

Bacchus E-Lines

March 2010

6633 Nieman Rd.

Shawnee, KS 66203

913 962 2501

bacchus@bacchus-barleycorn.com

The arrival of spring, the sound of birds and bulldozers, and the days are getting longer will be more than welcome after our record setting winter of snow. It's time to start those Irish Red Ales and Stouts for St Patrick's Day and March Madness. It seems early to be thinking about graduation, Mother's Day, Father's Day and Memorial Day, but if you're planning to serve your fine wine and homebrew at these celebrations, it's time to get your yeast rocking and airlocks popping. This issue of Bacchus E-Lines is packed with specials, hop rhizome ordering information, new products Argentine Cascade Competition, price reductions and more. Read on for the details.

New Products

Kefir Starter Culture

Kefir has been called the "champagne of dairy products." Kefir is a fermented milk drink that originated in the Caucasus region. It is prepared by inoculating cow, goat, or sheep's milk with kefir grains. Traditional kefir was made in skin bags that were hung near a doorway; the bag would be knocked by anyone passing through the doorway to help keep the milk and kefir grains well mixed.

For most of recorded history, kefir was scarcely known outside the Caucasian Mountains, although Marco Polo mentioned it in recounting his travels. Kefir received renewed interest in the Western World when it was found to be a useful therapeutic treatment for patients in sanitariums. This self-carbonated dairy-based beverage continues to be popular in Russia, southwestern Asia and Eastern and Northern Europe, and has recently gained some popularity in the United States.

Kefir produces a rich, creamy drink with a bubbly effervescence which may be sweetened with honey or maple syrup to produce a refreshing and nutritious dairy

treat. This culture can be used with cow, soy or goat milk and may be re-cultured.

This culture can be re-cultured but it is a complex culture (many different cultures) and is very difficult to get consistent results without good temps and time controls on the ripening. Keep packages in the freezer, they will last up to 2 years. [2 sachet pack \\$6.38](#)

Muntons Mexican Cervesa

This hopped malt extract with the addition of 2-3.3 pounds of light or extra light unhopped malt extract produces 5 gallons of an authentic Mexican thirst quencher. 3.3 lbs. **\$16.90**

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.

Half Price Classy Rack Clearance

These four glass racks are made of solid oak and are ready to stain, paint or leave in their natural beauty. Classy racks are easy to install requiring only a hammer and long neck screwdriver. They are available as corner racks for that little nook or straight racks which install under the cupboard, above the bar or on the wall. Regular price \$14.95. While supplies last, **½ price \$7.48**

Price Reductions

Sweet Gale



Also called "Bog Myrtle" and "Badge of the Campbells", Sweet Gale is a deciduous shrub with fragrant wood and leaves found abundantly in the Northern Hemisphere especially on the Scottish moors and bogs. It has been used as a substitute for hops in Yorkshire in a beer named appropriately "Gale Beer". The seeds and leaves have also been used in soups and stews, perfumes and candles. This is not surprising since it is in the same family as bayberry, which is a popular candle scent. Used as a tea infusion it has been known to ease stomach disorders. This relatively unknown herb is well suited for holiday beers. 2 ounce was \$2.10; **New Lower Price \$1.95**

Bitter Orange Peel



Also called "Curaçau orange peel", these green-gray peels are one of the most popular specialty herbs on the market. They are used commercially by domestic brewers to duplicate the beer styles that put Belgium on the brewing map. While not very bitter, they are a key ingredient in Belgian style white beers. 1 ounce was \$2.35; **New Lower Price \$2.20**

Sweet Orange Peel

While a cousin to the Florida orange, this sweet variety will not give your beer a metallic taste like the domestic version. If you're familiar with the taste of Cointreau or Grand Marnier, then you will be thrilled with the flavor that sweet orange peel can add to your Belgian style strong ales and special holiday brews. 1 ounce was \$2.65; **New Lower Price \$2.40**



Elderflowers



These natural wonders are good for the outside as well as the inside. Elderflowers infused in creams have been used to soften skin, smooth wrinkles, fade freckles and soothe sunburn. They can be used on their own for making wine or can be added to elderberry wine to enhance flavor. On their own, they produce a wine compared to a muscatel. Hot elderflower tea, like chamomile, can make a soothing nightcap and is said to offer natural relief for the common cold. 2 ounce was \$5.85; **New Lower Price \$5.55**

