

Bacchus E-Lines

Late April 2009

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Summer's rapidly approaching so it's time to start your wine and beer for 4th of July celebrations. Do you have Mother's Day and Father's Day gift ideas? We can help with those and we just a few hop rhizomes left this season. Get yours before they are all gone. In this newsletter you'll find Big Brew, new product information, Wyeast Private Collection, cheese stuff, and clove-like characteristics. Read on for all the details.

We will be **closed Monday, May 25**, in observance of Memorial Day. Have a safe holiday.

Big Brew



Join the Kansas City Bier Meisters and Bacchus & Barleycorn celebration of Big Brew and National Homebrew Day on the lot behind Bacchus &

Barleycorn beginning at 10:00, Saturday, **May 2**. Thousands of homebrewers around the world unite to celebrate National Homebrew Day. The same homebrew recipe is brewed and a toast is raised simultaneously at Noon Central Time. This is a great opportunity to interact with other brewers, ask and answer brewing related questions and see the very simple to the most creative, elaborate systems being used by other homebrewers. Celebrate homebrewing with us and thousands of brewers all over the world. This is a day you won't want to miss.

Expansion Stopper

Recap an opened bottle of beer, sparkling wine, or soda for short term storage with the expansion stopper. **\$1.29** each



Back in Stock

Topeka Steam

After nearly a year without Northern Brewer hops we celebrate the return of our popular Bacchus Batches Topeka Steam beer. Topeka Steam has a toasty maltiness in the aroma and flavor, assertive bitterness and medium flavor from Northern Brewer hops. It is a medium bodied and light copper colored. **\$61.50**

New Products

Vineyard Fresh Wine Preservative



Simply spray 2 quick bursts into an open bottle of wine then re-cork. VineyardFresh creates a protective barrier between remaining wine and the air left in the bottle, preventing oxidation. It's naturally heavy enough to preserve your wine, light enough to be colorless, odorless and tasteless. Vineyard Fresh will preserve wine for day, weeks, or even months. Each seemingly weightless bottle will keep approximately 50 bottle of wine fresh. **\$13.95**

Tasting Beer, Randy Mosher An Insider's Guide to the World's Greatest Drink

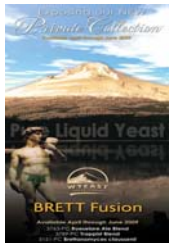


Everyone knows how to drink beer, but few know how to really taste it. Increase your enjoyment of every beer you drink with an understanding of the finer points of brewing, serving, tasting, and food pairing. Beer lovers will discover the ingredients and brewing methods that make each brew unique and learn to identify the scents, colors, flavors, and mouthfeel of all the major beer styles. Recommendations for brews to try in more than 50 beer styles from around the world encourage you to expand your horizons. Uncap the secrets in every bottle of the world's greatest drink!
\$16.95

"Randy is a true beer evangelist, he is saving souls one pint at a time." — SAM CALAGIONE, Owner of Dogfish Head Brewery

Wyeast Private Collection - BRETT Fusion - Available April through June 2009
Create your own unique Brett flavors with Wyeast's complex fusion of Belgian inspired cultures.

Wyeast 3763-PC Roeselare Ale Blend



Wyeast's blend of lambic cultures produces beer with a complex, earthy profile and a distinctive pie cherry sourness. Aging for up to 18 months is required for full flavor profile and acidity to develop. This yeast blend will produce a very dry profile due to super-attenuative nature of the mixed cultures.
Beer Styles: Lambics, Geuze, Fruit Lambic, Flanders Red Ale

Alcohol Tolerance: 11% ABV
Flocculation: variable
Attenuation: 80%+
Temperature: 65-85°F

Wyeast 3789-PC Trappist Blend

This is a unique blend of Belgian Saccharomyces and Brettanomyces for emulating Trappist style beer from the Florenville region in Belgium. Phenolics, mild fruitiness and complex spicy notes develop with increased fermentation temperatures. Subdued, but classic Brett character develop.

