



2009

Upcoming Events

JULY

Sat, July 25 Westside Sportsman Club Bar-B-Que Comp and Brewing Demo

Wed, July 29, 7 pm: Meeting; Germania Mannerchor, Topic: Turoni's Brewing History by Jack Frey; Beer Style: Pilsner/Lager

AUGUST

Sat, Aug 1: AHA's National Mead Day

Sat, Aug 15: SWIRCA's Craftbrewer's Festival, @ SWIRCA

Wed, Aug 26, 7 pm: Meeting; Germania Mannerchor, Topic: Home Coffee Roasting by Dwayne DeLaney; Beer Style: Fruit Beers

SEPTEMBER

Sat, Sept 26: Brew Ha-Ha, Aztar Events Plaza

Sept 24-26: Great American Beer Festival, Denver, Colorado

Wed, Sept 30, 7 pm: Meeting; Germania Mannerchor, Topic: Moving from the Kitchen to the Garage by Kenny Lucas; Beer Style: Abbey Style Beer

OHIO VALLEY HOMEBREWERS ASSOCIATION TAP

www.ovha.net

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To Each His Own



The results are in from the annual Indiana Brewers Cup competition in Indianapolis. Congratulations are in order to

home brewers Kenney Lucas (3rd place - Rye IPA) and Dwayne Delaney (3rd place - 'Pseudo' Schwartz beer.) BIG congratulations are in order in the pro category to Jack Frey for a three-out-of-three medaling performance - 2 silver medals and a gold medal for his tasty Monk's Dubble. Achieving any medal in this competition is no small feat. In the homebrew category, there were 700+ beers entered and very respectable scores were not guaranteed entry into the second round, much less a ribbon.

In talking to some participants about their scores, I can think of several examples where a participant had a score that did not necessarily meet their expectations—both for the better and the worse. I will share that I had a Hefeweizen that I decided to not even bring to a meeting due to the fact that, among other things, this beer's color can only be described

as 'fall afternoon grey.' I joked prior to the competition that this beer would receive the first-ever negative score in competition. To my surprise and astonishment, the beer received a very respectable score of 40/50. I'll not dish on other members' experiences, but talk to some of the participants at our next event and you'll hear similar tales.

The point of this is not that the judges were wrong or right in any of these cases, but that it's always good to remember that one of the things that makes craft beer and brewing so great is its subjectivity. One person's nectar is another's poison. It's great to get objective feedback about beers and maybe point out something that could improve the taste of your brews but, in the end, you're the final judge/jury/drinker of your beers. Make what you love and love what you make - and if you do not love what you make then talk to your fellow club members and find out how you can make that possible.

Congratulations to everyone who won ribbons/medals, entered the competition, brewed a beer, or even just enjoyed a craft beer this month. Surely, in some way, you've won something.

Brewing Demo @ Westside Sportsman Club

Saturday, July 25, 10 a.m.

The club will be doing our brewing demonstration again this year at the Sportsman's Club 3rd Annual Bar-B-Q Contest <http://www.wssc.us/>

You are encouraged to bring out your gear and brew up a batch. Mead too ... folks loved that.

In the interest of liability (or lack thereof), it was decided that the club will not be bringing out the cart and putting on any appearance of giving away beer in an organized fashion. Now, that is not to say that you should not bring kegs/bottles for your own consumption and, if someone inquires, of course to share.

Also, we will be making bratwurst and selling them for \$3/each as a bit of a fund raiser. We will have one grill and one propane burner/pan set up for the 'bath.'

We'll be setting up brats etc. around 10 a.m.

This event has been a great time in the past and hopefully you are looking forward to it again this year.





Style of the month: Pilsner/Lager

From the 2008 Beer Judge Certification Program

2A. German Pilsner (Pils)

Aroma: Typically features a light grainy Pils malt character (sometimes Graham cracker-like) and distinctive flowery or spicy noble hops. Clean, no fruity esters, no diacetyl. May have an initial sulfury aroma (from water and/or yeast) and a low background note of DMS (from Pils malt).

Appearance: Straw to light gold, brilliant to very clear, with a creamy, long-lasting white head.

Flavor: Crisp and bitter, with a dry to medium-dry finish. Moderate to moderately-low yet well attenuated maltiness, although some grainy flavors and slight Pils malt sweetness are acceptable. Hop bitterness dominates taste and continues through the finish and lingers into the aftertaste. Hop flavor can range from low to high but should only be derived from German noble hops. Clean, no fruity esters, no diacetyl.

