

**Next Club Party:  
March 24th**

▶ **Saccharomyces Journal  
February 2007**

# Saccharomyces Journal

## President's Message

*Matt Ruddell*



Well, this may be hard to beat. For my second President's letter (first one in print) I have some really exciting news to share with the club members. Now, it's not often that this space is filled with exciting news I know. To be honest, we aren't really an "exciting news" kind of crowd, so you know this is special.

Many members may recall that we decided last year not to have our annual homebrew competition, the Big Bend Brew Off '07 this year. There were many reasons for this including

lack of excitement in the club about our competition, worry about attracting judges and entries, as well as a feeling of fatigue among some of the senior members of the club who often shoulder most of the responsibility for an event of this magnitude. Some members were even saddened by the fact that we would not be hosting the BBBO this year, I know I was one of them. Well my friends, I am here to tell you to not lose heart.



I received an email last week that contained a very interesting proposal. A proposal would require some long hard thinking and discussion. This was not a decision for me to make alone. I conferred with some of the long time members, and presented the proposal to the Executive Committee. Well, we met, we discussed, and we have decided.

I know I know, get to it already Matt!!

The North Florida Brewer's League will be hosting the first round of the American Homebrewer's Association National Competition for the south region. Entries will be coming into the Den from across the southern states for the chance to advance on to the National Competition in Denver. Judges will be coming from throughout Florida and many other southern states to judge in the competition. We are expecting close to 500 entries which will be judged the weekend of April 21<sup>st</sup> and 22<sup>nd</sup> and we need your help. We will need volunteers to steward the competition, to help set up the site, and to help clean up the site. If you are interested in helping to steward, get in touch with our Head Steward - Michael Johnson. We are still in the VERY EARLY stages of this, so as information become available I will share it with you all.

### Mark Your Calendars

Feb. 2	Beer for AHA club only leaves Home-Brew Den
Feb. 3-4	Hoghtonwne Medieval Faire, Gainesville
Feb. 8	NFBL Meeting English Brown Ales, English Brown, Mild and Scottish Ales
Feb. 8	Entry deadline for AHA Club Only Beer
Feb. 10-11	Best Florida Beer Championships, Tampa
Feb. 15	NFBL Educational Session: Big Beers!
Feb. 22	EC Meeting

### Upcoming Styles

- March: English Bitter Ales: ESB, English Pale, English IPA
- April: Porter
- May: American Ales: American Pale Ale, American Brown Ale, American IPA
- June: Hybrid: Kolsch, Alt, Steam, Wheat



## February Style of the Month: English Browns, Scottish Ales, & Milds

Vince George



The featured styles for this month are English Browns, Scottish Ales, and Milds. I

want to talk about Mild Ales. With last month's talk about brewing big beers, a mild can be a nice change of pace. The words Brown and Mild are two of the oldest terms used to describe English beers. The Mild was most likely consumed fresh without aging which would have brought about further attenuation and an acidic flavor. So compared to the aged or stale

beers, the Mild ale tasted sweeter and milder.

Today, the Mild can be broken down into two subcategories, Pale and Dark, the difference being the use of dark grains; chocolate, black or roast barley in the Dark Mild. The grain bill is pretty simple English 2 row, Crystal malt and maybe some victory in the Pale and Chocolate in the Dark.. Starting gravities should be in the 1.030 to 1.038 range, final gravities in the 1.008 - 1.013 range giving alcohol content in the 2.8 - 4.5%. Hops are straight forward, East Kent Goldings or Fuggles. KEEP THE IBU'S DOWN! We

are looking at 10 – 25 IBU's. Finally for yeast the favorite of mine is English Ale Yeast.

So with commercial Milds being pretty tough to find, you're better off brewing your own. The benefit of brewing your own Mild is that you can turn around a Mild in as little as a week. Yeah, from kettle to keg in a week. And with a little planning you can take the yeast from the five gallons of starter you just made and rack a big beer right on top of that yeast cake. So Milds do have a purpose other than just giving your liver a break.

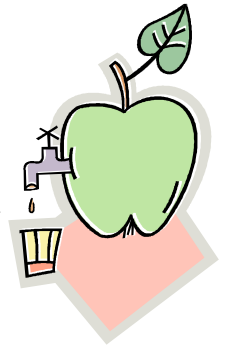
## NFBL Education

Vince George

Alright alright. As your Vice President, I am in charge of education. So here is a question for you. Do you like apples?

