

The Bierkieser

A Homebrewing Publication for the Customers of The Beer Nut Inc.

Summer is here!

With summer rearing it's hot little head we at The Beer Nut have looked for ways to make summer brewing easier and to reward our most consistent customers. We also have great ideas for keeping your fermenters full during the hot summer months. In this issue look for information about our new frequent brewer programs as well as hot weather brewing tips and more info about winemaking.

New Items!

We just got back from the Home Wine and Beer Trade Association conference and boy did we find some great new items.

White Labs Pure Brewer's Yeast \$6.50

Have you wanted to use liquid yeast but didn't have time to make a starter (or even time to activate the pouch)? We have found the solution for you. White Labs yeasts come in vials which contain the same amount of yeast as you would get from a pint starter or from 8-10 swelled Wyeast smack packs.

You will see fermentation activity in 5-15 hours without having to make a starter! Not only are you able to brew days earlier

but you are also saving the dollar that it would have cost you to make the starter.

White Labs yeasts require no advance planning and are simply poured into the cooled beer. They are even simpler to use than dry yeast! Just look as what everyone has to say about this wonderful yeast:

"The results (on WLP001 California) were very positive, so much so that I am using the yeast for all my own ales. On the basis of our tests, the different versions [Wyeast and White Labs] did differ in nontrivial ways, and [White Labs] had the best overall marks for both flavor and functional characteristics."—George Fix Ph. D. Author of Analysis of Brewing Techniques

"In a recent major homebrew competition, my friend's Hefe-Weizen made with your yeast took Best of Show...the judges realized it was the yeast that set this beer apart."—Rich Mansfie, San Jose CA

If you have wanted to use liquid yeast but could never plan ahead on your brewing try White Labs yeast on your next batch, you'll never go back to dry. Pick up your white labs brochure today or check our web site for more info.

Five Star Cleaning and Sanitizing Kit \$19.95

We have actually found a product better than Iodophor for sanitizing. Not only that but it comes with a cleanser which can out perform caustic cleaners but is much safer.

This miracle product is Five Star's Cleaning and Sanitizing Kit. It comes with an informative cleaning guide, 9 pre-measured packets of P.B.W. (Powder Brewery Wash), and an 8 oz. bottle of Star San. P.B.W. and Star San are the same cleaning and sanitizing chemicals used in hundreds of microbreweries and brewpubs throughout the country.

P.B.W. is a buffered alkaline detergent that has been brewery proven to be more than just an effective substitute for caustic cleansers. P.B.W. does not use caustic soda to remove soils but uses active oxygen and mild alkali to do the same thing. P.B.W. can be used hot or cold and makes an excellent soak cleanser. Because it doesn't require heat the only requirements are time and proper concentration. This allows equipment that was previously con-

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What's with the holes?

Many of you wondered what the holes in the newsletter were for. They are there so that you can keep these newsletters in a three-ring binder for future reference. We are also designing a recipe worksheet for your three-ring binder which will be freely available at The Beer Nut. They should be available within a few days.

sidered impossible to clean (such as counterflow wort chillers) to be cleaned very easily.

Look at what the experts say:

“I have decided in my own personal brewing to completely switch from a caustic-based cleaner to your product.”—Dr. George Fix

“The PBW detergent...cleaned better than any chemical cleaner I have ever used, including liquid caustic.”—Brian Miller, Coyote Springs Brewery

Star San is a blend of phosphoric acid and dodecylbenzenesulfonic acid (don't even ask me how to pronounce it). This synergistic blend provides a unique killing system that is unaffected by excessive organic soils. What this means to us lay people is that even if there are specks of crud still hidden in your equipment Star San will penetrate them and perform its sanitizing activities (although you must still thoroughly clean your equipment before sanitizing).

Star San is also a self foaming sanitizer. It can be applied through a foamer to produce self adhering sanitizing foam for external sanitation. This foam left behind in your equipment is not only o.k. but is actually beneficial. The foam ensures that the equipment remains sanitized, it does not leave any off flavors or odors in your beer and it leaves the equipment in an acidic state keeping water spots from forming. Star San kills 99.999999% of all beer spoilers in 30 seconds of contact time.

Beat the Heat!

With summer on its way it is time to start looking at methods of temperature control. At first glance these higher temperatures might seem to be quite beneficial. It shortens the fermentations and makes them more vigorous. However, these fast and vigorous fermentations can yield many off flavors and aromas. Moreover, with these warm temps the numbers of wild

yeasts and bacteria floating around the brewery can reach dangerous levels. Thus, the amount of time your wort spends in the dangerous range between 140° F and pitching temperature should be kept as short as possible.

