



OHIO VALLEY HOMEBREWERS ASSOCIATION

TAP

www.ovha.net

April 2010

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2010

Upcoming Events

APRIL

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

MAY

Sat, May 1: BIG BREW
Day, 8 a.m., John Mills'
house

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

JUNE

Sat, June 12: BREW-
B-Q – The Fourth Annual
Gathering of Indiana
Homebrew Clubs @ Indy

June 12-26: Indiana State
Fair BREWER'S CUP
Entry Deadline

Sat, June 19: ZOO BREW,
Evansville Zoo & Botanic
Gardens

Wed, June 30, 7 pm:
MEETING; Germania
Mannerchor, Topic: ???
by Jeff Smith; Beer Style:
Session (low gravity)
Beers



Why homebrew? For someone with this passion, this might sound like a ridiculous question, but one that could be hard to explain. I could give lots of answers.

When I started homebrewing, my goal, being tired of paying lots of hard earned money for good beer, was to save some dollars. I didn't know anybody who made beer, but I had heard that it wasn't too hard and didn't take a lot of equipment. I could boil water and I could follow a recipe, so why not? There are plenty of ingredient kits and recipes in books and online that will turn out great beer.

Later, I found out more about the different varieties of grains, hops and yeast. Changing the amounts of these things, along with time and temperature, give a brewer more flexibility and variety. Like being a cook, practice on the fundamentals and then stretch your wings and try something new and unusual. I decided that I liked the process, not just the end result.

Brewing beer also has a social aspect. Monthly OVHA meetings have allowed me to meet others with a common interest in good beer. Some of us enjoy club functions like Big Brew, Teach a Friend to Homebrew Day, working at the festivals, the summer cookouts, or entering brewer's competitions. Others have simply figured out that OVHA meetings at Germania are a fun way to spend a Wednesday evening once a month. I look forward to them all.

Oh, and there are worse things than having a basement full of beer!! Cheers!



Style of the month: Barleywine

From the 2008 Beer Judge Certification Program Category 19C: American Barleywine

Aroma: Very rich and intense maltiness. Hop character moderate to assertive and often showcases citrusy or resinous American varieties (although other varieties, such as floral, earthy or spicy English varieties or a blend of varieties, may be used). Low to moderately strong fruity esters and alcohol aromatics. Malt character may be sweet, caramelly, bready, or fairly neutral. However, the intensity of aromatics often subsides with age. No diacetyl.

Appearance: Color may range from light amber to medium copper; may rarely be as dark as light brown. Often has ruby highlights. Moderately-low to large off-white to light tan head; may have low head retention. May be cloudy with chill haze at cooler temperatures, but generally clears to good to brilliant clarity as it warms. The color may appear to have great depth, as if viewed through a thick glass lens. High alcohol and viscosity may be visible in “legs” when beer is swirled in a glass.

Flavor: Strong, intense malt flavor with noticeable bitterness. Moderately low to moderately high malty sweetness on the palate, although the finish may be somewhat sweet to quite dry (depending on aging). Hop bitterness may range from moderately strong to aggressive. While strongly malty, the balance should always seem bitter. Moderate to high hop flavor (any variety). Low to moderate fruity esters. Noticeable alcohol presence, but sharp or solventy alcohol flavors are undesirable. Flavors will smooth out and decline over time, but any oxidized character should be muted (and generally be masked by the hop character). May have some bready or caramelly malt flavors, but these should not be high. Roasted or burnt malt flavors are inappropriate. No diacetyl.

Mouthfeel: Full-bodied and chewy, with a velvety, luscious texture (although the body may decline with long conditioning). Alcohol warmth should be present, but not be excessively hot. Should not be syrupy and under-attenuated. Carbonation may be low to moderate, depending on age and conditioning.

Overall Impression: A well-hopped American interpretation of the richest and strongest of the English ales. The hop character should be evident throughout, but does not have to be unbalanced. The alcohol strength and hop bitterness often combine to leave a very long finish.

History: Usually the strongest ale offered by a brewery, and in recent years many commercial examples are now vintage-dated. Normally aged significantly prior to release. Often associated with the winter or holiday season.

Comments: The American version of the Barleywine tends to have a greater emphasis on hop bitterness, flavor and aroma than the English Barleywine, and often features American hop varieties. Differs from an Imperial IPA in that the hops are not extreme, the malt is more forward, and the body is richer and more characterful.

