

June 10th, 2010  
NFBL Meeting

▶ Saccharomyces Journal

# Saccharomyces Journal

## President's Message Michael Johnson



Summer is officially here. I know this because hurricane season begins tomorrow, the almost daily afternoon showers have begun, and I'm off for the summer. One of the few perks of working for the public schools. The downside of this last harbinger of summer is that the long list of house projects has also begun. So far I've blown the leaves off of the roof (not fun with a two-story house), pressure-washed the house (also not fun), and painted the trim around the windows of the house. On the upside – my reward for all of this hard work is to cool down with a nice homebrew. I've got a fresh batch of Scottish ale on hand that does the trick nicely, although my Plutonium Porter makes for a good counterpoint.

Another sign that summer is here is that attendance at club meetings tends to dwindle as members take well-deserved vacations. Those of us who feebly attempt to lead this fine organization are no exception. I will be spending the week with friends at Fernandina Beach in two weeks, which will force me to miss our June meeting. I leave you in the capable hands of our other officers.

As I noted in my last message, I encourage any of you to submit articles to our newsletter editor detailing your beer-related adventures as you go about your way this summer. I myself had a surprising new beer-related experience just yesterday. As part of my Memorial Day festivities, I met a friend at Fermentation for a beer or two. On hand was an employee from FSU's Mag Lab (National High Magnetic Field Laboratory, for the new in town). He had brought some liquid nitrogen and used it to make home-made ice cream by simply pouring the liquid nitrogen into a mixing bowl with the rest of the ingredients. He made the first batch using Sweetwater IPA, which had a slightly tart but pleasant finish. The next batch was a simple chocolate mocha, which was excellent. The last batch was made using Victory Brewing's Imperial Stout. Now THAT was an awesome ice cream! I can now say I've had beer ice cream. I followed this up with a glass of Victory's Imperial Stout, and then a raspberry lambic slushie. Yup – that's right.

As usual, a reminder that Pints for Paws is coming up on June 19<sup>th</sup>. I hope you all have brewed up a batch of your favorite homebrew to share with the public. I look forward to seeing many of you at the Market Square pavilion as we share our craft.

Happy Brewing,  
Michael Johnson  
NFBL President



Mark Your Calendars	
June 10	NFBL Monthly Meeting
June 19	Pints for Paws 4:00 PM Market Square Pavilion
June 27	Executive Committee Meeting
July 8	NFBL Monthly Meeting



## Treasurer's Report

Balance: The club's balance is **\$2,065.60** as of June 4, 2010. The club has **75** active members.

### Membership renewals past due:

Sarah Bridegroom, John Larsen, Jason Dickey, Joe Pignatiello, Allen Turnage, Alyssa Wiedenmayer, Will Chase, Brian and Jennifer Hall, Stuart Nagy-Kato, Chris Sella, Jennifer Stahl, August and Elke Ursin, Michael Zimmer, Chris and Patty Born, Garrett Goodman, Ian Salzberg, Justin Dunning, Kara and Karl Loewe, Roy and Ruth Ziegler, and Robbie Laub

### Membership renewals due June 2010:

Bob and Shana Daugherty, James Hartman, Patrick and Jessica Taylor, and Joel Tedder

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](mailto:treas@nfbl.org) or at the monthly meeting for a new card.

### NFBL stuff for sale:

NFBL logo pint glasses \$3 each

We have merchandise for sale at

## Betsy Miller

[Cafepress.com/nfbl](http://Cafepress.com/nfbl). **Dog t-shirts are now available**, in addition to the usual t-shirts, hats, boxers, and thongs. If there is other merchandise on [cafepress.com](http://cafepress.com) you would like to order, let Don Miller know and he can work on the design.



Please see Betsy at the meeting for purchases or samples

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## Pints for Paws—Saturday, June 19, 4PM

## Sara Bridegroom

*Pints for Paws* is rapidly approaching. Thanks to everyone who has volunteered themselves and/or their beer to the event. If you're able to participate, but haven't indicated that yet, please e-mail me so that I can set you up.

