



OHIO VALLEY HOMEBREWERS ASSOCIATION

TAP

www.ovha.net

February 2012

Vol. 16, No. 2

2012

Upcoming Events

FEBRUARY

Wed, Feb 29, 7 pm:

Meeting; Germania Mannerchor, *Topic:* Home Coffee Roasting-From Bean to Cup by Dwayne Delaney; *Beer Off-Flavor:* Acetic. THERE WILL BE A HOP SWAP AT THIS MEETING

MARCH

Sat, Mar 17, 10 am–2 pm:

Weber Equipment Brew Club Open House

Mar 28: AHA's National Homebrew Competition Entry Deadline; Entries accepted March 19-28

Wed, Mar 28, 7 pm:

Meeting; Germania Mannerchor, *Topic:* Advanced Yeast Wrangling Techniques by Don Heisler; *Beer Off-Flavor:* Acetaldehyde.

APRIL

Wed, Apr 25, 7 pm:

Meeting, Germania Mannerchor, *Topic:* Brewing Software Choices by Art Cox; *Beer Off-Flavor:* Butyric

MAY

Sat, May 5: AHA's Big Brew Day at SWIRCA during BBQ Fest. (Don Heisler)

“Off” Flavors In Beer

Their Causes & How To Avoid Them

This year the club is shifting focus away from our normal “beer style of the month” and will instead concentrate on working out the bugs of your brewing process.

Part of this project will involve learning to identify a defect in your beer and the causes and corrections to fix it. In order to accomplish this we've ordered the SIEBEL Institute of Technology Sensory Training Kit.

This kit works like the one we had a few years ago—for those that remember it. You take a fairly neutral beer and you spike it with a flavoring vial from the kit. The flavorings simulate the off-flavor you are trying to replicate. You keep a second glass of clean beer as your control to help compare and contrast. Science at work!

From MoreBeer.com

Sour/Acidic/Acetic

TASTES/SMELLS LIKE: Vinegary, acrid, felt on the sides of the tongue towards back of the mouth

POSSIBLE CAUSES: Extremely sour or vinegary flavors are almost always the result of a bacterial or wild yeast infection. Lambic style beers are beers that have been purposely exposed to specific types of wild yeast and bacteria to create the unmistakable cidery and sour flavors they are known for.

HOW TO AVOID: Bacteria and wild yeast are in the air, all around us, all of the time. Commonly referred to as “nasties” in the brewing world, these bacteria and yeast only fall downward – they will not crawl up and in. Make sure to thoroughly sanitize everything and anything that will be coming into contact with beer post boil. Cover your kettle when cooling your wort. Wort or beer that is under 180 F is prime breeding ground for bacteria and wild yeast. Dirt cannot be sanitized so clean equipment prior to sanitizing if it is visibly dirty. If using a plastic fermenter check it for any scratches, as these are a great place for bacteria to hide. Only open the fermenter when necessary. Use high quality yeast and/or make a yeast starter. The faster the yeast starts to ferment, the more likely they will overpower or push out any nasties. Proper sanitation is one of the most important things when it comes to making great home brew!

2012 Dues Due

The treasurer is now accepting dues for the 2012 calendar year. Dues are \$25 for individuals or \$30 for a family membership (those living under the same roof, including all forms of co-habitation) and the special 5 years for \$100 option is still available. Please renew your membership at the next meeting. The Co-Op on St. Joe & Mill Rd is now offering a 5% discount to OVHA members. Get your new membership card at the February meeting to take advantage. See p.3.



President's Message

Happy Leap Year! Happy Leap Day! Or should I say "Hoppy Leap Day!" This month's OVHA meeting will include a hop swap. If you have extra hops you don't need, have some you don't like, or just want to try a different hop, this will be the meeting you don't want to miss. The hop swap is open to barter as you wish, but usually a 1:1 swap. If you're bringing hops, you don't have to have them prepackaged in 1 oz or 2 oz sizes, as there will be a scale and vacuum-seal bags available. So with that preface, let's make this last year of the Mayan long calendar one filled with hops.

