

# LINCOLN LAGERS



Lincoln's Home-Brew Club  
Lincoln, Nebraska



Brew News • The Official Newsletter • April 2008

## APRIL MEETING

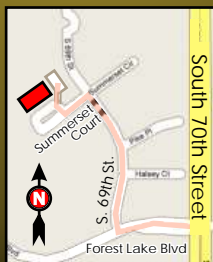
Thursday  
April 3, 2008  
7 p.m.

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!



7:30 pm: Comp starts

## OFFICERS

President:  
Jim Hust

Treasurer:  
Terry Schwimmer

Newsletter:  
Kim Theesen

Website:  
Brian Allison  
Chris Schiltz

"Become a beer activist."

## Support Your Local Brewery

Brewers!

The Brewers Association and the American Homebrewers Association have started a program called "Support Your Local Brewery." This program is designed to send E-action alerts to all the signed up members about beer related legislative affairs in your state. Please take a moment to follow the link below; then click on "E-action alert sign-up." All they ask for is your email address, state, zip, and homebrew club. It takes less than 60 seconds.

<http://www.supportyourlocalbrewery.org/>

I challenge us all to get involved, be informed and protect craft beer.

Thanks,

Zac Triemert, Upstream Brewing Company, Omaha

From the website:

[SupportYourLocalBrewery.org](http://SupportYourLocalBrewery.org)

### HELP US REACH OUR GOAL!



**SIGN UP TODAY**

**Support Your Local Brewery** is a national, grassroots partnership of beer enthusiasts, professional trade associations and brewers dedicated to supporting and protecting the legislative and regulatory interests of small, traditional and independent craft breweries.

Beer Activists are the Minutemen and Minutewomen of the brewing community. Just as the patriots of the revolutionary Minute Man Guard answered a fledgling nation's call to action, Beer Activists support their local brewery at a moment's notice. When you become a beer activist you'll be asked to respond to Beer Activist E-Action Alerts sent to your email inbox. Your help will be needed to contact your legislative representatives when state or federal regulatory initiatives threaten the livelihood of your local brewery. 🍺



In April at a Russ's Market near you!

## Left Hand Brewing Company

Please join us for our April Beer tasting! In the month of April we will feature beer from the Left Hand Brewing Company of Longmont, Colorado. Our tastings will include the following:

**Polestar Pilsner:** A brilliant, refreshing lager: hand-crafted using traditional methods and ingredients (Weyermann Pilsner Malt & Czech Saziz hops). Opens with a zesty crisp edge and finishes with a perfect balance of spicy-sweetness. Great food pairings with spicy foods and seafood.

**Sawtooth Ale:** The smell is sweet with a big whiff of graham crackers. The taste is light and refreshing with a mild malt flavoring

Go to Russ's in April on Page 4



The Editor Rambles

## THE TRUB ZONE

**T**he next club comp is scheduled for the April meeting. Not sure what if any prizes we have lined up for the Scottish & Irish ales. For those interested, we'll be needing some judges. Our brewers want some feedback so let's taste 'em and give 'em your opinions.

**Gruit Ale Update:** Man, is this stuff bitter, or what? Gotta cut back on some of the mugwort or yarrow - or was it the eye of newt? I've heard that cold conditioning will reduce hop bitterness; guess I need to find a fridge for the rest of my Batwing Ale and see if it'll work there.

Still researching the website revision with Chris Schiltz. Keep your browsers ready for that in the near future.

I'm looking forward to the road trip in a few weeks. Check in with David Oenbring and the Modern Monks and let's fill up the bus.

### Top Ten Most Interesting Beer Names or Unspeakable

**Sex Acts:** 10. Pyramid Snow Cap, 9. Big Sky Moose Drool, 8. Elkton Rising Moon, 7. Copper Creak Cream, 6. Lazy Boy Mistletoe Bliss, 5. Left Hand JuJu Ginger, 4. Flying Dog In-Heat Wheat, 3. New Belgium Big Shot, 2. Boule-vard Nut Cracker, and the #1 most interesting beer name or unspeakable sex act: Ridgeway Warm Welcome Nut Brownd. (Actual beer names, really!)

*Don't forget to send me your stories and ideas. We'll take submissions concerning any and all things beer.* 🍺

The Modern Monks & Lincoln Lagers  
present the Mid Nebraska Brew Trip

Saturday, April 19, 2008  
Grand Island & Kearney - Only \$40!  
Departure: 12 o'clock - high noon  
Return: 12 o'clock midnight

There are still seats available and we would like to fill the bus. We have prizes and food and drink specials.

