

The OVHA Tap

Vol 11 No. 9

September 2007

Meeting Wednesday, 7:00 pm Sept. 26 at Germania Mannerchor

Featured Beer: Wheat/Wit

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

Well, the old fridge finally blew out all together, sorta figured there was a reason the back cover was missing. Guess I'll have to find another one. In the mean time, I've got the spare fridge in the basement rigged up as a temp controlled fridge. The "cheap" Johnson Controls controller works fine. Saves electricity, too, as that fridge is an old 1970's power hog. Gotta find someplace else to store my seed potatoes though.

The Oktoberfest turned out pretty good. Just the right amount of hop flavor, and nice malt flavor, but as expected a bit short of sweetness and hence too much alcohol presence (this does not, however, bother some drinkers). It's as good as Paulener though. I bought some when I had to stay overnight in Louisville late last month on business. I think I like mine better, the Paulener has a slight dry bitter edge to it I don't care for.

I've started a Vienna Lager as well, since I have the temp control ability, but used Superior in it instead of re-pitching. About ready to go into the secondary, it's a bit slow with the low pitching rate I get from using just one package of yeast in a 6 gal batch. Never do seem to get around to getting a starter up and going.

I also made a "Yellow" beer with Pale malt and a bit of 40L crystal, just for fun. Plain old infusion mash and light hopping (Northern Brewer and Fuggles, of course). Used SafAle 03 yeast, quite a disappointment. It doesn't flocculate with diddly, was still hanging in the primary three weeks later, so I transferred it to a keg and primed it. Will sit for about three or four weeks before the Brew-Ha-Ha, hopefully the yeast will settle out. I have no idea what it's going to taste like, all I got when I sampled it was nasty floating yeast flavor. Still fermenting slowly, so I don't think it was autolyzed, but it sure didn't taste GOOD to me, should have been much like the Yellow Beer we made at the brewery last winter. That was delicious. Oh well, if it's nasty, I'll dump it out.

I also started a pale ale, was going to make an India Pale, but the gravity was too low. I'm



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Meeting Schedule 2007

September 26 Germania 7 pm

October 31 Germania 7 pm

November 21 Germania 7 pm

December 19 Germania 7 pm

2008

January 30 Germania 7 pm

February 27 Germania 7 pm

Upcoming Events:

September 22 Brewing Demonstration at Atria (Contact Jack Frey for details)

September 29th Brew-Ha-Ha at the Museum 5-10 pm

15. GERMAN WHEAT AND RYE BEER 15A.

Weizen/Weissbier

Aroma: Moderate to strong phenols (usually clove) and fruity esters (usually banana). The balance and intensity of the phenol and ester components can vary but the best examples are reasonably balanced and fairly prominent. Noble hop character ranges from low to none. A light to moderate wheat aroma (which might be perceived as bready or grainy) may be present but other malt characteristics should not. No diacetyl or DMS. Optional, but acceptable, aromatics can include a light, citrusy tartness, a light to moderate vanilla character, and/or a low bubblegum aroma. None of these optional characteristics should be high or dominant, but often can add to the complexity and balance.

Appearance: Pale straw to very dark gold in color. A very thick, moussy, long-lasting white head is characteristic. The high protein content of wheat impairs clarity in an unfiltered beer, although the level of haze is somewhat variable. A beer "mit hefe" is also cloudy from suspended yeast sediment (which should be roused before drinking). The filtered Krystal version has no yeast and is brilliantly clear.

Flavor: Low to moderately strong banana and clove flavor. The balance and intensity of the phenol and ester components can vary but the best examples are reasonably balanced and fairly prominent. Optionally, a very light to moderate vanilla character and/or low bubblegum notes can accentuate the banana flavor, sweetness and roundness; neither should be dominant if present. The soft, somewhat bready or grainy flavor of wheat is complementary, as is a slightly sweet Pils malt character. Hop flavor is very low to none, and hop bitterness is very low to moderately low. A tart, citrusy character from yeast and high carbonation is often present. Well rounded, flavorful palate with a relatively dry finish. No diacetyl or DMS.

