



July 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 another month has come and gone and we find ourselves faced with MEAD MONTH!!!! Yea!!! We had a light turnout at the judging but had some outstanding entries again this year. Four of us judged 10 different entries ranging from a traditional mead to a vanilla spiced metheglin. What fun!

Well I have been busy cleaning my garage out. You can actually see the whole floor for the first time since we moved into the house! Plus the brewery is organized for some serious brewing coming up here in the next couple weeks. We have some neat competition months coming up to brew for. The Club recipe month in October is very interesting to me. It will be an eye opener to see how each brewers process affects the final product. Add to that Wheat beers, American lagers, Belgian Strong Ales, Fruit Beers and Stout to name a few and it should be a great few months of beer.

I have posted a few items on the HRBTS web page (<http://hrbts.triod.com>) concerning presentation submissions. Please take some time to surf the discussion board and let me know if you would like to do one of the presentations listed. I think the brewing presentations add and good aspect to our meetings and would like to keep them going. I have been focusing on gadgets myself but need some help with other subjects. After all you guys don't really want to hear me do all the talking do you?

Well that is about it for now. I hope to see you all at the meeting at Tom and Kate's house on July 3rd.

Mike Pensinger



The Treasurers Report – *Doug Boyd*

I'd like to start by thanking Jennings and Patty Lyon for hosting the June meeting. We had a good turn out, sampled some great homebrew and took in \$57.00 in the raffle. I also signed up two new family memberships. Let's all welcome Bob & Sandy Trayers and Philip & Karen McGhee. We look forward to your friendship **and** your homebrew.

I want to thank AnnaBelle at Wine & Cake Hobbies for her generous contribution to the club raffle effort. She has given me a stack of brewing books, including 6 from the Classic Beer Style Series. I'm going to contact Victor and see what he needs for the 'libeery' and any that he doesn't need will go on a raffle. Be sure to think of her when you need supplies and/or equipment.

Here's an alert for my fellow extract brewers. Rich Sens at Va. Beach Homebrew Hobbies is now carrying bulk extract. Bring your own container and you can get light, amber, dark or wheat for \$2.00 a pound. Most cans are 3.3 lbs and sell for about \$11.00. Buy bulk and it's only \$6.60. What a deal!

That's all for now. Keep on brewin'!

Doug

Wine & Cake Hobbies
6527 Tidewater Drive (South exit from I-64)
Norfolk 857-0245

Va Beach Homebrew Hobbies
3700 Shore Drive
Va. Beach 318-7600



The Meeting Place - *Diane Catanzaro*

The July MEADING of the HRB&TS will be at the Ocean View home of Tom and Kate Byrnes on July 3 at 7:30. This is definitely a meeting to put on your Honey-Do list, as we all become meadmeisters and meadmistresses after sampling a few of these honey-wine elixirs. I may sound like a braggot but our HRB&TS club members do make some great mead. I guarantee that after the meeting you will have this melomel feeling that can't be beat. To read up on mead folklore and get your mead threads, check out <http://www.flyingjib.com/mead/> Curt and I put this website together to provide some basic information about mead and to give people the opportunity to get a t-shirt with the mead-bear design Curt came up with for the club t-shirt contest last year. It is really cool! Check out the purple bear store and the brown bear store! Another great thing about the mead-ing on July 3 is that you probably don't have to work the next day (unless you are a lifeguard). That will probably be a good thing! So, bring mead if you can, and other homebrew and commercial brews are certainly welcome too. Don't forget to bring an extra homebrew for our hosts as a way to thank them for allowing us to meet at their home. Dress for outdoor weather as the meeting will be held on the porch.

The address is: 9716 Seabreeze Road in Norfolk.

For directions to Tom and Kate's House contact one of the club board members.





Competition Connection - *Tom Byrnes*

Our ever-popular Mead Contest left us long on entries and short on judges. Four judges undertook the task of judging the 10 entries. A good time was had by all. This contest continued the trend of a narrow point spread between the top three. It also pitted two of our top mead makers in a head to head competition. Diane's traditional mead was awesome, nicely done it featured a full honey flavor. Personally I thought it was better than the meads we sampled at Sperryville. Victor's Cyser was a nice balance between apple flavor and potent alcohol. Hopefully these members will share some of their brewing secrets as well as samples with us at the next meeting.

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 is very close. You will notice that Victor has moved to second place. This cup is up for grabs and could be in your home by January. Want to win, enter the contests.

