

## May 5, 2002: Upper Mississippi Mash-Out Winners List and Recipes

### BEST OF SHOW

BJCP Sub-Catgory	Name of Brew	Brewer(s)	Location	Brew Club
1.C. Classic American Pilsner	<a href="#">Grandpa's Stash</a>	<a href="#">Steve Fletty</a>	St.Paul, MN	St. Paul Home Brewers Club

### Amber & Dark European Ales & Lagers

Place	BJCP Sub-Catgory	Name of Brew	Brewer(s)	Location	Brew Club
1	14.C. Doppelbock	<a href="#">Exothermator II Judgement Day</a>	Bob Nelson	Woodbury, MN	-none-
2	9.A. Oktoberfest/Maerzen	<a href="#">Malt Fest</a>	Ray Taylor	Fargo, ND	Prairie Home Brewers Companions
3	14.B. Helles Bock/Maibock	<a href="#">Biergarten Maibock</a>	Erik Nelson	Sauk Rapids, MN	Cloudy Town Brewers

### American & European Pale Lagers

Place	BJCP Sub-Catgory	Name of Brew	Brewer(s)	Location	Brew Club
1	1.C. Classic American Pilsner	<a href="#">Grandpa's Stash</a>	<a href="#">Steve Fletty</a>	St.Paul, MN	St. Paul Home Brewers Club
2	1.A. Light / Standard / Premium	<a href="#">American Lager #1</a>	Jim LaRocque	Hopkins, MN	Minnesota Home Brewers Association
3	2.B. Northern German Pilsner	<a href="#">Bohemian Pilsner</a>	Paul Johnson	Hopkins, MN	Minnesota Home Brewers Association

### American Pale Ales

Place	BJCP Sub-Catgory	Name of Brew	Brewer(s)	Location	Brew Club
1	6.B. American Amber Ale	<a href="#">Festivus Pale Ale</a>	Greg Burger & Phil Levitt	Iowa City, IA	-none-
2	6.A. American Pale Ale	<a href="#">NITRo</a>	Al Boyce	St. Louis Park, MN	Minnesota Home Brewers Association
3	6.A. American	<a href="#">American</a>	Susan Ruud	Harwood, ND	Prairie Home Brewers

	Pale Ale	Pale Ale			Companions
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### Belgian and French Ales

Place	BJCP Sub-Catgory	Name of Brew	Brewer(s)	Location	Brew Club
1	19.C. Biere de Garde	Kloisterschneken Blonde	Steve Smyczek	Brookfield, WI	Milwaukee Beer Barons
2	19 D. Saison	Saison	Pete Moor	White Bear Lake, MN	-none-
3	19.B. Witbier	Use Your Wit	Jeff Cotton	St.Paul, MN	St. Paul Home Brewers Club

### Bitter and English Pale Ale

Place	BJCP Sub-Catgory	Name of Brew	Brewer(s)	Location	Brew Club
1	4.B. Special or Best Bitter	Star of North Fargo XIX	Carl Eidbo	Fargo, ND	Prairie Home Brewers Companions
2	4.C. Strong Bitter / English Pale	Three Strand Man ESB	Steve Knappe & Jay Boyer	Bowling Green, Oh	-none-
3	4.A. Ordinary Bitter	Our House Bitta	Ray Taylor	Fargo, ND	Prairie Home Brewers Companions

### Brown & Scottish Ales

Place	BJCP Sub-Catgory	Name of Brew	Brewer(s)	Location	Brew Club
1	10.D. American Brown Ale	Batch 63	Nick Mark	Minneapolis, MN	-none-
2	10.B. Northern English Brown Ale	Guz Buzz Brown	Curt & Cathy Stock	St. Paul, MN	St. Paul Home Brewers Club
3	5.C. Export 80/-	Jack's Not Back	Susan Ruud	Harwood, ND	Prairie Home Brewers Companions

### India Pale Ale

Place	BJCP Sub-Catgory	Name of Brew	Brewer(s)	Location	Brew Club
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1	7. India Pale Ale	Stedman's IPA	Dan Stedman	Minnetonka, MN	-none-
2	7. India Pale Ale	Bob's IPA	Bob Cromer	Mastings, MN	Minnesota Home Brewers Association
3	7. India Pale Ale	Kipling's Quencher IPA	Steve Fletty	St. Paul, MN	St. Paul Home Brewers Club

### Light Ales & Wheat Beers

Place	BJCP Sub-Catgory	Name of Brew	Brewer(s)	Location	Brew Club
1	8.A. Koelsch-Style Ale	IGA 2002	Michael McNally & Leilan McNally	Webster City, IA	-unknown-
2	17.C. Berliner Weisse	Will-o-the-Wisp Weisse	Dick Nilles	Fargo, ND	Prairie Home Brewers Companions
3	8.A. Koelsch-Style Ale	Unnamed	Bob Cromer	Hastings, MN	Minnesota Home Brewers Association

### Meads, Ciders, Fruit & Specialty Beers

Place	BJCP Sub-Catgory	Name of Brew	Brewer(s)	Location	Brew Club
1	25.D. Pyment (Grape Melomel)	Zin Pyment	Leo Vitt, Ron Elshaug & Steve Determan	Rochester, MN	Minnesota Timberworts
2	25.B. Varietal Honey Traditional	Unnamed	Steve Piatz	Eagan, MN	Minnesota Home Brewers Association
3	21. Fruit Beer	Rene's Xmas Stout	Bob Cromer	Hastings, MN	Minnesota Home Brewers Association

### Porters & Stouts

Place	BJCP Sub-Catgory	Name of Brew	Brewer(s)	Location	Brew Club
1	15.A. Robust Porter	Gatekeeper Memorial Porter	Curt & Cathy Stock	St. Paul, MN	St. Paul Home Brewers Club
2	15.B. Brown Porter	R&S Porter	Ray Taylor & Susan Ruud	Fargo, ND	Prairie Home Brewers Companions
3	15.B. Brown Porter	Eden Prairie Porter	Michael Behrendt	Eden Prairie, MN	Minnesota Home Brewers Association

## Strong Ales

Place	BJCP Sub-Catgory	Name of Brew	Brewer(s)	Location	Brew Club
1	12.C. Russian Imperial Stout	<b>Lonely Cossack Russian Imperial Stout</b>	Steve Olson, Jon Jorgenson & Keith Akstulewicz	Menasha, WI	Appelton Libation Society
2	12.A. English-style Barleywine	<b>Red's Barleywine</b>	Susan Ruud	Harwood, ND	Prairie Home Brewers Companions
3	12.C. Russian Imperial Stout	<b>She Devil Double D Imperial Stout</b>	<b>Curt &amp; Cathy Stock</b>	St. Paul, MN	St. Paul Home Brewers Club

## Strong Belgian Ale

1	18.D. Belgian Strong Dark Ale	<b>Double Dark Dragon II</b>	Ronald Elshaug	Rochester, MN	Minnesota Timberworts
2	18.D. Belgian Strong Dark Ale	<b>Unnamed</b>	Steve Piatz	Eagan, MN	Minnesota Home Brewers Association
3	18.D. Belgian Strong Dark Ale	<b>Double Strong 10</b>	Erik Nelson	Sauk Rapids, MN	Cloudy Town Brewers



## RECIPE SECTION

### Amber & Dark European Ales & Lagers

#### 14.C. Exothermator II Judgement Day - Partial Mash Doppelbock



Bob Nelson  
Woodbury, MN  
OG: 1.088 / FG: 1.022

Gold Medal - Amber & Dark European Ales and Lagers  
2002 Upper Mississippi Mash-Out

**Ingredients: (for 5 gallons)**  
4 lb US 2-row malt

4 lb Munich malt  
2 lb Wheat malt  
1/2 lb Caramunich  
1/4 lb Pale Chocolate malt  
6 lb US Gold extract (added post-lauter)

**Hops:**

2 oz. Pellet Hallertau (3.7&percent; AAU) - 60 min.  
3/4 oz. Pellet Hallertau (3.7&percent; AAU) - 30 min.  
3/4 oz. Pellet Hallertau (3.7&percent; AAU) - 15 min.

