



# The Barleycorn Press

Monthly Newsletter Published by the Green Mountain Mashers of Vermont

March, 1999

Volume 10 Issue 3



## New Years Brewing - A Glance into the Brewers Notebook of Steven Lefebvre

by Steven Lefebvre

**G**reetings Mashers! In an attempt to promote discussion and education in our club, I will allow you monthly insight into my brewing notebook. Although the results may not always be pretty or the wording eloquent, I hope that you find this informative, thought provoking, and possibly even motivate some of you to contribute information from your own brewing experience. That is what its about...**BREWING...**right?

My brewing year began on New Years Day (actually Dec. 31, but I will elaborate on that later) with my brewing-buddy Joe and I making our annual New Year Barley Wine. Traditionally, my Barley Wines have been limited to a ton of English Pale and some 60 L crystal. I believe that the high gravity, full body, ester production and higher alcohol formation (alcohols with more than two carbons attached) provides this beer with enough malt character/aroma to suffice. These recipes have faired well in several competitions, and I have enjoyed them so I had no need to complain. Then I spent an afternoon at the Anchor (Steam) Brewery drinking Old Foghorn on tap. Need I say yum? YUM! After this experience I realized my Barley Wines could reach new heights.

Okay so now I was on a mission. A little research, a little reading, and the goal of not wanting to tinker too much with a good thing left me with the following changes. Instead of crystal 60 I thought a very light crystal and some chocolate would be an appropriate change. Light crystal would keep the body and mouthfeel I wanted and the chocolate would contribute the color and a hint of dark malt flavor in the beer.

Also, not being a total purist, I opted for about a pound of brewing sugar (which type is my secret). I felt this would add another layer of complexity, and provide a moussy mouthfeel (found in Dubbels & Trippels) which would help "lift" some of the cloying sweetness I taste in many homebrewed and some commercial Barley Wines. Sugars are also excellent for head formation (smaller bubbles) and head retention.

Onto the brewing process. This is the second year I have fermented my Barley Wine in a shallow brewing vessel. I put 6 gallons in a 20-gallon storage bucket so that the depth is not greater than about 6 inches. I originally did this in response to a discussion of fermentation shape on the homebrew digest not knowing that the Anchor Brewery also used this method. When I found this out, I was happy to be in good company and noted that they had adopted my method (ha ha...). I am convinced this a key to rapid fermentation and subsequent decreased fusel alcohol formation in this style of beer. Last year the beer fermented 70 points in four days. This year at slightly colder temperatures (I pay for my own heat now) it fell 80 points in six days.

One final comment on Barley Wines is of course the hops. I do not enjoy heavily hopped American (a.k.a. overdo-it) Barley Wines like Old Crustacean. I just can't get past the feeling that I am drinking pulverized hop sludge even though I probably wouldn't refuse one if offered to me. Go figure. Anyway, the English style (e.g., Thomas Hardy) calls for the malt and hops to be more in

balance. This is what I shoot for with bittering. However, while drinking English styles I have noticed that the hop aroma is more prominent than what I have been able to achieve. Anchor dry hops at cold temperatures for two-months to acquire this aroma profile.

Therefore, this year I am trying 2 ounces of dry hops and having my secondary fermentation occur at cold temperatures. We'll see. One comment on last years Barley Wine. After a New Years Eve of ridiculous festivities and little sleep Joe and I attempted to brew our Barley Wine. Nothing exploded, no one got hurt, and no one was arrested. However, after a long night and longer brew day it came time to chill. Beautiful HOT wort flowed through the counterflow and **SPLASHED** into its shallow primary fermenting vessel. After about 3 gallons had flowed through we realized that the cold water was not on. **BIG WHOOPS**. Two lessons were learned from this experience. One, strong beers can cover up hot side aeration much better than weaker ones although not completely. I will bring some to the March meeting so you can taste for yourselves. Two, and most important, brew New Years Barley Wine on New Years Eve Day!!!

