Brewprint

The Newsletter of The Boston Wort Processors

Volume X, Number 2 Febrewary 1997

Hail to Ale: Nimkar Repeats as Pale Ale Champ!!

By Steve Stroud

For the second year in a row, an American ale brewed by Shekhar Nimkar has been picked to represent the Worts in the AHA's 'Hail to the Ale' contest. The tasting was held at Steve Stroud & Pam Nellhaus' home in Medford on January 19th.

There was plenty of competition this year - club members submitted a total of ten entries in four categories: British pale ale, American pale ale, American amber ale, and India pale ale.

Present for judging were Ken Jucks, Shekhar Nimkar, Greg Kushmerek, Jeff Flood, and Steve Stroud. Ellen Au served as an able steward and deftly snuck two ringers (Frederick Robinson's British pale ale and Sierra Nevada's American pale ale) into the mix. Jen McCarthy and Pam Nellhaus were also present and gave moral support to all of the attendees.

After sampling and scoring the entries, it was clear that three beers were superior, each with an average score of 39. As it turned out, two of the beers were the ringers, the third was an American Amber ale brewed by Shekhar and it was awarded First Place. Three other beers, each with an average score of 34, were passed on to second round in order to pick Second and Third Places. These were decided by a consensus vote.

Final results were:

1st place:	Shekhar Nimkar	American Amber Ale
2nd place:	Steve Stroud	India Pale Ale
3rd place:	Charlie Graham	American Pale Ale

Congratulations to the winners and to all of the fine brewers who entered the competition: Charlie Graham, Shekhar Nimkar, Jeff Flood, Ken Jucks, Mike Fertsch, and Steve Stroud.

Time and Place Set for Nimkar Clone Contest

Shekhar has announced the time and place for this year's clone contest. Lest you forgot, the target beer for this year's contest is Pete's Wicked Ale. The tasting will be held at 2 p.m. Sunday Febrewary 9th at Shekhar's home in Lynn. You should RSVP with him no later than Monday Febrewary 3rd by calling him at home. His number is (617) 592- 9575. See page 7 for directions to the tasting.

Luscious Lager Tasting Set

The "Luscious Lager" club only competition will be held at Ken Jucks' place in Belmont MA on Saturday March 1st at 2:00. This is a good opportunity for all you Lagerers out there to show off your skills as a brewer. The subcategories that the AHA has decided to include in this competition are:

Munich Helles
Dortmunder Export
German pilsner
Bohemian pilsner
American pilsner (pre-prohibition)
American swill lager
American swill 'lite' lager
Cream Ale
American swill 'premium' lager
American swill dark lager

If you plan on attending, please RSVP to Ken by the Boston Homebrew Competition (Febrewary 22nd) so that he can make the appropriate purchases of cups, food, and ringers. Ken can be contacted by e-mail at jucks@cfa.harvard.edu or at 617-489-4481 (home). See page 7 for directions to the tasting.

CLUB CALENDAR

compiled by Steve Stroud

Febreway

07 Fri. **Wort Processor Meeting**; 8 p.m.; Mill City Brewing Co., Lowell, MA. Style of the month is Steam Beer
Contact: Jeff Flood, jeff@wort.org
See page 7 of this issue for directions.

09 Sun. **Wort Bock Brew-In**; Barley Malt & Vine, Newton, MA. Contact Greg Kushmerek, greg@wort.org or (617) 484-0948.

20-22 First Great British Winter Beer Festival, Glasgow, Scotland. Contact: CAMRA; http://www.camra.org.uk/glasgow.html

22 Sat. **3rd Annual Boston Homebrew Competition**; North East Brewing Co., Allston, MA
A NEHBOTY event. Contact Pete Langlois, pete@wort.org.

