

April 20-22  
AHA National First  
Round Judging

Saccharomyces Journal  
April 2007

# Saccharomyces Journal

## President's Message

Matt Ruddell



This is it. This is the month of the National Homebrew Competition First Round. The NHC is taking up a lot of the club business time right now, but I wanted to make sure that some other upcoming events get their due as well.

**AHA Big Brew - May 5th** - This is the weekend that homebrew clubs across the nation brew together. The AHA has created suggested recipes for us to brew, but when have we ever really followed the rules? At any rate, Vince has volunteered to host this as our first club brew of the year. So mark your calendars and be ready to brew with the "Big Dog" himself, Vince! Directions and details will be coming to your email box.

**Hogtown Brew Off - May 12th** - This is the Gainesville homebrew club's competition. The Gainesville club will be here in force in April to help us out, so we need to be sure to reciprocate and send lots of entries and people down to help. I don't have the entry deadline yet, but we will be as a club sending a shipment of entries down via courier (Randy has volunteered) to avoid shipping costs and hassles for the club. I will be sending out more information on this competition as I get it. I fell strongly that we need to support this competition to the best of our ability!

Now, some quick NHC stuff. We still need coolers and case boxes, if you have them bring them to this months meeting or drop them off at my house! I also want to invite and encourage everyone to come out to the Friday Night Social on April 20th at Momo's 1410 Market Street at 7:30PM. We have a lot of cool people coming in from out of town and this is our opportunity to meet and greet them and show our appreciation for them traveling to our town to help support us and our competition.

If you want to enter the NHC, log onto [www.beertown.org](http://www.beertown.org) and register online, print out the computer generated label, rubber band the label to ONE bottle of beer, write a check or scrape together some cash, and drop it off at the Homebrew Den between April 3rd and the 13th. Late entries will NOT be accepted so don't put it off.

We still need Stewards. Get it touch with Michael ([mdjohnson472@earthlink.net](mailto:mdjohnson472@earthlink.net)) and sign up. Do this NOW! We need stewards in place as soon as possible. If you can only make it one day, or even just a half a day, email Michael and let him know.

All right, that's all for now. If we survive the NHC First round April 20th - 22nd I'll do this letter again next month!

Mark Your Calendars	
April 2-13	Entries accepted for AHA Nationals first round
April 12	NFBL Meeting
April 20-22	AHA National Homebrew Competition First Round Judging
April 26	NFBL EB Meeting
May 5	Club Brew/Big Brew in celebration of National Homebrew Day
May 10	NFBL Meeting

### 2006 National Homebrew Competition Facts

**Number of Entries:** 4,548

**Number of Entries that Advanced to 2nd**

**Round:** 639

**Number of Categories Evaluated:** 29

**Number of Regional Judging Sites:** 10  
(8 U.S. sites, 1 Canadian site, 1 Cider site)

**Number of Brewers Entered:** 1,067

**Number of States that Participated:** 47  
states - plus Washington, D.C. , 6 Canadian Provinces and Sweden!

### Upcoming Styles

- 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
- September: Stout

## March Style of the Month: Porter

Vince George



Here is the scoop on porters borrowed from the internet:

Porter is a style of beer in the ale family which has a dark colour. It was developed in the 18th century, originally from the use of highly dried brown malt, a roast malt aroma and hop bitterness. It is generally brewed with soft rather than hard water. Strong Porter was called "Stout Porter", which was later shortened to just "Stout". Guinness Extra Stout was originally called "Extra Superior Porter" and was only given the name Extra Stout in 1840. In 1802, a writer named John Feltham wrote a version of the history of porter that has been repeated hundreds of times since. Unfortunately, very little of Feltham's story is backed up by contemporary evidence. His account is based upon a letter written by Obadiah Poundage (who had worked for decades in the London brewing trade) in the 1760s. Unfortunately, Feltham badly misinterpreted parts of the text, mainly due to his unfamiliarity with 18th century brewing terminology. Feltham claimed that in 18th century London a popular beverage called "three threads" was made consisting of a third of a pint each of ale, beer and *twopenny* (the strongest beer, costing tuppence a quart). About 1730, Feltham said, a brewer called Harwood made a single beer called *Entire* which recreated the flavour of "three threads", and which became known as "porter". It took its name from its popularity with the thousands of street and river porters (but not market porters) of London, who drank it to refresh themselves as they carried goods and parcels off and on ships in the Thames and around the streets of England's capital.

