

# LINCOLN LAGERS



## Lincoln's Home-Brew Club Lincoln, Nebraska



**Brew News • The Official Newsletter • Summer 2009**

### JULY MEETING

**Thursday  
July 2nd  
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 10.*



### L.L. Officers

**President:**  
*Josh Ames*

**Treasurer:**  
*Terry Schwimmer*

**Newsletter:**  
*Kim Theesen*

**Website:**  
*Brian Allison  
Chris Evans*

### "Empyrean Brewing Company's May Beer Quest"

## Vejnovich & Hoelsing Score First

**C**hris Vejnovich and Brian Hoelsing's Imperial American "James Brown" Ale becomes the latest addition to the Empyrean Brewing Company's "Wall of Foam." Their total of 704 edged out Josh Hammonds' wheat ale's score of 685 in the Hoppy Ale Beer Quest. Keep your eyes and ears open for this brew to be on tap soon; so prepare your palate for Simcoe and Amarillo hops. Yum.

In addition, this event marks the debut of judging via the Beer Judging Certification Program criteria. Judges for the May included Dave Oenbring, Josh Ames, Mark Beatty, Jason McLaughlin, John Tenity, and Rich Chapin. Judges received a point toward BJCP certification.

The next Beer Quest in August will once again be XperimentALE! Non traditional ingredients (or perhaps some extremely traditional ingredients like gruit?) will be used in these brews. According to Empyrean's Jim Engelbart: "Last year this was a great event for us with some tasty and interesting beers. Brian Belding won with his Triticale Wit beer. A few of my other personal favorites were Gary Bentrup and Brett Hampton's Green Tea Pale Ale and who can forget Josh Ames and his Smoked Steam Beer (a.k.a. 'hot dog' flavored beer)!" Tickets go on sale July 6th at Lazlos' Brewery and Grill.



**Vejnovich and Hoelsing in the brewery**

Photo Courtesy of Bob Mc Beer Phone

For complete results of the May 17th contest, go to page 9 or direct your web browser to this link: <http://www.telesis-inc.com/empyrean/bqscores.html>. 🍺

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**The top American owned brewer is the Boston Beer Company (Sam Adams).**

# "Who Brought What?" Lists: March & April


## March 5th - BBQ4U

Ames, Josh . . . . .	English Mild "Mild Manner Musings"
Catherall, Bob . . . . .	Espresso Stout, Irish Red, Modern Monks Dubbel
Evans, Chris . . . . .	Hoplua
Faris, Wayne . . . . .	Imperial Mocha Coffee Porter, Dogfishhead Pangea, Dunkel Weissen
Fobben, Jim . . . . .	Old Beer: 7-year-old Tripel, 5-year-old RIS, 5-year-old Dubbel
Hoage, Dave . . . . .	Belgian Porter
Hoelsing, Brian . . . . .	Irish Red, Imperial Amber, Pumpkin Ale
Larsen, Mitch . . . . .	Mystery Beer, Robust Porter, AIPA, Irish American Red, Honey Apricot Wheat
Marcov, Brian . . . . .	Jaggery Pale Ale, St. Nick's Secret (Old Ale)
McLaughlin, Jason . . . . .	APA, American Amber, Oak Aged Imperial Stout, Weyerbacher
Oenbring, Dave . . . . .	Meade de Kreek, Barleywine, Black Current Lambic, Raspberry Lambic, Strawberry Mead
Okamoto, Brad . . . . .	Cream Ale, 80 Schilling, Cream Stout
Olsen, Steve . . . . .	Leapin' Leprechaun Ale* 
Schwimmer, Terry . . . . .	Scotch Ale, "Chomny" Ale**
Suhr, Shawn . . . . .	Yoda, the Hop Master
Theesen, Kim . . . . .	O'Malley's Cream Ale, Robust Porter, Olde Red Eye Irish Red Ale
Vejnovich, Chris . . . . .	Irish Red Ale "IRA"



Also in attendance: Rick Lassek, Kelly Wood, Keenan Cain, Kim Wittrock, Dick Wittrock.


