

## Message from the EC Team

Mark Your Calendars	
Nov 10	NFBL Meeting
Nov 16th	Happy Hour – Tomahawk
Dec 8th	NFBL Meeting
Dec 9th	Winter Party Gabe Grass's house



With Thanksgiving around the corner, the EC team would like to take a moment to thank all of our members for a great 2011. We have had two great events with Pints for Paws and Oktoberfest. Working with ASF and Eldercare is a great honor for two great causes.

We would also like to thank all of those who have helped with our education efforts at meetings and outside events. We hope these opportunities continue to grow and benefit everyone in the club, from new brewers to seasoned veterans.

While we consider 2011 a monumental success, we're really looking forward to making 2012 a great year for homebrewing! We've tentatively got numerous events in store, including, as usual, Pints for Paws and Eldercare Oktoberfest, in addition to our monthly happy hour meetups. But we're really excited about making the club more interactive. We recognize that there are varying levels of brewing experience and expertise in this awesome club. With that said, we happily encourage all members (current and prospective) to participate in the NFBL's educational outreach seminars. With the successful attendance of the NFBL's presentation on National Teach a Friend to Homebrew Day, it's clear that there's more and more interest in brewing (and consuming) craft beer. We're still learning new things,

and it's always fun to interact with members at functions outside of the NFBL general meetings - of which we've got several in the "hopper." Here's to an eventful and insightful 2012!

### Winter Party

Our Winter Party will be on December 9<sup>th</sup> at the home of Gabe and Saralyn Grass. More details will follow soon.

### November Happy Hour

Put Wednesday November 16<sup>th</sup> on your calendar for Tomahawk Café, starting at 5PM. As a special treat, Tomahawk is offering a glassware giveaway to NFBL members.

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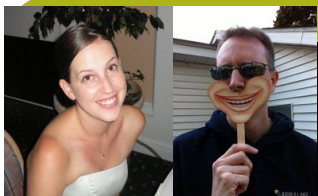
Would you like to contribute an article to the monthly newsletter?

Have a recipe you'd like to share?

The EC is looking for submissions

## Treasurers Report

*Betsy and Don Miller*



**Balance:** The club's balance is **\$3,572.93** as of November 1st, 2011. The club has **83** active members.

**Welcome new members:** Heath Dedman

**Membership renewals past due:** Skyler Dixon, Rob Gelhardt, Brad Kreuzinger, Kevin Derryberry, Kelly McGrath, Jeff Nielsen, Paul Brown, and Jenna Jacobson-Brown

**Membership renewals due November, 2011:** None

Annual membership is \$20 for individuals and \$30 for couples. Please see Betsy or Don at the next meeting with your dues, or mail your checks to NFBL, PO Box 3325, Tallahassee, FL 32315-3325 Attention: Don 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 Don Miller at [treas@nfbl.org](mailto:treas@nfbl.org) or at the monthly meeting for a new card.

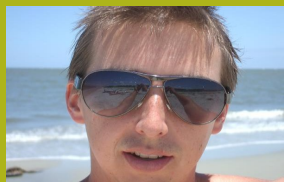
**NFBL stuff for sale:**  
NFBL logo pint glasses \$3 each

We have merchandise for sale at [Cafepress.com/nfbl](http://Cafepress.com/nfbl). Current merchandise includes 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 Don or Betsy at the meeting for purchases or samples.

## October General Meeting Minutes

*Gabe Grass*



The tenth general meeting of 2011 began with an introduction to the club's newest members. Adam G. provided a reminder about the upcoming Fall club brew at Patty Born's house. Then Adam announced that we're still looking for a host for the NFBL Winter Party – either the 2<sup>nd</sup> or 3<sup>rd</sup> weekend in December. Adam provided a quick update on the upcoming happy hour at Krewe de Gras. Finally, Adam announced that Momo's will be hosting the NFBL's Teach a Friend to Homebrew Day on November 5<sup>th</sup> at 12 noon. Gabe Grass will be conducting the seminar and brewing a batch of beer. Sarah B. provided an Eldercare update and introduced the brewers participating. Rick L. provided a competition calendar update. A special guest: Elliott Ecklund from Pensacola Bay Brewery briefly spoke about the craft beer industry. We then moved into a presentation by Wade Feltman who provided an overview on all beers Belgian.

After the commercial beer tastings, we then quickly got into the homebrewed tastings.

