

May 22, 2004: Upper Mississippi Mash-Out Winners List and Recipes

BEST OF SHOW: BEERS

Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	04.B. Special or Best Bitter	Sterling Bitter	Thomas Eibner	St Paul, MN	St Paul Homebrewers Club

BEST OF SHOW: MEADS/CIDERS

Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	25.E. Other Fruit Melomel	Honeydew Melomel	Al Boyce	St. Louis Park, MN	Minnesota Home Brewers Association

Amber/ Dark Euro. Beer

Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	09.B. Vienna Lager	Three Kings	Jerry Sadowski Conrad Kiebles	Crete, IL	Brewers of South Suburbia
2	13.A. Munich Dunkel	Doggone Dunkel	Cory Roach	Prior Lake, MN	
3	09.A. Oktoberfest-Maerzen	Ottofest	Jeff Cotton	St. Paul, MN	St. Paul Homebrewers Club

Amer. / Euro. Pale Lager

Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	01.C. Classic American Pilsner	Grandpas Stash	Steve Fletty	Falcon Heights, MN	St. Paul Homebrewers
2	02.C. Dortmund Export	Dortmunder Wonder	Al Boyce	St. Louis Park, MN	Minnesota Home Brewers Association
3	02.B. North German Pilsner	Northern German Lager	Rick Oftel	Edina, MN	Minnesota Home Brewers Association

American Pale Ale

Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	06.A. American Pale Ale	American Pale Ale	Curt and Kathy Stock	St. Paul, MN	St. Paul Homebrewers Club
2	06.A. American Pale Ale	Very Pale Ale	Omar Ansari	Golden Valley, MN	Minnesota Home Brewers Association
3	06.A. American Pale Ale	My APA III	Rob Kolacny	Wharton, TX	Foam Ranger

Belgian and French Ale

Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	20.A. Straight Lambic-Style Ale	Low Pee H	Steve Piatz	Eagan, MN	Minnesota Home Brewers

2	19.D. Saison	Unnamed Saison	Jason Nelson	Champlin, MN	Association Minnesota Home Brewers Association
3	20.C. Fruit Lambic-Style Ale	Up a Kreik without Paddle	Sean Hewitt	New Brighton, MN	Minnesota Home Brewers Association

Bitters / English Pale Ale

Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	04.B. Special or Best Bitter	Sterling Bitter	Thomas Eibner	St Paul, MN	St Paul Homebrewers Club
2	04.B. Special or Best Bitter	Beccas Bitter	Omar Ansari	Golden Valley, MN	Minnesota Home Brewers Association
3	04.A. Ordinary Bitter	Eden Prairie Pride	Michael Behrendt	Eden Prairie, MN	Minnesota Homebrewers Association

Brown / Scottish Ale

Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	10.D. American Brown Ale	Brown Ale	Michael Heniff	Pearland, TX	Foam Rangers
2	10.B. Northern English Brown Ale	Guzz Buzz Brown	Curt and Kathy Stock	St. Paul, MN	St. Paul Homebrewers Club
3	10.B. Northern English Brown Ale	Try Again Brown	Mike Moranz	Bloomington, MN	Minnesota Home Brewers Association

India Pale Ale

Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	07.A. India Pale Ale	India Pale Ale	Richard Kirn	Garden City, MI	
2	07.A. India Pale Ale	Paki Pale Ale	Omar Ansari	Golden Valley, MN	Minnesota Home Brewers Association
3	07.A. India Pale Ale	Old Bombay IPA	Steve Fletty	Falcon Heights, MN	St. Paul Homebrewers Club

Light Ales / Wheat Beer

Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	17.C. Berliner Weisse	Will O The Wisp Weisse	Dick Nilles	Fargo, ND	Prairie Homebrewing Companions
2	03.A. Blond Ale	Sweetheart Blond	Rob Beck	Kansas City, MO	Kansas City Bier Meisters
3	08.C. Northern German Altbier	Unnamed Northern German Altbier	Susan Ruud	Harwood, ND	Prairie Homebrewing Companions

Fruit/Spice/Herb/Veg Beer

Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	21.A. Fruit Beer	Peach Pickin Time	Charlie Burry	Kansas City, MO	KC Biermeisters
2	21.A. Fruit Beer	Mounds Bar Porter	John Longballa	St. Paul, MN	Minnesota Home Brewers Association
3	22.A. Spice-Herb-Vegetable Beer	Holy Cacao!	Steve Fletty	Falcon Heights, MN	St. Paul Homebrewers Club

Porter

Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	15.A. Robust Porter	Munich Porter	Brian Hatcher	South St. Paul, MN	Minnesota Home Brewers Association
2	15.A. Robust Porter	Mehta Porter III	Al Boyce	St. Louis Park, MN	Minnesota Home Brewers Association
3	15.B. Brown Porter	Baltic Porter	Brian Beach	Lino Lakes, MN	St. Paul Homebrew Club

Barleywine

Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	12.B. American-Style Barleywine	Barleywine 3	Bob Cromer	Hudson, WI	Minnesota Home Brewers Association
2	12.A. English-Style Barleywine	Cloud Giant Barleywine	Dick Nilles	Fargo, ND	Prairie Homebrewing Companions
3	12.A. English-Style Barleywine	British Barleywine	Sean Hewitt	New Brighton, MN	Minnesota Home Brewers Assoc.

Strong Belgian Ale

Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	18.B. Tripel	Threeway	Cory Carter	Minneapolis, MN	Minnesota Home Brewers Association
2	18.B. Tripel	Saint Agatha Ale	Steve Piatz	Eagan, MN	Minnesota Home Brewers Association
3	18.D. Belgian Strong Dark Ale	Motley Cru	Ray Taylor	Fargo, ND	Prairie Homebrewing Companions

Stout

Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	16.C. Oatmeal Stout	Bettys Pout	Charlie Burry	Kansas City, MO	KC Biermeisters
2	16.A. Dry Stout	Dry Stout	Paul Dienhart	Minnetonka, MN	St. Paul Home Brewers Club
3	16.C. Oatmeal Stout	Black Death Oatmeal Stout	Nick Scheibel Lance Erickson	St. Paul, MN	

Bock

Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	14.B. Helles Bock-Maibock	Fest Beer 04	Rob Beck	Kansas City, MO	Kansas City Bier Meisters
2	14.C. Doppelbock	Rejuvenator Doppelbock	Jeffery Swearingin	Tulsa, OK	Fellowship of Oklahoma Ale Makers (FOAM)
3	14.D. Eisbock	Frostbite	Sean Hewitt	New Brighton, MN	Minnesota Home Brewers Association

English / Scottish Strong Ale

Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	11.A. Old Ale	Old Ale	Rick Oftel	Edina, MN	Minnesota Home Brewers Association
2	11.B. Strong Scottish Ale-Wee Heavy	Cloudy Pants	Bruce LeBlanc	Sauk Rapids, MN	Cloudy Town Brewers
3	11.A. Old Ale	Im Gettin Old Ale	Mike Moranz	Bloomington, MN	Minnesota Home Brewers Association

Imperial Stout

Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	12.C. Russian Imperial Stout	She Devil Double D Imperial Stout	Curt and Kathy Stock	St. Paul, MN	St. Paul Homebrewers Club
2	12.C. Russian Imperial Stout	Czars Imperial Stout	Ron Lockhart	St. Paul, MN	Minnesota Home Brewers Association
3	12.C. Russian Imperial Stout	Black Tabby Imperial Stout	Chris Mikkelson	St. Paul, MN	Minnesota Homebrewer Association

Smoke/Eclectic Beer

Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	23.A. Classic Rauchbier	Stephansberg Rauchbier II	Jeffery Swearingin	Tulsa, OK	Fellowship of Oklahoma Ale Makers (FOAM)
2	23.B. Other Smoked Beer	Puffdown Porter	Mike Ward Eric Biljum	St. Paul, MN	
3	24.A. Specialty-Experimental-Historical Beer	Bourbon Barrell Imperial Porter	Mike Ward Juan Choi	St. Paul, MN	

Mead

Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	25.E. Other Fruit Melomel	Honeydew Melomel	Al Boyce	St. Louis Park, MN	Minnesota Home Brewers Association
2	25.E. Other Fruit Melomel	Plum Wild About You Honey	Mike Moranz	Bloomington, MN	Minnesota Home Brewers Association

3	25.H. Mixed Category Mead	Apple Butter Concoction	Al Boyce	St. Louis Park, MN	Minnesota Home Brewers Association
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Cider

Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	26.A. Standard Cider and Perry	Unnamed Cider	Curt and Kathy Stock	St. Paul, MN	St. Paul Homebrewers Club
2	26.C. Specialty Cider and Perry	Specialty Cider	Paul Dienhart	Minnetonka, MN	Minnesota Home Brewers Association
3	26.B. New England-Style Cider	Kellys Cider	Kurt Zemlicka	Golden Valley, MN	

The Eis Man Cometh!

Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	27.A. Special Category	Mesquit-o Eismead	Al Boyce	St. Louis Park, MN	Minnesota Home Brewers Association
2	27.A. Special Category	Yahko Pilsner	Kevin May	Carver, MN	Minnesota Home Brewers Association
3	27.A. Special Category	Arctic Schuitz	Mark McDermott	Park Forest, IL	Brewers of South Suburbia

Total Entries: 300

- 01. Amber/ Dark Euro. Beer 7 Entries
- 02. Amer. / Euro. Pale Lager 20 Entries
- 03. American Pale Ale 19 Entries
- 04. Belgian and French Ale 18 Entries
- 05. Bitters / English Pale Ale 19 Entries
- 06. Brown / Scottish Ale 21 Entries
- 07. India Pale Ale 13 Entries
- 08. Light Ales / Wheat Beer 32 Entries
- 09. Fruit/Spice/Herb/Veg Beer 18 Entries
- 10. Porter 12 Entries
- 11. Barleywine 8 Entries
- 12. Strong Belgian Ale 17 Entries
- 13. Stout 17 Entries
- 14. Bock 13 Entries
- 15. English / Scottish Strong Ale 6 Entries
- 16. Imperial Stout 6 Entries
- 17. Smoke/Eclectic Beer 13 Entries
- 18. Mead 30 Entries
- 19. Cider 7 Entries

Amber/ Dark Euro. Beer

Three Kings - - 09.B. Vienna Lager
 Jerry Sadowski Conrad Kiebles, Crete, IL
 Brewers of South Suburbia
 OG: / FG:

