

The OVHA Tap

Vol 11 No11

November 2007

Meeting Nov. 28 at Germania Mannerchor

OVHA "Big Turkey" Homebrew Contest!

This meeting we will be having our first official homebrew judging contest (with prizes!). A traveling trophy will be awarded, along with a year's dues.

Rules:

Each member in good standing may enter one beer. Bring three bottles for sufficient sampling volume, please.

Everyone at the meeting will be supplied with a score sheet numbered 1 to 10. For each beer, a style category will be identified and each member will assign an "overall impression" score of 1 to 10. Scores for each beer will be collected and averaged. Highest average score wins.

December meeting

The December meeting will be a potluck, with meat provided by the club. Bring plenty of side dishes and good cheer! We will also be evaluating Holiday Beers and Winter Warmers. Hope you made some this spring!

Officer Nominations

Officer nominations will be accepted at the November and December meetings, with elections held in January. Only members in good standing may hold office.

Dues!

Dues for 2008 may be paid at any time before January 2008. New members joining this month will be paid up for 2008.



Meeting Schedule 2007

November 28th at Germania 7pm

December 12th at Germania 7 pm

Beer evaluation schedule:

September: Wheat/Wit

October: Oktoberfest

November: OVHA "Big Turkey"
Homebrew Contest

December: Holiday Beer/Winter
Warmer

Peter Frederick
15805 Darmstadt Rd
Evansville, IN 47726

Brewer's Musings

Well, the brewing machine still works! I've located a source for a replacement sight glass (in Lexan this time) and had to order a new thermometer from a catalog, neither Radio Shack nor Hutch and Sons stocks them any more! I'm going to get several (and do some poking around, I think I need to replace a few on the car, too!).

The beers we made for Teach a Friend to Homebrew day are progressing nicely -- the Kolsch was the clearest beer I've ever seen in the primary before it was pitched, I didn't know you could get that much trub out! Haven't tasted them yet, it cooled off in the Brewery and fermentation was a bit slow, plus I got dragged out of town for Thanksgiving again so didn't get them moved around as I planned.

We have some of the beer that sat all summer in the secondaries kegged off -- most of it was fine, although one carboy acquired a strange citrusy taste not present in the other half of the batch. No hop aroma to speak of, not surprisingly, since it wasn't cold, but it does go to show a clean beer won't go bad instantly. I do recommend refrigerated storage, though!

The Beer Buzz

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