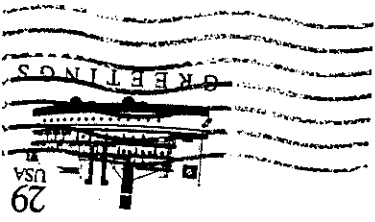


Larry Simonson
1301 Woodcliff Drive,
S.E.
Grand Rapids, MI 49506



Prime Time Brewers
1018 McReynolds, N.W.
Grand Rapids, MI 49504



MEMBERSHIP APPLICATION

NAME: _____ DATE: _____

ADDRESS: _____

CITY: _____ STATE: _____ ZIP: _____

PHONE #: () _____ BIRTHDATE: _____

MEMBERSHIP DUES ARE \$15.00 PER YEAR. THE MEMBERSHIP YEAR IS FROM JANUARY 1st TO DECEMBER 31st. ANY NEW MEMBERSHIPS ISSUED AFTER JULY 1st WILL BE PRO-RATED AT \$1.25 FOR EACH REMAINING MONTH. THERE WILL ALSO BE A \$2.00 FEE AT EACH MEETING THAT YOU ATTEND TO HELP PAY FOR THE FOOD AND ANY PURCHASED BEER.

NEW MEMBERSHIP: _____ RENEWAL: _____

QUESTIONNAIRE

HOW LONG HAVE YOU BEEN BREWING BEER?: _____

WHAT BREWING LEVEL ARE YOU AT?

EXTRACT ONLY: _____ PARTIAL MASH: _____ ALL GRAIN: _____

DRIED YEASTS: _____ LIQUID: _____ CULTURE YOUR OWN: _____

SINGLE STAGE FERMENTATION?: _____ SECONDARY?: _____ LAGERING?: _____

BOTTLE?: _____ KEG?: _____ FILTER?: _____ COUNTERPRESSURE BOTTLE?: _____

ARE YOU AN AHA MEMBER?: _____ HOW LONG?: _____

DO YOU ENTER AHA COMPETITIONS?: _____ WOULD YOU LIKE TO?: _____

ARE YOU A AHA BEER JUDGE?: _____ LIKE TO BECOME ONE?: _____

MEMBERSHIP APPLICATION WITH PAYMENT CAN BE MAILED TO;

KEITH SCHUTTER
1018 McREYNOLDS NW
GRAND RAPIDS, MI 49504

OR

BRUCE BRANDT
4140 18 MILE RD
CASNOVIA, MI 49318

SIDE BAR - TERMS

ATTENUATION - THE PERCENT REDUCTION OF SOLIDS BY YEAST.

APPARENT EXTRACT: A BEER'S FINAL OR ENDING GRAVITY.

REAL EXTRACT: A BEER'S FINAL OR ENDING GRAVITY
AFTER THE ALCOHOL HAS BEEN REMOVED.

BALING / PLATO: SPECIFIC GRAVITY DIVIDED BY 4
(I.E. 1.048 IS 12° PLATO)

COLOR SRM: A COLOR RATING GIVEN TO MALTS & BEERS.

LOUISON OR °L IS AN OLDER SYSTEM BUT
MORE OR LESS EQUIVALENT.

BUDWEISER IS 2 SRM

BASS PALE ALE IS 6 SRM

MICHELOB DARK IS 18 SRM

DIACETYL: A NATURAL EXCRETION OF YEAST DURING
PRIMARY FERMENTATION, GIVES OFF A BUTTERSCOTCH

FLAVOR/AROMA, UNDESIRABLE IN A LAGER AND SOMETIMES

ACCEPTABLE IN AN ALE, DETECTABLE AT A FEW PARTS

PER MILLION. HIGH TEMPERATURE FERMENTATIONS

AND CERTAIN YEAST STRAINS PRODUCE ELEVATED LEVELS.

BITTERING YOUR BEER

Most of you have heard of a HBU or Home Bittering Unit. Some may have seen the term in a copy of "Zymurgy" or "The New Complete Joy of Homebrewing". So what is this HBU thing. In layman's terms it's simply a hop's alpha acid multiplied by the number of ounces, (i.e. 1 ounce of Chinook Hops with an alpha of 10% is 1 x 10 or 10 HBU's). Sounds easy right? Well sometimes the easiest things aren't all there cracked up to be.

For one reason, 10 HBU's boiled in your pale ale for one hour is not the same as when 10 HBU's are boiled for 30 minutes or even 45 minutes. Hops are utilized at a given rate over time. The longer you boil them, the more bitter your wort gets. This holds true until you get to about 90 to 120 minutes of boiling. Microbreweries can usually get about 30% utilization of their hops with a 90 minute boil. As Homebrewers we get about 25-27% utilization. So HBU's must also take time into account.

