

The OVHA Tap

Vol 11 No. 4

April 2007

Meeting Wednesday, 7:00 pm April 18 at Germania Mannerchor

Featured Beer: Pale Ale/IPA

Beer evaluation schedule:

March: Porter/Stout

April: Pale Ale / IPA

May: Belgian Beers

September: Wheat/Wit

October: Oktoberfest

November: OVHA "Big Turkey" Homebrew Contest

December: Holiday Beer/Winter Warmer

, Brewer's Musings

Not a whole lot of brewing over the last month. The repairs to the big malt mill are not complete, cleaning the bearings and adapting a new drive pulley didn't make it work any better. We are going to have to have a set of gears made to drive both rollers, friction on o-rings just doesn't do it. I get a feeling we may be forced to go to roller bearings, too.

The Maple Beer is excellent this year, a big change from the wild yeast fermentation we got last year -- we managed to get not one of four live yeast cultures to live for some reason. We've been using dry yeast this year (Muntons Ale, S AFLager, and SAFAle) with excellent results, including re-pitching the yeast from the secondary into a new batch repeatedly. We've even pitched the primary sediment a couple times, although that's chancy. Got good beer every time, and once got a blowout within a couple hours of pitching!

We will be back to brewing ales now that the weather has warmed up, and will close down pretty soon for the season. Just too hot to brew in the summer!

Meeting date change!!

April Meeting is Wed April 18th!



www.ovha.net

Meeting Schedule 2007

February 28th Germania 7 pm

March 28th Germania 7 pm

April 18th Germania 7 pm

May 30 Germania 7 pm

June ? Cookout at Jack's

July 28 TBA

August 25th TBA

September 26 Germania 7 pm

Upcoming Events:

Big Brew Day May 5th
Scheduled for Germania, may change.

Brewer's Festival May 11 & 12
French Lick Casino

Great American Beer Tour
Mid May

English Pale Ale, official AHA guidelines, Category 8

There are three substyles, Standard/Ordinary Bitter, Special/Best/Premium, and Extra Special/Strong Bitter.

8A: Standard/Ordinary Bitter

Aroma: The best examples have some malt aroma, often (but not always) with a caramel quality. Mild to moderate fruitiness is common. Hop aroma can range from moderate to none (UK varieties typically, although US varieties may be used). Generally no diacetyl, although very low levels are allowed.

Appearance: Light yellow to light copper. Good to brilliant clarity. Low to moderate white to off-white head. May have very little head due to low carbonation.

Flavor: Medium to high bitterness. Most have moderately low to moderately high fruity esters. Moderate to low hop flavor (earthy, resinous, and/or floral UK varieties, although US varieties may be used). Low to medium maltiness with a dry finish. Caramel flavors are common but not required. Balance is often decidedly bitter, although the bitterness should not completely overpower the malt flavor, esters, and hop flavor. Generally no diacetyl, although very low levels allowed.

Mouthfeel: Light to medium light body. Carbonation low, although bottled and canned examples can have moderate carbonation.

Overall Impression: Low gravity, low alcohol levels and low carbonation make this an easy-drinking beer. Some examples can be more malt balanced, but this should not override the overall bitter impression. Drinkability is a critical component of the style; emphasis is still on the bittering hop addition as opposed to the aggressive middle and late hopping seen in American Ales.

History: Originally a draught ale served very fresh under no pressure (gravity or hand pump only) at cellar temperatures (i.e. "real ale"). Bitter was created as a draught alternative (i.e. "running beer") to country-brewed pale ale around the start of the 20th century and became widespread once brewers understood how to "Burtonize" their water to successfully brew pale beers and to use crystal malts to add a fullness and roundness of palate.

Comments: the lightest of the bitters. Also known as just "bitter". Some modern variants are brewed exclusively with pale malts and are known as golden or summer bitters. Most bottled or kegged versions of UK-produced bitters are higher-alcohol versions of their cask (draught) products produced specifically for export. The IBU levels are often not adjusted, so the versions available in the US often do not directly correspond to their style subcategories in Britain. This style guideline reflects the "real ale" version of the style, not the export formulations of commercial products.