March

01 Sat. Tasting for AHA **Luscious Lager** Club-only Competition; 2 p.m. Belmont, MA. Contact Ken Jucks, jucks@cfa.harvard.edu. Entry due 3/10/97

07 Fri. **Wort Processor Meetin**g; Location TBD.
Style of the month is Light Lagers!
Contact: Jeff Flood, jeff@wort.org

10 Mon. Luscious Lager, Club Entry due.

May

03 Sat. Green Mountain Mashers Homebrew Competition, Essex Junction, VT, A NEHBOTY event.
Contact Dave Gannon, (802) 879-1304 or dgannon@zoo.uvm.edu

19 Mon. Bock is Best, Club Entry due.

31 Sat. 2nd Annual Wort Mayfest. Details TBA.

June

21-22 Third Annual World Homebrew Contest,
28-29 Babson College, Wellsley, MA.
Contact: Derek Schulze, Boston Beer Company, Jamaica Plain (Boston), MA

Agenda for the Febrewary Meeting

Credits

- Thanks to our hosts
- Welcome visitors and new members!
- Newsletter editor -- thanks Chris, next month?

Beer And Brewing

- Style of the Month presentation, Steam Beer - Ron Vavruska
- Results of Pale Ale taste-off (Congrats Shekhar!)
- Nimkar Challenge
- Luscious Lager - 3/1, Ken Jucks
- BHC Newz

Club Stuff

- YOM - Seth C
- Treasurer's Report - Mike F.
- Libeerian Report - Shekhar N.
- Paraphernalia Pitch - Bob P.
- Club Incorporation Exploration - Jeff F.

New Business

- Open to the Floor



Minutes from the Febrewary Meeting

The meeting was called to order by El Presidente Greg at 8:20 on Friday the 3rd of January at the Concord River Brewing Company in Concord Mass. We all graciously thanked our hosts at CRBC while sipping samples of their Pale Ale.

We all thanked last month's (Tim Dalton) and next month's (Chris McDermott) Brewprint editors.

Executive Meeting summary (Prez Greg):Sally is organizing the Lounge Lizard Slither this year!! The club will again hold a Mayfest at Fred and Mary Anne's place. We will have a club Brew-in to be held at Barley Malt and Vine on Febrewary 9th. We set a $100 maximum for the amount the club wills pend on this brew (a Maibock to be served at the Mayfest).The club will also hold it's annual summer picnic. We will try to resurrect the "Buddy Brew" program again this year. Bob Phelps has volunteered to be the new "paraphernalia guy". Next month's meeting will be held at the Mill City Brewing Company in Lowell. The Hail to Ale contest will be held at Steve Stroud's place on the 19th of January at 2:00.

Boston Homebrew Competition Status (Pete Langlois, wearing a silly Russian hat):Preliminary packets were distributed at the meeting, and a slightly updated version will be mailed soon after the meeting. The competition is registered only with the BJCP. All Mass. drop off sites have been confirmed. Lee M. will help handle the NH sites while Lenny will help handle the RI sites. The Erskines will serve as the mail-in site.

Treasurer's Report (Mike, donning an Argentinean suntan): We have $2000!!

Libeerian's Report (Shekhar's first report): Fred and Mary Anne donated a book by Noonan called the "Brewer's Handbook..." or something like that.

Yeast God Report (the most sacred Seth reporting): 15 to 20 strains were available, most notable Steam yeast, experimental, and expiring RTP yeast.

Club Incorporation update (Jeff Flood leading the discussion):Jeff reports that it will cost $35/year to register as a non-profit social club. The motive for this research is the question of liability for the officer's of the club in case of an accident. Jeff will obtain some research publications and head a committee to look into this issue more closely.

Greg announced that the policy for meeting cancellation is as follows. One can find out about cancellation either through Wortnet, Wortline (call the number and listen to message), the host of the meeting (call the host directly), or by calling Greg's home number.

Joe Rolfe was present with a lot of goodies for sale from the soon to be old Olde Newbury Brewery at a very good price. He nearly emptied the back of his truck.

Lenny also had mucho cases of Bigfoot Barleywine available for everyone interested .Everyone WAS interested!!

