

LINCOLN LAGERS



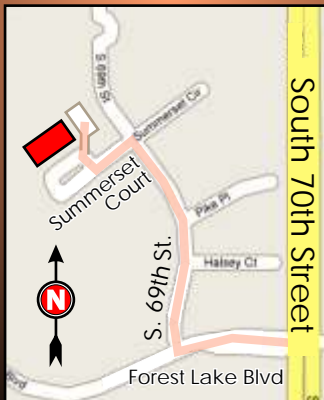
Lincoln's Home-Brew Club
Lincoln, Nebraska



Brew News • The Official Newsletter • December 2008

DECEMBER MEETING

Thursday
7:00 p.m.
DecemBEER 4, '08
Host: Jim Hust
Pizza will be served!
Plus a discussion
on kegging your brew!



L.L. Officers

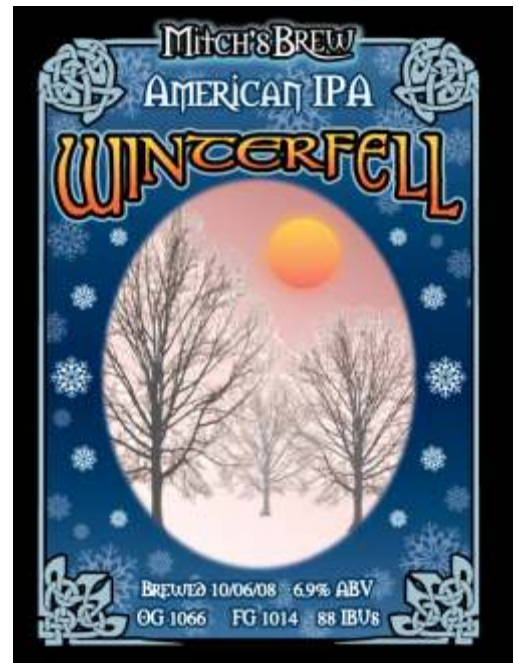
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Jim Hust
Treasurer:
Terry Schwimmer
Newsletter:
Kim Theesen
Website:
Brian Allison
Chris Evans

Brewers Pick a Lincoln Lager - AGAIN!

Larsen's American IPA Voted #1

At Empyrean Ale's November Beer Quest, the brewers once again chose a Lincoln Lager as their favorite brewer. Mitch Larsen's Winterfell American IPA won with a commanding score of 135. With 18 of the 21 brewers voting, a perfect score would be 180. "I've only made the finals twice in my seven tries. I'm really happy to have won the Brewers' Choice." In the general public, Mitch's brew ended up in a tie for fifth place with fellow Lincoln Lager Brian Hoelsing's Belgian Specialty Ale. Jason McLaughlin's Winter Warmer took the highest rated club entry by scoring fourth. Josh Ames, Wayne Faris, and Chris Evans came in seventh, eighth, and tenth, respectively. That's six Lincoln Lagers in the top ten! 🍺

Complete results are on page 4.



Mitch's Label - Designed by Jack Irons

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

The NovemBEER Home-Brew List

Who Brought What?

We met at BBQ4U for the November meeting. The food was good and so was the turn out. I thought Zack Fenton's beer-filled vintage pop bottles were really cool.

- Ames, Josh.....English Mild
- Allison, Brian.....Oktoberfest, Helles Bock
- Catherall, BobCherry Vanilla Wit, Summer Ale (Fermented with bread yeast)
- Evans, ChrisLeinie's Nut Brown, SA Hallertau Imperial Pilsner
- Fenton, ZachCream Ale, Dunkel, Oktoberfest, Scottish Ale
- Hoage, Dave.....South Hampton Double Wit, IPA, Smokestack
- Lammers, Jon.....Belgian Dark Strong Ale
- Larsen, Mitch.....Spiced Robust Porter, Golden ESB, AIPA
- Marcov, BrianSaison, Jaggery Pale Ale
- Oenbring, David.....Lambic Tripel Belgian Pale
- Schwimmer, Terry.....Nogne Imperial Stout
- Suhr, ShawnStout, Porter, Gold
- Theesen, Kim.....Black Pepper Porter, Belhaven Clone Scottish Ale

Also in attendance: Janet Allison, Anita Jackson, Kelly Wood, Okto Beerfest's Jim Krysl (South Hampton), Geoff Rose, Adam Wallingford, & Sam Stutzman. 🍷

The November LL BQ Bonanza

OK, here's the deal. I proposed an idea to a couple of Lagers about placing a wager on who was going to make it to the top ten in the most recent Beer Quest. Out of the 21 entries, you were to pick your top ten faves who would make it to the public round. This would be based on your knowledge of the event, brewers involved, and a bit of luck. I pitched the idea to the club and we got 12 to enter. The entry was to be one bottle of beer to be awarded at the next meeting. If you chose the most brewers, you'd win. First tie breaker would be the total of the elimination scores of your picks. Second tie breaker would be total of your picks' scores in the brewers' choice. Payout goes to the top third of the entries. The spreadsheets will be at the meeting. Oh, yeah, and don't forget to bring your bottles of beer, OK? 🍷

FINAL SCORES					
1	Kim T	7/10	357	721	5
2	Brian M	7/10	357	672	4
3	Kelly W	6/10	368	(569)	2
4	Mitch L	6/10	359	635	1
5	Tim O	6/10	359	587	-
6	Shawn S	6/10	357	528	-



You know you're a homebrewer if you pour your coffee carefully to avoid hot side aeration.

