

The OVHA Tap

Vol 10 No. 10

October 2006

Meeting Wednesday, 7:00 pm Oct. 25 at Germania Mannerchor

Featured Beer: Pumpkin Ale

Beer evaluation schedule:

September 2006: Wheat beer

October 2006: Pumpkin Ale/Vegetable/Fruit beers



Meeting Schedule 2006

September 27th Germania 7 pm

October 25th Germania 7 pm

November 29th Germania 7 pm

December 20th Germania 7 pm

January 31st Germania 7 pm

, Brewer's Musings

Not much going on at the brewery these days. Have to get the yard work done before we can get started on brewing, and Steve ran a car in the Enduro race again this year.

Sorta plan to get a tankless propane powered hot water heater this year, I think that will fix some problems with lack of hot water and possible water borne contamination we have been getting.

We have plenty of malt from last year, so will start off with some ales and amber beers, probably. We do have a temp controlled fridge, so will also probably start a lager or two.

I have the sheetmetal to finish off the modifications on the Kliemenator, but I suspect I will also have to dig up another fan to get it working properly, the one in there isn't going to be big enough will the added volume.

Should be a fun season again!

20. FRUIT BEER

Aroma: The distinctive aromatics associated with the particular fruit(s) should be noticeable in the aroma; however, note that some fruit (e.g., raspberries, cherries) have stronger aromas and are more distinctive than others (e.g., blueberries, strawberries)—allow for a range of fruit character and intensity from subtle to aggressive. The fruit character should be pleasant and supportive, not artificial and inappropriately overpowering (considering the character of the fruit) nor should it have defects such as oxidation. As with all specialty beers, a proper fruit beer should be a harmonious balance of the featured fruit(s) with the underlying beer style. Aroma hops, yeast by-products and malt components of the underlying beer may not be as noticeable when fruit are present. These components (especially hops) may also be intentionally subdued to allow the fruit character to come through in the final presentation. If the base beer is an ale then a non-specific fruitiness and/or other fermentation by-products such as diacetyl may be present as appropriate for warmer fermentations. If the base beer is

a lager, then overall less fermentation byproducts would be appropriate. Some malt aroma may be desirable, especially in dark styles. Hop aroma may be absent or balanced with fruit, depending on the style. The fruit should add an extra complexity to the beer, but not be so prominent as to unbalance the resulting presentation. Fruit character may be present if naturally occurring in the particular fruit(s), but should not be inappropriately intense.

Appearance: Appearance should be appropriate to the base beer being presented and will vary depending on the base beer. For lighter-colored beers with fruit be noticeable. Note that the color of fruit in beer is often lighter than the flesh of the fruit itself and may take on slightly different shades. Fruit beers may have some haze or be clear, although haze is a generally undesirable. The head may take on some of the color of the fruit.

Flavor: As with aroma, the distinctive flavor character associated with the particular fruit(s) should be noticeable, and may range in intensity from subtle to aggressive. The balance of fruit with the underlying beer is vital, and the fruit character should not be so artificial and/or inappropriately overpowering as to suggest a fruit juice drink. Hop bitterness, flavor, malt flavors, alcohol content, and fermentation by-products, such as esters or diacetyl, should be appropriate to the base beer and be harmonious and balanced with the distinctive fruit flavors present. Note that these components (especially hops) may be intentionally subdued to allow the fruit character to come through in the final presentation. Some tartness may be present if naturally occurring in the particular fruit(s), but should not be inappropriately intense. Remember that fruit generally add flavor not sweetness to fruit beers. The sugar found in fruit is usually fully fermented and contributes to lighter flavors and a drier finish than might be expected for the declared base style. However, residual sweetness is not necessarily a negative characteristic unless it has a raw, unfermented quality.

Mouthfeel: Mouthfeel may vary depending on the base beer selected and as appropriate to that base beer. Body and carbonation levels should be appropriate to the base beer style being presented. Fruit generally adds fermentables that tend to thin out the beer; the resulting beer may seem lighter than expected for the declared base style.

