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BABB's News

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Brewmaster:	Kris Domagala	brewmaster@babbrewers.com
Deputy Brewmaster:	Angus Rich	deputybrewmaster@babbrewers.com
Secretary:	Alex Hyde	secretary@babbrewers.com
Treasurer:	Mark Davies	treasurer@babbrewers.com
Chief Steward:	Daniel Angus	chiefsteward@babbrewers.com
Webmaster:	Ed Schache	webmaster@babbrewers.com
Librarian:	Howard Mullins	librarian@babbrewers.com
News Editor:	Dr. Jason McDonald	news@babbrewers.com

Micro Brew Micro Waste

by Dr. Daniel Angus
18th August 2013, Chicago, Illinois, USA

I was recently invited to present some of my research at a small conference in Chicago, IL. Being the middle of our teaching semester makes these kinds of engagements tricky and as such I decided to opt for a short hop that would have me out of the country for only a week in total. Work-wise the trip was a massive success, but that's not why I'm writing this column! My itinerary left Saturday free for me to explore what the Illinois beer scene was all about. As luck would have it I managed to stumble across the seventh annual Micro Brew Micro Waste festival after seeing an advert in a downtown brewpub I had visited earlier in the week for dinner. The festival featured around 90 Illinois microbreweries, in addition to a couple of notable ring-ins from other states.

The festival

The festival ran from 3pm – 7pm in a closed-off section of Oak Park which is an eastern suburb of Chicago. The festival was positioned next to a train line so it was a simple 30 minute ride out on the famous "L" train to get there. I arrived a touch early to beat the crowd, but thankfully it wasn't nearly as crowded as I had thought it would be. For \$45 I got a tasting glass and a sheet of tickets to exchange for tastings throughout the afternoon. The brewers set up under tents, most using jockey boxes to dispense 2 or 3 of their creations to a very thirsty and well-natured crowd.

At my second stop I found myself in the company of a couple of local architects who were happy to spend the remainder of the day with me and compare tastings. Both were keen beer drinkers but had never brewed so were keen to get the lowdown on the brewing process as we explored the festival. They knew many of the local brewery owners and were more than happy to introduce me and let me plug the brewers for info on their beers and processes.

The beers

Two styles were in plentiful supply, American IPA and Belgian Ales. I must have tried about 20 different IPAs, the standouts being Ballast Point and Pipeworks.

Saisons, Farmhouse Ales and other funky Belgian-inspired creations went down far too easily on a hot afternoon, and the Begyle Blonde was my pick of the festival for this category.

Another great feature of the festival was the Replicale Project which, like some of our interclub competitions, directed breweries to create a Pale Ale within a set-range of conditions, including a small IBU and SRM window, but a semi-relaxed restriction on hop and grain choice. The brews I tried were incredibly well executed and the five I tried all gave you something different. You never like going back for seconds at an event with so much beer on offer but I couldn't help have seconds of the Wild Onion as it was simply sublime.

Micro Waste

Aside from a focus on beer, the festival also promoted itself as a



A passport to a beery good time.

sustainable festival and I was very impressed at the ways the festival managed to reduce its ecological footprint. The use of a glass that you took around with you all day was a great way to reduce on plastic cups at each vendor, and I only saw two breakages during the day. Food vendors sourced local produce and included vegetarian and vegan options, and all used biodegradable plates and cutlery. Recycling and composting bins were placed around the festival to ensure that less waste ended up in landfill.



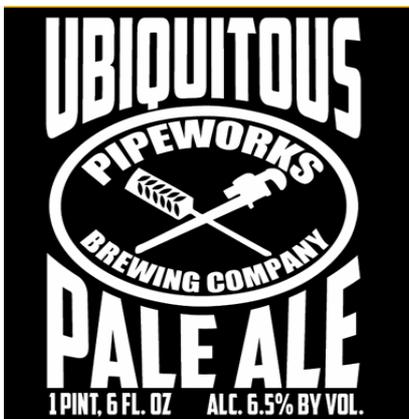


Trustworthy directions in Oak Park, Chicago.

