

# THE STRANGE BREW REVIEW



Green Bay Rackers, Green Bay, Wisconsin  
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## Letter from the Editor

By Ryan Look

Surprise, Surprise!! We are back with another edition of The Strange Brew Review. Chuck and I have heard a lot of good feed back from many of you. Keep it coming because the more we here from you on how this is coming along, the better this newsletter should be.

Since our last issue, there has been a lot going on and even more things that will soon to be happening with the club.

The club has gathered at the House of Homebrew (go there and spend some money) for January's: As The Club Brews. February was our normal business meeting where Trevor LaRene told us about the horrible tragedy that has happened to

## Something Just Doesn't Smell Right

By Trevor LaRene "The Keeper of the Cask, and Master of the Barrel"

"So everyone cross their fingers and hope for the best." That is how Ryan completed that article on the Barrel of Porter story in the previous newsletter. More prophetic (pathetic) words were never set to paper. In early November, 55 gallons of Baltic Porters were added to a freshly emptied whiskey barrel. The warmly alcoholic fumes from the barrel filled the basement of House of Homebrew with the bright promise of a future full of deliciously aged Bourbon Barrel Porter. A month or so later, President Bob took the opportunity to sample the creation, and decreed that it was "really good", but that further aging was needed. And so it sat. Waiting for the magic of time to turn our humble beers into a drink that

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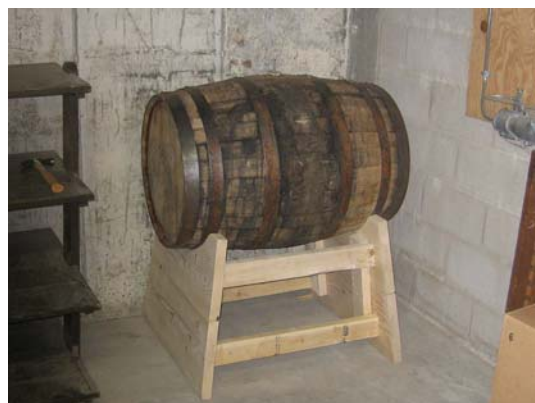
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the club's porter barrel. The big thing that has been developing is the 12<sup>th</sup> Annual Titletown Open. More volunteers are needed, so sign up as soon as possible.

As you can see, the club doesn't stand still. Chuck and I will do our best to inform and entertain you, the reader. So without further ado, read on and enjoy!

is fit for a king...or at least, for the members of the Rackers.

And so, on February 2, Bob racked off 5 gallons into a corny keg, for carbonation, and the premiere



Please see "Something Smells?" on page 4



## January's: As the Club Brews

By Ryan Look

Wow! After Trevor's novel November's Club Brew, January's seemed to be a bit of let down (Please take no offense Bob). With Bob Franklin at the controls at the House of Homebrew, things went very smooth. I was quite disappointed with the lack of drama and mishaps. Brewing beer is not expected to be this easy; well at least it isn't when I'm brewing.

Bob brewed us a nice batch of English Pale Ale with his scaled down brewing equipment, using what us normal people use. If you would like to partake in his creation, it is provided at the House of Homebrew from faucet #2 for a small fee of no dollars and zero cents. And then while you are there, actually reach

## Brewer's Corner

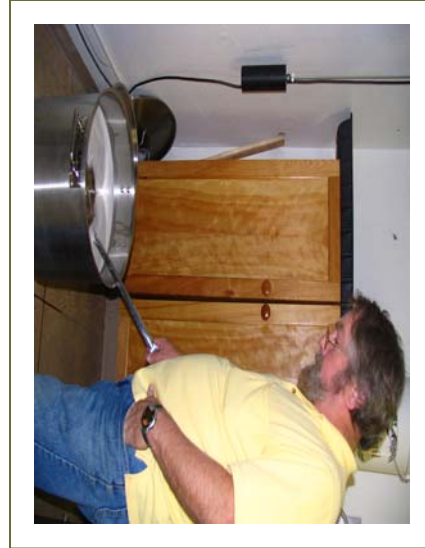
By Trevor LaRene

I came across the idea while watching Michael Jackson's "Beer Hunter" series. The idea fermented in my head for a couple years, and finally I decided to give it a shot for a club brew. The idea is to superheat rocks and use them to boil the wort, to enhance the caramelizing of the wort by having the heat source in direct contact with it.

