



# The Barleycorn Press

Monthly Newsletter Published by the Green Mountain Mashers of Vermont

November, 2002

Volume 13 Issue 8



## Drinking Micros Like A "Touren" In Lake George, NY By Ruth Miller

**O**ver the Columbus Day weekend I had the opportunity to hangout over at a friend's family camp on Lake George. The area is an utter zoo in the summer, but fall is glorious and most people have headed back downstate. After a full day of kayaking, a fair reward was in order, so a drive down to Lake George Village and dinner at the Adirondack Pub & Brewery was initiated on Sat. evening. The foliage was starting to go and it was a pretty evening for a drive.

There was nobody up in the northern realms of the Lake, but the Village was really hopping! We feared the worst as we pulled into the overflowing parking lot. But, after giving the hostess our names we were miraculously seated at a

deuce in the front window within 10 minutes. We waited at the bar until our table opened up and ordered a sampler of 6 house brews. I noted the availability of 12oz. bottles of Ommegang behind the bar, and knew I'd found "dessert!"

Here's the line up of the house for a 6-beer sampler of 5oz. each @ \$6.00. By the way, nowhere are the ABV's of the beers posted, so look out!:

- Brewheagan's Raspberry Wheat: seemed a little late in the season for this one, but very tasty just the same. Not the usual overwhelming fruitiness. Very subtle, cloudy & refreshing.
- "Bear" Naked Ale: their flagship beer, light copper in color but an Alt style with an American-style

hop profile. Interesting mix of features, but very good.

- Fat Man Scotch Ale: somewhat peat-smokey and less malty than you'd expect to find. Lovely rich mahogany color. Tasty.
- "Indian" Pale Ale: another copper-colored ale, but with a pronounced hoppiness - absolutely perfect balance between malt & hops. Friendliest version of an IPA I've had in awhile.
- Munich Dunkel: not the darker version as I'd expected, but very malty and satisfying just the same.
- Snow Trout Stout: a rich, chocolatey and full-bodied stout with undertones of espresso. Mouth-filling and scrumptious!

After we polished off the shared sam-

pler, we decided to try the remainder of the house beers with our dinner. The Hefeweizen, which won a Gold Medal at the NY "Battle of the Beers" at Saratoga this summer was...out. Damn! The Oktoberfest, which I'm always craving this time of year, was...out. Pissers!! The California Steam was...not on right now. Bummer!!! So, we settled on the Inman Pond Blonde, described as Czech-style pilsener (not a style I go out of my way for, but whaddya gonna do?). Very crisp, clean and pretty much devoid of character - must be for the "lite" crowd.

Our dinners came quite quickly. They have a very nice menu, from the usual pub-fare, to BBQ and some upscale entrees, but very reasonable prices & huge portions. I ordered the Pork Tenderloin in a Pepper-Rosemary Crust - it was fork-tender, perfectly cooked and

redolent of my favorite herb. It came with nice lumpy homemade mashed potatoes and crisp steamed veggies NOT drowned in butter - I like that. My companion ordered the Broiled Trout, and it was perfectly cooked with the same side dishes. The rolls looked as if they contained some spent-grain in them, but not sure - seemed homemade, too. We enjoyed our yummy food and beers to the sound of a live acoustic guitar-player by the name of "Will Foley" - he had a great voice & not intrusive. They have live music on weekends (we were there on Sat). The dessert menu looked tempting but I was full and the idea of an Ommegang instead proved the right choice. Such a delightful beer, and so darn hard to find in 12oz. bottles!

Although the Adirondack Pub & Brew-

ery is open all the time in the summer during tourist high-season, they have only limited hours in the Fall (Fri.

*(Continued on page 3)*

### In This Issue!

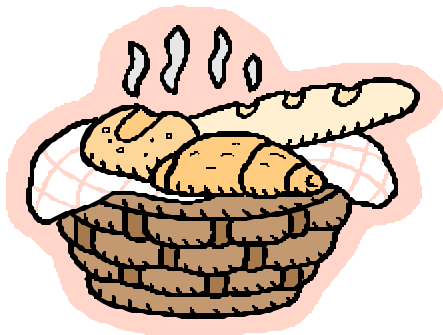
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## NEXT MEETING At The Shelburne Vineyard at 7pm On November 4th

**T**he next Green Mountain Masher meeting will take place on Monday, November 4th at Shelburne Vineyards in Shelburne. Please note the meeting time is 7PM as requested by Bob Livingstone instead of the usual 7:30pm start time.

