

Bacchus E-Lines

September 2009

6633 Nieman Rd.

Shawnee, KS 66203

913 962 2501

bacchus@bacchus-barleycorn.com

School has started and soon the leaves will be turning and the air will be getting crisp and cool. That can only mean one thing -- it's time for Oktoberfests and the Fall Crush! Local grape growers as well as those in California are watching the sugar rise and the acid drop as preparations are being made for the fall harvest. Updated Vinifera order information in this communication includes three varieties of grapes which have not previously been available. We need your orders for by September 10. Harvest special and fruit beer methodology are included in this edition.

It's not too early to start thinking about the holidays. Winexpert kits and holiday ales to be consumed this holiday season should be started by early of October. Home crafted products make great and very personal gifts. Consider making some cheese to include in your holiday baskets this year.

We will be closed Labor Day, Monday, September 7. Have a safe and enjoyable holiday.

Irish Fest Stout Competition Kudos

The first annual Irish Fest stout



competition was a huge success with 29 entries. Cami and the rest of the Irish Fest personnel did an outstanding job of

running a class event. Thanks to Seven Pauwels, Boulevard Brewing Co, and the 8 BJCP judges who provided feedback to the brewers.

Congratulations to:

1st Place: **Andy Gredell**, Kansas City, MO, American Stout

2nd Place: **Geoff Sonntag**, Tonganoxie, KS, Foreign Extra Stout

3rd Place: **David Steven**, Overland Park, KS, Dry Stout

4th Place: **Jon Morman**, Independence, MO, Oatmeal Stout

11th Annual Wine Classic

The Greater Kansas City Cellarmasters are busy planning their amateur wine and mead competition.

Competition is open to any winemaker and provides valuable feedback on wine making efforts. Judging will take place on November 20 & 21, 2009. First, second and third place medals are awarded in over 18 categories. Classes include red and white wines from vinifera, hybrid and native grape varieties. Categories include fruit wines, meads and blends. Kit wines are welcome, also.

The entry fee is only \$6 per wine or mead and \$1 per label entry. Entries must be received at Bacchus &



**11th Annual
Wine Classic**

Barleycorn between October 1 and November 7. Judges and stewards are needed. The Awards Celebration will follow judging on November 21. Advanced dinner registration is required. The banquet provides a wonderful opportunity to sample many varieties and styles of wine. Visit www.cellarmasters.org for more information.

Harvest Savings – Sale prices through September 30

Electric Transfer Pump

The electric transfer pump (110v) is perfect for transferring large batches of wine, mead or beer at the rate of 52.75 gallons per hour. It is suitable for transferring liquids up to 122 degrees F. Regular price \$147.25. **Sale price \$110.50.**

Visplas Capsules: Buy 2 get 1 FREE



Simply dip the visplas push on capsule in hot water and slip them over the neck of a standard cork finish bottle. Visplas capsules are available in green, gold, ivory, and black. A package of 12 is only \$1.39. **Buy 2 get 1 free.**

Used Wine Bottles: Buy 2 get 1 FREE

Our used wine bottles are sorted so you get a case (12 bottles) of the same color and bottle style. You generally get to remove the labels and clean the bottles. \$6.50 per case. **Buy 2 get 1 free.**

Sparkolloid, 1 oz.: Buy 1 get 1 for ½ Price

A proprietary product, sparkolloid is a complex of various polysaccharides in diatomaceous earth. It has a positive surface charge therefore it attracts negatively charged particles like yeast.

Together they become heavy enough to drop out of solution more quickly than just relying on gravity. Sparkolloid has little effect on color or flavor. Most wines are much easier to filter after Sparkolloid fining. 1 oz. \$1.89 **Buy 1 get 1 for ½ price.**

Pink Champagne Foils: Buy 2 get 1 FREE

Dress those sparkling wines, meads and ciders. Only \$3.15 per dozen. **Buy 2 dozen get 1 dozen free – pink only.**

Free Vineland Bottle Bag



This sturdy wine bottle tote is made waterproofed canvas with polypropylene webbed carrying straps. Yours *Free* with the purchase of a 120 bottle Vineland Wine Rack

while supply lasts.

