



**Don't miss Fred Eckhardt's Chocolate & Beer Tasting at the Dublin Pub the 8th of February, 7:30 pm.**

# BREW CREW NEWS

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"Beer is the cause of all the radical pot-politics that men talk over it."  
-Otto Von Bismarck

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## Presidential Pint

By Bob Farrell

Ever notice you have a few CD's or vinyl records that always seem to strike you "just right". You play them for awhile, kind of forget about them, but its such an uplifting experience to "rediscover" them in the storage rack. Well, this column is being accompanied by Johnny Heartman's "The Touch". If you ever read the Spencer detective series by Robert Parker, you'll recall that Spencer admired the artistry of Johnny H. What's this have to do with OBC, beats me, but I thought I'd share a little trivia with you.

So let's get down to business:

### FEBRUARY MEETING

We don't have a formal meeting this month. However, I encourage you to attend Fred Eckhardt's always-entertain-

ing Beer and Chocolate tasting at the Dublin Pub Thursday night. The Dublin is at 6821 SW Beaverton-Hillsdale Highway. I talked with Katie over the weekend and the cost isn't definite, somewhere between \$15 and \$30,000 but most likely in the \$15-20 range. It's dependent upon Fred's final choice of beers. Plan to be there at 7:30, we'll make a few brief announcements, then turn the show over to Katie and Fred. Last year, the folks at the Dublin did a GREAT job of serving our group.

### BEGINNING BREWERS' CLASS

The first of our three classes is Saturday, February 10<sup>th</sup>. Cost for BrewCrew members is only \$15. This will be an extract-based class taught by Ken Johnson and John Gram. By the way, these

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## Collaborator Bulletin

By Noel Blake

The Collaborator project is going very well right now. We have had a great series of releases, and several repeat accounts. Make sure to go out and try some of the current release, Steel Bridge Porter. It's heartier than Black Butte, with a hoppier character, and entirely in the mold of a big Northwest beer.

One significant development was the acceptance of a misplaced entry. We were disappointed not to select any of the Big Malty beers submitted last October. Our downcast mood was tempered when we learned of an entry that had gone astray. We convened a group of experts, and decided that the beer was more than worthy of being poured from a Collabora-

tor tap handle. is now the Collaborator brewer, to his eternal ale.

We you have at least 6 of your Ale to the Chocolate Beer Tasting Dublin. If your beer is not quite ready, please inform Eric Bogan, Marty Wilde or me, and we will wait until

Ken Johnson latest tor thanks cep-Scottish hope saved bottles Winter bring to late and at the beer is not at the Dublin. If your beer is not quite ready, please inform Eric Bogan, Marty Wilde or me, and we will wait until

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# January Meeting Minutes

**By Russ Rainforth- Secretary**

Bob Farrell called the meeting to order at 7:40. There were many fine examples from the Great Yeast Experiment available for sampling. In addition, Jerry from the New Old Lompoc had sent along a full keg of Wolaver's Brown Ale.

Bob Farrell asked for a recap of the Brew Crew Holiday Party- what people liked, and what they didn't like. There was some disgruntlement about ring-toss winners going through the line again. However, the prevailing view from the membership was that this was acceptable until the beer prizes are depleted. People seemed to like the location. Some dissatisfaction at the lack of children's games was expressed. It was suggested that this year we include a ring-toss just for kids, with soda for prizes.

Bob Farrell mentioned that Charlie Papazian would be in Salem on April 3rd, and that there was an opportunity to bring him to Portland for a dinner and chat, but within the constraints placed on us by the AHA and Charlie's entourage. The main question was where to have such a dinner. The Lucky Lab had volunteered their meeting room for free, and Bob mentioned that if we go this route, we should probably donate maybe \$100 to the Bob McCracken Fund in their name. A motion was passed to hold it at The Lucky Lab.

Bob Farrell asked if there were any Brew Crewers interested in taking, or helping with, Steinbart's Beginning Brewer's class, 3 sessions to be held every other Saturday starting Feb 10th. The emphasis was on keeping it simple with basic extract brewing.

Matt Maples gave a short Treasurer's report. Balance is \$5313 and we were under budget for 2000 by more than \$200.

Patti Granton gave the Burgermeister report. She plans on holding a drawing to get more people involved in cooking and/or providing beer. Patti is working with Mark Wilson to coordinate the beer with the monthly style competition.

