

WORTHOG REVIEW



APRIL 2002

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President's Message

Scott recently put out an E-mail poll asking if you guys would like to attend the Exeter Brewfest on May 4th and push our Body in the Bog meeting back until June. A number of you have expressed interest in attending either this event or the Boonville Brewfest on that date. If a large group is going to be missing, we'd just as soon not miss it ourselves. Attending the Exeter event would be a great way to support and socialize with our friends at TC HOPS, and it sounds like the brewfest should be a pretty decent event as well.

What do you think? Should we put off the pub meeting to June? What about chartering a bus to Exeter? If we could get a bus for \$20 or less would you sign up for that? Give Scott or myself your opinions by phone or E-mail ASAP. We need to make decisions soon. The decision will be based on the feedback we receive, so drop us a line either way.

See you on the 13th, and remember to bring your IPAs!

Dave

NEXT MEETING – April 13

Donna Daniels and Denis Griffin
7230 E. Pine Avenue 456-2324
DIRECTIONS ARE BELOW

Our next meeting will be held at Donna and Denis' house. BRING YOUR IPAs because we'll be having our club contest to determine

who's brew will represent the Worthogs for AHA's Club-Only competition for IPAs in May. I'm looking forward to trying some of those IPAs!

Harry Houck will be giving the brewing demonstration. He'll be brewing an American Lager.

Last Meeting

March's meeting at **Julian Bencomo's Homebrew Supply** was probably the most



exciting meeting so far – the excitement brought on by the weather, however. The day started out sunny and warm but in the mid-afternoon

a downpour hit. Luckily Julian's place has a lot of covered area in the back. Most of us just ducked for cover and proceeded on.

A special Thanks goes to **Stacey Burner** who was our Brewer for the Day. She brewed up a Pale Ale.

Robert Toman started taking reservations for the Sacramento Pub Crawl and signed up 21 people at the meeting. There's a total of 46



seats available and the remainder may go fast so you better get your name in now. See below for more information.

There were at least 20 homebrews that I saw, another good turnout! Some of the brews that stood out were: **Randy Miller's Hop Head Red** – had a good



balance of malt and hops; **Dave Smith's Stout** – a tasty stout; **Andy Ramm's Raspberry Stout** – Andy has a way with fruits, another good one from him; **David Morford's Motor Oil** (Porter) – the dark malts came across real well; **Jeff Perritte's British Ale** – only his fifth batch (including ruining a couple, been there) and he already has a winner. Great tasting ale. (Jeff just recently joined the Worthogs)

WE NEED SOME MORE HOSTS. If you're interested in hosting a meeting please contact Dave. It would be nice to be able to plan the meetings a few months out.

Pub Crawl Update

The **Sacramento Pub Crawl** is scheduled for **Saturday, June 29th** (please make note of the CHANGE IN DATE). The bus will be departing Butterfield's at 8:00AM sharp. We will visit Valley Brewing in Stockton, Elk Grove Brewing in Elk Grove, Sacramento Brewing, Sudverk Sacramento, Hoppy Brewing and if time permits Kelley Brothers Brewing in Manteca. The cost is \$75.00 per person and there are 46 seats available. The cost includes transportation, beer tasting at each brewery, lunch at Sacramento Brewing, breakfast on the bus, beer on the bus, snacks and a 2002 Pub Crawl T-shirt.

Wait, there's more ...

I have another bus lined up for the **10th of August** for **The Small Brewers Festival** in Mountain View. It is a 34 passenger bus of

which five seats have already been sold. The cost will be \$50 per person that will include the cost of the bus and a ticket for the Fest. A ticket entitles you to a mug and 8 beer tokens. The hours are from 11AM to 9 PM so the bus will leave from Butterfield's at 8AM and return at 1130 PM ??.

-Robert Toman 277-2356
rtoman3@yahoo.com

Style Information and Recipes

Hi, **Alan Nyitray** here as Chairman of Style and Club Historian. Please!!!, bring your old newsletters to Donna's party so we can try to complete the club newsletter book. The style for Donna's party is American Lager. Our club judging will be announced later, but AHA judging will be in August, hosted by Dave Houseman and the Beer Unlimited Zany Zymurgists (BUZZ) of Malvern.

