



The Barleycorn Press

Monthly Newsletter Published by the Green Mountain Mashers of Vermont



February, 2001

Volume 12 Issue 2

Sampling the Santa Barbara Brewing Company

by Dave Blumenthal

Cross country skiing home from merry New Year's festivities, I became seriously lost. After many days of isolation I chanced upon a strange sunny town. Santa Barbara, like many places in California, is an endless high rent district complete with wheat-grass-drinking-bicycle-fanatics. I strolled down State Street past the Spanish mission Gap, Spanish mission McDonald's, Spanish mission Cartier's, and Spanish Mission Barnes and Noble. Fortunately there was also some beer. I thirstily checked my klistar at the door and entered the Santa Barbara Brewing Company. The high ceilinged Spanish mission warehouse was complete with shiny stainless steel mash and brew vessels behind the bar.

The menu is mostly familiar brewpub fare. Be sure to try the garlic mashed potatoes. Now, on to the brews!

Raspberry Cider, Pear Cider

Both of these were nearly clear in color, with good carbonation. The raspberry and pear flavors were clean and pleasant. Unfortunately the apples seem to have swam fast; there was very little apple flavor, body, color, or alcohol. Both would be very nice as sodas.

Harbor Light

A light cream ale brewed with Chez hops and flaked corn, ABV 4.0%. A simple beer with appropriately light body and noticeable corniness. Not particularly creamy. OK if you're a fan

of light beer.

Santa Barbara Blonde

A filtered ale with Belgian specialty malt, ABV 4.8%. A typical pale ale. I don't know why the filtering was mentioned here, the brew wasn't clearer or cleaner than its bretheren.

Gold Coast Wheat

An American style wheat ale with 40% malted wheat and Pacific Northwest hops, ABV 5.2%. Cloudy gold color. A wimpy weizen, missing the yummy fruity-banana flavors.

Pacific Pale Ale

A true West Coast style Pale Ale with Cascade hops, ABV 5.6%. Nice clean

hop flavor. Rich amber color atypical for a regular pale ale. A delicious full body, making it the best of the beers available here.

Ricon Red

Specialty and Munich malts with Mt. Hood hops, ABV 5.2%. Copper color and good carbonation, but with unsatisfactory body. The thin flavor really killed this one.

Porter of Paradise

Dark brown color, ABV 5.7%. A respectable if not impressive porter with nice chocolate flavors from roasted grains.

Wee Wobbley Scotch Ale

A dark strong ale brewed with no hops, ABV 7.6%. Dark copper color and a fabulous alcoholic warmth really make

this beer stand out. The unbalanced malt flavor is a little simplistic, where did the hops go?

State Street Stout

ABV 3.4%. Dark brown color is definitely shy of a normal stout black. On a nitrogen tap for a pretty head and smooth mouthfeel. A wee bit overhopped for its body.

So, if your canoe magically turns into a surfboard and you are stranded on the coast of southern California, stop in for some American style beers. The seasonal selections change frequently so visit again and again. This is beer minus the capital "B", but what more do you really need if you're sunning yourself next to a palm tree?

(Continued on page 2)

In This Issue!

Santa Barbara Brewing	Pages 1 and 2
Next meeting info	Page 2
January Mtg Minutes	Page 2 and 3
Staff Box	Page 2
Masher Calendar	Pages 3
Guinness: Worlds Oldest Stout	Page 4
New Masher Web Page	Page 4
Trub Trek Information	Page 4
Hot Cideration	Page 5

(Continued from page 1)

vital information:
 Santa Barbara Brewing Company
 501 State Street
 Santa Barbara, CA 93101
<http://www.sbbrewco.com>

805-730-1040



Next Meeting On February 5th at Anne and Matt Whyte's in Essex

The next meeting of the Green Mountain Mashers will take place on Monday, February 5th at the home of Anne and Matt Whyte. Wear

Topics, comments and questions from the floor.

- Presentation - Prohibition Pilsner Style with a tasting and Q&A session. by Ann Whyte
- Drawing for Door Prize (only persons bringing homebrew are eligible).

The directions are as follows:
 From Burlington take route 15 into Essex Jct. The last right before 5 Corners is School St. Take that right and we are on the right, #10. It's the 2nd house and the porch light will be on. From Williston: Driving into Essex Jct. on Route 2A you will take a left onto Park Terrace, the road between Ming's Chinese Rest. and The Chittenden Bank. As you drive up Park Terrace you are looking at our house at the top of the hill. Park anywhere on the right side of School Street.

