



Cloudy Town Brewers

clarifier

Aug/Sept 2010

August/September Meeting Minutes:

- Octoberfest party at Larry's, date to be determined
- BJCP course has started, meetings are being held at Jerry Dusich's home and Jen Meyers' home
- September meeting at Old Chicago, October meeting at Tom Z's house

Upcoming Events

Aug 30th: BJCP Course, 7:30 pm at Jerry's house

Sept 1: CTB monthly meeting, 7:30 pm – Old Chicago

Oct 2nd: Autumn Brew Review, 1-6 pm at the old Grain Belt Brewery grounds in north Minneapolis (sold out but check for tix on Ebay, Craigslist, brew forums)

Oct 6th: CTB monthly meeting, 7:30 pm at Tom's house. Details to follow in update email.

Quotes to live by...

“A fine beer may be judged by a single sip, but it's better to be thoroughly sure.”

- Czech proverb

“You can never buy beer, you just rent it.”

- Archie Bunker

“A woman drove me to drink, and I didn't even have the decency to thank her.”

- W.C. Fields

“Beer – because one doesn't solve the world's problems over white wine.”

- Unknown

Club Member Profile: Patrick Sundberg

1. How long have you been brewing and how did you get into it?

It all started with chemistry... My college roommate fermented and distilled alcohol in one of his various chemistry lab classes. This gave him the idea to put together a small still in our dorm room. After a few weeks of watching cane sugar ferment with bread yeast and a tea kettle pot still Christmas break project, we had ourselves our very own shine. Of course, my roommate knew a bit too much about chemistry and scared us (as well as himself) out of trying it for fear of going blind. The next year, we embarked on what we deemed a less dangerous way of producing our own alcohol and bought a starter kit from the local homebrew shop. Our first batch was brewed in our college dorm room in December of 2000. It was a simple dump-and-stir kit that did indeed produce a beer-like product. We were much too eager to bottle it and had to drink it fast so the bottles wouldn't over carbonate and explode, but it got the job done and got us into the hobby.

2. What is your favorite batch you've brewed and why?

Last fall I brewed a harvest ale with homegrown hops. My Cascades had a really nice crop the second year they were in the ground and one entire vine was picked during the mash and added in stages the last 20 minutes of the boil. The beer turned out great! In fact, I'll be brewing the same recipe with this year's hop crop over Labor Day weekend.

3. Least favorite part of the brewing process?

All aspects of bottling. Cleaning, bottling, and storage of bottles.

4. Favorite commercial beer?

I really like to try different things, so anything new and interesting. My recent favorites are Sierra Nevada Torpedo and Pilsner Urquell

5. Favorite food to eat with beer?

I will never turn down a caramel cheesecake paired with an American IPA, but I generally prefer to enjoy my beer on its own.

6. If you could visit any brewery in the world, which would you choose?

Since variety is my thing, I'd really like to get out to Portland and hit a bunch of breweries and brewpubs. Germany would also be a treat. I don't have one specific place in mind, but I'd love to go brewpub-hopping just about anywhere possible. I'd love to travel more, but I'd also love more stainless in the brewery.

Congratulations to
Mike Beuning,
Patrick Sundberg
and Sara Sundberg
on their State Fair
homebrew medals!

Beer Style Profile: Schwarzbier

Schwarzbier (meaning “black beer”) is a brew from the Thuringen and Franconian regions of Germany. Its closest cousin is the Munich Dunkel, but the Schwarzbier is a darker, drier, and roastier beer. The following are some major notes regarding this beer’s characteristics:

- **AROMA:** low/moderate malt, roasty in nature. Possible hints of caramel and/or coffee, as well as possible Munich malt aroma. Low noble hop aroma if any. Clean lager yeast aroma with no esters or diacetyl.
- **APPEARANCE:** Medium to very dark brown. Some ruby highlights possible. Usually not truly black. Very clear with tan head.
- **FLAVOR:** Light/moderate malt flavor, with light/moderate roasted malt. Sometimes bitter chocolate but never burnt flavor. Light/moderate noble hop flavor. Clean lager with no esters or diacetyl. Aftertaste dries out gradually, featuring hop bitterness w/subtle background roastiness. Some residual sweetness is ok but not necessary
- **MOUTHFEEL:** medium-light/medium body. Moderate/moderately high carbonation. Smooth. No astringency.

*source: 2008 BJCP Style Guidelines, see www.bjcp.org