Mouthfeel: Medium-light to medium body; never heavy. Suspended yeast may increase the perception of body. The texture of wheat imparts the sensation of a fluffy, creamy fullness that may progress to a light, spritzzy finish aided by high carbonation. Always effervescent. **Overall Impression:** A pale, spicy, fruity, refreshing wheat-based ale. **History:** A traditional wheat-based ale originating in Southern Germany that is a specialty for summer consumption, but generally produced year-round. **Comments:** These are refreshing, fast-maturing beers that are lightly hopped and show a unique banana-and-clove yeast character. These beers often don't age well and are best enjoyed while young and fresh. The version "mit hefe" is served with yeast sediment stirred in; the krystal version is filtered for excellent clarity. Bottles with yeast are traditionally swirled or gently rolled prior to serving. The character of a krystal weizen is generally fruitier and less phenolic than that of the hefe-weizen.

Ingredients: By German law, at least 50% of the grist must be malted wheat, although some versions use up to 70%; the remainder is Pilsner malt. A traditional decoction mash gives the appropriate body without cloying sweetness. Weizen ale yeasts produce the typical spicy and fruity character, although extreme fermentation temperatures can affect the balance and produce off-flavors. A small amount of noble hops are used only for bitterness.

Vital Statistics:	OG:	1.044 – 1.052	IBUs:	8 – 15
	FG:	1.010 – 1.014SRM:	2 – 8	
	ABV:	4.3 – 5.6%		

Commercial Examples: Schneider Weisse, Paulaner Hefe-Weizen, Hacker-Pschorr Weisse, Franziskaner Hefe-Weisse, Penn Weizen, Capitol Kloster Weizen, Sudwerk Hefeweizen, Brooklyn Weisse, Barrelhouse Hocking Hills HefeWeizen, Sprecher Hefeweizen

15B. Dunkelweizen

Aroma: Moderate to strong phenols (usually clove) and fruity esters (usually banana). The balance and intensity of the phenol and ester components can vary but the best examples are reasonably balanced and fairly prominent. Optionally, a low to moderate vanilla character and/or low bubblegum notes may be present, but should not dominate. Noble hop character ranges from low to none. A light to moderate wheat aroma (which might be perceived as bready or grainy) may be present and is often accompanied by a caramel, bread crust, or richer malt aroma (e.g., from Vienna and/or Munich malt). Any malt character is supportive and does not overpower the yeast character. No diacetyl or DMS. A light tartness is optional but acceptable.

Appearance: Light copper to mahogany brown in color. A very thick, moussy, long-lasting off-white head is characteristic. The high protein content of wheat impairs clarity in this traditionally unfiltered style, although the level of haze is somewhat variable. The suspended yeast sediment (which should be roused before drinking) also contributes to the cloudiness.

Flavor: Low to moderately strong banana and clove flavor. The balance and intensity of the phenol and ester components can vary but the best examples are reasonably balanced and fairly prominent. Optionally, a very light to moderate vanilla character and/or low bubblegum notes can accentuate the banana flavor, sweetness and roundness; neither should be dominant if present. The soft, somewhat bready or grainy flavor of wheat is complementary, as is a richer caramel and/or melanoidin character from Munich and/or Vienna malt. The malty richness can be low to medium-high, but shouldn't overpower the yeast character. A roasted malt character is inappropriate. Hop flavor is very low to none, and hop bitterness is very low to low. A tart, citrusy character from yeast and high carbonation is sometimes present, but typically muted. Well rounded, flavorful, often somewhat sweet palate with a relatively dry finish. No diacetyl or DMS.

Mouthfeel: Medium-light to medium-full body. The texture of wheat as well as yeast in suspension imparts the sensation of a fluffy, creamy fullness that may progress to a lighter finish, aided by moderate to high carbonation. The presence of Munich and/or Vienna malts also provide an additional sense of richness and fullness. Effervescent.

Overall Impression: A moderately dark, spicy, fruity, malty, refreshing wheat-based ale. Reflecting the best yeast and wheat character of a hefe-weizen blended with the malty richness of a Munich dunkel.