The meeting was closed with a presentation from the good folks at the Concord River Brewing Company. They described their current beer (Pale Ale) and said that they would like to have a new product out in a few months. They are open for suggestions!! Also, listen to the "Beer Garden" radio show on Saturday mornings between 11:00 and 12:00 on AM 1120.

The meeting was closed, and bottles were opened!!

Upcoming Styles and Yeasts-of-the-Month!

Month	Style	YotM	AHA Club-only style
Febrewary	Steam Beer	Anderson Valley / Rouge / Irish ale	None
March	Light Lagers	W-134 / 2308 lager	Luscious Lager
April	Porter and Stout	TDB	None
May	Bock	Weizen yeasts	Bock is Best
June	German Ales	TBD	None
July	TDB	TDB	None
August	TDB	TDB	TBD
September	TDB	British Ale, i.e. Tadcaster, Fullers	None
October	TDB	TDB	Weiss is Nice
November	TDB	TDB	None
December	Bitter	TBD	Bitter Mania

STEAM BEER

Contributed by Steve Stroud

Steam Beer is a style of beer that many consider a world classic in that it represents the only true beer-style to have emerged from the United States. But what does the name mean? What does 'beer' have in common with 'steam?'

Legend has it that "Steam Beer" was born of necessity during the days of the California Gold Rush. The discovery of gold at Sutter's Mill in 1849 had caused a huge western migration of fortune hunters. Many, however, had less interest in gold itself than in meeting the miners' needs. Certainly this group would have included brewers - but the first half of the 19th century had seen lager replace ale as the conventional beer style in the US so many of the brewers arrived with pots of lager yeast they had been using for brewing. This was a disaster, however, as there was no practical way to ferment at the cool or even cold temperatures required by real lagers. California is temperate and much of it never freezes so ice was not available for cooling. Artificial refrigeration had yet to be invented and transportation capable of bringing ice down from the Sierras had yet to be developed.

A technique eventually evolved in which lager yeasts were used for fermentation but at the warmer temperatures more suitable for ales. Steam beers were also fermented in shallow cooling tuns - both to encourage the bottom-fermenting yeasts to settle and because the discovery appears to have been made that the beer fermented in this manner had fewer off-flavors. Certainly by the time the first technical article was written about steam beers (1893), fermentation in shallow pans was a common feature of the style.



After a relatively short fermentation in the low 60's, the beer was racked into wooden barrels. Some 30% or more of the racked volume was fresh beer at high krausen, the exact amount depending on the desired degree of carbonation. The unfermented sugars in this krausen would condition the beer over the next week of aging. The barrels were then delivered to saloons where they would settle for two days and be ready for tapping except.....with all of that krausen the internal pressure of the keg would have been between 40 to 70 psi! Since there is no practical way to dispense a beer with that much pressure, the practice was to open the bung the night before the keg was to be put on-line. The first rush of carbon dioxide would have looked and sounded like steam being released from a boiler. So strong was the resemblance that the practice was called "steaming" the beer. Could this be the origin of the name? It seems to be a reasonably good guess.

What did Steam beer originally taste like? From the beginning it was meant to slake the thirst of working people - it was apparently not a 'connoisseur's drink.' It was hopped very heavily in order to make it more thirst quenching and to help ward off bacterial infections and it is probable that the hops used were a rough lot, likely Cluster which was the primary variety grown in California during this period. The beer itself was amber, often compared to Munich beer. The color was due to caramel malt, roast malt, caramelized sugar, or any combination of these. Specific gravity was in the range of 1.044 to 1.050. The grist (mash ingredients) was sometimes all malt but often contained corn grits, and sugar was very frequently added in the kettle, sometimes comprising as much as 33 percent of the total fermentables. The hopping rate was approximately equivalent to two ounces of hops for a five-gallon batch, though it would be difficult to make an effective guess at the alpha-acid content of the hops of a century ago (Wahl and Henius estimated an IBU content of ~35-45 in turn of the century steam beers). Many different mashing schedules and methods were used, but it was very common for the final conversion temperature to be at or near 176° F. The boil was generally from one to two hours. After the boil the wort was cooled in the usual way, and about one pound per barrel of a bottom-fermenting yeast was pitched. Interestingly, several texts make a point of calling this a "special" yeast; the maintenance of a special yeast strain for steam beers appears not to have survived Prohibition.

