

Bacchus E- Lines

January 2010

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The weather outside has turned cold and snowy in Kansas City with much of the country locked in the icy grips of winter. 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 less than two months away, it is time to begin those special fermentations for the festivities. From our Bacchus Batches, consider the "[Flaked Out Stout](#)". In this issue you'll find Wyeast 1st Quarter Private Collection strains (Pacman is back), new stuff, specials, Kansas City Bier Meisters Homebrew Competition, how the Artic blast from Mother Nature can help your wine and more.

Special Purchase

Polar Ware Boiling Pots



We've found a super buy! Stainless Steel Brew Kettles with cover

by Polar Ware. This is a brewers dream.

20 quart (5 gallon) regular price \$59.30;

Super Buy price \$41.50

30 quart (7 ½ gallon) regular price \$111.79;

Super Buy price \$78.25

Sale prices through St. Patrick's Day or while supply lasts.

New Products

Stir-Plate 2000

The Stir-Plate 2000 features PWM (pulse with modulation) which provides improved motor speed control, lower power consumption and no heat is given off by the stir-plate. It has a bright, easy to read power indicator and fully adjustable linear speed control. The built-in rev limiter prevents damage to the stir-plate when removing the flask. Includes: stir-plate, 2pc magnetic stir-bars and 12VDC power supply (UL listed). **\$127.18**

Lysozyme

This enzyme prevents malolactic fermentation. Usage is ¼ ounce or 2 ¼ level teaspoons per 6 gallons of wine. This 5% solution will produce 275 ppm. For 6 gal batches dissolve 2 ¼ level tsp in 4 oz hot water. Stir gently, let rest 45 min and repeat until mixture is clear. ½ ounce **\$9.50**; 2 ounce **\$28.35**

Book Reviews

The Compleat Meadmaker by Ken Schramm

The Compleat Meadmaker is by far the most comprehensive book on meadmaking in print. It begins with the history of mead. Procedure, ingredients and techniques are covered in depth. With easy to follow procedures and simple recipes, Schramm shows how you can quickly and painless make mead at home. Chapters on varietal honey, melomel, pyment, metheglin and braggot are included. This is a must have for all meadmakers. **\$19.95**

Homemade Root Beer, Soda & Pop by Stephen Cresswell

From soda water to sarsaparilla, in *Homemade Root Beer, Soda & Pop* you'll find easy-to-follow instructions and more

than 60 recipes. Equipment and procedure are outlined. Make delicious of favorites like old-fashioned Root Beer, Ginger Beer and Birch Beer. Then branch out newer fizzy creations like Raspberry Shrub, Coffee Whizzer and Fruit Smoothies. Or try your hand at Prohibition-era drinks like switchel. This is the best resource for making soda from scratch. **\$14.95**

The Lore of Still Building by Kathleen Howard and Norman Gibat

This is one of the most informative and thoroughly entertaining books available on distillation. Topics range form recreational distillation to ethanol advocacy to legal aspects. **\$11.05**

Kansas City Bier Meisters' 27th Annual Homebrew Competition

Collect your best brews for the 27th Annual Kansas City Homebrew Competition February 19th and 20th at Holy-Field Winery.

Entries will be accepted through February 8th, 2010 at Bacchus & Barleycorn, 6633 Nieman Rd. Shawnee, KS 66203. Judges and Stewards are needed. Contact Alberta at Bacchus & Barleycorn if you can help.

Online entry and registration forms:

Competition events include: a breakfast talk about Belgian beers by Free State brewer Geoff Deman and Executive Chef Rick Martin with coffee donated by the Roasterie; a bus tour to Free State Brewing Company in Lawrence, KS for beer tasting and a talk by Free State Brewing Executive Chef Rick Martin about pairing food and beer and the Awards Celebration Belgian Theme Dinner with speaker Steven Pauwels, Brewmaster of Boulevard Brewing Company which will follow the judging on February 20. All events require advanced registration.

Complete entry requirements, entry forms and event registration are available at: www.kcbiermeisters.org/KCBMCompetitionMailer2010.pdf

Wyeast Private Collection



These special strains will be available January through March 2010.

