



# In Vino Veritas



Fall~Winter AS XLIII

The Newsletter of the Right Noble Brewer's Guild of Cair



Greetings My Fellow Brewers!

A new year is fermenting to be an exciting adventure in the carboy of time. This year I hope to promote the Guild through demos and displays at events. And I hope that each of you will expand upon your current projects and advance knowledge and skill in forms of brewing.

"Here, try this" is more than one of my favorite phrases- it's an entire philosophy of learning. So, make this the year of "Here, try this" in all you do!

Master Donal O'Brien, Guild Master.

Next Kingdom Meeting:

TBA- keep your eye grapes peeled to the email!

Inside this issue:

RECIPES!!!!

Article on Raspberry Vinegar

Tapping the Keg

Gossip and Bits from True

A Book Review

Poems by True Thomas Whitehart and Reinhardt

Medebreuer

Greetings to the brewers of this fine Kingdom,

The last of the harvests are being gathered and we are settling in for winter. As we sit and patiently wait for the meads and wines of the seasons past age, we look forward to next year's surprises. What new things are we planning, new tastes to try, and new combinations of grain, fruit and honey to tempt others into enjoying?

I would like to commend Lord Reinhardt and his staff for the fine job they did at GGW and with the Known World Brewing contest this guild sponsored. I would like to thank all those who helped check in entries, played "go'fer" and the judges who had to pull double duty to get everything tasted and judged. I am only sorry I was not able to be there.

In January we will be "installing" a new guild master, Master Donal. I would like to thank you all for putting up with me as the guild mistress for an extra year. I know Master Donal will have excellent plans to help this guild grow and expand its knowledge of brewing (both period and modern). And with my stepping down and Master Donal's stepping up, we will need a new Secretary for the guild. As the secretary works closely with the guild master, before you offer to take this job, it helps to like Master Donal (if just a little).

As a way of an announcement, Lord Agnarr and I are getting married the end of November, but we plan an SCA celebration at May War with all our friends we can not invite to the mundane wedding. I will get more information out as the plans are made, but save Saturday night of the war for a party.

Until the next meeting, Keep brewing!!

Therese of the White Griffin

Guild Mistress to the Right Noble Guild



## REGIONAL BRANCHES

The **Inland Empire Branch** includes the Shire of Heatherwyne and the Barony of Dreiburgen.

The **Angels Branch** includes the Barony of Angels.

The **Dun Or Branch** includes the Barony of Dun Or.

The **Over the Hill Branch** includes the Shire of Wintermist.

The **Lyondemere Branch** includes the Barony of Lyondemere.

## Brewers' Guild Council

The **Guildmaster** is [Master Donal O'Brien](#)

The **Scribe/Chronicler** is [Alais de St Germain](#)

The **Secretary** is the Honorable Lady Ingilborg Sigmundardottir

The **Exchequer** is [Dame Lynette de Sandoval del Valle de los Unicornios](#)

The **Dun Or Branchmaster** is [Dona Linda Del Lago](#)

The **Dun Or Branch Scribe** is [Lord Sigmund Svertingsson](#)

The **Inland Empire Branchmaster** is [Baroness Jeanne Marie Lacroix](#)

The **Inland Empire Branch Scribe** is currently vacant

The **Over the Hill Branchmaster** is currently vacant.

The **Over the Hill Branch Scribe** is currently vacant.

The **Angels Branchmaster** is currently vacant

The **Angels Branch Scribe** is currently vacant

The **Lyondemere Branchmaster** is Lord Maximillian d'Erembourg

The **Lyondemere Branch Scribe** is currently vacant

**Masterbrewer** [Master Timotheus Zacharia](#)

**Masterbrewer** Master Tofi Kerthjalfadsson

**Grandmasterbrewer** Master Atar Bahkter

**The Crown of Caid**



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Submissions are encouraged and will be used as space and topicality allow. Please send submissions to the chronicler Alais de Saint Germain at [asilncomrah@yahoo.com](mailto:asilncomrah@yahoo.com).

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## Q: What is a hydrometer? And how do you use it?

A: A hydrometer is a device used to measure the density of liquids. A hydrometer is typically a glass tube designed to have a slender top and a bulging bottom. This tube is sealed at both ends. The bottom end contains a weight so the tube will float upright in a liquid. The top end contains a scale featuring one or more units of measurement - specific gravity, degrees Brix, potential alcohol, Balling, Baume, Oechsle, etc.

