, surprising balance."

Beamish Irish Stout - "Toasty, with buttery, creamy, and peppery notes in a late, lingering dry finish."

Tucher Hefeweizen - This isn't reviewed in the 3 books above. I could go find another book but my cat Chimay is on my lap and I hate to disturb her. I bet if Michael was here he would say something like "an unprepossessing but ample wheat beer featuring more than a hint of clove and banana in the nose, and a suggestion of vanilla-honey-bread like notes with strawberry jam in the finish...its light body belies its firm character."

While the meeting officially starts at 7:30, you may want to get there around 6 in order to get a proper head start. Oh, did I mention they have a huge selection of bottled beers from Belgium, Germany, and the rest of the world? Tis a fact.

Important info below: ignore at the risk of extreme thirst!!!

(1) We are meeting on the enclosed patio, so upon arrival grab a seat then pop into the taproom to see the draft list on the chalkboard. I recommend you try something from the draft selection, especially for your first beer. (Personally I think you absolutely can't go wrong by starting off with an Aventinus). **Ordering your first beer in the bar will get you MUCH faster service.** The waitresses are often very busy and it may take them some time to get to you, much less deliver your beer. Trust me on this. Order your second beer when your first is about half to 2/3 gone. Because you don't want to be thirsty if you can help it.

(2) There is a typed beer menu for bottled beers. It is an extensive list, with many great beers. However, they do not have every single beer in at all times. So if you are ordering from the bottled beer selection, select a couple of backup selections in case they are out of your first choices.

The food is very reasonably priced. Many German specialty platters are well under ten bucks, including bratwurst, knackwurst, bauernwurst, wiener schnitzel, leberkaese. There are full dinners of things like sour braten, linsen spatzel, and strammer max. I have no idea what any of these things are. More familiar items include hamburgers, various sandwiches (Reuben, chicken, turkey, etc.), salads and a cheese and fruit plate. The homemade pretzels are delicious! Come early and have a leisurely dinner with some really great beer!

Located at 434 High St. in Olde Town Portsmouth (393-6022), right across from the Commodore Theater. Take 264 W to the Downtown Tunnel. Stay in tunnel right lane and take Effingham St. exit (it comes quickly after tunnel). Stay on Effingham several blocks, then turn right on High St. The Bier Garden is at the corner of High and Dinwiddle. There is on-street parking all along High Street, which is ideal. Also there is a parking lot....turn right off High St. at end of 400 block, onto Court St. Take the 2nd right onto County St. See free parking lot on your right.

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. The March meeting is a restaurant meeting.



Competition Connection - Tom Byrnes

Once again, our Extraction Contest proved to be a big hit with our members. We had ten entries in this years contest with 8 styles represented. We were impressed with the number of quality entries with a majority of the entries scoring above 30. One highlight was that a new member, Tony Miller, placed in the contest. His Bavarian Wheat beer was a good example of the style. I was personally jealous because I can never seem to get the clove and banana aromas in my wheat beers. This beer also sported a nice creamy head. Congratulations to Tony for this effort.

Winners Circle

The winners of the April club competition.

First Place:



**C.J. & Diane
American
Pale Ale**



**C.J. & Diane
Brown Porter**



**Tony Miller
Bavarian Wheat**

Remember any member is welcome to come to the judging's. This is a way to learn about the styles and help your brewing. Besides you get to drink good homebrew two days per month. We do, however, ask members to be sure their entries conform to the BCJP guidelines. These can be accessed at www.beertown.org. If you would like to hold a judging meeting at your house, please let me know.

The 2002 Briess Cup competition is heating up. As CJ& Diane reclaim the top position we wonder if they will be able to repeat their last year's victory. Other brewers are within striking distance and this contest is shaping up to be close. Want to be the winner of this year's cup just starting entering club contest and accumulating points. It is not too late to be a contender for this cup. We are also looking for members to serve on a committee to formulate suggested changes in the BRIESS Cup rules for next year. Any member interested in serving on this please see contact me. This will not be an involved commitment but we need to review the contest rules and suggest changes to the club officers.

BREISS CUP RULES

The cup, sponsored by Briess Malting Company, will run from January through December of a given year. Members will accrue points from entering and winning the contests sponsored by the club. The only criterion is that multiple entries in the same contest must be different recipes. Points are as follows: 4 points for 1st place, 3 for 2nd, 2 for 3rd and 1 point for entry. The entry point is not awarded if the beer places in the contest. It is intended to encourage entries. The club officers may also award Breiss points for members brewing for special events. The Competition Coordinator will keep the points. The club president will be the final arbiter of any disputes.