**Yeast:**

WYeast #2278 Czech Pils  
Starter: 1 cup sludge from prior batch

**Water Treatment:**

2 tsp added to 10 gallons of water

**Mash Schedule:**

Protein rest for 30 minutes at 122 F.  
Saccharification rest for 60 minutes at 155 F.

**Brewing Time:**

60 minute boil  
Brewing date: 1/20/2001  
Bottling date: 3/3/2001

**Fermentation Schedule:**

Primary: 14 days in glass at 52 F.  
Secondary: 28 days in glass at 40-55 F.

**Finings:**

none

**Carbonation:**

Bottle Conditioned  
3/4 cup corn sugar.



*Hop Back*

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**9.A. Malt Fest - All-Grain Oktoberfest**



Ray Taylor  
Prairie Home Brewers Companions - Fargo, ND  
OG: 1.058 / FG: 1.017

Silver Medal - Amber & Dark European Ales & Lagers  
2002 Upper Mississippi Mash-Out

**Ingredients: (for 5 1/2 gallons)**

6 lbs Durst Pilsner malt  
2 lbs Durst Vienna malt  
1 lb DWC Wheat malt  
3/4 lb Briess Victory malt  
1/2 lb DWC Aromatic malt  
1/2 lb DWC Caravienne malt  
1/4 lb DWC Caramunich malt  
1/8 lb DWC Special B malt  
1/16 lb DWC Chocolate malt

**Hops:**

3/4 oz Pellet Perle (8.2&percent; AAU) - 120 min

**Yeast:**

WYeast 2124 Bohemian Lager  
Starter: 1.2 liters

**Water Treatment:**

none

**Mash Schedule:**

Protein rest for 25 minutes at 122 F.  
Saccharification rest for 60 minutes at 154 F.

**Brewing Time:**

120 minute boil  
Brewing date: 7/1/2000  
Bottling date: 4/1/2001

**Fermentation Schedule:**

Primary: 30 days in glass at 45 F. Secondary: 45 days in glass at 43F.

**Finings:**

1/2 tsp Irish Moss

**Carbonation:**

Forced CO2



*Hop Back*



Erik Nelson  
Cloudy Town Brewers, Sauk Rapids, MN  
OG: 1.073 /FG: 1.019

Bronze Medal - Amber & Dark European Ales and Lagers  
2002 Upper Mississippi Mash-Out

**Ingredients: (for 7 gallons)**

13 lbs German Pilsener malt  
3 lbs German Munich malt  
1.5 lbs Carapils Dextrine malt

**Hops:**

36 g. Pellet Perle - (7.6&percnt; AAU) - 60 min.  
22 g. Pellet Hallertau Hersbrucker - (4.4&percnt; AAU) - 10 min.

**Yeast:**

WLP830 White Labs German Lager  
Starter: 600 ml.

**Water Treatment:**

unknown

**Mash Schedule:**

Acid rest for 15 minutes at 100 F.  
Protein rest for 95 minutes at 127 F.  
First Decoction Saccharification rest - 15 minutes at 155 F.  
First Decoction - 30 minutes at 212 F.  
Intermediate rest 40 minutes at 144 F.  
Saccharification rest 30 minutes at 156 F.

**Brewing Time:**

60 minute boil. Brewing Date: 12/16/2001  
Bottling Date: 1/1/1601 (???)

**Fermentation Schedule:**

Primary: 39 days in glass at 48 F.  
Secondary: 90 days in glass at 35 F.

**Finings:**

3 tsp. Irish Moss (15 min.)

**Carbonation:**

Force carbonated - 2.3 vol. CO<sub>2</sub>, 9.15 PSI



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## American & European Pale Lagers

### 1.C. Grandpa's Stash - All-grain Classic American Pilsener



**Steve Fletty**

St. Paul Home Brewers Club

OG: 1.058 /FG: 1.018

Best Of Show Award

Gold Medal - American and European Pale Lagers

2002 Upper Mississippi Mash-Out

#### **Ingredients: (for 5 gallons)**

10 lbs US 6 row

3 lbs flaked maize

#### **Hops:**

1 oz Saaz - (3.9 &percent; AA) - first wort

1 oz Mt Hood - (4.4 &percent; AA) - 60 min.

1 oz Liberty - (3.7 &percent; AA) - 30 min.

1 oz Crystal - (4.6 &percent; AA) - 2 min.

#### **Yeast:**

WLP802 White Labs Czech Budejovice

Starter: 1 gallon

#### **Water Treatment:**

unknown.

#### **Mash Schedule:**

Single infusion for 1 hour at 158 F.

#### **Brewing Time:**

60 minute boil. Brewing Date: 8/17/2001

Bottling Date: 11/6/2001

#### **Fermentation Schedule:**

Primary: 14 days at 50 F.M

Lagered: 10 weeks (8/31 - 11/6/01)

**Finings:** unknown

#### **Carbonation:**

Bottle-conditioned.



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### 1.A. American Lager #1 - All-grain American Lager



Jim LaRocque  
Minnesota Home Brewers Association - Hopkins, MN  
OG: 1.020 /FG: 1.012

Silver Medal - American & European Pale Lagers  
2002 Upper Mississippi Mash-Out

#### **Ingredients: (for 5 gallons)**

4 lbs Pilsner malt  
5 lbs 2-row malt  
1.5 lbs Rice

#### **Hops:**

1 oz Pellet Tettnang - (4.9&percent; AA) - 60 min.  
1/2 oz Pellet Tettnang - (4.9&percent; AA) - 1 min.

#### **Yeast:**

WLP800 White Labs Pilsner  
Starter: Yes

#### **Water Treatment:**

Carbon filter

#### **Mash Schedule:**

Saccharification rest for 120 minutes at 152 F.

#### **Brewing Time:**

120 minute boil.  
Brewing Date: 11/2/01  
Bottling Date: ?

#### **Fermentation Schedule:**

Primary: 7 days in plastic at 57 F.  
Secondary: 20 days in glass at ?.

#### **Finings:**

none

#### **Carbonation:**

Force carbonated with CO2.



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### 2.B. Bohemian Pilsner - All-grain Northern German Pilsner



Paul Johnsen  
Minnesota Home Brewers Association - Hopkins, MN  
OG: 1.055 /FG: ?

