

# LINCOLN LAGERS



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



**The Official Newsletter • April 2007**

## APRIL MEETING

**Thursday, April 12th  
6 p.m. - 10 p.m.  
6934 Summerset Ct.**

Jim Hust has will be hosting the April meeting at the clubhouse in his condo complex. Due to a scheduling conflict, the 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*

## Allison & Meister Rule Beer Quest

Contributed by JIM ENGELBART of Empyrean Brewing Co

**W**e had another outstanding Beer Quest on February 25th, great beer, great brewers, and a great community of beer enthusiasts who came out to judge. This was our 15th Beer Quest and it never ceases to amaze me how this event continues to improve in every aspect. While I can't say enough about how you all help contribute to building our bustling local beer community, this time out I have to give props to the public. I think all of our finalists can attest to how this event has gone from initiating people to home-brew for the first time to being populated by folks with good palates and a taste for well made craft beer.

I put together a chart of how all the entrants to the lager competition fared through the different parts of the competition. I'm sending this to you all

[Go to Beer Quest on Page 3](#)

**EMPYREAN  
BEER QUEST**

**Complete Results on Page 3**

## Upstream Brewing Results

Posted By JOEL BARKLEY on [www.lincolnlagers.com](http://www.lincolnlagers.com)

**T**he judging for the Upstream Brewing Competition was held on Saturday, March 3, 2007, at the Legacy Upstream on West Center in Omaha. Members of the Omahops and Lincoln Lagers were in attendance, acting both as beer judges and stewards for the event. The competition was reminiscent of our own shootout and included four categories: Berliner Weisse (BJCP 17A), Baltic Porter (BJCP 12C), Munich Dunkel (BJCP 4b), and Specialty Beer (BJCP 23). There were at least four entries in each category and many fine examples of the respective styles. Each category was judged individually, and then the top beers were judged again for Best of Show. In both rounds, the beers were distinguished based on the BJCP style guidelines with the winner being judged the best example of its style.

The winner of Best of Show received the opportunity to brew their recipe at the Upstream, a \$100 Upstream gift certificate, an Upstream sweatshirt and T-shirt, and three specialty



[Go to Upstream on Page 4](#)

**"People who drink light 'beer' don't like the taste of beer; they just like to pee a lot," Capital Brewery, Middleton, WI.**

## Misc. Notes from the Editor

**THE TRUB ZONE**

**T**he main topic of concern from emails and the forum is structure. And maybe we could add a little focus too. To quote some of Mitch's recent poignant post: "I know there has been some discussion about possibly having more discussions at the meetings of a technical nature, from actual tech and how-to talk, to style discussions to more formal tastings. I just wanted to say that I'm interested in this - very interested. I enjoy going to the meetings and mingling and tasting people's brews, but I would relish the opportunity to sit down at a table and have everyone who's interested in the discussion to try ONE beer...and go around and each person try to say something about it - good or bad. Have a little talk about it. The good, the bad, and the ugly. Mitch goes on to propose ideas for meeting themes including more formal evaluations and a style schedule. "With a schedule, I envision that we could brew for and then talk about maybe two or three related styles on a style night."

**"Why are we paying dues?"**

Chris V. once did a presentation on yeast a while back that changed my approach to making better home-brew. He has volunteered to do a presentation at the May meeting on low gravity session beers. (Hey! Let's just make May's style o' the month Session Ale. I have a couple in the bottle now and another fermenting for Beer Quest.) Dave M. always seems to have something interesting to talk about with his latest creation and will help with more formal tastings. (Note the "soapy" beer from February.)

Hoser77 said in the LL forum, "I love drinking beer and sharing stories but speaking for myself and others I would love to know more of the technical aspects of brewing - like best temps to mash, decoction steps, making yeast starters, etc. as well as knowing why you taste DMS and diacetyl in your beer, what it tastes like and how to correct it. Everyone in the lagers has been very informative, but there is a lot of untapped knowledge in our community. Whether you are new or a vet I think we all have skills or knowledge to improve everyone's brewing knowledge. I love looking online or reading books, but that only gets you started in the right direction. Sometimes you need hands on applications to really grasp the concept."

So, Lagers, let's set up some monthly styles, ask for a few volunteers to talk about some technical issues, and hopefully we'll make even better beer. As Chris asks, "if we are only a social group, then why do we have a treasury, and why are we paying dues?" 🍺

## The March Home-Brew List

**Who Brought What?**

**I** have seen the book. It wasn't just legend. Doug Finke had it at the last meeting and I hope to peruse it for some flash-back material for some future article. In the mean time, this editor's choice for most interesting beer for March goes to Doug for his grapefruit ale. Yup. And story goes that no grapefruit were harmed in the process either. Most unusual beer was the Dump Bucket ale. I didn't get the name of its brewer. Hmmm.