Archimedes discovered that the upward force that water puts on an object (the buoyant force) is equal to the weight of the fluid it displaces. A hydrometer is calibrated by floating in distilled water at given temperature (usually 60° or 68° F). The point where the tube breaks through the surface of the water is marked as a base line. All other measurements are compared against the base line.

The specific gravity of water is given as 1.000. Liquids with a specific gravity greater than 1.000 are heavier than water. Liquids with a specific gravity less than 1.000 are lighter than water. For example, must or wort full of fermentable sugars might have a specific gravity between 1.010 and 1.120. A wine, mead or beer that has completed fermentation might have a specific gravity between 1.020 (sweet) and 0.990 (dry).

You will need four items to measure a liquid's specific gravity:

- the hydrometer
- a tall tube or jar to hold the liquid and hydrometer
- a thermometer
- a sample of the liquid

First, completely sanitize the hydrometer, tube and thermometer. Next, place the hydrometer into the empty tube. Carefully pour the liquid into the tube until the tube is completely full. The top of hydrometer will be floating somewhere above the top of the tube. Give the hydrometer a quick spin to get rid of any bubbles clinging to its sides. Now wait three to five minutes. This will give the hydrometer time to come to the same temperature as the liquid.

Make sure the hydrometer is not touching the sides of the tube. You will notice that some of the surface of the liquid will appear to curve slightly up the stem of the hydrometer. This curve is called the meniscus. You need to make a reading at the bottom of the meniscus, along the plane of the surface of the liquid.

The hydrometer will have one or more scales. Three of the most common scales are specific gravity, degrees Brix and potential alcohol. The higher the specific gravity reading for a liquid destined to be fermented, the higher the amount of sugar available to be converted to alcohol. Dry wines and meads will often finish with a specific gravity below 1.000. The Brix scale was developed to measure the sugar content of grapes. Each degree Brix is equal to 1 gram of sugar per 100 grams of grape juice. You can calculate an approximate alcohol level by multiplying the number of degrees Brix by 0.55. Potential alcohol measures the amount of alcohol that will be potentially produced if fermented to dryness (S.G. 1.000 or less).

You will need to record the liquid's temperature after you take the specific gravity reading. A reading made at a temperature higher or lower than the temperature the hydrometer was calibrated at will need to be corrected. If your hydrometer incorporates a thermometer, simply record the given temperature. Otherwise remove the hydrometer from the tube. Add a thermometer to the liquid and let it sit for 3-5 minutes before reading the temperature.

Corrections to a specific gravity reading must be made if the reading was taken at a temperature above or below the hydrometer's calibration temperature.

Here is a temperature correction table for a hydrometer calibrated at 60° F:

Temp Adjustment	Temp Adjustment
41° F - .001	94° F + .005
60° F + .000	99° F + .006
68° F + .001	104° F + .007
76° F + .002	108° F + .008
83° F + .003	113° F + .009
88° F + .004	117° F + .010

Make sure to take a specific gravity of your must or wort before adding any yeast. This is your Original Gravity (OG). Take another specific gravity reading when fermentation is complete. This is your Final Gravity (FG). You can calculate the approximate percentage of alcohol by volume (ABV) of your beverage by using the following equation:  $ABV = (OG - FG) / 0.00738$ . For example, if a beer has an OG of 1.044 and a FG of 1.005, the  $ABV = (1.044 - 1.005) / 0.00738 = 0.039 / 0.00738 = 5.28\%$ .



# RECIPES!



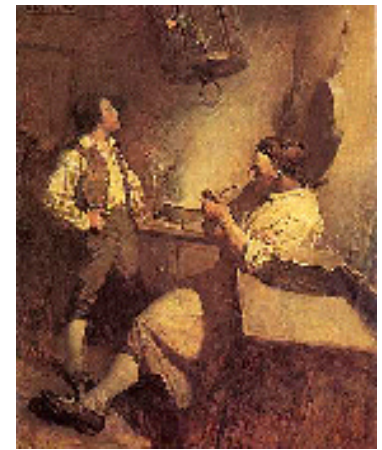
**O.K. here is a fast recipe for "Peasant Mead" from Master Donal:**

## **Ingredients:**

**1 750 ml bottle of mid-grade vodka  
1 cup of honey  
1 cinnamon stick  
1 clove**

## **Procedure:**

**Open the vodka and pour off just over one cup of the vodka. Discard that cup of vodka in the most appropriate way (i.e. share with friends and enjoy!). Pour a cup of honey into the bottle. Drop in a cinnamon stick and a clove. Put the lid back on the bottle. Shake the bottle until the honey is dissolved in the vodka (this could take 30 minutes or more). Set aside for at least two weeks. Share.**



White Wolf Meadery had a good showing at the 3rd annual InterKingdom brewing Competition, held at GWW X in Bakersfield. Here are the recipes for the winning brews.

