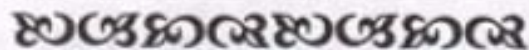
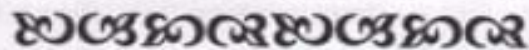


BREW NEWS



The Newsletter
of the West Kingdom
Brewer's Guild



JUNE CROWN
A.S. XXXVIII

Brewers' Guild Ranking System

DEFINITIONS:

Style - beer, wine, mead, cordial, or non-alcoholic beverage.

Public Service Work - teaching a workshop, submitting articles or art to newsletters, holding a contest or tasting, etc.

Proficiency - competency in a style, as judged by fellow brewers from a sampling of at least four different brews.

RANKINGS:

Apprentice - Anyone who wants to play and participate in the Brewers' Guild activities. (Is entitled to wear the Guild badge on a green field.)

Journeyman - Someone who is proficient in at least one style of brewing and has performed at least one public service work. (Is entitled to wear the Guild badge on a blue field.)

Craftsman - Someone who is proficient in at least two styles of brewing, and had performed at least three public service works. (Is entitled to wear the Guild badge on a red field.)

Master Brewer - To achieve this rank you must have attained the previous rank of Craftsman, be nominated by your fellow Craftsmen, and be approved by the other Master Brewers. (Is entitled to wear the Guild badge on a purple field.)

Brewers outside of the central Kingdom, or in the more distant regions of the Marches, may achieve awards up through Craftsman by participating in their local events. Such individuals should write to the Guild Master to inform him or her of their level of participation.

The Guild badge is as follows: "Fieldless, A tun palewise Or charged with a laurel leaf vert.". The tun, as generally depicted, is a wooden barrel.

The West Kingdom Brewer's Guild newsletter is an unofficial publication and is printed and published through donations. It is published at no cost to the Brewers' Guild or the SCA. Members who would like to have a newsletter mailed to their home are welcome to donate \$ 7.00 per year to the Guild Chronicler. Both stamps and suitable coins of the realm will be gleefully accepted! Some small number of newsletters will be available at Crown events. We would encourage all gentles who have email to accept their newsletter by that medium. E-newsletter subscriptions are free.

BREW NEWS

Greetings All! Once again the time has come to publish our Brewer's Guild Newsletter!

We are looking for new Officers and Representatives!!!

New representatives for the Mists and Cynagua are needed.

So what does a Principality Representative do? Well, they set up what the competitions will be at the various principality events, run the Principality Brewer's Guild meetings, and arrange for the running and judging of the competitions at the events.

I, Eirmy Thorvaldsdottir, am looking for a replacement as Chronicler. As the new head of the Metal Worker's Guild and Royal Artisan, I need to pass off this job. Requirements: Produce a newsletter for every Crown event, both Coronets and Investitures. I solicit articles from members. If the Brewer's Guild is teaching at an event I publish the notes for the class(es) in the newsletter. Worst case, I always try to have at least a handout with competitions and general contact information. I can give you all of the basic files to get started - no use reinventing the wheel!

2003 West Kingdom Brewers Guild Contest List

| | |
|------------------------|-----------------------------------------------------------------|
| June Crown | Beer - There will be a class on cordial making and wine making. |
| Purgatorio | No Competition |
| Oct. Crown | Cordials - Class on drinks served hot and winemaking |
| 12 th Night | No Competition |
| March Crown | Drinks served hot - Class on non-alcoholic drinks. |
| Beltane | Research paper on Medieval Brewing |
| June Crown | Wine |
| Purgatorio | No Competition |
| Oct. Crown | Non-alcoholic drinks. |

Watch our Website for the announcements of other upcoming competitions!

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.

Master Henry ap Eynhallow will be teaching a class on Wine making and a class on cordial making today! The articles in this newsletter will provide background information for all those in the class and those who would like to repeat the process at home.