Allison, Brian & Janet...Pilsner, Vienna

Catherall, Bob..... Marzen, Sorghum Ale

Georgeson, Jeff..... IPA

Hust, Jim & Pat..... Oatmeal Stout, Helles

Larsen, Mitch..... CA Common,  
Pacific NW Common

Meister, Dave..... Irish Red, Vienna

Oenbring, Dave..... Sam Adams Long Shot

Schwimmer, Terry..... Oatmeal Stout

Suhr, Sean..... Imperial Stout, Belgium Wit

Theesen, Kim..... Black Jack Lager (schwarz-  
bier), St. Fair Saisson

Vejnovich, Chris..... Chris V's & David O's  
Classic American Pils

Wood, Kelly..... Sam Adams Long Shot

Also in attendance: Don McKibbin and Larry Crouch.  
Special thanks to Dave Nolte for delivering the pizza  
from Yia Yia's. 🍷

**Haymarket Cork & Ale Fest**

Thursday, April 26, 7-10 pm

Holiday Inn Downtown

Tickets by phone: 402.435.7496

\$30 for 1 – \$50 for 2

Beer: Empyrean Brewing Co., Upstream Brewing Co., Thunderhead Brewing Co., Spilker Ales and more! Wine: James Arthur Vineyards, Soaring Wings Vineyard, Mac's Creek Vineyard & Winery, Cuthills Vineyards and more!

**A Benefit for the Historic Haymarket**



**Beer Quest (from page 1)**

giving you a little insight into how we run the event and also to make a point. Any of the ten finalist beers could've won this event; I would even go so far as to say most of the eliminated beers could've won. The quality of beer was that good; and this is backed up by the fact that in three separate judgments there were three different winners.

With the quality of beer you all are entering, every Beer Quest is becoming a best-damn-beer competition - a bunch of well made beers of various

styles competing for the public throat.

We hope Beer Quest continues to be as educational, entertaining, and fun for you all as it is for us.

Keep on brewin' and someone give me a homebrew!

*Cheers!*

**Jim Engelbart, Marketing/Production Manager**  
**Telesis Inc. & Empyrean Brewing Co.**  
 402-434-5959, [jengelbart@telesis-inc.com](mailto:jengelbart@telesis-inc.com) 🍺

### Empyrean Brewing Co. Lager Beer Final Results

**February 25, 2007**

**BJCP Score, General Public: 880 possible, Brewers' Choice: 130 possible (Brewers' Ranking)**

Brewers	Lager Style	BJCP	Public	Brewers... (#)
<b>1 Brian Allison &amp; Dave Meister</b>	<b>Dunkel</b>	<b>38</b>	<b>625</b>	<b>61...(8)</b>
2 Dave Oenbring	Imp. Pilsner	40	586	54...(10)
3 Mark Beatty	Dunkel	42	578	67...(4)
4 Kim Theesen	Schwartzbier	44	561	90...(2)
5 B. Belding & J. Ancieux	CA Common	46	516	105...(1)
6 Aaron Carnes	Helles	39	454	63...(7)
7 Ryan & George Schweitzer	Honey Lager	48	396	85...(3)
8 Mike Boden	Bohemian Pilsner	45	394	65...(5)
9 Doug Finke	Maibock	43	367	55...(9)
10 Jim Hust	Helles	41	358	65...(5)
11 William Larsen	CA Common	40		
12 Roger Stortenbecker	Dunkel	37		
13 Dave McGrath & Elliott Spilker	Dunkel	37		
14 Chris Vejnovich	Vienna	36		
15 Joshua Ames	Dunkel	34		
16 Dan Rudnick	Lager	34		
17 Trevor Hain	Dark Honey	34		
18 Bob Catherall	Marzen	30		
19 Brian Hoelsing	Dunkel	29		
20 Mike Don Parks	Marzen	29		

#### Elimination Round Proceedings

*Round 1:* Eliminated any beer scoring a 29 or lower.

*Round 2:* Very Good Beers (30-37) re-evaluated by all three judges.

*Round 3:* Excellent & Outstanding Beer Scores (38-50) evaluated by all and made finalists.

