



THE Rubber Chicken



March 1994

The Newsletter of the PrimeTime Brewers, Grand Rapids Metro Area HomeBrew Club

Rubber Chicken Vol. 3 NO.3

Send articles, reviews, cartoons, advertising requests, etc., to Mike Cartwright, 1639 Margaret SE. GR. 49507, 243-5242 or better yet bring them to the meeting, proceeding the next newsletter, The Third Thursday of every month

WinterFest! March 19th



Don't forget to send in your RSVP to our Winterfest '94 Located at the West Walker Gun Club, Festivities/Full Grain mash to start at 4 pm be there!

Officers:

President

Bruce Brandt

Vice President

John Lemke

Secretary/Treasurer

Rick Flynn

Meeting Notes Rick Flynn

Meeting of February 17, 1994

We had about 17 people at our February meeting. 2 or 3 of which are potential new members or the PrimeTime Brewers.

We covered and firmed up our plans for our first annual "Winterfest", which is sure to be a good time. Again don't forget to send back the RSVP I sent you in the mail, with your name, number attending and food dish you will provide by MARCH 15.

We covered the basic principals of All Grain Brewing, with a display of equipment and brief descriptions of technique. For a refresher and follow up, plan to be at the WinterFest '94 at 4pm for live Demo!

We went over the styles of Bock Beer, and the Bock Beers submitted, were judged in anticipation of being sent to the Club only AHA competition. Once again our President Bruce Brandt's beer will be battling for the Prize (Does this guy ever make a lousy brew? I think not!). He just edged out Past President Ole What's His Name... Keith Schutter for the Honor.

Good Luck from all of us.



Bruce's Back, as he accept one of three awards at the Taste of the Great Lakes in FrankenMuth, "Back" in November

Change in Plans

The March Meeting will be our Winterfest on Saturday March 19 at the Walker Sportsmans Club

**March's brew is
Scottish Ale**

Bring your homebrews and others with, don't drop them off for tastings.

**All Grain Demo
at Winterfest
Bruce Brandt**

For this year's March 19th Winterfest party, we're going to be doing an all-grain mash demonstration. It will start around 4:00 pm. Because of our limited time it was decided to keep everything simple. That means no tripple decoction or high gravity mashes. Since this demo is aimed at the extract brewer, with mashing ambitions, we're going to do a straight infusion mash. According to our clubs brewing calendar, April is Stout month. You guessed it, we're going to brew up a batch of Stout.

I looked through my recipe book and found a good Classic Dry Stout recipe that I made in January of 1993. This particular Stout took a second place award in an AHA competition.

According to the AHA guidelines, a Classic Dry Stout should have the following profile:

- Black opaque. Light to full body.
- Medium to high hop bitterness.
- Absence or low levels of roasted barley (coffee-like) character OK.
- Sweet maltiness and caramel malt evident.
- No hop flavor or aroma.
- Slight acidity/sourness OK.
- Low to medium alcohol.
- Diacetyl low to medium.

Original Gravity: 1.038-48
Percent Alc/Vol.: 3.8-5%
Int'l Bittering Units: 30-40
Color SRM: 40+

Classic Dry Stout, 5.5 Gallon Recipe

Grain Bill
6.50 lbs Hugh Baird Pale Malt 3.0 L
0.75 lbs Hugh Baird Crystal Malt 55 L
0.25 lbs Belgian Roasted Barley 500 L
0.25 lbs Hugh Baird Black Malt 520 L

Hopping
35.0 IBU's Northern Brewer Pellets for 90 minutes
5.0 IBU's Cascade Pellets for 60 minutes

Yeast & Preparation
1000 ml A13 Yeast culture propagated from slant
Aerate with 2.5 L/min oxygen for 20 minutes
Rack off of trub after 60 minutes
All water corrected to 6.5 pH

Mash Procedure

Mash in at 156 F, hold for 90 minutes
Confirm conversion with iodine
Mash out at 168 F, hold for 10 minutes
Sparge with 5 gallons of 168 F water
This brew had a starting gravity of 1.047. The yield from 8.50 pounds of grain was 1.031/lb/gal. If you want to duplicate this batch you'll need to refigure the grain bill to your yield. The final gravity was 1.013. This figures out to a 72% attenuation and an alcohol level of 4.6% by volume

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JAY LAWRENCE

**On the Pub Trail
Tim Eilers**

On a recent rip to the Quad cities, my friends there suggested we go to this new BrewPub in Davenport. Being a homebrewer and always looking for a BrewPub to review, this seem like a perfect match.