The agenda will be:

- winemaking discussion - topics to include grape growing by "Grapists" Bob Livingstone and Ken Albert AND winemaking by wine maker "extrordinaire" Ken Albert - Proprietor Shelburne Vineyard;
- discuss the club wine;



- discuss doing a "club brew" wine where everybody makes their own wine but we do it together as a group for mutual mentoring;
- discuss any outstanding club business;
- announcements from anyone who has something to say; and
- campaign speeches and debates if anyone wants to run for an office.

We will be comfortably nestled in amongst the fermenting stainless steel tanks for the duration of the meeting. You may wish to bring carpets for kneeling as we worship the stainless vessels of the fermenting Gods or not!

Here are the directions:

Take RT 7 south to Shelburne. Go past the entrance to Shelburne Museum. At the next stoplight, turn right on to Bostwick Rd. Proceed 1.7 miles to white stone drive on right, (yes! this is the lane to the winery) take it!. Proceed on the white stone lane through metal gate. Just after the metal gate bear left. There will be lights on in the building to right. You have arrived at the winery. Though disguised as a barn, it is the place. Trust me your are really there! If you feel you are lost call: Bob's cell phone (802) 238-7116 or Ken Albert's cell phone (802) 734-1386. In advance if you have any questions please call Bob at (802) 434-5524.



## 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 \$7.00 yearly (US funds).

Note: The yearly dues of \$10 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

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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>



**Don't Forget to Bring Some  
Snacks and 3 Homemade  
Beverages to the mtg. If You  
Don't Have Any Homemade  
Bevs, Please Bring Three Good/  
Unique Commercial Beers**

## Green Mountain Masher Calendar of Events

Date	Event	Information
11/4/02	November Mtg - Wine - Shelburne Vineyard.	Bob Livingstone (h) 434-5524 (cell) (802) 238-7116
12/7/02	Fruits and Veggies AHA Club-Only Competition.	Competition Hosted by Hogtown Brewers in Florida. Entries due by Monday, Dec. 2, 2002. One entry of two bottles per club allowed.
12/2/02	December Mtg at the Magic Hat Brewery in So. Burlington.	Rich Evans (h) 899-3006 (email) monk@together.net
1/6/03	January Mtg - Scottish Ale and Kölsch - Robin Orr's.	Robin Orr (h) 863-4640 (email) robin.orr@state.vt.us
2/4/03	February Mtg - Equipment/Gadgets Show and Tell - Anne and Matt Whyte's.	Anne and Matt Whyte (h) 879-6462 (w) 655-2070 (email) vtbrew@together.net
3/3/03	March Mtg - Belgian Beer Tasting - Erik Sandblom's	Erik Sandblom (h) 434-3493 (email) sandblom@gmavt.net

**Please contact Tim at the phone # or email address noted below to add items to the Masher Calendar**

Please contact Tim Cropley at (802) 434-7293 or by email at [t\\_cropley@yahoo.com](mailto: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.

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through Sun. nights, dinner only) and actually close up completely (like virtually all the businesses in Lake George Village) for the winter months. They have a big Oktoberfest wing-ding in late Sept. on a weekend. They're located on Rte. 9N south of the village (otherwise known as Canada St.) on the west side of the road. You can't miss their big elaborate Adirondack Camp facade with the twig-style trim. If you go off-season, best to call & see if they're open - it's a long drive around the length of the Lake if they're not (been there, done that last November)! Best way to reach from I-87 is take the Lake George exit #22. It's only a couple miles north from there on the left side.



### It Doesn't Get Any Better Than This



## Mashers in Action: Tim Cropley by Bob Genter

**G**et ready Mashers: Tim Cropley has already brewed a Kölsch for the Masher Challenge to be held on April 7, 2003. Following up on his invitation to the group, I stopped by to observe his brewing system in action (and to quaff some of his homebrew!, a tasty brown ale) on a cool sunny Sunday in October and suggested that it would be interesting to have written profiles of mashers and their brewing systems published in *The Barleycorn Press*. Tim immediately lit up with enthusiasm, so it was decided that he would be the first of our illustrious crowd to be interviewed.

