



# OHIO VALLEY HOMEBREWERS ASSOCIATION TAP

www.ovha.net

January 2009

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## 2009

### Upcoming Events

#### JANUARY

**Wed, Jan 28, 7 pm:**

Meeting; Germania  
Mannerchor, Beer Style:  
Old Ale/Barleywine

#### FEBRUARY

**Wed, Feb 25, 7 pm:**

Meeting; Germania  
Mannerchor, Beer Style:  
Stout/Porter

#### MARCH

**Wed, Mar 25, 7 pm:**

Meeting; Germania  
Mannerchor, Beer Style:  
Märzen/Bock/Maibock

#### APRIL

**Apr 11:** AHA's National  
Homebrew Competition  
Entry Deadline, Entries  
accepted between March  
25 and April 8

**Wed, Apr 29, 7 pm:**

Meeting, Germania  
Mannerchor, Beer Style:  
Pale Ale/IPA

## Big Turkey 2008 Goes to John Mills



John Mills, Big Turkey 2008

The style, American Pale Ale, BJCP Category 10 A. The participants, nine brave OVHA brewers willing to let their peers judge their beer, and by extension, their manhood. One stood alone on the mountain top, John Mills. His award-winning recipe will be one of

the beers the club brews at Big Brew on May 2. The beers brewed at Big Brew are usually reserved to be served at the SWIRCA Brewfest. John will have his name engraved on the Big Turkey Trophy which is prominently displayed at the Germania Mannerchor. He also received a Big Turkey stein to take home to enjoy his fine beers in. And last but not least, he wins a years membership in the OVHA. Congratulations John!

John says, "This was my first attempt at this style, or actually making a beer to BJCP guidelines. The thing that stuck in my head about this style was the citrus characteristic it was to contain. I cheated a bit to try and kick up the citrus profile by using the tangerine peel.

Many recipes I looked at in my research used Maris Otter. But I felt to be a true APA, I had to use US 2 row as my base malt, but to make up the biscuity/nutty profile of Marris Otter, by using the special roast malt.

According to guidelines, slight haze is acceptable, so I put in some wheat that would help with the solid head retention.

I purposely mashed at a lower temp being afraid that the beer would be too malty if mashed higher, but that was not the case.

This beer disappeared really quick out of the beers I made this year. I'll attempt this again with the improvements in mind."

Honorable mentions go to the Chris Alvey/Randy Weber beer which took second place and to

Dwayne DeLaney who placed third. These brewers took home gift certificates to the Warrick County Co-Op.

Being the second year for the event, we matured a little. The new format was very similar to a BJCP (Beer Judge Certification Program) sanctioned event such as the Brewer's Cup at the Indiana State Fair. The beers were judged by two sets of judges who each moved on the first, second, and third place beer from their table to a Best of Show round. These six finalist beers were then narrowed down to the final winners. All participants agreed the contest went very smoothly.

The Big Turkey contest is scheduled for November this year with the style to be decided soon. We hope to see your beer there! Special thanks to all the judges and stewards that made the event possible.

### John Mills' Big Turkey American Pale Ale

8# Cargill Special Pale 2 Row  
½ # Organic Cara-pils  
½ # Cargill White Wheat  
½ # Special Roast

½ oz 2007 Columbus 12.2% AA pellet @ 60 min  
½ oz 2007 Cascade 6.0 % AA pellet @ 30 min  
¼ oz 2007 Columbus 12.2% AA pellet @ 15 min  
Zest of 1 fresh tangerine @ 10 min  
Added 2 qt of left over wort @ 10 min  
½ oz 2008 Sorachi Ace 12.3% AA whole @ flameout  
TOTAL IBU's 34.7

Safeale US-05 pitched directly onto wort.

1 oz 2008 Amarillo 9.3% AA whole dry hop in secondary  
½ oz 2008 Sorachi Ace 12.3% AA whole dry hop in secondary

Single Step Mash temperature: 152 degrees  
Mash length: 90 min  
Mash out temp: 175 degrees

Fly sparge to collect: 7.5 gallons to boil.

