

LINCOLN LAGERS



Lincoln's Home-Brew Club Lincoln, Nebraska



Brew News • The Official Newsletter • November 2008

NOVEMBER MEETING

Saturday, Nov. 6th
7:00 pm
BBQ4U
1501 Center Park Rd.
Suite 100
Lincoln, NE 68512
(402) 464-2152

Directions:

Take 10th or 27th Street
to Nebraska Hwy 2. Take
Hwy 2 to S. 14th Street
and head south, past
Pioneers to Center Park
Road. Head east to 1501,
Suite 100.

Check out the map
on Page 2.

L.L. Officers

President:

Jim Hust

Treasurer:

Terry Schwimmer

Newsletter:

Kim Theesen

Website:

Brian Allison
Chris Evans

The Lincoln Sertoma Clubs' 15th Annual!

Wrap up for Okto Beerfest

By CHRIS EVANS

The Lincoln Lagers served 20 gallons of homebrew at this year's Okto Beerfest. The festival, a benefit for the Nebraska State Stroke Association, was held at the Lancaster Event Center on October 9. Donating beer this year included five gallons of fresh hopped Centennial Pale Ale from Shawn Suhr, five gallons of Red Seal Red Ale clone from Sloane Peterson, and ten gallons from Chris Evans. Chris brewed up some Vanilla Porter and a single malt Centennial Pale Ale.

Questions that were asked repeatedly included:

"Where can I buy this???" - "Seriously, where can I buy this???" - "This is the best booth here! Your beer rocks!" - "Really, where can I buy this???" and, for the icing on the cake - "Fine, I can't buy this... Can I trade sex for it?"

All 20 gallons were consumed (although a bit was being frantically knocked back about 15 minutes after the event was over), and the booth operations went GREAT! However, there were a few items to note for next year. We need some sort of label and/or sign to describe each style of beer. It got a bit repetitive listing the four styles over... and over and over. We're going to need a new hose on the jockey box, and if it hasn't been done lately, clean the cold plate out thoroughly too! (Slow flow, man!) Let's bring in a few chairs for those pouring beer. There were just enough picnic taps, just enough CO2 lines, and just enough beer.

Editor's Note: As of press time, the exact figures for attendance and money raised were not yet in. Look for a follow up on the website and in next month's newsletter. 🍺



Chris Evans explains brewing and the Okto Beerfest to KOLN's David "The Good Life" Burge.

The GABF

Jason McLaughlin and his girlfriend traveled to Denver for this year's Great American Beer Festival. They were in the right spot at the right time for a Kodak moment. Pictured at the right are Jason, Jenny, and much renowned author and home-brewer Charlie Papazian (The Complete Joy of Homebrewing). 🍺



"If beer and women aren't the answer, then you're asking the wrong questions" -Anonymous.

Misc. Odds & Ends from the Editor

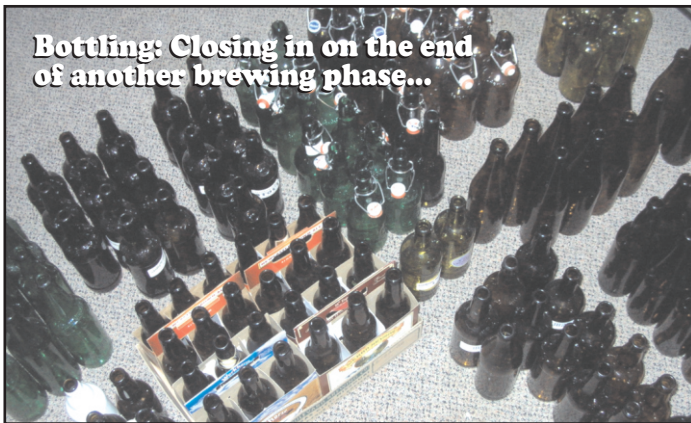
THE TRUB ZONE

BeerTown and the AHA have a regular club-only competition. If we followed their guidelines for our club contests, we could make a club entry and earn points for the Lincoln Lagers. If there wasn't a specific competition within the club and you had one of the upcoming brews ready, you could submit it to the AHA competition with the blessing of the Lincoln Lagers. Let's talk about it some more at the next meeting. Here are the next six months of styles.

November/December 2008: Celebration of the Hop (IPA)... Entries are due November 19 to November 28, 2008. Judging will be held Saturday, December 6, 2008. Hosted by Frank Barickman and the Scioto Olentangy and Darby Zymurgists (SODZ) club of Delaware, OH, this competition covers BJCP Category 14 styles.

