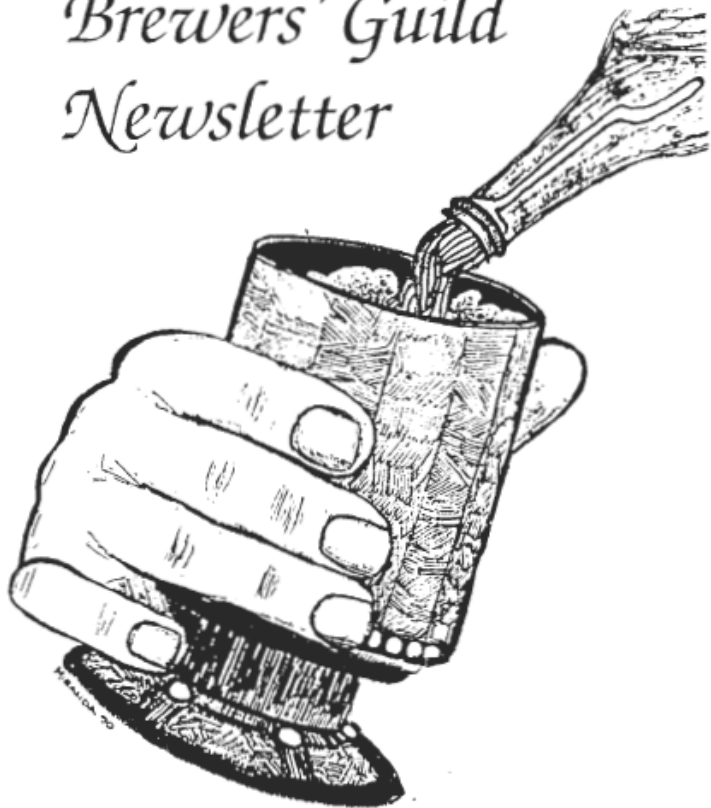


# West Kingdom Brewers' Guild Newsletter



## *Greetings Unto The Guild*

*by Runwynn*

I'm Lady Runwynn of Amberglen, your new chronicler. I have some pretty big shoes to fill, as I'm sure you'll all agree that Eiric has done an exemplary job. Let us raise our tankards and goblets to him!

I'll do my best to carry on the noble traditions of this newsletter (yes, I'll even continue to print Iamov's articles). You'll notice a few technical changes (my scribe has different handwriting), but I don't want to change the tone and focus of the newsletter. But of course, I'll need plenty of help.

In fact, what I need are submissions! You may submit about anything, in about any format (but if you scrawl illegibly, please include your phone number so I can ask you what exactly it was you wrote). Submissions might include: recipes, artwork, tips, historical notes, questions, suggestions, even obscure ramblings. And tell me what sort of information you'd like to see in the newsletter. If Morgan's suggestions for Guild rankings (elsewhere in this newsletter) are ratified, you can even get points for submissions (great idea Morgan, you have *my* backing on that one!).

Well, here goes. Prost!

*Quote from an anonymous chiurgeon:*

"Drink in moderation. But if you must drink in excess, drink homebrew."

## Morgan's Corner

by Morgan Conner

Well, it's almost March, and that means it's time for another . . . (drum roll, please) . . . MORGAN'S CORNER. This brings me to my first subject—who will be the next Guildmaster? You there, reading this newsletter . . . yeah, you . . . you could be the new Guildmaster. Come talk to me. Really, it's not a hard job, unless you can't stand alcohol. If that is the case, I would question why you are a brewer. Seriously, if you are interested in being Guildmaster, please come and talk to me.

Anyway, now that the begging is done, I'd like to welcome our new Chronicler, Runwynn of Amberglen. Please send her your recipes and articles so her job is a little easier (and so she doesn't have to use Iamov's articles). Good luck, Runwynn.

