

LINCOLN LAGERS



Lincoln's Home-Brew Club Lincoln, Nebraska



Brew News • The Official Newsletter • June 2008

JUNE MEETING

Thursday
June 5, 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*

Lagers' Dave "Beer Boy" Hoage takes 4th

Hop Mania at May's Beer Quest

Brewers: I just updated our webpage with some new features about about Beer Quest including a brews profile of our recent Beer Quest winner Jim Anciaux. Jim won the public's favor with his tasty IPA on Sunday, May 18th. He took a minute to share some of his background with us. So, check out the interview on our website: <http://www.telesis-inc.com/empyrean/bqprofile.html>.



Jim Anciaux

The registration for the next Beer Quest is full. The theme for the August 24th event is "XperimentAle." Perhaps a better name for this would be "bring on the gruit, saison and pumpkin!" As always, Lazlo's will have a selection of malts and hops to choose from – all other ingredients are up to the brewers. Adjuncts in any form are most welcome: sugars, other cereal grains, vegetables, fruit... you name it. Spices and flavorings are also welcome. Yeasts will be limited to ale and beer strength and conditioning time for our production beer can not exceed 25 days – meaning no lagers or lacto/brett conditioning time and no high gravity/high octane beers – 16° Plato is the top end of gravity we want to see. There will be roughly ten weeks to make the "XperimentAles;" the elimination round begins on August 13th.

Who can make the most exciting and drinkable beer from non-traditional (or *very* traditional in an old-world sense) ingredients? The early list of entrants' include gruit ale, hybrid ale tea, spice/herb/veg beer, white chocolate stout, oak-aged cinnamon porter, cranberry-orange helles bock, Belgian fruit ale, fruit porter, green tea pale ale, blood orange wheat, triticale wit, fruit beer, and chili beer, and several TBDs. You won't want to miss this one!

Jim Engelbart,
Marketing/Production Manager
Telesis Inc. & Empyrean Brewing Co. 🍺

For full results and more photos, go to page 3.



Dave Hoage

Things That Are Difficult to Say When Drunk:

Cinnamon • Indubitably • Innovative • Preliminary • Proliferation

The Editor Babbles 'n Rambles on

THE TRUB ZONE

So, what's new in your brewin' world this month? I'm hoping to get one more brew session in before it gets too freakin' hot. My long time readers will remember my run of bad luck last summer; several batches went south. Dave Meister and others told me they cease brewing until the fall when it starts to cool down and there's less crap in the air to infect your beer.

- My Lincoln Lagers' Challenge beer is now in the bottles. As I mentioned in an earlier mailing, I'm calling it "Lampong Porter." Lampong is a region in Indonesia, one of the major sources of black pepper. I found a recipe in Randy Mosher's *Radical Brewing* book that uses freshly ground black pepper, adding 11 grams at the end of the boil and another 11 into the chilled wort. *Lampong Porter* just sounds more exotic than black pepper porter.

- I recently brewed up a 10-gallon batch of a high gravity stout with Chris Schiltz. We split that into two fives and I poured mine into the Lampong yeast cake. Yeah, it took off. Yeah, it also smells like a shaker of black pepper.

- Ah, the next Beer Quest, lots of strange brews will be fermenting for this event. Me? I'm trying another gruit ale, not sure which herbs I'm going to use but will be using a Newcastle Brown clone recipe as the base and some Scottish Ale yeast, maybe some juniper berries too.

- Hey, I've identified a space in the basement that will hold a beer fridge. I figure I'm a weekend cleaning session away from having a lagering fridge and place to store a keg or two. I don't really mind bottling, but do see the advantages to tapping a keg.

- The photo to the right is another attempt at homebrew documentation. This was the last bottle

(always seems to be the best) of this particular batch of mild ale, brewed last November.

- See you at the Bread & Cup on Thursday. 🍺



The Last 1824 Mild Ale

At twenty years of age, the will reigns; at thirty, the wit; and at forty, the judgement.
- Benjamin Franklin

I'm having a 40th B-day party on June 28th. It will be at a cabin on Old Cheney Road about 1.5 miles east of 84th St on the south side, just past Kenl Inn (10101 E. Old Cheney Rd). We will have a band, food, and get started at 7 p.m. Home-brew will also be provided.

