



OHIO VALLEY HOMEBREWERS ASSOCIATION

TAP

www.ovha.net

January 2010

Vol. 14, No. 1

2010

Upcoming Events

JANUARY

Wed, Jan 27: Meeting
@ Germania, Topic: TBD
Beer Style: TBD

Sat, Jan 30: Brewers of
Indiana Guild Winterfest
@ Indy State Fair Grounds



Welcome to John Dippel, 2010 OVHA president. The ceremonial passing of the gavel took place at the December holiday party. The rest of the Board of Directors will be voted on at the January Meeting.

Many thanks to Chris Alvey for all his hard work and a very successful 2009!

New Presidential Hello

What does a brewer do in January when it is freezing cold? Is there ice and snow piled up on the driveway where you normally brew? The situation is not exactly ideal for having a homebrew in a lawn chair next to a boiling kettle of wort. Sometimes the call to brew doesn't quite fit in with the weather conditions outside.

There are some options. The first is to wait till next weekend when the weather might be better. The second is to brave the elements, suck it up, pile on clothes, and brew anyway. Having been both a wuss and a frozen idiot, I like option three. Brew a little beer (literally) on the stove in the kitchen. Brew a small batch that can be fermented in a 1 gallon jug. Make a 6 pack.

This can be done easily by downsizing the typical 5 gallon recipe. Preboil volume will be about 1 1/4 gallons and can easily be boiled on a stovetop. For extract brewers this is easy and for all grain brewers the only difference is to use a 2 gallon water cooler for a mash tun. A sink full of ice water is the only chiller you need.

This is an ideal way to try a few new recipes that might not get brewed if a 5 gallon batch was the only option. I just made a HUGE barleywine OG 1.115 that would not have been made otherwise. 6 or 8 bottles might be a great way to see if I like the recipe. If it's great, I can make a bigger batch, if not, it's not a huge issue.

Try something new. Experiment with some new ingredients. Brew despite the weather!



Style of the month: Winter Warmer

From the 2008 Beer Judge Certification Program Category 21B: Christmas/Winter Specialty Spiced Beer

Aroma: A wide range of aromatics is possible, although many examples are reminiscent of Christmas cookies, gingerbread, English-type Christmas pudding, spruce trees, or mulling spices. Any combination of aromatics that suggests the holiday season is welcome. The base beer style often has a malty profile that supports the balanced presentation of the aromatics from spices and possibly other special ingredients. Additional fermentables (e.g., honey, molasses, maple syrup, etc.) may lend their own unique aromatics. Hop aromatics are often absent, subdued, or slightly spicy. Some fruit character (often of dried citrus peel, or dried fruit such as raisins or plums) is optional but acceptable. Alcohol aromatics may be found in some examples, but this character should be restrained. The overall aroma should be balanced and harmonious, and is often fairly complex and inviting.

Appearance: Generally medium amber to very dark brown (darker versions are more common). Usually clear, although darker versions may be virtually opaque. Some chill haze is acceptable. Generally has a well-formed head that is often off-white to tan.

Flavor: Many interpretations are possible; allow for brewer creativity as long as the resulting product is balanced and provides some spice presentation. Spices associated with the holiday season are typical (as mentioned in the Aroma section). The spices and optional fermentables should be supportive and blend well with the base beer style. Rich, malty and/or sweet malt-based flavors are common, and may include caramel, toast, nutty, or chocolate flavors. May include some dried fruit or dried fruit peel flavors such as raisin, plum, fig, orange peel or lemon peel. May include distinctive flavors from specific fermentables (molasses, honey, brown sugar, etc.), although these elements are not required. A light spruce or other evergreen tree character is optional but found in some examples. The wide range of special ingredients should be supportive and balanced, not so prominent as to overshadow the base beer. Bitterness and hop flavor are generally restrained so as to not interfere with the spices and special ingredients. Generally finishes rather full and satisfying, and often has some alcohol flavor. Roasted malt characteristics are rare, and not usually stronger than chocolate.

Mouthfeel: A wide range of interpretations is possible. Body is generally medium to full, and a certain malty chewiness is often present. Moderately low to moderately high carbonation is typical. Many examples will show some well-aged, warming alcohol content, but without being overly hot. The beers do not have to be overly strong to show some warming effects.

Overall Impression: A stronger, darker, spiced beer that often has a rich body and warming finish suggesting a good accompaniment for the cold winter season.

History: Throughout history, beer of a somewhat higher alcohol content and richness has been enjoyed during the winter holidays, when old friends get together to enjoy the season. Many breweries produce unique seasonal offerings that may be darker, stronger, spiced, or otherwise more characterful than their normal beers. Spiced versions are an American or Belgian tradition, since English or German breweries traditionally do not use spices in their beer.

