



<http://www.clubdoze.com> :: January 2009



Want to contribute? Do you have story ideas or photos to share? Please contact erik@onebeer.net.

2009 MEETING DATES:

Monday January 1st
Monday February 23rd
Monday March 30th
Monday April 27th
Monday May 18th **
Monday June 29th
Monday July 27th
Monday August 31st
Monday September 28th
Monday October 26th
Monday November 30th
December Holiday Party TBA

**Memorial Day reschedule

DOZE Needs You!

The start of another new year is here, and DOZE needs your help to ensure we have another successful year of fun and informative meetings, club outings, big brews, events participation, and competition domination. Success in these areas will require just a little effort from a lot of folks,

where hopefully much involvement will yield less to do for individuals. Researching and giving a 10 minute talk on a beer style is great way to help out and learn a little in the process. We're also setting up 7 committees to keep us focused and on track for festival events, projects, club

outings and more. Come to the January meeting to learn about the different areas you can participate.

2009 Committees: Competitions, Nor Cal Homebrew Festival, Barrel Project, National Homebrew Conference, Social & Events, Newsletter, and Website.



America's craft beer movement began in the San Francisco Bay Area. With Anchor Brewing's rescue by Fritz Maytag in 1965 and the founding of New Albion Brewing in 1976, craft beer grew into the Silver Age of American brewing, with over 1400 small craft breweries today. Northern California alone has more than most states and enjoys an unrivaled reputation for the quality and diversity of its craft beer. **SF BEER WEEK** will be a ten-day celebration of that legacy,

showcasing the Bay Area's brewing heritage with as many as 150 events. The week will be anchored by the [Bistro Double IPA Festival](#), the [Toronado Barleywine Festival](#) and will end with a bang at the [Celebrator's Bay Area Beer Celebration](#). In between there will be beer dinners, cheese and beer pairing events, other gourmet food events savoring our world-class cuisine, meet the brewer evenings, homebrewing demonstrations, music, films, and even a museum exhibition exploring the history of Bay Area brewing, from Monterey to Sacramento and beyond.

Add to that a wealth of tourist destinations like Fisherman's Wharf, Alcatraz, Cable Cars and the Golden Gate Bridge, and there's never been a better time to visit San Francisco and the Bay Area.

*This
Space
For
Rent*

DOZER Hotline

Have questions about creating a new recipe, or need help diagnosing an off flavor?

Several DOZERS have volunteered to provide some help in various areas. If they don't know the answer, they'll likely know who will.

Recipes/Styles:**Mike McDole**

cpf@ix.netcom.com

Equipment and**Process:****Erik Beer**

erik@onebeer.net

Troubleshooting:**Dan Sherman**

dan@shermsoft.com

Fermentation:**Mike McDole**

cpf@ix.netcom.com

High Gravity Beers:**Scott Thomas**

stesq@juno.com

Lagers:**Scott Lothamer**

doctorscot@aol.com

Belgians:**Eric Eigard**

brewmaster@eccentriccellarbrewing.com

**Brewer Spotlight****Gary Foster**

Meet, or re-meet Gary Foster, a long-time DOZER and friend to the brewing community. Gary embarked on his first homebrewing adventure in 1990, and admits it was purely out of necessity for cheap beer. He started out with the original "dump and stir method" and says in those days, he couldn't give his beer away. No Need to worry about that any more, as Gary is brewing some of the finer English Browns around (and many other styles too). 3 years ago Gary graduated from his Rubbermaid all-grain system to a B3 1550, though his favorite piece of brewing equipment is undoubtedly his temperature controlled conical fermenter which he attributes to making the biggest difference in his brewing. He's even gone so far as to say he would go without his 1550 before going without his conical fermenter. Gary's favorite style is Northern English Brown Ale, many of you may remember his Old Brown Shoe. When not brewing Gary is acts as a site administrator for the B3 forum, roasts coffee, spends time in his garden, and fires up his bbq smoker. Gary's recipes can be found at: <http://writerferret.com/brewing>

**Club Only Competition**

Congratulations to Dr. Scott for having his Belgian Pale Ale selected to represent DOZE in the AHA's Belgian & French Ale Club Only Competition. Good luck to Dr. Scott in the inter-club judging!

Inside Dan's Cellar – by Dan Sherman

This month's beers have only recently become available in the Bay Area. I purchased both at [Monument Wine & Spirits](#) in Concord, but they should be available at other liquor stores with good beer selections (although probably not BevMo). These are true winter warmers, with alcohol percentages in the wine-range. Great for sipping on a cold winter evening.

2008 Goose Island Bourbon County Brand Stout aged in bourbon barrels, 13% ABV

A yearly offering from [Goose Island](#), originally brewed to commemorate the original brewpub's 1000th batch of beer. Released in December, this is the first year it's been available locally.

This is a big, full-flavored beer with quite an alcoholic kick. It is inky black and viscous with a medium brown head. It has big aromas of chocolate, vanilla, alcohol, and bourbon. These

same characteristics are mirrored in the flavor, followed by flavors of roasted grain and an alcoholic bite that lingers after the swallow. This is a sipping beer, great paired with darkest chocolate you can find. Don't serve it too cold, or it will seem out of balance and you will miss out on some complexity. Shoot for 55-60 degrees. A wonderful, robust, barrel aged beer, but the beer is somewhat overwhelmed by the bourbon barrel. With a few months, or preferably a year or two, of age the flavors will meld

and I predict the beer will move from great to phenomenal. Be careful, however, as it is a screw-cap bottle and will age best if kept at a constant temperature.



Dogfish Head Palo Santo Marron, 2008 Brown ale aged in a Palo Santo wood tank, 12% ABV

A year-round brew from Dogfish Head, aged in 10,000 gallon vessels made from fragrant Paraguayan Palo Santo wood.

A wonderful imperial brown ale with a complex spicy character contributed from exotic Palo Santo wood. This beer pours dark brown with amber highlights and

a light brown head. The aroma is full of vanilla, caramel, black licorice, alcohol, and spicy complexity. The beer is very full-flavored with flavors of caramel, spice, licorice, and a bit of chocolate. It has a nice balance with hop bitterness and malt sweetness duking it out, finishing fairly dry with a spicy, alcoholic warmth. If you drink this beer too cold, you'll miss out on a lot of the spicy complexity. 55 degrees is a good starting point. Let it warm while you sip and it'll

warm you up as well. Thoroughly enjoyable now, this beer will change and improve with age, if you can wait to drink it.



Many thanks to:



Cheers

Salud

Prost

Na zdrave

Skaal

Proost

T'chen chen

Kippis

A votre santé

Eis Igian

L'chaim

Kampai

Vivat Na zdrowie

Budmo

A sia saide

Noroc

Zivio Ziveli

Choc-tee

Budem

Afya

Mabuhay

Sanda bashi

Salute

Ba'sal'a'ma'ti