



The Official Newsletter of the Cloudy Town Brewers

August 2011

<http://www.cloudytownbrewers.org>

Greetings all, hope everyone is enjoying this tropical weather that is upon us. For me, it's the perfect time to start doing some lagers. I always like a good challenge!!! Thanks to Joe for providing an article on dried yeast this month which is very informing.

Cheers, Jerry

Next Meeting

Wednesday August 3rd , 7:30 P.M. at Jen Meyers House

Address is 24 2nd ave NE, St. cloud. Fairly near the Ace

JULY MEETING MINUTES

Thanks to Tommy Z. for hosting the June meeting.

Due to a general lack of interest, it doesn't look like we'll be brewing up any beer at the Benton County Fair this year. I find this truly unfortunate, as each year I look forward to welcoming in the fall with a "fruity and infected, warm pitched and fermented" fair beer. Maybe this year I'll have to get out there and culture some wild yeast from near the horse barns and make my own. That fair atmosphere is hard to replicate in a beer and truly unmistakable.

March Mashness is tentatively scheduled for March 24th.

The St Cloud Beer Expo will be back and is scheduled for the 21st of January. Count on the club having a booth again.

Here's the latest update from Steve on the progress with the new website.

I am working on the website and I would like request ideas and/or information from the club members. It would be great to be able to write up a little history of the club for the website and I don't know any of the details. Maybe some of the current club members can share some history and/or stories for the website. Also, I would like to add pictures of past club events to the website so people can either email the pictures to me directly as sklicker@gmail.com with information about the event so I can label it correctly or they can give them to me at the next meeting on a CD. Thanks!

Steve

Dry Yeast

By Joe Leuthner

Is dry yeast as good as liquid? In my opinion, no. Dry yeast tends to produce beers that are more fruity and with a bit more off flavors such as diacetyl. Then why would anyone ever use it? I can think of some very good reasons to use, or at least have dry beer yeast on hand. The first is in the case of an emergency- I have a bad starter of liquid yeast, or my beer does not start fermenting. A couple of packets of safale 04 re-hydrated in 4 ounces of water can save a beer.

Another time dry yeast is ideal, because of its cost and convenience, is re-yeasting for bottle conditioning. This is very common practice in aged beers such as barley wine and Belgian strong ales. Now why would I go to all the trouble of using the best strain of liquid yeast in my main ferment and then add off flavors with the dry yeast? Well, because you want! Yeast flavors are produced almost entirely in the reproduction phase of fermentation. When re-yeasting, very little reproduction takes place. You only need about 4 grams of dry yeast when re-yeasting a 5 gallon batch, and not the whole 11 gram packet, and thus there is no real flavor impact.

Why does dry yeast tend to produce less clean tasting beers than liquid? Are they contaminated with bacteria and wild yeast? Yes they are! But then, so is your sanitized carboy and liquid yeast starter. The truth is, the amount of contamination is so small, that in a good ferment, they would be overwhelmed by the yeast. A main cause of these unwanted flavors is stress on the yeast during the growth phase. Stress can come from many factors- too high or low temperature, low nutrients, very strong worts, and low oxygen levels in the wort.

Dry yeast undergoes stress in both the drying phase and the re-hydration phase. Turns out, that the less stress and subsequently the less damage to the yeast, the cleaner the beer. Home brewers only have control of the re-hydration and storage factors in dry yeast, but the proper handling of dry yeast can greatly mitigate the production of off flavors.

Yeasts are simple fungi, but have astounding abilities to survive, replicate, and adapt. Most yeast sporulate (a kind of hibernation) when, for example the temperature gets too cold. In this case the yeast slows or stops metabolism, draws in food reserves (glycogen) and changes its cell wall to prevent transpiration with its liquid environment. Note that lager yeasts do not show the same ability, and are more fragile, but continue to work at low temperatures. Yeast can survive drying for years, if conditions are right, and even freezing (but with a low survival rate).

The real problem with dried and re-hydrated yeast is not survival, but stressing the yeast so it replicates poorly. If conditions are poor the yeast will produce offspring known as petite mutants, and these replicate poorly and with a high production of the dreaded off flavors.

What steps can the brewer take to maximize the survival and reduce the stress on dried yeast?

Hydration in boiled tap (1/4 cup) water at 75 f. for 15 minutes is ideal. Tap water, because it contains some minerals and will not tend to suck mineral salts out of the yeast cell before it wakes up and can regulate osmosis. Like wise, wort is not recommended for re-hydration. Next, the yeast slurry must be slowly brought down to the wort pitching temp. Danstar (nottingham dry yeast) advises to add a little wort at a time, in 5 min intervals, to the yeast slurry until it matches the wort.

In my opinion some strains of yeast survive drying and perform better than other dry yeast. Williams Brewing has done taste tests on most dry yeasts and says that safale 04 (an English yeast) is the cleanest of the dry ale yeasts. Your results may vary. However, you can do a lot to maximize the performance of dry yeast. Prosit! Joe Leuthner

Here is some info on this years All Club Campout, which is coming up soon.

