



OHIO VALLEY HOMEBREWERS ASSOCIATION

TAP

www.ovha.net

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2009

Upcoming Events

OCTOBER

Wed, Oct 28, 7 pm:

Meeting; Germania Mannerchor, Topic: Moving from the Kitchen to the Garage by Kenny Lucas; Beer Style: Abby Style Beers

NOVEMBER

Sat, Nov 7: AHA's Teach a Friend to Homebrew Day, Location and time to be determined.

Wed, Nov 18:

Meeting; Germania Mannerchor Topic: Officer Nominations; OVHA "Big Turkey" Homebrew Contest

DECEMBER

Wed, Dec 16: Holiday Party, Bring a covered dish. Club will provide meat. -Beer Style: Holiday/Winter Warmer

OVHA CiderFest 2009

Members Chris Alvey, Dutch DeHaan, Dwayne Delaney, Jack Frey, Aaron Lamb, John Mills & sons, and Chris Norrick met up on a brisk but sunny autumn morning in Engelbrecht Orchards on Christ Road the morning of October 17 with one purpose in mind, pick as many apples as possible.

With some clever scouting by Dutch, a nice variety of cider apples were gathered. The mix included JonnaGold, Jonathan, Gala, Granny Smith (a few), Mutsu, Winesap, FirmGold, Graham Gold, and Arkansas Blacks. A whopping total of 17 tubs were loaded up by 1 p.m and John & Sons picked another four tubs in the afternoon. The apples filled one truck bed and half of another. Aaron was able to store most of the apples in his barn still loaded for quick transport to Dutch's for the pressing scheduled the following weekend.

The first pressing day started early and finished late. Jack managed to borrow a nice 50ish gallon stainless barrel on wheels for blending the juice. To try and avoid the iron contamination problem experienced last year, Dutch converted a meat grinder for motorized grinding duties. With this setup the apples needed to be quartered in order to fit in the grinder. This was a lot of work but ensured most of the bad apples got culled. A Dutch rebuilt antique Buckeye screw press was again used with a very nice new Ash basket. The screw was quickly abandoned in favor of a small hydraulic bottle jack with a specially made handle. The jack made very quick work on the finely mashed apples. Those two changes resulted in a high juice yield this year.





Style of the month: Abby Style Beers

From the 2008 Beer Judge Certification Program Category 18E: Belgian Dark Strong Ale

Aroma: Complex, with a rich malty sweetness, significant esters and alcohol, and an optional light to moderate spiciness. The malt is rich and strong, and can have a Munich-type quality often with a caramel, toast and/or bready aroma. The fruity esters are strong to moderately low, and can contain raisin, plum, dried cherry, fig or prune notes. Spicy phenols may be present, but usually have a peppery quality not clove-like. Alcohols are soft, spicy, perfumy and/or rose-like, and are low to moderate in intensity. Hops are not usually present (but a very low noble hop aroma is acceptable). No diacetyl. No dark/roast malt aroma. No hot alcohols or solventy aromas. No recognizable spice additions.

Appearance: Deep amber to deep coppery-brown in color ("dark" in this context implies "more deeply colored than golden"). Huge, dense, moussy, persistent cream- to light tan-colored head. Can be clear to somewhat hazy.

Flavor: Similar to aroma (same malt, ester, phenol, alcohol, hop and spice comments apply to flavor as well). Moderately malty or sweet on palate. Finish is variable depending on interpretation (authentic Trappist versions are moderately dry to dry, Abbey versions can be medium-dry to sweet). Low bitterness for a beer of this strength; alcohol provides some of the balance to the malt. Sweeter and more full-bodied beers will have a higher bitterness level to balance. Almost all versions are malty in the balance, although a few are lightly bitter. The complex and varied flavors should blend smoothly and harmoniously.

Mouthfeel: High carbonation but no carbonic acid "bite." Smooth but noticeable alcohol warmth. Body can be variable depending on interpretation (authentic Trappist versions tend to be medium-light to medium, while Abbey-style beers can be quite full and creamy).

Overall Impression: A dark, very rich, complex, very strong Belgian ale. Complex, rich, smooth and dangerous.

History: Most versions are unique in character reflecting characteristics of individual breweries.

Comments: Authentic Trappist versions tend to be drier (Belgians would say "more digestible") than Abbey versions, which can be rather sweet and full-bodied. Higher bitterness is allowable in Abbey-style beers with a higher FG. Barleywine-type beers (e.g., Scaldis/Bush, La Trappe Quadrupel, Weyerbacher QUAD) and Spiced/Christmas-type beers (e.g., N'ice Chouffe, Affligem Noël) should be entered in the Belgian Specialty Ale category (16E), not this category. Traditionally bottle-conditioned ("refermented in the bottle").

