

# LINCOLN LAGERS



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



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

### AUGUST MEETING

Saturday, August 4  
Anytime after 4 p.m.  
Forest Lake Estates  
Clubhouse & Pool  
6934 Summerset Ct.

Dinner at 7 p.m.  
(Roast Boneless Pork  
Loin) Mead competi-  
tion to follow.

*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*

### It's Time to Picnic!

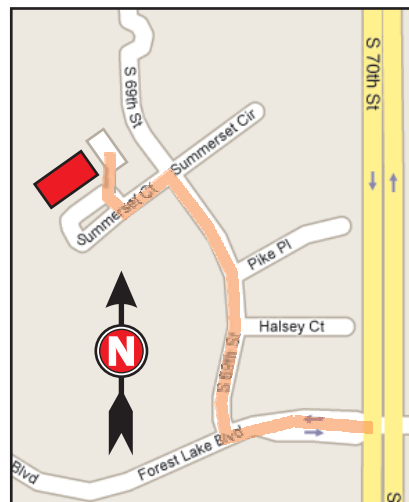
## COME ONE, COME ALL!

By JIM HUST

**B**ring the whole family and enjoy an evening of food, fun, and fellowship with friends at the Lincoln Lagers picnic. All currently paid members and those who bring their membership up to date prior to or at the picnic are invited. The swimming pool will be available for all. Just a few simple rules: no horseplay (I guess that means you have to leave your horses home), and no alcohol in the immediate pool area. All you want is allowed in the other areas; after all this is a Lincoln Lagers event! No swimming suits allowed in the clubhouse, except in the bath /dressing rooms.

The Lagers will furnish the meat, cups, paper plates, etc. Please bring a dish to share and, of course, your prized home-brew! If pork loin is not your thing, then a gas barbecue grill will be available for your use. We will plan to eat around 7 p.m. The mead competition will follow sometime during the evening, I assume. The pool closes at 10 p.m., skinny-dipping only after that!

If you have any questions, please feel free to call Jim or Pat Hust at 423-5544, or e-mail me at [jhust@neb.rr.com](mailto:jhust@neb.rr.com). See you on the 4th! 🍺



## NovemBEER Contest Style: Porter

By KIM THEESEN

**A**fter hashing over a few details, the interested parties at the last meeting agreed it was time for a brew contest. Since it was my idea, everybody agreed that I could organize the event. So here's the deal; you brew your favorite porter recipe, be it brown, robust, or what we'll call the specialty division. We'll have prizes TBA for first in each division and probably Best Damn Porter of the Lincoln Lagers. Here are the specifics, so far. They're subject to change, but hopefully not too much.

**Style:** Porter...brown, robust, and specialty. **Who?** All dues paying members of the Lincoln Lagers are eligible. **When?** The November meeting. **Why porter?** 'Cause I like porters. I *really* like porters. Plus, it will give us a chance to savor a flavor, evaluate and judge one style.

We'll be voting on the style for the next club contest too. Start thinking now about what you want to brew for FeBREWary. 🍺



**"Don't go toward the LITE."**

## Misc. Odds &amp; Ends by the Editor

**THE TRUB ZONE**

**L**ooks like my idea for a club brewing contest is a go. We'll be featuring porters at the November meeting. We'll have divisions for brown, robust, and the specialty category. I was told Baltic porter takes more time to brew. You can certainly submit a Baltic; there just won't be a subcategory for it. We'll confirm details as far as prizes for the winners soon. In the mean time, start looking for a good porter recipe and shoot to have it ready for the November meeting. Head to page 5 for your review of brown porter. We'll do robust in September issue of the newsletter.

• I got to visit two micro-breweries in San Diego at the end of June. My fellow tasters and I checked out a sampler from Rock Bottom Brewery in the Gas Lamp District; they're now located in 15 states. I also took the tour of the Stone Brewing Company in Escondido, home of Arrogant Bastard Ale. After the tour we got to sample the Stone Pale Ale, Smoked Porter, IPA, and of course the infamous Arrogant Bastard. I also tried an Imperial Stout (see photo). The Stone Brewery is a classy place, complete with a world class bistro and gardens. If you're in the San Diego area, you gotta stop by this place for a taste.

