

**Next Club Party:  
March 24th**

**Saccharomyces Journal  
March 2007**

# Saccharomyces Journal

## President's Message

*Matt Ruddell*



I only really have two more time to approach this subject in the form so I'll go ahead and get it out of the way.

Just TWO months until the National Homebrew Competition first round competition!!! April 21<sup>st</sup> and 22<sup>nd</sup> are the judging dates.

Hopefully everyone got their green newsletters in the mail all about the competition and how you can help. Please don't be shy and step up to the plate and volunteer. There is very little that we need you to do RIGHT THIS SECOND, but we will need your help and support as the event draws nearer. If you feel like you want to help but just can't make the time commitment, think about sponsoring a judge pack or letting us borrow your cooler. There are lots of ways that you can help. If you didn't get your green newsletter, please let me know ASAP so that I can get you the information.

OK, important info that you need to know à April 21<sup>st</sup> and 22<sup>nd</sup> at the Progressive Center 1720 S Gadsden St. We will start early on Saturday and judge all day long. We will start early on Sunday and judge till we drop.

John, Thomas and I went on a recruiting trip disguised as a judging trip down to the Best Florida Beer Challenge in Tampa. The feedback I got from many of the judges was very positive. People are jazzed about having this competition back in Florida, and are excited about coming back to Tallahassee to judge. As many of you already know, we are well known in this state for running an awesome competition and judges are truly excited to be coming. That being said we still have a lot to do to make sure we keep our reputation. No pressure Matt!! This competition will also be part of the Florida Homebrew Competition Circuit which is in it's inaugural year. The circuit is a way to keep track of how Florida brewers and homebrew clubs fare throughout the year at Florida events and award a Florida Homebrewer of the Year and a Florida Homebrew Club of the Year award at the end of the year. Wow, that's a lot of Florida isn't it?

Aside from the NHC we also have a lot of club events coming up. The Spring Party is upon us, and a welcome break from the rigors of NHC planning. See inside and check your emails for more information on the Spring Party and please plan to come, it will be fun.

If you are planning on brewing for the NHC or for the Hog Town Brew Off in Gainesville which is in May you should be brewing NOW!!(BTW, the Gainesville club will be providing a lot of judging and stewarding support to our competition.) I'm in the early planning stages of an idea to have a beer entry run down to Gainesville to eliminate shipping costs for our members and to help boost our clubs participation. Keep in mind, entering beer in these competitions is a great way to get some very skilled judges to evaluate and provide feedback on your beer. You don't always have to enter to win, but you never know. I know Thomas was telling me all weekend that his Scottish ale "sucked", and it took a Gold Medal at the BFBC. At any rate, get those kettles fired up and kick out some brew.

## Mark Your Calendars

March 4	Florida Brewers Guild BeerFest 2006 in Tampa
March 8	English Bitter Ales: ESB, English Pale Ale, English IPA
March 22	NFBL EB Meeting
March 24	NFBL Spring Party
March 31	Springtime Tallahassee
April 20-21	AHA National Homebrew Competition

## Upcoming Styles

- April: Porter
- May: American Ales: American Pale Ale, American Brown Ale, American IPA
- June: Hybrid: Kolsch, Alt, Steam, Wheat
- July: Light Lagers and American Light Ales
- August: Mead and Cider

## March Style of the Month: English Bitter, English Pale Ale, ESB, and English IPA

Sarah Bridgroom



Hi everyone. Sarah here. I'm pitch-hitting for Vince who had to do some unexpected travel-

ing. I'm sure that he would give you a much more interesting story of the British Ale family, as well as much more detailed descriptions of each of the month's featured styles. Instead, you're stuck with me and I'm going to stick to a basic overview of some of the characteristics that are common to English Ales.

This month, the NFBL continues its two-month spotlight on traditional and delicious English Ales. This beer family includes some very popular styles: English Bitter, ESB, English Pale Ale, and English IPA. English ales are quite popular with homebrewers. They are easily reproducible on a homebrew scale, fresh and interesting ingredients are readily available, overall turn-around times are reasonable, and they flat out taste good.

You may recall last month that we featured English Milds, Browns, and some Scottish Ales. This month, we move up the hop and gravity scale to the more bitter cousins of this beer family. Many historians believe that the term "Bitter" has emerged purely as a distinction from "Mild" – referring to the beer's hopping rate. Historically, these terms carried greater distinction in the era of the British tied-house system than they do today, particularly since Milds are not widely brewed – particularly in America.

