



OHIO VALLEY HOMEBREWERS ASSOCIATION

TAP

www.ovha.net

January 2013

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2013

Upcoming Events

JANUARY

Wed, Jan 30, 7 pm:

Meeting; Germania
Mannerchor Topic: Kegging
101 by Chris Norrick

FEBRUARY

Feb 5: Signup for National
Homebrew Convention

Sat, Feb 23: OVHA
Barrel-Aged Old Ale Group
Brew; Club supplies grain

Feb 26: AHA's National
Homebrew Competition
Registration; Entries
accepted March 18-27

Wed, Feb 27, 7 pm:
Meeting; Germania
Mannerchor, Topic: All
About Hops by ?; THERE
WILL BE A HOP SWAP
AT THIS MEETING;
PLUS Group photo AND
Westvleteren 12 beer
tasting! Wear your club shirt!

MARCH

Mar 27: AHA's National
Homebrew Competition
Entry Deadline; Entries
accepted March 18-27

Wed, Mar 27, 7 pm:
Meeting; Germania
Mannerchor, Topic: SmaSH
Beer Club Project by Jeff
Smith

President's Message by Don Heisler

Since the Mayans were wrong, or should I say the dooms-day preppers were wrong, the Mayans are just starting their 14th baktun, I guess I need to get started on this month's letter.

It's an honor to represent our club and to be surrounded by such a great group of home brewers. It's more common now a-days when you tell someone you're a member of OVHA that they know about the club, had read about it or have been to one of our events and sampled our beers. That's a good feeling!

Our club has gone from 2 events a year to 5 fundraisers that we help out with, 2 or 3 public brewers and several statewide events.

This year we are planning a Club barrel brew in February. We will try to get enough club members together, brew 65 gallons of Old Ale and fill Jacks fermenter, then age it in a whiskey barrel. This will go over well at several of our events this summer.

We now have over 90 paid members and will have 40+ at our meetings, so we purchased a PA system trying to make sure everyone can hear what's being said.

We are once again working on a New Member Welcome Package. This will cover the Clubs By-Laws, list of events and what volunteers are asked to do and much more.

We are on course to have another active year and I'm looking forward to it. There's something for everyone to do. It would be great if everyone took a part in at least one of our events this year, either by donating beer, help setup or clean up or hauling of equipment.

The club has collected quite a lot of serving and display equipment over the years and we have been fortunate to have Jack to keep it clean and repaired for us.

The Board has decided to form an Equipment Committee that will meet about 5 times a year and work on keeping our collection clean and repaired. If you'd like to help with this send me a note or see me at one of the meetings.

Plan on making our February meeting and wear your orange shirt, we're going to take our annual Club photo as well as open special beer.

Westvleteren 12 is a Belgian Trappist Ale that has consistently been voted the single best tasting beer in the world. All major beer rating sites agree that this is the pinnacle of beers, including: Beer Advocate, Rate Beer, Beer Pal & Jimmy P. and we have it! To be shared at an upcoming meeting, BE THERE!

Prost!



President Don Heisler

2013 Dues Due

The treasurer is now accepting dues for the 2013 calendar year via PayPal. 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 today! Go to <http://www.ovha.net/dues.html>



2012 Big Turkey Results

Congratulations to our 2nd Round Finalist:

Jordan Fehr, Logan Ledbetter, & Craig Goebel for their Oatmeal Stout

Peter Fredrick for his sweet stout

Aaron Royer for his Foreign Extra Stout

Glen Wrinkles for his Foreign Extra Stout & Russian Imperial Stout

Best of Show

1st Place and the Big Turkey Stein went to Glen Wrinkles for his Foreign Extra Stout

2nd Place to Jordan Fehr, Logan Ledbetter, & Craig Goebel for their Oatmeal Stout

3rd Place to Glen Wrinkles for his Russian Imperial Stout



2012 Big Turkey Glen Wrinkles

2013 Club Officers

President: Don Heisler

Vice President: Jeff Smith

Secretary: Chris Norrick

Treasurer: Jack Frey

At Large Members of the Board: Sky Buttrum, Dwayne DeLaney, Cesar Gonzalez

Westvleteren XII Tasting

For those paying attention during the holiday party, you couldn't miss the boxes of Westvleteren XII sitting at the head table. Those boxes contain the "Best beer in the world" according to most online reviews.

