



HOMEBREW CLUB

The Jabber

September, 2012

THE MONTHLY NEWSLETTER OF

JACK OF ALL BREWS HOMEBREW CLUB

ERIC WENTLING - PRESIDENT
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TIM ROETS - SECRETARY
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September Club Meeting at Eric's - by Tim Roets

The hits just kept on coming at Eric's house last Friday night for an epic Mash Paddle tasting and bonfire in Eric's backyard!

From the moment Scott tapped me one of his fine Gratzers and I saw the full house of Jabbers and full sheet of Mash Paddle entries, I knew it would be a long night.
No presentation this month.

There were sours, Germans, wacky specialty brews and fine ales being poured everywhere, and it was one of the most hotly contested votes in a long time.

Andrew G. took the prize for his incredible Framboise Lambic, which he had the guts to pour late in the evening after quite a few extreme beers had been poured. Aaron's Galaxy IPA and Stone Ruination clone were both astounding, as was Keith B.'s Citra IPA. Kramer brought his crunkalicious Berrywine and super-hot tomato juice (left it at the party - it's mine, Eric) and Rick was on point as always with the Kolsch and the pickles.

Andrew is devising a club recipe for our Wine Barrel project this fall. Can't wait.



Andrew G - JAB's Smilin' Sourmeister

JAB Calendar

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

Andrew’s working on a proposed recipe as we speak. We’ll need 55 gallons plus, so we are looking for JAB brewers to help fill it up. We want to ferment clean at a lower temperature to showcase the fresh wine barrel flavor, our basement floors will be cool soon!

The BDG will only need to be in be in the barrel for a month or two to get the wine flavor, we’ll also need to do a higher-gravity backup batch for the second go-around and longer aging to get the oak flavor.

Friday, November 9th, 6:30 p.m.
November Club Meeting

Open Mash Paddle, location TBD.

Check out our new JAB bottle opener keychain!



Free for all current members!

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JAB Brewcred - September 2012

Tim Roets - Kolsch

Byggvir’s Big Beer Cup
Mike Hoops’ “Brewer’s Choice” Award

I’m sure you’ve heard that Tim’s Byggvir BOS Kolsch was chosen by Mike Hoops to be brewed at Town Hall, then entered into the Pro Am Competition at the Great American Beer Festival in Denver next year...the prize also includes tickets for Tim and his wife to attend the 2013 GABF...best swag ever, and another great reason to enter homebrew contests!

See Eric’s blog on the ceremony:

<http://www.jackofallbrews.blogspot.com/2012/09/byggvirs-big-wrap-up-ceremony.html>

Lots of fun at Town Hall that night...the amazing samples kept on coming! Congrats to the other JAB Byggvir winners who attended.

Tim’s Kolsch will be brewed at Town Hall next year and will be on tap sometime in August, 2013.

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New Jabber Wayne Doucette has had a great year in 2012 - a co-winner of the Harriet Brewing Handy Andy benefit with Tim Roets, that fine English Brown Ale recipe also got him a 2012 State Fair Blue Ribbon. Wayne also got State Fair Blue this year for his fine Kolsch recipe.

Wayne's meticulous brewing techniques and handcrafted all-grain brew system allows him to have total control over his ingredients and allows him to constantly refine his recipes. His latest focus is on water modification. He's sharing his award-winning English Brown recipe, and also was nice enough to give us a look at his a look at his system and process.

Tim asked me to write something about my brew system and I'm more than happy to share. I first met Tim at Harriet Brewing when we brewed there last spring, it was a lot fun brewing with Tim and I am grateful to Harriet's head brewer/owner Jason and Tim for all the things they taught me.

I use a RIM system for mashing. I built it around a Sabco mash tun, and then added my own heater and controller. I figured it needed a name, so I called it the Mash-O-Matic 2550XL.

I chose the Sabco mash tun because of their Brew Magic system. It's considered one of the best home brew systems on the market and is probably the most expensive turn-key home brew system. Because of the price of their system (\$6000.00), I decided to build my own controller and heater. I used a Watlow PID and some parts I had laying around for the controller. The heater is made from an electric hot water heater element inside a copper tube. The temperature probe in my system is different from most I have seen. Most RIM systems, including Sabco, monitor the outlet of the wort. I had Sabco make me a tri-clamp puck with 1/2" pipe threads to replace the thermometer and used an Omega RTD probe that measures the grain bed itself.

The system works better than I could have expected. Mash temperature typical stays with +/- 1/2 degree during mash. There is no temperature stratification at all in the grain bed. The efficiency is excellent, most batches land around the high 80's and I have hit as high as 96%. Repeatability is a key advantage of a RIM system and the claims made are not exaggerated. You can brew a beer over and over and have it turn out very close each time.

I did have some bugs when I first started; for one the mash needs to be stirred several times in the first 10 minutes. Without stirring, the circulation comes to a trickle. The pump is kept on and the wort is circulated for the entire mash, but I laut and sparge with gravity only.

The main disadvantage is the cost. Even though I built everything, the system cost me around \$1300.00. But the cost could be cut down by using an Igloo cooler type mash tun. The other thing to watch for is astringency and oxidation if the mash is allowed to go over an hour; it doesn't always happen but once in a while I get bit when I do a 90 minute mash.

