Bacchus E- Lines
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All of us at Bacchus & Barleycorn would like to thank you, our treasured customers, for your patronage and friendship, past and present, as we wish you a healthy, happy, prosperous 2009.

We be **close at 4:30** on **New Year's Eve** and be **Closed New Year's Day.**

What better way to spend a chilly weekend afternoon than brewing up a batch of your favorite beer or wine in the comfort of your warm home. Since St. Patrick's Day is only about two months away, it is time to begin those special fermentations for the festivities. From our Bacchus Batches, consider the "Flaked Out Stout" or "Kansas Sunset" (red ale) with the Irish Ale yeast. There is time to make batch of Island Mist wine for the celebration too.

New Wyeast Private Collection yeast, tips for new brewers, hop information and more and included in this issue. Remember to send us email address changes so you don't miss an issue of Bacchus E-Lines.

10% Off Sale
Winexpert Seasonal Release Spanish Rose'

Based on a blend of boldly fruity Spanish Tempranillo and crisp white varietals, Spanish Rose' is luscious, medium bodied and refreshingly dry. It is a perfect complement to fish, poultry and pork.

Sweetness: Dry
Body: Medium-Light
Limited availability. Once they are gone, they are gone. Get one while they last!
Regular price $124.00 **Sale price $111.60**

The 2008 Hop Crop

Much has been written about the shortage of hops. The shortage availability in 2008 essentially concerned high alpha acid hops. When the global high alpha balance became negative for more than a couple years, the prices increased and the shortage spilled over into aroma varieties.

In 2008 US growers planted more than 7,000 new acres of returned idle acreage into production. It generally takes three years for full production from newly planted rhizomes. With the near ideal climate in the Yakima Valley, growers can often to harvest 30-50 percent of typical yield from the first year of new plantings of high alpha varieties.

The month of May was cold in the Yakima Valley. This severely affected some of the new plantings: stunting growth, reducing yield and in some cases destroying some of the young high alpha plants. However, the aroma varieties came in good condition with typical yields.

With that said, the 2008 hop crop has begun to arrive. We will have sufficient hops to meet your brewing needs in 2009. There are some varieties which were in short supply in 2008 that are back and will be arriving along with some additional varieties.

Hop pellets which will again be available include **Amarillo, Centennial** and **Nugget.**

New Hop Varieties
Glacier will be available in both pellets and whole hops. It is a dual purpose hop quite similar to Fuggle and Willamette. It is mild and pleasant, slightly spicy, earthy, fruity and floral.

Magnum will now be available in pellets as well as whole hops. Magnum is a high alpha hop with no real distinct aroma character, so it is viewed favorably as a clean bittering hop. It is intensely spicy (black pepper, cinnamon and nutmeg) and has a slightly citrusy aroma.

Nugget will now be available in whole hops as well as pellets. It is a high alpha hop with good storageability. With a candy like aroma and flavor, nugget is heavy, herbal, floral and resiny. Typically used only as a bittering hop.

Some new and returning hop varieties may not be available until mid January.

We will have more new and returning varieties when US hops processing has been completed. Additional European varieties will also be available once they have been received in the states and processed.

Wyeast Private Collection Strains

For the Months of January through March, 2009, Wyeast Laboratories, Inc. presents new strains, archived strains, and proprietary strains, otherwise unavailable to home brewers. Only **$7.80** like all Activator Beer, Wine and Mead Yeast.

Wyeast 9093PC Imperial Blend
A unique mix of several yeast strains designed to ferment very high gravity worts for any beer produced in the Imperial style. Wyeast Imperial Blend produces rich, full bodied beers with clean citrus and stone fruit esters. It attenuates well leaving a relatively dry finish with consideration to a high starting gravity.

Alcohol tolerance: approximately 12-14%
Flocculation: low-medium
Apparent attenuation: 75-83%
Temperature range: 68-75 degrees

Wyeast 3864PC Canadian/Belgian Ale
The Candanian/Belgian Ale strain creates beers with a low ester profile and finishes dry and slightly tart. The classic Belgian profile produces mild phenolics and esters. The ester levels will increase with rising gravity and fermentation temperature. This strain is alcohol tolerant while producing complex and well-balanced beers.

Alcohol tolerance: approximately 12%
Flocculation: medium
Apparent attenuation: 75-79%
Temperature range: 68-75 degrees

Wyeast 9097PC Old Ale Blend
This beautiful blend is designed to emulate the historical Stock or Old Ales of England. It includes an attenuative ale strain along with a small amount of Brettanomyces. This blend will ferment well in dark worts, producing fruity beers with a nice complexity and slight sour character. The Brettanomyces adds a pie cherry-like flavor and sourness along with a distinctive Brett character.

