

# The Boiler

**NEWSLETTER of the MINNESOTA HOME BREWERS ASSOCIATION**

**June 2011**

## **NEXT MEETING – THURSDAY, JUNE 30 AT 6 P.M.**

Our June meeting will be at Nomad World Pub (501 Cedar Street, West Bank) in Minneapolis, from 6:00 – 9:00 p.m. Feel free to bring beer, mead, or cider to share and/or receive feedback.

*Those who participated in last month's Big Brew should bring along their beers for sampling and comparing. More information about the Nomad is available at:*

*[www.nomadpub.com](http://www.nomadpub.com)*

## **Minnesota State Fair Homebrewed Beer, Mead, and Cider Competition**

This isn't your Grandma's blue ribbon! As part of *The Great Minnesota Get Together*, the Minnesota Homebrewers Association and St. Paul Homebrewers Club will be hosting the 10th Annual Minnesota State Fair Homebrewed Beer, Mead and Cider Competition.

Get your entries brewing! On-line registration will be open from July 22 through August 5, 2011. You can drop off your entries in person at either Midwest Supplies or Northern Brewer between July 29th and August 5th. Mail-in entries will be accepted Midwest Supplies only.

Judging will take place on Friday night/Saturday, August 19 and 20, in the State Fair grounds' Creative Activities Annex. Best of Show judging and awards will be held during the Minnesota State Fair, on Saturday, August 27, at 11 a.m. on the Education Building's outdoor stage.

Please join us for a fun competition! If you'd like to help with the contest, contact Sarah Stremcha, the Competition Organizer, directly at [ssstremcha@gmail.com](mailto:ssstremcha@gmail.com)—to judge/steward, sign up online at [www.mashout.org/mnstatefair](http://www.mashout.org/mnstatefair) on or after July 22nd.

### **Dates to Remember:**

Online Registration: July 22 – Aug. 5, 2011

Entries accepted at drop-off sites: July 29 – Aug. 5, 2011

Judging: August 19 – 20, 2011

Best-Of-Show Judging and Awards: August 27, 2011, 11 a.m.

For more information and additional details, visit: [www.mashout.org/mnstatefair](http://www.mashout.org/mnstatefair)

## Sweet Raspberry Wheat

by Michael Coté

### THE RECIPE

6 lbs wheat LME  
8 oz Carapils specialty malt  
1 oz Tettnang hops  
1 oz Hersbrucker hops  
4 oz Raspberry Extract  
5 oz Priming Sugar  
WYeast 3068

*The brainchild of Mike Coté, “Adventures in Homebrewing” tells the tales that many of us are embarrassed to talk about. Of course, we all know deep down that these little mishaps have affronted everyone new to brewing—and from time to time, even experienced homebrewers are afflicted with the spills & swills that come with the pouring, the measuring, & the heavy lifting that goes along with the craft. You probably have a few funny stories of your own, and we’d all love to hear them, so send ‘em on over to the editor of The Boiler: [brettglenna@gmail.com](mailto:brettglenna@gmail.com). Remember, we’re not laughing AT you; we’re laughing WITH you.*

### IT STARTED AS A NICE IDEA:

My plan was to make a batch of Sweet Raspberry Wheat, which I would share with friends and family as a victory over the “Murphy’s Law” gnomes of the brewing world. I had recently picked up home brewing after a long hiatus from the craft. My previous concoction, a very nice Cranberry Honey Brown, proved that one doesn’t have to stick to the recipe to make something special. That batch was made on October 14, 1995. How many of you remember who the President of the United States was back then?

### FAST FORWARD TO BREW DAY:

I’m making my second batch since the dark ages, and I have a few things to learn about the basics. And by “the basics,” I mean the simple things that can make beginning brewers second-guess their choice of hobbies!

If there was someone out there who was a mentor to me, I might not be taking four hours to brew a simple extract batch. Let my mistakes be lessons from which you new brewers can benefit. Trust me, you can save a lot of time and money by not repeating these errors.