Summing up

I was thoroughly impressed with the festival, both from its general organisation and of course with the quality of beer being produced in and around Illinois. The quality of breweries including Revolution, Pipeworks and Wild Onion and news of big craft brewers such as Lagunitas brewery opening up in the coming months is something that has a lot of local Chicago beer heads excited.

Even without my luck of timing with the festival, Chicago has an amazing bar scene, and I would have left just as happy from the awesome selection of local beers in any of the bars in town. I think it's great to see that the Chicagoans are replacing their Bud and Miller taps with those of independent breweries, and festivals such as Micro Brew Micro Waste certainly help develop the scene further.



AABC 2013

The Australian Amateur Brewing Championship is being held on 1st-2nd November in Canberra. The organisers have asked us to put the word out for volunteers to help judge and steward at the event. If you are interested in going down to Canberra or would like further information, contact Kris Domagala at brewmaster@babbrewers.com

Mash Paddle Beers at Archive

It's been a long wait, but this year's Mash Paddle Competition finalists have had their recipes brewed, with the resulting beers going on tap at Archive starting on Monday 30th September:

- 30th Sept: Apollo 13 (Angus Rich)
- 7th Oct: Bomber Brown Ale (Colin Wright)
- 14th Oct: Swamp Donkey (Tim Rayfield)
- 21st Oct: Chuck's Brown (Kris Domagala)

You can find Tim's recipe in this newsletter, and the other recipes in previous newsletters. Two kegs of each beer were made and no doubt they won't last right to the end of the weekend, so get in during the week for your best chance at trying them!

QABC 2013

Entries for this year's Qld Amateur Brewing Championship are due this week.

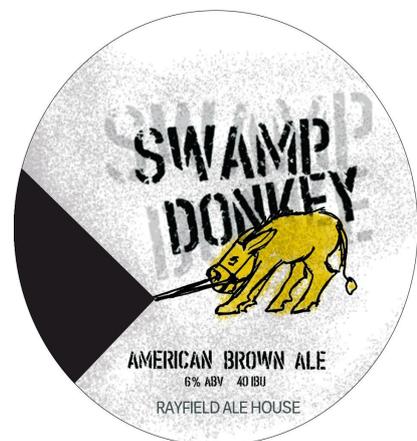
The last dates and locations for dropping off entries are:

- Tuesday 24th by 5pm at any Brewers Choice store
- Thursday 26th at the BABB's September Meeting
- Saturday 28th by 1pm at Bacchus/Craftbrewer, Capalaba

Don't forget that entrants are requested to submit two bottles per entry, so that in the event the entry places 1st, 2nd or 3rd, the second bottle will be sent to the Australian Amateur Brewing Championship in Canberra on your behalf. Entry fees are \$5 per entrant + \$5 per entry (so if you enter 3 styles, that's \$20).

We still need more BABB's Judges and Stewards to fulfil our commitment to the competition. If you are in a position to help out at Bacchus/Craftbrewer on Sunday 13th October, please get in touch with David Clarke by email at bjcp@babbrewers.com.

No experience is necessary with Stewarding, and there may be an opportunity to sit in on some of the Judging. If you would like an idea of what's involved, there was a good write-up recently by one of the volunteers at this year's NSW competition, which can be found at <http://aussiehomebrewer.com/topic/72656-castle-hill-home-brew-competition-2013/?p=1075476>



September Meeting

The next BABB's meeting will be held this Thursday, September the 26th.

The meeting is an education night, featuring beers that have been individually dry hopped with a range of hops. Test your skills at identifying the different hops, trying different blends and get an idea on how you could use them in your own beers. There will also be a break-out session for those interested in trying some beers with a some classical flaws. This will certainly be of use to those who will be taking the BJCP exam next February.

Competition Tip - Entering to Style

by Kris Domagala

An important aspect of entering competitions is making sure you choose the most appropriate style to enter your beer under. When looking to brew a new style that we aren't necessarily familiar with, we often choose a reputable base recipe to start with and assume that the resulting beer matches the style. However, due to different ingredients, processes, equipment, or even a poor choice of recipe to begin with, sometimes the beer we end up with drifts outside of the intended style. I have judged a number of beers in past competitions that were well brewed, but lost points for missing the mark on style.