Tim has been our newsletter editor since 1998. He started brewing extract beers in 1990 or '91 after a co-worker friend,

Chuck Schwer, shared some of his homebrew. "It was pretty good" said Tim with a hearty laugh. Tim was not particularly interested in beer before that, but Chuck showed him the basics of brewing and he's been at it ever since. Tim attended a presentation on brewing science by champion Masher Paul Hale at the University of Vermont in the Spring of 1995 where he met members of the Green Mountain Mashers, learned about the club, and joined shortly afterwards (before the Masher picnic celebrating the Club's 5<sup>th</sup> anniversary). His favorite style to brew is pale ale on the hoppy side ("I love the fresh aroma of Cascade"), especially after he acquired a beer engine. He loves strong ales and lagers but does not make them very often.

A crucial factor on whether Tim brews is whether the New England Patriots are playing football on that day. They were not, so he was ready! His Kölsch was based on Ray Daniels' (2000) description of the style in *Designing Great*

*Beers* with a target near the low end of the classic range for hops and malt. The simple recipe included 15% wheat malt, 85% pilsner malt, and pellet spalt hops. Tim prefers pellet hops because they are so easy to use.

The brew day began at mid-morning. The grain was crushed in a mill attached to an electric motor – as easy as can be. The crushed grain is poured into a food-grade bucket that has a large funnel attached in place of the base. While the mash water is being added, the grain simultaneously pours in at the proper rate through the funnel. Hence, Tim can simply focus on stirring. The target temperature for this Kölsch was 145-148 °F. The 10-gallon mashing system uses modified ½ barrel kegs for the mash tun, sparge/hot liquor tank, and the combination water heating/brewing tank. A ½" layer of foam insulation is enough to hold the temperature of the mash within a degree or two of its starting temperature – even on cool fall days. The sparge/hot liquor tank is well insulated

with a thick layer of household fiberglass insulation in a large plastic can.

Mash water is pumped directly from the brewing tank to the mash tun using an electric magnetic drive pump. Tim said that flow is controlled by a lever at the effluent end of the pump because the pump is likely to be damaged if flow is controlled on the influent end. Erik Sandblom gave him the idea to use quick-connect fittings for the pump hoses, and he loves them. The pump is also used to transfer hot water up to the sparge tank for sparging later in the process.

During sparging, water from the sparge tank is sprinkled from a perforated copper tube over the mash bed. Wort is gravity fed from the mash tun to a bucket and then pumped to the brewing tank. Sparging continues until 12 gallons of wort are collected. Repeated measurements have shown that the specific gravity of the final runnings has always been above the 1.010 safe level.

The boil lasted one hour with two hop additions. The hot wort is stirred to make a cone of hops and trub at the bottom of the tank, and then Tim uses a counter-flow wort chiller. A nifty stainless steel hop-back (not used for this Kölsch) can be placed in-line for more hop aroma. One to one and a half quarts of active Wyeast Kölsch yeast was pitched into each 5 gallon batch of wort. The beer is presently fermenting in a refrigerator set to 60 °F.

Tim's brewing system is out doors behind his residence where he brews throughout the winter! He says he really likes brewing outdoors, and that the heat of the burner provides warmth on the chilly days. The process is supervised by his dog Cloey.

Tim is originally from Pittsfield, Maine. He came to Vermont to go to school at Norwich University in the Fall of 1984. After receiving a B.S. in Environmental Engineering Technology, he began working for the State of Vermont in the

February of 1989. He swore that he would work for the State for 1 ½ years and then return to Maine, but he has been here ever since (and we are very happy that he has). He is currently a Hazardous Materials Specialist for the Vermont Department of Environmental Conservation and lives in Richmond with his good buddy Cloey. 🐾



**Please  
Contribute to  
YOUR Newsletter!**






## Club-Only Competition Fruit/Spice Beer Competition

Entries Due by Dec. 2, 2002  
Judging to be held Dec. 7, 2002

Shipping Address:  
Hogtown Brewers  
c/o Wayne Smith  
5327 CR 346 E  
Micanopy, FL 32667

Hosted by Dave Perez and the Hogtown  
Brewers of Gainesville, FL

<http://hbd.org/hogtown/>

Categories 21 & 22 Fruit Beer and  
Spice/Herb/Vegetable Beer. Email for questions or for those  
interested in judging is [perez@gator.net](mailto:perez@gator.net) 

## Winemaking for Beer Brewers by Anne Whyte

**H**i there beer brewers. Been awhile since you've brewed a batch? Ready for something a little different? Anyone in your house a wine drinker? Like to have something besides bleach and water in your carboys all summer long? If the answer to any (or all) of these is yes then maybe you should learn how easy it is to make wine at home.

