

## May 3, 2003: Upper Mississippi Mash-Out Winners List and Recipes

### BEST OF SHOW AWARD

Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	04.A. Ordinary Bitter	<b>Badger Pale Ale</b>	Ronald Lockhart	St. Paul, MN	Minnesota Home Brewers Association

### Amber/ Dark European Beers

Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	09.A. Oktoberfest-Maerzen	<b>Autumn Quencher 3</b>	Susan Ruud	Harwood, ND	Prairie Homebrewing Companions
2	23.A. Classic Rauchbier	<b>Stephansberg Rauchbier</b>	Jeffery Swearingin	Tulsa, OK	Fellowship of Oklahoma Ale Makers (FOAM)
3	09.B. Vienna Lager	<b>Who needs those little wieners?</b>	Jackie Rager	Lenexa, KS	Kansas City Bier Meisters

### American and European Pale Lagers

Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	02.D. Muenchner Helles	<b>Edel Helles</b>	John A. Kennedy	Prior Lake, MN	Minnesota Home Brewers Association
2	02.A. Bohemian Pilsner	<b>Bunny Pils</b>	Al Boyce	St.Louis Park, MN	Minnesota Home Brewers Association
3	02.A. Bohemian Pilsner	<b>Pilsner 3</b>	Bob Cromer	Hudson, WI	Minnesota Home Brewers Association

### American Pale Ales

Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	06.A. American Pale Ale	<b>Bobs Pale Ale</b>	Bob Cromer	Hudson, WI	Minnesota Home Brewers Association
2	06.C. California Common Beer	<b>The sun has left us on time (modified)</b>	Andrew Wilkowske	St. Paul, MN	
3	06.A. American Pale Ale	<b>Cam Waters Pale Ale</b>	Al Boyce	St.Louis Park, MN	Minnesota Home Brewers Association

### Belgian and French Ales

Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	20.C. Fruit Lambic-Style Ale	<b>unnamed Raspberry</b>	Steve Piatz	Eagan, MN	Minnesota Home Brewers

		Lambic			Association
2	20.D. Oud Bruin	Oud Bruin	Dick Nilles	Fargo, ND	Prairie Hombrewing Companions
3	20.A. Straight Lambic-Style Ale	unnamed Lambic	Steve Piatz	Eagan, MN	Minnesota Home Brewers Association

#### Bitters and English Pale Ale

Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	04.A. Ordinary Bitter	Badger Pale Ale	Ronald Lockhart	St. Paul, MN	Minnesota Home Brewers Association
2	04.B. Special or Best Bitter	Basswood Bitter	Steve Fletty	Falcon Heights, MN	St. Paul Home Brewers
3	04.A. Ordinary Bitter	Bombay Bitter	Curt and Kathy Stock	St. Paul, MN	St. Paul Homebrewers Club

#### Brown and Scottish Ales

Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	10.B. Northern English Brown Ale	NEBA	Mike Moranz	Bloomington, MN	MHBA
2	05.B. Heavy 70	River Forest Heavy	Rob Beck	Kansas City, MO	Kansas City Bier Meisters
3	10.B. Northern English Brown Ale	Guzz Buzz Brown	Curt and Kathy Stock	St. Paul, MN	St. Paul Homebrewers Club

#### India Pale Ale

Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	07.A. India Pale Ale	Cannibal IPA	Kris England	Minneapolis, MN	Minnesota Home Brewers Association
2	07.A. India Pale Ale	Laughing Squirrel IPA	Paul Zbaracki	Golden Valley, MN	
3	07.A. India Pale Ale	One more and I got to get going	Curt and Kathy Stock	St. Paul, MN	St. Paul Homebrewers Club

#### Light Ales and Wheat Beers

Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	17.A. Bavarian Weizen	unnamed Bavarian Weizen	Steve Piatz	Eagan, MN	Minnesota Home Brewers Association
2	03.B. American Wheat	unnamed American Wheat	Steve Piatz	Eagan, MN	Minnesota Home Brewers Association
3	08.A. Koelsch-Style Ale	Dom Dom Kolsch	Jeffery Swearengin	Tulsa, OK	Fellowship of Oklahoma Ale Makers (FOAM)

#### Fruit and Specialty Beers

Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	23.B. Other Smoked Beer	Turfs Up	Ray Taylor Karl Gunderson	Fargo, ND	Prairie Homebrewing Companions
2	22.A. Spice-Herb-Vegetable Beer	Heather Ale	Susan Ruud	Harwood, ND	Prairie Homebrewing Companions
3	24.A. Specialty-Experimental-Historical Beer	Home Roast Traditional Porter	Rick Oftel	Edina, MN	Minnesota Home Brewers Association

#### Porters and Stouts

Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	16.C. Oatmeal Stout	Como Crude	Curt and Kathy Stock	St. Paul, MN	St. Paul Homebrewers Club
2	16.B. Sweet Stout	Engang Till Stout	Kris England Josh Jackson	Minneapolis, MN	Minnesota Home Brewers Association
3	15.A. Robust Porter	St. Fytles Celestial Porter	Steve Fletty	Falcon Heights, MN	St. Paul Home Brewers

#### Barleywine and Imperial Stout

Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	12.C. Russian Imperial Stout	Shedevil Double D Imperial Stout	Curt and Kathy Stock	St. Paul, MN	St. Paul Homebrewers Club
2	12.A. English-Style Barleywine	unnamed English Barleywine	Steve Piatz	Eagan, MN	Minnesota Home Brewers Association
3	12.C. Russian Imperial Stout	Czars Imperial Stout	Ronald Lockhart	St. Paul, MN	Minnesota Home Brewers Association

#### Strong Belgian Ale

Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	18.A. Dubbel	Red Abbey Someone	Perry Mertz	Underwood, MN	Prairie Homebrewing Companions
2	18.B. Tripel	unnamed Tripel	Steve Piatz	Eagan, MN	Minnesota Home Brewers Association
3	18.C. Belgian Strong Golden Ale	Seeing Double Belgium	Jason Kalenborn	Edina, MN	Minnesota Home Brewers Association

#### Meads and Ciders

Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	25.B. Varietal Honey Traditional Mead	Orange Blossom Special II	Al Boyce	St.Louis Park, MN	Minnesota Home Brewers Association

2	26.B. New England-Style Cider	<a href="#">Dickens Cider</a>	Al Boyce	St. Louis Park, MN	Minnesota Home Brewers Association
3	25.D. Pymment	<a href="#">unnamed Pymment</a>	Steve Piatz	Eagan, MN	Minnesota Home Brewers Association

#### Bock

Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	14.D. Eisbock	<a href="#">Frostbite</a>	Sean Hewitt	New Brighton, MN	
2	14.C. Doppelbock	<a href="#">Doppelbock 5</a>	Bob Cromer	Hudson, WI	Minnesota Home Brewers Association
3	14.C. Doppelbock	<a href="#">Lentenator Doppelbock</a>	Perry Mertz	Underwood, MN	Prairie Homebrewing Companions

#### English and Scottish Strong Ale

Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	11.B. Strong Scottish Ale-Wee Heavy	<a href="#">Scottish Heavy</a>	Jim Tucholski	Kearney, MO	Kansas City Biermeisters
2	11.A. Old Ale	<a href="#">Winter Warmer</a>	Kyle Rackiewicz	St. Paul, MN	
3	11.B. Strong Scottish Ale-Wee Heavy	<a href="#">Auld Kilbride</a>	Shawn Scott	McAlester, OK	Fellowship of Oklahoma Ale Makers

Total Entries: 172

01. Amber/ Dark European Beers	8 Entries
02. American and European Pale Lagers	9 Entries
03. American Pale Ales	8 Entries
04. Belgian and French Ales	8 Entries
05. Bitters and English Pale Ale	13 Entries
06. Brown and Scottish Ales	16 Entries
07. India Pale Ale	9 Entries
08. Light Ales and Wheat Beers	14 Entries
09. Fruit and Specialty Beers	16 Entries
10. Porters and Stouts	21 Entries
11. Barleywine and Imperial Stout	11 Entries
12. Strong Belgian Ale	9 Entries
13. Meads and Ciders	13 Entries
14. Bock	7 Entries
15. English and Scottish Strong Ale	10 Entries

Click [here](#) for a list of the prizes awarded.



## RECIPE SECTION

### Amber/ Dark European Beers

Autumn Quencher 3 - All Grain - 09.A. Oktoberfest-Maerzen  
 Susan Ruud, Harwood, ND  
 Prairie Homebrewing Companions  
 OG: 1059 / FG: 1018

Gold Medal - Amber/ Dark European Beers  
 2003 Upper Mississippi Mash-Out

#### INGREDIENTS AND PROCEDURES

# US Gal. brewed:	5.5	<b>FERMENTABLES</b>				
<b>WATER TREATMENT:</b> Type(s)	Amount	LBS.	TYPE/BRAND	USE	TIME	TEMP
<b>MASH PROCEDURES:</b> Temp.(f.)	Time	4 lbs	Belgian Munich Malt	Mash	90 min	var
1. 120 F.	25 min	3 lbs	German Vienna Malt	Mash	90 min	var
2. 155 F.	60 min	2.25 lbs	German Pilsener Malt	Mash	90 min	var
3. 168 F.	5 min	.5 lb	Belgian CaraMunich Malt	Mash	90 min	var
4. sparge-175 F.	45	1.25 lb	American Crystal 60	Mash	90 min	var
<b>BOILING TIME:</b> Minutes	?	<b>HOPS</b>				
<b>SPECIFIC GRAVITIES:</b> Original	1059					
Terminal	1018					

<b>YEAST CULTURE: Type</b>	Liquid	<b>OZ.</b>	<b>TYPE</b>	<b>NAME</b>	<b>USE</b>	<b>TIME</b>	<b>&amp;percent;AA</b>
Did you use a starter?	Yes	.25 oz	Pellets	Czech Saaz	FirstWort		4.6&percent;
Company	WYeast	.8 oz	Pellets	Hallertauer Mittelfruh	FirstWort		3.4&percent;
Name	2124 Bohemian Lager	.4 oz	Pellets	Hallertauer Mittelfruh	Boil		3.4&percent;
Amount	700 ml	<b>SPECIAL INGREDIENTS:</b>					
<b>FERMENTATION</b>	Type:	<b>FININGS?</b> Yes					
Primary-days:&nbsp;&nbsp;&nbsp;90	Glass	Type Irish Moss					
Temp:47 F.		Amount .2 oz					
<b>BREWING DATE: ?</b>					<b>BOTTLING DATE: ?</b>		

**BREWER COMMENTS**



*Hop Back*

**Stephansberg Rauchbier - All Grain - 23.A. Classic Rauchbier**  
 Jeffery Swearengin, Tulsa, OK  
 Fellowship of Oklahoma Ale Makers (FOAM)  
 OG: 13.8P / FG: 3.1P

Silver Medal - Amber/ Dark European Beers  
 2003 Upper Mississippi Mash-Out

**INGREDIENTS AND PROCEDURES**

# US Gal. brewed:	6.5	<b>FERMENTABLES</b>					
<b>WATER TREATMENT:</b> Type(s)	Amount	<b>LBS.</b>	<b>TYPE/BRAND</b>	<b>USE</b>	<b>TIME</b>	<b>TEMP</b>	
Calcium Chloride (CaCl)	1.95	14.0	Weyermann Smoked	Mash	85	131/155	
Chalk (CaCO3)	2.50	.35	Weyermann Carafa Special	Steep	0	168	
<b>MASH PROCEDURES:</b> Temp.(f.)	Time	<b>HOPS</b>					
1. 131	20	<b>OZ.</b>	<b>TYPE</b>	<b>NAME</b>	<b>USE</b>	<b>TIME</b>	<b>&amp;percent;AA</b>
2. 145	10	1.50	Whole	Hallertau Mittlefruh	FirstWort	90	5.0
3. 155	55	<b>SPECIAL INGREDIENTS:</b>					
<b>BOILING TIME:</b> Minutes	90	<b>FININGS?</b> Yes					
<b>SPECIFIC GRAVITIES:</b> Original	13.8P	Type Irish Moss					

Terminal	3.1P
<b>YEAST CULTURE: Type</b>	Liquid
Did you use a starter?	Yes
Company	White Labs
Name	#WLP838- Southern German
Amount	1.0L
<b>YEAST NUTRIENTS: Type</b>	Phosphate/Urea
Company:	WYeast
Amount:	7.5g
<b>FERMENTATION</b>	Type:
Primary-days:&nbsp;15 Temp:52	Glass
Second.-days:27 Temp:50	Glass
Other-days: 30+ Temp:36	Steel
<b>CARBONATION</b>	Forced CO2
Volumes of CO2	2.47

Amount	5g
<b>BREWING DATE: 1/05/03</b>	<b>BOTTLING DATE: 3/15/03</b>

#### BREWER COMMENTS



*Hop Back*

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#### Who needs those little wieners? - All Grain - 09.B. Vienna Lager

Jackie Rager, Lenexa, KS  
 Kansas City Bier Meisters  
 OG: / FG:

Bronze Medal - Amber/ Dark European Beers  
 2003 Upper Mississippi Mash-Out

#### INGREDIENTS AND PROCEDURES

# US Gal. brewed:	10
<b>WATER TREATMENT: Type(s)</b>	Amount
RO Water	15 Gal
<b>MASH PROCEDURES: Temp.(f.)</b>	Time
1. 149	90

FERMENTABLES				
LBS.	TYPE/BRAND	USE	TIME	TEMP
17	DWC Pilsen	Mash	90 Min	149
3	Dingeeman Munich	Mash	90 min	149

