



# The Barleycorn Press

Monthly Newsletter Published by the Green Mountain Mashers of Vermont

Febrewary 2009

Volume 20 Issue 1



## Carboy Safety

By Jerry McMahon

*Editor's Note: These brew mishap stories seem to have gotten some people thinking about ways to prevent some "accidents" that can happen during a brew session. The article below is a reminder about steps we can take while using a glass carboy.*

**O**kay, everyone who has broken a glass carboy raise your hand. How many fingers do you see? Hopefully the answer is five; unfortunately not everyone who has a run-in with his/her carboy is so lucky. The Internet abounds with ugly broken carboy stories, sometimes with unsettling photographs. Most of the really gruesome accidents, however, occur in chemical storage facilities where 25 liter carboys are used to hold acids. At least one person has died when a carboy storage rack collapsed and a piece of falling glass sliced his head off.

The home brewing stories are more mundane, generally involving nerve or tendon damage and lots of stitches (and

too often the loss of precious wort or beer). While we all know that broken glass is a bad thing, we may get too comfortable with our brewing routines after a few years and forget some of the common sense precautions we started out with.

Like chainsaws, fast cars and other potentially dangerous toys, large glass containers demand respect. I have broken one carboy in 20 years of brewing. The carboy was wet and I was wearing sandals at the time; it is a miracle of the highest order that I didn't chop any toes off. Don't be like me – remember these safety hints and keep your carboys and extremities intact.

1. Always be prepared for a broken carboy. Glass sometimes shatters for no apparent reason due to things like material fatigue, uneven heating and cooling or microscopic cracks from old impacts. It's easy to bump into things too. Be alert and ready to jump out of

harm's way anytime you are handling a carboy.

2. Wear protective clothing. Jeans and sturdy shoes or boots are good brewing wear. It doesn't hurt to keep some (clean) leather gloves handy either.

3. Use a carboy carrier. Chemical companies and other facilities that handle a lot of carboys have special carts to move them around and carrying a carboy, empty or full, is forbidden. We probably can't afford these specialized carts and in addition we often have to move our carboys up and down stairs. However, there are several companies producing carriers for homebrewers, usually made from straps of heavy fabric ('Brew Hauler' is a popular brand). A milk crate will also work. Just make sure it is in good shape. Old crates can get very weak and brittle. Those handles we all attach to the necks of our carboys are not meant for lifting full

containers (yes, I do this too). The strain on the neck from lifting 40 – 50 pounds of liquid can cause breakage.

4. Lift with care. You don't want to throw your back out.

5. Be careful with heat. If cold water, or sometimes even air, touches hot glass it will often crack. This is particularly dangerous if you don't notice this when it happens and it breaks later during use. Even though hot water is more effective, I'd recommend washing and soaking carboys with cold water.

6. Use good judgment about brewing and drinking. It's not good to be impaired when working with heavy, fragile containers, not to mention flames and large quantities of boiling water.

7. Consider other types of fermenters. Safety is a great excuse to get a conical fermenter! Plastic buckets are fine for primary or single stage fermentations and cheap enough to retire if they get scratched up. And carboys are going to get more expensive. One of the two glass companies in the world that supply carboys to the homebrew market went out of business last year.

8. Finally, keep all this in perspective. Don't be afraid to brew. Even with all the accidents waiting to mess up a brew day, homebrewing is probably still much safer than driving down Shelburne Road at rush hour. Here's to safe brewing and happy drinking!



## In This Issue!

<b>Carboy Safety</b>	<b>Page 1</b>
<b>Next Meeting Info</b>	<b>Page 2</b>
<b>Greg Noonan is the Guest Speaker</b>	
<b>Staff Box</b>	<b>Page 2</b>
<b>December Mtg Minutes</b>	<b>Page 3</b>
<b>Masher Calendar</b>	<b>Page 3</b>
<b>January Mtg Minutes</b>	<b>Page 4</b>
<b>Homebrew Party in Chamblly</b>	<b>Pages 4&amp;5</b>
<b>Brew Stories/Mishaps Part II - Dave Clark &amp; Dan Hament (read Page One Article 1st)</b>	<b>Page 6</b>

# 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 CD-Rom (hard copy as a last resort) to:

**Tim Cropley**  
11 High St., Waterbury, VT 05676  
(802) 244-1683 (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 \$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:

**Anne Whyte**  
10 School St.  
Essex Jct., VT 05452  
(802) 879-6462 (hm)  
(802) 655-2070 (wk)  
vtbrew@verizon.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 - Todd Metcalf Ph # (802) 598-5057  
"Todd Metcalf" <toddmetcalf@gmail.com>  
Secretary - Ernie Kelley Ph # (802) 434-3674  
"Kelley, Ernie" <epopmaf@gmavt.net> OR  
"Kelley, Ernie" <ernie.kelley@state.vt.us>



## Greg Noonan will be at the February Masher Meeting. The likely topic is the interaction between the commercial & home brewer

### Next Meeting - Feb 2nd at Andy Ferko and Mags Bonham's Place in Bolton

Consider coming over during the day on Saturday or Sunday to help construct the Luge run. Call Andy at 434-6165.

