

January 29, 2005: Upper Mississippi Mash-Out Winners List and Recipes

BEST OF SHOW - BEER

Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	13.F. Russian Imperial Stout	Anastasia Russian Imperial Stout	Jay Wince	Zanesville, OH	SODZ-Scioto,Olentangy,Darby Zymurgists

BEST OF SHOW - MEAD/CIDER

Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	28.D. Other Specialty Cider or Perry	Cinnamon Cranberry Cider	Brett Danke	Mosinee, WI	Bullfalls Homebrewers

YELLOW SNOW AWARD - MOST ENTRIES

Brewer Name	Location	Club Name
Al Boyce	St. Louis Park, MN	Minnesota Home Brewers Association

BLIZZARD AWARD - MOST POINTS BY A CLUB

Club Name
St. Paul Homebrewers Club

Light Lager

Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	01.D. Munich Helles	Die Helles B ^o schelentladung	Kris_England and_The_Pete	Minneapolis, MN	St. Paul Homebrewers Club
2	01.E. Dortmund Export	Dortmund Special Export	David Gobran	Maplewood, MN	
3	01.C. Premium American Lager	A-Maized American Lager	Brett Danke	Mosinee, WI	Bullfalls Homebrewers

Pilsner

Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	02.C. Classic American Pilsner	Post-Prohibition Classic American Pilsner	Graham Cox	Meridian, MS	
2	02.A. German Pilsner	L Chaim Pils	Alan Pearlstein	Walled Lake, MI	
3	02.A. German Pilsner	Bitte Ein Red Kneck	Rob Kolacny	Wharton, TX	Foam Rangers

European Amber Lager

Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
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1	03.B. Oktoberfest-Marzen	O-face O-fect	Kris_England and_The_Pete	Minneapolis, MN	St. Paul Homebrewers Club
2	03.B. Oktoberfest-Marzen	Autumn Quencher 4	Susan Ruud	Harwood, ND	Prairie Homebrewing Companions
3	03.A. Vienna Lager	Vienna Lager	Juno Choi	Saint Paul, MN	

Dark Lager

Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	04.C. Schwarzbier	Let the Schwarz be with you!	Kris_England and_The_Pete	Minneapolis, MN	St. Paul Homebrewers Club
2	04.B. Munich Dunkel	Munich Dunkel	Thomas Eibner	St Paul, MN	St. Paul Homebrewers Club
3	04.C. Schwarzbier	Black Bear Beer	Larry Kemp	Hurst, TX	The Cap and Hare Homebrew Club

Bock

Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	05.B. Traditional Bock	Trad Bock	Jeff Cotton	St. Paul, MN	St. Paul Homebrewers Club
2	05.C. Doppelbock	Scanlanator - Dopplebock	Jeff Scanlan	Appleton, WI	Appleton Libation Enthusiasts
3	05.A. Maibock/Helles Bock	First Try Maibock	Thomas Hawk	Omaha, NE	Omahops

Light Hybrid Beer

Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	06.C. Kolsch	Kolsch	Ed Vandegrift	Lees Summit, MO	Beer Mafia
2	06.A. Cream Ale	Cream Ale	James Henjum	White Bear Lake, MN	St. Paul Homebrewers Club
3	06.C. Kolsch	Kolsch	Rick Oftel	edina, MN	Minnesota Home Brewers Association

Amber Hybrid Beer

Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	07.C. Dusseldorf Altbier	Altbier	Ed Vandegrift	Lees Summit, MO	Beer Mafia
2	07.B. California Common Beer	Steaming Pile of Fritz	Kris_England and_The_Pete	Minneapolis, MN	St. Paul Homebrewers Club
3	07.A. Northern German Altbier	Young and Alt	Susan_Ruud Ray_Taylor	Harwood, ND	Prairie Homebrewing Companions

English Pale Ale

Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
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1	08.C. Extra Special/Strong Bitter	Foremans ESB	Rob Kolacny	Wharton, TX	Foam Rangers
2	08.C. Extra Special/Strong Bitter	Lyles Special	Curt_and_Kathy Stock	St. Paul, MN	St. Paul Homebrewers Club
3	08.A. Standard/Ordinary Bitter	Hairy Tragus	Vincent Rokke	Fargo, ND	Prairie Homebrewing Companions

Scottish and Irish Ale

Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	09.B. Scottish Heavy 70/-	Kilty McFlettys 70/-	Steve Fletty	Falcon Heights, MN	St. Paul Homebrewers Club
2	09.D. Irish Red Ale	Big Red	Todd Murley	Orono, MN	Minnesota Home Brewers Association
3	09.D. Irish Red Ale	RUDY Irish Red	Jeff Harbaugh	Collinsville, IL	

American Ale

Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	10.C. American Brown Ale	Moochies Brown Ale	Jesse Stremcha	St. Paul, MN	Minnesota Home Brewers, St. Paul Homebrewers Club
2	10.A. American Pale Ale	Conquest Ale	Vincent Rokke	Fargo, ND	Prairie Homebrewing Companions
3	10.B. American Amber Ale	August Amber Ale	John Longballa	Saint Paul, MN	Minnesota Home Brewers Association

English Brown Ale

Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	11.A. Mild	Mild 2	Brian Hatcher	South St. Paul, MN	Minnesota Home Brewers Association
2	11.C. Northern English Brown Ale	Ally Babbas Brown	Doug Newberry	Batavia, IL	Silverado
3	11.B. Southern English Brown Ale	Brown Ale	James Henjum	White Bear Lake, MN	St. Paul Homebrewers Club

Porter

Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	12.C. Baltic Porter	Baltic Porter	Susan_Ruud Ray Taylor	Harwood, ND	Prairie Homebrewing Companions
2	12.A. Brown Porter	brown porter	Rick Oftel	Edina, MN	Minnesota Home Brewers Association
3	12.B. Robust Porter	OffPeak Porter V	Carl Eidbo	Fargo, ND	Prairie Homebrewing

Companions

Stout					
Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	13.E. American Stout	American Stout	Susan_Ruud Ray_Taylor	Harwood, ND	Prairie Homebrewing Companions
2	13.C. Oatmeal Stout	Sowin Your oats	John McKissack	Vidor, TX	Golden Triangle Homebrewers Club
3	13.C. Oatmeal Stout	Como Crude	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	14.A. English IPA	Hysterical IPA	Chris Mikkelson	St. Paul, MN	Minnesota Home Brewers Association
2	14.A. English IPA	IPA Name in the Road	Al Boyce	St. Louis Park, MN	Minnesota Home Brewers Association
3	14.B. American IPA	Hopapalooza IPA	Curt_and_Kathy Stock	St. Paul, MN	St. Paul Homebrewers Club
German Wheat and Rye Beer					
Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	15.A. Weizen/Weissbier	Sommer Weizen Brau	Alan Pearlstein	Walled Lake, MI	
2	15.C. Weizenbock	Weizenbock	Ed Moore	Sugar Land, TX	Foam Rangers
3	15.A. Weizen/Weissbier	weiss guys	Jonathan Crist	Shakopee, MN	Minnesota Home Brewers Association
Belgian and French Ale					
Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	16.C. Saison	Saison Citron	John Karmazin	Claremore, OK	Fellowship of Oklahoma Ale Makers
2	16.A. Witbier	Irish Nit Wit	Richard Toohill	Davenport, IA	Mississippi Unquencable Grail Zymurgist
3	16.D. Biere de Garde	Krings Big Time Ale	John Fahrer	Bellevue, NE	Oma Hops
Sour Ale					
Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	17.C. Flanders Brown Ale/Oud Bruin	Old Bruin	Dick Nilles	Fargo, ND	Prairie Homebrewing Companions
2	17.F. Fruit Lambic	Just Enough	Steve Piatz	Eagan, MN	Minnesota Home Brewers Association
3	17.D. Straight (Unblended)	Low Pee H	Steve Piatz	Eagan, MN	Minnesota Home Brewers Association

Lambic

Belgian Strong Ale					
Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	18.B. Belgian Dubbel	Dubbel	Tom Roan and Nancy Bowser	Fargo, ND	Prairie Homebrewing Companions
2	18.C. Belgian Tripel	Grand Triple	Jeff Cotton	St. Paul, MN	St. Paul Homebrewers Club
3	18.E. Belgian Dark Strong Ale	Dreaded Belgian Experience	Dave Dixon	Bedford, TX	The Cap and Hare Homebrew Club

Strong Ale					
Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	19.B. English Barleywine	Unnamed Barleywine	Chris Mikkelson	St. Paul, MN	Minnesota Home Brewers Association
2	19.C. American Barleywine	Ego Driven Space-Time Meat Vehicle	Kris_England and_The_Pete	Minneapolis, MN	St. Paul Homebrewers Club
3	19.A. Old Ale	Old Ale	Susan_Ruud Ray_Taylor	Harwood, ND	Prairie Homebrewing Companions

