

The OVHA Tap

Vol 9 No. 1

January 2005

Meeting Jan 26, 7:00 pm at Germania Mannerchor

Officer Elections

New officers will be elected at this months meeting. Nominations will be accepted immediately prior to voting, so if you want a job please speak up!

Bylaws Changes

We will be voting on changes to the bylaws at the January meeting. Complete details will be available at the meeting, but the gist of the changes are to change the term of the President to one year, with the Vice President to become President the following year. This will rotate the job of Persident. The current dual posostion of Secretary/Treaserer will be spit again into separate positions, reflecting the current operations of the club. There are also some other minor changes.

What's wrong with that beer?

A number of us met a couple weeks ago to "savor" various defects in beer, provided by Sigma/Aldrich and the Indiana Brewer's Association. Various chemicals were spiked into a bland commerical beer and the result sampled.

Needless to say, some of the flavors were both unmistakeable and overpowering, but some were considerably more subtle and harder to identify. More interesting was the fact that some of us noticed some defects much more than others. All in all a very educational experience -- the compound that causes stale odors and flavors in beer is VERY powerful in condensed form!

Brewer's Musings

This has been a brewing season for experiments, from the palest to the darkest, from weakest to strongest. Must be the weather, from one extreme to the other!

I've been toying with the idea of doing a "real" decoction brew for some time, and after reading Greg Noonan's "Brewing Lager Beer" I decided to jump right in and did a traditional triple decoction brew. This is not for the faint of heart, believe me! Best not to try this particular style of brewing on a day were you have an important dinner date either. I had no particular problems, and boiling the mash, believe it or not, didn't cause any troubles at all, in spite of my certain suspiscion that I would have deep layers of scorched malt on the bottom of the pot. Turns out that the liquid thins out quite a bit, and if the heat is regulated properly will simmer along nicely for the required 20 min per stage without a hitch. However, even with minimal boiling times (20 min per decoction), it

Meeting Schedule 2005

January 26th Germania 7pm

February 23rd Germania 7pm

March 30th Germania 7 pm

April 27 Germania 7 pm

May 25th Germania 7 pm

June ?? TBA

July ?? TBA

Auguat ?? TBA

September 28th Germaina 7 pm

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still took nearly 12 hours from start to pitching the yeast. Lost of trub appears during the boil, and this appears to slow down the sparge. The wort cleared in minutes rather than half an hour of recirculating in my rather crude lauter tun, but slowed down dramatically and it took more than two hours to complete the sparge. Cleanest wort I've ever had though. I pitched Superior Lager yeast and fermented at 50 F, lagered six weeks or so at 45 F. Samples will be at the meeting, for what it's worth since I only bottled last week.

While playing around at the Coop, I found a large bottle of Pilsner Malt extract on sale, so we ended up making a very strong Pilsner/weak Boch (named appropriately "baby Boch") at Steves just before Xmas. Looks fine, but we've not sampled it yet. IG was 65 or so if I remember correctly.

The weak beer experiment is in two parts. Jack gave us some old Munich 20L malt, so we decided to brew up a batch and see what we would get, following Dave Miller's Munich Dunkle recipe. We had pump trouble on the "Marvelous Brewing Machine" and so I wasn't sure we reached conversion temperature properly, but the wort was sticky enough and looked good, so we sparged and boiled. IG was 30, way low for the amount of grain we used, so I repeated the experiment at home with 10 lbs of malt plus a lb of lager malt I had lying about. Everything looked good, starch test showed complete conversion, but I got an IG of 36, again way lower than what I expected, which was more like 42-46, my "normal" gravity even though I should be getting 52 or so. Must be the malt. That batch is still fermenting, and we've not tasted the one done at Steve's yet.

My final experiment was another stout, aiming for a "chocolate" stout since a young acquaintance of mine really likes that flavor in the stout I gave to the club for the brewer's festival last spring. Everything ran like clockwork until I ran the immersion chiller and discovered it had sprung a leak! By dint of great luck, I checked it part was through and discovered the leak before the boiler overflowed, but still had to toss about a gallon and a half (loaded with trub anyway) and ended up with a weaker brew than I intended (IG 46, was expecting 56 or so with 12 lbs grain).
Happy Brewing!