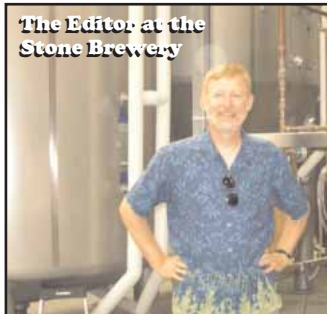


Photo: Bob Mastin

• Thanks in advance to Jim & Pat Hust for hosting the picnic on August 4th. If you have a mead, bring it. Oh, and it would be cool if we could get that clubhouse for a few more meetings, eh?

• September Meeting: Anita and I will host in September. Tentative date will be on Saturday the 8th. That's an away game for the 'skers against Wake Forest.

• The October meeting is scheduled on the traditional first Thursday, 10/4/07. Location: The Watering Hole, 1550 S Coddington Ave # P, (402) 477-2900. It's just south of Coddington and West A Streets. We'll be finalizing the Big Brew...

• October 5 is also the same date of the stroke benefit - OctoBEER Fest. Hmm, gotta talk about that one.

• The Big Brew: Saturday, October 6, at Doug Finke's. FYI: The 'skers are on the road against Mizzou.

• We're still working on a food-and-beer pairing. Doug Finke will be contacting George at The Parthenon and see if we can work out a menu with him. Tentative dinner date will be in February of 2008.

• Also in February or March, look for the return of the Lincoln Lagers bus trip. Where should we go? Anybody been to the Flying Monkey in Olathe, Kansas?

• Finally, I just might be dumping my first bad batch of brew. Does every home-brewer have to go thru this at least once? It was supposed to be an ordinary bitters. I first noticed the problem when I cracked open the nearly four-week old secondary. It wasn't "spit it out" bad. (Thanks, Doug.) But it wasn't a flavor I wanted to savor. Arrrrgh. 🍺



Photo: Kim Theesen

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

**T**hanks to everyone at Madsen's! Note to self: Don't use an old Sharpee pen for home-brew sign in. I'm sorry we didn't get in a few lines of bowling or rounds of pool. And how did I miss the maple porter? Zach!?

Allison, Brian & Janet...Helles Bock, Dunkel

Ames, Josh..... Vageen Lager,  
Citrus Pale Ale

Beatty, Mark..... Bohemian Pilsener, Foreign  
Stout, Saisson

Brooks, Jason..... Honey

Catherall, Bob..... Rye Lager, American Wheat

Faris, Wayne ..... Rye Cream Ale, RIS

Finke, Doug..... American IPA, Belgium  
Pale Ale, Grapefruit Ale

McGinn, Brendan..... 100% Brett, BBarree Bottle  
Brett BW Belgian Ale

Ocken, Zach..... Maple Porter

Shiffermiller, Nick..... Blue Berry Mead

Suhr, Shawn..... Pale Ale, IPA, Stout

Theesen, Kim..... Abili Red Mild,  
Belhaven IPA

A hearty welcome to new Lincoln Lager Members:  
Cory Brannen & Nick Shiffermiller!

Also in attendance: Anita Jackson, Mitch Larsen. 🍺

**Live Links are Back: Hover over stuff and you will get a direct link to its related page on the web.**



**"Non-Stop Fun!"**

# 2007 Nebraska State Fair Beer Contest

Posted by BRIAN ALLISON

**G**et your entries ready for the 2007 Nebraska State Fair. Entry forms are due **August 2, 2007**, and the judging will take place at State Fair park on August 11 in the café next to the Exposition building. Learn about good and bad attributes of beer by helping as a steward for the judging and tasting the beers side by side



with BJCP certified beer judges. E-mail Frank at [fse@tconl.com](mailto:fse@tconl.com) if you would like to help. All entries must be delivered to the Administration Building at the Nebraska State Fair, 1800 State Fair Park Drive, Lincoln, NE, 68508, by Thursday, August 9, 2007, 4:30 pm. Entry forms, rules, and categories are found at [www.statefair.org](http://www.statefair.org). 🍺

