



The Barleycorn Press

Monthly Newsletter Published by the Green Mountain Mashers of Vermont

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Beer Lovely and Lousy in Vancouver by Dave Blumenthal

Lexi and my recent 2,700-mile, 5 month hike of the Pacific Crest Trail from Mexico to Canada was hardly a pub crawl, but we did seek to try any beer within arms reach. For the most part, the brew to be had in the little towns we visited was just the regular big label swill; Ranier Beer was a particularly lousy local version. Some disappointments: the Etna Brewing Company was closed the day we swung through, and all the beers at the Bend Brewing Company (OR) were a hophead's dream, even the Scotch Ale (!). There were a few bright spots: Coors Lite tasted pretty good in the 100 degree heat of the desert, Sierra Nevada Pale Ale, Deschutes Brewing Black Butte Porter, and New Belgium's Fat Tire Ale always satisfied, and a tiny store in Castella (CA)

had Alaska Brewing Smoked Porter, and at 8:30 AM it tasted great.

The most interesting destination turned out to be Vancouver, British Columbia, where there were numerous brewpubs to flavor. We visited Steamworks Brewing, Granville Island Brewing, Yaletown Brewing Company, and Dix Barbeque and Brewing. It was a fine place to celebrate.

Steamworks Brewing is located in the historical (touristy) Gastown district and was voted "best pub grub" in town by Vancouver Magazine. We sampled their two current seasonal beers, Ipanema Summer White and a Sour Cherry Ale. The White, their version of a Belgian Wit, was very drinkable, but with a bit too much coriander present in both the aroma and flavor, and not enough Belgian malt and phenolic char-

acter. The Sour Cherry Ale was a refreshing, warm amber beer with a sour fruity aroma, a distinct clean cherry flavor, and a crisp lingering sourness akin to a lambic. Past seasonal brews include the Great Pumpkin Ale and the Blitzen Christmas Ale. We didn't sample them, but their regular beers are Lions Gate Lager, Cascadia Cream Ale, Signature Pale Ale, Nirvana Nut Brown, Empress IPA, Heroica Oatmeal Stout, and Coal Porter. Just in case you wanted to use these names yourself, they're all trademarked.

Granville Island, just south of downtown, has many art galleries, artist cooperatives, and restaurants. The last remaining indication of the island's industrial past, a concrete company, won't be here long if the real estate prices keep going up. Granville Island Brewing,

Canada's first microbrewery (1984), has here a small brewery, store, and taproom. Their primary brewery is elsewhere, and given that they sell some of their beers in cans, it's a fair guess that it's a pretty big operation. The fun stroll through town got me excited for a drink, unfortunately, the beer was decidedly lackluster. The Hefeweizen was a mild Canadian version lacking phenolics, body, and malt flavor. The Honey Lager was light and simple in aroma and flavor, the English Pale Ale was rather under hopped, and the Limited

Release Oktoberfest had a thin malt presence and disturbing spicy phenolics in both aroma and flavor. Also available but not on tap for us are their Maple Cream Ale with Canadian maple syrup, Island
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NEXT MEETING At Bob Genter's On November 1st in Jericho

The next Green Mountain Masher meeting will take place on Monday, November 1st at the home of Bob Genter. The business meeting will commence promptly at 7:30 P.M. To get to Bob's from Essex take Route 15 east to Jericho. Pass Joe's Snack Bar, follow the bend in the road, and go 1.3 miles. Bob's house is on the right

(south side of the road) and is the only one with a street light over the illuminated driveway. It follows a house on the right with a wood-post fence and is across the street from the 'Crayola to Crayons' daycare. To get to Bob's from Richmond take Brown's Trace Road north from Richmond. Turn left (west) on route 15. Pass the Merchants Bank (on right) and Packard Road (on left) and Bob's is the fourth house west of Packard on the left (south side of the road). The number 178 is on the red door. He lives in the upstairs apartment; enter through the red door and go up the stairs. The phone number is 899-5160.



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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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 \$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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View the Official Web Page of the Green Mountain Mashers at:

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Lager, and Gastown Amber Ale. I recommend visiting Granville Island, but get your beer elsewhere.

