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**Homebrew Club
Worcester, MA**

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[January Club Meeting, Theme: New Brewers Night, 27 members present \(5 new\)](#)

The New Year started with our annual open house/new brewer's night. Attendance was close to last year's all time record of 28 people in attendance with 27 in attendance this year, including five potential new members.

Bill's name was drawn as the winner of the Volunteer Prize Draw for 2013. The draw was instituted as a way to both encourage and reward volunteerism in the club. Any time a club member organizes or leads a club activity (such as a quarterly style, a pub crawl, a brew day or whatever), they were awarded one entry in the volunteer draw. Bill's prize was a bag of grain at Strange Brew. He has since assured the club the draw not fixed as some (of the losers) had claimed.

[February Club Meeting](#)

No Notes this month? Did I miss a meeting? If somebody has something, let me know and I'll retrofit it in.

[March Club Meeting, 15 members present](#)

March brought a big snow storm but 15 of us still managed to attend.

This meeting we began tasting off-flavors. It started with Bud Lite and somehow got worse. Brian arranged to order an off flavors kit that contained 24 flavors you really don't want to find in your beer. However, being able to identify the flavor (and the cause) can help make better beer. Everybody coughed up an extra \$5 because it isn't a cheap kit.

WIZARDS 2013 Year in Review

We sampled acetaldehyde (green apple), DMS (canned corn), oxidation (wet cardboard), and diacetyl (butter, butterscotch). Starting in May we will taste five flavors a meeting for four months.

Finally, we pulled for the mini-comp in August. Our plan is to draw styles six months ahead of the comp. That means we have a comp in May and August and we will draw for the November comp in May. One change was made to the entries. If we have a minimum of 10 people who draw blind (paying before we pull) we will open the comp to everyone who wants to join after.

[Did you know?](#)

Rob built the club a 4 tap jockey box that anyone can borrow. Reserve it on the Google Calendar or see Joey or Rob.

[April Club Meeting, Theme: Competition Judging](#)

The April meeting brought us judging for the Annual Wizards Home Brew Competition. Members present were allowed to choose their flight, with some readjustment based on size of group and number of entries in a flight. Each flight had at least one experienced judge to lead the flight and mentor the more junior judges. Sixty entries in eight flights were judged by the club with eight beers advancing to the Best of Show Round to be judged on National Homebrew Day.

[April Pub Crawl](#)

This year's pub crawl brought us to the streets of Cambridge where we visited John Harvard's Brewhouse, Lord Hobo, The Meadhall and Red Bones.



The WIZARDS are looking for a volunteer to coordinate this annual event in 2014. If interested, please contact Bill or Matt.

WIZARDS 2013 Year in Review

[National Homebrew Day and Wizards Home Brew Competition Awards Ceremony](#)

Strange Brew hosted the club in the back parking lot for a day of brewing and merriment. Besides a great day of brewing, the true highlight of the day was the presentation of awards in our annual competition where Steve Jasinski's American IPA was crowned Best of Show.



Jay collects his ribbon



While Matt enjoys the show



Brian Powers leads the Wizards in the Nationwide Toast to Home Brew



BOS Judging

The WIZARDS extend a special thanks to all who participated in our competition and National Homebrew Day, especially all of you who reluctantly volunteer to judge and collect the prizes!

[May Club Meeting, 24 members present](#)

Nominations for club officers were also held this month. Club vice-president Dave announced his intention to step down and give someone else a chance to lead the club. Many thanks to Dave for his years of dedicated service.

WIZARDS 2013 Year in Review

The meeting was well packed. We tasted 5 off flavors, had the Dark American Lager mini-comp, and answered some questions.

Off-flavors tasted this month included grainy, caprylyl (not good), Hefeweizen, Mercaptan (not good either) and indole (still not good).

Eight entries were judged in the dark American Lager mini-comp with Joey taking home the bacon. Scottish 80/- was selected as the next mini-comp brew.

