

# LINCOLN LAGERS



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



**Brew News • The Official Newsletter • July 2007**

## JULY MEETING

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

**The third of our**  
**three-month series at**  
**Madsen's! Who's up**  
**for bowling? Pool?**  
**Mark your calendars**  
**now for 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*

## Modern Monks Brew at Thunderhead

By DAVE OENBRING, President, Lincoln Lagers

**T**he Modern Monks again traveled east to Kearney, Nebraska, to brew at Thunderhead Brewery. Bob Myers, Chris Vejnovich, and I arrived at bit before 9:00 a.m. on Wednesday, June 20th. We started the day by mixing the water for the mash and sparge. (In pro brewer terms the sparge process is referred to as the *vorlauf* and *laufer*.) Trevor Schaben, the owner and brewer, is a believer in having the right water chemistry. Kearney has pretty hard water so the bulk of what we used came from the 200+ gallon tank of R/O water in the brew house. Calcium chloride ( $\text{CaCl}_2$ ) was used to buffer the water and help the pH adjustment. While the water was heating we carried the 12 bags of grain up to the second-story grain mill. All 12 bags plus half of another already in the mill room were ground and mashed in.



Sampling in the PVB beer garden

**Go to Monks on Page 3**

## Upstream Sponsors AHA Membership Rally

By CHRIS VEJNOVICH

**S**o, what the heck were you doing on June 16th, 2007, in the afternoon? Well, if your answer was mowing the lawn, walking the dog, or working on the old car, then sir, I feel sorry for you because you could have been drinking fantastic beer with a bunch of cool people at a party hosted by Zac Triemert, head brewer for Upstream Brewing Co. I bet you are all a little bit envious now, aren't you? Well you should be as I am about to let you all in on the details in case you missed it.

The day started off nicely once I paid my money down. The \$33 entry fee to the event got me a renewed good-for-one-year AHA membership, one bottle of the Elliot's winning Baltic porter, free pool, free food, and last but

**Go to AHA - Upstream on Page 4**



## Beer Quest Update

# Beatty Brews Best Bitters - Beats Bawdy Brewers

**C**ongratulations go out to Mark Beatty for winning Beer Quest in May. Mark has brewed his Best Bitter with Rich and had a great time. The beer will be going on tap around the 4th of July.

Our next Beer Quest will be August 26th – the style will be German Ale – Kölsch, Alt, and Hefeweizen (in its many forms) will all be acceptable this time around. The slots are almost full – we have 19 entries (as of June 21st). A good list of beers and brewers – this will be one hell of a Kölsch shootout!

Entered brewers and their beers: Ames – Kölsch, Belding – Kolsch; Carnes – Roggenbier; Catherall – N. German Altbier; Farris – Roggenbier, Georgeson/Guern – Kölsch; Hoage – Kölsch; Hoelsing – Alt or Dunkelweizen; Hust – N. German Altbier; Larsen – N. German Altbier; Meister – Butterscotch Alt (hmm... Can Dave make a beer without butterscotch?); Oenbring – Smoked Porter (I'm sure it's a *German* Porter – not against the rules

by any means...); Reeser – Kottbusser (I should've included this style as we brewed one earlier this year and it was a hit...); Schmidtbonne – Kölsch; Stortenbecker – Kolsch; Theesen – Dusseldorf Altbier; Vejnovich – ??? (Chris, never one to make a hasty decision); Wood – Dunkelweizen; and Yurkovich – Dusseldorf Altbier.

Thanks and Cheers!

*Jim Engelbart, Marketing/Production Manager*

Telesis Inc. & Empyrean Brewing Co.

