



# BrewNews

Volume 17

Winter 2009

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## Best Sellers

### Wine Kits

1. Grand Cru Chardonnay
2. Grand Cru Liebfraumilch
3. Grand Cru Merlot

### Beer Kits

1. Coopers Canadian Blonde
2. Morgans Canadian Light
3. Brew House Red Ale

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## Yes! You Can Make Your Own Spirits

Liqueur making is becoming increasingly popular. It's a lot of fun and it opens a whole new avenue of experimentation and creativity for the home wine/beer maker. You have the ability to make your own spirits such as Jamaican Rum and Scotch whisky or rich, flavourful liqueurs like Sambuca and Irish Cream.

There is no end to what you can make. Use your own recipes or one of our 65 Still Spirits flavour essences. You can make popular brand name clones or exotic brands that are not available at the local NLC.

Piqued your interest? I hope so. It's easy and very satisfying and it's sure to add another dimension to your hobby.

To start making liqueurs you will need a neutral flavoured alcohol. There are a few ways to obtain this. The simplest way is to use vodka from the liquor store. Vodka for the most part is a neutral alcohol. You'll be adding your own flavour, so an inexpensive brand will suffice. The next method and the most interesting is to make your own alcohol base. You do this by fermenting water and sugar with one of our Turbo Yeasts. Turbo yeast is a blend of special high-alcohol tolerant yeast and nutrients which is capable of producing up to 23% alcohol by volume.

To make your own alcohol base all you'll need is your wine or beer making equipment. Lots of sugar – usually 8 kg or more – and water. You'll ferment this just like wine or beer then follow up with a clearing agent and filter your base with a carbon filter. This will give you 23 litres of a clear alcohol base which you can use to make a wide variety of liqueurs and spirits.

While this alcohol base is great for making full-flavoured, lower alcohol liqueurs like Irish Cream which usually run around 23% it lacks the alcohol content and cleaner taste required for spirits such as whisky & rum. Some people don't mind this and enjoy

the results while others are not so happy and prefer to stick with the liqueurs. Unfortunately for us, 23% alcohol is about the maximum that yeast can produce before the fermentation is halted. The yeast can no longer work when this amount of alcohol present. The only way to produce higher alcohol than 23% is by distillation.

The basic premise of distillation is to separate the alcohol in your base (wash) from the water. So lets take our alcohol base that we will make using Turbo Yeast. You will get a maximum of 23% alcohol by volume using this method. That means that you have 23% alcohol and 77% water. Alcohol has a lower boiling point than water. If you heat this wash and control the temperature so it stays at the boiling temperature of alcohol but below the boiling temperature of water the alcohol will start to vaporize before the water. This vapour can then be collected in a condenser where it is cooled and converted back to liquid alcohol. So you end up getting most of the alcohol while leaving the water and impurities behind. It's the same principle as warm air hitting a cold window and condensing to water.

Now the bad news. Owning and operating a still in Newfoundland is illegal unless you have a commercial license. This doesn't make a lot of sense especially with Newfoundland's history of Moonshining. We are allowed to make wine and beer at home so why not spirits and liqueurs? As long as it's made and consumed for our own use in your own home I can't see any reason for this antiquated law. A law which is impossible to enforce because anyone can distill alcohol using a simple countertop distiller. Maybe it's time to start lobbying our members to repeal this law.

Making your own spirits & liqueur is great fun. Give it a try. You'll enjoy it. ♦



## Coming Soon! Orchard Breezin' Super Fruits



## From The Editor

with Bill Reddy

I'm in the midst of renovating my winemaking room to make it more efficient. The room in question initially started out as a woodworking shop in my basement but it gradually became my ad hoc winemaking room and cellar.

I must confess that I haven't been very disciplined at aging my wines. It's been a struggle for me to keep any bottle longer than a year but I did manage to hide one case of Nebbiolo d'Alba from the Winexpert 2005 Limited Edition. Bernadette and I opened a bottle just recently and it was amazing! Very soft and smooth with lots of complexity. It's a pity that we drank the

rest of this wine before it was properly aged. The transformation was remarkable!

