

LINCOLN LAGERS



Lincoln's Home-Brew Club
Lincoln, Nebraska



The Official Newsletter • February 2007

Monthly Meeting

Saturday
February 3rd
6 p.m.
2000 S. 26th Street
Mark & Mona Beatty

The Beattys are hosting the FeBREWary meeting with a potluck dinner and beverage tasting, so everyone should bring a dish and homebrew. Their house is located two blocks west of 27th St and five houses north of South St. on the east side. This is in the near south area of Lincoln, and sometimes on-street parking can be a bit tight. Therefore, be prepared to park and walk a (hopefully) short distance. If you need more info, call Mark at 474-4054.

L.L. Officers

President:
David Oenbring

Treasurer:
Doug Finke

Newsletter:
Kim Theesen

Website:
Brian Allison
Dave Meister

The Future: Microdistilleries?

Hey All,

Senator John Synowiecki (7th District) has introduced LD 549. This bill will modify existing law to define microdistilleries and bring the licensing and regulation of such establishments into accordance with that of brewpubs. Please contact your senator and let them know you support this and ask them to sign on as co-sponsors.

Key talking points:

1. This bill will not legalize distilleries in Nebraska. It's already legal to distill.
2. This bill will not cause cheap alcohol to flood the market. Anyone who has bought a pint of beer at a brewpub or picked up one of the limited bottling products knows that cheap booze is not the goal of Nebraska producers.
3. This bill will allow microdistilleries to self distribute on premise and through their catering license.
4. This bill will allow the state of Nebraska to collect tax on the spirits produced. (Nebraska has one of the highest alcohol tax rates in the nation; I know you're all surprised at this.)
5. Nebraska and local governments will also benefit from increased property taxes and the increased employment.



See Micro on page 2

Shootout Results!

The Lincoln Lagers emerged victorious from the 2007 Shootout!
The results:

Pils

1. Tom Hawk - CAP
2. Brian Allison - CAP

Brown

1. Allan Torell - Mild
2. Tom Hawk - Brown

The brown entered by Tennity/Meister would have won had the class been American Brown instead of English; the beer was judged too hoppy for style.

IPA

1. Mitch Larsen
2. Shawn Suhr

The Omahops' entries in this class did not make it to the competition.

See Shootout on page 3



Micro (from page 1)

6. Agriculture will have another market for grain and produce.

7. Wineries and other brewpubs will be able to sell to the microdistillery or contract for distillation of their products.

8. Zac Triemert of Upstream Brewing Company is looking to produce world class distilled spirits.

9. Microdistilleries are tourist draws in places like Texas, where they have flourished for some time.

10. The wholesale beverage people are already on board with the idea. They know from their experience with craft breweries that demand will increase for



Dave Oenbring

high end products as the sophistication of the consumer improves.

11. The wine industry should come on board if they haven't already. Nebraska wines can be distilled into brandy giving them another outlet for their product.

Expect the usual opposition from the blue nosed and the blue haired. With strong support from the public this can pass and we can all enjoy the results. Join me in writing your senator and making your support known. Please forward this to any of your friends that may be interested.

Cheers,

Dave Oenbring
faber est quisque fortunae suae 🍺


A Couple of Snapshots from Big Brew 2006




(Your caption here...)




(Your caption here...)

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Notes from the Editor

THE TRUB ZONE

I guess it was inevitable - a niche needing filling. At the January meeting, I volunteered to edit the Lincoln Lagers monthly newsletter. Well, somebody's gotta do it. Hey, the way I rationalize, I get to combine several things I enjoy doing: editing copy (so far, it's just been my own and a bit of Oenbring's), graphic design (I'm using CorelDRAW for you computer software geeks), and discussing the design and creation of home-brewed beer (I'm drinking a dark mild ale at the moment). So here comes my first issue.

The first thing I'd like to do is acknowledge the efforts of our recent newsletter editors. When I first got involved, Chris Vojnovich had the job. And last year Bob Catherall and Patty Wood, "rookie editor" and "rookie graphics artist," respectively, took on the task. I think I can speak for the entire club when I say we appreciate your efforts. (Cue applause.) Thanks!



Kim Theesen

As for me, I'll tell you more about my personal brew history in the upcoming issues. For now, I'd like to share a laundry list for future newsletter articles and ideas for the club. In no particular order: brewing books, club road trip, list of who brings what to the monthly meetings, websites and forums, links, recipes, establishing monthly

brew themes, brew software, increasing membership, and a calendar for local beer activities (I just heard an ad on the radio for the annual Winterfest Ales & Auction at State Fair Park on Saturday, January 27. How long has the date for that event been known?)

And last but not least, I'll be hitting you all for info for the Lincoln Lagers members' directory. Many years ago before my time with LL, I heard there was a directory. (Anybody out there still have a printed copy?) I'm working up some ideas as to what to put in it. Of course, the information will all be voluntary, submitting as much or as little as you wish. Some of the biographical info would include name, contact info, brew methods, competition awards, favorite styles, favorite commercial beers, portrait, equipment, favorite recipes... I'm open to any and all ideas of what you'd like to share and contribute.

I'll see you all at the Beatty's in February. Until then I close with one of my favorite quotes from Frank Sinatra: "I feel sorry for people who don't drink. When they wake up in the morning, that's as good as they're going to feel all day." 🍺

Shootout! (from page 1)*Smoked and Wood Aged*

1. Dave Oenbring - Imperial Bourbon Porter
2. Doug Finke - Smoked Honey Nut

BDB

1. Marc Pullum - Baltic Porter
2. Meister/Tennity - Barleywine

Best of Show

Dave Oenbring - Imperial Bourbon Porter

Second Best of Show

Mitch Larsen - IPA

Club Scoring

Lagers: 11, Omahops: 7

As usual Upstream's Zac Triemert was the ultimate host serving us a round of drinks at the end and some delicious snacks. He also treated us to some of the special bottling of Ebenezer Stout that had been aged in a red wine barrel. The malo-lactic flavor notes gave the beer a wonderful complexity. We ate from the lunch menu but they had a huge brunch buffet with included prime rib, pork loin, salmon, cod, and much more. If you are in the area on Sunday morning it serves from 10 a.m. to 2 p.m. 🍺

EMPYREAN BEERQUEST

February 25, 2007

**Fireworks Restaurant
210 N. 7th Street
Lincoln's Historic Haymarket**

Featuring: Lager Beer

Click here for event schedule

More Info: <http://www.telesis-inc.com/empyrean/beerquest.html>

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If you know someone who is not getting the LL newsletter please let me know. The club continues to work on getting the list updated and automated through the website. Thanks again to Brian Allison for setting it up so it can be sent automatically through his server. If you would like to be added to the list, send an email to news-subscribe@lincolnlagers.com. If you'd like to contribute to the content, send me a file: molarartist@hotmail.com.

www.lincolnlagers.com

Pour yerself a homebrew and log in today!



Support your local home-brew club! Dues are still only \$25 per year. You get the monthly newsletter and monthly tastings of yummy home-brewed beer. You may join or renew at the next meeting on February 3. Find Doug Finke; he'll take your money. You can also send it in to the address below. Be sure to include your e-mail address and phone number. 🍺

“On second thought, maybe one is my limit.”

Lincoln Lagers News
1008 S. 32nd St.
Lincoln, NE 68510-3230

