

THE SANTA BARBEERIAN MONTHLY



A Chronicle of Subversive Zymerlogical Thrillseekers

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image credit/source: <http://dscwellness.com/uploads/Image/Eats/BottlesBeer.jpg>

Next Meeting

The next Barberian monthly meeting will be at Nomada's house on Saturday, February 21st where we'll be judging Russian Imperial Stouts. We are changing our meeting times this year; if you bring a beer to be judged, please arrive at 2pm **sharp**. If you are coming for the meeting, please arrive at 4pm.

Bring things to grill and other snacks as well as plenty of beer - and don't forget your drinking vessel.

Directions:

Exit Las Positas off the 101 and turn towards State Street. Right on Stanley before State St. Take Stanley to the end, make a sharp left on Vernon and another on Serena. 2nd house on the left.

Nomada's
2817 Serena
563 4424



Photo: Eric Daub at the January judging at the Brewhouse.
Photo by Gildas Halle.

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Last Meeting

At our January meeting at the Brewhouse we judged 8 Belgian Dark entrants. Ryan Gordon came in third, Bob Grueneberg came in second and our president, Nic Proctor, took first in this year's first competition and so wins the coveted crimson jersey.

We had a terrific turnout of members at the meeting and we collected dues and voted on new officers.

Thanks to the Brewhouse for having us, yet again.



Photo: Tara Sweeny stewarding at the January judging at the Brewhouse.

Photo by Gildas Halle.

BREWERS NOTES

Parallel Brew plans are under way!

Please let us know how many people want to be part of the Parallel Brew for Beer Camp. We would like to have all brewers signed up for the parallel by February 28th. This invitation is open to new brewers and to the Carpinteria Brewers Club as well. Wort will be brewed on Pete's system at the Brewhouse sometime in the last week of April or the first week of May. Brewers who sign up will be given the wort to finish brewing at home.

Judging Rules

The officers gathered for a meeting to discuss judging technicalities; at this meeting the following decisions were made:

1. Monthly judging will have the high and low scores taken out for each entrant.
2. To decide a tie, ordinals will be used. Using ordinals means that each judge will re-submit their choice by a rating of First, Second and Third, not in points.
3. If a tie persists, the highs and lows will be added back in.
4. If a tie still persists, we will allow for multiple brewers to receive the contested place (i.e. two brewers may receive a first, second or third place win.)
5. Experimental Judging will follow the same rules, but the highs and lows will not be removed from the initial judging because brewers do not judge their own beers.
6. Experimental Judging will continue as it has in the past. Brewers are expected to envision a beer they wish to brew, concoct guidelines of what they believe their brew will be like and submit the guidelines and beer to the judging process. Guidelines should not be written after the beer is brewed, but can be written up to brew date. Judges will take beers home and drink one full beer each day.

Next Judging



13F. Russian Imperial Stout

Aroma: Rich and complex, with variable amounts of roasted grains, maltiness, fruity esters, hops, and alcohol. The roasted malt character can take on coffee, dark chocolate, or slightly burnt tones and can be light to moderately strong. The malt aroma can be subtle to rich and barleywine-like, depending on the gravity and grain bill. May optionally show a slight specialty malt character (e.g., caramel), but this should only add complexity and not dominate. Fruity esters may be low to moderately strong, and may take on a complex, dark fruit (e.g., plums, prunes, raisins) character. Hop aroma can be very low to quite aggressive, and may contain any hop variety. An alcohol character may be present, but shouldn't be sharp, hot or solventy. Aged versions may have a slight vinous or port-like quality, but shouldn't be sour. No diacetyl. The balance can vary with any of the aroma elements taking center stage. Not all possible aromas described need be present; many interpretations are possible. Aging affects the intensity, balance and smoothness of aromatics.

Appearance: Color may range from very dark reddish-brown to jet black. Opaque. Deep tan to dark brown head. Generally has a well-formed head, although head retention may be low to moderate. High alcohol and viscosity may be visible in "legs" when beer is swirled in a glass.

Flavor: Rich, deep, complex and frequently quite intense, with variable amounts of roasted malt/grains, maltiness, fruity esters, hop bitterness and flavor, and alcohol. Medium to aggressively high bitterness. Medium-low to high hop flavor (any variety). Moderate to aggressively high roasted malt/grain flavors can suggest bittersweet or unsweetened chocolate, cocoa, and/or strong coffee. A slightly burnt grain, burnt currant or tarry character may be evident. Fruity esters may be low to intense, and can take on a dark fruit character (raisins, plums, or prunes). Malt backbone can be balanced and supportive to rich and barleywine-like, and may optionally show some supporting caramel, bready or toasty flavors. Alcohol strength should be evident, but not hot, sharp, or solventy. No diacetyl. The palate and finish can vary from relatively dry to moderately sweet, usually with some lingering roastiness, hop bitterness and warming character. The balance and intensity of flavors can be affected by aging, with some flavors becoming more subdued over time and some aged, vinous or

port-like qualities developing.