[June, National Homebrew Conference](#)

A few club members made it to the NHC in Philly this year:



[June Club Meeting, Theme: Officer Elections, 15 members present \(1 new\)](#)

June brought our annual club elections. Matt was re-elected president, Joey was elected vice-president and Bill was re-elected secretary/treasurer for another term. Thanks to all of our officers for all they do to make our club a success.

This month the off-flavors tasting brought us Acetic Acid (vinegar), Banana Esters, Isoamyl Acetate and metallic.

[July Club Meeting, Theme: Summer Swill-Off, 24 members present \(2 new\)](#)



Breaking from the usual swill-off approach, the theme for this year's summer swill-off switched to cider. Joey collected us a total of eight ciders which the club sampled and ranked.

WIZARDs 2013 Year in Review

Cider	Comments	Score
Mackenzies Hard Cider Original	Light gold; sulfur in aroma, more character/balance and not as cloyingly sweet as the others	65
Angry Orchard	Bright yellow; apple mouth feel/taste, little acidic. Jim thought it tasted like Motts juice.	52
Michelob Ultralight Cider	Very light green; green apple aroma, green jolly rancher aroma and taste, artificial flavor	44
Woodchuck Hard Cider	Light pink; tart, acidic, sour aroma, raspberry, ginger, medicinal. Dave says it tastes like Ligonberry soda.	44
Stella Artois	Light gold; sweet-tart, Granny Smith tart, cotton candy, Green Jolly Rancher aroma. Many negative comments but Don and Matt liked it!	43
Strongbow	Yellow; sulfur in aroma and aftertaste, tart. Don thought it tasted like melted plastic	33
Woodchuck Hard Cider Pear	Light green; floral, pear	33
Harpoon Draft Cider	Pale yellow; earthy aroma. Mike thought a mushroom aroma and taste while Rob voted sweat socks.	21

Thanks to Joey for organizing this year's summer swill-off.

[August Club Meeting](#)

Eli stole the show in the Imperial IPA mini-comp this month.

An impromptu and interesting discussion on hopping was the highlight of our August meeting. Here are the Q&As:

- How long do I leave flame-out hops in the kettle before chilling? Leave hops in the kettle for some amount of time although there seemed to be no set time. Times suggested range from 15 to 60 minutes. Also try chilling to 170 degrees by recirculating then rest 10 minutes, all the time with the flameout hops in the kettle.
- How much hops to sue in dry hopping? Brian suggests 1 ounce per gallon for an American IPA, perhaps 2 ounces for an American Pale Ale. People seem to agree, oil content matters more than AA not that it's an easy number to find.
- It seems like too much of the dry hop aroma is coming out the airlock during secondary fermentation and not staying in the beer. What should I do? Try dry hopping in a closed secondary or keg (to avoid aroma escaping through the airlock). You may also want to use pellets over leaf.

WIZARDS 2013 Year in Review

[New England Homebrew Jamboree, Tamworth Camping Area, Tamworth, NH](#)

Newsflash – Strange Brew joins the WIZARDS at the New England Homebrew Jamboree in 2013 with record attendance for both and two beer tents.



I would encourage everyone to give it some thought - you will have a good time. It is always held the weekend after Labor Day. The jamboree is Saturday but you can easily make it a whole weekend event. It is held at the Tamworth Campground in Tamworth, NH, Sure it's a bit of a drive but what are weekends for? Make it a day trip (bring a DD) or stay for the weekend. If you're a camper, you can camp with the jamboree or reserve a site at the campground. The campground also has rental campers that may be available. The event is definitely kid friendly. There's a homebrew competition you can enter or judge. We'll have a spot in the beer tent with FOAM. We could even serve your beer! Failing that there will be plenty of it around. For more information on the Jamboree, you can read about it on the website at <http://home.comcast.net/~wnevits/wizards/nehj2009.pdf> or see the jamboree's web site at <http://www.homebrewersjamboree.com/index.html>.

