

# OMAHA HOPS

## April meeting at Ritch's House

You are always welcome to an OmaHops meeting. The next meeting is at Ritch Wagner's home on April 25th. The meeting will start at 7:00 pm and probably last until 11:00 pm. We usually kick off the meeting with any club business and planning and then proceed to tasting homebrewed beers. If you have some beers you brewed bring some samples. Usually two twelve ounce bottles is enough. If you don't have any beers ready, come on out anyway.

Ritch's address is 21120 Arbor Court or just west of Hwy 31 on the north side of West Center (Hwy 92) across from Shering-Plough. If you can't make the April meeting check out the calendar for upcoming club meetings (<http://www.omahops.org/club/calendar.html>). A newsletter gets published before the meeting which lists the specifics of the meeting (<http://www.omahops.org/newsletters/newsletters2008.html>).

You can always e-mail [omahops@omahops.org](mailto:omahops@omahops.org) if you have any questions.

## WWF Report

A great time was had by Marc, Mike, Joel, Jeff, Jon, Elliot, Dave and Tom. We stayed at the aptly named "BELGIAN" cabin in Platte river state park. We started by opening our gift from Wayne of special tasting glasses that he had etched personally for us. Thanks guy! A technological marvel of a campfire was provided each night by master Pyro Mike and we tasted mass quantities of some incredibly tasty strong ales, lagers and a couple of meads thrown in to boot!

The sammiclone commemorative brew was a great afternoon of brewing and Brats. We ended up

with around 5 gallons of wort at an incredible OG of 1.128. YOWZA ! We kept the recipe pretty simple, 18 lbs of Durst pils malt, 8 lbs of Munich, 2 lbs cane pils sugar, 1/4 lb each of Special B and Caramunich. We mashed with 10 gallons of RO/local water at 3-1 ratio ran off first running's and then added a 2.5 gallon sparge. This resulted in 9 gallons of wort that we boiled down for around 2&1/2 hours to get final 5 gallons. Hopping was 1 ounce Styrian Goldings first wort hopped, 1 ounce Challenger 7.3% 60 minutes, 2 ounces German Tettnanger 4.7% 45 minutes. Yeast was a large starter of White Labs Zurich lager provided by Kent. It got a blast of pure 02 at pitching and then again Sunday morning. Active fermentation was seen by Sunday night and its now sitting at 50 degrees in my cooler. This bad boy will need a lot of aging time in tertiary phase. I think it will be just the thing to bring a keg of to next years WWF. Make plans now to be there! I really want to thank everyone who attended. When something needed doing everyone jumped in, great cooperation with providing munchies and providing a lot of laughs and smiles. What a great bunch of guys to party with!

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

*Marc*

## Big Brew

Big Brew is scheduled for May 10<sup>th</sup> at Mike Sanford's house 13624 Stanford, 758-6738. It's 2 blocks north of Center @ 135<sup>th</sup> Ave. We'll brew up a Hefe-Weizen, smoke some birds & brats. We might even have some pulled pork & some real home made pretzels. Plan to be there. We need organize mashers and food volunteers. Look for more info from Marc & Joel in your inbox.

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

## Competition Corner

### Upcoming Events

Extract Beers are being judged at the next AHA Club-Only Competition. This competition covers all BJCP 2004 beer styles (Categories 1-23). Malt extract must make up at least 50% of the fermentables. Get your entries (2 bottles per entry) to Joel Hurst's house at 12414 Lloyd St. Omaha, NE 68144) to be judged for selection within the club **no later than Friday April 18<sup>th</sup>**. The club is going to pickup the entry and shipping costs for the Club-Only Competitions.

Mead will be judged in an AHA Club-Only Competition this August 2008. More details will follow.

## Upper Mississippi Mash-Out results

Place	BJCP Subcategory	Brewer
1	Belgian Dubbel	<b>Joel Hurst</b>
2	Belgian Dubbel	Peter Mack
3	Belgian Dubbel	Tom Roan

Nice job Joel!

## Perfect Porter

The AHA thanks Ron Smith and the Foam Blowers of Indiana (FBI) of Indianapolis, IN for hosting the Perfect Porter Challenge Club-Only Competition held March 29, 2008. Of the **69 (!) entries**, the winners were:

Paul & Jamie Langlie of Kensington, MD, representing Brewers United for Real Potables (BURP), with their Baltic Porter, category 12C.

Second Place: **Joel Hurst** of Omaha, NE, representing the **OmaHops**, with his Robust Porter, category 12B.

Third Place Stephen Jones of Fort

Collins, CO, representing the Liquid Poets, with his Brown Porter, category 12A.

Way to go Joel! You're on fire!

## Support Your Local Brewery

The Brewers Association and the AHA have started a program called "Support Your Local Brewery". This program is designed to send E-action alerts to all the signed up members about beer related legislative affairs in your state. Please take a moment to click on the link below; then click on "E-action alert sign-up". All they ask for is your email address, state, zip and homebrew club. It takes less than 60 seconds.

<http://www.supportyourlocalbrewery.org/>

I challenge us all to get involved, be informed and protect craft beer.

Thanks,  
**Zac**

## Moon Winter Tasting

Bill at the Crescent is going to do a have a winter seasonal beer tasting this fall and is interested in having more home brew available during an early session for serious beer drinkers. I have made the suggestion that he supply enough grain and hops for a 10 gallon batch. The brewer would serve 5 gallons at the Crescent and keep 5 gallons for their own enjoyment. Beers with an OG of 1.060 or larger would be appropriate for this category. What I need to know is if there is any interest in participating? I would like to get at least 5 brewers. I already have 2, myself and Dave. If we get this done now you can brew this spring and

give the beer time to mature before serving.

**Elliott**