

Howdy Fermenting Friends!

Break out those brew kettles, fire up your burners, dust off those fermenters and pour yourself a tall glass of your favorite home-made beverage, because it's time for another exciting edition of the **What's Brewin' News**.

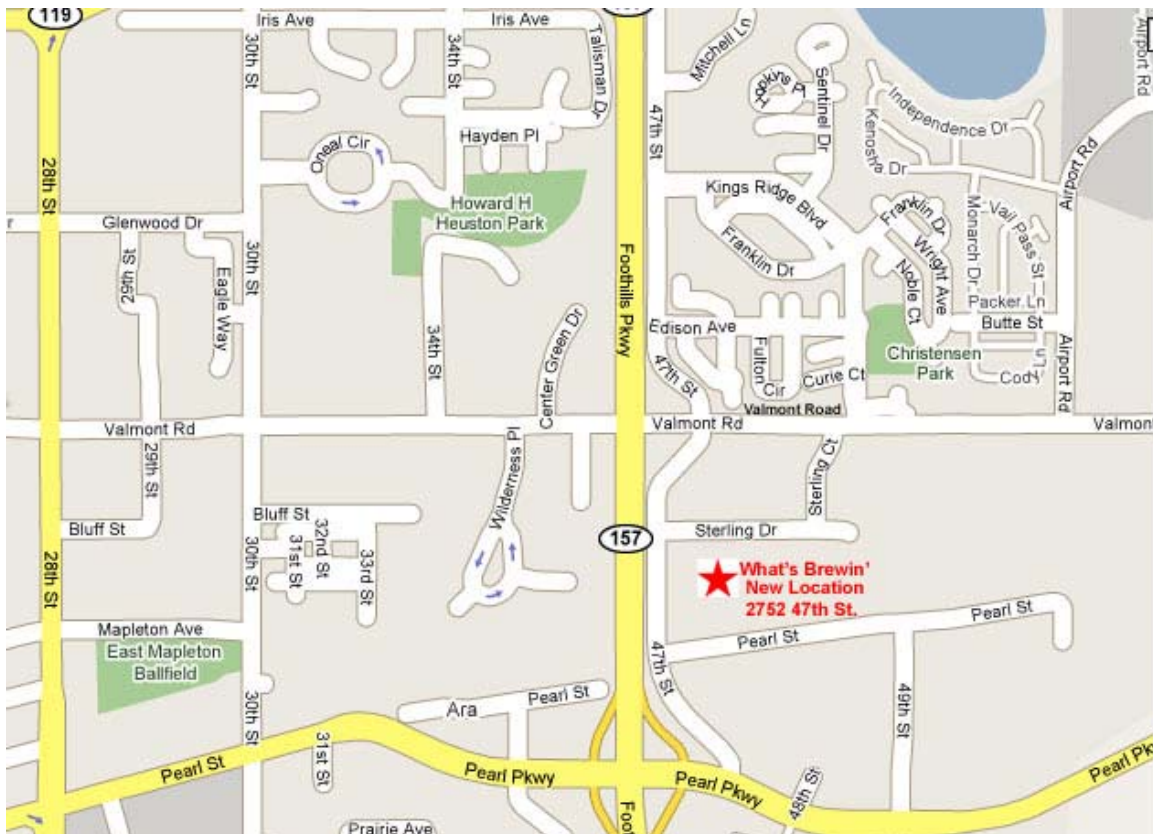
April/May 2007

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We've Moved

What's Brewin' is now settled in our new location at 2752 47th St. 47th Street is the frontage road to Foothills Parkway, and we are located between Old Pearl and Sterling on 47th St. We are the 4th business in from 47th St. We are in the third building south of Gebhardt BMW and the 4th building north of Boulder Toyota. Here's the map:



New Employee

We would like to give a warm What's Brewin' welcome to our new employee Christopher Abeles. Chris is a relatively new brewer but has already landed himself a job as an assistant brewer, in a new brew pub in Denver, the North Star Restaurant and Brewery (corner of 32nd & Tejon). He is very ambitious and is learning a lot about all aspects of brewing. We are happy to have Chris as the newest member of the What's Brewin' team, and look forward to him growing with us in our new location.

Rhizomes Are Here

We now have rhizomes in stock, for a limited time only! Currently we have Cascade, Fuggle, Golding, Hallertau, and Mt. Hood. Get them ASAP, because they are going fast, and you'll want to get them in the ground sooner than later.

New Store Hours

We have temporarily changed our store hours due to overwhelming circumstances, and hope to be back to being open 7 days a week by the end of the summer. Our current store hours are as follows:

M-F 10-7, Sat 10-6, Sun Closed

We apologize for any inconvenience that this schedule change has already caused or may cause in the future.

April/May Events Schedule

Beginner Brewing Class Wednesday, May 9th, 7:00pm.

- These classes are held on the second Wednesday of every month, and they are free.
- Remember to sign up for the class way in advance here at What's Brewin' (or you can call to sign up), because they fill up fast. Also remember to tell your friends and bring them with you to learn about the exciting craft of homebrewing!
- Classes are free, fun, and you get free beer, so what are you waiting for, come and learn about homebrewing!

Tasting Session Wednesday, April 25th & May 23rd, 7pm.

- This event is free and open to the public. All you need is to bring a homemade craft beverage of your own and some glasses to drink from.

Spring Recipe

The air was getting warmer there for a little while, but I'm sure it will be scorching soon enough. This recipe is intended to be ready just when things are starting to get nice and warm but not quite brutally melting hot yet. For those of you who don't think fruit belong in beer, then leave it out.

For the rest of you who aren't afraid to enjoy fruity flavors and still call yourself a man (or woman), then any fruit flavor will work, we just liked the way this sounded.

Blueberry Blonde

Extract:

3 lbs Pale Syrup
2 lbs Wheat Syrup
0.5 lbs 15°L Crystal Malt
0.25 lbs Belgian Aromatic Malt
4 HBU's Hallertau Hops (bittering)
Wyeast 1007 German Ale yeast, or White Labs WLP029 German Ale/Kolsch yeast
2 oz Blueberry Extract

Heat 6 to 8 quarts of water to 155°-160° F. Remove brewpot from heat. Put grains into a grain bag, then into the brewpot, cover and steep for 20-30 minutes. Remove the bag of grains and discard, put the brewpot back on the burner and bring to a boil. Once boiling, remove from heat and dissolve the malt extract into the brewpot. Bring back to a boil, once boiling add bittering hops and set your timer for a 45 minute boil. At end of boil remove brewpot from heat and cool the wort. Put the wort in your fermenter and top off to 5 gallons. Aerate well, and pitch yeast. Ferment at standard ale temps. Add fruit flavor to bottling bucket when bottling the beer.

All-Grain:

5 lbs 2-row or Pale Malt
3 lbs Malted White Wheat
0.5 lbs 15°L Crystal Malt
0.25 lbs Belgian Aromatic Malt
3.5 HBU's Hallertau Hops (bittering)
Wyeast 1007 German Ale yeast, or White Labs WLP029 German Ale/Kolsch yeast
2 oz Blueberry Extract

Mash at 150°-154° F for one hour. One hour before the end of the boil add bittering hops. At end of boil cool wort, aerate like crazy, and pitch your yeastie beasties. Ferment at standard ale temps. Add fruit flavor to bottling bucket when bottling.

Well that's it for this edition of the What's Brewin' News. Keep those fermenters full, and remember we are what's brewin'!