



The RUBBER CHICKEN



NEWSLETTER OF THE PRIMETIME BREWERS

April 2002

May's meeting to be held @Robert Thomas Brewery Thursday the 16th

April Meeting

April 18th, 2002

7:00pm Social half hour and prep

7:30pm Club Business

IPA Evaluation

This month's meeting is at:

Robert Thomas Brewing

2600 Patterson SE

Grand Rapids, MI

Take I-96 to the 28th Street West (Airport) Exit. Take 28th west to Patterson St. (Hilton Hotel). Turn right/north. About half a mile, max., turn right on Starr, then immediately left into RTB parking lot. RTB is the suite closest to Patterson.

March meeting recap

- In attendance: 13
- Review of previous meeting's minutes
- Treasury report \$961.15
- Jeff Carlson brought in IPA and American Lager style guidelines along with some basic recipes
- May's American Lager includes the whole category
- There are still PTB's hats and shirts available
- April's style is IPA.
- May 4th in BIG BREW 2002. Contact Dan Humphrey if you are going to register a site. All PTB registered sites will be listed on our websites.
- The Rubber Chicken is now on the PRIMETIME BREWERS website, www.primetimebrewers.com. It can be down loaded directly from the site and viewed using Acrobat Reader 5.0. Contact Jason Gorman at jgorman@steelcase.com if you will no longer be needing the Rubber Chicken mailed to you.

Reminder: 2002 PTB Club dues are being collected.

Results from the 2002 MCAB Congratulations to the following PTB members:

Jeff Carlson

1st and Best of Show- Bohemian Pilsner

1st IPA

Dan Humphrey

2nd Old Ale

2nd Bock

John Applegarth

1st American Pale Ale

Sponsor Discounts!

Many of our sponsors offer a 10% discount on brewing supplies, when you show them a Prime Time Brewers Membership Card, during a purchase. Look for this symbol on their advertisement:



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2002 Club Results

| | |
|----------------|----|
| Todd Weston | 12 |
| Dan Humphrey | 7 |
| Paul Bierlein | 6 |
| Chris Sheriden | 4 |
| Jeff Carlson | 1 |

PTB Brewer of the Year
 2000: Eric Fouch
 2001: Jeff Carlson


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2002 Boss Results

John Applegarth
 2nd Biere de Garde (Belgian)
 3rd American Pale Ale

Dan Humphrey
 2nd Best Bitter
 2nd Light 60
 2nd Cream Ale
 3rd Boch
 3rd Porter
 3rd Export 80
 3rd Stout

Eric Fouch
 2nd Cider

* We finished with 10 winning entries and 15 points in the Competition. Dan Humphrey topped the list with 7 and had more winning entries than anyone.


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Other Notables

- **Things Beer** will honor the PTB membership card and take 10% off of your bill. Their advertisement is now included in our news letter.
- It's back. Samichlaus Bier has returned. The 2000 version is in stores now.
- It's rhizome time! Bring some in and swap with other members.

******Bring your IPA for the club meeting Thursday******


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Hair Of The Frog

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Founders

Pale Ale, IPA, Porter, Imperial Stout, Amber, Weizen Bier, American Black Ale, Dirty Bastard Scotch, Chocolate Porter, English Bitter. Coming soon: Raspberry Wheat & Blueberry Ale

Grand Rapids Brewing Company

Silver Foam, River City Red, Lumberman Dark, Pale Ale. Seasonals: Russian Imperial Stout, Chinook Pale Ale & Meta-Physical Monk Trippel.

Big Buck

Red Bird Ale, Doc's, Buck Naked, Big Buck Beer, Antler Ale, Scotch Ale, Porter, IPA, .

Robert Thomas Brewery

King's Cross Porter, Par 5 Pale Ale, 4 Seasons Amber, Forecaster Pale Ale, Eclipse and Roffey's Wheat Wave

BOB's House of Brews

Festive Amber, Vanderbob's Wheat, Pale Ale, Porter & B.O.B. Light, Saaz Pils, Stout

PTB 2002 Club Competition Styles

January- Scottish Ale
February- Pale Extract Competition
March- Porter
April- IPA
May- American Lager
June- Best of the Cellar
July
August- American Lager from may
September- Belgian Strong Ale
October- Brown Ale (extract brew)
November- Fruit and Spiced Beer
December- American CAP



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7. INDIA PALE ALE

Aroma: A prominent hop aroma of floral, grassy, or fruity characteristic typical. A caramel-like or toasty malt presence may also be noted, but may be at a low level. Fruitness, either from esters or hops, may also be detected.

Appearance: Color ranges from medium gold to deep copper. Should be clear, although some haze at cold temperatures is acceptable.

Flavor: Hop flavor is medium to high, with an assertive hop bitterness. Malt flavor should be low to medium, but should be sufficient to support the hop aspect. Despite the substantial hop character typical of these beers, sufficient malt flavor, body and complexity to support the hops will provide the best balance. Very low levels of diacetyl are acceptable, and fruitiness from the fermentation or hops should add to the overall complexity. Some alcohol warming may be sensed in stronger versions.

Mouthfeel: Smooth, medium-bodied mouthfeel without astringency, moderate carbonation combine to give an overall dry taste in the presence of malt sweetness.

Overall Impression: A decidedly hoppy, moderately strong pale ale.

Comments: A pale ale that was brewed to an increased gravity and hop rate.

Ingredients: Pale ale malt. English hops were used in the original versions, but American hop varieties have found a place in many modern interpretations. Refined sugar may have been used in some versions also. High sulfate and low carbonate water is essential to achieving a pleasant hop bitterness.