\*As I was reviewing the notes from this meeting, I remembered this one that Steve O brought. When confirming how to spell *leprechaun* I found some interesting comments on BeerAdvocate.com about this, uh, American Blonde Ale: "If the goal was to brew a neutral-flavored ultra-light beer they succeeded." "Out-and-out diacetyl. It's almost comical. Almost...Essentially a pure butter flavor...Grotesquely slick mouth feel... Incredibly awful." "Smells like 5th grade art class...if you ate paste back then." "The label is interesting." "Avoid at all costs." ... Overall Grade: D- (avoid) (Weston Brewing Co., Missouri)

\*\*Schwimbo: I can't read your writing. I know it's not Chimay; that's Belgian. "C Horny" Ale? Huh? -Ed. 

## April 2nd - EJ's Lounge - Madsen's

Ames, Josh . . . . .	Modern Monks Dubbel, Avery 14'er ESB, Hoegaardn
Catherall, Bob . . . . .	Espresso Stout, Pale Ale
Davis, Jason . . . . .	Christmas Ale
Faris, Wayne . . . . .	Northern Brown Ale, Lost Abbey Judgement Day
Gilmore, Jim . . . . .	Robust Porter
Hoage, Dave . . . . .	IPA
Kirchner, Andy . . . . .	Smoked Robust Porter
Lammers, Jon . . . . .	Dry Stone, Smoked Porter
McLaughlin, Jason . . . . .	English IPA, Hoppenweisse
Oehlerking, Tim . . . . .	Flying Dog Schell Brewing Mix
Oenbring, Dave . . . . .	Persimmon-Wildflower Mead, Hop Monster Pale, Dubbel, Kentucky Common
Okamoto, Brad . . . . .	Dunkelweisse - Cream Ale
Schwimmer, Terry . . . . .	1554 (New Belgium), Boulevard IPA
Theesen, Kim . . . . .	Gruit Ale, Robust Porter, Mild Ale
Trausch, Gene . . . . .	Excelsior Alt, Nightcap Cherry Stout



Also in attendance: Chris Evans, Ian McCarthy, Dick Wittrock, Kim Wittrock, Becky Lacy, Bob Bed, Chris Baily. (Sorry about any misspellings here. - Ed.) 

## THE LINCOLN LAGERS

**Brian Allison - Josh Ames - Dave Barnes - Mark Beatty - Bob Catherall - David Chadwick - Wayne Faris - Doug Finke - Jim Fobben - Dave Hoage - Brian Hoelsing - Jim Hust - Jon Lammers - Mitch Larsen - Rick Lassek - Brian Marcov - Don McKibben - Jason McLaughlin - Dave Meister - Tim Oehlerking - Dave Oenbring - Brad Okamoto - Sloane Peterson - Terry Schwimmer - Shawn Suhr - Roger Stortenbecker - John Tennity - Kim Theesen - Gene Trausch - John Westhart - Dick Wittrock - Kim Wittrock - Kelly Wood**

**If you've paid your 2009 membership and are not on this list, please let us know. We'll get you on it ASAP!**

**"On average, every American now lives within 10 miles of a brewery."**



# "Who Brought What?" Lists: May & June

## May 16th - House of Josh Ames

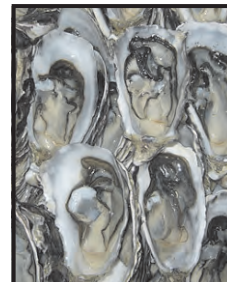
Ames, Josh . . . . . Oyster Stout  
 Catherall, Bob . . . . . Espresso Stout, Root Beer  
 Davis, Jason . . . . . Nameless Double IPA  
 Faris, Wayne . . . . . Nebraska Brewing IPA  
 Finke, Doug . . . . . Dry Hopped American Pils,  
                                  Czech Pils, Schwarzbier  
 Larsen, Mitch . . . . . RIPA  
 Marcov, Brian . . . . . British Summer Ale  
 McLaughlin, Jason . . . Ska Modus Hoperandi  
 Oenbring, Dave . . . . . Schwarz, Wit,  
                                  Barleywine, Flemish  
                                  Red, Saison, Maibock  
 Theesen, Kim . . . . . Sorghum Gluten-Free  
                                  Beer, Old Rasputin RIS  
 Vejnovich, Chris . . . . 11/17 Lafolie, Sam Adams Long  
                                  Shot  
 Wood, Kelly . . . . . Stout



