

# The Main Street Brewer

229 East Main Street [www.mainbrew.com](http://www.mainbrew.com)  
 Hillsboro OR 97123 [info@mainbrew.com](mailto:info@mainbrew.com)  
 (503) 648-4254 [twittername: mainbrew](https://twitter.com/mainbrew)



## News from the Storefront

**PRICES DOWN:** With the Great Recession taking its toll on the nation and the world's hop prices declining rapidly, it is only fitting that barley prices are also now going down. All-grainers take note: we have recently been able to lower our pricing on American Two-Row barley, Hugh Baird Maris Otter and German Pilsner Malt. We have also begun to stock Breiss \*Organic\* Two-Row at very competitive prices. Check out [our website](http://our website) for complete details, including current pricing of all of our grains.

**LAGERING SEASON BEGINETH:** Like a great pendulum slowly swinging around, lagering season begins once more in the Pacific Northwest. Traditionally, most homebrewers begin to lager their beers right after Halloween, when their garages and basements begin to hold 55 degrees F. (or less) both day and night. And although lagering is really no more difficult than brewing an ale (at room temperature), there is a bit more of a "patience factor" involved with lagers. Lagers typically take two to three weeks in primary, four to eight weeks in secondary and then four to six weeks more in bottles. Kegging can accelerate the aging process slightly, but Time \*always\* makes lagers better and - in most people's opinions - worth the wait. Best of all: lagers tend to be appreciated mostly in the heat of the Summer, giving us incentive to store them



all those extra weeks to smooth out and clean themselves up. If you've never made a lager, they are worth doing once or twice a year, especially when the weather is working in your favor, as it is right..... about..... (*wait for it*).....(*wait for it*)..... Now!

**COMMERCIALISM RUN AMOK:** Although I often think of MainStreet as an untainted bastion of beer and wine-making purity, it is during the Holiday season that I realize the stockholders demand more. That's why we offer (cue the flashy-lights!) Main Street Gift Certificates™, Beer and Wine-Making Starter Kits, Kegging Systems, (very shiny) Wort Chillers, scads of Blichmann Things and an entire store full of gifts for all of your Christmas, Hannukah and Ramadan gift-giving needs. Remember: nothing says "I love you" more than homemade alcohol... except maybe a new car. (*Hint, hint to my wife...*) Or, maybe, a mushroom-growing kit. (*Obligatory second choice.*)



### THE NEW GUY:

MainStreet has a new employee helping out in the store. He's been here a few months now, so you may have already met him.

His name is John and he comes with a very impressive amount of personal experience in the beer, wine and mead-making venues. Affectionately known as the "Sultan of Stout," Johnny loves talking about beer, has a surprising amount of knowledge regarding styles and recipe formulation and an almost maniacal desire to vacuum: three traits that we love here at Main Street!

Be sure to give him a big hello (or even a semi-manly hug) next time you see him in the store...



**Main Street Staff 2009**  
*(picture courtesy of Generic StaffPhotos dot com)*

## THE “ALMOST-CELEBRITY” GUEST BEER RECIPE

This recipe comes from our new guy, John, who’s spent the last several weeks diligently combing through the long-lost archives of Main Street. After dusting off massive tomes down in the torch-lit catacombs under the store, and digging through the crumbling yellow parchments which are the last relics of Main Street’s newsletters of yore, he finally was able to open up and decipher the Ark of the RecipeBook - and he came to a startling conclusion: There has never been a newsletter recipe for a WeizenBock.



“Too obscure,” I immediately snapped, thinking back through all the years of recipe formulations, wondering if there \*really\* had been such a lapse in beer-brewing judgment. “*Think, dammit!*”, I thought to myself. “*Weizenbock. Good beer, malty, wheaty, full-bodied, a great sipping beer in the cold Winter months. What’s not to like?*” There had to be an explanation.

“Spring of ’93, John. I put three Weizenbocks into that newsletter. Sorry, man...” I tried to slip past him.

“Au contraire,” he replied, blocking my exit with a well-positioned shoulder. “Spring of ’93 had a Steam Beer, one of four you’ve put out through the years. Not a weizenbock” He flipped a piece of paper between his fingers, looking a little like David Copperfield producing an Ace of Spades. Smooth, I thought, I’ll give him that. But, damn, I hate David Copperfield.