The Front Street Brewery is located on Davenport's Riverfront, right across from the Riverboat Casino. The last time I was in the Quad cities, this area was underwater. The Brewpub was under 8 feet of the Mississippi river water. And this wasn't the first time that year that it had flooded. The Building is an old building with a brick and wood beam interior. This makes it a perfect setting for a BrewPub. Off to the right, sunken into the floor, is the brewery. It included a kettle and two primaries (approx. 15 BBL ea. It also had four secondaries and four holding tanks. Plenty of capacity for their four brews on tap.

We made our way to the basement for our brew and food. The main level is the bar and small tables. We had a large party, so we went down below. We decided on a round of sampler platters. The first beer, I tried, was their specialty winter cherry. It tasted too cherry. Also it didn't have a lot of body to it (kind of watery). The next beer was Burton Ale. This was malty with just enough hops finish. It reminded me of Baderbrau (a favorite of the author), even though Baderbrau is a Pilsner. This was my favorite and also the favorite of the group.

Next was the Bucktown Stout. This wasn't bad. It seemed like it had to "work" more, it was too flat. It did have a nice malt flavor, but not a lot of hop. The last beer was Weizenner or Wheat Beer. The first thing I realized about it was, it was very clear. The taste was also very clear, of flavor! As much as I like wheat beer, I was very disappointed with this one.

The food was good, my recommendation would be the Bangers and Mash (sausages and mashed potatoes).

The Front Street Brewery has recovered nicely from all the flooding. It has a layout for a Brewpub. The beer could use a little work (maybe all the flooding effected it) It should be a stop, if you are ever in the Quad Cities. Hopefully it won't be underwater. Cheers! The Address is Front Street Brewery, 208 E. River Dr. Davenport, IA 519-322-1569

**Exploits of a Novice Brewer
Ron Heeren**

Yes, the water does make a difference. Just ask the gullible souls who took part in last month's experiment in Ales. Many were fooled into thinking the filter was not, and visa versa. It got even the most experienced brewers in the club. The overwhelming favorite, however, was the unfiltered. It must have been that powerful hop taste that was magnified by the salts in the unfiltered water. The magazine contributors preferred the complexity of the filtered beer. Carls was the only one to properly guess which was which.

Now you say what about an encore. One is on the way. Yeast manufacturer's will be on the carpet in this toast to the Wies Beers of Southern Germany. The comparison will pit yeast Bavarian Wheat Culture against that of Yeast Lab's version of the same. The recipe calls for 3.5 pounds of M&F wheat malt extract, 2 lb. of malted wheat and 2 lb. of pale barley malt Hopping is three quarters of Hersbrucker Hallertau hops at full boil for one hour. Finish with on quarter ounce of the same at five minutes, to the end of the boil. The preceding mash consists of half hour rests at leups of 100 130 and 160 degrees Fahrenheit. Add one tablespoon of gypsum before beginning. Sparge with 1 1/2 gallons of 170-degree water. Then go for the gusto. Carls, our resident clove freak claim, the yeast culture gives more the classic flavor of a true southern style German wissien. (Correction, I prefer the clovesters of the Yeast Lab product... Carls) So since I happen to have samples of both either on hand or in the carboy, lets play test the editor.

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**The
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My Top Ten John Lemke

I got this month's Top Ten from John, or shall I say it was wrestled away from him. He was somewhat reluctant, but after he started he realized it was a real drag.

1. Badertau, dry hopped Chicago pilsner
2. Pinkus-Ur-Pils, sour mash pils, very different
3. Traqur House The Mal!!!
4. Anchor Liberty Ale, hops personified
5. ESB & Guinness (Black & Tan) Yes, I'm cheating a bit.

6. Brandt's Triple (It's starting to sound like a label), or any Brandt's EXCEPT pale ales.

7. Bell's Porter, rich & assertive
8. Bell's Third Coast Ale, love barley wines
9. Cellis Pale Bock, smooth, malty, fresh

10. Spaten Oktoberfest, The Standard

Get Ready because you could be the next one to try to fathom which ten you will pick, its not as easy as it sounds.

the husk tannins by direct rinsing. This can lead to astringency, grainy

flavors, and possible phenolic compounds in the finished beer. The act of mashing is not really rinsing the grain, but slowly drawing the extract from it. The hot sparge water is slowly filtering the sugars from each piece of cracked grain as it heads towards the spigot. A steady blanket of liquid is surrounding and supporting the grain right up to the end of the sparge. The actual mashing of the grain can be accomplished either in a brewpot, or in the lauter-tun. A straight infusion mash can be made by mixing the crushed malt and the hot water together. By using 1 to 1 1/2 quarts of hot water per pound of grain you can expect a temperature drop of 16 to 18 degrees. The malt and water must be thoroughly mixed so there are no dry clumps of grist. If you mash in a stainless pot, cover it and place in a sink full of hot water to reduce the temperature drop. Let your mash go for 60 to 90 minutes for full conversion. Give it a quick stir and temperature check every 30 minutes or so, but don't muck around too much with the lid off. After the conversion is complete, and confirmed with an iodine test, it's a good idea to raise the mash temperature to 168 F and let it rest for 10 to 15 minutes. This can be done with a boiling water infusion or by direct heating of the brewpot. Be sure to avoid any scorching.