A little background. Normally the famous Westvleteren 12 quadruple produced by the Trappist monks at St. Sixtus Abbey in Belgium is only available direct from the Abbey. You have to call a special number and they tell you when you can pick it up. It's limited to one case and you can't come back for three months. This limits supply and may add to the mystique of this beer. Well, on 12-12-2012, a few retailers in the US were given the chance to sell a special gift pack of the beer to help raise funds for some construction at the abbey. With hard work and luck, the club has procured a few bottles for all to taste!

At *some* future meeting (cough, Feb, cough) we will open them up for all current members of the OVHA to sample it yourself and pass judgement. We may have to run a lottery depending on the number present.





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 Philadelphia, PA, on June 27-29, 2013. The winners are announced during the conference.

Give it a shot!

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

Online Registration	1 p.m. MST, Tuesday, February 26, 2013
Entries Due	March 18-March 27, 2013
First Round Competitions	March 29-April 21, 2013



35th Annual National Homebrew Conference

<http://www.ahaconference.org>

The national conference is moving back to the East coast this year after spending two years in the West. It will still be a long drive to get to Philadelphia, but it will be worth it. The conference will run June 27-29.

So, mark your calendars for **February 5** if you want to attend. This is when registration and hotel opens up and it WILL SELL OUT FAST.

A few of the events include:

- A HUGE list of Seminars on a range of topics
- Homebrew Expo & Social Club
- Pro-Brewers Night
- Club Night
- National Homebrew Competition Final Round
- Grand Banquet & Award Ceremony



2012 Holiday Party Blow-Out

It was a packed house for the annual Holiday Party, and one thing is for sure, brewers know how to cook (or know someone who can!) The selections filled five tables and they were all outstanding. The attendees again filled half the big room!



The newest passing of the gavel and officer installation ceremony is sure to become an annual tradition. Thanks to our MC Jim Pore for performing the ceremony this year.

Here are your past presidents:

2012: John Mills
2011: Dutch DeHaan
2010: John Dippel
2009: Chris Alvey
2008: Dwayne Delaney
2007: Kenny Lucas
2006: Dan Lutterback
2005: Jim Dippel
1997-2004: Peter Frederick





It's finally time for the OVHA Barrel Project II (part duex)!

For those that missed our first barrel project here is a little background. Back in 2010 each homebrew club in Indiana was giving the opportunity to participate in a little contest. Each was given a freshly emptied 55 gallon Woodford Reserve whiskey barrel to age a club-brewed beer in. We used Don Heisler's Old Ale recipe at a big group brew in Kenny Lucas's Brew Dog Brewing Barn in February. We made around an astonishing 70 gallons. We fermented this in a huge stainless mega-coney keg looking thing Jack Frey has. We aged what would fit in the barrel about two months after fermentation was complete. The beers were entered in a special contest at the Indiana State Fair Brewer's Cup that summer. We took second place but many who tasted both agreed the first place was not really a beer having tons of honey added to it and we were robbed of our rightful victory.

So the tradition is about to continue in 2013! And we don't even need a contest to motivate us this time!

We will need around 12 all-grain brewers to come on back out to the Brew Dog Barn to recreate the magic.

We will be brewing the same recipe and the grain will be provided. All you need to do is bring your all-grain brewing equipment and brew a 5 gallon batch!

Brewing Location (Note, this may change to PAR Research, see below):

6404 Kembell Dr., Evansville, IN 47710

Time: 9 am

Lunch provided.

