

April 8th, 2010
NFBL Meeting

Saccharomyces Journal

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President's Message

Michael Johnson



Ah, Spring has sprung in the great Big Bend. The temperatures have begun to climb, and the trees and flowers have begun their annual assault. We had a successful club brew at my house on March 13th, although we had to shelter the brew pots from the falling oak leaves raining down from my trees. While I had blown all of the leaves off of my deck that morning, the deck was COVERED with the stupid little things by mid-afternoon. What can I say. Now, we are all driving around town in green cars, no matter what color your car was a couple of weeks ago. Having to wash my car so frequently just makes me thirsty....

I want to thank those of you who attended the NFBL Happy Hour at Fer-

mentation Lounge on the 23rd. Those of us who showed up enjoyed some excellent beer and even better company. Our next Happy Hour is April 27th at Momo's in Market Square. This is an oft overlooked establishment when we think about craft ale selections. The proprietors (no doubt with input and encouragement from NFBL members), have really stepped up to the plate in the last couple of years. This Tallahassee's best location to have a quality beer with a giant pizza. All of your important food groups in one place. What more could you ask for? Also keep your social calendars open for May 1st - our next NFBL party!! Location to be announced (after it is determined).



I've not received recent updates on Senate Bill 2062, or the corresponding House bill, so I don't have meaningful information on their status. I will pass on any information I receive as I get it.

Keep those fermenters bubbling with donations for Pints for Paws!!

Happy Brewing,
Michael Johnson

Mark Your Calendars	
April 8	NFBL Monthly Meeting
April 10	Informal Club Brew
April 18	Executive Committee Meeting
April 23-24	Hurricane Blow-Off, West Palm Beach
April 27	Happy Hour @ Momo's, next to Homebrew Den
May 7	Deadline for Hogtown Brew-Off Entries
May 13	NFBL Monthly Meeting



Treasurer's Report

Balance: The club's balance is **\$2,035.03** as of April 1, 2010. The club has **76** active members.

Welcome new members: Gabe and Saralyn Grass

Membership renewals due April 2010: Chris and Patty Born, Garrett Goodman, Ian Salzberg, Mark and Jean Stoffan, Justin Dunning, Kara and Karl Loewe, Roy and Ruth Ziegler

Membership renewals past due: Matt Rudell, David Schuessler, Shannon Black, Charles and Denise Howard, Rick Savage, Sarah Bridegroom and John Larsen, Jason Dickey, Joe Pignatiello, Allen Turnage, and Alyssa Wiedenmayer, Will Chase, Brian and Jennifer Hall, Stuart Nagy-Kato, Chris Sella, Jennifer Stahl, August and Elke

Ursin, Michael Zimmer

Annual membership is \$20 for individuals and \$30 for couples. Please see Betsy at the next meeting with your dues, or mail your checks to NFBL, PO Box 3325, Tallahassee, FL 32315-3325 Attention: Betsy Miller.

Membership cards: Remember that it is important to keep current with your club dues and bring your card with you to the Homebrew Den for the discount. Only membership cards of active NFBL members will be honored. If you are unable to locate your card, or do not have a recent one, please contact Betsy Miller at treas@nfbl.org or at the monthly meeting for a new card.

NFBL stuff for sale:

NFBL logo pint glasses \$3 each

Betsy Miller



We have merchandise for sale at Cafepress.com/nfbl. Current merchandise includes t-shirts, hats, boxers, and thongs. See Betsy at the monthly meeting for samples. If there is other merchandise on cafepress.com you would like to order let Denise Howard know and she can work on the design.

Please see Betsy at the meeting for purchases.

Pints for Paws Update

We're moving along with Pints for Paws, our NFBL homebrew tasting event to benefit the local Animal Shelter. The administrative process is going pretty well, so now we get to think about the fun stuff –the beer. If you haven't already received a follow-up of some sort, keep an eye out for one that asks if you plan to participate in the event. Our goal is for everyone to participate with brewing and serving beer. If you're able to brew and donate some beer, but are unable to attend, we can likely set up a server for your brew.

Many brewers have confirmed that they can participate, but by no means have I heard from everyone. So whether it's during the monthly meeting or via e-mail, please let me know if you are able to participate and on what level. And of course, let me know if there are questions.