American Lager: This style is popular world wide, however one of the most difficult to brew. The light color and body require very pale varieties of malt with a careful boil. The subtle flavors demand extra care and attention to sanitation and yeast management, as well as carefully controlled temperatures in fermenting and lagering. American standard, premium, and dry lagers all have a very pale color, with light body, low to medium bitterness, and low hop aroma and flavor. Fruitiness, esters, and diacetyl are inappropriate to the style, unless you are brewing a cream ale or cream lager. This is definitely a hot weather thirst quencher. A gold metal winner, **Sunrise Lager**, is as follows:

10 gallons
10 lbs. two row lager,
4 lbs. flaked barley,
2 lb. flaked maize,
1 lb. Carapils,
1 lb. extra light dry malt extract,
4 oz. crystal malt (doesn' t say, but I suspect crystal 10).
1.5 oz. cascade at 45 min,

1 oz. cascade at 30 min,
Wyeast # 2007 Pilsen lager yeast.
O.G. 1.040
Boil 55 min, primary fermentation for 15 days
at 50 degrees, secondary fermentation for 6
days at 50 degrees. Make it now and it will
have 5 months to age before judging!

OK, for the **Big Brew Day**, AHA's selected
brews for this year are Maibock and /or Old
Ale (still haven' t found any old ale around
here). Maibock: The main difference between
a standard Helles Bock and a Maibock lies in
the hops. Maibock carries the distinction of
being the only bock beer in which one can
detect hops in the aroma, though malt should
still be at the forefront. Maibock has a bit
more color, in the light to medium range
amber and can be aged longer than Helles
Bock. Diacetyl is acceptable in very small
amounts.

Minotaur Maibock

10 gallons
15 lbs. Durst Pilsner malt
5 lbs. Durst Vienna malt
5 lbs. Durst Munich malt
2.5 oz. Mt. Hood for 60 mins.
1.5 oz. each Liberty and Saaz for 30 mins.
1 oz. each Liberty and Saaz for 15 mins.
Wyeast #2206 Bavarian Lager yeast
O.G. 1.067 F.G. 1.016
Boil 60 mins., primary fermentation for 7
days at 51 degrees, secondary fermentation for
14 days at 40 – 51 degrees.

Now for Old Ale: An English style ale usually
brewed from higher gravities (1.055 –1.080).
Old Ale has dark, rich, sweet malt
characteristics resulting from a fairly low
degree of attenuation. Old Ales range from
5.8% to 8.5% alcohol. It is traditionally
brewed in summer for the following winter. It
is a provision beer like Marzen or Biere de
Garde. Color is dark chestnut brown to almost
black with heavy malt tones, medium to heavy
body and low to medium hop bitterness,
aroma and flavor. Fruitiness or estery flavors
are acceptable with low to medium levels of
diacetyl.

A typical recipe is **Ye Olde Ale**:
10 gallons

15 lbs. two row malt
1 lb. Carapils
1 lb. Flaked Barley
.5 lb. Chocolate malt
.5 lb. Caravienna malt
.5 lb. Crystal 90L
.25 lb. Special B malt
3 oz. East Kent Goldings for 60 mins.
1 oz. East Kent Goldings for 15 mins.
O.G. 1.058 F.G. 1.015
Add to mash water: 10 gm. Chalk, 2 gm.
Epsom salts and 2 gm. Gypsum. Boil for 60
mins., primary fermentation for 13 days at 68
degrees, secondary fermentation for 10 days at
68 degrees.

Now for a little pub crawl history – The first
pub crawl was April 1, 1994 followed by the
second one year later in April 1995. Then we
skipped a few years to May 2,1998 and the
fourth one in February 2000. The last crawl
was March 10, 2001, so the next one will be
our sixth fun trip. Now don't ask me for all
the details, but I do remember that on the first
and second return trips most everyone was
comfortably sleeping. For the following pub
crawl, Randy Dillard introduced food as a
prime ingredient which helped most of us
remember the ride home. I did miss the last
stop the last time, however, so wake me up
this time. We need to sell out the bus so if you
want to go get a hold of Robert Toman at 277-
2356. There will be plenty of food, beer,
movies up and back and LOTS OF FUN.
That's enough for now. See you all at
Donna's.

-Alan

Tap Handles Anyone?

Regarding the custom wood beertaps that were
donated to the club and displayed at the last
meeting, a buddy of mine, **Robert Brookey**,
made the taps for the club raffles. If you saw
them, some were small and simple, one was big
and elaborate. We' ll be giving one away every
month for the next 3 months and then have
something nice for Hogtoberfest.

