



# Customer Club Newsletter

## September 09'

Brought to you by White Labs

Written and Prepared by Ashley Paulsworth, Technical Sales and Marketing Coordinator for White Labs.  
 Email: [Apaulsworth@whitelabs.com](mailto:Apaulsworth@whitelabs.com)

### Special points of interest:

- GABF coming soon!
- By the beard of...Chuck Norris??
- Secret Ingredient- Baby drool?
- White Labs Suggests brewing a Split Batch!

### Inside this month's Newsletter

GABF on The Brain?	1
Brewer's Interview with Larry Horowitz	1-2
Ommegang Hene-pin Clone	2
September/October Platinums	3
Homebrewer's Story	3

## GABF on the Brain??

This September brings us to another world renowned beer festival in Denver Colorado. Who's got the best brew in America? We'll be there to find out September 24th through 26th, and we spend every moment drooling over the competition.

This year's GABF is likely to sell out sooner than ever. With 78 beer style categories, there's sure to be a great variety of brews on hand. Besides the sessions,

White Labs also sponsors a few other events, such as Alpha Hop Challenge and Brewer's Gathering.



Andy and Larry look over their brew for GABF's Pro-Am competition.

As you've probably heard, GABF hosts a Pro-Am competition

every year where aspiring home brewers across the country have the opportunity to brew side by side with a professional brewer and have their beer judged at America's biggest beer competition. Talk about a dream come true. This year I got to hang out with Larry Horowitz and Andy while they brewed for the Pro Am – Look for Larry's *Mind of a Master Brewer* inside this issue!

## Inside the Mind of a Master Brewer– Larry Horowitz from Iron Hill Tells Us How Philadelphia Does Beer

Brewer: *Larry Horowitz*

Brewery: *Iron Hill Brewery and Restaurant*

**1. Favorite Beer Right Now:**  
 Prima Pils from Victory. My wife brews there so we've got it on tap at home and I have been loving after work pints on the back porch.

**2. On My List to Brew:**  
 M'Orval (Hoppy 100% Brett Americanized Orval Tribute beer)

**3. Weirdest/Best Name I've ever given a Beer**

Chuck Norris' Beard (we're still waiting for the cease and desist letter!!!)

**4. Beer, I'd rather be brewing it:**  
 Nothing! Iron Hill Brewery rocks. There are company wide house beers but for seasonals we get to brew just about whatever we want! (within reason)

**5. My Favorite thing about being a brewer is:** Beer dinners!

I love food, and I REALLY love food and beer.

**6. If I had to choose just one beer style for the rest of my drinking days it would be:**

Saison for sure. There is no doubt that this is my 'Desert Island' beer style. You can do so much with it. It's plenty bitter, refreshing, and if you have to choose only one style Saison is it.



Andy and I get our hands dirty during the mash. Check out the brew at the end of August at the Iron Hill Brewery in West Chester PA

"I'm a 'T.G.I. Monday' guy. As far as I'm concerned a bad day brewing is still better than a good day at a job you don't like."-  
Brewer Larry Horowitz

## Inside the Mind of a Master Brewer– Continued

### 7. I wouldn't have become a brewer if...

Allen Young at the now defunct Hoster Brewing Company (Currently of Gordon Biersch) hadn't talked me into it. Little did I know what he was getting me into. That was 16 years ago and I still haven't recovered!

### 8. Worst Brewing Day Ever:

I'm a 'T.G.I. Monday' guy. As far as I'm concerned a bad day brewing is still better than a good day at a job

you don't like.

### 9. Favorite Beer/Food Pairing:

Moules et frites / Belgian Golden Strong. Mussels rock, mayonnaise should be it's own food group and BGSA is a little like Saison on steroids so I'm in heaven.

### 10. Any Advice for Aspiring Homebrewers?

Don't stop, and if you're thinking about going pro go volunteer in a brewery for a week. You'll get a real taste of what a brewer does in

a day.

### 11. Other things you'd like to express:

Hey fellow brewers, don't underestimate your customers. There is no need to 'Brew Down' to your people. Make the crazy stuff and they'll rise to the occasion. I promise!