This experience motivated me to set up a dedicated wine room and cellar. I know that if I want to enjoy properly aged wines I've got to be more disciplined. I will have to organize my cellar and make sure that there is always aged wine on hand. For me this means that I will have to have at least 100 bottles of wine ready to drink while another 200 or more are in different stages of aging. I know this is going to take some work and planning but the reward will be worth it. Wish me luck! ♦

## Bacchus Wine Club

by Bill Martin

In the Fall of 1997 a group of friends got together for a social evening at which some home made wine was served. Out of this gathering grew the idea of having a wine tasting, as several of the group were home wine makers. The tastings eventually developed into the Bacchus Wine Club. Club members come from various walks of life and professions and take an avid interest in trying new and different wine varieties. Over the years the membership has fluctuated between seven and nine couples. It presently stands at seven couples. On December 1<sup>st</sup>, 2007 the present and past club members celebrated the club's tenth anniversary with a gala dinner and overnight at Park House Inn St. John's.

Throughout the year the club hosts five tastings; two red, two white and one scratch wine. These are blind tastings with a 28-point rating scale. During the past two years each tasting, except for the scratch wine, has included an appropriate commercial wine which serves as a reference point to which the home made wines are compared. Most wines, with the exception of the scratch wines, are made from a wide variety of kits. Tastings are hosted at the homes

of the couples on a rotating basis. Each tasting is preceded by a short business session, where members share ideas and brewing experiences, and followed by a social evening often with musical entertainment provided by talented club members.

Along with the wine tastings, each year club members hold a Christmas dinner, summer barbecue and a berry-picking picnic, all accompanied by wonderful food and member made wines. As well as showcasing fine homemade wines, the club have proven to be a great social gathering and all members have become fast friends.

Club members have purchased many of their kits and supplies from Brewery Lane. Members appreciate the fine products available and thank store staff for the support and advice they have given over the years.

*Ed: The Bacchus Wine Club is not seeking new members right now but Bill hopes that other winemakers may be inspired by this example to start their own club. Bill will be happy to answer any questions you may have organizing a wine club. Please call us for his contact information.*





## On The Beer

with Mark Wood

### Dis & Dat

# Wherein our hero mangles the english language to our mutual benefit.

Smokin Joe stoked the stove methodically, choosing each junk of wood as if it were a fine cuban cigar in celebration of yet another fryday night. All the while he basked in the company of the usual hangers-on, misfits, neer-do-wells and geniuses. He stepped outside in the cold, crisp, winter night to relieve himself (as gentlemen often do, especially those that jrink) and could smell each different piece burning in the stove while he pissed away five flavors of homebrew in the snow. The deep, coarse note of black spruce smoke drifted over the roof of the shed, lifted by a sweet, high, juniper scent. All of it held together with cherry, the most fragrant, vagrant of the woods. His initials still steamed in the snow as he thought deep thoughts and was struck with an epiphany of sorts. Luckily it was a harmless notion but powerful enough to challenge the boundaries of speech as we know it and twist it to suit his jovial needs. He realized that the slang term "dis" as an accepted abbreviation of "disrespect" only strengthened the prefix and any word associated with it would suffer his definition. He staggered into the shed and announced to no one in particular, "To have a dislocated shoulder is disrespecting the location of a shoulder." A hush fell over the b'ys, save for the roaring stove. "A disease," he continued, "is a show of disrespect to ones ease." The b'ys murmured amongst themselves until Jimmy Two Fires summoned enough courage to add to the conversation. "Would a discovery be

a problem for something that was covered?" "Yes!" freaked SJ. "As if suddenly gripped by a command of the language JTF blasted away, "What about a discombubulation?" A gasp went up from the inarticulate crowd. "It would contravene the many and varied combubulative applications." offered His Smoked and Joeness. The notion singed hair under many a ball cap like unto a free flame jumping from tree top to tree top. Black spruce to juniper to cherry to birch to snotty var. Every possible variation of the theme was smacked around and debated down to the smallest detail. They likened an ancient carriage house from hundreds of years ago and spake the language (before dictionaries were commonplace) while Yeats and Dickens spun in their graves at a great rate for wont of inclusion.