402-434-5959

jengelbart@telesis-inc.com 🍺

**EMPYREAN  
BEER QUEST**  
Sunday, Aug. 26th, 2007

## Empyrean Brewing Co. Session Beer Final Results May 20, 2007

	Brewers	Lager Style	BJCP	Public	BC (Rank)
1	<b>Mark Beatty</b>	<b>Best Bitter</b>	<b>42</b>	<b>591</b>	<b>95 (2)</b>
2	Dave Meister	Am. Pale Ale	42	526	22 (10)
3	Paul Ries	Rye Beer	47	525	88 (3)
4	R. Stortenbecker	ESB	43	499	66 (6)
5	Doug Finke	Grapefruit Ale	47	492	<b>100 (1)</b>
6	Bob Catherall	Blonde Ale	33	478	59 (7)
7	C. Vejnovich	Bitter	38	469	45 (9)
8	Bret Bentrup	Am. Wheat	41	386	70 (4)
9	J. Barkley	Specialty Ale	44	366	67 (5)
10	J. Yurkovich	Scot. 60 Sh.	45	187	54 (8)
11	Kim Theesen	Dark Mild	44		
12	Tim Oehlerking	Irish Red	42		
13	B. Defrain	American Wheat	38		
14	B. Hoelsing	Amber Ale	38		
15	Schmidt-Bonne	Bitter	37		
16	J. Reeser	Irish Red	32		
17	J. Ames	English Mild	31		
18	D. Oenbring	Mild	25		
19	J. Georgeson	IPA	25		
20	D. Toberer	Bitter	24		
21	Jim Hust	Bitter	24		
22	John Tennity	American Amber	24		

**Lincoln Lager**

**Mark Beatty**

**makes the "Wall of Foam"  
at the**

**May Empyrean Brew Quest!**

**Beatty's Best Bitter**

**is on tap at**

**Lazlo's & Fireworks**

**right now!**

**Congratulations!**

**"It is quite doubtful that you have the taste and sophistication  
to be able to appreciate an ale of this quality and depth."**



**Monks (from page 1)**

By now the smoky aroma of the mash had pretty much filled the restaurant. (Did I mention we were brewing a smoked Maibock?) Trevor had ordered in a seven-barrel pitch of Wyeast 2206 for the beer. This consisted of four liters of slurry in a collapsible container of about three gallons. He also had ordered some Magnum and Tettnang hops, which the supplier had neglected to ship until Monday. The usual UPS delivery time passed so we reformulated the recipe to use Nugget hops, which he luckily had on hand. I like Nugget and expect it will be a fine hop for the beer.

We took a walk down to Barista's Daily Grind for a cup of coffee as the mash converted. I noticed how busy the downtown area was. A variety of small shops line the street offering a wide range of goods and services. So many small towns have nearly abandoned



downtowns. Larger cities like Lincoln have lost their retail from the city core and are left with little but rows of bars and restaurants. Kearney does have a pretty active nightlife downtown boasting quite a bit of live music.

Trevor takes great pains to avoid hot side aeration by purging the air from the mash tun with CO<sub>2</sub> before the vorlauf. Within a short while we are rewarded with deep amber hued wort with a faint smoky aroma. Smoke flavor in beers is a tricky thing. Yeast, carbonation, and temperature all play a big role in how the smoke is perceived in the finished beer. We transferred to the kettle and were pleased to have beaten the 70% efficiency projected in the recipe ending up with enough wort for about eight and a half barrels instead of the expected seven. A small beer of a barrel or so could easily have been made from the sugars remaining in the kettle.

We boiled for 30 minutes before the first addition. Nearly two pounds of Nugget pellets over the two additions provided the flavor and bitterness. After the boil, the wort was chilled and transferred. Bob Catherall and Doug Finke made the drive out to celebrate the tapping of the last keg of the Modern Monks Dubbel. They brought an array of good homebrew which they shared with the help and us.

Quite a few local fans of the beer came in and visited with us and bought T-shirts.

Trevor has 14 beers on tap, not including a lonely Coors Light tap handle. Don't know if there is actually any beer behind that one; I've never seen anyone pull on it.

He also keeps some brewed-on-premise soda pop on tap. I enjoyed a pint of an excellent Rye PA brewed with over 10% rye malt and served in a traditional English pub glass. The recipe



came from an area home brewer who won the best of show in the Buffalo County Fair, the prize being the chance to hang with Trevor for a day and play on the big toys. The beer will also be entered in the GABF Pro-Am competition. We also sampled the potent, medal winning "Tiny Tim" braggot, which harkens back to Trevor's mead making days.

In between the various steps, I quizzed Trevor about his business and brewing process. "Getting the water right" is at the very center of his brewing philosophy. He started mead making in 1994 then moved on to beer, the shorter production cycle helped him to refine his fermentation techniques. He opened Thunderhead in 1999 and was quickly brewing nearly every day starting with a one-barrel system. He started in the building now occupied by Platte Valley Brewing and moved to his present location in order to expand the brewery and food service. Trevor seeks to grow the business without borrowed money and has missed more than a couple of paydays along the way. He has evolved past the "grow or die" point and is now hoping to invest in a bottling line to boost his distribution. He works hard promoting his beer.

**Go to Monks on Page 4**



**AHA Upstream (from page 1)**

surely not least: FREE pints. Zac also gave a couple of brewery tours and a special barley wine tasting.

