

The



Can

February 2007

Tim Mihalek, Editor

Upcoming TRASH Events

Feb 21.....Meeting, Rock Bottom Brewery, Homestead PA Spring?.....TRASH XVII homebrew competition

DUES !!!

Dues for 2007 are now due (approaching past due). For those who haven't paid up yet a reminder that individual dues are \$15 and couples \$20. Please contact Armand with your payment (Checks made payable to Armand Houle) ASAP!

Our Mission:

The primary mission of the Three Rivers Alliance of Serious Homebrewers is to:

- * Promote the hand-crafting of world beer styles and mead.
- * Promote the *responsible* consumption of beer and alcoholic beverages.
- * Educate our members and the public to the benefits and enjoyment of home-brewed beer.
- * Learn how the various beer styles have affected the history and the development of civilization

February Meeting At Rock Bottom

Member host Ed Vidunas invites all to join him at the Rock Bottom Brewery in Homestead on February 27, 2007. Our meeting will kick off at 7:00 PM.

The Rock Bottom Brewery is located at 171 East Bridge Street, Pittsburgh 15120. They can be reached by telephone at 412-462-2739. To reach Rock Bottom, Take the Parkway East (I 376) to exit # 5 toward Homestead. From there you can follow your nose into Homestead. Be aware of the construction on the Homestead Grey's Bridge. Traffic is reduced to a single lane.

On a related note members may wish to attend a farewell dinner for Rock Bottom's brewmaster, Matthew Carroll. Matthew is slated to become the new Brewmaster of Rock Bottom – Loveland, CO. The dinner will be held on March 1, 2007.
6:00 – Brewers Reception
6:30pm - Dinner Served (Promptly)
\$40 per person - \$70 per couple
Includes Signature Logo Pint Glass. Seating is limited.

Please call today to ensure your space.

TRASH brews (No, really!)

At last check TRASH counted eighty or so members, and there are probably almost that many methods used to make homebrew. As a regular or semi-regular feature of the newsletter, I would like to showcase our members and the way they make beer (or cider, or mead for that matter!)

I'm asking for volunteers to have me over for a brew session, or maybe do a write-up yourself (don't forget some photos!). With any luck we'll inspire other members to try something new. If you would like to volunteer, please let me know by email or snail mail me at the club's mailing address.

From plastic buckets and a soup pot to the computer controlled behemoths, we'd like to see it all. I'll look forward to hearing from everyone

Welcome Officers

Our new TRASH officers were introduced at the February meeting. Please congratulate President Chris Meta, Vice President Mike Ameel, Secretary Tony Knipling, and Treasurer Armand Houle.

Craft Beer School

The Pittsburgh Cultural Trust is sponsoring a Craft Beer School. Beginning Feb 20th our own Tony Knipling will lead a class in the appreciation of various styles of craft beers. The first class is entitled "Beer-More Than American Light Lagers" and will begin at 6:00 PM at The Theater Square Cabaret, 655 Penn Avenue, between the O'Reilly Theater and Katz Plaza.

Other classes are as follows:

Mar 20-Ales vs Lagers,

April 17-American Craft Beers,

May 15-European Specialty Beers

June 19- Wheat Beers

Tickets are \$25 and can be obtained by calling the box office at 412-456-6666 or online at <http://www.pgharts.org>. A \$15 discount is offered to those attending all of the sessions.

Contact TRASH :

On the web at:

<http://www.trashhomebrewers.org>

Snail Mail:

TRASH

PO Box 203

Coraopolis, PA 15108

January Meeting Recap

Our meeting this month was at the Hereford and Hops Brewpub and Restaurant in Wexford. The pub is decorated in the style of an old English pub and has a very inviting feel. We were treated to a brewery tour by Brewmaster Jim (I'm sorry but I don't remember Jim's last name.) I was partial to the Irish Red, but from what I gathered from other members all their beers were fantastic. Our food was also delicious.

Our new officers were introduced. Congratulations to them.

Unfortunately my notebook was left at the H&H so I don't have detailed info on the officers' reports. Competition Chairman Mike Ameel gave an introductory report. TRASH's seventeenth homebrew competition is to be located at The Hereford and Hops brewpub and restaurant in Wexford. Competition Chairman Mike Ameel will be heading things up and will surely need lots of help. There is no set date yet but keep reading the TRASH Can for the latest updates!

We welcomed some members of YAHOO, the Youngstown Ohio area homebrew club. They were very friendly and seemed to enjoy their visit. I think they were even raffle winners!

As a member of TRASH I thank the Hereford and Hops for their hospitality. I'm looking forward to taking my wife and friends for dinner.

From January HB

Steward Chip Reich:

Chips "Slacker" Breakfast

Stout Recipe

Ingredients:

- 5 Gallons Of Distilled water
- 1 Can John Bull, Stout Malt Extract
- 3 pounds Muntons Extra Light Dry Malt
- 1 Packet Danstar Nottingham Yeast
- 1 Box Old Fashioned Quaker Oats
- 12 Cups Hazelnut Coffee (Freshly Brewed)
- 1 cup Corn Sugar

Steps:

1. In a large pot, heat a gallon of distilled water to 180 degrees.
2. Fill a grain bag with the Oatmeal and steep for 20 minutes while maintaining 180 degrees
3. Remove the Grain bag
4. Bring Water to a full roaring boil
5. Pour in the John Bull, Stout Malt Extract and the Muntons Extra Light Dry Malt
6. Allow to brew for 15 minutes
7. Add the Freshly Brewed Hazelnut Coffee and continue brewing for 5 more minutes.
8. Remove wart from heat and pour into a 5 gallon ferment bucket
9. Add the rest of the distilled water (4 gallons) to the ferment bucket
10. When the brew is room temp, rehydrate the yeast and add to the brew
11. Allow to sit for 8 days
12. Carbonate with 1 cup dissolved corn sugar and keg.
13. Allow to sit for 8 weeks.