Porter is actually mentioned as early as 1721, but no writer before Feltham says it was made to replicate "three threads". Instead, it seems to be a more-aged development of the brown beers already being made in London.

Before 1700, London brewers sent out their beer very young and any aging was either performed by the publican or a dealer. Porter was the first beer to be aged at the brewery and despatched in a condition fit to be drunk immediately. It was the first beer that could be made on any big scale, and the London porter brewers, such as Whitbread, Truman, Parsons and Thrale, achieved great success financially.

Early London Porters were strong beers by modern standards. Early trials with the hydrometer in the 1770's recorded Porter as having an OG (original gravity) of 1071° and 6.6% ABV. Increased taxation during the Napoleonic War pushed its gravity down to around 1055°, where it remained for the rest of the 19th century. The huge popularity of the style prompted brewers to produce Porters in a wide variety of strengths. These started with Single Stout Porter at around 1066°, Double Stout Porter (such as Guinness) at 1072°, Triple Stout Porter at 1078° and Imperial Stout Porter at 1095° and more. As the 19th century progressed the Porter suffix was gradually dropped. British brewers, however, continued to use Porter as the generic term for both Porters and Stouts.

The large London Porter breweries pioneered many technological advances, such as the use of the thermometer (about 1760) and the hydrometer (1770). The use of the latter was to transform the nature of Porter. The first Porters were brewed from 100% Brown Malt. Now brewers were able to accurately measure the yield of the malt they used, it was noticed that Brown Malt, though cheaper than Pale Malt, only produced about two thirds as much fermentable material. When the malt tax was increased to help pay for the Napoleonic War, brewers had an incentive to use less malt. Their solution was to use a proportion of Pale Malt and add colouring to obtain the expected hue. When a law was passed

in 1816 allowing only malt and hops to be used in the production of beer (a sort of British Reinheitsgebot) they were left in a quandry. Their problem was solved by Wheeler's invention of the almost black patent malt in 1817. It was now possible to brew Porter from 95% Pale Malt and 5% patent malt, though most London brewers continued to use some Brown Malt for flavour.

Until about 1800, all London Porter was matured in large vats (often holding several hundred barrels) for between six and eighteen months before being racked into smaller casks to be delivered to pubs. It was discovered that it was unnecessary to age all Porter. A small quantity of highly aged beer (18 months or more) mixed with fresh or "mild" Porter produced a flavour similar to that of aged beer. It was a cheaper method of producing Porter, as less beer needed to be stored for long periods. The normal blend was around two parts young beer to one part old.

After 1860, as the popularity of both Porter and the aged taste began to wane, Porter was increasingly sold "mild". In the final decades of the century many breweries discontinued their Porter, though continued to brew one or two stouts. Those which did still persist with Porter brewed it weaker and with fewer hops. Between 1860 and 1914 the gravity dropped from 1055° to 1040° and the hopping rate from two pounds to one pound per 36 gallon barrel. It was a mere shadow of the beer which had once been so respected and admired.

During the First World War in Britain, shortages of grain led to restrictions on the production of strong beer. Less strict rules were applied in Ireland allowing Irish brewers such as Guinness to take advantage and dominate the bottled Stout market. However, most English breweries continued to brew

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## March NFBL Minutes



8 March 2007- Beef O' Brady's

Officers Present: Matt Rud-

dell, Vince George, Corrigan Loduha, Randy Desilet, and Michael Johnson.