Bronze Medal - American & European Pale Lagers  
2002 Upper Mississippi Mash-Out

**Ingredients (for 11 gallons):**

15 lbs German Pilsener malt  
5 lbs German Munich malt

**Hops:**

2 oz Whole Hallertauer - (4.8&percent; AA) - Mash hop  
5 oz Whole Hallertauer - (4.8&percent; AA) - 60 min.

**Yeast:**

WLP800 White Labs Pilsner Lager

**Water Treatment:**

unknown

**Mash Schedule:**

Saccharification: 60 minutes at 158 F.  
Mash-out: 10 minutes at 170 F.

**Brewing Time:**

60 minute boil. Brewing Date: ?  
Bottling Date: ?

**Fermentation Schedule:**

unknown

**Finings:**

unknown

**Carbonation:**

unknown



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**American Pale Ales**

6.B. Festivus Pale Ale - Partial Mash Amber Ale



Greg Burger & Steve Levitt  
Iowa City, IA  
OG: 1.054 /FG: 1.014

Gold Medal - American Pale Ales  
2002 Upper Mississippi Mash-Out

**Ingredients: (for 5 gallons)**

1 lb Beeston's Maris Otter Pale malt - 30 min.  
1 lb Beestons Pale Caramalt - 30 min.  
1 lb Beestons Pale Crystal - 30 min.  
6 lb Northern Brewer Gold Liquid Malt Extract  
1 lb Munton's Plain Amber Dry Malt Extract

**Hops:**

1 oz Pellet Centennial - (11.2% AA) - 60 min.  
1/2 oz Pellet Yakima Magnum - (14.8% AA) - 30 min.  
1 oz Pellet Kent Goldings - (5.4% AA) - 3 min.

**Yeast:**

1056 WYeast American Ale  
Starter: 800 ml

**Water Treatment:**

none

**Mash Schedule:**

30 minute partial mash.

**Brewing Time:**

60 minute boil. Brewing Date: 11/23/2001  
Bottling Date: 12/27/2001

**Fermentation Schedule:**

Primary: 14 days in plastic at 67 F.  
Secondary: 20 days in glass at 67 F.

**Finings:**

none

**Carbonation:**

Bottle conditioned:  
Primed with 3/4 cup corn sugar.



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Al Boyce  
Minnesota Home Brewers Association - St.Louis Park, MN  
OG: 1.066 /FG: 1.015

Silver Medal - American Pale Ales  
2002 Upper Mississippi Mash-Out

**Ingredients: (for 5 gallons)**

9 lb American 2 row malt  
1 lb Crystal 10 malt  
1/2 lb Carapils malt  
1/2 lb American Victory malt  
1/4 lb Munich malt  
1/4 lb Roasted barley malt  
3.3 lb Briess Golden light liquid malt extract

**Hops:**

2 oz Pellet Cascade - (5.8% AA) - Mash hop  
1 oz Whole Cascade - (homegrown) - First-Wort hop  
1 oz Pellet Centennial - (9.1% AA) - 90 min.  
1 oz Pellet Perle - (7.6% AA) - 30 min.  
1 oz Whole Cascade - (homegrown) - 4 min.  
1 oz Whole Cascade - (homegrown) - 1 min.  
Centennial Hop tea - (9.1% AA) - Added to Primary  
1 oz Pellet Cascade - (5.8% AA) - Dry hop

**Yeast:**

WYeast British Ale II  
Starter: 1 quart

**Water Treatment:**

1 tsp. Gypsum to mash water  
1 tsp. Phosphoric acid to sparge water

**Mash Schedule:**

90 minute single-step infusion at 155 F.

**Brewing Time:**

90 minute boil. Brewing Date: 2/10/2002  
Bottling Date: 3/10/2002

**Fermentation Schedule:**

Primary: 7 days in glass at 65 F.  
Secondary: 21 days in glass at 65 F.

**Finings:**

1 tsp Irish Moss to boil (15 min.)

**Carbonation:**

Bottle conditioned  
Primed with 3/4 cup corn sugar



*Hop Back*

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### 6.A. American Pale Ale - All-grain American Pale Ale



Susan Ruud  
Prairie Home Brewers Companion - Harwood, ND  
OG: 1.055 /FG: 1.014

Bronze Medal - American Pale Ales  
2002 Upper Mississippi Mash-Out

#### **Ingredients: (for 5.5 gallons)**

9 lb American 2-row Pale malt  
1.5 lb American Crystal 90  
.75 lb Belgian Wheat Malt

#### **Hops:**

.4 oz Pellet Centennial - (10.5&percent; AA) - 90 min.  
.2 oz Pellet Cascade - (5.75&percent; AA) - 90 min.  
.4 oz Pellet Amarillo Gold - (10&percent; AA) - 20 min.  
.4 oz Pellet Cascade - (5.75&percent; AA) - 20 min.  
.8 oz Pellet Cascade - (5.75&percent; AA) - 15 min.  
1 oz Pellet Amarillo Gold - (10&percent; AA) - 10 min.  
1.6 oz Pellet Cascade - (5.75&percent; AA) - 5 min.  
1.6 oz Pellet Amarillo Gold - (10&percent; AA) - 0 min.

#### **Yeast:**

1056 WYeast American Ale  
Starter: 700 ml

#### **Water Treatment:**

unknown

#### **Mash Schedule:**

Saccharification Rest at 152 F. for 60 minutes.  
Mash-out at 168 F. for 5 min.

#### **Brewing Time:**

60 minute boil. Brewing Date: 5/20/2001  
Bottling Date: unknown

#### **Fermentation Schedule:**

Primary: unknown  
Secondary: unknown

#### **Finings:**

unknown

#### **Carbonation:**

unknown



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## Belgian and French Ales

### 19.C. Kloisterschneken Blonde - All-grain Biere de Garde



Steve Smyczek  
Milwaukee Beer Barons - Brookfield, WI  
OG: ? /FG: 1.015

Gold Medal - Belgian and French Ales  
2002 Upper Mississippi Mash-Out

#### **Ingredients: (for 10 gallons)**

23 lbs Belgian Pils malt  
1/2 lb Belgian Biscuit malt  
1/2 lb Belgian Aromatic malt  
1/2 lb Munich malt  
1/4 lb Honey malt  
1 lb Belgian Clear Candi Sugar

#### **Hops:**

1 oz Pellet Galena - (12% AA) - 60 min.  
1 oz Pellet Styrian Goldings - (5% AA) - 15 min.

#### **Yeast:**

1762 WYeast Belgian Abbey II  
Starter: 500 ml second generation

#### **Water Treatment:**

Tap water

#### **Mash Schedule:**

Saccharification rest at 152 F. for 90 minutes.

#### **Brewing Time:**

60 minute boil  
Brewing Date: 1/9/2002  
Bottling Date: 3/24/2002

#### **Fermentation Schedule:**

Primary: 10 days in steel at 78 F.  
Secondary: 10 days in steel at 57 F.

