# LINCOLN LAGERS



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



Brew News • The Official Newsletter • Novembeer 2007

#### NOVEMBEER MEETING

Saturday, Nov. 3rd 6:30 pm

BBQ4U 1501 Center Park Rd. Suite 100 Lincoln, NE 68512 (402) 464-2152

Deadline for Porter Competition Entries: 6:45 pm

#### **Directions:**

Take 10th or 27th Street to Nebraska Hwy 2. Take Hwy 2 to S. 14th Street and head south, past Pioneers to Center Park Road. Head east to 1501, Suite 100. Check out the map on Pg 2.

#### L.L. Officers

President:
David Oenbring

Treasurer:

Doug Finke

Newsletter: Kim Theesen

Website:
Brian Allison
Dave Meister

"You need to go."

## Great American Beer Festival

By STEVE OLSEN

e made a trip to Denver for the 26th annual Great American Beer Festival. It was my sixth event and, as they become more and more popular with the public, they seem to become crazier. I personally started with the 1994 GABF as my first, and I will tell you that much like other types of events in your life, the first one will more than likely be the most memorable. For those reading this that

have not attended, I will say right out of the box, "YOU NEED TO GO!" That being said, I will also say that once every five or six years is probably plenty.

Not sure how many other members attended this year, but on this trip I saw two other Lincoln Lagers on Saturday afternoon as well as a couple of our OmahaHops home-brewers. Dave Hoage and Wayne Faris were there as well on Saturday's "Members Only" tasting and awards presentation ceremony. This is usually the one you want to attend. After I saw Dave in line outside on his way in, I have to say I never saw him again inside. That might tell you just how crazy even the Saturday afternoon tasting was this year. I attended with one of our club's founding fathers and good personal friend John VanSickle, who lives in

Brewers Association Presents

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Get 11-13, 2007

Colorado Gonvention Center

www.GreatAmericanBeerFestival.com

Colorado now and with whom my wife and I also stay during our visits.

Both Thunderhead and Upstream were in attendance serving many of their beers. Unfortunately their entries did not medal in the competition this year, but it was real nice to see the Nebraska presence. Who knows? Maybe next year we will get to see the Modern Monks serving and winning metals with their beers. Then there will be no excuse not to attend and cheer on your fellow Lagers.

In closing, I believe the Saturday event is really for those who have already experienced the excitement of the biggest beer event in the country. If you do attend next year for the first time, try and take in the Thursday or Friday night activities. This is the Great American Beer Festival experience that every beer geek will remember for one reason or another.

Denver, CO – October 13, 2007: Thanks to more than 46,000 of you who attended this year's Great American Beer Festival making it our largest festival ever! More than 100 judges labored for three days to evaluate 2,793 beers and pick the best entries and top breweries for this year's Great American Beer Festival. A total of 222 medals were awarded in 75 beer style categories and top breweries and brewers were designated based on the total number of medals won.

Misc. Odds & Ends by the Editor

### THE TRUB ZONE

everal of us have discussed B.E. (brewing education) in the past, as in we need *more* for our members. It should be a benefit for paying your dues. I am hoping that this porter competition will be a good thing, especially for our newest club brewers. A comp will give you an idea for how competitions are held and how beers are evaluated. Being a judge is fun and educational.

As soon as possible, I'd like to call for style nominations for the next comp; let's say in February or March. Members present at the next meeting get to vote on the style.

Something else to consider, we're experiencing a small wave of new members. (Check out the current list on page 3.) How many "old timers" and newbies (two years or less ...ish) do we currently have? If we have B.E. features like comps and the occasional informational lecture or presentation (on kegging, bottling, lagering, labeling, creating phenol, etc...) it will keep our new brewers interested and help them to brew better home-brew!