Matt announced the chosen location of the upcoming AHA event (Progressive Center) and reminded everyone that we are still trying to work out refrigeration needs. Vince told us that he will be holding an April educational session, so look for details from him on that. The styles for the month of March were English Bitters, English Pale Ale, ESB, and English IPA. Vince poured two commercial examples: Avery's ESB and Shipyard Fuggles IPA. There

was an enormous raffle again this month, once again requiring the drama of two drawings. Raffle booty:

- Highland Kashmir IPA- Ross Beck
- Blithering Idiot Barley Wine- Walter Liebrich
- Duck Rabbit Porter- Walter Liebrich
- Flying Dog Road Dog Porter- Randy Desilet
- Steelhead Extra Stout- Sarah Bridegroom
- Hacker Pschorr Oktoberfest- Sarah Bridegroom
- Tommyknocker Maple Nut Brown Ale- Sarah Bridegroom
- Molson Premium Lager- Buddy
- Sierra Nevada Pale Ale- Joe Pignatiello
- Barney Flats Oatmeal Stout- Stuart Davis and Emily Boyd
- English Bitter Brew Kit- Homebrew Den

Raffle Winner: John Larsen

## Corrigan Loduha

Brew Kit Winner: Martin Brungard

The following homebrews received written evaluations for their efforts:

- English Bitter- Allen Turnage
- American Brown- Martin Brungard
- English Barley Wine- Matt Ruddell

## Hoppy Easter!



D.Rewer 2005

## Porters (Continued from Page 2)

draught stouts until Second World War and beyond. They were considerably weaker than the pre-war versions (down from 1055-1060° to 1040-1042°) and around the strength that Porter had been in 1914. Porter, with its strength slot now occupied by Single Stout, slowly withered away. The last English Porters were brewed around 1940.

Bart Sinnott of Dublin, whose father had three pubs in that city, always said that the name porter came from a mistake at a brewery in London where the malt was burned or partly burned and what came out after the brewing was finished was black. Unsure as to what to do the brewery gave this black beer to the porters who distributed the beer to the pubs to drink themselves as the brewery did not think that one could sell this mistake. The rest is history. A nice story, but certainly not true. Several other beer styles - Dortmund Export, for example - have similar tales

of "accidents" to explain their origin.

Porter was first brewed in Ireland in 1776 as a reaction to the increasingly large imports of the beer from London. Guinness introduced theirs in 1778, and continued to brew ale as well until 1799. In Ireland, especially Dublin, the drink was known as "plain porter" or just "plain". This is the drink referred to in the famous refrain of Flann O'Brien's poem "The Workman's Friend": "A pint of plain is your only man." It is also mentioned in the Saw Doctors song "Hay Wrap", where the protagonist claims "I'd kill for a pint of porter". By contrast, extra-strong porter was called *Stout Porter* and eventually became what is today stout. The last Guinness Irish Porter was produced in 1974, though a beer named "Plain Porter" is still brewed by the Porterhouse micro-brewery in Dublin.

Stout grew into its own recognised style. but there is still much debate to-

day on whether this division is appropriate. Usually the deciding factor in whether a particular ale is a porter or a stout is strength. After the invention of malted barley roasted until black, also known as patent malt, in 1817, to impart a darker colour, which also gives a distinct burnt taste to the beer, Irish brewers dropped the use of brown malt, using patent malt and pale malt only, while English brewers continued using some brown malt, giving a difference in style between English and Irish porters and stouts. Stouts sometimes also use roast barley, unmalted barley roasted black, that can impart a flavour of coffee.

So what the hell is one to make of all of this "historical" mumbo jumbo? I don't really know but I do know how to make a great Porter and if you're interested come on out to the next educational session and then you'll know too.

## Treasurer's Report



**Balance:** The Club's account balance as of 3/25/07 is \$1728.22. The Club received \$1450.00 to

cover the expenses for the AHA National Homebrewing Competition. This amount is not included in the Club's balance.

The Club has 51 active members.

Welcome to new members Brian and Jennifer Hall and Chris Sella. Make a point to introduce yourselves to them and personally welcome them to our Club at our next meeting.

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

**Membership renewals due May, 2007:** Robbie Laub and Wesley Burch.

**Membership renewals past due:** Lee Marchman, Heather and Jimmy Nelson, Glenda Atkinson, Sue Higgins, Samantha and Jay Wells, Dan Marcelli, Derek Vollmer and Ross Beck.

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.

## 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**  
We have Club t-shirts (\$15), Henley shirts (\$20) and glass beer mugs (\$3) available at our monthly meeting. See Randy at the meeting for the selection.