Abe Goldman-Armstrong reported that we had a couple of returned newsletters and encouraged

submissions and more communication with new members.

Mark Wilson discussed the Style and Competition Program (SCP). If you want your beer judged by your peers, this is the way to do it, and if you'd like to judge other people's beer, this a good way to gain experience.

Mike Rasmussen reported on the Great Yeast Experiment and requested fermentation notes from the participants for a forthcoming article.

Ted Hausotter spoke to us regarding the Slurp 'n' Burp coming up on March 31st in McMinnville. It's the first competition of the year for the Willamette Valley Trophy. He's looking for judges.

Steve Woolard talked about the recent OLCC changes that could affect servers at beer festivals. The state legislature changed some rules regarding serving that could have dire consequences for Oregon's beer festivals. The new legislation may require every single server to have an OLCC Server's Permit, not just a temporary permit. These festivals are a big tourist draw and revenue generator, so both the legislature and the OLCC are probably on "our" side. Noel Blake reported on Collaborator. He encouraged us all to attend the kickoff party for the newest Collaborator, Noel's own Steel Bridge Porter, at the New Old Lompoc Wednesday at 6:30.

Fred Eckhardt talked about his upcoming Beer Appreciation class through PCC, to be held at Mittleman Jewish Community Center. He also told us about his plans for the Winter Beer Tasting at the Dublin Pub on Jan 18th. He hopes to present Christmas style beers that advertised as such. Fred also spoke about the upcoming Brew Crew meeting/annual chocolate and beer tasting, also at the Dublin Pub, Thursday, Feb 8th. He encouraged brewers and bakers to help with interesting chocolates or beers to go with particular chocolates, and to coordinate with him.

Terri Fischer discussed the Millenium Exchange and reported that participants should bring their beer and mead to the March meeting. Meeting was adjourned at 8:25 PM

## Craft Brewing in Ireland

**By Abe Goldman-Armstrong**

The craft-brewing industry, so much a part of everyday life here in Cascadia, is a relative newcomer to Ireland. The beer market in Ireland is dominated by the Big Three- Guinness, Beamish (Scottish and Newcastle), and Murphy's (Heineken), but about a dozen independent breweries and brewpubs have sprung up in the last five years.

In the last three years since I lived in Cork City, interest in craft brewing and imported beer has grown substantially. German wheat beers, previously available in the bottle in one or two pubs, are now readily available on draught in many of the larger pubs. The Well, one of my favorite dive pubs has been redone and reopened as the Franciscan Well brewpub, and though my favourite pioneering good-beer pub Rumpelstiltskins is no more, the owners have gone on to found a Belgian beer pub, and a beer import company respectively.

Education for brewers is improving, with University College Cork adding a £1 million research brewery to its Food Science Department, and monthly lectures organized by the brewer's guild. Many of the head brewers at the brewpubs are still foreign imports, from England or America. The styles they brew sometimes reflect these backgrounds, though many complained of how set in their ways Irish drinkers are, limiting the variety of styles being made. The typical lineup of an Irish craft brewery consists of a stout, a red ale, and a Czech style pilsner.

Below are short brewery and beer reviews. I was only able to visit those located in Dublin and Cork, but was able to find some products from the other breweries. . To save space I've included tasting notes on only the more notable of their beers.

### **Biddy Early Brewery, Inagh Co. Clare**

Ireland's first microbrewery, Biddy Early is named after a nineteenth century County Clare medicine woman whose magic bottle "cured all ills."

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# Real Millenium Home-Brew Exchange

**By Terri Fischer**

Is your beer or mead ready for the Exchange? If not, it's time to finish up brewing, bottling, and labelling! We will exchange at the meeting next month, March 8, at Steinbart's. Please label bottles with your name and style of beer or mead. The label need not be fancy, even masking tape will do.

If the beverage is not ready to drink yet, please indicate when it should be.

All styles are fine, as is bringing "mixed" styles. Beer brewers should bring 20 12-oz.

(or larger) bottles. Mead makers, whatever way you'd like to bottle it, please bring 12 22-oz. or larger bottles (such as two 12-oz. bottles or one fifth) to exchange. Remember to bring your beverages in a sturdy container to take home the bottles that you'll receive.

If you won't be able to make it to the meeting that night, please make arrangements with another member to both drop off and pick up your exchanges.

Any questions, call me at (503) 635-5467.