2. 165	15
<b>BOILING TIME:</b> Minutes	
<b>SPECIFIC GRAVITIES:</b> Original	
Terminal	
<b>YEAST CULTURE:</b> Type	Liquid
Did you use a starter?	Yes
Company	Wyeast
Name	
Amount	2 cup slurry
<b>FERMENTATION</b>	Type:
Primary-days:&nbsp;10 Temp:146	Glass
Second.-days:3 Temp:154	Glass
Other-days: 30 Temp:36	Glass
<b>CARBONATION</b>	Bottle Condition
Type of Priming Sugar	Dextrose
Amount of Priming Sugar	1.5 Cup

1	DWC Cara Hell	Mash	90 min	149	
1	DWC CaraFoam	Mash	90 Min	149	
<b>HOPS</b>					
<b>OZ.</b>	<b>TYPE</b>	<b>NAME</b>	<b>USE</b>	<b>TIME</b>	<b>&amp;percent;AA</b>
4	Whole	Hallertau Mitt	Boil	75	
1.5	Whole	Saaz	Boil	20	
1	Whole	Spalt	Steep	30	
<b>SPECIAL INGREDIENTS:</b>					
<b>FININGS?</b>	Yes				
Type	Gelatin				
Amount	1 Tsp				
<b>BREWING DATE:</b> 2/10/03				<b>BOTTLING DATE:</b> 3/25/03	

**BREWER COMMENTS**



*Hop Back*

**American and European Pale Lagers**

Edel Helles - All Grain - 02.D. Muenchner Helles  
 John A. Kennedy, Prior Lake, MN  
 Minnesota Home Brewers Association  
 OG: 1048 / FG: 1010

Gold Medal - American and European Pale Lagers  
 2003 Upper Mississippi Mash-Out

**INGREDIENTS AND PROCEDURES**

# US Gal. brewed:	5.5 gal	<b>FERMENTABLES</b>				
<b>WATER TREATMENT:</b> Type(s)	Amount	<b>LBS.</b>	<b>TYPE/BRAND</b>	<b>USE</b>	<b>TIME</b>	<b>TEMP</b>



Reverse Osmosis	
<b>MASH PROCEDURES:</b> Temp.(f.)	Time
1. 100 F.	30 min
2. 120 F.	30 min
3. 153 F.	15 min
4. 157 F.	15 min.
<b>BOILING TIME:</b> Minutes	100 min.
<b>SPECIFIC GRAVITIES:</b> Original	1048
Terminal	1010
<b>YEAST CULTURE:</b> Type	Liquid
Did you use a starter?	
Company	Brewers Choice
Name	Bavarian Lager
Amount	
<b>FERMENTATION</b>	Type:
Primary-days:&nbsp;&nbsp;&nbsp;45 Temp:38 F.	Plastic
Second.-days:10 Temp:38 F.	Glass
Other-days: 4 Temp:70 F.	Glass
<b>CARBONATION</b>	Forced CO2
Volumes of CO2	2.4

6.5 lb	German Pils	Mash	90 min	var	
1.5 lb	CaraPils	Mash	90 min	var	
<b>HOPS</b>					
OZ.	TYPE	NAME	USE	TIME	&percent;AA
3/4 oz	Pellets	Northern Brewer	Boil	45 min	6.6&percent;
1/2 oz	Pellets	tettnanger	Boil	35 min	5.2&percent;
1 oz	Pellets	Saaz	Boil	5 min	3.9&percent;
<b>SPECIAL INGREDIENTS:</b>					
<b>FININGS?</b>	Yes				
Type	Irish Moss				
Amount	1 tsp				
<b>BREWING DATE:</b> 2/16/03	<b>BOTTLING DATE:</b> 4/14/03				

**BREWER COMMENTS**



*Hop Back*

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**Bunny Pils - All Grain - 02.A. Bohemian Pilsner**  
 Al Boyce, St.Louis Park, MN  
 Minnesota Home Brewers Association  
 OG: 1056 / FG: 1015

Silver Medal - American and European Pale Lagers  
 2003 Upper Mississippi Mash-Out

**INGREDIENTS AND PROCEDURES**

# US Gal. brewed:	5
<b>WATER TREATMENT:</b> Type(s)	Amount
Phosphoric Acid to sparge	1 tsp
<b>MASH PROCEDURES:</b> Temp.(f.)	Time
1. 100 F.	15 min.
2. 127 F.	15 min
3. 157 F.	15 min.
4. 170 F.	15 min.
<b>BOILING TIME:</b> Minutes	60 min
<b>SPECIFIC GRAVITIES:</b> Original	1056
Terminal	1015
<b>YEAST CULTURE:</b> Type	Liquid
Did you use a starter?	Yes
Company	White Labs
Name	WLP800 Pilsner
Amount	1 qt
<b>FERMENTATION</b>	Type:
Primary-days:&nbsp;14 days Temp:50 F.	Glass
Second.-days:50 days Temp:33 F.	Glass
<b>CARBONATION</b>	Bottle Condition
Type of Priming Sugar	Corn Sugar
Amount of Priming Sugar	1/2 cup

<b>FERMENTABLES</b>					
LBS.	TYPE/BRAND	USE	TIME	TEMP	
12 lb	Musessdoerfer 2-row Pils	Mash	60 min	var	
1/8 lb	Carapils	Mash	60 min	var	
1/8 lb	Crystal 10 malt	Mash	60 min	var	
<b>HOPS</b>					
OZ.	TYPE	NAME	USE	TIME	&percent;AA
1.5 oz	Whole	Saaz	Boil	60 min	5.0
1 oz	Whole	Saaz	Boil	30 min	5.0
3/4 oz	Whole	Saaz	Boil	15 min	5.0
3/4 oz	Whole	Saaz	Boil	1 min	5.0
<b>SPECIAL INGREDIENTS:</b>					
<b>FININGS?</b>		Yes			
Type		Irish Moss			
Amount		1 tsp			
<b>BREWING DATE:</b> 12/22/02			<b>BOTTLING DATE:</b> 2/26/03		

#### BREWER COMMENTS

Quadruple-decocted



*Hop Back*

**Pilsner 3 - - 02.A. Bohemian Pilsner**  
 Bob Cromer, Hudson, WI  
 Minnesota Home Brewers Association  
 OG: 1052 / FG: 1016

Bronze Medal - American and European Pale Lagers  
 2003 Upper Mississippi Mash-Out

## INGREDIENTS AND PROCEDURES

# US Gal. brewed:	
<b>WATER TREATMENT:</b> Type(s)	Amount
<b>MASH PROCEDURES:</b> Temp.(f.)	Time
1. 122 F.	20 min
2. 140 F.	30 min
3. 158 F.	30 min
<b>BOILING TIME:</b> Minutes	90 min
<b>SPECIFIC GRAVITIES:</b> Original	1052
Terminal	1016
<b>YEAST CULTURE:</b> Type	Liquid
Did you use a starter?	Yes
Company	White Labs
Name	WLP800 Pilsner
Amount	750 ml
<b>FERMENTATION</b>	Type:
Primary-days:&nbsp;&nbsp;&nbsp;13 days Temp:50 F.	
Second.-days:2 days Temp:65 F.	
Other-days: 21 days Temp:35 F.	

FERMENTABLES					
LBS.	TYPE/BRAND	USE	TIME	TEMP	
10 lb	German Pilsner malt	Mash	80 min	var	
4 oz	Aromatic malt	Mash	80 min	var	
8 oz	Carapils malt	Mash	80 min	var	
HOPS					
OZ.	TYPE	NAME	USE	TIME	&percent;AA
1 oz		Saaz	FirstWort		
1 oz		Saaz	Boil	45 min	
1.5 oz		Saaz	Boil	30 min	
1.5 oz		Saaz	Boil	10 min	
1 oz		Saaz	Steep	0 min	
SPECIAL INGREDIENTS:					
<b>FININGS?</b>					
Type					
Amount					
<b>BREWING DATE:</b>			<b>BOTTLING DATE:</b>		

## BREWER COMMENTS



*Hop Back*

## American Pale Ales

Bobs Pale Ale - - 06.A. American Pale Ale  
 Bob Cromer, Hudson, WI  
 Minnesota Home Brewers Association  
 OG: 1060 / FG: 1016

Gold Medal - American Pale Ales  
2003 Upper Mississippi Mash-Out

**INGREDIENTS AND PROCEDURES**

# US Gal. brewed:	
<b>WATER TREATMENT:</b> Type(s)	Amount
<b>MASH PROCEDURES:</b> Temp.(f.)	Time
<b>BOILING TIME:</b> Minutes	
<b>SPECIFIC GRAVITIES:</b> Original	1060
Terminal	1016
<b>YEAST CULTURE:</b> Type	Liquid
Did you use a starter?	Yes
Company	White Labs
Name	California Ale
Amount	500 ml
<b>FERMENTATION</b>	Type:
Primary-days:&nbsp;7 Temp:65 F	
Second.-days:10 Temp:65 F.	

<b>FERMENTABLES</b>					
LBS.	TYPE/BRAND	USE	TIME	TEMP	
12 lb	2-Row malt	Mash	90 min	150 F.	
1 lb	Aromatic malt	Mash	90 min	150 F.	
8 oz	Caramunich malt	Mash	90 min	150 F.	
<b>HOPS</b>					
OZ.	TYPE	NAME	USE	TIME	&percent;AA
1 oz		Horizon	FirstWort		
2 oz		Mount Hood	Boil	90 min	
1 oz		Mount Hood	Boil	10 min	
1 oz		Willamette	Boil	2 min	
<b>SPECIAL INGREDIENTS:</b>					
<b>FININGS?</b>					
Type					
Amount					
<b>BREWING DATE:</b>			<b>BOTTLING DATE:</b>		

**BREWER COMMENTS**



*Hop Back*

The sun has left us on time (modified) - Malt Extract and Grain - 06.C. California Common Beer  
Andrew Wilkowske, St. Paul, MN

OG: 1047 / FG: 1013

Silver Medal - American Pale Ales  
2003 Upper Mississippi Mash-Out

**INGREDIENTS AND PROCEDURES**

# US Gal. brewed:	5 gal
<b>WATER TREATMENT:</b> Type(s)	Amount
<b>MASH PROCEDURES:</b> Temp.(f.)	Time
<b>BOILING TIME:</b> Minutes	45 min
<b>SPECIFIC GRAVITIES:</b> Original	1047
Terminal	1013
<b>YEAST CULTURE:</b> Type	Liquid
Did you use a starter?	No
Company	White Labs
Name	San Francisco Lager
Amount	1 vial
<b>FERMENTATION</b>	Type:
Primary-days:&nbsp;10 Temp:65 F.	Plastic
Second.-days:29 Temp:65 F	Glass
<b>CARBONATION</b>	Bottle Condition
Type of Priming Sugar	Corn Sugar
Amount of Priming Sugar	5 oz.

<b>FERMENTABLES</b>					
LBS.	TYPE/BRAND	USE	TIME	TEMP	
1/2 lb	Light Crystal	Steep	30 min	170 F.	
6 lb	Golden LME syrup	Boil	45 min	212 F.	
2 lb	Light DME	Boil	45 min	212 F.	
<b>HOPS</b>					
OZ.	TYPE	NAME	USE	TIME	&percent;AA
1.5 oz	Pellets	Northern Brewer	Boil	45 min	7-10&percent;
1 oz	Pellets	Cascade	Dry-Secondary	2 min	4.5-7&percent;
<b>SPECIAL INGREDIENTS:</b>					
<b>FININGS?</b>		Yes			
Type	Irish Moss				
Amount	1 tsp				
<b>BREWING DATE:</b> 1/13/03			<b>BOTTLING DATE:</b> 2/21/03		

#### BREWER COMMENTS

This is my first competition and I m eager to get feedback.



*Hop Back*

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#### Cam Waters Pale Ale - All Grain - 06.A. American Pale Ale

Al Boyce, St.Louis Park, MN  
Minnesota Home Brewers Association  
OG: 1070 / FG: 1013

Bronze Medal - American Pale Ales  
2003 Upper Mississippi Mash-Out

#### INGREDIENTS AND PROCEDURES

# US Gal. brewed:	5
<b>WATER TREATMENT:</b> Type(s)	Amount
Salt (to mash)	1/8 tsp
Gypsum (to mash)	1 tsp
Phosphoric Acid to sparge	1 tsp
<b>MASH PROCEDURES:</b> Temp.(f.)	Time
1. 158 F.	90 min
<b>BOILING TIME:</b> Minutes	90 min
<b>SPECIFIC GRAVITIES:</b> Original	1070
Terminal	1013
<b>YEAST CULTURE:</b> Type	Liquid
Did you use a starter?	Yes
Company	WYeast
Name	British Ale
Amount	1 qt
<b>FERMENTATION</b>	Type:
Primary-days:&nbsp;7 days Temp:65 F.	Glass
Second.-days:28 days Temp:65 F.	Glass
<b>CARBONATION</b>	Bottle Condition
Type of Priming Sugar	Corn Sugar
Amount of Priming Sugar	1/2 cup

<b>FERMENTABLES</b>					
LBS.	TYPE/BRAND	USE	TIME	TEMP	
14 lb	American 2-row malt	Mash	90 min	158 F.	
1 lb	Crystal 10 malt	Mash	90 min	158 F.	
1 lb	Wheat malt	Mash	90 min	158 F.	
.5 lb	Carapils malt	Mash	90 min	158 F.	
.5 lb	American Victory malt	Mash	90 min	158 F.	
.25 lb	Munich malt	Mash	90 min	158 F.	
.25 lb	Roasted Barley	Mash	90 min	158 F.	
<b>HOPS</b>					
OZ.	TYPE	NAME	USE	TIME	&percent;AA
1 oz	Pellets	Cascade	Mash	90 min	6.3
1 oz	Pellets	Cascade	FirstWort	90 min	6.3
1 oz	Pellets	Columbus	Boil	90 min	15
1 oz	Pellets	Perle	Boil	30 min	7.6
1 oz	Pellets	Cascade	Boil	5 min	6.3
1 oz	Pellets	Cascade	Steep	1 min	6.3
1 oz	Pellets	Cascade	Dry-Secondary		
<b>SPECIAL INGREDIENTS:</b>					
<b>FININGS?</b>	Yes				
Type	Irish Moss				
Amount	1 tsp				
<b>BREWING DATE:</b> 9/8/02	<b>BOTTLING DATE:</b> 10/16/02				