In terms of what to bring, just a reminder that it doesn't matter if more than one brewer brings the same style. Patrons try it all. Brew what you're comfortable brewing and giving. The quantity of beer donated by brewers will range considerably. Some brewers will bring one batch; others will bring 5-6. Everyone is different, so do what is reasonable for you.

Sara Bridegroom



Throughout the month, there will be follow-up e-mail messages and inquiries regarding participation. Toward the end of the month, I'll send out an event checklist so that everyone can be prepared about what to bring and how the set up process works.

If you keg your beer and have additional kegs that you can offer on loan to another brewer, let me know. Likewise, if you are a brewer in need of kegs, let me know. I'll do my best to connect you with each other so that you may swap as needed. Same holds true for brewers that bottle or use other packaging methods (mini kegs etc). If you are either in need or have additional bottles to loan, let me know and I'll hook up those members with a match.

Thanks to everyone who has already confirmed their participation. It will be a great time and much-needed contribution to our area's homeless animals. E-mail me at sarah@homebrewden.com with information and questions.



Homegrown Hops

Wade Feltman

With the temperatures finally starting to warm up, I'd like to take a few minutes to explain how to get started growing your own hops. I know what some will say...doesn't our climate make it difficult to grow a plant meant for a much more mild summer climate? Not necessarily. With a good bit of prep work and planning, you, too could be enjoying a very nice harvest from the first year's growth.

Let me get started by laying some of the ground rules as to what can make for a bad experience growing hops in the South. First, we have to deal with the soil. As many of you know, the soil composition around this area can at times be just a few inches of topsoil, then you hit that good, dense, red clay. Clay is our enemy. It doesn't promote proper drainage to keep disease and rot from setting into the rhizomes. In my experience, after figuring out what kind of soil I was dealing with, I decided upon building a raised garden...about a foot high. But, I did dig out the inside of the bed much deeper...about 2 1/2 - 3 feet deep. On this note, I do recommend contacting your city, county, telephone, and cable companies to have them come out and mark any existing cables *before* you dig. After a day of prep, I finally had an area that I thought could actually handle all the spring and summer moisture. The second item that can make for a poor growing experience is lack of sun. These hops you're trying to grow need full sun for as much as you can give it to them. Fortunately, I had one small patch in a front corner of my yard that got full sun throughout the day. This made the decision pretty easy as to where I was going to put my raised garden.



Now on to more interesting stuff. I mentioned that I'm using a raised garden to help with drainage. All of that is useless if you don't have well-draining soil in the bed. Making a quick trip over to Esposito's, they were able to point me in the right direction on what I needed to put in the bed. They gave me the recipe list for a "soil-less mixture." It's mostly comprised of mushroom compost and peat moss, and just a little bit of some kind of alkaline to lower the acidity. This helps against a fungus setting in. After getting that mixed together really well, I proceeded to plant my rhizomes - three in all.

By the way, I purchased my rhizomes online from the Pacific Northwest. In this part of the prep work, I did a little research as to what hop variety is more suited for our climate. My findings kept turning up Cascade. I received them in less than a week, wrapped in a moist paper towel and in zip-loc bags. Until time for planting, it was suggested that I keep them in the refrigerator so they would stay dormant.

While we're on the subject of the rhizomes, they look much like runners of bamboo. Plant them horizontally under just 1 inch of soil. If you are planting multiple rhizomes, it is suggested that they be kept at least 3 feet apart. Of course, I planted them much closer, since I didn't have that kind of room to work with. Some interesting side facts about hops: all hops that brewers use in their beer are female. (males do not have the necessary bittering agents - they are used for increasing female hop yield and for creating new varieties), and the standard propagation method of hops is to dig up part of the main rhizome after a growing season and clip off 6 inch sections, which will each become a new hop vine.

