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Worcester Incorporated Zymurgists Advancing Real Draughts



# Homebrew Club Worcester, MA

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# Highlights from the year that was 2019

# Mini-Comp 2019

This year we had four mini-comps, each starting with a style presentation and ending with the Wizards/M4 Inter-club competition. Styles and winners for the year were:

Style	Winning WIZARD	Inter-club Winner
1 Chocolate Stout	Eli Lloyd	Andrew Nilson: M4
2 Scottish Export 80	Craig Tamble	Comp not held
3 Cream Ale	Duane Jenness	Comp not held
4 Irish Red	Pat Galvin	Jerimiah Hawley: M4

Congrats to this year's winners!

# Deja Brew - New Ownership

Deja Brew changed hands in 2019, Ray retired to Florida, and new owner Carl Persson welcomed the club to continue meeting at Deja Brew. Many thanks to Ray and Deja Brew for all they've done for the WIZARDS over the year.

Deja Brew is good for us, help them out with your support – if you don't or can't brew there, tell your friends they can!

# Holiday Party 2019 (or was it 2018?)



We started the year off with the 2018 holiday party at Bill's. This year we started something new for the holiday party – instead of having a party in December that people struggle to make and seems to get snowed-out more often than not, we decided the annual party would be held in January. The idea seemed to work, even if the picture doesn't prove it!

# **January Club Meeting**

Eli talked about brewing a chocolate stout (and brought us some samples) in preparation for the upcoming mini-comp.

# February Club Meeting

Duane talked about brewing a Scottish 80/- in preparation for the May mini-comp.

#### March Club Meeting & the Wizards Telephone Beer

2019 brought us the start of a new club project – the telephone beer based on the old childhood game of telephone where kid 1 tells kid 2 who tells kid 3 who tells kid 4 and by the time the game is done, the final message is nothing like the first. Our game plan? Start with a simple beer and then club members get to take turns making just one change with the expectation of ending up with a stellar club beer.

Rob started the telephone brew with 10 pounds of Marris Otter, an ounce of Comet hops for the boil, another ounce of Comet for the dry hop and Safale S-04. Overall impressions were clean and drinkable but lacking in pretty much everything else.

Jay took round 2 and substituted Galaxy for the dry hop for a small improvement.

Bill felt it lacked malt character and body so he substituted 1 pound of carapils for 1 pound of the Marris Otter. It didn't make much difference. The beer was drinkable but unrememberable.

Then came Pat. He changed the yeast to Omega yeast 030 "Wit" and since he couldn't find comet hops so he substituted Willamette for them (without prior club authorization). The result – a definite improvement with at least some character. After tasting we agreed to permanently change the boiling hop to Willamette.

Next up is Brian G so we'll have to wait and see what he does.

# **NHC – March 2019**



Craig, Rob, Duane, Brian, Brian and Joey made a good showing for the club at the National Home Brew Convention in Providence, manning a table at club night (pictured), attending the seminars, hitting the local scene and probably sampling way too much.

Congratulations to Brian (Dark European Lager), Rob (Dark European Lager) and Duane (Imperial Stout, Smoked Flavored

Beer) for advancing to the final round of the National Homebrew Competition.

# Spring Pub Crawl



Strange Brewery

The WIZARDS annual pub crawl highlighted the breweries of Marlborough and Hudson. We started at the Strange Brewery in Marlborough and then headed downtown to Flying Dreams. We would have thrown in the other Marlborough's other two breweries. Tackle Box and Lost Shoe. but sadly both were still under construction and not yet open. The day wrapped up in Hudson, first at Ground Effect Brewing and then at Medusa Brewing. Some of us made all fours stops, other came and went throughout the day.

Bottom line – same as always – a good time had by all.



Pub Crawl at Ground Effect

<u>Summer Swill-Off, July 2019 – American Full Body Beers</u>

Courtesy of Pat..



What up my Beer Peeps,

You. Me. Beer. Experimentation. Judgement.

Those are five of my favorite elements in the entire world. Why? Simple, you take those ingredients in the right amount, mix them around, add a little humidity and you get one of alchemy's greatest creations. The Swill Off!