After brewing you will transport your wort to:

PAR Research at 9845 Hedden Road, Evansville, IN

(this is also the site of the April OVHA meeting)



Brewing in 2010



Here it will batch ferment in the mega-coney and then be aged in a new barrel provided by Skip Seaman.

We will need a few people to help transfer the beer into the barrel after fermentation is complete. Date TBD.

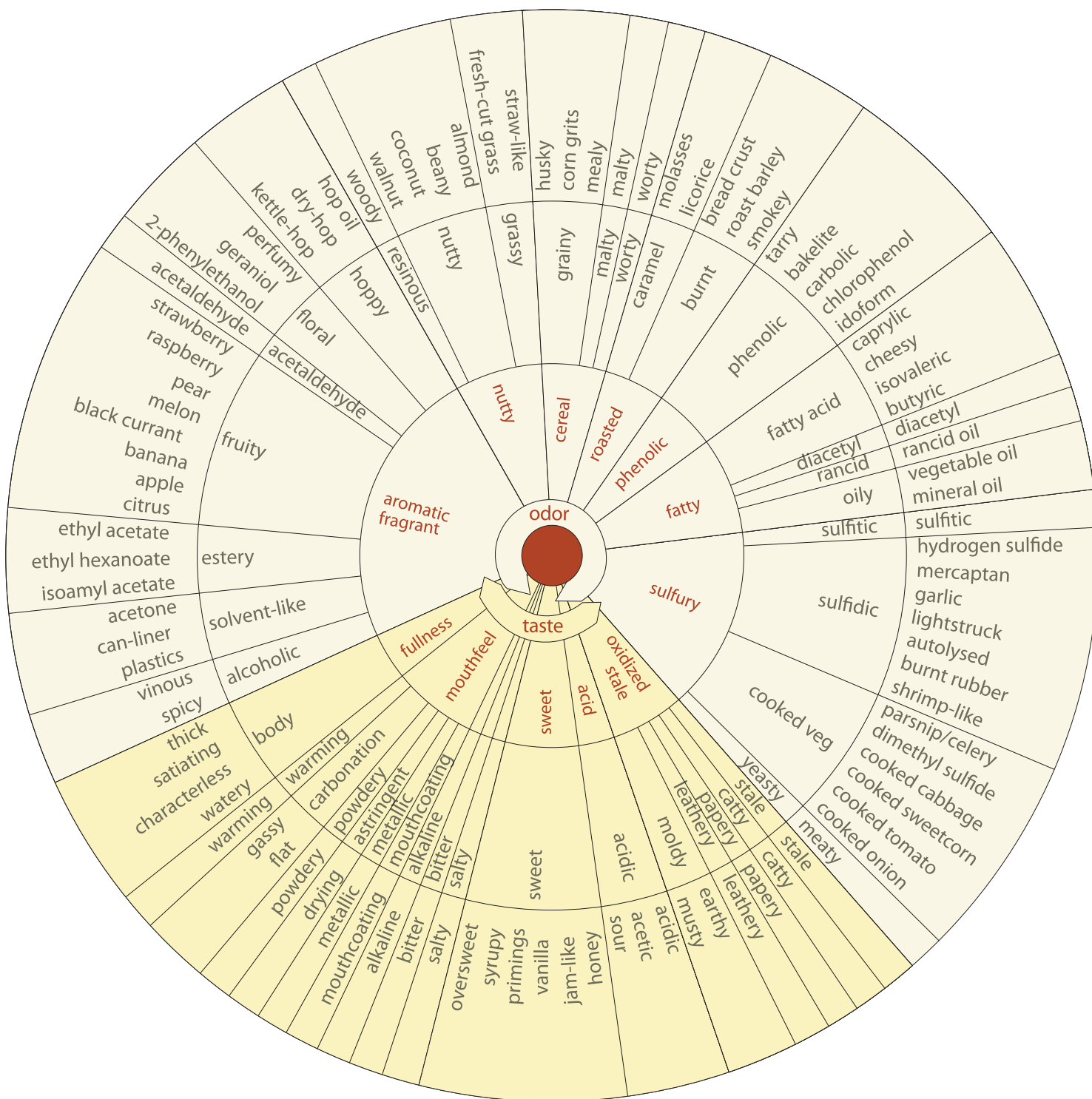
After aging is complete we will have a kegging party! We will keep a few kegs to supply the club events and the rest will be distributed to the brewers. Date TBD.

