

H state of franklin HOMEBREWERS

fermented minds think alike

The Final Draft

Newsletter of the State of Franklin Homebrewers

Januaely 2006

SoFH next Meeting Monday January 9th at

[Depot Street Brewing](#)

904 Depot Street

Jonesborough, TN 37659 (423) 753-7628



On the Barstool Again

Musings from the Primary Fermenter

Well, for some insane reason you all have chosen me to lead this motley crew again. I will try to live up to your expectations, but will be relying heavily on Joe Fleming (our new Secondary Fermenter) for some assistance. Congrats also to Scott Williams, our new Librarian, and to John Flanagan & Glenda O'Neal, who will continue on as our Editor and Treasurer, respectively.

I will be bringing back the Doctored Beer sessions as we have quite a few newer members who weren't with us the last time we did it. For January we will visit our old friend Diacetyl - see the full article below. And I hope to finally get organized and start the BJCP study classes. These are not necessarily for those who intend to take the BJCP exam and become a registered judge, but will also be good for any who are interested in learning more about beer and styles. This group would meet once a month at a location yet to be determined and will be a serious study session - including doing some actual judging. I still have the list of members who were interested in doing this, but it is now more than a year old, so anyone else who is interested should contact me.

As for the coming year, I'd like to see us get together more often for brew sessions and other brewing activities. The regular parties we have (St Patrick's Day, Campout, Oktoberfest, and Christmas) are great, but I think we should put some more effort into brewing activities as well. We have Big Brew, Mead Day, and Teach a Friend day, and sometimes we have a brew session on New Years day (as Jerry & Patti are doing this year), but how about a few more throughout the year that aren't specifically tied to an AHA event?

I'd also like to see more newsletter articles written by you - the members. For years it has been written by a handful of people, with a few members contributing an article once in a while. Going forward, I'd like to see at least 2 articles by the general membership each month. They can be short and to the point,

such as a review of a new beer you've tried, or a new pub you've visited. They can be about an event you have attended, something beer-related you read about or saw on the internet, experiences traveling, brewery tours - the list goes on and on. Even the fledgling brewers in the club have something positive to contribute - please do so. All you need to do is write it up and send it to our Editor (John Flanagan, flanmail@xtc.net).

Well, enough rambling ... as always, if you have a comment, gripe, suggestion, or just want to talk brewing, contact me at stjones1@chartertn.net or stjones@eastman.com, or (423) 929-7709.

And the Winner is...

By Steve Jones

The final Styles comp of the year was for Big Beers, and we had 6 entries. Greg & Scott ran away with the December title, but no one was able to dislodge John McGill from his roost at the top. Congratulations to **Steven Parfitt** (Open Champ), **John McGill** (Styles champ) and **Jaime Maginnis** (New Brewer champ). Here are the December results:

- ◆ Dennis Corrigan entered Pumpkin Ale that scored 32 pts.
- ◆ Brad Lifford entered Old Ale that scored 30.5 pts.
- ◆ Greg Stallard & Scott Williams entered Imperial Stout that scored 44.5 pts.
- ◆ Steven Parfitt entered English Barleywine that scored 38.5 pts.
- ◆ John McGill entered Christmas Ale that scored 32 pts.
- ◆ Bill Finger entered Belgian Dubbel that scored 28.5 pts.

2005 Final Standings

Open Competition

Name	1	2	3	4	Total
Steven Parfitt	33.3	31	30	27.7	122
John McGill	34.5	30	28.1	28	120.6
Dick Fortney	34.6	29.5	28.3	24.1	116.5
Scott Williams	32.2	28.6			60.8
Jaime Maginnis	30.3	25.9			56.2
John Flanagan	24.2	24			48.2
Steve Bellner	36.3				36.3
Brad Lifford	35.1				35.1
Brad Shupe	30.5				30.5
Bill Finger	30.3				30.3
Dennis Corrigan	30.3				30.3
Dave Westington	29.8				29.8
J. R. Enfield	25				25
Greg Stallard	24				24

Styles Competition

Name	1	2	3	4	Total
John McGill	40	39.5	35.3	35	149.8
Brad Lifford	39.5	34.5	30.5	29.8	134.3
Dennis Corrigan	37.8	32	32	30	131.8
Greg & Scott:	44.5				44.5
Mark Valk	37				37
Allen Clem	33				33
Steve Jones	32.5				32.5
John Flanagan	32				32
Richard Guinn	27.5				27.5

