

July 12
NFBL Meeting

Saccharomyces Journal
July 2007

Saccharomyces Journal

President's Message

Matt Ruddell



When it rains it pours.

I have received two offers from two different organizations lately who want the NFBL to be a part of their big fundraising functions. For some of you this may hearken back to the days of old and the Oktoberfest celebrations the NFBL used to host. For the many newer members, a little background:

Many years ago, the club would partner with a charity organization and put on one heck of a fund raising party called Oktoberfest. The charity would collect donations; we would serve homebrew and provide lots of entertainment and fun. It was a win-win as all the money went to a charity and we got our name and cause out in the community. And it was a big deal attracting hundreds if not thousands of people. So big in fact, that it drew some unwanted attention from a state governmental agency. Needless to say, the unwanted attention spelled the end of our Oktoberfest celebration.

The EC has for years been trying to come up with some event to replace the Oktoberfest and to fulfill the "Serving the community through volunteerism" part of our club activities. Perhaps these events are just the ticket.

That being said, I have begun a dialogue with each of these organizations about the NFBL's involvement in their functions. There are very few details as of right now, but I plan to keep the club membership informed for one simple reason. If we decide to participate, we will need lots and lots of volunteers for these events. This means volunteers brewing, volunteers performing administrative tasks, volunteers serving beer, volunteers spending time and energy to make these events work. I cannot ask the same people over and over to volunteer, so we will need more members to participate in meaningful ways if we want to pursue these events. I believe that if we decide that both these events are worthwhile we can participate in both, if the volunteers are there.

As I said, I am in early discussions with these organizations and am trying to nail down what they want from us and what we get in return. The organizations are the Rotary Club and Elder Care and their events are scheduled for October/November. Please feel free to email me with feedback or general thoughts about these organizations and these events (ruddellmj@comcast.net). Also, please log onto the website (www.nfbl.org) and make sure your email address is correct as I will be emailing information about these events as it becomes available. If you have trouble with the website, email me.

Mark Your Calendars

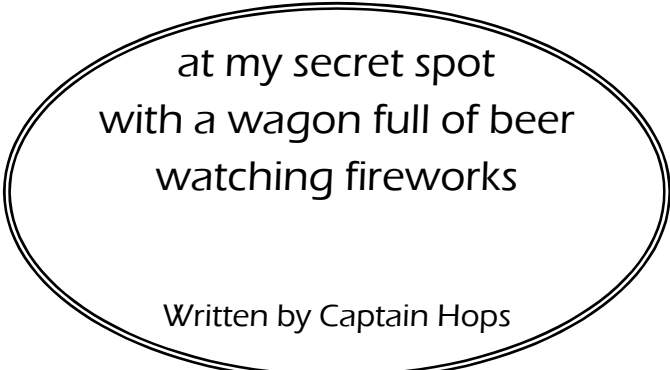
June 12	NFBL Meeting
July 26	Exec. Board Meeting
July 28	Club Brew
Aug. 4	National Mead Day
Aug. 9	NFBL Meeting
Aug. 19	Women's Beer Day
Aug. 23	Exec. Board Meeting
Sept. 13	NFBL Meeting

Upcoming Styles

- 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
- January: Big Beers

Although this newsletter will reach our membership after the Fourth of July, I couldn't help but share this little Haiku I found on the Beer Daily Haiku website:

BeerDailyHaiku.com



at my secret spot
with a wagon full of beer
watching fireworks

Written by Captain Hops

Treasurer's Report Randy Desilet



our members who donate raffle items and those who enthusiastically buy tickets can the raffles be successful. The Club has 55 active members.

Welcome to new members Chesea and Jason French and Melisa and Matt Saxey.

Membership renewal due July 2007:

Darrell Thompson

Membership renewals past due:

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), Henley shirts (\$20) and bumper stickers (\$1), available at our monthly meeting. See Randy at the meeting for the selection.



Balance: The Club's account balance as of 7/2/07 is \$1144.64. We should be receiving about a \$500 reimbursement from AHA for conducting the Regional National Homebrewing Competition. The \$117 collected from our June Raffle was the most this year. The raffle money defrays the cost of the tasting session of our monthly meets and supports our other activities. Only through the generosity of

June 14 NFBL Minutes

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

This month's style was a hybrid which included Kolsch, Alt, Steam, and Wheat beers. The commercial examples brought by Matt for tasting were a Weihenstephaner and an Anchor Steam. Several members contributed either homebrews or items to raffle appropriate to the above styles.

