

The OVHA Tap

Vol 12 No. 8

August 2008

Meeting Wednesday, August 27th 7:00 pm Germania Mannerchor

Featured Beer: Lawn Mower Beer

Upcoming events

Museum Brew-Ha-Ha

Saturday Sept. 27 we will be serving beer at the annual Brew-Ha-Ha. Setup time is 5 pm, and I assume we will be outside this year as usual (although they've been changing things around lately). Bring plenty of beer, our fans will be following us!

OVHA's New Serving Station

Dutch and his helpers did a wonderful job of outfitting the new serving station with 12 taps, with dual cold plates and gas for 12 kegs. Works great! The canopy looks good, too, and the sign board just under the canopy worked out really well too! Thanks so much for all the hard work!

Brewer's Musings

Nothing going on at the Brewery these days -- took two weeks to get everything under control at home after the trip east -- I don't know who's been feeding my grass, but I wish they would stop! I would easily have cut hay in the top lot around the grapes, everything up there is really pasture grass anyway (probably fescue) at it was over a foot tall when I started mowing. Took two days just on that quarter acre!

The SWIRCA Festival went of just fine. We got the usual compliments about helping set up, haul stuff in and out, and in general making it a good time for everyone. Three two-wheelers and six guys made short work out of getting people inside.

Attendance was up considerably, quite a surprise considering that Germania had moved the VolksFest to the same weekend this year. Rumor was that there were more than 900 tickets sold, so at least we didn't have to listen to sob stories about not making any money this time. The place as packed, and we really needed more tables outside as there were lots of folk sitting on the curbs and generally hanging around.

We had 20 beers on tap (plus Dwayne's rootbeer), and at least ten more beers in bottles. I suspect this is a record! There was a line all the way from the booth to the orange plastic fence for a while, and a lot of people stopped by to take a look at the demonstration stuff, including the exploding mead (the airlock blew off a couple time from fruit pulp plugging it up.). Nice to see the interest, and the demonstration table looked really good.

We had enough people to serve at our own station plus provider servers for several other spots. May need to rotate serving a bit more next year, though. It's nice to get a chance to wander around a bit and check things out.

All in all quite successful. We do need to start agitating for a larger venue, though -- we have quite outgrown the SWIRCA facility. Much too crowded and it got rather hot inside inspite of the lovely weather we had. I vote for Garvin Park myself!



www.ovha.net

Meeting Schedule 2008

June 25th 7:00 pm at Germania

July 30th 7:00 pm at Germania

August 27th 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:

1. LIGHT LAGER

1A. Lite American Lager

Aroma: Little to no malt aroma, although it can be grainy, sweet or corn-like if present. Hop aroma may range from none to a light, spicy or floral hop presence. Low levels of yeast character (green apples, DMS, or fruitiness) are optional but acceptable. No diacetyl.

Appearance: Very pale straw to pale yellow color.

White, frothy head seldom persists. Very clear.

Flavor: Crisp and dry flavor with some low levels of grainy or corn-like sweetness. Hop flavor ranges from none to low levels. Hop bitterness at low level. Balance may vary from slightly malty to slightly bitter, but is relatively close to even. High levels of carbonation may provide a slight acidity or dry “sting.” No diacetyl. No fruitiness.

Mouthfeel: Very light body from use of a high percentage of adjuncts such as rice or corn. Very highly carbonated with slight carbonic bite on the tongue. May seem watery.

Overall Impression: Very refreshing and thirst quenching.

Comments: A lower gravity and lower calorie beer than standard international lagers. Strong flavors are a fault. Designed to appeal to the broadest range of the general public as possible.

Ingredients: Two- or six-row barley with high percentage (up to 40%) of rice or corn as adjuncts.

Vital Statistics: OG: 1.028 – 1.040

IBUs: 8 – 12 FG: 0.998 – 1.008

SRM: 2 – 3 ABV: 2.8 – 4.2%

Commercial Examples: Bitburger Light, Sam Adams Light, Heineken Premium Light, Miller Lite, Bud Light, Coors Light, Baltika #1 Light, Old Milwaukee Light, Amstel Light

1B. Standard American Lager

Aroma: Little to no malt aroma, although it can be grainy, sweet or corn-like if present. Hop aroma may range from none to a light, spicy or floral hop presence. Low levels of yeast character (green apples, DMS, or fruitiness) are optional but acceptable. No diacetyl.

