Brewprint

The Newsletter of the Boston Wort Processors

Volume 13, Issue 9 September 2000

Clone Challenge 2000: Recap

✹ By Greg Kushmerek ✹
Clone Comp Organizer

Here are the results from the just-completed Sam Adams Doublebock Clone Challenge!!! The winners were:

1st place: **Ken Jucks**
2nd place: **Jim Fitzgerald**
3rd place: **Brett Schneider**
(entry 2, the designated clone)



Ken celebrates his victory by drinking a bottle of Sam Adams Double Bock!

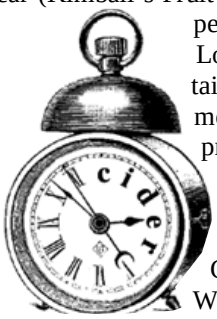
Others who made the final round were Tim Holland and John Doherty; in addition, well-brewed clones were also made by Steve

(Clone Recap—Continued on page 8)

No Date Yet, but Cider Picnic and Kids Games Rule!

✹ By Bob Phelps ✹
Ciderfest Y2K Organizer

As we go to press the exact date for the joint Wort/BFD Ciderfest 2000 is still slightly up in the air—but it **will** be held on a weekend in October and at the same location as last year (Kimball's Fruit Farm in Pepperell, MA). Look for details in next month's Brewprint or surf to http://www.wort.org for links to the CiderFest Website and signup page. For more information, contact Bob Phelps @ 617-333-0910.



Wort and convention organizer Bob Phelps stepped forward at the Wort meeting at Jeff & Ellen's and offered to coordinate the event. Ken Jucks and Dan Hall volunteered to be co-coordinators, and Marcia Akerman generously volunteered to oversee the non-potluck food.



Paul Correnty will again supervise the selection, pressing and blending. Big thanks to Kimball Fruit Farm in Pepperell for making their orchard available again this year!

Emphasis at this year's Ciderfest is on the young and the young at heart. Kids games are new this year, and anyone who wants to help design or manage kids games please contact Bob. Also, if possible please use the signup and cider/honey order form that will soon be accessible from the Wort Homepage – it really simplifies administration of this event.



IF YOU'VE NEVER BEEN TO A CIDERFEST

The Ciderfest is an opportunity for Worts to obtain a custom pressed, custom blended fermentable cider.

The Ciderfest is also a hybrid potluck and supplied food event, and it is an event that requires volunteer help as we get close to the event.

Worts/BFD'ers who do not have e-mail access should call Bob Phelps at 617-333-0910 if they believe that they can help in any way. There can be some last minute schelpping to get things, and some scheduled time necessary to get tables and whatever else we will need this year. Please do call.

Cider/Mead IHSA Competition Details!

To be held in JP on September 17th!

✹ By Steve Stroud ✹
IHSA Competition Co-Organizer

Two down and four to go—this year's ISHA competitions just keep rolling along. Next up is a cider/mead competition, which will be held at **Greg & Jen Kushmerek**'s home in Jamaica Plain on **Sunday, Sept. 17th, starting at 1 pm.** All BJCP recognized styles of meads and ciders will be allowed—a chart of the BJCP styles is on page three (a full description can be found at http://www.mv.com/ipusers/slack/bjcp/style-index.html).

If you have an entry (or entries) please bring two (2) bottles of it (or them) to the event or arrange with Greg to drop them off

(Cider/Mead IHSA—Continued on page 6)



BREWPRINT

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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 one year for a full membership and $12.00 for an associate membership. Electronic memberships are also available at a $5 discount. Sample and back issues are $2.00 each. The opinions expressed are those of the editor/secretary and staff and do not necessarily reflect those of the Boston Wort Processors.

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** at the above address. For more information, call VP/club contact Geoff Larsen at 617-621-8045 or via email at <glarsen1@worldnet.att.net>. Cheers!

CLUB OFFICERS:

President:	Laura Conrad
Vice Pres. & Club Contact:	Geoff Larsen
Secretaries:	Kay & Buck
Treasurer:	Pete Langloi$
Libeerian:	Steve Biggins

We're on the Web! http://www.wort.org

MINUTES FROM THE APRIL MEETING

✹By Kay Sibary and Buck Shaw✹
Wort Secretaries

In the beginning - It was a beautiful summer evening, about 7 PM as your humble scribe eased into a prime parking space directly in front of our hosts' home. Your co-secretaries walked the 50 feet to Jeff and Ellen's back yard, uncorked a bottle of Corsendonk and chatted with other members as they arrived. Jeff had the grill going, replete with a large whole salmon and was dispersing ice from a 100 lb block into half barrels around the yard. Ellen was working her magic in the kitchen. At about 8:10 PM, amidst much eating, drinking and socializing, the meeting was called to order by presiding members, Bucky & Kay, with the help of an aerial bomb sent skyward by our resident pyrotechnocrat. The first order of business was a rousing vote of appreciation to our hosts, Ellen and Jeff. Thanks also to the August Brewprint editor, Ken Jucks for a timely and high quality edition. Buck and Kay graciously accepted the members' appreciation for their publishing work. Thanks again went to next month's editor, Steve Stroud, October's editor, John Doherty, the November editor, Brett Schneider, the January editor, Tony Maciag, February's editor, Geoff Larsen and the April 2001 editor, again Steve Stroud. Our Pres. Laura had observed that perhaps future presidents will have to institute a lottery to chose editors from among so many qualified and willing applicants or perhaps augmenting the treasury by charging a fee for the privilege! Visitors to our gathering included Greg Kaplan, Rich Hardy and Tim Brusboski.