Items for Raffle:
Oktoberfest Spaten- Randy Desilet
Anchor Steam- Chris Sella
Abita Pilsner- Johann Pautz
Organic Revolution Imperial IPA- Allen Turnage
New Glarus Spotted Cow- Jerry Swerczek
Bell's Pale Ale- Jerry Swerczek
Great Lakes Edmund Fitzgerald- Jerry Swerczek
Sprecher Black Bavarian Style- Jerry Swerczek

Sierra Nevada Stout- Paul Hooke
Handmade Mash Paddle- Thomas Crawford

Items Contributed by our Homebrewers:
Kolsch- Allen Turnage
Chocolate Porter- Jason Dickey
Kolsch- Randy Desilet
Whit- Martin Brungard
Strawberry Wheat- Thomas Crawford
Berliner Weiss- Thomas Crawford
Peated Porter- Jimmy Nelson

Corrigan Loduha

NFBL June 28 EC Meeting Minutes

Officers Present: Matt Ruddell, Randy Desilet, Michael Johnson, Corrigan Loduha. And also Sarah Bridegroom.

Committee discussed upcoming club brew and styles we'd like to see included. New style/feedback sheets for club meetings were showcased as well. Members also talked about possible upcoming events to be considered for our participation.

Next Club Brew: July 28!
Home of Michael Johnson.
We'll be brewing two
Octoberfest Beers!
Watch your e-mail for
directions and more
information....

Corrigan Loduha



July Style of the Month

Vince George

Light Lagers and American Light Ales

A blind man enters a bar, he finds his way to a bar stool and orders a drink. After sitting there for awhile, he yells to the bartender, "Hey, you wanna hear a blonde joke?"

The bar immediately falls absolutely quiet. In a very deep, husky voice, the woman next to him says, "Before you tell that joke, sir, you should know five things...."

- 1 - The bartender is a blonde girl.
 - 2 - The bouncer is a blonde gal.
 - 3 - I'm a 6 feet tall, 200 pound blonde woman with a black belt in karate.
 - 4 - The woman sitting next to me is blonde and is a professional weightlifter.
 - 5 - The lady to your right is a blonde and is a professional wrestler.
- Now think about it seriously, Mister. Do you still wanna tell that joke?"

The blind man thinks for a second, shakes his head, and declares, "Nah, not if I'm gonna have to explain it five times."

Thank you, thank you very much. And I'll bet you thought this month was going to be the run of the mill mass marketing bashing of BMC and the macro swills they produce. Hang on kiddies we have a lot of ground to cover and I have to get this to Michael before he does some mass marketing bashing on my BWA.

The styles for this month are light Lagers and American light ales. I don't know what the hell those are but if I had to venture a guess I would say Munich Helles, Cream ale, Pre-prohibition lager and maybe a Classic American Pilsner and Vienna lager. I guess you could throw in a Blonde ale as well. These beers are fairly light in color but certainly not flavor. Now for some history taken from various web sites.

Beginning in the sixteenth century (or possibly even earlier) Bavarian brewers were required by law to brew beer only during the cooler months of the year. In order to have beer available during the hot summer months, beers would be stored in caves and stone cellars, often under blocks of ice.

In the period 1820-1830, a brewer named Gabriel Sedlmayr II the Younger, whose family was running the Spaten Brewery in Bavaria went around Europe to improve his brewing skills. When he returned, he used what he had learned to get a more stable and consistent lager beer. The Bavarian lager was still different from the widely-known modern lager; due to the hardness of Munich water it was quite dark.

The new recipe of the improved lager beer spread quickly over Europe. In particular Sedlmayr's friend Anton Dreher used the new lagering technique to improve the Viennese beer in 1840-1841. The Viennese water enabled the use of lighter malts, giving the beer an amber-red rich color.

The new recipe reached Bohemia, too, and the technique was further improved. In 1842, in the town of Plzeň, a 29-year-old Bavarian brewer Josef Groll tried the new lagering recipe using a different malt with the local water, which was much softer than Munich or even Viennese water: the resultant beer had a very bright golden color. This new kind of beer, which became known

as Pilsener or Pilsner, had a huge success and spread all over Europe.

In the Americas the Pittsburgh Brewing Company developed the first non-European Lager in 1861 in Pittsburgh. That's Pennsylvania, yeah!



