

Home Imbrewment

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The Official Newsletter of the Hampton Roads Brewing and Tasting Society

The President's Box

by Sammy Samoluk



The April meeting at The German Pantry was thoroughly enjoyable. My thanks to Diane for setting it up. It introduced a few dedicated beer lovers, myself included, to a new source of quality beer and accompanying food in Hampton Roads. We welcomed new members Wesley and Joel. There was as much home brew there per capita as I have ever seen at a club meeting, and it was some darned fine stuff! And, through the thoughtfulness of Kevin, Diane, and everyone who signed the banner or contributed money, we brought a little joy and goodwill to Hanni, a lady who has been a friend to HRB&TS. Visit the Discussion Board on our web site for details.

From a leadership perspective, there are two points I wanted to discuss this month. First, membership. Most members I've talked with share my sentiments on membership. I desire a club that is not the biggest, but populated by people who are really dedicated to brewing, enjoying, and learning about beer, and are willing to commit a little of their time and talent to furthering the enjoyment of fine beer. I want to neither limit membership nor embark on a membership drive, but rather make it easier for others who are truly bitten by the homebrew bug to join with other hopeless devotees. When I arrived here in Hampton Roads for the third time in 1996, it took several years before I learned there was a brew club, and when I did, it seemed rather difficult to join it. With a dynamic web site and equally dynamic retailer in Virginia Beach Homebrew Hobbies, this situation has happily been reversed. In fact, I have even been contacted by a future member who is committed to moving here in December and learned about us via the web site. Still, more than one person has commented on the "Catch 22" regarding prospective members. If you want to join the club, you have to come to a meeting. If you want to come to a meeting, you need to be on the mailing list. If you want to be on the mailing list, you have to be a member. Therefore, if you want to join the club, you must already be a member. The proof is left for the student.

One obvious solution is to post the current newsletters and current meeting locations to the web site. We discussed this at the Executive Meeting, and determined that the reason we don't post current newsletters is to protect the privacy of individuals. For example, we would not want a member to offer to host a meeting at his or her home, only to be inundated by members of the local populace seeking free beer. On the other hand, most of our meetings are in public places, where this would not be an issue. To resolve this, Curt, our newsletter editor and webmaster agreed to edit the newsletters so that they would be sanitized for web dissemination. He will continue to mail or e-

mail copies, and the e-mail will contain any information that is appropriate for dissemination to our mailing list, but not desired on the web site. For those meetings and parties to be held at private homes, the newsletter will list point of contact information only. Otherwise, information on meetings at public locations will be available on our web site. If we find it doesn't work, we can go back to our old way of doing business.

The second area in which I have been trying to generate some energy is in home brewing for the club Beer of the Month. I think that this feature of our club more than any other contributes to the refinement of brewing and tasting skills for our members. That, in turn, contributes to the overall enjoyment of the hobby, and that is what the club is about for me. I am therefore sponsoring the HRB&TS Homebrewer of the Year Award for 2001. Here's how the competition will work. Every person who brews a Beer of the Month and enters it into club competition gets one point. If that beer places in our competition, the brewer gets four points for first place, three points for second place, and two points for third place. More than one entry per person per month is admissible, but the beers must be from different batches (i.e. not differentiated merely by splitting a batch and varying dry hops or yeasts). Any beer brewed as a collaborative effort will have its points split by all who are credited with entering the beer. The winner, to be announced at the January 2002 meeting, receives a personalized, engraved mug with the brewer's name and accomplishment on it, as well as press releases written by yours truly for submission to *BYO* and *Zymurgy* (with no guarantees on their publication). You must be 21 years of age and a club member to enter. Void where prohibited by law, yada yada.

Unfortunately, I regret to say that we punted away AHA's Big Brew on Saturday, May 5. Pretty much everyone at the executive meeting had schedule conflicts on that day, so we were not able to commit to coordinating an event. Still, if any club members want to get together and brew on May 5, we can probably still enter our stats to contribute to the overall event, even if we don't brew the proscribed styles. On the brighter side, our Tag-Team brew event should be entering the final planning stages, and Mike Pensinger has posted an invitation on the Discussion Board for another, separate event.

Finally, this month we select an official club logo from entries by four members so far. Anyone who wants to make an entry who has not yet done so can bring a proposal to the general meeting on May 2nd. I recommend a color prototype on an 8 1/2" by 11" sheet, in order to be standardized with the other entries.

I look forward to seeing you at the next meeting where we feature one of my favorite beer styles: porter. Save me a sip of your latest brew.

