

WORTHOG REVIEW

September 2002



President's Message

This is a quick newsletter to make sure everyone is informed and ready for Hogtoberfest. I have to be out of town all next week, so I won't be available for last minute questions. If you have any questions, please call me this week, otherwise, ask Julian.

September Meeting

The September meeting was held at Bencomo's (thanks again, Julian). As always, there was plenty of good beer and food. If you weren't there, you missed out. Thanks go to Robert Toman also for volunteering to brew at the last minute.

Hogtoberfest:

The annual Hogtoberfest party is scheduled for Saturday, October 5th at Kevin Lester's house. This year, Helmuth Brothers will be handling the barbeque, and will supply the meat. We need your help with four things:

- 1) BEER! We need to make sure we have enough home brew! Please bring all you have. Yes, we have arranged backup, but we want and need home brew!
- 2) FOOD! Don't forget that members are expected to bring some kind of hors d'oeuvre or casserole appropriate to accompany our barbequed lunch.
- 3) Setup/cleanup! I have help with setup. I could use some help with cleanup at the end of the day.
- 4) ADVANCE TICKET SALES: We need your advance ticket sales counts as of next Tuesday the 1st. That is the last day we have to expand or contract on tables and chairs. Please call Julian at 485-3225 and leave him a message

with your total number SOLD as of Tuesday. You may continue selling for \$15 up to Friday as we originally said, and you should call him with a new total if you sell more between Tuesday and Friday. Because of this deadline, we would like you to have the majority of your tickets confirmed sold by Tuesday, however.

Keep in mind that there are a limited number of advance tickets, and there is a possibility that we may sell out like last year. Tell your friends that they need to act fast if they want to be assured of getting the discounted price! I am attaching a copy of the ticket instructions given out at the last meeting. Anyone who pays on Saturday pays \$20. No exceptions, and no special deals. All members who took tickets for advance sale must turn in money and all unsold tickets when they arrive at the Hogtoberfest. Members and their direct immediate family (not friends) do not need tickets.

Make sure you collect all money in advance. ALL ADVANCE SALES MUST BE REPORTED BY PHONE NO LATER THAN FRIDAY NIGHT THE 4TH IN ORDER TO QUALIFY AS ADVANCE SALES. Anyone who pays the day of the event pays \$20. Please – no exceptions!

November Meeting

The November meeting will be on the 9th. Right now, we don't have a location, so if you can host a meeting for either November or December, please let Dave know ASAP.

Fresno Fair

Fair judging will be this Saturday the 28th at the Home Arts building starting at 9:00. We have 26 entries. Randy Dillard can use both judges and stewards. If you can help, please contact Randy at ralphdjr@pacbell.net or (559) 294-7460.

Calendar of Events

(details will be updated as available)

October 5th

Hogtoberfest 2002

Brewer: Kevin Draughon

October 26

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

November 9th

Meeting at ??

November

Stern Grove California State Homebrew Competition

The following is a list of the remaining **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>
Nov./Dec.	Fruits & Veggies	21,22

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. Notepad and pencil to write down names and phone numbers and that recipe or bit of advise you know you must remember

CLUB OFFICERS

President : Dave Smith

559-449-1525 Email: dsmith@pelco.com

Treasurer : Russ Pipo

559-229-9765 E-mail: pipo@mindspring.com

Webmaster: Bill Stoner

(559) 325-2434

E-mail: webmaster@sjvworthogs.com

Fresno Fair Judging: Randy Dillard

(559) 294-7460 E-mail: ralphdjr@pacbell.net

Bencomo's Homebrew Supply

123 West Olive, Fresno

E-mail: HOMEBRWMAN@aol.com

(559) 485-3225

Feature Article

Courtesy of Brewmaxer.com

BREWING WITH HONEY

Honey is a versatile, highly fermentable ingredient that can add a bit of buzz to almost any beer style, from pale pilsners and light lagers to porters, stouts and spiced beers.

When people think about honey brewing, one word comes to mind: mead. The classic honey wine, drink of the druids and Vikings, mead is the heavy hitter of honey drinks. Along with variants like pyment (grape mead), cyser (apple mead) and metheglin (spiced mead), mead seems to corner the market on honey fermentation. But what else can you do with honey?

The answer is: plenty. Honey is a versatile, highly-fermentable substance that's great in specialty and holiday beers, nut brown or pumpkin ales, and especially strong beers that you intend to age for a while. But just about any style can benefit from honey. Cream stouts, porters, light lagers, pale ales and witbiers, not to mention Belgian ales, are just a few of the possibilities.

Honey's Contributions to Beer

Why add honey to beer? For the most part, the brewer adds honey for the same reasons that you would add any sugar: to raise the alcoholic content of beer while lightening the body. The goal may also be to add some sweetness. But honey ferments out so completely (95% of the carbohydrates) that very little honey character will be left in the beer -- unless you take special precautions. In fact, many honey beers have no residual sweetness. So the essential rule is, if you want a lot of honey character, add diluted, heat-treated honey to the primary fermenter (more on how to heat honey later). And if you want more alcohol, add honey to the boil.

