



HOME BREW CLUB

The Jabber

August, 2012

THE MONTHLY NEWSLETTER OF

JACK OF ALL BREWS HOME BREW CLUB

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

July Club Meeting – by Mike Behrendt



Crappy pic...but haloed Mike B. shines!

JAB's August monthly meeting was held at my house on Friday, August 10th. We didn't take attendance but I recall we had about 12-15 members of Jack of all Brews present.

There were 5 Mash Paddle entries including my bitter on tap, my two and a half year old cider, Tim's Dortmund, Joe's oatmeal stout and Aaron's stout. Even though my cider is not necessarily to BJCP style, it follows Al Boyce's "Beth's Cider" recipe, it won the mash paddle! We then tasted a nice variety of beers brought by all of the members present, and Tim poured some commercial Dortmund Export to compare with his version of that hard-to-find style.

I did a brief demo on how to use a Blichmann Beer Gun to bottle from a keg.

The demo went so well that it inspired Shawn to borrow it to get some entries into RennFest. A prototype club bottle opener was looked at and has been ordered for all current JAB members.

Thanks to everyone who made the trip to Tilted Axis Brewing in my basement in Eden Prairie!

JAB Calendar

The Jabber

Tuesday, September 4 – 7 p.m. Town Hall Brewery, Minneapolis Byggvir Awards Ceremony Club Outing

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Come out to support the JAB award winners...this will be the night that the "Brewer's Choice" award will be announced as well as the medal/swag presentations.

The "Brewer's Choice" winner will have their recipe brewed by Mike Hoops at Town Hall and entered in the 2013 Great American Beer Festival Pro-Am competition.

Tim's BOS Kolsch and Eric's Gold Medal English Barleywine are in the running for the big prize...come out in your JAB colors and support our winners! (Tim is buying the first round...)

Friday, September 14, 6:30 p.m. Club Meeting at Eric's House

Open Mash Paddle this month...State Fair/Byggvir winners are encouraged to enter winners and bring their scoresheets so we can compare our notes with the judges! Tim R. will be doing a demo on his award-winning Historic Beers.

Friday, October 12, 6:30 p.m. "Oktoberfest" Club Meeting at Tim's House

Wear your lederhosen and dirndls to this one for a taste of all things German. Only Oktoberfests are eligible for the Mash Paddle this month... all others are encouraged to bring a commercial German beer for a tasting. Tasty German vittles will be served. Ziggazaggaziggazaggahoyhoyhoy!

Late October/Early November... JAB Wine Barrel Brew Project

Start thinking about brewing for our club barrel-aged beer project. We have decided on brewing a Biere de Garde for the project and will be devising a recipe soon. We'll need 55 gallons plus, so we are looking for JAB brewers to volunteer to help fill it up.

We want to use a clean fermenting yeast at a lower temperature to showcase the fresh barrel flavor, so we'll wait until our basement floors cool off a bit to get started.

JAB 4th Annual Family Cookout by Eric Wentling

On the final day of Renfest, we had our fourth annual Jack Of All Brews Family Cookout! The first year we had this was way back when we were first starting and it was hosted in the back yard of member Brett S. We talked about doing it again for a couple of years and then member Kent O. got us access to a perfect spot for it. This was at The Rosemount Pavilion in Eden Prairie, and includes a large indoor space with outdoor park area for kids to romp. There is a huge gas grill, bathrooms, large cooler, running water, volleyball net, etc.

This year we met again, doing our typical BYOM (bring your own meat) and a side dish to share pot-luck style. Also Dave brought and hooked up the club jockeybox and populated it with a Dale's Pale Ale clone, his amazing session Belgian Tafel Bier, and a mango cider. Later Scott brought a Gratzler made with oak smoked malt to hook up as well. Kent had some bottles of his version of the Dale's to serve up as well...I think I liked the hopping on Dave's slightly more, (Falconer's Flight hop blend,) but both were excellent. I didn't have time to grab a keg since Steven and I were coming straight from Renfest that morning. I had Sj bring some commercial beers including a growler of Town Hall Smoked Porter yumminess.

I had a great time, despite being a bit over-tired from working at Byggvir all weekend. It was really nice to see a few of our earliest members and their spouses too. And kudos to Kent for arranging the building again for us.

Overall we had a low turnout this year, and I'm not sure if it was a lack of interest or just poor timing. This event was actually on our calendar since last year, but I know summers get busy for folks. I would like to get some feedback on if people want to do this again, and also if there is a better way of getting the word out. I'm wondering about trying to get spouse e-mails for "family" events like this and the Holiday party, since they usually do a better job of planning than us male homebrewers. What say you? I know I like the option of having the kids and spouses able to meet all of our members and hang out, rather than just have homebrew club Fridays as something the guys escape to once a month...

Oh, and I totally forgot to take any pictures...told you I was tired!

Byggvir's Big Beer Cup by Eric Wentling

First of all...congrats to all of the Jabbers who won in the State Fair and Byggvir competitions - we had 24 winners between both events!

It was a record year for Byggvir with almost 250 entries. In the past we usually had about 150 entries, making it a small and manageable local competition, partly due to the limited categories.

This competition attracts more new brewers and folks not already involved in the beer judging community around here. This year's big prize - one of the Best Of Show beers will be chosen and brewed by Mike Hoops at Town Hall Brewery for the GABF Pro-Am competition - which also boosted entries! Definitely a nice prize...nice work, Gera, for scoring that one!