Another January brewing note involves the water adjustments I made while brewing a Dortmund. It is well noted that Dortmund water is extremely hard (1000 ppm) and is only exceeded by Burton-on-Trent water (1700 ppm). They also differ in the types of dissolved solids (A topic for another arti-

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## NEXT MEETING At Erik and Nancy Sandblom's On March 1st

**T**he next Green Mountain Masher meeting will take place on Monday, March 1st at the home of Erik and Nancy Sandblom. The styles of the month are stouts of any style (however, the lady of the house is quite fond of sweet stouts...hint, hint) and porters.

To get to Erik and Nancy's from I-89 exit 11, follow U.S. Route 2 east into Richmond Village. Turn right at the stop light (follow the sign towards Huntington). After crossing the bridge and passing the round church, veer to the right. Follow this road (Huntington Road) through a series of sharp curves. Take your second right onto Hill View Road. Then take your second right onto Williams Hill Road. Then take your first right onto Wortheim Lane. Our house is 0.614 mile up Wortheim Lane, on the right side of the road (The mailbox is further up the road from our driveway, also on the right). The house is a Cape-Cod style with cedar shake siding. Their address and phone number are:

614 Wortheim Lane  
Richmond, VT 05477  
(802) 434-3493  
(email) [sandblom@together.net](mailto:sandblom@together.net)

The business meeting will commence promptly at 7:30 P.M. The agenda for the meeting is:

1. Presentation of Experiment proposals. Selection of Experiment, location, oversight committee, etc.
2. Updates on Trub Trek, if any.
3. General discussion of what Steve has gathered for education.
4. New business. 

## Minutes of the February Meeting by John Gallagher

**A**fter tracking slush, mud, and road salt all over Bob Genter's house, sorry 'bout that Bob, we commenced the meeting promptly at 8:15. Batting lead off in the order of business was the Trub Trek '99. This year's trekmeister is Tom "Show me the Money!" Ayres and he filled us in on all the details. Cooperstown N.Y. is this year's destination with several stops along the way and back. All that info will appear elsewhere in this newsletter. The main point was this, if you plan on going, get the money to Tom by 2-28-99. A trek of this scope requires payment well in advance to assure us the bus will be full enough to go. This will not be a masher's first come first serve, this is open to many area brewers and the first to pay get on board, hence "Show me the money!" The ultimate destination of this trek is Cooperstown itself. In Cooperstown the main attraction is the Baseball Hall of Fame. Of course there is the Fennemore Cooper house, the Farm Museum, and the like, but hey, let's face it, we're talkin' the Hall here, anything else is just a pit stop. If you go, be sure to check out the newly completed Yankee room. It boasts five urinals, four stalls, and a Babe Ruth-sized bidet, guaranteed to clean out even the most stubborn Yankee butthole. My favorite display is Shoeless Joe Jackson's shoes. He's not allowed into the Hall, but his shoes are. For any and all further information please contact Tom and he can fill you in.

Batting second but not playing second fiddle, Matt Whyte, subbing for his T.V. star wife, offered to put the word out at the homebrew store for both the trub trek and to any brewers he feels would enjoy and benefit from joining the mashers. Careful screening is what's called for here. We have a reputation to up-

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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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126 Woodbine by the Lake #3  
Colchester, Vermont 05446  
(802)658-4038 (hm)  
[timc@dec.anr.state.vt.us](mailto:timc@dec.anr.state.vt.us)

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](mailto:lewis@trilogy-assoc.com)

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hold, just ask the people at Button Bay State Park, isn't that right.....

Batting third, the club brewing experiment. All kinds of ideas were tossed about concerning Greg Noonan's proposal for a brewing experiment. Jerry will outline the options in the issue and over e-mail. Anyone with any suggestions please contact Jerry. At the March meeting we will decide on what and where. Should be fun.

The clean up topic, (besides Bob Genter's carpet) was the club picnic. This year we will bring the traveling goof ball show to Richmond. There's some barns somewhere on Route 2 and we will be having the picnic there. Could I be more vague? We didn't decide when it would be, just where. I think I need to take better notes, sorry folks. I'll look into this and get back to ya.