I had requested ideas for this years educational sessions and I received some very good feedback. They included: how to taste and judge a beer, sessions on malts, hops, and water, sessions on radical brewing, batch sparging vs fly sparging, making home brewing gadgets, other get togethers to learn hands on brewing, "doctored" beer brewing where you brew off beers and taste the oxidation, infection, or what ever, there was a suggestion for yeast culturing.

As you can see there is a very wide range of topics we can cover. So here is what I would like to see happen this year. First I think we need more interaction between members at the meetings. How are you going to learn if you don't ask questions? There is a wealth of knowledge in the Beef O' Brady's room where we meet. And this isn't just brewing related. Did you know that we have FSU professors, Engineers, Chemists, Computer gurus, Surveyors, Vet techs, Electricians, Artists and a wide range of diverse talent? Here is my challenge to you. At the next meeting, talk to someone outside your little circle. You just might learn something. Second, I like to experiment with brewing. So the doctored brewing sessions or the hands on brewing can maybe held on a Saturday and a follow up session to taste these doctored beers. Personally, I don't mind if you want to come over to my house and brew with me, (I have four Boxers who love to brew as much as I do), but these are brewing sessions not parties. Third, I would like to see you present an educational session. You learn more by doing the research and putting together a small talk than you will just sitting there. And last but certainly not least, I want you to take an active part in this year's educational sessions. I will do my best to help you brew better beer and get the answers to your questions. If you have questions e mail me. So how do you like them apples?



Cheers

## January NFBL Minutes



Outgoing officers attending included Allen Turnage, Matt Ruddell and Randy

Desilet. Incoming officers Matt Ruddell (President), Vince George (Vice-President), Corrigan Loduha (Secretary), Randy Desilet (Treasurer) and Michael Johnson (Publications Coordinator) were introduced.

Executive Committee meetings were briefly discussed, and members were reminded that E.C. meetings are open for any member to attend. Matt and Vince expressed their hopes for fresh

ideas and further expansion of new membership in the coming year, and all were encouraged to contribute suggestions and crazy ideas for club events and educational sessions.

Alicia Wiedenmayor won this month's raffle, an impressive hodgepodge of BIG goodies. Their generous contributors:

Old Nick – Thomas Crawford  
Belhaven Wee Heavy – Vince

George

Bison Chocolate Stout – Walter Liebrich

Left Hand Milk Stout – Emily Boyd

Bell's Cream Stout – Emily Boyd

Negra Modela – Joe Pignatiello

Cooper's Dark Ale – Randy

American Hop Plugs and Yeast Nutrient – Homebrew Den

## Corrigan Loduha

Wine Bucket and Oktoberfest Mugs – Martin Brungard

Vince touched upon many virtues of the style for the month of December, big beers, and he and Matt poured two commercial samples, North Coast Brewing Company's Old Stock Ale and Sierra Nevada's Bigfoot Ale. Nine homebrews followed. Ten fine brewers received written evaluations:

Belgian Strong Dirty Blonde – Joe Pignatiello

Alt – Vince George

American Amber – Jimmy Nelson

Brown Ale – Theo Francis

American Brown – Sean Patronis

Rye Ale – Johann Pautz and Paul Russo

American Pale Ale – Jason Dickey

Coffee Stout – Thomas Crawford and Derek Vollmer

Ginger Mead – Thomas Crawford

## Coconut Club Homebrew

Submitted by Matt Ruddell

Sorry I'm a little late on this one, but I wanted to let you all know that the Miami homebrew club competition is coming up very soon. Stolen from their website:

What is it?

The Coconut Cup homebrew competition began Ten years ago as a challenge between the Miami Area Society of Homebrewers (MASH) and the Ft. Lauderdale Area Brewers (FLAB) homebrewing clubs. Participation over the past 10 years has grown to include other South Florida homebrewing clubs and we have invited homebrewers from all over to participate in our competition. 2007 will be the sixth year that the Coconut Cup will be sanctioned by the American Homebrewers Association.

When is it?

February 17th 2007.

