

LINCOLN LAGERS



Lincoln's Home-Brew Club Lincoln, Nebraska



Brew News • The Official Newsletter • January 2009

JANUARY MEETING

Saturday, Jan. 10th

**Brian & Janet
Allison's Home**

**2500 So. 78th St.
Lincoln, NE
(402) 488-6858**

To get to there... From 76th & Van Dorn turn north. Take the first right - that will curve to the left and turn into 78th St. 2500 is about half way up the hill on the right. Bring a pot luck item, your favorite brew, and come and enjoy an evening of socializing with fellow home-brewers. Spouses, children and interested guests are welcome. Hope to see you on the Saturday the 10th!

L.L. Officers

President:
Jim Hust

Treasurer:
Terry Schwimmer

Newsletter:
Kim Theesen

Website:
*Brian Allison
Chris Evans*

THE TRUB ZONE: Figuring out what they've got

Yia Yia's, Snobby Stuff, & The Future

Yia Yia's...right around 300 beers. That, my friends, is a lot of brew. How does one start to find *the* beer for the moment? I find it a pain to have to lean over the bar and quiz them on what the newest porters are or what else do they have for brown ales. A solution: the Yia Yia's Beer List. It's been too many years since they've had a recent menu. Yes, I know the beers change frequently and as soon as I get ours printed it'll be dated. However, it'll have more on it than the old one did, guaranteed. Now, before I get to version 2, I would appreciate some feedback. Tell me what you think.



Your Brew News editor hard at it.

More "Beer Snob" Stuff

We went to Skeeter Barnes the other night. A great place to go for carnivores; vegetarians should probably just stay away. As per my normal procedure, I ask about the beer they have and, as usual, the waitress was quasi-clueless. I was looking at the drink menu as she mentioned "brown ale from the Nebraska Brewing Company." Anita ordered one and so did I. (Again, I made the mistake of not asking about the glassware. Yup. The glass was cold, not so cold that it had ice forming on it, but definitely chilled. Arggh.) On the way out, I went over to the bar to get some change and took a quick glance at the taps. Much to my surprise, they also had Odell's 90 Shilling Scottish ale. So, why didn't the waitress tell us about *that* one? I would have insisted we stick around for one more round.

It's another lesson learned for you who is so particular about the brew you're drinking - or about to drink. Do NOT depend on the dog-eared, printed beer list sitting on the table nor the wait person to inform you as to what is currently available for consumption. The printed list could easily be dated; kegs or bottles of beer are much easier to stock than printing and distributing a new beer list. As a home-brewer and beer connoisseur, you owe it to yourself to walk over to the bar and take a look as to what's being served and quiz the bartender as to what's currently available in bottles and what's on tap. Let's hope that we're all pleasantly surprised once in a while.

The Future

This my 24th issue and there's still so much to write about in the world of beer and home-brew. Will it ever end? Well, it's not going to "end," however, things are going to change a little. First, let me say again how much fun I've had doing the *Brew News* for the past two years. I love combining home-brewed beer, copy writing, and graphic design. Now, unless there's somebody else out there that wants to do a monthly, I strongly urge us to go to a quarterly and in the mean time we utilize the website more. That's what I think; I could be wrong. Pour me another brew and we'll talk about it some more on Saturday. 🍺

"You can't drink all day unless you get started in the morning."

The DecemBEER Home-Brew List

Who Brought What?

Jim Hust, our beloved president, hosted the Decembeer meeting at ye olde club house. We had a lecture on kegging, thanks to Doug F. and Chris E. Plus pizza! Yum!

Ames, Josh	Belgian Dubbel (Modern Monks) plus Coors Light crap beer. (Thanks, mon!)
Catherall, Bob	American Amber - hopped with homegrown cascade, dry hopped 1.5 oz each keg, 4 different dry yeasts: S-04, S-23, Windsor, and Nottingham.
Davis, Jason	Rogue Double Dead Guy Ale, Mönchshof Schwarz
Faris, Wayne	21A Watermelon Wheat, Munich barleywine, 21A Brew Free or Die IPA, APA
Hoage, Dave.....	Tommy Knocker Mix, Goose Island Christmas Ale
Hust, Jim	Sam Smith IPA
Larsen, Mitch	Sparkling Applewine, Robust Porter, Spiced Robust Porter
Marcov, Brian	Odell's Hibernation Ale, St. Nick's Secret
McKibben, Don	Wild Grape Wine
McLaughlin, Jason.....	Cantillon Classic Gueze, New Belgium La Folie, St. Louis Framboise, Val-Dieu Blonde
Oenbring, David.....	Monks Dubbel, Arctic Storm, Imperial Stout
Olsen, Steve	Alaskan Smoked Porter, Beer Quest Belgium Loser
Schwimmer, Terry.....	Big Dark Danish Lager, Big Brown Pale Ale (11/06)
Suhr, Shawn	Stout
Theesen, Kim	Sinful Stout (Bastard Son of Black Pepper Porter)
Also in attendance: Chris Evans, Doug, Kelly Wood, and John Westhart. 🍺	



"Concerning the 'Bottled Lunch': Medieval monks drank strong beers for sustenance while fasting for Advent and Lent thus earning beer the moniker 'Liquid Bread.' Doesn't everybody know that?"

LINCOLN'S HOME FOR HOME-BREW SUPPLIES

11th &
Cornhusker

Lincoln,
Nebraska



(402) 476-7414 • kirk@kirksbrew.com

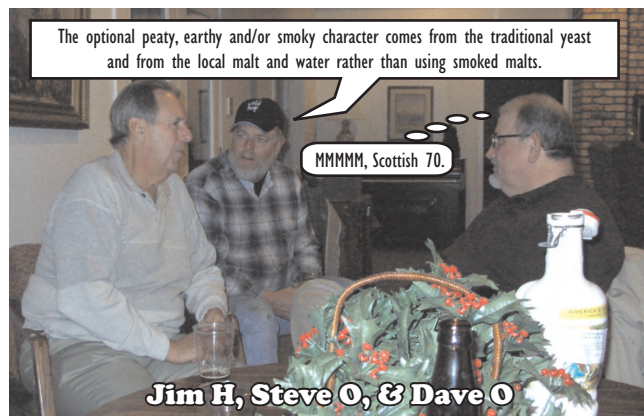
www.kirksbrew.com

"Serving Beer & Winemakers Since 1993"



Kräusening: The addition of a small proportion of partly fermented wort to a brew during lagering. Stimulates secondary fermentation and imparts a crisp, spritzy character.

Scenes from the Decembeer Meeting



Mouthfeel: A sensation derived from the consistency or viscosity of a beer, described, for example as thin or full.

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. 🍺



The Local Beer Calendar		
LAGERS' LOGGER		
1/5	Mon	Beer Quest Tix on Sale
1/10	Sat	Monthly Meeting - Brian & Janet Allison
1/16	Fri	Winterfest Ales & Auction - Embassy Suites
1/17	Sat	Cabin Fever 2009 - Beer Festival - St. Louis, MO
1/24	Sat	Upper Mississippi Mash- Out Banquet - St. Paul, MN
2/11	Wed	Beer Quest Entries Due
2/22	Sun	Beer Quest at Lazlo's
Feb	TBA	Monthly Meeting



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



The 2008 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 • John Westhart • Kelly Wood