

The OVHA Tap

Vol 12 No. 9

September 2008

Meeting Wednesday, September 24th 7:00 pm

at Germania Mannerchor

Featured Beer: Oktoberfest/Marzen

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

Gosh, it must be fall! I actually brewed up a batch of beer a couple weeks ago, a nice sweet stout for the Brew-ha-ha. Ran just a bit over volume, I'm still experimenting to get exact length rather than make to volume as I've become convinced that my water is a source of contamination unless it's been recently boiled. So far so good, just a bit of foam on top. I can have it kegged off by the Brew-ha-ha. I'll also bring that batch of light lager I made this spring that has been sleeping away in the secondary all summer. Have to bottle some of both, since they are 6 gallon batches, but that's not a problem.

I've started double washing my bottles -- I think I've had some problems with a few bottles in a batch of beer going bad, so now I wash them all with a good scrubbing in one batch of One-step and then sanitize them in a second fresh batch. More work, but less wasted beer. Well worth the extra time for me, as I tend to store beer for quite some time, and losing random bottles is annoying.

I've got all the wine in and settling now, so maybe I'll be able to brew more. Squashing grapes by hand is a real pain, ended up staying up very late a couple nights to get them all in and fermenting. Lost too many to bunch rot again, too -- seems that heavy dew is just as bad a rain for encouraging fungal growth on dense clusters of ripe grapes. Better luck next year, eh?

Steve cleaned up the brewery for honey production this fall, so we plan to get in there with some good caustic cleanser and sanitize the place, clear out the remnants of last years brewing, and get started soon this fall. Less but better beer is the plan this time, at least once he gets the bailer out of the brewing spaces....



www.ovha.net

Meeting Schedule 2008

September 24th 7:00 pm Germania

October 29th 7:00pm at Germania

Beer Evaluation Schedule

September: Oktoberfest/Marzen

October: Pumpkin/Spice

November: Big Turkey Contest

Meeting Subject Schedule

February: Beer Defects

March: Yeast Starters

April: Water and Beer Brewing

May:

3. EUROPEAN AMBER LAGER

3A. Vienna Lager

Aroma: Moderately rich German malt aroma (of Vienna and/or Munich malt). A light toasted malt aroma may be present. Similar, though less intense than Oktoberfest. Clean lager character, with no fruity esters or diacetyl. Noble hop aroma may be low to none. Caramel aroma is inappropriate.

Appearance: Light reddish amber to copper color.

Bright clarity: Large, off-white, persistent head.

Flavor: Soft, elegant malt complexity is in the forefront, with a firm enough hop bitterness to provide a balanced finish. Some toasted character from the use of Vienna malt. No roasted or caramel flavor. Fairly dry finish, with both malt and hop bitterness present in the aftertaste. Noble hop flavor may be low to none.

Mouthfeel: Medium-light to medium body, with a gentle creaminess. Moderate carbonation. Smooth. Moderately crisp finish. May have a bit of alcohol warming.

Overall Impression: Characterized by soft, elegant maltiness that dries out in the finish to avoid becoming sweet.

History: The original amber lager developed by Anton Dreher shortly after the isolation of lager yeast. Nearly extinct in its area of origin, the style continues in Mexico where it was brought by Santiago Graf and other Austrian immigrant brewers in the late 1800s. Regrettably, most modern examples use adjuncts which lessen the rich malt complexity characteristic of the best examples of this style. The style owes much of its character to the method of malting (Vienna malt). Lighter malt character overall than Oktoberfest, yet still decidedly balanced toward malt.

Comments: American versions can be a bit stronger, drier and more bitter, while European versions tend to be sweeter. Many Mexican amber and dark lagers used to be more authentic, but unfortunately are now more like sweet, adjunct-laden American Dark Lagers.

Ingredients: Vienna malt provides a lightly toasty and complex, melanoidin-rich malt profile. As with Oktoberfests, only the finest quality malt should be used, along with Continental hops (preferably noble varieties). Moderately hard, carbonate-rich water. Can use some caramel malts and/or darker malts to add color and sweetness, but caramel malts shouldn't add significant aroma and flavor and dark malts shouldn't provide any roasted character.