BRIESS CUP 2002 STANDINGS

BREWER	CUMULATIVE POINTS
CJ/Diane	22
Victor Perrotti	17
Doug Boyd	16
Tom Byrnes	12
Mike Pensinger	6
Pat Dabbs	5
Will Walker	3
Mike Marshburn	2
Sammy Samoluk	2
Tony Miller	2
Dodge Hickman	2
Doug Hollingsworth	2
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.

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. Tom Byrnes

Winners Circle

The winners of the May club competition are.



**Diane/CJ,
Traditional
Sparkling
Mead**



**Victor
Perrotti,
Traditional**



**Victor Perrotti
Cyser**

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/>

BEER OF THE MONTH MEAD

AHA Style Category 25

25A. Traditional Mead

Aroma: Honey aroma should dominate, which may be sweet and may express the aroma of flower nectar. Aromas produced during fermentation, such as fruity esters and alcohol, may also be present.

Appearance: Clarity may be good to brilliant. Carbonated examples will show active evidence of dissolved gas but no head is expected. Color may range from pale straw to deep amber.

Flavor: The flavor of honey should be featured and may include residual sweetness. Any additives, such as acidity or tannin, should enhance the honey flavor and lend balance to the overall character of the mead.

Mouthfeel: Smooth texture. Most will be wine-like, with the warming presence of alcohol and sense of medium body. Sensations of a cloying or astringent character should be avoided.

Comments: A mead made primarily from honey, water and yeast. Meads which feature the character of a blended honey or a blend of honeys. For meads made from a single variety of honey see below "B, Varietal Honey Traditional Mead." While some oxidation of mead is OK and can actually lend useful complexity to the mead, over oxidation as exhibited by sherry-like aroma and/or taste should be avoided. Phenols produced by high temperature fermentation are also to be avoided. Entrants must specify whether the entry is still or sparkling mead. Entrants must also indicate whether the mead is dry, semi-sweet or sweet.

Vital Statistics:

Effective OG: 1.070-1.120+
FG: 0.995-1.025

IBUs: N/A
SRM: 1-16

ABV: 7.5-15+%

25B. Varietal Honey Traditional Mead

Aroma: Honey aroma should dominate, which may be sweet and may express the aroma of flower nectar. Aromas produced during fermentation, such as fruity esters and alcohol, may also be present. The particular Varietal honey aroma (such as orange blossoms for orange blossom honey) should be evident.

Appearance: Clarity may be good to brilliant. Carbonated examples will show active evidence of dissolved gas but no head is expected. Color may range from pale straw to deep amber.

Flavor: The flavor of honey should be featured and may include residual sweetness. The distinctive taste of the Varietal honey should be showcased. Any additives, such as acidity or tannin, should enhance the honey flavor and lend balance to the overall character of the mead.

Mouthfeel: Smooth texture. Most will be wine-like, with the warming presence of alcohol and sense of medium body. Sensations of a cloying or astringent character should be avoided.

Comments: Mead made from honey from a particular flower source. The brewer must name the varietal honey. Note that the character of a varietal honey will be identifiable as distinct to the source, but may not resemble the source. Orange-blossom honey has the character of orange blossoms, not oranges. Blackberry honey is only distantly like blackberries, although it is an identifiable character. While some oxidation of mead is OK and can actually lend useful complexity to the mead, over oxidation as exhibited by sherry-like aroma and/or taste should be avoided. Phenols produced by high temperature fermentation are also to be avoided. Entrants must specify whether the entry is still or sparkling mead. Entrants must also specify whether the entry is dry, semi-sweet or sweet.

Vital Statistics:

Effective OG: 1.070-1.120+

IBUs: N/A FG: 0.995-1.025

SRM: 1-16 ABV: 7.5-15+

25C. Cysers (Apple Melomel)

A mead made with the addition of apples or apple juice. Traditionally, cysers are made by the addition of honey to apple juice without additional water.

Aroma: Should have distinct apple character with a pronounced honey aroma, which may be sweet and may express the aroma of flower nectar. Aromas produced during fermentation, such as fruity esters, low levels of sulfur and alcohol, may also be present.

Appearance: Clarity may be good to brilliant. Carbonated examples will show active evidence of dissolved gas but no head is expected. Color may range from pale straw to deep amber.