Yaletown Brewing Company, near downtown, is one of five brewpubs owned and operated by the Mark James Group. The other locations are Dix, which we visited, also downtown, Avalon Brewing Company in North Vancouver, Big Ridge Brewing in Surrey, and Brewhorse Brewing in Whistler. As Yaletown's Brewmaster Iain Hill explained, each of these five breweries have their own equipment and brewmasters. They aim to produce identical versions of Red Truck Ale and Mainland Lager, and are free to produce any other beers they like. Yaletown has a 14 bbl system with 3 stainless steel fermenters, and uses Wyeast #1968 for all its beers except the Hefeweizen, which is made with yeast specially imported from Ger-

many. Yaletown was voted the best brewpub in Canada by Brewie in 1999 and 2000.

The beer was truly outstanding, clean, well made, and unusually true to style. Brewmaster Iain Hill was the only Canadian invited to judge a recent competition in London, so even if he's not BJCP certified, he knows his beer. The Harbour Light Lager was a clear straw, with a satisfying light malt character that's hard to find in this style. Hill's Special Wheat was a true Hefeweizen that would make the Germans proud. Both the aroma and flavor were right on the mark, with great malt, a touch of hop, and an amazing balance of banana and clove phenolics. The best non-German hefe I've had. Mainland Lager was a nice golden Oktoberfest, with rich malt complexity. Red Truck Ale was a

(Continued on page 3)

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

Green Mountain Masher Calendar of Events

Date	Event	Information
11/1/04	November Mtg at Bob Genter's in Jericho	Bob Genter (h) 899-5160 (email) genterb@together.net
12/6/04	December Mtg at Magic Hat	Bob Genter (h) 899-5160 (email) genterb@together.net
1/10/05	January - Location TBA	

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

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medium bodied and well-balanced amber. Downtown Brown, on a nitrogen tap and brewed with loads of Belgian malt, was a chewy, nutty, Southern English Brown Ale floating in the English Channel, with earthy hops, zingy caramel, rich body, and a long, fresh, malt after-taste. The cask conditioned India Arm IPA was a nice easy drinking amber with a spicy hop and caramel malt aroma, and a mild IPA flavor. Double Dome Stout on nitrogen was a light bodied traditional stout. It had a delightful head, and smooth

satisfying roasty flavor.

Our last stop in town was Dix Barbeque and Brewing, right across the street from the stadium where the BC Lions play (football). Sure enough, their Red Truck Ale was hard to distinguish from Yaletown's, without a fair side-by-side comparison. The Blonde Ale was a light gold, refreshingly carbonated session beer with a very even balance of malt and fruity, floral hops in both aroma and flavor. Game Day Czech Pilsner had a classic pale gold color, medium body, and dominant citrusy, spicy hop aroma and flavor. Their Seasonal Porter was a nice dark

ruby brown, with a rich roasted coffee aroma and an unusually smooth caramel malt flavor with mild roastiness. Every Thursday at Dix is their cask night. Come and try cask conditioned beers from local breweries with Dix Brewmaster Tony DeWalt and guest brewers.

After visiting Yaletown for the best brew in town, stop by the Museum of Anthropology, and remember, all the prices are in Canadian. Enjoy the beers north of the border, eh.

Steamworks Brewing
 375 Water St
 Vancouver, BC
 Canada V6B 5C6
 604-689-2739
<http://www.steamworks.com/>

Granville Island Brewing
 1441 Cartwright St.
 Vancouver, BC
 Canada V6H 3R7
 604-687-2739
<http://www.gib.ca/>

Yaletown Brewing Company
 1111 Mainland St
 Vancouver, BC
 Canada V6B 2T9
 604-681-2739
<http://www.drinkfreshbeer.com/>

Dix Barbeque and Brewing
 871 Beatty St
 Vancouver, BC
 Canada
<http://www.drinkfreshbeer.com/>



Dave & Lexi at Yaletown Brewing Co.



Masher Challenge for 2005

by Anne Whyte

Well, after some thought, a few beers and little chocolate..... I am pleased to announce that the Masher Challenge will be an Imperial IPA.

