

LINCOLN LAGERS



Lincoln's Home-Brew Club
Lincoln, Nebraska



Brew News • The Official Newsletter • May 2007

MAY MEETING

Saturday, May 5th
7 p.m. - 10 p.m.
Madsen's Bowling
& Billiards
4700 Dudley Street
467-3249

Dave O has spoken with Marty Madsen and the Saturday meetings we'll be here for the next three months. Mark your calendars now for May 5, June 2, and July 7.

Directions: Madsen's is two blocks south of 48th and Holdrege Streets on the west side.

L.L. Officers

President:
David Oenbring

Treasurer:
Doug Finke

Newsletter:
Kim Theesen

Website:
Brian Allison
Dave Meister

Haymarket Cork & Ale Festival

By DAVE OENBRING, President, Lincoln Lagers

On Thursday, April 26, the Holiday Inn Downtown was the scene of the inaugural Haymarket Cork and Ale Festival, a celebration of Nebraska wine and beer. Wines were presented by the following Nebraska Wineries: **Arbor Trails Winery**, Nebraska City, arbortrailswinery.com; **Cuthills Vineyards**, Pierce, cuthills.com; **James Arthur Vineyards**, Raymond, jamesarthurvineyards.com; **Mac's Creek Vineyards**, Lexington, macscreekvineyards.com; **Schilling Bridge Winery & Micro Brewery**, Pawnee City, schillingbridgewinery.com, and **Soaring Wings Vineyard**, Springfield, soaringwingswine.com.

We are all familiar with poured beers from the following breweries:

Empyrean Brewing, Lincoln, telesis-inc.com/empyrean; **Gottberg Brew Pub**, Columbus, dustersrestaurant.com; **Misty's Steakhouse and Brewing Co.**, mistyslincoln.com; **Thunderhead Brewing Company**, Kearney, thunderheadbrewing.com, **Spilker Ales**, Cortland, splikerales.com, and **Upstream Brewing Co.**, Omaha, upstream-brewing.com.



Beer Fans Sample another at the Festival

Go to Haymarket on Page 3

New Upstream Brewing Competition

By ZAC of Upstream Brewing Co. on LincolnLagers.com

As we come off the success of the last brewing competition and make plans to brew Elliott's Baltic Porter on May 11th, I realized it's time to start another homebrew competition. I am hoping to have the winners of this competition be eligible for the GABF pro-am as well; so to meet that deadline, the competition will be on June 23rd at 9:00 am at the Legacy location. Entries will be due the Saturday before and accepted all week (June 9 through the 16th). The beers for this contest will follow these BJCP styles: **5A. Maibock/Helles Bock**, **6A. Cream Ale**, **14B. American IPA**, and **16B. Belgian Pale Ale**.



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"Beer... Now there's a temporary solution." - Homer Simpson.

Observations by the Editor

THE TRUB ZONE

My relatively recent exposure to home-brew has opened my eyes and palate to a whole new world of beer. Instinctively I knew I liked the taste of micro-brewns and, as you all know, it doesn't really take a PhD in zymurgy to detect good beer from the mass marketed American light lagers. I have tasted home-brewed porter, and Scotch ale, and stout, and dark mile ales, and... Well, you understand. It's to the point now where I will ask the wait staff if the beer I'm about to order could be served in a "non-chilled glass, please." Yeah, I get The Look sometimes and that leads to this report and recent observation on Granite City Food & Brewery.

We met a friend at GCF&B last week and, due to the Friday-after-work crowd, we set at the bar. Right in front of us just behind the bar was a box filled with ice; the waiter would jam more glasses of various and sundry sizes and then jam more ice into the box. I ordered a Brother Benedict's Mai Bock and before I could say anything it was being filled into one of those ice-chilled glasses. I didn't think nor speak fast enough. Man, it seemed like it took forever for my mai bock to come to temperature (approx. 54°-57°F) and I could finally taste it.

During our two-beer there (my second glass was not chilled) I had a brief chat the waiter. He told me that their beer comes out of the spigot at "35°F." What I didn't have the nerve to ask was "why so cold?" Is this the norm? I know their Northern Light Lager would be served near frozen, but please, at least serve the mai bock and stout in room-temp vessel. Do the owners not understand that in order to taste beer like these they can't be that cold? Correct me if I'm wrong, but I don't believe Yia Yia's, Lazlo's or Misty's exercise this practice of glacial glassware.

BEER QUEST OBSERVATIONS

My first Lazlo's Beer Quest last February was a blast! Everybody at this event appeared to be having a great time. People loved to talk about beer. People loved to drink new and different beers. All of the top ten entrants made some quite quaffable beverages. (I was even able to sample a couple of runners-up and they were tasty too.) Jim Engelbart and Emphyrean Ales do an awesome job at hosting this home-brew party. This event is win-win for both the host and the consumer. Beer Quest gets a snapshot of the ticket buyers' collective palates. The winning beer will be

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The April Home-Brew List

Who Brought What?