Gold Medal - Amber/ Dark Euro. Beer
 2004 Upper Mississippi Mash-Out

INGREDIENTS AND PROCEDURES

# US Gal. brewed:	
WATER TREATMENT: Type(s)	Amount
MASH PROCEDURES: Temp.(f.)	Time
BOILING TIME: Minutes	
SPECIFIC GRAVITIES: Original	
Terminal	
YEAST CULTURE: Type	
Did you use a starter?	
Company	
Name	
Amount	
FERMENTATION	Type:
Primary-days: Temp:	

FERMENTABLES				
LBS.	TYPE/BRAND	USE	TIME	TEMP
HOPS				
OZ.	TYPE	NAME	USE	TIME &percent;AA
SPECIAL INGREDIENTS:				
FININGS?				
Type				
Amount				
BREWING DATE:	BOTTLING DATE:			

BREWER COMMENTS

Also: Tom Sadowski



Hop Back

Doggone Dunkel - - 13.A. Munich Dunkel
 Cory Roach, Prior Lake, MN

OG: / FG:

Silver Medal - Amber/ Dark Euro. Beer
2004 Upper Mississippi Mash-Out

INGREDIENTS AND PROCEDURES

# US Gal. brewed:	
WATER TREATMENT: Type(s)	Amount
MASH PROCEDURES: Temp.(f.)	Time
BOILING TIME: Minutes	
SPECIFIC GRAVITIES: Original	
Terminal	
YEAST CULTURE: Type	
Did you use a starter?	
Company	
Name	
Amount	
FERMENTATION	Type:
Primary-days: Temp:	

FERMENTABLES				
LBS.	TYPE/BRAND	USE	TIME	TEMP
HOPS				
OZ.	TYPE	NAME	USE	TIME %AA
SPECIAL INGREDIENTS:				
FININGS?				
Type				
Amount				
BREWING DATE:	BOTTLING DATE:			

BREWER COMMENTS



Hop Back

Ottofest - - 09.A. Oktoberfest-Maerzen

Jeff Cotton, St. Paul, MN
St. Paul Homebrewers Club
OG: / FG:

Bronze Medal - Amber/ Dark Euro. Beer
2004 Upper Mississippi Mash-Out

INGREDIENTS AND PROCEDURES

# US Gal. brewed:	
WATER TREATMENT: Type(s)	Amount
MASH PROCEDURES: Temp.(f.)	Time

FERMENTABLES				
LBS.	TYPE/BRAND	USE	TIME	TEMP
HOPS				

BOILING TIME: Minutes	
SPECIFIC GRAVITIES: Original	
Terminal	
YEAST CULTURE: Type	
Did you use a starter?	
Company	
Name	
Amount	
FERMENTATION	Type:
Primary-days: Temp:	

OZ.	TYPE	NAME	USE	TIME	&percent;AA
SPECIAL INGREDIENTS:					
FININGS?					
Type					
Amount					
BREWING DATE:			BOTTLING DATE:		

BREWER COMMENTS



Hop Back

Amer. / Euro. Pale Lager

Grandpas Stash - All Grain - 01.C. Classic American Pilsner

Steve Fletty, Falcon Heights, MN

St. Paul Homebrewers

OG: 1058 / FG: 1018

Gold Medal - Amer. / Euro. Pale Lager

2004 Upper Mississippi Mash-Out

INGREDIENTS AND PROCEDURES

# US Gal. brewed:	5 gal
WATER TREATMENT: Type(s)	Amount
MASH PROCEDURES: Temp.(f.)	Time
1. 150 F.	60 min
BOILING TIME: Minutes	60 min.
SPECIFIC GRAVITIES:	1058

FERMENTABLES					
LBS.	TYPE/BRAND	USE	TIME	TEMP	
10 lb	US 6-row malt	Mash	60 min	150F.	
3 lb	Flaked Maize	Mash	60 min	150 F.	
HOPS					
OZ.	TYPE	NAME	USE	TIME	&percent;AA

Original		1 oz	Pellets	Saaz	FirstWort	NA	3.9 AA
Terminal	1018	1 oz	Pellets	Mount Hood	Boil	60 min	4.4 AA
YEAST CULTURE: Type	Liquid	1 oz	Pellets	Liberty	Boil	30 min	3.7 AA
Did you use a starter?	Yes	1 oz	Pellets	Crystal	Steep	2 min	4.6 AA
Company	White Labs	SPECIAL INGREDIENTS:					
Name	WLP802 Czech Budejovice	FININGS?					
Amount	1 gal	Type					
FERMENTATION	Type:	Amount					
Primary-days: 14 Temp:50 F.	Glass	BREWING			BOTTLING		
Second.-days:70 Temp:?	Glass	DATE: 8/17/2001			DATE: 11/6/2001		
CARBONATION	Bottle Condition						

BREWER COMMENTS



Hop Back

Dortmunder Wonder - All Grain - 02.C. Dortmund Export

Al Boyce, St. Louis Park, MN
Minnesota Home Brewers Association
OG: 1059 / FG: 1012

Silver Medal - Amer. / Euro. Pale Lager
2004 Upper Mississippi Mash-Out

INGREDIENTS AND PROCEDURES

# US Gal. brewed:	5.5 gal
WATER TREATMENT: Type(s)	Amount
R/O Water	50 &percent;
Phosphoric Acid to sparge	1 tsp
MASH PROCEDURES: Temp.(f.)	Time
1. 120 F	15 min
2. 130-147	15 min
3. 147 F	15 min

FERMENTABLES					
LBS.	TYPE/BRAND	USE	TIME	TEMP	
13 lb	German 2-row Pilsener mal	Mash	135 min	var	
1.5 lb	Carapils	Mash	135 min	var	
.5 lb	Light Munich	Mash	135 min	var	
HOPS					
OZ.	TYPE	NAME	USE	TIME	&percent;AA
1 oz	Pellets	Hallertauer	Boil	60	5

4. 156 F	20 min
BOILING TIME: Minutes	75 min
SPECIFIC GRAVITIES: Original	1059
Terminal	1012
YEAST CULTURE: Type	Liquid
Did you use a starter?	Yes
Company	Wyeast
Name	2308 Munich Lager
Amount	1 qt
FERMENTATION	Type:
Primary-days: 12 Temp:45 F	Glass
Second.-days:4 Temp:65 F	Glass
Other-days: 74 Temp:30 F	Glass

				min	
.5 oz	Pellets	Tettnanger	Boil	30 min	5.5
1 oz	Pellets	Tettnanger	Boil	15 min	5.5
.5 oz	Pellets	Tettnanger	Boil	1 min	5.5
SPECIAL INGREDIENTS:					
FININGS?	Yes				
Type	Irish Moss				
Amount	1 tsp				
BREWING DATE: 12/28/03				BOTTLING DATE: 4/1/04	

BREWER COMMENTS

also 160 F - 40 min, 168 F - 30 min



Hop Back

Northern German Lager - - 02.B. North German Pilsner

Rick Oftel, Edina, MN

Minnesota Home Brewers Association

OG: / FG:

Bronze Medal - Amer. / Euro. Pale Lager

2004 Upper Mississippi Mash-Out

INGREDIENTS AND PROCEDURES

# US Gal. brewed:	
WATER TREATMENT: Type(s)	Amount
MASH PROCEDURES: Temp.(f.)	Time
BOILING TIME: Minutes	
SPECIFIC GRAVITIES: Original	
Terminal	
YEAST CULTURE: Type	

FERMENTABLES					
LBS.	TYPE/BRAND	USE	TIME	TEMP	
HOPS					
OZ.	TYPE	NAME	USE	TIME	&percent;AA
SPECIAL INGREDIENTS:					
FININGS?					
Type					

Did you use a starter?	
Company	
Name	
Amount	
FERMENTATION	Type:
Primary-days: Temp:	

Amount	
BREWING DATE:	BOTTLING DATE:

BREWER COMMENTS



Hop Back

American Pale Ale

American Pale Ale - - 06.A. American Pale Ale

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

Gold Medal - American Pale Ale
 2004 Upper Mississippi Mash-Out

INGREDIENTS AND PROCEDURES

# US Gal. brewed:	
WATER TREATMENT: Type(s)	Amount
MASH PROCEDURES: Temp.(f.)	Time
BOILING TIME: Minutes	
SPECIFIC GRAVITIES: Original	
Terminal	
YEAST CULTURE: Type	
Did you use a starter?	
Company	
Name	
Amount	
FERMENTATION	Type:

FERMENTABLES				
LBS.	TYPE/BRAND	USE	TIME	TEMP
HOPS				
OZ.	TYPE	NAME	USE	TIME & % AA
SPECIAL INGREDIENTS:				
FININGS?				
Type				
Amount				
BREWING DATE:		BOTTLING DATE:		

Primary-days: Temp:	
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BREWER COMMENTS



Hop Back

Very Pale Ale - - 06.A. American Pale Ale

Omar Ansari, Golden Valley, MN
 Minnesota Home Brewers Association
 OG: / FG:

Silver Medal - American Pale Ale
 2004 Upper Mississippi Mash-Out

INGREDIENTS AND PROCEDURES

# US Gal. brewed:	
WATER TREATMENT: Type(s)	Amount
MASH PROCEDURES: Temp.(f.)	Time
BOILING TIME: Minutes	
SPECIFIC GRAVITIES: Original	
Terminal	
YEAST CULTURE: Type	
Did you use a starter?	
Company	
Name	
Amount	
FERMENTATION	Type:
Primary-days: Temp:	

FERMENTABLES				
LBS.	TYPE/BRAND	USE	TIME	TEMP
HOPS				
OZ.	TYPE	NAME	USE	TIME & %AA
SPECIAL INGREDIENTS:				
FININGS?				
Type				
Amount				
BREWING DATE:	BOTTLING DATE:			

BREWER COMMENTS



Hop Back

My APA III - - 06.A. American Pale Ale

Rob Kolacny, Wharton, TX

Foam Ranger

OG: / FG:

Bronze Medal - American Pale Ale

2004 Upper Mississippi Mash-Out

INGREDIENTS AND PROCEDURES

# US Gal. brewed:	
WATER TREATMENT: Type(s)	Amount
MASH PROCEDURES: Temp.(f.)	Time
BOILING TIME: Minutes	
SPECIFIC GRAVITIES: Original	
Terminal	
YEAST CULTURE: Type	
Did you use a starter?	
Company	
Name	
Amount	
FERMENTATION	Type:
Primary-days: Temp:	

FERMENTABLES				
LBS.	TYPE/BRAND	USE	TIME	TEMP
HOPS				
OZ.	TYPE	NAME	USE	TIME & % AA
SPECIAL INGREDIENTS:				
FININGS?				
Type				
Amount				
BREWING DATE:	BOTTLING DATE:			

BREWER COMMENTS



Hop Back

Belgian and French Ale

Low Pee H - Malt Extract Only - 20.A. Straight Lambic-Style Ale

Steve Piatz, Eagan, MN

Minnesota Home Brewers Association

OG: 1057 / FG:

Gold Medal - Belgian and French Ale

2004 Upper Mississippi Mash-Out

INGREDIENTS AND PROCEDURES

# US Gal. brewed:	5.5
WATER TREATMENT: Type(s)	Amount
MASH PROCEDURES: Temp.(f.)	Time
BOILING TIME: Minutes	
SPECIFIC GRAVITIES: Original	1057
Terminal	
YEAST CULTURE: Type	Liquid
Did you use a starter?	Yes
Company	many
Name	many
Amount	
FERMENTATION	Type:
Primary-days: 4.5 yrs Temp:60-80	Plastic
CARBONATION	Bottle Condition
Type of Priming Sugar	corn
Amount of Priming Sugar	100g

FERMENTABLES					
LBS.	TYPE/BRAND	USE	TIME	TEMP	
3 lb	Dry Wheat extract	Steep			
3 lb	Dry Light Extract	Steep			
100 g	Maltodextrin	Steep			
HOPS					
OZ.	TYPE	NAME	USE	TIME	&percent;AA
120 g	Whole	OLD hops	Boil	90 min	
SPECIAL INGREDIENTS:					
FININGS?		No			
BREWING DATE: 2/19/99			BOTTLING DATE: 11/15/3		

BREWER COMMENTS

Used dreegs from past batches plus cultured Brett., Pedio., and Lacto.



