



2011

Upcoming Events

JANUARY

Wed, Jan 26, 7 pm:

Meeting; Germania Mannerchor Topic: Sanitization by Chris Alvey; Beer Style: Stout

Sat, Jan 29, 2 pm:

Brewers of Indiana Guild Winter Fest, Indy State Fair Grounds

FEBRUARY

Wed, Feb 23, 7 pm:

Meeting; Germania Mannerchor, Topic: Water by Peter Federick; Beer Style: Belgians

HOP SWAP

MARCH

Sat, Mar 12: Best of Show Bus Tour to Broad Ripple Brewpub (BoSBTtBRB), Indy

Mar 30: AHA's National Homebrew Competition Entry Deadline; Entries accepted between March 21 and March 30

Wed, Mar 30, 7 pm:

Meeting; Germania Mannerchor, Topic: Extract Brewing 101 by Michael Erwin; Beer Style: Irish Red

EQUIPMENT SWAP

President's Farewell Address



2010 seems to have gone by so quickly. We have had a very successful year! We've seen a large increase in membership and it appears that our present meeting room is bursting at the seams.

We have had some great brewing get-togethers starting with the Barrel Aged Old Ale in February (which won a silver medal at the Brewer's Cup) and including very successful Big Brew and Learn to Homebrew events.

This past year we helped several organizations with fundraisers. SWIRCA, Zoo Brew, the Alzheimer's Organization, Brew-Ha-Ha, Wesselman Woods and Tap & Cork appreciated our assistance. This

provided lots of exposure for OVHA and a way to help these organizations generate some much needed dollars. Community service tastes a lot like beer!

We had great success in brewing contests this year. Congratulations to all stewards, judges, entrants, and medal winners. Special congrats to John Mills who won the Indiana Brewers Cup Best of Show, Chris Norrick who won the Jasper Strassenfest Best of Show, and Don Heisler who won his second OVHA Big Turkey Contest.

With 2010 about gone, I want to thank all members for their participation and enthusiasm. A lot of work goes on behind the scenes to make these things happen. Thank you, Chris Norrick, for publishing an outstanding newsletter and keeping up the OVHA website. Also, thanks and good luck to incoming 2011 President Dutch DeHaan and the new board.

Serving as the 2010 President has been my pleasure. Let's have a great 2011!

Cheers!



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, Jamtlands Julöl



Two-Time Big Turkey Winner—Don Heisler

The entries were down for the 4th annual OVHA Big Turkey Homebrewing Contest, but the competition was still strong. Last year saw a record of 14 entries. This year only 6 brewers entered for the right to be called OVHA Big Turkey. In a major organizational clerical error, one beer failed to get judged. Our apologies to John Mills for this oversight.

The prizes were upgraded this year to include a \$30 gift certificate along with the winners stein and year's membership for first place, a \$20 gift certificate for second and \$10 gift certificate for third.

In the end, judges Jack Frey, Peter Frederick, and Don Armstrong, determined Don Heisler's *Some Kind of Wheat Stuff* to be the best of the best with Michael Erwin coming in second and Dwayne Delaney third. Don is now the first two-time Big Turkey with back to back wins. Don wins a year's membership, his name engraved on the Big Turkey trophy, and takes home the famous Big Turkey winners stein.

Don said in coming up with the winning recipe, "I did a lot of research into what makes a good weissbier. I found that most recipes for weissbier are pretty close to being the same, about 60% wheat, 40% malt and a little hops (I used .60 oz of Sterling). So there had to be something that makes a difference. I found 3 categories to work on for this brew, mash style, yeast and fermentation temperature.

This is a beer that needs to be drank young, so unlike most of my other beers, I had a pretty tight schedule to brew. I found out my Yeast (Wyeast Weihenstephan Weizen #3068) has been sleeping in my refrigerator for a year. The most important element to brewing a good weissbier is good yeast since small changes can lead to dramatic flavor differences. I spent the next week waking up and growing my yeasties till they were happy and ready to go to work. Problem 1 resolved.