Ingredients: Pale ale, amber, and/or crystal malts, may use a touch of black malt for color adjustment. May use sugar adjuncts, corn, or wheat. English hops most typical, although American and European varieties are becoming more common (particularly in the paler examples). Characterful English yeast. Often medium sulfate water used.

Vital Statistics:

IBU's 25 - 35

OG: 1.032 - 1.040

SRM 4 - 14

FG: 1.007 - 1.011

ABV: 3.2 - 3.8%

Commercial Examples: Boddingtons's Pub Draught, Fuller's Chiswick Bitter, Oakham Jeffery Hudson Bitter (JHB)

8B. Special/Best/Premium Bitter

Aroma: The best examples have some malt aroma, often (but not always) with a caramel quality. Mild to moderate fruitiness. Hop aroma can range from moderate to none (UK varieties typically, although US varieties may be used). Generally no diacetyl, although very low levels are allowed.

Appearance: Medium gold to medium copper. Good to brilliant clarity. Low to moderate white to off-white head. May have very little head due to low carbonation.

Flavor: Medium to high bitterness. Most have moderately low to moderately high fruity esters. Moderate to low hop flavor (earthy, resinous, or floral UK varieties typically, although US varieties may be used). Low to medium maltiness with a dry finish. Caramel flavors are common but not required. Balance is often decidedly bitter, although the bitterness should not completely overpower the malt flavor, esters, and hop flavor. Generally no diacetyl, although very low levels are allowed.

Mouthfeel: Light to medium light body. Carbonation low, although bottled and canned examples can have moderate carbonation.

Overall Impression: A flavorful, yet refreshing, session beer. Some examples can be more malt balanced, but this should not override the overall bitter impression. Low carbonation make this an easy-drinking beer. Some examples can be more malt balanced, but this should not override the overall bitter impression. Drinkability is a critical component of the style; emphasis is still on the bittering hop addition as opposed to the aggressive middle and late hopping seen in American Ales.

History: Originally a draught ale served very fresh under no pressure (gravity or hand pump only) at cellar temperatures (i.e. "real ale"). Bitter was created as a draught alternative (i.e. "running beer") to country-brewed pale ale around the start of the 20th century and became widespread once brewers understood how to "Burtonize" their water to successfully brew pale beers and to use crystal malts to add a fullness and roundness of palate.

Comments: More evident malt flavor than in an ordinary bitter, this is a stronger, session-strength ale. Some modern variants are brewed exclusively with pale malts and are known as golden or summer bitters. Most bottled or kegged versions of UK-produced bitters are higher-alcohol versions of their cask (draught) products produced specifically for export. The IBU levels are often not adjusted, so the versions available in the US often do not directly correspond to their style subcategories in Britain. This style guideline reflects the "real ale" version of the style, not the export formulations of commercial products.

Ingredients: Pale ale, amber, and/or crystal malts, may use a touch of black malt for color adjustment. May use sugar adjuncts, corn, or wheat. English hops most typical, although American and European varieties are becoming more common (particularly in the paler examples). Characterful English yeast. Often medium sulfate water is used.

Vital Statistics:

IBU's 25 - 40

OG: 1.040 - 1.048

SRM 5 - 16

FG: 1.008 - 1.012

ABV: 3.8 - 4.6%

8C. Extra Special/Strong Bitter (English Pale Ale)

Aroma: Hop aroma moderately-high to moderately-low, and can use any variety of hops although UK hops are most traditional. Medium to medium-high malt aroma, often with a low to moderately strong caramel component (although this character will be more subtle in paler versions). Medium-low to medium-high fruity esters. Generally no diacetyl, although very low levels are allowed. May have light, secondary notes of sulfur and/or alcohol in some examples (optional).

Appearance: Golden to deep copper. Good to brilliant clarity. Low to moderate white to off-white head. A low head is acceptable when carbonation is low.

Flavor: Medium-high to medium bitterness with supporting malt flavors evident. Normally has a moderately-low to somewhat strong caramel malt sweetness. Hop flavor moderate to moderately high (any variety, although earthy, resinous, and/or floral UK hops are most traditional). Hop bitterness and flavor should be noticeable, but should not totally dominate malt flavors. May have low levels of secondary malt flavors (e.g. nutty, biscuity) adding complexity. Moderately-low to high fruity esters. Optionally may have low amounts of alcohol, and up to a moderate mineral/sulfury flavor. Medium-dry to dry finish (particularly if sulfate water used). Generally no diacetyl, although very low levels are allowed.

