

JACK OF ALL BREWS



HOME BREW CLUB

The Jabber

February, 2013

THE MONTHLY NEWSLETTER OF

JACK OF ALL BREWS HOMEBREW CLUB

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

February JAB Meeting at Rahr Bierstube - Shakopee

Thanks to BSG's Chris German and Rahr's Jeff Malek for hosting our February club meeting at the swanky Rahr Bierstube - always our favorite meeting venue!





Fine taps, including Chris' well-blended blond, "German Screw."

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February JAB Meeting at Rahr

Big turnout and lots of action this month - no surprise given the tony surroundings. A half dozen new members joined, a couple of demos, a very competitive Mash Paddle and a ton of new business including our upcoming JAB brew shirts and free swag to start brewing for our Big Belgian Brew in May!

Eric kicked off a meeting with a tasting of several domestic and imported Belgian Dubbels, our Style of the Month. It was a great style to taste first - the balance and complexity of the style and quality of the beers sampled were a good way to hone the palate for more tasting.

Next up, Tim - our resident Eis King - poured some before and after samples of beers made through the "Eising" process, where the beer is frozen, the ice removed to concentrate the beer. The Eised German ales like Weizenbock and Altbier became smoother and mellower and less estery. At well over 20%, the over-the top Wild Eisberry Melomel - the 2013 UMMO Eis Winner - became even more intensely flavored and overwhelmingly fruity.

As for JAB business, we discussed the re-election of our officers, presented our plans for printing club brew shirts and gave out a bunch of free Belgian-style yeast and candi syrup that from White Labs and Candi Syrup, Inc. donated to the club for those participating in our Big Belgian Brew contest in May. Rahr/BSG donated several sacks of malt to our cause as well - thanks again to Chris and Jeff for coordinating, brewing and pouring, hopefully we can make this a yearly event!



Brewcred - Feb. 2012

Tim Roets

Beer Dabbler Homebrew Contest
Gold Medal - Belgian, French
and Sour Ales
"Ned's Cherry" - Cherry Flanders Red

Mike Behrendt

Great Northern BrewHaHa - Duluth
Bronze Medal - Hybrids
"Tilted Axis Steam"

Belatedly,(as he is a new JAB member...)

Josh Welch

Upper Mississippi Mashout
Bronze Medal - Wood-Aged Beer
Oaked Tripel

Welcome!

JAB Big Belgian Brew

Our first club brewing project this year will be to brew a Belgian style to bring to the the May club meeting on May 10th from the following BJCP categories:

Category 16 - Belgian and French Ale

- 16A - Witbier
- 16B - Belgian Pale Ale
- 16C - Saison
- 16D - Bière de Garde
- 16E - Belgian Specialty Ale

Category 18 - Belgian Strong Ale

- 18A - Belgian Blond Ale
- 18B - Belgian Dubbel
- 18C - Belgian Tripel
- 18D - Belgian Golden Strong Ale
- 18E - Belgian Dark Strong Ale

So far, about 15 Jabbers are brewing, and most of the styles are being attempted...could use a few Belgian Pale Ales, Blonds and Bière de Gardes!

We will split the entries into categories, do a full judging session with scoresheets and have some swag for the winners.

Best in Show - the winner of a tasteoff of the first place beers - gets the Mash Paddle.

Thanks to White Labs, Wyeast and Candi Sugar Inc., who donated the yeast and candi sugar we gave away at the February meeting!

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February Mash Paddle Winners: Ben Ducklow & Rob Olheiser - "Black IPA"



The boys should be flexin'...their BIPA - a tough style to get right - beat a tough crowd, including a tiebreaker with Dave M.'s delicious Oaked Scottish as well as strong challenges from Andrew's berrylicious Pacific Gem Doppelsticke and a fine UMMO medalist Tripel with the perfect hint of oak from new member Josh W.

(See Ben and Rob's recipe in The Jabber!)

That sack of grain will be good for a few brews - thanks, Rahr/BSG! - or one REALLY strong Belgian.

JAB Calendar

March 8th - 6:30 pm
Club Meeting at Tim R.'s
Style of the Month: Mead
COC - Barleywines

Tim R. will give a demo on meadmaking techniques, will make a redux of one of his award-winning melomels at the meeting.

March Mash Paddle:

The Lagunitas Brewing Company is sponsoring a homebrew contest exclusively for AHA home-brew clubs in Twin Cities area..