MN All Club Campout

Date: August 5th and 6th

Location: Nushka Group Campground, on Cass Lake (directions below)

Cost: Depends on participation but likely between \$20 and \$30 for the whole weekend including camping, firewood, and Saturday dinner

Reservations: Not required for camping but to get an idea for food please use <http://www.surveymonkey.com/s/Z7FDGWF> by Wednesday July 27th

We are doing a very similar thing to last time we hosted and holding it at a group camp on Cass Lake named Nushka. It is a great location on a lake with sandy beach area (at least last time we were there), open sided shelter, and plenty of nature all around. There is room for campers and tents. With all the nature comes no electricity or running water but these are nothing you will miss much.

Highlights:

- Excellent camping
- Nice lake
- Saturday dinner of pulled pork
- Large campfires
- MoM competition (Master of Malt – Defending champ PHC's Dick Nilles)
- Great Beer!
- Awesome bunch of homebrewers from all over MN

Like I mentioned above, for the Saturday dinner we will be doing slow smoked barbeque pulled pork and to go with it there will be corn on the cob, potato salad, and chips. We are trying to get numbers so we can plan appropriately so please use this survey monkey <http://www.surveymonkey.com/s/Z7FDGWF> by Wednesday July 27th to let us know you are coming. We will plan for extra so if you do not get your numbers recorded in time or end up being last minute, don't feel bad about asking to partake.

Of course do not forget the Master of Malt competition. Every club can put in one each lager, ale, Belgian and mead to compete for best in category and overall Master of Malt. Since the PHC took the prize last year we will also be running the competition and if you can contact me with questions I will forward to the appropriate person. If you were a winner from last year and have the traveling plaques, please make sure they get to the campout.

I think that covers it. If I forgot something and you have any other questions, email me at throan@yahoo.com and/or the email address this came from. Otherwise, if you enjoy camping and beer come out and have fun. Hope to see you there.

Directions

Take US Hwy 10 East to Detroit Lakes and then continue East on MN Hwy 34 to Walker. At Walker take MN Hwy 371 north to Cass Lake. Then take US Hwy 2 east 5.5 miles to CR 10. Follow CR 10 North until you see FR 2360 which also could be called Cass Bluff Loop Road. The campground is located about 1.2 miles west on FR 2360 and on the left.

FOR SALE

Complete all grain system

Three half barrel kegs converted to a hot liquor tank, lauter tun, and boiler.

Collapsible stand with two burners and regulators

Temperature controller for a refrigerator to control lagering temps.

This is Cody Winter's old equipment, it has seen light use. The stand is a rather clever design that folds down to conserve room. This is a perfect set up for those that want to get into all grain brewing or for those that want to upgrade to a 10 gallon system. Also the temp controller is a must for doing lagers properly. The seller wants to sell all components as a set. For all components asking price is just \$300. If interested contact,

Tim Frakes

320-761-8265

This months thought from our club wiseman, Dan

If life gives you melons, you might be dyslexic.

This month while I was putting together the Clarifier, I noticed this message in the folder from Jen dated 2 months ago that I have to admit I don't remember getting. I suspect the date 5/16/2011 that it came in had something to do with my forgetting it, as I was starting a new job, changing my schedule, and wrapping up some current business that day along with trying to do my first Clarifier. At any rate, my sincere apologies to Jen for missing this. Even though it's now a bit late, (heck, she's probably reading and writing by now) and I'm sure most of you know about this, it's better late than never. Congrats Jen and Nathan!!!

Olive Mae Meyers was born at 2:10 am, Mother's Day morning at Ridgeview Medical Center. She was 8 lbs, 1 oz and 20 inches long. Mom, baby, Dad and big sister Amelia are all doing well. :)



Research confirms that drinking gives you the same benefits yoga does !!!

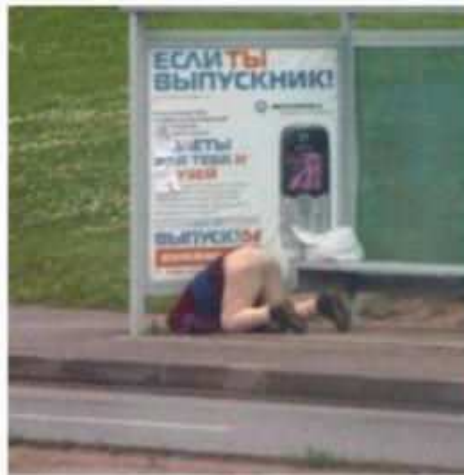
Savasana

Position of total relaxation.



Balasana

Position that brings the sensation of peace and calm.



Setu Bandha Sarvangasana

This position calms the brain and heals tired legs.



Marjayasana

Position stimulates the midriff area and the spinal column.



Halasana

Excellent for back pain and insomnia.



Dolphin

Excellent for the shoulder area, thorax, legs, and arms.



Salambhasana

Great exercise to stimulate the lumbar area, legs, and arms.



Pigeon

Tones the body, and builds flexibility and helps get rid of 'stress'.