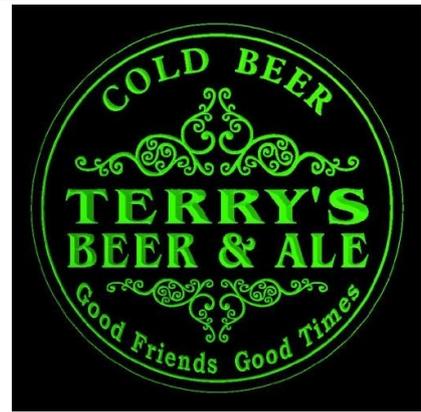
So how do you choose the style for a beer? A lot of styles have a significant overlap with one or more others. Examples include the various stouts and porters, bitters, brown ales, bocks, and American ales. They're usually (but not always!) grouped under the same BJCP category, so the first thing you can do is look at the related styles.

The BJCP guidelines lists ABV, IBU, OG/FG and Colour ranges for each style, so a good starting point is to make sure your beer fits into those ranges. It's important though to realise that things like calculated IBU and actual IBU might be quite different. Also, having values at opposite ends of their respective ranges may put the beer out of balance for the style.

As a side note, new entrants sometimes ask how important it is that their beer falls within those key statistical ranges. I have even heard of entrants who have hesitated to enter a beer under a particular style, because their measured FG was outside of the range for the style. I am personally not aware of any amateur competition where a beer's vital statistics are measured as part of judging, and if you've ever seen a major competition run, you'd realise how impractical this would be (if you haven't seen a major competition, sign up to help out in this year's QABC!). So the answer to the initial question is that numbers falling outside their ranges isn't that important. What is important, is that the beer is perceived to fall within those ranges.

At this point, based on the statistics and the category, we've probably narrowed it down to two or three potential styles. From here, what I do is assess the beer without the guidelines. There is an excellent resource on the BJCP website called the "Beer Checklist" scoresheet, which can be downloaded from <http://www.bjcp.org/compcenter.php>. It is a tick-and-flick style scoresheet that has most of the common descriptors for each section of the standard scoresheet. I find it useful for quickly recording the intensity of key characteristics of the beer, and as a prompt for flavours and aromas that may be present.

Once I've filled out the checklist, then I go back and read the guidelines for the candidate styles. In each section (aroma, appearance, flavour, mouth-feel), I read the different styles and make a note of which one matches best. By the end of it, you can usually get a better idea of what the beer would score best as. By assessing the beer before looking at what the guidelines say about it, I also find it helps reset any mismatched preconceptions I had about the style.



Treasurer's report: August 2013

Income:	(cash/chq)	(dir. dep.)
Subscriptions:		\$ 425.00
Raffle:	\$ 180.00	
Library:		\$ 28.00
QABC Sponsorship:		\$ 400.00
Sub-totals:	\$ 180.00	\$ 853.00
Total Income:		\$1033.00
Expenses:	(cash)	(cheques)
Rent:		\$ 70.00
Food & Drink:	\$ 46.70	
Club Badges:		\$ 75.50
Library:		\$ 71.49
Annual comp costs:		\$ 19.60
Audit:		\$ 50.85
Sub-totals:	\$ 46.70	\$ 287.44
Total Expenses:		\$ 334.14
Profit/Loss:		\$ 698.86
Bank Reconciliation for August 2013		
Opening cashbook balance:		\$14147.20
Add Profit/Loss:		\$ 698.86
Closing cashbook balance:		<u>\$14846.06</u>
Bank balance @ 31/Aug/13:		\$15007.15
Add outstanding deposits:		\$ 314.50
Less outstanding cheques:		\$- 161.09
Reconciled bank balance:		<u>\$14846.06</u>



Auto-Brewery Syndrome

Michaeleen Doucleff, www.npr.org,
17 Sep 2013

This medical case may give a whole new meaning to the phrase "beer gut."

A 61-year-old man — with a history of home-brewing — stumbled into a Texas emergency room complaining of dizziness. Nurses ran a Breathalyzer test. And sure enough, the man's blood alcohol concentration was a whopping 0.37 percent, or almost five times the legal limit for driving in Texas.

There was just one hitch: The man said that he hadn't touched a drop of alcohol that day.

