

THE BREWERS!

GUIDE TO QUESTIONS

1. How long have you been brewing?
2. Why did you decide to homebrew?
3. What's the best beer you ever made?
4. Have you had any beer disasters?

MICKEY KALAVSKY & JOSH CASHWELL BALTIC PORTER

OG: 1.066 FG: 1.015 ABV: 6.4% IBU

Brewed with Hickory and Caramel

1. Four years.
2. We both like to cook.
3. IPA with fresh strawberries
4. The last batch: a brewed with lavender. Not a good taste in beer!

AUSTIN DOWD & CALLANAN BRANDY NEWB BREW BROWN ALE (FG - 1.009) NEWB BREW IPA (OG - 1.030, FG - 1.012)

1. We have been brewing about 5 months with 4 successful batches under our belt (aka, nothing exploded or tasted like sewer water).
2. We inherited an old home brew kit from a friend and decided to give it a shot. After tasting a beer that had a fairly unique flavor not common in most commercially available beers we kept brewing.
3. Our best beer has to be the IPA we're entering. It's mainly the best for us because it tastes good and was our first beer that didn't come from a can/kit but instead a recipe that went successfully.
4. The only disasters we had so far was a beer we didn't like. We've been fortunate and have no blown any bottles/kegs and haven't set anything on fire.

MIKE SULYI

IRISH RED OG: FG: IBU: 19

HOPBURST BROWN ALE OG: FG: IBU: 74

BELGIAN TRIPEL OG: FG: IBU: 41

OKTOBERFEST OG: FG: IBU: 22

1. I have been brewing for the past 11 years. I started when I got out of college and brewed beer using malt extracts for 9 years. I have brewed beers All Grain Style (no malt extract) for the past 2 years. All the beers I present at BBF are All Grain beers.
2. I graduated college with a microbiology degree and a friend of mine asked me when I was ready to graduate what degree I was getting. When I stated microbiology he said oh you can brew beer. That sparked my interest right from there. I brew beers because I love all the varieties and flavors that you can create in a beer. Some of its experimentation and its all fun to me. I really enjoy sharing my beers with others and love to hear feedback as well. I homebrew because beer and brewing is a passion of mine from recipe formulation to brewing up the next batch as well.
3. I believe the best beer I ever brewed was just recently where I brewed a Belgian Style IPA. It was a flavorful and exciting beer. It had great hop flavor and aroma along with Belgian yeast character. It was a hit with friends, family, my homebrew club and many guests at a friends wedding that I served several of my beers at as well. This was a beer that was a first-time experiment. It turned out well.
4. I would have to say that outside of some wild and active fermentations that I had when I fermented beers in the house (wife thought they were more a disaster than me) I have been very fortunate to not have disasters or lose any beers as you so often hear.

GUIDE TO TECHNICAL TERMS

OG - Original Gravity

FG - Final Gravity

IBU - International Bittering Units

ABV - Alcohol by volume

Don't know what these terms mean?
Askus to explain 'em!

ERIK L. MYERS AMERICAN IPA

OG: 1.060 FG: 1.010 IBU: 60

This is an IPA built with Dogfish Head 60 Minute in mind.

ENGLISH IPA (ISH)

OG: 1.054 FG: 1.012 IBU: 40

An attempt to make a Black IPA without making what amounts to a hoppy porter or hoppy stout.

1. I've been brewing almost 10 years, now.
2. I decided to homebrew because my mom got me a homebrew kit for Christmas one year. It changed my world. Also: it's worth asking me about "the mead story" sometime.
3. Vanilla Bourbon Imperial Stout. It was like drinking liquid sex.
4. I've still got marks in my ceiling from having bottles explode, in my living room, while people were over. Now we know why they call them "bombers." Years later, I still find little fragments of glass. Also: it's worth asking me about "the mead story" sometime.

JIMMY VERVAECKE

DAMPF THE TORPEDOES! GERMAN STEAM BEER

OG: 1.042 FG: 1.009 IBU: ABV: 4.4%

Made with all Barley malt and Weizen yeast.

JUST PEACHY AMERICAN WHEAT

OG: 1.046 FG: 1.010 IBU: ABV: 4.7%

American-style wheat beer made with 4 pounds of locally grown peaches and a few secret spices.

1. Not quite 4 years. Switched to all grain and started brewing seriously/regularly about 2.5 years ago.
2. Alison and I were kind of bored one Saturday - had heard about American Brewmaster and decided to check it out.
3. Each one is better than the last (most of the time) - always trying to improve!
4. Not really - nothing spectacular anyway!

