

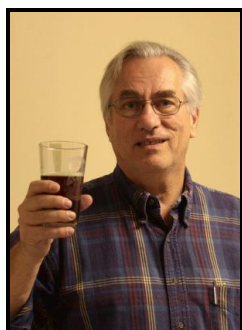


Saccharomyces Journal

President's Message

Randy Desilet

It's Fall now and hopefully cool weather is on the way. This should help our brewers who don't have temperature control to ferment their brews and make those heavier and darker beers taste even better. On



October 16, we will be involved in our charitable activity with the Elder Care Oktoberfest. Seven of our Club members have brewed and donated German style beers to be served at the event. Thanks to

Larry Agee, Jeff Nielsen, Wade Feltman, Karen Schneider, Vince George and Brian Hall for donating their time and beers for the occasion.

The next party on our Club's schedule is the Fall/Winter to be set for sometime during November or December. But to set the date for the party, we need to have our host decide on that date. Now is the time for club members to consider hosting our next party. Remember the Barley Wine that we brewed at the March Club Brew will be served at this party. Please contact me if you have any questions about hosting or are interested in doing so.

It seems like I just began serving as President, but nine months have gone by and it's time to be planning the election of our next set of officers. During October we will gather nominations and have the election in November. In this Newsletter, you

will find a description of the officer duties and the nomination form. We will collect nominations at the October meeting. This is the time for members to step up and take their turn serving the Club. If you are not able to attend the meeting please complete the nomination form and send it to me at desilet@comcast.net. The process will work best if you are nominating another member, to check with them as to whether they are able to serve. Don't be embarrassed to put your own name down for an office. Look at it as saying I am willing to serve. The Executive Committee will put together a slate of officers to be voted on at the November meeting.

The upcoming meeting is always one of our most popular with the featured beer styles of Mead, Cider and Braggot.

Good Brewing!

Treasurer's Report

Betsy Miller

Balance: The club's balance is **\$2,055.77** as of October 1, 2009. The club has 66 active members, including **3** new members, this month. elcome Eli and Caroline Rodriguez and Hector Rivera!

Membership renewals due October 2009: Vince and Amy George, Errin and Kari Pichard, Matt Ruddell, and Thomas and Melissa Crawford

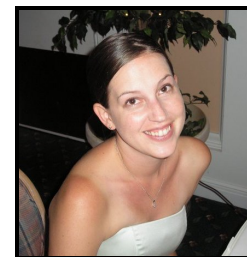
Membership renewals past due: Jennifer and Wade Feltman, Bob Daugherty, and Eric and Melinda Milles

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

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
 NFBL logo pint glasses\$3 each

We have merchandise for sale at Cafepress.com. Current merchandise includes t-shirts, hats, boxers, and thongs. See Betsy at the monthly meeting for samples. If there is other merchandise on cafepress.com you would like to order let Denise Howard know and she can work on the design.



Please see Betsy at the meeting for purchases.

September 10 Brew Club Minutes

Wade Feltman

The styles for this month's NFBL meeting were stouts and porters. This gave many members the opportunity to compare and contrast between the two varieties. As Sarah explained during the presentation of the commercial examples, stouts tend to accentuate a more predominant roasted profile provided by the use of roasted barley, while porters tend more toward crystal & other dark malts such as chocolate with the absence of a defined roasted profile. But not stopping the home brewers out there and since there is so much overlap from today's definition of the styles; they have been tweaked and at times can produce a marriage of the two. And as time goes on, I'm sure these definitions will be pushed to the limits by the many innovative craft & home brewers. Sarah presented us with two tasty commercial examples this evening – Stone Smoked Porter & Young's Oatmeal Stout.



Much of the discussion this month had to do with the club's upcoming involvement with the Oktoberfest to benefit Elder Care Services. With the event occurring on October 16 at Goodwood Museum & Gardens, the charity has graciously given us two stations for serving our homebrews. It was relayed to the

club that if anyone would still like to brew or help out with the upcoming event to please contact Vince George at 212-7112 or brewboxer@earthlink.net. This will be a great opportunity to showcase your own creation and to give back to the community.

Another matter of discussion was the NFBL Club's plans to go forward with the initial steps of approaching a local charity to host a Summerfest event. As in the past, this event will require a large portion of the Club membership to brew. This will give all those involved an opportunity to educate the public about good beer. As to this matter, the EC has made the decision to approach Tallahassee Leon County Animal Service Center and will soon begin the contact process.

