



OHIO VALLEY HOMEBREWERS ASSOCIATION

TAP

www.ovha.net

August 2011

Vol. 15, No. 8

CELEBRATING 15 YEARS!

2011

Upcoming Events

AUGUST

Tue, Aug 30, 6:30 pm:
Book Signing and Pub Quiz
at Turoni's Main Street

Wed, Aug 31, 7 pm:
Meeting; Germania
Mannerchor, Topic: Hop
Scheduling by John Mills;
Beer Style: Saison

SEPTEMBER

Sat, Sept 10: OVHA
Summer Picnic, Chuck's Lake

Sat, Sept 24: Brew Ha-Ha,
Evansville Museum (Don
Heisler)

Wed, Sept 28, 7 pm:
Meeting; Germania
Mannerchor, Topic: Low
Tech All Grain Brewing by
Dwayne Delaney;
Beer Style: Fruit Beer

OCTOBER

Sat, Oct 1: St. Benedict
Cathedral Oktoberfest
(John Mills)

Sat, Oct 8: Brew-B-Q/
Indiana Homebrew Club
Day, Indy (Details still TBD)

Sat, Oct 15, 4-7 pm:
Wandering Owl Craft
Beer and Wine Trail;
Wesselman Woods
Nature Preserve (Chris
Norricks)

Bob Ostrander's Book Tour: Tuesday, Aug 30

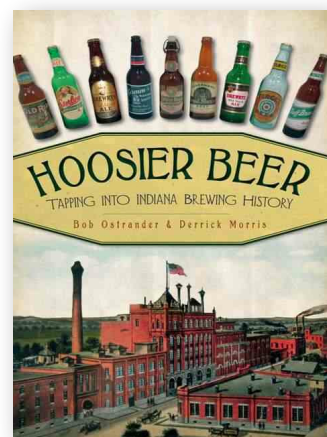
At Turoni's Pizzeria & Brewery, Main Street.

Book Signing & Boring Speech: 6:30 pm
Pub Quiz: 7:30 pm

Book Signing by the author of "Hoosier Beer
– Tapping into Indiana Brewing History"

As the author of indianabeer.com, Bob has
always supported our club's events and
the general craft beer culture in Indiana.

Let's show him
some support
by coming out
to his official
book tour stop
all the way
down here in
Evansville. Oh,
and yes there
will be prizes!



OVHA Summer Picnic: Saturday, Sept 10, 2 p.m.

Starting 2-3 pm till ??? There is no
electricity at the site, so bring a lantern/
flashlight if you plan to stay after dark.

11000 St. Wendel Rd. Evansville, In. Watch
for OVHA sign on St. Wendel Rd.

Basic directions from Evansville: take
Diamond Ave (hwy 66) west to Big
Cynthiana (hwy 65) north. Turn left onto
St Wendel Rd at flashing light on curve.

This is a very nice picnic area with shelter.
We can use the lake for fishing (artificial

lures, or worms only. No minnows),
swimming, canoeing, lay out at the beach,
etc.

OVHA will supply the meat (hamburgers
and brats usually). There is no charge to
attend this event.

Please bring your own chairs, beverages of
choice, and a side dish (w/serving utensils)
to share.

RSVP on the message board for meat
quantity procurement planning.

Brew Ha-Ha: Saturday, Sept 24, 3:30 p.m.

The Evansville Museum Contemporaries
Brew Ha Ha 2011 is Saturday, September
24 from 6 – 10 p.m., at the Museum.

We plan on meeting at 3:30 to load the
cart at Turoni's.

Evansville Museum Brew Ha Ha, would like
us to have a brewing display. The plan is
for us to bring some brewing equipment:
kettle, burner stand, mash paddle, carboy

(better bottle) and others. We will have
these set up and explain how we make
craft beer from grains and yeast but not
actually brew.

Bring your ideas to the meeting or post
your ideas and we can put them together
and come up with a show stopper.



Next Meeting: August 31, 7 pm

Style of the month: Saison

From the 2008 BJCP Guidelines Category 16C. Saison

Aroma: High fruitiness with low to moderate hop aroma and moderate to no herb, spice and alcohol aroma. Fruity esters dominate the aroma and are often reminiscent of citrus fruits such as oranges or lemons. A low to medium-high spicy or floral hop aroma is usually present. A moderate spice aroma (from actual spice additions and/or yeast-derived phenols) complements the other aromatics. When phenolics are present they tend to be peppery rather than clove-like. A low to moderate sourness or acidity may be present, but should not overwhelm other characteristics. Spice, hop and sour aromatics typically increase with the strength of the beer. Alcohols are soft, spicy and low in intensity, and should not be hot or solventy. The malt character is light. No diacetyl.

Appearance: Often a distinctive pale orange but may be golden or amber in color. There is no correlation between strength and color. Long-lasting, dense, rocky white to ivory head resulting in characteristic “Belgian lace” on the glass as it fades. Clarity is poor to good though haze is not unexpected in this type of unfiltered farmhouse beer. Effervescent.

Flavor: Combination of fruity and spicy flavors supported by a soft malt character, a low to moderate alcohol presence and tart sourness. Extremely high attenuation gives a characteristic dry finish. The fruitiness is frequently citrusy (orange- or lemon-like). The addition of one of more spices serve to add complexity, but shouldn't dominate in the balance. Low peppery yeast-derived phenols may be present instead of or in addition to spice additions; phenols tend to be lower than in many other Belgian beers, and complement the bitterness. Hop flavor is low to moderate, and is generally spicy or earthy in character. Hop bitterness may be moderate to high, but should not overwhelm fruity esters, spices, and malt. Malt character is light but provides a sufficient background for the other flavors. A low to moderate tart sourness may be present, but should not overwhelm other flavors. Spices, hop bitterness and flavor, and sourness commonly increase with the strength of the beer while sweetness decreases. No hot alcohol or solventy character. High carbonation, moderately sulfate water, and high attenuation give a very dry finish with a long, bitter, sometimes spicy aftertaste. The perceived bitterness is often higher than the IBU level would suggest. No diacetyl.