January/February 2009: Belgian & French Ales... Hosted by Doug Newberry and the Silverado Homebrew Club of St. Charles, IL, this competition covers BJCP Category 16 styles.

March/April 2009: Beers with OG >1.080... Hosted by Susan Ruud and the Prairie Homebrewing Companions of Fargo, ND.



• The next logical phase has commenced. I now have two batches of beer in kegs. One - a Newcastle brown ale clone - was primed with sugar. The other - a fresh hop ale brewed with Mark Beatty - I plan to force carbonate. Bottling is real. Bottling can be fun. But bottling isn't real fun.

• We had dinner at Sam & Louie's New York Pizza the other night. We were impressed that they had beer from the Nebraska Brewing Company. I was bummed when the nut brown ale came to the table in a chilled glass. Arrgh. At what point are these restaurants going to start serving ale in a room temp glass and reserve the frozen ones for the light lagers? Is this too much to ask? 🍺

The OctoBEER Home-Brew List

Who Brought What?

Yeah, it was a short span of time between the September and October meetings. Those who were present enjoyed the beer 'n cheese pairings, plus Doug F's boiled crawfish. Yum.

Evans, Chris Ommegang Abbey Ale, "Does this taste Weird" IPA, Spanish Peaks Raspb. Honey

McLaughlin, Jason Sincoe Brown Ale, Sam Adams Imperial Pilsner, He'Brew Pomegranate Ale

Oelkerking, Tim Variety Pack

Olsen, Steve Porter

Peterson, Sloane Belgian Wit, Alaskan Summer Ale, Snake Biter Pale Ale, Grand Teton Workhorse Wheat

Schwimmer, Terry Fresh Hop Danish Lager(?)

Theesen, Kim Black Pepper Porter

Also in attendance: Anita Jackson, Dave Nolte, and Doug F along with his boiled crawfish. 🍺

**KIRK'S
DO-IT-YOURSELF
BREW**



(402) 476-7414 • kirk@kirksbrew.com

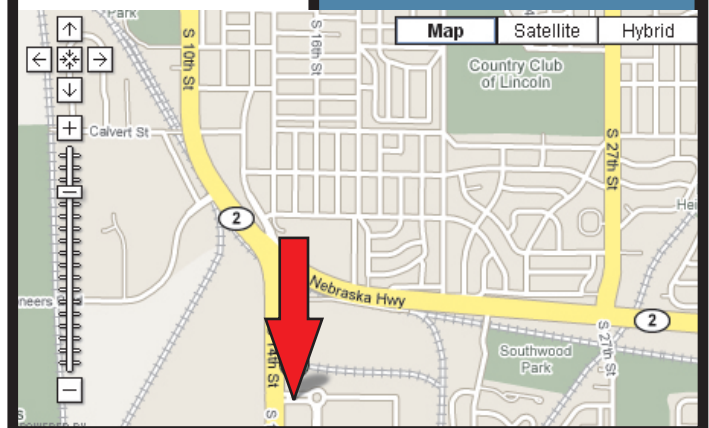


The Best Q Begins With U

Slow-Cooked Ribs
Carryout or Catering

100s of Sauces Hand-Picked
from Across the Country

1501 Center Park Rd. Ste. 100
Lincoln, Nebraska 68512
(402) 464-2151



Russ's Market November Beer Tasting

Wednesday, November 5 - Coddington & A
Wednesday, November 12 - 17th & Washington
Wednesday, November 19 - 70th & Van Dorn
All tastings begin at 6:00 p.m.



This Month's Feature: Michelob Beers*

Michelob Lager
Michelob Light
Michelob Amberbock
Michelob Honey Lager
Michelob Dunkelweisse
Michelob Pale Ale
Michelob Porter

What? No more Lambics? Find a corkscrew.

The BJCP Exam

The 2008 Nebraska BJCP exam is over. The last exam in the state was in 2001. Out of the 17 people that committed, we had 13 take the exam. With two of the examinees being retakes we had 11 new examinees. Since there are only eight judges in the state at present, we have the possibility of doubling the number of judges with this one exam. For comparison, at the beginning of 2008 the number of judges in Colorado was 63, Iowa 33, Kansas 14 and Nebraska 8.

I wanted to thank everyone that made this exam possible, that includes the BJCP judges who administered/proctored the exam, the people who made up the two study groups (Lincoln and Omaha) and the people who took the exam. Without all of you this wouldn't have happened.



Last but not least, a big thank you goes to John Tennity and Roger Stortenbecker for their generosity in letting us use their facilities. If it weren't for these two gentlemen, I don't know where the Lincoln study group would have studied and I'm not sure where we would have had the exam.

