



OHIO VALLEY HOMEBREWERS ASSOCIATION

TAP

www.ovha.net

July 2008

Vol. 12, No. 7

Upcoming Events

July

Wed, July 30, 7 pm:
Meeting; Germania
Mannerchor, -Beer
Style: Kölsch

AUGUST

Sat, Aug 2: AHA's
Mead Day

Sat, Aug 16: SWIRCA's
Craftbrewer's Festival,
at SWIRCA

Wed, Aug 27, 7 pm:
Meeting; Germania
Mannerchor, -Beer
Style: Lawnmower Beer

SEPTEMBER

Sat, Sept TBD: Brew
Ha-Ha, Evansville Mu-
seum

Wed, Sept 24, 7 pm:
Meeting; Germania
Mannerchor, -Beer
Style: Oktoberfest/
Märzen

SWIRCA Beer, Wine, & Spirits Festival Saturday, August 16, 6-10 p.m.

The club's biggest event of the year is just three weeks away! At press time there were 27 breweries, 12 wineries, (and possibly some bourbon and margarita vendors) signed up to participate. Last year our club alone supplied 12 beers on tap, over 12 different types of bottled beer, and several different meads and wines plus rootbeer.

This year we need your help to break last year's record! Here's what you can do to help. Come out and support your club and the Southwestern Regional Council on Aging by bringing some of your beer, wine, or mead to serve to the public. Remember those beers we made at Big Brew? Don't forget to bring those to the festival as that's why the club supplied all those ingredients. We will have the new 12-tap OVHA Bar (*Ovhapositor?*) on the scene



The "order by number" list from 2007

ready for your kegged beer. It is set up for pin-lock and ball-lock kegs. Bottles are also very welcome and we will have table space for those as well.

Second, if you have an Indiana State Bartenders Permit we could use you to help serve our beer and beer from the other vendors. There may be a shortage of servers this year so this is important. If you don't have a permit, there is a need for people to deliver ice and empty the "slop" buckets. All this work, including serving beer, will be done in two-hour shifts. There will be a sign-up at Wednesday's meeting. The club also arrives early to help carry in all the good stuff before the festival starts. One of the big draws for the breweries and wineries to make the trip to Evansville is the unique service they get at this festival. This is due in large part to our club.

And finally, we need people to sell tickets! If you would like to sell tickets, contact Judi Freason at SWIRCA at 800-253-2188.

See you at the fest!

Southern Indiana Beer, Wine, and Spirits Festival **First in the USA!**

SAMPLE UNIQUE, REGIONALLY PRODUCED BEERS, WINES, AND SPIRITS!

All Profits to Benefit: Southwestern Indiana Regional Council on Aging

SWIRCA & MORE
Spirits, Wine & Beer

Most of the beer, wine, and spirits served are only available near their regional breweries, wineries, and distilleries. So get ready for a tasty tour unavailable elsewhere!

Entertainment Provided By: **Better Than Usability!**

Learn about our region's microbreweries, wineries, and distilleries as presented by those who craft the beer, wine, and spirits while supporting a great cause!

Tickets \$25 pre-event • \$30 at the door
Group rates available pre-event

Saturday, August 16, 2008 • 6-10 p.m.
SWIRCA Ivy Room, 16 W. Virginia Street, Evansville, Indiana
Tickets: 800-253-2188

Sponsored by: OLD NATIONAL BANK, CASINO ATYAP, Woods & Water, Ohio Valley Handicrafts, www.ovha.net



July Meeting Wednesday, July 30, 7 p.m. @ Germania

Hop Raffle!

Rob your piggy bank! The club is raffling off some sweet prizes this month. **First prize is a mini-bale of Cascade leaf hops, approx 14 ounces!** Second prize will be two packages of pellet hops. at approx 3 ounces each. Tickets will be \$2 each or 3 for \$5 and will be used to replenish the club's treasury.



The new batch of tee shirts and polo shirts are also in. Same design as last year but a new shirt manufacture was used (the last batch ran a little small). All shirts are only \$20 each. Get yours (or a spare) before we run out again. Proceeds also help refill the treasury.

Style of the month: Kölsch

Kölsch beer falls under the BJCP (www.bjcp.org) category of 6C. Category 6 beers are Light Hybrid Beers. The others in Category 6 are 6A Cream Ale, 6B Blonde Ale, and 6D American Wheat or Rye Beer. Some of which are fermented with special yeast at very low ale temps.

From the Beer Judge Certification Program:

Aroma:

Very low to no malt aroma. A pleasant, very subtle fruit aroma from fermentation (apple, cherry or pear) is desirable, but not always present. A low noble hop aroma is optional but not out of place (it is present only in a small minority of authentic versions). Some yeasts may give a slight winy or sulfury character (this characteristic is also optional, but not a fault).

Appearance:

Very pale gold to light gold. Authentic versions are filtered to a brilliant clarity. Has a delicate white head that may not persist.

