



OHIO VALLEY HOMEBREWERS ASSOCIATION TAP

www.ovha.net

September 2010

Vol. 14, No. 9

2010

Upcoming Events

SEPTEMBER

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

NOVEMBER

Sat, Nov 6: AHA's Learn to Homebrew Day, Location and Time to be determined

Wed, Nov 17: Meeting; Germania Mannerchor Topic: Officer Nominations; OVHA "Big Turkey" Homebrew Contest

President's Monthly Inspirational



I'm ready for fall! Even though the calendar says it is late September, someone evidently forgot to tell Mother Nature. It is still hot with temperatures in the mid to upper 90s. Not exactly ideal brewing weather!

Some of us have braved the heat and brewed despite sweat, bugs, city water too warm to chill wort, and funky tasting water from the tap due to algae bloom in the Ohio River. There are ways around almost every problem. I've used a lot of bottled or filtered water and ice to cool down the water running through my chiller. I hope the bugs dropped to the bottom of the fermenter along with the trub.

Take advantage of the cool fall weather and bring someone to "Learn to Homebrew Day" the first Saturday in November. Help make some cider in October. We'll pick apples the first

Saturday and press the second Saturday of the month. Maybe it is time to break out your kettle and make a fresh batch of beer or two to enjoy over the winter. When the State Fair Best of Show "How Now Brown Cow" ale is tapped in Indianapolis, let's get a group together to enjoy the festivities!

There are a lot of reasons other than beer to look forward to fall, but it might be one of the better ones.

Cheers!

The OVHA annual picnic on Saturday, September 25, was a great time to share brews, stories, great food, and perfect weather. The club provided monstrous hamburgers, beer brats, and chicken breasts marinated in Turoni's Hefeweizen and homegrown Rosemary from Jack Frey's garden. Special thanks to Chuck Brown for the use of his private lake, where most everyone enjoyed fishing, swimming, hiking, and of course the great view.





Style of the month: Cider

From the 2008 Beer Judge Certification Program Category 27A: Common Cider

A common cider is made from culinary/table apples, with wild or crab apples often used for acidity/tannin balance.

Aroma/Flavor: Sweet or low-alcohol ciders may have apple aroma and flavor. Dry ciders will be more wine-like with some esters. Sugar and acidity should combine to give a refreshing character, neither cloying nor too austere. Medium to high acidity.

Appearance: Clear to brilliant, pale to medium gold in color.

Mouthfeel: Medium body. Some tannin should be present for slight to moderate astringency, but little bitterness.

Overall Impression: Variable, but should be a medium, refreshing drink. Sweet ciders must not be cloying. Dry ciders must not be too austere. An ideal cider serves well as a “session” drink, and suitably accompanies a wide variety of food.

Comments: Entrants **MUST** specify carbonation level (still, petillant, or sparkling). Entrants **MUST** specify sweetness (dry, medium, sweet).

Varieties: Common (Winesap, McIntosh, Golden Delicious, Braeburn, Jonathan), multi-use (Northern Spy, Russets, Baldwin), crabapples, any suitable wildings.

Vital Statistics: OG: 1.045 – 1.065
FG: 1.000 – 1.020
ABV: 5 – 8%

Commercial Examples: [US] Red Barn Cider Jonagold Semi-Dry and Sweetie Pie (WA), AEppelTreow Barn Swallow Draft Cider (WI), Wandering Aengus Heirloom Blend Cider (OR), Uncle John’s Fruit House Winery Apple Hard Cider (MI), Bellwether Spyglass (NY), West County Pippin (MA), White Winter Hard Apple Cider (WI), Harpoon Cider (MA)



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

Chris Alvey: Lemongrass Saison

Don Armstrong: Sweet Stout

John Dippel: Pumpkin Ale, Oatmeal Stout, Coal Porter, Northern Brewer Blond

Peter Frederick: Irish Red, Golden Ale

Don Heisler: Dave’s Northern Brown

Jess Kauffman: Fat Tire clone

Chris Norrick: Spiced Persimmon Ale

Jimmy Pore: 9.9% Wheat, 7.5% Pumpkin Pie

Tom Wrinkles: Mama’s American IPA



1st Annual OVHA WinoFest

In a slight departure from our normal barley-based hobby, several OVHA members headed out to a local vineyard and picked our body weight in grapes back on August 28.

Alan Rippelmeier's Vinyard, located on Koressel Road on the northwest side of Evansville, has been growing grapes for three years. They currently have seven varieties of grapes. The whites include Cayuga White, Niagra White, and Catawba. The reds include Steuben, Chambourcin, Cynthiana, and Concord.

The Chambourcin and Cayuga were ready that day, and a total of over 500 pounds were picked in a surprising short amount of time.

An attempt was made to press the whites in an experimental "whole cluster" method on the old apple press. However, Dutch DeHann reported that "Whole cluster pressing needs MONDO pressure. Our 4,000 lb hydraulic will not make it when

considering the square inch area of a 16" circle. With some minimal hand-crushing [and de-stemming] we got about a yield of 1 gal for 16 lbs of grapes."

The reds were hand de-stemmed and crushed and left to ferment on the skins and then pressed a week later. The Chambourcin yielded a very dark juice and the grapes were ripe enough not to require any additional sugar adjustment.

The results will be shared at a future meeting and the club will likely do a picking again next year. You should consider joining in if you've never made wine. As Chris Alvey explained at the August meeting, you already have all the equipment you need to make wine if you already make beer. A press is really not required with the reds. A hand crushing with a potato masher yielded 5 gallons of juice out of 90 lbs of grapes before pressing. So you could still do it without a press and just use the "first runnings" off the skins.





Upcoming Events

OCTOBER

SATURDAY, OCTOBER 2 COULD BE CANCELED

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 and time to this fundraiser.

SATURDAY, OCTOBER 9 COULD BE CANCELED

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 northeast 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 the sign up on the web.

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.