## Inga's 2005 Merlot Pymment

This was begun in October of 2005. Ingredients: A Nabonne culture was begun in a starter in 1-liter starter with Go-Ferm. 10 lbs Miller's clover honey. A gallon of White Wolf Meadery well water was placed in the 5-gallon brew pot and the honey was added to this. It was brought to simmering only (180 degrees). It was then poured into the primary fermentation bucket and two cans of Alexander's Sun Country Merlot Concentrate were added to it. It was then topped off to 5 gallons with more cold well water. The IG was 1.112. Temperature was checked and found to be adequate for yeast, and it was pitched and aerated.

10/4/2005. It went to the caboy later than planned as I went to GWW. It's very busy fermenting away and I don't dare stir it. I noticed that using the Nabonne produced a little bit of sulfur smell, but not nearly as much as the Montrachet. The total I got was 6.5 gallons.

5/12/2006. It has been kind of stuck back into the corner and forgotten about, long since stopped and dropped. I checked the SG and it was 1.007, only about 11%. I'm rather disappointed but this is what I've been getting when using Nabonne in meads. I think I need to seriously reconsider using that strain. Oh well. I went ahead and racked it off the lees into clean bottles (now 6 gallons) and added oak chips to each one. I suspend my oak chips in hop bags weighted with marbles. Hint: Have hemostats handy when it comes time to get them out.

10/13/2006. It tastes okay, the honey is too prominent, and I really wish it had finished dryer. But the oak has done a nice job of offsetting the sweetness. I went ahead and bottled it and got 30 bottles.



## Blood Orange Wildflower Mead

By "True" Thomas Whitehart

This was a batch of Bears Trove Wildflower Mead that was started back in June of 2006 and had been split off into a gallon growler, and somehow escaped being taken to the Estrella War. I make so much Bears Trove that I do not keep detailed records on it any more; other than the OG had been 1.112 and the FG 1.003.

7/6/2007 True found this gallon growler tucked in the back of a bunch of others. It had stopped and dropped and showed no signs of fermentation. He added 3 cups of frozen Blood Orange concentrate to it. The FG was 1.07. It needed the sweetness as the orange concentrate was tangy!!! We got 1.5 gallons.

8/26/2007. It is still 1.07 and clear. There is no evidence of fermentation and I doubt there will be. I poured off three 375 cc bottles, racked the remainder into a new one gallon growler and topped it up with the second growler which is now gone.

continued on next page



Cherry Fever Stout by Inga

Date pitched: 7/27/2007. Partial extract recipe.

Ingredients:

3.3# dark malt extract syrup

2.5# light malt extract syrup. The recipe called for a hopped type I did not find so I used plain.

1.5# dark dried malt extract

1# crystal malt

1/2# roasted barley

1/2# black patent malt

1.5 ounce Bullion hops (bittering)

1/2 ounce Willamette hops (flameout)

5 lbs sour cherries, with pits, (I used Morellos, sour stuff).

Wyeast 1084 Irish Ale.



Procedure: I followed the recipe exactly and didn't ask why....

The cracked whole grains were placed in a bag and into 2 gallons of cold well water and (slowly) brought to an (almost) boil—the recipe said to boil it. It was held at 180 degrees, the bag was removed just as it began to simmer. The wort was brought to a boil and the bittering hops were added and it was boiled for an hour. Then it was pulled from the heat and the aroma hops went in. It sat for about 15 minutes and then the cherries were added per instructions. It was left to cool and then pitched. The IG was 1.055. This was the BLACKEST stuff I had ever seen. I could barely taste the hops, which was a good thing.

7/31/2007. Busy busy, to the carboy.

