



OHIO VALLEY HOMEBREWERS ASSOCIATION

TAP

www.ovha.net

April 2013

Vol. 17, No. 4

2013

Upcoming Events

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. (Art Cox)

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

JUNE

June 14-28: Indiana State
Fair Brewer's Cup Entry
Deadline

Sat, June 8: Zoo Brew,
Evansville Zoo & Botanic
Gardens (Sky Buttrum &
John Mills)

Wed, June 26, 7 pm:
Meeting; Germania
Mannerchor, Topic:
SMaSH Tasting by Jeff
Smith

President's Message by Don Heisler

Big Brew is May 4, and it's a good time to show off our club. If you can't brew that day then still come out and help support those that do, and talk to the visitors that stop by. It's a good time to recruit new members.

Zoo Brew is almost here, it's a good place to let your friends and the Evansville community try your homebrew.

Did you know..

On April 7, 1933, the Volstead Act was repealed, which raised the legal alcohol percentage of beverages from .05 percent to 3.2 percent, allowing some beers to be legal once again in America—a day now known as Brew Year's Eve.

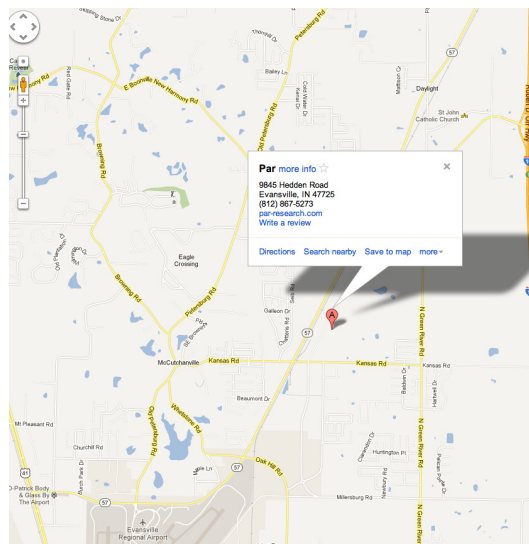
It took eight decades, but American beer culture has been reprised due to a shift toward craft beers of flavor and integrity. These beers are being produced by over 2,400 small and independent breweries in every state in the Union.

You are the heart and soul of the American brewing revolution. Prohibition may have set back the evolution of beer in the U.S. for some time, but the American spirit of independence, ingenuity and resolve would not be defeated.

Raise a toast to our nation's beer history, then raise another to the future.



President Don Heisler



April Meeting Field Trip

!!! WE ARE MEETING AT PAR RESEARCH THIS MONTH !!!

Don't forget the meeting will take place at PAR Research, 9845 Hedden Rd., Evansville, IN 47725; at the intersection of Kansas Rd and HWY 57. Where owner Skip Seaman with present his impressive library of beer packaging from around the world.

Meet directly at PAR, do not go to Germania.

2013 Dues Online

Dues are \$25 for individuals or \$30 for a couple. Renew your membership today! Go to <http://www.ovha.net/dues.html>

PayPal™



OVHA Represents in Bloomington

Members Michael Julian and Michael Erwin made the trek to Bloomington to represent the club on April 13 at the 3rd Annual Bloomington Craft Beer Fest. They filed this report.

The Bloomington Craft Beer Festival ended up a sell-out event on a beautiful Spring day with a nicely laid out brewer and exhibit area. Thirty-six Indiana breweries shared the space along with another fifteen out-of-state breweries. The fact that I.U. students are still in town undoubtedly helped increase the crowds but plenty of other beer fans were evident in attendance. Lines were not long and it wasn't difficult get the particular beer you were after.

The historic Woolery Mill venue is incredible. With a high of 55 degrees that day, the old building allows breezes to flow and sunlight to filter through.

Thanks to Dwayne Delaney, Jack Frey and Michael Julian, we were able to offer three IPAs (a Centennial, Blue-Eyed Moose, and a Black IPA), as well as Michael's totally quaffable Nut Brown.



BIG BREW

Saturday, May 4, 2013



Ohio
Valley
Homebrewers
Association

WWW.OVHA.NET



Celebrate National Homebrew Day with Big Brew!

Where: Weber Equipment
2218 W Franklin St, Evansville, IN

When: Saturday, May 4, 2013, 8 a.m.-2 p.m.

What: OVHA Big Brew Day • Several brewing systems set up and running

Who: Ohio valley Homebrewer's Association

Contact: www.ovha.net

- ◆ Big Brew is a worldwide event celebrating National Homebrew Day by brewing and giving brewing demonstrations.
- ◆ This is YOUR chance to observe and participate in the brewing of BEER.



It's Big Brew time again! **Saturday, May 5**

This national event celebrates National Homebrew Day (always the first Saturday in May) by getting together as a club and brewing for the public.

Bring out your setup and brew right along historic Franklin Street in front of Weber Equipment (2218 W Franklin St Evansville, IN 47712). Setup begins at 8 a.m. and we'll try to wrap up in early afternoon. Don't forget the worldwide toast at Noon!

Facebook event: <https://www.facebook.com/events/483870098334468/>

Suggested Big Brew recipes from the American Homebrewer's Association: <http://www.homebrewersassociation.org/pages/events/national-homebrew-day/recipes>.

As in years past, the club will supply ingredients for the suggested recipes and the Big Turkey winning recipe in exchange for the brewer supplying at least half the keg (or bottles) to one of our upcoming festivals. Club-supplied ingredients are limited so feel free to bring your own ingredients and brew what ever you want!

Invite everyone you know, or don't know.