BRIESS CUP 2002 STANDINGS

BREWER	CUMULATIVE POINTS
CJ/Diane	16
Tom Byrnes	9
Doug Boyd	9
Victor Perotti	4
Pat Dabbs	4
Mike Marshburn	2
Sammy Samoluk	2
Tony Miller	2
Mike Pensinger	1
Jennings Lyon	1
Mike Allain	1
Your Name Could Be Here	Start Brewing

Briess Malting has been kind enough to sponsor this award, so please look for their products at your local homebrew retailer.

<http://www.briess.com/>

National Competitions

Here are two upcoming quality competitions that our members are encouraged to enter. This is a good way to get feedback from BCJP judges across the country. Make sure you write our club, Hampton Roads Brewing and Tasting Society on your entry so the club will also get credit for your victories. If you need any advice on packing and shipping your entries just ask me at a meeting. The main things are pack well, don't ship through the Post Office and mark all UPS contents as food. Do **not** use the word **beer** in the description.

The AHA's National homebrew Competition 2002 is gearing up. First Round entries are due between April 3 to 12. Our region sends all entries but cider to New York for judging. Those making the cut will be judged at the national convention in Dallas this June. Please consult the March/April 2002 issue of Zymurgy or www.Beertown.org for further information and entry forms. All BCJP styles are accepted. Entries require a fee for \$8.00 for AHA members and \$12.00 for nonmembers. Discounts are available for those who join the AHA with their entry and one (1) 10 to 14 ounce beer bottle. Brown or green bottles are required. . Please, no labels, no raised markings, no painted labels, no Grolsch type swing tops, and no growlers. Caps must be free of markings or marked out. Do not ask for return bottles or shipping materials. The brewer must reserve 2 more bottles in case the beers moves to the second round. The AHA will notify winners with second round entry information. The shipping address for our region is:

NHC 2002
c/o Rohrbach Brewing Co.
3859 Buffalo Road
Rochester, NY 14624

BURP's annual Spirit of Free Beer is coming in May. Here is some of the important information. Styles will be BJCP Styles 1-20. Winners in these categories will qualify to enter in the MCAB national championship round. Every entry will be judged by at least two BJCP judges, and three will judge most entries. Entries require a fee for \$8.00 and three (3) 10 to 14 ounce beer bottles. Brown longnecks are preferred, but green or clear will be accepted. Please, no labels, no raised markings, no painted labels, no Grolsch type swing tops, and no growlers. Caps must be free of markings or marked out. Do not ask for return bottles or shipping materials. Ship via UPS or other private carrier to:

SoFB 2002
c/o Jay's Brewing Supplies
12574 Garland Tree Court
Fairfax, VA 22033

Be sure that your entries are received at Jay's Brewing by the Saturday, 10 May 2002 due date. Prizes include home brewing supplies, cases of beer, glasses, T-shirts, and a chance to brew at some of the area's finest microbreweries and brew pubs. More information is contained on the website [Http://.burp.org](http://.burp.org) under the Spirit of Free Beer Link



Upcoming Beers of the Month

Month	BOTM	AHA Style Category	Judging Date	AHA Club Only Date	BOTM Brewer
March	Porter *	15	February 20	March	Mike Marshburn (X?/G?)
April	Extract		March 20		Mike Pensinger (X)
May	India Pale Ale *	7	April 17	May	Victor Perrotti (G) & C.J. (X)
June	Brown Ale		May 22		J.L. Lyon (G)
July	Mead		June 19		Diane Catanzaro
August	American Lager * Wheat Beer **	1	July 24	August	Dodge Hickman (X Belgian Wit)
September	Strong Belgian Ale *	18	August 21	September/October	Tom Byrnes (G)
October	Tuppers Hop Pocket Ale (Club Recipe)		September 25		Pat Dabbs (G)
November	Fruit/Spice Beer *	21/22	October 23	November/December	Mike Pensinger (G)
December	Stout		November 20		Rich Sens (X) (Imperial Stout)
January	Bitter & English Pale Ale *	4	December 18	January/February	

* Winner goes to AHA Club Only Contest
(X) Extract Brew (G) All Grain Brew

** Wheat Beer Club only Competition

Briss Malting has been kind enough to sponsor this award, so please look for their products at your local homebrew retailer.

