Welcome!!!
to the
Prairie Homebrewing Companions

The PHC is a wonderful group of people who are all interested in the craft of homebrewing. This packet contains all of the information you will need to get you started with the PHC and with homebrewing. Our members have a great wealth of information that they have learned over the years and are happy to discuss any aspect of homebrewing with you. We also have an extensive collection of yeast that is available to all members free of charge and a library that is available to check out brewing books.

Aside from the information that is available and the yeast the best part about joining a homebrew club is the friends that you make. We have a monthly meeting the 2nd Wed. of each month. We also have other various get-togethers through out the year such as the summer campout, our homebrew competition – The Hoppy Halloween in October, and a Christmas party to mention a few.

Whether you are a new brewer or have been brewing for years we are glad that you joined the PHC and look forward to getting to know you over the next several years.

Welcome,

Susan Ruud
President – Prairie Homebrewing Companions
Club Activities

The Prairie Homebrewing Companions sponsor a diverse array of activities throughout the year. Everyone is encouraged to join the fun as either a participant and/or organizer!

People’s Choice
Bring a sample of your latest homebrewing effort to the monthly meeting and enter it in the People’s Choice tasting. Members get a chance to sample the beer and vote for their favorite. The monthly winner receives a $10 gift certificate to the Country Cannery courtesy of the PHC. The brewers of the remaining entries have a chance to win a $5 gift certificate in a random drawing. Two liters of beer are required to enter the People’s Choice. Only one liter is needed for "strong" beers (OG: >1.080), mead and cider. A brewer may enter only one beer in each People’s Choice event. Everyone is encouraged to share his or her beers at our monthly meetings regardless of whether they wish to participate in the People’s Choice. Showcase your brewing talents either way! It’s fun to share. It’s even more fun to sample.

Award of Brewing Program
This program is designed to put your ability to brew world beer styles to the test. Bring in your best effort to a club meeting and a panel of expert judges will evaluate your beer and determine if you hit the mark. A brewer is required to produce 5 acceptable ales and 1 acceptable lager to reach the Recognized level in the program. To become an Accomplished brewer an additional 5 ales and 1 lager are required. As with the People’s Choice program described above, two liters are needed for the Award of Brewing tasting. The beer remaining after the judges do their sampling is then shared with the members in attendance. Can you brew a German Pilsner or English Special Bitter or Belgian Tripel? Get involved with the Award of Brewing and find out!

Annual Campouts
The club holds a weekend campout each year in the early part of the Summer. It is usually scheduled to occur at a location in close proximity to Fargo-Moorhead so members can come for the day or spend the entire weekend. The event is geared around food and beer. It is designed to be laid back and relaxing so families are encouraged to attend. Our club also participates in the Minnesota Interclub Campout every Summer. This event offers everyone an opportunity to meet other brewers from our region. The Interclub Campout has been an annual event for nearly a decade. The PHC has had representation at every single one!

Holiday Party
The club celebrates the conclusion of another year of brewing at its Holiday Party which is routinely held in early December. This event revolves around food and beer in a Holiday atmosphere. Several teams of brewers are formed prior to the party and they are challenged to brew the beers that will be served as part of the Holiday Party Brewoff. We have always had some excellent food to accompany the Brewoff tasting. The club’s Achievement Award and Lite-Weight Award are also presented at the party. A variety of other Holiday and beer related activities are usually worked into the party festivities. In shout - the annual PHC Holiday Party is a fun and fitting way to finish off a year of beer.

Hoppy Halloween Competition
The Prairie Homebrewing Companions sponsor a homebrewing competition each Fall. The competition draws entries from across the US and Canada. In the three years that the club has organized this event, we have averaged between 150 and 200 entries over 16 style categories. Hoppy Halloween is our largest project so we encourage as many of our members as possible to participate by entering beers and helping with the competition organization.

**Homebrewing Talks and Demonstrations**
We occasionally have speakers at our monthly meetings who are willing to discuss various aspects of brewing. Many of our members have shared their expertise in these informal discussions and presentations. We also entertain special guest speakers from other clubs or the brewing industry whenever the opportunity presents itself. These talks are always informative.

