



May 2002

# Home Imbrewment

The Official Newsletter of the Hampton Roads Brewing and Tasting Society

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Newsletter Editor: Pat Dabbs <mailto:dabbsp@cox.net>

## The President's Corner – *Mike Pensinger*

Well it has been another great month of brewing around the Pensinger household. I have finally solved my HERMS problems and think that the system may actually be where I want it (for now anyway)! I managed to brew my house brown ale this month and am about to go move it into the serving tank. That will make the 5<sup>th</sup> beer that is available to drink at one time. Since I only have 4 taps I guess I will have to address that issue soon too.

Well we had a good meeting at the Bier Garden in Portsmouth despite the rain. The beer was great as usual and we started our first technical presentation with “How to Build and Install a Bulkhead Fitting” as detailed in last month’s newsletter. The plan was to build the false bottom/manifold for what will end up being a mash tun at this general meeting. However due to a work schedule conflict I will be unable to attend the meeting so look forward to that part at June’s meeting.

Upcoming events to watch out for:

May 1<sup>st</sup> General Meeting

May 4<sup>th</sup> is AHA Big Brew Day. We will be gathering at my house on Saturday morning to brew. There are recipes available on the AHA site but you are not limited to brewing those recipes. I am planning to try to pump out two 5-gallon lager recipes so I can ferment and condition them together. Anyone who wants to pre-stage any equipment please give me a call or drop me an email so we can arrange to drop it off. The event will go on rain or shine and there is plenty of room to spread out if the day is nice. I would like to see a good turn-out with a cross section of brewing types.... Just because you are doing extract kits only does not exclude you from participating. Also please let me know as soon as possible if you are going to attend so I can plan lunch.

May 18<sup>th</sup> and 19<sup>th</sup> is the Spirit of Free Beer contest hosted by our brothers and sisters to the north, Brewers United for Real Potables (BURP). The deadline for entries is May 10<sup>th</sup>. I will be sending some entries so we can coordinate a group shipment to offset some cost for each person. Details are on the web at: <http://www.burp.org/events/sofb/2002/faq.htm>

Well that about covers it for the month. Remember to let me know if you are coming to the brew session. You are welcome even if you are not brewing so come and watch at least. Happy brewing and I will see you all on the 4<sup>th</sup>.



## Competition Connection - Tom Byrnes

This month featured our India Pale Ale contest. Nine brewers competed for top honors with scores ranging from 23.0 to 40.1. All were notable.

Remember any member is welcome to come to the judging's. This is a way to learn about the styles and help your brewing. Besides you get to drink good homebrew two days per month. We do, however, ask members to be sure their entries conform to the BCJP guidelines. These can be accessed at [www.beertown.org](http://www.beertown.org). If you would like to hold a judging meeting at your house, please let me know.

We are looking for members to serve on a committee to formulate suggested changes in the BRIESS Cup rules for next year. Any member interested in serving on this please see contact me. This will not be an involved commitment but we need to review the contest rules and suggest changes to the club officers.

We are in need of shipping boxes to ship beers to AHA club competitions. Any member, who gets beer in the mail and would like to donate the box, please let me know or give them to me at a meeting.

## Winners Circle

The winners of the May club competition are.

First Place:



**Victor Perotti**



**Will Walker**



**Dodge Hickman**

The 2002 Briess Cup competition is heating up. As CJ& Diane reclaim the top position we wonder if they will be able to repeat their last year's victory. Other brewers are within striking distance and this contest is shaping up to be close. Want to be the winner of this year's cup just starting entering club contest and accumulating points. It is not too late to be a contender for this cup. We are also looking for members to serve on a committee to formulate suggested changes in the BRIESS Cup rules for next year. Any

member interested in serving on this please see contact me. This will not be an involved commitment but we need to review the contest rules and suggest changes to the club officers.

## BREISS CUP RULES

The cup, sponsored by Briess Malting Company, will run from January through December of a given year. Members will accrue points from entering and winning the contests sponsored by the club. The only criterion is that multiple entries in the same contest must be different recipes. Points are as follows: 4 points for 1<sup>st</sup> place, 3 for 2<sup>nd</sup>, 2 for 3<sup>rd</sup> and 1 point for entry. The entry point is not awarded if the beer places in the contest. It is intended to encourage entries. The club officers may also award Breiss points for members brewing for special events. The Competition Coordinator will keep the points. The club president will be the final arbiter of any disputes.

