



The Brew Kettle



presented by Rim Country
Homebrewers

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www.RimCountryHomebrewers.com

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RCH Oktoberfest a Success!

Rim Country Homebrewers (RCH) held its first annual Oktoberfest on October 17.

This event was open to members only and featured the John Scott band, a deep-



pitted pig, and plenty of home-brew made by RCH members. A good number of people attended this great event that helped raise funds for the club.



Friends of Rim Country Homebrewers

Rimside Grill

3270 N Hwy 87 in Pine
928-476-3349

\$1 off draft beer for RCH members

Sidewinders Saloon

6114 W Hardscrabble Mesa in Pine
928-476-6434

\$1 off draft beer for RCH members

Mountain Top Brewery Supply

928-476-5743

MountainTopBrewerySupply.com

Gila County Choppers

480-789-2933

GilaCountyChopper.com

Rim Country Homebrewers

Next Meeting

November 21 at 3 pm

Pine Deli

What is homebrewing?

Homebrewing is the hobby of brewing beer and wine at home. While homebrewers come from all walks of life and professions, they tend to be amongst the friendliest and most sharing people you will ever come across.



Homebrewing is a fun, easy, and rewarding hobby. Beginner equipment kits cost less than \$100 and ingredients for a typical batch of beer cost around \$40 for a five-gallon batch. The brewing process takes two to three hours, and can be done right on your kitchen stove. The fermentation process typically takes two to three weeks. After fermentation, the beer is ready to bottle. Once the beer is bottled, you will need to wait an additional two to three weeks to allow the beer to carbonate in the bottles. At that point it will be ready to chill and enjoy.



While it is cheaper to brew your own beer at home than purchase it from the store, homebrewing is all about crafting well-made, flavorful beer. With the high quality ingredients available to homebrewers today, even the most novice of homebrewers can make great-tasting beer at home.

Rim Country Homebrewers can help you get started! Members regularly share knowledge with one another and give others tips on how to improve their beer and wine.

Rim Country Homebrewers

Upcoming Events

November 21—Meeting at 3pm at Pine Deli

November 29—Football & Brewing: A Demonstration, 2pm

December 13—Christmas Potluck, Location TBD

Sign up for the Rim Country Homebrewers email list to receive regular updates about club happenings. Join the club (\$20) to be able to attend all club meetings and receive discounts at select Rim Country Homebrewers sponsors.

Beer Style of the Month:

American Brown Ale BJCP Category 10c

A strongly flavored, hoppy brown beer, originated by American home brewers. Related to American Pale and American Amber Ales, although with more of a caramel and chocolate character, which tends to balance the hop bitterness and finish. Most commercial American Browns are not as aggressive as the original home-brewed versions, and some modern craft brewed examples. IPA-strength brown ales should be entered in the Specialty Beer category.



Brown Dog Ale (NH), Big Sky Moose Drool Brown Ale (MT), North Coast Acme Brown (CA), Brooklyn Brown Ale (NY), Lost Coast Downtown Brown (CA), Left Hand Deep Cover Brown Ale (CO).

About the Beer Judge Certification Program (BJCP): The purpose of the Beer Judge Certification Program is to promote beer literacy and the appreciation of real beer, and to recognize beer tasting and evaluation skills. They certify and rank beer judges through an examination and monitoring process. More at BJCP.org

Commercial Examples: Bell's Best Brown (MI), Smuttynose Old

Arizona Beers Stand Tall At GABF

Arizona breweries brought home some medals from the 28th Annual Great American Beer Festival held September 24-26 in Denver, Colorado. Over 3,000 beers from 495 different breweries were entered in the competition across 78 different categories.



Ale category. Beaver Street Brewery from Flagstaff won gold for its Big Rapid Red in the Ordinary or Special Bitter category and silver for its Hopshot IPA in the American-style Strong Pale Ale category. Thunder Canyon Brewing of Tucson won gold for its Countdown Honey Brown in the Specialty Honey beer category and silver in the American-Style Dark Lager category for its Roadrunner Red Lager.

Three Arizona breweries took home a combined total of five medals. Four Peaks, based in Tempe, won silver for its flagship Kilt Lifter beer in the Scottish Style

Payson Wagon Wheel Oktoberfest Details

Here's a brief description of beers being served at various locations during this event.

Mountain Top Brewery Supply & Tom Piazza:

- Y *Chocolate Mousse by Albert Meza*
- Y *American Brown by Greg Zimmerman*
- Y *Dan Good Beer by Dan Curtis*
- Y *Beers brought to you by Golden Eagle Distributors*



- Y *Teddy Brown*
- Y *Dunkelweizen*
- Y *Amber Bock*
- Y *Dirty Blonde*
- Golden Ale*
- Y *Apricot Dirty Blonde*
- Y *Victory Pale Ale*
- Y *Chocolate Mint Dunkelweizen*
- Y *Munich Alt beer*

More than just a bunch of homebrewers...

At first glance some might think: I don't brew beer or wine, why would I want to join a club like Rim Country Homebrewers? The answer? Fun, fun, and more fun. This club caters to a variety of people who all have one thing in common: they know how to appreciate the good things in life. We have members who don't brew, members who only have time to brew once or twice a year, members who brew regularly, and everything in between.

The club is made up of second home owners in Rim Country, primary residents, retirees, and working class folk alike. When we get together we share our knowledge and our passion for fine beer, wine, and other spirits. Our members tend to be quite knowledgeable. Our President Tom Piazza has a homebrewing setup that rivals that of any homebrewer in the state. Officers Dan Curtis and Cullen Bennett brew more than just beer—I still fondly remember the Prickly Pear wine that

Cullen shared a few months ago at one of our meetings. Greg Zimmerman, another officer, got back into brewing after a long time away, sharing some wonderful knowledge in the process. And me? I brew when I can, which isn't enough, but I'm a beer geek through and through. It's a knowledgeable group in so many ways. We hope you'll

join us.

Salud,

Tim Ehrhardt