

Midnight Wheat Malt is featured in the following recipe. A new bitterless black malt from Briess that can be used in any recipe calling for debittered black malt. Contributes color without bitter, astringent flavors with the added benefit of smooth, roasted/chocolate/coffee flavors.

“Bombay After Dark” India Black Ale (EX5)

6 lbs. Light Dry Malt Extract
1 lb. Dry Rice Extract
12 oz. Flaked Barley
3 oz. 6-Row Malt
8 oz. Caramel (80L) Malt
4 oz. Extra Dark Caramel (120L) Malt
12 oz. Midnight Wheat (550L) Malt
If using Reverse Osmosis (RO) Water (6 – 7 gallons)
ADD: 1 tsp. Powdered Chalk
1/2 tsp. Gypsum
1/4 tsp. Calcium Chloride
2 Whirlfloc tablets or 2 T. Irish Moss Flakes
1/2 oz. Cascade Hops 7.5% AA (60 min.) 15 IBU
1 oz. Columbus (CTZ) Hops 12.2% AA (5 min.) 8.54 IBU
1 oz. Columbus (CTZ) Hops (Flameout) 8.54 IBU
1 oz. Chinook Hops 11.4% AA (Flameout) 7.98 IBU
1 oz. Chinook Hops 11.4% AA (dryhopped) 7.98 IBU
1 Pack of #1056, #1272, or #1968 Yeast

SG 1.068-1.074 FG 1.015
IBU 48.04 SRM 25+

INSTRUCTIONS

Mash grains at 155-158 ° F for 45 minutes. Boil wort with dry malt and liquid from mash for 15 minutes before beginning hop additions. Cool wort to temperature indicated per yeast selection (below), aerate well and pitch yeast. If using #1056 yeast, ferment 58-62 ° F; If using #1272 yeast, ferment 60-65 ° F; If using #1968 yeast, ferment 64-68 ° F.



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WE ARE OPEN:
Tues.-Fri. 10 - 5:30, Sat. 10 - 5 FROM January until August,
IN ADDITION OPEN: Mondays August through December.

2012 CLASS SCHEDULE

HOLIDAY HOURS
CLOSING AT 3 PM ON SATURDAY, DECEMBER 24TH
RE-OPENING TUESDAY, JANUARY 3, 2012 AT 10:00 AM

FIRST CLASS
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WOW 2011 - THAT WAS A HARVEST.

We got to put to the test all the new tools we brought in to optimize our winemaking. The good news is the wines wouldn't have been nearly as good without them. For instance, the Lallyzme® EX was a savior for grapes with mold as it replaced cold soaking to develop deep color and good body.

In addition the optimized yeast nutrients OptiMumWhite® and Opti-Red® helped reduce oxidation in grapes with botrytis and improved color with smoother tannic character in red grapes.

We hope you got a chance to try some of these, and in addition we are looking forward to adding some Tannin Riche to our wines as they approach bottling. We have dubbed this new product the “cure-all” for winemakers. It is an amazing solution to a multitude of problems. Although it won't fix everything, it has perked up a lot of clean, sound wines that lacked an impact and made us remark that “Wow this is really better” than the untreated sample.



The Fifth Annual Conference will be held in Ithaca, New York on the campus of Cornell University at The Statler Hotel June 1, 2.

Nancy Vineyard will lead a tasting of her 2011 wine - Sangiovese, with four different Oak treatments including the finishing tannin - Tannin Riche. Should be a fun opportunity to experience the Finger Lake Wine Region if any of you from the West Coast are interested in a trip back East.



HOME BREWERS - READ THIS

We have Zythos Hops (sub. for Amarillo), Midnight Wheat Malt, Wyeast 1007 German Ale and 1728 Scottish Strong Ale Yeasts and White Labs Saison I.

Give Gabe's recipe for India Black Ale in this flyer a try and let us know what you think of our newest malt.

CHEESE CLUB - STILL RIPENING !

2011 began with the formation of our new cheesemaking club and our first meeting in January here at the store classroom. We named ourselves - Wheyward Bound - and began a great year of monthly cheese events.

We toured both cow and goat dairies, tasted through numerous cheese styles, were guided through a private tour at *Redwood Hill Creamery* with Jennifer Bice, and gave each other cheesemaking lessons in many styles including Stilton!

We now feel like a full-fledged club, with over 100 guests to our Meetup site and over 35 paid members. Paid members have early access to events with reservations. Dues are \$20.00 per year and payable annually in January. Please join in the fun this year with quite possibly the only Cheesemaking Club in California.

WWW.MEETUP.COM/WHEYWARDBOUND



ENDIVE WITH BLUE CHEESE AND PECANS - Appetizer
Give this a try with your homemade Cream Cheese and/or Blue Cheese, makes 2 dozen.

6 Tbsp. Cream Cheese

6 Tbsp. Blue Cheese - crumbled

3 Tbsp. softened Butter

2 Tbsp. half and half plus about another 2 Tbsp.

2 large bunches of Belgian Endive - separated and washed and drained, pat dry and keep covered with a damp cloth
Candied or Spiced Pecans approx. 1/4 lb.

Combine cheeses, butter and 2 Tbsp. half and half in processor or blender and mix until creamy, adding more half and half as necessary.

Spoon the cheese mixture into a pastry bag fitted with a star tip and pipe this into the individual endive leaves.

Top with pecans

Arrange leaves in a spoke pattern on a platter. Serve Cold.

www.thebeveragepeople.com/pdf/webcheesepdf/CreamCheeseRecipe.pdf

CLASSES FOR WINTER & SPRING 2012

BEGINNING CHEESEMAKING

Instructors Bob Peak and Nancy Vineyard

Choose Your Date:

January 21, February 18, March 17

or April 21

All classes are Saturdays from 1 to 4 p.m.

The class will detail the procedures for making four kinds of cheese which may include: Panir, Fresh Chèvre, Brie, and Queijo de Vinho.

Class members will help in the cheesemaking processes of cutting curd, draining whey and operating the cheese press. Cheese will be tasted during the demonstration and wine will be served for those in attendance 21 years of age or older.

Recipes and handouts are included.

Class fee is \$50.00.

WINE CELLARING CLASS

Instructor Nancy Vineyard

Saturday, March 10 from 1 to 4 p.m.

Learn techniques to adjust a wine to fit your taste. You will be shown the winemaker's tool kit of finings, finishing tannins, deacidification and sweetening techniques to improve your finished wine.

Please bring one 750 ml. bottle of a recent wine, preferably unfinished, with you to class.

Class fee is \$40.00.

INTRO TO HOME BREWING

Instructor Gabe Jackson

Choose Your Dates:

Session 1: Saturday January 7, 14, and April 28

or

Session 2: Saturday February 25, March 3, and April 28

Class is from 1-4 p.m.

\$50 fee includes: Two brewing sessions, recipe design, brewing techniques, bottling and sanitation. Plus a third session is a beer style-tasting class which meets offsite from 1-4 p.m.

Sign up a guest to attend the tasting session for \$20.

ADVANCED HOME BREWING

Instructors Bob Peak & Byron Burch

January 28, February 4, and April 28

(Class is Saturday, from 11-2 p.m except the tasting in April which is 1-4 p.m.)

\$60 fee includes: Two brewing sessions. Covers the theory of mashing, recipe design, infusion and decoction mashing, high gravity brewing, water chemistry, kegging and counter-pressure bottle filling. Plus a third session is a beer style-tasting class which meets offsite from 1-4 p.m.

Sign up a guest to attend the tasting session for \$20.