## BRIESS CUP 2002 STANDINGS

BREWER	CUMULATIVE POINTS
CJ/Diane	17
Tom Byrnes	10
Doug Boyd	10
Victor Perotti	8
Pat Dabbs	5
Will Walker	3
Mike Marshburn	2
Sammy Samoluk	2
Tony Miller	2
Mike Pensinger	2
Dodge Hickman	2
Jennings Lyon	1
Mike Allain	1
Your Name Could Be Here	Start Brewing

**Briess Malting has been kind enough to sponsor this award, so please look for their products at your local homebrew retailer.**

<http://www.briess.com/>



## Blurb from the Brewing Coordinator - C.J. Jones

Well, as your brewing coordinator, I'm supposed to get you folks brewing. Now on the club-wide scene, AHA has "Big Brew" set up for May. HRB&TS will participate in this national brewing event. AHA's "Teach a Friend to Homebrew Day" is scheduled for September, and we plan on participating in that in some fashion also.

Most importantly, we have decided what our September-judged “Club Recipe” contest will be. Since we are a Virginia homebrewing club, we’re going to brew a Virginia beer, a clone of Tupper’s Hop Pocket Ale. “North American Clone Brews” by Scott Russell has an all-grain and an extract recipe that approximate Tupper’s Hop Pocket Ale, one of the hoppiest pale ales that has ever passed by lips. Mmmm, good. More news on this issue in the next issue.

On another note, as Brewing Coordinator, here’s my pitch to get you brewing in four easy steps. This works for Diane and I, so it’ll work for you, I guarantee it. Ready?

**Step 1** - It takes a lot of pot to brew a lot of beer. Not that, dude, I mean a lot of brew pot, a big one, to make a big brew. I use a 32 quart blue enamelware pot, which you can get online for around \$45.00. A large stainless steel pot is very uptown, but mighty expensive. Kegs make good brewing vessels if you are an all-grainer, but if you are an extractor, they don’t sit real well on your stove. Bottom line ... you’ve got to get a big pot.

**Step 2** - Brew ales. Ales are the way to go for rapid, easy homebrewing. No refrigeration needed, no long fermentation time, just boil, wait, bottle, great. At a maximum of four weeks wait from wort-in-glass to beer-in-glass, ales are just too easy to make to not make them.

**Step 3** - Brew outdoors. A “cajun-cooker” is priceless, because you no longer have to worry about boil over. When that rascal boils over, it goes in your grass, not down your stove and onto the floor. Besides, in this region, it is nice outside about 9 days out of 10. You can’t beat listening to the chickadees hit your birdfeeder while you are boiling wort.

**Step 4** - Brew in threes. Three straight weeks of brewing is worth doing. Three successive Saturdays to have at least 15 gallons of beer on the horizon. Pick three similar styles, and take advantage of that whopping amount of yeast that sits with nothing to do on the bottom of your primary when you decanted your first batch to your secondary. Try a pale ale, then an IPA, and follow that up with a porter. If the yeast is starting to get a bit tired by the third round, the flavors in the porter will mask whatever weaknesses the yeast are starting to exhibit.

There you have it, four easy steps to get the most bang for your brewing buck. I’d stay longer, but I’ve got to get outside ....



## BEER OF THE MONTH INDIA PALE ALE

### AHA Style Category 7

**Aroma:** A prominent hop aroma of floral, grassy, or fruity characteristic typical. A caramel-like or toasty malt presence may also be noted, but may be at a low level. Fruitness, either from esters or hops, may also be detected.

**Appearance:** Color ranges from medium gold to deep copper, with English versions often darker than American ones. Should be clear, although some haze at cold temperatures is acceptable.

**Flavor:** Hop flavor is medium to high, with an assertive hop bitterness. Malt flavor should be low to medium, but should be sufficient to support the hop aspect. Despite the substantial hop character typical of these beers, sufficient malt flavor, body and complexity to support the hops will provide the best balance. Very low levels of diacetyl are acceptable, and fruitiness from the fermentation or hops should add to the overall complexity. Some alcohol warming may be sensed in stronger versions.

**Mouthfeel:** Smooth, medium-bodied mouthfeel without astringency, although it has moderate carbonation combine to render an overall dry sensation in the presence of malt sweetness.

**Overall Impression:** A decidedly hoppy, moderately strong pale ale.

**History:** Brewed to survive the voyage from England to India. The temperature extremes and rolling of the seas resulted in a highly attenuated beer upon arrival.