If you have any questions, call Vermont Homebrew Supply at 655-2070 or Anne and Matt at home (879-6462).



your best socks (or bring your slippers). Anne will have places for everyone's boots at the front door and you can leave your coats and shoes in the living room. How about a theme....It's Hawaiian night! Anne will play reggae cd's and we can pretend to be somewhere sultry. Wear your Hawaiian shirts. Maybe bring your sandals for that matter. The business meeting will start around 7:30 pm (masher time) so try to show up a little earlier to share a beverage or two.

The agenda for the meeting is:

- Secretary's report
- Treasurer's report
- Old business
 - Party plans
 - Competition helpers sign-up
 - Trub Trek
- New business
 - Club glasses
 - Club T shirts
 - Upcoming events
 - Next meeting
 - Accolades

Minutes from the January Meeting Held on Jan. 8th by Anne Whyte

Held at the charming home of Robin Orr, who has the most politically incorrect switchplates in Burlington.

The new prez commandeered the mashers and started the meeting. We discussed having a party. The German club was mentioned as a possible site. Jerry, our former president who will not receive Secret Service protection anymore, will look into it. If we do a trek in March, it seems that a date will need to be agreed upon.

We discussed the competition and volunteers were sought for committees. Since John Gallager was in fact there, he

(Continued on page 3)

Staff Box



The Barleycorn Press is a monthly publication of the Green Mountain Mashers Homebrew Club. The Barleycorn Press appears in the final week of each month. **Contributions are due by the 25th of the month of publication or two Thursdays prior to the next meeting (which ever comes first).** Please send contributions via e-mail (preferable) or send on a 3.5" IBM compatible diskette (hard copy as a last resort) to:

Tim Cropley
 235 East Main St., Richmond, VT 05477
 (802)434-7293 (hm)
t_cropley@yahoo.com

Contributions on any subject even remotely associated with the brewing and/or enjoyment of beer and related beverages are happily accepted by the editors. The editors reserve the right to edit any contribution as a function of available space, while making every attempt to maintain its integrity. The views expressed by contributors to the Barleycorn Press are not necessarily those of the editors or of the Green Mountain Mashers Homebrew Club.

This publication is made available free of charge to all dues paying members of the Green Mountain Mashers. Subscriptions are available to all other interested parties at \$10.00 yearly (US funds).

Note: The yearly dues of \$15 should be paid by the end of January. Please mail your check or money order made out to the "Green Mountain Mashers" to Treasurer Lewis Greitzer at the following address:

Lewis Greitzer
 33 Harbor View Road #1201
 South Burlington, Vermont 05403
 (802)658-2621
lewis@together.net

Advertising space is available to non-profit and for-profit organizations wishing to offer beer related items or services to the readers of this publication. The editors reserve the right to accept or reject any advertiser. For advertising rates, availability and deadlines please contact the editor.

No rights reserved. Any part of this publication may be reproduced, stored in a retrieval system, or transmitted by any means, electronic, mechanical, photocopying, recording or otherwise. No prior permission, written or otherwise, is needed from anyone.

View the Official Web Page of the Green Mountain Mashers at:

<http://www.mashers.org>

Officers not listed above:

President - Rich Evans, Ph # (802) 899-3006
 "Evans, Rich" <evansrj@us.ibm.com>
 Secretary - Ernie Kelley Ph # (802) 434-3674
 "Kelley, Ernie" <epopmafs@together.net> OR
 "Kelley, Ernie" <erniek@dec.anr.state.vt.us>



Green Mountain Masher Calendar of Events

Date	Event	Information
2/10/01	Boston Homebrew Competition (also regional 1st round MCAB) - Boston, MA	Contact Tim Holland (hm) (508) 835-2686 (wk) (781) 442-2022 (email) tim.holland@east.sun.com
3/3/01	Green Mountain Mashers 2001 Trub Trek	Contact Dan Hament for info at (802) 434-5098 or email him at vt.windwishers@juno.com. Contact John Gallagher to sign up at 482-2847 or email him at john@richfrog.com.
4/28/01	Entry unpacking for the Green Mountain Homebrew Competition	Contact Anne Whyte (hm) (802) 879-6462 (wk) (802) 655-2070 (email) vtbrew@together.net
5/5/01	Green Mountain Homebrew Competition Ethan Allen Homestead, Burlington, VT	Contact Anne Whyte (hm) (802) 658-4038 (email) vtbrew@together.net
9/15/01	Northern New England Homebrew Competition - Rockport, ME	Contact Tom O'Connor (hm) (207) 236-3527 (email) toconnor@nehealth.org
10/13/01	Puddle Dock Homebrew Contest Portsmouth, NH, October 13, 2001	Contact Scott Kaplan (hm) (603) 431-9984 (email) grtscott@nh.ultranet.com
12/1/01	New England Fall Regional Homemade Beer Competition - Greenfield, MA area	Contact Jim Wallace (hm) (413) 625-2494 (email) jwallace@crocker.com

