



The Barleycorn Press

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Masher Challenge 2002 - "The Wee Cherry Challenge" by Steven Lefebvre

Okay mashers here is one to hopefully challenge the masses or dare I say mashes. I thought about this beer for a long time and decided that a simple AHA style would not suit the challenge this year. I also didn't want some schmuck, like myself, to be able to pull this years challenge out of an old dusty 24 pack and win. So I am sorry (although not really) to all those Reinheitsgebot addicts in the club, but I wanted to step out of the box a bit this year.

Avocado beer being a bit too extreme even for me I decided that a cherry beer would be a good choice. A Pappazianesque cherry beer was one of the first "creative" recipes I brewed and I remember myself and others really enjoying the brew. The magic to my brew was 2 cans of Very Cherry Juicy Juice

malty characteristics of the beer. So here is my Wee Cherry Challenge style characteristics:

AROMA: Deeply malty with apparent caramel notes. Cherry aroma should be evident and in balance with the malt character. Roasted and light chocolate aromas may also be present. Low diacetyl acceptable. Smoky, oak, and hops aromas are allowable at low levels, but if present should enhance the overall aroma complexity.

APPEARANCE: This beer should be translucent amber to brown with ruby highlights. Ultimately a cherry red color would be desirable. A thick creamy head should be present with light red coloring desirable.

probably familiar to any of us with kids. I don't recommend Juicy Juice for the challenge beer though since I later found it not to be 100% cherry juice source. The real inspiration, however, for choosing this beer is not per se the cherry flavor, but the technical difficulty in melding cherries into a quality background beer. I have had several Cherry Ales from the New Belgium Brewing Company and this is a wonderful example of this technical ability. I would even go as far as to rate this as one of MY top ten beers. Unfortunately, this beer is limited to a Southwest distribution.

That being said I have create a hybrid style based mostly on the Strong Scotch Ale (a.k.a. Wee Heavy) AHA style. This choice, of course, having nothing to do with the infamous 80 shilling blizzard challenge which com-

FLAVOR: Big malt character with kettle caramelization apparent. Secondary malt flavors should be complex to avoid one dimensionality. Cherry flavor(s) should be readily perceptible and blend well with the malt character. Residual sweetness appropriate. Hints of oak or smoky notes are acceptable but should be tertiary flavors if present. Slight to moderate sourness from sour cherries or a sour-mash process is permissible. Lactic/acetic character should not be present. Low to moderate hop flavor and bitterness.

MOUTHFEEL: Medium to full bodied with possible warmth from higher alcohol versions. Creaminess is desirable. Carbonation can range from light to moderate.

bined both brewing and driving in snow expertise. I digress. Anyway, the most notable change to the style is the obvious addition of cherry flavor and aroma to the beer. In addition, I have slightly modified the wee heavy characteristics to adapt it for shorter brewing time (i.e. lower starting gravities). I have de-emphasized some of the flavor characteristics such as smokiness which may taint the overall flavor (careful on that yeast selection). I have also added some components such as sourness and oak flavor for those feeling particularly creative and adventurous. My hope is that this beer gives us a chance to try out various sugar additions and caramelization processes, and balance those with the fruit additive. One historically note is that wee heavies are fermented at slightly cooler temperatures than traditional ales and with lower hopping rates to enhance the

In This Issue!

Masher Challenge Beer	Pages 1 and 2
Next Meeting Info	Page 2
Minutes of Sept Mtg	Pages 2 and 3
Staff Box	Page 2
Masher Calendar	Pages 3
Beer Judge Study Group Info	Page 4
Hops for Decorative Uses	Page 4
Finings for Beer	Pages 5 - 7
Club Brew Info	Page 8

(Continued on page 2)

(Continued from page 1)

OVERALL IMPRESSIONS: This beer should rich and malty with the cherry flavors blending smoothly into a complex malt character.

VITAL STATS: OG 1.060 – 1.075; FG 1.014 – 1.020; SRM 15 – 44. IBU's 15 – 30ish.