Ingredients: Generally ales, although some dark strong lagers exist. Spices are required, and often include those evocative of the Christmas season (e.g., allspice, nutmeg, cinnamon, cloves, ginger) but any combination is possible and creativity is encouraged. Fruit peel (e.g., oranges, lemon) may be used, as may subtle additions of other fruits. May use a wide range of crystal-type malts, particularly those that add dark fruit or caramel flavors. Flavorful adjuncts are often used (e.g., molasses, treacle, invert sugar, brown sugar, honey, maple syrup, etc.).

Vital Statistics: OG, FG, IBUs, SRM and ABV will vary depending on the underlying base beer. ABV is generally above 6%, and most examples are somewhat dark in color.

Commercial Examples: Anchor Our Special Ale, Harpoon Winter Warmer, Weyerbacher Winter Ale, Nils Oscar Julöl, Goose Island Christmas Ale, North Coast Wintertime Ale, Great Lakes Christmas Ale, Lakefront Holiday Spice Lager Beer, Samuel Adams Winter Lager, Troegs The Mad Elf, Jamtländs Julöl



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

Chris Alvey: Cherry Puree & Roselaire yeast added to a year old Lambic

Michael Erwin: Bitter, Northern English Brown Ale, English Barleywine, Kölsch

Don Heisler: American Light Lager, Bavarian Hef Weizen, Oktoberfest

John Mills: Bruckin Braggot, Black Forest Ale

Jimmy Pore: 8.5% IPA, 9% Raspberry Wheat

Steve Sluder: Otter Pale Ale, December Brown Wheat

Jeff Smith: Altbier, IPA



New Servers Licence Requirements

According to the Indiana Alcohol Tobacco Commission web site:

“As of January 1, 2010, all employee and volunteer permit holders in the state are required to attend a certified server training within 120 days of employment. In order to come into compliance, all current permit holders must attend an approved server training program by May 1, 2010.



The Indiana State Excise Police offer statewide public information programs targeted at increasing awareness to the public and the industry regarding alcohol and tobacco sales. State Excise Officers conduct server training programs to educate those who serve alcoholic beverages and/or sell tobacco products. The server training program provides an overview of the criminal, civil and administrative liabilities connected with the sale of alcoholic beverages and tobacco products. Recognizing false or altered identification, refusing service to intoxicated patrons and giving the employee a good working knowledge of all Indiana laws regarding alcohol and tobacco sales is a major part of the Server Training Program.”

Jack Frey has obtained some clarification from Indiana State Excise Police Media Relations Officer Jennifer Fults on how this new rule applies to those that only serve in a volunteer capacity at a couple of beer festivals a year.

Jack says, “I talked to two excise officers this week about the training. Volunteer servers that work less than 100 hours in a year do not need to take the training. The first officer was from our district. He couldn’t answer my question and sent me to a higher authority. Jennifer Fults was the higher authority. She told me volunteer servers will not need the training.”

According to this information, it looks like those with the \$15 “2 Year Volunteer Employee Permit - Type 801” and volunteer less than a 100 hours a year will NOT have to go to the trouble and expense of taking this training course. It seems logical if you only volunteer less than 100 hours and hold the \$45 “3 Year Employee Permit - Type 900” that you would also not have to take the training course.

The problem is in a press release from the ISEP it was stated that:

“No new or renewal employee permits will be issued to walk-ins to the ATC unless they have attended an approved server training program prior to making application. All employee application forms will be removed from the ATC website effective January 1st. Individuals will receive their application once they have successfully completed an approved server training course. Applications can then be submitted by mail or in person.

The current application has been amended and has a section for the certified trainer to sign off on. There are now separate applications for restricted/unrestricted, and volunteer permits.”

At press time, the old form was still active and available on the ATC website. The editor is following up on this story and updates will be made when new information becomes available.

References:

<http://www.in.gov/atc/index.htm>
http://www.in.gov/atc/isep/files/servertraining_release.pdf
http://www.in.gov/atc/files/server_training_memo.pdf
<http://www.in.gov/atc/isep/2374.htm>
http://www.in.gov/atc/files/server_faq.pdf

2010 Dues

Please bring your 2010 dues to the January meeting. Dues are \$25 single and \$30 family.



Upcoming Events



Dear Ohio Valley Homebrewers,

This year, Hoosier Beer Geek is helping the Brewers of Indiana Guild organize the Winterfest beer festival, scheduled for January 30, 2010 at the Indianapolis State Fair Grounds. As you may already know, last year's festival featured a small homebrewer showing with some homebrewed beers available for sampling. This year, we want to grow this part of the festival! I'm contacting all of the official AHA homebrew clubs to see who is interested in being involved in this year's Winterfest.