The style appears to have altered little in the period between the turn of the century and the beginning of Prohibition. A few breweries, mostly in northern California, brewed steam beer regularly. Many others brewed an occasional batch. After Prohibition only one seems to have brewed steam beer primarily: a small San Francisco brewery called Anchor. At Anchor, steam beer was being interpreted in a fashion the miners would have recognized. Its principal characteristic may have been inconsistency, with individual kegs ranging from superb to undrinkable. As demand fell off, they brewed less frequently. Finally, demand fell below the minimum required to keep the brewery alive, and the few remaining Anchor draft accounts were told that the brewery was closing. This was the beginning of what is probably the most familiar story in craft brewing. News of the brewery's closure reached a young man named Fritz Maytag Maytag sold his stock in the family business (Maytag appliances) to finance the purchase of the brewery. Over the next few years he threw himself into personally running Anchor, and in the process transformed the brewery, the beer, and the face of the brewing industry. Most of today's craft brewers were inspired at least in part by his example. With Maytag's transformation of the steam-beer style, it became for the first time a beer worth seeking out, and remains so today. The deep amber color, high hopping, and OG of Anchor Steam are similar to steam beers brewed a century ago, though the hop used now is Northern Brewer. Highly carbonated, this new form of steam beer is kraeusened in bulk rather than in the trade package and is cold-aged far longer than the

original steam ever was. Once again a special bottom-fermenting yeast strain is used, and fermentation is done in shallow pans. The result is a beer with a singularly assertive flavor and a delightfully spicy hop bouquet. It's a beer with a certain edge to it, but one that from the first sip proclaims itself as one of the world's classic beers.

"Steam Beer" is now a registered trademark of the Anchor Brewing Co. It's possible to imagine at least one rationale Anchor might have for this: Steam beer as a generic style had a very poor reputation, and with the exception of a single example had died out all together. Anchor reinvented the style, keeping some parameters but dramatically changing the overall impact of the beer. Very few people now living can claim to have tasted a steam beer not inspired by or actually made by Anchor. Therefore, it could be argued that the term has passed out of the general usage and into the specific, and further, that anyone else using the term for a commercial product could expect to benefit by Anchor's prior use of the name.

Brewing Tips

Whether it's called "steam beer" or by the much more generic name "California common beer," this can be a very satisfying style to brew. For those looking to get just "in the ballpark," an amber wort similar to an American pale ale represents a good starting point, and hopping with Northern Brewer and fermenting with one of the excellent yeasts available for the style will get you close enough to the original to begin the tuning process. Grain brewers will find that if they have very soft water a little gypsum can be quite helpful. One to 2 percent of rye malt in the grist seems to add just that touch of sharpness that's so pleasing in the commercial example.

Here are two recipes to get you in the ballpark:

PRE-PROHIBITION STEAM BEER
by Martin Lodahl

This is a traditional American beer patterned after recipes and techniques in the works of Nugey and Wahl-Henius.

Makes 5 gallons

5 lb, 2 oz	6-row domestic pale malt
6 oz	80° L domestic crystal malt
2 lb, 1 oz	corn grits
1 oz	Cluster hops (~7.5% α)
1.25 oz	Northern Brewer hops (~4% α - 20 minutes before knockout)
1.5 tsp	Irish moss
Yeast	RTP "California Lager"

To make this you'll need two vessels that can be direct-fired (Call the larger the mash tun and the smaller the cooker). In the cooker, mash in 11 oz of the six-row in 1 gallon + 3 oz of water at 117°F. Add the grits and bring it up to 167°F over a period of 30 minutes, then heat to boiling.

