

LINCOLN LAGERS



Lincoln's Home-Brew Club Lincoln, Nebraska



Brew News • The Official Newsletter • May 2008

MAY MEETING

**Saturday, May 3rd
6:30 pm**

BBQ4U

**1501 Center Park Rd.
Suite 100
Lincoln, NE 68512
(402) 464-2152**

Directions:

*Take 10th or 27th Street to
Nebraska Hwy 2. Take Hwy
2 to S. 14th Street and head
south, past Pioneers to
Center Park Road. Head
east to 1501, Suite 100.*

Check out the map on Pg 2.

June Meeting
Thursday, 6/5

bread&cup
{simple food and drink}

L.L. Officers

President:
Jim Hust

Treasurer:
Terry Schwimmer

Newsletter:
Kim Theesen

Website:
*Brian Allison
Chris Schiltz*

"Pick up a kit and brew!"

The Lincoln Lager Challenge

It's time for another home-brew competition! What we're planning to do is this: formulate, brew, and judge a recipe derived from a "standard kit" from Kirk's Brew. With only minor modifications allowed, you should be able to produce the "Best Damn Beer" possible from a versatile kit with the ingredients assembled by Kirk that may produce anything from a 4% mild to a 6+% porter or stout or to wherever your creativity may take you. (Note: As of this writing, the judging will take place in either July or August. A vote will take place at the May meeting.)

The Challenge Criteria:

1) Each brewer will purchase a kit – either extract with steeping grains or all-grain – from Kirk's Brew. The base recipe and contents of this kit is per Kirk's decision, but will remain the same amongst all of the brewers. (Kit ingredients are listed on page 3.)

2) Upon receiving a kit, the brewer must use all ingredients contained within, EXCEPT that the brewer may choose to perform any or all of the following modifications: Remove up to one ounce of hops, remove up to one pound of grains, add up to one ounce of hops, AND/OR add up to one pound of grains. Any other modifications must be in the form of technique only (decoction, warm/cool fermentation temps, aging times, low pitch/high pitch rate, etc). You may only modify the recipe's ingredients using the above criteria!

Go to The Challenge on Page 3



Strong Scotch Ale Wins Best Damn Beer

Allison Wins April Club Comp

Brian Allison's strong Scotch ale won first place in its division - defeating David Oenbring and Kim Theesen, second and third place, respectively - and the Best Damn Beer title for the club's April competition. In the Scottish 80/- division, Steve Olsen took first, Terry Schwimmer got second, and Chris Schiltz was third. Newcomer Jon Lammers won uncontested in Irish red.

Each subdivision winner went head to head for the BDB round. After the five second-round judges were finished, we had a tie with two votes each between the Scottish 80/- and the strong Scotch, plus one vote for the Irish red. For a tie breaker, we brought in the palate of Shawn "King o' the Swill" Suhr. You guessed it; he picks the Irish red, now putting the BDB into a three-way tie. Finally I think we picked the last guy last guy in the house who hadn't judged yet, who cast the blind tasting tie-breaker for the strong Scotch ale.

Thanks again to all who helped with the judging. Special thanks to **Moran's Liquor at 33rd & A** who gave us a discount on the case of micro beers used for prizes. 🍺

"Why is the last pint always the best?"

The Editor Rambles

THE TRUB ZONE

Well, we survived the bus trip. Thanks to Dave Oenbring and all of the Modern Monks who helped put it together. It was fun day of checkin' out the brew in G.I. and Kearney. The food and beer at The Chicken Coup, Thunderhead, and Platte Valley were all quite good. I look forward to visiting these establishments again.

I do have a couple things to consider for future road trips... Not sure what everybody else thought - and maybe it's just me - but I could have been ready to head back about an hour or so earlier than we did. The movie on the bus was a great idea. Too bad we didn't have more than one; *Super Troopers* was fun but probably not worth seeing 2.5 times. Another idea was to find something else to do - perhaps culturally or some kind of entertainment - in addition to just drinking beer. I know, I know, this crowd may not be the museum crowd; I'm just thinking about pacing and breaking up a long day with an additional activity. Oh, yeah, one more thing: ban deviled eggs.

- I think the beer upcoming challenge will be a fun contest and I hope we give everybody who is interested plenty of time to brew. That's why I'm going to vote for the contest to be in August instead of July. I can also see the ranking of the contestants and their brews to be somewhat similar to a Beer Quest style of judging, only here we won't know whose beer it is we're tasting.

- Hope to see all of you at BBQ4U this weekend. Be sure to come hungry. 🍖

The April Home-Brew List

Who Brought What?

Thanks to El Presidente Jim Hust for hosting the April meeting at his clubhouse. As usual, lots of great beers were sampled. Here's the list...

Allison, Brian.....	Helles Bock, ESB
Catheral, Bob.....	Stevens Point Beers, Hazed & Infused, Barleywine
Faris, Wayne.....	Scottish 80/-
Hust, Jim.....	Ordinary Bitter
Lammers, Jon*.....	Irish Red
Marcov, Brian.....	NUK ESB
Nelson, Trey.....	English Ale, Yeungling
Oenbring, Dave.....	Smithwicks
Schiltz, Chris.....	Russian Imperial Stout, Pecan 80/-
Schwimmer, Terry.....	Cherry Porter, Scottish Ale
Suhr, Shawn.....	Schwarzbier
Theesen, Kim.....	Nut Brown Ale, Scottish Ale
Wood, Kelly.....	Santa's Butt Porter, Warm Welcome Nut Brown

*New member. Don't forget to check with Terry the Treasurer concerning your shirt. All new members get one. Supplies are limited! Join today! 🍺



Miss a previous issue of Brew News?
Go to LincolnLagers.com and see what you've been missin', dude.