Fruit Beer					
Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	20.A. Fruit Beer	Pop-my-Cherry Wheat	Josanna Dixon	Bedford, TX	The Cap and Hare Homebrew Club
2	20.A. Fruit Beer	sweet and sour cherry stout	Eliot Petersen	Minneapolis, MN	
3	20.A. Fruit Beer	Tart Cherry Koelsch	Thomas Eibner	St Paul, MN	St. Paul Homebrewers Club

Spice/Herb/Vegetable Beer					
Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	21.B. Christmas/Winter Specialty Spiced Beer	Spruce Tip Ale	Al Vivian	Darien Center, NY	
2	21.A. Spice/Herb/Vegetable Beer	Cilpotle Weizenbock	Roger Gibson	Liberty, MO	Kansas City Biermeisters
3	21.A. Spice/Herb/Vegetable Beer	English Liquorice Bock	Thomas Eibner	St Paul, MN	St. Paul Homebrewers Club

Smoke-Flavored/Wood-Aged Beer					
Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	22.C. Wood-Aged	Combined	Curt_Stock Thomas_Eib	St. Paul, MN	St. Paul

	Beer	Efforts	ner		Homebrewers Club
2	22.B. Other Smoked Beer	Gei□ Hodensack	Kris_England and_The_ Pete	Minneapolis, M N	St. Paul Homebrewers Club
3	22.C. Wood-Aged Beer	Hip Van Winkle	Thomas Eibner	St Paul, MN	St. Paul Homebrewers Club

Specialty Beer

Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	23.A. Specialty Beer	Mill Freoaie	Charlie Rohwer	St Paul, MN	
2	23.A. Specialty Beer	Triple Seven Vanilla Cream Stout	Jason Allen	Poughkeepsie, NY	Homebrew Adventure Brewboard Club
3	23.A. Specialty Beer	Willow Lake Honeywheat	Doug Newberry	Batavia, IL	Silverado

Traditional Mead

Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	24.C. Sweet Mead	Man thats Mead	Jason Kalenborn	Edina, MN	Minnesota Home Brewers Association
2	24.C. Sweet Mead	Mongo Like Candy Mead	Jeffery Swearingin	Tulsa, OK	Fellowship of Oklahoma Ale Makers (FOAM)
3	24.C. Sweet Mead	Burning Bog Cranberry Blossom Mead	Al Boyce	St. Louis Park, MN	Minnesota Home Brewers Association

Melomel

Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	25.B. Pyment	Chateau Fletty Orange Blossom Riesling	Steve Fletty	Falcon Heights, MN	St. Paul Homebrewers Club
2	25.A. Cyser	Weasel Hill Farm Cyser (A)	Jan_Davis George_Favr an	Amissville, VA	
3	25.C. Other Fruit Melomel	cherries jubilee	Jonathan Crist	Shakopee, MN	Minnesota Home Brewers Association

Other Mead

Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	26.A. Metheglin	El Diablo	Steve Fletty	Falcon Heights, MN	St. Paul Homebrewers Club
2	26.B. Braggot	Collinwood Torrential Braggot	Al Boyce	St. Louis Park, MN	Minnesota Home Brewers Association
3	26.A. Metheglin	Mesquite Mead	Jeff Cotton	St. Paul, MN	St. Paul Homebrewers Club

Standard Cider and Perry

Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
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Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	27.A. Common Cider	Apple Cider	Mark Bohrer	St. Louis Park, MN	Midwest Supplies
2	27.A. Common Cider	Abbey Cider	Mark Glewwe	Prior Lake, MN	Minnesota Home Brewers Association
3	27.A. Common Cider	Never Say Die Cider	Al Boyce	St. Louis Park, MN	Minnesota Home Brewers Association

Specialty Cider and Perry

Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	28.D. Other Specialty Cider or Perry	Cinnamon Cranberry Cider	Brett Danke	Mosinee, WI	Bullfalls Homebrewers
2	28.C. Apple Wine	Champagne de Pomme	Juno Choi	Saint Paul, MN	
3	28.D. Other Specialty Cider or Perry	Hungry Wolf Cider	Steve Fletty	Falcon Heights, MN	St. Paul Homebrewers Club

Eis-ANYTHING!

Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	29.A. Eis-Anything!	Iced Weizen Bock	Dick Nilles	Fargo, ND	Prairie Homebrewing Companions
2	29.A. Eis-Anything!	Iced Smoked Porter	Curt_and_Kathy Stock	St. Paul, MN	St. Paul Homebrewers Club
3	29.A. Eis-Anything!	Chardonnay Eis	Steve Piatz	Eagan, MN	Minnesota Home Brewers Association

New Brewer

Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	30.A. New Entrant	IPA Believer	Andrew Johnson	Saint Paul, MN	St. Paul Homebrewers Club
2	30.A. New Entrant	Hoppy New Year IPA	Roger Jr. Mercier	Warrenton, VA	
3	30.A. New Entrant	Kolsch	Chuck Wastell	Hudson, WI	St. Paul Homebrewers Club

Russian Imperial Stout

Place	BJCP SubCategory	Name of Brew	Brewer Name	Location	Club Name
1	13.F. Russian Imperial Stout	Anastasia Russian Imperial Stout	Jay Wince	Zanesville, OH	SODZ-Scioto,Olentangy,Darby Zymurgists
2	13.F. Russian Imperial Stout	Imperial Stout	Thomas Eibner	St Paul, MN	St. Paul Homebrewers Club
3	13.F. Russian Imperial Stout	Succubus Double-C Imperial Stout	Al Boyce	St. Louis Park, MN	Minnesota Home Brewers Association

Total Entries: 512

01. Light Lager	7 Entries
02. Pilsner	14 Entries
03. European Amber Lager	12 Entries
04. Dark Lager	6 Entries
05. Bock	14 Entries
06. Light Hybrid Beer	12 Entries
07. Amber Hybrid Beer	11 Entries
08. English Pale Ale	22 Entries
09. Scottish and Irish Ale	22 Entries
10. American Ale	34 Entries
11. English Brown Ale	20 Entries
12. Porter	21 Entries
13. Stout	29 Entries
14. India Pale Ale	26 Entries
15. German Wheat and Rye Beer	13 Entries
16. Belgian and French Ale	19 Entries
17. Sour Ale	8 Entries
18. Belgian Strong Ale	17 Entries
19. Strong Ale	21 Entries
20. Fruit Beer	12 Entries
21. Spice/Herb/Vegetable Beer	22 Entries
22. Smoke-Flavored/Wood-Aged Beer	10 Entries
23. Specialty Beer	14 Entries
24. Traditional Mead	17 Entries
25. Melomel	20 Entries
26. Other Mead	13 Entries
27. Standard Cider and Perry	8 Entries
28. Specialty Cider and Perry	7 Entries
29. Eis-ANYTHING!	26 Entries
30. New Brewer	24 Entries
31. Russian Imperial Stout	11 Entries

Light Lager

Dortmund Special Ex - All Grain - 01.E. Dortmunder Export
David Gobran, Maplewood, MN

OG: 1.052 / FG: 1.011

Silver Medal - Light Lager
2005 Upper Mississippi Mash-Out

INGREDIENTS AND PROCEDURES

# US Gal. brewed:	5.0
WATER TREATMENT: Type(s)	Amount
Carbon Filtered	
MASH PROCEDURES: Temp.(f.)	Time
1. 122 F	30 min
2. 150 F	60 min
BOILING TIME: Minutes	75
SPECIFIC GRAVITIES: Original	1.052
Terminal	1.011
YEAST CULTURE: Type	Liquid
Did you use a starter?	Yes
Company	Wyeast
Name	Danish Lager 2042
Amount	600 ml
FERMENTATION	Type:
Primary-days: Temp:48 F	Glass
Second.-days:50 Temp:32 F	Glass
Type of Priming Sugar	Corn sugar
Amount of Priming Sugar	0.75 cups

FERMENTABLES					
LBS.	TYPE/BRAND	USE	TIME	TEMP	
6.3	Durst Pilsner Malt	Mash			
2	Monrovia Pils	Mash			
1.5	Durst Munich Malt	Mash			
1.5	Briess Carapils	Mash			
HOPS					
OZ.	TYPE	NAME	USE	TIME	&percent;AA
1.6	Whole	Spalt Select	Boil	75 min	3.9
0.5	Whole	Spalt Select	Boil	10 min	3.9
1.25	Whole	Saaz	Steep	0 min	3.0
SPECIAL INGREDIENTS:					
FININGS?	Yes				
Type	Irish Moss (rehyd)				
Amount	1/2 tsp, 15 min				
BREWING DATE: 7/25/2004	BOTTLING DATE: 10/12/2004				

BREWER COMMENTS



Hop Back

A-Maized American Lager - All Grain - 01.C. Premium American Lager

Brett Danke, Mosinee, WI
Bullfalls Homebrewers

OG: 1.054 / FG: 1.014

Bronze Medal - Light Lager
2005 Upper Mississippi Mash-Out

INGREDIENTS AND PROCEDURES

# US Gal. brewed:	5
WATER TREATMENT: Type(s)	Amount
Phosphoric Acid	2 Tsp.
MASH PROCEDURES: Temp.(f.)	Time
1. 150	90
BOILING TIME: Minutes	60
SPECIFIC GRAVITIES: Original	1.054
Terminal	1.014
YEAST CULTURE: Type	Liquid
Did you use a starter?	Yes
Company	White Labs
Name	Pilsner Lager WLP800
Amount	1/2 Gallon
FERMENTATION	Type:
Primary-days: 8 Temp:55	Glass
Second.-days:3 Temp:65	Glass
Other-days: 23 Temp:35	Glass
CARBONATION	Forced CO2