So until we get to celebrate the crowning of the soon to be judges, "relax, don't worry, and have a homebrew."

- Brian Marcov 

Hillary Drinks! Regardless of your political leanings, don't ya think the presidential debates would've been better if Obama and McCain were tossin' back a couple of brews as they discussed the issues? In vino veritas. Or in our case: In fermentum veritas. In beer truth! Don't forget to vote on the 4th!



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

*About the Michelob... Remember this: it's free. So, if you're curious, this is the cheapest way to satisfy your curiosity.

Fertilizer, Cooking, Analyzing What Went Wrong

Leftover Bad Beer? Try This

CONTRIBUTED BY STEVE OLSEN

Now I don't know if home brewers are all just long winded or if this question hits home more than most, but I found this story to be more than just a little enjoyable. The following question was posted to a major beer sight and some of the answers that followed were more than just a little interesting to us home brewers. For those of you who haven't seen this thread from the AHA, enjoy!

The Question: What do you do with beer that just isn't up to par? For example a beer that has some uncorrectable off-flavors, but isn't completely undrinkable. Do you repurpose it, toss it out, take it to a large party and hope no one notices?

The Answers:

- Fertilizer...
- Just hop the heck out of it and call it Imperial whatever.
- If your wife gardens or has houseplants, the bad beer is good fertilizer. Sometimes it also can be used for a marinade for barbequing.
- I hate to say it, but once or twice maybe, I had a batch with off results. I choose not to give it to anyone. Don't want to tarnish my brewin' persona (ha ha ha ha) But I must admit, when tryin' to drink it up all by my lonesome, I have often developed a 'taste' for the bad brew. Holy crap, batman!! Drink it. You made it. Be proud and relax...
- I have a friend of mine with no taste for good beer; he'll drink anything! I sell him 12-packs for \$5 just so I have enough to buy another kit. I did my first three batches very near each other and got some yeast from a bud of mine. It turned out to be bad, so the beer came out *not* undrinkable, but not near where their flavors should've been. If someone will drink it, let em!
- I highly recommend malt vinegar. Even bad beer makes good vinegar. Malt "Mothers" are somewhat hard to come by these days so find someone that has some vinegar going and rob some of theirs. Then use the vinegar to make mustard, relish, chutney and marinade. Marinade and cooking is also a great way to use this beer. Float a bird in a Belgian Dark Strong for 24 hours or make a rich sauce!



- What to do with bad beer? De-pest with it: I've heard that beer is used to attract and kill slugs. Best thing to do, cook with it. You certainly can make beer bread. The web ought to have bunches of recipes. My wife (SWMBO) has an awesome recipe for Anchor Steam Beef Stew (taken from "San Francisco Flavors," Junior League of SF Cookbook.) While the recipe calls for Anchor Steam, any dark or hoppy beer will do. You can use a light beer for chicken and dumplings. (As an aside, use fresh tarragon, 1 tsp / lb chicken to spice things up) If it's a light beer, make a shandy, roughly half beer and half citrus soda (7-Up, Sprite, Mountain Dew, etc.) Except for gushers and bottle-bombs, I try not to let beer go to waste. Get it extra cold and serve it to your friends. If it's REALLY bad, then keep drinking as penance for your sins!

“ I have a friend of mine with no taste for good beer; he'll drink anything! I sell him 12-packs for \$5... just so I have enough to buy another kit. ”

- If it is somewhat drinkable, there is always something to learn. Good way to learn to identify the specific off-flavors and what their causes might have been. As to taking to parties--it depends on the impression you want to make. Myself, I don't take beer to parties unless I'm pretty proud of it, but that's just me. I also like to joke, frankly, that I'm drinking an under-par beer as punishment for whatever bonehead mistake I made. Lastly, there are often other uses for such beer. One early batch of mine made for a nice BBQ sauce additive...not that 5 gallons of sauce additive was the original goal...Sip it and learn.
- When I have a beer that's not quite up to par, but still has a nice malt backbone, I like to cook with it. Try a dark to amber ale for beef, pork, or lamb roasts or ribs. I usually do something like pork ribs immersed half way in a roasting pan in the beer. Season the ribs to your liking, and cook the ribs slowly all day so they are almost falling off the bone. Then get creative with some of the beer in addition to garlic, onions, ketchup, mustard, Worcester-shire, white or malt vinegar, etc. for the BBQ sauce. Finish them on the grill, slather with BBQ sauce and enjoy with a good beer! Yum! 🍷

“Beer - Because one doesn't solve the world's problems over white wine” -Anonymous.