Overall Impression: A harmonious marriage of fruit and beer. The key attributes of the underlying style will be different with the addition of fruit; do not expect the base beer to taste the same as the unadulterated version. Judge the beer based on the pleasantness and balance of the resulting combination.

Comments: Overall balance is the key to presenting a well-made fruit beer. The fruit should complement the original style and not overwhelm it. The brewer should recognize that some combinations of base beer styles and fruits work well together while others do not make for harmonious combinations. THE ENTRANT MUST SPECIFY THE UNDERLYING BEER STYLE AS WELL AS THE TYPE OF FRUIT(S) USED. IF THIS BEER IS BASED ON A CLASSIC STYLE (E.G., BLONDE ALE) THEN THE SPECIFIC STYLE MUST BE SPECIFIED. CLASSIC STYLES DO NOT HAVE TO BE CITED (E.G., “PORTER” OR “WHEAT ALE” IS ACCEPTABLE). THE TYPE OF FRUIT(S) MUST ALWAYS BE SPECIFIED. If the base beer is a classic style, the original style should come through in aroma and flavor. Note that fruit-based Lambics should be entered in the Fruit Lambics category, and other fruit-based Belgian specialties may be entered as Belgian Specialty Beers. Aged fruit may sometimes have flavor and aroma characteristics similar to Sauternes, Sherry or Tokaj, but a beer with a quality such as this should make a special claim (e.g., amontillado, fino, botrytis).

Vital Statistics: OG, FG, IBUs, SRM and ABV will vary depending on the underlying base beer, but the fruit will often be reflected in the color.

Commercial Examples: Bell’s Cherry Stout, Dogfish Head Aprihop, Pyramid Apricot Ale, Pete’s Wicked Strawberry Blonde, Abita Purple Haze, Melbourne Apricot Beer and Strawberry Beer, Saxer Lemon Lager, Great Divide Wild Raspberry Ale, New Glarus Belgian Red and Cherry Tart, Magic Hat #9, Ebulum Elderberry Black Ale, Grozet Gooseberry and Wheat Ale, BluCreek Blueberry Ale, Spanish Peaks Raspberry Wheat21. SPICE/HERB/VEGETABLE BEER

21A. Spice, Herb, or Vegetable Beer

Aroma: The character of the particular spices, herbs and/or vegetables (SHV) should be noticeable in the aroma; however, note that some SHV (e.g., ginger, cinnamon) have stronger aromas and are more distinctive than others (e.g., some vegetables)—allow for a range of SHV character and intensity from subtle to aggressive. The individual character of the SHV(s) may not always be identifiable when used in combination. The SHV character should be pleasant and not artificial and overpowering. As with all specialty beers, a proper SHV beer should be a harmonious balance of the featured SHV(s) with the underlying beer style. Aroma hops, yeast by-products and malt components of the underlying beer may not be as noticeable when SHV are present. These components (especially hops) may also be intentionally subdued to allow the SHV character to come through in the final presentation. If the base beer is an ale then a non-specific fruitiness and/or other fermentation by-products such as diacetyl may be present as appropriate for warmer fermentations. If the base beer is a lager, then overall less fermentation byproducts would be appropriate. Some malt aroma is preferable, especially in dark styles. Hop aroma may be absent or balanced with SHV, depending on the style. The SHV(s) should add an extra complexity to the beer, but not be so prominent as to unbalance the resulting presentation.

Appearance: Appearance should be appropriate to the base beer being presented and will vary depending on the base beer. For lighter-colored beers with spices, herbs or vegetables that exhibit distinctive colors, the colors may be noticeable in the beer and possibly the head. May have some haze or be clear. Head formation may be adversely affected by some ingredients, such as chocolate.

Flavor: As with aroma, the distinctive flavor character associated with the particular SHV(s) should be noticeable, and may range in intensity from subtle to

Fruit/vegetable/spice beer Profile (cont)

aggressive. The individual character of the SHV(s) may not always be identifiable when used in combination. The balance of SHV with the underlying beer is vital, and the SHV character should not be so artificial and/or overpowering as to overwhelm the beer. Hop bitterness, flavor, malt flavors, alcohol content, and fermentation by-products, such as esters or diacetyl, should be appropriate to the base beer and be harmonious and balanced with the distinctive SHV flavors present. Note that these components (especially hops) may be intentionally subdued to allow the SHV character to come through in the final presentation. Some SHV(s) are inherently bitter and may result in a beer more bitter than the declared base style.