Also in attendance: Sloane Peterson, Terry Schwimmer.  
 Did somebody remember to wake Brian M.? Thanks to  
 President Josh for hosting the party and the group brew  
 held earlier. "Josh's Garage Ale" is now in the bottles. 🍺

## June 4th - BBQ4U

Ames, Josh . . . . . German  
                                  Hefeweizen,  
                                  Oyster Stout  
 Beatty, Mark . . . . . Oud Bruin,  
                                  Strawberry  
                                  Kölsch, 80/-  
                                  Scottish Ale  
 Catherall, Bob . . . . . 6 pack: IPA,  
                                  Ska Modus  
                                  Hope-randi,  
                                  Avery, Acme Steelhead, Blvd.  
                                  Singlewide, Sierra Nevada  
                                  Torpedo  
 Faris, Wayne . . . . . Imperial APA  
 Finke, Doug . . . . . Schwarzbier, Czech Pils  
 Finke, Jeff . . . . . Hoppy Pils  
 Hoage, David . . . . . Belgian Porter  
 Kirchner, Andy . . . . . Saison  
 Lammers, Jon . . . . . Doubel Infusion IPA/Wit  
 Marcov, Brian . . . . . British Summer Ale, Goose  
                                  Island Summertime (Kölsch)  
 McLaughlin, Jason . . . 9%-3-Yeast  
                                  Saison,  
                                  Flossmoor  
                                  IPA, Duck  
                                  Rabbit  
                                  Brown Ale  
 Oenbring, Dave . . . . . Oyster Stout,  
                                  Eixbock,  
                                  Meade de  
                                  Kreek, Barleywine, Vanilla Mead  
 Okamoto, Brad . . . . . Irish draft, Irish Stout, Amber, Fat  
                                  Tire Wit  
 Peterson, Sloane . . . . . Late Hopped APA  
 Schwimmer, Terry . . . . Chonny Ale (Sp?), Three-year-old  
                                  Big Brew  
 Theesen, Kim . . . . . Sorghum GF Shanty (Sorghum  
                                  Ale + Lemonade)  
 Vejnovich, Chris . . . . 11/17 Lafolie, Sam Adams Long  
                                  Shot  
 Wittrock, Dick . . . . . DSB - Dickard Summer Beer  
 Wood, Kelly . . . . . Stout  
 Also in attendance: Steve Olsen, Kim Wittrock 🍺



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What a long, strange trip...

## 2009 Bus Trip features Nebraska Breweries

**T**hirty-two brewers (or friends of brewers) headed out at 10 a.m. on Saturday, May 9, from the parking lot at Indian Village on this year's edition of the Lincoln Lagers' Bus Trip. Stops included Schilling-Bridge Winery & Microbrewery in Pawnee City, the Nebraska Brewing Company in Papillion, and finally to Omaha's Beer Corner USA: featuring Crescent Moon Ale House, the Huber Haus German Bier Hall, Max & Joe's Belgian Beer Tavern, and Beertopia.

Please take a minute to thank our sponsors: Salon Déjà Vu, Kirk's Do-It-Yourself Brew, the Modern Monks, and Moran's Liquor Works. Additionally, a special thanks goes out to all who donated items to the door prizes.