Farmhouse Saison – Adam Goodson  
Rye Saison – Gabe Grass  
Peach Saison – Keith  
Black Saison – Wade Feltman  
Belgian Wit – Wade Feltman  
Belgian Triple – Adam Salyers  
Belgian Dirty Blonde – Matt Rexford  
Caramel Maibock – Gabe Grass

Hoppy Red – Corey Furbee

The following items were brought in for the monthly raffle:

- 2009 Dogfish World Wide Stout – Gabe Grass
- Southern Tier Cuvee 3 – Gabe Grass
- Brewfest Schwag – Gabe Grass
- New Belgium Trippel – Wade Feltman
- Diamond Bear IPA – Thomas Crawford
- Truck Stop Honey Brown Ale – Thomas Crawford
- Newcastle Ale – Trever Carnes
- Killians Ale – Trever Carnes
- Sierra Nevada Torpedo – Trever Carnes
- Brooklyn Lager – Trever Carnes
- Hair of the Dog – Tyler Towne
- Cascade Hops – Rick Lindburg



The NFBL Executive Committee met on November 2, 2011. In attendance were EC members Adam Goodson (President), Rick Lindburg (Vice President), Gabe Grass (Secretary) and Richard Abt (Publications Coordinator). Sarah Bridegroom began with an update as to the progress with the current EC nominations. Next up for discussion was the NFBL Winter party. Location and date are still TBD. Adam G. introduced the idea of pairing foods with the beers provided at the Winter party. Happy Hours were next in discussion. The next upcoming happy hour will be at Tomahawk Grille on Tennessee on Wednesday 11/16 at 5ish – Tomahawk will be providing free glassware to NFBL members. No happy hours will be scheduled for the month of December. The EC discussed having its January happy hour at Fermentation Lounge. Sarah B. then provided an update to Pints for Paws 2012 – which all things are going well. Sarah B. next provided a follow-up to Eldercare. The EC then concluded the meeting with a general discussion about the NFBL's involvement with educational seminars to the general public and to its members.

## Recipe of the Month

Rick Lindburg

### Dunkel 101

### Dunkelweizen

**Type:** All Grain  
**Batch Size:** 5.50 gal  
**Boil Size:** 7.00 gal  
**Boil Time:** 60 min  
**Taste Rating(out of 50):** 41.0


**Date:** 8/28/2011  
**Brewer:** Rick  
**Asst Brewer:**  
**Equipment:** Brew Pot (7.5 gal) and Cooler (48 qt)  
**Brewhouse Efficiency:** 83.00

**Taste Notes:** Judges comments:  
 Flavor is better balanced than the aroma with more of the bready munch like malt coming through. Still nice spicy phenols clove mostly but also black pepper. Lingering malt with alcohol in the aftertaste. Very nice Dunkelweizen. Good job on keeping the malt and body from being overwhelmed by the yeast.  
 Won Silver at the 2011 Commander SAAZ Brew Off.

#### Ingredients

Amount	Item	Type	% or IBU
5.25 lb	Wheat Malt, Dark (9.0 SRM)	Grain	52.50 %
4.00 lb	Munich Malt - 10L (10.0 SRM)	Grain	40.00 %
0.75 lb	Caramel/Crystal Malt - 77L (77.0 SRM)	Grain	7.50 %
1.00 oz	Tettnang [4.50 %] (60 min)	Hops	14.4 IBU
1 Pkgs	Hefeweizen Ale (White Labs #WLP300)	Yeast-Wheat	

#### Beer Profile

**Est Original Gravity:** 13.699 Plato  
**Measured Original Gravity:** 13.700 Plato  
**Est Final Gravity:** 3.562 Plato  
**Measured Final Gravity:** 3.000 Plato  
**Estimated Alcohol by Vol:** 5.46 %  
**Actual Alcohol by Vol:** 5.75 %  
**Bitterness:** 14.4 IBU  
**Calories:** 248 cal/pint  
**Est Color:** 14.1 SRM  
**Color:** 

#### Mash Profile

**Mash Name:** Temperature Mash, 2 Step, Light Body  
**Total Grain Weight:** 10.00 lb  
**Sparge Water:** 5.33 gal  
**Grain Temperature:** 72.0 F  
**Sparge Temperature:** 168.0 F  
**Tun Temperature:** 72.0 F  
**Adjust Temp for Equipment:** FALSE  
**Mash PH:** 5.4 PH