**Comments:** A pale ale that was brewed to an increased gravity and hop rate.

**Ingredients:** Pale ale malt (well-modified and suitable for single- temperature infusion mashing); English hops were used in the original versions, but American hop varieties have found a place in many modern interpretations. Refined sugar may have been used in some versions also. High sulfate and low carbonate water is essential to achieving a pleasant hop bitterness.

<b>Vital Statistics:</b>	OG: 1.050-1.075
IBUs: 40-60+	FG: 1.012- 1.016
SRM: 8-14	ABV: 5-7.8%

**Commercial Examples:** Anchor Liberty Ale, Sierra Nevada Celebration Ale, Brooklyn East India Pale Ale, Tupper's Hop Pocket, Great Lakes Commodore Perry IPA, Samuel Smith's India Ale, Fuller's IPA, Highfalls IPA, Victory Hopdevil, Three Floyds Alpha King.

<p style="text-align: center;"><b>Traditional IPA</b> All-grain recipe</p>	<p style="text-align: center;"><b>Traditional IPA</b> Extract recipe</p>
<p>12 lbs English Two Row Pale Malt .5 lbs Crystal 40</p>	<p>8.5 lbs Extra Light Dry Malt Extract</p>
<p>7 AAUs Pellets or 8.5 AAUs whole Kent Goldings of Fuggles hops. 60 min.</p>	<p>7 AAUs Pellets or 8.5 AAUs whole Kent Goldings of Fuggles hops. 60 min.</p>
<p>3.5 AAUs Pellets or 4.5 AAUs whole Kent Goldings of Fuggles hops. 30 min.</p>	<p>3.5 AAUs Pellets or 4.5 AAUs whole Kent Goldings of Fuggles hops. 30 min.</p>
<p>3 AAUs Pellets or 4 AAUs whole Kent Goldings of Fuggles hops. 10 min.</p>	<p>3 AAUs Pellets or 4 AAUs whole Kent Goldings of Fuggles hops. 10 min.</p>
<p>1 tsp Irish Moss 20 min. 1 Tbsp Gypsum</p>	<p>2 oz Pellets or Whole Hops one minute. 1 tsp Irish Moss 20 min. 1 Tbsp Gypsum</p>
<p>Liquid English yeast starter</p>	<p>Liquid English yeast starter</p>
<p>Heat 18 qts brewing water to 165°F. Mash in crushed grain and hold at 150°F for 60 minutes. Gradually stir in 1 to 2 qts boiling water to reach 168°F. Recirculate gently until runoff appears clear, then sparge with 168°F water to collect 6 gallons of wort. Boil for 90 minutes, adding hops as indicated. Cool and pitch yeast starter. Ferment at 65 to 70°F OG:= 1.068 FG: = 1.012</p>	<p>Heat 5 ¾ gallons brewing water. Stir in malt extract to dissolve and return to heat. Boil for 60 minutes and add hops as indicated. Cool and pitch yeast starter. Ferment at 65 to 70°F OG:= 1.068 FG: = 1.012</p>



Pale Ale 31 May 2000

*India Pale Ale played such a pivotal role in the dramatic changes that fashioned a new brewing industry and new types of beer in the 19th century that it is tragic that so few genuine examples of the style survive today. Several British brewers produce beers they label "IPA" for short but they have little in common with the real thing.*

One of the biggest-selling regional beers is Greene King's IPA but at 3.6 per cent alcohol it is far too modest to be true to style. A burnished copper colour, it is also too dark to be dubbed a pale ale. Like many

other brewers who produce IPAs, Greene King is actually brewing a bitter, coloured with crystal malt, and calling it pale ale, whereas a true IPA should be only a shade darker than the Pilseners it predated and which are still produced, with great pride and righteous pomp, in the Czech Republic.

Pale ale brewing became possible in the late 18th and early 19th centuries when coke replaced wood as the fuel that fired malt oven or kilns. Wood fires made brown malt which in turn produced brown beers. Coke was easier to control, produced a more even heat and allowed maltsters to make a lighter coloured

malt that retained a much higher level of the enzymes that turn starch into fermentable sugar in the brewery.