FERMENTABLES					
LBS.	TYPE/BRAND	USE	TIME	TEMP	
6	Briess 2-Row	Mash	90	150	
1	Briess Carapils	Mash	90	150	
3	Flaked Maize	Mash	90	150	
HOPS					
OZ.	TYPE	NAME	USE	TIME	%AA
1	Pellets	Kent Goldings	Boil	60	5.6
1	Pellets	Tettnang	Boil	10	5.3
SPECIAL INGREDIENTS:					
FININGS?		Yes			
Type		Irish Moss			
Amount		1 Tsp.			
BREWING DATE: 12/05/2004			BOTTLING DATE: 01/07/2005		

BREWER COMMENTS



Hop Back

Pilsner

Post-Prohibition Classic American Pilsner - All Grain - 02.C. Classic American Pilsner
 Graham Cox, Meridian, MS

OG: 1.043 / FG: 1.011

Gold Medal - Pilsner
 2005 Upper Mississippi Mash-Out

INGREDIENTS AND PROCEDURES

# US Gal. brewed:	5.25
WATER TREATMENT: Type(s)	Amount
MASH PROCEDURES: Temp.(f.)	Time
1. 119	20
2. 135	20
3. 154	40
BOILING TIME: Minutes	90
SPECIFIC GRAVITIES: Original	1.043
Terminal	1.011
YEAST CULTURE: Type	Liquid
Did you use a starter?	Yes
Company	Wyeast
Name	2007 Pilsner Lager
Amount	2L
YEAST NUTRIENTS: Type	Fermaid K
Company:	Lallemand
Amount:	1 teaspoon
FERMENTATION	Type:
Primary-days: 14 Temp:52	Glass
Second.-days:28 Temp:38	Glass
Other-days: 8 Temp:50	Glass
CARBONATION	Bottle Condition
Type of Priming Sugar	Carb. drop
Amount of Priming Sugar	1 drop

FERMENTABLES					
LBS.	TYPE/BRAND	USE	TIME	TEMP	
7	6-row	Mash	80	stepped	
2	flaked maize	Mash	80	stepped	
HOPS					
OZ.	TYPE	NAME	USE	TIME	&percent;AA
0.9	Whole	Cluster	Boil	60	7.9
0.3	Pellets	Styrian Goldings	Boil	10	5.25
0.3	Pellets	Styrian Goldings	Steep	0	5.25
SPECIAL INGREDIENTS:					
Whirlfloc tablet @20 min.					
FININGS?	No				
BREWING DATE: 11/13/04				BOTTLING DATE: 12/30/04	

BREWER COMMENTS

Edited registration due to category error.



Hop Back

Autumn Quencher 4 - All Grain - 03.B. Oktoberfest-Marzen

Susan Ruud, Harwood, ND

Prairie Homebrewing Companions

OG: 1059 / FG: 1018

Silver Medal - European Amber Lager

2005 Upper Mississippi Mash-Out

INGREDIENTS AND PROCEDURES

# US Gal. brewed:	5.5
WATER TREATMENT: Type(s)	Amount
MASH PROCEDURES: Temp.(f.)	Time
1. 120 F.	25 min
2. 155 F.	60 min
3. 168 F.	5 min
4. sparge-175 F.	45
BOILING TIME: Minutes	?
SPECIFIC GRAVITIES: Original	1059
Terminal	1018
YEAST CULTURE: Type	Liquid
Did you use a starter?	Yes
Company	WYeast
Name	2124 Bohemian Lager
Amount	700 ml
FERMENTATION	Type:
Primary-days: Temp:47 F.	Glass

FERMENTABLES					
LBS.	TYPE/BRAND	USE	TIME	TEMP	
4 lbs	Belgian Munich Malt	Mash	90 min	var	
3 lbs	German Vienna Malt	Mash	90 min	var	
2.25 lbs	German Pilsener Malt	Mash	90 min	var	
.5 lb	Belgian CaraMunich Malt	Mash	90 min	var	
1.25 lb	American Crystal 60	Mash	90 min	var	
HOPS					
OZ.	TYPE	NAME	USE	TIME	&percent;AA
.25 oz	Pellets	Czech Saaz	FirstWort		4.6&percent;
.8 oz	Pellets	Hallertauer Mittelfruh	FirstWort		3.4&percent;
.4 oz	Pellets	Hallertauer Mittelfruh	Boil		3.4&percent;
SPECIAL INGREDIENTS:					
FININGS?	Yes				
Type	Irish Moss				
Amount	.2 oz				
BREWING DATE: ?			BOTTLING DATE: ?		

BREWER COMMENTS



Hop Back

Bock

Scanlanator - Dopplebock - All Grain - 05.C. Doppelbock

Jeff Scanlan, Appleton, WI
 Appleton Libation Enthusiasts
 OG: 1.085 / FG: 1.010

Silver Medal - Bock
 2005 Upper Mississippi Mash-Out

INGREDIENTS AND PROCEDURES

# US Gal. brewed:	10
WATER TREATMENT: Type(s)	Amount
MASH PROCEDURES: Temp.(f.)	Time
1. 112	30
2. 135	30
3. 152	60
BOILING TIME: Minutes	90
SPECIFIC GRAVITIES: Original	1.085
Terminal	1.010
YEAST CULTURE: Type	Liquid
Did you use a starter?	Yes
Company	Wyeast
Name	2206
Amount	100 ml
FERMENTATION	Type:
Primary-days: 7 Temp:52	Glass
Second.-days:12 Temp:48	Glass

FERMENTABLES					
LBS.	TYPE/BRAND	USE	TIME	TEMP	
18	Munich Malt - Weissheimer	Mash			
8	Pilsner - Weissheimer	Mash			
2	Crystal - 60 L	Mash			
1	Carafa 1	Mash			
2	CaraMunich 40 L	Mash			
2	Vienna	Mash			
HOPS					
OZ.	TYPE	NAME	USE	TIME	&percent;AA
.5	Pellets	Perle	Mash	70 Min	9.0
1.5	Pellets	Spalt	Mash	30 Min	4.8
1	Pellets	Hallertauer Traditional	Mash	15	5.0
SPECIAL INGREDIENTS:					
FININGS?	No				
BREWING DATE: 1-5-04			BOTTLING DATE: 3-24-04		

Other-days: 60 Temp:38	Glass
Type of Priming Sugar	DME
Amount of Priming Sugar	3.0 Cups

BREWER COMMENTS



Hop Back

First Try Maibock - All Grain - 05.A. Maibock/Helles Bock

Thomas Hawk, Omaha, NE

Omahops

OG: 1.0725 / FG: 1.010

Bronze Medal - Bock

2005 Upper Mississippi Mash-Out

INGREDIENTS AND PROCEDURES

# US Gal. brewed:	10
WATER TREATMENT: Type(s)	Amount
phosphoric acid	.25 tsp
MASH PROCEDURES: Temp.(f.)	Time
1. 130	20
2. 150	60
3. decoct	30
4. 158	70
BOILING TIME: Minutes	60
SPECIFIC GRAVITIES: Original	1.0725
Terminal	1.010
YEAST CULTURE: Type	Liquid
Did you use a starter?	Yes
Company	wyeast
Name	2308
Amount	1 gallon
FERMENTATION	Type:
Primary-days: 14	Glass

FERMENTABLES					
LBS.	TYPE/BRAND	USE	TIME	TEMP	
20	pilsner 2-row	Mash	2.5	130,150,15	
8	munich light	Mash	2.5	130,150,15	
2	vienna	Mash	2.5	130,150,15	
1	belgian aromatic	Mash	2,5	130,150,15	
HOPS					
OZ.	TYPE	NAME	USE	TIME	&percent;AA
2	Whole	perle	Boil	60	6.4
2	Whole	perle	Boil	30	6.4
2	Pellets	tettnanger	Boil	15	4.5
SPECIAL INGREDIENTS:					
FININGS?		No			
BREWING DATE: 12/05/04			BOTTLING DATE: 1/12/05		

Temp:52	
Second.-days:14 Temp:48	Glass
Other-days: lager Temp:40	Steel
CARBONATION	Forced CO2

BREWER COMMENTS

Single Decoction



Hop Back

Light Hybrid Beer

Cream Ale - All Grain - 06.A. Cream Ale

James Henjum, White Bear Lake, MN

St. Paul Homebrewers Club

OG: 1.047 / FG: 1.008

Silver Medal - Light Hybrid Beer

2005 Upper Mississippi Mash-Out

INGREDIENTS AND PROCEDURES

# US Gal. brewed:	5
WATER TREATMENT: Type(s)	Amount
MASH PROCEDURES: Temp.(f.)	Time
1. 127	15
2. 150	60
3. 169	10
BOILING TIME: Minutes	70
SPECIFIC GRAVITIES: Original	1.047
Terminal	1.008
YEAST CULTURE: Type	Liquid
Did you use a starter?	Yes