My hope is that most of you will brew this beer and enjoy the technical, albeit non-decocted, non-lagered challenge that this style presents. Also, since I WILL be getting one in the carboy in November I would hate to win again by default. Good luck, have fun, and consider yourselves challenged because if I win again who knows....Okra Mai Bock anyone???

Next Meeting at the Home of Ernie Kelley in Richmond Monday Nov 5th

The next meeting of the Green Mountain Mashers will take

Minutes of the October Mtg at Darell's by Ernie Kelley

The October meeting was held at the home of Darell Whitaker in Essex, Vermont.

Club president Rich Evans was about to call the meeting to order when he remembered that the September meeting had never been officially adjourned. The motion to adjourn was passed 1-0 on Monk's vote, as most of the side conversations from that September evening had already resumed and nobody else was paying attention (except Dave Clark).

place on Monday, Nov 5th at the home of Ernie Kelley (ph 434-3674). Arrive around 7:30pm and the meeting will start whenever.

The main topic of the evening will be cask conditioned ales and there will be two or three at the meeting and will be hand pulled (served by way of beer engine).

The directions are as follows:

From Richmond - From the traffic light on Rte. 2 in Richmond - go up the hill on Brown's Trace towards Jericho apx. 2.2 miles. Hidden Pines Drive will be on your left. Turn onto Hidden Pines Dr., go apx. 150 yds to the stop sign at the T-intersection. Turn left onto Hidden Pines Cr.. First house on the left, #580.

From Jericho - Proceed along Brown's Trace towards Richmond. The first right after crossing the town line into Richmond is Hidden Pines Dr.. Turn right off Brown's Trace onto Hidden Pines Dr. and follow the directions as above.



First on the agenda was a note from Paul Hale regretfully declining to host the March 'Hoops 'n Hops' meeting at his basement pub. Paul also officially resigned as the club's Competition Czar. He had already been ousted by majority acclaim at the September meeting.

With Paul not hosting the March meeting, volunteers were sought for a replacement venue. Erik Sandblom graciously offered to host 'Hoops 'n Hops' at his home in Richmond but then realized that that could mean a long night so changed his host offer to the March meeting. Robin Orr offered to host the February meeting if one is held in lieu of a Trub Trek. A host is still needed for 'Hoops 'n Hops' for Monday April 1st.

(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:

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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:

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

<http://www.mashers.org>

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Green Mountain Masher Calendar of Events

Date	Event	Information
11/5/01	Club Meeting at Ernie Kelley's	Contact Darell (hm) 434-3674 (email) erniek@dec.anr.state.vt.us (wk) or epopmafs@together.net (hm)
12/1/01	New England Fall Regional Homemade Beer Competition - Greenfield, MA area	Contact Jim Wallace (hm) (413) 625-2494 (email) jwallace@crocker.com
12/3/01	Club Meeting at the Magic Hat Brewery	
1/?/02	Club Meeting at Anne and Matt Whyte's	
2/?/02	February – Robin Orr (if meeting held)	

Please contact Tim Crolley at (802) 434-7293 or by email at t_crolley@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)

The date of the 2002 Green Mountain Masher's Homebrew Competition was officially established as being Saturday, May 4.

Robin Orr then noted that Anne Whyte had opted to host a dinner party at her home rather than attending this month's meeting and bringing the sign-up list for this year's cider crush. Go figure.

The crush will take place on Saturday, October 27, from 9 a.m. - noon, at Chapin Orchard in Essex. Sign up with Anne either in person at the store, via e-mail, or via a telephone call.

New Competition Czar Dave Clark had no report on upcoming competitions, not realizing that the club membership had been serious when they had named him to that position the previous month.

A potential club brew was next on the agenda. Jerry Gormley volunteered to coordinate the event. The absent Jim Silvia's home was volunteered as the location (Jerry will verify this). The when and style remained undecided.

