

LINCOLN LAGERS



Lincoln's Home-Brew Club
Lincoln, Nebraska



Brew News • The Official Newsletter • December 2007

DECEMBER
MEETING
2007
BIG BREW

Saturday, Dec. 8th
Sentry Electric
3400 Gladstone St
Lincoln, NE
(402) 467-5550

Directions: Head north on 33rd Street past Cornhusker Hwy. Keep going forward to the corner and hang a right (east) on Gladstone Street. Sentry Electric will be on your left.

Set up can begin as early as 7:30 am. Bring your equipment for brewing and some food for pot luck eating.

L.L. Officers

President:
David Oenbring

Treasurer:
Doug Finke

Newsletter:
Kim Theesen

Website:
Brian Allison
Dave Meister

Lincoln Lagers November Comp

Oenbring's Imperial - Best Damn Porter

By KIM THEESEN

The resurrection of club competitions in November brought in a half o' dozen entries. This one featured porters - brown, robust, and specialty. Uncontested in brown was **Terry Schwimmer**, **Mark Beatty** wins in robust, and **Dave Oenbring's** imperial porter takes specialty and the overall Best Damn Porter. Congratulations to our winners! Each category winner received a \$25 gift certificate from Kirk's Home Brew with a bonus \$25 going to the BDP. Complete results on page 2. 🍺



Not a Hoppy Christmas After All?

BY CHRIS SCHILTZ

Hopheads beware - the cost of materials to brew a batch of your favorite India Pale Ale is on the rise. The culprit is the current hop shortage that is affecting many of brewers' favorite hop varieties, including long-time "standards" such as EK Golding, Saaz, Hallertau, and more. But what is causing this?

As written in the *Seattle Times*, "A decade-long oversupply of hops that had forced farmers to abandon the crop is finally gone and harvests were down this year. In the United States, where one-fourth of the world's hops are grown, acreage fell 30 percent between 1995 and 2006. Australia endured its worst drought on record. Hail storms across Europe damaged crops. Extreme heat in the western United States hurt both yields and quality."

Go to Hoppy (Page 3)



Bob Catherall
Takes First in
Lazlo's Beer Quest!
Results on Page 3

Misc. Odds & Ends by the Editor

THE TRUB ZONE

Competitions: some love 'em. Some don't. Some will enter many; others are content with brewin' and simply enjoying the fruits of their labors. Me? I find it interesting to see what others think of my endeavors. That's why I've liked the Beer Quests and club competitions. Instead of just drinking for drinking's sake, one actually contemplates the tasty beverage on the palate and analyzes the sensations. Not just taste, but smell, feel, and appearance as well.

Looking over the results of the Beer Quests - it's always fascinating to see the differences between the brewers' choice (BC) and general public (GP). Except for the coffee explosion that is Bob Catherall's Holiday Stout - it garnered first in both brewers and public voting - most everybody else's brews flip-flopped in the two divisions. The 2nd, 3rd, 4th, and 5th in GP got 7th, 10th, 8th, and 9th, respectively, in the BC. The 7th, 8th, 9th, and 10th in GP went 4th, tied for 2nd, 5th, and tied for second, respectively, in BC. My beer went from 5th in BC to 6th in GP. I guess you can draw your own conclusions. It does make you wonder, however, if you need something, uh, unusual about your beer to stand out. Can a true-to-style ale win at the BQ? Does it need smoke or coffee to stand out? How does an imperial smoky-nut chocolate-coffee brown ale sound?

Thanks to everyone who took the time to enter and judge in our November porter contest. I learned lots about running an event and would volunteer to run the next one. And speaking of the next one - the nominations are coming in for the style (See page 5). As for the date, I suggest we shoot for March, which will take us off the Beer Quest cycle. February is also tentatively looking like it could get busy; bus trips and food-and-beer pairings are still on the schedule.

I recently spoke with another club member about the Big Brew and he said that many members didn't yet know about the date of this event. It was first brought up on November 5th and then announced again on the 16th here in the Lincoln Lagers forum.

A few questions for the club members:

- Why aren't there more of you Lincoln Lagers on the online forum?
- If members are getting the email with the newsletter attached, how much harder would it be to click on a link to get to the site to get your news?
- What can we do to encourage more traffic from the club members?

That's it for now. See you at Sentry Electric for the 2007 edition of the club's Big Brew. 🍺

The NovemBEER Home-Brew List

Who Brought What?

Thanks a lot to BBQ-4-U for hosting the monthly meeting and November club comp. Great food! We'll be back here again soon! Greetings to newest member, brewer, and newsletter contributor Chris Schiltz. Brew on!

