

# THE SANTA BARBERIAN MONTHLY



A Chronicle of Subversive Zymerlogical Thrillseekers

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# Next Meeting

August is Beach Blanket Bingo time! Meet us down at Arroyo Burro Beach (Hendry's), site A. Noon is the reservation time. We'll fire up the BBQ, so grill stuff is welcome and, of course, beach toys, beer, etc. Bring your good ankles and your front teeth. Very important.

Directions: Take Los Positas south to Cliff drive. Make a right on Cliff and the beach will be on your left. Parking is often a problem, so try to come together.

WARNING: I will NOT be producing your Newsletter next month. In fact, I won't be coming to either of the meetings either. I know, I'm irresponsible and a loser. It happens. If anyone out there wants to step up and do it, that would be cool. If you do, maybe you could have the job, too?

So: I also want to warn you that the following meeting is on September 12th at Silvy's house. Wouldn't Silvy make a great secretary? Someone should tell him that.

Directions to Silvy's (Sept. 12th at 2pm) 2026 Bath Street. 1/2 Block up from Mission on the right hand side in front. Blue and white cottages, the front right one. Warning: Parking is limited, so carpool or cruise by. There is always parking on Bath St below Mission on both sides, 1/2 block walk.. Bar-B- Que of course and food, bring beer; let Silvy know if you want him to accommodate kegs (ball or other). Shut down must occur around 10 PM. 450-8062

# Last Meeting

Thanks to everybody for coming to our house last month, we had a great time cannonballing into the pool - I think half the water migrated down to the garden! We had tons of food and beer and ogled chickens all day when not judging beer.

The judging had lots of entrants and the contest was won by Eric Daub - then he skipped town. A pretty good finale for Eric who has finished his studies in the physics department at UCSB and is moving on to the midwest.



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# Next Judging

## 16A. Witbier

**Aroma:** Moderate sweetness (often with light notes of honey and/or vanilla) with light, grainy, spicy wheat aromatics, often with a bit of tartness. Moderate perfumy coriander, often with a complex herbal, spicy, or peppery note in the background. Moderate zesty, citrusy orangey fruitiness. A low spicy-herbal hop aroma is optional, but should never overpower the other characteristics. No diacetyl. Vegetal, celery-like, or ham-like aromas are inappropriate. Spices should blend in with fruity, floral and sweet aromas and should not be overly strong.

**Appearance:** Very pale straw to very light gold in color. The beer will be very cloudy from starch haze and/or yeast, which gives it a milky, whitish-yellow appearance. Dense, white, moussy head. Head retention should be quite good.

**Flavor:** Pleasant sweetness (often with a honey and/or vanilla character) and a zesty, orange-citrusy fruitiness. Refreshingly crisp with a dry, often tart, finish. Can have a low wheat flavor. Optionally has a very light lactic-tasting sourness. Herbal-spicy flavors, which may include coriander and other spices, are common should be subtle and balanced, not overpowering. A spicy-earthy hop flavor is low to none, and if noticeable, never gets in the way of the spices. Hop bitterness is low to medium-low (as with a Hefeweizen), and doesn't interfere with refreshing flavors of fruit and spice, nor does it persist into the finish. Bitterness from orange pith should not be present. Vegetal, celery-like, ham-like, or soapy flavors are inappropriate. No diacetyl.

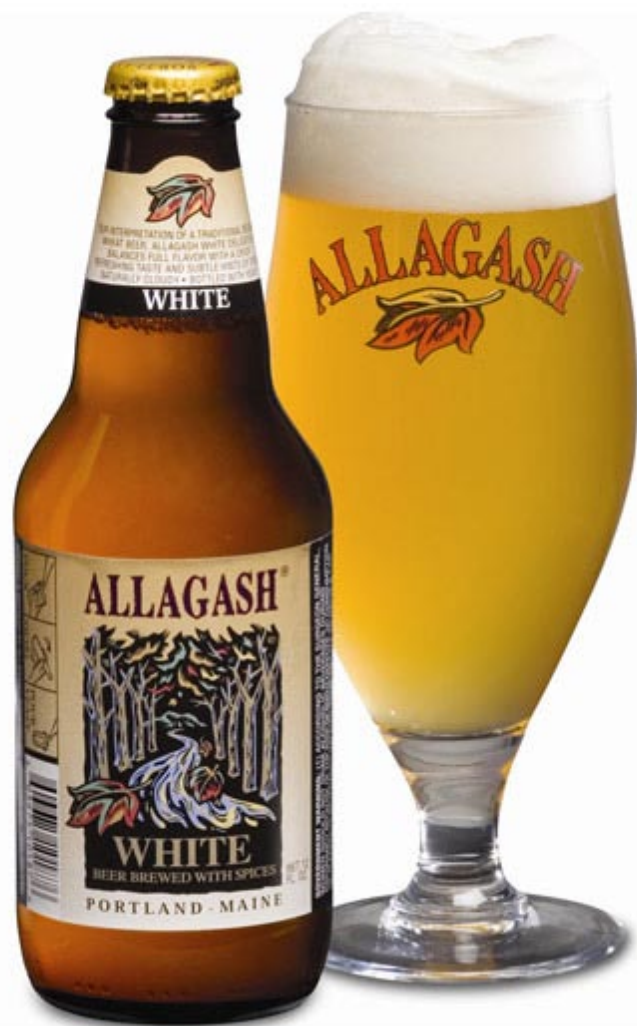
**Mouthfeel:** Medium-light to medium body, often having a smoothness and light creaminess from unmalted wheat and the occasional oats. Despite body and creaminess, finishes dry and often a bit tart. Effervescent character from high carbonation. Refreshing, from carbonation, light acidity, and lack of bitterness in finish. No harshness or astringency from orange pith. Should not be overly dry and thin, nor should it be thick and heavy.