The atmosphere outdoors was not my ideal—rain, with a prediction of snow (anywhere from two to eight inches, depending on which forecaster you watched). But then again, this is March in Minnesota.

Indoors, the atmosphere was perfect. I had a nice growler of Irish Red to keep me company on my journey to making the Raspberry Wheat. I had one of my favorite music stations on . . . dog underfoot . . . and a paranoia over sanitization. What more could I ask for?

I laid out all of my instruments like one would see in an operating room. I added about three gallons of water to the kettle, knowing that it was more than tall enough to avoid

the dreaded “boil over,” which I knew was imminent. I turned on the stove. When I went to place the pot on the stove, however, it wouldn’t fit! A slight oversight on my part was the microwave hanging from beneath the cabinet over the stove, which prevented the pot from properly sitting on the burner.

### Lesson number 1—Decide where and how to boil before you turn on the burner.

No good. Next option would be . . . using the burner setup that came with my turkey fryer. I took out my turkey fryer kettle and burner (things begin going wrong right about now). I have a deck just off the kitchen on the second floor, where I intend to make my prize brew. Perfect place, but oops—not an option tonight, as it’s raining outside. So, no boiling on the deck.

### Lesson number 2—Get organized so you don’t waste time going up and down stairs.

#### NEXT CHOICE, THE GARAGE DOWNSTAIRS:

OK! Got the burner fired up, got the pot on—just waiting for the temp to hit 155. And . . . waiting . . . waiting . . . and more waiting. How long could this take?

### Lesson number 3—Make sure you have a nice blue flame and not a yellow flame.

Well, I finally figured out that, thanks to the automatic safety timer on my turkey fryer, the flame cuts out after 20 minutes. Thankfully, I had to light the flame only twice more after that. It pays to have a stopwatch, or any working timepiece.

I would love to blame my distractions on the dog, the weather, or anything other than rust on my brewing

process, but that would get me only so far. Strange thing about yellow flames—they cause a massive carbon buildup on the side of my pot. Easy clean up, right? I'll get to that later . . .

My paranoia over the bad flame and timer has forced me to put on some music in the garage and stay there, watching my brew. For you first timers, if you haven't been told already, you should NEVER leave your boiling pot unattended when it's on a burner! OK—now, with my incredibly accurate thermometer, I am able to see that my pot has been at or close to 155 for the prescribed time. Now comes the easy part: I add the hops per instructions, and boil as recommended. I put my wort chiller into the pot for about 15 minutes so the boiling effect sanitizes the copper. And, much to my surprise, no boil over!

Upon seeing the final seconds of the brewing process tick by, I turn off the burner, grab my potholders and carry my boiling hot wort up a flight of stairs to the kitchen. Did I mention that I have a dog underfoot? With my hot kettle next to the kitchen sink, I prepare to connect the chiller hose to the faucet. Oops—my recently replaced faucet doesn't accept the hose connections.

***NEXT OPTION, THE BATHROOM SINK.  
(SURELY THAT WILL WORK, RIGHT?)***

I grab my potholders and kettle, and with a stern voice, tell the dog to “stay,” which thankfully, he does. I place the kettle on the bathroom sink, try to make the hose connection and—voila—it works!

**Lesson number 4—Know where each step of your process will take place, and organize yourself accordingly.**

After about only five minutes of running the cold water through the chiller, my wort is at 75 degrees and ready for some liquid yeast. With my chiller removed and the lid on the pot, I transfer the cooled wort back to the kitchen. Now is the time to be focused on sanitization. I haven't brewed a ton of batches, but I'm fortunate enough to say that, of the batches I've made, not one has gone bad due to poor sanitizing processes.

With my pot waiting for me in the kitchen sink, I grab my sanitized scissors and my sanitized, ready to burst, liquid yeast packet. I remove the cover from my pot, hold the yeast packet over the wort and make a cut on the corner

of the packet. The yeast comes flying out of the packet at what seems to be every imaginable angle!