At last year's hop swap I picked up a hop I hadn't used before; Bravo. I think I swapped 4 oz current year Citra for 6 oz 1 yr old Bravo. I had never used Bravo before, and didn't know anything about it. I had to look up what styles Bravo was generally used, its bittering characteristics, and finishing flavors. Bravo was (is) a popular hop in some west coast IPA's when it was first introduced in 2006. Bravo is from Nugget and Zeus parentage. It's still listed as a super high alpha hop, but that seems to creep upward every year. I can remember when Chinook was the incredible high alpha monster on the market at 11% AA back in the mid 90's. So Bravo's 13% is pale in comparison to Pacific Gem & Summit's 18+% AA. I don't like to group hops into categories either, ie. bittering, flavor, aroma. Hops are hops and I will use them anywhere in the brewing process. Some just seem to be better than others in certain areas. I don't just add "bittering hops" at the start of the boil, but I will also use them in the latter additions too. The higher the Cohumulone % on a hop indicates it doesn't finish on the smooth side of the scale, finishing more with a harsh taste, but I like to make my own impressions. Some people don't like Chinook. They classify Chinook

into the harsh category. I on the other hand "grew up" with this hop and love it.

On my first try using Bravo, I didn't really like it. I went easy to try and get some experience with it. I didn't throw them in like gravel mixing concrete. When the beer was finished, I thought "Damn Nugget parent was the dominate one. Flavors of medicine! Yuck!" You see, I don't like Nugget hops. I've tried them, tasted other beers with them, and I don't like them. Other brewer's have them as their go to hop.... not me! I was hoping that Zeus was the dominate parent in this Bravo bastard child, as I like that CTZ hop. Now what to do??? I still had a bunch of these Bravo hops left. "Just put them in the back of the freezer and maybe you can get rid of them at the next hops swap", I thought. But a few months later, I was really wanting an IPA. Digging through my hop stash to find hops to burn up on a nice hoppy beer, I found the Bravo again. "Well...I guess I can use these up" I thought. The 2nd beer turned out quite nice. Now I think I've found a decent readily available bittering hop for my IPA's.

What can Hop Swap 2012 do for you? Leap into a new hop!

Cheers!

—Mills



President John Mills



BIG Winterfest Report

Another Brewers of Indiana Guild Winterfest has come and gone. The club was represented this year by the Mills crew. All the homebrew clubs only received word that they could come a few days before the event so we were scrambling to get things together. Chris Norrick sent a Cherrywood Smoked Porter and John Mills brought a Vanilla Porter and Imperial Wit. In the end only four other homebrew clubs made it to Indy. However, 67 breweries made it this year!

John Mills reports, "OVHA was a hit again in Indy. Three full cornies emptied one hour before the event closed. Not a drop wasted as foam. The vanilla porter, the smoked porter, and imperial wit had many repeat samplers."



Dear OVHA Members,

We at Superior Ag Evansville Branch would like to help your members offset their brewing cost.

When you buy your beer or wine supplies just present your membership card and receive a **5% discount.**

Thank You,

Ralph Adler
Al Debes

Evansville Branch
5015 N Saint Joseph Ave
Evansville, IN 47720
423-6481

HOP SWAP

There will be a **HOP SWAP** at the February meeting. Digital scales and vacuum baggers will be provided. Bring your extra bulk hops and swap for varieties you don't have. Normally an ounce for ounce swap but you arrange your own trades.

Annual Photo Time!

