

West Kingdom Brewers' Guild Newsletter

Volume I Issue III

3855 Shovler Lake Ct.
Fremont, CA 94555



I'm Late !

The Brewer's Guild newsletter still lives - It's just that your humble chronicler has been a complete flake! I apologize for the long delay in getting out this edition of the newsletter. Good news, however - I now have my own "scribe-in-the-box" at home so this shouldn't happen (I hope) again.

Thanks to those of you who have returned the questionnaires. You'll notice that that very same questionnaire appears in this issue. *Why?* I'm glad you asked. *No problem.* It appears again for those of you who didn't send in the last one.

After this I will definitely use the questionnaires to update the mailing list for the newsletter. For those that did send it in last time, you don't need to send it in again. But I'm always happy to hear from anyone who's got any sort of input on the Guild.

Those of you who are especially alert noticed that the questionnaire in this issue is not *exactly* the same one that appeared in the last issue and that, in fact, I lied in the above paragraph. Yes, you'll notice that we're no longer taking submissions for the Newsletter name. That's because we decided to use...(drum roll)...*The West Kingdom Brewer's Guild Newsletter*. O.K., O.K. I know it's boring but it's descriptive, straightforward and I know for a fact that no one else is using it! The prize for coming up with a name (a bottle of Morgan's award winning finest) will still be given away by random drawing from the names of the people who sent (or send) in the questionnaire. I'll hold the drawing at October Crown. You need not be present to win. Void where prohibited by law. I do accept bribes. (They won't affect the outcome, but I'll take 'em anyway!)

Speaking of bribes, don't forget to bring the usual contribution for the Royalty at October Crown. As always, if you don't have anything ready yet, just bring yourself for the presentation!

Until next time,

ERIK
ULFSSON



Morgan's Corner

Following is an edited version of a letter Morgan sent to me to put in the newsletter a long, long time ago. Again, sorry for the delay.

Fellow Brewers, Greetings!

First of all, I'd like to thank everyone who took part in the brew presentation to Their Majesties at June Crown. It seems to grow in size with every event. Remember, we always present brew to the Crown at Crown events, so bring your bottles. The Guild meeting after court was great - I really enjoyed seeing so many of you and tasting your brews.

Now, for more important matters. There are two, count 'em, two brewing contests coming up (*now it's only one - Morgan won the Ducal Prize contest - ed*) ... There is...a brewing contest at October Crown for wines and meads (*better make it a short mead at this point! -ed*). I'm told that it is to be judged on materials, workmanship and final product. Be sure to document your recipe. As we are the Brewer's Guild, there is no reason why guild members shouldn't win both these contest (*since Morgan won the first one and whoever wins the October Crown contest will, if not already, be inducted as a guild member - we can't miss! -ed*). So let's get to brewing! Rah! Rah! Rah!

I am still looking for recipes, artwork and articles for the "West Kingdom Brewer's Guild Recipe Book". This could be a good fund raising project. So please, send your contributions (recipes, etc.) to Eirik or myself, unless you would like to volunteer to be editor yourself.



Braggot

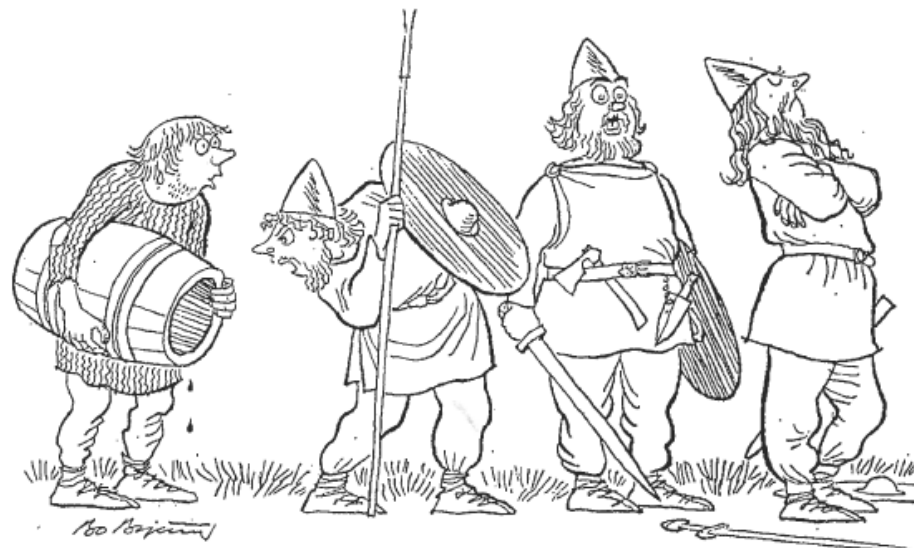
The following is a 14th century recipe from England that I found in *Making Mead* by Bryan Acton and Peter Duncan, Amateur Winemaking Publications, Ltd., 1983.

-Morgan

Ingredients:

1 lb. Malt Extract
1 lb. Heather Honey
7 pt. Water
1/4 oz. Citric Acid
Yeast Nutrient
Ale Yeast

21: Take malt extract, honey and water and boil together for 15 minutes, skimming the surface meanwhile. Add citric acid and yeast nutrients and when cool ferment with the ale yeast. When fermentation has finished, rack and mature for 3 months. Serve slightly chilled.



