



CCLAM

June 2005

Cape Cod Lager and Ale Makers

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

Club Meeting Dates

June 1

July TBA

August TBA

September 7

October 5

November 2

AHA Club Only Competition Dates

All Beers, All Categories
July

Belgian & French Ales
Category 16
August 3

European Amber Lager
Category 3
September 7

Baltic Porter
Category 12C
October 5

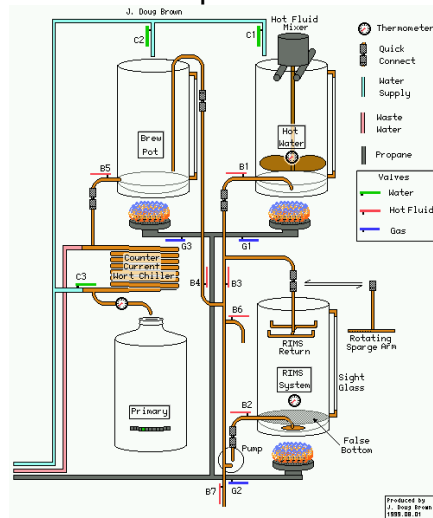
Based on 2004 BJCP
Styles

So you wanna brew ALL GRAIN!?!?

After a long delay and a research trip to Germany and Belgium to investigate brewing techniques, The Prez will be giving his presentation:

“All-Grain Brewing- How to make a fun hobby a lot of work”

This will include a brief overview of the concepts and a little science of the all-grain process. Practical information including actual techniques will also be discussed.



June 1st
Meeting

At the
Hyport

6pm Dinner
7pm Meeting

- Big Brew Review
- Collection Time for Big Brew
- Hat Sales
- Summer Schedule
- Tastings

Club Only Contest

Due to circumstances beyond our control the club only contest deadline has come and gone. But CCLAM will have its own contest in July at the 1st club picnic. As you might know we forgo formal summer meetings for fun in the sun and drinking homebrews by the grill. So instead of extract only we'll open the contest to any homebrew. Use the forms sent previously and the guidelines listed below. Also email adam_stickley@hotmail.com by July 1st with your entries so a rough count can be had ahead of time.

2004 BJCP Style Guidelines

These are the official style guidelines for contest such as the Club-Only Competition. The most recent addition has many changes so go check them out at www.bjcp.org

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We're on the Web!

See us at:

www.cchomebrew.com

Courtesy of:



Big Brew- May 7, 2005

Thanks to everyone who made this yet another successful Big Brew. We had a few snafus but the beer is looking good. Please give Carl a pat on the back for hosting this event again at his "brewery." For those interested in recipe here it is:

Grain Bill

10 Lbs. Dark Munich

5 lbs. Carawheat

5 lbs. Carafoam

4 lbs. Chocolate

All grains were rolled (not crushed, OOOOPS!!!) and steeped at 150° F for 30 mins. In 25 gallons water. Grains were then drained.

Heat was turned off and

132 lbs, (4 jerry packs) of Wheat malt extract were stirred into the kettle. Topped off kettle with water to 45 gallons.

Turned heat back on and bring to boil.

After about 10 mins. Boil, added

2 lbs. German Hallertauer hops. (3.2 % AA)

45 mins into the boil, 10 Whirlfoc (Irish Moss) tablets were added.

50 mins. into the boil wort chiller was put into kettle.

After 60 mins. of boil, heat was turned off, kettle topped of to 50 gallons and chilling began.

The wort was recirculated with a pump almost continuously (couple of clogs of malt extract and hops) during the boil and chilling process.

Once wort was chilled to 100° F it was pumped into a bucket marked at 2.5 gallons and distributed to carboys half full with cold water.

Wyeast 3068 Weihenstephan Weizen Yeast was pitched

The OG of the undiluted wort was 1.110

The OG of the diluted wort was 1.045

CCLAM



HOMEBREWERS' ANONYMOUS
123 BEER WAY
CAPE COD, BEERACHUSETTS