

# w·i·z·a·r·d·s

*Worcester Incorporated Zymurgists Advancing Real Draughts*



## *Homebrew Club Worcester, MA*

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### **January Club Meeting, Theme: New Brewers Night, 28 members present**

The New Year started with our annual open house/new brewer's night. Attendance was an all time record with 28 people in attendance, including seven potential new members.

Porter was the theme for this year's open house. Porters for sampling were provided by Dave D, Steve, Jay, Greg, Rob, Pat, Nick, Bill, Matt, Eli, Bryant and Joey. And we had two commercials examples to boot from Naragansett and Yuengling.

President Dave once again announced the Volunteer Prize Draw for 2012. The draw is being instituted as a way to both encourage and reward volunteerism in the club. Any time a club member organizes or leads a club activity (such as a quarterly style, a pub crawl, a brew day or whatever), they will be awarded one entry in the volunteer draw. At next year's open house one entry will be selected to receive a valuable prize. There is no limit on number of entries per person so enter as many times as you can.

### **February Club Meeting, 21 members present**

The February meeting started with the Volunteer Prize Draw for 2011. This year the prize went to Bryant who won a bag of grain (as of this writing he has yet to claim the prize, go figure).

Then we moved into our annual "Intro to Judging" seminar to help get us ready for competition judging, Greg walked us through the judging score sheet and the style guide. Just to keep fresh, we recommend everyone take a few minutes to get a style guideline and a score sheet for yourself. Then sit down with a few

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beers and see how they relate to the style guide and how you can use the score sheet to evaluate the beers. Both are available on the BJCP website at:

Style guide - <http://www.bjcp.org/stylecenter.php>

Score sheet - [http://www.bjcp.org/docs/SCP\\_BeerScoreSheet.pdf](http://www.bjcp.org/docs/SCP_BeerScoreSheet.pdf)

Matt also found us this article on the web to further your judging education:  
[http://www.homebrewersassociation.org/attachments/0000/5696/Think\\_Like\\_A\\_Judge.pdf](http://www.homebrewersassociation.org/attachments/0000/5696/Think_Like_A_Judge.pdf).

And as a final treat, Don brought us a four pack of identical beers except for one small change where he replaced some of the base malt with rye, wheat or oats, fascinating. Thanks Don.

### **March Club Meeting, Theme: Judging Practicum, Quarterly Style Tasting**

This month we held a training session for judging our upcoming home brew competition. The focus was on how to judge beer using the BJCP score sheets and one of the pale ale experiment beers.

March brought us the pale ale experiment. The goal of this project is to taste and appreciate the flavors and aromas of different hops. The experiment was pretty straightforward. Each Wizard brewed a 1050 beer with the same grist, Warrior bittering hops and yeast. Then each brewer had a different finishing hop. By the time the March meeting came around, we had a total of eighteen different beers, and seventeen different hops to try. Thanks to Brian F for providing the hops. Some of tasting notes collected at the meeting follow:

Nugget	Bitter but not much else, very slightly earthy, no aroma, not a lot of flavor, not much hop to evaluate
Willamette	Grassy. Little earthy
Citra	Citrus, grapefruit, orange
Summit	Solvent aroma, play-doh
Mittlefrü	Green apple?, acidic, slightly sour, no hop to evaluate
Galaxy	Subtle citrus (not as much as Citra), lemony aftertaste
Cascade	Earthy, green pepper aroma *no one thought it was Cascade?
Saaz	Spicy, raisin, plum, prune
Liberty	Little earthy, little citrus, not much hop to evaluate
Simco	Grapefruit, very citrus in flavor
Fuggles	Earthy, sweet, not much else
EKG	Earthy, Sulfur, could be like any American Lager, but more pleasant than Fuggles
Centennial	Citrus aroma, piney, bitter aftertaste, pithy
Glacier	Orange, zesty
Tettnang	Light grape, very Bud-like
Nelson Sauvin	White wine, fruit jam

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Mt. Hood`	Light, grassy, Nondescript (not my favorite)
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### [April Club Meeting, Theme: Competition Judging](#)

The April meeting brought us judging for the Annual Wizards Home Brew Competition. Members present were allowed to choose their flight, with some readjustment based on size of group and number of entries in a flight. Each flight had at least one experienced judge to lead the flight and mentor the more junior judges. Sixty entries in eight flights were judged by the club with eight beers advancing to the Best of Show Round to be judged on National Homebrew Day.



