



# OHIO VALLEY HOMEBREWERS ASSOCIATION

# TAP

www.ovha.net

July 2013

Vol. 17, No. 7

## 2013

### Upcoming Events

#### JULY

**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**

#### AUGUST

**Sat, Aug 3:** Jasper Strassenfest Homebrew Contest

**Wed, Aug 28, 7 pm:** Meeting; Germania Mannerchor, Topic: Hard Apple Cider by Dutch deHaan and Jeff Smith

#### SEPTEMBER

**Sat, Sept 13:** OVHA Summer Picnic, Chuck's Lake

**Wed, Sept 25, 7 pm:** Meeting; Germania Mannerchor, Topic: ?

#### OCTOBER

**Sat, Oct 5:** Brew Ha-Ha, Evansville Museum (Dwayne Delaney)

**Sat, Oct 19, 3-6 pm:** Wandering Owl Craft Beer and Wine Trail; Wesselman Woods Nature Preserve (Chris Norrick)

## President's Message by Don Heisler

The results are in from the annual Indiana Brewers Cup. Once again the OVHA had a strong presence with four judges and as many as ten stewards. Congratulations to Dwayne Delaney for First place in the Belgian and French Ale category with his PeppaWit and John Dippel for his second place in the Strong Ale category with his "Shriveled Old Willy"

The Brewers' Cup of the Indiana State Fair has become one of the largest beer competition in the country and this year accepted nearly 900 entries from home-brewers and 400 entries from professional breweries. Congratulations to everyone who won ribbons, entered the competition, brewed a beer, or even just enjoyed a craft beer this month. You're all winners in my book!

At this month's Executive Board meeting I brought up the responsibility we have at the events we server our beer. We have a lot of members that have a servers license and very few that have taken the Indiana Servers Training Program. This is a free—and now online—course that takes less than 45 minutes to complete.

The server training program provides an overview of the criminal, civil, and administrative liabilities connected with the sale and distribution of alcoholic beverages. It covers recognizing false or altered identification, refusing service to intoxicated patrons, and gives you a good working knowledge of all Indiana laws regarding alcohol. There is some of it we will never have to deal with but there is some very good information we all need to be aware of when we serve. I know if you read the fine print the servers training course may not be legally required if you only have a volunteer license, but I think it will help protect you and the club if you complete it.

I want all club servers to take this online course before you are allowed to serve at one of the events starting in 2014. **I brought this motion up to a vote and it was passed at our Executive Board meeting.** Going into effect 2014 gives you plenty of time to go online and complete it and then you are good to serve for 3 years. You need to have a servers license first before you can take the course.

<https://secure.in.gov/apps/atc/training/Account/LogOn?ReturnUrl=%2fapps%2fatc%2ftraining%2f>  
Follow this link or go to our web page to get to the online training.

Thanks,  
Don



President Don Heisler

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## Two Members Earn Ribbons at Indiana State Fair Brewer's Cup

It was another record-breaking year for the Indiana State Fair Brewer's Cup. The homebrew entries were capped at 900 this year and it was reached! This is even more surprising since there were only 768 entries last year. The cap caught many of our members off guard they were unfortunately shut out this year.

To earn an award at this competition takes a little skill and a lot of luck. First off, the beer needs to be free of flaws and tasty. Then it needs to meet the criteria set out in the BJCP Style Guidelines for the category you entered it in. Your beer's position in the tasting flight—which is random—is also important in some styles like IPA and wood-aged or speciality. If the preceding beer was strongly flavored it could overwhelm the judges palate for your beer. Also, being the first one judged isn't always good either. Inexperienced judges may be hesitant to score the first beer high since they don't know what's coming next. And then you have the human judges. The quality of judges at Brewer's Cup is very high but they are still human, well, some of them. They have—at a minimum—taken the 3-hour BJCP test or are a professional brewer. Most of the judges are ranked Certified; meaning they passed the test with 70% and have some experience points from real-world judging. There are a handful of National, Master, and one Grand Master ranked judge present but those few true experts can't judge every beer. Now factor in that each set of judges are scoring between 10 to 14 beers per session. That's a lot of tasting and writing and fatigue can set in with categories like Strong Ale and Sour Ale. When it's all said and done, beer judging is subjective. There are no two ways around it. What you taste is what you taste and everyone tastes differently.

With that in mind, if you were lucky enough to earn a ribbon this year, congratulations! If not, don't take the score too hard. Pay more attention to the judge's notes. Hopefully they have some good unbiased feedback with constructive criticism. Better luck next year! Be sure to get them entered early!