Heather Tips

It is both the flowers and the greenery of this wonderful herb which impart a pleasing aroma and smooth bitterness to beers. It is especially appropriate for a Scotch ale known as Fraoch. With a flavor similar to a subtle chamomile/mint blend with a hint of lavender, heather pairs well with honey. It's also great for tea, with reputed calming qualities. 2 ounce was \$5.17; **New Lower Price \$4.97**



Paradise Seed



Also called "Grains of paradise", "Guinea grains" and "Melegueta pepper", these small seeds look like cardamom but have a character all their own. The spice is native to West Africa and during medieval times was used to flavor food. It has also been used as a pepper substitute. While it does have a peppery zing, it also has notes of citrus and an "earthy" pine aroma. 2 grams was \$1.88; **New Lower Price \$1.48**

Licorice Root

Do not confuse the flavor of licorice with that of anise, which is not related and is quite different when tasted side by side. Licorice has been used for everything from cough remedies to ulcer cures. The root imparts a very characteristic flavor and is surprisingly sweet. It contains glycyrrhizin, a substance 50 times sweeter than sugar, and is often added to chocolate to enhance sweetness. 1 ounce was \$2.65; **New Lower Price \$2.38**



Wyeast Private Collection

These special strains will be available 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 beers 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

Cheese Makers Test for Acid Too

When trying to convert the lactose in cheese to lactic acid by using a culture, there is no visible way to determine to what extent the culture is working. Tracking acidity development is one of the surest ways to know about the activity of your culture and to tell if it is doing the work it was intended to do. The same Acid Titration Kit which is used by winemakers can also be used by cheese makers to test acidity. The color

change for cheese makers will be appearance of a light pink which persists for 10-20 seconds. **Acid Titration Kit \$10.15**
Note: The life of Sodium Hydroxide Solution is approximately 1 year in a sealed bottle. So wine and cheese makers date the bottle when opened and replace your Sodium Hydroxide annually. **Sodium Hydroxide, 4 oz. \$4.10**

Argentine Cascade Brewing Contest

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.

How creative can you be? Using this delightful hop, Argentine Cascades as 75% or more of the hops, just brew a beer. The style is your choice, but please declare the style so our judges can provide appropriate feedback. Enter it in our Argentine Cascades Contest. All entrants will receive great feedback and the winners will receive:

- 1st Place ½ pound Argentine Cascades
- 2nd Place ¼ pound Argentine Cascades
- 3rd Place 2 ounces Argentine Cascades

Entry requirements:

- 75% or more of the weight of the hops in the beer must be Argentine Cascade, so we'll need your recipe
- 2 bottles free of identifying marks (i.e. no personalized labels, markings on caps obliterated) with bottle label consisting of name, address, phone number and

email attached to each bottle with a rubber band

- NO entry fee
- Entries must be received at Bacchus & Barleycorn by April 24
- Winners will be announced by May Day

Irish Fest Brewing Competition

There will be a homebrew competition at the Irish Fest again this year. But, the style has changed to BJCP category 9, that's Scottish and Irish Ales. Entries must be received at Bacchus & Barleycorn by August 21. Start your brews now. Contest details, prizes and more will be available in the next edition of Bacchus E-Lines as well as on the Irish Fest website.

Tips & Tidbits



Caramelized Wort

Color and flavor is usually added to beer by choosing from a broad selection of specialty grains.

From Biscuit to Black and Crystal to Chocolate, maltsters provide a wide array of products from which to choose.

There is another way to add color and flavor which can't be duplicated in any other way: caramelization. Caramelization occurs when sugars (in the case of brewing, that's malt sugars) are scorched during the boil. This generally happens in most flame fired kettles, but there are several techniques for achieving this effect.

The most common method of achieving caramelization is the long boil. When a wort is boiled for more than two hours, the caramelization effect begins to become noticeable. The effect is more pronounced in high gravity worts.