Our Cellarmaster, Steven Mathistad, and other volunteers drove all over the Twin Cities picking up all those entries at the drop-off points. This year we had 5 homebrew supply shops as drop-offs, the majority at NB and Midwest.

Steven and I do an initial sort, getting the entries into a rough order by entry number. Then we get a bunch of us to help out with the next steps. It starts out with the big sort - two volunteers help put each section into order and bring them to the labelers in small batches. Two people then remove the entry labels from each beer and put on our stickers with randomly generated numbers to make sure the judging is truly blinded. Each bottle gets a label on the neck and cap.

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JAB Brewcred -August

2012 JAB State Fair Award Winners (9 Ribbons!)

Tim Roets

- 2nd Place - Sour Ales - Berliner Weisse
- 3rd Place - Sour Ales - Happy Doodly Day (Flanders Red)
- 2nd Place - Melomel - Cyser
- 2nd Place - Other Mead - Miel y Jamaica (Hibiscus Metheglin)
- 3rd Place - Other Mead - Smoked Wheat Braggot

Wayne Doucette

- Blue Ribbon - Light Hybrid Beer - Kolsch
- Blue Ribbon - English Brown Ale - English Brown Ale

Mike Lebben

- Blue Ribbon - Porter - Wandering Eye Porter (Robust)

Mike Behrendt

- 2nd Place - English Brown Ale - Tilted Axis Brown

2012 JAB Byggvir Big Beer Cup Winners (15 medals!)

Tim Roets

- Best In Show- Beer - Kolsch
- 1st Place - Historic (Non-hopped) - Herbyweizen
- 2nd Place, - Historic (Hopped) - Old Filthy Porter
- 1st Place - Light Hybrid - Kolsch
- 3rd Place - Belgian and French - Saison Noir
- 2nd Place - Sour Ales - Gueuze
- 2nd Place - Fruit Beer - Cherry Saison

Eric Wentling

- 1st Place - Strong Ales - EBW (English Barleywine)
- 3rd Place - Sour Ales - Sour Loser (Flanders Red)

Mike Lebben

- 2nd Place - Porters - Wandering Eye Porter
- 3rd Place - Spice, Herb and Vegetable Beer - Randy Tart

Gera Exire LaTour

- 2nd Place - Spice, Herb and Vegetable Beer - In a Pickle

Rick Walter

- 2nd Place - Light Hybrid - Kolsch

Keith Brady

- 3rd Place - Traditional Meads - OB Mead (Orange Blossom)

Joe Lushine

- 3rd Place - Specialty Meads - Razzed Egyptian (Raspberry Melomel)



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A small chunk of the entries being prepared at Eric's

Byggvir's Big Beer Cup – continued...

Then it was showtime. We unloaded the car, stocking the beers into big coolers sorted by tasting time and category of judging. Then came a hike through the encroaching quarry parking lot back to the truck to find more permanent parking. Then walking back up the manure-lined goat-path with a stream of Festies to get back in, through the grounds judge.

On Saturday, everyone signed in and the last-minute scramble to fill holes in judging and stewarding took place. There were two rounds of judging, morning and afternoon sessions with a break for organizing/ lunch in the middle. I think the judging went great, with only minor hiccups due to lack of printers, etc.

Again each table was made up of at least one experienced BJCP judge with one or more judges. Most of the flights were a manageable size of 4-7 beers, with larger flights like Stouts and Belgians being split between two or three groups. I judged Scottish and Irish ales for breakfast: malty in the morning is much easier than sours or hoppy beers!

MHBA's Todd Simmons showed up in period garb to brew a batch of Renfest Lambic on his brew stand to appease the crowds, as well as to answer homebrewing questions. I think he did a great job of talking up the hobby and our clubs. For judges' refreshment, there were growlers from Rock Bottom, some beers from our cellars, and a keg of tasty Harriet Wodan Weizen.



Judging away...nice renfrock, Eric!

Again, a lot goes on behind the scenes: Checking in people. Organizing score sheets. Documenting the winners. Cellarmaster getting the right beers chilled and to the right tables. Arranging the flights and the judges. Tracking down sponsors for prizes. Creating t-shirts and posters.

Printing posters. Printing score sheets and pull lists. Hosting sorting and judging at people's homes. Managing social media. Fending off fest-goers who want free samples...thanks to those who helped judge or steward, especially Gera, Eric-Bob (Jeremy,) Brett, Steven, SJ, Wilbur, Jonathan, and Pwadjeur.

After the judging is over we packed everything up, loaded up the cars and headed home. On Sunday...Wash, rinse, repeat! That's right, load the truck up with Sunday's beers, pull out all the First Place winning beers from Friday and Saturday for the BOS round, and head out to the fest before 8 AM. Sunday went pretty much the same, just with less rain. After the last round we had pro-brewers Kris England and Mike Hoops, as well as Pete Rifakes and Joel Stitzel in for Best Of Show judging. Congrats to my JAB homies for winning a lot of bling!

The final award ceremony, prize giveaway, and announcement of Grand Prize will be held at 7 p.m. Sept 8th at Town Hall Brewery with Mike Hoops present! I'm still in the race for the Pro-Am, as is JAB's BOS winner Tim Roets. I'll be there, especially since Tim is giving his first beer BOS win the hole-in-one treatment and is buying the first round for all Jabbers who attend!

Wear your JAB colors and get to Town Hall Sept. 4!!!