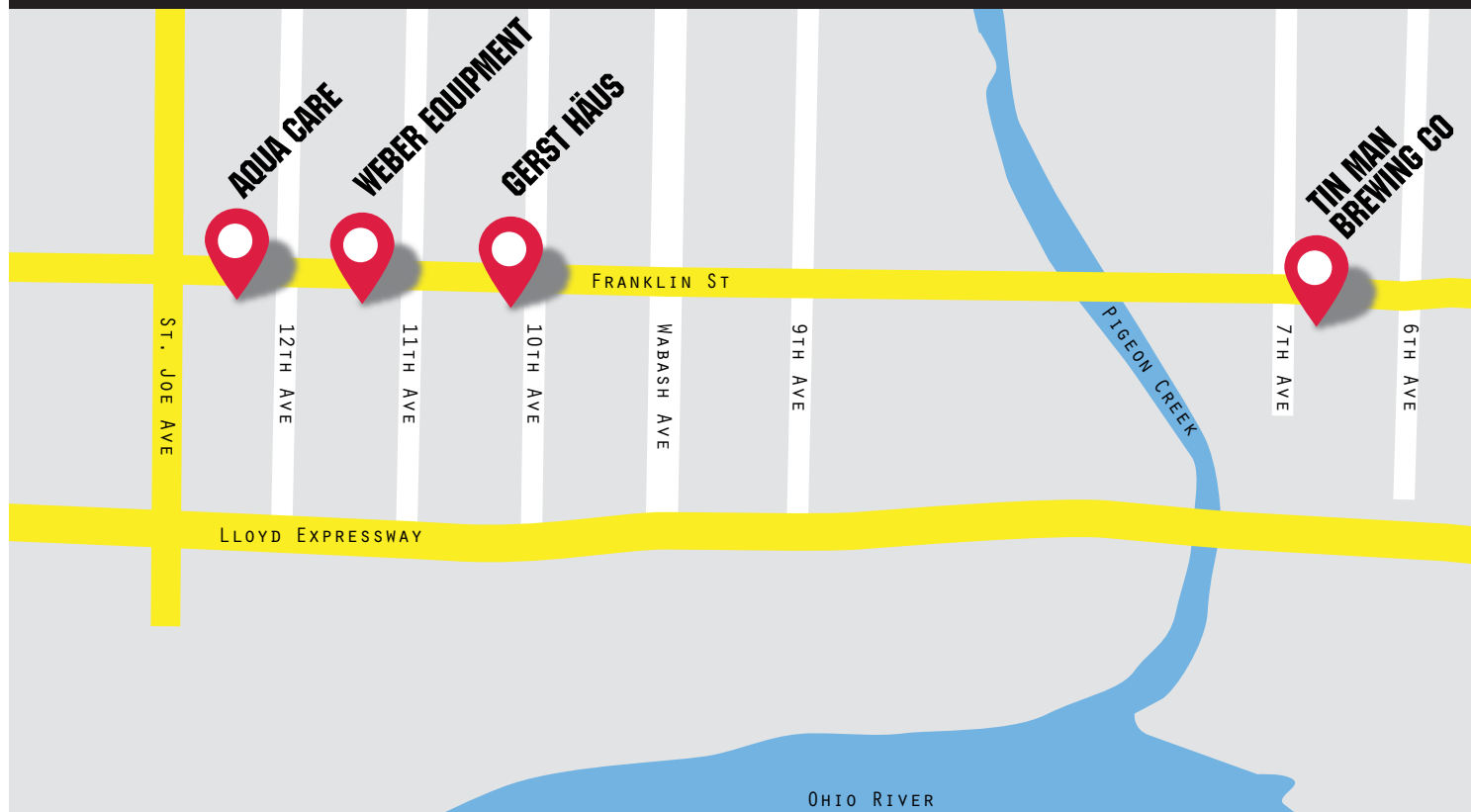
ALERT! Wear your Official Orange OVHA T-shirt for the yearly photo next meeting!





Beer On, Franklin Street

Some Beer Related Business on Franklin Street



Once only known as the grease capital of the world for a week each fall, Franklin Street has again regained it's historical position as the center of Evansville beer culture. We already had the Gerst Häus with it's excellent selection of craft beers and constantly rotating taps and now two more businesses are joining them to fill out the roster—a new brewery and a homebrew supply store.

Go east from the Gerst a few blocks, cross over the Pigeon Creek bridge, and located just a block from the historic site of the old Cook's/Sterling Brewing buildings will sit the new **Tin Man Brewing Company**. The new brewery is named for owner Nick Davidson's love of robotics. This production-only brewery will be canning their beer but will feature a tasting room with growler sales. Head Brewer Sean O'Rear has already been experimenting with recipes in the secret underground pilot brewery. This initial line up will include four styles including C ████ls, D ████t, In ████e, and R ████e.