## Brewery Ommegang Hennepin Clone– 5 gallons

Courtesy of Brad Ring

OG = 1.070 FG = 1.008 IBUs =  
24 ABV = 8.0%

### Ingredients:

- \* 6.6 lbs. Muntons light malt extract syrup
  - \* 0.5 lbs. Muntons light malt extract powder
  - \* 2 lbs. light candi sugar
  - \* 6.5 AAU Styrian Golding hops (bittering hop)
  - \* (1.25 oz. of 5.25% alpha acid)
  - \* 1.75 AAU Saaz hop
- (bittering hop)  
\* (0.5 oz. of 3.5% alpha acid)  
\* 1 tsp. Irish moss  
\* 1 oz. dried ginger root  
\* 1 oz. bitter orange peel  
\* White Labs WLP550 (Belgian Ale)  
\* 0.75 cups corn sugar (for priming)

### All-grain option:

Replace the light syrup and powder with seven pounds Belgian Pilsner malt and two pounds Belgian pale malt. Brewery Ommegang uses a multiple-step mash starting at 122° F and ending at 152° F. Decrease the amount of Styrian boiling hops to one ounce.

## Step by step

Heat three gallons of water to boiling. Remove from heat and stir in the malt syrup, powder and candi sugar. Resume heating and bring the wort to a boil. Add Styrian Golding (bittering) hops, Irish moss and boil for 60 minutes. Add the ginger root and bitter orange peel for the last 15 minutes of the boil. Add 0.5 ounce of Saaz (aroma) hops for the

last two minutes of the boil. When done boiling, strain out hops, add wort to two gallons of cool water in a sanitary fermenter, and top off with cool water to 5.5 gallons. Cool the wort to 80° F, aerate the beer and pitch your yeast. Allow the beer to cool over the next few hours to 68–70° F, and ferment for 10–14 days. Bottle your beer, age for two to

three weeks and enjoy!

## Try a Platinum Specialty strain available two months out of the year to homebrewers!

### September/October

- WLP515 Antwerp  
73-80% Attenuation  
Great for Belgian  
type Pale Ales
- WLP885 Zurich Lager  
70-80% Attenuation  
Minimal Diacetyl  
production. Capable  
of 11% ABV beers!
- WLP037 Yorkshire  
Square  
68-72% Attenuation  
Toasty Malt Driven  
Esters

Check White-Labs.com for more information on Platinum Strains!

### November/December

- WLP006 Bedford British  
72-80% Attenuation  
Highly flocculent  
yeast.
- WLP072 French Ale  
68-75% Attenuation  
Very little  
fusel production.  
Try a Bier de  
Garde!
- WLP545 Belgian Strong  
Just in time for  
the holiday sea-  
son, great for  
Belgian darks and  
strongs



Liz Stroecker with Friend Alyssa Barker as they prepare to pitch into a split batch

## Why Not... Brew a Split Batch

Last month, White Labs began brewing side by side test batches to compare less widely used Platinum strains with similar always available strains. Wanting to highlight the subtle differences that various strains can impart, holding all other factors the same, the batch is split right before pitching two different yeast strains.

The results; two distinct beers with similar qualities!

Last month we compared platinum strain WLP510 with WLP530. During a blind taste test, Chris White and Neva Parker had this to say:

CW: This must be the Abbey yeast. The yeast produces a greater number of esters. It has a fruitier, spicier characteristic.

LL: This one is drier and tastes bitterer.

CW: Although the Bastogne produces less esters, it produces a greater quantity of phenols causing the phenolic taste.

LL: It smells very sweet and has a greater mouth feel.

Give it a try this month with WLP565 and WLP566!

“Although the Bastogne produces less esters, it produces a greater quantity of phenols causing the phenolic taste “  
Chris White

## Homebrewer's Story

When my son was around 8 months old and wanted to see inside the boiling pot. I picked him up, he looked in, and drooled a huge glob into the pot. Thus, Harlen Spit ESB was born, now we brew it around his birthday every year and he gets to add the special ingredient.

J. Montez

My favorite brewing story is my only medal/placing in competition with a maibock using Cry Havoc. I took silver in the inaugural Homebrew at the W.E.B. hosted by the Cass River Homebrew Club in Michigan.  
Keith Forsgren

Questions? Comments!  
Send all inquiries to [apaulsworth@whitelabs.com](mailto:apaulsworth@whitelabs.com)  
with subject line 'Customer Club Newsletter'

Produced by  
White Labs Inc.  
7564 Trade St  
San Diego CA, 92109  
Phone: 1-888-5-Yeast-5  
Web: [www.WhiteLabs.com](http://www.WhiteLabs.com)