CASK Meeting Minutes

July 11, 2009

Seven Bridges Grille & Brewery

CASK Forum at http://caskforum.thecask.org
CASK Website http://www.thecask.org

04:30	**First Coast Cup judges/stewards meeting.** Judges and stewards gathered to discuss plans/procedures for upcoming FCC.
06:00-7:00	**Club Social Hour.** • Thanks to those who brought homebrew to share.
07:00	**CASK meeting called to order** (Marshall Crews, CASK president) • Welcome and introductions
07:05	**Club business and discussion:** **2nd annual First Coast Cup, July 24-25** • Registration officially closed Friday 7/10 but late club entries still being accepted through 7/12 • Will start checking in/sorting entries Sunday • Will accept drop-offs at the shop through Monday 7/13 • Need judges, stewards, volunteers for FCC. Contact club officers or firstcoastcup@thecask.org if you can help. • Book your banquet tickets by 7/20 on the CASK website. Cost: $25 • Book your room at Hotel Indigo by 7/20. Discounted room rate $79 only good through the 20th. • Friday p.m. FCC reception at hotel. Please participate and introduce yourselves to out-of-town judges and visitors. Food and beer will be served. • Early judging will be held Friday, Saturday and Sunday, 7/17-19, at the Avistele at Deerwood condo clubhouse, 9820 Creekfront Rd. If you can help judge or steward, email Keith Oulson, koulson@gmail.com. • We had 349 entries as of 7/11; more came in later totaling about 375. **CASK annual Awards Banquet** • Plans are to hold this in September this year to give us some separation between the FCC and the banquet. Details to come.

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	Homebrew Competitions • Upcoming CASK Interclub Competition Styles: – August: Amber Hybrids (AHA club-only comp) – September: European Amber Lagers (AHA club-only comp) – October: Bold City competition (Ales only, details to come, winner will be brewed by Brian at Bold City) – November: Belgian Strong Ales (AHA club-only comp) – December: Holiday ales – January: English brown ales (AHA club-only comp) • Remind Members of Upcoming Florida Homebrew Circuit Competitions – Commander Saaz– Cocoa Beach– Oct. 9-11 (entries due TBD) – http://www.saaz.org – Sunshine Challenge–Orlando–Nov. 13-14 (entries due by Nov. 2) – http://www.cfhb.org/ • Remind Members of **Upcoming Regional/National Competitions** – 2009 Bay Street Bash – Savannah – November – http://www.savannahbrewers.com/
	Educational topic • Two-for-one brewing: Jim Predragovich gave a very informative talk on how to get two batches of beer out of one brewing session. **Copies of the handout are attached to these minutes.**

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	News from Just Brew It • Ken Stevens from JBI announced hour changes. Hours are now 10-6 Tuesdays through Saturdays, 10-4 on Sundays.
	Other items • CASK was represented by four couples at the National Homebrew Conference in Oakland, CA last month. Next year's NHC will be in Minneapolis in June. • National Mead Day is Aug. 1. Contact Walter at Just Brew It, 381-1983, if you are interested in doing a group brew at the shop.

2 for 1 Brewing

We all know that creating time for brewing is often difficult with all of the distractions competing for our brewing time. Often family, work, or life gets in the way and leaves us with less time for brewing and ultimately a smaller selection of beers in the fridge. But as homebrewers most of us want a large variety of beers at our finger tips. How do we balance our limited brewing time while maximizing the number of styles of beers that we have available? The answer is simple; get two beers from one session.

The time issue can often be compounded when brewers switch from extract to all grain. The difference in the process often doubles the time. But many brewers build their all grain system as the same size as their extract batches. My personal opinion is that an all grain system should be built for a capacity of at least 10 gallons. This allows for a reward of twice the beer for the increased time that all grain requires.

A 10 gallon system can brew a 5 gallon batch when 5 gallons is all that is required. One thing to keep in mind is that a 5 gallon batch can often be lifted and moved around. A 10 gallon batch is too heavy and dangerous for most people to lift. So when planning your system make sure that you can either use gravity or pumps to move the beer.

The suggestions that follow have been brewed on my system which is three converted kegs with separate heating elements, for each of the vessels. I use a counter flow chiller going into 2 different fermenters. This system allows for pretty good use of time since I can have multiple processes going on simultaneously. But all of these approaches can be adapted to your brew house.

Like most things in life there are some compromises that some of these processes require. In most instances a beers will be better if you started out with a goal and a recipe for a specific beer. But many of these are a good compromise to end up with 2 different quality beers. Worse case one beer can be to style and the second might be slightly out of style.