**BREWER COMMENTS**



*Hop Back*

## Belgian and French Ales

unnamed Raspberry Lambic - Malt Extract Only - 20.C. Fruit Lambic-Style Ale

Steve Piatz, Eagan, MN

Minnesota Home Brewers Association

OG: na / FG: na

Gold Medal - Belgian and French Ales

2003 Upper Mississippi Mash-Out

### INGREDIENTS AND PROCEDURES

# US Gal. brewed:	5.5
<b>WATER TREATMENT:</b> Type(s)	Amount
<b>MASH PROCEDURES:</b> Temp.(f.)	Time
<b>BOILING TIME:</b> Minutes	90 min
<b>SPECIFIC GRAVITIES:</b> Original	na
Terminal	na
<b>YEAST CULTURE:</b> Type	
Did you use a starter?	Yes
Company	Many
Name	Many
Amount	
<b>FERMENTATION</b>	Type:
Primary-days:&nbsp;2 yrs Temp:	Plastic
<b>CARBONATION</b>	Bottle Condition
Type of Priming Sugar	Corn sugar
Amount of Priming Sugar	80 g

FERMENTABLES					
LBS.	TYPE/BRAND	USE	TIME	TEMP	
3 lb	Light DME				
3 lb	Wheat DME				
120 g	Maltodextrin				
HOPS					
OZ.	TYPE	NAME	USE	TIME	&percent;AA
60 g	Whole	OLD hops	Boil	90 min	
SPECIAL INGREDIENTS:					
9# 3 oz Raspberry puree					
FININGS?					
<b>BREWING DATE:</b> 2/9/98			<b>BOTTLING DATE:</b> 2/9/00		

### BREWER COMMENTS



*Hop Back*

**Oud Bruin - All Grain - 20.D. Oud Bruin**

Dick Nilles, Fargo, ND  
 Prairie Hombrewing Companions  
 OG: 1.045 / FG: 1.008

Silver Medal - Belgian and French Ales  
 2003 Upper Mississippi Mash-Out

**INGREDIENTS AND PROCEDURES**

# US Gal. brewed:	6
<b>WATER TREATMENT:</b> Type(s)	Amount
<b>MASH PROCEDURES:</b> Temp.(f.)	Time
1. 155	60
<b>BOILING TIME:</b> Minutes	60
<b>SPECIFIC GRAVITIES:</b> Original	1.045
Terminal	1.008
<b>YEAST CULTURE:</b> Type	Liquid
Did you use a starter?	No
Company	Wyeast
Name	Lambic Blend
Amount	
<b>FERMENTATION</b>	Type:
Primary-days:&nbsp;&nbsp;&nbsp;315 Temp:68	Plastic
<b>CARBONATION</b>	Bottle Condition
Type of Priming Sugar	corn sugar
Amount of Priming Sugar	4.5 oz

<b>FERMENTABLES</b>					
LBS.	TYPE/BRAND	USE	TIME	TEMP	
2	wheat	Mash	60	155	
7	pale ale				
1	dark candi sugar				
1 oz	pale chocolate				
.25	cara munich				
<b>HOPS</b>					
OZ.	TYPE	NAME	USE	TIME	&percent;AA
1	Whole	East Kent	Boil	60	5.0
1	Whole	East Kent	Boil	60	5.0
<b>SPECIAL INGREDIENTS:</b>					
2 oz Lactic Acid					
1968 Yeast at bottling					
<b>FININGS?</b>		Yes			
Type		Irish Moss			
Amount		1 tsp			
<b>BREWING DATE:</b> 5-9-02				<b>BOTTLING DATE:</b> 3-24-03	

**BREWER COMMENTS**





*Hop Back*

**unnamed Lambic - Malt Extract Only - 20.A. Straight Lambic-Style Ale**

Steve Platz, Eagan, MN  
 Minnesota Home Brewers Association  
 OG: 1057 / FG:

Bronze Medal - Belgian and French Ales  
 2003 Upper Mississippi Mash-Out

**INGREDIENTS AND PROCEDURES**

# US Gal. brewed:		<b>FERMENTABLES</b>					
<b>WATER TREATMENT:</b> Type(s)	Amount	LBS.	TYPE/BRAND	USE	TIME	TEMP	
<b>MASH PROCEDURES:</b> Temp.(f.)	Time	3 lb	Dry Wheat extract	Steep			
<b>BOILING TIME:</b> Minutes		3 lb	Dry Light Extract	Steep			
<b>SPECIFIC GRAVITIES:</b> Original	1057	100 g	Maltodextrin	Steep			
Terminal		<b>HOPS</b>					
<b>YEAST CULTURE:</b> Type		OZ.	TYPE	NAME	USE	TIME	&percent;AA
Did you use a starter?		120 g	Whole	OLD hops	Boil	90 min	
Company	many	<b>SPECIAL INGREDIENTS:</b>					
Name	many	<b>FININGS?</b>					
Amount		Type					
<b>FERMENTATION</b>	Type:	Amount					
Primary-days:&nbsp;4 yrs Temp:		<b>BREWING DATE:</b> 2/19/99		<b>BOTTLING DATE:</b> 2/03			

**BREWER COMMENTS**



*Hop Back*

**Bitters and English Pale Ale**

**Badger Pale Ale - BEST OF SHOW! - All Grain - 04.A. Ordinary Bitter**  
 Ronald Lockhart, St. Paul, MN  
 Minnesota Home Brewers Association  
 OG: 1046 / FG: 1012

Gold Medal - Bitters and English Pale Ale  
 2003 Upper Mississippi Mash-Out

**INGREDIENTS AND PROCEDURES**

# US Gal. brewed:	5
<b>WATER TREATMENT:</b> Type(s)	Amount
Gypsum	1.5 tsp
<b>MASH PROCEDURES:</b> Temp.(f.)	Time
1. 150 F.	60 min
<b>BOILING TIME:</b> Minutes	60 min
<b>SPECIFIC GRAVITIES:</b> Original	1046
Terminal	1012
<b>YEAST CULTURE:</b> Type	Liquid
Did you use a starter?	Yes
Company	WYeast
Name	1095 British Ale
Amount	
<b>FERMENTATION</b>	Type:
Primary-days:&nbsp;4 Temp:71 F.	Glass
Second.-days:16 Temp:70 F.	Glass
<b>CARBONATION</b>	Bottle Condition
Type of Priming Sugar	Corn Sugar
Amount of Priming Sugar	3/4 cup

<b>FERMENTABLES</b>					
LBS.	TYPE/BRAND	USE	TIME	TEMP	
9 lb	2-row malt	Mash	60 min	150 F.	
2 oz	Crystal 60 L	Mash	60 min	150 F.	
2 oz	Wheat malt	Mash	60 min	150 F.	
<b>HOPS</b>					
OZ.	TYPE	NAME	USE	TIME	&percent;AA
1.5 oz	Pellets	Cascade	Boil	60 min	5.8&percent;
.5 oz	Pellets	Cascade	Boil	15 min	5.8&percent;
<b>SPECIAL INGREDIENTS:</b>					
<b>FININGS?</b>		Yes			
Type		Irish Moss			
Amount		1/2 tsp			
<b>BREWING DATE:</b> 6/4/02			<b>BOTTLING DATE:</b> 6/24/02		

**BREWER COMMENTS**

BEST OF SHOW WINNER - 2003 UPPER MISSISSIPPI MASH-OUT!!!!



*Hop Back*

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**Basswood Bitter - - 04.B. Special or Best Bitter**  
 Steve Fletty, Falcon Heights, MN  
 St. Paul Home Brewers  
 OG: 1044 / FG: 1008

Silver Medal - Bitters and English Pale Ale  
2003 Upper Mississippi Mash-Out

**INGREDIENTS AND PROCEDURES**

# US Gal. brewed:	5 gal
<b>WATER TREATMENT:</b> Type(s)	Amount
<b>MASH PROCEDURES:</b> Temp.(f.)	Time
<b>BOILING TIME:</b> Minutes	
<b>SPECIFIC GRAVITIES:</b> Original	1044
Terminal	1008
<b>YEAST CULTURE:</b> Type	Liquid
Did you use a starter?	Yes
Company	White Labs
Name	Esses Ale
Amount	500 ml
<b>FERMENTATION</b>	Type:
Primary-days: Temp:	

**FERMENTABLES**

LBS.	TYPE/BRAND	USE	TIME	TEMP
3.75 lb	2-Row malt	Mash		151 F.
3.75 lb	Maris Otter malt	Mash		151 F.
8 oz	50-60 L Crystal	Mash		151 F.
1/2 oz	Roasted barley malt	Mash		151 F.

**HOPS**

OZ.	TYPE	NAME	USE	TIME	&percent;AA
1.5 oz		Challenger	Boil	60 min	
.5 oz		Goldings	Boil	15 min	
.5 oz		Challenger	Steep	0 min	

**SPECIAL INGREDIENTS:**

**FININGS?**

Type

Amount

**BREWING DATE:**

**BOTTLING DATE:**

**BREWER COMMENTS**



*Hop Back*

**Bombay Bitter - All Grain - 04.A. Ordinary Bitter**

Curt and Kathy Stock, St. Paul, MN

St. Paul Homebrewers Club

OG: 1.036 / FG: 1.007

**Bronze Medal - Bitters and English Pale Ale**

2003 Upper Mississippi Mash-Out

**INGREDIENTS AND PROCEDURES**

# US Gal. brewed:	5
<b>WATER TREATMENT:</b> Type(s)	Amount
Gypsum	1 tsp
<b>MASH PROCEDURES:</b> Temp.(f.)	Time
1. 152	60
2. 160	15
<b>BOILING TIME:</b> Minutes	60
<b>SPECIFIC GRAVITIES:</b> Original	1.036
Terminal	1.007
<b>YEAST CULTURE:</b> Type	Liquid
Did you use a starter?	Yes
Company	Wyeast
Name	London Ale
Amount	750 mls
<b>FERMENTATION</b>	Type:
Primary-days:&nbsp;7 Temp:68	Glass
Second.-days:14 Temp:68	Glass
<b>CARBONATION</b>	Forced CO2
Volumes of CO2	2.5

<b>FERMENTABLES</b>					
LBS.	TYPE/BRAND	USE	TIME	TEMP	
5.5	Maris Otter	Mash	60	152	
0.5	Crystal 40	Mash	60	152	
0.25	Special Roast	Mash	60	152	
0.25	Flaked Barley	Mash	60	152	
0.5	Corn Sugar	Boil			
<b>HOPS</b>					
OZ.	TYPE	NAME	USE	TIME	&percent;AA
0.75	Pellets	Bullion	Boil	60	9
0.5	Pellets	EKG	Boil	45	5.7
0.5	Pellets	Fuggle	Boil	20	5.1
0.75	Pellets	Styrian Golding	Boil	5	4.4
<b>SPECIAL INGREDIENTS:</b>					
<b>FININGS?</b>					
<b>BREWING DATE:</b> 12/29/02				<b>BOTTLING DATE:</b> 1/20/03	

**BREWER COMMENTS**



*Hop Back*

**Brown and Scottish Ales**

NEBA - All Grain - 10.B. Northern English Brown Ale  
 Mike Moranz, Bloomington, MN  
 MHBA  
 OG: / FG:

Gold Medal - Brown and Scottish Ales

2003 Upper Mississippi Mash-Out

**INGREDIENTS AND PROCEDURES**

# US Gal. brewed:	5	<b>FERMENTABLES</b>					
<b>WATER TREATMENT:</b> Type(s)	Amount	LBS.	TYPE/BRAND	USE	TIME	TEMP	
<b>MASH PROCEDURES:</b> Temp.(f.)	Time	<b>HOPS</b>					
<b>BOILING TIME:</b> Minutes		OZ.	TYPE	NAME	USE	TIME	&percent;AA
<b>SPECIFIC GRAVITIES:</b> Original		<b>SPECIAL INGREDIENTS:</b>					
Terminal		<b>FININGS?</b>					
<b>YEAST CULTURE:</b> Type		<b>BREWING DATE:</b>		<b>BOTTLING DATE:</b>			
Did you use a starter?							
Company							
Name							
Amount							
<b>FERMENTATION</b>	Type:						
Primary-days: Temp:							

**BREWER COMMENTS**



*Hop Back*

**River Forest Heavy - All Grain - 05.B. Heavy 70**

Rob Beck, Kansas City, MO  
 Kansas City Bier Meisters  
 OG: 1.058 / FG: 1.021

Silver Medal - Brown and Scottish Ales  
 2003 Upper Mississippi Mash-Out

**INGREDIENTS AND PROCEDURES**

# US Gal. brewed:	5	<b>FERMENTABLES</b>				
<b>WATER TREATMENT:</b> Type(s)	Amount	LBS.	TYPE/BRAND	USE	TIME	TEMP
Calcium Chloride	6.5 gm	5.5	Golden Promise/Simpsons	Mash		
phosphoric acid	?	3	Maris Otter/Muntons	Mash		
RO water	8.65 gal	2	Aromatic/Dingemans	Mash		
<b>MASH PROCEDURES:</b> Temp.(f.)	Time	1	CaraVienna/Dingemans	Mash		

