



The Barleycorn Press

Monthly Newsletter Published by the Green Mountain Mashers of Vermont

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Volume 10 Issue 1



This Year's Masher Challenge! Cream Ale - An All-American Style by Monk

This year's Masher Challenge style is Cream Ale. Here is some background on the style (with much help from Fred Eckhardt).

Cream ale was originally brewed as an ale variation of the popular pale Bohemian lager (1840-1865). In those days lager yeast was not yet available all over America. It was brewed with light pale malt and ale yeast, fermented at ale temperatures (58 to 70 degrees F), then lagered at 33 degrees F for 2 to 4 months.

This style was known as "lively ale" or "sparkling lager ale." It was so popular that lager brewers began making a bastardized version where they would brew a lager and warm ferment it followed by normal lagering. These became known as "Bastard" ales.

Both of these eventually became known as cream ale. They are very similar to the American Lager style with 4.4 to 5.6% alcohol, minimal taste, minimal hop character, and no hop bouquet. Originally, brewers used about 25% dextrose, but now adjuncts make up less than 20% of the wort. Corn and rice are often used as adjuncts.

The signature characteristics of cream ale are: light color from very pale malt, medium alcohol, warm fermented, cold lagered, some corn or rice character is acceptable. Some commercial brewers use ale yeast and some use lager yeast. Some even blend ales and lagers to achieve the cream ale they desire.

For all you number heads, here are the specifics:

O.G. 1.044-1.056
F.G. 1.006-1.010
% alcohol v/v 4.5 - 7%
Real extract 75 - 80%
pH 4.3 - 4.6
IBU 10 - 22
CO2 volumes 2.6 - 2.7
color (SRM) 2 - 4
body / mouth feel - light
bitterness perception - low to medium
esters perception - low
hop flavor - low
hop aroma - low

The following recipe for cream ale was adapted from Dave Millers book "Brewing the Worlds Great Beers."

Extract recipe:
4 lb. Alexanders pale syrup
1 lb. Laaglanders pale dry extract
1 lb. dry rice extract (or 1 lb. rice syrup solids)

Partial mash:
2 lb. pale 2 row malt
1 lb. flaked maize (corn)
3.3 lb. Northwestern pale syrup, un-hopped

Full mash:
5 lb. pale 6 row malt
4 oz. 10L crystal malt
4 oz. cara-pils malt
1 lb. flaked maize (corn)
mash at 150 degrees F for 2 hours

All:
Bittering hops: 4 aau pellets or 5 aau whole hops - Hallertau, Tettnanger, Pearl, or Cascade.
Finishing hops: 1/2 oz. Tettnanger or Cascade

Yeast: Wyeast labs #1056
Priming sugar: 3/4 cup corn sugar
O.G. 1.043, F.G. 1.008

- Add bittering hops 45 minutes before the end of the boil.
- Add finishing hops 5 minutes before the end of the boil for whole hops, at the end of the boil for pelletized hops.
- Pitch yeast at 60 - 65 degrees F.
- Primary ferment warm for 1 week.
- Secondary ferment cold (basement temperature) for 4 weeks.
- Bottle and cold condition for a minimum of 2 weeks.

I hope this information helps make this years masher challenge a big success!



First Contribution Prizes Awarded

Congratulations go out to Ruth Miller and Mike Harris who were the first recipients of the "Beer for Barleycorn Contributions Prize." Two names were drawn from a hat (first two names drawn and one winner for both prizes was allowed) and it was known going in that Ruth had the best shot at walking away with beer (from various Maine breweries). Ruth was the first name drawn and was nice enough to pass on the second selection (actually

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NEXT MEETING At Paul and Ellen's On January 11th

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. To get there from downtown, head north on North Avenue (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. (If you are heading south on North Ave., Village Green is the first left past Ethan Allen Park; just after the traffic light near the Rite-Aid store.) 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 major topic for the meeting is a discussion of the implementation of the homebrew study suggested by Greg Noonan at our September 14th meeting. The write up that was in the October Barleycorn regarding this study is reprinted on Page 3. I anticipate that we'd need someone to head this project up so think about if you want to take this on. 🙋