Appearance: Very pale straw to medium yellow color.

White, frothy head seldom persists. Very clear.

Flavor: Crisp and dry flavor with some low levels of grainy or corn-like sweetness. Hop flavor ranges from none to low levels. Hop bitterness at low to medium-low level. Balance may vary from slightly malty to slightly bitter, but is relatively close to even. High levels of carbonation may provide a slight acidity or dry “sting.” No diacetyl. No fruitiness.

Mouthfeel: Light body from use of a high percentage of adjuncts such as rice or corn. Very highly carbon-

ated with slight carbonic bite on the tongue.

Overall Impression: Very refreshing and thirst quenching.

Comments: Strong flavors are a fault. An international style including the standard mass-market lager from most countries.

Ingredients: Two- or six-row barley with high percentage (up to 40%) of rice or corn as adjuncts.

Vital Statistics: OG: 1.040 – 1.050

IBUs: 8 – 15 FG: 1.004 – 1.010

SRM: 2 – 4 ABV: 4.2 – 5.3%

Commercial Examples: Pabst Blue Ribbon, Miller High Life, Budweiser, Baltika #3 Classic, Kirin Lager, Grain Belt Premium Lager, Molson Golden, Labatt Blue, Coors Original, Corona Extra, Foster’s Lager

1C. Premium American Lager

Aroma: Low to medium-low malt aroma, which can be grainy, sweet or corn-like. Hop aroma may range from very low to a medium-low, spicy or floral hop presence. Low levels of yeast character (green apples, DMS, or fruitiness) are optional but acceptable. No diacetyl.

Appearance: Pale straw to gold color. White, frothy head may not be long lasting. Very clear.

Flavor: Crisp and dry flavor with some low levels of grainy or malty sweetness. Hop flavor ranges from none to low levels. Hop bitterness at low to medium level. Balance may vary from slightly malty to slightly bitter, but is relatively close to even. High levels of carbonation may provide a slight acidity or dry “sting.” No diacetyl. No fruitiness.

Mouthfeel: Medium-light body from use of adjuncts such as rice or corn. Highly carbonated with slight carbonic bite on the tongue.

Overall Impression: Refreshing and thirst quenching, although generally more filling than standard/lite versions.

Comments: Premium beers tend to have fewer adjuncts than standard/lite lagers, and can be all-malt. Strong flavors are a fault, but premium lagers have more flavor than standard/lite lagers. A broad category of international mass-market lagers ranging from up-scale American lagers to the typical “import” or “green bottle” international beers found in America.

Ingredients: Two- or six-row barley with up to 25% rice or corn as adjuncts.

Vital Statistics: OG: 1.046 – 1.056

IBUs: 15 – 25 FG: 1.008 – 1.012

SRM: 2 – 6 ABV: 4.6 – 6%

Commercial Examples: Full Sail Session Premium Lager, Miller Genuine Draft, Corona Extra, Michelob, Coors Extra Gold, Birra Moretti, Heineken, Beck’s, Stella Artois, Red Stripe, Singha

1D. Munich Helles

Aroma: Pleasantly grainy-sweet, clean pils malt aroma

dominates. Low to moderately-low spicy noble hop aroma, and a low background note of DMS (from pils malt). No esters or diacetyl.

Appearance: Medium yellow to pale gold, clear, with a creamy white head.

Flavor: Slightly sweet, malty profile. Grain and pils malt flavors dominate, with a low to medium-low hop bitterness that supports the malty palate. Low to moderately-low spicy noble hop flavor. Finish and aftertaste remain malty. Clean, no fruity esters, no diacetyl.

Mouthfeel: Medium body, medium carbonation, smooth maltiness with no trace of astringency.

Overall Impression: Malty but fully attenuated pils malt showcase.