## Brewers

John Gram, Tom Irwin, Brad Sleeper, Barry Belau, Matt Weaver, Gary Corbin, Charles Kralovec, Mark Wilson, John Kohn, Merle Gilmore, Tom Feller, Mitch Scheele, Dan Anderson, Angel Anderson, Trevor & Jessica Millund, Curt Hausum, Michael Rasmussen, John Lund, Terri Fischer.

## Mead Makers

Noel Blake, Bob Farrell, Dick Pilz, Mark Wilson, Eric Wagner, Tom Feller, Merle Gilmore, Cal Little, Curt Hausum, Matt Maples, Terri Fischer.

## Craft Brewing in Ireland *Continued from pg. 2*

### *Black Biddy Stout 4.2% abv*

An apple-pie aroma and hints of roastiness rise from this highly carbonated stout with a big creamy head. Ripe golden apple flavour blends with a dry stout profile with a faint pale malt/Wheaties flavour coming through in the dry finish. Very drinkable in a unique way.

### **Carlow Brewing Company, Co. Carlow**

This brewery is a good example of the difficulty of converting the Irish public to drinking microbrew. Despite winning international awards, including a (well deserved) Brewing Industry International Gold for their stout, they don't have any draught accounts in their own town.

### *Molings Traditional Celtic Beer 4.3% abv*

Named after the famous "jumping Saint Moling" who lived in the seventh century, this red ale did in fact leap out of the bottle- the example I had anyhow, which seemed to be a bit oxidized. After the gushing subsided, a malty faintly walnuty aroma arose from the deep ruby ale. A tangy nutty malt flavour dominates this smooth Irish red ale.

### *O'Hara's Stout 4.3% abv*

The big roasty chocolatey fainty sour aroma leads in to a sourish (ala Guinness) roasty-toasty complexity of flavour with hints of blueberries and cinnamon. Much better on draught than in the bottle.

### **Celtic Brew, Enfield**

Their hard water has to be softened to brew with. They are one of the several Irish breweries who have found the export market to be more lucrative than selling beer at home, as they only have to pay tax in the destination country, versus the exorbitant Irish excise tax of around £32/ 50 HL keg (about \$40 per ½ barrel).

### *Finian's Irish Red Ale 4.6%*

This pale chestnut brown ale has a deep walnut aroma with notes of wheatfields. A brown sugar-dark caramel flavour dominates, and there is just a touch of iron in the finish. The hop bitterness is pleasingly pronounced, balancing the sweetness of this medium bodied ale nicely.

### **Dublin Brewing Company, North King St, Dublin 7**

This 65 HL (82.55 US BBLs) brewery produces some of the best beers in

Ireland. Their D'arcy's Stout is rich and roasty and beats the hell out of Guinness, Beamish and Murphy's combined. Unfortunately I didn't take any notes on it, but it's my favorite commercially brewed stout, hands down, my delight at discovering it the night before Valentine's day at a Dublin nightclub in 1998 is indescribable, it was true love.

### *Beckett's Dublin Beer 4.7% abv*

Pleasing sourness and hop flavour blend with nice pale malt sweetness and hop bitterness to create a slightly nutty pale ale. An excellent change in a world of red ales and stouts.

### *Maeve's Wheat Beer*

This crystal-clear golden wheat beer is fermented with the house ale yeast giving it a sweet fruity aroma (strawberry). It is smooth and light, as their number one draught product it fills the niche of the "crossover beer."

### *Organic Cider*

Released just before Christmas this cider is fermented in house with apple juice from an EU certified organic orchard in Germany. In Ireland, cider constitutes 10% of the drinks market, with as much cider sold there as in the entire US. Noel O'Reilly the head brewer told me they are very excited

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# Styles and Competition Program

By **Mark Wilson**

Three judges selected the Brew Crew's top winter ales in January's styles and competition event. The winner was Matt Hollingsworth, who entered a tasty Belgian Strong Ale, flavored with "lotsa raisins". Second went to Kevin Hayes, with a Douglas Fir spiced beer, and third went to Mitch Sheele for his English Olde Ale.

The judges were Brian Butenschoen, Duane Younger, and Jim Woodruff. The competition was stiff. The other tasty beers entered were: Abe Goldman-Armstrong and Andre Roussin's English Old Ale, Paul Walker's Ginger/Cinnamon/Orange spiced beer, and Brad Sleeper's Ginger/Chocolate/Honey brew.

