



# The Final Draft

## Newsletter of the State of Franklin Homebrewers

November 2006

SoFH next Meeting Monday November 9<sup>th</sup> at

[Depot Street Brewing](#)

904 Depot Street

Jonesborough, TN 37659 (423) 753-7628

### On the Barstool

Musings from the Primary Fermenter

October was a good brewing month for me. I managed to finish up the Maple Pecan Porter, brew 10 gallons of IPA, and throw together my Apple Butter Cyser. It's too bad that the bulk purchase of fresh juice fell through, but that is OK. It would only have saved about \$10 on a \$100 batch. I feel another batch of Hunters' Moon Old Ale coming on, and will need to brew something to build up a good store of Irish Ale yeast for it, so maybe a Red Ale is in the works. My annual batch of Winter Wonder is going on tap in the next few weeks.



Teach a Friend day went quite well, as did the joint meeting between our club and the Asheville club. If you didn't attend, you missed meeting a great bunch of homebrewers, not to mention a great time. The Asheville crew headed home around 5:30 or 6, and Michael finally had to kick out the rest of us about 6:30 so he could get home to dinner.

As always, if you have a comment, gripe, suggestion, or just want to talk brewing, contact me at [stjones1@chartertn.net](mailto:stjones1@chartertn.net) or [stjones@eastman.com](mailto:stjones@eastman.com), or (423) 929-7709.

### Election Day is Approaching ...

Come to this meeting prepared to nominate someone, or toss your own name into the hat. The positions are: President, Vice-President, Librarian, Editor, and Treasurer/Membership Director. If you think you have something to offer then nominate yourself! Or if you think someone in particular might do a good job in any of the positions, talk to them about nominating them. We always need new ideas infused into the club. In December we will do the voting. Even if you've only been with us a fairly short time, if you are passionate about homebrewing and have some ideas for the club, then jump into the fray.

# Teach a Friend to Homebrew Day

By Steve Jones

This last Saturday was Teach a Friend to Homebrew Day, and as we have for 6 years now, we taught a homebrewing class at Countryside Vineyards. We ended up with 12 students, including a few with some homebrewing experience. We brewed 2 batches: I brewed an American Pale Ale from BYO's Beginners Guide (but since it was named 'Red', I added an ounce of roast barley to get a red color) and Joe Fleming brewed his famed Green Zinger. It was a beautiful day, though a bit chilly, and we all had a great time. Thanks to Brad Lifford, Dave Westington, David Jones, and Greg Love for helping out. Also making a brief appearance were Leigh Kassam, Karen Killebrew, Glenda O'Neal, and Ken Anderson. We will meet again on November 18<sup>th</sup> for bottling and more discussion of brewing ingredients and processes.

## And the Winner is...

By Steve Jones

There was no competition last month. November is an Open month and is your last chance to try to overtake Scott, although that will be a daunting task since he leads by almost 14 points.

For 2007 these styles categories were chosen:

- March: [Porter - Category 12](#)
- June: [Scottish & Irish Ale - Category 9](#)
- September: [Light Hybrid Beer - Category 6](#)
- December: [Belgian Strong Ale - Category 18](#)

This is your last chance to comment on the choices. If you think we should change some of them, let me know ASAP. Whatever gets published in the December newsletter in another month will be final, so give me your feedback now.

**Styles Stewards:** Please bring a bottle of a prime commercial example of the style for the month as a 'calibration' beer. The judges should judge that beer (blind if possible) prior to the judging session as a warm-up. Any wide discrepancies in the scoring of the calibration beer should be discussed amongst the judges to bring them more in line with each other. You can request reimbursement from Glenda (or whoever the treasurer is).

