Official Program Lunar Rendezbrew 16

BAY AREA MASHTRONAUTS



Special points of interest:

- SCHEDULE OF EVENTS (PAGE 3)
- CATEGORIES (PAGE 4)
- CROSSWORD (PAGE 7)
- WORD SEARCH (PAGE 15)

Welcome!

The Bay Area Mashtronauts welcome you to the best homebrew party in Texas. Come in and make yourself at home. You'll find plenty of ice cold hand crafted beer, along with some of our favorite commercial beers. Today, food will be provided by Pomodoro's.

There is rootbeer and other sodas for the kids and darts and washers for the only slightly more mature. As is tradition at Lunar Rendezbrew, all are invited to participate in Blind Bubba's Beer and the Paper Airplane Competition. Music will be provided by the most outstanding Dirt Road. If you haven't heard them yet, do yourself a favor and catch them performing at the Bayview Duck.

But of course Lunar Rendezbrew is much more than just a big party. It is also one of the eight homebrew competitions that comprise the Lone Star Circuit. In 2008, the Bay Area Mashtronauts were proud to be awarded the Lone Star Circuit Homebrew Club of the year. In addition, club members Jeff "Stumpy" Oberlin and John "The Mad Baker" Jurgensen were named the #1 and #2 brewers of the year, respectively.

Throughout the night, awards will be given for homebrewed beers, ciders, liqueurs, wines, and meads. It goes without saying that none of this would be possible without the assistance of many dedicated judges, stewards, and other volunteers.

So relax... and enjoy!!!



Can you guess the beer from the cap?



IF GOD HAD INTENDED US TO DRINK BEER, HE WOULD HAVE GIVEN US STOMACHS. - DAVID DAYE



Clear Lakes Original Floating Tavern



It's Schlitz Time!





Can you guess the beer from the cap?

Rahr & Sons Ugly Pug Black Lager won a Silver Medal for Swarzbier at the 2009 United States Open Beer Championship and a Bronze Medal for Swarzbier at the 2009 North American Brewers Association Beer Awards Competition

Schedule of Events

- 4:00 Doors open
- 4:30 Food line opens
- 5:00 Band starts 1 st set
- 6:30 Meads, Ciders, Alt-Bevs Awards Presented
- 7:00 Foodline closes, Band starts second set
- 8:00 Blind Bubba Starts (see pg 17), Paper Airplane Paper Handed Out (see pg 18)
- 8:10 Lagers Awards Presented
- 8:40 Band begins 3rd set
- 9:10 Paper Airplane Contest Begins, Blind Bubba Winner Announced
- 9:30 Ale Awards Presented
- 10:45 Best of Show, Battlebrew Galactica and Lunar Rendezbrew Challenge Awards Presented
- 11:00 Event closes

The Lunar Rendezbrew is put on by a bunch of homebrewers. It goes without saying that this is a rough interpretation of what will really happen. As we are fond of saying... Relax!!! Have a Homebrew!! TIME IS NEVER WASTED WHEN YOU'RE WASTED ALL THE TIME. --CATHERINE



Three Beers fires up the grill at a Brew-In

Categories

Light Lagers (Cat 1)

(1A Lite American Lagers, 1B Standard American Lagers, 1C Premium American Lagers, 1D Munich Helles, & 1E Dortmunder Export)

Winner

Pilsners (Category 2)

(2A German Pilsner (Pils), 2B (Bohemian Pilsner), & 2C (Classic American Pilsner))

European Amber Lagers (Category 3)____

(3A Vienna Lager & 3B Oktoberfest/Marzen)

Dark Lager (Category 4)

(4A Dark American Lager, 4B Munich Dunkel, & 4C Schwarzbier (Black Beer)

Bock (Category 5)

(5A Maibock/Helles Bock, 5B Traditional Bock, 5C Doppelbock, & 5D Eisbock)

Light Hybrid Beer (Category 6)

(6A Cream Ale, 6B Blonde Ale, 6C Kolsch, & 6D American Wheat or Rye Beer)

Amber Hybrid Beer (Category 7)

(7A Northern German Altbier, 7B California Common Beer, & 7C Dusseldorf Altbier)

(Continued on page 5)

Club



Two Locations 1606 Clear Lake City Blvd (at El Camino Real) 281/488-8333

> and 4650 NASA Parkway (At Kirby near Arlan's Market) 281/532-1439

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Can you guess the beer from the cap?

GIVE ME A WOMAN WHO LOVES BEER AND I WILL CONQUER THE WORLD. — KAISER WILHELM



SWMBO says "Cheers!!"

nasacpa@mac.com

(Continued from page 4)		
English Pale Ale (Category 8)		
(8A Standard/Ordinary Bitter, 8B Special/Best/Premium Bitter, & 8C Extra Special/ Strong Bitter (English Pale Ale))		
Scottish and Irish Ale (Category 9)		(ATRA)
(9A Scottish Light 60/-, 9B Scottish Heavy 70/-, 9C Scottish Export 80/-, 9D Irish Red Ale, & 9E Strong Scotch Ale)		
American Ale (Category 10)		
(10A American Pale Ale, 10B American Amber Ale, & 10C American Brown Ale)		an you guess th
English Brown Ale (Category 11)	be	eer from the cap
(11A Mild, 11B Southern English Brown, & 11C Northern English Brown)		
Porter (Category 12)		
(12A Brown Porter, 12B Robust Porter, & 12C Baltic Porter)		
Stout (Category 13)		
(13A Dry Stout, 13B Sweet Stout, 13C Oatmeal Stout, 13D Foreign Extra Stout,		
13E American Stout, & 13F Russian Imperial Stout)		PEOPLE W
India Pale Ale (IPA) (Category 14)		DRINK LIC
(14A English IPA, 14B American IPA, & 14C Imperial IPA)		'BEER' DON'T
German Wheat and Rye Beer (Category 15)		THE TASTE
(15A Weizen/Weissbier, 15B Dunkelweizen, 15C Weizenbock, & 15D Roggenbier (German Rye Beer)		BEER; THEY J
Belgian and French Ale (Category 16)		LIKE TO PI
(16A Witbier, 16B Belgian Pale Ale, 16C Saison, 16D Biere de Garde, & 16E Belgian Specialty Ale)		L — CAPITAL
Sour Ale (Category 17)		BREWERY,

(17A Berliner Weisse, 17B Flanders Red Ale, 17C Flanders Brown Ale/Oud Bruin,

17D Straight (Unblendid Lambic)

(Continued on page 10)



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/HO GHT LIKE OF UST EE A LOT. MIDDLETON, WI



Judging Intercenter brewing competition for the best rocket scientist/ brewer





Can you guess the beer from the cap?

