

**“How the hell did you
guys do that?”
Cara & Jim**



Timeline:

- Sometime during 1993 or 1994 Jim's college roommate brews a Bengal Spice Tea Ale, Jim helped out....
- Batch #1: Jim's first extract brew 11/18/10 – Saison
- Batch #13: First batch Kegged 8/17/11
(re-brew of Batch #1) --- the wooing of Cara was the awesome result of this one ;-)
- Batch #15: First brew in Lakewood with Cara: 12/3/11
- Later in 2012 Jim brewed a couple of all grain batches at a friend's house and got hooked
- Batch #20: First All Grain Batch: 11/24/12
- Joined SNOB December 2012
- Entered Wizard of Saaz/NHC/HAZtoberfest Winter/Summer 2013 - just throwing beers out for feedback, and started to get some consistency also started working on brewing to style
- Batch #29: First Cleveland Brew (new house): June 2013 for club's Iron Brewer (Pink Peppercorn Pale Ale)
- Batch #61: our most recent brew date: 4/13/14

Competition Winners:

Entered 13 beers into the 2013 Son of Brewzilla and won our first medals:

Gold: Steve called it an ESP - ESB

Gold: Bro Bro - American Pale Ale

Silver: Take the Reigns - American Stout

Silver: Spottie Ottie Bockalicious - Weizenbock

Bronze: Pink Peppercorn Pale Ale



Riding on the excitement, we entered, packed up and shipped the 5 winners from S.O.B. to the St. Louis Happy Holidays Homebrew competition and won:

Silver: Take the Reigns - American Stout

Silver: Spottie Ottie Bockalicious - Weizenbock

--drank & shared all the left over beer--



Winter 2014:

Wizard of Saaz entered 5 beers and won:

Silver: Take the Reigns - American Stout

Entered 1 beer in the Charlie Orr Memorial Chicago Cup Challenge and won:

Silver: Take the Reigns - American Stout

Fremont Homebrew Throwdown:

Entered a Porter and an American Pale Ale:

Won 3rd place People's Choice with Veruca's Big Day APA

NHC 1st round Zanesville, entered 6 beers:

Advanced to the second round with
3rd Place Ribbon 21A Spice Herb Veg Category: Loose Tiger: Curry
Pumpkin Amber Ale

Entered 8 beers in King of the Mountain and won:

Gold: Lil' Snapper - Ordinary Bitter

Silver: Down in the Tube Station at Midnight - Northern English
Brown

Bronze: Steve called it an ESP - ESB

Bronze: The Optimist - American IPA

In 1 year of entering competitions won
14 medals, 1 ribbon (advancement to 2nd round of NHC)

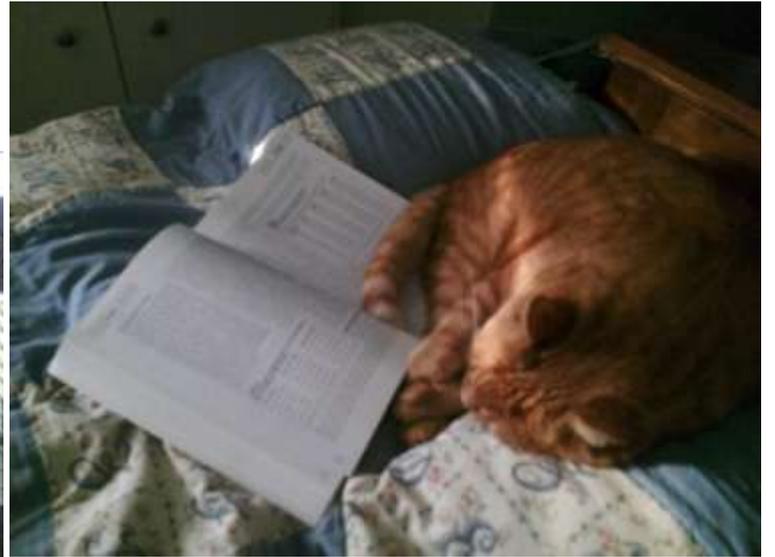
Mark Rames: "How the hell did you guys do that?!?"



Procedure:

- Sanitation
- Fermentation Temperature Control
- Storage
- Record Keeping (write down everything)
- Resources/Education (club members, pro-brewers, magazines, online forums: read, ask questions and Listen)
- Fresh ingredients
- Recipe Development: Brew to Style
- Timing (Time your brewing so that the beer peaks when judged)







MOUT
IPA

ESB

PALE

IPA

Stout

WHEAT

AMERICA





Intangibles:

- Creativity
- Luck
- Music
- Fun



Parti-gyle Brewing:

- Ancient method of making a Strong Ale with the first runnings and a small beer with the second runnings.
- 2 different beers – 1 mash
- Could take some time to tweak the recipe, but allows you to pack more than 1 beer into a brew day without adding too much time doing separate mashes.
- 2 boils, 2 hop schedules, steeping grains, different yeasts
- ESB/Ordinary Bitter
- American IPA/American Pale Ale
- Northern English Brown/Mild
- Stout/Light Session Porter/mild-like hoppy Coffee Beer

Brew Session: (utilizing parti-gyle)

ESB/Ordinary Bitter

(yield approx. 5 gallons ESB/4 gallons Bitter; 70% mash efficiency)

**This is how our session went with our equipment, everyone's system is different, ours has been tweaked to account for the evaporation rates during boil and cool down; we also make a larger batch to account for whole cone hops absorption and trub/cold break to be left behind. In other words, if we want 5 gallons in the fermenter then the recipes start out with about 8.5 gallons, leaving about 6.5 gallons after the 1 hour boil, and about 1-1.5 gallons remaining in the kettle after transferring from the kettle to the fermenter. This only amounts to a few extra dollars in grain and ingredients, but yields a much cleaner beer.

