



OHIO VALLEY HOMEBREWERS ASSOCIATION

TAP

www.ovha.net

July 2010

Vol. 14, No. 7

2010

Upcoming Events

JULY

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

Wed, July 28, 7 pm: Short Meeting at Germania Mannerchor, then Tour of Turonis with the Brewmaster; Beer Style: Wheats and Wits

AUGUST

Sat, Aug 7: AHA's Mead Day

Sat, Aug 21: SWIRCA's Craftbrewer's Festival, at SWIRCA

Wed, Aug 25, 7 pm: Meeting; Germania Mannerchor, Topic: ??? by Chris Alvey; Beer Style: Belgians

SEPTEMBER

Sept 16-18: Great American Beer Festival, Denver, Colorado

Wed, Sept 29, 7 pm: Meeting; Germania Mannerchor, Topic: Making Cider by Dutch DeHann; Beer Style: Cider

President's Monthly Inspirational



"What's going on? There is nothing in your fermenters!" Life is good when you hear that from your wife! Even though it's midsummer, there's not really an excuse not to brew since my basement floor is about 65F right now, a good temp for fermentation. With several events coming up soon, it is time to make some beer.

My Cascade hop vines have gone CRAZY this year. Everything else hasn't done so well. I just checked the Cascade cones and they are getting big and full of yellow powder. I will have to pick a batch of them in the next few days and there are still cones coming on to be picked later. I think I might make a Cascade pale ale with fresh hops right off the vine. I'll need to figure what weight of cones to use since they weigh a lot more freshly picked rather than dried. I would not be surprised if the recommended rate was at least 4 times the dry weight. Surely there is info on the internet to answer that question.

Since I am not sure of the alpha acid level of the hops, maybe I will use dried hops with a known AA level for bitterness and use the fresh ones for flavor and aroma. Or maybe I should jump in with both feet and use fresh ones for everything and let things turn out however they turn out.

Has anyone brewed with fresh hops? I have heard that the flavor and aroma are wonderful! I have a lot more fresh hops than I will use. I'll dry and package the rest for later unless someone else wants to use some fresh. Just let me know and lend a hand at picking time!

Cheers!!

Reminder: We will have a short business meeting at Germania and then everyone is invited to Turonis for a behind the scenes tour of the brewery conducted by the Brewmaster, Jack Frey.



Meeting: Wednesday, July 28, 7 p.m. @ Germania Then on to Turonis for a tour with the brewmaster

Style of the month: Wheat & Wit Beers

From the 2008 Beer Judge Certification Program Category 6D. American Wheat & Rye

Aroma: Low to moderate grainy wheat or rye character. Some malty sweetness is acceptable. Esters can be moderate to none, although should reflect American yeast strains. The clove and banana aromas common to German hefeweizens are inappropriate. Hop aroma may be low to moderate, and can have either a citrusy American or a spicy or floral noble hop character. Slight crisp sharpness is optional. No diacetyl.

Appearance: Usually pale yellow to gold. Clarity may range from brilliant to hazy with yeast approximating the German hefeweizen style of beer. Big, long-lasting white head.

Flavor: Light to moderately strong grainy wheat or rye flavor, which can linger into the finish. Rye versions are richer and spicier than wheat. May have a moderate malty sweetness or finish quite dry. Low to moderate hop bitterness, which sometimes lasts into the finish. Low to moderate hop flavor (citrusy American or spicy/floral noble). Esters can be moderate to none, but should not take on a German Weizen character (banana). No clove phenols, although a light spiciness from wheat or rye is acceptable. May have a slightly crisp or sharp finish. No diacetyl.

Mouthfeel: Medium-light to medium body. Medium-high to high carbonation. May have a light alcohol warmth in stronger examples.

Overall Impression: Refreshing wheat or rye beers that can display more hop character and less yeast character than their German cousins.