Helles is a pale lager brewed in Munich. It has a light golden color and is similar in style to pilsener only less hoppy and more malty. The most famous brand abroad is Löwenbräu (although Munich locals often consider it as being at the lower end of the spectrum of the seven traditional Munich Helles brands). Most famous in Munich itself would be Augustiner Bräu, which is also the oldest Brewery still operating in Munich (established 1328) The word Helles is short for Hellbier or Helles Bier (meaning pale beer), in order to distinguish it from Dunkelbier or Dunkles Bier (dark beer), which is another type of beer typical for the region, being darker in color and sweeter than Helles.

The American pilsner or "classic American pilsner" is a direct descendant of the American lager, but is brewed in a distinct fashion. The technique was developed in the 19th century by German immigrants in response to the barley that was available to them in the United States. American six-row barley had a higher tannic acid and protein content and had greater husk per weight than the continental European barleys. In addition, the Tettnanger and Saaz hops of Europe were not available. Therefore, the grain mixture was adjusted by adding up to 30% corn to the barley malt mash. However, the beer was brewed to full-fledged European strength and to the practices of a pale lager style. The result was a full-bodied and slightly sweet beverage that can be immediately distinguished from its less flavourful descendant. The style was commercially destroyed by Prohibition, (those bastards) and when beer production resumed in the USA, it was a lighter, thirst-quenching style with up to 50% corn or rice content that came to dominate the market.

According to the BJCP a Cream ale or also referred to as a "creamer," is related to American lagers. They are generally brewed to be light and refreshing with a straw to pale golden color. Hop and malt flavor is usually subdued but some breweries give them a more assertive character. Two examples are [Genesee Cream Ale] (made by High Falls Brewing) and Little Kings Cream Ale (by Hudepohl-Schoenling Brewing.)

While cream ales are top-fermented ales, they typically undergo an extended period of cold-conditioning or lagering after primary fermentation is complete. This reduces fruity esters and gives the beer a cleaner flavor. Some examples also have a lager yeast added for the cold-conditioning stage or are mixes of ales and lagers. Adjuncts such as maize and rice are used to lighten the body and flavor although there are all-malt examples avail-

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able.

Smooth flow (also known as "cream flow" or just "smooth") is the name brewers give to beers pressurized with nitrogen; either from a can or bottle with a widget, or from a pressurized keg. (No Cor-rigan, it isn't brewed with cream corn).

Blonde ales, also called golden ales range in color from that of straw to golden blonde. They are clear, crisp, and dry, with low-to-medium bitterness and aroma from hops, and some sweetness from malt. Fruitness from esters may be perceived but do not dominate the flavor or aroma. A lighter body from higher carbonation may be noticed. The lightness in the use of hops and malt can make blonde ales a good introduction to craft industry beers for consumers only familiar with mass-marketed beers.

This concludes the history lesson for today. If you are interested in brewing any of these beers let me give you some suggestions. You have to control the temperature of fermentation which may be tough if you don't ferment in a temperature controlled chest freezer or refrigerator. The yeasts used in these styles like it cold, roughly 45 – 65 F depending on the style and yeast used. Then comes the conditioning phase, remember as my buddy Benny F said, "Patience is a virtue." He knew all about Pre-prohibition lagers. In this conditioning phase any sulphery compounds and

any diacetyl produced is consumed by a process called magic. Another point is to boil your wort without a lid due to DMS. Dimethyl sulfides (DMS), like diacetyl in ales, is common in many light lagers and is considered to be part of the character. DMS is produced in the wort during the boil by the reduction of another compound, S-methyl-methionine (SMM), which is itself produced during malting. When a malt is roasted or toasted, the SMM is reduced beforehand and does not manifest as DMS in the wort, which explains why it is more prevalent in pale lagers which use lightly roasted or toasted malts like Vienna. In other styles, DMS is a common off-flavor, and can be caused by poor brewing practices or bacterial infections.

Got it? Just like any of your beers that you brew if you take your time and be mindful of what you are doing you can brew these styles. And to prove it to you, I'm going to brew my first Classic American Pilsner and a Pre-prohibition lager in a couple of weeks, now if I can do it I know damn well you can too. Cheers!

Just a quick note on the education sessions, if anyone is interested in hosting and presenting a topic please let me know, val-george@earthlink.net. We have 6 months left in the year and there were some really good ideas. I can't do these by myself and I am asking for volunteers to step up. They can be on any brewing related topic and are very casual. I will help out if you need.