Ingredients: Well-modified pale malt should form the backbone of the grist. Some specialty or character malts may be used. Dark malts should be used with great restraint, if at all, as most of the color arises from a lengthy boil. Citrusy American hops are common, although any varieties can be used in quantity. Generally uses an attenuative American yeast.

Vital Statistics:	OG:	1.080 – 1.120
IBUs:	50 – 120	FG: 1.016 – 1.030
SRM:	10 – 19	ABV: 8 – 12%

Commercial Examples: Sierra Nevada Bigfoot, Great Divide Old Ruffian, Victory Old Horizontal, Rogue Old Crustacean, Avery Hog Heaven Barleywine, Bell's Third Coast Old Ale, Anchor Old Foghorn, Three Floyds Behemoth, Stone Old Guardian, Bridgeport Old Knucklehead, Hair of the Dog Doggie Claws, Lagunitas Olde GnarleyWine, Smuttynose Barleywine, Flying Dog Horn Dog



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

Don Amrstrong: Witbier

Michael Erwin: Dusseldorf Altbier, Grist Mill Run Oatmeal Stout, Orange and Green Ale

Mike Julian: Dusseldorf Altbier, Don's Old Ale

John Mills: Tax Day Tea, Yolande Blonde, Hef's Honey

Jimmy Pore: Imperial IPA

Steve Sluder: Pale Ale, Hoppy Amber Wheat

Jeff Smith: Dead Irishman Ale



BIG BREW!

Saturday, May 1, 9 a.m.-?, John Mills' place

The club will gather at John Mills' place this year for our annual Big Brew. His address is 2303 Mt. Auburn Rd, across the street from the Zoo. Big Brew day is all about brewing as a club so bring out your equipment for a full day of sharing brewing knowledge and beer. Tell your family and friends to stop by!

This is one of the national events that the American Homebrewers Association promotes. The recipes they selected this year include an American Wheat, a Scottish 80 Shilling, and an all-Munich-malt Oktoberfest. Goto <http://wiki.homebrewersassociation.org/BigBrew2010> for the full recipes for both extract and all grain. We also brew the Big Turkey winner every year. The honors are Don Heisler's Big Turkey Porter this year. See the December 2009 newsletter for the recipe.

The club will supply ingredients to brew these "official" recipes with the understanding that the resulting beer will be saved to be served at any beer festivals we support during the year. However, we won't have enough for everyone to brew, so bring your own ingredients for what ever beer you want just in case.



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."

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

This year's event will be held on **Saturday, June 12th**, in Indy at Great Fermentations homebrew store. More details to follow, but please get this on your calendars and plan on attending. This is a gathering of ALL the Indiana Homebrew clubs. This is a free event, but they do recoup some costs by selling t-shirts. Delicious BBQ is provided as well as lots of beer sampling. Bring a chair and a cooler and you are set for the day. Door prizes are also usually handed out.

NEW EVENT: Zoo Brew

The OVHA is happy to announce another great local beer fest supporting the Evansville Zoo and Botanic Garden, **Saturday, June 19: Zoo Brew!**

The event is from 6–9 p.m. and will include a fun evening of beer, wine, great food and entertainment.

The OVHA will supply our handcrafted brew and help out in any way we can. Details to be presented at the meeting.

Indiana State Fair Brewer's Cup Entry Deadline

A great local beer competition is fast approaching. Get your beer ready to send off to the Indiana State Fair Brewer's Cup between **June 12-26**. If you notice, the first day entries can be submitted is on Brew-B-Q day at Indy. They will be accepting entries at the event. If you can't attend but would like your beer delivered, well, that is a benefit to OVHA membership! There will be some club members attending and they will safely transport you beer. Go to <http://www.brewerscup.org/> to register your beer.

The Brewer's Cup is one of the largest homebrewed beer competitions in the world. Your beer will be judged by some highly experienced judges and you will receive detailed feedback. There are also some very nice prizes given out for first through third in each category.

The actual judging will take place at the State Fair Grounds on July 9 & 10. If you are interested in heading up to help out, there will be a post on the message board for sign up shortly. We should have a free place to bunk down Friday and Saturday nights.