



The Barleycorn Press

Monthly Newsletter Published by the Green Mountain Mashers of Vermont

October, 2002

Volume 13 Issue 7



It's Cider Time

By Rich "Monk" Evans

Now is the time to put aside the malt and hops while you turn your attention to APPLES! We will be discussing cider at the October meeting (10/7) and there will be a special crush at Chapin Orchard on October 26. All you need to do is sign up (at Vt. Homebrew Supply 655-2070 vt-brew@together.net) for however many gallons of cider you want, show up at the crush with a container (also pay for it there), follow one of the following recipes and you will have hard apple cider! If you want to use liquid yeast for your cider you must also tell Anne now so it can be ordered. This is not rocket science folks; it is easier than making beer!

Eight Steps to Great Cider. The follow-

ing is mostly excerpted from the book The Art of Cidermaking by Paul Correnty.

1. Fill a five-gallon carboy with four and a half gallons of sweet cider.

2. Add one half to one cup of sugar for each gallon of cider.

3. Add a bottle of active yeast to the sweet cider in the carboy to start the fermentation process. Active yeast come in liquid or dried form, are a snap to prepare, and work like a sourdough starter for bread. After adding the yeast, lightly cover the top of the carboy with plastic wrap. (Monk note; cider may be naturally fermented using the yeast that naturally grows on the apples).

4. Within a week the cider will be working. Remove the wrap to let the foam, scum, and bits of apple cascade out of the container as the cider cleanses itself. Wipe down the sides of the container daily.

5. This vigorous fermentation subsides within a few weeks. Wipe down the container thoroughly and top off the cider to within two inches of the top with fresh sweet cider. Seal the carboy with a 6.5 inch bored rubber stopper and a water lock to prevent outside air from getting in.

6. Forget about the cider for a while (about four weeks) as the cider slowly ferments and begins to clear.

7. Between twelve and sixteen weeks after adding the yeast to the sweet cider

the fermenting cider can be transferred into a clean container or left as is to age and mellow.

8. Eight weeks after transferring to a clean container (approximately twenty weeks after adding the yeast), your smooth and clear cider is ready to be bottled and, more importantly, tasted (Monk note; the hard cider will keep without refrigeration for many years and the flavor will change and become more mellow as time goes on. If you do not care for your cider when you taste it, do not despair. It will improve with age).

Bills Basic Barrel Cider:

This recipe was contributed by Bill Slack.

5 gallons late season, fresh pressed

sweet cider
2.5 cups of cane sugar
2.5 cups of light brown sugar
1 cup natural (unsulfured) raisins

Add the sugar to the cider. Wait for fermentation to begin, which may take anywhere from two days to a week. After the fermentation slows, top up the fermenter. After the yeast begins to settle and form a cake on the bottom, add the raisins. This may cause the fermentation to become vigorous again. Leave the cider alone until March. Rack and bottle, then age for a few months, then chill and serve.

Holiday Spiced Cider

5 gallons of fresh pressed cider
4 cups of cane or corn sugar

1 cup grade A real maple syrup (do not use a dark syrup)
1 teaspoon ground cinnamon

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NEXT MEETING At Nancy and Rich's On October 7th

The next Green Mountain Masher meeting will take place on Monday, October 7th at the home of Nancy Boldt. The business meeting will commence at 7:30pm Masher Time.

Nancy and Rich live at 55 Skunk Hollow Rd. in Jericho. Their # is 899-5817. To get there:

From Richmond off I89: If you're coming from the north, take a left. Take the second right onto 117 or River Road heading toward Essex. If you're coming from the south, take a right and then an immediate right on to 117.

Go approximately 3 miles to the third major road. 1st = Gov. Peck, 2nd= Barber Farm, 3rd = Skunk Hollow. Turn right here. Go about 2 miles. At the

horses that expect treats from all visitors!

The Agenda for the meeting is:

First, the beer style for October is Oktoberfest! If you have some Oktoberfest, either homebrewed or a RARE commercial example (made with Lager yeast!), please bring it to the meeting to share with those of us who did not prepare for October. If you have other homebrew to bring that is OK. Let's focus on homebrew at club meetings as much as possible, that's the reason we are a club.

The meeting will focus on How to Make Apple Cider, Cyser, Apple Jack and Perry. If anyone has good information on this, bring it to the meeting, or else you will have to listen to me give the same information I did last year! If you have some truly outstanding cider or jack you may want to bring SMALL AMOUNTS of it.

bottom of the hill, you'll see a guardrail that sticks out and some tall white pines on your right. This is our house... feel free to park on any lawn, just avoid the perennials and bushes.

From Route 15: Turn away from the sharp turn near Joe's Snack Bar.

This is a left if you're heading into Burlington. Go straight to the stop sign.

This is a right if you're heading to Underhill. Take an immediate right and go to the stop sign. Bear right at the stop sign.

Our house is about 1 mile from Joe's Snack bar, on the left. There's a really big barn on the right. You'll see some big white pines. If you start going up the road, you've gone too far.

