



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

Upcoming DOZE Meeting Schedule:

- Monday May 26
- Monday June 30
- Monday July 28
- Monday August 25

Club Only Competition:

AUG - Meads (bring to the JULY DOZE mtg)

SEP/OCT - Imperial anything (bring to SEP DOZE mtg)

NOV/DEC - Celebration of Hop, IPA - (deadline TBA)

JAN/FEB '09 - Belgian and French Ales (deadline TBA)

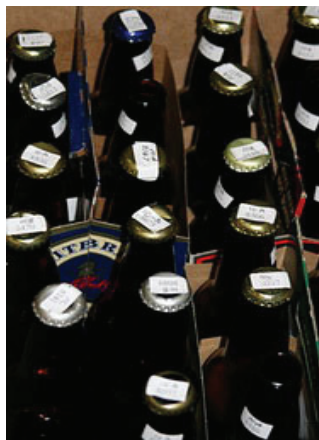
Yes...you too can look this good! The new DOZE classic tie-dye shirts are still for sale at MoreBeer. Sport your DOZER pride. Other club gear available at <http://cafepress.com/doze>



THE MONTHLY MASH

A NEWSLETTER FOR DOZERS

A Strong Showing For DOZERS At NHC 1st Round



The West Region Qualifier for this year's National Homebrew Competition saw a major effort from our club. Our very own Mike McDole is serving as the West Region Competition Organizer, and many Dozers pitched in by labeling and sorting bottles, judging the 1st round entries, serving as stewards, and cooking up some great competition day lunches. The most impressive effort from club members however was another demonstration of brewing excellence as we had 27 individual brewers take 43 of 84 possible first round medals!! A big thank you is in order for all that entered their beers, and a hearty congratulations to all the 1st round advancers. Best of luck in the final round.

Braving The Heat, Spring Big Brew

Several fearless brewers laughed in the face of adversity as they fired up their burners on a hot Saturday morning in the B3 parking lot. Easy-ups provided plenty of portable shade, and an Oaked Bitter (among others) was on tap to help beat the heat. Matt brewed what could very well be his farewell extract beer as he's soon moving to all-grain. Dick and Vince brewed on Dick's B3 brew sculpture, and Fred brought along his green, three tiered sculpture that was something to see. Mark your calendars now for the Summer Big Brew at Doctor Scott's on July 12.



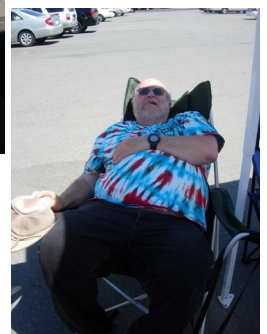
The Gang

Fred's Green brewstand



Pictures are free, but no autographs please

Jack, hard at work



Barrel Committee Update - from Sean Paxton

We have decided that the first barrel (a 23 yr old Wheat Whiskey Barrel) will be filled with an Imperial Porter. This recipe will be emailed out to the DOZE list shortly. Currently we have 13 brewers that want to brew this recipe (5 gallon batch each) on their systems. These individual beers will be blended together to fill the one barrel, with enough extra to blend back if the beer is over oaked and topping off liquid.

Being that this barrel was recently emptied and another barrel from the same shipment of barrels has a ton of Bourbon flavors after 3 weeks in contact with the wood; we need to start thinking about the next beer. I suspect that after 2 months this first batch will be finished. The Bourbon flavor will be less pronounced with the second batch, so as a club, we have more options for what beer will re-fill the barrel. Please send me your ideas at sean@homebrewchef.com. I will share these ideas with the Barrel Committee and we will choose the next beer to be barrel aged in the Bourbon barrel.

Some ideas so far: Imperial Stout, Barleywine, Belgian Quad, Oud Bruin (Pannepot'ish), Wheat Wine, Blend like Firestone Walker 10/11/12, or suggestions?

We will also be adding another barrel to the program very soon. We have a wine, neutral (no real flavor from prior liquid) and a Firestone Walker Union barrel to choose from. Ideas for this barrel are also welcome, possibilities include Flanders Red, a Lambic variety, or something wild.

Cheers

Salud

Prost

Na zdrave

Skaal

Proost

T'chen chen

Kippis

A votre santé

Eis Igjan

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

Matt Peterson



This month's spotlight is on Matt Peterson. Matt should be a familiar face to anyone who has attended a DOZE meeting. Friendly and always smiling, Matt has been a long time DOZE member and active participant (meeting updates, photo contribution, frequent Big Brew brewer, and general good guy). Matt's passion for homebrewing was inspired by a tour of the Lagunitas Brewery 5 years ago, and he's been brewing ever since. Matt's current set up is for extract brewing on a Camp Chef burner, but he's nearly compiled all the equipment for his move to all-grain. Matt can be usually be spotted on the MoreBeer chat forums, where he admits to spending far too much time. His favorite piece of equipment is a MoreBeer stainless steel conical that is digitally temperature controlled in a mini-fridge. He's also a big proponent of the Jamil whirlpool chilling method, ask him for details at the next club meeting.

A Report from the Boonville Bus Trip - by Dick Fox

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@eccent
riccellarbrewing.com

The 33 Dozers and friends who attended the annual Boonville Beer Festival, bus ride and massacre were greeted by Doc's Irish Red and my wood-aged Best Bitter (with a failing CO2 delivery system – but there's more than one way to get beer out of a keg) on tap and several nice bottled and canned brews on the bus. Our driver, Rich (no Jerry this year), got us there and back safely although he did slow down for a couple of the curves – guess he didn't want the clean-up job. He also cut off Janine in the photo – bad Rich! Those of us fortunate enough to continue straight in after the ID check avoided another 15 minute wait in the entrance line. Even though there were an estimated 4,600 attendees this year we never had to wait in line for a beer since the 82 brewers were distributed all the way out to the camping area. The weather was great and, as promised, the Lions Club tri-tip was superb with almost a pound of meat on the bun. Prices, on the other hand, rose accordingly. My original guess of \$10.00 went up to \$12.00 but even if it was split two ways it was plenty of food. Combined with a \$35.00 online entrance fee and a \$23.00 ride it was still a fairly expensive fest but the fellowship and the way we were taken care of by the brewers made it all worthwhile. Did we get a proper \$58.00 experience? I have no complaints and have heard nothing at all negative about the fest. We also ran into several DOZERS who camped out. There were amazingly few snoozers on the return trip and we had beer all the way back. Our obligatory straggler even redeemed himself by bringing aboard a case of SNPA. The No Pukers rule was strictly adhered-to again this year – thanks to all.

Fest beers ran the gamut from great to absolutely spectacular and included a cask of Abacus from Firestone-Walker and 1500 Cask Pale Ale from Drakes among others. I heard talk of Supplication and Salvation from a magnum but missed both of them. SacBrew had a Chili Pils that took two additional brews to cool off. I don't recall dumping even one example from my nicely sized sample glass. The six ounce line meant nothing this year.

Dreads, tats and some funny-smelling smokes were quite evident as usual. The bands were a bit off this year but I guess you can't always have the Rolling Boil Blues Band. On a sad note, this will possibly have been the last Club-sponsored bus due to the hit on our treasury for the empty seats but we'll talk about it again next year.