God, I love this. There we were, 10 brave souls. All not horribly excited to go through with it. All a little too hot to be comfortable. No good beer around for miles. It's amazing what people will do to get away from their families for a little while.

Yet at the end of the day we made it work. We laughed, we grimaced. We listened to Bill complain. By the time it was over we got to scan some beers into Untapped® that we typically would never touch. Those of you that didn't come owe us a debt of gratitude. You may think these beers are largely bad, but we know they are. Without us brave few these samples would be like Schrodinger's

beer for you. "I'm pretty sure they're bad, but I'm not entirely certain." Well, those of us that came out can tell you that they are mainly pretty not good. Besides that, what could possibly be more fun on a Tuesday night in July?

Now before we get to the judging there are a couple of orders of business to attend to. First, I know I didn't get this done Tuesday night after the meeting. I'm sorry but the idea of sleeping when I got home seemed so much more enjoyable than doing the write up right then and there. I then forgot about it for a week. Luckily, I take notes to safeguard against these sorts of misshapes. Second, the theme: "American Full Body Beers". No lite beers allowed this year. This year we're all about the body. Third, scoring was done by the Wizard's never-fail finger system (1 finger=horrible 5 fingers =sublime (and if you're paying attention yes, I did cut and paste this sentence from last year's write-up)). I will list the beers as we had them to give you the chronological flow of the evening. I'll also give you the beer's score, average and at the end I will give you the Overall winner.

That's about all I have for lead-in material this go around. Ladies and Gentlemen, I give you the 2019 Wizard's Swill Off!

- 1. Budweiser- We began our evening with the King of Beers and it really helped set a baseline for the entire event. It also reminds Joey of 40oz in Detroit. I'm sure there's some interesting back story there but none of us felt like ripping off the band aids that are holding together his psyche. Also, Bill started complaining early which set the tone for everyone else. "Smelless, colorless". Although it was bad, it wasn't as bad as what we would see, and some people took that into account. "Fine, American champagne of Beers." "Shocking how not- terrible it is. Like a Belgian blond." The talk then quickly got onto Bud Light Commercials and the hypocrisy of talking about others using corn syrup while ignoring the amount of rice they use. Bud-rice, Budricer!!! There was also excellent conversation about beechwood, and wood found in the ocean and how the later should never be used to age beers. 22pts- 2.44 average
- 2. Bud Red- While this beer did have much more malt flavor than the previous bud offering it didn't score as well as it's cousin. "New Year, different name." Fun Fact! Dwayne said this was the first beer to be drank on the moon. (I think the sixties were particularly good to Dwayne.) While we had no way to confirm this obscure piece of American History, we decided to just say what we thought about the beer. "This is what happens when you add crystal malt to bud." "If this was ice cold. I could drink half of one". "Nasty". "Finishes oddly dry for being too sweet." These were some of the nicest comments I could gather for Bud Red. 19 pts- 2.11
- 3. Rolling Rock- So we hit a bit of downturn with Rolling rock; both in terms of beer quality and childhood memories. This beer also brought forth some good conversation regarding where it's from and what the cryptic symbols on the bottle

mean. "This is what I dank in high school." While we pondered that statement someone else asked "Where is t this made?" Well, of course everyone knows this is made in Old Latrou...... FAIRFILED CALIFORNIA?!?!?!? What? This beer is made in like 10 places not named Latrobe PA. Since being bought by Anheuser-Busch in 2006 the brewing operations are now centered in New Jersey of all places.

While we shook off that shock, we then pondered a common question surrounding this beer. Why the 33? I'm too old and too tired to go over all of these theories now so I'll just leave you this link: https://www.beer-fag.com/rolling-rock-label-33/ and let you talk amongst yourselves.

To go along with all of this talk we had some comments for Rolling Rock as well. "This beer is something that Suny students would drink (the New York college, not the religion I'm assuming)." "The Body is not bad, but finish is awful." "The smell is horrible, Pilsner Urquell lite." "I remember this being worse." After all was said and done Rolling Rock gave us our first sub-2-point score. 13pts- 1.44 (Fun Fact- we gave Rolling Rock a 1.692 in 2015).

