



HOME BREW CLUB

The Jabber

October, 2012

THE MONTHLY NEWSLETTER OF

JACK OF ALL BREWS HOMEBREW CLUB

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Oktoberfest Club Meeting - by Tim Roets

German food, good beer and Gemütlichkeit came to Chaska last week, as a couple dozen Jabbers turned Tim Roets' house into a biergarten at the October Jack O All Brews club meeting.

Only Oktoberfest/Marzen styles were eligible for the Mash Paddle this month, and Wayne Doucette won his first paddle - and a giant sack of Rahr malt - with his clean and bready Oktoberfest.



Wayne Doucette - Mash Paddle Winner!

Jon "Kramer" Baldwin won the "Best-of the Rest" with his tangy Gooseberry Wine, beating out Andrew's Belgian with tropical New Zealand hops and Mike L.'s late, but excellent Oktoberfest. Both were 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!)

Wayne also brought a filtered version of his award-winning English Brown Ale, which led to demo on filtering with Mike and Wayne next month!

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JAB Calendar

Friday, November 9th

6:30 p.m.

**November Club Meeting
Mike Lebben's house -
Victoria**

Open Mash Paddle this month. A conversation at last month's meeting about the excellent results that Mike and Wayne Doucette have had in filtering their beer will result in a demo of their results at the November meeting!

Friday, December 14th

6:30 p.m.

**December Club Meeting
Holiday Party/Pot Luck
Location TBD**

Open Mash Paddle again this month. Spouses and significant others are invited, bring a dish to share!

All members should bring a generic "beercentric" gift of about \$20-25 to be put under the tree for the gift exchange!

Check out our new JAB bottle opener keychain!



Free for all current members!



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View from Empire State Building

NYC Brew Review - by Tim Roets



Stumptown Macchiato

My wife, Steff, and I recently had the opportunity enjoy a long weekend in New York City. I popped the question there, and we often return to the Big Apple and take advantage of all that great city has to offer.

My wife usually needs to stay in Midtown Manhattan a few blocks from Central Park for business, which are the priciest and finest hotels that NYC has to offer. We've stayed at many - old chestnuts like the St Regis and the minimalist and trendy London NYC - when it's on the company dime. At over \$700/night for a room there and with three nights on us this trip, we decided to try a more reasonable alternative.

Hence, our uber-cool hipster suite at the Ace Hotel at 29th and Broadway was a pleasant surprise - under \$500 a night for a giant corner suite with a view of Broadway outfitted with reclaimed furniture, a turntable with LP's (they had Trampled by Turtles' latest in the collection) and a nice Epiphone acoustic guitar for my shredding pleasure. Broke a string the second day. The 'mini bar' was a full sized SMEG refrigerator packed with goodies including liters of booze and a 5 liter can of Heineken. Doormen in full slacker regalia - blue work shirt, horn rims, and odd facial hair - instead of the gold brocade monkey-suited staff at the snootier hotels. The location in the Garment/Flatiron District made it simple to get anywhere, with quick access to the Village, Lower East Side, Soho and subways to the boroughs. Tiny rooms start at \$150/night at the Ace...adds some affordable flavor to your NYC trip.

The amenities and people watching were top notch. Up at 6am, I'd hit Stumptown Coffee in the lobby for a couple macchiatos and walk the deserted streets...the light is incredible when New York is at its quietest. Guitar ace Jack White was in line ahead of me one day, looking none to happy or awake. There was also an excellent British-styled, restaurant, The Breslin, and my favorite, the John Dory Oyster Bar. A hipster raw bar with oyster/clam shots and the minerally John Dory Oyster Stout on tap, made by Long Island's fine Blue Point Brewery. My wife hates most dark beers, and liked the minerally Oyster Stout, especially with a dozen bluepoints on ice! The brewery's light and complex Toasted Lager was on tap everywhere. The lobby was essentially a giant, sofa-filled bar with WiFi, and it rocked until the wee hours with DJs spinning ambient dance music. I met Beastie Boys impresario/photographer Ricky Powell on the last night setting up a gallery of his 80s DefJam photos in the lobby.

Given our hipster surroundings, we shied away from the foodie pilgrimages and Broadway shows, donned jeans and t-shirts in the mild weather and explored the city. Museums, greenmarkets and street food for lunch, raw bar at dinner. Simple Italian food in the Village was followed by a Dave Chappelle sighting at the Comedy Cellar. A bomber of Captain Lawrence's crisp, but oddly citrusy Captain's Kolsch satisfied the 2-drink minimum. Just upstate outside Connecticut, Captain Lawrence's Rosso y Marrone - an oak-aged sour with wine grapes - was stunning, and they just released a pumpkin ale with a light hand on the spices and a clean finish.

A quick subway ride to the brownstone-lined hipster epicenter of Williamsburg, Brooklyn was most certainly a high point, capped off with visit to craft-beer pioneer Brooklyn Brewery for a tour and tasting.

The tasting room was packed - five pint tokens for \$20 bucks with excellent delivery pizza available. Good quick tour, for humor alone, if not content. The big takeaway? NYC tap water. It gives New York bagels and pizza their unique flavor and gives beers brewed with it a crisp finish. Brooklyn's Pilsner and Lager (and even Oktoberfest) are excellent examples of this, and Brooklyn Brewery's local competitor Sixpoint Brewery's best seller is a beer called "The Crisp." (It is, and Sixpoint's drinkable uber-IPA called Resin is one of the best 100 IBU beers I've had!)



Brooklyn's Taplist



Other than the sour from Captain Lawrence, the Brewmaster's Reserve beers from Brooklyn Brewery - some only tapped at the brewery - were a revelation. Their Fiat Lux was a hoppy Wit-style with lime peel and coriander intensifying the considerable noble hop bitterness. Brooklyn Companion, an 11% wheatwine, was scarily drinkable and deliciously estery at that gravity! They were also just tapping this years super-smooth seasonal Black Chocolate Stout RIS, which is named for the copious amounts of chocolate malt it is brewed with and uses no chocolate in the recipe. For a jaded vet of many tours, it was nice to finally visit one of the true craft beer pioneers!