



August 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 yet another month has gone by and I have more beers in various stages of fermentation. A Helles Bock lagering, a Chocolate stout in secondary and the Club Tupper's brew in the primary (gee I guess I should move that soon). Brewing has been good so far this summer. I seem to have gotten a handle on whatever it was that cause my beer spoilage a couple months ago. I retired a corny keg that I think caused the problem and it has not resurfaced yet!

I went to St. Louis with Mellissa for a week in July and had a great time. I met a rather interesting guy at Morgan Street Brewing. The brewer, Marc Gottfried is what I would call and anomaly in the brewing industry. He has never done anything but work as a brewer. He started brewing at 13 in his mothers basement (she thought it had scientific value) and won his first best of show at 15. One of his beers, a bohemian pilsner, took the bronze in the World Beer Cup in 2000-2001. He is the youngest, at 24 at the time, brewer to ever medal in the Cup. His beers were good and he was great to hang around with. If you happen to be in the area go say hi to him.

I also toured the A-B facility out there. Even though we all hate the beer the facility was amazing! They have 500 lagering tanks with a capacity of 2570 barrels of beer each. Do the math and that works out to 39.8 million gallons of beer. That is 424 million bottles of beer! Truly staggering. The bottling line bottles 900 bottles per second. I figure they can bottle what most of us have produced in our brewing careers in under 10 seconds, some of us in under 5! I will have pictures at the meeting of both places and of the St. Louis Brewing Company (Shaffleys) where they have one of the best Raspberry Hefe's that I have ever had.

We will be having the club Summer(Fall) party in September so start thinking about brewing for it. Brewers get Breiss points for bringing beer to the party (5 gallons minimum). The dates discussed were September 28th with a possibility of moving it to the 21st. Make plans to be there as I am sure the raffle will be interesting too. Details will follow soon.

Well that is about it for now. looking forward to seeing you all at the meeting!



News from the Brewing Coordinator - "C.J." Jones

Well, back from a bunch of Summer vacations, and I figured I'd better get brewing. How about you? Fermenter in the garage covered in dust, sitting on your Soloflex machine? It's not too late to get brewing. Why? Well, here are a couple of reasons.

First, the Club's October contest gives you an opportunity to make your version of a Tupper's Hop Pocket Ale. The recipe was in last month's newsletter. The recipe was obviously not written by an extract brewer, since it didn't specify what color dried malt extract (DME) to use. I recommend "light". The recipe calls for 5.5 lb of DME, which, by the way, is equivalent to 6.6 lb of "wet" malt extract. Go with the dry, to keep recipe variations to a minimum.

Second, on the horizon in late September 2002, our annual Club picnic. For you Breiss Cup contestants, each five gallon keg (or mini-keg and bottle equivalent; or just bottles if you want to lug 48 of them) you bring to the picnic gets you the equivalent of a first place showing in a Club contest. That's four points, baby, nothing to sneeze about.

And finally, how about brewing a mead? August 3 is the first "officially sanctioned" AHA mead brewing day. Wil and Jonna Walker have offered their backyard as a location for mead brewers to do their thing, from 10:00 AM until 2:00 PM. This event is *weather dependent*. If it is raining, the show is *anceled*. The Walkers live at 4941 Athens Blvd in Virginia Beach. To get there, travel North on Pleasure House Rd, cross Shore Drive, and about 0.75 miles up the road, turn left on Lake Drive. Drive about a block or two to Beaufort, and turn right. Drive about 50 feet, then turn left on Athens, and their house is up the street a block or so on the left. In order for us to inconvenience them as little as possible, *call me* at 623-7448 by 6:00 PM on Friday, 2 August, and let me know if you are planning on brewing a mead there. If no one is going to be able to attend due to the late notice, I'll call Wil and Jonna and let them know. No sense in them being virtual prisoners in their home on a nice sunny Saturday. *Don't forget to call me!!!*

The Meeting Place - Diane Catanzaro

The HRB&TS will meet Wednesday August 7 at 7:30 pm at G.F. Keagan's Restaurant at 1550 Laskin Road in Virginia Beach. Keagan's has reasonable prices and great hospitality....sort of an Irish pub atmosphere, but with a wide variety of food including lots of appetizers, salads, etc. if you want something light, and a wide range of entrees including seafood, chops, pasta. We will be meeting on the outdoor deck. Come early and have a leisurely dinner and a nice beer! The location is at Hilltop East. Take I-264 to the First Colonial Road North exit. About the second light, turn right on Laskin Road. About 2-3 lights down, take a left into Hilltop East's parking lot. G.F. Keagan's is on the left, just a short walk from Hilltop Brewing. Bring any type of homebrew, but leave the commercial beers at home! Keagan's phone is 422-9545. Hope you can make the meeting!





