

LINCOLN LAGERS



Lincoln's Home-Brew Club
Lincoln, Nebraska



Brew News • The Official Newsletter • September 2007

SEPTEMBER MEETING

Kim & Anita's
Saturday, Sept. 8th
1008 S. 32nd Street
Dinner at 6 p.m.

Pot luck dinner
featuring leftover
roast pork loin from
the August picnic.

Plus: Beer & Cheese!

Directions: 33rd Street to
D. Turn west on D to 32nd
(skipping Elmwood). Go
north to about E street to
1008. You may want to
bring an extra folding
chair. Call us (476-8892)
if you can loan out a table.
Thanks!

L.L. Officers

President:
David Oenbring

Treasurer:
Doug Finke

Newsletter:
Kim Theesen

Website:
Brian Allison
Dave Meister

Lincoln Lagers' President Rules

Oenbring Sweeps Beer Quest

By JIM ENGLEBART

Another excellent Sunday spent with quality folk, food, and brew! Dave Oenbring took top honors in the August 30th Beer Quest with his "Dutch Smoked Porter," proving that the public doesn't really care as much about authentic German ale as they do about great tasting beer. Any of the ten finalist beers from this contest could've been a winner – you just never know what the folks will pick – but considering that we had four excellent Kölsch beers, it's safe to say we're not drawing much of a light beer crowd at this event.

This is Dave's fourth win at Beer Quest, which is no small feat. He also is the first in 15 events to have the highest scoring beer in the elimination round, the brewer's choice, and the public ranking. Congrats to Dave on the Tripple Crown (misspelling intended) of Beer Quest! Look for Dave's smoked porter on cask at the October 1st brewery tour and on tap in all Lazlo's and FireWorks by mid-October.



Mr. David Oenbring

Registration for our November Beer Quest will go up just after Labor Day. We will now be branding the Beer Quest beers with a Beer Quest logo as opposed to the Lazlo's Limited logo. This will differentiate them from Rich Chapin's recipes and also give our winners a little more recognition – the beer style name and brewer's name will both appear on the tap handle.

Go to Beer Quest (Page 3)

Lincoln Lagers Wet Hop Brew

By DAVE OENBRING

The brewing started early Saturday morning at Doug Finke's house. Doug, Bob Myers, and Bob Catherall had set the equipment up the night before. The grain had been milled on Shawn Suhr's very modern plate mill a couple of nights before. Bob Myers and Doug fired up the big burner and had the water heated by the time I drug in at 8:00 a.m. We mashed in 298 pounds of grain in a fairly thick mash in Bob Myers's 80-gallon mash tun. We first noticed we might have a problem when we tried to stir the mash and found the bottom foot or so had set up to roughly the consistency of fresh concrete. At first we blamed the use of the mash mixer which we though had compacted the grain bed. When Shawn remarked how hard his engine had to work grinding the crystal malt we found a new culprit. We then learned the first of several things. Grain that has absorbed moisture prior to milling does not crack nicely; instead it forms a gummy glue to compact the mash.

Go to Wet hop (Page 5)

"Hello, my name is Michael Jackson. No, not that Michael Jackson, but I am on a world tour. My tour is in pursuit of exceptional beer. That's why they call me the Beer Hunter." Quotes on the bottom. Story on page 5.

Misc. Odds & Ends by the Editor

THE TRUB ZONE

There sure are/were lots of beer and brewing activities happening in the area. Let's start with the Beer Quest. Way to go, Dave O! Your "Loophole Porter" did extremely well. As for my German ale, turns out that the 22 I scored was pretty generous. It's now returned to Mother Earth via the circle of life (aka the drain), hopefully coming back as better beer in someone's brew kettle in the near future.

This brewing business is a never ending learning experience. What I've learned from chatting with my fellow Lagers: 1) Bigger yeast starters - push out those rogue nasties and make room for the intended yeast. 2) Aeration - get more oxygen into the chilled wort. 3) Wort temp - make sure you get it down quickly. 4) Take a break in the late summer - too much crap in the humid air anyway.



**Terry, Shawn, Kim, Mark, Wayne
and Doug at the Nebraska State Fair.**

• The State Fair: For the first time I entered two brews into the fair. My dark mild ale and Belgian saison received second-place ribbons. It's also good to hear that both Doug Finke and Mark Beatty's saisons also received second-place ribbons. This was the batch we made in the 2006 state fair demo that took forever to ferment.