So, where are we going next year? 🍺



**"Most beer on the planet is made with three hop additions: bittering, flavor, and aroma. Did anyone tell Miller Lite drinkers this?"**





**LINCOLN LAGERS**  
 Lincoln's Home-Brew Club  
 Bus Trip: Saturday, May 9, 2009  
 5th Line Bridge - (Pawnee) (Pawnee) (Pawnee) (Pawnee)  
 Crescent Moon / Huber Haus / Beeropia / Max & Joe's / Omaha  
 Bus Leaves at 10 am from Indian Village  
 13th & Arapahoe Streets  
 Returning at 10 pm  
 \$40 Non-Member  
 \$45 Member



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Max & Joe's  
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**NEBRASKA**  
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**"And if you can detect any hop character at all in Miller Lite, please donate your nose and tongue (posthumously of course) to the Smithsonian Institute for preservation and display," JanNorris.com.**

## Odds &amp; Ends from the Last Couple of Meetings

# Lincoln Lagers Club Activities Update

**N**ote: What follows are a few items of interest involving competition within and outside of the club plus other club activities. For the absolute latest updates regarding their status, please log on to the [www.lincolnlagers.com](http://www.lincolnlagers.com) and head for the forum. Let your opinions be known. Thank you!

## The 2009 Lincoln Lagers Challenge

### 2009 LL Challenge Proposed Grain Bill\*

10 lbs. 2-row Pale Malt  
1.0 lb. Crystal (60°L or 80°L)  
0.5 lb. Dextrine (Cara-pils)  
0.5 lb. Victory Malt  
0.5 lb. Black Patent  
0.5 lb. Chocolate Malt  
**13 Pounds Total (\$20)**

\*Bill is not final and subject to change.

Ah, yes, it seems like only yesterday that we were sipping on Wayne's Carrot Cake Ale, the winner of the first Challenge. We're still fine tuning the details for the 2009 edition, however, this is what we have so far. This year we will offer each contestant an identical grain bill and you may delete any item from it and any

amount. As the brewer, you

may control the other items in your beer. You control the hop bill, water chemistry, and choice of yeast. In addition, you can add any other adjuncts *except more fermentable*

*adjuncts*. Spices? Yes. Herbs? Yes. Carrots? No. Rice? No. Oats? No. Sugar? No. Oak chips? Yes. Lemon grass? Yes. Vanilla extract? Yes. Licorice? OK, OK, I think you get the picture. Contact me with any additional questions; I, along with the fellow Challenge wizards will confirm the ingredient list if you're in doubt about its fermentation status.

With regards to the current proposed grain bill, we may cut back on the black patent and add some darker crystal and/or some Munich. The final bill will be up on the forum in the near future.

The final list and kits should be ready by the next meeting in July with the contest to be held in October. The approximate costs should be \$20 for all grain and \$30 for extract. See the insert on this page with the current list of what will probably be in the final kit. Watch the forum for the final rules and grain bill.

## The Annual Lincoln Lagers Picnic

This just in from member Jason Davis: My "Horseshoes & Home-brews" event usually goes over quite well. Maybe it's because most of the attendees aren't home-brewers so they all drink my beer. I think this year we could have the picnic at my house if no one is opposed; we can also have a little horseshoe tourney and grill up some fine foods. Here are some potential issues we might have at my place. I'm limited to a bench and maybe five or six lawn chairs, so we may need to discuss having some tables and chairs brought along with your food and brews. I will be sure to have plenty of propane for the grill but haven't grilled meat in over 10 years so someone may want to volunteer to oversee the grill so I don't destroy everyone's potentially delightful meal.



Other than that, I will get some rules and guidelines together for the tournament to keep it simple and fun. We will likely pair up either on our own or we can draw names so we don't all get destroyed by a couple of ringers in the club.

The tentative date for the event is Saturday, September 19. Confirmation will be coming soon.

## Beer & Art Pairing

Hey All,

I'm working on putting together an art show to be held at my business. We host art exhibits every month and have had interest in a beer-themed show. Initially we've been having breweries sort of sponsor the events and we keep a keg of their beer in the shop to serve and also put up their logo/banner/fliers in our studio.

**Go to Lincoln Lagers Activities on Page 7**

## Bus Trip & Challenge Sponsor

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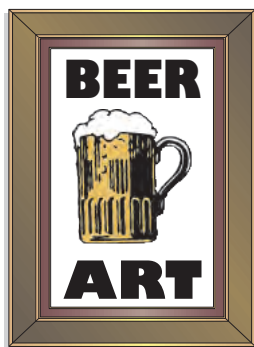


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## Lincoln Lagers Activities (from Page 6)



Anyhow, Matt Dinges mentioned a show he saw or heard about where either artists designed/painted a piece themed around what they thought the beer they were provided brought to their palate or mind; or the *brewers* created a *beer* themed around the emotion/colors/attitude of the artists work. I think the latter of the two would be pretty time consuming.