New Brewer

Jaime Maginnis	30.3	25.9			56.2
----------------	------	------	--	--	------

Jaime didn't have any competition this year, as he was the only person entering comps that qualified for the New Brewer award. In order to qualify, you must have entered no more than once in the prior year, and never before that. And we will no longer use just the top x number of entries - we will count all of

them. So in order to contend, you need to enter all 4 comps for that category (open or styles). Since the schedule is published now, you have enough time to plan your brewing so that you'll have an entry for each comp (Open, Styles, or both). Let's make it a good year for competition entries.

Competition Schedule for 2006 (also at <http://hbd.org/franklin/compinfo/styles2006.html> , along with the styles guidelines):

- ◆ **February:** Open comp
- ◆ **March:** Styles comp - **Stout** - BJCP Category 13, subcategories A thru E.
- ◆ **May:** Open comp
- ◆ **June:** Styles comp - **Light Lagers & Pilsners** - BJCP Category 1 subcategories D & E, and Category 2:
- ◆ **August:** Open Comp
- ◆ **September:** Styles comp - **IPA** -BJCP Category 14.
- ◆ **November:** Open Comp
- ◆ **December:** Styles comp - **Strong Ale** - BJCP Category 19.

The competition steward schedule for the 2006 is:

Month	Primary	Backup
Feb	Dennis Corrigan	Brad Lifford
Mar	Brad Lifford	Steven Parfitt
May	Steven Parfitt	Greg Stallard
Jun	Greg Stallard	Dennis Corrigan
Aug	Dennis Corrigan	Brad Lifford
Sep	Brad Lifford	Steven Parfitt
Nov	Steven Parfitt	Greg Stallard
Dec	Greg Stallard	Dennis Corrigan

Note to the competition stewards **IF YOU WON'T BE AT A MEETING BE SURE TO INFORM YOUR BACKUP!** And if you do miss one of your 3 turns per year, try offering to take a turn for whoever covered for you.

And while we are on the subject of competitions, a few folks have tossed around the idea of holding a local area competition open to all members of the public, and to be judged by a committee of our members. This judging would be an open style judging, where we judge the beer based on how it would do as a commercial beer. The reason for this is that the grand prize would be that the winner would get to brew his beer at Depot Street, and Michael would market it as a specialty beer. We need to get a committee formed on this ASAP so we can work out the details. If you would like to work on this committee, or if you have any ideas on how to organize & promote this Competition to the general public, please don't hesitate to do so. We need lots of good ideas - competition name, how to promote, rules, judging guidelines, etc.

Member Survey Results

By Steve Jones

And now for the results of the survey... if there were any. I had 5 people respond, which is less than 10% of membership. Either I can hound you till you respond, or I can just figure that the other 60 members have no interest in the club or improving it. Which shall it be? The survey form is appended to this newsletter, so you can either print the last page and mail it to me, or bring it to the meeting, or save it as a separate document, fill it out, and email it to me. I expect to get responses from at least half the

membership, but if I don't then I'll just assume that you all are consumed with apathy and will drop any idea of improving the club.

Flavor / Aroma of the Month

By Steve Jones

The flavor/aroma of the month returns! Each month for the next year or so we will experience various beer flavor/aroma compounds for the purpose of educating our palates - learn to put a name to that 'thing' we're tasting (or smelling). The compounds we will be experiencing are (in no particular order):

- ◆ Sour/Acidic (Acetic)
- ◆ Sour/Acidic (Lactic)
- ◆ Bitterness
- ◆ Sweetness
- ◆ Astringency
- ◆ Phenolic
- ◆ Sulfury
- ◆ DMS
- ◆ Alcoholic
- ◆ Nutty
- ◆ Oxidized
- ◆ Diacetyl
- ◆ Estery
- ◆ Fruity
- ◆ Skunky
- ◆ Gypsum

These compounds (and others) are listed on the web site, along with a lot of information on how these compounds are produced and how to reduce or eliminate them from your beer. Check it out at <http://hbd.org/franklin/brewinfo/flavorguide.html>

For January we will visit the compound Diacetyl. Here is some information on Diacetyl:

DIACETYL

CHARACTERISTICS: A butterscotch aroma and flavor, often a slickness on the palate. Not desired in excessive quantities, especially in lagers.