Flavor:

Soft, rounded palate comprising of a delicate flavor balance between soft yet attenuated malt, an almost imperceptible fruity sweetness from fermentation, and a medium-low to medium bitterness with a delicate dryness and slight pucker in the finish (but no harsh aftertaste). One or two examples (Dom being the most prominent) are noticeably malty-sweet up front. Some versions can have a slightly sulfury yeast character that accentuates the dryness and flavor balance. Some versions may have a slight wheat taste, although this is quite rare. Otherwise very clean with no diacetyl or fusels.

Mouthfeel:

Smooth and crisp. Light body, although a few versions may be medium-light. Medium carbonation. Highly attenuated.

Overall Impression:

A clean, crisp, delicately balanced beer usually with very subtle fruit flavors and aromas. Subdued maltiness throughout leads to a pleasantly refreshing tang in the finish. To the untrained taster easily mistaken for a light lager, a somewhat subtle pilsner, or perhaps a blonde ale.

History:

Kölsch is an appellation protected by the Kölsch Konvention, and is restricted to the 20 or so breweries in and around Cologne (Köln). The Konvention simply defines the beer as a "light, highly attenuated, hop-accentuated, clear top-fermenting vollbier."

Comments:

Served in a tall, narrow 200ml glass called a "Stange." Each Cologne brewery produces a beer of different character, and each interprets the Konvention slightly differently. Allow for a range of variation within the style when judging. Note that drier versions may seem hoppier or more bitter than the IBU specifications might suggest. Due to its delicate flavor profile, Kölsch tends to have a relatively short shelf-life; older examples can show some oxidation defects. Some Cologne breweries (e.g., Dom, Hellers) are now producing young, unfiltered versions known as Wiess (which should not be entered in this category).

Ingredients:

German noble hops (Hallertau, Tettnang, Spalt or Hersbrucker). German PILS or pale malt. Attenuative, clean ale yeast. Up to 20% wheat may be used, but this is quite rare in authentic versions. Extremely soft water. Traditionally uses a step mash program, although good results can be obtained using a single rest at 149°F. Fermented at cool ale temperatures (59-65°F, although many Cologne brewers ferment at 70°F) and lager for at least a month.

Vital Statistics:

OG	FG	IBUs	SRM	ABV
1.044 - 1.050	1.007 - 1.011	20 - 30	3.5 - 5	4.4 - 5.2%

Commercial Examples:

Available in Cologne only: PJ Früh, Hellers, Malzmühle, Paeffgen, Sion, Peters, Dom; import versions available in parts of North America: Reissdorf, Gaffel; US versions: Goose Island Summertime, Crooked River Kölsch, Harpoon Summer Beer, Capitol City Capitol Kölsch

Other News

Indiana State Fair Brewer's Cup

<http://www.brewerscup.org/>



DeLaney

It was another record breaking year for the Brewer's Cup which was held July 11 and 12. There were 596 entries in the Homebrewers division. OVHA President Dwayne DeLaney took 3rd place in Category 9D Irish Red Ale with his Emerald Red Ale. "I entered it as kind of a Hail-Mary, not really expecting it to do much. It is a good beer but I thought some of my other entries were much better. I guess I'll just have to wait for the judges score sheets" Dwayne said.

There were 271 entries in the Professional Brewer division. OVHA Treasure Jack Frey, brewmaster at Turoni's Main Street Brewery, took 1st place in Category 4C Schwarzbier with Blacklight Lager. Congratulation to both of these fine brewers!



Frey

We had five members attend the judging event and awards ceremony; Jim Dipple, John Dipple, Dwayne Delaney, Jack Frey, and Chris Norrick. All were stewards except for Jack who judged. Each worked all three sessions, one Friday night and two on Saturday. It's tough work judging 867 beers!

"It was my first time as a steward and I have a new respect for the organizers of the contest. There was an increase of 37% in entries from last year for a total of 867 and still everything went like clockwork. I'll definitely be back next year" said Dwayne.



Jim Dipple searches for a beer in a sea of beers.

This is an annual event and volunteers are always needed so put it in your calendar for 2009. You are guaranteed to have a good time (especially if you let John make your hotel reservations.)

Westside Sportsman Club BBQ and Brews

The weather was hot, but the beer was cold. Last weekend was the 2nd annual Westside Sportsman Club BBQ Competition and Brewing Demonstration. President Dwayne Delaney, Chris Norrick, and Dutch DeHaan brewed up several versions of wheat beer for the public to see. John Mills did a demo on how to make the Joe's Ancient Orange mead which amazed the crowd. Ok, it was two people, but they WERE amazed!



John Mills gives the mead a shake.

On the BBQ side there were over 20 teams cooking up some fine meats, more than double the turnout from last year.

And most importantly, the OVHA Beer Bar (Ovhapositor?) made it's public debut after a rough ride from the northside in Jack's truck. It maxed out at 11 beers on tap, just one short of it's 12 tap capacity. It's bright orange glow beckoned thirsty BBQ'ers from across the open fields. Jim's Kölsch was very popular with the younger crowd. Ask him about it.



John Mills serves up a thirsty guest. Dwayne and Ron supervise.