### Open Competition

Name	Feb	May	Aug	Nov	Total
Scott Williams	37.3	32.8	40.3		110.4
Steven Parfitt	35.7	32.3	28.7		96.7
Mike/Tina Dexter	34.2	31.7	23		88.9
Bill Finger	34	34.7			68.7
Brad Lifford	31.3	28.3			59.6
John Flanagan		28.5	29		57.5
Jay Davis	28	28			56
Mark/Kevin			37.6		37.6
Dave Westington		34.3			34.3
David Jones			32.3		32.3
Jerry English			30.7		30.7
Ken Anderson		30			30

### Styles Competition

Name	Mar	Jun	Sep	Dec	Total
John McGill	38	42.5	38		118.5
Brad Lifford	41.5	41.5	23.5		106.5
Scott Williams	36	29.5	38		103.5
John Flanagan	18.5	31.5	27.5		77.5
Bill Finger	36.5	23.5			60
Jaime Maginnis		41.5			41.5
David Jones			32.7		32.7
Linda Flanagan			32.5		32.5
George Brown			23		23

### New Brewer

Name	Feb	May	Aug	Nov	Total
Mike/Tina Dexter	31.7	34.2	23		88.9

John McGill		29.2		29.2
Jaime Maginnis	27.3			27.3
Kevin Evans	26			26
George Brown			24.3	24.3

Mark/Kevin			37.6	37.6
David Jones			32.3	32.3
Jerry English			30.7	30.7
Ken Anderson		30		30
Kevin Evans	26			26
George Brown			24.3	24.3

To qualify as a New Brewer contestant, you must have entered no more than once during the previous year and never before that. The Competition and Steward schedule for the next 3 months (See the complete schedule on the website at <http://www.franklinbrew.org/compinfo/styles2006.html>):

Month	Competition	Steward	Backup
<b>Nov</b>	Open	Steven Parfitt	Greg Stallard
<b>Dec</b>	19. Strong Ales	Greg Stallard	Marion Watts
<b>Jan 07</b>	No Competition		

Stewards: IF YOU WON'T BE AT A MEETING BE SURE TO INFORM YOUR BACKUP! And if you do miss one of your 2 turns per year, try offering to take a turn for whoever covered for you.

## December is a Styles Month.

### December: Category 19: Strong Ale

#### 19A. Old Ale

**Vital Statistics:**                    **OG:** 1.060 - 1.090+  
**IBUs:** 30 - 60+                        **FG:** 1.015 - 1.022+  
**SRM:** 10 - 22+                        **ABV:** 6 - 9+% (occasionally lower, particularly for UK winter warmers)

#### 19B. English Barleywine

**Vital Statistics:**                    **OG:** 1.080 - 1.120+  
**IBUs:** 35 - 70                         **FG:** 1.018 - 1.030+  
**SRM:** 8 - 22                         **ABV:** 8 - 12%+

#### 19C. American Barleywine

**Vital Statistics:**                    **OG:** 1.080 - 1.120+  
**IBUs:** 50 - 120+                    **FG:** 1.016 - 1.030+  
**SRM:** 10 - 19                        **ABV:** 8 - 12%+

## Special Club Meeting

*By Steve Jones*

And right after the class we all zoomed down to Jonesborough to meet some great homebrewers from over the mountain. About 15 members of the Mountain Ale & Lager Tasters in Asheville drove over the gap to join us for a get acquainted gathering. We had as many of our own members in attendance, and one of the hb class students (Gerhardt) came along as well. A great time was had, and many great beers were shared. I understand that the Bocce was rather competitive as well. Most of the crew from the HB class came on down (Joe Fleming, Leigh Kassam, Brad Lifford, Greg Love, and Dave Westington) and we were joined by Greg & Shelley Crowe, Dick Fortney, and Jerry & Patti Mehaffey (and of course Michael

was there). Sometime in late winter or early spring we will be arranging another of these, but this time it will be on their turf. We should also consider trying to do something like this with the Knoxville club sometime.

**October meeting:** 21 members + one guest = 22.

Primary Fermenter, Steve Jones brought the meeting to order and mentioned the annual selection of officers is in December. Nominations will be in November. It is important you consider whom you wish to nominate so the election can take place in December.

