



# GOOD BREWER NOTES

April 2007 Update



## **ALAMEDA COUNTY FAIR BEER & WINE COMPETITION 2007**

**BAY AREA BREW OFF (BABO) May 6th:** The Good Brewer is a drop off point for the BABO again this year. The entry fee is \$5.00 per entry. Each entry must include 3 clean, 12oz UNMARKED bottles. Labels are available here at the shop. All forms, payments and entries must be received by May 4th. You can find additional competition information at: <http://draughtboard.org/babo/2007announcement.htm>

**ALAMEDA COUNTY AMATEUR WINE COMPETITION June 14th:** The Good Brewer will once again be a drop off point for the Alameda County Fair's AMATEUR Wine Competition. We will begin to take wine deliveries during the first week in June. The entry fee is \$5.00 per wine. All fees AND forms must be submitted by Saturday May 12th. You may drop fees and forms at The Good Brewer or mail them directly to: Alameda County Fair, Competitive Exhibit Office, 4501 Pleasanton Ave, Pleasanton CA 94566. Forms are available at the shop or on-line at: [www.alamedacountyfair.com](http://www.alamedacountyfair.com). The deadline for dropping wines at the shop is June 8th. Each entry is to be bottled in two 750 ml bottles. All entries are automatically entered into the label contest and must include the winemaker's name, varietal, division and class.

## **BEER CARBONATION 101**

We hear all sorts of ways to carbonate beer, how much sugar, how long to leave in the bottle, what pressure to set a regulator at and so on. So here is my personal take on the issue. When bottle conditioning most beers use 2/3 to 3/4 cups of corn sugar in one pint of boiling water (or use 1 1/4 cups DME) and pour into your bottling bucket then rack your beer on top of the priming sugar solution. You may GENTLY stir the mixture to get mixed up but be very gentle you don't want to aerate the beer at this point. Wait three weeks, at a minimum, and you will have a nicely carbonated adult beverage.

What if you keg? If you are a bit anxious to get to your beer, crank your regulator to 35psi shake the keg to the count of 20 then rest 5 minutes and repeat three to four times. Shaking helps get the CO2 into solution. Then place the keg and attached CO2 bottle into the fridge. Wait three days and your beer will be good to go. This method will give you large bubbles and will not be very creamy. If you back down to 12-15 psi for 7-10 days you be rewarded with nice small bubbles, a more creamy head and better head retention.

## **GOOD BREWER SWEEPSTAKES CONTINUES!!**

Have you been in to see if you're the winner of the \$30.00 sweepstakes?? No?! Well you should be coming in to see, so far we have had four months go by and only one person has come to claim their free \$30.00. Did you win and not come into see? Here is the program: each month we randomly select one customer to win a \$30 Gift Certificate to be used at The Good Brewer. The gift certificate must be redeemed the month in which it was awarded. For example the winner of the April sweepstakes must come in April to use the \$30.00. To find out if you have won the April sweepstakes you must come into the shop and check out the Beer of the Month Board. Good luck to everyone!! Don't miss out on your opportunity to win \$30.00!!

## April Beer and Wine of the Month

The Beer of the Month is Pop's Bad Ass Ale. This beer is a family fave, originally created to a beer for non-beer drinkers this one has turned out to be fairly popular with our brewers. This beer has a slight grainy and biscuit flavor, balanced with light use of cascade for bitterness and floral aromas from the fuggle hops. This is also done in the old west coast steam style, we use American Lager yeast to kick of this brew. This beer kit retails for \$35.00.



12 oz. English Pale Malt	10 oz. Victory Malt
8 oz. Vienna Malt	2 oz. Cascade Hops
2 oz Fuggle Hops	1 lb. Pale Ale DME
6 lbs. Pale Ale LME	2035 American Lager

Our Wine of the Month is the Columbia Valley Cab Franc/Merlot Blend.

The nose of this wine holds an intense aroma of plum, black cherries and vanilla with an underlying hint of pepper and spice. Fruit flavors of plum and currants blended with the silky-smooth taste of chocolate and firm tannins give this medium-full bodied wine a pleasant finish, leaving you wanting more.



## WINE KIT SALE!!

We are having an April sale on select wine kits. We are offering \$30.00 off any Winexpert Selection wine kit. We have a great selection of Section Original and International wine kits. Now is time to get ready for summer whites and winter reds. For those of you that have thought about making wine we are offering our wine equipment kits for \$85.00. That's over a 20% discount!! The time is ripe to get into wine making, if you can make lemonade you can wine with these very straight forward and simple wine kits.



## WINEXPERT 2007 LIMITED EDITIONS ARE HERE!!

With our bigger and better Limited Edition program last year, the trend continues! Selection Limited Edition Series™ is back with 5 (five) great exclusive varieties again. Now in its 18th year, this program continues to be a highly sought after offering which in fact have received numerous awards at wine making competitions throughout North America. Using a combination of 100% pure varietal grape juice and premium grape concentrates, Selection Limited Edition Series™ yields wines possessing superior flavor, aroma, and complexity.

January Selections: South African Shiraz & Australian Verdelho (In Stock Now)

February Selection: Australian Grenache/Mourvedre Blend (In Stock Now)

March Selection: German Gewurtztraminer (In Stock Now)

April Selection: Spanish Tempranillo (In Stock Now)