CAUSES: A by-product of yeast during fermentation, it is normally re-absorbed during the secondary fermentation. Mutation of yeast can produce respiratory deficient cells that have lost their ability to reduce the diacetyl to more innocuous compounds. Another cause is the gram-positive bacterium, *Pediococcus Damnosus* and other lactic acid bacteria in cooled beer, young beer, and aging beer. Note that the aroma/taste produced by all of these causes is indistinguishable.

CHEMISTRY: One of a family of vicinal diketones. Presence recognized down to 0.05 ppm, but identified at 0.15 ppm. Some tasters are unable to perceive diacetyl even in large concentrations.

HIGH RATES FROM PROCESS: Underpitching of yeast; long periods of wort cooling (overnight); contamination from equipment; poor yeast strain; too-soon removal (fining) of yeast (before it can reabsorb the diacetyl); high adjunct ratio in wort; low fermentation temperature; premature lagering; any process that stimulates yeast then immediately removes it from suspension; use of contaminated sediment for re-pitching (bacteria often coexist with yeast in the sediment).

REDUCTION: Sanitation, quick wort chilling combined with adequate yeast starter amount (8 ounces of slurry per 5 gallons), adequate time for primary ferment before lagering or fining/filtering, all-malt recipe, higher temperature primary fermentation, pure yeast culture, washing yeast sediment prior to repitching.

THE NEW YEAR -- A TIME TO RIGHT OLD WRONGS by Brad Lifford

With 2005 in the rear-view mirror, I've decided it's time to send out a couple of apologies, to an old adversary and an old American patriot. Sorry, ye olde bottle capper. Sorry, Samuel Adams.

Apology No. 1: Longtime club members may remember my old bottle capper, a knuckle-cracking bastard that I inherited from my father-in-law. I can't remember the manufacturer and I don't have it in front of me. When it came into my possession back in '95 I was so anxious and green that I didn't notice the bloodstains along the handles.

I used to do a lot of bottling, and it almost cost me my knuckles. You'd center this antique, cranky capper atop the bottle, bring those levers down and CRACK! You'd have a capped bottle, but somehow -- and I can't remember exactly how -- it caused you to strafe your knuckles. It didn't take me long to sour on it, and it wouldn't cap the short boy Anchor bottles which I had a preference for at the time, so I blasted it in a Final Draft article then consigned it to the Final Draft classifieds.

First, I asked a mere 2 bucks. No takers. I offered it up for free. That didn't do it. So I tossed it on a shelf, unable to throw it away just like that 2-foot piece of vinyl tubing that lay on the floor for a year, and forgot it. I went out and bought one of the popular wing cappers with the red handles, and baby, it was like divorcing Roseanne Barr and marrying Angelina Jolie. Or like divorcing Roseanne Barr and dreaming you've married Angelina Jolie.

Red Handles was a good capper for a long time. Then, a couple of months back, I went to cap a few bottles and pulled down the handles. CRACK! Knuckles fine, bottle neck broken. I tried again. Another broken bottle. I chalked it up to a bad karma day, and got out my old adversary. I took care to watch my knuckles, and it capped a few bottles -- perfectly. It was only a couple of weeks later that the same scenario played out: Broken bottle, broken bottle, "Bitch!", goodbye, hello, perfect bottle, perfect bottle.

I don't know what happened to my new-and-improved capper, but it's gone rogue on me. My old adversary is now my new friend, however, and a little caution has left my knuckles unscathed. Moral of the Story: Angelina Jolie isn't always the better alternative to Roseanne Barr.

Apology No. 2: I've spent several years trashing Samuel Adams' Cranberry Lambic any chance I get. It's been so long since I first tried it that I can't remember how it didn't meet my expectations. But I'm convinced that I was a bigger beer snob then than I am now. That said, whenever I buy a 12-pack of Natural Light for my brother and dad, I do everything to hide it short of putting it under my shirt and walking past the register with a smile, "Animal House" style ("Nothing for me today, thanks!"). I really live in mortal fear that someone I know is going to see me carrying it through the store -- and that's no joke.

