

## **August 2005 Newsletter**

### **Officer's Reports/Announcements**

Guild Chancellor, Henry an Eynhallow:

Cynaguan Representative, Egon Brauer:

Mists Representative: Lasairfhiona Ghlas:

Oerthan Representative: Bjarni Edwardsson

Chronicler, Aeschine Colquhoun:

Greetings Lords and Ladies of the Guild! I am Aeschine Colquhoun, your newly appointed, and humble Chronicler. I welcome your suggestions, comments, criticisms, questions, and of course submissions!

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## **Competitions for 2005**

Purgatorio (8/26-28) – drinks made with honey. Fermented or not.

October Crown (9/30-10/2) – A period German beer.

## **Competitions for 2006**

12<sup>th</sup> night (1/7)– no competition.

March Crown – Stepponi.

Beltane – Sahti or other Scandinavian fermented beverage.

June Crown – any documentable drink.

Purgatorio - non-alcoholic “refreshing” drinks.

October Crown – A period German beer.

REMEMBER: There is always an “open” brewing category at every brewing competition. This is an excellent opportunity for brewers of all levels to have someone knowledgeable taste their brews and give them feedback. Our goal with the “open” category is to allow people to get feedback on their brews when they want and need it, without having to wait for a specific category to arrive on the schedule.

Submission rules located at <http://www.caerarth.org/brewing/>

## **Websites of Interest**

Our Guild website comes first of course!  
<http://www.caerarth.org/brewing/index.htm>

The SCA Brew Historic Brewing Site: [http://sca\\_brew.homestead.com/](http://sca_brew.homestead.com/)

Stefan’s Florilegium has a wealth of info on assorted brews: <http://www.florilegium.org/>

Ancient Beer Techniques—and a recipe!!  
<http://www.brewingtechniques.com/library/backissues/issue2.5/hitchcock.html>

Medieval/Renaissance Brewing Homepage  
<http://www.pbm.com/~lindahl/brewing.html>

Wyeast’s Website has a neat little educational section on yeast: [www.wyeastlab.com/](http://www.wyeastlab.com/)

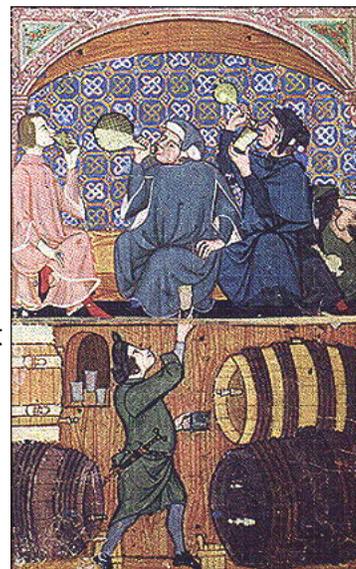
[www.Gotmead.com](http://www.Gotmead.com): lotsa info here too, the “owner” will be at Pennsic—mead in hand!

Interesting article on Recreating Medieval English Ales (13th-14th c. unhopped)  
[http://www.cs.cmu.edu/~pwp/tofi/medieval\\_english\\_ale.html](http://www.cs.cmu.edu/~pwp/tofi/medieval_english_ale.html)

Univ. of PA Museum of Archaeology and Anthropology presents the Origins and Ancient History of Wine: [http://www.museum.upenn.edu/new/exhibits/online\\_exhibits/wine/wineintro.html](http://www.museum.upenn.edu/new/exhibits/online_exhibits/wine/wineintro.html)

## Mundane Interests

- ◆ “Mead Day” was declared on August 6, 2005 by the American Homebrewer’s Association. They had an “official” recipe I’ve included on the bottom of this page.
- ◆ Beat the Freakin Heat Homebrew Competition August 28, 2005 (<http://nevadabrew.com/beat-the-freakin-heat/>), Las Vegas, NV.
- ◆ Wine Label Competition, deadline is September 1, 2005. They don’t list the prizes, but it’s free to enter. (<http://winemakermag.com/feature/308.html>)
- ◆ Rancho Cucamonga Homebrew Competition, September 19th is the deadline. (<http://ranchochamber.org/fest/>)
- ◆ Folsom Renaissance Faire & Tournament, October 15-16, 2005, Folsom, CA. Aside from ales, there are mead, cider, and cordial competitions. (<http://www.calbrewers.com/folsom.htm>)
- ◆ International Mead Festival (<http://www.meadfest.com/>), February 10-11, 2006, Boulder, Colorado. They are allowing home made mead entries for the first time.



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Recipe by Steve Schmitt of Anchorage, AK, Best of Show Meadmaker at the 2005 Meadlennium VIII Competition, 1999 AHA Meadmaker of the Year

### “Morning Wood” Oak-Aged Mead, Medium Sweet, Still, Standard Strength

Ingredients for 5 U.S. gal (19 L)  
13 lb (5.9 kg) orange blossom honey  
4 gal (15.1 l) water (or enough to make 5 gal of mead)  
1 oz (28 g) medium toast American oak chips  
1 vial (1.5 oz, 43 g) Wyeast Yeast Nutrient

Wyeast 3783 Rudesheimer Yeast  
O.G.: 1.104  
F.G.: 1.020

#### Instructions

Make a one-quart yeast starter a day or two in advance. Thoroughly mix honey and yeast nutrient with enough water to make five gallons of mead (approx. four gallons of water). Pitch yeast starter and aerate well.

Ferment at 65o F for two weeks. Rack to secondary and ferment two more weeks. Rack to a tertiary fermenter with oak chips added (oak chips can be sanitized by steaming in a steamer basket for 10-15 minutes). Sample after one week, and once every week after that until you achieve the level of oakiness you desire, then rack to another fermenter and age six months before bottling.\*

*\*Steve aged the original version of this mead for six months in a medium toast American oak cask, which had been used previously to age Barleywines and Imperial Stouts.*