**Finings:**  
unknown

**Carbonation:**  
Force carbonated with 2.7 volumes of CO<sub>2</sub>.



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**19.D. Saison - Partial Mash Saison**



Pete Moor  
White Bear Lake, MN  
OG: 1.053 /FG: 1.012

Silver Medal - Belgian and French Ales  
2002 Upper Mississippi Mash-Out

**Ingredients: (for five gallons)**

3.5 lb Alex Pale liquid malt extract  
2.5 lb Munton-Fisson light dry malt extract  
1/2 lb Clear Candi Sugar  
1/2 lb Durst Wheat malt  
3 oz Fawcett Pale Crystal(mash)  
1/2 oz Fawcett Pale Chocolate (mash)  
1/2 lb Maris Otter (mash)

**Hops:**

1.9 oz Whole Hallertau Mittelfruh - (4&percent; AA) - 60 min.  
.3 oz Whole Saaz - (2.8&percent; AA) - 5 min.

**Yeast:**

WLP565 White Labs Saison  
Starter: 2 liter

**Water Treatment:**

1 tsp Gypsum

**Mash Schedule:**

Saccharification rest at 155 F. for 60 min.  
Sparge with 2 qts water at 170 F.  
Mash-out at 170 F. for 5 min.

**Brewing Time:**

60 minute boil  
Brewing Date: 12/17/2002  
Bottling Date: 1/13/2002

**Fermentation Schedule:**

Primary: 8 days in glass at 68 F.  
Secondary: 19 days in glass at 62 F.

**Finings:**

Whirlfloc - 1 tablet, 15 min.

**Carbonation:**

Bottle-conditioned  
Primed with 4 oz. corn sugar



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**19.B. Use Your Wit - recipe type**



Jeff Cotton  
St. Paul Home Brewers Club  
OG: /FG:

Bronze Medal - Belgian and French Ales  
2002 Upper Mississippi Mash-Out

**Ingredients:**

3.5 lb Pale Malt (2-row) □ □ □  
3.5 lb Wheat Malt □ □ □ □ □ □ □ □ □ □ □  
1 lb Flaked Oats □ □ □ □ □ □ □ □ □ □ □ □ □  
1 lb Flaked Soft White Wheat □ □  
1 lb Candy Sugar □ □ □ □ □ □ □ □ □ □ □ □ □  
1 Oz □ Coriander Seed - 10 Min. (boil)  
1 Oz Bitter Orange Peel - 10 Min. (boil)

**Hops:**

1 oz Pellet Crystal □ □ (3.25% AA) - 60 min.  
1 oz □ Pellet Saaz (4.3% AA) - 1 min.

**Yeast:**

WLP400 White Labs Belgian Wit Ale

**Water Treatment:**

Unknown

**Mash Schedule:**

Unknown

**Brewing Time:**

60 minute boil  
Brewing Date: Unknown  
Bottling Date: Unknown



**Fermentation Schedule:**

**Finings:**

1 Tsp. □ Irish Moss- 15 Min. (boil)

**Carbonation:**

Unknown



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## Bitter and English Pale Ales

### 4.B. Star of North Fargo XIX - All-grain Special or Best Bitter



Carl Eidbo  
Prairie Home Brewers Companion - Fargo, ND  
OG: 1.047 /FG: 1.017

Gold Medal - Bitter and English Pale Ale  
2002 Upper Mississippi Mash-Out

**Ingredients: (for 15.5 gallons)**

22 lb DWC Pale Ale malt  
2 lb Crystal 20 malt

**Hops:**

1.3 oz Pellet Target - (8&percent; AA) - 60 min.  
1.75 oz Pellet Target - (8&percent; AA) - 5 min.  
5 oz Whole Cascade - (?&percent; AA) - Hopback

**Yeast:**

PCH Norwich liquid  
Starter: 24 oz.

**Water Treatment:**

unknown

**Mash Schedule:**

Saccharification rest at 154 F. for 90 minutes.

**Brewing Time:**

60 minute boil  
Brewing Date: 3/17/2002  
Bottling Date: 4/17/2002

**Fermentation Schedule:**

Primary: 3 days in glass at 70 F.  
Secondary: 6 days in glass at 70 F.  
Tertiary: ? days in steel at 45 F.

**Finings:**

1 tsp. Irish Moss

**Carbonation:**

Force carbonated with CO2



*Hop Back*

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**4.C. Three Strand Man ESB - Partial Mash Strong Bitter/English Pale Ale**



Steve Knape & Jay Boyer  
Bowling Green, OH  
OG: 1.062 /FG: 1.015

Silver Medal - Bitter and English Pale Ale  
2002 Upper Mississippi Mash-Out

**Ingredients: (for 6 gallons)**

1/2 lb Honey/Gambrinus (steep)  
1/4 DWC Biscuit malt (steep)  
1/4 DWC Aromatic malt (steep)  
1/2 lb Fawcett Dark Crystal malt (steep)  
1/4 lb Flaked Maize (steep)  
6 lb Muntons Light Malt Extract (boil)  
1/4 lb Muntons Wheat Solids (boil)

**Hops:**

.5 oz Pellet Target - (8% AA) - 60 min.  
.5 oz Pellet Centennial - (9% AA) - 60 min.  
.5 oz Pellet Kent Goldings - (4.1% AA) - 20 min.  
.5 oz Pellet Progress - (6.1% AA) - 0 min.

**Yeast:**

WYeast Thames Valley Ale  
Starter: No (used 2 pkgs)

**Water Treatment:**

2 tsp Burton Salts

**Mash Schedule:**

Steep at 170 F. for 40 min.

**Brewing Time:**

60 min. boil. Brewing Date: 2/16/2002  
Bottling Date: 3/10/2002

**Fermentation Schedule:**

8 days in plastic at 68 F.  
14 days in glass at 65 F.

**Finings:**

1 tsp Irish Moss

**Carbonation:**

Bottle-conditioned.  
Primed with 3/4 cup corn sugar



*Hop Back*

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**4.A. Our House Bitta - All-grain Ordinary Bitter**



Ray Taylor  
Prairie Home Brewers Companion - Fargo, ND  
OG: 1.038 /FG: 1.012

Bronze Medal - Bitter and English Pale Ale  
2002 Upper Mississippi Mash-Out

**Ingredients: (for 6 gallons)**

5 lb Baird English Pale malt  
3/4 lb Gambrinue Wheat malt  
1/2 lb Briess Crystal 60 malt  
1/2 lb Briess Crystal 120 malt  
1/4 lb Briess Carapils malt  
1/4 Baird Carastan ISL malt  
1/8 lb Briess Special Roast malt

**Hops:**

1/2 oz Pellet Challenger - (8.2% AA) - 120 min.  
1/2 oz Pellet Target - (8.1% AA) - 20 min.  
1/4 oz Pellet East Kent Goldings - (6.1% AA) - 20 min.  
1/2 oz Pellet East Kent Goldings - (6.1% AA) - 3 min.

**Yeast:**

1187 Norwich English Ale  
Starter: 500 ml

**Water Treatment:**

3/4 tsp. CaSO<sub>4</sub>  
1/8 tsp. MgSO<sub>4</sub>

**Mash Schedule:**

Protein Rest at 122 F. for 25 min.  
Saccharification rest at 155 F. for 60 min.