Mouthfeel: Medium-light body, medium to high carbonation.

Overall Impression: Crisp, clean, refreshing beer that prominently features noble German hop bitterness accentuated by sulfates in the water.

History: A copy of Bohemian Pilsener adapted to brewing conditions in Germany.

Comments: Drier and crisper than a Bohemian Pilsener with a bitterness that tends to linger more in the aftertaste due to higher attenuation and higher-sulfate water. Lighter in body and color, and with higher carbonation than a Bohemian Pilsener. Modern examples of German Pilsners tend to become paler in color, drier in finish, and more bitter as you move from South to North in Germany.

Ingredients: Pilsner malt, German hop varieties (especially noble varieties such as Hallertauer, Tettnanger and Spalt for taste and aroma), medium sulfate water, German lager yeast.

Vital Statistics:

OG: 1.044 – 1.050
IBUs: 25 – 45 FG: 1.008 – 1.013
SRM: 2 – 5 ABV: 4.4 – 5.2%

Commercial Examples: Victory Prima Pils, Bitburger, Warsteiner, Trumer Pils, Old Dominion Tupper's Hop Pocket Pils, König Pilsener, Jever Pils, Left Hand Polestar Pilsner, Holsten Pils, Spaten Pils, Brooklyn Pilsner



Official OVHA T-shirts and polo shirts are still available. All shirts are only \$20 each. Get one (or a spare) before we run out.

Recently Spotted In The Fermenter

Dwayne DeLaney: Über Amber

Michael Erwin: Hoosier Blueberry Wine

Don Heisler: Total Eclipse #51, Blood & Guts Imperial Stout #50

John Mills: Big Turkey American Pale Ale, 7 Day Blonde, Robust Porter, Jackie O Lantern, Re-do Red

Last chance for discounted BYO Magazine subscriptions

A subscription normally runs \$28, but through the club you can get it for only \$20. Bring your money to the July 29 meeting if you've already signed up, or are planning to. Last Call!



Indiana State Fair Brewers Cup Review



720 entries X 3 bottles per entry = **2,160** bottles of handcrafted love in a bottle. It's sort of hard to imagine that much beer until you open the doors to the refer truck and peer in with amazement. And all of it needs to be judged. That's where the 90, mostly certified, judges come in, and the stewards that support them.

Our club had a record volunteer turn out with Jack Frey judging, Dwayne DeLaney, Jim Dippel, John Dippel, Brad (and Brad's brother) Bredhold, and

Chris Norrick serving as stewards. We added to the orange shirt posse when Chris Alvey, Randy Weber, and Randy's mother joined us for the awards banquet. The club didn't win many awards, but the food, company, and beer were excellent none-the-less. A nice bonus is being able to taste beer with some of the nation's top ranked beer judges. It is one heck of a learning experience.

The overall turn out was so high the awards banquet on Saturday evening was moved to the warehouse space that stored the beer during the days judging. To make room for the tables, all the extra beer had to be moved out of the refrigerated trunk quickly. The Mighty Stewards to the rescue again. For their hard work, each took home a couple of cases of left over beer, a couple of State Fair tickets, and all the empties they could carry.

This whole production is known as the Indiana State Fair Brewer's Cup and the those in charge of the fair treat us well, very well. The judges actually receive a small amount of money for their services. All the volunteers enjoy excellent food throughout the two days of judging. All these factors have contributed to making the Brewer's Cup one of the largest homebrew competitions in the world.

2009 Results: <http://brewerscup.org/results>

There is always room for more volunteers, so we hope to see you next year!





Upcoming Homebrew Contests

DUBOIS COUNTY SUDS CLUB - Homebrew contest and brewing demonstration

**Located in the Beer Garden - 11am - 2pm, Saturday,
August 1st, Jasper, IN**

Online Entry Form: http://www.jasperstrassenfest.org/pdf/2009_homebrew_entry_form.pdf

The Dubois County Suds Club is planning a homebrew judging contest and a homebrewing demonstration to run concurrently during the Strassenfest on Saturday, August 1, from 11 a.m. to 2 p.m (Eastern).

The public is invited to enter the homebrew contest, which will be judged live by a panel of beer connoisseurs.

Brewers can enter their beers in four categories this year - dark beer, light beer, wheat beer and specialty beer. Examples of dark beer would be stouts, porters, brown ales, etc. Examples of light beer would be everything from pale ales to pilsners. The wheat category is for any beer containing wheat, such as hefeweizen, American wheat and dunkelweizen.

