



June 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 it has been a slow brewing month for me. I brewed an American pilsner for big brew and had a lot of fun doing it. The rice was a sticky mess but everything went exactly like I wanted it to! Doug and Victor joined me for the event and Doug brewed an extract batch and Victor came for the company. I would have liked to see more people out there; hopefully the September event will draw more people.

I have come to the conclusion that I need to get back to some of my basics. I had the sad duty of tossing over 20 gallons of beer the other day. I spent the next day scrubbing my equipment in an attempt to correct the infection problems I have been having. I think that in my rush to make beer I have neglected some of my sanitation routine and it has caused me to waste a lot of beer and time.

During the Officers meeting Tom Byrnes asked about having someone do a presentation on rebuilding a Corny keg for use in a kegging system. I am looking for a volunteer to tackle this presentation at the July meeting. I have a presentation for the June meeting and plan a sparging arm demonstration at the August meeting for our cooler conversion project.

Speaking of brewing, you should find the recipe for Tupper's Hop Pocket Ale in this issue. It will be used for the Club Recipe month coming up in the fall. There are versions for extract, partial and full mash. The ingredients are not to be substituted. Also we need to have a completed brew session form for the contest. The idea is that everyone brews the same recipe and we compare the differences in technique and systems. More details will follow in the next month or so.

Well that is about it for now... have a great brewing month and we will see you at the meeting.



The Meeting Place - *Diane Catanzaro*

Finally, the warm weather has arrived and the club can start to meet at homes and backyards, where we can bring both homebrew and interesting or exotic commercial beers. The June 5 meeting of the HRB&TS will commence at 7:30 pm at the home of Jennings and Patti Lyon, in the beautiful Salt Ponds neighborhood of Hampton, surrounded by the waters of the

Chesapeake Bay and the Salt Ponds inlet north of Buckroe Beach. Depending on weather and inclination, we may meet on the Lyon's fabulous deck overlooking the water, so if you want to bring a beach/deck chair this might be a good idea. Also, dress for outdoor weather on the water. Of course, don't forget to bring plenty of homebrew of any kind. This will be a great location for a club meeting! Bring an extra homebrew for Patti and JL to thank them for hosting the June meeting at their fine abode.

For directions to Jennings and Patty Lyon's House at Salt Ponds contact one of the club board members.



Competition Connection - *Tom Byrnes*

Our Brown Ale Contest featured one of the closest finishes I have seen in a long time. A $\frac{1}{4}$ point separated the winners with a $\frac{1}{2}$ point range between first and third places. This is a strong testimonial to the quality of the beers we are producing. This contest featured a field of five with scores ranging from 18.75 to 31.75.

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.

We continue to look 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.

You will notice that the BRIESS CUP is very close. Our last year's first and second winners continue to vie for top honors with many other brewers in striking distance. De-ja-vu, last June there was also a one-point difference between the top two brewers. This cup is up for grabs and could be in your home by January. Want to win, enter the contests.

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

The June contest will be Mead. Mead is an alcoholic beverage made by fermenting a mixture of honey and water. Traditional mead is simply honey and water. Variations have existed through the ages and range from the traditional to complex mixes of fruit juices and spices Mead can be either still or sparkling. Sparkling mead results from a second fermentation that retains dissolved

carbon dioxide in the bottled product. Other alcoholic beverages made from honey include braggot and mead brandy. *Braggot*, made with malted grain and honey, is part beer. *Mead brandy* is mead that has been distilled. Adding extra honey to mead brandy makes a honey liqueur. As you know mead is very popular in our club and these judging's always feature a wide variety of entrants. Don't miss this contest and meeting. Mead takes at least a year to finish; so new members might want to brew now for the 2003 competition. If you have never brewed mead, you'll want to sample this journey back to antiquity.

Winners Circle

The winners of the May club competition are.

First Place:



Doug Boyd
Northern
English



Victor Perotti
Northern
English



Doug Boyd
Mild

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	17
Doug Boyd	16
Tom Byrnes	11
Victor Perotti	11
Pat Dabbs	5
Will Walker	3
Mike Pensinger	3
Mike Marshburn	2
Sammy Samoluk	2
Tony Miller	2
Dodge Hickman	2
Jennings Lyon	1
Mike Allain	1
Your Name Could Be Here	Start Brewing

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

BEER OF THE MONTH BROWN ALE

AHA Style Category 10

10A. Mild

- Aroma:** Slight mild malt/brown malt aroma, with some fruitiness. No hop aroma.
- Appearance:** Medium to dark brown or mahogany color. A few light brown examples exist. May have very little head due to low carbonation.
- Flavor:** Malty, though not roasty, with a lightly nutty character. Flavors may include: vinous, licorice, plum or raisin, or chocolate. Usually fairly well balanced, though some are sweetly malt-oriented.
- Mouthfeel:** Light to medium body. Low carbonation and relatively high residual sweetness contribute to a full mouthfeel relative to the gravity.