A Judge's Corner, as discussed at the

previous meeting, had been set up and two beers had been entered by Dave Clark. Unfortunately, nobody informed those judges present that the beers were there until significant quantities of dark, heavy brews had been consumed and the judge's palates were too blown out to make any sort of critical judgment of Dave's helles and special bitter. We sure hope that he brings them back next month.

John Gallagher then posed the question of hosting a judge's exam early next year. There appeared to be more interest from current judges in taking the exam to get better scores so that they could advance through the ranks, than there was from potential new judges. Tim Crolley volunteered to e-mail a message to the club membership looking to see how much interest there is among those not in attendance. John volunteered to coordinate the interest and basic logistics.

The meeting was then adjourned so that Monk could give us an excellent presentation on winter warmers.



Finding a Use For Stale Beer From Seven Days May 2, 2001

Stale beer may help clean up pollution from abandoned mines, according to University of Tulsa chemist Tom Harris. He told a meeting of the Chemical Society in San Diego that the fermenting bacteria in beer can accelerate the process of neutralizing the acidic solution of heavy-metal ions formed when groundwater reacts with minerals in old mine tunnels and eventually poisons the surrounding soil. Harris said he chose beer that's past its sell-by-date because of its high sugar content and because he knows a beer distributor who throws out nearly 1000 gallons of expired suds every month.



Beer Judge Study Group Being Organized

At the last meeting John Gallagher "volunteered" to put together a study group for the beer judge test. All those interested in becoming Beer Judges or those who are Beer Judges who would like to retake the test or utilize this as an opportunity as a refresher should contact John at either John@richfrog.com, his home phone - 482-2847, or by attending the November meeting and begin to plan how to get started.

It has been more and more difficult to get enough judges for our annual homebrew competition so it's hoped that this will help alleviate that problem.

Cheers from John Gallagher. 🖐

A Decorative Use for Hops

by Carol Hall

Having an abundance of an unknown hop variety growing in my garden has led me to use hops in a different way. I decided to make a hop wreath for the first time last year and since I've made two. I'm no expert but I'll share what I've learned.

First make a form for the wreath. My husband, Andy, makes the form for me out of an old coat hanger by soldering the ends together. Note that the size of the finished wreath will be about 3-4 inches larger in diameter than the diameter of the form. I then cut sections of the hop vine (or bine), always looking for sections with plenty of hops on them. I cut all the leaves off the sections of vine and then start twisting them around the wire form and I

just keep adding more hop vines until the wreath looks nice. Be sure to add a wire hanger to the wreath before you set it aside to dry as the hop flowers are quite fragile once they're dry. Lay it flat to dry in a warm dry place out of direct sunlight for about two weeks and then it's ready to display.

I hang my wreath indoors out of direct sunlight and the hops hold their color quite well although they do turn brown by late spring. 🖐



Don't Forget to Visit The Green Mountain Mashers Web Page

The Green Mountain Mashers web page has recently been updated.

Take some time to check it out and see what you think.

<http://www.mashers.org/>

Send items for addition to the page to Lew Greitzer at:

lewis@together.net



Beer Store to Check Out In Massachusetts - by Carol Hall

On a recent trip to Massachusetts, I finally made a stop at a liquor store known for it's great beer selection. I had heard of this place years ago from some members of Brew Free or Die but had never managed to make a stop. Visits to MA by my husband and I usually occur on Sunday and being well aware of the antiquated Blue Laws, I figured the store would be closed on Sundays. Wrong. I guess since the place is close to the NH border they've made Blue Law exceptions as this place is open on Sundays from noon to 8 p.m.. I can't remember the hours on all the other days but they open mid-morning and don't close until at least 10 p.m.. Harrington's Liquors is the name of the place although the sign out front just reads "Liquors." It's about a mile or so off Rt. 495 and well worth the stop. They have a great selection of Bel-

gian, German and English beers as well as plenty of US micros. I even saw some imported hard cider from Ireland and South Africa and they have quite a selection of Belgian glassware. The staff is very helpful and willing to check out back for more beer if you clear off their shelves and want more of a particular beer.