Hop Back

Unnamed Saison - All Grain - 19.D. Saison

Jason Nelson, Champlin, MN
 Minnesota Home Brewers Association
 OG: 1.064 / FG: ?

Silver Medal - Belgian and French Ale
 2004 Upper Mississippi Mash-Out

INGREDIENTS AND PROCEDURES

# US Gal. brewed:	10.5	FERMENTABLES
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WATER TREATMENT: Type(s)	Amount	LBS.	TYPE/BRAND	USE	TIME	TEMP	
MASH PROCEDURES: Temp.(f.)	Time	16	US 2-row	Mash			
1. 153	60	3	German Munich	Mash			
BOILING TIME: Minutes	70	3	US Wheat malt	Mash			
SPECIFIC GRAVITIES: Original	1.064	1.5	cane sugar	Boil			
Terminal	?	1	US Carapils	Mash			
YEAST CULTURE: Type	Liquid	1	Caravienne	Mash			
Did you use a starter?	Yes	HOPS					
Company	wyeast	OZ.	TYPE	NAME	USE	TIME	%AA
Name	3944 Belgian White	2.5	Whole	Willamette	Boil	60	4.5
Amount		.5	Pellets	Styrian Goldings	Boil	45	4.8
FERMENTATION	Type:	.25	Pellets	Styrian Goldings	Boil	30	4.8
Primary-days: ? Temp:65	Glass	.25	Pellets	Styrian Goldings	Steep	0	4.8
Second.-days: ? Temp:65	Steel	SPECIAL INGREDIENTS:					
CARBONATION	Bottle Condition	.5 oz sweet orange peel	.45 oz. coriander	.3 oz. bitter orange peel			
Amount of Priming Sugar	1 c/5 gal	FININGS?		No			
		BREWING DATE: 10/26/03		BOTTLING DATE: ?			

BREWER COMMENTS



Hop Back

Up a Kreik without Paddle - - 20.C. Fruit Lambic-Style Ale

Sean Hewitt, New Brighton, MN
 Minnesota Home Brewers Association
 OG: / FG:

Bronze Medal - Belgian and French Ale
 2004 Upper Mississippi Mash-Out

INGREDIENTS AND PROCEDURES

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

MASH PROCEDURES: Temp.(f.)	Time	3	Wheat Malt LME			
BOILING TIME: Minutes	90	3	Amber LME			
SPECIFIC GRAVITIES: Original		1	Wheat Flakes			
Terminal		1	CaraPils			
YEAST CULTURE: Type	Liquid	HOPS				
Did you use a starter?	Yes	OZ.	TYPE	NAME	USE	TIME & % AA
Company	many	4	Pellets	Saaz (old)	Boil	90 na
Name	many	SPECIAL INGREDIENTS:				
Amount		5lbs Sour Cherries				
FERMENTATION	Type:	FININGS?				
Primary-days: 550 Temp: 80	Plastic	Type				
Second.-days: 90 Temp: 65	Plastic	Amount				
Type of Priming Sugar	Dextrose	BREWING DATE: 11/2001		BOTTLING DATE:		
Amount of Priming Sugar	7/8 C					

BREWER COMMENTS



Hop Back

Bitters / English Pale Ale

Sterling Bitter - All Grain - 04.B. Special or Best Bitter

Thomas Eibner, St Paul, MN
 St Paul Homebrewers Club
 OG: 1.040 / FG: 1.014

Gold Medal - Bitters / English Pale Ale
 2004 Upper Mississippi Mash-Out

INGREDIENTS AND PROCEDURES

# US Gal. brewed:	4.5	FERMENTABLES				
WATER TREATMENT: Type(s)	Amount	LBS.	TYPE/BRAND	USE	TIME	TEMP
MASH	Time	5	Golden Promise	Mash		
		2.5	Munich	Mash		

PROCEDURES: Temp.(f.)		.5	Wheat	Mash		
1. 122	10	.25	Carapils	Mash		
2. 155	90	.25	Crystal 55	Mash		
3. 170	10	.5	Flaked Maize	Mash		
BOILING TIME: Minutes	60	HOPS				
SPECIFIC GRAVITIES: Original	1.040	OZ.	TYPE	NAME	USE	TIME & % AA
Terminal	1.014	1	Whole	Sterling	Boil	60 7.5
YEAST CULTURE: Type	Liquid	1	Whole	Sterling	Boil	15 7.5
Did you use a starter?	Yes	1	Whole	Sterling	Boil	5 7.5
Company	Wyeast	1	Whole	Sterling	Dry-Secondary	0 7.5
Name	Cask Ale	SPECIAL INGREDIENTS:				
Amount	1000	FININGS?	Yes			
FERMENTATION	Type:	Type	Whirfloc			
Primary-days: 6 Temp: 65	Glass	Amount	1 tablet			
Second.-days: 15 Temp: 65	Steel	BREWING DATE: 03/29/2004	BOTTLING DATE: 05/04/2004			
CARBONATION	Forced CO2					
Volumes of CO2	2.0					

BREWER COMMENTS

Cobrewers: Jesse Stremcha, Duncan Shannon



Hop Back

Beccas Bitter - - 04.B. Special or Best Bitter

Omar Ansari, Golden Valley, MN
Minnesota Home Brewers Association
OG: / FG:

Silver Medal - Bitters / English Pale Ale
2004 Upper Mississippi Mash-Out

INGREDIENTS AND PROCEDURES

# US Gal. brewed:		FERMENTABLES				
WATER TREATMENT: Type(s)	Amount	LBS.	TYPE/BRAND	USE	TIME	TEMP
MASH PROCEDURES: Temp.(f.)	Time	HOPS				

BOILING TIME: Minutes	
SPECIFIC GRAVITIES: Original	
Terminal	
YEAST CULTURE: Type	
Did you use a starter?	
Company	
Name	
Amount	
FERMENTATION	Type:
Primary-days: Temp:	

OZ.	TYPE	NAME	USE	TIME	&percent;AA
SPECIAL INGREDIENTS:					
FININGS?					
Type					
Amount					
BREWING DATE:			BOTTLING DATE:		

BREWER COMMENTS



Hop Back

Eden Prairie Pride - - 04.A. Ordinary Bitter

Michael Behrendt, Eden Prairie, MN
 Minnesota Homebrewers Association
 OG: / FG:

Bronze Medal - Bitters / English Pale Ale
 2004 Upper Mississippi Mash-Out

INGREDIENTS AND PROCEDURES

# US Gal. brewed:	
WATER TREATMENT: Type(s)	Amount
MASH PROCEDURES: Temp.(f.)	Time
BOILING TIME: Minutes	
SPECIFIC GRAVITIES: Original	
Terminal	
YEAST CULTURE: Type	
Did you use a starter?	
Company	
Name	
Amount	
FERMENTATION	Type:

FERMENTABLES					
LBS.	TYPE/BRAND	USE	TIME	TEMP	
HOPS					
OZ.	TYPE	NAME	USE	TIME	&percent;AA
SPECIAL INGREDIENTS:					
FININGS?					
Type					
Amount					
BREWING DATE:			BOTTLING DATE:		

Primary-days: Temp:

BREWER COMMENTS



Hop Back

Brown / Scottish Ale

Brown Ale - - 10.D. American Brown Ale

Michael Heniff, Pearland, TX

Foam Rangers

OG: / FG:

Gold Medal - Brown / Scottish Ale

2004 Upper Mississippi Mash-Out

INGREDIENTS AND PROCEDURES

# US Gal. brewed:	<input type="text"/>
WATER TREATMENT: Type(s)	Amount
MASH PROCEDURES: Temp.(f.)	Time
BOILING TIME: Minutes	<input type="text"/>
SPECIFIC GRAVITIES: Original	<input type="text"/>
Terminal	<input type="text"/>
YEAST CULTURE: Type	<input type="text"/>
Did you use a starter?	<input type="text"/>
Company	<input type="text"/>
Name	<input type="text"/>
Amount	<input type="text"/>
FERMENTATION	Type:
Primary-days: Temp:	<input type="text"/>

FERMENTABLES				
LBS.	TYPE/BRAND	USE	TIME	TEMP
HOPS				
OZ.	TYPE	NAME	USE	TIME & percent; AA
SPECIAL INGREDIENTS:				
FININGS?	<input type="text"/>			
Type	<input type="text"/>			
Amount	<input type="text"/>			
BREWING DATE:	BOTTLING DATE:			

BREWER COMMENTS



Hop Back

Guzz Buzz Brown - - 10.B. Northern English Brown Ale

Curt and Kathy Stock, St. Paul, MN

St. Paul Homebrewers Club

OG: / FG:

Silver Medal - Brown / Scottish Ale

2004 Upper Mississippi Mash-Out

INGREDIENTS AND PROCEDURES

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

BREWER COMMENTS



Hop Back

Try Again Brown - - 10.B. Northern English Brown Ale

Mike Moranz, Bloomington, MN

Minnesota Home Brewers Association

OG: / FG:

Bronze Medal - Brown / Scottish Ale
 2004 Upper Mississippi Mash-Out

INGREDIENTS AND PROCEDURES

# US Gal. brewed:	
WATER TREATMENT: Type(s)	Amount
MASH PROCEDURES: Temp.(f.)	Time
BOILING TIME: Minutes	
SPECIFIC GRAVITIES: Original	
Terminal	
YEAST CULTURE: Type	
Did you use a starter?	
Company	
Name	
Amount	
FERMENTATION	Type:
Primary-days: Temp:	

FERMENTABLES				
LBS.	TYPE/BRAND	USE	TIME	TEMP
HOPS				
OZ.	TYPE	NAME	USE	TIME &percent;AA
SPECIAL INGREDIENTS:				
FININGS?				
Type				
Amount				
BREWING DATE:		BOTTLING DATE:		

BREWER COMMENTS



Hop Back

India Pale Ale

India Pale Ale - - 07.A. India Pale Ale
 Richard Kirn, Garden City, MI

OG: / FG:

Gold Medal - India Pale Ale
 2004 Upper Mississippi Mash-Out

INGREDIENTS AND PROCEDURES

# US Gal. brewed:	
WATER TREATMENT: Type(s)	Amount
MASH PROCEDURES: Temp.(f.)	Time
BOILING TIME: Minutes	
SPECIFIC GRAVITIES: Original	
Terminal	
YEAST CULTURE: Type	
Did you use a starter?	
Company	
Name	
Amount	
FERMENTATION	Type:
Primary-days: Temp:	

FERMENTABLES					
LBS.	TYPE/BRAND	USE	TIME	TEMP	
HOPS					
OZ.	TYPE	NAME	USE	TIME	&percent;AA
SPECIAL INGREDIENTS:					
FININGS?					
Type					
Amount					
BREWING DATE:	BOTTLING DATE:				

BREWER COMMENTS



Hop Back

Paki Pale Ale - - 07.A. India Pale Ale

Omar Ansari, Golden Valley, MN
 Minnesota Home Brewers Association
 OG: / FG:

Silver Medal - India Pale Ale
 2004 Upper Mississippi Mash-Out

INGREDIENTS AND PROCEDURES

# US Gal. brewed:	
WATER TREATMENT: Type(s)	Amount
MASH PROCEDURES: Temp.(f.)	Time
BOILING TIME: Minutes	
SPECIFIC GRAVITIES: Original	
Terminal	
YEAST CULTURE: Type	
Did you use a starter?	
Company	

FERMENTABLES					
LBS.	TYPE/BRAND	USE	TIME	TEMP	
HOPS					
OZ.	TYPE	NAME	USE	TIME	&percent;AA
SPECIAL INGREDIENTS:					
FININGS?					
Type					
Amount					
BREWING DATE:	BOTTLING DATE:				

Name	
Amount	
FERMENTATION	Type:
Primary-days: Temp:	

BREWER COMMENTS



Hop Back

Old Bombay IPA - - 07.A. India Pale Ale

Steve Fletty, Falcon Heights, MN
 St. Paul Homebrewers Club
 OG: / FG:

Bronze Medal - India Pale Ale
 2004 Upper Mississippi Mash-Out

INGREDIENTS AND PROCEDURES

# US Gal. brewed:	
WATER TREATMENT: Type(s)	Amount
MASH PROCEDURES: Temp.(f.)	Time
BOILING TIME: Minutes	
SPECIFIC GRAVITIES: Original	
Terminal	
YEAST CULTURE: Type	
Did you use a starter?	
Company	
Name	
Amount	
FERMENTATION	Type:
Primary-days: Temp:	

FERMENTABLES				
LBS.	TYPE/BRAND	USE	TIME	TEMP
HOPS				
OZ.	TYPE	NAME	USE	TIME & % AA
SPECIAL INGREDIENTS:				
FININGS?				
Type				
Amount				
BREWING DATE:	BOTTLING DATE:			

BREWER COMMENTS



Hop Back

Light Ales / Wheat Beer

Will O The Wisp Weisse - - 17.C. Berliner Weisse

Dick Nilles, Fargo, ND

Prairie Homebrewing Companions

OG: / FG:

Gold Medal - Light Ales / Wheat Beer

2004 Upper Mississippi Mash-Out

INGREDIENTS AND PROCEDURES

# US Gal. brewed:	
WATER TREATMENT: Type(s)	Amount
MASH PROCEDURES: Temp.(f.)	Time
BOILING TIME: Minutes	
SPECIFIC GRAVITIES: Original	
Terminal	
YEAST CULTURE: Type	
Did you use a starter?	
Company	
Name	
Amount	
FERMENTATION	Type:
Primary-days: Temp:	

FERMENTABLES				
LBS.	TYPE/BRAND	USE	TIME	TEMP
HOPS				
OZ.	TYPE	NAME	USE	TIME & %AA
SPECIAL INGREDIENTS:				
FININGS?				
Type				
Amount				
BREWING DATE:	BOTTLING DATE:			

BREWER COMMENTS



Hop Back

Sweetheart Blond - - 03.A. Blond Ale

Rob Beck, Kansas City, MO

Kansas City Bier Meisters

OG: / FG:

Silver Medal - Light Ales / Wheat Beer

2004 Upper Mississippi Mash-Out

INGREDIENTS AND PROCEDURES

# US Gal. brewed:	
WATER TREATMENT: Type(s)	Amount
MASH PROCEDURES: Temp.(f.)	Time
BOILING TIME: Minutes	
SPECIFIC GRAVITIES: Original	
Terminal	
YEAST CULTURE: Type	
Did you use a starter?	
Company	
Name	
Amount	
FERMENTATION	Type:
Primary-days: Temp:	

FERMENTABLES				
LBS.	TYPE/BRAND	USE	TIME	TEMP
HOPS				
OZ.	TYPE	NAME	USE	TIME & %AA
SPECIAL INGREDIENTS:				
FININGS?				
Type				
Amount				
BREWING DATE:		BOTTLING DATE:		

BREWER COMMENTS



Hop Back

Unnamed Northern German Altbier - - 08.C. Northern German Altbier

Susan Ruud, Harwood, ND

Prairie Homebrewing Companions

OG: / FG:

Bronze Medal - Light Ales / Wheat Beer
2004 Upper Mississippi Mash-Out

INGREDIENTS AND PROCEDURES

# US Gal. brewed:	
WATER TREATMENT: Type(s)	Amount
MASH PROCEDURES: Temp.(f.)	Time
BOILING TIME: Minutes	
SPECIFIC GRAVITIES: Original	
Terminal	
YEAST CULTURE: Type	
Did you use a starter?	
Company	
Name	
Amount	
FERMENTATION	Type:
Primary-days: Temp:	

FERMENTABLES				
LBS.	TYPE/BRAND	USE	TIME	TEMP
HOPS				
OZ.	TYPE	NAME	USE	TIME &percent;AA
SPECIAL INGREDIENTS:				
FININGS?				
Type				
Amount				
BREWING DATE:		BOTTLING DATE:		

BREWER COMMENTS



Hop Back

Fruit/Spice/Herb/Veg Beer

Peach Pickin Time - - 21.A. Fruit Beer

Charlie Burry, Kansas City, MO

KC Biermeisters

OG: / FG:

Gold Medal - Fruit/Spice/Herb/Veg Beer

2004 Upper Mississippi Mash-Out

INGREDIENTS AND PROCEDURES

# US Gal. brewed:	
WATER TREATMENT: Type(s)	Amount
MASH PROCEDURES: Temp.(f.)	Time
BOILING TIME: Minutes	
SPECIFIC GRAVITIES: Original	
Terminal	
YEAST CULTURE: Type	
Did you use a starter?	
Company	
Name	
Amount	
FERMENTATION	Type:
Primary-days: Temp:	

FERMENTABLES					
LBS.	TYPE/BRAND	USE	TIME	TEMP	
HOPS					
OZ.	TYPE	NAME	USE	TIME	&percent;AA
SPECIAL INGREDIENTS:					
Peach Extract					
FININGS?					
Type					
Amount					
BREWING DATE:			BOTTLING DATE:		

BREWER COMMENTS



Hop Back

Mounds Bar Porter - - 21.A. Fruit Beer

John Longballa, St. Paul, MN
 Minnesota Home Brewers Association
 OG: / FG:

Silver Medal - Fruit/Spice/Herb/Veg Beer
 2004 Upper Mississippi Mash-Out

INGREDIENTS AND PROCEDURES

# US Gal. brewed:	
WATER TREATMENT: Type(s)	Amount
MASH PROCEDURES: Temp.(f.)	Time
BOILING TIME: Minutes	
SPECIFIC GRAVITIES: Original	
Terminal	
YEAST CULTURE: Type	
Did you use a starter?	
Company	

FERMENTABLES					
LBS.	TYPE/BRAND	USE	TIME	TEMP	
HOPS					
OZ.	TYPE	NAME	USE	TIME	&percent;AA
SPECIAL INGREDIENTS:					
Coconut					
FININGS?					
Type					
Amount					

Name	
Amount	
FERMENTATION	Type:
Primary-days: Temp:	

BREWING DATE:	BOTTLING DATE:
----------------------	-----------------------

BREWER COMMENTS



Hop Back

Holy Cacao! - - 22.A. Spice-Herb-Vegetable Beer

Steve Fletty, Falcon Heights, MN

St. Paul Homebrewers Club

OG: / FG:

Bronze Medal - Fruit/Spice/Herb/Veg Beer

2004 Upper Mississippi Mash-Out

INGREDIENTS AND PROCEDURES

# US Gal. brewed:	
WATER TREATMENT: Type(s)	Amount
MASH PROCEDURES: Temp.(f.)	Time
BOILING TIME: Minutes	
SPECIFIC GRAVITIES: Original	
Terminal	
YEAST CULTURE: Type	
Did you use a starter?	
Company	
Name	
Amount	
FERMENTATION	Type:
Primary-days: Temp:	

FERMENTABLES				
LBS.	TYPE/BRAND	USE	TIME	TEMP
HOPS				
OZ.	TYPE	NAME	USE	TIME &percent;AA
SPECIAL INGREDIENTS:				
FININGS?				
Type				
Amount				
BREWING DATE:	BOTTLING DATE:			

BREWER COMMENTS

This is a traditional mild to which 6 oz of roasted cocoa beans were added in the secondary.



