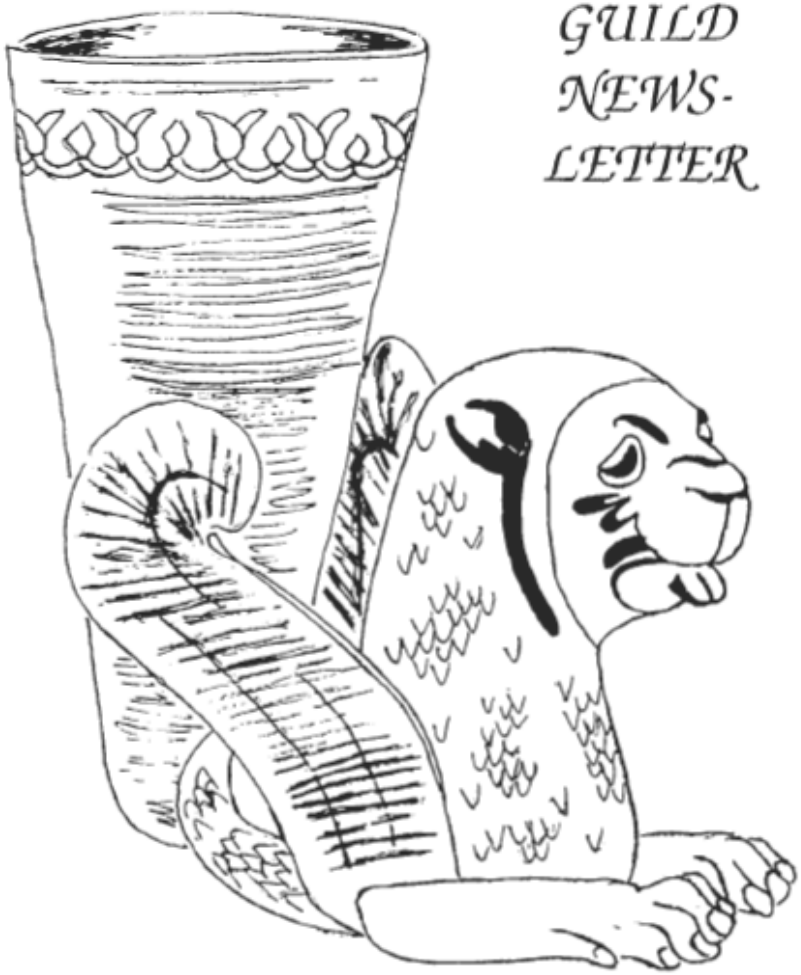
BREWERS' GUILD NEWS-LETTER



MARCH CROWN EDITION
A.S. XXVII

From the Chronicler

by Lady Runwynn of Amberglen

Congratulations to Duncan Saxthorpe who had the talent (and perseverence) to attain the rank of journeyman for his meads and for his many public services. I'm sure many of you have accomplished enough to attain higher rankings. At the meeting we will discuss this.

Also, I suggested in the last newsletter that it is time for someone else to have to fun of doing this newsletter. I would like to pass this office on and will be actively seeking a successor. You can do it—it's not hard and it's a lot of fun. Please talk to me if you'd like to volunteer.

Thanks go out again to all contributers, especially Tujla Soostone (Julia Schmunk) who contributed this issue's cover art. Her art has recently graced the cover of *The Page* (Feb. A.S. XXVII).

Brewers' Guild Ranking System

Definitions:

Style: beer, wine, mead cordial, or non-alcoholic

Public Service Work: teaching a workshop, submitting articles or art to newsletters, holding a contest or tasting, etc.

Profiency: judged competent in a style by fellow brewers in four different brewings

Rankings:

Apprentice: Anyone who wants to play. Is entitled to wear the guild badge on a green field.

Journeyman: Someone who is proficient in at least one style of brewing and has performed at least one public service work. Is entitled to wear the guild badge on a blue field.

Craftsman: Someone who is proficient in at least two styles of brewing, and has performed at least three public service works. Is entitled to wear the guild badge on a red field.

Master: To acheive this rank you must have attained the rank of craftsman, be nominated by your fellow craftsmen, and be approved by other masters. Is entitled to wear the guild badge on a purple field.

