



Louisville
Area
Grain
Extract
Research
Society
The LAGERS' NEWZ!

“@” the December LAGERS Meeting!

The meeting for December was a return to the BBC tap room for the annual LAGERS Pound Party.

General Meeting

Due to the Pound Party, there was no educational session this month. The general meeting was brought to order at 7:40pm by the vice-president Tom Person.

Chuck Harp announced that he and Terri will be hosting a Super Bowl party. Additional information is provided below. Chuck also announced that Paul Moss will be conducting a BJCP exam on January 23rd at the Red Mile in Lexington. Anyone that is interested can email [Chuck](#) for more information.

Paul Young announced that he will be generating a bulk grain order for all members at a price of Cost+10%. This is an excellent way to reduce your cost per batch. Details about the order were sent out in an email to all members on December 27th. If you did not receive this email I have included information about the

deal below. Thanks again to Paul for providing us this opportunity.

A reminder that there will not be a January meeting. The January meeting is replaced by the annual Holiday Dinner. The Holiday Dinner will be held on Saturday January 16th. This is the third Saturday in January. The location will be at [Crighton-Davis House](#), which is the same location as last year. Location details are provided below. Volunteers are needed to help plan and prepare for this event. Contact Jane Krauth if you would like to help out. The Holiday Dinner is a LAGERS fund raiser, so bring items for the raffle and bring your 1' \$ for raffle tickets.

This is also a reminder that the day after the Holiday Party, Sunday January 17th, is the LAGERS/Wort Hog meeting at BBC St. Mathews. This is an annual event where the LAGERS supply the beers for the BBC Wort Hog meeting. This year, BBC will be providing all attendees with a score card on which they will be rating the beers. The highest rated beer, that can be economically produced, will be brewed by BBC as one of their specialty beers.

Pound Party

What is there to say about the Pound Party? Oh yeah, it was long! We didn't get finished with the swapping until near 10:00pm. There was number of people that brought food and snacks to the meeting and they were extremely appreciated. Thanks to all that brought the nourishment to get us through and help subsidize the beer that was consumed.

There were a number of gifts that changed hands numerous times before the night was through. Who got the Belles? I know that it was in my possession at least 3 times! But, I ended up with a better gift, because it offered me a chance to try something new, a four pack of [Duchesse De Bourgogne](#), a Belgium red ale.

For anyone that has not tried this, I would highly recommend it. I must admit that I had not heard of it, but there are a lot of beers that I haven't heard of. The first sip knocked me over. This is a Flanders red ale, which is a sour ale. Not at all what I expected. After I got over the initial shock, I did some research on this beer. Check the hyperlink for some information. Thanks to whomever brought it.

There were some other gifts that brought some groans, but all-in-all, I think most people were happy with what they acquired.

I will make this observation though, it didn't appear that the crowd got too excited unless the gift was something that could be consumed. Maybe a hint for next year! Although we may have to change the party name from a weight measurement to a liquid measurement.

Next Meeting

As stated, the next LAGER meeting will be replaced with the Holiday Dinner on January 16th. For those that plan to attend, check the information below for assignments of the food that you should bring. Again this is also a fund raiser for the club, so you are encouraged to bring items that can be raffled off during the evening.

Special Notice

New BJCP Class to be Offered!

Beer Judge Certification Program

The LAGERS & FOSSILS are in the planning stages of hosting a BJCP class, taught by Dibbs Harting, our local National BJCP judge/BJCP Exam grader. This would be a class for people who are going to definitely take the BJCP test or have taken the test before and would like to improve their judge ranking. Dibbs has been grading the tests for the past year and can provide some insight on how to score well. If you are interested in taking this class, please contact [Leah Dienes](#).

The class is being planned for this spring. The cost for the class has yet to be determined, but will cover all study materials, etc.

The BJCP Exam is a 3-hour essay test, along with judging and scoring 4 beers as they would be in a competition.

More information on the exam itself can be found at <http://www.bjcp.org>.

Brew Site of the Month

I ran across a few sites that might be of interest. The first is from [Beertown](#), which is actually a link to 3 different sites.

[United States Patent 5,863,577](#), is a widget known and loved by many beer lovers. From the patent description can you guess what it is?

I also received this link from one of our members that contain a lot of [DIY](#) information about brewing.

Upcoming Events

Saturday, January 17th, the LAGERS annual Holiday Dinner.

Sunday, January 18th, the LAGERS will be supplying the beer for the BBC St. Mathews Wort Hog Meeting. This starts at 2:00pm.

Sunday January 31st, Chuck and Terri Harp are hosing an annual Super Bowl Party that their house.

[Bulk Grain Order via My Old Kentucky Homebrew.](#)

Orders will ONLY BE TAKEN between Jan. 18-24, 2010 and will be placed on Jan. 25. Your brand choices are Briess, Dingemans, Muntons and Gambrinus and not every brand carries every kind of grain. The deal only applies to 50# Un-Crushed Sacks of grain malts and 25# sacks of flaked adjuncts. There is NO LIMIT on how many bags you can buy.

