

Lincoln's Home-Brew Club Lincoln, Nebraska



News • The Official Newsletter • March 2009

Thursday March 5 6:30 pm at 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 Pg 4.



President: Josh Ames

Treasurer: Terry Schwimmer

Newsletter: Kim Theesen

Website: Brian Allison Chris Evans

A word from our new leader

Josh Ames Elected El Presidente

y fellow Lagers, as we try to stay warm in these final weeks of winter, thoughts of big brews and picnics, and bus trips wander through my brain. The long lists of upgrades to my garage brewing system, a never ending

project, begin to spill out as well. My goals in the next year are to get our membership up, create some organized learning events at meetings, get a BJCP sanctioned event with the club going, and of course help you brew your beer. And if you have too much beer, give it to people who do not have enough beer, even though they refuse to make their own because everyone having good beer is what is "fair." But, I digress. A nice step in the right direction is the sanctioning of the Beer Quest competition and the sponsoring club will be none other than the Lincoln Lagers, of course. I have



received word from Steve Olsen that plans for the bus trip are moving along very nicely and we should be able to finalize that project in the next month. See you this Thursday at BBQ4U.

El Presidente Josh 🖗



"This Beer Quest Went to 11!"

Beatty Ties for 1st in Brewers' Choice

touts ruled the roost at the FebBREWary Beer Quest at Lazlo's. Lincoln Lagers' Mark Beatty and his dry stout tied for first place in the Brewers' Choice category, tying eventual winner in the general public voting – and the other stout entry – Josh Hammonds. Hammonds of the Brew Man Group entered a tasty Irish foreign extra stout. Considering the stiff competition from the Irish red ales – eight of the 11 – that says something about the tastes of the brewers and the general public. Dark and yummy beers are loved by all.

Other Lincoln Lagers who finished in the top ten included Kim Theesen (second with a nutty Irish red), Brian Marcov (eighth with his Irish gold ale), and Dave "Beer Boy" Hoage (ninth with his version of Irish red). Beatty's dry stout ended up sixth in the general public poll. May's Beer Quest will be "Hoppy Ales." Full results are on page 3.



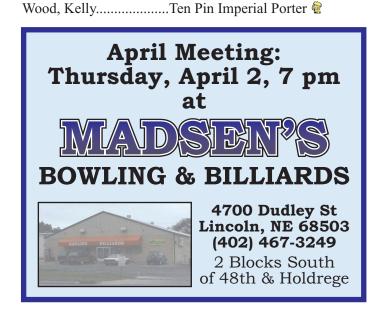
Mark Beatty (File Photo)

The January Home-Brew List

Who Brought What?

hanks goes out once again to the fabulous party hosts Brian and Janet Allison for opening their home for the Lagers' holiday party in January. Lots of good food, camaraderie, and tasty beverages were enjoyed by all!

enjoyed by all!	
Allison, Brian	.Dortmunder, Vienna
Ames, Josh	. Aged English Mild
Catherall, Bob	American Amber w/homegrown Cascade, Barleywine, Cider
Faris, Wayne	Left Hand Terra Rye, Bugeater Munich Barleywine, He'Brew Jewbelation 12, Russian River Blind Pig
Hoage, Dave	O'dell 90 Shilling, Granite City IPA
Hust, Jim	Stout
Marcov, Brian	.Great Divide Hibernatino Ale, Boulder Brewing Cold Hop
McLaughiln, Jason	.Pumpkin Ale
Papazian, Charlie	.Imperial IPA
Oenbring, Dave	MM St Meinrad, MM CAP, MM Dubbel, Anchor 2001 Christmas Ale
Okamoto, Brad	.Brown, Honker Ale
Schwimmer, Terry	Pale Ale, Danish Lager, 3-yr-old Big Brew
Stortenbecker, Roger	.Wee Heavy with Peet Smoked Malt
Theesen, Kim	Hub City Brown Porter, Sinful Stout, Behlaven Draught



The February Home-Brew List

Who Brought What?

hanks goes to Jim Hust and his clubhouse. This place is a fave of the club's and it's always a fun place to spend a cool winter night.