**T**he next meeting of the Green Mountain Mashers will take place on Monday, February 2nd at the home of Andy Ferko and Mags Bonham. Be there by 7:30pm if at all possible.

The agenda for the meeting is:

- 1) As always reminder for dues.
- 2) GMHB comp updates
  - Determine remaining coordinator positions.

- 3) Trub trek. What are we going to do?
- 4) Sap Run & March meeting. Will it happen? If so when? Any updates from Brian Werneke.
- 5) March Mtg - Who's hosting?
- 6) April's Hoops & Hops meeting has changed to Dan Hament's.
- 7) Greg Noonan will Chat with the Mashers.
- 8) Time to Ride the Luge.

#### Directions:

RT 2 from Richmond or Waterbury to the Bolton Valley Access Road (road to the ski area). The driveway is up the hill about 3/4 mi. You will pass the ski barn and round a curve. The driveway will then be the next on the left. Go up driveway, plenty of free parking at the top around the circle.

Phone # is 434-6165



#### See the Ferko Luge at:

<http://www.youtube.com/watch?v=WPQJtOsVjUg&feature=related>

**Dues are the usual \$20/year from February on. Checks made out to "Green Mountain Mashers" are preferred but cash is accepted.**

**Don't forget to bring some snacks & 3 homemade beverages to the meeting. If you don't have any homemade beverages, please bring 3 good/unique commercial beers.**

## Green Mountain Masher Calendar of Events

Date	Event	Information
2/2/2009	February Meeting, Andy Ferko's, Bolton - Greg Noonan is Guest Speaker	Andy Ferko - 434-6165
3/2/2009	March Mtg, TBD	Todd Metcalf - (h) 598-5057 (email) toddmetcalf@gmail.com
4/6/2009	Hoops & Hops/Masher Challenge at Dan Hament's	Dan Hament - 434-5098
4/17/2009	Green Mountain Homebrew Competition Entry Deadline	Lew Greitzer - gmhc2009@gmail.com or http://www.mashers.org
4/18/2009	GMHC Entry Unpacking @ Rich Frog	Lew Greitzer - gmhc2009@gmail.com
5/2/2009	Green Mountain Homebrew Competition	Lew Greitzer - gmhc2009@gmail.com

**Please contact Tim at 244-1683 or [t\\_cropley@yahoo.com](mailto:t_cropley@yahoo.com) to add items to the Masher Calendar**

### December Meeting Minutes by Ernie Kelley

**T**he December meeting was hosted, as usual, by Magic Hat Brewing Company. Matt Cohen, Magic Hat's Brewmaster, kicked off the meeting with an overview of the company's recent growth. They're now at about 130,000 bbl/year and anticipate being up to 250,000 bbl/year within the next two years. Since their merger with Pyramid Brewing, Magic Hat is now one of the largest regional brewers in the US.

Todd Metcalf called the meeting to order.

Elections: All positions will continue with the present officers except for Sec-

retary. Ernie Kelley will continue in that capacity with the understanding that he may be limited in the number of meetings that he can attend and that another member will have to volunteer on a meeting-by-meeting basis when he can't make it.

Competition: A new Competition Czar is needed to replace Lew Greitzer. There were no takers. Tim suggested soliciting volunteers via an e-mail to the membership.

We need to renew our website domain name - \$75. Lew will do so.

Anne Whyte reported (through Tim Cropley since she was not there) that club finances are quite good, and requested that, for tax purposes, dues should not be collected until after the new year. Dues are \$15 if paid in January, \$20 if paid after that.

The February meeting will be at Andy Ferko's - beer and luge (if the weather cooperates).

Trub Trek: Tim will not organize the next. Ruth Miller reported that a friend is willing to organize/lead a trip through the eastern townships of Quebec to several ice cideries and brew pubs.

The meeting was adjourned for a brewery tour and sampling of their wares, the highlight of which was being treated to a several year old Chaotic Chemistry Barleywine directly out of the oak barrel.