8/13/2007. It has stopped and dropped. The SG is 1.001. It still is the blackest looking stuff I have ever seen, very rich. I added a half cup of priming sugar to the carboy and had to run it urgently to the sink to keep it from foaming all over the counter. Well, that says plenty for carbonation potential and it's going to have a helluva head. Even though I can taste the cherries, I just don't like it. somebody else will drink it. I bottled one dozen Grolsch bottles and put the rest into a keg.

Smithwick's style Irish Red Ale

By Inga—for a wedding

Pitched 6/26/2007. Partial mash recipe

Grains:

1/4# Gambrinus ESB

1/4# Belgian Aromatic (for the malty taste)

1/4# German Carapils Wheat (caramelized wheat, for head retention)

1/4# Scottish 90L (adds mouth feel, richness, and toasty notes)

1/4# Gambrinus Honey (doesn't ferment much due to maltodextrins. Good for flavor and mouth feel)

1/4# Crystal 120L (a little goes a long way. It just wants a little red color and sweetness. Too much will make it an Old Ale)

Syrup: 7.25# Alex's Munich syrup.

Hops:

1/2 ounce Northdown, 40 minutes, for bittering. Northdown is moderate (8.0%) alpha acid for moderate bittering—Inga hates hops!!!

1/2 ounce WGV (Whitbread Goldings Variety) flavoring. WGV is a general-purpose hop, 7.1% alpha not so strong.

1 ounce Fuggles at flameout for aroma. 4.8% alpha. I cannot yet tell the hops apart by scent as some can do. But I am working on this.

Yeast: Wyeast 1084 in a smack pack.

Other: The recipe called for 1 teaspoon of Irish Moss to clarify it. I added this at the beginning of the flavoring hop cycle. The recipe also called for hardness adjustment of the water by adding calcium carbonate, gypsum, and salt to make it taste like Dublin water. I did not do this, well knowing my White Wolf Meadery well water has plenty of calcium and minerals. One of these days, I am going to have it analyzed.

Procedure: The recipe called for all of these weirdo grains to be steeped in a grain bag at 160 degrees for 45 minutes—put the grain in and shut off the heat-- and then rinsed. I did it at 170 degrees (oops), turned off the heat as instructed and let it sit for 45 minutes. It was then



sparged with another gallon of warm water. It said not to oversparge or squeeze the grain bag. I did indeed sparge it one more time with the same water and gently squeezed the grain bag anyhow. Then I added the malt syrup and let it come to a boil. The hops were added as follows: Northdown for 40 minutes, WGV for 20 minutes and Fuggles at flameout. The pot was taken off and topped up with refrigerated water to make 5 gallons. When cooled to blood heat it was poured into the bucket and the IG was 1.056. It was then pitched with a very, very happy Irish Ale yeast culture.

6/30/2007. To the carboy, it is very busy. Unfortunately, I did not get a full five gallons, and there is a good 1.5-inch layer of muck on the bottom of the carboy. But it sure is happy!

7/22/2007. It stopped and dropped several days ago. I checked the SG it was 1.002 and it tasted good to me, not too hoppy, good ale taste. True, liked it too. I added a half cup of priming sugar with foaming (not much), and then drew off 12 Grolsch bottles. The rest . . .

## Alais' Bread Pudding

I made this for Walking the Boards 2 or 3 years ago and it was well received. It is based upon a pudding Reinhardt and I had while in New Orleans and a lot of reading on bread pudding recipes.

1 loaf Kings Hawaiian Bread  
2 Cups Milk  
4 eggs  
2/3 C White Sugar  
2 t Vanilla  
2-4 t Ground Cinnamon  
1/2 C Melted Butter



Tear the bread into small pieces in a large bowl. Add milk and mix well. In a separate bowl beat eggs until lemony in color. Beat sugar into eggs. Add to bread and milk and mix well. Slowly blend in melted butter. Pour into a 10 C Bundt pan. Bake in a steam bath at 350° oven for approximately 35 minutes.

Bourbon Sauce:

1/2 Brown Sugar  
1/2 C Butter  
1/2 C Milk  
1/2 C Bourbon Whiskey

In a saucepan, mix sugar, butter and milk. Continuously stirring, bring to a hard simmer. When mixture coats a spoon, turn off heat and slowly stir in bourbon.

This can be "dry" baked, but the pudding will be more like a cake. Chocolate liquor also is recommended.