Future meetings - We'll be assembling at John Yoder's home in Andover MA. Ever the perfect host, John has encouraged us to arrive anytime from 6:30 PM on. Official meeting start time remains 8:00PM. A call went out to all members to solicit and coordinate future meeting sites. With Fall and Winter appreciating, indoor locations are most prudent.

Upcoming events - Jeff Flood, Crawl master extraordinaire, gave an impassioned overview and pitch for the upcoming Pub-Crawl. He again strongly recommended that no one drive to, from, or during the Crawl but instead rely on the MBTA and their feet. Jeff worked from the excellent Crawl insert in the August Brewprint. The subject of the Annual Ciderfest was broached and a call for a coordinator was made. Bob Phelps unselfishly volunteered to take on the task. He will contact Dan Hall who knows last year's orchard owner and try to get us back there this year. Paul Correnty will be approached to help us arrange a cider blend to purchase at the Fest. Brett talked about the July IHSA competition. Greg is organizing the August 17th Double Bock clone competition. He has a number of entries but would welcome more. The Mead and Cider IHSA competition is scheduled for September. It will probably be a weekend thing. An organizer is needed. Steve and Greg will discuss the prospects and Greg offered to take it on if no one else comes forward.

Beers a' Brewing - Jim Fitz recently brewed 8 gallons of a Triple and brought some to sample. Tim Holland, Jeff, Brett and Tony all brought their home brew rye beers for our pleasure and the scheduled post meeting tasteoff. They each briefly discussed their recipes and processes. Guest attendee, Tim Brusboski, brought some of his delicious homemade root beer to enjoy. In the spirit of the style of the month, Belgian Ales, many members brought and shared samples of the Lowlands fermentation art: Abbey ales, Trappist ales, Lambics, Krieks, dubbels and tripels went from bottle to glass throughout the crowd. In addition, our Hosts provided an extensive collection of beers acquired on their recent visit to our old friends, the McCartts, in the Ithaca Finger Lakes region.

Treasurers Report - Although our main money man, Pete was traveling on business and unable to attend, his wife Christie assured us that as always, our money is safe, secure and working for us.

Other Business and Reports - Our Yeast Demi-God, Brett is meeting with the Yeast Ranchers in September (yee-haw!). Steve brought 14 vials each of the Westvleteren and La Chouffe strains for August Belgian brewing. If you brew with them, please pass some beer/culture back to Seth. Jeff

(Minutes—Continued on page 3)

CLUB CALENDAR

✹Compiled by Steve Stroud✹

September

8 Fri - **Wort Processor Club Meeting** - John Yoder's home, Andover, MA. 8 pm. Agenda and other details in this issue. Style of the Month is Ciders and Meads. Yeasts of the Month will be Tadcaster & Correnty. For more information contact Geoff Larsen at <glarsen1@worldnet.att.net> or (617) 621-8045.

9 Sat - **Annual Topsfield Fair Homebrew Contest** - Topsfield, MA. For more details contact Fuzzy Faulstich at 978-927-2983 or send email to Katie Dugan at beach@massed.net or surf to http://hbd.org/northshore/Topsfair.html

9/10 Sat/Sun - **Boylston Schul-Verein Oktoberfest** - Rt. 109, Walpole, MA. For details surf to http://www.wego.to/bsv/ or call (508) 660-2018 or email: ikier@.ultranet.com

15/16 Fri/Sat - **1st Connecticut River Brewers Festival**, Holyoke Canoe Club, Holyoke, MA. Host: Paper City, 413-536-4611

17 Sun - **Cider and Mead IHSA Competition** - A WPOTY event. Greg Kushmerek's home @ 1 pm. Full details in this issue.

20 Wed - **South Shore Brew Club Meeting** - 7:30 pm, location TBA. For more details and directions surf to http://members.aol.com/esbitter/SSBC5.htm

30 Sat - **Northern New England Regional Homebrew Competition**, Rockport, Maine. A NEHBOTY competition. Sponsored by Maine Ale & Lager Tasters (MALT). For more information, contact: Thomas J. O'Connor at (207) 236-3527 or <toconnor@nehealth.org>.

October

6 Fri - **Wort Processor Club Meeting** - Location, time and agenda TBA. Style of the Month is Maerzen/OFest/Vienna. For more information contact Geoff Larsen at glarsen1@worldnet.att.net or (617) 621-8045.

