The OVHA Tap

Vol 9 No. 4

June 2005

Meeting June 25 at Jack Frey's at 5:00 pm

Beer Evaluation

We will be testing some of the Big Brew beers and other homebrew

Indiana State Fair Brewers Competition

It's that time again! The Indiana State Fair Wine and Beer competition will be held on July 9 in Indianapolis.

Submission requirements are three unlabeled bottles for each entry, accompanied by a completed entry form (available later). Entries must be recieved by June 25. Jack Frey delivered a number of beers on June 11th, a total of something like 12 or so. Surprised the organizers, I think!

There is a new twist this year. The number of entries has been growing consid- present, it's Jack's birthday!) erably in the last few years, so the judges have decided to expand things a bit. An award will be given to the homebrew club who's members win the most Gold Medals, so wrap up some of your best and give it a shot. You never know, we all make pretty good beer, we might win!

There is also a growing need for serving stewards for the actual judging. Jim Dippel and Jack Frey have been acting as stewards for the last few years, and have reported that it's a great time and a good learning experience. Jim is plan- October 26th, Germania 7 pm ning to take his camper up for the judging, so cheap accomdations are available if you are interested in helping out. Should be a good time.

Brewer's Musings

The Big Brew Rye IPA and Porter I have in my basement are ready to keg, so I plan to keg them off and bring them on Sat the 25th. They look fine, although the terminal gravity of the porter is a bit higher than I expected. The Rye IPA is a bit cloudy, so I'm going to fine it.

I finally got my young friend out to demonstrate brewing, so I made an amber IPA from extract. Initial gravity is 42, it fremented out very quickly, and I hope to bottle it in time for Sat. Maybe, maybe not, depends on what else happens

The first lager I made in the fall finally got bottled. Alas, there is some yeast autolysis, so it's not as good as it should be. Oh well, that half didn't get watched too well. I've still got another 5 gal sitting here, so may keg that off too, just for fun and bring it the 25th. Never can have too much beer, eh?

Meeting Schedule 2005

June 25th at Jack Frey's (Bring a

July 30th at Steve Woods

August 27th at Jim Dippel's

September 28th Germania 7 pm

November 16th or 30th, Germania 7 pm

December 14th, Germania 7 pm

Ohio Valley Homebrewer's Association

Peter Frederick 15805 Darmstadt Rd Evansville, IN 47726

Brewer's musings, cont

I made a batch of wit this spring, finally bottled that off as well. Pitched half a packet of lager yeast for priming as it's been sitting quite a while and it takes forever to carbonate when that happens. Worked out fine, fully pressurized in a matter of days. I think I'm gonna re-pitch on regular basis from now on, as lager yeast will both work fast and settle nicely. The Wit is pretty good, nice flavor, although I'm still not sure it will be my favorite. If I'd gotten off my lazy backside earlier, I would have sent it off to the state fair, too.

Meeting notes May 2005

We tested submissions for the State Fair at the May meeting. Quite a collection of very good beer, although some were switched to another catagory after we all tasted them. Should help with placing, as style is kinda important in judging! For instance, I sent my Stout off as a Robust Porter since we all felt it didn't have the necessary body to do well as a Stout. Not that I care all that much, I like it no matter what the name!

All of the beers were good, and some were outstanding. I hope we do well in the judging.

Best of luck to all those who submitted beers!

Brewer's Frestival

We need to give some thought to what we want to bring for the Brewer's Festival (assuming that Jack will be doing it this year). Probably need to get whatever it is going pretty soon so it won't be just out of the secondary the day of the festival!