



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

Upcoming DOZE Meeting Schedule:

Monday August 25
Monday September 29
Monday October 27

Club Only Competition:

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

Congratulations to NHC Round 2 Medalists



Five DOZERS racked up some hardware from the final round of this year's 2008 National Homebrew Competition. Final judging took place in Cincinnati, Ohio on Saturday June 21st. Please extend a hearty cogratulations to these brewers at our next meeting:

Virg Redman	Bronze	Blonde Ale
Mike McDole	Bronze	American IPA
Dan Sherman	Bronze	Roggenbier
Scott Lothamer	Silver	Belgian Strong Dark
Stephen Northcutt	Silver	Common Cider

AHA Club Only Competition Winner

Congratulations to Dan Sherman, who had his fine Mead selected to represent DOZE at the Club Only Mead Competition. Judging took place in Minneapolis on August 1st. Dan faced some strong competition, including well respected brewer Curtis Stock from St. Paul. Unfortunately no medals were brought home to DOZE, but Dan's entry was a fine Mead none the less.



Beer Review - by Rachelle Schindler



MOOSE DROOL

So I was at the store, which has a decent selection of beer (it starts with 'B' and ends with 'E'). I was looking up and down the beer section for something to bring to a picnic with my husband's family. I know they are not big hop heads or lager fans, but they like good ale.

I thought an American Brown Ale would be a good fit for the day, since it is malty with little hop bite.

I came upon a beer that had been much hyped to me from fellow DOZERS. Moose Drool from Big Sky Brewing in Montana. Now, normally I do not drink anything with 'drool' in the title or any other strange names (unless they end in '-tion'). I thought I would try this one since the people who told me about it have similar beer tastes to mine and it is a classic example of American Brown Ale (10C).

Wow, it was great. It had a nice malt forward sweetness of a classic Brown Ale, but with a good American hop balance. The maltiness was also a good fit since I had to drink it semi-cold at a picnic. It had a nice hop bite and a refreshing finish in the heat. This ale is great for a hot or a not so hot day. I would drink its malty but balanced sweetness anytime.

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

Adam Barry



Adam began brewing in 2006 after receiving an extract kit from his wife. After six extract brews he took the all-grain plunge and says he now has about 24 batches under his belt (quite literally). Brewing was a natural extension of his love of good beer, and he's continually fascinated by the fact that a homebrew can be every bit as good, and sometimes better, than commercial beers. His favorite style is a toss up between a hoppy IPA and smooth Stout. Adam says he can't seem to get into Ambers because they're somewhere in the middle of what he wants to drink, almost like they aren't as committed a beer as they could be. For his favorite piece of brewing equipment, Adam reports hands down it's the stir-plate made out of a cigar box and a computer fan. When not brewing Adam would like to say he's playing with the kids, mountain biking, or snowboarding. But in reality, it's work. Someday he hopes to retire rich and devote his life to saving the world ... from drowning in beer.

Don't Be Scared Of The Blend - by Jon Plise

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

Blending beer has been looked down upon by some homebrewers and craft brewers throughout the years. It has been perceived as taboo or 'not to style.' Style? What is style? Some brewers dare to drink outside of the box. As homebrewers we are given a unique opportunity to do whatever the hell we want with our beer.

When it comes to blending, the brewer is able to take on the approach as a winemaker. Blending is very popular in the wine industry. Next time you're at the grocery store check out the wine section and look at some of the wine bottle labels. You'll find that a small percentage of the labels advertise a wine as a 100% of one fruit. Many wineries spend hundreds of hours perfecting that perfect blend from different varietals at certain percentages to bring out the best aroma's and flavors from each wine. So why don't we do this as homebrewers?

Belgium brewers have been blending beers for hundreds of years. They take 4-5 year old beer and blend them with other beers that are younger around 1-2 years old. This beer style is called Gueze (Gooze). These brewers take old refined beers with more mature flavors and blend it with younger less defined beers to create a synergistic blend of flavors. Some even have fruit in them! Crazy Belgium brewers!

Blending is the furthest from a lot homebrewers minds. It's hard enough to brew a great batch of beer to one style let alone trying to blend 2 or 3 beers to create another style. But if you have multiple beers on tap at home and you're feeling a little tired of them, try mixing them from tap to tap and see what you come up with. You're going to be fine! The beer gods will not curse you...blend away. It will still be BEER.

Here are some DOZE member secrets that have blended and succeeded. At this years NHC first round, Mike McDole placed 3rd place with his American Pale Ale. The beer he brewed for this category was a result of a blend he did last year with his Munich Helles and his Double IPA. Mike placed in 2007 with a blend of these two beers. In 2008 Mike placed again with his Pale Ale which was a recipe derived from that blended beer. His recipe uses pilsner malt in a pale ale. Stud!

Recently at home I have fallen in love with blending 2 types of lagers. I have been blending 30% Munich Dunkel with 70% Munich Helles. I get a beer that tastes like a cross between Vienna Lager and Oktoberfest. This blend was bottled in 2007 and received a gold at this years NHC first round as a Vienna Lager. Go figure? A year old blended beer was still perceived to be drinkable and to style.

Go get your blend on. Cheers!