



Oldest Homebrew Club in the U.S.A.

Brews & News

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March Mashness

by President Brew

Hello Brewing Fans and welcome to another season of March Mashness. Yes, we've come back to the time of year that's always our busy season. The first major competition of the year will have passed by the time of our next meeting. But don't think its resting time just yet; the starting buzzer has only just stopped ringing in your ears!

Board Changes

The brewing season also brings us a departure. At this month's board meeting, Paul "Chewie" Wagner announced that due to personal conflicts, he'd be stepping down as Vice-President, effective immediately. The good news is that Paul won't be leaving the area or the club. In the meanwhile, I wish the best of luck to Mr. Wagner. The Board will be seeking volunteers for the position at this month's meeting. According to the Falcons By-laws, all mid-term vacancies are to be filled by Board nomination. The Board's nomination is then to be ratified by the general membership. (This last section was for those who complain I forget about parliamentary procedure in our runnings.)

Chili Competition

Our annual chili cook off was a greater success than usual with a flight of 12 outstanding chilis. First place was awarded to Craig Pincus. For his efforts Craig was rewarded with a year's membership, a Dead Palates T-shirt, 1 bottle of 2002 Fantome Noel

and a six pack of Sierra Nevada Bigfoot. And Craig also won the "Hottest Chili" Award taking another two bottles of Bigfoot for his spice. Second place went to Mark Poliner. He was awarded a year's membership and a bottle of Unibroue 11. Third place was a tie between Diana Utech and Gregg Van Citters. Gregg received a bottle of Unibroue 11, while Di took home a bottle of Fantome Noel.

Competitions

Many thanks go to Matt Udall and Nick Pierson for driving the club's entries down to the America's Finest City Competition. As the year continues we'll be arranging for more deliveries to competitions. This is a good program we have started and I encourage everyone to take advantage of it.

Our next competition is the AHA Club Only for Brown Ales. Fortuitously, our Grand Hydros have scheduled Brown Ales as the style of the month. Since we'll have the cp-filler up and functional just bring a well-conditioned keg to the meeting and we'll help you fill your entry.

After the Club Only, we have the dual competitions, the AHA National Homebrew Competition and the Maltose Falcons' Mayfaire. If you've been around you'll know all the rhetoric that I can say about these two competitions. The more we do, the better we look at the end of the year. Also, if you don't

enter these competitions, Tom Hamilton will have unkind words for you.

Mayfaire

So, where's the Mayfaire? Our final location, pricing, timing and other will be announced soon.

SCHBF (Temecula)

If you were at last month's meeting than you heard the story with Temecula this year. As usual we have set aside a number of campsites for our members. You must talk to MB if you wish to reserve a campsite or find people to share a site.

The big change is in buying your tickets. The party is now only open to members of the California Homebrewers Association. In order to become a member, you must go to <http://www.calhomebrewers.org> and print a membership application. Applications must be received by April 25th. Your \$35 fee grants you access to the party. Other benefits will be described as they become available. Please note your \$35 is the same level of fee that you paid for a single day's ticket to Temecula. Volunteers will be accepted at the website and as usual volunteers get a free membership.

Anniversary Brew Update

Later in this newsletter you'll find a full report from Tom Wolf on the creation of the Anniversary Barleywine. My thanks go to all the participants at the brew and particularly to Tom and Richard for organizing the brewing session. In the near future watch for updates on other beers to be brewed: Doppelbock/Eisbock (Bruce Brode), Wee Heavy (Myself), Mead and more. If you have any ideas for brews we should tackle, don't hesitate to tell me.

NCHF

The Northern California Homebrewers Festival has announced their dates this year, October 3rd-4th. The

venue has been changed for the festival from the old Skyline Park in Napa to the large and rustic Lake Francis Resort in Dobbins, CA. The resort is about 70 miles north of Sacramento, so it's a bit more rustic this year. The new facilities do include cabins for rent, so if you're not beaming on the idea of camping there is a more comfortable route to go with. Oh and don't forget that we're coming to the Annual Day of the Irish! Get your Paddy on!

President's Calendar

Now - March 4th: Lucky Baldwin's Annual Belgian Beer Fest – 40-50 Belgian beers on draft and a special Belgian Food menu.