The requirement will be for you to bring at least 2 sixth barrels or firkins and a jockey box or other beer dispensing apparatus. We'll provide you with a table and admission for 2 to pour your beer and promote your club. You are welcome to bring any promotional materials, samples of hops and barley, or anything else you feel would promote your club and homebrewing in general. As a fellow homebrewer, I think the opportunity to share your beer with thousands of craft beer enthusiasts is incredible and would love to see the Ohio Valley Homebrewers Association there.

Oh and one more thing, anyone who is pouring beer for their club will need to have a alcoholic beverage server's license. A volunteer license will work, since the festival is benefiting a charitable cause.

Cheers!

Rodney Weaver
IBADS
Hoosier Beer Geek

Dwayne Delaney and Chris Norrick will be representing the OVHA at this event. If you would like to donate a keg of beer, please bring it to the January meeting.

1st Annual Indiana Homebrew Club Barrel Aged Competition

From Bob Ostrander at IndianaBeer.com:

"Anita Johnson and I are working with John Kruse of Brown Forman to get used-once Woodford Reserve barrels to Indiana Homebrew Clubs for a club competition at the Indiana State Fair Brewers Cup. Here's what we're planning.

Each participating club will get a 53-gallon wooden barrel. There is no charge. Brown Forman is donating the barrels. Your club will probably have a big-brew day to make one batch of beer - your choice of style. The cask, of course, is to be used for barrel aging. No, you don't get the grain or hops donated also.

Each club will submit one entry (late June) to the Indiana State Fair Brewers Cup in a special category to compete for the Woodford Reserve Cup. This competition will be judged in category 22C - Wood-Aged Beer. It will include "base styles where barrel-aging is a fundamental requirement for the style (e.g., Flanders Red, Lambic, etc.)" This competition will be judged by out-of-state judges.

Your club gets to keep the cask, of course. We encourage the winners, at least, to subsequently make a Pro-Am beer with their local brewery.

We need you to bring a 5-gal corny keg of your entry beer to the Brewers Cup (early July) for people to sample during the dinner and awards ceremony (and possibly other State Fair receptions).

The casks will be delivered by Brown Forman to the State Fairgrounds on January 30th, 2010 at the B.I.G. Winterfest. You'll need to pick them up there. Bring a pickup truck or a van. (Yeah, we can make special arrangements)."

The club's plan, as of press time, is to brew a variation of Don Heisler's Old Ale recipe. The entire 55+ gallons will be brewed at an all grain "big brew" event to happen either Feb. 7 or Feb. 27 in Kenny Lucas' barn located on the north side of Evansville. The club will supply most, if not all, of the ingredients. We just need people to show up and brew!

The entire batch will be fermented in a LARGE cornie style vessel Jack Frey is donating. The beer will be fermented and barrel aged in Kenny's basement on a barrel stand constructed by either Dutch DeHaan or Chris Norrick. Final details to be worked out at the January meeting.



Suds Club Annual Brewery Tour

The OVHA has again been invited to the Jasper Suds Club Annual Brewery Tour!

Below are details of the trip, set for Saturday, March 13, to New Albanian's new Bank Street location.

- They are renting the school bus again. The seat limit is at 48. They are offering the seats to members of their club first and they have until February 9 to sign up. After that date, they will offer extra seats up to our club.
- Last year, OVHA member crashed at the Hampton Inn in Jasper, which is a short stumble from the Schnitzelbank Restaurant.
- The bus will be \$10/person.
- We are all welcome to carpool from Evansville and meet them at the brewery as well!
- Leave from St. Joe's Church in Jasper in the afternoon
- Pit stop at one of the New Albany area beer stores (need to gauge interest on this)
- Arrive at the new brewery (<http://www.newalbanian.com/bankstreetbrewhouse.html>)
- Group tours will be available throughout the day
- New Albanian beers will be on tap and they are hoping to get a rare beer or two added to the lineup
- They are doing a special buffet - pot roast, mashed potatoes, salad, spicy Asian chicken wings and mini-cheeseburgers for \$12/person (+20% gratuity)
- The FOSSILS homebrew club is scheduled to join us around 6:30 pm for tours/beers
- Arrive back in town at a somewhat reasonable hour and in a somewhat reasonable condition
- Twelve New Albanian beers on tap plus the possibility of growlers being brought over from Gravity Head at RichO's!



See message board topic <http://www.ovha.net/phpBB3/viewtopic.php?f=2&t=883> to sign up! It was a full bus last year and a very enjoyable, but slightly fuzzy, trip.

