

LINCOLN LAGERS



Lincoln's Home-Brew Club
Lincoln, Nebraska



Brew News • The Official Newsletter • August 2008

AUGUST PICNIC!

Saturday,
August 16th
5 p.m. - Midnight
Steve & Kay Olsen
5000 S. 176th
782-2231

Directions: If you're coming from the north, ya might want to take O Street / Hwy 34 east to 148th, turn south and then head to Pioneers Blvd. Once on Pioneers, head east to 176th. Turn right (south). Their house is on the east side of the road. If you hit Old Cheney, ya done went too far.

OFFICERS

President:
Jim Hust

Treasurer:
*Terry
Schwimmer*

Newsletter:
Kim Theesen

Website:
*Brian Allison
Chris Schiltz*

Hosts: Steve & Kay Olsen

The 2008 Lincoln Lagers Picnic

It looks like we are in for a fun picnic at our house on Saturday, August 16. Now that Frank has also scheduled the state fair judging on that same day, I find that many of us will have to pace ourselves for this event. And the older you get the harder it is to do just that without a little afternoon nap; so for that reason we will attempt to place some time coordinates on this activity and hold to it.

Place: Steve & Kay Olsen's house, 5000 South 176th, Walton, NE. East of Lincoln between Pioneers Blvd. and Old Cheney Rd. on 176th Street.

Time: Start at 5 p.m. Eat at 6:30 p.m. and end around midnight.

Bring: A **side dish** of some sort. Club will provide the hotdogs and hamburgers along with buns. The club will also provide condiments like mustard, catsup, plates, forks, spoons, napkins, cups, however, feel free to bring relish, onions, pickles, or special sauces to share. **Chairs** to sit outside and a little **bug spray** just in case it is buggy (and it will be). Any **beer or liquid refreshments** you want to drink and/or share with the attendees. Kegs are welcome, and we will attempt to tap and or keep cold for you as needed. Feel free to call me at 782-2231 with any special needs prior to the event.

In the past we have asked for people to **RSVP** so the club is not out a lot of money for food it has purchased. Looks like it will be too late for this to work this time, but we will purchase a large enough amount of burger and dogs with hopes that members can purchase leftovers from the club so our treasury won't have to eat the losses. Feel free to bring friends and possible future club members with you to the event.

We plan on events like **Polish horseshoes** and **Frisbee golf**, with maybe even a prize or two for the winners. In the past we've had a **mead competition** during this event in the past for our Lady Lagers to judge. I have no idea if that will happen again (Terry always wins anyway), but bring a couple bottles if you have them and maybe we can get a competition together. It is always fun to get those girls hammered a little anyway and that mead seems to do the trick.

We have a lot of space so bring your pet if you like, but remember we also have a dog and six ducks that you will be come acquainted with in one way or another. Let's hope for good weather since we have a ton of parking unless it's wet, then you may need a 4X4 to get out.

See you on the 16th!

Steve & Kay Olsen 🍷



"It's BEER. Hooray beer!"
- Slogan for Red Stripe - Jamaican Lager.

The Editor Rambles on about the OBF in Portland

THE TRUB ZONE

Wow! Not sure where to start. Last Friday, the 1st of August, we got back from our vacation to Washington and the Oregon Brewers Festival (OBF) in Portland. I'm still trying to get focused again at the day job, and still dreaming about sampling tasty beer in the great Northwest! I'll give you a brief sample of what went on during our visit.

Anita and I, plus my best friend Roger from high school (we used to drink Bud back in the old days) along with his wife Frankie, spent the better part of Friday, July 25, at the OBF. We got to the party at about 1:30 in the afternoon, still in time for short lines. Yes! And, even with the wrong cell number, we somehow managed to find our long, lost pal Bruce (another transplant from Nebraska) and his wife



A. Jackson

Nora in the constantly growing crowd. The best ticket deal was the \$50 couple's package: the program with the beer specs, ball-point pen, two sampling glasses, and 37 wooden-nickel tokens. (I don't know why it was 37. You tell me.) One token got you a four-ounce swig and four of 'em filled the 14-ounce souvenir mug. Not sure what the program costs; the mugs were \$5 each. Tokens were a buck a piece when purchased individually. So, with 73 brews from 18 different states waiting, we set off for the trailers full of kegs and the volunteers waiting to pour 'em.

