



The Barleycorn Press

Monthly Newsletter Published by the Green Mountain Mashers of Vermont



April, 2000

Volume 11 Issue 3

Experiments in Brewing Update on the Club Brewing Experiment by Dave Gannon

Hey Mashers, remember that Club Brewing Experiment that we did last summer? The one we did as a Club Brew at Rich Evans' house and tasted later in the summer at the Vermont Pub & Brewery? Well I'll bet you're wondering how it turned out. And I'll bet you're wondering why we did it all over again earlier this month.

Here's an update.

* What Was That Experiment Again?

Last year, our Club decided to do some brewing experiments to push the boundaries of brewing science forward and give some insight into how the brewing process works. Several ideas

beers that were meant to be enjoyed.

Once we had all the data from the evaluators, and club statistician Bob Genter carried out a statistical analysis of the data. Bob found significant differences between the beers in a number of the parameters, including color, clarity, head formation, head retention, maltiness, caramel taste, roastiness, and mouthfeel. But when we "broke the code", we found something interesting, and unexpected, in how those differences occurred at different time points.

You're probably wondering what we found. Well, I can't tell you exactly what we found because the experiment isn't over yet. And we need people to be able to taste the next round of beers without being biased. But we were surprised! In fact, we were so surprised, that we decided to check it out by re-

for brewing experiments were proposed by various Mashers, and the Club decided to go ahead with Rich Evans' idea to study the effect of wort boiling time on beer. The Brewing Experiment Committee (ohmagod, the Mashers are so organized that they have real committees!) then designed an experiment to find out how short and long wort boiling times affect the color, clarity, aroma, and flavor of the final beer.

* Round One

On June 5, a group of 15 Mashers got together at Rich Evans' house to do a Club Brew in order to make the beer for the experiment. At that Club Brew, we did a single (large) mash from which we got 20 gallons of wort. We also watched Rich explode milk cans

peating part of the experiment.

* Is This Right?

On November 11, Dave Gannon and Bob Genter got together at Dave Gannon's house and did a mini-version of the original Club Brew in order to re-evaluate two of the time points. The same recipe was followed using the same ingredients, and the beers were fermented in primary fermenters and in secondary fermenters. Then the Brewing Experiment Committee got together one month after the beers were brewed, and again two months after the beers were and evaluated the two beers. We found that the previous results we had obtained during the original Club Brew-

(See CLUB BREW, Page 2)

and fire his potato cannon, but we won't talk about that here. When the mash was done and the wort was collected, we divided up the wort into 5-gallon batches and boiled the 5-gallon batches for different amounts of time. Then the worts were cooled and yeast was added. The beers were taken through a primary fermentation and a secondary fermentation, and eventually put into kegs.

On August 3, a group of 23 people got together at the Vermont Pub & Brewery to evaluate the four beers. Evaluators received randomly numbered samples of the four beers, and scored the beers for a variety of parameters having to do with appearance and taste. When they were done assaulting their taste buds with that, they ran to the bar for

In This Issue!

Club Brew Update	Pages 1 & 2
Staff Box	Page 2
Next meeting info	Page 3
Green Mountain Homebrew Competition Call for Judges	Pages 3 & 6
Green Mountain Homebrew Competition Info	Pages 4, 5, & 6
Calendar of Events	Page 5

(Continued from page 1)

CLUB BREW

ing Experiment were correct. But we also found that some of the unexpected differences we observed seem to depend on the conditions the beers experience during fermentation and aging.

At that point, the Brewing Experiment Committee decided that the whole experiment, including all four boiling times, should be repeated.

* It's Like Deja Vu...All Over Again

On March 4, a group of 14 Mashers got together at Rich Evans' house to make another Club Brew in order to repeat the experiment. Once again, Anne Whyte of Vermont Homebrew Supply provided the malt. And once again, Greg Noonan of the Vermont Pub & Brewery provided the hops and the yeast (Andre Blais of the Vermont Pub & Brewery gave us a huge amount of very active yeast--thanks, Andre!). As

we had done during the first experiment, we did a single (large) mash from which we got 20 gallons of wort. But Club President and well-known spendthrift Jerry Gormley went out and spent some club bucks on a new high-tech wort collection grant (on sale at Home Depot for under \$8), so the collection of the wort was much easier this time. Once the wort was collected in our new wort collection grant, we divided it up into 5-gallon batches and boiled the 5-gallon batches for different amounts of time (the same amounts of time we had during the original experiment. When the boil was completed, the worts were cooled and yeast was added.

