

June 14  
NFBL Meeting

Saccharomyces Journal  
June 2007

# Saccharomyces Journal

## President's Message

Matt Ruddell



There are times when I wonder about people's perspective. When I was brewing professionally, people would often find it odd to see me **without** a beer in my hand. Even when I was mashing in 700 pounds of grain at 7 in the morning people would inquire where my morning beer was. I had a very clear rule for myself; I did not drink while I was brewing. Perhaps it was the fact that I was dealing with several hundred gallons of boiling hot liquid that was to become several hundred gallons of beer and one slip up could send it all down the drain. Perhaps it was the importance of diligent sanitation required in the brewery. The exception I made to this, was that I always had one beer with lunch. Any other activities in the brewery, other than brew day activities, were often performed with a beer in hand. It is strange to me that now that I am no longer brewing professionally that I often have to stop and ponder whether or not it is acceptable to pour myself a pint.

So just when is the right time to enjoy a beer?

Is it in the morning?

There is a wonderful sounding German breakfast of weiswurst, a pretzel and a weissbier. The light fruity/spicy flavor of a Belgian wit would go very nicely with eggs, toast and slices of melons. Perhaps a nice pint of a good roasty creamy stout with your bagel would hit the spot.

Is it at lunch?

A nice ham sandwich and a pint of pale ale would make me very happy at lunch. The traditional workers lunch of England the Ploughman's Lunch with a thick slice of meat, a hunk of cheese, a loaf of good crusty bread, some pickles and a pint of bitter certainly would be nice to enjoy.

We all know it is great at a backyard barbecue or a finely crafted dinner party is a great time to enjoy a beer. Beer goes with good food anytime day or night. Why then does our society look down upon enjoying a beer in the morning or weekday afternoon, but seem to tolerate the excessive drinking that takes place in the evening?

Often when I am out at a restaurant for lunch with my work colleagues I wish that I could enjoy a beer. Perhaps the conversation about work would take a different turn, or a new idea for that project we are working on would come out of it. Instead, the consumption of a beer during lunch is looked down upon. There may be no written policy prohibiting it but as we all know some of the strongest policies are the unwritten and unspoken policies.

An argument for a beer with lunch:

In the day and age of fast paced high stress jobs perhaps it would be advantageous for our workers to feel more relaxed and calm when they return from lunch. Perhaps it would help us digest our food more efficiently if we allow the moderate alcohol content in beer to calm our nerves and relax our digestive system. Perhaps we could reduce the amount of digestive problems such as acid reflux if we could lower our stress level with an afternoon beer.

There are those who would argue "alcohol clouds the mind and affects your decisions." That may be true in some cases, but the relatively moderate alcohol content in beer can be consumed by adults who are in control of their faculties and know their boundaries and have little to no effect on their cognitive capabilities. It is a shame that the enjoyment of a beer with lunch on a Tuesday

### Mark Your Calendars

June 14	NFBL Meeting
June 17	Father's Day
June 23	Summer Party! Allen Turnage's House
June 21-23	National Homebrew Conference
June 28	Exec. Board Meeting
July 12	NFBL Meeting
July 26	Exec. Board Meeting

### Upcoming Styles

- July: Light Lagers and American Light Ales
- August: Mead and Cider
- September: Stout
- October: Fruit, Veg, Spice Beers and Dark Lagers
- November: Belgians
- December: Holiday Beers & "Best and Worst" of the year

# Treasurer's Report Randy Desilet



### Membership renewals past due:

Samantha and Jay Wells, Dan Marcelli, 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.

**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) and Henley shirts (\$20) available at our monthly meeting. See Randy at the meeting for the selection.

**Balance:** The Club's account balance as of 5/30/07 is \$1244.10. We exhausted the advance money that we received from AHA for conducting the Regional National Homebrewing Competition and are requesting additional reimbursement. Our treasury should receive additional funds in the near future. The Club has 51 active members.

