



# The Cellar

The Official Newsletter of the  
Colonial Ale Smiths & Keggers

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City Brewers of Memphis, TN (the "new club" of former CASK vice-president Rick Morris). This competition is open to any of the BJCP beer categories. All entries must contain extract that makes up at least 50% of the fermentables in the recipe. Because the entry deadline is early May, the club will have its taste off at the April meeting. Again, remember to bring 3 bottles. ■

## May Mead Madness

ATF (Alcohol Thru Fermentation) in New Bern, NC is sponsoring the 4th annual May Mead Madness Competition. The competition will be held May 15, 2004. Entries will be accepted May 3-8th. More information is available at <http://www.homebrewhaus.biz/>

While entries must be in unmarked 12 ounce bottles, the still nature of most meads permits careful transfer from wine bottles. Individuals should be careful not to aerate their mead in doing so. It is wise to transfer close to the competition, to reduce the time between transfer and judging limiting risks of oxidation. For people interested in entering sparkling meads, both the mead and the new bottles require cooling to near freezing. This holds the carbonation in suspension and is less likely to foam.

"We started out 4 years ago with an internal club tasting. I think we had between 40 and 47 meads. The next year we only had about 30 meads but a good time so last year we opened it up but were late advertising it and had 17 meads. Some real nice ones. Hope to get a few more this year. We've had support from the DEA and TRUB in judging. This year we are BJCP certified and should draw more entries. We also give away a mazer for best of show. There are quite a few mead makers in this area and I understand there is an SCA group around as I've had some come in the shop and ask about meads." —Richard Weiss, Alcohol Thru Fermentation (ATF). ■



## CLUB NEWS

*Ed. note: There is no February meeting recap in this edition of The Cellar, as I was unable to attend the meeting.*

### Meeting of the Meads: March's Club-Only Competition

This month's AHA Mead Club-Only Competition is hosted by Pete Devaris and the Great Northern Brewers of Anchorage, AK. CASK members are invited to bring their meads to the March meeting for our own mini taste off. The best mead from the club will represent CASK in Alaska.

The Great Northern Brewers Club will provide fabulous prizes. First, 2nd, and 3rd place winners of the BOS round will receive gold plated and engraved gold pans. Additionally, the 1st place winner of the BOS round will receive a tap handle made from an Oosik (look it up).

Remember to bring three 12 ounce bottles free of labels. One bottle is for the club taste off, while the other two are for the club only. Also, bring a copy of your entry's recipe if you have one. CASK pays the club winner's entry fee and shipping cost.

The next club only is May's Extract Brews. Hosted by Terrence Garland, Kent Brown and the Bluff

## THE CELLARMASTER

by Harrison Gibbs

### Entering Homebrew Competitions

A few weeks ago, a club member asked what categories he should enter his beer in, for this spring's Dominion Cup. He also wanted to know how to enter, and which beers of his beers to enter. Luckily for all CASK members, entering competitions is actually pretty easy. Once you have a few under your belt, it not only becomes routine but you start to notice ribbons piling up.



The first thing to do is get a copy of the entry rules and forms for the competition you want to enter. Pay special attention to the entry deadline. If you have to mail your entry yourself, last minute shipping may cost more than your beer's ingredients. Usually, entry forms are available on the web. Web addresses may be found either in the Cellar's calendar section or at the American Homebrewer's Association's (AHA) site, [www.beeertown.org](http://www.beeertown.org). If the hosting organization does not have an entry form available, you can usually use the forms and labels from the AHA if it is an AHA sanctioned event. See the above website for these.

