



# OHIO VALLEY HOMEBREWERS ASSOCIATION

# TAP

www.ovha.net

• May 2010

• Vol. 14, No. 5

## 2010

### Upcoming Events

#### MAY

**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  
?; Beer Style: Session (low  
gravity) Beers

#### JULY

**July 9 & 10:** Indiana State  
Fair Brewer's Cup Judging and  
Awards Ceremony @ Indy

**Sat, July 24** Westside  
Sportsman Club Bar-B-  
Que Comp and Brewing  
Demo

**Wed, July 28, 7 pm:**  
Meeting; Germania  
Mannerchor,

## President's Monthly Affirmation



Has anybody else ever noticed that homebrewers like toys? Homebrew supply catalogs are full of things we use all the time but also contain lots of things that might make life easier and more fun. These are TOYS!!!

Here is an example. For several years I have used a hand me down Corona grain mill. It came with a hand crank which was quickly replaced with a piece of threaded rod and an electric drill. It works fine, crushing a batch of grain in just a few minutes. I probably don't need a new one but did you know there are some really nice mills on the market? Lots easier than a Corona. I've been near the buying point several times but haven't coughed up the dollars yet.

Then there are extra carboys, extra cornys, carboy carriers, temperature controllers, bottle fillers (everybody needs a Beer Gun, right?), a plate chiller and a new kegerator. A new capper (a tabletop model to replace the hand held model), a refractometer to replace all the broken hydrometers (just bought one on ebay), and another beer fridge.

I "need" some fermenters and an autosiphon to be used solely for sour beers, a small chest freezer to be used as a fermentation chamber, and a more powerful propane burner.

A few years ago, the toy list was pretty short, just a burner and a bigger brew pot, a picnic cooler with a shutoff valve and a copper coil chiller. That was all I needed to move the brewery out of the kitchen. Some was new, some used, some homemade.

Even though brewing at my house is very low tech, there is always something interesting to look at in every new brewing supply catalog that comes in the mail I see they have a Barley Crusher on sale!

Cheers!



## Style of the month: Maibock

From the 2008 Beer Judge Certification Program Category 5A. Maibock/Helles Bock

**Aroma:** Moderate to strong malt aroma, often with a lightly toasted quality and low melanoidins. Moderately low to no noble hop aroma, often with a spicy quality. Clean. No diacetyl. Fruity esters should be low to none. Some alcohol may be noticeable. May have a light DMS aroma from Pils malt.

**Appearance:** Deep gold to light amber in color. Lagering should provide good clarity. Large, creamy, persistent, white head.

**Flavor:** The rich flavor of continental European pale malts dominates (Pils malt flavor with some toasty notes and/or melanoidins). Little to no caramelization. May have a light DMS flavor from Pils malt. Moderate to no noble hop flavor. May have a low spicy or peppery quality from hops and/or alcohol. Moderate hop bitterness (more so in the balance than in other bocks). Clean, with no fruity esters or diacetyl. Well-attenuated, not cloying, with a moderately dry finish that may taste of both malt and hops.

**Mouthfeel:** Medium-bodied. Moderate to moderately high carbonation. Smooth and clean with no harshness or astringency, despite the increased hop bitterness. Some alcohol warming may be present.

**Overall Impression:** A relatively pale, strong, malty lager beer. Designed to walk a fine line between blandness and too much color. Hop character is generally more apparent than in other bocks.

**History:** A fairly recent development in comparison to the other members of the bock family. The serving of Maibock is specifically associated with springtime and the month of May.

**Comments:** Can be thought of as either a pale version of a traditional bock, or a Munich helles brewed to bock strength. While quite malty, this beer typically has less dark and rich malt flavors than a traditional bock. May also be drier, hoppier, and more bitter than a traditional bock. The hops compensate for the lower level of melanoidins. There is some dispute whether Helles (“pale”) Bock and Mai (“May”) Bock are synonymous. Most agree

that they are identical (as is the consensus for Märzen and Oktoberfest), but some believe that Maibock is a “fest” type beer hitting the upper limits of hopping and color for the range. Any fruitiness is due to Munich and other specialty malts, not yeast-derived esters developed during fermentation.

