



The RUBBER CHICKEN



NEWSLETTER OF THE PRIMETIME BREWERS

May 2002

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

May Meeting

May 16th, 2002

7:00pm Social half hour and prep
7:30pm Club Business
American Lager 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.

April meeting recap

- In attendance: 21
- Review of previous meeting's minutes
- Treasury report \$924.02
- There are still PTB's hats and shirts available
- May's style is the American Lager Category. The whole category.
- Founders will be sponsoring a contest judging blonde ales. Submissions will be collected at the June meeting. The winner will brew their beer on Founders mini-system and will own the tap head at the Brewery.
- 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.

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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Don Kurylowicz Owner

2002 Club Results

Todd Weston	12
Dan Humphrey	7
Chris Sheriden	7
Paul Bierlein	6
John Applegarth	6
Jeff Carlson	2

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

April's Club IPA Results

1st	John Applegarth	254
2nd	Chris Sheridan	245
3rd	Jeff Carlson	226
4th	Todd Weston	222
5th	Dan Humphrey	211
6th	Mike Winkler	201
7 th	Paul Bierlein	199
8 th	Steve Peterson	190
9th	Janet Purwin	189
10th	Eric Fouch	182

AHA Great Lakes Regionals

Dan Humphrey
 1st Place - PORTER
 2nd Place - NEW ENTRANTS
 John Applegarth
 2nd Place - AM PALE ALE

Announcement: The KUNNHENN BREWING COMPANY is officially open for business. We would like to thank all of you for your patients and support during our construction. So if you like good beer and fine wine, please stop in.

Monday - Saturday 9am - Midnight or (?)
 Sunday Noon - 6pm

Thank you.
 Bret M. Kuhnenn
 Brewer / Owner
 Kuhnenn Brewing Co., L.L.C.
 Phone: (810) 979-8361
 E-Mail: bret@brewingworld.com
 Web: www.brewingworld.com


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 hand-crafted ales
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 Brewing Company**
 3689 28th Street SE
 Grand Rapids, MI 49512
 ph 616/ 285-5970

Other Notables

John Varady had developed new brewing software for Windows and the Palm Pilot and is looking for additional beta testers. I have been playing with the version for the Palm and it looks pretty good. If anyone is interested in participating in the beta, John's email is: rust1d@usa.net

Tentative Summer Bash Date @ Cudsworths
 AUG 17

No results yet from John @ GRBC IPA judging.


******Bring your American Lagers for the club meeting Thursday******

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Founders

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Grand Rapids Brewing Company

Silver Foam, River City Red, Lumberman Dark, Pale Ale. Seasonals: Pooh Beer Honey Wheat, Chinook Pale Ale & Earth Ale English Mild.

Big Buck

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

Robert Thomas Brewery

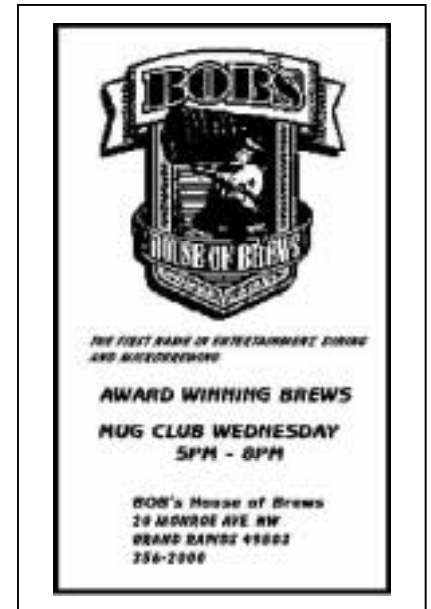
King's Cross Porter, Par 5 Pale Ale, 4 Seasons Amber, Forecaster Pale Ale, Eclipse and Roffey's Wheat Wave

BOB's House of Brews

Festive Amber, Vanderbob's Wheat, Pale Ale, Stout, Spring Bock, Dortmund, Pilsner. May 22nd Scotch Ale, May 29th IPA, June 5th Summer Ale