Steaks & Rotisserie

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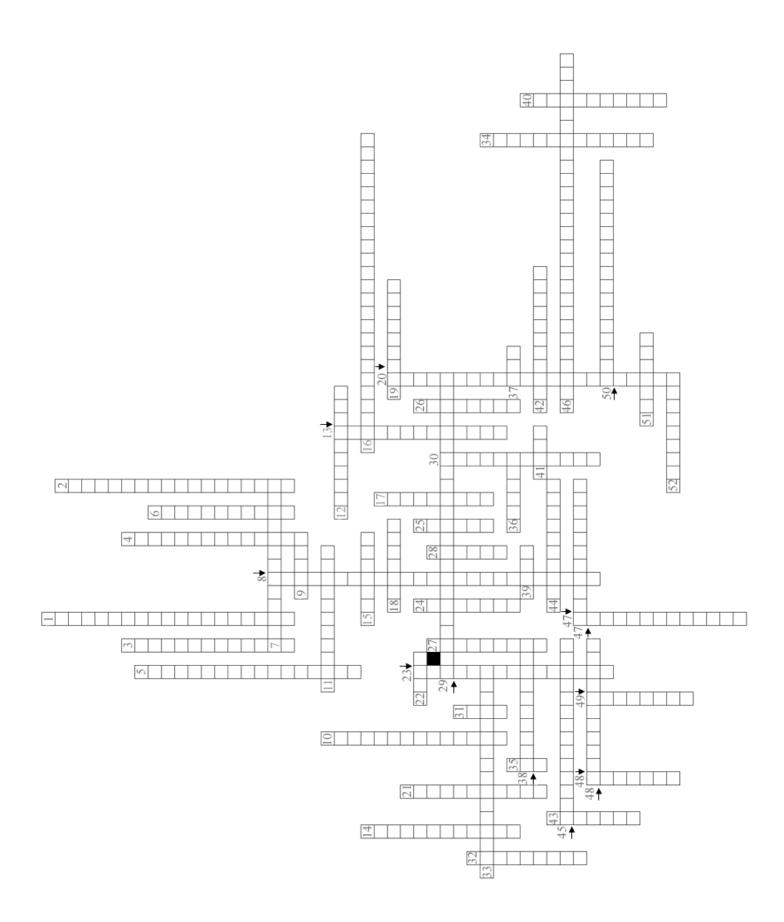


281 339 3510 3131 Highway 146 Barliff, TX 77518

AN INTELLIGENT MAN IS SOMETIMES FORCED TO BE **DRUNK** TO SPEND TIME WITH FOOLS. - ERNEST HEMMINGWAY **"FOR WHOM THE** BELL TOLLS"



The weather was not our friend at The Outpost Chili Cook Off, but that didn't stop us!







Can you guess the beer from the cap?

WWW.PMIHOTELS.NET

Lunar Rendezbrew **Crossword Puzzle**

Across

7. This world famous watering hole located on NASA Road 1 and Egret Bay has served more than its share of astronauts.

9. Belgian word for white.

11. This US President signed an Act passed by Congress that legalized homebrewing and winemaking in 1979.

12. An Ayinger Celebrator is an example of this beer style.

15. Roasting the malt

16. Located at 2729 Nasa Road 1 this is the place to go when your pooch needs a check up 18. This country has the most individual beer brands (at around 400)

19. A beer on the deck of this pub located at 902 Ramada is almost a requirement to live in Clear Lake!

22. The cone-like flower of the Humulus lupulus vine

29. If your drinking a Piranha Pale Ale or a Jeremiah Red you know you must be here. 33. Clear Lakes Original Floating Tavern. Stop

by for a cold one!

36. German word for wheat

37. A method of measuring color intensity roughly equal to Lovibond degrees 38. Perceived as a dryness on the back of the tongue.

39. If you are looking for a sports bar in

- Seabrook be sure to check out _____ 504.
- 41. Foam on the surface of beer

42. The phase of the mash that involves holding the temperature between 113 -127. 44. Many homebrewers suffer from Cenosillicaphobia. This is the fear of an

45. A German law the title of which signifies "pledge of purity" or "order of purity." This purity law governs the production and quality of beer in Germany.

46. So your car is filthy and your thirsty. There is no better one stop solution than this sponsor located at 1232 W. FM 646 in League City 47. This Clear Lake pub is offers some of the finest wood burning brick oven pizzas around! 48. This brewery won a silver medal for the "Ugly Pug Black Lager" at the 2009 United States Open Beer Championship 50. One of the largest family-owned wholesale

beer distributors in TX. From Shiner to Abita... if you want it; they can get it!

51. Any unmalted source of fermentables in brewing

BEER MAKES YOU FEEL THE WAY YOU OUGHT TO FEEL WITHOUT **BEER.** — HENRY LAWSON



BAMers and Foamies working together!

We came with beer for all mankind...



52. This yeast provider has been active in the craft brewing movement since the 1980's. If you save enough of their labels, the President of this company will even come to your house (along with the yeast) to brew with you.