History: Old-fashioned Bavarian wheat beer was often dark. In the 1950s and 1960s, wheat beers did not have a youthful image, since most older people drank them for their health-giving qualities. Today, the lighter hefe-weizen is more common.

Comments: The presence of Munich and/or Vienna-type barley malts gives this style a deep, rich barley malt character not found in a hefe-weizen. Bottles with yeast are traditionally swirled or gently rolled prior to serving.

Ingredients: By German law, at least 50% of the grist must be malted wheat, although some versions use up to 70%; the remainder is usually Munich and/or Vienna malt. A traditional decoction mash gives the appropriate body without cloying sweetness. Weizen ale yeasts produce the typical spicy and fruity character, although extreme fermentation temperatures can affect the balance and produce off-flavors. A small amount of noble hops are used only for bitterness.

Vital Statistics:	OG:	1.044 – 1.056	IBUs:	10 – 18
	FG:	1.010 – 1.014SRM:	14 – 23	
	ABV:	4.3 – 5.6%		

Commercial Examples: Franziskaner Dunkel Hefe-Weisse, Hacker-Pschorr Weisse Dark, Schneider Dunkel Weiss, Tucher Dunkles Hefe Weizen, Ayinger Ur-Weisse, Brooklyn Dunkel-Weisse

15C. Weizenbock

Aroma: Rich, bock-like melanoidins and bready malt combined with a powerful aroma of dark fruit (plums, prunes, raisins or grapes). Moderate to strong phenols (most commonly vanilla and/or clove) add complexity, and some banana esters may also be present. A moderate aroma of alcohol is common, although never solventy. No hop aroma, diacetyl or DMS.

Appearance: Dark amber to dark, ruby brown in color. A very thick, moussy, long-lasting light tan head is characteristic. The high protein content of wheat impairs clarity in this traditionally unfiltered style, although the level of haze is somewhat variable. The suspended yeast sediment (which should be roused before drinking) also contributes to the cloudiness.

Flavor: A complex marriage of rich, bock-like melanoidins, dark fruit, spicy clove-like phenols, light banana and/or vanilla, and a moderate wheat flavor. The malty, bready flavor of wheat is further enhanced by the copious use of Munich and/or Vienna malts. May have a slightly sweet palate, and a light chocolate character is sometimes found (although a roasted character is inappropriate). A faintly tart character may optionally be present. Hop flavor is absent, and hop bitterness is low. The wheat, malt, and yeast character dominate the palate, and the alcohol helps balance the finish. Well-aged examples may show some sherry-like oxidation as a point of complexity. No diacetyl or DMS.

Mouthfeel: Medium-full to full body. A creamy sensation is typical, as is the warming sensation of substantial alcohol content. The presence of Munich and/or Vienna malts also provide an additional sense of richness and fullness. Moderate to high carbonation. Never hot or solventy.

Overall Impression: A strong, malty, fruity, wheat-based ale combining the best flavors of a dunkel-weizen and the rich strength and body of a bock.

History: Aventinus, the world's oldest top-fermented wheat doppelbock, was created in 1907 at the Weisse Brauhaus in Munich using the 'Méthode Champenoise' with fresh yeast sediment on the bottom. It was Schneider's creative response to bottom-fermenting doppelbocks that developed a **Comments:** A dunkel-weizen beer brewed to bock or doppelbock strength. Now also made in the Eisbock style as a specialty beer. Bottles may be gently rolled or swirled prior to serving to rouse the yeast.

Ingredients: A high percentage of malted wheat is used (by German law must be at least 50%, although it may contain up to 70%), with the remainder being Munich- and/or Vienna-type barley malts. A traditional decoction mash gives the appropriate body without cloying sweetness. Weizen ale yeasts produce the typical spicy and fruity character. Too warm or too cold fermentation will cause the phenols and esters to be out of balance and may create off-flavors. A small amount of noble hops are used only for bitterness.