Preboil gravity: 10.8 brix= 1.044 SG  
Original Gravity: 12.2 brix = 1.049. About 6 gallons into primary

Final Gravity: 1.010



## Style of the month: Old Ale/Barleywine

Old Ales and Barleywines fall under the BJCP (www.bjcp.org) category 19 Strong Ale. Category 19 is divided into 19A Old Ale, 19B English Barleywine, and 19C American Barleywine.

*From the 2008 Beer Judge Certification Program for 19C American Barleywine:*

**Aroma:** Very rich and intense maltiness. Hop character moderate to assertive and often showcases citrusy or resinous American varieties (although other varieties, such as floral, earthy or spicy English varieties or a blend of varieties, may be used). Low to moderately strong fruity esters and alcohol aromatics. Malt character may be sweet, caramelly, bready, or fairly neutral. However, the intensity of aromatics often subsides with age. No diacetyl.

**Appearance:** Color may range from light amber to medium copper; may rarely be as dark as light brown. Often has ruby highlights. Moderately-low to large off-white to light tan head; may have low head retention. May be cloudy with chill haze at cooler temperatures, but generally clears to good to brilliant clarity as it warms. The color may appear to have great depth, as if viewed through a thick glass lens. High alcohol and viscosity may be visible in "legs" when beer is swirled in a glass.

**Flavor:** Strong, intense malt flavor with noticeable bitterness. Moderately low to moderately high malty sweetness on the palate, although the finish may be somewhat sweet to quite dry (depending on aging). Hop bitterness may range from moderately strong to aggressive. While strongly malty, the balance should always seem bitter. Moderate to high hop flavor (any variety). Low to moderate fruity esters. Noticeable alcohol presence, but sharp or solventy alcohol flavors are undesirable. Flavors will smooth out and decline over time, but any oxidized character should be muted (and generally be masked by the hop character). May have some bready or caramelly malt flavors, but these should not be high. Roasted or burnt malt flavors are inappropriate. No diacetyl.



**Mouthfeel:** Full-bodied and chewy, with a velvety, luscious texture (although the body may decline with long conditioning). Alcohol warmth should be present, but not be excessively hot.

Should not be syrupy and under-attenuated. Carbonation may be low to moderate, depending on age and conditioning.

**Overall Impression:** A well-hopped American interpretation of the richest and strongest of the English ales. The hop character should be evident throughout, but does not have to be unbalanced. The alcohol strength and hop bitterness often combine to leave a very long finish.

**History:** Usually the strongest ale offered by a brewery, and in recent years many commercial examples are now vintage-dated. Normally aged significantly prior to release. Often associated with the winter or holiday season.

**Comments:** The American version of the Barleywine tends to have a greater emphasis on hop bitterness, flavor and aroma than the English Barleywine, and often features American hop varieties. Differs from an Imperial IPA in that the hops are not extreme, the malt is more forward, and the body is richer and more characterful.

**Ingredients:** Well-modified pale malt should form the backbone of the grist. Some specialty or character malts may be used. Dark malts should be used with great restraint, if at all, as most of the color arises from a lengthy boil. Citrusy American hops are common, although any varieties can be used in quantity. Generally uses an attenuative American yeast.

**Vital Statistics:** OG: 1.080 – 1.120  
IBUs: 50 – 120 FG: 1.016 – 1.030  
SRM: 10 – 19 ABV: 8 – 12%

**Commercial Examples:** Sierra Nevada Bigfoot, Great Divide Old Ruffian, Victory Old Horizontal, Rogue Old Crustacean, Avery Hog Heaven Barleywine, Bell's Third Coast Old Ale, Anchor Old Foghorn, Three Floyds Behemoth, Stone Old Guardian, Bridgeport Old Knucklehead, Hair of the Dog Doggie Claws, Lagunitas Olde GnarleyWine, Smuttynose Barleywine, Flying Dog Horn Dog.

