

LINCOLN LAGERS



Lincoln's Home-Brew Club Lincoln, Nebraska



Brew News • The Official Newsletter • March 2008

MARCH MEETING

Thursday
March 6, 2008
7:30 p.m.

Host: Bread & Cup
Corner of 8th & S
The Haymarket
438-2255

The Bread & Cup has "an uncomplicated menu in an uncluttered space. Soup created from fresh, basic ingredients instead of a frozen bag. Bread made by a baker who will explain to you the finer points of baking. Wine that makes you contemplate becoming a poet." And good beer on tap!

bread&cup
{simple food and drink}

L.L. Officers

President:

Jim Hust

Treasurer:

Terry Schwimmer

Newsletter:

Kim Theesen

Website:

*Brian Allison
Chris Schiltz*

"Hey, Irish I had another red ale."

Beatty Wins FeBREWary Quest

By JIM ENGELBART

Congratulations go out to Mark Beatty for winning our Beer Quest "Beers of the UK" public competition. Mark won with a really tasty Irish red ale – it wasn't easy as both Mitch Larsen's summer ESB and Josh Ames's oatmeal stout were in close contention. (See all the scores on page 3.)

To be honest I believe this is the first Beer Quest where the 2nd place beer actually received more 9 and 10 rankings than the winner. Mark got 332 of his 726 total points from 9 and 10 rankings. Mitch got 387 of his 700 points from 9 and 10 rankings. As we all know total points take the day and Mark received the lowest number of 1 and 2 rankings and the highest number of points from 3-8 rankings. Sorry – I'm just spouting nonsensical numbers, must be an election year! The bottom line: any of the ten finalist beers could've won and any of them would've made a great seasonal brew for us.

It just so happens that the only Irish style won the day and it will be tapped just in time for St. Pat's on the 17th. (If all goes well it will be on tap at Lazlo's and FireWorks on the 13th of March.) From a marketing standpoint it's as if the planets have aligned...

Our next Beer Quest: IPA. (Hops shortage be damned.) There will be SOME restrictions on variety of hops – at this time I'm unsure but we may have to limit the amount of hops we will provide each brewer – that's all I'll say until I'm for sure.

As a last plug for those not entered in the event, tickets will go on sale Monday, April 7th – this promises to be a bitterly tasty event! 🍺



Beatty Celebrates BQ No. 2

"Welcome to the Pig Farm"

Getting to the Party

By ROGER STORTENBECKER

For the January meeting I offered a Schwarzbier packaged in the Party Pig. Some club members tasted and commented about the beer, however, there were several more questions about the Pig. The conversation turned into advantages and disadvantages of various packaging alternatives and which method is best. The consensus of our small chat group was that the home brewer's "best" packaging alternative is somewhat situational. Bottles are very compact and portable allowing the brewer to take a few (or a few more) along to the party. Kegs take the least amount of time and effort to package and deliver a nice



Go to Party Pig on Page 4

"Don't want me yet? Have another beer!"

The Editor Rambles

THE TRUB ZONE

So, what do you want to do about the next club competition? There hasn't been much buzz yet. I'd think we should have at least a half dozen or so total with, oh, two Scottish ales, two Irish red ales, and two scotch ales in order to make this a legitimate competition. Aye? I'm not going to push for prize ideas until we get a minimum commitment of entries. Let's talk about this at the March meeting. Go to the forum and let's get a head count of who is interested and who isn't.



Skull Splitter:
A fine Scotch Ale

- We went to Des Moines to check out a Lincoln Stars Hockey game. We definitely have a better selection of beer at Lincoln's Ice Box than the do at the KGGO arena. (\$3.50 for a small Sam Adams Boston lager draft). It was four bucks for a Bud, Bud Light, or Michelob Amber Bock. Oh, and you could get an "import" for a buck more: a bottle of skunky Corona, no doubt without the scent masking lime. I chose the Amber bock, which in my opinion is probably the best beer that AB has offered up in a long while. Beats the alternative...(The Stars won; beat the Bucs 5 to 1.)



- Oh, one more thing about draft beer I observed at that arena. The lady serving beer at the window near our seats was consistently filling them a good half inch below the lip of the cup. I'm thinkin' to myself, "OK, do I make a scene and demand she top me up or just move on down the line and see if another dispenser was giving full value for my money?" It probably wasn't going to help my case that I was sporting a Stars jersey to boot. Fortunately several feet down the hall another topped 'em to the rim. Am I asking too much? I don't think so. 🍺

The Lincoln Lagers

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 dues are still \$25 for the year.