Now on to the growing cycle. I planted last year around April, and for the first month and a half they required watering every day. Also if you go the artificial route, Miracle-Gro or something similar should be used once ever week to one and a half weeks. If you decide on the more natural route, just compost as you would for any other young plant. After you start seeing the sprouts break ground, you need to help the plant focus most of its energy in just a few of the vines. This is done by trimming back the additional sprouts to just 3 or 4 strong ones. Once they are around a half foot to one foot long, you need to be sure and have your trellis structure ready to go. I built mine to about 10 feet tall and had the vines run horizontal back and forth once they reached that height. It's up to you to decide what kind of structure you use to allow the hops to hold onto. Personally, I like jute rope since it is fibrous and gives the vines something to grab. I ran the rope horizontally from a tree trunk to a support post. I then ran a separate section of the rope from the base of the tree diagonally over the top of the horizontal piece and back down to the ground to a stake where the rhizome was planted...then back up to the support rope a little farther down. This makes sure you have a V configuration at each rhizome to allow for the plants to send up vines in two different directions. After you are done, train your vines in a clockwise manner up the rope.



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Homegrown Hops

Wade Feltman

(Continued from page 3)

Now, if you've done some good prep work to get everything ready, you should start seeing some good growth by June. At this point, I trimmed the lower three feet of the main vines of side branches and leaves. This was suggested to help prevent disease from setting in the lower extremities. Only do this if you feel there is enough of the plant up the length of the rope that can handle a shock like this. If all goes well, you should probably start seeing hop burs by July, that will later develop into the well known hop cone. Harvest usually is done when you can squeeze the hop cone, and it springs back quickly to its original shape. It should also sound a little crinkly like paper. In my experience, I was harvesting them in waves. A section would mature, I would harvest, and then proceed with the drying processes.

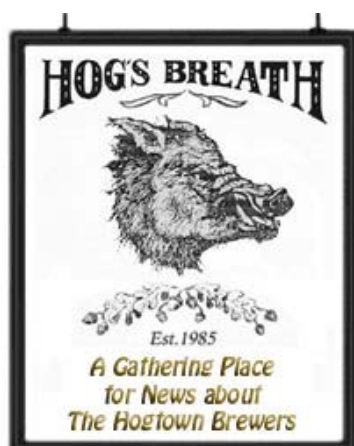
On the matter of drying out your hops, I suggest finding a well ventilated quiet corner of your house and laying them out on a window screen supported off the ground. Do not put them in a garage or outside. This will only make them rot. They need lower humidity in an air conditioned house to properly dry out. This seems to work just fine for me, and they were dried out in about 3 days. You can also use a food dehydrator. During this time, they will lose a lot of their weight and become very fragile...so handle with care. Next just put them in ziploc bags and purge the air, or you could use a vacuum sealer. Then, store them in the freezer until needed.

At the end of the growing season, its time to do some cutting. I took the base four feet of the healthy vines and cut them into six inch sections and buried them for propagation, leaving about six inches of the base vine on the rhizome. As of right now, I'm starting to see little sprouts breaking the surface of the soil which brings me to one of my final points. If there are any NFBL club members who would like to start their growing their own hops, I will be offering some of these rhizomes. I've got a couple people already interested in growing some, so it will be a first come, first served situation. 1 - 3 rhizomes should be plenty for anyone to get started. And don't think you have to get into it as much as I have. I've seen where some growers have just mounded up dirt and planted at the high point. You can also grow in containers. Though in this situation, I would suggest cutting the bottom off the container to allow for thorough drainage.



Growing your own hops will take some time and care, but the outcome is definitely rewarding...and in the second and third year, your production should really see an increase. Hope this helps, and happy growing!

Hogtown Brew-Off



The 5th annual Hogtown Brew-Off will be held at the Paramount Plaza in Gainesville, Florida on May 14th and 15th, with competition-related festivities taking place on the 16th as well.

After some judging on Friday the 14th there will be a reservation-only dinner event followed by a walking pub crawl, free to anyone who wishes to attend.

You'll get a chance to experience the Gainesville night life, led from watering-hole to watering-hole by Craig Birkmaier from SwampHead Brewery, Gainesville's first microbrewery. Saturday morning, the judging proper will begin, followed by our now legendary Wild Boar Keg Competition, with the awards dinner and raffle drawings following close behind.

The Hogtown Brewers hope you'll make it up, down, or over to Gainesville - both for the competition festivities and to help with Judging or Stewarding. Hotel rooms at the venue have been made available at a special discounted price.

Visit www.hogtownbrewers.org for more information, updates, judge registration, and to register your entries when the time comes in late April!