**Brew Sessions**
Many of our club members are very willing to attend a brew session. While in some cases, the equipment and techniques can be fairly advanced, a lot can be learned by participating in a session. Pass the word at one of our meetings that you would be interested in watching a batch being brewed. There’s a pretty good chance that someone will be brewing in the near future. Also, group brewing sessions occur on a regular basis at the Country Cannery on Saturdays. Things usually get under way around 10 AM. Contact Ron Stroh (291-0678) to check on that schedule.

**Other Social Events**
Club members are always looking for ways to socialize. Sometimes this may involve an unofficial gathering of a few members at a local drinking establishment. Other times the club may officially organize a road trip or pub crawl. Social events can include either of these concepts or anything in between. These gatherings turn out to be great opportunities for members to get to know each other outside the structure of a monthly meeting.

**Highway Cleanup**
Our club revolves around beer, brewing and promoting beer appreciation but we also take some time from these very important topics to do some community service. The Prairie Homebrewing Companions are proud to be involved with the Adopt A Highway Program. Twice a year we gather to clean the ditches along a section of North Dakota highway. We are responsible for a 3 mile stretch of the Interstate near West Fargo. The work doesn’t involve much time and the cleanup team usually finds a comfortable pub to relax in after trash has been bagged. This has turned out to be a project worthy of our efforts.

**Member Perks**
As a member of the Prairie Homebrewing Companions you have the opportunity to pick the brains of some very knowledgeable brewers. Don’t miss any opportunity to do so. Many of your fellow companions have been homebrewing for fifteen years or more and their expertise is priceless. As a PHCer you have access to the club’s Yeast Bank. Over 50 different strains of ale, lager and wine yeasts are at your fingertips, just waiting to be used. The club also has an extensive Library. You will be able to borrow videos, magazines, books and other reference material on a monthly basis. We also publish an excellent monthly newsletter. *The Blowoff* keeps everyone up to date on club activities and comes packed with informative and entertaining articles. Club members also currently receive a discount on homebrewing supplies purchased at
the Country Cannery. The PHC also maintains an Internet presence. The club has a Website and also operates a Group Discussion Page. Complete details on these and other perks are outlined elsewhere in this packet.
# Club Yeast Bank

The PHC maintains an extensive collection of yeast strains that are made available to all members in good standing.

<table>
<thead>
<tr>
<th>ALE</th>
<th>LAGER</th>
<th>BELGIAN &amp; WHEAT</th>
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</thead>
<tbody>
<tr>
<td>American Ale #1056</td>
<td>American Lager #2035</td>
<td>Belgian Ale #1214</td>
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<tr>
<td>American Ale II #1272</td>
<td>Bavarian Lager #2206</td>
<td>Belgian Ardenes #3522</td>
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<tr>
<td>Bridgeport IPA</td>
<td>Bohemian Lager #2124</td>
<td>Belgian Saison #WLP565</td>
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<tr>
<td>British Ale #1098</td>
<td>California Lager #2112</td>
<td>Belgian Strong Ale #1388</td>
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<tr>
<td>British Microbrewery Ale #CL110</td>
<td>Czech Pils #2278</td>
<td>Belgian Wheat #VLW52</td>
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<tr>
<td>British Real Ale #CL150</td>
<td>Danish Lager #2042</td>
<td>Belgian White #3944</td>
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<tr>
<td>Burton Ale</td>
<td>Kessler Oktoberfest</td>
<td>Hefewiezen IV #WLP380</td>
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<td>Classic British Ale #CL170</td>
<td>Munich Lager #2308</td>
<td>McChouffe</td>
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<td>Doric Canadian Ale</td>
<td>Oktoberfest/Marzen #WLP820</td>
<td>Orval Trappist</td>
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<tr>
<td>Edinburgh Ale #WLP028</td>
<td>Pilsner Lager #2007</td>
<td>Pyramid Hefe</td>
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<tr>
<td>English Brewery Ale</td>
<td>Budvar #2000</td>
<td>Rochefort #6</td>
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<tr>
<td>German Ale #1007</td>
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<td>Summit Hefe</td>
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<td>Irish Ale #1084</td>
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<td>Trappist Ale #YLA08</td>
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<td>London Ale #1028</td>
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<td>Wiezenbier #3056</td>
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<tr>
<td>Montmellick</td>
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<td>Weihenstephen Ale #3068</td>
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<td>Norwich Ale #1187</td>
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<td>Rogue Ale</td>
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<td>Scottish Ale #1728</td>
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<tr>
<td>Special London Ale #1968</td>
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<tr>
<td>Swedish Porter #1742</td>
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| WINE, CIDER & MEAD             |                               |                               |
| Cote Des Blancs               |                               |                               |
| Dry Mead                      |                               |                               |
| English Cider Yeast #WLP775    |                               |                               |
| Flor Sherry                   |                               |                               |
| Montrachet                    |                               |                               |
| Premier Cuvee                 |                               |                               |
| Red Star Pasteur Champagne    |                               |                               |
| Sweet Mead                    |                               |                               |