The FeBREWary Home-Brew List

Who Brought What?

Many members now have their new Lagers shirts. Do you have yours? Supplies are limited. Be sure you get yours today!



Ames, Josh..... Citrus
Wheat, Sam
Adams, Holiday Stout, Lambic
Cathedral, Bob..... Espresso Sweet Stout, Cider, Barleywine
Faris, Wayne..... Brothers Cup, American Barleywine
Larsen, Mitch..... R.I.S., Winter Warmer, Summer ESB, West Coast Brown
Marcov, Brian..... British Summer Ale
Oenbring, Dave..... Belgian Red, Belgian Wit, Kapuzinger Weissbier
Olsen, Steve..... Celebration, Kilt Peek
Schiltz, Chris..... Apfelwein, Caramel Vanilla Ale, Blonde Ale
Suhr, Shawn..... Lambic
Schwimmer, Terry..... Chocolate Cherry Stout, Wet Hop, Messiah Bold
Theesen, Kim..... Maclay's Mild, Dark Old English
Wood, Kelly..... Lump of Coal Stout, Bad Elf Winter Ale

Also in attendance: Dave Meister, Jim Hust 🍺

**The Modern Monks & Lincoln Lagers
present the
Pilgrimage to Mid Nebraska Brew**

When: Saturday, April 19, 2008

Destination: Grand Island & Kearney

Cost: \$40 per beer pilgrim

Bus holds: 45 beer pilgrims

Departure: 12 o'clock - high noon

Return: 12 o'clock - midnight

Deadline: When all the tickets are sold

Free pints and prizes on the bus.

Beer and food specials at the stops.

**Final details on modernmonks.com,
lincolnlagers.com, and the
next issue of Lincoln Lager Brew News.**





Bob Catheral explains the subtle nuances that is his "Chocolate Imperial Mild."



The brewers wait patiently for the final rankings to be announced.

Empyrean Brewing Co. Beer Quest Beers of the UK - Final Results February 17, 2008

Brewers	Lager Style	Elimin.	Brewers (#)	Public Score
1 Mark Beatty	Irish Red	43	110 (3)	726
2 Mitch Larsen	Summer ESB	31	111 (2)	700
3 Josh Ames	Oatmeal Stout	38	146 (1)	646
4 Roger Stortenbecker	Chocolate Porter	46	106 (5)	636
5 Brian Hoelsing	Scottish 80 Heather Ale	34	104 (6)	613
6 Bob Catheral	Chocolate Imperial Mild	43	38 (10)	587
7 Bryon Belding	Strong Bitter	31	108 (4)	569
8 Jim Anciaus	ESB	38	101 (7)	553
9 Bentrop/Hampton	60 Shilling	47	84 (8)	435
10 Wanye Faris	Oatmeal Stout	37	63 (9)	409
11 McDonald/Dobesh	London Cream Ale	37		
12 Jim Hust	Bitter	36		
13 Billy Sensible	Premium Bitter	34		
14 Ryan Schweitzer	ESB	33		
15 Brian Marcov	ESB	33		
16 Aaron Carnes	Scottish 70	29		
17 Kim Theesen	Northern Nut Brown	28		
18 Nate Bell	Scottish 60-Light	17		
19 Kevin Shinn	Scotch Ale	17		
20 Dan Rudnick	Heather Ale	17		
21 Chris Schiltz	Scottish 80/- Export	16		



Cool shirt, Mitch.



Chris Schiltz decides on his favorites.

Jim Engelbart is ready to announce the winner.



"BEER is technically a vegetarian meal."

Beer Premiere at the Bread & Cup

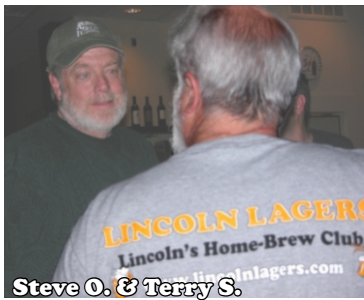
Modern Monks Debut Arctic Storm

The Modern Monks hosted their latest creation, Arctic Storm, at a beer premiere at the Bread & Cup in the Haymarket; a large gathering was in place on Thursday, February 21st. For only \$15 you got two pints of beer as well as incredibly tasty snacks from the restaurant.