Ah, time for another tirade. I haven't heard from anyone about the Guild ranking ideas I outlined in the last newsletter. Does no one read these newsletters? (Gasp! —ed.) Am I going off in one direction while everyone else is headed elsewhere? Let your voice be heard! This is YOUR GUILD! I will reprint the ideas here for you now:

### LEVELS:

Apprentice . . . . .	1-20 points
Journeyman . . . . .	21-35 points
Master . . . . .	36+ points

### POINT AWARDS

Taste submission at Guild meeting (limit one per meeting) . . . . .	1 pt.
Brew presented to Royalty (based on mtg.) . . . . .	2 pt.
Entry into Principality or Kingdom level Brewing contest . . . . .	1 pt.
Winning Principality or Kingdom level contest . . . . .	6 pt.
Second or third place in contest . . . . .	4 pt.
Donation to Land Fund . . . . .	3 pt.
Teach brew class at Principality or Kingdom level . . . . .	6 pt.
Recipe submission and use in newsletter . . . . .	2 pt.
Art or article used in newsletter . . . . .	3 pt.

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### MORGAN'S CORNER, CONTINUED

As you probably already know, the warring factions in the Brewers-Westermark War were ambushed by a third party on Feb. 2 when the weather cancelled the event. A shaky alliance was formed to combat this new army, but fell apart when the two groups accused each other of bringing the weather to the battle. The war has been rescheduled for March 30 at the same site. Be sure to bring your beer, wine, mead, cordials, or other concoctions to share with our army. Other war news—at the impromptu party on Feb. 2 at the Autocrat's house, I saw bottles of the dreaded Westermark brew that they call BUD. I disagree with their assessment that those bottles were indeed filled with Bud. First, this drink was in bottles, not armored containers, and they weren't even Bud bottles. Then I discovered that this brew was not clear or even golden in color—it was *dark*! Now I've heard of Bud, Bud Light (how redundant), and Bud Dry (must be an empty), but never have I seen a dark Bud. Upon opening one of these bottles (after all, it *is* my job as Guildmaster), I sensed a strong bouquet emanating from the bottle—not at all like Bud. Lastly, I tasted this brew, and it had one! Based on these observations, I can only conclude that the so called BUD, or Beer Uh Da-Westermark, is not Bud, but actual homebrew. In conclusion, this war is not about homebrew versus Bud, but in reality, is over the right of the Westermark to call homebrew—Bud! What a grievous insult!

In the planning for Beltane is a brewing class to be held during the ten day event. If you would like to help, see Coelgar or myself at March Crown.

I am happy to report that the Guild badge we discussed at October Crown (fieldless, a laurel leaf Vert on a tun Or), has passed Kingdom College of Heraldry and is on its way to Laurel College of Arms.

That's all I have for now. Be sure to read Laura's announcement about the war, and I'll see you at March Crown.

## Flavor Definitions

by Coelgar of Amberglen

Karl the Hun sent me a score sheet from a contest he entered, because he wanted to share this info with other brewers.

As Guild members, I that feel we should educate ourselves, and our palates, as much as possible. I hope these guidelines will help us judge the results of our efforts, and aid us in sharing this knowledge with others. There are also a lot of specific pointers in here about how to enhance or avoid certain flavors.

The following flavor definitions are courtesy of the American Homebrewers Association as they appear on their sanctioned competition program score sheet.

**Alcoholic/Solvent**—The general effect of ethanol and higher alcohols. Tastes warming.

**Astringent**—Drying, puckering feeling often associated with sourness. Tannin. Most often derived from boiling of grains, long mashes.

**Bitter**—Basic taste associated with hops; braunhefe or malt husks, like tonic water.

**Clean**—lacking off flavors.

**DMS**—A sweet comlike aroma/flavor. Can be attributed to malt, short or non-vigorous boiling of wort and, in extreme cases, bacterial infection.

**Diacetyl/Buttery**—Described as caramel-like, buttery.

**Fruity/Estery**—Similar to banana, raspberry, pear, apple, or strawberry flavor; may include other fruity/estery flavors caused by iso amyl acetate. Often accentuated with higher temperature fermentations and certain yeast strains.

**Hoppy**—Characteristic odor of the essential oil of hops. Does not include hop bitterness.

## FLAVOR DEFINITIONS, CONTINUED

**Husky/Grainy**—Husk or raw grainlike flavor.

**Light-Struck**—Having the characteristic smell of a skunk, caused by exposure to light. Some hops can have a very similar character.