**Overall Impression:** A refreshing, elegant, tasty, moderate-strength wheat-based ale.

**Comments:** The presence, character and degree of spicing and lactic sourness varies. Overly spiced and/or sour beers are not good examples of the style. Coriander of certain origins might give an inappropriate ham or celery character. The beer tends to be fragile and does not age well, so younger, fresher, properly handled examples are most desirable. Most examples seem to be approximately 5% ABV.

**History:** A 400-year-old beer style that died out in the 1950s; it was later revived by Pierre Celis at Hoegaarden, and has grown steadily in popularity over time.

**Ingredients:** About 50% unmalted wheat (traditionally soft white winter wheat) and 50% pale barley malt (usually Pils malt) constitute the grist. In some versions, up to 5-10% raw oats may be used. Spices of freshly-ground coriander and Curaçao or sometimes sweet orange peel complement the sweet aroma and are quite characteristic. Other spices (e.g., chamomile, cumin, cinnamon, Grains of Paradise) may be used for complexity but are much less prominent. Ale yeast



prone to the production of mild, spicy flavors is very characteristic. In some instances a very limited lactic fermentation, or the actual addition of lactic acid, is done.

**Vital Statistics:** OG: 1.044 – 1.052  
IBUs: 10 – 20 FG: 1.008 – 1.012  
SRM: 2 – 4 ABV: 4.5 – 5.5%

**Commercial Examples:** Hoegaarden Wit, St. Bernardus Blanche, Celis White, Vuuve 5, Brugs Tarwebier (Blanche de Bruges), Wittekerke, Allagash White, Blanche de Bruxelles, Ommegang Witte, Avery White Rascal, Unibroue Blanche de Chambly, Sterkens White Ale, Bell's Winter White Ale, Victory Whirlwind Witbier, Hitachino Nest White Ale

<http://images.businessweek.com/ss/06/06/beer/image/allagash.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. Kirk Leven
2. Michael Robertson
3. Bob Grueneberg

April: Smoked Porter

1. Ryan Gordon
2. Eric Daub
3. Michael Robertson

May: Scottish Wee Heavy

1. Michael Robertson
2. Bob Grueneberg
3. Eric Daub

June: American Brown

1. Michael Robertson
2. Bob Grueneberg
3. Kirk Leven

July: IPA

1. Eric Daub
2. Michael Robertson
3. Ryan Gordon

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
Michael Robertson	2	2	1	11
Bob Grueneberg		3	1	7
Ryan Gordon	1	1	2	7
Eric Daub	1	1	1	6
Kirk Leven	1		1	4
Nic Proctor	1			3
Kevin Cash	1			3
Scott Chatenever			1	1

## WINNING RECIPE

# Eric Daub's Highway 61 IPA

Recipe is for 6 gallons

OG 1.066

FG 1.010

13 lbs 2-row  
5 oz Crystal 40L

California Ale Yeast (1056 or WLP001)

All whole leaf hops:  
2 oz Nugget (12% AA) 60 min  
0.5 oz Chinook (12% AA) 60 min  
2 oz Centennial 0 min  
1 oz Simcoe 0 min  
2 oz Columbus Dry  
2 oz Simcoe Dry  
1 oz Centennial Dry

Mash at 150F (assumes 80% efficiency) Collect enough wort for a 90 min boil, plus some extra for all those leaf hops to drink. Add the bittering hops with 60 min to go, and then the finishing hops when you kill the heat. Ferment at 68F until finished, then rack to a corny keg with the dry hops. Seal the keg and dry hop at room temperature for 12-14 days, then transfer to another keg for serving. This beer is best served FRESH when the hops are still really pungent. Really. Don't age this beer!