4-Oh! Thanks!
Bob Catherall

The May Home-Brew List

Who Brought What?

Thanks goes out to our host: BBQ4U. Always tasty. Always a bit messy, but that's what eating good BBQ is all about, eh? Here's the beer list for May.

Ames, Josh..... Schwarzbier

Allison, Brian & Janet... Dortmunder Lager

Catherall, Bob..... Extract Pale Ale (with four different dry hops: Columbus, Simcoe, Centennial, Blend)

Davis, Jason..... Sam Adams Lager

Faris, Wayne..... Sorachi IPA, Mikkeller Coffee Imperial Stout

Marcov, Brian..... Jaggery Pale Ale, NUK ESB

Oenbring, Dave..... Modern Monks Schwarzbier

Olsen, Steve..... Smokie IP Rye

Schiltz, Chris..... Caramel Vanilla Cream, Old Rasputin, Summer Honey, Big Sky

Schwimmer, Terry..... Scottish Ale, Wet Hop

Suhr, Shawn..... IPA, Stout, Texas Blonde

Theesen, Kim..... Nut Brown Ale

Trausch, Gene..... IPA, Dk Honey Wheat

Also in attendance: Jim Hust, Jason McLaughlin, Clint 🍺

Studying the experimentally induced intoxicated behavior of ants in 1888, naturalist John Lubbock noticed that the insects that had too much to drink were picked up by nest mates and carried home. Conversely, drunken strangers were summarily tossed in a ditch. 🍺

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 • Steve Olsen • 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.

And you can still get a shirt ...if you hurry.

Things That Are Very Difficult to Say When Drunk:

British Constitution • Loquacious • Transubstantiate • Passive-aggressive disorder • Specificity

72 Craft Breweries from 18 States!

Portland in July: The Oregon Brewers Festival

In 1933 the 21st Amendment to the United States Constitution repealed the 18th Amendment, which had mandated nationwide Prohibition. Since the Oregon Brewers Festival turns 21 this year, the event finds it fitting to celebrate the ratification of the 21st Amendment during its four-day course. One of the nation's longest-running and best-loved craft beer festivals will take place July 24 through July 27 at Tom McCall Waterfront Park in downtown Portland. Hours will be Noon to 9 p.m. Thursday through Saturday, and Noon to 7 p.m. on Sunday.

Seventy-two craft breweries from 18 different states will each send one product to serve at the event, hailed by many industry experts and beer fans alike as the premier craft beer festival in the nation. A 73rd beer, Collaborator, is a joint project between members of the Oregon Brew Crew home-brewing club and Widmer Brothers Brewing Co. More than 60,000 beer connoisseurs annually travel from around the world to sample the vast number of beer styles, which highlight the influences that different regions have on the brewing process.

Joining the breweries are industry exhibits by hop growers, homebrewers, breweriana collectors, and national beer writers. Four days of live music showcases the best high-energy talent the Northwest

has to offer. Food booths sell meals and alternative beverages, while the Crater Lake Soda Garden provides handcrafted sodas free of charge to minors and designated drivers.

Minors are allowed into the event when accompanied by a parent.

Admission to the festival grounds is free; however, a 2008 souvenir mug costing \$5 is required for consuming beer. The mug is good for all four days, and mugs from previous years will not be filled.

All beer is purchased with tokens, which cost \$1 apiece. Patrons pay four tokens for a full mug of beer, or one token for a taste. Sales of mugs and tokens cease ½-hour each evening prior to the close of the event.

Alternative modes of transportation are encouraged, with free bicycle parking available each day. The main entrance is at SW Oak Street and Naito Parkway and is located one block from the MAX Light Rail line.

The popular Oregon Brewers Festival comes of age, celebrating the 21st amendment in honor of its 21st birthday

The Oregon Brewers Festival takes place during Oregon Craft Beer Month, a celebration of craft beer by Oregon's specialty breweries. A variety of special events will take place at craft breweries throughout the state, culminating with the Oregon Brewers Festival.