Raising the temperature to 168 F is known as mashing off. This stops any further enzyme action and conversion. Some brewers claim that this step is not really necessary. The main reason for mashing out is to stop the conversion at a known point so you can duplicate the batch. Another reason to raise the mash temperature is so that it matches the sparge water with no temperature drop. The sugars are more soluble at 168 F than 158 F. This same infusion mash procedure can be done in your lauter-tun. You must first add enough 158 F water to the lauter-tun so it's even with the false bottom. This will preheat it and provide a foundation for the grist and mash water.

The all-grain brewer uses this same method for their brew. The temperature of converting the starches to sugars, 145-158 F, is determined by the beer style. Lighter, more attenuated beers, are usually mashed at 145 to 152 F. Beers requiring more body are mashed at 152 to 158 F. An extract brewer, doing a partial mash, may want to work at the higher end of mashing range. Not only will you mash in less time but you will also gain some much needed body. Most extract beers seem to lack body, mouthfeel, and head retention unless lots of malt is used. A higher partial mash temperature will provide the dextrins needed for this. I would recommend a mash temperature of 152 to 154 F for the lighter ales and lagers. Use a 154 to 158 F mash temperature for your bocks, stouts, etc. The only exceptions would be for American light, cream ales, and Berliner weisse. They need to be mashed at a 145 to 150 F range.

Once the mashing is complete, you will be ready to sparge the extract from your grains. You will need about 1 1/2 times the amount of water that you used for the mash. Your sparge water should be at 168 F. If you shed in your brewpot, you'll have to add some of the sparge water to your lauter-tun. This foundation water should be 1 to 2 inches above the false bottom. It prevents the heavy grist from plugging the holes when its added. Slowly pour or scoop the mash into the lauter-tun. When you're done, give it a quick stir, cover it, and leave it set for 5 to 10 minutes. Open the bottom drain on your lauter-tun to a steady trickle. You don't

Partial Mashing for the Extract Brewers Bruce Brandt

A new brewer will eventually move up from the proverbial 2-can slammer, to the use of specialty grains. You can start out pretty crude when you're only going to add 1/2 to 1 1/2 pounds of caramel and color malts. I think that I ended up using a blender to crack the grain and a kitchen strainer for sparging. It wasn't the best method in the world, but it worked. When you're ready to start using a bit more grain, it's time to get some new gadgets. That is what I want to cover in the article. How to make your brewing easier and to do it on a budget.

The cheapest and most useful brewing gadget that I currently own is my plastic 5 gallon double bucket lauter-tun. This is the same set-up shown in "The Complete Joy of Homebrewing", with a few improvements. Most of you have either read the description or have seen one close up, so I won't go into great detail. The lauter-tun is basically one 5 gallon bucket inside the other. The inner bucket has lots of holes drilled in the bottom and the outer bucket has a drain hole on the side, near the bottom. A hose, of the proper size, is stuck in the drain hole and a flow clamp is put on the hose. Very simple and very cheap. Buckets can be had at the local deli or donut shop for about a buck each. Just make sure that you don't get old pickle pails.

The improvements that I made to Papazian's design are also relatively cheap and simple. I replaced the hose with a brass valve and the necessary seals and fittings. A brass nipple was added to attach a runoff hose. Now the flow is controllable and the hose doesn't leak when it gets hot. The second change was to make a better bucket to bucket seal. With the original design, you could only fill the inner bucket to the top of the outside bucket. There was also a 3 to 4 inch gap between the bottoms. By removing the outside flanges and handle from the inner pail you can shove the buckets together a lot farther. This will leave about an inch and a half gap between the bottoms and makes a good watertight seal. You can now fill the lauter-tun right up to the top of inside pail.

