

Don't Forget

FATHER'S DAY !!!

◆American Home Brew Gazette◆

American Home Brewing Supply

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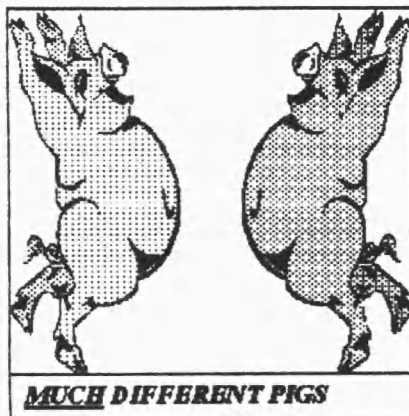
Home Brewers Beg For Mercy: "Please Don't Make Me Bottle!!!"

"I hate bottling". One of the most often heard cries, or should we say whines? Our answer is simple. Bottle when you need to, but don't work too hard at it. And when you don't feel like bottling use one of the commonly available home brew kegging options.

Bottling does not have to be as tedious as many of us make it. While it is essential to carefully sanitize and then rinse, rinsing and handling the bottles properly can be fast and easy. Using a bottle washer/rinser can reduce your time commitment by as much as **75%**, and keep your hot water usage to a minimum... saving you both time and money. We carry the 2 best bottle washers on the market, priced **\$10.95 & \$14.95**. They can be used on nearly any faucet. Also, instead of putting your sanitized bottles wherever you can find space, put them onto a bottle draining tree after rinsing. Our bottle tree will hold up to **81 bottles** inverted to drain and protect sterility, and is **sale priced at only \$19.95 through the month of June**.

The alternative to bottles is kegging. Mini-kegging is the most affordable, and takes no more refrigeration space than a 12 pack. There are devices that use air pressure to dispense, and others use carbon dioxide pressure. Using air shortens the beer shelf life, but is more economical. One method of mini-kegging is using one of our **Mini-Can** systems. Each can holds 5 liters of beer. These systems come with 2 cans and dispensing head and range in price from **\$44.95 to \$79.95**.

Our most popular mini-keg system is the **Party Pig**. It holds 2.25 gallons of beer and utilizes a self regulating pressure generation pouch to dispense the beer, and keep it fresh indefinitely.



Take advantage of our temporary insanity by using the coupon below, and take **10% off our Party Pig regular price through the month of June**. At that price, buy 2 and start a pig ranch!!! Don't miss this opportunity, because Pig prices have been on the rise, and we may **never** be able to match this deal again.

For most brewers, using a combination of bottles and mini-kegs give them the most versatility. Work time and effort is greatly reduced, and convenience is enhanced. Instead of being a bartender, pouring beer at your party and rinsing bottles all night, your guests can help themselves to a fresh glass of draft beer. You even get to enjoy yourself for a change!

There are full size 5 gallon keg systems of course. They may be the best solution if you have that much extra refrigeration space. That is a topic deserving discussion...in a future issue.

Mysterious Disappearance Reported....Spare Time Suddenly Missing.

Home brewers increasingly are reporting the mysterious disappearance of the time they planned on using to go to American Home Brewing Supply during lunch or on their way home from work. When asked, one brewer (who asked to remain anonymous), explained the phenomenon using some rather colorful expletives, referring to his job and his boss. We suspect this to be the reason for his or her anonymity.

While conducting this interview with the anonymous brewer, this reporter noticed a number of other brewers picking up orders that appeared to be waiting for them. Bill, a brewer, explained that he usually just calls in his order when he's on a tight schedule, and picks it up on his way home. Yet another brewer reported that she faxes her order in before the store is even open, and then picks up her supplies on the run during lunch.

"Fantastic idea!", stated Mr. Anonymous when reached later for comment. But how can I do this too?

Well, it's easy Smedley, just follow these instructions:

If we're open....call and give us your order.

If we're closed....either fax your order, or leave a voice message.