Speaking of the state fair, I let them know I was interested in stewarding at the judging. I showed up, along with a number of Lagers and other brewing enthusiasts, to the fairgrounds and was ready to help. Turns out that they needed another judge and with the endorsement of several club members yours truly was promoted from steward to judge. I'm telling ya; it is a different way to experience beer - studying the judging sheet, looking at the style guide, trying to find the perfect word to describe the aroma, appearance, mouthfeel, and flavor. It was fun and challenging, even when I got to help with those, uh, "tasty" fruit and wheat beers. Mmmm.

Mark, Doug, Shawn, Terry and I all got together to brew up some schwarzbier for the August 25th brewing demon-

The August Home-Brew List

Who Brought What?

Thanks again to Jim and Patty Hust for their fantastic club house. The food was also purty darn good too, eh? People listed below with question marks were in attendance but didn't get 'em signed in. (People, can we please label your beers?)

Allison, Brian & Janet... ???

Beatty, Mark..... Reissdorf Kolsch, Russian Imperial Stout, Saison

Catherall, Bob..... ???

Faris, Wayne Warrior IPA, Roggenbier, RCA

Finke, Doug..... Oatmeal Wheat, Stout, Belgian Pale, Grapefruit Ale, Pale Ale

Hust, Jim..... Food

Larsen, Mitch..... Evil Twin Amber, Sticke Alt

Meister, Dave..... ???

Oenbring, Dave..... Meade de Kriek, Monshof Schwarzbier, Maibock

Olsen, Steve..... Celebration

Suhr, Shawn..... ????

Stortenbecker, Roger... Maiboch

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

Vejnovich, Chris..... Mitch & Chris, Belgian Dubbel, Deschattes Aybss, Munich Helles, Vienna

Wood, Kelly..... Food

A hearty welcome to new Lincoln Lager Members:

Cory Brannen & Nick Shiffermiller! Also in attendance:

Anita Jackson, Mitch Larsen. 🍷

stration. Mr. Finke got his drilling mechanism stuck in the hose. (Hmm, that'll sound interesting out of context.) He was stirring the mash and suddenly we heard him cursing up a blue streak. Contact was made with the braided hose buried deep into about 84 pounds of wet grain. Long story short, the damage made for a long, long sparge. That, in addition to the regulator transplant for one of the propane tanks, made for a lengthy brew day. We started at noon; I finally got to bed at midnight. We'll be starting *much* earlier next year, right guys?

• The wheels are in motion for the November LL porter contest. I've talked with several who are planning to enter. Remember, there will be \$100 in gift certificates from Kirk's up for grabs. The guidelines are posted on the forum of Lincolnlagers.com. Exact date and location TBA.

• We'll hope to see everybody over at our place on the 8th of September. Until then, a quote from Todd Rundgren (recently in town at the state fair, fronting the New Cars): "And when they asked for volunteers, I must have thought they said 'drink beers,' and I stood up too fast." 🍷

"Of course I drink wine. How could I not? Anyone who enjoys aromas and flavors must find some enjoyment in both of the world's two great fermented drinks."

How'd the Lagers do?

State Fair Results

Source: Statefair.org and Posted Results

ALES... Barley Wine: 1. [Mark Beatty](#), 2. Wayne Farris; **Tripple:** 3. David Oenbring; **Belgian Saison:** 2. Kim Theesen, 2. Mark Beatty, 2. Doug Finke; **Belgian Strong:** 3. David Oenbring; **Belgian Pale:** 1. David Oenbring, 2. Doug Finke; **Lambic:** 2. David Oenbring, 3. David Oenbring, 3. Bob Myers, 3. Bob Myers; **Flanders Red/Brown:** 2. David Oenbring, 3. David Oenbring; **English Mild:** 2. Kim Theesen; **Ordinary Bitter:** 3. Doug Finke; **ESB/Pale Ale:** 2. Doug Finke; **Oatmeal Stout:** 2. Doug Finke; **Foreign Stout:** 3. Mark Beatty.