**The brewing team of**

**Dave Meister and Brian Allison**

**make the Wall of Foam at the February Empyrean Brew Quest.**

**Dave and Brian's rich and malty Dunkel will be going on tap at Lazlo's & Fireworks in early May!**

**Congratulations!**

#### EMPYREAN BEER QUEST • May 20, 2007

April 9	Beer Quest tickets go on sale at Lazlo's and FireWorks
May 9	Deadline for Beer entries to be dropped off at
4-7 pm	Lazlo's in the Haymarket.
May 11	Private Empyrean Elimination Round - Top ten finalists will be chosen. Finalists will be announced via email by 8 pm.
May 20	BEER QUEST PUBLIC EVENT
11:00 am	Brewer Check In/Station Set Up
11:30 am	Brewers Rate 10 finalist beers
1:00 pm	Beer Quest is open to the public/tasting begins
2:45 pm	Last call for all ballots
3:00 pm	Sampling Ends/Winners Announced
3:30 pm	Beer Quest Ends. Brewer's VIP party begins!



# Beer and Food

**D**oug Finke has an idea for a Lincoln Lagers activity: a dinner involving matching up certain foods with a specific beer. It doesn't take much debating; this is a great idea. It would be fun to come up with a dish and then brew the beer to go with it. I'd say we could line up four maybe five couples. Have a couple of appetizers, including a cheese, followed by a main dish with a side, and then finish with a dessert beer.

In the book *Radical Brewing*, brew guru and writer Randy Mosher comments on the subject, "We beer aficionados are fortunate to have a product that is kaleidoscopic in its range of color, strengths, flavors, and textures - especially when you include the radical realm. The available range of beers covers just about every food possibility, from eels to peanut butter cups... The most important thing is to be conscious about your choices, and pay attention to the flavors and the way they play against each other while you're enjoying them. This will eventually lead you to your own set of preferences, ideas, and epiphanies."

Let's discuss this further and set a date for food-and-brew pairings. You may already have an idea for a match up with the brew that's in your fridge right now. In the mean time, to get you thinkin' check out this list from Mr. Mosher. 🍺

## A Few Great Beer & Food Combinations

Belgian Dubbel

Brown Ale

Rauchbier

Maibock

Strong Witbier

Stout

Porter

Pale Ale

Belgian Pale Ale

IPA

Foreign Stout

ESB

Hoppy Pilsener

Barley Wine

Imperial IPA

Imperial Stout

Belgian Strong Dark Ale

Barley Wine

Cherry Brown Ale

Barbequed Ribs

Smoked Trout

Black Forest Ham

Roasted Pork Shank

Poached Salmon

Oysters

Roast Pork Loin

Grilled Steak

Mussels and Frites

Blue Cheese

Well-aged Cheddar

Uncomplicated Goat Cheese

Triple-creme Cheese

Stilton

Carrot Cake

Chocolate Truffles

Milk Chocolate Hazelnut Truffles

Chocolate Mousse Cake

Black Forest Cake



## Upstream (from page 1)

Upstream bottlings. Second place received a \$75 Upstream gift certificate, an Upstream sweatshirt and T-shirt, and two specialty Upstream bottlings. A \$50 gift certificate, an Upstream T-shirt, and two specialty bottled beers went to the third place winner. And finally, the fourth place brewer received a \$25 Upstream gift certificate, an Upstream T-shirt, and one specialty beer.

All of the four best of style entries were made eligible for the 2007 GABF Pro-am Competition this October. The final decision on which recipe to brew for the competition will be made by Upstream's brewing staff, and will be based on the conditions of the recipe and perceived chances of success.

**The winners were:**

**Best of Show – Elliot Spilker, Baltic Porter**

**2nd place – Doug Finke, Grapefruit Ale (Specialty Beer)**

**3rd place – Wayne Simerly, Munich Dunkel**

**4th place – Dave Oenbring and Bob Meyer, Berliner Weisse**

Overall the competition was a great success. Upstream is tentatively planning another event to precede the GABF Pro-am registration deadline with styles to be announced in the next couple of weeks. Given the prizes and the chance at national notoriety, I predict the next competition will attract the most recluse of the brewers amongst us, so ready your brewing paddles. 🍺

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**"Always do sober what you said you'd do drunk. That will teach you to keep your mouth shut."  
-Ernest Hemmingway.**

# But What Exactly is a “Session Beer”?

**T**he next style for the Emyrean Beer Quest will be “session ale.” According to the notes from the Emyrean Brewing Co., a session beer is “a decidedly UK term for flavorful ales that are relatively low in alcohol (3.8-5.0% ABV). Using BJCP guidelines these styles would qualify: Cream Ale, Blonde Ale, American Wheat Ale, Standard/ Ordinary Bitter, Special/Best Bitter, Scottish Light Ale (60-70 schilling), Irish Red, English Mild, and Southern English Brown.” The list also included “experimental ale,” for the creative brewers out there.

