

September 13  
NFBL Meeting

Saccharomyces Journal  
September 2007

# Saccharomyces Journal

President's Message

Matt Ruddell



Two things to cover this month. 1) Charity events and 2) Club officer elections

The NFBL is participating in two separate charity events this year. The ElderCare Oktoberfest will be held on Oct 12<sup>th</sup> and the Sunrise Rotary Club Brew Fest will be on November 10<sup>th</sup>. We as a club will be providing

beer and beer education at each of these events. I want to remind everyone that all the proceeds from these events go to charitable organizations. The organizers for these events are Corrigan and Randy and if they approach you to volunteer please consider volunteering your brew or time or both for these charitable events. For more info on the Rotary please see [www.rotary.org](http://www.rotary.org) or [brewfesttallahassee.com](http://brewfesttallahassee.com). For more info on ElderCare please see [www.ecsbigbend.org](http://www.ecsbigbend.org). These both look like fun events to participate in.

Starting this month (September) we will be calling for nominations for next years club officers. The offices we will need to fill are: President, Vice President, Secretary, Treasurer, and Publication Coordinator. The President's primary responsibility is to conduct the monthly club meetings and the executive committee member meetings which are also held monthly. The President is also often called on to represent the club at functions and to serve as the public "face" of the club. The Vice President's primary responsibilities are educational activities. Choosing the commercial examples we sample at each club meeting, overseeing any educational sessions, and filling in for the President at meetings as necessary. The Secretary keeps minutes at the meetings and does various other record keeping. The Treasurer minds the club finances and wields the mighty check book. The Publications coordinator works on and publishes the monthly newsletter.

Nominations for all these offices will take place at the September and October meetings and we will be voting on these in November. Michael Johnston has been appointed the nomination committee of one role so if you want to nominate someone (even yourself!) please do so. We should have forms at this months meeting or feel free to email Michael.

## Mark Your Calendars

Sept. 13	NFBL Meeting
Sept. 27	Exec. Board Meeting
Sept. 28—30	Great American Beer Festival
Oct. 11	NFBL Meeting
Oct. 13	GABF Pro-Am Competition
Oct. 20	NFBL Party
Oct. 25	Exec. Board Meeting
Oct. 27	Sunshine Challenge

## Upcoming Styles

- October: Fruit, Veg, Spice Beers and Dark Lagers
- November: Belgians
- December: Holiday Beers & "Best and Worst" of the year
- January: Big Beers
- February: English Brown Ales, Scottish Ales, and Milds.
- March: English Bitter Ales: ESB, English Pale, English IPA

## Treasurer's Report Randy Desilet

**Balance:** The Club's account balance as of 8/23/07 is **\$1683.36**. We received the reimbursement from AHA for conducting the Regional National Homebrewing Competition. The Club broke even with the expenses on the Competition. The Club has **57 active members**.

Welcome back to **Sue Higgins** and **Glenda Atkinson**. **Craig Mangum** is our newest member.

### Membership renewals due September 2007:

**Walter Liebrich**  
**Orin Walker**

### Membership renewals due October 2007:

**Amy and Vince George**  
**Kari and Errin Pichard**  
**Matt Ruddell**  
**Melissa and Thomas Crawford**

### Membership renewals past due:

**Wesley Burch**

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.

## August 9 NFBL Minutes

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

August is the month I look forward to all year long, MEADS(and ciders)!!!! Vince brought some very nice Hornsby's for us to taste, but we all knew what we had come for and we had to proceed very quickly to the homebrew tasting portion of the meeting. My sincerest sympathies to those who were unable to attend. This was the one meeting that most of us would drown our own mothers before missing, and our brewers came with some really fantastic specimens. We also had another spectacular raffle...