Thanks again to Jim Hust and his clubhouse. That place was almost too classy for us, eh? The next time we go back, Chris V. said he wants to go swimming. Hey, anybody want to play pool or bowl before one of the next meetings at Madsen's? (Editor's Note: Sorry if your brew is not listed. Seems some folks were signing in on a now misplaced form.)

Allison, Brian & Janet...Porter, Helles Bock
 Ames, Josh..... American Pale Ale
 Beatty, Mark..... Lusty Gnome Midlands Mild
 Catherall, Bob..... S. Smith's Winter Welcome
 Faris, WaynePliny the Elder, Dunkel Roggenweisen, Roggenbier, Rye Cream Ale, English Barley Wine
 Finke, Doug.....Honey Ale, Mai Bock, Grand Cru (caviar)
 Hoelsing, Brian.....Hennepin, Killer Penguin, Belgium Dark Strong
 Oenbring, Dave..... Imperial IPA, Wee Heavy, Goose Island IPA
 Olsen, Steve..... IP Rye
 Suhr, Sean..... Imperial Stout
 Theesen, Kim.....Lusty Gnome Midlands and KMS Dark Mild Ales
 Wood, Kelly.....Smithwick's Irish Ale 🍺



Established in 1993, Kirk's Brew offers a large in-store inventory. Kirk's does offer mail order service utilizing both UPS and the Postal Service.

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

1150 Cornhusker Hwy
 Lincoln, NE 68521



(402) 476-7414
kirk@kirksbrew.com

"Why does Coors Light exist? Are there actually people in this world for whom the hearty, bold taste of regular Coors is too much?" Steve Altes, Funny Times.

Haymarket (from page 1)

Snacks to cleanse the palate were provided by Le Quartier Baking Company, Greenglade Farms (cheese), Shadowbrook Farms (cheese), Esther's Homemade Candy, and the Mill.

Bob Myers and I went down to help Trevor from Thunderhead pour his wares. The prohibition against servers drinking was being strictly enforced so we had to wait till about the last half hour of the event to



Bob, Trevor, and a bowl of hop cones.

start tasting. I made a beeline to Schilling Bridge to try the 2006 Edelweiss, which won Best of Show at an international competition recently. It's a sweet white

wine that has a spicy herbal character, smooth and complex with notes of fruit and spice. I also sampled his Baco Noir, a dry red wine which he thought may be a first for Nebraska. It was light bodied, softly fruity with a well-developed oak character. I would expect it to improve with a bit more time in the bottle.

Trevor has renamed his four stock ales and had some eye catching new graphics designed to enhance the branding of the beers for bottling. The artwork depicting a Farmer (Cornhugger for the amber) a Cowboy (Cornstalker for the espresso stout) an Indian (Ceremony for the IPA) and a comely Pioneer Lass (Golden Frau for the honey wheat) are done in a style reminiscent of the heroic "workers art" of the former Soviet Union or the hero of an Ayn Rand novel. Many people commented on the posters, some wanting to purchase them on the spot. The IPA and the espresso stout were my favorites and it seemed the favorites of many of the attendees. He won the

the favorites of many of the attendees. He won the prize for best table art for breweries, thanks to the posters and the homegrown hop cones Bob brought.

I enjoyed cheese from both of the producers there. We were located next to the Shadowbrook Farms table. I had time to talk with Charuth Loth, one of the owners. The cheese factory is located near Raymond. They are producing cheese from cow, goat, and a blend of the milks. The soft goat and hard blend were very tasty. Charuth said they were going to start holding cheese-making classes in June. She was excited about a group of brewers coming. She wanted to experiment using beer to flavor and age the cheese. I also sampled some very nice goat cheese with herbs and spice from Greenglade Farms.

If there is interest in the cheese making classes we may be able to schedule a field trip for our club. Let me know!

The event was well run and well attended. They hope to make in an annual event. Tickets were \$30 or \$50 for two. 🍺

THE



We're STILL the One-For
Price-Service-Selection!

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**6820 So. 70th Street
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402-423-1875**

**MADSEN'S
BOWLING & BILLIARDS**



**4700 Dudley St
Lincoln, NE 68503
(402) 467-3249**

2 Blocks South
of 48th & Holdrege

Upstream (from page 1)

I chose some slightly more straight forward styles due to the time window that we have. Quite honestly, we don't want any beers that take more than six weeks or so to make because we would not have it ready in time for the GABF. All the rules are the same as the last competition including providing three bottles.

