

# OMAHOPS

## January meeting at Obanion's

The January meeting will be Wednesday, Jan 24, 7:30 PM at Steve Ortner's pub - Obanion's (2871 Capehart Rd) Directions: Take Hwy 75 south, south of Hwy 370 exit onto Capehart RD, go west about one mile, Capehart is about 12, 000 south. The pub's phone no. is 293-9760.

We will be electing officers but don't get scared we will ask you first if you want to hold an office. Dues are due for 2007 and will need to be paid to have a vote for officers. Dues are \$20.

We should discuss having a WWF this year, are enough people interested? For new members we rent a cabin in March and taste high gravity beers so we call it the Winter Warmer Festival (WWF). It is lots of fun.

## Last meeting was at Fall Big Brew

The Fall Big Brew was December 2<sup>nd</sup> at Mike Sanford's house. Here is the final recipe.

80 gallons  
OG 1.070 IBU 26.3 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:*

24 oz Fuggles 4.70% 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 did not boil any of the wort down. Maybe next time.

We also had the elimination round for the shootout, the winners are listed below in the shootout article.

## High Plains Brewer of the year.

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> -13<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 [jfaher1@cox.net](mailto:jfahrer1@cox.net)) by **January 9<sup>th</sup>** and the club will package and pay for shipping. Please email John to set up a time to drop of entries. **This was incorrect in the November newsletter so please note the changes in bold.**

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

## Kansas City Biermeister's Competition

This competition comes very quickly after the Minnesota competition. The competition will be 2/16/2007 and 2/17/2007. Deadline for entries is 2/5/2007. Details have not been posted yet but they will be available on the website:

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

## Upstream competition

There is still plenty of time to brew a beer for this competition. Let's show our support and make this a success for Zac and the Upstream.

Upstream Brewing Company is announcing its first homebrew competition. To be eligible, you must be a dues paid member of the Omahops, Lincoln Lagers, or another AHA sponsored homebrew club. Prizes will be awarded for the top four beers selected during 'best of show'. Prizes will include a variety of Upstream's special bottlings, kegs, and Upstream gear. The top prize will include brewing your beer at the Legacy Upstream, which will be served as a seasonal at one or both of our pubs. The four winners will also be eligible for selection as a Pro-Am entry at the 2007 GABF.

How to enter:

Brew a beer in one or more of the following categories per BJCP guidelines.

4B Munich Dunkel

12C Baltic Porter

17A Berliner Weisse

23 Specialty Beer: this is an open category that I would like to see a focus on experimenting with untraditional beer ingredients and/or processes. It's about creativity. It's

not for a Munich Dunkel that did not turn out to-style and want to fit it elsewhere. Please include supporting information for the judges that includes unique ingredients, processes, and/or historic style detail.

To enter, please drop off or send three (3) bottles of your beer including your name, address, phone number, and style(s) entered with any supporting information.

Entry dates:

You may drop off or mail entries to Upstream Brewing Company-Legacy on February 7<sup>th</sup>, 2007 through February 17<sup>th</sup>, 2007. Late entries will not be accepted.

Judging date:

Saturday March 3<sup>rd</sup> at 10:00. This date is subject to change depending on space and judge availability. A hard date will be set in January 2007.

Beers will be rated and scored according to the BJCP guidelines.

I look forward to tasting all your entries!

Zac Triemert

Head Brewer

Upstream Brewing Company

17070 Wright Plaza

Omaha, NE 68130

## Shootout 2006

The shootout will be at the Upstream West in the basement/legacy room on Sunday, January 7, 2007, at 1pm.

Bring your entries to the Upstream on Sunday or get your entries to someone who will be attending. We will need 5 or more judges depending on how many Lagers make it up.

These are the entries that were selected at the Fall Big Brew.

Class 2. Pilsner

A. Tom Hawk – CAP

B. Mike Sandford – German Pilsner

Class 11. English Brown Ale

A. Tom Hawk – Northern Brown

B. Alan Torell – Mild

Class 14. India Pale Ale

A. Jon Roorda – IPA

B. Kent Porter - IPA

Class 22. Smoke-Flavored and Wood-Aged Beer

A. Tom Hawk – Wood Aged Tomiclaus

B. Kent Porter – vanilla/bourbon porter

Best Damned Beer

A. Jon Bloomquist – Barley Wine

B. Marc Pullum – Baltic Porter