Competition Connection

by Tom Byrnes



Congratulations to Doug Boyd, you may remember Doug's stout was our entry into the club only contest. While he didn't win, his average score was 28.7, which is respectable. Remember this was an extract beer with dry yeast, so proof positive that you can make a quality product with extract. Good Job Doug!!!

Last month BOTM was extract beer and we sampled some fine brews. Upcoming contests include Porter in May, Wheat Beers in June and mead in July. The next AHA club only is for Wit Beer only; so brew a wit if you want a chance to enter. The winning Wit if any, will go to AHA. Please remember to let me know if your planning to enter a contest and bring your beer to the judging. Contests require advanced preparation to organize and print the guidelines. So let me know at the meeting if your planning to enter and bring your beer later.

While in Washington DC last week I took time out from the rigors of school psychology to visit the Dominion Brewery. I received a brewer's tour complete with sampling and was impressed with their products. I learned that they do a lot of contract brews and make beers for their brewpub that don't get distributed. My favorite was their bourbon stout that is a stout placed in old bourbon oak barrels to get that bourbon flavor in the beer. The result was a wonderful complex flavor. I highly recommend this product for you whiskey lovers. News flash: Dominion brewing is trying to get a 12-pack sampler in Costco. They are already in the Northern Virginia stores. When this happens you will be able to get fresh beer at these locations. The beer in the Crystal City Costco was only 1 week old. Also I sampled their WIT, which is their summer seasonal. It was only 4 days old but good and should be ready for consumption in about 2 weeks. Their brewery tour is quite impressive and highly recommended if you ever get to Ashburn which is off the Dulles Toll road.

This month's beer is Porter. This is a style that all but disappeared some 40 years ago but was brought back by home and microbrewers. Traditionally a Porter is very dark, almost black and very bitter. It should be full-bodied, malty in flavor that comes from a combination of roast and caramel malts. Dextrin should also be added for body. Porter should have a high alcohol content to give warmth and balance (specific gravity should be between 1.052 to 1.060). It should have a slight estery flavor, smooth coffee like roasted malt taste and the flavor of chocolate malt. The hopping rate should be fairly high to balance the sweetness (30 to 50 IBU's).

Here is a basic recipe:

- 6 lbs 2 row malt
- 0.25 lb black malt
- 0.50 lb roasted malt
- 10 oz chocolate malt
- 0.75 lb 40L Carmel Malt
- 0.75 lb dextrin malt
- 1.5 oz Northern Brewer hops for 60 minutes
- 0.5 oz Northern brewer hops at end of boil
- WYEAST 1098 British Ale

Mash for 1 hour at 155 degrees. Sparge with 5 gallons. Boil for 90 minutes Follow hopping schedule above. Cool, pitch yeast, ferment till completion. Bottle or keg as usual.

Extract brewers:

- 6.6lbs of Muttons & Fison light syrup.
- 6 Oz black malt
- 10 oz roasted malt\
- 14 oz chocolate malt
- 16 oz 40L Carmel malt

Steep grains from 150-155 degrees for 30 minutes remove grain bag and add extract and boil for 60 minutes. Follow hopping schedule above. This will make a nice basic Porter.

Since creativity is the benefit of home brewing, lets get cooking:

Want to make a maple porter with a nice maple aroma and flavor? First delete the ending hops. Next add 10 ozs of real maple syrup and end of boil and allow it to sit for 10 minutes before chilling. **USE ONLY** real maple syrup found in health food stores or the gourmet section of grocery stores. **Do Not** use Pancake syrup!!!

Next, Coffee Porter: Use basic recipe. Since coffee will add bitterness reduce the roasted malt to 0.25 lb and increase chocolate malt to 12 ozs. Skip the flavor hop. Add 1 pound of coarsely group coffee in a grain bag at end of boil and steep for 10 minutes. Starbucks espresso roasts work well. I run the whole beans through my roller mill instead of grinding. Some brewers actually brew a pot of coffee and add it.

Chocolate Porter: Reduce roasted malt to 0.25 lb and add 8 ozs of bakers chocolate to boil. Or try to find powder with the lowest oil content. Warning the oil could interfere with fermentation so increase the size of the starter.

Christmas Porter: substitute 3 oz black malt for roasted, increase chocolate to 14 ozs and caramel to 16 ozs. Add 1oz-grated ginger for 60 minutes; 1 oz mint leaves (whole boil 60 minutes, ground 30) and 2 tbls five spice at end of boil.