So, where does one begin this fermentable odyssey? Well, I started by looking at the program – going for the dark brews first – then trying to figure out where they were being poured and working my way from there. There were only two stouts and one porter – bummer. For you hop-

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The July Home-Brew List

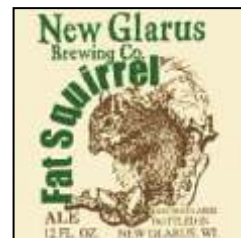
Who Brought What?

Mean while, back to Madsen's Bowling and EJ's Lounge, the Lagers discussed the BJCP exam process and Brian Markov reported that he sent the syllabus and lesson plan, so we should receive our "doping" kit soon. Each person taking the classes will be expected to contribute to the expense of the tasting beers. Likely it would be \$5 or \$10 per session depending on style.

Steve O. will be the coordinator for the Okto Beerfest volunteers. Jason said he would check on the ice cream for the floats. Chris Evans donated leftover cups from his wedding for the event.

Also discussed was the live brewing demo at the Nebraska State Fair. Bob Catherall expressed interest in brewing as did Shawn Suhr.

- Dave O.



Ames, Josh American Pale Ale
 Brannen, Cory Brassier des Rocs
 Davis, Jason Puppy Shark Stout (2.0)
 Evans, Chris Michelob Honey Lager, New Glarus Fat Squirrel, Dogfishhead Indian Brown
 Fenton, Zack "You Tell Me" Ale
 Gilmore, Jim American Lager
 McLaughlin, Jason Alt, Upstream Oak Aged IPA
 Oenbring, Dave Dubbel, Lambic, Rye
 Shiffermiller, Nick Agave Wheat
 Suhr, Shawn German Pale
 Trausch, Gene Phat Tire, ??? Pilsner
 Also in attendance: Wayne Faris, Brian Marcov, Don McGibben, Steve Olsen, and Sloane Peterson. Next meeting is Saturday, September 20, at Jim Hust's clubhouse. Don't forget your challenge beers! 🍺

Current Members of The Lincoln Lagers

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

What?! You're still not on the list? What are ya waitin' for? 2009? We got lots of brew time left! For only \$25 you get to hang out with us! A screamin' deal, eh? Schwimbo! Any shirts left?

"Whoever serves beer or wine watered down, he himself deserves in them to drown."
 - Medieval plea for pure libations.

TRUB ZONE (From Page 2)

heads, however, the IPAs and pale ales were numerous. I tried to take a few notes but, man, that was a challenge. It was all I could do to make a mark in my book for some of the ones I did taste.

The only minor criticism I might offer would be to list the style of brew along with its name on the big signs above the pouring stations. They displayed a colorful brewery logo and name along with the featured beer, but not all listed their respective style. Take for example Idaho's Laughing Dog Brewery and its Rocket Dog; it's a rye IPA (with 67 IBUs). And the local Widmer Bros. had a brew called Full Nelson – an American Hefeweizen. Hey, as a home-brewer (and beer geek) who's trying to look for favorite styles, my leg work might have been less with different sign info. I'm just trying to minimize my time in the line so the other guy can fill up his glass. And, yes, just to be fair, I did try some hoppy ones and some Belgians. My faves? I enjoyed Michigan's Bell's Porter and Washington's Iron Horse Brewery's Quilter's Irish

Death. Yum. So many beers. So little time.

