

May 8
NFBL Meeting

Saccharomyces Journal
May 2008

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President's Message

Matt Ruddell



It is spring time. Last night a family of cardinals fledged in our side yard. The baby birds fell like rain from the nest as the parent birds flew from tree to tree watching over their hops and flutters. We kept a lookout for the every watchful neighborhood cat who would have loved to “play” with the baby birds. We kept our Italian bird dog in the house as the baby birds slowly learned to fly. The baby birds sat on the ground dazed for a while after their initial decent, wondering where they were. But the parent cardinals kept chirping, “Come on, you can do it, just try.” Slowly they started to hop, then to hop and flap. They hopped and flapped all over our yard being guided away from the dangers of the street by the parent birds. We lost track of them chirping happily in the “jungle” toward the back of our driveway.

What in the world does this have to do with beer? Everything!

You see, we as the enlightened beer drinkers are the parent bird. We are flapping from branch to branch chirping our encouragement to those who are just discovering the joys of better beer. The nest is comfortable and secluded; no one can bother you in the nest. But you cannot taste the sweet airs of flight, feel the sun and the rain, or experience life in all its glory unless you leave the nest. The nest is megabrew. Life is outside of the nest my friends and we must continue to encourage our friends and family to take that flying leap out of the nest. The beginning is hard. The fall from the nest is uncomfortable, even painful for many, but we are here to help. We are here to encourage the fledglings, guiding the uninitiated on their path.

The homebrewers creed: We are the disciples of the grain, the champions of the hops, and the ambassadors of the sacred brew. We are the sentinels keeping watch over the taste of beer drinkers everywhere. We must remain vigilant and protect the things we hold dear. Friends, family, faith, and foam (on a beer of course). As a homebrewer we have a tremendous responsibility. We are pitted against multi-million dollar ad campaigns, marketing behemoths who would like to crush us. Few dare to raise their mash paddles against such a foe, but as homebrewers we know no fear...of beer. We are often armed with little more than “a brewpot, and an attitude” (AT) and yet, we struggle on for the good of mankind. We will not falter; we will struggle on sharing our brew with those who know it not, spreading the word of better beer for all of humanity. Sanitas bona.

On a different note altogether, I love drinking beer in spring. The cover of the latest Zymurgy really has my ideal afternoon captured. There is a garden being lovingly tended, a loaf of homemade crusty bread, fresh berries from said garden, and sitting in the glass is a Saison (one of my favorite styles). Nature and beer belong together and the green promise of spring just calls out for a homebrew. While the weather is still pleasant, I highly recommend you pour a glass and go drink it outside. Somehow, beer tastes better outside in the spring.

~by Matt Ruddell
ruellmj@comcast.net.



Treasurer's Report

Randy Desilet

Balance: The Club's account balance as of 4/27/08 is **\$1623.65**. The Club has **53 active members**.

Welcome to our newest member **Justin Dunning**.

Membership renewals due May 2008:
Robbie Laub

Membership renewals due June 2008:
Joel Tedder

Chelsea & Jason French
Melisa & Matt Saxey
Melissa Hooke & Paul Russo

Membership renewals past due:

Jon Yeargan
Jimmy Nelson & Robbie Nelson
Carol & Buddy Brown
Derek Vollmer

Annual membership is \$20 for individuals and \$30 for couples. Please see me at the next meeting with your dues or mail checks to NFBL, PO Box 3325, Tallahassee, FL 32315-3325. Attention Randy Desilet.

Membership Cards: Remember that it is important to keep current with your club dues. The NFBL card is used to identify members as being up-to-date with their dues and eligible for discounts at The HomeBrew Den. Only membership cards of active NFBL members will be honored.

NFBL Stuff For Sale

We have Club t-shirts (\$15), Henley shirts (\$20) and bumper stickers (\$1), available at our monthly meeting. See Randy at the meeting for the selection.

NFBL Minutes

*Corrigan Loduha/Sarah
Bridegroom*

Club Meeting, April 10: Officers Present: Matt Ruddell, Sarah Bridegroom and Randy Desilet

Matt made announcements about several upcoming events: Scottish Games brew demo, the Spring Party, National Homebrew Day club brew, the food and beer tasting and an upcoming German beer night.