FERMENTABLES					
LBS.	TYPE/BRAND	USE	TIME	TEMP	
6	6 row	Mash	60		
2	flaked maize	Mash	60		
.5	Carapils	Mash	60		
HOPS					
OZ.	TYPE	NAME	USE	TIME	&perc;AA
.25	Pellets	Cluster	FirstWort		6.7
.50	Pellets	Cluster	Boil	45	6.7
SPECIAL INGREDIENTS:					
FININGS?		Yes			
Type		Polyclar			
Amount		1 tbs			

Company	Wyesat
Name	1056
Amount	Slurry
FERMENTATION	Type:
Primary-days: 10 Temp:62	Plastic
Second.-days:17 Temp:60	Glass
CARBONATION	Bottle Condition

BREWING DATE: 11/11/04	BOTTLING DATE: 12/05/04
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BREWER COMMENTS



Hop Back

Amber Hybrid Beer

Hairy Tragus - All Grain - 08.A. Standard/Ordinary Bitter

Vincent Rokke, Fargo, ND
 Prairie Homebrewing Companions
 OG: 1.039 / FG: 1.012

Bronze Medal - English Pale Ale
 2005 Upper Mississippi Mash-Out

INGREDIENTS AND PROCEDURES

# US Gal. brewed:	11
WATER TREATMENT: Type(s)	Amount
MASH PROCEDURES: Temp.(f.)	Time
1. 155 F	45 minutes
2. 165 F	10 minutes
BOILING TIME: Minutes	90
SPECIFIC GRAVITIES:	1.039

FERMENTABLES					
LBS.	TYPE/BRAND	USE	TIME	TEMP	
13.5	Maris Otter Pale Ale	Mash			
1.0	Wheat Malt	Mash			
1.0	Crystal 150L	Mash			
HOPS					
OZ.	TYPE	NAME	USE	TIME	&percent;AA
3.0	Pellets	Fuggles	Boil	60	5.0

Original	
Terminal	1.012
YEAST CULTURE: Type	Liquid
Did you use a starter?	Yes
Company	
Name	Norwich
Amount	1000ml
FERMENTATION	Type:
Primary-days: 7 Temp:68	Glass
Second.-days:14 Temp:68	Glass
CARBONATION	Forced CO2

1.0	Pellets	Fuggles	Steep	10	5.0
SPECIAL INGREDIENTS:					
FININGS?					
Type					
Amount					
BREWING DATE: 9-4-2004			BOTTLING DATE: 12-21-2004		

BREWER COMMENTS



Hop Back

Scottish and Irish Ale

Big Red - All Grain - 09.D. Irish Red Ale

Todd Murley, Orono, MN
 Minnesota Home Brewers Association
 OG: 1.057 / FG: 1.010

Silver Medal - Scottish and Irish Ale
 2005 Upper Mississippi Mash-Out

INGREDIENTS AND PROCEDURES

# US Gal. brewed:	5.5
WATER TREATMENT: Type(s)	Amount
MASH PROCEDURES: Temp.(f.)	Time
1. 150	90 min

FERMENTABLES				
LBS.	TYPE/BRAND	USE	TIME	TEMP
9.5	Pale Malt	Mash	90 min	150
0.75	Crystal 55 L	Mash	90 min	150

BOILING TIME: Minutes	75
SPECIFIC GRAVITIES: Original	1.057
Terminal	1.010
YEAST CULTURE: Type	Liquid
Did you use a starter?	Yes
Company	White Labs
Name	Irish Ale
Amount	750 ml
FERMENTATION	Type:
Primary-days: Temp:66	Glass
Second.-days:17 Temp:66	Glass
CARBONATION	Forced CO2
Volumes of CO2	2.5

0.25	Roast Barley	Mash	90 min	150	
HOPS					
OZ.	TYPE	NAME	USE	TIME	&percent;AA
1	Pellets	Fuggles	Boil	75	4.4
0.25	Pellets	EK Goldings	Boil	15	4.1
SPECIAL INGREDIENTS:					
FININGS?	Yes				
Type	Irish Moss				
Amount	1 tsp				
BREWING DATE: 12-12-04			BOTTLING DATE: 1-6-05		

BREWER COMMENTS



Hop Back

American Ale

Moochies Brown Ale - Malt Extract and Grain - 10.C. American Brown Ale

Jesse Stremcha, St. Paul, MN

Minnesota Home Brewers, St. Paul Homebrewers Club

OG: / FG:

Gold Medal - American Ale

2005 Upper Mississippi Mash-Out

INGREDIENTS AND PROCEDURES

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

FERMENTABLES				
LBS.	TYPE/BRAND	USE	TIME	TEMP
.6.6	Light Malt Extract Syrup	Boil		

PROCEDURES: Temp.(f.)	
BOILING TIME: Minutes	
SPECIFIC GRAVITIES: Original	
Terminal	
YEAST CULTURE: Type	Liquid
Did you use a starter?	No
Company	Wyeast
Name	American Ale
Amount	
FERMENTATION	Type:
Primary-days: Temp:	
Type of Priming Sugar	Corn
Amount of Priming Sugar	.75 c

.875	Victory	Steep		
.875	Roast	Steep		
.875	Crystal 60L	Steep		
.125	Chocolate	Steep		

HOPS

OZ.	TYPE	NAME	USE	TIME	%AA
.75	Pellets	Cascade	Boil	60	
.25	Pellets	Nugget	Boil	60	
.25	Pellets	Fuggle	Boil	15	
.5	Pellets	Fuggle	Boil	2	.
.25	Pellets	Cascade	Dry-Secondary		
.75	Pellets	Nugget	Dry-Secondary		

SPECIAL INGREDIENTS:

FININGS?	Yes
Type	Whirlflock
Amount	1 tab

BREWING DATE:

BOTTLING DATE:

BREWER COMMENTS

Brewed with Sarah Stremcha and Mark Witt. Recipe adapted from internet.



Hop Back

Conquest Ale - All Grain - 10.A. American Pale Ale

Vincent Rokke, Fargo, ND

Prairie Homebrewing Companions

OG: / FG:

Silver Medal - American Ale

2005 Upper Mississippi Mash-Out

INGREDIENTS AND PROCEDURES

# US Gal. brewed:	11
WATER TREATMENT: Type(s)	Amount
MASH	Time

FERMENTABLES				
LBS.	TYPE/BRAND	USE	TIME	TEMP
19.0	American 2 row Pale Malt	Mash		

PROCEDURES: Temp.(f.)		1.0	Caramel Pils Malt	Mash		
1. 158 F	60 minutes	1.0	Crystal 40L	Mash		
2. 165 F	15 minutes	1.0	Munich Malt	Mash		
BOILING TIME: Minutes	90	0.50	Crystal 60L	Mash		
SPECIFIC GRAVITIES: Original		HOPS				
Terminal		OZ.	TYPE	NAME	USE	TIME & %AA
YEAST CULTURE: Type	Liquid	1.5	Pellets	Amarillo	FirstWort	FW 7.4
Did you use a starter?	Yes	0.5	Pellets	Amarillo	Boil	60 7.4
Company	Wyeast	1.0	Pellets	Amarillo	Boil	15 7.4
Name	1056	1.5	Pellets	Amarillo	Boil	5 7.4
Amount	2000ml	4.0	Pellets	Amarillo	Steep	10 7.4
FERMENTATION	Type:	4.0	Whole	Cascade	Dry-Secondary	2 weeks 4.5
Primary-days: 7 Temp:68		SPECIAL INGREDIENTS:				
Second.-days:14 Temp:68		FININGS?	Yes			
CARBONATION	Forced CO2	Type	Irish Moss			
		Amount	0.2 oz.			
		BREWING DATE: 9-4-2004	BOTTLING DATE: 12-21-2004			

BREWER COMMENTS



Hop Back

English Brown Ale

Brown Ale - All Grain - 11.B. Southern English Brown Ale

James Henjum, White Bear Lake, MN

St. Paul Homebrewers Club

OG: 1.043 / FG: 1.007

Bronze Medal - English Brown Ale

2005 Upper Mississippi Mash-Out

INGREDIENTS AND PROCEDURES

# US Gal. brewed:	5
WATER TREATMENT: Type(s)	Amount
MASH PROCEDURES: Temp.(f.)	Time
1. 153	60
BOILING TIME: Minutes	70
SPECIFIC GRAVITIES: Original	1.043
Terminal	1.007
YEAST CULTURE: Type	Liquid
Did you use a starter?	Yes
Company	Wyeast
Name	1028
Amount	Slurry
FERMENTATION	Type:
Primary-days: 14 Temp:60	Plastic
CARBONATION	Bottle Condition