First Round AHA National Comp to be held in Indy

From Ron Smith:

This is a Big Deal! For the first time in a very long time, the First Round Judging for the Largest Homebrew Competition in the World, the AHA Nationals, will not be held in Chicago, and for the First Time ever, it will be held here in Indianapolis!!!

This is something that Brian Steuerwald and myself, Ron Smith, have been thinking about for a while, and we made it happen this year. The AHA would like to have multiple locations for each of the 8 regional first round competition sites, so hopefully this will be the start of alternating this location with Chicago for the Great Lakes region.

It is very important that we do a great job with this competition, and we are very confident we will. With the BJCP study groups that myself and others have conducted over the past 5 years, we

have developed a large base of trained and experienced BJCP judges here in Indiana. We are counting on this group, as well as many other volunteers to help make this competition a great success!

Brian and myself are somewhat sharing the leadership roles of running this large competition, which may see anywhere from 500 - 750 entries. Technically, Brian will be the Competition Coordinator and I will be the Judge Coordinator, but we will be dividing up the tasks slightly different.

Sun King Brewery has volunteered to be our receiving, storing and judging site, which should work out great. A Big Thanks to Sun King for welcoming us in for this event. This is also going to make it much easier for many of us here in Indiana to enter our beers, since we can drop them off in person at Sun King (and of course pick up a growler while we are there).

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Upcoming Events

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This First Round competition's purpose is to identify the top 3 beers in each major BJCP category for our region, which includes all of Indiana, Illinois and Michigan. These winning beers then advance to the Final Round held at the AHA National Conference in June in Minneapolis this year (this is a traveling conference that goes all over the country). You can learn more about the competition and the conference at <http://www.HomebrewersAssociation.org>.

More information about hotels, judging and weekend activities and agenda, etc. will be forthcoming, but for now, we need to start lining up BJCP Judges, Stewards and Volunteers. The competition will be held over the weekend of April 23rd, 24th and 25th. Ideally, we can do this in one day on Saturday, 24th, but knowing that it takes other regions additional sessions on Friday Night as well as Sunday Morning to get it all done, we need to keep these times open as options.

We are really looking forward to hosting a great and fun competition, but we need your help. Please contact us with the following information if you can help out...

Judges:

- Name
- BJCP Rank and Experience
- BJCP Number
- Email Address
- Availability (23rd, 24th, 25th)

Stewards and Volunteers:

- Name
- Experience
- Email Address
- Availability (23rd, 24th, 25th)

Let us know if you have any questions or need any additional information.

Thanks,
Ron Smith
RonSmith@MarketWiseSolutions.com

4th Annual Brew-B-Q 2010 Indiana Homebrew Club Day

This year's event will be held on Saturday, June 12th, probably again in Indy. More details to follow, but please get this on your calendars and plan on attending. Let's make this the biggest and best Brew-B-Q yet!

BJCP Study Group and Exam

Ron Smith will once again be conducting a BJCP Study Group and Exam in Indianapolis. He will be doing 4 long (5.50 hrs) Saturday sessions so that people can drive in from outside Indianapolis. The Study Group dates are Feb 27th, Mar 6th, Mar 13th, and Mar 20th. There will also be a judging practice session on Thursday night, Mar 25th. The Exam will be on Sat, Mar 27th. The BJCP has limited the number of exam takers to only 20, so combined with the limit imposed last year of only 5 exams per month, this is making seats very limited. People are contacting him from all around the Midwest. He's not sure how many seats will be available at this point, but if anyone is interested, contact him at:

Ron Smith
RonSmith@MarketWiseSolutions.com

More from Ron Smith:

Beer MBA Classes

Many of you know about the Beer Appreciation and Sensory Analysis classes I started a couple years ago. These are great classes for beer lovers and brewers at all levels. They are also a great first step towards the BJCP Study Group and Exam. I have 2 series of 3 classes starting very soon (one starting this Saturday). See <http://www.BeerMBA.com> for details. Also, I have considered doing these classes around the state if I can get enough people at a location that are interested. These classes cover the history, origins, special ingredients and brewing techniques of all the major beer styles, including sampling nearly 60 of them, various off-flavor demonstrations, some semi-technical topic discussions (like the importance of water chemistry), etc. They are very educational, as well as a lot of fun. Let me know if there is any interest in coming to Indianapolis for these classes or for possibly having them in your area.

Beer Vacations

Starting this Summer, Ron Smith is leading 9-night Beer-Focused Trips to Belgium and Germany (2 separate trips). If you have ever thought of doing a trip like this, this is the way to do it. These are tested and proven trips that are absolutely incredible. You can see all the details at <http://www.BeerMBA.com>. Let me know if you have any interest in these trips, whether this Summer or at some point in the future.

Ron Smith
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OVHA Holiday Party 2009