The Vineland Wine Racks are upscale and constructed of solid, natural pine and poplar. The racks are free standing and will hold one liter, 750 ml, and champagne bottles. Only a screw driver is needed for assembly. The 120 Bottle Vineland Wine Rack is 12 bottles wide x 10 rows high, (44½ x 10½ x 45).

Expand your cellar storage capacity and receive the bottle tote *free* while supplies last.

Savings for Brewers

Chrome Faucet Head – ½ Price

This chrome plated brass faucet with an internal brass lever is the most common faucet in most bars. Regular price \$24.95 **Sale Price \$12.48**

Argentine Cascade Hop Pellets: Buy 2 get 1 FREE



Argentine Cascades are not like American Cascade. They have a mild flavor

and aroma. Their sweet character is reminiscent of lemon grass, with herbal, peppery, and spicy undertones. This is a versatile hop and can be for both ales and lagers. With its sweet/spicy aroma this hop would make a good substitute for Hallertau-type and Goldings-type hops, as well as Spalt or Tettnanger. But they are not a good substitute for American Cascade. \$4.00 per ounce.

Buy 2 get 1 free.

Got Grapes and No Means of Crushing Them?



Bacchus & Barleycorn has the solution. We have a couple motorized crusher/destemmers which may be rented. The 1 horsepower motor has 1500 kg/hr production rate which will make what could be a very labor intensive job quick and easy.

Rental of the crusher/destemmers must be reserved in advance with pick-up and return dates and times prearranged. The painted model rents for \$45 per day with a \$1000 deposit and the stainless steel model rents for \$55 per day with a \$1500 deposit.



Fermentation is complete and it's time to press. We can rent that as well. The # 25 ratchet style press has a 10" x 14" basket and 50 lb capacity. As with the crusher/destemmer

advance reservations must be made. The

press rents for \$25 per day with a \$400 deposit.

Wyeast Private Collection

This is the last month for the Private Collection Summer Ale. Get them while you can.

Wyeast 1450-PC Denny's Favorite 50

Beer Styles: American Amber Ale, American Barleywine, American Brown Ale, American IPA, American Pale Ale, American Stout, Braggot, Brown Porter, Christmas/Winter Specialty Spiced Beer, Cream Ale, Dry Stout, Fruit Beer, Imperial IPA, Irish Red Ale, Other Smoked Beer, Russian Imperial Stout, Spice,



Herb, or Vegetable Beer, Strong Scotch Ale, Wood-Aged Beer

Profile: This terrific all-round yeast can be used for almost any style beer and is a mainstay of one of our local homebrewers, Mr. Denny Conn. It is unique in that it produces a big mouthfeel and helps accentuate the malt, caramel, or fruit character of a beer without being sweet or under-attenuating.

Alcohol Tolerance: 10% ABV

Flocculation: low

Attenuation: 74-76%

Temperature Range: 60-70°F (15-21°C)

Wyeast 3711-PC French Saison

Beer Styles: Saison, Bier de Garde, Witbier, Belgian Golden and Dark Strong Ales, Belgian Blonde Ale, Belgian Specialty Ale.

Profile: Produces saison or farmhouse style biers that are highly aromatic with

clean, citrus-esters. Expect peppery and spicy notes with no earthiness and low phenols. This strain enhances the use of spices and aroma hops, and is extremely attenuative but leaves an unexpected silky and rich mouthfeel in a very dry finished beer.

Alcohol Tolerance: 12% ABV
Flocculation: low
Attenuation: 77-83%
Temperature Range: 65-77°F (18-25°C)

Wyeast 3739-PC Flanders Golden Ale

Beer Styles: Belgian Pale Ale, Belgian Specialty Ale, Belgian Dubbel, Triple and Quad, Belgian Strong Golden and Dark Ales, Belgian Blonde Ale.

