

The Mainbrew Chronicle

The Return of the 'Letter

It's been a long, long time, me droogs.

The trusty news-letter which has been a shining beacon of truth, knowledge and fermented alcohol enlightenment - or at least a moderately passing diversion - for the past twenty years has been silent for a long twelve months.



But - BAM - (I said **"BAM!!!"**) - no freaking more. The newsletter is back! (I'd like to say "with a vengeance," but let's be honest, it's just kinda back, like it's always been.)

Nevertheless, there *is* lots to talk about, so let's jump right in:

NEW FACES:

We have a couple of new guys showing up at the store these days. I'm not exactly sure if they're on payroll or not, but they seem to show up on a pretty regular basis and they hang out next to the beer coolers for long periods of time; and they seem to like to answer customers's questions and weigh things on the scale and grind grain, so I'm just gonna make a judgement call and say, yes, they are employees.

"Stainless Steve" Stadelman is our resident welder, construction engineer, demolitions expert and dextrose-packer. (*Ed. note: That sounds kind of dirty.*) He has been invaluable this past year for all of the advanced welding projects and "nano-brewery" stuff we've been doing. And true fact: I've never met a guy that likes to punch holes in things more than Steve. If you need something welded, cut,

patched, threaded, punched, spliced or melted - or, let's just say, all of the above - "Stainless" Steve Stadelman is your guy.

Harrison is our young intern, but his age does not hold him back: we consider him the Wesley Crusher of our Federation beership.

A fermentationist prodigy, Harrison has the ability to "see" complicated beer equations in his head and quickly manipulate them in order to create the perfect recipe. (Or at least that's what he told me the other night after finishing his third pint of triple IPA.) He is our young Mozart of Märzens, our Stradivarius of Stouts. (*And we like having someone around that we can call "The Kid."*)

Harrison is great with customers and seems to enjoy spending a lot of time talking to beginners about their first

batches, or just chatting to anyone he can about beer brewing in general. And we like that. A lot.

Along with Steve and Harrison, myself, Douglas, Jon and Will, we have a great staff in place right now!

We hope to see you at the store sometime soon!

Now on with the newsletter!



UPCOMING STUFF:

We have some fun stuff coming up over the next few months. Here is the quick "411:"

Hop Rhizome Time:

Can you ever grow enough hops? I say "no" to that question.



You cannot.

Mainbrew will have our typical huge selection of ready-to-plant hop rhizomes available beginning in late February/early March. The time to plant "baby hops" is anytime from March to May and mainbrew, as usual, will have the hop rhizomes you need at great prices. Stay tuned: pre-orders coming soon.

Thirsty Thursdays:

Mainbrew is having a beer tasting at the warehouse every Thursday from 5:00 pm to 7:00 pm. Be sure to stop by any - or every! - Thursday evening for a great assortment of tasty and hard-to-find samples. For a weekly update on the tasting schedule, as well as other cool store news follow us on [Facebook](#) or [Twitter](#).



IN WHICH OUR INTREPID BAND OF BEERONAUTS SURVIVE A COLD WINTER, BREW A COPPER ALE AND ARE HAILED AS CONQUERING HEROES

Lo, in the second month of the second decade of the third millennium a great Darkness did descend upon the Northwestern kingdoms. Black boiling clouds filled the skies, and the sun, which once shone brightly upon the land, showed itself no more. On the midday hour of the third day, the heavens did crack themselves asunder and torrents and floods did deluge down upon the swollen and bloated earth.

The gentlefolk of this land could do naught but stare up into the blackness and gnash their teeth and rend their clothing as misery and despair fell heavily upon all who dwelt there. Darkness ruled the lands for as far as any man could travel and Sadness possessed the hearts of even the most valiant.

