



# GOOD BREWER NOTES

July 2006 Update



## SUMMER "ADULT" BEVERAGES IN FOUR WEEKS!!!



Island Mist™ is a unique and appealing new beverage from Winexpert that will change the way you drink wine! They added a splash of natural fruit flavors to selected premium varietal wines for a light alcohol beverage that is a delightful alternative to table wines.

Island Mist™ combines the crisp freshness of varietal table wines with the luscious flavors of natural fruit for a thirst-quenching, delicious drink that's unlike anything else you've ever tasted!

Winexpert has many varieties available including:

Kiwi-Pear Sauvignon Blanc

Black Raspberry Merlot

Green Apple Riesling

Wildberry Shiraz

Blackberry Cabernet

Strawberry White Merlot

Exotic Fruits White Zinfandel

Peach Apricot Chardonnay

Mango Citrus Symphony

All varieties are available by special order. All kits produce 27-30 bottles (750ml) of refreshing adult beverage. All this for you at a reasonable price of \$50.00. Call in your order today!!

## THE ART OF YEAST STARTERS

So you found a packet of year old yeast stuck in the back of the fridge and you're getting ready to throw it away. By practicing the art of yeast starters you may be able to save that yeast. Yeast starters are good for yeast that is a little "long in the tooth" and for any high gravity beer. Older yeast packs will be lazy if you just pitch them into your wort, this causes slow fermentation and leaves the potential for foreign yeast (or bacteria) to grow in your wort leading to off flavors. High gravity beers, due to large amount of fermentable sugars and high alcohol content may kill off your yeast before they get a chance to fully ferment your wort

So you're sold on the idea of starters but how do you do it?? If you are using a Wyeast Smack Pack, you can smack it a few hours before you start this process. We suggest you start with a 2000ml Erlenmeyer flask, fresh water and some malt extract (dried malt extract is more convenient, but liquid will work just as well). Measure out about a pint and half to two pints of water into your flask. Next measure out ½ cup of DME, or 3 ounces of liquid malt extract and stir it into your flask. Place the flask on the stove and bring the mixture to a boil. Boil your "mini-wort" for 5-7 minutes. When the boil is complete, use tin foil or a solid stopper (#10 stopper), to plug the top of the flask. Place the flask in a small ice water bath (be sure your flask does not float). Cool the to wort 75°-80°.

Sanitize your scissors and a corner of the yeast packet. Cut open the packet and dump the yeast and a teaspoon of yeast nutrient into your flask with the mini-wort Swirl it good so as to aerate your wort well. Place a sanitized stopper and airlock on the flask, fill the airlock with a little vodka or weak solution of Iodophor and water. Place your flask in a warm dark place for few days until brewing day. You will most likely not see any activity in your airlock, but you will see a small sediment bed start to develop in the bottom of the flask. When you are ready to pitch your starter, swirl it around to mix it up well, sanitize the neck of the flask with some Iodophor or vodka. Pour the slurry into your fermenter, and aerate well. You should start to see activity the next day.



## July Beer and Wine of the Month

The Beer of the Month is an old favorite, The Livermore IPA. This beer straddles the line between Pale Ale and IPA, it has distinct hoppy flavor but is lower in alcohol than traditional IPA, and this Ale is actually made with a lager yeast. Ferment at normal ale temperatures, this was last summers favorite. This beer kit retails for \$33.00.



1.5 lbs. Pale Malt	8 oz. Victory Malt
6 lbs. Pale Malt Extract	2 oz. Centennial Hops
2 oz. Fuggle Hops (1 oz finishing & 1 oz Dry Hopped)	
2035 American Lager Yeast	

Our Wine of the Month is the New Zealand Sauvignon Blanc.

Marlborough has the sunniest, driest climate in New Zealand, and the Wairau Valley's rich soils combine with the cool nights to deliver astonishingly pungent wines. Few wines ever achieve the amazing aromatic complexity and zesty fruit of New Zealand Sauvignon Blanc. The expression of this amazing explosion of fruit is aided by our special proprietary yeast: by careful management of the yeast strain, Selection Estate New Zealand Marlborough Sauvignon Blanc casts long, rich flavors, redolent with grass and currant leaves, and a crisp dry finish.



### VALLEY BREWING CLUB MEETING UP COMING!

The Valley Brewing Club next meeting has been scheduled for Tuesday night July 25th. If you are interested in attending please RSVP to Daniel at: [daniel@goodbrewer.com](mailto:daniel@goodbrewer.com). Since one of our members has agreed to host this meeting we need to get a hard head count. After you RSVP to me I will send out a confirmation which will include a map to the meeting house.

Last meeting we discussed many things, including:

- How to decrease foaming when using a counter-pressure bottle filler.
- Keys to improving your chance to take a medal in brewing competitions.
- Creation and maintained of a beer competition calendar...mainly usable for planning your beers for next year.
- Siebel Institute & World Brewing Academy instruction for those serious about learning more about brewing and yeast culturing.

### SUNDAY HOURS CHANGED

The Good Brewers Sunday hours have changed. We will now open at 11:00am and close at 5:00pm. We hope this change does not inconvenience you.