**Ingredients:** Base of Pils and/or Vienna malt with some Munich malt to add character (although much less than in a traditional bock). No non-malt adjuncts. Noble hops. Soft water preferred so as to avoid harshness. Clean lager yeast. Decoction mash is typical, but boiling is less than in traditional bocks to restrain color development.

**Vital Statistics:** OG: 1.064 – 1.072  
IBUs: 23 – 35 FG: 1.011 – 1.018  
SRM: 6 – 11 ABV: 6.3 – 7.4%

**Commercial Examples:** Ayinger Maibock, Mahr’s Bock, Hacker-Pschorr Hubertus Bock, Capital Maibock, Einbecker Mai-Urbock, Hofbräu Maibock, Victory St. Boisterous, Gordon Biersch Blonde Bock, Smuttynose Maibock



**A fresh batch of tshirts and polo shirts are now available. If we didn't have your size or style in the past, we should now! All shirts are only \$20.**

### Recently Spotted In The Fermenter

- Don Armstrong:** Robust Porter
- Jeremy Dunn:** American Amber Ale
- Michael Erwin:** Bataille Kölsch
- Don Heisler:** Kolsch
- Michael Julian:** Scottish Export 80/-
- John Mills:** Russian Imperial Oatmeal Belgian Stout
- Chris Norrick:** Peppercorn Wit
- Ritchie Patel:** brewmart mexican style,
- Jimmy Pore:** 9.5% Fantome Dark Strong
- Jeff Smith:** Old Ale



## BIG BREW Success!

Special thanks go to John Mills for hosting the Big Brew this year. The threat of heavy rainfall encouraged him to clean out his garage to make room for some grubby homebrewers to brew beer. The club canopy was MIA, but luckily Jack brought his for the overflow. As it turns out, our brew site missed most of the rain for a very enjoyable day of brewing, eating and BS'ing. What our club specializes in!

Dutch DeHann, in true Iron Chef style, whipped up a very tasty lunch with nothing but a chef's knife and a cast iron skillet. It was truly impressive and delicious. We even remembered to celebrate the worldwide toast at noon!

We did manage to brew a lot of beer. Nine brewers produced a whopping 68 gallons this year. We even had a new member sign up and brew during the day.

If there was a theme this year, it would be Parti-gyle. The techniques John Mills lectured us on last meeting were put to use by at least three brewers, maybe four. This resulted in a lot of strong beers being made.

The club did supply ingredients to brew the "official" recipes with the understanding that the resulting beer will be saved to be served at any beer festivals we support during the year.





## Upcoming Events

### JUNE

#### SATURDAY, JUNE 12

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

This year's event will be held on **Saturday, June 12, from 2-6 p.m.**, in Indy at the Sun King Brewery, downtown. 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.

#### SATURDAY, JUNE 19

### NEW EVENT: Zoo Brew

The OVHA is happy to announce another great local beer fest, Zoo Brew. This event will be supporting the Evansville Zoo and Botanic Garden and is on **Saturday, June 19**.

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.

#### JUNE 12-26

### 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 Brewers 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 your 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.

### JULY

#### FRIDAY & SATURDAY, JULY 9 & 10

### Indiana State Fair Brewer's Cup Judging & Awards Ceremony

The 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.

You can volunteer to judge or steward the event. Most of our members serve as stewards. Stewards bring the beer to the judges to evaluate and collect and verify the paperwork. Judges get a stipend, stewards get free food and at least a case of beer. The beer is usually from the loser, but it's free beer. You can also pack away all the empty, label free bottles you can carry.

Saturday evening after the judging, there is an awards banquet. The food is usually great and the beer plentiful. If you entered beer in the competition, you will receive two tickets to the banquet. Judges and stewards are also invited.

#### SATURDAY, JULY 24

### Westside Sportsman Club Bar-B- Que Comp and Brewing Demo

The club will be setting up a brewing demo at the annual Westside Sportsman Club Bar-B-Q competition again this year. The Sportsman Club is located on Evansville's westside. New this year, we will be selling food and drinks as a fund raiser.