1. 156 deg F	5 min	1/2	CaraMunich/Dingemans	Mash		
2. 162 deg F	5 min	2 oz	Chocolate/Dingemans	Mash		
3. 158 deg F	133 min	1 oz	Roast Barley/Hugh Baird	Mash		
4. 168 deg F	43 min	1 oz	Carafa/Weyermann	Mash		
<b>BOILING TIME:</b> Minutes	92 min	1 oz	Rausch/Weyermann	Primary		
<b>SPECIFIC GRAVITIES:</b> Original	1.058	<b>HOPS</b>				
Terminal	1.021	<b>OZ.</b>	<b>TYPE</b>	<b>NAME</b>	<b>USE</b>	<b>TIME</b> & <b>%AA</b>
<b>YEAST CULTURE:</b> Type	Liquid	1/2	Whole	E.Kent Goldings	Boil	55
Did you use a starter?		<b>SPECIAL INGREDIENTS:</b>				
Company	Wyeast	<b>FININGS?</b>	Yes			
Name	1728 Scottish Ale	Type	isinglass&polyclar			
Amount	10 cups	Amount	1 oz & 2 tsp			
<b>FERMENTATION</b>	Type:	<b>BREWING DATE:</b> 1-18-03				
Primary-days:&nbsp;9 Temp:60 deg F		<b>BOTTLING DATE:</b> 4-12-03				
Second.-days:4 Temp:50 deg F						
Other-days: 34 Temp:30 deg F						
<b>CARBONATION</b>	Forced CO2					
Volumes of CO2	approx 2.3					

**BREWER COMMENTS**



*Hop Back*

**Guzz Buzz Brown - All Grain - 10.B. Northern English Brown Ale**  
 Curt and Kathy Stock, St. Paul, MN  
 St. Paul Homebrewers Club  
 OG: 1.050 / FG: 1.015

Bronze Medal - Brown and Scottish Ales  
 2003 Upper Mississippi Mash-Out

**INGREDIENTS AND PROCEDURES**

# US Gal. brewed:	5	<b>FERMENTABLES</b>
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<b>WATER TREATMENT:</b> Type(s)	Amount	LBS.	TYPE/BRAND	USE	TIME	TEMP	
<b>MASH PROCEDURES:</b> Temp.(f.)	Time	4	Maris Otter	Mash	65	152	
1. 152	65	3	Mild	Mash	65	152	
2. 165	15	0.5	Wheat Malt	Mash	65	152	
<b>BOILING TIME:</b> Minutes	60	0.25	Special Roast	Mash	65	152	
<b>SPECIFIC GRAVITIES:</b> Original	1.050	0.25	Crystal 55	Mash	65	152	
Terminal	1.015	0.25	Cara Munich	Mash	65	152	
<b>YEAST CULTURE:</b> Type	Liquid	0.25	Biscuit	Mash	65	152	
Did you use a starter?	Yes	0.125	Special B	Mash	65	152	
Company	Wyeast	0.125	Pale Chocolate	Mash	65	152	
Name	London Ale 1028	<b>HOPS</b>					
Amount	800 mls	OZ.	TYPE	NAME	USE	TIME	&percent;AA
<b>FERMENTATION</b>	Type:	1	Pellets	Fuggle	Boil	45	5.2
Primary-days:&nbsp;5 Temp:67	Glass	0.75	Pellets	Fuggle	Boil	30	5.2
Second.-days:5 Temp:67	Glass	<b>SPECIAL INGREDIENTS:</b>					
Volumes of CO2	2.3	<b>FININGS?</b>					
<b>BREWING DATE:</b> 3/23/03				<b>BOTTLING DATE:</b> 4/5/03			

**BREWER COMMENTS**



*Hop Back*

**India Pale Ale**

Cannibal IPA - - 07.A. India Pale Ale  
 Kris England, Minneapolis, MN  
 Minnesota Home Brewers Association  
 OG: 1076 / FG: 1009

Gold Medal - India Pale Ale  
 2003 Upper Mississippi Mash-Out

**INGREDIENTS AND PROCEDURES**

# US Gal. brewed:	30 gal	<b>FERMENTABLES</b>
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<b>WATER TREATMENT:</b> Type(s)	Amount	LBS.	TYPE/BRAND	USE	TIME	TEMP	
none		18 lb	Pale Malt	Mash	60 min	150 F.	
<b>MASH PROCEDURES:</b> Temp.(f.)	Time	6 lb	Munich Malt	Mash	60 min	150 F.	
1. 150 F.	60	6 lb	Caravienne	Mash	60 min	150 F.	
<b>BOILING TIME:</b> Minutes	60 min	3 lb	Honey Malt	Mash	60 min	150 F.	
<b>SPECIFIC GRAVITIES:</b> Original	1076	3 lb	Biscuit Malt	Mash	60 min	150 F.	
Terminal	1009	36 lb	Light LME	Mash	60 min	212 F.	
<b>YEAST CULTURE:</b> Type	Liquid	<b>HOPS</b>					
Did you use a starter?	Yes	oz.	TYPE	NAME	USE	TIME	&percent;AA
Company	White Labs	6 oz	Pellets	Amarillo	FirstWort		8&percent;;
Name	WLP051 California V	8 oz	Pellets	Horizon	Boil	60 min	11&percent;;
Amount	2 liters	4 oz	Pellets	Chinook	Boil	60 min	11&percent;;
<b>YEAST NUTRIENTS:</b> Type	na	6 oz	Pellets	Magnum	Boil	15 min	13&percent;;
<b>FERMENTATION</b>	Type:	10 oz	Pellets	Horizon	Boil	1 min	14&percent;;
Primary-days:&nbsp;14 Temp:65 F.	Glass	6 oz	Pellets	Cascade	Dry-Secondary		6&percent;;
Second.-days:14 Temp:65 F	Glass	<b>SPECIAL INGREDIENTS:</b>					
<b>CARBONATION</b>	Bottle Condition	<b>FININGS?</b>					
Type of Priming Sugar	corn sugar	<b>BREWING DATE:</b> 3/14/03		<b>BOTTLING DATE:</b> 4/14/03			
Amount of Priming Sugar	3/4 cup						

**BREWER COMMENTS**



*Hop Back*

**Laughing Squirrel IPA - Malt Extract and Grain - 07.A. India Pale Ale**  
Paul Zbaracki, Golden Valley, MN

OG: 1074 / FG: 1022

Silver Medal - India Pale Ale



2003 Upper Mississippi Mash-Out

**INGREDIENTS AND PROCEDURES**

# US Gal. brewed:	5 gal
<b>WATER TREATMENT:</b> Type(s)	Amount
Filtered	4 gal
<b>MASH PROCEDURES:</b> Temp.(f.)	Time
1. 155 F.	30 min
<b>BOILING TIME:</b> Minutes	60 min
<b>SPECIFIC GRAVITIES:</b> Original	1074
Terminal	1022
<b>YEAST CULTURE:</b> Type	Liquid
Did you use a starter?	Yes
Company	WYeast
Name	British Ale
Amount	1 tube
<b>YEAST NUTRIENTS:</b> Type	Light DME
<b>FERMENTATION</b>	Type:
Primary-days:&nbsp;10 Temp:68 F.	Plastic
Second.-days:18 Temp:68 F.	Glass
<b>CARBONATION</b>	Bottle Condition
Amount of Priming Sugar	5 oz

<b>FERMENTABLES</b>					
LBS.	TYPE/BRAND	USE	TIME	TEMP	
1/4 lb	Caramel 10 L	Steep	30 min	155 F.	
1/4 lb	Caramel 40 L	Steep	30 min	155 F.	
1/2 lb	Carapils	Steep	30 min	155 F.	
1 lb	2-row	Steep	30 min	155 F.	
6 lb	Gold Extract	Boil	60 min	212 F	
2 lb	Amber DME	Boil	60 min	212 F.	
<b>HOPS</b>					
OZ.	TYPE	NAME	USE	TIME	&percent;AA
1 oz	Pellets	Horizon	Boil	60 min	11&percent;
1 oz	Pellets	Willamette	Boil	20 min	4.4&percent;
1 oz	Pellets	Willamette	Boil	2 min	4.4&percent;
1 oz	Pellets	Cascade	Dry-Secondary		6.3&percent;
<b>SPECIAL INGREDIENTS:</b>					
<b>FININGS?</b>	Yes				
Type	Irish Moss				
Amount	1 tsp				
<b>BREWING DATE:</b> 12/22/02			<b>BOTTLING DATE:</b> 1/19/03		

**BREWER COMMENTS**

Entry from sheets dropped off at Midwest Homebrewing



*Hop Back*

One more and I got to get going - - 07.A. India Pale Ale  
Curt and Kathy Stock, St. Paul, MN

St. Paul Homebrewers Club  
OG: 1.074 / FG: 1.012

Bronze Medal - India Pale Ale  
2003 Upper Mississippi Mash-Out

**INGREDIENTS AND PROCEDURES**

# US Gal. brewed:	5
<b>WATER TREATMENT:</b> Type(s)	Amount
Gypsum in mash	2 tsp
<b>MASH PROCEDURES:</b> Temp.(f.)	Time
1. 153	75
2. 163	15
<b>BOILING TIME:</b> Minutes	60
<b>SPECIFIC GRAVITIES:</b> Original	1.074
Terminal	1.012
<b>YEAST CULTURE:</b> Type	Liquid
Did you use a starter?	Yes
Company	Wyeast
Name	Am Ale 1056
Amount	900 mls
<b>FERMENTATION</b>	Type:
Primary-days:&nbsp;7 Temp:66	Glass
Second.-days:21 Temp:65	Glass
Volumes of CO2	2.5

<b>FERMENTABLES</b>					
LBS.	TYPE/BRAND	USE	TIME	TEMP	
12	Pale Malt	Mash	75	153	
1	Munich	Mash	75	153	
1	Caravienne	Mash	75	153	
0.5	Honey Malt	Mash	75	153	
0.5	Biscuit	Mash	75	153	
<b>HOPS</b>					
OZ.	TYPE	NAME	USE	TIME	&percent;AA
1	Pellets	Centennial	FirstWort	FW	9.2
2	Pellets	Horizon	Boil	60	11
1	Pellets	Cascade	Boil	15	6.3
1	Pellets	Columbus	Boil	0	15
1	Pellets	Centennial	Boil	0	9.2
1	Pellets	Chinook	Dry-Secondary	dry	12.5
1	Pellets	Cascade	Dry-Secondary	dry	6.3
<b>SPECIAL INGREDIENTS:</b>					
<b>FININGS?</b>					
<b>BREWING DATE:</b> 12/8/02			<b>BOTTLING DATE:</b> 1/8/03		

**BREWER COMMENTS**



*Hop Back*

**unnamed Bavarian Weizen - All Grain - 17.A. Bavarian Weizen**  
 Steve Piatz, Eagan, MN  
 Minnesota Home Brewers Association  
 OG: 1054 / FG: 1016

Gold Medal - Light Ales and Wheat Beers  
 2003 Upper Mississippi Mash-Out

**INGREDIENTS AND PROCEDURES**

# US Gal. brewed:	11 gal
<b>WATER TREATMENT:</b> Type(s)	Amount
<b>MASH PROCEDURES:</b> Temp.(f.)	Time
1. 105 F.	?
2. 122 F.	?
3. 156 F.	?
4. 165 F.	?
<b>BOILING TIME:</b> Minutes	90 min
<b>SPECIFIC GRAVITIES:</b> Original	1054
Terminal	1016
<b>YEAST CULTURE:</b> Type	Liquid
Did you use a starter?	Yes
Company	White Labs
Name	WLP380 Hefe IV
Amount	
<b>FERMENTATION</b>	Type:
Primary-days:&nbsp;8 Temp:70 F.	Glass
Second.-days:6 Temp:70 F.	Glass
<b>CARBONATION</b>	Bottle Condition
Type of Priming Sugar	corn sugar
Amount of Priming Sugar	95 g.

<b>FERMENTABLES</b>					
LBS.	TYPE/BRAND	USE	TIME	TEMP	
11.1	Durst Wheat	Mash	var	var	
7.4	2-Row	Mash	var	var	
<b>HOPS</b>					
OZ.	TYPE	NAME	USE	TIME	&percent;AA
42 g.	Whole	Mount Hood	Boil	90 min	5.1&percent;
12 g.	Whole	Mount Hood	Boil	15 min	5.1&percent;
<b>SPECIAL INGREDIENTS:</b>					
<b>FININGS?</b>					
<b>BREWING DATE:</b> /2/03			<b>BOTTLING DATE:</b> 3/16/03		

**BREWER COMMENTS**

decoction steps at 105, 122, 156, 165



*Hop Back*

**unnamed American Wheat - All Grain - 03.B. American Wheat**  
 Steve Piatz, Eagan, MN  
 Minnesota Home Brewers Association  
 OG: 1054 / FG: 1015

Silver Medal - Light Ales and Wheat Beers  
 2003 Upper Mississippi Mash-Out

**INGREDIENTS AND PROCEDURES**

# US Gal. brewed:	11
<b>WATER TREATMENT:</b> Type(s)	Amount
<b>MASH PROCEDURES:</b> Temp.(f.)	Time
1. 105 F.	?
2. 122 F.	?
3. 156 F.	?
4. 165 F.	?
<b>BOILING TIME:</b> Minutes	90 min.
<b>SPECIFIC GRAVITIES:</b> Original	1054
Terminal	1015
<b>YEAST CULTURE:</b> Type	Liquid
Did you use a starter?	Yes
Company	White Labs
Name	WLP320 American Hefe
Amount	
<b>FERMENTATION</b>	Type:
Primary-days:&nbsp;8 Temp:70 F.	Glass
Second.-days:7 Temp:70 F.	Glass
<b>CARBONATION</b>	Bottle Condition
Type of Priming Sugar	Corn Sugar
Amount of Priming Sugar	95 g.