- Prepare Yeast Starters the night before
- Start heating Cleveland H2O treated with campden powder
- Measure and crush grains then add to mash tun:

17.5 lbs Marris Otter
11.7 oz Crystal 60
11.7 oz Crystal 90
11.7 oz Carapils
11.7 oz Flaked Barley

- 1 tsp Gypsum to Mash
- Mash @154 for 60 Min, heat up sparge water to 170 and add to the hot water cooler, add 1/8 tsp calcium chloride to the sparge water, measure out Hops
- When the Mash has completed; Vorlauf(recirculate) the first couple gallons or so until running relatively clear.
- Begin sparging: run off approx. 11.5 Gallons or until target pre-boil gravity is reached: PB: 1042 (refractometer) Stop sparging.
- Remove 3 gallons and add this to a 2nd kettle; start boil of 8.5 gallons for ESB
- Continue sparging approx 3 more gallons into the 2nd kettle to reach a pre-boil gravity of 1026 for the Ordinary Bitter; should be about 6 gallons of wort.
- At this point the ESB should have started boiling: we let it boil for 5-10 minutes (Hot Break) then start it's timer and add some hops:

- ESB Boil Schedule:
 - 1.2 oz East Kent Golding (60 min)
 - 1 oz Fuggles (60 min)
 - ½ tab whirfloc (15 min)
 - ½ tsp yeast nutrient (15 min)
 - 1 oz Fuggles (10 min)
 - 1.2 oz Fuggles (0 min)
- After the ESB has been boiling for about 15 min we start to heat up the second kettle containing the Bitter. (our propane burners take about 20-30 min to get the kettle to boiling)
- Ordinary Bitter Boil Schedule:
 - .7 oz EKG (60 min)
 - .6 oz EKG (20 min)
 - ½ tsp Whirfloc & ½ tsp yeast nutrient (15 min)
 - .5 oz EKG (0 min)
- After the 60 min boil for the ESB chill with wort chiller down to 68/70 degrees. We use an immersion chiller hooked up to our hose and set the kettle in a container with ice water. (takes about 30 min)

- While wort is boiling, we listen to music, have a beer, do some gardening, but we still make sure to clean up the mash tun and anything else we've used up to this point so we don't have to mess with it later. Come up with a song to play at flame out.
- After wort is chilled we use an auto siphon (sanitized with star san; this is the point where anything touching the cool wort must be sanitized) to transfer to the fermenter through a funnel with a mesh filter screen. While transferring we have an aquarium air pump pushing air through an air filter to an air stone in the bottom of the fermenter. After we transfer, we swap out the aquarium pump for an oxygen tank, give it 20 seconds, add the yeast and airlock and set to ferment.
- When beer #2 finishes the boil, chill and repeat the above.
- Clean the remainder of the equipment, shower, serenade the yeast, and have a beer.
- Ferment for about 10-14 days at 66-67 degrees, let rise to 68-70 for a diacetyl rest for about 2 days; cold crash to about 32-34 degrees for 3 days or so, transfer to keg, carbonate and enjoy.

Steve called in an ESP - ESB:

Wyeast 1968 – London ESB Ale Yeast

OG 1060

FG 1020

ABV 5.2%

Lil' Snapper – Ordinary Bitter:

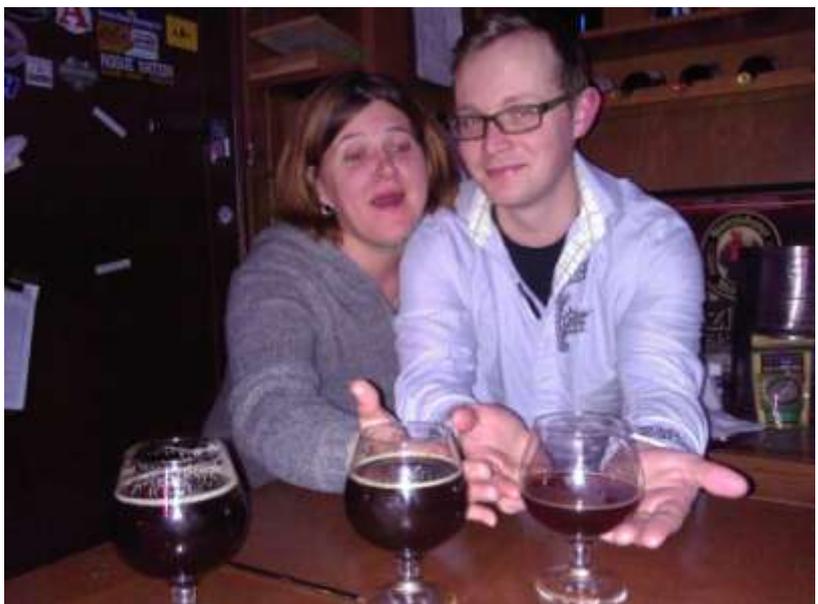
Wyeast 1469 – West Yorkshire Ale Yeast

OG 1040

FG 1010

ABV 3.95%







Don't fear the
Foam....

the real reason we started winning (before and after)
(partners in crime...beard....???)



Recommended Reading:

Randy Mosher: Tasting Beer; Radical Brewing

Ray Daniels: Designing Great Beers

John Palmer: How to Brew

BJCP Style Guidelines

Utilize the internet: search forums and discussion groups

CHEERS!!