The Upstream prizes for the top beer in each category will be similar to the last competition and the Best of Show will be able to brew their beer at Legacy. I plan

to include sponsor prizes as well. Several yeast and grain suppliers have expressed interest in the contest. The beer selected to move forward as the pro-am beer will be the beer my brewers and I think we can best represent in our brewery and will have the best chance to stand out at the GABF. The top four beers from the last competition and the top four from this competition will all be eligible.

Time to get brewing. Good luck!

Zac - www.upstreambrewing.com 🍺

"If you ever reach total enlightenment while drinking beer, I bet it makes beer shoot out your nose." - Deep Thought, Jack Handy.

As Per Yer Request

Doug's No-Sparge Brewing Procedure

Long story short: No-sparge brewing is a simpler method of obtaining the extract by simply draining the liquid from the mash tun without rinsing. Here's Doug F's starter outline:

Yeast Starter:

1. Start yeast starter four days before brewing.
2. If using liquid yeast, warm it to 75°F for 12-24 hours. Sanitize yeast packet, scissors, container, and air lock.
3. Add to 32 oz. of water per 1 cup dry malt extract and ½ teaspoon yeast nutrient.
4. Bring water to boil, stir in malt extract and yeast nutrient, and boil for 10 minutes.
5. Cool to 75°F in water and ice bath, put in jug with yeast, mix well, and top with an air lock.

Brew Day:

1. Adjust grain amount for 65% efficiency (Note: adjust base malt in your recipe by adding approximately 10% more.)
2. For absorption and evaporation from boil, use eight gallons of water per five gallons of grain and whole hops.
3. Adjust pH to 5.2.

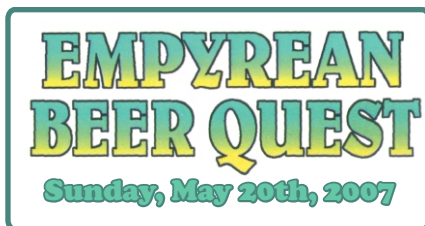
4. Raise mash water to 163°F for 153°F mash, for malted grain around room temperature.
5. Grind malted grain while heating water, stirring in grain at 163°F.
6. Keep temperature at 153°F for 90 minutes in mash tun.
7. Drain wort into buckets, after recycling into mash tun until clear.
8. Empty grain and clean pot.

Boil:

1. Add wort to pot.
2. Bring to boil.
3. Add hops according to recipe.
4. Last 15 minutes of boil, add Irish moss and yeast nutrient (1/4 teaspoon per 5 gallons).
5. Total boil time: 90 minutes.
6. Run through chiller, oxygenate into fermentor, and add yeast starter at 75°F.
7. Primary fermentation at desired temperature for yeast strain.
8. Rack to secondary fermentor after fermentation slows. 🍺

Beer Quest Update

We have our 21 beers entered for the next Beer Quest! The following brewers will be competing for the top 10 spots at the public event on May 20th. If you don't see your name on this list and sent in a registration form, we apologize but we have to take entries on a first-come, first-served basis. Faxing your entry form is still the best and fastest way to enter. All but four entries below were faxed.



Chris Vejnovich,
Dave Meister,
Dave Oenbring,
Justin Yurkovich,
Joel Barkley, Brian
Hoelsing, Jon
Tennity, Dan
Toberer, Scott

Schmidtbonne, Paul Ries, Michael Reeser, Josh Ames, Bret Bentrup & Gary Hampton, Tim Oehlerking, Jeff Georgeson, Doug Finke, Kim Theesen, Billy Defrain, Ryan & George Schweitzer, Roger Stortenbecker, and Bob Catherall.

Jim Engelbart, Marketing/Production Manager
Telesis Inc. & Empyrean Brewing Co. 🍺



The Crescent Moon
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Classic Beer Ad of the Month

"I've always believed that paradise will have my favorite beer on tap." - Rudyard Wheatley.

Hot Link of the Month

Water Quality

I came across the following link that should be helpful to those folks looking to play with their water chemistry. Many books and articles will tell you what the addition of various ions will do for your beer. Other sources will give you the water profiles for famous brewing cities around the world.

It is easy to figure out how to adjust your water chemistry. What you can't readily find is the target chemistry for a particular style. Those brewing city profiles don't tell you what beers are brewed with that water nor do they tell you what adjustments the breweries there make to their water.

This site deals with this specific topic. In addition to giving you the general background on what the various ions do, it also gives you a chart which gives you the recommended ion concentrations for each of several selected beer styles.

The chart came from *Zymurgy* Vol. 14, No. 5 (Winter 1991). I plan to type this into the water database in Promash. Whenever I get around to doing this I will make that file available to anyone who wants it. 🍺

Wayne - Bugeater Brewing Company

The Link:

<http://ourworld.compuserve.com/homepages/wruckstepage/waterqal.htm>

(Note: Live link available from the Lincoln Lagers Forum.)

