

TALK to your BEER

AMATEUR BREWER BULLETIN No. 9-1 March-April 1983 © 1983

(503) 289-7596

Entire Contents Copyright © by Fred Eckhardt, all rights reserved. *Talk to Your Beer*, *Amateur Brewer Bulletins* are published six times a year in conjunction with an *Amateur Brewer Communications Annual* by ABIS, Box 546, Portland, OR 97207. Subscription is \$10 ABC and 6 Bulletins.

If there's an R in red ink on your mailing label, send money for renewal. \$10. (\$9 until April 1, 1983)

Multnomah County Library

MAR 5 1983

Portland, Oregon

SIMPLE STEP BEER

A Malt-Extract Beer for Beginners
by Fred Eckhardt, all rights reserved

This is a simple all-malt beer quite suitable for someone making their first batch of beer. The result is five U.S. gallons or 20-litres in the bottle, and the beer is quite remarkable. Our calculations will assume an extra half-gallon, for loss during the brewing process. This will be an almost single-stage ferment. The effective Original Gravity of this beer will be about 1053 (13.1°B) or a little lower depending on your malt extracts.

INGREDIENTS

Estimate volume 5-US gallons (20-litres)

1 x 3.5-lb tin best quality Pale Hopped Malt
Extract (1.6-Kg)

1 x 3.5-lb tin Pale, dark or amber malt extract
(for more color in finished product use darker
2nd tin of extract).

10-15 gm good aromatic hop pellets, such as
Hallertauer, Saazer, Cascade or Fuggles. Add
as described later.

Water Treatment: probably none if your water is
not high in Calcium Carbonates, and if it is boil
it to reduce that. Most water is satisfactory
for making this type of malt extract beer.

Yeast: Red Star Ale Yeast. Two packets.

EQUIPMENT: Large kettle for boiling about 2½-
3 gallons; open primary fermenting vessel of
6-10 gallon capacity; plastic cloth;
carboy, 5-gallon capacity; fermentation lock,
Siphon hose. Food grade clear plastic tube, 1"
Inner Diameter (ID), 4-ft long (1.25m, ID 25mm),
plastic pail, about 1-gallon capacity, bottles,
bottle capper.

Two tins of hopped malt extract will produce a beer that is a little hoppier than what you may be familiar with in American beers, but it's time--you'll love the extra hoppiness. For still more aromatic hoppiness, which is almost totally lacking in hopped malt extracts you should add the extra hop pellets listed above and in the manner described later.

PROCEDURE

A. PREPARING THE WORT FOR FERMENT.

1. Sterilize everything that will touch your beer with Sodium Hypochlorite: 2 Tblspn/USgal.
2. Soak the tins of malt extract in hot tap water for about half an hour to soften the syrup by warming it.
3. Bring about 3-gallons of water to a boil in your large kettle. When the water is relatively warm, and your tins of malt extract have been softened in warm water, open them and pour the

(continued)

AMATEUR BREWER INFORMATION SERVICE

P.O. BOX 546
PORTLAND, OR 97207
USA

contents into the hot water. Rinse the tins to remove all extract syrup. Bring this water-syrup mix to a boil, stirring to dissolve all of the syrup. As the wort (as it is now called) is brought to a boil watch carefully to avoid a boil-over. When the mix reaches a rolling boil, there will appear brownish flakes of protein, and these will be thrown against the wall of the kettle, ejecting them from solution. Continue for about 10-15 minutes, and then turn the stove off. Allow the kettle to stand for about 30-minutes. This is necessary to settle the rejected proteins.

4. At this point you should run your beer through a wort cooler such as that described by Al Andrews in his literature (see last page--classifieds). If you do that, run it directly into your carboy for a single stage ferment (but you will still need the open primary vessel later). A wort chiller may be most necessary in warmer climates, but if you live or ferment where it is cooler, then you may not feel the urgency for that convenience. If so you will transfer the hot beer wort into the open primary fermentor to cool, rather than risk breaking your carboy by adding hot wort direct. In that case cover your wort with a plastic sheet while it cools, and add sterile water to volume about 4½ (18-litre) gallons. The gravity will be about 1060 (16°B).

B. THE FERMENT.

1. Using a wort chiller, add the 2 packets of yeast when half the wort is in the carboy. Run the wort down the side of the carboy to oxygenate it to the fullest extent. When wort is in the carboy, add sterilized water to a level about 2½" (65mm) below the neck level. New SG will be about 1053(12.6°B). Insert your plastic tube into the top of the carboy and extend it into a plastic pail. Fill that vessel half to ¾ full of sterilant (Sodium Hypochlorite, 4-Tblspn/USgallon (15ml/litre). If the food tube is not a snug fit wrap it in plastic food wrapper dipped in the sterilant. (see photos).

