



The Barleycorn Press

Monthly Newsletter Published by the Green Mountain Mashers of Vermont



October 2006

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Touring the Dogfish Head Breweries and Distillery in Delaware by Erik Sandblom

I spent a week in Lewes, Delaware at the beginning of August. For my family, it was a week at the beach, shopping, enjoying the history, and visiting family. For me, it was a chance to finally tour the Dogfish Head brewery. The brewery is located in a former cannery building (several 100,000 sq. ft.) that is part of a new mixed-use development in Milton, DE, just eight miles inland from Lewes. Luckily, the owner and founder of the brewery, Sam Calagione, had just arrived back in town and conducted the tour personally. The tour was well attended including a soldier from St. Albans, VT who had just returned from a beer-free tour of duty in Kuwait. The beer that we shared with him on the tour was his first since he returned to the states just a few days before. And of course, throughout the tour, our cups were kept full of Shelter Pale Ale and Midas Touch Golden Elixir. The beer samples provided during the tour “evaporated” very quickly in the 100+ degree heat, so a lot of refills were necessary. I was also without notepad or camera during my tour, so I must state that I cannot be held accountable for any inaccuracies in this article.

The brewery began with a 10-gallon (yes, that is *gallon*, not barrel) brew house consisting of a couple of converted half-barrel kegs.

It was located in the brewpub in nearby Rehoboth Beach, DE and supplied all of the beer for the restaurant. Needless to say, a successful restaurant goes through a lot of beer and as a result Sam was brewing 3 batches a day, 7 days a week. He wanted to create unique beers and experimented heavily. Often, as it is with home brewers, when he ran out of materials, he raided the kitchen, grabbing sugars and spices in place of malt and hops. Although he is no longer raiding the cupboards in search of ingredients, this experimental approach to brewing remains the cornerstone of their philosophy.

Now a 50-barrel brew house is in operation at their brewery in Milton. The equipment was acquired when Dogfish Head purchased the assets of a larger commercial brewery that was being consolidated. The system is less than ideal and includes several modifications to allow them to create their unique high gravity beers. One of these modifications includes the “Sir Hops Alot,” a hopper, filled with hops, that continuously adds hops to the boil for production of the 60-minute, 90-minute, and 120-minute IPA. The first generation Sir Hops Alot was constructed of a vibrating table-top hockey game and required lots of duct-tape.

The brewery has expanded by about 45% each year for the last three (or more) years. To keep up with de-

mand, or at least not fall too far behind it, the brewery is currently undergoing a \$9 million expansion. The brew house will be replaced with a 100-barrel brew house that is specifically designed to accommodate the higher gravity beers that is the majority of their production. For example, the new brew house includes an oversized lauter tun and brew kettle so that batches will result in 100 barrels of beer, even with the longer boiling times. The expansion will allow them to triple production.

The cellar room included an innumerable amount of fermenters and conditioning tanks. Due to the longer time required to ferment and condition the higher gravity beers, Dogfish Head requires a much greater storage capacity than the typical lower gravity beer producer.

All in all, the tour was very informative.
(Continued on page 3)

In This Issue

Dogfish Head	1, 3
Next Meeting Info	2
Staff Box	2
Masher Calendar	3
Sept. Meeting Minutes	4
Cider	5
Events	6

NEXT MEETING

**Monday, October 2
Bob and Mitzi Proctor's,
S. Burlington**

The next masher meeting will be at Bob and Mitzi Proctor's house on Monday, October 2. The agenda for the October Meeting is 'Ciders and Meads.' Everyone should bring their cider and/or mead if they have any.

Directions to Bob & Mitzi Proctor's
45 Helen Ave
South Burlington, VT

802-658-2760

We live a half mile West of the Burlington Airport and 1 mile East of Exit 14 on I-89.

From the East, travel West on Rt 2 (Williston Ave) past Airport Rd 0.4 miles and turn Right onto Victory Dr. Follow Victory Dr. to the Left, then turn Left onto Helen Ave.

From the West, Travel East on Rt 2 (Williston Ave). Pass Rt. 116 (Hinesburg Rd) and go 0.3 miles. Turn Left on Pine Tree Terrace. Take the second Right onto Helen Ave.

Our house is the 2nd house on the Right. Park in the driveway if there is room or on the street.