Meanwhile in the mash tun, mash-in the rest of the six-row along with the crystal malt in 1 gallon + 1 quart of water at 117°F. Bring the mash temperature back up to 117°F and rest while the cooker mash boils.

Back in the cooker, boil that mash for 60 minutes, then dump it into the main mash. That should bring the mash temperature up to the 140-145°F range. Heat it up to 150°F and rest for 12 minutes, then raise it to 158°F until conversion is complete, probably less than 30 minutes. Mash-out at 165°F then sparge with 5 gallons of water at 165°F. Boil for 90 minutes, adding the bittering hops after 30 minutes. Rehydrate the Irish moss and add it during the last 10 minutes of the boil. Ferment at ~60°F.

"AFTERNOON CLOUD" AMBER
by Byron Burch

This excellent brew is reminiscent of Anchor Steam Beer.

Makes 10 gallons

18 lb	two-row domestic malt
2 lb	Caramel 40
12 oz	Caramel 20 malt
1 tsp	gypsum
0.75 tsp	chalk
0.125 tsp	salt
1.5 oz	Northern Brewer hop pellets, 22 IBU's (60 minutes; bittering)
1.5 oz	Northern Brewer hop pellets, 7 IBU's (30 minutes; flavor)
0.5 oz	Northern Brewer hop pellets, 2 IBU's (5 minutes; aroma)
0.5 oz	Northern Brewer hop pellets, 2 IBU's (dry hopped)
	Total IBU's: ~33
1 qt	RTP "California Lager" or Wyeast #2007 or #2112 yeast starter

This beer is based on an infusion mash, with a sugar rest of 90 minutes at 150°F. I like to use deionized water throughout, acidifying the hot liquor with lactic acid. Gypsum and salt are added to the mash tun, chalk to the boiling kettle. After mashing off and sparging, boil for 90 minutes, adding hops in stages to match the boiling times indicated above. Ferment at ~60°F. Lager at least three weeks at 30-32°F.

****

The above information is largely condensed from an article on Steam Beer that Martin Lodahl wrote for *Brew Your Own*. Additional information and material was gathered from Michael Jackson's books (*Beer Companion* and *The New World Guide to Beer*), Fred Eckhardt's *The Essentials of Beer Style*, and Brewing Techniques' *Selected Homebrew Recipes.*

1997 Mayfest

Last year's Mayfest party was so successful, that we're going to do it gain. While February may seem too soon to be thinking about May, it is time to make the maibock!

This year we're heading over to Barley Malt and Vine for a brew-in using their brew-on-premises. BMV has a little less room that did the Modern Brewer last year, so we need to know who in advance is going to come. If you want to come over, here's the details:

Location: Barley Malt and Vine, Newton
Date: 2/9/97
Time: Noon
Sign-up with: Greg Kushmerek -
617/484-0948 or <greg@wort.org>

This is a great opportunity to do some all-grain brewing or simply get out of the house for a few hours!

Flood Continues to Lead WPOTY Competition; Stroud Closes In

After five Club-Only competitions, Jeff Flood continues to lead the pack in the Worts' 1996-1997 Wort Processor of the Year competition, but Steve Stroud is trying to make a contest of it.

Current standings are:

Jeff Flood	9.5 pts
Steve Stroud	6
Shekhar Nimkar	3
Bill Slack	2
Ken Jucks	2
Laura Conrad	1
Charlie Graham	1
Lee Menegoni	0.5
Pete Langlois	0.5

