



Craft breweries lead urban revitalization

Recent history indicates that craft breweries offer a community more than just tasty beer. A start-up craft brewery requires sufficient space for the lowest cost. The locations that usually meet the requirement are typically available in rundown, depressed areas. There's evidence that the presence of craft breweries in neglected neighborhoods are enabling a revitalization of those neighborhoods.

Craft breweries draw attention and visits from young people. That in turn draws new businesses that appeals to the younger crowd. Soon new higher-end buildings are being built and old buildings are being converted into more fashionable residences.

A local example is the Harpoon Brewery in South Boston. When it opened in 1986, it was surrounded by downscale auto body shops and a derelict waterfront. Now the booming Seaport District has new apartment and office buildings, hotels, and restaurants and is surrounded by three centers that can hold conventions and other events.

Sometimes a good thing can have undesirable consequences. When Brooklyn Brewery opened in the Williamsburg section, the neighborhood comprised of mainly abandoned warehouses, factories and tenements. Now it is one of New York City's most trendy sections. The building that houses the brewery was just recently purchased by developers. The fear is that the developers plan to convert the building into apartments, which typically sell for seven figures in that neighborhood. Consequently, Brooklyn Brewery may be forced to leave the site.

The Albany Ale Project

Three-and-a-half years ago beer bloggers Alan McLeod and Craig Gravina stumbled across an early 19th century ad for Albany Ale. But what was Albany Ale? That question took them on a journey through history spanning 400 years. From early Dutch brewing to the 21st century, the duo have uncovered Albany's brewing history and re-discovered the city's mid-19th century brewing phenomenon – the double XX strength ale, brewed across the city and exported around the world, known as Albany XX Ale. This international research project has been dubbed: The Albany Ale Project.

One of the main goals of the Project is to piece together the evolution of Albany Ale, from its earliest origins to its final incarnations. CH Evans Brewing Company at the Albany Pump Station

has been working with the Albany Ale Project to re-create some of the brews from Albany's past. The first beer to be re-created is a 1901 recipe for Amsdell's XX Albany Ale, made by Amsdell Brewing and Malting Company. They were the last brewery to make something called Albany Ale. It is quite different from the beers made during the 1850s, the heyday of Albany Ale. However, it does share the original's double XX strength.

For more on the history of Albany Ale and the Albany Ale Project, find them on Facebook and check out Alan and Craig's and blogs, agoodbeerblog.com and drinkdrank1@blogspot.com.

From the Prez

George Amsdell opened his brewery in 1854, his brother Theodore stepped in three years later. About then they began advertising their own version of "Albany XX Ale". The brothers grew their modest facility at Jay, Dove and Lancaster streets into one of the dominant breweries in the U.S., and would continue to operate until prohibition. The information came from Craig Gravina's and Alan McLeod's extensive research into Albany's brewing history (*see the related story on this page*).

Craig and Ryan Demler, head brewer at the Albany Pump Station have shared their recipe with us. It's about 5.2% abv, fairly sweet and moderately hopped. We'll have had a chance to brew this up and will let you know how it tastes when you come in. *For the recipe, see Page 4.*

The Albany Pump Station will have the Albany XX Ale on tap late October... a chance to compare yours with Ryan's. On Sunday, November 10th at 4 pm, you can learn more about the Albany Ale Project. Craig will give a talk about his research, and answer questions. Afterward, see how your ale stacks up against Ryan's in a blind tasting from 5 til 6 pm. For more information check our website, www.beerbrew.com, or The Pump Station's website www.evansale.com.

There's another reason to try the Albany XX Ale. For every pint you buy, The Albany Pump Station will donate \$1 to The Albany Institute of History and Art.

Also, we have a special bonus. *While it's on tap bring in this flyer for a free glass of Albany XX Ale when you have dinner at The Pump Station.*

Roger

Homebrew Emporium

470 North Greenbush Road (Route 4), Rensselaer, NY 12144
518-283-7094

West Boylston Homebrew Emporium

45 Sterling Street (Route 12), West Boylston, MA 01583
508-835-3374

Modern Homebrew Emporium

2304 Massachusetts Avenue, Cambridge, MA 02140
617-498-0400

South Shore Homebrew Emporium

58 Randolph Street, South Weymouth, MA 02190
781-340-2739 (BREW)

www.beerbrew.com

BREW NEWS

A ROUNDUP OF NEWS ABOUT BEER FROM AROUND THE WORLD

Craft brewers team with NRDC for clean water

Many craft breweries – New Belgium, Sierra Nevada, Goose Island, et al – joined the Natural Resources Defense Council to encourage the White House to finalize new guidelines to protect the country's important headwaters. Water purity, characteristics imparted by the natural minerals and the pH provide a beer's desirable flavors and nuances. An example is the clean taste of the original Czech pilsner beers. The unusually soft (high pH) water around Pilsen is the primary reason for the unique flavor profile. English IPAs' signature hoppiness is in part due to the high calcium content of Burton-on-Trent's waters. Different water makes the exact same recipe and ingredients create beers that taste different.

