

# LINCOLN LAGERS



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



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

### FEBREWARY MEETING

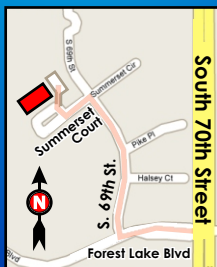
**Thursday  
FeBREWary 7, 2008  
7 p.m.**

**Host: Jim Hust**

**Forest Lake Estates  
Clubhouse & Pool  
6934 Summerset Ct.**

*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.

See ya on Thursday!



### L.L. Officers

**President:**

*Jim Hust*

**Treasurer:**

*Terry Schwimmer*

**Newsletter:**

*Kim Theesen*

**Website:**

*Brian Allison  
Chris Schiltz*

**"No beer left behind."**

## Hust in as New Club President

**J**im Hust won the presidency of the Lincoln Lagers on a cold Saturday night election in January, an event that drew little campaigning but lots of enthusiasm. The long time club member toasted his victory with a home-brew as the polls closed early in the evening.

*El Presidente* addressed the boisterous crowd at the Allison's house: "I'm convinced that with this resounding vote - with those Lagers who voted - I will send a message that the Lincoln Lagers are back, and we'll take charge of our destiny once again... uh, we do have a destiny, right?"

Many believed that Hust won on his platform of universal beer care, increased spending for homebrew education, increased free trade with beer producing nations, building more breweries to put more people to work, and perhaps building a really long hop fence along the Rio Grande.

Terry Schwimmer took home the easy victory in the nomination and subsequent election for club treasurer. Schwimbo stated: "I'm collecting treasuries across this great city." The candidate for "spare" change acknowledged the concerns about the economy, pitching his background as treasurer for his local neighborhood association. "If you have a club that needs a treasurer, call me."

In other election returns, Kim Theesen will continue as newsletter editor. Chris Schiltz said he'd help with the website. Kim said: "Hey, where's my beer?" 🍺



**A member celebrates  
the Hust Election**

**Tommyknocker Beer to be featured beer in FeBREWary**

## Tastings at Russ's Markets

**C**heck out the schedule for the February beer tasting at Russ's Markets. They're featuring some interesting beers this month from Tommyknocker Brewery and Pub of Idaho Springs, Colorado. So be sure to check them out. Hope to see you all there on a Wednesday in FeBREWary! (Look for the tasting schedule on page 4).

**Ornery Amber Lager:** Amber with an attitude! The brisk flavor, rich ruby color, and extra crisp finish create a sensation that will ripple the taste buds of the most discerning palette. Ornery Amber is brewed with a blend of the finest European hops and gently roasted malts.

**Maple Nut Brown Ale:** A delicate amount of Maple syrup is added to each barrel of our award winning Maple Nut Brown Ale to impart roasted sweetness. This addition balances the nut flavor produced by Munich caramel and chocolate malts used in the brewhouse, producing drinkable dark amber ale with relatively low alcohol content.



**Go to Russ's Tastings on Page 2**

**"Mackeson Beer. It looks good, it tastes good, and by golly it does you good."**

## The Editor Rambles

## THE TRUB ZONE

Let's get right down to the issues and story ideas!

- The next club comp is scheduled for April. The category that took the most votes at the last meeting is Scottish & Irish ales. That includes your Light, Heavy, and Export Scottish ale, Irish Red, and Strong Scotch. Look for features on these styles in the upcoming issues. Search for the recipe you want to brew.

- Shirts are ordered. If you want one, then join the club. Quantities and sizes are limited. We should have them by the next meeting.



Image courtesy of Screen Ink.

- I have this crazy idea of updating the beer list at Yia Yia's. Ingrid says there's probably over 300 of them and they haven't had a current list for a long time.
- My next brew is going to be a Strong Scotch. There sure are some fun names out there for this style: Kilt Lifter, Skullsplitter, and Old Jock. The recipe for 5.5 gallons of Kilt Lifter calls for more than 20 pounds of grain. Wow.
- I'm still looking to brew some gruit ale too. Anybody else curious about this old style of no-hop brew?
- The February bus trip has now moved to March. More on that as soon as we have some details.
- Don't forget to send me your stories and ideas. We'll take submissions concerning any and all things beer. 🍺