I bought the Sammy Adams holiday sampler this year because it's got their Old Fezziwig -- a favorite of my wife's -- and it also had two beers I hadn't tried, a schwarzbier (good and malty) and a holiday

porter (a robust porter that is fantastic). Then it got to the end of the box, and there were two Cranberry Lambics.

Feeling adventurous, I popped one open and gave it a pour. It wasn't as hazy as most lambics, but it had a gorgeous rosy color, and a little haze. And the nose was a little pleasantly sour, something I didn't remember at all. Ten minutes and one empty glass later, I'd completely reshaped my opinion. It was spritzzy and had a combination of sweetness and tartness from some maple syrup and the cranberries. Still probably too sweet -- Becky tried it and grimaced, and she loves fruit lambics -- but could it be any sweeter than Lindeman's Framboise?

So if you're an admirer of lambics like I am, and see the Sammy Adams version out on shelves, you could do worse than giving it a try. It's a decent beer, and the brewery deserves some credit for sticking with something that has no chance of wide commercial appeal. Moral of the story: I had too many Cranberry Lambics when I typed the moral of the story to my first apology.

Anybody want to buy a red-handled capper for \$2?

Franken Brewing by John Flanagan

2006 ushered in a beautiful 60+ sunny day. We were sorry to have missed the New Years Brew Day but were determined to celebrate in a like fashion; except, alas, no chili. Linda and I had commitments but started brewing at 9am so we could match the cosmic karma wafting from Jonesborough. After a couple of years talking to the more experienced brewers in the club I had developed some ideas of my own. Being anal-retentive, I know but someone has to, I searched my publications and the web for verification and data supporting my ideas. Some information could be found but not a whole lot. I resorted to my basic texts of "Brew Ha-Ha" (all pun intended), "The New Complete Joy of Homebrewing," and "The Brewmaster's Bible." These are fantastic texts folks. If you haven't put the eyeball on them, they are in the club library. Give them a peruse. Never the less, I found the information I was looking for, and then some validation and reasoning for what our more tenured brewers had told me already. Beer, it's water, yeast, and malt. What you do with them is what determines the styles. Our water is from a well, it does well on the qualitative testing and shows a higher iron concentration than normal. Ok, how can I change the water chemistry without going into lab mode and trying to remember classes I took 20 years ago? Open the kitchen cabinet. There are all sorts of neat things in there. I chose baking soda, bicarbonate of soda, NaHCO_3 , I think. Sodium contributes body, bicarbonate is an important component of brewing liquor (water hardness). So, how much to use. According to "The Bible", 10 - 70mg/liter for sodium. 25 - 300mg/liter, depending on style, for the bicarbonate. A 5-gal. batch is a bit shy of 19 liters. Hey, I can hit that somewhere in between. Sooo... I used a tablespoon. Thrill seeker aren't I? Since I'd changed the water, I felt that I may as well change the steeping time on my specialty grains. I went to 60 minutes at 153°F. To the tea I added my DME, a pound of copper wire and brought it up to boiling. I did a full boil and proceeded to do the "boil over dance". Lift up, set down, stir the flot sam down a bit. Sort of rhymes doesn't it? After that was under control, I added my homegrown,...hey now, hops. If you haven't tried it yet, hops aren't so hard to grow. I boiled for an hour bringing the wort down to 5.25 gal. added some flavor hops at 20 minutes, some molasses, and some corn syrup. I ran out of honey which I would have normally used. The bears visited 3 times this year. The O.G. was 1.078 at 70°F. Scary huh?

MEMBERSHIP REPORT by Glenda O'Neal

We picked up four new members as a result of our recent homebrewing class. Welcome to the club Karen Killebrew, Mike Morgan, Mark Kettner and Kevin McGlone. Mark, Mike and Kevin are from Kingsport. Karen is from Surgoinsville. We hope to see these new members at club meetings and events in the future. A few of you have already gotten your 2006 membership dues to me. THANKS. I will be available to collect dues at the next meeting. Look me up.