Comments: Different variations exist, from an easy-drinking fairly sweet beer to a dry, aggressively hopped beer with a strong wheat or rye flavor. Dark versions approximating dunkelweizens (with darker,

richer malt flavors in addition to the color) should be entered in the Specialty Beer category.

Ingredients: Clean American ale yeast, but also can be made as a lager. Large proportion of wheat malt (often 50% or more, but this isn't a legal requirement as in Germany). American or noble hops. American Rye Beers can follow the same general guidelines, substituting rye for some or all of the wheat. Other base styles (e.g., IPA, stout) with a noticeable rye character should be entered in the Specialty Beer category (23).

Vital Statistics:

OG: 1.040 – 1.055
IBUs: 15 – 30 FG: 1.008 – 1.013
SRM: 3 – 6 ABV: 4 – 5.5%

Commercial Examples: Bell's Oberon, Harpoon UFO Hefeweizen, Three Floyds Gumballhead, Pyramid Hefe-Weizen, Widmer Hefeweizen, Sierra Nevada Unfiltered Wheat Beer, Anchor Summer Beer, Redhook Sunrye, Real Ale Full Moon Pale Rye



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: Nut Brown Ale
- Michael Erwin: Cherry Nut Brown
- Ritchie Patel: Octoberfest
- Jimmy Pore: 7.5% Fantome Blond
- Jeff Smith: Belgian Pale Ale



Best... Of... Show...

OVHA Brings it Strong for the Brewer's Cup

Those words have never been spoken about a OVHA beer before at the annual Indiana State Fair Brewer's cup. They were heard loud and clear this year. OVHA members names were called six times to make the walk across the stage and accept fair ribbons this year. The seventh time one was called it was for John Mills to accept the Best of Show award. That means the best out of every homebrew submitted. This year that meant competing against a record of 753 entries.

Jimmy Pore and John Mills took home a combined 6 ribbons. Jimmy won Blue (1st) for the Fruit Beer category, and white (3rd) in the Belgian Strong Ale category.

John Mills won Blue in English Brown Ale and Spice/Herb/Vegetable, and Red (2nd) in Smoke & Wood Aged and German Wheat & Rye. The English Brown Ale "How Now Brown Cow" went on to win the Best of Show.

These six wins placed OVHA second in the club ribbon count. However, MECA, with 34 ribbons, was far ahead and provides a lofty goal if we want to win Homebrew Club of the Year someday.

Placing 1st in a category wins you a \$50 gift card to Great Fermentations homebrew store in Indy. A 2nd gets you a \$35 gift certificate to Quality Ale and Wine Supply,

Winning Best of Show gets you a chance to brew your beer at a professional brewery—Broad Ripple Brewpub this year. John is in the planning stages of this brew day and subsequent tapping party. All of OVHA will be invited.

Hearty congratulations to these two and hopefully everyone else that entered at least got some valuable feedback from the judges. See Pages 4 & 5 to hear from the brewers themselves on their experience, more photos, and the BOS recipe.



Jimmy Pore and John Mills show off the goods.



John Mills with the BOS trophy.

Barrel-Aged Beer Takes Second at Brewer's Cup

The mega-70-gallon-brew that took place way back when the weather was so cold we were running heaters in the Lucas brewhaus, has finally been judged. This special competition was open to any Indiana homebrew club that wanted to participate. The deal was Woodford Reserve would provide a recently emptied 55 gallon oak bourbon barrel, the club would do a group brew, age it in said barrel, then submit the results to the

Indiana State Fair Brewers Cup. Well, out of 11 participating homebrew clubs, OVHA placed second with our Old Ale. Not too shabby. Thanks to all that made that happen.

We have also finally procured our promised bottle of Woodford Reserve. Now what to do with it? More Woodford Morning Wood Twinkies?



