

# OMAHOPS

## November meeting at Big Brew

At the last meeting we decided to have a fall Big Brew on December 2<sup>nd</sup> at Mike Sanford's house. Mike lives at 13624 Stanford Str, PH-758-6738). We voted to make a Scotch/Doppelbock. See details for Big Brew below. We will also be having the Omahops elimination round for the Lager shootout during Big Brew. It will be a great time and I can't wait. Nothing more to say.

## October meeting at Marc Pullum's

There was an incredible turnout. Four prospective members showed up and hopefully they had a good time. There were so many good beers served:

- Tom Hawk - Maibock, Poor Dicks Ale, Frambroise
- Wayne Simerly - Perry, Belgian "Sucks Less", Casis, American Barleywine
- Marc Pullum - Porter
- Jon Bloomquist - Barleywine, dark Barleywine
- Jon Roorda - mystery dark
- Joel Barkley - Kolsch
- Joel H. - Juniper Pale Ale
- Alan Torell - Steamy Blonde, Scottish 70, Dusseldorf Altbier
- Commercial Beers - Zac's 2004 Tripel, Thomas Hardy verticle tasting, Hazed & Infused, Liberty Ale, Salvator, Iron City, Tommy Knocker Doublebock, Imperial Stout

There were a couple sayings  
Jon Roorda - "Will we get the shits from the Lambics"

Mike Sanford - "gotta go for the cornhole".

## Fall Big Brew

The Fall Big Brew will be December 2<sup>nd</sup> at Mike Sanford's house (13624 Stanford, PH-758-6738).. Here is the recipe but it may change as required. This is the Club Scotch/Bock that we made in the fall of 2000 and it turned out really good.

80 gallons  
OG 1.075 IBU 23.7 SRM 15.6

### *Fermentables:*

- 150lbs Munich Malt(2-row) (MASH)
- 20lbs Aromatic Malt (MASH)
- 10lbs CaraMunich 80 (MASH)
- 20lbs Wheat Malt (MASH)
- 30lbs Light Dry Malt Extract

### *Hop Bill:*

20 oz Fuggles 4.75% BOIL 60 minutes

### *Other specifics:*

Brewers choice of yeast to produce a Scotch Ale or a Bock.

### *Procedure:*

Generally the folks who mashed kept the mash temp low, maybe 145 to 149.

### *New Twist*

We are going to do something different this time for whoever wants it, but typically this is done for Scotch Ales. We are going to "attempt" to boil some wort down to a thick consistency, thus caramelizing it, and add it back to the boil. We haven't completely figured that out but that will be part of the fun.

### **Mashing Volunteers**

- A. Mike Sanford - 25lbs
- B. Marc Pullum and crew - 25lbs
- C. Kent Porter - 25lbs
- D. Wayne Simmerly - 25lbs
- E. Terry Pratt - 15
- F. Jon Roorda - 25lbs
- G. Allen Torell - 25lbs
- H. Tom Hawk - 25lbs
- I. Dave McGrath - 10lbs

Mashers pick up your grains at Fermenter's Supply on November 26th and 27<sup>th</sup>.

### **Food Volunteers**

- A. Jon Roorda - smoked pork butt.
- B. Marc Pullum and crew - Brauts, Saugages and peppers
- C. Tom Hawk - Potato salad and chips.
- D. Mark Mattea - Brat/Sausage buns and hamburger (pork butt) buns.
- E. Kent Porter - Homemade pretzels.
- F. Terry Pratt - Ketchup, Mustard, and Onions.

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- G. Wayne Simmerly – Cheese, lots of Cheese!
- H. Allen Torell - plates, forks, cups and napkins

## High Plains Brewer of the year.

Five walk away with points. Congratulations to Marc Pullum 18, John Fahrer 14, Tom Hawk 6, Jeff Olson and Elliot Spilker 3. Al Boyce (Minnesota HBA) and Steve Fletty (St Paul HC) both have the most points at 70 although the official winner has not yet been declared. It looks like the Saint Paul Homebrewers Club wins the club competition again by a large margin and Omahops once again came in sixth out of 15. This is the same place we finished last year and I know we can do even better. Let's get started on the right foot and send beers to the Upper Mississippi Mashout in January. The club will pay shipping and handle packaging.

<http://www.kcbiermeisters.org/NewHighplains.htm>

## Upper Mississippi Mashout Competition

We come upon a new start for the High Plains brewer competition. The Minnesota Home brewer's Association Competition will be January 26 & 27th. Entries will be accepted January 1<sup>st</sup> -15<sup>th</sup>. Here is the website link

<http://mnbrewers.com/events/mashout/>

Get your completed entries, with entry forms and fee, to John Fahrer (733-3586 or [fahrer1@cox.net](mailto:fahrer1@cox.net)) by January 12<sup>th</sup> and the club will package and pay for shipping.

## Upcoming Events at the Upstream

FREE Belgian Release Party – November 14<sup>th</sup>

Brewing Competition – Jan or Feb

This will be very different from Lazlow's Competition but the winner will get to brew their beer at the Upstream. The styles will be announced in Mid November. You will not receive a limited amount of free ingredients but will be able to use any you would like. The beer will be judged like a homebrew competition and only two 12oz bottles will be required. All the details will be released in November.

## Shootout 2006

These are the entries that we have so far. Hopefully people have some more and are holding out. Bring your entries to Big Brew for the elimination round or give them to somebody who can. You do not have to be present to enter beers in the shootout. We surely can get more BDB's.

Class 2. Pilsner

- A. Tom Hawk - CAP

Class 11. English Brown Ale

- A. Tom Hawk – Northern Brown or maybe Southern Brown will have to see.

Class 14. India Pale Ale

- A. Jon Roorda - IPA

Class 22. Smoke-Flavored and Wood-Aged Beer

- A. Tom Hawk – Wood Aged Tomiclaus
- B. Kent Porter – mild
- C. Kent Porter – vanilla/bourbon porter

Best Damned Beer

- A. Tom Hawk – No description necessary
- B. Tom Hawk – No description necessary