2. With the plastic primary fermentor, when the wort is cooled to 70-75°F (21-24°C), rack to your carboy, adding the yeast as described above. Incidentally when you do add yeast, in either case the manufacturer recommends adding a packet to a cup of warm wort or warm water at about 105-110°F (40-45°C). I advocate using twice the amount of yeast called for by the manufacturer to ensure a quick starting trouble-free ferment. Leave about an inch or two (25-50mm) of the trub (wort settlings) in the primary. Insert the plastic tube in the carboy as described above.

3. Change sterilant daily.

4. During the early ferment the situation will remain fairly calm, but as the ferment takes hold, there will be much foaming and frothing. Most of this foam will be ejected into your pail, ridding the beer of many undesirable elements. Keep the ferment as cool as you can manage--60-65°F (15-18°C) if possible, but until the ferment takes a strong turn, the temperature must not be too low, not under 58°F (14.5°C).

5. When the ferment recedes you will have lost some beer, (about half-gallon), but there is no need to fret, that's built into this recipe. This will be 3-4 days into the ferment.

6. Now, open your packet of aromatic hops, and place them on a small saucer on a vegetable steamer rack (see photo), and steam them for about 10-minutes to sterilize them.

7. Remove the plastic tube from the carboy. You may measure the gravity now, and if so you will find it under 1020. Now you are ready to add the hops. Empty the now expanded and crumbly hop pellets into the carboy. Roll the carboy to incorporate the hops and place a fermentation lock on the carboy. In the well of the fermentation lock, add the glycerine, available in pharmacies, and which is a sterilant (ABNL 8-3). This will last the remainder of the ferment.

8. Roll the beer around every few hours for the next day or so, and then top it up with sterile water, roll it again, and leave it undisturbed under fermentation lock for another week or so, or up to ten days. When there is no further sign of ferment, such as bubbling in the fermentation lock, and the beer has cleared, then the time is at hand to bottle it.

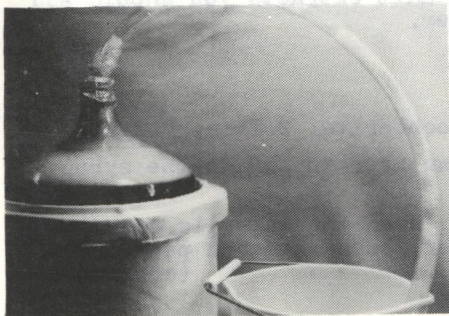
C. THE FINISH.

1. Rack the beer into the open primary fermentor. The gravity will be under 1016 (4°B), sugar by dextrocheck about 0.025-0.04% if the beer is ready for bottling, and it will be clear.

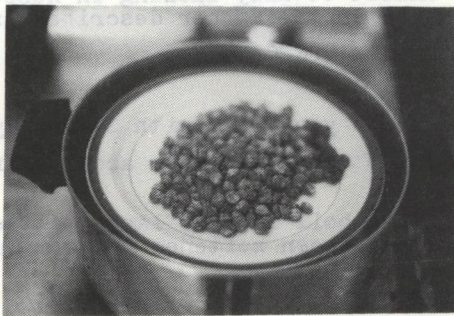
2. Carbonation is achieved by the addition of dextrose (corn sugar) or pale dry malt extract, 1-cup (6-oz/170gm) prepared as a sugar syrup by boiling about 2-cups of beer with the sugar. Add to the beer and stir.

3. Sterilize all equipment and bottles with Sodium Hypochlorite solution (Chlorox 1-Tbspn/USgal. Invert the bottles and drain, the chlorine will dissapate. Bottle in your usual fashion. The beer should be ready in about 2-weeks. Prosit!

SINGLE STAGE FERMENT



Single Stage ferment in a carboy.



Hop pellets after steaming.



Fermentor after adding hops.

NEW BREWING YEAST

I found the system outlined above to greatly simplify the beermaking process and also in keeping the sterility problems to a minimum. Vince Cottone told me he lost much of his yeast when he did a lager ferment this way, but I find that difficult to envision. I plan to try a lager ferment next, so I'll keep you posted. Another call from Dick Main in Gig Harbor WA told me that dry hopping in the primary stage of the ferment (and with a fermentation lock siphon hose rig) it blew beer all over the ceiling. The large food tube, and late dry hopping would prevent that.