**ALT & KOELSCH**

| Dusseldorf Alt #WLP036         | German Alt #1338              |
|                               | Koelsch #2565                 |

**CLUB YEAST POLICYS**

The PHC has an outstanding collection of yeasts available to its members at no cost. This is a collection for the members - maintained by the members. To obtain any of the yeasts listed on the previous page just call Susan Ruud at 231-8445 from 9am to 4pm. Please give at least a weeks notice of when you would like the yeast.

New members (anyone in the club less than one year) are entitled to a 150 ml liquid culture of any yeast. This is enough yeast to get a 5 gallon batch going.

Members who have been in the club and actively brewing for one year are entitled to yeast slants. These are a solid agar medium which maintains the growth of yeast. You will need to make a malt starter at home (or save some of your wort from your previous batch of beer). A malt starter can be made by adding _cup of dry malt to _cups water, place in a large enough container to leave about 1/4 head space for fermentation. Boil 30 minutes and let cool. Once cool, add a small volume of sterile water or wort to the yeast slant and invert several times to remove the yeast from the agar. Pour this into your sterile malt starter and let ferment about 2 days. (Do not worry if any of the agar gets into your starter as it won’t effect your beer). When fermentation is good you just pour the entire starter into the beer you are making and happily watch it ferment away.

The small flasks that the liquid yeast comes in must be returned within one week as we don’t have very many of these flasks. The tubes that the yeast slants come in can be returned at the meetings.

*Happy Brewing!*

Your YeastMaster, Susan Ruud
Club Library Holdings

The PHC Library is currently housed at the Country Cannery in Moorhead. Items may be checked out by members in good standing at any meeting or by special arrangement with our librarian, Ron Stroh (291-0678).

**Books**

*Classic Beer Styles Series*
- #1 - Pale Ale (Foster)
- #2 - Continental Pilsner (Miller)
- #3 - Lambic (Guinard)
- #4 - Marzen/Octoberfest/Vienna (Fix)
- #5 - Porter (Foster)
- #6 - Belgian Ale (Rajotte)
- #7 - German Wheat Beer (Warner)
- #8 - Scotch Ale (Noonan)
- #9 - Bock (Richman)
- #10 - Stout (Lewis)
- #11 - Barley Wine (Allen & Cantwell)
- #12 - Altbier (Dornbusch)
- #13 - Kolsch (Warner)
- #14 - Brown Ale (Daniels & Parker)
- #15 - Mild Ale (Sutula)
- #16 - Pale Ale (Foster)

Big Book of Brewing (Line)
Brew Ware (Lutzen & Stevens)
Homebrewing Favorites (Lutzen & Stevens)
New Brewing Lager Beer (Noonan)
Brewing Lager (Alexander)
Principles of Brewing Science (Fix)
Using Hops (Garetz)
New World Guide to Beer (Jackson)
Brewpub Cookbook (Labinsky & Hieronymus)
Just Brew It! (Loysen)
Great Beer Trek (Morris)
Steiner's Guide to American Hops (Steiner)
Beer Labels of the World (Yenne)
Beers of North America (Yenne)