Competition Date: May 14th and 15th

Entry Window: Opens Monday April 26th and closes Friday May 7th

More details are available at:

<http://www.hogtownbrewers.org/Brewoff/BrewoffFrames.html>

March Meeting Minutes

Thomas Crawford

CLUB MEETING – Thursday, March 11, 2010

Meeting was called to order at 7:40 p.m. at Beef O’Brady’s.

Executive Committee Members Present:

Michael Johnson, President
 Wade Feltman, Vice President
 Thomas Crawford, Secretary
 38 total members present

Reports:

- President’s report given by Michael Johnson. Welcome to New Members. The executive committee will work on setting dates for Club brews and Club Parties.

- Sarah Bridegroom, Summerfest Chairperson, opened the floor for questions about “Pints for Paws”. Permitting process is moving forward. The Foundation will set the price for admission. The goal is for every club member to brew at least one beer. The event will be held from 4 pm until 8 pm on June 19, 2010.

- Treasurer’s report given by Betsy Miller. Betsy will work on updating the e-Mail address list of club members.

- Wade Feltman led the tasting for this month. The style for March was Pale Ales and Ambers.

Homebrews:

Modified Sweetwater 420 Clone—Richard Abt
 Russian River Temptation Clone—David Grymonpre
 Brown Porter—Trever Carnes
 Honey Brown Ale—Gabe Grass

Business:

- Raffle Items included:
 Glass—Mike
 HopSlam—Chris Born
 Magic Hat #9—Chris sella

Meeting adjourned at 9:40 p.m



EXECUTIVE COMMITTEE MEETING – Sunday, March, 28 2010

Meeting was called to order at 6:30 p.m. at the home of Michael Johnson.

Executive Committee Members Present:

Michael Johnson, President
 Wade Feltman, Vice President
 Betsy Miller, Treasurer
 Don Miller, Publications Coordinator

Reports:

- President’s report given by Michael Johnson. Happy hour at Fermentation Lounge was a success, next happy hour at Momo’s.
- Informal club brew will be held on April 10, to brew for Pints for Paws.

- Treasurer’s report given by Betsy Miller. Raffle income was \$47.

- The style for April is open call.
- Sara Bridegroom reports that permitting for Pints for Paws is going smoothly. She is organizing brewers and keg exchange.

Tentative dates for NFBL events in 2010 are as follows. Times and locations are subject to change.

- April 18th – Executive Committee Meeting
- April 27th – Happy Hour @ Momo’s
- May 1st - Spring Party
- May 13th – Meeting
- May 22nd – Club Brew
- May 23rd – Executive Committee Meeting
- June 10th – Club Meeting
- June 19th - “Pints for Paws”
- June 27th – Executive Committee Meeting

- July 8th – Club Meeting
- July 18th – Executive Committee Meeting
- August 12th – Club Meeting
- August 14th – Club Party
- August 22nd – Executive Committee Meeting
- August 24th – Happy Hour @ Proof
- September 9th – Club Meeting
- September 19th – Executive Meeting
- October 14th – Club Meeting
- October 19th – Happy Hour @ Fermentation Lounge
- October 23rd – Club Brew
- October 24th – Executive Meeting
- November 11th – Club Meeting
- November 21st – Executive Meeting
- December 9th – Club Meeting
- December 11th – Holiday Party
- December 19th – Executive Meeting

Meeting adjourned at 8:00pm

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 Beer is a wonderful thing.

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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 pubs@nfbl.org

Long Term Calendar

April 8—NFBL meeting

April 10— Informal Club Brew for Pints for Paws

April 18—Executive Committee Meeting

April 23-24 – Hurricane Blowoff, West Palm Beach, FL

April 27—Happy Hour @ Momo's

May 1—Spring Party (Tentative)

May 7 – Deadline for Hogtown Brew-Off Entries

May 13—NFBL meeting

May 14-15—Hogtown Brew-Off

May 22—Club Brew (Tentative)

June 10—NFBL meeting

June 19—Pints for Paws

July 8—NFBL meeting

August 12—NFBL meeting

August 14—Club Party (Tentative)

This month's style:

Open Call. Bring 'em if ya got 'em!



Be there or be square.