I'd like to give a plug for him if anyone in the club wants to have some custom beer taps made. He can do just about anything if someone has a design in mind with just about any kind of wood imaginable with whatever label or finish. He charges around \$25 on up, depending. He can also do custom Montblanc pens for around \$15-20, depending on the wood. Same pens that go for \$50-60 at office depot, only in natural wood finish. He's at **RobHamster@msn.com** if anyone's interested.

-Mark Stribling

The Merced Saga Continues

Donald Thornton emailed me the following in early March updating us on the continuing saga of the **Merced Firehouse Brewpub**. As a homebrewer, I think its kind of interesting to hear stuff like this about what the owners and brewers of brewpubs have to deal with:

3/6/02

Last Thursday I went by the Merced Firehouse Brewpub again and saw the brewer, **Mike Gray**. There is still no beer being brewed there (they had Gordon Biersch Marzen and Napa Valley Wheat on line). Here's what's going on:

It's a licensing problem. When they first got their license approved, their name was going to be "Yosemite Spirits Brewpub", later they decided on the name change to "Merced Firehouse". The problem is that they didn't let the ATF know about this, and now they are again in the process of getting their license to brew (starting all over again!)

Mike said he brewed three batches and they were all ready to serve, and then they found out that they weren't even supposed to be brewing. He ended up DUMPING the three batches! At this point he's waiting for them to get their license so he can brew again. He's got the system dialed in and was very happy with batch 2 and 3.

We'll just have to wait longer to see what comes out of there. Needless to say, Mike's really disappointed and frustrated. (He's beginning to wonder if they built the place on an Indian burial ground!)

Anyway, thought I'd fill you in. I'll check in again with Mike soon.

Seeya!

DT

Ed. - Us homebrewers on the other hand can sit back sipping our brews and say – ATF, kiss my keg!

From the "Give Me a Break" Dept.

(Santa Barbara-AP) -- A lawsuit has been filed against **Santa Barbara Brewing Company**, saying the practice of giving discounts to female customers is discriminatory. Consumer Cause Incorporated filed the civil rights lawsuit against the State Street bar this week. The suit says the bar has been offering women two dollar discounts on beers and appetizers for a period of four years. The manager of Santa Barbara Brewing Company insists the same discounts are available to men.

Last week the same group sued Santa Maria's Rancho Bowl over its "Ladies Day" discounts for women. The nightlife industry says ladies night discounts level the dating playing field. Maureen Taylor of Dining Out Magazine says: "The reason they offer drink discounts at bars is that not enough women come in."

Out and About Town

Special brews now on tap at our local brewpubs:

BULLDOG BREWING

Big Swifty – 7.8% An unfiltered beer full of Columbus and Crystal hops. Great hop flavor and bitterness, hopheads will enjoy this one.

Sweeney Stout – 7.7%

(here's a little secret – its really Matt's Porter)
Its heavy on the chocolate malt with a slight roasted flavor as well, tasty!

Spring Wheat – 8% A filtered wheat beer.
Some wheat flavor comes through with a hop bitterness lingering behind.

BUTTERFIELD BREWING

Rip Tide Red – 9% An unfiltered beer that offers a good malt flavor and a generous amount of hopping, too.

Anniversary Ale – 10% Their annual offering of a great tasting beer. Strong maltiness with a good balance of hops.

Irish Stout – 7% A strong roasted aroma led to a great roasted flavor. A tasty stout.

Dues are Due

Please bring your cash, check or money order to the next meeting and find the club Treasurer, **Russ Pipo**, to pay your yearly dues of \$24.00. You will need to fill out a receipt form for us so we can keep track of your address, phone # and email address.

You can also mail checks and information to:
Russ Pipo 4134 N. Maroa, Fresno, CA 93704

Calendar of Events

(details will be updated as available)

Club Meetings

April 13

Donna Daniels' house **Directions below**
Brewer: Harry Houck - American Lager
*Club competition for IPAs

May 4

Body in the Bog Pub
Brewer: Trevor Jones

June ??? **we're looking for a host**

Special Events

March - June

BJCP exam and review sessions will take place at Bencomo's Homebrew Supply:
Review Session - March 30 1:00PM – 4:00PM
Review Session - April 14 1:00PM – 4:00PM

Review Session - May 5 1:00PM – 4:00PM
BJCP Exam - June 1 9:00AM – 12:00PM
For additional information, contact Jim Lopes at jlopes1@mediaone.net

April 19 - 28

AHA National Homebrew Competition
Entries are due between April 3 and April 12.
The entry fee is \$8 for AHA members, \$12 for non-members.

