



# OHIO VALLEY HOMEBREWERS ASSOCIATION

# TAP

www.ovha.net

March 2013

Vol. 17, No. 3

## 2013

### Upcoming Events

#### 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; THERE WILL BE A HOP SWAP AT THIS MEETING

#### APRIL

**Wed, Apr 24, 7 pm:** Meeting, PAR Research, 9845 Hedden Rd., Evansville, IN 47725; at the intersection of Kansas Rd and HWY 57 Topic: International Beer Packaging Tour (Over 15,000 bottles!) by Skip Seaman

#### MAY

**Sat, May 4:** AHA's Big Brew Day at Weber Equipment, West Franklin St. (?)

**Wed, May 29, 7 pm:** Meeting; Germania Mannerchor, Topic: Temperature Control for Fermenting and Serving by Dutch deHaan

## President's Message by Don Heisler

Spring is finally here, or so they say. Now is the time start brewing for this summer's events. Our first of the year is also the biggest of the year.

June 8, Zoo Brew (Evansville Zoo & Botanic Gardens)

Spring is also Hop time so, after this last cold spell will be a good time to go out and uncover your hop rhizomes, also most dealers will be shipping their rhizomes in early April.

The Clubs group brewed Old Ale is sitting patiently waiting for the arrival of its new oak home, and we expect the barrel to arrive soon. This will accompany a call for helpers, It could be a challenge putting 60 gallons of beer in a 55 gallon whiskey barrel.

Make sure you make this months meeting. Jeff Smith has been working hard on his SMaSH Beer Project, come and check it out.



President Don Heisler

## Time to get SMaSHed with OVHA

### Brew some beer for science, get a tshirt!

Jeff Smith will be presenting a SMaSH brewing challenge to the club this month. SMaSH stands for Single Malt and Single Hop. It's a brewing methodology that can really highlight one particular malt or hop strain to really understand what in brings to the party.

Jeff will present all the details of the challenge at the meeting but one we need to highlight here is the free t-shirts we plan to give away to the participants!



## 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 couple. Renew your membership today! Go to <http://www.ovha.net/dues.html>





## SUDs Club Bus Trip Report

The Dubois County SUDs Club put together another nice trip that featured five stops in Louisville on March 23. OVHA members Dwayne Delaney, Chris Norrick, and Darren Savage took them up on their invitation and made the trip. A nicely appointed charter bus ferried them to these locations.

**My Old Kentucky Homebrew** (361 Baxter Ave., Louisville, KY 40204). A well stocked and spacious homebrew store with a great speciality grain area that dispenses bulk grain by the ounce. You can arrive with your recipe and they will build your grain bill. You don't have to buy a whole pound of something you may never use again.

**Against The Grain Brewery** (401 East Main St., Louisville, KY 40202). Newer (to the new owners) brewery that is located right beside Louisville Slugger Field. Very unusual three-tier gravity brewery they claim is likely the only one in the US. The top floor that houses the mash and boil kettles is accessed via a ladder! And that's after going up a flight of steep stairs to get to the second level that houses the fermentors. Their brewers don't seem to have beer guts. Decent sized barrel-aging program. They have 7 "categories" of beer: Session, Hop, Whim, Malt, Dark, Smoke, and Bonus with a rotating list within them.

**Cumberland Brewery** (1576 Bardstown Road Louisville, KY 40205). Small neighborhood brewery. If only Evansville had more like this scattered around where you can just walk down the street from your house and stop in a comfortable pub that makes their own beer.

**Holy Grail** (1034 Bardstown Road, Louisville, KY 40204). Amazing 20 tap bar featuring unusual and sometime rare beer, many international, on draft at a reasonable price. Plus bottles. It is located in an old neighborhood church built in 1905. It has a nice bier garden in the back and the hops are just sprouting that will shade out the summer sun.

**Apocalypse Brewery** (1612 Mellwood Ave., Louisville, KY 40206). Small brewery open less than a year. They have passive solar water heaters and some photovoltaic cells on the roof. Only open Friday and Saturday nights. Ten beers on tap.



Against the Grain view from the top of the brewery.



Against the Grain tap list.