It fits into the club's egalitarian policy of being a beer that all of us ought to be able to brew. Not too light, not a lager (although you almost brewed German pilsner) and I think something that you won't mind brewing anyway. I like it because it's nice and hoppy and I need to brew a strong ale anyway. So for those of you who haven't checked out the shiny new updated style guidelines, I will provide them below. I hope that lots of you will take the challenge and be psyched about this style. Other fruit

Mouth feel: Smooth, medium-light to medium-full body. No harsh hop-derived stringency, although moderate to medium-high carbonation can combine to render an overall dry sensation in the presence of malt sweetness. Smooth alcohol warming.

Overall Impression: intensely hoppy, very strong pale ale without the high maltiness and/or deeper malt flavors of an American barleywine. Strongly hopped, but clean, lacking harshness, and a tribute to historical IPA's.

History: A recent American innovation reflecting the trend of American craft brewers "pushing the envelope" to satisfy the need of hop aficionados for increasingly intense products. Category may be stretched to cover historical and modern American stock ales that are stronger, hoppier ales without the malt intensity of barleywines. The adjective "imperial" is arbitrary and sim-

melomel was a contender but I think Phil would have slashed my tires. So here it is, by the numbers:

O.G. 1.075-90+
F.G. 1.012-20
ABV%7.5-10.0+
IBU 60-100+
8-15 SRM

14c. Imperial IPA

Aroma: A prominent to intense hop aroma that can be derived from American, English and/or noble varieties (although a citrusy hop aroma is almost always present). Most versions are dry hopped and can have an additional resinous or grassy aroma, although this is not absolutely required. Some clean malty sweetness may be found in the background. Fruitiness, either from esters or hops, may also be detected in some versions, although a neutral fermentation character is typical. Some alcohol can usually be noted, but it should not have a "hot" character.

ply implies a stronger version of "an IPA; "double", "extra," "extreme," or any other variety of adjectives would be equally valid.

Comments: Bigger than either an English or American IPA in both alcohol strength and overall hop level (bittering and finish). Less malty, lower body, less rich and a greater overall hop intensity than an American Barleywine. Not necessarily as high in gravity/alcohol as a barleywine. A showcase for hops.

Ingredients: Pale ale malt (well-modified and suitable for single temperature infusion mashing); can use a complex variety of hops (English, American or noble). American yeast that can give a clean or slightly fruity profile. Generally all-malt, but mashed at lower temperatures for high attenuation. Water character varies from soft to moderately sulfate.

Appearance: Color ranges from golden amber to medium reddish copper; some versions can have an orangeish tint. Should be clear, although unfiltered, dry-hopped versions may be a bit hazy. Good head stand should persist.

Flavor: Hop flavor is strong and complex, and can reflect the use of American, English and/or noble hop varieties. High to absurdly high hop bitterness, although the malt backbone will generally support the strong hop character and provide the best balance. Malt flavor should be low to medium, and is generally clean and malty sweet although some caramel or toasty flavors are acceptable at low levels. No diacetyl. Low fruitiness is acceptable but not required. A long, lingering bitterness is usually present in the aftertaste but should not be harsh. Medium-dry to dry finish. A clean, smooth alcohol flavor is usually present. Oak is inappropriate for this style. Some sulfur may be present if sulfate water is used, but most examples do exhibit this character.

Commercial examples: Dogfish Head 90 minute IPA, Rogue IPA, Stone Ruination IPA, Three Floyd's Dreadnaught, Russian River Pliny the Elder, Moylan's Moylander Double IPA. Stock ales include examples such as Stone Arrogant Bastard and Mendocino Eye of the Hawk.

Brewers: fire up your kettles (and please, don't enter old barleywines, we all are starting at the same time, okay?)



US Brews and Wort Report

9.27.04

from the Association of Brewers

Coffee? Beer? Or both?

Beer with a buzz? It's not only the stuff of television sit-coms. Rhonda Kallman, who teamed with Jim Koch to launch the Sam Adams brand with the Boston Beer Company, has introduced MoonShot Beer, a light pilsner-style lager with 45 milligrams of natural caffeine per bottle.