Overall Impression: An average-strength to moderately strong English Ale. The balance may be fairly even between malt and hops to somewhat bitter. Drinkability is a critical component of the style; emphasis is still on the bittering hop addition as opposed to the aggressive middle and late hopping seen in American Ales. A rather broad style that allows for considerable interpretation by the brewer.

History: Strong bitters can be seen as a higher-gravity version of best bitters (although not necessarily "more premium" since best bitters are traditionally the brewer's finest product). Since beer is sold by strength in the UK, these beers often have some alcohol flavor (perhaps to let the consumer know they are getting their due). In England today, "ESB" is a brand unique to Fullers, in America, the name has been co-opted to describe a malty, bitter, reddish, standard-strength (for the US) English-type ale. Hopping can be English or a combination of English and American.

Comments: More evident malt and hop flavors than in a special or best bitter. Stronger versions may overlap somewhat with old ales, although strong bitters will tend to be paler and more bitter. Fuller's ESB is a unique beer with a very large, complex malt profile not found in other examples; most strong bitters are fruitier and hoppier. Judges should not judge all beers in this style as if they were Fuller's ESB clones. Some modern English variants are brewed exclusively with pale malt and are known as golden or summer bitters. Most bottled or kegged versions of UK-produced bitters are higher-alcohol versions of their cask (draught) products produced specifically for export. The IBU levels are often not adjusted, so the versions available in the US often do not directly correspond to their style subcategories in Britain. English pale ales are generally considered a premium, export-strength pale, bitter beer that roughly approximates a strong bitter, although reformulated for bottling (including containing higher carbonation).

Ingredients: Pale ale, amber, and/or crystal malts, may use a touch of black malt for color adjustment. May use sugar adjuncts, corn, or wheat. English hops. English yeast. "Burton" versions use medium to high sulfate water.

Vital Statistics:

IBU's 30 - 50+

OG: 1.048 - 1.060+

SRM 6 - 18

FG: 1.010 - 1.016

ABV: 4.6 - 6.2%

Commercial Examples: Fullers ESB, Adnams Broadside, Shepherd Neame Bishop's Finger, Samuel Smith's Old Brewery Pale Ale, Bass Ale, Whitbread Pale Ale, Shepherd Neame Spitfire, Marston's Pedigree, Black Sheep Ale, Vintage Henley, Mordue Workie Ticket, Morlang Old Speckled Hen, Greene King Abbot Ale, Batem's Plaant's XXXB, Gale's Hordean Special Bitter (HSB), Ushers 1824 Particular Ale, Hopback Summer Lightning, Redhook ESB, Great Lakes Moondog Ale, Shipyard Old Thumper, Alaskan ESB, Geary's Pale Ale, Cooperstown Old Slugger.

The Ohio Valley Homebrew Association
Peter Frederick
15805 Darmstadt Rd
Evansville, IN 47726

Hop of the Month

Centennial

Centennial is a variety released in 1990, developed by Charles Zimmerman at the Washington State Univeristy Station at Prosser. It is a mid-season maturing vigorous hop. In test plots Centennial had an average apha of 11.5%, but in production runs from 8 to 10%. The hops have a citrus floral aroma.

Bred to be both a higher alpha and an aroma variety, microbrewers looking for a hop with a unique flavor have supported the variety with fine results.

(It makes an excellent Breakfast Beer to go with your eggs and bacon)

Maris Otter 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, espeically two row, but is high enough to handle significant amounts of adjuncts in the mash, up to 15% or so of unmalted grain.

Maris Otter barley is grown under contract to Crisp Malting in Norfolk as it is somewhat lower yeild than other varieties of barley. Crisp then uses traditional floor malting or Saladin boxes to produce the finished malt, resulting in a rich flavored, high performance malt. Excellent yeilds and efficient run-off make this malt a favorite for producing English style ales.

Color is 3.5 to 4.5 degrees L

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