### And now, the winners.

Dwayne Delaney took first place in the Belgian and French Ale category with his Peppawit and John Dippel took second place in the Strong Ale category with his "Shriveled Old Willy". Congratulations guys!



From left, Dwayne Delaney and John Dippel with the winning ribbons.



Sky Buttrum judging!



OVHA Steward Dwayne Delaney and Judge Cesar Gonzalez (right)



Jeremy Dunn, when did he sneak in? And is that John Mills photobombing?



*Blue Ribbon Category 16: Belgian and French Ale*

### **PeppaWit by Dwayne Delaney**

#### **GRAIN**

7 lbs 8.0 oz Pilsner  
7 lbs 8.0 oz Wheat Malt  
1 lbs Oats, Malted

#### **HOPS/Other Additions**

1.00 oz Northern Brewer [7.00 %] (90 min)  
1.00 oz Coriander Seed (Boil 10.0 min)  
1.00 oz Pepper, Black (Boil 10.0 min)  
1.5 oz Tangerine and Orange zest (Boil 15.0 min)

#### **YEAST**

2 Pkgs Blanche (Brewferm) Dry Yeast

#### **MASH**

BIAB Mash at 155 degrees for 90 mins.

#### **BOIL**

90 min boil

#### **FERMENT**

Re-hydrate yeast and pitch after injection of oxygen.  
Ferment at 70 degrees.

*Red Ribbon Category 19: Strong Ale*

### **Shriveled Old Willy by John Dippel**

This is an Old Ale similar to “Old Peculier” brewed in England. (That is the right spelling!). Not many beers get repeated at my house, but this one has been made several times with some changes along the way.

#### **Mash at 152F**

#### **Ferment at 64F**

#### **OG 1.070**

#### **GRAIN**

13# Maris Otter  
1# Crystal 60  
1# Honey Malt  
.25# Chocolate Malt  
1 cup light molasses

#### **HOPS/Additions**

.5 oz. Challenger 60 min.  
.5 oz. Chinook 60 min.  
.5 oz. Chinook 30 min.  
.5 oz. Challenger 0 min.

#### **YEAST**

S04 yeast



*The judging is a sight to see. Lori Mills in the foreground keeps an eye on things.*



## OVHA Interviews Jason Carson, owner of Carson's Brewery

A MULTIPART SERIES DEDICATED TO GETTING THE INSIDE INFO ON ALL THE NEW BREWERIES IN THE AREA.

### **Tell us about the brewery. Is it a brewpub, production only, tap room, other? Explain.**

Carson's Brewery is a production brewery with a tap room that will be open Wednesday (3pm-7pm), Friday (3pm-7pm), and Sunday (1pm-5pm). We will offer tours and growler fills during those times. Special events will be announced on our website, Facebook, and Twitter.

### **Tell us how construction is coming along.**

Construction is coming along sloooowly. We've been delayed on the majority of projects!

### **Give us some details on the big system and when you expect to fire it up.**

Our new JVNW 20 bbl brewhouse should be up and running in August barring anymore major delays.

### **How is brewing on the homebrew-size SABCO system? How many batches have you ran on it?**

The SABCO has been a great asset to get our recipe's down and get a few different brews out to market for feedback. Too many batches to count!

### **Tell us about the team you've put together.**

Nathaniel Cruse is our Brewmaster and will run the brewery.  
John Mills is our Head Brewer and will do the majority of our brewing.  
Zac Rascher is our Business Manager.  
Jason Elliott is our Brand Manager.  
Tyler Riney is our Cellarman.  
Natalie Barry is our Beer Ambassador.

### **What has been the biggest challenge so far?**

Making sure we have all of our permits and delays with construction.

### **Anything else you would like us to know about Carson's Brewery?**

We plan to bottle this fall and we are anxious to get the new brewhouse up and running!





## July Meeting @ Carson's Brewery

Note that the July 31 meeting will take place at the newly constructed Carson's Brewery at 2406 Lynch Road, Evansville, Indiana 47711. DO NOT GO TO GERMANIA!

The brewery is located between Hwy 41 and Oak Hill on the north side of Lynch Rd. It is behind the St. Mary's Occupational Medical Center (North Pointe). It has its own small road off of Lynch in between St. Mary's and Wayne Supply. MAP ATTACHED.





# 10th Annual SWIRCA Craftbrewer's Fest is Here! Like, this Saturday!

The club will meet up at Turonis to load our gear at 3:30 p.m. on Saturday, July 27. Expect the equipment to show up at Bosse Field around 4-4:15 p.m. if you are helping unload and setup but can't meet at Turonis.