"He would get drunk out of the blue — on a Sunday morning after being at church, or really, just anytime," says , the dean of nursing at Panola College in Carthage, Texas. "His wife was so dismayed about it that she even bought a Breathalyzer."

Other medical professionals chalked up the man's problem to "closet drinking." But Cordell and Dr. Justin McCarthy, a gastroenterologist in Lubbock, wanted to figure out what was really going on.

So the team searched the man's belongings for liquor and then isolated him in a hospital room for 24 hours. Throughout the day, he ate carbohydrate-rich foods, and the doctors periodically checked his blood for alcohol. At one point, it rose 0.12 percent.

Eventually, McCarthy and Cordell pinpointed the culprit: an overabundance of brewer's yeast in his gut.

That's right, folks. According to Cordell and McCarthy, the man's intestinal tract was acting like his own internal brewery.

The patient had an infection with , Cordell says. So when he ate or drank a bunch of starch — a bagel, pasta or even a soda — the yeast fermented the sugars into ethanol, and he would get drunk. Essentially, he was brewing beer in his own gut. Cordell and McCarthy the case of

"auto-brewery syndrome" a few months ago in the *International Journal of Clinical Medicine*.

When we first read the case study, we were more than a little skeptical. It sounded crazy, a phenomenon akin to spontaneous combustion. I mean, come on: Could a person's gut really generate that much ethanol?

Brewer's yeast is in a whole host of foods, including breads, wine and, of course, beer (hence, the name). The critters usually don't do any harm. They just flow right through us. Some people even take *Saccharomyces* as a probiotic supplement.

But it turns out that in rare cases, the yeasty beasts can indeed take up long-term residency in the gut and possibly cause problems, says , a microbiologist at Duke University.

"Researchers have shown unequivocally that *Saccharomyces* can grow in the intestinal tract," Heitman tells The Salt. "But it's still unclear whether it's associated with any disease" — or whether it could make someone drunk from the gut up.

We dug around the scant literature on auto-brewery syndrome and uncovered a handful of cases similar to the one in Texas. Some reports in Japan date back to the 1970s. In most instances, the infections occurred after a person took antibiotics — which can wipe out the bacteria in the gut, making room for fungi like yeast to flourish — or had another illness that suppresses their immune system.

Still, such case reports remain extremely rare. Heitman says he had never heard of auto-brewery syndrome until we called him up. "It sounds interesting," he says. But he's also cautious.

"The problem with a case report," he notes, "is that it's just one person. It's not a controlled clinical study."

Mini-comp#4

by Daniel Angus

A big thanks to all who entered the Amber & Dark Ale mini-comp last month where we had 10 entries in total.

The winner with a score of 42 for a Northern English Brown was Dan Rawlings, a close second on 39.5 was Kris Domagala with another Northern English Brown and third with a score of 39 was Mark Bedford for an Australian Dark. Honorable mentions go to Ralph Devoil and Nick Barnes who both entered very tasty Milds.

Next month is our Lager and Pilsner competition so get cracking as this is sure to be a great night, and a perfect way to see in the start of the warmer weather. At time of entry, beer must be nominated into BABB's beer classes: 2.1 Australian Lager, 2.2 Australian Premium Lager, 2.3 Pale Continental Lager, 2.4. Munich Helles, 2.5. Dortmund, 2.6 Classic American Pilsner, 2.7 German Pilsner (Pils), 2.8. Bohemian Pilsener, 2.9 Oktoberfest/Märzen, 2.10 Vienna Lager, 2.11 California Common Beer, 2.12 Munich Dunkel, 2.13 Schwarzbier (Black Beer).

Upcoming Events

September:

- 23rd ANAWBS entries due at Waite (South Australia)
- 24th QABC entries due at Brewer's Choice stores by 5pm
- 26th September Meeting - Education Night
- 27-28th ANAWBS Beer judging (<http://anawbs.org.au>)
- 28th QABC entries due at Craftbrewer by 1pm

October:

- 4th-5th Oktoberfest at the Brisbane German Club
- 13th QABC Judging at Craftbrewer
- 24th October Meeting – Pilsner & Lager mini-comp
- 26th AHB Pub Crawl

November:

- 1st-2nd AABC Judging, Canberra.
- 28th November Meeting – Christmas Breakup

August Minutes

Brewmaster Welcome.