According to a press release from Kallman's New Century Brewing Company, MoonShot is "the world's first and only beer with caffeine." But she may want to check with Jack Joyce and John Maier of Rogue Ales before making that claim. Back in the mid-90s, Rogue made a caffeinated version of its Mocha Porter for the Japanese market. The 7-ounce bottles were labeled "Wide Awake Drunk"

and featured a likeness of Phred Kaufman Rogue's Japan ambassador. They were packaged with a bottle of Old Crustacaen that was relabeled "Have a Phred and Go to Bed."

MoonShot is available in Massachusetts and the Atlanta area with plans for wider distribution. Kallman, who previously introduced Edison, a light beer, says she is particularly proud of MoonShot.

"I was dancing at a Red Hot Chili Peppers concert when 'lightning struck,'" Kallman said. "I'd been drinking Edison light beer beforehand, and then switched to caffeinated soda during the concert. What an uplifting sensation! I thought to myself, 'How can I bottle this feeling and give it to the rest of the world?' Here it is!"

MoonShot is contract brewed at Matt Brewing Company in Utica, New York, under the supervision of brewmaster Dr. Joseph Owades.

For more information, visit: <http://www.moonshotbeer.com>.

Are you Beerdrinker of the Year material?

Sure, you love beer, but do you have what it takes to be named "Beerdrinker of the Year"?

Denver, Colo.'s Wynkoop Brewing Co. is again accepting "beer resumes" from hopefuls who think they should wear the crown of the country's top beerdrinker for 2005.

The winner of the 2005 Beerdrinker of the Year title will win free beer for life at the Wynkoop Brewing Company and \$100 worth of beer at their home brewpub. They will win items of apparel proclaiming them The 2005 Beerdrinker of the Year, and they'll have their name engraved on the Beerdrinker of the Year trophy on display at the Wynkoop.

Resumes, which should be received at the Wynkoop by Dec. 31, must contain the entrant's beer philosophy, the name of their local brewpub and any other details that highlight their beeriness.

A panel of experts will review the resumes and three finalists will be flown to the Wynkoop for the 2005 Beerdrinker of the Year Finals, Feb. 26, 2005. There, they will be quizzed by a panel of expert judges and the winner will be announced.

If you think you are beery enough to be named Beerdrinker of the Year, you can get the full rules at: <http://www.wynkoop.com>.

Lower your cholesterol ... with beer

Beer isn't just for breakfast anymore and it's not only cereal that can help you lower your cholesterol.

Beer drinkers can toast the news that their favorite beverage possesses the same benefits as red wine, the alcohol long celebrated for its antioxidant properties. Researchers at The University of Western Ontario have found one drink of beer or wine provides equivalent increases in plasma antioxidant activity, which helps prevent the oxidation of blood plasma by toxic free radicals that trigger many aging diseases, such as cancer, diabetes, heart disease and cataracts.

Biochemistry and kinesiology professor John Trevithick, one of the lead researchers and a long-time expert on the role of antioxidants in human health, says, "We were very surprised one drink of beer or stout contributed an equal amount of antioxidant benefit as wine, especially since red wine contains about 20 times the amount of polyphenols as beer."

Polyphenols are the compounds in plants that help prevent UV damage from the sun and make the plant cell wall strong. They are believed to have antioxidant benefits when consumed by the human body. Even though red wine contains more polyphenols than beer, this study showed the body absorbs about equally effective amounts of bioactive molecules such as polyphenols from beer and wine. Beer, wine, stout, and matured spirits (rum, whisky, sherry and port), which extract tannins from the oak casks they are matured or stored in, all contain significant amounts of polyphenols.

While studies have shown one daily drink of almost any alcoholic beverage can help reduce the risk of many aging diseases, Trevithick cautions larger daily intakes (three drinks per day) actually increase the risk of these diseases.



**The apple blend for the cider crush on Saturday
for those you are interested was as follows:**

N. Spy	11
Liberty	7
Delicious	4
Rome	3.5
Cortland	3
Jonagold	3
Tollman Sweet	2
Wealthy	2
Roxbury Russet	2
Ida Red	1.5
Empire	1
RI Greenig	1
Haralson	1

OG of the cider was approximately 1.049



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