Mouthfeel: Full to very full-bodied and chewy, with a velvety, luscious texture (although the body may decline with long conditioning). Gentle smooth warmth from alcohol should be present and noticeable. Should not be syrupy and under-attenuated. Carbonation may be low to moderate, depending on age and conditioning.

Overall Impression: An intensely flavored, big, dark ale. Roasty, fruity, and bittersweet, with a noticeable alcohol presence. Dark fruit flavors meld with roasty, burnt, or almost tar-like sensations. Like a black barleywine with every dimension of flavor coming into play.

Comments: Variations exist, with English and American interpretations (predictably, the American versions have more bitterness, roasted character, and finishing hops, while the English varieties reflect a more complex specialty malt character and a more forward ester profile). The wide range of allowable characteristics allow for maximum brewer creativity.

History: Brewed to high gravity and hopping level in England for export to the Baltic States and Russia. Said to be popular with the Russian Imperial Court. Today is even more popular with American craft brewers, who have extended the style with unique American characteristics.

Ingredients: Well-modified pale malt, with generous quantities of roasted malts and/or grain. May have a complex grain bill using virtually any variety of malt. Any type of hops may be used. Alkaline water balances the abundance of acidic roasted grain in the grist. American or English ale yeast.

Vital Statistics: OG: 1.075 – 1.115
IBUs: 50 – 90 FG: 1.018 – 1.030
SRM: 30 – 40 ABV: 8 – 12%

Commercial Examples: Three Floyd's Dark Lord, Bell's Expedition Stout, North Coast Old Rasputin Imperial Stout, Stone Imperial Stout, Samuel Smith Imperial Stout, Scotch Irish Tsarina Katarina Imperial Stout, Thirsty Dog Siberian Night, Deschutes The Abyss, Great Divide Yeti, Southampton Russian Imperial Stout, Rogue Imperial Stout, Bear Republic Big Bear Black Stout, Great Lakes Blackout Stout, Avery The Czar, Founders Imperial Stout, Victory Storm King, Brooklyn Black Chocolate Stout

Guidelines provided from BJCP official style guidelines

Photo Source/ Credit:

http://media.timeoutchicago.com/resizemage/htdocs/export_images/150/150.eat.beergeek.rasputin.jpg?



President's Rant

Hello fellow Barbeerians:

WOW!!! What a year we had last year, lots of great beers, kicking some Falcon butt, Beer Camp was killer, and all the other events we did, including BBB, 12 Beers..... I think I need a drink!

I want to thank all of the officers from last year for all of their hard work:

Gildas, awesome job on the newsletter

Thumb, hoarder extraordinaire

Doug, PoV, and assistant Steward

Aubrey, Head Steward

The Beer Committee and their dedication to defining our beers for this year.

Pete Johnson, Unofficial/Official Beer God, whom we all look to for guidance and inspiration (and the occasional yeast /running's for those who don't like to see ANY amount of beer go to waste.)

And lastly, to all of the members who gave their homes for all of us beer guzzlers to met and taste, compete, and swap beers at.

We had a super turnout in January at the Brewhouse (thanks again to Pete) for our Elections of the new officers, and we also

signed up more new members. The list of new officers is on the second page of this Newsletter, so I don't need to repeat them, but I wanted to thank Bryan and Theresa for stepping up and running for President and Treasurer, I understand it was close, thanks again, and keep coming to meetings and making beer. (That goes for ALL the Barbeerians!)

We have plenty of events planned this year, and the list will be published soon. If there is anything as a member you would like the club to participate in, please let Gildas (our new events co-coordinator) know, and he will pass it on to the executive committee for us look at and decide if it's something we feel the club would enjoy.

Thanks again for all of your support over the past year, I look forward to a great year so let's brew killer beers all year and show everyone that The Barbeerians are a force to be reckoned with.

Nic

Photo Source/ Credit: <http://www.beer-pages.com/images/beer-styles.jpg>

Style Calendar

January: Belgian Dark

1. Nic Proctor
2. Bob Grueneberg
3. Ryan Gordon

February: Russian Imperial Stout

- 1.
- 2.
- 3.

March: Doppelbock

- 1.
- 2.
- 3.

April: Smoked Porter

- 1.
- 2.
- 3.

May: Scottish Wee Heavy

- 1.
- 2.
- 3.

June: American Brown

- 1.
- 2.
- 3.

July: IPA

- 1.
- 2.
- 3.

August: Wit

- 1.
- 2.
- 3.

September: Belgian Golden Strong

- 1.
- 2.
- 3.

October: Dusseldorf Alt

- 1.
- 2.
- 3.

November: Experimental

- 1.
- 2.
- 3.

December: Holiday

- 1.
- 2.
- 3.

