



The Official Newsletter of the Cloudy Town Brewers
September 2005
<http://www.cloudytownbrewers.org>

Next Meeting

Wednesday September 7, 2005

**7:30 P.M. at
Old Chicago**

(We'll be meeting in the main bar area, there'll be beer specials if you sign up or are a member or their World Beer Tour)

From the Prez

Hi folks!

I can't believe I haven't seen most of you since early June. I think I'm having Cloudy Town with drawls! It will be good to kick back with everyone and have a beer and talk with everyone again. It's been two meetings since I was gone so you will have to bring me up to date on what's been going on with the club. I was out in Colorado in August and hit some brewpubs and breweries Wynkoop, Flying Dog, Firehouse, Phantom Canyon, Bristol to name a few. We had a great time. See you Wednesday.

Keep on Brewing!

Cheers,

Bruce

August's Minutes

- Thanks to Granite City for hosting August's Meeting.
- We confirmed the tentative dates for the March Mashness in 2006 with Anne at Granite City. The Best of Show would be March 25th with judging the weekend before. Granite City will provide the same commitment that they have provided previously. James Michael will be registering the competition with the AHA.

Competitions

For a complete list of competitions visit the Events & Calendar on the AHA's web site at <http://www.beertown.org/homebrewing/events.html>.

Club Only Competitions

September/October 2005

European Amber Lager

Hosted by Jack Kephart and the Society of Akron Area Zymurgists (SAAZ) of Akron, OH.
Category 3* European Amber Lager

November/December 2005

Baltic Porter

Entries due November 4, 2005.

Judging will be held November 12, 2005.

Hosted by Brian Lanius and the Ruffian Brewers of Suffern, NY.

Category 12C* Baltic Porter

New Style Guidelines

The new guidelines took January 1, 2005. If you enter competitions please check to ensure that you're entering the proper category. See new 2004 BJCP Style Guidelines at www.bjcp.org.

Tommy Z Generosity Award

Congratulations to Dave Arnott for winning the people's choice award for the night with his Wiezen. Here are the point totals through August .

Jeff Saranpaa	5 Points
Tim Frakes	4 Points
David Arnott	3 Points
Jerry & Deb Dusich	2 Points
Charles Miller	2 Points
Rick Vinje	2 Points
Cody Winter	2 Points
Scott Campell	1 Point
Darin Dorholt	1 Point
Mike Esplan	1 Point
Rick Grelson	1 Point
Greg Koob	1 Point
Bruce LeBlanc	1 Point
James/Jean Michael	1 Point

Cloudy Town Brewers Mugs & Shirts

The Cloudy Town Brewer mugs are now available. The mug has wider base in a gray color with the club logo stamped in brown and green hop ring decal. They are available to club members for \$10 and non-members for \$12. Please contact Tom Zupanc if interested.

We have cream-colored T-shirts that are screen printed with the club logo. They are \$12 for a club member and \$15 for a non-member.

CTB Embroidery *Submitted By Tim Fuerstenberg*

For anyone interest in getting our new/current Cloudy Town Brewer's logo embroidered onto their favorite garment, shirt, sweater or jacket (sorry they can't do hats), please bring your item(s) to our next meeting. The cost of the logo is \$10 per item. If you need more information, please contact Tim Fuerstenberg.

Advice from Bruce

Specialty grains are those that do not need to be mashed, such as crystal malts, chocolate malts or dark roasted grains or malts. Specialty grains add color and flavor to extract beers. By steeping them in hot water, brewers extract sugars and flavor compounds from the husk. However, under the wrong conditions, excess tannins can be extracted leading to astringent flavors in the beer. Brewers should use one to two quarts of water per pound of grain.

Many brewers fill their pots as full as the can with water and place their grains in a steeping bag inside. This extracts all the goodies from the grain but can also extract those undesirable tannins from the husks. The reason that tannins are extracted is because of too high of water temperature, and water PH. Water temperature can vary greatly when steeping grains, a good

range would be between 148-162 but should never be above 170 degrees. Tannins can be extracted when water PH is too high; you can stop this by adding a small amount of malt extract to the water before steeping to lower the PH. This will help prevent that harsh, mouth-puckering dry astringent flavor that can happen when steeping with bad habits.

Submitted by Tom Zupanc

"A herd of buffalo can only move as fast as the slowest buffalo and when the herd is hunted, it is the slowest and weakest ones at the back that are killed first. This natural selection is good for the herd as a whole, because the general speed and health of the whole group keeps improving by the regular killing of the weakest members."

"In much the same way, the human brain can only operate as fast as the slowest brain cells. Excessive intake of alcohol, as we all know, kills brain cells, but naturally it attacks the slowest and weakest brain cells first. In this way, regular consumption of beer eliminates the weaker brain cells, making the brain a faster and more efficient machine. That's why you always feel smarter after a few beers."... *I'm sure as an educator Tom observes this process on a daily basis and can heartily endorse this as a teaching aid.*

Darin has some items for sale

- One (1) 6 ½ Gallon Carboy
- One (1) 3 Gallon Carboy
- Several 1.5ltr Grolsh Bottles
- Two (2) Corny Kegs
- Three (3) to five (5) cases of 22 oz bottles

- Five (5) cases of 12 oz bottles
- Two (2) 64oz Growlers
- Two (2) Bottle Cappers
- Two (2) Refrigerators.

Haggle with Darin over the price of the above treasures. Darin's phone number is 420-7362

See you all at the meeting! Bring a friend they'll thank you for it. (Bruce will buy you a beer)