



# OHIO VALLEY HOMEBREWERS ASSOCIATION

# TAP

www.ovha.net

August 2010

Vol. 14, No. 8

## 2010

### Upcoming Events

#### AUGUST

**Wed, Aug 25, 7 pm:**

Meeting; Germania  
Mannerchor, Topic:  
Grapes to Wine 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

#### OCTOBER

**Sat, Oct 2, am:** Apple  
picking for OVHA  
Ciderfest

**Sat, Oct 2, pm:** Brew  
Ha-Ha, Evansville Museum

**Sat, Oct 9:** Apple  
pressing for OVHA  
Ciderfest

**Sat, Oct 16, 4-7 pm:**

Wandering Owl Craft  
Beer and Wine Trail;  
Wesselman Woods  
Nature Preserve

**Wed, Oct 27, 7 pm:**

Meeting; Germania  
Mannerchor, Topic: ??? by  
Dwayne Delaney; Beer  
Style: Fruit & Vegetable  
Beers

## President's Monthly Inspirational



I just got back from a great vacation in Colorado. Vacations never seem to come often enough or last long enough. That really has nothing to do with a monthly column about beer except that there are some really fine beers in excellent pubs and restaurants that we cannot buy locally. I found that out firsthand.

In Denver we went to the Rock Bottom Restaurant and Brewery and had their Rye Bock and Cocoa Porter. There are some Rock Bottoms in the Midwest (Indy and the Chicago area). Food, beer, and service were terrific!

West of Denver in the mountains we stopped at a place in Dillon called Pug Ryans Brewpub. I had my first taste of Morning Wood there! Before you get the wrong idea I should tell you that is their Bavarian wheat beer and that it goes great with smoked trout and freshly baked bread.

While we were in Colorado we had to tour the Coors Brewery, the largest brewing facility in the world. Impressive! Dee Dee thought it smelled like brew day in our garage when we got off the tour bus to go inside the plant. At the end of the tour we got to sample some of their products. I passed on the Coors, Coors Light, and Keystone, but did sample 2 really good beers. One was Batch 19, a pre-prohibition lager made from a recipe found in a notebook when Coors moved their archives due to flooding. The other was called Colorado Native which is made from 100% Colorado grown ingredients and marketed only in Colorado. Imagine beers with flavor coming out of a megabrewery!

On the way home we had to stop in Kansas City. Barbecue was calling my name! When you order a BBQ sandwich at Arthur Bryant's, through the serving window comes a monstrous pile of meat 6 inches high on white bread. "Give me a combination brisket and ham with french fries and a Boulevard pale ale." That is about as good as life gets for a barbecue fanatic! Food and beer were both first class.

I'm ready for another vacation. Cheers!



## Style of the month: Belgians

From the 2008 Beer Judge Certification Program Category 18D. Belgian Golden Strong

**Aroma:** Complex with significant fruity esters, moderate spiciness and low to moderate alcohol and hop aromas. Esters are reminiscent of lighter fruits such as pears, oranges or apples. Moderate spicy, peppery phenols. A low to moderate yet distinctive perfumy, floral hop character is often present. Alcohols are soft, spicy, perfumy and low-to-moderate in intensity. No hot alcohol or solventy aromas. The malt character is light. No diacetyl.

**Appearance:** Yellow to medium gold in color. Good clarity. Effervescent. Massive, long-lasting, rocky, often beady, white head resulting in characteristic “Belgian lace” on the glass as it fades.

**Flavor:** Marriage of fruity, spicy and alcohol flavors supported by a soft malt character. Esters are reminiscent of pears, oranges or apples. Low to moderate phenols are peppery in character. A low to moderate spicy hop character is often present. Alcohols are soft, spicy, often a bit sweet and are low-to-moderate in intensity. Bitterness is typically medium to high from a combination of hop bitterness and yeast-produced phenolics. Substantial carbonation and bitterness leads to a dry finish with a low to moderately bitter aftertaste. No diacetyl.

**Mouthfeel:** Very highly carbonated. Light to medium body, although lighter than the substantial gravity would suggest (thanks to sugar and high carbonation). Smooth but noticeable alcohol warmth. No hot alcohol or solventy character. Always effervescent. Never astringent.

**Overall Impression:** A golden, complex, effervescent, strong Belgian-style ale.

**History:** Originally developed by the Moortgat brewery after WWII as a response to the growing popularity of Pilsner beers.

**Comments:** Strongly resembles a Tripel, but may be even paler, lighter-bodied and even crisper and drier. The drier finish and lighter body also serves

to make the assertive hopping and spiciness more prominent. References to the devil are included in the names of many commercial examples of this style, referring to their potent alcoholic strength and as a tribute to the original example (Duvel). The best examples are complex and delicate. High carbonation helps to bring out the many flavors and to increase the perception of a dry finish. Traditionally bottle-conditioned (“refermented in the bottle”).

**Ingredients:** The light color and relatively light body for a beer of this strength are the result of using Pilsner malt and up to 20% white sugar. Noble hops or Styrian Goldings are commonly used. Belgian yeast strains are used – those that produce fruity esters, spicy phenolics and higher alcohols – often aided by slightly warmer fermentation temperatures. Fairly soft water.

