



# CCLAM

February 2005

Cape Cod Lager and Ale Makers

*The enhancement and appreciation of brewing through good fellowship and education.*

## Club Meeting Dates

February 2

March 2

April 6

May 4

June 1

July 6\*

\* Tentative Date

## AHA Club Only Competition Dates

Sour Beers  
Category 17  
March 2

Extract Beers  
All Categories  
May 2005

Belgian &  
French Ales  
Category 16  
August 2005

European  
Amber Lager  
Category 3  
September

Based on 2004 BJCP  
Styles

## Spring Tour 2005

March 26, 2005

Boston Four ☐s Brew Tour!

Leave Exit 6

Limo Drops CCLAMs off for Lunch at

John Harvard's in Harvard ☐

Red Line to Cambridge Brewing

Company in Kendall ☐

Red to Green Line to Boston Beer

Works in Kenmore ☐

Green Line to Anam Cara for Dinner  
at Washington ☐

Depart Washington ☐ for Return to  
the Cape

Nothing Beats Four ☐s a day

## February Meeting

Meeting is at the  
Hypot

6pm Dinner

7pm Meeting

Boston Brew Tour  
March 26, 2005

CCLAM Library

Homebrew  
Samples

Please take note  
of the AHA club  
only and general  
competition  
schedule.

### Recipe of the Month- John Brinkeroff

**Black and Brutal Bitter** which was brewed from John Maier's recipe via More Beer.

Extract:

7 lbs. Ultralight LME

4 oz. Maltodextrin

Grain:

2.5 lbs. Munich

1.25 lbs. Crystal 60 L

11 oz. Carafa Special II

Hops:

1.5 oz. Newport 90 min. boil

1 oz Newport 60 min. boil

2 oz Amarillo 1 min. boil

2oz Amarillo 0 min. boil (flame-out)

1 oz Amarillo added to Secondary

Target OG 1.058-1.064

Recommended Yeast White Labs California or Safale S04.

Newport Hops 12-14% AA

Amarillo Hops 5.5-8.5% AA

## CCLAM

The enhancement  
and appreciation of  
brewing through good  
fellowship and  
education.

**President**  
Adam Stickley  
adam\_stickley@  
hotmail.com

**Treasurer**  
John Brinkerhoff  
threejean@  
earthlink.com

**Secretary**  
Chris Viens  
chris-laura@  
comcast.net

**We're on the Web!**

See us at:

**www.cchome  
brew.com**

*Courtesy of:*



## January Meeting Minutes

**Cape Cod Lager and Ale Makers**

*We firmly believe there is more to life than money, beer, and sex. We just don't know what that is. Aaron Shapiro*

Official Meeting Minutes

Wednesday, 5 January 2005, HyPort Brewing Company

### Old Business

**I ain't jokin woman, I got to ramble...**

Plans are in the work for the CCLAMs 4 square pub crawl. Our original date of 16 April is the weekend of the Marathon...stay tuned for further bulletins as events warrant.

**You MAY NOT call me Marion...**

The first edition to the CCLAMs lending Library: All pre-email cclams news letters, complete with recipes.

### New Business

**Can you put that on a business card?**

Stay tuned for the Rogue Brewing Co.'s Brutal Black and Bitter clone recipe. Courtesy of our resident Magnificent Bastard, John Brinkerhoff.

**Cookin' the books...**

Our current bank balance, after setting all accounts with our wise and gracious supplier is a whoppin' \$550.00

**Be there or be square...**

Save the Date: National Homebrew Day 2005 is Saturday, 7 May. Big Brew location to be determined.

**Dubble, Dubble, toil and trouble...**

How's your big brew dubble doing?

**A Horst is a horst of course of course...(I'm sorry Horst, I just couldn't help myself)**

Horst has called for any club members who still have Big Brew Braggot to bring some to the March meeting for sampling.

**Fresh fish...**

Please welcome January's new members:

Andy Bauersocks (whose name I probably misspelled), a homebrew virgin

Roger from France, who brews with Steve and has a cool website

Greg whose last name I never got because I was well into my fourth pint..

**Support your local brewer...**

Don't forget to ask for Cape Cod beer at the following new accounts:

Wimpy's: IPA and Red

Daniel Webster Inn: Red

**Winning isn't everything, it's the only thing**

Upcoming club only competitions:

March Sour Beer

May Extract Beers

Todd will post AHA style guidelines on the CC Homebrew website.

If you want to enter a club only competition, make sure you have 2 crowned 12 oz bottles for the club competition and 2 12oz. crowned bottles to send away to the national competition. Todd recommends bottle conditioning as it is NOT advisable to send bottles that have been filled from a draft system. That beer is very vulnerable to spoilage due to oxidation.

**NEXT MEETING:**

Wednesday, 2 February 2005.

# CCLAM



HOMEBREWERS' ANONYMOUS  
123 BEER WAY  
CAPE COD, BEERACHUSETTS