

All,

Welcome to Spring/Summer (finally). The weather has really gotten good recently and now is the time to get brewing! Getting your rig out into the sun and enjoying a few homebrews as you mashing your latest creation is one of the rites of spring we should all enjoy as much as possible. That said there is a bit of news for the CCZ club.

Winner of the "Homebrew to Pro-Brew" competition, Dave Bossie, and "second place is the first loser" Chris Baugh were able to go and brew up 150 or so gallons of Dave's winning wheat beer up at Santa Cruz Mountain Brewing. It was a fun day, that is for sure.

Fueled by doughnuts provided by Dave, some Pooky Pale Ale from Chris, and under the excellent tutelage of SCMB owner Chad Brill, over 250 pounds of grain were milled, mashed, sparged, boiled, and fermented! It was a day filled with the camaraderie and fun that home brewers inevitably experience and enjoy when they get together to practice their favorite art. I know that I learned a lot about high volume beer brewing.

Stay tuned for updates on when this award winning brew will be available for public tasting!

We have a meeting upcoming this Sunday at the Sommer residence. Detailed directions can be found on the CCZ website:

<http://www.zymurgeeks.org/html/meetings.html>

Business meeting starts at 1pm, general meeting at 2pm. Topic TBA.

All attending members are encouraged to take stock in their grain supplies as a club grain buy is in the works. Figure out what you need and we can get it cheap!

Now is also the time to start considering your recipes for our club sponsored homebrew competition for the fair, get out there and show the county what kind of beer you can brew!!

Chris Baugh