FERMENTABLES					
LBS.	TYPE/BRAND	USE	TIME	TEMP	
7.75	2 row	Mash	60	153	
.25	Chocolate	Mash	60	153	
.25	Special B	Mash	60	153	
.25	Biscuit	Mash	60	153	
.25	Special Roast	Mash	60	153	
HOPS					
OZ.	TYPE	NAME	USE	TIME	&percent;AA
1	Pellets	Challenger	Boil	60	7.5
1	Pellets	Fuggle	Boil	1	5.0
SPECIAL INGREDIENTS:					
FININGS?					
Type					
Amount					
BREWING			BOTTLING		
DATE: 11/23/04			DATE: 12/07/04		

BREWER COMMENTS



Hop Back

Stout

American Stout - All Grain - 13.E. American Stout

Susan_Ruud Ray_Taylor, Harwood, ND

Prairie Homebrewing Companions

OG: 1.073 / FG: 1.015

Gold Medal - Stout

2005 Upper Mississippi Mash-Out

INGREDIENTS AND PROCEDURES

# US Gal. brewed:	11
WATER TREATMENT: Type(s)	Amount
MASH PROCEDURES: Temp.(f.)	Time
1. 152	60
2. 168	5
BOILING TIME: Minutes	90
SPECIFIC GRAVITIES: Original	1.073
Terminal	1.015
YEAST CULTURE: Type	Liquid
Did you use a starter?	Yes
Company	Wyeast
Name	American Ale 1056
Amount	
FERMENTATION	Type:
Primary-days: Temp:	Glass
CARBONATION	Forced CO2

FERMENTABLES					
LBS.	TYPE/BRAND	USE	TIME	TEMP	
18	American 2 Row	Mash			
.25	Black Patent	Mash			
2.8	Chocolate	Mash			
.25	Black malt	Mash			
1	Roast Barley	Mash			
.5	Roast Rye	Mash			
.5	Roast Wheat	Mash			
1	crystal 150	Mash			
1	caramunich	Mash			
1	special B	Mash			
HOPS					
OZ.	TYPE	NAME	USE	TIME	%AA
.4	Pellets	simcoe	Boil	90	13.8
1.2	Pellets	Amarilla	Boil	90	8.9
1.6	Pellets	Centenial	Boil	30	10.1
1.6	Pellets	Cascade	Boil	20	5.6
1	Pellets	Centennial	Boil	15	10.1
2	Pellets	Cascade	Boil	10	5.6
3	Pellets	Cascade	Boil	5	5.6
5	Whole	Cascade	Steep	0	5.6
SPECIAL INGREDIENTS:					
FININGS?					
Type					
Amount					
BREWING DATE:			BOTTLING DATE:		

BREWER COMMENTS

also 3.5 lbs flaked Barley and .5 lbs flaked oats (form wasnt big enough)



Hop Back

Sowin Your oats - All Grain - 13.C. Oatmeal Stout

John McKissack, Vidor, TX

Golden Triangle Homebrewers Club

OG: / FG:

Silver Medal - Stout
2005 Upper Mississippi Mash-Out

INGREDIENTS AND PROCEDURES

# US Gal. brewed:	10
WATER TREATMENT: Type(s)	Amount
MASH PROCEDURES: Temp.(f.)	Time
1. 150	60
2. 167	1
BOILING TIME: Minutes	
SPECIFIC GRAVITIES: Original	
Terminal	
YEAST CULTURE: Type	Liquid
Did you use a starter?	Yes
Company	Wyeast
Name	1098 British Ale
Amount	1 gal
FERMENTATION	Type:
Primary-days: 7 Temp:68	Glass
Second.-days:14 Temp:68	Glass

FERMENTABLES					
LBS.	TYPE/BRAND	USE	TIME	TEMP	
16	Maris Otter Pale	Mash	60	150	
2	Crystal Malt (120 L.)	Mash	60	150	
1.5	English Chocolate Malt	Mash	60	150	
1	Roasted Barley	Mash	60	150	
.75	British Black Patent	Mash	60	150	
2	Oats Flaked	Mash	60	150	
HOPS					
OZ.	TYPE	NAME	USE	TIME	&percent;AA
2.5	Pellets	East Kent Goldings	Boil	60	5.2
1	Pellets	Fuggle	Boil	15	4.75
SPECIAL INGREDIENTS:					
FININGS?					
Type					
Amount					
BREWING DATE: 11-20-4			BOTTLING DATE: 12-11-04		

BREWER COMMENTS



Hop Back

India Pale Ale

Hysterical IPA - All Grain - 14.A. English IPA

Chris Mikkelson, St. Paul, MN

Minnesota Home Brewers Association
 OG: 1.078 / FG: 1.022

Gold Medal - India Pale Ale
 2005 Upper Mississippi Mash-Out

INGREDIENTS AND PROCEDURES

# US Gal. brewed:	5
WATER TREATMENT: Type(s)	Amount
MASH PROCEDURES: Temp.(f.)	Time
1. 154F	100 minutes
BOILING TIME: Minutes	140
SPECIFIC GRAVITIES: Original	1.078
Terminal	1.022
YEAST CULTURE: Type	Liquid
Did you use a starter?	Yes
Company	White Labs
Name	Essex Ale
Amount	2 quart starter
FERMENTATION	Type:
Primary-days: 11 Temp:60	Plastic
Second.-days:19 Temp:55	Steel
CARBONATION	Bottle Condition
Volumes of CO2	2.5
Type of Priming Sugar	Corn sugar
Amount of Priming Sugar	2/3 cup

BREWER COMMENTS

FERMENTABLES					
LBS.	TYPE/BRAND	USE	TIME	TEMP	
13	Pauls Pale Ale	Mash	100 min	154F	
1.25	Crisp Amber	Mash	100 min	154F	
HOPS					
OZ.	TYPE	NAME	USE	TIME	&percent;AA
10	Whole	Fuggle	Boil	75	3.2
SPECIAL INGREDIENTS:					
FININGS?		Yes			
Type		Whirlfloc			
Amount		1 tablet			
BREWING DATE: 11/21/2004			BOTTLING DATE: 12/20/2004		



Hop Back

IPA Name in the Road - All Grain - 14.A. English IPA

Al Boyce, St. Louis Park, MN

Minnesota Home Brewers Association

OG: / FG:

Silver Medal - India Pale Ale

2005 Upper Mississippi Mash-Out

INGREDIENTS AND PROCEDURES

# US Gal. brewed:	5.5
WATER TREATMENT: Type(s)	Amount
Phosphoric Acid to sparge	1 tsp
MASH PROCEDURES: Temp.(f.)	Time
1. 122 F.	30 min
2. 158 F.	60 min
3. 172 F.	10 min
BOILING TIME: Minutes	
SPECIFIC GRAVITIES: Original	
Terminal	
YEAST CULTURE: Type	Liquid
Did you use a starter?	Yes
Company	Wyeast
Name	1056 American Ale
Amount	1 qt
FERMENTATION	Type:
Primary-days: 7 days Temp:70 F.	Glass
Second.-days:21 days Temp:65 F.	Glass
Type of Priming Sugar	Corn Sugar
Amount of Priming Sugar	1/2 cup

FERMENTABLES					
LBS.	TYPE/BRAND	USE	TIME	TEMP	
14 lb	Golden Promise Malt	Mash	60 min	var	
1 lb	Crystal 10 malt	Mash	60 min	var	
1 lb	Wheat malt	Mash	60 min	var	
.5 lb	Carapils malt	Mash	60 min	var	
.5 lb	American Victory malt	Mash	60 min	var	
.25 lb	Munich malt	Mash	60 min	var	
.25 lb	Roasted Barley	Mash	60 min	var	
HOPS					
OZ.	TYPE	NAME	USE	TIME	&percent;AA
1 oz	Whole	Cascade	Mash		
1 oz	Whole	Cascade	FirstWort		
1 oz	Pellets	Centennial	Boil	90 min	
1 oz	Pellets	Perle	Boil	30 min	
1 oz	Whole	Cascade	Boil	5 min	
1 oz	Whole	Cascade	Boil	1 min	
1 oz	Pellets	Cascade	Dry-Secondary		
SPECIAL INGREDIENTS:					
FININGS?	Yes				
Type	Irish Moss				
Amount	1 tsp				

BREWING
DATE: 1/12/03

BOTTLING DATE: 2/9/03

BREWER COMMENTS



Hop Back

German Wheat and Rye Beer

Irish Nit Wit - All Grain - 16.A. Witbier

Richard Toohill, Davenport, IA

Mississippi Unquencable Grail Zymurgist

OG: 1050 / FG: 1010

Silver Medal - Belgian and French Ale

2005 Upper Mississippi Mash-Out

INGREDIENTS AND PROCEDURES

# US Gal. brewed:	10
WATER TREATMENT: Type(s)	Amount
none	
MASH PROCEDURES: Temp.(f.)	Time
1. 110 degrees F.	20 min
2. 122 degrees F	25 min
3. 150 degrees F.	60 min
4. 166 degrees f	10 min
BOILING TIME: Minutes	90 min
SPECIFIC GRAVITIES: Original	1050
Terminal	1010
YEAST CULTURE: Type	Liquid
Did you use a starter?	
Company	WhiteLabs

FERMENTABLES					
LBS.	TYPE/BRAND	USE	TIME	TEMP	
10	2 row pale	Mash			
5.5	Unmalted Wheat	Mash			
2	Rolled oats	Mash			
HOPS					
OZ.	TYPE	NAME	USE	TIME	&pcnt;AA
2	Pellets	Hallertaur	Boil	75 min	?
.5	Pellets	Saaz	Boil	15 min	?
SPECIAL INGREDIENTS:					
1 oz Bitter orange peel		Last 5 min/boil			
2.5 oz Ground Coriander		Last 5 min/boil			
FININGS?					

