

Our new malts have arrived!

After many requests, myLHBS is stocking sacks of Crisp U.K. Maris Otter, Castle Belgian Pilsen, Rahr U.S. 2-row and Simpsons Scottish Golden Promise malts. Better yet, to introduce these top-of-the line malts to our customers, we are putting the Maris Otter and U.S. 2-row malts on sale through March.

55# Crisp Maris Otter malt – sale: \$53.19
50# Rahr 2-row (DFH's base malt) – sale: \$34.19

We are also carrying (in 1# bags) authentic Amber, Pale Chocolate and Coffee malts which means we now stock over 60 specialty and adjunct grains! For Belgian-style brewers, we also have all nine of the Candi sugars including D2. See our recipe for ideas.

ROGUE's Pac Man yeast returns

Pac Man was Wyeast's best selling V.S.S. product, just as our Dead Guy clone has been our second most popular newsletter recipe. Unfortunately, ROGUE won't allow Wyeast to put it into mass distribution so we have to get it from a specialty supplier who pays for the rights. We expect this to be a permanent addition at \$7.99 & have everything else needed for the recipe.

Speaking of Wyeast, we are nearing the end of this go-round of their VSS offerings. If you've been thinking about trying the Hella-Bock (I have really enjoyed it) or the Berliner-Weisse culture, time is running out!

Blichmann BoilerMaker brewpots

We've been a Blichmann retailer for over 2 years now. In addition to the Fermentor, Beer Gun, Therminator and Thromometer which we keep on-hand, we expect our first 15 gal. BoilerMaker in about 10 days. These are the same ones you see in recent BYO and Zymurgy ads. Speaking for myself, I can't wait to see them because I've known about their impending release for quite some time now. Current pricing is as follows:

15 gal. BoilerMaker brewpot: \$358.99
15 gal. BoilerMaker brewpot false-bottom: \$68.99
BoilerMaker strainer (fits all sizes of brewpots): \$38.99

Other models by special-order at no extra charge. See www.BlichmannEngineering.com for more info.

And BeerSmith software too

We are also proud to have added BeerSmith software to our line-up. Complete CD copies are available from us for \$19.99. See www.BeerSmith.com for a free trial.



BREWSLETTER

Volume 3, Issue 1: Mar/Apr 2008

ISSUE HIGHLIGHTS:

***Our new malts have arrived
Pac Man returns... again!
Blichmann & BeerSmith
and so much more...***

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We're mixing up our beer kits again

As a result of customer requests, we brought back the True Brew Brown Ale, Continental Light, I.P.A. and Irish Stout kits several weeks back. We're now going one step further and adding in their Amber, Canadian Ale, Pilsner and Porter over the next few weeks. This also means that we are deleting the Brewer's Best versions of the same and selling them off at 10% off until they are gone. True Brew kits range from \$33.99 to \$37.99 and make the homebrew standard 5 gallons.

RJ Spagnols & WinExpert juice kits

The good news is I think we have finally settled on a solid mix of wine juice kits from both brands. The bad news is that WinExpert posted an average 25% price increase in mid-January and that is reflected on our shelves. A sampling of kits we offer on a daily basis:

RJ Spagnols (Whites)

Vino Del Vida: Chardonnay/Semillon (\$67.99),
Johannisberg Riesling (\$66.99) & Piesporter (\$63.99)
Grand Cru: Pinot/Chardonnay (\$85.99), Sauvignon
Blanc (\$72.99) and Verdicchio (\$72.99)
Cellar Classic Harvest: Riesling Auslese (\$122.99)
Cru Select Platinum: French Viognier (\$112.99)

Store Hours

Tuesday: 11 AM – 6 PM
Wednesday: 11 AM – 6 PM
Thursday: 11 AM – 6 PM
Friday: 11 AM – 6 PM
Saturday: 10 AM – 5 PM

***Closed Sundays, Mondays and major holidays.
In bad winter weather call (703) 241-3874 for status.***

RJ Spagnols (Reds)