Vital Statistics: OG: 1.046 – 1.052

IBUs: 18 – 30 FG: 1.010 – 1.014

SRM: 10 – 16 ABV: 4.5 – 5.5%

Commercial Examples: Great Lakes Eliot Ness (unusual in its 6.2% strength and 35 IBUs), Boulevard Bobs

47 Munich-Style Lager, Negra Modelo, Old Dominion Aviator Amber Lager, Gordon Biersch Vienna Lager, Capital Wisconsin Amber, Olde Saratoga Lager, Penn Pilsner

3B. Oktoberfest/Märzen

Aroma: Rich German malt aroma (of Vienna and/or Munich malt). A light to moderate toasted malt aroma is often present. Clean lager aroma with no fruity esters or diacetyl. No hop aroma. Caramel aroma is inappropriate.

Appearance: Dark gold to deep orange-red color. Bright clarity, with solid, off-white, foam stand.

Flavor: Initial malty sweetness, but finish is moderately dry. Distinctive and complex maltiness often includes a toasted aspect. Hop bitterness is moderate, and noble hop flavor is low to none. Balance is toward malt, though the finish is not sweet. Noticeable caramel or roasted flavors are inappropriate. Clean lager character with no diacetyl or fruity esters.

Mouthfeel: Medium body, with a creamy texture and medium carbonation. Smooth. Fully fermented, without a cloying finish.

Overall Impression: Smooth, clean, and rather rich, with a depth of malt character. This is one of the classic malty styles, with a maltiness that is often described as soft, complex, and elegant but never cloying.

History: Origin is credited to Gabriel Sedlmayr, based on an adaptation of the Vienna style developed by Anton Dreher around 1840, shortly after lager yeast was first isolated. Typically brewed in the spring, signaling the end of the traditional brewing season and stored in cold caves or cellars during the warm summer months. Served in autumn amidst traditional celebrations.

Comments: Domestic German versions tend to be golden, like a strong pils-dominated Helles. Export German versions are typically orange-amber in color, and have a distinctive toasty malt character. German beer tax law limits the OG of the style at 14°P since it is a vollbier, although American versions can be stronger. “Fest” type beers are special occasion beers that are usually stronger than their everyday counterparts.

Ingredients: Grist varies, although German Vienna malt is often the backbone of the grain bill, with some Munich malt, Pils malt, and possibly some crystal malt. All malt should derive from the finest quality two-row barley. Continental hops, especially noble varieties, are most authentic. Somewhat alkaline water (up to 300 PPM), with significant carbonate content is welcome. A decoction mash can help develop the rich malt profile.

Vital Statistics: OG: 1.050 – 1.057

IBUs: 20 – 28 FG: 1.012 – 1.016

SRM: 7 – 14 ABV: 4.8 – 5.7%

Commercial Examples: Paulaner Oktoberfest, Ayinger

Oktoberfest-Märzen, Hacker-Pschorr Original
Oktoberfest, Hofbräu Oktoberfest, Victory Festbier,
Great Lakes Oktoberfest, Spaten Oktoberfest, Capital
Oktoberfest, Gordon Biersch Märzen, Goose Island
Oktoberfest, Samuel Adams Oktoberfest (a bit unusual
in its late hopping)

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Hop of the Month: Tettnanger

Tettnanger hops are one of the German “Noble” hops, named for the Tettnang growing area. Usually fairly low alpha acid, they are used primarily as a flavor or aroma hop, with a distinctive floral aroma and flavor. Traditional in German lagers, they work well in any lager or other lightly malty beer. They can also be used in pale ales, although the flavor is a bit delicate for beers with large amounts of crystal malts or roast malts. American grown Tettnangs may actually be Fuggles according to some reports, as are Swiss grown Tettnang hops. This would explain the reports that Tettnangers grown outside Germany don’t have quite the same character!

Malt of the Month: Munich Malt

Vienna malt is another pale malt that has been modified to work with a particular water source. It is slightly darker than regular Pilsner or Lager malt, being roasted to a higher final temperature while dry, unlike Munich malt, which is a partially crystal malt like. This higher kilning gives it a slightly more acidic character, nicely matching the slightly carbonate water in Vienna. It has a mild toasted flavor, usually less than that of a Victory or Biscuit malt. It can be used as the sole malt in a beer, and will produce a deep golden to light amber beer, notably darker than a lager malt beer. Moderate amounts of adjuncts can be used, although typically the enzyme strength is lower than Pilsner or Lager malt. It is used for true Vienna and Oktoberfest beers, giving them their trademark color and malt flavor. This flavor cannot be produced by using caramel malts or roasted malts to replace true Vienna, as is often done to make “Vienna” style beers, leading to the notion that Viennas are difficult to make correctly. It can be made from lager malt by roasting in a home oven at 150-175 F for half an hour or so, or until the layer just under the husk reddens slightly.