Alcohol tolerance: approximately 12%
Flocculation: medium
Apparent attenuation: 75-80%
Temperature range: 68-75 degrees

Kansas City Bier Meisters 26th Annual Homebrew Competition

The Kansas City Bier Meisters are currently planning their 26th Annual Homebrew Competition and corresponding events to be held February 20 & 21, 2009 at Holy-Field Vineyard and Winery. Entries are due at Bacchus & Barleycorn by February 7, 2007. Details will be available on the Bier Meister web site: www.kcbiermeisters.org. Start your kettle and plan to enter your beers, ciders, and meads in one of the finest regional homebrew competitions in the country.

Tips for New Brewers
Boiling the Wort

The kettle may be partially covered while heating the water to attain a boil more quickly. When the water begins to boil, remove the kettle from the heat source and add the malt extract which has been heated in a hot water bath, oven or dishwasher to make the syrup pour more easily. When the malt is thoroughly disbursed in the water return the uncovered kettle to the heat source stirring while bring the wort to a rolling boil. Until the boil is stabilized, it is prone to boil over, so watch it closely. With a really vigorous boil, you may need to spray the foam down with water from a spray bottle. Once the boil is stabilized, it is no longer necessary to stir the boiling wort.

Wort is boiled to: (1) destroy enzymes in the wort; (2) sterilize the wort; (3) remove by evaporation undesirable compounds in the wort; (4) extract bitterness from hops; and (5) to clarify the by coagulation of proteins and tannins (hot break).

Cooling the Wort

After the wort is boiled, it must be cooled to fermentation temperature before the yeast can be pitched (added to the wort). During cooling of the wort, the clear wort will once again become cloudy. This is the result of the same protein and tannin interaction which was occurring during the hot break. Some of the compounds formed will remain in solution at high temperatures and only precipitate during cooling (cold break). The faster you can reduce the

temperature, the better. A long, slow cooling period does not provide a good cold break which may result in a hazy beer. The wort should be cooled to fermentation temperature within one and one-half hours of the conclusion of the boil. This will provide a better cold break as well as inhibit bacterial growth.

So how does one cool the hot wort so quickly? Well, when doing a partial boil (2-3 gallons), the boiling kettle can be placed in a sink of ice water, changing the water as the ice melts. Then after racking the wort to the bottling bucket adding cold water to reach the 5 ¼ gallon level. Adding ice to the hot wort is not recommended because bacteria can survive in ice and therefore be transferred to the wort.

Wort chillers either immersion or counter-flow can also be used to quickly cool the hot wort to pitching temperature. For more information on wort chillers see: http://www.bacchus-barleycorn.com/PDFfiles/LearnMore/Beer%20Wort%20Chillers.pdf

Trub Separation

At the conclusion of the boil, it is important to separate the solids which have broken out of solution and spent hops from the clear wort. The most practical way of doing this is by stirring the hot wort with a long spoon or paddle creating a whirlpool action. Then allow the solids to settle again forming a cone in the bottom of the boiling kettle. The clear wort can then be siphoned from the kettle. Although some brewers pour the wort through a funnel with a screen into the bucket, this practice is not recommended. This is dangerous if the wort is hot since hot wort hitting a cool carboy can cause the carboy to break.

Also the hot wort will be aerated thus hastening oxidation of the finished beer.

Tips & Tidbits – Wort/Must Aeration Methods

Yeast requires oxygen during the respiratory phase. Without oxygen yeast cannot reproduce and create a colony large enough for a vigorous, complete fermentation. Insufficient oxygen during the respiratory phase can result in a slow, sluggish or incomplete fermentation with the yeast potentially becoming stressed and diverting to side paths resulting in off characteristics. So it is important to adequately aerate your wort/must. Wort aeration should always be done after the wort is cooled because aerating hot wort has the potential to cause problems. After fermentation begins, oxygen should be excluded from the process.

There are various ways to aerate cooled wort or must. **Vigorous splashing** by dribbling the wort or must into the fermenter or stirring will add some oxygen. It is relatively ineffective, but better than nothing.

Using a **Mix-Stir** attached to a drill is moderately effective especially if it is repeated several times as the foam generated by the mix-stir subsides.

An **aquarium pump** with a stone and .2 micron inline filter does a better job. It is reasonably effective except for high gravity worts or musts.

The most effective method of dissolving oxygen in solution is with a **pure oxygen** tank with a regulator and stone. This is the way it is done by commercial breweries.

"Beer will get you through times of no money better than money will get you through times of no beer."

Maureen Ogle, beer historian