

August 14
NFBL Meeting

Saccharomyces Journal
August 2008

Saccharomyces Journal

President's Message

Matt Ruddell



There has been an awful lot of chatter in the media lately about the possible legalization or at least decriminalization of an intoxicating substance used throughout this country. Everyone it seems has an opinion on this subject, and I do too. But I'm not going to share it with you here. This is not a club about currently illegal substances. This is a club about a perfectly legal hobby creating a legal mildly intoxicating substance that is enjoyed responsibly and legally by responsible and law-abiding (for the most part) people.

What in the world does this have to do with beer then?

Many of the folks clamoring for the "legalization" of said substance have used several arguments for their side. Many of which are based on exhaustive scientific studies, and many of which are not. The arguments that I hear expressed all too often which concern me are:

"Beer is worse for you than this is."

"Alcohol consumption causes more health problems than this does."

"Alcohol consumption causes more social problems than this does."

"We should make this legal and ban alcohol."

"Why do we allow people to consume alcohol but they can't ingest this perfectly natural product which causes similar effects without the negative effects?"

"Man made Beer, God made this. Who do you trust?"

...sigh...

Please, I'm begging you; leave my beer out of it. I understand your arguments, I even agree with some of the more well thought-out ones. But I'm asking you from the deepest part of my heart, leave beer out of it.

The "more natural" argument really rubs me the wrong way. Beer is a natural product created by naturally occurring enzymes and yeasts. We as brewers simply create the environment for nature to take its course. Fermentation is as natural a process as respiration or photosynthesis. So don't give me the "it's more natural" crap, ok? Inhaling the results of combustion is not more natural than drinking the results of fermentation!!

They tried banning alcohol once, and it didn't work. They have tried banning this substance and as far as I can tell, it hasn't worked either. All I'm asking is to please refrain from dragging my beverage of choice through the mud when you are making your arguments and waiting for a resolution to your legality problems. The politics of beer and brewing is already messy enough with taxes and restrictions placed on small brewers. We don't need anymore mud slung our way.

Thank you for your consideration.

ruddellmj@comcast.net



Treasurer's Report

Randy Desilet

Balance: The Club's account balance as of 7/28/08 is \$1912.72. The Club has 49 active members.

Our newest member is Kris Bowler. Please help me welcome him into the club at our next meeting.

Membership renewals due August 2008:

Glenda Atkinson
Sue Higgins
Craig Mangum

Membership renewals due September 2008:

Jennifer & Wade Feltman
Walter Liebrich
Lela Buttery

Membership renewals past due:

Chelsea & Jason French
Melisa & Matt Saxey
Melissa Hooke & Paul Russo
Lee Marchman

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

Sarah Bridegroom for Corrigan Loduha

Club Meeting, July 10 at Beef O'Brady's:

Officers Present: Sarah Bridegroom, Denise Howard, Matt Ruddell, and Randy Desilet

Matt handled our standard business, including announcements for:

- Next Beer and Food tasting session featuring Veronica from Sweet Grass dairy – mid August with a mid week date.
- Club Brew – Saturday, August 23
- Jacksonville club competition – Saturday, August 30

Matt facilitated the first of three installments of our food and beer pairing seminars. He provided information about the three primary principles that govern food pairings: Cut, Complement, and Contrast.

To illustrate his points, three culinary combos were provided:

- Spicy Chili with Lagunitas IPA
- Chocolate with Kalamazoo Stout
- Stilton Blue Cheese with Avery Hog Heaven Barleywine

Thank you to Johann Pautz for donating his time and for providing the chili.

We had lots o' beer: Three beers in the food pairing; seven beers in the monthly tasting; twenty-one beers in the raffle. And after TEN years, Dan MacDonald finally won a raffle. Congrats Mac.

