

THE SANTA BARBERIAN MONTHLY



A Chronicle of Subversive Zymological Thrillseekers

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Next Meeting



Photo by Nomada

The next Barbeerian monthly meeting will be hosted by Paul and Terren at this address:

153 Cedar Lane

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

Directions:

From the 101 exit Milpas and head north. Make a left on East Mason Street, left on Salinas to the round about, take APS to La Vista Grande make a left. Twist up to Cedar Lane and make a left and find Barbeerians.

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Last Meeting

At our February meeting, hosted by Nomada, the Barbeerians judged 10 Russian Imperial Stouts. Scott Chate-never took third place, Ryan Gordon second and Kevin Cash won first. That puts Kevin, Nic and Ryan in a tie for first place in the Homebrewer of the Year standings.

Photo by Nomada





5C. Doppelbock

Aroma: Very strong maltiness. Darker versions will have significant melanoidins and often some toasty aromas. A light caramel flavor from a long boil is acceptable. Lighter versions will have a strong malt presence with some melanoidins and toasty notes. Virtually no hop aroma, although a light noble hop aroma is acceptable in pale versions. No diacetyl. A moderately low fruity aspect to the aroma often described as prune, plum or grape may be present (but is optional) in dark versions due to reactions between malt, the boil, and aging. A very slight chocolate-like aroma may be present in darker versions, but no roasted or burned aromatics should ever be present. Moderate alcohol aroma may be present.

Appearance: Deep gold to dark brown in color. Darker versions often have ruby highlights. Lagering should provide good clarity. Large, creamy, persistent head (color varies with base style: white for pale versions, off-white for dark varieties). Stronger versions might have impaired head retention, and can display noticeable legs.

Flavor: Very rich and malty. Darker versions will have significant melanoidins and often some toasty flavors. Lighter versions will have a strong malt flavor with some melanoidins and toasty notes. A very slight chocolate flavor is optional in darker versions, but should never be perceived as roasty or burnt. Clean lager flavor with no diacetyl. Some fruitiness (prune, plum or grape) is optional in darker versions. Invariably there will be an impression of alcoholic strength, but this should be smooth and warming rather than harsh or burning. Presence of higher alcohols (fusels) should be very low to none. Little to no hop flavor (more is acceptable in pale versions). Hop bitterness varies from moderate to moderately low but always allows malt to dominate the flavor. Most versions are fairly sweet, but should have an impression of attenuation. The sweetness comes from low hopping, not from incomplete fermentation. Paler versions generally have a drier finish.

Mouthfeel: Medium-full to full body. Moderate to moderately-low carbonation. Very smooth without harshness or astringency.

Overall Impression: A very strong and rich lager. A bigger version of either a traditional bock or a helles bock.

Next Judging

Comments: Most versions are dark colored and may display the caramelizing and melanoidin effect of decoction mashing, but excellent pale versions also exist. The pale versions will not have the same richness and darker malt flavors of the dark versions, and may be a bit drier, hoppier and more bitter. While most traditional examples are in the ranges cited, the style can be considered to have no upper limit for gravity, alcohol and bitterness (thus providing a home for very strong lagers). Any fruitiness is due to Munich and other specialty malts, not yeast-derived esters developed during fermentation.

History: A Bavarian specialty first brewed in Munich by the monks of St. Francis of Paula. Historical versions were less well attenuated than modern interpretations, with consequently higher sweetness and lower alcohol levels (and hence was considered “liquid bread” by the monks). The term “doppel (double) bock” was coined by Munich consumers. Many doppel-bocks have names ending in “-ator,” either as a tribute to the prototypical Salvator or to take advantage of the beer’s popularity.

Ingredients: Pils and/or Vienna malt for pale versions (with some Munich), Munich and Vienna malts for darker ones and occasionally a tiny bit of darker color malts (such as Carafo). Noble hops. Water hardness varies from soft to moderately carbonate. Clean lager yeast. Decoction mashing is traditional.

Vital Statistics: OG: 1.072 – 1.112
IBUs: 16 – 26 FG: 1.016 – 1.024
SRM: 6 – 25 ABV: 7 – 10%

Commercial Examples: Paulaner Salvator, Ayinger Celebrator, Weihenstephaner Korbinian, Andechser Doppelbock Dunkel, Spaten Optimator, Tucher Bajuvator, Weltenburger Kloster Asam-Bock, Capital Autumnal Fire, EKU 28, Eggenberg Urbock 23°, Bell’s Consecrator, Moretti La Rossa, Samuel Adams Double Bock

Guidelines provided from BJCP official style guidelines

Photo Source/ Credit:

http://www.gotbeer.com/content/user_1/ISpatenOptiSixPack.jpg

President's Rant

It is now time to sign up to Judge or Steward for the American Homebrewers Association National Homebrew Competition. This year Quaff will be hosting the first round judging for the AHA NHC on April 24 & 25, 2009 at St. Dunstan's Church in San Diego, California.

We have an online judge & steward registration site at:
http://www.quaff.org/Contest_Entry/NHCstart.html

Judging schedules will be:
Friday evening April 24th starting at 6:00 pm &
Saturday April 25th starting at 9:00 am

We are expecting a large number of entries, so there will likely be 2 judge sessions on Saturday, so please plan accordingly. Dinner will be served on Friday evening before judging begins and on Saturday we'll have a light breakfast and coffee, plus lunch around noon.

