



CCLAM

January 2005

Cape Cod Lager and Ale Makers

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

Club Meeting Dates

January 5

February 2

March 2

April 6

May 4

June 1

AHA Club Only Competition Dates

Irish Red Ale
Category 9D
January 5

Sour Beers
Category 17
March 2

Extract Beers
All Categories
May 2005

Belgain &
French Ales
Category 16
August 2005

Spring Tour 2005

Well here's the itinerary for the
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

January Meeting

Meeting is at the
Hyport
6pm Dinner
7pm Meeting

Boston Brew Tour
Spring 2005

CCLAM Library

Homebrew
Samples

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

Here's the style for the next club only competition. The selected CCLAM winner has his beer shipped all expenses paid for entry into the national Club Only Competition!

9D. Irish Red Ale

Aroma: Low to moderate malt aroma, generally caramel-like but occasionally toasty or toffee-like in nature. May have a light buttery character (although this is not required). Hop aroma is low to none (usually not present). Quite clean. Appearance: Amber to deep reddish copper color (most examples have a deep reddish hue). Clear. Low off-white to tan colored head.

Flavor: Moderate caramel malt flavor and sweetness, occasionally with a buttered toast or toffee-like quality. Finishes with a light taste of roasted grain, which lends a characteristic dryness to the finish. Generally no flavor hops, although some examples may have a light English hop flavor. Medium-low hop bitterness, although light use of roasted grains may increase the perception of bitterness to the medium range. Medium-dry to dry finish. Clean and smooth (lager versions can be very smooth). No esters.

Mouthfeel: Medium-light to medium body, although examples containing low levels of diacetyl may have a slightly slick mouthfeel. Moderate carbonation. Smooth. Moderately attenuated (more so than Scottish ales). May have a slight alcohol warmth in stronger versions.

Overall Impression: An easy-drinking pint. Malt-focused with an initial sweetness and a roasted dryness in the finish. **Comments:** Sometimes brewed as a lager (if so, generally will not exhibit a diacetyl character). When served too cold, the roasted character and bitterness may seem more elevated. Ingredients: May contain some adjuncts (corn, rice, or sugar), although excessive adjunct use will harm the character of the beer. Generally has a bit of roasted barley to provide reddish color and dry roasted finish. UK/Irish malts, hops, yeast.

Vital Statistics: OG: 1.044 – 1.060 IBUs: 17 – 28 FG: 1.010 – 1.014 SRM: 9 – 18 ABV: 4.0 – 6.0% Commercial **Examples:** Moling's Irish Red Ale, Smithwick's Irish Ale, Kilkenny Irish Beer, Beamish Red Ale, Caffrey's Irish Ale, Goose Island Kilgubbin Red Ale, Murphy's Irish Red (lager), Boulevard Irish Ale, Harpoon Hibernian Ale

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We're on the Web!

See us at:

**www.cchome
brew.com**

Courtesy of:



December Meeting Minutes

Old Business

John Brinkerhoff, magnificent bastard!

Big thanks to John for generously donating a gift certificate he received as a bri...ah, I mean gift to the club's bar tab at the December meeting.

Yankee fans, people who don't pay their dues, and other lower forms of life..

If you are delinquent on dues, please get your \$25 to John as soon as possible.

New Business

I think we're gonna need a bigger burner...

Approval was given at the December meeting to authorize up to \$150 of club funds to purchase a large jet burner to be used with Horst's and Carl's 50 gallon brew kettles.

Over the river and through the woods...

There was discussion of 2 possible road trips.

1. At long last, the CCLAMs Boston pub-crawl in the spring.
2. A possible Portland, ME trip for early summer, campsite to be provided by Chris's folks.

(insert your own Eartha Kitt impersonation here) Santa baby, leave a present under the tree, for me...

Cape Cod Beer is offering 2 new items just in time for the Holidays!

Growler Gift Packs: 4 Cape Cod beer Pint Glasses and Growler full of your favorite Cape Cod Beer. \$30

Cape Cod Beer Pint Glass 4 Packs: do I really need to explain this? Pint glass 4 packs come handsomely wrapped by Todd's "beautiful and loving" wife Beth.

Everyday I write the book...

If anyone has brewing publications they would be willing to loan out to club members, email your list to Chris at chris-laura@comcast.net. Chris will provide a listing at the January meeting.

Paul Smith, meet Paul Smith...

Please welcome December's new members:

Paul Smith the 2nd and his brewing partner John Kelly
Brian Flagg

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

Upcoming club only competitions:

January Irish Red

March Sour Beer

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

CCLAM



HOMEBREWERS' ANONYMOUS
123 BEER WAY
CAPE COD, BEERACHUSETTS