

The OVHA Tap

Vol 10 No. 3

March 2006

Meeting Wednesday March 29, 7:00 pm at Germania Mannerchor

Featured Beer: Scottish Ale

Beer evaluation schedule:

January 2006: Stout

February 2006: Barley wine

March 2006: Scottish Ale

April 2006: Pale Ale

May 2006: Bock

June, July, August: Social meetings, no evaluations.

September 2006: Wheat beer

October 2006: Pumpkin Ale/Vegetable/Fruit beers

, Brewer's Musings

Brewing sure is different when you make 15 gal at a time and have to wait for the chiller to start another batch -- when we used gravity flow for the chiller, we could start another batch as soon as the first one was in the boiler. Now it has to be out of the boiler or we have to switch back and forth with the pump, messy.

However, we did manage to make a wonderful Irish Red Ale for St. Patrick's day using a whole 25 kg bag of Maris Otter malt, some Special B, and some 60 L crystal. Had to mash part of the grain in a cooler and transfer it for the sparge since all of it simply would not fit in the mash tun at first -- only had about half an inch of headspace during the sparge, and the sparge efficiency wasn't what I would like (17 gal at 1.070 SG finished wort). Ran rather slowly, as could be expected. Another modification in the works, we need a better screen for the mash tun, but when I got one, the subject became a new mash tun rather than cutting up the new screen to fit the old tun. I guess it never ends!

The Karmeliet came out lovely, at least the one batch we bottled. The other carboy is still kicking up foam once in a while, so it's not kegged off yet. Final gravity was a bit low at 1.070, so the alcohol is "only" 7.5% by weight.... Nice flavor, although next time I will reduce the protein rest to 30 min and cut the coriander in half (half an ounce for 10 gal), maybe more. Just a tad too spicy for a perfect match. Samples will be available at the meeting for a group opin-



**OHIO
VALLEY
HOMEBREWERS
ASSOCIATION**

Meeting Schedule 2006

March 29th at Germania 7 pm

April 26th at Germania 7 pm

May 31 at Germania 7 pm

June to be decided

July to be decided

August to be decided.

September 27th Germania 7 pm

Brewer's musings, Cont

ion. I think this one is going to the State Fair as a Belgian Trippel.

The lagers are currently lagering out in the barn, very slow activity just the same as I noticed last year in my basement, only much colder. We will have to keg some off for the yeast this weekend, I think, and may bottle some off at the same time since it's been sitting for a couple months. Otherwise, it's time to fire up the temp controlled fridge and keep them cold for a while. Both tasted great when transferred other than being somewhat yeasty, but that will settle out soon I think.

We also made a Guinness style stout -- OG 1.038, a bit lower than I expected, but right on target for a real Guinness clone. Flavor is exactly the same as the example at the Gerst House (insipid by comparison with the bottled version, but it is different anyway). Another State Fair contender, I think. I expect comments on lack of body, but after all Guinness is 'lite' beer! Seems roast barley and flaked (unmalted) barley weren't taxed while malt was -- the original brewer made more money that way!

The Irish Red is delicious, although a couple glasses makes my nose numb -- if it is sufficiently carbonated I'll bring some samples to the meeting. Should place well as a strong or Old Ale at the State fair.

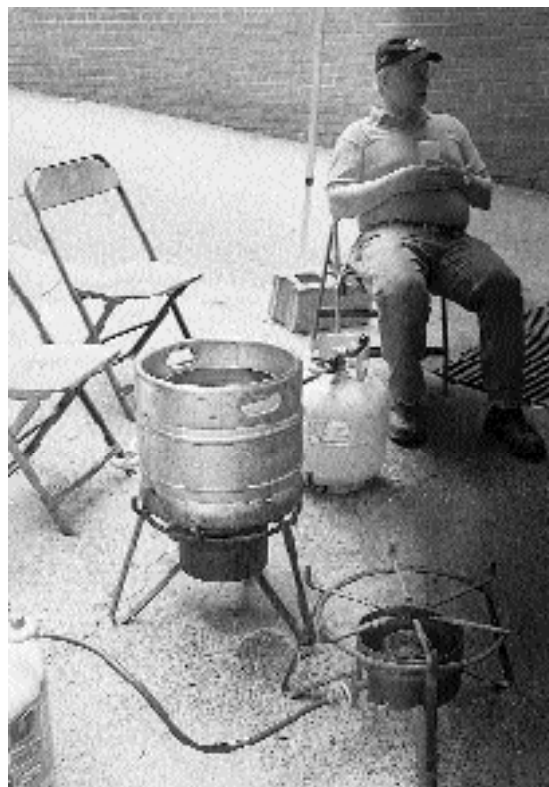
Beers in the plan for this weekend are a Maple beer since there was enough syrup left for flavoring, based on a brown ale, and a Pale Ale a buddy of mine likes -- I find it rather insipid as sweet, but he's just a kid and doesn't appreciate hops yet, I guess. Should be easy to make anyway. To finish off the year, I would like to make an Oktoberfest Lager and store it cold over the summer, probably another "yellow beer" and if we have space, another lager of some sort for next fall.

We have expanded the "Kliemanator" to hold three 15gal half barrels and intend to lager in there this summer. If it works well, plans are to switch to 20g batches and serve out of the half barrels, bottling on 5 gal portion. The fun never stops!

