

LINCOLN LAGERS



Lincoln's Home-Brew Club Lincoln, Nebraska



Brew News • The Official Newsletter • June 2007

JUNE MEETING

**Saturday, June 2nd
7 p.m. - 10 p.m.
Madsen's Bowling
& Billiards
4700 Dudley Street
467-3249**

**The second of our
three-month series at
Madsen's continues
on the first-Saturday
meetings. Mark your
calendars now for
June 2nd and July 7th.**

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*

Misty's Revisted

By DAVE OENBRING, President, Lincoln Lagers

On May 1, I went downtown to the Misty's Steakhouse and Brewpub. It had been quite a while since I stopped in at Misty's for a beer because, quite frankly, the beer just hasn't been the same since Misty's took over from the old Crane River. Crane River has a special place in the history of the Lincoln Lagers Home-Brew Club. The founders were home brewers and the banquet room was the regular first Thursday meeting room for many years.

After the takeover of Crane River by Misty's we had reason to question their commitment to great beer. Samples of the brews I had at beer festivals over the last few years were occasionally good, but more often lacking. Bob Myers had scouted the place and had a few conversations with George Sisson, the current head brewer, and said we needed to give the place another try.



George Sisson gives Bob Myers another brew tour.

I arrived about 6:30 p.m. ahead of the other Lagers, to taste the beers and take a few notes. As all members know after a few of us are together and a couple of beers are drunk, it's hard to do anything in an orderly manner. I ordered a sampler and the waitress brought me the following beers.

Go to Misty's on Page 3

AHA Membership Rally at Upstream

By ZAC TREIMERT of Omaha's Upstream Brewing Co.

Upstream is planning to host an American Homebrewers Association (AHA) rally and beer tapping party at the Legacy location (17070 Wright Plaza, 171st & West Center Road) on Saturday, June 16th, from 2-5 pm. Our goal is promote the homebrew clubs and the craft of homebrewing. There will be tables set up for the Omahops, Lincoln Lagers, Fermenters Supply, and the AHA. The goal of the AHA is to get as many new members as possible as well as renew memberships. The AHA is sending out a staff member to help out.



Go to AHA - Upstream on Page 2

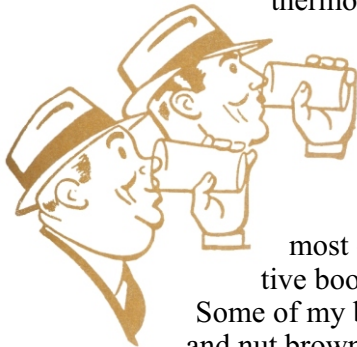
"Hmmm. Roasty. And dark. And, um roasty. Did I mention it was roasty?"

Misc. Odds & Ends from the Editor

THE TRUB ZONE

Beatty's Best Bitters Betters Brazen Beer Quest Brewers. How does that sound for a headline? Congratulations to Mark Beatty and his tasty bitters at the May Beer Quest at Lazlo's. I hope to have the final results in the next issue. Look for Mark's beer at Lazlo's soon. Oh, and a special kudos to Dave "The Salesman" Meister and his second place beer. "Taste this. What d'ya think? Butterscotch? Lime?" I think I overheard a Lager say he's got a frozen Polar, ice slush, white beer that he's test marketing for Fairbanks and Nome. Should be ready in time for New Year's Eve.

• Every brewing session is a learning experience. I learned that one should assemble *all* of the ingredients *before* firing up the ol' propane. I was short a couple of pounds of milled base malt. So, what do you do when you don't have a grain mill? Rolling pin, ziplock baggies, and the flat concrete floor work. It seems that you learn on to improvise on the fly when it comes to home-brewing, eh? One more thing, don't leave a glass thermometer floating in the mash.



• Bottom-page quotes are from Randy Mosher's *Radical Brewing: Recipes, Tales & World-Altering Meditations in a Glass*. This is one of the most entertaining and informative books I have on making beer.

Some of my best beers (schwarzbier and nut brown ale) have come from this tasty tome. If you don't have it, get it.

Brewers Publications, www.beertown.org, 2004. 🍺

Upstream - AHA (from page 1)

Upstream will be offering a selection of free beer and appetizers, Upstream and AHA raffle prizes, and, if you stay for dinner, a 15% discount on food and beverages. This will also be a tapping party for Elliot Spilker's Baltic Porter (Elliot won our first ever homebrew competition, if you remember). Everyone who attends will get a bottle of Baltic Porter. The bottled Baltic will not be for sale; the only way to get a bottle is to attend this event.

AHA members get in for free. Non-members get in for the cost of an AHA membership, \$33. An AHA membership comes with many benefits and rewards, including happy hour priced beer at Upstream all the time.

Zac - www.upstreambrewing.com

www.beertown.org/email/aha/membership_drive/upstreamrally07.htm 🍺

The May Home-Brew List**Who Brought What?**

Madsen's it is for two more months. I still think we need to have a Lincoln Lager's bowling or pool tournament in July. Has anybody seen the banner?