LAGERS... Helles/Lt Bock: 2. Doug Finke, 2. David Oenbring; **Eisbock:** 3. Doug Oenbring; **Munich Dunkel:** 3. Brian Hoelsing; **Schwarzbier:** 2. David Oenbring; **German Pils:** 2. Brian Allison; **Bohemian Pils:** 3. Mark Beatty; **Classic American Pilsner:** 3. Doug Finke; **Vienna:** 2. Doug Finke, 2. Brian Allison; **Altbier:** 2. Brian Allison.

Herb Beer: 2. Roger Stortenbecker.

Specialty Beer: 1. [Doug Finke](#), 3. Doug Finke, 3. Bob Catherall; **Weizenbock:** 2. Doug Finke. 🍺

Beer Quest (from Page 1)

Our next Beer Quest will be Sunday, November 18th (a bye weekend for you Husker fans). That's only about 12 weeks away so we'll have registration forms posted no later than next Monday. As it's been in the past, our November event will be for Winter Ale. Cheers! 🍺

Empyrean Brewing Co. - Beer Quest - German Ale Final Results				
August 26, 2007				
BJCP Score, General Public: 920 possible, Brewers' Choice: 150 possible (Brewers' Ranking)				
Brewers	Lager Style	BJCP	Public	Brewers' (#)
1 Dave Oenbring	Smoked Porter	48	727	114 (1)
2 Aaron Carnes	Roggenbier	39	627	95 (30)
3 Justin Yurkovich	Sticke Altbier	36	597	39 (10)
4 Mark Beatty	Sticke Altbier	32	550	65 (9)
5 Chris Vejnovich	Kölsch	44	534	96 (2)
6 Bob Catherall	N. German Altbier	31	526	82 (6)
7 Bryon Bleding	Kölsch	35	457	92 (4)
8 Brian Hoelsing	Sticke Altbier	39	427	80 (7)
9 Dave Hoage	Kölsch	37	422	78 (8)
10 Josh Ames	Kölsch	41	357	84 (5)
11 Scott Schmidtbonne	Kölsch	33		
12 Jeff Georgeson	Kölsch	29		
13 Dave Meister	Butterscotch Alt	28		
Roger Stortenbecker	Kölsch	28		
Michael Reeser	Kotbusser	28		
16 Kelly Wood	Dunkelweizen	26		
17 Mitch Larsen	N. German Altbier	22		
Wayne Farris	Roggenbier	22		
Kim Theesen	Dusseldork Altbier	22		
20 Jim Hust	N. German Altbier	17		

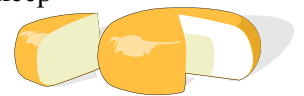
Elimination Round Proceedings
 Round 1: Eliminated any beer scoring a 29 or lower.
 Round 2: Very Good Beers (30-37) re-evaluated by all three judges.
 Round 3: Excellent & Outstanding Beer Scores (38-50) evaluated by all and made finalists.

Update on Food & Beer

My idea for a beer and food pairing, six-course meal is coming together. I am using Garrett Oliver's book *The Brewmaster's Table* for research. My idea was to have George Kazas at the Parthenon do a six-course dinner with the club members making the beers to pair with it. The ball park figure for just the cost of the dinner would be around \$25.00 per person. The Lincon Lager members willing to make a beer for the dinner would be paid \$25.00 dollars by the club. They would need to have around a case or equivalent of beer, depending on the number diners, to serve at the dinner and talk about it. George said we would need a minimum of 20 diners. We would start the dinner with lighter beers before the bigger flavors, also the drier beers before the sweeter ones. I will do more research and come out with a list of beers for George's food pairings. Some examples to consider: witbier with a vinaigrette salad blend with cheese, tomatoes and carrots, topped with anchovies; pale ale with prime rib; and an IPA with blackened pork. For a dessert, how about a British porter with chocolate soufflé and mousse?

While doing research for our dinner in Garret Oliver's, book I came across a small chapter on beer-and-cheese

pairings. Beer is better than wine in most cases when paired with cheese. I would like to use the club's money to do a beer-and-cheese pairing at the September Lincoln Lagers meeting. To keep the cost to the club down, if



anyone has a beer or cheese listed that they would like to donate, please let me know. We will need about eight ounces of cheese to go with four beers. Possible combinations include: IPA with aged cheddar, Belgian saison with gouda (not smoked), doppelbock with gruyere, French biere de garde with livarot, barleywine with stilton, a spicy Belgian style with aged goat cheese, and fruit beer with sweet cheese.

