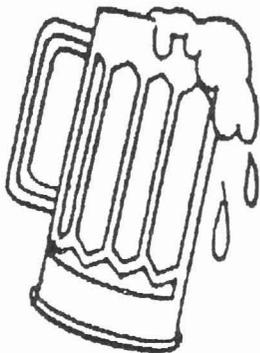


West Kingdom Brewers' Guild Newsletter

Issue VII

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Welcome to another issue!

It seems the Brewer's Guild is gearing up for war. From what I understand, the event is going to happen sometime after the beginning of the year. We will be discussing the details at the October Crown meeting. I don't know what kind of force we can field, but I don't suppose it should be too hard to find mercenaries...

Watch this space for further developments.

Well, as you can see from the picture, recent events have taken their toll on this tired old brewer. Seriously, I feel it's about time to pass on the task of chronicling (is that a real word?) the Brewer's Guild activities to someone else. Anyone interested should contact me well before March Crown to make sure to have enough time to get everything ready for the March issue.

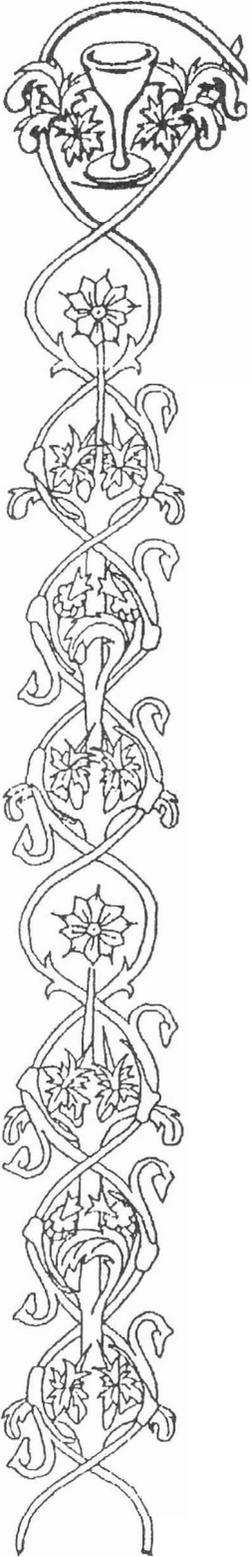
If you need any encouragement, this is the only newsletter I've ever heard of that got enough support so that the chronicler didn't have to beg and plead every issue for submissions! I've already got enough for the next few issues, so whoever takes up the pen (or keyboard) has only to put it together. Also, I don't plan on disappearing completely - I can provide nifty graphics and you can at least count on an article from Iamov...like it or not.



ERIK
ULFSSON

Sake

John Theophilus



2 1/2 lbs Rice (husked or raw, if available)
1/2 pt Grape Concentrate (or 1 lb Lt. Raisins)
7 pts Water (hot)
2 1/2 lbs Sugar or Honey
3 tsp Acid Blend
3/4 tsp Energizer
1 Campden tablet, crushed
1 pkg Sherry Yeast

- 1) Wash and coarse crush the rice. Place rice and chopped raisins into a nylon straining bag, tie top and place in primary.
- 2) Pour hot water over and stir in all other ingredients *except yeast and energizer*. Cover primary.
- 3) After 48 hrs. add yeast and energizer.
- 4) Stir daily, check specific gravity (SG) and press pulp lightly.
- 5) When ferment reaches SG 1.050 (2-3 days) add another 1/4 lbs of dissolved sugar (or honey) per gallon.
- 6) At SG 1.030 (6-7 days) strain juice from bag. Rack into glass secondary. Attach airlock.
- 7) At SG 1.020 add another 1/4 lbs dissolved sugar (or honey) per gallon.
- 8) When fermentation is complete (SG 1.000 or about 3 weeks), rack again.
- 9) To aid in clearing, rack again in 2 months and again before bottling.