Thankfully, most of it was aimed at the pot (The following morning, I did find out how far yeast, under pressure, can travel). So, now the worst is over. I seal off my carboy with an airlock and successfully store my soon to be fermenting brew in a closet.

***TIME TO CLEAN UP:***

Have you ever tried to clean up carbon deposits? I mean, a LOT of carbon? It's like trying to wipe up oil with a Kleenex! The smallest piece of carbon on my kitchen floor became a foot long streak that only got bigger the more I wiped. I decided that a large container of orange cleaner should cut the mustard, which it did—after using up nearly an entire roll of paper towels.

**Lesson 5—Go back and read lesson 3. It'll be much easier to clean if you don't do things that make a mess!**

It's been a long night, and I'm ready to pack it in and wait for my new brew to mature . . .

***FAST FORWARD TO FIVE WEEKS LATER:***

After racking my brew to a secondary fermenter, I bottled it around the recommended waiting period. I let it sit in my sauna for the duration (I had decided to convert our sauna into a brew storage room, as we never use it for its intended design). Looks OK. I'll try a bottle next week.

A week later, I open a bottle, and it has a nice color and head, but its aroma is very sweet and not unlike perfume. I was expecting something a little less sweet and with a slight raspberry scent, but not one this strong. The following week, I tried again. Not as aromatic as the week before, but still, not my preference.

Finally, at week eight and wishing I were more experienced at home brewing, I decide to try another bottle and see what happens. With my trusted companion underfoot with his favorite Frisbee in his mouth, I pop the top off my Raspberry Wheat and . . . Hey, not too bad. It has a nice color still, and the aroma has tapered off a bit, although I have to say I'm a bit disappointed in the overall taste. Don't get me wrong; it's very drinkable. I just think I can do better. I've had similar or worse at pubs all over, though, so I know I'm doing something right. But I've learned

something in the short time that I've been a part of MHBA. Because of the home brews that I've been lucky to taste at the events I've been to, I know that the talented brewers who brought them were once less experienced than they are today. I know I have much to learn to become proficient like these homebrew masters—but I'm a fast learner, and I have a desire to brew, along with a creative imagination and a willingness to accept failure if it doesn't come out as expected. But more importantly, I'm having a lot of fun being a home brewer.

Wait 'til you hear how much better my process went on my next batch—a Double IPA!

## THE BOILER

Do you have a brewing story, question, technique, tip, photograph, or story idea that you would like to share with local homebrewers?

Send it to Brett Glenna at [brettglenna@gmail.com](mailto:brettglenna@gmail.com).

## COMPETITION CORNER

### 2nd Annual All-American Competition

Location: Appleton, WI  
Date: 7/18/2011  
[aleclubcompetitions.com](http://aleclubcompetitions.com)

### Germanfest Homebrew Competition

Location: Milwaukee, WI  
Date: 7/30/2011  
Deadline: 7/17/2011  
[germanfesthbc.beerbarons.org](http://germanfesthbc.beerbarons.org)

### Mead Free or Die

Location: Manchester, NH  
Date: 7/30/2011  
Deadline: 7/16/2011  
[www.nhbrewers.com/meadfreeordie](http://www.nhbrewers.com/meadfreeordie)

### AHA Club-Only: Mead

Qualifier: AHA Club of the Year  
Location: Fargo, ND  
Date: 8/27/2011  
Deadline: 8/20/2011  
[www.homebrewersassociation.org/pages/competitions/club-only-competitions/schedule/2011-2012-competition-year](http://www.homebrewersassociation.org/pages/competitions/club-only-competitions/schedule/2011-2012-competition-year)

### Iowa State Fair

Location: Des Moines, IA  
Date: 8/1/2011  
Deadline: 7/1/2011  
[www.iowastatefair.org](http://www.iowastatefair.org)

### Deer River Bar-B-Que and Brew Fest

Location: Deer River, MN  
Date: 8/13/2011  
Deadline: TBD  
[www.deerriver.org/events/event.php?number=116](http://www.deerriver.org/events/event.php?number=116)