LINCOLN LAGERS



Lincoln's Home-Brew Club Lincoln, Nebraska



October Meeting's Beer 'n' Cheese Pairings

Beer	Cheese
5 Barrel Pale Ale Odell Brewing Co. Ft. Collins, CO “We treat 5 Barrel Pale Ale to an infusion of fresh whole hop flowers in the hop back and the fermentor, as well as four hop additions during the kettle boil. We like how this gives the beer a fresh, lively flavor and aroma.” ABV: 5.2%, IBUs: 36	Tillamook Sharp Cheddar – Oregon Aged for over nine months to achieve a full-bodied flavor marked by sharper accents than the medium cheddar. Sharp and tangy, cheddar can stand up to the hoppiness of a good pale ale.
Nut Brown Ale Goose Island - Chicago, IL Brewed in the English tradition, we combine the finest domestic and imported malts to produce a chestnut-hued ale of unusual complexity. Subtle notes of chocolate, honey and fine tobacco give this world champion ale an enjoyable and satisfying “nutty” finish. ABV: 5.2%, IBUs: 29	Denmark's Finest Fontina “Cow's milk - Italian cheese: its milk fat content is around 45%. Produced in Italy, Denmark, Sweden and France. Its taste falls somewhere in between American and Mozzarella. Young Fontina has a softer texture. Mature Fontina is a hard cheese. Fontina has a mild, somewhat nutty flavor, while rich, herbaceous and fruity. Brown ales pick up the nutty flavors and roughly the same intensity.
Kim's Homebrewed Black Pepper Porter Lincoln, NE Third Place - 2008 Lincoln Lagers' Challenge Inspired by Randy Mosher's <i>Radical Brewing</i> Eleven grams of freshly ground black pepper added at the end of the boil and 11 more added to the primary.	Le Gruyère Emmi - Switzerland Sweet, slightly salty, flavor that varies widely with age. ...creamy and nutty when young, becoming with age more assertive, earthy, and complex. When fully aged (five months to a year) it tends to have small holes and cracks which impart a slightly grainy mouthfeel. The malty and pepper notes of this porter should complement the saltiness of this Swiss cheese.
Horn Dog Barley Wine - Flying Dog Brewery - Frederick, Maryland Specialty Malts: Munich Malt, 40L Carastan Malt, 120L Crystal Malt, Hops: German Perle, Northern Brewer, Cascade, Process: Aged for a minimum of three months before being packaged. ABV: 10.2%, IBUs: 45	Royal Blue Stilton Coombe Castle Int'l English Semi Hard Cheese “Velvety, close-textured unpressed cheese with a smooth creamy white to pale ivory colour and marbled with a network of greenish-blue veins. Stilton is known everywhere as the King of English cheese.” Stilton has a strong pungent character that balances well with a strong, sweet barley wine.

“Cheese -- milk's leap toward immortality” -- Clifton Fadiman.

Support Your Local Home-Brew Club!

The Lincoln Lagers Homebrew Club: Since 1993, our purpose has been for members to share ideas and knowledge, thus improving the fun and success of each member's brewing experience. We have all levels of brewers from novices to the experts - extract and all grain. If you have questions about home-brewing, this club is a great resource. We have monthly meetings and special events throughout the year. The 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. Send comments about the content to molarartist@hotmail.com. 🍺

Lincoln's Home-Brew Club

www.lincolnlagers.com

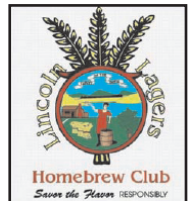
Don't worry. Have a homebrew.

this newsletter created by
kimtheesen.com

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

10/31	Fri	Halloween
11/1	Sat	Teach a Friend to Homebrew Day
11/1	Sat	Party at Shawn Suhr's Place
11/2	Sun	End Daylight Savings Time at 2 am
11/3	Mon	Empyrean Cask Night - Lazlo's
11/5	Wed	Entries due for Nov BeerQuest
11/5	Wed	Russ's Market Beer Tasting
11/6	Thu	Lincoln Lagers Monthly Meeting
11/8	Sat	Festival of Wood & Barrel Aged Beer - Chicago, Illinois
11/12	Wed	Russ's Market Beer Tasting
11/14	F-S	Falveurs Bieres et Caprices - Montreal, Canada
11/16	Sun	Lazlo's BeerQuest
11/19	Wed	Russ's Market Beer Tasting
11/22	Sat	OmaHOPs Fall Big Brew
11/27	Thu	Thanksgiving

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



Beer Ad of the Month