Sign up here: <http://www.ovha.net/phpBB3/viewtopic.php?f=2&t=1767>



How to describe taste

The Beer Flavor Wheel was developed in the 1970s by Morten Meilgaard of Stroh Brewery. It is used in an attempt to standardize the language of flavor analysis. It is broken down into 14 categories and 44 specific flavors and has enabled tasting panels to visually plot the profile of a beer. Unfortunately it was developed for light lagers only so most of it does not apply to today's vast selection of beer styles.





How to describe taste continued

The FlavorActiV Beer Flavor Wheel was developed in the 2010s by FlavorActiV, a global supplier of beer flavor training and products, to better represent the modern flavor language of today's beers.





Proposed by-law changes are highlighted in RED and Strikethroughs

The Ohio Valley Homebrewer's Association General By-Laws

Mission Statement

To promote the art, heritage and enjoyment of homebrewing through education and preservation of the many varieties of brewing techniques.

Article I

The Association

SECTION 1. The name of this organization shall be known as the The Ohio Valley Homebrewer's Association.

ARTICLE II

Membership

SECTION 1. Any person applying for membership may become a member of this association provided that the applicant has reached legal drinking age, has expressed an interest in home brewing and agrees to abide by these Bylaws and the decisions of the officers and members of the association.

SECTION 2. There shall be ~~only two~~ **three** classifications of membership in the association: ~~Regular~~ **Individual** Membership, ~~and Family Couple Membership, and Corporate Membership.~~

SECTION 3. ~~Regular~~ **Individual** Membership dues will be \$25 per year. ~~Family Couple~~ **Couple** Membership dues will be \$30 per year. **Additional family members living under the same roof can be added at \$10 each per year. Corporate Membership (up to five employees) dues will be \$100 per year.** Dues paid for New Membership after November 15 each year will be treated as dues paid for the following year. Dues paid for new membership after July 1 will be prorated to \$15 for regular membership and \$20 for family membership.

SECTION 4. The Board of Directors may establish special memberships and dues for special memberships in the association.

SECTION 5. When a member is delinquent in payment of dues for a period of 2 years, the Board of Directors will remove that member from the membership roles. Delinquent members may reinstate their regular membership by paying the current years dues.

SECTION 6. A member in good standing is a member who is current in payment of dues.

ARTICLE III

Meetings

SECTION 1. Regular Meetings of the association will be held on the last Wednesday of each month. When the last Wednesday falls on a national holiday, the Regular Meeting will be rescheduled by the Board of Directors at least one month before the regular meeting date.

SECTION 2. The Annual Meeting will be designated as the regular meeting during the month of December each year.

SECTION 3. Only members in good standing may take part in meeting discussions, vote on proposed motions or enjoy any other privilege of membership.

ARTICLE IV

Board Of Directors

SECTION 1. The Board of Directors shall consist of the president, vice president, secretary, and treasurer of the association and ~~three~~ **five** at large members who shall hold office for a period of 1 year or until their successors are elected.

SECTION 2. The ~~7~~ **nine** Board of Directors members shall be chosen from among the members of the association, by the members of the association present at each Annual Meeting.

SECTION 3. Nominations for the board shall be made one month prior to the annual meeting.

SECTION 4. The vice president shall assume the role of president the year following his term.