From the Modern Monks website: "The beer was supposed to be a strong amber with a certain caramel character to it. We thought the yeast we had on hand would be as great in a darker malt-loaded beer as it is in the golden hoppy Brothers' Cup. We used some darker malts in this, as well as some Demerara sugar to help move it in the caramelly direction. The beer is clocking in someplace around 8.5%, and the samples so far have been quite enjoyable. The beer is smooth and malty with some nice caramel and fruity notes. The strength is well hidden. The overall palate of the beer is quite light, making it feel like a session strength brown ale or something...dangerously drinkable. For more information: www.modernmonks.com."



Arctic Storm is the perfect beer to keep you going through the last blast of winter. Its 8.5% ABV will keep you warm. Don't drink too much, though, because you'll get drunk.



Steve O. & Terry S.



Bob & Matt



Dave O. & Lash



Chris V., Kevin S. & Kim T.

Photos: Jason Davis

Party Pig from Page 1

draft product. Unless you're going to a club function, carting along a keg can be a bit of overkill. To keep the host from looking at us sideways when carrying in a keg, we use a growler for secondary packaging. Growlers work well but it does add one more step to cleaning and handling. Splitting the difference between portability and prep time was my interest in the Party Pig.



The Party Pig Starter Kit

Quoin Industrial (pronounced "coin") from Golden, Colorado, sells a Party Pig starter kit for about \$50. With the starter kit you get one Pig bottle; dispensing valve with gasket and compression ring; tray, and carrying strap; two pressure pouches; activation pump; and bottle filling support. Each Pig holds about 2.25 gallons, so you'll need two Pigs to package a five-gallon batch of home brew. If going for the second Pig, you can order a Party Pig kit for \$40 which does not include the activation pump and filling support. The filling support is a round plastic support that you set the Pig into to hold it in a vertical position while you fill and cap it. I use a small plastic trash can that does the same thing for me. The activation pump is a small rubber squeeze bulb with a one-way check valve that allows you to pump a small amount of air into the Pig through the dispensing valve. The air pressure activates the pressure pouch by breaking a seal inside the pouch and mixing food grade chemicals. The pouch expands creating a continuous pressure between 15 and 20 psi. Pressure pushes the beer out when the dispenser button is pressed.

I have used the activation pump several times with success after some trial and error. Jobbers Canyon uses Party Pigs instead of growlers to sell their beer. I knew they probably were not having someone standing around squeezing the activation pump so I asked them how they activated the pressure pouches. They use CO₂ at about 12 psi, and now I do too.

Carbonation is achieved by the usual methods of adding dried malt extract or corn sugar to the beer. Using a Pig is a straight forward procedure. Siphon the beer into the cleaned and sanitized Pig, add the conditioning sugar, agitate the pressure pouch, insert it into the beer-filled Pig, attach the dispenser valve with the aluminum ring, activate the pressure pouch, bleed off the oxygen in the head space, and let the beer condition to carbonation.

Cleaning and sanitation is quick and easy. Once the Pig is empty I let it set sealed until I am ready to use it again. Then I open it up, clean and sanitize it just before use. I have a BIG heads-up caution for you. DO NOT take the dispenser and compression ring completely off the pig before deflating the pressure pouch. Loosen the compression ring enough that you can use a fine wire to reach in and puncture the pouch releasing the pressure slowly. Without a careful puncture with the dispenser and compression ring in place the pressure pouch is free to come jumping out of the Pig with the enthusiasm of an M-80. What a mess; but that is another story.

The only downside to the Party Pig in my estimation is the \$3.95 cost of the pressure pouch. Another \$8 per batch of beer seems like a lot to me. I could find no information on the shelf life of the pouches. The Quoin Industrial website has considerable information about the Party Pig at www.partypig.com.

"See Me, Feel Me, Touch Me, Beer Me."

They matched how many?

The Taste Bud Challenge

ABSTRACT

In the world of beer, different styles obviously offer many different taste sensations to the tongue: sweet malty to bitter hoppy to tart. The sensations created within a specific style are a bit more subtle. So, could a bunch of homebrewers - a group whose collective palate should be a little bit more sophisticated than say a group of frat boys out on a pub crawl sucking down cheap light American lagers - tell the difference between five beers and match them up again from a different line up?

For this challenging experiment, we followed the guidelines established in *101 Ideas for Homebrew Fun* by Ray Daniels of *Designing Great Beers* fame. A selection of five beers labeled 1 to 5 would be tasted and evaluated. Then a second taste of the same beers would follow, only this time in a different order now labeled A to E. No, you don't get to go back to the initial sampling and try those again... as if that would've helped. This exercise was designed to test the taste buds, have fun, and see if these beers really are less filling and taste great, or at least taste different.

