



The Barleycorn Press

Monthly Newsletter Published by the Green Mountain Mashers of Vermont

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Ask Mister Lager

by Greg Noonan

Every month (give or take) Greg Noonan will answer one or two questions from members of the Green Mountain Mashers. Anyone who has questions for this column should email them to me at t_cropley@yahoo.com.

1) How long will yeast remain viable during lagering so that repitching isn't necessary at bottling time?

In my own homebrewing, I never encountered a problem with bottle-conditioning even well-aged lagers

without adding any new yeast at bottling. Look at Chimay - how many homebrewers have cultured a starter from bottle that is probably a year old?

That said, I think that a practical window would not exceed three weeks after pitching. Homebrewers who condition/lager their beer in a refrigerator at below 40F ought to plan on adding fresh yeast at bottling.

2) Does grain used in a recipe really matter? As an example, could I make a good European Lager with domestic 2-row as

opposed to Weyermann Pilsener grain?

There are two diametrically-opposed schools of thought on this question. I tend to side with the Ray McNeill school, that says use authentic ingredients to reproduce the beer styles that you are emulating. However, I would add the caveat that any brewer should only do this if they can get specific malts that are reasonably fresh. If it means using malt that has been on the shop shelf for a year, then the alternative of using domestic 2-row is by far the better choice.

As I am sure that most club members know, it is the big-flavored, colored malts that have the most impact on flavor, and substitution of a crystal malt for a brown malt is just not going to produce the same flavors.

Except for malty-flavored blond lagers, domestic 2-row can be used as the base malt for just about every beer style (besides wheat and rye beers) and produce results that can be indistinguishable from using specific English or Belgian base malts. Even malty lagers can be created by adding enough Vienna malt, although the beer color may be

darker than the style. Adding a small amount of Vienna, Munich or Cara-pils to grain bills built on 2-row domestic will closely mimic the flavor of ale malts.

So, although at the pub we use Weissheimer Pilsener malt when we brew lagers and Thomas Fawcett floor-malted Maris Otter when we brew ales, and I philosophically feel it is important to nurture tradition, great lagers and ales can still be brewed using the same domestic 2-row base malt.



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Next Meeting November 10th at Bob and Linda Livingstone's in Jonesville

The next meeting of the Green Mountain Mashers will take place on Monday, November 10th at the home of Bob and Linda Livingstone.

The agenda of the meeting is:

- Discuss upcoming Masher stuff.
- Check out Bob's brewery.
- Other business

Directions:

From Exit 11 (Richmond) go east on Route 2. Go through the stoplight. Proceed to Jonesville. Go past the Jonesville Store on the right. Go about 1/4 mile, turn right and go across the

new Jonesville bridge. Follow the road around a 90 degree bend to right. Turn left on to Wes White Hill (if you cross another concrete bridge, you have gone too far). Proceed on Wes White Hill about 300 yards. Go past Jonesville Estate Road (on right). Our place is the next house on the right. Look for two buildings, cedar with white trim. Our driveway is across the road from mailbox #288. Bob and Linda's phone # is 434-5524.



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 Lewis Greitzer at the following address:

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<http://www.mashers.org>

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**Don't Forget to
Bring Some
Snacks and 3
Homemade
Beverages to the
meeting. If You
Don't Have Any
Homemade Bevs,
Please Bring
Three Good/
Unique
Commercial
Beers.**

Minutes of the October Meeting by Ernie Kelly

The meeting, hosted by Anne & Matt Whyte, was called to order at 8:10 by President Monk.

The first item on the agenda was a discussion about a possible Trub Trek. The discussion centered around the possibility of booking a bus to take a treksters to the Tap Festival at Hunter Mountain, NY, the third weekend in April '04. It was pointed out that that weekend is also the log-in for beers for the club's homebrew competition and the New England Real Ale Exhibition (NERAX) in Somerville, MA. The possibility of changing the date of the Mashers' competition was discussed without anybody being adamantly pro or con. It seemed the general consen-

sus that the Tap Festival was a better show than NERAX.

However, since Anne and Monk have resigned as Competition Czars, and since there wasn't a riotous clamor of volunteers jumping to take the job, the conflict between the competition and the Tap Festival may be moot. No new czar, no competition. Anne said that she would send out an e-mail advertising the position.

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Green Mountain Masher Calendar of Events

Date	Event	Information
11/10/03	GMM November Mtg @ Bob and Linda Livingstone's	Bob and Linda Livingstone (h) 434-5524 (email) Livingrape@gmavt.net
12/1/03	GMM December Mtg @ Magic Hat	Anne Whyte (h) 879-6462 (w) 655-2070 (email) vtbrew@together.net
MORE ITEMS ARE NEEDED		FOR THE MASHER CALENDAR

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.

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And, while on the topic of volunteers, the third agenda item was the "Annual Everyotheryear Winter Party". Jerry Gormley was appointed Party King by acclaim, but since he was actually in attendance at the meeting, he opted to exercise his constitutional right, and declined, even though he promised that it's a fairly easy job - find a place, arrange tunes, invite club, and have a good time. Tim Cropley took the bait and volunteered.

The featured beer at the aforementioned party will be the pale ale that will be created at the club brew that's taking place on November 2 (or 9 - depending on who can make which date) at Jim and Mel's. About ten members indicated that they would be participating. Andy has about 55 lbs of pre-crushed pale malt, and there sounds to be plenty more available. The plan is for each

group to brew a pale ale using the same base malt (Munton two row), but to tweak each batch as they see fit.

Tim notified all that the wee heavy will not be on tap until Nov. 11, for all those who are interested.

Bob Livingstone talked about this year's grape harvest, which will take place on Oct. 11. It will be a fairly light harvest. First to go will be the Cayuga whites and possibly the vigoles. Bring clippers and gloves. The vineyard is immediately behind Maarten and Sarah's place on Grand Isle.

December meeting at Magic Hat?? Bob Johnson has apparently left the company for greener pastures down south and the chance to actually get back to being a brewer rather than a business manager.

October 25 is the annual cider crush at Chapin Orchard. \$3.50/gallon. It will be a 600 gallon crush. Anne noted that she already has about 200 gallons spoken for on the list that she's maintaining at the store.

Dave reported that he is not doing a mead this year. It was a bad year for honey and it's very expensive.

Tim invited everybody to come down to Francois Aporte's place in Massachusetts next Saturday to help drink a firkin of fine English ale (J.W. Lees Harvest Ale).

The November meeting will be at Bob's house in Jonesville on the second Monday - Nov. 10. See details elsewhere in this newsletter for directions. Monk volunteered Tim to tell Greg Noonan that he's guest lecturer next month on

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the topic of wee heavy and that samples are expected.

Lew Greitzer has put the entire catalog of "Ask Mr. Lager" questions and answers up on the Mashers' web page. If anybody has anything else to post on the site, send it to Lew.

The meeting was adjourned when everybody stopped paying attention at about.....



Composition of 2003 Cider Crush

The apples used in this year's cider crush were as follows:

<u>Parts</u>	<u>Variety</u>
35	Ida Red
30	Liberty
20	Red Delicious
20	Northern Spy
10	Cortland
10	Rome
10	Nova
10	Empire
4	Golden Russet
3	RI Greening
3	Harlson
2	Tolman Sweet
2	Cider Crab
159	1.048 @ a pretty cold temp.



The Pale Ale Club Brew at Jim & Mel's was held on Sun. Nov 2nd. More than 50 gals of beer was made in six brew groups.



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