Profile: This well balanced strain from northern Belgium will produce moderate levels of both fruity esters and spicy phenols while finishing dry with a hint of malt. 3739-PC is a robust & versatile strain that performs nicely in a broad range of Belgian styles.

Alcohol Tolerance: 12% ABV
Flocculation: medium-low
Attenuation: 74-78%
Temperature Range: 64-80°F (18-27°C)

Fruit Beers



With many fruits in season now, you want to consider making your next batch a fruit beer. This brew can be an exciting addition to the upcoming holiday feast.

When adding fruit to a beer, it is generally the intent to have its flavor evident in the character of the base beer. Fruit flavors in beer are typically enhanced when the bitterness is low and there is some degree of residual sweetness and good body. The addition

of crystal and dextrin malts as well as high temperature mashes will contribute the sweetness and body.

How to sanitize fruit and when to add it are issues of controversy when producing fruit beers.



First let's discuss sanitizing the fruit. Wild yeast and bacteria are on the skins of all fruit.

Boiling fruit to kill those unwanted yeast and microorganisms will set the pectins resulting in a pectin haze that is slow to clear or permanent. Another method of preparing the fruit is pasteurization. This can be accomplished by turning the heat off and adding the crushed fruit to the boiled wort or heating the fruit in a small amount of water to 140-150 degrees F for 15 minutes then cooling as quickly as possible. Heating the fruit will drive off much of the delicate fruit flavors and aromas.

Our preferred method is to treat the fruit much like a winemaker would by adding ½ crushed Campden Tablet and 1 teaspoon Pectic Enzyme Powder to 5-10 pounds of crushed fruit 24-36 hours prior to adding the fruit to the partially fermented wort. The addition of the Campden Tablet will kill those unwanted wild yeast and bacteria while the Pectic Enzyme Powder will degrade the pectin in the fruit resulting in more juice extraction and reduction of pectin haze.

The next question is when to add the fruit. Adding fruit to the initial fermentation will result in reduced fruit character because the carbon dioxide gas

produces by the yeast will scrub the desirable fruit volatiles out of the wort. Adding the fruit to the secondary (glass carboy) once the fermentation is complete will restart the fermentation. It is challenging to remove fruit in a glass carboy.

We recommend fermenting in a bucket when using fruit and adding the fruit which has been placed in a nylon straining bag to the nearly complete fermentation (when the specific gravity reaches approximately 1.020-1.025). The rate of the slowed fermentation will increase a bit, but it will not be vigorous enough to drive off the volatile aromatics of the fruit. By placing the fruit in a straining bag, its removal when racking to a carboy once fermentation is complete will be much easier. Simply pull out the bag of fruit and squeeze out the juice (after sanitizing your hands of course). Once the beer has been transferred off the fruit, gelatin finings may be added. Then allow the beer to clear for about 8 days, then rack, add priming sugar and bottle or keg as usual.

The addition of fruit will increase the original gravity of the wort, but it really doesn't contribute that much. The sugar content of fruit varies depending on the type of fruit and ripeness. For example, the addition of six pounds of cherries (one of the higher sugar content fruits) to

a five gallon batch is the equivalent of adding only .84 pounds of sugar which will increase the gravity by .007. So, I really wouldn't worry about making gravity adjustments. One to two pounds per gallon of most fruit is sufficient in pale medium bodied (around 1.050) beers. The amount of fruit for porters, stouts and high gravity beers (1.080+) should be doubled.

With many fruit in season now, seize opportunity to make a wonderful beer that is unlike any commercially available product; one that no brewer will be able to replicate. The flavors of fruit beer mature and develop over time much like a wine. Serve your fruit beer for the Thanksgiving feast and then again at Christmas and the same beer will present itself as a totally different product.