Vital Statistics:	OG:	1.064 – 1.080+I	IBUs:	15 – 30
	FG:	1.015 – 1.022	SRM:	12 – 25
			ABV:	6.5 – 8.0%+

Commercial Examples: Schneider Aventinus, Schneider Aventinus Eisbock, Erdinger Pikantus, Mahr's Der Weisse Bock, Pyramid Weizenbock, DeGroen's Weizenbock

15D. Roggenbier (German Rye Beer)

Aroma: Light to moderate spicy rye aroma intermingled with light to moderate weizen yeast aromatics (spicy clove and fruity esters, either banana or citrus). Light noble hops are acceptable. Can have a somewhat acidic aroma from rye and yeast. No diacetyl.

Appearance: Light coppery-orange to very dark reddish or coppery-brown color. Large creamy off-white to tan head, quite dense and persistent (often thick and rocky). Cloudy, hazy appearance.

Flavor: Grainy, moderately-low to moderately-strong spicy rye flavor, often having a hearty flavor reminiscent of rye or pumpnickel bread. Medium to medium-low bitterness allows an initial malt sweetness (sometimes with a bit of caramel) to be tasted before yeast and rye character takes over. Low to moderate weizen yeast character (banana, clove, and sometimes citrus), although the balance can vary. Medium-dry, grainy finish with a tangy, lightly bitter (from rye) aftertaste. Low to moderate noble hop flavor acceptable, and can persist into aftertaste. No diacetyl.

Mouthfeel: Medium to medium-full body. High carbonation. Light tartness optional. **Overall Impression:** A dunkelweizen made with rye rather than wheat, but with a greater body and light finishing hops.

History: A specialty beer originally brewed in Regensburg, Bavaria as a more distinctive variant of a dunkelweizen using malted rye instead of malted wheat.

Comments: American-style rye beers, or traditional beer styles with enough rye added to give a noticeable rye character should be entered in the specialty beer category instead. Rye is a huskless grain and is difficult to mash, often resulting in a gummy mash texture that is prone to sticking. Rye has been characterized as having the most assertive flavor of all cereal grains. It is inappropriate to add caraway seeds to a rogenbier (as some American brewers do); the rye character is traditionally from the rye grain only.

Ingredients: Malted rye typically constitutes 50% or greater of the grist (some versions have 60-65% rye). Remainder of grist can include pale malt, Munich malt, wheat malt, crystal malt and/or small amounts of debittered dark malts for color adjustment. Weizen yeast provides distinctive banana esters and clove phenols. Light usage of noble hops in bitterness, flavor and aroma. Lower fermentation temperatures accentuate the clove character by suppressing ester formation. Decoction mash commonly used (as with weizenbiers).

Vital Statistics:	OG:	1.046 – 1.056	IBUs:	10 – 20
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FG: 1.010 – 1.014SRM: 14 – 19
ABV: 4.5 – 6%

Commercial Examples: Paulaner Roggen (formerly Thurn und Taxis, no longer imported into the US), Bürgerbräu Wolznacher Roggenbier16. BELGIAN AND

FRENCH ALE

16A. Witbie

Aroma: Moderate sweetness (often with light notes of honey and/or vanilla) with light, grainy, spicy wheat aromatics, often with a bit of tartness. Moderate perfumy coriander, often with a complex herbal, spicy, or peppery note in the background. Moderate zesty, orangey fruitiness. A low spicy-herbal hop aroma is optional, but should never overpower the other characteristics. No diacetyl. Vegetal, celery-like, or ham-like aromas from certain types of spices are inappropriate. Spices should blend in with fruity, floral and sweet aromas and should not be overly strong. **Appearance:** Very pale straw to very light gold in color. The beer will be very cloudy from starch haze and/or yeast, which gives it a milky, whitish-yellow appearance. Dense, white, moussy head. Head retention should be quite good. **Flavor:** Pleasant sweetness (often with a honey and/or vanilla character) and a zesty, orange-citrusy fruitiness. Refreshingly crisp with a dry, often tart, finish. Can have a low wheat flavor. Optionally has a very light lactic-tasting sourness. Herbal-spicy flavors are common but not overpowering, and can taste moderately of coriander and other spices at a more subtle level. A spicy-earthy hop flavor is low to none, and never gets in the way of the spices. Hop bitterness is low to medium-low (as with a Hefeweizen), and doesn't interfere with refreshing flavors of fruit and spice, nor does it persist into the finish. Bitterness from orange pith should not be present. Vegetal, celery-like, ham-like, or soapy flavors from certain types of spices are inappropriate. No diacetyl.