Brutal Bitter

Marcov, Brian.....Irish Gold Ale, St. Nick's Secret

McLaughiln, Jason......2006 Scalds Noel, Poperings Hommel Ale, Lazy Magnolias

Southern Pecan
Oenbring, Dave......Wee Heavy, Flemish Red, CAP,

Midas Touch Clone

Okamoto, Brad...... Watneys Cream Stout, Brown Schwimmer, Terry..... Scottish Ale, Chomny Ale

Suhr, Shawn..... Stout

Theesen, Kim...... MacFarlane's Scotch Ale,

Black Pepper Porter

Vejnovich, Chris.....Modern Monks Smoked Bock,

Old Chubb, Some old oxidized

New Belgian Brews

Wood, Kelly.....Blvd Double IPA

Others in attendance included Jim Hust, David Chadwick and Bob Myers. My apologies if your beer is not listed correctly. Print legibly, please?

The Lincoln Lagers

Brian Allison
Josh Ames

Dave Barnes

Mark Beatty

David Chadwick

Wayne Faris

Jim Hust

Dave Hoage Jon Lammers Mitch Larsen

Brian Marcov

Jason McLaughlin

Dave Meister

Dave Oenbring

Brad Okamoto

Terry Schwimmer

Roger Stortenbecker

John Tennity

Kim Theesen Gene Trausch John Westhart

Kelly Wood

These are the club members as of March 1, 2009. If you want to be on the list, the annual fee for all this fun is still only \$25. Such a deal. **Press Release**

Schilling Bridge Winery & Microbrewery's 70 Schilling Bridge Scottish Ale wins "Best of Show" Award

aking home the coveted "Best of Show" trophy for the people's favorite beer at the 8th annual Winterfest Ales & Auction Festival held January 16, 2009, at the Embassy Suites in Lincoln, Nebraska, was Schilling Bridge Winery & Microbrewery's 70 Schilling Bridge Scottish Ale. The event, hosted by the Advertising Federation of Lincoln to benefit their scholarship program and Junior Achievement, had a record crowd of over 700 guests.

This year the competition proved steep with guests choosing from over 50 types of beers from local brewers and distributors: Spilker Ales from Cortland, Thunderhead

Brewery of Kearney, Gottberg Brew Pub from Columbus, Johnson Brothers/Finocchiaro from Omaha, K&Z Distributing of Lincoln, Double Eagle of Lincoln, Empyrean Ales of Lincoln, Modern Monks, Misty's of Lincoln, Granite City of Lincoln, and Upstream Brewery of Omaha.

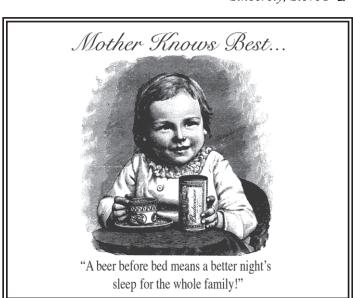
Designed by brewer Mike Schilling to please even the most discerning of tastes, the award-winning 70 Schilling Bridge Scottish Ale is a medium-bodied richly-colored ale that rouses the palette with a light caramel-like sweetness and finishes with a smooth maltiness leaving you with the desire for more!

Always a trip...

Bus Trip Update

his is the most recent info I have from Schilling Bridge, one of a couple of destinations for a May bus trip. Dave Oenbring and I have talked about pricing (between \$40 and \$45), maybe a few dollars cheaper for members, and including Schilling Bridge's lunch pizzas as part of the trip. I have also started a contact with Nebraska Brewing in Papillion and they are very happy to see us get to their place for a while after Pawnee City. I think we will need a promo poster made up with all the info after we decide on the details so they can be posted at places like Kirk's, Lazlo's, Yia-Yia's, The Still, etc. All things to discuss when we meet. Until then...

