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Zymurgy! Zymurgy! Zymurgy!

6 PM

It's official! Charlie (Relax, Don't Worry, Have a Homebrew!) Papazian will be in town on Sunday, April 1, to speak on beer and homebrewing. This will be a must for all homebrewers (beginners, intermediate and advanced alike). See the list of topics below.

The place will be Mr. Dunderbak's Old World Deli and Cafe in Greenspoint Mall. Yes, we know that Greenspoint is a long way's off for most of you bozos, but all things considered, Dunderbak's proved to be the best of the choices. We think that once you get a look at the selection of imported and domestic beers, you will be very impressed.

Special thanks go to Vic Franzese and Bob Mathias for the use of their facilities. Many of you will remember Vic from the homebrew competition at Munchies last November. He was the bearded judge that kept popping his head up and saying "This homebrew is great! Wow!"

Charlie's talk will be followed by a tasting of beers from all over the world. This is going to be fun! Tickets will be \$5.00 in advance and \$6.00 at the door so don't dilly-dally around! Be there or be square!

P. S. Bring Homebrew!!!!!!!!!!!!

PRES. OF AM. HB ASSOC.

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Outline of Charlie Papazian's talk

- ✦ Homebrew History
- ✦ My Personal affair with homebrew - how I began
- ✦ What is beer?
- ✦ How beer is made
 - ✦ the process -- fermentation, etc.
 - ✦ the ingredients -- malts (fermentables), yeast, hops, and water
 - ✦ the variables
- ✦ Differences between commercial beer and homebrewed beer
- ✦ How homebrew is made
- ✦ How malt extract is made
- ✦ What ingredients are available to the homebrewer and what is possible
- ✦ Tips for the best homebrew
 - ✦ all malt brews
 - ✦ cleanliness
 - ✦ single stage vs. two stage
 - ✦ using specialty grains
 - ✦ siphoning (this is very important!)
- ✦ Summary of the American Hombrewers' Association
- ✦ Slide show
- ✦ Questions and answers
- ✦ BEER TASTING

We estimate that Charlie's presentation, up to the question and answer session, will take two hours.

-- CSB

January meeting

The theme of the January Foam Rangers meeting was Mexican Beers. The meeting took a new approach to our usual free-for-all tasting and everyone scored each beer as if it were an actual competition. The purpose of conducting the meeting in this manner was to acquaint people with judging beers in a competition and also, hopefully, to help train some new judges for future competitions.

The beers were judged using competition score sheets for: appearance, clarity, condition, head retention; bouquet, aroma; taste in mouth, balance of malt/hops, malt/grain flavor, hop flavor, body, aftertaste; and general impression for a total of 20 points.

Nine beers were tasted (in order from lighter to darker): Tecate, Superior, Bohemia, Modelo, Carta Blanca, Port Royal (actually from Honduras but brewed in a "Mexican Style"), Dos Equis, Carta Blanca Dark, and Negra Modelo.

Sixteen people participated in the scoring. The results are tabulated below:

<u>Beer</u>	<u>Avg.</u>	<u>High</u>	<u>Low</u>
Bohemia	14.7	18.25	10.5
Dos Equis	14.2	18.9	7.5
Negra Modelo	13.5	18.	10.5
C. B. Dark	12.7	16.	5.75
Port Royal	12.3	17.	5.35
Superior	11.9	15.5	8.

Carta Blanca	10.5	18.7	6.
Tecate	8.9	13.	3.
Modelo	7.8	13.	1.

-- Dorothy Bartol

February Meeting

The February 16 Foam Rangers Meeting will follow a format similar to that used in the January Mexican beer tasting. This month we will be tasting Canadian beers. We think that we can get our grubby paws on eleven Canadian Beers: Molson Golden, Molson Ale, Molson Brador, Moosehead, Trapper, Ironhorse, o'Keefe Ale, Yukon Gold, Canadian 55, Northern Light, and Bulldog Lager. I wish we could get some Lethbridge (Alberta) Pilsner!

This is our last chance to sharpen our beer judging skills before the March competition. We will be asking for volunteers to be judges at the March Competition. These noble souls may be asked to sharpen their skills a bit further at some special "clinics".