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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Note: The yearly dues of \$20 should be paid by the end of January. Please mail your check or money order made out to the "Green Mountain Mashers" to Treasurer Anne Whyte at the following address:

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(802) 879-6462 (hm)
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vtbrew@together.net

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<http://www.mashers.org>

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LAKE GEORGE OKTOBERFEST
At the Adirondack Pub & Brewery

**Brewfest tickets \$15 or \$20 day of
FRI OCTOBER 13TH & SAT OCTOBER 14 TH**

Kickoff Party 5 pm | Brewfest 1-5 pm
5 pm to ? German Celebration

Live German Entertainment
Authentic German Menu

Featuring
Adirondack Pub & Brewery
Great Adirondack Steak & Seafood
Lake Placid Pub & Brewery
Coopers Cave Brewery
Davidson Brothers Brewery
Old saratoga Brewery

PRIZES & GIVE - A - WAYS

Green Mountain Masher Calendar of Events

Date	Event	Information
10/2/2006	October Meeting—Bob and Mitzi Proctor's, South Burlington—Ciders and Meads	Bob and Mitzi Proctor, (802) 658-2760
10/28/2006	Cider Crush—Chapin Orchard, Essex	Vermont Homebrew Supply, (802) 655-2070
11/6/2006	November Meeting— Erik Sandblom, Richmond	Erik Sandblom
12/4/2006	December Meeting—Magic Hat, South Burlington	Tim Cropley
1/8/2007	January Meeting—Anne and Matt Whyte, Essex Junction—Holiday Beer	Anne and Matt Whyte
2/5/2007	February Meeting—Either Andy Ferko, Bolton or Dave Clark, Huntington	Andy Ferko or Dave Clark
3/5/2007	March Meeting—Brian Werneke, either at Father in Law's sugar shack or his home, Richmond—Sap Beer, Sugar/Beer on Snow?	Brian Werneke
4/2/2007	April Meeting—Tom Ayers and Anne Barrett, Essex Junction—Masher Challenge and Hoops n' Hops	Tom Ayers and Anne Barrett
5/6/2007	May Meeting— Tim Cropley, Waterbury	Tim Cropley
6/1 or 8/2007	June Meeting—Rich Evans, Underhill—Beer BQ, food made with beer.	Rich Evans

Please contact Melissa at 482-7400 or melissa@vt.bitxbit.com to add items to the Masher Calendar

Dogfish Head Brewery (continued from page 1)

tive and a lot of fun, although I was sadly disappointed (as are a few other Mashers) that there was no Fort to be found. After the brewery tour, I followed a few of the others who took the tour to the Dogfish Head brew pub in Rehoboth Beach. There the brewer for the restaurant, Mike Gerhart, gave an excellent tour of the brewery *and* the distillery. Mike has brewed at a number of other breweries, one of which was Magic Hat from the mid 1990s to the early 2000s. The brew pub is actually the pilot system for developing new beers for the microbrewery, and considering how adventurous Dogfish Head is, Mike gets to do a lot of experimenting.

After this point things get a little fuzzy. One thing I can tell you, though is that this place is well worth the trip and the food is excellent, too. Come to the next meeting and I'll share some delights as well as share more of what I learned.

September Meeting Minutes By Tim Cropley

The September 2006 meeting of the Green Mountain Mashers was called to order at some time between 8pm and 8:30pm by me. Two homebrewers were in attendance who were (and hopefully still are) interested in joining the club. They are Brian Werneke and Jeremy Gilden.

The first order of business was to set the Masher Meeting schedule for the coming year. The following is the tentative schedule with meeting topic/focus in parenthesis:

PLEASE NOTE THAT THE MEETING HAS BEEN MOVED TO 10/2 FROM 10/9.

Monday October 2, 2006 – Bob and Mitzi Proctor – South Burlington (Ciders and Meads)

Monday November 6, 2006 – Erik Sandblom – Richmond (TBD)

Monday December 4, 2006 – Magic Hat – South Burlington (TBD)

Monday January 8, 2007 – Anne and Matt Whyte – Essex Junction (Holiday Beer)

Monday February 5, 2007 – EITHER Andy Ferko – Bolton OR Dave Clark – Huntington (TBD)

Monday March 5, 2007 – Brian Werneke – either at his Father-in-Law's sugar shack or at his home in Richmond. (Sap Beer, Sugar/Beer on Snow?)