Some of these techniques will add some time to the brew day but even the processes that add additional time are still shorter than two different brew sessions.

Beer Exchange
Find a brewer who you can split batches with. The benefit is that this does add anytime to your brew day and you can end up with 2 completely different beers. You can either do this as a group brew or you can brew separate and just agree to trade beers. The disadvantages are: the 2nd beer isn't yours; and you are trusting the other brewer's recipe and processes for ½ of your yield. This works out better if you know and trust the brewer and if you discuss and compromise on the recipe / processes early on.

Extract while Mashing
It takes about 15-20 minutes to heat up mash water, anther 60 minutes to mash, this is plenty of time to knock out an extract batch. Obviously this works better if you have multiple burners that allow you to be heating your strike water while boiling the extract. Even if you only have one burner this can be done with just a little bit additional time. The advantage is minimal additional time and the ability to brew 2 completely different beers. The disadvantage is that extract can be more expensive and can limit the styles brewed.

Multiple Equipment
I have seen brewers that have 2 complete sets of brewing equipment allowing them to brew 2 batches at the same time. Two complete systems gives you a lot of flexibility but benefits can be gained by adding an additional kettle and burner, you can collect the first beer and start a new mash while the 1st beer is boiling. Adding an additional mash tun would allow you to mash and boil the beers at the same time. The advantage to this system is you can create 2 completely different beers with a minimal amount of additional time. The disadvantage is it make the brew day more hectic, additional equipment cost and additional storage space for the additional equipment.

This method is extremely useful for the stove top partial boil brewer. You already have the additions burner on the stove and a small kettle is inexpensive for a partial boil. Start the 2nd batch 20 minutes or so after the first batch, then when you are done chilling the first batch the 2nd batch should be completing its boil.

Brew in Sequence
With proper timing and planning you can string your brewing together. Start mashing the 2nd batch while the first batch is boiling. If you timed it right you can start your sparge right after chilling the first batch. The advantage is that it doesn't require additional equipment and you can brew 2 completely different beers which each batch being full size. The disadvantage is that it does add time to the brew day and it does increase the complexity of the brew day. This process is useful for brewers with undersized equipment. If you can only brew a 5 gallon batch it does allow you to brew 10 gallons with just the additional time of sparing, boiling and chilling.

If you plan on using this method on a regular basis It would be beneficial to have a separate mash tun and lauter tun, rather than having a combined mash-lauter tun (MLT). Using separate vessels you would transfer the mash to the lauter tun prior to sparging; this would allow you to start the 2nd mash while sparging the first. This is the setup that most large commercial breweries utilize if they brew more than one batch per day.

Steeping Split Batch
This method requires you to steep additional specialty grains in a separate vessel while the wort is boiling. Upon completing of the boil you would collect the 1st ½ of the wort for one beer and then add the liquid from the steeped batch to the 2nd ½. You want to make sure that you have boiled the steeping liquid prior to adding it to the 2nd batch. This method works well with a counter flow chiller (or plate chiller) because you can add the additional steeped wort directly to a kettle. If you are using an immersion chiller add the steeped wort to one of the fermenters.

The advantage of this method is that it doesn't add any additional time and minimal additional equipment. All that is required is a small pot for the additional steeped wort and a way to boil the steeped wort. A kitchen pot and stove top is sufficient for both of these. The disadvantage is that you are limited with the 2nd beer. You can add to the 1st beer but cannot really take anything away. This works well when the beers are in the same family: if the 1st beer is an American Pale Ale, the 2nd beer could be an American Amber, or an American Brown, or an American Stout.

A variation to this would be to add 0 minute hops to the 2nd 1/2 after you collected the first beer. This would require a Counter flow or plate chiller.

High and Low Gravity Brewing
High gravity brewing is a process used by commercial breweries where the wort is created a higher gravity and then diluted either pre or post fermentation. These breweries utilize this method to allow more beer to be brewed with a smaller brew house. I have adapted this method to give me 2 different beers. The first beer is brewed with the high gravity wort while the 2nd beer is diluted. For example if you brew 8 gallons of a 1.050 beer the first 5 gallons would be collected at 1.050, the 2nd 3 gallons would be diluted with 2 gallons of water to make 5 gallons of a 1.030 beer. When planning the beers remember that IBU will also be diluted. I employ this technique to create a hefewizen and a Berliner Weisse but could also be done with the British Pale Ale family as well as others.

The advantage is that that it doesn't require additional time or equipment. The disadvantage is that it limiting in that the beer needs to be related and you made need to make compromises on one or both of the recipes.