The beers are currently being fermented in the home and brewery of Bob Genter.

* So When Will They Be Ready?

The experiment beers will be available to taste and evaluate at our Club's

CLUB BREW CONTINUED

homebrew competition on May 6. You know that long period of time when the Best-of-Show is occurring and there's nothing for the rest of us to do? Well we've got something to keep you entertained!

See you at the Green Mountain Homebrew Competition!

****** What follows is a bit of an update from Bob Genter regarding the Club Brew Experiment ******

The club brew went well and there was a good turn out of mashers. The beers finished fermenting in two days (Conan conquers!), were racked to secondaries (another good masher turn out), and are now in secondary fermenters. Rich Evans supplied most of the brewing and fermentation vessels, Dave Gannon was organizer and recorder supreme,

and Anne Whyte, Andre Blais, and Greg Noonan supplied grain, hops, and yeast. The 0.5 and 1.0 hr boils have started out to be much cloudier and lighter in color than the 2.0 and 4.0 boils. They were made to be neutral, so the 4.0 only had enough color to register the lowest reading of 3.0 color units and the other three were off the chart (very pale). The plan is to rack them to kegs in a week and a half (if we have survived the trub trek!). ☞

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
3 Ridge St.

Montpelier, VT 05602
(802)229-0179 (hm)

timc@dec.anr.state.vt.us (wk)
cropley_tim@hotmail.com (hm)

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 \$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:

Lewis Greitzer
33 Harbor View Road #1201
South Burlington, Vermont 05403
(802)658-2621

lewis@trilogy-assoc.com

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.

Officers not listed above:

President - Jerry Gormley, Ph # (802) 658-4038

"Gormley, Jerry <jgormley@xraylitho.com>

Secretary - Ernie Kelley, Ph # (802)

"Kelley, Ernie" <erniek@dec.anr.state.vt.us>

The Green Mountain Masher Web Page is located at: <http://home.nycap.rr.com/burke/masher/> ☞

Next Meeting "Hoops and Hops" at the home of Paul Hale and Ellen Ze- man on April 3rd

The next Green Mountain Masher meeting will take place on Monday, January 11th at the New North End Brewery, which is located in the basement of the home of Ellen Zeman and Paul Hale. The business meeting will commence promptly at 7:30 P.M. Ellen and Paul live at 111 Rivermount Terrace in Burlington's New North End. Directions begin below and a map that shows the approximate location of their house is included on the bottom half of this page.

From Downtown: To get there from downtown, head north on North Ave-

nue (which starts at Battery Park). Continue past Burlington High School. After the exit to the Route 127 connector, where North Ave. changes from 2 to 4 lanes, take your second right onto Village Green. Directions continued at "After getting on Village Green."


From the North: If you are heading south on North Ave., take your first left past Ethan Allen Park; just after the traffic light near the Rite-Aid store onto Village Green. Directions continued at "After getting on Village Green."

Taking the Route 127 connector: Take the Route 127 connector to the "North Avenue Beaches" exit and take a right onto North Ave. Take your second right onto Village Green. Directions continued at "After getting on Village Green."

After getting on Village Green: Go all the way to the end of Village Green and take a left on Rivermount Terrace.

Look for a beige house on the left hand side and a lot of cars parked along the side of the road. The phone number is 862-2702.

The following items are on the agenda for the business portion of the meeting:

- 1 Homebrew Competition Update.
- 2 Club Brew Update.
- 3 VT Brewers Fest Update and Discussion.
- 4 New Business.
- 5 Masher Challenge. 

4. The Best-of-Show judging will take place immediately after the afternoon judging session.
5. An Awards Ceremony will be held immediately following the Best-of-Show judging, at approximately 4:30 PM. All judges and stewards are invited to attend.
6. Judges and stewards are encouraged to stay on after the competition and check out the excellent beer scene in Burlington by visiting some of the downtown pubs and restaurants. Or perhaps by adjourning to a willing (or unwilling) club member's home.

* Directions

The competition will take place at:

Ethan Allen Homestead
Burlington, VT 05401
(802) 865-4556

Take I-89 to Burlington, Vermont, and get off at Exit 14 West (Route 2). Take Route 2 to the University of Vermont and turn right at Prospect Street, then left at Pearl Street. Follow Pearl Street downtown and turn right on North Champlain Street. At the end of North Champlain, turn left, then take an immediate right onto Route 127 North. Take the first exit "North Avenue Beaches" and take the first right at the small green sign to Ethan Allen Homestead. There will be small historic site signs along the route through Burlington, directing you towards the Homestead.