<u>Down</u>

1. Club which won the 2008 Lone Star Cup Homebrew Club of the Year

2. When you are out sampling homebrew around this great state, stop in at the hotels of this LR sponsor.

3. The one stop online source for kegs and kegging supplies for homebrewers and users of commercial keg beer.

4. The indigenous beer of West Flanders, typified by the products of the Rodenbach brewery, established in 1820 in West Flanders but reflective of earlier brewing traditions (how well do you know your BJCP style guide?) 5. This Homebrew shop located on NASA Rd in

Clearlake offers a free brewing lesson every Saturday from 2-3. What better way to get introduced to the hobby?

6. If you are a labeorphilist you collect

8. This craft brewery, famous for their 1:00 PM tours, is about to move into new digs located at 2000 Lyons Ave

10. Based out of Spring TX this online homebrew shop offers equipment, supplies and services for home brewing beer, making wine at home, sodas, vinegars, and liqueurs.

13. Chimay Premiere (Red) is an example of this style

14. This fine establishment located at 705 Main at Capitol has 85 taps and 150 different bottled beers. You asked for selection!!!

17. The process of separating the sweet wort from 49. With almost 70 years of brewing the grain fractions of the mash

20. Trained professionals from this LR16 sponsor can help you with your golf game from start to finish. Most work is done and ready to improve your day in just 2-3 days.

21. Concentrated preparations of wort. Available as syrup or powder. 23. This beer was the first to win a blue ribbon at the Chicago World's Fair in 1893. 24. Want to know what is going on in the Houston South Belt, Clear Lake, Bay Area, and Galveston area? This magazine is where its at!

25. A procedure used by brewers to clarify beer with the use of gelatin, Irish moss or isingglass.

26. This restaurant located at 316 W. NASA Rd 1 in Webster TX features a spectacular buffet and simply divine rotisserie cuisine. 27. A type of gelatin obtained from the swim bladder of certain types of fish (usually sturgeon), used as a fining agent in ales. 28. Calcium sulphate (CaSO4).

30. This pub located in Rice Village has been serving fine beer since 1985 and features a draw dropping list of beers on tap. 31. The organization responsible for

certifying beer judges

32. A dark German lager beer made from smoked malts.

34. An importer of quality Belgian, German, and British specialty beers (and a proud LR16 sponsor)

35. International Bittering Unit

40. This number appears on a bottle of **Rolling Rock**

43. Meads made with both honey and malt providing flavor and fermentable extract. 47. The BJCP Study Guide suggests using this

adulterant to mimic Diacetyl. 48. The transfer of wort or beer from one vessel to another.

experience on staff this homebrew shop located at 8715 Stella Link probably has what you need.



Can you quess the beer from the cap?

> IN WINE THERE IS WISDOM, IN **BEER THERE IS** STRENGTH. IN WATER THERE IS BACTERIA. — GERMAN PROVERB



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(Continued from page 5)	
Belgian Strong Ale (Category 18)	
(18A Belgian Blond Ale, 18B Belgian Dubbel, 18C Belgian Tripel, 18D Belgian Golden Strong Ale, & 18E Belgian Dark Strong Ale)	
Strong Ale (Category 19)	
(19A Old Ale, 19B English Barleywine, & 19C American Barleywine)	
Fruit Beer (Category 20)	Can you guess the
Spice/Herb/Vegetable Beer (Category 21)	beer from the cap?
(21A Spice, Herb, or Vegetable Beer & Christmas/Winter Specialty Spiced Beer)	
Smoke Flavored/Wood-Aged Beer (Category 22)	
Speciality Beer (Category 23)	
Traditional Mead (Category 24)	
(24A Dry Mead, 24B Semi-Sweet Mead, & 24C Sweet Mead)	
Melomel (Fruit Mead) (Category 25)	
(25A Cyser, 25B Pyment, & 25C Other Fruit Melomel)	
Other Mead (Categoy 26)	COLD WAR
(26A Metheglin, 26B Braggot, & 26COpen Category Mead)	BAD COLD
	Belgian Strong Ale (Category 18)

(Continued on page 16)

BJ's Brewery & Restaurant



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١R D BEER GOOD! -**UNKNO**WN



John working on some Bloody Marys... see we are more than just beer!



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Can you guess the beer from the cap?

THE PROBLEM WITH THE WORLD IS THAT EVERYONE IS A FEW DRINKS BEHIND — HUMPHREY BOGART



It feels good to win!

Page 11



Salutes the Bay Area Mashtronauts Home Brewing Club



We came with beer for all mankind...





Can you guess the beer from the cap?

"THERE'S NOTHING LIKE A COLD BEER ON A HOT CHRISTMAS MORNING!" - HOMER SIMPSON





Can we start sampling yet?

4106 NASA Road



281-326-BREV



Can you guess the beer from the cap?

> "A WISE MAN ONCE SAID, NEVER MIX BEER AND LIQUOR ... **UNLESS YOU** ONLY HAVE ONE GLASS" - ANONYMOUS



a cold one

The Apprentice enjoying

Page 14

Mon thru Thurs 3:00pm - 2:00am Fri and Sat 11:00am - 2:00am Sun Noon - 2:00am



LR16 Welcomes Dirt Road Mike, Darrell and Justin have been playing back porch music for years and are always looking for any excuse to get together and jam.

"We love to cut up, have a good time and see if we can get people to laugh! We just got lucky someone wants to actually pay us to do it! Our bass player, Darrell Booth, has been playing in bands for years and can play just about any instrument that he puts his hands on. He's an accomplished singer, songwriter and one hell of an entertainer!"

Justin Zak is a phenomenal guitarist who plays and sings like nobody's business. He has also played in a number of bands and, no matter what the genre of music, he's right in there with the best of them. Mike

Stephenson plays the rhythm guitar and sings most of the lead vocals. He has an incredible ability to memorize the most difficult songs, whether country, folk or ol' time rock 'n roll, with extraordinary timing and delivery. His song writing ability is evident in "Take the Dirt Road"

We're all about having a good time and taking you along for the ride!! So sit back, have a brew, (it makes us sound better!!!) enjoy the show and when your on your way home "TRY AND TAKE THE DIRT ROAD!"

