



OHIO VALLEY HOMEBREWERS ASSOCIATION

TAP

www.ovha.net

August 2013

Vol. 17, No. 8

2013

Upcoming Events

AUGUST

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

SEPTEMBER

Sat, Sept 14: OVHA
Road Trip and Brewery
Tour of Southern Illinois

Wed, Sept 25, 7 pm:
Meeting; Germania
Mannerchor, Topic:
Winning American Ale
by John Mills

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
Norricks)

Sat, Oct 19: Brew-
B-Q/Indiana Homebrew
Club Day, Indy at Great
Fermentations & Bier
Brewery.

Wed, Oct 30, 7 pm:
Meeting; Germania
Mannerchor, Topic:
Electric Brewing by TBD

NOVEMBER

Sat, Nov 2: AHA's Learn
to Homebrew Day, Liquor
Locker (Morgan), 4001 E.
Morgan Ave., 9 a.m.-3 p.m.

President's Message by Don Heisler

The phrase dog days of summer is also referred to as the sultry days of summer and as home brewers we know it as the "How come it take so &?\$\$% long for my beer to cool so I can pitch my yeast" days of summer.

This is the time to buddy up with another home brewer and start sharing your immersion chillers. I've measured my water from the house to the chiller at 68 to 70 F. and at this temperature its going to take a long time to cool my beer down to 66 F. I use 2 immersion chillers, the first one is in a 6 gal bucket filled with lots of ice and some water. I freeze milk carton and use that for my Ice, but bags of ice will work.

Connect the two immersion chillers with a garden hose, I made one just long enough to connect the two chillers to keep the cooling loss down. I hook up my garden hose through the first chiller (ice bath) then it flows to the chiller in the kettle. I like to use city water all by itself to get down as far as possible before putting the ice in the bucket. I also found that if I cut down the flow of beer out of the kettle this will help.

Thanks,
Don



President Don Heisler

2013 Dues Online

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

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OVHA Road Trip & Brewery tour of Southern Illinois: September 14

Our last big trip together in 2011 took us north to Indy for the tapping party of John Mills' Best of Show How Now Brown Cow in Broad Ripple. This time we are heading West to explore the small breweries in the hills and hollers of Southern Illinois.

First stop will be **Scratch Brewing Co.** in Ava.
<http://scratchbeer.com/>

Scratch Brewing Company is a farmhouse brewery and restaurant located 5 miles from the beautiful Shawnee National Forest. Started by three award-winning southern Illinois home brewers, Marika Josephson, Aaron Kleidon, and Ryan Tockstein. They brew farmhouse beers and other styles with home grown and locally farmed and foraged ingredients. **NOTE: Cash Only!**

The rotating beer selections are divided into three categories:

Familiar: beers brewed true to style (or close to it)

Forest • Foraged • Fire: beers brewed with ingredients cultivated regionally, foraged on our land, or brewed over a wood fire

Fancy: fantastical, free-spirited, flummoxing, fascinating

Next stop will be for lunch in Murphysboro at **17th Street Bar & Grill**. <http://www.17thstreetbarbecue.com>

This famous BBQ joint was started by pitmaster Mike Mills, affectionately known as "The Legend". They now 5 locations, including two in Las Vegas. His book, *Peace, Love, and Barbecue* was nominated for a 2006 James Beard Foundation award. In October 2008 he was honored with the Pioneer of Barbecue award at the Jack Daniel's World Invitational Barbecue Cooking Contest. Mike was inducted into the Barbecue Hall of Fame in 2010.



We will have to navigate amongst the Murphysboro Apple Festival-goers as their parade is happening the same time we are there. Lunch may take awhile.

Right up the road from our lunch stop is **Big Muddy Brewing**
<http://bigmuddybrewing.com/>

This is another homebrewer founded production brewery. Chuck Stuhrenberg opened the 15-barrel brewhouse in 2009 after years of homebrewing going back to his college days. They currently have 7 beers on their draft list.



The last brewery stop will be in Alto Pass at **Von Jakob Winery and Brewery**. <http://vonjakobvineyard.com>

They tout over 20 wines on the winery side and opened the brewery in 2010. They have 8 styles—many of them German—including Roggenbier, Dunkel Bock, and a Marzen. They will soon move into a bottling production line.



The large complex includes the winery, brewery, bed & breakfast, and a restaurant across two locations.

One final potential stop would be **Hanger 9** in Carbondale.
<http://thehanger9.com/>

This is only a craft beer bar, not a brewery. We will see how much time we have left and take a vote to stop or not.

Want to go?

Tickets are on sale online through EventBrite.
Click here: <https://ovha-carbondale.eventbrite.com/>.
Cash sales of remaining tickets will be at the August 28 meeting.

We are taking two 15-passenger vans. Sorry, no toilets.

Pickup:

Saturday, September 14. 8:30 a.m.

University of Southern Indiana, Parking Lot G behind the Health Professions building.

Drop off:

We will attempt to be back by 8:30 p.m.





7th Annual Big Turkey “American Ale” Brewing Contest

Entries due at the Nov. 20 Meeting; Winners announced at the Dec. 18 Party

Carson’s Brewery is sponsoring 2013 Big Turkey BOS again this year!

The grand prize will be the opportunity to be “Pro-Brewer for a Day”.

You will help brew your winning recipe on a commercial system!

We will also have a club-wide tapping party when the beer is ready.



Judging will not occur at the meeting.

The OVHA Big Turkey brewing contest is open to all paid members of the OVHA.

The beer style for the 7th annual OVHA member’s only Big Turkey brewing contest is American Ale, BJCP Category 10
Sub-styles:

10A. American Pale Ale

10B. American Amber Ale

10C. American Brown Ale

Information about these styles can be found at the BJCP web site: <http://www.bjcp.org/2008styles/style10.php>

INSTRUCTIONS:

- You may enter one beer in each of the subcategories. Do not enter the *same* beer in different subcategories.
- You need two bottles of beer for each subcategory you enter. To keep things anonymous, use as plain a bottle as you can. Things like swing tops, labels, raised lettering, etc are not allowed in sanctioned competitions but will be allowed here if it is **ALL** you have as a last resort. Black out any markings on the cap.
- Judging will be using the standard BJCP judging sheets used at all the AHA competitions and styles will each be judged within their own subcategory. It's up to you to pick the subcategory you want your beer to be judged against.

One winner, the Best of Show, will get their name on the Big Turkey trophy, brew their recipe at Carson’s Brewery, receive one year’s free OVHA membership, get a Big Turkey ceramic stein. Other prizes to be announced.

GOOD LUCK!



Homebrew Shop News

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

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 clovey 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



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A Division of the Brewers Association
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