

Brewers Guild
Newsletter
Twelfth Night
(Kingdom of the West)



TWELFTH NIGHT A.S.XXVIII

Greeting from the Chronicler

As a new calendar year begins I am reminded of all of the things I did not get to do last year. I hope this year will see me more organized. Thank you! to all of you who assisted in this issue. The most unusual item I received was a catalog from Brandeis University, Michtom School of Computer Science, I guess that David Matthew Deane is no longer there and they did the best they could in response to my request for a newsletter item. If anyone wants this catalog call me and I'll send it to you.

We will try to post the location and time for the Twelfth Night meeting in a convenient place. I hope to see all of you there.

Lydia

Brewers' Guild Ranking System

TITLE	YEARLY TAX	PUBLIC SERVICE	PROFICIENCY IN # OF STYLES
Apprentice:	ONE UNIT		
Journeyman:	THREE UNITS	ONE	ONE
Craftsman:	SIX UNITS	THREE	TWO
Master:	Is nominated from the ranks of Craftsman with the approval of the other Masters.		
Proficiency:	Judged competent in a style by fellow brewers in four different brewings.		
Public service:	Promoting the art of brewing by teaching a class, researching and writing articles or submitting art to the newsletter, etc.		
Styles:	Beer, wine, mead, cordial, or non-alcoholic.		
Taxes:	Brew donated to the Guild (usually used as gifts to the Royalty) A unit is 24oz. of beer, 12 oz of wine or mead, 6 oz of cordial , or 24 oz of non-alcoholic.		

The Basics of Cider

-by Juliana Genovefa Mochtildis
Lohengrun von Altenfeld

Fermenting cider is simple, and a good way to start home wine making and see if you're interested enough to try something more complex, such as mead or beer. Home fermented cider is a wonderful thing. The fall is a good time to make cider, if you want to press your own fresh apple juice. You can use frozen apple juice concentrate or bottled juice, but be sure that the juice you choose is one hundred percent natural, with NO preservatives. Any preservatives present will keep the yeast from working properly. I have used preservative-free frozen concentrate a number of times with good results. What you will need (for a one gallon batch):

You can use any glass wine bottle, as long as you sterilize it first—rinse it with a solution of water and bleach, then rinse it with hot water. (Don't use metal containers, even stainless steel isn't a good idea.) If you use plastic, use only food grade containers. You can buy plastic vats from wine making or brewing supply shops.

An airlock, also available from wine making or brewing supply shops. (As a substitute for an airlock, you can put a limp balloon on the neck of your bottle.)

Apples to make one gallon juice (and one campden tablet or one teaspoon 10% sodium metabisulphate solution*), OR one gallon bottled juice, OR one gallon worth of frozen concentrate and GOOD water to mix it with;

4 1/2 cups granulated sugar

1 teaspoon Yeast Nutrient

1 teaspoon Acid Blend

(If you can't get acid blend, use some slices of lemon.)

2 teaspoon Pectic Enzyme

(Without pectic enzyme, the cider may be cloudy. This will not affect the taste, just looks.)

1/4 teaspoon Tannin

(As a substitute for the tannin, add a little cold tea.)

1/5 ounce wine yeast (or beer or bread yeast)

When you wish the fermentation to stop you can chemically halt fermentation, if producing a sweet cider you may add:

Sorbistat-K

If you want to press your own juice, select ripe apples. Wash and cut them up, then puree the apple pieces in a blender or food processor. Place the pulp into several layers of cheesecloth, and squeeze out the juice. A cider press is the best tool for extracting the juice, but fairly difficult to find. After extraction, to sterilize the fresh juice place one campden tablet or one teaspoon 10% sodium metabisulphate solution* per GALLON into it, and wait four to twenty-four hours. Another

sterilization option is boiling. If you are using bottled or reconstituted from frozen concentrate, sterilizing is unnecessary.

Once you have your gallon of juice, separate out about one quart. Stir four and one-half cups of sugar into this one quart of juice, and heat until the sugar is dissolved. Add the sugar-juice solution to the rest of the juice which is now called the "must", ("must" is the brewing term for the fruit juice about to be fermented). Add one teaspoon each of yeast nutrient, and acid blend; two teaspoons of pectic enzyme; and 1/4 teaspoon of tannin. (If you use the substitute additives, also add a handful or two of raisins to the must, to round-out the substitutes.) Allow the must to cool to room temperature. Pour out about one cup of the must, and add one-fifth of an ounce of wine yeast (or beer or bread yeast) and stir, then return the yeast mixture to the must. Cover the must and put on an airlock, then let it ferment. Ferment for a week to fourteen days for a sweet cider; or until fermentation stops for a higher alcohol, less sweet cider.