## The Current Batch

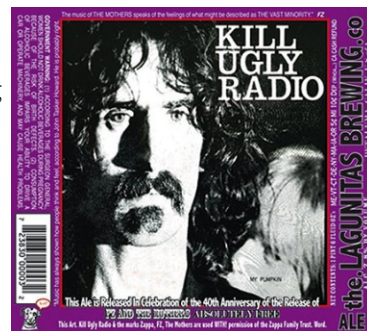
- **Brian Allison • Mark Beatty •**
- **Gary Bentrup • Bob Catherall •**
- **Jason Davis • Wayne Faris •**
- **Dave Hoage • Jim Hust •**
- **Mitch Larsen • Rick Lassek •**
- **Brian Marcov • Don McKibben •**
- **Dave Meister • Tim Oelerking •**
- **Dave Oenbring • Pat O'Neil •**
- **Chris Schiltz • Terry Schwimmer •**
- **Roger Stortenbecker • Shawn Suhr •**
- **Kim Theesen • Junior Watermeir •**
- **Kelly Wood •**

If you haven't paid your membership, then you're not on this list. What's up with that? If you've paid your membership and you're not on the list, then let us know. The fee is still only \$25. Pay up, man.

## The January Home-Brew List

## Who Brought What?

Thanks so much to Brian and Janet Allison for hosting the January meeting. The food, brews, and brew talk were excellent as always. And, hey, who brought the Kill Ugly Radio from Lagunitas Brewing? Not everybody is signing in!!!



- Allison, Brian & Janet.... American Pils  
 Ames, Josh..... Oatmeal Stout, Holiday Ale  
 Catheral, Bob..... Espresso Sweet Stout, Rye Lager  
 Hoage, Dave & Cindy.... Harvest Ale - Sierra Nevada  
 Marcov, Brian..... Alan's Dubbel, Duvel Cone  
 Hust, Jim & Pat..... American IPA, Old Foghorn, Sierra Celebration  
 Oenbring, Dave..... Barleywine, Brothers Cup, Raspberry Lambic  
 Schiltz, Chris..... Damn Fine! Porter, Apfelwein, Brown Ale  
 Schwimmer, Terry..... Chocolate Cherry Stout, Wet Hop, Schwartz, Mead  
 Theesen, Kim..... Kelpie Seaweed Ale, 1824 Mild, Maclay's Mild 🍺

## From Page 1

## Russ's Tastings

**Jack Whacker Wheat:** An American-style wheat ale brewed with 30% malted wheat and two-row barley. Low hopping rates allow the refreshing aroma and citrus flavor of a late addition of lemon grass to dominate. This unfiltered beer retains all of its protein, flavor, and some of its yeast, resulting in a traditionally cloudy appearance.

**Butt Head Bock:** This award winning doppelbock (8.2% ABV) lager is brewed with a generous supply of Munich, carapils, caramel and chocolate malts and is fermented with Bavarian lager yeast. The resulting caramel sweetness and rich mouth feel are complimented by the mild bittering of German Hallertau hops.

**Alpine Glacier Lager:** The majestic Rocky Mountains have inspired the cool refreshing taste of Tommyknocker Alpine Glacier Lager. As clean and fresh as the rushing water from icy streams and brisk as a climb up a frozen glacier, this brew contains the finest quality ingredients in the Tommyknocker tradition.

**Pick Axe Pale Ale:** Classic English Pale Ale dominated by pleasant hop bitterness and aroma. Dry hops impart unique aroma and flavors that add to the complexity of this ale. Our Pick Axe uses a blend of hopping: British Columbia Bramling, Czech Saaz, and British East Kent Goldings which meld into an award winning flavor. 🍺



Ah, the possibilities!

# 33 Ways To Make A Black & Tan

The Black and Tan is believed to have originated in pubs in Britain with drinkers ordering a mix of dark stout and draught bitter with the name is first recorded in 1889. The two most common types of Black and Tan in the United States use Guinness Draught (not Extra Stout) and either Bass Ale or Harp Lager. The Guinness is “layered” on top of the ale, taking advantage of the fact that Guinness is “carbonated” (nitrogenated) with a nitrogen and carbon dioxide mixture that is less dense than pure carbon dioxide. The density of nitrogen gas (N<sub>2</sub>) at standard temperature and pressure is 28g/mole but is 44g/mole for carbon dioxide (CO<sub>2</sub>).



But don't think there's only one way to make a Black & Tan. In fact, here's a slew of new mixtures guaranteed to keep you busy all the way through St. Patty's Day!