Once you have the rules, you need to decide in what categories you plan to enter your beers. This can seem difficult and unfair. Many beers produced by homebrewers don't fit clearly into any category. However, the use of categories is necessary for the judges. It would be almost impossible to compare a light lager with a barleywine. If you brewed with a specific style in mind, selecting the category is easy. If you threw something together, then look through the style descriptions for the competition and see which category and subcategory fits best. You may want to shuffle your entries about, once you read the style descriptions. You may have thought it was a good dry stout, but realized the extra can of malt extract made it closer to a Russian Imperial Stout. You may also want put entries in multiple categories. Some Pale Ales work well in the California Commons division. If you still need help deciding, bring a bottle to the next CASK meeting or by the shop, and ask someone else what they think.

After you have determined your style, you need to fill out the paperwork. Most competitions require two forms of paperwork: an "entry form" and "entry labels." The entry form always requires your name, address, contact number, beer's name, and the category and subcategory of your entry. If a category requires a special ingredient or technique, be sure to

list it. Sometimes, you have to include your recipe. While it is always a good idea to write down your recipes allowing you to recreate your best beers and resolve flaws that might arise in your less successful attempts, a recipe permits competition organizers to note special ingredients or techniques. The AHA National Competition reproduces winning recipes in its magazine *Zymurgy*. You must also fill out the bottle labels. Most competitions ask for three bottles, so you will need three labels for each entry. If you can register on-line, then take advantage of this convenience. If you are filling the entry forms and entry labels by hand, for many entries I suggest putting down the general information on a form and photo copying it to the number required. You can write in the category numbers and beer names later.

The next step is readying your bottles for shipping. Almost all competitions require brown 12 or 14 ounce bottles free of any markings or labels. No flip tops. Some competitions may disqualify embossed bottles, but this is rare. Obscure anything on the caps with a black marker. Once you have your beers ready, attach the entry labels with rubber bands.

If you keg, the bottle requirement can be a problem. If you do not have access to a counter-pressure bottle filler, I have discovered a messy but functional way to bottle from a keg. First cool your keg to as close to freezing as possible. Also, cool your sanitized bottles to the same temperature. Attach, a 12-inch tube to your cobra tap. Applying just enough pressure to

Move the beer, transfer the beer to the ice-cold bottles. This works best if they are in the sink, as there will still be foaming. I usually, top the beer off as close as I can with a measuring cup of beer that I have scooped the foam off of. A little foam in the bottleneck helps to reduce oxidation. I would not do this too far in advance, because anytime you expose beer to air you increase the risk of oxidation.

Before you ship your bottles, make sure they are labeled, the entry form(s) are completed, the deadline date known, and the entry fee (by check) is included in an envelope. If the competition is local, CASK usually drives the entries to a prearranged drop-off point. If you have to ship it yourself, wrap the bottles well to prevent breakage. Use UPS or Fed-Ex. The U.S. Post Office usually refuses to ship alcohol. Even when shipping UPS, you might want to label the contents, "yeast samples," which they are if they are not filtered. The best boxes for shipping are those received with "beer of the month" programs. If you have a friend who gets beer shipped in this way, beg for some boxes. Otherwise you can reinforce boxes using cardboard tubes, Styrofoam blocks, or extra cardboard. Bubble wrap works well around the bottles. You may also want to

## Competitions

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put your wrapped bottles into individual sealable bags, in case of breakage.

Do not ship too early, because they might be sitting out in some homebrew shop. This is particularly true of summer competitions. Ship, however, early enough that you ship them as cheaply as possible.

Finally, if you have any questions, stop by the shop or speak to someone who has entered a competition. If you are uncertain as to whether your beer is good enough, ask yourself (or your friends), "Do I want another?" If the answer is yes, you have a potential winner. And don't worry if you don't win. The feedback from trained judges often provides useful tips on how to improve your beer.