## Membership and Treasurer Report by Glenda O'Neal

Hey guys, just a note to update you on the Membership and Treasury status of the State of Franklin Homebrewers. At the end of the third quarter of 2006, we have a bank balance of \$1006.36. Our membership stands at 21 family and 39 individual memberships. We currently have a combined 60 individual and family memberships on the roster. I estimate an 88% return membership for 2007. So far, we have had 14 new memberships over the course of 2006. I think we could expect close to the same for 2007.

In case I have not yet published this information, our latest members include Leigh Kassem, Dane and Ann Marie Mosher, and John Dew. Welcome to the State of Franklin Homebrewers.

## An Extra State of Franklin Homebrewers Event! by Glenda O'Neal

Some of you may remember Laura Epperly (now Tate) who was a member of the SoFH two or three years ago. Laura was my partner in crime in the brewing of the AA IPA. Well, Laura, and Bret, will be in the area for Thanksgiving. They will be at my house on Saturday, November 25th, the Saturday after Thanksgiving. We will have a Brews and Food event on the evening of the 25th. So, put away the turkey sandwiches and head on out to Glenda's house. Bring a beer if you have it and a snack to share. Hopefully the weather will cooperate and we can hang out on the deck as well as inside. RSVP to me at [gkoneal\\_mrshc@yahoo.com](mailto:gkoneal_mrshc@yahoo.com) if you plan to come, or think you might. Even if you don't know Laura, come and hang out anyway. You can meet a former member and have an excuse to drink some beer.

## World Beer Enjoyment

Original article from [National Geographic](#), Nov. 2006, p24 entitled "Beer Country" by Cris Carroll

### **BIGGEST BEER DRINKERS** Liters per capita, 2005

1. Czech Republic	160.5	6. United Kingdom	95.7	11. United States	82.8
2. Ireland	127.4	7. Denmark	92.5	12. Spain	82.1
3. Germany	109.9	8. Slovakia	92.4	13. Finland	81.7
4. Austria	105.8	9. Australia	87.8	14. Hungary	80.1

5. Belgium	98.6	10. Venezuela	83.3	15. New Zealand	77.3
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Beer is close to Europe's Heart. Or, one might say, beer dominates the geographic heart of Europe. An imaginary line drawn northwest from central Europe bisects the great beer brewing and quaffing countries, the "beer belt" of the Czech Republic, Germany, Belgium, the United Kingdom, and Ireland. Austrians still have an imperial thirst, but their beer culture is much diminished since the days of the empire.

Historically, what people drank generally depended on what they grew, says beer expert Michael Jackson. "If your climate is temperate but warm, you grow fruits and make wine. If it's temperate but colder, you grow grain and make beer. If the weather is colder still, you grow grain but tend to make distilled spirits." The beer belt is expanding. Beer sales in vodka-loving eastern Europe and former Soviet republics have been growing steadily.

## Upcoming Events

Nov. 25      Glenda's Brew and Food      [Kingsport, TN](#)  
 Dec. 16      Williams' Christmas Party      [Kingsport, TN](#)  
 Other events can be found at:      <http://www.franklinbrew.org/events.html>

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



Bristol (3)	Ireson's Pub, State Line Bar and Grille, Fatz Café
Gray (1)	Runabout Café at Sonny's Marina
Greeneville (1)	Fatz Cafe
Johnson City (9)	Acoustic Coffeehouse, Bucks Pizza, Cahootenany's, Down Home, Picasso's Pizza (formerly the Otter), Gourmet and Company, The Office, Fanatics, Café One 11
Jonesborough (1)	Main Street Cafe
Kingsport (3)	Pacific Grille, Madagascar Café, Cootie Browns
Knoxville (2)	Barley's Taproom, Preservation Pub

## Classifieds

### Depot Street Brewing T-Shirts for Sale, check them out at

<http://www.depotstreetbrewing.com/stuff.html>

- Copper counterflow wort chiller for sale, \$30. John McGill 652-7532.
- Bottle Tree, \$12. It's the big red one, plastic with a bunch of pegs, it holds 90 bottles. Send me an e-mail or give me a buzz if you want it, I'll bring it to the next meeting. Brad, 578-8237.

**Newsletter submissions need to be sent in by midnight Dec. 5 to be included in the Dec. issue.**

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