### NFBL Summer Party!!

The NFBL Summer Party will be held on June 23 at the home of Allen Turnage.

The festivities will start at 2:00 pm. Food will be cooked and consumed around 6:00 or so. Bring a swim suit and be prepared for some seriously competitive croquet.

We will be drinking the club brews that were made at Vince's house plus whatever anyone else brings to share. The club provided the main dish, so please plan to bring a side dish to share. Hope to see you there.



## May 10 NFBL Minutes

## Corrigan Loduha

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

This month's meeting began with Vince weighing the differences between English Pale Ales and American Pale Ales, and quickly progressed to a free-for-all concerning the distinction between a "red" ale and an "amber" ale. Once we all settled down we tasted two commercial examples, a Red Seal Ale, and Avery's Red Point Amber. So typical of us, just flying off the handle like that over a color, but we are bunch that must pay very close attention to detail. As for Vince, we'll cut him a little slack this time- he just got that new job over at Sub-

way and the stress is starting to show. Hang in there, Vince!

### Raffle Items

- Sierra Nevada Pale Ale- Joe Pignatiello
- Sierra Nevada IPA- Thomas Crawford
- Liberty Ale- Johann Pautz
- Shipyard IPA- Johann Pautz
- Flying Dog IPA- Chris Sella
- Full Sail IPA- Chris Sella
- Sam Adams Black Lager- Courtney Schoen
- Mississippi Mud- Courtney Schoen
- Avery's IPA- Randy Desilet
- Rogue American Amber- Vince George
- Oberon Ale- Homebrew Den
- Bell's Wheat Ale- Homebrew Den

La Fin Du Monde- Homebrew Den  
Low-Gravity Pale Ale Kit, two pilsner glasses, and some of those neat magnet thingies- Homebrew Den

### Homebrews

- Pale Ale- Chris Kennedy
- Rye IPA- Chris Kennedy
- American Amber- Johann Pautz
- American Brown Ale- Allen Turnage
- Imperial IPA- Buddy Brown
- Smoked Porter- Thomas Crawford
- Southern English Brown Ale- Thomas Crawford
- Belgian Double- Thomas Crawford



President's Message (contined from page 1)

should be looked down upon or even forbidden because there are people who will abuse it.

The other part of my question is even more troubling. Why do we tolerate the excessive drinking that takes place in the evening hours? It is as if when the sun goes the blind fold comes over society's watchful eye. I could go out with the same coworkers in the evening and have three beers and suffer no social ridicule. Why it that? What is it about the night time? Does the darkness hide our shame? Is the night less critical of our behavior? What is the real difference between the drunk during the day and the drunk at night?

Perhaps if we as a society understood that alcohol is not evil if we practiced the moderate consumption and enjoyment of it. Maybe if we realized that quality is much more important than quantity. Perhaps if instead of focusing so much attention on the prohibition of alcohol and taught the responsible use of alcohol to ourselves and our children... who knows. I think that we need to change our attitude about alcohol consumption.

# June Style of the Month

# Vince George

The California Common, or Steam Beer, is a unique 100% American style lager. It's usually brewed with a special strain of lager yeast that works better at warmer temperatures. This method dates back to the late 1800's in California when refrigeration was a great luxury. The brewers back then had to improvise to cool the beer down, so shallow fermenters were used. So in a way the lager yeast was trained to ferment quicker at warmer temperatures. Today's examples are light amber to tawny in color, medium bodied with a malty character. Mildly fruity with an assertive hop bitterness.

Anchor Brewing Co. trademarked the term "Steam Beer" and as such all other beers must be legally referred to as "California Common."

Jack London refers to steam beer in his "alcoholic memoir," John Barleycorn, in a passage explaining how he started drinking in late-1880s San Francisco:

The first day I worked in the bowling alley, the bar-keeper, according to custom, called us boys up to have a drink after we had been setting up pins for several hours. The others asked for beer. I said I'd take ginger ale. The boys snickered, and I noticed the barkeeper favoured me with a strange, searching scrutiny. Nevertheless, he opened a bottle of ginger ale. Afterward, back in the alleys, in the pauses between games, the boys enlightened me. I had offended the barkeeper. A bottle of ginger ale cost the saloon ever so much more than a glass of steam beer; and it was up to me, if I wanted to hold my job, to drink beer.

