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**Upcoming DOZE Meeting Schedule:**

Monday September 29  
Monday October 27  
Monday November 24

**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

## AHA Club Only Competition Schedule

It's never too early to begin thinking about your upcoming brewing schedule, so why not coordinate that schedule with AHA Club Only Comps? The AHA COC's provide the opportunity to compete with other homebrew clubs nationwide. Competitions concentrate on a specific style, closely related styles, or themes. Each club can designate one entry to compete against all other clubs, with points awarded for the Homebrew Club of the Year award. Another benefit of participating in the AHA COC is the immediate feedback you will receive from judging at **DOZE** meetings. Take a look at the upcoming schedule, and brew a beer or two for styles that peak your interest.

November/December 2008: Celebration of the Hop (IPA)

January/February 2009: Belgian & French Ales, BJCP Category 16 styles

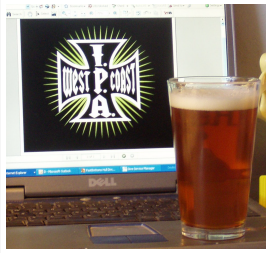
March/April 2009: Beers with OG > 1.080 for beer styles in the following table:

BJCP Cat.	Style
5C, D	Dopplebock, Eisbock
9E	Strong Scottish Ale
12C	Baltic Porter
13F	Imperial Stout
14C	Imperial IPA
15C	Weizenbock
16C, D, E	Saison, Bière de Garde, Belgian Specialty Ale
18C, D, E	Belgian Tripel, Belgian Golden Strong Ale, Belgian Dark Strong Ale
19A, B, C	Old Ale, English Barleywine, American Barleywine
20	Fruit Beer over 1.080 OG
21	Spice/Herb/Vegetable Beer over 1.080 OG
22B, C	Other Smoked Beer over 1.080 OG, Wood-Aged Beer over 1.080 OG
23	Specialty Beer over 1.080 OG

## Save The Date!

The **DOZE** Holiday Party will be Monday, December 8 at the Lindsay Wildlife Museum.

## Beer Review - by Matt Peterson



### Matt's Scoring:

Aroma- 7/10

Appearance- 4/5

Flavor- 10/10

Palate- 4/5

Overall- 20/20

Total- 4.5/5

I first discovered **Green Flash West Coast IPA** a couple of years ago at the same time I found what is now one of my favorite watering holes; Cato's Ale House on Piedmont in Oakland's Rockridge district. We were going to dinner with some friends at a tapas place down the street but had some time to kill before our table was ready. We stopped by Cato's for a beer or two while we waited. I had never been there before and immediately fell in love with the place. Dimly lit with a casual, woody interior where seemingly every surface had been carved upon by beer-sodden poets, lovers and street philosophers. Perfect. I had heard about the Green Flash IPA but had never had the chance to try it before. One of our group (whose taste in beer I respect very much) pointed out that the West Coast IPA was on draught and that we should try it. So try it we did. This beer instantly became a favorite of mine. Poured into a chilled, twelve ounce pint glass from a twelve ounce bottle purchased at Monument Wines & Spirits in Concord.

No freshness date found. Poured a deep, clear, coppery amber color. Thick, off-white head that left beautiful Belgian lace on the glass with every sip. The aroma was lightly hoppy, giving the impression that this beer is not dry-hopped. The flavor is all about the hops (Centennial, Cascade and Columbus, according to the Green Flash web site) with a sturdy malt backbone. But the maltiness is no match for the bitterness, as should be the case with a west coast style IPA. The citrus and pine notes were not overwhelming to this reviewer- an admitted hophead- but this beer will definitely be too bitter for some drinkers. Creamy, satisfying mouthfeel. This is an exceptional example of a west coast IPA. If you like the style but have not had the pleasure, go out and get some ASAP. You won't be disappointed.

*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

### Kevin Melanephy

Kevin joined **DOZE** in January of 2008. He's been brewing regularly for the 15 months after taking a break from brewing for over 3 years. Welcome back Kevin, you are among friends. He credits his renewed interest in brewing to his move to the Bay Area, which provides much kinder temperatures for fermentation compared to his previous home in Sacramento. Kevin is an extract brewer and kegger, who is looking to expand his brewhouse with some method of fermentation control. His current favorite style is Wheat beer because they are easy drinking with low key brewing requirements which he can ferment without temperature control. When asked if he had a least favorite style Kevin was only able to say he's never met a beer he didn't like. What does he do when he is not brewing? Well he's the proud father of 6 month old twins and a 2 year old. My immediate follow up was, *how do you even find time to brew at all?* Kevin credits a very understanding and generous wife.



## A Report From The AHA Membership Rally - 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

**DOZE** was well represented at the AHA Membership Rally at Anchor Brewing Co. on Saturday, August 23. About 150 AHA members attended the event which produced 35 new sign-ups and an additional 30 renewals for the organization. As always, the Anchor folks were very gracious hosts with their free-flowing taps (yes, Foghorn was on) and snacks distributed around the facility. There were plates of hops of unknown type (not Northern Brewer) on all of the tables. Needless to say, most of them disappeared quickly into pockets, baggies or whatever methods those wily homebrewers could devise to grab some freebies.

People attended from as far away as San Diego (not counting Gary and his wife) and we all had an opportunity to talk-up the 2009 NHC in Oakland next June. Gary Glass, AHA Director, was inundated with questions over the three hour event and conducted a raffle at the end to give away a table full of swag from the AHA and from Anchor Brewing Co. Among the usual **DOZE** suspects were Mike McDole, Dan Sherman, Chad Moshier, Jamil Zainasheff, Doug Scheiner and me, the best represented club at the event. Beth and Craig Zangari from HAZE were talking-up the upcoming Queen of Beer competition sponsored each year by the Hangtown club. Lots of NCHF talk was heard and it looks like another record attendance at Lake Francis.

Bob Brewer (yes, that's his real name - you're not alone, Erik) conducted the brewery tour including a touchy-feely in the hop room. There was a fresh bale of NB in the hallway right next to a hand-truck which actually was still there when the event was over. Dan Sherman and I had enough questions for brewer, Ollie, that the main tour was nowhere to be found so he gave the two of us our own private tour, including a view of the two 100 barrel coolships (two sessions to fill) upstairs on the specialty grain storage floor.

After-event functions ranged from Toronado to 21A to EJ Phair and three of us ended up at Bo's for some excellent BBQ accompanied by a very nice Petrus Golden Tripel and a blues band. As we were wrapping it up Aaron Porter and guests queued up for their turn - you never know who you might see there.

