

# The WIZARDS Newsletter

May - September, 2007

## *WIZARD's Club News*

### Upcoming Club Meetings

Club meetings this quarter will be October 16, November 20, and December 18 all at Deja Brew in Shrewsbury. Check our web page, call Strange Brew or call Deja Brew for directions.

### Club Meeting Minutes and Upcoming Events

The following are the combined minutes for the April through September 2007 club meetings:

Given the success of this year's New Brewer's Night and last February's recommendation to repeat it, we are now looking for a coordinator for this year's event. The coordinator will arrange web postings, design and distribute a new brochure and arrange a few limited activities and/or demos for the meeting. This is a great opportunity for a new club member to get involved. Please let Bill or Greg know if you're interested in this vital role.

The club's fall brew day was discussed. It might be too late for early October this year, maybe we could do a brew day on November 3rd for "Teach a Friend to Brew Day." It was agreed the topic would be further discussed by email which has already begun.

Greg was re-elected club president and Bill was re-elected club treasurer at the June meeting. Congratulations to both of them.

Carl has volunteered to look into club memberships cards - as long as we ask him again in January.

The annual Holiday Party was discussed. Dave suggested it be held at Bill's again this year. Bill graciously accepted. All club members are encouraged to bring their calendars to the October meeting so that we can pick a date early for this annual event.

Upcoming club activities are always posted on the club's website at <http://www.brewbeer.org/wizupcoming.htm>. Additional details will be published in the newsletter as they become available and provided via email to the club's egroups email list.

### Topics for the Club's Next Business Meeting

1. Fall Brew Day - Set for November 3rd at Strange Brew. Pack your gear and join us!
2. Set date for the holiday party - Help pick a date in the [online poll](#)
3. Mike's Western Mass Pub Crawl
4. Set club styles for next year

5. Start thinking about the competition - maybe in November

And whatever happened to these almost forgotten items?

1. The Jack Daniel's Barrel Project
2. Club brewing events (including Jeremy's idea of brewing the same thing twice)
3. Greg's ingredient poll (see below)
4. Club Sponsorship
5. Beer Crawls
6. Club only competition
7. Doctor Beer like training activity

**Octoberfest** is the theme for the October club meeting. Now is the time to break out the festbiers from the closet (assuming you have any left) and bring them for a club tasting. Failing that, stop by the local packy and pick up a few bottles of your favorite commercial example. We'll put the home brews up against the pros and see who comes out on top. And for what its worth, I don't recall a commercial beer ever taking the top honors when a home brew has been involved.

**Project Simco** - Greg is coordinating this event for the November meeting. All members are encouraged to brew any beer, any style they want as long as they exclusively use Simco hops, again in any amount they want. Brian at Strange Brew has generously agreed to donate the hops for all participants. As always, please continue to give him your business. For further details, please either see Greg or consult the egroups message log.

The club is **STILL** considering some beer crawls. We are currently looking for interest and organizers. Some possible suggestions include:

- Portland, ME
- Portsmouth, NH
- Wachusett Brewery

## Dues

Dues for 2007/2008 are now due. Dues are still a bargain at \$12/year and cover most, if not all, of our club activities. Dues pay our nominal expenses like buying the pretzels and cups for meetings. The biggest way your dues are spent is at club functions where the club finds some way to treat everyone in attendance like buying the pizza at our holiday party this past December or buying the appetizers on the annual pub crawl.

## Newsletter

As always, articles and suggestions for the newsletter are both welcomed and encouraged and should be sent directly to [Bill](#).

 ***WIZARD's Recent Events*** 

## April - Pub Crawl

Thirteen WIZARDS and guests made it to all or part of this year's pub crawl. Needless to say, a good time was had by all. Enjoy the pictures and commentary from the trip (editor's note: Greg forgot to bring his notebook so our notes are a little sparse this year):

### John Harvard's Brewhouse

- Nutbrown Ale is less than desirable.
- Colonial Ale - The tastes of corn and wheat are a little overbearing for a blonde ale. Perhaps a bit oxidized?
- Mild - Greg gives this top marks. Hints of coffee and chocolate highlight this quaffable yet full bodied English mild. Bill had the keg version and found it a tad too much roast for his tastes but agreed the cask was excellent.
- Pilgrim's Porter - Duca gives this a so-so. Had one but not another.
- John Harvard's Pale Ale - nice beer. Too citrusy for an English Ale, not hoppy enough for an American. Darja liked this one. Craig agreed with Greg and felt it wasn't hoppy enough.
- Provincial ale - missing something but enjoyable. Malty but not hoppy. Deb liked this one.