4. Yuengling – Another product originally from PA (What's in the water there?), this beer went ever further down the rabbit hole than its predecessor. Yuengling also gave us our first real partisan beer of the night gaining strong support from some. "OOFF, Ugh." "Smells like fresh kill. You can taste it too." "You guys must have a bad bottle- this is GREAT!" "Lingering after taste." "That's bad." "You have no respect." "I need a rinse." "Have some more."

It was also brought forth that Yuengling ran Pretty Things out of business. While I couldn't find any direct materials proving this you'll be happy to know that the Pretty Things team have reopened in the UK-https://www.foodandwine.com/beer/saint-mars-desert-brewery-sheffield-england-dann-martha-paquette. Oh, and Yuengling scored horribly. 12pts- 1.33

5. Pabst Blue Ribbon- IN A 40!!!- "Where's the paper bag it came in?" "It's in the trash." "GO GET IT!" God, Yes. I'm a firm believer that drinking crap beer from a 40 wrapped in a paper bag instantly makes it better; and I wasn't wrong! After putting the beer into its proper serving implement we were able to begin. "Now this is a quality beverage." "Happy hour pricing." "I can still smell the paper bag!" (Damn right you can. Murica!) "Malt is not bad." "Reminds me of an indie concert." "Let's drink this downtown." This beer even made Joey break out more childhood memories. "I was riding a pig in Alabama....." the rest was inaudible, and we felt it best to let him ramble on.

Bill then made his presence known buy trying to bum out the whole party with bitter terrible comments about how no one winning anything at homebrew con. It only took him 5 beers. We didn't let him harsh our good feelings though. PBR

had a solid showing and scored bonus points for being a 40 in a brown bag! 24 pts- 2.67 + 10 for coolness/nostalgia= 3.78

- 6. Miller Genuine Draft- This beer brought back more youthful memories for some while getting a very strong score. "The first beer I ever had." "I used to steal these from my father." "That's flavor!!" "Which flavor??" "It's got a lot of body." "Is choicyest a word?" (No, choicest is though) "You're a choicest!" (Wow, Rude). There was then a pretty good Untapped badge discussion." When it was over MGD stood above all other non-bonus-point-awarded beers. 32 pts- 3.56
- 7. Narragansett- While native to New England Gansett took a step back from MGD. "I hate the light version eechh!" We then started listing all the Gansett beers that we'd rather be drinking. Talked about Octoberfest (mark your calendars for the September meeting!!!) "Decent Beer!!" "Wrong!" "Tastes like Budweiser." "Rust/metallic taste." "The bud is cleaner." "It has malt and body but isn't good." 24 pts- 2.67
- 8. Coors Banquet Beer- The Rocky Mountains proved to be more like mole hills with this beer. "Who goes to banquets anymore? Cub scouts!!!"" I don't like this." "Mmm." "It's really yellow." "And tastes like apples." "Stubby bottle, that's good for driving." "This is the worlds first gluten-full cider." "Took the apples out of our beer will taste better." Which brought about some interesting conversation for next year's swill off- Let's bring our worst/oldest beers next year!" Mark your Calendars! By the way, this beer scored horribly. 13 pts- 1.44
- 9. Old Blue Last Beer- from Anheuser-Busch- "This is a refreshing beer, please drink it." This is what it said on the can. While so many of you thought this beer was complete swill, I personally found it delightful "What am I tasting??" "Like a gose/berliner." "Juicy." "Old blue cheese." "I think its infected More cidery than the Coors." "Tastes like I'm calling in sick." While you gave this beer the overall lowest score of the evening, I happen to think you were all too drunk at this point to appreciate good beer. With this in mind I decided to correct the score as I saw fit. The two zeros given I interpreted as 10's for it being a pleasant lawn-mower beer. And then added another 10 points because it's my write-up and if you don't like it you can go ahead and start your own! 7pts + 10 + 10+ 10 (two fists and a correction addition) 0.78- 4.11

There, that's better! Well for those of you keeping score at home. This easily makes Old Blue the best beer we tasted that night. In fact, one of the best Swill Off scores ever! This being followed closely by PBR served in a paper bagwrapped 40oz.