**"Non-Stop Brewing at Finke's"**

## June 3: Scenes from a "Mini" Big Brew



(L to R) Doug Finke, Terry Schwimmer, Don McKibben, Paul Kelly, Shawn Suhr, and (in front) Dave Hoage. 🍺



## The Current Batch of Lincoln Lagers

From DOUG FINKE, Treasurer

Allison, Brian & Janet	Crouch, Larry	Hust, Jim & Pat	Schwimmer, Terry
Ames, John	Faris, Wayne	Meister, Dave & Phyllis	Shiffermiller, Nick
Beatty, Mark & Mona	Finke, Doug	Oenbring, Dave	Stortenbecker, Roger
Branner, Cory	Jeff Georgeson	Olsen, Steve	Suhr, Shawn
Carnes, Aaron	Hoage, Dave & Cindy	Ries, Paul	Theesen, Kim
Catherall, Bob	Hoesing, Brian	Rubeiz, Chris	Vejnovich, Chris
			Wood, Kelly

If you've paid your membership and you're not on the list, then let us know. 🍺

**"Scientific Fact #1: Beer has food value, but food has no beer value." -Ashley Davis, Stone Brewery.**

## Beer = Electricity???

**A** BREAKTHROUGH project that turns beer wastewater into electricity has won a \$140,000 grant. The project, a joint initiative between the University of Queensland's Advanced Wastewater Management Centre and Foster's, is believed to be the first of its kind in the world.

The technology works by creating a microbial fuel cell, which feeds continuously on the organics in the brewery wastewater, turning it into watts. The process also produces clean water and renewable, or non-polluting, carbon dioxide.



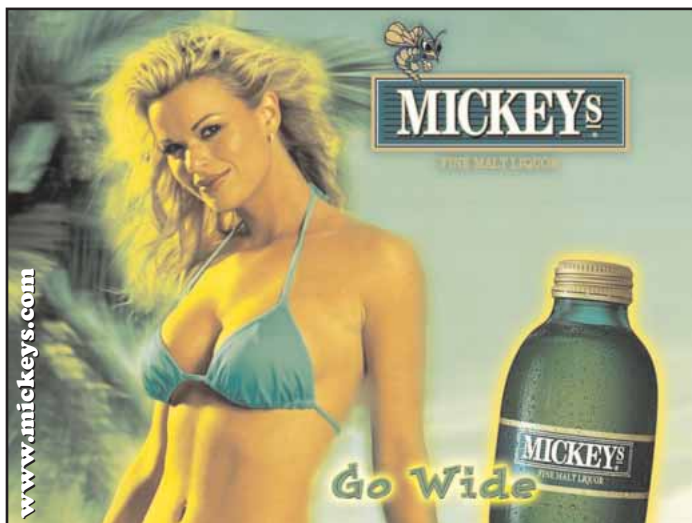
AWMC director Professor Jurg Keller said there has been a shift in focus in wastewater management over the past few years from simply treating waste to recovering valuable resources such as water, energy and nutrients.

"Technology that can do this should be supported, therefore the decision by the Queensland government to support this project is a very important signal, both to universities and industry," Prof Keller said.

The team's work is also backed by a \$1.3 million Australian Research Council grant in addition to on-site and financial support from Foster's. A patent is pending for the technology, which is designed for small to medium operations and could be used across a number of food, beverage and manufacturing industries. The Queensland government grant was made under the Sustainable Energy Innovation Fund.

[www.news.com...8963-5006007,00.html](http://www.news.com...8963-5006007,00.html) 🍺

## Classic Beer Ad of the Month



## Spanish Nuns Show Hops Are Good for You

**M**ADRID (Reuters/June 2007) - A study in which teetotal Spanish nuns drank a regular half-liter of beer showed that beer may help reduce cholesterol levels, a group financed by the Spanish Beer Makers' Association said on Thursday. The study also showed that the beer did not need to contain alcohol or to be drunk in large quantities to be good for you.