OVHA will be set-up in the Outer Concourse near the Outer Concourse Vendor & Volunteer Entry Gate (SEE MAP). **Note: All volunteers need to be check-in at the check-in table no later than 5:30 p.m. to receive their wristbands.**

If you signed up at the last meeting to help serve for SWIRCA at one of the vendor or distributor booths, the schedule is on the message board and will also be at the check in table. The OVHA schedule will be at our booth and is also listed on the message board. <http://www.ovha.net/phpBB3/viewtopic.php?f=2&t=1887>

And remember Indiana DRAM shop laws!! It is illegal and you may be held liable if you serve alcohol to a person who is visibly intoxicated. Don't be afraid to turn someone away!



**SATURDAY  
JULY 27th**

Now Being Held at  
Evansville's Historic  
BOSSE FIELD!  
7-10 PM (Private VIP Hour at 6 PM)  
**Call For Tickets!**  
**464-7800**  
1-800-253-2188

**SAMPLE BREWS AND MICROBREWS**

**WINES FROM AWARD WINNING WINERIES**

**SAMPLE BOURBONS, WHISKEYS, VODKAS & MARGARITAS**

**NOW FEATURING**

**POOR BOY DADDY**

**BBQ CHALLENGE**





## Homebrew Shop News

### Weber Equipment

*Beer Wars*—the Weber Equipment local TV take on an Iron Chef-style brewing competition—has finished the first round of brewing and filming. They are now ready to sample and judge the entries and they've invited us out to participate. All event t-shirt proceeds benefit Wish Upon A Star. The Judgement Day Party is Saturday, August 17, at 6 p.m.

Weber is also now accepting entries for the *Beer Wars* Wish Upon A Star **People's Choice Beer and Wine Contest on August 17** happening during the Judgement Day Party, Six 12 oz bottles or equivalent volume required. Contact Weber with your contact information and specify beer, wine, both or non alcohol. Volunteers to help Wish Upon A Star with serving food and servers for Peoples Choice Contest are also welcome. All proceeds from this event support Wish Upon A Star.

### Superior Ag Co-Op

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.

Summer is here and on the way out gear up for fall, with specialty yeast that is available in the months listed below. HAPPY BREWING!

#### July-August

##### WLP006 BEDFORD BRITISH YEAST

Ferments dry and flocculates very well. Produces a distinctive ester profile. Good choice for most English style ales including bitter, pale ale, porter, and brown ale. Attenuation: 72-80% Flocculation: High Optimum Fermentation Temperature: 65-70°F Alcohol Tolerance: Medium

##### WLP540 ABBEY IV ALE YEAST

An authentic Trappist style yeast. Use for Belgian style ales, dubbels, tripples, and specialty beers. Fruit character is medium, in between WLP500 (high) and WLP530 (low) Attenuation: 74-82% Flocculation: Medium Optimum Ferm Temp: 66-72F Alcohol Tolerance: High

(812) 423-3050

**WE**  
Weber Equipment

**PUBLIC WELCOME**  
**SATURDAY, AUGUST 17, 2013**  
**6PM- ???**

LOCATION  
**WEBER EQUIPMENT**  
2218 W. FRANKLIN STREET

PROCEEDS TO BENEFIT  
WISH UPON A STAR

FRONT

ONLY \$10.00

PROCEEDS TO BENEFIT WISH UPON A STAR  
SIZES 2X-3X \$12.00

BACK

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FOOD  
MAGICIAN  
PEOPLE'S CHOICE BEER & WINE CONTEST  
**JUDGMENT DAY PARTY**

##### WLP585 BELGIAN SAISON III YEAST

Produces beer with a high fruit ester characteristic, as well as some slight tartness. Finished slightly malty, which balances out the esters. Also produces low levels of clove phenolics. Great yeast choice for a summer Saison that is light and easy-drinking. Optimum Fermentation Temperature: 68-75F (20-24C) Flocculation: Low-Medium Attenuation: 70-74% Alcohol Tolerance: Medium



# Strassenfest Homebrew Contest

Couldn't get you award-winning beer into the Brewer's Cup this year? You're in luck! The Dubois County Suds Club is holding its sixth annual homebrew contest during the Strassenfest on Saturday, August 3, from 10 a.m. to 3 p.m. Eastern time.

The contest will again be held at Snaps (1115 Main St., Jasper).

The public is invited to enter the contest, which will be judged live by a panel of beer connoisseurs.