As a budding writer, "a wild band of young revolutionists invited me as the guest of honour to a beer bust" and was challenged to a drinking contest.

I'd show them, the young rascals.... These unlicked cubs who thought they could out-drink *me!* Faugh! it was steam beer. I had learned more expensive brews. Not for years had I drunk steam beer...

**Kölsch** is a local beer speciality, brewed in Cologne, Germany. It is a clear beer with a bright yellow hue, and it has a prominent, but not extreme, hoppiness. It is less bitter than the German *standard* beer, Pils. Furthermore, Kölsch is a top-fermented beer (an ale), meaning that it is fermented rather quickly at 15 to 20°

C (60 to 68°F) causing the yeast to rise to the top, while Pils is a bottom-fermented beer (a lager) fermented slowly at much colder temperatures. Kölsch yeast is often confused with a bottom-fermenting yeast because of its relatively low fermentation temperature. Although Kölsch ferments colder than most ales, it is definitely an ale

Because of the now-friendly rivalry between Köln and Altbier-producing cities, particularly Düsseldorf, one can purchase PC keyboards in Köln with a "Kölsch key", instead of an "Alt" key.

**Altbier** (often abbreviated to *Alt*) is the name given to a form of pale ale that originated in Düsseldorf and the Rhineland region in Germany.

The name *Altbier*, which literally means *old beer*, referring to the pre-lager brewing method of using a warm top-fermenting yeast and darker malts. Over time the Alt yeast adjusted to lower temperatures, and the Alt brewers would store or lager the beer after fermentation, leading to a cleaner, crisper beer than is the norm for an ale.

Everybody loves his home country  
That's why we obviously love the beach along the Rhine  
Where the old castle tower is standing that is where we are at home  
As we cannot be without beer we quickly shout out:  
[Chorus]  
Well, are we in the Woods? Where is our Altbier?  
We in Düsseldorf have the longest bar in the world, yeahyeahyeahyeahyeah  
Well, are we in the Woods? Where is our Altbier?  
Where is the hero that orders a round with his money?  
Let's go for a guys tour along the beautiful Ahr  
Let's drink burgundy only, well that's obvious  
But once midnight comes around our desire will be huge  
for a glass of beer from the Altbier barrel and the whole group starts to sing



## NFBL May 24 EC Meeting Minutes

Briefly Discussed: NHC competition- Would we host again if given the opportunity?

Discussed At Length: A summer Club Brew- When? What kind of beer? What can we do to make our fall party less "sucky" than last year?(if you like, substitute "sucky" for "more people" or "more beer")

Briefly Discussed: summer party at Alen's house- WHOOOO!

Discussed At Length: ideas for educational sessions- Where? What kinds? What do people want to learn more about?

Discussed Hardly At All: our next big event to participate in- What's going on this summer? What competitions are coming up?

Discussed Not At All: French Maid outfits

## Corrigan Loduha



**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



NFBL  
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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:

Hybrid: Kolsch, Alt,  
Steam, Wheat

## Long Term Calendar

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 18—AHA Club-Only Competition—Strong Ale  
August 19—Women's Beer Day  
September 13—NFBL meeting  
September 22—Commander SAAZ Interplanetary Homebrew Blastoff  
September 28-30—Great American Beer Festival

October 9—AHA Club Only Competition: Bock  
October 11—NFBL meeting  
October 27—Sunshine Challenge  
November 3—Teach a Friend to Homebrew Day  
November 8—NFBL meeting  
December 2—Walk the Line Barley-wine and Strong Ale Stumble in Dunedin, Fl.  
December 13—NFBL meeting



*Be there or be square.*