

April 10
NFBL Meeting

Saccharomyces Journal
April 2008

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President's Message

Matt Ruddell



Recently, I was once again reminded of how a love of beer and brewing can be misconstrued by some people. Beer has been given a bad rap for too long. In response to this I present the following:

To Whom It May Concern:

My name is Matt Ruddell. I am the current president of the local homebrew club and a former professional brewer. Your statements and general assumptions about my craft saddened me, but I admit they did not surprise me. There are quite a few misconceptions about brewing and beer in general that I would like to clear up.

Homebrewers are from all walks of life. We have law enforcement employees, college professors, engineers, business owners, state workers, students, scientists, computer experts, and many other professionals who enjoy making and drinking their own beer. Homebrewers are beer connoisseurs who prefer quality over quantity and are socially responsible imbibers. We are ambassadors for good taste and more variety when it comes to available beers and we always stress the moderate consumption of beer. It bears repeating that our stance is quality over quantity.

Brewing beer is in reality no different than cooking. We are similar to gourmet chefs who appreciate the quality of our raw ingredients, and the complex way in which these ingredients come together in our final product. We are craftsmen and craftswomen who take the time and energy to create something beautiful and tasty at the same time. Standard recipes are manipulated and adapted to our tastes and conditions or followed strictly depending on the brewer/chefs will. The products we create, similar to fine food, are designed to be sipped, savored, and contemplated. Our products are not designed or intended for mass consumption or abuse. Most homebrewers will cringe at the notion of "slamming" or "chugging" a beer, and some of the more fervent are even opposed to chilled glassware (as this deadens the taste buds). The flavor is what is important to us,

the alcohol content is secondary.

Brewing beer has a rich and amazing history. Beer is not just a product of Germany, England, Belgium and a few mega corporations in America. Brewing history and artifacts go back to the ancient Sumerians, and many historians believe that the cultivation of grains to produce beer is one of the major reasons humans abandoned their nomadic ways and settled in the Fertile Crescent. Virtually every civilization in the world has a history of brewing beer. The ancient Egyptians had several gods and goddesses associated with beer and brewing. The Trappist monks are considered some of the finest brewers in the world even today. There are four well known recognized patron saints of beer and/or brewing and several other central figures in the Catholic history associated with beer. Isolated tribes of native people in the Amazon basin and throughout South America have an extremely rich history of the females of the tribes brewing beer with maize. Sake is not in fact rice "wine", it is rice "beer" (rice being a grain and not a grape). Kings have built breweries in their castles, wars have been fought over beer, industrial revolutions have been lubricated and fed on beer, and monks have been nourished through their fasts with beer. There is much more to brewing and beer than we see on the beer commercials or are fed by the mass media. The process by which sugars are converted by enzymatic processes, acidic compound in the hops are isomerized to produce bittering compounds, and the entire miraculous life cycle of the yeast during fermentation all coming together with artistic inspiration of flavor and balance is what brewing is all about. Homebrewing is true melding of science and art to create a final product that is enjoyed responsibly. Attempting to understand all the variables that go into brewing process has been an amazing educational experience for me personally.

It is often surprising to me that beer making and beer appreciation is seen so differently than winemaking or wine appreciation. Beer is equally or more complex and in-

triguing than wine. As a matter of fact the beer making process is more complex than wine making and it involves more unique ingredients. Malted barley, the flower of the hop plant, water with all its distinctive

regional mineral content and unique isolated yeast strains from around the world all contribute to the complex flavors in a beer. Let's not forget to mention temperature of fermentation, brewing techniques, unique ingredients (fruits, spices, wood, beneficial bacteria, etc) and aging processes which also contribute to the complex flavors present in beer. Yet wine appreciation is seen as sophisticated and desirable while beer appreciation is not. One of my biggest challenges in life is to reverse this way of thinking and to introduce people to the "sophisticated" side of beer and brewing which is equally as interesting and complex as wine. I have a strong desire to invite people to explore all that beer has to offer.

I certainly hope that I have given you a better appreciation and understanding of beer and brewing and specifically homebrewing. If you have any questions or would like any more information please feel free to email me at: ruellmj@comcast.net. Thank you.

~by Matt Ruddell

Mark Your Calendars	
Apr 7	Brew Year's Eve
Apr 10	Club meeting—Open Call
Apr 19	Scottish Games
Apr 24	EC Meeting
Apr 26	Spring Party
May 3	Club Brew
May 8	Club mtg—IPA's



Treasurer's Report

Randy Desilet

Balance: The Club's account balance as of 3/29/08 is **\$1922.11**. The Club has **52 active members**.

Welcome to David Zinn our newest member and returning member Ross Beck.

Membership renewals due April 2008:

Jon Yeagan
Christopher Sullivan

Membership renewals due May 2008:

Robbie Laub

Membership renewals past due:

Melissa Horwitz & Marc Dixon
Courtney & Rob Shoer
Emily Boyd & Stuart Davis
Jimmy Nelson & Robbie Nelson
Carol & Buddy Brown
Alyssa Wiedenmayer & Jason Dickey
Derek Vollmer
Martin Brungard

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.