**Magazines**

Brew Your Own **From:** Vol 1, No 1 - July 95
Brew Your Own **To:** Current Issue
Brewing Techniques **From:** Vol 1, No 1 - May/June 93
Brewing Techniques **To:** Vol 7, No 3 - May/June 99
Zymurgy **From:** Vol 14, No 3 - Fall 91
Zymurgy  
*To:* Current Issue

Zymurgy  
*also:* Vol 8, No 4 - Special 85

Zymurgy  
*also:* Vol 9, No 4 - Special 86

Zymurgy  
*also:* Vol 10, No 4 - Special 87

Zymurgy  
*also:* Vol 12, No 4 - Special 89

Zymurgy  
*also:* Vol 13, No 4 - Special 90

American Brewer  
*Vol 54 - Winter 93*

American Brewer  
*Vol 55 - Spring 93*

Beer The Magazine  
*Vol 1, No 1*

Beer The Magazine  
*Vol 2, No 1*

Malt Advocate  
*Vol 4, No 1*

**Miscellaneous Publications**

Cat's Meow II, Copy #1 (Lutzen & Stevens)

Cat's Meow II, Copy #2 (Lutzen & Stevens)

1992 Minnesto Brew Fest Recipes (MhBA)

The Fermenter (Taylor & Gudmestad)

**Videos**

Michael Jackson  
*Beer Hunter Video 1*

Michael Jackson  
*Beer Hunter Video 2*

Home Video  
*Minnesota Brewfest 1992*

Home Video  
*Minnesota Brewfest 1994*

Home Video  
*Minnesota Brewfest 1995*

**Coop's Brewery / Brewpub Maps**

California & Nevada Map

Central United States Map

Northeastern United States Map

Pacific Northwest Map

Rocky Mountain States Map
Most homebrewers start with simple ingredients and equipment. This is a quick description. Before actually brewing, it is suggested that additional information be gathered.

**Beer Kit (for Five Gallons) - Contains**
- A can of hopped malt extract
- A packet of dried yeast
- Corn Sugar.

**Equipment Required**
- A brewpot - stainless or enamel, at least three gallon capacity.
- A stirring spoon
- Primary fermentation vessel, usually a plastic bucket with a spigot.
- Secondary fermentation vessel, usually a plastic bucket.
- Bottle capper, bottles, and caps.
- Airlock
- Racking wand (copper or plastic tube)
- Plastic hose that will fit on racking tube.

**Procedure**
- Bring three to five gallons of water to a boil.
- Add malt extract - watch for boilovers.
- Boil for 1 hour, cover, and allow to cool. (Ideally, if you are boiling less than the full five gallons, boil and cool the remaining amount separately.)
- Pour cooled wort into primary fermenter.
- Add yeast. (Temperature must be 65-80 F.)
- Cover, and attach airlock. Maintain temperature at 65-72 F.
- Violent (primary) fermentation should begin within 24-48 hours.
- After primary fermentation (usually 3-5 days), carefully siphon wort into sanitized secondary fermenter, leaving sediment behind.
- Cover, and attach airlock.
- When airlock bubbling slows to once a minute (about 5-10 more days)
- Carefully siphon wort back into sanitized primary fermenter, leaving sediment behind.
- Boil one-half cup of corn sugar in one pint of water; add to wort.
- Stir gently using sanitized spoon.
- Attach sanitized hose to spigot. Fill sanitized bottles within one-half inch of top.
- Cap Bottles.
- Set bottles in 65-72F location for two weeks to carbonate.
- Chill to 50F, pour carefully, and enjoy.
Sanitation

The number one quality issue for homebrewers (and, actually, also for commercial brewers) is Sanitation.

Wild Yeast and Bacteria are found EVERYWHERE. They are looking for a meal. About their favorite meal is unfermented wort! They can grow much faster than Brewers’ Yeast.

ALL items that come into contact with wort after it has been boiled and cooled MUST BE SANITIZED.

Tap water IS NOT sterile! It contains bacteria that will quickly overtake the yeast if added to the wort. Boil (and cool, if necessary) any water to be added to cooled wort.

A good sanitizing solution for many brewing items (particularly carboys) is one eighth cup of plain (unscented) household chlorine bleach per five gallons of water at room temperature. Let sit for at least a half hour, then dump the solution, and leave the carboy upside down to drain for at least a few minutes. No rinsing necessary.