### Minnesota State Fair Homebrew Competition

Location: St. Paul, MN  
Date: 8/14-15/2011  
Deadline: 8/6/2011  
[www.mnbrewers.com/events/mnfair](http://www.mnbrewers.com/events/mnfair)

### Brewmasters Competition

Location: Florence, WI  
Date: 8/28/2011  
Deadline: 8/22/2011  
[www.tricountyfermenters.com/](http://www.tricountyfermenters.com/)

### Byggvir's Big Beer Cup

Location: Shakopee, MN  
Date: 9/11/2011  
Deadline: 8/31/2011  
[www.rennfestbeercup.com](http://www.rennfestbeercup.com)

### Blue Ridge Brew Off

Qualifier: Masters Championship of Amateur Brewing  
Location: Asheville, NC  
Date: 9/11/2011  
Deadline: 9/6/2011  
[maltsters.org](http://maltsters.org)

*continued...*

# June ROTM — Pale Doppelbock

by Steve Piatz

*This month the recipe of the month (ROTM) is for a pale version of a Doppelbock. The Doppelbock will take seven to ten days to ferment out, and tradition would call for many weeks of lagering. Bottle conditioning is an option, though I normally keg my lagers to save some time. Over all, that means you really should get yours brewed soon if you want it ready for the October meeting.*

## Pale Doppelbock Description

From the BJCP Guidelines available at [www.bjcp.org](http://www.bjcp.org)—the “lighter version” notes.

**Aroma:** Very strong maltiness. A light caramel flavor from a long boil is acceptable. Lighter versions will have a strong malt presence with some melanoidins and toasty notes. Virtually no hop aroma, although a light noble hop aroma is acceptable in pale versions. No diacetyl. No roasted or burned aromatics should ever be present. Moderate alcohol aroma may be present.

**Appearance:** Deep gold to dark brown in color (darker versions often have ruby highlights). Lagering should provide good clarity. Large, creamy, persistent head (color varies with base style: white for pale versions, off-white for dark varieties). Stronger versions might have impaired head retention, and can display noticeable legs.

**Flavor:** Very rich and malty. Lighter versions will have a strong malt flavor with some melanoidins and toasty notes. Clean lager flavor with no diacetyl. Invariably, there will be an impression of alcoholic strength, but this should be smooth and warming rather than harsh or burning. Presence of higher alcohols (fusels) should be very low to none. Little to no hop flavor, although more is acceptable in pale versions. Hop bitterness varies from moderate to moderately low, but always allows malt to dominate the flavor. Most versions are fairly sweet, but should have an impression of attenuation. The sweetness comes from low hopping, not from incomplete fermentation. Paler versions generally have a drier finish.

**Mouthfeel:** Medium-full to full body. Moderate to moderately low carbonation. Very smooth without harshness or astringency.

**Overall Impression:** A very strong and rich lager. A bigger version of either a traditional bock or a helles bock.

**Commercial Examples:** ECU 28—though I have not seen it in a while.

Doppelbock	
OG	1.072 – 1.112
FG	1.016 – 1.024
SRM	6 – 25
IBU	16 – 26
ABV	7 – 10%

## Pale Doppelbock Background

For the BJCP, Pale Doppelbock is related to the regular Doppelbock, just like Maibock is related to Traditional Bock. It is just that there is not a separate BJCP category for the Pale Doppelbock style. The BJCP style description (above) was edited to focus on lighter versions only. You end up with a beer that is interesting yet pretty unusual in both the U.S. commercial brewing industry and the homebrew community.

In the Czech Republic, you are likely to encounter some big pale or amber lagers that could be considered Doppelbocks. One aspect of the Czech versions that can deviate from the BJCP descriptions is that many Czech lagers will have a low level of diacetyl present, which would never be acceptable in a German version of the style. One Czech example that comes to mind is Pivovar Náchod’s Primátor Double 24°, but many of the pale lagers in the Czech Republic are just described as a number (the number is their original gravity in Plato—24° is roughly 1.102



on your hydrometer). For some technical trivia, notice the term “24%” on the 24° label in the photo. That means the weight of the unfermented wort is the same as a solution containing 24% sucrose by weight. You can find tools (e.g., ProMash’s units tool) that will convert between Plato and specific gravity (commercial brewers usually use Plato rather than specific gravity).