14 Sat - **Puddle Dock Homebrew Contest** - Seacoast Homebrewers Club, Portsmouth, NH. For more details contact Scott Kaplan at <grtscott@nh.ultranet.com>

14/15 Sat/Sun - **Grand Old Portsmouth Fall Brewer's Festival**, call 603 433-1106 or surf to http://www.strawberrybanke.org

?? - **Annual Wort Ciderfest**. Kimall Fruit Farm, Pepperell, MA. Date/time TBA as soon as possible. Links to the Ciderfest site & signup page to appear at http://www.wort.org when known and also to be published in next month's Brewprint. For more information, contact Bob Phelps @ 617-333-0910.

20/21 Fri/Sat - **17th Annual Dixie Cup Sheep Roundup and Homebrew Contest**, Houston, TX. Surf to http://www.crunchyfrog.net/dixiecup/ for more info.

21 Sat - **First Annual Western Massachusetts Homebrew Competition**, St. Stan's Club Hall, Three Rivers, MA (10 miles east of Springfield). For more info contact Andy Litrenta at (860) 627-0756 or aandmlitrenta@dellnet.com

November

11 Sat - **7th Great Northeast International Beer Festival**, RI Convention Center, Providence, RI, 1-4:30 and 6:30-10, $26 volunteers wanted, 401 274-3234 www.click2beers.com

?? - **Big Ale IHSA Competition** - A WPOTY event. We need to pick a date, time, and host location. Volunteers welcome! Contact Prez Laura Conrad if interested.

Y2K + 1

January

13-14 - **Spirit of Belgium Homebrew Conference and Competition**. Hosted by the Brewers United for Real Potables (BURP). Washington, DC. Michael Jackson has agreed to be the keynote speaker for the event. Other details TBA.

(Minutes—Continued from page 2)

has 15 vials of yeast cultured over the years and will gladly contribute them to the bank. On the Libeerian front, Jeff will talk to (newly married) Scott and Sue who live near Steve Biggins and report on the status of the Library and how to get it into regular club circulation. Beeraphernalia guy, Lenny brought logo thistle and 15th anniversary glasses at only $5 each and logo tee shirts at $12 OR one of each for only $15! An environmental impact study undertaken by the Secretary (s) indicated that 16 cars were driven to the meeting. Useful for planning future club meeting sites?

In the end - The acting Prezes adjourned the meeting at aprox. 9:10 PM. A final headcount revealed some 33 well fed and watered Worts in attendance. Post meeting sipping, socializing and Rye beer tasting ensued.



MEAD/CIDER IHSA STYLES

25 MEAD	OG	FG	ABV%	IBU	COLOR
A. Traditional	1.070-120+	.995-1.025	7.5-15+	N/A	1-16
B. Varietal honey traditional	1.070-120+	.995-1.025	7.5-15+	N/A	1-16
C. Cyser	1.070-120+	.995-1.025	7.5-15+	N/A	1-16
D. Pyment	1.070-120+	.995-1.025	7.5-15+	N/A	1-16
E. Other Fruit Melomel	1.070-120+	.995-1.025	7.5-15+	N/A	1-16
F. Metheglin	1.070-120+	.995-1.025	7.5-15+	N/A	1-16
G. Braggot	1.060-120+	1.004-25	6.5-14+	0-50	3-16
26 CIDERS/ PERRYS					
A. Standard	1.045-61	.990-1.012	4.5-7.0	N/A	3-12
B. New England style	1.061-105 .	990-1.010	7.0-14	N/A	3-5
C. Specialty	1.061-105	.990-1.010	7.0-14	N/A	3-12

AGENDA FOR THE SEPTEMBER MEETING

Miscellaneous

- Thanks to our host, John Yoder
- New Member recognition
- Brewprint Editor thanks - Steve Stroud
- Brewprint Publisher thanks -- Buck and Kay
- Thanks to next month's Brewprint Editor (John Doherty), the November editor (Brett Schneider), the December editor (Greg Kushmerek), the January editor (Tony Maciag), the February editor (Geoff Larsen), and the editor for April 2001 (Steve Stroud) for volunteering early.

Upcoming meetings

- Your favorite place?

Upcoming Events

- Ciderfest (Bob Phelps)
- Ciderday (Buck?)
- Election
- Organizers for BHC Y2K+1 (Tim)

Beers a' Brewing:

- Who brought what? (especially the Style of the Month, ciders and meads)
- Report from buddy brews.

Upcoming IHSA Competitions and Styles of the Month (Lee and Steve)

- September, Ciders/meads, Greg Kushmerek's, 1 P.M., Sunday, September 17th.
- November, Big Ales (OG>1060). BJCP categories 11&12 (note that strong Belgians are NOT included).

Social Committee Report

Yeast God Report - Brett Schneider

Treasurer's Report - Pete Langloi$ - money monger

Libeerian Report - Steve Biggins

Beeraphernalia Report - Len Lemieux

Recruiting/Publicity Committee report - Buck Shaw

New Business - Anyone, but please let the chair know as much in advance as possible.

Post meeting celebrations, activities, & BEER TASTING TIME, etc.

For more information, contact Geoff Larsen at glarsen1@worldnet.att.net, or call him at (617) 621-8045.

SUMMER RYE WRAP-UP!

