

The OVHA Tap

Vol 12 No. 5

May 2008

Meeting Wednesday, 7:00 pm May 28th at Germania Mannerchor

Featured Beer: Boch

Upcoming events

Atria Assisted Living Demonstration

We still haven't managed to get our demonstration at Atria done, hopefully we can find a weekend sometime this Spring!

Indiana Brew-B-Que

The Foam Blowers will be hosting the Indiana homebrew club get-together in Indianapolis at Great Fermentations June 7th. This is a great time, plan to attend.

Club Meeting at the Lake

We will be having a potluck at the Lake again this year on June 14th, late afternoon. Beer, swimming, fishing, and a shelterhouse in case it rains, bring a covered dish.

National Homebrew Meeting

June 19th, 20th, and 21st. Details later.

Indiana State Fair Homebrew Competition

Submissions for the Indiana State Cup must be in by late June. Save some of your best for this -- we've had several members place well in the past. Exact dates when available.

WestSide Sportsman's Club Demonstration

We will be doing another demonstration at the Sportsman's Club Barbeque competition this year. This event was quite a blast last year. Plan on bringing a keg or two of brew to dispense! Should be quite a bit of excellent barbeque circulating late in the afternoon as well. Exact dates when announced.

Brewer's Musings

Well, I think I may have this Lager thing in hand at last. The last two (a Vienna that came out a bit strong at 1.060 IG and a "lawn mower beer" at 1.038 IG) are both quite good -- nice muted hop balance and good bitterness with absolutely no strange flavors for once. Now that I have real temperature control instead of a busted controller hanging on the side of my fridge, fermentations are reasonable (a week or so in the primary and a couple weeks in the secondary) and I'm getting quite nice, clear beer.

I've also quit making up to volume after cooling. I think I was introducing unwanted bacteria that way, even using cooled hot tap water. I've sometimes boiled some extra brewing liquor, but I've decided that all I'm going to do from now on is adjust the volume in the boiler. I know the correct level for 6 gal, so add water near the end of the boil if necessary to achieve the correct brewing "length".

The last two batches have been standard step infusion mashes, although I really prefer decoc-



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Meeting Schedule 2008

April 30th 7:00 pm at Germania

May 28th 7:00 pm at Germania

June 25th 7:00 pm at Germania

Beer Evaluation Schedule

April: Pale Ale/ IPA

May: Bock

June: Wheat/Wit

July: Kolsch

August: Lawnmower Beers

Meeting Subject Schedule

February: Beer Defects

March: Yeast Starters

April: Water and Beer Brewing

May:

5A. Maibock/Helles Bock

Aroma: Moderate to strong malt aroma, often with a lightly toasted quality and low melanoidins. Moderately low to no noble hop aroma, often with a spicy quality. Clean. No diacetyl. Fruity esters should be low to none. Some alcohol may be noticeable. May have a light DMS aroma from pils malt.

Appearance: Deep gold to light amber in color. Lagering should provide good clarity. Large, creamy, persistent, white head.

Flavor: The rich flavor of continental European pale malts dominates (pils malt flavor with some toasty notes and/or melanoidins). Little to no caramelization. May have a light DMS flavor from pils malt. Moderate to no noble hop flavor. May have a low spicy or peppery quality from hops and/or alcohol. Moderate hop bitterness (more so in the balance than in other bocks). Clean, with no fruity esters or diacetyl. Well-attenuated, not cloying, with a moderately dry finish that may taste of both malt and hops.

Mouthfeel: Medium-bodied. Moderate to moderately high carbonation. Smooth and clean with no harshness or astringency, despite the increased hop bitterness. Some alcohol warming may be present.

Overall Impression: A relatively pale, strong, malty lager beer. Designed to walk a fine line between blandness and too much color. Hop character is generally more apparent than in other bocks.

History: A fairly recent development in comparison to the other members of the bock family. The serving of Maibock is specifically associated with springtime and the month of May.

Comments: Can be thought of as either a pale version of a traditional bock, or a Munich helles brewed to bock strength. While quite malty, this beer typically has less dark and rich malt flavors than a traditional bock. May also be drier, hoppier and more bitter than a traditional bock. The hops compensate for the lower level of melanoidins. There is some dispute whether Helles ("pale") Bock and Mai ("May") Bock are synonymous. Most agree that they are identical (as is the consensus for Marzen and Oktoberfest), but some believe that Maibock is a "fest" type beer hitting the upper limits of hopping and color for the range. Any fruitiness is due to Munich and other specialty malts, not yeast-derived esters developed during fermentation.

