

# LINCOLN LAGERS



**Lincoln's Home-Brew Club**  
**Lincoln, Nebraska**



**The Official Newsletter • March 2007**

## MARCH Meeting

**Thursday, March 1st**  
**6 p.m. - 10 p.m.**  
**6934 Summerset Ct.**

Jim Hust has agreed to host the March and April meetings at the clubhouse in his condo complex. The March meeting will be on Thursday the 1st. Due to a scheduling conflict, the next month's meeting will be on the second Thursday, April 12th. Jim's clubhouse is reserved from 6 pm to 10 pm. *Directions:* Head south on 70th Street going past Pioneers Blvd. Turn west on Forest Lake, then north on 69th to Summerset Court. Take a left to the clubhouse. Park in the parking envelopes.

## L.L. Officers

**President:**  
*David Oenbring*

**Treasurer:**  
*Doug Finke*

**Newsletter:**  
*Kim Theesen*

**Website:**  
*Brian Allison*  
*Dave Meister*

## Beer Quest Preview

**A**nother Emperyan Ales' Beer Quest is right around the corner. Once again, there will be several Lincoln Lagers serving their beers at Sunday's public tasting. The featured top ten (and their beers) includes Dave Oenbring (Imperial Pilsner), Brian Allison/Dave Meister (Dunkel), Jim Hust (Helles), Mark Beatty (Dunkel), Ryan & George Schweitzer (Honey Lager), Aaron Carnes (Helles), Bryon Belding/James Ancieux (CA Common), Doug Finke (Maibock), Mike Boden (Bohemian Pilsner) and Kim Theesen (Schwarzbier). Good luck to all!

Here's the latest ticket information; according to Mr. Jim Engelbart, Marketing/Production Manager of Telesis Inc. & Emperyan Brewing Co., "the event is once again sold out; no more tickets are available. Each Beer Quest entrant gets one ticket to the public event that starts at 1 p.m. Finalists can use their one ticket however they want. For non-finalists, your ticket is for you only. All entrants can bring a guest or two to the after party that starts at 3:30 p.m." You can pick up all of your tickets at the host stand (will call style) upon arrival.



**Go to Beer Quest on Page 3**

## 'Little brewery' Beats Some of Best

By TODD GOTTULA, Kearney Hub Staff Writer

**K**EARNEY - There is a definite buzz inside Thunderhead Brewing this week, and patrons have a little extra hops in their steps as they celebrate the Kearney company's latest accomplishment.

Thunderhead's Tiny Tim, the company's Christmas seasonal, took top honors Saturday in the Braggot division at the International Mead Festival in Denver. The event is the world's largest festival, public sampling and competition for commercial and homemade meads, which sometimes are referred to as honey wines.

Organizer Julia Herz said the mead festival included more than 100 entries and was attended by almost 1,200 people. She said Thunderhead's win in the Braggot division will turn heads in the industry. "They were up against some of the best meads in the world," Herz said of Thunderhead. "They clearly



**Go to Thunderhead on Page 3**

## Misc. Notes from the Editor

**THE TRUB ZONE**

**S**o, who wants to go to Denver in June? The 29th Annual National Homebrewers Conference is headed for the Rockies on June 21-23, 2007! This is supposed to be the world's foremost home-brewing conference and it's only a day's drive to Denver, Colo. "It's homebrewing with altitude!" According to the website, [www.brew.org/events/hbc/index.html](http://www.brew.org/events/hbc/index.html),



the full conference pass is \$215, add \$38 to join the organization. That includes all conference seminars, Pro-Brewers Night, Club Night, Keynote Address, Grand Banquet/Awards Ceremony & Hospitality Suite access. I know a few have an interest in wanting to car pool out to the west. Let's talk about

it some more at the meeting and see if there's a road trip in our future.

The next phase of the club directory will go into gear on March 1st. What else would you like to share with the club members, other than name, contact info, and perhaps a short paragraph on favorite brews, brew method, and anything else concerning your beverage making hobby?

As of this writing, it's only four days to Beer Quest. I was pleasantly surprised to be judged into the top ten. As cliché as it sounds, it's an honor just to be nominated. For my schwarzbier to make it to the Sunday session reflects a culmination of knowledge picked up directly from an awesome bunch of beer brewers. There is no way I could have progressed this far in the art of zymurgy without all of the tips, hints, ingredients, and equipment that's been freely shared with me. Thank you!

I'll see many of you this weekend at Lazlo's and then next Thursday at Jim's clubhouse for the March meeting. Until then I'll close with another favorite beer quote, this time from Frank Zappa. "You can't be a real country unless you have a beer and an airline. It helps if you have some kind of a football team, or some nuclear weapons, but at the very least you need a beer." 🍺

## The FeBREWary Home-Brew List

**Who Brought What?**

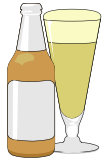
**L**egend is that there was once a journal full of entries of who brought what home-brew to the monthly meetings. In lieu of the book, I'll be acquiring the info to be published in future newsletters.