The Taste of Victory



Cyclists Robert Bartko (R) and his teammate Iljo Keisse enjoy a victory beer in Munich after winning a six-day tournament.

The TRUB ZONE will return in January.
Happy Holidays!

LINCOLN'S HOME FOR HOME-BREW SUPPLIES

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Lincoln, Nebraska

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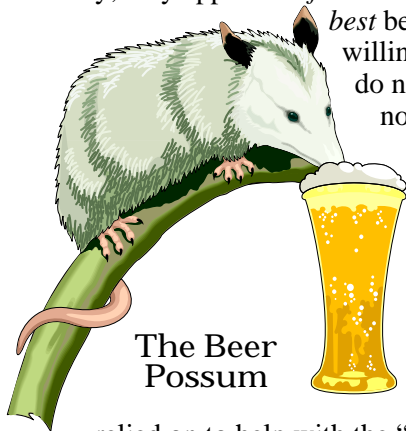
"Serving Beer & Winemakers Since 1993"

Part 2 of What to do With that Questionable Brew

Leftover Bad Beer? Try This

I had a batch of Marzen that just never tasted like anything you'd want to drink. It had, however, a nice maltiness to it and added some great flavoring to chili or spaghetti sauce or anything with a lot of spices. I think I even added a bottle of it to some soup and a nice curry sauce with chicken. No matter, there is almost always something you can do with it. Just don't try to pass it off to some "unsuspecting" friends. You will just get a bad rep and no one will want to drink your beer again.

- If you have been brewing for very long and letting people know about it, then there is probably have at least one "beer possum" in your midst. Beer possums are very handy; they appreciate *free* beer more than they do the *best* beer. They are always willing to take the beer that you do not want to drink. It is best not to mention that the beer is less than your best.



The Beer Possum

Some beer possums might start to develop discerning palates and become picky and hard to deal with. In addition to the consumption of unwanted beer, the beer possum can usually be relied on to help with the "heavy lifting" and other tasks that go with brewing. Young beer possums are especially valuable, for obvious reasons. Best of luck in attracting and capturing your beer possums.

- I don't know where you live, but the best use for beer that isn't quite drinkable is in making brats, as anyone in Wisconsin might tell you. Get yourself a package of brats (I recommend Johnsonville), put 'em in a pot and cover with beer, add some chopped onions and bell peppers, boil/simmer for at least 20 minutes, then grill. Add to a bun, top with sauerkraut, mustard, or whatever and enjoy!

- If the batch just missed its mark or is slightly tainted with an off flavor that isn't objectionable, you might be OK to share. If it truly is unsavory, I'd hesitate to share as it might be critically received or even discourage others from brewing. "If that's the best that you can make, why bother..." or "Who brought THIS crap?" If it "really sucks," I'm betting your lawn or garden would love some!

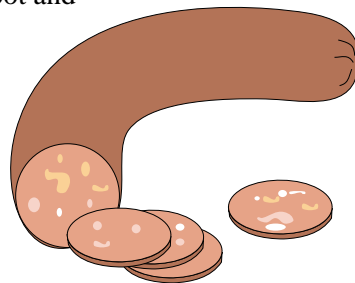
- Any time I make a beer that is less than perfect, I put it in the "to cook with" stack. It just doesn't seem right to

me to dump my crappy beer on guests. I've had that done to me too many times to do that to others (unless they ask for it). Most off-flavors that may detract from a beer probably won't interfere with most recipes. There are many cookbooks out there now that feature recipes using beer. Most recipes that use water can use beer instead. In recipes calling for chicken stock, I'll sometimes replace half of the stock with beer. Beer is excellent in marinades. When I smoke salmon I brine it first in beer with salt and brown sugar. It really makes a difference! The only time I had a problem with this concept was when we were in Brussels several years ago. We were at a cafe on the square that used beer in all of their dishes – really good Belgian beer. It just seemed like a shame to me to use great beer to slightly improve a dish when you could be

“ If I still have beer left over I invite my brother Mikey over. Mikey drinks anything. ”

enjoying it much more in a glass (which, obviously, we were doing anyways). Maybe next time I could order a dish with the beer on the side. If you're looking for cooking-with-beer books, I have a couple written by Lucy Saunders. She is considered a bit of an expert on matching beer and food and her books are quite entertaining, often offering beer stories as well as recipes. I believe that they sell her books in the AHA bookstore.

- I had some beer like that and it was great for steaming crabs and shrimp. Another use might as an aromatic in a water smoker for ribs or chicken.



