



# The Score



The Newsletter for and about the Music City Brewers  
July - August 2010 - Vol. 15 - 3

## News From Our President

I hope everyone has had a good summer filled with fun times and cold homebrew! I'm willing to bet those wort chillers have been working overtime. Speaking of heat the downtown Music City Brewers Festival was once again a sauna and the club brought some most excellent beers for tasting. You know our club is putting out some great brews when our line is longer than some pro breweries! I was very impressed with all the beers we served this year and judging by the repeat tasters at our booth so were the festival attendees! Huge thanks go out to everyone who donated beer and worked the club/festival booth. We were able to sell a lot of t-shirts and also had some new member sign ups. I look forward to meeting our newest members at our next meeting and competition.



And.....speaking of the competition, we are about 1 month away. We still need your help to make this weekend the best competition to date. Please contact Jonathan Adams if you want to donate beer for the dinner or can help sort entries at Rebel Brewer. Even if you can only offer 1 hour, believe me it will help.

Cheers!

Brandon Jones



## CLUB NEWS & EVENTS



### Meeting Minutes July 2010

The July meeting was held at the home of Brendon and Kathy LaPier. Brandon Jones, President, called the meeting to order at approximately 2:15 PM.

The treasurer's report was given by Steve Johnson indicating we had an ending balance as of July 2010 of \$3,184.28. The June/July expenditures included the competition charitable donation from 2009 in the amount of \$250.00, the travel expenses for the GABF 2010 winner – Chris Rueger – of \$400.00; the club draft system upgrade - \$24.80 and competition expenses of \$175.00. There was an expense included this month for Pro-Am judging cups of \$3.05. Income included two new memberships, raffle income from June; Pro-Am Entry fees, ticket sales for the Music City Brewer's Fest and two 2010 competition sponsorships for a total of \$633.80.

The competition coordinator (Jonathan Adams) and the event coordinator (Liz Snyder) reported that all was moving on very well with the planning of the competition but also indicated the lack of cash contributions were a bit of a concern. Both expressed to the club to get their hotel reservations in as early as possible.

It appeared that several members were planning on going to the GABF this year in Denver. It appears the club will be well represented.

Brandon Jones gave a brief educational session, and congratulations were given to him for his entry and honorable mention in the label contest!

The meeting adjourned to wonderful food and good beer.

Attendees: Brandon Jones, Philsner, Liz Snyder, Chris Butler, Brendon Lapier (Meeting host), Dave Hill, Jon Bryant, Jami Smith, Geoff Henderson, Jay Sadler, Tyler Crowell, Chris Ruegger, Erik Lutkins, Gil Cupp, Ryan Carrick, Julie Holian, Tom Vista, Bill Russell, Chris Lehmann, Jason Robinson, Mike Kenney.

Beers sampled: Brendon's Peach Cider, Bill Russell's Pilsner ale, Jon Bryant's ESB, Tyler's Kolsch & Special Bitter, Philsner's Steam beer, Chris Lehmann's Weizenboch & Oktoberfest, Eric Lutkin's Mack&Jack Amber Ale Clone, Gil Cupp's Hefe(for Brandon's talk)& Vanilla Cream Ale, Geoff's American Stout, Ryan Carrick's Rye NZ IPA & Bridgeport Hop Czar, Jason Robinson's Saison & American Pale Ale, Mike Kenney's Sin Stout & Blonde Ale, Bunker Saison & Steamy Rye, Chris Butler's Stone Imperial Stout.

Liz Snyder  
Secretary Pro-Tem

### August Meeting Minutes

8/14/2010 @ Blackstone- 12 pm

August's Attendees: Brandon Jones, Philsner, Liz Snyder, Millie Carman, Steve Johnson, Brendon Lapier, Jonathan Adams, Chris Ruegger, Jim Craig, Adam Williams, Megan Williams, Tom Vista, Kenneth Gum, Ross Gum, Bill Russell, Mark Forrester, Pat Bush

\*\*This was an abbreviated meeting so people could participate in the Bosco's Cellarman Celebration \*\*

Treasurer's Report- July's Balance- \$3184.28  
Income since July's meeting- \$866.00



## CLUB NEWS & EVENTS



(5 membership renewals, 5 membership's from MCBrewer's festival)

Previous t-shirt sales, Festival t-shirt sales- \$611.00- 40 shirts)

Expenses since July Balance-\$752.50

(Stamps-\$8.80; Fest member rebates- \$75.00; Brandon's t-shirt purchases- \$643.76; Fest supplies- \$24.94)

August Treasury Balance- \$3297.78

Old Business - Music City Brewer's went well. Talked to some folks about brewing, helped Candace sell festival t-shirts and all had a great time. We had 5 members join as a result.

Brandon asked if anyone was interested in doing much the same thing for the Tennessee Brewer's festival to be held on the grounds of Two Rivers Mansion. Since this is the weekend after the competition it might be problematic. Jonathan will get an e-mail out about this.