Directions: Rt. 495 Exit 34, Chelmsford Rt. 4. Take Rt. 4 South, you'll come to a 4 way stop, go straight across and follow Rt. 4S, this will then turn into a one way road with two lanes. Stay in the left lane, then the right lane will bear off to the right and suddenly your one lane will turn into two lanes. Get into the right lane and you'll come to a stop sign. Go straight across the intersection and you'll be on Summer Street. You'll see a shopping center on the left with a Stop & Shop supermarket. Go past this and Harrington's will be the next place on your left. 🖐

Just Fine!

by Sal Emma
from "Brew Your Own"
Magazine – May 1999

I was surfing the web for information to help me with fining my cask conditioned ale and found this article from the magazine "Brew Your Own" so I figured I'd share it with you. The info here can be useful to any homebrewer.... not just those that are doing cask conditioned ale.

It's the bane of many a brewer. The occasional batch that just won't clear. All is not lost. A variety of fining agents are available to encourage your beer to clear. The term "fining" refers to the process of clarifying beer, or to the agents that are used for that purpose. Finings are also described as fining aids or clarifying agents. Brows-

moss fits in the category of kettle finings. It is added to the brew kettle, usually during the last few minutes of the boil. It helps to settle out proteins in the wort that could contribute to haze later on.

Ian Ward of Savilles, a manufacturer of beer finings in the United Kingdom, explains: "The action of all kettle finings, including Irish moss, relies on the kappa carrageenan molecule, a large molecule with a strong negative charge. When added to hot wort, some of the carrageenan dissolves. The proteins from the malt in the wort have a positive charge. They react with the negatively charged carrageenan, forming a particle that rapidly grows in size. The particles precipitate out to fall to the bottom," Ward says.

Steve Dresler, brewmaster for Sierra Nevada Brewing Co. in Chico, Calif., has been using Irish moss in Sierra Nevada products for many years. "We've done some trials without it and I like the re-

ing through the finings shelf in your homebrew supply store can be confusing, especially since most stores stock finings for both the brewer and the winemaker. Some finings are used in both specialties, but some are not. It's important to understand the distinctions when you choose a method for your beer.

Fog in the Forecast

Brewers and brewing scientists have spent many years exploring, discovering, and reporting sources of haze and cloudiness in beer. The homebrewer is generally concerned with two of them: chill haze and yeast in suspension. Haze can be the result of biological contamination; that is when your beer becomes a growth medium for wild yeast and unwelcome bacteria. But the more common form of haze occurs when naturally occurring compounds in the beer react with one another to precipitate (come together) as solids.

sults better with, especially in the original brewhouse," says Dresler. "Our whirlpool over there is high velocity and has a tendency to break the proteins apart. The Irish moss keeps the protein well coagulated and makes it settle better in the whirlpool. "In the test batches we've brewed without it, the trub is fluffier and not as sticky. It mixes back into the wort very easily," he says. "I'm comfortable using it because it's a traditional fining, it's inexpensive, and it's virtually completely removed before the beer is packaged," he says. Modern surveys of beer chemistry indicate that Irish moss has little effect in low-protein worts, such as those made exclusively from extract. But Dresler agrees with the conventional wisdom: "Do it. Irish moss serves homebrewers well. It's cheap, and it can't hurt your beer," he says.

Sometimes It's Just Yeast

Occasionally particles of yeast refuse to settle out of the beer, leaving the final product cloudy at any temperature.

When large molecules of protein meet certain phenolic compounds, known as polyphenols or tannins, they latch on to one another and grow larger. As this process continues, they become large enough to be seen as haze, especially at serving temperature. That's chill haze. In extreme cases, when the process continues unchecked, the haze forms at higher temperatures. This form is called permanent haze.