**Metallic**—Caused by exposure to metal. Also described as tinny, coins, bloodlike. Check your brewpot and caps.

**Mild**—Smooth, well-blended, lacks harshness and lacks strong bitterness.

**Nutty**—As in Brazil-nut, hazelnut, or fresh walnut; sherry-like.

**Oxidized/Stale**—Develops as beer ages or is exposed to high temperatures; winey, cardboard, rotten pineapple, vegetable-like odor. Often coupled with an increase in sour, harsh and bitter. The more aeration in bottling/siphoning, the more quickly a beer will oxidize. Cool temperatures inhibit oxidation.

**Phenolic/Medicinal**—A solvent/chemical flavor, resinous, Listerine, iodinelike, similar to the odor of a hospital. Faulty cleaning of containers.

**Solventlike**—Flavor and aromatic character of certain alcohols, often due to high fermentation temperatures.

**Sour/Acidic**—Pungent aroma, sharpness of taste. Basic taste like vinegar or lemon; tart. Typically associated with lactic or acetic acid. Can be the result of bacterial infection through contamination or the use of citric acid.

**Sweet**—Basic taste associated with sugars originating in malt.

**Sulfurlike**—Rotten eggs, rotten corn, burning matches.

**Yeast**—Sulfur-like flavor. Often due to strains of yeast in suspension or beer sitting on sediment too long.

*continued next page*

## DOUBLE DOG-HEAD STOUT

by Douglas MacRae

### Ingredients:

5 lbs. Dark Australian Stout Extract

½ lb. flaked barley

½ lb. roasted barley

½ lb. chocolate malt

½ lb. black patten malt

2 oz. fuggles hops (boiling)

½ tsp. citric acid

1 pkg. Red Star ale yeast

1 cup corn sugar (priming)

Crack all malts and the roasted barley. Add all grains to 2 quarts cold water and bring to boil. Boil for 5 minutes and sparge into brewpot. Add enough water to make 10 quarts. Add malt extract and bring to boil. Add hops and boil for 45 minutes. Sparge into vat and add water to 5 gallons. (Gravity 1.032 @ 60° F). Pitch yeast when cool. Rack into secondary when activity slows. (Gravity 1.018 @ 60° F). Add citric acid to 2 cups water, add sugar and boil for 5 minutes. Prime and bottle when fermentation complete. Age for at least 1 ½ weeks.



## Homegrown Hops

by Runwynn of Amberglen

If you've ever tasted a fresh-off-the-vine homegrown tomato, you know the flavor difference that commercial produce can't compare to. The same is true of hops. Hops impart the most flavor (especially the subtle aromatics) when they are fresh. Fortunately, hops are very easy to grow. Hops ask for only what every plant loves: plenty of sun and water and fertile soil.

Choose a sunny site where you can put up a trellis. I use a south-facing fence but any sunny area will do. The southern (or sunniest) side of your house works well too—the hops shade the house in the summer, then die back and let in the sun in winter. You don't need a lot of area either (well, not much ground area, but you do need plenty of "up"), you could probably grow hops in planters on a sunny apartment balcony.

Once you have chosen your spot, dig or rototill the ground and add organic materials such as compost or manure. If the ground has poor drainage, dig deeper and add sand or straw. You encourage good root growth—and better hop production—by making sure the soil is loose and well drained.

If you have the time and the patience, dig the spot several times before planting, to root out most of the weeds. This is particularly important if the hop-garden area used to contain determined grasses such as Bermuda grass or water grass. It's actually easier to rid the area of most weeds before you plant, than try to keep up with it later.

Plant the hop roots in the fall to early spring. Many home-brew shops sell hop roots, also try your local nursery. If you can't find them locally, contact me or the Brewers' Guild for sources.

If you plant more than one variety of hops, plant each variety FAR apart from each other. Otherwise the vines intermingle and you can't tell what's what. We have been using a "blend" of hops because I didn't realize this when I planted. Make note of what you plant where, cause they all look alike.

Obtain a good quality soaker-hose and lay it across your hop bed. Hops need LOTS of water, and casual lawn sprinkling doesn't count, they need a good soak. Water in the early morning or late evening. Mulch the area well too, this retains the water and discourages weeds.

When the sprouts come up, cut back all but three or four of the healthiest canes. It seems wasteful, but you really do get more hops from a few sturdy vines. You can try to root the canes you cut off by putting them in pots and applying root tone. (I haven't tried this yet but it's supposed to work.)