WIZARDS 2013 Year in Review



September Club Meeting, Theme: Octoberfest Tasting, 17 members present

Joey hosted the club annual Octoberfest tasting while President Matt was out with a stomach bug. While Matt was missed, all agreed Joey did an excellent job. Once again Pat provided his usual humorous take on the day's events:

Guten Tag Meine Kolleginnen und Assistenten! Good day my fellow Wizards,

Why am I speaking German you ask? Either it's due to my undying love for everything Hasselhoff, or tonight was the Wizard's annual Oktoberfest meeting. Let's go with the latter shall we as it will mean fewer uncomfortable questions I have to answer when I see you all next. This meeting we had ten offerings of Oktoberfest to sample ranging from the good to not so wonderful.

As usual the scoring was done by the Wizard's time-honored tradition of finger rating (1 being awful 5 being sublime). I will rank them from order of worst to best. This year I broke out my calculator app to avoid any controversy of doing long division in my head so you can't question my numbers this year as I have modern technology on my side; everything will be rounded off to the nearest hundredth. So without any further waiting let's get right into the summary shall we.

10. Harpoon Oktoberfest (their spelling)- Boston, MA- To say this beer underwhelmed would be an understatement. Coming in with an average finger score of just 1.13 this beer received many comments such as "taste better than it smells" and "I smell feet". On a high note I did here "I like the label". I won't ridicule the member who brought this beer to our attention (but you can if you study the email trail) the most appropriate quote I heard was "what's next".

9. Otter Creek Oktoberfest (I think it was their spelling) – Middlebury, VT – The best thing going for this beer was that it wasn't Harpoon. "Weird After taste" "plastic taste" were the best describers I could hear. Coming in with a finger score of only 1.63 this beer was not much to write home about.

8. Narragansett Fest – Rochester NY (that's what the can said). While not as despised as the first two beers, Ganestt's offering didn't really win over anyone's hearts this evening. "I can taste that Gansett water" "Made for the masses" kind of summed up everyone's thoughts, although there were comments such as "malty and sweet" that weren't all that damning. Narragansett just came under the two finger mark with a score of 1.93.

WIZARDs 2013 Year in Review

There was a tie for sixth place so I will place these in order of my favorite comments.

6,b. Weihenstephoner Oktoberfest- Freising Germany- Although not bad, this beer wasn't particularly good either. "Light body", "slightly Juicy Fruity" and "light color" were the best comments going. I think we were expecting more out of this beer. This was the first beer to break the two-finger barrier with a 2.13 finger rating.

6,a, Heavy Seas Aarghtoberfest- Baltimore MD This beer was pretty much the same as Weihensomthing from above. It did get a "pretty good". I do have to rank it ahead of Weihenwhatchacallit as we did get a Ron Jeremy reference in a debate as to if he was the creator of talk like a pirate day. For no other reason I like Heavy Sea's 2.13 better than Weihenstepmother's.

5. Brooklyn Oktoberfest- Brooklyn, NY- This beer performed well with a score of 2.31. "Kind of sweet", "Cara-something is in there", were some of the first comments I heard. This then degraded into a let's bash New York marathon with several members expressing their dislike of all things from the Empire state (inferiority complex maybe? :P). "Nothing good ever came out of New York" became the rally cry around this otherwise decent beer. (Fun fact- according to the bottle this beer is a lager in every part of America except for Texas, where it is a malt liquor. Discuss).

4. Left Hand Oktoberfest (I can't remember the correct spelling anymore)- Longmont, CO- Many wizards were disappointed with this placing thinking this beer should have been ranked higher. You have only yourselves to blame as calculations were beyond contestation this year (start the vindication music). "Kind of Sweet" "Malty" "Good" were some of the comments I heard. With a score of 2.8 this beer was well enjoyed by most.

3. Ayingger Oktoberfest- Aying Germany- "Sweet" "Malty" "apple flavor" This beer showed very well at 2.87 as a score. This beer did win the quote of the evening with "When is Oktoberfest anyway?"