A fourth category, specialty beer, has been added this year. Beers with fruit, spices, oak aging or any twist on a traditional style could be entered here.

One 12 oz. bottle is required to enter. Larger bottles will be accepted. The bottles should be unmarked if possible.

The cost to enter is \$2 per bottle. If paying by check, make it out to Dubois County Suds Club.

Entries can be dropped off between 11:00 a.m. - 11:45 a.m. on the day of the contest in the Beer Garden. Arrangements to submit entries early can be made by calling 827-3497.

Special entry pick up for OVHA members in Evansville on Monday, July 27 at Turoni's.

Prizes will be given for first, second and third place in each of the four categories. A special "Best of Show" award will be given to the judge's favorite beer of the day.

BEERS & SWEAT

2008
the world's largest keg-only homebrew competition

Who: The Bloatarian Brewing League

What: 2009 Beer and Sweat Keg Only Homebrew Competition

When: Noon Saturday August 15th

Where: The Drawbridge Inn, Fort Mitchell, KY, 41017

Entry Deadline: Midnight Monday August 4th

Online Registration: www.beerandsweat.org

Contact: ray@bloatarian.org or darryl@bloatarian.org

Beer & Sweat is the world's largest keg only homebrew competition by volume! The 2008 event boasted 244 entries. The competition takes place Saturday afternoon ending with the Best of Show judging and finally the awards ceremony in the evening. Once the awards have been given, the biggest homebrewed party that you may ever experience continues well into the evening

It is highly recommended that you book a room at the Drawbridge Inn so that you don't have to worry about getting home. Not to mention that we need to satisfy our room quota in order to get the necessary discounts on the meeting spaces. Visit www.beerandsweat.org for hotel reservation information. If you decide not to book a room at the hotel, then you need to make arrangements to have a designated driver with you or to drop you off and pick you up.

All entries are required to be in kegs and must contain a minimum of 5 liters (1.3 gallons) of tasty brew. All entries must be pre-registered online at www.beerandsweat.org. Competition categories are defined by the 2008 BJCP Style Guidelines. Meads and ciders are welcomed but are not eligible for Best of Show. There is also a special category for soda (soda entries are FREE).

Entry fees for the competition are determined as follows:

I am entering my beer in the competition: Your paid registration will get you an official Beer and Sweat sample glass and wristband. If you are bringing any guests to the competition please refer to the non-entrant instructions. \$5 for your first keg, \$4 for your second, \$3 for your third through tenth, and \$0 for each keg over ten. For example, if you are entering three kegs, your entry fee will be \$12. If you enter 9 kegs, your entry fee will be \$30. If you enter 19 kegs, your entry fee will be \$33.

I am a Judge or a Steward: Your official Beer and Sweat sample glass and wristband are gifts for your efforts.

I am NOT entering beer in the competition, and I am NOT a judge or a steward: If you intend on sampling entries you will need to purchase an official Beer & Sweat sample glass for \$20. If you would like to listen to the band and sample soda, you will receive a free Designated Driver wrist band.



14th Annual Music City Brew-Off October 9 and 10, 2009 Nashville, TN

A NEW PLACE A NEW FACE..... for the 14th Annual Music City Brew-Off - October 9 and 10, 2009

Information for registration for competition entries, judging, stewarding, and dinner and presentation reservations will be available at www.musiccitybrewers.com on August 1, 2009.

The Music City Brew Club is relocating their competition to the Holiday Inn Select, located at 2200 Elm Hill Pike, near the airport and I-40 and I-24, and it will be held on Friday October 9th and Saturday, October 10th, 2009. Our new place and new face includes additional fun and additional opportunities to taste beer - and not just ours! Here is your chance to show off your finest (which we know you will enter in our competition anyway) in a setting that will allow everyone to have a taste.

Friday, October 9, 2009 - Reception Brew-N-Greet - Mash in at 1:00 PM

We will have a reception brew in the parking lot of the hotel, hosted by the Music City Brewers and none other than the One and Only HopGod, with a recipe from our special guest John Palmer. The Reception/Brew will begin around 1:00 in the afternoon and end prior to the buffet dinner which will be styled with home brews (we are calling it The Beer Buffet).

Friday, October 9, 2009 - The Beer Buffet with John Palmer - 6:00 PM

At the The Beer Buffet, scheduled to begin at 6 PM, our guest speaker will be none other than John Palmer, author of 'How to Brew' and Co-author of 'Brewing Classic Styles'. Cost of the buffet is \$40 per person and we must have prior reservations. We expect a minimum of 8 homebrewed beers from MCB members and other regional clubs. If interested in providing a beer for the dinner please contact Jonathan Adams - jonathan.r.adams@vanderbilt.edu. Dinner and Mr. Palmer's presentation is by reservation only and may be made on our website at www.musiccitybrewers.com anytime after August 1, 2009.