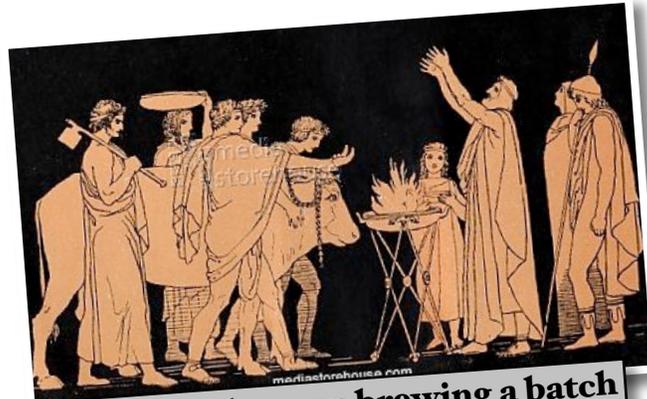
The wisest amongst them sought out the Oracle. Some lit fires before her and others fell prostrate in her sightless gaze and yet a few beseeched her for her wisdom and from within the incensed smoke a single word was revealed to those that Truly Saw. And from that Word a great rejoicing spread among the faithful for that Word was good.

And the Word was: "Beer."

And in the dawn that did not rise, a beacon of light did manifest itself upon the darkened hearts of Man. A place of sanctuary was foretold: a Land called Mainbrew, an oasis brimming with hops, where barley and grains flowed freely from its borders. And from this place Beer could be crafted and the ancient knowledge to produce Beer was preserved safely within its walls by the Men who dwelt there.

And the people did travel to the Land of Mainbrew to gather the barley and the hops and some just came for the Holy Bottlecaps of Pink (which were very hard to find in that distant Age), and a recipe was crafted that day by a denizen of Mainbrew, Jon the Foolhardy, who opened the ancient Tome of Recipes, looked out upon the flooded lands and then upon the filled goblet in his

hand and proclaimed to all who would listen: "Yes, this beer is good."



Kev and the guys brewing a batch

A roar rose that day from the throats of those that listened and a great celebration did spread across the land as hundreds of fires were lit in the cottages and dwellings of the people and the prophesied beer was brewed by all who believed. Weeks later, the beer was consumed, and, lo, the rains did stop and the clouds did part and the Sun did break through and shine

upon the swollen rivers and the deadness of the trees did turn again to green; Life once more sprang eternal from the barren wasteland. Eventually, the history of that long Dark Winter turned to legend and the legend to myth and the people of the Great Northwest did drink their copper ale and joy and sunshine did reign down once more upon the world in which they lived.....

ORPHEUS
A SEASONAL COPPER ALE

8 lbs Light Malt Extract

- **8 ounces Crystal Rye
- ** 6 ounces English Crystal 135L
- ** 6 ounces Cara-Red
- ** 1 ounce Roast Barley

- 1 ounce Challenger Hops..... 60 minutes
- 1 ounce Challenger Hops..... 20 minutes
- 1 ounce Serebrianka Hops..... 10 minutes
- 1 ounce Serebrianka Hops..... 2 minutes

White Labs Dry English 007, or US-05.

Bottle with one cup of corn sugar, or keg as normal.

THE SUNSHINE OF YOUR LOVE....

Plants have this incredible ability to take the energy of the Sun and, for all intents, convert it into a physical, material form. The process of photosynthesis enables a plant to “harvest” certain wavelengths of light (mostly reds and oranges) and - through a barely understood (*at least by me!*) process - use that light energy to power its growth. The plant captures light in order to extract its energy so as to have the power to rearrange carbon dioxide and water molecules into sugar; this becomes the fuel that allows the plant to grow.



This “captured” solar energy is the foundation of all life on earth. Animals eat plants, moving that modified “solar” fuel into their bodies in order to provide themselves with energy, and those animals are then eaten by other animals, transferring the energy slowly up the food chain. In a manner of speaking, when we eat a T-bone steak we are absorbing solar energy that was born in the violent furnace of the Sun, captured by blades of grass, methodically moved into the cells of the cow and finally onto our plate.

Which brings us to honey.

Bees have this equally incredible ability to take the pollen and nectar of a plant’s flowers (*which is basically solar-built reproductive energy*) and transmute it into a very complex, very unique substance: honey.



Honey, therefore, when you kind of think about it, is “a physical form of the Sun’s energy, collected from the reproductive organs of plants and coagulated into a complex liquefied sugar by hive insects.”

And mead is, sort of like, its second-cousin once-removed: a related liquid produced by a single-celled fungus that has the ability to eat that viscous solar energy (honey) and rearrange the molecular structure into something else entirely: alcohol.

Whoa.

