

August 12th, 2010
NFBL Meeting

Saccharomyces Journal

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President's Message

Michael Johnson



I don't know about you, but I find the end of summer terribly confusing. In one sense, summer is officially over for me. All of my summer travel is done (sorry for missing a meeting or two), and I'm now back to work at my elementary school in Thomasville. Those of us who work in the public school systems define summer as that period between the last day of one school year to the first day of school of the following school year. Therefore, my summer is done. Over. Finished. Kaput.

And yet, as I write this (on my first day back to work), the weather guru on TV reported that the high today was 96 degrees. Summer's over? I don't think so! Our NFBL Summer Party will be held three days from now, and I'm thinking of brewing up another batch of summer ale. Summer's not over 'till I SAY it's over!

On a totally different note, I'd like to thank Don Miller and Wade Feltman for turning me into more of a geek than I already am. I've always considered myself somewhat tech savvy, buying a personal computer long before most of my compatriots in college (back in the early 80's). My Android phone has a copy of the BJCP beer guidelines AND a Star Trek tricorder app (which actually works! Really!). I was totally oblivious, however, to the wealth of brewing instruction and information available via podcasts. My only podcast subscription for the past few years has been NPR's "Wait, Wait...Don't Tell Me," which I listen to between audiobooks on my drive to and from work. Don and Wade, however, told me about a podcast they listen to called "Brew Strong," which has episodes that go into great (sometimes extreme) detail on various aspects of home brewing.



Curious, I went into the Apple iTunes Store and entered 'Beer' into the search engine for podcasts. OMG! (Sorry, couldn't help that. I'll try harder). Close to 200 podcasts! Now, many of them are not actually about beer - they just used beer in the title of a podcast about something totally unrelated to beer. However, there are an amazing number of podcasts out there that deal with home brewing and commercial craft beer. I've downloaded six episodes of Brew Strong (which generally run for an hour to an hour and a half each), and will be spending my drive time to Thomasville and back each day trying to expand my limited knowledge of brewing.

Now, how can I get my tricorder app to take my beginning and final gravity readings...

Thanks guys!
Michael Johnson
NFBL President



Mark Your Calendars	
August 12	NFBL Monthly Meeting
August 22	Executive Committee Meeting
August 24	Happy Hour at Proof
September 9	NFBL Monthly Meeting

Do you have pictures from Pints for Paws or other NFBL events? Would you like to contribute an article to the monthly newsletter? The EC is looking for newsletter submissions including pictures for the monthly newsletter. Please email articles or pictures to pubs@nfbl.org. Thank you!

Treasurer's Report

Balance: The club's balance is **\$2,027.75** as of August 7, 2010. The club has **64** active members.

Membership renewals past due: Brian and Jennifer Hall, Ian Salzberg, Kara and Karl Loewe, James Hartman, Bob and Shana Daugherty, Patrick and Jessica Taylor, Darrell Thompson, and Kris Bowler

Membership renewals due August 2010:
Don and Betsy Miller

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

We have merchandise for sale at Cafepress.com/nfbl. Current merchandise includes t-shirts, hats, boxers, and thongs. If there is other merchandise on 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.

Betsy Miller



July Meeting Minutes

Wade Feltman

Club Meeting— Thursday, July 8th

Executive Committee Members Present:

Wade Feltman – Vice President

Reports:

The meeting this month was led by Wade Feltman. Sarah gave some very positive feedback from the Pint for Paws event. Wade then went into explaining this month's styles: Alt, Steam, and Kolsch.

Homebrews included:

- Kolsch - Sarah Bridegroom
- Kolsch - Rick Lindburg
- Kolsch - Dan MacDonald
- Hefeweizen - David Lundquist

Abita Restoration Pale Ale - Adam Goodson

Book: Brew Like a Monk - Ron Fondo

Brooklyn Monster - David Grymonpre

Anchor Old Foghorn - David Grymonpre

Weyerbacher Blithering Idiot - David Grymonpre

Victory Golden Monkey Tripel - Rick Lindburg

New Belgium Ranger IPA - Trevor Carnes

New Belgium Fat Tire - Trevor Carnes

Sweetwater Blue - Trevor Carnes

Duck Rabbit Porter - Trevor Carnes

Reissdorf Kolsch - NFBL

Thanks to all the brewers who brought beers for the tastings!

Raffle Items - Winner: Tim Brown

Auto Siphon Clamp - Homebrew Den

Dogfish Head Sahtea - Richard Abt

Camelot Mead - Darrell Thompson

Brewstand Auction

Sarah Bridegroom



You may have noticed that HomeBrew Den has some named recipes in the shop. Not many of them are named for actual people, but there are a couple. One such recipe is Jason's Schwarzbier – named after NFBL club member Jason Prieto. He was a club member throughout the 90's – back when really good beer in Tallahassee was typically only found in the refrigerators of homebrewers. He was an enthusiastic and accomplished brewer who won many awards with his beers. Schwarzbier was one of his signature beers – brewing it not only because he loved it, but also to bring Schwarzbier to the under-educated beer masses that thought dark beer meant bad, evil things to the taste buds.

Jason died on July 1, 2000 at the age of 30. His wife Eileen asked me and John if we would become the caretaker of his three-tier brew stand – one that he had built himself, and one on which he had brewed many of his award-winning batches. She was hopeful that it would go to a good home of a brew club member, knowing that Jason was such a supporter of the hobby and the club.

We accepted the opportunity to pass it on, and have brewed many successful batches with the system. The system itself is pretty cool. It's a completely gravity-fed system, is very efficient, and quite sturdy. What makes it more cool to us is that it was developed in the days long before commercially-made brew stands were available for purchase to homebrewers. This is a self-designed, self-built system that

reflects the fun and experimentation of the hobby.

It's time to pass it on to another brewer who could get lots of fun and good beer out of it. Rather than selling the brewing system, it's being donated to the beer club for auction within the club. Members can bid on it; highest bid wins. Money goes to the club. It's pretty straight-forward. The Executive Committee will provide the details of how the auction will work, how bids are handled etc. Please join us in toasting Jason, remembering all of the great brewers who came before us and who will come after us, and in supporting the club.

Basic specifications of the brew system are included here. Full specs and photos will be included with the EC's administration of the auction.

- Dimension of base: 3 ft. x 3 ft. Base is on casters for easy mobility.
- Height of Stand: 7 ft.
- Can be unassembled (but I'm not sure why you would – maybe for transport)
- Along with the stand, system includes:
 - 2 stationary burners (attached to brew stand) with operational regulators
 - Keg as hot liquor tank, complete with outflow fittings, fitted SS thermometer and sight gauge.
 - 5 gallon mash tun cooler (brewer can swap out with cooler of choice) and platform
 - Keg as boil kettle, complete with outflow fittings. Brewer can fit with screen, or other filtering assembly. Currently fitted with copper adapter for screen.



The complete auction rules will be announced via email, shortly. If you haven't been receiving NFBL emails, please see Betsy at the August meeting, or send her an email at treas@nfbl.org.

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.

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

August 12—NFBL meeting
August 24—Happy Hour @ Proof
September 9—NFBL Meeting
September 19—EC Meeting
October 8—NFBL Meeting
October 19—Happy Hour @ Fermentation Lounge
October 23—Club brew (tentative)
October 24—EC Meeting
November 11—NFBL Meeting
November 21—EC Meeting
December 9—NFBL Meeting
December 11—NFBL Winter Party (tentative)

December 19—EC Meeting

This month's style:

Fruit, Vegetable, and Herb/Spice beers



Be there or be square.