Volume 2, Issue 8

Russian Tea Cordial

by Wulfric of Creigull

This is loosely based on an old (non-alcoholic) family recipe. Shortly after making cordials for the first time, I said "Hmm, I wonder how this would taste in vodka?" So I tried it out. After decanting it I tased a sip and promptly said "This is nasty." I added more sugar, tasted again, and thought "I don't like it, but it could grow on you." More sugar, and "This is good!"

Feel free to experiment. I ask only two things: please credit me with the original recipe, and tell me about/let me sample your efforts.

Russian Tea Cordial
two oranges, cut in chunks with peel attached
two lemons, cut in chunks with peel attached
one stick cinnamon
four cloves
two tablespoons generic-type tea
vodka

Let sit until fruit is grayish. You may wish to remove the cinnamon and cloves after a week or so. Strain *very* carefully and add sugar syrup to taste. Absurdly simple, isn't it?

Greeting Brewers Guild members

Mad River Brewing Company applauds your efforts to continue the ancient tradition and art of brewing fine ales at home. Brewmaster Robert Walker Smith is a former award winning home brewer whose stepson, Lord Conall ui-Ragahallaigh (Abe) is an SCA member and herald of the local barony. (Indeed twas he who turned us on to your fine little newsletter!) Smith started Humboldt County's own local Homebrewers club, The "Humbrewers," who often meet here at our brewery. We cordially invite all guild members to visit either as individuals or as a group to our micro-brewery for a taste-tour, complete with free advice and reasonably priced ingredients available as well!

Mad River Brewing Company brews and bottles an extra pale ale, an extra stout, and a barleywine and smoked bock available seasonally as specialties. Look for more interesting brews in the future! Our regular tour hours are from 10:00 to 4:00 on Saturdays or call for an appointment.

Mad River Brewing Company, Inc.
P.O. Box 948
Blue Lake, CA 95525
(707) 668-4151

"Handcrafted Beer From The Heart Of The Redwoods"

Toad Spit Stout

by Duncan Saxthorpe

The following recipe (and, I am happy to admit, some samples) was given to me by a non-SCA friend. He says that it is a modification of a recipe from "J.O.H.B." (any ideas what this is?), and was absolutely the finest, cleanest tasting and smoothest stout I ever drank in my life. (Aha! Another challenge for Morgan!)

Toad Spit Stout
4 lbs. dark malt syrup
3 lbs. dark dried malt extract
1 lbs. crystal malt
⅔ lbs. roasted barley
½ lbs. black patent malt
2 oz. bullion hops
1 tsp. gypsum
½ tsp. Irish moss
1 oz. Fuggles hops
1 pkg. Whithead ale yeast
5 gal. water

Boil all malts and the bullion hops in 2½ gallons water, straining out the grains after the first 10 minutes.

Add the Fuggles hops and Irish moss and continue boiling for another 40 minutes. Put the remaining 2½ gallons of bottled water into your carboy and strain the wort into the bottle.

Let cool till ready to accept the yeast (he did this one at about 90°), fit airlock and let ferment till ready to bottle. (My friend bottles by following the specific gravity, I prefer to ferment flat then use priming sugar.) The alcohol content is about 4½ percent.

Grains Part Two

by Morgan Conner

In this installment, I'll discuss the specialty malts used in making beer. This article will also include the use of grain adjuncts such as corn or wheat, and how they affect the final product.

Specialty malts are employed by the brewer to add a special flavor or character to the beer. When we sit around at Guild meetings tasting and talking about our brews, we talk quite a bit about the effects (color, aroma, and body) derived from these malts. Many beer styles owe their existence to specialty malts, in particular, dark beers such as stouts and bocks. (That's right Ceolgar, there would be no "Asskick").

There are two ways the homebrewer can treat these malts during the brewing process, if he/she is brewing from extracts. First of all, though, the malted grain must be crushed to allow for the extraction of the grain's character. It is very important that the grain is not ground too fine, since this can create problems with filtering and haziness. Once the grain has been crushed, the brewer can 1) boil the grains in the wort, or 2) prepare a preliminary extract. If the brewer is mashing his/her own grain, the specialty malts can be added to the mash. In boiling the grain, the result will be satisfactory, but there may be some astringency present and a chill haze may result. These possible problems are not always noticeable, and will mellow with age. To eliminate these potential problems, a preliminary extract should be prepared by placing the crushed grains in cold water and bringing them to a boil. The grains can then be strained out of the liquid. The time required to boil the cold water is long enough to extract the character of the specialty grains. By mashing the grains in the regular mash, the extraction is complete (but more on that later). The best method to use depends on several factors, namely, the type of grain being used, how the brewer makes his/her beer (mash vs. extract), and how much time the brewer wants to spend.