Don't forget that we do have a website! It currently contains several of the back issues of the newsletter. We just acquired a new webmaster, so I am hoping to be able to get him more of

the old newsletters in the next few weeks so that they can become references. We have some truly awesome articles! The url is: <http://www.caerarth.org/brew.html>

"Wine in The SCA" was a two part article, originally published in Jan. and March AS XXXVI by Master Henry an Eynhallow, Master Brewer Chancellor, West Kingdom Brewer's Guild

Pity the poor wine, one of the more overlooked brews that can be made by SCA brewers. There's a mystique surrounding winemaking that owes its existence to the modern brewing movement. For sure modern wines can be more palatable and consistent, but credible period style wines are still possible. If peasants could brew it hundreds of years ago, and even thousands of years ago, we can brew it today.

The history of fermented drinks like wine has been intertwined with human behavior since man first discovered how to ferment juices and foodstuffs into alcohol. Archaeologists generally agree that grape wine has probably been made for the last 10,000 years, and that mead has probably been around for even longer. For certain, wine was fermented in the Caucasus and Mesopotamia regions around 6,000 BC. Some speculate that other wines based on palms and dates which originated in the region of Mesopotamia, predate grape wine.

The origins of the word wine can be found in Greek: the word oinos referred to both fermented grape juice and the fermentation of any other fruit as well. Apart from the name, perhaps the most widely recognized Greek contribution to winemaking is the amphora. Amphora gave Romans and Greeks the ability to create aged wines which had numerous benefits, including creating wines with greater clarity. Greeks and Romans put a much greater emphasis on the aging process than did later groups. After the fall of Rome, most wines suffered quality problems until the sixteenth century.

The Greek practice of adding of seawater to wine was done in order to 'sweeten' the wine. According to Pliny's Natural History, seawater was added to enliven the smoothness of their wines'. The basis of this practice can be understood by the modern practice of salting grapefruit to enhance the sweetness. The salt reacts with the acids to create alternative salts that taste sweet. The Romans mention the dilution with seawater in their recipes for 'Greek wine'. Although it may seem odd, this practice was continued even in Medieval times, when it was common practice to wash wine and beer casks with sea water between uses. There is no recorded information that medieval peoples specifically treated their wine with sea water.

Mead, or honey wine, featured prominently in writings like Beowulf and the writings of Taliesin. Nearly every group drank mead including the Celts and the Norse. Theophrastus writes in his book "Concerning Odours" that the Greeks used honey in their wines because it gave a 'pleasanter taste' to it. 'For they put into the jar a lump of dough which has been kneaded up with honey, so that the wine gets its fragrance from itself, but its sweet taste from the honeyed dough.'

Wine is mentioned many times in religious writings such as the Bible, including the stories of Creation and Noah. In Numbers 13:23 the large and fruitful grape vines of ancient Palestine are mentioned. The Babylonian Talmud describes the ancient Jews making wine using grapes, and in addition raisins and pomegranates as well. Wine and the ingredients for making wine were a popular topic in tomb paintings such as that of Ptah-Hotep (c.4000 BC). These paintings depict grape vines trained on high, arched trellises. This method of growing

grapes is similar to that practiced today except that modern trellises are usually shorter. In addition, the paintings also show the harvesting and making of wine from these grapes. Inscriptions on amphorae stoppers also provide information on wines of ancient Egypt.

Kosher wine laws are undoubtedly the oldest winemaking laws in the world. Spain and Portugal engage in a very public wrangle over which has the oldest appellation control laws in the world without realizing that Jewish religious law regulating every aspect of kosher winemaking predates any other known wine law.

Although wine has a long history, the oldest surviving recipe in the world is for barley beer. It is found on a 3,800-year-old clay tablet, as part of a hymn to Ninkasi, the Sumerian goddess of brewing. Sumerian documents, including the legal code drawn up during the reign of King Hammurabi around 1720BC, show that beer played an important role in Mesopotamian rituals, myths and medical practices. It was drunk by all members of society, from top to bottom, and tavern keepers were expected to abide by strict rules: the penalty for overcharging, for example, was drowning. The Laws of Hammurabi are also explicit including loss of limb, or life when it comes to the making, selling and purchasing of wine.

Wine grapes traveled the world with the Phoenicians. Wherever the Phoenicians went, the grape vine went with them. Although they were responsible for planting many of the grapes in the Mediterranean region, when they built the foundations of what was to become Marseille in about 600BC, the vine was already growing wild. Not only, was the grape indigenous to France, it was growing throughout much of Europe.

