

The Palm Beach Draughtsmen Brews News

Promoting The Art and Science Of Hand-Crafting Beer, Mead And Cider

Palm Beach Draughtsmen
Brews News

Volume 12, Issue 12
December 2005

Rodusky's Ramblings

Inside this issue:

Hoppy Holidays!

As Christmas approaches, I'd like to wish all a Merry one, along with wishes for a hoppy and healthy New Year! We'll help celebrate the season with good tidings and beer, at Betty Turso's house on the 17th, with the traditional congruence of some of Palm Beach County's finest educators and the Draughtsmen at the annual Christmas Party. There'll be plenty of food and PBD beer, and the festivities get underway at 6pm, in scenic suburban Lake Worth. So I hope to see y'all there!

You Can Never Pitch Enough Yeast

A quick fermentation story: I made a Belgian Strong with a starting gravity of 1097 about 3 weeks ago. I also made a quite healthy (or so I thought) starter of Wyeast Belgian Strong Ale yeast, and pitched 1.5 L into each 6 gals of wort. Within six hours, the blowoff tubes were doing their job, and after one week, the gravity was 1054, and the airlocks were bubbling every 8 seconds. Fermentation temp was a steady 74F, right where I wanted it, so I thought the beer was well on its' way to a mid 1020's final gravity. From that day on, however, the airlock bubbling slowed almost exponentially, and by the end of the second week, the gravity was down to...1048, with a underwhelming airlock bubble every 30 seconds. Sluggish fermentation had set in, unfortunately. The remedy has been to pitch another smack-pack of the same yeast, add 3 tsp of yeast energizer and shake the carboys several times a day. A day after adding the additional yeast, the airlocks are back to popping every 6-7 seconds, so I'm hoping to squeeze another 20—24 points out of the fresh yeast. Just goes to show you that everything can look good, and yet fermentation can still be a challenge, so keep an eye on those carboys, especially with the big-gravity beers!

Anticipation...

Seems like we've been waiting for about forever for the opening of the *Yardhouse* and their 110 unique taps! The wait is almost over, as the grand opening is set for Sunday, the 18th! We're celebrating with a PBD "alternate happy hour opening day" lunch!! Meeting time is 11am, at the "front gate" of the *Yardhouse*. Hope to see y'all there, in full-beer apparel!

till next time...

- Andy

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Your Article/Rant Could Appear Here...Free Of Charge!

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PBD 2005 Officers:

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(Beligmo)
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Nick, Pat
Chef Extraordinaire -
Vince Yeck

RED ALERT!

*Danger...Extreme Danger,
Will Robinson!*

- 2006 dues are, well, due! Make checks (\$25) payable to PBD and give to Joe Peters, or Dan-o at the *HBO*, or pony up at the PBD website: www.palmbeachdraughtsmen.com.
- So don't be a frell-nicki and renew or join today!

Don't forget The Christmas Party on the 17th @ Betty's, 6pm!



A Brewsters Place—VIII

Much of the history of women's brewing comes out of Europe and the Middle East, however, halfway across the globe, women living throughout Mexico, Central and South America brewed. Some academics wonder if the origins of brew didn't rise out of this region before the Fertile Crescent. It is still in debate. For the ancient and current civilizations living in Amazonia and the highlands of Peru, brewing was woman's domain.

One contemporary brewster of the region laughed when beer historian, Alan Eames, asked if men ever brewed. "Men can't brew," she replied. "Chica made by men would only make gas in your belly. You are a funny man. Brewing is women's work". Chica the beer of the Incas was a dietary staple given to the Incas by the corn goddess Mamasara and the earth mother, Pachamama.