Now I'll talk a little bit about the different kinds of specialty malts. There are approximately six types: Black Patent, Chocolate, Crystal (also known as Caramel), Roasted, Dextrine, and Munich. Black Patent is prepared by roasting malted barley at high temperature to drive off all the malt flavor (aromatics). This malt will give the beer a dark color, and when used in excess, will impart a dry burnt flavor that sometimes seems bitter in taste. This malt also has no enzymes.

Chocolate malt is produced by roasting the malted barley, but not as long as Black Patent. It will impart a lighter color, and some sweetness and aromatics. Chocolate malt is also noted for a characteristic nutty, toasted flavor. Like Black Patent, this malt has no enzymes.

Crystal malt is made from "green malt"—malt that has not been kiln dried (see part one of this article on malting). The malt is made by drying wet germinated barley at a controlled temperature for a short time, then it is mashed in its own grain by raising the temperature to 212 degrees F. Thus the starch is converted to sugar, and at these high temperatures, is in a liquid state. As the malt cools, the sugar crystallizes. Not all of the soluble starches in the grain will ferment, so use of this specialty malt will sweeten the beer. It will also increase the body, add color, and will aid in head retention. This malt also has no enzymes present, since like Black Patent and Chocolate malts it has been roasted at high temperatures.

The next specialty malt is not a malt, but a grain. Roasted barley is exactly what the name implies—roasted (unmalted) barley, made by roasting barley while gradually increasing the temperature to over 392 degrees F. The grain is constantly sampled and turned to prevent burning. Surprisingly, the grain is not black, but a rich dark brown color possessing an assertive, roasted flavor. This grain is an important component in making stout, imparting a distinct roasted flavor, as well as significant color to both beer and foam. This grain also has no enzymes present.

The last two malts are Dextrine and Munich, both of which must be mashed, although they can be used in extract beers. Dextrine has no enzymes, so it should be used with malts containing enzymes, such as pale malted barley. Use of Dextrine malts will add to a fuller bodied beer and better head retention. Munich malt, on the other hand, contains its own enzymes, so it can be mashed alone. Munich malts give an amber color and malty sweetness to the beer.

As you can see, most of these malts do not contain enzymes, or much in the way of fermentable sugars, so they really are used just for modifying the beer's character. The use of the mashing process with these malts will ensure starch conversion of any fermentables present, and will avoid problems caused by boiling the grain. If you are strictly an extract brewer, don't change it if it ain't broke.

Now I'll talk a little about grain adjuncts. For the adventurous brewer, a wide range of grain additives can be used to change the characteristics of the beer, while adding fermentables. These grains include (but are not limited to) Barley, Corn, Rice, Oats, Rye, Potato, Millet, and Wheat. I'll try to keep this short (sorry, Runwynn).

Unmalted barley will aid in head retention, but should not be used in light beers, since it can cause clarity problems. The barley should be milled is not of the flaked variety, and all forms should be cooked to ensure gelatinization and a complete starch conversion during the mash.

Corn can be used to lighten the body and flavor of beer. Again, the corn must be in a gelatinized form and then added to the mash. It can usually be found in the form of corn starch, flaked corn, or corn grits.

Hail Brewers

from Christofer de Hoyland

Due to the encouragement of the Mists Brewers, I have started my first batch of mead. It's a simple recipe: 12 pounds clover honey in 4½ ballons of water, boil till the foam stops, put in bucket, add champagne yeast at 90 degrees, stir once, put on lid with vapor lock and wait. Bottle after about three months, earlier for more fizz, later for less fizz and more EthOH. This was from a booklet called "Don't Panic" that my lady got at an event, with supplies purchased at the Fermentation Settlement beer and winemaking supply store.