You must order either at [My Old Kentucky Homebrew](#) or through email. Please do not phone in orders. Grain prices change week to week, so prices will be set as posted on Jan. 18th. You will pay wholesale price for the grain plus 10% of your total order. You will receive a personalized invoice with your order with 10% of your gross total added on. Pay in full when you pick up your order. YOU MUST PICK UP THE ORDER AT THE STORE. If you forget to bring or lose your invoice, one will on file at the store. No orders will be shipped. If this goes well, there will be another order like this in July. For any questions, contact [Paul Young](#).

The following pricing information is based on current prices and are provided ONLY to present some cost estimates.

Briess (Domestic): 2-Row & 6-Row Pale Malt: \$30-\$33, Pilsen: \$32-35,

Munich & Vienna: \$32-\$35, Crystals: \$39-\$42, Wheat: \$32-\$35

Dingemans (Belgium): 2-Row Pale: \$48-\$52, Munich: \$48-\$52, Biscuit: \$53-\$55

Pilsen: \$48-\$52

Gambrinus (Canada): Honey Malt: \$42-\$45

Muntons (England, 55# sacks): Maris Otter:\$41-\$44, Pilsen:\$39-\$42, 2 Row Pale:\$39-\$43

Wheat:\$43-\$47

Flaked Adjuncts (Domestic): Barley, Maize, Oats, Rye, Wheat: \$19-\$25

Annual LAGERS Holiday Dinner

January 16, 2010

6:30 pm Beer and Appetizers

7:00 pm Main Course

Once again Janet and Steve have graciously allowed us to hold our Holiday Dinner at the [Crighton-Davis House](#), located at 1370 South 3rd St. (between Park and Magnolia).

Please bring a dish based on the first letter of your last name. Also bring your home-brewed beer and raffle items. This is one of our few yearly raffles and helps support this dinner and our other club functions through-out the year.

A-F - DESSERTS

G-R - VEGETABLES/SALADS

S-Z - APPETIZERS

Directions:

Going south on 3rd Street and

1) Park on 3rd around 1370 South 3rd

2) Turn right on Park and left into the alley.

Half way down the alley will be the off street parking for 1370.

The building has the house number on the back of it.

You have 4 alley parking options:

1).Off street parking at Crighton-Davis House.

1) Lot behind the building 7 houses down.

2) Lot catty corner to the building.

3) Lot three doors closer to park in the alley.

Please DO NOT park on the concrete directly behind the building. This is a patio and CANNOT hold the weight.

SUPER BOWL PARTY

Friends, LAGERS and other beer groupies

SUNDAY, FEB 7th 5:30-??

CHUCK & TERRI HARP'S

159 LONG RUN ROAD

LOUISVILLE 40245 254-3734

Directions: From downtown Louisville take I-64 east. Go past I-264 (Watterson) until you come to I-265 (Gene Snyder). Take I-265 North (it's the ramp underneath the freeway). The first exit will be Shelbyville road (exit 27) ... turn right. Go East on Shelbyville road for 3.6 miles, then turn left on Long Run Road. (Hint: Long Run Road is exactly 1.0 miles past the Eastwood fire station. Do NOT make a left at the street where you see the sign saying "Long Run Park", because that street is Flat Rock road).

Once you turn left onto Long Run Road, our house is the first driveway on the right. To maximize car parking, please BACK INTO a spot on the grass, so we can squeeze in more cars (and you can get out easily). Once all the spots off of the driveway are full, please park on either side of Long Run Road. DO NOT PARK IN THE MIDDLE OF THE DRIVEWAY ... leave room for others to go in and out.

There will of course be beer and food, but please feel free to bring your favorite dish. If you want to bring some beer, please feel very free to do so. If you want to bring a keg of homebrew, please feel very, very free to do so (heck, we'll even kick someone else off the cold plate!)

If you want to bring kids, there are two rules:

1. Everyone else is there to watch the game, not your kids. Please be responsible and supervise your children at all times.
2. Take them home with you when you leave.

National Homebrewers Conference

Registration for the AHA 2010 National Homebrewers Conference in Minneapolis June 17th, 2010 is now open! The hotel has a block of +500 room this time, so the AHA is trying to keep us all under 1 roof. Remember, the conference has sold out the last 2 years and it's expected to in 2010. More information can be found at [NHBC](#)

Discounts and Support

Don't forget to take advantage of Michael's generous offer (10% discount on Homebrew or Wine making Equipment & Ingredients)

LAGER Members must have a valid Membership Card to receive the discount, good at ALL Liquor Barn Locations!!!

Also, remember that My Old Kentucky Homebrew also offers a 10% discount on all homebrew purchases to LAGER members.

So, remember to support your local suppliers!