



2010

Upcoming Events

MARCH

Wed, Mar 31, 7 pm:
Meeting; Germania
Mannerchor, Topic: Keggle
Conversions by Don
Heisler; Beer Style: Irish
Beer-Stouts, Reds, etc.

APRIL

Apr 1: AHA's National
Homebrew Competition
Entry Deadline; Entries
accepted between March
22 and April 1

**Friday, Apr 9, 7-10
p.m.:** The Alzheimer's
Associations Annual
Making Memories Event
Vectren's Headquarters
downtown

Wed, Apr 28, 7 pm:
Meeting, Germania
Mannerchor, Topic:
Partigyle Brewing by
John Mills; Beer Style:
Barleywine & Partigyles

MAY

Sat, May 1: AHA's Big
Brew Day 8 a.m.

Wed, May 26, 7 pm:
Meeting; Germania
Mannerchor, Topic:
Regulating Fermentation
Temps by John Dippel;
Beer Style: Maibock

A message of hop from your president



Spring is getting closer!! I just pulled the mulch away from my hops and found some green shoots coming up from the ground on the Cascades. Magnum and Northern Brewer are still sleeping. These are 3 years old and the pattern is the same as last year. It will be a few weeks later before the others pop up.

It seems like a long time ago, but 3 years ago, hops were in very short supply and prices were through the roof. The money spent for a pound of hops the year before only bought 2 or 3 ounces. Selection was limited as not all varieties were available. A combination of years of low prices for the growers (causing some producers to switch to a more profitable crop) and a poor crop in 2007 caused a lot of problems for both commercial and home brewers.

Lots of hop rhizomes were planted in the spring of 2008. Anyone who planted hops found out that some varieties did great and others didn't do so well in our area. Some of them didn't even come up. My Cascade has done great and so has Magnum, but Northern Brewer has struggled and neither Willamette nor Fuggles did anything. Maybe somebody else had better luck with other varieties.

Hop prices are down quite a bit and lots of varieties are available now. Not as many brewers are worried about supplies of hops and not nearly as many new rhizomes are in the ground. It's a lot easier to point, click, and have supplies delivered to your door, but I'm looking forward to watching the hops grow from nothing to 15 feet tall this summer, picking them, and using them to make beer during the fall and winter, Spring is getting closer!



Cascade hops making an appearance on March 23, 2010.

-John Dippel



Style of the month: Irish Beer

From the 2008 Beer Judge Certification Program Category 9D: Irish Red Ale

Aroma: Low to moderate malt aroma, generally caramel-like but occasionally toasty or toffee-like in nature. May have a light buttery character (although this is not required). Hop aroma is low to none (usually not present). Quite clean.

Appearance: Amber to deep reddish copper color (most examples have a deep reddish hue). Clear. Low off-white to tan colored head.

Flavor: Moderate caramel malt flavor and sweetness, occasionally with a buttered toast or toffee-like quality. Finishes with a light taste of roasted grain, which lends a characteristic dryness to the finish. Generally no flavor hops, although some examples may have a light English hop flavor. Medium-low hop bitterness, although light use of roasted grains may increase the perception of bitterness to the medium range. Medium-dry to dry finish. Clean and smooth (lager versions can be very smooth). No esters.

Mouthfeel: Medium-light to medium body, although examples containing low levels of diacetyl may have a slightly slick mouthfeel. Moderate carbonation. Smooth. Moderately attenuated (more so than Scottish ales). May have a slight alcohol warmth in stronger versions.

Overall Impression: An easy-drinking pint. Malt-focused with an initial sweetness and a roasted dryness in the finish.

Comments: Sometimes brewed as a lager (if so, generally will not exhibit a diacetyl character). When served too cold, the roasted character and bitterness may seem more elevated.

Ingredients: May contain some adjuncts (corn, rice, or sugar), although excessive adjunct use will harm the character of the beer. Generally has a bit of roasted barley to provide reddish color and dry roasted finish. UK/Irish malts, hops, yeast.