Here is a quick suppliers review from a novice:

The Fermentation Settlement, beer brewing and winemaking equipment and supplies, etc. 1211-C Kentwood Ave., San Jose, CA 95129 (408) 973- 8970, Dick and Karen Bemis, prop. Open Tues.-Thurs. 11:30-7, Fri.-Sat. 11:30-5. Off of De Anza Blvd./Saratoga Sunnyvale Rd. just north of the construction on 85 (I think).

I walked in with a nearly clear idea of what I wanted, or at least I knew I needed a simple set of basic tools, as all I knew I had was a pot to heat in. Dick was helpful without trying too hard, offered advice and opinion, but never gave me the impression that he was trying to sell me something. I purchased a basic brewing kit, including a 5 gallon bucket and lid with vapor lock, siphon, thermometer, hydrometer, bottle brush, sterilizer, bottle caps and two coupons for a day's rental of a bottle capper.

This kit is exactly what I needed, puls two envelopes of yeast and te honey, which he also sells, for getting me going. If I can't find a cheap used glass carboy, I'll be going back to get one of those too. Also lots of different beer concentrates, barley and hops, and canned wine stuffs. I didn't look at these too deeply, as I was keeping the mead in mind. Corks, bottles, cordial extracts, and lots of various hardware that I'm sure someone somewhere must have a use for.

He also carried Grolsch-style bottles for $18 a dozen, a price I find quite acceptable. I recommend dropping in on this shop and looking around. Also to see is the collection of bottles in the shop with home-made lables including "Chateau Ralph" that otherwise looks quite normal! I'm certain some Scadians could get a lable or tow up there, like "Old Norseman" or Longship Bilge" . . . the mind boggles.

Thank you for your efforts on the Newsletter, sorry I don't have any artwork. I hope I have some mead to share in about six months.

(Bring some to June Crown!—ed)

Basic Brewer's Glossary –Part 2

by Douglas MacRae

Kraeusen: The large head of foam that forms on the wort during primary fermentation. Or, to add unfermented wort, called gyle, at bottling to carbonate the beer.

Lager: To store beer, while it is fermenting, at low temperatures. Or, beer that has been lagered. Brewing at low temperatures with lager yeast lessens the chance of spoilage and off flavor. Most major commercial beers are lagers.

Lees: In winemaking, the sediment of grape skins and yeast cells that form during fermentation and fining. Some winemakers leave certain styles of wine on the lees to pick up more flavor or color.

Malt: Any grain that has been partially sprouted then dried. In brewing, malted grains are the source of fermentable sugars in the unfermented beer.

Malt Extract: Unfermented beer that has been concentrated into a thick syrup or dry powder.

Mashing: The process of extracting the fermentable sugars from the malted grain by soaking them in water in specific temperature range; usually 145 to 158 degrees F. for a certain length of time.

Mead: A wine or beer made from honey. Mead is a separate style category in the Guild.

Metheglin: A mead which has had spices added to it either before or during fermentation. Very period.

Must: Unfermented wine.

Pitch: To add yeast to unfermented wine or beer so as to cause fermentation and render it fit to drink. Also to fall forward as a result of overindulgence.

Primary Fermentation: The beginning and most active stage of fermentation which occurs before the yeast begins to flocculate or settle.

Priming: To add sugar to finished beer at bottling to carbonate it.

Pyment: A type of mead or wine that is made with honey or grapes.

Rack: To siphon fermenting or finished beer or wine off the sediment that forms during fermentation.

Rousing: To stir the fermenting beer or must so as to keep the yeast in suspension so there can be a complete fermentation. This technique is needed when your wort or must gets very cold and the yeast flocculate early. I have only had to do this once.

Secondary Fermentation: The stage of fermentation when the yeast have consumed most of the sugar in the must or wort and begin to go dormant and flocculate. This is when flavors are developed.

Sparge: To rinse the malted grains with hot water after mashing to collect the maximum amount of fermentable sugars in the wort.

Specific Gravity: The density of a liquid usually measured at 60 degrees F. This is a measure of the amount of dissolved solids in a liquid.

Swill: To drink greedily or to excess. An unpalatable liquid, a liquid food fit only for swine, or any major commercial American beer.

This ends the second part of my basic glossary. There will be one more installment complete with sources.

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