Saint Pat's at Glenda's House

The Saint Patrick's Day party for 2005 will be held at Glenda's house on Saturday March 18th. I guess we can begin festivities around 6:30. Kegs are welcome. As usual, bring a dish to share. Bring a friend. Wear green. See you there. Is this year number five for the Saint Pat's party?

Upcoming Events

March 18	St. Patrick's Day Party	Kingsport, TN	Glenda O'Neal
April 8	4 th Annual Hickory Hops	Hickory, NC	http://www.hickoryhops.com/

Other events can be found at: http://hbd.org/clubs/franklin/public_html/events.html

Depot Street Brewing - Jonesborough, TN Support Local Crafted Ales and Lagers



Bristol (2)	Ireson's Pub, State Line Bar and Grille
Greeneville (1)	Fatz Cafe
Johnson City (7)	Acoustic Coffeeshouse, Bucks Pizza, Cahootenany's, Down Home, Galloways, Picasso's Pizza (formerly the Otter), Poor Richards on Campus
Jonesborough (1)	Main Street Cafe
Kingsport (1)	Pacific Grille
Knoxville (5)	Barley's Taproom, Macleod's, Mellow Mushroom, Preservation Pub, Union Jack's

Classifieds

- Depot Street Brewing T-Shirts for Sale, check them out at <http://www.depotstreetbrewing.com/stuff.html>
- Several 1-gallon glass jugs that I will part with. See Steve Jones if you want some.

Newsletter submissions need to be presented by midnight Feb. 5 to be included in the Feb. issue.

State of Franklin Homebrewers Officers

Primary Fermenter
Steve Jones
(423) 929-7709
stjones1@chartertn.net

Secondary Fermenter
Joe Fleming
(423) 247-2305
flashman@mounet.com

Treasurer
Glenda O'Neal
(423) 246-1882
gkoneal_mrshc@yahoo.com

Librarian
Scott Williams
smwill423@aol.com

Editor
John Flanagan
<mailto:flanmail@xtn.net>

State of Franklin Homebrewers Member Survey

What would you like to get out of your membership in The State of Franklin Homebrewers? By completing the following survey, you can let us know your feelings and contribute to the overall improvement of the club.

Name _____
Address _____
City _____ St _____ Zip _____
Email Address _____
Phone: (H) _____ (W) _____

Newsletter delivery method: email snail-mail

Are you currently brewing? Yes No if so, how many years: _____

If you have never brewed beer, would you like some help getting started? Yes No

Check all the types of brewing that you do:

Extract Extract w Specialty Grains Partial Mash
 All Grain Mead Cider Wine

How much do you brew per year? _____ Times _____ Gallons _____ Batch Size

Where do you normally purchase your supplies? _____

Are you willing to help other members with questions about brewing, Help getting started, or help to learn more advanced brewing methods? Yes No

If so, please list the hours you would generally be available (be sure to enter your phone numbers above).

Hours: (H) _____ (W) _____

Do you have any interest in learning to judge beer? Yes No

Do you enter any homebrew competitions? Yes No

Are you interested in becoming a club officer? Yes No

Are you a member of the AHA, or are you interested in joining? Yes No

Which of the following ideas would you like to see the club do?

- Club brew sessions (other than Big Brew & Mead Day)
- Teach homebrewing classes (other than on Teach a Friend day)
- Organize & execute various projects (brewing experiments, yeast bank, bulk ingredients purchases, etc.)
- Participation in the Mid-South Homebrew Club of the Year participation (currently 5 clubs in Asheville, Atlanta, Memphis, Nashville and Knoxville participate in this). This would involve sponsoring a homebrew competition.
- Participation in the AHA Club Only competitions.
- Other _____
- Other _____
- Other _____

Would you be willing to help organize the above ideas? Yes No

What would you like to see done at the club meetings?

- Demonstrations of various methods and practices used in brewing (cp bottling, making starters, etc.).
- Doctored Beer sessions (to learn to recognize flaws and their causes in beer.)
- Commercial Beer Challenge (blind serving of several commercial examples of a style, vote on favorite)
- Presentations by outside speakers.
- Presentations of club experiments (for ex., serve the same beer fermented by several different yeasts).
- Other _____
- Other _____
- Other _____

Would you be willing to help organize the above ideas? Yes No

Thanks for taking the time to help to improve your homebrew club.