Coming up are Dunkels and Schwarzbiers in February, followed by Stouts in March. Look ahead for lagers: Bock in May, and Vienna/Oktoberfest in September. If you are interested in judging future SCP's please contact Mark Wilson.

## The Cookbook - Recipes Galore

### Ken Johnson's Doppelbock

6 Gallon recipe

- 10# German Munich
- 5# Scotmalt Golden Promise
- 1# Torrified Wheat
- 1# Crystal 60
- Santium hops - 2 oz for 30 minutes
- Wyeast 2308 Munich lager yeast

Bring 24 quarts of water to 130F, add grain. Should make 120F. Mash at this temp for 20 minutes. Pull a thick decoction of 2 gallons. Raise temp to 154F over 20 minutes. Hold for 10 minutes and then raise to boiling for 5 minutes. add back to main mash. Should go to 148-150F. Continue to mash at this temp for another hour. Sparge with 175F water. Collect 8 gallons for the boil.

### Hallucinator Old Ale

Gary Corbin and Michael Rasmussen's famous Collaborator beer may be gone, but what's to stop you from making your own?

	Style: 11a Old Ale		
	Min	Recipe	Max
O.G.	1.06	1.070	1.09
T.G.	1.015	1.017	1.022
Alc %	6	6.7	9
I.B.U.	30	43.9	60
S.R.M.	12	23.5	16

Ingredients for 10 gallons:

- 25 lbs Pale Ale Malt (MASH)
  - 0.5 lbs Crystal 80L (MASH)
  - 1 lbs Cara-Pils Dextrine (MASH)
  - 1 lbs Crystal 20L (MASH)
  - 0.25 lbs Franco-Belgian Kiln-Coffee (MASH)
  - 2 oz Northern Brewer 7.2% BOIL 60 minutes
  - 2.25 oz Fuggles 4.7% BOIL 60 minutes
  - 1.5 oz Fuggles 4.7% BOIL 30 minutes
  - 0.25 oz Fuggles 4.7% BOIL 10 minutes
  - 1 tsp Calcium Carbonate
  - 1 tsp Irish Moss
  - 2 pkg Wyeast 1732 Scottish Ale
- Boil Time: 95 minutes

Mashing Procedure:

- Mash Efficiency: 70%
- Add 8.67 gallons of water at 170 F to heat mash to 154 F
- Sparge with 6.02 gallons of water to yield 10.00 gallons to primary
- Water Absorbed by Grain: 2.78 gallons
- Water Evaporated during boil: 1.58 gallons

Notes:

- Mashed in 8 gals 170F water, hit 154F.

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you get it to us before judging.

If a Winter Ale is selected, it may be brewed for either a Fall 2001 or Spring 2002 release. We currently have a backlog of big beers, since another batch of Hallucinator has been brewed, and Ken Johnson is just itching to get at the Rose Quarter brewhouse to make his Scottish Ale.

In May, we turn our seasonal gaze to Spring beers. What is a spring beer? Here are some suggested styles: Maibock is a moderately strong lager with a more pronounced hop character than other bock styles. English mild is a low gravity beer similar to a brown ale, while Northwest versions feature a soft, fruity, hoppy palate. Both are moderate in the alcohol department, with an OG up to the low 40's. How about a Bavarian-

style Dunkelweizen, full of spicy and fruity flavors with a touch of roast? Or try a heather beer - remember that Craig Nichols of the Alameda brewpub won a GABF medal with his. Although they taste great any time of the year, a California Common seems to go particularly well in the spring.

It's your choice. You may want to avoid styles that have been done before (see sidebar), and place emphasis on inventiveness. The advantage will fall to those who brew unusual beers. If you brew an amber ale, you'd better really knock our socks off.

A summer beer competition will be held in July - we will discuss this later. It's so hard to think about Kölsch when there's frost on the lawn. But if you know a good Zima knock-off recipe ...

Remember, Widmer pays for the ingredients for up to five gallons, so what do you have to lose?

### How to enter:

Reserve six bottles of your beer. Submit at least four of them for evaluation, and reserve two for lab analysis if you win. If you want a lab analysis anyway, then submit all six. Please include a detailed recipe form, and include contact information and any style you want your beer to be judged against. Recipe formulation counts when selecting the winning beer, and selecting a style gives the judges an advantage when evaluating your beer. Also, please let me know if you want to judge. If you've already done so, do it again; I'm bad at keeping track of such details. Good luck!

## Matt Hollingsworth's Binary Imperial Stout

It was brewed on 01-01-01, hence the "binary".