(Continued on page 6)

CALL FOR BEER JUDGES

The Green Mountain Mashers are looking for Judges for the Ninth Annual Green Mountain Homebrew Competition. The competition will be held on Saturday, May 6, 2000 at the Ethan Allen Homestead in Burlington, Vermont.

JUDGES are needed to judge beers in all categories, plus cider and mead. As this is the first time we will be including mead in our competition, we would appreciate judges indicating on their registration forms whether or not they are experienced in judging mead. Judges should be recognized by the Beer Judge Certification Program (BJCP). The competition is sanctioned by the American Homebrewers Association (AHA) and registered with the BJCP.

* Judge Registration

To register as a judge, call or e-mail the Judge Coordinator:

John Gallagher
RR2, Box 803
Hinesburg, VT 05461
H: (802) 482-2847
E: <john@richfrog.com>

First preference will be given to judges who register early.

* Competition Day

1. Judges and stewards should arrive at the competition site before 9:30 AM. A light breakfast will be available from 9:00 to 9:30 AM.
2. Judging will begin immediately after 9:30 AM. There will be a morning judging session, a break for lunch, and then an afternoon judging session.
3. A complimentary lunch will be provided for all judges and stewards.

**The Green Mountain Mashers and The Vermont Pub & Brewery
presents
THE NINTH ANNUAL
GREEN MOUNTAIN HOMEBREW COMPETITION
Ethan Allen Homestead, Burlington, VT
Saturday, May 6, 2000**

*** Competition Overview**

The Ninth Annual Green Mountain Homebrew Competition (GMHC) will be held on Saturday, May 6, 2000 at the Ethan Allen Homestead in Burlington, Vermont. The competition is sanctioned by the American Homebrewers Association (AHA) and is registered with the Beer Judge Certification Program (BJCP). Any homebrewer may enter.

All entries will be evaluated by experienced beer judges. Entrants will receive expert commentary on their brews via the official score sheets prepared by BJCP judges.

The GMHC is part of the New England Homebrewer of the Year (NEHBOTY) circuit (NEHBOTY information can be found at <http://mail.symuli.com/NEHBOTY/>), and uses the newly revised BJCP categories and category style descriptions (the BJCP categories and category style descriptions can be found at: <http://www.mv.com/ipusers/slack/bjcp/style-index.html>).

Results of the GMHC count toward the New England Homebrewer of the Year competition.

A first, second, and third place prize will be awarded in each category, except that no place will be awarded to a beer scoring lower than 21, and an

overall Best-of-Show beer will be selected by a special panel of judges. In addition, the GMHC will feature two special awards.

A brewer from the staff of the Vermont Pub & Brewery will take part in the Best-of-Show judging, and will individually select the winner of the "Brewmaster's Cup". This beer may or may not be the Best-of-Show beer. The brewer who wins the Brewmaster's Cup will have the opportunity to join the brewers at the Vermont Pub & Brewery as they brew a commercial version of the prize-winning homebrew to be served at the Pub. If you take this honor, you will have your beer brewed and served at a brewpub widely recog-

nized as one of the finest in the country!

The "Vermont Homebrewer of the Year" will be chosen from among all Vermont residents entered in the competition. In order to determine the winner, five points will be awarded for a first-place finish in a category, three points for second, one point for third, and seven points for Best-of-Show. The winner will be the Vermont homebrewer who accumulates the most points in the entire competition. In the event of a tie, judges scores for all point-scoring entries will be tallied, and the highest total score will determine the winner.

An awards ceremony will be held at the Ethan Allen Homestead at the conclusion of the Best-of Show judging (approximately 4:30 P.M.). Competition entrants are invited to attend and

accept their awards in person. Because of space limitations, entrants who are not judging or stewarding are asked not to arrive before 4:30 P.M.

*** Our Promise to You**

The GMHC is dedicated to providing homebrewers with constructive feedback on the qualities of their beer as perceived by experienced beer judges. Each entrant will receive the official judges' score sheets for each beer they entered by mail shortly after the competition is over. It is hoped that this feedback will help entrants enhance the quality of their homebrewing.

*** Competition Rules and Entry Information:**

1. Anyone who may legally brew may enter. There is no limit to the number of entries per person. All

entries must be brewed at home, not in a commercial operation.