HomeBrew Tasting Contributions

(Commercial Example) Spaten Lager – NFBL
Steam/California Common – Randy Desilet
Classic American Pilsner – Thomas Crawford
Amber Bock – Chris Sella
Dusseldorf Alt – Martin Brungard

Honey IPA – Walter Liebrich
Orange Blossom Mead – Allen Turnage

Raffle Contributions

Brooklyn East India Pale Ale – Sarah Bridegroom
Hofbrau Munich Dunkel - Sarah Bridegroom
Pabst Blue Ribbon – Johann Pautz
Abita Jackamo IPA – Johann Pautz
Natural Light (yes, Natty Light) – Ross Beck
"Beast" Light – Ross Beck
Orange Blossom Pilsner – Walter Liebrich
Holy Mackerel Golden Ale – Walter Liebrich
Sweetwater 420 – Randy Desilet
Alewerks Porter – Randy Desilet
Aventinus Wheat Doppelbock – Allen Turnage
Belgian Blonde (Gold Star Homebrew) – Bob Daugherty
Scottish Ale (Red Star Homebrew) – Bob Daugherty
Six pack of Anchor Steam – NFBL
Lagunitas IPA – NFBL
Kalamazoo Stout - NFBL

Summer Party!!!

August 16th

When: Saturday, August 16th

Time: tba

Host: Martin Brungard

Location: Martin's home. Directions will be sent via email to members.

Please bring a lawn chair and whatever you want to drink for yourself.

Updated details or changes will come via e-mail reminders.

Big thanks to Martin for hosting on short notice!!!!

Summer Club Brew!!!

August 23rd

When: Saturday, August 23rd

Time: Tentative start time is 1pm

Host: Bill McCulley (friend and neighbor of NFBL member Thomas Crawford)

Location: Bill McCulley's muscadine grape farm on Miccosukee Road in Tallahassee. Directions will be sent via e-mail to members.

Contacts: Sarah Bridegroom or Matt Ruddell
sarah@homebrewden.com or ruddellmj@comcast.net

Please bring a lawn chair and whatever you want to drink for yourself.

Updated details or changes will come via e-mail reminders.

State of the Hop Nation

Sarah Bridegroom

We've all heard a lot about the worldwide hop shortage and how it's affected the availability of some varieties, supply to homebrewers etc. Although the overall situation is still being monitored closely by growers and suppliers, I wanted to share with everyone that we're seeing a little bit of relief in the stressed hop nation. Many of you have noticed and commented on how we in Tallahassee remained in pretty good shape throughout the first half of the year and throughout the panic hop hoarding that swept the homebrew landscape. There have been a few varieties that aren't available at all nationwide, but for the most part, we still have access to over 30 varieties of hops, still have access to both pellets and whole hops, and as of this week, ac-

cess to hop plugs from the new harvest. And even for those varieties that have been out of stock from the current harvest, several comparable hop substitutes are available – many options with which to brew.

I'm happy to also report that after several months of participating in many professional brewing forums and trade networks, I've heard very little about brewpubs or commercial microbreweries having to completely close shop. Many have adjusted their practices, but most have been able to adapt in some way. That said, it's fair to remind us that it's a result of consumer support, and the participatory nature of the commercial brewing industry to engage in hop sharing, bartering and conservation.

The same situation holds true for the homebrewing community. Strong, well-maintained supply relationships have

helped many suppliers, retailers, and consumers adapt to changing needs. Recently, at an industry meeting with Ralph Olsen from Hop Union, he reminded us that hops are bought and sold on the worldwide market all the time. And with this recent hullabaloo, and many brokers making deals, you just never know what will vanish from or show up in the marketplace.

So even though everyone will still be keeping a keen eye on what's ahead, we're heading into a promising phase in hop world. New varieties coming in, new recipes in both homebrew and commercial brewing, and hopefully, more open minds toward trying new hops.