### [April Pub Crawl](#)

Sadly this year's pub crawl was cancelled due to circumstances beyond anyone's control. The WIZARDS are looking for a volunteer to coordinate this annual event in 2013. If interested, please contact Bill or Matt.

### [National Homebrew Day and Wizards Home Brew Competition Awards Ceremony](#)

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Strange Brew hosted the club in the back parking lot for a day of brewing and merriment. Besides a great day of brewing, the true highlight of the day was the presentation of awards in our annual competition where Brian Welch's Robust Porter was crowned Best of Show.



Eli collects his ribbon



Not to be outdone, Matt takes one too



Brian Powers leads the Wizards in the Nationwide Toast to Home Brew



Eli wanted to lead another toast...

The WIZARDS extend a special thanks to all who participated in our competition and National Homebrew Day, especially all of you who reluctantly volunteer to judge and collect the prizes!

**May Club Meeting, Theme: 2<sup>nd</sup> Quarterly Style: Belgian Yeast Experiment, 20 members present**

For the 2<sup>nd</sup> Quarter Style, Rob kicked off the Belgian Yeast Experiment. The idea here was to brew similar beers with different yeasts to see what differences yeast can make. As an added incentive the club paid for the yeast.

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Nominations for club officers were also held this month. Club president Dave announced his intention to step down and give someone else a chance to lead the club. Many thanks to Dave for his years of dedicated service.

### *June Club Meeting, Theme: Officer Elections, 14 members present*

Matt was elected president, Dave was elected vice-president and Bill was re-elected secretary/treasurer for another term. Thanks to all of our officers for all they do to make our club a success.

Joey introduced the idea of the mini-competition to the club as a way to improve both our beers and our judging abilities. The mini-competition will be held approximately four times per year. A general category is picked and then all BJCP styles that fit that category are put in a hat for a random drawing to pick the competition style. Anyone who wants to participate can for the low entry fee of \$5. Brews will then be judged to the style guideline and the winner pockets all the entry fees. The first style chosen was American Wheat.

### *July Club Meeting, Theme: Summer Swill-Off, 17 members present*



The theme of this year's summer swill-off was summer beers. Pat G. was nice enough to record and share the club's notes on the summer swill off tasting.

I'll list each beer in the order they were tried, the alcohol content (if it was listed on the bottle), some of the random comments I was able to hear amongst the chaos and the voting results for each beer.

I wanted to make a few quick comments on the judging. This was done using the Wizard's time honored tradition of finger voting on a scale of 1 to 5 (ie, 5 fingers being a great beer, 1 finger being something that you wouldn't try again on a dare). I did my best to count the fingers and do the averaging in my head so I may have been a little off on some of the scores, but believe I was in the ball park.

The beers of the Wizard's 2012 Summer Swill off are as follows:

1. Narragansett Summer Ale 4.2% ABV. This beer did surprisingly well compared to what many would have thought, getting a respectable score of 2.4. This beer also received the awards for the most awesome, and most obvious comments of the evening. The most obvious comment was from your very own secretary Mr. Bill Nevits stating "I could drink this outside". The most awesome comment award went to Mr. Nick Hurston with the now famous "I'd shotgun that bitch!"

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2. Leinenkugel's Summer Shandy 4.2 ABV. This beer did ok getting a average score of 2.0. Most comments I heard were of the beer's seemingly artificial lemon flavor that was by far it's most discernible feature.

3. Steven's Point Nude Beach Summer Wheat. I left this one's name in lower case for a reason, this was by far the worst scoring beer of the evening; and the Wizard that brought this to the meeting is now on probationary status. This beer came in with a 1.2 average in the judging. Some of the comments I heard were "Unremarkable" and at first taste there was a communal "UGH" from most of the attendees.

4. Brooklyn Summer Ale 5.0% ABV. This beer had a good score compared to the field of 2.8. It was for the most part very enjoyable and I heard quotes of "I like it" and "very lite [sic], but good beer".

5. Mayflower Summer Rye Ale. The surprise winner of the evening. It came down to a very close (and debated) finish, but when all was said and done Mayflower scored in at 3.2. Many of the comments I heard were in regard to the color of this beer which was very unusual.