**Brewing Time:**

120 minute boil.  
Brewing Date: 5/28/2001  
Bottling Date: 8/28/2001

**Fermentation Schedule:**

Primary: 27 days in glass at 68 F.

**Finings:**

1/2 tsp. Irish Moss

**Carbonation:**

Force carbonated with CO2



*Hop Back*

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## Brown and Scottish Ales

**10.D. Batch 63 - Partial Mash American Brown Ale**



Nick Mark  
Minneapolis, MN  
OG: 1.060 /FG: 1.020

Gold Medal - Brown and Scottish Ale  
2002 Upper Mississippi Mash-Out

**Ingredients: (for 5 gallons)**

7 lb Mild Ale malt (mash)  
1/2 lb Dark Crystal malt (mash)  
2 oz Roasted Barley malt (mash)  
1/2 lb Peat-smoked 2-row malt (mash)  
6 lb Dry extract (boil)

**Hops:**

1 oz Pellet Kent Golding - (5.6% AA) - 75 min.  
1 oz Pellet Fuggles - (4.5% AA) - 5 min.

**Yeast:**

White Labs Edinburgh Ale  
Starter: 500 ml

**Water Treatment:**

None

**Mash Schedule:**

Saccharification Rest for 60 minutes at 158 F.

**Brewing Time:**

75 minute boil

Brewing Date: Feb 2002

Bottling Date: Mar 2002

**Fermentation Schedule:**

14 days in glass at 65 F.

7 days in glass at 65 F.

**Finings:**

1/4 tsp Irish Moss

**Carbonation:**

Bottle conditioned

Primed with 8 oz corn sugar



*Hop Back*

---

**10.B. Guz Buzz Brown - All-grain Northern English Brown Ale**



**Curt Stock & Cathy Stock**

St.Paul Home Brewers Club, St.Paul, MN

OG: 1.048 /FG: 1.014

Silver Medal - Brown & Scottish Ales

2002 Upper Mississippi Mash-Out

**Ingredients: (for 10 gallons)**

8 lb Pauls Mild malt

8 lb Maris Otter malt

1 lb Wheat malt

1/4 lb Crystal 90 malt

1/4 lb Crystall 55 malt

1/2 lb Special B malt

1/2 lb Special Roast malt

1/2 lb Pale Chocolate malt

**Hops:**

1.5 oz Pellet Fuggles - (5&percent; AA) - 45 min.

1 oz Pellet Fuggles - (5&percent; AA) - 30 min.

**Yeast:**

1028 WYeast London Ale

Starter: 1.5 liter

**Water Treatment:**

Carbon-filtered

**Mash Schedule:**

Protein rest for 30 minutes at 122 F.  
Saccharification rest for 60 minutes at 152 F.

**Brewing Time:**

70 minute boil

Brewing Date: 12/28/2002

Bottling Date: 2/15/2002

**Fermentation Schedule:**

9 days in glass at 65 F.

21 days in glass at 65 F.

**Finings:**

2 tsp Irish Moss in boil

**Carbonation:**

Bottle-conditioned.

Primed with 2/3 cup corn sugar per 5 gallons



*Hop Back*

---

**5.C. Jack's Not Back - All-grain Scottish Export /80**



Susan Ruud

Prairie Home Brewers Companion , Harwood, ND

OG: 1.059 /FG: 1.012

Bronze Medal - Brown & Scottish Ales

2002 Upper Mississippi Mash-Out

**Ingredients: (for 5.5 gallons)**

6.5 lb Scot malt

.5 lb Wheat malt

1 lb Mild malt

.75 lb Biscuit malt

.5 lb Aromatic malt

.5 lb Flaked Barley malt

1 lb Caramel Pils malt

.5 lb Crystal 10 malt

.25 lb Special B malt

.06 lb Chocolate malt

.06 lb Roasted Barley malt

**Hops:**

1 oz Pellet Fuggle - (5.1&percent; AA) - First Wort hop

**Yeast:**

1728 WYeast Scottish Ale  
Starter: 700 ml

**Water Treatment:**

Unknown

**Mash Schedule:**

Single-Step Infusion at ?? F.

**Brewing Time:**

Unknown  
Brewing Date: 4/17/2002  
Bottling Date: ??

**Fermentation Schedule:**

Primary: ?? days in glass at 68 F.

**Finings:**

Unknown

**Carbonation:**

Unknown



*Hop Back*

---

## India Pale Ale

### 7. Stedman's IPA - All-grain India Pale Ale



Dan Stedman  
Minnetonka, MN  
OG: 1.068 /FG: 1.015

Gold Medal - India Pale Ale  
2002 Upper Mississippi Mash-Out

**Ingredients: (for 10.3 gallons)**

16 lb Maris Otter malt  
15 lb Briess Two-Row malt  
1.5 lb Crystal 40 malt  
.5 lb Crystal 55 malt

**Hops:**

3.25 oz Whole Cascade - (6.5&percent; AA) - First Wort Hop (90)

2 oz Pellet Centennial - (9.9&percent; AA) - 60 min.

**Yeast:**

1272 WYeast American Ale II  
Starter: 2 cups

**Water Treatment:**

Unknown

**Mash Schedule:**

Saccharification rest for 75 minutes at 153 F.

**Brewing Time:**

90 minute boil  
Brewing Date: 4/20/2001  
Bottling Date: 5/10/2001

**Fermentation Schedule:**

7 days in steel at ?? F.  
14 days in glass at ?? F.

**Finings:**

Whirlfloc

**Carbonation:**

Bottle-conditioned.  
Primed with ?? amt. corn sugar



*Hop Back*

---

**7. Bob's IPA - All-grain India Pale Ale**



Bob Cromer  
Minnesota Home Brewers Association - Hastings, MN  
OG: 1.067 /FG: 1.016

Silver Medal - India Pale Ale  
2002 Upper Mississippi Mash-Out

**Ingredients: (for 5 gallons)**

14 lb Pale malt  
1 lb Carastan malt  
.5 Crystal 60 malt

**Hops:**

1.5 oz Whole Chinook - (? AA) - 75 min.  
.5 oz Whole Cascade - (? AA) - 60 min.  
1 oz Whole Willamette - (? AA) - 20 min.  
1 oz Whole Centennial - (? AA) - 0 min.



1 oz Whole Willamette - (? AA) - 0 min.  
1 oz Whole Willamette - (? AA) - dry hop  
1 oz Whole Cascade - (? AA) - dry hop

**Yeast:**

White Labs California Ale  
Starter: 500 ml

**Water Treatment:**

None

**Mash Schedule:**

Saccharification rest for 60 minutes at 154 F.

**Brewing Time:**

75 minute boil  
Brewing Date: 2/5/2002  
Bottling Date: 2/23/2002

**Fermentation Schedule:**

Primary: 9 days in plastic at 68 F.  
Secondary: 9 days in plastic at 68 F.

**Finings:**

Unknown

**Carbonation:**

Bottle conditioned



*Hop Back*

---

**7. Kipling's Quencher - All-grain India Pale Ale**



**Steve Fletty**

St. Paul Home Brewers Club  
OG: 1.064 / FG: 1.012

Bronze Medal - India Pale Ale  
2002 Upper Mississippi Mash-Out

**Ingredients: (for 5 gallons)**

14.2 lb Thomas Fawcet Maris Otter malt  
5 oz Briess Crystal 120 malt  
5 oz Wheat malt

**Hops:**

2 oz Columbus - (14.2% AA) - 60 min.  
1/4 oz Chinook - (13% AA) - 60 min.  
2 oz Kent Golding - (5.9% AA) - 15 min.