March 1st: America's Finest City Judging – San Diego CA. Go to <http://www.quaff.org> to register as a judge.

March 2nd: Maltose Falcons Meeting

March 5th: BJ's Monthly Tasting – Woodland Hills – Ancient Beers. Admission is \$14 for Falcons if you mention our name.

March 8th: Pizza Port Carlsbad – 12 Hours of Belgian Beer Party. – 11am-11pm – 40 beers with your closest friends. Go to <http://www.pizzaport.com/> for details.

March 19th: Four Points LAX – Beer Tasting. For details contact pbaxter@fourpointslax.com

Mid March: Shop Brew – Style and Date TBD. Will Announce at the Meeting

Late March: Mead Tasting – Date TBD – Come join Bruce Brode and the gang in celebrating the ancient art of mead making. Let's see if it's still the case that the home mead product is better than the products currently coming from commercial meaderies.

Brews & News Currents

by Kent Fletcher
Brews & News Editor

The competition season is going full tilt now. By the time of the meeting on Sunday, March 2nd, the America's Finest City judging should have been completed. The Falcons appear to have had a good level of participation; Matt Udall delivered 36 Falcon entries, thanks Matt!

We should all be brewing now for the AHA NHC First Round and our own Mayfaire, entries for both are due in mid-April. After that there's the California State Fair, and don't forget the Los Angeles and Orange County Fairs. Not too early to start for these comps, especially for the lagers and bigger ales. And don't forget to brew some beer for the Southern California Homebrew Festival (AKA Temecula) and the Mayfaire party.

Speaking of Mayfaire, at press time we are not able to announce the location, but the date is set for May 17th. If you are wondering why we set a date before having a location, the date was determined by the fact that the preceding four weekends are taken up by Temecula, Mayfaire comp judging, AHA NHC judging, and the check-in for the Mayfaire comp.

I suffered from an embarrassment of riches this month, with more material submitted than would fit in the print edition. I had to leave out the next installment of MB's great series on Off Flavors, which will appear next month. I was likewise unable to include Bruce Brode's review of the recent Barleywine tasting at the Four Points Sheraton LAX, it IS included in this "E" edition. This edition will also routinely include any submitted pictures of Falcon (or reasonably related) events. *kf*



Di Utech picks out her prize



**Chef Brew-ardee, Kevin B with his
Chili Cook-off Entry**

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The Pursuit of Old Smokey

by Tom Wolf

Saturday February 8 was the day of the brew. Richard Webster was kind enough to volunteer the use of his large brewing system and provide the location. Friday night, we boiled 25 gallons of Santa Clarita water to drop some of the pesky chalk that plagues our water. The water is not bad for pale ales but the minerals are way too concentrated at this time of the year for my taste. The boil and subsequent dilution with a similar quantity of RO water does the trick to make more suitable brew water. The brewers were Richard Webster, Craig MacFarlane, Drew Beechum, Kent Fletcher, John Aitchison, Jim Kopitzke, Bill Heath and yours truly. The batch was split between Richard's 25-gallon tower system and the combination of a large mash pot and 90-quart rectangular mash tun loaned to us by Ken and Jen Rhude. This allowed step up in ingredients to four times my standard five-gallon recipe.

Now the confusion starts. This is a first runnings only beer with a calibrated amount of water in the grain at mash in and added boiling water at mashout for the desired volume and OG. To start I added a measured amount of mash-in water into Richard's hot liquor tank expecting to heat it and move it into his mash tun and add the grain. Bad thinking on my part -- the liquor tank traps four gallons below the pipe and the mash tun has 4 gallons under the screen so forget the mashout water and add lots more water. No biggie. Now mashed in and we are good for 30 minutes of rest at 135 F.

