

November 8  
NFBL Meeting

Saccharomyces Journal  
November 2007

# Saccharomyces Journal

President's Message

Matt Ruddell



Given that this is the November Newsletter, it is fitting that I have a lot of "Thanks" to be given out this month.

First, a very big thank you to Randy and all the volunteers of the Oktoberfest educational tasting we did in conjunction with the Elder Care Services. We served four beer styles and sat down over a hundred people through an educational tasting of the styles. All in all I think it was a big success. Big thanks to John, Sean, Thomas, Brian, and Vince for leading educational sessions, and of course to the organizer, Randy. This was a great showing for the club and I believe that Elder Care will want us to be involved in an even bigger way next year.

Thanks also to Vince for hosting the Club Party. The Fall Party is always a good one and with 20 gallons of Oktoberfest flowing and Vince's great brats, not to mention great party house, it was quite a bit of fun. Thank you Vince. If you missed it, you missed a good time.

Also, this is election month and we will be selecting the officers that will lead the club next year. I wanted to say a big thank you to all of the officers on the EC this year. I think we accomplished quite a bit this year; a major competition, two separate charity events, all while growing the club membership. So thank you Vince, Corrigan, Randy and Michael for a great year for the NFBL.

We are not done yet! We have one more charity event scheduled for Saturday November 10<sup>th</sup>. This is the Sunrise Rotary event that Corrigan has been working very hard on. Even if you haven't volunteered, please consider attending this event. It should be fun. Tickets are \$25 and doors open at 7:00pm at the National Guard Armory. For more information check out the website at <http://www.brewfestallahassee.com/>

## Mark Your Calendars

Nov. 3	Teach a Friend to Homebrew Day
Nov. 8	NFBL Meeting
Nov. 10	Rotary Beerfest
Nov. 29	Exec. Board Meeting
Dec. 13	NFBL Meeting
Dec. 27	Exec. Board Meeting
Jan. 10	NFBL Meeting
Jan. 24	Exec. Board Meeting

## Upcoming Styles

- 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 10/30/07 is **\$1842.90**. The Club has **59 active members**. Our newest member is **Steven Coleman** who joined at our October meeting.

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

**Membership renewals due December 2007:**  
Theo Francis  
Melissa Horwitz & Marc Dixon

**Courtney & Rob Shoen**  
**Emily Boyd & Stuart Davis**

**Membership renewals past due:**  
Walter Liebrich  
Orin Walker  
Amy & Vince George  
Matt Ruddell

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.

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# October 11 NFBL Minutes

Corrigan Loduha

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

The style for the month of October was Fruit/Vegetable/Spice beers. This category is always a favorite of mine, as people come up with some of the coolest, weirdest, or most awful ideas. I also like it because someone almost always brings a pumpkin spice beer, which this year, NO ONE DID. I'll have to make my own. Damn. VinMattce brought a Kona Wailua Passion Fruit Wheat Ale and a Sam Adams Black Lager. A raffle was held, and we

commenced to taste some really neat stuff.

**Raffle Items**  
Alewerks x 2 bottles- Randy Desilet  
La Fin Du Monde- Allen Turnage  
Highland Cold Mountain Winter Ale- Errin  
Pumpkineater Ale Kit- Homebrew Den  
Jekyl and Hyde Ball Cap- NFBL

Winner: Sean Patronis

**Homebrews**

Oktoberfest- Sean Patronis  
Strawberry Wheat- Thomas Crawford and Corrigan Loduha  
Belgian Beet- John Larsen and Sarah Bridegroom  
Coffee Porter- Allen Turnage  
Bourbon Vanilla Imperial Porter- Chris Kennedy  
Gruit- Johann Pautz  
Gruit- Allen Turnage  
Imperial American Brown- Charles Howard  
Habenero/Poblano Belgian Double- Thomas Crawford

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# NFBL October 25 EC Meeting Minutes

Corrigan Loduha

Officers Present: Randy Desilet, Matt Ruddell, Michael Johnson, and Corrigan Loduha. Guests: Jessica and Sean Patronis, Johann Pautz.

Location: Corrigan's house.