Flavor: Should have distinct apple character but should also have a balanced honey character. The Apple character may supply tart acidity to cut the honey sweetness, so one may notice tart acidity first and residual sweetness thereafter. Any additives, such as acidity or tannin, should enhance the honey flavor and lend balance to the overall character of the cyser. In well made examples of the style, the fruit is both distinctive and well-incorporated into the sugar-acid

balance of the mead. Some of the best examples have the taste and aroma of an aged Calvados (apple brandy from northern France).

Mouthfeel: Smooth texture. Most will be wine-like, with the warming presence of alcohol and sense of medium body. Sensations of a cloying or astringent character should be avoided.

Comments: There should be an appealing blend of the fruit and honey character but not necessarily an even balance. Generally a good tannin-sweetness balance is desired, though very dry and very sweet examples do exist. Entrants must specify whether the entry is still or sparkling cyser. Entrants must also specify whether the entry is dry, semi-sweet or sweet.

Vital Statistics:

Effective OG: 1.070-1.120+

IBUs: N/A FG: 0.995-1.025

SRM: 1-16 ABV: 7.5-15+%

25D. Pyment (Grape Melomel)

A mead made with the addition of grapes or grape juice. Alternatively, the pyment may be a grape wine sweetened with honey, a mixture of grape juice and honey that is fermented or a mixture of grape wine and mead mixed after fermentation.

Aroma: Should have distinct grape or grape-wine character with a pronounced honey aroma, which may be sweet and may express the aroma of flower nectar. Aromas produced during fermentation, such as fruity esters and alcohol, may also be present.

Appearance: Clarity will be good to brilliant. Carbonated examples will show active evidence of dissolved gas but no head is expected. Color would reflect the grape source, whether white, red or other.

Flavor: Should have distinct grape wine character, manifested in acidity, tannin and other grape characteristics, but the honey character should balance the fruit flavors. Grassy white wine character or buttery(diacetyl) Chardonnay character is appropriate in pyment only. In well made examples of the style, the fruit is both distinctive and well-incorporated into the sugar-acid balance of the pyment.

Mouthfeel: Smooth texture. Most will be wine-like, with the warming presence of alcohol and sense of medium body. Sensations of a cloying or astringent character should be avoided.

Comments: There should be an appealing blend of the fruit and honey character but not necessarily an even balance. Generally a good tannin-sweetness balance is desired, though very dry and very sweet examples do exist. Entrants must specify whether the entry is still or sparkling pyment. Entrants must also specify whether the entry is dry, semi-sweet, or sweet.

Vital Statistics:

Effective OG: 1.070-1.120+

IBUs: N/A FG: 0.995-1.025

SRM: 1-16 ABV: 7.5-15+%

25E. Other Fruit Melomel

A mead made with the addition of other fruit or fruit juices. There should be an appealing blend of the fruit and honey character but not necessarily an even balance.

Aroma: Should exhibit the aroma of the fruit(s) present in the mead. In a melomel with a blend of fruits, one fruit may dominate the aroma profile.

Appearance: Clarity will be good to brilliant. Carbonated examples will show active evidence of dissolved gas but no head is expected. The particular fruit(s) used may or may not impart color to the mead.

Flavor: Fruit flavor contributions to the mead range from subtle acidic notes to intense, instantly recognizable fruit flavors. In a melomel with a blend of fruits, one fruit may dominate the flavor profile. There should be a balanced honey character as well. Some fruits will lend a cloying sweetness to the mead while others add a drying character. In well-made examples of the style, the fruit is both distinctive and well-incorporated into the sugar-acid balance of the mead.

Mouthfeel: Smooth texture. Most will be wine-like, with the warming presence of alcohol and sense of medium body. Sensations of a cloying or astringent character should be avoided.

Comments: Generally a good tannin-sweetness balance is desired, though very dry and very sweet examples do exist. Some fruits, notably darker ones like Blackberries, may contribute a tannin presence not unlike dark piments. Some oxidative properties may be appropriate in certain fruit meads, giving them a sherry or port wine character. Entrants must specify whether the entry is still or sparkling mead. Entrants must also specify whether the mead is dry, semisweet or sweet.

Vital Statistics:

Effective OG: 1.070-1.120+

IBUs: N/A FG: 0.995-1.025

SRM: 1-16 ABV: 7.5-15+%

25F. Metheglin

A mead made with the addition of spices or herbs.

Aroma: The spices/herbs may be expressed in the aroma. Honey characters should appear in the aroma but will vary in intensity depending on the spices/herbs used. Metheglins containing more than one spice should have a good balance among the different spices/herbs, though some spices/herbs will tend to dominate the aroma profile.