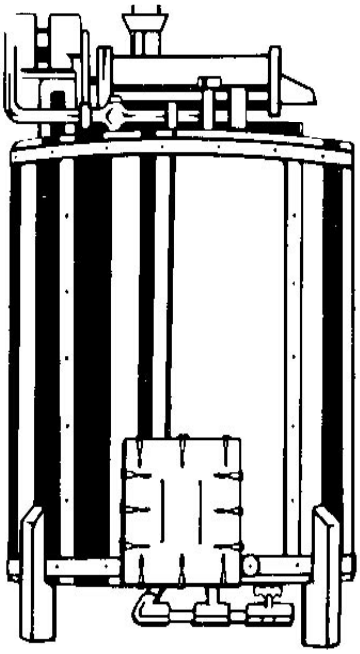
Still to come is the Nimkar Clone Contest (Pete's Wicked Ale) in Febrewary and the Luscious Lager contest in March. The final winner will be announced with an award ceremony at the regular May meeting and will have their name engraved on the club trophy. Good luck to all of you!

BHC Reminder

The third annual Boston Homebrew Competition will be held this year on Saturday February 22, 1997, at the North East Brewing Company (located on Commonwealth Avenue) in Allston, MA. This is a New England Homebrewer of the Year (NEHBOTY) event. We will need judges, apprentice judges, stewards, and anyone else interested in helping out with the many tasks that must be done in the next couple of weeks to make this competition a success. If you are interested in helping out, please contact the competition coordinator Pete Langlois via email at pete@wort.org, or by phone at (508) 785-0413. The organizers, your fellow Worts, and many other people thank you in advance for helping make the third Boston Homebrew competition the best ever.

A couple of notes from the entry collection slave:

1. Entries will be accepted at this month's regular club meeting.
2. Jeff Flood is trying to obtain as many hard sided bar bottle cases as possible for this competition. If you have any you would like to donate (or loan) please bring them to the next meeting. If they need to be returned, write your name and your favorite kind of beer on the cases and let Jeff know that you would like them back.

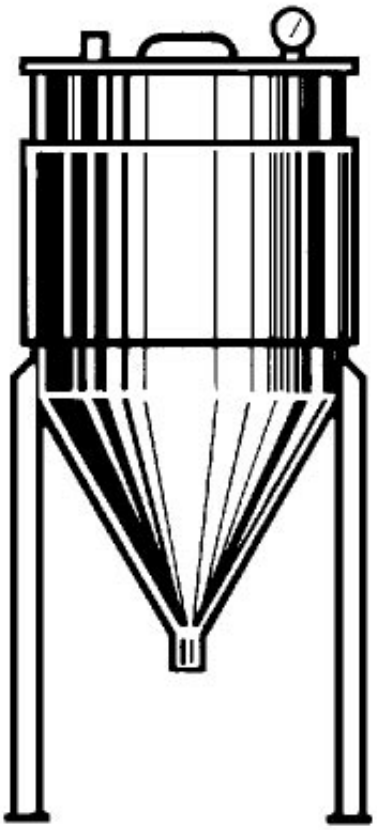


Can't Get There From Here

Directions to the Lowell Brewing Co.

Lowell Brewing Co.
199 Cabot Street
Lowell, MA 01854
(508) 937-1212

From 495 take exit for the Lowell Connector. Take the Thorndike Street exit off the Lowell Connector. Take a right onto Dutton Street at the 4th set of lights. Once on Dutton, bear left of the brick building called Coblestones. At the next set of lights take a left onto French Street. At the first set of lights take a right onto Cabot Street. Lowell Brewing is the second building on the right. Parking is available after passing the building. Enter the door marked 'Entrance'.



Directions to Shekhar Nimkar's House

77 Glenwood street Lynn, MA. 01902
(617) 592-9575
nimkar@kenuas.att.com

Directions: Take 128 North to exit 44B which is route 129 east in Lynn. Follow route 129 east till you reach Western Ave. (Approx. 4 miles.) This is a 4 way intersection. Take a left on Western Ave. (I believe it is route 107 north.) Take 107 till you reach Chatam street (Approx. 1/4 of a mile.) Take a right onto Chatam street. Continue on Chatam Street for approx. three streets and take a left onto Glenwood street. (Essex farms is on the corner.) # 77 is a beige house approx. a 1/4 mile after the left.

