

The OVHA Tap

Vol 12 No. 11

November 2008

Meeting Wednesday, November 27th 7:00 pm

at 25th at Germania Mannerchor

Featured Beer: American Pale Ale

Upcoming events

Big Turkey Hombrew Contest

We will be having our annual Big Turkey Homebrew Contest at our November meeting. This year we are changing the contest a bit to more closely resemble a standard beer judging. Entries will be limited to a single style, American Pale Ale. Entries are limited to current club members. Please bring three unmarked bottles for each entry (no need to black out caps, etc, but don't put your name on the bottle, please!).

We will be judging the beer to BJCP standards, using one of the usual judging sheets. Depending on the number of entries, we will probably have two panels, with the best one or two beers from each panel submitted for best of show.

Prizes to be announced.

Spirits in Harmonie At New Harmony

We have been invited to return to the post-Thanksgiving party at New Harmony again this year. Reports were that it was a great time last year. Nov. 29th 5 pm. The beer cart fits into the freight elevator, so it will be featured there, too!

Officer Nominations

We will be nominating officers for our annual election starting at November meeting.

Dues

Dues for 2009 can be paid starting at the November meeting. \$25 for an individual membership, \$35 for a family membership. Five year memberships are \$100.

Brewer's Musings

Ha, what a year! Just about the time I think I've got things under control, something else crops up and I'm out of sync again. This time it's a trip to Cleveland for a memorial service at just about the worst time. Needless to say, I'm still getting the yard under control and it's nut season again -- there is a wheelbarrow of walnuts waiting for me to knock the hulls off to start them drying so I can crack them, and it's raining pecans. Nice exercise, but the trees are half a mile away.

My cider looks pretty good. Did a quick titration and the acidity seems OK, so it will go into the secondary soon for clearing and when completely clear I'll bottle it and see how it comes out. The press was nice and clean of rust by the second weekend, so likely the iron taste will not be so bad anyway.

No activity at the barn yet, but that should change in a couple weeks -- I think I'm gonna go on strike this year and refuse to go anywhere or do anything. That way I can get a weekend to brew set up once in a while!



www.ovha.net

Meeting Schedule 2008

November 26th 7:00 pm at Germania

December 17th 7:00 pm at Germania

January 28th 7:00 pm at Germania

February 25th 7:00 pm at Germania

Beer Evaluation Schedule

September: Oktoberfest/Marzen

October: Belgian Beers

November: Big Turkey Contest

Meeting Subject Schedule

10. AMERICAN ALE

10A. American Pale Ale

Aroma: Usually moderate to strong hop aroma from dry hopping or late kettle additions of American hop varieties. A citrusy hop character is very common, but not required. Low to moderate maltiness supports the hop presentation, and may optionally show small amounts of specialty malt character (breadly, toasty, biscuity). Fruity esters vary from moderate to none. No diacetyl. Dry hopping (if used) may add grassy notes, although this character should not be excessive.

Appearance: Pale golden to deep amber. Moderately large white to off-white head with good retention.

Generally quite clear, although dry-hopped versions may be slightly hazy.

Flavor: Usually a moderate to high hop flavor, often showing a citrusy American hop character (although other hop varieties may be used). Low to moderately high clean malt character supports the hop presentation, and may optionally show small amounts of specialty malt character (breadly, toasty, biscuity). The balance is typically towards the late hops and bitterness, but the malt presence can be substantial. Caramel flavors are usually restrained or absent. Fruity esters can be moderate to none. Moderate to high hop bitterness with a medium to dry finish. Hop flavor and bitterness often lingers into the finish. No diacetyl. Dry hopping (if used) may add grassy notes, although this character should not be excessive.

Mouthfeel: Medium-light to medium body.

Carbonation moderate to high. Overall smooth finish without astringency often associated with high hopping rates.

Overall Impression: Refreshing and hoppy, yet with sufficient supporting malt.

History: An American adaptation of English pale ale, reflecting indigenous ingredients (hops, malt, yeast, and water). Often lighter in color, cleaner in fermentation by-products, and having less caramel flavors than English counterparts.

Comments: There is some overlap in color between American pale ale and American amber ale. The American pale ale will generally be cleaner, have a less caramelly malt profile, less body, and often more finishing hops.

