

Maltose Falcons

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It rained on the day of the last meeting so I assumed the meeting had been cancelled. But I didn't have anything to do, so I wandered over to the shop on the off chance that someone would drift by and talk beer with me. Boy was my face surprised. We had a better turnout than we've had in the past year.

Everybody was so cockeyed enthused that they forgot to bring their beer evaluation sheets. That includes the speaker of the day, who tried to borrow mine, which I had left home.

The beer flowed like water (some of it like syrup) and I.D. cards were passed out while we stood in the rain and wrapped our heads around great gobs of hamburgers, pickles, cheese, chips, hot dogs and the usual. All toasted to a delicious golden black on John's new, racy, candy apple, 60mph, four on the floor barbeque that the club purchased for him.

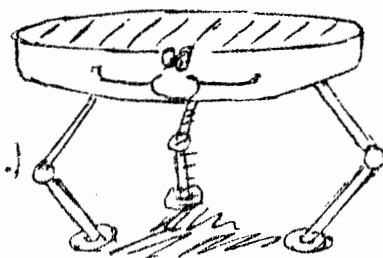
Like a Saturn rocket. That's what it looked like. Nestled on its launching pad just waiting to leap into life and serve mankind by doing something useful, like orbitting the earth, or cooking a hot dog (which it usually overdid in its enthusiasm.)

The old machine died of kidney failure, or a runny nose, or something equally as terminal, and was layed to rest last January.

Grace has asked me to extend an invitation to all of you who are interested, to attend the next board meeting, where you will witness, live, the dramatic mechanisms of the club. Put your fingers on its pulse, listen to its throbbing heartbeat. Hear its squeaks and groans as it grows. Feel it pulsating and grinding and thrashing out its problems. Taste its beer. Yeah.

The date of the next board meeting is March 17th at Grace's place. 22437 Michale, Canoga Park. About 3:00 P.M. Phone 340-4935.

POCKATAPOCKETA



Anyone who hasn't signed up for his free beer mug, or who hasn't his I.D. card is kindly invited to do so.

Those of you who are not satisfied with extract beers, or who don't care for the flavor of beers (or ales) made by the infusion method, are requested to attend a special demonstration on decoction mashing plus a unique and efficient method of sparging, to be held at the Wine shop on Saturday, March 11st. Members only.

If your membership has expired due to careless financial procedures, indifference or downright orniness, shape up. You only go around once in life. Some of us don't even make it that many times.

The demonstration will begin noon (unless I fail to show up).

PROMPTLY! at 12:00

Have you ever made a keg of beer and then couldn't figure out how to get the beer out of the keg? I wasn't aware there was a problem. I thought you just held your glass under a faucet and turned it on.

Well, Louis Leblanc (like in Mel Leblanc), one of our newest members, tells me that, if not done properly, the keg could blow up and level a three block area and deposit a fine, white foam thereupon. Maybe a little

radioactivity too.

What's needed to crack and vent a keg, is a \$27 tool that one can make for almost naught. Louis is willing, and anxious, to demonstrate the manufacture and use of this tool at the March meeting. (March 5rd).

Got an excellent assortment of information, last month, on beer tasting procedures from Fred Eckhardt, including a beer evaluation sheet, a booklet on beer tasting (available thru John) and other information on the same.

Some notes he sent contained so much valuable information that I re-typed them and have copied them for any one who is interested.

When I left the meeting last month, the new barbeque was squatting on its haunches in a corner of the shop, humming or pocketpocketing, or whatever it is barbeques do in their idle moments, and waiting eagerly for the March meeting. which reminds me. Elections are coming up in April, so start thinking about it already.



MASHING

Beer cannot be made from an unmalted, or raw grain. The starch in the grain cannot be converted to sugar unless the proper enzymes are present. This is the purpose of malting and mashing.

MALTING-The malting process consists of germinating, or sprouting the grain. This develops the enzymes necessary for starch conversion. The grain is then roasted to arrest the germination process and the small rootlets are removed. At this point the grain is referred to as Malt, or Malted grain.

The greater percentage of grain becomes Pale Malted grain. Grain that has been roasted longer becomes slightly caramelized, or burnt, and this is called Dark Caramel malt. If Black Patent malt is desired the roasting process is continued until the grain is actually burnt to a cinder.

CRACKING-In order to make the starches available for conversion to sugar in the mash tun the grain must be cracked first. If the grain is too finely ground, the fine powder produced will inhibit the sparging operation. If all the grain is not cracked all the starch in the whole grains is withheld from the conversion process. Thus, the ideal condition is one where the hulls are broken open and remain large enough to produce a porous mash, yet expose the starch for conversion. This will facilitate the filtering of water through the hulls so that the sugars can be washed out during sparging.

MASHING-During this process the available starch is converted to fermentable sugars by the presence of many enzymes, including Amylases (starch splitting enzymes). There are three ways of converting the starch, depending upon the type of beer in mind.

INFUSION MASH-This is the simplest of the mashes and is used with the English two row barley in making their ales and stouts. The purpose is to steep the malt in water at 140° - 152° for 2-3 hours.

Water is heated to app. 170° , depending upon the temperature of the grain, is poured over the grain and mixed quickly to distribute the heat evenly. If it settles out in the low fifties, cover and leave about four hours.

The mash should pass the iodine test within one hour. Put a couple of drops of iodine in a glass with a small amount of water and drop in some wort. If the solution turns dark there is still starch present.

DECOCTION MASHING-This method is employed in making the European lagers and is better suited to our six row barley. This system is more efficient than the infusion mash, which will produce a 3.5% beer with six lbs. of grain. The decoction mash will produce a 4.2% beer with the same amount of grain. In this method the mash is raised by stages until mashing is completed. Temperature and times will vary according to the results desired.

The first temperature stop (95°-100°) is called the acid rest. This develops the lactic acid and obviates the necessity of adjusting the P.H. with the use of citric acid. The second rest (113°-122°) is the protein rest. The third and fourth stops are sugar and dextrin rests respectively (133°-140° & 153°-160°). Shortly after the latter stage the mash should pass the iodine test.

DOUBLE MASHING-If the lighter American style beers are preferred this is the proper mashing technique to consider.

This mash is used with cereal adjuncts. Twenty percent of the malt is added, with the adjuncts, to water to settle out at 95°. Hold this for 30 minutes. Raise to 158° for 20 minutes and then proceed to a boil. At this point the main mash is begun using the remaining 80% of the malt. Mash in at 95° and hold until the cereal mash is through boiling (45 min.). At this stage the cereal mash is added to the main mash, which should raise the temperature to about 155°. Adjust if necessary and hold for 15 minutes. Test for starch and raise to 163° for 30 minutes.