Ingredients: Base of pils and/or Vienna malt with some Munich malt to add character (although much less than in a traditional bock). No non-malt adjuncts. Noble hops. Soft water preferred so as to avoid harshness. Clean lager yeast. Decoction mash is typical, but boiling is less than in traditional bocks to restrain color development.

Vital Statistics: OG: 1.064-1.072
IBUs: 23-35+ FG: 1.011-1.018
SRM: 6-11 ABV: 6.3-7.4%

Commercial Examples: Ayinger Maibock, Hacker-Pschorr Hubertus Bock, Einbecker Mai-Urbock, Augustiner Hellerbock, Hofbrau Maibock, Capita! Maibock, Victory St. Boisterous, Gordon Biersch Blonde Bock

5B. Traditional Bock

Aroma: Strong malt aroma, often with moderate amounts of rich melanoidins and/or toasty overtones. Virtually no hop aroma. Some alcohol may be noticeable. Clean. No diacetyl. Low to no fruity esters.

Appearance: Light copper to brown color, often with attractive garnet highlights. Lagering should provide good clarity despite the dark color. Large, creamy, persistent, off-white head.

Flavor: Complex maltiness is dominated by the rich flavors of Munich and Vienna malts, which contribute melanoidins and toasty flavors. Some caramel notes may be present from decoction mashing and a longboil. Hop bitterness is generally only high enough to support the malt flavors, allowing a bit of sweetness to linger into the finish. Well-attenuated, not cloying. Clean, with no esters or diacetyl. No hop flavor. No roasted or burnt character.

Mouthfeel: Medium to medium-full bodied. Moderate to moderately low carbonation. Some alcohol warmth may be found, but should never be hot. Smooth, without harshness or astringency.

Overall Impression: A dark, strong, malty lager beer.

History: Originated in the Northern German city of Einbeck, which was a brewing center and popular exporter in the days of the Hanseatic League (14th century). Recreated in Munich starting in the 17th century. The name "bock" is based on a corruption of the name "Einbeck" in the Bavarian dialect, and was thus only used after the beer came to Munich. "Bock" also means "billy-goat" in German, and is often used in logos and advertisements.

Comments: Decoction mashing and long boiling plays an important part of flavor development, as it enhances the caramel and melanoidin flavor aspects of the malt. Any fruitiness is due to Munich and other specialty malts, not yeast-derived esters developed during fermentation.

Ingredients: Munich and Vienna malts, rarely a tiny bit of dark roasted malts for color adjustment, never any non-malt adjuncts. Continental European hop varieties are used. Clean lager yeast. Water hardness can vary, although moderately carbonate water is typical of Munich.

Vital Statistics: OG: S.064 - 1.072
IBUs: 20-27 FG: 1.013-1.019
SRM: 14-22 ABV: 6.3-7.2%

Commercial Examples: Einbecker Ur-Bock Dunkel, Aass Bock, Great Lakes Rockefeller Bock

5C. Doppelbock

Aroma: Very strong maltiness. Darker versions will have significant melanoidins and often some toasty aromas. A light caramel flavor from a long boil is acceptable. Lighter versions will have a strong malt presence with some melanoidins and toasty notes. Virtually no hop aroma, although a light noble hop aroma is acceptable in pale versions. No diacetyl. A moderately low fruity aspect to the aroma often described as prune, plum or grape may be present (but is optional) in dark versions due to reactions between malt, the boil, and aging. A very slight chocolate-like aroma may be present in darker versions, but no roasted or burned aromatics should ever be present. Moderate alcohol aroma may be present.

Appearance: Deep gold to dark brown in color. Darker versions often have ruby highlights. Lagering should provide good clarity. Large, creamy, persistent head (color varies with base style: white for pale versions, off-white for dark varieties). Stronger versions might have impaired head retention, and can display noticeable legs.

Flavor: Very rich and malty. Darker versions will have significant melanoidins and often some toasty flavors. Lighter versions will have a strong malt flavor with some melanoidins and toasty notes. A very slight chocolate flavor is optional in darker versions, but should never be perceived as roasty or burnt. Clean lager flavor with no diacetyl. Some fruitiness (prune, plum or grape) is optional in darker versions. Invariably there will be an impression of alcoholic strength, but this should be smooth and warming rather than harsh or burning. Presence of higher alcohols (fusels) should be very low to none. Little to no hop flavor (more is acceptable in pale versions). Hop bitterness varies from moderate to moderately low but always allows malt to dominate the flavor. Most versions are fairly sweet, but should have an impression of attenuation. The sweetness comes from low hopping, not from incomplete fermentation. Paler versions generally have a drier finish.