As competition season approaches, it is time to begin setting aside bottles. If you have something that has been around for a year, put it in the fridge, which keeps it fresher longer. Remember, entries get you points toward CASK homebrewer of the year. But more importantly, entering homebrew competitions is the best way to become engaged with a larger community of homebrewers. Good luck and happy brewing. ■

## The "Compleat" Joy of Mead

by Harrison Gibbs

*It goes by the name of "mead" or simply "honey wine." Some call it "ambrosia," others "nectar of the gods." By whatever name, no beverage serves as the focus for more myth and folklore than this romantic and resplendent elixir.*

—Ken Schramm in *The Compleat Meadmaker*

For anyone interested in mead and making the honey elixir at home, Ken Schramm's book *The Compleat Meadmaker* (yes, that's the spelling; quaint, ain't it) offers the best introduction into the topic. Not only does his book introduce the novice into the world of mead, it contains information to aid the most experienced meadmaker.

Schramm divides the books into four parts: Background, Process, Ingredients, and Recipes. *The Compleat Meadmaker* also includes an extensive list of honey providers in the appendix, a huge glossary, and a lengthy bibliography to aid further research.

In the Background section, Schramm discusses the history of mead and why it was probably the first fermented beverage (noting important cave paintings of early man raiding bees for their honey). Beyond the traditional image of mead as a northern European beverage, mead has roots in ancient Greece and Rome. Even today, honey wine may be enjoyed at Ethiopian restaurants. He also goes on to explain why

beer and wine have usurped meads place as the drink of choice.

The Process section walks the beginning meadmaker through the steps of producing simple mead. The discussion includes those topics familiar to the home beer maker, namely brewing equipment, fermentation, sanitation, and bottling practices. The section also discusses more advanced techniques, such as the difference between "heat" and "non heat" methods of integrating honey and making sparkling meads. Other topics include yeast selection, where Schramm provides a wonderful list of available types of yeast and their distinguishing features. The chapter on conditioning, aging and using oak, takes mead to the highest levels. While Schramm could have discussed these topics in more detail, he directs readers to other sources, particular in the area of wine making, that explore the subject deeper.



In the third section, Ingredients, Schramm provides the most information, and I found this part to also be the most useful in understanding the breadth of mead making. His chapter on Honey breaks down the unique features of twenty one types of honey, going well beyond the clover honey that floods the stores. As a beekeeper himself, Schramm is in his element. In his chapter on "Fruits and Melomel," he explores in depth the use of fruit in mead making. A chapter on "Pyment" deals with the varieties of grapes, beyond what we can find in our area. However, he fails to discuss the native American and wild grapes that might be more common around here. "Spices and Metheglin" is a useful chapter even for brewer or cook. He may over discuss the fifty one types of peppers. (Capsicumel?). The chapter on "Braggarts," mead made from malted grains like beer, may not be as novel for the average homebrewer.

Schramm's shortest section is Recipes. The book contains only twelve recipes (including the introductory "Orange Blossom Mead"). They offer examples of the general styles. When combined with the Ingredients section, the recipes permit the home meadmaker countless variations.

If you are interested in making mead, *The Compleat Meadmaker* is the best book to come down the pike. I have purchased other mead making books, usually published in England, and I find them to be both out of date and not as applicable to the American mead maker. All you need is a supply of honey, and *The Compleat Meadmaker* to explore a drink that opens a path through history and provides a taste of a drink once fit only for kings. ■

## A Look at Iodophor

by Robert Arguello

**(Ed. Note:** The following article is reprinted here in full with the written permission of the author. Many thanks to Mr. Arguello for this tremendous article.)

Among the wide range of sanitizing agents available to home brewers, one of the more popular products is a halogen sanitizer/germicide called Iodophor. In spite of the fact that iodophor is a product that most home brewers have used at one time or another, there is an amazing amount of confusion and misinformation about the product. No one seems to agree on the proper concentration, the required contact time, or even what “no-rinse” means. I decided to go directly to the source and called the maker of a popular brand of iodophor... “B-T-F”, which is manufactured by “National Chemicals Inc.” of Winona, MN. I was connected with the company’s General Manager, Dr. L. Charles Landman Sr.

Dr. Landman, who holds a Ph.D. in Medical Microbiology, graciously granted me a rather extended phone conversation. The text of this article is based largely on that interview.

