

Bacchus E-Lines

February 2009

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It's time to start those Irish Red Ales and Stouts for St Patrick's Day and March Madness. May and graduations sound like a long way off, but it's not too early to begin the wine to be served at these memorable events. Interested in becoming a beer judge? Read on for details, new products, product reviews, crystal malts, sulfite in wine and more.

Back in Stock

6.5 Gallon Glass Carboys



Glass carboys are airtight, easily sanitized, do not hold an odor and

allow you to watch the progress of your fermentation. **\$52.00**

New Products

Coconut Rum (Malibu™), Liquor



Quik

Just mix with sugar syrup and spirits to create a Malibu Rum liqueur type.

\$4.69

10% Off Sale

Winexpert Seasonal Release Spanish Rose'

Based on a blend of boldly fruity Spanish Tempranillo and crisp white varieties, 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**

Beer Judge Certification Program



We have a series of study sessions scheduled in preparation for the Beer Judge Certification Program (BJCP) exam to be administered this

summer. The BJCP is an independent organization which promotes beer literacy, the appreciation of real beer, and recognizes beer tasting and evaluation skills. If you are interested in becoming a beer judge or would like more information on the BJCP exam and/or the study sessions, just contact the shop.

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 Canadian/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 Stock or Old Ales of historical 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

Product Review

Carboy Handle



The carboy handle fits beneath the lip of a glass carboy. Its use reduces the risk of dropping a full or slippery when wet carboy. It is designed to aid in lifting, but is *not* designed to support the weight of a full carboy. Always support a full carboy from the bottom. Orange carboy handles fit 3, 5 or 6 gallon carboys. The burgundy handle fits a 6.5 gallon carboy. **\$6.75**

The Brew Hauler®



If you are seeking security with moving a full carboy, choose the Brew Hauler®. It was designed by a home brewer for use by home fermenters. This innovative product ends the struggle of handling and moving glass carboys. It is constructed of polypropylene webbing and creates handles around a carboy. Adjusting to fit 5-7 gallon carboys, it can support and lift 100 lbs. **\$13.00**

Tips & Tidbits - Sulfur Dioxide



The most common additive used in winemaking, Sulfur dioxide (SO₂), is indispensable. It serves as an antioxidant and preservative as well as an antimicrobial agent protecting must, juice and finished wine from unwanted enzymes and aldehydes.

The use of sulfur in winemaking dates back to the ancient Romans when candles were burned in empty barrels to keep them “sweet” preventing mold growth, souring and infection.

When added to freshly crushed grapes or must sulfur acts as a selective antiseptic or disinfectant by inhibiting or destroying unwanted mold or bacteria which may be present of the fruit. When using Winexpert kits or canned concentrates or fruits which have been pasteurized the addition of sulfur prior to fermentation is not necessary.

After fermentation is complete, sulfur dioxide (SO₂) in the form of Campden Tablets or metabisulfite powder, should be added to the wine each time it is “racked” (siphoned) from its sediment or “lees”. The SO₂ will combine with oxygen inevitably picked and prevent oxidation which will otherwise affect the flavor and cause browning. It will destroy enzymes responsible for hazing as well as combining with acetaldehydes which will otherwise adversely effect the aroma, the “freshness”, the flavor and ageability of the wine.

One Campden Tablet equals 150ppm of potassium metabisulfite. Generally speaking they should be added at the rate of one tablet per three gallons of wine. When using potassium or sodium metabisulfite powder, add at the rate of 2/3 teaspoon per five gallons of wine.

So₂ is a critical element of clean sound winemaking resulting in cleaner, higher quality wines with better color stability and longer aging potential.

More Tips & Tidbits – Caramel, Cara, Crystal



Caramel, cara and crystal (referred to as crystal hereafter) are synonymous terms for a large group of malts made by changing process

following germination. All malts are kiln-dried to arrest germination. Crystal malts are produced by adding a key step known as saccharification before kilning. During saccharification the moist unkilned malt is held at about 158 degrees for one to two hours with minimal ventilation while the starch inside the barley kernel is converted to sugar just like mashing. After the saccharification step, the malt is dried and roasted at various temperatures and time creating the lovibond (L) range.

Crystal malts contain a high concentration of Mallard reaction products. Mallard reactions are the most important source of color in beer. They occur in a hot moist environment as reducing sugars react with free amino acids. When sugars participate in the Mallard reaction they become unfermentable. That’s why using a higher proportion of crystal malt will increase the final gravity of a beer.

Mallard reactions are responsible for color and aroma contributed by crystal malts. Typically the color contribution of crystal malt ranges from about 10L to about 120L. The flavor imparted changes as the lovibond increases. The lightest crystal malts have a light honey and caramel character. The midrange crystal malts contribute a toffee-like character. Brown sugar, raisins, nutty and/or biscuit-like characteristics are contributed by the darkest crystal malts. These malts also contribute body and mouthfeel. They contain no enzymes. It is believed that the mallard reaction is responsible for the improved mouthfeel and foam stability contributed to the finished beer by crystal malts.

"A fine beer may be judged with just one sip, but it's better to be thoroughly sure." ...
Old Czech Proverb