Only in Colorado

The Chapel of Our Savior Episcopal Church in Colorado Springs held the first Feast of Saint Arnold, the patron saint of beer. The festival featured beer, wine, cider and spirits. It might seem incongruous that a church would hold a drinking event when many religions forbid or discourage alcohol. But as one of the pastors put it, "What was Jesus' first miracle? Turning water into wine."

Earlton, NY Nanobrewery opens

Honey Hollow Brewery in Earlton, NY is now open. Contact Matty T at [HoneyHollowBrewery.com](mailto:MattyT@HoneyHollowBrewery.com) for a tour or tastings.

At work & at play

Russell recently went back to California, a 15-day, 15 brewery trip. One new brewery was recently opened New Helvetia in Sacramento. Others visited were Track 7 Brewing Company, Moylan's and Speakeasy Brewery. His favorite was Drakes Brewing in San Leandro, with a great selection very delicious session beers, including Alpha Session Ale and Omega Session Ale, both 3.8% abv. Overall, he tried 75 different beers.

New York's Mark Plaat visited Toronto, visiting two excellent beer bars, C'est What? and the Bier Market on King Street West. Mark loved the chocolate ale and coffee porter, C'est What? house brews. The Bier Market on King Street West featured a wide range of world beers on-tap and in bottles, with an extensive Belgian selection. Mark's significant other, Nancy, loved the strawberry wheat.

Drink more beer!!!

New York and Massachusetts are falling behind. New York ranks 48th and Massachusetts is 40th in the country for per-capita beer consumption. The national average is 301 12-ounce servings per person. New Yorkers only averaged 238 servings. In Massachusetts, consumption was only slightly better at 279 servings.

Our neighbors in Maine, Vermont and New Hampshire did much better. Maine ranks 10th, Vermont 7th and New Hampshire 2nd. Who's numero uno? North Dakota at 489 12-ounce servings per person.

Shmaltz opens in Clifton Park

Shmaltz Brewing, brewer of Coney Island and He'brew beers, opened a 50-barrel brewery in Clifton Park, north of Albany. Started as a nanobrewery in Brooklyn, it had brewed and bottled it's beers at Olde Saratoga. Of interest to us – the owner, Jeremy Cowan, raved about his new "really cool tasting room".

Real expensive beer

The Examiner reported on some recent outrageous prices people have paid for beer. One is the price for Nail Brewing's Antarctic Nail Ale. A bottle of the pale ale sold at auction for \$800. However, all proceeds went to charity.

Belgium's Le Vielle Bon Secourts sells for \$1,160 a bottle. Although the bottle contains 12 liters, it is still expensive. A can of

Lowenbrau Beer, which was last sold in 1937, went at auction for \$8,337. Germany's Schorschbock 57, a non-purity law beer because it is 115 proof, sells for \$275 per bottle. Finally and truly appalling, Pabst Blue Ribbon 1844 sells for \$44 a bottle in China.

Surprising 2013 Homebrewer of the Year

The American Homebrewers Association's 2013 Homebrew of the Year is Annie Johnson. Annie is both the first female and the first African American chosen as Homebrewer of the Year. Maybe it shouldn't be such a surprise: Annie was born in Germany.

Upcoming Events

Uncle Marty's Oktoberfest Homebrew Contest

Uncle Marty's annual Oktoberfest Homebrew Contest is on September 21. An entry fee of \$15 also gets you a t-shirt. The categories include dunkel, hefeweizen, marzen and pils. For more information and to enter, go to justsayuncle.com.

Knickerbocker Battle of the Brews

The Saratoga Thoroughbrews' annual Knickerbocker Battle of the Brews will be held on Saturday, November 9. As always, it's at the Albany Pump Station. Homebrew Emporium stores are drop off sites. Entries will be accepted between October 18 and October 27. For more information, go to thoroughbrews.com.

Local Winners

Steve Ercole won 3 medals at the 2013 Winemaker International Amateur Wine Competition: a silver for his cabernet franc and a silver and a bronze for his cabernet sauvignons. There were 4,564 entries from all 50 states, 8 provinces and 9 countries.

Julie Belles won second place at the New York State Fair Homebrewing competition for her American Pale Ale using Amarillo hops and a dry hop addition. She also won second place for her American Wheat. Julie has only been homebrewing since last September.

Fall Specials

Fall beer kits

If amber, black, brown, golden or red is in the name, it's **15% off** through 10/31/13.

Fall grain buy -

Order by September 14. Pick it up from September 21-31.

50 lbs US 2-row **\$40**; other grains **20% off**; Specialty grains 10 lbs for **\$15**

Finger Lakes juices -

Order by October 6. We are visiting the Finger Lakes on October 10th to pick up juice at Fulkersons. Call 518-283-7094 or email HENY@beerbrew.com for varieties and prices.