Please contact Tim Cropley at (802) 434-7293 or by email at t_cropley@yahoo.com if you have any beer events that you think the membership would like to know about. It is our hope that we will also list other regional competitions as they are announced. We also hope to list AHA sponsored Club Only competitions in an effort to remind people to consider bringing beers that fit the competition style to club meetings so that the membership can pick one for entering.

(Continued from page 2)
was not signed up for anything.

Assignments:

Sponsors: Terry Hunt (based on prior conversation) and Erik Sandblom
Facilities: Brook Anderson (not at the meeting, by unanimous consent) unless he calls to say he can't/whatever
Food: Dan Marshall (he will need help but plenty of time for that)
Judge Wrangler: Lew "The Enforcer" Greitzer
Czarina: moi
Everyone said that they would come to help unpack the entries! Really. That would be April 28th at 9:00 am. I will need help to move the beers from Rich Frog to the Homestead either Wed/Thurs. More fun!

Then, Rich began the multi-media presentation of survey results. We all paid close attention but still aren't sure how to interpret the answers. Apparently Mashers would like to have meetings on nights other than the traditional Monday, just part of the time. More Mashers would host meetings but fear of family and/or objects is a hurdle to overcome.

The Trub Trek last year seemed to please but the date was not good. Mashers will spend up to \$50 for an all day Trek. Destination seems secondary.

Then, in a blazing display of judgeman-ship, Martin spontaneously initiated a barleywine tasting! We all tasted the

young, yet sassy, club brewed barleywine. We sniffed and tasted and had a good time. We decided that further tastings were in order.

Rich then forcefully, in an executive sort of way, brought us back to the survey. We considered the competition, etc. It is all food for thought.

That was it, I think. If I forgot anything then it must not have been that important.

Respectfully submitted, yet not submissive,
Anne Whyte
The Principessa of Cervesa



Guinness: The World's Oldest Stout

by Sara Frank
(source unknown)

In 1759, a young brewer named Arthur Guinness opened the St. James's Gate Brewery on the banks of the River Liffey in Dublin. To the shock of many, Guinness took out a 9,000-year lease on the property, at the sky-high price of 45 pounds a year. His confidence was justified, as St. James's Gate soon became famous in Ireland--and then throughout the world--for producing Guinness, the world's first "stout" beer.

Specializing initially in brewing traditional Dublin ales, Guinness soon turned his efforts to adapting a new

dark beer being imported from London: "porter," named for its popularity among Covent Garden's baggage carriers known as porters. One of St. James's Gate's own porters, a strong, black beer sometimes referred to as "stout," became increasingly popular; by 1840, it comprised 82 percent of the brewery's output. Today's Guinness is based on that very recipe.

The main ingredients in Guinness stout are roasted, malted barley; hops; fresh water from the Wicklow Mountains south of Dublin; and yeast. The roasted barley lends the beer its black hue, while the hops provide its distinctive bitterness and aroma. The yeast, which comes from the same strain used by Arthur Guinness himself, is responsible for one of Guinness's best-known features: its creamy white head.

Although St. James's Gate expanded rapidly, international demand for Guinness soon outstripped its production

capabilities. Today, Guinness is brewed locally in 50 countries (and sold in over 150). The impressive Dublin brewery remains a primary producer, however, responsible for almost half of the 10 million glasses of Guinness sold each day.

Covering over 60 acres of land, and still on the same lease from 1759, St. James's Gate is powered by its own power plant--the largest combined heat and power unit in all of Ireland. The brewery now produces more than 2.2 million liters of beer daily, at an astonishing rate of 1,800 kegs per hour.



New Masher Web Page Debuts

There is a new Green Mountain Mashers web page! Stephen Featherstonhaugh has passed the Web Meister torch to Lew who has been hard at work updating the web page and giving it a new look. Thanx to Stephen for getting it all rolling despite his long hours working toward his doctorate.

