

Welcome to the

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WORCESTER INCORPORATED ZYMURGISTS ADVANCING REAL DRAUGHTS
Homebrew Club

Who are the Wizards?

We are the Worcester Incorporated Zymurgists Advancing Real Draughts, an American Home-brewers Association registered home-brew club. The purpose of our club is to share ideas and home-brews with each other with the goal of improving our own beers and advancing the hobby of home-brewing.

We meet on the third Tuesday of every month at 7:00 at Deja-Brew in Shrewsbury to discuss the latest home-brew and microbrew news, share home-brewing advice and sample each other's home-brew.

In addition to our monthly business meeting, we have weekend outings to tour local microbreweries, attend brewers' festivals, or crawl through the New England brewpub scene.

No matter where you are in your home-brewing career, you are welcome. Our membership ranges from novices to brewers with many years of home-brewing experience; extract brewers to all grain. Everyone can learn something at our meetings -- we are brewers helping brewers. We look forward to meeting you!

The best way to see what's happening with the WIZARDS is to check out our web page at <http://www.brewbeer.org> and then look for our most recent newsletter. In it, you will find out about our recent activities and upcoming events. In each issue you'll also find a feature article

which discusses something related to home-brewing.

Recent Club Activities and Events

To give you an idea what the club is all about, here are just a few of our annual club activities and events.

National Home-brew Day – a brewing demonstration for the public at the Horseshoe Pub in Hudson.

Fall Brewing Day – a club-only brew day at the home of one of our members. Last year we spent the day brewing at Brett's house in Framingham. One highlight of the day was brewing a mystery beer out of everyone's leftovers.

Octoberfest Tasting – Our October meeting features an Octoberfest competition where we pit the home-brews against the big boys in a blind taste off. Two years in a row, Phil has beat out the likes of Sam Adams, Hacker Pschorr, Spaten and Harpoon.

February McNeill's Trip – The last weekend in February the club heads up McNeill's Brew Pub in Vermont for the day.

Pub Crawl – Every Earth Day the club takes a pub crawl through the streets of Boston. We like Earth Day because the trains are free which makes for an exceptional pub crawl. This year we visited Northeast Brewing, Back Bay Brewing and John Harvard's before heading off to Redbones for dinner!

Wizards Home-brew Contest – We host an annual home-brew competition in

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conjunction with Strangebrew, Deja-Brew and the Horseshoe Pub. It's a great chance for our members and their friends to show off their work! As an extra incentive to win, the best of show beer is commercially brewed at Deja-Brew and put on tap at the Horseshoe Pub in Hudson for the following year!

Check out our Club Meetings

Club meetings are just an opportunity to talk and drink beer. We try to have special events for every other meeting. In the last year we've had a Porter Night, a Big Beer Night, a Mild Night and the Oktoberfest tasting. Another key goal of our meetings is to increase our individual awareness of brewing. To this end, we've had judging seminars, style presentations and club only competitions.

Interested and Want to Find out More About the Wizards?

For more information, visit our web page at <http://www.brewbeer.org> or call Bill at 978-568-3359.

Club meetings are held the third Tuesday of every month at Deja-Brew in Shrewsbury. Directions can always be found on the web site or by calling Brian at Strangebrew (508-460-5050).

The WIZARDS are proudly sponsored by *Strangebrew*, quality supplier of beer and wine making supplies and *Deja-Brew*, brew-on-premise.

Improving Your Extract Beers

A frequent topic at our club meetings is how to make a truly exceptional beer using malt extracts. So often its easy to pick out an extract beer from the sampling line up. They all seem to have that "tinny" or "twangy" taste. Or do they? Both the first and second choices beers in this past year's Oktoberfest tasting were extract brewed which further goes to show a great beer can be made with extracts.

So what made this extract beer so much better than the rest? After much debate, sometimes a bit heated, we've come up with the following guidelines:

- Use fresh hops - not the extracts already in the can,
- Always boil as much of the full volume of beer to brewed as possible (ie, as much of the five gallons as you can),
- Have a good rolling boiling for an hour or more, and
- Always use a properly prepared liquid yeast.

These few simple tips should make a world of difference to your extract beers. Who knows, it could be the next blue ribbon beer!

Visit Deja-Brew

If you're thinking about giving home-brewing a try but don't think you're quite ready to convert your kitchen to a brewery, consider visiting Deja-Brew in Shrewsbury (508-842-8991), where you brew your own beer using Ray's equipment.

<http://www.brewbeer.org>