Tell us who you are, and approximately what time you will pick up your order. It's pretty much that easy Just remember, **call if we're open, fax or voice message if we're closed. Same fine number: 450-9746**

COUPON

May be used to

recieve a 10% discount off

up to two (2) Party Pigs

Valid through June 30, 1997



Featured Beer : American Pale and American Amber Ales

Until recently, these popular beer styles were not officially recognized as "styles" at all. Popularized greatly by beers such as Sierra Nevada Pale Ale, and Red Nectar (an amber ale), more brewers began creating beers with abundant hop flavor and smooth body. This growth within the home brewing community prompted the creation of style guidelines for these beers.

Both American Pale and Amber have hop bitterness greater than average, but not harsh in taste because of the balance created by other flavors in the beer. This bitterness is commonly generated using North American hop varieties such as Centennial, Chinook, and Cascade. Aromatic hopping will commonly be done with one or more of these same varieties, but there are other suitable choices as well. The abundance of hop flavors and aromas are most effectively created by "dryhopping". That technique is nothing more complex than adding hops to partially fermented beer. It is recommended to transfer the beer to a "secondary" fermenter at the time of dryhopping. If you are not familiar with dryhopping or secondary fermentation techniques, please ask us and we will explain in greater detail. It is very simple, and puts another trick in your brewing bag of magic. When choosing not to dryhop, finishing hops would be added just prior to the end of boil.

American Pale Ale ranges in color from medium to deep golden, and amber ranges from deep golden to nearly brown. Both have the same level of bitterness, but the Pale may seem more bitter because it is less malty and may have less residual sweetness. Therefore the Pale is generally perceived as a crisply bittered beer, with mild caramel flavors and a relatively dry finish. Amber seems more smoothly bitter, with fuller malt flavor and a rounded finish. Both have the style signature vibrant hop flavor and aroma.

At least one of these is likely to become a fixture in most home brew households. We have set up 2 recipes; 1 for Pale and 1 for Amber, based on the same core of malt and hop ingredients. Seeing the variation in specialty grains may help you recognize how recipes are "built", and how style attributes are created. Try both! See how easy it is to manipulate a recipe... and amaze yourself with your brewing expertise!!!

American Pale

1 lb. Crystal 40L
1/2 lb. Cara-Pils

Both

7 lbs. Pale Extract

American Amber

1/2 lb. Victory Malt grain
1/2 lb. Crystal 60L
1/2 lb. Crystal 90L

1 oz. Cascade hops (boil)
1/2 oz. Centennial hops (boil)
1/2 oz. Cascade hops (dryhopped)
#1056 Wyeast American Ale Yeast

1. Steep grains, remove and add malt extract. Bring to boil and add both "boil" hops above.
2. Boil gently 30 minutes, stirring frequently.
3. Cool to 70-75 deg., preferably using a wort chiller for faster chilling. Put into fermenter, add additional water and yeast. Allow to ferment normally, until airlock bubbling slows. (not stopped).
4. Transfer beer into secondary. Sprinkle in 1 oz. Cascade hops, seal with airlock and ferment until complete.

For ALL GRAIN, substitute 9-10 lbs. Domestic 2-row for malt extract. Mash at 155 deg. F for 1 hour. Reduce Cascade in boil to 1/2 oz., and increase boil time to 60 minutes. Enjoy!!!

Quick Tip:

Warm weather brewing means paying closer attention to brewing temperatures. In our dry climate, we can virtually always keep the beer temperature in the proper range by using "evaporative cooling". Just wrap a wet towel around your fermenter and keep the towel moist. As the water evaporates, it will cool the beer. Use one of our **self adhesive thermometer strips** to monitor beer temperature without having to open the fermenter and risk contamination. They are also great for telling whether your beer is at proper temperature before pitching yeast. At only \$2.50, they are really cheap insurance.

Oh, By The Way...

Secondary fermentation, as recommended above, is also an easy way to reduce yeast sediment. The transfer process causes more by-products to settle out before bottling time. Any fermentation vessel can be used, but if you don't have a spare one you might want to pick up one of our emptied malt extract buckets for that purpose. They are only \$2.00, and are without a doubt the best secondary fermenter deal you'll find.