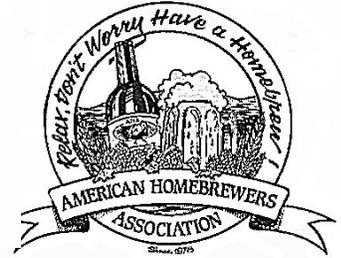




The RUBBER CHICKEN



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JUNE 2003

A Flash of Brilliance: British Summer Ale

by Randy Mosher

A shaft of golden light rips through a thin patch of the blotchy white sky. On the beach below, towels unfurl to reveal bumpy legs cased in vampire-white flesh, which cooks quickly to prawn pink in the hazy brilliance. Released from the dark closet of winter, seekers young and old sit and squint, dazed, mole-like, in the mossy sea air. It's a perfect summer day in England.

And it begs for a perfect summer ale--crisp, dry, refreshing, but sturdy enough to satisfy, a lovely citric hop aroma leaps from the dazzling white meringue.

A style like this seems so right, so suited to the timeless cycle of seasons, that it's hard to believe that summer ale is actually quite a modern creation, not yet 20 years old. John Gilbert of Hop Back Brewery created his famous Summer Lightning in the late 1980s, and it remains the standard bearer for this style.

Intensely Hopped, with Secret Ingredients

Paler than most English bitters, summer ales are likely to be a little more intensely hopped as well. Most versions hover between 4.5 and 5.0 percent alcohol. Hops have center stage, with moderate to high bitterness backing up loads of fresh, citric aroma. Late kettle additions, and perhaps even dry hopping, contribute to this forward expression of hop personality.

East Kent Goldings, with their spicy, resinous aromas, have always been the hop of choice for top-grade British beers. Challenger is a much more recently developed variety (1972). With a flavor that's described as fruity, almost scented, with spicy overtones, it's going to fit nicely into our recipe for a contemporary summer ale.

It's an easy beer to brew, although true excellence depends upon top-flight ingredients. A base of British pale ale malt is the place to start. Maris Otter is generally regarded as the most nuanced in flavor, with light caramel- and nut-like qualities. A dash of pilsner malt will lighten the color and contribute a fresh, bright maltiness. I would use a little bit of unrefined sugar to add crispness without sacrificing character, and top it off with a few percent of wheat malt, which will help your beer settle into a compact, creamy head.

The possibility also exists for "secret" ingredients. British law long forbade the use of seasonings other than hops in commercial beers, a Reinheitsgebot of sorts. This law was put into effect sometime in the 1700s as a reaction to the adulteration of beers with substances--many of them toxic--intended to give beer an additional kick.

But spiced beers had a long history in Britain, and the use of seasonings such as coriander, ginger, grains of paradise and others continued in private breweries up to the mid 19th century. These particular spices blend extremely well with the kind of light, breezy beer we're talking about here, and feature in the second, mock-historical brew (below) that I've concocted for your amusement.

As usual, the grist for these recipes is calculated at 80 percent of laboratory hot-water extract. Your mileage may vary. Hop rates are calculated for hop pellets, so if you're using whole hops, increase the quantities by 20 percent. Since this is a pale, hoppy beer, brewing with hard water will make the hop character harsh and tannic, not at all the effect we're seeking here. Adding calcium chloride or gypsum and boiling, then decanting, will remove enough carbonates to save your beer from astringency. You can also dilute your hard tap water with distilled, down to somewhere 50 parts per million (PPM) of carbonate.

To make an extract version of either of these beers, substitute pale malt syrup pound for pound for the malts, then toss in a half a pound of crushed pale crystal in your kettle (in a grain bag) and remove just before it gets to a boil. Sugar and hop/spice additions remain as listed here.

Either recipe can be fermented with your favorite ale yeast, although a hop-accentuating strain, such as the one originating from Young's, might be just the thing.

Contemporary Summer Ale

5 gallons at 1049, 43 IBU

4 pounds Maris Otter pale ale malt

2 pounds pilsner malt

2/3 pound malted wheat

1/2 pound piloncillo, demerara or similar unrefined sugar, added to kettle

Mashing is a simple infusion mash: 90 minutes at 146 degrees F, a little on the low side to maximize fermentability; mash out at 175 degrees F, then sparge. Boil is an hour, with three hop additions.

20 grams (2/3 ounce) Challenger hops, 7 percent AA, 1 hour

20 grams (2/3 ounce) Challenger hops, 7 percent AA, 30 minutes

15 grams (1/2 ounce) Challenger hops, 7 percent AA, last 5 minutes

15 grams (1/2 ounce) Saaz or Ultra hops, 3 percent AA, last 5 minutes

Summer Ale, What-if Version, c. 1830

5 gallons at 1065, 53 IBU

6 pounds Maris Otter pale ale malt

2 pounds pilsner malt

1 pound malted wheat

1 pound piloncillo, demerara or similar unrefined sugar, added to kettle

Mashing is a simple infusion mash: 60 minutes at 150 degrees F, mash out at 175 degrees F, then sparge. Boil is an hour, with two hop additions:

75 grams (2 1/2 ounce) Fuggles or Styrian Goldings hops, 5 percent AA, 1 hour

60 grams (2 ounces) East Kent Goldings hops, 5 percent AA, last 5 minutes of boil

1/4 ounce coriander, last 5 minutes of boil

1/4 ounce candied ginger, last 5 minutes of boil

Randy Mosher is a freelance art and creative director, lecturer, and author of numerous books and articles on beer and brewing.

www.allaboutbeer.com

What's Cooking?