Heading Off Haze in the Kettle

Perhaps the most ubiquitous fining is Irish moss, a standard ingredient listed in nearly every homebrew recipe. Irish moss is a type of seaweed that is gathered along seashores of the north Atlantic, including Ireland — hence its common name. It's also called carrageen, which is the name of its active ingredient. In addition to beer, components of Irish moss are used as thickening agents in ice cream, salad dressing, toothpaste, pudding, and paint. Irish

Why does yeast sometimes refuse to settle? Usually, nobody knows. "Every yeast has its own quirks and idiosyncrasies," says Steve Parkes, lead instructor and head brewer at the American Brewers Guild in Woodland, Calif. Parkes earned his brewing credentials at Heriot-Watt University in Edinburgh, Scotland. Yeast strains have different abilities to flocculate, but even very flocculent strains sometimes have difficulty. "Every brewer encounters the problem at some time. There are myriad things that could have gone wrong. The yeast may be tired, running out of steam after many generations; you could have too much iron in the water; it could be an amino-acid deficiency; beta-glucan from a too-high sparge temperature," Parkes suggests.

Savilles' Ward adds that since the yeast particles all share the same negative charge, they all repel one another, continually bouncing around and remaining

(Continued on page 6)

(Continued from page 5)
 in a colloidal (suspended) state.

The favored traditional fining for yeast in suspension is isinglass, natural collagen from an unusual source: fish swim bladders. The swim bladder is like a narrow balloon nestled inside the fish. The fish controls buoyancy by inflating and deflating the swim bladder. "Isinglass has been used as a food additive since medieval times, and its use in beer has been documented to go back at least 300 years," says Ward. "The current thinking is that its discovery goes back to the days when wine, beer, and other liquids were carried in skins, usually of animal origin, sewn together to form a bottle. In some larger fish the swim bladder is quite large and made a perfect, ready-made vessel for liquids. Someone probably used one to store some cloudy wine and discovered quite by accident that the wine cleared inside the bladder," Ward says.

To understand how isinglass works, remember the properties of magnets. Like forces repel and unlike forces attract. Isinglass is made up of long, positively charged molecules. When introduced into beer, positive isinglass molecules latch onto negatively charged yeast, causing a clumping action. "Imagine two graduated cylinders filled with water," says Ward. "If you drop a stone in one, it will drop very quickly to the bottom. But if you drop a single grain of sand into the other, it will drift around and sink much more slowly.

"The bigger the particle, the faster it will settle. In fact if you double the size of the particle, it will fall four times faster, because the rate of settlement is a function of the square of the size of the particle. Isinglass can increase the size of a clump of yeast cells by easily 100 times," he says. Isinglass is a very effective cask fining when used properly. But using it properly can be a bit of a challenge, as Parkes explains. "It's got

to be well mixed in solution with cold water. That takes a long time. You want to keep it cool, since it will start to degrade around 68° F," Parkes says. "At the brewery we use a magnetic stirrer, which can stir indefinitely on its own. What I recommend for homebrewers is to measure the isinglass into water in a flask, stop it, and shake it very well for a good 15 minutes. Don't be tempted to use a blender, since that will tear the molecules apart and render them useless. "Keep it in the fridge and continue to shake occasionally for a day or two. By then, most of it will be in solution and it will be ready to use," Parkes says.

Isinglass needs acid to dissolve. The commercial powders contain an acid component built in. Some suppliers make a liquid formation, ready to use, but Parkes says the powder is probably more reliable. "There's no way to know the history of the product you're buying. If it's been held at high temperatures for any length of time, it may be

ineffective. That goes for the dry products, too, but they are probably not as susceptible as the liquid," he says.

Isinglass is the traditional English way of fining cask-conditioned ale. "Isinglass works very quickly. I usually hold off fining until 24 hours before serving, after the secondary ferment has been going for at least a week in the cask. The yeast need to stay in suspension to do their work during conditioning. You don't want to fine them out until they're finished," Parkes says.

Parkes says fining is best on a rising temperature. "That's a tidbit that every English cellarmaster knew but you won't find written in any technical manual, because it's something we can't explain. Chill the beer to a degree or two below serving temperature, then add the isinglass, shake it up to mix well, and allow the temperature to rise for best results," he says.