A second technique is to take a small pan of wort and boil it aggressively. A good deal of caramelization will occur by reducing 2 quarts of wort to a pint in a two hour vigorous boil. For all grain brewers, the first runnings from the mash, being higher in gravity, work great. One pound of dry malt extract in two quarts of water works equally well. Add the reduced wort back to the main boil just before cooling.

Finally, some brewers will heat their empty kettle. When the first wort comes in contact with the empty kettle, some of the sugar will instantly caramelize. Be careful, this technique produces a lot of steam and hot wort may come splashing out.

Caramelization can be used to produce any beer style. It is recommended in making Scottish Ales, as well as Old Ale, Brown Ale, Porter and Bock.

2010 Mazer Cup International Competition

For almost two decades the most well known name in mead competitions has been the Mazer Cup. Created by Ken Schramm (author of "The Compleat Meadmaker"), Dan McConnell and Mike O'Brien, the annual event quickly became the world's best recognized and most prestigious mead competition. The 2010 Mazer Cup will be held March 26-27 in Boulder, Colorado.

All of the pertinent information including competition rules, entry forms, and the online entry system can be found at: <http://www.mazercup.com>

Hop Rhizomes

The hop plant (*Humulus Lupulus*) is a perennial that produces climbing annual vines from a perennial crown and rootstock. The vines may grow 25 feet in a single season, but will die back to the crown each fall.

Hop plants are unisexual, only the female hop produces the flowers that are used in brewing. All rhizomes offered by *Bacchus & Barleycorn, Ltd.* are female. As the female flower matures, it forms

cone-like structures. These mature cones are 1 to 3 inches long yellowish green and papery to the touch. The cones are generally harvested in August and September, dried and then used for whatever brewing, medicinal, or ornamental purposes you desire.



To order your rhizomes, complete the information below and return it to *Bacchus & Barleycorn, Ltd.* by mail (6633 Nieman Rd., Shawnee, KS 66203), fax your order 913 962 0008, or e-mail to bacchus@bacchus-barleycorn.com by **Saturday, March 27, 2010**. You will be notified when the rhizomes arrive. Growing instructions are included with your order.

HOP RHIZOME ORDER FORM

\$5.25 per Rhizome

___ Brewers Gold

___ Mt Hood

___ Cascade

___ Newport

___ Centennial

___ Northern Brewer

___ Chinook

___ Nugget

___ Fuggle

___ Sterling

___ Galena

___ Willamette

___ Kent Golding

___ Zeus

___ Magnum

Name: _____

Address: _____

City: _____ State: _____ Zip: _____ + _____

Phone: (____) _____ e-mail: _____

Order information must be received by 3/27/2010

BREWERS GOLD – High yielding bittering hop, ancestor to most high alpha hops, alpha 8-9%

CASCADE – Good yielding, floral American aroma type, disease resistant, alpha 5-6%
CENTENNIAL - Good yielding, similar to Cascade with higher alpha, moderated disease resistance, alpha 8-10%
FUGGLE – Early ripening, low yield, traditional English aroma variety, 4-5%
GALENA – Susceptible to powdery mildew and aphids, 12-14%
KENT GOLDING – Moderate yielding, old English aroma type, alpha 4-6%
MAGNUM – Late maturing, good resistance to wilt and downy mildew, 12-14%
MT HOOD – Hallertau hybrid, more vigorous and disease resistant, alpha 4-6%
NEWPORT - New alpha acid variety, good growth and yield, disease resistant, 9-17%
NORHTERN BREWER – Low yield, popular German aroma variety, difficult to grow, 7-9%
NUGGET – High yielding, vigorous disease resistant high alpha hop, alpha 12-15%
STERLING – Saaz hybrid, much better yield with similar aroma, alpha 6-9%
WILLAMETTE – Moderate yielding, triploid hybrid of English Fuggle, alpha 4-6%
ZEUS - American aromatic high-alpha hop with noticeable bitterness. Similar, if not identical, to Columbus/Tomahawk. Vigorous but susceptible to mildew diseases, 15.0

Alpha = average bittering rating for brewing purposes

Upon obtaining the rhizomes, they should be stored in a plastic bag, slightly moistened, and kept in a refrigerator until you are ready to plant them.

"Beer, it's the best damn drink in the world"
Jack Nicholson