Sincerely, SteveO 👻







THE BEER TEST: Yesterday, scientists for Health Canada suggested that men should take a look at their beer consumption, considering the results of a recent analysis that revealed the presence of female hormones in beer. The theory is that drinking beer makes men turn into women. To test the finding, 100 men were fed 6 pints of beer each. It was then observed that 100% of the men gained weight, talked excessively without making sense, became overly emotional, couldn't drive, failed to think rationally, argued over nothing, and refused to apologize when wrong. No further testing is planned.

Irish Ale • Beer Quest Final Results FebBREWary 22, 20, • Empyreen Brewing Co.

Brewers	Irish Ale	E Score	e Brewers (#)	Public Score	
1 Josh Hammonds	Irish Foreign Extra Stout	39	160 (1)	819	
2 Kim Theesen*	Nutty Irish Red	41	122 (6)	759	
3 Bryon Bleding	Irish Red	39	141 (4)	720	
4 Aaron Carnes	Irish Red	45	138 (5)	702	
5 Jim Anciaux	Irish Red	44	99 (8)	664	
6 Mark Beatty*	Irish Dry Stout	46	160 (1)	658	
7 Curt Schnase	Irish Red	40	83 (9)	572	
8 Brian Marcov*	Irish Gold Ale	38	150 (3)	569	
9 Dave Hoage*	Irish Red	44	117 (7)	548	
10 D McGrath / E Spilker	Irish Red	35	78 (10)	508	
11 Jim Fobben	Irish Red	39	72 (11)	476	
12 Jason McLaughlin*	Pre Prohib Irish Immigrant				
13 Mitch Larsen*	Robust Porter	37	Lincoln Lagers	Husker Football	
14 J Yurkovich / S Schmidt	Irish Red Porter	33	Monthly Meeting	Conversation	
15 Bob Catherall*	Irish Red	32	5	6 -	
	sing*/ C Vejnovich* Irish Red 32		Lagers		
17 Kevin Shinn	Irish Red	30	Sparging	8 Bus Trip	
18 Jason Keel	Irish Red	29		— 9 III	
19 J Dobesh / R Schweitzer	Irish Swill Ale	23	Mashing	10	
20 Bill Ritenour	Irish Red	22	washing	11 February	
21 Nate Bell	Irish Red	22	VOL	IME Beer	
*Members of the Lincoln Lagers "This BQ goes to 11."					



"No. I didn't say he was 'nutty.'
I said the beer was nutty as in
walnuts and pecans."



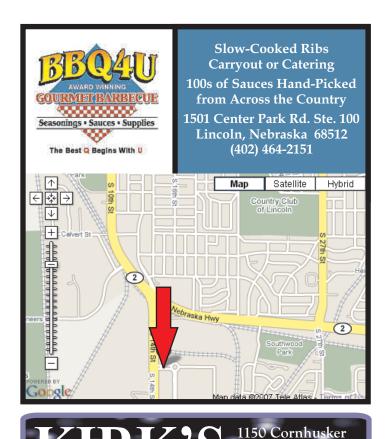
"Hmm. Good clarity, smooth, and pretty low in alcohol." "Uh, that's water you're drinkin' there, Dave."



"Bob, are you taking pictures with your phone or trying to talk into your camera?

"Well, it's one louder, isn't it? It's not ten. You see, most blokes, you know, will be playing at ten. You're on ten here, all the way up, all the way up, all the way up, you're on ten on your guitar. Where can you go from there? Where?"

Nigel Tufnel, Spinal Tap.



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Support Your Local Home-Brew Club!

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@lincoln lagers.com. Comments to: molarartist@hotmail.com.

The Local Beer Calendar **Extreme Beerfest 2009 Beertopia/Crescent Moon** - Omaha, NE 3/11 Wed St. Meinrads Release Party - Modern Monks - Bread & Cup, Haymarket - Lincoln Thu Lagers Monthly Meeting - Madsen's, 7:00 pm 4/6 Mon Beer Quest Tickets on Sale 5/17 Sun May Beer Quest - Lazlo's Coming in May: Big Brew & The Annual Lincoln Lagers Bus Trip. Log on to www.lincolnlagers.com for details.





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