As the powerhouse of the industrial revolution, Britain led the way in brewing new pale beers. The brewers were also driven by necessity. The great brewing centre of Burton-on-Trent lost its substantial exports of brown beer to the Baltic region during the Napoleonic wars. The Burton brewers needed new overseas markets and when they heard that a small London brewer named Hodgson in Bow had built a successful business by sending a light-coloured "India Ale" from the East India Docks to Calcutta, they rushed to emulate him.

The Burton brewers were supported by the powerful East India Company, which had a monopoly over trade with the sub-continent. Hodgson had annoyed the company by not paying bills and short-changing agents in Bombay and Calcutta. The East India Company encouraged the powerful Burton brewers Allsopp and Bass to use their skills to undermine Hodgson.

When Samuel Allsopp tasted a sample of Hodgson's ale in 1821, he called in his head brewer, Job Goodhead, and asked him whether he could reproduce it. According to Burton folklore, Goodhead mashed a trial brew in a large teapot, using a lightly kilned malt, and Burton was back in business. Within a decade, Allsopp and his rival, Bass, were sending around 6,000 barrels of pale ale a year to India. They eclipsed Hodgson, whose brewery went into decline and eventual closure.

We can never know what Hodgson's India Ale tasted like but it must have been genuinely pale and probably heavily hopped, as the anti-bacterial properties of the hop plant would have helped to keep his beer in good condition during the long, three-month sea journey to India. We know a lot about Burton beers, however, because brewing records still exist and the town is still home to Bass and the substantial regional brewer Marston's.

Burton pale ales are exceptional due to the remarkable properties of the waters that surge to the surface of the Trent Valley through many springs. The waters are rich in salts, gypsum and magnesium in particular, and they play a vital role in brewing true pale ales. According to Paul Bayley, head brewer at Marston's, "calcium sulphate [gypsum] reduces sugar and helps produce more alcohol. It keeps the yeast active, reduces haze, decreases beer colour and improves hop utilization. The result is a more bitter beer. Magnesium acts in a similar fashion and sulphate gives a drier flavour and enhances bitterness."

In the mid-1990s, a genuine IPA was brewed for the White Horse in Parson's Green, South-west London, where manager Mark Dorber has a passion for the style and holds regular pale ale festivals. A retired brewer with Bass, Tom Dawson, used a recipe for a beer called Bass Continental that had been brewed for the Belgian market from the 1950s to the 1970s. It was based on recipes for Bass ales produced in the 1850s and represented an unbroken line with the original IPAs. It was brewed from 90 per cent pale malt and 10 per cent brewing sugar, with a massive addition of East Kent Goldings and Progress hops, using the Bass two-strain house yeast. It reached a mighty 7.2 per cent alcohol and had a stunning 83 units of bitterness, twice the rate of even the bitterest modern Bitter. Enthusing about the beer at the time, I wrote in *Camra's* newspaper *What's Brewing*: "The beer is burnished gold in colour. Placed next to a glass of modern Draught Bass and the classic Pilsner Urquell lager beer, the White Horse IPA was mid-way between the two. The aroma was pungent and resinous. Hops dominated the palate and the long, intense bitter finish. Malt and yeast also had their say in the aroma and palate of the beer. Ripe bananas, pear drop and apple esters began to make themselves felt as the beer warmed up."

What can you drink in Burton today? Marston's Pedigree is not labeled an IPA or even pale ale; it's called Bitter. Yet, brewed from just pale malt and brewing sugar, it's a true Burton pale ale and the only surviving beer to be fermented in the wooden casks known as Burton Unions. At 4.5 per cent alcohol, it's way below strength if you are a stickler for style, but high levels of beer duty and the fact that most modern drinkers are not engaged in eight hours of grueling manual labor have combined to drive down alcohol levels

<http://www.protzonbeer.com/documents/27660-000874.html>

## THE INDIA PALE ALE REVIVAL A VERY SPECIAL BREW

How do contemporary examples compare with the style descriptions? Unfortunately, quite a few breweries serve low-gravity beers under the name India Pale Ale. Other IPAs on the market lack the crisp bitterness characteristic of the style. I have heard brewers rationalize these variations by saying that hops of the last century had lower alpha values than today's varieties and therefore the beer could not have been that bitter. With hopping rates of 5-6 lb/bbl boiled for 90-120 min, however, the beer will be bitter even if the hops were low in alpha acids.

