

229 East Main Street  
Hillsboro, OR 97123  
(503) 648-4254  
www.mainbrew.com



# THE MAINSTREET BREWER

Volume XVIII, Issue 2

Summer of 2007

## NEWS FROM THE STREET

### Changing Sunday Hours:

After a long and careful analysis of the customer flow rate patterns in the store on Sundays, and after graphing the foot traffic algorithms and plotting them across a temporal axis taking into account changing seasonal variations and isometric, quasi-fractal fluctuations, I have decided to shift our Sunday hours one hour into the future. From now on, Main

Street will **open at 11:00 am on Sundays and we will close at 3:00 pm.** This should help alleviate the 2:00 Sunday rush that we have seen in the past, and also give people a little more time to get in for a late afternoon brew session.



### New Mashing Hardware:

For those interested in starting down that adventurous road of all-grain brewing, Main Street is here to help you. We have just started selling 10-gallon Igloo coolers retrofitted with stainless steel bulkheads and spigots, internal filtration screens, sparging arms and even dial thermometer temperature probes: i.e., **the perfect mash-tun.**

What do all those crazy words mean? If you are unsure, ask for a quick explanation when you are in the store, and we will be happy to show you the Way of All-Grain, along with all the pieces, knick-knacks and doo-dads you'll need to bask within its malty glory. Although all-grain brewing is not for everybody, it can allow you to have greater control over your beers, but, more importantly, it is just a pretty fun experi-



ence.

Prices on the mash coolers vary depending upon what pieces you want installed in it, and we also sell all the pieces individually if you want to build your own.

### New Stuff in the Store:

And speaking of mashing, all-grainers take note: we are now stocking two new base malts, both of which come very highly recommended. The first is **Weyermann Pilsner malt**, straight from the Deutschland. This is a soft, gentle, malty grain perfect for blondes, lagers, golden ales, kolsches or anything you want to have a clean smooth maltiness. The other is a grain we have been trying to get into the store for almost five years: **Simpson's Golden Promise**. This is a Scottish grain, similar to the legendary "Maris Otter," but with a sweeter, richer flavor. Best used as a base malt for IPA's or English/Scottish-style ales.

And for the yang to that malty yin, O, ye of the hophead persuasion, rejoice! We have in stock, but, unfortunately, will sell out quickly, a brand new hop: **Summit**. These hops are ultra-intense. They come in at over 18 on the alpha scale, but also have a fruity, apricot/tangerine essence and a wickedly strong aroma. Warning: these are not your parent's old-fashioned hops. I have been sampling some IPA's made with Summit, and they are bitter. Wonderfully bitter. Use these hops only where hop presence is craved. Although we will sell out of them rapidly, we expect to have them come back in during the upcoming Fall harvest time, fresh and full of sticky resins. Mmmmmmm.....

### The Great Grape Buy, 2007

And a quick note: we are approaching our deadline for signing up for grapes this Fall. Please see page Three of the newsletter for more information, and be sure to remember to sign up by August 15 for these high-quality wine grapes. Let us know if you have any questions...

Now on with the newsletter...

# Class, O Glass, Full of Beer How Do I Make You O So Clear

As the days get warmer, many of us start to move away from the dark, black, opaque beers of Winter, and begin to drink the more translucent golden or amber-colored beers of Summer. Sipping on our pint glass, covered in condensation, beams of light streaming through the liquid, we can't help but notice the clarity - or haziness - of the beers we are drinking and serving.

And although haziness is purely cosmetic in nature - it rarely affects flavor or taste quality - there is something to be said for looking through a pristine clear pint of beautiful ale, admiring its malted rich colors in crystal 3-D clarity.

There are many things that can cause haziness: yeast, microscopic proteins or even bacterial spoilage, and there are many things that Man has used through the years to combat this blight: gelatin, polyclar, and isinglass are some, but most of these, to be honest, are derived from pretty "strange" sources. (Isinglass is made from the bladder of a



fish found in the Sea of China. OK, which brewer long ago said, "Hmmm, damn this hazy beer. Let's rip open this fish and add some bladder to see what happens...")

But there are some good clarifiers. Irish moss is made from dehydrated seaweed - a plant material - and works very well to reduce haziness. We are also carrying something new, Whirfloc, which is a small tablet, also made from a type of seaweed called Carragen. One pill is added during the last five minutes of the boil and it can produce dramatically clear beer with little cost or fuss.