Indiana State Fair Brewer's Cup

Beginners Luck Strikes Again! *by John Mills*

Stewarding for the Brewer's Cup this year was a first for me. I would encourage every home brewer to steward, as I think it was a great learning tool. I was taken under wing by OVHA member Jim Dippel, who quickly showed me the ropes. I learned quite a bit on beer judging. Like what it takes to keep the beers anonymous from the judges so that they have no bias on what they're tasting. An eye on the score sheet to make sure the final score equals what each category score was given. (Judges often made mistakes after judging a few beers). Stewards also get to taste the same beers the judges are scoring (even if it is in the back room), and read all their comments. It helps to see if your palate can match those of the judges, or if you think the judge is just bunk. Tasting and reading the score sheets helps understand what the judges were trying to pick out what was the big flaw(s), or good characteristics. Other positives for stewarding is the judges treat you well (most of the time), you get all meals provided, you even get a case of left over beer (but it's usually not the winners), and just hanging out with brewers both amateur and professional from all over the state.

My first time entering any beer judging contest was our own OVHA Big Turkey contest November 2008. The style was American Pale Ale. Out of 19 entries, I brewed the 1st place winner. Beginners Luck! Last years entry though didn't fare as well, but I still managed to place 3rd with my Robust Porter out of 28 entries. This year, after listening to much positive feedback from the supportive members of OVHA, I decided to enter the Indiana State Fair Brewer's Cup, and to get some feedback from taste buds outside of Evansville. Beginners luck strikes again! I won Best of Show (BOS) out of 753 entries in the homebrew category with my Northern English Brown Ale that I named "How Now Brown Cow". The prize for BOS: I get to assist Kevin Mattalucci of Broad Ripple Brewpub in Indianapolis brewing this beer and enjoy the subsequent tapping party. I would like to invite all OVHA in joining the tapping party. ROAD TRIP!

I was fortunate enough to also win a 1st place with my Christmas Ale in the Spice/Herb/Vegetable beer category. This is a 8.2% ABV winter warmer spiced with cinnamon, cloves, coriander, citrus peel (orange clementine, and lime), and ginger. This beer is about 1 1/2 years old, and the spices have mellowed nicely. I also received a 2nd place with my 6% ABV Hefeweizen, "Hef's Honey" and a 2nd place with my 9.8% ABV Oaked Russian Imperial Stout. All the beers that won, except for the BOS, was the 1st time brewing those styles for me. I've brewed the BOS a few times, each time trying to tailor it to my wife's liking. It's her beer. (If I make a beer she likes, I get to brew more.) I've changed the malt bill, hops, and hopping schedule to make it what it is now. After first tasting this final incarnation we both agreed "don't change anything." Here's the all grain recipe. I've adjusted the recipe to match it to those similar in home brewing books. 6 gallons left in kettle after boiling, for 5 1/2 gallons to carboy, then for 5 gallons finished beer to the keg, or bottles at 70% extraction efficiency. You'll have to adjust it to your system.

BOS: How Now Brown Cow

8.8# Maris Otter = 59.6% of grist
2.45# Munich 10L = 16.6% of grist
.88# Crystal 40L = 6% of grist
.88# Crystal 60L = 6% of grist
.88# Victory = 6% of grist
.59# Brown malt = 4% of grist
.29# Chocolate Malt = 2 % of grist
.58 oz Columbus whole hops @ 15.2% Alpha Acid for 60 min boil = 30.9 IBU's
.92 oz Goldings whole hops @ 4.4% Alpha Acid for 15 min boil = 3.8 IBU's
.92 oz Goldings whole hops @ 4.4% Alpha Acid for 10 min boil = 2.9 IBU's
1 tsp Irish Moss or other clarifying agent per directions at 15 min boil