### BREWING ENGLISH ALES

Although American and British malts, hops, and yeast are similar, they are not in fact identical. British malts taste different from American malt – a bit nutty and soft. They are often slightly darker than American malts. For all-grain brewers, a well-modified 2-row will do the trick. Some brewers add flaked barley or torried wheat for improved head retention. English Ale mashes are pretty straight forward. Single infusion should suffice for most styles.

Extract brewers can obtain some of the English malt character in their beers with the use of Biscuit and/or British crystal malts into their steeping step.

Many English Ale recipes, especially bitter recipes, are front hop loaders. Meaning, they often add the bulk of the hops at the beginning of boils. Dry-hopping is popular among homebrewers of this style, but keep the hop variety delicate. English beer styles are typically less hoppy than their American counterparts, often (but not always) using traditional English hop varieties. Common bittering hop selections include Northern Brewer, Challenger, Target and Goldings. Fuggles and Goldings are likely the two most popular finishing hops used by homebrewers.

Many areas of Britain, and their respective beer styles, are known because of their unique water profiles. More critical to the all-grain brewer than to the extract brewer, water adjustments for this area often include additions of gypsum, Epsom salt, or even common table salt. Adjustments may also include the pre-boiling of brewing water to

remove calcium bicarbonate.

British yeasts are generally not as neutral as those used for American Pale Ales. Almost all British yeast selections will impart distinct and noticeable flavors to your beer. The English Ale and British Ale strain are very popular, but they do have a tighter optimal fermentation temperature range than some other widely used yeasts. If your fermentation temperatures are on the high side, consider either the Burton Ale strain or the dry yeasts strains Nottingham and SafeAle 04 (Whitbred).

Commercial examples of some of this month's featured styles: Fullers ESB; Fullers London Pride; Young's Bitter; Sam Smith Pale Ale; Bass Ale; Red Hook ESB; Sam Smith's India Ale; Fullers IPA; Shipyard Fuggles IPA, Shipyard Old Thumper

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

- If you find that the "Homebrew" budget is larger than your "Grocery" budget in Quicken.
- If you do a protein rest when cooking spaghetti.
- If the local brew supply store knows who you are by voice alone.
- If the majority of your shirts are brewing or beer related.
- If you've ever taken a final gravity reading of a commercial beer.

(To be continued....)

## February NFBL Minutes



Officers Present: Matt Rud- dell, Vince George, Randy De- silet, Corri-

gan Loduha, and Michael John- son.

Plans for the upcoming regional judging for the AHA were dis- cussed at length, including pros- pects for judges, accommo- dations, Beds for Brewers, and possi- ble locations. Michael Johnson accepted volunteers interested in stewarding the event, and mem- bers were urged to email the club with their suggestions and contri- butions.

Speaking of contributions, the raf- fle was HUGE, guys. Everyone and their grandmother brought

something to raffle last month, and nice stuff, too. For anyone who was unable to attend, or for whatever reason did not enter the raffle, well... OK, everybody makes mistakes. But let me tell you, I saw people pulling out twenties for this thing, and be- lieve me, the word 'bargain' would be a sad understatement. HUGE. To everybody who contributed (and to their grandmothers), a sincere thanks. The raffle included:

- Tommy Knocker Maple Nut Brown Ale- Allen Turnage
- Samuel Smith's Nut Brown Ale- Johann Pautz
- Paulaner Salvator Double Bock- Thomas Crawford
- Tilbury's Dutch Brown Ale- Corri- gan
- Rouge Shakespeare Stout- Sarah Bridegroom
- Old Rasputin Imperial Stout- Sarah Bridegroom

## Corri- gan Loduha

- Hornsby Cider- Sarah Bridegroom
- Rogue Mocha Porter- Paul Russo
- Scottish Ale Brewkit- Homebrew Den
- Mild Brew Kit- Homebrew Den
- Button- Homebrew Den
- Samuel Adams keychain/bottleopener- Joe Pignatiello

The winner was Sarah Bridegroom, who generously put the brewkits back up for raffle. The room fell back into suspenseful quiet(sort of) and Carol Brown won the kits in the second drawing.

Commercial beers brought and discussed by Vince included Avery Brewing Co. Ellie's Brown Ale and Belhaven Scottish Ale.