Overall Impression: A light-flavored, malt-accented beer that is readily suited to drinking in quantity. Refreshing, yet flavorful.

History: May have evolved as one of the elements of early porters. In modern terms, the name "mild" refers to the relative lack of hop bitterness. Originally, the "mildness" may have referred to the fact that this beer was young and did not yet have the moderate sourness that aged batches had.

Ingredients: English mild/brown malt, or a combination of English pale and darker malts should comprise the grist. English hop varieties would be most suitable, though their character is muted.

Vital Statistics: OG: 1.030-1.038
IBUs: 10-20 FG: 1.008-1.013
SRM: 10-25 ABV: 2.5-4.0%

Commercial Examples: Brain's Dark, Bank's Mild, Highgate Mild, Fuller's Hock, McMullin AK, Robinson's Best Mild.

10B. Northern English Brown Ale

Aroma: Restrained fruitiness; little to no hop aroma. May have a caramel aspect to the malt character.

Appearance: Dark golden to light brown color.

Flavor: Gentle to moderate sweetness, with a nutty character. Balance is nearly even, with hop flavor low to none. Some fruity esters should be present; low diacetyl is acceptable.

Mouthfeel: medium-light to medium body, with a dry finish.

Overall Impression: Drier and more hop-oriented than southern English brown ale, with a nutty character rather than caramel.

History/Comments: English brown ales are generally split into sub-styles along geographic lines.

Ingredients: English mild ale or pale ale malt base with caramel malts. May also have scant amounts darker malts. English hop varieties are most authentic. Moderate carbonate water.

Vital Statistics: OG: 1.040-1.050
IBUs: 15-30 FG: 1.010-1.013
SRM: 12-30 ABV: 4-5.0%

Commercial Examples: Newcastle Brown Ale, Samuel Smith Nut Brown Ale,

10C. Southern English Brown

Aroma: Malty and moderately fruity, with some mild malt, brown malt character common.

Appearance:	Dark brown, almost opaque.
Flavor:	Gentle, moderate sweetness. Malt dominates the balance, but hop bitterness is sufficient to prevent an overly sweet impression. Hop flavor is low to non-existent. Malt flavor will be present, but sharp or roasty flavors are inappropriate.
Mouthfeel:	Low to medium body, with a caramel impression.
Overall Impression:	A malt-oriented version of brown ale, with a caramel, dark fruit complexity of malt flavor.
History:	English brown ales are generally split into sub-styles along geographic lines.
Comments:	Increasingly rare.
Ingredients:	English pale ale malt as a base with a healthy proportion of caramel malts and often some darker malts. Moderate to high carbonate water would appropriately balance the dark malt acidity. English hop varieties are most authentic, though with low flavor and bitterness almost any type could be used.
Vital Statistics:	OG: 1.040-1.050
IBUs: 15-24	FG: 1.011-1.014
SRM: 20-35	ABV: 3.5-5.0%

Commercial Examples: Mann's Brown Ale, Oregon Nut Brown Ale.

10D. American Brown Ale

Aroma:	Hop aroma, often citrusy, is mild to strong. Esters and dark malt aspects are mild to moderate.
Appearance:	Dark amber to dark brown color.
Flavor:	Hop bitterness and flavor dominate the malty richness that is a characteristic of brown ales. Slightly drier than English versions, with assertive hop presence (bitterness, flavor, and aroma). Although malt flavor plays a supporting role, some toasty malt character (or even restrained roastiness) should be evident.
Mouthfeel:	Medium body, with a dry, resinous impression contributed by the high hop bitterness.
Overall Impression:	A bigger, hoppier, dryer version of brown ale, typically including the citrus-accented hop presence that is characteristic of American varieties.
History/Comments:	A strongly flavored, hoppy brown beer, originated by American home brewers.
Ingredients:	Well-modified pale malt, either American or Continental, plus crystal and darker malts should complete the malt bill. American hops should be used in generous

quantity. Moderate to high carbonate water would appropriately balance the dark malt acidity.

Vital Statistics: OG: 1.040-1.060
 IBUs: 25-60 FG: 1.010-1.017
 SRM: 15-22 ABV: 4-6.0%

Commercial Examples: Pete's Wicked Ale, Brooklyn Brown Ale, Hart's Pacific Crest Ale, Smutty nose Old Brown Dog, Il Vicino Tenderfoot Brown, Shipyard Moose Brown.