#### Temperature Mash, 2 Step, Light Body

Step Time	Name	Description	Step Temp
30 min	Protein Rest	Add 12.50 qt of water at 129.3 F	122.0 F
75 min	Saccharification	Heat to 150.0 F over 15 min	150.0 F
10 min	Mash Out	Heat to 168.0 F over 10 min	168.0 F



## Vice Presidents Message

Rick Lindburg

This weekend NFBL participated in the American Homebrewers Associations "Teach Someone to Homebrew Day". I would consider the event a success. There were dozen or so new or soon to be new homebrewers that attended. I'd like to thank Gabe Grass for the presentation and demonstration, Richard for his assistance to Gabe, Sarah for setting up the venue, and MoMo's for letting us present there.



In the years that I have brewing I cannot think of a time in which I have brewed a session beer. That is until this year when I brewed Berliner Weiss a mere 3.2% ABV. This doesn't mean that I have been brewing monster high gravity beers either, but most of the beers that I have brewed are in the 12°P (1.045) to 15°P (1.065) SG range. Recently I have been brewing for my father-in-law and trying to find a beer that is somewhat less time consuming than the lagers and light hybrids that he enjoys. The style choice had to be low in hop flavor and bitterness, not overly fruity, and not overly toasty, roasty or burnt. Another criterion was the ability for Paul to drink beer throughout an entire football game without seeing double. The research was done and the choice was made to brew a Mild Ale. On the surface at least this seems like a boring beer but it has been interesting and challenging. The first Mild Ale is an attempt at beer called an AK. It is not completely clear as to the origin of the acronym AK but it may have come from the Flemish phrase "ale kyte" meaning small beer. This was interesting to brew at a mere 8.3°P (1.033) SG and 17 IBUs. Aside from the 2-row pale malt, the grist contained flaked maize (form of corn easily gelatinized). The other thing it required was invert sugar. What the heck is invert sugar and where do I get it? Many British brewers use invert sugar to provide fermentable solids to the wort without adding flavor or body to beer. Not dissimilar to A-B using rice or Yuengling using corn. This would have been done for more economic reasons than for flavor. Invert sugar is sucrose that has been hydrolyzed in the presence of a weak acid to convert the sugar into Glucose and Fructose and has a honey consistency. The sugar is not available in grocery stores. The process of making invert sugar is simple.

### Invert Sugar:

2lb 2oz Cane Sugar (The darker varieties have some molasses and will provide some additional flavor)

2 Cups of water

¼ tsp Cream of Tartar

Bring to a boil for approximately 20 minutes until you reach 240°F.

Candi sugar and cane sugar are also fine to use. Yeast will metabolize the sucrose by first hydrolyzing the sucrose chemically by secreting invertase. Why do something easy when you can make it difficult. Amazingly the beer is ready in three weeks from fermentor to keg. The flavor is well balanced with a low Kent Goldings hop flavor and a mild fruitiness from the English yeast. It is not a Pale or India Pale Ale by any stretch but I could throw several of them back with ease. With the first Mild under my belt it was clear I had to try another so this weekend I have brewed a Mild that is designed to be ruby red and have a little more caramel sweetness than the AK. Hopefully it will be as balanced and have enough flavor to be interesting yet not too big to freak out Paul. Fortunately with this low gravity beer it won't be long before I can sample it. The other advantage to making session beers is that they are economical. The 5-1/2 gallon batch was less than \$20.00.

If you decide to brew your own session beers have fun. Be careful with your hop bitterness. With a low gravity, balance can easily become skewed toward the hop side.

**November** Sarah Bridegroom will be speaking about Porter and Stouts.

**December** Bring your Best and Worst brews and win Wunderbar und Über prizes.

**January** New Year, Open call, free for all.

Take a look at the remaining meeting topics at the NFBL web-site.

Mass has ended, brew in peace,

Rick Lindburg

Visit [www.nfbl.org](http://www.nfbl.org)

**Beer is a wonderful thing.**

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.

NFBL  
PO Box 3325  
Tallahassee, FL 32315



**North Florida Brewers League**

## Long Term Calendar

**November 10**—NFBL Meeting  
**November 16th**-Happy Hour –  
Tomahawk Cafe  
**December 8**—NFBL Meeting  
December 9th-Winter Party  
**January 2012**– BJCP Sessions

This month's style:  
Porters and Stouts!