TRUE ZONE (from page 2)

brewed and hopefully make some money. Beer drinkers who appreciate micro-brew and Empyrean Ales' beer will get another brew to drink.

All that being said, I do have a few observations to offer that could potentially enhance an already terrific event.

THE SCORE SHEET: From the day's earlier tasting by the brewers to the end of the event there was confusion as to how to fill out the score sheets. Someone told me that some of the verbiage is a hold over from earlier BQs when the judges would *rate individual beers* on a scale of 1-10, as opposed to *ranking all ten beers* from 1 to 10. It seems simple: rank your favorite with a top score of 10 to your least fave getting a 1. I do know of one person who, as a modest protest, didn't fill out his score sheet at all. He said that there was "no way I could give any beer there a 1. No beers were 'undrinkable.' They were all good." It may not hurt to do a little revision to those instructions.

A PROGRAM: One of my friends joined us post-BQ and wanted to make a comment about one of the brewers. She couldn't remember the exact details, however, if she and the rest of the beer judges were able to take home a little program, she would've been better able to discuss the day's tastings. I humbly suggest a post-card sized

A Sampling from the Featured Link

pH of the wort pH before fermenting should be 5.0 - 5.5. A neutral pH for water "out of the tap" is desirable; higher pH water with high hardness levels make brewing difficult.

Chlorine is unwanted from any and all perspectives. If you can taste chlorine in your tap water, get rid of it by boiling your brewing water or use an activated charcoal filter ... using a filter is a good idea!

Calcium (Ca^{+2}) Very important; low calcium contributes to haze while its presence helps to lower pH, coagulate protein, and enhance yeast productivity. Brewing salts (e.g., Burton Water Salts) are usually calcium compounds. Desired concentration is generally 50 - 100 ppm although traditional pale ales and bitters often have high (150+ ppm) calcium levels.

Sulfate (SO_4^{-2}) Try to keep sulfate levels low since it contributes to bitterness and can impart a sharp, dry character to a brew. Desired concentration is below 450 ppm. Pale ales and bitters tend to have high levels (300 ppm +/-) while most other brews have levels in the 50 - 150 ppm range.

Chloride (Cl^{-1}) Can contribute to the malty character or fullness of beer at a concentration of 200-250 ppm or more. Normal levels are usually less than 100 ppm however.

Sodium (Na^{+1}) -works in combination with Chloride to produce a malty fullness character at 70 - 150 ppm. Normal levels are in the range of 10 - 50 ppm, however. Above 150 ppm, it will contribute to an undesirable salty character.

Misty's Grain at the May Meeting

Bob Myers reported to the newsletter that George from Misty's Steakhouse & Brewery will be donating some grain to the club. One more reason to make it to this meeting!

memento with a list of the ten brewers and their beers on it. Maybe include a calendar of upcoming events for Lazlo's too. It would be additional advertising that should get into the hands of those who weren't there.

THE MUNCHIES: Naturally there has to be food served at a beer tasting. It absorbs some of the alcohol and assists in palate cleansing so the beer judge can fully appreciate the next sampled beer. Appropriate pairings for the taste buds aside, as I was pouring my beer to the tasters, I started noticing some rather grimy looking glasses. Then it hit me; the finger food (specifically the chicken) lends itself to being kind of messy. On the other hand, the meat-on-a-stick food has to be a bit less sticky and perhaps a bit more, uh, sanitary. Not that I'm a germophobe or anything, however, holding up a glass to look at a beer's color is a more aesthetically pleasing when not looking through fingerprints created from chicken sauce and licked fingers.

IN CONCLUSION: Thanks again to Empyrean Ales and all they do to expose our community to the home-brew culture and giving us the opportunity to expand our palates to even more variations of our favorite beverage. I also hope that no Beer Quest beer judge ever asks for a frozen glass. 🍺

"Not all chemicals are bad. Without chemicals such as hydrogen and oxygen, for example, there would be no way to make water, a vital ingredient in beer." - Dave Barry.

www.lincolnlagers.com
Sit down. Relax. Have a homebrew. Log in!

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! The annual dues are only \$25. You'll get this lovely RGB colored, monthly newsletter sent straight to your e-mail. The club will be meeting on the first Saturdays of the next three months at Madsen's Bowling and Billiards (directions on page 1) on May 5, June 2, and July 7. We're planning an organized tasting in May. In June and July topics should include some technical talk related to both extract and all-grain brewing. So, if you have a brewing related question, want to sample some home-brews, or just see how fun talking beer with the club, please join us! Bring a sample of your latest beverage to share! See you at Madsen's! 🍺

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 thru 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 your brew news to:
molarartist@hotmail.com.

Lincoln Lagers News
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"Give me a woman who loves beer and I will conquer the world." - Kaiser Wilhelm.