If you are using a balloon as an airlock, as the must ferments, the balloon will expand and let out the carbon dioxide; at the end of the fermentation, it will go limp again. This may take up to several weeks, depending on your yeast. If you want to stop fermentation while the cider is

still sweet, use either Sorbistat-K or refrigerate the batch for twenty-four hours, as close to freezing as possible (or just freeze it overnight). Yeast requires a warm temperature to grow the reduction in temperature will make the yeast less active and/or stop fermentation. Remember that if the alcohol level is not high enough to kill the yeast your cider will begin to ferment again when it becomes warm enough for the yeast to become active.

If you cap the cider as the balloon is going limp you can keep it effervescent. Refrigerate it immediately and drink it within a short time. Cider can build up a lot of pressure, so don't let it sit too long.

Whether your cider ferments for only a few days or until it can produce no more alcohol it is a good idea to siphon the clear part of the must into a second container. This is referred to as "racking". Make sure to leave the yeast layer on the bottom undisturbed in the old container. If you used bread yeast, the sediment layer may not settle down solidly, and the siphoning of the must should be done slowly and with care. If you are not using wine yeast, don't let the must sit on the sediment too long or the sediment may give off-flavors to your cider.

At this time you can now enjoy your cider if you wanted an effervescent, low alcohol variety. If your wish to age your cider let it age in the second container. If you used tannin and the other additives, it will probably age very well. I prefer using the additives because they ensure a good fermentation. Don't leave it to age too long. I have read in almost all of my sources that cider doesn't really last more than a year, and is best just after six months. The recipes I saw, and used once or twice, didn't include additives which is probably why they recommend not keeping the cider too long (some of the recipes were three to four hundred years old).

That's all there is to cider. You can buy more equipment than I described, such as a thermometer, a hydrometer (which tests specific gravity—water equals 1 and sugar water is 1.01 and up, and alcohol is less than 1), a pH test kit and more, but what is described here is enough to get you started.

Some books on the subject:

- ``Enjoy Home Wine making'' by Robert and Eileen Frishman
- ``Fruit Wines'' by Ben and Sheila Bodenstern
- ``The Art of Making Wine'' by Stanley F. Anderson with Raymond Hull
- ``Brewing'', Complete Anachronist #5, Society for Creative Anachronism

and. of course, there are many
SCA articles in "Tournaments
Illuminated"

Local supply stores:

The Fermentation Settlement, 1211
Kentwood, San Jose, (408) 973-8970
Beermakers of America, 1040 N. 4th
Street, San Jose, (408) 288-6647

*(dissolve four ounces of sodium
metabisulphate in one quart of water,
store in a glass jar)
edited by Viscountess Krysta of Starfall
and Lydia Brittanica

Tarragon Mead

-by Bard Francis Goodfellow

(Winner of 3rd place among 75 entries at
the Antir Egils Tourney)

Use any mead recipe you want, dry or
sweet. The trick is to add 1-2 pints of
tarragon leaf before you boil up your
brew. When you filter/decant, the
leaves come out. Or, brew straight mead
and when its ready to drink, insert
sprig of fresh French Tarragon for 2-5
days, sampling it daily until it reaches
proper strength, this is best.

That's all there is to "the secret",
simple, straight, and mediievally
probable.

The back of the sheet of paper is a proposed form to be used to keep records of Brewers' Guild. Each member will have a copy that they keep and record their progress. A master copy for each member will be kept by the guild's chronicler and it will be available at meetings to be updated. If you have any questions, suggestions, or comments please bring them, and any alternate form ideas to the Brewers' Guild meeting at Twelfth Night, or write the chronicler.

Your "Brew-oscope"

- ♈ Aries: Be bold this year brew lots of stout..
- ♉ Taurus: Don't be so firmly rooted in tradition,
brew a new style of beer
- ♊ Gemini: Beware of weak beer use enough hops
- ♋ Cancer: Not enough holiday brew this year plan to
start earlier in the new year
- ♌ Leo: Enjoy a new beginning, a new year a new
recipe, perhaps that lager you've been
thinking of
- ♍ Virgo: Give your batch an extra week it will be
great.
- ♎ Libra: Import or domestic enjoy both for their own
good qualities
- ♏ Scorpio: If your passion for brewing wains buy a new
gadget
- ♐ Sagittarius: Take extra care with your bottle caps.
- ♑ Capricorn: Too much holiday indulgence, don't
forget the extra water for a happy morning
- ♒ Aquarius: Now is the time for that new batch.
- ♓ Pisces: This is your time to shine, craftsmanship
shows in every batch

NO DEPOSIT, NO RETURN

The following people have not gotten their newsletters. I know this must be due to some error in printing of their labels or some postal error, all good and true brewers would not move and not inform the newsletter. If you know these people please tell them to contact the newsletter so they can get their copies.