2 oz Fuggles - (5&percent; AA) - 0 min.  
1 oz Kent Goldings - (5&percent; AA) - dry hop for 1 month

**Yeast:**

1332 WYeast Northwest Ale  
Starter: unknown

**Water Treatment:**

2 tsp Gypsum to mash/sparge water

**Mash Schedule:**

Saccharification rest for 60 minutes at 152 F.

**Brewing Time:**

60 minute boil  
Brewing Date: ??  
Bottling Date: 3/27/2002

**Fermentation Schedule:**

Primary: 11 days in ?? at 64 F.

**Finings:**

Unknown

**Carbonation:**

Bottle conditioned?



*Hop Back*

---

## Light Ales and Wheat Beer

### 8.A. IGA 2002 - All-grain Koelsch-style Ale



Michael & Leilan McNally  
Webster City, IA  
OG: 1.049 /FG: 1.010

Gold Medal - Light Ales and Wheat Beers  
2002 Upper Mississippi Mash-Out

**Ingredients: (for 5 gallons)**

8 lb DWC Pilsner malt  
1 lb Wheat malt  
1 lb Munich malt  
1/2 lb Carapils malt

**Hops:**

.75 oz Pellet Hallertauer Traditional - (4.4&percent; AA) - 90 min.  
.75 oz Pellet Hallertauer Traditional - (4.4&percent; AA) - 30 min.  
.5 oz Pellet Perle - (7.6&percent; AA) - 15 min.

**Yeast:**

WLP029 White Labs German Ale/Kolsch  
Starter: 2 qt slurry

**Water Treatment:**

Unknown

**Mash Schedule:**

Saccharification rest for 90 minutes at 148 F.

**Brewing Time:**

90 minute boil  
Brewing Date: 2/2/2002  
Bottling Date: 4/4/2002

**Fermentation Schedule:**

Primary: 7 days in glass at 58 F.  
Secondary: 12 days in glass at 49 F.  
Tertiary: 49 days in steel at 32 F.

**Finings:**

Unknown

**Carbonation:**

Force carbonated with CO2



*Hop Back*

---

**17.C. Will-O-The-Wisp Weisse - All-grain Berliner Weisse**



Dick Nilles  
Prairie Home Brewers Companion - Fargo, ND  
OG: 1.025 /FG: 1.004

Silver Medal - Light Ales & Wheat Beers  
2002 Upper Mississippi Mash-Out

**Ingredients: (for 6 gallons)**

2.75 lb Pils malt  
3.75 Wheat malt

**Hops:**

1.25 oz Whole East Kent Goldings - (4.7&percent; AA) - 15 min.

**Yeast:**

1007 WYeast German Ale  
Starter: 16 oz

**Water Treatment:**  
None

**Mash Schedule:**  
Sachharification rest for 60 minutes at 150 F.

**Brewing Time:**  
15 minute boil  
Brewing Date: 7/4/2001  
Bottling Date: 8/14/2001

**Fermentation Schedule:**  
Primary: 39 days in plastic at 74 F.

**Finings:**  
None

**Carbonation:**  
Force carbonated with CO2  
Primed with 5 oz corn sugar also?



*Hop Back*

---

### 8.A. Koelsch - All-grain Koelsch-style Ale



Bob Cromer  
Minnesota Home Brewers Association - Hastings, MN  
OG: 1.052 /FG: 1.011

Bronze Medal - Light Ales & Wheat Beers  
2002 Upper Mississippi Mash-Out

#### **Ingredients: (for 5 gallons)**

8 lb Pils malt  
1 lb Wheat malt  
2 lb Munich malt

#### **Hops:**

.5 oz Pellet Spalt - (6&percent; AA) - 30 min.  
.5 oz Pellet Spalt - (6&percent; AA) - 30 min.  
.5 oz Pellet Spalt - (6&percent; AA) - 15 min.  
.5 oz Pellet Spalt - (6&percent; AA) - 0 min.

#### **Yeast:**

White Labs Kolsch  
Starter: .5 liter

**Water Treatment:**

None

**Mash Schedule:**

Saccharification rest for 90 minutes at 148 F.

**Brewing Time:**

75 minute boil

Brewing Date: 8/1/2001

Bottling Date: 8/24/2001

**Fermentation Schedule:**

Primary: 7 days in plastic at 65 F.

Secondary: 13 days in plastic at 65 F.

**Finings:**

Unknown

**Carbonation:**

Bottle conditioned



*Hop Back*

---

## Meads, Ciders, Fruit & Specialty Beers

**25.D. Zin Pyment - Pyment Mead (Sweet/Still)**



**Leo Vitt**, Ron Elshaug, Steve Determan  
Minnesota Timberworts - Rochester, MN  
OG: 1.098 /FG: 1.027

Gold Medal - Meads, Ciders, Fruit & Specialty Beers  
2002 Upper Mississippi Mash-Out

**Ingredients: (for 30 gallons?)**

18 lb Clover Honey

12 lb Lugs(sp?) grapes (Zinfandel)

2.5 oz American Oak chips

Yeast Nutrient

Yeast Energizer

Pectin Enzyme

Honey added after primary fermentation

**Yeast:**

Vintner's Choice Cote de Blanc liquid

Starter: yes

**Water Treatment:**

Unknown

**Brewing Time:**

Unknown

Brewing Date: 10/3/2000

Bottling Date: 3/30/2002

**Fermentation Schedule:**

Primary: 10 days in plastic at 70 F.

Secondary: 30 days in plastic at 70 F.

Tertiary: ?? days in glass at ??

**Finings:**

Unknown

**Carbonation:**

Bottle conditioned



*Hop Back*

---

**25.B. Cotton Blossom Mead - Varietal Honey Mead (Med./Still)**



Steve Piatz

Minnesota Home Brewers Association - Eagan, MN

OG: 1.122 /FG: 1.027

Silver Medal - Meads, Ciders, Fruit & Specialty Beers

2002 Upper Mississippi Mash-Out

**Ingredients: (for 4.75 gallons)**

13 lb Cotton Blossom Honey

**Yeast:**

Lalvin 71B-1122 dry

**Water Treatment:**

Unknown

**Brewing Time:**

Unknown

Brewing Date: 2/19/2001

Bottling Date: 2/26/2002

**Fermentation Schedule:**

Primary: 4 months in glass at varied temps

Secondary: 8 months in glass at varied temps

**Finings:**  
Unknown

**Carbonation:**  
Bottle-conditioned



*Hop Back*

---

**24. Rene's Xmas Stout - All-grain Fruit Beer (Stout Base)**



Bob Cromer  
Minnesota Home Brewers Association - Hastings, MN  
OG: 1.062 /FG: 1.016

Bronze Medal - Meads, Ciders, Fruit & Specialty Beers  
2002 Upper Mississippi Mash-Out

**Ingredients: (for 5 gallons)**

10 lb Pils malt  
.5 lb Crystal 40 malt  
1.5 lb Chocolate malt  
.25 lb Black Patent malt  
.5 lb Roast Barley malt  
1 lb Flaked Barley malt

**Hops:**

.5 oz Pellet Northern Brewer - (6.6&percent; AA) - 60 min.  
.5 oz Pellet Northern Brewer - (6.6&percent; AA) - 40 min.  
.5 oz Pellet Fuggles - (5&percent; AA) - 15 min.  
.5 oz Pellet Fuggles - (5&percent; AA) - 0 min.