Be careful with chlorine bleach around stainless steel. It can corrode stainless.

Iodophor is another sanitizing chemical, but being based on Iodine, it can stain plastics. Follow the directions with Iodophor; if too much is used, there may be residual flavors. Iodine can also be toxic, if consumed in any appreciable quantity.

There are also several other sanitizing chemicals are also available for homebrewers.

Boiling temperatures are also a good sanitizing process, for those items that can withstand those temperatures.

If sanitation is compromised, your beer will have “sour” off flavors, and frequently be totally undrinkable.

(On the bright side, there are no known disease-causing organisms that can survive in beer.)

Use a large pitch of yeast. This will help overtake any bacteria that might be present. Once the yeast begins fermenting, the pH changes, making it difficult for other organisms to get a foothold.

**Warning** – Don’t Be Offended!
Occasionally, experienced brewers can be blunt when offering their opinions following a taste of beer. These comments ARE NOT meant to offend, and should be taken as constructive criticism. If you hear such a comment, just ask what can be done to minimize the problem in the future.
Internet Homebrewing Resources

The following Websites contain information and additional links that should be of interest to new members of the Prairie Homebrewing Companions. New brewers (and even experienced brewers) should find find a few valuable tidbits scattered throughout these sites.

**PHC Online**
http://www.linkup.net/users/dtrautmann/phc.html
This is the "Official Website" of the Prairie Homebrewing Companions. It contains assorted information on past and future club events and activities. There are also links to other beer related sites here.

**PHC e-Groups Page**
http://groups.yahoo.com/group/phc-club
This site serves as a location for PHC members and others interested in beer and homebrewing to post questions and comments. It is a good place to interact, have informal discussions and / or share information with each other. The phc-club page currently features a continually expanding database of information on quality beers on tap in the Fargo-Moorhead area and the locations where they can be enjoyed. Contact the groups page moderators Dave Trautmann (dtrautmann@linkup.net) or Susan Ruud (Susan.Ruud@ndsu.nodak.edu) to apply for access. You may also interact with other homebrewers on the popular rec.crafts.brewing newsgroup and on the Homebrew Digest (http://www.hbd.org).

**AHA**
http://www.beertown.org/AHA/index.htm
This is the site of the American Homebrewers Association. Find out all about the national organization devoted to homebrewers and homebrewing.

**All About Beer (Homebrewing Site)**
This excellent site sponsored by All About Beer magazine has a wealth of information on homebrewing. Although the majority of the info here is geared toward the Novice brewer, even an old veteran should find something of interest here.

**The Brewery – Total Homebrewing Information**
http://brewery.org/brewery/
This web server is dedicated to providing high-quality information and resource discovery tools to the Internet homebrewing community. This excellent site is loaded with information including an extensive library of brewing covering topics for every experience level. This server is created and maintained by homebrewers for homebrewers and is totally independent of the AHA.

**The Beer Design Toolbox**
http://www.beertools.com/
This site features a recipe generator, recipe calculator and extensive recipe library. It also has a forum area and links to other beer and homebrewing related sites.

**Brew Your Own**
http://byo.com
This is the online version of the homebrewing magazine.

**BJCP**
http://www.mv.com/ipusers/slack/bjcp/
The Beer Judge Certification Program provides training and judges for brewing competitions. Find out what it takes to become a sanctioned beer judge.

**About – Homebrewing**
http://beer.about.com/food/beer/mbody.htm
This bare bones site provides basic information and a few links.

**Yahoo – Hobbies / Homebrewing**
Another basic site featuring many beer and brewing related links.
http://au.yahoo.com/Recreation/Hobbies/Homebrewing/

Links to Regional Homebrewing Clubs

Minnesota homeBrewers Association (Minneapolis)
http://www.mnbrewers.com

Minnesota Timberworts (Rochester)
http://members.nbci.com/markingham

Cloudy Town Brewers (St. Cloud)
http://www.astound.net/heimbrauer

Boreal Brewers Homebrew Club (Bemidji)
http://www.crosswinds.net/~borealbrewers