Brian & Janet Allison...Porter, Amber Ale

Mark Beatty..... Belgian Honey, Munster Alt Bier, Robust Porter, Barley Wine

Jeff G..... Oatmeal Stout

Dave Meister..... Kaffin Lime, Pale Ale, LL Lager, Dawn for Dishes



Dave Oenbring..... Strawberry Mead, Wee Heavy, Barley Wine, Tripel, Summer Ale

Terry Schwimmer..... Oatmeal Stout

Sean Suhr..... Imperial Stout, Mead, Black Belgium

Kim Theesen..... 2006 Big Brew-XX Clone, Dark Mild Ale

Tim's wife Tracy was observed consuming a macro-brew American light lager during the latter part of the evening. After a few friendly jabs at her selection of, uh, beverages... Tim was overheard saying (and I'm paraphrasing) "Well, what did you expect? That's like showing up at a Husker party wearing an Oklahoma shirt." 🍺



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**If you know someone who should be getting the LL newsletter please let us 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](mailto:news-subscribe@lincolnlagers.com). If you'd like to contribute to the content, send me a file: [molarartist@hotmail.com](mailto:molarartist@hotmail.com).**



**Thunderhead (from page 1)**

know how to work with fermented honey, and that's pretty impressive for a little brewery in Nebraska. They beat some very well-known (brewers)."

Braggot is a naturally fermented honey drink made with malt. The recipe for Thunderhead's Tiny Tim includes wheat malt, two-row barley, yeast, honey and a small amount of hops, Schaben said.



*Thunderhead Brewing and its owner, Trevor Schaben, were recognized at Denver's International Mead Festival for having the best commercial entry in the Braggot division.*

"It is very smooth and resembles an American wheat beer with a definite honey flavor," said Thunderhead owner Trevor Schaben. "It walks the line between honey wine and wheat beer."

Tiny Tim is the big brother of Thunderhead's honey wheat, which is the firm's best-selling beer, Schaben said. "The main difference is Tiny Tim has 9 percent alcohol, and our honey wheat has 6 percent alcohol."

Schaben founded

Thunderhead Brewing in 1999 in a small building on Railroad Street. He expanded the company in 2000 and moved the business to its current location at 18 E. 21st St. In 2004, Thunderhead expanded again and opened a brewery in Grand Island in a joint venture with Kearney's Chicken Coop Sports Bar. Thunderhead brews about 500 gallons each week, Schaben said, which is close to the company's capacity.

"We've been growing steady since we opened, and we are to the point where we need to look at expanding in the next year or so," he said. In addition to moving Thunderhead's brew system to a different building, Schaben would like to add a bottling line and sell his beers in area stores. "That is a considerable investment, but that has always been a dream of mine," he said. "We've built a good customer base and have a good reputation. I think we can be a successful bottler if we keep it regional."

In 2004, Thunderhead's Black Sheep Espresso Stout won a gold medal in the Association of Brewers World Beer Cup competition. That award is one of the industry's most prestigious honors. 🍷

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**Beer Quest (from page 1)****THE BEER QUEST SCHEDULE**

**Sunday, February 25th, Lazlo's Haymarket (the OLD Fireworks location)**

- 11:00 a.m. Brewer finalists check in; Station setup
- 11:30 a.m. Brewers judge 10 finalist beers (All 20 brewers are welcome to attend this.)
- 1:00 p.m. Public event begins!
- 2:45 p.m. Last call for ballots!
- 3:00 p.m. Sampling ends; winners announced!
- 3:30 p.m. Beer Quest ends. The brewers VIP party in the brew-house begins.

All Beer Quest entrants are welcome, along with a guest. At 5:00 p.m., the Beer Quest is history. Jim said that you don't have to go home, but "the brew-house has to be cleared out."

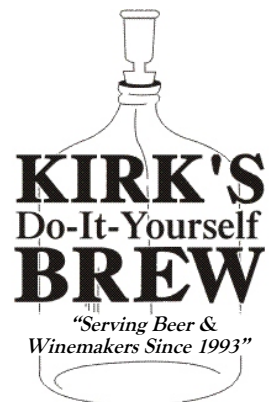
If anybody has any questions or concerns, please contact Jim at (402) 434-5959 (M-F 8-5) or at [jengelbart@telesis-inc.com](mailto:jengelbart@telesis-inc.com). 🍷



*Classic Beer Ad of the Month*

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Check out our website: [www.kirksbrew.com](http://www.kirksbrew.com). Can't find what you're looking for? Call us or drop an e-mail, we may well have what you need.



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**“Hey, I said I’d only drink just one.”**

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

**Support your local home-brew club!**

Annual dues are still only \$25. That’s a screamin’ deal! You’ll get this lovely RGB colored monthly newsletter sent straight to your e-mail where it will automatically cancel out all your spam. Plus, you can keep up with where the Lagers are meeting next. Join up or renew, OK? At the next meeting on March 1, find Doug Finke and give him a check. Or you could mail it to the address below. Be sure to include an e-mail address and phone number. Cheers! 🍺

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