The agenda for this month's committee meeting centered largely around the status of our current web server, and options on the horizon for a new and better website, and a new and better server, as ours is being deported. More details as they develop. The Eldercare charity was discussed, and

for those of us who were unable to attend, it sounds like things went well, with few problems. It would be fun to do it next year. The subject of the Sunrise Rotary fundraiser was also briefly broached, including my applause to the brewers who were declining any monetary compensation for their beers in the spirit of charity, and to ALL of the brewers who were generously donating their funds, beer and time for this event. Kudos to all of them. And there was also some concern expressed toward our VP, Vince and the very "clean finish" on one of his latest brews sampled by some at the fall par-tay. Those who tasted this beer know who they are.



## October Style of the Month: Belgians

This is a tough group of beers for me. No not because Belgian beers are like the Disneyland of beers, (even though they are F'ing goofy). In general, I do not like Belgian beers. Clovey, phenolicky, sour, eh, no thanks.

Here's the run down on a few of these beers:

Belgian Pale ales are of modest strength and varying shades of amber. Low hopping levels let the malt and yeast characteristics' shine through.

Here is an example borrowed from Radical Brewing (a great book BTW)

All Grain version:

4 lbs pale, 3 lbs Munich, 1 lb Aromatic, 6 oz med crystal, 1.5lb unrefined sugar added to boil.

Extract/Mini mash:

3 lbs pale DME, 1.5 lbs Amber DME, 1 lb Aromatic, 6 oz med crystal, 1.5lb unrefined sugar added to boil

Hops: 1 oz Northern Brewer and 0.67 oz Saaz for 90 min, 1 oz Saaz for 15 min

Add at end of boil : 1 – 2 oranges ZESTS only, 0.5 oz coriander – crushed, 1 whole star anise or 0.5 tsp grain of paradise or your own secret spice.

Belgian Strong Pale ales are the result of a four way intersection. You had the drive towards the IPA's in England and the Pil-

seners in the US around the middle of the 19<sup>th</sup> century. Add to this the rebound from the weak beers during the wartime years and a desire to compete with the full strength English beers. And finally in 1919 a law that prohibited the on-premise sale of gin. So put all together you get the birth of Belgian Strong Pale Ales. Part Pils, part IPA and strong enough to stand in for gin. The balance of this beer is vital because there isn't anything to hide behind.



A good Saison or farmhouse ale is the epitome of balance. Weak vs strong, hoppy vs malty, spiced and straight forward. A true thirst quencher for the labors of the summer field.

Borrowed from Charlie P's Microbrewed Adventures (another great book). Flying Fish Baby Saison All Grain: 6 lbs 2 row, 12 oz white wheat, 8 oz Carapils, 6 oz sauer malt AG Hops: 0.1 oz Styrian Golding & 0.1 oz Mag-

## Vince George



num for 75 min, 0.5 oz Styrian Golding for 30 min and 0.5 oz Extract: 3lbs light LME, 1.5 lbs wheat LME, 1.5 lbs 2 row, 8 oz Carapils, 6 oz sauer malt Extract Hops: 0.25 oz Styrian Golding & 0.14 oz Magnum for 75 min, 0.5 oz Styrian Golding for 30 min and 0.5 oz Styrian Golding for 5 min. Yeast British Ale - yeah thats right! ferment around 70

Abbey and Trappist beers, think monks brewing beer, not exactly but maybe this will trigger you to read up on these. Under these are singles, dubbles and tripels in a nut shell.

Hey by the way do you know how a monk opens the door to the brewery? He uses a monk key, what else?

This list can go on and on I didn't even mention the Lambics. Maybe we'll have some at the meeting. Or better some bretanomyces infected Belgian ale. Think wet horse! YUMMY! I can't wait. See ya Thursday.

Vince

**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



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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

November 3—Teach a Friend to Homebrew Day

November 8—NFBL meeting: Belgians

November 10—Sunrise Rotary Brewfest

December 1—9th Annual Palmetto State Brewers Open, Columbia, SC

December 2—Walk the Line Barleywine and Strong Ale Stumble in Dunedin, FL

December 8—AHA Club Only Competition: Pilsner

December 13—NFBL meeting: Holi-

day beers, and the Best and Worst of the year

January 10—NFBL meeting

February 14—NFBL meeting

January 26—Meadlennium 2008

This month's style:

Belgians



*Be there or be square.*