NFBL Minutes

Corrigan Loduha

Club Meeting, Mar 13: The style for the month of March was Pale Ales, giving Sarah a plethora of beers to choose from for the evening's commercial tasting. Pale ales are, in general, a crowd pleaser for all, and the two which we tasted are popular sellers, safe to please a broad range of palettes from the boldest 'hoppite' to the not-so-bold enthusiast. We had the opportunity to compare a Hazed and Confused Dry-Hopped pale ale and North Coast Red Seal Amber pale ale. While there were not many homebrews to suit style this month, several members contributed beer for us to enjoy. Besides, homebrewers craft beer on a clock all their own, sometimes independent of season, and most certainly unattached to any scheduled agenda. A special toast to those devoted members

that make the effort (or have the luck) to bring style appropriate beers to monthly meetings. Also, a toast to ALL of our brewers who generously bare their souls (or beer) to us any month of the year.

Big thanks to all of you who contributed raffle items last month:

Lagunitas "Censored" Ale (6 pack)- Thomas Crawford
Flip Growler- Joel Tedder
Lagunitas Hairy Eye Sall- Chris Sella
Lagunitas "Censored" Ale- Chris Sella
Becks' Dark- Joe Pignatiello
Sierra Nevada Celebration Ale- Joe Pigantiello
Left Hand Milk Stout- Walter Liebrich
Bell's Hop Slam Ale- Walter Liebrich
Nectar Ale's Red Nectar- Sean Patronis
Big Sky Pale Ale- Jamie Bertoch
Wiedenmayer Jersey Caser- Jason Dickey
Titan IPA- Brian and Jen Hall
Bass Ale- Brian and Jen Hall
Blow Off Tube Brush- Homebrew Den

Winner: Jen Hall

Thank you to our brewers who shared with us:

American Pale Ale- Jamie Bertoch
Strong Bitter- Brian Hall
Lemon Grass Wheat- Walter Liebrich
Nut Brown Ale w/ Roasted Pecan- Thomas Crawford
Dry Cider- Johann Pautz
Belgian Double- Brian Hall

EC Meeting, Mar 27: The committee's agenda this month included new ideas for additions to each month's newsletter, upcoming events (Highland Games, Hogtown Brew-off), and discussion of possible calendar events and forums around Tallahassee where we might represent ourselves. Club parties and Club Brews were also a topic- some of these most recent events have been a tad sparsely attended. Possible locations for said events are also currently under consideration.

AHA Club Only Porter Competition

Sarah Bridegroom

One of our new members, David Zinn, is our brewer representative in the latest AHA Club Only competition for Porter. David's porter was sent off in March to represent the NFBL in this AHA national competition. Winners were not posted at the time of this writing, but we'll keep you updated. Our thanks and good luck to David and his beer.



Reduce, Reuse & Recycle

Sarah Bridegroom

In recent months, the brewing community has discussed at length the hop shortage, and recent agricultural demands on grain. In the Southeast, brewers are carefully analyzing another core ingredient to beer - water. Recent droughts (and subsequent water restrictions) in the region have forced many brewers to examine water use in their brewing operations, and have highlighted the awareness of water use in homebrewing. These events renewed my personal interest in both water conservation and reusing and recycling many brewing related-products.

At the upcoming NFBL April meeting, I'll be sharing some information about how you can incorporate basic water conservation and reuse into your brewing sessions. I'll also be sharing some tips of how we can reuse and recycle some of the products that are both used and created during the brewing process. This is the

second of our four quarterly education presentations for the year.

We'll open the floor to members to share tips as well. If you have an idea to share about how you have reused a piece of brewing equipment, or brewing product, share it with us at the meeting.

The beer style of the month is the second of our two "Open Call" meetings, meaning all beer styles are welcome. Commercial beer examples will be provided during the presentation. Please use the back door if you're bringing homebrew. E-mail me with questions at sarah@homebrewden.com.



National Homebrew Day & Club Brew Saturday, May 3 *Sarah Bridegroom*

International Celebration

Every year, homebrewers around the world celebrate the joyous hobby of homebrewing on the annual observance of National Homebrew Day. Traditionally, the NFBL has brewed on this day as a participant of the American Homebrewers Association (AHA) Big Brew. The Big Brew offers a chance for brewers everywhere to share in a simultaneous toast and a simultaneous brew.

According to the AHA's website (beertown.org), this year's Big Brew recipes hold significance to brewers for different reasons. The first recipe is a commemorative recipe honoring the great beer writer Michael Jackson who passed away last August: Ordinary Bitter for an extraordinary man. The second recipe is chosen in light of the current hop shortage and the approaching warmer months: a Blonde Ale recipe using any hops you have available. The information at the end of this article regarding the recipe selections is provided courtesy of the AHA. The recipes are posted in full on beertown.org. Full details about the Big Brew event are posted there as well.

Our Big Brew is currently scheduled at Randy's house. Randy will set the starting time for the brewing; the simultaneous, worldwide toast occurs at 1P. Confirmations, updates and directions will be delivered via e-mail bulletins since the next newsletter will be distributed after the May 3 brew date. Please keep an eye on your NFBL e-mails this month for information about this and other Spring events.