Grand Cru: Cabernet Franc (\$82.99), Chianti (\$80.99) & Petite Sirah (\$77.99)
Cellar Classic Harvest: Spanish Tempranillo (\$116.99)
Cru Select Platinum: Italian Brunello (\$118.99) and Italian Chianti Riserva (\$113.99)
Cellar Classic Winery w/skins: Merlot (\$135.99)

New/Limited Release RJ Spagnols

Orchard Breezin' Sangria: \$59.99 (coming soon)
RQ Viognier Pinot Gris: \$114.99 (only 1 left!)
Italian Nero D'Avola (coming mid-March)
Argentinian Tannat Merlot (coming mid-April)

WinExpert (Whites & Reds)

Sel. Original: Barolo (\$107.99) & Pinot Noir (\$110.99)
Sel. Int'l.: German Muller-Thurgau (\$107.99), Italian Amarone (\$125.99) and Spanish Rioja (\$118.99)
Sel. Estate: Riesling (\$143.99), Zinfandel (\$145.99)

Limited Release WinExpert

LE Pacific Quartet: \$105.99 (only 2 left!)
LE Italian Brunello: \$110.99 (mid-April)

I guess that's it for this issue. As always, cheer and hoppy brewing!



Please FW

We rely on word-of-mouth advertising at least as much as paid ads and would appreciate your recommending us to others who may be interested, even if that just means forwarding this newsletter to another potential reader. Thanks for the continued support & brew on!

Triple Threat

One of the really nice things about Belgian ales is their simplicity and the degree to which they can be altered by even minor changes to basic recipes such as this one. Triple Threat is one I brew when I'm in the mood for something Belgian yet also can't settle on exactly what I want to make. Choose Clear Candi syrup for a Strong Golden, or opt for Amber for something akin to Ommegang's Rare Vos (and maybe even spice it lightly for a Grand Cru). Either of the Dark syrups will brew up a rich Strong Dark Ale.

Ingredients

8 lb. Alexander's Pale liquid malt extract
1.5 lb. Belgian Candi syrup: Clear, Amber, Dark or Dark 2
1 lb. Gambrinus Honey malt (crushed)
2 oz. German Spalt hop pellets (bittering)
1 Wyeast #3522 Belgian Ardennes ale or 2 Safbrew T-58 dry yeast
3/4 cup priming sugar

And don't forget...

Irish Moss/Whirlfloc (recommended), grain bag(s), optional hop bags, bottle caps and sanitizer.

Directions

1. Place crushed malt(s) loosely in a grain bag and tie it off at the top. Steep grain in 2 gallons of ~170F water for 15 minutes. Remove the spent grain bag & squeeze *gently* (hot, so use tongs) before discarding.
2. Bring the malt "tea" to a boil, add Candi syrup and bittering hops & boil for 30 minutes. After 30 minutes, remove the brewpot from heat and dissolve malt extracts thoroughly before returning to boil (watch for a boil-over!)
3. Boil for 15 additional minutes, adding Irish Moss or Whirlfloc only once the boil resumes. After 15 minutes turn off the heat and proceed to cool wort to below 100F as quickly as possible (if you don't have a wort chiller use ice: put the pot in a sink with a bag of ice and water & stir until cool).
4. Pour the cooled wort into your fermentor and add sufficient pre-chilled water to make 5 gallons of beer.
Tip: Refrigerate 3 gallons of water the night before to help cool the wort to pitching temperature quickly.
5. Stir vigorously to mix ingredients and introduce as much air as possible. Add yeast only once wort is below 75F (and stir vigorously again). Ferment as close to 68F as possible for 7 to 10 days or until done.
6. Once final gravity (FG) has been reached, bulk prime with sugar & bottle. Beer is ready in about 6 weeks.

OG: 1.070

FG: 1.014

ABV: 7.2%

IBU: 33

Color:  +