

The OVHA Tap

Vol 12 No 1

January 2008

Meeting January 30th at Germania Mannerchor

Officer Elections

Officers will be elected at the January meeting. Nominations will be accepted before the elections

January meeting

We will be evaluating Mystery/End of the Brewing Season beers this meeting. We will also be having a keging demonstration for those interested in switching from bottling to keging.

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.

New Summer Schedule

The executive board has decided that we will continue to have regular meetings during the summer rather than just potlucks on a Saturday during the summer months. We will still have the pot-lucks, though. We can probably meet at Germania except during the weeks surrounding the Volksfest -- we will need to find another location for the July meeting for that reason.

New Meeting Format

It has been decided that we need to have more educational content at our meetings, so starting this month we will be having a presentation of some sort every meeting. Please give suggestions for what would be useful.



Meeting Schedule 2008

January 30th 7:00 pm at Germania

February 27th 7:00 pm Germania

March 26th 7:00 pm at Germania

April 30th 7:00 pm at Germania

Beer Evaluation Schedule

January: Mystery/End of Year

February: Lager

March: Porter/Stout

April: Pale Ale/ IPA

Meeting Subject Schedule

January: Kegging

February: Beer Defects

March: Yeast Starters

April: Water and Beer Brewing

The Ohio Valley Homebrewers Association
Peter Frederick
15805 Darmstadt Rd
Evansville, IN 47725

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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