



OHIO VALLEY HOMEBREWERS ASSOCIATION

TAP

www.ovha.net

May 2013

Vol. 17, No. 5

2013

Upcoming Events

MAY

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

JUNE

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

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

Sat, June 22, 8 am: Big
Brew Redux. Old Black
Buggy, Green River &
Lynch Rd.

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

JULY

July 12 & 13: Indiana
State Fair Brewer's Cup
Judging and Awards
Ceremony @ Indy Fair
Grounds

Sat, July 27: SWIRCA's
Craftbrewer's Festival, at
Bosse Field (Jack Frey)

Wed, July 31, 7 pm:
Meeting/Brewery Tour @
Carson's Brewery, 2406
Lynch Road Evansville,
IN 47711 MEET AT
BREWERY

President's Message by Don Heisler

Big Brew was scheduled for May 4th, so was the rain and storms. We are not going to let Mother Nature out do us.

Big Brew Redux is scheduled for June 22 at the old Black Buggy restaurant on N. Green River Rd.

Once again we will be brewing the 2013 AHA Big Brew Recipes. The club will buy the grains, hops and yeast and we just ask you to donate 1/2 of your beer to one of our fundraisers the club supports this summer. Check the web page for more details.

Our biggest event of the summer, Zoo Brew, is just a couple of weeks away and I'm glad we have so much support. At last count we have over 25 members and 20+ beers. If you signed up to serve make sure you have a servers license, and you have it with you. Check Sky's schedule so you know when to serve.

We also want to make sure that all the members that have signed up to help and serve at Zoo Brew are current with their dues for the year.

Thanks

Heislerbrewing for the month of May

Ole Ale (This batch will be served at Christmas)

Root beer (gotta keep the neighbor kids happy)

June 14 - 28, are the entry days for the Indiana State Fair Brewers Cup.

June 7, Knights of Columbus, Haubstadt Micro Brew Tasting Party



President Don Heisler

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™





Big Brew REDUX! Saturday, June 22

Since the Big Brew was rained out, it's be rescheduled for Saturday, June 22.

Bring out your setup be ready to brew at the old Black Buggy Restaurant at the corner of Green River Rd. and Lynch Rd. Setup begins at 8 a.m. and we'll try to wrap up in early afternoon.

Suggested Big Brew recipes from the American Homebrewer's Association: <http://www.homebrewersassociation.org/>

[pages/events/national-homebrew-day/recipes](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=1871>

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

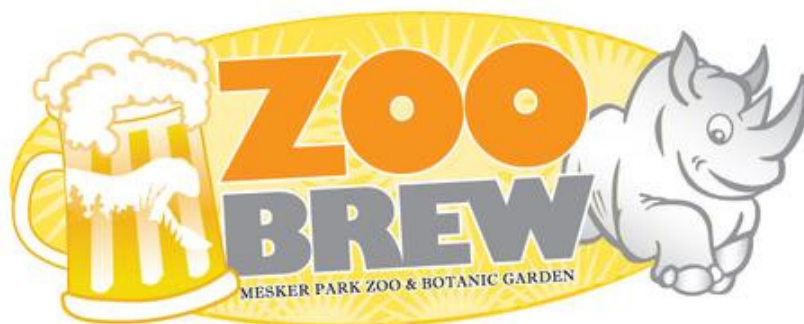
Mesker Park Zoo & Botanical Gardens is having their 4th annual Zoo Brew on Saturday, June 8, 2013 7 pm-10 pm.

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

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>



Indiana State Fair Brewer's Cup Entry Deadline Approaches!

Get your beer ready to send off to the Indiana State Fair Brewers Cup competition between **June 14-28**. Go to <http://www.brewerscup.org/> to register your beer and get more info.

Michael Julian has offered to transport entries to Indy if you bring them to the **May** meeting. The club is also working on a second date to deliver entries so you don't have to pay to have them shipped.

The Brewer's Cup is one of the largest homebrewed beer competitions in the world with over 1,000 entries. Your beer will be judged by some highly experienced judges and you will receive detailed feedback. There are also some very nice prizes given out for first through third in each category

and major prizes for homebrewer of the year (most medals) and Best of Show (best single beer out of all entries). Don't forget to put the Ohio Valley Homebrewers Association as your club so we can get recognition. There is a club award if we get the most medals!

The actual judging will take place at the State Fair Grounds on July 12 & 13. If you are interested in heading up to help out, there will be a post on the message board for sign up shortly. You will also need to register at <http://www.brewerscup.org/register>. As a steward you will gain valuable insight to how beer is judged. You get the opportunity to sit right beside nationally ranked judges and taste the beer with them. It's a real beer education.

BIG BREW

Saturday, June 22, 2013

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Ohio Valley Homebrewers Association

WWW.OVHA.NET



Celebrate National Homebrew Day with Big Brew!

Where: **Old Blacky Buggy Restaurant
Green River Rd. & Lynch Rd**

When: **Saturday, June 22, 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.



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.

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

A personal note from Al Debes: As retirement is just around the corner, I would like to say Thank You for your Business and Support here at Superior Ag Co-op. I will still be in and out of the store at the busy time of the year—Spring and Fall. I will cherish the Memories and Friends that I have made over the years