History: Created in Munich in 1895 at the Spaten brewery by Gabriel Sedlmayr to compete with Pilsner-style beers.

Comments: Unlike Pilsner but like its cousin, Munich Dunkel, Helles is a malt-accentuated beer that is not overly sweet, but rather focuses on malt flavor with underlying hop bitterness in a supporting role.

Ingredients: Moderate carbonate water, Pilsner malt, German noble hop varieties.

Vital Statistics:	OG: 1.045 – 1.051
IBUs: 16 – 22	FG: 1.008 – 1.012
SRM: 3 – 5	ABV: 4.7 – 5.4%

Commercial Examples: Weihenstephaner Original, Hacker-Pschorr Münchner Gold, Bürgerbräu Wolznacher Hell Naturtrüb, Mahr's Hell, Paulaner Premium Lager, Spaten Premium Lager, Stoudt's Gold Lager

1E. Dortmunder Export

Aroma: Low to medium noble (German or Czech) hop aroma. Moderate pils malt aroma; can be grainy to somewhat sweet. May have an initial sulfury aroma (from water and/or yeast) and a low background note of DMS (from pils malt). No diacetyl.

Appearance: Light gold to deep gold, clear with a persistent white head.

Flavor: Neither pils malt nor noble hops dominate, but both are in good balance with a touch of malty sweetness, providing a smooth yet crisply refreshing beer. Balance continues through the finish and the hop bitterness lingers in aftertaste (although some examples may finish slightly sweet). Clean, no fruity esters, no diacetyl. Some mineral character might be noted from the water, although it usually does not come across as an overt mineral flavor.

Mouthfeel: Medium body, medium carbonation.

Overall Impression: Balance and smoothness are the hallmarks of this style. It has the malt profile of a

Helles, the hop character of a Pils, and is slightly stronger than both.

History: A style indigenous to the Dortmund industrial region, Dortmunder has been on the decline in Germany in recent years.

Comments: Brewed to a slightly higher starting gravity than other light lagers, providing a firm malty body and underlying maltiness to complement the sulfate-accentuated hop bitterness. The term "Export" is a beer strength category under German beer tax law, and is not strictly synonymous with the "Dortmunder" style. Beer from other cities or regions can be brewed to Export strength, and labeled as such.

Ingredients: Minerally water with high levels of sulfates, carbonates and chlorides, German or Czech noble hops, Pilsner malt, German lager yeast.

Vital Statistics:	OG: 1.048 – 1.056
IBUs: 23 – 30	FG: 1.010 – 1.015
SRM: 4 – 6	ABV: 4.8 – 6.0%

Commercial Examples: DAB Export, Dortmunder Union Export, Dortmunder Kronen, Ayinger Jahrhundert, Great Lakes Dortmunder Gold, Barrel House Duveneck's Dortmunder, Bell's Lager, Dominion Lager, Gordon Biersch Golden Export, Flensburger Gold

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

Hop of the Month: Nugget

Nugget is the second most popular high alpha variety after Galena with an average alpha acid range from 11 to 13%. This variety has a higher oil content than Galena or Eroica, and has good storage characteristics. Nugget matures very late and is usually one of the last hops harvested. It yields from 2000 to 2300 lbs per acre. It has a pleasant mild flavor, associated with a low co-humulone content.

Malt of the Month: Munich Malt

Munich malt was developed to address the water situation in Munich -- a high temporary carbonate water low in most other salts. The resulting high mash pH required an acidic malt to lower the pH to normal malting levels, and an acid mash would result in a perceptible lactic acid flavor. The method used was to start roasting the grain while it was still not completely dry, resulting in a fairly dark very mild crystal malt, but not as high in non-frementable as a typical crystal malt. As a result diastatic power is rather low. Although a mash of only Munich malt will convert, it will not have enough enzyme activity to convert adjuncts. Modern practice often makes Munich malt more of a caramel malt, and if carbonate liquor is not used in the mash, a low pH beer with an astringent taste can result. Typically Munich malt is used now to add flavor and color rather than as a single ingredient mash.