6. Sierra Nevada Summer fest 5.0% ABV. Scored in at a respectable 2.9 yet seemed under whelming in the comments. "Ok" and "Seems more like a lager were the most notable quotes I could hear.

7. Southern Tier Eurotrash Pilz 5.2% ABV. Scored well at 2.8. I didn't hear many quotes except for "Its not atrocious".

8. Pyramid Curveball Blond Ale 5.0% ABV Quotes for this beer centered on it's fruitiness. "Little fruit taste"" Mango ish" "Fruity aftertaste" were most of what I heard. This beer under whelmed with a final score of 1.9.

9. Victory Summer Love. Most though that this beer was going to be the sure winner, but just fell short finishing at 3.19 (Again please review the above paragraph on scoring). This was for sure the hoppiest of the beers tried, which made it a welcome change for many. "IPA lite", "Definite hop aroma ", "the best so far" and "perfume like" were some of the comments that I heard.

10 Atlantic Bar harbor Summer Ale. Scored at 2.1 "Too sweet", "Malty and Biscuty" and "Weird smell" were the best comments I could hear.

11. Newport Storm Summer Hefeweizen. The one good thing we could say about this beer was that is wasn't Steven's Point Nude Beach. "Very filtered, "lite", " way too thin, bitter in all the wrong ways", and "beer is anorexic" were the most favorable comments I heard. It scored in at 1.8.

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12. Anchor Summer Beer. Landed somewhere in the middle of the competition at 2.1. People questioned its style wondering if it was trying to be a wheat beer. “Too foamy” and “Not much going on” also were said.

13. Uinta Sum’r Summer Ale. This beer seemed to disappoint most that have tried Uinta's other beers. Scoring a 2, this beer got many unflattering comments such as: “Bitter”, “Lifeless”, “Vegetal-green bean flavor” and “not as good as their other stuff”.

[Editor’s note] I’m not sure what this really tells us. Maybe the club doesn’t think too much of summer beers as a whole.

### [August Club Meeting, Theme: “Keg-Only Club Competition” Judging, 3rd Qtr. Style Tasting – Belgian Yeast Experiment](#)

This summer brought the club’s second *Keg-Only Club Competition* where the winning beer would be served in the beer tent at the New England Homebrew Jamboree in early September. Ross’s Hefeweizen was unanimously crowned the winner.

Ex-president Dave kicked off the Alt Project by providing a well researched handout on Alt beer. You can see his notes in the Special Features section on the club’s web site.

The inaugural club mini-competition judging went well, with Rob Cohane taking the prize for his brewer's gold inspired American Wheat.

The Belgian yeast experiment was extended for an additional meeting due to club excitement, however, we did get to sample some early arrivals: Rob's Belgian Wheat Yeast, Matt's Saison Yeast and Vic's Belgian Golden.

Finally, Dave Desroches brought our club sampling glasses to the meeting. All current members (dues paid) get one glass free; additional glasses are available (one for \$3, two for \$5).

### [New England Homebrew Jamboree, Tamworth Camping Area, Tamworth, NH](#)

A few of the WIZARDS made their annual pilgrimage to the New England Homebrew Jamboree again in 2012. Once again we teamed up with FOAM in the beer tent.

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Served by the Wizards:  
Hefeweizen  
D-50 Black IPA

Served by FOAM:  
Hopalicious Am. IPA  
100% Rye Ale  
Gold Bullion A. Wheat  
Brett Rye  
Strawberry Funkenstein



I would encourage everyone to give it some thought - you will have a good time. It is always held the weekend after Labor Day. The jamboree is Saturday but you can easily make it a whole weekend event. It is held at the Tamworth Campground in Tamworth, NH, Sure it's a bit of a drive but what are weekends for? Make it a day trip (bring a DD) or stay for the weekend. If you're a camper, you can camp with the jamboree or reserve a site at the campground. The campground also has rental campers that may be available. The event is definitely kid friendly. There's a homebrew competition you can enter or judge. We'll have a spot in the beer tent with FOAM. We could even serve your beer! Failing that there will be plenty of it around. For more information on the Jamboree, you can read about it on the website at <http://home.comcast.net/~wnevits/wizards/nehj2009.pdf> or see the jamboree's web site at <http://www.homebrewersjamboree.com/index.html>.