There are conflicting descriptions of Primátor Double 24° in the assorted online pages, with one even calling it a porter. My recollection is of an amber colored strong lager—perhaps an imperial Bohemian pilsner or an imperial Maibock made with Czech ingredients and yeast. The recipe below is based on my recollection.

## The Recipe

The recipe target is for an original gravity of 1.0102 and approximately 38 IBUs, almost 40% above the BJCP limit of 26. The recipe is for 5.5 gallons of wort. That should give you a full five gallons of beer in the fermenter after the typical losses in the kettle. When making a big beer, like this one, you may not be able to (or want to) extract your usual percentage of sugars from the grist. Doing so may result in more pre-boil wort than you want (or can fit in your kettle), unless you are willing to go for a really long boil—the

recipe is based on being able to do a really long boil. An alternative is to use the recipe’s grist, but stop collecting wort when the specific gravity in your kettle is about 1.087—before the boil starts (for a normal brewery the OG increases about 15 SG points during the boil). Another thing to pay attention to for a big beer like this is how much volume the mash will take—tools like ProMash will tell you, so check to be sure that the mash will fit in your system. For my system, I have to cut back a little on the water-to-malt ratio (1.25 quarts per pound vs. my usual 1.33) to get the mash to fit in the lauter tun. For this recipe, using 1.25 quarts per pound ProMash predicts that this mash volume is 7.84 gallons.

### All Grain Version

The recipe below assumes a mash efficiency of 75 percent, so adjust accordingly for your system.

For saccharification, we will use a single rest at 154–156° F. The saccharification at the high end of the normal range will increase the percentage of unfermentable sugars in the wort and help to produce a sweet beer. While I typically skip a mashout step, for this style I do a decoction and heat to the mashout temperature of 168° F. If you are not comfortable determining (tools like ProMash will give you a rough volume) how much of the mash you need to pull (as thin decoction in this case), you can skip the mashout or just heat to mashout by your normal technique (e.g., boiling water addition or heating). For me, the decoction makes sense for a couple of reasons: 1) it does not increase the volume of the mash like a boiling water addition would (my mash tun is already full to the top), and 2) the boil of the decocted portion increases the malt profile of the beer.

Pounds	Malt
17.84	Pilsener Malt
2.13	Dark Munich Malt

The dark Munich malt is there to add a little toasty character and some melanoidins to the beer as part of the bock aspects in the style guidelines.

## Extract Version

The extract version has the same ratio of Pilsener to Munich as the all-grain recipe, if the extracts are made from 100% of the indicated malts. Alternatively, you could use all pilsener extract and mini-mash 2.13 pounds of Munich malt.

Pounds	Malt
14.4	Pilsener Liquid Malt Extract
1.6	Munich Liquid Malt Extract

If you do not have the ability to boil the full 7 gallons of wort in the extract recipe, try for the largest boil you can handle. If your boil volume is significantly below 7 gallons, you will probably want to increase the hop quantities. Remember, a partial boil is going to result in a slightly darker colored beer than you would get from the same ingredients used in a full-volume boil.

## Water

My version was developed using something similar to Pilzen water—very low dissolved mineral content. In my case I blend 20% of my high mineral content Egan water with 80% reverse osmosis water.

## The Boil

The hop bill is as follows and is based on a 60-minute boil. I used Sterling as a Saaz substitute that has a higher alpha acid level for the bittering. The Saaz hops in the late additions are essential for the floral/spicy Czech lager character.