Q S UΝ RNXU F Κ Υ Т J W С С Κ ΕW Ζ S Ε С J С Υ ΗV Н S S В ΗZ Α W D B S D Х Т Ρ Ρ Х Q V Х Η F Κ J Т L Κ L R J L Μ Т Q Μ Ε Х U Μ J Т Ο Ι J W J G V L Η Ν С D D Х S G Κ Ρ Ζ Κ G L U F Μ Ζ Ν F Α Ζ Ε А L Ρ Ο U Υ Ρ W С R G J Ι Т Ζ В W Т S U Ι Η Т Y В R Ι D С Х Μ Е F R Ε Ε Κ D В С F В В Т С С Т Ι W Κ Η Α L G Η U Q Ρ F Ε Ε U Ρ Ε А Ν А Μ В Е R L Α G Ε R L Ε Μ Ζ U Κ W Ε Х Μ Υ В G Х U Ε L Κ R \cap Η U Т U Κ V А Т А Κ RΝ ΗΟ Т F Ε Ε В L W J Ν L Η Υ Μ W ΝΧ Α Q J Т J Ζ Μ Ο Α \mathbb{D} Ε Ι V С R D Υ Ν Т Ο Ζ V Х Υ S Κ Ε Κ Μ L Υ Ρ Ζ \mathbb{D} D Ι Q Q S L L \mathbf{L} Υ Е С Т С Μ Ε Q Ε F Ι Κ Ζ F G Х V F Ν Η Μ Ρ В Κ Х А G Q Κ Ε Ε С С Ζ Х Ο А R S Μ Т D Ο А Ε С R U Μ Ε W Ν Y А Κ Х S F F Α S Μ D Α V Ε D J Ι W В Υ V Κ J А А Η V F R Ι Т В Ε Μ D D U Ε R Ε Ρ Κ V Ν W Η V W Ζ W D R Ρ ₹A7 D А Х Т L R Η V R īω7 D Ν G R U D Ο Q R W Q ₩Z Ε А Ε Η S 0 Ο F Ρ В V J Ε Η Ρ В Ν \mathbf{C} Ζ S D Х Ν Ι Ρ R Τ С ΕА S Ε Ζ W V R D S Х Ε Ν Κ Ε Q Η F Х Υ А VMN Ι Μ Х R С А L N Ρ LΑ G Ι Ν Ρ Ρ В W R В Μ L D Ι Q Ο Q Ε Ρ Q В Ε В Ρ Ρ В 0 J L G А В Υ Ζ R R А R V Μ \mathbb{D} Ι Q Ε \mathbb{D} Ι Ε Q А L U D Т J W Μ W L Μ В Ε Q S Ι Ε J S S J С U Y Ρ Η Μ F J G R Ρ U А U Κ Ε J Ο Κ V Ε L Т L В J Ρ В L Т Α L С Η Ζ Α Ν Ι U Ι Υ Κ G Κ R Ρ Ζ V Х R Ο Ρ L F Η Ι Q F W Α Ν В Ι Κ А Χ С Ε 5a7 0 В V V Ι Ο D Ε Ι Q. Ρ U S Ν хни Χ Ε Ι ΗА Ι С G N Ζ Ε Ι Μ Μ Ν R Χ F F Ε Υ А Κ W С D Ζ Х S J Ν Q R В \mathbb{W} С J В Α L F Ζ G В Ι L G G G Α W С G D D В F Х Т А Т R U R Т Х Τ Ε Ε F S Ρ F Т F Х Α Η S Ι Ρ В Ι Ζ Ι Ο Υ \mathbb{D} \mathbb{W} L Α R Ε Ν L Ν Κ L Ο Ι D G V L Ε L S Ε Ζ V С S Κ Ρ U S Ο S C Ι Ο Η Т Ι Ι В Ρ J Q Ο L Ζ Η Ν Ι Μ W W L Α Т Υ Α С G Ε Е R G S S Ρ S Ζ 0 А S S S Ρ F S R U G Η J J Y Α W Х Η L Ο Μ Ε Ν S U F Ε Α Е V Υ Y Ι J Т L G V Υ R V Ε Α \mathbb{D} Κ W Ι Α S U Κ Ε L L Ε Υ U Х ΜU D С \mathbb{D} Ε R V L Η U V Ρ С R F Т \mathbb{W} Κ С R G Κ F Ρ В Η G Ρ ΜΗ Τ G Q Ζ S Ο Κ Ο J Q Η С V Α Η Х Υ Ν Υ Ε С U Ν Т W L Ε F Х Υ Ρ Ρ Κ Ι Ε Κ Κ В Υ Ρ R Ι U Ε Ε U U Q Η S R Q S J С \mathbb{D} Ζ Κ L Ζ \mathbb{D} Η Η D V В R L Ι Κ С J D R D R L Ι Ι Ζ В А U Ε R А Ν С L D Х D Ε Ο W Х F Μ С Κ Ν Ζ Ρ Ν В J Ο Κ F Μ J Υ R Η С S S Т Ε Ι R Ν В Ρ Κ Q Α Ν Х Μ ΝW Μ Μ J Ν W F Ζ Κ L Ι Κ Ε Ρ Α ΜL Ο ΜВ В F U Q L С J Ο Υ W F Х J G Ζ С Т Ζ Α Α G V S S Т Ε Х С L А F Ε Q U Ι Т Η Η Κ F \mathbb{D} Ι Υ Х J В G Ζ Т Ε L Α Ν \mathbb{W} Ο R В Η S Ι Ν Ε Т Ο Κ W Ρ R L G F S Y Ε С Е Ι R L V W U L S Т R Ο Α Q L \mathbb{D} S R Ν J Q Α L Α Ν Α G L Ε В R С Ε F Ρ Х Ι G В Κ W Ι Q F J Т \mathbb{D} L R Ρ Ο R Q Κ S W S Т R Κ Μ J J S 0 Y А G Ν Μ Q Q Ν Υ С D J Τ Ε Ν Ζ F J В Η R Х Ε В Y ΝΗ Μ U Ε Ν В Х R W D R В Ρ V G L Μ Η W Ι Υ Ζ Υ Ζ Ρ Ι Ι Т \mathbb{W} Υ Ι Ε Υ HUMG В V Υ Q Α U G W Μ S V Ο D V Ο S W Ε Ν Κ Χ Υ Ρ Α Ν Y Μ С Ο Ο Ν U Ε L Ρ S Ι L Ι Μ Ν Κ R L Ν Η Α Ε R Ρ Ο V S В С V Μ С Α A Ζ F В V Ι Κ С Ι Ζ D D С Α С F Ε Ε Ν S Ε L С Η D В U U Κ Υ Μ Ο F D J С Х Т Ι W W G Х U Η V Т J Ι А А G G А Q Ε В Κ S Ε Η В S R V Q Μ С Μ Υ Υ Υ J Η Ν W С Κ W L В Ζ Ι Μ L Μ В В U R D Υ Α Т Ζ Ρ Ζ D В Х L V F Μ \mathbb{D} Ε Ζ Ζ Ε S Α Ο U U J С Ρ L R L Υ Μ \mathbb{D} Ι Ρ U U Ζ Ζ Т Ζ Μ С Q Т Т W Ρ Т R В Α D Ι Ζ F F R Т А U D V J F Ο Ι R Α Ν Ν Ε Ν R J Ο Κ В Т С Ζ F S Х В Y Κ В Y U G R Ε R В Ρ В Т Κ Κ Ρ Q Q Ν \mathbb{D} Α \bigcirc Α Μ W Μ W D R \mathbb{D} Μ L С С внх В S Η Α С Q Η Ρ V D В U Ε Ρ G В G G Ν \mathbb{D} F Q \mathbb{D} Ι U Κ U Ζ Υ Ν В V U Χ G Ν ΚF LΧΑ V TRM G 0 S Ε D Ρ А ΚP KHUW L W U J V D V QΜ Т ΜН U Ο Χ F L V ΕΒ Ο L JXQAE IUNJJVKECMCEWCUW Т RKHJXZ Х Ρ F Κ В В С Α