Trecently spent a few days in the Sandhills of Nebraska and we made a discovery. No, this is not about a new brew pub or microbrewery, but beer's fermenting cousin - wine. One can now "experience the wines on the historic trails." There are four local wineries and one local vineyard-apiary on the former Oregon, Mormon, and California trails. We were fortunate to make the time to check out the 17 Ranch Winery in Lewellen, located near Ash Hollow on Hwy 26, and offers light, fresh Nebraska table wines.

We were served up a sample of five of their currently available wines. First we tried the Trail Dust – a dry rosé from their Frontenac grapes – with tart cherry tones. Next, we felt the Prairie Breeze on our palettes – a light semi-dry white from Edelweiss. Windmill's Song – a white, semi-dry from the Traminette grape – sang a spicy song to our tongues. The fourth sample was Blue Creek Blush – a semi-sweet and fruity wine. And last on the list was Cheyenne Autumn, a semi-sweet wine with strong notes of pear from Lacrosse grapes (www.wineswest.com).

Trail Dust and the Prairie Breeze won bronze and silver medals, respectively, at the Mid American Wine Competition, held this past July. "The competition was held on the campus of the Des Moines Area Community College in Ankeny, Iowa, just north of Des Moines. The college has the longstanding Iowa Culinary Institute which provided the infration" (www.dmacc.edu).

So, next time you're on the out Lewellen, Ogallala, and Huntley, WY, for Historic Trails."

trail, you must check Crawford, Mitchell, the "Wines on the

> Chimney Rock, National Historic Site on the Trails in Western Nebraska

The OctoBEER Home-Brew List

## Who Brought What?

hanks to Jim Engelbart and Empyrean Ales for hosting the monthly meeting at Lazlo's loading dock. The Lazlo food and beer were quite tasty.

Ames, Josh...... Christmas Beer #12, Wet Hop

Beer, Kölsch

Beatty, Mark.....IPA, Russian Imperial Stout

Bentrup, Gary..... IPA, Smoked Porter

Brannen, Cory...... Imperial Stout

Engelbart, Jim..... Imperial Stout, Smoked Porter

Faris, Wayne ......Russian River Salvation, Russian

Imperial Stout

Lammers, Jon.....IPA

Myers, Bob.....Smoked Bock, Your Mom

McGinn, Brendan......Wild Brew, Farmhouse Ale

Oenbring, Dave......Boulder Cold Hop, Alaskan Pale,

Alaskan IPA, Alaskan Amber,

Huckelweizen

Oehlerking, Tim..... ESB

Olsen, Steve..... Great Personality

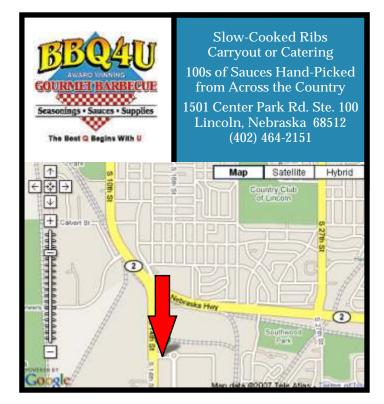
Schiltz, Chris......Muddy Honey Brown Ale

Schwimmer, Terry...... Wet Hop Brew, Stout

Shiffermiller, Nick...... Apricot Melomel

Theesen, Kim..... Big Brew 2006, Sam Adams

Black Lager 👻



NovemBEER Competition: Deadline for entries is 6:45 pm, Saturday, Nov. 3rd, 2007

## Proposed Rules for Porter Competition

he objectives of this event are to provide a benefit to your club membership and to educate your palate by way of the BJCP guide and judging sheets. We hope that everyone will want to judge and that we get at least two sheets per beer. Every attempt will be made to equally distribute the members in judging groups by perceived skill level. Open discussion is not only permitted but encouraged. Only two bottles will be required, however, you may wish to bring more to share with the club after the judging is finished.