Much of what we know about women and brewing in Incan culture comes from contemporary ethnographies. Archaeologists confirm that ancient Incas brewed. Observing present day Incas gives us a reference and a framework into the past. Thus when I talk about ancient cultures of this area, I am using present day people to tell history. Chica comes from the Spanish word "to spit". Brewsters chew the corn and enzymes in their saliva convert the cereal starches into fermentable sugar. Some brewsters do not employ this method, instead, they malt the corn by soaking it until the corn kernels sprout, this is called winapu. Brewsters add lumps of charcoal into their brew. Adding a lump of charcoal to the brew pot keeps ghosts out of it which is especially important when the alcohol is working. The thick dregs that remain in the bottom of the beer pot or rakis is used to leaven bread.

A suite of ales exist. Special chicas are buried at various rites of passage including one brewed at a child's birth and another brew that is buried until the child marries or dies. Each year families gather at grave sites to pour chicha onto the graves of loved ones. These ceremonial brews are intended to be close to Mother Earth and therefore buried. Frutillada is made only 10 times a year. Produced from mashed strawberries, brewsters sprinkle cinnamon and mace on the top of the head before serving. Chica mascada is a brew lagered with raw meat and buried six feet under ground for years. It is reported to be "one buffo beer"!

Incan brewsters and their contemporaries hang broomsticks or garlands of flowers to announce ale for sale. Homebrew is served warm as they believe that chica served cold could lead to death from swollen belly.

Droplets of brew are sprinkled on the ground before being drunk. Glasses are held up towards the nearest mountain and the drinker blows the foam from the chica to the "apus" or spirits of the hills. "Tomasunchis!" "Let's drink together!"

- Submitted by Heidi Aspen Rhodes

For an entertaining MP3-cast (not all of us have "Pods"!), check out the weekly shows on beer, dubbed "Craft Beer Radio", (www.craftbeerradio.com) from Jeff Bearer and Greg Weiss, two Pittsburgh homebrewers. Their hour-long show is similar to WXEL's "Liquid Assets", but the focus is only on beer! Each show is about a different beer style and they review 4 or so examples, and talk about the goings-on in the craft brewing universe while mixing in some homebrew talk.



December 2005

Sun	Mon	Tue	Wed	Thu	Fri	Sat
				1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17 Christmas Party @Betty Turso's—6pm
18 <i>Yardhouse</i> opening day—11am	19	20	21	22	23	24
25 Christmas Day	26	27	28	29	30	31 New Years' Eve

Schedule of Events For December

- 17th— PBD Christmas Party @ Betty Turso's House —6pm
- 18th — PBD Celebrates Opening Day @ *The Yardhouse* — 11am

Directions:

Betty's House is located on the east side of Empire Way, at 4294. Take Lake Worth Rd just west of Military Trail and Empire Way is on the south side of LW Road.

The *Yardhouse* is located in the new "mini-Cityplace" Downtown at the Gardens Complex, on the east side of Alt A-1-A, and just north of PGA Blvd. Take PGA to Alt A-1-A, head north and the complex will be on your right. The *Yardhouse* is located in the SE corner of the complex.

And Coming In January...

PBD General Mtg—12th @ *HBO*—730pm.

PBD Happy Hour—20th @ *The Yardhouse*—530pm 'till ???

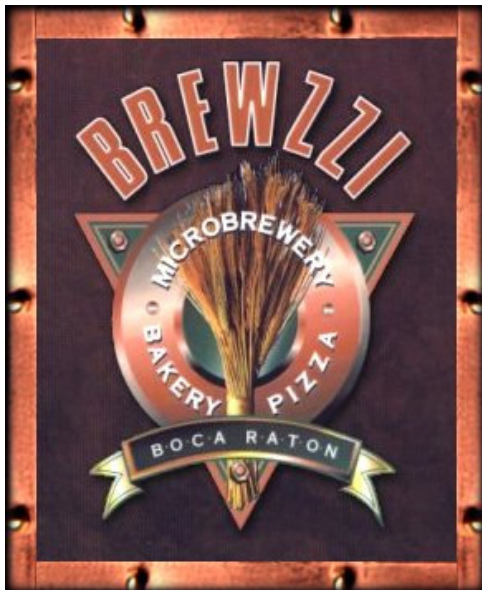
Big Bend Brewoff (Tallahassee) — their website was down, so details next month...



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