



September 2009

[http:// www.carboyclub.com](http://www.carboyclub.com)

What's Brewing

Sept: CARBOY Pint Night (Date: TBD, Loc: TBD)

Sept: High Country Beer Fest – Boon (Sat, Sept 5)

Sept: Brewgrass Festival, Asheville (Sat, Sept 19)

Sept: CARBOY Oktoberfest (Sun, Sept 20)

Sept: CARBOY Meeting (Wed, Sept 23)

Oct: CARBOY Pint Night (Date: TBD, Location: TBD)

Oct: World Beer Festival – Durham (Sat, Oct 3)

Oct: Charlotte Oktoberfest (Sat, Oct 10)

Oct: Hickory October Fest (Oct 9-11)

Oct: Lighthouse Festival – Wilmington (Sat, Oct 17)

Oct: CARBOY Meeting (Wed, Oct 28)

Nov: CARBOY Pint Night (Date: TBD, Location: TBD)

Nov: CARBOY Meeting (Wed, Nov 25)

Dec: CARBOY Pint Night (Date: TBD, Location: TBD)

Dec: Kerstbierfestival, Belgium (Dec 12-13)

Sierra Nevada Beer Camp #13

By Jimmy Vervaecke

Adapted from CARBOY forum posting

The taproom has 15-ish beers on at all times. Many of them aren't distributed (at least not widely).

The first day was mainly touring the grounds. It's more like a campus than the "3 guys in a warehouse" breweries we have here. So that lasted most of the day. I didn't get any pictures of the main hop warehouse - there's very little light inside, it's about 30°F and there are hop bales stacked 5 or 6 high. There are more hops lying around on the floor (that eventually get swept away) than any of us could use in a year.

The labs were also pretty cool, but didn't look like anything fancy. Just lots of lab equipment - mass spectrometers, gas chromatography and other assorted chemistry nerd stuff.

The second day we brewed. It took awhile to sort out the recipe via email and then a meeting with the brewers the first day. We decided on something along the lines of an American-style Old/Stock/Strong

ale. It should be a pretty good malty fall seasonal beer.

I also got some homebrew

analyzed in the lab. They did the basic tests for SRM, ABV, BU, pH, and OG.

Pilot Brewery



Main floor of the pilot brewery. Kettles front to back - Mash Tun, Lauter tun, Boil 1, Boil 2, Whirlpool.

While the brew was going on we got a chance to go into the Sensory lab and go through a quick version of their tasting program. It's one of those deals where you sit in the booth and the window opens and someone passes you beer. It's a triangle taste and you have to determine which beer is the off one and what the problem is. In the first round, one of the beers was spiked with an off flavor and in the second round one of the beers was 4 months older than the other 2. The spiked beer was easy to identify, but I also managed to pick out the old beer - so that was cool.

We wrapped up with a big group tasting with a bunch of the staff. First on the menu was a vertical tasting of Bigfoot ('09, '06, '03, '00). And then the new Life and Limb collaboration with Dogfish Head, a smoked porter and a scotch barrel aged scotch ale. After that we gave up on "tell us about this beer" and just lined everything up in the sensory room festival style. We ended up with 6 previous beer camp brews on tap along with a 18 or so homebrew beer, mead and cider and a few commercials.

The 12 Man Bicycle



You pedal. And Drink beer. And the seats are uncomfortable.

Malt Mill – Pilot Brewery



The hydrating malt mill in the pilot brewery. Crushing grain for our brew.

"Not all chemicals are bad. Without chemicals such as hydrogen and oxygen, for example, there would be no way to make water, a vital ingredient in beer."

-Dave Barry

Nifty booze-related facts:

It was the accepted practice in Babylon 4,000 years ago that for a month after the wedding, the bride's father would supply his son-in-law with all the mead he could drink. Mead is, as we all know, made with honey, and because their calendar was lunar based, this period was called (translating loosely from the ancient Sumerian text) the "honey month." Today we refer to this period, quite naturally, as the bachelor's party.