Previous minutes: Approved.

QAAWBG: No awards night dinner this year. Clubs to take turns in "hosting" an event. First event will be in Mid November. Still working out details on location and timing.

Two new clubs to join the guild: IBU and Toowoomba. Laidley is no longer part of the guild.

ANAWBS and QABC: Judges and stewards needed for QABC. Please contact David Clarke if you are available: BJCP@babbrewers.com

Two bottles need to be entered for the QABC.

Additional sponsorship has been provided by: Cratbrewer, Cryer Malt, Brewers Choice, Brews News Australia, Scratch Bar, Noisy Minor / Fortitude, Bitter Suite, Green Beacon, Archive, Four Hearts, Tiplers Tap, Brewhouse, Alehouse 24, Kerbside, Sunshine Coast Brewery.

Check QAAWBG on Facebook and QABC on Twitter.

ANAWABS will be held in South Australia. Entry Date is late September (details in newsletter).

September meeting: Dry-hop experiment. Troy will be dosing beers with different hop varieties.

BJCP Exam: Booked for 8th Feb 2014. David Clarke will allow participants from outside the club in September.

People who have put down their name are to pay the \$40 fee by September to secure their spot. There is now a 2 year wait until the next exam and only two places remain this time around.

Treasurer's report: July report contained the audit in the newsletter.

Reminder to pay subs. Treasurer's report approved.

Secretary's report: Newsletter contribution reminder. Brisbane Brewers Calendar reminder.

Librarian's report: No new books, but a new copy of *Old British Beers*.

Deputy Brewmaster's report: Craft Bottleshop brewday wrapup. Various levels of skill attended.

Nanocapsules Sober Up Drunken Mice

Mike Orcutt, technologyreview.com, 17 Feb 2013

Researchers have reduced blood alcohol levels in intoxicated mice by injecting them with nanocapsules containing enzymes that are instrumental in alcohol metabolism. The treatment demonstrates a novel drug delivery technology that could have broad medical applications.

Enzymes are proteins that catalyze a wide range of biological processes in the body, making them attractive candidates as therapeutics. Many important biological functions require precisely arranged groups of different enzymes working in concert, often inside a cellular sub-component called an organelle. Though researchers have tried for years to develop such complexes in the lab, it has proved extremely difficult to maintain stable proteins and precisely control their size and arrangement.

The new research, which was described today in *Nature Nanotechnology*, involves packaging multiple enzymes inside a nanoscale shell. The resulting functional enzyme complex, made of a nontoxic polymer, "almost mimics an organelle," says Yunfeng Lu, a professor of chemical and biomolecular engineering at UCLA, who lead the research with Cheng Ji, a professor of biochemical and molecular biology at the University of Southern California. The capsule

stabilizes the proteins and protects them against degrading in the body.

To demonstrate the efficacy of the delivery method, the researchers injected the mice with capsules containing two enzymes. One of them, oxidase, produces hydrogen peroxide, so it has to work in concert with another enzyme that decomposes this potentially harmful by-product. The researchers report that the mice receiving the enzyme treatment saw their blood alcohol content fall quickly and significantly compared with controls.

The advance could open the door to a new class of enzyme drugs, says Lu. Down the road, for example, he envisions an alcohol prophylactic or antidote that could be taken orally. Since alcohol metabolism naturally occurs in the liver, it would "almost be like having millions of liver cell units inside your stomach or in your intestine, helping you to digest alcohol," he says.

The group is also developing other drugs based on the encapsulation method. For example, it is working with the pharmaceutical company Kythera on a hair-loss prevention drug that would rely on nanocapsules to deliver—through the skin—an enzyme that breaks down dihydrotestosterone (commonly called DHT), which causes male pattern baldness.

Drinking wisdom

"There can be nothing more frequent than an occasional drink."

– Oscar Wilde



Pairing Beer and Pizza

Norman Miller, wickedlocal.com,
18 Sep 2013.

When you think about having a drink with your slice of pepperoni pizza, the first thing you think of is a nice cold beer.