## RASPBERRY VINEGAR



### Historical Notes

The earliest mention I have found of raspberry vinegar is in the late 18<sup>th</sup> c. in Wheaton's discussion of :e Grand d'Aussy's *Histoire de la vie privée françois* (p. 229), where she writes;

He describes the great mustard and vinegar firm of Maille and evidently was acquainted with its head.

The firm manufactured some sixty-five vinegars, including that darling of our modern *nouvelle cuisine*, raspberry vinegar.

Despite this, it is entirely possible that raspberries and vinegar had been combined in cooking centuries before. Dr. Bordelon notes that the Greeks harvested wild raspberries for food and medicinal uses while the Romans cultivated raspberries in the 4<sup>th</sup> c. He also notes that raspberries were popular garden plants in 16<sup>th</sup> c. Europe.

The first recipe I found for raspberry vinegar dates to 1832 in Miss Leslie's cookbook. It was an addendum to the raspberry cordial recipe:

To each quart of raspberries allow a pound of loaf-sugar. Mash the raspberries and strew the sugar over them, having first pounded it slightly, or cracked it with the rolling-pin. Let the raspberries and sugar set till next day, keeping them well covered, then put them in a thin linen bag and squeeze out the juice with your hands. To every pint of juice allow a quart of double-rectified whiskey. Cork it well, and set it away for use. It will be ready in a few days.

Raspberry Vinegar (which, mixed with water, is a pleasant and cooling beverage in warm weather) is made exactly in the same manner as the cordial, only substituting the best white vinegar for the whiskey.

In 1860 Mrs. Randolph's recipe for raspberry vinegar appeared as:

Put a quart of ripe red raspberries in a bowl; pour on them a quart of strong well-flavored vinegar—let them stand twenty-four hours, strain them through a bag, put this liquid on another quart, of fresh raspberries, which strain in the same manner—and then on a third quart: when this last is prepared, make it very sweet with pounded loaf sugar; refine and bottle it. It is a delicious beverage mixed with iced water.

Mrs. Gillette's recipe for raspberry vinegar (1887) is very similar to Mrs. Randolph's:

Put a quart of raspberries into a suitable dish, pour over them a quart of good vinegar, let it stand twenty-four hours, then strain through a flannel bag and pour this liquor on another quart of berries; do this for three or four days successively and strain it; make it very sweet with loaf sugar; bottle and seal it.

### References:

1. Wheaton, Barbara Ketcham. *Savoring the Past – The French Kitchen and Table from 1300 to 1789*. Simon & Schuster: New York, 1996.
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4. Mrs. F. L. Gillette. The Whitehouse Cookbook (1887), accessed via Project Gutenberg at <http://www.gutenberg.org/etext/13923>.
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Gossip and bits from Thomas Whitehart:

Inga won 1st for her Cherry Fever Stout, and 2nd for her Irish Red Ale at GW W- in the beer division

She won 1st for her Merlot Pyment, and I won 2nd for my Blood Orange Wildflower Mead.- in the mead division

At Highland , she took first for her Merlot Pyment in Meads, and I took 1st place in Varietals for my rose hibiscus soda.

At Ventura County fair, my Me theglin Orientalis, took first in Meads, and my Capsicumel “Devils Breath Hot Pepper Mead” capsicumel won 2nd place at Ventura county fair...

Reports have it that the “taste of Caid” was elbow to elbow, and very popularly attended at GW W. The hot pepper mead was said to have been a hit.

Our own “Mad Jason” and his Lovely lady Elizabeth tied the knot Sept. 29th. Rev. “True” provided ministerial services, and Inga provided a lot of fine mead. Jason had his keg set up, Master Donal was there, and to say that there were many gallons of incredible brews would be the understatement of the year. Many of Jason’s friends contributed many fine brews from the mundane brewers’ guilds down his way. The couple were beautiful, the setting (at Jason’s Mom’s) was gorgeous with a most fantastic Koi Pond.

Sept. 1st, Ingilborg Sigmundardottir, was officially made apprentice to Master Donal. She received a hand-tooled knot work green belt, under the supervision of the king and queen (who are both fans of her mead). Later after dinner with Dreiburgen, Reinhardt Medebreuer became Master Donal’s apprentice as well. Now Alais the Achy, wife of Reinhardt has a sister!