Although some people don't mind haziness in beer - and I respect that opinion - there is also very little involved in making your beer more clear. It costs only pennies, doesn't affect the flavor and it is easy to do. And on a bright Summer day, it gives you one more thing to appreciate about your home made beer. These two recipes will look particularly good crystal clear. Cheers!

## Kev's Kolsch

7 lbs. Extra Light Malt Extract

6 ounces 10L crystal  
6 ounces Vienna malt  
6 ounces Wheat malt

1.5 oz Tettnanger hops.....60 minutes  
1.0 oz. Hallertauer hops.....30 minutes  
1.0 oz. Hallertauer hops.....10 minutes

White Labs German Ale/Kolsch yeast, or Nottingham, or yeast of choice

Bottle with one cup of corn sugar,  
age 2 weeks in the bottle.

## Haystack Honey Ale

5 lbs. Extra-Light Malt Extract  
1 lb Honey (added with malt extract)

6 ounces Honey malt  
4 ounces 20L crystal malt

1.0 oz. Mt Hood hops.....60 minutes  
0.5 oz. Mt Hood hops.....18 minutes  
1 lb Honey.....12 minutes  
0.5 oz. Mt Hood hops.....2 minutes

White Labs East Coast Ale, or Windsor, or yeast of choice

Bottle with one cup of corn sugar,  
age 2 weeks in the bottle.

# SIMPLY MEADALICIOUS



Mead. The drink of kings, the nectar of the gods. Some - and I dare not reveal who - swear it to be the purified liquid essence of Nature itself, the fluidic doorway between the World of Man and the World of Eternity.

Bathed in the photosynthetic energy of the Sun and anchored deeply into the nutrient-rich soil of the Earth, plants grow, mature and eventually create reproductive organs: driven by their DNA to endlessly spread. Within these structures, formed by these diverse sources, pollen and nectar are created, enticing alien creatures to burrow within, collecting and feeding on these specks of crystallized energy, carrying them off, just as the Plant wills it.

Bees carry these magically-produced granules, slowly but steadily, back to their hive where they are transformed into something even stranger: a complex, liquid sugar solution, impervious to bacteria or spoilage. Nature's ultimate primeval food. Liquid sunshine.

Man then collects this concentrated plant/earth/insect syrup and dilutes it with water, adding single-celled fungi to perform yet another transformation: the sugar is metabolized into a carbon/hydrogen/oxygen compound known as ethanol. All of the other substances of the honey are still in there, how-

ever, creating a complex "stew" of Creation, itself.

Mead is very easy to make, but benefits from longer aging than most drinks. Here is a tip from Doug, who has been dabbling in this "mead-evial" art for quite a few years now. Enjoy.

Doug recommends the "no heat, no boil" method for making mead. He has been creating meads using this method for many years now, and believes that it allows mead to retain more of the honey flavor, while also helping the mead to mature more quickly.

Place your bucket/jars of honey into some hot water for fifteen minutes in order to allow the honey to soften up. Then put one gallon of hot water - straight from your hot water tap - into a primary fermenter. Add the honey into this hot water in your fermenter and mix well with a spoon. Add enough more room temperature water to make five gallons, and then mix in your nutrients. Add your yeast, or yeast starter culture, and allow to ferment to completion. Rack off and add 1/4 teaspoon metabisulfite powder to prevent oxidation. Continue as normal from that point on. Enjoy!

---

## THE GREAT GRAPE BUY, 2007:

Yes, boys and girls, it is that time once again to reserve your space in the Main Street Fall Grape Buy. We have once again contracted with the same grower in eastern Washington (Richland area) to provide us with four types of wine grapes: Cabernet sauvignon, Syrah, Merlot and Cabernet franc.

Those that were involved last year know that these grapes are of tremendous quality. The hot, dry weather of eastern Washington ripens and concentrates the flavors of these "big" reds, making them intensely rich and full-bodied. Better yet, because of our bulk purchasing, we are able to sell them to you at very competitive prices. And there are none of the hassles of finding and hauling your own grapes: we take care of all the logistics for you.