Here's what I've found has worked well for me in general for brewing IPAs:

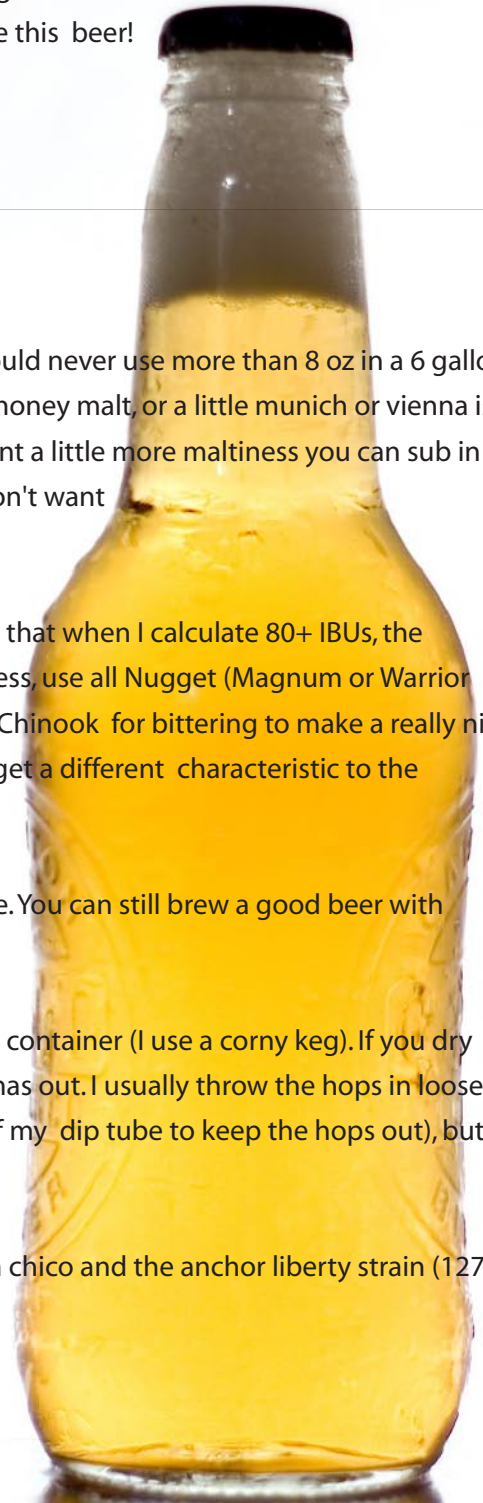
**Grains:** Don't use a lot of crystal malt. Use a little for color and some body, but I would never use more than 8 oz in a 6 gallon batch. Or, skip the crystal malt altogether -- I've made nice IPAs with a little bit of honey malt, or a little Munich or Vienna is also nice. I prefer to use domestic 2-row as the base malt in my IPAs, but if you want a little more maltiness you can sub in some British Pale for part or all of the base malt. I mash low for attenuation, as I don't want much residual sugar in my beer.

**Hops:** I like my IPAs to calculate to at least 80 IBUs. I'm not saying I get 80 IBUs, just that when I calculate 80+ IBUs, the bitterness is at an appropriate level in the finished beer. If you like a clean bitterness, use all Nugget (Magnum or Warrior are also nice). I like the coarse bitterness you get from Chinook, and have used all Chinook for bittering to make a really nice beer. The recipe above uses a blend of both, and you can vary the proportions to get a different characteristic to the bitterness.

I prefer to use whole leaf hops -- the aroma is better than pellets, in my experience. You can still brew a good beer with pellets, though, if that's all you have.

When you dry hop, I've found that I get the best aroma when I dry hop in a sealed container (I use a corny keg). If you dry hop in a carboy, as long as that airlock is letting CO2 out, it's also letting hop aromas out. I usually throw the hops in loose (I bought a stainless steel braid at the hardware store that I crimped over the end of my dip tube to keep the hops out), but even in a bag you'll get better aroma in a sealed container.

**Yeast:** Most important is to use a neutral ale yeast. I've had good success with both Chico and the Anchor Liberty strain (1272 or WLP051). Try both and see which you prefer.



[http://yalesustainablefoodproject.files.wordpress.com/2009/04/beer\\_bottle1.jpg](http://yalesustainablefoodproject.files.wordpress.com/2009/04/beer_bottle1.jpg)



# Calendar

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

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