Friday October 9, 2009 - after the dinner and presentation - The First Ever - MUSIC CITY BREWERS CLUB CRAWL

We have reserved a room where the various homebrew clubs can set up and serve their finest - right there in the same place where all the other events will be going on. No traveling from place to place. Set it up, serve it and enjoy! Here also is your opportunity to dress up your table with your club logo and various memorabilia to "show off" to the other homebrew clubs. The hotel will provide six foot tables, ice, and electricity (but you need to provide your own extension cords) , and we are inviting you and your Club to bring a minimum of 4 kegs of your finest homebrew to set up and dispense, if kegs are unavailable

bottled beer is absolutely fine with us. Set up time begins at 5:00 PM. This Music City Club Crawl will probably begin about 8 or 9, after the Beer Buffet and run until 11 or 12 - or until we run out of homebrew! There is no cost for your club to come and exhibit your wares! Another fantastic feature of the MUSIC CITY CLUB CRAWL - you can make reservations at the same hotel (\$99.00 a night + tax) and not have to drive anywhere! The Music City Brewers will supply taster glasses for the event and there will be an award for the "best dressed" table.

Saturday, October 10, 2009 - Judging, Music City Pub Crawl and Awards Ceremony

On Saturday, our BJCP/AHA sanctioned competition will hold 2 rounds of judging followed by a MUSIC CITY PUB CRAWL of the local breweries of Nashville. This will be followed by the awards ceremony and a super loaded raffle. If it ends up in a drink fest, all the merrier! We will still be at the same place where our rooms are located.

Room Reservations:

Please make your room reservations as early as possible at www.hiselect.com/bna-brileypkwy. The hotel does have another major event going on that weekend and we certainly would hate for you to not have your reservation in early. Our discounted rate of \$99.00 is guaranteed only through September 9, 2009 and you must identify your reservation with the Music City Brewers. For those of you who want to know, the Holiday Inn still accomodates smoking rooms - so you can add that to your reservation request. Room cancellations can be accomplished without penalty until the day before you are scheduled to arrive. So even if you have a glimmer of thinking about coming, get your room reservations made now.

We would greatly appreciate knowing if you will be participating in the Music City Club Crawl, and hope to have your response no later August 20, 2009. If it appears that space is running out with reservations from various clubs (and we know it will) before the August 20 deadline, another announcement will be sent out indicating that space will be limited to (however many) clubs and will be filled on a first come, first served basis. We really can't wait to hear from you!!

DON'T MISS OUT ON THIS FUN WEEKEND.....RESERVE YOUR MUSIC CITY CLUB CRAWL SPACE AND ROOM NOW!!!

Please respond to Liz Snyder, Club Crawl Coordinator, at TinLizzie421@comcast.net.



SWIRCA Brewfest 2009

**Saturday, August 15 • SWIRCA Building @
16 W. Virginia St, Evansville, IN**

The 2009 SWIRCA Brewfest is fast approaching. This is *the* big public event for our club. It is unlikely we will surpass last years unbelievable amount of OVHA beer available for sampling or the great weather, but anything's possible.!

The Brew Cart will be running on all 12 taps, plus more on the jockey box and cobra taps, plus all the wonderful bottled beer. If you are bringing kegs it would be a good idea to bring a spare cobra (picnic) tap if you have one.



We need volunteers to help assemble our set up, assist all the breweries, wineries, distillers, and distributors in setting up their tables. Then help is needed serving the beers, both at our booth and others, as needed.

An Indiana State Servers Permit (either employee type 900 or the cheaper volunteer type 801) is required to server beer and can be obtained at: <http://www.in.gov/atc/files/EmployeePermit2.pdf>. A copy of the form and a copy of your receipt is acceptable if the permit does not arrive in time for the event. There are also other duties such as delivering ice and emptying dump buckets if you do not have a servers permit. All help is greatly appreciated.

A few new items of note will be bourbon tasting and a Best of Show contest. Also, currently there are 15 restaurants slated to serve food for a small fee. All proceeds of this event benefit the Southwestern Indiana Regional Council on Aging.

Be sure to wear your orange club shirt to this event. They will be for sale at the July meeting if you do not have one.

Final plans will be made at the July 29 meeting.