Fortunately, we did remember to pace ourselves, took breaks for root beer, and ate lots of the yummy food. Local restaurants featured German, Greek, East African, and fish 'n chips, just to name a few. In addition to the food, there was a stage with live music. Plus, there were several vendors with beer related items: tankards, steins, blown glass, temporary tattoos, and fine cigars. One more thing, one of the local home-brew clubs had a spiffy looking sculpture brewing up a demo beer. (Check out the photos below!)

This little slice of festival heaven seemed to have it all. With great company, tasty brews, and – almost forgot to mention – the weather was in the high 70s and low 80s... and no Nebraska humidity. I can't wait to plan the next visit to the next festival. Here's hopin' that all you home-brewers get a chance to attend a beerfest soon, be it here in Lincoln or in a "beervana" far away. Beer *did* taste better there! 🍺



The Home-brew Demo: Check out the polished shine on those three kegs! Nice.



Me again – with a barrel.



No leftovers of these.



Outside view of one of the two tents.

"Beer needs baseball, and baseball needs beer - it has always been thus."

- Peter Richmond.

Welcome to Beervana. Beer just tastes better here.

The 21st Annual Oregon Brewers Festival

America's economy may be in a downturn, but the effects didn't show at the 21st annual Oregon Brewers Festival (OBF). The nation's largest outdoor craft beer festival witnessed record attendance with 70,000 people, a 15 percent increase over last year's all time high. Beer sales followed suit, also showing a 15 percent increase. The four-day event concluded on July 27th at Tom McCall Waterfront Park.



"We weren't sure what to expect for attendance and sales given the economic situation, but we were prepared to take a hit," explained festival director and founder Art Larrance. "Instead, rising gas prices seemed to have

helped us. People are staying home this summer, and many chose to partake of our city's mass transit and explore festivals taking place in their own backyard."

Larrance added that perfect beer drinking weather in the 70s and low 80s also played a large role in the increase. Despite rising keg costs, the OBF chose to stay the course with its pricing, offering a four-ounce taste for \$1 or 14-ounces for \$4.

"The OBF served 73 different craft beers from 18 states across the country."

The event kicked off on July 24th with a one-mile parade by brewers and beer lovers on the city's sidewalks, led by Portland Mayor Tom Potter and accompanied by a small marching band. Upon arrival at the venue, Mayor Potter swung a wooden mallet to drive the brass tap into the official first keg of the festival, presented by Widmer Brothers Brewing Co.

The OBF served 73 different craft beers from 18 states across the country. The top selling product for the third year running was Cascade Brewing's Razberry Wheat out of Southwest Portland. Another light, refreshing fruit beer to sell out early was Hell or High Watermelon by San Francisco's 21st Amendment Brewery. Portland's Widmer Brothers Brewing sold a

large quantity of its Full Nelson, an Imperial IPA brewed specifically for the OBF.

Beer lovers came from every state in the nation, and many countries around the world, to join in the celebration. The festival generated an economic impact of more than \$1.5 million for the state.

Minors and designated drivers received access to the Crater Lake Rootbeer Garden, which served up complimentary cups of handcrafted rootbeer. Staff from the



Wallowa Valley Together Project provided education on the potential dangers, risks, and unhealthy

community norms associated with underage drinking; they were joined by high-school students of Teens Against Drugs & Alcohol, who promoted their "None before 21" campaign.

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, where 60 brewing companies operate 90 brewing facilities. There are 30 breweries



Tables with room to eat and drink.

operating within the Portland city limits, more than any other city in the world; the Portland metro area boasts 38 breweries, more than any other metro area in the world. In fact, the Portland metro area is the largest craft brewing market in the United States, even though Portland ranks 23rd in population for metro areas in the nation.

The Oregon Brewers Festival always takes place the last full weekend in July. The 2009 dates are July 23rd through 26th. For more information (and the source of this article), visit www.oregonbrewfest.com. 🍺

"Whoever called it near beer was a poor judge of distance."
- Prohibition saying.

