Jack Of All Brews

Homebrew Club

The Jabber

November, 2012

THE MONTHLY NEWSLETTER OF

JACK OF ALL BREWS
HOMEBREW CLUB

ERIC WENTLING - PRESIDENT
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November Club Meeting at Mike Lebben's

Mike Lebben's fine basement brewery was the setting for our November JAB meeting this month. Lots of good beers to taste, and Mike and Wayne Doucette put together an interesting and informative presentation on filtering (see Pg. 2-3.)

The Mash Paddle went to Steven Mathistad for the second time this year... posting a win for his tasty American Barleywine (see Recipe.)

Thanks again to Mike and all who attended!

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Filtering options:

There several filters available for home brew use.

One is a pad setup mostly used for wine, the other is a 10" cartridge system based on water filters. The preference for most home brewers is the cartridge system for several reasons. It's easy to setup, filters are easy to find, cheap, reusable and they are not as prone to leaking as the wine filters. A word of caution: Do not use carbon filters as they are "active" and will strip your beer. Sediment filters (non-carbon) are the only acceptable cartridges for beer.

They are two grades of filters available; nominal and absolute. Nominal will remove 60 to 80% of their rated size. For example, 60 to 80% of anything 1 micron in size will be removed with a 1 micron rated filter. An absolute will remove 99% of its rated size and are considered "more efficient".

Absolute filters are very expensive (but more effective) when compared to a nominal filter, but reuse is possible with both types. Back flushing and sanitizing are required to use both types again, however, sanitizing solutions such as Star San can cause damage to the filter membranes. Alcohol (such as cheap vodka) can be used to sanitize or if the filter is rated for autoclave, it can be boiled prior to use. I've attached some links to help you get started.

Once again thanks to Mike for suggesting and hosting this subject and thanks to Tim for "lending" his beer!-W.D

http://www.midwestsupplies.com/midwest-beer-clarity-filter-system.html

http://www.filterstore.com/beer.asp

http://www.ebay.com/itm/WATER-WORLD-1-5-10-20-50-Micron-10-Dirt-Sediment-Water-Filters-50-Pack-/160794763068?pt=Small_Kitchen_Appliances_US&hash=item25701d5f3c

http://www.marinedepot.com/ps_viewitem.aspx?

Filtration Demo at November Club Meeting

by Wayne Doucette

The topic of discussion at the November JAB meeting at Mike Lebben's house was beer filtration. Mike Lebben gave a demonstration of his setup from Midwest. Tim Roets was kind enough to "lend" a beer that could be filtered and so the experiment began.

Tim's Smoked Pumpkin RyePA was tasted before and after the filtering process. The general consensus is that although the beer wasn't completely clear after filtering - lots of protein in the young beer with rye, wheat and pumpkin - the process did improve the flavor somewhat. It would have probably been more effective if the beer were "ice cold" (the colder the better), but Mike's demonstration showed how relatively easy filtering at home can be. Thanks to Mike, as well as Tim for the use of the beer!

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Filtration - by Wayne Doucette

Filtration can be a touchy subject around the homebrew circles. Comments like "beer doesn't need to be clear to be good" or filtering will "strip the flavor and character of the beer" are common. There is a lot truth in that sentiment, home brew beer can be fantastic and brilliantly clear without filtering. So why filter your home brew?

- Flavor stability: The removal of yeast, or at least most of it, will stop or slow the effect it has on beer over longer periods. In a way it locks the flavor in of the beer at a certain point (flavor stability).

- Accelerated maturation: Waiting for all that yeast, proteins and what not to drop out of suspension can be agonizing for a lot us. We want our beer and we want it now. Filtering removes most of the suspended elements out of the beer very quickly. Aging is still important, but we can reduce the time it takes. Nearly every commercial beer is filtered, this allows for the product to be produced quickly without seeing a decrease in quality.

- Improved flavor: Yeast has a biting sort of bitterness that is undesirable in most beers. By removing it you will naturally reduce that bite from the yeast. At a ½ micron nearly all the yeast is removed, but at 5 microns it may only be 40 to 60% removed.