**Vital Statistics:** OG: 1.070 – 1.095  
IBUs: 22 – 35 FG: 1.005 – 1.016  
SRM: 3 – 6 ABV: 7.5 – 10.5%

**Commercial Examples:** Duvel, Russian River Damnation, Hapkin, Lucifer, Brigand, Judas, Delirium Tremens, Dulle Teve, Piraat, Great Divide Hades, Avery Salvation, North Coast Pranzster, Unibroue Eau Benite, Ale-Smith Horny Devil



A fresh batch of T-shirts 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:** American Pale Ale

**Dutch DeHaan:** Cherry Lambic

**Michael Erwin:** Oktober-Festivus, Aim-for-the-Target Red Ale, Bataille Kölsch

**John Mills:** Phantome Pumpkin, Phantome Sweet Potato

**Jimmy Pore:** 10% Cherry Lambicus, Belgian Strong Honey/Fruit Beer

**Steve Sluder:** BBQ Fest Pale Ale, SMaSH No. 2





## SWIRCA Fest 2010

Another successful SWIRCA Fest has come to a close. Early reports say they broke an attendance record this year.

The club had 18 beers on tap and a couple of bottled beers. As is tradition, the line to our tap boxes stretched across the parking lot. The line really seemed to like us taking them some beer while they waited. It will be a new tradition to be sure. John Mill's Best of Show winner was very popular as was the Dwayne Delaney Watermelon Wheat. Dwayne's club cider from last year has really aged well and was way to easy to drink.

Every festival we attend we seem to find closet homebrewers that are excited to learn there is a club of like-minded people in town. There is always those that are shocked to learn that all our beer is handmade in small batches at home and are they are always disappointed to learn it's not for sale. That's when you pitch them that they can do it too. It's not that hard, it's just boiling water right? We'll probably see a few at the meeting Wednesday so give them a hearty welcome. Donating beer to a good cause and gaining new fans and member is what it's all about.

A huge thank you to all those that helped set up, provided beer, helped serve, tear down, or just helped spread the word about the club and good beer. It is all appreciated! We couldn't do it without you year after year. Again, thanks.



*The crowd waiting for the doors to open.*



*OVHA fans lined up across the parking lot..*



*Seems obvious.*





## Past Events

### Strassenfest Results!

The club sent up several beers to the 3rd annual Jasper Strassenfest/Dubois County Suds Club's Homebrew Contest this year. We did quite well! Out of 91 entries we had two 1st places and a 2nd and a 3rd. Chris Norrick's Winter Wit went on to win Best of Show. Congratulations to all.

#### Amber beer (19 entries)

1st - John Mills - How Now Brown Cow

#### Wheat beer (19 entries)

1st - Chris Norrick - Winter Wit #58

3rd - John Dippel - Bad Moon Weizen

#### Dark beer (19 entries)

2nd - John Dippel - Beer Belly Porter

### WSSC Brew & Bar-B-Q

The club made a great effort to serve up some tasty vittles to the crowd at the West Side Sportsman Club as a little fund-raiser this year. However, the crowds just were not there for a financially successful event. We did make some new brewing friends and even had two members show how to brew a batch in the extreme heat so overall it was a success.



# Upcoming Events

## OCTOBER

**SATURDAY, OCTOBER 2**

### **OVHA Ciderfest 2010!**

It's that time of year again! Make plans now for the great OVHA Ciderfest. Plans are being made to go out and pick apples in the morning and then head to the Evansville Museum Brew-Ha-Ha in the afternoon so serve our homebrew. Pressing will occur a week later on Saturday, October 9.

**SATURDAY, OCTOBER 2**

### **Evansville Museum Brew-Ha-Ha**

This annual event will be moving back to the actual museum this year. The club will pick apples in the morning for Ciderfest and then head to the museum in the afternoon. There will be a sign up on the Message Board for anyone that wants to donate beer to this fundraiser.

**SATURDAY, OCTOBER 9**

### **OVHA Ciderfest 2010!**

This will be the apple pressing day for OVHA Ciderfest. Bring your juice containers to catch the golden goodness. Location to be determined, but it's usually at Dutch DeHaan's house on the far north east side.

**SATURDAY, OCTOBER 16**

### **Wesselman Woods Wondering Owl Beer and Wine Trail**

Wesselman Woods Nature Preserve has a tasting trail fundraising event coming up and they asked us to pour some of our wonderful homebrew. Look for a sign up shortly.

## NOVEMBER

**SATURDAY, NOVEMBER 6**

### **Learn to Homebrew Day**

This national annual event is organized by the American Homebrewers Association and is one of the club's public brewing demonstrations during the year. Location is to be determined but plan on bringing out your brewing system to demo to those thirsty for the brewing knowledge.

**WEDNESDAY, NOVEMBER 17**

### **4th Annual BIG TURKEY Homebrew Contest**

Our annual club-only homebrew contest beer style will be BJCP Style Category 15A: Weizen/Weissbier this year. Brew your best to win a year's membership, have your name on the trophy, and the glorious take home winner's stein. There may be some more prizes this year as well.

**SATURDAY, NOVEMBER 20**

### **Holy Redeemer Tap & Cork**

This new event will take place at Holy Redeemer on Mill Road at 6 p.m. Look for a sign up sheet in a month or so if you would like to donate beer or serve at this event.