

# Special '08 Challenge Edition

# LINCOLN LAGERS



Lincoln's Home-Brew Club  
Lincoln, Nebraska



Brew News • The Official Newsletter • Oktober 2008

## OCTOBER MEETING

**Host: Kim Theesen**  
**Thursday, Oct. 2nd**  
**1008 S. 32nd Street**  
**7:00 - 10:00 p.m.**

**Plus: Beer & Cheese!**

**Directions:** 33rd Street to D. Turn west on D to 32nd (skip Elmwood). Go north to about E street to 1008. You may want to bring an extra folding chair. Call me at 476-8892 if you can loan out a table.

**Thanks!**

## L.L. Officers

**President:**

*Jim Hust*

**Treasurer:**

*Terry Schwimmer*

**Newsletter:**

*Kim Theesen*

**Website:**

*Brian Allison*

*Chris Evans*

"Carrot Cake Ale Takes it!"

## Faris Wins the '08 Challenge!

**I** doubt this stuff will make it to the second round," said 2008 Challenge winner Wayne Faris as he turned in his entry. As the last beer checked in but the last one standing, Wayne's Carrot Cake Ale tallied 33 points, surpassing Jason Davis' second place Maple Brown Ale by 16. Kim Theesen's Black Pepper Porter came in third with 11. Rounding out the top six second-rounders were Bob Catherall's two entries - fourth place with 9 and fifth place with 4 - and Dave Oenbring's Belgian Sour Cherry Dry Stout, also with 4, tying for fifth.

Wayne's winning all-grain brew used all the specialty grains, less the chocolate malt and only half an ounce each of the Argentine Cascade and Spalt Select hops. He used the malto dextrine, along with Wyeast 3056 - Bavarian Wheat. Four pounds of shredded carrots were added to the mash.



Challenge Winner Wayne Faris

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## The 2008 Challenge Results

	#	Brewer	Attempted Style or Brew Name	Adv	Score
GROUP A	1.	Brian Hoelsing	American Mild	--	--
	2.	David Oenbring (5)	Belgian Sour Cherry Dry Stout	X	4
	3.	Bob Catherall (4)	A	X	9
GROUP B	4.	Bob Catherall (5)	B	X	4
	5.	Kim Theesen (3)	Black Pepper Porter	X	11
	6.	Chris Evans	Challenge 2008	--	--
	7.	Mark Beatty	D sseldorf Altbier	--	--
GROUP C	8.	Jason Davis (2)	Maple Brown Ale	X	17
	9.	Jason McLaughlin	Big Irish Red	--	--
	10.	Steve Olsen	Challenge 2008 Porter	--	--
	11.	Wayne Faris (1)	Carrot Cake Ale	X	33

"Hey, this beer smells like my old high school girlfriend."

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## The 2008 Challenge

One vanilla bean, one cinnamon stick, one half teaspoon of freshly ground nutmeg, and one ounce candied ginger root were steeped in four ounces of Jim Beam bourbon for two weeks; it was then strained and added at kegging.

The eleven entries were split into three groups. Seven of the brewers plus four more judges were selected from those in attendance to pick two from each flight to advance to round #2.

Those who advanced sat out judging in the second round. Additional judges were rounded up from the crowd for an a total of 13 ballots. The Carrot Cake Ale took ten of the 13 first place spots; Jason Davis took two and Kim's took one. It should also be noted at this time that Jason's second place beer was brewed from the extract kit. The rest of the entries were all-grain.

First place received a \$25 gift certificate from Kirk's Brew, a six-pack of Capitol's Blonde Doppelbock, and a kick-ass trophy. Second place scored a \$25 gift certificate and a home-made hop stopper courtesy of Chris Evans. Third place got a \$30 gift certificate from Moran's Liquor and fourth received \$25 from Kirk's. Bob Catherall donated a bag of fresh hops to fifth place.

Kim Theesen and Chris Evans - this year's Lincoln Lagers' Challenge coordinators - wished to thank everybody for taking part in the contest. In addition, Jim and Pat Hust are noted for hosting the competition at their clubhouse. 🍺



“Wow, cool, fresh hops. Can I have some?”



Group B

**JUDGING...** GROUP A: Jason Davis, Jason McLaughlin, Steve Olsen, with Steward Dave Meister and a wandering Dave Hoage. GROUP B: Brian Marcov, Dr. D, Dave Oenbring, and Wayne Faris. GROUP C: Mitch Larsen, Terry Schwimmer, Shawn Suhr, and Mark Beatty.



Group A



Group C

“I mean it smells like her perfume.”





"When yeast finish the fermentation process, they shut down, clump together, and fall to the bottom of the fermentor, or flocculate. When yeast flocculate, it is easy to see that fermentation is done. But how can the brewer be sure? What if the flocculation is minimal, and yeast and CO2 stay in solution? How does the brewer really know when fermentation is done? The answer: testing the degree of attenuation. Got it?" "Just give me a taste and hold your flocculated yeast, thank you."

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"We brewers don't MAKE beer, we just get all the ingredients together and the beer makes itself."

-Fritz Maytag, President Anchor Brewing.

## 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). 🍺



"Woah! Who brewed this stuff?  
Hey! Look! There's still some left!"

[lincolnlagers.com](http://lincolnlagers.com)

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

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

9/26	Fri	Oktoberfest - Omaha
- 9/27	& Sat	Huber House - Crescent Moon
9/27	Sat	100 Brews & BBQ - St. Louis
10/2	Thu	Monthly Meeting
10/3	Fri	Oktoberfest - Amana, Iowa
10/6	Mon	Empyrean Brewery Tour Cask Night at Lazlo's
10/9	Thu	OktoBEERfest - Stroke Benefit
10/9	Thu	Great American Beer Festival
-10/12	-Sun	Denver, Colorado
10/18	Sat	KC BeerFest - Kansas City, KS

**OktoBEERfest - October 9**  
**Lancaster Event Center**  
**Lincoln, NE!**



this newsletter created by  
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