- Beatty, Mark..... Robust Porter
- Catheral, Bob..... Coffee Porter
- Faris, Wayne State Fair Dark Mild, Poor Richard's Ale, All Oat Ale, Bourbon Vanilla Imperial Porter
- Larsen, Mitch..... Imperial Porter
- Marcov, Brian..... Tommy Knocker Butthead, Maple Nut Brown Ale
- Oenbring, Dave..... Imperial Porter
- Schwimmer, Terry..... Brown Porter, Wet Hop Brew (Irish Ale Yeast), Wet Hop (Danish), Mead, Oatmeal Porter
- Suhr, Shawn..... State Fair Schwartz, IPA, Wet Hop
- Theesen, Kim..... Robust Porter

Also in attendance: Bob Myers & Steve Olsen. Hey! Sorry if you were in attendance but not listed here. Make sure to sign up next time! mmmmm-KAY? 🍺

Featured Style: Porter

November Club Comp

Results:

Brown Porter

1. Terry Schwimmer 25

Robust Porter

1. Mark Beatty 42
2. Kim Theesen 28

Specialty Porter

1. Dave Oenbring* 43
2. Mitch Larsen 33
3. Bob Catheral 32
4. Wayne Faris 30

*Best Damn Porter

Notes: Score listed is average of all judging sheets. Brown and robust grouped together and judged by Dave Oenbring, Chris Schiltz, and Mitch Larsen. Specialty porters judged by Terry Schwimmer, Mark Beatty, Steve Olsen, and Wayne Faris. Others in attendance voted for BDP. Kim Theesen supervising. 🍺



Catherall's Holiday Stout Takes Beer Quest

BY JIM ENGELBART

Congratulations to Bob Catherall – the Winter Ale winner at Lazlo's November Beer Quest. This was Bob's 10th or 11th Beer Quest (we've now done 15!) and his first win. Persistence pays off. Bob will be brewing his winning recipe – Holiday Stout – in early December. Look for this coffee-infused beer to go on tap just before the new year. 🍺



Bob C. receives the word from Jim Engelbart

Empyrean Brewing Co. Winter Ale Final Results November 16, 2007

BJCP Score, Brewers' Choice: 150 possible (Brewers' Ranking), Public Score: 890 possible

Brewers	Lager Style	BJCP	Brewers (#)	Public Score
1 Bob Catherall	Holiday Stout	42	97 (1)	642
2 Jim Anciaux	Brown Porter	37	79 (7)	580
3 Paul Ries	English Brown Ale	39	74 (10)	549
4 Bryon Belding	Winter Spiced Ale	37	77 (8)	508
5 Jeff Bonsall	Belgian Holiday Ale	42	76 (9)	484
6 Kim Theesen	Porter	43	81 (5)	483
7 Brian Hoelsing	Weizenbock	42	86 (4)	482
8 Kelly Wood	Spiced Am. Amber	38	89 (2)	470
9 Mike Boden	Barley Wine	47	81 (5)	403
10 James Dobesh	Cranberry Ale	37	89 (2)	369
11 Chris Vejnovich	Belgian Winter Ale	37		
12 Mitch Larsen	Winter Warmer	36		
13 Chris Schiltz	Brown Ale	34		
14 Mark Beatty	Spiced Honey ESB	33		
15 Aaron Carnes	Chocolate Coffee Porter	33		
16 Justin Yurkovich	Spiced Scottish Winter Ale	29		
17 Josh Ames	Caramel Cream Ale	28		
18 Tim Oehlerking	ESB	26		
19 Wayne Faris	Old Ale	22		
20 Scott Schmidt	Imperial Ginger Winter Ale	21		
21 Dave Oenbring	Winter Ale	16		

Elimination Round Proceedings
Round 1: Lowest scores re-evaluated by all and eliminated anything below a 30.
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.

Beer Quest Photos by Chris Schiltz



The Brewers wait patiently for the Samples



Tim O., Dave O., and Mark B. at the VIP party

"Well, he said it tasted like urinal cake..." Only sweeter?

Fun Facts About Hops

1. *Humulus lupulus*, or hops as we refer to them, were originally named “Willow Wolf” by their discover, Pliny the Elder sometime around 77 A.D.
2. The USA is now the second largest hop producer in the world growing 26% of the world’s total behind only Germany which grows 37%. And believe it or not China is tied for number three, with Europe (not including Germany, UK and the Czech Republic) growing 12% of the world’s total.
3. The first hop roots were brought to America by the Dutch in 1622 and planted throughout New England.
4. Charles Carpenter planted the first hops in Washington’s Yakima Valley about 1872 using the rootstock from his father’s farm in New York.
5. Twenty percent of all the hops grown in America are grown by only 14 family growers located in the Yakima Valley. They now call themselves the “Hop Union.”
6. Most all American hops are grown in three states. Washington state is known as the “Hopbasket” of America with 77% of the total. Oregon comes in a distant second with 15%, while Idaho is third with 8%.
7. Hop vines can produce for up to 50 years and often grow as much as 25 feet per year in the proper climate. Vines have been known to grow eight inches per day.
8. Hops are picked with about an 80% water content, then dried down to about 10% using kilns at 150° F.
9. Hops are usually stored in cold storage as an attempt to reduce the chance of spontaneous combustion, which can accrue since the high alpha hops oils and resins can create excessive heat when compressed.
10. There are approximately 50 hop varieties commonly used the U.S. and 30 of those are grown in the Pacific Northwest region.
11. While Zeus and Willamette hops account for the lion’s share of the total production, Cascade is the single variety that is responsible for nearly one third of all hops used by craft brewers.
12. Native Americans tribes used hops as a sedative, sleep aid, pain reducer, and as a help with digestion, while Europeans also used it as an antibiotic as well.
13. Young hop shoots can be eaten in salads, since they taste similar to asparagus. In Italy hops are known as “bruscandoli” and are used to prepare risotto.
14. Even though hops are part of the Cannabaceae family and contain THC (like marijuana) you would get sick before you get high if you attempt to smoke them. But drug dogs have mistakenly taken them for marijuana while checking people for different reasons.



