

October 11  
NFBL Meeting

Saccharomyces Journal  
October 2007

# Saccharomyces Journal

President's Message

Matt Ruddell



As the weather cools (slowly) I find the idea of standing around my brew pot much more appealing. Now is the time to brew up those big fall and winter brews, the spice beers, the high gravity winter warmers that help keep the chill off. So pick the oak leaves out of your brew pot and get brewing people.

October is a busy beer month. With Oktoberfest celebrations around town (including the ElderCare event at Goodwood on October 12<sup>th</sup>) and our own Fall Party (October 20<sup>th</sup> at Vince's house) this looks like a good month to be a beer enthusiast. The Fall party is always a good one and this year it promises to be extra nice. With 20 gallons of Oktoberfest style beer on tap, Vince's fancy new bar, and brats and kraut galore it should be a heck of a good time. Please plan to attend and bring a side dish to share and any other beverages you may wish (more beer is always good).

Please bear in mind that Vince will be posting some house rules for this party. PLEASE abide by these rules. Keep in mind, I work for a LAW ENFORCEMENT AGENCY and that any illegal activity could very easily cost me my job (or at least make it very uncomfortable). I personally don't care what you do on your own time, but please keep the illegal stuff away from official club events including monthly meetings!!

We will be participating in two charity events in the next couple of months. The ElderCare Oktoberfest and the Sunrise Rotary Club's BrewFest Tallahassee. We will be manning a tent at the Oktoberfest celebration on October 12<sup>th</sup> and presenting educational sessions on beer and brewing to people who sign up. This will be a more formal session than the Rotary Event. The Roatary's BeerFest will be on November 10<sup>th</sup> at the National Guard Armory and will have several of our beers and brewers offering samples to the participants. These are both charitable organizations and great opportunities for our club to get out in the community and show people who we are and what we do while at the same time donating our time and efforts to good causes. I have already been contacted by another organization interested in our participation in their event for next year (I had to turn them down for this year as our calendar was full). Needless to say, the public is beginning to show real interest in our craft and I think this is a great thing for our club.

Now is the time to decide who will be leading the club next year. Nominations are being accepted for all club officer positions next year. Please submit your nominations to Michael ([mdjohnson472@earthlink.net](mailto:mdjohnson472@earthlink.net)) via email or at the club meeting. Please consider nominating yourself or your friend for one of the following positions: President (run the meetings, represent the NFBL), Vice President (all things educational), Treasurer (wield the almighty checkbook and keep us in the black), Secretary (keep minutes and keep us on track), or Publications Coordinator (control the media, control the minds). We will be voting in November!

Mark Your Calendars	
Oct. 11	NFBL Meeting
Oct. 12	Eldercare Oktoberfest
Oct. 13	GABF Pro-Am Competition
Oct. 20	NFBL Party
Oct. 25	Exec. Board Meeting
Oct. 26- 28	Sunshine Challenge
Nov. 3	Teach a Friend to Homebrew Day
Nov. 8	NFBL Meeting
Nov. 10	Rotary Beerfest
Nov. 29	Exec. Board Meeting

### Upcoming Styles

- 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
- April: Porter

## Treasurer's Report Randy Desilet

**Balance:** The Club's account balance as of 10/1/07 is **\$1736.90**. The Club has **60 active members**.

At our September meeting, we enrolled 4 new members. A big welcome to **Erica Higgins & Chris Kennedy** and **Jennifer & Wade Feltman**.

**Membership renewals due October 2007:**  
**Amy & Vince George**  
**Kari & Errin Pichard**  
**Matt Ruddell**

**Membership renewals due November 2007:**  
**Jessica & Sean Patronis**

**Membership renewals past due:**  
**Wesley Burch**  
**Walter Liebrich**  
**Orin Walker**

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.

## September 13 NFBL Minutes

## Corrigan Loduha

### Club Meeting- 13 September, 2007- Beef O' Brady's

The month's style was stouts, and the club got a chance to taste some very good ones. Thomas started us off with some basic concepts for appreciating a good stout, and then Vince passed around Sam Adams Cream stout and Bison Chocolate stout for us to try. There were actually a lot of regulars missing, but I wont say any names here, you all know who you are and we can talk about you behind your backs just fine.

### Raffle Items

Sierra Nevada Pale Ale- Joe Pignatiello  
Guinness Draft Cans- Randy Desilet  
Arrogant Bastard Ale- Craig Mangum  
Avery Out of Bounds Stout- Matt and Melisa Saxey  
Jekyl & Hyde ball cap- Vince?

Raffle Winner- ME!!!!

### Homebrews

Chocolate Stout- Sean Patronis and Charles Howard  
Chocolate Blueberry Stout- Sean Patronis and Charles Howard  
Robust Porter- Chris Kennedy  
Porter- Joe Pignatiello  
Gruit- Allen Turnage  
Belgian Double- Joe Pignatiello

## NFBL September 27 EC Meeting Minutes

## Randy Desilet

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

### Treasurer's Report

Randy gave the current report. Please see his report above.

### Charity Events

#### Rotary Club BeerFest

Corrigan was not present, but Matt gave an update. Plans are on schedule and all the beers planned for the event have been committed for by our brewers.