Beer in Wood: The Old is New Again

Reprinted from AppellationBeer.com

You already knew this, but this beer in wood thing isn't exactly new. For centuries brewers fermented and conditioned their beer in wood because they had no alternative.

And some didn't quit that long ago.

Wisconsin and Minnesota newspapers are carrying a story about the challenge the the Wisconsin Historical Society has in figuring out what to do with a couple of 100-barrel (3,100 gallons) casks donated by Stevens Point Brewery in Steven Point. Some were used until 1995.

Stevens Point Brewery had 28 "vats" in various sizes to get rid of when it switched from wood to steel. Some were converted into hot tubs or pizza ovens.

Dixie Brewing in New Orleans was still aging some of its beer in 1912-vintage Cyprus wood tanks until Hurricane Katrina shut down the brewery in 2005. Dixie is rebuilding, but it seems unlikely the tanks will be used again.

Dixie only phased out its wooden fermenters in 1987.

The photo below was taken in Bube's Brewery in Mount Joy, Pa., in 1995 - before a microbrewery opened within the complex. I came across these wooden fermenters when I walked through an unmarked door in the basement. I'm not sure if you can visit this area these days. (Perhaps Lew Bryson can tell us).

Back to Wisconsin, where the story is about the challenge Joe Kapler, museum curator for the historical society, faced in finding a place to store two 9-foot-by-8-foot vats.

In the long run they will be displayed at the historical society in Madison in an exhibition on beer-making.

"You can talk until you're blue in the face about the history of brewing in Wisconsin, and words and images are indispensable. But objects, in their intimacy, or their scale in this case, help people connect with things on a tactile

level," he said.

"Just having these two objects will go a long way in telling the story."

Beer history. Preserve when you have a chance.



NFBL Member Wins Bronze Medal at AHA Nationals

Congratulations are in order for Thomas Crawford on his Bronze Medal at the American Homebrewers Association's 2007 National Homebrew Competition, category 15: German Wheat and Rye Beer!!

More than 5,000 entries were submitted to the world's largest beer competition, the 2007 National Homebrew Competition. The top winners from twenty-eight style categories were awarded bronze, silver, and gold medals. Winners were announced at the 29th annual National Homebrewers Conference Grand Banquet Awards Ceremony in Denver, Colorado.

The National Homebrew Competition, the largest beer competition in the world; saw a greater amount of entries this year than ever with a record breaking 5,052 entries from 1,172 homebrewers. Last year the number of entries was 4,548 from 1,067 homebrewers.

The North Florida Brewers League played a key role in this year's competition, hosting the regional judging for the AHA's Southern Region. Judges and stewards from Florida, Georgia, and Alabama met in Tallahassee to judge over 500 entries over a two-day period. Regional judging is conducted in ten regions, where judges rate the beers, ciders, and meads on a scale of 1-50. The first round of judging selects the top three regional winners for each of the 28 style categories that advance to the second round of judging, which took place at the AHA's National Homebrewers Conference in Denver, Colorado June 21-23, 2007.



NINKASI AWARD

(Winningest Brewer in the Second Round)
Sponsored by the Boston Beer Company

Jamil Zainasheff
Elk Grove, CA
QUAFF

HOME BREW CLUB OF THE YEAR

Sponsored by Coopers Brew Products

Saint Paul Homebrewers Club
Saint Paul, MN

HOME BREWER OF THE YEAR **(Best of Show Beer)**

Sponsored by Muntons P.L.C.

Richard Skains
Rocky River, OH
Category 23A Alder Smoked Bock with Chipotle Peppers

MEADMAKER OF THE YEAR **(Best of Show Mead)**

Sponsored by Redstone Meadery

Steve Fletty
Falcon Heights, MN
Saint Paul Homebrewers Club
Category 25B Orange Blossom Riesling Pymment

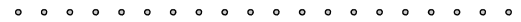
CIDERMAKER OF THE YEAR **(Best of Show Cider)**

Sponsored by Woodchuck Draft Cider

Joseph Franconi
Red Hook, NY
Hudson Valley Homebrewers
Category 27 English Cider

For a complete list winners in all 28 categories, go to
http://www.beertown.org/events/nhc/2007_winners.html

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
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

Long Term Calendar

July 12—NFBL meeting
July 21—NFBL Club Brew
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

This month’s style:

Light Lagers and American Light Ales



Be there or be square.