Hop Back

Porter

Munich Porter - Malt Extract and Grain - 15.A. Robust Porter

Brian Hatcher, South St. Paul, MN
 Minnesota Home Brewers Association
 OG: / FG:

Gold Medal - Porter
 2004 Upper Mississippi Mash-Out

INGREDIENTS AND PROCEDURES

# US Gal. brewed:	5
WATER TREATMENT: Type(s)	Amount
none	
MASH PROCEDURES: Temp.(f.)	Time
BOILING TIME: Minutes	
SPECIFIC GRAVITIES:	
Original	
Terminal	
YEAST CULTURE: Type	Liquid
Did you use a starter?	No
Company	Wyeast
Name	1028 London Ale
Amount	Pitchable
YEAST NUTRIENTS: Type	Dry
Company:	Wyeast
Amount:	1 tsp
FERMENTATION	Type:
Primary-days: 7	Glass

FERMENTABLES					
LBS.	TYPE/BRAND	USE	TIME	TEMP	
1	Munich Malt	Steep	60	150	
1	Crystal Malt	Steep	60	150	
.5	Choc Malt	Steep	60	150	
.5	Blk Patent	Steep	60	150	
5.5	Ex Light DME	Boil	60	212	
HOPS					
OZ.	TYPE	NAME	USE	TIME	&percent;AA
1	Pellets	No. Brewer	Boil	60	7.1
.25	Pellets	Kent Goldings	Boil	60	6.1
.5	Pellets	Willamette	Boil	10	4.3
.5	Pellets	Willamette	Boil	2	4.3
SPECIAL INGREDIENTS:					
FININGS?		Yes			
Type	Irish Moss				
Amount	1 tsp				
BREWING DATE: 1/23/04				BOTTLING DATE: 3/27/04	

Temp:70	
Second.-days:7 Temp:64	Glass

BREWER COMMENTS



Hop Back

Mehta Porter III - All Grain - 15.A. Robust Porter

Al Boyce, St. Louis Park, MN
 Minnesota Home Brewers Association
 OG: 1065 / FG: 1022

Silver Medal - Porter
 2004 Upper Mississippi Mash-Out

INGREDIENTS AND PROCEDURES

# US Gal. brewed:	5
WATER TREATMENT: Type(s)	Amount
R/O water	
Calcium Chloride to boil	3 tsp
Phosphoric Acid to sparge	1 tsp
MASH PROCEDURES: Temp.(f.)	Time
1. 122 F.	15 min.
2. 153 F	90 min
3. 172 F.	15 min
BOILING TIME: Minutes	90 min
SPECIFIC GRAVITIES: Original	1065
Terminal	1022
YEAST CULTURE: Type	Liquid
Did you use a starter?	Yes
Company	White Labs
Name	WLP023 Burton Ale
Amount	1 qt

FERMENTABLES				
LBS.	TYPE/BRAND	USE	TIME	TEMP
10 lb	American 2-row malt	Mash	90 min	var
1 lb	American Chocolate malt	Mash	90 min	var
1.5 lb	Black Roast	Mash	90 min	var
1.25 lb	Crystal 60	Mash	90 min	var
.5 lb	Caramunich	Mash	90 min	var
.5 lb	Melanoidin	Mash	90 min	var
.5 lb	Wheat malt	Mash	90 min	var
.75 lb	Black Patent	Mash	90 min	var
.5 lb	Carapils	Mash	90 min	var
.25 lb	Flaked Barley	Mash	90 min	var
HOPS				

FERMENTATION	Type:	OZ.	TYPE	NAME	USE	TIME	&percent;AA
Primary-days: 7 Temp:65 F.	Glass	1 oz	Pellets	Northern Brewer	Boil	60 min	7.1
Second.-days:21 Temp:65 F.	Glass	.5 oz	Whole	Northern Brewer	Boil	15 min	7.7
CARBONATION	Bottle Condition	.5 oz	Pellets	E.Kent Goldings	Boil	1 min	
Type of Priming Sugar	Corn Sugar	SPECIAL INGREDIENTS:					
Amount of Priming Sugar	3/4 cup	FININGS? Yes					
		Type Irish Moss					
		Amount 1 tsp					
BREWING DATE: 2/4/04					BOTTLING DATE: 2/23/04		

BREWER COMMENTS



Hop Back

Baltic Porter - - 15.B. Brown Porter

Brian Beach, Lino Lakes, MN
 St. Paul Homebrew Club
 OG: / FG:

Bronze Medal - Porter
 2004 Upper Mississippi Mash-Out

INGREDIENTS AND PROCEDURES

# US Gal. brewed:	
WATER TREATMENT: Type(s)	Amount
MASH PROCEDURES: Temp.(f.)	Time
BOILING TIME: Minutes	
SPECIFIC GRAVITIES: Original	
Terminal	
YEAST CULTURE: Type	
Did you use a starter?	
Company	
Name	

FERMENTABLES					
LBS.	TYPE/BRAND	USE	TIME	TEMP	
HOPS					
OZ.	TYPE	NAME	USE	TIME	&percent;AA
SPECIAL INGREDIENTS:					
FININGS?					
Type					
Amount					
BREWING DATE:			BOTTLING DATE:		

Amount	
FERMENTATION	Type:
Primary-days: Temp:	

BREWER COMMENTS



Hop Back

Barleywine

Barleywine 3 - - 12.B. American-Style Barleywine

Bob Cromer, Hudson, WI
 Minnesota Home Brewers Association
 OG: / FG:

Gold Medal - Barleywine
 2004 Upper Mississippi Mash-Out

INGREDIENTS AND PROCEDURES

# US Gal. brewed:	
WATER TREATMENT: Type(s)	Amount
MASH PROCEDURES: Temp.(f.)	Time
BOILING TIME: Minutes	
SPECIFIC GRAVITIES: Original	
Terminal	
YEAST CULTURE: Type	
Did you use a starter?	
Company	
Name	
Amount	
FERMENTATION	Type:
Primary-days: Temp:	

FERMENTABLES				
LBS.	TYPE/BRAND	USE	TIME	TEMP
HOPS				
OZ.	TYPE	NAME	USE	TIME &percent;AA
SPECIAL INGREDIENTS:				
FININGS?				
Type				
Amount				
BREWING DATE:	BOTTLING DATE:			

BREWER COMMENTS



Hop Back

Cloud Giant Barleywine - - 12.A. English-Style Barleywine

Dick Nilles, Fargo, ND

Prairie Homebrewing Companions

OG: / FG:

Silver Medal - Barleywine

2004 Upper Mississippi Mash-Out

INGREDIENTS AND PROCEDURES

# US Gal. brewed:	
WATER TREATMENT: Type(s)	Amount
MASH PROCEDURES: Temp.(f.)	Time
BOILING TIME: Minutes	
SPECIFIC GRAVITIES: Original	
Terminal	
YEAST CULTURE: Type	
Did you use a starter?	
Company	
Name	
Amount	
FERMENTATION	Type:
Primary-days: Temp:	

FERMENTABLES				
LBS.	TYPE/BRAND	USE	TIME	TEMP
HOPS				
OZ.	TYPE	NAME	USE	TIME & % AA
SPECIAL INGREDIENTS:				
FININGS?				
Type				
Amount				
BREWING DATE:	BOTTLING DATE:			

BREWER COMMENTS



Hop Back

British Barleywine - - 12.A. English-Style Barleywine

Sean Hewitt, New Brighton, MN

Minnesota Home Brewers Assoc.

OG: / FG:

Bronze Medal - Barleywine
2004 Upper Mississippi Mash-Out

INGREDIENTS AND PROCEDURES

# US Gal. brewed:	5
WATER TREATMENT: Type(s)	Amount
MASH PROCEDURES: Temp.(f.)	Time
BOILING TIME: Minutes	60
SPECIFIC GRAVITIES: Original	
Terminal	
YEAST CULTURE: Type	Liquid
Did you use a starter?	Yes
Company	Wyeast
Name	many
Amount	
FERMENTATION	Type:
Primary-days: 14 Temp:65	Plastic
Second.-days:120 Temp:65	Glass
Type of Priming Sugar	Dexrose
Amount of Priming Sugar	7/8C

FERMENTABLES					
LBS.	TYPE/BRAND	USE	TIME	TEMP	
9.3	Gold LME				
3	Dark LME				
1/2	Special B	Steep			
1/2	Biscuit	Steep			
HOPS					
OZ.	TYPE	NAME	USE	TIME	&percent;AA
1	Pellets	Eroica	Boil		
1	Pellets	Cascade	Boil		
1	Pellets	Fuggles	Boil		
1	Pellets	EKG	Boil		
SPECIAL INGREDIENTS:					
FININGS?		Yes			
Type	Irish Moss				
Amount	1T				
BREWING DATE: 5/14/98			BOTTLING DATE:		

BREWER COMMENTS



Hop Back

Strong Belgian Ale

Threeway - - 18.B. Tripel
Cory Carter, Minneapolis, MN
Minnesota Home Brewers Association
OG: / FG:

Gold Medal - Strong Belgian Ale
2004 Upper Mississippi Mash-Out

INGREDIENTS AND PROCEDURES

# US Gal. brewed:	
WATER TREATMENT: Type(s)	Amount
MASH PROCEDURES: Temp.(f.)	Time
BOILING TIME: Minutes	
SPECIFIC GRAVITIES: Original	
Terminal	
YEAST CULTURE: Type	
Did you use a starter?	
Company	
Name	
Amount	
FERMENTATION	Type:
Primary-days: Temp:	

FERMENTABLES				
LBS.	TYPE/BRAND	USE	TIME	TEMP
HOPS				
OZ.	TYPE	NAME	USE	TIME & % AA
SPECIAL INGREDIENTS:				
FININGS?				
Type				
Amount				
BREWING DATE:		BOTTLING DATE:		

BREWER COMMENTS



Hop Back

Saint Agatha Ale - All Grain - 18.B. Tripel

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

Silver Medal - Strong Belgian Ale
2004 Upper Mississippi Mash-Out

INGREDIENTS AND PROCEDURES

# US Gal. brewed:	11.5
WATER TREATMENT: Type(s)	Amount
5 gallons RO water	
rest tap water	
MASH	Time

FERMENTABLES				
LBS.	TYPE/BRAND	USE	TIME	TEMP
25.08	2 row	Mash	60	150
4.26	Sucrose	Boil		
HOPS				

PROCEDURES: Temp.(f.)	
1. 150	60
BOILING TIME: Minutes	
SPECIFIC GRAVITIES: Original	
Terminal	
YEAST CULTURE: Type	Liquid
Did you use a starter?	Yes
Company	Whitelabs
Name	Trappist
Amount	
FERMENTATION	Type:
Primary-days: 15 Temp:69-72	Glass
Second.-days:11 Temp:69-72	Glass
CARBONATION	Bottle Condition
Type of Priming Sugar	corn
Amount of Priming Sugar	100g per 5

