



# OHIO VALLEY HOMEBREWERS ASSOCIATION TAP

www.ovha.net

November 2009

Vol. 13, No. 11

## 2009

### Upcoming Events

#### NOVEMBER

##### 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

## It's Big Turkey Time!

The beer style for the 3rd annual Big Turkey brewing contest, to be held at the November 18th meeting, will be **Porter**. This includes the Porter sub-styles: A: Brown Porter, B: Robust Porter, and C: 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>

### INSTRUCTIONS:

- You may enter one beer in each of the subcategories. For example, you can enter a beer in 12A Brown Porter, and another beer 12C Baltic Porter, but not two different Brown Porters. Please do not enter the *same* beer in two different subcategories.
- You need three bottles of beer for each category you are entering. Please use as plain as a bottle and you can muster. Things like swing tops, labels, raised lettering, etc are not allowed in sanctioned competitions but will be allowed here if it is all you have.
- Print out the BJCP Bottle ID form from the back page of this newsletter.
- Fill in your **Name**, **Category** (Either 12 Porter or 23 Speciality), and **Subcategory** (A: Brown Porter, B: Robust Porter, C: Baltic Porter). NOTE: If entering category 23 Speciality, list the speciality ingredients you used on the Subcategory line, i.e. Smoked, Oak Aged, Cherries, etc.
- Cut out the labels and attach one to each bottle with a rubber band. Again, please use as plain as a bottle and you can muster.

Judging will be using the standard BJCP judging sheets used at all the AHA competitions and styles will each be judged within their own subcategory. It's up to you to pick the category.

One winner, essentially a Best of Show, will get their name on the Big Turkey trophy, get their beer brewed for SWIRCA next year at Big Brew, receive one year's free OVHA membership, and get a Big Turkey ceramic stein... not to mention the fame and glory that comes with winning the prestigious OVHA Big Turkey Competition.

GOOD LUCK!





## Style of the month: Porter

From the 2008 Beer Judge Certification Program Category 12A: Brown Porter

**Aroma:** Malt aroma with mild roastiness should be evident, and may have a chocolaty quality. May also show some non-roasted malt character in support (caramelly, grainy, bready, nutty, toffee-like and/or sweet). English hop aroma moderate to none. Fruity esters moderate to none. Diacetyl low to none.

**Appearance:** Light brown to dark brown in color, often with ruby highlights when held up to light. Good clarity, although may approach being opaque. Moderate off-white to light tan head with good to fair retention.

**Flavor:** Malt flavor includes a mild to moderate roastiness (frequently with a chocolate character) and often a significant caramel, nutty, and/or toffee character. May have other secondary flavors such as coffee, licorice, biscuits or toast in support. Should not have a significant black malt character (acrid, burnt, or harsh roasted flavors), although small amounts may contribute a bitter chocolate complexity. English hop flavor moderate to none. Medium-low to medium hop bitterness will vary the balance from slightly malty to slightly bitter. Usually fairly well attenuated, although somewhat sweet versions exist. Diacetyl should be moderately low to none. Moderate to low fruity esters.

**Mouthfeel:** Medium-light to medium body. Moderately low to moderately high carbonation.

**Overall Impression:** A fairly substantial English dark ale with restrained roasty characteristics.

**History:** Originating in England, porter evolved from a blend of beers or gyles known as "Entire." A precursor to stout. Said to have been favored by porters and other physical laborers.

**Comments:** Differs from a robust porter in that it usually has softer, sweeter and more caramelly flavors, lower gravities, and usually less alcohol. More substance and roast than a brown ale. Higher in gravity than a dark mild. Some versions are fermented with lager yeast. Balance tends toward malt more than hops. Usually has an "English" character. Historical

versions with Brettanomyces, sourness, or smokiness should be entered in the Specialty Beer category (23).

**Ingredients:** English ingredients are most common. May contain several malts, including chocolate and/or other dark roasted malts and caramel-type malts. Historical versions would use a significant amount of brown malt. Usually does not contain large amounts of black patent malt or roasted barley. English hops are most common, but are usually subdued. London or Dublin-type water (moderate carbonate hardness) is traditional. English or Irish ale yeast, or occasionally lager yeast, is used. May contain a moderate amount of adjuncts (sugars, maize, molasses, treacle, etc.).

**Vital Statistics:** OG: 1.040 – 1.052  
IBUs: 18 – 35 FG: 1.008 – 1.014  
SRM: 20 – 30 ABV: 4 – 5.4%

**Commercial Examples:** Fuller's London Porter, Samuel Smith Taddy Porter, Burton Bridge Burton Porter, RCH Old Slug Porter, Nethergate Old Growler Porter, Hambleton Nightmare Porter, Harvey's Tom Paine Original Old Porter, Salopian Entire Butt English Porter, St. Peters Old-Style Porter, Shepherd Neame Original Porter, Flag Porter, Wasatch Polygamy Porter



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

**Dwayne Delaney:** Something from Learn to Brew Day

**Michael Erwin:** House ESB

**Don Heisler:** Russian Imperial Stout, My little Russian, Winter Warmer

**Dave LeRoy:** Vienna Style Ale

**Jimmy Pore:** 8.5 Cherry Supernova

**Jeff Smith:** Belgian Blonde





## Teach-a-Friend 2009

Teach-a-Friend-to-Homebrew-Day may have been renamed to just Learn to Homebrew Day this year but that didn't keep us from making new friends. As is tradition, members of the OVHA gathered at Steve Wood's Brewery on Barton to teach homebrewing and eat great food. This year did not disappoint as the weather and company were top notch. An estimated six new seekers of the brewing knowledge made the trip out to the barn along with six members of the club to make 20 gallons of beer. Eric Kohut christened his brand new all-grain system to make a monster IPA. This is his first in many future attempts at a Hop Juice Double IPA clone. Was it mentioned that this is his first brew ever? Make plans for next year to attend because you know the more brewers the merrier! Many thanks to Steve Woods for the hospitality and great food.



OVHA member Dwayne DeLaney demonstrates his anti-boilover stirring techniques.



Two mashes, one bucket?



Eric Kohut checks the temp on his first brew ever.



Peter Frederick checks the sparg on the house system.



John Dippel helps with transferring to the fermentor.



AHA/BJCP Sanctioned Competition Program

# BOTTLE IDENTIFICATION FORM



The American Homebrewers Association  
www.beertown.org

## BOTTLE ID FORM . . .

Name \_\_\_\_\_

Street Address \_\_\_\_\_

City \_\_\_\_\_

State \_\_\_\_\_ Zip \_\_\_\_\_

Phone Number \_\_\_\_\_

Email Address \_\_\_\_\_

Name of Beer \_\_\_\_\_

Category Entered \_\_\_\_\_

Subcategory Entered \_\_\_\_\_

Homebrew Club \_\_\_\_\_

**ATTACH ONE FORM TO EACH BOTTLE**

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