The designated topic this evening was the education committee. Yes, that's right, ed-u-ca-tion. Steven Lefebvre will be our smart guy, not to be confused with our wise guy, and will be looking for any ideas we have on topics that could be brought to meetings for demonstration or discussion. Contact Steven if you have any thoughts on the matter. Also included in this discussion was the idea of starting a yeast bank. Mr. Lefebvre was not present, and was therefore elected to get this off the ground.

Batting sixth: Meeting locations. Erik Sandblom will host our next meeting. He lives somewhere in Richmond, probably near those barns. In April we will be a Tom Ayres' house, also in Richmond, just around the corner and up the street from those barns. May is undecided. June will take us to Underhill and Rich Evans' house and the traditional blowing up of things. September....to far away to think about. The rest of the evening's line-up card was filled with burping, laughing, tracking more crud around Bob's house, and giving Lew Greitzer a hard time. Next month I

promise to pay better attention. 🙌

## Stroh Brewery Sold to Pabst by Lew Greitzer

**I**n a deal announced on February 8th, 1999, the Stroh Brewery Co. will sell its assets to San Antonio-based Pabst, which is owned by S&P Co. of Mill Valley, Calif.

The deal is reported to be worth around \$400 million.

Pabst will acquire the Stroh's, Old Milwaukee, Schlitz, Schaefer, Old Style, Schmidt's, Lone Star, Special Export, McSorley's, Schlitz Malt Liquor, and Rainier brands currently owned by the Stroh Brewery Co., the nation's fourth-largest beer producer.

Under the reported deal, Pabst would then sell some Stroh brands to Miller Brewing Co. Miller, a unit of Philip Morris Cos. Inc., is buying Stroh's Henry Weinhard's brand. Miller could acquire Stroh's malt-liquor brands, as well, including Colt 45 and Mickey's Stroh currently accounts for 55 percent of the malt-liquor market.

Pabst is the nation's fifth-largest brewer. In addition to buying the biggest Stroh brands, it also is buying the Stroh brewery in Lehigh Valley, Pa.

Miller, based in Milwaukee, is the No. 2 brewer after industry leader, St. Louis-based Anheuser-Busch Co. Inc.

Stroh, headquartered in Detroit, is the nation's fourth-largest brewer with about 2,800 employees nationwide. The privately held company reported a loss of \$3.9 million on sales of more than \$243 million in the third quarter of 1998. Stroh's market share shrank from 7.9 per-

cent to 6.7 percent last year, and Pabst's from 2.4 percent to 2 percent.

Anheuser-Busch represented 46.7 percent, Miller had 21.2 percent and No. 3 Coors of Golden, Colo., 10.5 percent.

In addition to Lehigh Valley, Stroh has breweries in Seattle; Portland, Ore.; Longview, Texas; Winston-Salem, N.C.; and La Crosse, Wis. Until the deals close, Stroh will continue operating its five remaining breweries under a transition agreement until production can be shifted to a Pabst or a Miller brewery.

The transition is expected to last about  
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cle). I was unable to find any good information on the type of adjustments I should make and the information I did receive seemed very convoluted. Finally, I corresponded with George Fix (noted author of Principles of Brewing Science). His comment to me was that he had tried many variations of water treatment. Then he was enlightened to the fact that Dortmund has one of the best water treatment (ion removal systems) facilities in the world. He proceeded to brew soft water Dortmunders (no treatment of his tap water) from there on with great success. So that is how I proceeded with mine. I just recently bottled that batch and the nose resembled that of the D.A.B. beers I have tried. Hopefully, after conditioning I will be pleased with my results. Next month I will talk about my experiences with an extract Brown Porter, Dubbels, a new design on a wort chiller, and the Energy of Activation in Brewing.

Peace, love, and happy fermenting...till next month. 🙌

## Hudson Valley Homebrewers 9<sup>th</sup> Annual Homebrew Competition

by Darell Whitaker

**I**t just so happens that the information on the Hudson Valley Homebrewers 9<sup>th</sup> Annual Homebrew Competition came in the mail recently. I will bring a few entry sheets to next meeting.