2. Wormtown Oktoberfest – Worcester, MA- Many thought that this beer was going to take first place, unfortunately that wasn't the case this year. This beer was well liked by all. "Well balanced, malty, very drinkable" were many of the comments. Some members were also impressed with the clarity of the beer. Score of 2.93

1. Paulaner Oktoberfest- Munich Germany- This beer was a surprise to most for taking the top spot, but numbers never lie, not when I have a calculator app. With the only beer to score an even 3.00 the comments seemed out of place. "thin"

WIZARDs 2013 Year in Review

Not as malty as it should be” were some quotes. I think that this beers overall drinkability is what put it over the top.

Well there you have if folks. The 2013 Wizard’s Oktoberfest tasting summed up in less than 900 words. Overall it was a fun meeting, if you have any concerns about the voting make sure you make it out for next year’s meeting to have you voice heard!

October Club Meeting, Theme: 19 members present

It was low turnout for the October meeting but the Red Sox were in the playoffs so we figured that must have had some effect! As it turns out, they won it all this year so we’re going to let the attendance problem slide.

Off-flavors tasted this month included lactic, isovaleric (sweaty socks), spicy/cloves and buterol (rancid, putrid).

November Club Meeting, Theme: Alt Night, 16 members present (2 new)

Again, pretty weak notes here. If somebody has something, let me know and I’ll retrofit it in.

In a tight battle, Pat took the top honors in the Scottish 80/- mini-comp.

Brian made the paper this month with a Beer Nut feature article at Framingham Beer Works, In case you missed, the article appears at the end of this newsletter.

Holiday Party 2013

This year’s holiday party was postponed due to snow and will be held in January. Till then, relive last year’s through some pictures



WIZARDs 2013 Year in Review



December Club Meeting

This month Keith made the paper this month with a Beer Nut feature article about his new venture – Medusa Brewing – to open in Hudson later this year. In case you missed, the article appears at the end of this newsletter.

The weather outside must have been frightful. December's meeting was planned for the Dive Bar but had to be cancelled due to snow. Rumor was a few brave souls were still planning to attend...

The End

Legal Notices

TREE REMOVAL HEARING

LEGAL NOTICE NOTICE OF HEARING

In accordance with Provisions of Chapter 87, Sec. 3, 4, 5 of the General Laws, notice is hereby given that a Public Hearing will be held at the Public Works Garage, 1st floor Conference Room at 135 Neil St., Marlborough, MA Wednesday, December 18, 2013, at 9:00 a.m. in respect to the removal of and/or relocation of shade trees located within the limits of the public way on the following streets:

Tree Size and Species	Location
30" Elm	202 Prospect St.
26" Red Oak	1024 Concord Rd.
16" Ash	opp. Pole #109 Concord Rd.
8" Hickory	514 Concord Rd.
18" Maple	9 Dudley St.
20" Maple	50 Dudley St.
12" Ash, 12" Spruce	91 Millham St.
14", 12" Ash	374 Millham St.
16", 8", 14" Ash	366 Millham St.
22" Maple	200 Millham St.
16" Red Oak	287 Bigelow St.
16" Red Oak	279 Bigelow St.

Christopher White, Tree Warden
General Foremen Forestry, Parks, & Cemeteries

AD #13048496
MWDN 12/11, 12/16/13

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Tree Size and Species	Location
42" Red Oak	593 Sudbury St.
30" Red Oak	621 Sudbury St.
34" Red Oak	621 Sudbury St.
32" Red Oak	637 Sudbury St.

Christopher White, Tree Warden
General Foremen Forestry, Parks, & Cemeteries

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MWDN 12/11 & 12/16/13

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Brian Flach, head brewer at Beer Works in Framingham, inspects a beer in front of the boil kettle.

DAILY NEWS STAFF PHOTOS/ART ILLMAN

Creativity on display at Beer Works



Beer Works in Framingham has found inspiration in its newest home, with beers named Saxonville Light, Cochituate Red and Nobscot IPA.

Located at 345 Cochituate Road, in the old Bugaboo Creek building, Beer Works opened earlier this year and began serving its beers in July.