- I don't know about anyone else, but I like to use the "bad beer" for cooking. You can use these for marinades, beer brats, or even beer butt chicken. If you don't want to cook with them you could always mysteriously leave the "bad beer" on your neighbor's front porch and then reclaim the bottles when they put out their recycling.

- If I make a beer that isn't quite right or I just want to make room in my fridge for some new brew, I pour about 12 bottles in a big pot and boil up a bunch of fresh uncooked brats and freeze them for grilling later. I've also place grilled brats in boiling beer to soften them up and add some more flavor. Try it you'll like it. If I still have beer left over, I invite my brother Mikey over. Mikey drinks anything. 🍺

You know you're a homebrewer if you know the cheapest place in town to refill propane and CO2 tanks.

Winter Ale • Beer Quest Final Results November 16, '08 • Empyrean Brewing Co.

Brewers	Winter Ale	E Score	Brewers (#)	Public Score
1 J Dobesh/R Schweitzer	Mexican Moca Stout	41	106 (5)	732
2 Jim Anciaux	Espresso Stout	44	83 (8)	705
3 Curt Schnase	Winter Spice Warmer	30	114 (3)	613
4 Jason McLaughlin*	Winter Warmer	36	86 (6)	585
5 Mitch Larsen*	AIPA	44	135 (1)	571
Brian Hoelsing*	Belgian Specialty Ale	38	119 (2)	571
7 Josh Ames*	Spiced English Mild	40	79 (9)	550
8 Wayne Farris*	Maple Nut Brown	35	107 (4)	549
9 Jon Zvolanek	Bourbon Barrel Porter	44	85 (7)	521
10 Chris Evans*	Apple Spice Ale	35	68 (10)	373
11 E Spilker	Jamaican Sweet Stout	35		
11 Brian Marcov*	Strong Ale	33		
13 A Carnes	Baltic Porter	28		
14 B Belding	Belgian Abbey Dubbel	28		
15 Jason Keel	Old Ale	28		
16 Josh Hammonds	Imperial Red Rye	27		
17 Schmidt/Bonne	Belgian Dubbel	27		
18 Steve Olsen*	Belgian Warmer	26		
19 Justin Yurkovich	Winter Warmer	25		
20 Bill Ritenour	Winter Spiced Ale	22		
21 David Livingston	ChocNilla Bitters	13		

*Member of the Lincoln Lagers



"And the winner is..."



"Come on. Can't I drink just one beer without a freakin' camera in my face?"



"Yup. That's right. An apple spice ale a day keeps the doctor away."

You know you're a homebrewer if you see the acronym R.D.W.H.A.H.B. and know what it means.



“What d’ya mean you’ve had enough to drink. I still have beer left.”

“Ya see, Jason. Alcohol by volume and alcohol by weight are different numbers.”



“This Brewers’ VIP Party gets bigger every time, don’t ya think?”



“What!?! Everybody likes spicy mild ale. What’s wrong with you?”



“Uh, no. I don’t know who this guy is. I’m just here for the beer.”



“Is there anything you WON’T put in a beer, Wayne?”

You know you’re a homebrewer if you don’t think that 10 gallons of beer is a lot.

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 still only \$25. If you would like to be added to the electronic mailing list, then click away. Email us at news-subscribe@lincolnlagers.com. Comments about the content to molarartist@hotmail.com. 🍺

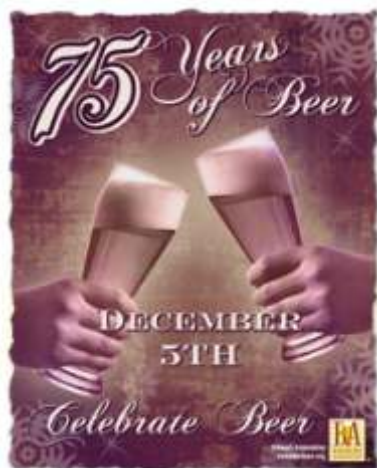


Lincoln Lagers Brew News
1008 S. 32nd Street
Lincoln, NE 68510-3230

The Mostly Local Beer Calendar

LAGERS' LOGGER

12/4	Thu	Lincoln Lagers Monthly Meeting
12/5	Fri	75th Anniversary of the Ratification of the 21st Amendment, Repealing the 18th. Prohibition is history.
12/8	Mon	Bell's Brewery Tasting - KC, MO
12/10	Wed	BQ Ingredient Pick Up at Lazlo's
12/13	Sat	Casual Imperial Stout Tasting - Rochester, MN
1/1	Thu	Happy New Year 2009!
1/?	TBA	Lincoln Lagers Monthly Meeting - Brian & Janet Allison's
1/5	Mon	Beer Quest Tickets Go On Sale
1/23	sss	Upper Mississippi Mash Out - St. Paul, MN
2/11	Wed	Beer Quest Entries Due
2/15	Sun	AHA Rally - Houston, Texas
2/22	Sun	February Beer Quest



You know you're a homebrewer if it started out as a hobby then ended up as a habit.