From what I read, I decided to do a single step decoction mash. I have never done a decoction mash before, I used a 1.75/1 Water/Grain Ratio. Dough in the entire mash at 111 degs and hold mash for 15 min, slowly ramp up to 131 degs and hold for 10 min. Pull a thick @35% decoction and slowly heat to 158 degs and rest it for 20 min, then boil for 10 min. Meanwhile take the rest of the mash to 149 degs. (this should end up being 158 degs after it's mixed with the boiled mash) Combine the two mashes and rest at 158 degs for 10 min. Mash out at 170 degs. My RIMS got a workout on this batch. Problem 2 solved.

I cooled the wort to 58 degs (that's what the Therminator is good for) aerated and pitched, raised to 65 degs for 2 days. Then raised 1 or 2 deg a day and held it at 72 for the final 2 days. I let it sit in the primary with the yeast for 12 days then kegged for 10 days. I bottled a couple of six packs with my beer-gun. Problem 3 solved.

Congratulations to all members that made the effort to brew and were brave enough to have it judged by your peers. The style for the 2011 contest will be the crowd pleasing IPA (India Pale Ale). The board of directors hopes this style will attract more entries next year.



Don Heisler's Some Kind of Wheat Stuff

Batch Size: 5.25 gal
OG: 1.048 SG
FSG I did not take @ 1.011
Color: 3.7 SRM
IBU: 13 IBU
Brewhouse Efficiency: 70.00 %
Boil Time: 70 Minutes

Ingredients:

6 lbs Wheat Malt, Ger (2.2 SRM)
4 lbs Pilsner (2 Row) Ger (1.6 SRM)
0.60 oz Sterling [6.00 %] (60 min)
5 Gal. RO water and 1 tsp Calcium Chloride (Mash 60.0 min)
1 Pkgs Weihenstephan Weizen (Wyeast Labs #3068) Used
1 year old yeast tube with 1 Qt starter Stepped Yeast up to 2 tubes.

Decoction Mash

1. Dough in at 111 deg. and hold for 15 min.
2. Ramp to 132 degs rest for 10 min (RIMS)
- 3 Pull thick (@ 30%) decoction and slowly heat to 158 and rest for 20 min, then boil for 10 min stirring constantly.
- 4 Meanwhile ramp up main mash with RIMS to 149 degs and hold.
- 5 Recombine and equalize at 158 degs, Rest for 10 min.
- 6 Mash out at 170 degs collect 7 gal.

Chill to 56 degs before oxygenation and pitching. Fermented at 65 degs for 5 days then raised to 72 degs over 3 days and held till finished.





Best of Show Bus Tour to Broad Ripple Brewpub (BoSBTtBRB): Saturday, March 12

The top prize for winning Best of Show at the Indiana State Fair Brewers Cup is the chance to brew your winning recipe at a professional brewery and have your beer served on tap for the masses.

For the past several years that brewery has been the Broad Ripple Brewpub in Indy. It's known as the granddaddy of Indiana's microbrewery scene having been the first Indiana brewpub to open way back in 1990, It also claims the title of Indiana's oldest microbrewery.

This historic place is where our own John Mills will help brew his BOS North English Brown Ale *How Now Brown Cow*.

The club has chartered a bus to make the trek to Indy to celebrate the tapping of John's beer in a grand ceremony at Broad Ripple Brewpub. The trip will also include

stops at the many other brewpubs that have sprung up in the Broad Ripple area of Indianapolis. These might include, Brugge Brasserie, Barley Island Brewing Company,

and the brand new Scotty's Thr3e Wise Men Brewing Company.

Tickets are on a first-come-first-served basis. Once you pay Jack Frey, you're signed up. The cost is \$25 for members and \$30 for non-members. Tickets will go on sale at the January meeting. Print out the Ticket Reservation Form and include it with your money. All remaining seats will be offered to the Doubois County SUDS Club on Feb 1 and we are expecting to sell out.