Now there is more than anyone needs to know about one of our favorite ingredients to one of our favorite drinks. But as a home-brewer, we all know that you can’t be too smart about your hobby and what it takes to make a great beer. Now relax and enjoy a big hoppy beer! 🍺

Contributed by the BBS (The Big Beer Snob)

Hoppy (From Page 1)

For more information on variety substitution, visit byo.com/referenceguide/hops/. Sources: *Seattle Times*, *Yakima Herald*, *CNN*, *Brew Your Own Magazine*.

That’s not all, though. On October 4th, 2006, the S.S. Steiner warehouse in Yakima, Washington, caught fire, destroying two million pounds of hops, packed into over 10,000 bales of our sweet, delicious lupulin supply. So what’s a brewer to do?

The bright side to this shortage is that now is a great time to start experimenting with new varieties of hops, especially some of the new high-AA% varieties that are becoming available. Below is a table of common varieties and potential substitutes you can use for them. It’s not the end of the world, though. There will still be hops: maybe not the same varieties, and maybe not in the same availability. Prices will go up, but they will stabilize soon enough. Most importantly, though, we should all RDWHAHB - just maybe with a little less hops in them. 🍺

Cascade	Centennial, Amarillo
Fuggie	Willamette, Tettnanger, U.S. Golding
Hallertauer	Mt. Hood, Liberty, Ultra
Horizon	Magnum, Galena
Northern Brewer	Nugget, Chinook, Galena
Czech Saaz	U.S. Saaz, Polish Lublin

RDWHAHB: Relax, Don't Worry, Have A Homebrew

Nebraska Beer Blog

This is the spot for all you need to know about Nebraska beer, brewing, events and everything that centers around beer in this great state.

nebraskabeer.blogspot.com

Log in today!

Ideas for Next Club Comp

Gotta favorite? Log in to lincolnlagers.com and give us your opinion for the next comp. Here's a few nominees for your consideration...

Scottish & Irish Ale: Light, Heavy, Export, Irish Red, and Strong Scotch.

English Brown Ale: Mild, Southern English Brown, Northern English Brown

American Ale: American Pale, American Amber, American Brown

Belgian Strong: Blond, Dubbel, Tripel, Golden Strong Ale, Dark Strong

Belgian/French Ale: Wit, Belgian Pale, Saison, Biere de Garde, Belgian Specialty

German Wheat/Rye: Weizen/Weissbier, Dunkelweizen, Weizenbock, Roggenbier 🍷

Classic Beer Ad of the Month



MODERN MONKS

Distinctive beers honoring the monastic brewing traditions of the Old World.
Brewed under the authority of Thunderhead Brewing.

Email: modernmonks@yahoo.com
Web: ModernMonks.com

The 2007 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 & Cindy
Hoelsing, Brian
Hust, Jim & Pat

Larsen, Mitch
Lassek, Rick
Marcov, Brian
Myers, Bob
Meister, Dave & Phyllis
Oehlerking, Tim
Oenbring, Dave
Olsen, Steve

O'Neill, Pat
Ries, Paul
Rubeiz, Chris
Schiltz, 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. Don't forget to renew your membership in January!

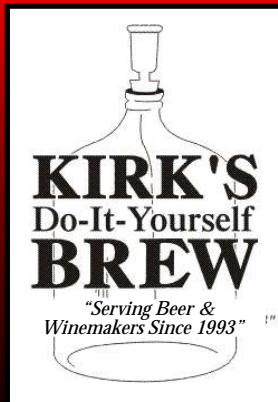
Support Your Local Home-Brew Club!

The 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 home-brewing, 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@lincolnlagers.com. Send comments about the content to molarartist@hotmail.com. 🍺

KIRK'S

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.

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

The Local Beer Calendar LAGERS' LOGGER

12/8	Saturday	The 2007 BIG BREW - Details on Page 1
Dec	Wednesdays	Russ's Market Beer Club Tastings. Go to What's New at russmarket.com
1/7	Monday	Beer Quest Tix on Sale
1/7	Monday	Cask Night at Lazlo's
1/12	Saturday	Monthly Meeting - Brian & Janet Allison
2/6	Wednesday	Beer Quest Entries Due
2/17	Sunday	Beer Quest at Lazlo's
Feb	TBA	Lincoln Lagers' Bus Trip

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