

OMAHOPS

May meeting at Kent Porter's House

The May meeting is at 7:00 PM on Friday the 26th at Kent Porter's house(11318 Gold Street) and his phone no. is 968-7779.

Directions:

<http://makeashorterlink.com/?F23D238FA>

We are still **collecting dues for 2006**. It is still a bargain at **\$20** per year. If dues are not paid by the July meeting you will not be considered a member anymore and taken off the newsletter mailing list. If you wish to still receive the newsletter, YOU will need to let Tom Hawk know. We all understand that homebrewing is just a hobby and sometimes must be put on the back burner for awhile.

Our records indicate these people have not paid dues yet. We do make mistakes so please let us know if you are on the list but have paid.

- Paul Demmert
- Jon Bloomquist
- Mark Mandel
- Ryan Mills
- Jeff Olson
- Terry Pratt

You can pay at any meeting or send your check to John Fahrner, 4949 Greene Ave, Omaha, NE, 68157.

Discuss distribution of wort at the Big Brew events.

We also will discuss which day to have the meeting and whether to have the next 3 or 6 meetings at the Upstream Legacy.

June meeting will be at the Upstream Legacy with the day being unknown at this time.

April meeting at Tom Hawk's

We had a good meeting and got all of the Big Brew grain divided up. It seems a lot of people are having trouble brewing this year but we had a lot of interesting commercial beers. Nothing wrong with that!

Beers Served

- Tom Hawk – Cream Ale, CAP, Poor Richards, Doppelbock, ESB
- Terry Pratt – Trappist Ale, Bier de Garde
- Dale – Club Brew 2004 COF, Sam Smith winter welcome, Einbeck Mai-ur-Bock
- Elliot Spilker – Lots of commercial including TommyKnocker maplenut
- Rich Wagner – TommyKnocker ornery amber, New Glaris, otter creek

No interesting sayings, that I can remember anyway. Thanks to all who showed up.

Big Brew

I want to thank everyone who contributed to make the Big Brew an incredibly good time once again. Special thanks to Mike for letting us invade his home; we were running him ragged. Mike, where is this? Mike, where is that? And I also would like to thank the new guys that showed up, it is really fun showing off all the equipment to them and hoping that they will get as excited about it as we do. There was a lot of extra wort which we would have liked to have had more members there to take some home. Nobody complains about taking home extra wort but everybody pays dues and is welcome to stop by and take home some wort. You do not have to mash to take home wort. Boiling started a little late at 2:30 but there was plenty of homebrew around to keep us busy. Jon's smoked chicken's were delicious as always and Elliott cooked some brat's on the grill. We had lots of food. We had a hard time

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confirming the actual IBU's but I have calculated it to be 25.2 because I know everyone is dying to know!

RECIPE (CAP/CACA):

For a 5 gallon batch

10 lbs Pilsner 2-row (MASH)

8 lbs Lager 6-row (MASH)

4 lbs Flaked Corn (MASH)

2 oz Cluster 6.7% BOIL 60 min

1 oz Cheesy Styrian-Goldings 4.0%

AROMA 5 min

Some people used Lager Yeast and some used Ale yeast.

SPECIFICS

	Min	Recipe	Max
O.G.	1.044	1.052	1.060
T.G.	1.010	?????	1.015
Alc %	4.5	?????	6.0
I.B.U	25	25.2	40
S.R.M.	3	3.6	6

I can't wait to start tasting all the different ones!!!

National Homebrew Competition

Congratulations to Dave Oenbring (Lincoln Lager) and Nate Bell for making it past the first round

The winners have not been officially posted on the website yet.

Shootout 2006

The Lagers Omahops Shootout 2006 is tentatively set for November. The styles will be

BJCP

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

- A. Classic Rauchbier
- B. Other Smoked Beer
- C. Wood-Aged Beer

Best Damned Beer

We should have plenty of CAP's to enter although they will probably be past their prime by then.