Homebrewer Keith Chamberlin of

Riverdale, Md., used isinglass to fine his real ale, which won a blue ribbon in a Washington, D.C., area homebrew competition last year. "Some people prefer gelatin when they learn where isinglass comes from. But I wanted my real ale to be as traditional as possible," he says.

Chamberlin used the liquid version and had no problems. "I primed in the keg for secondary fermentation and let it ferment out for about a week. I added the isinglass about two days before the competition and it won first place. It was very clear," he says.

Another ale brewer, Tom Cannon of Fairfax, Va., is less confident. "I've had mixed results with the liquid stuff. I prefer to use the powder. I boil about two and a half cups of water to sanitize it and then chill it, mixing in the isinglass in a flask. I shake it like crazy until it gets very thick and viscous, then add it to the beer the next day.

Cannon conditions his ale in a genuine English stainless firkin, which comfortably holds 10 U.S. gallons. "The nice thing about isinglass is that it continues to work, even if the cask is moved and the yeast sediment is disturbed. It will settle right back down quickly," he says.

Cannon says he's on the fence about isinglass only because he's encountered such a range of results. "I might switch to gelatin, just from a stability point of view," he says.

Attacking Haze in the Glass

The agents that are effective against yeast are generally ineffective against chill haze, because the particles that form chill haze are naturally positive in charge. To get them to clump and settle — or to filter better — brewers add negatively charged finings. These compounds include silica gel (Chillguard is a common brand) and a fine powder of

(Continued on page 7)

(Continued from page 6)
 PVPP plastic, known as Polyclar.

Polyclar works by latching on to tannins in the protein-tannin reaction. Silica gel achieves the same effect by latching on to the protein side. Polyclar is a favorite among both professionals and homebrewers who use it. Brett Pacheco, head brewer of the Concord Junction Brewery in Concord, Mass., says Polyclar rescued his beer from a nasty haze problem. "Over time our pale ale was setting a slight haze, even after filtering," he says. "We were not sure what was going on but decided to run some Polyclar to see what would happen. It made a big difference immediately, and we have not had any problems since we began using it."

Pacheco says that subsequent analysis indicated that the brewery's water supply had a high level of tannin compounds, feeding the tannin-protein formula needed for haze formation. "The

tannin level of our beer after being treated with Polyclar is near zero. And the beer stands up to forcing tests for both chill and permanent haze," he says. Pacheco was a homebrewer for years before going pro in 1994, but he never used Polyclar at home. He says he would seriously consider it. "It gets rid of haze-forming particles but does not seem to take anything good out of the beer. It's expensive, but in homebrew quantities that's not much of an issue. As long as it settles enough for removal, I can't see any reason not to use it," he says.

Homebrewer Doug King of Calgary, Canada, uses Polyclar to help clear his award-winning American-style light lager, a style that demands clarity for proper presentation. "I do not filter any more. I have tried it with success, but decent filter cartridges cost too much. I fine with Polyclar to eliminate chill haze. This is done in the secondary fermenter, after lagering," King says.

King says the beer should be chilled to near freezing to form the haze before fining. To treat five gallons of beer, he uses three heaping tablespoons stirred well into two cups of boiling water. "I do not stir or shake the beer, but rather allow the Polyclar solution to settle from the top. Use plenty of water (when mixing your Polyclar); otherwise, it can sink directly to the bottom when poured in," he says. "I have not had any success with other fining agents. I feel that polyphenols are the only haze-forming compounds that require fining. Other haze-producing things such as yeast and proteins will naturally settle out. I am a very patient brewer and try to never rush the natural processes," he adds.

Rita Liotta of Buffalo, N.Y., is also a Polyclar fan. "I hate haze because I believe there is an anaesthetic aspect to the beer's appearance. Haze distracts me from the enjoyment of the beer.

"Polyclar is easy to use and effective. I've used it for years. I use one tablespoon for five gallons of beer. You can add it at racking, if you're sure fermentation is over, or later on in secondary. I've done both. I also cold-condition my beers in the bottle in the fridge for several weeks. That helps drop out the haze, too," says Liotta.