✹ By Brett Schneider ✹
Rye Brewing Organizer

After sampling 4 summer rye beers at the end of the August meeting, those involved (me, Tony, Tim, Steve, Jeff, Ken, Phil, and some other passers-by thought the effort was a success). There were two beers made using the guides provided earlier in the summer, and one just over the top, and one imperial version. We all agreed not to mow the yard and then get greedy with Tony's beer.

Tim made a delicate beer with noticeable hop character and fairly thin body, but a true session beer in the objective style. Very clean, smooth, and for sure something you would down in quantity when looking to have a beer to rehydrate. Not a complex malty treat, but a very well balanced effort using Harrington base malt, fermented with 1056 and a hop rate of about 15 IBU. A+ to Tim.

My version was mostly Harrington with a mix of other base malts that needed to be used up, a bit of Munich for body and complexity, the rye in similar proportion to Tim, and a calculated 20 IBU of American hops. Falling back on the lead article, it was a substitute for ice tea. I used Wyeast American Wheat, which is OK and not a detriment, but it never drops clear and does provide some minor sourness. The hop rate was good for me, but the consensus was a bit less would make it a more adaptable brew for big volume consumption. Everyone thought the Munich was a nice touch so it will probably find it's way in there again next summer. I think next summer I will fall back to the 1999 beer I made and use pils base malt, equal minor additions of Munich and biscuit, and about the same rye percentage, but back off the IBU to maybe 15 or so next year. Well done and deserving of an A.

Jeff's beer was about 1.045 OG and only a week old for the tasting. Still a bit yeasty, and something unique and estery going on as well. Difficult to get a precise handle on this beer as it was so green, but everyone thought it was a great attempt and is anticipating more samples at future events. One thing noticeable during the tasting was that the rye seemed less easily noticed, and that the esters interfered with serious enjoyment in large volumes. But in the end we gave it two thumbs up, and an A-.

Tony, master of extraction that he is, found his way to a 1.060 OG cellar cleaner. A big beer we all want more of as the cold weather rolls in. Something other than the target of easy drinking summer beers, but an interesting beer that also had a high percentage of unmalted wheat. Complex is a good description, and of course for a beer this size the hops were other than we had seen in the first few sampled examples. As always, the graders felt it worthy of a high letter grade and will re-evaluate the B+ in future tastings.

So, wrapping things up, the group

(Rye Wrap-Up—Continued on page 6)

WINNING BHC RECIPES: CIDERS & MEADS

First Place Mead—2000 BHC
Traditional Mead—Stu Tallman
Boston Wort Processors

Modeled after Byron Burch's St. Elizabeth's Day Mead

For 5 gallons:
Ingredients:
18 lb. Wildflower honey
4 gal. Water (to start, top off later)
2 oz. Yeast nutrient for mead (from Beverage People)
3 campden tablets (after ferment)
3 Tbsp. Tartaric acid
1 Tbsp. Malic acid
10-20 g. Prise de Mousse Wine yeast
6 g. sparkolloid (after ferment)
acidity 5%
OG - 1.125 FG - 1.028

Method:
Heat water to 170°F, add honey. Bring just to boil (190°F) for 19 minutes while scraping scum off top. Cool to 80°F, add acids and nutrient while cooling. Rehydrate yeast in one cup of 80° water for 10 minutes and add to cooled honey water. Ferment for 3 weeks at around 80°F. Rack, add campden and sparkolloid, rack again in 3 weeks, age 3 months, then bottle and let age for 1 year.

Stu's comments:
I've found that clover and wildflower honey ferment easily but that varietal honeys are a pain in the butt. They are stubborn and require additional yeast pitchings and longer ferment times, often over a year! High fermentation temperatures (85°F) and lots of yeast are the way to go with varietels and I don't think that the end results are worth it. I recommend using this recipe as a base stock and blending it with other meads, ales, fruit and spices. If using fruits you may want to cut back on the acid.

Second Place Mead—2000 BHC
Cyser—Brett Schneider
Boston Wort Processors

Drew Farms Stunning Cyser

If you may recall, and most of you should, this pressing was the first and only time the Ciderfest was held on this farm. After things fermented, people started talking about DUMPING fermented beverage out and all sort of other somewhat naughty things. At the time all that verbage was being posted to Wortnet, I offered to 'save' the nectar and only one person, our Mr. McCartt (Hi DAVE!), allowed me to come and drain the carboy. In fact, I still have a bunch of his mixed berry cider that will make its way to this years event in homage. But I digress...

The cyser I entered at BHCY2K was created in the following fashion:

4 gallons 1998 Drew Farms cider, OG 1.044. 6 lb Wisconsin honey: Locust/Clover/Basswood. SSC Tadcaster ale yeast grown to 1/2 gal starter with DME
OG 1.090 / FG 1.020
Primed with 1/2 cup corn sugar

First Place Cider—2000 BHC
Standard Cider—Fred Sterner
Boston Wort Processors

Juice from Greenwood farm - combination of apples including the late apples like Spitzenburg, N. Spy, etc. Started 11/8/98 OG: 1.060—nothing added but Correnty yeast. Regular cellar—about 65°F. Racked 12/17/98 SG:1.002. Moved to root cellar (45°F and dropping to about 35°F later in winter). Bottled 4/11/99, no sugar added—kept in root cellar.
Notes from later: Good, very light carbonation.