Delicious Modern Monks beer will be served on the bus along with some other limited edition treats. Sneak preview tasting of the next beer from the Monks will be featured!



The March Home-Brew List

## Who Brought What?

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



Ames, Josh.....	Goose Island Matilda, Belgian Style Ale
Catheral, Bob.....	Espresso Sweet Stout, Cider, Barleywine, Blueberry Mead, Mild
F, Doug.....	X-mas IPA
Faris, Wayne.....	American IPA, Scottish 80/- R.I.S., Winter Warmer, Summer ESB, West Coast Brown
Hust, Jim.....	British Ordinary Bitter
Marcov, Brian.....	British Summer Ale
Oenbring, Dave.....	Belgian Red, Belgian Dubbel
Schiltz, Chris.....	Pecan Scottish Ale, Dryhop Honey Wheat Ale, Gruit Mystery
Schwimmer, Terry.....	Oatmeal Stout, Scottish Ale, Schwarzbier, Danish Lager Wethop
Theesen, Kim.....	Mockgoblin Clone (Dark Olde English Ale), Sierra Nevada Celebration

Also in attendance: Mitch Larsen, Steve Olsen, Chris Vejnovich, and Rick Lassek. We welcome new members: Gene Trausch, Zach Fenton, and Jim Gilmore. 🍺

## The Lincoln Lagers

Brian Allison • Josh Ames • Mark Beatty • Gary Bentrup • Bob Catherall • Jason Davis • Wayne Faris • Zach Fenton • Doug F • Jim Gilmore • Dave Hoage • Brian Hoelsing • Jim Hust • Mitch Larsen • Rick Lassek • Brian Marcov • Don McKibben • Dave Meister • Tim Oelerking • Dave Oenbring • Steve Olsen • Pat O'Neil • Terry Schwimmer • Roger Stortenbecker • Shawn Suhr • Kim Theesen • Gene Trausch • 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. We'll fix it. The fee is still only \$25. Give Schwimbo your money.

Hey! Are you partial to mashing?

## There's More Than One Way To Skin A Beer

In a club full of all-grain brewers, I've been brewing with extract and specialty grains for 13 years. I know a couple of other long-time brewers who have also stayed with this style of brewing and may continue to do so forever. The brew day is short, you don't need too much space or equipment and you can make beers that you love. That being said, some of my favorite beers have been all-grain beers made at the various Big Brew and Mini Big Brew sessions with other Lincoln Lagers members. Great beer, great fun, but it still took the whole day. It also took equipment that I don't have (yet). Space isn't a problem for me, but it is for a lot of other brewers.

So, what's an extract brewer who loves all-grain beers - but has time/space/equipment constraints - to do? In one, uh, word: **partial mash brewing**. If you've never heard of this before, it's because partial mash is the middle child of brewing. It has a lot to offer but rarely gets recognized.

I recently went through some old *Brew Your Own* magazines and came across an article by Chris Colby from October 2006. He explains a method of brewing which is a hybrid between extract and all-grain. It takes a little longer than extract but doesn't require too much more equipment. A two or three gallon drink cooler, a large nylon grain bag, and a thermometer with a long probe is

about all you'll have to add to get going. In this limited space I can't provide step-by-step details, but partial mash brewing involves the same science as all-grain. You combine grains with water and convert starch to sugar, just on a smaller scale. Don't sweat it, you're a scientist, do the research.

The basis for your partial mash is four lbs. of grains in a two-gallon cooler (6 lbs. in a three-gallon cooler). You mash at slightly different temperatures depending upon your desired fermentability and you can tweak the wort depending on your grain choices. The rest is the same as extract brewing.

Whether you're in search of better beer or taking another step in your beer journey, relax, don't worry, have a partial-mash homebrew. (Editor's Note: More on this topic coming in May.)

 Terry Schwimer



No, there won't be a quiz.

## Beer Brewery History

**1800s...**Over 1,500 breweries exist across the United States.

**January 19, 1919...**The 18th Amendment is passed banning the sale of alcohol.

**April 7, 1933...**The modification of the Volstead Act allows beer to be sold once again. The modification changed the allowed alcohol percentage of a beverage from 0.05 to 3.2 allowing beer to be served once again. Over 1.5 million barrels of beer was consumed during the first 24-hours after the modification of the Act.

