

# THE STRANGE BREW REVIEW



Green Bay Rackers, Green Bay, Wisconsin  
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## Another Year

By Ryan Loock

Yet another year has gone by for the Rackers, plus a little more, and it is time for the usual New Year's resolutions. I know I haven't been the swiftest of newsletter editors. And I though this isn't an excuse, I have had some things to overcome this past year and I am now ready and willing as ever to put together a great volume of newsletters for the Rackers this year.

So what is in store for this year you ask? I have had many people come up to me and request some different things through the year to add to this newsletter experience. One for example was to improve the layout of the newsletter. As you may have noticed from the previous issue, that I have made the articles easier to read on the

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Internet. We have also gotten requests of adding regular columns and even a page of where you can sell, trade, (see pg 7 for test run) or just show what you have for brew setup or cool contraption.

Now that you know some of what is going to go down this issue and others to come, sit back and hopefully enjoy your newsletter Rackers.

## Houston: We Have Hops!

By Ryan Loock

This here newsletter-writer-person has taken one small leap for man and one giant leap for the brewing world and started growing a hop vineyard.

Yup that's right; this want-to-be-brewer is going hops. I decided to grab some hop rhizomes from one of our very generous and ambitious brewers (rhizomes he tried to kill the year before might I remind you; nice trying Trevor) and see if I could produce my own hops.

I was warned when I got them, that they are a weed and will grow like



*If the first year is a down year, what the heck are they going to look like next year!*

mad. I was also told to me that the first year wouldn't be a large harvest. Well, whoever said that doesn't know the power of a well developed root base and Roundup (Roundup is apparently how Trevor "kills" plants but only makes them super-plants). I was able to get a decent crop out of the Perle, East Kent Golding, and Willamette for the first year to make a significant contribution to the Rackers Ale (see page 5 "A One of a Kind") this past fall. Next year I'll probably be able to supply Miller.



## Belgian Sour Ales Presentation

By David Oldenburg/Ryan Loock

For our September meeting, David Oldenburg, our resident Titledown Master Brewer, gave us a presentation some Belgian style beers. This was a subject, like many others, I personally know nothing about. Dave did a great job of telling the history and the characteristics of this style. Here is a synopsis of what he discussed that fine September day in his own words:

We discussed Belgian Sour Ales, including Lambic and its derivatives (Gueze, Frambois, Kriek) and East and West Flanders brown ales. We talked about the current and historic states of brewing in Belgium, including the history of spontaneous fermentation. There was some detailed geeky stuff like which



species do what and contribute what flavors in the fermentations and what acids actually create the various "Sour" flavors. At the end, we sampled some Boon Gueze and some brown ales, exactly which ones, I don't remember. A good time was had by all and there may have been some education as well.

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## December's Business Meeting Minutes

By Mike Conard

I added the business meeting minutes in this newsletter even though they are posted on the website because there were some very significant developments in the club that happened. Read on and find out what the hell happened.

Meeting was called to order by the president at 1:09 PM in the Frost Room at Titledown Brewing Company.

The minutes of the shortest meeting ever held by this club (1 minute and 39 seconds) was reviewed. The only item of business was selecting members to work at the Humane Society Beer & Wine festival.

Treasurer reported that the current balance in the club account was \$546.12

*Reminder to those who need to pay there dues!*

Old business:

The only item to report was that the Bay Area Humane Society beer & wine festival was very successful. Lots of help, and a good time was had by all.

New business:

1. Dues for the 2007 year are now due. Dues are \$25.00
2. Manitowoc Jaycees Brew Fest will be on February 17<sup>th</sup> and the club has responded that we will participate. We will have a total of 4 free tickets between House of Homebrew and the Rackers. The tickets will go to Bob



Franklin and the brewers (with the exception of Chris & Mike.) Brewers will be:

- Nick Demark – Stout (bottled)
  - Chris Schroeder/Mike Conard – Twin Towers Porter (bottled club brew) and some Angry American Ale (bottled)
  - Jeremy LaMere – pilsner
  - Trevor LaRene – Cider
3. Holiday Party. Ned Kelly's is willing to host us for free and if we hold it on a Sunday, drinks are ½ price. Erbert & Gerbert's subs are right next door and that will certainly facilitate food. Motion made to hold our holiday party on Sunday, January 14<sup>th</sup>, 2007 at Ned Kelly's with the club to provide 2 complimentary drink tickets. Motion carried. The secretary will send out maps and invitations. We will ask for reservations to help with meal planning. The president will check on whether cigars will be OK but he thinks it will not be a problem. Chuck Golueke will have some bottled Old Gak as a door prize and Mike will check on getting some Central Waters Bourbon Barrel Stout as another door prize.
4. Hops & Props Brew Fest will be held sometime in March, but Bob Franklin has not gotten any information yet. He said that the organizers would love to have the club back for this event. Motion made for the club to participate. Motion carried. Brewers will be:
- Trevor LaRene – Baltic Porter
  - Jeremy LaMere – Pilsner
  - Fred Matzke – IPA
  - Bob Franklin – ?
5. Club meetings. There has been a lot of discussion lately regarding changing the manner and focus of our meetings. There was significant discussion by the club