Optional: You may continue to build up alcohol by adding additional doses of sugar until fermentation ceases. To sweeten, add 1/2 tsp stabilizer, then 1/4 lb dissolved sugar per gallon before bottling.

Brewing Tips From Amberglen

Storage

Did you know that light makes beer go bad? That's why most beer is bottled in green or brown bottles which cut out the light. Always shield your beer from any light source. Wrap an old towel or blanket around your carboys; store your bottles in boxes for aging. If at all possible store your aging beer in a basement, providing both temperature and light control. If you bottle in clear bottles (we often bottle a few clear ones for clarity checks), wrap them tightly in small paper bags. Light contamination destroys the delicate hop flavor and betrays itself with a distinctive "skunky" taste. (*Ah, that explains Corona! -ed*)



Handling Carboys

Handling glass carboys full of beer can be dangerous. We know, we had one break all over the kitchen. Here's an easy solution. Obtain sturdy plastic milk crates (they are often sold as file holders at your local stationary store). Cut pieces of 1 inch thick extruded styrofoam (or some similar material) to fit diagonally across the corners of the crate to accommodate a carboy. Put carboy inside.

Now you have the carboy protected on all sides, including the bottom and you have handles to pick it up with. You have quickly made your carboy easier to move and much harder to break.

Following is the initial outline for the West Kingdom Brewer's Guild Cookbook. Some parts of it are even already written! If you have any input - anything- please send it off to Morgan. Soon. No, really.

West Kingdom Brewer's Guild Cookbook

I. Fermentable History

- A. History of Brewing
- B. History of Styles (beer and wine)
- C. Origin of Ingredients (what is period)

II. Brewing Techniques

- A. Beer
 - 1. Basic
 - 2. Advanced (mashing)
- B. Wine
- C. Mead
- D. Liquer

III. Recipes

IV. Trouble Shooting

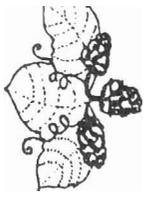
V. Misc.

- A. Krausening
- B. Growing Your Own Hops
- C. Types of Yeast and Their Uses

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VI. Legalities

VII. Glossary of Ingredients and Terms



Morgan's Corner



Here it is, September already. Seems like only yesterday when it was May and I was about to brew another dark beer. I still haven't brewed that beer. But before you put me in stocks for my failure - I have been busy making wine, gallons of it. Maybe we'll try some at October Crown (A.S. ? - ed).

WAR! WAR!! WAR!!! WAR!!!!
That's the words heard at the last guild meeting. (Sounds like we hadn't had enough to drink) Upon approval of His Majesty, the guild will issue a challenge to the brewers of Caid for a contest to be held at the West-Caid War. The details are still to be worked out. If you are interested in helping set this up, please let me know. I expect everyone to get their best brews ready.

On the same war note, there is also talk of war between the guild and the Barony of the Westermark. We have found they have become addicted to BUD and have adopted it as the official Barony beer. We feel they have no taste and must be re-educated.

We also discussed badge ideas for the guild. Guillena brought three drawings, but unfortunately the heralds trounced them. So we are still looking for ideas for a guild badge. Try to keep it simple - it has a better chance of

passing.

I am still looking for articles, recipes and artwork for the Brewer's Guild Cookbook. Please see the outline in this newsletter for a list of things I need. I really would like to have something from everyone in the guild - yeah, even Eirik (*you must really be desperate - ed*) Eirik, it doesn't have to be penned by Iamov (*maybe not that desperate - ed*)

I have an article on Krausening by Eoin and I wrote one on beer styles (*and you saw them here first, folks - ed*). Chelgar agreed to write an article on hops, but that still leaves a lot of possibilities for everyone else. That's not to say that Eion and Chelgar (*and Morgan -ed*) can't write more!

Well, that's about all for now. The only thing I could add to say thank you to those of you who donated brew for the land fund auction.