In preparation for the big day, I've compiled some information that addresses many of the most frequently asked questions. Also included is a basic checklist for each brewer. Of course, if you have questions that have not been addressed in this or previous bulletins, please let me know. Here we go.

### **Basic Set-Up and Directions**

The event is held at the Market Square Shopping Center on Timberlane Road in the outdoor pavilion. This is the shopping center that houses Market Square Liquors, Old Town Café, Tally's Grille, and on Saturdays - the Farmers Market. (It's not the shopping center that houses HomeBrew Den; it's the one just down the street).

We have coordinated with the Farmer's Market to reposition their tables in the afternoon. Around 1:30 - 2PM, the Farmer's Market vendors will set up around the shopping center so that we may load into the pavilion for our event. Animal Shelter volunteers will coordinate the delivery and set-up of tables. That takes about 30 minutes, so brewer arrival and set-up is currently scheduled between 2:30 - 3:30. Our goal is to be ready to pour at 4PM; that is when patrons will begin to enter the pavilion.

If you are a participating brewer, try to arrive between 2:30 - 3:00 to set up your space. I'll be on site wearing some sort of reflective clothing (probably an orange vest) so that you can find me fairly easily. Tables will have been set up and I'll guide you to a space. For the most part, it's first come first serve on the spaces, but there will be a few tables designated for Animal Shelter activities, so I'll guide you to the basic areas that are available for brewers. Each participating brewer has space for his/her own station. Additional information is provided below that is specific to NFBL member station set up. Each brewer is responsible for setting-up, monitoring (pouring), and breaking down his or her own space.

### **Parking**

After you have unloaded your beer and supplies out of your vehicle, please consider moving your car away from the immediate vicinity of the pavilion to a space that's a little farther away so that patrons can have better access. Parking is available throughout the shopping center as well as in nearby businesses and at Gilchrist School.

### **Tickets, Donations, Patrons and IDs**

A designated entryway will be identified at one corner of the pavilion. The pavilion perimeter will be roped off so that patrons cannot simply float in and out through other access points of the pavilion. There are no advance ticket sales. All donations are collected on site during the event.

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Upon entering through the designated admission area, patrons will be ID checked, given a tasting cup, and given their allocated number of tickets per their donation. Patrons then walk through the pavilion to our individual beer stations and exchange their ticket for a sample – pretty straightforward operation. Suggested donation is \$10 for six tickets. To receive more tickets, patrons can go back to the main admission station to give additional donations.

Either a wristband or hand stamp will be used to indicate that their ID has been checked and that they can receive beer. So, beer members do not have to check ID's at your individual station, but you do want to check to see if the patron has received some sort of drinking-age verification.

### **Tasting Cups**

The tasting cup is 5 oz. volume – enough room for a substantial sample with appropriate head retention. Given the type of beer you are serving, the serving sample should be approximately 3 – 4 oz. If your beer is extremely alcoholic, use that information in your decision-making.

Please collect the ticket. Although it may be hard from time to time to refrain from a “friend hook up” or not to bother with the ticket collection, keep in mind that it is a fundraiser for the animal shelter and that ticket collection also helps to regulate alcohol consumption of the patrons. A separate vessel to hold or keep the ticket isn't necessary. But you do want to at least take it out of their hand and put it into yours.

### **Restrooms**

Bathroom facilities are available in the shopping center. There are two areas of the center that house hallways with public restroom facilities. They will be available during the event.

### **Pets**

For their safety, and your sanity, please leave your pets at home. The Animal Shelter team is trying to have adoptable pets on site so that we can have the pet-related focus be on those animals. Whether that is allowable in the pavilion remains to be seen. One 4' x 6' acrylic photo frame will be provided to each brewer that showcases a currently adoptable animal at the shelter.

### **Children**

The event is clearly advertised as a 21-over event. Due to legalities, liability, safety, and permitting, the pavilion is a child-free zone. No children will be allowed in the pavilion.

### **Food**

Due to agreements with Market Square Shopping Center and its tenants, separate food vendors are not allowed in the pavilion. That said, numerous food establishments are housed in the shopping center, and many others are within walking distance of the square.