In the United States, IPA turns up at most brewpubs and at quite a few microbreweries. One of the best beers in the United States is Anchor Liberty Ale. It won a silver medal in the India Pale Ale category at the 1993 Great American Beer Festival. No stranger to medals, this IPA from San Francisco consistently delivers an excellent example of the style. Another popular IPA, Grant's IPA (Yakima, Washington) represents a slightly different interpretation. Whereas Liberty Ale offers a broad hop profile (high hop bitterness, flavor, and aroma) and rich malt flavor, Grant's IPA is characterized by intense hop bitterness and hop aroma.

Fortunately for IPA lovers in the United States, small States-side breweries produce IPAs more true to style than do their English counterparts. In part this occurs because brewers in the United States became reacquainted with the style before the English renewed their interest in IPAs. The 20-year-old microbrewery and pub brewery revolution in this country has rapidly increased the number of excellent IPAs available to the consumer.

Initially, IPAs allowed brewers to satisfy the needs of a particular niche: Consumers wanted robust, hoppy ales, and brewers responded with beers like Anchor Liberty Ale (originally released as Our Special Ale in 1975) and Sierra Nevada Celebration Ale (released 1983). Grant's IPA (first brewed in 1981) also addressed this need in the market. With the growth of micros and pubs, more and more of these hoppy beers appeared on the market. Today, dozens of breweries offer India Pale Ales. In addition to satisfying the palate of the consumer, the style may also satisfy a marketing need -- the very name lends an air of tradition to any pub menu.

Over the past several decades, the English market has favored lower alcohol beers. The resulting low-gravity English IPAs tend to lack the strong bitterness and hop nose characteristic of the original IPAs and many of the IPAs brewed in the United States. The difference between American and British efforts will diminish, however, as interest in the style continues to increase in the UK.

Thanks to the efforts of the Campaign for Real Ale (St. Albans, Hertfordshire, UK) and people like Mark Dorber, cellarman for the White Horse on Parsons Green (London), England is in the midst an India Pale Ale revival. In 1990, Dorber organized a seminar on Burton Pale Ales, and from this seminar grew a plan to brew a traditional IPA like those of the mid-19th century. The project proceeded with encouragement and support from Bass. David Moore served as the coordinator for Bass, and Tom Dawson, a retired Bass brewer, consulted.

After reviewing the record books and the historical context, Dawson reformulated a recipe dating back to the 1850s. The brew was to be a piece of living history, ". . . brewed as an essay -- an attempt to recreate the colour, flavour, and high condition of the 19th century Pale Ales that made Burton the preeminent brewing town in Britain and, for a time, the world". The resulting brew, The White Horse India Pale Ale, is pale, sparkling, and intensely bitter. Its original gravity is 1.063 (7% alcohol [v/v]). [Roger Protz](#), noted beer writer and authority on classic English styles, described the beer as having a massive and pungent hop bitterness with a nose like a Kent hop field. The beer has a rich and fruity mouthfeel, with a finish dominated by Kent Goldings. Dorber reported that the ale is holding up well after five months in the cask.

The ale has maintained strong bitterness, and the rich, fruity aromas have enhanced with age . Let us hope that the success of the White Horse IPA will encourage and further nourish the return of India Pale Ale.

## Upcoming Beers of the Month

Month	BOTM	AHA Style Category	Judging Date	AHA Club Only Date	BOTM Brewer
May	India Pale Ale *	7	April 17	May	Victor Perrotti (G) & C.J. (X)
June	Brown Ale		May 22		J.L. Lyon (G)
July	Mead		June 19		Diane Catanzaro
August	American Lager * Wheat Beer **	1	July 24	August	Dodge Hickman (X Belgian Wit)
September	Strong Belgian Ale *	18	August 21	September/October	Tom Byrnes (G)
October	Tuppers Hop Pocket Ale (Club Recipe)		September 25		Pat Dabbs (G)
November	Fruit/Spice Beer *	21/22	October 23	November/December	Mike Pensinger (G)
December	Stout		November 20		Rich Sens (X) (Imperial Stout)
January	Bitter & English Pale Ale *	4	December 18	January/February	

\* Winner goes to AHA Club Only Contest  
(X) Extract Brew (G) All Grain Brew

\*\* Wheat Beer Club only Competition

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<http://www.briss.com/>



## Editor's Notes – Pat Dabbs

Welcome new members

We welcome all news items, original articles, business notices, and letters to the editor. Submittals for publication in the Home Imbrewment must be send to us as an e-mail or an e-mail attachment in any version of MS-Word or WordPerfect. Mail to [dabbsp@cox.net](mailto:dabbsp@cox.net).