<b>FERMENTABLES</b>					
LBS.	TYPE/BRAND	USE	TIME	TEMP	
11.1 lb	Durst Wheat	Mash	var	var	
7.4 lb	2-Row	Mash	var	var	
<b>HOPS</b>					
OZ.	TYPE	NAME	USE	TIME	&percent;AA
42 g	Whole	Mount Hood	Boil	90 min	5.1&percent;
12 g	Whole	Mount Hood	Boil	15 min	5.1&percent;
<b>SPECIAL INGREDIENTS:</b>					
<b>FININGS?</b>					
<b>BREWING DATE:</b> 3/2/03			<b>BOTTLING DATE:</b> 3/17/03		

**BREWER COMMENTS**

decoction stops at 105, 122, 156, 165



*Hop Back*

**Dom Dom Kolsch - All Grain - 08.A. Koelsch-Style Ale**  
 Jeffery Swearengin, Tulsa, OK  
 Fellowship of Oklahoma Ale Makers (FOAM)  
 OG: 11.9P / FG: 2.5P

Bronze Medal - Light Ales and Wheat Beers  
 2003 Upper Mississippi Mash-Out

**INGREDIENTS AND PROCEDURES**

# US Gal. brewed:	10.5
<b>WATER TREATMENT:</b> Type(s)	Amount
Gypsum (CaSO4)	1.29g
Calcium Chloride (CaCl)	3.86g
<b>MASH PROCEDURES:</b> Temp.(f.)	Time
1. 128	30
2. 148	60
<b>BOILING TIME:</b> Minutes	75
<b>SPECIFIC GRAVITIES:</b> Original	11.9P
Terminal	2.5P
<b>YEAST CULTURE:</b> Type	Liquid
Did you use a starter?	Yes
Company	White Labs
Name	#WLP029- German Ale
Amount	1.5L
<b>YEAST NUTRIENTS:</b> Type	None
<b>FERMENTATION</b>	Type:
Primary-days:&nbsp;7 Temp:62	Glass
Second.-days:8 Temp:58	Glass
Other-days: 45+ Temp:36	Steel
<b>CARBONATION</b>	Forced CO2
Volumes of CO2	2.70

<b>FERMENTABLES</b>					
LBS.	TYPE/BRAND	USE	TIME	TEMP	
15.0	MUE Pils	Mash	90	128/148	
3.0	MUE Wheat	Mash	90	128/148	
.75	MUE Caramel Pils	Mash	90	128/148	
<b>HOPS</b>					
OZ.	TYPE	NAME	USE	TIME	&percent;AA
2.0	Whole	Hallertau Mittlefruh	Boil	75	4.3
.50	Whole	Czech Saaz	FirstWort	FW	3.3
2.0	Whole	Czech Saaz	Boil	15	3.3
1.0	Whole	Czech Saaz	Boil	5	3.3
<b>SPECIAL INGREDIENTS:</b>					
<b>FININGS?</b>		Yes			
Type		Irish Moss			
Amount		12g			
<b>BREWING DATE:</b> 2/15/03			<b>BOTTLING DATE:</b> 4/15/03		

**BREWER COMMENTS**



*Hop Back*

## Fruit and Specialty Beers

### Turfs Up - All Grain - 23.B. Other Smoked Beer

Ray Taylor Karl Gunderson, Fargo, ND  
Prairie Homebrewing Companions  
OG: 1057 / FG: 1024

Gold Medal - Fruit and Specialty Beers  
2003 Upper Mississippi Mash-Out

#### INGREDIENTS AND PROCEDURES

# US Gal. brewed:	5.5 gal
<b>WATER TREATMENT:</b> Type(s)	Amount
CaSO4	3/4 tsp
CaCl2	1/8 tsp
<b>MASH PROCEDURES:</b> Temp.(f.)	Time
1. 124 F.	15 min
2. 155 F.	60 min
<b>BOILING TIME:</b> Minutes	90 min
<b>SPECIFIC GRAVITIES:</b> Original	1057
Terminal	1024
<b>YEAST CULTURE:</b> Type	Liquid
Did you use a starter?	Yes
Company	WYeast
Name	1968 Special London
Amount	600 ml
<b>FERMENTATION</b>	Type:
Primary-days:&nbsp;Temp:68 F.	Glass
<b>CARBONATION</b>	Forced CO2

FERMENTABLES					
LBS.	TYPE/BRAND	USE	TIME	TEMP	
7 lb	Pale - Maris Otter	Mash	90 min	var	
3/4 lb	Wheat	Mash	90 min	var	
3/4 lb	Chocolate	Mash	90 min	var	
3/4 lb	Crystal 110	Mash	90 min	var	
1/2 lb	Brown Malt	Mash	90 min	var	
1/2 lb	Flaked Barley	Mash	90 min	var	
1/4 lb	Black Patent	Mash	90 min	var	
1/2 lb	Peated Malt	Mash	90 min	var	
HOPS					
OZ.	TYPE	NAME	USE	TIME	&percent;AA
1 oz	Pellets	Liberty	Boil	40 min	4.5&percent;
1 oz	Whole	Fuggles	Boil	20 min	5.0&percent;

1/2 oz	Whole	Fuggles	Boil	5 min	5.0&percnt;
1/2 oz	Pellets	Willamette	Steep		5.1&percnt;
<b>SPECIAL INGREDIENTS:</b>					
<b>FININGS?</b>	Yes				
Type	Irish Moss				
Amount	1/2 tsp				
<b>BREWING DATE: 1/19/03</b>			<b>BOTTLING DATE: 4/10/03</b>		

**BREWER COMMENTS**



*Hop Back*

**Heather Ale - All Grain - 22.A. Spice-Herb-Vegetable Beer**  
 Susan Ruud, Harwood, ND  
 Prairie Homebrewing Companions  
 OG: 1061 / FG: 1012

Silver Medal - Fruit and Specialty Beers  
 2003 Upper Mississippi Mash-Out

**INGREDIENTS AND PROCEDURES**

# US Gal. brewed:	5.5	<b>FERMENTABLES</b>				
<b>WATER TREATMENT:</b> Type(s)	Amount	LBS.	TYPE/BRAND	USE	TIME	TEMP
<b>MASH PROCEDURES:</b> Temp.(f.)	Time	6.5 lb	Pale 2-row malt	Mash	?	?
1. Single Step	?	1 lb	Caramel Pils Malt	Mash	?	?
<b>BOILING TIME:</b> Minutes	90 min	1.5 lb	Munich Malt	Mash	?	?
<b>SPECIFIC GRAVITIES:</b> Original	1061	.5 lb	CaraMunich Malt	Mash	?	?
Terminal	1012	.5 lb	Aromatic Malt	Mash	?	?
<b>YEAST CULTURE:</b> Type	Liquid	.5 lb	CaraWheat Malt	Mash	?	?
Did you use a starter?	Yes	.5 lb	Crystal 150	Mash	?	?
Company	?	.5 lb	Wheat malt	Mash	?	?
Name	?	.06 lb	Chocolate Malt	Mash	?	?
Amount	700 ml	.5 lb	Flaked Barley	Mash	?	?
<b>FERMENTATION</b>	Type:	<b>HOPS</b>				

Primary-days: ? Temp:68 F.	Glass	OZ.	TYPE	NAME	USE	TIME	&percent;AA
		.8 oz	Pellets	Hallertauer Mittelfruh	Boil	90 min	4.5&percent;
<b>SPECIAL INGREDIENTS:</b>							
Heather Tips		Sweet Gale					
<b>FININGS?</b>							
<b>BREWING DATE:</b> 3/1/2003				<b>BOTTLING DATE:</b>			

#### BREWER COMMENTS

also .25 lb Special B malt.



*Hop Back*

### Home Roast Traditional Porter - All Grain - 24.A. Specialty-Experimental-Historical Beer

Rick Oftel, Edina, MN

Minnesota Home Brewers Association

OG: 1065 / FG: 1025

Bronze Medal - Fruit and Specialty Beers

2003 Upper Mississippi Mash-Out

#### INGREDIENTS AND PROCEDURES

# US Gal. brewed:	13	<b>FERMENTABLES</b>					
<b>WATER TREATMENT:</b> Type(s)	Amount	LBS.	TYPE/BRAND	USE	TIME	TEMP	
none		15 lb	2-Row	Mash	60 min	152 F.	
<b>MASH PROCEDURES:</b> Temp.(f.)	Time	5 lb	Amber	Mash	60 min	152 F.	
1. 152 F.	60 min	5 lb	Brown	Mash	60 min	152 F.	
<b>BOILING TIME:</b> Minutes	90 min	<b>HOPS</b>					
<b>SPECIFIC GRAVITIES:</b> Original	1065	OZ.	TYPE	NAME	USE	TIME	&percent;AA
Terminal	1025	25 AAU	Whole	Kent Goldings	Boil	70 min	
<b>YEAST CULTURE:</b> Type	Liquid	1.8 oz	Whole	Cascade	Boil	30 min	
Did you use a starter?	Yes	2.3 oz	Whole	Fuggles	Boil	10 min	
Company	WYeast	<b>SPECIAL INGREDIENTS:</b>					
Name	Euro Ale Mix	<b>FININGS?</b> Yes					
Amount	3 liters						
<b>YEAST NUTRIENTS:</b> Type	none						
<b>FERMENTATION</b>	Type:						



Primary-days:&nbsp;14 Temp:64	Glass	Type	Irish Moss	
		Amount	2 tsp	
<b>CARBONATION</b>	Forced CO2	<b>BREWING DATE:</b> 2/24/03	<b>BOTTLING DATE:</b> 4/15/03	

#### BREWER COMMENTS

Almost started as a 2-row. 5 lb roasted in oven to Amber, 5 lb 2-row roasted to brown



*Hop Back*

## Porters and Stouts

### Como Crude - - 16.C. Oatmeal Stout

Curt and Kathy Stock, St. Paul, MN  
St. Paul Homebrewers Club  
OG: 1.067 / FG: 1.019

Gold Medal - Porters and Stouts  
2003 Upper Mississippi Mash-Out

#### INGREDIENTS AND PROCEDURES

# US Gal. brewed:	10	<b>FERMENTABLES</b>					
<b>WATER TREATMENT:</b> Type(s)	Amount	LBS.	TYPE/BRAND	USE	TIME	TEMP	
<b>MASH PROCEDURES:</b> Temp.(f.)	Time	20	Maris Otter	Mash	60	153	
1. 153	60	1	Chocolate	Mash	60	153	
2. 165	10	1	Torrified Wheat	Mash	60	153	
<b>BOILING TIME:</b> Minutes	70	1	Roasted Barley	Mash	60	153	
<b>SPECIFIC GRAVITIES:</b> Original	1.067	2	Flaked Oats	Mash	60	153	
Terminal	1.019	1	Flaked Barley	Mash	60	153	
<b>YEAST CULTURE:</b> Type	Liquid	0.5	Crystal 120	Mash	60	153	
Did you use a starter?	Yes	0.5	Crystal 50	Mash	60	153	
Company	Wyeast	0.5	Special B	Mash	60	153	
Name	London Ale	0.5	Aromatic	Mash	60	153	
Amount	1.5L	<b>HOPS</b>					
<b>FERMENTATION</b>	Type:	OZ.	TYPE	NAME	USE	TIME	&percent;AA
Primary-days:&nbsp;10 Temp:66	Glass	2	Pellets	Fuggle	Boil	60	5.1

Second. -days:28 Temp:65	Glass	2	Pellets	EKG	Boil	30	5.4
<b>CARBONATION</b>	Forced CO2	1	Pellets	Fuggle	Boil	5	5.1
Volumes of CO2	2.5	<b>SPECIAL INGREDIENTS:</b>					
		<b>FININGS?</b>					
<b>BREWING DATE:</b> 11/23/02				<b>BOTTLING DATE:</b> 12/31/02			

### BREWER COMMENTS

toasted 1 pound of oats at 350 degF for one hour mixing every 15 minutes



*Hop Back*

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### Engang Till Stout - All Grain - 16.B. Sweet Stout

Kris England Josh Jackson, Minneapolis, MN  
Minnesota Home Brewers Association  
OG: 1048 / FG: 1014

Silver Medal - Porters and Stouts  
2003 Upper Mississippi Mash-Out

### INGREDIENTS AND PROCEDURES

# US Gal. brewed:	5 gal	<b>FERMENTABLES</b>					
<b>WATER TREATMENT:</b> Type(s)	Amount	LBS.	TYPE/BRAND	USE	TIME	TEMP	
n/a		5 lb	Pale Malt	Mash	90 min	151	
<b>MASH PROCEDURES:</b> Temp.(f.)	Time	1 lb	Mild Malt	Mash	90 min	151	
1. 90 min	151 F.	1 lb	Roast Barley	Mash	90 min	151	
<b>BOILING TIME:</b> Minutes	60 min	1 lb	Crystal 120 L	Mash	90 min	151	
<b>SPECIFIC GRAVITIES:</b>	1048	1 lb	Flaked Barley	Mash	90 min	151	
Original		1 lb	Lactose	Mash	90 min	151	
Terminal	1014	<b>HOPS</b>					
<b>YEAST CULTURE:</b> Type	Liquid	OZ.	TYPE	NAME	USE	TIME	&percent;AA
Did you use a starter?	Yes	2 oz	Whole	East Kent Goldings	Boil	60 min	5&percent;
Company	White Labs	2 oz	Whole	East Kent Goldings	Boil	20 min	5&percent;
Name	1084 Irish Ale						
Amount	2 liters						
<b>YEAST NUTRIENTS:</b> Type	na						
<b>FERMENTATION</b>	Type:						

Primary-days:&nbsp;14 Temp:	
Second.-days:14 Temp:	
<b>CARBONATION</b>	Bottle Condition
Type of Priming Sugar	corn sugar
Amount of Priming Sugar	1/2 cup