Fermentis Safale US05

1 tablespoon Five Star 5.2 magic powder added to mash

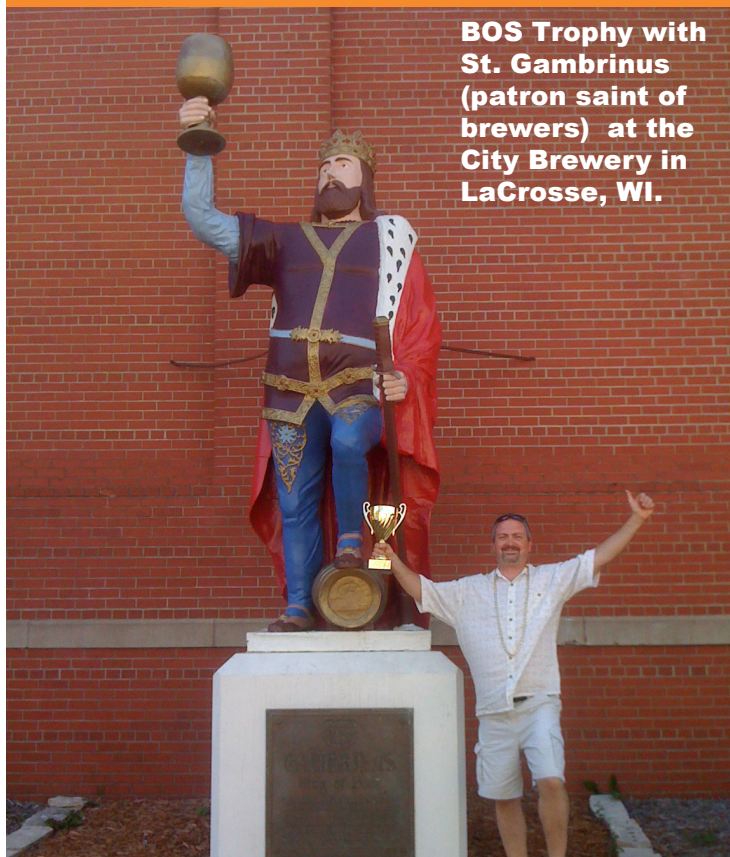
Mash at 150 degrees for 1 hr. or until conversion is complete

Mash out at 170 degrees

Boil for 90 minutes to ensure DMS has been removed. Oxygenate wort well, and pitch yeast in 73 degree wort. Ferment at 63-65 degrees for 2 days, then increase fermentation temp to 68-70 degrees until fermentation is complete.

OG: 1.063 FG: 1.020 5.68% ABV
21.5 SRM 37.4 IBU's

Extract Brewers: Substitute 5# Munton's light DME for the Maris Otter malt, and 2# light Munich DME for the Munich Malt, and steep the rest of the grains as usual.



BOS Trophy with St. Gambrinus (patron saint of brewers) at the City Brewery in LaCrosse, WI.

Indiana State Fair Brewer's Cup

Drink Belgian or Nothing at All! *by Jimmy (PB) Pore*

In the tradition of Belgian brewing, our small group of friends constantly strives to produce non-mainstream ales that awaken our senses to new experiences. This summer we stood next to all the hard working brewers of the OVHA to try and represent our passion to our Northern neighbors for the Indiana State Brewer's Cup. At the end of the day, two ales received recognition.

In the category for Belgian Strong Ales, we had submitted a 7.1% Belgian Blond. In the traditional sense it was brewed with light malted base malts for flavor and color, low bittering and flavor hops, and candy sugar. The ale has a light appearance and body, a malty sweet flavor with a nice dry finish. As with many Belgian ales, this Blond offers the nose fruity esters.

A first place was awarded to our 9.1% Belgian Raspberry in the Fruit Beer category. This Ale is based on a Belgian Golden Strong Ale recipe with about 2.5 lbs of raspberries per gallon, introduced at the tail end of primary fermentation. We call our fruit ales Supernova based on the yeast's greedy reaction to fruit when running out of sugars at this stage. This ale finishes with light malt and hops in the background flavor and aroma as the Raspberries overwhelm the senses.



Steward John Dippel double checking the judge's math.