### Raffle Items:

Lithuanian Mead- Chris Sella  
Camelot Mead- Darrell  
Raspberry Mead (homebrew)- Christopher Sullivan  
Blackbeard Amber Ale- Buddy and Carol  
Strongarm Ruby Red Ale- Theo Francis  
Gaffel Kolsch- Sarah Bridegroom  
Kasteel Belgian Triple- Sarah Bridegroom  
Cottonwood IPA- Sarah Bridegroom  
Belle's Third Coast Ale- Sarah Bridegroom  
Belhaven Scottish Ale- Sarah Bridegroom  
La Fin Du Monde- Sarah Bridegroom  
Homebrew Den Coupon- Glenda Atkinson and Sue Higgins  
Williamsburg Ale Werks Wheat Ale- Randy

## Corrigan Loduha

Desilet  
Hobgoblin Dark English Ale- Matt and Melisa Saxey

### Homebrewers:

Louisiana Wildflower Mead #1- Corrigan Loduha  
Louisiana Wildflower Mead #2- Derek Vollmer  
Orange Blossom Mead- Paul Reiner  
Tupelo Mead- Charles Howard  
Hurricane Pear Mead- Christopher Sullivan  
Cyser- Johann Pautz  
Raspberry Mead- Christopher Sullivan  
Scotch Braggot- Allen Turnage

## NFBL July 26 EC Meeting Minutes

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

This was a long meeting... As you know, there are two big charity events coming up that we are planning for, both requiring large amounts of beer. We discussed plans for the Elder Care Oktoberfest event(Oct. 12) that is being organized by Randy. This event will require probably 5 or 6 homebrews, totaling about 25-30 gallons. Randy has a great setup planned that will incorporate our homebrews with mini- educational sessions that will be run very similarly to the way

we conduct our meetings, except more civilized, of course. Contact Randy to help, as he is going to need some dedicated homebrewers, as well as volunteers for this event.

The committee also went over numbers and ideas for the Rotary Club BeerFest (Nov. 10), which requires a bit more beer from us, more like 8 homebrews, or 45-50 gallons. I will be organizing this event and although you cannot tell by the calm demeanor of my 12pt. font, I am just dying for homebrewers to come forward and help brew for this event, too. I am very desperate, and have far less dignity than Randy.

## Sarah Bridegroom

Beer for both events needs to be kegged, so if you cannot brew but can loan a keg or two, let Randy, Matt, or myself know. We briefly touched upon the subject of Fall and Winter parties, normally a very urgent subject that took the back burner this time around. The Fall party will be held at Vince and Amy George's house, and we are still looking for a host for the winter party. As we did not make plans to hold a club brew for the winter party, members are encouraged to bring a commercial beer or homebrew that they wish to share.

## September Style of the Month: Stouts

Vince George

Stouts have a number of variations.

### *Dry or Irish stout*

Irish stout or dry stout is very dark or rich in colour and it often has a "toast" or coffee-like taste. The most famous example, Guinness, is from Ireland. Its alcoholic content and "dry" flavour are both characterized as light, although it varies from country to country.

### *Imperial stout*

Imperial stout, also known as "Russian Imperial Stout" or "Imperial Russian Stout," is a strong dark beer or stout that was originally brewed by Thrale's brewery in London, England for export to the court of the Tsar of Russia as "Thrale's Entire Porter". It has a high alcohol content (nine or ten percent is not uncommon) intended to preserve it during long trips and to provide a more bracing drink against cold climates. The colour is very dark, almost always opaque black. Imperial stout exhibits enormously powerful malt flavours, hints of dark fruits, and is often quite rich, resembling a chocolate dessert.

### *Milk stout*

Milk stout (also called sweet stout or cream stout) is a stout containing lactose, a sugar derived from milk. Because lactose is unfermentable by *Saccharomyces cerevisiae*, it adds sweetness, body, and calories to the finished beer. Contemporary labelling standards in place since 1945 prevent the use of the term in the UK. The classic example of sweet stout is Mackeson's XXX.

Milk stout was supposed to be very nutritious, and was given to nursing mothers. In 1875, John Henry Johnson first sought a patent for a milk beer, based on whey, lactose, and hops.

Milk stout was not very widely distributed before Mackeson's Brewery acquired the patents to produce it in 1910. Since then its production has been licensed to other brewers.