“I happen to have my own Weizenbock recipe,” he smiled. The silence was deafening. “It would fill a newsletter void, wouldn’t it?” He wiggled the paper ever-so-slightly, like a worm on a hook.

It was a trap and I knew it. I needed time. “Tell me about it,” was all I could come up with.

“It’s strong and malty, lots of wheat flavor with a nice full-bodied caramel finish. Close to six percent alcohol. A hint of sweetness, and a beautiful coppery red color. It’s a winter wheat beer, perfect for those

cold, dark January evenings to come.” His smile vanished. “You need this.”

“What about yeast,” I demanded. “What’s your yeast of choice?” I saw a loophole, and I was going to take it, come what may. At that point, I figured I had no other choice.

“I have two options on this recipe,” he said calmly; he was playing this like a true virtuoso. “You can use a Bavarian wheat strain for the traditional clove-y, spicy flavors, or, alternatively, a Bock strain for a cleaner, maltier finish. Both versions are great.” I had nothing left to say. He was right, and we both knew it - and so:

### Johnny’s “Weiner Müncher Wheat Bock”

- 9.5 lbs Wheat Malt Extract Syrup
- 8 oz. Vienna malt
- 8 oz. Munich malt
- 8 oz. CaraVienne malt
- 8 oz. CaraMunich malt
- 4 oz. Melanoidin malt
- 4 oz. Chocolate malt
  
- 2 oz. Crystal Hops.....60 minutes

Use either WLP 300 (Hefeweizen) or WB-06 for true German clove/banana esters

OR

WLP 833 (German Bock Lager) or Saflager s-23 for a cleaner, maltier finish.

Bottle with one cup of corn sugar or as normal for you. Let sit four weeks in bottles for best flavor.

**NEW HOPS IN THE STORE:** We were recently able to begin stocking Sorachi Ace, a nice high-alpha lemony-flavored hop, and Palisades, a popular Cascade-substitute (from the Tettnanger family). Both are excellent hops for almost all Northwest-style beers. We have recipes using each of them at the store, just ask.

Spagnols has just announced [their new 2010 Restricted Quantity Wine Kits](#). These very-high-quality wine kits need to be pre-ordered by early December. They are mixing it up this year by sending the first kits to us in mid-December, rather than January, so it is important that you get your pre-orders to us as soon as possible, especially for the first two kits.

### DECEMBER: Ehrenfelser from Pfalz, Germany

This refreshing white is a cross between Riesling and Silvaner, this wine is aromatic and very fruity, with peach and tropical notes abounding, and with just a hint of rose petal as well. The flavor is fresh and inviting with mineral notes, hints of orange rind and a lingering off-dry finish.

Food Pairings: Goes great with spicy Indian, Thai or Chinese dishes or a nice afternoon on a sunny patio!

### DECEMBER: Malbec Syrah from Mendoza, Argentina

A new world spin on an old world wine! This blend of 2 classic red Bordeaux varietals creates a full-bodied wine with plenty of appeal. The wine is fruit forward and approachable, with balanced toasted vanilla flavors from Hungarian Oak Cubes. The wine hints of cherries and black currant up front, with darker, richer notes of coffee, tobacco and licorice behind. Round and smooth with balanced tannins and a very easy drinking wine.

Food Pairings: A good solid match for grilled foods as well as heartier meat dishes like Steak and Kidney pie or Osso Bucco.

### FEBRUARY: Torrontes from Calchaquies Valley, Argentina

The signature white grape of Argentina, this fragrant white grape is related to Muscat, and is one of the 'aromatic varietals' distinctive to Argentina, and grown nowhere else in the world. While the wine's bouquet is rich with tropical fruits, honey and sweet floral notes, the flavor is unexpected—crisp and refreshing with a vibrant acidity, citrus notes and a hint of spice with an enduring finish.

Food Pairings: Great just with conversation, but also pairs well with seafood, spicy ethnic foods or the classic Argentinean hand held snack—Empanadas.

### MARCH: Trio do Vinho Tinto from Alentejo, Portugal

Aside from the simple fact that even the name sounds great, rolling off the tongue so much better in Portuguese than English (Trio of Red Wines), this dark red wine is an intensely flavorful blend of Aragones (Tempranillo), Cabernet Sauvignon, and Trincadeira. The bouquet is rich with red berries, anise and black pepper. The palate is well balanced with many layers of complexity. Initially there is fruitiness followed by notes of mushroom and earth. Rich tannins from the American Heavy Toast Oak spiral and Cabernet GenuWine Winery skins help give this wine a long finish.

