



OHIO VALLEY HOMEBREWERS ASSOCIATION

TAP

www.ovha.net

November 2010

Vol. 14, No. 11

2010

Upcoming Events

NOVEMBER

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

Sat, Nov 20: Holy
Redeemer "Tap & Cork"
tasting event. 6 p.m.

DECEMBER

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

BIG TURKEY TIME!

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 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.

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 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!





Style of the month: Weissbier, Dunkelweizen, Weizenbock

From the 2008 Beer Judge Certification Program Category 15A. Weizen/Weissbier

Aroma: Moderate to strong phenols (usually clove) and fruity esters (usually banana). The balance and intensity of the phenol and ester components can vary but the best examples are reasonably balanced and fairly prominent. Noble hop character ranges from low to none. A light to moderate wheat aroma (which might be perceived as bready or grainy) may be present but other malt characteristics should not. No diacetyl or DMS. Optional, but acceptable, aromatics can include a light, citrusy tartness, a light to moderate vanilla character, and/or a low bubblegum aroma. None of these optional characteristics should be high or dominant, but often can add to the complexity and balance.

Appearance: Pale straw to very dark gold in color. A very thick, moussy, long-lasting white head is characteristic. The high protein content of wheat impairs clarity in an unfiltered beer, although the level of haze is somewhat variable. A beer “mit hefe” is also cloudy from suspended yeast sediment (which should be roused before drinking). The filtered Krystal version has no yeast and is brilliantly clear.

Flavor: Low to moderately strong banana and clove flavor. The balance and intensity of the phenol and ester components can vary but the best examples are reasonably balanced and fairly prominent. Optionally, a very light to moderate vanilla character and/or low bubblegum notes can accentuate the banana flavor, sweetness and roundness; neither should be dominant if present. The soft, somewhat bready or grainy flavor of wheat is complementary, as is a slightly sweet Pils malt character. Hop flavor is very low to none, and hop bitterness is very low to moderately low. A tart, citrusy character from yeast and high carbonation is often present. Well rounded, flavorful palate with a relatively dry finish. No diacetyl or DMS.

Mouthfeel: Medium-light to medium body; never heavy. Suspended yeast may increase the perception of body. The texture of wheat imparts the sensation of a fluffy, creamy fullness that may progress to a light, spritzzy finish aided by high carbonation. Always effervescent.

Overall Impression: A pale, spicy, fruity, refreshing wheat-based ale.

History: A traditional wheat-based ale originating in Southern Germany that is a specialty for summer consumption, but generally produced year-round.

Comments: These are refreshing, fast-maturing beers that are lightly hopped and show a unique banana-and-clove yeast character. These beers often don't age well and are best enjoyed while young and fresh. The version “mit hefe” is served with yeast sediment stirred in; the krystal version is filtered for excellent clarity. Bottles with yeast are traditionally swirled or gently rolled prior to serving. The character of a krystal weizen is generally fruitier and less phenolic than that of the hefe-weizen.

Ingredients: By German law, at least 50% of the grist must be malted wheat, although some versions use up to 70%; the remainder is Pilsner malt. A traditional decoction mash gives the appropriate body without cloying sweetness. Weizen ale yeasts produce the typical spicy and fruity character, although extreme fermentation temperatures can affect the balance and produce off-flavors. A small amount of noble hops are used only for bitterness.

Vital Statistics: OG: 1.044 – 1.052
IBUs: 8 – 15 FG: 1.010 – 1.014
SRM: 2 – 8 ABV: 4.3 – 5.6%

Commercial Examples: Weihenstephaner Hefeweissbier, Schneider Weisse Weizenhell, Paulaner Hefe-Weizen, Hacker-Pschorr Weisse, Plank Bavarian Hefeweizen, Ayinger Bräu Weisse, Ettaler Weissbier Hell, Franziskaner Hefe-Weisse, Andechser Weissbier Hefetrüb, Kapuziner Weissbier, Erdinger Weissbier, Penn Weizen, Barrelhouse Hocking Hills HefeWeizen, Eisenbahn Weizenbier





Learn to Homebrew Day Success!

The Liquor Locker–Morgan Ave was the new location for OVHA's Learn to Homebrew Day this year. The club was right on the corner under the big sign. This gave great exposure to all the traffic on Morgan and Stockwell. There was even a promo about LTHD on the big LED sign.

It's estimated that there were eight breweries going and several folks checking them out and asking questions.

Special thanks to our hosts, the folks at Liquor Locker, to Dutch DeHann for the chili, and to Jeff Smith for setting up this great location.

A successful day by every measurement.





Upcoming Events

NOVEMBER

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



<http://www.bjcp.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 _____

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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