Onderbrew conical pressurized fermenter 35% off

Make a Mead. 5-lb Honey of any type 15% off

There are still a few discontinued Winexpert kits available... stop in!

News from the front(s)

Randy collaborated with Jason Taggart, brewer at John Harvard's in **Cambridge**, to make Randy's Anticipation Amber available on tap. The beer is a study in Amber malt, a crystal-style malt that has the roastiness of roasted barley without the dark coloring, lending a dry finish to the beer, leaving you anticipating the next sip.

Modern Homebrew Emporium presented a live beer-making demonstration and gave away samples of homemade beers at the first WGBH Craft Beer Fest. Everyone at Modern had a great time at the Hyper-Local event. The quality of the homerew and the homebrewer's enthusiasm amazed people. Modern introduced people to their newest house recipe, the Pink Haze – a gluten-free braggot featuring sorghum and raspberries. Over 3,400 home brewers from across the nation were at the National Homebrewers Conference June 26-29 in Philadelphia, PA.

The Modern Homebrew Emporium helped Boston's Wort Processors transport all of the necessary gear by providing logistical support. Randy advised them on their all-cask setup, with 10 different real ales, 5 on hand pump and, 5 on gravity.

Jim and Rick were among 25 **South Shore Brew Club** members. At the Club night event they served 20 different beers and another 24 at the Social Club. There were 84 other clubs serving beer on Club night, each with a turn serving at the Social Club. The highlight was when they were honored by the appearance of former AHA president, Charlie Papazian, at the South Shore Homebrew Emporium booth on club night. He and the guys enjoyed the club's Utopia barrel-aged wheat wine.

Russ and Roger also went for the Industry Workshop. On the way back they stopped at Prism Brewing Company in New Wales, PA. Russ really enjoyed the Bitto Honey IPA.ROU.

Club Stuff

Join a homebrew club and benefit from brewing and drinking with your peers:

- **Albany Brew Crafters (ABC)**
www.albanybrewcrafters.com
- **Barley Legal Homebrew Club**
yonsm20@msn.com
- **Better Beer Brewers (B3)**
www.facebook.com/pages/B3-Homebrew-Club-Weymouth-MA/287266434667851
- **The Boston Wort Processors**
www.wort.org
- **Fitchburg Order of Ale Makers (FOAM)**
www.foambrew.com
- **M4 (Mid-Mass Malt Masters)**
www.meetup.com/M4-Mid-Mass-Malt-Masters
- **NY Society Of Beer Enthusiasts Roundtable**
2dogale@nycap.rr.com
- **Saratoga Thoroughbrews**
www.thoroughbrews.com
- **South Shore Brew Club**
www.southshorebrewclub.org
- **Worcester Incorporated Zymugists Advancing Real Draft (WIZARDS)**
www.brewbeer.org

And the Hudson River Brew Club meets on the first Tuesday of each month at 8:00 pm upstairs at the Troy Pub & Brewery.



Over 3,400 home brewers from across the nation were at the **National Homebrewers Conference** June 26-29 in Philadelphia, PA, where we met up with Charlie Papazian, former AHA president (left, with Jim Bowser, South Shore manager).

Win up to \$1000 from the AHA: <http://www.research.net/s/survey4homebrewers2013>



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1901 Albany XX Ale

Our recipe is a bit involved and must be done all grain. It attempts to re-create a scaled-down, historically accurate homebrew batch, including process, for a 1901 Albany XX Ale. Since we're guessing, there's no real alpha correction... it's a great recipe to use your homegrown hops.

INGREDIENTS

Amount	Item
7 lb.	Valley malt 2-row
2 lb	Valley malt corn grits
.625 lb	Corn syrup
.25 lb	Invert sugar
1 oz	Valley malt 2-row baked until black

60 minutes 1.5 oz cluster 6% alpha IBU:28
flameout .5 oz cluster WLP002

To make invert sugar blend 1 lb raw sugar or demerara sugar, 3 tablespoons of water over low heat until water dissolves and the liquid turns a dark gold. Add more water if needed. (Lyles Golden can be substituted.) To make your black malt take 2 oz 6-row, spread on a cookie sheet and bake at 350°F until black.

Mill corn to grits. Add 1 lb 6-row. Mash together with 1 gallon of water at 140°F. Slowly raise to 158°F. Hold for 5-10 minutes (stirring constantly), then bring the cereal to a boil. Mash in the rest of our barley into our mash tun. Our target mash temperature is 156°F.

Sparge, and bring wort to a boil. Add 1.5 oz cluster hops. Boil for 60 minutes. A bit of fresh hops might be quite nice at the end. After 40 minutes, add invert sugar and corn sugar. Cool to 70°F. Ferment with WLP002.

Age in a carboy 4 weeks. The Albany Pump Station will krausening their beer with 10% fresh fermenting Albany Ale at 1.040 sg.