

The OVHA Tap

Vol 11 No. 1

January 2007

Meeting Wednesday, 7:00 pm Jan. 31 at Germania Mannerchor

Featured Beer: Mystery Beers

Beer evaluation schedule:

December 2006 Holiday/Winter Warmer

January "Mystery" beers

February "Beer your wife will drink"

NOMINATIONS FOR OFFICERS THIS MONTH AND DECEMBER!

Election of officers will take place at the January meeting.

Dues for next year can be paid at this or the December meeting.

, Brewer's Musings

More fun at the brewery this month. We rigged up our old hand-crank "PhilMill" with a drill motor and built a chute to deliver the crushed malt directly to the mash tun. Nice improvement, if only temporarily made of PVC pipe that requires the lauter ton burner to be shut off while crushing malt -- it softened and looked in danger of melting!

That all worked fine, but when we ran the second batch through it, the mash set solid. Three times. After messing around for a while, we ended up doing a decoction mash and heating to mashout in the tun while stirring, then decanting the whole mess (quite a bit over volume by this time with one thing and another) into the old picnic cooler lauter tun. That, at least, worked perfectly and we got a nice, clean sparge. Took almost 12 hours to get the batch done, though.

So the next weekend I did a few minor modifications of the mash tun. The siphon tube was cut at an angle that appears to seal off on the bottom of the tun if there is any pressure on it, so I cut a notch in it. I also bent up a small piece of copper tubing because I was convinced that the screen was collapsing onto the bottom of the tun (a converted beer keg) and also closing off the flow. We got brave and ran a batch of lager on a Friday night, and got it done in about 5 hours, including modification time. Slow sparge, but I think there is something fishy going on with the mill or the malt, it's seriously over-crushed.



Meeting Schedule 2006

January 31st Germania 7 pm

February 28th Germania 7 pm

March 28th Germania 7 pm

April 25th Germania 7 pm

May 30 Germania 7 pm

June 30 TBA

July 28 TBA

August 25th TBA

Officer Nominations:

Vice President: Dwyane Delaney

Treasurer: Jack Frey

Secretary: Peter Frederick

Board Members:

Chris Alvey, Chris Norrick, John Dippel.

23. SPECIALTY BEER

This is explicitly a catch-all category for any beer that does not fit into an existing style category. No beer is ever “out of style” in this category, unless it fits elsewhere.

The category is intended for any type of beer, including the following techniques or ingredients:

- Unusual techniques (e.g., steinbier, ice beers)
- Unusual fermentables (e.g., maple syrup, honey, molasses sorghum)
- Unusual adjuncts (e.g., oats, rye, buckwheat, potatoes)
- Combinations of other style categories (e.g., India Brown Ale, fruit-and-spice beers, smoked spiced beers)
- Out-of-style variations of existing styles (e.g., low alcohol versions of other styles, extra-hoppy beers, “imperial” strength beers)
- Historical, traditional or indigenous beers (e.g., Louvain Peetermann, Sahti, vatted Porter with *Brettanomyces*, Colonial Spruce or Juniper beers, Kvass, Gratzer)
- American-style interpretations of European styles (e.g., hoppier, stronger, or ale versions of lagers) or other variants of traditional styles
- Clones of specific commercial beers that aren’t good representations of existing styles
- Any experimental beer that a brewer creates, including any beer that simply does not evaluate well against existing style definitions

This category can also be used as an “incubator” for any minor world beer style for which there is no BJCP category. If sufficient interest exists, some of these minor styles might be promoted to full styles in the future. Some styles that fall into this grouping include:

- Honey Beers (not Braggots)
- Wiess (cloudy, young Kolsch)
- Sticke Altbier
- Miinster Altbier
- Imperial Porter
- Classic American Cream Ale
- Czech Dark Lager
- English Pale Mild
- Scottish 90/-
- American Stock Ale
- English Strong Ale
- Non-alcoholic “Beer”
- Kellerbier
- Malt Liquor

Note that certain other specialty categories exist in the guidelines. Belgian Specialties or clones of specific Belgian beers should be entered in Category 16E. Christmas-type beers should be entered in Category 2 IB. Beers with only one type of fruit, spice, herbs, Vegetables, or smoke should be entered in Categories 20-22. Specialty meads or ciders should be entered in their respective categories (Category 26C for meads, Category 28D for ciders).

Aroma: The character of the stated specialty ingredient or nature should be evident in the aroma, but harmonious with the other components (yet not totally overpowering them). Overall the aroma should be a pleasant combination of malt, hops and the featured specialty ingredient or nature as appropriate to the specific type of beer being presented. The individual character of special ingredients and processes may not always be identifiable when used in combination. If a classic style base beer is specified then the characteristics of that classic style should be noticeable. Note, however, that classic styles will have a different impression when brewed with unusual ingredients, additives or processes. The typical aroma components of classic beer styles (particularly hops) may be intentionally subdued to allow the special ingredients or nature to be more apparent.