### **Entertainment**

So as not to contribute to the already existing noise level from conversation in an echo chamber, and so as not to compete with one-on-one brewing conversation, other forms of entertainment are not part of the event playbill. The beer and the animals are the entertainment.

### **Security**

Security personnel will be on site. Servers and other event staff volunteers reserve the right to refuse service to a patron that appears to have over-imbibed. It is rare for this event to have problems with drunkards – just not the typical crowd for this event. That said, if you feel like there is a “situation” that needs attention, neither I nor an ASF volunteer will be hard to find. Let someone know and we'll address it. Although I have all hopes of not using it, a first aid kit will be on site. Flag someone down if it's needed.

### **Naming Your Beers**

We encourage you to name your beers, either with your own home brewery name, an animal-inspired name, or a name after one of your pets (for example, Pomeranian Pale Ale, Fluff's French Ale, Labrador Lager, Scooter's Stout) Doesn't matter if the recipe had an original name – we encourage you to give it a special name for the event. Keep it clean of profanity – not only for club image purposes, but also to protect unsuspecting eyes of the easily offended.

### **Mead and Cider**

If you are bringing mead and cider, please be cognizant of the fact that many patrons will not have a lot of experience in drinking these beverages. Be conservative with your pour volume (while understandably not wanting to be stingy), and remind the patron of the beverage's alcohol content should they choose to sample additional meads.

### **What to Wear**

First and foremost, wear comfortable shoes that provide support and can withstand some water. The floor is concrete and sometimes, beer spills. If you have NFBL gear – a T-shirt, ball cap, bar towel, thong, boxer shorts – please wear it. We want to promote not only homebrewing, but of course the NFBL. If you do not have NFBL gear and want some, visit [CafePress.com/nfbl](http://CafePress.com/nfbl).

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### Donating Beer but Unable to Attend

If you are donating beer, but are unable to attend, chances are good that you have already indicated that to me. I'll follow up with those persons to coordinate your beer donation. If we haven't talked about this scenario, and it applies to you, please let me know. If you think that we've talked about it, and you haven't heard from me by June 7 or so to coordinate your donation, please let me know. Since someone else is pouring your beer in your stead, any info that you can provide about your beer will be helpful to the pourer so that they can at least explain to the patron what it is (at the least, what style of beer it is).

### Attending and Volunteering but Unable to Brew

Similar to the aforementioned scenario, if you can volunteer for the event, but are unable to brew, please do. As you can see, we have other brewers who are in the opposite situation and could use a helping hand to pour beers. And we'll have plenty of brewers who could use a break here and there and would welcome some temporary pouring. Non-brewing volunteers should plan to arrive between 3:00 – 3:30 so that I can set you up at a station.

### Event Promotion

The event has been advertised around town in a variety of ways: posters, flyers, mentions in local print publications and of course – online. Just hearing from individual members about your own experiences with e-mailing flyers to friends, postings on Facebook, My Space and Twitter, confirms our original position that getting the word out hasn't been a problem.

### Your Individual Station Set-Up

As mentioned in the April update, available space to brewers is about 4 feet wide of frontage space. There's more room behind you, but left-to-right is 4 feet. Ice will be available to freshen serving tanks throughout the afternoon. However, please prep your coolers, tubs, and trash cans on your own with ice for the initial set-up.

Regardless of what method of packaging you use (kegs, mini-kegs or bottles), please bring your beer ready to dispense. So for bottles, have your bottles chilled as you want them to be served, bring a bottle opener, and think about how you want to temporarily store the empties (empty case box or cooler for example). For kegs and minis, have your beer pressurized, chilled as you want it to be served, set up to your own CO2, thump tap, cartridge system etc. The most common way for full keg brewers to dispense is the old-fashioned keg-in-a-trash can or bucket with ice, and a thumb tap/picnic tap arrangement. It's portable, doesn't require power, and uses the least amount of space – which will be at a premium. Electricity isn't available at individual brewing stations. For that reason, as well as other safety and space reasons, no kegerators.

