

**The
Louisville
Area
Grain
Extract
Research
Society**



The LAGERS' NEWZ! - March 2009

**"At" the February
LAGERS' Meeting!**

For those that were unable to attend the February Mtg, the February pre-Meeting/class began with a quick talk and demonstration on carbonation e.g. How to determine the necessary pressure at a given temperature when carbonating in the keg, or how to determine the length of 3/16" tubing when using a picnic tap to empty a keg.

For those unable to make the mtg, keg carbonation can be found at the website:
http://www.ebrew.com/primarynews/ct_carbonation_chart.htm

Bottle carbonation levels/info can be found at:
http://www.byo.com/resources/carbo_nation

And how to determine the length of tubing if pouring homebrew from a keg:

<http://kegman.net/balance.html>

At 8:15, the mtg began. Chuck began by reporting on his Super Bowl party mentioning that there were 12-14 good homebrews on tap, plenty of good food, and plenty of friendly people.

Then an explanation and an update as to the IRON Mash Competition. The Iron Mash is an exchange with the BOCKS (Brewers of Central KY Society) of a batch of ingredients for which the style is not named. The brewer then attempts to make the closest style from the ingredients provided.

Then an announcement that Tim Wulf won the 2008 Competition with a Dusseldorf Alt. Honorable mention was given to Don K. & Sonny N. for their Porter.

Tom Person (Membership Chair) wanted to remind everyone that membership was \$15 for a single, and \$20 for a couple (and Tom has no problems with whom makes a couple).

There were a number of new members attending the February meeting.

Paul Young spoke and reminded everyone that Paul & his brother would soon be opening in Butchertown.

Paul has updated us that the Intro to Homebrewing class is still on for the 25th (March).

Paul Young - Owner
1437 Story Ave.
Louisville, KY
502-295-6136
www.myoldkentuckyhomebrew.com
MyOldKentuckyHomebrew@yahoo.com

Greg Rosenberger - Picnic Chair provided an update as well as an announcement of the upcoming picnic committee. Greg will probably be providing an update at tonight's (Monday 16th) meeting.

Tim Rosenberger gave an update as to the December Meeting State Fair. Honorable Mention would be limited/ expanded to 2 per flight, and pickup times would be reduced to the hours of 11 a.m. to 4:00 p.m. due to lack of demand.

Contributions are still needed to help pay for Awards. Supporters' names are published in the State Fair Book sent out to everyone. Supporters' pamphlets, cards, etc. are allowed to be placed at the booth for further advertising. Bill K. has plans to provide a school shortly after the State Fair ends - details to be announced.

March 25th Grand Opening of My Kentucky Homebrew Shop -
<http://www.myoldkentuckyhomebrew.com/>

Gravity Head is under way over at Rich O's <http://www.richos.com/>

Picnic committee is hard at work you can contact Greg Rosenberger 366-6538 for more information.
KB4MM@insightbb.com

March 21st CrawFish Boil
\$15 donation at the door and a dish with \$5 off for each keg brought - usually no kegs blow per se ;?). 1st batch of crayfish comes out about 5:30.

AHA Membership drive Upland Brewing Company, Saturday, March 21st, 2009

May 9th Lexington is hosting "The Bluegrass Cup" beer computation in conjunction with beer festival. For more information
<http://www.lexingtonbeerfest.com>

Bill K. will be posting more information concerning the LAGERS joining the Mid-South Regional Competition Series on the website

New LAGER T-shirts Available!!

Jane Krauth wanted everyone to know that a new batch of LAGERS' t-shirts in Sm - X @ \$13.00, 2X & Women's cut @ \$15.00 are now Available. Remember, the shirts make great X-mas Presents!!

Greetings Beer Judges,

The Brewers of Central Kentucky (BOCK), in conjunction with The Red Mile are pleased to announce the first annual Bluegrass Cup homebrew competition and Lexington Craft Beer Festival. We would like to invite you to join us for judging and good beer drinking in Lexington this May 16.

The homebrew competition is sanctioned by the AHA and BJCP. Judging, stewarding, and organizing points will be awarded to all successful participants. Judges are encouraged to register for the competition at our website, available at: <http://www.lexingtonbeerfest.com>. Judging is scheduled to begin at 9:30am on Saturday, May 16. We ask that you arrive at least 30 minutes before judging begins so that we can start on time. A complimentary lunch will be provided for judges and stewards. The judging will be held at:

The Red Mile
1200 Red Mile Road
Lexington, KY, 40504

At the conclusion of the homebrew competition, the Lexington Craft Beer Festival will commence. With over 100 craft beers and plenty of Bar-B-Q and Louisiana cuisine available for sampling, participating beer judges will be welcome and encouraged to discuss 'all things beer' with the general public. Judges and stewards will receive complimentary admission to the festival while the admission for the general public and judges' guests will be \$25 (in advance) or \$30 (at the door). Advance tickets will be available at Pazzo's Pizza Pub, Saul Good Restaurant and Pub, and The Chase Taproom and through the BOCK club for out-of-towners. Live blues performance will be provided by G. Busy and the Blues Revue. Designated driver tickets will be available for \$7 and will entitle that person to all the NA drinks and food they want. The Lexington Craft Beer Festival will conclude at 7:00.