Minutes of the December Meeting by Phil Kaszuba

Keeping with tradition, the December 7th meeting was hosted by Bob Johnson at the Magic Hat Brewery. After brewery tours, the business

meeting was called to order by his highness Dr. Paul Hale at 9:00pm. Dave Gannon gave an overview of the recently held Western Massachusetts competition in which the Mashers were very well represented. Award winning Mashers in numerous categories include Anne Whyte, Dan Marshall, and Cliff Timpson.

The next item of business was nominations and elections for new club officers. Jerry Gormley was elected as new club president and assumed the position replacing the outgoing Paul Hale who has held that office with honor for the past few years. The most powerful position in the club, club secretary, went to John Gallagher, reluctantly relinquished by Phil Kaszuba who narrowly beat out John 2 years ago. Capt. Lew Greitzer will remain as club treasurer. Paul Hale has taken on the role of competition czar.

Club members were then reminded that the annual Masher Challenge will take place during the April meeting at Tom Ayres' house. Cream Ale is the style as selected by Challenge '98 winner - Monk. Dan Marshall then spoke of tentative plans to hold the 1999 Green Mountain Homebrew Competition on 5/1/99 at the Ethan Allen Homestead. It appears that the Maine Competition will now in fact take place under the direction of Tom O'Connor. Tom Ayres initiated discussion about this year's Trub Trek. Two destinations were put forth to the members for discussion; a day trip to Canada or an overnighter to the Cooperstown, NY area. Members in attendance voted in favor of the Cooperstown overnighter with a date in February to be determined.

Tim Cropley then took control of the meeting to hold the prize drawings for Barleycorn Press contributors. Two drawings were held and it was no surprise that Ruth Miller (who has been kicking butt with her contributions to the Press) won both. Ruth graciously declined to accept the second prize

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Staff



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 \$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:

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New Brewpub in New Paltz

Over the Holiday's I stopped at the new Brewpub in New Paltz, NY. The Gilded Otter is on the banks of the Walkill River on Rt. 299 leaving New Paltz toward Mohonk. A left off the NYS Thruway, straight through the Village of New Paltz are simple enough directions. New Paltz is home of former NYS Homebrewer of the year, Jim Taylor. My link to the town is former homebrew shop owner, Hudson Valley Brew Club competition organizer, and brother-in-law, Al Alexsa.

The Gilded Otter takes advantage location, giving patrons a majestic view of the Shawangunks and Mohonk Tower through a fully windowed dining area. The seven barrel brew system is scattered throughout the hand hewn beam setting that presumably represents the timbers used to construct the original Gilded Otter. The otter footprints tracked around the place contrast the origin of the name. Gilded Otter is the name of the ship the Huguenot's sailed from Europe to America to settle the Hudson Valley.

On tap were seven beers with names and anecdotes associated with history or legends of the area. The seven covered a pretty good range of styles. There were two Lagers, an IPA, a Pilsner, an ESB, a Porter and a "Stout." Without having my style sheet with me and not being a qualified judge I only offer my opinion and an overall score on the beers of 27 points.

I chose one of the lagers to have a pint of after the sampler round. The other lager was dry and refreshing but left a lingering aftertaste. The New Paltz Lager was malty and slightly sweet. The IPA had a citrus flavor. The Pilsner and ESB were very drinkable and fit the style. My usual choices for a pint after tasting, the porter and stout, were disappointing. The porter was weak and brother-in-law Al described the stout in four words, "that's got a problem."

The restaurant offers a full dinner menu with about a dozen entrees. It seems the management would prefer you to come for dinner rather than a bite to eat as an appetizer of 6 wings was \$4.95. I was told there was a separate lunch menu.