Another misconception when using HBU's is wort viscosity. The thicker the wort is, the lower the utilization rate. As most extract brewers don't boil the full 5 gallon batch this can be a very big problem. Your pale ale with a starting gravity of 1.050 will have a wort viscosity or specific gravity of 1.125 if only 2 gallons are in the brewpot.

So! You say. What good are HBU's. Well if you keep carefull notes on HBU's used, time of boil, volume of boil, and starting gravity, they can still be useful. You can use your records for duplicating or adjusting future batches. You may under or overhop the first batch, but at least you have a starting point.

A lot of the newer beer recipe's listed in "Zymurgy" and the "AHA Style Definitions" express bitterness in IBU's or International Bittering units. These are also listed as EBU's in Jackson's "The New World Guide to Beer". An approximate conversion from IBU's to HBU's is;

$$\text{HBU} = \frac{\text{IBU's} \times 5}{22.472}$$

I hope that this lengthy, bittering article will help you in hopping your beer. In a future newsletter I'm going to attempt to explain how to calculate IBU's.

Bruce A. Brandt
Vice-President



All Grain Recipe

6-7 1/2 lbs 2-row Pale malt
1/2-1 lb Crystal malt 40°L
1-4 ozs Chocolate malt
3/4-1 1/4 ozs Bittering hops, 5% alpha for 90 minutes
0-1/2 oz Flavoring hops, 5% alpha for 30 minutes
0-1/4 oz Finishing hops, 5% alpha for 5 minutes
1-2 pkgs dried ale yeast or liquid ale culture

Crush grains and mash at 150-152°F until conversion is complete. Sparge with 170°F water.

AUCTION

A special feature of December's meeting will be an auction of beer making supplies that have been graciously donated by our local retailers. Below is a list of the goodies to be auctioned:

1. Half-Mash of M&F Bock Kit
2. All Grain Pale Ale Kit
3. Kwoffit "Lager" Syrup, 3 lbs.
4. Ironmaster "Special Bitter", 4 lbs.
5. EDME "Strong Ale", 4 lbs.
6. Mountain Spring "Light Lager", 3 lbs.
7. American Eagle "Stout", 3.3 lbs.
8. Otto Hoxheim "Oktoberfest", 3.3 lbs.
9. Mount Mellick "Light Lager", 4 lbs.
10. Geordie "Lager", 3.3 lbs.
11. Chieftian "India Pale Ale", 7 lbs.



The purpose of this auction will be to raise money for our Club's general fund. We hope to do more next year and thus need 'mo money to do it.

The bidding for these items and kits will start somewhere in the basement [no pun intended] and will go as high as people take it. Have your money on hand folks; somebody is going to get some great deals.

Our thanks for their donations go out to:

The Wine Basket
The Barrell Shop
Ogie's Party Store

Brown Ale Recipes

To start with, I'm only going to concentrate on the classic English Brown ale. The recipes are only rough guidelines so you can still be somewhat creative and still be within the style. So, what makes a beer a Brown ale you ask? Well its the same as every other beer, malt, hops, water, and yeast. Right? Yes, but in what combinations?

The main source of fermentables in Brown ale is pale malt. The dark color and sweet maltiness comes from crystal malt in the 40 to 80°L range. Very small quantities of amber or chocolate malts can be used for coloring if needed. The hops should be English types, but could be just about anything since its not a major flavor component. The yeast of course should be ale type, preferably Whitbread or Whiteshield, but any will do. Water should not be as hard as for a Pale ale, so watch the gypsum. All recipe's are for 5 gallons. Now to quote Charlie Papazian, Let's cut the shuck-n-jive and get on with some how-to's.

Extract Recipe

5-6 1/2 lbs Light malt extract syrup
or
4 1/2-6 lbs Light dry malt
1/2-1 lbs Crystal malt 40°L
1-4 ozs Chocolate malt
1-1 1/2 ozs Bittering hops, 5% alpha for 60 minutes
0-1/2 oz Flavoring hops, 5% alpha for 30 minutes
0-1/4 oz Finishing hops, 5% alpha for 5 minutes
1-2 pkgs dried ale yeast or liquid ale culture

Crush grains and add to 1 gallon cold water. Heat to 160°F and let steep for 15 minutes. Remove grain and sparge with 1/2 gallon 170°F water. Cold water can also be used but it's not as efficient. Add malt and proceed as normal. Remember, watch your sanitation.