The winning homebrewer (along with 3 others chosen at amongst the entire contest) will win a paid trip to California this coming May 29th-31st to visit the Lagunitas Brewery and have the opportunity to brew a beer (which will be sold back in our Minneapolis/St. Paul market)!

The competition is looking for a beer that 'consumers would enjoy drinking'; no lagers, fruit/spices or herbs can be used and must be made with an American yeast.

If your interested, bring some bottles to share at our next JAB meeting March 8th at Tim R's house. We will then vote as a club the one best beer fitted for this competition.

(The winning brewer will then need to supply a six-pack for official judging before May 3rd, 2013.)

Details at: <http://db.tt/XrZyEVRm>

Also bring your best Barleywine...we'll taste and JAB will enter the best in the AHA COC!

April 12th - 6:30 pm
Club Meeting - Location TBD
Style of the Month:
UK Session Beers
Open Mash Paddle

May 10 - 6:30 pm
Club Meeting - Location TBD
JAB BIG Belgian Brew
Club Homebrew Contest

The Jabber with the Belgian style(BJCP 16 & 18) gets the Mash Paddle this month.

Demo by Andrew G. on making your own Belgian Candi Sugar.

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JAB Brew Shirts

Here are the proofs on the brewshirts, probably less than 10 left at this printing.

It is a black Dickies work shirt with a full color logo the back and a full color detail of the logo on the front. Tres pimpy.



Prices are:

65%/35% Cotton Blend
(w/moisture control & stain release)

Short Sleeve - \$25
Long Sleeve - \$30

Dickies 100% Cotton

Short Sleeve - \$30
Long Sleeve - \$35

XXL - add \$2
XXXL - add \$3

Remember...JAB will embroider your name on your brew shirt if you prepay and are a current member.

Email Tim at troets@comcast.net if you are interested in getting one of the last ones!



Black IPA
February JAB
Mash Paddle Winner
by Ben Ducklow & Rob Olheiser

This was our first time brewing this type of beer and honestly the only second time I've ever had a Black IPA! Seeing Rob and I both love a dark, roasty, malty brew and hops from an IPA, we had to give this a try! Rob and I brewed on my newly built, 'brutus ten'/bench-style brew stand. We used water from the Frederick-Miller spring in Eden Prairie with no alterations to adjust the PH. Seeing we brewed together, we doubled the recipe (and winnings).

6 gallons: OG - 1.070/FG 1.019

12 lb Maris Otter malt
.5 lb Chocolate malt
.5 lb Debittered Black malt
.5 lb Crystal 50/60L malt
.5 lb Carafa Special III malt
.5 CaraMunich 45L malt

Mash schedule:
153 - 60 min/170 - 20 min

The Boil: 60 min
1 oz Columbus hops @ 45 min
1 oz Pacifica hops @ 30 min
.5 oz Simcoe hops @ 30 min
1 oz Pacifica hops @ 5 min
.5 oz Simcoe hops @ 5 min

Cool Fermentation:

We chilled the wort (using a Blichmann plate chiller) which got our final temp down to ~65 degrees. The wort was then aerated with an oxygen stone and an aquarium pump for ~10-15 min followed by the pitching of the yeast (Wyeast #1056 American Ale.) A yeast starter was created a few days earlier, cold crashed and decanted just before the pitch.

It sat in primary (~64 degrees) for 11 days. It was then racked into secondary on top of 1oz Ahtanum and 1oz Simcoe hops. It sat in secondary for ~30 days (~64 degrees), then transferred to keg for forced carbonation. It sat there for about 30 days at ~34 deg F.

-Ben Ducklow

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JAB Wine Barrel Brew

Our JAB wine barrel is coming in ahead of schedule! We'll have it this week, which means we need to get brewing to fill it before it gets nasty and dried out.

Andrew has organized this and will take charge of keeping the barrel in shape. We need volunteers to help us brew a Bière de Garde to fill it...we'll need to brew over 50 gallons of beer!

Please respond to this or send me an e-mail to Eric at if you can help out! We will try all the beers before adding them to the barrel to make sure none are infected. Next time we try a sour!

JABière de Garde - 5 gallons **Recipe by Andrew Gieseke**

9.5 lbs. Pilsner malt
3 lbs. Munich malt
8 oz. Aromatic malt
8 oz. Biscuit malt
6 oz Special B malt

Mash:

150 - 60 min
170 - 10 min

Boil: 75 minutes

1.5 oz Fuggles (goal 20-25 IBU) - 60 min.
0.5 oz Strisselspalt hops at 20 min

Ferment with American Ale yeast of whatever type you want at around 66-68 degrees.

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