Mouthfeel: Mouthfeel may vary depending on the base beer selected and as appropriate to that base beer. Body and carbonation levels should be appropriate to the base beer style being presented. Some SHV(s) may add additional body and/or slickness, although fermentable additions may thin out the beer. Some SHV(s) may add a bit of astringency, although a “raw” spice character is undesirable.

Overall Impression: A harmonious marriage of spices, herbs and/or vegetables and beer. The key attributes of the underlying style will be different with the addition of spices, herbs and/or vegetables; do not expect the base beer to taste the same as the unadulterated version. Judge the beer based on the pleasantness and balance of the resulting combination.

Comments: Overall balance is the key to presenting a well-made spice, herb or vegetable (SHV) beer. The SHV(s) should complement the original style and not overwhelm it. The brewer should recognize that some combinations of base beer styles and SHV(s) work well together while others do not make for harmonious combinations. THE ENTRANT MUST SPECIFY THE UNDERLYING BEER STYLE AS WELL AS THE TYPE OF SPICES, HERBS, OR VEGETABLES USED. IF THIS BEER IS BASED ON A CLASSIC STYLE (E.G., BLONDE ALE) THEN THE SPECIFIC STYLE MUST BE SPECIFIED. CLASSIC STYLES DO NOT HAVE TO BE CITED (E.G., “PORTER” OR “WHEAT ALE” IS ACCEPTABLE). THE TYPE OF SPICES, HERBS, OR VEGETABLES MUST ALWAYS BE SPECIFIED. If the base beer is a classic style, the original style should come through in aroma and flavor. The individual character of SHV(s) may not always be identifiable when used in combination. This category may also be used for coffee- or chocolate-based beers. Note that many spice-based Belgian specialties may be entered in Category 19E. Beers that only have additional fermentables (honey, maple syrup, molasses, sugars, treacle, etc.) should be entered in the Specialty Beer category.

Vital Statistics: OG, FG, IBUs, SRM and ABV will vary depending on the underlying base beer.

Commercial Examples: Cave Creek Chili Beer, Buffalo Bill’s Pumpkin Ale, Stoney Creek Vanilla Porter, Redhook Double Black Stout, Young’s Double Java Stout, Bell’s Harry Magill’s Spiced Stout, Left Hand JuJu Ginger Beer, BluCreek Herbal Ale, Dogfish Head Chicory Stout, Fraoch Heather Ale, Dogfish Head Punkin Ale, Dogfish Head Midas Touch, Christian Mocrlein Honey Almond, Rogue Chocolate Porter, Mexicali Rogue, Rogue Hazelnut Nectar, Rogue Chocolate Stout

21B. Christmas/Winter Specialty Spiced Beer

Aroma: A wide range of aromatics is possible, although many examples are reminiscent of Christmas cookies, gingerbread, English-type Christmas pudding, spruce trees, or mulling spices. Any combination of aromatics that suggests the holiday season is welcome. The base beer style often has a malty profile that supports the balanced presentation of the aromatics from spices and possibly other special ingredients. Additional fermentables (e.g., honey, molasses, maple syrup, etc.) may lend their own unique aromatics. Hop aromatics are often absent, subdued, or slightly spicy. Some fruit character (often of dried citrus peel, or dried fruit such as raisins or plums) is optional but acceptable. Alcohol aromatics may be found in some examples, but this character should be restrained. The overall aroma should be balanced and harmonious, and is often fairly complex and inviting.

Appearance: Generally medium amber to very dark brown (darker versions are more common). Usually clear, although darker versions may be virtually opaque. Some chill haze is acceptable. Generally has a well-formed head that is often off-white to tan.

