

LINCOLN LAGERS



Lincoln's Home-Brew Club
Lincoln, Nebraska



Brew News • The Official Newsletter • July 2008

JULY MEETING

**Thursday, July 10
7 p.m. - 10 p.m.
Madsen's Bowling
& Billiards
4700 Dudley Street
467-3249**

The club makes a return to E.J.'s Lounge. Who's up for bowling? Pool? Mark your calendars now for Thursday, July 10th.

Directions: Madsen's is two blocks south of 48th and Holdrege, on the west side.

OFFICERS

President:

Jim Hust

Treasurer:

Terry Schwimmer

Newsletter:

Kim Theesen

Website:

*Brian Allison
Chris Schiltz*

Omaha Summer Arts Festival

Big Storm Slows Down Festival

Omaha (June 27) - No better way to kick off a weekend festival in Nebraska! While the storm forced Friday night to be canceled right after opening, cleanup ensued and the Omaha Summer Arts festival resumed on Saturday morning. Fortunately no one was hurt and all brewery equipment made it out more or less unscathed. We did, however, lose about 40 gallons of beer.

Note: Always remember to untap the kegs when a storm moves in; there is always the potential that Mother Nature will open the taps and drink heavily while you are taking shelter. An extra big thanks to everyone who helped clean up Friday and put it back together on Saturday! 🍺

Jim Engelbart

Empyrean Brewing Co.



You can't keep good brewers down - picking up the festival colors - shades of Iwo Jima. From left: Brendan McGinn (Empyrean), Dave Oenbring (Modern Monks), Jim Engelbart (Empyrean), Zac Triemert (Upstream), Dean Dobmeyer (Nebraska Brewing) and Steve Olsen (Lincoln Lagers).

One More Year... One More Beer!

Nebraska State Fair Needs Judges

The end of an era is rapidly approaching: that is, the Nebraska State Fair's tenure in Lincoln. Or more specifically, the judging of the beer at the state fair will no longer be just across town. If all goes to some master plan, the 107-year-old event and all of its contests will be moving down the road to Grand Island. Last April, the state's governor, Dave Heineman, signed legislation to move it there by 2010. An opposing group - Fair Vote Nebraska - has filed a petition to let people vote in November on whether to move the State Fair to Grand Island or keep it in our capital city. Guess we'll find out for sure later this fall.

In the mean time, I received an email from Frank, the superintendent of the state fair beer competition. He asked me to remind all of the Lincoln Lagers to contact him if they would like to help with the beer judging. The event takes place on Saturday, August 16, 2008. (That's also the same day as the club's



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"The hard part about being a bartender is figuring out who is drunk and who is just stupid."

The Editor Rambles

THE TRUB ZONE

I've had this idea of doing some "charts and graphs" issues for the *Brew News*. Many of you already have what you need in the backs of several of your brew books. However, there may be a few who could benefit from a few conversion charts, such as Celsius to Fahrenheit, gallons to liters, grams to ounces. Has anybody else gone totally metric in your brewing calculations? Does converting sixteenths of pounds on a decimal scale to grams drive anybody else nuts? How about tenths of gallons to quarts? Yikes.

The first time I really took note of the easiness of the metric system was figuring out how many bottles to get together for a five-gallon batch. Let's see, we have eight ounces per cup, 32 ounces per quart with four quarts per gallon, times five to get a total of 640 ounces. Now, I've got some 12 ounce bottles, some 16s, some 22s. Arggh. If I go metric, 19 liters = 19,000 milliliters or 38 500-milli-liter bottles. Done. Best conversion site:

worldwidemetric.com/metcal.htm

• A couple of weeks ago, the *Omaha World Herald* ran an article on beverage temperatures (June 25, 2008). In addition to beer – the first beverage of the article – wine, coffee, tea, milk, soda, and water were also included. As many of you will agree, most beer in public drinking establishments is served way too cold.

The very next day, we gathered at local establishment that happens to have a good selection of beer along with the usual domestic stuff. Anyway, I ordered a Beck's Dark. First thing I noticed was the waitress not bringing me a glass. So, I went up to the bar and asked for one. Of course the lady behind the bar looked at me like my head was on fire when I asked her if she had any non chilled glasses. And then to top it off, the Beck's was a bit skunked. Thank you green glass. Does anybody else go through these trials and tribulations when just trying to enjoy a good brew in a bar?

• Bob Catherall's 40th birthday party was loads of fun. Several Lagers made the trip past the edge of town to celebrate. Thanks again for inviting us. Everybody seemed to be having a great time. Here's to 40 more, Bob!

• For the first time since joining the club I'll be missing a meeting. I'll be in Phoenix for a computer graphics conference. Then, later in July, we're going to Portland for the **Oregon Brewers Festival!** So, I'll be seeing most of you in August, either at the State Fair judging or at Steve's for the summer picnic. 🍺

The June Home-Brew List

Who Brought What?

Thanks goes out to Kevin and Karen at the **Bread & Cup**. The food (and beverages) there are excellent. We need to get back here more often. Plus they had Modern Monk's Schwarzbier on tap. Yum.

Ames, Josh.....	Traditional English Mild
Beatty, Mark.....	Classic American Pilsner, Schwarzbier, Old Faithful Ale
Catherall, Bob.....	Blend of pale ale and IPA
Davis, Jason.....	Hebrew RIPA
Faris, Wayne.....	Stone 777 Vertical Epic, English Barleywine
Lammers, Jon.....	Pauwel Kwak (Belgian Strong Ale)
McLaughlin, Jason.....	Flemish Primitive Wild Ale, 2002 Chimay Red
Schwimmer, Terry.....	Scottish Ale, Wet Hop
Suhr, Shawn.....	APA
Theesen, Kim.....	Gruit Ale, Scottish Ale
Vejnovich, Chris.....	Bourbon RIS



Also in attendance: Rick Lassek. Not on this list? If you were there and didn't sign the sheet, well, then that's why you're not *here*. Look for David O. with the list for July. 🍺

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.