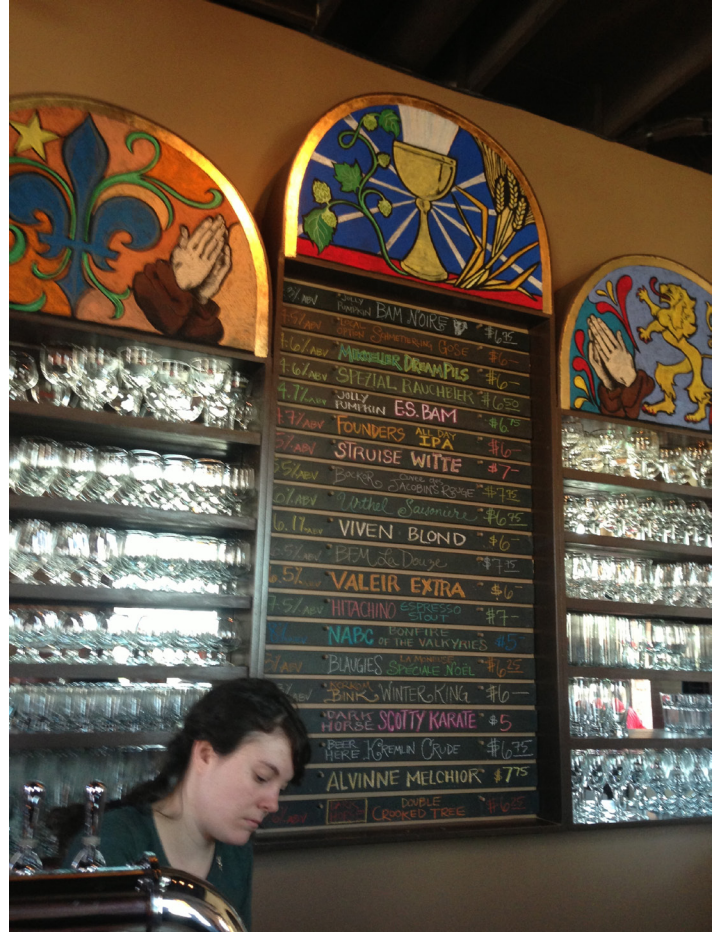




**Against the Grain view from the top of the brewery.**



**Against the Grain new barrels ready for beer.**



**Holy Grail tap list.**



## HOP SWAP at March Meeting

There will be a **HOP SWAP** at the March 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.

## Homebrew Donations Needed

Chris Norrick is looking for homebrew donations to offer the students of the USI non-credit homebrewing class. The full depth and variety of what is possible in the world of homebrew is one of the goals of the class. Please bring a few bottles of your brew(s) to the March meeting.

## Homebrew Shop News

Superior Ag Co-Op on Mill Rd. will be taking orders for the **White Labs Platinum** limited yeast line. Contact Al Debes at the co-op at (812)423-6481 to reserve yours. These special release strains are only available for a couple of months each during the year.

The following White Labs Yeast Strains will now be available year-round

#WLP351 Bavarian Weizen Yeast

#WLP644 Brettanomyces Bruxellensis Trios

#WLP665 Flemish Ale Blend

March-April	WLP009	<b>AUSTRALIAN ALE YEAST</b> Produces a clean, malty beer. Pleasant ester character, can be described as "bready". Can ferment successfully, and clean, at higher temperatures. This yeast combines good flocculation with good attenuation. <i>Attenuation: 70-75% Flocculation: High Ideal Ferm Temp Range: 65-70F</i>
March-April	WLP017	<b>WHITBREAD ALE YEAST</b> <i>Traditional mixed yeast culture. British style character, slightly fruity, with a hint of sulfur production. This yeast can be used for many different beer styles. The most traditional choices would be English style ales including milds, bitters, porters, and English style stouts. North American style ales will also benefit from fermentation with WLP017. The beer will clear easily.</i> <i>Attenuation: 67-73% Flocculation: High Optimum Fermentation Temperature: 66-70°F (19-21°C)</i>
March-April	WLP860	<b>MUNICH HELLES LAGER</b> <i>This yeast helps to produce a malty, but balanced traditional Munich-style lager. Clean and strong fermenter, it's great for a variety of lager styles ranging from Helles to Rauchbier.</i> <i>Attenuation:68-72% Flocculation:Medium Optimum Ferment Temp:48-52°F</i>

# Learn to Homebrew!

University of Southern Indiana Noncredit Course

Coming April 2013 to



University of  
Southern Indiana



## Details

### INTRODUCTION TO HOMEBREWING BEER

**NO. ALP424**

Learn the ancient art and modern science of beer brewing in this introduction to homebrewing class. You will learn the difference between lagers and ales; the difference between extract and all-grain brewing; appreciation for the 23 different styles of beer and how to brew them; and the equipment needs for the beginning brewer. Two different beers will be brewed and bottled during this hands-on class. Materials provided. Recommended text: *How to Brew* 3rd Edition by John Palmer. Must be 21 years of age or over to attend.

**Instructor:** Christopher Norrick,

**Ohio Valley Homebrewers Association**

**Dates & Time:** 3 Saturdays, April 6, 13, and 27, 1–4 p.m.

**Location:** University of Southern Indiana, Grimes Haus

**Registration Fees:** \$84

Register online at  
[www.usi.edu/outreach](http://www.usi.edu/outreach)

For more info contact the Division of Outreach and Engagement at 812/464-1989, 800/467-8600, or [outreach@usi.edu](mailto:outreach@usi.edu).

The Office of Continuing Education, a Division of Outreach and Engagement activity of the University of Southern Indiana, offers a series of short, noncredit courses designed to provide opportunities for personal growth and development. Open to anyone, regardless of educational background, the courses are presented in a noncompetitive, informal atmosphere where interest in learning is the primary consideration. No grades are assigned, no academic credit given, and formal admission to the University is not required. The courses, except as indicated, will meet on the USI campus and are for adults unless an age/grade range is specified.