



CCLAM

May 2005

Cape Cod Lager and Ale Makers

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

Club Meeting Dates

May 7
(Saturday)

June 1

July 6*

August 3*

September 7

* Tentative Date

AHA Club Only Competition Dates

Extract Beers
All Categories
May 7

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

BIG BREW 2005 - May 7th

It's going to be another great day at Carl's garage. Rain or shine we'll be getting the brew going by 9am.

Here's a reminder of what to bring-

Carboy for Big Brew- Labeled at each gallon mark, bring it clean and sanitized if you can. Also you'll need an air lock and stopper.

Food- Especially what you signed up for, thank you

Homebrew or Other Spectacular Brew- It's good to share

Favorite Pint Glass- Or you might be relegated a plastic sippy cup

Blank Check or Wad o'Cash- You gotta pay if you wanna play Big Brew

May 7th
Meeting

BIG BREW 2005

Meeting is at Carl
Laman's Home in
Harwich

7:30 am- Set-Up

9 am- Brew

10 am- Contest

1 pm- Toast

All Day- Eat,
Drink, Be Merry

Clean Up

Directions to Carl's

Take Exit 10 off the Mid-Cape Highway (Rt 6)

Rte 124 South (Pleasant Lake Ave)

After 1 mile go left onto Park St.

Go left onto Mabel Canto Way

#11, third house on right, beige with green shutters and gambrel garage (Carlsbrewery)

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

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:



April Meeting Minutes

Beer has long been the prime lubricant in our social intercourse and the sacred throat-anointing fluid that accompanies the ritual of mateship. To sink a few cold ones with the blokes is both an escape and a confirmation of belonging.
Rennie Ellis

Old Business

2...4...6...8, who do we appreciate?

Special thanks to Todd and Beth for hosting this month's meeting.

We're gonna need a bigger burner, epilogue

Sadly, despite heroic efforts on Carl's part, the high power burner purchased from More Beer really sucks. It is in the process of being returned. Carl is in the process of MacGyvering another solution to our high volume boiling needs.

You know what they say about a man with a big brew pot?

Mark your calendars:

Date: Saturday, 7 May, starting at 9ish (If you are Dave Consalvi, then you have to be there at 7:30 to help get the H2O going. By club vote, it was also decided that if you're Dave Consalvi you also have to bring Donuts.) **YOU MUST RSVP TO CHRIS BY FRIDAY 15 APRIL!**

Place: Carl's house, Harwich(fear not, directions are forthcoming)

The Brew: Dunkleweizen (which I know isn't spelled right Horst so cut me some slack.) We'll be using a traditional recipe. If you want something other than a traditional yeast, you must let Chris know

by tax day.

The Cost: To be determined after we get a recipe and everyone's RSVP.

New Business

Prodigal CCLAMs

Welcome back to Paul Smith 2 and John Kelly, new members who have missed the last few meetings.

Please don't hate him because he's beautiful...

If you see him, be sure to remind Jeff Morassi, our resident muse, to check into screen printing costs for his t-shirt idea, *Everything's better after 1.060*. Like all poets and artistic souls, he might forget. In fact, if you don't see him you might want to give him a call. Not too late though, we don't want to disturb his wife.

Hey Tiger, keep it fair...

Please let Chris or Adam know if you are interested in serving as a Judge for the club only competition to be held at Big Brew. This competition is for extract beers (any beer that is 50% or more extract) and is open to any style. Contestants will need 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.

Judges may enter beers for competition but will not be allowed to judge their own entry. Bribes are welcome, if not encouraged.

CCLAM



HOMEBREWERS' ANONYMOUS
123 BEER WAY
CAPE COD, BEERACHUSETTS