



GOOD BREWER NOTES

October/November 2006 Update



GOOD BREWER SWEEPSTAKES BEGINS!!

We are starting a new sales promotion at the Good Brewer beginning in November. We will 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 November gift certificate must come in November to use the \$30 off his/her purchase. To find out if you have won the November sweepstakes you must come into the shop and check out the Beer of the Month Board. Good luck to everyone!!

WINE EQUIPMENT BLOW OUT!!



As wine season begins to wind down its time to sell our rental equipment from this year. Beginning in November the following items will be up for sell: Motorized Crusher/destemmer with trestle, Manual Crusher/Destemmer with trestle, and #35 and #40 basket presses. We have already had interest in the



motorized crusher/destemmer and the #40 basket press, those customers will get the first opportunity to purchase those two items. As to the smaller press and crusher/destemmer its first come first serve. We also have a small #20 basket press that has never been used that will also be marked down for sale. Call the shop for more details.

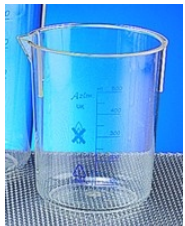


MEASURING YOUR WINE'S T.A. (TITRATABLE ACIDITY)

There are three basic tests all winemakers should perform on their must: Sugar (measured in degrees Brix), pH and titratable acidity (a.k.a. T.A.). The one test we get the most questions about is how to measure T.A. Here is how you go about it.



Fill the beaker with 30 ml of distilled water (when measuring fermented wine it should be boiling, this releases the CO₂ from the wine which can give false readings). Add 15 ml¹ of must (wine) and 3-4 drops of phenolphthalein. Rinse the syringe with distilled water and then draw 10 ml of sodium hydroxide. Slowly add the sodium hydroxide and swirl around the flask. Begin to look for a color change; white wines will turn a light to orange pink color while red wines will turn a brownish gray color. When you reach the end point take down the amount of sodium hydroxide used and the result is the amount of acid in your must (wine). As an example, you titrate the must using 7 ml of sodium hydroxide your T.A. would be .7%. The end point can be very difficult to read when testing red wine, the use of a pH meter makes this an easier test. Follow the same instructions as above, but watch your pH meter to reach 8.2, this is your end point. You want to go slow as you begin to reach the endpoint as it moves from 7.0 to 8.2 very quickly making it easy to overshoot your end point.



¹ This assumes you are using sodium hydroxide that is .2 Normal (.2N) if it's .1N divide amounts by 2.

November Beer and Wine of the Month

The Beer of the Month is Daniel's Best Bitter. Somewhere between a Brown and Stout is the Best Bitter. This beer has 6 oz of hops, 2 oz of which is used for dry hopping, a moderately strong beer at 6% ABV it has nice roasted grain flavor. A cult favorite here at The Good Brewer and our personal favorite. This beer kit retails for \$36.00.

1 lb. 40° Crystal	8 oz. Chocolate Malt
6 oz. Roasted Barley	2 oz. Black Patent
8 lbs. Amber Liquid Extract	4 oz. Cascade
2 oz. Northern Brewer	1007 German Ale Yeast



Our Wine of the Month is the Domaine Des Brumes.



Fruity and robust, this deeply colored red wine has the unique distinction of allowing for early consumption in the 'nouveau style'. A delicate wine offering immediate flavors of strawberries and cherries. Chill for 20 minutes to really bring out these fruity qualities. A widely appealing wine that is ideal for serving at parties finishing with lengthy elegance. A must-try for Merlot lovers everywhere.

VALLEY BREWING CLUB MEETING UP COMING!

The Valley Brewing Club next meeting has been scheduled for Tuesday night Nov. 14th at The Good Brewer. If you are interested in attending please RSVP to Daniel at: daniel@goodbrewer.com. We have had many great meetings and we look forward to seeing more brewers join up. If you are interested please come on by and join us.



CALLING ALL HOP HEADS!!!

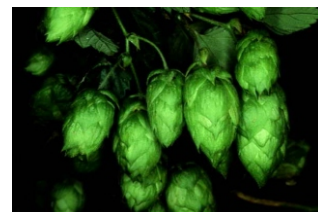
You asked for 'em and now we have them.....check it out!

Warrior, Loose Hops, 2 oz AA%: 17.4% for \$2.50

Simcoe, Loose Hops, 2 oz, AA%: 13.3% for \$3.25

Summit, Loose Hops, 2 oz AA%: 18.5% for \$3.00

So if you have seen the Pliny the Elder clone recipe and have been dying to try it, we got all the hops you need. Come on down and see.



5 2 PH STABILIZER NOW AVAILABLE

We had a couple of our all-grain brewers ask for this so here it is. If you want to increase your mash efficiency and see higher original gravities 5 2 Stabilizer is for you. No matter the pH of your brewing liquor this stuff will adjust it the optimal mash pH of 5.2. Must be magic!