Sept. 25-28, 2008: "Official Celebration of Omaha!"

River City Round Up: Home-brew Competition

The River City Round Up Fair & Festival home-brew competition will be held on September 13. This will be a great opportunity to judge some really good beers prior to the BJCP Exam in October. We have had quite a few NHC medalists enter beers in this competition over the last five years (Steve Fletty, Curt Stock, Rob Beck, Steve Piatz, Ed Vandegrift, Dave Oenbring, etc.). Any and all help is welcome.

We usually have 125-150 entries that we need to hammer out in four to five hours, so we need many qualified palates. Thanks in advance for your help.

Here's the posting I put on Nebraska Brewers Blog <http://www.nebraskabeer.blogspot.com/>:

Show your stuff, Nebraska Brewers! Reserve a few bottles of your finest for this year's RCR Fair & Festival, to be held on Saturday, September 13, 2008,

Entries close on Saturday, September 6, and can be dropped off at the Upstream, 17070 Wright Plaza, Omaha, between 9 a.m. and noon on this date. Shipped entries will be accepted between August 25 and September 5.



Complete information about this BJCP-sanctioned competition can be found at: http://www.rivercityroundup.org/index.php?option=com_content&view=article&id=120&Itemid=325

Or go to the Competition Schedule link at http://www.bjcp.org/apps/comp_schedule/competition_schedule.php

Entry fee is \$5 for each of the first three entries; \$4 for each entry after that. Two 12-ounce bottles are required. See you in September!

- John Fahrer 🍺

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

Russ's Market Beer Tasting Schedule for Aug.

Wednesday, August 13 - 17th & Washington

Wednesday, August 20 - 70th & Van Dorn

Wednesday, August 17 - 33rd & Hwy 2

Thursday, August 28 - 63rd & Havelock

All tastings begin at 6:00 p.m.

This Month's Feature: Odell's Beers



Easy Street - Am. Wheat
Levity Ale - Amber
90 Schilling
Cutthroat - Porter
Odell's India Pale Ale

State Fair Needs Palates

Beer Enthusiasts,

Frank Sobetski, the proprietor of Fermenter's Supply in Omaha, is once again managing the Beer Judging for the Nebraska State Fair on August 16, 2008.

If you are interested in getting some experience in judging beers in the BJCP format, then this is a great opportunity for you. And you do *not* need to be certified by the BJCP to do this. Many of us did it last year and it was a lot of fun.

Frank needs judges and stewards, so if you or anyone you know is interested, please contact Frank at fse@tconl.com or call (402) 593-9942

- Brian Allison 🍺



MADSEN'S BOWLING & BILLIARDS



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

"Brewers enjoy working to make beer as much as drinking beer instead of working."

- Harold Rudolph.

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.

lincolnlagers.com

Lincoln's Home-Brew Club

THE '08 CHALLENGE

Saturday,
September 20th!
Final Details in
the September
Brew News!

LINCOLN LAGERS



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

| | | |
|---------|-------|---|
| 8/13 | Wed | Lazlo's Beer Quest Entries Due |
| 8/16 | Sat | Nebr State Fair Beer Judging |
| 8/16 | Sat | Lincoln Lagers Annual Picnic - Hosted by Steve & Kay Olsen |
| 8/24 | Sun | Beer Quest: Xperiment-ALE |
| 8/31 | Sun | Festival of Iowa Beers - Amana |
| 9/13 | Sat | River City Round Up - Omaha |
| 9/20 | Sat | Lincoln Lagers Meeting and Challenge Competition |
| 10/9 | Thu | OktoberFest - Stroke Benefit |
| 10/9-12 | Th-Su | Great American Beer Festival Denver, Colorado |

**Coming in OctoBEER:
Lincoln's OktoBEER Fest**

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



Inside: The Oregon Brewers Festival

this newsletter created by
kimtheesen.com