

THE SANTA BARBERIAN MONTHLY



A Chronicle of Subversive Zymerlogical Thrillseekers

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Next Meeting

October 10th at 3pm meet at Paul and Terren's house. We'll be judging Düsseldorf Altbier.

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 right on East Mason Street, left on Salinas to the round about, take APS EAST to Cedar Lane, make a left and find Barbeerians.



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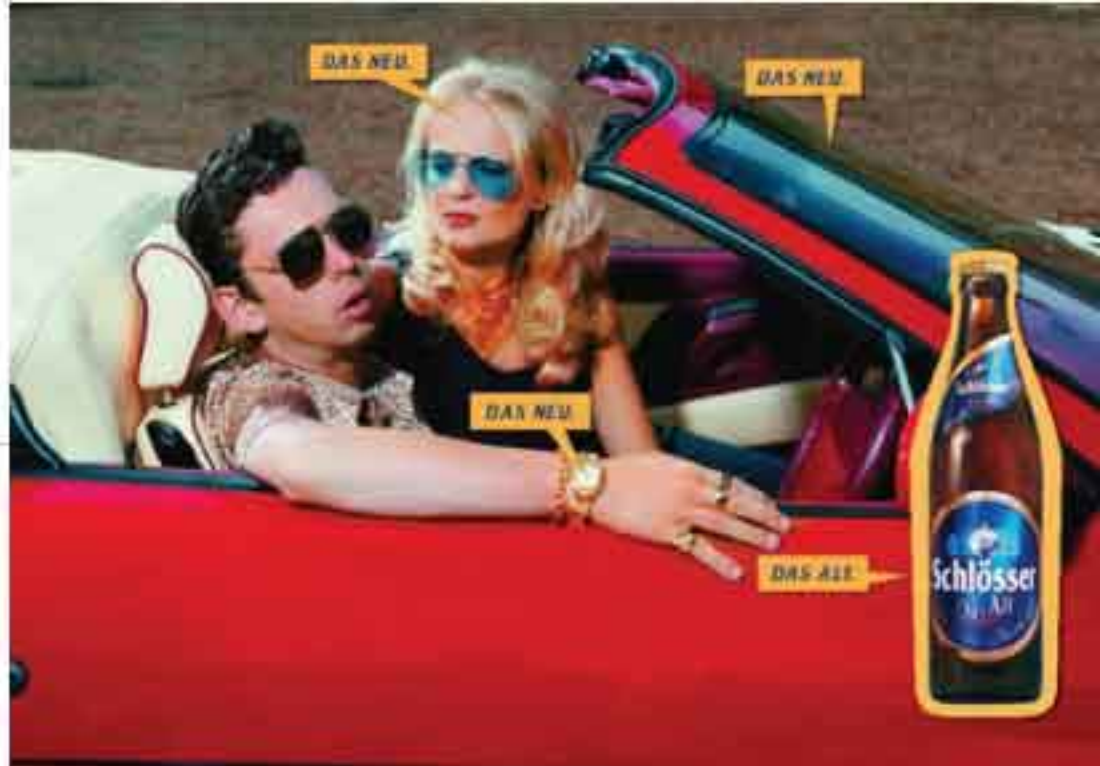
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Last Meeting

Thanks to Silvy for hosting the last meeting!

http://www.popsd.com/files/imagecache/article_image_large/files/articles/wr1005beer_730xwrlarge.jpg

Next Judging



7C. Düsseldorf Altbier

Aroma: Clean yet robust and complex aroma of rich malt, noble hops and restrained fruity esters. The malt character reflects German base malt varieties. The hop aroma may vary from moderate to very low, and can have a peppery, floral or perfumy character associated with noble hops. No diacetyl.

Appearance: Light amber to orange-bronze to deep copper color, yet stopping short of brown. Brilliant clarity (may be filtered). Thick, creamy, long-lasting off-white head.