Bus pick up is the northern end of the Schnucks parking lot of at the corner of Lynch Rd and Green River Rd. at 6:30 a.m., Saturday, March 12. Return time is unknown, but should be sometime before Sunday. The trip will include a swing through Jasper to pick up the SUDS Club members.



TICKET RESERVATION FORM

OVHA Best of Show Bus Tour to Broad Ripple Brewpub (BoSBTtBRB)

Saturday, March 12, 6:30 a.m.-?

Member Name _____ @ \$25 = \$25

Number of non-members in your reservation _____ x \$30 = \$ _____

Total \$ _____



Upcoming Events

JANUARY

WEDNESDAY, JANUARY 26

**Meeting; Germania Mannerchor
Topic: Sanitization by Chris
Alvey; Beer Style: Stout**

Sign up for the Best of Show Bus Tour to Broad Ripple Brewpub at this meeting. Tickets are expected to sell out.

Club dues are also due. \$25 individual and \$30 for family membership.

SATURDAY, JANUARY 29

**Brewers of Indiana Guild Winter
Fest, Indy State Fair Grounds**

There may be a barrel to pick up again this year. Details are still unclear. This will be discussed at the January meeting. The club usually gets two free passes to serve homebrew.

FEBRUARY

WEDNESDAY, FEBRUARY 23

**Meeting; Germania Mannerchor,
Topic: Water by Peter Federick;
Beer Style: Belgians**

There will be a **HOP SWAP** at this meeting. Digital scales and vacuum baggers will be provided. Bring your bulk hops and swap for varieties you don't have. Normally an ounce for ounce swap.

MARCH

SATURDAY, MARCH 12

**Best of Show Bus Tour to Broad
Ripple Brewpub (BoSBTtBRB), Indy**

See details on page 4. Buy your tickets at the January meeting as they are expected to sell out.

WEDNESDAY, MARCH 30

**AHA's National Homebrew
Competition Entry Deadline**

Entries accepted between March 21 and March 30.

WEDNESDAY, MARCH 30

**Meeting; Germania Mannerchor,
Topic: Extract Brewing 101 by
Michael Erwin; Beer Style: Irish
Red**

There will be an **EQUIPMENT SWAP** at this meeting. Bring all that brewing gear you no longer want or need. Sell or swap it to a member who could put it to good use.



The Ohio Valley Homebrewer's Association General By-Laws

Mission Statement

To promote the art, heritage and enjoyment of homebrewing through education and preservation of the many varieties of brewing techniques.

Article I: The Association

SECTION 1. The name of this organization shall be known as the The Ohio Valley Homebrewer's Association.

ARTICLE II : Membership

SECTION 1. Any person applying for membership may become a member of this association provided that the applicant has reached legal drinking age, has expressed an interest in home brewing and agrees to abide by these Bylaws and the decisions of the officers and members of the association.

SECTION 2. There shall be only two classifications of membership in the association: Regular Membership and Family Membership

SECTION 3. Regular Membership dues will be \$25 per year. Family Membership dues will be \$30 per year. Dues paid for New Membership after November 15 each year will be treated as dues paid for the following year. Dues paid for new membership after July 1 will be prorated to \$15 for regular membership and \$20 for family membership.

SECTION 4. The Board of Directors may establish special memberships and dues for special memberships in the association.

SECTION 5. When a member is delinquent in payment of dues for a period of 2 years, the Board of Directors will remove that member from the membership roles. Delinquent members may reinstate their regular membership by paying the current years dues.

SECTION 6. A member in good standing is a member who is current in payment of dues.

ARTICLE III: Meetings

SECTION 1. Regular Meetings of the association will be held on the last Wednesday of each month. When the last Wednesday falls on a national holiday, the Regular Meeting will be rescheduled by the Board of Directors at least one month before the regular meeting date.