Wyeast 1764PC Rogue Pacman Yeast

Beer styles: American Pale Ale, American Amber Ale, American Brown Ale, Brown Porter, Cream Ale, Irish Red Ale, Strong Scotch Ale, Dry

Stout, American Stout, Russian Imperial Stout, American IPA, Imperial IPA, American Barleywine, Fruit Beer, Spice/Herb/or Vegetable Beer, Christmas/Winter Specialty Spice Beer, Other Smoked Beer, Wood-Aged Beer
Profile: A versatile yeast strain from one of Oregon's leading craft breweries. Pacman is alcohol tolerant, flocculent, attenuates well and will produce beers with little to no diacetyl. Very mild fruit complements a dry, mineral finish making this a fairly neutral strain. Pacman's flavor profile and performance makes it a great choice for use in many different beer styles.

Alcohol Tolerance: 12%

Attenuation: 72-78%

Flocculation: Medium-High

Temperature Range: 60-72°F

Wyeast 3655PC Belgian Schelde Ale Yeast

Beer Style: Belgian Pale Ale, Belgian Specialty Ale, Belgian Dubbel and Tripel, Belgian Strong Golden and Dark Ales, Belgian Blonde Ale, Flanders Brown/Oud Bruin

Profile: From the East Flanders - Antwerpen region of Belgium, this unique top

fermenting yeast produces complex, classic Belgian aromas and flavors that meld well with premium quality pale and crystal malts. Well rounded and smooth textures are exhibited with a full bodied malty profile and mouthfeel.

Alcohol Tolerance: 11%

Attenuation: 73-77%

Flocculation: Medium

Temperature Range: 62-74°F

Wyeast 1882PC Thames Valley II Yeast

Beer styles: Ordinary and Special Bitters, ESB, Northern English Brown, Robust Porter, Dry Stout, Foreign Extra Stout

Profile: This strain was originally sourced from a now defunct brewery on the banks of the river Thames outside of Oxford, England. Thames Valley II produces crisp, dry beers with a rich malt profile and moderate stone fruit esters. This attenuative strain is also highly flocculent resulting in bright beers not requiring filtration. A thorough diacetyl rest is recommended after fermentation is complete.

Alcohol Tolerance: 11%

Attenuation: 70-74%

Flocculation: Medium

Temperature Range: 55-58°F

Now Available Year Round from the Wyeast Culture Collection™

3711 [French Saison](#)

French Saison yeast produces saison or farmhouse style biers that are highly aromatic, peppery, spicy and citrusy. This strain enhances the use of spices and aroma hops, and is extremely attenuative but leaves an unexpected silky and rich mouthfeel.

Alcohol Tolerance: 12%

Attenuation: 77-83%

Flocculation: Low

Temperature Range: 65-77°F

3763 [Roeselare Ale Blend](#)

Roeselare is a blend of lambic cultures that produces beer with a complex, earthy profile and distinctive pie cherry sourness. Aging up to 18 months is required for a full flavor profile and acidity to develop. This blend will produce a very dry beer due to the super-attenuative nature of the mixed cultures.

Alcohol Tolerance: 11%

Attenuation: 80%+

Flocculation: Variable

Temperature Range: 65-85°F

Tips & Tidbits

Cold Stabilization



With the Artic blast, you can see your breath and the temperatures in the Midwest have dropped to an uncomfortable wind biting low. Winemakers can smile because with the help of Mother Nature, we naturally cold stabilize our wines.

When wine is subjected to cold temperatures for an extended period of time, a natural chemical process known as tartaric acid crystallization causes the potassium and tartaric acid molecules to solidify into sand-like grains and collect on the sides and bottom of the vessel. This may happen in the carboy, barrel, or bottle or on the cork. It is a natural process in wine production. The tartaric crystals won't harm you. If they develop in the bottle, decant off the crystals leaving them in the bottle. No one wants to serve a wine that appears to have glasslike shards, no matter how harmless they actually are.

The process of protecting wine from the development of tartaric crystals is known as Cold Stabilization. Cold Stabilization is done by placing the wine in cold storage at temperatures between 14° F and 25° F for up to two weeks. You do not need to rack the wine before Cold Stabilization.

Gee, most of us don't have the capability to achieve and maintain such temperatures. So, here's where Mother Nature and our uncomfortable weather can work for your wine. Cold stabilize your wine by placing it in an unheated garage or cellar where the temperature is 39° F or below. At this temperature it will take several weeks to cold stabilize your wine. A lower temperature is always more effective and faster.

Keep in mind that your storage container, glass carboy, may not like super cold temperature. We weary of exposing oak barrels and glass carboys as well as the wine itself to outside temperatures that fluctuate daily. Temperature swings are to be avoided during long-term aging.

Allow Mother Nature to help your wine become crystal clear without forming crystals in the bottle.

"There is more to life than beer alone, but beer makes those other things even better."

---- Stephen Morris