Name	Belgian Ale
Amount	2 viles
FERMENTATION	Type:
Primary-days: 15 Temp:68-72	Plastic
Second.-days:14 Temp:68-72	Glass
CARBONATION	Bottle Condition
Type of Priming Sugar	Corn
Amount of Priming Sugar	1.5 c

Type	
Amount	
BREWING DATE: 10/01/04	BOTTLING DATE: 10/30/04

BREWER COMMENTS



Hop Back

Sour Ale

Old Bruin - Mead - 17.C. Flanders Brown Ale/Oud Bruin

Dick Nilles, Fargo, ND

Prairie Homebrewing Companions

OG: 1.052 / FG: 1.005

Gold Medal - Sour Ale

2005 Upper Mississippi Mash-Out

INGREDIENTS AND PROCEDURES

# US Gal. brewed:	6
WATER TREATMENT: Type(s)	Amount
MASH PROCEDURES: Temp.(f.)	Time
1. 155	60
BOILING TIME: Minutes	60
SPECIFIC GRAVITIES:	1.052

FERMENTABLES				
LBS.	TYPE/BRAND	USE	TIME	TEMP
2	Wheat Malt		60	155
7	2-row Pale Malt		60	155
1	Dark Candy Sugar	Boil	60	155
.0625	Pale Chocolate		60	155
.25	Caramunich		60	155

Original	
Terminal	1.005
YEAST CULTURE: Type	Liquid
Did you use a starter?	Yes
Company	Yeast Lab
Name	Trappist Ale
Amount	16 oz.
FERMENTATION	Type:
Primary-days: 330 Temp:68	Plastic
CARBONATION	Bottle Condition
Type of Priming Sugar	Corn Sugar
Amount of Priming Sugar	4.5 oz.
MEAD OR CIDER?	

HOPS						
OZ.	TYPE	NAME	USE	TIME	&percent;AA	
1	Whole	Eat Kent Goldings	Boil	60	5.0	
1	Whole	East Kent Goldings	Boil	15	5.0	
SPECIAL INGREDIENTS:						
FININGS?						
Type						
Amount						
BREWING DATE: 5-09--2				BOTTLING DATE: 3-30-03		

BREWER COMMENTS

Added Wyeast 1968 Yeast Starter and 2 oz Lactic acid at bottling



Hop Back

Just Enough - Malt Extract Only - 17.F. Fruit Lambic

Steve Piatz, Eagan, MN
Minnesota Home Brewers Association
OG: / FG: 1009

Silver Medal - Sour Ale
2005 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	90 min
SPECIFIC GRAVITIES: Original	

FERMENTABLES				
LBS.	TYPE/BRAND	USE	TIME	TEMP
3 lb	NW Dry Wheat extract	Boil	90 min	212 F
3 lb	MF Light DME	Boil	90 min	212 F
3.5 oz	Maltodextrin	Boil	90 min	212 F

Terminal	1009
YEAST CULTURE: Type	Liquid
Did you use a starter?	Yes
Company	WYeast
Name	1968
Amount	
FERMENTATION	Type:
Primary-days: 3 yr Temp:	Plastic
CARBONATION	Bottle Condition
Type of Priming Sugar	Corn Sugar
Amount of Priming Sugar	2.92 oz

4 cans	Oregon Raspberry Puree	Secondary			
HOPS					
OZ.	TYPE	NAME	USE	TIME	&percent;AA
3.5 oz		old hops			
SPECIAL INGREDIENTS:					
Dregs from old lambic					
FININGS?					
Type					
Amount					
BREWING DATE:			BOTTLING DATE:		

BREWER COMMENTS



Hop Back

Low Pee H - Malt Extract Only - 17.D. Straight (Unblended) Lambic

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

Bronze Medal - Sour Ale
 2005 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

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	

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

SPECIAL INGREDIENTS:			
FININGS?	No		
BREWING DATE: 2/19/99	BOTTLING DATE: 11/15/03		

BREWER COMMENTS



Hop Back

Strong Ale

Unnamed Barleywine - All Grain - 19.B. English Barleywine

Chris Mikkelson, St. Paul, MN
Minnesota Home Brewers Association
OG: 1.114 / FG: 1.030

Gold Medal - Strong Ale
2005 Upper Mississippi Mash-Out

INGREDIENTS AND PROCEDURES

# US Gal. brewed:	5
WATER TREATMENT: Type(s)	Amount
MASH PROCEDURES: Temp.(f.)	Time
1. 154F	overnight
BOILING TIME: Minutes	495
SPECIFIC GRAVITIES: Original	1.114
Terminal	1.030
YEAST CULTURE: Type	Liquid

FERMENTABLES					
LBS.	TYPE/BRAND	USE	TIME	TEMP	
21	Crisp Maris-Otter	Mash	overnight	154	
HOPS					
OZ.	TYPE	NAME	USE	TIME	&percent;AA
2	Pellets	EKG	Boil	60	5.7
1.5	Pellets	Challenger	Boil	60	7
1.5	Pellets	Challenger	Boil	0	7
2	Whole	EKG	Dry- Secondary	--	--

Did you use a starter?	Yes
Company	White Labs
Name	Essex Ale
Amount	8 oz slurry
FERMENTATION	Type:
Primary-days: 7 Temp:65	Plastic
Second.-days:32 Temp:65	Glass
Other-days: 35 Temp:65	Steel
CARBONATION	Bottle Condition
Volumes of CO2	<1.0
Type of Priming Sugar	primetabs
Amount of Priming Sugar	3

SPECIAL INGREDIENTS:	
FININGS?	Yes
Type	Irish moss
Amount	
BREWING DATE: 5/31/2003	BOTTLING DATE: 8/13/2003

BREWER COMMENTS



Hop Back

sweet and sour cherry stout - - 20.A. Fruit Beer

Eliot Petersen, Minneapolis, MN

OG: 1.080 / FG: 1.025

Silver Medal - Fruit Beer
2005 Upper Mississippi Mash-Out

INGREDIENTS AND PROCEDURES

# US Gal. brewed:	5
WATER TREATMENT: Type(s)	Amount
MASH PROCEDURES: Temp.(f.)	Time
BOILING TIME: Minutes	1 hour
SPECIFIC GRAVITIES: Original	1.080
Terminal	1.025

FERMENTABLES				
LBS.	TYPE/BRAND	USE	TIME	TEMP
8	amber DME	Boil	1 hour	
.5	black patent	Steep	25 min	
.5	rosted barley	Steep	25 min	

YEAST CULTURE: Type	Liquid
Did you use a starter?	Yes
Company	
Name	irish ale yeast
Amount	
FERMENTATION	Type:
Primary-days: Temp:	
Type of Priming Sugar	corn sugar
Amount of Priming Sugar	1/2 cup

.5	chocolate malt	Steep	25 min	
.5	crystal 80	Steep	25 min	
1	flaked oats	Steep	25 min	
.5	honey malt	Steep	25 min	
7	sour cherries	Primary		

HOPS

OZ.	TYPE	NAME	USE	TIME	&percent;AA
2	Pellets	fuggles	Boil	60 min	4.4
1	Pellets	fuggles	Boil	10 min	4.4

SPECIAL INGREDIENTS:

FININGS?