Polyphenols (tannins) are a problem if you do all grain batches, they are leached from the grain husks during the mash/sparge process and are nearly impossible to eliminate. All beer will have some polyphenols, in excess, they can cause astringency and harsh flavors. If you filter, it is much easier to use finings like PVPP's (Divergan F or Polyclar 10). This fining agent is a fine powder made from plastic that is mixed with a small amount of water and then is added to the beer in the secondary. It has an attraction to the electrically charged polyphenols and is later filtered out of the beer, thus improving the overall flavor and mouthfeel of the beer.

- Reduction or removal of yeast/chill haze: There are three different types of haze in beer: chill haze, yeast haze and permanent haze. Without going into a lot of detail, filtering can reduce or eliminate chill and yeast haze, but will have no affect on permanent haze.

So what are the disadvantages?

- Cost and work: Filtering can be just another step which turns fun into work and can be just another way to spend money.

- Over filtering: Filtering too fine can remove some flavor elements of your beer. Anything less than a ½ micron is generally considered too much and a little common sense is needed. Lagers benefit from this fine of filtering, but an oatmeal stout may only need to be filtered at 5 microns or not at all.

- Bottle conditioning not an option: By filtering, the yeast is reduced to the point that carbonating in the bottle is so slow that it is impractical or nearly impossible.

JAB Brewcred - November

Keith Brady

"I Citra My Pants Pale Ale"

Bronze Medal - American Ales
Hoppy Halloween - Fargo, N.D.

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November Mash Paddle Winning Recipe:

American Barleywine - by Steven Mathistad

BJCP Style: American Barleywine
Recipe Type: All Grain
Batch Size: 5 gallons

Target OG 1.120/ Target FG 1.025

Ingredients:

Malt:
18.5 lbs American Two-row
3.5 lbs Vienna Malt
1.25 lbs American Crystal 60L
1.25 lbs American Crystal 40L
12 oz Victory Malt
8 oz Corn Sugar (Dextrose)

Hops:
(all pellets, during boil (time left))

60 min - 1 oz Chinook - AA around 11.4
50 min - 1 oz Chinook
40 min - 1 oz Chinook
30 min - 1 oz Chinook
20 min - 1 oz Chinook
10 min - 1 oz Chinook
post-boil
about 30 min after boil (cooled wort - approx. 70°F) - 1 oz Chinook
dry hop (after 7 days - still in primary) - 1 oz Chinook

Yeast

Wyeast 1056 - American Ale

Mash w/ (1 quart/lb) at 152°F for 90 min
Sparge w/ (2 quart/lb) at 170°F until you have about 6.5 gal
(adjust depending on your typical boil-off)

Boil for 90 min
Add hops at appropriate times
Add Whirlfloc or Irish Moss at 15 min left.

Transfer to secondary at about 14 days, make sure to leave as much hop residue behind in the primary.
Leave in secondary for 6-8 months. (conditioned in basement - temperature ranged from 64-68°F most of the time.)

JAB Calendar

Saturday, Dec 1st - 5 pm
Jab Bowling Outing
at Waconia Lanes

A little Happy Hour kegling with cheap kegs at Waconia Lanes...I believe that several craft beers (and White Russians, naturally) will be 2-for-1! Prizes, too!
Don't f*%# with the Jabber...
Abide with us!

Friday, Dec. 14th - 6:30 pm
Holiday Party at Eric's House

This party is spouse friendly and we encourage having them come to meet the club and hang out with us. We usually do this as a pot luck, so bring something edible to share! We will have a brief talk on home wine making by Jim T. with tastings.

We also have a gift exchange each year at this meeting. If you want to take part then bring a wrapped or bagged beer-related present (one for spouses as well if they want in on the action.) We encourage beers (a bomber of something more rare or fancy; a six pack of something unusual or a mixed pack of something; a 12 pack seasonal sampler of craft beer, something cool from your cellar,) basically something you would be psyched to get. We do the exchange blind, like a white elephant, except you actually want to keep these gifts!

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