# Tough Time and Play Time

As a continuation of February’s topic as many know I have complex PTSD which was on full display this past month. Without going into the gory details running this store and working and being available for my family these past couple months has taken its toll on me. To remedy this I am going to offer Brian a part-time position if he wants it otherwise I will post it here and at the store. This job will not have a lot of hours right now (6 or so per week) but will grow as we get more business. These 6 hours will give me time to unwind and keep my anxiety in check.

# Store Changes and new offerings:

## The Grain is coming home!

If you don’t follow Facebook and have not been in the store in a few weeks you may not be aware that the grain is coming back in house! This will officially happen during the first week of May (It will take a day to get it moved) at which time all grain orders can handled same day in the shop. If you like ordering ahead we will still have this option though it will soon go through the storefront when I get it finished.

## Classes

 During the past 2 months I have offered classes I have had a lot of interest but few people actually signing up and taking a class. To help make this easier and more flexible I now have the classes available every day (except the brewing classes) just sign up online or just show up and ask to take one. Brewing classes can also be scheduled the day of but only on weekends as this class takes a great deal of time only 1 class can be scheduled with up to 8 total participants.

# Ogden Brewfest

If you were not aware of the Ogden Brewfest will be held this year on April 20th in the Monarch. We will be open during this festival with homebrew to sample and all brewing ingredients and equipment will be 10% off

# Swag

We have t-shirts available now for $27.00 in sizes xsm to xxxl. Glassware is in process and should be ready by April 20th

# Hop of the Month

##  Simco

Copied this from https://www.hopslist.com/hops/aroma-hops/tettnang-tettnanger/

 Selected from an old German landrace, Tettnanger is grown the world over. Swiss, US and Australian varieties can be found on the market today though some foreign versions labeled “Tettnanger” are actually a hybridized mix with [Fuggle](http://www.hopslist.com/hops/aroma-hops/fuggle/) and not considered a true Tettnanger hop. Tettnanger is grown around its native village of Tettnang in southwest Germany and in small quantities near lake Konstanz in Switzerland.

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| Also Known As | Tettnang, Tettnang Tettnanger, German Tettnang, Tettnanger (GR), Schwetzinger, Deutscher Frühopfen |
| Characteristics | Balanced floral and herbal aromas with some spiciness |
| Purpose | Bittering & Aroma |
| Alpha Acid Composition | 3%-5.8% |
| Beta Acid Composition | 2.8%-5.3% |
| Co-Humulone Composition | 24% |
| Country | Germany |
| Cone Size | Medium |
| Cone Density | Moderate to compact |
| Seasonal Maturity | Early |
| Yield Amount | 1120-1569 kg/hectare (1000-1400 lbs/acre) |
| Growth Rate | Moderate to high |
| Resistant to | Resitant to verticillium wilt, moderately resistant to downy mildew |
| Susceptible to |  |
| Storability | Retains 61% alpha acid after 6 months storage at 20ºC (68ºF) |
| Ease of Harvest |  |
| Total Oil Composition | 0.36-1.07 mL/100g |
| Myrcene Oil Composition | 40.6% |
| Humulene Oil Composition | 20.4% |
| Caryophyllene Oil | 6.2% |
| Farnesene Oil | 11.3% |
| Substitutes | [Saaz](http://www.hopslist.com/hops/aroma-hops/czech-saaz/), [Spalt](http://www.hopslist.com/hops/aroma-hops/spalter/), [Santiam](http://www.hopslist.com/hops/aroma-hops/santiam/), [Spalter Select](http://www.hopslist.com/hops/aroma-hops/spalter-select/), [Tettnanger (US)](http://www.hopslist.com/hops/dual-purpose-hops/tettnanger-us/) |
| Style Guide | Bitter, California Blonde Ale, Red Ale, Pilsner, Lager, American Amber Ale, Winter Ale, Pale Ale, Wheat Beer, Bavarian Hefeweizen, Cream Ale, American Lager |