Now, here's what I have in mind. We could either do a completely internal competition with the LincolnLagers and judge beers to find the top 12 out of however many entries. These 12 brewers would then be paired with 12 local artists who would be provided a few beers to drink, enjoy, and be inspired by to create labels, a poster and a single canvased art piece. We would then sell the artwork at our exhibit and serve the beer paired with the accompanying artwork.

The idea is for a fun event that promotes home-brewing and the wonderful and unique flavorful brews that are created as well as involving the art and design community as well.

Any ideas or modifications are welcome. I will need to pull the trigger on this concept so people have time to brew, we have a date down the road for the competition and then we also give the artists time to create their work before a hopeful show this fall. I'm thinking October would be an excellent month for an event such as this.

I hope to make it to the next meeting to discuss more details and perhaps we can get post more info on the website detailing the competition once we hash out the details.

*JDavis | Screen Ink.*

## Granite City Mug Club



The brew club has received an invitation to the Mug Club Party at Granite City on Monday, June 29th. The party begins at 5:00 p.m., lasts until 8:00 p.m., and features a complimentary appetizer buffet.

Kevin Mandigo, managing partner, would love to have us attend the

event. He's also interested in hosting a beer-and-food pairing for the club in the future. The Mug Club party will feature the debut of their Wag's American Wheat beer and they're offering half-price memberships for only \$10. Additional information at 466-1900 and on the web at <http://www.granitecitymugclub.com/>. 🍺

**"All right, brain, I don't like you and you don't like me so let's just do this and I'll get back to killing you with beer." -- Homer Simpson.**



## Beer Judging Certification Program

## Exam in October

I have scheduled a BJCP exam for the morning of Sunday, October 25th. The exam will be administered in South Lincoln. I will be forming a study group to be held on Sunday evenings at the same South Lincoln location, which will start sometime in July. The classes are a great way to learn more about the brewing process and the evaluation of beer, and are a lot of fun. Classes usually last three hours, will include some guest speakers, and a chance to judge all of the BJCP styles over a 10-week period. The cost of the study group will be \$75 which will cover the cost of sample beer and supplies. The classes are also a great opportunity for those with no desire to take the exam but would like to sharpen your brewing, tasting and evaluation skills. And if you are like me, you will be sad when they come to an end.

Anyone who is interested should contact me so that I can keep you in the loop as more details become available. 🍺

*Jason McLaughlin*  
iasanlee@hotmail.com



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to the original ingredients (water, yeast, malt, and hops)."**

## Odds &amp; Ends from the Last Couple of Meetings

## AHA's Club-Only Competition

**A**s many of you know, the American Homebrewers Association (AHA) supports a national competition among home-brewing clubs each year. Six competitions are staggered throughout the year, and a home-brewing club receives points if its entry wins, places or shows within the competition. In addition, home-brewers who submit entries to the annual National Homebrewing Competition can win points for their club if their entries win, place or show in both the first and second rounds of the competition. Based on accumulated points, the top 25 clubs are listed on the AHA website each year.

With the wealth of experience and skill within the Lincoln Lagers, we should enter this competition! It may take us a few years to break into the top 25, but it would be a huge feather in our cap and would be a big selling point for bringing new brewers into the club. Also, it would encourage more of our brewers to consider submitting beers to the National Homebrewing Competition each year.

In order for our club to submit an entry, we will need to have brewers willing to submit beers that first will be judged in an in-house competition at a Lincoln Lagers monthly meeting. The winning entry would then be forwarded to the AHA Club-Only competition. The first entry for 2009-2010 is due in mid-August, which means we need to hold a competition at our July meeting. The first competition is for BJCP Category 7 beer style, which is Amber Hybrid Beer. This includes the subcategories Northern German Altbier, California Common, and Düsseldorf Altbier. Each brewer would need to submit two 12-ounce bottles for the in-club competition, and the winner would need to supply an additional two 12-ounce bottles for submission to the AHA Club-Only Competition. Brewers who do not win should still consider submitting their beers to the National Homebrewing Competition next spring!