Tips & Tidbits

No Surface Damage when Boiling



Wort on an Electric Range

The prolonged wort boil on an electric range can damage the surface around the burner due to heat buildup. By covering the burner area and surrounding surfaces with four layers of heavy duty aluminum foil, the damage can be prevented. Make sure the foil does not contact the burner's electrical connections. At the conclusion of the boil, remove the foil for easy cleanup.

2009 Vinifera Wine Grapes from the Lodi Region

Bacchus & Barleycorn, Ltd. is once again excited to announce the availability of California



Vinifera wine grapes. Participation in this program allows you the opportunity to produce premium wines from fresh vinifera grapes for less than the price of typical table grapes. The grapes are picked, chilled and shipped immediately by refrigerated truck to Bacchus & Barleycorn.

These select grapes are available by the 'lug', approximately 33-36 pounds per 'lug', or in six gallon pails of field crushed and pressed juice which is ready to ferment. The date of delivery to Bacchus & Barleycorn is determined by weather and field conditions. The grapes this year look

great. Lodi is experiencing cooler weather than last year so the harvest and delivery dates are expected to be more normal rather than early like last year. The current date orders must be placed is September 10 with delivery scheduled for Friday, September 18. We are not currently anticipating a change in the ordered deadline or delivery date, however please remember we are working with Mother Nature and competing with major wineries so availability, and dates are subject to change. Place your orders now.

As you are planning for this limited time opportunity, here are a few things to keep in mind:

Grapes and juice must be picked up at Bacchus & Barleycorn on the day of arrival. They cannot be shipped.

3 lugs of grapes will produce about 7 gallons of first run wine requiring at least 15 gallons of container space to hold the crushed grapes. Second and third run wines can be made from fresh grapes and they are usually ready to drink in half the time of the first run wine. Bacchus & Barleycorn will crush and destem any grapes purchased through us at **no additional charge**. We will provide Brix, Specific Gravity, Titratable Acid and pH reading for you. Two phone numbers (e.g. home, work, cell) are required and email address is encouraged with all grape orders. The following varieties are currently anticipated to be available by special order only:

2009 California Vinifera Wine Grape Prices

Red Grape and Juices

<u>VARIETY</u>	<u>PER LUG</u>	<u>6 GAL PAIL</u>
Alicante	51.00	88.00
Barbera	51.00	88.00
Burgundy	NA	87.00
Cabernet Franc	55.00	88.00
Cabernet Sauvignon	55.00	88.00
Carignane	51.00	87.00
Chianti	NA	87.00
Grenache	51.00	84.00
Merlot	54.00	87.00
Petite Sirah	56.00	90.00
Pinot Noir	65.00	92.00
Ruby Cabernet	52.00	88.00

Sangiovese	55.00	89.00
Syrah	52.00	88.00
Valdespenas	52.00	85.00
Zinfandel, Old Vines	57.00	92.00

White and Blush Grapes and Juices

<u>VARIETY</u>	<u>PER LUG</u>	<u>6 GAL PAIL</u>
Chablis	NA	83.00
Chardonnay	56.00	89.00
Chenin Blanc	51.00	85.00
French Columbard	51.00	84.00
J Riesling	NA	91.00
Malvasia Bianca	NA	87.00
Muscat	51.00	85.00
Pinot Grigio	61.00	96.00
Sauvignon Blanc	54.00	86.00
Semillion	NA	86.00
Viognier	54.00	90.00
Zinfandel Blush	NA	85.00

Pure culture liquid yeast starters will be available by special order for only \$6.00 in the following varieties: Chablis, Rudisheimer, Bordeaux, Zinfandel and Chianti.

Wyeast Malo-Lactic culture will also be available by special order for \$8.75. Please place your yeast and ML orders when ordering your grapes.

Availability, prices, and dates are subject to change.

"A quart of ale is a dish for a king" William Shakespeare