SECTION 5. The Board of Directors shall meet ~~prior to the regular membership meeting~~ no less often than quarterly. Special meetings of the Board may be called by any member of the Board of Directors ~~or the Secretary~~ upon 7 days notice in person, ~~or by mail,~~ **or electronic delivery.**

SECTION 7. A QUORUM shall consist of not less than a majority of the elected and serving Board of Directors Members.

SECTION 8. ~~Ex-presidents~~ **The immediate past president** shall be a non-voting ex officio member of the board of directors.

ARTICLE V

Duties of Officers and Board of Directors

SECTION 1. It shall be the duty of the President to preside at all meetings, appoint all committees and report to the membership all actions taken by the Board of Directors at the next regular meeting of the membership.

SECTION 2. It shall be the duty of the Vice-President to assist the President in his duties and to conduct all official business of the association in the absence of the President.



SECTION 3. It shall be the duties of the Secretary to keep a record of attendance of Board members at all meetings, to keep a record of the proceedings of all meetings to complete needed correspondence of the association and production of the monthly newsletter.

SECTION 4. It shall be the duties of the Treasurer to receive all monies paid to the association, make all disbursements allowed by motions of the membership, per the Board of Directors, keep a record of membership of the association, and make report of all of these at the monthly meeting.

SECTION 5. It shall be the duty of the Board of Directors to supervise the activities of the association.

ARTICLE VI

Committees

SECTION 1. Committees, standing or special, shall be appointed by the President as the association, or the Board of Directors, shall from time to time deem necessary to carry on the work of the association.

SECTION 2. The President shall be ex officio a member of all committees except the Nominating Committee.

ARTICLE VII

Parliamentary Authority

The rules contained in the current edition of Robert's Rules of Order Newly Revised shall govern the association in all cases to which they are applicable and in which they are not inconsistent with these by laws and any special rules of order the association may adopt.

ARTICLE VIII

Amendments

SECTION 1. These By-Laws may be amended by the following process:

(a) An amendment may be presented and read at a regular membership meeting by any member.

(b) This amendment must be considered, during old business, at the next regular membership meeting. It may then be withdrawn by the maker or discussed, amended and voted on by the members present at said regular meeting.

SECTION 2. Any amendment will require a 2/3 (two thirds) majority of the members present and voting to pass. After being passed and being recorded by the Secretary, the amendment will immediately become a part of these By-Laws.

ARTICLE IX

Dissolution

SECTION 1. Upon dissolution of this association all liabilities and obligations of the association shall be paid, satisfied, discharged or adequate provisions be therefore made.

SECTION 2. Disposition of all assets of this association shall be at the discretion of the Board of Directors.

SECTION 3. If in the event this association is incorporated, dissolution shall be in compliance with the laws of the State of Indiana particularly as set forth in Chapter 157 of The Acts of The Indiana General Assembly of 1935 and the amendments thereto.

ARTICLE X

Miscellaneous

SECTION 1 Order of business:

- (1) Roll call of Directors
- (2) Reading of the minutes of the last meeting
- (3) Treasurer's Report
- (4) Introduction of guests
- (5) Reports and Communications
- (6) Old Business
- (7) New Business
- (8) Other appropriate activities
- (9) Adjournment

These By-Laws are Affirmed 25th day of June, 1997.

Amended January 2009.

Amended January 2013.



Kegging 101

by Chris Norrick

presented to the OVHA 3/28/07; 1/30/08

A. What is a keg? There are many types of kegs but homebrewers normally use the term “keg” for a 5 gallon stainless steel container that the soda industry used for distribution. The soda industry switched to a “bag-in-box” system and no longer uses the kegs. The used surplus can be purchased for around \$20 each if you do some digging or \$100 new. There were a few manufactures, mainly Cornelius (hence the nickname “Corney Keg”), Champion, Challenger, and Firestone.