Obviously certain styles may not maintain their quality for that time period and the brewer may consider re-brewing the style, but ALL entrants should consider entering the NHC. This requires one 12-ounce bottle for the first round and three 12-ounce bottles for the second round, should the beer advance.

**It may take us a few years to break into the top 25, but it would be a huge feather in our cap and would be a big selling point for bringing new brewers into the club.**

Although I cannot be present at most Lincoln Lager meetings due to conflicts with another commitment, I am willing to help with the submission to the club-only competition. I will package the winning beer, complete the entry form, and mail it off. Obviously if the winning brewer would rather do this him/herself, that's great, too. Also, I will post reminders of deadlines in the newsletter or on the website.

A list of club-only competitions for the next two years is provided below. I am including two years because some styles must be brewed well in advance of the competition. In fact, FOUR styles should be brewed RIGHT NOW, if possible. They would be the Amber Hybrid Beer (August 2009), European Amber Lager (September/October 2009 – remember, lagering time is needed!), Mead (August 2010) and Sour Ale (September/October 2010).

I'm hoping that the club members are interested in entering the club-only competition, obviously anyone can enter each competition, however, I also recommend that we have a sign-up for each competition, so that we never have a one deadline without any entries submitted! Brewers on the sign-up would be expected to submit an entry for that competition, in order to avoid a possibility of no entries available for submission.

What do you think? Let Josh, Kim, Terry and myself know if you wish to do or not do this. The competition schedule is listed below. Also, if you wish to consult BJCP guidelines for details on each beer style, guidelines are posted at [www.bjcp.org](http://www.bjcp.org). More details on the competition can be found [http://www.beertown.org/homebrewing/club\\_only/](http://www.beertown.org/homebrewing/club_only/). 🍺

- Mark Beatty

## AHA Competition Schedule

**Month Year - Style (BJCP Category):** Deadline; judging dates. (Lincoln Lagers members to submit.)

**August 2009 - Amber Hybrid Beers (BJCP 7):** Due Wednesday, August 19, 2009. Judging on Sunday, August 23, 2009. (Mark Beatty, Shawn Suhr, Doug Finke, Jason McLaughlin)

**September/October 2009 - European Amber Lagers (BJCP 3):** Due October 9, 2009; judging on Saturday, October 17, 2009. (Josh Ames, Jason McLaughlin, Doug Finke)

**November/December 2009 - Belgian Strong Ale (BJCP 18):** Due November 27, 2009; judging on Saturday, December 5, 2009.

**January/February 2010 - The Session Challenge - English Brown Ales (BJCP 11):** Due Tuesday, February 16, 2010; judging on Saturday, February 20, 2010.

**March/April 2010 - American Ales (BJCP 10):** Dates not yet listed.

**May 2010 - Extract Beers (all BJCP categories 1-23):** Due Saturday, May 1, 2010; judging on Saturday, May 22, 2010.

**August 2010 - Mead (BJCP 24, 25, & 26)** (Dave Oenbring, Terry Schwhimmer)

**September/October 2010 - Sour Ale (BJCP 17)**

**November/December 2010 - Strong Ale (BJCP 19)**

**January/February 2011 - English Pale Ales (BJCP 8)**

**March/April 2011 - Bock (BJCP 5)**

**May 2011 - Angel's Share (BJCP 22.C Wood-aged beer)**



# Celebration of the Hop • Beer Quest Final Results

## May 17, '09 • Empyrean Brewing Co.

Brewer		Style	Prelim Score	In/Out	Brewers Score	Public Score
Brian/Chris	Hoelsing/Vejnovich	Imperial American Brown	40	IN	5th 86	704
Josh	Hammonds	Wheat IPA	40	IN	8th 77	685
Aaron	Carnes	Dryhopped Saison	40	IN	6th 85	634
Bryon	Belding	Wheat IPA	35	IN	3rd 102	587
Bill	Rittenour	American IPA	42	IN	2nd 103	533
Josh/Tim	King/Tetrick	West Coast Pale Ale	42	IN /BOS	4th 92	527
Jim	Anciaux	Rye IPA	42	IN	1st 126	507
Mitch	Larsen	American IPA	38	IN	10th 60	466
Kim	Theesen	Rye Pale Ale	36	IN	9th 70	462
Dave	Hoage	American IPA	41	IN	7th 81	396



Let's get this  
judgin' thing started.