NEHBOTY STANDINGS

✹By Thomas J. O'Connor, III, M.D.✹
NEHBOTY Registrar

What follows are the current standings for the 2000 New England Homebrewer of the Year contest after the first three competitions (SNERHC, BHC, and GMM):

1. John Watson, Underground Brewers, 46 pts.
2. Thomas J. O'Connor, III, MD, MALT, 35 pts.
3. Dan Marshall, Green Mountain Mashers, 24 pts.
4. Cliff Timpson, Green Mountain Mashers, 23 pts.
5. Paul Zocco, Hop River Brewers, 21 pts.
6. Mark Tambascio, Underground Brewers, 17 pts.
7. Bill Odendahl, Underground Brewers, 14.3 pts.
8. Bruce Stott, Hop River Brewers, 14 pts.
9. Steve Rose, South Shore Brewers, 13 pts.
10. Von Bair, Underground Brewers, 11.3 pts.

New England Homebrew Club Standings:
1. Underground Brewers, 113.3 pts.
2. Green Mountain Mashers, 63 pts.
3. MALT, 42 pts. (tie)
   Hop River Brewers, 42 pts. (tie)
5. Boston Wort Processors, 28 pts.
6. South Shore Brewers, 25 pts.
7. North Shore Brewers, 5 pts. (tie)
   Wizards, 5 pts. (tie)
9. Merrimack Valley Brewers, 4 pts.
10. Brew Free or Die, 2.5 pts.
11. Valley Fermenters, 2 pts.

NEMMOTY (Mead) Standings:
1. Stu Tallman, 6 pts.
2. Von Bair, 2 pts. (tie)
   Tim Holland, 2 pts. (tie)
   Brett Schneider, 2 pts. (tie)
   Martin Stokes, 2 pts. (tie)
6. Thomas J. O'Connor, III, MD, 1 pt.

NECMOTY (Cider) Standings:
1. Paul Zocco, 5 pts.
2. Thomas J. O'Connor, III, MD, 3 pts. (tie)
   Fred Sterner, 3 pts. (tie)
   Martin Stokes, 3 pts. (tie)
5. Carol Hall, 1 pt.

Respectfully submitted,
Thomas J. O'Connor, III, MD
NEHBOTY Registrar

PS: Please mark your calendars and remember that the next competition is the NNERHC in Rockport, ME on Sat. September 30, 2000. Information via e-mail heading out very soon!

WORTS INDUCTED INTO COOPERSTOWN!

THE Y2K+1 CLONE TARGET IS ANNOUNCED!

✹By Ken Jucks✹

This Year's Clone Winner!

No, not the Baseball of Fame, but instead the Ommegang line of beers. As the fortunate winner of this past year's Wort clone contest, I have the honor of choosing the next clone beer. I have chosen Hennepin from the Ommegang Brewery in Cooperstown NY. It is a Saison-type beer that is rather subtle for a Belgian beer. Since this is a relatively big beer and the next clone contest will be held somewhere around March, we should start to brew this beer very soon. As a result, I am including some information below about this beer. I will try to schedule a Hennepin tasting (along with a few other Saisons) at my house in the October or November time frame to kick start the brewing of this beer.



I am trying to contact their brewers to get specifics on the recipe for this beer, but will include the following information here (thanks Steve!). They use the same yeast for bottling that they use for fermentation. So, I will buy a fresh bottle and get the yeast to Brett (or Seth) asap to get some vials out to everyone. Hennepin is 7.5% alcohol and is spiced with ginger, coriander, and orange peel. It's fermented at 76 F and then lagered for 3 weeks and bottle conditioned with fresh yeast. I will try to obtain info on the magnitude of the spicing and the percentage of fermentables (malt, specialty grains, sugar).

Enjoy!

TIME TO START THINKING ABOUT… BHC Y2K+1!!!

✹By Tim Holland✹

BHC Y2K+1 Organizer!

I know that BHCY2K seems like it was just a few months ago - well probably because it was! But, BHC2K+1 is right around the corner so wanted to get people thinking about the upcoming Boston Homebrew Competition. I recently posted a note to Wortnet volunteering to again be the BHC Organizer for next year's event. This offer still stands unless there is anyone else that has passion around assuming the Competition Organizer role - I'm open to suggestion if someone wants to volunteer. If I hear nothing to the contrary then I will plod ahead.

I will be adding an Awards Coordinator Role to this year's event in addition to the Judge Coordinator and Entry Coordinator roles. I will also be asking that next years Organizer (BHC2002) try to step forward and volunteer NOW so we can work in tandem this year. It will make your task much, much easier when BHC2002 comes your way believe me. So, the above Coordinator roles (Judge, Entry and Award) are the ones that need to be immediately assigned. Others can fill in as we get further along w/competition details.

