

Brewers Guild
Newsletter
Beltaine
(Kingdom of the West)

WARNING:
THIS COULD BE
YOUR LAST
NEWS LETTER!

Beltaine A.S.XXIX

Greeting from the Chronicler

I would like to send my personal greetings to Friar Grimr af Vargeyjum, the Brewers Guild contact for the Principality of Oertha. He sent us a lovely letter of introduction and his famous stout recipe, which is in this issue. Please note that Ursus and I have a new address and telephone number.

Lydia

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Due to the cost of producing this news letter, approximately \$1.50 per issue, we have been forced to shorten our mailing list, and request a yearly donation of \$5.00 from each recipient of the news letter. The mailing list is now at 110 addresses. We do not wish to deprive anyone of the news letter, so if you cannot make a donation today, be sure to let Lydia know you still wish to receive the news letter.

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 news letter, 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 24 oz. of beer, 12 oz of wine or mead, 6 oz of cordial, or 24 oz of non-alcoholic.		

Grimr's Old Templar XXX Stout

-by Friar Grimr af Vargeyjum

INGREDIENTS:

10 LBS. dried dark malt extract
1/2 LBS. black patent malt
1/2 LBS. roasted barley
1/3 LBS. chocolate malt
1/3 LBS. crystal malt (40L)
2 Cups ground oatmeal
1 Cup black strap molasses
3 tsp. gypsum
2 oz Galena Hops (boiling)
1 oz Cascade or
Centuize Hops (aroma)
1 pkg liquid Irish ale yeast
1 pkg dry champagne yeast
1 1/4 Cups Dried malt extract (charging)
*** yeast nutrients if desired

To 1/12 gallons of gold water add crushed malts, oatmeal, and roasted barley, bring this to a boil. When boiling has begun remove grains. To boiling liquid slowly add malt extract, molasses, gypsum, and boiling hops. Return this liquid to a boil. boil for 55 minutes and then add the aroma hops and boil for 5 minutes more. Sparge and let cool. Add the liquid yeast when cool. Let the brew complete it's first fermentation, strain into a secondary fermenter, add the champagne yeast. (You may want to add yeast nutrients at

this time "just in case".) Set the second fermentation complete, strain again, charge and bottle.

This brew tends to ferment slowly, so don't worry. I usually find that this brew reaches full maturation at about 3 months after bottling and continues to maintain its full chewy, "oh-so-stout" flavor for many moons after. I know its good for 9 months but I've never had any last longer than that (it is drunk too fast.)

Tarragon Mead

-by Bard Francis Goodfellow

(Reprinted from Twelfth Night edition)

(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 medievally probable.

Your "Brew-oscope"

- ♈ Aries: Enjoy the May wine, but don't over do.
- ♉ Taurus: If brew is your thing you may have a new love, perhaps wine or mead.
- ♊ Gemini: Good hops are available now!
- ♋ Cancer: Be kind to friends with "Interesting" brews.
- ♌ Leo: Now is the time to invent a new recipe.
- ♍ Virgo: Try your brews now; decide if they will improve with time.
- ♎ Libra: Enjoy your favorite; even if no one agrees at first, you may make some converts.
- ♏ Scorpio: You will be feeling more like your old brewing self
- ♐ Sagittarius: A friend who owes you some hops/caps/malt, will come through.
- ♑ Capricorn: If you friends do drink don't let them drive.
- ♒ Aquarius: Start a new batch only if you can finish the project.
- ♓ Pisces: Pay more attention to labels and presentation.

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
???????	GABRIEL BATY

***ATTENTION: THERE WILL BE A BREWERS' GUILD
BUSINESS MEETING AT JUNE CROWN. IT WILL BE
HELD AT THE GAZEBO AT 10:00AM SHARP!! ON
SATURDAY, JUNE 18, 1994.***

Brewers Guild Officers

Colegar of Amberglen
(Rick Johnson)



Chronicler
Lydia Britannica
(Janet Hatch)



Principality of the Mists Contact
Ursus Oric Warwick
(Christopher Franklin)



Principality of Oertha Contact
Priar Grimr af Vargeyjum
(Steven Becker)

