



The Official Newsletter of the Cloudy Town Brewers

October 2005

<http://www.cloudytownbrewers.org>

Next Meeting

Wednesday September 5, 2005

**7:30 P.M. at
O' hara's
downstairs**

From the Prez

Hi folks!

The other day I was reading a history book, which I so often do when I'm not brewing. I came to realize that the Cloudy Town Brewers have been in existence for a full ten years now. As I reminisced about all the good times we've had, people and friends we've met through the years I thought it would be appropriate to celebrate our ten-year anniversary. Being that the holidays are just around the corner it might be a good time to have a celebration to coincide with them at our Decembers meeting. So I am asking for ideas at the next meeting where we might hold this and what we could do to make it more of a celebration. We also will be doing a little planning for March Mashness. Bring yourself and some ideas

about December's meeting along with some ideas on March Mashness to the next meeting at O'Hara's and we will discuss it while enjoying an Oktoberfest beer.

Keep on Brewing!

Cheers,

Bruce

September's Minutes

- Thanks to Old Chicago for hosting September's Meeting.
- Competition is registered with the AHA. We need to focus on advertising. We need to get flyers up at local home brew shops. We also need to contact other clubs nationally. We are also go to check with Granite City if they would brew the Best of Show winner's recipe and serve it.
- Deb and Jerry Dusich will be bringing beer up to Fargo for the Hoppy Halloween competition on October 6th. If anyone is planning on entering they can bring yours up also. Just bring it to the October meeting. The Hoppy Halloween Best of Show is October 29th. Deb and Jerry will also be attending the BOS

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 Tim Muntifering for winning the people's choice award for the night with his Cream Ale. Here are the point totals through September.

Jeff Saranpaa	6 Points
Tim Frakes	4 Points

David Arnott	3 Points
Tom Zupanc	3 Points
Scott Campell	2 Points
Jerry & Deb Dusich	2 Points
Bruce LeBlanc	2 Points
Charles Miller	2 Points
Rick Vinje	2 Points
Cody Winter	2 Points
Darin Dorholt	1 Point
Mike Esplan	1 Point
Rick Grelson	1 Point
Greg Koob	1 Point
James/Jean Michael	1 Point
Tim Muntifering	1 Point
Larry Nusbaum	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

The key ingredient in Beano is a debranching enzyme. When added to beer or wort, the debranching enzyme (amyloglucosidase) renders unfermentable sugars into fermentable sugars. Almost all of the carbohydrates found in pale malt, rice and corn can be completely fermented by yeast when amyloglucosidase is added to the mash or fermentation. Some special malts, especially crystal malts, contain "Maillard reaction products" (MRPs). These are colored compounds formed by the reaction of amino acids and carbohydrates. These compounds are not fermentable, are not rendered fermentable by amyloglucosidase and most of the MRPs are not converted to energy when consumed by beer drinkers. The compounds do, however, increase the specific gravity of wort and beer. In other words, your light IPA may not wind up with the same gravity as the same recipe brewed without crystal malt, but the caloric value is most likely the same.

How does a Beano beer compare to the regular version? Both beers had the same OG, but the Beano wheat has a higher alcohol content and a lower carbohydrate content. This test is certainly not definitive, but does seem to indicate that Beano does indeed work. I think I will continue tinkering with Beano. My next test will be related to beer farts! I am sure the marketing sharks at the big breweries could have a winning combination if they market a beer-fartless brew that is also low in carbohydrate and calories.

Fargo's Hoppy Halloween Contest

Deb & Jerry will be going to Fargo on Saturday, Oct. 8th to deliver entries from our club for their contest. Jerry will be at the next meeting to collect entries. It would be nice to get a good number of entries from our club to support them. This in turn might help us when our next contest comes up. All the entry sheets can be printed off of their website, so anyone from our club can bring any entries to the next meeting and they'll deliver them.

Submitted by Tom Zupanc

"A philosophy professor stood before his class and had some items in front of him. When the class began, wordlessly he picked up a large empty mayonnaise jar and proceeded to fill it with rocks, rocks about 2" in diameter. He then asked the students if the jar was full? They agreed that it was.

So the professor then picked up a box of pebbles and poured them into the jar. He shook the jar lightly. The pebbles, of course, rolled into the open areas between the rocks. He then asked the students again if the jar was full. They agreed it was. The students laughed. The professor picked up a box of sand and poured it into the jar. Of course, the sand filled up everything else.

"Now," said the professor, "I want you to recognize that this is your life. The rocks are the important things - your family, your partner, your health, your children - things that if everything else was lost and only they remained, your life would still be full. The pebbles are the other things that matter like your job, your house, your car. The sand is everything else. The small stuff." "If you put the sand into the jar first, there is no room for the pebbles or the rocks. The same goes for your life. If you spend all your time and energy on the small stuff, you will never have room for the things that are important to you. Pay attention to the things that are critical to your happiness. Play with your children. Take time to get medical checkups. Take your partner out dancing. There will always be time to go to work, clean the house, give a dinner party and fix the disposal."

"Take care of the rocks first - the things that really matter. Set your priorities. The rest is just sand."

But then a student came forward and took the jar, which the other students and the professor agreed was full, and proceeded to pour in a glass of beer. Of course the beer filled the remaining spaces within the jar making the jar truly full.

Which proves: ***No matter how full your life is, there is always room for a beer.***

Darin has some items for sale

- One (1) 6 ½ Gallon Carboy
- One (1) 3 Gallon Carboy
- Several 1.5ltr Grolsh Bottles
- Two (2) Corney 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

Tidbits from Bruce

Nicotine Beer

Nicoshot a new beer from Germany is billed as the first smoking-cessation beer containing a shot of natural nicotine. Nicoshot is brewed to the German purity law of 1516 with the addition of 3

milligrams of nicotine. At 6.3 percent alcohol, three bottles of nicoshot is said to have the equivalent nicotine of an entire pack of cigarettes. Sounds like a little more kick to the beer.

Swimming in beer

At the Starkenberg beer myth resort located at the medieval castle of Starkenberger in Austria, gusts can swim in beer. The resort has filled seven 13-foot-long pools with beer, each containing 42,000 pints. According to the resorts owners, bathing in beer is good for the skin

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