Post Fermentation Split Batch
These techniques have probably been done by most brewers and it is what they think of when the subject of getting two beers out of one session comes up. For the most part these techniques utilize different fermentation or post fermentation handling and/or ingredients.

- Use 2 different yeast
- Ferment at 2 different temps with the same yeast
- Dry hop one and not the other, or use 2 different dry hops
- Add fruit to one and not to the other, or 2 different fruits
- Add oak to one but not the other
- Add spices, coffee, etc to one but not the other

I find that these beers are most enjoyable and educational when you can compare them side by side. I keg most of my beer so sometimes it is hard to justify having 2 similar beers on tap just so I can taste the difference between the two yeasts. But it is really the best way to see the affect of your decisions. This is an area where I feel there are benefits of bottling.

The advantage is that this technique doesn't require additional equipment nor does it add additional time. The disadvantage is that you are limited since the base beers are the same.

Parti-Gyle
This is another process that is popular with homebrewers and a traditional method with commercial brewers. There is a lot of information available in books and online concerning this technique so I will hit the highlights. This process involves using the first part of the runnings to make a big beer and the 2nd part of the runnings to make a smaller beer. Traditionally it is either a 50/50 split or a 33/66 split. Not only will the gravity be less for the 2nd running the color will be lighter. Most of the time people utilize this technique when one of the beers is intended to be big. A classic example is an English Barleywine and an English Bitter.

The chart below is from a great article on Parti-Gyle brewing written by Randy Mosher and published by Brewing Techniques March/April 1994. The article is available on line at http://brewingtechniques.com/library/backissues/issue2.2/mosher.html

Estimated Gravity				Estimated Color			
Total	1/3	2/3	1/2 1/2	Total	1/3	2/3	1/2 1/2
1.05	1.0750	1.0375	1.0666 - 1.0333	3	4.5	2.3	4.2 - 1.7
1.051	1.0765	1.0383	1.0680 - 1.0340	4	6	3	5.6 - 2.4
1.052	1.0780	1.0390	1.0693 - 1.0347	5	7.5	3.8	7 - 2.9

1.053	1.0795 1.0398	1.0707 - 1.0353	6	9 4.5	8.5 - 3.5
1.054	1.0810 1.0400	1.0720 - 1.0360	7	10.5 5.3	9.9 - 4.1
1.055	1.0825 1.0413	1.0733 - 1.0367	8	12 6	11.3 - 4.7
1.056	1.0840 1.0420	1.0747 - 1.0373	9	13.5 6.8	12.7 - 5.3
1.057	1.0855 1.0428	1.0760 - 1.0380	10	15 7.5	14.1 - 5.9
1.058	1.0870 1.0435	1.0773 - 1.0387	11	16.5 8.3	15.5 - 6.5
1.059	1.0885 1.0443	1.0787 - 1.0393	12	18 9	16.9 - 7.1
1.06	1.0900 1.0450	1.0800 - 1.0400	14	21 10.5	19.7 - 8.2
1.061	1.0915 1.0458	1.0813 - 1.0407	16	24 12	22.6 - 9.4
1.062	1.0930 1.0465	1.0827 - 1.0413	18	27 13.5	25.4 - 10.6
1.063	1.0945 1.0473	1.0840 - 1.0420	20	30 15	28.2 - 11.8
1.064	1.0960 1.0480	1.0853 - 1.0427	22	33 16.5	31 - 12.9
1.065	1.0975 1.0488	1.0867 - 1.0433	24	36 18	33.8 - 14.1
1.066	1.0990 1.0495	1.0880 - 1.0440	26	49 19.5	36.7 - 15.3
1.067	1.1050 1.0503	1.0894 - 1.0447	28	42 21	39.5 - 16.5
1.068	1.1020 1.0510	1.0907 - 1.0453	30	45 22.5	42.3 - 17.6
1.069	1.1035 1.0518	1.0920 - 1.0460	35	52.5 26.3	49.4 - 20.6
1.07	1.1050 1.0525	1.0933 - 1.0467	40	60 30	56.4 - 23.5
1.071	1.1065 1.0533	1.0947 - 1.0473	45	67.5 33.8	63.5 - 26.5
1.072	1.1080 1.0540	1.0960 - 1.0480	50	75 37.5	70.5 - 29.4
1.073	1.1095 1.0548	1.0973 - 1.0487	55	82.5 41.3	77.6 - 32.3
1.074	1.1110 1.0555	1.0987 - 1.0493	60	90 45	84.6 - 35.3
1.075	1.1125 1.0563	1.1000 - 1.0500	65	97.5 48.8	91.7 - 38.2
1.076	1.1140 1.0570	1.1013 - 1.0507	70	105 52.5	98.7 - 41.2
1.077	1.1155 1.0578	1.1127 - 1.0513	75	112.5 56.3	105.8 - 44.1
1.078	1.1170 1.0585	1.1040 - 1.0520	80	120 60	112.8 - 47
1.079	1.1185 1.0593	1.1053 - 1.0527	85	127.5 63.8	119.9 - 50
1.08	1.1200 1.0600	1.1067 - 1.0533	90	135 67.5	126.9 - 52.9
1.081	1.1215 1.0608	1.1080 - 1.0540	95	142.5 71.3	134 - 55.9
1.082	1.1230 1.0615	1.1093 - 1.0547	100	150 75	141 - 59
1.083	1.1245 1.0623	1.1107 - 1.0553	110	165 82.5	155.1 - 64.7
1.082	1.1230 1.0615	1.1093 - 1.0547	120	180 90	169.2 - 70.6
1.083	1.1245 1.0623	1.1107 - 1.0553	130	195 77.3	183.3 - 76.4
1.084	1.1260 1.0630	1.1120 - 1.0560			
1.085	1.1275 1.0638	1.1133 - 1.0567			
1.086	1.1290 1.0645	1.1147 - 1.0573			
1.087	1.1305 1.0653	1.1160 - 1.0580			
1.088	1.1320 1.0660	1.1173 - 1.0587			
1.089	1.1335 1.0668	1.1187 - 1.0593			
1.09	1.1350 1.0675	1.1120 - 1.0600			
1.091	1.1365 1.0683	1.1213 - 1.0607			
1.092	1.1380 1.0690	1.1227 - 1.0613			
1.093	1.1395 1.0698	1.1240 - 1.0620			
1.094	1.1410 1.0705	1.1253 - 1.0627			
1.095	1.1425 1.0713	1.1267 - 1.0633			