The Controller \$59.90

Temperature control of fermentation and aging is an important part of producing high quality beers. Each yeast has a different optimal temperature with most lager yeasts fermenting best between 50 and 60 degrees F and most ale yeasts fermenting best between 60 and 65 degrees F. Fermenting at colder temperatures than the yeast desires can arrest yeast growth resulting in sluggish almost stuck fermentations. Fermenting at warmer temperatures can produce fusel and other undesirable alcohols, as well as esters which can produce solvent-like and fruity aromas. Equally important to maintaining the correct temperatures is the avoidance of large temperature swings. Temperature changes should not be more than 10° F over 24 hours or the yeast may become shocked and perhaps die. The death of many yeast cells can release nutrients into the wort which encourage the growth of lactic acid bacteria; perhaps one of the most feared brewery contaminants.

Controlling fermentation temperature has traditionally been very difficult for homebrewers. A standard refrigerator cannot be used as its range of adjustment is usually only between 40 and 45 degrees F. Far below the required starting temps of both ale and lager yeasts. Our controller allows you to control the temperature anywhere between 20 degrees and 80 degrees F. By simply turning the dial on the front of the controller you can achieve any desired temp to within 2 degrees F.

Our Controller has a 4 degree temperature differential to prevent wear and tear on your refrigerator's compressor. This means that if the controller is set to 55° F. the controller will cool the fridge to 51° F. and shut off, waiting until the temp reaches 55 degrees again before restarting the compressor. The Controller can drive any fridge

or freezer up to 15-amps with an accuracy of plus or minus 2 degrees.

The Water Bath

This is a low tech, and free, method for maintaining temperature control of your ferments. Chances are you already have everything that is required to make this work.

Simply take a large plastic tub that is at least one half the depth of your fermenter. By placing the fermenter into this tub and filling it with water the two temps will equalize to within a few degrees after an hour. By keeping a floating thermometer in the tub you can monitor the fermentation temp quite easily. To lower the temperature simply place some ice into the water and keep replacing as the temp rises. This will give you at least 2° of cooling. To cool the fermenter even further, place a T-shirt over the fermenter and allow the end to sit in the water bath. The T-shirt will whisk water up and the resulting evaporation can cool the fermenter several degrees.

The Beer Nut Immersion Wort Chiller \$29.90

The Beer Nut Immersion Chiller will bring 5 gallons of boiling wort to pitching temperature in about 20 minutes. This chiller can be adjusted by bending to fit any boiling kettle. Our inlet and outlet ports are both on the same side of the chiller allowing you to stir the wort with the chiller and keep a lid on your kettle while cooling. Moreover, these ports are curved downward to ensure that no tap water can drip into your kettle thus keeping your system that much more sanitary.

Our chiller is made from 25 feet of 3/8" O.D. food grade copper tubing which is much more efficient than other chillers using 20 feet of tubing, thus reducing the amount of tap water needed to bring your wort to pitching temp. Unlike many other chillers, our system does not require the usage of heavy garden hoses as the system is self-contained with 12 feet of 3/8" I.D. vinyl tubing connected to a sturdy brass female hose fitting; No cheap plastic con-

nectors here. This fitting can be attached to a standard hose faucet or to your kitchen sink using the same adapter that your bottle washer uses (available separately).

PhillChill Phittings \$15.00

These fittings allow you to build your own counterflow wort chiller. Counterflow chillers have several advantages over immersion chillers and one disadvantage. Counterflow wort chillers work by drawing the beer through a copper tube surrounded by cold water flowing the other direction. Counterflow wort chillers chill each drop of beer from boiling to pitching temp in a matter of seconds reducing the chances of contamination. However, it is impossible to inspect the inside of a counterflow wort chiller and you can never be absolutely certain that it is clean.

Until recently we have recommended against using a counterflow chiller unless you have a pump to recirculate cleaning solution through the chiller. With our new PBW cleanser (discussed earlier in this newsletter) that has all changed. The new cleanser is powerful enough to make

counterflow chillers safe to use. You supply the copper tubing and garden hose, the PhillChill Phittings provide the hard part: the two fittings and four hose clamps. These fittings use a compression fitting to ensure a leakproof connection between the fitting and the copper tubing.