### *Oatmeal stout*

Oatmeal stout is a stout with a proportion of oats, normally a maximum of 5%, added during the brewing process. Even though a larger than 5% proportion of oats in beer can lead to a bitter or astringent taste, during the medieval period in Europe, oats were a common ingredient in ale, and proportions up to 25% were standard. However, despite some areas of Europe, such as Norway, still clinging to the use of oats in brewing until the early part of the 20th

century, the practice had largely died out by the sixteenth century, so that Tudor sailors refused to drink oat beer offered to them in 1513, because of the bitter flavour. There was a revival of interest in using oats during the end of the nineteenth century, when restorative, nourishing and invalid beers, such as the later Milk stout, were popular, because of the association of porridge with health. Macklay's of Alloa produced an *Original Oatmeal Stout* in 1895 which used 75% "Oatmeal", and a *63/- Oatmeal Stout* in 1909 which used 30% "Flaked (Porridge) Oats".

But by the early 20th century these beers had all but disappeared. When Michael Jackson mentioned the defunct Eldrige Pope *Oat Malt Stout* in his 1977 book *The World Guide to Beer*, Oatmeal stout was no longer being made anywhere, but Charles Finkel, founder of Merchant du Vin, was curious enough to commission Samuel Smith to produce a version. Samuel Smith's *Oatmeal Stout* then became the template for other breweries' versions.

One of the first to follow Samuel Smith was the Broughton brewery in the Scottish Borders with their *Scottish Oatmeal Stout*, a 4.2% beer they have made since 1979 with roasted barley and pinhead oats. Young's Brewery of London were not long after with their 5.2% *Oatmeal Stout*, a beer that is mainly made for the North American market. One of the most notable of the USA versions is the Anderson Valley Brewing Company's *Barney Flats Oatmeal Stout*, a bottle conditioned stout of 5.7% strength that has won several awards. In Canada, McAuslan Brewing's *St. Ambrose Oatmeal Stout* has also attracted attention and a significant award.

Oatmeal stouts are now made in several countries, including Australia with Redoak of Sydney producing a 5% *Oatmeal Stout* and WinterCoat of Denmark brewing a 5.9% *Oatmeal Stout* using roasted barley and chocolate malt.

### *Chocolate stout*

Chocolate stout is a name brewers sometimes give to certain stouts. The name "Chocolate stout" is usually given because the beers have a noticeable dark chocolate flavour through the use of darker, more aromatic malt; particularly chocolate malt — a malt that has been roasted or kilned until it acquires a chocolate colour. Sometimes, as with Young's *Double Chocolate Stout*, and Rogue Ales' *Chocolate Stout* the beers are also brewed with a small amount of

real chocolate.

The Brooklyn Brewery of New York produce a very strong (10.6% abv) *Black Chocolate Stout* which uses six types of black, chocolate and roasted malts. Denmark's Ølfabrikken brewery have produced a strong stout called ØL, which is made with ingredients from four continents: cocoa from South America; coffee from Asia; hops from North America; and malts from Europe.

### *Coffee stout*

Dark roasted malts, such as black patent malt (the darkest roast), can lend a bitter coffee flavour to dark beer. Some brewers like to emphasize the coffee flavour and add ground coffee. Brewers will then give the beer a name such as "Guatemalan Coffee Stout", "Espresso Stout", "Breakfast Coffee Stout", etc.

The ABV of these coffee flavoured stouts will vary from under 4% to over 8%. Most examples will be dry and bitter, though others add milk sugar to create a sweet stout which may then be given a name such as "Coffee & Cream Stout" or just "Coffee Cream Stout". Other flavours such as mint or chocolate may also be added in various combinations.

### *Oyster stout*

Oysters have had a long association with stout. When stouts were emerging in the eighteenth century, oysters were a commonplace food often served in pubs and taverns. Benjamin Disraeli is said to have enjoyed a meal of oysters and Guinness in the 1800s, though by the 1900s oyster beds were in decline, and stout had given way to pale ale.