Vital Statistics: OG: 1.050-1.075, FG: 1.012- 1.016, IBUs: 40-60+, ABV: 5-7.8%

THE GREAT BEER PROBLEM

The problem facing the British during the 18th and 19th centuries was that beer did not keep well on long ocean voyages. Combine the temperature fluctuations with the normal rocking motion of such a journey and the rough waters off of southern Africa, and you have one hellish trip for an ale. The answer to the great beer problem finally came from a recipe and not an innovation in brewing technology. George Hodgson,


brewer at the Bow Brewery in East London, began shipping Hodgson's India Ale during the 1790s. The ale was a version of his pale ale, which Londoners had been drinking since the mid-1750s. These copper-colored or reddish-bronze beers were called pale ales because they were lighter in color than the popular brown ales, porters and stouts. Hodgson's pale ales were some of the first beers in the world that were paler than black or brown. Before the advent of refrigeration and pasteurization, the brewer's only weapons against spoilage were alcohol and hops. Alcohol provided an unfriendly environment for microbial action, and the isohumulone content of the hops inhibited the growth of *Lactobacillus*. Thus, high alcohol content and high hopping rates could protect beer from the souring associated with long storage times. Hodgson took his pale ale recipe, increased the hop content considerably, and raised the starting gravity. Hodgson also added dry hops to the casks at the time of priming, which provided a further measure against infection. During priming he conditioned

the beer with more sugar than was typical for pale ales. The high priming rate probably helped keep the yeast alive during the long voyage. A "high state of condition" would have been important to offset large amount of carbon dioxide lost during the primitive bottling process used when the beer arrived in India. India was too warm for bottle conditioning. The result was a very bitter, alcoholic, and sparkling pale ale that could withstand the rigors of travel and shelf life in India.

Hodgson's success became legendary. .

THE BURTON SECRET

Like Hodgson's India Ale, the Burton export ales were sparkling and strong. The Burton beers were very pale for that time, more so than any previous effort, and the Burton export ales also exceeded all previous efforts in bitterness. The secret to the Burton brewers' success came from the water. The sulfates of the Trent basin helped the Burton beers achieve their clarity and bitterness and allowed the Burton brewers to far exceed Hodgson's India Ale in marketability. The high sulfate content allowed brewers to use hopping rates well beyond that compatible with the carbonate water of London. Sulfates actually change the mouth-feel and perception of bitterness. High sulfate content results in a sharp, clean bitterness, unlike the harsh clinging bitterness of highly hopped beers brewed with water high in carbonates.



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Up and Coming Competitions

US Open 2002

<http://www.HBD.ORG/CBM>

Upper Mississippi Mash-Out

<http://www.mnbrewers.com/mashout>

Green Mountain Homebrew Competition

<http://mashers.org/>

India Pale Ale AHA Club-Only Competition

<http://www.beertown.org/AHA/Clubs/clubcomp.htm>

Titletown Open HB Competition #8

<http://www.rackers.org/>

Brewer's East End Revival's 6th Annual Brew-off

<http://hbd.org/beer/>

Amber Waves of Grain - Western New York's 6th annual Homebrew Competition

<http://www.niagarabrewers.org>

Sunshine Challenge XIII

<http://cfhb.org>

20th Annual Oregon Homebrew Festival

<http://www.hotv.org>

Quad-States Brewers Challenge II

<http://www.geocities.com/foamyexpress>

Spirit of Free Beer

<http://www.Burp.org>

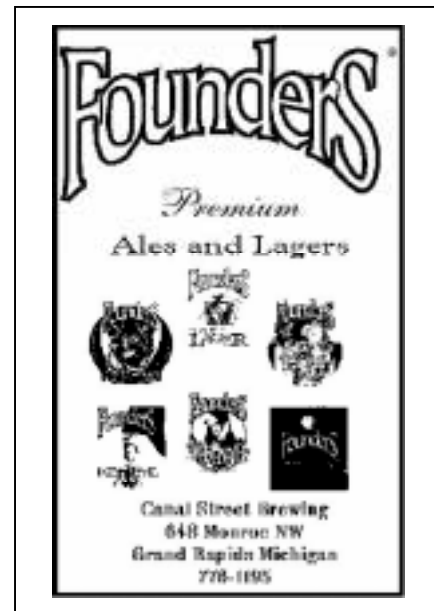
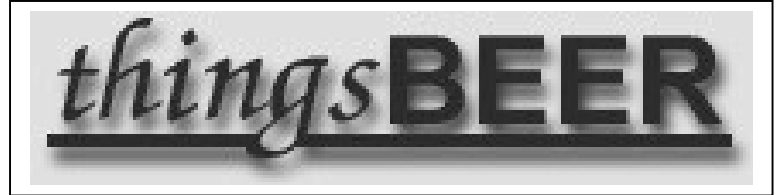
Over The Mill

mibeerguyd@aol.com

Michigan State Fair Homebrew Competition (August)

<http://hbd.org/michigan>

For competitions details visit the AHA website at www.beertown.org under Brewing Calendar



MAY 4, 2002

<http://beertown.org/AHA/BIGBREW/>

This year there are two recipes to choose from, a Maibock provided by George Fix and an Old Ale provided by 2001 AHA Homebrewer of the Year Steve Jones.



Club Officers:

President: Jeff Carlson

Vice Pres: Charlie Cope

Treasurer: John Applegarth

Secretary & Newsletter:

Jason Gorman

3337 Newcastle Dr. SE

Grand Rapids, MI 49508

jgorman@steelcase.com

Ad Coordinators:

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Food Meisters:

Jim Verlinde (odd mos.)

Art McLaughlin (even mos.)

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Prime Time Brewers Website:

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Webmaster: Dan Humphrey

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