About the plastic tube. Food Grade vinyl clear plastic 1" tube available from any industrial supplier, and if there's none near you, Steinbart's has it (see last page). You need 1" (Inner diameter) which will fit snugly in your carboy (most likely), mine was 7/8" and was not a snug fit, so I wrapped clear plastic around it (dipped in sterilant) and secured that with a Rube Goldberg festoon of rubberbands and match sticks as you can see from the photos. I soaked the tube in the chlorox solution to clean it after use and it turned cloudy and yellow. The beer, incidentally, is quite delicious, considering the simplicity of this recipe.

NEW RELEASES FROM ABIS

As you know one of the things we do best is keep our back issues in print. I recently updated and reprinted AB#4 (5th printing--\$2). AB#4 is on Hops, we added an article on growing them from AB#5), and verified all of the basics, including a brief listing of new hops available. We removed the hop directory which was horribly out of date. Any supplier that sells Amateur Brewer back issues will be a supplier who cares about such things and you may trust his or her judgement in hop care; but just to be sure order your entire supply for the brewing year when the shop gets their fresh crop in November & December. Store these as airtight as possible and in your freezer--don't take chances. If you have an old copy of AB#4, you don't need the new one, there's little difference, but if you are interested in hops and don't have a copy, buy one from your supplier. Good retailers carry it and other back issues. We also updated AB#5, (5th printing --\$2), adding a Burton Ale recipe to replace the Hop Growing article and some corrections on carbonating your beer. AB#5 has Bock Beer information, stuff on decoction mashing which we have also added to our Mashing Notebook (\$2.50). Also updated and re-published: AB#6 (Yeast) and #7 (Lite Beer) (\$2 each), and we have withdrawn AB#1, 2, & 3, which will be reassembled into one volume and brought up to date in a new printing due out in mid-July.

By now, of course, you should have received a copy of my new effort Listen to Your Beer, and I hope you like it well enough to squander some of your ill-gotten funds. I think you'll enjoy what I have to say about Real Beer and also about the bad guys from Bud & Millers, although in truth it is not the two largest brewers we should blame, but rather all of the smaller breweries who have copied that beer and are now stuck with it. They don't dare make Real Beer for fear of rocking the boat. Why, pray tell, would anyone buy a regional beer when they can have Miller-time right at home or swill the King of Beers, and at no extra cost either. Don't forget you get a free Cartwright Beer Coaster if you hurry. \$8.50 for AB subscribers, 6-issues.

A new yeast that sterilizes beer has been developed by researchers at the Japanese Sapporo Brewery in Tokyo. The new yeast was developed to counter the problems the Japanese were having with their draft beer. Draft beer is not thermally pasteurized, and with the passage of time bacteria and germs enter the brew which will eventually spoil it. Brewers try to prevent this by intense filtration (millipore filtration) and hermetic seals on the kegs, but no method is foolproof (as we know). The Sapporo researchers have developed a new yeast strain, by crossbreeding, that has the capability of destroying these off-bacteria in much the same style that SO2 does the job, but without the damage to flavor inherent in that chemical. Experimental beer brewed with the new yeast (I couldn't get the scientific name for it) is said to taste very good, and to retain that good taste until consumed. If that yeast is good for draft beer it is good for our beer. Let's hope that it becomes available here soon. (East Oct '82)

LETTERS

I got an interesting response from readers regarding AB#9. Most thought it was good, but a few thought I had gone overboard in technicalities. I thought so myself about half-way through. I try to provide something meaty in the Annual, and possibly that's enough to choke some of you--it nearly choked me. James Reif of Geneva IL wrote "Probably the majority of us--the not quite purist--just want to make an extract beer of the best quality possible, without spending all day mashing. Could you occasionally direct some words of wisdom to our segment of the hobby?"

John Cook of Baton Rouge LA put it, "Don't forget those of us who work mostly with malt extracts."

I hope this newsletter and the last one have accomplished that. Normally when I write a recipe I try to do it both extract and grain so you folks can have it either way. There are times when this is not possible, such as when a writer writes about a particular all-grain beer as George Fix did. You can't make beer like that (or that of Jeff Jones in ABNL 8-2 last year) with malt extracts, and you waste effort trying. And of course Vince Cottone's article was aimed at the grain brewer too, but the calculation stuff works for all beer, extract, grain, or even commercial. At any rate I hope this catches me up.