The Greeks and the Romans both stored their wine in airtight, ceramic amphorae. This use of airtight storage permitted them to store their wines for long periods of time. As a consequence, aged vintage wines were both possible and valued. The Greeks would often preserve or flavor their wines by the addition of herbs and spices, while the Romans had devised a method of chaptalization (the addition of sugar to the must to increase its potential alcohol) through the addition of either honey, or boiled down must. Chaptalization later increased the total alcohol content and improved the wine's resistance to spoilage.

The fall of Rome brought with it loss beyond the obvious. It also brought the loss of the amphora as a storage vessel. Wine was thereafter stored in wooden casks as an alternative to amphorae. Wood allowed evaporation of wine and the admittance of air and bacteria. Air causes wines to age too rapidly and if stored too long - to turn to vinegar from the action of the bacteria. Keeping of wines to age and develop subtle tastes had ended and would not return until a replacement for amphora could be found. The glass bottle and cork would become the alternative for storing wine in the 16th century.

Wine throughout the Middle Ages was most often made from a single picking of grapes (vintage) and would be drunk young, rarely older than one year. Ageing of wine was often forced by aeration of the wine during its initial racking. The additional oxygen dissolved in the wine increased the rate of oxidation of esters and higher alcohols which occurs during normal ageing, thereby mellowing the wine much more rapidly.

So what to do as an SCA brewer? Part Two of this article will appear in the March Crown addition of the newsletter - stay tuned!

Wine in The SCA, Part 2

by Master Henry an Eynhallow, Master Brewer
Chancellor, West Kingdom Brewer's Guild

So what to do as an SCA brewer? First, recognize that kosher wines adhere in the main with period brewing techniques. In particular, the yeast is generally wild or naturally occurring. So if you want to serve a period style wine, make it a kosher varietal. But what about brewing your own? The simple answer is available as close as your closest brew store. Companies offer very nice wine kits that use concentrated grape juice. No it isn't your Welch's frozen juice concentrate!

Making a kit wine is less labor-intensive and cheaper than making wine from fresh grapes. You avoid buying or renting the destemmers, crushes and presses that are required when starting with fresh grapes. A five-gallon batch of wine, requires almost 90 pounds of grapes, which could cost as little as \$100 or as much as \$400. Kits that yield the same volume run anywhere from \$40 to \$100.

Many kits are all-inclusive, containing all the additives you'll need, completely pre-measured in addition to the grape concentrate. The recipes are easy to follow and the results are relatively predictable. Grape concentrates are simply grape juices that have had their water removed through a high-tech vacuum process. Some kits are fully concentrated. Partially concentrated kits require less added water. Because of that, they produce a wine that's closer to a version relying completely on pressed grape juice.

The utensils that you'll need are the same as for making beer or mead, but with a few added bits and pieces.

Glass gallon jug: used to prepare the sanitizing solution to clean your equipment.
Primary fermenter: a food-grade plastic pail in which you will start the batch. You should also have a hard lid or plastic sheet to cover it.
Large measuring cup (2 quarts or bigger): for measuring the water for the recipe.
Small measuring cup (1- or 2-cup capacity for the smaller volume ingredients you will be measuring).
Measuring spoons.
Long-handled plastic (food-grade) spoon: Anything smaller will make mixing a five-gallon batch difficult. Note: Wooden spoons provide refuge for bacteria.
Hydrometer: allows you to measure the specific gravity (SG) of the wine must.
Siphon hose (5 feet): allows you to transfer wine from the primary fermenter to a carboy or from one carboy to the next.
Two glass carboys (19 liter or 5-gallon): There is almost no chance of one wine contaminating a subsequent one, which there might be with a plastic carboy. One carboy houses your wine, the other is used when you are transferring it.
Airlock and rubber bung: plastic device set into the rubber stopper allows carbon dioxide gas to escape from the carboy while preventing air from getting in.
Large food-grade plastic funnel: will make it easy to transfer cleaning agents or any additives you may want to pre-mix with extracted wine.
Wine thief: a long, tubular device is for extracting must and wine samples from a carboy.