Put your trellis up before the hops start to sprout. They grow quite fast and will climb as high as they can. You can use lattice trellis, but I just nail some chicken wire to the fence and that works fine. I find that I get the most production from vines that have climbed to the top, then started climbing sideways. So give your hops room for lateral growth too.

I'll talk about harvesting and drying in another issue. But get those roots in the ground now for a fine crop of homegrown hops this fall.

## WAR NEWS

by Laura Rydal of Grasmere

On Saturday, Feb. 2, our war was held against the Westermark. . . . Well, actually, it wasn't. Neither one of us accounted for the presence of another participant, The Forces of Nature. We think that the rain was sent down by our friends in An Tir, as this postponement gives our brews more time to mature; however, the Westermark claims that the An Tirians sent *them* the rain. But we both agree that The Forces of Nature determined to fight us both.

So, we had peace talks at the Autocrat's house. Sir John Theophilus brought along some of his dark BUD and we brought along our brews. We tasted his brew, and it was very good—it was most definitely not *that Bud* at all. And he tasted our brew, and thought that it was *very* good. And all was well in the world. We discussed our differences, and agreed that we should form an alliance to battle The Forces of Nature, as it was clear that this mortal foe was determined to wash us away and rust our armor.

We have determined to do battle with The Forces of Nature on March 30 (the Sat. before Easter). Once we have vanquished our common foe (by having good weather), we have agreed to discuss the differences between BUD and our brews in the Westermark Tavern. We will also discuss the fact that John can't spell my name right.

The details of the War are to be found in the *March Page*. We have agreed to donate part of the proceeds to the *Page* fund in exchange for the extra space which we took up. Thus far, we have collected \$93 from passing the hat, and have spent about \$140. However, part of that includes the expenses for prizes and reusable stuff, so we expect to make money on the event.

We currently need people to organize the barbeque, and to donate brew for the mercenary pay. If you want to help, call Laura Rydal of Grasmere at (415) 526-5334.

## The Compleat Joy Of Beer Snobbery

by Ciombady Huato Nobedar

While I'm sure that Beer Snobs everywhere were pleased to see Iamov's article (Issue VI—ed.), some of us who are truly snobbish felt that the issue was not addressed to its fullest potential.

To be a true Beer Snob you must approach Beer as not only a total Beer Experience, but as A Way Of Life!

First of all, anything purported to be Beer that isn't HOMEBREW is necessarily referred to as "swill." For example, when someone offers you a beer and proceeds to hand you an armored beverage, a Beer Snob must look down his/her nose and reply, "I thought you said Beer, I see you mean swill." Swill can be consumed if no Beer is to be had, since a Beer Snob would never (at least publically) drink water, a mere ingredient.

Swill can be guzzled, Beer is savored. First the color and clarity are appraised. Remarks such as, "fine coppery hue," or "creamy, cafe au lait head" are appropriate. Any faults should be broached in a polite manner, such as, "Did you know that Irish Moss can be used to improve clarity?"

Then the bouquet is determined as the chilled glass is raised. Appropriate adjectives might include, "Musky, with a hint of caramel" or "Crisp and fruity, but a bit lacking in Beta resins." Any reference to actual Beer ingredients should be avoided as hopelessly proletarian.

When tasting the Beer, a Beer Snob recognises the three distinct aspects of flavor: the initial taste, the "center of the mouth" taste, and the finish. Each should be different, yet the Beer should roll easily from one aspect to the next in a smooth parabola. The Beer itself should be rolled across the palate slowly, giving time to experience each succession of flavor.

Again, various obscure adjectives should be employed, such as: Sultry, provocative, yet quiet. If you must say something more technically specific about the flavor, you could comment on the Beta vs Alpha blending, or the dregree of dextrins present.

Lastly, a Beer Snob should always compliment any Beer they are given to try. (Even if it's only, "Hey, nice bottle.") This ensures that you keep getting more to try!





## CONTACTS

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Morgan Conner

Private  
No peeking

**Brewers' Guild Chronicler**  
Runwynn of Amberglen

Private  
No peeking (want on duty)

**Principality of the Mists Brewers**  
Sir John Theophilus

Private  
No peeking

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