Let me know if there are any objections or I will proceed with these plans for the club meeting.

Bottoms up, Doug Finke 🍺

**"That is Jackson's Law of the Properly Polygamous Palate.
 Wine and beer should be choices; it is social stereotyping that denies such freedoms."**

What's in your water?

Home-Brew Tech Talk: Residual Alkalinity

By CHRIS VEJNOVICH

Hey man, have you got your RA figured out yet? I mean, do you know your RA? I'm not asking if you are dealing with your rheumatoid arthritis or if you have met your new resident advisor. What I am asking is if you know what your water's residual alkalinity is and how it can affect the beers that you are brewing.

Residual alkalinity is the buffering capacity of your water. RA is normally expressed as CaCO_3 (a.k.a. calcium carbonate). Local water sources with low RA have little to no buffering capacity, while waters with high RA have an extreme ability to buffer organic acids. The pH of your beer affects many including clarity, fermentability, mouthfeel, flavors, and even the shelf life of your product. Many brewers worry most about the pH of their beer while mashing. If you get it right in the mash, then most everything else will fall into place. When you mix grain and hot water together you are adding organic material in the form of malted barley (dark and light) that will react with the buffering capacity of your water. So, knowing your RA can help you understand how your mash pH works and how to get it near perfect every time you mash. That is about the extent of the chemistry lesson for this article; going into actual chemical reactions in the mash is really beyond our scope here. However, if you are interested in learning more about the chemical reactions in the mash, I would like to refer you to either John Palmer's *How to Brew* or a recent online podcast on Basic Brewing Radio. <http://media.libsyn.com/media/basicbrewing/bbr07-12-07styleph.mp3>. These two references will make you an expert on RA if you are a dedicated student.

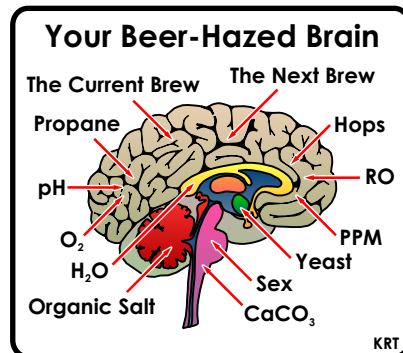
“Knowing your RA can you understand how your mash pH works and how to get it near perfect every time you mash.”

Now that we have the works cited out of the way, let's get on to what I would like to focus on and that is “what is the RA of Lincoln municipal water?” and “how do we adjust our local water to suit certain beer styles?” Lincoln water has a pretty high buffering capacity. Our CaCO_3 is around 160-180 ppm depending on what year of water report you read. Not only is our water high in CaCO_3 , but it is also pretty low in organic salts that help to acidify or bring down the pH of your mash. If one would reference a table showing some water reports for major brewing cities around the world, you would find that Lincoln water is quite close in profile to that of London, England. That means that our water is pretty darn good for making the dark stuff. Dark grains are much more acidic than light colored grains due to the increased roasting time in the kiln. So, a wort that is high in dark grains will be able to handle a water that has a much higher RA. Of course the opposite is true for brewing light colored beers and especially delicate, light colored lagers. Those beer styles really require a water source that is low in RA.

With this new information rattling around your beer-hazed brain, you may now be depressed believing that your brewing has been limited to only dark beers as long as you live and brew in Lincoln. But fear not, fellow home-brewer!! There are a few options that one can use to adjust the RA of their respective water source. I am going to discuss four different ways of adjusting RA in your water, starting with the technique I consider the most labor

intensive and working down to the technique I like the best and consider the easiest.

First, the home-brewer can “pre-boil” their water. The action of pre-boiling water will drop most of the temporary hardness (RA) out of the water. Have you ever noticed all the white build up on your pots and pans



when you boil water for preparing foods such as spaghetti noodles? You can simply boil your water and then drain your kettle off the precipitated material in the bottom of your keg. The down side to this method is that it uses propane and time to complete. So, it costs you money and adds time to your brew day.

One can also add organic salts to your water to help and balance out the high RA in our local water supply. This technique seems OK until you start to realize how much salt you need to add to make a difference with our water source. I would not suggest this technique as you will have to add way too much organic salt and your beer flavor will suffer greatly. I know this to be true from experience. A quick side note is that a home-brewer should never try to make beer from ion exchange water from the likes of a “home water softener.” It will make a very harsh tasting beer from the excessive amounts of sodium and chloride resulting from the softener.