<b>SPECIAL INGREDIENTS:</b>	
<b>FININGS?</b>	
<b>BREWING DATE:</b> 3/03	<b>BOTTLING DATE:</b> 4/03

**BREWER COMMENTS**



*Hop Back*

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**St. Fytles Celestial Porter - All Grain - 15.A. Robust Porter**  
 Steve Fletty, Falcon Heights, MN  
 St. Paul Home Brewers  
 OG: 1.052 / FG: 1.013

Bronze Medal - Porters and Stouts  
 2003 Upper Mississippi Mash-Out

**INGREDIENTS AND PROCEDURES**

# US Gal. brewed:	
<b>WATER TREATMENT:</b> Type(s)	Amount
<b>MASH PROCEDURES:</b> Temp.(f.)	Time
1. 154	
<b>BOILING TIME:</b> Minutes	
<b>SPECIFIC GRAVITIES:</b> Original	1.052
Terminal	1.013
<b>YEAST CULTURE:</b> Type	Liquid
Did you use a starter?	Yes
Company	White Labs
Name	Burton Ale
Amount	
<b>FERMENTATION</b>	Type:
Primary-days: Temp:	

<b>FERMENTABLES</b>					
LBS.	TYPE/BRAND	USE	TIME	TEMP	
8	pale	Mash	60	154	
1	chocolate malt	Mash	60	154	
.75	flaked barley	Mash	60	154	
.5	biscuit	Mash	60	154	
.5	special b	Mash	60	154	
<b>HOPS</b>					
OZ.	TYPE	NAME	USE	TIME	&percent;AA
1	Pellets	Centennial	Boil	60	
1.5	Whole	Willamette	Boil	10	
<b>SPECIAL INGREDIENTS:</b>					
<b>FININGS?</b>					
Type					
Amount					
<b>BREWING DATE:</b>			<b>BOTTLING DATE:</b>		

**BREWER COMMENTS**



*Hop Back*

## Barleywine and Imperial Stout

**Shedevil Double D Imperial Stout - Malt Extract and Grain - 12.C. Russian Imperial Stout**  
 Curt and Kathy Stock, St. Paul, MN  
 St. Paul Homebrewers Club  
 OG: 1.116 / FG: 1.038

Gold Medal - Barleywine and Imperial Stout  
 2003 Upper Mississippi Mash-Out

### INGREDIENTS AND PROCEDURES

# US Gal. brewed:	10
<b>WATER TREATMENT:</b> Type(s)	Amount
<b>MASH PROCEDURES:</b> Temp.(f.)	Time
1. 154	80
2. 165	20
<b>BOILING TIME:</b> Minutes	90
<b>SPECIFIC GRAVITIES:</b> Original	1.116
Terminal	1.038
<b>YEAST CULTURE:</b> Type	Liquid
Did you use a starter?	Yes
Company	Wyeast
Name	Scottish
Amount	2L
<b>FERMENTATION</b>	Type:
Primary-days:&nbsp;10 Temp:69	Glass
Second.-days:40 Temp:65	Glass
<b>CARBONATION</b>	Forced CO2
Volumes of CO2	2

<b>FERMENTABLES</b>					
LBS.	TYPE/BRAND	USE	TIME	TEMP	
12	Amber Extract	Boil	90		
6	Dark Extract	Boil	90		
12	Maris Otter	Mash	80	154	
4	Munich	Mash	80	154	
2	Aromatic	Mash	80	154	
1	Chocolate	Mash	80	154	
1	Crystal 50	Mash	80	154	
1	Roasted Barley	Mash	80	154	
0.5	Black Malt	Mash	80	154	
0.5	Special B	Mash	80	154	
<b>HOPS</b>					
OZ.	TYPE	NAME	USE	TIME	&percent;AA
4	Pellets	Galena	Boil	75	12.5
4	Pellets	Fuggle	Boil	30	5
3	Pellets	Willamette	Boil	15	5
<b>SPECIAL INGREDIENTS:</b>					
<b>FININGS?</b>					
<b>BREWING DATE:</b> 4/7/02			<b>BOTTLING DATE:</b> 6/10/02		

**BREWER COMMENTS**



*Hop Back*

**unnamed English Barleywine - Malt Extract and Grain - 12.A. English-Style Barleywine**  
 Steve Piatz, Eagan, MN  
 Minnesota Home Brewers Association  
 OG: 1110 / FG: 1039

Silver Medal - Barleywine and Imperial Stout  
 2003 Upper Mississippi Mash-Out

**INGREDIENTS AND PROCEDURES**

# US Gal. brewed:	11
<b>WATER TREATMENT:</b> Type(s)	Amount
<b>MASH PROCEDURES:</b> Temp.(f.)	Time
1. 151 F.	?
<b>BOILING TIME:</b> Minutes	90 min
<b>SPECIFIC GRAVITIES:</b> Original	1110
Terminal	1039
<b>YEAST CULTURE:</b> Type	Liquid
Did you use a starter?	Yes
Company	WYeast
Name	1056
Amount	
<b>FERMENTATION</b>	Type:
Primary-days: Temp:	
<b>CARBONATION</b>	Bottle Condition
Type of Priming Sugar	Corn Sugar
Amount of Priming Sugar	85 g

<b>FERMENTABLES</b>					
LBS.	TYPE/BRAND	USE	TIME	TEMP	
9.4 lb	2-row	Mash	?	151	
2.25 lb	Aromatic	Mash	?	151	
.84 lb	Crystal 55	Mash	?	151	
.265 lb	Black malt	Mash	?	151	
.733 lb	Wheat malt	Mash	?	151	
6.6 lb	Honey	Boil		212	
4.3 lb	LME	Boil		212	
<b>HOPS</b>					
OZ.	TYPE	NAME	USE	TIME	&percent;AA
426 g	Whole	Willamette	Boil	90 min	5.2
27 g	Whole	Willamette	Boil	20 min	5.2
27 g	Whole	Willamette	Boil	15 min	5.2
27 g	Whole	Willamette	Boil	10 min	5.2
22 g	Whole	Willamette	Boil	5 min	5.2
63 g	Whole	Willamette	Steep	0	5.2
<b>SPECIAL INGREDIENTS:</b>					
<b>FININGS?</b>					

BREWING DATE: 10/14/01

BOTTLING DATE: 12/5/01

**BREWER COMMENTS**



*Hop Back*

**Czars Imperial Stout - Malt Extract and Grain - 12.C. Russian Imperial Stout**

Ronald Lockhart, St. Paul, MN  
 Minnesota Home Brewers Association  
 OG: 1093 / FG: 1034

Bronze Medal - Barleywine and Imperial Stout  
 2003 Upper Mississippi Mash-Out

**INGREDIENTS AND PROCEDURES**

# US Gal. brewed:	5 gal
<b>WATER TREATMENT:</b> Type(s)	Amount
Gypsum	1.5 tsp
<b>MASH PROCEDURES:</b> Temp.(f.)	Time
1. 150 F	?
<b>BOILING TIME:</b> Minutes	60 min
<b>SPECIFIC GRAVITIES:</b> Original	1093
Terminal	1034
<b>YEAST CULTURE:</b> Type	Liquid
Did you use a starter?	Yes
Company	WYeast
Name	1056 American Ale
Amount	
<b>FERMENTATION</b>	Type:
Primary-days:&nbsp;4 Temp:70 F.	Glass
Second.-days:20 Temp:70 F.	Glass
<b>CARBONATION</b>	Bottle Condition
Type of Priming Sugar	Corn Sugar

<b>FERMENTABLES</b>					
LBS.	TYPE/BRAND	USE	TIME	TEMP	
1 lb	Roasted Barley	Steep	?	150	
1 lb	Crystal malt	Steep	?	150	
1/2 lb	Chocolate malt	Steep	?	150	
1/2 lb	Black Patent	Steep	?	150	
6.6 lb	Light DME	Boil	60 min	212	
6.6 lb	Amber DME	Boil	60 min	212	
<b>HOPS</b>					
OZ.	TYPE	NAME	USE	TIME	&percent;AA
2 oz	Pellets	Cascade	Boil	60 min	9.1&percent;;
1 oz	Pellets	Perle	Boil	40 min	7.6&percent;;
1/2 oz	Pellets	Perle	Boil	20 min	7.6&percent;;
1/2 oz	Pellets	Liberty	Boil	20 min	5.2&percent;;
<b>SPECIAL INGREDIENTS:</b>					
<b>FININGS?</b>	Yes				

Type	Irish Moss
Amount	1/2 tsp
<b>BREWING DATE: 5/5/03</b>	<b>BOTTLING DATE: 3/29/03</b>

**BREWER COMMENTS**



*Hop Back*

**Strong Belgian Ale**

Red Abbey Someone - All Grain - 18.A. Dubbel  
Perry Mertz, Underwood, MN  
Prairie Homebrewing Companions  
OG: 1069 / FG: 1012

Gold Medal - Strong Belgian Ale  
2003 Upper Mississippi Mash-Out

**INGREDIENTS AND PROCEDURES**

# US Gal. brewed:	10.5 gal	<b>FERMENTABLES</b>					
<b>WATER TREATMENT:</b> Type(s)	Amount	LBS.	TYPE/BRAND	USE	TIME	TEMP	
<b>MASH PROCEDURES:</b> Temp.(f.)	Time	12 lb	German Munich Malt	Mash	100 min	var	
1. 104 F.	30 min	1 lb	British Amber Malt	Mash	100 min	var	
2. 140 F.	30 min	11 lb	American Pale 2-row	Mash	100 min	var	
3. 158 F.	30 min	1 lb	Carapils Dextrine malt	Mash	100 min	var	
4. 169 F.	10 min	1.5 lb	Cane Sugar	Boil		212	
<b>BOILING TIME:</b> Minutes	90 min	.5 lb	Candi Sugar	Boil		212	
<b>SPECIFIC GRAVITIES:</b> Original	1069	<b>HOPS</b>					
Terminal	1012	OZ.	TYPE	NAME	USE	TIME	&percent;AA
<b>YEAST CULTURE:</b> Type		1 oz	Pellets	Hallertauer	Boil	90	4.4&percent;
Did you use a starter?							
Company	White Labs						

Name	WLP500 Trappist Ale			Tradition		min	
Amount		2 oz	Pellets	Tettnanger	Boil	45 min	5.5&percnt;
<b>FERMENTATION</b>	Type:	1 oz	Pellets	Hallertauer Tradition	Boil	15 min	4.4&percnt;
Primary-days: Temp:		<b>SPECIAL INGREDIENTS:</b>					
		<b>FININGS?</b>					
<b>BREWING DATE:</b> 11/23/2002				<b>BOTTLING DATE:</b>			

#### BREWER COMMENTS



*Hop Back*

unnamed Tripel - - 18.B. Tripel  
Steve Piatz, Eagan, MN  
Minnesota Home Brewers Association  
OG: 1083 / FG: 1013

Silver Medal - Strong Belgian Ale  
2003 Upper Mississippi Mash-Out

#### INGREDIENTS AND PROCEDURES

# US Gal. brewed:	11	<b>FERMENTABLES</b>					
<b>WATER TREATMENT:</b> Type(s)	Amount	LBS.	TYPE/BRAND	USE	TIME	TEMP	
<b>MASH PROCEDURES:</b> Temp.(f.)	Time	24 lb	Rahr 2-row	Mash	?	150 F.	
1. 150 F.	?	4.07 lb	Sucrose	Boil		212	
<b>BOILING TIME:</b> Minutes	90 min	<b>HOPS</b>					
<b>SPECIFIC GRAVITIES:</b> Original	1083	OZ.	TYPE	NAME	USE	TIME	&percnt;AA
Terminal	1013	5 oz	Whole	Hallertau	Boil	90 min	4.3&percnt;
<b>YEAST CULTURE:</b> Type	Liquid	.5 oz	Whole	Saaz	Boil	5 min	na
Did you use a starter?	Yes	<b>SPECIAL INGREDIENTS:</b>					
Company	White Labs	<b>FININGS?</b>					
Name	WLP500 Trappist	<b>BREWING DATE:</b> 1/12/02			<b>BOTTLING DATE:</b> 2/17/03		
Amount							
<b>FERMENTATION</b>	Type:						
Primary-days:&nbsp;&nbsp;&nbsp;5 Temp:70 F.	Glass						



Second. -days:30 Temp:70 F.	Glass
<b>CARBONATION</b>	Bottle Condition
Type of Priming Sugar	Corn Sugar
Amount of Priming Sugar	98 g.