**December 5, 1933...**The Twenty First Amendment is ratified. Only half of the U.S. Breweries survive Prohibition.


**1978...**Only 42 breweries exist in the United States due to consolidation.

**February 1979...**President Jimmy Carter signs a bill that removes the restrictions on home-brewers. This allowed beer to be made in small quantities at home and allowed many of the craft brewers of today to get their start.

**September 1982...**First ever Great American Beer Festival is held in Boulder, Colorado.

**November 1993...**Lincoln Lagers Homebrew Club was conceived.

**April 1996...**World Beer Cup® makes its debut in Vail, Colorado.

**May 2007...**1,389 craft breweries are reported operating in the United States by the Brewers Association. 

From page 1


## Russ's in April

with some sweet honey and floral hops finishing it off. A great session beer that pairs well with chicken, salmon, and bratwurst.

**Haystack Wheat:** An American wheat beer brewed in the German wheat style. A great fusion of wheat, banana and an almost citrus taste, a perfect marriage of those flavors with hints of spice and cloves in the beer. Great food pairings with chicken, fish, and pork.

**Black Jack Porter:** A true porter with chocolate and Munich malts with Magnum and US Goldings hops. Black Jack's initial slight sweetness is followed by roasted malt flavors. A blend of dark chocolate and espresso fills the palate and then yields to an incredibly smooth, surprisingly clean finish. Suggested good pairings: Beef and Bison.

**Milk Stout:** Strong roasted malt and coffee flavors build the foundation of this classic cream stout. The addition of milk sugar mellows the intense roastiness and gives this beer the most incredible creamy mouth feel. Pairs well with grilled meat and game.

See you at a Russ's near you in April! 



"Everyone looks better with beer (even you)."



## 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. Join the Monthly meetings on the first Thursday or Saturday of the month: watch the website. Annual dues are still only \$25. If you would like to be added to the e-mailing list, send an email to [news-subscribe@lincolnlagers.com](mailto:news-subscribe@lincolnlagers.com). Comments to: [molarartist@hotmail.com](mailto:molarartist@hotmail.com). 🍺

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

**KIRK'S**

1150 Cornhusker  
Lincoln, NE 68521  
(402) 476-7414

Do-It-Yourself Brew

[kirk@kirksbrew.com](mailto:kirk@kirksbrew.com)

[WWW.KIRKSBREW.COM](http://WWW.KIRKSBREW.COM)

## April Tasting Schedule for Russ's Market

**Wednesday, April 2nd - Coddington & A**  
**Wednesday, April 9th - 17th & Washington**  
**Wednesday, April 16th - 70th & Van Dorn**  
**Wednesday, April 23rd - 33rd & Hwy 2**  
**Thursday, April 24th - 63rd & Havelock**  
All tastings take place at 6 p.m.  
See related story on page 1.

## The Local Beer Calendar

### LAGERS' LOGGER

- 4/3 Thu Lagers Monthly Meeting
- 4/7 Mon Cask Night at Lazlo's - Come check out Mark Beatty's BQ winner!  
May Beer Quest Tix On Sale
- 4/10 Thu Hops for Harmony - Papillion, Nebraska
- 4/19 Sat Modern Monks & Lincoln Lagers Bus Trip (see Pg. 2)
- 5/? TBA Monthly Meeting
- 5/18 Sun May Beer Quest - Lazlo's

So pour me dark hoppy one.

## Beer Fights Cancer

**R**esearchers are always looking for the magic bullet to kill cancer, and now they may have found it in a surprising place - a glass of beer! (Who knew?) It turns out that hops, which is the bittering component of beer, contains a cancer-fighting compound called xanthohumol.

Xanthohumol turns out to be toxic to several kinds of human cancer, including prostate, ovarian, breast, and colon. Further, it inhibits enzymes that can activate the development of cancer, and also helps detoxify carcinogens. It even seems to slow down tumor growth in the early stages. Scientists are trying to produce hops that contain even more xanthohumol, and the Germans are racing to develop a "health" beer.

But wait - there's more! Other compounds in hops are potent phytoestrogens which may help with post-menopausal hot flashes and also prevent osteoporosis.

Beers that provide the most benefits contain the most hops, and include strong brews such as ale, stout, and porter. In general, the darker the beer, the better. For those who can't stand beer, herbal supplements made from hops contain the highest concentrations of beneficial elements. 🍺



Lincoln Lagers Brew News  
1008 S. 32nd St.  
Lincoln, NE 68510-3230



this newsletter created by  
[kimtheesen.com](http://kimtheesen.com)

"Never trust a skinny beer drinker."