Next, I went off to a favorite beer site of mine on the Web - [www.beeradocate.com](http://www.beeradocate.com) - to see what they had to say about session ale and this is what I found:

A British expat and buddy of ours in California once suggested that a “session” referred to one of the two allowable drinking periods in England that were imposed on shell production workers during World War I. Typically the licensed sessions were 11am - 3pm and 7pm-11pm, and apparently continued up until the Liquor Licensing Act 1988 was introduced. Workers would find a beer that they could adequately quaff within these restrictive four-hour “sessions” that were laid down by the government without getting legless and return to work or not get arrested for being drunk and disorderly. Now he could be full of shite, but we’ve found some smatterings of info to back this up and it sounds like a fine origin of the term to us.

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**“Yes, you can drink and enjoy beer without getting drunk.”**

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Sessionable beers of the time might have been a cask-conditioned offering, Mild or Bitter, at 3 to 4 percent alcohol by volume (ABV), but no higher. Poured into a UK pint glass (20 oz. versus the US 16 oz. pint), patrons might have had upwards of 8 pints during a session and still remain coherent, ergo the “session beer.” Sounds like a lot of beer, but it actually works out to be about one beer per hour if you take into consideration the rising ABV of today’s beers.

## Letters to the TRUB ZONE

Kim:

Wow, great newsletter! One of the best I’ve seen. Very nice work. Thanks for sending me a copy.

Todd~

Todd Gottula, Kearney Hub Business Reporter 🍺

Though the term “session beer” has more or less preserved its meaning over the years, it has yet to be truly defined by anyone. To boot, we get asked a dozen times a week. So let’s give it a stab.

*session beer (n.) Any beer that contains no higher than 5 percent ABV, featuring a balance between malt and hop characters (ingredients) and, typically, a clean finish - a combination of which creates a beer with high drinkability. The purpose of a session beer is to allow a beer drinker to have multiple beers, within a reasonable time period or session, without overwhelming the senses or reaching inappropriate levels of intoxication. (Yes, you can drink and enjoy beer without getting drunk.)*



Why does a session beer have to be under 5 percent ABV? The average ABV of the 30,000-odd beers in our database is 5.9%, but as you approach the 6.0% mark, we’ve found that beer drinkers feel the impact of this extra 1 percent quite easily over the course of a drinking session. While body chemistry varies greatly from person to person, 5 percent ABV seems to be optimal for everyone. Remember: the point of a session beer is imbibing socially without getting loaded.

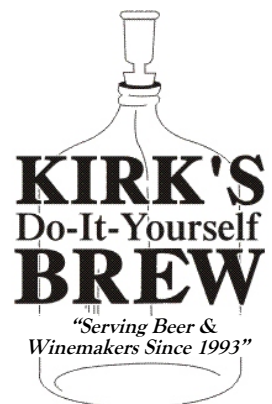
But don’t be fooled; just because a beer is lower in ABV doesn’t mean that it’s lower in flavor. All over the world, there are thousands - tens of thousands - of beers being made at 5 percent ABV or lower, in every conceivable style. So let’s all raise a glass to session beers, and always remember to ... Respect Beer. 🍺

[beeradvocate.com/news/stories\\_read/653/](http://beeradvocate.com/news/stories_read/653/)

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**Sit down. Relax. Have a homebrew. Log in!**



“Domestic lager again. Those homebrewers never leave any leftovers.”

### **Support Your Local Home-brew Club!**

You want to learn more about home-brewing? Ya didn't know there was a club here in Lincoln? Well, come check us out! We have club meetings on the first Thursday of every month at 7:30 p.m. The next one is scheduled for May 3rd. Our monthly meetings move from private homes to public venues, so check on the website's home page for specifics. We try and discuss a variety of topics related to brewing and evaluating extracts and all-grain. If you have a brewing related question or just want check out the Lincoln Lagers, please come to one of our meetings. All skill levels are welcome! We would be glad have you! 🍺

**Lincoln Lagers News**  
**1008 S. 32nd St.**  
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**You know you're a homebrewer if you wanted to name the puppy "Fuggles."**