

# LINCOLN LAGERS



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



**Brew News • The Official Newsletter • January 2008**

### JANUARY MEETING

**Saturday, Jan. 12th**

**Brian & Janet  
Allison's Home  
2500 So. 78th St.  
Lincoln, NE  
(402) 488-6858**

Bring a pot luck item, your favorite brew, and come and enjoy an evening of socializing with fellow home-brewers. Spouses, children and interested guests are welcome. To get there: From 76th & Van Dorn turn north. Then take the first right. That will curve to the left and turn into 78th St. Look for 2500 about half-way up the hill on the right. See you on Saturday!

### L.L. Officers

**President:**  
David Oenbring  
**Treasurer:**  
Doug Finke  
**Newsletter:**  
Kim Theesen  
**Website:**  
Brian Allison  
Dave Meister

### Oenbring to Step Down

## A Word from the President

**F**ELLOW LINCOLN LAGERS,  
I hope everyone's holidays went well and were enhanced by a generous amount of Christmas Spirit (home-brewed of course). It has been my pleasure to serve as the club president these past five years. We have seen some impressive advances in that time. I would like to thank some of the members that have given their time to make the club a better place for us all. Thanks to Brian Allison and Dave Meister, we have a professional website with forums for open exchange of information and opinion. Kim Theesen has brought new life, content, and color to the newsletter. Doug Finke has hosted the Big Brew and similar events that many of our members attended, enjoyed, and most of all, learned and advanced their hobby. Robert Myers has provided time and equipment for the Big Brew and other events. Many other members have provided beer and manpower to staff our booth at the Octobeerfest. We have kept our place at the Nebraska Stroke Foundation Benefit and



**"Hmmm. Which hops are next?"  
The Prez at the 2007 Big Brew**

made inroads at some new ones. An annual presence at the Nebraska State Fair Craft Brewers Association booth has been maintained helping to spread the word about home-brewing to a wider audience. Kirk of Kirk's Brew has contributed unfailing support to the club throughout various events and competitions.

As most of you know I'm now involved in the operation of the Chicken Coop brewery under the Modern Monks banner. With that operation having increasing demands on my time, I'm faced with too many beer events, as unlikely as that sounds. While I have had an indecent amount of fun as club president, it's time to have some new blood at the post. I will not be standing for re-election in 2008. I hope the next president of the Lincoln Lagers will have as much fun as I have had and that the club will grow and evolve for many years to come.

**Cheers! Dave Oenbring** 

### Misc. Odds & Ends by the Editor

## THE TRUB ZONE

**N**umber 12. One dozen. One year. Wow! This is the twelfth issue of the Brew News I've created for the Lincoln Lagers. Another year of fun is history. Doing the newsletter is kind of like a dream job: I get to combine beer, copy writing, and graphic design. Oh, wait a minute, there's no six-figure salary. Ah, that's OK, for now. Hey, one year ago I said I'd take it over. Now we have to decide what to

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**"From man's sweat and God's love, beer came into the world."  
- Arnoldus**

From Page 1

## THE TRUB ZONE

do next. I believe I can continue this effort for another year; however, I'm going to need your input.

If you're looking for ideas on what to contribute, type the word *beer* into Google. How many hits do you think you'll get? *Beer* gets "about" 154 million hits. *Homebrew* tallies 9,430,000. OK, the term *homebrew* also applies to those who create some home-made video games. (What's up with that?) Man, oh, man, there's lots of information out there. Pour yourself a homebrew and go surfin' the web for beer stories.



I still have a lot of stuff in the archives to contribute. And I know you have something brew-ish to add to the newsletter wort. Hey, if you're brewing soon, let me know. I'll come over and take a look at your system and we'll crank out a quick story while the mash is cooking.

I should mention a big THANK YOU at this time to those of you in the club who *have* sent me some copy and ideas for the past 12 issues. Thanks! For those of you who haven't contributed, please - I'm beggin' ya - please send me something: a brief note on a favorite brewing contraption, a feature story on a favorite beer style, scan some labels from the stack you've been collecting, tell me the easiest way to figure mash tun efficiency, give me a picture of your home-brew set up... Any of these would be just what we need for the newsletter. If I don't get your input, then what's the point? This is *your* newsletter.

### More Rambling... and more ideas...

We once mentioned the possibility of a Lincoln Lagers members' directory. We could work on that for a combo print edition and web page. And speaking of the website, I mentioned that I'd like to give Brian some more help. We need to complete some of the areas that got started but never finished. Oh, and let's get some more activity on the Lagers forum; it's a great way to share ideas and comments about your local home-brew adventures. Sure, the zillion other beer forums out there are fun and informative, but *this one* is *your* forum. Take a minute and post something.