An extract brewer can make use of this cheap lauter-tun system in a few different ways. Your specialty grains can be mixed with 160 F water directly in the lauter-tun. After a 10 to 20 minute steeping period just open the valve and collect the runoff in your brewpot. A few quarts of 160 F water can be sprinkled over the grain for a sparge. The lauter-tun can also be used as a hop back. Add a couple of gallons of cold water and your hot wort to the lauter-tun. Leave it set for about 10 minutes, then run it off into your fermenter. This will remove most of the spent hops, hot break, and trub for a cleaner fermentation. Leaf hops can also be placed in a sanitized mesh bag and sandwiched between the buckets for added hop aroma. Just add the hot wort directly to the lauter-tun and let it set on the hops for a few minutes. Add in the cold water and runoff the wort. A lauter-tun can also make an extract brewer's partial mashing more efficient and trouble free.

A lot of the recipes for a partial-mash brew suggest that all you need to do is a quickie mash, and then pour the grain through a strainer and rinse. You're going to pick up a limited amount of flavor and extract with this method, but much will have been wasted. You will also run the risk of leaching out some of

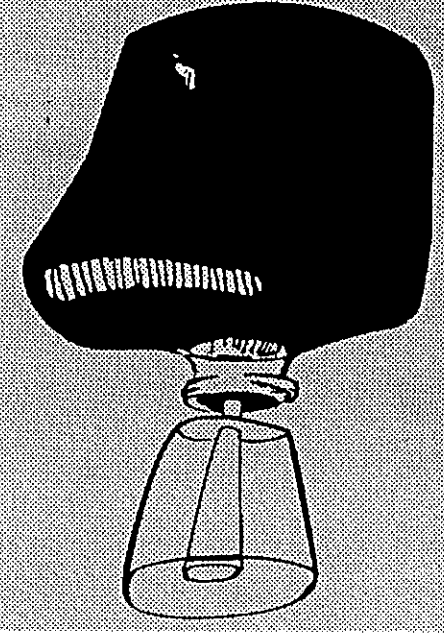
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want to run off the wort very fast. It should take you 45 to 60 minutes to sparge 4 to 5 pounds of grain. When the liquid level on top of the grist is about 1 inch deep, slowly sprinkle the sparge water on top. Try to match the sparge water going in with the extract going out. In other words, try to maintain a constant 1 inch liquid level as best you can. I usually pour my sparge water through a kitchen strainer so it comes out as a gentle rain. It's not a bad idea to recirculate the first quart or two of cloudy run off. You may want to reheat it to 168 F before adding it back to the grist. When you run out of sparge water, just leave it go until it runs dry. You should stop sparging if the runoff goes below 1.010 specific gravity when corrected to 60 F. Another indicator is if the pH of the runoff is above 6.0 or if there is a change of 0.3 pH from start to finish. This type of check requires a good pH meter. This same sparging technique is used if you do your mash in the lauter-tun. The only difference is that you don't have to add the foundation water because it's already there.

The lauter-tun system that was described above is capable of handling up to about 13 pounds of grain. This will allow you to progress from using a couple of pounds of specialty grains to a full scale all-grain Doppelbock. I've used my setup for the last 5 years. I had to replace it once due to staining and scratches. If you willing to spend a little time and a few bucks this type of lauter-tun is all you will need.



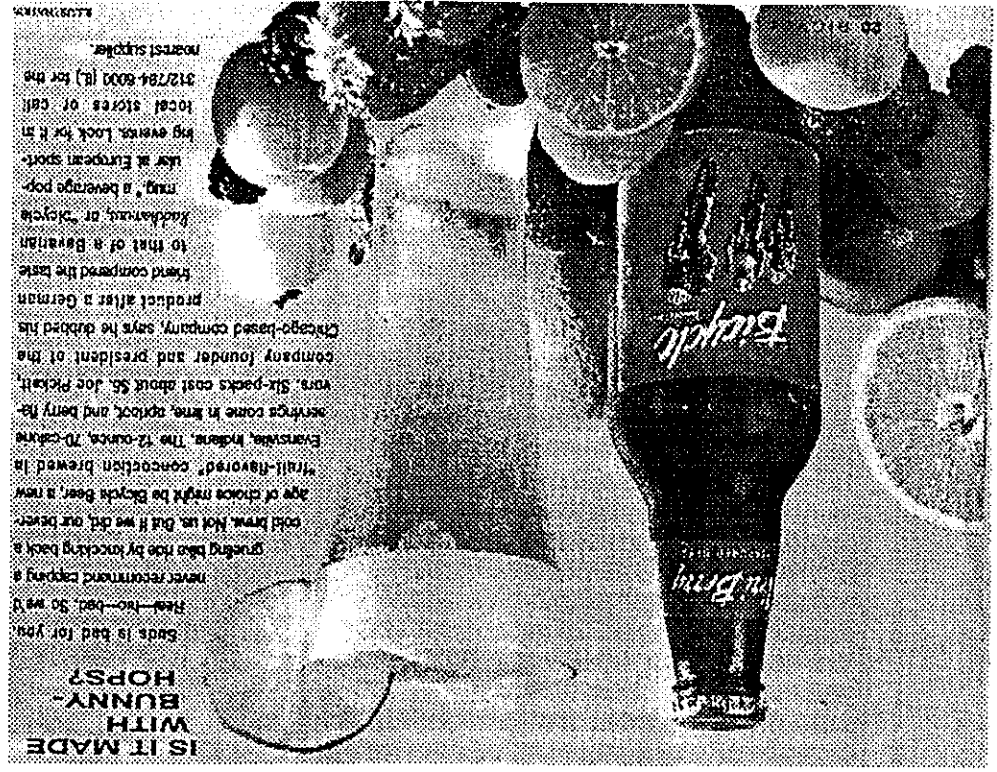
Michael Jackson and Fred Eckart graciously posing for shot, just before they were forced to go to a Karaoke Bar in "Downtown" Frankenmuth.