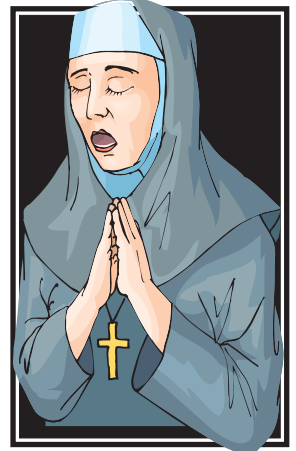
The "magic" ingredient is hops. "Hops, one of the basic components of beer, may provide benefits ... in reducing levels of total cholesterol and triglycerides," the Center for Information on Beer and Health said in a statement.

The experiment did not appear to have won many new beer fans among the teetotal Cistercian nuns who took part, chosen on the basis of their steady lifestyle and balanced diet.

"To be honest, if I needed it to reduce cholesterol or whatever I'd continue to drink it, but I wouldn't just drink beer (for itself) because I don't like it," Sister Maria Jose told Spanish state television RTVE.

Fifty nuns drank half a liter of beer a day for 45 days, then stopped for six months. Then they took 400 milligrams of hops daily for 40 days. The result was a six percent reduction in total cholesterol among those with high levels, the Centre said.

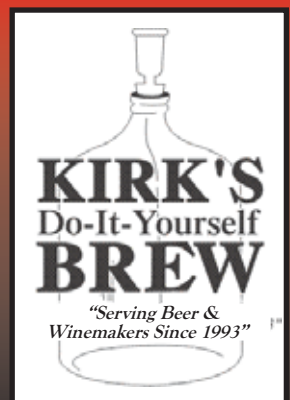
"We did it for the good of humanity," Sister Almerinda Alvarez told the newspaper El País. 🍺



## 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)



**"All right, brain, I don't like you and you don't like me - so let's just do this and I'll get back to killing you with beer." - Homer Simpson.**



# BJCP: Style 12A. Brown Porter

**F**rom Randy Mosher's *Radical Brewing*: "The story of porter is the chronicle of the Industrial Revolution as it applied to beer. The tale follows the rise of steam power, coal smoke, and the rapid expansion of eighteenth-century Imperial Britain. Although today Britain is better known for pale ale, it was porter that turned beer from a craft into an industry."

Few products have such a definite beginning, even if it is a myth. Porter, the story goes, was created in the



autumn of 1722, the brainchild of Ralph Harwood, who owned the Bell Brewery in Shoreditch, London. Patrons of London establishments had grown fond of a blended concoction called 'three threads,' formed from equal parts of mild (young) and stale (aged) brown ale, and a sweetish pale ale called

twopenny, the last remnant of the old unhopped ale (although by this time it did have some hops in it). The new brew, originally named Mr. Harwood's Entire, or Entire Butt, quickly became a favorite of the porters who lugged vast amounts of goods about town, so the beer was eventually named after them."<sup>1</sup>

## From the Beer Judge Certification Program

**Aroma:** Malt aroma with mild roastiness should be evident, and may have a chocolaty quality. May also show some non-roasted malt character in support (caramelly, grainy, bready, nutty, toffee-like and/or sweet). English hop aroma moderate to none. Fruity esters moderate to none. Diacetyl low to none.

**Appearance:** Light brown to dark brown in color, often with ruby highlights when held up to light. Good clarity, although may approach being opaque. Moderate off-white to light tan head with good to fair retention.

**Flavor:** Malt flavor includes a mild to moderate roastiness (frequently with a chocolate character) and often a significant caramel, nutty, and/or toffee character. May have other secondary flavors such as coffee, licorice, biscuits or toast in support. Should not have a significant black malt character (acrid, burnt, or harsh roasted flavors), although small amounts may contribute a bitter chocolate complexity. English hop flavor moderate to none. Medium-low to medium hop bitterness will vary the balance from slightly malty to slightly bitter. Usually fairly well attenuated, although somewhat sweet versions exist. Diacetyl should be moderately low to none. Moderate to low fruity esters.