Our words may live on honorifically in print but our initials in the snow hang frozen in time for a long while too. In a few months on a warm spring afternoon the last of the drops will finally touch the ground and fade away, along with this evenings epiphany, our memories, and our fun. And later on that foolish evening amongst all the calligraphy in the snowbank, writ large in rented homebrew was the word dis, which somehow seemed appropriate.

Smokin Joe and Jimmy Two Fires: the movie? I highly doubt it, they're too elusive.

ps. I wrote this in the snow.

## Winners

Join the fun! Bring in your newsletter and play Scan to Win. You can win great instant prizes and you'll be entered in our draw for a chance to win the Brew News Super Prize.

Every mailing label has a unique code. If yours matches one of the codes in the computer you're an instant winner. You can win too just like these lucky players:

Cyril Simms, Mike Bouzane, Dave Simms, Jim Robson, Ian Murdoch, Brendan Rumsey, Brian Mahoney, Lorraine Power, Ross Ivany, Gregg Jespersion, Art Kenny, Stephen Colman-Sadd, Susan Squires, Rayner Lamb, Brenda Mitchell, Russell Pack, John Ralph, Kelvin Barret, Stephen Kendall, George Windsor, Robert Walley, Randy Billard, Fred Rowe, Frank Mosher, Roy Dodge, John Martin, Joe Corcoran, Richard Flynn, John Hearn, Ed Scammell, David Hollett, Bill Tucker, Frank Day, Lisa Philippe, Ian Smith, Dave Hynes, Derrick Janes, Donna Hynes.

## BREW CLUB NEWS

### Brew Club Benefits

#### **Brew Points**

You receive one point for each dollar you spend\*. When you accumulate 300 points you can convert them to a \$20 instant bonus. Use this bonus towards anything you purchase in our store.

*\*Points are not awarded for sale or discounted items.*

#### **Brew News**

You receive our quarterly newsletter mailed to you FREE of charge.

#### **You Save!**

You receive valuable coupons and special offers with every issue of *Brew News* and at other times throughout the year.

#### **Brew Points Tip**

You have the option of using your \$20 Brew Points Bonus immediately after you reach the 300 point plateau or you can choose to leave it for another time. You might want to use your bonus to purchase a premium kit. You can also accumulate bonuses and save them for a special purchase.



## Beginner's Corner

with Kevin Reddy

### Spring Bock

As I am writing this article the temperature is now -12° Celsius with a wind chill of -25°. It is hard to believe that Springtime is just around the corner. I think it's time to start thinking about a refreshing Spring beer.

A good beer that comes to my mind is Bock. Bock beers can range from light colored to dark and malty. Hop bitterness is usually kept on the low side allowing the sweet and malty flavors to shine through.

Bock beers originated in Germany probably around the mid 17th century. Some believe that Bock was named after Billy Goat but this has not been proven. As I have mentioned Bock can be either light or dark. Since our Springs are pretty cold it would probably be a good idea to brew a darker, slightly higher alcohol version.

If you want to do an all grain Bock, the malt bill consists of Pilsner, Vienna, Munich, Wheat

and Crystal malts. Crystal malt is roasted to different degrees ranging from very light to very dark. The colour you choose will determine the colour of your finished beer. It's best to use one of the noble European hops for Bock. Hallertau, Tettninger or Saaz will do fine.

For extract brewing use a Pilsner or Wheat malt extract as the base and steep the Munich, Vienna and Crystal malts to extract their flavour. Use the same hops as you would in the all-grain version.

Bock beer can be brewed now and then let sit and age for 6-8 weeks to allow the flavors to mellow. When your Bock is ready to drink get your BBQ ready to go also. Put some smoked salmon or lightly spiced sausages on the grill, pour up a Bock and enjoy!

## Serving Temperature is Important

Almost all wine served in North America is served at the wrong temperature, which impairs flavour and deprives the drinker of the full expression of its character.

