



2010

Upcoming Events

OCTOBER

Wed, Oct 27, 7 pm:

Meeting; Germania Mannerchor, Topic: Hop Farming by the Crooks family; Beer Style: Fruit & Vegetable Beers

NOVEMBER

Sat, Nov 6: AHA's Learn to Homebrew Day, Liquor Locker (Morgan), 9 a.m.-3 p.m.

Wed, Nov 17: Meeting; Germania Mannerchor Topic: Officer Nominations; OVHA "Big Turkey" Homebrew Contest

DECEMBER

Wed, Dec 15: Elections; Holiday Party, Bring a covered dish. Club will provide meat. -Beer Style: Holiday/Winter Warmer

Learn to Homebrew Day 2010!

Saturday, November 6, 2010 is the American Homebrewers Association's (AHA) 12th Annual Learn to Homebrew Day and the Ohio Valley Homebrewers Association is again participating in this year's celebration.

Learn to Homebrew Day is an international event celebrated each year on the first Saturday in November with the goal of introducing people to the homebrewing hobby. The OVHA is happy to invite anyone who is interested in learning how to homebrew to stop by the **Liquor Locker** (Morgan Ave. location) from **9 a.m. to 3 p.m. on Saturday, November 6, 2010.**

With the new high-profile location, we need lots of brewers to brew and lots of brewers to talk about brewing to the public. Lunch is provided to participants. Water and electric power is available on site. Bring your system no matter how big or small even if you can't brew that day. We want to make an impression! Plus all the variety of equipment is great for show and tell. Beer for sampling is also appreciated.

Tell your friends and family about this event. Print the flyer on the back page and post it wherever you can to help spread the word. Let's make this the best LTHD ever!



BEER *on the* BRAIN?



Style of the month: Spice, Herb, or Vegetable

From the 2008 Beer Judge Certification Program Category 21A. Spice, Herb, or Vegetable

Aroma: The character of the particular spices, herbs and/or vegetables (SHV) should be noticeable in the aroma; however, note that some SHV (e.g., ginger, cinnamon) have stronger aromas and are more distinctive than others (e.g., some vegetables)—allow for a range of SHV character and intensity from subtle to aggressive. The individual character of the SHV(s) may not always be identifiable when used in combination. The SHV character should be pleasant and supportive, not artificial and overpowering. As with all specialty beers, a proper SHV beer should be a harmonious balance of the featured SHV(s) with the underlying beer style. Aroma hops, yeast by-products and malt components of the underlying beer may not be as noticeable when SHV are present. These components (especially hops) may also be intentionally subdued to allow the SHV character to come through in the final presentation. If the base beer is an ale then a non-specific fruitiness and/or other fermentation by-products such as diacetyl may be present as appropriate for warmer fermentations. If the base beer is a lager, then overall less fermentation byproducts would be appropriate. Some malt aroma is preferable, especially in dark styles. Hop aroma may be absent or balanced with SHV, depending on the style. The SHV(s) should add an extra complexity to the beer, but not be so prominent as to unbalance the resulting presentation.

Appearance: Appearance should be appropriate to the base beer being presented and will vary depending on the base beer. For lighter-colored beers with spices, herbs or vegetables that exhibit distinctive colors, the colors may be noticeable in the beer and possibly the head. May have some haze or be clear. Head formation may be adversely affected by some ingredients, such as chocolate.

Flavor: As with aroma, the distinctive flavor character associated with the particular SHV(s) should be noticeable, and may range in intensity from subtle to aggressive. The individual character of the SHV(s) may not always be identifiable when used in combination. The balance of SHV with the underlying beer is vital, and the SHV character should not be so artificial and/or overpowering as to overwhelm the beer. Hop bitterness, flavor, malt flavors, alcohol content, and fermentation by-products, such as esters or diacetyl, should be appropriate to the base beer and be harmonious and balanced with the distinctive SHV flavors present. Note that these components (especially hops) may be intentionally subdued to allow the SHV character to come through in the final presentation. Some SHV(s) are inherently bitter and may result in a beer more bitter than the declared base style.