**Mouthfeel:** Medium-light to medium body. Moderately low to moderately high carbonation.

**Overall Impression:** A fairly substantial English dark ale with restrained roasty character

**Comments:** Differs from a robust p in that it usually has softer, sweeter and more caramelly flavors, lower gravities, and usually less alcohol. More substance and roast than a brown ale. Higher in gravity than a dark mild. Some versions are fermented with lager yeast. Balance tends toward malt more than hops. Usually has an "English" character. Historical versions with Brettanomyces, sourness, or smokir should be entered in the specialty category.



**Ingredients:** English ingredients are most common. May contain several malts, including chocolate and/or other dark roasted malts and caramel-type malts. Historical versions would use a significant amount of brown malt. Usually does not contain large amounts of black patent malt or roasted barley. English hops are most common, but are usually subdued. London or Dublin-type water (moderate carbonate hardness) is traditional. English or Irish ale yeast, or occasionally lager yeast, is used. May contain a moderate amount of adjuncts (sugars, maize, molasses, treacle, etc.).

## Vital Statistics:

OG	FG	IBUs	SRM	ABV
1.040-1.052	1.008-1.014	18 - 35	20-30	4-5.4%

**Commercial Examples:** Samuel Smith Taddy Porter, Fuller's London Porter, Burton Bridge Porter, Nethergate Old Growler Porter, Nick Stafford's Nightmare Yorkshire Porter, St. Peters Old-Style Porter, Bateman's Salem Porter, Shepherd Neame Original Porter, Flag Porter, Yuengling Porter, Geary's London Style Porter. 🍺



<sup>1</sup>Mosher, Randy. *Radical Brewing: Recipes, Tales & World-Altering Meditations in a Glass*. Boulder, CO: Brewers Publications, 2004.

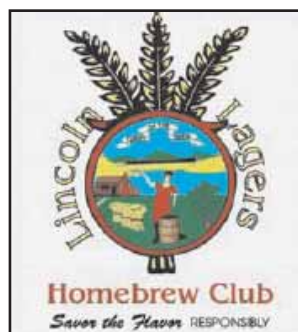
**www.lincolnlagers.com**

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

## Support Your Local Home-Brew Club!

**W**ell. You've decide that the Mr. Beer kit is OK, but it's time to graduate? And you say you want to learn more about home-brewing? Plus, you're tellin' me that you didn't know there was a home-brew club here in Lincoln? Where have you been, sonny? So, check out the website, click on the ads, and cruise the forum and see what's brewin' in Lincoln! Remember, we're mostly harmless. Come check us out. 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. Honest. If you have a brewing related question, want to sample some home-brews, or just see how much fun geekin' out on home-brewed beer with local enthusiasts is, come join us! Oh, and bring a sample of your latest beverage to share! If you would like to be added to the newsletter list, send an email to: [news-subscribe@lincoln lagers.com](mailto:news-subscribe@lincoln lagers.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**



Beer Calendar - July & August

## LAGERS' LOGGER

8/2	Thursday	NE State Fair Deadline
8/2-5	Thurs-Sun	Wilber Czech Days
8/4	Saturday	Lagers Meeting & Picnic
8/9	Thursday	State Fair Entries Due
8/11	Saturday	State Fair Judging
8/15	Wednesday	Beer Quest Deadline
8/17	Friday	Private Elimination Round - Top 10 Chosen
8/24	Friday	Nebr State Fair Opens
8/26	Sunday	Lazlo's Beer Quest
9/8	Saturday	Monthly Meeting
10/4	Thursday Thursday	Monthly Meeting Stroke Foundation OctoBEER Fest
10/6	Saturday	The Big Brew
10/11	Fri-Sun	GABF - Denver, CO



**"Fermentation may have been a greater discovery than fire." - David Rains Wallace.**