See pictures on Pages 4 & 6.



## January Meeting Minutes by Ernie Kelley

**Y**our Secretary arrived a bit late, & the meeting had already begun.

Dues were collected.

Competition: A Competition Czar is still needed. Ernie Kelley volunteered to co-coordinate with somebody else to assist. Lew Greitzer, last year's competition organizer, volunteered to do so. Therefore Ernie and Lew will run this year's show.

We will still need somebody to volunteer as Judge Coordinator, Steward Coordinator, and Food Coordinator. Darell Whitaker volunteered to help out with the Stewards if he is not off at a race. It was noted that John Gallagher and Dave Clark have performed some

of these duties in the past and that they undoubtedly would be willing to do so again (wink, wink, nudge, nudge – you two).

Trub Trek: There needs to be a serious commitment to go from the membership if anybody is to take up the reins and organize a trek. The weekend of February 2 seemed to work best for most members in attendance.

This year's Masher Challenge will be a German Pilsner (Style 2A), and will be judged at the Hoops 'n Hops meeting in early April at Dan Hament's in Richmond.

Darell Whitaker, who won last year's Clone Challenge will pick this year's beer to clone soon.

### FYI - Darell stated that he has chosen Fuller's London Porter for the Clone Challenge.

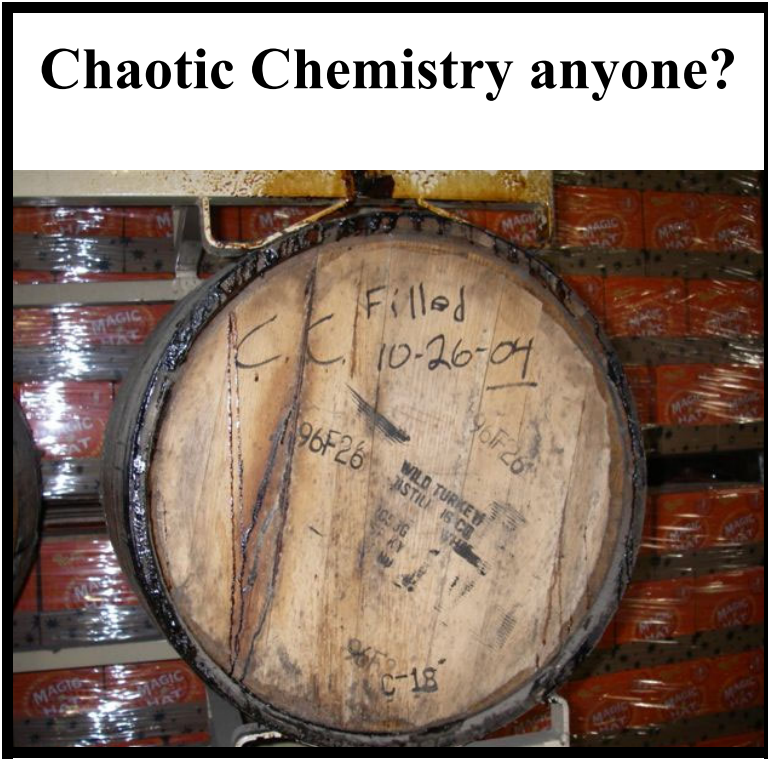
We will hold a club brew sometime in March. Somebody (Monk?) brought the conversation around to the fact that he simply throws his spent grain out in his yard for his goats to eat. Lew Greitzer astutely noted that male goats pee on themselves in order to attract females.

The February meeting will be at Andy Ferko's for beer and luge (always a good, safe combination). We still need a host for the March meeting.

The meeting was adjourned.



**Check out Masher Sean Lawson's "Lawson's Finest Liquids" Blog @:**  
[www.lawsonsfine.com](http://www.lawsonsfine.com)



## Chaotic Chemistry anyone?

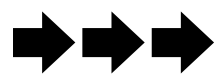
## Trek and Bedondaine Party

FYI - The TrubTrek is on hold until spring.

However here's another trip to consider that's happening this Saturday:

Head over the border to the brewpub Bedondaine & Bedons Ronds in Chambly on Sat. January 31st for a party to release Quebec master-homebrewer Francoise St-Jacques' Belgian Quad he brewed there 2 years ago in partnership with House Brewer Nicholas Bour-gault. Nicholas will be releasing several "Grand Cru" house beers of his own that he's been aging for quite awhile, just for this event. It is a 70-minute drive to Chambly, and could be combined with lunch or dinner at the Unibroue restaurant Le Fourquet et Fourchette down the street. No vehicle rental involved; just whoever wants to go getting together transport on their own. RSVP to Ruth by the 30th at rem-comm@together.net

See Next Page for details.