**Yeast:**

WYeast Irish Ale  
Starter: 500 ml

**Water Treatment:**

None

**Mash Schedule:**

Saccharification rest for 60 minutes at 150 F.

**Brewing Time:**

75 minute boil  
Brewing Date: 11/3/2001  
Bottling Date: 11/17/2001

**Fermentation Schedule:**

Primary: 7 days in plastic at 68 F.  
Secondary: 7 days in plastic at 68 F.

**Finings:**  
Unknown

**Carbonation:**  
Bottle conditioned.



*Hop Back*

---

## Porters and Stouts

### 15.A. Gatekeeper Memorial Porter - All-grain Robust Porter



**Curt & Cathy Stock**  
St. Paul Home Brewers Club  
OG: 1.062/FG: 1.020

Gold Medal - Porters and Stouts  
2002 Upper Mississippi Mash-Out

**Ingredients: (for 10 gallons)**

15 lb Maris Otter malt  
3 lb Golden Promise malt  
1.5 lb Chocolate malt  
2/3 lb Crystal 120 malt  
2/3 lb Special Roast malt  
1/2 lb Aromatic malt  
1/4 lb Special B malt  
1/4 lb Biscuit malt  
1/4 lb Roasted Barley malt  
1/2 lb Black malt

**Hops:**

2 oz Pellet East Kent Goldings - (5.9&percent; AA) - 60 min.  
2 oz Pellet Fuggle - (5&percent; AA) - 30 min.  
2 oz Pellet Fuggle - (5&percent; AA) - 5 min.

**Yeast:**

1318 WYeast London Ale III  
Starter: 1500 ml

**Water Treatment:**

Carbon filtered

**Mash Schedule:**

Saccharification rest for 70 minutes at 154 F.



**Brewing Time:**

75 minute boil

Brewing Date: 12/27/2001

Bottling Date: 4/21/2002

**Fermentation Schedule:**

Primary: 8 days in glass at 68 F.

Secondary: 30 days in glass at 65 F.

Tertiary: 80 days in ?? at 58 F.

**Finings:**

2 tsp Irish Moss

**Carbonation:**

Force carbonated with 1.5 volumes of CO2



*Hop Back*

---

**15.B. R & S Porter - All-grain Brown Porter**



Ray Taylor & Susan Ruud

Prairie Home Brewers Companion - Fargo, ND

OG: 1.047 /FG: 1.015

Silver Medal - Porters & Stouts

2002 Upper Mississippi Mash-Out

**Ingredients: (for 5.5 gallons)**

6 lb Scottish Pale malt

3/4 lb DWC Wheat malt

1/2 lb Crystal 80 malt

1/2 lb DWC Chocolate malt

1/2 lb DWC Aromatic malt

1/4 lb Chocolate malt

1/4 lb DWC Special B malt

**Hops:**

3/4 oz Pellet Challenger - (8.2% AA) - 90 min.

1 oz Pellet First Gold - (??% AA) - 5 min.

**Yeast:**

1187 Norwich liquid

Starter: 600 ml

**Water Treatment:**

3/4 tsp CaSO4

1/8 tsp CaCl2

**Mash Schedule:**

Protein rest for 30 minutes at 126 F.  
Saccharification rest for 60 minutes at 154 F.

**Brewing Time:**

90 minute boil.

Brewing Date: 9/15/2001

Bottling Date: 4/1/2002

**Fermentation Schedule:**

Primary: 50 days in glass at 68 F.

**Finings:**

3/4 tsp Irish Moss

**Carbonation:**

Force carbonated



*Hop Back*

---

**15.B. Eden Prairie Porter - Extract Brown Porter**



**Michael Behrendt**

Minnesota Home Brewers Association - Eden Prairie, MN

OG: ? /FG: ?

Bronze Medal - Porters & Stouts

2002 Upper Mississippi Mash-Out

**Ingredients: (for 5 gallons)**

1/2 lb Black Patent malt

1/2 lb Carapils malt

6 lb Briess Dark liquid malt extract

**Hops:**

1 oz Pellet Willamette - (?&percent; AA) - 45 min.

1 oz Pellet Fuggles - (?&percent; AA) - 2 min.

**Yeast:**

1028 WYeast London Ale

Starter: No

**Water Treatment:**

None

**Mash Schedule:**

Steep grains for 30 minutes at 155 F.

**Brewing Time:**

45 minute boil

Brewing Date: 2/4/2002  
Bottling Date: 2/23/2002

**Fermentation Schedule:**

Primary: 10 days in plastic at 68 F.  
Secondary: 8 days in plastic at 68 F.

**Finings:**

None

**Carbonation:**

Bottle conditioned  
Primed with 5 oz corn sugar



*Hop Back*

---

## Strong Ales

### 12.C. Lonely Cossack Russian Imperial Stout - All-grain Russian Imperial Stout



Steve Olson, Jon Jorgenson, Keith Akstulewicz  
Appleton Libation Society - Menasha, WI  
OG: 1.107 /FG: 1.029

Gold Medal - Strong Ales  
2002 Upper Mississippi Mash-Out

**Ingredients: (for 6.5 gallons)**

18.5 lb Crisp Maris Otter Pale malt  
4 lb Weyermann Munich malt  
2.5 lb HB Roasted Barley malt  
1.25 lb HB Crystal 70 malt

**Hops:**

106 g Perle - (7.6% AA) - 80 min.  
42 g Northern Brewer - (6.5% AA) - 45 min.  
42 g Fuggles - (5.7% AA) - 15 min.

**Yeast:**

1056 WYeast American Ale  
Starter: Yes

**Water Treatment:**

Moderate carbonate

**Mash Schedule:**

Saccharification rest for 90 minutes at 67 Centigrade

**Brewing Time:**

90 minute boil

Brewing Date: 12/28/2001

Bottling Date: 2/10/2002

**Fermentation Schedule:**

Primary: 10 days in Steel at 20 C.

Secondary: 30 days in glass at 17 C.

**Finings:**

None

**Carbonation:**

Bottle conditioned

Primed with 98 g. of dextrose



*Hop Back*

---

**12.A. Red's Barleywine - All-grain English-style Barleywine**



Susan Ruud

Prairie Home Brewers Companion - Harwood, ND

OG: 1.106 /FG: 1.034

Silver Medal - Strong Ales

2002 Upper Mississippi Mash-Out

**Ingredients: (for 5.5 gallons)**

15 lb Pale 2-Row malt

3 lb Crystal 60 malt

1 lb Flaked Barley malt

1.5 lb Munich malt

1 lb Vienna malt

1 lb Wheat malt

1 lb Aromatic malt

**Hops:**

3 oz Pellet East Kent Goldings - (6.7% AA) - First Wort hop

2 oz Pellet Fuggle - (4.5% AA) - 15 min.