MATERIALS & METHODS

We followed Daniel's lead and tested our tasters with American mass-market lagers. The selected at random barley pops: Pabst Blue Ribbon, Old Milwaukee, Miller High Life, Miller Lite, and Keystone. We prepared the three-ounce glasses behind the scenes and labeled them 1 through 5. Some tasters took notes; others had faith in their palatal memory. We repeated the tasting for round #2 with the same beers, only this time in a different order and marked A to E. One point would be awarded for each beer you correctly matched. Bonus points were to be awarded to those who could identify the beer by name from a list of ten beers, with the five consumed mixed randomly into the list. Thirteen members took part in the sample tasting. My assistant Chris Schiltz and I did not fill out score sheets.

RESULTS

NAME	MATCHES	#	BEERS MATCHED	
Jason D.	A B C D E	3	A. Miller Lite	t
Dave O.	A B C D E	2	D. Keystone	3
Mitch L.	A B C D E	2	B. Pabst Blue Ribbon	2
Kelly W.	A B C D E	2	E. Miller High Life	1
Steve O.	A B C D E	1	C. Old Milwaukee	1
Wayne F.	A B C D E	1	"Can we go back to drinkin' our homebrew now?"	
No Name	A B C D E	1		
Shawn S.*	A B C D E	-		

The Beers: 1E. Miller High Life, 2C. Old Milwaukee, 3A. Miller Lite, 4B. Pabst Blue Ribbon, 5D. Keystone.

The Beer Reference List: The above five plus Budweiser, Bud Light, Heileman's Old Style, Busch Light, and Coors.

CONCLUSIONS

We had 9 of 13 sheets turned in with 7 of the 9 filled out correctly. For whatever reason, six score sheets were either never turned in (imagine that) or got lost in transition some where. Anyway, with the seven sheets of the nine turned in, **Jason D.** correctly matched up three, our top score and winner of the "Taste Bud Challenge." Your guess is as good as mine as to how you would do by just randomly assigning a letter to a number. According to my local stats wizard Anita, she said there is a total of 252 combinations with 5 letters and 5 numbers. Bob Catheral's score sheet simply read: "All taste like water, very similar."

* So, what happen to the other sheet? Our, uh, statistical outlier (Isn't there always a *statistical outlier*?) was **Shawn S.** who, while incorrectly filling out his form, was able to identify 3.5 beers with his hop-tuned palate. The half point came from labeling Old Milwaukee as Milwaukee's Best Light. Hey, we thought the "Milwaukee" part was worth at least a half. He was enjoying this exercise so much that he didn't get to sampling the fifth beer. Shawn admitted to having consumed lots of cheap beer in his day. We dubbed him "King of the Swill."

FUTURE RESEARCH

OK, so now I'm curious as to how a group of frat boys would do with the same conditions. But not curious enough to actually do it.

"They have no taste buds anyway or they wouldn't be drinking that stuff," said Anita.

So, what we'll do next is use some microbrews or homebrew. Style to be determined, maybe pale ales?

Thank you to Chris Schiltz for the assistance in pouring, the club for the funds, and Jim Hust for hosting. 🍺



lincolnlagers.com
Lincoln's Home-Brew Club

Support Your Local Home-Brew Club!

The 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. Comments: molarartist@hotmail.com. 🍺

Russ's Market Beer Tasting Schedule for March

Wednesday, March 5th - Coddington & A
Wednesday, March 12th - 17th & Washington
Wednesday, March 19th - 70th & Van Dorn
Wednesday, March 26th - 33rd & Hwy 2
Thursday, March 27th - 63rd & Havelock

Featuring Goose Island Beer!



312Urban Wheat,
Kilgubbin, Nut Brown
Ale, Oatmeal Stout,
Honker's Ale, India
Pale Ale, Pere Jacques
& Matilda

KIRK'S 1150 Cornhusker
Lincoln, NE 68521
(402) 476-7414
Do-It-Yourself Brew kirk@kirksbrew.com

The Local Beer Calendar

LAGERS' LOGGER

3/6	Thurs	Lagers Monthly Meeting Bread & Cup - Haymarket
3/8	Sat	BockFest Beertopia Omaha
3/14	Fri	St. Pat's Day Weekend Nebr Brew Co. Papillion
3/17	Mon	St. Patrick's Day
Apr	TBA	Lagers Monthly Meeting
4/7	Mon	Beer Quest Tix on Sale Cask Night at Lazlo's 75th Anniversary of the Repeal of Prohibition
4/19	Sat	Lincoln Lagers' Bus Trip
5/18	Sun	Beer Quest - Lazlo's

Lincoln Lagers Brew News
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