The house is a brown cape with the driveway on the right. There's a small barn at the end of the driveway with two

We will also be looking for volunteers to host the meetings this year. The best dates will be going fast so sign up early.

The Steering Committee has met and will report what was discussed to the club. Included in that will be an announcement about a trub trek and the tentative itinerary. Anyone who has something they need to say to the club will be encouraged to say it.

Time will be allotted for speeches by those who wish to campaign for club offices. There are only 56 campaigning days left before the elections on December 2. If the candidates desire a formal debate we can do it at the November meeting.

Following the campaign speeches there will be a moderated question and answer period where all candidates will be available for questions. The meeting will be adjourned and informal conversations will resume.



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
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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:

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

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<http://www.mashers.org>


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Green Mountain Masher Calendar of Events

Date	Event	Information
10/7/02	GMM October Mtg - Oktoberfests at Nancy Boldt's in Jericho	Nancy Boldt (h) 899-5817 (email) windsail@together.net
11/4/02	November Mtg - Wine - Location TBA	Rich Evans (h) 899-3006 (email) monk@together.net
12/2/02	GMM December Mtg at the Magic Hat Brewery in So. Burlington	
1/6/03	GMM January Mtg - Scottish Ale and Kölsch - Location TBA	
2/4/03	GMM February Mtg - Equipment/Show and Tell - Location TBA	
3/3/03	GMM March Mtg - Belgian Beer Tasting?	
4/7/03	GMM April Mtg - Masher Challenge (Kölsch) and Hoops & Hops	

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 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 1)

1 teaspoon ground cloves
1 teaspoon ground allspice
1 teaspoon ground nutmeg
ale or lager yeast culture

Add the sugar and syrup to the cider, ferment for a few weeks, add the spices and top off. Do not disturb until spring. Etc., etc.....

New England Style Cider

This recipe makes 15 gallons of New England style hard cider. You can divide it by three as well as I can, or you can make the whole thing and invite me over to drink it next October.

15 gallons of fresh pressed sweet cider

15 cups of any combination of cane, corn, or light brown sugar with no more than 3 cups of brown sugar or 1 cup of molasses (unsulphered).

1 tablespoon tannin powder

2 pounds naturally dried raisins

Put the sugar and tannin into the cider and wait for it to start to ferment. Top up the fermenter every day during the vigorous primary fermentation. After two to three weeks, when the primary fermentation has slowed, add the raisins. After the fermentation slows again, stick an airlock on it and put it away for twelve to sixteen weeks. Now rack it off the yeast into a sanitized oak cask (or, if you don't have an oak cask, rack it into a plastic fermenter and add

one half pound of oak chips to a cheesecloth or grain bag, boil this for 5 minutes, cool, and add this to the fermenter). After five days taste the cider every day until the desired level of 'oakiness' (and vanilla flavor) is attained, then get it off the oak! This oak thing can be easily overdone so pay close attention to this step - Do not exceed two weeks on oak! Now you can either bottle the stuff for a still cider or you can dissolve 1.5 cups of sugar in 1 quart of water and add it before bottling for a sparkling cider. Either way, put the bottles away for another two months before drinking any. More time would be better.



Cider Crush Details

by Anne Whyte

It's time for the crush again. Please call me at the store or email me at vtbrew@together.net with your order. The date will be Saturday, October 26th. The crush will be much like it has been in years past: show up between 9-1 with your fermenter. If you plan to add campden tablets (potassium metabisulphite) you can have them crushed in the bottom. Bring extra dinero for cider donuts, apples and honey! The cider will be \$3.00 per gallon.

From the intersection of Routes 15 and 128 in Essex Center, go north on Towers Road to Chapin Road (on the right). It's up this road on the left. The phone



number at the orchard was 879-6210.

If you plan to use a liquid yeast please let me know ASAP. I order in advance of the crush. On the day of the crush I will have my usual assortment of liquid and dry yeasts. I don't like ordering dated yeasts speculatively since I usually end up throwing them away. Packages are the X-L size and don't need a starter for up to 6 gallons.

The price is \$6.95.

Just smack and let it puff. I have provided some specifics below about individual strains. I would encourage you to be creative with your choices.

Cider, when fortified to 12% alcohol with a neutral sugar, is similar to a white wine. Chablis yeast or the German white

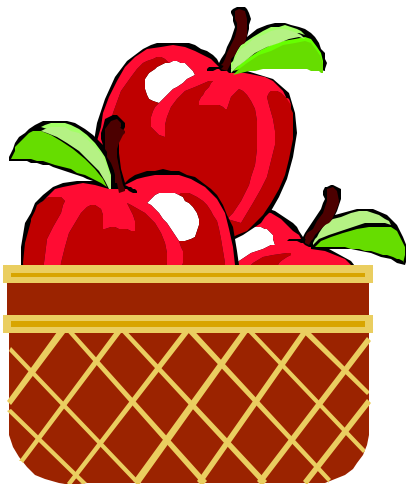
wine yeasts are really nice in cider. Port wine yeast makes a great New England style cider, i.e. done with darker sugars and oaked. There are liquid champagne and cider yeasts as well. Sweet and dry mead yeasts would seem well suited to honey/cider blends. Here is a brief synopsis of some potential cider yeasts:

#3021 Pasteur Champagne: 55-75F crisp & dry; good for higher alcohol ciders; low foaming.