Iodophor is a federally approved contact sanitizer that is used widely by the food service/production industry and is most commonly available to home brewers in 4 oz. and 1 liter bottles.

Having used iodophor as my sanitizer of choice for a number of years, I thought that I had a pretty good handle on what iodophor actually is and I certainly felt confident that I used it properly. I did learn, in the course of this interview with Dr. Landman, that even I suffered from some misinformation on the product and its usage.

Not the least of these revelations was that I have been overusing the product. B-T-F Iodophor is effective at a concentration of 12.5 ppm. and at that strength, is an effective sanitizer with a contact time of 60 seconds. My practice has been to add 3 capfuls of iodophor to a 5 gallon container of tap water. As it turns out, the cap on a one liter bottle of iodophor has a capacity of ¼ ounce. This means that I was using a concentration of approximately 19 ppm of titratable iodine. To obtain an effective sanitizer, no more than 2 capfuls, (1/2 oz.), need be added to 5 gallons of water. This creates a solution at 12.5 ppm. At the local, retail cost \$11.00 per liter, I am very grateful to know that I can cut my consumption by 30%!

I asked Dr. Landman about iodophor and its usage in the dairy industry as I had read that iodophor was used predominately in that field. He acknowledged that iodophor was indeed a popular dairy germicide but that iodophor is widely used in the general food industry and that breweries were included in that long list. He told me of the original formulation of iodophor sanitizers and I

was interested to learn that the original iodophor sanitizers were formulated with acids, (phosphoric and others). This was done to help in the release of the iodine ion into solution. The “older” iodophor formulations used needed the lower pH to work properly. This low pH was also beneficial to the dairy industry because it also helped them combat a problem they have with “milkstone” that forms on dairy equipment. The “newer” formulations of iodophor, (such as B-T-F Iodophor), do not require the low pH to work properly.

I asked Dr. Landman about the “shelf life” of B-T-F Iodophor and he related a story about one of their distributors who had found a case of the



product that had been forgotten for 5 years and returned it to the manufacturer. NCI tested the 5 year old product and found that it still met standards. This was, of course, undiluted iodophor that had been well packaged and protected from exposure to light, air etc.

Regarding iodophor that has been diluted to a working solution, Dr. Landman explained that there are a number of things that work to degrade the products’ efficacy. Chlorine and protein load were the two mentioned first, but Dr. Landman agreed that both sunlight and exposure to the atmosphere may very well be factors.

Iodophor is very stable in it’s undiluted form, but will begin to degrade, (albeit slowly), once it has been diluted to a working solution. In either case, it is far more stable than chlorine which begins to degrade immediately upon being manufactured. The color of the iodophor solution is a rough guide to it’s effectiveness as a sanitizer. If the solution still has its amber color, it is most likely still active. It is recommended that a fresh solution should be mixed when the color fades or after 24 hours.

I asked about contact time and was told that 60 seconds was adequate. Dr. Landman went on to comment that it is not necessary to keep the surface completely immersed in the solution for 60 seconds. He explained, by way of example, that to sanitize a 5 gallon carboy there is no need to prepare 5 gallons of solution. Swishing a gallon of solution, (at 12.5 ppm), around the inside of the carboy for a minute or two will do the job.

There is much discussion among home brewers about the dangers of scratches in the walls of plastic fermenters. Dr. Landman agreed that scratches in plastic can lead to problems, but that the real problem is in inadequate cleaning. Organic material can imbed in scratches in any material. If that material is allowed to remain, no sanitizer can

## Idophor

*cont. from pg.4*

be expected to prevent bacteria from forming. Iodophor is not a cleaning agent. Items to be sanitized must be thoroughly cleaned beforehand. Chlorine is no more effective at sanitizing dirty items than is iodine.

