

# LINCOLN LAGERS



Lincoln's Home-Brew Club  
Lincoln, Nebraska



Brew News • The Official Newsletter • September 2008

## SEPT MEETING

**Saturday,  
SeptemBEER 20, '08  
Host: Jim Hust**

**6934 Summerset Ct.**

**4:00 pm: Beer Check In**

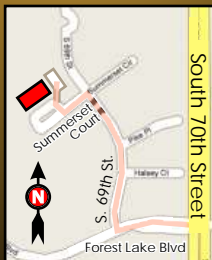
**5:00 pm: Competition**

**6:30 pm: BBQ-Pot Luck**

Head south on 70th Street, past  
Pioneers. Turn west on Forest  
Lake, then north on 69th to  
Summerset. Turn left to the club-  
house. Park in the parking  
envelopes. Outdoor (heated) pool  
is still open.

Anyone,  
including  
the kids, is  
welcome to  
swim. No  
wet swim  
suits are  
allowed in  
the club-  
house!

Dressing rooms available. The  
club's got the BBQ. Please bring a  
side dish. See ya on Saturday!



## L.L. Officers

**President:**  
*Jim Hust*

**Treasurer:**  
*Terry Schwimmer*

**Newsletter:**  
*Kim Theesen*

**Website:**  
*Brian Allison  
Chris Evans*

"Beer Check: 4 o'clock!"

## The Lagers Challenge is On!

**I**t's time for the inaugural Lincoln Lager Challenge! As of this writing, we had about 15 people sign up and, at last count, we had 12 confirm. We're setting up the brewers' check in at 4 pm.

Judging for round #1 will start at 5 o'clock.

Dinner will begin about 6:30 or so. President Hust is working up a BBQ dish of some sort; everybody else: please bring a potluck side dish.

As for those who haven't yet read the judging procedure, read on.

### COMPETITION OBJECTIVE:

Formulate, brew, and judge a recipe derived from a standard kit from Kirk's Brew. With only minor modifications allowed, produce the "Best Damn Beer" possible from the kit. Submit the brew to the club competition for two rounds of judging.



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"Lazlo's August Beer Quest - ExperimentALE"

## Theesen's Gruit Ale Voted #1

**W**ell, it wasn't #1 in the public voting, however, a gruit ale brewed for this "ExperimentALE" edition of Lazlo's Beer Quest took home first place in brewers' choice. A trip to the

Bahamas, a new car, and a contract to brew several hundred barrels of this experimental ale were NOT in the cards for Brew News editor Kim Theesen – only the admiration of his home-brewing peers.

So, just what exactly *is* this "twigs 'n' berries" brew? From [www.GruitAle.com](http://www.GruitAle.com): "In a not so distant past, beer was brewed with an extended and varied array of botanical ingredients. The rural and monastic brewers of the Middle Ages used all kinds of 'vegetable' additives, in order to give their beers a characteristic taste, and other specific attributes. These additives varied widely with local preferences and traditions, and the availability of raw materials. The concoction of herbs and other plants, that was used to provide



Go to Beer Quest on Page 4

"A bar is better than a newspaper for public discussion."  
Jim Parker, on the importance of a healthy pub culture."

Doo dee Doo doo. Doo dee Doo doo.

## THE TRUB ZONE

**Y**es! Once again it's time for the beer months: September, October, November, and December! Things will be cooling down, making it just a bit easier to chill the boilin' wort.

- Has anybody been going to Russ's for their free beer sampling on Wednesdays? I made time to go once and had a great time. Free food and free beer: what's not to like?



Anybody want to go? This month's feature is Redhook: Redbridge (a gluten free, sorghum lager), Widmer

wheat, Harvest Ale, Longhammer IPA, and Jack's Pumpkin Spice ale.

- The BJCP study group – organized by Brian Marcov – is going well. We're into the second half now. We've covered a lot of material, tasted and evaluated many brews. Still not sure about this exam business. Like many hobbies, one can learn as much as one wants to learn...

- The Challenge: We made it to twelve. I'm hoping they all show up. What do we want to do for the next club comp? We should do something, don't ya think?



- Speaking of doing stuff, a couple of people in the BJCP group have said – as we were judging a beer – that they wished we did more stuff like the BJCP.

Maybe we need a sub committee to put together a few more ideas for more beer education...

- Anita and I are planning to host the October meeting. Let's go back to the traditional first Thursday. Shoot for 7 o'clock. Maybe we'll do another cheese-and-beer pairing.

- I recently went with a few folks to Granite City. Is their beer made from extract? Do they mash it there? Do they have to serve everything so cold? Why was that guy sittin' next to me drinkin' a bottle of Miller Lite? Hmmm. K.T. 🍺

"Mmmm. That's tasty mash."

Continued from Page 1

## The Challenge

### RULES & JUDGING PROCEDURE:

1) You must be a paid up member of the Lincoln Lagers or Omahops to compete. If membership is not current, memberships may be purchased for \$25 at time of entry.

