



# Brew News

January  
2007

## NEXT MEETING:

February 23

Alen Nytray's House ~ S. Felger, Fresno, Ca.

*Next Board Meeting: 3 p.m. Feb. 16 at Sequoia Brewing Co. - Tower District.*

## OFFICERS

- Joe Van Groningen  
*President*
- Dave Morford  
*Vice President*
- Chris Steinkraus  
*Secretary*
- Kevin Draughon  
*Treasurer*
- Ron McIlroy  
*Newsletter*
- Don Thornton  
*Board Advisor*
- Tom Kallos  
*Sgt. at Arms*

## January Meeting Festivities



More than 50 people attended the January Worthogs' meeting at Bencomo's in the Tower District, including new and renewing members. Tom Kallos brewed an extract beer for the demonstration brew and several guests went home with prizes from a successful raffle. The food—sausages supplied by Julian Bencomo—was great as well as the beer that washed it down.



## Worthogs on the web:

[sjvworthogs.com](http://sjvworthogs.com)

Webmaster:  
Thayne Erickson

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# President's Message



Hello fellow Worthogs,

Well, another great meeting at Bencomo's.

I wasn't expecting to have as big of a turn out as we had because of the weather, but the weather turned out good ...just like all the beer that everyone brought.

I would like to thank Cindy Suarez from the Fresno Fair Home Arts Division for presenting the Fresno Fair awards for the Home Brew Competition.

Congratulations to Randy Miller on his Best of Show award for his Imperial Stout and to Tom Kallos for 1st place for his Pymment Spice Grape Mead. Good job guys!!

*~Joe*



## Club Dates to Ferment For!

**Feb. 23: Alan Nyitray's**

**Mar. 15: Donald & Cathy  
Thornton's**

**Apr. 19: Groggs Pub**

**May 17: Cuyler (?)**

**June 21: Bencomo's**

**July 19: Russ & Cathie  
Pipo's**

**July 25-27: Campout—  
Dorst Creek**

**Aug.16: Dave Morford's**

**Sept 20: Tom Kallos'**

*Dates & Locations tentative*

## *What to Bring to the Next Meeting:*

- Beer
- Food
- Membership Dues
- Smile :)

# Beer Style of the Month: English Pale Ale

This style was originated by producers in Burton in the 1800's.

High levels of calcium found in Burton's water complement this style well by enabling a more efficient extraction of bitter resins from the hops.

Non-Burton producers add "Burton salts" to their water to replicate this desirable trait.

Burton yeasts are unusually fine, remaining in suspension for a thorough fermentation. Taste and aroma are very similar to the bottled equivalent of an English Bitter.

Hoppiness is not generally as pronounced as with Bitters.

The term 'pale' was originally intended to distinguish beers of this type from the black London Porter.

Classic English Pale Ales are not pale but rather are golden to copper colored and display En

glish variety hop character. High hop bitterness, flavor and aroma should be evident. They are well attenuated. Dry hopping is common.

This medium bodied pale ale has low to medium maltiness. Low caramel is allowable. Fruity ester



flavors and aromas are moderate to strong.

Chill haze is allowable at cold temperatures. Diacetyl (butterscotch character) should be at low levels or not perceived.

## Classic Producers

Bass, Burton, Royal Oak, Worthington White Shield, Whitebread Pale Ale, Samuel Smith, Marston's Pedigree Bitter

## Award-Winning American Beers

Pike Place Pale Ale, El Toro Oro, (El Toro Brewing Brewing), Pullman Pale Ale (Riverside Brewing), Holy Cow Pale Ale (Casino Cafe & Brewery), Burning River Ale (Great Lakes Brewing), Doggie Style Ale (Flying Dog Brewery), Pyramid Pale Ale (Hart Brewing), Gray Whale Ale (Pacific Coast Brewing)

## Complementary Foods

Roast beef, lamb with rosemary and garlic, steak, pork chops, duck, goose, salmon, other rich meats, burgers, beef teriyaki, steak and kidney pie

- **Original Gravity:** 1.044 - 1.056 (11-14 °Plato)
- **Apparent Extract/Final Gravity:** 1.008 - 1.016 (2 - 4 °Plato)
- **Alcohol by weight (volume):** 3.5 - 4.4% (4.5 - 5.5%)
- **Bitterness:** (IBU): 20 - 40
- **Color SRM:** (EBC): 4 - 12 (10 - 25 EBC)

*\* Compiled by Dave Morford, Worthogs Vice President*

# Las Vegas Winterfest 2008

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By *Scott Alfter*  
[scott@beerandloafing.org](mailto:scott@beerandloafing.org)

How about a Winterfest that's actually held in a winter month?

Las Vegas Winterfest 2008 is just weeks away, on 9 February 2008. We're looking to grow the competition back to what it used to be, and we need your entries!

Two bottles and \$7 is all it takes to get your beer, mead, or cider in.

Shipped entries are accepted 21 January to 1 February. If you're coming from out of town to judge or steward, you can save a

few bucks and bring your entries with you.

This year's competition will be held at the Freakin' Frog, on Maryland Parkway across from UNLV. We'll need all of the judges and stewards we can muster; if you're interested, send me some mail.

For more detailed info, see our competition [webpage](#).

If you're not familiar with Las Vegas or don't know where to find the Freakin' Frog, look no further than this [map](#).

Thanks, and good luck to all entrants! I'd especially like to thank in advance the judges and stewards, as

without them, homebrew contests just don't work. :-)

## OTHER COMPETITIONS:

**02/22/2008**

[America's Finest City Homebrew Competition](#)

San Diego, CA

Entry Fee: \$6

Entry Deadline: 02/13/08

Contact: [Jim Mosteller](#)

Phone: (619) 222-2514

**06/22/2008**

[21st Annual Southern California Regional Homebrew Championship](#)

Corona, CA

Entry Fee: \$5

Entry Deadline: 06/14/08

Contact: [Jim Delperdang](#)

Phone: (951) 686-4710



*"Without question, the greatest invention in the history of mankind is beer. Oh, I grant you that the wheel was also a fine invention, but the wheel does not go nearly as well with pizza."*

**-Dave Barry**

## Member Input Needed

If you have news, events, photos or tips to share with your fellow Worthogs, email

President Joe Van Groningen:

[van groningen18@comcast.net](mailto:van groningen18@comcast.net)

or newsletter coordinator Ron McIlroy:

[cozmik1@pacbell.net](mailto:cozmik1@pacbell.net)