We plan to mash up to 150 F for the main conversion using Richards re-circulating system. His mash tun is drained into a burner-heated grant and the heated wort is pumped back to the top of the tun. This usually works great but today the brewing gods are favoring stuck mashes so we fumbled, stirred, eventually fired on the burner below the tun, melted a little insulation but finally achieved the 150 F saccharification temperature. Mashout was a repeat except it took even longer and the sticking was occurring more often now seemingly proportional to the number of brewers manning the equipment. Meanwhile the direct fired portion of the mash was filling up the big boil kettle to half

full. With two-brewer power the hand stirred system had performed flawlessly. John Aitchinson was steady and

The recipe:

Grain

Belgian Pilsner	55#
Belgian Pale Ale	33#
Durst German Crystal 90L	4#

tireless with the mash paddle making the two-step mash and subsequent mashout go like clockwork. (Not counting the meltdown of my digital mash thermometer that was hanging near the hot liquor tank burner.) The hand transfer of the mash to the rectangular cooler was no big deal either. Lubricated by some of Richard's "Beaney" IPA this task went especially well!

When all was said and done we had Richard's 25 gallon boil pot filled to near the rim with near Barley Wine strength wort, further fortified with "kickers" of Alexander's malt extract and added sugar.

By sparging both tuns we were able to collect a considerable quantity of second runnings wort that turned out to be too strong for the Pale Ale so we adjusted the hop level to make a second runnings IPA. The brewing gods are with us after all!

Both boils went well. (Only one or two small boil overs.) The IPA boil was purposely delayed 45 minutes behind the Barley Wine to minimize the panic. The Barley Wine boil took about two hours total. Halfway through pumping the wort out of the boil pot and through Richard's "Killer Chiller" into the fermenters the massive amount of leaf hops caught up with us and plugged up the lines. After a few tries to blow things loose with CO2 we switched to a racking cane tipped with a scrubbie to finish the job. When the pump was finally switched off we had collected 20 gallons of 1.094 gravity Old Smokey and 10 gallons of the 1.070 gravity IPA. The crew oxygenated the seven kegs and added yeast compliments of BJ's.

Other highlights included donuts courtesy of Craig, hamburger lunch courtesy of Richard and a lot of good beers, including Drew's rare Fantome Noel and Unibrew 10 (or was it 11?☺), Johns Adambier, Richards IPA, my Old Smokey and IPA --- and what did I forget?

Post scrip: As of Sunday morning for the carboys I am babysitting, the IPA was chugging along and barley Wine was blowing off nicely but now settled down, perhaps a quart lighter.

Baird Scottish Crystal 35L	4#
Special B	1#
Chocolate Malt	0.5#
Corn Sugar	4#
Alexander's Light LME	2.8#

Old Smokey Hops (pellet) 90 minutes:

Chinook	2 oz	10.8%
Northern Brewer	4.2 oz	7.7%
Centennial	4.8 oz	9%
Cascade	0.9 oz	6%

O. S. Hops at Knockout:

East Kent Goldings	2.8 oz	5.7%
Centennial	5 oz	9.1%
Centennial	4 oz	10% (Leaf)
Cascade	4 oz	6.9%

For 10 Gallons Second Runnings Pale Ale:

Hops for 90 minutes:

Chinook	1 oz	10.8%
Simcoe	0.8 oz	13.7%
Warrior	½ oz	18% (handful)

Hops split between last 15 minutes and Knockout

Crystal	1.4 oz	4%
Cascade	1.1 oz	6.9%
Centennial	0.54 oz	9%
Warrior	¾ oz	18% (handful)

The New Fermenting Fourmet

By Peter Sheppard

“A Champ of an Irish Stew!”

‘When Irish eyes are smiling’, as the old song goes. Well, they’ll be smiling a little more after a helping of this famous Irish stew. In celebration of St. Patrick’s Day I submit the following recipe. Coming from the restaurant Gilliland’s and is one of the best Stout Stews I have ever come across. My Mom converted it to the Crockpot method for ease of preparation, thus the name Alma’s Irish Stout Stew. She favors the flavor of beef over lamb so that’s another thing she has changed. I have also included my recipe for Irish Champ on the side. For the stew you will need a 4-quart Crockpot, and a large steamer. For the champ you will need two large boiling kettles.

Alma’s Irish Stew

INGREDIENTS:

2 lbs boneless chuck beef
1 tsp salt
½ tsp black pepper, ground
4 Tbl corn oil
2 medium onions, peeled and sliced
12 oz Guinness or Murphy’s stout
2 cups hot water
2 tsp beef stock base
1 tsp Au Jus powder
1 lb rutabagas
1 lb parsnips
1 lb carrots

METHOD:

Trim beef of all gristle and excess fat. Cut into 1” cubes. Sprinkle with salt and pepper evenly to coat meat on all sides. Working with heavy skillet fry a small batch at a time browning the meat on all sides. Do not crowd the skillet or meat won’t brown. Transfer browned meat in batches into the Crockpot. Turn the heat to medium low and sauté them until just transparent. Do not brown. Add onions to the Crockpot.