Ingredients: Pale ale malt, typically American two-row. American hops, often but not always ones with a citrusy character. American ale yeast. Water can vary in sulfate content, but carbonate content should be relatively low. Specialty grains may add character and complexity, but generally make up a relatively small portion of the grist. Grains that add malt flavor and

richness, light sweetness, and toasty or breadly notes are often used (along with late hops) to differentiate brands.

Vital Statistics: OG: 1.045 – 1.060

IBUs: 30 – 45 FG: 1.010 – 1.015

SRM: 5 – 14 ABV: 4.5 – 6.2%

Commercial Examples: Sierra Nevada Pale Ale, Stone Pale Ale, Great Lakes Burning River Pale Ale, Bear Republic XP Pale Ale, Anderson Valley Poleeko Gold Pale Ale, Deschutes Mirror Pond, Full Sail Pale Ale, Three Floyds X-Tra Pale Ale, Firestone Pale Ale, Left Hand Brewing Jackman's Pale Ale

10B. American Amber Ale

Aroma: Low to moderate hop aroma from dry hopping or late kettle additions of American hop varieties. A citrusy hop character is common, but not required. Moderately low to moderately high maltiness balances and sometimes masks the hop presentation, and usually shows a moderate caramel character. Esters vary from moderate to none. No diacetyl.

Appearance: Amber to coppery brown in color.

Moderately large off-white head with good retention.

Generally quite clear, although dry-hopped versions may be slightly hazy.

Flavor: Moderate to high hop flavor from American hop varieties, which often but not always has a citrusy quality. Malt flavors are moderate to strong, and usually show an initial malty sweetness followed by a moderate caramel flavor (and sometimes other character malts in lesser amounts). Malt and hop bitterness are usually balanced and mutually supportive. Fruity esters can be moderate to none. Caramel sweetness and hop flavor/bitterness can linger somewhat into the medium to full finish. No diacetyl.

Mouthfeel: Medium to medium-full body. Carbonation moderate to high. Overall smooth finish without astringency often associated with high hopping rates. Stronger versions may have a slight alcohol warmth.

Overall Impression: Like an American pale ale with more body, more caramel richness, and a balance more towards malt than hops (although hop rates can be significant).

History: Known simply as Red Ales in some regions, these beers were popularized in the hop-loving Northern California and the Pacific Northwest areas before spreading nationwide.

Comments: Can overlap in color with American pale ales. However, American amber ales differ from American pale ales not only by being usually darker in color, but also by having more caramel flavor, more body, and usually being balanced more evenly between malt and bitterness. Should not have a strong chocolate or roast character that might suggest an American brown ale (although small amounts are OK).

Ingredients: Pale ale malt, typically American two-row.

Medium to dark crystal malts. May also contain specialty grains which add additional character and uniqueness. American hops, often with citrusy flavors, are common but others may also be used. Water can vary in sulfate and carbonate content.

Vital Statistics:	OG: 1.045 – 1.060
IBUs: 25 – 40	FG: 1.010 – 1.015
SRM: 10 – 17	ABV: 4.5 – 6.2%

Commercial Examples: North Coast Red Seal Ale, Tröegs HopBack Amber Ale, Deschutes Cinder Cone Red, Pyramid Broken Rake, St. Rogue Red Ale, Anderson Valley Boont Amber Ale, Lagunitas Censored Ale, Avery Redpoint Ale, McNeill's Firehouse Amber Ale, Mendocino Red Tail Ale, Bell's Amber

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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 wide-spread 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 alpha acid content has varied between 4 and 6%. Storage characteristics are relatively poor -- keep hops frozen to preserve aroma and flavor.

Malt of the Month: Pale Malt

Pale malt is the backbone of ale brewing. It is a very fully modified malt (no steely ends allowed!) that is fully dried before being lightly roasted. Slightly darker than lager or pilsner malts, it will produce a straw to dark gold beer unless specialty malts are used, although very lightly colored beers from pale malt are the exception. Moderate enzymatic strength allows the use of considerable quantities of adjuncts, although not as much as can be used with lager malts. The full modification will usually produce clearer beers and less chill haze than lager malts as well.

Pale malt, being fully modified, does not require a protein rest and is usually mashed in a single step infusion mash. Mashout can be accomplished by adding boiling water or by direct heating of the mash if desired.

Pale malt may be made from 2-row or 6-row barley. The 2-row will produce a less astringent and fuller flavored beer, while the 6-row has more enzyme activity for use of large amounts of adjunct.