From the Sumner tunnel take Route 1A North to Lynn. Once in Lynn (20 minutes from Logan) continue on 1A till you reach Eastern Ave. Take a left on Eastern Ave. and be on it for approx. 3-4 miles. Take a left onto Glenwood street to # 77.

From the Tobin bridge go onto Route 1 North and take the Revere/Lynn exit. Go on to route 1A or 107 North and follow directions to 77 Glenwood street as mentioned above. Distances obviously will vary when you take 107 or 1A from the Tobin Bridge.



Directions to Ken Juck's Place

523 School Street, Belmont, MA
617-489-4481
jucks@cfa.harvard.edu

From the sticks: Take 128 to Rte 2 inbound. Use exit 59 (Arlington Center, Belmont Center, Rt. 60) and go in the direction of Belmont Center. Take a left at the light just a few hundred meters south of the Rte 2 intersection (Brighton Street, which has gas stations at the corner). Proceed on this street (which will change names twice on you) through two traffic lights, around a very sharp right hand bend, straight through an intersection with a small blinking light and up to a stop sign. Turn left at the stop sign onto School Street. Proceed about 3 or 4 blocks and 523 will be on the right directly across the street from a house with wheel chair ramp.

From the Medford direction: Take Rte 16 south past Alewife Station to the first Fresh Pond traffic circle. Take the first right out of the circle onto Concord Avenue. At the 2nd light (at the Belmont line), take a left and follow the directions above from the point of "around a very sharp right hand bend".

From Boston: Take Storrow/Soldiers Field Drive outbound, cross the river, go in the direction of Fresh Pond, but stay to the left in order to follow the left split towards "Watertown/Newton/Rte 16". This will put you onto Mt. Auburn Street. Turn right at the light just past the Star Market onto Belmont Street. Take a right at the 3rd light onto School Street. 523 School Street will be the 4th house on the left past the blinking light at the bottom of the hill.

INSIDE THIS ISSUE:

ARTICLES & SPECIAL FEATURES:

Hail to Ale	1
Clone Contest	1
Luscious Lager	1
Steam Beer	4
Mayfest!	6
WPOTY Standings	6
BHC Reminder	6

REGULAR FEATURES:

Calendar	2
Meeting Agenda	2
Beer 'toon	2
Meeting Minutes	3
Styles and YotM	3
Directions	7
Table of Contents	8
Really Ugly Postmark	8

The Boston Wort Processors is a society dedicated to furthering the art of homebrewing and to the enjoyment of good beer. Membership, including a subscription to this newsletter, is $20.00 for on year (full membership) and $12.00 per year (associate membership). Sample and back issues are $2.00 each.

CLUB OFFICERS:	President:	Greg Kushmerek
	Vice President:	Jeff Flood
	Secretary:	Ken Jucks
	Treasurer:	Mike Fert$ch
	Libeerian	Shekhar Nimkar
	Newsletter Editor (this month)	Chris McDermott
	(next month)	How about you?
	This Month's Guest Publisher	Bob Phelps

CONTRIBUTORS AND AUTHORS (Thanks!):

Seth Cohen, Bob Gorman, Jeff Flood, Ken Jucks, Greg Kushmerek, Shekhar Nimkar, Steve Stroud

Again, special thanks to Steve Stroud without whom Brewprint would be just another cheap homebrew club rag.

All articles contained herein (except those taken from other sources) can be republished without approval as long as proper credit is given to The Boston Wort Processors. We welcome letters, opinions, suggestions, articles, etc. from our members and readers. Correspondence and submissions for next month's Brewprint should be sent to: The Boston Wort Processors, P.O.Box 397198, Cambridge, MA 02139-7198. For more information, call WORTLINE at (617) 547-5113 ext. 900 or call VP/club contact Jeff Flood @ <jeff@wort.org> or 617/ 282-7396. Cheers!



From:
The Boston Wort Processors
P.O. Box 397198
Cambridge, MA 02139-7198

TO:

FIRST CLASS MAIL