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



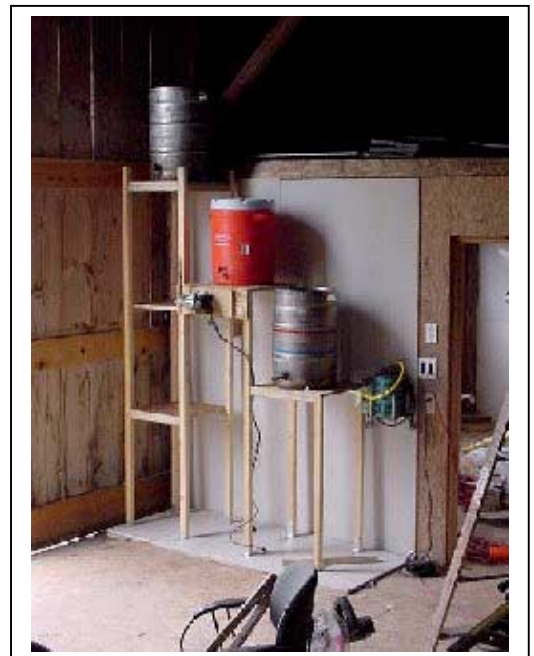
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Primetime Brewer member Eric Fouch has converted part of his barn into a 3 tier brewing setup. It's a nice system and if you have time worth checking out. →



1. AMERICAN LAGER

1A. Light/Standard/Premium

Aroma: Little to no malt aroma. Hop aroma range from none to light, flowery hop presence. Slight fruity aromas from yeast and hop varieties used may exist, as well as perceptible levels of green apples due to acetaldehyde. Low levels of "cooked-corn" aroma from DMS may be present. No diacetyl.

Appearance: Very pale straw to pale gold color. White head seldom persists. Very clear.

Flavor: Crisp and dry flavor with some low levels of sweetness. Hop flavor ranges from none to low levels. Hop bitterness at low to medium level. Balance may vary from slightly malty to slightly bitter, but is relatively close to even. High levels of carbonation may provide a slight acidity or dry "sting." No diacetyl. No fruitiness.

Mouthfeel: Very light body from use of a high percentage of adjuncts such as rice or corn. Very well carbonated with slight carbonic bite on the tongue.

Overall Impression: Very refreshing and thirst quenching. "Light" beers will have a lower gravity and less resulting alcohol than the standard. Premium beers tend to have fewer adjuncts or can be all-malt.

Vital Statistics:

OG: 1.035-1.050, IBUs: 8-22 FG: 0.098-1.012, SRM: 2-8 ABV: 3.5-5.1%

1B. Dark

Aroma: Little to no malt aroma. Little or no roast malt aroma since the color is usually derived artificially from the addition of dark caramel brewing syrups. Hop aroma may range from none to light flowery hop presence. Slight fruity aromas may exist from yeast and hop varieties used. Low levels of "cooked-corn" aroma due to DMS may be noticeable. No diacetyl.

Appearance: Deep copper to dark brown with bright clarity. Foam stand may not be long lasting.

Flavor: Crisp with some low levels of sweetness. Roasted malt flavors, very low to none; often the dark color is from dark caramel brewing syrups rather than roasted malts. Hop flavor ranges from none to low levels. Hop bitterness at low to medium levels. No diacetyl. No fruitiness.

Mouthfeel: Light to somewhat medium body. Smooth, although a well-carbonated beer.

Overall Impression: A colored version of lighter American lagers with little or no dark malts used. Somewhat sweeter than its pale cousins with a little more body.

Vital Statistics:

OG: 1.040-1.050, IBUs: 14-20 FG: 1.010-1.012, SRM: 10-20 ABV: 4.1-5.1%

1C. Classic American Pilsner

Aroma: Low to medium clean, grainy and sweet maltiness may be evident.

Medium to high hop aroma, often classic noble hops. No fruitiness or diacetyl. Some "cooked-corn" aroma due to DMS may be noticeable.

Appearance: Light to gold color. Substantial, long lasting head. Bright clarity.