Malt of the Month: Vienna Malt

Vienna Malt is a pilsner type malt that is roasted dry to a higher color than pilsner malt, ranging from 2-4 degrees L in color. It has a lovely toasty taste, lending it's flavor to vienna style lagers and Oktoberfest style beers. The roasting process does reduce the enzyme content of the malt, so care must be taken if an all vienna malt mash is performed. Have some regular pilsner malt on hand in case you get poor conversion. A pound or so of fresh pilsner malt can rescue a slow mash.

Vienna malt is available from several producers, or can be made at home by toasting pilsner malt in the oven at home, preferably in a screen-bottomed tray. Roast at 150-160 degrees F for an hour, or until the endosperm takes on a deep tan to light red color.



President Jim hard at work

Scottish Ale Profile

Scottish Ale, official AHA profile:

All Scottish Ale subcategories (9A, 9B, 9C) the same description. The Scottish Ales substyles are differentiated mainly on gravity and alcoholic strength, although stronger versions necessarily have slightly more intense flavors (and more hop bitterness to balance the increased malt).

9A Scottish Light 60/

OG: 1.030 - 1.035 FG: 1.010 - 1.013
IBUs: 10-20 SRM: 9-17
ABV: 2.5 - 3.5%

Commercial examples: Belhaven 60/, Maclay 60/ (none exported to the US)

9B Scottish Heavy 70/

OG: 1.035 - 1.040 FG: 1.010 - 1.013
IBUs: 10-25 SRM: 9-17
ABV: 3.2-3.9%

Commercial examples: Caledonian 70/, (Caledonian Amber Ale in the US), Belhaven 70/, Orkeny Raven Ale, Maclay 70/.

9C Scottish Export 80/

OG: 1.040 - 1.054 FG: 1.010 - 1.016
IBUs: 15-39 SRM: 9-17
ABV: 3.9-5.0%

Commercial examples: Orkney Dark Island, Belhaven 80/, (Belhaven Scottish Ale in the US), Belhaven St. Andrews Ale, McEwan's IPA, Caledonian 80/ - Export Ale, Broughton Merlin's Ale, three Floyds Robert the Bruce.

Aroma: Low to medium malty sweetness, sometimes accentuated by low to moderate kettle caramelization. Some examples have a low hop aroma, light fruitiness, low diacetyl, and/or a low to moderate peaty aroma (all optional). The peaty aroma is sometimes perceived as earthy, smoky, or very light roasted.

Appearance: Deep amber to dark copper. usually very clear due to long, cool fermentations. Low to moderate, creamy off-white to light tan-colored head.

Flavor: Malt is the primary flavor, but isn't overly strong. The initial malty sweetness is usually accentuated by a low to moderate kettle caramelization, and is sometimes accompanied by a low diacetyl component. Fruity esters may be moderate to none. Hop bitterness is low to moderate, but the balance will always be toward the malt (although not always by much). Hop flavor is low to none. A low to moderate peaty character is optional, and may be perceived as earthy or smoky. Generally has a grainy, dry finish due to small amounts of unmalted roasted barley.

Mouthfeel: Medium -low to medium body. Low to moderate carbonation. Sometimes a bit creamy, but often quite dry due to use of roasted barley.

Overall impression: Cleanly malty with a drying finish, perhaps a few esters, and on occasion a faint bit of peaty earthiness (smoke). Most beers finish fairly dry considering their malty palate, and as such have a different balance than strong Scottish ales.

History: Traditional Scottish session beers reflecting the indigenous ingredients (water, malt) with less hops than their English counterparts (due to the need to import them). Long, cool fermentations are traditionally used in Scottish brewing.

Ingredients: Scottish or English pale base malt. Small amounts of roasted barley add color and flavor, and lend a dry, slightly roasty finish. English hops. Clean, relatively unattenuative ale yeast. Some commercial brewers add small amounts of crystal, amber, or wheat malts and adjuncts such as sugar. the optional peaty, earthy, and/or smoky character comes from the traditional yeasts and from the local malt and water rather than using smoked malts.

A big thanks to Chris Norrick for setting up a web site for the club.

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www.ovha.net

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Hop of the Month

Since this the time of year to brew Oktoberfest style beers, this month's hop is Tettnang, a traditional German lager hop.

Tettnang hops originated in the Tettnang District of Germany. It is now the second largest aroma hop variety grown in the US after Willamette. It has a fine, delicate and slightly spicy aroma, unique to this variety. It is perhaps closer to Saaz than any other hop.. Alpha Acid averages 3.4 to 5.2%

Tettnang is a low yielding hop with fair to poor storage stability. The flavor and aroma make Tettnang worth the possible losses due to poor storage. Keep your Tettnang hops frozen if you need to store them, and use the freshest hops you can get. Tettnang is the favorite finishing hop at the Brewery on Barton.

Upcoming events:

Big Brew day will be in May 6th. We plan to have an event similar to last year. Hopefully, it won't rain this time (I did get my camera fixed after it got rained on!). Plan to spend the day making lots of fine beer again. Recipes to be announced.

Save your best brews for the State Fair -- they need to be ready to ship in June for judging in July. We had a Silver and a Bronze medal last year -- we need to give the Foamblowers some competition! Note that it helps to brew strictly to style guidelines, as very good beer that doesn't fit won't win!

Brewer's Festivals:

Louisville Brewer's Festival, the week before Derby
Indiana Brewer's Guild August 29th
SWIRCA August 19th