Guidelines and Information

This year's competition will follow the AHA Guidelines for sanctioned competitions. Entries will be accepted from all BJCP Beer and mead Style Categories as well as a special "Coconut Beer" category; categories may be collapsed as necessary. The competition organizers and judges may enter the competition. Entries will be evaluated based on the 2004 BJCP guidelines. Judges may not judge categories in which they have submitted entries.

Entries (two bottles each, 10-22oz) will be due between January 29th, 2007 and February 9th, 2007.

Entires are \$6.00 each and you can pay via check sent in with the entry or via Paypal by followings the electronic submission link below. If you pay via check, please make the check to "Miami Area Society of Homebrewers".

Check out <http://hbd.org/mash/coconut.html> for more information and the online entry.

### You know you're a homebrewer if . . .

- you know 6 different ways to start a siphon
- you've ever had a party where more beer was brewed than was consumed
- you've planned the landscaping at your new house around the location of your Cascade Hop trellis
- the workers at the hardware store ask how the latest homebrew is coming along
- your 4 year old asks Santa for a refractometer for you



## Treasurer's Report

**Balance:** The Club's account balance as of 1/28/07 is \$1469.97.

The Club has 52 active members.

Welcome to new member Mike Hankin and returning members Charles and Denise Howard.

**Membership renewals due January 1, 2007:** Dan MacDonald, Lee Marchman, Heather and Jimmy Nelson, Glenda Atkinson and Sue Higgins.

**Membership renewals due February 1, 2007:** Carol and Buddy Brown, Chris and Joe Pignatiello, Samantha and Jay Wells, Michael Johnson and Allen Turnage.

**Membership renewals due March 1, 2007:** Randy Desilet, Martin Brungard, Dan Marelli, Derek Vollmer and Ross Peck.

Annual membership is \$20 for individuals and \$30 for couples. Please see me at the next meeting with your dues or mail checks to NFBL, PO Box 3325, Tallahassee, FL 32315-3325. Attention Randy Desilet.

**Membership Cards:** Remember that it is important to keep current with your club dues. The NFBL card is used to identify members as being up-to-date with their dues and eligible for discounts at The HomeBrew Den. Only membership cards of active NFBL members will be honored.

## Randy Desilet

### NFBL Stuff For Sale

We have the following supplies available for purchase at our monthly meetings. A good selection of short sleeve t-shirts in blue, green, natural and ash colors (\$15) and a limited selection of short sleeve Henley's (\$20) are in stock. The official NFBL glass beer mugs (\$3) and bumper stickers (\$1) are also available.



Contact Randy for membership info!

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## NFBL January EC Meeting Minutes

**Officers Present:** Matt Ruddell, Vince George, Randy Desilet, Corrigan Loduha, Michael Johnson.

**Also Present:** Sarah Bridegroom, John Larsen, Thomas Crawford, Sean Patronis, Charles Howard.

Randy gave his Treasurer's report, also announcing that as of this month, the club is 51 members strong.

The implications of the recent invitation extended to us by the American Homebrewers Association (AHA) to host the regional trials for this year's National competition was

discussed at length, followed by an unanimous vote to accept.

Sean and Charles were on hand to go over website updates and to examine potential changes/additions to the homepage, including event and member info, email, links, and membership reminders.



Thomas was in attendance also, voicing his hopes in gaining more club interest in BJCP certification this year. The possi-

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## Corrigan Loduha

bility of incorporating another educational session geared toward judging was also considered.

Vince is still accepting ideas and category suggestions for upcoming educational sessions, as well as volunteers to lead them.

Plans to schedule events, parties, and club brews were also deliberated, as were ideas for themes and volunteers to host said events.

Input from members on these issues is vital, so voice your crazy ideas and reasonable suggestions, people! Vince wants YOU to serve your country, er, I mean, your club.

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## International Mead Festival

The International Mead Festival (an event through the **International Mead Association**) is the worlds' largest and most prestigious mead competition and festival. This event hosts both a public tasting of commercial meads and a private judging of commercial and now home made mead, entries.

The event takes place February 9 and 10 at the Sheraton Denver West Hotel. Last year, 30 companies entered 97 meads, while over 200 home meads were entered for the 'Home Mead' competition. For more information, point your browser to: [www.meadfest.com](http://www.meadfest.com).