Overall, I would say, give it a try. It's a good gathering place and a sampler and a pint will set you back only \$7.50. They have a web site at <http://www.gildedotter.com> covering their "modified decoction" brew system, local info, and future plans. 🙌

Greg Noonan Offers Idea of Scientific Study to the Green Mountain Mashers by Tim Cropley

The Green Mountain Mashers were fortunate to have Brewer/author/Brewpub owner Greg Noonan at its September meeting. While the presence of a famed commercial brewer at a GMM event is always a treat. Greg was present, not only to partake with the Mashers but to also put forth an idea for the club to mull over.

Greg proposed the idea that the Mashers organize a scientific study relating to the effects of slight differences in brewing procedures to batches that are otherwise the same. This is something that has not been widely explored and there is potential for the publication of the study results in "Brewing Techniques" magazine. The Club can be assisted with some expenses to ensure that there are two exactly similar sets of brewing equipment and Greg can offer some other assistance.

Greg suggested 5 different side-by-side mashes which would include:

- 1 Infusion
- 2 Decoction (from 122 deg. F for 5 mins.)
- 3 Decoction (from 122 deg. F for 20 mins.)
- 4 Decoction (from 131 deg. F for 5 mins.)
- 5 Decoction (from 131 deg. F for 20 mins.)

Some ideas as to what small differences to study could include:

- 1 Does a mash that has wide temperature variation in it produce a more flavorful beer than one with a uniform temperature?
- 2 How does this vary from a temperature controlled mash?
- 3 What are the effects on worty or grainy flavor?

There was other discussion but unfortunately I did not get all the potential issues to investigate. Since a plan for this study needs to be developed prior to proposing it to Greg, and it will potentially be a somewhat time consuming project, the club will begin investigating the study parameters and design a work plan once the competition is out of the way. Please refer to the minutes for more information. 🙌

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second,..fifth, and I think sixth selection).

Mike Harris was the second awardee and since he wasn't at the meeting I drank all his beer...just kidding Mike. Please contact me to arrange delivery. Thanx to all who contributed. 🙌

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group so that another contributor could win. The "real" Mike Harris (I think) was drawn as the other winner. After the drawing, the meeting was adjourned at 9:25pm. 🙌

Dues Due This Month

Please note that dues for 1999 are due this month. Although we have been a bit relaxed about collecting dues in a timely manner in the past, we would like people to pay up more quickly from now on and it is our hope that we don't have to keep asking.

A few people have already paid up for the next year and one (thanx Paul Hale) has paid through two years. Too bad this Y2K thing will probably mean the end of the world and Paul will have lost \$15.

In case you've forgotten, the top right corner has your membership status. If you have a date (1/99) you are paid through the month and year indicated (no date means you're a new or trial member and you need to pay your dues to activate your membership). Those who have "COMP" in the corner receive

courtesy copies of the newsletter.

As a reminder, those that paid back in the middle part of last year did so during our efforts to get the membership list caught up so that made you current with your membership up to 1/99.

Since Lew won't be at this month's meeting, he asked me to collect the dues for him. If you're not going to be at the meeting, please try to mail it to Lew at the address listed in the Staff Box on Page 2.

If you have any questions please feel free to contact Lew at the phone number listed in the Staff Box. 🙋

Member Email Addresses Needed

By now most people with a computer or access to a computer also have email and almost all Green Mountain Mashers fall into that cate-

gory (of our 46 Mashers, 38 have given me an email address).

Although being able to forward information a bit too conveniently can sometimes lead to problems ;-> most of the time is very helpful in getting information out that needs to get dispersed quickly (like info regarding remaining seats on a beer bus trip or if someone decides to have a spur of the moment homebrew tasting at their house.

Basically what I'm getting to is if anyone would like to be added to the Masher Email Distribution List, please email me at the address in the Staff Box and I'll add you to it. That way you'll always be informed of any short time frame goings on related to the club and/or beer. 🙋



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