Everything is going well for the competition. Remember to "Fill the Boot" to get the competition funded without having to rely on entry fees. Our guest Speaker Dave Miller will judge BOS on competition day, possibly some prejudging as well. More details to follow in emails etc.

Submitted by Millie Carman  
Club Secretary



### **One final note from our President - Brandon Jones**

Congrats to Ryan Carrick! He now has a 1 in 12 chance of New Belgium brewing a beer of his choice. Ryan correctly guessed the percentages of 3 beers used in the mystery blend at the Clips of Faith Event in Nashville. Good luck to Ryan and hopefully his name will be drawn!

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# Rebel Brewer



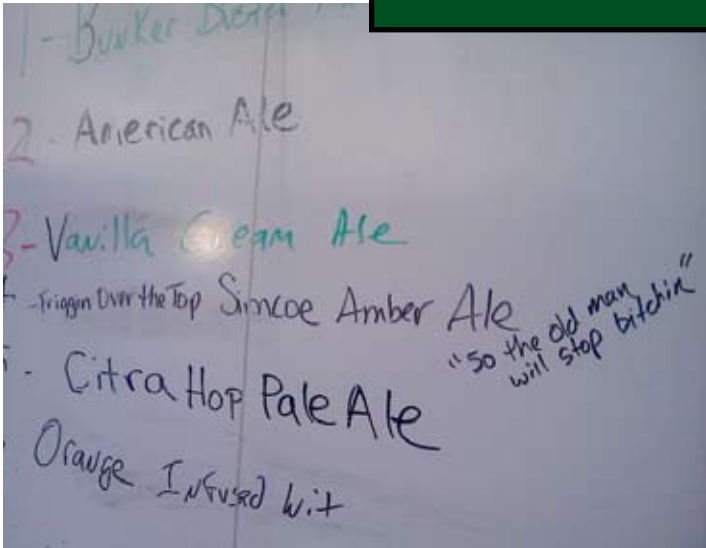
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# MCB Recent Photos



## Music City Brewers Festival July 31, 2010



# Brewing Tips & Advice

by Brandon Jones

## Culturing Yeast

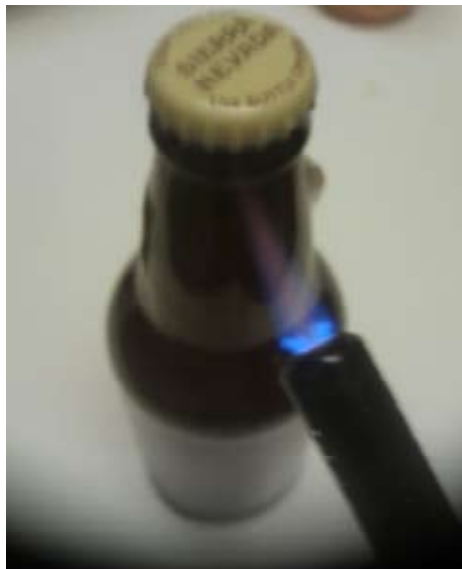
Even with the great line up of yeast offered by the different labs I find myself wanting to use another strain. Especially if that strain isn't available publicly. I mean it's more fun when aren't suppose to have something right? =) One of the easiest ways to use a private strain in your brewery is to culture it up from a bottle. Now you have to be sure that the yeast in the bottle is indeed the fermentation strain. Some breweries bottle with a different strain than they ferment with, so do some research so you don't end up wasting time culturing up Cal Ale yeast.

So here is how I do it (remember strict sanitation at all times):

1-Find a beer that you know uses the strain you want to culture (Steve Dresler at Sierra Nevada confirmed only 1 strain is used in Kellerweis for fermentation and bottling). Let a few bottles sit in your fridge for a week to settle the yeast on the bottom.



2-Flame or Star San around the cap and bottle opener. Be careful not to apply too much heat to the glass!



3-Slowly decant off the beer into a mug for drinking later. Be careful not to disturb the yeast at the bottom of the bottle.



4- Boil up a small starter (50-100ml) of 1.020 gravity wort. Caution though, using glass flasks on an electric stove can be dangerous. Use something to disperse the heat.

5- Cover and cool your container of 1.020 wort. Then add the dregs in the bottom of the bottles.



6- See the little bit of white yeast in the bottom? If the beer was fresh then you should be on your way to growing these cells up. It is always strain dependent but this growth usually takes 4-5 days for me with Kellerweis.



7- When your culture has fermented out then it is time to step up again. With this strain I usually pitch everything in the step up flask into a 1000ml starter of 1.045 gravity wort. That will run on the stir plate for a few days. If need be I will top that off with another 800 ml of wort.