Beer Styles: Belgian Specialty Ale, Belgian Pale Ale, Flanders Red, Oud Bruin

Alcohol Tolerance: 12% ABV
Flocculation: medium
Attenuation: 75-80%
Temperature: 68-85°F

Wyeast 5151-PC Brettanomyces claussenii – Special Order

Isolated from English stock ale, this wild yeast produces a mild Brett character with overtones of tropical fruit and pineapple. It ferments best in worts with a reduced pH after primary fermentation has begun. It may form a pellicle in bottles or casks. Brettanomyces claussenii is typically used in conjunction with other yeast and lactic acid bacteria.

Beer Styles: Lambics, Geuze, Fruit Lambic, Flanders Red Ale

Alcohol Tolerance: 12% ABV
Flocculation: medium
Attenuation: 80%
Temperature: 60-75°F



Things you can do to celebrate American Craft Beer Week and show your support:

Sign the 'Declaration of Beer Independence' posted on Facebook by becoming a fan of the page: <http://tinyurl.com/acbw-fb> so we

can reach our goal of 10,000 fans by May 17!

Spread the word and get others you know to sign the Declaration on Facebook!

Attend an event at your local brewery during American Craft Beer Week.

Print the 'Declaration of Independence' and give it to your local retailer, tavern or restaurant to show them you support beer made from small and independent brewers.

Cheese Stuff



Dating back about 8000 years, Cheese is one of the oldest foods known to mankind. Although the century old methods have influenced how modern cheese looks

and tastes, for the home cheese maker, there are few changes in the methods.



Getting started is easy. You will probably find most of the equipment you'll need in your kitchen. This includes a colander, slotted spoon, cooking pot, cheese cloth or butter muslin and a thermometer. Just like in brewing the pot should be stainless because aluminum and cast-iron are reactive to the acids and will give your cheese a metallic taste. The floating or brewing thermometer you already have can be used for cheese making as well. As in brewing a candy thermometer range is too high. All equipment should be glass, stainless or food grade plastic. Porous materials like disposable plastic and wood should be avoided because they are difficult to sanitize.

Yes, another similarity between cheese making and that of making wine, beer, mead or cider is the importance of keeping equipment clean and sanitized. Although cheese is created by specific bacteria and other organism, the cross contamination from other kinds of bacteria found in your kitchen can spoil a batch of cheese. No rinse sanitizers like Easy Clean or One Step can be used in cheese making. Or equipment may be sanitized by boiling.

Fresh, soft cheeses are easy to start with because they are simple and are not molded or aged. The basic kits 30 Minute Mozzarella & Ricotta (\$26.25) or the Basic Hard Cheese Kit (\$30.96) will get you started.

In addition to the basic cheese starter kits, we carry cheese making books and a number of cheese ingredients so you can replace those which came in your starter kit or expand the types of cheese you choose to make.

Home Cheese Making, Ricki Carroll
Recipes for 75
Homemade Cheeses
(3rd Edition)



The classic home cheese making primer has been updated and revised to reflect the increased interest in artisanal-quality cheeses and the availability of cheese making supplies and equipment.

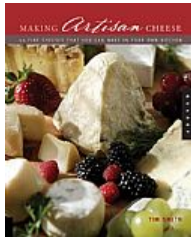
Here are 85 recipes for cheeses and other dairy products that require basic cheese making techniques and the freshest of ingredients, offering the satisfaction of turning out a coveted delicacy.

Profiles of home cheese makers and artisan cheese makers scattered throughout the text

share the stories of people who love to make and eat good cheese. Plus information on how to enjoy homemade cheeses, how to serve a cheese course at home, cheese tips, lore, quotes, cheese making glossary, and more. **\$16.95**

Making Artisan Cheese, Tim Smith

Fifty Fine Cheeses That You Can Make in Your Own Kitchen



Cheese is a sprawling, worldwide industry that has spawned interest among consumers in exploring fine cheeses. Now, you too can have your own slice of the trend. With this informative

guide about home cheese making, you will be able to turn your kitchen into the perfect cheese laboratory, creating fresh, artisan cheese with flavor that will surpass that of any commercial product.