Mouthfeel: Light to medium body. Alcohol level can be medium to medium-high, though the warming character is low to medium. No hot alcohol or solventy character. Very high carbonation with an effervescent quality. There is enough prickly acidity on the tongue to balance the very dry finish. A low to moderate tart character may be present but should be refreshing and not to the point of puckering.

Overall Impression: A refreshing, medium to strong fruity/spicy ale with a distinctive yellow-orange color, highly carbonated, well hopped, and dry with a quenching acidity.

History: A seasonal summer style produced in Wallonia, the French-speaking part of Belgium. Originally brewed at the end of the cool season to last through the warmer months before refrigeration was common. It had to be sturdy enough to last for months but not too strong to be quenching and refreshing in the summer. It is now brewed year-round in tiny, artisanal breweries whose buildings reflect their origins as farmhouses.

Comments: Varying strength examples exist (table beers of about 5% strength, typical export beers of about 6.5%, and stronger versions of 8%+). Strong versions (6.5%-9.5%) and darker versions (copper to dark brown/black) should be entered as Belgian Specialty Ales (16E). Sweetness decreases and spice, hop and sour character increases with strength. Herb and spice additions often reflect the indigenous varieties available at the brewery. High carbonation and extreme attenuation (85-95%) helps bring out the many flavors and to increase the perception of a dry finish. All of these beers share somewhat higher levels of acidity than other Belgian styles while the optional sour flavor is often a variable house character of a particular brewery.

Ingredients: Pilsner malt dominates the grist though a portion of Vienna and/or Munich malt contributes color and complexity. Sometimes contains other grains such as wheat and spelt. Adjuncts such as sugar and honey can also serve to add complexity and thin the body. Hop bitterness and flavor may be more noticeable than in many other Belgian styles. A saison is sometimes dry-hopped. Noble hops, Styrian or East Kent Goldings are commonly used. A wide variety of herbs and spices are often used to add complexity and uniqueness in the stronger versions, but should always meld well with the yeast and hop character. Varying degrees of acidity and/or sourness can be created by the use of gypsum, acidulated malt, a sour mash or Lactobacillus. Hard water, common to most of Wallonia, can accentuate the bitterness and dry finish.

Vital Statistics:

OG:	1.048 – 1.065
IBUs:	20 – 35
FG:	1.002 – 1.012
SRM:	5 – 14
ABV:	5 – 7%

Commercial Examples: Saison Dupont Vieille Provision; Fantôme Saison D'Erezée - Printemps; Saison de Pipaix; Saison Regal; Saison Voisin; Lefebvre Saison 1900; Ellezelloise Saison 2000; Saison Silly; Southampton Saison; New Belgium Saison; Pizza Port SPF 45; Lost Abbey Red Barn Ale; Ommegang Hennepin



SWIRCA Report

Attendance from both vendors and attendees seemed down this year. A few reasons may include: there was a large beer festival in Louisville the same weekend drawing away some breweries. The Frog Follies was also going on which may have drawn some

attendees. Or perhaps the other Evansville craft beer festivals are putting on some pressure? Have we reached saturation in Evansville? Let's hope not. We still have FOUR festivals to go this year! Overall, the crowd did seem appropriate to the venue size which was echoed in a positive light by several patrons, i.e., it was much easier to get beer.

Our booth still brought it strong with at least 23 beers. Watermelon Wheat still remains popular but giving it a run for the money was CoCo Puff Porter from John Dippel and Total Eclipse, a Black IPA from Jeff Smith. Both unusual and both tasty.

The new booth setup tested at Zoo Brew seems to be working just fine. The improvements to the cart are keeping the foam down as hoped. Now, if we could just find some storage.



How many homebrewers does it take?



What's really in those kegs?



Jeff Smith demonstrating the proper pour.



OVHA booth inspected and ready to GO!



Upcoming Events

AUGUST

TUESDAY, AUG 30, 6:30 PM

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at Turoni's Pizzeria & Brewery

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Pub Quiz: 7:30 pm

Book Signing by the author of "Hoosier Beer – Tapping into Indiana Brewing History"

WEDNESDAY, AUG 31, 7 PM

Meeting; Germania Mannerchor

Topic: IPA Hop Scheduling by John Mills; Beer Style: Saison

SEPTEMBER

SATURDAY, SEPT 10

OVHA Summer Picnic

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SATURDAY, SEPT 24

Brew Ha-Ha

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WEDNESDAY, SEPT 28, 7 PM

Meeting; Germania Mannerchor

Topic: Low Tech All Grain Brewing by Dwayne Delaney;
Beer Style: Fruit Beer

OCTOBER

SATURDAY, OCT 1

St. Benedict Cathedral Oktoberfest

Details TBD

SATURDAY, OCT 8

Brew-B-Q/Indiana Homebrew Club Day

Indianapolis, Details TBD

SATURDAY, OCT 15, 3-6 P.M.

Wandering Owl Craft Beer and Wine Trail

Located at Wesselman Woods Nature Preserve inside the fence near Odonata Pond. Setup is at 1:30 p.m.

WED, OCT 26, 7 PM

Meeting; Germania Mannerchor

Topic: Equipment Maintenance 201 by Don Heisler;
Beer Style: Oktoberfest