Monday April 2, 2007 – Tom Ayers and Anne Barrett – Essex Junction (Masher Challenge and Hoops n' Hops)

SUNDAY, May 6, 2007 – Tim Cropley – Waterbury (TBD)

FRIDAY, June 1 or 8, 2007 – Rich Evans – Underhill (Beer B Q, food made with beer)

Once we were done hashing out the meeting schedule, Anne Whyte spoke about the 2006 Cider Crush. This year it will be held on Saturday October 28th at Chapin Orchard as usual. Anne said that this year Chapin Orchard is giving the Crush a Festival feel and there will be a band playing music during the day so if you come for cider, stay for a while and enjoy yourself. Please sign up for cider a week or so before. Also, as usual if you need yeast **YOU MUST ORDER IN ADVANCE** if you want to be sure you get what you want. Call VT Homebrew Supply a couple weeks before to place your order. Look for updated info from Anne regarding the Cider Crush and any other details.

Anne also gave a Treasurer's Report. The club has more than \$1,200 in its account and we'd like to get a good chunk spent before the end of 2006.

Ruth then mentioned an idea for the 2007 Trub Trek. She suggested a NH/ME trek that would include Woodstock Inn Station & Brewery (North Woodstock, NH), Tuckerman Brewing (Conway, NH), Moat Mountain Smokehouse & Brewing Company (North Conway), and finally it will end at Ebenezer's Pub in Lovell, ME. The idea was met with enthusiasm and Ruth will get the ball rolling a bit so that we can discuss in greater detail at the November meeting.

It was suggested that we try to commit early enough so that we could reserve the bus with a deposit before the end of the year in order to use up some of our excess funds prior to the end of the calendar year. Reserving early may also allow us to get a smaller bus.

After discussing the Trub Trek, Ruth asked if the date for the Green Mountain Homebrew Competition has been finalized. No one in attendance knew the answer and we also wondered if Dave Blumenthal was going to continue on as the Competition Coordinator and if Dave Clark was willing to continue as Judge Coordinator. I said I'd look into this.

Dave Blumenthal is not planning on coordinating the competition this year so a new coordinator is needed. We will need to find someone soon so that a date can be set and they can get all the information they need from Dave B. I have not yet asked Dave C if he will be Judge Coordinator.

Regarding the Masher Challenge, Monk (Rich Evans) who won for his Irish Red last April selected Wit Bier as this year's style. Anne asked if it could be a homebrewer's take on a Wit Bier (e.g. Imperial) and I suggested that we stick to the style guidelines for a traditional Wit while yelling the battle cry "Remember the Cherry Wee Heavy!" Or was I just crying while remembering that Masher Challenge beer. Anyway, it's Monk's call. He can specify the traditional Wit or he can allow for homebrewer's prerogative and let some creative juices flow. Monk said he'd do a write-up for the November newsletter.

Well, I think that's about it. We had to end the meeting so that Ruth could kick us out by 10pm. Of course people didn't start really leaving until about 10:30 but hey, that's Masher Time for ya.

It's Cider Time

By Rich "Monk" Evans—Reprinted from the October 2005 Barleycorn Press

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 (10/2) and there will be a special crush at Chapin Orchard on October 28. All you need to do is sign up (at Vt Homebrew Supply vtbrew@together.net 655-2070) 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 following is mostly excerpted from the book The Art of Cidermaking by Paul Correnty.

1. Fill a 5-gallon carboy with 4 1/2 gallons of sweet cider.
2. Add 1/2 to 1 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 4 weeks) as the cider slowly ferments and begins to clear.
7. Between 12 and 16 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 20 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 (unsulfered) 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
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.

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.

Zero Gravity Craft Brewery

presents:

OKTOBERFEST 2006

at American Flatbread - Burlington
Hearth (115 St. Paul St.)

Friday October 6th 5pm into the evening. We will be celebrating the season on our patio with friends old and new. Authentic German bier will be served. Bavarian style flatbreads in the restaurant. Live Music from George Voland and the Silver Leviathan Band. Join us in the festivities and dress for the weather! Prosit!



the alchemist

pub and brewery

HARVEST CELEBRATION!!!

Tuesday, October 3rd



Come in for the release of our *Harvest Ale 2006* made with 100% Munich malt and a delicious blend of Perle hops. Cold fermented and cold aged for your quaffing pleasure.

Enjoy traditional German music, featuring a 10 piece OOM-PAH band!

German inspired specials including Sauerbraten, sauerkraut balls, apple strudel, and introducing the Ripper!...

23 South Main Street, Waterbury 244-4120



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