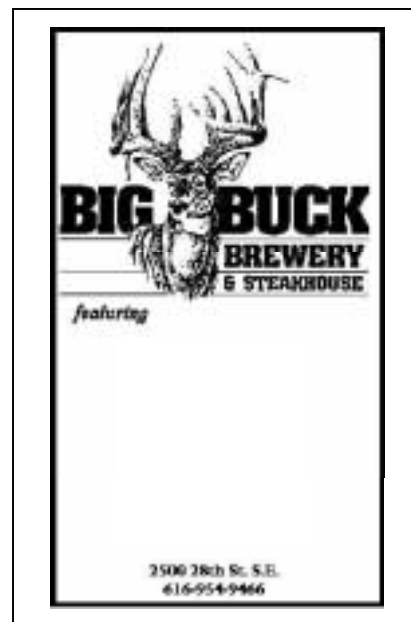
Flavor: Medium to high maltiness similar to the Bohemian Pilsners but somewhat lighter due to the use of up to 30% flaked maize (corn) used as an adjunct. Slight grainy sweetness from the use of maize with substantial offsetting hop bitterness. Medium to high hop flavor from noble hops. Medium to high hop bitterness. No fruitiness or diacetyl.

Mouthfeel: Medium body and rich, creamy mouthfeel. Medium to high carbonation levels.

Overall Impression: A substantial Pilsner that can stand up to the classic European Pilsners, but exhibiting the native American grains and water available to German brewers who initially brewed it in the USA. Refreshing, but with the underlying malt and hops that stand out when compared to other modern American light lagers. The maize presents a unique grainy sweetness that is indicative of the style.

Vital Statistics:

OG: 1.044-1.060, IBUs: 25-40 FG: 1.010-1.015, SRM: 3-6 ABV: 4.5-6%



Up and Coming Competitions

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

24th Annual UNYHA Competition

www.unyha.com

BUZZ OFF

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

Eighth Annual Boneyard Brew-Off

<http://www.uiuc.edu/ro/BUZZ/brewoff.html>

N.E.W. Pale Ale Pour

dweavers@powernetonline.com

North American Beer Awards

bfirth@srv.net

The Dominion Cup

<http://JRhomebrewers.org>

8 Seconds of Froth

<http://www.vcn.com/~bbriggs/8seconds.html>

Mt Baldy Cup

<http://www.angelfire.com/in3/dunelandbrewclub>

AHA National Homebrewers Conference - Big Texas Toast!

<http://www.beertown.org>

8th Annual Commander SAAZ Interplanetary Homebrew Blastoff

<http://home.att.net/~the81union/wsb/index.html>

E.T. Barnette Homebrew Competition

<http://www.mosquitonet.com/~stihlerunits/ScottsDen/Beer/Events/Events.html>

Buckeye Brewer of the Year

mbworks@alltel.net

Ohio State Fair Homebrew Competition

<http://www.ohiostatefair.com>

Michigan State Fair Homebrew Competition

<http://hbd.org/michigan>



things **BEER**

CLUB LIBRARY

At the last meeting a member asked what we have in the library. We have only a few things and they used to be in the brewery at R.T. But they were not that available due to their hours of operation. I have them at my house, so they are only a little more available now.

#1-PALE ALE, #2-CONTINENTAL PILSNER

#3-LAMBIC, #4- MARZEN, OCTOBERFEST & VIENNA

#6-BELGIAN ALE, #7-GERMAN WHEAT BEER, #9-BOCK, #11-BARLEY WINE, #12-ALTBIER, (We are missing #5, 8, & 10, anyone have them?), The ESSENTIALS OF BEER

STYLES by Fred Eckhardt THE NEW WORLD GUIDE TO BEER by Michael Jackson, ZYMURGY pamphlet-TIPS AND

GADGETS, A bound book of 780 pages of recipes-CATS MEOU II, A stack of loose recipes off the internet Anyone

wanting to borrow, call me and we will make arrangements. John Applegarth

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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:

Cyril & Robert Mayne

Food Meisters:

Jim Verlinde (odd mos.)

Art McLaughlin (even mos.)

Yeast Rancher: Eric Fouch

Past President: Larry Simonson

Prime Time Brewers Website:

<http://www.primetimebrewers.com>

Webmaster: Dan Humphrey

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