Oh, you should have been at the January meeting to have gotten the beer lineup directly from Nick and Sean. Sorry about that cheeky monkey. Another interesting technique at this brewery will be the use of the historic building's lower cellar as cold storage.

The brewery is slated to open summer 2012.



COMING SUMMER 2012

Continued...



Patrick and Kathy Willett



About a block west of the Gerst is the long established **Weber Equipment** restaurant supply. Kathy and Patrick Willett of Evansville bought Weber Equipment in early 2011 and have been working hard to bring the business back to it's former glory. This work includes a newly remodeled showroom showcasing home bar supplies along with their traditional restaurant equipment. They also stock large metal pots for brewing and lots of different glassware.

In February, they bought out the R.O. Homebrew store in Jasper and have now added homebrewing supplies to they're list of items for sale.

They have dedicated some of the excellent Franklin St. window displays to shiney homebrewing equipment to draw you in. They also have plenty of proper cold storage for hops and yeast and are currently setting up space to hold beer kits, equipment, and supplies.

On March 17, St. Patrick's Day, they are hosting a Brew Club Open House from 10 a.m.–2 p.m. They will have a beer and wine making supply expo, discounts, and refreshments.

They are also hosting a free beginner wine seminar Saturday, March 3, 10 a.m.–2 p.m. and a free beginner beer seminar Saturday, March 10, 10 a.m.–2 p.m.. Openings still available. Please call 812-423-3050 or 800-264-0321 to register.

Normal store hours are Monday–Friday, 8 am–6 pm and Saturday 10 am–2 pm.

For those with kegging systems, the **Aqua Care & Billiards** store, one block west of Weber, can fill your 5# CO2 cylinders and paintball cylinders for portable systems.

Beer On, Franklin Street!



Utopias Lottery

For those paying attention during the holiday party, you couldn't miss the ceramic and metallic copper 750ml flask in the shape of a boil kettle sitting at the head table. That copper gem contains Sam Adams Utopias and it's one of the hardest to find and most expensive "beers" on the planet. The OVHA now owns one.

A little background. It was first released in 2002 and was awarded the Guinness for strongest beer in the world at 24% abv. It uses a combination of a special ale yeast, champagne yeast, and maple syrup to hit these unbelievable alcohol levels. It was created to push the boundaries of what beer could be and it seems to have succeed. It has been brewed only a handful of times since and is aged in a variety of different wood casts and then blended for hand bottling. The current releases are upwards of 27% abv. It also has no carbonation. So is it a beer? You can judge it for yourself!

At *some* future meeting there will be a lottery for all present members in good standing. We'll pull numbers until the bottle is empty. We estimate about 16 samples of 1.5 oz each. Then the empty bottle and it's leftover essence will go up for raffle.



National Homebrew Competition

<http://www.homebrewersassociation.org/pages/competitions/national-homebrew-competition>

Now that you have a few Big Turkey competitions and maybe a State Fair Brewer's Cup or two under your belt, maybe it's time to try your hand at a national competition.

The American Homebrewer's Association (AHA) holds the largest international beer competition in the world. It takes place in two rounds. The first is a regional event much like the State Fair Brewer's Cup. The top three winners in each of the 28 categories from the regionals move on to the second round, which is judged at the national convention. You can actually re-brew the beer, if needed, for the second round. The convention is in Seattle, WA, on June 21-23, 2012. The winners are announced during the conference. Give it a shot!

If you are considering entering, here are some important dates.

Online Registration	Available mid-February 2012
Entry Shipping	March 19-28, 2012
First Round Competitions	March 30-April 22, 2012
First Round Results	May 4, 2012

Info from the AHA:

What is the NHC?

The National Homebrew Competition (NHC) is the world's largest international beer competition recognizing the most outstanding homebrewed beer, mead, and cider produced by amateur brewers worldwide.

The 2012 NHC Rules & Regulations will be available for download in January 2012 .

The First Round of the National Homebrew Competition (NHC) takes place at ten (10) judging locations in the U.S. in April. The best of the beer, mead, and cider entries in the regional competitions advances to the Final Round of the competition at the AHA National Homebrewers Conference. NHC winners receive gold, silver or bronze medals in 28 style categories.