SECTION 2. The Annual Meeting will be designated as the regular meeting during the month of December each year.

SECTION 3. Only members in good standing may take part in meeting discussions, vote on proposed motions or enjoy any other privilege of membership.

ARTICLE IV : Board Of Directors

SECTION 1. The Board of Directors shall consist of the president, vice president, secretary, and treasurer of the association and three at large members who shall hold office for a period of 1 year or until their successors are elected.

SECTION 2. The 7 Board of Directors members shall be chosen from among the members of the association, by the members of the association present at each Annual Meeting.

SECTION 3. Nominations for the board shall be made one month prior to the annual meeting.

SECTION 4. The vice president shall assume the role of president the year following his term.

SECTION 5. The Board of Directors shall meet prior to the regular membership meeting. Special meetings of the Board may be called by any member of the Board of Directors or the Secretary upon 7 days notice in person or by mail.

SECTION 7. A QUORUM shall consist of not less than a majority of the elected and serving Board of Directors Members.

SECTION 8. The immediate past-president shall be a non-voting ex officio members of the board of directors.

ARTICLE V: Duties of Officers and Board of Directors

SECTION 1. It shall be the duty of the President to preside at all meetings, appoint all committees and report to the membership all actions taken by the Board of Directors at the next regular meeting of the membership.

SECTION 2. It shall be the duty of the Vice-President to assist the President in his duties and to conduct all official business of the association in the absence of the President.

SECTION 3. It shall be the duties of the Secretary to keep a record of attendance of Board members at all meetings, to keep a record of the proceedings of all meetings to complete needed correspondence of the association and production of the monthly newsletter.

SECTION 4. It shall be the duties of the Treasurer to receive all monies paid to the association, make all disbursements allowed by motions of the membership, per the Board of Directors, keep a record of membership of the association, and make report of all of these at the monthly meeting.

SECTION 5. It shall be the duty of the Board of Directors to supervise the activities of the association.

ARTICLE VI: Committees

SECTION 1. Committees, standing or special, shall be appointed by the President as the association, or the Board of Directors, shall from time to time deem necessary to carry on the work of the association.

SECTION 2. The President shall be ex officio a member of all committees except the Nominating Committee.

ARTICLE VII: Parliamentary Authority

The rules contained in the current edition of Robert's Rules of Order Newly Revised shall govern the association in all cases to which they are applicable and in which they are not inconsistent with these by laws and any special rules of order the association may adopt.

ARTICLE VIII: Amendments

SECTION 1. These By-Laws may be amended by the following process:

- (a) An amendment may be presented and read at a regular membership meeting by any member.
- (b) This amendment must be considered, during old business, at the next regular membership meeting. It may then be withdrawn by the maker or discussed, amended and voted on by the members present at said regular meeting.

SECTION 2. Any amendment will require a 2/3 (two thirds) majority of the members present and voting to pass. After being passed and being recorded by the Secretary, the amendment will immediately become a part of these By-Laws.

ARTICLE IX: Dissolution

SECTION 1. Upon dissolution of this association all liabilities and obligations of the association shall be paid, satisfied, discharged or adequate provisions be therefore made.

SECTION 2. Disposition of all assets of this association shall be at the discretion of the Board of Directors.

SECTION 3. If in the event this association is incorporated, dissolution shall be in compliance with the laws of the State of Indiana particularly as set forth in Chapter 157 of The Acts of The Indiana General Assembly of 1935 and the amendments thereto.

ARTICLE X: Miscellaneous

SECTION 1 Order of business:

- (1) Roll call of Directors
- (2) Reading of the minutes of the last meeting
- (3) Treasurer's Report
- (4) Introduction of guests
- (5) Reports and Communications
- (6) Old Business
- (7) New Business
- (8) Other appropriate activities
- (9) Adjournment

These By-Laws are Affirmed 25th day of June, 1997.