Process: Make the wort as usual (mash, partial mash, or extract). To boil it, you will need superheated rocks. Granite works and is the



*Mashing out. Getting ready to add stones.*



*Our fearful...I mean...fearless leader Bob Franklin.*

into your pocket, pull out some money, and buy something. I know that it would make Bob and Bill very happy.

*"The idea is to superheat rocks and use them to boil the wort, to enhance the caramelizing of the wort by having the heat source in direct contact with it."*

easiest to find around here. I used 6 large pieces of rock...some were granite, other were unknown forms of rock. I started my charcoal grill at 8am the morning of the club brew, and when it was hot, I put the rocks on the grate. Every hour I would add more hot charcoal. I realized they were heating enough, so from about 2pm on, all charcoal additions were added directly on top of the rocks.

When the wort was ready, I placed all the rocks in a stainless steel basket (originally designed for use with my turkey fryer) and placed the

Please see *Brewer's Corner* on page 5

## Titletown Open

By Mike Conard

The 12<sup>th</sup> annual Titletown Open will be held on April 28<sup>th</sup> and 29<sup>th</sup>, 2006 at the Titletown Brewing Company. The entry form and contest information is now available online at: [www.rackers.org](http://www.rackers.org).

Registration will be on Thursday, April 27<sup>th</sup>, 2006 at 7pm at Titletown Brewing Company and go until 9pm. A change this year will be that we will have a 1<sup>st</sup> round of judging on Friday evening, April 28<sup>th</sup> in



addition to the regular Saturday contest. I am also re-instating the People's Choice in a different format: I'll talk more about that at the April business meeting. I am still in need of members to help. I will be asking Matt to post a page on the website with my needs for volunteers and then people can contact Mike ([mconard@itol.com](mailto:mconard@itol.com)) to sign up. Hope you have lots of beers to enter!

## February's Business Meeting Minutes

By Mike Conard, Rackers Secretary/Treasurer

Minutes of the Business Meeting

Green Bay Rackers

February 2006

Minutes of the December meeting were read and approved. The treasury has "\$" in it. Correspondences were read.

### Old business:

The wood sign has been found. Dave hung it on a pillar in the back beer cellar. Master of the Barrel Trevor LaRene and Pounder of the Bung Dave Oldenburg reported that the whiskey barrel has unfortunately turned sour. A salvage plan to create a fruit Lambic is in the works. Manitowoc Jaycees



*The Club getting the bad news about the Porter Barrel ☹*

Beer Fest will be this month and volunteers include Mike Conard, Trevor LaRene, Dave Malcolm, and Nick Demark. Great Taste of the Midwest- Bob Franklin has sent volunteer names to Mark

Please see *Minutes* on page 4



*"Smell Something?"* from page 1

showing of the Whiskey Barrel Baltic Porter at the Manitowoc Brewfest. And of course, at any such momentous event, a taste is in order. That taste resulted in the following email to me titled, "Seriously Bad News":

*"I just filled the keg for Manitowoc and sampled the beer. It smells GREAT. It tastes like someone added a bottle of Apple Pucker! There is a white film on the beer surface.*

*Bummer,  
Bob"*

Yes, it was later confirmed that evening that the beer had indeed soured, and there was a visible white film floating on the surface. (Note: that is called a pellicle...there may be a quiz later.)