Dissolve the beef stock base and Au Jus powder in hot water, along with the stout, and whisk well. Add to hot skillet and de-glaze, bringing it to a simmer. Continue to simmer for about 5 minutes. Add the resulting stock to the Crockpot and stir. Cover and set on HIGH continuing to cook until meat is just tender, about 3 hours.

Meanwhile, Peel the rutabagas, parsnips and carrots and cut into 1” chunks. Steam the vegetables for 10 minutes, and no more! Add to Crockpot and stir gently. Cover and continue to cook for 1 hour more or until veggies are tender. You can thicken the gravy with No More Lumps® stirring it into the Crockpot. Set the pot to LOW to keep stew warm before serving.

Pete’s Irish Champ

These are the classic mashed potatoes and turnips served with Alma’s Irish Stew.

INGREDIENTS:

6 boiling potatoes
2 white turnips
Water, to cover
4 Tbl heavy cream
2 Tbl butter
1 bunch scallions
½ tsp salt

METHOD:

Peel potatoes and turnips and cut into quarters. Place into two different pots and cover with water, bringing both to a boil. Cook over medium heat until soft enough to mash. Drain the water off and allow standing, uncovered, in the hot pots to dry slightly. Wash and cut the roots off the scallions and chop, separating white part from green tops. In a heavy fry pan melt butter and sweat the white part of scallions, but not the tops. Put the turnips into the same pot as the potatoes. Heat the cream in a microwave until warm and add to the pot and mash them together. Add the cooked white parts and the uncooked greens to the mixture, along with salt and stir together.

Serve this dish with some Irish Soda Bread, or just a good crusty loaf of French bread. The same stout you used in the stew can be served, or a nice dry red wine. “What is an Irishman but a mere machine for converting potatoes into human nature?” (A quote by Edward V. Kenealy). And, as the illustrious Mr. Janss would say, if you’re planning on making either of these recipes tonight, give me a call about 30 minutes before it’s ready – I’ll bring the stout! NUFF SAID! *Ps*

THE FOUR POINTS OF BARLEYWINE

by Bruce L. Brode

The evening of February 19, 2003 saw history repeating itself with a tasting of Barleywines at the Four Points Hotel near Los Angeles International Airport. Officially known as "Beer Appreciation Night" and held on the third Wednesday evening of each month across from the hotel's bar, T.H. Brewster's, the proceeds are donated to charity and

the event seeks to educate serious beer fans with a different beer theme presented each month. Barleywine was certainly in the air, what with the famed annual Barleywine Festival at the Toronado in San Francisco having commenced the preceding weekend.

I say that history repeated itself with this particular tasting, as one was held two years ago here with a similar cast of characters. Hosted by the hotel's engaging assistant manager, Phil Baxter, and his capable staff, and ably moderated by Canadian beer writer and Celebrator Beer News contributor Stephen Beaumont, the event saw us rigorously plow through no less than 18 of the strongest and most powerfully flavored brews to be had anywhere in the vicinity of Los Angeles. Several Falcons were present, including (at my table) John Aitchison, Drew Beechum, Steve Casselman, Diana Utech, Brian Vessa, and myself. Yep, the subject of Barleywine always brings them out!

Here are my tasting notes, in the order tasted:

Old Nick, Young's Brewery, London (bottles): Aroma of dried fruit, with a light metallic tang and a buttery presence. Rich amber color. Thick, tangy malt flavor with fruity and butter notes, yet finishes fairly quickly. Carbonation is a little rough.

Born Cross Eyed 2002, Ojai Brewpub (growlers): Alex, the brewmaster, was present at the tasting and described this as his first effort at a Barleywine in the brewpub's three years of existence. Weighing in at 9.8% ABV and an estimated 100 IBU, it was brewed in October 2002 and served rather cold at this tasting. The aroma displays elements of grass or hay, along with malt and some fruity esters. Deep amber color. Crisp, malty flavor with notes of licorice, and not as bitter as 100 IBUs would lead one to expect. Some hop flavor and bitterness

lingers, though. Should take additional age rather well.