One thing that I do, that I don't often see recommended is, I will add additional base grain and specialty grains to the tun prior to the 2nd runnings. It has plenty of time to convert if you add it during the boil of the first beer. This allows some more variation in the 2nd beer as well as an increased gravity. You could also add malt extract to the 2nd beer.

An advantage of parti-gyle brewing is that it doesn't require additional equipment and all of all of the techniques mentioned this allow the homebrewer to explore a process that was historically used. Parti-gyle brewing will add additional time to your brew day if you need to wait to boil the 2nd beer with the same kettle as the first. If you employ this technique a lot I would invest in an additional kettle and burner. You are also limited as to the differences in the beers since the come from the same base.

Blending Beer
This is somewhat a different concept since it doesn't involve getting 2 beers from one brewing session, but getting a 3rd beer from two different brewing sessions. In some styles blending is quite common if not required, lambic comes to mine. The classic black and tan is a blend of dry Irish stout and English Pale Ale. A lot of brewers also blend to correct a bad beer; this may work but often just creates another bad beer.

But we can also look to blending in order to create a third beer by combining 2 different beers. This can be as simple as brewing a 60/- and an 80/- blending them to get a 70/-. Another easy technique would be to blend two different APA to come up with a third, or an APA and American IPA to come up with a variation of one of them. But you could also brew a porter blend it with a blonde ale and come up with a brown ale.

Initially I recommend blending at serving until you get your ratios down. Once you figure out your formula you can blend at packaging.

The advantages is that it doesn't require additional equipment and doesn't require additional time* and you really have an unlimited number of possibilities. The disadvantages are that it takes some trial and error to get it right and you are ultimately limited to the base beers.

Technique	Additional Time	Additional Equipment	Allows Unique Beer	Total Production
Beer Exchange	None	None	Yes	Two ½ batches
Extract while Mashing	None	None	Yes	Two full batches
Multiple Equipment	None to minimal	Burner(s), kettle, MLT, HLT	Yes	Two full batches
Brew in Sequence	Clean tun, sparge, boil, chill	None (consider separate MT and LT)	Yes	Two full batches
Steeping Split Batch	None	Burner and pot to steep	No	Two ½ batches
High and Low Gravity Brewing	None	None	No	Two ½ batches
Post Fermentation Split Batch	None	None	No	Two ½ batches
Parti-Gyle	Sparge, boil, chill	None	No	Two ½ batches
Blending Beer	None* (3 beers out of 2 sessions)	None	No	n/a