White wines should be served cool, but not too cold. At 10 -12°C (50 -54°F) fruit and crispness are at their peak, but at colder temperatures, bouquet and flavour nuances begin to recede, and the wine goes numb.

Most restaurants hold their white wine in reach-in coolers, most of which also hold beer or soda, and they're kept at 4°C (38°F). If your wine arrives as frosty as this, it's perfectly acceptable to ask the waiter to let it warm up before serving it. If you're not able to wait half and hour, have them bring an ice bucket of warm water, and hold the wine for five minutes to take the chill off.

Red wines should be served at cool room

temperature, but not warm. At roughly 18-20°C (65-68°F) fruit becomes more evident on the palate and in harmony with the tannins. Served too warm, red wines will seem "hot" (high in alcohol) and flabby, with poor fruit/tannin balance. If you are served a red wine at this temperature, go ahead and ask for an ice bucket—don't be embarrassed or worried: if you're paying for the wine you can do anything you want with it. Hold it in the bucket for five to ten minutes to take the edge off the heat and taste it.



**I would like to make an oatmeal stout using malt extract. What is the best way to add the oatmeal?**

Oatmeal has to be steeped with a small amount of pale malt. If you steep it on its own you will only extract starch and gums from the oatmeal. Adding pale malt will provide enzymes that will convert the starch into fermentable sugars.

The best way to do this is to combine about 500 grams of pale malt and 500 grams of oatmeal into a cheesecloth bag. Steep this in a large pot containing 1 gallon of water. Heat the pot until the water reaches 160° F. Don't go past this temperature or you may destroy the enzymes. Hold this temperature for 30 minutes then remove the bag of grains, squeeze it, and then discard the spent grains. Add the malt extract to the grain liquor and continue on with your recipe or instructions.

**Since I started making Brew House beer kits I'm loath to going back to canned kits but I did enjoy tweaking the malt extract kits – adding hops, grains, etc. Can I do the same with Brew House?**

Most certainly. To use grains just refer to the answer above. If you want to use hops add them to your grain liquor after you remove the grains and boil for 20 minutes. By using a variety of grains and hops you can make many interesting beer styles using one of the Brew House styles as a base. You can also make fruit beers or try one of our Still Spirits flavour essences to make something unique.

One of the best modifications you can make to a Brew House kit is to replace the dry yeast included in the kit with a liquid yeast. This is the best way to replicate authentic styles. We carry a variety of Wyeast liquid yeast cultures. They are easy to use and will bring your brewing to a new level. We use them exclusively and highly recommend them.

If you would like to try some Brew House modifications you should visit the Brew House web site at [www.thebrewhouse.com](http://www.thebrewhouse.com)

## New In Our Stores



### Still Spirits Turbo Air Still

This tabletop water distiller is as simple to operate as your electric kettle. Just plug it in and it starts distilling. Its reservoir holds four litres and produces one litre of distillate in two hours.



### Still Spirits EZ Filter System

The Still Spirits EZ Filter System is a revolutionary development in alcohol filtration. The Still Spirits EZ Filter uses a specially formulated solid activated carbon cartridge to remove unwanted flavours. Its solid form conveniently eliminates the need to handle powdered or granulated carbons. Unlike ordinary water purification carbons, the EZ Filter's Carbon Cartridge has a unique pore structure purification which allows the spirit to pass through while the unwanted flavours are absorbed by the activated carbon. The pore structure of carbons required for water purification, vary from the requirement for distilled spirit purification. Still Spirits purpose built cartridges contain carbons designed to clean and purify home distilled spirit and will also purify water if required.



### Still Spirits Turbo Yeast

We have a complete range of Still Spirits Turbo Yeasts to give you outstanding results. **Turbo Classic** for the best all around use. **Turbo Power** for the highest alcohol yield and **Turbo Triple Distilled** for the best alcohol quality.



### Turbo Carbon

For the ultimate spirit quality!