### Robert's, (not terribly scientific),

#### NO RINSE Experiment

Before discussing this experiment, some background information... "NO RINSE" is a phrase that is frequently used in conjunction with iodophor. Manufacturers of iodophor claim that, when used in a solution of 12.5 ppm., there is no need to rinse the solution from items. They say that the item should be merely air dried. Dr. Landman opined that air drying wasn't really necessary. I, for one, have never been comfortable with that concept. The odor of iodine from a freshly sanitized carboy is far too intense for me to believe that there would be no deleterious effect upon contact with my beer. No way am I going to take 5 gallons of carefully crafted wort and throw it down that stinking hole! Neither have I been willing to "air dry" the sanitized carboy. First off, I would have to build or buy some sort of holder to keep the carboy inverted for the extended drying period, secondly, I can still smell that iodine even after it has dried and thirdly... how do I know that the carboy won't become contaminated at some time after drying?

With the above reservations in mind, I have always rinsed items after sanitizing them. My water is chlorinated after all, and I shouldn't have to worry that my tap water contains beer spoiling bacteria. Dr. Landman explained that while my tap water may be chlorinated by the city, that does not mean that my faucet, hoses or plumbing are not capable of harboring bacteria. He went on to say that he has never had a brewer complain of iodophor odor or flavor manifesting itself in finished beer when the container has been at least well drained.

Not air dried... just drained? Horse Puckey! We'll just have to put this to the test...

I filled a 5 gallon carboy with water and added ½ fluid ounce of iodophor to provide 12.5 ppm. of titratable iodine. I let the solution sit for about 20 minutes, then poured off 1 quart of the solution into a clean mason jar and sealed it tightly. I would use this to contaminate samples for the taste test to follow. I then picked up the carboy and dumped the rest of the contents. I let the carboy drain until it dripped very slowly, put the carboy upright, covered it with a piece of aluminum foil and left it alone for 15 minutes. After 15 minutes, I found that approximately 1 tsp. of solution had collected in the bottom of the carboy. I removed the aluminum foil and gave the inside of the carboy a sniff. As expected, it reeked of iodophor. I

had emptied the carboy as I normally would, and had let it drip no longer than I felt I was willing to do on a "normal" and ongoing basis.

The question is now ... will one teaspoon of iodophor, (at a strength of 12.5 ppm), be detectable to a discerning palate when mixed into 5 gallons of beer? I don't want to "contaminate" that much beer to find out, but am willing to sacrifice say... a quart.

Ok. My exemplary math skills and well-oiled logic tells me... 1 tsp. in 5 gallons = 1/20th tsp. in 1 quart.

Cool, now who has a 1/20th tsp. measure? I don't, but I do have some 1 ml. pipettes. Lets see... a teaspoon is 5 milliliters and 1/20th of that is 0.25 ml. Voila! I need to add 0.25 ml. of the iodophor solution to a quart of beer to obtain the same level of "contamination" that would exist in a 5 gallon batch that had been contaminated with 1 teaspoon of iodophor solution.

Please recall that we are adding 1 ml. of the 12.5 ppm solution to the sample, not 1 ml. of undiluted iodophor.

But, think I, "What the hell", let's make this a real test!" I decide to start the test at 4 times the "normal" amount. The equivalent of 4 teaspoons of iodophor solution left in the carboy. To make it even more unfair, let's taste-test it in distilled water before we test it in actual beer!

So I did. I enlisted the help of two folks who are known to me to have excellent and discerning palates. I placed before each of them three samples of water that had been commercially treated by distillation, reverse osmosis and filtration. One of the three samples was poured from a quart of that same water that I contaminated with 1 ml. of the iodophor solution that I had previously collected from the carboy. The samples in front of each taste tester were numbered 1 to 3 and to avoid the testers accidentally giving "clues" to each other, their contaminated samples were not in the same position.