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## NFBL February EC Meeting Minutes

22 March—EC Meeting

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

Plans for upcoming AHA event were discussed, including available amenities at the Progressive Center. We will be allowed enough refrigeration within the building for all beer entries as well as lunch for the judges. Matt is still accepting mini coolers, beer cases, and six-pack holders for storing/transporting entries. If you would like to receive the same cooler

as lent, be sure to label your name clearly.

The possibility of a brew party at Vince's house in honor of National Homebrewer's day was also discussed at length. Vince said yes.

Otherwise, nothing important was deliberated, and the meeting broke up when everybody got bored and/or tired.

## Corrigan Loduha



The Easter Bunny:  
The morning after.

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## American Craft Beer Week

### Celebrate the Flavor and Diversity of American Craft Beer!

May 14-20, 2007 is designated as a time for all legal-drinking-age Americans to explore and celebrate the flavorful beverages produced by our small, traditional and independent brewers. Craft brewers produce flavorful beers that combine classic European recipes with bold American innovation.



## Got Bilk? Japanese brewery uses milk to brew new style beer

A Japanese brewery has produced a low-malt beer with milk, suggesting that this would help dairy farmers get rid of surplus milk. Bilk goes on sale today. Japanese brewer Abashiri Beer, began selling its new product, Bilk, in January. "It's got a fruity taste, so it will probably go well with sweets as well," said Kaori Takahashi of Nakashibetsu. When local dairies realized there was an oversupply of milk last March, the son of the manager of a liquor store in Nakashibetsu, whose main industry is dairy farming, suggested the idea of beer-milk to Abashiri.

"Bilk" - a combination of "milk" and "beer" - is about 30 percent milk. It also contains hops, and the production process does not differ much from that of regular beer, he said. The brewery had to take special care in production, because milk has a low boiling point. It describes the beverage-to-be as looking like tea with milk during fermentation, but more the color of beer afterwards.

The production manager first opposed the idea, saying that fermentation would be difficult because of the high starch content in milk. It took several tests to come up with the final product, which will be sold only in Nakashibetsu. Bilk is only available at six local shops or by mail order, but Nakahara is currently out of stock due to heavy media attention. Don't worry if you can't get hold of any, though: Nakahara also sells beer brewed from another major Hokkaido product - **potatoes**.

### Beer Trivia!

**What is the Most Expensive Beer in the World?**

**Answer:** It's called "Tutankhamen" and is prepared according to the recipe recovered by a group of University of Cambridge archaeologists in Queen Nefertiti's Temple of the Sun in Egypt. It costs US \$52 a bottle, and is produced in limited and numbered edition.

**What country has the most individual beer brands?**

**Answer:** That would be Belgium, with 400.

**From what part of brewing did the term "rule of thumb" originate?**

**Answer:** Before the advent of thermometers, brewers tested the temperature of their maturing brews with their thumbs: too cold, and the yeast wouldn't grow, too hot, and it would die.

**Who was the first American to brew lager type beer?**

**Answer:** The first US lager was brewed in 1840 by John Wagner, who had a small brewery in the back of his house on St. John Street in Philadelphia. Wagner brought the first lager yeast to the United States from a brewery in Bavaria.

**What is Cenosilicaphobia the fear of?**

**Answer:** Fear of an empty glass

**What is brew master in Latin?**

**Answer:** braxator

**Explain the roots of the Scandinavian toast, sköl.**

**Answer:** The familiar Scandinavian toast sköl derives from scole, the drinking bowl shaped like the upper half of a human skull. Originally, these bowls were fashioned from the actual skulls of enemy killed in battle.

**What king is known as the "patron saint of beer?"**

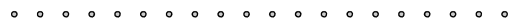
**Answer:** King Gambrinus (not to be confused with St. Arnold, the patron saint of brewing).

**What was the length of Prohibition?**

**Answer:** Prohibition lasted 13 years, 10 months, 19 days, 17 hours, 32 1/2 minutes

**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:  
**Porter**

## Long Term Calendar

- 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
- December 1—Walk the Line Barleywine Festival in Dunedin, Fl.
- December 13—NFBL meeting



*Be there or be square.*