Sign up at: <http://www.ovha.net/phpBB3/viewtopic.php?f=2&t=1825>

It's Zoo Brew time again! **Saturday, June 8**

Mesker Park Zoo & Botanical Gardens is having their 4th annual Zoo Brew on Saturday, June 8, 2013 7 pm-10 pm.

OVHA has supported this event every year by serving samples of our homemade beers to the public.

We need your help again this year. We need volunteers that have beer they want to donate, volunteers for serving (you need to have your volunteer servers permit or full bartenders license), volunteers to set up, tear down, and talking/educating the public on homebrewing.

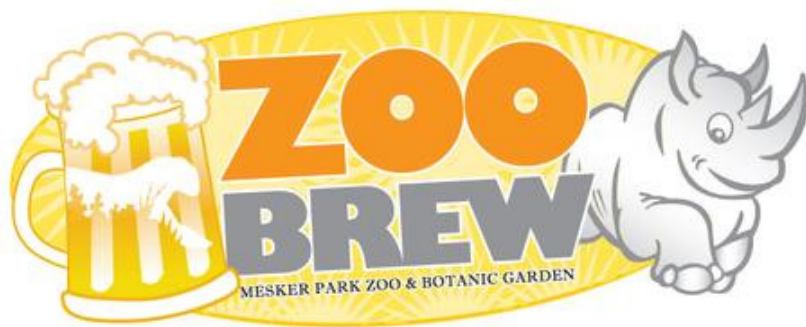
If you're interested, please post what beer you can donate and/or what you can help with.

Deadline to get your beer listed in their printed guide is May 5. They will also print name badges for those signed up.

Remember only paid members that are working the event get in without a ticket. If you're not working we ask you to buy a ticket—it's for a good cause—and remember to get them early as they sell out every year.

John Mills and Sky Buttrum are running this event for the club.

Sign up at: <http://www.ovha.net/phpBB3/viewtopic.php?f=2&t=1829>





Upland Brewing Company “Up Cup” Competition. Saturday, June 8

Every summer, Upland Brewing Company hosts Up Cup, a homebrewing competition and American Homebrewer’s Association Rally, where brewers can have their beer judged by BCJP judges, professional brewers, and other brewing industry professionals. This year’s competition will be hosted at their production facility on June 8 at 5 pm, 4060 Profile Pkwy in Bloomington.

Here are the specific details:

Entry Fee: \$5, one entry per home brewer.

Entry forms are found at http://www.bjcp.org/docs/SCP_EntryRecipe.pdf. These forms need to include ALL brewer information, including category and subcategory. This information can be found at http://www.bjcp.org/docs/2008_Guidelines.pdf.

Brewers must supply two bottles containing at least 12 oz. each.

Brewers must have a printed label on each bottle. Template for labels are found here http://www.bjcp.org/docs/SCP_BottleID.pdf.

All styles of beer are welcome, but we do not accept any ciders or meads.

Entries may be dropped off at any of the following locations, and must be delivered by June 1, 2013:

Upland Brewery, 4060 Profile Pkwy, Bloomington, IN 47404

Upland Bloomington Tap House, 350 W. 11th Street, Bloomington, IN 47404

Upland Indy Tasting Room, 4842 N. College Ave, Indianapolis, IN 46205

Upland Carmel Tap House, 820 E. 116th Street, Carmel, IN 46032

If shipping is required, please send to our Brewery at 4060 Profile Pkwy, Bloomington, IN 47404

When coming to the event please have your American Homebrewers Association (AHA) card or be prepared to renew your membership or join the AHA if you are not already a member. Anyone not interested in having an AHA membership is asked to donate \$40 to a local charity. <http://www.homebrewersassociation.org/>.

There is no charge for Designated Drivers.

Complimentary food and beer samples will be available, as well as merchandise for sale.

At the end of the night, the Up Cup winner will be chosen. The winner receive a trophy, and their recipe will be brewed by Upland brewers along with the homebrewer. his beer will be entered in the Pro-Am competition at the Great American Beer Festival in Denver, Colorado. The winning beer will also be featured on tap at all Upland locations. Awards are given to second and third place, as well.



Homebrew Shop News

Superior Ag Co-Op on Mill Rd. will be taking orders for the White Labs Platinum limited yeast line. Contact 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.

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| May-June | WLP410 | BELGIAN WIT II ALE YEAST Less phenolic than WLP400, and more spicy. Will leave a bit more sweetness, and flocculation is higher than WLP400. Use to produce Belgian Wit, spiced Ales, wheat Ales, and specialty Beers. Attenuation: 70-75% Flocculation: Low to Medium Optimum Ferm Temp: 67-74F Alcohol Tolerance: Medium |
| May-June | WLP076 | ALBION ALE YEAST Yeast from the historical brewery that lead the way for the craft beer movement. Opened in 1976 in Sonoma, CA, the New Albion Brewery changed the face of beer for a new generation of beer lovers. This strain is a traditional British-style yeast, in honor of Sir Francis Drake who claimed the area that is now believed to be Northern California. Neutral and versatile strain, it is a great choice for pale ales, porters, and stouts. Optimal Temp: 66-70 °F (19-21°C) Flocculation: Medium-High Attenuation: 70-74% Alcohol Tolerance: Medium |
| May-June | WLP072 | FRENCH ALE YEAST Clean strain that complements malt flavor. Low to moderate esters, when fermentation temperature is below 70F. Moderate plus ester character over 70F. Low diacetyl production. Good yeast strain for Biere de Garde, blond, amber, brown ales, and specialty beers. Attenuation: 68-75% Flocculation: Medium High Optimum Fermentation Temperature: 63-73°F |