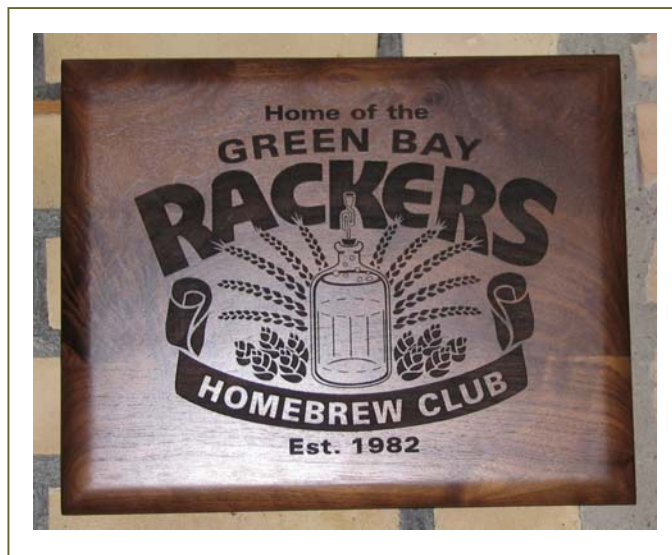
We have not performed a microbiological exam, but the prevailing opinion is that there is a *Pediococcus* contamination in the barrel. The source of infection is unknown. We did check the acidity, and using a sensitive electronic meter, we found out that it has a pH of 3.2 (most beers are 4.2–4.5).

*Minutes* from page 3

Morrison. They will be contacted in late spring. Chilton Brew Fest in May was discussed. Motion made that the club hire a bus again this year. Motion carried.

#### **New Business:**

The Titledown Open #12 will expand to a two-day competition. First round will be Friday night, April 28<sup>th</sup>. Steward sign up list was passed around. More will be discussed at the April meeting. The EAA Props & Hops event will be on March 4<sup>th</sup> from 6–10 PM. Motion made that the



*We found our sign!!! Take a look at it at Titledown Brewing Company upstairs by the bar!*



*Everyone enjoying a little sampling and fellowship...but then again what else is new?*

club participate. Motion carried. Bob Franklin & Bob Ferguson will brew beers for it.

Raffle: Wine labels were won by Don Vandeville and Bob Ferguson. Paul Chambers won a beer kit donated by House of Homebrew. Bottle capper was won by Dave Oldenburg.

Meeting adjourned to tasting & fellowship.

Respectfully submitted,  
Michael Conard  
Secretary/Treasurer



*Brewer's Corner* from page 2

basket in the wort. It immediately started steaming, and started a localized boil. With the help of a propane cooker, I boiled everything for about 90 minutes, with an unintentional "rest" period of about 15 minutes in the middle.

After the boil was complete, I pulled the basket out, and placed it inside a sanitized ale pail. I tightly covered that with aluminum fold and set it aside for later.

The remainder of the night was the same as all brews. Chill the hot wort, pitch the yeast. After 7 days in the primary, I added the stones back into the fermenters. The stones were coated with a layer of caramelized wort, and the theory is that the stones will add that caramel flavor to the end result.

Some things that I will do differently next time:

- Rather than 6 large stones, I will get 12-15 smaller stones. They will heat faster and easier.
- The rocks I use became very hot (they actually glowed red), but were never "superheated". When superheated they will be literally "white-hot". To do that I will place the rocks directly in the bed of coals, and instead of charcoal, I will use hardwood since hardwood burns hotter.
- I should not have put all the rocks in the wort at once, but rather used a few at a time, always keeping most on the fire, thus ensuring that I will be able to keep a rolling boil.

While I was technically making a doppelbock, I used ale yeast (my favorite, Nottingham). To be style-

specific, I should have used White Labs German Bock Lager yeast (WLP833) or White Labs Southern German Lager (WLP838). But this brew is designed for processing beyond the normal lagering. In January, I will put this beer in my boil kettle, cover it and set it outside, allowing it to freeze. I will repeat the process until I have removed about 20-25% of the water. This will result in my Eisbock.