Slow-Cooked Ribs
Carryout or Catering

100s of Sauces Hand-Picked
from Across the Country

1501 Center Park Rd. Ste. 100
Lincoln, Nebraska 68512
(402) 464-2151

The Lincoln Lagers

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

**You say you paid and you're not on the list?
Give us a call. Rattle our cage. We'll fix it.
The annual fee for all this fun is still only \$25.**

The Challenge - From Page 1

Note: You may add/remove any combination of the grain in the kit, so long as it is one pound or less. Thus, if you remove eight ounces of the wheat malt and eight ounces of chocolate, you have removed 16 ounces and cannot remove any more grains. The same rule applies to adding/removing hops, with limitations up to one ounce. Similarly, you do NOT have to add/remove the MAXIMUM allowable amount. That is to say, you may choose to remove only 1/2 ounce of hops, or only six ounces of grain, or remove no grains at all. The above quantities listed are maximums.

- 3) Your kit will include eight ounces of malto dextrine. You may use it or omit it. It's your choice.
- 4) Additional sugars (fermentable or non) may be added along with any spices or flavorings. There is no restriction on additional sugars, just please be tasteful; this isn't a hooch competition.
- 5) Each brewer will be responsible for selecting and purchasing their own yeast of choice, any style.
- 6) Each brewer will brew and ferment their beer, and submit at least three bottles (≥ 12 oz) of his entry. Each brewer will also bring a list of the substitutions they performed in his recipe. No mystery beers, please!
- 7) This will be a Best Damn Beer competition and will probably consist of 1) one or two rounds of judging (all together or in smaller batches, depending on number of entries) and 2) a head-to-head "Face-Off" or "Thunder Dome" round. ("Thunder Dome: Two go in. One comes out.") The "Face-Off" is why the third bottle of your entry beer is important! Bring plenty! If you win, everybody's going to want to try it!

Also, Kirk indicated that he will probably have the recipe kits ready in early May. The early look at the recipe was revealed at the recent bus trip. So, all of that said, HAPPY BREWING, folks, and enjoy! Thanks, Kirk, for your help on this project. We always appreciate your involvement!

Chris Schiltz

(Add'l input from Kim Theesen & David Oenbring) 🍺

THE 2008 LINCOLN LAGERS CHALLENGE ~ Brew Kits from Kirk's Brew ~

Malt Extract Kit (\$35):

Specialty Grains: 0.5 lb. 40L Crystal Malt, 0.5 lb. Special Roast, 0.5 lb. Chocolate Malt, 0.5 lb. Wheat Malt

Hops: 1.0 oz. Glacier, 1.0 oz. Argentine Cascade, 1.0 oz. Spalt Select

Extract: 6.6 lbs. Briess Golden Light Malt Extract (2 cans liquid), 1.0 lb. Briess Golden Light Dry Malt Extract

Misc. 0.5 lb. Malto Dextrin

All Grain Kit (\$25):

Specialty Grains: 0.5 lb. 40L Crystal Malt, 0.5 lb. Special Roast, 0.5 lb. Chocolate Malt, 0.5 lb. Wheat Malt

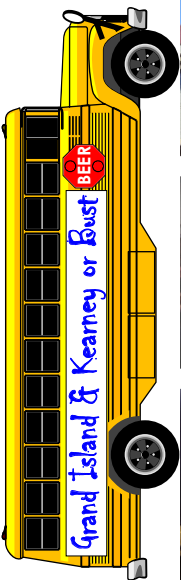
Hops: 1.0 oz. Glacier, 1.0 oz. Argentine Cascade, 1.0 oz. Spalt Select

Grain: 8.0 lbs. Briess 2-Row Pale Brewer's Malt

Misc. 0.5 lb. Malto Dextrin

The yeast is up to the individual brewer. Your choice.

Scenes from the '08 Bus Trip



**"The misconception is you need to learn how to taste. It's more a sense of recognition than a sense of taste."
- Jerald O'Kennard of the Beverage Testing Institute in Chicago on tasting beer.**

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 to: molarartist@hotmail.com. 

KIRK'S
Do-It-Yourself Brew

1150 Cornhusker
Lincoln, NE 68521
(402) 476-7414
kirk@kirksbrew.com

WorldBeer Cup 2008

Congratulations to Omaha's Upstream Brewing Company. The World Beer Cup 2008 - "The most prestigious beer competition in the world" - awarded the Upstream a bronze medal for its *Phat Phlemish Red* in Category 45: Belgian-Style Flanders/Oud Bruin or Oud Red Ale (5 Entries). Plus, in Category 50: Other Belgian-Style Ale (59 Entries), they received a gold for *Upstream Grand Cru*.

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



The Local Beer Calendar

LAGERS' LOGGER

- 5/3 Sat Lagers Monthly Meeting**
- BBQ4U, 6:30 pm
- 5/5 Mon Cask Night at Lazlo's**
- Beers of Spring
- 5/7 Wed Beer Quest Entries Due**
- 5/17 Sat AHA Rally - Broomfield, CO**
- 5/18 Sun May Beer Quest - Lazlo's**
- 6/2 Mon Cask Night at Lazlo's**
- 6/5 Thu Lagers Monthly Meeting**
- Bread & Cup, 7:00 pm



this newsletter created by
kimtheesen.com

"A fine beer may be judged with only one sip, but it's better to be thoroughly sure."