Amount (oz)	Hop Variety	Time Left
1.79	7.5% Sterling Pellets	60 min
0.41	3% Saaz Pellets	10 min
0.55	3% Saaz Pellets	5 min

## Post Boil Processing and Fermentation

The yeast choices for the style include the Czech lager strains from White Labs and Wyeast. This is a large beer that needs to have a lot of yeast pitched—my approach is to brew a Bohemian Pilsner first and then once that beer has finished diacetyl rest, I rack the Pils off the yeast cake and run the chilled Pale Doppelbock on top of it. Growing sufficient yeast for a big lager like this will require a huge multi-step starter (check out Jamil's "Mr. Malty's Pitching Rate Calculator" for details) or just make a Pils and then you end up with a drinkable beer in the process of growing your yeast.

The Czech lagers allow a low level of diacetyl; however, you do not want to go overboard. While the diacetyl is allowed, it is not required. I always do a diacetyl rest on my lagers, even the Czech ones. When the beer has reached roughly two thirds of the expected attenuation, you want to let the temperature rise to the mid-60s for 2–3 days. After the diacetyl rest, the beer can be racked off of the sediment—then slowly start chilling it down to roughly 40° F. Drop it no more than about 4–5° F per day until you get to the target temp. At 40° F, the lager strains are still functioning, slowly, to clean up the beer. Hold at that temperature for six or more weeks before packaging the beer.

## ProMash Recipe Files

*As always, previous recipes are available at <http://mnbrewers.com>*

*(Click on Style of the Month).*

## Next

The recipe for the next issue is TBD. If you have recipe ideas, questions, or suggestions let me know at [sjpiatz@gmail.com](mailto:sjpiatz@gmail.com).

**River City Roundup**

Qualifier: High Plains Home Brewer of the Year  
Location: Omaha, NE  
Date: 9/11/2011  
Deadline: 9/4/2011  
[www.omahops.org/rcr](http://www.omahops.org/rcr)

**DRAFT Dayton Beerfest**

Qualifier: Midwest Home Brewer of the Year  
Location: Dayton, OH  
Date: 9/11/2011  
Deadline: 9/2/2011  
[hbd.org/draft](http://hbd.org/draft)

**Schooner Homebrew Championship**

Qualifier: Midwest Home Brewer of the Year  
Location: Racine, WI  
Date: 9/17/2011  
Deadline: 9/8/2011  
[www.theschooner.org](http://www.theschooner.org)

**AHA Club-Only: Specialty/Exper./Historical**

Qualifier: AHA Club of the Year  
Location: West Chester, PA  
Date: 10/29/2011  
Deadline: 10/15/2011  
[www.homebrewersassociation.org/pages/competitions/club-only-competitions/schedule/2011-2012-competition-year](http://www.homebrewersassociation.org/pages/competitions/club-only-competitions/schedule/2011-2012-competition-year)

**Celestial Meads Equinox Mead Competition**

Location: Anchorage, AK  
Date: 9/25/2011  
Deadline: 9/24/2011  
[greatnorthernbrewers.org](http://greatnorthernbrewers.org)

**Spooky Brew Review**

Qualifier: Midwest Home Brewer of the Year  
Location: Chicago, IL  
Date: Oct 2011  
Deadline: TBD  
[chibeer.org](http://chibeer.org)

**2011 Iron Brewer Competition**

Location: Appleton, WI  
Date: 10/2/2011  
Deadline: 9/25/2011  
[aleclubcompetitions.com/?p=11](http://aleclubcompetitions.com/?p=11)

**SAAZ Interplanetary**

Qualifier: Masters Championship of Amateur Brewing  
Location: Cocoa Beach, FL  
Date: 10/10/2011  
Deadline: TBD  
[www.saaaz.org/joomla/index.php?option=com\\_content&view=article&id=54&Itemid=60](http://www.saaaz.org/joomla/index.php?option=com_content&view=article&id=54&Itemid=60)

**Dixie Cup**

Qualifier: Masters Championship of Amateur Brewing  
Location: Houston, TX  
Date: 10/16-17/2011  
Deadline: TBD  
[www.crunchyfrog.net/dixiecup](http://www.crunchyfrog.net/dixiecup)

**Washington Mead and Cider Cup**

Location: Kent, WA  
Date: 10/16/2011  
Deadline: 10/12/2011  
[www.impalingalers.org/](http://www.impalingalers.org/)