## Best Florida Beer Competition

The Best Florida Beer Competition at the Florida State Fair and the Club competition are open to all homebrewers in Florida and members of Florida clubs who reside out of state. While it is too late to enter your favorite brew (entry deadline was January 27th, you might still want to go and watch (and partake) of the festivities.

### ***Thursday February 8th***

- 7pm - 11pm: Stogies & Stouts - Dunedin Brewery - Premium cigars, craft beers, and buffet. \$20 in advance or \$25 at the door. Click here for more details.

### ***Saturday February 10th***

- 10am - 4pm: 1st Round Judging of Homebrew Competition - Dunedin Brewery

### ***Sunday February 11th***

- 10am - 5pm: 1st Round Judging of Homebrew Competition - Southern Brewing Supply, Tampa.

### ***Friday February 16th***

- 7pm - 10pm: Try This! Food & Beer Pairing - Southern Brewing Supply, Tampa - Sample a wide selection of beer styles paired with a unique food to complement. \$20 advance, \$25 door. Click here for more details.

### ***Saturday February 17th***

- 9am - 3pm: Best Florida Beer Homebrew Judging. - Yuengling Brewery Hospitality Room, 11111 N. 30th Street, Tampa
- 3pm - 5pm: Best of Show Judging
- 6pm - 9pm: BFBC Homebrew Awards Party - Mr. Dunderbaks - Beer and German food specials, free event. Located at 2222 University Square Mall, Tampa, FL 33612

### ***Saturday February 24th***

- Florida Brewers Guild Festival - Centro Ybor - Sample 100+ Florida craft beers, live music, commemorative samples glass, BFBC Pro-Brewer Awards, and raffle. For details, check out the Florida Brewers Guild website (<http://www.floridabrewersguild.org>)

### ***Sunday February 25th***

- 12pm - 5pm: 8th Annual Brewer's Ball - Skipper's Smokehouse - Enjoy a live band (to be announced), huge breweriana raffle, BFBC awards presentation of 1st, 2nd, 3rd, BOS Pro Comp and Homebrew BOS & Club (Florida Cup), plethora kegs of Gold medal winning beers, Homebrew Keg Competition and food by Skipper's. \$20 advanced, \$25 at door.



### **Host Hotel - Tampa**

- \* Clarion Hotel Busch Gardens
- \* 2701 E.Fowler Avenue.
- \* Tampa, FL 33612
- \* (813) 977-0155

### **Dunedin Hotels**

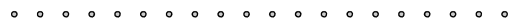
- \* Holiday Inn Express
- \* 975 Broadway St.
- \* Dunedin, FL 34698
- \* (727) 450-1200

- \* Amberlee Motel
- \* 1035 Broadway St.
- \* Dunedin, FL 34698
- \* (727) 733-3228

- \* Best Western Inn Yacht Harbor
- \* 150 Marina Place
- \* Dunedin, FL 34698
- \* (727) 733-4121

**Beer is a wonderful thing.**

*Mission Statement: The North Florida Brewers League is committed to sharing, promoting, and teaching the hobby of homebrewing to both beginners and experienced brewers through community involvement, regular meetings, and the Big Bend Brew Off.*



NFBL  
PO Box 3325  
Tallahassee, FL 32315



**North Florida Brewers League**

**Newsletter submissions** should be sent by the Friday following the full membership meeting to [mdjohnson472@earthlink.net](mailto:mdjohnson472@earthlink.net)

This month's style  
English Brown Ales,  
Scottish Ales, and Milds

## Long Term Calendar

February 8—NFBL meeting  
March 4—Florida Brewers Build Beerfest 207 in Tampa  
March 8—NFBL meeting  
March 24— NFBL Club Party!!  
April 7—Brew Years Eve  
April 12—NFBL NFBL meeting  
May 5—Club Brew/Big Brew in celebration of National Homebrew Day  
May 10—NFBL meeting  
May 12—Hogtown Brewoff competition in Gainesville  
June 14—NFBL meeting  
June 22-24—National Homebrew

Conference in Denver  
July 12—NFBL meeting  
August 4—National Mead Day  
August 9—NFBL Meeting  
August 19—Women's Beer Day



*Be there or be square.*