If you are bringing beer in bottles, and are collecting the empties for re-use, please refrain from pouring the sediment onto the pavilion floor. If a dump bucket is provided near your station, use it. If not, then collect them and periodically leave the pavilion for a nearby green space for dumping. For easier bottle serving, consider bringing a plastic water pitcher. Pour the beer in the pitcher, and serve from it. Remember to clean your bottles the next day if you plan to reuse them.

HomeBrew Den may have limited hours on Saturday, June 19, so if you need parts, please get them by June 18.

Please refer to the April update regarding items that can serve dual purposes, tips for keg serving, and information about table materials.

### Check List

Here's a basic checklist. Remember, table is provided. Some items may not apply to every brewer.

- Chair or something else that you can sit on (cooler).
- Coolers/keg tub for your beer.
- Initial set-up ice to set-up your beer.
- Any display materials that you want in support of your beer (signs, handouts etc.)
- Beer or other beverage for yourself to drink
- Eat a good lunch and/or bring munchies for yourself to keep you going
- Bottle openers and corkscrew (if serving bottles)
- Bar towel or paper towels for your own station in case you need to clean up something at your station
- Camera if you like to take pictures
- NFBL gear of your choice – T-shirt, hat, thong
- Comfortable shoes and an extra shirt to leave in the car in case you have spillage of some sort and need a dry piece of clothing. It happens.
- Empty case box or cooler to store your empty bottles (if serving bottles)
- Thumb tap, CO2, tubing, fittings, screwdriver and clamps (if using kegs)
- Cartridges and dispenser (if using Tap a Draft or Mimi Kegs)
- Water for yourself or to give to patrons to rinse their glass (not required)
- If you have an extra bucket that can be used as a dump bucket, please bring it. Doesn't have to be pretty or food grade; just needs to hold liquid.
- If you are the ultra-prepared type, and you plan to use props, bring a small supply bag with items such as tape, paperweights, scissors, markers, rubber bands, tacks etc. You never know what will pop up.

E-mail me at [sarah@homebrewden.com](mailto:sarah@homebrewden.com) with questions, requests for previous bulletins, electronic event posters or flyers, or any changes in your participation status.

## Grand Rapids and Kalamazoo, Michigan

Wade Feltman

I've been looking forward to this trip for quite a while now, and I finally get a chance to make it out to the very well known Bell's Brewery. Everything else on the way was just icing on the cake. Jennifer and I arrived into Grand Rapids in the morning and proceeded to make our way out to the first recommendation for lunch: Founders Brewing Company. I've heard some good things about this place, and I'm not one to turn down the idea of trying some new brews. The atmosphere was pretty laid back, and we made our way over to the bar to find a very nice selection of beers on tap. A couple of beers that really stuck with me were the MPG (Mango Papaya Grapefruit) IPA and the Dirty Bastard (Scotch Ale). The MPG was very well balanced with a very good maltiness contrasting against the Centennial Hops and fruit (which was more subdued than I initially thought it would be). Let me also add that the IPA was served on both CO2 and Nitro. This created a very interesting dynamic showing how much the type of gas used can greatly affect the mouthfeel, aroma, and residual flavors. I have to say that my favorite beer of the evening was the Backwoods Bastard. This is just the Dirty Bastard aged in bourbon barrels. This was definitely one to sip slowly and enjoy. Notes of smokey sweetness were very pronounced on the back end. I'll also add that if you are looking for something to eat, please consider something off their deli menu. Jennifer had a reuben that was really top notch, and I decided on a Cuban sandwich. These large sandwiches really hit the spot and left us satisfied.