Homebrews

- | | |
|--------------------|-----------------|
| 1. Dry Stout | Randy |
| 2. Robust Porter | Randy |
| 3. Chocolate Stout | Darrell |
| 4. Belgian Blonde | Thomas |
| 5. Belgian Dubbel | Stuart and Will |

Raffle Items

- | | |
|-----------------------------|-----------------------|
| Apple Butter | Thomas Crawford |
| Blueberry Jelly | Thomas Crawford |
| Gonzo Imperial Porter | Allen Turnage |
| Dogfish Head Chicory Stout | Randy Desilet |
| NFBL Shirt & Bumper Sticker | NFBL |
| Raffle Winner: | Jessica Taylor |

September 24, 2009 EC Meeting

Wade Feltman

Officers present: Randy Desilet – President, Sarah Bridegroom – Vice President, Don Miller (in place of Betsy) – Treasurer, Denise Howard – Newsletter Editor, Wade Feltman – Secretary

This month's EC meeting met at the new location of HomeBrew Den on Market Street. The EC discussed business over a very nice selection of snacks and samples of Vince's brews of Kolsch and a German Pale Ale. Very very good as always, Vince!

Starting this night's agenda was the officer's reports with nothing new to report. We moved onto the next item in the agenda, Oktoberfest for Elder Care Services. Randy has discussed the upcoming event with Vince, and it was relayed that we have a good representation of members participating – numbering 14. With 7 brewers, it appears that we have produced approximately 55 gallons of beer. Good job, everyone!

Summerfest was the next item on the agenda. It was stated that Denise has contacted a member of the board of the Animal Shelter. We are currently waiting to hear back from them on if they would like to host the event. A follow-up will be made soon if no response is received from them.

Questions about the NFBL website were the next items under discussion. Someone inquiring about the time and place of

the NFBL Club Meetings contacted Randy. Upon checking the corresponding info on the website, it was noted that some information about the time and place of the meetings was not clearly conveyed. It was agreed by the EC that the location of the Beef O'Brady's should be listed as being on Thomasville Road. Also, the day of the month will be given on the website to better help those who would like to attend. It was also noted that some of the newsletter links on the site are not working and are in need of updating. Also on the matter of better serving the public, the EC made the decision to post a link to the NFBL Membership Application Form. In regards to updating the website, Don Miller has offered to take over the role of website administrator for the Club, and the EC Members were in agreement.

The Facebook NFBL Club page was the next matter of discussion. Don Miller gave a brief presentation on what the layout will be for the group page and what benefits it could serve the Club. This will be a means of posting links, upcoming events, etc. It was said that only current NFBL members would be able to join this group with approval given by one of the administrators (i.e. – an EC Member) of the FB Group. The presentation also went over what a general Facebook user will see on the page and also what additional items will be available to users who join the group.

Finally, the EC discussed any additional items not listed on the agenda. A future grain tasting event much like the hop tasting we had in the past was recommended. This meeting would

be an informative seminar to discuss and examine what different characteristics certain grains can impart to your homebrew. With those just getting into partial, all-grain mashing or just curious about the subject, this would be a great opportunity to expand your knowledge of what kind of flavor, aroma, color, mouth feel, and fermentability different grains can give during the brewing process. On a different subject, the next NFBL Happy Hour will be in the month of October at the Momo's on Market Street. This is a great time to meet other Club mem-

bers over some tasty brews. In the past, Martin had compiled water profile information in regards to the Tallahassee area. It was recommended that this document be made available to the Club members. Also, the upcoming NFBL Officers Election was the final matter discussed. With the upcoming election set for the November Club meeting, nominations will begin in October. With that, a summary of the Club by-laws in what is required of each officer will be made available to those who are interested.

Billy Wigglestick (clone of Rogue's Shakespeare Stout)

Thomas Crawford

American Stout All Grain (5 gallon)
OG 1.070 – FG 1.017 – 41.21°SRM – 68.5 IBU – 7.0% ABV

Ingredients

8 lbs. 2-Row Brewers Malt
2 lbs. Munich 10L Malt
1.25 lbs. Chocolate Malt
1 lbs. Roast Barley
0.75 lbs. Crystal 150
0.67 lbs. Barley Flaked
0.67 lbs. Flaked Oats
2.67 oz. Cascade (Whole, 5.75 %AA) boiled 60 min.
1 oz. Cascade (Whole, 5.75 %AA) boiled 10 min.
Yeast White Labs WLP001 California Ale

Instructions

Filter all water and treat with 5.2 Mash Stabilizer
Dough in at 153 F and mash for one hour
Sparge slowly with 170 F water and collect 6-7 gallons of wort
Boil Vigorously for one hour adding hops at 60 and 10 min
Cool to 70 F and pitch yeast
Ferment in Primary for 10 - 14 days at 70 F
Secondary for 14 days at 70 F
Bottle with enough priming sugar to create 2.5 Volumes of CO2
Or Keg and force carbonate to 2.5 Volumes

Big thanks to Thomas Crawford for sending in this awesome recipe! If you have a beer recipe you would like to post in the newsletter, please submit it to denise.karnes@gmail.com.

Mineral Additions for 5 Gallons of Tallahassee Water

Martin Brungard and Sarah Bridegroom

This table was compiled by Martin years ago. The EC decided to bring it back for everyone's information. Thanks to Martin and Sarah for digging it up!