Excerpts from Beertown.org... Chiswick Bitter in honor of Michael Jackson

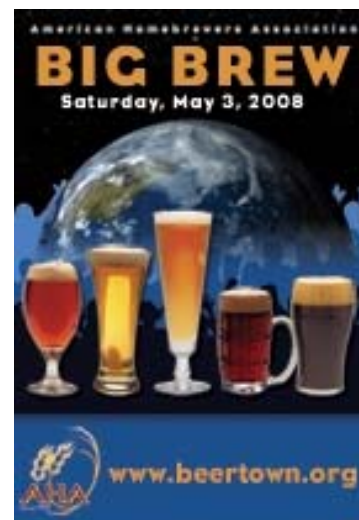
This year, we chose the Chiswick Bitter recipe to honor Michael Jackson, the world-renowned beer writer, who passed away in August 2007. When Michael was in his local pub, the Andover Arms in Hammersmith, Chiswick Bitter was often his beer of choice. The idea of using this recipe came from a commentary Charlie Papazian wrote about Michael and Chiswick Bitter. Luckily for us, AHA member Drew Beechum, used some connections at Fullers Brewery to get the recipe specifics from which this Big Brew recipe was developed. John Keeling at Fullers was happy to contribute the recipe parameters, especially as a tribute to his friend Michael.

This Big Brew Day, let's all raise our glasses in a toast to Michael Jackson, a man who celebrated beer

and brewing by appreciating the brewers' efforts and extolling their virtues in his writing.

Fill in the Hop Blonde Ale

The second Big Brew recipe for 2008 is a recipe focused on the current hop shortage and is based on a Blonde Ale recipe provided by Charlie Papazian. The Blonde Ale style (BJCP category 6B) is one that is fairly low in bitterness (15 to 28 IBU) and can be made with a wide variety of different hops. The hops in the recipe are left open for interpretation. We have listed the IBUs for the bittering hop addition, and suggested an amount of flavor and aroma hops to use. The flexibility of this recipe makes it usable no matter which hops are available in your area.



Reminder—Scottish Games is April 19th!

If you are interested in attending or volunteering at the NFBL booth, please contact Allen Turnage at idis-sent@hotmail.com.



Coming Soon to the *Saccharomyces Journal* We need pictures & beer recipes!

Beginning in the next couple of months, we will be posting two new newsletter items: the "Shot of the Month" and the "Homebrew Recipe of the Month." The "Shot of the Month" will feature a picture submitted by an NFBL member, and can be anything to do with homebrewing. **Outtakes are**

especially welcome. If you would like to include a caption that would be great, otherwise a caption will likely be created by the publications coordinator. The "Homebrew Recipe of the Month" is what it sounds like—a recipe submitted by an NFBL member. If you would like to submit a picture or a recipe, please email Denise Howard at denise.karnes@gmail.com by the Friday following the month's Club Meeting. Pictures should be sent in jpg format.

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 denise.karnes@gmail.com

Long Term Calendar

April 5—Tentative date for Hurricane Blowoff homebrew competition in West Palm
April 7—Brew Year's Eve
April 10—NFBL Club Mtg (Open Call)
April 11—Entries due for AHA Nationals (First Round)
April 19—Scottish Games
April 24—EC Meeting
April 26—Spring Party at Sean & Jessica's
May 3—Club Brew/Big Brew in celebration of National Homebrew Day
May 8—NFBL Club Mtg (IPA's)

May 10—AHA Club-Only Competition: Extract Beers, Naperville, IL
May 11—Mother's Day
May 16-18—Hogtown Brewoff Competition in Gainesville
May 22—EC Meeting
May 26—Memorial Day
June 15—Father's Day
June 20-22—National Homebrew Conference in Ohio
July—American Beer Month
August 2—AHA Club-Only Competition: Mead, Minneapolis, MN

This month's style:

Open Call



Be there or be square.

~~~NFB L Spring Party!~~~

Saturday, April 26

The NFB L Spring party will be on April 26th, at the home of Jessica and Sean “cell phone Sean” Patronis. The club will be providing the main course, and the club brew. Please bring a side dish to share, and any other beverages you may wish to indulge in and/or share. It will be fun.

Here is a note from Sean providing party details:

We will be hosting our annual Spring Party at our home Saturday, April 26th starting at 2pm. The club will provide some type of grilled meat dish and 10 gallons of American Brown ale homebrew from our last club brew. There will also be some bottled beer leftovers from the Christmas Party. Members are asked to bring a side dish to add to the meat entrée i.e. casseroles, salads, vegetables, desserts. Additional beer from other brewers is always welcome.

Here are the directions to our house:

Driving East on Mahan Drive (Tennessee St.) go past the HomeBrew den. Turn Left on Mary's Dr. Turn right on Katherine St. (1st right). Katherine does a 90 degree turn into Brandt Dr, just keep going. Turn right on Talbot Ave. Address is 1228, the third house on the left counting the house on the corner. It is a gray house with white trim. You can park on either side of the road or in the drive-

way if there is room. Phone number to the house is 580-5228.