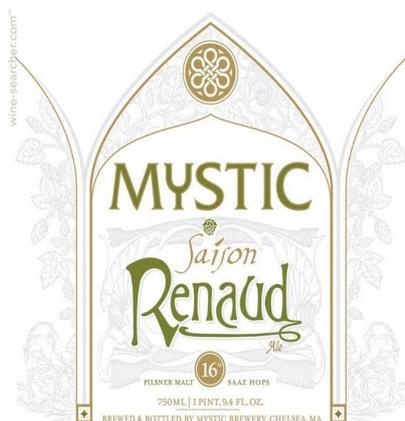
But this weekend, I had a challenge. My neighbor has recently taken up grilling pizzas with gourmet ingredients and he wanted to host a pizza and beer pairing party. He planned on making 10 different pizzas (ended up being seven due to time constraints and people being full) so I needed to come up with 10 different beers for the variety of flavors that everyone was going to try.

Choosing beer to pair with food is relatively easy – you look for the dominant flavor in the food and then base the beer on that. You can go with complementary flavors or a contrasting pairing.

These weren't your typical pizzas. Some of the ingredients used included artichokes, asparagus, walnuts, lobster, corn, cognac, Japanese eggplant and fennel.

As for the cheese toppings, not one had mozzarella – the cheeses included mascarpone, Brie, Camembert, goat cheese, St. Andre cheese (a triple crème cow's milk cheese) and Roquefort.

The first pizza was the White-On-White Pizza, made with white asparagus spears, artichoke hearts, lemon juice, white bean puree, and Parmigiano-Reggiano and mascarpone cheeses.



Mash Paddle Recipe - Tim Rayfield

This recipe was something that I put together a few years ago when I was looking for new styles to play with. The very first version was a massive hit and I've been hooked on the style since. It's pretty much a staple at my place now and gets tweaked a little each time I brew it. For the Mash Paddle comp, I attempted to brew a double batch of it with a mate but unfortunately on brew day everything that could go wrong, did (maybe due to the consumption of the previous batch during the brew day?). So after brewing another batch about 10 days out from the comp (single batch this time), I was worried it wouldn't be ready in time. I even had to substitute a couple of ingredients after realising I was out of a few things. But it all came out tasty in the end!

Name: Swamp Donkey American Brown Ale

Batch size: 22L
OG: 1065
FG: 1012
Colour: 47.9 EBC
Bitterness: 40.3 IBUs
Boil Time: 60 min
Efficiency: 73.00

Ingredients:

5.90 kg Ale Malt (Barrett Burston) (6.3 EBC)
0.30 kg Wheat Malt (Barrett Burston) (3.0 EBC)
0.25 kg Caramel/Crystal Malt - 60L (118.2 EBC)
0.25 kg Caramunich I (Weyermann) (100.5 EBC)
0.20 kg Roasted Barley (1400.0 EBC)
30.00 g Pride of Ringwood [8.70 %] - Boil 60.0 min
15.00 g Centennial [10.40 %] - Boil 15.0 min
35.00 g Cascade [6.70 %] - Boil 10.0 min
41.00 g Cascade [6.70 %] - Boil 0.0 min
35.00 g Centennial [10.40 %] - Dry Hop 7.0 Days
1 pkg US-05 Ale Yeast

Mash Schedule:

Single Infusion 67°C for 60mins, no mash out.

Fermentation:

US-05 at 17-18°C

For the beer, I chose two saisons – the Mystic Brewery Saison Renaud and the Brewery Ommegang Hennepin. The goal was that the dry, effervescent saisons would cut through the strong cheese flavors, letting the other flavors shine through. The pairing really seemed to work very well.

The second pizza was the Blistered Corn, Asparagus & Pesto pizza. Along with the ingredients listed in the name, it also included Brie cheese, sun-dried tomatoes and red pepper flakes.

For this pairing, I decided I wanted something malty – I thought the sweetness would go well with the

basil pesto and balance out any spiciness from the red pepper. The beer choices were Ayinger Oktoberfest-Marzen and Victory Festbier, two German-style Oktoberfests.

The results were what I was hoping for – this seemed to be one of the two most popular beers of the night.

The most popular beer pairing was the Founders Brewing Company's Rubeaus, a strong-tasting raspberry ale, paired with the Magic Mushroom Medley Pizza. The pizza is made with several different types of mushrooms, cognac, garlic paste, creamy Camembert cheese and fresh thyme.