It is on Saturday, March 27th at the Hyde Park Brewing Co., 514 Albany Post Road, Hyde Park, NY. This is about 5 miles North of the Mid-Hudson Bridge on Rt 9.

Ship 2 bottles per entry to Party Creations, RD2 Box 35 Rokeby Road, Red Hook, NY 12571 by March 20th. The cost is \$5/entry for 1-4 entries or \$4/entry for 5 or more.

The competition director is Lyn Howard. You can contact Lyn by calling (914)229-5941 or by emailing [Lyn-hbrew@aol.com](mailto:Lyn-hbrew@aol.com). The judge's contact for the competition is Bill Woodring. You can reach him at (914)896-5476.

The club listed <http://hdb.org.users/hvhb> as a web page for information, however, I got an error message when I tried to go there.

All entries will be judged by the 1998 BJCP Style Guide found at <http://www.bjcp.org>


Regards,  
Darell 

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nine months. Afterward, Stroh will seek buyers for the five breweries. The deals are expected to be completed in early April, and are subject to an-

titrust review by federal regulators.

In the announcement John Stroh III, the company's president and chief executive officer and a fifth-generation member of the Stroh family stated; "My family and I struggled with this decision. Emotionally, it was an extremely difficult one to make, knowing that it would impact our loyal employees, and recognizing that it would mean the end of our family's centuries-old brewing tradition that had become, in essence, an important part of our identity." Stroh continued; "However, in light of this attractive offer, and the long-term competitive outlook of the brewing industry, we concluded that it is the appropriate time to exit the beer business and focus on the family's other ventures." Stroh has real estate interests throughout Detroit and across the country.

Stroh makes beer for several speciality brewers, including Boston Beer Co., owner of the Samuel Adams brand. Stroh handled 50 percent of Boston Beer's production in 1997, produced at their Portland and Allentown facilities. Boston Beer Company announced on February 12th that it has been assured by Pabst Brewing Company that it would assume Boston Beer's brewing contract with the Stroh Brewery. In addition, Miller Brewing has agreed to guarantee Pabst's contract brewing commitment.

"We are aware of the proposed transaction with Stroh, and Pabst has agreed to assume our current contract with Stroh Brewing," said Jim Koch, president and brewer of Boston Beer Company. "We have been extremely pleased with the relationship we have had with Stroh over the past five years. The brewing staff and the brewing facilities are excellent. We have also visited each of the breweries where we could potentially brew Samuel Adams if this acquisition transaction is consummated, and we were happy to learn that these too are classic, high quality brewing facilities that are well suited to brewing Samuel Adams beers," Koch continued. 

## A Few Interesting German Homebrewing

**M**ark Huessy forwarded this to the masher email list. I could only access the last two. I got error messages from the first two.

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### Vermont Homebrew Supply

#### Beer

- ◆ New! Organic New Zealand Hallertau leaf hops
- ◆ Clone Brews: 150 recipes for Belgian, English, German brews you'll recognize (and some you won't)
- ◆ Everything you'll need to beat Rich in the Masher Challenge: Cream Ale: extra- light malts, adjuncts :-o, & more!
- ◆ AHA new style books: Barleywine, Altbier, Kolsch & Brown Ale

#### Wine

- ◆ 6 gallons of fresh Californian & Italian juice: Cabernet, Merlot, Zinfandel, Reisling, Chardonnay, & more!
- ◆ Use a Wyeast wine yeast and toast the "millenium"

*Call before noon & we'll have your recipe ready after work*  
Mon-Fri 10-6 Sat 10-5 Sun 11-5  
655-2070 vtbrew@together.net