Next, one can easily adjust or rather knock down their RA via the use of food grade acids like lactic or phosphoric acids. These food grade acids are quite effective at softening water, and this method is used by many commercial brewers as it is a quick method of changing your water source. Germans in Munich used slaked lime to precipitate CaCO_3 from their water supplies 150 years ago; they could then brew German Pilsners in Munich that were just as hoppy and smooth as the Bohemian Pilsners brewed in the Czech Republic. Using this technique requires brewers to have a good knowledge of how the food grade acid they select will react with their water source. You can predict how much a said volume of acid will acidify your water by either using the “trial and error”

Go to Residual Alkalinity (Page 5)

“Which beers don't you like?” I ask. “I don't like any of them. I have tried them all.”

Residual Alkalinity (From Page 4)

technique, or by getting out the old scientific calculator and doing some very difficult math. If you decide to go the with the trial-and-error method, then I would suggest keeping good notes for future batches.

“ A wort that is high in dark grains will be able to handle a water that has a much higher RA. Of course the opposite is true for brewing light colored beers... ”

Lastly is the method that I prefer. I like to use the “dilution technique.” It is very easy and forgiving. And you don’t have to spend any more time using this technique. As well, this method will not cost you that much more money; one can buy reverse osmosis (RO) water at the local supermarket for about 25 cents per gallon. Using the dilution technique simply means that you go to your local RO or distilled water supplier and buy enough water to dilute your total water needed.

I should give you an example of how to use this technique. Let’s say that you are interested in brewing an American pale ale. You decide that you would like to drop the CaCO_3 of your local water supply below 75 ppm. Your local water report reads that your water is 150 ppm of CaCO_3 . By simply cutting your local water with RO or distilled water at a ratio of 1:1, you can easily drop or decrease your RA (CaCO_3) to the level in which you desire. This is a forgiving technique and it is not always completely perfect, but it will get you extremely close. If brewers require more accuracy, then they can easily test the pH of their mash and make further adjustments on the fly with either organic salts or food grade acids. But I must again warn you to be careful with any organic salt or acid additions.

Considering the residual alkalinity of your local water source is just another tool the home-brewer uses to make the perfect beer. Take a look at your local water report and think about how the RA of your water could affect your next brew! 🍺

Michael Jackson - The Beer Hunter - Dead at 65

From BJCP.org and Beerwriters.co.uk

Michael Jackson was, in the opinion of many, not only the first among equals in the ranks of beer judges, but essentially the inventor of many of today’s commonly accepted beer styles. He was also an extremely well loved individual, by everyone who knew him.



He was born March 27, 1942, in Yorkshire, England. In his 65 years of life he touched so many people that his name will probably be coming up in conversation for another half century at least.

Michael had severely curtailed his public schedule in recent years, due to his struggle with Parkinson’s disease, yet he continued to write, which was his consuming passion.

It’s probably safe to say that most people in the business considered him the world’s foremost authority on beer and whisky, and some of his many books can be found on the shelves of anyone who takes a serious interest in either subject.

Next time you raise a proper pint of a good real ale, whether commercial or home-brew, give a thought to Michael and say a silent “Thanks!” for what he did for all of us.

“A man is remembered for the lives he touches and the works he leaves. Michael Jackson was the most influential authority on beer the world has ever known. He has inspired generations of beer judges with his passion,

knowledge and gifted prose. His books remain definitive references on beer styles and will forever be found on the bookshelves of anyone serious about beer. But he will be remembered most for living his life on his own terms, doing what he wanted to do in a way that left onlookers feeling a mixture of awe, envy and amazement. Sleep well, Son of Yorkshire and Bard of Beer, you will be missed.” Gordon Strong, President, BJCP.

MICHAEL JACKSON is internationally recognized as the leading writer on the beers of the world. In a front-page profile, *The Wall Street Journal* described him as “the world’s leading beer critic.” Jackson is regarded as one of the fathers of the renaissance of interest in beer world wide, and especially of the North American micro-brewery movement, and encouraged Charlie Papazian to establish the Great American Beer Festival in 1982. He has been covering the movement since its beginnings in the mid 1970s. His writing is the basis of most identification of beer by style; of the language used to describe flavors in a consumer context; and of the beer-and-food pairing.