Mouthfeel: Mouthfeel may vary depending on the base beer selected and as appropriate to that base beer. Body and carbonation levels should be appropriate to the base beer style being presented. Some SHV(s) may add additional body and/or slickness, although fermentable additions may thin out the beer. Some SHV(s) may add a bit of astringency, although a “raw” spice character is undesirable.

Overall Impression: A harmonious marriage of spices, herbs and/or vegetables and beer. The key attributes of the underlying style will be different with the addition of spices, herbs and/or vegetables; do not expect the base beer to taste the same as the unadulterated version. Judge the beer based on the pleasantness and balance of the resulting combination.

Comments: Overall balance is the key to presenting a well-made spice, herb or vegetable (SHV) beer. The SHV(s) should complement the original style and not overwhelm it. The brewer should recognize that some combinations of base beer styles and SHV(s) work well together while others do not make for harmonious combinations. **THE ENTRANT MUST SPECIFY THE UNDERLYING BEER STYLE AS WELL AS THE TYPE OF SPICES, HERBS, OR VEGETABLES USED. IF THIS BEER IS BASED ON A CLASSIC STYLE (E.G., BLONDE ALE) THEN THE SPECIFIC STYLE MUST BE SPECIFIED. CLASSIC STYLES DO NOT HAVE TO BE CITED (E.G., “PORTER” OR “WHEAT ALE” IS ACCEPTABLE). THE TYPE OF SPICES, HERBS, OR VEGETABLES MUST ALWAYS BE SPECIFIED.** If the base beer is a classic style, the original style should come through in aroma and flavor. The individual character of SHV(s) may not always be identifiable when used in combination. This category may also be used for chile pepper, coffee-, chocolate-, or nut-based beers (including combinations of these items). Note that many spice-based Belgian specialties may be entered in Category 16E. Beers that only have additional fermentables (honey, maple syrup, molasses, sugars, treacle, etc.) should be entered in the Specialty Beer category.

Vital Statistics: OG, FG, IBUs, SRM and ABV will vary depending on the underlying base beer.

Commercial Examples: Alesmith Speedway Stout, Founders Breakfast Stout, Traquair Jacobite Ale, Rogue Chipotle Ale, Young’s Double Chocolate Stout, Bell’s Java Stout, Fraoch Heather Ale, Southampton Pumpkin Ale, Rogue Hazelnut Nectar, Hitachino Nest Real Ginger Ale, Breckenridge Vanilla Porter, Left Hand Juju Ginger Beer, Dogfish Head Punkin Ale, Dogfish Head Midas Touch, Redhook Double Black Stout, Buffalo Bill’s Pumpkin Ale, BluCreek Herbal Ale, Christian Moerlein Honey Almond, Rogue Chocolate Stout, Birrificio Baladin Nora, Cave Creek Chili Beer





Henderson Hop Farmers to attend October Meeting

A few members of Crooks family will be on hand at the October meeting to talk about their new hop test plot on Camp Creek Farm in western Henderson County.

See the article in the Evansville Courier and Press for more info: <http://www.courierpress.com/news/2010/oct/18/crooks-family/>

They have planted six different varieties, 50 rhizomes each of Cascade, Fuggle, Liberty, Mt. Hood, Nuggett and Willamette.

Big Turkey Time: November 17 Meeting

The beer style for the 4th annual OVHA member's only Big Turkey brewing contest is **German Wheat Beers, BJCP Category 15**. This includes the sub-styles: A: Weizen/Weissbier, B. Dunkelweizen, and C. Weizenbock . Information about these styles can be found at the BJCP web site: <http://www.bjcp.org/2008styles/style15.php>

INSTRUCTIONS:

- You may enter one beer in each of the subcategories. Please do not enter the *same* beer in two different subcategories.
- You need three bottles of beer for each subcategory you are entering. Please use as plain as a bottle and you can muster. Things like swing tops, labels, raised lettering, etc are not allowed in sanctioned competitions but will be allowed here if it is ALL you have.
- Print out the BJCP Bottle ID form from the back page of this newsletter.
- Fill in your **Name**, **Category** (14), and **Subcategory** (A: Weizen/Weissbier, B. Dunkelweizen, or C. Weizenbock).
- Cut out the labels and attach one to each bottle with a rubber band. Again, please use as plain as a bottle and you can muster.