- 2.** The entry fee is \$5.00 per entry.
- 3.** Brewers must submit the following:
 - a Three (3) 10-16 ounces bottles for each beer entry (brewers may enter two{2} bottles at their own risk; an entry may not be promoted to the Best-of-Show round if no bottle is available). Two bottles, or one 22+ ounce bottle are sufficient for cider and mead entries All labels must be removed. Caps should be plain or blacked out.
 - b Bottle identification forms attached to each bottle with a rubber band. Do not use tape.
 - c A competition entry form Entry forms and bottle identification forms can be downloaded

(Continued on page 5)

Green Mountain Masher Calendar of Events

Date	Event	Information
4/3/00	Green Mountain Masher April Meeting/"Hoops and Hops" at Paul Hale's and Ellen Zeman's	Contact Jerry Gormley (hm) (802)860-5087 (email) jgormley@xraylitho.com OR Paul and Ellen (hm) (802) 862-2702 (email)
5/6/00	Green Mountain Homebrew Competition Sponsor: Green Mountain Mashers-Burlington, VT	Contact Dan Marshall (hm)(802) 862-7667 or judge/steward contact John Gallagher (hm) (802)482-2847 (email) john@richfrog.com
9/30/00	Northern New England Regional Homebrew Competition Sponsor: Maine Ale & Lager Tasters	Contact: Thomas J. O'Connor, III, M.D. Rockport, ME (207) 236-3527 toconnor@nehealth.org
12/2/00	New England Fall Regional Homemade Beer Competition Sponsor: Valley Fermenters	Contact: Jim Wallace 413-625-2494 jwallace@crocker.com


Please contact Tim Copley at (802) 229-0179 or by email at copley_tim@hotmail.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.

<p><i>(Continued from page 4)</i></p> <p>from the NEHBOTY web site at http://mail.symuli.com/NEHBOTY/#forms.</p> <p>d A check or money order for the entry fee (5.00 per entry) made payable to "Green Mountain Mashers."</p> <p>e A self-addressed stamped envelope to ensure rapid return of results and judges' score sheets.</p> <p>4 The deadline for entries to be received is Friday, April 28, 2000. (This is 8 days before the competition.) Beer received after this time will not be judged or returned to the brewer.</p> <p>5 Entries should be shipped by UPS to: Rich Frog Industries 1 Mill Street, B-2</p>	<p>Burlington, VT 05401 Please do not ship entries to Ethan Allen Homestead.</p> <p>Entries may also be dropped off at the following locations:</p> <p>Vermont Homebrew Supply 147 East Allen Street Winooski, VT 05404 (Entries must be received by 5:00 P.M. on Friday, April 28).</p> <p>7 Barrel Brewery Homebrew Shop Rt. 12A (at I-89, exit 20) Colonial Plaza West Lebanon, NH 03748 (Entries must be received by 5:00 P.M. on Wednesday, April 26.)</p> <p>Attempts will be made to set up relays to assist brewers in getting</p>	<p>their entries to Burlington without shipping. An updated message will be sent via e-mail in this regard. As a last resort, we will accept entries on the day of the competition, but only with the prior approval of the organizer.</p> <p>6. A first, second, and third place prize will be awarded in each category, with the exception that no prize will be awarded to a beer scoring lower than 21.</p> <p>7. One Best-of-Show beer will be chosen from among all the first-place category winners. The Brewmaster's Cup winner will be chosen during the Best-of-Show judging by a representative of the Vermont Pub & Brewery. The Vermont Homebrewer of the Year will be determined according to total</p> <p style="text-align: right;"><i>(Continued on page 6)</i></p>
---	--	--

(Continued from page 5)

points accumulated as described above.

* Further Information For further information, contact the Competition Organizer:

Dan Marshall
27 Decatur Street
Burlington, VT 05401
(802) 862-7667 

(Continued from page 3)

CALL FOR JUDGES

* More Information

For more information about judging, or the competition in general, please contact:

John Gallagher (Judge Coordinator)
RR2, Box 803
Hinesburg, VT 05461
H: (802) 482-2847

Dan Marshall (Competition Organizer)
27 Decatur Street
Burlington, VT 05401
H: (802) 862-7667



**Barleycorn Press
Green Mountain Mashers
c/o Tim Cropley
3 Ridge St.
Montpelier, Vermont 05602
U.S.A.**

Place Stamp Here
Post Office will
not deliver
without sufficient
postage