Ingredients: Belgian yeast strains prone to production of higher alcohols, esters, and sometimes phenolics are commonly used. Water can be soft to hard. Impression of a complex grain bill, although many traditional versions are quite simple, with caramelized sugar syrup or unrefined sugars and yeast providing much of the complexity. Homebrewers may use Belgian Pils or pale base malt, Munich-type malts for maltiness, other Belgian specialty grains for character. Caramelized sugar syrup or unrefined sugars lightens body and adds color and flavor (particularly if dark sugars are used). Noble-type, English-type or Styrian Goldings hops commonly used. Spices generally not used; if used, keep subtle and in the background. Avoid US/UK crystal type malts (these provide the wrong type of sweetness).

Vital Statistics: OG: 1.075 – 1.110
IBUs: 20 – 35 FG: 1.010 – 1.024
SRM: 12 – 22 ABV: 8 – 11%

Commercial Examples: Westvleteren 12 (yellow cap), Rochefort 10 (blue cap), St. Bernardus Abt 12, Gouden Carolus Grand Cru of the Emperor, Achel Extra Brune, Rochefort 8 (green cap), Southampton Abbot 12, Chimay Grande Reserve (Blue), Brasserie des Rocs Grand Cru, Gulden Draak, Kasteelbier Bière du Chateau Donker, Lost Abbey Judgment Day, Russian River Salvation



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.

Recently Spotted In The Fermenter

Chris Alvey: Kolsch, Cider

Dwayne Delaney: Pumpkin Pie Ale, Cider

Dutch DeHaan: Cider

Michael Erwin: Beam-In-Your-Eye Dry Stout

Peter Frederick: Cider

Jack Frey: Cider

Aaron Lamb: American Brown Ale, Cider

Kenny Lucas: Cider

John Mills: Abhirathi (An IPA), Cider

Chris Norrick: American Amber, Cider

Jimmy Pore: Spiced Noel, Baltic Porter

Jeff Smith: IPA



OVHA CiderFest 2009 continued



The first pressing of 14 tubs of apples in Dutch's garage resulted in over 50 gallons of juice! The SG was around 1.060 for the first few gallons and then dipped to around 1.053 overall. The flavor was excellent with a nice apple flavor, some tartness, and sweetness. Several gallon jugs were collected to distribute to people that donated time and equipment to this year's adventure.

With the much appreciated help of Dwayne, Jack, Dutch, and Dutch's wife Maryann (including some containers from John Dipple) an additional 33 gallons were crushed and pressed the next day. It was another long day of chopping, crushing, and pressing resulting in a grand total of over 83 gallons! Impressive.



Most of the juice will be fermented to 'hard' cider with various yeasts. FYI, the cider naming convention in the US is a little strange. Everywhere else in the world *cider* refers to fermented apple juice but here *cider* is the common term for apple juice and *hard* cider is used for the fermented version. Anyway, Dutch already has ideas for next year to make things even more efficient. Improvements include ways to clear up the slight bottle neck at the grinding stage and maybe an automated apple chopper? A reversing switch for the motor to help clear clogs is definitely on the list.

CiderFest was great community effort that harkens back to the old fall harvest days. If you've not experienced it please make plans to do so next year, you won't regret it.





Teach a Friend to Homebrew Day



What is Teach a Friend to Homebrew Day?

The American Homebrewers Association (AHA) Teach a Friend to Homebrew Day is an international event to introduce people to the homebrewing hobby and establish relationships with local homebrew supply shops.

Each year on the first Saturday in November, homebrewers around the world are encouraged to invite non-brewing and brewing friends and family to celebrate Teach a Friend to Homebrew Day and brew a batch of beer together.

In 2008 more than 2,100 happy homebrewers taught another 610 people how to brew at 145 sites, producing over 2800 gallons of beer in the process. Sites were registered in 40 States, 2 Canadian Provinces, Kenya, and Denmark.

The OVHA traditionally hosts this event at Steve Woods' Brewery on Barton in northern Vanderburgh county. Chances are it will again be the location this year. Final plans to be made at this months meeting.

OVHA Big Turkey Homebrew Contest Nov 18: PORTER

The beer style for this year's annual Big Turkey brewing contest, to be held at the November 18th meeting, will be **Porter**. This includes the Porter sub-styles: Robust Porter, Brown Porter, and Baltic Porter. Category 23 Speciality (porter only) is also allowed for submission. This would be for smoked porters, wood aged porters, or any porter made with speciality ingredients. Information about these styles can be found at the BJCP web site: <http://www.bjcp.org/2008styles/style12.php>

This should be a good style that lends itself to both extract and all-grain methods as well as a fair amount of freedom of interpretation. All brewers will need to submit at least 3 "as plain as you can make them" bottles (any size as long as it is 12 oz or above). Judging will be using the standard BJCP judging sheets used at all the AHA competitions and styles will each be judged within their own category. It's up to you to pick the category, but it should be relatively obvious. A brief run though will be performed at the October meeting to acquaint everyone with beer judging.

Winners get their name on the Big Turkey trophy, get their beer brewed for SWIRCA next year, receive one year's free membership, and get a fancy ceramic stein... not to mention the fame and glory that comes with winning the prestigious OVHA Big Turkey Competition.

Why are you still sitting here... get brewing!