And Up on Brewing and Weddings-

The “Honey-moon” comes from the tradition of brewing a special batch of mead, to last the newly wedded couple for a lunar cycle. Literally a “moon full of honey”

Bridal ( Bride-Ale ) comes from the tradition of brewing a special batch of ale for a wedded couple. Traditionally, this ale could not be taxed, so a lot of it was brewed. There were reports from England that this right was uhm...abused, and entire towns were found to be blotto....







## Beer

Reinhardt Medebreuer

As I passed a field of grain  
The wind whispered a soft refrain  
And the barley called to me  
My lord brewer, what kind of beer will you make of me?

Join me barley I said with a laugh  
Slip into a nice warm bath  
And yield your sugars unto me  
In a nice dark sweetened tea.

I place your essence in a pot  
Over a fire burning hot  
The hops are added in the dance  
Sweet and bitter a true romance

A smile crossed my face  
As I pondered the Belgian lace  
On my glass so freshly poured  
And I drank a toast to the brewers of yore



## EX LIBRIS

**Homemade Root Beer Soda & Pop by Stephen Cresswell**  
ISBN-13: 978-1-58017-052-9 Storey Publishing 1998

Alais de Saint Germain

There's more to brewing than beers and wines. Sodas can be a particular challenge as well. *Homemade Root Beer Soda & Pop* by Stephen Cresswell is a decent starting point when beginning to delve into this core group of brewing. It is a mixed bag of information. On one hand, Mr. Cresswell is definitely passionate about his pop. He includes historical recipes, emphasizes proper brewing technique and has wonderful ideas for sodas. On the otherhand, the book is definitely written for the East Coast materials. The recipes may call for unusual measurements like "20 inches long of fresh dug sassafra, the thickness of a

## Right Noble Brewer's Guild of Caid

Membership – Subscription Form

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Name (SCA) \_\_\_\_\_

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Do you currently have a Harp Argent? \_\_\_\_\_

Branch, if any \_\_\_\_\_

Current Rank \_\_\_\_\_

Please contact the Guild's Secretary/Exchequer  
TH Lord Donal O'Brien at (lorddonal@yahoo.com)  
for mailing instructions and dues information.

pencil". WestCoasters can only say "Huh? Sassafra comes in sticks and not mulch?" He is also confused between bergamont the plant and bergamot the essential oil, claiming the plant is the flavoring used in Earl Grey tea. It is the oil, which is derived from the bergamot orange which is the flavoring. Despite it's drawbacks, it does have merit to be included on your bookshelf. Just be prepare to experiment!



The Dangerous Art... (by TT, 2007)  
(dedicated to the big, the mad, and the furry.)

Don't talk to me of shield walls, or deadly trebuchets  
Of noble knights a charging with lances set to slay  
The brewers art is deadlier, and comes at quite a cost  
You ought to see the wailing, when a batch it must be tossed

The bottle bombs are legendary, when shrapnel fills the air  
Glassy shards are razor sharp, and fly most everywhere  
Lucky you, if it's just one or two, and you still retain your eyes  
A chain reaction of bottled beer, can make a Master fly!

Every bottle is an island, unique unto itself,  
And you have no idea when gifting it, if it went bad on the shelf  
When king and queen both take a sup, and curl into a ball  
Food poisoning is most traditional, as is the headsman's call

To be a gentle brewing judge, is to tempt the very fates  
A sip from here, a sip from there, and the privies do await  
You'll push the floaties off the top, and sip from tepid murk  
And draw upon your vocabulary, while your lunch is going "splerk"

"The bottle has too much airspace, at least I hope it's air-  
The green cloud is somewhat off-putting, as is the floating hair  
The flavor is reminiscent of, new floorwax, and rotting weasel bile  
I cannot read your brewing notes, were they written by a child?"

To lurk and research recipes, of braggots, meads and Kumis  
To be arrested as a pedophile for harvesting youthful streaming piss.  
To risk great burns with steaming vats. Of reeking boiling grain  
Moving sloshing barrels, full carboys, and kegs will surely strain

With rare, albino malt, and upside down wheat is mighty dear  
Your family cannot use the fridge cuz you're laagering your beer  
You lugged some bottles 400 miles, and the warband drank them all for sure  
They finished them off when you were out of camp, and  
"they were just as good as Coors!"

So put away your falchion, your madu, or lethal bow  
The scariest of all the trades, is they who make the beverage flow  
Of beers and ales, of meads and stouts, of cordials that take years to age  
Of all the mightiest warriors, tis the brewers that must be Brave!