Flavor: Many interpretations are possible; allow for brewer creativity as long as the resulting product is balanced and provides some spice presentation. Spices associated with the holiday season are typical (as mentioned in the Aroma section). The spices and optional fermentables should be supportive and blend well with the base beer style. Rich, malty and/or sweet malt-based flavors are common, and may include caramel, toast, nutty, or chocolate flavors. May include some dried fruit or dried fruit peel flavors such as raisin, plum, fig, orange peel or lemon peel. May include distinctive flavors from specific fermentables (molasses, honey, brown sugar, etc.), although these elements are not required. A light spruce or other evergreen tree character is optional but found in some examples. The wide range of special ingredients should be supportive and balanced, not so prominent as to overshadow the base beer. Bitterness and hop flavor are generally restrained so as to not interfere with the spices and special ingredients. Generally finishes rather full and satisfying, and often has some alcohol flavor. Roasted malt characteristics are rare, and not usually stronger than chocolate.

Mouthfeel: A wide range of interpretations is possible. Body is generally medium to full, and a certain malty chewiness is often present. Moderately low to moderately high carbonation is typical. Many examples will show some well-aged, warming alcohol content, but without being overly hot. The beers do not have to be overly strong to show some warming effects.

Overall Impression: A stronger, darker, spiced beer that often has a rich body and warming finish suggesting a good accompaniment for the cold winter season.

History: Throughout history, beer of a somewhat higher alcohol content and richness has been enjoyed during the winter holidays, when old friends get together to enjoy the season. Many breweries produce unique seasonal offerings that may be darker, stronger, spiced, or otherwise more characterful than their normal beers. Spiced versions are an American or Belgian tradition, since English or German breweries traditionally do not use spices in their beer.

Ingredients: Generally ales, although some dark strong lagers exist. Spices are required, and often include those evocative of the Christmas season (e.g., all-spice, nutmeg, cinnamon, cloves, ginger) but any combination is possible and creativity is encouraged. Fruit peel (e.g., oranges, lemon) may be used, as may subtle additions of other fruits. May use a wide range of crystal-type malts, particularly those that add dark fruit or caramel flavors. Flavorful adjuncts are often used (e.g., molasses, treacle, invert sugar, brown sugar, honey, maple syrup, etc.).

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Hop of the Month

SAAZER are the original lager hop used in the production of the Pilsner beers in the town of Pizen, birthplace of the pils lager beers.

The true Saaz hops are grown in the area around Zatec, north of Pizen and west of Prague, although this variety is also grown in other districts of the Czech Republic. There were about 25,500 acres producing 6159 metric tons for crop 2004. Saazer varieties are also grown in other areas of Eastern Europe including Poland, Ukraine and Russia.

Actually there are a number of sub-varieties of Saazer hops grown in the Zatec region as there has been continual selective work and research on improving the breed. They are Lucan, Blato, Osvald, clones No* 31,72 and 114, Zlatan, Podlesak and Blsanka.

Saaz have a fine, traditional, mild, slightly spicy aroma. They are mostly used to provide final excellence of hop flavor and aroma in premium Pilsner beers. Saaz are reasonably tolerant to wilt, but susceptible to downy mildew and red spider mite. As with many noble European varieties the alpha of Saaz hops is low, ranging from 3.0 to 3.9%. 3.6% is typical. Saaz have not yet been grown successfully in the United States. Considerable work and testing is being done in the US. to produce a triploid Saazer type with Saaz's unique characteristics which will grow with acceptable yields in the Pacific Northwest

Upcoming events:

Teach a friend to homebrew day is on November 4th. We will probably be at Steve Woods to enjoy the Marvelous Brewing Machine and splendid homebrew!

Pale Malt:

Pale Ale malt is the normal base malt used in English style ales. It is very fully modified, never has "steely" ends, and is roasted a bit higher than Lager malts. The resultant color is a bit higher (2-4L typically), and does not impart DMS to wort. Enzyme activity of Pale Malt is typically somewhat lower than Lager malt, especially two row, but is high enough to handle significant amounts of adjuncts in the mash, up to 15% or so of unmalted grain.

The high modification permits single step infusion mashes, and no protein rest is required to obtain clear beer. Care should be taken not to mash in above 158F, though, as higher temperatures can reduce the amount of Beta Amylase below the level required for a balanced beer, resulting in a very sweet product.

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