Other variations include honey added at end of boil, black pepper 2 tbls at end, and hot peppers to taste. Hint: with hot peppers you need to know the degree of heat. Try boiling a few peppers in 2 cups water, cool and taste. This is how it will taste in your beer. Too hot reduce amount of peppers, not enough heat increase.

As you can see 1 recipe with a little creativity can yield a variety of great beers. Hopefully this will give you some serving suggestions. Interested in learning more? Ask the club Libeerian for the book *Porter* by Terry Foster.



The Meeting Place

by Diane Catanzaro

Lockhart's

The Wednesday, May 2 club meeting will be at Lockhart's Seafood Restaurant, at 8440 Tidewater Dr. in Norfolk. 588-0405. This is in the Bayview section, which is between Ocean View and Ward's Corner, and very close to the spot recently identified as the absolute geographic center of Hampton Roads! It is only 5 minutes from the Hampton Roads Bridge Tunnel (great for our members from the Peninsula) but is convenient to both Virginia Beach and Norfolk. This is an old-time landmark restaurant, family run, a real seafood place... the kind of place where they brag that their oysters are "certified Virginia oysters." They specialize in fresh local seafood, including rockfish, oyster, clams, crab, shad, shrimp, flounder, chowder and soups, and so forth. No frozen stuff flown in from the other side of the planet here! They also have some interesting beers, including McKewan's, Whitbread Ale, Newcastle Brown, Bass, and Guinness. The meeting begins at 7:30 PM in the uniquely decorated private banquet room. As usual, feel free to come early to get a head start on dinner and a brew.

Directions:

From Va Beach: Take 264 West to 64 West. Exit at Tidewater Dr. North. Lockhart's is about 2 miles up on the right.

From the Peninsula: Take 64 East. A few miles after you cross the Hampton Roads Bridge Tunnel, take the 4th View St. exit. After exiting, head north (away from Navy Base) toward W. Ocean View Ave. Turn right on W. Ocean View. After a few miles, take a right on Tidewater Dr (Rt. 168). Lockharts is on the left, about a mile after you cross Bayview.

From Norfolk: Take Little Creek to Tidewater Dr. (Rt 168). Head North on Tidewater Dr. -OR- Take Granby St. to Bayview. Turn right on Bayview, then right on Tidewater Dr. Lockharts is on left. -OR- take Ocean View to Tidewater Dr. South.

Important Reminder

Please bring homebrew only to all restaurant meetings. DO NOT bring commercial beers to restaurant meetings so that the club and the restaurant are in compliance with Virginia ABC laws. Commercial beers may be purchased at the restaurant. Commercial beers may be brought to home-based meetings only.



Dollars and Cents

by Mellissa Pensinger

Treasurer's Report for May 2001

Balance forward 3/01	\$258.97
Revenues:	
Dues (no new members)	130.00
Raffles	64.00
Total	194.00
Expenses:	
Grain/Extract	0.00
Raffle Gifts	42.10
Newsletter	15.15
Benchmark beers	411.69
Misc. Club supplies	17.09
Parties (Summer/Oktoberfest)	0.00
Total	116.03
Balance forward 11/99	236.24

BURP Competition

Just a brief plug for the upcoming homebrew contest put on by BURP (Brewers United for Real Potables) in the Washington, DC area. The contest will be held on May 19-20, with entries accepted between 4/27 and 5/12. If you might be interested, please check out our webpage for all the details (<http://www.burp.org/SoFB2001/>). If you have any questions, feel free to contact me. Cheers,

Andy Anderson
SoFB 2001, Contest Organizer

Upcoming Beers of the Month

May: Porter	October: Oktoberfest
June: Mead	November: Mild/ Pale Ale **
July: Wheat Beers *	December: Strange Brew
August: Dead Theme Ale	January: Holiday Ales
September: California Common *	February: Barley Wine

* Winner goes to AHA Club Only Contest

** AHA Contest is for Mild Ale only

About the HRB&TS

The Hampton Roads Brewing and Tasting Society is dedicated to promoting the enjoyment of homebrewing. The annual dues are \$15 per individual and \$20 per family. Members are encouraged to support the responsible enjoyment of beer and observe the beverage laws of the Commonwealth of Virginia. Persons attending HRB&TS meetings and events are solely liable for actions attendant to their participation. HRB&TS Maintains a NO SMOKING policy at all meetings so that members may better enjoy fine beers. Smoking is permitted during restaurant meetings in designated smoking areas.

Visit the HRB&TS on-line at: <http://groups.hamptonroads.com/hrbts>

June Deadline: May 26

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