

OMAHOPS

April meeting at Hawk's House

The April meeting is at 7:00 PM on Friday the 27nd 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 90th 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.

Tom will be displaying and talking about his new RIMS system with a PID controller.

Grains can be picked up for the Big Brew also.

Plan ahead: The May meeting will be the Big Brew on the 5th.

March meeting at Marc Pullum's

We had a good turnout for the meeting. I must have forgotten to grab the beer list but there were plenty of good beers.

We did manage to have a funny quote for the meeting by Frank Sobetski:

Let's wack Elliott's Baltic!

WWF 2007

A vote was taken on big brew. We decided on a 1.060'ish version of sister star of the sun IPA.

WWF was a great time of campfires and camaraderie, incredible food and wild beers and even a lightning show late Friday night. Marc and Elliot spent the rainy Saturday afternoon

brewing a 1.092 Baltic porter that will be great this winter, while Mike and Mike went catching little fishies. deep fried turkey, fresh green beans, and cheesy potatoes were all hits. A special thanks to Mike Sanford for reviving us all with a large breakfast Saturday morning. The beers were too numerous and nice to mention but Marc Pullum's especial favorite was a side by side tasting of Samichlaus and hawk's Tommychlaus clone version.

Make plans for next year, it's a ball!

Big Brew

Big Brew is scheduled for May 5th at Mike Sanford's house (13624 Stanford, PH-758-6738).. We need mashers and food volunteers. Here is the recipe but it may change as required, I will print the final recipe in the next news letter.

RECIPE (Sister Star of the Sun IPA):

For a 5 gallon batch

13 lbs Pale Ale Malt (MASH)
1/4 lbs 135L Crystal (MASH)
1/4 lbs Malted Wheat (MASH)
0.6 lbs Light Dry Extract (MASH)

3 oz Chinook 13.0% BOIL 60 min
2 oz Kent Goldings 6.9% BOIL 15 min
2 oz Fuggles During Chilling

Wyeast 1028 London Ale **OR** British Ale **OR** whatever you want

SPECIFICS

	Min	Recipe	Max
O.G.	1.050	1.069	1.075
T.G.	1.012	1.012	1.016
Alc %	5	6.7	7.8
I.B.U	40	197	60
S.R.M.	8	9.5	14

Mashing Volunteers (Tentative)

- Tom Hawk – 30lbs
- Mike Sanford – 30lbs
- Kent Porter - 30

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- Marc Pullum/Steve O/Jeff Brown.- 25lbs
 - Elliot Spilker/Dave McGrath – 25lbs
 - Allen Torrel – 25lbs
 - Terry Pratt – 15lbs
 - John Fahrer – 13lbs – ?
 - Mark Fields – 12lbs -?
 - Mark Mattea - ?
 - Joel Hurst - ?
 - Anyone Else - ?
- C. Kolsch
 - D. American Wheat or Rye

Class 18. Belgian Strong

- A. Belgian Blonde
- B. Dubbel
- C. Tripel
- D. Golden Strong
- E. Dark Strong

Class 19. Strong Ale

- A. Old Ale
- B. English Barleywine
- C. American Barleywine

Best Damned Beer.

Food Volunteers (Tentative)

- Jon Bloomquist – Smoke Birds
- Marc P./Steve O – Sausages and Peppers
- McGrath/Spilker – ?
- Kent Porter – ?
- Tom Hawk – Paper plates, napkins, cups, forks, spoons, knives, aluminum foil
- Mark Mattea - ?
- Alan Torrell - ?
- Joel Hurst - ?
- Terry Pratt - ?

National Homebrew Competition

The deadline for entries has past. Good luck to all who entered!!!

Next Shootout

The Nebraska Homebrewers Shootout 2007 tentatively scheduled for the Fall. The Kearney Area and the Motley Crew Brew Clubs will also be joining the Omahops and Lincoln Lagers in the competition. This is a “club only” competition therefore you must be a member of one of the 4 clubs to enter beers. The styles are:

Class 3. European Amber Lager

- A. Vienna Lager
- B. Octoberfest/Marzen

Class 6. Light Hybrid Beer

- A. Cream Ale
- B. Blonde Ale

to include sponsor prizes as well. Several yeast and grain suppliers have expressed interest in the contest.

The beer selected to move forward as the pro-am beer will be the beer my brewers and I think we can best represent in our brewery and will have the best chance to stand out at the GABF. The top four beers from the last competition and the top four from this competition will all be eligible.

Time to get brewing... Good Luck!
Zac

Upstream Competition

(translated from Zac Triemert's email)

As we come off the success of the last brewing competition and make plans to brew Elliott's Baltic Porter on May 11th, I realized it's time to start another homebrew competition. I am hoping to have the winners of this competition be eligible for the GABF pro-am as well; so to meet that deadline, the competition will be on June 23rd at 9:00 am at the Legacy location. Entries will be due the Saturday before and accepted all week (June 9 through the 16th). This leaves everyone with just over 10 weeks to brew beers in the following BJCP styles:

5A. Maibock/Helles Bock

6A. Cream Ale

14B. American IPA

16B. Belgian Pale Ale

I chose some slightly more straight forward styles due to the time window that we have. Quite honestly, we don't want any beers that take more than 6 weeks or so to make because we would not have it ready in time for the GABF. All the rules are the same as the last competition including providing three bottles.

The Upstream prizes for the top beer in each category will be similar to the last competition and the best of show will be able to brew their beer at Legacy. I plan