# «GRANDS CRUS»

Samedi 31 janvier

Formule 4 à 8

Invités d'honneurs : \* **Mario D'Eer** \* et \* **Guy Levesque**

\*

**16h00** : Mot d'ouverture

**16h15** : Mario D'Eer : **présentation des bières "Grands Crus" et de leur développement autour de cette grande bulle que nous nommons Terre**



AUTEUR, CONFÉRENCIER, CHOPPE-TROTTER

Auteur de plus d'une douzaine d'ouvrages sur la bière et sur le fromage.

Chroniqueur au Journal de Montréal.

Chroniqueur à la Radio-Canada (radio et télévision).

Éditeur du plus important site WEB bière dans la francophonie : [bièremagmonde.com](http://bièremagmonde.com)

Fondateur du Festibière de Chambly.

Fondateur de la certification biérologue.

Chope-trotter ayant visité plusieurs centaines de brasseries partout dans le monde.

D'Eer a établi les références de base relatives à la dégustation et la classification des bières dans la francophonie.

\*\*\* Ses ouvrages seront en vente à prix anniversaire lors de cet événement \*\*\*

**16h35** : Guy Levesque : **présentation sur la dégustation et le vieillissement des bières**



CONFÉRENCIER ET CONSEILLER

En 1996 il est invité à faire une chronique pour la revue Ça brasse au Québec, depuis 1997 il anime des ateliers et conférences au Mondial de la bière, et depuis 2006 au Bières et Saveurs et Flaveurs bières et caprices, De 2004-06 chroniqueur à la station CHAA FM, en 2004 cofondateurs d'un groupe d'amateur de bière et depuis 2005 fait partie du conseil d'administration de l'Institut de la bière. Il est depuis 2008 enseignant à l'école Mbière et au cours des derniers mois, il a travaillé avec un groupe d'amis à un projet de livre sur la bière.

**En service : \*12\* Grands Crus Vieillis (en quantités limitées)**

- "La Reyne descosse" 8% (Scotch Ale), 1 an et 2 mois
- "La Reyne descosse" 8% (Scotch Ale), 2 ans
- "La Reyne descosse" 9% (Scotch Ale), 3 ans
- "La Reyne descosse" 8.5% (Scotch Ale), 3 ans et 9 mois
- "Saint-Jacques" 10% (Quadruple Belge), double empâtage, 3 ans et 3 mois
- "Le Tonique" 9% (Barley Wine) vieilli en fût de chêne, 8 mois
- "La Défroquée" 8% (Abbaye), 1 an
- "Rêve Impérial" 8% (Imperial Stout), 1 an et 2 mois
- "La Dernière Brosse" 7% (Extra Stout), 8 mois
- "La sucette" 8% (fermentée au sirop d'érable), 9 mois
- "La Tarte" 7% (pomme, avoine, cannelle), 1 an et 4 mois
- "Ma Bière d'épinette" 7% (pousses d'épinette bleue), 7 mois



**Bedondaine & Bedons Ronds**

Brasseur artisan – Musée de la bière

255, Ostiguy, Chambly

[www.bedondaine.com](http://www.bedondaine.com)

(450) 447-5165



## Brew Stories/Mishaps Part II Dave Clark and Dan Hament

In 2000 Dan Hament and I were brewing a barley wine. We mashed the grains, sparged and added the DME to the boil. After the boil we cooled the wort and siphoned the potential great beer into a 5 gallon glass carboy. The original gravity was 1.21 which was our target when we formulated the recipe. We were very pleased and almost done (we thought). We used the handle on the carboy to pick it up. The neck of the carboy was slippery from yeast and wort. The handle slipped off the neck and the carboy fell to the floor. The carboy broke on impact and 5 gallons barley wine wort spread all over the floor. What followed was silence and dismay. After a moment or two, I said to Dan 'I guess we should clean this up'. We cleaned up the wort and glass in a palling silence. We also vowed to make this brew again which we did in three weeks. The beer was excellent. I shared one of my few remaining bottles at the November meeting. After nearly 9 years, this Barley wine has aged magnificently.



## Thanx Matt. You Kick Ass!!



**Barleycorn Press  
Green Mountain Mashers  
c/o Tim Cropley  
11 High St.  
Waterbury, Vermont 05676  
U.S.A.**

Place Stamp Here  
Post Office will  
not deliver  
without sufficient  
postage