Upcoming Beers of the Month

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



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 2 lb Pale Malt, 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.

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.

Ask Mary your homebrewing questions.

October 16, 2001 - "In your recipes can the dry extract be substituted for the liquid and have the same basic result? When carrying malt back to Alaska it makes no sense to me to carry water in the form of syrup unless there is something unique about the flavor or brewing characteristics of the liquid (syrup) malt extract. Thanks" - Bill.

"Alaska! Last year I had the best vacation ever fishing in Alaska! To answer your question, yes, you will have the same basic result using liquid or dry—perhaps one exception: CBW® Weizen dry is far superior to the liquid in my opinion! Substitution rate is 1 pound of liquid = 0.8 pound of dry; or 1 pound of dry = 1.2 pounds of liquid." - Mary Anne.

<http://www.briessmalting.com/hb/hbfaq.htm>

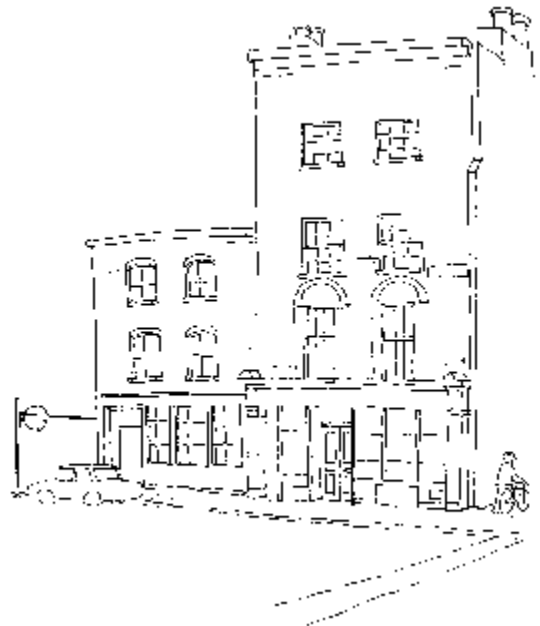


Editor's Notes – Pat Dabbs

Ale's Well in England

I just got back from 33 days in BEER DRINKERS PARADISE. Yes, London England. Although I was sent there to work, there was still plenty of time to visit my favorite local and a few other pubs in the city. I have sent Beer Mike a few pictures of my trip in hopes that he will put them up on our web page for you to see.

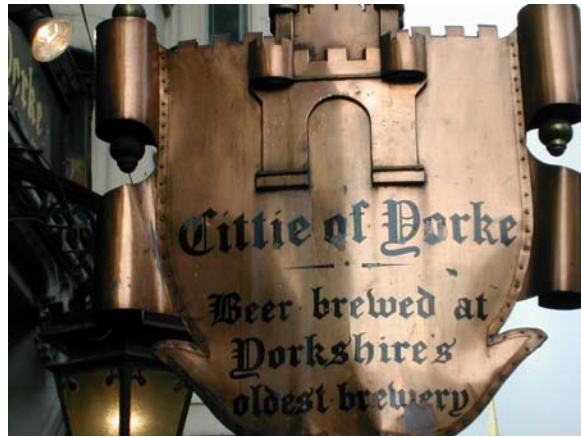
I drank a few interesting ales while there to include probably what was my trip favorite, a beer from Youngs Brewery called Waggledance. It was a Pale



Ale with a very pronounced honey flavor. A very good beer to quench ones thirst after the long trek of finding the place from the Tube. I also had my first Hefeweizen. It was consumed at a pub called the "City of York. Although you could perceive it differently after a few pints. Check out the sign and you tell me. I'm sure I'll like this style more in the future.

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 July's Newsletter is Monday June 24th .

Yankee Brew News Archive

A Brown Ale Style Primer

Originally Published: 06/97

By: [Gregg Glaser](#)

Some beer writers and critics divide brown ales into several sub-categories: Mild, Southern English, Northern English and American. The mild and southern English styles are not found in the U.S. The mild is said to be a draft-only beer in England, and the Southern English brown ale a bottled version of a mild.

The characteristics shared by all brown ales are a rich, malty sweetness balanced with varying degrees of nutty, chocolate-like or roasted flavors from the use of dark grains. Northern English and American brown ales, the styles most closely linked to what New England craft brewers produce, have these characteristics, plus anything from a low to high level of hop flavor and bitterness, a color ranging from dark amber to dark brown and a medium body



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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>