Vital Statistics: OG: 1.044 – 1.060
IBUs: 17 – 28 FG: 1.010 – 1.014
SRM: 9 – 18 ABV: 4.0 – 6.0%

Commercial Examples: Three Floyds Brian Boru Old Irish Ale, Great Lakes Conway's Irish Ale (a bit strong at 6.5%), Kilkenny Irish Beer, O'Hara's Irish Red Ale, Smithwick's Irish Ale, Beamish Red Ale, Caffrey's Irish Ale, Goose Island Kilgubbin Red Ale, Murphy's Irish Red (lager), Boulevard Irish Ale, Harpoon Hibernian Ale



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: All-Citra American Brown

John Dippel: Pumpernickel Rye, Blond Ale

Michael Erwin: Edwin Sandys Bitter, Vienna Lager

Don Heisler: English IPA, Pale Ale

Mike Julian: Oktoberfest, Hefe-Weizen

John Mills: Up In Smoke Weizenbock/Roach partigyle, Green Haze, Belgian Black Lite

Chris Norrick: Honey Blonde

Jimmy Pore: Dubbel, Imperial Coffee Stout

Steve Sluder: California Common, SMaSH APA

Jeff Smith: India Red Ale



Barrel-Aged Big Brew Update

The Old Ale finally finished around 1.013. So on March 9, Jack Frey, Don Heisler, Kenny Lucas, Dutch DeHann, and Chris Norrick headed out to the Lucas ranch to transfer the beer into the barrel to begin the long aging process.

After overcoming a yeast-clogged bottom quick disconnect on the Mother Fermentor with a wee bit of CO2 pressure, and some “creative engineering” to seal up the blow off outlet, the beer started flowing, and flowing, and flowing.

The barrel was filled with a slight amount of head space as were two 5 gallon and a 3.5 gallon corney keg. An estimated total of 65 gallons of clean beer racked!

The aroma pouring out of the bung during the slow filling was wondrous. That’s not a phrase you hear everyday.

*** A Small Wager ***

While some of the club members were at the New Albanian brewery event, the the topic of this competition came up. In the spirit of extended friendly competition, a wager was struck with the FOSSILS club. Whichever club scores highest in this contest will receive 5gal. of beer and a club t-shirt from the other club.

I wonder what beer they will be giving us?





Upcoming Events

The Alzheimer's Association Making Memories Event is back!

Mark your Calendars for "Rhythm and Brews"
A Beer Tasting and Auction Experience.

Friday, April 9th from 7:00 to 10:00 p.m.

One Vectren Square, Evansville, IN 47708

Sample some of Southern Indiana's finest brewed beer and delicious hors d'oeuvres, while enjoying live Blues music!

We will not have our brew cart at this event so tap space will be limited. Don't let that stop you from donating and serving your beer. Details at the meeting.

Big Brew is coming May 1

The recipes are published for the AHA Big Brew which will be **May 1** this year. There is an American Wheat, a Scottish 80 Shilling, and an all-Munich-malt Oktoberfest.

Details: <http://wiki.homebrewersassociation.org/BigBrew2010>

About the Big Brew (from the AHA website): "Each year on the first Saturday in May, homebrewers unite non-brewing and brewing friends and family to celebrate National Homebrew Day, joining with thousands of homebrewers from around the world in brewing the same recipes and sharing a simultaneous toast at noon Central Time."

We always celebrate this event as a club each year by coming together and brewing the official recipes plus the award winning Big Turkey Beer. It's a chance to teach, learn, and enjoy brewing. Final details have not been worked out as to where we'll be brewing this year, but they will be shortly. Stay tuned.

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!

Suds Club Annual Brewery Tour

The club would like to thank the Jasper Suds Club for inviting us to tag along on their Annual Brewery Tour to the New Albanian Bank Street Brewery on March 13. It was, as predicted, a great time.

Chris Alvey, Dwayne Delaney, Don Heisler, and Chris Norrick had a chance to eat some great food, enjoyed a pint on the house, got an excellent tour of the new brewery, sampled several brews from Gravity Head, met many members of the FOSSILS club, enjoyed some of their members beers, and finally, placed a small wager on whose barrel aged beer would score the highest in the contest. See what you missed!

Oh, and don't forget the excellent beer shop we stopped at on the way there that had an unbelievable selection and the Wall of Beer after party at the Schnitzelbank.

See

<http://www.flickr.com/photos/cnorrick/sets/72157623606815403/>

for more pics.

New Club Pic

There will be a new club pic taken at the March meeting. Wear your official orange club shirt if you have one. If not, they will be available for purchase at the meeting.





Suds Club Annual Brewery Tour Pics

<http://www.flickr.com/photos/cnorricks/sets/72157623606815403/>



Beer Name	ABV	IBU
*HOPTIMUS	10.7%	100
HOOSIER DADDY	6.5%	70
BEAKS	8.3%	34
*SOLIDARITY	8.5%	18
ABZUG	3.8%	20
15 B	6.5%	35
*ELSA VON HORIZON	4.5%	8
TAFEL	4.4%	16
*MALCOLM'S OLD ALE	11%	32
SMOKED ABZUG	5.5%	5.4
COMMUNITY DARK	3.7%	18
ELECTOR	1.5%	12

*=10oz POUR ONLY