To my surprise, both testers immediately nailed the contaminated sample. Surprised because as I was adding 1 ml. of the iodophor solution to the quart of distilled water, I was impressed by just how small an amount that 1 ml. actually was. I could see absolutely no color change as a result nor could I detect any odor. The testers could not detect a color variation or odor either. They both detected the contaminated sample by a very slight astringency on the top of the tongue... a "dryness". "My tongue just doesn't feel as wet on top", explained one tester. Again, this was at a level of contamination FOUR TIMES greater than I would expect to find in a batch of beer.

I repeated the experiment using 0.50 ml. of iodophor solution to contaminate the sample water. The samples were rearranged in different positions in

*see 'Results' on pg. 6*

## Results

cont. from pg.5

front of the testers. In this test, which represented TWICE the amount of iodophor that would have actually been left in the carboy, neither of the testers could detect the contaminated sample.

I then repeated the test using Sierra Nevada Pale Ale instead of distilled water.

For this "beer" test, I doctored the contaminated sample with EIGHT TIMES the amount of iodophor that would be expected and neither of the testers could even guess at which sample contained iodophor.

### Summary

Both testers easily detected iodophor in distilled water when the level of iodophor was 4 times "normal".

Neither tester could find the iodophor in distilled water at twice the "normal level".

Neither tester could detect iodophor contamination in SNPA at 8 times the "normal level".

*NOTE: by "normal level", I mean the amount of iodophor that would be present when draining, (but not air-drying), a carboy as described earlier in this article.*

### Conclusion

I guess I won't be rinsing carboys after sanitizing with iodophor anymore! There just isn't any need to. Simply draining the carboy of the iodophor solution left only 1 teaspoon of solution behind and no tester could detect iodophor even when the samples were contaminated with the equivalent of 8 teaspoons.

### Iodophor and Yeast

I also had some reservations about using iodophor, (without rinsing), when sanitizing the bottles I use to make yeast "starters". Iodophor is deadly to yeast. To find out if a problem actually exists, I prepared two starters. These starters were prepared in exactly the same manner, (one quart mason jars), except one of the jars was rinsed after sanitizing while the other was merely "emptied", then inverted and shaken a few times to encourage excess liquid to fly off.

I added 8 fluid ounces of wort to each jar and inoculated each with 1/2 fluid ounce of yeast slurry collected from the bottom of a primary fermenter. 12 hours later, both starters appeared healthy and active. ■

## Quote of the Month

"Sunny land, coconut coming down all the time. Milk she's sweeter than honey wine, sitting here in the sun."

— The Folksmen  
A Mighty Wind

## Drunken chimps threaten humans

*'Country beer' fuels attacks in western Uganda*

**Feb 11, 2004** - Officials report beer contributes to the threat chimpanzees sometimes present in western Uganda. The chimps have been raiding illegal brewing operations in forested river valleys and getting drunk on the country beer. Once intoxicated, they become hostile and attack and at times kill human children, parks officials say.

The officials point out that a chimp cannot take on a grown man.

All the babies they have attacked have been either unaccompanied, or are in the company of other children.

Officials of the Jane Goodall Institute in

Uganda were quoted in BBC's Wildlife Magazine as saying that chimpanzees had killed eight children and injured many others in Ugandan national parks. These incidents happened over several years, and Debby Cox, the director of the institute, suggested that the aggressive behavior of the chimps was caused by increased proximity between the animals and humans.

A Uganda Wildlife Authority (UWA) report on the attacks says that local beer is usually brewed illegally along river valleys, which are also the habitat of chimps. "When chimps come across the local brew, they drink it, become drunk and in that state any encounter with people means an attack," says the report.

The attacks are normally experienced in areas neighboring the park and normally occur between October and December. This is probably due to food scarcity prevailing in the main chimp habitat during this period, which forces them to move beyond the park boundary in search of food.

"Crops such as sugarcane and bananas, which are grown near the parks, are preferred by chimps. Once the chimps come across a sugarcane plantation, for example, they tend to abandon the park and, as a result, come into conflict with the local communities," says the report.