Catherall, Bob..... Toasted Honey Blonde,
Kitchen Sink Ale
Faris, Wayne Berliner Weisse, Vinna Alt,
Dunkelroggenweissen
Georgeson, Jeff..... IPA (NEW MEMBER!)
Hoage, Dave & Cindy... Red Mild
Larsen, Mitch..... Robust Porter, "Mac &
Jack's" Clone - Amber,
Seattle Common
Oenbring, Dave..... Mild Smoked Maibock
Theesen, Kim..... Lusty Gnome Midlands and
KMS Dark Mild Ales
Vejnovich, Chris..... Ordinary Bitter, Belgian
Single Ale

Also in attendance: Brian & Janet Allison, Dave & Phyllis Meister, Kelly Wood, and Tom Woodward. 🍺

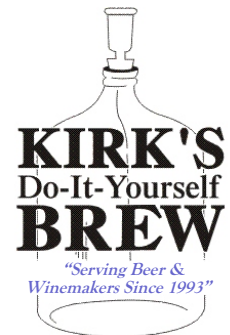
Check out our website:

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



Classic Beer Ad of the Month

Misty's Revisited (from page 1)

A **German wheat beer** served with a lemon. It had a fair banana and clove nose. It was very clear and had a nice breadly, grainy flavor. If you are a fan of the German style wheat beers, be sure to give this a try.

The old standard spiced **orange and wheat ale** known as **Carhenge** was next. It was cloudy with a distinct orange hue. The wheat was evident in the breadly yeasty flavor. Fans of this beer will not be disappointed by this latest interpretation.



Doug Finke, George, and Steve Olsen on the tour.

A **Pilsner** later identified by George as a **Kölsch** was a cloudy amber brew with a distinct fruitiness. Too dark for the style, even though George assured me it was 100% base malt. It finished sweet without any real hop bite.

Lager and hybrid beers are often hard for a brewpub to do well. This beer needed the most work but will come around with adjustments to color, hops, and fermentation.

The **IPA** was a clear, copper colored beer. Malt and biscuit flavors dominated. I recommended doubling the hops at every addition. Calling the beer American amber would have pleased any fan of that style. Hopheads expect big hop bitterness and aroma from an IPA. While a very well made beer, it needs some hops to live up to the label.

A **stout**, black and roasty, was up next. The beer was clear and finished dry and bitter. A little more chocolate malt would have filled the flavor out nicely. A little less roast and maybe a bit of black patent or Carafa would be minor tweaks to a very nice beer.

“The alt will please the hopheads and not offend the casual drinker.”

My personal favorite, an **ESB**, was clear with a well-rounded malt nose and a good dose of hop bitterness. It was the overall favorite of the informal tasting panel that had developed by then. A beer I could easily have a few pints of.

A **saison**, with a very breadly nose and a spicy flavor combined with a slight sourness, was the most surprising beer of the lot. I had previewed it at the Cork and Ale Festival the previous week and was looking forward to another taste. This is the beer for the more adventurous in your group.

The final beer was an **alt**, which had a great malt character. I personally would prefer a bit more bitterness but this

was well within the range for a brewpub offering. Most of the public doesn't react well to beers with 50+ IBUs. This beer will please the hopheads and not offend the casual drinker.

George has been at Misty's for 3½ years assisting Steve Ramos for most of that time. Steve, of course, replaced Kit Minks. After I had left, Steve and Kit made it down later for an impromptu reunion of the last three head brewers.



Brewin' more beer for Misty's customers.

George described his brewing as process driven. Learning the mechanics of the system and replicating the beers was his main goal. As his knowledge of the science of brewing has grown, his willingness to branch out and experiment with new beers and yeasts have too. If the offerings we enjoyed that night are any indication of what awaits, there are some very fine beers to be had. George gave everyone a tour of the brewery, giving us all a chance to covet the pallets of grain in the basement.

I finished the night with a pint of ESB and a Calamari appetizer. Long, thick strips of battered and fried squid replaced the usual rings. It was tender and very tasty.

If you haven't been to Misty's for a while, it's definitely time to revisit them. They have long been the standard for a great steak or rare-and-tasty prime rib. George will see to it that a well made beer will accompany your meal. 🍺

Editor's Note/Correction: Make sure you got the corrected May newsletter. We had some proofreading issues with Doug Finke's article on no sparge brewing. The corrected steps are as follows: Brew Day - 1. Adjust grain amount for 65% efficiency (Note: Adjust base malt in your recipe by adding approximately 10% more.) 2. Due to evaporation from boil and absorption in the grain and hops, use eight gallons of water per five gallons of beer. 🍺

MADSEN'S BOWLING & BILLIARDS



**4700 Dudley St
Lincoln, NE 68503
(402) 467-3249
2 Blocks South
of 48th & Holdrege**

**“For a wacky twist, add a cup of lightly tasted walnuts...
Be sure to protect the beer from marauding squirrels.”**



Support Your Local Home-Brew Club!

You want to learn more about home-brewing? What? You didn't know there was a home-brew club here in Lincoln? Well, now you do? We're mostly harmless. Come check us out. We'll be meeting at Madsen's Bowling and Billiards (directions on page 1) on the next two first Saturdays of the month: June 2 and July 7. The annual dues are only \$25. You'll get this lovely monthly newsletter sent straight to your e-mail. We promise not to spam you. We'll be talking technical about 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 local enthusiasts is, please join us! Bring a sample of your latest beverage to share! See you at Madsen's Bowling and Billiards!

If you would like to be added to the newsletter 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
1008 S. 32nd St.
Lincoln, NE 68510-3230



Beer Calendar • June & July		
LAGERS' LOGGER		
6/2	Saturday	Monthly Meeting Madsen's Bowling & Billiards
6/4	Monday	Cask Night & Brewery Tour Lazlo's Haymarket
6/16	Saturday	AHA Rally Omaha
6/21-23	Thurs-Sat	Nat'l Homebrewers' Conf. Denver, CO
6/22-24	Fri-Sun	Omaha Summer Arts and Nebraska Craft Brewers Festival
7/2	Monday	Cask Night & Brewery Tour Lazlo's Haymarket
7/6	Saturday	Monthly Meeting Madsen's Bowling & Billiards



"Your pint beckons!"