Hogtown Brew Off is coming up on May 16-17. Please consider attending and entering beers into their competition.

Sarah gave a presentation about water conservation and recycling practices in brewing. Members shared many of their own tips as we enjoyed Sierra Nevada Wheat, Sierra Nevada Stout, Stone Mill

Organic Pale Ale and Eel River Organic IPA.

Chris Sella was the lucky winner of the monthly raffle. **Thanks to our contributors:** HomeBrew Den: Sterling and Vanguard hops

Sean Patronis: Victory Hop Devil Ale
Joe Pignatiello: Atwater Black Vanilla Java Porter

Martin Brungard: Oktoberfest steins
Randy Desilet: Hole in the Rock Ale and Piedmont Porter

Chris Sella: Wild Blue
Sarah Bridegroom: Sierra Nevada
Christopher Sullivan: Blackberry Mead

Jason Dickey offered his Oatmeal Stout for the tasting and Christopher Sullivan offered his blackberry mead. Thanks to both of our homebrew contributors.

Thomas Crawford announced his runner-up honors for Best of Show at BFBC in Tampa.

Our server cheered as the Detroit Red Wings advanced in the Stanley Cup Playoffs.

EC Meeting, April 24: Officers Present: Matt Ruddell, Sarah Bridegroom, Randy Desilet, Denise Howard, and Corrigan Loduha. Also present: Charles Howard and Johann Pautz.

Among items discussed: Upcoming charity events- Which ones should the club focus on? Which ones are members most interested in? Educational sessions, club brews, parties, and overall club membership participation were also topics.

Scottish Games Brew Demo *Sarah Bridegroom*

When I woke up Saturday morning the 19th, it was raining. I thought, "Geez, the Scottish Games organizers just can't catch a break". Some of you recall that for a few years now, the Scottish Games has experienced some severe rainouts – to the point where the event went on hiatus for a year for financial recovery.

As it turned out this year, the weather cleared up as the day progressed and the brew demo was completed. Allen and Thomas sure got an early start. After doing some set-up on Friday, they set-up for Saturday around 8A and got the first beer going. The Scottish Wee Heavy was a pretty big beer, so the early start time paid off. After some profanity regarding a stuck mash on beer number one, beer number two was off to its yummy start. We talked to some beginning homebrewers, met some Scottish athletes, saw lots of tattoos, and shared some laughs.

All in all, a good (long) brew day – particularly for Allen and Thomas. Thanks to them as well as our other volunteers: Chris, Corrigan, Johann, Randy, Paul, and Melissa.

Full Sail Brewing Wins Sustainability Award *Sarah Bridegroom*

On the heels of our "Reduce, Reuse and Recycle" presentation from last month, I hear that Full Sail Brewing has recently been honored with a prestigious award from the city of Portland, Oregon.

On April 17, Full Sail was the recipient of the 16th Annual Businesses for an Environmentally Sustainable Tomorrow (BEST) Awards for medium- sized company. The award is presented for demonstrating excellence in business practices that promote economic growth and environmental benefits. The Portland Office of Sustainable Development recognized their efforts.

A statement from Full Sail outlined their commitment to environmental sustainability:

Nestled between the mighty Columbia River and the snow-capped peak of Mt. Hood, just one hour east of Portland, Full Sail Brewing's connection to the environment is obvious. We do our best to be stewards of our environment and are dedicated to operating our brewery in the most responsible manner possible. Because employees are the owners at Full Sail – and because many of us call beautiful Hood River home – we are empowered to run the brewery in a responsible manner every day.

Inda Pale Ale

Sarah Bridegroom

It's likely that all of us have heard some account of India Pale Ale history: how it was a highly alcoholic, heavily hopped beer designed to weather long travels. Most historical accounts report that in the 18th century, England was developing these beers for export to India. The success of the India Pale Ale led to a flourishing beer market in India, and for many years following the British invasion and its subsequent popularity, this style was a flagship of India breweries.