Mouthfeel: Medium-light to medium body, often having a smoothness and light creaminess from unmalted wheat and the occasional oats. Despite body and creaminess, finishes dry and often a bit tart. Effervescent character from high carbonation. Refreshing, from carbonation, light acidity, and lack of bitterness in finish. No harshness or astringency from orange pith. Should not be overly dry and thin, nor should it be thick and heavy.

Overall Impression: A refreshing, elegant, tasty, moderate-strength wheat-based ale

History: A 400-year-old beer style that died out in the 1950s; it was later revived by Pierre Celis at Hoegaarden, and has grown steadily in popularity over time. **Comments:** The presence, character and degree of spicing and lactic sourness varies. Overly spiced and/or sour beers are not good examples of the style. The beer tends to be fragile and does not age well, so younger, fresher, properly handled examples are most desirable.

Ingredients: About 50% unmalted wheat (traditionally soft white winter wheat) and 50% pale barley malt (usually pils malt) constitute the grist. In some versions, up to 5-10% raw oats may be used. Spices of freshly-ground coriander and Curaçao or sometimes sweet orange peel complement the sweet aroma and are quite characteristic. Other spices (e.g., chamomile, cumin, cinnamon, Grains of Paradise) may be used for complexity but are much less prominent. Ale yeast prone to the production of mild, spicy flavors is very characteristic. In some instances a very limited lactic fermentation, or the actual addition of lactic acid, is done.

Vital Statistics:

OG: 1.044 – 1.052 IBUs: 10 – 20
FG: 1.008 – 1.012 SRM: 2 – 4
ABV: 4.5 – 5.5% (5% is most typical)

Commercial Examples: Hoegaarden Wit, Vuuve 5, Blanche de Bruges, Blanche de Bruxelles, Brugs Tarwebier, Sterkens White Ale, Celis White (now made in Michigan), Blanche de Brooklyn, Great Lakes Holy Moses, Unibroue Blanche de Chambly, Blue Moon Belgian White

16. BELGIAN AND FRENCH ALE

16A. Witbier

Aroma: Moderate sweetness (often with light notes of honey and/or vanilla) with light, grainy, spicy wheat aromatics, often with a bit of tartness. Moderate perfumy coriander, often with a complex herbal, spicy, or peppery note in the background. Moderate zesty, orangey fruitiness. A low spicy-herbal hop aroma is optional, but should never overpower the other characteristics. No diacetyl. Vegetal, celery-like, or ham-like aromas from certain types of spices are inappropriate. Spices should blend in with fruity, floral and sweet aromas and should not be overly strong.

Appearance: Very pale straw to very light gold in color. The beer will be very cloudy from starch haze and/or yeast, which gives it a milky, whitish-yellow appearance. Dense, white, moussy head. Head retention should be quite good. **Flavor:** Pleasant sweetness (often with a honey and/or vanilla character) and a zesty, orange-citrusy fruitiness. Refreshingly crisp with a dry, often tart, finish. Can have a low wheat flavor. Optionally has a very light lactic-tasting sourness. Herbal-spicy flavors are common but not overpowering, and can taste moderately of coriander and other spices at a more subtle level. A spicy-earthy hop flavor is low to none, and never gets in the way of the spices. Hop bitterness is low to medium-low (as with a Hefeweizen), and doesn't interfere with refreshing flavors of fruit and spice, nor does it persist into the finish. Bitterness from orange pith should not be present. Vegetal, celery-like, ham-like, or soapy flavors from certain types of spices are inappropriate. No diacetyl.

Mouthfeel: Medium-light to medium body, often having a smoothness and light creaminess from unmalted wheat and the occasional oats. Despite body and creaminess, finishes dry and often a bit tan. Effervescent character from high carbonation.

Refreshing, from carbonation, light acidity, and lack of bitterness in finish. No harshness or astringency from orange pith. Should not be overly dry and thin, nor should it be thick and heavy.