From Michael Jackson’s *The World Guide To Beer*, 1977: “A man who doesn’t care about the beer he drinks may as well not care about the bread he eats. Beer may have been man’s staple diet before bread was invented, and these two staffs of life are as comparable as they are closely related. Each can offer an everyday experience or a rare pleasure. In each case, what we seek is a measure of what we deserve.” 🍺

“At a conservative reckoning, there are, worldwide, around 50 styles of beer, manifested in about 30,000 products, from about 5,000 breweries. For a woman who doesn’t like beer, she has been very diligent.”

BJCP: Style 12B. Robust Porter

From *Homebrewing for Dummies*: “Robust porter is a cousin of stout. This beer is very dark, typically opaque. It often takes on a reddish appearance in the presence of light. Dark-grain aromas dominate the nose. Robust porter is medium to full bodied with an alcohol content that ranges between 5 and 7 percent. The most noticeable characteristic is the dark-grain flavors derived from the chocolate malt and/or black malts in the grist. Hop bitterness combined with mild grain astringency balance the sweetness of the crystal malt.



From the Beer Judge Certification Program

Aroma: Roasty aroma (often with a lightly burnt, black malt character) should be noticeable and may be moderately strong. Optionally may also show some additional malt character in support (grainy, bready, toffee-like, caramelly, chocolate, coffee, rich, and/or sweet). Hop aroma low to high (US or UK varieties). Some American versions may be dry-hopped. Fruity esters are moderate to none. Diacetyl low to none.

Appearance: Medium brown to very dark brown, often with ruby- or garnet-like highlights. Can approach black in color. Clarity may be difficult to discern in such a dark beer, but when not opaque will be clear (particularly when held up to the light). Full, tan-colored head with moderately good head retention.

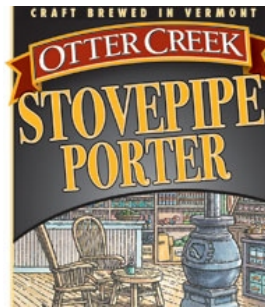
Flavor: Moderately strong malt flavor usually features a lightly burnt, black malt character (and sometimes chocolate and/or coffee flavors) with a bit of roasty dryness in the finish. Overall flavor may finish from dry to medium-sweet, depending on grist composition, hop bittering level, and attenuation. May have a sharp character from dark roasted grains, although should not be overly acrid, burnt or harsh. Medium to high bitterness, which can be accentuated by the roasted malt. Hop flavor can vary from low to moderately high (US or UK varieties, typically), and balances the roasted malt flavors. Diacetyl low to none. Fruity esters moderate to none.

Mouthfeel: Medium to medium-full body. Moderately low to moderately high carbonation. Stronger versions may have a slight alcohol warmth. May have a slight astringency from roasted grains, although this character should not be strong.

Overall Impression: A substantial, malty dark ale with a complex and flavorful roasty character.

History: Stronger, hoppier and/or roastier version of porter designed as either a historical throwback or an

American interpretation of the style. Traditional versions will have a more subtle hop character (often English), while modern versions may be considerably more aggressive. Both types are equally valid.



Comments: Although a rather broad style open to brewer interpretation, it may be distinguished from Stout as lacking a strong roasted barley character. It differs from a brown porter in that a black patent or roasted grain character is usually present, and it can be stronger in alcohol. Roast intensity and malt flavors can

also vary significantly. May or may not have a strong hop character, and may or may not have significant fermentation by-products; thus may seem to have an “American” or “English” character.

Ingredients: May contain several malts, prominently dark roasted malts and grains, which often include black patent malt (chocolate malt and/or roasted barley may also be used in some versions). Hops are used for bittering, flavor and/or aroma, and are frequently UK or US varieties. Water with moderate to high carbonate hardness is typical. Ale yeast can either be clean US versions or characterful English varieties.

