

JACK OF ALL BREWS



# The Jabber

July, 2012

THE MONTHLY NEWSLETTER OF  
**JACK OF ALL BREWS**  
HOMEBREW CLUB

ERIC WENTLING - PRESIDENT  
MICHAEL BEHRENDT - VICE PRESIDENT  
TIM ROETS - SECRETARY  
BRYCE EHRMAN - SOCIAL DIRECTOR  
STEVEN MATHISTAD - TREASURER



Cream Ale Champ Keith, haloed in Sterling hops

## July Club Meeting at Tim's

by Eric Wentling

Tim R. was gracious enough to host the July JAB Club Meeting at his place and to serve up some amazing grub. As a dry run for next weekend's Inter-Club Campout he served up some wicked-hot jerk wings and his signature allspice wood smoked jerk pork.

This month we covered a lot of upcoming events and competitions, including

deciding to send Mike Lebben's porter to the AHA Club Only Competition. Our style of the month was cream ales, so I gave a quick run-down of the style and we tried a commercial example (New Glarus Spotted Cow.)

We had six home-brewed examples and the winner of the Golden Mash Paddle for the month was Keith Brady, with Mike Behrendt following close behind. I was totally skunked, but I'm used to it. One of our members, Matt, managed to wheedle a fantastic prize for this contest from one of the Rogue Public Houses which was really a fun addition to the paddle. I actually plan on continuing this tradition with the paddle winner getting a prize each month in the future.

Tim supplied a bottle of the Rogue Voodoo Bacon Donut beer and Liftbridge Biscotti for to award the "Best of the Rest" Mike B's "Prescribed Burn" (a fiery version of his cream ale) and Scott's clean, well-balanced witbier.

Runners-up Scott and Mike B. with beers named after baked goods.



## JAB Calendar

### **August 10 - 6:30 pm Club Meeting at Mike B.'s**

Mike will demo kegging and bottling from a keg. Open  
Mash Paddle.

### **August 12 Byggvir Dropoff Deadline** Get yer swag in Renaissance style!

### **August 25th - 11 a.m. State Fair BOS & Awards Ceremony** Mn Craft Brewers Guild Stage 1265 N. Snelling Ave., St Paul

### **August 25 & 26: Byggvir!!!** Lots of volunteer and judging opportunities!

### **August 26th - 1 p.m. JAB Family Cookout** Rosemount Picnic Grounds - Eden Prairie Bring your own meat and side dishes for pot luck, we'll have grills and a jockey box/fridge for any beers you want to bring.

### **September 14 - 6:30 p.m. September Club Meeting** Location TBD.

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## **JAB Brewcred** July 2012

**Jeff Malek**  
**Gold Medal - Wheat and Hybrid Beers - Blonde Ale**  
2012 IAMNSOB Homebrew Competition - Northwood, IA

**Mike Behrendt**  
**(for CRAZY)**  
**1st Place - Lager**  
**2nd Place - Ales**  
2012 Interclub Campout Contest

**Eric Wentling**  
**1st Place - Belgians**  
2012 Interclub Campout Contest

**Tim Roets**  
**3rd Place - Mead**  
2012 Interclub Campout Contest



Byggvir's just around the corner, and we'd love to see more Jabber entries  
than ever before!

We're constantly amazed every month about the high quality of Jabbers' brews that get poured at meetings...many certain winners  
never get entered.

Don't leave the medals and swag for the usual suspects,  
every Jabber should try to enter a beer under the JAB flag.

I know you're paying people to be critical of your beer, but that's the best part.  
The high-quality scoresheet feedback you get from BJCP Judges is well worth the cost. You'll get great tips in every contest, which  
equals better beer.

If you have questions about which category to enter, get in touch with Tim, Eric or another club member. We'd be glad to taste  
anything and help you conspire.

A photograph showing a blue tray on a wooden bar counter. The tray holds several small glasses filled with different colored beers, ranging from light to dark. In the background, there are more glasses and a person's arm in a red shirt.

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## Montana Brewery Tour - by Bryce Ehrman

The "Brew-Ski" at Lone Peak Brewing

In July, 2012, I visited Montana for both work and play. Along the way, I had the opportunity to visit several local breweries and sample their beers. As many of you know, my wife is currently enrolled in a Physician's Assistant program at Rocky Mountain College in Billings. Billings has a vibrant brewing community, with five microbreweries located with a few blocks of each other downtown. Overall, I had a great time sampling some of Montana's local brews and I also had the opportunity to meet some interesting people along the way. I would highly recommend checking out any of these fine establishments if you happen to be in the area, or simply encourage you to do some beer tourism of your own. Prost!

