



GOOD BREWER NOTES

August 2007 Update



WINE EQUIPMENT RENTALS

As harvest season rapidly approaches it may be time to start thinking about your equipment. As we did last year, The Good Brewer, will be renting Crusher-destemmers and basket presses this year. We have also added a few new items to our rental list based on feedback from last year. We now have a vacuum bottle filler and a three plate wine filter. The bottle filler will evacuate the air out of your wine bottle prior to bottling so there is significantly less risk of oxidation during the bottling process. The plate filter is the Buon Vine Super Jet model. Easy to operate and very efficient. Our rental rates are below, call the shop for more detail.

Basket Press #35 (13 gal cap): \$30
Manual Crusher-Stemmer: \$30
Enolmatic Vacuum Bottle Filler: \$35
Manual Corker: \$15

Basket Press #40 (18 gal cap): \$40
Motorized Crusher-Stemmer: \$40
Super Jet 3-Plate Filter: \$30
Three Spout Bottle Filler Stainless: \$25

YEAST STARTERS AND EQUIPMENT

We all know long lag time between pitching yeast and active fermentations is bad, but how can we cut down that time? A little planning a few days ahead of brewing day will make all the difference. All you need to do is to take make a small batch of beer, approximately 1 liter, with an original gravity between 1.025 and 1.035 (this is approximately 3/4 cup of DME). I suggest using the lightest DME available so the starter will not affect the color of your beer. If you are making a high gravity dark beer consider using a dark DME. Boil the wort for 15-20 minutes and cool. Since it's not a full batch it won't take long to cool. Pitch your yeast and yeast nutrient. Yeast nutrient is not necessary but it certainly helps, especially if the yeast is old or is going into a high gravity beer. Place a stopper and airlock on your container and put in a dark place. Swirl the starter from time to time to keep the yeast going. You can also buy a stir plate that will do this for you (or build your own.....Brew Your Own magazine had an article on this a few months ago). After two days you should see a little sediment build up on the bottom of your flask...that's your starter. You can now pitch the entire thing in your carboy or decant the liquid off and just pitch the slurry if you are concerned about diluting you brew. You should see action in your airlock or blow off tube in less that 12 hours. Happy Brewing!!

LIMITED EDITION CHOCOLATE PORT GET IT NOW!!!

This was a late edition to last month's newsletter. Winexpert has graced us with a fantastic and delicious new product. This is a Limited Edition so, please put your orders in as soon as possible. The Chocolate Raspberry Port will delight your friends and family by this fall as the weather turns cooler and rich, sweet tastes by a warm fire ends a perfect evening. The kit will retail for \$75.00 A real steal!

August Beer and Wine of the Month

The Beer of the Month is our English Pale Ale. A gold pale ale, this beer has is not as dry nor hoppy as its American counterpart. A thirst quenching beer for folks who like a lighter more refreshing beer in summer with out the sometimes over the top hop flavor found in American Pale Ales. This beer kit retails for \$34.00.



1 lb. Pale Malt	6 oz. Cara-Pils (dextrin)
8 oz. 20° Crystal	
2 oz Kent Goldings Hops	2 oz. Liberty Hops
6 lb. Light Malt Extract	1098 British Ale Yeast

Our Wine of the Month is the Stag's Leap Merlot.

A sublime Merlot from the prestigious vineyards of California's Napa Valley, where ideal climate and soil conditions, combined with refined growing and cellaring techniques, allow for consistent high quality treatment of grape varietals. Harvested from the highly regarded Stag's Leap District on the valley's east bench, this Merlot is dry and medium bodied with a soft, supple fruity palate of plums and red berries. Its characteristic spicy aroma, accentuated with light warm oak, foreshadows the rich, round, smooth and mouth-filling flavor experience,



LABORATORY ANALYSIS NOW OFFERED

We are now offering lab testing services for our wine makers. Lab tests can be run as a package (best value) or a la carte. The lab is owned and operated locally by a testing professional who has worked for Clorox, and Concannon and has begun lab tests for our local Livermore wineries. Test results will be reported in two days. Drop off your samples at The Good Brewer. Prices for the packages run from \$21.00 to \$43.00 for one sample and \$19.00 to \$38.00 for multiple samples. The lab also offers harvest and vineyard analysis. Vineyard analysis is done by appointment only at the vineyard, call for details. See the attached file for a complete price list.

LOOKING FOR WINNERS!!!

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 SIX months go by and only ONE person has come to claim their free \$30.00. Did you lose your chance for \$30.00? 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 July sweepstakes must come in July to use the \$30.00. To find out if you have won the July 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!!

WINE GRAPE PRE-ORDERS

Beginning in June we began to take pre-orders for wine grapes. Currently we will have the following varietals available at harvest: Cabernet Sauvignon, Merlot, Syrah, Petite Syrah, Grenache and Sangiovese. If you have another varietal you would like to get give us a call and we will see what we can do. All preorders must put down a \$0.50/lb deposit.