Competition Connection - *Tom Byrnes*

This month we judged two different beer styles one being the American Lager, which determined our entry to the AHA Club Only Competition, the other was a Wheat Beer contest because our members seem to like to brew them. Both contests featured 9 entries in a variety of sub styles. Again the scores were close with the winners listed below:

American Lager Category 1

First Place: Doug Boyd American Lager, Light Premium

Second Place: Mike Pensinger, Classic American Pilsner

Third Place. N/A

Wheat Beer Categories 17 & 19A

First Place: CJ/ Diane Belgian Wit

Second Place: Dodge Hickman, Belgian Wit

Third Place. Wes Mc Gibney, Bavarian Weizen

Doug Boyd's beer "Dougweiser" will be shipped to the AHA Club Only next month. Good luck Doug!!!!

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.

You will notice that the BRIESS CUP continues to be close. Nine points separate the top three candidates. Remember our club picnic is approaching and the club gives 5 Briess points to all members brewing the equivalent of 5 gallons of beer (kegs or bottles). This offer is limited to 2 brews per member for a 10 point maximum for 10 gallons of beer. This cup is up for grabs and could be in your home by January. Want to win, enter the contests.

The club recipe contest is rapidly approaching and will be judged on September 25, 2002. This contest features the recipe for Tupper's Hop Pocket Ale; a popular Virginia Beer brewed by Dominion Brewing. The recipe was in a past newsletter and can be found on the club website under Newsletter Archives. It is also listed in Scott Russell's North American Clone Brew Book, available from our Libeery. Let me or another officer know if you have any questions. The August competition will be Belgian Strong Golden Ale.

We are in need of shipping boxes to ship beers to AHA club competitions. Any member, who gets beer in the mail and would like to donate the box, please let me know or give them to me at a meeting. We had to buy the box to ship Doug's beer to AHA. Tom Byrnes

BRIESS CUP 2002 STANDINGS

BREWER	CUMULATIVE POINTS
CJ/Diane	27
Doug Boyd	21
Victor Perrotti	18
Tom Byrnes	12
Mike Pensinger	9
Pat Dabbs	5
Dodge Hickman	5
Will Walker	3
Wes Mc Gibney	2
Mike Marshburn	2
Sammy Samoluk	2
Tony Miller	2
Doug Hollingsworth	2
Jennings Lyon	1
Mike Allain	1
Your Name Could Be Here	Start Brewing

BREW PUB REVIEW

One of my co-workers brought me Growlers from the Outer Banks Brewing Station, which is located in Kitty Hawk NC. Scott Meyer is the brew master. They sell 2 liter bottles for \$15.00 and refills for \$9.50. Currently their beers are:

Olsch- a kolsch style pale beer that is light, delicate with a great hop aroma of Saaz, Spalt, and Perle. This is a great lawnmower beer.

Cara Mellow Weizen- this is a light Bavarian style Hefeweizen.

Hop Monster IPA- solid pale ale with huge dose of hops. If you like Tupper's this beer will please.

Copperopolis- this beer was great. It was rich English style beer full malt with notes of coffee and toasted biscuits. Nice hop presence with a dose of Coriander

Tarheel Stout a creamy foreign Style stout. with a lingering impression of hops and hazelnut.

So far I have tried the Copperopolis and IPA both beers were excellent and left me wanting more. The coriander in the Copperopolis was nice but became over powering by the end of the growler. This is a good beer but definitely not a session beer. I could drink the IPA all night long. In the next few weeks I'll get another care package and will let you know the results. In the meantime if your on the Outer Banks, this establishment is a must stop. Sounds like they have a good music selection with live bands in the evening. I am sensing a club field trip in the near future. Tom Byrnes

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

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

Upcoming Beers of the Month

Month	BOTM	AHA Style Category	Judging Date	AHA Club Only Date	BOTM Brewer
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

SALE SALE SALE SALE SALE

Wine & Cake Hobbies

Just wanted to drop a heads up to all of the club members about our annual sale on August 1,2 & 3. . Look for lots of great buys in the Wine & Beer Department! Our ad will be in the Pilot. Thanks!