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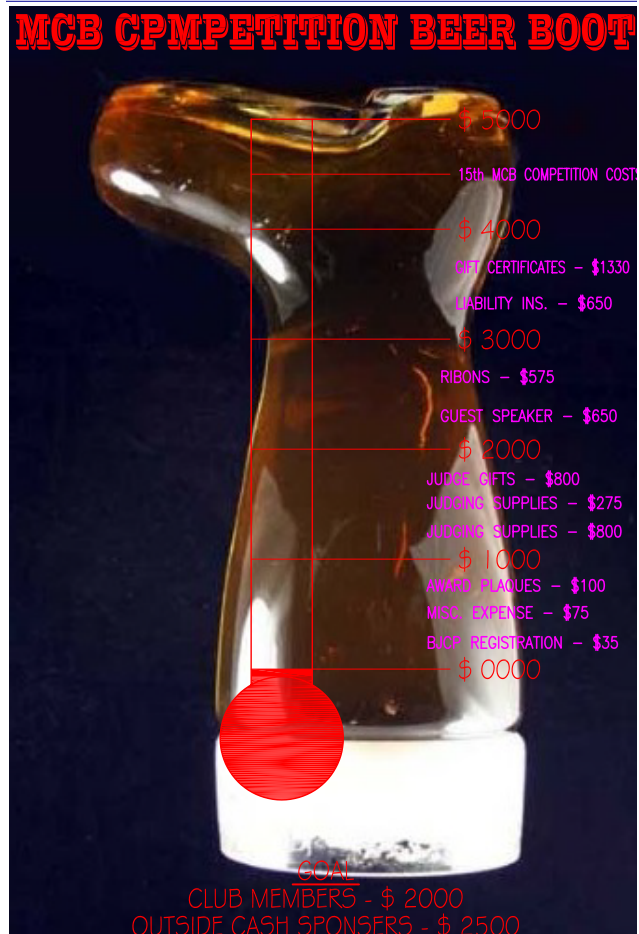
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## HELP FILL THE 2010

## MCB COMPETITION BEER BOOT



**The Beer Boot is Empty!**  
**Let's fill the Boot!**

# Competition Schedule

Competition Date	Description	Entry Dates	Contact Info
Sept. 11	Blue Ridge Brew Off Asheville, NC	Sept. 4	<a href="http://maltsters.org/phpnuke/index.php">http://maltsters.org/phpnuke/index.php</a>
Sept. 19	AHA Club-Only Competition, "Pucker up" Sour & Wild Ales	Sept. 9	<a href="http://www.homebrewersassociation.org/pages/competitions/club-only-competitions">http://www.homebrewersassociation.org/pages/competitions/club-only-competitions</a>
Oct. 9	Music City Brew Off Goodlettsville, TN	Sept. 24	<a href="http://www.musiccitybrewers.com/">http://www.musiccitybrewers.com/</a>
Oct. 16	Octobersbest Zinzinnati Cincinnati, OH	Oct. 10	<a href="http://maltinfusers.org/compete/oktobersbest/enter/">http://maltinfusers.org/compete/oktobersbest/enter/</a>
Oct. 23	3rd Annual Final Gravity Strong Beer Competition Atlanta, GA	Oct. 15	<a href="http://finalgravitybrewing.com/strong">http://finalgravitybrewing.com/strong</a>
Oct. 23	Chattanooga Octoberfest Homebrew Competition Signal Mountain, TN	Oct. 9	<a href="http://www.barleymob.com/">http://www.barleymob.com/</a>
For more competitions	outside of the Southeast area	go to	<a href="http://www.bjcp.org/apps/comp_schedule/competition_schedule.php">http://www.bjcp.org/apps/comp_schedule/competition_schedule.php</a>



## Music City Brewers Officers and Committees

Brandon Jones, President	<a href="mailto:sigx97@comcast.net">sigx97@comcast.net</a>
Geoff Henderson, Vice President	<a href="mailto:ghenderson@wormsway.com">ghenderson@wormsway.com</a>
Millie Carman, Secretary	<a href="mailto:milliecarman@earthlink.net">milliecarman@earthlink.net</a>
Steve Johnson, Treasurer	<a href="mailto:sjohnson3@comcast.net">sjohnson3@comcast.net</a>

The following are the committee chairs that have been asked to serve:

Burgermeister - Chris Rueger	<a href="mailto:Chris@Lovefishproductions.com">Chris@Lovefishproductions.com</a>
Communications - Jonathan Adams	<a href="mailto:jonathan.r.adams@vanderbilt.edu">jonathan.r.adams@vanderbilt.edu</a>
Volunteer Coordinator - Liz Snyder	<a href="mailto:tinlizzie421@comcast.net">tinlizzie421@comcast.net</a>
Education/Competition - Steve Johnson	
Finance - Steve Johnson	<a href="mailto:sjohnson3@comcast.net">sjohnson3@comcast.net</a>

Ad Hoc Committee for the MCB BrewOff - Tom Vista

Editor - MCB newsletter - The Score - Karen Lassiter

Please feel free to submit to Karen anything you wish to contribute to our newsletter.  
You can reach her at [celtgirl@bellsouth.net](mailto:celtgirl@bellsouth.net)



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