2) Each brewer/Challenge entry will submit at least three (12 oz or more) bottles of their challenge beer. Check in begins at 4:00 pm. Deadline for entry is 5 p.m.

3) Each brewer will fill out the entry form listing the substitutions they performed to their recipe. No mystery beers, please! This is the primary objective of why we're having this contest.

4A) ROUND #1: Beers will be grouped in flights with a minimum of three per flight and three or four judges. Each entrant will judge. A beer may be entered without a brewer present. (Hey, its more beer for less judges.) Brewers cannot judge their own beer.

4B) Grouping Example: Entry No. = Brewer No. [Denotes beers 13-16, if necessary]

Group A = Entries 1,2,3 [13] and Brewers 10,11,12 [16]

Group B = Entries 4,5,6 [14] and Brewers 1,2,3 [13]

Group C = Entries 7,8,9 [15] and Brewers 4,5,6 [14]

Group D = Entries 10,11,12 [16] and Brewers 7,8,9 [15]

Each group samples and discusses their flight of assigned brews. Their goal is to determine which one is the best of their respective Challenge group. If there is no obvious consensus, then they can vote. Discussion is encouraged to help determine their flight winner.

Note: Please fill out the evaluation form with reactions and or comments for the brewer. Feedback is valuable to each of our brewers and besides, the Challenge evaluation form is not as detailed as the BJCP form. We've attempted to keep it simple: Aroma, Appearance, Flavor, Mouthfeel, Overall

Impression. Jot down a few comments, please.

5A) ROUND #2: Winners of Groups A, B, C, and D advance to the second round. On the ballot, mark down the brew number of your favorite and second-favorite beer. Ballots will be collected by the directors. Directors will tabulate the ballots and award first place as the Lincoln Lager Challenge Best Damn Beer.

5B) If there is a tie, the first tie breaker will be the one with the most second-place votes. Second tie breaker (may the beer gods help us if this is needed) will be one more tasting by three randomly selected judges taken from all present at the comp.

“ Each brewer will fill out the entry form listing the substitutions they performed to their recipe. No mystery beers, please! This is the primary objective of why we're having this contest. ”

6) Number of Judges: Directors reserve the right to limit the number judges in ROUND #2 due to the availability of the beer from bottles #2 and #3. We want those who are judging to get at least two or three ounces to evaluate. If at all possible, we want to get everyone in attendance to take part in the final round.

7) PRIZES & PRIZE DISTRIBUTION: At a minimum the BDB will receive the grand prize. Additional prizes will be awarded to all beers making the second round. Depending on prize availability, supplementary prizes will be award by random selection.

8) All decisions by the judges are final. Good luck! 🍺

“He was a wise man who invented beer,” Plato.



Look out for the Frisbee!

## The '08 Picnic

**T**hanks again to Steve and Kay Olsen for hosting this year's edition of the Lincoln Lagers annual picnic. The Olsen house was a great place for a gathering. Fortunately we had beautiful weather too. Lots of good food. Lots of tasty brew. (Sorry, no "Who Brought What" list. Too much fun to write stuff down.) Lots of friends. The "Hit" of the night goes to David Hoage for knocking Doug F's beer out of his hand with a direct hit in Polish Horse-shoes. (That game needs some minor revisions. Fortunately, we had no injuries.) Congratulations goes out to Dave Oenbring for winning the mead contest, as judged by our Lady Lagers. 🍷



"This stuff tastes like black-cherry Koolaid with half the sugar. Gimme some more of the one that tastes like cough syrup."



Wayne F smokes, Steve O scratches his head, Brian A and Dave M listen to Roger S's brew talk, Dave O reaches for another brew. Life is good.



Shawn and Terry engage in the "I can hold on to this longer than you" contest.

## Current Members of The Lincoln Lagers

**Josh Ames • Brian Allison • Mark Beatty • Gary Bentrup  
 Bob Catherall • Jason Davis • Chris Evans • Wayne Faris • Zach Fenton  
 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 • John Tennity • Gene Trausch  
 Junior Watermeir • Kelly Wood**

Yah, nobody even reads the fine print any more. I could write just about anything here. If you are reading this and you paid and your name is not on the list, send me or Schwimmer an email. Send it now, bub. OK? OK! We'll get you in for 2008. There's still a lot of brewin' time left for this year. It is, after all, the beer months, ya know!?

"I would kill everyone in this room for a drop of sweet beer," Homer Simpson.

## Beer Quest - From Page 1

taste and, in some cases, preservative character, was known as grut or gruit, and was a particular feature of beer brewed during the Medieval period in the Low Countries, Scandinavia, northern France, and the lower Rhine valley."

So instead of hops, Theesen used a laundry list of miscellaneous "botanical ingredients." After examining several recipes, he decided to include "clover honey, mugwort, yarrow, wormwood, heather tips, sweet gale, juniper berries, caraway seed, and cloves. The base beer – a brown ale – contained two-row malted barley, crystal malt, chocolate malt, and black patent malt along with British ale yeast (1098)."