The real strength of honey is that it adds potency and lightness to beer, as other sugars do, yet smooths out the roughness that inevitably comes from adding sugar. We've found that honey also seems to knock the bitter edge off the hops while allowing some of the more subtle hop character to come through. Of course, if you want a strongly hoppy honey beer, you can always add more high-alpha-acid hops to the kettle. Honey also adds subtle floral notes and aroma to beer, thanks to the various pollens and nectars used by bees in its production.

Honey is an all-natural substance, and is best for brewing in its raw, unheated and unprocessed state. At this point

all of its vitamins, antiseptic qualities and nutrients are intact. The crystal-clear honey you see in the supermarket has been heat-treated and filtered to stay that way. Not that your basic commercial honey won't make good beer. If that's what you can get, that's what you should use.

Another point in favor of honey beers is that they don't take as long as most meads. We like mead and make it once in a while, but it's hard to wait for the yeast to digest all of that fructose. Meads can take months to ferment out completely, and should be aged at least a year. Honey beers, on the other hand, take only a few weeks to ferment and age to perfection in a month or so.

Brewing with Honey

Honey is flower nectar that is gathered, condensed and stored by bees. It contains roughly 80 percent sugars, mostly glucose and fructose (with some other sugars and complex carbohydrates thrown in), 17.5 percent water, proteins and amino acids, trace amounts of vitamins and minerals, anti-oxidants and enzymes. Wild yeast may also be present.

Due to its low water content, honey is very stable. Its microorganisms are dormant until they access an appropriate medium, such as your wort, where they have the potential to spoil your beer. Honey also contains various enzymes that, if not denatured by heat, could go to work in your fermenting wort, resulting in a beer that's drier than you might have intended.

There are two ways of dealing with wild yeast and enzymes. The method we use is brute force. Adding honey to the beginning of a long, furious boil will kill the yeast, deactivate enzymes and remove any beeswax. The downside is that the delicate flavors and aromas of the honey may be lost, and no residual honey sweetness will remain in the finished beer. The other alternative involves "home pasteurizing" the honey and adding it to the fermenter.

If you are motivated to try the pasteurization method, here it is. Note that a beer produced this way will have to be mashed at a slightly higher temperature (155-162° F) to produce enough dextrans to compensate for adding the diluted honey. It will also be useful to brew a smaller batch to allow carboy space for the honey water. To prevent alcohol levels from becoming too high, start with low to medium gravity beers when using this method.

Preheat the oven to 176° F. Place the honey in a sanitized, oven-proof saucepan. Heat the honey on the stovetop to 176° F. The honey should be stirred occasionally to avoid burning it. When the honey reaches 176° F, cover the pan and place it in the oven. Use a thermometer, and hold the honey in the oven at 176° F for 2.5 hours. Then bring the honey to room temperature by placing it in an ice bath. (If you can't hold the honey mixture at precisely 176° F, any temperature from 176-185° F will be fine.)

Now add the honey to sufficient boiled water to match the starting specific gravity of your beer. Honey varies tremendously in most of its characteristics, including specific gravity. As a rough guide, 1 pound of honey dissolved in 1 gallon of water should yield an SG of about 1.032 to 1.038.

Start by taking a gravity reading of your beer wort. Say you're brewing a nut brown honey ale with a gravity of 1.040. You've brewed a three-gallon batch at high mashing temperatures, and you'd like to add some clover honey. Bring two gallons of water to a boil. Take a gravity reading of the water (it should be 1.000 at 70° F). Dissolve one pound of honey in the water and take another reading (it should be 1.017 to 1.019). Use this figure and some simple math to estimate the amount of honey needed. Continue adding honey and taking readings until a reading of 1.040 is reached. Depending on the gravity of the honey, it could take from 1.10 to 1.36 more pounds of honey to reach target gravity. When the wort is at high krausen (when the yeast activity is at its peak), add the honey.

The National Honey Board in Longmont, Colorado has done research into the effects of honey on beer. Their recommendations for amounts of honey added to a batch of beer (as a percent of total fermentables) are: 3 to 10 percent honey produces a subtle, floral flavor and delicate aroma; 11 to 30 percent produces a robust honey flavor that should be balanced by strong hop flavors, spices, or darker specialty malts; above 30 percent produces beer dominated by honey flavor, which verges on being what medieval brewers called "braggot."

The sources of nectar used by bees influence both the color and flavor of honey. Matching types of honey to beer styles is an inexact science, but in general the stronger and darker the honey, the stronger and darker the beer. Clover and alfalfa honey are mild-flavored, light honeys suitable for most beers. Orange blossom, raspberry and sage honeys are paler and more delicate, suited to spiced ales, holiday beers and light lagers. Blueberry and wildflower honeys are darker, robust and fruity, matching well with pale ales, fruit beers, spiced beers and stouts. Buckwheat honey is the darkest and strongest of all, and should be reserved for stouts and porters. You might also try honey from the tupelo tree, which is highly prized and has a distinctive flavor.