Flavor: Assertive hop bitterness well balanced by a sturdy yet clean and crisp malt character. The malt presence is moderated by moderately-high to high attenuation, but considerable rich and complex malt flavors remain. Some fruity esters may survive the lagging period. A long-lasting, medium-dry to dry, bittersweet or nutty finish reflects both the hop-bitterness and malt complexity. Noble hop flavor can be moderate to low. No roasted malt flavors or harshness. No diacetyl. Some yeast strains may impart a slight sulfury character. A light mineral character is also sometimes present in the finish, but is not required. The apparent bitterness level is sometimes masked by the high malt character; the bitterness can seem as low as moderate if the finish is not very dry.

Mouthfeel: Medium-bodied. Smooth. Medium to medium-high carbonation. Astringency low to none. Despite being very full of flavor, is light bodied enough to be consumed as a session beer in its home brewpubs in Düsseldorf.

Overall Impression: A well balanced, bitter yet malty, clean, smooth, well-attenuated amber-colored German ale.

Comments: A bitter beer balanced by a pronounced malt richness. Fermented at cool ale temperature (60-65°F), and lagered at cold temperatures to produce a cleaner, smoother palate than is typical for most ales. Common variants include Sticke ("secret") alt, which is slightly stronger, darker, richer and more complex than typical alts. Bitterness rises up to 60 IBUs and is usually dry hopped and lagered for a longer time. Münster alt is typically lower in gravity and alcohol, sour, lighter in color (golden), and can contain a significant portion of wheat. Both Sticke alt and Münster alt should be entered in the specialty category.

History: The traditional style of beer from Düsseldorf. "Alt" refers to the "old" style of brewing (i.e., making top-fermented ales) that was common before lager brewing became popular. Predates the isolation of bottom-fermenting yeast strains, though it approximates many characteristics of lager beers. The best examples can be found in brewpubs in the Altstadt ("old town") section of Düsseldorf.

Ingredients: Grists vary, but usually consist of German base malts (usually Pils, sometimes Munich) with small amounts of crystal, chocolate, and/or black malts used to adjust color. Occasionally will include some wheat. Spalt hops are traditional, but other noble hops can also be used. Moderately carbonate water. Clean, highly attenuative ale yeast. A step mash or decoction mash program is traditional.

Vital Statistics: OG: 1.046 – 1.054
IBUs: 35 – 50 FG: 1.010 – 1.015
SRM: 11 – 17 ABV: 4.5 – 5.2%

Commercial Examples: Altstadt brewpubs: Zum Uerige, Im Füchschen, Schumacher, Zum Schlüssel; other examples: Diebels Alt, Schlösser Alt, Frankenheim Alt

http://www.gehimstum.de/media/images/590/foto_schlo_sser_das_alt_of_sette_6_fr_2126.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. Aubrey Howe
- 2. Ryan Gordon
- 3. Michael Robertson

September: Belgian Golden Strong

- 1. Silvy
- 2. Bob Grueneberg
- 3. Michael Robertson

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	3	13
Bob Grueneberg		4	1	9
Ryan Gordon	1	2	2	9
Eric Daub	1	1	1	6
Kirk Leven	1		1	4
Nic Proctor	1			3
Kevin Cash	1			3
Aubrey Howe	1			3
Silvy	1			3
Scott Chatenever			1	1

**WINNING
RECIPE**

Silvy's Fallen Angel

Fallen Angel
Strong Golden Belgium
Batch Size 5.50 Gallons.

14.75 # Pilsner Malt
1.75 # Corn Sugar
All Hops are Pellet
1.25 oz Northern Brewer HWB
1 oz Czech Saaz 30 Min
1 oz Fuggle 30 Min
1 oz Czech Saaz 10 Min Irish Moss

WLP 570
Long Active Fermentation, Re-used yeast on Lil Angel
O.G 1.078 FG 1.003
Primed with corn sugar, bottled all.



http://yalesustainablefoodproject.files.wordpress.com/2009/04/beer_bottle1.jpg



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!	Paul and Terren'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>