**BREWER COMMENTS**



*Hop Back*

**Seeing Double Belgium - Malt Extract and Grain - 18.C. Belgian Strong Golden Ale**

Jason Kalenborn, Edina, MN  
 Minnesota Home Brewers Association  
 OG: / FG:

Bronze Medal - Strong Belgian Ale  
 2003 Upper Mississippi Mash-Out

**INGREDIENTS AND PROCEDURES**

# US Gal. brewed:	5
<b>WATER TREATMENT:</b> Type(s)	Amount
Brita Filter	5
<b>MASH PROCEDURES:</b> Temp.(f.)	Time
<b>BOILING TIME:</b> Minutes	60
<b>SPECIFIC GRAVITIES:</b> Original	
Terminal	
<b>YEAST CULTURE:</b> Type	Liquid
Did you use a starter?	No
Company	White Labs
Name	Trappist
Amount	tube
<b>FERMENTATION</b>	Type:
Primary-days:&nbsp;&nbsp;&nbsp;10 Temp:	
Second. -days:60 Temp:	
<b>CARBONATION</b>	Bottle

<b>FERMENTABLES</b>					
LBS.	TYPE/BRAND	USE	TIME	TEMP	
5	Extra light DME	Boil	60		
2	Wheat DME	Boil	60		
1	Clover Honey	Boil	60		
1	Belgian Light candy sugar	Boil	60		
0.5	Caravienne malt	Steep	30		
0.5	Carapils Malt	Steep	30		
<b>HOPS</b>					
OZ.	TYPE	NAME	USE	TIME	&percent;AA
2	Pellets	Hallertau Bittering	Boil	45	
0.5	Pellets	Stryian Goldings flavorin	Boil	30	
<b>SPECIAL INGREDIENTS:</b>					
0.5 oz Curacao orange	0.5 oz coriander				
<b>FININGS?</b>					
<b>BREWING DATE:</b> 1/5/03			<b>BOTTLING</b>		

	Condition		DATE: 4/10/03
Type of Priming Sugar	corn		
Amount of Priming Sugar	half a cup		

**BREWER COMMENTS**



*Hop Back*

**Meads and Ciders**

Orange Blossom Special II - Mead - 25.B. Varietal Honey Traditional Mead  
 Al Boyce, St.Louis Park, MN  
 Minnesota Home Brewers Association  
 OG: 1115 / FG: 1050

Gold Medal - Meads and Ciders  
 2003 Upper Mississippi Mash-Out

**INGREDIENTS AND PROCEDURES**

# US Gal. brewed:	5
<b>WATER TREATMENT:</b> Type(s)	Amount
<b>MASH PROCEDURES:</b> Temp.(f.)	Time
<b>BOILING TIME:</b> Minutes	na
<b>SPECIFIC GRAVITIES:</b> Original	1115
Terminal	1050
<b>YEAST CULTURE:</b> Type	Dry
Did you use a starter?	Yes
Company	Flor
Name	Sherry Yeast
Amount	1 qt
<b>YEAST NUTRIENTS:</b> Type	Yeast Nutrient
Company:	?
Amount:	5 tsp

<b>FERMENTABLES</b>				
LBS.	TYPE/BRAND	USE	TIME	TEMP
18 lb	FLA Orange Blossom Honey	Steep	170 F.	15 min
<b>HOPS</b>				
OZ.	TYPE	NAME	USE	TIME &percent;AA
<b>SPECIAL INGREDIENTS:</b>				
Acid Blend 4 tsp-bottling				
<b>FININGS?</b>	No			
<b>BREWING DATE:</b> 12/23/01	<b>BOTTLING DATE:</b> 1/5/03			

<b>FERMENTATION</b>	Type:
Primary-days:&nbsp;30 Temp:65 F.	Glass
Second.-days:340 Temp:65 F.	Glass
<b>CARBONATION</b>	Bottle Condition
Type of Priming Sugar	-
Amount of Priming Sugar	-
<b>MEAD OR CIDER?</b>	
Sweet	Sparkling Sack

**BREWER COMMENTS**

Added 1/2 pkg dry champagne yeast to carbonate.



*Hop Back*

**Dickens Cider - - 26.B. New England-Style Cider**

Al Boyce, St. Louis Park, MN  
Minnesota Home Brewers Association  
OG: 1080 / FG: 1020

Silver Medal - Meads and Ciders  
2003 Upper Mississippi Mash-Out

**INGREDIENTS AND PROCEDURES**

# US Gal. brewed:	5
<b>WATER TREATMENT:</b> Type(s)	Amount
na	
<b>MASH PROCEDURES:</b> Temp.(f.)	Time
1. na	
<b>BOILING TIME:</b> Minutes	90 min
<b>SPECIFIC GRAVITIES:</b> Original	1080
Terminal	1020
<b>YEAST CULTURE:</b> Type	Liquid
Did you use a starter?	Yes
Company	White Labs
Name	WLP775 - English Cider

<b>FERMENTABLES</b>				
LBS.	TYPE/BRAND	USE	TIME	TEMP
7 gal	Fresh Apple Juice	Boil	90 min	
4 lb	Brown Sugar	Boil	15 min	
<b>HOPS</b>				
OZ.	TYPE	NAME	USE	TIME &percent;AA
<b>SPECIAL INGREDIENTS:</b>				
<b>FININGS?</b>	Yes			
Type	Irish Moss			
Amount	1 tsp			
<b>BREWING DATE:</b> 11/30/02			<b>BOTTLING DATE:</b> 2/9/03	

Amount	1 qt
Amount:	1 tsp
<b>FERMENTATION</b>	Type:
Primary-days:&nbsp;14 Temp:70 F.	Glass
Second.-days:60 Temp:68 F.	Glass
<b>CARBONATION</b>	Bottle Condition
Type of Priming Sugar	corn sugar
Amount of Priming Sugar	1/2 cup

**BREWER COMMENTS**

Apple juice was reduced down to 5 gallons before brown sugar was added.



*Hop Back*

**unnamed Pyment - Mead - 25.D. Pyment**

Steve Piatz, Eagan, MN

Minnesota Home Brewers Association

OG: / FG:

Bronze Medal - Meads and Ciders

2003 Upper Mississippi Mash-Out

**INGREDIENTS AND PROCEDURES**

# US Gal. brewed:	5
<b>WATER TREATMENT:</b> Type(s)	Amount
<b>MASH PROCEDURES:</b> Temp.(f.)	Time
<b>BOILING TIME:</b> Minutes	
<b>SPECIFIC GRAVITIES:</b> Original	
Terminal	
<b>YEAST CULTURE:</b> Type	Liquid
Did you use a starter?	Yes
Company	WYeast
Name	Dry Mead
Amount	
<b>YEAST NUTRIENTS:</b> Type	Fermax 1 tbs
Company:	Diammonium Phos
Amount:	1 tbs

<b>FERMENTABLES</b>				
LBS.	TYPE/BRAND	USE	TIME	TEMP
15 lb	Wildflower Honey	Steep		
4 lb	Alexanders Zinfandel Con.	Primary		
<b>HOPS</b>				
OZ.	TYPE	NAME	USE	TIME &percent;AA
<b>SPECIAL INGREDIENTS:</b>				
<b>FININGS?</b>				
<b>BREWING DATE:</b> 6/22/99			<b>BOTTLING DATE:</b> 10/30/00	

<b>FERMENTATION</b>	Type:
Primary-days:&nbsp;30 days Temp:60-70	Glass
Second.-days:120 days Temp:60-70	Glass
Other-days: 1 year Temp:varied	Steel
<b>MEAD OR CIDER?</b>	
Medium	

### BREWER COMMENTS

Zinfandel Juice



*Hop Back*

## Bock

Frostbite - Malt Extract and Grain - 14.D. Eisbock  
Sean Hewitt, New Brighton, MN

OG: 1.085 / FG: 1.037

Gold Medal - Bock  
2003 Upper Mississippi Mash-Out

### INGREDIENTS AND PROCEDURES

# US Gal. brewed:	5	<b>FERMENTABLES</b>					
<b>WATER TREATMENT:</b> Type(s)	Amount	LBS.	TYPE/BRAND	USE	TIME	TEMP	
gypsum	1t	6	Light LME	Boil			
<b>MASH PROCEDURES:</b> Temp.(f.)	Time	3.3	Amber LME	Boil			
1. 155	30	3.3	Dark LME	Boil			
<b>BOILING TIME:</b> Minutes	75	1	Crystal,80L	Steep	30	155	
<b>SPECIFIC GRAVITIES:</b> Original	1.085	1/4	Chocolate Barley	Steep	30	155	
Terminal	1.037	1/4	Roasted Barley	Steep	30	155	
<b>YEAST CULTURE:</b> Type	Liquid	<b>HOPS</b>					
Did you use a starter?	Yes	OZ.	TYPE	NAME	USE	TIME	&percent;AA
Company	Wyeast	3	Pellets	Liberty	Boil	75	3.8

Name	#2206	1	Pellets	Hallertau	Boil	75	4.1
Amount		<b>SPECIAL INGREDIENTS:</b>					
<b>FERMENTATION</b>	Type:	2L of gyle					
Primary-days:&nbsp;9 Temp:66	Glass	<b>FININGS?</b> Yes					
Second.-days:27 Temp:66	Glass	Type Irish Moss					
Other-days: 2 Temp:-5	Plastic	Amount					
Type of Priming Sugar	DME	<b>BREWING DATE:</b> 11-16-98			<b>BOTTLING DATE:</b> 1-25-99		
Amount of Priming Sugar	1/3C						

**BREWER COMMENTS**



*Hop Back*

**Doppelbock 5 - - 14.C. Doppelbock**  
 Bob Cromer, Hudson, WI  
 Minnesota Home Brewers Association  
 OG: 1086 / FG: 1035

Silver Medal - Bock  
 2003 Upper Mississippi Mash-Out

**INGREDIENTS AND PROCEDURES**

# US Gal. brewed:	
<b>WATER TREATMENT:</b> Type(s)	Amount
<b>MASH PROCEDURES:</b> Temp.(f.)	Time
1. 156 F.	90 min.
<b>BOILING TIME:</b> Minutes	120 m,in
<b>SPECIFIC GRAVITIES:</b> Original	1086
Terminal	1035
<b>YEAST CULTURE:</b> Type	Liquid
Did you use a starter?	Yes
Company	White Labs
Name	Octoberfest
Amount	750 ml
<b>FERMENTATION</b>	Type:
Primary-days:&nbsp;9 Temp:50 F.	
Second.-days:28 days Temp:65 F.	

<b>FERMENTABLES</b>					
LBS.	TYPE/BRAND	USE	TIME	TEMP	
8 lb	Belgian Pils malt	Mash	90 min	156 F.	
8 lb	Belgian Munich	Mash	90 min	156 F.	
4 lb	Aromatic	Mash	90 min	156 F.	
1 lb	40 L. Crystal	Mash	90 min	156 F.	
4 oz	Chocolate Malt	Mash	90 min	156 F.	
<b>HOPS</b>					
OZ.	TYPE	NAME	USE	TIME	&percent;AA
<b>SPECIAL INGREDIENTS:</b>					
<b>FININGS?</b>					
Type					
Amount					
<b>BREWING DATE:</b>			<b>BOTTLING DATE:</b>		

Other-days: 90 Temp:35 F.

**BREWER COMMENTS**



*Hop Back*

**Lentenaar Doppelbock - All Grain - 14.C. Doppelbock**  
 Perry Mertz, Underwood, MN  
 Prairie Homebrewing Companions  
 OG: 1088 / FG: 1030

Bronze Medal - Bock  
 2003 Upper Mississippi Mash-Out

**INGREDIENTS AND PROCEDURES**

# US Gal. brewed:	10.5 gal
<b>WATER TREATMENT:</b> Type(s)	Amount
<b>MASH PROCEDURES:</b> Temp.(f.)	Time
1. 140 F.	30 min
2. 158 F.	60 min
3. 172 F.	10
4. Sparge-170 F.	?
<b>BOILING TIME:</b> Minutes	90 min.
<b>SPECIFIC GRAVITIES:</b> Original	1088
Terminal	1030
<b>YEAST CULTURE:</b> Type	Liquid
Did you use a starter?	
Company	White Labs
Name	WLP820 OktoberfestMaerzen
Amount	
<b>FERMENTATION</b>	Type:
Primary-days: Temp:	

<b>FERMENTABLES</b>					
LBS.	TYPE/BRAND	USE	TIME	TEMP	
5 lb	American Pale 2-row	Mash	100 min	var	
25 lb	German Munich	Mash	100 min	var	
1 lb	Belgian CaraMunich malt	Mash	100 min	var	
1 lb	American Crystal 20 L	Mash	100 min	var	
1 lb	American Crystal 10 L	Mash	100 min	var	
<b>HOPS</b>					
OZ.	TYPE	NAME	USE	TIME	&percent;AA
3 oz	Pellets	Hallertauer Tradition	Boil	90 min	4.4&percent;
.5 oz	Pellets	Hallertauer Tradition	Boil	20 min	4.4&percent;
<b>SPECIAL INGREDIENTS:</b>					
<b>FININGS?</b>					
<b>BREWING DATE:</b> 11/23/2002			<b>BOTTLING DATE:</b>		

**BREWER COMMENTS**



*Hop Back*

## English and Scottish Strong Ale

**Scottish Heavy - All Grain - 11.B. Strong Scottish Ale-Wee Heavy**  
 Jim Tucholski, Kearney, MO  
 Kansas City Biermeisters  
 OG: 1.084 / FG: 1.032

Gold Medal - English and Scottish Strong Ale  
 2003 Upper Mississippi Mash-Out

### INGREDIENTS AND PROCEDURES

# US Gal. brewed:	4.5
<b>WATER TREATMENT:</b> Type(s)	Amount
<b>MASH PROCEDURES:</b> Temp.(f.)	Time
<b>BOILING TIME:</b> Minutes	
<b>SPECIFIC GRAVITIES:</b> Original	1.084
Terminal	1.032
<b>YEAST CULTURE:</b> Type	Liquid
Did you use a starter?	Yes
Company	WYEAST
Name	Wyeast 1728
Amount	500ml
<b>FERMENTATION</b>	Type:
Primary-days: Temp:58	Glass
<b>CARBONATION</b>	Forced CO2

### FERMENTABLES

LBS.	TYPE/BRAND	USE	TIME	TEMP
14	Pale	Mash	60min	156
1	Brown	Mash	60 min	156
1.5	Munich	Mash	60 min	156
.5	Crystal 40 L	Mash	60 min	156

### HOPS

OZ.	TYPE	NAME	USE	TIME	&percent;AA
1	Whole	Perle	Boil	35	7.8
.5	Whole	Kent-Golding	Boil	60Min	5.6

### SPECIAL INGREDIENTS:

<b>FININGS?</b>	Yes
Type	Irish Moss
Amount	

**BREWING DATE:** 1/11/03    **BOTTLING DATE:** 4/8/03

### BREWER COMMENTS





*Hop Back*

**Winter Warmer - Malt Extract and Grain - 11.A. Old Ale**  
 Kyle Rackiewicz, St. Paul, MN

OG: / FG:

Silver Medal - English and Scottish Strong Ale  
 2003 Upper Mississippi Mash-Out

**INGREDIENTS AND PROCEDURES**

# US Gal. brewed:	5
<b>WATER TREATMENT:</b> Type(s)	Amount
Tap	5 Gallons
<b>MASH PROCEDURES:</b> Temp.(f.)	Time
<b>BOILING TIME:</b> Minutes	
<b>SPECIFIC GRAVITIES:</b> Original	
Terminal	
<b>YEAST CULTURE:</b> Type	Liquid
Did you use a starter?	No
Company	
Name	
Amount	
<b>FERMENTATION</b>	Type:
Primary-days:&nbsp;9 Temp:66	Glass
Second.-days:60 Temp:62	Glass
<b>CARBONATION</b>	Forced CO2
Volumes of CO2	??