Elliot Spilker and Dave McGrath from the Omahops had their award winning Baltic porter served on draught. It was a wonderfully chocolate and sweet malty beer. I really liked this beer and it would be interesting to taste this brew at about one year old, however, it was a great pint fresh!! I personally spoke with Elliot about the beer and he seemed pleased about how closely the commercial beer matched the home-brewed version that he and Dave produced for the first Upstream Pro-Am competition. I jokingly told Elliot that this Baltic porter was the best beer of his I have ever tasted. I would like to state for the record that I believe Elliot and Dave to be great brewers!!! And this beer was fantastic. Kudos must go out not only to Elliot and Dave, but also to Zac and the other Upstream Brewers for doing such a great job recreating this homebrew recipe on the big system.

Now you are all slapping yourselves silly for not going, aren't you? But wait, there's more!!!! Zac has a couple of really exciting things going on at the Upstream that I would like to report to all who may be interested. Firstly, Zac and the Upstream crew worked hard this past year to lobby the Nebraska State Legislature to get an old law on commercial distilling changed. Now that the law has been positively changed in Upstream's favor, the Upstream Brewing Co. can begin building their new distilling-and-barrel storage areas that will be located at the Upstream Legacy location in west Omaha. There will be two pot stills and a barrel aging room placed where the outside patio is now. Distilling will start next April, I believe.



Secondly, anyone who took the brewery tour was also lucky enough to walk past a 55-gallon barrel of Nebraska's first true Lambic beer. Zac described the details about how he made this beer as we all stood in front of the oak barrel in awe. It is really quite simple. After brewing a up a batch of wheat beer, Zac filled a coolship, located in the back bed of his pick up truck, with fresh wort. Zac drove the truck home with the wort in the back and then let it sit open to the air in his driveway overnight. The truck was then driven back to the Upstream Legacy and the fermenting product was pumped back into a wooden barrel to ferment and age. This is going to be a really interesting project that could yield a beautifully sour beer product.

OK, now that you are all pissed that you didnt go to the Upstream AHA Rally, you can be sure that you'll make the next one!

Peace out,

*Chris Vejnovich* 🍺

**Monks (from page 3)**

Trevor has started a "Thunder Rewards Program" whereby frequent imbibers get points towards prizes ranging from a free pint to a free keg. The food menu continues to expand. Mussels steamed in wheat beer were the latest addition. Doug ordered a plate and shared with the group - very tasty. We had a couple of pizzas, nachos, and breadsticks all from the stone pizza oven. The Cedar Plank Salmon with roasted potatoes is wonderful.

With Platte Valley just "down the alley" from Thunderhead - with the nicest beer garden you're likely to find in the state - Kearney has a potent "one two" punch in store for lovers of craft-brewed beer. With the branding of his four stock beers and addition of a bottling line, Thunderhead will be a major contender in the Nebraska craft-brewing scene. If you're passing through, be sure to stop for a pint and a growler for the road. 🍺

**KIRK'S**

Check out our website:  
[www.kirksbrew.com](http://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](mailto:kirk@kirksbrew.com)

**MADSEN'S  
BOWLING & BILLIARDS**

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



## Support Your Local Home-Brew Club!

**Y**ou 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 July 7. The annual dues are still only \$25. (Why haven't YOU paid yet? Hmm?) You'll get this lovely monthly newsletter sent straight to your e-mail. We promise not to spam you. We get all geeky 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 geeking out on home-brewed beer with local enthusiasts is, please join us! Oh, and 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](mailto:news-subscribe@lincolnlagers.com). If you'd like to contribute to the content, send your brew news to: [molarartist@hotmail.com](mailto:molarartist@hotmail.com). 🍺

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



The Beer Calendar

# LAGERS' LOGGER

7/7	Saturday	Monthly Meeting Madsen's Bowling & Billiards
8/2	Thursday	NE State Fair Deadline
8/2-5	Thurs-Sun	Wilber Czech Days
8/15	Wednesday	Beer Quest Deadline
8/17	Friday	Private Elimination Round - Top 10 Chosen
8/26	Sunday	Beer Quest
TBA	Saturday	Monthly Meeting

**NOTE: Please keep your eye on the website and your email for the August and September Lincoln Lager meetings. Dates have not been confirmed as of this publication.**

**Editor's Note:** The TRUB ZONE will return in August, along with the Who Brought What. I also recently toured the Stone Brewery. Please, stay tuned! Keep cool! K.T. 🍺