Turbo Carbon is specifically designed for use during fermentation. It has a unique activated internal pore structure which removes impurities not taken out by post distillation filtration. It significantly improves the performance of all Turbo Yeasts and is essential for use with Triple Distilled Turbo Yeast. After distillation you should continue to filter, choosing from the range of Still Spirits activated carbon filter products. ♦

# Brew News Specials

## En Primeur Ultra Premium

*"A new standard in wine excellence"*



This award-winning series (69 medals in 2007 WineMaker competition) has now been reformulated to be even better! Now contains **Genu-wine™** winery dried grape skins.



**\$20 Gift Card**

**WITH PURCHASE**

Sale ends February 28/09

## Half Price Carboy



Purchase any Dessert wine kit and get an 11.5 Litre carboy for 1/2 price! Your choice of either a glass or plastic carboy.

All our port, sherry & Ice wines make 11.5 litres

Sale ends February 28/09

## Fizz-X Stirring Rod

Save your arm! This stainless steel stirring rod attaches to your electric drill. Makes degassing your wine simple & effortless.



**\$16.99**

**Super Special!**

Sale ends February 28/09

## Barons Premium Beer Kits

Premium Bag in Box Beer kit. Easy to make. Easy to drink. Available in many popular styles.



**\$5 off**

Sale ends February 28/09

## All Canned Beer Kits



**Buy 1 & SAVE \$1**  
**Buy 2 or more & SAVE \$2 on each kit!**

Sale ends February 28/09

## Brew House Premium Beer Kits

Made from 100% malted barley & fresh hops!



You'll be Amazed!



**\$5 off**

Sale ends February 28/09

Micro-brewery style

## Orchard Breezin' & Island Mist

*A refreshing alternative to wine or coolers*

*A perfect balance of fruit & wine*



**Buy 1 & SAVE \$5**  
**Buy 2 or more & SAVE \$8 on each kit!**



Sale ends February 28/09

## Heritage Estates & Chai Maison



**Buy 1 & SAVE \$3**  
**Buy 2 or more & SAVE \$5 on each kit!**



Makes fast maturing light to medium bodied wines. Great as an every day table wine!

Sale ends February 28/09

Not valid with any other offer.

**\$5.00 off**

**Grand Cru & Vino del Vida**

wine kits

**BONUS! Buy 2 or more with this coupon and get \$8 off each kit**

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**\$8.00 off**

**Selection**

wine kits

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**\$8.00 off**

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wine kits

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\*Vail White Cook & Cold



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Made fresh daily! Our Purewater goes through a **five stage purification** process that makes it the **safest**, best-tasting water you'll find anywhere!

**Save \$5.00 with this coupon when you purchase a new 5 gallon bottle plus you'll get 4 FREE fill-ups**

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**Refills**

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2 gallon



## Medals

Winexpert and RJ Spagnols won over 600 medals at the 2007 Winemaker International Winemaking Competition. Visit [www.brewerylane.com](http://www.brewerylane.com) for a complete listing of medals.

## Look For Our Monthly Grand Cru & Cru Select Features

Every month we feature a red and white variety of Grand Cru & Cru Select wine kits.

**FEATURED PRICING**  
**\$8 off Grand Cru**  
**\$10 off Cru Select**

## Equipment Starter Kit



Everything you need to make your own wine or beer! You get all the necessary equipment including a **Better Bottle™ Carboy**. All equipment included is at a discounted price. You pay only **\$89.95** plus tax.

*But that's not all!* When you purchase a super starter kit you'll also receive a **30% discount** on any regular priced wine or beer ingredient kit.

*Our starter kit is already a great deal but we want to see more people enjoying this fascinating hobby. Buy a starter kit and we will give you a \$20 gift card that you can use on a future purchase. Hurry! This is a limited time offer.*

★ **\$20 Gift Card** ★

with purchase

## It's Not Too Late To Order!

**We're still taking orders for March & April RQ Wine Kits. We also have some January & February kits remaining.**

# Brewery Lane

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## Scan To Win

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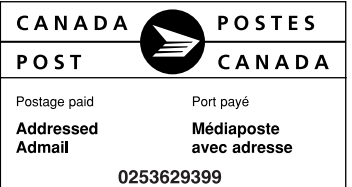
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