Pub Crawl

We have had a disappointingly small amount of response to our suggestion that we have another pub crawl. Either you guys and gals want to have another pub crawl or you don't! Let us know!

March Competition

Don't forget that at our March 15 meeting we will have a Foam Rangers-only competition to determine which beers to send to the HWBTA competition at the end of March.

This will be a good chance for those of you who are fortunate enough to have time to brew to impress your peers and possibly gain national recognition at the HWBTA competition!

How to Contact Us

Those of you who want to contact us with suggestions, contributions, ideas, etc., may do so through the following addresses and phone numbers:

Scott Birdwell or Jan Andrews
DeFalco's Wine Cellars
5611 Morningside
Houston, TX
713-523-8154

and

George R. Clarkson
4045 Linkwood #217
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Recipes

The following are two of the recipes that won first place ribbons in our November competition.

Ale Mead

brewed by:
Larry Bristol

The most unusual category in the November Houston Area Home Brewing Competition was "Ale Mead". This category consisted of brews whose sole source of fermentables was honey; other brews containing honey as an adjunct to malt were placed into the "Novelty Beers" category. Ale Mead is a beverage with the alcoholic strength similar to that of normal beers and ales. (Another beverage made from honey called "mead" has the strength of wine.) Having no malt to give it body, Ale Mead is a very light and delicate brew whose flavor comes primarily from the unfermentable residue in raw honey, hops, and from the salts and acids added as yeast nutrients.

The recipe for three gallons of the first place Ale Mead was as follows:

<u>Quantity</u>	<u>Ingredient</u>
3 pounds	Raw honey
1 ounce	Tettanger
	Hops (loose)
1.5 tsp	Malic Acid
1.5 tsp	"Super Ferment"
	yeast nutrient
0.5 tsp	Lager yeast

To duplicate this recipe, dissolve the honey in 3 gallons of hot water. Bring the "wort" to a boil, and add half of the hops. Boil for 40 minutes. Add remaining hops and boil for 5 more minutes. Remove from heat and cool rapidly to below

100F. Strain out spent hops and place into a primary fermenter. Add acid and yeast nutrients and add water to make 3 gallons. When cooled below 85F, add yeast and cover. Allow to ferment until all activity has stopped, which will normally require 4-6 weeks! Bottle using 3/4 cup corn sugar for priming. Allow to age 8-12 weeks in the bottle before consuming.

The batch entered in the competition had an original gravity of 1.037; the final gravity (when bottled) was 0.997 (less dense than water!), resulting in an alcohol content of 5.1% by volume.

The "perfect" Ale Mead is crystal clear, with a pale golden color. It is highly carbonated, making and retaining a "head" like a good quality lager beer. There will be a distinct aroma of honey (instead of the malt aroma found in beers), with a pronounced hop nose; aromatic hops, such as British Goldings, Tettnangers, and Saaz will produce the best results. Beware of hops with a high alpha acid content, however, since the resulting bitterness could easily overpower the delicate honey flavor. The brew will be crisp on the pallet, with an agreeable balance between the flavor of the honey and the fruity hops. Ideally, there will be a slightly sweet after taste, leaving the drinker ready for more.

Ale Mead is an unusual brew! It is a nice change of pace from the much heavier beers and ales to which we are accustomed. It more resembles champagne than beer, but has a crisp, clean, natural taste. Try your hand at making a batch -- and be sure to bring a sample to a club meeting!

Brown Ale
by Mike Bartol

The ingredients for five gallons of the First Place Brown Ale in the November Competition were:

<u>Quantity</u>	<u>Ingredient</u>
3.5 lb	DMS unhopped extract
3.3 lb	M&F Amber extract
1.5 lb	crystal malt grain
0.25 lb	Black Patent
0.5 lb	Barley
1 cup	brown sugar
1 tsp	Burton Water Salts
1 tsp	Gypsum
2 oz	Hallertauer Hops
0.75 c	priming sugar

Detailed brewing procedures are not available. The original gravity was 1.056, the beer was racked when the gravity reached 1.018 and was bottled with a gravity of 1.014.