Mouthfeel: Medium-full to full body. Moderate to moderately-low carbonation. Very smooth without harshness or astringency.

Overall Impression: A very strong and rich lager, A bigger version of either a traditional bock or a helles bock.

History: A Bavarian specialty first brewed in Munich by the monks of St. Francis of Paula. Historical versions were less well-attenuated than modern interpretations, with consequently higher sweetness and lower alcohol levels (and hence was considered "liquid bread" by the monks). The term "doppel (double) bock" was coined by Munich consumers. Many doppelbocks have names ending in "-ator," either as a tribute to the prototypical Salvatoratoro take advantage of the beer's popularity. **Comments:** Most versions are dark colored and may display the caramelizing and melanoidin effect of decoction mashing, but excellent pale versions also exist. The pale versions will not have the same richness and darker malt flavors of the dark versions, and may be a bit drier, hoppier and more bitter. While most traditional examples are in the ranges cited, the style can be considered to have no upper limit for gravity, alcohol and bitterness (thus providing a home for very strong lagers). Any fruitiness is due to Munich and other specialty malts, not yeast-derived esters developed during fermentation.

Ingredients: Pils and/or Vienna malt for pale versions (with some Munich), Munich and Vienna malts for darker ones and occasionally a tiny bit of darker color malts (such as Carafa). Noble hops. Water hardness varies from soft to moderately carbonate. Clean lager yeast. Decoction mashing is traditional.

Vital Statistics: OG: 1.072-1.096+
IBUs: 16-26+ FG: 1.016-1.024+
SRM: 6-25 ABV: 7-10+%

Commercial Examples: Paulaner Salvator, Ayinger Celebrator, Spaien Optimalor, Tucher Bajuvator, Augustiner Maximalor, Weihenstephaner Korbman, Weltenburger Kloster Asam-Bock, Eku 28, Eggenberg Urbock 23°, Samichlaus, Bell's Consecrator, Moretti La Rossa

5D. Eisbock

Aroma: Dominated by a balance of rich, intense malt and a definite alcohol presence. No hop aroma. No diacetyl. May have significant fruity esters, particularly those reminiscent of plum, prune or grape. Alcohol aromas should not be harsh or soiventy.

Appearance: Deep copper to dark brown in color, often with attractive ruby highlights. Lagering should provide good clarity. Head retention may be impaired by higher-than-average alcohol content and low carbonation. Pronounced legs are often evident.

Flavor: Rich, sweet malt balanced by a significant alcohol presence. The malt can have melanoidins, toasty qualities, some caramel, and occasionally a slight chocolate flavor. No hop flavor. Hop bitterness just offsets the malt sweetness enough to avoid a cloying character. No diacetyl. May have significant fruity esters, particularly those reminiscent of plum, prune or grape. The alcohol should be smooth, not harsh or hot, and should help the hop bitterness balance the strong malt presence. The finish should be of malt and alcohol, and can have a certain dryness from the alcohol. It should not be sticky, syrupy or cloyingly sweet. Clean, lager character.

Mouthfeel: Full to very full bodied. Low carbonation. Significant alcohol warmth without sharp hotness. Very smooth without harsh edges from alcohol, bitterness, fusels, or other concentrated flavors.

Overall impression: An extremely strong, full and malty dark lager.

History: A traditional Kulmbach specialty brewed by freezing a doppelbock and removing the ice to concentrate the flavor and alcohol content (as well as any defects).

Comments: Eisbocks are not simply stronger doppelbocks; the name refers to the process of freezing and concentrating the beer. Some doppelbocks are stronger than Eisbocks. Extended lagering is often-needed post-freezing to smooth the alcohol and enhance the malt and alcohol balance. Any fruitiness is due to Munich and other specialty malts, not yeast-derived esters developed during fermentation.

Ingredients: Same as doppelbock. Commercial eisbocks are generally concentrated anywhere from 7% to 33% (by volume).

Vital Statistics: OG: 1.078-1.120+
IBUs: 25-35+ FG: 1.020-1.035+

Cookout at Chuck's family lake (10601 St. Wendel Road)

Your invited to evening at my family's private lake for a cookout. Jim W (my brewing partner/neighbor/co-worker and friend) and I will be serving grilled burgers and Dewig's brats about 6 P.M.

Please plan to bring a covered dish and serving utensil. If you are not a kitchen type person, it would be great if you could volunteer to bring some ice & soft drinks instead of a dish. It would be equally as great if someone else could also volunteer to bring condiments instead of a dish. Just post a reply so I'll know it's covered. Jim and I will take care of everything else.