The first known use of oysters as part of the brewing process of stout was in 1929 in New Zealand, followed by the Hammerton Brewery in London, UK, in 1938. Several British brewers used oysters in stouts during the "nourishing stout" and "milk stout" period just after the second world war. Modern oyster stouts may be made with a handful of oysters in the barrel or, as with Marston's Oyster Stout, just use the name with the implication that the beer would be suitable for drinking with oysters.

## Sierra Nevada Introduces New, Improved, “Pry-Off Cap”

Sierra Nevada has discarded the twist-off crown in favor of a new one they’re calling a “pry-off cap.” They’re using up their old stock now and then replacing it with the new crowns so over the next few weeks or months you’ll begin seeing the new crowns on store shelves. Some, like Pale Ale, have already made the switch.

What’s particularly innovative about this is the material they’re using inside the cap that sits against the top of the glass bottle providing the seal. Oxidation is, of course, probably the most common reason beer goes bad. Twist-off crowns and regular crowns do a

pretty good job of creating an oxygen barrier and keeping out the oxygen, but they’re not perfect. Minute amounts of oxygen can pass through the lining of a crown over time, even with a carbonated beverage, affecting the flavor of the beer.

So brewery founder Ken Grossman spent the last 6-7 years researching how to make a better seal. What he came up with was a super high-density non-PVC substance that’s used in Germany but is uncommon here. It’s harder than the usual rubbery crown insides and requires a bit more pressure to seal, which is why they can’t use the twist-off cap

any longer. But the new substance keeps out oxygen ten times better than anything else Sierra Nevada tested, so having to use a bottle opener is a small price to pay for a fresher beer that stays fresher longer.



## Pyramid Introduces “Imperial Hefeweizen”

Pyramid Brewery recently announced the introduction of “Imperial Hefeweizen, the first in a line of new limited edition, specialty beers known as Pyramid’s ‘Brewers Reserve.’”

Pyramid’s press release had this to say about their new brew: “Pyramid’s new Imperial Hefeweizen, like our flagship Hefe Weizen, is a smooth, unfiltered ale, but also features a pleasant hop flavor and a more full-bodied and robust taste. The limited edition ale is brewed in small batches of less than 120 barrels using the finest West Coast ingredients, combining 60% malted wheat with Nugget and Tettnang hops for a robust, yet surprisingly refreshing taste. Pyramid Imperial Hefeweizen has an alcohol by volume level of 7.5%.

“Beer aficionados are in for a one-of-a-kind taste experience with our new Brewers Reserve beers,” said George Arnold, Master Brewer for Pyramid Breweries. “Starting with our inaugural Pyramid Imperial Hefeweizen, these limited edition beers are specifically designed for those who want to take their craft beer experience to the next level.”



## Shouldn’t Every Dinner be a Beer Dinner?

Flying Dog Brewery, based in Denver, has launched a stand alone site dedicated to beer dinners: [www.beerdinners.com](http://www.beerdinners.com).

It’ll be interesting to follow how this plays out, since right now the information posted is Flying Dog centric. This certainly could be a great resource.

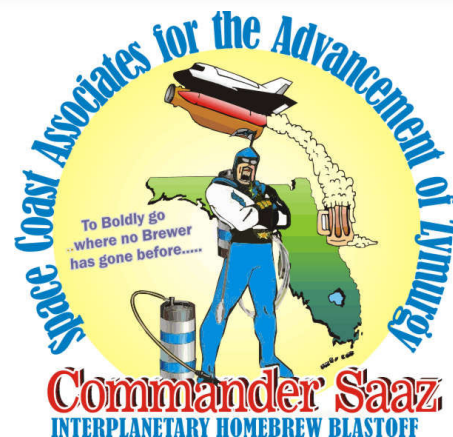
There’s a category for promoting dinners, which would allow brewpubs, restaurants and even organizations (say a local homebrew club) to promote events. Will they want to do this within the Flying Dog pound? We’ll see.

Visitors may also submit beer dinner ideas or review dinners. “We want to educate beer aficionados about the entire beer dinner concept, show people how pairing food with beer can really be a remarkable experience and help them be in-the-know on this hot new trend,” Flying Dog director of marketing Neal Stewart says in a press release.