B. Two Keg Types: classified by the gas and liquid hook-ups used

1. Ball Lock

- a. Most popular and common
- b. Used by Pepsi and other soda manufactures
- c. Dimensions 26" X 8.5"

2. Pin Lock

- a. Only used by Coke so less common
- b. Shorter and fatter than ball lock kegs, taller hookups



C. Keg Anatomy: ball lock

1. **Lid:** most have a removable pressure relief safety valve and a 3.5" ID x 4" OD rubber O-Ring
2. **Posts:** unscrewed using a 7/8" deep star socket. Some take a 11/16" socket. IN and OUT usually marked on keg.
 - a. **IN and OUT posts** are slightly different size to prevent incorrect attachment. Gas IN post usually has markings. Uses a 7/16" ID x 5/8" OD O-Ring¹
 - b. **Poppet valves:** spring loaded and somewhat specific to keg manufacture. Replace with same brand if cracked or leaks
 - c. **Tubes:** one short gas IN and one long dip tube for liquid OUT. Liquid tube is keyed for correct alignment. Uses a 5/16" ID x 1/2" OD Double Seal O-Ring²



D. Reconditioning. Unless your used keg has been reconditioned (cleaned and replacement of all rubber parts) by the re-seller, you need to do this before first use.

1. The outside of the keg can be brightened with a scratch-free scrubby pad and Bar Keepers Friend or other stainless kitchenware polish.
2. Release pressure. Most kegs are shipped pressurized to demonstrate they do not leak. Depressurize them for disassembly by using the release valve or poke a wood object in the gas IN port.
3. Remove lid and give it a good rinse. **BEWARE:** Some kegs may have caustic soda in them (a strong base cleaning agent) do NOT get this on your skin!
4. Fill 1/4 full with hot water and PBW. Give it a good shake a few times and allow to soak overnight.
5. Remove all rubber parts and discard. Place all metal parts into the keg and let soak. Use a special long dip tube brush for a good cleaning inside the tube.
6. Rinse.
7. Coat new rubber parts in a silicone-based food grade lubricant (aka “keg lube” or “petrol-gel”) and reassemble keg. Be sure gas post goes on the IN side. The posts cannot be interchanged, they are different size.
8. Pressure test to around 15 psi.
9. Sanitize with around quarter keg of Star-San, etc. Be sure to get some into the dip tube by pressing on the poppet.
10. Mark the keg with date of reconditioning and “sanitized” tag. Drain out sanitizer at kegging time via dip tube.

E. The Gas: CO2

1. I suggest using a new 5 pound cylinder. The cylinders have to be pressure tested every 5 years, so most cheap used ones you find are nearing their test date. Not sure how much testing costs. The 5 pound should fit any kegerator and is easily transported. Go bigger only if you have lots of taps. It costs \$10 to get 5 pounds filled at Paintball Players MD at 1015 Oak Hill Road. You can also rent a CO2 tank from local gas suppliers. A 5 pound will last around 8 kegs or so depending on what else you use the gas for.

2. **Regulator.** Mine is a dual gauge which has a high pressure gauge that shows how much gas is in the tank and a low pressure gauge that shows the output pressure. I replaced my low pressure gauge with a lower range one (1–30 psi) for more accuracy. You can add on a gas manifold to supply multiple kegs at different pressures (handy for soda). Be sure to use a check valve to prevent liquid from backing up into the regulator.