### Elder Care Oktoberfest

Randy reported on the progress to date. The 4 beers for the event have volunteer brewers and will be ready for October 12. The event will be from 6 to 9 pm at the Goodwood Museum & Garden, 1600 Miccosukee Rd. The club will have a covered tent area in which to present our Educational Tasting Sessions. Each session will have 3 stations with each having a brewer and 5 members of the public. We are planning 4 sessions during the evening. **The biggest remaining need is to identify 6 brewers to conduct the educational sessions and 4-5 additional members to assist.** All members performing these roles will have free admission to the event. NFBL

members who will be working this event, will meet at 5pm to set up.

### Monthly Meetings at Beef O Brady's

The committee discussed ways to improve coordination with Beef O Brady's for our monthly meetings.

## October Style of the Month: Fruit, Veg, Spice Beers and Dark Lagers

Vince George

Is anybody else thinking pumpkins? It's that time of year when the pumpkin ales start coming out. Here are a few tips if you choose to brew one of these:

If you are using fresh pumpkins use the smaller pie pumpkins, cut them in half scoop out the seeds (toast the seeds later) put a sheet of aluminum foil on a cookie sheet, place cut side of pumpkin down and bake in oven at 350 until the pumpkin is easily pierced with a fork. Scoop out the flesh and add it to your mash with a lot of rice husks. It will clog resulting in a stuck mash otherwise.

You can use canned pumpkin instead but make sure you DO NOT use pumpkin pie filling. It has a lot of crap in it you do not want in your beer. You can get the 15oz or 29 oz cans and figure on 4 – 6 lbs of pumpkin canned or fresh.

You can choose to not add pumpkin and just add the pumpkin pie spice. Then you would have a spiced beer but don't you dare call it a pumpkin beer. If you do, shame on you for the deception. Remember to go easy on the spicing. Add it to the end of your boil, you can add more to the secondary later if you choose. You can even make an alcohol infusion with the spices then add the infusion.

One of the best commercial examples is Dogfish Head Punkin Ale, try some.

Here are two recipes that have been brewed by others with good results. If you brew either of these remember to save some for me.

### Old Pumpcular

BYO Oct.2005  
OG: 1.058  
FG: 1.012  
IBU: 27  
SRM: 16

8lbs Pale Ale Malt  
0.66lb dark crystal (120-150L)  
1lb torrified or flaked wheat  
8oz cane sugar  
8oz molasses  
6lbs Pumpkin (fresh, cubed)  
3/4tsp Pumpkin pie spice

Cut pumpkin into 1 inch cubes and bake at 250 until brown. Once pumpkin has cooled mash with grains at 153 for 60min

Northern Brewer Hops for 60min, 0.67oz of 9% AA  
0.5oz fuggles for 15min

Add sugar and molasses with 15min left in the boil. Add spices at the end of the boil and let it sit for 15min before cooling. Ferment at 70F

Yeast = Wyeast London Ale or White Labs Premium Bitter

### It's the Great Pumpkin Charlie Brown

7.5 lbs. Pale Malt (2-row)  
3.00 lbs. Wheat Malt  
4.50 Lbs Libby's Pumpkin (3 cans)  
0.50 Lbs Rice Hulls

Hops  
Amount Alpha Name Boil Time

0.50 oz. 5.0% Hallertauer 60 min.  
0.50 oz. 3.0% Czech Saaz 45 min.  
0.50 oz. 3.0% Czech Saaz 15 min.  
WYeast 1098 British Ale  
Mash Schedule

Mash Type: Single Step, 150 F @ 90 min  
Sparge Temp : 170 F  
Spice Extract: add the following fresh spices to a  
750 ml. bottle of vodka:  
3 t sp. Cinnamon  
1.5 t sp. Allspice  
1.5 t sp. Nutmeg  
1.5 t sp. Clove  
1.5 tsp. Ginger

After a couple of weeks, the vodka has picked up the spice flavors nicely. I decant off the "pumpkin vodka" from the spices, and carefully add it to a 12 ounce serving of the pumpkin beer that has been in the secondary. It usually takes 1-2 ml. to make the beer taste the way I want (this year, 1.8 ml.). From there, it is all math. Assume approx. fifty 12-ounce beers in a 5 gallon batch (I make 5.5 gallons, but lose approx. 1/2 gallon in racking/sampling, etc.).  $1.8 \times 50 = 90$  ml. of the "pumpkin vodka" to add to the finished beer, either while priming the beer, or transferring to the keg. This results in a much more consistent end product.

Questions? See ya Thursday!

## Central Florida Home Brewers invites you to a Monster Mash event!

The 17th annual Sunshine Challenge will be held October 26—28. This is the premier home brewing and home brewers' convention in the eastern United States. Sunshine Challenge attracts more entries than any other club competition east of the Mississippi, and is the third largest club competition in the United States. The Challenge is renowned not only for its competition, but for all of the fun-filled events and seminar that surround it. You are invited you to look over their website: [www.cfhb.org](http://www.cfhb.org) and make arrangements to attend or enter your homebrew. **Entries will be accepted until October 8, 2007.**



**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

North Florida Brewers League

NFBL  
PO Box 3325  
Tallahassee, FL 32315



**Newsletter submissions** should be sent by the Friday following the full membership meeting to [mdjohnson472@earthlink.net](mailto:mdjohnson472@earthlink.net)

## Long Term Calendar

October 9—AHA Club Only Competition: Bock  
October 11—NFBL meeting  
October 12—Eldercare Octoberfest  
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  
November 10—Sunrise Rotary Brewfest  
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  
January 26—Meadlennium 2008

This month's style:  
Fruit, Veb. Spice, and  
Dark Lagers



*Be there or be square.*