

# OMAHOPS

## April meeting at Hawk's House

The April meeting is at 7:00 PM on Friday the 28nd at Tom Hawk's house(8404 Spaulding Street)

Directions: The place is a little hard to find so take the directions with you. Get yourself to 90<sup>th</sup> and Maple and head east on Maple Road to the second stoplight and make a left (north) onto Keystone Drive. About ½ mile down take a right to stay on Keystone Drive. If you come to speed bumps you have gone too far. Take the very next right onto Pratt Street and follow this around. Pratt turns in Spaulding right at Tom's house. Blue-gray house on the right.

We are still **collecting dues for 2006**. It is still a bargain at **\$20** per year. You can send your check to John Fahrer, 4949 Greene Ave, Omaha, NE, 68157. Thank you for your support

Grains can be picked up for the Big Brew also.

Kent Porter will host the May meeting on the 26th

## March meeting at McFoster's

We had the entire upstairs to ourselves and they had a waitress come up every so often to see if we needed anything. It was a pretty good place for a meeting. The food was pretty good also even if you are not into health food.

### Beer Served

- Tom Hawk – CAP, ESB, SamiClaus clone
- Kent Porter – Cream Ale, ESB

For Big Brew, it was decided to make the Classic American Pilsner or Classic American Cream Ale if you prefer an Ale yeast. Finally a lighter brew for the warm months, which I think was on the wish list of several members.

## Big Brew

Big Brew on May 6<sup>th</sup> at Mike Sanford's house (13624 Stanford, PH-758-6738).. We need food volunteers. Here is the recipe but it may change as required, I will print the final recipe in the next news letter.

### RECIPE (CAP/CACA):

For a 5 gallon batch

5 lbs Lager 2-Row (MASH)  
4 lbs Lager 6-row (MASH)  
2 lbs Flaked Corn (MASH)

1 oz Cluster 7.0% BOIL 60 min  
0.5 oz Styrian-Goldings 4.8%  
Finishing

4 oz Wyeast 2206 Bavarian Lager  
**OR** British Ale **OR** whatever you want

### SPECIFICS

	Min	Recipe	Max
O.G.	1.044	1.052	1.060
T.G.	1.010	1.013	1.015
Alc %	4.5	5	6
I.B.U	25	26.2	40
S.R.M.	3	3.6	6

### Mashing Volunteers

- Tom Hawk – 30lbs
- Mike Sanford – 30lbs
- Kent Porter - 30
- Marc Pullum/Steve O/Jeff Brown.- 25lbs
- Elliot Spilker/Dave McGrath – 25lbs
- Terry Pratt – 15lbs
- John Fahrer – 13lbs – maybe
- Mark Fields – 12lbs -maybe

### Food Volunteers

- Jon Bloomquist – Smoke Birds
- Marc P./Steve O – Sausages and Peppers
- McGrath/Spilker – ?
- Kent Porter – ?

Visit us on the Web at [www.omahops.org](http://www.omahops.org)

- Tom Hawk – Paper plates, napkins, cups, forks, spoons, knives, aluminum foil
- Anyone else???
- A. Classic Rauchbier
- B. Other Smoked Beer
- C. Wood-Aged Beer

Best Damned Beer.

## National Homebrew Competition

Here is the link to all the info:

Entries are being accepted April 3rd through the 14<sup>th</sup>. The club will pay to ship entries. Get your entries with filled out forms and all to John Fahrer or Postnet by the 10<sup>th</sup> of April. Here is the link to all the info:

<http://www.beertown.org/events/nhc/index.html>

The NHC 1st Round will be judged beginning at 9am on Friday, April 21. It will be a 2-day event, with a full day also scheduled for Saturday, April 22. Judging will be held at Walker Johnson Park in Urbandale. Scott Dennis is the contact for the event ([scott.dennis@pioneer.com](mailto:scott.dennis@pioneer.com)). The IBU's are planning on booking a block of rooms at a near-by motel for judges and stewards.

## Next Shootout

The Lagers-Omahops Shootout 2006 will be in the fall, probably late October or early November. The styles are:

Class 2. Pilsner

- A. German Pilsner
- B. Bohemian Pilsner
- C. Classic American Pilsner

Class 11. English Brown Ale

- A. Mild
- B. Southern English Brown
- C. Northern English Brown

Class 14. India Pale Ale

- A. English IPA
- B. American IPA
- C. Imperial IPA

Class 22. Smoke-Flavored and Wood-Aged Beer