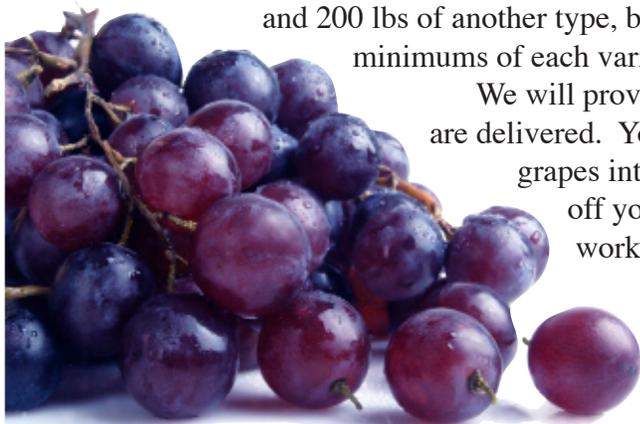
So, here is the 411: We are selling all the varieites in 100 pound increments. Each 100 lbs. should yield you a final volume of five to six gallons of wine. (That's 25 to 30 bottles.) You can buy 100 lbs of one type and 200 lbs of another type, but not 50 lbs of one and 50 lbs of another: one hundred pound minimums of each variety.

We will provide free usage of our stemmer and crusher on the day the grapes are delivered. You will just have to show up with a fermenter, and crush the grapes into your primary. We will help you load it in your car or truck and off you go. We can also pre-crush the grapes for you, and save you the work if you are getting more than 300 pounds.

Most of the information is on the website, but here is the most important piece:

DEADLINE FOR ORDERING IS AUGUST 15.

PLEASE DON'T BE LATE!



# The Page Known as Four

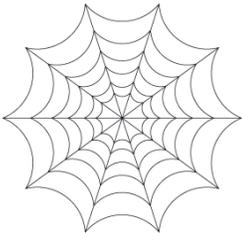
Presents

## MISCELLANEOUS STUFF, THE END.

### Upgraded Web Site:

For those that have been coming into the store for awhile now, you may have seen the various incarnations of the Main Street web site, mainbrew.com, as it has evolved over the years. Long-termers may remember version 1.0, the medieval-themed site (with those cool pixelated dragon buttons), or, maybe not, because it only lasted a few months before version 2.0 went up. That was the beginning of my "colorful" period, and since nobody had yet explained to me the nuances of tasteful design, the web site sometimes looked like the remnants of an explosion at the Day-Glo factory. As I studied and learned and rebuilt pages, various remnants of that site slipped into version 3.0, which lasted from 1998 to 2007, but by then, MOST (but not all!) of the neon had been toned down and I had added a slew of new information.

Well, Mainbrew.com v.4.0 is here. Sort of. I have been hard at work rebuilding the site using CSS, and adding lots more pages and useful graphics to the various sections. I have an updated blog you can visit which tells you what is new on the site and I hope to have a good portion finished by



the end of the Summer (web building (at least for me) is very time consuming!). Check it out and feel free to e-mail if you have any comments or questions about the re-design or the site in general.

### Main Street Homebrew Supply Co.

229 East Main Street

Hillsboro, OR 97123

(503) 648-4254

[www.mainbrew.com](http://www.mainbrew.com)

### New Winexpert Midsummer's Limited Edition:

Winexpert has bashed through all normal conventions, and released a very special Midsummer Limited Edition wine kit: a Chocolate Raspberry Port.

Bursting with rich, intense flavours and aromas, this wine has a traditional Port character of warm, rounded cherry and plum, supported by a racy zing of bright raspberry, perfumed and gently tart, giving way to luscious liquid chocolate - beguiling with dark, bittersweet aromas of coffee and vanilla. It's like an entire chocolaterie in a glass! Toasty hints of oak guide the way to a long, rich finish.

This is a 3-gallon kit, which will make thirty 375 ml. wine bottles of luscious rich 16% dessert port. These need to be pre-ordered by August 6th and will be delivered by mid-September, 2007. This is a one shot deal, so be sure not to miss out. Made in

September, this should be ready to sample by Christmas-time and will assuredly make an excellent holiday gift for one and all.



*Have a great  
Summer, me droogs....*

Presorted Standard  
US Postage Paid  
Hillsboro OR  
Permit No. 198

**Or Current  
Occupant**