For you puritans out there that only like the actual finger score MGD took home first. Sure, that vote may have been higher, but it was done by people that for the most part live in a state where they thought forced busing and banning happy hour where good ideas as well.

I kid, I kid. Remember, it's not about the points. As long as we're out have fun, being a little snooty and enjoying everyone's (except Bill's) company we're all winners.

Well all, I hope this helps you with your summer beer choices. It was a blast once again and next year I can't wait to see what some of you drag out of your closets to sample. See you in August!

-Pat

# <u>New England Homebrew Jamboree, Tamworth Camping Area, Tamworth,</u> NH



The Wizards made another strong showing at the New England Homebrew Jamboree in Tamworth, NH. Located side by side with FOAM our two tents combined for two dozen beers on offer. It was great to see old friends and make new ones while sharing and sampling more home brews than you could ever imagine. And if that wasn't enough, Duane put the icing on the cake with another handful of medals in the home brew competition. All in all, a good time

with FOAM and the other clubs and a decent sum of money raised for Make-A-Wish.

Besides the good times, here's what you missed at this year's jamboree, clockwise from our tent, listed by club and number of beverages on offer:

- ➤ WIZARDS 12
- ➤ FOAM 12
- Mashnote 3
- Southshore 39
- > WABC 5
- John & Pete 2
- CAHB 10
- Master Brew 2
- Southern Maine 12
- Seacoast 25

- ➤ MVHBC 12
- ➤ BFD 7
- Moonlight Meadery 2
- > CBS 14
- Northshore 31
- Knights of the Mashing Fork 12
- ➤ IBU 22
- ➤ New Vineland 6
- > RIBS 19
- Masholes 16



I would encourage everyone to give it some thought - you will have a good time. It is always held the weekend after Labor Day. The jamboree is Saturday but you can easily make it a whole weekend event. It is held at the Tamworth Campground in Tamworth, NH, Sure it's a bit of a drive but what are weekends for? Make it a day trip (bring a DD) or stay for the weekend. If you're a camper, you can camp with the jamboree or reserve a site at the campground. The campground also has rental campers that may be available. The event is definitely kid friendly. There's a homebrew competition you can enter or judge. We'll have a beer tent where we could even serve your beer! Failing that there will be plenty of it around. For more information on the Jamboree, you can read about it on the website at <a href="http://wizards.tringali.org/nehj2009.pdf">http://wizards.tringali.org/nehj2009.pdf</a> or see the jamboree's web site at <a href="http://www.homebrewersjamboree.com/index.html">http://www.homebrewersjamboree.com/index.html</a>.

# September Club Meeting - Octoberfest

September brings Octoberfest and another round in the club's annual tradition. Pat did his usual moderating and scoring of the event but regrettably we don't have his usual insight full and humous write-up from it. For now, we'll have to relive the moment in pictures:





# The Barrel Project – November 2019

Another new project for the club in 2019 started when ten club members went out and got a barrel inoculated with Cantillon dregs from Mystic Brewing. Their plan? Fill it with a Golden Sour formulated by Zak that he based on a beer by The Rare Barrel. After two days at Deja Brew, one for brewing (all six kettles) and one for transferring to the barrel at Zak's house, the barrel was full and the waiting began until the next step comes up in mid to late 2020. At that time, they will dole it out to the participants so that each of them can give it a different secondary treatment, most likely with some type of fruit. Then it's back to Deja Brew for another brew day to start the process all over again.





Getting the Barrel Project underway at Deja Brew



The long awaited and well deserved first tasting will be sometime in late 2020 (and hopefully they will share with those of us who didn't or couldn't make it that initial brew day back in 2019).

# **December Club Meeting**



Keeping with the tradition of an off-site meeting for the December holiday, we met up at the Wormtown Brewery. The tap room manager gave us a tour of the brewery, the expansion and the new canning line. They did have the Buddha's Juice on draft...but no taste off the fermenter this year

Till next year, see you at the monthly club meeting, always held on the third Tuesday of the month.