- 1. All paid up members of the Lincoln Lagers will be eligible to judge and enter this contest. Members who enter the competition will not be allowed to judge in the category in which they have entered. Judging assignments will be made by the competition coordinator upon completion of the entries. You do not have to enter a beer to be eligible to judge.
- 2. All beers must be homemade, at their homes, and not at commercial brew facilities. If made as a group/team, all brewers must be listed on the label entry form.
- 3. Entries must be submitted in two bottles, crown capped or swing top, any size, and with no labels and no markings of any kind. Only one entry per club member will be accepted in this contest. Bottles will be returned after completion of the contest.
- 4. There will be three porter categories: Brown, Robust, and Specialty. For this competition, Baltic porter will be considered to be in the specialty category. Entrants will be responsible for entering their porter in the proper division. Judges will not fill out an incomplete entry label nor will they assign your beer to a subcategory.
- 5. This event will consist of two rounds of judging. Round one will be comprised of the individual styles of porters. Subcategory winners will be determined by total points of the judging score sheets and advance to the second round. The second round for the Best Damn Porter will be judged via popular vote following the completion of the individual style judging.
- 6. Beer Judge Certification Program (BJCP) criteria and guidelines will be used in judging the entries in preliminary first round.
- 7. Any flight of beers being judged is not open for public consumption before or during the competition.
- 8. Labels will be provided at the contest. Please check one of the three categories and write in your name. If you're entering in the specialty category, you may fill in additional comments as to specifics of your brew (e.g. coffee porter, imperial chocolate porter, etc.) Do not list the name of the beer (*e.g.* Coal Porter, Planet Pluto Porter, Porter Wagner Porter, etc.)
- 9. Prizes will be awarded immediately after the completion of the second round. Each subdivision winner will receive a \$25 gift certificate from Kirk's Homebrew. Best Damn Porter will receive an additional \$25 gift certificate.
- 10. Decisions of the competition coordinator(s) and judges are final.

**Note:** As much fun as it is to sample home-brewed beer, during the evaluation please don't hover over the judges' shoulders or distract them from their tasks at hand. There'll be plenty of time for open tasting after the competition.

## The Current Batch of Lincoln Lagers

Allison, Brian & Janet Ames, Josh Beatty, Mark & Mona Bentrup, Gary Branner, Cory Carnes, Aaron Catherall, Bob Crouch, Larry Davis, Jason
Faris, Wayne
Finke, Doug
Georgeson, Jeff
Hoage, Dave & Gindy
Hoesing, Brian
Hust, Jim & Pat
Larsen, Mtch

Iassek, Rick
Marcov, Brian
Myers, Bob
Meister, Dave & Phyllis
Oehlerking, Tim
Oenbring, Dave
Olsen, Steve
O'Neill, Pat

Ries, Paul Rubeiz, Chris Schwimmer, Terry Shiffermiller, Nick Stortenbecker, Roger Suhr, Shawn Theesen, Kim Vejnovich, Chris

Watermeier, Junior Wood, Kelly If you've paid your membership and you're not on the list, then let us know. We'll git-r corrected.

#### Support Your Local Home-Brew Club!

he Lincoln Lagers Homebrew 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 the experts extract and all grain. If you have questions about homebrewing, this club is a great resource. We have monthly meetings and special events throughout the year. The annual dues are only \$25. If you would like to be added to the electronic mailing list, send an email to news-subscribe@lincoln lagers.com. Send comments about the content to molarartist@hotmail.com.



## Nebraskabeer.bl ogspot.com

### www.lincolnlagers.com Lincoln's Home-Brew Club

# The Local Beer Calendar LAGERS' LOGGER

10/30 Tuesday October Beer Tasting

- Russ's, Coddington & A - Link to <u>Russ's</u> Weekly

Tastings - Wednesdays

11/3 Saturday Monthly Meeting: 6:30

-BBQ4U (See Page 1 & 2)

- Porter Comp

- Entry Deadline 6:45 p.m.

11/5 Monday Cask Night at Lazlo's

11/7 Wednesday Deadline for BeerQuest

11/18 Sunday November Beer Quest

12/1 Saturday The BIG BREW - Doug F's

- Details are coming!

12/3 Monday Cask Night at Lazlo's

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