Discounted hotel accommodations are now available at the adjacent SpringHill Suites (Phone: 1-859-225-1500. Address: 863 S. Broadway; Lexington, KY 40504). Be sure to ask for the group rates for 'Lexington Craft Beer Festival' to qualify for reduced rates. This hotel is easily walkable from the Red Mile. Please reserve your rooms soon as the block of rooms will fill quickly. Overflow accommodations will be available at the nearby Campbell House Inn at a later date, if needed. Limited judge housing is available with some local brewers. If you know one, just call or email them. Any questions or concerns about these or other accommodations should be addressed to Kevin Patterson kevwpat@yahoo.com.

Online beer registration is open from now through Saturday, May 9. Registration is available at <http://www.lexingtonbeerfest.com>. All beer, mead, and cider styles will be accepted and judged according to the 2008 BJCP Guidelines. Best of Show awards will be presented for Best of Show Beer and Best of Show Mead / Cider. Entrants will be required to submit two (2) 10-16 oz. bottles with crown caps or flip-tops. Each bottle must be attached with a completed BJCP Beer Identification Label or the labels supplied by the online registration, both of which are available at <http://www.lexingtonbeerfest.com>, secured with a rubber band. Fees for beer entries are \$5 each. Beers may be hand-delivered by a registered judge by 8:30am on the day of the event, but only if the beers have been pre-registered online or mailed to the following address no later than the registration date listed above.

BOCK c/o Chris Vandergrift
2308 Mulundy Way

Lexington, KY 40511

Please visit <http://www.lexingtonbeerfest.com> to learn more and to keep up with the latest developments.

Please address any and all questions and concerns to:

Chris Vandergrift
President, Brewers of Central Kentucky
chris.vandergrift@gmail.com

Don't Forget!! Dues are Due in March!

Yep, it is that time of year again when **Tom Person** (Membership Chairperson) will be passing out one of the greatest bargains in Homebrewing!!

Next Monday Night - **March 16th** at the next LAGERS' mtg, Tom will be exchanging a fresh, brand new **LAGERS'** **Membership Card** good for a **10% discount** on Homebrewing Purchases at **all Louisville Location LiquorBarns** as well as the new **"My Old Kentucky Homebrew" Shop!!**

That's right! For a paltry **\$15** dollars (**\$20** for a couple), you can **save 10%** (\$1 on every \$10 spent) on Homebrewing Supplies - including Homebrew Books & Magazines.

Don't Forget To take advantage of Michael's generous offer (10% discount on Homebrew or Wine making Equipment & Ingredients) Current LAGER Members must have Membership Cards Discount good at ALL LiquorBarn Locations!!!

**Liquor Barn
Homebrew Club Discount Program
For LAGERS Homebrew Club of Louisville, Kentucky**

10% discount on any items from Liquor Barn Homebrew Department for current members of the LAGERS Homebrew Club of Louisville, Kentucky.

This includes any Homebrew or Winemaking equipment or supplies from our Homebrew Department ONLY. This discount is NOT valid for items from any other Liquor Barn Department.

Discount may be obtained at checkout by showing a photo ID (Driver's License), and a current LAGERS Homebrew Club membership card, or having your identify verified as a current LAGERS Club member on a membership roster on file at each Liquor Barn store. Liquor Barn will accept a club roster sent and updated as needed by the LAGERS Club Secretary/Treasurer.

**Liquor Barn Homebrew Department Manager
(Based at Beaumont Centre Liquor Barn)
859-223-1400
Michael Summers
msummers@liquorbarn.com**

Homebrew Items Stocked at Liquor Barn Stores And Special Order Procedures

All stores (except for the Lexington - Richmond Road store) stock a basic range of Homebrewing supplies including:

Malt extract, DME, 50# or 55# & 10# bags of base malts, 1# bags of specialty malts, hops, dry yeasts, a basic selection of Wyeast liquid yeast, Brewers Best beer kits, Winexpert wine kits, canned extract beer kits, cleansers & sanitizers, carboys, plastic fermenters, airlocks, bottles, caps, cappers, brewing books, etc.

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The Springhurst store in Louisville & the Beaumont store in Lexington also stock both home "kegerator" supplies and Homebrew kegging supplies & parts: Cornelius kegs & parts, CO2 tanks, regulators, hoses & fittings etc.

The Beaumont store in Lexington stocks about 25 varieties of Wyeast Liquid yeast. If there is sufficient interest, the Springhurst store Wyeast selection could be expanded.

Special Orders

In addition to the normally stocked items at each Liquor Barn store, any item from the following wholesale distributors can be special ordered for pickup at your local Liquor Barn:

LD Carlson <http://www.ldcarlson.com/>
Crosby & Baker <http://www.crosby-baker.com/>
Wyeast Laboratories <http://www.wyeastlab.com/>

Each of these distributors has a public, unpriced catalog available for viewing. If an item is listed, we can order it for you. Just call or email me for a price quote.

Shipping charges for Special Orders: I usually order about once per month from these suppliers. If I place your Special Order with our regular order, we do not charge any additional shipping fees as they are spread throughout the larger order. If you hit the timing of the order just right, your Special Order will be in stock in a week or so. If you order just when I have received another order it may be 5 weeks or so before your Special Order item is in stock.

If you need it sooner, I am also happy to order it right away, but as it is the only item(s) on the order, we have to add the shipping charges of that item into the retail price.

FOR SPECIAL ORDERS, CALL OR EMAIL
Liquor Barn Homebrew Department Manager
(Based at Beaumont Centre Liquor Barn)
859-223-1400
Michael Summers
msummers@liquorbarn.com

**Don't forget to support our Local Breweries, supply shops,
and liquor stores!**