



The Barleycorn Press

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Belgium on a Budget: Ommegang Welcomes Les Trippeuses by Ruth Miller

The Euro has really been beating up the US dollar lately, so my dream of going on a tour of breweries in Belgium remains unrealized. Luckily, I found a reasonable substitute – the 2nd Annual Belgium Comes to Cooperstown Festival, held at the Ommegang Brewery just outside Cooperstown, New York the weekend of July 15th–16th. I ordered my ticket online at their website, www.ommegang.com. For \$30 admission (which includes unlimited beer tastings) and a mere \$15 to camp in the bucolic meadow around their European-style brewery, this was surely an affordable alternative!

Aside from it being probably the hottest, most humid weekend of Sum-

mer '05 so far, I have to say it was well worth it, and should keep my Belgian cravings at bay for a little while. When I arrived at 12:30pm, it was already horrendously hot under a blazing sun and as humid as the tropics. Many people had arrived the night before and already were camped out with tents & pop-up trailers.

After checking in, picking up my tasting glass and buying some food tickets (only \$1 each) I ventured under the first of two enormous long white tents to get oriented. One sheltered the two food vendors – an outfit doing Belgian frites, mussels, sausage sandwiches and chili; and a cart that made real Belgian waffles. Plenty of long tables and chairs were on hand to sit

down and enjoy your food, as well as a stage for the 3 live bands to come later that evening. Under the second identical tent were the brewers and their tasting stations. They were all crammed in there right up against each other facing inside, hoping to catch a breeze!

The tasting began promptly at 2pm, as a rush of about 300 people surged under the tent and started making the rounds. The temperature under there must have been at least 95 degrees, and people stood 4 and 5 deep to get to the taps. By scouting out beforehand where brewers and distributors were located, I prioritized my tastings. Since the session ended at 6pm, I had to plan my time carefully. Nearly every notable domestic and imported Belgian

brew made an appearance – over 100 to try! As the heat increased and the tasting progressed, the crowd began to thin just enough so that you could actually move around without having to squeeze between the heavily perspiring bodies. At one point, I could barely discern the difference between the sweaty stench in the tent, and the aroma of my Cantillon Lambic! With a bottle of water clutched in one hand and my glass in the other, I did a tour of Belgian beers in 4 hours flat – yikes!

Our venerable host Ommegang had all their offerings available including the infamous Three Philosophers, with a guest tap of – oh my God! – the newly re-imported Rodenbach. And, since Ommegang is owned by the Moortgaert

Brewery of Belgium, their flagship Duvel strong ale flowed freely as well. Several beers that were sampled at the RateBeer.com event in Montreal in early July made an encore appearance, including Allagash 10th Anniversary Edition and Southampton's Saison and Cuvee des Fleurs – exceptional! Two of my favorite Boston microbrewers, Will Meyers of Cambridge Brewing and Aaron Mateychuk of Watch City Brewing were there – Will with a sour cherry ale brewed just for the event, and Aaron with a strong golden ale. They each had several offerings in the Belgian vein, but prioritizing is key when there are that many stellar beers beckoning to you!

Dogfish Head was there with Fes-

tina Lente, a refreshingly sour fruity ale flavored with peach, and Raison d'Etre, a strong brown ale full of plummy dried fruit notes. Unibroue offered the full

(Continued on page 3)

In This Issue!

Ommegang Welcomes Les Trippeuses	Pages 1 & 3
Next Meeting Info	Page 2
Staff Box	Page 2
Masher Calendar	Page 3
It's Cider Time	Pages 4 & 5
Cider Crush Details	Pages 4 & 5

**Next Meeting - Oct 3rd
at Jim and Mel's Place
in Hinesburg**

The next meeting of the Green Mountain Mashers will be on Monday October 3rd at Jim Silvia and Melissa Levy's house in Hinesburg. The meeting will start around 7:30pm.

The feature style of this meeting is **Cider (NOT CIDERJACK)**.
See note below.

The items that will be discussed at this meeting are:

- Cider Crush - 10/22/05
- Masher Clone Competition idea
- Club Brew: brew 20 gallons, split into 4 batches with different yeasts (Evans, Silvia/Levy, or else-

- where?).
- Other items of note for future meetings

Directions:

Take Rt 116 or Rt 2A toward Hinesburg. Go south on Rt 116 from Rt 2A. Our street is about a mile south of Rt 2A on the left. Once you see the Burnett's Scrap Metal place with the metal fence on the left, look for our street. Take a left on Billings Farm Road. Go to the end, where you'll see a driveway and a sign that says "345, The Ledges, Private." Go to the end and park. If there's not enough parking, people can park at the beginning of the driveway in the circle.