F. Kegerator

1. **Equipment List:** In addition to a keg, CO2 Tank, and Regulator, you will need a 1" bi-metal hole saw, around 10' of 3/16" beverage line, around 5' of 5/16" braided gas line, black liquid quick disconnect, grey gas quick disconnect, faucet, faucet wrench, shank, and hose clamps (stepless Oetiker recommended). Oh, and a fridge that will hold your tanks.
2. **Drill.** The door is the safest place to put your taps. Drill a 1" hole where you want your tap. Sanitize the shank and faucet. Put the shank in and tighten. Put the faucet on. Put the keg and CO2 in the fridge and hook up the gas and liquid lines. Turn adjustment screw to serving pressure.
3. **Balancing the system:** The goal is to get a nice head on the beer but not too much foam. Foam happens when the beer goes through excessive pressure changes. To keep the pressure changes to a minimum use the narrow 3/16" beverage tubing. The tubing has a resistance of 2.2–3.0 pounds/foot. So if you carbonate your beer at 15 psi and use 7 foot of tubing, it will be flowing out the tap at near 0 (atmospheric pressure) so the bubbles stay in solution until they hit the glass. You can also buy "Foam-Free Beverage Tubing" which helps.

4. **Carbonation Chart:** The colder you go the less pressure you need for the same CO2 volume result.

TEMP	5 PSI	10 PSI	15 PSI	20 PSI	25 PSI	30 PSI
30° F	2.23	2.82				
35° F	2.02	2.52	3.02			
40° F	1.83	2.30	2.75	3.19		
45° F	1.66	2.08	2.51	2.94		
50° F	1.50	1.90	2.30	2.70	3.10	
55° F		1.75	2.12	2.47	2.83	3.18
60° F		1.62	1.95	2.27	2.60	2.92

British Ale: 1.8 to 2.2 volumes
 German Lager: 2.5 volumes
 American Lagers and Ale: 2.6 to 2.8 volumes
 Wheat Beers: 3.0 volumes

G. Keg Gadgets

1. 8 gram CO2 cartridge fitting for portable party dispensing, along with a special faucet fitting is handy.
2. The Carbonator™ screws onto 2 Liter plastic soda bottles and hooks to a gas fitting for carbonating beer or homemade sodas.
3. Counter Pressure Filler or BeerGun™ to fill bottles with.
4. Black picnic "Cobra" tap has all sorts of uses.



H. Other Uses

1. I use my CO2 to purge my kegs/secondaries of oxygen before I do a transfer. I use the handheld bicycle inflator unit to purge growlers and bottles before filling off of the tap.
2. Store 5 gallons of sanitizer under pressure and use a cheap picnic tap (cobra tap) to dispense; same for PBW.
3. Bottle from the tap with a short length of hose attached to the faucet; or use the cobra tap and a piece of hose.
4. Use as a "Bright Tank" or conditioning tank by cutting off 1"–1.5" off the dip tube, clear beer is drawn off the sediment at the bottom. Let it rest and do not move it so you do not disturb the sediment.

References:

<http://www.northernbrewer.com/docs/html/corny-keg.html>

<http://cruisenews.net/brewing/kegging/page1.php>

Keg Seals: McMaster-Carr: <http://www.mcmaster.com/>

Dip tube seals: Pack 90025K368: Double Seal Buna-N O-Ring AS568A Dash Number 109, Packs of 100): \$4.96

Post O-Rings: Pack 9396K24: Silicone O-Ring AS568A Dash Number 111, Packs of 100 (Same as 9396K6): \$11.42

Lid O-Rings: Packs 9452K218: Buna-N O-Ring AS568A Dash Number 417, Packs of 10 (Same as 9452K342): \$12.50

Ball Lock Keg Parts

GAS POST

LIQUID POST

POST O-RINGS

McMaster-Carr: Pack 9396K24:
Silicone O-Ring AS568A
Dash Number 111, Packs of 100
(Same as 9396K6): \$11.42

POPIT VALVE

DIP TUBE SEALS

McMaster-Carr: Pack 90025K368:
Double Seal Buna-N O-Ring AS568A
Dash Number 109,
Packs of 100: \$4.96

LIQUID DIP TUBE

GAS TUBE

LID

LID O-RINGS

McMaster-Carr:
Packs 9452K218:
Buna-N O-Ring
AS568A Dash
Number 417,
Packs of 10 (Same
as 9452K342):
\$12.50

**LID
PRESSURE
RELIEF
VALVE**