<http://www.briss.com/>



Editor's Notes – Pat Dabbs

Welcome new members

We welcome all news items, original articles, business notices, and letters to the editor. Submittals for publication in the Home Imbrewment must be send to us as an e-mail or an e-mail attachment in any version of MS-Word or WordPerfect. Mail to dabbsp@cox.net.

Deadline for May's Newsletter is Saturday, April 21

BEER OF THE MONTH EXTRACT

AHA Style Category ??

Extract Conversion (article taken from <http://www.allaboutbeer.com/homebrew/extract.html>)

As you look through homebrew recipes listed both here and in other sources, you will occasionally find recipes that use no extract -- only grain. While you may not be ready to take up all-grain brewing quite yet, you can still copy these successful recipes. All you have to do is convert some or all of the base grain into extract.

Every all-grain recipe includes base grain plus some specialty grains. Base grain is the stuff that makes up the majority of the recipe - usually pale ale malt, pilsener malt or 2-row malt. Specialty grains are used in small quantities to add flavor, color or body to the beer. Examples of specialty grains include things like crystal or caramel malt, chocolate malt, roast barley and oats.

To convert an all-grain recipe for extract brewing, we will focus on the base malt. You can substitute your favorite brand of light or golden unhopped malt extract for some or all of this grain. The conversion factor is slightly different for liquid extract than for dry extract, but the procedure is the same. For every pound of base malt taken out, you will need to add less than a pound of extract. With syrup extracts, you'll add 0.75 pound for every pound of grain removed. For dry extracts, you'll need 0.6 pound for every pound of grain.

Let's try an example to see how this works. Assume that we find the following grain bill for a pale ale:

8 lbs pale ale malt
1 lb crystal malt
0.5 lb toasted malt

If we replace all of the pale ale malt with liquid extract, we need to multiply 8 pounds by the conversion factor of 0.75. Thus, 6.0 pounds of liquid extract could be used instead of the pale ale malt.

If dry extract were used, we would multiply by 0.6 rather than 0.75. Thus, 4.8 pounds of dry extract could be substituted for the 8 pounds of pale ale malt.

Ideally, you want to use as much actual grain as possible in each recipe in order to produce the best possible flavor. If you have a grain bag that holds three pounds of grain, you might routinely make beers that contain all of the recommended specialty malts plus as much base malt as will fit in your bag. For instance, for the pale ale recipe above, we have one pound of specialty malts, so we could include up to two pounds of pale ale malt in our grain bag. Under this plan, we would only need to substitute extract for 6 pounds of the base malt. Using our calculations, we can see that this would require $6 \text{ pounds} \times 0.75 = 4.5$ pounds of liquid extract or $6 \text{ pounds} \times 0.6 = 3.6$ pounds of dry extract.

Grain to extract substitution chart

If you find the calculations difficult, just use this chart:

Pounds of Grain	Pounds of Extract	
	Liquid	Dry
1.0	0.75	0.6
1.5	1.13	0.9
2.0	1.50	1.2
2.5	1.88	1.5
3.0	2.25	1.8
3.5	2.63	2.1
4.0	3.00	2.4
4.5	3.38	2.7
5.0	3.75	3.0
5.5	4.13	3.3
6.0	4.50	3.6
6.5	4.88	3.9
7.0	5.25	4.2
7.5	5.63	4.5
8.0	6.00	4.8
8.5	6.38	5.1
9.0	6.75	5.4
9.5	7.13	5.7
10.0	7.50	6.0

Additional Notes on Using Extract

Those who are just beginning to brew will quickly learn that beers made with malt extracts have slightly different characteristics compared to beers made directly from malt. To make excellent beers using extracts, you'll need to keep in mind a few tips.

The total portion of the base malt that you can replace with extract depends upon the beer style. A light colored beer like a Munich helles that relies on malt for the primary flavor component will not tolerate much extract. To get both the color and the flavor required for good results, you will need the vast majority of the total extract to come from a grain mash.

As the target color of the beer gets darker, it can generally sustain larger proportions of extract without detrimental effects. The same is true of beers where hops or spices are the primary flavor component. Good hoppy American pale ales for instance, can be quite good when made from a recipe that contains a large amount of extract. Also, beer with strong yeast-derived flavors such as weizen can be made well with a larger portion of extract than grain.