The following members received written evaluations for their homebrews:  
Scottish Sixty Shilling- Thomas Crawford  
English IPA- Courtney Schoen  
Braggott- Thomas Crawford

## 12th Annual Hurricane Blowoff Homebrew Competition

The Palm Beach Draughtsmen will be hosting their 12th Annual Hurri- cane Blowoff Homebrew Competi- tion from March 30th to April 1st. This year's competition will also be jointly hosted by the Treasure Coast Brewmasters. All BJCP categories will be accepted.

Festivities will include judging from 5:00—9:00 on Friday evening at the Howell *El Encanto* in scenic Loxahatchee. Following the judg- ing at 9pm, there'll be a trip to the *Bamboo Room*, in beautiful down- town Lake Worth, to check out the "Roots, Blues and Country Rock" of Bonnie Bishop. Then it will be back to the *El Encanto* to continue the party with a monster-sized bonfire (mother nature permitting) and ales brewed by the *Palm Beach Draughtsmen* exclusively for the *Hurricane Blowoff*. Camping at *El*

*Encanto* is encouraged!

On Saturday, March 31<sup>st</sup>, judging continues at *El Encanto*, from 9:00 am through the afternoon, until we have a best of show winner! We'll also be hosting an afternoon pool- side party at *El Encanto*. Following the poolside festivities, it will be back to *El Encanto* for the *Hurri- cane Party*, which will consist of dinner (\$20), another monster bon- fire and more *Blowoff* brews. We'll also have the usual array of excel- lent raffle items! The award cere- mony will be held on Sunday morn- ing, April 1<sup>st</sup>, at *El Encanto*, starting at 10am sharp. The award cere- mony will be combined with the *Hurricane hangover brew-fast* (\$15). Or, you can purchase an all- event pass in advance for \$30. Tickets (*Bamboo Room* ticket not included) can either be purchased

on-line at the Palm Beach Draughtsmen website ([www.palmbeachdraughtsmen.com](http://www.palmbeachdraughtsmen.com)) or at the *BX Beer Depot* in Lake Worth.

Entries will be accepted starting on March 3rd and must be received by 8pm on March 23<sup>rd</sup>. The entry fees are as follows: single entries are \$6 each, and \$5 each for bulk entries totaling 5 or more. Entries received after March 23<sup>rd</sup> may be accepted at the competition organizer's dis- cretion, at \$12 per entry. Please make checks payable to Palm Beach Draughtsman, Inc. (do not send cash). A completed entry form must accompany every entry. Entry, bottle and judge forms may be completed online or hard copies may be printed at [www.palmbeachdraughtsmen.com](http://www.palmbeachdraughtsmen.com).

## Treasurer's Report

Randy Desilet



**Balance:** The Club's account balance as of 2/25/07 is \$1672.20.

The Club has 50 active mem-

bers.

Welcome to new members Jason Dickey and Alyssa Wiedenmayer. Make a point to introduce yourself to them and personally welcome them to our Club at our next meeting.

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

**Membership renewals due April 1, 2007:** Jon Yeargan and Christopher Sullivan.

**Membership renewals past due:** Lee Marchman, Heather and Jimmy Nelson, Glenda Atkinson, Sue Higgins and Samantha and Jay Wells.

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.

### NFBL Stuff For Sale

If you have notice the world famous NFBL t-shirts being worn at our meeting and wondered where one gets them, they can be purchased. See Randy at the meeting. There is 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.

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## NFBL February EC Meeting Minutes

Corrigan Loduha

### 22 February, 2007. Home of Randy Desilet

Officers Present: Matt Ruddell, Corrigan Loduha, Michael Johnson, and Randy Desilet. Also Present: Thomas and Melissa Crawford and Sarah Bridegroom.

Location for the AHA first round judging was decided, as well as lodging for the judges. Possible locations for socials on Friday and Saturday nights were also considered. The committee planning these efforts is still looking for ideas for

affordable refrigeration trucks and ideas/contributions for gift baskets for the judges.



Website business was also briefly discussed. Members are urged to log onto the site and correct or update their profiles/contact information.

Members dropped a couple of suggestions for a deli-style menu for the spring party. All are encouraged to bring a side dish, salad or dessert to share. Thomas has generously offered to provide some homebrews for the event, and anyone else who is able to bring a brew 'home' or otherwise is certainly appreciated, as there will be not club brew planned for this particular party.

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## NFBL Spring Party!!!