Entries for the Southwest Regional go to:

NHC 2002
AleSmith Brewing Co.
9368 Cabot Dr.
San Diego, CA 92126

Judging takes place April 19 – 28.
The NHC Final Round will take place in Irving, TX on June 20 – 22.

BJCP style guidelines are used, with additional categories in the Mead style.

For rules & regs, entry forms and additional information go to: www.beertown.org

May 4

5th Annual AHA Big Brew – nationwide, designated styles are Maibock and Old Ale

June 1

BJCP Exam at Bencomo's Homebrew Supply

June 29

Sacramento area Pub Crawl -
\$75 per person, limited to 46 people

August 10

Bus trip to The Small Brewers Fest in Mountain View \$50 PP (bus & admission), limited to 34

September

Fresno Fair judging

October 26

Black Tie & Beer – at The Depot in Visalia, a TCHOPS event involving Arts and Beer

October

Hogtoberfest 2002

Brewer: Kevin Draughon

November

Stern Grove California State Homebrew Competition

The following is a list of all the **AHA Club-Only** competitions for 2002 – plan your brewing accordingly. We will be having competitions at our monthly meetings to determine the brews selected for entry into these competitions:

<u>Month</u>	<u>Style</u>	<u>BJCP Cat. #</u>
March	Porter	15
May	India Pale Ale	7
August	American Lager	1
Sept./Oct.	Strong Belgian Ale	18
Nov./Dec.	Fruits & Veggies	21,22

Festivals

April 13

Reggae on the Mountain Microbrew Tasting Festival, Bear Valley, CA, 209-753-2301, www.bearvalley.com

April 20

18th Annual SF International Beer Festival, San Francisco, CA, 415-781-8372, www.sfbeerfest.com

May 4

Exeter BrewFest TCHOPS will have a booth and being giving a brewing demo, 30-40 microbrewries, \$15 in adv. / \$20 at the door

May 4

6th Annual Boonville Beer Festival, Boonville, CA, 707-895-2337, www.avbc.com

May 11

West Coast Brewers Festival, Sacramento, CA, 916-875-0904, www.matsonian.com/wcbf

May 18

Sudz in the City, downtown Fresno

May 18

Northern California Rhythm and Brews Festival, Suisun, CA 707-425-5784 www.agreatbrewfest.com

May 25

California Festival of Beer, Avila Beach, CA 805-544-2266, www.hospiceslo.org

July 20

5th Annual Great El Dorado BBQ, Brews and Blues Festival, Reno, NV 800-648-5966 www.eldoradoreno.com

July 26

Oregon Brewers Festival, Portland, OR, www.oregonbrewfest.com, 503-778-5917

August 10 & 11

Small Brewers Festival at The Tied House, Mountain View www.smallbrewersfest.com

August

*IPA Festival at The Bistro, Hayward

October 3

Great American Beer Festival, Denver, CO, 303-447-0816, www.beertown.org

October 5 & 6

San Pedro Square Brew Ha Ha , San Jose

Don't leave home without it !

1. **Beer** – homebrew or commercial
2. **Food** if you want to eat
3. **Recipes** of that great beer you brought so you can share it or get help with it
4. **Ice Chest** – please – small or large for your bottles or kegs, and a little ice
5. **Beer Glass** – your favorite one that is a little different so when you lose it you can find it
6. **Money** or checkbook for the great things we raffle off
7. **Nametag** so we know who you are
8. **Chair** if you want to sit down
9. **Notepad and pencil** to write down names and phone numbers and that recipe or bit of advise you know you must remember

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Directions to Donna Daniels’:

**Donna Daniels and Denis Griffin
7230 E. Pine Avenue 456-2324**

Major cross streets are **Temperance and Olive.**

You must go east on Olive, past Temperance and **turn left (north) on Hornet** - this is the only access to our subdivision

Turn left (west) on **Pine and we are the third house on the right** (north)

It’s a **white house with red tile roof** - you can’t miss it.

See ya,
Donna

“Man’s way to God is with beer in hand”
Koffyar Tribal Wisdom, Nigeria

“A mouth of a perfectly happy man is filled with beer”
Ancient Egyptian Wisdom, 2200BC