Q: Do you know why lite beer goes through your system so fast?
A: Because it doesn't have to stop to change color.

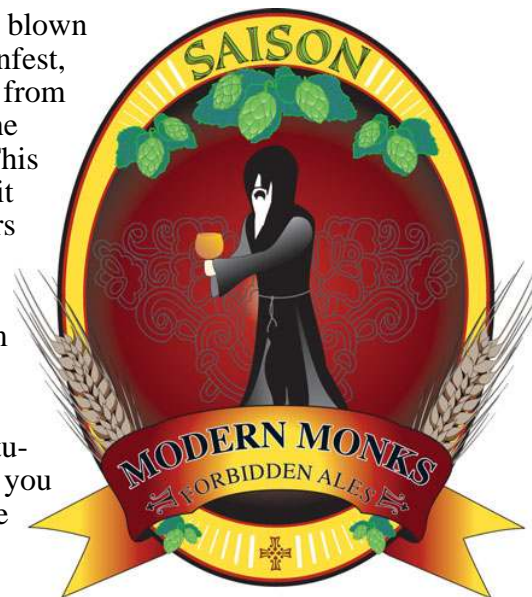
The Modern Monks to feature their Saison

Crescent Moon's Summer Beer Festival

More beery goodness in Omaha, hopefully this time it won't get blown away. The Monks will have a keg of our Saison pouring at Sunfest, the Crescent Moon's summer beer festival. Here is the skinny from the Moon: Coming next weekend on Saturday, July 12th, 3-8 p.m. is the **Crescent Moon/Beertopia Summer Beerfest** at 578 Farnam Street. This time it will be bigger and better than last year's event. We are moving it outdoors and boasting 20 breweries with upwards of 100 different beers – and not just seasonals.

Tickets went on sale on May 23rd for \$22. Tickets purchased the day of the festival will be \$27. Your ticket gets you a tasting glass, program and unlimited samples from 3-8 p.m. Plus there will be food available for purchase from our outdoor grill station.

WE WILL ONLY SELL 500 TICKETS!! If you were one of the unfortunate ones that did not get a ticket to the "Extreme Beer Fest," I'm sure you know that you should not procrastinate on getting your tickets this time around. It would be sad to get shut out twice in a row. Call 402-905-2603 for more information. 🍺



More "Read it on the Internet" Beer Facts!

Before thermometers were invented, brewers would dip a thumb or finger into the mix to find the right temperature for adding yeast. Too cold, and the yeast wouldn't grow. Too hot, and the yeast would die. This thumb in the beer is where we get the phrase "rule of thumb."



- In English pubs, ale is ordered by pints and quarts. So in old England, when customers got unruly, the bartender would yell at them to mind their own pints and quarts and settle down. It's where we get the phrase "mind your P's and Q's."

- Dark beer offers some of the same heart-healthy benefits as chocolate and red wine, according to a study presented at the 2003 American Heart Association annual meeting. The beneficial effect comes from flavonoids in the beer. Flavonoids are anti-oxidant compounds that provide the dark color in many fruits and vegetables. Flavonoids also work to prevent the oxidation of cholesterol, which plays a role in causing atherosclerosis known as hardening of the arteries. They also help arteries to dilate, which improves blood flow and blood pressure. So, another quart of porter for me, thanks. 🍺



Russ's Market Beer Tasting Schedule for July

Wednesday, July 9th - 17th & Washington
Wednesday, July 16th - 70th & Van Dorn
Wednesday, July 23rd - 33rd & Hwy 2
Thursday, July 24th - 63rd & Havelock
All tastings begin at 6:00 p.m.

This Month's Feature: Crown Imports



Corona Light
Corona Extra
Pacifico
Modelo Especial
Negra Modelo



State Fair (from page 1)

annual picnic.) Frank needs to register people with the fair office well before the event, even to judge or steward. You should plan to be there by 8:30 a.m. to start the judging at 9:00 a.m. How long it takes depends on the number of entries and the number of people helping. So, if you want to volunteer, send your name, mailing address, phone, and email address to Frank at fse@tconl.com. If you have questions, you can also call him at Fermenter's Supply in Omaha at (402) 593-9171. 🍺

"There are 19 different versions of Guinness."

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

MADSEN'S BOWLING & BILLIARDS



EJ's Lounge
4700 Dudley St
Lincoln, NE 68503
(402) 467-3249
2 Blocks South
of 48th & Holdrege

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

The Mostly Local Beer Calendar **LAGERS' LOGGER**

7/7	Mon	Beer Quest Tickets on Sale
7/10	Thu	Lagers Monthly Meeting - Madsen's Bowling Alley
7/12	Sat	SummerFest - Omaha (Pg. 3)
7/18-19	Fri-Sat	RiverFest 2008 - Bellevue, NE
7/24-27	Th-Sun	Oregon Brew Fest - Portland
8/16	Sat	Nebr State Fair Beer Judging
8/16	Sat	Lincoln Lagers Annual Picnic - Hosted by Steve & Kay Olsen
8/13	Wed	Beer Quest Entries Due
8/24	Sun	Beer Quest: Xperiment-ALE
8/31	Sun	Festival of Iowa Beers - Amana

**Coming in September:
The Lincoln Lagers Challenge**



lincolnlagers.com
Lincoln's Home-Brew Club

this newsletter created by
kimtheesen.com

"In Fairbanks, Alaska, it's illegal to give beer to a moose."