## FYI

OVHA now has a group on Facebook. Join at: <http://www.facebook.com/group.php?gid=54502543240>



We also have a Flickr Photo Group that allows you to view and add your own photos. Flickr photos can easily be shared on our message board with the "Embed" function. View several years of OVHA photos and join the group at: <http://www.flickr.com/groups/ovha/>



Official OVHA T-shirts and polo shirts are still available. All shirts are only \$20 each. Get one (or a spare) before we run out. Proceeds help refill the depleted treasury.

## Recently Spotted In The Fermenter

**Dwayne DeLaney:** Belgain Pale, Oat Stout w/Coffee, Belgian Tripel

**John Dipple:** Bock

**Don Heisler:** English IPA #37, Old Strong Ale

**John Mills:** Sweet Wheat, Imperial Breakfast Stout and Partigyle Oatmeal Stout, Nut Brown Ale

**Chris Norrick:** Alvey/Weber Saison with two different yeast strains





## Spirits In Harmony



The bar is tested and ready for the crowd.

Several OVHA members made the trek to New Harmony, Indiana shortly after Thanksgiving dinner to participate in the annual Spirits In Harmony event.

This was the second year for the club to participate and the evening progressed similar to last year. Participants start out at the Atheneum for wine tasting. They then move to the Double Log Cabin to sample Jack Frey's/Turoni beer by candle and firelight. Next was a stroll downtown to the Doll

Shoppe where they enjoyed some unlabeled OVHA hard apple cider. The final stop was the very impressive Granary for food, live music, and the OVHA Bar.

We were scheduled to be upstairs but due to some slight miscommunication on the size of the elevator, we were stuck on the first floor. It seemed to work out for the best as the music was upstairs and that allowed us to be able to talk beer and mead with our interested and thirsty guests.

It is unclear if the event will continue in 2009, but if it does it is highly recommended.



The thirsty crowd gathers in front of the OVHA Bar.

## OVHA Winter Party & Elections

A huge amount of great food was the main attraction of the winter party this year. The spread was truly impressive. Everyone out did themselves including the excellent smoked meat and homemade sauces from John, the homemade pecan pie from Peter, and the blazing hot green cilantro western salsa from Nathan.



Lots of good food lined the buffet table.

Several unusual beers made an appearance including a Dog Fish Head Black and Blue, an Alaskan Brewing Smoked Porter, many good homebrews, and at least two new brewer first batches.

Elections were quickly taken care of with a slight modification of the by-laws. A new non-voting board member position was created for the immediate past president. The new board was voted in via consensus since all position were uncontested.

### The new executive board is:

President: Chris Alvey

Vice President: John Dippel

Treasurer: Jack Frey

Secretary: Chris Norrick

Board Members: Brad Bredhold, Dutch DeHaan, Randy Weber

Non-voting ex president: Dwayne Delany



A serious beer discussion takes place between Peter Fedrick, left, and Brad Bredhold.



# Warning: Brewing Geek Content

## Fermentation Temperature Control: Several Methods for Keeping Your Yeast Cool and Happy

One of the things—maybe only second to proper sanitation—that takes a so-so brewer to a true master of his craft is fermentation temperature control.

Yeast are finicky creatures. We have to treat them well if we are going to force them to do our bidding and get the flavors we want from them. Yeast strain selection and fermentation control contributes largely to the final flavor of beer. All those banana aromas coming off a German Hefeweizen come from the yeast. So does many of the other flavors we associate with particular beer styles. To get these flavor profiles from our yeast we need to treat them right.

One of the things yeast do not like is large swings in temperature. We have a slight advantage with the large volume of liquid acting as a buffer to these temperature swings. What works against us is the fact that yeast can generate a large amount of heat during fermentation.

The problem with too much heat is the yeast will produce a lot of so called fusel alcohols that give an unpleasant burning sensation while drinking. Other terms for the off flavor may include “spicy,” “hot,” or “solvent-like” on a judging sheet.