### APRIL: Cabernet Franc Merlot from Stellenbosch, South Africa

This wine is rich in every way—deeply colored, aromatic and very flavorful. The nose has green and black pepper and a hint of spice. It is full bodied with a fruit component—cassis, followed by a later of darker flavors—cigar box and leather. There are hearty, chewy tannins from the GenuWine Winery Cabernet/Merlot grape skins.

Food Pairings: This wine will pair beautifully with foods such as goat cheeses, game birds, babaganoush or curries.

Be sure to check out [our website for more information](#) about these Restricted Quantity wine kits. And remember to order them soon!





*The Page Known as Four*  
Presents Main Street's  
Beer Lover's Guide to Holiday Gift Giving  
for Lots of Things Not Available at Main Street



**Although only a teetotaling Scrooge would not absolutely love to receive a Main Street Gift Certificate, or a Beermaking Starter Kit, or a Blichmann stockpot, or any one of the thousands of wondrous gift-y items we have scattered throughout the store, we realize that we just \*can't\* stock everything. That's why we've scoured the Internet to bring you these actual beer-related gifts for that special beer-lover in your life.**  
**\*\*This page is best viewed on-line. All links are active and connect to actual websites.\*\***

Something that always stresses me out when I'm drinking a beer is the fact that sometimes I'm forced to actually \*hold\* the cold glass of beer in my hand. Will the beer get warm? Will my hand get cold? Will I drop it? I don't know. The solution (and the perfect gift): Beer on a Stick! Although I'm still trying to figure out exactly how to put the beer down, like, say, on a table, this thing sure looks easier (and a lot cooler!) than having to (*shudder*) physically hold a glass full of beer. Technology triumphs over millions of years of evolution! <http://www.beeronastick.net/>



And lets not even get started on holding more than one beer. Sometimes, you know, I'm walking around and I need access to a six-pack, but, hey, do I really want to deal with some archaic cardboard carrier full of bottles? Or the aggravation of having to walk over to a cooler or refrigerator? Hell, no! If I'm at a party dancing and being cool, I need my hands free. But I also demand instant access to lots of beer. How can I have it all? [The Beer Belt](#). Also great for long romantic walks on the beach.

For the techie computer guy-slash-beer drinker, why not just combine two of his favorite things into one perfect gift: [a beer-filled USB drive](#). There are only two drawbacks, though, to this revolutionary product. One, it says "Budweiser." And two, it warns, "...safe operation is not guaranteed." Alas, perhaps in a few more years the technology will catch up with The Dream and we will achieve that holy grail: beer fully integrated with data-storage.



And let us not forget Fido. He's our loyal companion. He works hard protecting our house, herding our sheep and chasing away those menacing squirrels. He deserves something special after a long stressful day of being a dog. Show him the love and make his holidays extra-grrreat this year with [Beer for Dogs](#). Forget about steak, give dogs what they really want (*who knew?*): a nice, cold beer.

And for the kids? Isn't Christmas all about the little ones? We love our kids, but we also love beer. And one day we really, really, *really* want to drink beer with our kids, but do we actually have to wait until they turn 21? Hmmm? Legally, the answer is "Yes." But with [Fake Beer for Kids](#), you can \*pretend\* to drink beer with your five-year old AND not go to jail. Maybe. (*Don't hold me to that "not go to jail" thing. I'm not totally sure.*) So forget about tea parties with all those stuffed animals and that silly plastic teapot, Little Susie can now have a "real" party on Christmas morning, or at least a "pretend" real party with: Fake Beer for Kids.



**On second thought, maybe a Main Street Gift Certificate \*is\* the best gift for the beer and/or winemaker in your life. Never expires, good for anything we carry, available in any denomination and mailed to any address in the United States with zero shipping charges. Good God, it might be The Perfect Gift: exactly what every brewer wants to find stuffed in his stocking on Christmas morn! (*Although I do keep going back to that Beer on a Stick thing. That's just inventing gold.*)**  
**Anyway, Merry Christmas to All and to All a Safe and Happy Holiday. Drink Smart! See ya soon!!**