<b>FERMENTABLES</b>					
LBS.	TYPE/BRAND	USE	TIME	TEMP	
.75	Simpsons Crystal	Steep	30	168	
.25	Crisp Chocolate	Steep	30	168	
9.9	Gold Malt Syrup	Boil	100	212	
<b>HOPS</b>					
OZ.	TYPE	NAME	USE	TIME	&percent;AA
1	Pellets	Northern Brewer	Boil	60	
1	Pellets	Styrian Goldings	Boil	30	
1	Pellets	Kent Goldings	Boil	1	
1	Whole	Cascade	Dry-Secondary		
<b>SPECIAL INGREDIENTS:</b>					
<b>FININGS?</b>					
<b>BREWING DATE: 11/17/02</b>			<b>BOTTLING DATE: 4/3/03</b>		

**BREWER COMMENTS**



*Hop Back*

**Auld Kilbride - All Grain - 11.B. Strong Scottish Ale-Wee Heavy**

Shawn Scott, McAlester, OK  
 Fellowship of Oklahoma Ale Makers  
 OG: 1095 / FG: 1030

Bronze Medal - English and Scottish Strong Ale  
 2003 Upper Mississippi Mash-Out

**INGREDIENTS AND PROCEDURES**

# US Gal. brewed:	7 gal
<b>WATER TREATMENT:</b> Type(s)	Amount
none	
<b>MASH PROCEDURES:</b> Temp.(f.)	Time
1. 156 F.	60 min
<b>BOILING TIME:</b> Minutes	135 min
<b>SPECIFIC GRAVITIES:</b> Original	1095
Terminal	1030
<b>YEAST CULTURE:</b> Type	Liquid
Did you use a starter?	Yes
Company	White Labs
Name	WLP011
Amount	1 quart
<b>FERMENTATION</b>	Type:
Primary-days:&nbsp;20 Temp:60 F.	Steel
Second.-days:30 Temp:50 F.	Steel
<b>CARBONATION</b>	Forced CO2
Volumes of CO2	2.2

<b>FERMENTABLES</b>					
LBS.	TYPE/BRAND	USE	TIME	TEMP	
20 lb	Mild	Mash	60 min	156 F.	
2.5 lb	Pale	Mash	60 min	156 F.	
1 lb	Aromatic	Mash	60 min	156 F.	
1 lb	Carapils	Mash	60 min	156 F.	
1 lb	Special B	Mash	60 min	156 F.	
1/2 lb	Biscuit Malt	Mash	60 min	156 F.	
1/4 lb	Toasted Oats	Mash	60 min	156 F.	
1/4 lb	Wheat malt	Mash	60 min	156 F.	
1/8 lb	Roast Barley	Mash	60 min	156 F.	
<b>HOPS</b>					
OZ.	TYPE	NAME	USE	TIME	&percent;AA
32 g	Whole	EK Goldings	Boil	105 min	6.6&percent;
<b>SPECIAL INGREDIENTS:</b>					
<b>FININGS?</b>					
<b>BREWING</b>			<b>BOTTLING</b>		
DATE: 11/11/02			DATE: 12/30/02		

**BREWER COMMENTS**



*Hop Back*



## Photos of the 2003 Upper Mississippi Mash-Out

Thanks to photographers John McDonald, Jason Kalenborn and Al Boyce for these photos of the 2003 Upper Mississippi Mash-Out!

### Thursday judging sessions:

<b>Specialty Beers:</b>	Bob Cromer, Mike Moranz, Kyle Rackiewicz and Matt Klein
<b>Wheat Beers:</b>	Chris Hadden, Kris England, Matt Peterson and John McDonald
<b>Ordinary Bitters:</b>	Steve Piatz, Carl Johnson, Rick Oftel and Mark Gore
<b>Brown Ales:</b>	Jonathan Crist, Sean Hewitt, Jason Kalenborn and Kerry Kulowski
<b>Brown Ales:</b>	Jonathan Crist, Sean Hewitt, Jason Kalenborn and Kerry Kulowski
<b>Ordinary Bitters:</b>	Steve Piatz, Carl Johnson, Rick Oftel and Mark Gore
<b>Specialty Beers:</b>	Bob Cromer, Mike Moranz, Kyle Rackiewicz and Matt Klein
<b>Wheat Beers:</b>	Chris Hadden, Kris England, Matt Peterson and John McDonald. Steward Joe in foreground.
<b>Beer Entries:</b>	172 beers waiting to be judged.
<b>Colors:</b>	The range of beer colors is infinite!
<b>Colors:</b>	How many shades of BROWN ales are there?
<b>American Pale Ales:</b>	Jonathan Crist, Kris England, Matt Peterson, Rick Oftel
<b>American Pale Ales:</b>	Rick and "Pete" scoring diligently.
<b>American Pale</b>	Rick and "Pete" scoring diligently.

**Ales:**

**American Pale**

**Ales:**

Kris looks on while Jonathan finishes his scoresheet.

**Light Ales:**

Paul Johnson, Sean Hewitt and John McDonald

**Light Ales:**

Paul Johnson, Sean Hewitt and John McDonald

**Porters and**

**Stouts:**

Steve Piatz, Chris Hadden, Kyle Rackiewicz and Jason Kalenborn

**After judging on Friday, May 2 the Mash-Out sponsored a pub crawl to four Twin-Cities brew pubs: Great Waters, Vine Park, Rock Bottom and Town Hall breweries.**

**Pub Crawl:** Sean Hewitt, Kevin and Cindy May

**Pub Crawl:** Al Boyce, Beth Williams and Matt Peterson

**Pub Crawl:** Matt Peterson reenacting the French Castle scene from Monty Python and the Holy Grail

**Pub Crawl:** Kris England displaying Rock Bottom's Scotch Ale bong

**Pub Crawl:** Pub Crawl coordinator Kris England pours while Jonathan Crist watches

**Pub Crawl:** Kris England pouring for birthday boy Mike "Swally" and Charlie Williams.

**Pub Crawl:** The Pub Crawl table at Rock Bottom in Minneapolis

**Pub Crawl:** Jason Kalenborn con Awards Ceremony:lates the Scotch Ale bong

**Pub Crawl:** Kris don't need no steenking glassware!

**Pub Crawl:** Steve Piatz and Janis Sines at Rock Bottom

**Pub Crawl:** Kim and ?? at Rock Bottom

**Pub Crawl:** Matt Peterson toasting the back of Carl Johnson's head.

**Pub Crawl:** Andrew "Roo" Rose and Kurt Peterson

**Pub Crawl:** Looking down the table at Rock Bottom

**Pub Crawl:** Mike Moranz and Steve Piatz at Rock Bottom

**Pub Crawl:** Bus People! On the road to Town Hall Brewery

**Pub Crawl:** Kris England and the bus driver see how many have fallen...

**Pub Crawl:** Al Boyce and Beth Williams

**Saturday Judging sessions:**

**English and Scottish Strong Ale:** Steve Piatz, Cliff McMeekin, Steve Fletty

**English and Scottish Strong Ale:** Steve Piatz, Cliff McMeekin, Steve Fletty

**Strong Belgian Ales:** Curt Stock, Mike Moranz, Al Boyce

**Brown and Scottish Ales:** Rick Oftel, Sean Hewitt, Carl Johnson

**Fruit & Specialty Beers:** Paul Dienhart, Matt Peterson, Kevin May

**Brown and Scottish Ales:** Rick Oftel, Sean Hewitt, Carl Johnson

**Strong Belgian Ales:** Curt Stock, Mike Moranz, Al Boyce

**Best of Show:** Andrew Ruggles, Jonathan Crist, Steve Fletty, Cliff McMeekin

**Best of Show:** Andrew Ruggles, Jonathan Crist, Steve Fletty, Cliff McMeekin

**Best of Show:** Andrew Ruggles, Jonathan Crist, Steve Fletty, Cliff McMeekin

**The awards ceremony for the 2003 Upper Mississippi Mash-Out was held Saturday night, May 3, at Summit Brewery in St. Paul:**

**Awards Ceremony:** Outside the Summit Brewery  
**Awards Ceremony:** The mash tuns at Summit Brewery.  
**Awards Ceremony:** Tap Handles at Summit  
**Awards Ceremony:** Organizer Al Boyce saying his thank-yous.  
**Awards Ceremony:** Al Boyce wins silver for his Bohemian Pilsner  
**Awards Ceremony:** Bob Cromer wins Bronze for his Bohemian Pilsner  
**Awards Ceremony:** Curt Stock wins Bronze for his Ordinary Bitter  
**Awards Ceremony:** Steve Fletty Wins Silver for his Best Bitter  
**Awards Ceremony:** Bob Cromer wins Silver for his Doppelbock  
**Awards Ceremony:** Jason Kalenborn wins Bronze for his Belgian Strong Golden  
**Awards Ceremony:** Kris England wins Gold for his India Pale Ale  
**Awards Ceremony:** Mike Moranz wins Gold for his Northern English Brown Ale  
**Awards Ceremony:** This is how it looks after 3 or 4 Summit IPA's!  
**Awards Ceremony:** Susan Ruud wins Gold for her Oktoberfest  
**Awards Ceremony:** Kathy Stock wins Bronze for her Northern English Brown Ale  
**Awards Ceremony:** Steve Piatz wins Gold for his Bavarian Weizen  
**Awards Ceremony:** Susan Ruud wins Silver for her Fruit/Spice/Herb/Vegetable beer.  
**Awards Ceremony:** Ray Taylor wins Gold for his "Other" Smoked Beer/  
**Awards Ceremony:** Josh Jackson and Kris England win Silver for their Dry Stout.  
**Awards Ceremony:** Janis Sines accepts for Steve Piatz's English Style Barleywine.  
**Awards Ceremony:** Kathy Stock wins Gold for her Oatmeal Stout.  
**Awards Ceremony:** Sean Hewitt wins Gold for his Eisbock.  
**Awards Ceremony:** Kyle Rackiewicz wins Silver for his Old Ale.  
**Awards Ceremony:** Al Boyce and Rick Oftel looking stage right at ???.  
**Awards Ceremony:** Al Boyce wins Gold for his Varietal Honey mead.  
**Awards Ceremony:** Curt Stock wins Gold for his Imperial Stout.  
**Awards Ceremony:** Steve Fletty wins Bronze for his Robust Porter.  
**Awards Ceremony:** Steve Piatz wins Gold for his Fruit Style Lambic.  
**Awards Ceremony:** Rick Oftel wins Bronze for his Experimental beer.  
**Awards Ceremony:** Al Boyce wins Silver for his New England Cider.  
**Awards Ceremony:** Steve Piatz wins Bronze for his Straight Lambic.

**After the awards ceremony, several brewers went to the "unofficial" party-after celebrating Minnesota Home Brewers Association member Mike "Swally" Swalinkavich's 40th birthday party. Mike had 40 gallons of HOME BREW on tap to celebrate his 40th year!**

**Mike Swally's B-day:** Mike Swalinkavich

**Mike Swally's B-day:** Barb Mund

**Mike Swally's B-day:** Barb Mund

**Mike Swally's B-day:** Mike's Swally and Moranz

**Mike Swally's B-day:** Scott and Mike

Mike Swally's B-day: Sue Moranz

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 952-881-6601  
<http://www.midamericabrewing.com>



242 West 7<sup>th</sup> St.  
St. Paul, MN 55102  
651-228-1355

<http://www.vinepark.com>

### Wind River Brewing

7212 Washington Ave  
Eden Prairie, MN 55434  
1-800-266-4677

<http://www.windriverbrew.com>



P.O Box 425  
Mt. Hood, OR 97041  
541-354-1335

<http://www.wyeastlab.com>



7564 Trade St.  
San Diego, CA 92121  
1-888-593-2785

<http://www.whitelabs.com>



Muntions - Cedars Maltings  
Stowmarket, England IP14 2AG  
01449-618300

<http://www.muntions.com/>



3590 N. 126th St.  
Brookfield, WI 53005  
800-466-3034

<http://www.nwextract.com/>



VIKING BREWING  
234 Dallas St. W.  
Dallas, WI 54733-9706  
715-837-1824

<http://www.vikingbrewing.com/>



401 Violet St.  
Golden, CO 80401  
303-279-8731

<http://www.partypig.com>



150 Loma Media Rd.  
Santa Barbara, CA 93103  
805-252-3816

<http://www.promash.com/>



9757 292nd Street  
Chisago City, MN 55013  
651-257-1017

<http://www.winehaven.com/>

### Jack Schmidling Productions, Inc.

18016 Church Road  
Marengo IL 60152  
815-923-0031

<http://schmidling.netfirms.com/aysindex.htm>

## For More Information

This page is maintained at [mnbrewers.com/mashout](http://mnbrewers.com/mashout).

For additional info, please visit the MHBA website, [mnbrewers.com](http://mnbrewers.com). Maps, directions, schedules, volunteer and other event information will be available.