Water Profile	Mineral				
	Gypsum	Epsom Salts	Canning Salts	Calcium Chloride	Chalk (for mash only)
Burton-on-Trent	18 gm – 6 tsp	6 gm – 1.5 tsp	1 gm – 1/8 tsp		
Ideal Pale Ale	6 gm – 2 tsp	1.3 gm – 3/8 tsp	3/4 gm – 1/10 tsp	0.5 gm – 1/9 tsp	
Ideal Mild Ale/Dark Lager	2.5 gm – 7/8 tsp		1.5 gm – 3/16 tsp	1.5 gm – 1/3 tsp	
Ideal Stout	1.5 gm – 1/2 tsp		0.5 gm – 1/16 tsp		4 gm – 2 tsp
Light Ale			1 gm – 1/8 tsp		
London	2 gm – 2/3 tsp		0.5 gm – 1/16 tsp		
Dusseldorf	1 gm – 1/3 tsp		1 gm – 1/8 tsp		
Dortmund	5 gm – 1.7 tsp	1.5 gm – 3/8 tsp	1.5 gm – 3/16 tsp	2.5 gm – 0.6 tsp	
Munich					4.5 gm – 2.2 tsp

Notes: tsp = teaspoon
gm = gram

Visit www.nfbl.org

Beer is a wonderful thing.

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

NFBL
PO Box 3325
Tallahassee, FL 32315



North Florida Brewers League

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

NFBL Calendar

Oct 8	NFBL Meeting: Mead, Cider & Braggot
Oct 16	ElderCare Oktoberfest
Oct 22	EC Meeting @ Betsy's
Oct 31	Halloween
TBA	Fall Party
Nov 1	Teach a Friend to Brew Day
Nov 12	NFBL Meeting: Belgians
Nov 13-14	Sunshine Challenge (Central Florida Home Brewers/Orlando)
Nov 19	EC Meeting @ Randy's
Nov 26	Thanksgiving
Nov 28	FSU v Florida



NFBL Officer Nomination Form

Please indicate your nominations for each officer position for the upcoming election year. If you would like to serve in any office, please write your name in the column titled "yourself".

President

Yourself

Someone Else

Vice President

Yourself

Someone Else

Secretary

Yourself

Someone Else

Publications Coordinator

Yourself

Someone Else

Treasurer

Yourself

Someone Else

NFBL Executive Committee Position Descriptions

President

Position objective – to provide leadership to the NFBL and the executive committee in planning policy and overseeing its implementation.

Duties

1. To appoint chairpersons of committees and delegate authority to them in such areas as policy planning, budget development and management, public relations, community and membership development, fund-raising and special events.
2. To preside at meetings of both the general membership and the executive committee and to provide an agenda of business.
3. To serve as signature authority on behalf of the executive committee for contractual agreements.
4. To regularly convene the executive committee.
5. To serve as an ambassador for the NFBL.

Vice President

Position objective – to assist the president in providing leadership and direction for the corporation

Duties

1. To preside, in the absence of the president, at all meetings of the corporation.
2. In the absence of the president, to serve as signature authority on behalf of the executive committee for contractual agreements.
3. To coordinate educational efforts of the NFBL.
4. To coordinate and facilitate the tasting portion of the monthly meeting including the collection and tabulation of score sheets.

Secretary

Position objective – To maintain accurate records of all actions of both the NFBL and the executive committee.

Duties

1. To record the minutes of all monthly meetings and executive committee meetings.
2. To act as liaison with other brewing-related organizations such as the American Homebrewers Association and other homebrew clubs.
3. To manage correspondence with appropriate parties (Examples: media, clubs, associations)

Treasurer

Position objective – to monitor accountability of funds and serve as adviser to the executive committee on budgeting and financial matters.

Duties

1. To assist the executive committee in determining accounting policies and procedures to provide for reliable and timely financial information.
2. To serve as advisor to the executive committee in all budget-related matters.
3. To prepare quarterly financial reports for executive committee and membership review.
4. To maintain club checking account
5. To collect membership dues and 1q maintain dues-paying schedules.

Publications Coordinator

Position objective – to facilitate the information flow concerning club activities to the club membership and the general public

Duties

1. To compile the necessary articles for inclusion in the club's monthly newsletter.
2. To coordinate the layout and subsequent duplication of the newsletter.
3. To facilitate the distribution by U.S. Mail and by electronic mail, of the newsletter to the membership prior to the monthly meeting.
4. To facilitate the posting of the newsletter on the club's Web site.
5. To assist in the distribution of all other club publications.

Appointed Positions

The executive committee may appoint up to 4 additional positions when it deems necessary. The president must support both the creation of the position and the individual club member chosen to fill it. The duties of these positions will be determined by the executive committee. The individuals so appointed will be full voting members of the executive committee.

Ad Hoc Committees

Ad hoc committees may be created and staffed by the Executive Committee. The duties and durations of these committees will be developed upon the committee's creation. Chairs of these committees will not be members of the executive committee.