Summertime Brewing

Sarah Bridegroom

Generally speaking, optimal fermentation temperatures for ales is somewhere in the mid 60's to low 70's Fahrenheit. For lagers, appropriate temperature range is in the mid 40's to low 50's. The disadvantage of fermenting above these suggested temperature ranges is that the yeast will create off-flavors. So, how do we brew anything in Tallahassee? Lagers are difficult at any time of year without additional refrigeration. Ales are feasible during cooler months of the year, but it seems that brewing in the summertime is difficult. Here are some tips for brewing during the long hot Tallahassee summer. Below are some basic, old school tips that you can try at home.

No-Tech Tips

Tip 1. Brew anyway and accept the fact that your homebrew will taste different than those brewed during the cooler months. Console yourself with the realization that it's still better than most affordable commercial beers and that in this current economy, simply more affordable.

Tip 2. Choose styles whose flavor profiles will be least affected by the warmer tem-

peratures. Belgians and Wheats are good choices as are some English ales, Porters, and Stouts since their flavor profiles may include esters and/or diacetyl, each of which is increased by higher temperature fermentation. If using liquid yeast, use a strain that will perform well at these temperatures. Feel free to ask for some coaching at the brew shop.

Low-Tech Tips

Tip 3. Wrap your fermenter in a wet towel and place it in a tray of water. The towel will "wick" or pull the water up out of the tray. As the moisture in the towel evaporates, it will absorb heat, thereby cooling your fermenter and its contents. Although this works best in dry climates (and Tallahassee is not a dry climate), you can improve the cooling action by aiming a small fan at the towel for at least part of the day. This trick will probably work better on a glass carboy than on a plastic bucket.

Tip 4. Place your carboy by one of your air-conditioners or by an AC duct. Building a small enclosure to trap the cooler air may help.

Medium-Tech Tips

Tip 5. Build an insulated trash can to hold an ice-water bath in which you place your fermenter. For space reasons, I didn't detail

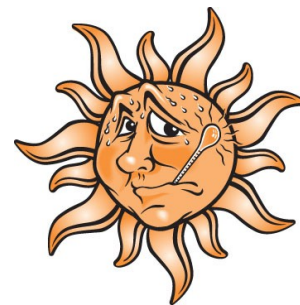
the instructions here, but you can find some detailed instructions online and you can also ask your friendly homebrew store representatives.

High-Tech Tips

Tip 6. Build an air-conditioned coop for your fermenters.

Tip 7. Buy an extra refrigerator. Buy an external thermostat to override the fridge's normal operating range.

I know that a few of our members use different variations of all of these methods. At the upcoming club meeting, let's swap some ideas and tips to beat the heat. Also, at the upcoming meeting, I'll share some information from a recent discussion with Chris White, president of White Labs, about brewing in temperatures over 70 degrees.

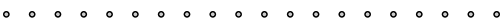


Shots and Recipes Needed!!


From the Publications Coordinator

If you have a cool picture or a great recipe please feel free to email them to denise.karnes@gmail.com to include in our monthly newsletter. It's fun to see what members are up to and get to know each other. "Shots" can be anything to do with brewing, the club in general, and outtakes are especially welcome. Recipes can be any type of beer recipe, or a great recipe you know of that incorporates beer or beer byproducts.

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

This month's style:
Fruit, Vegetable, and Herb/Spice beers

Long Term Calendar

Aug 13	Entries due for First Coast Cup Homebrew Competition in Jax (thecask.org)
Aug 14	NFBL Meeting
Aug 16	Summer Party @ Martin's
Aug 19	Women's Beer Day
Aug 23	Summer Club Brew @ Bill McCulley's
Aug 28	EC Meeting

Aug 30	First Coast Cup Homebrew Competition in Jax (thecask.org)
Sept 6	FSU Football (home)
Sept 11	NFBL Meeting (Porter & Stout)
Sept 25	EC Meeting
Sept 27	Commander SAAZ competition
Sept 26-28	Great American Beer Festival



Be there or be square.