The phone # is 482-7400. 🖱

**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 \$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 Anne Whyte at the following address:

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10 School St.
Essex Jct., VT 05452
(802) 879-6462 (hm)
(802) 655-2070 (wk)
vtbrew@together.net

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Please note that with the Cider Crush fast approaching, we'd like Mashers to bring ciders for tasting at the meeting. If at all possible, bring recipes for the ciders you bring so that people can see how particular styles of cider were made.

Also, please bring some munchies to share with the rest of the Mashers.

Green Mountain Masher Calendar of Events

Date	Event	Information
10/3/05	October Mtg at Jim & Mel's in Hinesburg. Bring your ciders and cider recipes.	Melissa and Jim (h) 482-7400 (email) jim@vt.bitxbit.com OR melissa@vt.bitxbit.com.
11/7/05	November Mtg at Andy Ferko and Mags Bonham's at 855 Bolton Valley Access Rd in Bolton.	Andy and Mags at (h) 434-6165 (email) ferkoa@us.ibm.com
12/5/05	Annual Magic Hat Mtg (provided they can handle us).	
1/2 or 1/9 2006	January Mtg	

Please contact Tim at 434-7293 or t_cropley@yahoo.com to add items to the Masher Calendar

(Belgium on a Budget - Continued from page 1)
 tina Lente, a refreshingly sour fruity ale flavored with peach, and Raison d'Etre, a strong brown ale full of plummy dried fruit notes. Unibroue offered the full selection of their finest, including the massive Terrible. Weyerbacher wowed the crowd with their Prophecy strong golden ale, and Victory countered with their version, called Lunacy. Even mainstream Harpoon got into the act with a special-release Saison featuring traditional spicing of coriander & white pepper. That's only a very partial list of the domestic brewers, and each had at least three offerings – but on to the imports...

Several importers were on hand to serve their bottled wares. Shelton Brothers of western Massachusetts had some exquisite offerings, including several Cantillon labels; Fantome,

Brasserie de Blaugies, De Koninck, Flemish Primitive Ale, Gouden Carolus, and an astounding oaked sour Flemish red from Parma, Italy (of all places!) called Panil Barrique. Others fielded equally formidable selections, notably Trappist Achel Extra; the entire Chimay, Lindeman's and Chouffe lines; Rochefort 8 & 10; Westmalle; Troubador and De Dolle. Also, one of the Hanssen's Limited Releases called Mead the Gueuze which I've only found once (the other is a 5 year-old wild strawberry lambic - amazing). And, good old Orval in case you're in need of something familiar.

In one corner, the crowd consistently congregated in front of the tables of D & V International Imports. It quickly became clear why – they had one of the headiest selections of premium Belgians in the tent. Hold on to

your glass: St. Bernardus ABT 12, Tripel, Pater and Prior. Watou Tripel. Duchesse de Bourgogne & Echt Kriekenbier. Des Rocs Tripel & Grand Cru. Binchoise Blonde, Brune & Reserve. Nostradamus, Troubette and Saxo from Brasserie Caracole. The entire Val-Dieu line. Belzebuth super strong ale. Oud Beersel Kriek & Gueuze. Girardin Gueuze. Pater Lieven and Kerst Pater. Alas, once people parked in front of these, they had no desire to vacate until they'd tasted their way through the entire selection!

Stumbling back to my car after last call for a nap before the pig roast dinner, I was bemoaning that it's too bad alcohol is toxic in large amounts, because I was only able to sample about 40 out of the 100 Belgian beers offered at this unique event. I had literally tasted my way through Belgium in one

It's Cider Time by Rich "Monk" Evans

reprinted from the Oct. 2002 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 (10/3) and there will be a special crush at Chapin Orchard on October 22. 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 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 (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. 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

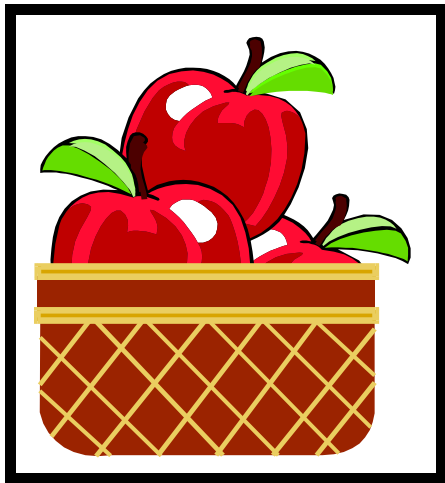
2 pounds naturally dried raisins

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

(Continued on page 5)

Cider Crush Details by Anne Whyte

reprinted from the Oct. 2002 Barleycorn Press
(with the necessary changes made)



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 22nd. 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 was \$3.50 per gallon in 2003.**

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 (in 2002 - ed).

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

(It's Cider Time - Continued from page 4)
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.



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, bready 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.





**Barleycorn Press
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