Let's get started! Sanitize all the utensils that will touch the must, including the fermenter. Open the can, pail or bladder pack in the kit. Taste the contents - they are after all food! The taste should be clean, sweet and fruity. Pour the contents into a primary fermenter and add the first group of ingredients: water, sugar if required, any wine acids, grape tannins and

nutrients. The recipe that comes with your kit will be very specific. Once you have mixed the concentrate and the first group of ingredients, stir them well with your spoon and sprinkle on the yeast.

You may now want to take a specific gravity reading, even though the recipe will usually provide it. If you've followed the directions carefully you are guaranteed what the original gravity will be.

If you've never used a hydrometer, it's easy. First sanitize the hydrometer and place it in the newly-made must and read the value on the "specific gravity" scale where the surface of the liquid crosses the hydrometer. Specific gravity (SG) is the density of the liquid compared to water, which has an SG of 1.000. One of the other scales measures your finished wine's alcohol content.

Fermentation temperature is a personal choice, but can have a big impact on the taste of the finished wine. Usually, red wines are kept at 80° F to start off. This fosters colonization or multiplication of yeast cells before they begin the fermentation process. Once fermentation has begun, it is fairly common to bring that fermenting red into an environment between 70° F and 80° F. Whites should begin between 72° F and 75° F and then be brought down to 68° F to finish fermenting. Below 68° F and you'll risk a "stuck" fermentation. Not to worry, if the fermentation gets stuck, simply warm it up and rap the sides of the fermenter to rouse the yeast.

Fermentation should take about 7 days or, if you opted for a slightly cooler fermenting temperature, 10 or more. Once the must has reached a specific gravity of 1.020, you can rack the wine. The racking process is completed three to four times during the creation of your wine. The main purpose is to draw the wine off the sediment into a fresh, sanitized carboy. If you opt to leave the wine on the sediment, as was a more period technique, your wine will likely gather some off flavors. Racking is easy. Place the primary fermenter on a table top. Place the stiff plastic end of the siphon tube at the bottom of the fermenter. Suck two to three times sharply on the other end of the siphon hose and quickly place that end into the neck of the carboy, or alternatively fill the siphon tube with sterile water and let the water start the siphon. If you choose the use water to start the siphon, let the water drain into a separate container, putting the end into the secondary carboy once the wine starts coming through. You may want to taste the must again; it's a good way to determine that everything is healthy and you may start getting an indication of the flavors in the finished wine. Attach the airlock. Leave the wine for ten days. After ten days, repeat the previous step. Now leave the wine for three to four weeks. After this time, you will do the last racking. After all the racking, try to find a cool, dark area to allow your wines to rest. A dark closet or your cellar if you have one are ideal.

Fining is a process that aids in the settling of particulate matter in a finished wine. Not all wine kits call for fining, as they are formulated to provide predictable results. Some ingredients help to clarify the wine such as tannins and oak chips. The most common modern fining agent used in wine kits is bentonite; it is very easy to use and doesn't add any flavor or aroma to the wine. Not all wines benefit from fining. It's always advisable to do small volume trials. Take small samples of your wine, subject them to varying amounts of fining agents and make a judgment call. If you find one that is "too thin" and one that is "too robust" settle somewhere in the middle between them. Do keep in mind that your taste buds become conditioned to stronger tastes -- it's easy to like a taste today that you'll find too strong later.

You can also filter the wine, but it isn't a period technique. A carefully racked wine that has been properly fined will not need any filtering. Wine stands a better chance of enjoying a healthy bottle-maturation period when it is free from sediments and the like. A filtered wine will also be ready to drink sooner and will be have better stability than an unfiltered wine. Many shops will loan or rent filtration units; ask the retailer how to use it. It's your call.

Bottle and enjoy!

Brewers' Guild Leadership

Guild Chancellor
Henry ap Eynhallow



Chronicler for the Guild
Eimy Thorvaldsdottir



Cynaguan Representative
VACANT

Mists Representative
George of Barwick (Tony Baldacci)



Oerthan Representative
Bjarni Edwardsson (Charles Difers)



No Calls After 9PM Please - The Yeasts Are Sleeping....

This newsletter is an unofficial publication prepared by and for the members of the Brewers' Guild of the Kingdom of the West. The articles, opinions, and recipes published herein are strictly the responsibility of their authors and not of the SCA or the Kingdom of the West. (Now that the lawyers are happy... relax and have a home brew!)