The goal of this pairing was for the sweet/tart raspberry flavor to balance out the earthy mushroom. I also thought the raspberry flavor would be strong enough to stand up to the strong flavor of the Camembert. This was probably the best pairing of the night.

Unfortunately, the worst pairing of the night was probably the Fire-Roasted Veggie Pizza with a pair of strong IPAs, the Pretty Things Beer & Ale Project's Meadowlark and Sierra Nevada Brewing Company's Torpedo.

The problem with the pizza was it featured ingredients I typically do not eat – eggplant, bell pepper, tomato pesto and fire-roasted cherry tomatoes.

I thought the bitterness would go well with the spicy flavors, but the pizza was not as spicy as I thought it would be and the beers overwhelmed the flavors. They were two really good beers, but not right for the occasion.

The best pizza of the night was the Maine Event Lobster & Corn Pizza, made with lobster, corn, St. Andre Cheese, crème fraiche and chives.

This was the first pairing I came up with – I love Allagash Brewing Company's White Ale, a Belgian-style witbier made with coriander and bitter orange peel, and I think it's the best beer to have with lobster. The other beer was Slumbrew's Happy Sol, a wheat beer made with blood oranges.

Honestly, this worked just OK. The pizza was good, and the beer was fine, but they didn't really do anything for each other. Neither overwhelmed the other, but the pairing really didn't sing.

The next pizza was Fennelicious Pizza, made with fennel, sweet Italian sausage, fennel seeds, onion marmalade, Taleggio cheese and Tuscan red sauce.

This was another problem pizza for me – I don't eat fennel or onions. So I kind of went in blind. I picked Smuttynose Brewing Company's Old Brown Dog Ale. I had read that fennel tastes similar to black licorice, so I was hoping the sweet, malty

Mini-comp #4 - Dan Rawlings

Recipe: Northern English Brown
 Style: Extra Special/Strong Bitter (English Pale Ale)
 Type: All Grain

Recipe Specifications:

Boil Size: 30.23 l
 Post Boil Volume: 23.23 l
 Batch Size (fermenter): 21.00 l
 Bottling Volume: 20.00 l
 Estimated OG: 1.060 SG
 Estimated Color: 22.6 EBC
 Estimated IBU: 43.4 IBUs
 Brewhouse Efficiency: 75.00 %
 Est Mash Efficiency: 82.1 %
 Boil Time: 60 Minutes

Ingredients:

2.0 kg Munich Malt (17.7 EBC)
 2.0 kg Pilsner (2 Row) Ger (3.9 EBC)
 0.5 kg Caramel/Crystal Malt - 60L (118.2 EBC)
 0.5 kg Pale Malt (2 Row) US (3.9 EBC)
 0.5 kg Wheat Malt, Ger (3.9 EBC)
 15 g Chinook [13.00 %] - Boil 60 min
 15 g Chinook [13.00 %] - Boil 50 min
 1 pkg Burton Ale Yeast (White Labs #WLP023)

Mash Schedule: Single Infusion, Full Body, Batch Sparge
 Total Grain Weight: 5.500 kg

Name	Description	Step Temp	Step Time
Mash In	Add 15.14 l of water at 75.3 C	68.9 C	45 min

Sparge: Batch sparge with 2 steps (5.88l, 15.52l) of 75.6 C water

brown ale would mellow what I consider the most offensive taste in the world (black licorice). It did that reasonably well, although I think an even stronger, sweeter beer, such as a Scotch ale, would have been a better choice.

The final pizza of the night was the Black 'n' Blue Steak pizza; made with sirloin steak, blue cheese, and onion marmalade and garlic paste. For the beer, I decided to go big and flavorful – I picked the Chimay Blue and the Unibroue Maudite, two Belgian strong ales.

I always found that Belgian strong ales go well with steaks – the malty, sweetness really complements the caramelized beef from the grill. They also go well with a strong blue cheese, as was used in the pizza. The pairing was phenomenal.

Pairing beer and food is always fun – there's so many different

combinations you can create and play around with. And so many different beers can go with the same food. It was fun to experiment and do a full night of pairing. Everyone should attempt it to see what pairings they come up with.