Appearance: Appearance should be appropriate to the base beer being presented and will vary depending on the base beer (if declared). Note that unusual ingredients or processes may affect the appearance so that the result is quite different from the declared base style. Some ingredients may add color (including to the head), and may affect head formation and retention.

Flavor: As with aroma, the distinctive flavor character associated with the stated specialty nature should be noticeable, and may range in intensity from subtle to aggressive. The marriage of specialty ingredients or nature with the underlying beer should be harmonious, and the specialty character should not seem artificial and/or totally overpowering. Hop bitterness, flavor, malt flavors, alcohol content, and fermentation by-products, such as esters or diacetyl, should be appropriate to the base beer (if declared) and be well-integrated with the distinctive specialty flavors present. Some ingredients may add tartness, sweetness, or other flavor by-products. Remember that fruit and sugar adjuncts generally add flavor and not excessive sweetness to beer. The sugary adjuncts, as well as sugar found in fruit, are usually fully fermented and contribute to a lighter flavor profile and a drier finish than might be expected for the declared base style. The individual character of special ingredients and processes may not always be identifiable when used in combination. If a classic style base beer is specified then the characteristics of that classic style should be noticeable. Note, however, that classic styles will have a different impression when brewed with unusual ingredients, additives or processes. Note that these components (especially hops) may be intentionally subdued to allow the specialty character to come through in the final presentation.

Mouthfeel: Mouthfeel may vary depending on the base beer selected and as appropriate to that base beer (if declared). Body and carbonation levels should be appropriate to the base beer style being presented. Unusual ingredients or processes may affect the mouthfeel so that the result is quite different from the declared base style.

Overall Impression: A harmonious marriage of ingredients, processes and beer. The key attributes of the underlying style (if declared) will be atypical due to the addition of special ingredients or techniques; do not expect the base beer to taste the same as the unadulterated version. Judge the beer based on the pleasantness and harmony of the resulting combination. The overall uniqueness of the process, ingredients used, and creativity should be considered. The overall rating of the beer depends heavily on the inherently subjective assessment of distinctiveness and drinkability.

Comments: Overall harmony and drinkability are the keys to presenting a well-made specialty beer. The distinctive nature of the stated specialty ingredients/methods should complement the original style (if declared) and not totally overwhelm it. The brewer should recognize that some combinations of base beer styles and ingredients or techniques work well together while others do not make palatable combinations. **THE BREWER MUST SPECIFY THE “EXPERIMENTAL NATURE” OF THE BEER (E.G., TYPE OF SPECIAL INGREDIENTS USED, PROCESS UTILIZED OR HISTORICAL STYLE BEING BREWED), OR WHY THE BEER DOESN’T FIT AN ESTABLISHED STYLE. THE BREWER MAY SPECIFY AN UNDERLYING BEER STYLE.** If a classic style is identified, the base style should be recognizable. Classic styles do not need to be cited (e.g., “maple smoked porter” is acceptable). For historical styles or unusual ingredients/techniques that may not be known to all beer judges, the brewer should provide descriptions of the styles, ingredients and/or techniques as an aid to the judges.

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

Commercial Examples: Bell’s Rye Stout, Bell’s Eccentric Ale, Lakefront Riverwest Steinbeer, Samuel Adams Triple Bock, Hair of the Dog Adam, Great Alba Scots Pine, Tommyknocker Maple Nut Brown Ale, Divide Bee Sting Honey Ale, Stoudt’s Honey Double Mai Bock, Rogue Yellow Snow, Rogue Honey Cream Ale, Dogfish Head India Brown Ale, Zum Uerige Sticke Albier

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Hop of the Month

Tettnang Hops

Originating in the Tettnang District in Germany, it is now the second largest aroma 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 the Saaz than any other hop. Alpha averages from 3.4 to 5.2%.

US Tettnang are low yeilding, about 1000 to 1300 pounds per acre, early maturing variety, tolerant to downy mildew, but susceptible to wilt. Storage stability is fair to poor, but their popularity is definitely increasing. Continuing work is being done by several hop researchers to improve this variety. Several triploid Tettnang varities have been developed so far.

Buiscit Malt:

Buiscit malt is derived from pale malt, being roasted somewhat darker and at a higher temperature than typical pale malt, but only after drying. The result is a toasted or browned flavor without additional sweetness beyond a small increase in residual sugars from Malliard reaction. Caramelization is limited by the low water content during roasting, unlike Munich or Brown malts which are typically roasted while still containing enough water to permit some conversion and subsequent caramelization of free sugars.

Victory malt is a similar American malt. An approximation of Victory or Buiscit malt can be made at home by roasting pale malt at 150-170 F for an hour or so in open trays in a home oven. Diastatic power is fairly low, so these malts should make up 20% or less of the grist.

The Beer Buzz

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