Vital Statistics:

OG	FG	IBUs	SRM	ABV
1.048-1.065	1.012-1.016	25 - 50+	22-35+	4.8-6%

Commercial Examples: Anchor Porter, Great Lakes Edmund Fitzgerald Porter, Sierra Nevada Porter, Bell's Porter, Thirsty Dog Old Leghumper, Otter Creek Stovepipe Porter, Portland Haystack Black Porter, Avery New World Porter, Deschutes Black Butte Porter, Redhook Blackhook Porter. 🍺



Wet Hop (from page 1)

When the first running failed to hit the expected gravity we resorted to near constant stirring to keep the flow up. We pulled enough first running to brew 20 gallons of an All Amarillo Imperial IPA with a starting gravity of 1.100. When we went to chill the wort we learned the second thing of the day. Twenty-four ounces of whole hops will very easily plug the screen on Doug's brew kettle.

We then proceeded to collect about 100 gallons of wort and reduced it to about 90 gallons at 1.056 for the main beer. Columbus hops were added to provide 35 IBUs of bittering. After the boil we filled up the now empty and clean mash tun with all the fresh and homegrown hops we had and pumped the hot wort onto the whole hop mass. This acted like a giant hop back or grant, allowing the delicate flavors to be extracted. We pumped the wort from the mash tun through the chiller and into waiting carboys. Yeast of the brewer's choice and a good dose of oxygen were added to each batch.

In between the various steps we feasted on bar-b-que ribs and pork that Bob Catherall had cooked up on his smoker along with sides brought by other brewers. A

great deal of home-brew and good commercial beer was enjoyed throughout the day. We were all glad that it wasn't over 100° as it had been lately. Many of the others in attendance learned aspects of brewing, especially with such a large system relative to what most of us use. A three-barrel system also produces a lot of heat and hot items such as pipe and hose that led to some more education. Gladly no one suffered any serious injury. We were spared anything like Chris V's mishap with the Pyrex measuring cup at the last Big Brew. Although his expert knowledge and commentary concerning hot side aeration was notably missed throughout the day.

Hopefully we can have a chance to taste a variety of the beers at an upcoming meeting, perhaps the October gathering would be about right for a tasting. Watch this space for details.

Special thanks to George of Misty's for providing base grain and Cultiva Coffee at 1501 South Street for providing a huge urn of coffee to get all the sleepy heads fired up. Remember to thank them with your patronage. 🍺



Terry and Shawn pick hops.



We ponder the hops.



Jason watches the action.



The hops are added.



Ready for the wort.



Hot wort is added.

"We do not digress enough in our lives."

Support Your Local Home-Brew Club!

The Lincoln Lagers Home-brew Club: Since 1993, our purpose has been for members to share ideas and knowledge, thus improving the fun and success of each member's brewing experience. We have all levels of brewers from novices to experts brewing extract and all grain. If you have questions about home-brewing, this club is a great resource. We have monthly meetings and special events through out the year. The annual dues are only \$25. If you would like to be added to the newsletter list, send an email to: news-subscribe@lincolnlagers.com. Send comments about the newsletter to: molarartist@hotmail.com 🍺

Beer Photo of the Month



www.thejump.net

Never give your dog home-brew.

www.lincolnlagers.com

The Local Beer Calendar **LAGERS' LOGGER**

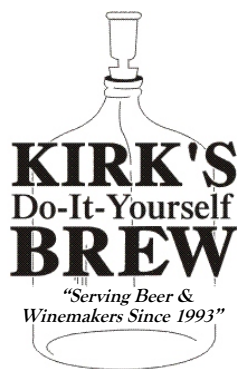
9/8	Sat	Monthly Meeting - Kim & Anita's
9/8	Sat	River City Round Up Contest Deadline
9/15	Sat	River City Round Up Judging - Upstream Omaha
9/10	Mon	Empyrean Cask Night - Lazlo's Haymarket
10/1	Mon	Empyrean Cask Night - Lazlo's Haymarket
10/4	Thur Thur	Monthly Meeting Stroke Foundation OctoBEER Fest
10/6	Sat	The BIG BREW at Finke's
10/11	Fri-Sun	GABF - Denver, CO
11/?	TBA	Monthly Meeting NovemBEER Porter Comp
11/18	Sun	November Beer Quest



KIRK'S

Check out our website:
www.kirkbrew.com.
Can't find what you're
looking for? Call or drop
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"One of life's great but simple pleasures, widely recognized, is the aroma, taste, and satisfaction offered by truly fresh bread. Another, less well acknowledged, is the same sequence of sensuous experiences brought forth by really fresh beer." Michael Jackson, The Beer Hunter.