*“When I read about the evils of drinking, I gave up reading.”*  
– Henny Youngman

regarding this. Limited time on Tuesday evenings lends itself more to extract brews and there seems to be a feeling that by providing more brewing opportunities AND extract brewing opportunities would improve our ability to reach out to new brewers.

Motion made that the club:

- a. Continue to hold meetings on Tuesday evenings during the odd months,
- b. Continue to hold meetings during the even months on either Saturday or Sunday at the preference of the hosting brewer,
- c. All club meetings are to be club brew meetings with the choice of extract or all-grain at the choice of the hosting brewer.
- d. Business meetings will be held during the club brews only if there is business to be conducted.
- e. The default location for meetings will be Tiletown Brewing Company in the event that there is no hosting brewer for a monthly event. These sessions will subsequently be social events.

Discussion centered around insuring that we focus on brewing. It was also emphasized that the schedule needs to be set up early in the year to allow for publication and planning purposes.

The motion carried. We will use the holiday party as the date to have volunteers finalized for the 2007 year.



6. Election of Officers. Motion made that the current officers retain their offices. All current officers agreed to continue to serve. Motion carried. Officers for 2007 will be:

- Bob Franklin, president
- Mike Conard, secretary & treasurer
- Matt Arnold, webmaster
- Ryan Loock, newsletter editor
- Chuck Golueke, archivist

7. Briess Malting Company tour. This was brought up at the last club brew. While no action has been taken at this time, it will be investigated by the officers.

8. Door prizes of a pocket calendar (won by Paul Chambers) and a Wyeast Smack Pack of Bavarian Lager 2206 from 2002 (won by Paul



Rish) were drawn.

9. Motion made to adjourn. Motion carried and meeting adjourned at 2:13 PM. A short presentation on biere de garde was given by Ed Mathis.

Respectfully submitted:  
Michael Conard, Secretary/Treasurer

*"How much beer is in German intelligence?"  
– Friedrich Nietzsche*

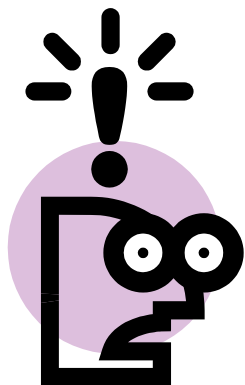
## Breast-Boosting Beer

Courtesy of: [www.ananova.com](http://www.ananova.com)

This article is by far the craziest that I have found. Sometimes you just wonder what the heck people are thinking.

*European men are flocking to Bulgaria to buy 'breast-boosting beer' after EU accession led to customs duties on the drink being abolished.*

*The millet-ale called Boza which is made from*



*termented wheat flour and yeast is being snapped up by bar owners, shopkeepers and shoppers from across Europe.*

*They are said to be keen for their wives and girlfriends to benefit from its reported ability to make women's breasts grow.*

*Constantin Barbu crossed the Danube from Romania to buy Boza in the Bulgarian border town of Ruse.*

*He said: "I've bought a case for my wife to try out. I really hope I see an improvement."*

*And Austrian landlord Klaus Schmidt from the ski resort of Schladming said he was planning a trip soon.*

*He added: "I had heard of Boza before but it was always so expensive once the tax was added. But now that's gone I'm going to start offering the drink to my après-ski customers."*

## Welcome to New Members

By Mike Conard

Welcome to the following Rackers members who have joined the club since the last newsletter:

Curt Wilson  
Vance Wolak  
James Vanden Plas  
Dan Shermo



I apologize to those new members, if there are any, which may not have mentioned. It is not a personal thing I have with you; it is that I didn't know about you.

If you don't know your dues status or if you are reading this for the first time and you are not currently a member but would like to be and take advantage of the great benefits that are provided, check with Mike Conard at [mconard@itol.com](mailto:mconard@itol.com)

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## A One of a Kind

By David Oldenburg

Introducing the Rackers' Pale Ale! The Rackers' Pale Ale was brewed on the 2nd Saturday of September or thereabouts. This was a hybrid between English and American pale ale and had several additions of pelletized hops in the kettle. The interesting part was when several Rackers and at least one non-Racker brought in freshly picked hops from their yards. Many people even knew what varieties of hops they'd brought! With the aid of several bar patrons, I threw these hops into the mash/lauter tun and circulated the boiled wort through the sparge arm, over the hops, and back into the kettle for about 25 minutes, at which time the sparge arm got clogged with hop crud. The effect was noticeable in the finished product, with a very fresh hop character.

