



HOME BREW CLUB

The Jabber

March, 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

March Club Meeting - Rahr Malting

It was a great turnout at Rahr Malting in Shakopee for our March 9th meeting, hosted by Rahr and Jack of all Brews' own Chris German.

The meeting was held in the company's oaky and uber-cool new Biergarten, the centerpiece of which was a large oak bar that was the perfect setting for Chris to give his presentation. We're pumped that there is talk of having a meeting there annually.



Chris gave us an excellent presentation on off-flavors he was preparing for a group of Chilean commercial brewers. He poured beer samples "polluted" with four of the off-flavor samples that are part of BJCP Judge and Cicerone training (See Page 4.) Some were nasty - no one was drinking the "earthy" ones - but it was a great education for the senses and a valiant waste of good beer. Thanks, and nice work, Chris!



Congrats to Steven Mathistad,
winner of the
March Mash Paddle Award for his
Russian Imperial Stout!

The black nectar beat out an
incredible selection of over a
dozen great homebrews
and meads that were poured
at the March meeting
at Rahr's Biergarten.

Chris G., Dave L., Dave M.,
Keith B., and Tim R.
all had crowd favorites,
but Steven ran away with it.

He's entered this beer into the
2012 Nationals,
and it's certainly proven that it
will stand up well to strong
competition!

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JAB Calendar

THIS FRIDAY!!!!!!

March 30 - 7 p.m.

Club Tour of Steel Toe Brewing

4848 W. 35th Street, St. Louis Park
(West of the old Midwest Supplies store)

Meet at Four Firkins before the tour,
check forum about dinner @ Granite City afterward.

April 13 - 6:30 p.m.

April Club Meeting (Eric's House)

BJCP Category 9

(Irish Red, Scottish 60/- to 80/- and Scotch Ales.)

by JAB Club Officers

Best homebrew representing category (and Mash Paddle)

will go on to the National Club Only Competition!

(If you haven't brewed one, try to bring a commercial example to share!)

May 5

Big Brew at Eric's

We will be brewing a 10 gallon batch together on Eric's rig,
and are encouraging club members to bring their gear and
set up on the driveway! Email Eric if you are interested.

May 11 - 6:30 p.m.

May Club Meeting (Tim R.'s House)

Blending, Infusions and Beer Cocktails by Tim R.

Bring one of your stouts, light lagers, witbiers, hefeweizens or dry ciders
for experimentation! Caution, brews may be seriously injured!

PLUS - Jerk Barbecue Dry Run for Interclub Cookout.

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JOMEDREW CLUB

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Commercial versions of our April Club Brew BJCP style: Category 9: Scottish and Irish Ale



9C - Scottish Export 80/-

Belhaven Scottish Ale - Export version widget can -
5.2% ABV

Creamy, w/smoky yeast upfront, flashes of butterscotch,
toast, and raisin and a faint finish of peat and hops.

Usually hate "peatiness"...but it works here.

Great nitro-widgit beer...low carbonation and the
creamy head makes it rich without being sweet.

-Tim Roets

9D - Irish Red Ale

O'Hara's Irish Red
12 oz. bottle
4.3% ABV

A pretty nice session beer, on the
lower-gravity end of the BJCP style.

Pretty typical - ruby highlights, nice off-white head,
caramelly upfront with a bit of hops and roasted barley
in the finish. Not spectacular, but a great food beer
that rocked with the corned beef!

(Nice as a "half and half" with Guinness floated on top.)

-T.R.



Rahr's Chris German's off-flavors presentation at the March meeting included samples of these off flavors:

Diacetyl:

Butterscotch, milky, appears early in fermentation, can "clean up" with proper temps and aging

Oxidation:

Papery, stale, improper fermentation and storage.

Isovaleric:

Cheesy, nasty, bad hops?

Earthy:

Foul, rotten, often caused by bad water, malt, hops.

Chris said the best way to minimize off flavors in your beer is to pitch lots of healthy yeast, aerate your wort well and taste everything malt, hops, water - before you brew.

Take that from a maltster who brews a really mean Pilsner!

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The JAB Club T-Shirts are in! Get one.... only \$8 apiece for all current JAB members at the April meeting.



JAB Brewcred

March Mashness - St. Cloud
4 JAB medals!!!

Eric Wentling - Gold (Fruit Beer) & Bronze (Stout)

Dave Manley - Silver (Wood-Aged)

Tim Roets - Bronze (Fruit Melomel)

Eric, Tim and Bryce Ehrman helped judge at the Saturday session as well...nice work!!!



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Northern Florida Beer Tour

by Mike Behrendt - JAB Vice President

A-B Jacksonville Tasting Room

I recently visited 3 brew pubs and a major brewery in Northern Florida, the AIA Ale House in St. Augustine, McGuire's Irish Pub in Destin and River City Brewing Co in Jacksonville. The big one was Anheuser-Busch in Jacksonville. While they all have some 'drinkable' beers, there are some brews that are not very enjoyable and don't use the BJCP Category names correctly.



Taps at AIA Ale House



Beats Al & Alma's, don't it?

AIA is owned by the same parent company as Old Chicago. As the name implies, it's on AIA on the waterfront in St. Augustine at Lion's Bridge. River City is a huge place on the St. Johns River in downtown Jacksonville with live music and a nice place to sit on the patio - great location for an afternoon of boat watching or people watching. The yacht belonging to the owner of the Jacksonville Jaguars was across the river, \$112 million dollars worth. Overall, there was nothing that I'd go back and look for a second time. Most of the brew pubs do a decent job, but you'll find a Red Ale that's really a Pale Ale, a Porter that's much too sweet, etc. You'll drink them, but nothing makes you get excited or want a second pint. My go-to beer turned out to be Yuengling, which was the best available in most restaurants.

The most interesting place to visit was A-B. They do a free 40 minute regular tour and a Brew Master's tour for \$25, which I didn't take. The regular tour is in a viewing gallery above the equipment, while the Brew Master's tour takes you onto the brewery floor. I've seen enough of that up close and personal and just wanted the overview.

There were 9 beers on tap and a few more in bottles in the Tasting Room - Bud, Bud Light, Select 55, Landshark, Bacardi Silver Raz and Sangria, Beck's Dark, etc. The Bacardi Silver line was very interesting. Raz is somewhere between a Framboise and a Raspberry soda, very nice in Florida! Sangria was also refreshing. My favorite overall was Beck's Dark. Landshark is a reasonable lager. When tasted side-by-side with Bud, I just couldn't finish 2 ozs of Bud. It is amazing how they make Bud, but, sorry, I just can't drink it. They claim the difference is that Bud uses rice and Landshark is all malt. The brewery has 6 brew kettles and does 30 batches every 24 hours. I didn't get the statistics on production, but an amazing fact was that they have no storage. Whatever they make gets sent right out the door! The ingredients come in by train and go out by truck. So, overall, Northern Florida has beer, mostly tasty, just don't expect the name to match the actual flavor profile.



Mike's started on a sampler at AIA