Please consider volunteering your time to help out the club and the BHCY2K+1 event!! Give it some thought - it is not that much of a time sink and we need the help! In addition to the Judge, Entry and Awards Coordinator we will need lots of other support. Everything helps so please let me know if you can help out. Also please start to solicit any potential awards/sponsors/donors/helpers that might be at your disposal.

I'll post further updates in upcoming editions of Brewprint and on Wortnet so stay tuned. If you want to offer your assistance please let me know by sending email to

<tim.holland@east.sun.com>

or by calling me at 781-442-2022 (w) or 508-835-2686 (h)

(Cider/Mead IHSA—Continued from page 1)

to him beforehand. Entrants are allowed up to four entries total but no more than two in any single subcategory.

If you plan on attending, please contact Greg to RSVP so that he can acquire the correct number of standards, cups, scoresheets, etc. You can contact him for more info via email at <gwk@world.std.com>.

Remember that this is both a WPOTY and IHSA competition; 1st, 2nd, and 3rd places will each be awarded points towards the coveted Wort Processor of the Year Award (and engraved trophy!) as well as gift certificates to a local homebrew supply store—so enter early and enter often!

(Rye Wrap-Up—Continued from page 4)

thought this sort of a project - which gave the brewers freedom of expression and no limits based on style guides - a great thing to have around as a club activity. I just happened to base my thoughts around low gravity summer beers. Others of you will have similar ideas for other beers or seasons and we ask that you step up and make the challenge. Brewing season is again approaching and you shouldn't be shy. Maybe a holiday beer challenge? Or imperial ales to go along with the Hail to the Ale 2K1 opener? Or something for Maifest? Just imagine yourself with one of those special beers you always wanted to make but lacked the excuse - now you have one!

BEER CAN CHICKEN

✹ By Bill Slack ✹
Master Chef

Spurred by an article in a very reputable cooking magazine (*Cooks Illustrated*) I decided to try a method of cooking chicken known generally as Beer Can Chicken or Chicken on a Throne. The technique is to open a standard 12 ounce can of beer, remove a few ounces of the contents, open the can top a little, and insert a 3 1/2 pound chicken over the can of beer. Silly as it sounds, it looks even sillier! The beer can rammed up the bird's derriere acts with the drumsticks to hold the fowl in an upright position, thus making a vertical cooker. The bird is roasted over a bed of coals with some wet hardwood included, in a covered grill. 70 to 90 minutes is enough to smoke/roast the bird to a dry, crispy outside with a plump, juicy internal consistency.

Here's how I did it. Using a standard 22" Weber grill, I found I could roast two birds together and still have a smoke-tight cover. I used hardwood charcoal and four or five big chunks of seasoned apple wood that I had soaked for several hours in water. It was necessary to use 12 ounce beer cans with 3.5 pound chickens for structural compatibility. The best beer I could find in 12 ounce cans was Heinekens but I thought something more flavorful was called for. So I emptied the Heinies into a suitable receptacle (my stomach), opened their tops a little bit with some snips (a church key would be OK) and filled them 3/4 full with some Belhaven Scottish Ale in one and Guinness dry stout in the other.

I brined the chickens by soaking them for one hour in a mixture of one cup kosher salt and two quarts water. I dried them and rubbed a spice mixture into the inner cavity, under the skin on the breast and on the outside of the birds.

When the coals were glowing I added the wet applewood, place the birds upright on their Heinies (so to speak), covered and smoked/roasted for thirty minutes. The birds were looking good. Rotated them 180 degrees about their vertical axes to insure even cooking, recovered, and gave them another 30 minutes. They looked great! A meat thermometer verified they were done. And they were the most succulent and flavorful roasted chickens in recent memory. Crispy outside, juicy inside and the spices were well integrated into the meat. And the beer definitely adds to the flavor. In the opinion of two independent roast chicken judges (Denise and me) the Guinness provided a slightly richer flavor than the Belhaven but they were close.

Although I used a very spicy rub of cayenne, salt, pepper, cinnamon, cumin and chili powder, any flavor combination that you like with chicken will work. I will use salt, pepper, dried green herbs and some garlic powder next time I try this. In fact, this should be very good even without a rub, if you prefer.

BTW, Beer Can Chicken goes very well with Beer.



THE ASSEMBLY TABLE



MOUNTED AND READY TO GRILL



THE FINISHED PRODUCT

WORT PROCESSOR OF THE YEAR UPDATE!

Last Month's IHSA competition (SADB Clone Challenge, see elsewhere in this issue for details) gave us a clear leader in the **Y2K—Y2K+1 Wort Processor of the Year Competition.** With two events history and four more to go, Ken Jucks has taken a clear lead by taking first place in both the **Light Lager** and **Clone Challenge** competitions!

Coming up later this month is the **Cider/Mead IHSA** competition, followed by a **Big Ale** contest in November, the traditional **Hail to the Ale** comp in January, and the final event of this year's cycle, the **Hennepin Clone Challenge** in March. It's still a wide open race, so get brewing! The WPOTY winner will be announced at the May 2001 meeting.

Good luck to all of you!