**Schleswig Wine and Bier Contest**

Location: Schleswig, IA  
Date: 10/18/2011  
Deadline: TBD  
Don Thompson: [tommytee@iowatelecom.net](mailto:tommytee@iowatelecom.net)

**Queen of Beer**

Location: Placerville, CA  
Date: 10/23/2011  
Deadline: 10/8/2011  
[www.queenofbeer.hazeclub.org/index.html](http://www.queenofbeer.hazeclub.org/index.html)

**Fall N' Down Fermentation Festival**

Location: Green Bay, WI  
Date: 10/23/2011  
Deadline: 10/17/2011  
[www.tricountyfermenters.com](http://www.tricountyfermenters.com)

**Hoppy Halloween Challenge**

Qualifier: Midwest Home Brewer of the Year,  
High Plains Home Brewer of the Year  
Location: Fargo, ND  
Date: 10/29/2011  
Deadline: 10/23/2011  
[www.prairiehomebrewers.org](http://www.prairiehomebrewers.org)

*continued...*



**FOAM Cup**

Qualifier: High Plains Home Brewer of the Year

Location: Tulsa, OK

Date: 11/19/2011

Deadline: 11/13/2011

[alemakers.com](http://alemakers.com)

**Sunshine Challenge**

Qualifier: Masters Championship of Amateur Brewing

Location: Orlando, FL

Date: 11/20/2011

Deadline: 11/7/2011

[www.cfhb.org/index.php?option=com\\_content&task=view&id=62&Itemid=46](http://www.cfhb.org/index.php?option=com_content&task=view&id=62&Itemid=46)

**Land of Muddy Waters Homebrew**

Qualifier: Midwest Home Brewer of the Year

Location: Moline, IL

Date: 11/13/2011

Deadline: TBD

[mugzhomebrew.org](http://mugzhomebrew.org)

**AHA Club-Only: Hail to Hefeweizen**

Qualifier: AHA Club of the Year

Location: Zionsville, IN

Date: 12/3/2011

Deadline: 11/25/2011

[www.homebrewersassociation.org/pages/competitions/club-only-competitions/schedule/2011-2012-competition-year](http://www.homebrewersassociation.org/pages/competitions/club-only-competitions/schedule/2011-2012-competition-year)

**Palmetto State Brewer's Open**

Qualifier: Masters Championship of Amateur Brewing

Location: Columbia, SC

Date: Dec. 2011

Deadline: TBD

**THIRSTY Classic**

Qualifier: High Plains Home Brewer of the Year

Location: Amana, IA

Date: Dec. 2011

Deadline: TBD

[www.thirstyhomebrew.org](http://www.thirstyhomebrew.org)



## Club Leadership

**President**

Chris Smith

[csmitty42@yahoo.com](mailto:csmitty42@yahoo.com)

**Vice-President**

Mike Coté

[cotemichael01@yahoo.com](mailto:cotemichael01@yahoo.com)

**Treasurer**

Neil Bromenshenkel

[neilbrom@hotmail.com](mailto:neilbrom@hotmail.com)

**Secretary**

Leo Chmil

[beercrony@hotmail.com](mailto:beercrony@hotmail.com)

**President Emeritus • Member at Large**

Gera Exire La Tour

[gera\\_latour@hotmail.com](mailto:gera_latour@hotmail.com)

**Members at Large**

Al Boyce

[alboyce@bigfoot.com](mailto:alboyce@bigfoot.com)

Jonathan Crist

[cristj@bsci.com](mailto:cristj@bsci.com)

**Newsletter Team**

Brett Glenna

[brettglenna@gmail.com](mailto:brettglenna@gmail.com)

Grant McDonough

[mcdonough.grant@gmail.com](mailto:mcdonough.grant@gmail.com)

Rebecca Nyberg

[rebeccanyberg@comcast.net](mailto:rebeccanyberg@comcast.net)

Rick Oftel

[rick.oftel@toro.com](mailto:rick.oftel@toro.com)