A copy of the "Doppelbocksteinator" is provided below. If you have any more question please contact Trevor LaRene or Ryan Lookk.

<b>Name</b>	Doppelbockensteinator	<b>OG</b>	1.082
<b>Brewer</b>	Trevor LaRene	<b>FG</b>	1.016
<b>Style</b>	Doppelbock	<b>IBU</b>	19.4
<b>Size</b>	10 gal.	<b>% Alcohol</b>	8.72
<b>Yeast</b>	Danstar Nottingham Dry Ale Yeast	<b>Efficiency</b>	56.8

<u>Malts</u>	ppppg	Amount	Units
Pils 2-Row	1.035	13 lb	
Vienna	1.030	5 lb	
American Munich (Light)	1.033	5 lb	
Light Dry Malt Extract	1.040	6 lb	
American Chocolate	1.029	1 lb	
Belgian Aromatic	1.030	1 lb	
Amber Malt Extract	1.034	3.3 lb	

<u>Hops</u>	Alpha	Form	Amount	Units	Time
Northern Brewer	9.8	Leaf	1 oz		75
Horizon	14	Pellet	1 oz		75
Tettnanger	4.5	Pellet	1 oz		60
Tettnanger	4.5	Pellet	1 oz		45
Saaz	3.5	Pellet	0.5 oz		20
Saaz	3.5	Leaf	0.5 oz		2

*"The stones were coated with a layer of caramelized wort, and the theory is that the stones will add that caramel flavor to the end result."*



## Chilton Beer Fest

By Bob Franklin

The Green Bay Packers will be providing a bus to go to the 15th Annual Wisconsin Micro-Brewers Beer Fest in Chilton, WI on May 21, 2006. The \$35 (price subject to change) bus tickets will include a round trip bus ride and admission to the fest. The



bus will be leaving from the Titledown Brewing Company's parking lot at 11:30 am and beer on the bus will be provided by Hinterland Brewery. A sign up sheet will be at the House of Homebrew. The number of riders will be limited to about 40, so sign up early.

### Business Meetings

2006 Dates	Location	Style
February 4 <sup>th</sup>	Titledown	Bock, Doppelbock, Dunkel
April 1 <sup>st</sup>	Titledown	Belgian & Trappist Ales, Lambic
June 3 <sup>rd</sup>	Titledown	Pilsner, Helles, Kolsch, Alt
August 5 <sup>th</sup>	Titledown	Bitter, Pale Ale, "Lawnmower"
October 7 <sup>th</sup>	Titledown	Oktoberfest, Vienna
December 2 <sup>nd</sup>	Titledown	"Christmas", Barleywine, Strong Ale

### Club Brews

2006 Dates	Brewmaster
January 3 <sup>rd</sup>	House of Homebrew
March 7 <sup>th</sup>	House of Homebrew
May 2 <sup>nd</sup>	<b>We need a brewer!!</b>
July 11 <sup>th</sup>	Matt Arnold, et al
September 5 <sup>th</sup>	Mike Conard
November 7 <sup>th</sup>	Trevor LaRene

*\* These dates are subject to change. See website for updates.*

### New Member Alert

Say Hello to our new friends:  
Bill Crabtree; beer enthusiast

For current members: Remember to renew your dues to Mike Conard

### Bullet Board

2006 Wine Maker International Amateur Wine Competition: Entry deadline April 14<sup>th</sup>. See [www.winemakermag.com](http://www.winemakermag.com) for more info

Jeff LaPlant is looking for people to form a winemaking group. Anyone interested please contact Jeff ([jlplant@sevastopol.k12.wi.us](mailto:jlplant@sevastopol.k12.wi.us))

*"All right, brain, I don't like you and you don't like me - so let's just do this and I'll get back to killing you with beer." -Homer Simpson*