

The OVHA Tap

Vol 9 No. 2

February 2005

Meeting Feb 23, 7:00 pm at Germania Mannerchor

Beer Evaluation

We will be evaluating Anchor Steam Beer by the Zymergy system.

Just how long does beer last?

How long will homebrew last in the bottle? This is a common question for new homebrew “addicts”, and while it usually isn’t a problem for a while sin-cenewbies usually have trouble getting their consumption rate and brewing rates adjusted to leave any sit undrunk, eventually there is some that the brewer either wants to save for a special occasion or gets pushed behind something and forgotten.

The standard response is a year or less, but I’ve had some last quite a bit longer than that, in fact, I tried some the other year I brewed in Canada, before 1993. It was OK, not terrific, but not bad either.

Just for fun, I rounded up the last four bottles of beer I brewed before moving home (in a fit of clearing up the basement) and will bring them to the meeting. This stuff is at least ten years old, should be interesting.

Since bottle conditioned beer contains live, inhibited yeast, it should greatly outlast commercial beer. The yeast is prevented from growing or metabolizing by the CO₂, but will consume any oxygen that gets into the bottle. The main “spoilage” appears to be slow consumption of residual sugar and gradual accumulation of lactic acid from the inevitable lactic acid bacteria.

Brewer’s Musings

Well, the Marvelous Brewing Machine survived it’s vacation in full form. For reasons best known to the gods of chance, it worked perfectly on the weekend I brewed with it, making two complete batches of grain brew, start to finish, in a single day! By starting the second batch while the first was boiling, it was possible to get both done in less than 12 hours. Long day, though.

The beers we brewed were Pale Ales, one very strong (IG 72) and one “normal” (IG 52 if I remember correctly). Should be very tasty, although the strong one was still slowly fermenting last time I checked earlier this week even though it was more than two weeks on from brew date.

The stout turned out very nicely, a bit sweeter than I really wanted but it’s also not quite conditioned yet, so it will get a bit dryer with time. Don’t know yet about the Porter since I’ve not bottled it yet (a few distractions over the last cou-

Meeting Schedule 2005

February 23rd Germania 7pm

March 30th Germania 7 pm

April 27 Germania 7 pm

May 25th Germania 7 pm

June ?? TBA

July ?? TBA

August ?? TBA

September 28th Germania 7 pm

October

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ple week have prevented me getting it done). However, the Munich Dunkel is strange. Very caramelish, if you know what i mean, and I'm not sure if it is authentic or not. Quite different than a good Pilsner, but it will drink fine, I think. I personally will use this malt for flavor with a standard lager malt base beer rather than alone, I think -- too much caramel flavor for me. I'll bring some and get other opinions.

The lager I made on the Marvelous Brewing machine is still fermenting, so I don't know what it's like -- this has to be a record for slow frementations. I was brewed last November I think, or early December, and is very slow burbling along. Hope we didn't kill the yeast with too low a temp in January, but I guess I'll find out soon. Still smells OK, so I'm hopefull.

Meeting notes January 2005

New officers were elected by acclimation. They are: President, Jim Dipple; Vice President, Dan Lutterbach; Secretary, Peter Frederick; and Treaserer Jack Frey.

The bylaws were amended to be change meeting dates, the terms of some officers, and annual meeting date.

SWIRCA will probably host another Brewer's Festival this year, date to be determined, although it will be a Sunday again due to prior reservations of all available Saturdays.

There will be a brewer's festival in Carmel, Indiana, the Indiana Brews Barbeque, Beer, and Brews Festival, on May 20-21. Should be a great time.

Using the Beer Judging sheets from Zymurgy Magazine, the group judged Sierra Nevada Pale Ale as a calibration brew. Surprisingly, (or not!) we were pretty close in our eveluations to those of the beer judges in Zymurgy.