

Four Brewers, S2E16 Notes

John and Carlos Homebrew

- Start show (0:30)
- Dr. Zack Alexander and Carlod Granillo guests
- Pre-gaming for the saison shows
- Greg: it's March and spring
- Beer 1: Saaz Bomb Saison w/ brett trois, Nagel Homebrew (1:11)
 - dry hopped with Galaxy hopped
 - fermented slower, in 1 month and half
 - dropped a point every week
 - 1.003 FG
 - Jason has a dino Prairie Teku glass
 - Matt wants a Torst glass
 - New Nordic cuisine
 - Matt: smells amazing
 - Nagel: sat on dry hop too long
 - in a sac
 - 2 weeks on hops
 - usually 4 or 5 days
 - Firkfest
 - Jason: tasting good
 - Kegged 5 days ago
 - Nagel: funk
 - Matt: a little phenolic
 - Nagel: tartness on finish
 - Matt: might be a pH thing, brett produces lactic acid
 - pH will drop with any yeast
 - Nagel: aggressively bitter, like a Belgian pale
 - Matt disagrees
 - John: do you get a lot of "brett character" from brett trois?
 - Matt: different strains of brett produce different flavors
 - John asks because he doesn't get a lot of "brett character"
 - John's homebrew brett saison doesn't have a lot of punch
 - brett lambics makes that big brett punch

- Jason: Jester King fights big yeast
- Nagel: this beer influenced by Selah from Monkish
- Matt agrees american new zealand hop thing
- Beer 2: Wicked Weed - Take Take (9:07)
 - Carlos brought this beer
 - Dry hopped with new zealand hopped
 - Matt's hand is broken
 - John had Wicked Weed for the first time at GABF
 - They won some medals at GABF
 - Funkatorium won gold
 - NODA, Yazoo from same state
 - John: has some funk
 - this is what John was talking about earlier with brett character
 - has wakatua hops from new zealand
 - fermented with house saison and brett yeast
 - Nagel: earthiness, soil, minerally, floral. Like a walk in a field of flowers
 - Jason: beers from Epic brewing in Seattle do funky, challenging beers. They're interesting
 - Carlos: enjoyable on a hot day
 - Nagel: a leg crossing beer
 - you're chilling, kicking back
 - Greg just made this term up
 - an eyebrow raiser
 - a slipper wearing beer
 - a real fan blower
 - a real fuzzy blanket
 - a picnic basket of a beer
 - a real dock on a lake
 - best beers in the "dock of the bay" category
 - when you want to dip your feet in the lake
 - like a park bench
 - we're Hoptopia
 - John: this beer is good
 - has a floral character
 - soft mouthfeel, yet well carbonated
 - Matt: not sharp or brittle with carb
 - John: this beer has unique qualities
- Beer 3: John and Carlos Smoked Porter Homebrew (Big G's BBQ Smoked Porter) (17:38)

- John: made this with Carlos 2 or 3 years ago
- a session brown/porter
- Nagel: a mild?
 - ABV is too high
- John doesn't remember a lot about this beer
- has NBT bottle caps
- one beer is a regular smoked brown, one was in a 5 gallon whiskey barrel for 7 days
 - barrel was from Adventures in Homebrewing
 - not a honeycomb keg
 - Balcones barrel from Texas
 - Jason read an article about them
 - bought it around \$100
- September 15 2012 bottled
- Nagel: smells like bacon
- smoked the grain with ti-tip steak in Carlos' smoker
- applewood and cherrywood chips
- portabello mushrooms as well
- smoked around 5% of the 2 row grain
 - used stainless steel mesh to put grain in, made for screen doors
 - smoked for 3 hours
- sprayed the grain slightly every 15 minutes to stop charring
 - tried to dry out grain after smoking.
 - 250° in the oven for an hour
 - still a bit damp, was chunky in the grain mill
 - smoke still came through nicely
- Matt: this held up very well
 - Carlos kept it in his cellar under the stairs
- John surprised how well it held up
- Nagel: smoke might mask any phenols
- Jason: like breakfast with bacon
- Indonesian Untappd users talk
- Carlos: held up very well
- What does Bud "dry" mean?
- Zack: aging well
- Beer 4: Barrel-aged version (Big G's BBQ Smoked Porter) (25:45)
 - John's first time using whiskey barrel
 - barrel started drying, staves were leaking
 - didn't know how to treat a barrel for leaks
 - put 3 oz of Jack Daniels in barrel to get it wet, and would

rotate barrel to swell staves

- Matt: in professional world, you would steam a barrel or use a gamma jet, or fill it with hot water
- Matt: whiskey from a barrel tends to be bad, and that's why they blend
- Carlos: getting a dark chocolate after taste
- Jason: a mild version of previous
- Matt: a bit metallic
- John: the beer is from 2012
- everyone one is making fun of john
- John now racks with compressed CO2
- a week is all you need for a 5 gallon batch in a barrel
- Nagel: how do you sample from a barrel to get the best sample?
 - don't rock barrel, don't want dissolved oxygen
- Matt saw video of Vinnie Churluzo racking beer "sloppily"
- Matt: this is an awesome beer
- John: better fresh
- Jason: non-BA version tastes fresh
 - compares to BA Board Meeting from Pizza Port
- John wants to brew this beer again
- Beer 5 - HITE (34:06)
 - Jason discovered Hite at a Korean sushi place
 - it's a Korean beer
 - hybrid of Japanese lager and American Light lager
 - 4.5%
 - the "Hite Pitcher"
 - 1.6L of Hite you can buy at a store
 - Matt gets DMS (gym sock)
 - Greg: DMS to him is like cream corn
 - John likes it for what it is
 - John was surprised how "good" it was the previous night
 - Jason thinks Hite could beer in a pilsner showdown
- Time to prep for the saison showdown
- Thanks to Carlos and Zack

END SHOW