My in-laws built the lake to share and host gatherings just like ours. We have a shelter house, cabin with bathroom, firepits, docks and beaches. We keep it clean and well manicured, giving you the feeling of being in your very own park. It is rustic with no electrical service, and the surrounding woods keep it very private. If you'd like to swim, bring your suit, the water is clean. If you'd like to fish, bring your gear. (No minnows please.)

Here are the driving instructions:

These directions are based on leaving from the intersection of the Llyod Expressway and St. Joseph Avenue. (right in front of Bristol-Myers Squibb at 2400 Llyod Expressway.) Please modify your route accordingly.

- 1.North on St. Joseph Avenue.
- 2.Turn left onto Mesker Park Drive. (Helfrich Hills Golf Course will be on your left.)
- 3.Turn left on Hwy 66 (Diamond Avenue).
- 4.Turn right at next traffic light which is Highway 65 (Big Cynthia Road) and head north 2.7 miles. (Go slow or you will miss the next turn.)
5. Turn left onto St. Wendel Road at flashing yellow caution light for German Township Fire Department.
- 6.Drive north one mile on St. Wendel Rd to 4-way stop. Continue straight ahead from 4-way stop. (You will pass St. Joe Inn on your right and St. Joseph Church on your left.)
- 7.One mile north from the St. Joe Inn is 10601 St. Wendel Road. The name on the mailbox is Tony Ruminer. (Look for OVHA sign.)

When you arrive at 10601 St.Wendel Road, turn right into drive. This is my in-laws residence. They won't shoot at you, I promise. Follow signs and drive straight up the drive past the house and past the little well house, follow the gravel lane through the fields to the lake (app. 1/3 mile.)

(You can also use Diamond Avenue. Just skip steps 1 – 3.)

If you have questions or if you get lost, please don't hesitate to call Chuck's cell phone @ 306-5699, or Jim's cell phone @ 457-1503.

I have maps available if needed. Just e-mail me and I'll send one back to you. If you have any questions or comments just post a reply or e-mail me.

Jim and I are looking forward to the cookout and hope everyone can join us.

Oh fudge! I almost forgot, B.Y.O.H.B.!

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tions. Takes too long this time of year, I've got way too many other things to do right now, and I can get a batch into the fridge in about 5 hours with an infusion mash. Faster if it's not a lager, of course, as no protein rest is required for Ale brewing.

I've also adapted an unused bit of kitchen apparatus in the lauter tun -- a vegetable steamer, the type that has perforated leaves that fold up or down to fill the pot. It works perfectly for a difuser on top of the grist in the lauter tun so that added water or recirculated wort won't stir up the grain bed. With the steamer sitting on top of the grist, I only had to recirculate about 8 quarts of wort to get it clear enough to run into the boiler. It wasn't perfect yet, but was much faster than the last sparge I did without it. Doesn't seem to have any effect on the recovery of sugars and it just rinses clean. Cheap, too, since it was already in the cupboard.

I have a batch for the Sportsman's Club event (needs to lager a few weeks, I think, before carbonation), but it's really good already going into the secondary, and I've got a nice high gravity lager (1.050 IG) for this fall. Probably need to make a nice Oktoberfest, too, it's that time and later. Need to do a sweet stout for the SWIRCA event, too.

Galena

Galena was the first high alpha variety grown successfully in the United States. Released in 1978 it virtually replaced the Bullion-Brewer's Gold crop in the U.S. and now is our largest production variety, having surpassed Cluster in 1991. The average alpha range is 10.0 to 14.0%, though in the exceptional year of 1993 some came in as high as 15%. The Galena has a high resin content, and exceptional retention of alpha acids in storage. Galena typically yields about 2,200 pounds per acre. However, this variety has proved to be quite susceptible to powdery mildew.

The lupulin is abundant, contained in plump tight cones. It is a favorite of growers due to its high alpha production, high yield, and pickability. Major brewers like it as a kettle hop or early bittering hop that has a very acceptable aroma profile. And the Galena is an excellent hop for making extract. But the new variety Zues is now the more important extract hop.

Malt of the Month Pale 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, especially two row, but is high enough to handle significant amounts of adjuncts in the mash, up to 15% or so of unmalted grain.

The high modification permits single step infusion mashes, and no protein rest is required to obtain clear beer. Care should be taken not to mash in above 158F, though, as higher temperatures can reduce the amount of Beta Amylase below the level required for a balanced beer, resulting in a very sweet product.