## Green Mountain Masher Calendar of Events

Date	Event	Information
2/27/99	Boston Homebrew Competition	Contact Ken Jucks (hm) (781)276-7985 (wk) (617)496-7580 (email) jucks@cfa.harvard.edu
3/1/99	Green Mountain Masher March Meeting (Style of the Month - Stout and Porter)	Contact Jerry Gormley (hm) (802)658-4038 (email) jgormley@xraylitho.com OR Erik Sandblom (hm) (802)434-3493 (email) sandblom@together.net
3/20/99- 3/21/99	Green Mountain Mashers Trub Trek (Utica, Cooperstown, and Troy)	Contact Tom Ayres (hm) (802)434-2939 (email) toma@together.net
3/27/99	Hudson Valley Homebrewers 9 <sup>th</sup> Annual Homebrew Competition	Contact Lyn Howard (ph)(914)229-5941 (email) Lynhbrew@aol.com OR judge contact Bill Woodring (ph)(914)896-5476.
3/29/99	Green Mountain Masher April Meeting "Hoops and Hops" (Style of the Month and Masher Challenge - Cream Ale)	Contact Jerry Gormley (hm) (802)658-4038 (email) jgormley@xraylitho.com OR Tom Ayres (hm) (802)434-2939 (email) toma@together.net
4/3/99*	Northern New England Homebrew Com- petition	Contact Tom O'Connor (hm) (207)236-3527 (wk) (207)596-8900
5/1/99	Green Mountain Homebrew Competition (competition preparation dates are listed on page 4)	Contact Dan Marshall (hm) (802)862-7667 or judge/steward contact John Gallagher (hm) (802)482-2847 (email) john@richfrog.com
5/3/99*	Green Mountain Masher May Meeting (Style of the Month - lagers) (location TBA)	Contact Jerry Gormley (hm) (802)658-4038 (email) jgormley@xraylitho.com
6/7/99	Green Mountain Masher June Meeting (Style of the Month - ales)	Contact Jerry Gormley (hm) (802)658-4038 (email) jgormley@xraylitho.com OR Rich Evans (hm) (802) 899-3006 (email) evansrj@us.ibm.com
12/4/99	New England Fall Regional Homemade Beer Competition	Contact Charlie Olchowski (hm) (413)773-5920 (wk) (413)774-2217

\* Date to be determined/finalized

Please contact Tim Cropley at (802) 658-4038 or by email at [timc@dec.anr.state.vt.us](mailto:timc@dec.anr.state.vt.us) 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.

**JUST A REMINDER**

**I**f you haven't paid your membership dues, they are due. Your membership status is noted at the top right corner of your mailing label. A 1/99 means your membership dues are due and a 1/00 or 1/01 means that you are paid through that month and year. 🖱

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By the way the last site has a good set of links for the Home Pages of a number of breweries and the guy who runs the site appears to be a commercial brewer who intends to install a nice homebrewery in his place. He's looking for some advice from those who have.

<http://www.bier-selbstgebraut.de/>

<http://www.bier.de/hausbrauen/vhd/>

<http://members.eunet.at/beer/>

<http://www.stud.tu-muenchen.de/~florian.kuplent/> 🖱

**Reminder to RSVP  
for the Trub Trek  
and Reserve a  
Room NO LATER**

**T**he phone number to make reservations at the Best Western Inn at the Commons in Cooperstown, NY, for the evening of Saturday, March 20, and the annual Mashers Trub Trek is (607) 547-9439.

To book at the special rates I've negotiated, you are on your own. Simply cite the "Green Mountain Mashers" when you call to make the reservation. **RESERVATIONS MUST BE MADE BY SUNDAY, FEBRUARY 28, TO ASSURE THE SPECIAL RATE. OTHERWISE THE ROOMS WE'VE BLOCKED WILL BE RELEASED FOR THE GENERAL PUBLIC!** The rates cited for the Mashers for that Saturday evening are as follows:

1 Person	\$55 + Tax
Double	\$65 + Tax
Triple	\$70 + Tax
Quadruple	\$75 + Tax

Twenty rooms have been reserved: 14 with 2 queen beds AND 6 with 1 king bed. This means sharing beds in triples and quads, rocket scientists. Let's save the kings for folks who are going with spouses/significant others. **Again, remember that Feb. 28 deadline.** 🖱



**Barleycorn Press  
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Colchester, Vermont 05446  
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