# Tough Time and Play Time

So as many know my beloved Koda passed away last month. He was my PTSD Service dog and my best friend. This month I was lucky and was able to find a breeder of Golden Retrievers and she specialized in Service Dog Temperament Dogs. She had a litter that was only a few weeks old. So long story short I now have Daisy who quickly stole mine and everyone around her heart. So come on down and meet her and watch er grow up.

# Updates on Systems

While there have been no real changes to the grain system, I am working on an update to both make it easier to find what you want but also allow you to see what I have on hand as well as the promised brewers’ portal. I hope to release a portion of this by mid-March if time and my brain allow.

# First Friday

First Friday is next week and Lucky Slice is handling the beer and pizza. There will be live music and Van Sessions pod cast is usually here. Come on down next Friday March 1st between 6-9 for the event. I will be open till 9ish that night as well.

# Did someone say Kombucha?

Sun Tea and Saltydog are working on a possible hop infused kombucha that will carry our store’s logo. Add to that we will soon be offering a growler filling station with all the great SunTea Flavors.

# Hop of the Month

##  Simco

Copied this from https://www.hopslist.com/hops/dual-purpose-hops/simcoe/

 Released to the world in 2000 by Yakima Chief Ranches, American variety Simcoe® has become wildly popular with craft brewers. With a high alpha percentage and low cohumulone, it makes a very nice foundational bittering hop. It is also noted though for its favorable aroma qualities. It has a pleasantly fruity, yet earthy herbal and piney aroma.

Flying Fish used it to create its 10-year anniversary Barley Wine – 5 additions of it alongside [Magnum](http://www.hopslist.com/hops/bittering-hops/magnum/). Sierra Nevada also uses it in one of their High Altitude bold beers Hoptimum®. It has been referred to as “[Cascade](http://www.hopslist.com/hops/dual-purpose-hops/cascade-us/) on steroids”.

|  |  |
| --- | --- |
| Also Known As |  |
| Characteristics | Bright citrus flavors with earthy undertones, aromas of grapefruit, pine and herbs |
| Purpose | Bittering & Aroma |
| Alpha Acid Composition | 12%-14% |
| Beta Acid Composition | 4%-5% |
| Co-Humulone Composition | 15%-20% |
| Country | US |
| Cone Size | Medium |
| Cone Density |  |
| Seasonal Maturity |  |
| Yield Amount | 2300-2500 kg/hectare (2050-2230 lbs/acre) |
| Growth Rate | Moderate to high |
| Resistant to | Resistant to powdery mildew and sperotheca |
| Susceptible to |  |
| Storability | Retains 70%-80% alpha acid after 6 months storage at 20ºC (68ºF) |
| Ease of Harvest | Difficult |
| Total Oil Composition | 2-2.5 mL/100g |
| Myrcene Oil Composition | 60%-65% |
| Humulene Oil Composition | 10%-15% |
| Caryophyllene Oil | 5%-8% |
| Farnesene Oil | 0%-1% |
| Substitutes | [Summit](http://www.hopslist.com/hops/bittering-hops/summit/) |
| Style Guide | Double India Pale Ale,India Pale Ale, Pale Ale |

# Recipe of the Month

## Rob’s Jalapenos Cream Ale

Grains:

* 6lbs pilsnor malt
* 1 lb cara 10
* .5 lb carapils

Hops

* 1 oz cascade at 60min
* 1 oz cascade at 30min

Yeast

* Flagship/Saf 05

Adjunct : add these in secondary the closer to keg/bottling you add these the less pronounced they will be.

* Lime peel 2 teaspoons
* Jalapenos to desired heat

Upcoming Classes

Make a Koozie March 2nd 🡪 This class can also be scheduled any day during the week for up to 5 people -> class takes about 2 hours $35

Make Beer Extract class March 9th (this class will happen over two different days (first day brew beer then two weeks later we will bottle the beer and take it home. Price depends on number of participants (cost of class is $35 plus the cost of kit divided by number of participants. This also correlates to how much you will get to take home when bottling. First class is about 3 hours second class is about an hour.

Drinking Horn Class March 16th - $65 Pick a horn grab some leather and make a holster to hold your horn. Fun class takes about 3 hours.

Soap Making class March23rd. Learn about the making of soap the ingredient’s used in its making and of course make some melt and pour soaps. Cost $35 leave with a mold and 1lb of soap about 4 to 8 bars depending on how you cut the loaf you made.

Next Month Specials: All things Irish

Beer kits (Stouts, and Irish reds) 10% off all of March.