The notion that fine food and fine beer belong together is hardly new, but is still gaining momentum. Lucy Sanders’ [\*The Best of American Beer and Food: Pairing & Cooking with Craft Beer+\*](#) has just gone to press, and you can expect plenty of articles about cooking with beer and pairing food with beer throughout the fall.

You’re going to want to read about beer and food somewhere, and this may turn out to be a fine place to “shop” for recipes, full menus or just plain tips.

# Commander SAAZ Interplanetary Homebrew Blastoff September 22, 2007



The Spacecoast Associates for the Advancement of Zymurgy are now accepting entries for the 13th Annual Commander SAAZ Interplanetary Homebrew Blastoff.

The Commander SAAZ Interplanetary Homebrew Blastoff is an A.H.A. Sanctioned homebrewed beer and mead competition sponsored by the Spacecoast Associates for the Advancement of Zymurgy (SAAZ). Beers will be judged in accordance with 2004 BJCP style guidelines. There are two Best of Show (BOS) awards, one for beers and one for meads and ciders. We have the coolest BOS trophy in the known universe. You can check it out on Commander SAAZ page of our website (<http://www.saaaz.org>). Medals and prizes are awarded for individual category winners. The 2007 Rules and Minutiae are available on our website: [www.saaaz.org](http://www.saaaz.org)

Back by popular demand is the Commander SAAZ Rocket Fuel Award! The rules for the Rocket Fuel category are pretty simple. The beer must be based on a BJCP beer/mead/cider category; however, the sky's no limit as far as alcohol content. A minimum of 10% ABV is required to get the Commander's engines running though. So dust off that Imperial Brown Ale, or that Strong Dark Belgian Sextuple you have stashed away and see if it can help the Commander get farther, faster!

The competition will be held on Saturday, September 22 with two prejudging weekends on September 8-9 and September 15-16. Entry cutoff is **Thursday, September 6**. If anyone is interested in judging either the pre-judging or at the actual final day of competition, please contact Glenn Exline: [gexline@cfl.rr.com](mailto:gexline@cfl.rr.com)

#### Hotel Information:

The correct code is "BCS" (Brevard Club SAAZ). If anyone has made a reservation and been told they didn't know anything about the code, please call back with the code "BCS"! If you haven't made your reservations yet, **CALL NOW**. The rate is only good until **August 31st!** The Holiday Inn number is 321-783-2271.

For other events and competitions, check out Central Florida Homebrewers' calendar at [www.cfhb.org](http://www.cfhb.org)

## Michael Jackson, "The Beer Hunter," Dies

Michael Jackson, whose writing about beer literally changed what is in the glasses of beer drinkers around the world, has died. He was 65.

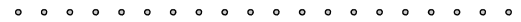
Jackson, universally known as The Beer Hunter, recently revealed that he suffered from Parkinson's disease and was battling other health problems. He remained active, speaking at beer and whisky events around the world and most recently addressing British beer writers before the Great British Beer Festival. He wrote about the past year in his last column for All About Beer Magazine, now available online.

Jackson began working for a local Yorkshire newspaper in 1958, when he was 16, having even earlier submitted news

stories and jazz reviews. Working as both a writer and editor during the next 20 years he contributed to dozens of publications and also made documentary films. In his frequent travels he became deeply interested not only in drinking a wider range of beers, but how they were made and their origins.

He published his first book about beer, *The English Pub*, in 1976, but it was his second, the *World Guide to Beer* (1977) that dovetailed with a quite young beer and brewing revolution in the United States. The book became a bible for both brewers and drinkers reconnecting with traditional beer. His television documentary called *The Beer Hunter* remains a cult classic 20 years after it was compiled.

**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  
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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)

## Long Term Calendar

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 13— Great American Beer Festival Pro-Am Competition  
October 20—NFBL Fall Party  
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 8—AHA Club Only Competition: Pilsner  
December 13—NFBL meeting  
January 10—NFBL meeting  
February 14—NFBL meeting

This month's style:

Stout



*Be there or be square.*