The next meeting should be interesting, lots of issues to cover. • We'll need some new officers. • The Advertising Federation of Lincoln's Winterfest Ales & Auction is next Friday. Are we participating? • We need to decide on the style for the club comp in March. • I plan to work with the Hoages on the return of the FeBREWary bus trip. Anybody up for KC or Des Moines? • In addition, an idea

has been kicked around for a food and beer pairing at the **Parthenon**. Would someone like to work on that?

### What?! No hops? Try heather or wormwood!

The last subject I wanted to cover for this month is gruit ale. Who's made it? Did you like it? Is it worth the effort to forgo the hops? For those of you unfamiliar with gruit (rhymes with *putt*, I think) is "an old fashioned herb mixture used for bittering and flavoring beer, popular before the extensive use of hops ([wikipedia.com](http://wikipedia.com))."

"Gruit ale utilized a combination of herbs, some of the most common being mildly to moderately narcotic: sweet gale, mugwort, yarrow, heather and Marsh Labrador Tea. Gruit varied somewhat, each gruit producer adding additional herbs to produce unique tastes, flavors, and effects. Other adjunct herbs were juniper berries, ginger, caraway seed, aniseed, nutmeg, and cinnamon or even hops in variable proportions; many of these ingredients may have psychotropic (look it up) properties too. Some gruit ingredients are now known to have preservative qualities." You'll be hearing more about my gruit experiments in the near future.

**Beer of the Moment: Fraoch Ale.** We got this in a mixed variety pack at **Gomer's** in Kansas City last weekend. The label says, "Heather ale has been brewed in Scotland since 2000 B.C. Brewed using heather flowers and Scottish malt, it has a distinctive flora aroma, full malt character and a dry wine-like finish." Here's [wikipedia](http://wikipedia) again: "The use of heather in the brewing of the



modern heather beer is carefully regulated. By law the heather must be cleaned carefully before brewing, as the undersides of the leaves may contain a dusting of an **ergot-like fungus**, which is a hallucinogenic intoxicant." For better or worse for you readers, this author is close to the end of this column and my heather ale; you'll have to wait to find out just how well regulated the "hallucinogenic intoxicant" for this brew was. 🍷

**The Lincoln Lagers Big Brew 2007****Yeah, man. It was cold. It was so cold...**

**T**he 2007 edition of the Big Brew was a bit small and chilly. We had six hearty brewers making around 35 gallons of beer. Chris S. and I brewed up a ten-gallon batch of a Hobgoblin clone (an old ale, I think), Dave H. was working on a kölsch, Rick L. brewed what is now known as the Goose Drop Ale (those geese fly kind of low this time of year), Zach F. and his lovely assistant were working on a strong Scottish, and Dave O. had a Belgian Cherry Brown in his brewing system. Josh stopped by and so did Junior W.

Lots of warm food and cool beer was consumed. Temps peaked at 19°F or so. Our mash worked OK but it was a challenge getting the stuff to boil. Our host Brian A. got us to move just inside the building and we were rolling soon thereafter.

There's already talk on the forum for another Big Brew to be held in the spring. Look for March or April back at Sentry Electric. 🍺



**1. "Wort Dog" Dave works the wort. 2. "Wort Dog" adds more extract. 3. Our host Brian A. 4. Chris S. is still smiling or maybe he's just frozen that way. 5. Rick L's brewin' set up. Anybody seen Rick?**

**"For art to exist, for any sort of aesthetic activity to exist, a certain physiological precondition is indispensable: intoxication." – Frederic Nietzsche**

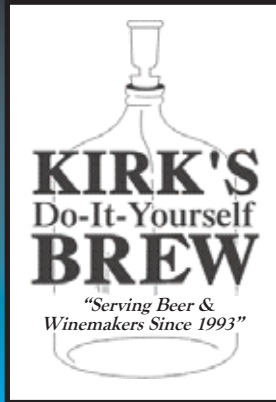
## Support Your Local Home-Brew Club!

**T**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 to 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](mailto:news-subscribe@lincolnlagers.com). Send comments about the content to [molarartist@hotmail.com](mailto:molarartist@hotmail.com). 🍺

## 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.

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[www.lincolnlagers.com](http://www.lincolnlagers.com)  
**Lincoln's Home-Brew Club**

### The Local Beer Calendar

## LAGERS' LOGGER

1/7	Mon	Beer Quest Tix on Sale
1/12	Sat	Monthly Meeting - Brian & Janet Allison
1/18	Fri	Winterfest Ales & Auction - Embassy Suites
1/19	Sat	Chicagoland Brewpub & Microbrewery Shootout Chicago, Illinois
1/26	Sat	Upper Mississippi Mash- Out Banquet - St. Paul, MN
2/6	Wed	Beer Quest Entries Due
2/17	Sun	Beer Quest at Lazlo's
Feb	TBA	Lincoln Lagers' Bus Trip
Feb	TBA	Monthly Meeting

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