Type

Amount

BREWING

DATE: 7/22/04

BOTTLING DATE: 8/25/04

BREWER COMMENTS



Hop Back

Spice/Herb/Vegetable Beer

Cilpotle Weizenbock - Malt Extract and Grain - 21.A. Spice/Herb/Vegetable Beer

Roger Gibson, Liberty, MO

Kansas City Biermeisters

OG: 1.070 / FG: 1.018

Silver Medal - Spice/Herb/Vegetable Beer

2005 Upper Mississippi Mash-Out

INGREDIENTS AND PROCEDURES

# US Gal. brewed:	2.5
WATER TREATMENT: Type(s)	Amount
spring water	3 gal
MASH PROCEDURES: Temp.(f.)	Time
BOILING TIME: Minutes	60 min.
SPECIFIC GRAVITIES: Original	1.070
Terminal	1.018
YEAST CULTURE: Type	Liquid
Did you use a starter?	Yes
Company	Wyeast
Name	3056 Bavarian Wheat
Amount	22 oz.
Company:	Wyeast
Amount:	1/4 tsp
FERMENTATION	Type:
Primary-days: 5 Temp:65 F	Glass
Second.-days:9 Temp:65 F	Glass
CARBONATION	Bottle Condition
Type of Priming Sugar	corn sugar
Amount of Priming Sugar	1/4 cup

FERMENTABLES					
LBS.	TYPE/BRAND	USE	TIME	TEMP	
4 oz.	40 L crystal malt	Steep	30 min.	70- 150 F	
2 oz.	German melanoidin malt	Steep	30 min.	70 - 150 F	
4 oz.	Munich malt	Steep	30 min.	70 - 150 F	
4.25 lbs.	Wheat DME	Boil	60 min.	212 F	
HOPS					
OZ.	TYPE	NAME	USE	TIME	&percent;AA
2/3 oz.	Pellets	Hallertau Hersbrucker	Boil	60 min.	3.5
1/3 oz.	Pellets	Hallertau Hersbrucker	Boil	15 min.	3.5
SPECIAL INGREDIENTS:					
5 dried Ancho chiles		5 smoked serrano chiles			
5 smoked jalapeno chiles					
FININGS?		Yes			
Type		Irish Moss			
Amount		1/2 tsp.			
BREWING DATE: 11/20/04				BOTTLING DATE: 12/4/04	

BREWER COMMENTS

All of the chiles were added to the boil following this schedule: 2 dried Ancho chiles boil 35 minutes, 2 dried Ancho chiles boil 25 minutes, 1 dried Ancho chile boiled 20 minutes, 3 mesquite-smoked jalapenos boil 15 minutes, 2 mesquite-smoked jalapenos boil 5 minutes, 5 mesquite-smoked serrano chiles added to secondary fermenter for 5 days



Hop Back

Mill Freoiaie - - 23.A. Specialty Beer
Charlie Rohwer, St Paul, MN

OG: 1.053 / FG: 1.011

Gold Medal - Specialty Beer
2005 Upper Mississippi Mash-Out

INGREDIENTS AND PROCEDURES

# US Gal. brewed:	5
WATER TREATMENT: Type(s)	Amount
MASH PROCEDURES: Temp.(f.)	Time
1. 152	50
BOILING TIME: Minutes	60
SPECIFIC GRAVITIES: Original	1.053
Terminal	1.011
YEAST CULTURE: Type	Liquid
Did you use a starter?	Yes
Company	Wyeast
Name	Scottish Ale
Amount	
FERMENTATION	Type:
Primary-days: Temp:65	Glass
Second.-days:13 Temp:64	Glass
Other-days: 3 Temp:68	Glass

FERMENTABLES					
LBS.	TYPE/BRAND	USE	TIME	TEMP	
7.25	Simpsons golden promise	Mash			
1	simpsons golden naked oat	Mash			
0.625	crisp amber	Mash			
.0125	crisp roasted barley	Mash			
1	basswood honey	Secondary			
0.5	amber DME	Secondary			
HOPS					
OZ.	TYPE	NAME	USE	TIME	&percent;AA
1	Pellets	Liberty	Boil	60	4
SPECIAL INGREDIENTS:					
heather tips		honey			
FININGS?					
Type					
Amount					
BREWING DATE: 11/23/04			BOTTLING DATE: 12/14/04		

BREWER COMMENTS

Added 2 oz heather tips at 10 min and steeped 2 oz heather tips after boil



Hop Back

Traditional Mead

Man that's Mead - Mead - 24.C. Sweet Mead

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

Gold Medal - Traditional Mead
 2005 Upper Mississippi Mash-Out

INGREDIENTS AND PROCEDURES

# US Gal. brewed:	5
WATER TREATMENT: Type(s)	Amount
MASH PROCEDURES: Temp.(f.)	Time
BOILING TIME: Minutes	
SPECIFIC GRAVITIES: Original	
Terminal	
YEAST CULTURE: Type	Liquid
Did you use a starter?	Yes
Company	Wyeast
Name	Sweet Mead
Amount	
FERMENTATION	Type:
Primary-days: 14 Temp:	
Second.-days:180 Temp:	
MEAD OR CIDER?	
Sweet Still Standard	

FERMENTABLES				
LBS.	TYPE/BRAND	USE	TIME	TEMP
18	Honey	Primary	0	0
HOPS				
OZ.	TYPE	NAME	USE	TIME &pcnt;AA
SPECIAL INGREDIENTS:				
FININGS?				
Type				
Amount				
BREWING DATE: 05/2003			BOTTLING DATE: 05/2004	

BREWER COMMENTS



Hop Back

Mongo Like Candy Mead - Mead - 24.C. Sweet Mead

Jeffery Swearengin, Tulsa, OK
 Fellowship of Oklahoma Ale Makers (FOAM)
 OG: 1.110 / FG: 1.028

Silver Medal - Traditional Mead

2005 Upper Mississippi Mash-Out

INGREDIENTS AND PROCEDURES

# US Gal. brewed:	5
WATER TREATMENT: Type(s)	Amount
MASH PROCEDURES: Temp.(f.)	Time
BOILING TIME: Minutes	0
SPECIFIC GRAVITIES: Original	1.110
Terminal	1.028
YEAST CULTURE: Type	Liquid
Did you use a starter?	Yes
Company	Wyeast
Name	#3184 - Sweet Mead
Amount	1000ml
YEAST NUTRIENTS: Type	Blend
Company:	Wyeast
Amount:	5-6g
FERMENTATION	Type:
Primary-days: 154 Temp:72	Glass
Second.-days:120 Temp:65	Glass
Other-days: 90+ Temp:65	Steel
CARBONATION	Forced CO2
Volumes of CO2	3.2
MEAD OR CIDER?	
Sweet	Sparkling
Standard	

FERMENTABLES				
LBS.	TYPE/BRAND	USE	TIME	TEMP
15.00	Orange Blossom Honey	Primary		
HOPS				
OZ.	TYPE	NAME	USE	TIME &percent;AA
SPECIAL INGREDIENTS:				
FININGS?		Yes		
Type	Sparkolloid (hot-mix)			
Amount	0.25ozs.			
BREWING			BOTTLING	
DATE: 11/01/03			DATE: 11/21/04	

BREWER COMMENTS



Hop Back

Burning Bog Cranberry Blossom Mead - Mead - 24.C. Sweet Mead

Al Boyce, St. Louis Park, MN
Minnesota Home Brewers Association

OG: / FG:

Bronze Medal - Traditional Mead
2005 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:		
MEAD OR CIDER?		
Sweet	Sparkling	Sack

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

BREWER COMMENTS

Gotta get rid of the stuff somehow! More like pettilant than spumante (sparkling) carbonation.



Hop Back

Melomel

Chateau Fletty Orange Blossom Riesling - - 25.B. Pymnt

Steve Fletty, Falcon Heights, MN
St. Paul Homebrewers Club

OG: / FG:

Gold Medal - Melomel

2005 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

Orange blossom honey with riesling juice



Hop Back

cherries jubilee - Mead - 25.C. Other Fruit Melomel

Jonathan Crist, Shakopee, MN
 Minnesota Home Brewers Association
 OG: / FG:

Bronze Medal - Melomel
 2005 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	

FERMENTABLES				
LBS.	TYPE/BRAND	USE	TIME	TEMP
12	honey	Primary		
10	tart cherries	Primary		
HOPS				
OZ.	TYPE	NAME	USE	TIME &percent;AA

YEAST CULTURE: Type		
Did you use a starter?	No	
Company		
Name		
Amount		
FERMENTATION	Type:	
Primary-days: 60 Temp:	Plastic	
Second.-days:180 Temp:	Plastic	
MEAD OR CIDER?		
Sweet	Still	Standard

SPECIAL INGREDIENTS:	
FININGS?	
Type	
Amount	
BREWING DATE: Aug 03	BOTTLING DATE: Jan 05

BREWER COMMENTS



Hop Back

Other Mead

El Diablo - - 26.A. Metheglin
 Steve Fletty, Falcon Heights, MN
 St. Paul Homebrewers Club
 OG: / FG:

Gold Medal - Other Mead
 2005 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 &percent;AA
SPECIAL INGREDIENTS:				
FININGS?				
Type				
Amount				

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

BREWING DATE: **BOTTLING DATE:**

BREWER COMMENTS

mesquite honey with chipotle peppers



Hop Back

Collinwood Torrential Braggot - Mead - 26.B. Braggot

Al Boyce, St. Louis Park, MN
 Minnesota Home Brewers Association
 OG: 1090 / FG: 1012

Silver Medal - Other Mead
 2005 Upper Mississippi Mash-Out

INGREDIENTS AND PROCEDURES

# US Gal. brewed:	5.5
WATER TREATMENT: Type(s)	Amount
R/O Water	
Gypsum to boil	1 tsp
Phosphoric Acid to sparge	1 tsp
MASH PROCEDURES: Temp.(f.)	Time
BOILING TIME: Minutes	60 min
SPECIFIC GRAVITIES: Original	1090
Terminal	1012
YEAST CULTURE: Type	Liquid
Did you use a starter?	Yes
Company	White Labs
Name	WLP005 British Ale
Amount	1 qt