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THE BREWERS! YOU FOUND PAGE 2!

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DAVID ROSENTHAL AND LAINIE BURKE ROSENTHAL LEMON BLONDE

OG: 1.040 FG: 1.010 ABV: 4.0% IBU
Designed to be a light, crisp, summer beer.

SMASH PALE ALE

OG: 1.053 FG: 1.011 ABV: 5.3% IBU
This is part of our SMASH (Single Malt and Single Hop) series that is designed to help us get to know the different malts and hops out there.

APFELWINE

OG 1.082 FG 0.998 ABV = 11.0%
Although most people hear "apples" they think "cider," apfelwine is much more like a carbonated, tart white wine.

- 1) Two years
- 2) We have been "beer snobs" for a long time and often said that, since we like beer so much, we might as well try making it ourselves. Once we got our first starter kit (holiday gift) we haven't stopped.
- 3) Belgian Tripel
- 4) Fortunately not in terms of final product!

AARON MILLER SLAP YA SISTA' SAISON

OG: 1.075 FG: 1.000 ABV: IBU:

This beer was fermented with two yeasts. There are no spice additions.

1. I have been brewing almost 3 years- 2 years all grain
2. I got started into homebrewing because I got tired of drinking bad beer and wanted to have some flavor and variety. It also doesn't hurt to walk to your garage and pour a beer when you are thirsty!
3. It is tough to say what was my best beer, I feel my IPA is the most enjoyable and I always tend to go back to that.
4. No real disasters expect forgetting to rinse the cleaner out of the keg before filling and tasting PBW. I had to throw the entire keg out.

ROBERT NEWMAN "COLBY HOUSE PORTER" OG: 1.048 FG: 1.011

"KEEP YOUR FINGERS CROSSED" BRITISH PALE ALE

- 1) I've been brewing since the mid 90's and I feel a certain "power" in being able to create my own beer. Also because it's fun.
- 2) I decided to homebrew because I like quality beer
- 3) The best beer I ever made was a recent British pale ale that was my first partial mash. I was very impressed with the clarity, mouthfeel, aroma, and flavor. The head was pretty good too with fine bubbles.
- 4) I've only had two beer disasters. A minor one I had was when I was racking the beer into the bottling bucket and I was playing around with the hydrometer. When I looked down there was beer spreading across the floor. I forgot to turn the spigot off after rinsing the bucket. I only lost about 11/2 beers. The other and most costliest disaster was when I had two infected batches in a row. The second batch was totally undrinkable and volcanic. So I was checking everything for contamination and found a dark ring on the washers of the bottling bucket spigot. Another brewer was having problems with his beer tasting funny, so I told him to check the spigot. He was pretty happy when I saw him the next time since I solved his problem.

RYAN TRASK AMBER ALE

OG: 1.057 FG: 1.029 IBU

Recipe from Homebrewtalk.com. Author described as a cross between Fat Tire and Sam Adams Boston Ale.

- 1) First batch brewed 1/11/06.
- 2) Stumbled upon homebrewing on the internet and thought it sounded like a cool idea. If only I knew then how addicting it could be...
- 3) #11 Kolsch-cold conditioned in my Buffalo, NY basement and #27 (pale ale) my first All-grain which opened a whole new dimension to my brewing!
- 4) One time I ran out of homebrew and that was TERRIBLE!!!

CHRISTOPHER PEPE & JOSEPH LANE 'HALF GOOD' ENGLISH STYLE BITTER SMOKED SWEET POTATO AMBER ALE

- 1) About a year, mainly from extract
- 2) I grew up making wine so beer was a natural choice that took a long time to arrive at. Beer is an exciting craft with plenty of room for experimentation and adaptation. Of course there is also the satisfaction in knowing you made it from start to finish.
- 3) It was one of our first brews and the brew shop was out of smoked malt so we threw some crystal malt into an amber ale instead. The result was really pleasant even though we were shooting from the hip.
- 4) One lazy moment of not properly sterilizing mulberries infected a wheat beer with mold. Its drinkable but there is a strong acrid moldy aftertaste. Luckily nothing has ever been so bad I couldn't choke it down.



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CHRIS DAVIS, BREWER
SEAN LILLY WILSON, BIZ

The Squid & the ALE Smoked ESB
Maison Derriere (local fig and basil)
Rocket Science IPA
Sweet Potato
Fullsteam (Carolina Common)