CARBOY Oktoberfest

When: Sunday, 20 September 2009

Where: Montague's Pond
10307 Penny Road
Raleigh, NC 27606-9107

From I-40 east (Durham area) or I-40/440 west (Raleigh/Knightdale) proceed to exit 293

1: Take the US-1 SOUTH/US-64 WEST exit, exit number 293, towards SANFORD. 0.9 miles (1.5 km) WATCH for the Shopping center/Walnut Street signs. If you miss it and are still on 1/64 south get off at Cary Blvd exit turn left and continue until you dead end at Holly Springs road, turn right and proceed to step 5.

2: Turn LEFT onto WALNUT ST. 1.3 miles (2.1 km)

3: WALNUT ST becomes FRANKLIN RD. 0.0 miles (0.1 km)

4: FRANKLIN RD becomes HOLLY SPRINGS RD. 2.9 miles (4.7 km)

5: Turn RIGHT onto PENNY RD. 1.1 miles (1.7 km)

The entrance to the pond is on your left and will be marked by balloons tied to the mailbox.

From points south of Cary head up Holly Springs Rd. and turn left on Penny Road and proceed 1.1 mile or take Kildare Farm road north and turn right on Penny Road and the pond is on your right ~0.5 mile. The entrance is beside Montague Construction.

LOOK FOR THE BALLOONS ON THE MAILBOX!

Time: 12:00 pm until, come and go as you wish

grilled meat will be available from 3 pm until it is all cooked and eaten.

Canned O'fest, polka music on the boom box will go on incessantly.

What do we do: Eat, drink, relax, eat drink relax...etc.

There are no planned games but I will bring the horseshoes and maybe a volleyball net. Please bring an intriguing game if you want.

Facilities: Covered patio in case of rain with picnic tables and benches

Kitchen with water, range, microwave, oven

Restrooms

Pier over pond (bring a fishing rod)

A tranquil setting

How Much: \$5 for paid CARBOY members & their guests, \$10 for non-club members, kids under 12 are FREE

What to bring: An appetizer, side dish or dessert to share (please let Jimmy VerVaecke carboysocial@carboyclub.com know or post it to the CARBOY forum so we don't all bring sauerkraut)

Beer to share

Shorts and Bug spray (it may still be warm)

Sweater or coat and gloves (it has been cold in past)

CARBOY will provide: Roast Pork

Brats

BEER

Soda, coffee, water

Editor's Note

By Kevin Thorngren

I invite anyone interested in submitting anything from a feature or general interest articles to travelogues, recipes, etc. to do so. Please send to CarboyCommunications@CarboyClub.com.



Meeting Location

CARBOY's monthly meetings are currently held at the BB&Y Restaurant. BB&Y is located on the first floor of the Caswell Building at 3700 National Drive, in the Koger Center off Glenwood Avenue in West Raleigh. Owner Jonni Jones allows CARBOY to meet monthly at his restaurant when we don't have picnics or field trips scheduled. BB&Y is open for lunch each week-day. We encourage members to visit BB&Y for a relaxed informal meal. Please let Jonni know you're from CARBOY when you visit her restaurant.

The next meeting is September 23th

Executive Committee

President: Aaron Miller
(CarboyPresident@CarboyClub.com)

Education VP: Walt Haulenbeek
(CarboyEducation@CarboyClub.com)

Social VP: Jimmy Vervaecke
(CarboySocial@CarboyClub.com)

Finance Director: Mike Dixon
(CarboyTreasurer@CarboyClub.com)

Communications Director: Kevin Thorngren
(CarboyCommunications@CarboyClub.com)

Join CARBOY!

CARBOY is a family-oriented social club that enjoys the art of brewing and drinking their own beer. We meet monthly on the 4th Wednesday. To join, contact Mike Dixon. Our current annual dues are \$15.00 for regular members, and \$10.00 for associate members. Please send a check and membership application to:

CARBOY
c/o Mike Dixon
9611 Stable Point Circle
Wake Forest, NC 27587