Brewers can enter their beers in six categories—light, amber, hoppy, dark, wheat and specialty beer. See the entry form for examples of what BJCP style fits which general category.

## HOW TO ENTER

Two 12 oz. bottles or a 22 oz. bottle or larger is required to enter. The bottles should be unmarked if possible.

The cost to enter is \$2 per entry.

Entry forms can be downloaded from <http://www.jasperstrassenfest.org/events/2013%20Homebrew%20entry%20form.pdf>. Or just print out the form on page 9.

Entries should be dropped off between 10:00 a.m. - 10:45 a.m. Eastern on the day of the contest at Snaps. Post on the message board if you are going to enter and someone from the club may be able to transport them for you. Please bring exact change if possible. Checks can be written to the Dubois Co. Suds Club.

Arrangements to submit bottles early can be made by calling 630-8433 or sending an email to [justinrubach@gmail.com](mailto:justinrubach@gmail.com).

## Prize List

### Best of Show

- Will be brewed at **Basket Case Brewing Company**
- 50 lbs of 2-row donated by Cellar on the Square
- One ticket for a beer or wine cruise at Patoka Lake Marina
- \$25.00 gift certificate from My Old Kentucky Brew Home

### Light

- 1st. \$25.00 gift certificate - The Mill House
- 2nd. \$15.00 gift certificate - Weber Equipment
- 3rd. \$10.00 gift certificate - Weber Equipment

### Amber

- 1st. \$25.00 gift certificate - Snaps
- 2nd. \$15.00 gift certificate - Butcher, Brewer, & BBQ Supply
- 3rd. \$10.00 gift certificate - Butcher, Brewer, & BBQ Supply

### Hoppy

- 1st. \$25.00 gift certificate - Superior Ag
- 2nd. \$15.00 gift certificate - Superior Ag
- 3rd. \$10.00 gift certificate - Superior Ag

### Wheat

- 1st. \$25.00 gift certificate - Tin Man Brewing Company
- 2nd. \$15.00 gift certificate - Tin Man Brewing Company
- 3rd. \$10.00 gift certificate - Tin Man Brewing Company

### Dark

- 1st. \$25.00 gift certificate - Patoka Lake Marina
- 2nd. \$15.00 gift certificate - Patoka Lake Marina
- 3rd. \$10.00 gift certificate - Patoka Lake Marina

### Specialty

- 1st. \$25.00 gift certificate - Schnitzelbank
- 2nd. \$15.00 gift certificate - L.H. Strum Hardware
- 3rd. \$10.00 gift certificate - L.H. Strum Hardware





Entry # \_\_\_\_\_  
(Judges use only)

The Dubois County Suds Club

# Homebrew Contest Entry Form

• Saturday, August 3th 2013 • 10am - 3pm • Snaps Restaurant

Name:

Phone:

Email (mailing list) :

Beer Name:

Style of Beer:

Beer Category: (check one below)

Light	Amber	Hoppy	Wheat	Dark	Specialty
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

- Use the BJCP guidelines for guidance when entering (the full list can be found at [www.bjcp.org/2008styles/catdex.php](http://www.bjcp.org/2008styles/catdex.php)). Appropriate styles are indicated in parentheses below - these are simply suggestions to help you best categorize your beers.
- Examples of Light beers are light ales and lagers (Category 1, 2, 6a-c, 7b). Examples of Amber beers range from Oktoberfests to nut brown ales and Irish reds (Category 3, 4, 5a-c, 7a, 7c, 9, 10b-c, 11). Any beer that showcases hops should be in the Hoppy category (Category 8, 10a, 14). The Wheat category is reserved for any beer containing wheat or rye (Category 6d, 15). Examples of Dark beers are stouts and porters (Category 12, 13, 19). Examples of Specialty Beers would be sour beers, Belgian beers, fruit beers, beers with spices or oak-aged beers (Category 16, 17, 18, 20, 21, 22, 23).
- Two 12 oz. bottles or a 22 oz. bottle or larger is required for each entry. The bottles should be unmarked if possible.
- Entries can be dropped off between 10:00 -10:45 a.m. on the day of the contest at Snaps (1115 Main St., Jasper). To submit entries early, call (812) 630-8433 or email [justinrumbach@gmail.com](mailto:justinrumbach@gmail.com). Judging starts at 11 a.m. and should conclude by 2 p.m.
- The cost is \$2 per entry. Please bring exact change if possible. Checks can be made out to Dubois County Suds Club.
- The minimum entries for a category to be judged is six. If fewer entries are received, the beers will be re-categorized.





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**National Homebrewers Conference**



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