Now, no breweries in India craft the style. And even in Britain, where India Pale was once the most popular style, is it far less common. Most of the current IPAs of England are pale comparisons to their ancestors and hardly distinguish themselves from ordinary bitters. North American brewers are more closely brewing to the original IPA style, creating high alcohol and high hopped beers. Rouge Imperial is consid-

ered to be one of the more traditional IPAs in both vital stats and overall profile. In both England and the US, there's an increase in the number of IPAs on the market, but labeling it as an IPA doesn't mean that it is an IPA. More so in England, but certainly in the states as well, many beers that breweries are calling IPAs are far from meeting the standards that govern the style.

Recent debate had developed in the brewing community about the escalating alcohol levels and IBU levels in IPAs. These "Double IPAs" and "Imperial IPAs" are creeping into the market, and in many areas of the country, they are selling well. Critics say that a 100 IBU beer at 10% ABV is simply a bit much and that it interferes with the overall enjoyment of a balanced beer. Some critics include that as we push our marketplace away from lower hopped, more delicate beers that we are doing ourselves a disservice by pushing aside other styles and enabling the trend of high-alpha hop growing.

That's a hard sell to the many American IPA lovers and the brewers that brew them. Although it wasn't its origin, the IPA is very American, and Americans sure like their hops. We toast the IPA with this haiku published by Captain Hops, frequent online beer haiku contributor. He posted this in honor of the IPA and its oceanic adventures.

Pete and the Tall Ship

*On the vast blue sea
□ In the rigging and on watch
□ Earning your rations*



Spring Party was a Splash, thanks to Sean & Jessica

Sarah Bridegroom

Sean and Jessica hosted a great Spring Party for us to enjoy, complete with a terrific American Brown Ale from the club brew, as well as some surprise beers from the Sean and Charles brew team. Sean cooked a scrumptious dry rub pork loin and we had lots of extra goodies throughout the day. NFBL members shared great beers, specialty meads, and more than a few stories.

Thanks to everyone who stopped by, our brewers and our hosts. May 3rd we're at Randy's; May 8th at Beef O Brady's, and May 14th at Martin's.

Shot of the Month

Thomas masters the "two beers in one hand" technique at the Spring Party at Sean and Jessica's.

A big thanks to Charles Howard for submitting this great "Shot." If you have a picture you want to submit to the newsletter, send your jpg to: denise.karnes@gmail.com



Recipe of the Month: Brown Ale (Club Brew) by Sean & Charles

This is the recipe Sean and Charles created to make the last Club Brew, which we consumed at the Spring Party.

For a 10 Gallon Batch:

- Grain -
- 18.00 lb Pale Malt (2 Row) US
- 4.00 lb Munich Malt
- 2.50 lb Caramel/Crystal Malt -60L
- 1.00 lb Caramel/Crystal Malt -120L
- 0.50 lb Roasted Barley
- Hops -
- 2.00 oz Centennial (60 min)
- 2.00 oz Glacier (20 min)
- 1.00 oz Glacier (5 min)
- 1.00 oz Cascade (Dry Hop)


Thanks to Sean and Charles for submitting their recipe to the newsletter's "Recipe of the Month." If you have a recipe you'd like to share, please email it to denise.karnes@gmail.com.



Mission Statement: The North Florida Brewers League is committed to sharing, promoting, and teaching the hobby of homebrewing to both beginners and experienced brewers through community involvement, regular meetings, and the Big Bend



NFBL
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North Florida Brewers League

Newsletter submissions should be sent by the Friday following the full membership meeting to denise.karnes@gmail.com

This month's style:
India Pale Ales

Long Term Calendar

May 3	Club Brew/Big Brew in Celebration of National Homebrew Day
May 8	Club Meeting—IPA's
May 10	AHA Club-Only Competition: Extract Beers, Naperville, IL
May 11	Mother's Day
May 16-18	Hogtown Brewoff Competition in Gainesville
May 22	EC Meeting

May 26	Memorial Day
June 12	Club Meeting—American Light Ale, Blond and Cream Ale, Wheat
June 15	Father's Day
June 20-22	National Homebrew Conference in Ohio
July	American Beer Month!
July 18	Last Day for mead to leave for AHA club only (meads)



Be there or be square.