Judging will be using the standard BJCP judging sheets used at all the AHA competitions and styles will each be judged within their own subcategory. It's up to you to pick the category.

One winner, essentially a Best of Show, will get their name on the Big Turkey trophy, get their beer brewed for SWIRCA next year at Big Brew, receive one year's free OVHA membership, get the Big Turkey ceramic stein, and a \$30 gift certificate... not to mention the fame and glory that comes with winning the prestigious OVHA Big Turkey Competition. Second prize includes a \$20 gift certificate and hand crafted mash paddle. Third will receive a \$10 gift certificate and a club t-shirt.

GOOD LUCK!





OVHA Rocks the Wesselman Woods Wondering Owl Trail

A new event for the OVHA and only the second year for the Wesselman Nature Society, the Wondering Owl Beer and Wine Trail offered something for everyone on October 16.

Near the smoking campfire and perched upon the hill overlooking Odonata Pond, the OVHA tent beckoned patrons to the taps. We served up 10 draft beers and 7 bottled beers.

Food was truly everywhere with vendors lining the pond. The acoustic guitar had a real folk vibe and set the mood.

The down side? No outdoor lights so we had to pack up and get outta there by dark.

We hope to do it again next year.



Upcoming Events



NOVEMBER

SATURDAY, NOVEMBER 6

Learn to Homebrew Day

This national annual event is organized by the American Homebrewers Association and is one of the club's public brewing demonstrations during the year. Location is to be determined but plan on bringing out your brewing system to demo to those thirsty for the brewing knowledge.

WEDNESDAY, NOVEMBER 17

4th Annual BIG TURKEY Homebrew Contest

Our annual club-only homebrew contest beer style will be BJCP Style Category 15 A, B, or C. Brew your best to win a year's membership, have your name on the trophy, and the glorious take home winner's stein. Prizes for second and third place too!

WEDNESDAY, NOVEMBER 17

Officer Nominations

Nominations will be accepted at the November meeting.

SATURDAY, NOVEMBER 20

Holy Redeemer Tap & Cork

This new event will take place at Holy Redeemer on Mill Road at 6 p.m. Look for a sign up sheet at the October meeting if you would like to donate beer or serve at this event.

DECEMBER

WEDNESDAY, DECEMBER 15

Elections; Holiday Party

Bring a covered dish. Club will provide meat. -Beer Style: Holiday/Winter Warmer



BEER *on the* BRAIN? THEN COME TO:

OHIO VALLEY HOMEBREWERS ASSOCIATION

LEARN TO HOMEBREW DAY

Saturday, November 6, 2010 • 9 a.m. – 3 p.m.

Location: Liquor Locker-Morgan Ave at the corner of Morgan Ave. and Stockwell Rd., Evansville

Contact: John Dippel, OVHA President

Info: www.ovha.net or info@ovha.net



WWW.OVHA.NET

American Homebrewers Association
A Division of the Brewers Association
www.BrewersAssociation.org





AHA/BJCP Sanctioned Competition Program

BOTTLE IDENTIFICATION FORM



The American Homebrewers Association
www.beertown.org

BOTTLE ID FORM . . .

Name _____

Street Address _____

City _____

State _____ Zip _____

Phone Number _____

Email Address _____

Name of Beer _____

Category Entered _____

Subcategory Entered _____

Homebrew Club _____

ATTACH ONE FORM TO EACH BOTTLE

BOTTLE ID FORM . . .

Name _____

Street Address _____

City _____

State _____ Zip _____

Phone Number _____

Email Address _____

Name of Beer _____

Category Entered _____

Subcategory Entered _____

Homebrew Club _____

ATTACH ONE FORM TO EACH BOTTLE



BOTTLE ID FORM . . .

Name _____

Street Address _____

City _____

State _____ Zip _____

Phone Number _____

Email Address _____

Name of Beer _____

Category Entered _____

Subcategory Entered _____

Homebrew Club _____

ATTACH ONE FORM TO EACH BOTTLE

BOTTLE ID FORM . . .

Name _____

Street Address _____

City _____

State _____ Zip _____

Phone Number _____

Email Address _____

Name of Beer _____

Category Entered _____

Subcategory Entered _____

Homebrew Club _____

ATTACH ONE FORM TO EACH BOTTLE