Head brewer Brian Flach, 40, is now responsible for making sure all 19 of the brewpub's tap lines are flowing with different beers throughout the week.

Beer Works is one of

the most popular chains of brewpubs in the country. They currently have two locations in Boston — one across the street from Fenway Park and another across the street from the Boston Garden, as well as locations in Hingham, Lowell and Salem. They also have a production plant in Lowell where beers are brewed and bottled.

Despite the multiple locations, Flach said his creativity hasn't been stifled.

"[All the Beer Works locations] brew a pale (ale), an IPA, a brown (ale) and a stout," said Flach, the former head brewer at the now closed Tullycross Tavern in Connecticut. "The Light is probably the same at all the restaurants. The others are pretty consistent, but there can be differences."

Flach said each brewer has the freedom to brew the beers however they like. So, the Framingham Pale Ale may use different malts and hops than the Fenway American Pale Ale brewed at the Fenway location.

All of the brewers at the various Beer Works share their beers with the other locations if they want it. Currently Flach's Winter Solstice Ale, a rye IPA, is being brewed in Framingham for the rest of the locations. Sharing the beer also helps each location's brewers take the time to create new and unique recipes.

"It's fun for all the brewers," said Flach. "The brewers like it because we have some freedom."

Among the standard beers on tap, Beer Works has several Beers of the Month. Along with the Winter Solstice Ale, the other beers include the Ziggler (an unfiltered German lager) and the White



Head brewer Brian Flach adds hops to a boil kettle for a rye India Pale Ale at Beer Works in Framingham.

Christmas Ale (a Scottish wee heavy ale).

There is also a series of beers called the Overtime Series with higher-alcohol. Flach has previously brewed the Imperial Red and the Imperial Pumpkin Stout for the Overtime Series. His current creation, the Double Apricot Saison, is available on draft now.

Beer Works recently obtained several wine barrels, and Flach has brewed a Flanders Red, a Belgian-style ale that is typically tart or sour, that is being aged in the barrels for possible future bottling, he said.

"It's been pretty cool so far," said Flach, a former finalist in the MetroWest Daily News Beer Nut Homebrewing Contest. "Anything I've wanted to brew, they said, 'Go ahead.' I wanted to brew a cream ale and I asked my boss, and he said go ahead."

Along with the beer, Beer Works has a full menu of what Flach describes as "up-scale pub food." The menu includes a kids menu and a full slate of appetizers such as fried pickle spears, mako shark drizzled with blueberry gastrique and wings.

The menu also includes salads, burgers, specialty

sandwiches and entrees such as salmon, baby back ribs, shrimp, and macaroni and cheese with ham.

"The food here is so good," said Flach. "I've gained 10 pounds since I've begun working here. I had to join a gym for the first time."

The Framingham Beer Works is open seven days a week from 11 a.m. to 1 a.m.

Must Have Beer of the Week

This week's Must Have Beer (I introduced this feature two weeks ago and promptly forgot it last week) is Stone Brewing Company's Smoked Porter with Vanilla Beans.

I've been a fan of the Smoked Porter for years, and the vanilla blends well with the beer. It's not the fake-tasting vanilla you find in a lot of vanilla beers, and it does not overwhelm the smokiness of the porter. Overall, it's a wonderful beer worth seeking out.

Norman Miller is a MetroWest (Mass.) Daily News staff writer. Email nmill-er@wickedlocal.com or call 508-626-3823. Check out the Beer Nut blog at blogs.wickedlocal.com/beernut.

The timing couldn't be better for Great Holiday Gift Ideas!

Look for the Great Holiday Gift Ideas guide inside today's paper!

Where to Go. What to Buy. How to Find it.

All inside our Great Holiday Gift Ideas guide. Don't miss it!

WINE TALK

Decant, season, enjoy: Expert holiday wine-serving tips

FOOD

Brewery and taproom planned for Hudson

Medusa Brewing Company will be MetroWest's second brewery



HUDSON — The Medusa Brewing Company is coming to Hudson, and with it, they're bringing something new to Massachusetts — a taproom.