OZ.	TYPE	NAME	USE	TIME	&percent;AA
113g	Whole	Hallertauer	Boil	90	4
11g	Whole	Hallertauer	Boil	90	5.1
22g	Whole	Mt Hood	Boil	90	5.1
18g	Whole	Saaz	Boil	5	na
SPECIAL INGREDIENTS:					
FININGS?		No			
BREWING DATE: 2/16/4				BOTTLING DATE: 3/11/4	

BREWER COMMENTS



Hop Back

Motley Cru - - 18.D. Belgian Strong Dark Ale

Ray Taylor, Fargo, ND
 Prairie Home brewing Companions
 OG: / FG:

Bronze Medal - Strong Belgian Ale
 2004 Upper Mississippi Mash-Out

INGREDIENTS AND PROCEDURES

# US Gal. brewed:	
WATER TREATMENT: Type(s)	Amount
MASH PROCEDURES: Temp.(f.)	Time
BOILING TIME: Minutes	
SPECIFIC GRAVITIES: Original	

FERMENTABLES				
LBS.	TYPE/BRAND	USE	TIME	TEMP
HOPS				
OZ.	TYPE	NAME	USE	TIME &percent;AA
SPECIAL INGREDIENTS:				

Terminal	
YEAST CULTURE: Type	
Did you use a starter?	
Company	
Name	
Amount	
FERMENTATION	Type:
Primary-days: Temp:	

FININGS?	
Type	
Amount	
BREWING DATE:	BOTTLING DATE:

BREWER COMMENTS



Hop Back

Stout

Bettys Pout - - 16.C. Oatmeal Stout

Charlie Burry, Kansas City, MO

KC Biermeisters

OG: / FG:

Gold Medal - Stout

2004 Upper Mississippi Mash-Out

INGREDIENTS AND PROCEDURES

# US Gal. brewed:	
WATER TREATMENT: Type(s)	Amount
MASH PROCEDURES: Temp.(f.)	Time
BOILING TIME: Minutes	
SPECIFIC GRAVITIES: Original	
Terminal	
YEAST CULTURE: Type	
Did you use a starter?	
Company	
Name	

FERMENTABLES				
LBS.	TYPE/BRAND	USE	TIME	TEMP
HOPS				
OZ.	TYPE	NAME	USE	TIME & % AA
SPECIAL INGREDIENTS:				
FININGS?				
Type				
Amount				
BREWING DATE:	BOTTLING DATE:			

Amount	
FERMENTATION	Type:
Primary-days: Temp:	

BREWER COMMENTS



Hop Back

Dry Stout - - 16.A. Dry Stout
 Paul Dienhart, Minnetonka, MN
 St.Paul Home Brewers Club
 OG: / FG:

Silver Medal - Stout
 2004 Upper Mississippi Mash-Out

INGREDIENTS AND PROCEDURES

# US Gal. brewed:	
WATER TREATMENT: Type(s)	Amount
MASH PROCEDURES: Temp.(f.)	Time
BOILING TIME: Minutes	
SPECIFIC GRAVITIES: Original	
Terminal	
YEAST CULTURE: Type	
Did you use a starter?	
Company	
Name	
Amount	
FERMENTATION	Type:
Primary-days: Temp:	

FERMENTABLES					
LBS.	TYPE/BRAND	USE	TIME	TEMP	
HOPS					
OZ.	TYPE	NAME	USE	TIME	&percent;AA
SPECIAL INGREDIENTS:					
with Rye					
FININGS?					
Type					
Amount					
BREWING DATE:		BOTTLING DATE:			

BREWER COMMENTS



Hop Back

Black Death Oatmeal Stout - - 16.C. Oatmeal Stout

Nick Scheibel Lance Erickson, St. Paul, MN

OG: / FG:

Bronze Medal - Stout

2004 Upper Mississippi Mash-Out

INGREDIENTS AND PROCEDURES

# US Gal. brewed:	
WATER TREATMENT: Type(s)	Amount
MASH PROCEDURES: Temp.(f.)	Time
BOILING TIME: Minutes	
SPECIFIC GRAVITIES: Original	
Terminal	
YEAST CULTURE: Type	
Did you use a starter?	
Company	
Name	
Amount	
FERMENTATION	Type:
Primary-days: Temp:	

FERMENTABLES				
LBS.	TYPE/BRAND	USE	TIME	TEMP
HOPS				
OZ.	TYPE	NAME	USE	TIME & %AA
SPECIAL INGREDIENTS:				
FININGS?				
Type				
Amount				
BREWING DATE:	BOTTLING DATE:			

BREWER COMMENTS



Hop Back

Fest Beer 04 - - 14.B. Helles Bock-Maibock

Rob Beck, Kansas City, MO

Kansas City Bier Meisters

OG: / FG:

Gold Medal - Bock

2004 Upper Mississippi Mash-Out

INGREDIENTS AND PROCEDURES

# US Gal. brewed:	
WATER TREATMENT: Type(s)	Amount
MASH PROCEDURES: Temp.(f.)	Time
BOILING TIME: Minutes	
SPECIFIC GRAVITIES: Original	
Terminal	
YEAST CULTURE: Type	
Did you use a starter?	
Company	
Name	
Amount	
FERMENTATION	Type:
Primary-days: Temp:	

FERMENTABLES				
LBS.	TYPE/BRAND	USE	TIME	TEMP
HOPS				
OZ.	TYPE	NAME	USE	TIME &percent;AA
SPECIAL INGREDIENTS:				
FININGS?				
Type				
Amount				
BREWING DATE:	BOTTLING DATE:			

BREWER COMMENTS*Hop Back*

Rejuvenator Doppelbock - All Grain - 14.C. Doppelbock

Jeffery Swearingin, Tulsa, OK

Fellowship of Oklahoma Ale Makers (FOAM)

OG: 20.5P / FG: 4.5P

Silver Medal - Bock

2004 Upper Mississippi Mash-Out

INGREDIENTS AND PROCEDURES

# US Gal. brewed:	6.5
WATER TREATMENT: Type(s)	Amount
Calcium Chloride (CaCl)	0.90g
Gypsum (CaSO4)	0.98g
MASH PROCEDURES: Temp.(f.)	Time
1. 126-131	15-20
2. 146-149	20-30
3. 155-158	40-60
4. 165-170	5-10
BOILING TIME: Minutes	90
SPECIFIC GRAVITIES: Original	20.5P
Terminal	4.5P
YEAST CULTURE: Type	Liquid
Did you use a starter?	Yes
Company	WYeast
Name	#2206 - Bavarian Lager
Amount	3785mls
FERMENTATION	Type:
Primary-days: Temp:52F	Glass
Second.-days:30 Temp:45F	Glass
Other-days: 60+ Temp:36F	Steel
CARBONATION	Forced CO2
Volumes of CO2	2.5

FERMENTABLES					
LBS.	TYPE/BRAND	USE	TIME	TEMP	
7.00	Weyermann Pilsner	Mash	120	126/158	
4.00	Weyermann Vienna	Mash	120	126/158	
6.00	Weyermann Munich I	Mash	120	126/158	
2.00	Weyermann Melanoidin	Mash	100	146/158	
1.50	Weyermann CaraMunich III	Mash	60	155/158	
1.00	Weyermann Caramel Pils	Mash	60	155/158	
0.25	Weyermann Carafa Special	Mash	5	165/170	
HOPS					
OZ.	TYPE	NAME	USE	TIME	&percent;AA
0.75	Pellets	German Tradition	Boil	90	4.2
0.50	Pellets	German Tradition	Boil	60	4.2
0.75	Pellets	German Tradition	Boil	20	4.2
SPECIAL INGREDIENTS:					
FININGS?	Yes				
Type	WhirlFloc Tablet				
Amount	1.00				
BREWING DATE: 12/08/03	BOTTLING DATE: 5/1/04				

BREWER COMMENTS



Hop Back

Frostbite - Malt Extract and Grain - 14.D. Eisbock

Sean Hewitt, New Brighton, MN
 Minnesota Home Brewers Association
 OG: 1.085 / FG: 1.037

Bronze Medal - Bock
2004 Upper Mississippi Mash-Out

INGREDIENTS AND PROCEDURES

# US Gal. brewed:	5
WATER TREATMENT: Type(s)	Amount
gypsum	1t
MASH PROCEDURES: Temp.(f.)	Time
1. 155	30
BOILING TIME: Minutes	75
SPECIFIC GRAVITIES: Original	1.085
Terminal	1.037
YEAST CULTURE: Type	Liquid
Did you use a starter?	Yes
Company	Wyeast
Name	#2206
Amount	
FERMENTATION	Type:
Primary-days: 9 Temp:66	Glass
Second.-days:27 Temp:66	Glass
Other-days: 2 Temp:-5	Plastic
Type of Priming Sugar	DME
Amount of Priming Sugar	1/3C

FERMENTABLES					
LBS.	TYPE/BRAND	USE	TIME	TEMP	
6	Light LME	Boil			
3.3	Amber LME	Boil			
3.3	Dark LME	Boil			
1	Crystal,80L	Steep	30	155	
1/4	Chocolate Barley	Steep	30	155	
1/4	Roasted Barley	Steep	30	155	
HOPS					
OZ.	TYPE	NAME	USE	TIME	&percent;AA
3	Pellets	Liberty	Boil	75	3.8
1	Pellets	Hallertau	Boil	75	4.1
SPECIAL INGREDIENTS:					
2L of gyle					
FININGS?		Yes			
Type	Irish Moss				
Amount					
BREWING DATE: 11-16-98			BOTTLING DATE: 1-25-99		

BREWER COMMENTS



Hop Back

English / Scottish Strong Ale

Old Ale - - 11.A. Old Ale
Rick Oftel, Edina, MN
Minnesota Home Brewers Association
OG: / FG:

Gold Medal - English / Scottish Strong Ale
2004 Upper Mississippi Mash-Out

INGREDIENTS AND PROCEDURES

# US Gal. brewed:	
WATER TREATMENT: Type(s)	Amount
MASH PROCEDURES: Temp.(f.)	Time
BOILING TIME: Minutes	
SPECIFIC GRAVITIES: Original	
Terminal	
YEAST CULTURE: Type	
Did you use a starter?	
Company	
Name	
Amount	
FERMENTATION	Type:
Primary-days: Temp:	

FERMENTABLES				
LBS.	TYPE/BRAND	USE	TIME	TEMP
HOPS				
OZ.	TYPE	NAME	USE	TIME &percent;AA
SPECIAL INGREDIENTS:				
FININGS?				
Type				
Amount				
BREWING DATE:		BOTTLING DATE:		

BREWER COMMENTS



Hop Back

Cloudy Pants - - 11.B. Strong Scottish Ale-Wee Heavy

Bruce LeBlanc, Sauk Rapids, MN

Cloudy Town Brewers

OG: / FG:

Silver Medal - English / Scottish Strong Ale

2004 Upper Mississippi Mash-Out

INGREDIENTS AND PROCEDURES

# US Gal. brewed:	
WATER TREATMENT: Type(s)	Amount
MASH PROCEDURES: Temp.(f.)	Time
BOILING TIME: Minutes	

FERMENTABLES				
LBS.	TYPE/BRAND	USE	TIME	TEMP
HOPS				
OZ.	TYPE	NAME	USE	TIME &percent;AA

SPECIFIC GRAVITIES: Original	
Terminal	
YEAST CULTURE: Type	
Did you use a starter?	
Company	
Name	
Amount	
FERMENTATION	Type:
Primary-days: Temp:	

SPECIAL INGREDIENTS:	
FININGS?	
Type	
Amount	
BREWING DATE:	BOTTLING DATE:

BREWER COMMENTS



Hop Back

Im Gettin Old Ale - - 11.A. Old Ale

Mike Moranz, Bloomington, MN
 Minnesota Home Brewers Association
 OG: / FG:

Bronze Medal - English / Scottish Strong Ale
 2004 Upper Mississippi Mash-Out

INGREDIENTS AND PROCEDURES

# US Gal. brewed:	
WATER TREATMENT: Type(s)	Amount
MASH PROCEDURES: Temp.(f.)	Time
BOILING TIME: Minutes	
SPECIFIC GRAVITIES: Original	
Terminal	
YEAST CULTURE: Type	
Did you use a starter?	
Company	
Name	
Amount	
FERMENTATION	Type:
Primary-days: Temp:	

FERMENTABLES				
LBS.	TYPE/BRAND	USE	TIME	TEMP
HOPS				
OZ.	TYPE	NAME	USE	TIME &percent;AA
SPECIAL INGREDIENTS:				
FININGS?				
Type				
Amount				
BREWING DATE:	BOTTLING DATE:			

BREWER COMMENTS



Hop Back

Imperial Stout

She Devil Double D Imperial Stout - - 12.C. Russian Imperial Stout

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

Gold Medal - Imperial Stout
2004 Upper Mississippi Mash-Out

INGREDIENTS AND PROCEDURES

# US Gal. brewed:	
WATER TREATMENT: Type(s)	Amount
MASH PROCEDURES: Temp.(f.)	Time
BOILING TIME: Minutes	
SPECIFIC GRAVITIES: Original	
Terminal	
YEAST CULTURE: Type	
Did you use a starter?	
Company	
Name	
Amount	
FERMENTATION	Type:
Primary-days: Temp:	

FERMENTABLES				
LBS.	TYPE/BRAND	USE	TIME	TEMP
HOPS				
OZ.	TYPE	NAME	USE	TIME &percent;AA
SPECIAL INGREDIENTS:				
FININGS?				
Type				
Amount				
BREWING DATE:	BOTTLING DATE:			

BREWER COMMENTS



Hop Back

Czars Imperial Stout - - 12.C. Russian Imperial Stout

Ron Lockhart, St. Paul, MN
 Minnesota Home Brewers Association
 OG: / FG:

Silver Medal - Imperial Stout
 2004 Upper Mississippi Mash-Out

INGREDIENTS AND PROCEDURES

# US Gal. brewed:	
WATER TREATMENT: Type(s)	Amount
MASH PROCEDURES: Temp.(f.)	Time
BOILING TIME: Minutes	
SPECIFIC GRAVITIES: Original	
Terminal	
YEAST CULTURE: Type	
Did you use a starter?	
Company	
Name	
Amount	
FERMENTATION	Type:
Primary-days: Temp:	

FERMENTABLES				
LBS.	TYPE/BRAND	USE	TIME	TEMP
HOPS				
OZ.	TYPE	NAME	USE	TIME &percent;AA
SPECIAL INGREDIENTS:				
FININGS?				
Type				
Amount				
BREWING DATE:		BOTTLING DATE:		

BREWER COMMENTS



Hop Back

Black Tabby Imperial Stout - - 12.C. Russian Imperial Stout

Chris Mikkelson, St. Paul, MN
 Minnesota Homebrewer Association
 OG: / FG:

Bronze Medal - Imperial Stout
 2004 Upper Mississippi Mash-Out

INGREDIENTS AND PROCEDURES

# US Gal. brewed:	
WATER TREATMENT: Type(s)	Amount
MASH PROCEDURES: Temp.(f.)	Time
BOILING TIME: Minutes	
SPECIFIC GRAVITIES: Original	
Terminal	
YEAST CULTURE: Type	
Did you use a starter?	
Company	
Name	
Amount	
FERMENTATION	Type:
Primary-days: Temp:	

FERMENTABLES				
LBS.	TYPE/BRAND	USE	TIME	TEMP
HOPS				
OZ.	TYPE	NAME	USE	TIME &percent;AA
SPECIAL INGREDIENTS:				
FININGS?				
Type				
Amount				
BREWING DATE:		BOTTLING DATE:		

BREWER COMMENTS



Hop Back

Smoke/Eclectic Beer

Stephansberg Rauchbier II - All Grain - 23.A. Classic Rauchbier

Jeffery Swearengin, Tulsa, OK
 Fellowship of Oklahoma Ale Makers (FOAM)
 OG: 13.8P / FG: 3.0P

Gold Medal - Smoke/Eclectic Beer
 2004 Upper Mississippi Mash-Out

INGREDIENTS AND PROCEDURES

# US Gal. brewed:	6.5
WATER TREATMENT: Type(s)	Amount
Calcium Chloride (CaCl)	1.95
Chalk (CaCO3)	2.50
MASH PROCEDURES: Temp.(f.)	Time
1. 131	25
2. 146	15
3. 155	45
4. 168	5
BOILING TIME: Minutes	90
SPECIFIC GRAVITIES: Original	13.8P
Terminal	3.0P
YEAST CULTURE: Type	Liquid
Did you use a starter?	Yes
Company	White Labs
Name	#WLP833- German Bock
Amount	1.0L
YEAST NUTRIENTS: Type	Amino acid+min.
Company:	WYeast
Amount:	8g
FERMENTATION	Type:
Primary-days: 15 Temp:50	Glass
Second.-days:30 Temp:48	Glass
Other-days: 30+ Temp:36	Steel
CARBONATION	Forced CO2
Volumes of CO2	2.5

BREWER COMMENTS

FERMENTABLES					
LBS.	TYPE/BRAND	USE	TIME	TEMP	
14.0	Weyermann Smoked	Mash	85	131/155	
.35	Weyermann Carafa Special	Steep	5	168	
HOPS					
OZ.	TYPE	NAME	USE	TIME	&percent;AA
1.20	Pellets	German Tradition	Boil	90	4.2
SPECIAL INGREDIENTS:					
FININGS?	Yes				
Type	WhirlFloc Tablet				
Amount	1.00				
BREWING DATE: 1/12/04	BOTTLING DATE: 5/01/04				



Hop Back

Puffdown Porter - - 23.B. Other Smoked Beer

Mike Ward Eric Biljum, St. Paul, MN

OG: / FG:

Silver Medal - Smoke/Eclectic Beer

2004 Upper Mississippi Mash-Out

INGREDIENTS AND PROCEDURES

# US Gal. brewed:	
WATER TREATMENT: Type(s)	Amount
MASH PROCEDURES: Temp.(f.)	Time
BOILING TIME: Minutes	
SPECIFIC GRAVITIES: Original	
Terminal	
YEAST CULTURE: Type	
Did you use a starter?	
Company	
Name	
Amount	
FERMENTATION	Type:
Primary-days: Temp:	

FERMENTABLES				
LBS.	TYPE/BRAND	USE	TIME	TEMP
HOPS				
OZ.	TYPE	NAME	USE	TIME & % AA
SPECIAL INGREDIENTS:				
Peat smoked malt				
FININGS?				
Type				
Amount				
BREWING DATE:		BOTTLING DATE:		

BREWER COMMENTS



Hop Back

Bourbon Barrell Imperial Porter - - 24.A. Specialty-Experimental-Historical Beer

Mike Ward Juan Choi, St. Paul, MN

OG: / FG:

Bronze Medal - Smoke/Eclectic Beer

2004 Upper Mississippi Mash-Out

INGREDIENTS AND PROCEDURES

# US Gal. brewed:		FERMENTABLES
-------------------	--	---------------------

WATER TREATMENT: Type(s)	Amount
MASH PROCEDURES: Temp.(f.)	Time
BOILING TIME: Minutes	
SPECIFIC GRAVITIES: Original	
Terminal	
YEAST CULTURE: Type	
Did you use a starter?	
Company	
Name	
Amount	
FERMENTATION	Type:
Primary-days: Temp:	

LBS.	TYPE/BRAND	USE	TIME	TEMP
HOPS				
OZ.	TYPE	NAME	USE	TIME %AA
SPECIAL INGREDIENTS:				
Bourbon, Oak Cubes				
FININGS?				
Type				
Amount				
BREWING DATE:			BOTTLING DATE:	

BREWER COMMENTS



Hop Back

Mead

Honeydew Melomel - Mead - 25.E. Other Fruit Melomel

Al Boyce, St. Louis Park, MN
 Minnesota Home Brewers Association
 OG: 1120 / FG: 1020

Gold Medal - Mead
 2004 Upper Mississippi Mash-Out

INGREDIENTS AND PROCEDURES

# US Gal. brewed:	5
WATER TREATMENT: Type(s)	Amount
R/O Water	
MASH PROCEDURES: Temp.(f.)	Time
BOILING TIME: Minutes	na

FERMENTABLES				
LBS.	TYPE/BRAND	USE	TIME	TEMP
18 lb	Honey			
HOPS				
OZ.	TYPE	NAME	USE	TIME %AA
SPECIAL INGREDIENTS:				

SPECIFIC GRAVITIES: Original	1120
Terminal	1020
YEAST CULTURE: Type	
Did you use a starter?	
Company	
Name	
Amount	
YEAST NUTRIENTS: Type	Nutrient
Company:	Energizer
Amount:	per pkg
FERMENTATION	Type:
Primary-days: 90 Temp:65 F	Glass
Second.-days:275 Temp:65 F	Glass
CARBONATION	Bottle Condition
MEAD OR CIDER?	
Sweet	Still
Sack	

FININGS?	No
BREWING DATE: 4/23/03	BOTTLING DATE: 5/2/04

BREWER COMMENTS



Hop Back

Plum Wild About You Honey - - 25.E. Other Fruit Melomel

Mike Moranz, Bloomington, MN
 Minnesota Home Brewers Association
 OG: / FG:

Silver Medal - Mead
 2004 Upper Mississippi Mash-Out

INGREDIENTS AND PROCEDURES

# US Gal. brewed:	
WATER TREATMENT: Type(s)	Amount
MASH PROCEDURES: Temp.(f.)	Time
BOILING TIME: Minutes	
SPECIFIC GRAVITIES: Original	

FERMENTABLES				
LBS.	TYPE/BRAND	USE	TIME	TEMP
HOPS				
OZ.	TYPE	NAME	USE	TIME &percent;AA
SPECIAL INGREDIENTS:				

Terminal	
YEAST CULTURE: Type	
Did you use a starter?	
Company	
Name	
Amount	
FERMENTATION	Type:
Primary-days: Temp:	

Wild Plums		
FININGS?		
Type		
Amount		
BREWING DATE:	BOTTLING DATE:	

BREWER COMMENTS



Hop Back

Apple Butter Concoction - Mead - 25.H. Mixed Category Mead

Al Boyce, St. Louis Park, MN
 Minnesota Home Brewers Association
 OG: 1150+ / FG: 1064

Bronze Medal - Mead
 2004 Upper Mississippi Mash-Out

INGREDIENTS AND PROCEDURES

# US Gal. brewed:	5
WATER TREATMENT: Type(s)	Amount
MASH PROCEDURES: Temp.(f.)	Time
BOILING TIME: Minutes	na
SPECIFIC GRAVITIES: Original	1150+
Terminal	1064
YEAST CULTURE: Type	Liquid
Did you use a starter?	Yes
Company	Wyeast
Name	3347 Eau de Vie
Amount	1 qt

FERMENTABLES				
LBS.	TYPE/BRAND	USE	TIME	TEMP
4 gal	Unprocessed Apple Juice			
2 lb	Light DME			
6 lb	Turbinado Sugar			
10 lb	Orange Blossom Honey			
1 lb	Apple Butter			
HOPS				
OZ.	TYPE	NAME	USE	TIME & % AA
SPECIAL INGREDIENTS:				
20 Cinnamon Sticks - pri	8 cloves - primary			2 lb Golden Raisins - 2nd
1/2 tsp Nutmeg -				

YEAST NUTRIENTS: Type	5 tsp
FERMENTATION	Type:
Primary-days: 90 Temp:65 F	Glass
Second.-days:275 Temp:65 F	Glass
CARBONATION	Bottle Condition
MEAD OR CIDER?	
Sweet Still Sack	

2ndary		
FININGS?		
Type		
Amount		
BREWING DATE:	BOTTLING DATE:	

BREWER COMMENTS

Note: MIXED CATEGORY... contains Honey, Malt, Cider, Spices, Fruit



Hop Back

Cider

Unnamed Cider - - 26.A. Standard Cider and Perry

Curt and Kathy Stock, St. Paul, MN

St. Paul Homebrewers Club

OG: / FG:

Gold Medal - Cider

2004 Upper Mississippi Mash-Out

INGREDIENTS AND PROCEDURES

# US Gal. brewed:	
WATER TREATMENT: Type(s)	Amount
MASH PROCEDURES: Temp.(f.)	Time
BOILING TIME: Minutes	
SPECIFIC GRAVITIES: Original	
Terminal	
YEAST CULTURE: Type	
Did you use a starter?	

FERMENTABLES				
LBS.	TYPE/BRAND	USE	TIME	TEMP
HOPS				
OZ.	TYPE	NAME	USE	TIME & %AA
SPECIAL INGREDIENTS:				
FININGS?				
Type				
Amount				

Company	
Name	
Amount	
FERMENTATION	Type:
Primary-days: Temp:	

BREWING DATE:	BOTTLING DATE:
----------------------	-----------------------

BREWER COMMENTS



Hop Back

Specialty Cider - - 26.C. Specialty Cider and Perry

Paul Dienhart, Minnetonka, MN
 Minnesota Home Brewers Association
 OG: / FG:

Silver Medal - Cider
 2004 Upper Mississippi Mash-Out

INGREDIENTS AND PROCEDURES

# US Gal. brewed:	
WATER TREATMENT: Type(s)	Amount
MASH PROCEDURES: Temp.(f.)	Time
BOILING TIME: Minutes	
SPECIFIC GRAVITIES: Original	
Terminal	
YEAST CULTURE: Type	
Did you use a starter?	
Company	
Name	
Amount	
FERMENTATION	Type:
Primary-days: Temp:	

FERMENTABLES				
LBS.	TYPE/BRAND	USE	TIME	TEMP
HOPS				
OZ.	TYPE	NAME	USE	TIME & %AA
SPECIAL INGREDIENTS:				
FININGS?				
Type				
Amount				
BREWING DATE:	BOTTLING DATE:			

BREWER COMMENTS



Hop Back

Kellys Cider - - 26.B. New England-Style Cider

Kurt Zemlicka, Golden Valley, MN

OG: / FG:

Bronze Medal - Cider
2004 Upper Mississippi Mash-Out

INGREDIENTS AND PROCEDURES

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

BREWER COMMENTS



Hop Back

The Eis Man Cometh!

Mesquit-o Eismead - Mead - 27.A. Special Category

Al Boyce, St. Louis Park, MN

Minnesota Home Brewers Association

OG: / FG:

Gold Medal - The Eis Man Cometh!

2004 Upper Mississippi Mash-Out

INGREDIENTS AND PROCEDURES

# US Gal. brewed:	5
WATER TREATMENT: Type(s)	Amount
R/O Water	
MASH PROCEDURES: Temp.(f.)	Time
BOILING TIME: Minutes	na
SPECIFIC GRAVITIES: Original	
Terminal	
YEAST CULTURE: Type	Liquid
Did you use a starter?	Yes
Company	White Labs
Name	Champaign
Amount	1 qt
YEAST NUTRIENTS: Type	Nutrient
Company:	Energizer
Amount:	5, 1.25 ts
FERMENTATION	Type:
Primary-days: 90 Temp:65 F	Glass
Second.-days:275 Temp:65 F	Glass
MEAD OR CIDER?	
Medium Still Sack	

FERMENTABLES				
LBS.	TYPE/BRAND	USE	TIME	TEMP
18 lb	Mesquite Honey			
HOPS				
OZ.	TYPE	NAME	USE	TIME &percent;AA
SPECIAL INGREDIENTS:				
5/8 tsp Tannin				
FININGS?	No			
BREWING	BOTTLING			
DATE: 6/30/02	DATE: 2/9/04			

BREWER COMMENTS

After fermentation, reduced to half volume via freezing.

*Hop Back*

Yahko Pilsner - - 27.A. Special Category

Kevin May, Carver, MN
Minnesota Home Brewers Association
OG: / FG:

Silver Medal - The Eis Man Cometh!
2004 Upper Mississippi Mash-Out

INGREDIENTS AND PROCEDURES

# US Gal. brewed:	
WATER TREATMENT: Type(s)	Amount
MASH PROCEDURES: Temp.(f.)	Time
BOILING TIME: Minutes	
SPECIFIC GRAVITIES: Original	
Terminal	
YEAST CULTURE: Type	
Did you use a starter?	
Company	
Name	
Amount	
FERMENTATION	Type:
Primary-days: Temp:	

FERMENTABLES				
LBS.	TYPE/BRAND	USE	TIME	TEMP
HOPS				
OZ.	TYPE	NAME	USE	TIME & % AA
SPECIAL INGREDIENTS:				
FININGS?				
Type				
Amount				
BREWING DATE:	BOTTLING DATE:			

BREWER COMMENTS



Hop Back

Arctic Schuitz - - 27.A. Special Category

Mark McDermott, Park Forest, IL
Brewers of South Suburbia
OG: / FG:

Bronze Medal - The Eis Man Cometh!
2004 Upper Mississippi Mash-Out

INGREDIENTS AND PROCEDURES

# US Gal. brewed:		FERMENTABLES
-------------------	--	---------------------

WATER TREATMENT: Type(s)	Amount	LBS.	TYPE/BRAND	USE	TIME	TEMP
MASH PROCEDURES: Temp.(f.)	Time	HOPS				
BOILING TIME: Minutes		OZ.	TYPE	NAME	USE	TIME %AA
SPECIFIC GRAVITIES: Original		SPECIAL INGREDIENTS:				
Terminal		IPA level hops	California Common Yeast			
YEAST CULTURE: Type		FININGS?				
Did you use a starter?		Type				
Company		Amount				
Name		BREWING DATE:		BOTTLING DATE:		
Amount						
FERMENTATION	Type:					
Primary-days: Temp:						

BREWER COMMENTS

IPA level hops with California Common Yeast



Hop Back

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<http://www.northernbrewer.com>



7212 Washington Ave
 Eden Prairie, MN 55434
 1-800-266-4677
<http://www.wyeastlab.com>



P.O Box 425
 Mt. Hood, OR 97041
 541-354-1335
<http://www.windriverbrew.com>



7564 Trade St.
 San Diego, CA 92121
 1-888-593-2785
<http://www.whitelabs.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/>



Mid America
BREWING SUPPLY
760 E. Pearl St.
Kasota, MN 56050
952-881-6601

<http://www.midamericabrewing.com>



1500 Washington Ave So
Minneapolis, MN 55454
800-448-DOME

<http://www.metrodome.com>



4719 Washington Ave N
Minneapolis, MN 55430
1-888-807-9272

<http://home.mn.rr.com/artisanal/>



8179 University Ave. N.E. #417
Fridley, MN 55432
763-780-8191

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



Finest Pacific Northwest Raw Hops
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36180 Kings Valley Hwy
Philomath, OR 97370
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<http://www.freshops.com>



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

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



1860 Schell Road
New Ulm, MN 56073
800-770-5020

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



sales@homebrewersupply.com
877-YOU-BREW

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

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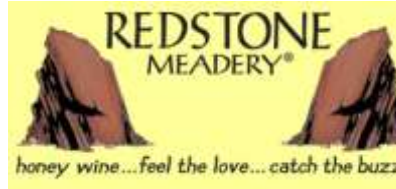
18016 Church Road
Marengo IL 60152
1-815-923-0031, Fax: 815-923-0032

<http://schmidling.netfirms.com>



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

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



4700 Pearl Street, Unit A
Boulder, CO 80301
720-406-1215

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



Barley John's Brew Pub

781 Old Hwy 8
New Brighton, MN 55112
651-636-4670

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



426 St. Peter St.
St. Paul, MN 55112
651-224-BREW

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



800 LaSalle Plaza
Minneapolis, MN 55402
612-332-2739

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



975 Detroit Ave, Unit D
Concord, CA 94518
800-600-0033

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

For More Information

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