Big Nugget 2002, Alaskan Brewing Co. (draught): Not normally available outside of the state of Alaska, this one at 9% ABV was aged in a mine shaft for 15 months

at a steady 55 degrees F. in an homage to the time-honored practice of cave-aged beer. Lots of fruity esters in the aroma. A smoky character to the flavor results from the use of some smoked malt (a hallmark of some of this brewery's best-known products such as their Smoked Porter). Hops come out in the aroma and flavor with time. A rare treat, and a favorite of some of those present.

J.W. Lee's Harvest Ale 1997 (bottles): This product is called Harvest Ale because the malt and hops used in its brewing were grown in the year it was brewed. That concept of significantly fresh ingredients is interesting and perhaps a bit curious in a beer such as this, which all agreed was an example of an Old Ale, a beer that takes age particularly well. Rich malty nose with othersugars present and also sherry-like odors. Dark red-brown color. Rich, smooth, strongly malty beer with significantly tangy caramel flavor. Predictably, this one was controversial.

Adam 2001, Hair of the Dog Brewery, Portland, OR (bottles): The original product of this well-regarded strong beer specialty brewery in the competitive Portland market, headed by Southern California native Alan Sprints. Malty/chocolatey aroma with fruity esters. Very dark brown color. Bold, smoky/malty flavor up front, finishes fairly smooth and malty. Some dusty character to it as well.

Immort Ale 2002, Dogfish Head Craft Brewery, Milton, Delaware (bottles): This brewery specializes in extremely strong beers, such as their WorldWide Stout. Immort Ale weighs in at an astounding 23.1% ABV, and Beaumont revealed that each 12 oz. bottle contains a whopping 660 calories! Talk about your over-the-top beers! The aroma displays hops, fruity esters, and a touch of fusel alcohols. Rich orange color. Flavor is rich at first fruity, with some malt and then drops out only to find a lingering spot in the finish. A most unusual beer.

Old Foghorn 1985, Anchor Brewing Co., San Francisco (bottles): A real treat to sample such a well-aged brew, particularly such a legendary one. Rich sherried nose, with esters and malt as well. Color is murky red-brown. The flavor is surprisingly dry and raisin-like with a nutty edge (beer as trail mix?) and a lingering complex finish. Holding well, but quite a different experience than the fresh product.

Old Gobbilygotch 2000, Russian River Brewing Co., Sonoma County (draught): The brewery is undergoing an ownership change from Korbel Winery to head

brewer Vinnie Cilurzo and will resurface in Santa Rosa in a few months. This beer, the same vintage served at the tasting two years ago, is named for a ghost claimed to inhabit the winery. Hoppy, fruity, slightly dusty aroma. Lovely luminescent burnt orange color. Smooth, buttery flavor and texture with spicy bitter hops in the finish, and alcoholic. A real favorite at our table.

Old Horizontal 2002, Victory Brewing Co., Downingtown, PA (bottles): Rich malt, sherry wine essences and some corn aroma from DMS. Nice dark amber color. Flavor displays good malt texture and smoothness with punctuations of hops. The palate of this rich brew is just a bit cloying at this young age, but it was favored by several at our table nonetheless and figures to have a fine lifespan.

Old Blarney 2002, Moylan's Brewery & Restaurant, Novato, CA (bottles): Big fresh hoppy aroma piney, fruity, with malt behind it and some diacetyl as well. Red-orange color. Flavor is malty with spicy hops and diacetyl, and the beer seems over-hopped even for this style, with a rather bitter finish. A skunky character emerges with time. Powerful, but disappointing.

Old Knucklehead 2002, Bridgeport Brewing Co., Portland, OR (bottles): The dry, nutty malt aroma is reminiscent of a Scottish beer. There is a slight fruitiness and a touch of smoke to the aroma also. Deep reflective amber-brown color. The flavor is fairly light and dry, with more of the nut-like edge I find characteristic of Scottish ales, and a smooth finish. At 9.1% ABV it hides its strength quite artfully. Disappointing to some as a Barleywine, it might fit the Strong Scotch Ale style known as "Wee Heavy" even better.