With its inspiring, mouth-watering photographs, Making Artisan Cheese shares the secrets behind creating fifty types of cheeses, including mozzarella, feta, Swiss, cheddar, and Stilton. The book charts the best cheese and wine combinations and also provides you with information about other foods to pair the cheese with and how to store your creations to preserve their flavor and freshness. **\$19.99**

Mesophilic

Used in producing Cheddar, Monterey Jack, Stilton, Edam, Gouda, Muenster, Blue, Farmhouse Cheddar and many other moderate temperature cheeses. 5 pack units **\$6.25**

Thermophilic

Used in making Parmesan, Romano and Swiss and other Italian style cheeses. This culture is added directly to your milk and

takes all the muss and fuss out of the culturing process. 5 pack units **\$6.25**

Vegetable Rennet



These tablets contain no animal products and are gluten free. Each tablet is scored into 4 segments for ease of use. Ingredients:

Microbial coagulant (Mucor Pussillus and/or Mucor Miehei) 10 tablet packet **\$8.25**

Calcium Chloride

Calcium Chloride is used with store bought milk and goats milk to give a firmer setting curd for easier cutting in the making of hard cheeses. 2 oz. **\$1.59**

Cheese Salt

This salt melts easily and contains no iodine. Iodine will kill the lactic bacteria in the aging process. Lactic bacteria that is important to the proper aging of cheese. 4 oz. **\$.98**

Cheese Color

This water based coloring is naturally derived from the Annatto tree and will impart an appetizing yellow color to your cheese and ice cream. Most cheeses will yellow slightly in the aging process, but if you want a strong yellow color this is for you. Cheese coloring comes in liquid form and has an indefinite shelf life. You will only need to use a few drops for a small cheese. 2 oz. **\$5.25**



Cheese Cloth

Cheese Cloth is used with hard cheeses. It can be used for draining large curd cheeses and lining hard cheese presses. 2 yards of 100% cotton, 60 thread per inch, reusable



Cheese Cloth. **\$5.60**

Cheese Wax

Cheese Wax is especially made for coating cheeses. It helps prevent unwanted mold growth while retaining moisture in the aging cheese. This wax is pliable and will not become brittle as will pure paraffin wax.
\$9.00



Citric Acid

Citric Acid is used for making the 30 Minute Mozzarella and Ricotta Cheeses. 1 oz. **\$1.09**, 2 oz. **\$1.59**, 8 oz. **\$3.69**

Tartaric Acid

Tartaric Acid is used for making Mascarpone, an Italian soft cheese which is made from cream and has a rich velvety texture with a sweet delicate flavor. Mascarpone is used as a cream with fruit and cakes as well as in many dessert recipes. 1 oz. **\$2.02**, 2 oz. **\$3.40**, 1 lb. **\$16.25**

You've plenty of time perfect art of 30 minute Mozzarella before the tomatoes and basil are ready this summer.

Tips & Tidbits - Clove-like Characteristic in Beer



Clove-like characters are produced by some yeast strains including Wyeast #3638 Bavarian Wheat and Wyeast #3068 Weihenstephan. These

characteristics can also be produced by the wild yeast *saccharomyces diastaticus*. The clove-like characteristics are desirable in Bavarian Wheat beers and many Belgian Ales.

If making wheat beers and clove-like characteristics are not desired, choose a different yeast strain like Wyeast #1010 American Wheat which is dry, tart and crisp rather than phenolic. Increase the fermentation temperature to produce more clove-like character in your wheat beers. Less clove-like characteristics can be achieved by reducing the fermentation temperature and/or the amount of wheat in the recipe.

Small amounts of chlorine from residual bleach sanitizer or the addition of municipal tap water to the fermenter can also result in clove-like characteristics. If using chlorine as a sanitizer, it is important to rinse several times until the vessel no longer feels slick or smells of chlorine. If adding water with chlorine to the fermenter, boil it first. If the water has chloramines rather than chlorine, charcoal filter or add Campden Tablets at the rate of 1 tablet per 20 gallons of water to remove the chloramines.

Because clove-like characteristics can be produced by wild yeast, a review of sanitization procedures may be in order.

"I am a firm believer in the people. If given the truth, they can be depended upon to meet any national crisis. The great point is to bring them the real facts, and beer." ...

Abraham Lincoln