After this session, we make our way down to Kalamazoo. After checking into the hotel, we start our walk over to Bell's Brewery. Like I said, I've been looking forward to this for quite a while. Making our way to the entrance through a very non-conspicuous door in the rear, we were greeted to a very lively afternoon atmosphere. Mr. Bell has called this place the Eccentric Cafe and for good reason. The walls are covered over with all sorts of items and collectibles. Nothing seems to fit, but everything seemed right at home there. Making our way over to the bar, Jennifer recommends the "Upper Peninsula" - a sample platter in the shape of Michigan's Upper Peninsula. I proceed to enjoy a smoked lager (smoked with cherry wood), rye stout, Deb's Red (red ale), porter, Wheat II, Quinannan Falls (dry-hopped lager), and the Two Hearted Ale. First off, let me say that I've never really had Two Hearted Ale until I had it here at the brewery. Don't get me wrong...I've had Bell's Two Hearted Ale quite a lot in Florida, but I think I only tasted it for the first time at Bell's. It tasted and smelled like an entirely different beer than what I've had before...an intense citrus-y hop aroma and flavor - very fresh tasting. The difference is understandable if age in the bottle and less than ideal shipping means are taken into account. Now the other beers...the rye stout was very high on my list. Always a fan of rye in beers, this left a very unique mouthfeel. I would say it most closely reminded me of drinking a Rochefort 10. The Deb's Red was really good, and I'm usually not a huge fan of reds. It definitely had that distinct Bell's hop aroma. The smoked lager also left a really good impression, and I had a really hard time putting down the porter...very good roasted & chocolate tones. One of the beers I drank the most of during my trip was the dry-hopped lager, Quinannan Falls. This beer pours very light in appearance with a small head. The aroma is there on the hops, and it drinks big on the hops with a clean finish. One of the odd beers I had that evening was called Wheat II. The bartender said this beer was made with two different types of wheat grain and two types of yeast. I wish I could give a better explanation for this one, but this is all they could give me on it...very drinkable either way. Finished the evening with a Java Stout. Come to find out this one is made with coffee from the shop right across the street. Served in a sniffer glass and meant to be sipped. A great finish to a great day.



Some other comments on the Eccentric Cafe...this was a great place to spend an afternoon or evening. I kept coming back everyday to find an entirely different set of locals around just enjoying a good beer. One one occasion, I got to have a little sit down with one of the onsite brewers. He was more than helpful in sharing his knowledge and was obviously enthusiastic and seemed to really enjoy his job. At times I would describe the feel of the place as a very laid back coffee shop, but instead of a coffee in hand...you had a beer. Toward the end of the trip, they changed out one of the empty taps with Bell's Best Brown. This is by far my favorite commercial brown I've ever had. It has such a good caramel malt backbone with a good helping of hops on the front and in the aroma. Did I also mention on the day before we left, they put Hopslam on tap? Well this was one to enjoy for a while. Not to be done for the day, I decided my last beer at Bell's would be their Third Coast Old Ale - a barley wine. Both of these beers were around 10%, so I was feeling pretty good by the end. After that, I made my way over to an academic conference that Jennifer was attending for a mead tasting. A couple that really stood out to me were the wormwood mead and the ginger mead. The wormwood mead was not overly bittered, so it balanced it out quite well. The ginger mead had a really good amount of ginger that really lingered on the tongue. After all of that, I can say that was a very good last day in Michigan.

Another brewpub not too far from the hotel in Kalamazoo was the Olde Peninsula. They had many beers on tap that really left a smile on your face. Just to name a few cream ale, red ale, ipa, Midnight Stout (American Stout), pale ale, and the ipa on nitro. All these beers were very good for the styles they represented, and I would definitely recommend a stop here if anyone is visiting.

In all, it was a very good trip with many beers sampled. I never seem to have enough time to go everywhere I would like to, and this was no exception. If you have time to burn in the area, these are just a few of the many breweries and pubs in the Grand Rapids/Kalamazoo area that should be worth a try.

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.

Tallahassee, FL 32315

PO Box 3325

NFBL



North Florida Brewers League

**Newsletter submissions** should be sent  
by the Friday following the full membership  
meeting to [pubs@nfbl.org](mailto:pubs@nfbl.org)

## Long Term Calendar

**June 10**—NFBL meeting

**June 19**—Pints for Paws

**July 8**—NFBL meeting

**August 12**—NFBL meeting

**August 14**—Club Party (Tentative)

**September 9**—NFBL Meeting

**October 8**—NFBL Meeting

**November 11**—NFBL Meeting

**December 9**—NFBL Meeting

**This month's style:**

American Light Ale, Blond and  
Cream Ale, Wheat



*Be there or be square.*