Appearance: Clarity may be good to brilliant. Carbonated examples will show active evidence of dissolved gas but no head is expected. Color may range from pale straw to deep amber; the color usually won't be affected by the spices or herbs.

Flavor: The spices/herbs should be expressed in the flavor but the honey character is still the backbone of the mead and should appear in the flavor but will vary in intensity depending on the spices/herbs used. The spices/herbs should be expressed in the flavor as a distinctive enhancement to the honey flavor, whether harmoniously or by contrast, and should achieve a pleasant balance when a blend of spices/herbs is used. Metheglins containing more than one spice should have a good balance among the different spices/herbs, though some spices/herbs will tend to dominate the flavor profile.

Mouthfeel: Smooth texture. Most will be wine-like, with the warming presence of alcohol and sense of medium body. Sensations of a cloying or astringent character should be avoided; however, some spices or herbs may affect mouthfeel particularly by adding astringency.

Comments: Often, a blend of spices may give a character greater than the sum of its parts. The better examples of this style use spices/herbs subtly and when more than one are used, they are carefully selected so that they blend harmoniously. Entrants must specify whether the entry is still or sparkling mead.

Entrants must also specify whether the mead is dry, semi-sweet or sweet.

Vital Statistics:

Effective OG: 1.070-1.120+

IBUs: N/A FG: 0.995-1.025

SRM: 1-16 ABV: 7.5-15+%

25G. Braggot

Meads made with both honey and malt providing flavor and fermentable extract. Originally, and alternatively, a mixture of mead and ale.

Aroma: Aroma of both honey and malt should be apparent and in balance. Hop aroma may be present but is not required.

Appearance: Straw to dark brown depending on the type of malt and honey used. Some head retention is expected. Clear, although some chill haze may be present at low temperatures.

Flavor: There should be some balance between the beer aspect and the mead aspect of a braggot, especially with regard to maltiness and bitterness versus honey character. Malt character ranges from light pale malt-type flavors to rich caramel flavors, depending on the malt used. Hop bitterness and flavor may be present but are not required.

Mouthfeel: Body may vary from light to medium. Smooth mouthfeel without astringency. Carbonation may vary from light to very lively.

Comments: The fermentable sugars should come from a balance of malt and honey, otherwise the beverage might better be entered as a Specialty Beer with the addition of honey. As a rule of thumb, the fermentables should consist of no less than 1/3 malt and no more than 2/3 honey. Hopped examples of this style should exhibit the hops distinctly and should have at least 15 IBUs.

Vital Statistics

Effective OG: 1.060-1.120+

IBUs: 0-50 FG: 1.004-1.025

SRM: 3-16 ABV: 6.5-14%

25H. Mixed Category Mead

A mead that combines ingredients from two or more of the other mead sub-categories.

Aroma, appearance, flavor and other characteristics may vary and be combinations of the respective elements of the various sub-categories used in this style.

Comments: This mead should exhibit the character of all of the ingredients in varying degrees, and should show a good blending or balance between the various flavor elements.

Upcoming Beers of the Month

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



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 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 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.

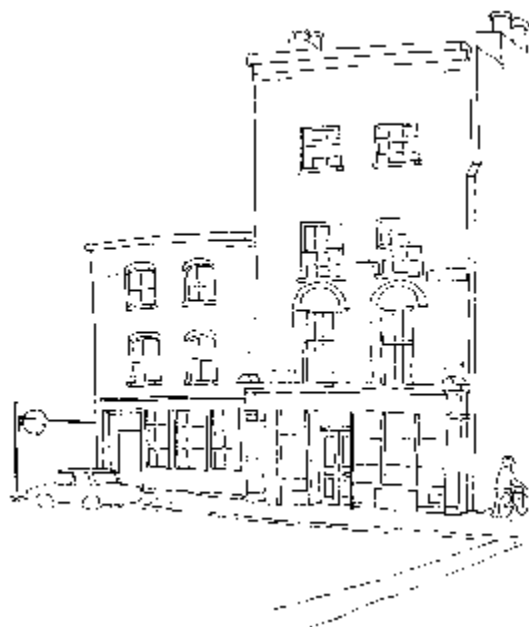


Editor's Notes – Pat Dabbs

I would like to take this opportunity to welcome our newest members Mel Williams and Jeanne Kruger-Williams. Hope to see a lot of you at the meetings.

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 August's Newsletter is Monday
July 29th**



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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>