Three friends, Keith Antul of Chelmsford, Tom Sutter of Holden and Keith Sullivan of Worcester, leased the former Aubuchon Hardware building on Main Street in Hudson and plan to open the brewery and taproom this summer.

"I've been looking at various venues for two or three years," said Antul, who will be the master brewer. "This was the right opportunity with the right people and the right place."

The Medusa Brewing Company will be the second brewery to open in MetroWest. Jack's Abby Brewing in Framingham is the other. There are also two brewpubs in Framingham, John Harvard's and Framingham Beer Works.

The Medusa Brewing Company plans to take advantage of a recent rule

change in the Massachusetts Farmers/Brewers License that allows for on-premise sales of full pours of their beers. Previously, breweries could only pour 2-ounce samples of beer.

Taprooms, where breweries pour and sell full glasses of beer but do not sell food, are popular in other parts of the country. Here in Massachusetts currently, Night Shift Brewing in Everett is running a taproom, and Jack's Abby has gotten town approval to begin serving pints of its beers.

"We originally thought of doing a brewpub, but there's a lot that goes into it," said Antul. "We really didn't want a standalone brewery. I travel a lot and I began to see what taprooms offered. We just want to focus our energy on the beer."

Antul is a familiar name in homebrewing circles, winning homebrew competitions for many years. He also co-brewed the popular Wormtown Brewery Pro-Am Porter.

Sutter is also not new to beer. A longtime homebrewer himself, he is also co-owner of the Armsby Abbey, a popular beer bar and restaurant in Worcester. Sutter will be responsible for most of

the business side of the brewery.

Sullivan and Antul work in the information technology business. Although a relatively recent homebrewer, he is working to earn certification as a Cicerone Beer Server. The Cicerone program is somewhat like the sommelier certification from the Court of Master Sommeliers and similar wine organizations. The Cicerone program has three levels: Certified Beer Server, Certified Cicerone and Master Cicerone.

The 5,000-square-foot space former Aubuchon building is currently empty, but the trio has big plans. There will be a bar and seating for approximately 100 people. Guests will be allowed to bring food to enjoy while they drink their beer. The only beer that will be available will be Medusa's.

They plan on having 10 beers on tap at all times, with a lighter beer like a cream ale and a version of Pro-Am Porter on tap most always available. The rest will be rotating. Along with the main brewing system, there will be a 10-gallon test brewing system onsite, as well as a barrel room to age beers in various types of barrels.



Medusa Brewing Co. Inc. owners, from right, Keith Sullivan, Keith Antul and Tom Sutter at their new facility in the former Aubuchon Hardware store on Main Street in Hudson. DAILY NEWS STAFF PHOTO/MARSHALL WOLFF

"I get bored pretty easily," Antul quipped.

They plan to sell most of Medusa's beers to patrons in the taproom and take-home growlers and half-growlers (64-ounce and 32-ounce bottles). The rest will be distributed to other bars.

The business hours have not been determined, but they probably won't be open seven days a week, particularly at the beginning, Antul said.

When Medusa Brewing Company opens, downtown Hudson will have

itself a nice little triangle of places to grab a craft beer or two after work. The Horseshoe Pub, 29 South St., has more than 70 beers on tap and is visible from Medusa's back door. The Rail Trail Flatbread Company, also on Main Street, has a beer-centric menu and is a short walk from both Medusa's and the Horseshoe.

"I've always liked Hudson because the Horseshoe has been a minor attraction and it's hard to find a place that is more walking friendly," Antul said.

"We're trying to make a place that people can come and have a good night," said Sullivan.

"And be known as a place to get high-quality beer," Sutter added.

Norman Miller is a MetroWest (Mass.) Daily News staff writer. Email nmiller@wickedlocal.com or call 508-626-3823. Check out the Beer Nut blog at blogs.wickedlocal.com/beernut. Follow him on Twitter at @realbeernut or on Pinterest at www.pinterest.com/beernutnorman. Also check out The Beer Nut on Facebook.