So, bottom line: the next time you drink a glass of mead - whether one you’ve crafted yourself, or one of the amazing commercial examples out on the market, be sure to take a minute and think about the beautiful elixir you are bringing to your lips:



it truly is liquid sunshine in a glass.

Douglas the Mead Guy:

Our mead “go-to-guy,” Douglas, has just started working as head mead-maker in a local commercial Northwest meadery. Congrats! We hope to have some of his new releases available for sale in the store within the next six months. Stay tuned.

Until then keep an eye out for his periodic mead-making classes at mainbrew where he reveals all of the information you need to know to make world-class meads in your own home.

SPECIAL HONEY SALE:

We have a special deal on honey this Spring: 12-pound buckets of (the very-hard-to-find) **coriander honey** will be on sale at mainbrew for \$64.95 each.



Coriander honey almost never appears on the retail honey market, but we were able to lock in twenty 12-pound containers. After that, it will be gone. Coriander honey has an amazing flavor, and - although I’ve never heard of a mead being made from it - I think it’s going to produce a very unique, (perhaps very food-friendly?) mead. Or metheglin?

We also found a few more 12-pound buckets of our equally rare **lavender honey** as well as the equally-hard-to-find **meadowfoam honey**, known for its very distinctive vanilla-marshmallow flavor. For sale only at the mainbrew warehouse.



The Page Between Three and the Non-Existent Five

Presents

“One Year of Beer”

What a difference a year makes....

In January of 2011 we had about a hundred different bottles of beer in our coolers and no actual kegs. Yet. We pretty much had no money and no walk-in cooler and the guys and I were focused mostly on trying to get the homebrew business transitioned into our new, very large, very echo-y warehouse space.

Fast-forward one year and our inventory of **homebrew supplies** has at least tripled. Coming from the tight confines of Main Street, we were finally able to stretch out a little and fill the new space with lots more of the cool homebrewing hardware that we always wanted to carry but never quite had the room for. Douglas has been great at bringing in all sorts of cool new “stainless stuff” (the technical term) and Jon has been expanding our inventory of kegging hardware dramatically each and every month.

On the beer front: In our fifteen-door glass cooler, our commercial bottle count has jumped from our original core of about a hundred different bottles (last year) to just under five hundred (today) and we really pride ourselves in carrying nothing but the harder-to-find, hand-selected bottles of beer, mead and cider that the mass markets seem to ignore. And the best part: we keep all of our bottles cold all the time. No beers sit out on warm shelves. Ever. This keeps the quality of our bottles very high. Our mead selection is among the best in the Northwest, and the retail prices on all of our bottles are consistently among the lowest around.

On the keg front: We now stock close to a hundred kegs in our back cooler and from what I keep hearing, mainbrew actually inventories one of the largest, most diverse retail keg selections in the

entire Portland area. If you need a keg, chances are we have something that fits your tastes. Or we can get it, fast.



Our **“fill-your-growler” selection** has grown from one (sort-of-embarrassing) “hit-or-miss” fill-option (last year) to five (continually rotating) taps with a pretty killer selection of unusual ales, stouts, seasonals and of course the never-ending double (and sometimes triple!) IPAs that we love to love....

Growler-filling has definitely become a huge hit at mainbrew.

So much, in fact, that we’ve just come out with our own line of **mainbrew glass growlers** in both the 64-ounce (half-gallon) standard size and the new, very stylish 32-ounce “grenade” option, which we are now filling as a duo (two grenades with two different beers = one standard growler). And, while supplies last, when you buy two grenades, you now get a FREE, very cool, very trendy, “two-pack carrying case” with which to transport your beer back home! (“It’s just some folded cardboard.”)

So, hey, why carry one big, filled growler to a party and hope to satisfy you AND your friends AND their wives AND their girlfriends AND the nerdy guy who’s supposedly somebody’s nephew who was sort-of invited but doesn’t really like beer when you can NOW get two different 32-ounce growlers filled with two different beers and stash them both in your fridge and stay home and open up one each night while you play X-Box with your buddy and listen to your scratched Husker Dü albums until 1:30 in the morning.

It’s a freakin’ no-brainer!!



Have a great Spring!
See ya at the store
Next newsletter: Summer!