On my first visit to Billings, I discovered Montana Brewing Company, which opened in 1994 and is a local staple of downtown Billings. It is a single location brewpub, selling growlers and the occasional 750ml special release. Their regular offerings include a Golden Ale, Pale Ale, Amber Ale, and Wheat Ale. After several visits, it is no surprise that every one of their beers has won a major award, including the Great American Beer Festival and the World Beer Cup. They have several award winning seasonal offerings as well. My favorite was "Custer's Last Stout" a wonderfully smooth Oatmeal Stout bursting with chocolate, caramel, and coffee aroma and flavor. The name's a play on words, - the site of the Battle of the Little Bighorn is close by. Another favorite was their Stillwater Rye, brewed with lemon peel, bitter orange peel, coriander, and ginger. Wonderfully balanced and refreshing, with peppery rye and spicy ginger complimenting the citrus.

The next stop on the trip was the Bozeman Brewing Company (BBC) in Bozeman. Slightly off the beaten path in an industrial area of the town, it had a small tap house (no food, just beer!) and a production facility located across the street where they can a few of their regular offerings. Looking to cool off from the 98° heat, I had a Vienna Lager that was clean and crisp with nice caramel character. I also sampled their Bozone Hopzone IPA and took a growler to go. At 7.2% ABV, I was pleased that it was not overly bitter and finished slightly dry.

The last stop that I made was the Lone Peak Brewing Company located in Big Sky. Opened in 2008, Lone Peak is the only brewery in Big Sky and sells growlers and party pigs on site, and 22oz bottles in Montana only. With over a dozen different beers on tap. I struggled in deciding what to get a pint of, so I decided to ask if they offered flights of their beer to sample. Much to my surprise, I was served a "Brew-Ski", a flight of 9 different beers served in half of a downhill ski. As for the beers, I have to admit I was a bit disappointed in some of them as a few had a sharp finish to them. I was trying to discern if it was a fermentation or tap line problem, but after my sixth sample I guess I stopped caring. There were a few notable beers, including their Hippy Highway Oatmeal Stout and a Raspberry Wheat Beer, which had 15lbs of raspberries per barrel. I thought the wife would enjoy that one so I ordered a growler to go and went to my conference. Nice beer, nice color!

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## 2012 Interclub Campout - By Eric Wentling

Every year emissaries from various Minnesota homebrew clubs converge for a weekend of homebrew festivities called the Interclub Campout. Sponsored by a different club each year, Jack Of All Brews - led by Mike Behrendt and Tim Roets - took the reins for this year's event at KOA Jordan.

Friday's festivities raged until 3 AM, but I lamely didn't show up until early Saturday as campers were waking up and mixing bloodies. Jabber Chris German from BSG/Rahr was kind enough to organize a school bus to Rahr for an early morning tour of the facility and new tasting room. Many woke up for the tour, and once the bus returned around noon, things got hopping! Rahr was an awesome host and provided a 50-lb bag of Rahr 2-Row malt to each member of the tour group!



We got right to the JAB beer/mead tasting to determine entries for the campout homebrew competition. With swag and a travelling trophy to show off for the next year. The 2011 Master Of Malt (BOS) winner, Fargo's Susan Ruud, organized the contest. Jabbers gathered around a tippy picnic table to taste and decide which brews would represent JAB in four categories: Ale, Lager, Belgian, and Mead. Mike B.'s excellent beers didn't quite make our cut, so he entered them under CRAZY...and rocked the house with them: 1st for lagers (for the second year running) and 2nd for ales. JAB also got some brewcred...I took first in Belgians, and Tim R. won 3rd place in meads. Did we wear our medals all night like geeks? Of course!

Master Of Malt (BOS) went to MHBA's Al Boyce, a great guy, and JAB member as well.

The incredible amount of beer on tap was certainly a help when it came to socializing with both old and new friends! Had Mike's great IPA several times. Pat Sundberg from Brainerd's soon-to-be-opened Jack Pine Brewery had an IPA and a roasty brown ale that got me excited check out his place when he gets it open.

Our Pit Boss Tim Roets smoked a metric @#%\*-ton of pork shoulder over Jamaican allspice wood all Friday, then started up his dueling Webers for the jerk chicken Saturday. With the help of JAB sous chefs, he got some beans and rice with coconut milk cooking and some slaw to kill the heat. Tim served several hot sauces (many home made!) and pickled condiments to go with the smoky, well-spiced meats. If you missed Tim's Caribbean BBQ at the last two club meetings at his house, you lose! The spice was perfect, and I'm guessing the bar has just been raised for future camp-out dinners.



Over all, a smashing success! Thanks to all the Jabbers and everyone in all of the other clubs who came to help, hang out and drink great beer!