Old Stock Ale 2001, North Coast Brewing Co., Fort Bragg, CA (bottles): Aroma has esters, lots of malt, vanilla, and some sherry essence. Brick red color. The malt-dominated flavor is extremely smooth with aspects of vanilla and anise. A very nice and well-appreciated version of an Old Ale.

Old Scouters 1999, Bear Republic Brewing Co., Sonoma, CA (bottles): This brewery has quickly gained a reputation for rich ales that often feature plenty of fresh hops. The aroma of this one is fruity, hoppy, malty lots of aromatic intensity. Luminous orange color, fairly pale. Crisp malty flavor break with some oxidation. Overall a light malty flavor, and an alcoholic presence.

Old Scuttlebutt 1998, Bear Republic Brewing Co. (bottles): Fruity-hoppy aroma with a touch of vanilla. Slightly darker color than its successor Old Scouters.

Rich, slowly-developing flavor is fairly hop-laden and shows less complexity and finesse than Old Scouters.

Bigfoot 1997, Sierra Nevada Brewing Co., Chico, CA (bottles): We couldn't have such a tasting without indulging in a taste of this classic American Barleywine. This sample displayed the typical aromatic mix of hops, malt and sherry-like oxidation characteristic of aged Bigfoot. The color was a murky dark orange. The flavor reflects the aromatic elements, with the unfortunate addition of some cardboard-like oxidation, and one suspects some problems in the beer's handling somewhere along the line.

Claws 2002, Hair of the Dog Brewing Co. (bottles): Fresh hoppy aroma, fruity and spicy and nice. Light orange color, with a huge head, is unusual. Flavor is also unusual, and disappointing: soapy, thin, and with a gassy texture. Some thought it might better represent the emerging "Double IPA" style.

Old Guardian 2001, Stone Brewing Co., San Marcos, CA: Another craft brewery in California that is gaining fame for their rich and unique brews. Malt, fruit and hops are present in a certain aromatic harmony. Hazy orange color. Crisp flavor is dominated by hops, but not to the point of sheer imbalance.

Old Crustacean 1998, Rogue Brewing Co., Newport, OR: The massive masterpiece of this iconoclastic brewery is gaining a strong reputation, and since it is a hard act to follow, it ends the tasting tonight. Esters, malt and some sherry essence are present in the aroma. Very deep amber color. Rich, complex flavor break combines intense malt and hops in an incredible integration. A very impressive brew, powerful and outstanding, presenting the perfect finish to a superb tasting! *bb*

Bring on those Brown Ales

by John Aitchison

The AHA's Club Only contest for March-April is Brown Ales hosted by the Prairie Homebrewing Companions of North Dakota. Last month's contest was quite good. Steve Cook's ESB edged out bitters by Sal Sciortino, Gregg Van Citters, and Rusty Sly although the judges thought any of the beers was good enough to medal in most contests. Brown Ales will also be our style of the month for the March meeting. First, the categories according to the BJCP for their Class 10, Brown Ale:

10A. Mild

Aroma: Slight mild malt/brown malt aroma, with some fruitiness. No hop aroma.

Appearance: Medium to dark brown or mahogany color. A few light brown examples exist. May have very little head due to low carbonation.

Flavor: Malty, though not roasty, with a lightly nutty character. Flavors may include: vinous, licorice, plum or raisin, or chocolate. Usually fairly well balanced, though some are sweetly malt-oriented.

Mouthfeel: Light to medium body. Low carbonation and relatively high residual sweetness contribute to a full mouthfeel relative to the gravity.

Overall Impression: A light-flavored, malt-accented beer that is readily suited to drinking in quantity. Refreshing, yet flavorful.

Ingredients: English mild/brown malt, or a combination of English pale and darker malts should comprise the grist. English hop varieties would be most suitable, though their character is muted.

Vital Statistics: OG: 1.030-1.038 IBUs: 10-20 FG: 1.008-1.013 SRM: 10-25 ABV: 2.5-4.0%

Commercial Examples: None we can get in California

10B. Northern English Brown Ale

Aroma: Restrained fruitiness; little to no hop aroma. May have a caramel aspect to the malt character.

Appearance: Dark golden to light brown color.