Overall Impression: A refreshing, elegant, tasty, moderate-strength wheat-based ale.

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Comments: The presence, character and degree of spicing and lactic sourness varies.

Overly spiced and/or sour beers are not good examples of the style. The beer tends to be fragile and does not age well, so younger, fresher, properly handled examples are most desirable.

Ingredients: About 50% unmalted wheat (traditionally soft white winter wheat) and 50% pale barley malt (usually pils malt) constitute the grist. In some versions, up to 5-10% raw oats may be used. Spices of freshly-ground coriander and Curaçao or sometimes sweet orange peel complement the sweet aroma and are quite characteristic. Other spices (e.g., chamomile, cumin, cinnamon, Grains of Paradise) may be used for complexity but are much less prominent. Ale yeast prone to the production of mild, spicy flavors is very characteristic. In some instances a very limited lactic fermentation, or the actual addition of lactic acid, is done.

Vital Statistics: OG: 1.044-1.052

IBUs: 10-20 FG: 1.008-1.012

SRM: 2-4 ABV: 4,5 - 5.5% (5% is most typical)

Commercial examples: Hoegaarden Wit, Vuuve 5, Blanche de Bruges, Blanche de Bruxelles, Brugs Tarwebier, Sterkens White Ale, Celis White (now made in Michigan), Blanche de Brooklyn, Great Lakes Holy Moses, Unibroue Blanche de Chambly, Blue Moon Belgian White

Malt of the Month: Roasted Malt

Higher temperature roasting of ordinary Pale or Lager malts produces greater color, flavor, and sweetness of the malt. The degree of all these characteristics (except sweetness) increase with higher heat and longer roasting. All roast malts are roasted dry, unlike crystal malts

A Vienna malt is roasted just at about 150 F for an hour or two, giving the resultant beer a light amber color (3-5 L) and a rich, malty flavor. It will be slightly sweeter than a pilsner made the same way since some of the starch is altered by the roasting and can no longer be digested by the mashing enzymes. It does, however, retain enough diastatic activity to mash alone or as the major portion of a mash.

Darker malts must be mashed with pale malt containing enough diastatic power to convert them, they lack enzyme activity, and are usually used as fairly small additions.

Biscuit malt is roasted at higher temperatures and longer, giving it more color (18-27L). It will give a definite dark amber to light brown color to the beer, and a distinct roasted or toasted flavor. Brown malt is darker yet at 60-70L, and give a dark brown color with red or amber highlights. Roast flavors dominate the flavor profile, approaching coffee taste. Residual sweetness disappears as the starches become bitter. Modern brown malt is probably not the same as traditional brown malt as the traditional malt was probably kettle dried, resulting in considerably crystal malt character.

Chocolate malt (350-625L) will provide coffee and chocolate flavors and very dark color. Usually restricted to 10% or so of the grist.

Black Patent Malt is the blackest and gives a burnt flavor to the beer. It is called patent malt because it could not be produced until a closed drum roasted with cooling water sprays was patented -- the malt will burst into flame if roasted in contact with air!

The Ohio Valley Homebrew Association
Peter Frederick
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having trouble getting rid of the cold break if I use Whirlfloc in the kettle, it's a nice six inch deep layer of fluff and I don't really want it in my fermenter. I end up wasting too much volume leaving it behind.

I guess that means I really need a cylindrical fermenter so I can drain it off. Lets see, how much will that and a cold room cost me?

Hop of the Month: Cascade

Cascade was one of the first US aroma varieties developed to compete with traditional European varieties. It has a uniquely American aroma and has found widespread acceptance throughout the brewing industry. This variety is popular because of its mild but very distinctive flavor and aroma, which can be described as pleasant, floral, and spicy.

Cascades were released in 1972, the result of the open pollination of a Fuggle type seedling, derived from crosses between Fuggle and the Russian hop Serebrianka. Over the years, average alphas have varied considerably from 4 to 6%. Cascade is resistant to ring spot virus and verticillium wilt, and is reasonably resistant to powdery mildew. However, storage characteristics are relatively poor.

The Beer Buzz

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