A perfect place to use extract is in the production of high gravity beers. Almost any beer with an intended original gravity above 1.060 (15 deg P) can incorporate some extract without any detrimental effects. When you review winning recipes for styles like doppelbocks and barley wine, it is unusual to find one that does not include extract. These recipes usually start with a regular mash of about ten pounds of grain to get the gravity up to 1.050 or so, then rely on the extract to provide the rest. Using this technique, even brewers with a relatively modest mashing capability can produce very good high-gravity beers.

-- Ray Daniels

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Bulkhead fittings for everyone!

By: Mike Pensinger

So you just picked up a new keg and want to start brewing right away. Well go for it. Oh wait a minute you want a drain on it and don't know how to weld. No problem... Build a Bulkhead Fitting

The parts list is relatively small and the whole evolution can be completed by anyone that can operate a hand file or Dremel tool. Parts required are:

- 1 - ½ inch x close stainless pipe nipple
- 1 - ½ inch Ball Valve
- 1 - ½ inch stainless steel coupling
- 2 - 5/8 inch stainless washers
- 2 - High temperature rubber gaskets or o-rings

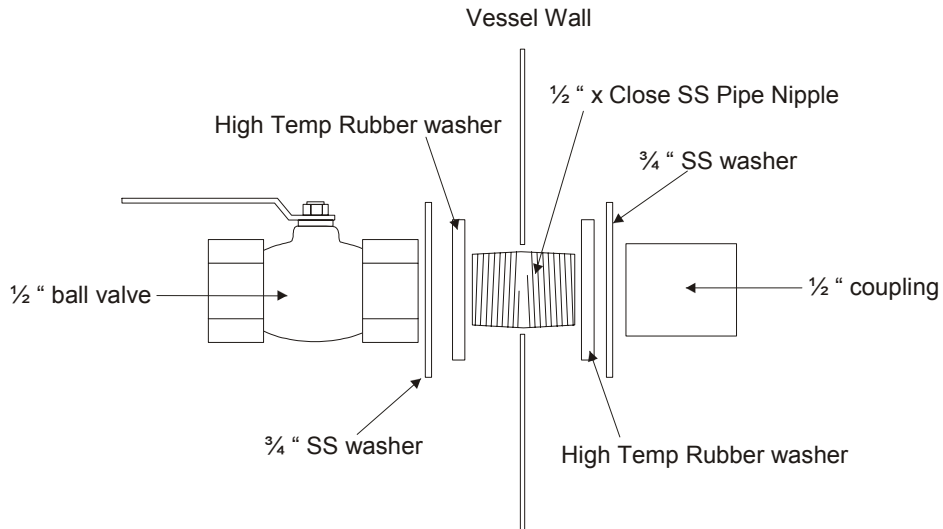
All of these parts are available at your local home store or one of the supply house like Empire Machine. I have used Stainless Steel in the example but you can use brass if the lead issue doesn't bother you. Personally I tend to use all stainless except the ball valve, which is brass.

Once you have gathered up the parts you must make a small modification to the washers. Using a hand file or Dremel tool (or air grinder if you happen to have one) open the inside diameter of the washer until the pipe nipple just slip through it. Repeat for both washers and you are ready to put it in your keg wall.

Use a 7/8 inch hole saw or a UniBit to drill a hole where you want to place the fitting. The beauty of this is that if you later decide to weld your fittings in the holes will work for a pipe nipple to be installed.

Once the hole is drilled start assembling the parts. Screw the pipe nipple into the coupling and place a washer over the nipple. Place one of the gaskets (o-ring) on the nipple and feed it through the keg wall. On the other side place a gasket (o-ring) then the other washer and screw your ball valve on. Using a wrench on the valve and a pair of channel locks or vise grips tighten the assembly down until it is secure. See the figure below for details.

You now have a drain installed on your vessel. The design can be modified for a thicker walled vessel such as a cooler by simply increasing the length of the pipe nipple. Later we will discuss your options on the inside of the vessel. Happy Brewing!



Construction Notes:

Valve can be Stainless Steel or Brass.

High temp Gasket is either Silicone O-Ring or cut from a sheet of high temp rubber available at your local home store.

Washers require grinding the inside out to make them fit over the pipe nipple.

As drawn for a keg wall. Thicker walled vessel may be used by changing length of pipe nipple.

Mikes Homebrewery
Bulkhead Fitting
01 February 2002 Mike Pensinger
<small>DISCLAIMER: User agrees to absolve me of all responsibility for harm or injury resulting from use or misuse of this design. Electricity is Dangerous and will kill you if not respected.</small>



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>