Recipes submitted by Mike Winkler

Breakfast Sausage

Ingredients:

- 25lbs Ground pork from pork butts
 - 2/3 Cup Kosher salt
 - 5 Tbsp Sage
 - 2 1/2 Tbsp White pepper
 - 2 1/2 Tsp Ginger (yes Teaspoons)
 - 2 1/2 Tbsp Nutmeg
 - 2 1/2 Tbsp Thyme
 - 5 Cups Cold Beer*
 - 2 1/2 Tbsp Red pepper flakes (optional)
- *You may substitute water for beer

Cooking:

1. Mix extremely well, then mix some more.
 2. Next make into links or patties, package to prevent freezer burn. *(Vacuum seal works great!)
 3. Keeps well for 1 year after frozen.
- *Combinations of plastic wrap first, then Ziplock freezer bags or paper.

Buttermilk Beer Pancakes

Ingredients:

- 3 Eggs
- 3/4 Cup buttermilk
- 3/4 Cup Beer
- 1 tsp Salt
- 1 Cup Flour
- 1/4 Cup Granola
- 2 Tbsp Peanut Oil

Cooking:

1. Place eggs, buttermilk, and beer in a food blender; blend until combine.
 2. Add salt, flour, and granola; blend until bubbly.
 3. Scrape down side of blender & blend until mixture is smooth, about 2min. total in the blender.
 4. Heat peanut oil in griddle or skillet until hot.
 5. Spoon batter on griddle in dollops.
 6. When the topside bubbles, turn pancake & cook until lightly brown.
- Makes 16.

**PRIMETIME BREWERS
COMPETITION PAGE**

**Club Only Competition
Calendar**

2003

January: Bitter & English Pale Ale
February: Jug Beer 3.79 L/1 gal.
March: Brown Ale (10)
April: English/Scottish Strong Ale (11)
May: European Pale Lager (2)
June: Best of Cellar
September: Specialty/Experimental/Hist. (24)
October: Koelsch & Altbier (8)
November:

2004

January: Barleywine (12)
February: Mead (25)

Individual Competitions can be found at:
www.beertown.org

Over The Mill contest in Rochester

Dan Humphrey: 1st European Pale
3rd APA
2nd Porter
2nd Wheat

John Applegarth: 1st Belgian & French
2nd Bitter & English Pale
3rd Scottish Ale

BUZZ in Champagne II

John Applegarth: 1st Belgian & French
2d Wheat
3rd APA
2nd Bitter & English Pale

**May German Lager
Competition Results**

1st Jeff Carlson – Bohemian Pilsner
2nd Paul Bierlein – Helles
3rd Todd Weston - Dortmunder

Brewer of the Year Standings

Dan Humphrey	24
Jeff Carlson	20
John Applegarth	16
Paul Bierlein	16
Rich Gretz	12
Art McLaughlin	12
Eric Fouch	8
Dave Kilgore	4
Charlie Cope	4
Todd Weston	4

GRBC Brown Ale Competition

Winner: Eric Fouch – American Brown

What's on Tap?

Big Buck

There are the usual menu beers, plus:

- Oatmeal Stout
- Hefeweizen unfiltered wheat
- McPhail Pale Ale (a Scotch ale)
- Dunkelweiss
- Black Sabbath hazlenut stout
- Sweet stout (on a nitro tap)
- Norwester raspberry wheat is the featured guest micro (bottles only).

**June Meeting
At Robert Thomas Brewery
June 26th at 7:00 PM**

BEER TROUBLESHOOTING

<u>SYMPTOM</u>	<u>FAULT</u>	<u>ACTION</u>
<i>Feet cold and wet.</i>	Glass held at incorrect angle.	Rotate glass so that open end points toward ceiling.
<i>Feet warm and wet.</i>	Improper bladder control.	Stand next to nearest dog. Complain about house training.
<i>Beer unusually pale and tasteless.</i>	Glass empty.	Get someone to buy you another beer.
<i>Opposite wall covered with florescent lights.</i>	You have fallen over backward.	Have yourself lashed to bar.
<i>Mouth contains cigarette butts.</i>	You have fallen forward.	See above.
<i>Beer tasteless, front of shirt wet.</i>	Mouth not open or applied to wrong part of your face.	Retire to restroom and practice in mirror.
<i>Floor blurred.</i>	You are looking through bottom of empty glass.	Get someone to buy you another beer.
<i>Floor moving.</i>	You are being carried out.	Find out if you are being taken to another bar.
<i>Room seems unusually dark.</i>	Bar has closed.	Confirm home address with bartender.
<i>Taxi suddenly takes on colorful aspect and textures.</i>	Beer consumption has exceeded personal limitations.	Cover mouth.
<i>Everyone looks up to you and smiles.</i>	You are dancing on the table.	Fall on someone cushy looking.
<i>Beer is crystal clear.</i>	It's water. Somebody is trying to sober you up.	Punch them.
<i>Hands hurt, nose hurts, mind unusually clear.</i>	You have been in a fight.	Apologize to everyone you see, just in case it was them.
<i>Don't recognize anyone, don't recognize the room you are in.</i>	You've wandered into the wrong party.	See if they have free beer.
<i>Your singing sounds distorted.</i>	The beer is too weak.	Have more beer until your voice improves.
<i>Don't remember the words to the song.</i>	Beer is just right.	Play air guitar.



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