And when crop-raiding chimps are chased, they get frightened and charge back — especially if they have been drinking. ■

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## STYLE OF THE MONTH:

### Mead — Nectar of the Gods

by Tim Jones

Mead. It's a classic fermented beverage to say the least. This 'honey wine' has been around longer than history, with some indications pointing to 4000 B.C. as the first evidence of it. Detailed recipes showed up around 1500 B.C. It has long been associated with Druids, Vikings, Celts, and even the Roman Gods. So what is this so-called "nectar" of the Gods anyway?



Mead is essentially fermented honey and water. Take a look at the styles listed on this page, and you'll see there's quite a few additions that also fall under the mead title. But at its most basic, just honey and water, and of course, yeast.

As you might guess, the first meads relied on wild yeast for fermentation, but now brewers have the luxury of choosing what yeast they like. Both ale and lager yeasts work well, and there are even a few "mead" yeasts tolerant of high alcohol for dry meads.

Obviously, the most important ingredient is honey, and there are almost as many varieties of honey as there are brewers interested in making meads. Wildflower, clover, orange blossom are rather commonly available honeys, but you can get some good stuff from bee keepers. The rawer the honey, the better the mead.

But the honey should be heated to avoid nasties getting in the brew. There is some debate as to whether it should be boiled or not. If boiled with the water, it shouldn't be boiled for more than 15 mins, or you'll lose all the goodness that makes it tasty. You can pseudo pasturize it though, by mixing the honey with water hot enough to dissolve the honey, say 180 F. Water, too, is often treated with gypsum or a winemakers acid blend to give the finished mead just enough acid to offset the sweetness.

Once the honey/water mixture is ready, chill it and add yeast nutrients. Mead needs these yeast nutrients. Then pitch the yeast. Now, comes the challenge. Waiting.

Ferment 10-14 days in the primary, and then rack to glass. Age in secondary for at least six weeks. Be sure to check your airlock for evaporation. Rack again after six weeks, and continue till it's clear. That could be a while. Then bottle it, and age it more. Try to shoot for at least six months, closer to a year. Finally, drink it, and find out what the Gods are so crazy about. ■ *Read more about mead making in The Compleat Meadmaker, reviewed on pg.3.*

## Defining the Style of Mead

A traditional drink brewed worldwide, Mead bears as many appellations as cultures that brew it. Additionally, there are many designations applied to mead that seek to differentiate among ingredients. The terms most frequently used to differentiate mead styles are:

**Traditional Mead** generally describes mead made only with honey as the sole source of fermentable sugar and flavor. This restricts the ingredients to honey, water, and yeast.

**Sack Mead** or simply "sack" refers to strong sweet mead.

**Melomel** is mead fermented and flavored with fruit.

**Cyser** is melomel fermented with apples, apple juice, or cider.

**Pyment** is melomel made with grapes or grape juice. It can also refer to a wine sweetened with honey.

**Hippocras** is pyment, containing spices for aroma and flavoring.

**Metheglin** is mead fermented with herbs or spices.

**Braggot, bragot, or bracket** is mead made with malted grain, usually malted barley. This style was common throughout ancient Europe.

**Hyrdomel** is a French term for mead that has been diluted or watered down into a lighter drink.

## Recipe of the Month

### Still of the Night Mead

*A light, still straight mead, similar to a sweet white wine. This is perfect as an aperitif or with dessert.*

#### Ingredients:

- 1/2 tsp. (2.5 mL) acid blend
- 1/2 tsp. (2.5 mL) gypsum
- 5 lbs. (2.25 kg) honey (clover or wildflower)
- 1/2 tsp. (2.5 mL) Fermox or other yeast nutrient
- Yeast

#### Step by Step:

Treat 3 gal. (11.4 L) water with acid blend and gypsum, then boil. Add honey and boil 15 min. Chill and add Fermox or other yeast nutrient. Pitch yeast and ferment. Age at least three months before bottling; do not prime. This mead should age for six to eight months before being served.