### Grendel's Den

- Dogfish Head 60 Minute IPA - Nice and hoppy, everyone who had it, liked it.
- Lindeman's Belgian Kriek Beer - Suzanne described it as delicious, fruity, sweetness.
- Cambridge Brewing CO. Amber Ale - Nice beer, malty, not a lot of hops or sweetness and a lingering grain profile (whatever that means).
- Grendel's Ale - Our spies tell us this one was a lot like Sam Adams.

### Shay's

- Theakson's Old Peculiar - Kind of pleasant in a good sort of way.
- Boddingtons - The cascading faucet pour seemed to be the big draw on this one.
- Harpoon UFO - Creamy, wheaty, pretty good.
- Newcastle Brown Ales - A little sweet and nutty but definitely too old to still be serving.
- Fullers London Pride
- Lagunitas IPA

### Charlie's Kitchen

- Lindeman's Pomme - aroma of green apple Jolly Rancher candies. Nice and light, Duca described it as a good beer to balance you out on a long day of drinking.
- Ipswitch Stout - An earthy, full bodied stout with light hints of roast and coffee.
- Chimay Abbey Pale Ale -
- Harpoon IPA - Clean and predictable as ever.
- Corsendonk Pale Ale

## The Burren

A decent place, but not especially a great beer bar, to have a beer while we waited for table to be ready at Redbones.

- Sierra Nevada Pale Ale
- Guinness

## Redbones



At least a partial list, in no particular order, courtesy of Mike:

- Koelsch (don't recall the brewer): I found it was pleasantly hoppy and flavorful, for such a light beer.
- Sierra Nevada Pale Ale: Bill had no comments, but I observed rapid consumption, so I conclude he was liking it.
- Harpoon Danish Farmhouse Ale: Carl and I say "Nice, malty, low hops, yeast really comes through".
- Racer 5 IPA: Very citrusy, balanced (Beth liked it especially).
- Doppelbock (brewer??): Chewy (Duca liked it. It was one that I regretted not sampling).
- Doblen Chouffe Double (Triple?) IPA (Pardon any misspelling): Greg & Dave gave it a thumbs up! Very hoppy, with a tang of Belgian yeast (Dave says "its not as good as the Pickup Porter").
- Vodka (ok, so not a beer. sue me): Deb says it's "Great!"
- Margarita (ok, sue me twice; you'll get the same amount - nothing): Lois says "Excellent! Nice lime flavor".
- Harviestoun "Bitter & Twisted": Bill says "well balanced" and "very nice". I had a hard time even spelling it (and I was reading it off the board!).
- Piraat Belgian Strong Golden Strong Ale (brewer??): I think Greg was drinking this, I couldn't tell by then...



- Lachouffe Hoblin Tripel IPA - no comments

May - 2007 Homebrew Competition, National Homebrew Day and Awards Ceremony



FOAM joins us for Brew Day



At the BOS Judges Table



Greg inspects the prize stash



Don collects his prize



Ken and Liz take in the action



Carl collects his prize

June - Swill-Off 2007



The June meeting once again brought the 2007 version of the summer swill-off! This year's swill-off theme was Canadian Beers and the tasting featured Molson Canadian, Molson Ice, Labatt's Blue Light, Labatt's Blue and Molson Golden. Thirteen club members were hand to participate in the swill off and their collective comments appear below. Congratulations to this year's winner - Molson Canadian - and thanks to this Mike and Vik for coordinating this year's event.

**#1: Molson Canadian** - Like all of this year's entry, this was a crystal clear beer. Other words used to describe this beer included bright golden color; slight aroma of corn; dry, sweet, prickly finish; not much hop or malt flavor. Chuck indicated this one was f'ing good!

**#2: Labatt's Blue** - Words used to describe this beer included light hope aroma; sweetness in the aroma; little bitterness in the taste and some flavor, more than the others.

**#3: Labatt's Blue Light** - Words used to describe this beer included palest in color; basically no aroma; lightest body; flawless, very clean but no taste.

**#4: Molson Golden** - Words used to describe this beer included skunked (but not as bad as #5); reasonable body; creamy mouthfeel; some bitterness but no hop flavor.

**#5: Molson Ice** - Words used to describe this beer included skunked overpowers all aromas; clear, light golden in color; metallic dry chalky flavor, more body than #1; astringent; lingering sourness; horrible, not good.

**July Meeting - Yeast Day**

Our July Meeting featured a special guest - JoAnne Carilli-Stevenson from White Labs where we talked moe about yeast than anyone could imagine!



Comments, questions or information on the WIZARD's to [Bill](#)