Word Search

Lighthybrid Lightlager Pilsner Europeanamberlager Darklager Bock Amberhybridbeer Englishpaleale Scottishandirishale Americanale Englishbrownale Porter Stout Indiapaleale Germanwheat Germanrye Sourale Belgianale Belgianstrongale Strongale Fruitbeer Spicebeer Herbbeer Vegetablebeer Smokeflavoredbeer Woodbeer Mead Cider Perry Wine

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(Continued from page 10)

Standard Cider and Perry (Category 27)

(27A Common Cider, 27B English Cider, 27C French Cider, 27D Common Perry, & 27E Traditional Perry)

Specialty Cider and Perry (Category 28)

(28A New England Cider, 28B Fruit Cider, 28C Applewine, & 28D Other Specialty Cider/Perry)

Best of Show Beer

Best of Show Cider and Perry

Best of Show Mead

Best of Show Wine

THE GINGER MAN







Can you guess the beer from the cap?

> "BEING HALF-DRUNK IS JUST ANOTHER WAY OF SAYING YOU ARE ALMOST THERE!" -JAROD CONWAY



Barnacle Bill is always ready for Big Dog Beer Night at Boondoggles!

We came with beer for all mankind...



B&S Brewer's Guild, Inc. 3560 NASA Parkway Seabrook, TX 77586

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"DRINKING IS NOT THE ANSWER... BUT BY DRINKING YOU FORGET THE QUESTION"

Can you guess the beer from the cap?

Bubba's Blind Beer Tasting

A team of crack beer judges has selected six inexpensive American beers from the shelves of a local business. They very carefully decanted each beer into identical pitchers. The pitchers have been labeled from "A" to "F".

Each contestant receives a sheet of paper with the names of the beers listed and a tasting cup. The contestants may sniff it, look at it, listen to it and even taste it (if they dare). The goal is to identify which beer of the six beers listed they had tasted. And then repeat it for the remaining five beers. After 30 minutes all the judging must be complete.

Bubba's Blind Beer Tasting has been one of the most popular games during the history of Lunar Rendezbrew. It has been a great equalizer between beer geeks and beer novices at many of our Lunar Rendezbrews.

Do you have the taste buds to come out on top? If so, when you hear Bubba call, you better get over there!



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Why brew, when you can watch people brew!

The Annual LR Paper Airplane Toss

The rules are very simple. Each player is handed a strip of butcher paper 3 feet long. They are given 30 minutes to make whatever kind of paper aircraft they could. They have to use the entire sheet. Wadding up the paper into a ball is not allowed.

We originally had a two part contest. Airplanes were judged based on both distance and accuracy.

This year we have to simplify out contest just a little bit due to the popularity of the game. First off, we are limiting the number of entrants to allow our contest to be completed in 15 minutes or so. Also, this year we are combining the Distance and Accuracy parts into a single event. Contestants will be asked to throw their airplane through a hula hoop of increasing distance. This year is about long range accuracy.

If you want to participate, when you hear the call for the Paper Airplane Contest, go to the table where the sheets of paper are. Good luck, good design and good aim!



"You can't be a real country unless you have a beer and an airline - it helps if you have some kind of a football team, or some nuclear weapons, but at the very least you need a beer."

Frank Zappa

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Can you guess the beer from the cap?

"IF BEER IS LIQUID BREAD, THEN GUINNESS IS LIQUID CAKE"



Brother Don vs. The Gipper at the annual Full Contact Street Hockey Brew-In

You REALLY Judge Beers?