Well, that's my mash system in a nut shell and it is a work in progress, I am always looking for ways to make it better. If you have any questions you can e-mail me at wdoucette64@gmail.com and I would be happy to answer any questions.

Lastly, I want to thank Tim for his encouragement and for introducing me to The Jack of All Brews.

Cheers and bottoms up,
Wayne Doucette



Wayne's
Brew
System

Wayne Doucette's English Brown Ale (5 1/2 gallons)

(Blue Ribbon - MN SF 2012,

Co-winner, Harriet Brewing
Handy Andy Benefit brew.)

OG 1.060/FG 1.017/Mash Eff. 95%

7 pounds Warminster FM Maris Otter

3/4 pound Briess caramel 40L

3/4 pound Briess caramel 60L

1/2 pound of Belgian Biscuit

2 ounces of Simpson chocolate

Mash at 152F for 1 hour, 10 minute mash out
at 168F

*optional 8 ounces of molasses (1 hour boil)

1 ounce US Goldings (1 hour)

1/2 ounce Cluster (1/2 hour)

Wyeast 1318 London III, pitch and ferment
@ 70F

Bottle with 3/4 cup of dextrose

It was judged to be to be a little too bitter for
the style, but otherwise, a well made beer.

My mash efficiency was pretty high due to
my RIM system and gave me a high original
gravity, if you run this recipe through a
calculator; you can adjust the grain bill to get
the desired OG.

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Mike B. took second at State Fair this year as well as at the Interclub Campout with this smooth English Brown Ale recipe.

Mike reports from his State Fair scoresheets that the beer was judged to be a bit more roasty than sweet, and a bit too hoppy from the early hop additions, but it most certainly made the judges happy, and won Mike a ribbon regardless of the constrictions of BJCP style guidelines.

Mike Behrendt's Northern English Brown Ale (5 Gallons)

- 8 lbs Pale Malt. Maris Otter
(3.0 SRM) - 73.3%
- 1 lb. Caramel/Crystal Malt, 80L
(80.0 SRM) - 9.2%
- 1 lb. Pale Malt, 2-Row UK
(3.0 SRM) - 9.2%
- 8 oz. Caramel/Crystal Malt, 40L
(40.0 SRM) - 4.6%
- 6.1 oz. Chocolate Malt
(350.0 SRM) - 3.5%
- 1/2 oz Black Barley (Stout)
(500.0 SRM) - 0.3%
- .75 oz. East Kent Goldings
(7.2% AA) - 60 min.
- .5 oz. Liberty
(4.3% AA) - 30 min.
- .5 oz. Willamette
(7.5% AA) - 0.0 Min
- 1 pkg London Ale yeast
(White Labs WLP013)

Tim Roets' Tart Cherry Saison has medaled in almost every contest he entered it in, including Mashout 2011/2012, Byggvir and Tim's first MN State Fair Blue Ribbon.

It scored 35 in the 2012 Nationals 1st Round.

His inspiration was to use tart, tannic cherries to imitate a lacto/lambic-infused sour saison.

Tim used more Rye the first time, he reduced the rye and upped the spices in the second brew to highlight the peppery Saison finish.

This recipe uses Tim's old, pre-All Grain method - mashing about 65% of the grain, then using extract to fortify the beer in a late malt addition.

Tim Roets' Tart Cherry Saison - (6 Gallons)

- 3.3 lb jug Pilsen LME
- 1 lb. Extra Light DME
- 4 lbs Belgian Pilsner malt
- 1 lb. Belgian Pale Ale malt
- 8 oz. Belgian Aromatic malt
- 8 oz. Rahr White Wheat malt
- 6 oz. Weyermann CaraFom malt
- 4 oz. each:
 - Weyermann Rye malt
 - Flaked Wheat
 - Flaked Rye
 - German Vienna malt
 - German Munich malt
- 1 tsp. whole Coriander Seed
- 12 whole black peppercorns
- 6 whole dry green peppercorns
- Yeast Nutrient
- 2.5 oz. Styrian Goldings pellets (4.8% AA)
- 2 smackpacks Wyeast 3724 (Belgian Saison)
- 1 qt. Tart Cherry Juice Concentrate
- 3 lbs Whole Cherries w/ pits (slightly smashed to expose pits, then frozen.)

Mash Grains: 152 - 1 hr./170 - 10 min

75 minute boil:

- 1.5 oz. Styrian Goldings (60 min)
- .5 oz. Styrian Goldings (30 min)
- 3.3 lbs Pilsen LME (15 min)
- 1 lb. Extra Light DME - (15 min)
- Yeast Nutrient - (15 min)
- .5 oz Styrian Goldings (10 min)
- Coriander/Peppercorns (5 min)

Ferment warm, towards 70 degrees. Add thawed concentrate, fruit and a bit of nutrient boiled/dissolved in a bit of RO water to secondary, rack and let finish at 70 degrees for at least one month, or until most of the fruit drops. Bottle w/5-6 oz. corn sugar, or keg at 2.5-2.8 volumes to maximize the rocky head. No flavoring needed.

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