Winemaking Info

The Brew King Wine Kits are becoming one of our most popular items. The ease in which one can make incredible quality wine surprises all first time winemakers and brings them back for more.

In our last newsletter we talked a bit about home Winemaking and I don't want to repeat it all. However, several of you asked us similar questions so we thought that we would answer them here.

1) **How much does it cost?** Our most expensive kits still cost less than \$2.75 per bottle and our least expensive kits cost less than \$1.75 a bottle. Not only that, but the wine is better than available anything at the wine store for less than \$10.00 a bottle. If you drink a bottle of wine a week,

making your own will save you around \$350.00 a year.

2) **How long does it take?**

The actual brewing process takes less than an hour, including cleaning and sanitizing. The wine is ready for drinking in about a month but it does continue to improve with aging.

3) **What special equipment do I need?**

Chances are you have all the equipment you need. A 5 gallon glass carboy is required as well as a 6.5 gallon primary fermenter. We have corks available for rent if you don't want to purchase one.

4) **Is it hard to make?** Winemaking is much easier than beer making and takes far less time.

5) **Do the French kits use French grapes?**

Yes, and the Chilean Kits use Chilean grapes, the German kits use German grapes and the Italian kits use Italian grapes. You get the picture.

6) **Do you have any more of the Limited Edition Kits?**

Yes, but not for much longer. Don't wait!

Special Offer

Buy three Limited Edition Wine Kits and get the fourth for 1/2 price!!!

We want to help you make some of the highest quality wine while saving you money. While supplies last we are making a special offer on our Limited Edition Wine Kits. Buy any three of the four wine kits and get the fourth kit at half price. The kits retail for only \$79.95 which is just \$2.66 per bottle. You don't have to buy them all at once but if we sell out you miss out. If you have already purchased two or three of these kits don't worry! We'll honor your earlier purchases for the discount. Once these kits are gone they are gone and this offer goes with them.

Bernkastele (BEHRN-kah-stl-er) From perhaps the most famous winemaking town in Germany comes this beautiful white wine. The Bernkastele has deep gold color and intense green apple flavor. The zingy acidity and vivid fruit of this wine are achieved with Brew King's special "F-Pack." It is a perfect wine for sipping chilled by itself or with seafood, cheese or desserts.

Bergamais Superieur (BERH-ga-may-soo-PEAR-ee-ur) This wine emulates the vivid, light, fruity red wines from France's Beaujolais region. Its high acidity, low tannins and fresh fruit flavors make the Bergamais perfect chilled for gulping young during the warm summer months.

Verdicchio (vehr-DEEK-keeyoh) This is a classic dry white Italian wine. The name is derived from verde, meaning green and the wine does have a slight greenish hue. The flavor is crisp and dry with a lemony acidity and fresh finish. Its aroma is subtle and perfume like. The style allows for early consumption.

Brunello Di Montalcino (broo-NELL-oh dee mawn-twihl-CHEE-noh) One of the Super Tuscans from Italy known world-wide! Made from Sangiovese grapes; it is seductive and rich as well as full, intense and concentrated! It will benefit from aging during which its vibrant fruit and tannic backbone will yield luscious cherry, spice and herb flavors!

Jay's La Vienna

Vienna Lagers are the ultimate beers for drinking with pizza or BBQ. They are deep copper-colored lagers with a sweet maltiness and slight toffee character. The most widely available example of the style is Negra Modelo from Mexico. Our version of this delicious beer uses a dark Belgian crystal malt called Special-B. This malt gives the beer a unique and wonderful toffee and nutty character which most commercial viennas lack. The beer is great whether fermented as a true lager at 55° F or at a warmer 65° F. It is so good that I have had to brew 20 gallons in the last few months to keep up with the consumption.

1 6.6 lb Can Ireks Light Munich Malt Extract
 1/2 lb De Wolf-Cosyns Special-B Malt
 1 oz Northern Brewer boiled 60 minutes
 1 oz Czech Saaz boiled 10 minutes
 White Labs German Lager Yeast
 or Wyeast Bohemian Lager Yeast

Steep the Special-B for 45 minutes in 2 gallons of water at 155° F.
 Remove grains and add the Malt Extract to the pot.
 Boil for 60 Min.
 Add Northern Brewer at beginning of the boil and Saaz during last 10 minutes of the boil.
 Chill beer and ferment.
 After primary fermentation rack into secondary and store as cold as possible for several weeks before bottling.

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