The new url for the web page is:
<http://www.mashers.org>

Thanx to Jim Silvia for providing us internet space and hosting our web page. Anyway, look at it early and often for Masher News, links to other New England homebrew clubs (maybe later?), and whatever else Lew decides

to add to the site. If you have any thoughts of what additional material to put in the web page or have comments, please email Lew at lewis@together.net. There is also a link at the web page to make emailing the officers easier. Check it out. 

Trub Trek 2001 Information

by Dan Hament

Hey all, The Trub Trek is alive and well after a 2 year hiatus. The date of the trip will be Sat. March 3, 2001. Our itinerary as it stands at this time is to leave Burlington at 8:30 AM from City Hall Park, head up to Rock Art Brewery in Johnson and then on to Kross Brewery in Morrisville. A quick lunch stop where we will grab sandwiches and what not and then over to Lyndonville to see Dan Gates at Trout River Brewery. After that we will be on



**Please
Contribute
to YOUR
Newsletter!**

our way to either Jasper Murdoch's at the Norwich Inn or to see Tunbridge Brewery. The trip ends up back in Burlington about 8:00 to 8:30 PM. Sounds like fun to me and as they always have been a good time, I'm sure this one will be too. So what do you need to do to ensure yourself a seat on the bus. Just call John Gallagher at 482-2847 or email him at john@richfrog.com. Cost of the trek will be around \$20.00 for members and a little more for non-members. Sign up soon to make sure you're on. 

HOT CIDERATION

by Lewis Greitzer

For a while every time I tasted a homebrew with Rich “Monk” Evans he would taste it and state that the beer was suffering from “hot cideration.” I thought, “Well, it tastes a little cidery, but what the heck is hot cideration.” It turns out Monk was referring to hot-side aeration not hot cideration, so I embarked on a quest to find out what hot-side aeration is and at what point in the brewing process you should be concerned with it and what its effect on your beer is. The following is what I found out.

The phrase “hot-side aeration” refers to the hot side of the brewing process, i.e. wort production. Wort contains melanoidins and tannins that are readily oxidized at high temperatures. If air is introduced during wort production (the hot side) these substances will be oxi-

dized and later, in the finished beer, they can give up their oxygen to alcohols that were created during fermentation. This oxidized alcohol becomes an aldehyde, and aldehydes are the beer components that are responsible for the stale, cardboardy flavors that can be present in the finished product.

A beer that has been subjected to hot-side aeration will have almost no hop aroma. The flavor will seem dull but without any distinct off-flavor. Finally comes the stale, cardboard, sherry-like or toffee-like flavors.

To avoid hot-side aeration don't let your hot wort splash during transfers. Use longer tubing to fill your kettle gently from the bottom. Be as gentle as possible when recirculating your wort to clarify it before running it into the kettle. Cool your hot wort in the kettle or else siphon it or run it out through a hose to the heat exchanger.

One other way to avoid the aforementioned oxidized flavors in your beer is to maximize wort clarity. Be sure to recircu-

late your wort in the lauter tun to get it as clear as possible before running it into the kettle. Cloudy first runnings have a large proportion of long-chain fatty compounds (lipids) that are precursors of many staling substances. If you can minimize the precursors, you can greatly slow the production of oxidized flavors in your finished beer.

One other note, yeast needs oxygen for growth, not fermentation. You should avoid aerating your beer (cold-cidation?) during fermentation. You need to saturate the wort with air and pitch your yeast as soon as possible after you have chilled it. But once fermentation begins, no more air should be introduced.

Anyway, be gentle with your wort and make sure your runnings are nice and clear before transferring to the kettle and you will avoid or at least postpone the oxidization of your beer and the problems that go along with it.



Important Membership Notice!!

FYI - This is the last newsletter that will be delivered to those that have not paid their \$15 annual membership dues.

If you won't be able to pay your dues at the Feb. Mtg, please send a check to Lew Greitzer at the address in the Staff Box on this page. The following members have paid. Please contact Lew if you have any questions or have paid and your name is not listed. Thanx.

Tim Cropley, Dave Gannon, Jerry Gormley, Lew Greitzer, Ruth Miller, Rich Evans, Ann DeMuth*, Jerry Gormley, Jim Silvia, Mel Levy, John Leak, Andy & Theresa Hunt, Tom Medve, Nancy Boldt, Dave Gannon, Darell Whitaker, Brendan Flaherty*, Clay Danenhower*

* new members



Is that
Dan?

Guess he
always
has time
for one
more!



Barleycorn Press
Green Mountain Mashers
c/o Tim Cropley
235 East Main St.
Richmond, Vermont 05477
U.S.A.

Place Stamp Here
Post Office will
not deliver
without sufficient
postage