Flavor: Gentle to moderate sweetness, with a nutty character. Balance is nearly even, with hop flavor low to none. Some fruity esters should be present; low diacetyl is acceptable.

Mouthfeel: Medium-light to medium body, with a dry finish.

Overall Impression: Drier and more hop-oriented than southern English brown ale, with a nutty character rather than caramel.

Ingredients: English mild ale or pale ale malt base with caramel malts. May also have scant amounts darker malts. English hop varieties are most authentic. Moderate carbonate water.

Vital Statistics: OG: 1.040-1.050 IBUs: 15-30 FG: 1.010-1.013 SRM: 12-30 ABV: 4-5.0%

Commercial Examples: Newcastle Brown Ale, Samuel Smith Nut Brown Ale, Adnams' Nut Brown Ale.

10C. Southern English Brown

Aroma: Malty and moderately fruity, with some mild malt, brown malt character common.

Appearance: Dark brown, almost opaque.

Flavor: Gentle, moderate sweetness. Malt dominates the balance, but hop bitterness is sufficient to prevent an overly sweet impression. Hop flavor is low to non-existent. Malt flavor will be present, but sharp or roasty flavors are inappropriate.

Mouthfeel: Low to medium body, with a caramel impression.

Overall Impression: A malt-oriented version of brown ale, with a caramel, dark fruit complexity of malt flavor.

Ingredients: English pale ale malt as a base with a healthy proportion of caramel malts and often some darker malts. Moderate to high carbonate water would appropriately balance the dark malt acidity. English hop varieties are most authentic, though with low flavor and bitterness almost any type could be used.

Vital Statistics: OG: 1.040-1.050 IBUs: 15-24 FG: 1.011-1.014 SRM: 20-35 ABV: 3.5-5.0%

Commercial Examples: Mann's Brown Ale, Oregon Nut Brown Ale.

10D. American Brown Ale

Aroma: Hop aroma, often citrusy, is mild to strong. Esters and dark malt aspects are mild to moderate.

Appearance: Dark amber to dark brown color.

Flavor: Hop bitterness and flavor dominate the malty richness that is a characteristic of brown ales. Slightly drier than English versions, with assertive hop presence (bitterness, flavor, and aroma). Although malt flavor plays a supporting role, some toasty malt character (or even restrained roastiness) should be evident.

Mouthfeel: Medium body, with a dry, resinous impression contributed by the high hop bitterness.

Overall Impression: A bigger, hoppier, dryer version of brown ale, typically including the citrus-accented hop presence that is characteristic of American varieties.

History/Comments: A strongly flavored, hoppy brown beer, originated by American home brewers.

Ingredients: Well-modified pale malt, either American or Continental, plus crystal and darker malts should

complete the malt bill. American hops should be used in generous quantity. Moderate to high carbonate water would appropriately balance the dark malt acidity.

Vital Statistics: OG: 1.040-1.060 IBUs: 25-60 FG: 1.010-1.017 SRM: 15-22 ABV: 4-6.0%

Commercial Examples: Pete's Wicked Ale, Lost Coast Downtown Brown Ale, BJ's Nutty Brunette

Just a couple of observations. You don't see too many Milds partly because of their name. It is "mild" compared to a bitter, but a very flavorful session beer. Newcastle, the most famous Brown Ale is actually a blend of strong ale and mild. You can get the strong ale in England, but the mild never leaves the brewery. I left the history in on American Brown Ales. Notice that it was originated by home brewers.

Anyway, bring those brown ales to the club meeting. If you can't make the meeting and would like to enter the club only contest, bring 3 beers to the Draft Beer Store by St. Patrick's Day.

Upcoming Events:

**Next Shop Meeting:
March 2, 2003**

**America's Finest City Homebrew Competition
Judging - March 1st, 2003**

**Now - March 4th - Lucky Baldwin's Belgian
Beer Fest**

**March 5th: BJ's Monthly Tasting
Woodland Hills - Ancient Beers**

**March 8th: Pizza Port Carlsbad
12 Hours of Belgian Beer Party**

**Mid-March: Shop Brew -
Style and Date TBA**

**March 19th: Four Points LAX
Beer Tasting**

Late March: Mead Tasting - Date TBA