Del Lansing of Pittsburgh warns homebrewers to be careful when adding Polyclar to beer with a fair amount of dissolved CO₂. "Polyclar provides perfect bubble nucleation sites. If you dump it in too fast, the result is bubbles — and a lot of them. Can you say volcano? What a mess," Lansing says. It's important to rack the beer off the Polyclar before you keg or bottle. Although it's inert plastic, the FDA approval is contingent on its removal before packaging. In fact because it's safe and does not damage foam stability, Polyclar is one of the few agents permitted under the German Reinheitsgebot brewing purity law.

The procedure for using silica gel is very similar. For a double-barrel approach, professional brewers use a combination of silica gel and Polyclar. However, silica gel is less widely available than Polyclar, which is the chill-proofing agent of choice for homebrewers.

Other Finings

Gelatin — the same stuff used to make gelatin dessert — is a collagen protein derived from bones, hooves, and other meat byproducts. It dissolves more readily than isinglass in hot liquid. It works by the same action, but at a less effective rate. Most homebrew supply stores sell it, but unflavored gelatin from the grocery store is just as effective. About a teaspoon, or one packet of supermarket gelatin, will treat five gallons of beer. Before adding to beer chilled below serving temperature, mix it into a cup of room temperature water or beer in a small pot. Gradually increase the heat until it dissolves. Avoid boiling it, which will break it down and reduce

its effectiveness.

Bentonite is a traditional wine fining made from a mineral clay, the same material from which kitty litter is made. Bentonite is not well suited to beer, because it can take up to several weeks to work and settle out.

Sparkaloid is a wine fining combining a polysaccharide sugar with diatomaceous earth. It carries a strong positive charge, working similarly to isinglass or gelatin to allow particles to precipitate (clump and sink) better before filtering. It's not ideal for unfiltered beer but has been reported as an excellent fining agent for mead.

Papain is an enzyme derived from papaya, also used as meat tenderizer. Papain works by breaking down proteins in a very narrow temperature range. Its use was perfected by commercial breweries during the pasteurization process. It has little value in the homebrewery.



Cider Crush Details

The content of the cider for the Green Mountain Masher Cider Crush on October 27, 2001 was:

- Liberty - 40
- N. Spy - 35
- Ida - 25
- Cortland - 20
- Tolman - 15
- Empire - 8
- Greening - 8
- Jona Gold - 7
- Russet - 6.5
- Mac - 5
- Crab - 3.5

The SG was reportedly 1.054 at 34F.
William Manuel discovered that that
converts to 1.052 @ 60F.



Club Brew on Sunday November 4 at the Home of Jim and Melissa in Hinesburg

Calling all Mashers:

We will be having a club Brew at the home of Jim Silvia and Melissa Levy on Sunday, November 4, 2001. The recipe at this point is undecided, other than we will be attempting a decoction mash. If you would like to attend, and/or have a suggestion for a recipe, please let Jerry Gormley know at halloc@msn.com.

This club brew will differ from the last one in that we do not have an huge barrel to fill. We will be making one large batch (10 gal?) and keeping it for consumption by the membership at club functions. Start time: 10:30 AM. Hope you can make it!

Directions:

Take Rte 116 toward Hinesburg. Once you hit the intersection of Rte. 116 and 2A, our street is about a mile further on the left. Once you see the Burnett Scrap Metal on your left with their big metal fence and the falling down house on the right, slow down, our street, Billings Farm Road, is the next left.(If you hit the light at CVU Road, you've gone too far) Take a left onto the street. Go to the end. Take the driveway (you'll see a sign saying "345, The Ledges, Private") to the end and park. If parking at the top of the driveway fills up, people can park at the bottom of the driveway in the circle. You can call Jim and Mel at 482-7400 if you get lost.

Here's mud in yer eye! --Jer



**Barleycorn Press
Green Mountain Mashers
c/o Tim Cropley
235 East Main St.
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