What's in a beer? What makes a period brew? What makes my brew a "dark ale" and yours a "stout"? What's a "lager"? Why are some beers "bitter"? What have they got to be upset about? What's that "stuff" at the bottom of my mug? I don't know, but it tastes like Death itself, so don't drink it. How come everyone's suddenly "on the wagon" whenever I open a bottle of my finest?

The answers to these and many other mind-boggling questions can only be found in...

The Dregs

by lamov du Bious H'Origins

Period Beer

Historians have speculated on the creation of the first REAL BEER. It has been postulated that the first "beer" was brewed in early Egypt, entirely on accident (oops). Someone left their bucket o' barley outside, it rained, the barley got wet and accidentally fermented, somebody attempted to save the grain by accidentally drying it, and then made porridge. This porridge was also accidentally left in the rain, and the sugars and starches accidentally broke down and accidentally made malt soup. Someone consumed this mixture (by accident). And accidentally got a bit drunk. And so "beer", accidentally, came to be. However, as early Egypt is far beyond the realm of "period" SCA, this should all be ignored (accidentally).

As time progressed, man continued to experiment with combinations of malt, barley, hops, wheat, rice, and just about anything they could think of throwing in a pot of boiling water. As the nomadic tribes of the far East began using home brews as torture methods, the roaming packs began to break down, and villages and towns were constructed. And so "beer" was credited for keeping civilization from continuing its nomadic meandering across the face of the earth. One ancient document was discovered and translated into this: "We must settle down. The children are restless and the women angry. The elders refuse to meet and moral is low. Besides, the beer is foamy and undrinkable after rolling the keg for 50 leagues". This, too, is well before the actual time span covered by the SCA, and should also be ignored (on purpose). *The authenticity of said document is currently in question, as the term "Microwave Oven" is mentioned several times in a later passage.* - ED



Next Issue: Period Beer - No, Really!!

Jamov du Bious H'Origins



A Woefully Incomplete Lexicon of Of Brewing Phrases and Terms

Compiled by Gerard the Esoteric



This issue (my first, by the way), I will write about some basic brewing equipment (what one needs to get started making period drink), what those words heard from Morgan's and Eirik's pavillions actually mean (*just those related to brewing - ed*), and a few other phrases that might help those getting started brewing. *This article was going to be about period brew, but since Iamov got his submission in before me, I was forced to turn to this last minute undertaking.*

Carboy: A glass bottle used for storing liquid (like the type used for water coolers). They are available in several sizes, the most common being 5 to 6 gallon. One gallon carboys can be handy for experimentation and small batches.

Cleanliness: Dirt and germs in your brew can cause a lot of nastiness, including rancid taste, dead yeast, and sometimes even illness. Clean all your equipment with a mild detergent (especially the bottles). Run it through the washing machine (not period, but it prevents plague) and rinse them out. There is no known fatal bacteria that can survive during the fermentation process, but don't try to culture your own. (*Providing the Royalty with bottled dysentary can be hazardous to your health. -ED*)

Equipment: What you will need: Not a whole lot. You probably have most of the equipment at home already: A 2 to 5 gallon stainless steel pot (enamel will work), wooden spoon, strainer, funnel, some plastic tubing for bottling, a 5 gallon glass carboy (1 gallon carboys for smaller batches), fermentation lock, lots o' bottles and caps (or corks), and a bottle capper.

Fermentation: The conversion of sugar to alcohol and carbon dioxide by yeast.

How to ruin a brew: Worry about how it will turn out. Worrying about a brew is a sure way to spoil it. Don't mess with it. Just leave it alone and let it happen.

Ingredients: Depends on what you like. Barley malts, raw honey, hops, wheat grains, garlic, chocolate, just about anything. Specific ingrediants will be covered in later issues.

Sediment: Matter that sinks to the bottom of the fermenting liquid, compsed of dead yeast and stuff.

Stuff: That which lacks formal definition. Undesirable in homebrew.

Top fermentation: Occurs when a layer of yeast is formed on the surface during fermentation (as with ale yeasts). Top fermentation will always produce a layer of sediment on the bottom.

Water: H₂O. An essential part of every brew. A clean water is a necessity, either by boiling or by using a bottled water. Variances in water can change the taste of your brew. If consistancy is your goal, standardize.

Official Brewer's Guild Questionnaire

Please answer the following questions and return the completed form to me at the address on the reverse side. We will be using this form to help determine the direction of our fledgling guild. Make sure your voice is heard !

I will also be using this form to update the mailing list for the newsletter. Please respond as soon as possible to make sure you get the next newsletter.

1. Name - Mundane -

SCA -

Address -

City, State, Zip -

Phone -

2. What do you brew ? Approximately how much do you brew ?

3. Have you had any trouble finding any supplies, ingredients, resource material, etc. ? If so, what were they ? If not, where did you get them ?

4. What kinds of things would like to see the Brewer's Guild do (classes, contests, etc.) ?

5. Would you be willing to teach a class on some aspect of brewing ? If so, what would that be ?

6. When should the Guild meet ? At crown events ? Which day ?

7. How could the Guild best serve you ? How could it be most valuable to the Kingdom in general ?

8. Any additional comments ?