January 2010: Flander's Red

February 2010: Wheat Wine

STANDINGS

	1ST Place	2ND Place	3RD Place	TOTAL POINTS
Nic Proctor	1			3
Bob Grueneberg		1		2
Ryan Gordon			1	1

Recipes

**WINNING
RECIPE**

Nics' Strong Dark Belgian

3 gallon batch, All grain

- Pilsner 9.0lbs
- Munich 1.8
- Wheat 0.3
- Aromatic 0.6
- Caramunich 60 0.5
- Special 'B' 0.5
- Melanoldin 0.3

90 Minute boil

- HOPS
- Hallertau 1.4 oz
- 60 minute boil

- YEAST
- Wyeast 1762 4 smack packs
 - 3 packs in primary fermentor
 - 1 pack in secondary fermentor (after three weeks)

Stayed in secondary 2 more weeks.
Beginning fermentation temp 68 degrees, rising to 72 degrees at the end of the first week.

Photo Source/ Credit:
http://www.drinkingandyou.com/site/pix/middle/illustr/beer_bottle.jpg



FEATURED:

Nics' Falcon Tamer
5 Gallon Batch, All Grain

- Pale (2 row) 20lbs
- Wheat 1.0
- Crystal 40 1.0
- Biscuit 0.5

90 minute boil

- Hops
- Chinook 2.2 oz
 - Warrior 2.2
 - Simcoe 1.1
 - Columbus 1.1
 - Centennial 2.5

60 minute boil

*****ALL HOPS MIXED
TOGETHER AND PITCHED
IN EVEN AMOUNTS FOR
55 MINUTES*****

- Dry Hops
- Columbus 3.6 oz
 - Centennial 1.9
 - Simcoe 1.9

*ALL HOPS MIXED
TOGETHER AND DIVIDED
INTO 2 (TWO) EQUAL
AMOUNTS, FIRST HALF IN
PRIMARY FERMENTOR,
SECOND IN CORNY KEG*
YEAST

Wyeast 1056 3 smack packs
Fermented at 55 degrees for
three weeks

Transferred into secondary
fermentor and left two
weeks before transferring to
Corn Keg and pitching
second batch of hops.

- O.G. 11.08
- F.G 10.22
- % of alc 8.5

Obamanator

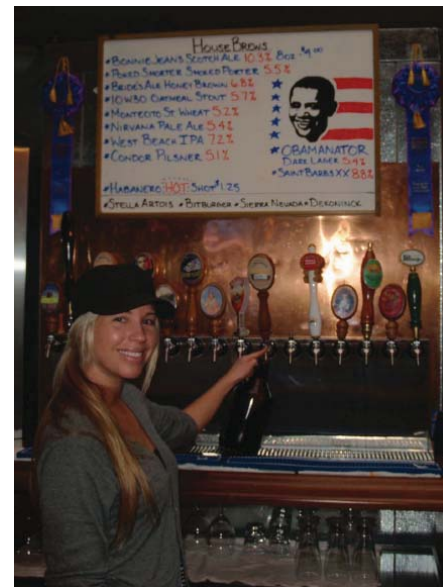


On 20th January 2009, Barack H. Obama became the 44th President of the United States. In his honor, Pete released Obamanator Dark Lager.

The Obamanator is a Munich Dunkel type lager. It was brewed just before Christmas, using a mixture of Pilsner and Munich malts. Also used were Santiam hops, the world's first naturally seedless Tettnang-type hop. The Santiam hop is said to be a hybrid of German Tettnanger, Hallertauer Mittelfrüh, and an American hop (some sources say Cascade). It is considered to be a good American-grown hop to use in German-style lagers.

While this dark lager would be filtered across the pond, this one was kept unfiltered, with a nice body and a rich flavor. The Obamanator is now on tap for Barberians and others to enjoy. Headbrewer Pete describes it as "Dark & Smooth" and adds: "This brew represents change we can believe in!". Cheers to that!

Story and Photographs by Gildas Halle



Calendar



Month	Date	Beer to be Judged	Event	Location
January	17 th	Belgian Dark	Elections Meeting	Brewhouse
February	21 st	Russian Imperial Stout		Nomada's
March	14 th	Doppelbock	St. Patrick's	Paul and Terren's
April	11 th	Smoked Porter		Bryan and Teresa's
May	9 th	Scottish Wee heavy		Tara's
June	6 th	American Brown	BEER CAMP	Sage Hill Campground
July	11 th	IPA		Kristen and Michael's
August		Wit	Beach Blanket Bingo!	Hendry's Beach
September	12 th	Belgian Golden Strong		Silvy's
October	10 th	Dusseldorf Alt	Oktoberfest!	Ryan's
November	14 th	Experimental		Bob G's
December	19 th	Holiday	12 Beers!	Pete and Jean's Beer Garden
January	16 th	Flander's Red	Elections meeting	Brewhouse
February		Wheat Wine		

Photo Source/ Credit: <http://www.shinygloss.tv/Bottled%20Beer.jpg>