



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

Important Upcoming Dates

APR 11: AHA 1st Rnd Entries Due

APR 12-27: AHA NHC 1st Rnd Judging

APR 26: SF Int'l Beer Festival

MAY 1: Longshot Entries Due

MAY 3: AHA National Home brew Day

MAY 9: Cal State Fair Entries Due

MAY 10: BoontBeer Fest

MAY 17: DOZE Spring Big Brew

Yes...you too can look this good! The new DOZE classic tie-dye shirts are still for sale at MoreBeer. Sport your DOZER pride.



THE MONTHLY MASH

A NEWSLETTER FOR DOZERS

A Great Showing for DOZERS at World Cup



DOZERS took the 2008 World Cup by storm this year. Our club managed to comprise one third of the total entries. True to style, DOZERS brought home 22 medals including both the competition's 'Best of Show' AND 'Honorable Mention' awards. Way to brew strong.

First Place Awards:

Steve Olsen - California Common
Chad Mosier - American Brown
Denny Morton - Robust Porter
Dean Dunivan - Russian Imperial Stout
Nathan Smith - Imperial IPA
Arlyn Johns - Belgian Trippel
Mike McDole - Fruit Beer
Denny Morton - Wood Aged Beer

Third Place Awards:

Jason Petros - Belgian Dark
Dean Dunivan - Fruit Lambic
Scott Thomas - Belgian Golden

Second Place Awards:

Kevin Hahn - Altbier
Mike McDole - American Amber
Arlyn Johns - Foreign Extra Stout
Nathan Smith - American Pale Ale
Arlyn Johns - Belgian Strong
Dean Dunivan - Spiced Beer

Best of Show:

Nathan Smith - Imperial IPA

Honorable Mention:

Arlyn Johns - Belgian Trippel

Hey, We're Moving!!!

In case you missed the March meeting, please take note that **DOZE has a new meeting location!** Starting with our April meeting on the 28th, DOZE will now meet at the **Lindsay Wildlife Museum located at 1931 First Avenue in Walnut Creek.** The meeting location is around the back in the basement where we held our 2007 Christmas party. Meeting times remain the same, 6:00 - 9:00. Lindsay Wildlife Museum is in a residential neighborhood, so we ask that you do not 'socialize' in the parking lot. Please come directly to the meeting room where our normal social half hour and activities will take place. Driving directions and a map are now posted on <http://clubdoze.com>

March Club Competition

Congratulations to Jason Petros (that would be JP of MoreBeer if you didn't know). His Belgian Dark was our club selection for the AHA Club Only Competition for extracts. Good luck to JP as he represents DOZE in the national judging. Also new for the DOZE Club Competition is the Mash Paddle Trophy. Winners will have their names immortalized on the paddle, which will soon be permanently displayed on a MoreBeer shop wall! Look for it next time you're filling a grainbill.

Club Big Brews!

Join fellow DOZERS at any or all of this year's planned Big Brews. These are an excellent opportunity to see the methods and equipment our members utilize to make some of the most outstanding beers in the country. We always have plenty of beer on hand along with a club sponsored BBQ.

Spring Big Brew: May 17 @ MoreBeer

Summer Big Brew: JUL 12 @ Doc's

Fall Big Brew: SEP 13 @ Erik's

More detail and directions will be sent via the DOZE email list as the dates approach. **We need brewers!** If you would like participate please contact Dick Fox - foximage@value.net.

Barrel Project

New for this year is the DOZE Barrel Committee chaired by Sean Paxon. Thanks to Sean we now have access to a 23 year old bourbon barrel from Van Winkle. The committee is currently evaluating recipes to fill the 60 gallon barrel. Our initial fill will be variations on a single theme (Imperial Porter) with around 12 brewers contributing batches. The idea for this project is to have a perpetual club barrel, where we'll occasionally pull a keg or two for competitions and special events then top up with new beer recipes after careful evaluation from the committee. It should be fun to watch this beer grow and change over time. Just think about a vertical DOZE tasting in 2013!

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



Brewer Spotlight

Nathan Smith



Meet Nathan Smith. He may not have been with DOZE for a long time, but he's already made quite an impact (*note BOS at this year's World Cup*). Nathan is an all-grain brewer of about 6 years, utilizing his homemade stainless system which he affectionately refers to as "ghetto". Nate brews 10 gallons around every three weeks, and believe it or not he mashes in his oven. That's right, his oven, ask him about it next meeting. Nate found homebrewing back in 1998 while reading a 'how to article' in a Punk Rock magazine. Initially attracted to its subversive past, Nate quickly found a love for homebrewing but lost track of the hobby until a few years ago when he decided the best way to get super fresh, hoppy ale was to make it himself. Thanks to Phil Montalbano at Fermentation Frenzy and podcasts from The Brewing Network, Nate is back in business making his favorite styles including Pale Ale, IPA, German Lager, and Belgians Ales.