FERMENTABLES					
LBS.	TYPE/BRAND	USE	TIME	TEMP	
6 lb	Dark DME	Boil			
6 lb	Basswood Honey	Boil			
HOPS					
OZ.	TYPE	NAME	USE	TIME	%AA
1 oz	Pellets	Centennial	Boil	60 min	
1 oz	Pellets	East Kent Goldings	Boil	30 min	
1 oz	Whole	Saaz	Boil	5 min	
SPECIAL INGREDIENTS:					
FININGS?	Yes				
Type	Irish Moss				
Amount	1 tsp				
BREWING DATE: 8/3/02			BOTTLING DATE: 8/2/03		

YEAST NUTRIENTS: Type	Nutrient
Amount:	5 tsp
FERMENTATION	Type:
Primary-days: Temp:	
CARBONATION	Bottle Condition
Type of Priming Sugar	Corn Sugar
Amount of Priming Sugar	1/2 cup
MEAD OR CIDER?	
Medium	Sparkling Sack

BREWER COMMENTS



Hop Back

Specialty Cider and Perry

Cinnamon Cranberry Cider - Cider - 28.D. Other Specialty Cider or Perry

Brett Danke, Mosinee, WI
 Bullfalls Homebrewers
 OG: 1.062 / FG: 1.000

Gold Medal - Specialty Cider and Perry
 2005 Upper Mississippi Mash-Out

INGREDIENTS AND PROCEDURES

# US Gal. brewed:	3.5
WATER TREATMENT: Type(s)	Amount
MASH PROCEDURES: Temp.(f.)	Time
BOILING TIME: Minutes	
SPECIFIC GRAVITIES: Original	1.062
Terminal	1.000

FERMENTABLES				
LBS.	TYPE/BRAND	USE	TIME	TEMP
3.5 Gallons	Fresh Cider	Primary		
1.125	Fresh Cranberries	Primary		
1/2 Cup	Brown Sugar	Primary		
3 Cups	Dextrose	Primary		

YEAST CULTURE: Type	
Did you use a starter?	No
Company	Red Star
Name	Cote Des Blancs
Amount	5 Grams
FERMENTATION	Type:
Primary-days: 7 Temp:65	Glass
Second.-days:41 Temp:65	Glass
Other-days: 9 Temp:65	Glass
MEAD OR CIDER?	
Dry Still	

HOPS					
OZ.	TYPE	NAME	USE	TIME	&percent;AA
SPECIAL INGREDIENTS:					
1/2 Tsp Yeast Nutrient		1.5 Tsp Acid Blend			
1 Tsp Pectic Enzyme		2 Sticks Cinnamon			
FININGS?			No		
BREWING DATE: 10/17/2004			BOTTLING DATE: 12/13/2004		

BREWER COMMENTS

Note: Two sticks of cinnamon were added to the secondary fermentation and removed for the third.



Hop Back

Eis-ANYTHING!

Iced Weizen Bock - All Grain - 29.A. Eis-Anything!

Dick Nilles, Fargo, ND
 Prairie Homebrewing Companions
 OG: 1.073 / FG: 1.022

Gold Medal - Eis-ANYTHING!
 2005 Upper Mississippi Mash-Out

INGREDIENTS AND PROCEDURES

# US Gal. brewed:	5.5
WATER TREATMENT: Type(s)	Amount
MASH PROCEDURES: Temp.(f.)	Time
1. 156	60

FERMENTABLES				
LBS.	TYPE/BRAND	USE	TIME	TEMP
7	Wheat Malt	Mash	60	156
3.3	Wheat Extract	Boil		
3	Pilsner	Mash	60	156

BOILING TIME: Minutes	90
SPECIFIC GRAVITIES: Original	1.073
Terminal	1.022
YEAST CULTURE: Type	Liquid
Did you use a starter?	Yes
Company	Wyeast
Name	Bohemian Lager
Amount	32 oz
FERMENTATION	Type:
Primary-days: 19 Temp:45	Glass
Second.-days:45 Temp:33	Glass
CARBONATION	Forced CO2
Volumes of CO2	12 PSI

1	Caramunich	Mash	60	156	
.5	Crystal 150	Mash	60	156	
HOPS					
OZ.	TYPE	NAME	USE	TIME	&percent;AA
1.25	Pellets	Tettnang	Boil	90	3.9
.25	Pellets	Hallertauer	Boil	20	5.0
SPECIAL INGREDIENTS:					
FININGS?	No				
BREWING DATE: 2-16-04			BOTTLING DATE: 5-19-04		

BREWER COMMENTS



Hop Back

Chardonnay Eis - Mead - 29.A. Eis-Anything!

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

Bronze Medal - Eis-ANYTHING!
2005 Upper Mississippi Mash-Out

INGREDIENTS AND PROCEDURES

# US Gal. brewed:	< 1
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?	Yes				
Type	filtered				

Did you use a starter?	
Company	
Name	
Amount	
FERMENTATION	Type:
Primary-days: Temp:	
Other-days: 240 Temp:varied	Steel
MEAD OR CIDER?	
Medium Still Standard	

Amount	
BREWING DATE: fall 2003	BOTTLING DATE: 12/22/04

BREWER COMMENTS

Pymment made with Chadonnay juice was Eised



Hop Back

New Brewer

IPA Believer - Malt Extract and Grain - 30.A. New Entrant

Andrew Johnson, Saint Paul, MN

St. Paul Homebrewers Club

OG: / FG:

Gold Medal - New Brewer

2005 Upper Mississippi Mash-Out

INGREDIENTS AND PROCEDURES

# US Gal. brewed:	5
WATER TREATMENT: Type(s)	Amount
Brita Filtered	5 gal
MASH PROCEDURES: Temp.(f.)	Time
BOILING TIME: Minutes	
SPECIFIC GRAVITIES: Original	

FERMENTABLES				
LBS.	TYPE/BRAND	USE	TIME	TEMP
1	Med Crystal	Steep	30	Up to 160
.5	Caramunich	Steep	30	Up to 160
6	Pale LME	Boil	75	212
1 2/3	Lt DME	Boil	75	212
HOPS				
OZ.	TYPE	NAME	USE	TIME %AA

Terminal	
YEAST CULTURE: Type	Liquid
Did you use a starter?	No
Company	Wyeast
Name	1056
Amount	XL Smackpack
FERMENTATION	Type:
Primary-days: Temp:62	Glass
Second.-days:25 Temp:60	Glass
CARBONATION	Bottle Condition
Type of Priming Sugar	DME
Amount of Priming Sugar	1 lb

1	Pellets	Columbus	Boil	60	13.7
.5	Whole	Nugget	Boil	30	13
1	Whole	Centennial	Boil	5	8.4
.5	Whole	Nugget	Dry- Secondary		
.5	Whole	Centennial	Dry- Secondary		

SPECIAL INGREDIENTS:

FININGS? No

BREWING DATE: 11/16/04

BOTTLING DATE: 12/21/04

BREWER COMMENTS

This was poorly conditioned with DME; the DME did not get added as a boiled solution, but instead as powder into individual bottles (long story). Also did not use a steep bag for the steeping grains; last time I ever try that, although I got a massive amount of delightfully cooked sweet barley malt out of the deal to snack on during the boil. But man, that was dumb.



Hop Back

Hoppy New Year IPA - All Grain - 30.A. New Entrant

Roger Jr. Mercier, Warrenton, VA

OG: 1.066 / FG: 1.016

Silver Medal - New Brewer
2005 Upper Mississippi Mash-Out

INGREDIENTS AND PROCEDURES

# US Gal. brewed:	11
WATER TREATMENT: Type(s)	Amount
MASH PROCEDURES: Temp.(f.)	Time
1. 153	60

FERMENTABLES				
LBS.	TYPE/BRAND	USE	TIME	TEMP
22	2 row pale	Mash	60	153
6	rye	Mash	60	153
3	crystal 60 L	Mash	60	153

BOILING TIME: Minutes	60
SPECIFIC GRAVITIES: Original	1.066
Terminal	1.016
YEAST CULTURE: Type	Liquid
Did you use a starter?	Yes
Company	White Labs
Name	California V ale
Amount	vial
FERMENTATION	Type:
Primary-days: 21 Temp:64	Glass
Second.-days:14 Temp:68	Glass
CARBONATION	Bottle Condition
Type of Priming Sugar	Prime Tabs
Amount of Priming Sugar	4 / bottle

1	wheat	Mash	60	153	
1	carapils	Mash	60	153	
HOPS					
OZ.	TYPE	NAME	USE	TIME	&pcnt;AA
2	Whole	Mt Hood	FirstWort		4.5
1.5	Whole	Columbus	Boil	60	15
1	Whole	Mt Hood	Boil	30	4.5
3	Whole	Amarillo	Boil	0	8.5
2	Whole	Amarillo	Dry- Secondary		8.5
.5	Whole	Columbus	Dry- Secondary		15
SPECIAL INGREDIENTS:					
FININGS?	No				
BREWING DATE: 12-5-2004			BOTTLING DATE: 1-2-2005		

BREWER COMMENTS



Hop Back