**[September Club Meeting, Theme: Oktoberfest Tasting](#)**

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The club met in September for our annual Oktoberfest. Tasting notes come courtesy of Nick and his official transcript of the Oktoberfest meeting follows. First is the list of beers in order of official score. Following that is the detailed reviews in order of sampling.

**THE WINNER? PAULANER!!!!!!!!!!!!**

The rest in order: Harpoon/Tullycross, Heavy Seas, Baxter, Brooklyn, Naragansett, Jack's Abbey, Spaten, Wormtown, Victory, Pyramid, Left Hand, BBC, Wachusett, Opa Opa

The reviews:

Victory 2.4

Tastes better than it smells; dry at the end; bitter; no sweetness

Left Hand 2.1

Metallic, bloodlike flavor; Earthy, mushroom aroma

Pyramid 2.2

Yeucccchhhh; Burnt notes; Bill likes it

Spaten 2.8

Skunk; DMS aroma; Obvious green bottling

Wachusett 1.8

Maple; Brandy

Brooklyn 3.4

Fruity Aroma; Sweet finish; Overly malty; served somewhat warm

Baxter spiced ale 3.6

Piney, then oaky; Not an Oktoberfest style

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BBC 1.9

Sweet; not a lager

Heavy Seas 3.8

Light body; lingering finish

Harpoon 3.9

Someone could drink this wearing assless lederhosen; relatively dry; close to style

Opa Opa 1.6

Warm; Thin; Looks good; Fruity; not much lager cleanliness; likely fermented at too high a temperature

Jack's Abbey 2.9

Hoppy nose; railroad, creosote aroma

Naragansett 3.4

Foamy; Yeah!; Not Bad; I'd Buy it for a \$2 special; I'd drink the whole can!

Paulaner 4.4

I like that; It's a boot bier; Little warm; Sweeter than expected; Chunk of Sweetness

Wormtown 2.6

Mouthfeel good, but thin flavor; Fruits verboten; Chardonnay'esque; Granny Smith apple; Bill wants Ben to know that he `officially' doesn't like it; this is when the meeting broke down (i.e. chaos ensued)

Tullycross 3.9

Brian doesn't like it; he gave no comment, then gave a bunch of mumbo jumbo. Not too sweet. Silica.

The second Belgian Yeast Experiment tasting was held this month. Sadly there are no notes to be had.

Joey announced the next mini-comp is off and running with eleven participants this time. The judging will be at the January meeting with the same format as last month. This time the style is 13A Dry Stout. Please save four bottles, three for large group judging and one for BOS. Happy brewing.

And finally, September also the return of founding club member Phil. Welcome back and hope we see him more often.

**October Club Meeting, Theme: 4<sup>th</sup> Quarter Style Tasting – Wheat, 19 members present**



October's meeting came and went. Many beers were sampled and enjoyed. Rob brought in his jockey box to give the club ideas about the club jockey box project. All voted to continue with the build. Look for it to be ready for use in early 2013

October was thermometer calibration night. Eli arranged three water samples to be used for calibration: freezing, boiling and close to mash temp at 60 degrees Fahrenheit. Twenty-some thermometers were checked and calibrated.

Here we see Eli and Don hard at work.

**November Club Meeting, Theme: Alt Night, 18 members present**

November brought us Alt Beer Night. We had six Alts for tasting.

Brian Flach took charge of the off flavor tasting. Brian plans to get one of the beer doctoring kits to teach us about off flavors in beer. Club members who want to participate pay \$5 and the club will pay the rest. Dates are TBD.

Due to success of this year's New Brewer's Night / Open House and our ever growing membership, the club voted to continue the tradition in 2013. To make the best impression and show for our guests, please 1) bring yourself, 2) bring some of your best home brews, 3) bring your porter and 4) be on time!

**Holiday Party 2012**

A good time was had by all who attended this year's holiday party. Let's relive the night in pictures.

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### *December Club Meeting*

Due to a scheduling conflict at Deja Brew, the club spent the night at Peppercorn's in Worcester. The night started with a tour and tasting in the Wormtown Brewery with head brewer/club member Ben Roesch and was followed by a night in the pub. A good time was had by all who attended.



***The End***