# CALENDAR

## Of Club Events and Competitions

**March 19-20, 2004**

**Bluebonnet Brewoff  
Dallas/Fort Worth, TX**

Sponsoring Club for 2004: North Texas Homebrewers.  
Check web page for Entry shipping address. Entry  
Deadline: 2/16-2/22. Judging: 3/6-3/16. contact: Steve  
Hacker phone: fax: email: [steve4beer@aol.com](mailto:steve4beer@aol.com)  
website: <http://www.bluebonnetbrewoff.com/>

**April 2004**

**Category 25 Mead**

Hosted by Pete Devaris and the Great Northern  
Brewers of Anchorage, AK.

**April 14-17, 2004**

**Association of Brewers Craft Brewers Conference**

San Diego, CA  
Host to the World Beer Cup.

**April 17, 2004**

**The Dominion Cup**

Richmond, VA  
Hosted by the James River Homebrewers. See pg. one  
of this newsletter for more information, or visit the  
JRHB website at <http://www.jrhomebrewers.org>

**April 24, 2004**

**U.S. Open, Charlotte, NC**

contact: Gary Cathey  
phone: 704-634-7648; email: [garyc3@aol.com](mailto:garyc3@aol.com)  
website: <http://hbd.org/cbm/>

**April and May 2004**

National Homebrew Competition 1st Round  
Regional Sites across, the states.

**May 2004**

**Extract Brews**

Entries Due May 13, 2004  
Judging will be held May 20, 2004  
Hosted by Terrence Garland, Kent Brown and the Bluff  
City Brewers of Memphis, TN.  
Open to any of the BJCP beer categories. All entries  
must include malt extract in the recipe.

**May 15, 2004**

**May Mead Madness New Bern, NC**

Contact: Richard Weiss phone: 252-636-8970  
email: [brewinbruin@hotmail.com](mailto:brewinbruin@hotmail.com)  
website: <http://www.homebrewhaus.biz/>

**June 12, 2004**

**2004 Spirit of Free Beer Ashburn, VA**

At Old Dominion Brewing Company in Ashburn,  
VA. For another year we will be a qualifying event for  
the prestigious Masters Championship of Amateur  
Brewing (MCAB). All BJCP recognized styles includ-  
ing meads and ciders are eligible for entry. First entry  
is \$6.00, subsequent entries are \$5.00 each.  
Contact Judge coordinator Bill Newman at  
[newman@burp.org](mailto:newman@burp.org).

**June 17-19, 2004**

**AHA National Homebrew Competition**

Las Vegas, NV  
Contact: Gary Glass phone: 888-U-CAN-BREW x 121;  
email: [gary@aob.org](mailto:gary@aob.org), website: <http://www.beertown.org/events/nhc/index.html>

**June 17-19, 2004**

**"Beer and Loafing in Las Vegas"**

AHA 26th Annual National Homebrewers Conference  
Las Vegas, NV  
Homebrewers gather to visit old friends, meet new  
people and drink homebrew made by homebrew clubs  
across the United States. Harrison went 2 years ago  
and he describes it as a beer spectacular.  
Visit [www.beerandloafing.org](http://www.beerandloafing.org) for more information.

**July 2004**

**American Beer Month**

Did you know that there are over 7,000 brands of beer  
brewed in the United States? America has a beer  
tradition that goes back to the earliest days of Ameri-  
can history to celebrate with good American brewed  
beer. Maybe your own?

**August 2004**

**Wheat Beer**

Hosted by Drew Beechum and the Maltose Falcons of  
Woodland Hills, CA.  
Category 17 Wheat Beer

**September/October 2004**

**Smoked Beer**

Hosted by Jay Adams and the Mountain Ale & Lager  
Tasters of Ashville, NC.  
Category 23 Smoke-Flavored Beer

**November/December 2004**

**IPA**

Hosted by Joel Trojnar and the James River Brewers  
of Richmond, VA.  
Category 7 India Pale Ale