Con't from page 2... Ron Heeren
In the realm of new products, the fine folks who brought us the mini-keg system have a competitor. A new system solving the oxidation problem has hit the local market at the same place of business that I found the original German mist-keg. Located in the handle of the pumping system is a carbon dioxide cartridge of the type one would associate with BB Guns. The refillable kegs that come with this system are a buck cheaper than their counterparts. Isn't competition nice? We won't mention where, but it's available at one of our fine suppliers of home brewing equipment. Also new on the market this month are three gallon mini-carboys for those who wish to brew in smaller batches or more often. Check out the market. It's out there to serve you.
Next month the wheat beers will be ready for consumption and testing so come on out in March and join in to share the brewing experience.

**Bicycle Beer
Ron Miska**

**WHAT'S THIS ???
BEER IS BAD FOR US ???
BE STILL MY HEART!**

The following article appeared in my March issue of BICYCLING magazine. I found it interesting, or at least amusing, and wanted to share it with other inquiring minds. I don't agree with their statement that suds is bad for a person. I think such a pronouncement should be accompanied with qualifications, i.e. its bad for a person when consumed in excess or when used for rehydrating the body, but then I didn't submit this piece to dispute the magazine's opinion.



IS IT MADE WITH BUNNY-HOPS?
Suds is bad for you. New—bro—bad. So we'll never recommend tapping a grating lid now by knocking back a cold brew. Not us, but if we did, our beer, age of choice might be Bicycle Beer, a new "full-flavored" concoction brewed in Evansville, Indiana. The 12-ounce, 70-calorie servings come in lime, apricot, and berry flavors. Six packs cost about \$4. Joe Pickett, company founder and president of the Chicago-based company, says he dubbed his product after a German friend compared the taste to that of a Bavarian Pilsener, or "keyhole" may, a beverage popular in European sporting events. Look for it in local stores or call 312/784-5001 (8) for the nearest supplier.

I called the listed phone number for the nearest supplier with hopes of buying some for a club taste test, but Michigan and Ohio are not included in the distribution network yet. They told me its available in Chicago, Indiana, California, Massachusetts, Maryland, DC, Pennsylvania, Maine, and New Hampshire.
If you happen across this brew?, beer?, fruit drink?, berry beer?, make a purchase, give it a taste test, and file a report in THE RUBBER CHICKEN. We may have something to replace that little squirt bottle on the bike frame.
They compare this to a German product out of Bavaria called Raddlemans. It may prove interesting to track this product down for our own comparison.

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* AHA Club Only Competition Beer's

Welcome into the club new members

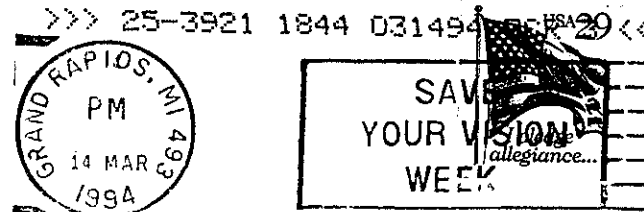
- Tim Eilers
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This is our first issue with REAL advertising, please remember these establishments are supporting your club, so please support them! They help us grow with thier donations, like ALL the gifts at the Christmas Party. Go on into their stores and say thanks with a Purchase!

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If you know anyone who has lapsed on their dues, kick their butts, and let them know that at the next meeting they will be forced to drink Zima.



Larry Simonson
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