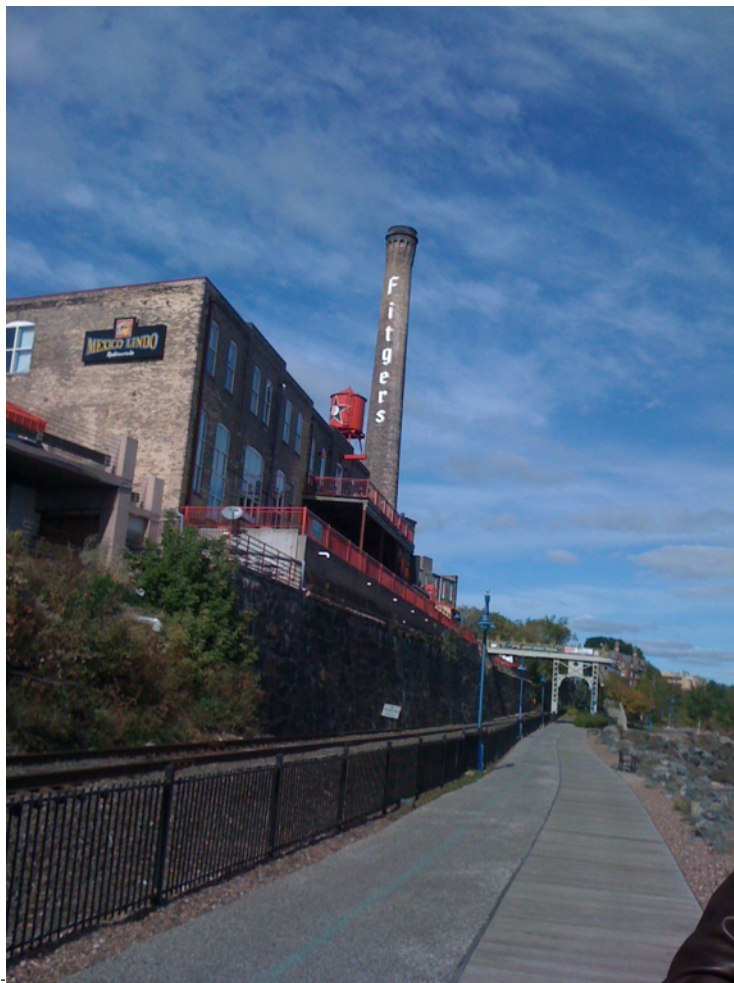


JACK OF ALL BREWS



The Jabber

Fitger's Inn and Brewhouse



Fitger's Inn in Duluth is a great place to stay for a long weekend. There is something very cool about staying in a historic brewery with a great view of the lake. Not to mention walking down the

hall to Fitger's Brewhouse for a burger and lots of great beers! There is a very quick turn around of beers so check back in daily. Growler and merch sales downstairs too.

Upcoming Events

- 1) November meeting: November 11 at Eric's
- 2) Annual Homebrew Exchange: At November meeting. Bring beers to exchange!
- 3) December Meeting: Dec 9 Pot Luck and Spouses Welcome!

Princess Emma is done with treatment! Caringbridge [here!](#)

BYGGVIR'S BIG BEER CUP 2011

Byggvir's Big Beer Cup
2011

Well, the first competition run by JAB was a success! There were some issues such as getting all our equipment out to the site, and not having internet access that made things interesting.

Thanks to all the JABbers, MHBA, and unclaimed folks who helped out with admin, judging and stewarding. We could not have done this without all the volunteers.

We had just over 150 entries this year, and a lot more meads than previously. We were able to add a second mead and cider BOS due to this, and some extra prize tankards.

All of the scoresheets should have been sent by now, (though I have saved most of the JAB sheets/prizes for the next

meeting.) If you want them before that, or can't make the meeting, e-mail me and we'll figure something out.

It looks like MHBA wants to take over organizing again next year, but JAB will stay involved as a co-sponsor. I'll be looking for volunteers to keep us in the game next year!

We had lots of cool prizes this year from many sponsors. Special thanks to Chris and Rahr for supplying 10 huge sacks of grain!

If you have any pictures of the event, please e-mail me or post on the JAB site.

Competition Corner!

1) [Upper Mississippi Mashout](#): Jan 2012

Brewcred!

MN State Fair:

1) Mike Gray--Blue ribbon for Buxom Brown

Byggvir's Big Beer Cup:

- 1) Bill Schmiedlin--3rd place BOS for Smokin' Ruins porter
- 2) Keith Brady--2nd and 3rd for Belgian Specialty, 3rd for Porter, 3rd for Mead!
- 3) Rick Walter--3rd for Specialty
- 4) Eric Wentling--1st and 2nd Belgian Strong, 2nd Spice, 1st Belgian

Inter-Club Campout:

1) Travelling plaque to Mike Behrendt!

Hoppy Halloween:

- 1) Tim Roets--2nd Pils, 2nd Fruit, 2nd Melomel
- 2) Eric Wentling--1st Stouts

August Mash Paddle Winner:

Mike Gray's Left Hand Milk Stout Clone

This beer was brewed as part of the JAB Clone Brew Challenge for September 2011. It was a clear winner, as the best beer of the bunch, though the majority thought it actually had better flavor and mouthfeel than the commercial beer! Good job!