Adjust to fit your brewery. This represents what I get on mine, which is a RIMS system.

The OG on this was 1.116-117. BUT, I made a very big starter using wort from this batch. I settled out the coldbreak and fermented the starter for 24 hours during this coldbreak settling. The starter was about half wort and half pre boiled water. Used 2 tubes of Wyeast 1098 and a total of about 1 gallon of starter. The effective OG of this beer after dilution with starter was probably in the range of 1.103.

### Grain bill:

9.5 lbs Crisp Maris Otter  
4.5 lbs Golden Promise  
1 lbs Brit Roast Barley  
12 oz Brit Dark Caramel  
4 oz American Chocolate malt

This was done because they ran 2 oz Brit Chocolate  
Approx. 5lbs Muntons Extra Light Dry Malt Extract

### Hop bill:

2000 Yakima Kent Goldings @ 3.7% AA  
2000 Cascade @ 5.0% AA  
2000 Columbus @ 15.5% AA

time	hop	amount	ibu	utilization
HF	YKG	1.00 oz	?	?
FWH	Cascade	.50 oz	7	27%
FWH	Columbus	.50 oz	21	27%
30min	Cascade	.75 oz	7	19%
30min	Columbus	.25 oz	7	19%
15min	Cascade	.50 oz	3	12%
15min	Columbus	.50 oz	9	12%
5 min	Cascade	.25 oz	1	5%
5 min	Columbus	.75 oz	6	5%
5min	YKG	.25 oz	0	5%

HF means HopFront, kinda the opposite of a HopBack. With my RIMS system, I get extremely clear wort BUT, the pump pulls a bit and yanks some husk material through. To fight this I created what I call a HopFront. I took a 1 quart canning jar, and punched small holes in the lid. There's a bigger hole in the center for the outlet tube from runoff. I place an ounce of whole hops in the jar. The runoff tube is long enough to hit the bottom of the jar. The jar fills from the bottom up and pushes the hops up. The grain husks get stuck under the hops, which act as a filter. The jar is placed in the bottom of the kettle and slowly fills it up. Eventually the jar is covered with wort. I simply pull up on the tubing and it lifts the jar nearly to the surface. I use low alpha hops for this and am unsure about how

much bitterness it gives. I figure the low alpha hops are safe, even if they do add to the bitterness. They should act similar to First Wort Hops, though they won't be in the boil, just the washed away oils. Also, 1.5 tsp of Irish Moss was used, in the boil for 60 minutes.

RIMS mash: 100F (60mins), 150-152F (90mins), 168F (20mins).

Mash: 24 quarts of water(RIMS requires a loose mash) treated with 1 tsp Calcium Chloride, 2.5 tsp Gypsum and 1 tsp Calcium Carbonate. Should add the Calcium Chloride and Gypsum to sparge water instead next time so it doesn't lower the mash pH. Mash pH came in too low for what I wanted at 5.37.

Treat sparge water with lactic acid solution. 32 quarts, pH 5.66.

Carmelized 8 quarts of first runnings down to 5 quarts during runoff, which lasted about 45 minutes or so.

Fermented at 69-71F.

# Presidential Pint

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guys make GREAT beer! If you want to attend, please contact me (my numbers are elsewhere on this page) as we're limiting the class to 18. We'll be brewing two beers at the first class. One brew will be a kit, the other a recipe where we'll be steeping grains. During the second or third class, we'll bottle these brews so that all participants will have something to take home.

## TAX EXEMPT STATUS

Katherine Weesner, Preston's mother, is an accountant and has picked up the ball that was dropped by the CPA we were using last year to confirm our status. Looks like the IRS can't find the details of our original records, but it appears we have retained our tax-exempt status throughout the years. This is partially due to the fact that our gross proceeds never reached \$25,000 and good luck. I don't want to sound like a shill-but if you're thinking about using an experienced tax professional this year, consider contacting Katherine. I was greatly impressed with her high energy and focus. This woman is a dynamo!

## BUTT RELIEF

Cal Little and Tom Thompson suggested we purchase more chairs for the meetings held at Steinbart's. Personally, I never felt comfortable sitting on a box full of bottles for 45-60 minutes. John D. will

graciously allow us to store these chairs at Steinbart's. So-if you have a line on sturdy stackable chairs, that can be purchased for ten bucks or less please contact me. They don't have to be pretty. We want to have 20 more chairs for the March meeting.