#3028 Pasteur Red: 55-90F, ideal for red/white wines which mature rapidly with beaujolais type fruitiness.

#3237 Steinberg: 55-75F, one of the drier German wine yeasts, smokey character, good for a colder house.

#3242 Chablis: 55-75F, fruity profile, esters, breadly vanilla notes, this one does tend to krausen up so be ready with a blow-off.



#3766 Cider: 60-75F. Creates a nice balance for all apple types, allows fruit character to dominate, used in the past by some mashers.

#3767: 60-90F, mild toast & vanilla note; mild fruit profile, dry finish, I have used this in a New England style cider to good effect (I think).

#3787 Rudisheimer: 55-75F, Distinct Reisling character. Finishes with a bit of residual sugar. If you are trying to make a slightly sweet apple wine this is a good one to try.

#3632 Dry mead: 55-75F, low foaming with little/no sulfur production.

#3184 Sweet mead: 65-75F, leaves 2-3% residual sugar in most meads (potential alcohol should probably be over 13%), rich fruity profile.

Deadline for liquid yeast pre-orders is October 13th. After that you can still probably get what you want, or a second choice, from what I have in the store.

Competition note: The Boston Homebrew Competition has been set for March 8, a Saturday. This will again be an MCAB qualifier.



**Please
Contribute
to YOUR
Newsletter!**

Minutes of the September Meeting

by Ernie Kelley

The 2002 inaugural meeting of the Green Mountain Mashers was called to order at 8:05 p.m. on September 16 at Bob Genter's home by President Monk.

The first agenda item was a financial report from Treasurer-for-Life Lew Greitzer. The club's account balance currently stands at approximately \$1,500, however there is still an outstanding debt to be paid for the bus that transported a dozen or so Mashers to Chambly. It had previously been agreed that the cost of the trip would be capped at \$20/person, with the club picking up the tab for any excess costs. Trip organizer Dan Hament was not in attendance, so there was no report of the amount that

provided, the tasting was to be on Thursday, September 19 at 1:00 p.m.

The often discussed Cider Trek in Quebec was next discussed. Tom Ayres is the potential organizer. Ruth will speak to him about its status and goad him into further action.

Honey for mead making will once again be available this fall. \$0.86/gallon. Contact Dave Blumenthal at dave@studiozoic.com if interested.

The cider crush will be held on October 26. \$3./gallon.

Lastly, Tim Copley conveyed his usual plea for articles for the newsletter.

The meeting was adjourned at 8:25, and was followed immediately by the customary tasting of whatever fermented beverages were at hand.



the club will be subsidizing.

The Masher Summer Picnic at Maarten's and Sarah's home in Grand Isle was reported to be a great success.

Lew next reported that he has received an offer from dompro.com to purchase the club's internet domain name, mashers.org. By unanimous acclaim, Lew was directed to hold out for at least four figures. He will contact dompro and negotiate the potential sale. Doubtless there is some group of perverts out there in the world to whom the domain mashers.org would be quite valuable. The stated goal would be to raise enough money through the sale to send the entire club on a brewery crawl in Belgium.

Nancy and Rich will host the October meeting at their home in Jericho. The

October meeting will return to our customary date of the first Monday of the month - October 7.

Elections will be held at the December meeting, which is anticipated to again be hosted by Magic Hat Brewing Co.

Resident President Evans next proposed the formation of a Masher's Steering Committee; the purpose of which will be to guide the club, develop and schedule agendas and guest speakers for the meetings, and generally attempt to return the club meeting's focus towards more brewing related education.

Ruth next reported on the planned wine tasting of wines produced from grapes grown at Ken Alpert's vineyard in Grand Isle which are fermented at Shelburne Farm. Unfortunately, short notice was



The Soggy Malt Boys at the Masher Picnic held at Maarten and Sarah's in August

Honey Order Details by Dave Blumenthal

As I mentioned at Bob's house, I plan to organize another huge honey purchase this year. It is all unpasteurized raw honey from Richard Drutchas on the north side of Montpelier. Last year we were able to get clover honey, goldenrod honey, or pumpkin flower honey, all for \$50 per 60#, 5 Gallon bucket. That works out to \$0.83 per pound. Collectively we got three buckets (180#) of the goldenrod honey.

I called him to get the varieties and prices for this year, but he is so busy

collecting the honey that he can't return phone calls until the middle of October. So, plan on getting honey this way, but we won't be able to finalize the purchase until just before the cider crush. Like last year, I'll bring your honey to Chapin's and the next meeting. Bring buckets to take yours home.

Plan your recipes, send me your requests, and otherwise be patient.

Dave - dave@studiozoic.com





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