The short answer is, "Yes, we do." In 16 years of Rendezbrew, we have had many articles in our programs. One of the best was about what is involved in critically judging "just a beer". It was put in the LR 6 program of 1999. That program was put together by our very own Joachim "Popa Joe" Beek. Long before he became a very proud Popa!. At the time he was the editor of the monthly, printed and mailed newsletter, "The Saturday Evening Prost". Dr. Lee Janson was one of the very early members of BAM. He moved on from being a Rocket Scientist for NASA at JSC to being deeply involved in medical science. Before he completely left us to follow his dreams, he authored a small book called "Brew Chem 101". It is still one of the best books anyone becoming interested in brewing and making their beers better can use. We wish him well in his life's pursuits.

In honour of Rendezbrew, let's revisit an excellent newsletter article on beer judging written a few years back by Lee Janson when he was editor. He has since moved on to greener pastures and even written a brewing book, but I'm sure he won't mind if we recycle his article, so lets all raise a glass to him. Here are a few excerpts...

The judging forms are laid out to lead you quickly and efficiently through the judging process. In particular, this means Bouquet/Aroma first, followed by Appearance, Flavor, Body, and Overall Impression. To work my way through the sections, I follow a standard protocol of 1) Smell, 2) Look, 3) Taste, 4) Wrap It Up, and 5) Check Things Out for reasons given below.

1) Smell - Once the beer is poured, pick it up right away and smell. A lot of people look at the color and clarity at this point while all the nice aromas are getting away. Why miss some of the best parts of a beer? I promise the colors will be the same as it was when the beer was poured; the smell may not. Now ... when you smell a beer, really smell it. Put your nose in the cup and take a good whiff. You're trying to get a measure of the malt and hops aromas and any specialty smells that are correct for the style. Those smells are going to be at their best now, so pick them up and note them. You can also pick up some important off-smells (cornysweet, band-aid, solvent-like, baby diapers or (Continued on page 20)



Can you guess the beer from the cap?

"BEER IS GOOD. DRINK IT"

BREW-IT YOURSELF 281-For-Brew

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BREW-IT-YOURSELF.COM IS AN ON-LINE HOMEBREW BEER AND HOMEMADE WINE RESOURCE OFFERING EQUIPMENT, SUPPLIES AND SERVICES FOR HOME BREWING BEER, MAKING WINE AT HOME AND EVEN SODAS, VINEGARS AND LIQUEURS.



Pirate Stumpy... Aaaaargh

RayBrear





(Continued from page 19)

cardboard, etc.). Its going to take around fifteen to thirty seconds for your nose to reset itself, so now that you've got your first good whiff, take the time to start scoring the Bouquet/Aroma section. When you're through, take another good smell and verify your conclusions.

2) Look - Now's the time to pretend you're a wine judge and do the cool "look at the clarity and color" thing. Is the color right for the style (check out the description, or better yet, the Color Standard Reference Method "SRM" numbers)? Don't hold the cup up to a light or a wall, though; it may throw your color perception off. The best way to judge color is to place the cup on a white piece of paper and look straight down into the beer. As a measure, Straw/Gold Pilsners (like Budweiser or Pilsner Urquell) are 2.0 to 4.2 SRM. Bass Pale Ale, an amber beer, is a 10 SRM. Michelob Classic Dark, a brown beer, is 17 SRM. Stouts (like Guinness) are 35 and higher SRM and are considered black beers. Also, check the clarity. You may have to find a bright light and tilt the glass a fair amount to be able to see through the beer. Also, remember to wipe the condensation off the glass. For you judges doing wheat styles, keep in mind that they're supposed to be cloudy. Finally, check the apparent carbonation and head retention. Remember what the head looked like at first pouring. Is it still there? Score all of these things in appearance.

3) Taste - Finally, a taste of that delicious homebrew (at least you hope). At this point, you're probably thinking "I wish I wasn't judging and I could just sit back and taste it for enjoyment." Well, that's exactly what your first taste should be. Don't worry about numbers now ... just take a taste, swish it around your mouth and get an initial and overall impression of the beer. Is it good, is it really good, or does it make the hair on the back of your neck stand up? Decide and then find an approximate rating from Excellent to Problematic in the box on the bottom of the judge sheet. When you get all the numbers added up in the end, they should fall somewhere around your first overall impression score. With your relative score in mind you can now get down to the nitty gritty. Take another taste and start dissecting the beer. Get the beer all through your mouth and over your tongue (see below for taste areas of tongue). If the beer is supposed to be sweet, pay attention to the tip of your tongue. If its supposed to be hoppy, feel the back, middle of your tongue. Think about off-flavors and try to see if you pick any of them up. Score accordingly.



Can you guess the beer from the cap?

"SOME SEE THE GLASS HALF-EMPTY. SOME SEE THE GLASS HALF-FULL. I SAY IT'S BEER MAN, JUST DRINK IT!"



BAM Superbowl Party

(Continued on page 24)



You've been inundated with these ads for your entire life. How well do you remember what they were for?

- 1. It doesn't get any better than this
- 2. The Beer That Made Milwaukee Famous
- 3. Head For The Mountains
- 4. The one beer to have when your having more than one
- 5. The national beer of Texas
- 6. The Champagne of Beers
- 7. Always smooth, even when you're not
- 8. Classic taste at its best
- 9. You never forget your first girl
- 10.The other side of dark
- 11.A whole lot can happen, Out of the Blue
- 12.Good things come to those who wait
- 13.Lager beer at its best
- 14.Sooner or later you'll get it

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Can you guess the beer from the cap?

"BEER IS THE FOUNTAIN OF HAPPNESS. WE SHOULD NOT QUESTION ITS POWER, BUT BLINDLY FROLIC IN ITS FOAMY WAYS -WILLIAM YEATS



Pasteur receives his medal at a brew-in



You just can't get enough of that wonderful Duff 1319 South Houston Road, Pasadena TX



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Can you guess the beer from the cap?

WORK IS THE CURSE OF THE DRINKING CLASSES." --OSCAR WILDE



The Bay Area Mashtronauts Salute The Mad Baker!!

We will miss your good humor, your good stories, and your good friendship.

But mostly we'll miss your GREAT beer!