We have a large number of suppliers who subscribe to (or receive free) ABIS and we offered them an opportunity to sell Amateur Brewer publications over the counter, by providing 6- or 12-unit deliveries on publication, with a proviso that we'd buy back issues which could not be sole in one year's time. I have nothing to fear, I sell every copy of each of our publications (some are in their fifth printing). I finally told one retailer that if, after three years of receiving our publications and the education in them, he couldn't see his way clear to try selling them (no risk to him) then I'd have to ask more for his and other such subscriptions. (I raised the rate for that group to \$15. I really don't want to

after three years of receiving our publications and the education in them, he couldn't see his way clear to try selling them (no risk to him) then I'd have to ask more for his and other such subscriptions. (I raised the rate for that group to \$15. I really don't want to train retailers to their sole profit--my only product is information, and I need to earn something from that. This man told me he does the same thing with Zymurgy and Home Fermenter Digest. I'd like to state that without the information pushers like myself and the other two above, we'd all still be making prohibition-style beer in a crock. The retailers would then be making less money, because you, the customer, would not need much from them, but the sugar companies would love them to death, ditto Fleishman's Yeast. If asking extra money from retailers in return for training them in selling their wares is bad, then I plead guilty. Information is my only product. In truth I'd rather see you buy my publications from the retailer, so I'd have a lot more time to write which is where I get my kicks. Incidentally I haven't raised my rates for retailers who have tried to sell Amateur Brewer publications and been unsuccessful.

Sad news from Minneapolis, Don Crenshaw, Newsletter editor of the Home Foam League published their last issue of SUDS and quietly folded their tents--the Home Foam League is no more. "Drastic declines in attendance and general lack of interest made us realize that we were flogging a dying, if not dead, horse." Judging from Crenshaw's newsletters the HFL should have had a great future. The local club, the Oregon Brew Crew, has had similar problems, and one of the things they did was to plan the year's program carefully, with classes and a number of tastings of commercial beers. We have had the good fortune to be sponsored by both local retailers, and the meetings are alternated between the two establishments, with occasional side jaunts to here and there. Perhaps it takes a larger population center than Minneapolis/St Paul or Portland Oregon to have a successful club. What's really needed is a good leader, but when that person's enthusiasm wanes (as it must after a year or so) then the club suffers. John DeBenedetti, Ann McCallum (retailers) and myself have acted as advisers to the Brew Crew, but none of us has taken over leadership, the club must succeed or fail from its own efforts, and this has had the result of finding several members to assume leadership for a year each. I think it wise if no one person dominates. Leadership rises only where there is need. We all mourn the loss of even a small brew club.

CLASSIFIEDS

A new feature, open to subscribers only, and to retailers who see fit to carry our product. These are freebys to some who have supported me over the years.

RATES: \$5 for up to 12 words, 50¢ per word beyond that. State+ZIP one word.

AMERICAN HOMEBREWER'S ASSOCIATION. PLAN TO ATTEND THE FIFTH ANNUAL NATIONAL HOMEBREW AND MICROBREWERY CONFERENCE, May 31, June 1, 2, & 3, at the Hilton Harvest Hotel Boulder CO, Write AHA Box 287, Boulder CO 80306.

FRESH HIGH QUALITY OREGON HOPS Mail Order Brewing supplies, Wholesale and Retail. Wine Art Oregon, 2758 NE Broadway, suite T Portland OR 97232.

FINE HOMEBREWING SUPPLIES since 1914, full mail order line, specialists in tapper systems. STEINBARTS 602 SE Salmon Portland OR 97214

HOMEBREW WORT CHILLER & TAPPER SYSTEMS. 13 page detailed catalogue, \$1.00 Andrews Homebrewing Accessories, 5740 Via Sotelo, Suite #9, Riverside CA 92506.

QUALITY BREWING A Guidebook for the Home Production of Fine Beers by Byron Burch, Third Edition, a Book for beginners and intermediates. Guaranteed. \$3 postpaid from Great Fermentations, 87 Larkspur, San Rafael CA 94901.

DO IT BETTER AT HOME--If you make wine, beer, cordials, soda pop, smoke meat and fish--dry fruit vegetables--pickle pickles--enjoy good wine, beer and food you need HOME FERMENTER'S DIGEST, Box 602T, San Leandro CA 94577

SUPERB QUALITY HOMEMADE WINES & BEERS--Mail order from THE WINE AND HOP SHOP 705 E 6th Av Denver CO 80203.

STERLING SILVERWARE Top Brands lower prices factory sealed also stainless. Call or write for prices. J.V.Reynolds Co. Sixth & Pine Bldg, Suite 501A Seattle WA 98101 (206) 628-9623.

AMATEUR BREWER INFORMATION SERVICE
P.O. BOX 546
PORTLAND, OR 97207
USA

Bulk Rate
U.S. Postage
PAID
Portland, OR
Permit No. 2255

MULTC-0210SA-97205
Periodical Dept.
Library Assn of Portland
801 SW 10th Av
Portland OR 97205