Next year, I'd like to get about 5-10X as many hops and possibly use some fresh hops for dry hopping as well. So to those

people that have hop crops coming next year, make a note to save some for me. I think I'll have the event 2 weeks sooner or so and then request a second wet hop crop for dry hopping in the serving tanks.

Thanks again to all who helped in this endeavor. It was a very big success and the best part of the whole thing is that this exact beer can never be reproduced again but we sure can try next year!



*The multitude of wet hops donated by Racker and non-Racker members alike.*



## Club Meetings / Brews

Date	Time	Location/Event
Tuesday, January 2, 2007	6:00 P.M.	House of Homebrew (Fred Matzke)
Sunday, January 14, 2007	1:00 P.M.	Christmas/Holiday Party at Ned Kelly's
Saturday, February 3, 2007	1:00 P.M.	Titletown
Tuesday, March 6, 2007	6:00 P.M.	House of Homebrew (Bob Franklin)
Saturday, April 7, 2007	1:00 P.M.	Titletown
April 20-21, 2007		Titletown Open XIII at Titletown
Tuesday, May 1, 2007	6:00 P.M.	Paul Chambers' place
Saturday, June 2, 2007	1:00 P.M.	Titletown
Tuesday, July 10, 2007	4:00 P.M.	Matt Arnold's place
Saturday, August 4, 2007	1:00 P.M.	Chris Schroeder's place
Tuesday, September 4, 2007	6:00 P.M.	Dean Schuettpelz's place
Saturday, October 6, 2007	1:00 P.M.	Trevor LaRene's place
Tuesday, November 6, 2007	6:00 P.M.	Titletown
Saturday, December 1, 2007	1:00 P.M.	Titletown

- *These dates are subject to change. See website for updates.*
- *New members are always welcome to our meetings and club brews. Check us out. We are crazier than we appear.*

## Bullet Board

- Hops & Props is coming up on March 3<sup>rd</sup>, 2007 at the EAA AirVenture Museum in Oshkosh, WI. Contact Bob Franklin if you can help out. Also check out <http://www.eaa.org/hops&props/>
- Enter the 2007 WineMaker International Amateur Wine Competition! Enter your wine in North America's largest competition for hobby winemakers. Entry Deadline: March 31<sup>st</sup>, 2007. For more information see <http://winemakermag.com/feature/543.html>
- Titletown Open XIII coming on April 20–21<sup>st</sup>, 2007. The deadline for entries is April 18<sup>th</sup>. For all information go to <http://www.rackers.org/open.shtml> . We also need people to help out for the two days and you can sign up to help at the website. Better get brewing!!

*Sometimes when I reflect back on all the beer I drink I feel ashamed. Then I look into the glass and think about the workers in the brewery and all of their hopes and dreams. If I didn't drink this beer, they might be out of work and their dreams would be shattered. Then I say to myself, "It is better that I drink this beer and let their dreams come true than be selfish and worry about my liver."*  
*--by Jack Handy*

## Party Star Brew Tap System For Sale

By Don Vandeville

This is a new tap, in the original box with the directions. It's made of metal and plastic, made in Germany. It uses 16 gram carbon dioxide cartridges. Usually one cartridge per keg is all you need to dispense your homebrew. I have a box of 10 that comes with the tapper.

Your homebrew is "kegged" in a mini keg that's about the size of a gallon of milk. A 5 liter keg holds about 1.3 gallons, four of them for a five gallon batch of homebrew. I have one new keg and one used one. The kegs are available from the popular mail-order stores, and The House of Homebrew might be able to get them too.

Each keg requires a soft rubber bung that has a hard plastic insert in the center. I have two new bungs and an assortment of used ones. When you tap the keg, the tap dip tube pushes this hard plastic insert into the keg. When the keg is empty, pull out the tap and you can retrieve the insert for use next time.



The new keg has a red plastic tap at the bottom intended for single-use gravity-dispensing. If you plan to reuse this keg DO NOT use this feature, of course with this slick new tap you wouldn't want to use it.

The mini kegs and bungs will last a long time if you clean them after each use. There are brushes available for cleaning the insides of the kegs.

The system I have is going for \$85.00 and includes:

- New tap (\$65-\$80 value)
- One new keg and one used one (\$10 value)
- Box of ten CO2 cartridges (\$18-\$22 value)
- Two new bungs and an assortment of used ones (a buck a piece)

Interested or questions, please call;  
Don Vandeville, 687-8605 after 5:30 or e-mail  
at [donaldvandeville@sbcglobal.net](mailto:donaldvandeville@sbcglobal.net)