1 oz Pellet Brewer's Gold - (8.2% AA) - 0 min.

**Yeast:**

1968 WYeast London Extra Special Bitter

Starter: ?

**Water Treatment:**

Unknown

**Mash Schedule:**

Protein Rest for 30 minutes at 127 F.  
Saccharification rest for 60 minutes at 157 F.  
Mash-Out for 5 minutes at 168 F.  
Sparge for 45 minutes at 180 F.

**Brewing Time:**

Unknown boil time  
Brewing Date: 4/2/2000  
Bottling Date: Unknown

**Fermentation Schedule:**

Primary: 47 days in glass at 68 F.  
Secondary: 120 days in glass at 68 F.

**Finings:**

Unknown

**Carbonation:**

Unknown



*Hop Back*

---

**12.C. She Devil Double D Imperial Stout - Partial-mash Russian Imperial Stout**



**Curt & Cathy Stock**

St. Paul Home Brewers Club - St. Paul, MN

OG: 1.115 /FG: 1.038

Bronze Medal - Strong Ales

2002 Upper Mississippi Mash-Out

**Ingredients: (for 10 gallons)**

11 lb Maris Otter malt  
4 lb Munich Dark malt  
2 lb Aromatic malt  
1 lb Chocolate malt  
1 lb Crystall 55 malt  
1 lb Roasted Barley malt  
1/2 lb Special B malt  
1/2 lb Black malt  
1/2 lb Special Roast malt  
12 lb Amber liquid malt extract  
6 lb Dark liquid malt extract

**Hops:**

4 oz Pellet Galena - (12.8% AA) - 70 min.  
4 oz Pellet Fuggle - (5% AA) - 30 min.  
3 oz Pellet Williamette - (5% AA) - 15 min.

**Yeast:**

1728 WYeast Scottish Ale  
Starter: 3/4 gallon

**Water Treatment:**

Carbon filtered

**Mash Schedule:**

Saccharification rest for 90 minutes at 155 F.

**Brewing Time:**

90 minute boil  
Brewing Date: 12/15/2001  
Bottling Date: 4/21/2002

**Fermentation Schedule:**

Primary: 10 days in glass at 68 F.  
Secondary: 35 days in glass at 65 F.  
Tertiary: 78 days in steel at 38 F.

**Finings:**

2 tsp Irish Moss

**Carbonation:**

Force carbonated with 1.85 volumes CO2



*Hop Back*

---

## Strong Belgian Ale

### 18.D. Double Dark Dragon II - All-grain Belgian Strong Dark Ale



Ronald Elshaug  
Minnesota Timberworts - Rochester, MN  
OG: 1.097 /FG: 1.030

Gold Medal - Strong Belgian Ale  
2002 Upper Mississippi Mash-Out

**Ingredients: (for 6 gallons)**

11 lb Weissheimer Munich malt  
8 lb Weissheimer Pilsen malt  
.5 lb Czech Crystal med. malt  
.75 lb Crystal 55 malt  
.5 lb Czech Crystal light malt  
.25 lb Cara-B malt

1 lb Candi Sugar (boil)

**Hops:**

1 oz Pellet Hallertau - (4.2&percent; AA) - 90 min.  
1 oz Pellet Tettnang - (5.2&percent; AA) - 60 min.  
1 oz Pellet Hallertau - (4.2&percent; AA) - 60 min.

**Yeast:**

1388 WYeast Belgian Strong  
Starter: 1 quart

**Water Treatment:**

1/4 tsp. Phosphoric acid

**Mash Schedule:**

Unknown

**Brewing Time:**

2 hour boil  
Brewing Date: 2/2001  
Bottling Date: 3/2001

**Fermentation Schedule:**

10 days in glass at 68 F.  
14 days in glass at 68 F.

**Finings:**

Unknown

**Carbonation:**

Bottle conditioned  
Primed with 3.5 oz corn sugar



*Hop Back*

---

**18.D. Belgian Strong Dark Ale - All-grain Belgian Strong Dark Ale**



Steve Piatz  
Minnesota Home Brewers Association - Eagan, MN  
OG: 1.092 /FG: 1.024

Silver Medal - Strong Belgian Ale  
2002 Upper Mississippi Mash-Out

**Ingredients: (for 11 gallons)**

4.455 kg. Munich malt  
8.911 kg. 2-Row malt  
1 lb Dark Candi Sugar

**Hops:**

75 g. Pellet Styrian Goldings - (4&percent; AA) - 90 min.  
22 g. Pellet Styrian Goldings - (4&percent; AA) - 60 min.  
18 g. Whole Mt. Hood - (5.4&percent; AA) - 30 min.  
40 g. Whole Mt. Hood - (5.4&percent; AA) - 0 min.  
36 g. Coriander - 0 min.

**Yeast:**

Brewtek CL-340 liquid  
Starter: Yes

**Water Treatment:**

Unknown

**Mash Schedule:**

Unknown

**Brewing Time:**

90 minute boil  
Brewing Date: 2/10/2000  
Bottling Date: 5/24/2000

**Fermentation Schedule:**

Primary: 16 days in glass at ?? F.  
Secondary: 35 days in glass at ?? F.

**Finings:**

Unknown

**Carbonation:**

Bottle conditioned.  
Primed with 90 g. per 5 gallons corn sugar.



*Hop Back*

---

**18.D. Double Strong 10 - Partial-mash Belgian Strong Dark Ale**



Erik Nelson  
Cloudy Town Brewers - Sauk Rapids, MN  
OG: 1.097 /FG: 1.030

Bronze Medal - Strong Belgian Ale  
2002 Upper Mississippi Mash-Out

**Ingredients: (for 7 gallons)**

13 lb Munich malt  
3.75 lb Pilsener malt  
1.75 lb Crystal 55 malt  
.5 lb CaraMunich malt



2.5 lb Light dry malt extract (to boil)

**Hops:**

28.36 g. Pellet Hallertau Hersbrucker - (4.4&percent; AA) - 90 min.

28.36 g. Pellet Hallertau Hersbrucker - (4.4&percent; AA) - 60 min.

28.36 g. Pellet Tettnanger Tettnang - (4.2&percent; AA) - 60 min.

**Yeast:**

1388 WYeast Belgian Strong Ale

Starter: 800 ml

**Water Treatment:**

Unknown

**Mash Schedule:**

Acid rest for 15 minutes at 98 F.

Protein rest for 100 minutes 125 F.

Decoction Saccharification for 15 minutes at 158 F.

First Decoction for 30 minutes at 212 F.

Main mash rest for 15 minutes at 148 F.

Second Decoction for 20 minutes at 212 F.

Saccharification rest for 30 minutes at 158 F.

**Brewing Time:**

90 minute boil

Brewing Date: 11/4/2001

Bottling Date: 12/1/2001

**Fermentation Schedule:**

Primary: 12 days in glass at 67 F.

Secondary: 15 days in glass at 67 F.

**Finings:**

Unknown

**Carbonation:**

Bottle conditioned

Primed with 5 oz corn sugar



*Hop Back*

---



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