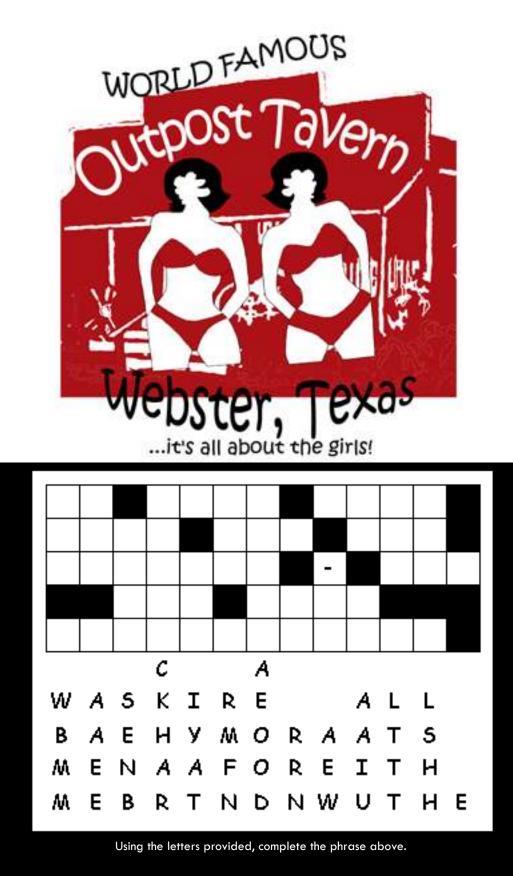
Good luck in San Antonio and keep smiling!



2400 WEST UNIVERSITY BLVD HOUSTON, TX 77015 713 529 2739



The Mad Baker hands out yet another sample





Can you guess the beer from the cap?

"LIFE AIN'T ALL BEER AND SKITTLES, AND MORE'S THE PITY" - GEORGE DUMAURIER



Goldilocks and Jimmy Skidz never camera shy

(Continued from page 20)

You'll also have to score conditioning, aftertaste and balance in this section. This gets a little bit harder to do, but think about what the beer is supposed to taste like and if all the flavors blend together to give you an appropriate and enjoyable drinking experience. Conditioning refers to whether or not the beer is young, just the right age, or too old. One fellow judge noted that he determines conditioning by the size of the bubbles in the head - small is too young, huge is too old, and somewhere in the middle is just right. Certainly an acceptable method to get a feel for Now think about the overall score you got when the conditioning, but I would also put a lot of weight on the taste. Young beers tend to have stronger and more separate flavors that don't quite blend into a pleasurable drinking experience. Older beers are often filled with cardboardy, stale flavors of oxidation. Wellconditioned beers smoothly lead the drinker through the style's correct flavors, from start to finish. Speaking of finish, aftertastes in certain styles of beer are not only acceptable, but required. A style with a strong hops finish, should have just that - a strong hops finish. Beer styles that should end "clean" should leave the mouth empty and refreshed, but not wanting. Balance and Other Flavors finishes up the taste section. Both are very dependent on the style and include get within the point spread, but still maintain your a measure of the relative amounts of malt, hops, and specialty flavors that should be in the beer.

4) Wrap It Up - You've got the important and hard things finished - the aromas and flavors.

Now take another smell and drink to make sure you've picked up everything you should. While you're doing the final check, also think about the body of the beer. Some styles should be light and thin, others heavy. Is the body appropriate for the style? Now you get to give a score on Drinkability and Overall Impression, basically your subjective view of the beer. Put the first number down that comes in your head - it's probably your gut feeling on how good the beer is.

5) Check Things Out - Add up your numbers. you took your very first taste. Did a beer you thought was Problematic make it into the Good category or higher - if so, there may be judging sheet. Make changes in your Drinkability and Overall Impression score if you want to. Body, Other Aromatic Characteristics, and other Flavor Characteristics are also good places to add or subtract a point. You may also want to think about your other scores. Now may also be a good time to compare your score with the other judges to make sure you're within the AHA point spread. If there's a problem, someone's going to have to do some modification in their scores. Its always the case, that you or someone else can add or subtract a point or two here and there to own personal judging critiques. If everything is happy, give your sheet to the steward and get ready for your next beer by having some bread and water.

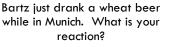
(Continued on page 26)



Can you guess the beer from the cap?

> "A MOUTH OF A PERFECTLY HAPPY MAN IS FILLED WITH BEER" - EGYPTIAN ADAGE





We came with beer for all mankind...



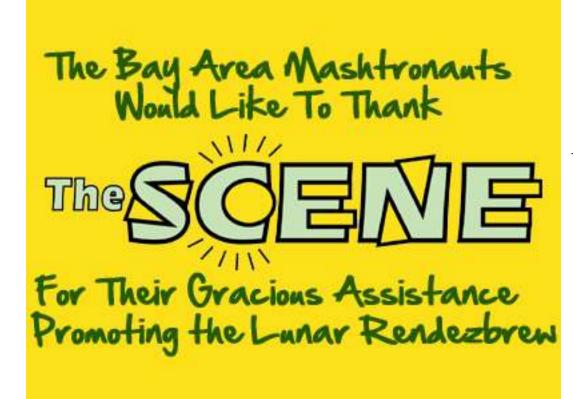


Can you guess the beer from the cap?

"I DRINK WHEN I HAVE OCCASION, AND SOMETIMES WHEN I HAVE NO OCCASION"



Mr. Drysdale proves that just about anyone can be a judge!



Can you guess the beer from the cap?

"..AND I WILL MAKE IT FELONY TO DRINK SMALL BEER." - WILLIAM SHAKESPEARE

(Continued from page 24)

Descriptor Definitions

The following are the standard off-flavor and off-aroma descriptions given on the standard AHA Judging sheet. Be careful when applying them, though, since some beer styles are supposed to have what would otherwise be considered an off-flavor.

Acetylaldhyde - Green applelike aroma; byproduct of fermentation.

