

WORTHOG REVIEW



August/September 2003

President's Message

Hogs,
Just a reminder that Hogtoberfest is only 5 weeks away: October 4th.
I can't think of a better weekend to get your rig out and fire-up a batch of beer for the event.
Hogtoberfest tickets are being printed and will be available to members at next month's meeting... September 13th.

Please plan on attending both events! Stay tuned for more details!
I am attaching a couple of beer recipes that will be ready by October 4th.

Mad Cow Ale (All-Grain) Award-Winning Mild Ale

Batch Size (Gal): 5.25 Wort Size (Gal): 5.25
Total Grain (Lbs): 7.13
Anticipated OG: 1.038 Plato: 9.5
Anticipated SRM: 11.4
Anticipated IBU: 15.2
Brewhouse Efficiency: 75 %
Wort Boil Time: 60 Minutes

Grain Bill

%	Amount	Name	Origin	Potential	SRM
77.2	5.50 lbs.	Pale Malt(2-row)	Great Britain	38.0	3
314.0	1.00 lbs.	Crystal 40L	America	34.0	40
7.0	0.50 lbs.	Wheat Malt	America	38.0	2
1.8	0.13 lbs.	Chocolate Malt	America	29.0	350

Hops

Amount	Name	Form	Alpha	IBU	Boil Time
0.50 oz.	Goldings - E.K.	Pellet	6.00	12.7	60 min.
0.50 oz.	Goldings - E.K.	Pellet	6.00	2.5	5 min.

Extras

Amount	Name	Type	Time
1.00 Tsp	Irish Moss	Fining	15 Min.(boil)

(Mad Cow recipe continued)

Yeast 1028 London Ale or White Labs 005

Mash Schedule

Saccharification Rest Temp : 155 Time: 60

Mash-out Rest Temp : 168 Time: 10

Sparge Temp : 170 Time: 45

Ferment at 68F for primary phase (5-14 days), rack to secondary and age for 1 week. Then bottle/keg and age for 2-3 weeks, serve and enjoy!

Extract version: Replace Pale Malt with 5# of Light Malt Extract and boost the bittering hops to .75 oz.

7-Day Wheat

Batch Size (Gal): 5.00 Wort Size (Gal): 5.00
Total Grain (Lbs): 7.50
Anticipated OG: 1.042 Plato: 10.5
Anticipated SRM: 5.3
Anticipated IBU: 20.7
Brewhouse Efficiency: 77 %
Wort Boil Time: 60 Minutes

Grain Bill

%	Amount	Name	Origin	Potential	SRM
46.7	3.50 lbs.	Pale Malt(2-row)	America	36.0	2
40.0	3.00 lbs.	Wheat Malt	America	38.0	2
6.7	0.50 lbs.	Honey Malt	Canada	30.0	18
6.7	0.50 lbs.	Crystal 20L	America	35.0	20

Hops

Amount	Name	Form	Alpha	IBU	Boil Time
0.50 oz.	Mt. Hood	Pellet	5.00	10.8	60 min.
0.50 oz.	Cascade	Pellet	5.75	7.5	20 min.
0.50 oz.	Cascade	Pellet	5.75	2.5	5 min.

Yeast: Danstar Nottingham

(7 day Wheat continued)
Mash Schedule

Saccharification Rest Temp : 152 Time: 60
Mash-out Rest Temp : 168 Time: 10
Sparge Temp : 175 Time: 45

Ferment at 68F for primary phase (5-14 days), rack to secondary and age for 1 week. Then bottle/keg and age for 2-3 weeks, chill and serve!

Extract version: Replace Pale Malt & Wheat with 5# of Alexander's Wheat Extract and boost bittering hops to .75 ounces.

Gary Petrosian
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Hogtoberfest 2003

We're hiding it on the second page. Date is October 4th at the usual place, the idyllic riverfront "yard" of Kevin and Linda Lester.

The coordinators will be contacting you for your contributions to the HogFest. Gary Petrosian is the food coordinator. If you have a great specialty item let Gary know soon. Russ Pipo is the beer coordinator. He'll be asking for your best brew to be shared. We ran out of beer last year! It won't happen again, right? Harry Houck is the setup and clean up crew leader. We have to clean up, break down tables and move 'em up to the road. Your help is appreciated.

All this will be discussed at the September meeting.

Tickets will be sold at the Body In The Bog and possibly at Butterfield's. Hopefully we'll have 'em for sale ONLINE www.sjworthogs.com using PayPal or other methods.

Club Meeting:

September 13th at Bencomo's Homebrew

The shop's address is 234 West Olive, North side of the street, between Fruit and Palm. phone is 559-485-3225

A demonstration brew will start at 10 a.m..

Here's what you need to bring!

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 -- 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 advice you know you must remember

Worthog Campout 2003

From sketchy ramblings we have this report. A dozen attended, only ONE brewer! Hammocks, killer fajitas by the Morfords, lots of homebrew to prime the brewers. Smores & campfire talk. Something about a dog and a girl. That's all we have. Many thanks to Ron McIroy for setting this up. Plan on brewing in the upper reaches of the Sierra next year.

Pub News

Big changes at our oldest brewpub! **Butterfield's** will become **Sequoia Brewery** in the next few weeks. Butterfield's founder, Jeff Wolpert, no longer owns the brewery or restaurant and the equipment downtown was shipped out recently. The current owner of the restaurant and brewery, Scott and brewer Keven Cox want to strike out on their own under a new name. If you've enjoyed the specials Kevin has brewed over the past year, you'll now see them as regular pours. A new mug club will welcome the regulars. Does anyone know of a brewpub that has it's original brewer after 13 years? No word on the continued bottling of Butterfield's. It's contract brewed in Gilroy under Kevin's supervision.

Bulldog's is going strong. Matt has a nice Rye IPA on tap and a few others. Bring a cigar and enjoy it on the misty patio while you watch sports! Park on the Whole Food's side and avoid the traffic out front.

American Homebrew Association Club Only

Competition

SEPTEMBER/OCTOBER 2003

Specialty/Experimental/Historical Beers

Entries Due September 24, 2003

For more information please see the CASK website at www.williamsburgbrewing.com/CASK.

Category 24 Specialty/Experimental/Historical Beer

Note for this Category: The brewer must specify the underlying beer style as well as the type of unique ingredients used, process utilized or historical beer style being brewed. For historical styles that may not be known to all beer judges, the brewer must provide a copy of the text of references to these beers as an aid to the judges.

November 2003

Koelsch and Altbier

Entries Due November 14, 2003

Judging will be held November 22, 2003

Category 8 Koelsch and Altbier

December 2003

Barleywine

Category 12 Barleywine and Imperial Stout

April 2004
Mead
Category 25 Mead

May 2004
Extract Brews
Entries Due May 13, 2004

This competition is open to any of the BJCP beer categories. All entries must include malt extract in the recipe.

Visit Lovely www.sjvworthogs.com !

Dues are WAY Past Due for 2003 – If you have not paid your dues for 2003 be sure to do it at the meeting so the Treasurer doesn't have to keep bugging you about it. Worthog dues are a bargain at \$25.00. Dues cover meetings for members and family. Non-members pay \$5.00 per person per meeting. Paid members and family also get into Hogtoberfest for free. Non-members pay 15.00 per person.

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