That's great, Kim, but how does it taste? "Well, there's a moderate bitterness along with some floral notes. The extra honey at bottling added a nice white head." He also noted that a few bottles are left and will be served at Saturday's club meeting.

Other Lincoln Lagers who fared well included Brian Hoelsing (Apricot Saison: 3rd in BC and 5th in GP), Gary Bentrup (Green Tea Pale: 8th in both BC and GP), and

Josh Ames (Smoked Steam: 9th in BC and 10th in GP).

Many brewers agreed that the ExperimentALE theme should become an annual one. Strange brews rule. The rest of the results are listed below. 🍺



## Empyrean Brewing Co. ExperimentALE Beer Quest Final Results • August 24, 2008

Brewers	ExperimentALE	E Score	Brewers (#)	Public Score
1 Bryon Belding	Triticale Wit	39	123 (6)	662
2 Ryan Schweitzer	Orange Juniper	40	133 (4)	649
3 Scott Schmidt Bonne	Eldar Flower Bitter	36	139 (2)	648
4 Bill Ritenour	Raspberr Porter	36	121 (7)	624
5 Brian Hoelsing*	Apricot Saison	37	136 (3)	615
6 Kim Theesen*	Gruit Ale	37	147 (1)	581
7 Mike Bokelman	Chili Beer	36	74 (10)	535
8 G. Bentrup*, B. Hampton	Green Tea Pale Ale	44	110 (8)	521
9 Josh Ames*	Smoked Steam	33	124 (5)	451
10 Justin Yurkovich	Poached Garlic Rob. Porter	37	90 (9)	447
11 Bob Catheral*	Cherry Vanilla Wit	33		
12 Jason McLaughlin*	Raspberry Porter	32		
13 Jim Ancieux	Oak-Aged Cinnamon Porter	30		
14 Jason Keel	Pumpkin Spice Beer	30		
15 Mitch Larsen	Apricot Honey Wheat	29		
16 James & Dave Hobesh	Cranberry Bitter	29		
17 Dan Rudnick	Gruit Ale	27		
18 Brian Marcov*	Saison	24		
19 Curt Schnase	Cherry Ale	27		
20 Aaron Carnes	Saison	26		
21 Josh Hammonds	Blood Orange Wheat	23		
22 Mark Beatty*	Cranberry Or. Helles Bock	16		
23 Chris Evans*	Spearmint Pale Ale	12		

\*Member of the Lincoln Lagers

### Best Overheard Comments:

"Smells like grandma's kitchen."

"Um...pot pourri"

"Uh, urinal cake?"

"Tastes like hogfeed. Mmmmm, hog feed!?"

"Is there a surgeon general's warning on this?"

"Well, it's kind of like cold hot dog water."

Mix this pepper beer with the smoke steamed ale and we got chili dog beer."



Lincoln Lagers Fare Well at the Fair

# NE State Fair Results

**ALES...** American Amber: Jason McLaughlin (3rd), Brian Hoelsing (3rd); American IPA: Brian Hoelsing (3rd); Wheat Rye: Brian Hoelsing (3rd); Irish Red: Brian Hoelsing (2nd); Robust Porter: Chris Evans (3rd); Sweet Stout: Gary Bentrup (3rd); Imperial Stout: Mark Beatty (2nd); Chris Evans (3rd).



**LAGERS...** Munich Dunkel: Brian Allison (2nd); Schwarzbier: Brian Allison (3rd); German Pils: Mark Beatty (2nd).

**MIXED...** Alt Bier: Jason McLaughlin (1st), Mark Beatty (3rd); Herb Beer: Brian Hoelsing (1st, 1st, 3rd), Bob Catheral (3rd); Smoked/Rauchbier: Gary Bentrup (1st); German Weizen: Bob Catheral (2nd); Weizenbock: Brian Hoelsing (2nd).

**WHO...** is Kevin Kroll? Ten ribbons!! WOW! 🍷

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Foundation

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\$30: Door

Silent  
Auction

6-9pm  
Fun

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## 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. 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](mailto:news-subscribe@lincolnlagers.com). Comments to: [molarartist@hotmail.com](mailto:molarartist@hotmail.com).

# lincolnlagers.com

## Beer Photo of the Month



www.insomniacslounge.com

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

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

9/18	Thu	Mini Brew Ha Ha - Omaha
9/20	Sat	Lincoln Lagers Meeting and Challenge Competition
9/20 -10/5	Sat -Sun	Munich Oktoberfest - Munich, Germany
9/23	Tue	Tyrannena Hop Whore Launch Party - Minneapolis
9/26 - 9/27	Fri & Sat	Oktoberfest - Omaha Huber House - Crescent Moon
9/27	Sat	100 Brews & BBQ - St. Louis
10/2	Thu	Monthly Meeting
10/6	Mon	Empyrean Brewery Tour Cask Night at Lazlo's
10/9	Thu	OktoBeerFest - Stroke Benefit
10/9 -10/12	Thu -Sun	Great American Beer Festival Denver, Colorado



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

"There are more old drunks than there are old doctors," Willie Nelson.