Alcoholic - The general effect of ethanol and higher alcohols. Tastes warming.

Astringent - Drying, puckering (like chewing on a grape skin) feeling most often associated with sourness. Tannin. Most often derived from boiling of grains, long mashes, oversparging or sparging with hard water.

Bitter - Basic taste associated with hops, braunhefe or malt husks. Sensation experienced on back of tongue.

Chill haze - Haze caused by precipitation of protein-tannin compound at cold temperatures. Does not affect flavor. Reduction of proteins or tannins in brewing or fermenting will reduce haze.

Chlorophenolic - Caused by chemical combination of chlorine and organics. Detectable in parts per billion. Aroma is unique but similar to plastic phenolic. Avoid using chlorinated water.

Cooked Vegetable/Cabbagelike - Aroma and flavor often due to long lag times and wort spoilage bacteria that later are killed by alcohol produced in fermentation.

Diacetyl/Buttery - Described as buttery, butterscotch. Sometimes caused by abreviated fermentation or bacteria.

DMS (Dimediyl Sulfide) - A sweet, cornlike aroma/flavor. Can be attributed to malt, short or non-vigorous boiling of wort, slow wort chilling or, in extreme cases, bacterial infection.

FruityEstery - Similar to banana, raspberry, pear, apple or strawberry flavor; may include other fruity/estery flavors. Often accentuated with higher temperature fermentations and certain yeast strains.

Grainy - Raw grain flavor. Cereallike. Some (Continued on page 27)



Sometimes infections happen

(Continued from page 26) amounts are appropriate in some beer styles.

Hoppy - Characteristic odor of the essential hop oils. Does not include hop bitterness.

Light Struck - Having the characteristic smell of a skunk, caused by exposure to light. Some hops can temperatures. Like acetone, lacquer thinner. have very similar character.

Metallic - Caused by exposure to metal. Also described as tinny, coiny, bloodlike.

Oxidized/Stale - Develops in the presence of oxygen as beer ages or is exposed to high temperatures; winy, cardboard, papery, rotten vegetables/pineapple, sherry, baby diapers. Often coupled with an increase in sour, harsh or bitter. The more aeration in bottling/siphoning or air in headspace, the more quickly a beer will oxidize.

Phenolic - Can be any one or a combination of medicinal, plasticlike, electric fire, Listerinelike, Band-Aidlike, smoky, clovelike aroma or flavors. Most often caused by wild strains of yeast or bacteria. Can be extracted from grains (see Astringent). Sanitizing residues left in equipment can contribute.

Salty - Flavor associated with table salt. Sensation

experienced on sides of tongue. Can be caused by presence of too much sodium chloride, calcium chloride or magnesium sulfate (Epsom salts); brewing salts.

Solventlike - Flavor and aromatic character of certain alcohols, often due to high fermentation

Sour/Acidic - Pungent aroma, sharpness of taste. Basic taste like vinegar or lemon, tan. Typically associated with lactic or acetic acid. Can be the result of bacterial infection through contamination or the use of citric acid. Sensation experienced on the sides of tongue.

Sweet - Basic taste associated with sugar. Sensation experienced on front tip of tongue.

Sulfurlike (H2S; Hydrogen Sulfide) - Rotten eggs, burning matches. Is a byproduct of certain strains of yeast.

Fermentation temperature can be a factor of intensity. Diminishes with age. Most evident with bottle-conditioned beer.

Yeasty - Yeastlike flavor. Often due to strains of yeast in suspension or beer sitting on sediment too long.



Can you guess the beer from the cap?

> "DRINK TRIPEL, SEE DOUBLE, ACT SINGLE"





Brother Don raises a glass.

We came with beer for all mankind...



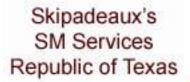
BAY AREA MASHTRONAUTS

The Bay Area Mashtronauts is a club dedicated to the art and enjoyment of fermented beverages. The club is associated with the Hombrewers of America and supports the American Homebrewers Association's goal of brewing better quality beers and enjoying them responsibly. Annual dues are \$20 for individuals (\$30 for families) payable in January (or pro-rated at month of joining). The club meets on the second Tuesday of each month at the Outpost, on the right just south of the intersection of Egret Bay/El Camino with NASA 1. Meetings begin at 6:30 pm. The officers assume no responsibility for the accuracy of any story in this program. Read and believe at your own risk!

- Rules to Lunar Rendezbrew
- 1. Drink good beer!!
- 2. Be responsible!!



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Bay Area Mashtronauts 2008 Homebrew Club of the Year



Home of the 2008 #1 and #2 Ranked Brewers





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Bottle Cap Answers

Pg 2— Pyramid Apricot Ale Pg 3— Massachusetts Bay Harpoon Pg 4— Genesee Cream Ale Pg 5— Dogfish Head Brwry Pg 6— Celis Pg 8—Brooklyn Lager Pg 9—Stone Brewing Co Pg 10—Hoffbrau Pg 11—Samuel Smith's Pg 13—Left Hand Brewing Co Pg 14—Fosters Lager Pg 16—Dos Equis Pg 17—Hoegaarden Pg 18—Warsteiner Pg 19—Labatt's Lite Pg 20—Tiger Beer Pg 21—Kronenbourg Pg 22—Anchor Brewing Co Pg 23—Alaskan Brewing & Bottling Pg 24—Sierra Nevada Bigfoot Ale Pg 25—Molson Pg 26- Blue Moon Pg—27 Tequiza

Beer Slogan Answers (Pg 21)

- 1. Old Milwaukee
- 2. Schlitz
- 3. Busch
- Schaefer
 Lonestar
- 6. Miller Highlife
- 7. Keystone
- 8. Milwaukees Best
- 9. St. Pauli's Girl
- 10. Newcastle
- 11. LaBatt's Blue
- 12. Guinness
- 13. Heineken
- 14. Dos Equis Word Scramble (Pg 22) We come with beer for all mankind—The Bay Area

Mashtronauts