1. **Half and Half** - In Ireland, a traditional Half and Half consists of half warm or room temperature Guinness and half chilled Guinness. In the early days, refrigeration was of course unavailable. As refrigeration came into existence in the 20th century, it was found that a mixture of the two temperatures created the perfect drinking temperature for Guinness. **1B.** In the United States, Half and Half consists of Harp's Lager topped with Guinness. Half and half implies that both ales come from the Guinness Brewery.
2. **Black Honey** - Half Guinness and Half J.W. Dundee's Honey Brown.
3. **Black and White** - Stout with any light colored beer.
4. **Black and Blue** - Stout with Blue Moon Belgian White. Other variants include stout with blueberry ale, Guinness and Pabst Blue Ribbon, Guinness and Labatt Blue.
5. **Black & Sam** - Guinness stout and Samuel Adams Boston Lager (also called a Patriot Pint)
6. **Black & Cherry** - Guinness stout and Samuel Adams Cherry Wheat
7. **Black and Orange** - Stout and pumpkin ale (Also known as a “Black & Blumpkin,” or a “Black-O-Blumpkin”)
8. **Black Sap** - Stout and Sapporo
9. **All Irish Black & Tan** (a.k.a. **Blacksmith**) - Guinness Stout and Smithwick's Irish Ale
10. **Garnet and Black** - Guinness and Killian's Irish Red, named after the school colors of U of South Carolina.
11. **Old Dirty Englishman** - Half Guinness and half Tetley's
12. **Sweet Black and Tan** - Sweetheart Stout and any light ale (*i.e.*, 60 shilling)
13. **Philadelphia Black & Tan** - Half Guinness Stout and half Yuengling Lager
14. **Black & Gold** - Half Guinness Stout and half hard cider (*e.g.*, Westons or Woodchuck). When made specifically with Woodchuck Cider it is also called a Stout Woody
15. **Black Christmas** (or Kwanzaa) - Guinness draught over Christmas Ale.
16. **Black & Red** - Half Guinness and half Red Stripe
17. **Black Hoe** - Half Guinness and half Hoegaarden.
18. **Thistle & Shamrock** - Beamish & McEwan's
19. **Irish American** - Half Guinness and half Budweiser.
20. **Irish Canadian** - Half Guinness and half Molson Canadian
21. **Black Castle** - Half Guinness and half Newcastle Brown Ale.
22. **San Patricios** - Half Guinness and half any Mexican beer (Corona, Pacifico, Dos Equis, Negro Modelo)
23. **Black Tire** - Half Guinness and half New Belgium Fat Tire
24. **Irish Anarchist** - Any Irish stout atop any Irish red ale. The name is a reference to the anarchist-syndicalist flag, which is black and red.
25. **Eclipse/Black Moon** - Half Guinness and Half Blue Moon
26. **Black Girl** - Half Guinness and St. Pauli Girl
27. **Tetanus** - Half Guinness and half Tetley's
28. **Tetanus Shot** - Part Guinness and part Tetley's and part Starbucks Coffee Liqueur.
29. **Blacks on Blondes** - Half Young's Double Chocolate Stout and half Pete's Wicked Strawberry Blonde
30. **Innis & Guinness** - Half Innis & Gunn and half Guinness
31. **Green Goblin** - Half Heineken and half Hobgoblin
32. **Imperial Black & Tan** - Half Sierra Nevada Celebration Ale and half Brooklyn Brewery Black Chocolate Stout
33. **Dark & Steamy** - Half Anchor Steam Beer and half Guinness
34. **Black Magic** - Half Guinness and Half Magic Hat #9



A “pre-mixed” Black and Tan from Yuengling

Introduction and list adapted from Wikipedia (wikipedia.org); formatting by Chris Schiltz.

## Support Your Local Home-Brew Club!

**T**he Lincoln Lagers Homebrew Club: We have all levels of brewers from novices to the experts - extract and all grain. We have monthly meetings and special events throughout the year. 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). Comments: [molarartist@hotmail.com](mailto:molarartist@hotmail.com). 🍺

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Lincoln, NE 68521  
(402) 476-7414  
Do-It-Yourself Brew [kirk@kirksbrew.com](mailto:kirk@kirksbrew.com)

### February Tasting Schedule for Russ's Market

Wednesday, Feb. 6th - Coddington & A  
Wednesday, Feb. 13th - 17th & Washington  
Wednesday, Feb. 20th - 70th & Van Dorn  
Wednesday, Feb. 27th - 33rd & Hwy 2  
Thursday, Feb. 28th - 63rd & Havelock

**All tastings take place at 6 p.m.**  
**See related story on page 1.**

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

### The Local Beer Calendar

## LAGERS' LOGGER

2/6	Wed	Beer Quest Entries Due
2/5	Tues	Madri Gras Party @ Crescent Moon - Omaha
2/7	Thurs	Lagers Monthly Meeting
2/17	Sun	Beer Quest at Lazlo's
2/23	Sat	Extreme Beerfest Beertopia - Omaha
3/??	TEA	Lagers Monthly Meeting
3/??	TEA	Lincoln Lagers' Bus Trip

**Lincoln Lagers Brew News**  
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