Teaching brewers how to make wine is one of the easiest things I do at Vermont Homebrew. You already know everything on the technique side and you will understand what I have to tell you on the "brewing" side.

Wine kits have come a long way in the time I've been doing this. You can find a wine kit in just about every style available, in many different sizes, and from all the important winemaking regions. Let's break down what you need to know:

### Technique

Winemaking requires the same sanitizing regime that you apply to beer brewing. You will siphon and use your hydrometer. When your wine is ready to bottle you can cap or cork it. If you want you can rent our Ferrari and cork with much ease and little outlay of funds.

### Differences

Since wine is 12% alcohol many of the differences are alcohol related. First off

you will need more patience. The ferment will take, on average, 2-4 weeks. I've had some go quicker, some slower, but generally that is the time it will take. I've fermented red wine in my plastic fermenters and have used them later for pilsners, to no ill effect. I do use bleach afterwards though. Secondary is used for two purposes in winemaking. The first is for the wine to clear. This is very obvious in a white wine and can take 1-3 months. A cool cellar and some finings will help this process. A red can take the same or a bit longer. Unlike a 5% beer, just because it's clear doesn't mean it's ready to bottle. Usually the conditioning process is best conducted in the carboy. I usually taste it a couple of months after I see the wine is clear. If I like it, I can bottle it then. In the case of oaked, tannic reds using the white as a benchmark, I give it another 3-6 months. When I like the flavor and feel it has smoothed out sufficiently, I'll bottle it.

**How to Apply What You Already Know**  
Hopefully you are a bit skeptical about

the directions that are included. Manufacturers think you want to make it fast and make it cheap. This applies to beer and wine kits, equally. Use what you know.....good wine takes time! The finings and stabilizers that are included can all be used (or not), but on a winemakers timeline. This is where, I hope, we can help you out. If you ask we'll try to give you a good, complete, honest answer. I'd rather lose a corker sale than have you bottle your wine way too soon. (But if you insist, I'll sell you the corker)

### Make It Yours

If you brew beer with liquid yeast then you'll appreciate the difference it can make in your wine. If you like oaked wine then by all means add it to your wine, whether it's included in your kit or not. You can make 5 gallons of wine from a 6-gallon kit and adjust the alcohol and the richness of the wine. You can make a 10% wine for a summer party that people can drink more of and enjoy longer. You can sweeten or not. You

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can carbonate or not. You can even bottle or keg! If you are an all grain brewer, you can get the equivalent in winemaking. We have 6 gallons of pure juice, no concentrate or water to add. They will need more time but you'll get an even nicer wine for your efforts.

Wine from kits ages very nicely. They will cost you from \$2-3 per bottle for the wine juice/yeast. You will find that it is one more cool thing to have in your cellar and makes a nice present. I have a good time making wine and try to always have 2 or 4 carboys of wine of various types and ages in the cellar. And, like cider, I find it is easier to be patient and let it age if I have plenty of beer for everyday. 🍷

### Ingredients of the Cider Crush

The Base Cider	21 empire	9 ½ Haralson	5 Jonagold
started at 1.052.	20 northern spy	9 Liberty	5 Redfield
	17 macintosh	8 Ida red	1 ½ RI Greening
25 cortland	13 roxberry russet	8 Tollman sweet	½ Honeygold 🍷

## A Message from the American Homebrew Association

**S**aturday November 2, 2002 is the American Homebrewers Association's 4<sup>th</sup> Annual Teach A Friend To Homebrew Day.

Grab your brew kettle and your non-brewing friends and join the fun! Take this opportunity to grow the brewing community (in numbers not waist size!) by exposing some of those sorry souls who have never experienced the wonders of homebrewing to the hobby (the waist part can come later).

Be sure to introduce your brew recruits to the local homebrew supply shop.

Over the past three years this event has brought more than 400 new homebrewers into the hobby. Help us make this year the best yet!

We're already on our way, the Fellowship of Oklahoma Ale Makers managed to sign up 38 attendees at Tulsa's Wild Brew beer festival for their Teach A Friend To Homebrew Day site.

Go to: <http://www.beertown.org/AHA/teachbrew/teachday.htm> for additional details and to register your site. After the event, please revisit the site to report your results so we can continue to track the success of Teach A Friend To Homebrew Day.

Cheers!

Gary Glass, Project Coordinator  
Association of Brewers  
888-U-CAN-BREW  
(303) 447-0816 x 121  
[gary@aob.org](mailto:gary@aob.org)  
[www.beertown.org](http://www.beertown.org) 🍷



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

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