Partial Mash Recipe

3 lbs Light dry malt
2 1/2-4 lbs 2-row Pale malt
1/2-1 lb Crystal malt 40°L
1-4 ozs Chocolate malt
1-1 1/4 ozs Bittering hops, 5% alpha for 60 minutes
0-1/2 oz Flavoring hops, 5% alpha for 30 minutes
0-1/4 oz Finishing hops, 5% alpha for 5 minutes
1-2 pkgs dried ale yeast or liquid ale culture

Crush grains and mash at 152°F until conversion is reached. Sparge with 170°F water. Add dry malt and top up with water to make 3 gallons of wort then proceed as normal.

BROWN ALE

January 1993 - Beer of the Month

Brown ale can be classified as Britian's dessert beer. In contrast with the dry hoppiness of Pale ale, and the full robust flavor of Porter, Brown ale has a sweet malty flavor. Brown ale was originally a London beer, but has spread throughout England. There are actually two types of Brown ale brewed in England, three if you include Mild.

The southern type of Brown ale is very dark in color, sweet and malty, low in gravity, alcohol content, and hop bitterness. The northern type is lighter in color, somewhat more bitter, and can have a drier more nut-like flavor. Not to be outdone, we American's have our own style of Brown ale. The color is about the same as the English type, but the body and maltiness are somewhat lower. The main difference is in the hopping. American Brown ale has a high, even extreme hop bitterness, flavor, and aroma.

AHA Description

The American Homebrewers Association has broken down Brown ale into three subcategories. For those of you that like to enter competition's or brew a beer to an exact style, these description's are your best guidelines.

English Brown Ale

Medium to dark brown. Sweet and malty.
Low bitterness. Hop flavor and aroma
low. Some fruitiness and esters. Medium
body. Low diacetyl OK.

O.G.: 1.040-50
%Alc/vol: 4-5.5
IBU's: 15-25
Color SRM: 15-22

English Mild

Low alcohol. Medium to very dark brown.
Low hop bitterness, flavor, and aroma.
Mild maltiness. Light body. Low diacetyl
OK.

O.G.: 1.032-36
%Alc/vol: 2.5-3.6
IBU's: 14-20
Color SRM: 17-34

American Brown Ale

Medium to dark brown. High hop bitterness,
flavor, and aroma. Medium maltiness
and body. Low diacetyl OK.

O.G.: 1.040-55
%Alc/vol: 4.0-5.5
IBU's: 25-60
Color SRM: 15-22

PUB REVIEW

It was my pleasure to go to one of my favorite pubs on an assignment for Primetime Brewers. The Honey Creek Inn is a little pot of gold in the rolling hills of Cannonsburg.

The atmosphere is a very cozy country pub. Genuine hardwood floors, husky oak tables, chairs, bar, beer coolers... Everything is hardwood!! They even have a new shuffleboard table that is almost impossible to play.



The beer selection is killer, 8 draft beers and 40+ imported brews. My standard visit usually starts out with a pint of the current Bell's Beer. They alternate the selection on the Bell's tap with Porter, Amber Ale, Bell's Beer, Harvest Ale, and other special brews that the Kalamazoo Brewing Company only sells in kegs. (A great reason to stop every couple weeks). Sam Adams is a standard tap as well, they rotate Boston Lager, Octoberfest, and Winterfest. Two very special imported draft selections are German Wiese Beer and Double Diamond-Burton Ale. The other tap beers are Molson's, Killian's, Bud, and Bud Light.

The bottled beer selection takes two pages in the menu and covers nearly anything you might want. The Anchor Brewing Company Beers, Canadian, Mexican, Australian, Chinese, Japanese, and finally the European imports. Starting with U.K.: Irish stouts, Scottish ales, and English ales. (Guinness, Mackeson, McAndrews, 5 or 6 Samuel Smith beers (Taddy's Porter, Oatmeal Stout, Old Ale, London Special...)). The imports from continental Europe is spectacular. Pilsners, lagers (dark and light), doppel bocks, lambics.

The Inn has a very nice sandwich menu specializing in premium hamburger, and chicken sandwich baskets. They also serve very good meals in the evenings like BBQ ribs, fresh fish plates and others... The Inn's employees are very nice, friendly folks. They will probably remember your face the next time you show up, (or they'll fake it real good)! When you go to the H.C.I. make sure that you have time to enjoy yourself for a few hours, because if they are busy that is how long it will take. Show up before 6:00 p.m. if you don't like waiting for a table, they don't take advance reservations. However you can send a designated driver in advance to put your party's name on the list, when they all show up you will be warmed up, and you'll get your table soon. (I usually volunteer for this role).

The prices are very low to reasonable on the food, and the beer prices are very reasonable . . . \$3.00/Pint of Bell's draft, Mackeson, Anchor, and many other bottled beer for \$2.50. The Inn's prices and selection blow Tootsie's out of the water. (You don't see many suits at the H.C.I. either)!! Bring cash or checks, they don't take plastic.