7# Pale Malt (2-row) US
1# Roasted Barley
12 oz Crystal 60
12 oz Chocolate Malt
12 oz Munich Malt
8 oz Flaked Barley

8 oz Flaked Oats
0.35 oz Magnum Hops(12.1%AA) at 60 minutes
1 oz East Kent Goldings Hops (5%AA) at 10 minutes
1# Milk Sugar (Lactose) at 10 minutes
1 package Wyeast American Ale 1056

Mash Schedule: Single infusion, light body, batch sparge. Total grain weight: 11.38#
Single infusion of 14.2 quart water at 162.5 F to a goal mash temp of 151 F. Mash 60 minutes with batch sparge.

Lactose added 10 minutes from end of boil.



November Homebrew Exchange!

Bring a six-pack, or bombers and we will randomly draw numbers for people to take turns picking out other homebrews. This was a lot of fun last year and I ended up with some great beers in the fridge.

Try to label them or at least put something on the cap so folks know what style they are getting.

Hint: watch what your favorite brewers in the club bring!

GREAT HOP EXPERIMENT

2011

Recipe All-Grain

For 5 gallon batch

7.5# Rahr 2-row grain

1# carapils/dextrin malt

Mash at 152 for 60 minutes

Keep track of what water used.

Assigned hop about 47 IBU at 60 minutes

Assigned hop 1 ounce at 1 minute for aroma.

Yeast: Wyeast 1056 (or Whitelabs California Ale) No starter.

Recipe Extract With Grains

6#Gold/Light liquid malt extract

1# carapils/dextrin malt

Steep carapils in bag with 2.5 gallons water, try to keep around 152 for 20 minutes. Do not boil and do not squeeze bag! Remove bag and then bring to boil. Add extract to boil and boil for 60 minutes. Hopping and yeast as above.

Wrap-Up

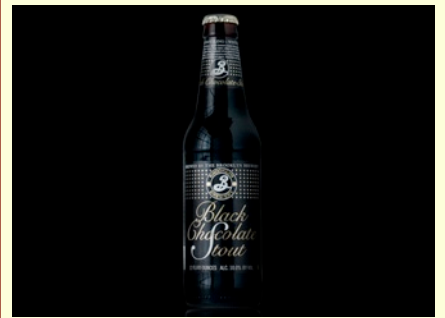
This was a fun experiment and we had 8 versions of the beer made! The consensus was that the base recipe should have had a bit more body (either by increasing the ABV, or adding a small amount of caramel malt,) and that we should have dry hopped it. None of the beers really had much of the classic hop aroma we were looking for.

Tasting Notes

- 1) Perle (Keith) Lemony, clean.
- 2) Chinook (Mike L.) Sweet aroma, not much hop aroma.
- 3) Amarillo (Shawn) Chemical aroma
- 4) Citra (Steven) Sulfur, soap, tropical fruit, grapefruit
- 5) Horizon (Mark) Earthy taste, sweet finish, lemon. This was dry hopped as well.
- 6) East Kent Golding (Jim) Sweet grass aroma, hint of orange, earthy, not so bitter.
- 7) Saaz (Mike B.) Corn, Grassy. Dry hopped version more crisp and piney.
- 8) Cascade (Eric) Served normal, dry hopped and hop-backed versions. Regular-light flavor, bitter. Dry hop-nice aroma, more dry. Hop-backed-great flavor, more hop flavor, sweeter finish.

If people are game, we may try this again in the next 1-2 years with the addition of some dry-hopping, and new hops.

Try This New Beer!



Brooklyn Black Chocolate

Stout

This beer around 10% ABV, and pours black as night. It has some residual sweetness and a notable chocolate character from malt.

This beers finishes surprisingly smooth and hides its strength well. Only about \$8 a 4-pack, so get some now!

JAB Rock Bottom Tour



Peter Mack, brewer at [Rock Bottom Minneapolis](#) was kind enough to come in on his day off to give JABbers a tour of the facility and let us try some beers. We had a pretty good showing with about 15 people in the group. Thanks for organizing Kent! Any future suggestions for field trips?

Beer in History

On October 17, 1814, the great beer flood of London claimed nine lives. The Meux Brewery stood on the corner of Tottenham court and, Oxford street had several very large vats. One held as much as 20,000 barrels of porter.

On the evening of the flood, one of the hoops on the largest vat snapped and set off a chain reaction breaking the other near by vats and causing a flood of beer to break through the brick walls of the brewery and rush through the neighborhood.

Two homes were swept away by over 300,000 gallons of beer. Several drowned, while the others died of injuries sustained when swept away by the tsunami, and one died of alcohol poisoning several days after the incident.

The Jabber needs contributors! Have a recipe to show off? A style of beer you love and want to get others brewing and drinking? A favorite commercial beer to talk-up? A recipe for a dish that uses beer or goes great with beer? Send an e-mail to info@jackofallbrews.org

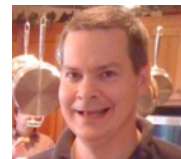
Contributors

ERIC WENTLING

Eric is a founding member of JAB, a BJCP National judge, and happy bar owner.



JERRY HAUS



Jerry has been homebrewing for years and often does small batches...making him run out of beer much too quickly!

MIKE GRAY



Mike is a fantastic homebrewer who apparently brews a better beer than Left Hand...