Photos: Courtesy BobM's Beer Phone

GROUP 1		JUDGE 1	JUDGE 2	Brewer	Style	Prelim Score	In/Out
G11	Oenbring	Ames	Josh/Tim	King/Tetrick	West Coast Pale Ale	42	IN /BOS
G12	Oenbring	Ames	Jason	Keel	American Amber	30	OUT
G13	Oenbring	Ames	Aaron	Carnes	Dryhopped Saison	40	IN
G14	Oenbring	Ames	Josh	Hammonds	Wheat IPA	40	IN
G15	Oenbring	Ames	Ryan	Schweitzer	Honey Hopped Ale	32	OUT
G16	Oenbring	Ames	Bob	Catherall	IPA	17	OUT
G36	Oenbring	Ames	Dave	Hoage	American IPA	41	IN
GROUP 2		JUDGE 1	JUDGE 2	Brewer	Style	Prelim Score	In/Out
G21	Chapin	Beatty	Curt	Schnase	American Pale Ale	34	OUT
G22	Chapin	Beatty	Brian	Marcov	ESB	26	OUT
G23	Chapin	Beatty	James/Dave	Dobesh	Belgian Pale Ale	29	OUT
G24	Chapin	Beatty	Jim	Anciaux	Rye IPA	42	IN
G25	Chapin	Beatty	Kim	Theesen	Rye Pale Ale	36	IN
G26	Chapin	Beatty	Mitch	Larsen	American IPA	38	IN
G27	Chapin	Beatty	Bill	Rittenour	American IPA	42	IN
GROUP 3		JUDGE 1	JUDGE 2	Brewer	Style	Prelim Score	In/Out
G31	McLaughlin	Tenity	Jim	Fobben	American Pale Ale	32	OUT
G32	McLaughlin	Tenity	Alan	Torell	American Amber	29	OUT
G33	McLaughlin	Tenity	Brian/Chris	Hoelsing/Vejnovich	Imperial American Brown	40	IN
G34	McLaughlin	Tenity	Bryon	Belding	Wheat IPA	35	IN
G35	McLaughlin	Tenity	Nate	Bell	IPA	29	OUT
G37	McLaughlin	Tenity	Dan/Steph	Rudnick/Sawer	American IPA	19	OUT
G17	McLaughlin	Tenity	Steve/Kelly	Olsen/Wood	American IPA	33	OUT



Josh thinks about it. Hmmm. Flavor. Aroma.  
Yes, it's a thumbs up! He'll drink another!



# AUGUST MEETING

Lazlo's  
Brewery & Grill  
6:30 p.m.  
Thursday, August 6  
Historic Haymarket  
210 N 7th Street  
Lincoln, NE 68508  
(402) 434-5636

"In 2006, the beer industry recorded 2.2% growth, hitting an all-time record of over 210 million barrels of beer."



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**lincolnlagers.com**  
**Lincoln's Home-Brew Club**

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

## 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).

### The Local Beer Calendar

## LAGERS' LOGGER

- 6/26-27 F-S** Nebraska Craft Brewers at the Omaha Summer Arts Festival
- June 29 Mon** Mug Club - Granite City
- July 2 Thu** Lagers Monthly Meeting BBQ4U
- Aug 6 Thu** Lagers Monthly Meeting Lazlo's - Haymarket
- Sept 13 Sun** NE Craft Brewers Regional Beer Festival
- Sept Sat** Lagers Annual Picnic (Date TBA)



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**kimtheesen.com**