## SPRING BEER FESTIVAL

Preston, Robert Luehrs, Chris Irwin, the Woolard family, Art Larrance, Gill Campbell, and I recently met with representatives of OLCC to see if we could reach a workable interpretation of the new laws passed by the legislature regarding serving beer at festivals. (I'll buy you a beer if you can satisfactorily diagram that sentence). My impression is that these members of OLCC are willing to work with our group to maintain the festivals.

We believe we'll be allowed to use a trained supervisor at each table or station rather than be required to have every "Pourer" be a graduate of the Licensed Server's Permit course.

We rely upon the income derived from the festivals for our Club. Although we aren't serving caviar at the meetings, we have cash available for a holiday party, a picnic, a bus trip, and food and drink that would be the envy of many other clubs (as well as Freightliner, Chrysler, and Amazon.com). We're also able to fund a meaningful scholarship for students at OSU.

So, we're going to need Supervisors at these festivals. That means people who have taken and passed the course for the Licensed Server's permit. Steve Woolard is spearheading efforts to get the course reduced to a minimum

number of hours and finding ways to subsidize the cost so that no BrewCrew member will have an out-of-pocket expense for this course. We'll have more details next month.

## RANT TIME

Went to the M Bar in Northwest Portland with Gary Corbin and Noel to taste the Steel Bridge Collaborator. Noel and the Widmer's have done a fine job creating this complex Porter. The M Bar is about the size of a home living room with a small but eclectic selection of beer and wine. Prices range from \$2.50 for a bottle of Pabst Blue Ribbon to a \$35 bottle of wine. Unfortunately, for us, it's a smoking bar with either no or a very inefficient ventilation system. Only one patron was smoking (rather incessantly, too) but it was enough to make breathing unpleasant. We were baffled as to what would compel anyone to spend \$20-35 for a bottle of wine if they weren't able to appreciate the bouquet. Perhaps sidewalk seating will be available in warmer weather.

Hope to see you at the Dublin!

A little Beer  
Haigiography  
February 1-  
St. Brigid's Day

"When the lepers St. Brigid nursed implored her for beer and there was none to be had, she changed the water which was used for the bath into an excellent beer, by the sheer power of her blessing, and dealt it out to the thirsty in plenty."  
From the *Life of St. Brigid*.

I wish I could brew by "the sheer power of my blessing" -Ed.

## Craft Brewing in Ireland *Continued from pg. 3*

about it because there is less brand loyalty to ciders, and fewer competitors.

It is a medium dry cider, with a huge amount of fruit character coming through in the flavour.

### **Franciscan Well Brewpub, North Mall, Cork City**

Head Brewer Russell Garet, originally from New York, has brewed at a great many breweries, including the Pacific Northwest Brewing Company in Seattle. In 1998, a Cork publican contacted him about opening a brewpub. The Franciscan Well came into being, located on the sight of an abbey, on the North fork of the River Lee, the shiny new Canadian built 10 HL brewery produces a lineup of ales and lagers growing in popularity around Cork City

#### *Rebel Red*

A soft hop dominated aroma with some nutty malt in evidence, nice nutty-bready flavour and faint sweetness characterize this Irish Red Ale.

#### *Shandon Stout*

A roasty black malt aroma rises from a buttery roasty Cork style stout with a dry finish and creamy mouthfeel.

#### *Bellringer Winter Warmer 6%abv*

Sweet maple-like dark caramel and Cascade hop aroma. Toffee-like caramel flavour is balanced with a nice wet mouthfeel and hoppiness worthy of the Northwest. A few pints of this will take the chill out of any soggy January night in Cork.

### **Isaac Bells Belgian Bar, St. Patrick's Quay, Cork City**

The traditional look of this pub belies its fabulous beer selection. Some of the highlights were Van Eecke Popering Hommelbier on draught, a winter warmer from Belgium's Leroy brewery on draught, Westmalle, N'Borken beer, Aventinus brandy, and Nigerian Guinness. Niall, the bartender was very helpful and knowledgeable about his ales, making Isaac Bells a must when in Cork.

#### *Nigerian Guinness Foreign Extra Stout*

When Nigeria's economy went down the tubes, they banned the importation of grain. With no malting facilities in

the country this put a bit of a strain on breweries, so instead of malt they use sourghum. They resulting beer is very strange, the 30cl bottle proclaimed that the OG was 1069-75, and didn't list abv. It has a sake like, faintly portobello mushroomy aroma with lots of sweetness and a pleasing alcoholic note. The tan head is long lasting on a smooth medium bodied beverage with intense fructose/ sweet mango like fruitiness giving way to a dry black walnut flavour and a dry finish which again hints at sake.