March 24, 2007

This Year's Spring Party will be held at Paul and Melissa's home near Crawfordville. Festivities will begin around 2:00 in the afternoon. Directions are from Tallahassee via S. Adams/Crawfordville hwy. because it is the simplest route and the most well marked in terms of road signs. From South Tallahassee, take Crawfordville Highway (S. Adams) to New Light Church Rd. (this will be just

past Leon sinks, a few miles inside of Wakulla County limits). Turn Right onto New Light Church. Pass church on your right, looking for Hilliardville Rd. on your left, the second left after passing New Light Church. Left on Hilliardville. Follow a couple stiff curves and look for Robin Nest Lane on your left. The house drive is toward the end of the lane on your right, number 39. Look for bal-

loons and the sign, 'Danger: No Trespassing.' If lost, call Melissa, 694-1678 or Paul694-1648. See you there!!



## National Homebrew Competition Update

We're hopeful that all members have received the recent mailing describing the upcoming National Homebrewing Competition event. (If you have not received the mailing, or need additional copies, please let someone know.) We're on track for the big weekend of April 20-22, so please squeeze the NFBL into your calendar if at all possible. We have a few event updates to share with you as well as a few reminders.

The judging location of the Tallahassee Progressive Center has been confirmed. The NFBL will set-up camp at TPC for the weekend to judge hundreds of beers. We are still working on the task of securing a refrigeration truck for the weekend. If you know anyone in the trucking or refrigeration industry, please contact Matt or Thomas.

Don't forget to sign up with Michael Johnson if you can serve as a steward during the weekend. Michael will be coordinating specific correspondence and scheduling for stewards, so we want to get you onto his e-mail list so that we can keep you updated.

As new information becomes available regarding the event, we will update members through e-mail. So, keep an eye on your inbox for bulletins, requests, and updates. Things come up along the way, and e-mail of course is the quickest way for the organizers to reach everyone.

Please contact someone on the competition committee if you have any questions or if you can offer your services or donations. Matt Ruddell, Organizer: ruddellmj@comcast.net  
 Thomas Crawford, Judge Director: crawfow@comcast.net  
 Denise (Karnes) Howard, Registrar: denise.karnes@gmail.com  
 Michael Johnson, Head Steward: mdjohnson472@earthlink.net  
 Sarah Bridegroom; Donations and Gift Packs: sarah@homebrewden.com  
 Melissa Crawford, Beds for Brewers program: mcrawford@comcast.net

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## Alan Eames, "Indiana Jones of Beer," Passes Away

*Author, lecturer was known as 'Indiana Jones of Beer'*

Alan D. Eames, known as the *Indiana Jones of Beer*, died on February 10th in Dummerston, Vt. Eames, 59, was an internationally recognized beer historian, author, consultant, and beer anthropologist. He was the author of *The Secret Life of Beer* and several other books, and wrote articles for many different magazines.

Eames began working in the beer industry, researching beer and writing about it in the 1970's as time interest in non-industrial beer was on the rise. He founded Three Dollar Dewey's in Portland, Maine, one of America's first prominent beer bars.

Mr. Eames was a founding Director of the American Museum of Brewing History and Fine Arts in Ft. Mitchell, Kentucky and a founding Director at Large for the North American Guild of Beer Writers. He lectured often at many institutions such as The New England College of Medicine, The Culinary Institute of America, the Departments of Anthropology at Brown University, University of Georgia, and The United States Botanic Garden in Washington, D.C. Mr. Eames received All About Beer magazine's Lifetime Achievement Award, the only time the award has been given in the magazine's history.

His interest in beer was infectious. He appeared often on National Public Radio, on major TV networks and many other broadcasts, such as Nippon Television's documentary *The World Beer Traveler* for Tokyo Television. He was awarded the Gold Medal for Excellence in Historical Research by the Brewers Association of Europe, which included a travel and study grant to seven countries. He's currently seen on The History Channel's *Modern Marvels - Brewing*.

Eames provided the concepts, historical research and marketing ideas for introducing Xingu Black Beer - owned and imported by Amazon Inc. and his former wife, Anne Latchis. For over 30 years he was a consultant to numerous beer ventures, including notable breweries and importers such as Guinness Imports, Beck's, and Pete's Wicked Ale.

**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 Bitter, English Pale Ale, ESB, and English IPA

## Long Term Calendar

March 4—Florida Brewers Build Beer-fest 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  
September—AHA Club Only Competition: Bock (date to be announced)  
September 13—NFBL meeting  
September 28-30—Great American Beer Festival  
October 11—NFBL meeting  
November 3—Teach a Friend to Homebrew Day  
November 8—NFBL meeting



*Be there or be square.*