The current standings are:

- Ken Jucks 6 pts
- John Doherty 3
- Jim Fitzgerald 2
- Brett Schneider 1

(Clone Recap—Continued from page 1)

Stroud, Strom Thacker Will Fields, and Jeff Flood.

We had a great event this year. There were quality judges on hand, and I had excellent steward support from Tony Maciag and Ellen Flood. We also invited Mark Peterson (from the BBC) to sit in on the BoS judging, and Jim Pericles (a BBC brewer) had a chance to taste the final round entries, too.

The guys at Sam Adams were especially kind to us, letting the taps flow, giving us a bottle of Millennium Ale to taste, supplying all that double bock, and even giving us a little to take home!

Of course, we paid proper homage to Seth, gathering about a half a case of tribute for him including a bottle of Ken's winner. Thanks to everyone for making this a great time! The Worts really shone with this one.



The Motley Crew assembles for the Challenge
(picture taken by GregK)

KEN JUCK'S DOUBLE BOCK CLONE RECIPE

(AND VARIOUS AMBLINGS)

For 5 gallons:

7.5 lbs of Canadian 2-row malt
5 lbs of German light Munich malt
1.5 lbs of 70L crystal malt

O.G. 1.083

2.0 oz Tettnang for 60 minutes in boil
0.5 oz Tettnang for 5 minutes in boil

Sam Adams lager yeast (Only! - No late use of another yeast)

I did a single decoction mash for this batch. I did a protein rest at 122 F for about 15 minutes and pulled about 1/3 of the mash for a decoction. I then infused in the main mash to bring the temp up to 147 F while I was decocting. I did the standard short rest during the decoction at 158F for 10 minutes before bringing that portion to a boil for about 15 minutes. I then slowly added the pulled mash back to the main mash, with alot of stirring bringing the final rest to about 157 F. I waited another 20 minutes for this to convert before infusing to 168 F for mashout. I wanted the character of a decoction in this beer, but knowing the grain bill was already 10% crystal malt, I didn't want more than one decoction. Besides, this method doesn't take much longer than a regular step mash process.

I brought this to a boil for 15 minutes before adding hops, and boiled for an hour from there, adding a bit of hops near the end (but nowhere near as much as Sam Adams does).

One side note. Bedford MA water is really soft and great for brewing. I rarely add salts to the water when I brew, but occasionally add CaCl2 when brewing malty lagers because it supposedly adds to the malt character in a positive way. I did so with this batch, but not much. I did the same for my Czech pilsner which was made with the same mashing technique. My gypsum container is getting quite old and funky looking these days from lack of use.

After the chilling of this wort, the fun began. I slipped as I was carrying the kettle back inside my house (it was late winter and I only boil outside, the rest is done in my kitchen). Well, I spilled about 1/2 gallon of this big, thick, sticky, sweet wort onto myself and the entry hall by my back door (which is carpeted). After a few choice words that probably woke up my neighbors (it was a late night brew session), I changed my clothes and got out the shop vac while letting the break material to settle in the kettle. Of course, I was worried about what bugs I introduced to the wort from the coat I was wearing that acted as a backboard for the sloshing wort. And the dog we were taking care of that week was loving all this sweat stuff on the floor.



Final Round judging at the
Sam Adams Double Bock Competition.

I had the same "FUN" with the Sam Adams lager yeast that the rest of the brewers did. I started this beer out in my fridge at about 53 F. The fermentation was too slow for my taste and I couldn't adjust the fridge to a higher temperature. So, I took the fermenter out and set it in a cool but stable place where it

(Double Bock—Continued on page 9)

(Double Bock—Continued from page 8)

stayed at about 57-58 F for about 5 weeks to finally finish out. All through the fermentation, I was getting a weird rubbery phenol in the aroma that was really bugging me. But the taste of the beer was ok, so when the fermentation finally settled out (and the thick mat of yeast finally dropped to the bottom), I racked to a secondary (F.G. 1.021) and lagered for about a month or so. During the lagering, the phenol faded away. After I racked to a keg, it was almost completely gone. I have left the keg at 34 F since that time and I cannot sense the phenol at all now. I had tasted it for the 1st time in months when I bottled it for the clone competition and thought, this is pretty good, but I don't think it will win.

I was shocked that it won. I was on the final round panel, and I voted for Jim Fitzgerald's beer, not even knowing that mine had made the final round. Since Fitz' beer was brewed in Bedford as well, maybe there is something to our water!



DIRECTIONS TO THE SEPTEMBER MEETING
(MEETING STARTS @ 8PM!)