<u>SCA NAME</u>	<u>MUNDANE NAME</u>
MORGAN ATHERNRY	LAURIE CAVANAUGH
FAR WEST BREWERS	SUE SCHROEDER
ARLON GREYFEATHER	KEITH HEARN
WILLIAM DRAGONHELM	AL WILSON
SVEN HAIRY BEERMAKER	KRIS NORDBY
DOUGLAS MacCRAE	DOUG LOVE
SIR THOMAS LOGAN	THOMAS MOORE
DAVID MATTHEW DEANE	c/o Brandeis University
???????	PHIL SHERRIDAN

A PROJECT FOR THE BREWER'S GUILD

By Eoin Toirr an Dhragoin

The following conversation could take place in a Brewer's Guild meeting. Or it could have been overheard at any home-brew club.

"So I waited until the wort got down eighty-seven degrees before I pitched the yeast. The specific gravity was 1.047, and when I compensated for temperature it was still in the ballpark for that Olde Golde Ale I wanted

"Yeah, that should work. Say, I hear you've tried that disinfectant that I wrote up in Zymurgy last month. What did you think about it?"

"Well, it's a lot more expensive than bleach, that's for sure. It's supposed to be better for the flavor, though. I suppose I'll find out when I finally get a bottle of the stuff I capped yesterday. Ask me again in a month."

The fact that you can't tell off-hand is the reason for this article. We are brewers in the SCA, and our attitude toward the stuff we make should reflect that.

There's nothing wrong with the scientific approach per-se. It's definitely the way to achieve consistently good results right off the bat, and it forms a solid

groundwork for understanding the brewing process. But what should distinguish the SCA's Brewers Guild from any other home-brew club?

There are three answers:

1. We attempt to research and recreate the beers, ales, and wines that people drank in our period of study.
2. We attempt to re-discover the methods used by the brewers who lived in our period of study.
3. We wear funny clothes.

Of the three answers, surely the truest is answer three. As for the rest, especially with regards answer two, I would like to see a little more improvement.

Although my own brewing activity has pretty much been on "hold" over the last year due to other responsibilities and a general attack of "Life", I've brewed a bit of beer in my day, all of it in the modern style. (My only concession to "period" brewing, in confess, is my preference to krauesening over the use of a priming sugar, to meet the medieval purity standard.) But I have stayed active in reading and judging the work of others. I am glad to see that there is a renewed interest in the period aspects of our craft, and hope that this trend continues.

One activity I would particularly like to encourage is brewing in a period manner. I would like to see how far away from hydrometers and thermometers we can get and still make palatable beer. (The question of whether period beers and ales would be considered palatable by modern drinkers is still an open one, and probably unanswerable. But at least we can see if we like what we make using period techniques.)

The usual defense of modern equipment is that the brewer who uses it is really no different from the costumer who uses a sewing machine, or the cook who uses Revere Ware, or the cooper who uses a table saw, in the pursuit of their particular re-creations. And I have no quarrel with that. There is a lot of room in the SCA for craftsmanship at different levels, from the garb-maker who buys a bolt of woolen cloth and whips up something on the old Singer that looks like something she saw in a book, to the person who raises and shears the sheep, cards and spins the wool, weaves it on a loom of her own building, and hand-stitches it into a garment to a pattern exhaustively researched from original sources.

But I contend that if we think that brewing period ales with modern equipment constitute the limits of our activities, then we are denying ourselves a chance to add something more to the SCA experience and to the common knowledge of how brewing was done Way Back When.

Of course, a lot of us are afraid to try our hand at something all the books tell us is doomed to failure. Hell, I'm afraid to try. I know that my first few batches are likely to be swill, and there will be a lot of malt, money, and time wasted. In fact, I don't have the faintest idea even of how to go about doing this, or what materials and equipment I'll need, because I haven't read of anybody else trying this.

It's a lot to ask of an individual brewer. But perhaps it's not too much for the Brewer's Guild undertaking a group project. And I'll bet my best carboy that every brewer's organization in the SCA, and quite a few others as well, will be avidly following our progress.

So what about it, gang? Is there anybody else who has heard of this sort of thing going on? Or who might be willing to give it a try?

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For the hard to find herbs, spices, and
interesting items investigate!!

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