So, how can we control high temperatures? One tried and true method is to brew with the seasons. You usually have a good idea of what temperature your fermentation area gets during the year. Maybe it is very constant in a basement, unused spare room, or closet. Or maybe you suffer large swings during the year in a unheated garage. Use this knowledge to your advantage. Ales like warmer temps. A general rule is to keep them below 70 F. Lagers generally like it much colder, down in the 50's. Use the seasonal temp as your guide to when to brew. It is an unfortunate fact that you may not be able to brew to the best of your ability during the summer heat with this method alone.

To push the brewing time window a little wider in late spring and early fall you can use a couple of methods. Evaporative cooling works really well with a simple set up. Place your carboy in a large container and add several inches of water. Stretch an old T-shirt over the carboy so that it wicks water up. Use a fan to evaporate off the liquid and you can drop

the temp several degrees. You can add frozen 2L bottles to the container to gain even more advantage. The key is to not let the fermentation get out of control. When it overheats and you quickly bring it down, those are the temp swings that have a negative impact on the health of the yeast.

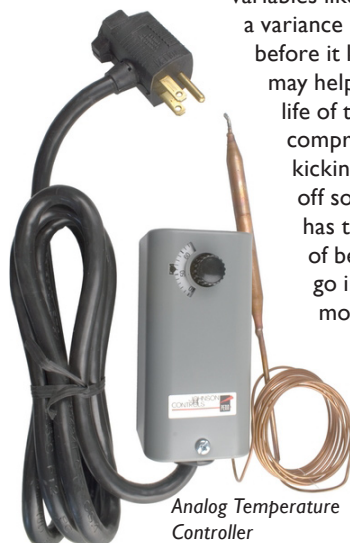
The ultimate control comes from an insulated fermentation chamber that has built in cooling ability. An old refrigerator or chest freezer works extremely well for this purpose. In order to take full advantage of these devices we need a way to precisely dial in the temp we want. This is accomplished by a temperature controller.

A temp controller is basically a switched electrical plug. You plug the unit in to the wall outlet then plug your freezer into the unit. A temperature probe is taped to the side of the carboy or inserted right into the beer with a thermowell. When it gets too hot the controller switches on the power to the freezer, thus cooling it down. When it hits the set point, it switches the power back off. It is very clever.

There are two basic types of temp controllers for homebrewers, **digital** and **analog**. The analog uses a probe that has a large bulb containing expanding liquid at the end and a very thin capillary tube that goes to the unit. You need to be very careful with the tube because if it gets kinked the unit will no longer function. The temp is set with a dial. The digital version uses a much thinner probe that uses a thermistor. It has a digital screen that gives the current temp and can be programmed with several

variables like how wide a variance do you want before it kicks on. This may help preserve the life of the freezer compressor by not kicking it on and off so often. It also has the advantage of being able to go into a heating mode. Heating mode is used

in conjunction with a Termwrap or ordinary heating pad to ferment



Analog Temperature Controller

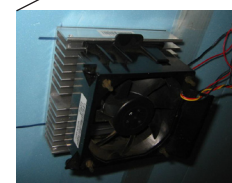
during the winter. You can not do this with most analog units, they are cooling only.



Digital Temperature Controller

A slightly more experimental method is to construct an insulated box from rigid foam and employ the use of a Peltier Diode which uses thermoelectric cooling. Dutch DeHaan has constructed such a device.

Dutch says, “I’ve recently started a project to build a fermenting chiller with a solid-state peltier chiller and what I hope will be a relatively tight temperature control. There will be two small muffin fans; one to remove hot air from outside of peltier and one to move cool air inside box. Temperature control will be by a sensor pressed against outside of bucket [and insulated from cooling chamber air]. This unit should also be reversible - i.e. will heat in winter if needed. It got to 61 deg F with 84 deg F ambient. The project used one 75 Watt Peltier with double heat sink and also two muffin fans. Box is constructed of 2 inch rigid Styrofoam, essentially a 24” cube.”



Dutch's Peltier cooled ferment chamber. Close-up of the Peltier Diode and muffin fan.