**Deadline for June's Newsletter is Monday May 27th**

## *Virginia beer, wine ban unconstitutional*

*A federal judge has ruled that Virginia's ban on purchasing wine and beer from out of state is unconstitutional !!.*

On March 29th, U.S. district Judge Richard L. Williams of the Eastern District of Virginia found that this Virginia law violates the Constitution's commerce clause by discriminating against breweries and wineries in other states that want to sell directly to Virginia residents.

These restrictions make it a misdemeanor to ship beer or wine to the state residents and for the residents to receive the shipment. It has long been part of Virginia's multi tier distribution system. For beer lovers, this has made it difficult to get hard-to-find domestic craft beers as well as imports. If a Virginia based distributor didn't import it, then residents were out of luck.

Across the country, consumers are fighting similar restrictions that prohibit them from purchasing wine on a trip to Napa Valley, Calif., or beer over the Internet and having it shipped to their homes. Maryland lawmakers have given initial approval this session to a measure that lets wine consumers purchase by mail or over the Internet from out-of-state producers.

A couple of consumers and three small out-of-state wineries filed a lawsuit for an injunction to prevent Virginia from enforcing the restriction on mail-order sales. Local Williamsburg attorney Matthew Hale represents the plaintiffs. The Williamsburg lawyer said the decision could also call into question the state's system of restricting liquor sales to ABC stores.

Matthew Hale, the attorney, argued in court that the system of state-run Alcohol Beverage Control stores was unconstitutional because the only wine those shops sell is produced in Virginia. The judge agreed with that argument and struck down the laws governing those stores. If the ruling stands, Virginia's laws governing the sale of liquor will have to be rewritten in their entirety, Hale said. The system pulls in about \$50 million in revenue for the state.

Supporters of the Virginia ban claim that this decision undermines all of the state's alcohol laws, including drinking age limits and tax issues.

While the action was brought by wine consumers and wineries, the judge's ruling will impact beer sales as well. But don't go out and order you rare Belgian ale yet, the order is on hold to give the Virginia legislature a chance to look at the issue and make adjustments.

## **Four New Specialty Malts from Briess**

Briess Malting is introducing four new malts to their line of domestically-produced products: Aromatic, Caramel Vienne 20L, Caramel Munich 60L and Special Briess. Aromatic malt is a high-temperature kilned malt with a color of about 20 degrees Lovibond. Aromatic is slightly darker than a Munich-style malt, so it adds a little more color and flavor, while preserving enough diastatic power to act as part of the base malt grain bill. It can make up anywhere from 2 to 50 percent of the grain bill, and is great for German-style lagers. Caramel Vienne 20L and 60L impart sweet caramel flavors and aromas. The Vienne 20L is slightly biscuity in flavor; the 60L is maltier and breadier. These malts are great for just about any style from pale ales and IPAs to Oktoberfests. Special Briess has been developed with a new process that allows the specialty malt to carry new flavor characteristics different from all Briess' other malts. It has

sweet, raisiny, pruny notes, and is roasted to bring out dry, toasty, woody flavors as well. Its color ranges from 140 to 160L. Special Briess is great in porters, stouts, but will also give a reddish, mahogany hue to brown ales. These and other American malts continue to be a boon to US brewers—with companies like Briess working to diversify the palette of malts available to us, we can in turn continue to diversify our own range of beer styles and flavors. Now don't get me wrong, there are plenty of wonderful, high-quality imported malts available to home and craft brewers—but to brew up a delicious Belgian ale with Golding hops grown in our own Yakima Valley, a true Belgian yeast strain cultured in the US, and now high-quality specialties like Briess Aromatic malt and Special malt grown and malted right here... What a great way for American brewers to brew the diverse styles of beer we've come to love, while showing our patriotism and supporting American suppliers! For more information be sure to visit our Briess Cup sponsor at <http://www.briess.com/Newsletters/janfeb02.htm#new>



## **VIRGINIA BEACH HOMEBREW HOBBIES**

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**Briess Pale Ale Malt is only \$29.00 a 50lb. sack!!!**

**Mid May we will have available United Canadian Malt Extract (LME) Pale, Amber, Dark, and Wheat. This stuff is top quality LME and its only \$ 2.00 lb. if you bring your own container.**

### **VIRGINIA BEACH HOME BREW HOBBIES**

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## **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>