Dwayne Delaney stewarding for Gordon Strong.



John Morrical, head steward, in one of two trailers full of beer.



Judge Jack Frey enjoying judging a little too much?



Dear Ohio Valley Homebrewers Association:

Thank you so much for everything you did for us for our 1st Annual Zoo Brew! Your assistance in the planning of this event and your attendance at the event was crucial in the event's success. It was certainly nice to meet and work with all of the fine OVHA folks!

Your wonderful assortment of beer was one of the highlights of the event. The placement of your booth was a great way to set a fun mood for the event. Your selection of beer was perfect and we heard so many compliments about all of it.

I also appreciate you sending some comments our way from your last board meeting regarding the event. Not surprisingly, we had a wrap-up Zoo Brew meeting and discussed most of these items, as well! We are already getting excited to start planning next year's event!

Thanks again,

Charlotte

Charlotte Roesner

Upcoming Events

JULY

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. We'll need brewers and food wranglers.

Set up will be from 8-9 a.m. We will be under a large roofed area and have access to power and water so anyone wanting to demo brewing should be all set.

Directions are here: http://maps.google.com/maps?f=d&source=s_d&saddr=&daddr=37.992045,-87.66915&hl=en&geocode=&mra=mi&mrsp=0&sz=17&sll=37.991318,-87.668742&sspn=0.00679,0.007178&ie=UTF8&t=h&z=17

The Westside Sportsman Club is off of Peerless Rd on the far Westside. The entry road runs along the RR tracks. See Google map above.

AUGUST

SATURDAY, AUGUST 7

3rd Annual Dubois County Suds Club Jasper Strassenfest Homebrew Contest

Bring your entries, entry forms, and cash to the **July** meeting and your beer will be magically whisked away to the contest on August 7. Or take them our yourself and enjoy the Strassenfest. Entries are accepted right before the judging, between 10-10:45 a.m. (Evansville time) on August 7.

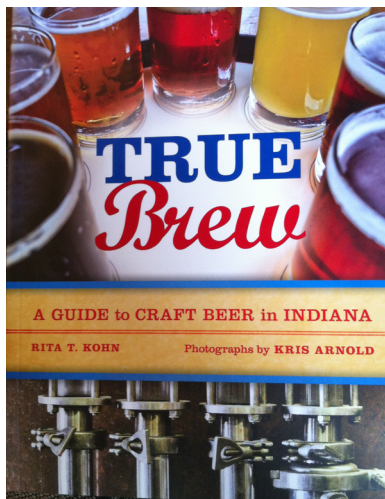
Entry forms are here: http://www.jasperstrassenfest.org/pdf/2010_Homebrew.pdf

You only need 2 bottles and \$2 per entry! There are five categories this year: Light, Amber, Dark, Wheat, and Speciality. No strict BJCP judging here, just good beer and fun.

SATURDAY, AUGUST 21

SWIRCA's Craftbrewer's Festival, at SWIRCA

That's right, it's almost time for the SWIRCA Fest! This is (was?) the largest event our club participates in. Our duties involve setting up and helping all the other wineries and brewers bring in their wares. We also serve as bartenders for anyone that is shorthanded or needs a break. This is in addition to our large contribution of homebrew and spreading the brewing bug to all who will listen.



The new book *True Brew: A guide to Craft Beer in Indiana* is now available for purchase. The author interviewed the head brewers and assistants from most of the Indiana breweries around the state in addition to homebrewers and homebrew supply shop owners, plus others, and tried to capture their passion for the craft in this book. It gives a real sense of how far the craft beer movement has evolved in the last 20 years in Indiana. Turonis and OVHA are in the book.

Short interview with author Rita Kohn and photographer Kris Arnold: <http://www.youtube.com/watch?v=oer3EiKy0wQ>

Amazon link: <http://www.amazon.com/True-Brew-Guide-Craft-Indiana/dp/0253222141>