The Oregon Brewers Festival was founded in 1988 as an opportunity to expose the public to microbrews at a time when the craft brewing industry was just getting off the ground. Today, that industry has succeeded, especially in Oregon, and particularly in the city of Portland. There are currently 89 craft brewing facilities in Oregon, and 32 breweries operating within the Portland city limits more than any other city in the world. The Portland metropolitan area boasts 40 breweries, making it the largest craft brewing market in the United States.

For more information about the Oregon Brewers Festival, visit www.oregonbrewfest.com or call 503-778-5917. 🍺



Classic Beer Ad of the Month



Things That Are Downright IMPOSSIBLE to Say When Drunk: Thanks, but I don't want to have sex.

• Nope, no more booze for me. • Sorry, but you're not really my type.



"It's called 'Smokie IPA' cause we used smoked grain. No, we didn't SMOKE the hops. What're you guys smokin'?"



"Pssst. Hey buddy...Wanna buy some smoked hops?"



**"Seriously!? There's a hop shortage?!"
"Well, there probably is NOW!"**

Empyrean Brewing Co. IPA Beer Quest Final Results • May 18, 2008

Brewers	Style/Sub-style	BJCP	Brewers (#)	Public Score
1 Jim Ancieux	Rye IPA	32	138 (1)	699
2 Bryon Belding	IPA	42	137 (2)	666
3 J. Hammonds/B. Rittenour	IPA	38	114 (6)	659
4 Dave Hoage	IPA	37	122 (4)	600
5 Mark Beatty	AIPA	37	70 (9)	579
6 Jason Keel	AIPA	40	127 (3)	556
7 Curtis Schnase	IPA	39	100 (8)	522
8 Ryan Schweitzer	IPA	36	59 (10)	507
9 Terry Schwimmer/Steve Olsen	Smokie IPA Rye	44	112 (7)	444
10 Brendan McGinn	IPA	35	121 (5)	376
11 Bob Catheral	IPA	30*		
12 James Dobesh/Pete McDonald	90 Minute IPA	27		
13 Aaron Carnes	IPA	26		
14 Brian Hoelsing	IPA	26		
15 Chris Schiltz	EIPA	26		
16 Fred Seckman	International IPA	26		
17 Billy Defrain	IPA	25		
18 Brian Marcov	EIPA	24		
19 Josh Ames	EIPA	23		
20 Wayne Faris	AIPA	21		
21 Dan Rudnick	IPA	0		
22 Mitch Larsen				

*Misplaced keg was judged after the elimination round 🍺



"Well, our IPA Beer Quest used up ALL the hops. Next one will be all malt."

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

Best comment on a score sheet:
**"I love these guys' beer.
I want to have their babies."**

More Things That Are Downright IMPOSSIBLE to Say When Drunk: Good evening officer, isn't it lovely out tonight?

• Oh, I just couldn't. No one wants to hear me sing. • You're right; I can't jump over that table.

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

T-Shirt of the Month



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

The Mostly Local Beer Calendar

LAGERS' LOGGER

6/5	Thurs	Lagers Monthly Meeting - Bread & Cup, 7:00 pm
6/14	Sat	Rocky Mountain BrewFest
6/18	Wed	OmaHOPs Monthly Meeting
6/27-29	Fri-Sun	Omaha Arts Festival
7/7	Mon	Beer Quest Tickets on Sale
7/10	Thurs	Lagers Monthly Meeting - Madsen's Bowling Alley
7/18-19	Fri-Sat	RiverFest 2008 - Bellevue, NE
7/24-27	Thu-Sun	Oregon Brew Fest - Portland
8/16	Sat	Lincoln Lagers Annual Picnic - Hosted by Steve Olsen
8/13	Wed	Beer Quest Entries Due
8/24	Sun	Beer Quest: Xperiment-ALE

Coming in September:
The Lincoln Lagers Challenge



this newsletter created by
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