The Honey Creek Inn is reminiscent of a bar like Cheer's. They even have their own Norms, Cliffs and Carlas. It's a very casual place, throw your peanut shells on the floors, or at each other and enjoy yourself!!

The Primetime Brewers should do a pub crawl to the Honey Creek Inn very soon!!!!!!!!!!

Rick Flynn

BEER OF THE MONTH

Please use the following list to plan your brewings. Bring at least three samples to be judged and admired by your fellow members! Please also bring your recipe and be prepared to give a presentation of your brew to the Club.

Time to start getting those brown ales going, guys. In January we will actually have two categories to try for: American Brown Ale and English Brown Ale. Pete's Wicked Ale won the gold medal at the Great American Beer Festival this year in the American Brown Ale category. You might want to sample some. In the English Brown Ale vein, you can consider Sam Smith's Nut Brown Ale for Newcastle Brown Ale as good examples of this style that are available locally.

Just as a matter of interest, Larry Bell's "Best Brown Ale" is again available. It sure was good! Well worth the price.

- January - Brown Ale
- February - India Pale Ale
- March - Continental Lager (Something for the ale set)
- April - Porter
- May - Bock
- June - Wheat Beer
- July - Cream Ale
- August - Steam Beer
- September - Specialty Beer (i.e., root beer, spruce beer, etc.).
- October - Munich\Marzen\Octoberfest\Vienna
- November - Scotch\Imperial Stout (strong beer)
- December - Fruit\Holiday Beer

SUPPORT OUR LOCAL RETAILERS

Remember, patronize our local retailers! The local retailers have generously donated supplies for the upcoming raffle (What! You didn't know!). They are supporting us, please return the favor and support them: Ogie's, The Wine Basket, The Barrel Shop, The Dry Dock, Gibsons Restaurant, Tootsie Van Kelleys, Cottage Bar, Honey Creek Inn, B & B Liquors, and Wengers Recreation.

THE RUBBER CHICKEN



Vol. I, No. 6
December 13, 1992

PRESIDENT'S LETTER



I can't believe that its been a year already for the NEW IMPROVED BREWING CLUB. I was reminded a while ago that as I grow older that the days will go long however the years will grow shorter. Looking back upon the beer club I am reminded of that fact.

With January being the first month of PTB's new year, Keith Schutter will be the new president. I can tell you that PTB is in for changes that should establish it as a true learning club. To facilitate this we have established a steering committee to come up with ideas for the future. I strongly urge you to join with us to make this club a better one. The steering committee is a place where you can join and help the club without the commitment of an officer.

gain I want to thank you for a great year. Oh, by the way, I found a great motto:

Malem savicium fasium bonatur in catasium sterceres!
Which loosely translated from Danzig Later says, "Whosoever makes bad beer shall be thrown in the dung heap."

Jim Rathbun

* * *

NOTES OF LAST MEETING

New officers were elected. PTB's officers for the year of 1993 are as follows:

President - Keith Schutter
Vice President - Bruce Brandt
Secretary - Rick Flynn



Congratulations guys!

We also formed a steering committee. The members of this committee are: Larry Siminson, Mark Mundwiler, Mark Cartwright, John Lemke, and Jim Rathbun.

The purpose of the Prime Time Brewing Steering Committee is as following:

1. To assist the President and Vice President in thinking up new "gee-whiz" stuff to promote the club.
2. To come up with ideas to promote homebrewing.
3. To help implement suggestions that the membership approve.
4. To provide a base of support for organization of club approved events.

There will be a discussion of this committee at our December meeting. We would like to encourage all club members to get involved in this committee. If you are interested, please plan to attend the December meeting, or call Jim Rathbun (361-1403).

* * *

PTB NEEDS BREW JUDGES

Do we have anyone out there who would be interested in becoming a certified brew judge? PTB would like to encourage a member or two to get more information about becoming a brew judge and possibly get certified. If anyone is interested, please contact the American Homebrewers Association, P.O. Box 1679, Boulder, Colorado 80306-1679, or call (303) 447-0816.

* * *

REMEMBER

The December meeting will be held on Thursday, December 17 at 7:00 p.m. at the home of Keith Schutter (1018 McReynolds, N.W., Grand Rapids). Please bring a chair to this meeting. Meetings consist of educational topics, monthly beer competitions, and general homebrewing hobknobery. Members are encouraged to bring homebrews and themselves.

Please note that the January meeting, to be held on Thursday, January 21, will be at the home of Rick Flynn (6866 Northland Drive). A map will be distributed at the December meeting and one will also be attached to next month's newsletter.