Chris



October Beer of the month.

Tupper's Hop Pocket Ale

Tupper's Hop Pocket Brewing Co.

(brewed by Old Dominion Brewing Co., Ashburn, Virginia)

A harvest ale, somewhere between an IPS and an Oktoberfest, this krausened and bottle conditioned ale is rich in malt flavor and hop aroma and bitterness. It has a malty and butterscotch nose, along with the obvious Cascade hops.

Original Gravity: 1.055
ABV: 5.7%
Final Gravity: 1.010
IBU: 55

All Extract

Steep 1lb. of Crystal 20, and 8 oz. of Malted Wheat in 2 ½ gallons of water at 150°F for 45 minutes. Add 5 ½ lb. of Light DME.

Follow directions from beginning of boil.

Partial Grain

Heat 1 ½ gallons of water to 164°F.

Crush 2 lb of Pale Malt, 1lb. of Crystal 20, and 8 oz. of Malted Wheat

Add to liquor and steep at 152°F for 90 minutes. Sparge with 2 ¼ gallons of water at 168°F.

Add to runnings, 4 lb unhopped Light DME.

Follow directions from beginning of boil.

All Grain

Mash 8 lb of Pale Malt, 1lb. of Crystal 20, and 8 oz. of Malted Wheat in 3 gallons of water at 152°F for 90 minutes, Sparge with 3 ¾ gallons of water at 168°F

Follow directions from beginning of boil.

Beginning of boil

Bring to a boil, then add

6 AAUs Mt. Hood hops

Boil 30 minutes, then add:

3 AAUs Mt. Hood hops

3 AAUs Cascade hops

Boil 60 minutes, then remove from heat. Cool, then top up to 5 ¼ gallons with preboiled chilled water. Cool to 68°F and pitch: American Ale yeast (Wyeast 1056 or equivalent)

Ferment at 68°F for two weeks, then transfer to secondary fermenter and add:

6 AAUs Cascade hops

Condition-cool (50-55°F) for 3 to 4 weeks. Prime with 1 cup pale dry malt extract.

Bottle and age at 50°F for 3 weeks.



Quality malts and 100% malt extracts for all the styles you homebrew

Visit our website, www.briess.com, to see our new, fresh look

For the first time since its launch in 1997, our website will be sporting an entirely new look. The updated website is scheduled to launch in May and we invite you to visit .

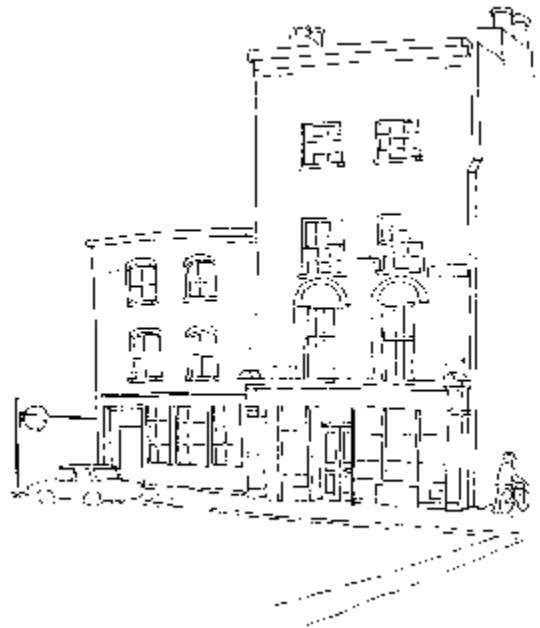
While its appearance will change, the content will remain essentially the same—lots of it! All of the previous issues of Brewing' With Briess will remain on the site; product information will be available for every product in a printable pdf format; and fun features like our photo gallery remain intact.



Editor's Notes – Pat Dabbs

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 September's Newsletter is
Monday August 26th**



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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>