If you have any questions, contact Harold Gulbransen [judge coordinator] at hgulbransen@sbcglobal.net
<<mailto:hgulbransen@sbcglobal.net>>
or chuck West [competition organizer] at jcwest@msn.com
<<mailto:jcwest@msn.com>>

Nic



Photo Source/ Credit:
<http://upload.wikimedia.org/wikipedia/commons/a/a3/Bottled-beer-foam.jpg>

Style Calendar

January: Belgian Dark

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

February: Russian Imperial Stout

1. Kevin Cash
2. Ryan Gordon
3. Scott Chatenever

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: Sour

February 2010: Wheat Wine

STANDINGS

	1ST Place	2ND Place	3RD Place	TOTAL POINTS
Nic Proctor	1			3
Kevin Cash	1			3
Ryan Gordon		1	1	3
Bob Grueneberg		1		2
Scott Chatenever			1	1

**WINNING
RECIPE**

Kevin's Russian Imperial Stout

Grist

14 lbs. Crisp Maris Otter
1 lbs. Simpsons Crystal
0.5 lbs. Simpson's Roasted Barley
0.5 lbs. Simpson's Black Malt
0.5 lbs. Simpson's Chocolate
1 lb. corn sugar (added in boil)

120 min boil, 4.4 gal, OG 1.111

Yeast

WLP001 Cal Ale – yeast cake from British mild

Fermentation

35 days in primary @ 67F

FG 1.026

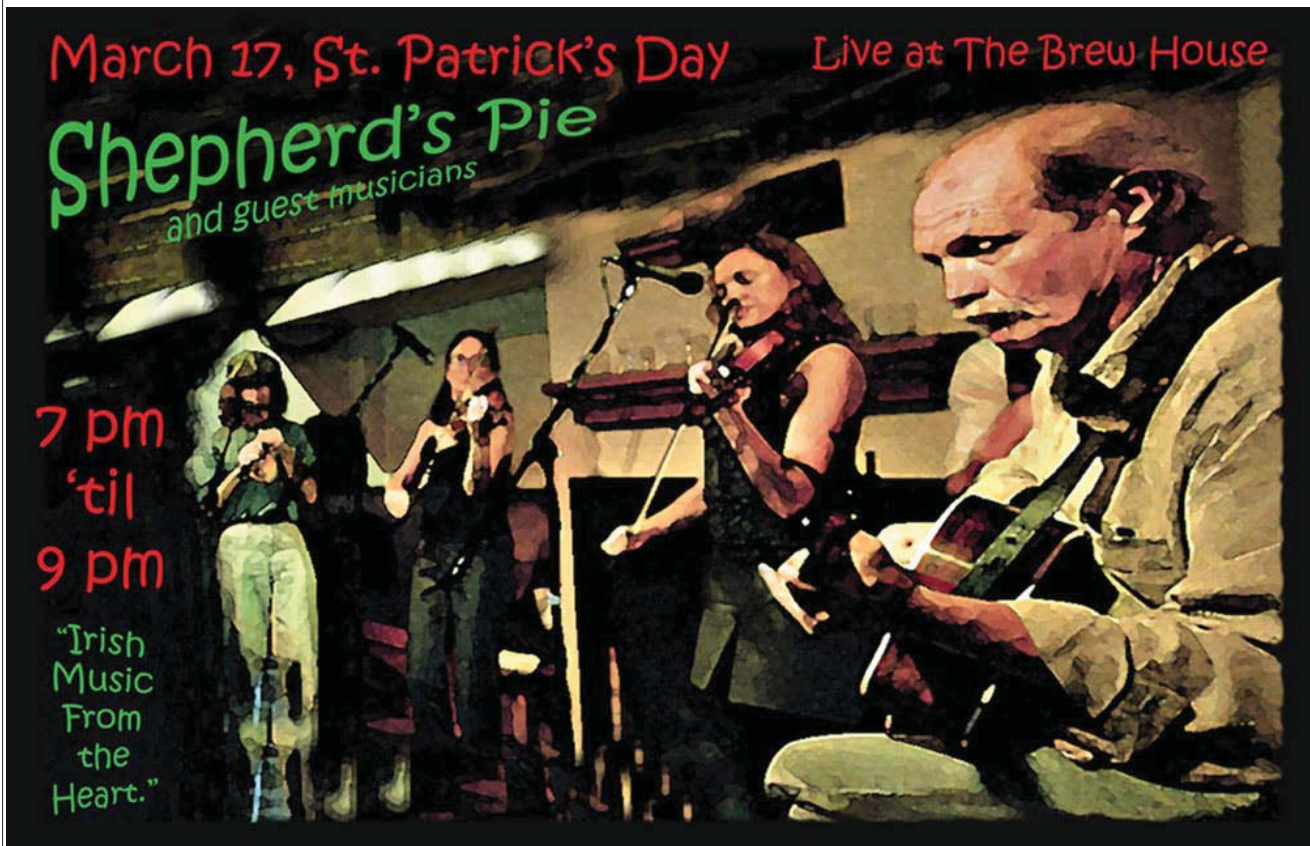
3 months aging @ 40F

Mash @ 152F

Hops

2 oz cascade (3.2%) 60 min
1 oz galena (12.5%) 60 min
1 oz East Kent Goldings (4.5%) 2 min

Shepherd's Pie - Barberian Bill Hooten's Irish Band - is playing on St. Patrick's at the Brewhouse! Go support our local watering hole and our musicians by spending your St. Paddy's at the Brewhouse! Cheers!



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>