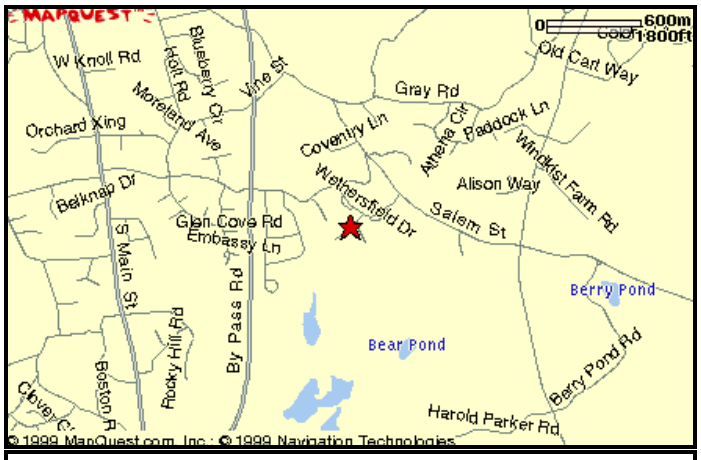
John Yoder
8 Cameron Road
Andover, MA

From the South, West, East, North or Northwest: Take 93 North to exit 41 (Route 125) turn right towards Andover (from the north or northwest take 93 south to exit 41 and turn left). Proceed 3.8 miles (past Route 28 and past the State Police Station @ 2.7 miles) to Wildwood road. Turn Right. Take your 4th right (0.4 miles further, Wethersfield Road). 0.2 miles further take a right at Cameron Road. We are at the end of the road #8. The number is on the mail box and the house.

From the Northeast: Go south on 495 to Route 114. Exit East toward Andover/Middleton. After about a mile, join route 125. A few hundred yards further, bear right following route 125 after you pass Merrimac College. After a few more miles pass a gas station. Take the third left after the gas station, Wildwood road (less than a mile). Follow directions above.

Call for directions if you get lost 978-470-1344.

Come early if you wish, after 6:00 PM and bring food to grill. We'll have paper plates and plastic silverware. Bring homebrew so we can start early samplings.



Map to John Yoder's home

DIRECTIONS TO THE IHSA CIDER/MEAD COMP.
(STARTS @ 1PM!)

Greg & Jen Kushmerek
3280 Washington Street
Jamaica Plain, MA

The September IHSA is Cider/Mead. This month's IHSA host is Greg & Jen Kushmerek, who are holding the event on September 17th, at 1 P.M. Please RSVP if planning to attend!

You can find the Kushmerek urban barracks in Jamaica Plain, home of the West Nile virus and just downwind of the Sam Adams brewery. You already know how to get there if you can get to Sam Adams or Doyles. 3280 Washington is right in between the both of them. Need more information? Read on:

MBTA: (Note: This is a high alcohol category -- take the T for safety if you can!)

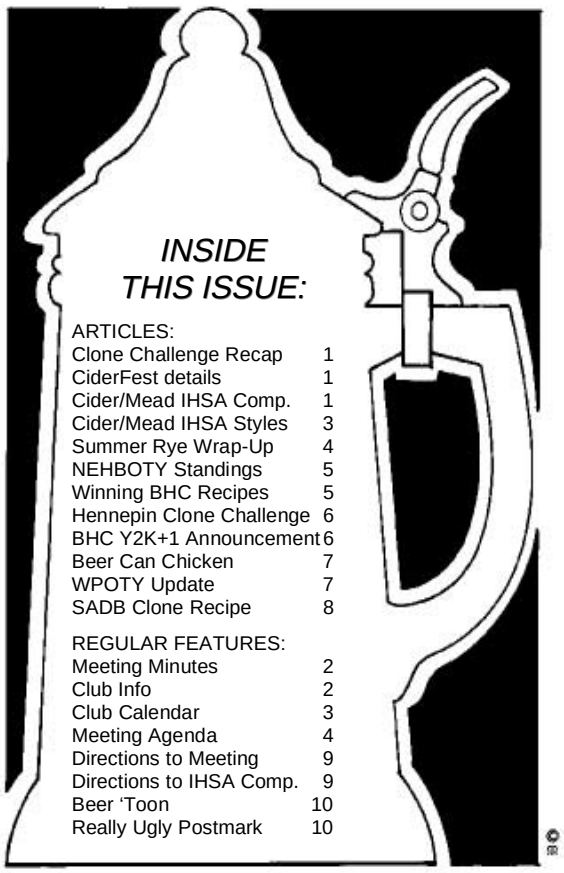
Orange line to Green Street station. Exit Green street and take a right. Walk to the intersection of Washington Street (the Boston Police Department District E-13 station is on your left). Cross Washington Street. Go left and walk up Washington Street. 3280 is just a few blocks up Washington. It's a beige townhouse at the end of a row of condominiums. If you see Doyle's, you took a right on Washington: turn around!

From the North: 93 South to the Massachusetts Avenue exit. Follow the exit to the traffic lights intersecting with Massachusetts Ave., but go straight on Melnea Cass Blvd. Proceed down Melnea Cass to Washington Street. Take a left on Washington St and go through Dudley and later Egleston Squares. 3280 is between Peter Parley Rd. and Sylvia Street on your left a 1/2 mile after Egleston Square.

From the South: 95 to Route 1A North. This is Washington Street. Follow Washington through West Roxbury, Roslindale, and through Jamaica Plain. When you pass Doyle's, start paying attention. 3280 is ahead five blocks on your right.

These driving directions are pretty simple, but Boston roads are never simple. There are shorter ways that include going through Mattapan, Brookline, or Boston (depending on where you're coming from). Get a map and take it with you!





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BEER TOON!



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Still Brewing After All These Years