### **Messrs. MacGuire, Burgh Quay, Dublin**

This multilevel brewpub overlooks the river Liffey and is a popular lunch spot for Dublin business-people. The 10 UK BBL brewery is enclosed in glass at the front of the restaurant in very cramped quarters. The English brewer Chris Reid makes an interesting lineup of beers, including a Bier de Garde as a seasonal.

#### *Rusty 4.6% abv*

A fresh strawberry fruitiness with hints of currants and Bing cherries comes through in the aroma. This ruddy amber ale has a nice filbert like nutty character and a hint of dryness.

#### *Bier de Garde/Saison*

The nitro pour masks the peachy lightly chocolatey aroma of this deep ruby ale. A full complex malt flavour intertwines brown chocolate and faint caramel flavors.

#### *Plain 4.3% abv*

This Dublin style stout is black as coal and has a big roasty aroma. Gargantuan roastiness dominates the flavour though there is a hint of sourness and creamy mouthfeel.

#### *Extra 5% abv*

Cascade hops jump through the aroma of this double stout, with roastiness and slight chocolate notes lurking behind them. Big Cascade flavour (dry hopped) contrasts with the rich blackcurrant flavours of this beer, with some pale malt coming through. A NW beer in Dublin?

### **The Porterhouse, Parliament St, Temple Bar, Dublin**

No visit to Dublin would be complete

without an evening at the Porterhouse, though they do most of their brewing at a brewery in the suburbs these days, this early Dublin brewpub has a beer list to die for. Everything from Celis White from Texas, to Merrimans Old Fart from England, and a large selection of Belgians is available. Much to my dismay, my favourite Porterhouse beer, Oyster Stout was out when I was there.

#### *TSB 3.7% abv*

A fruity strawberry and pale malt aroma is tempered by New Zealand Sticklebrack hops, which are slightly sweet and floral. Big hop flavour and lip smacking bitterness blend with a fruity malt character (strawberry and a hint of mandarin orange). A beautiful session or sesiún beer. I love the way it highlights the single hop variety.

#### *Porterhouse Red 4.4%abv*

Typical tangy faintly sour aroma, with some ripe red apple fruitiness. The smooth sweet malt body has a nice hop bitterness and flavour with EKGs coming through at the end.

#### *Plain Porter 4.3% abv*

Faintly roast sweet aroma comes through the nitro head. Light bodied with a full roasty flavour, and an unsettling old leather/rubbery note at the end.

#### *Wrasslers 4X Stout 5% abv*

The aroma is complex with fresh maple leaf and huge apricot notes and some roast barley. Initially roastiness and sweetness combine with a big sweet EKG hop flavour. Dried apricots and ashy roast dominate the finish.

#### *An Brainblasta 7% av*

Sweet caramel and bread-dough blend with pear and higher alcohol in the aroma. The flavour is big and complex, buttery brown sugar is balanced by good EKG and Fuggles flavours. This tasty strong ale is not quite a barleywine and is dangerously drinkable.

# X.O Exes and Ohs X.O

Meetings are held the second Thursday of the month, business starts promptly at 7.30 pm. Here are the meeting dates and locations, and some other beer events in the months to come.

8th FeBREWary	Fred Eckhardt's chocolate and beer mixer- Dublin Pub
10th FeBREWary	Intro to Homebrewing Class I- Steinbarts
24th FeBREWary	Intro to Homebrewing Class II- Steinbarts
8th March	Meeting- Steinbarts
10th March	Intro to Homebrewing Class III- Steinbarts
31st March	Slurp and Burp Homebrew Competition-McMinnville
3rd April	Charlie Papazian at the Lucky Lab
6th-8th April	Spring Beer Fest- Expo Center
12th April	Meeting- Rock Bottom Brewery
10th May	Meeting- Steinbarts
14th June	Meeting- Steinbarts
12th July	Meeting- Widmer Brewing
20th-22nd July	Oregon Brewer's Festival- Waterfront Park
9th August	TBA
13th September	Meeting- Steinbarts
11th October	Meeting- Hair of the Dog Brewing
8th November	Meeting- Steinbarts (Elections)
December	TBA—Holiday Party



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