



## 2009

### Upcoming Events

#### DECEMBER

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

## 2010

### Upcoming Events

#### JANUARY

**Wed, Jan 27:** Meeting @ Germania, Topic: TBD  
Beer Style: TBD

**Sat, Jan 30:** Brewers of Indiana Guild Winterfest @ Indy State Fair Grounds



## Presidential Year-In-Review

As 2009 comes to a close it seems appropriate to reflect another successful year as a top-notch brewing club. We had another very successful year advocating brewing and craft beer while raising good money at our philanthropic events like SWIRCA, Brew HaHa, and the new Alzheimeris event. All were very successful both to the host organizations and our club. Thank you once again to all who donated time and beer to these events. Brewing get-togethers like the Teach a Friend to Homebrew Day, Big Brew Day, and the Sportsmanis Club BBQ demonstration were fun chances for new and seasoned brewers alike to see brewing in action and share tips on getting it from grain to glass. One of the great benefits of being in a club is the ability to share resources including brewing supplies as well as knowledge. I think we had more instances than ever of members splitting grains, yeast, and hops. It wasn't all about beer in 2009 either. The second annual Cider Fest was a great success with approximately 80 gallons of cider being produced. The blend turned out to be quite good and many reports of almost finished and tasty cider are circulating. Dutch and Peter did a great job of putting together improved equipment for this year's event. This year was also another strong one for our website with much information-sharing and planning activities taking place there. Thanks once again to Chris Norrick for doing such a great job on this. If you're not signed up on the website message board (<http://www.ovha.net>) please do yourself a favor and get on there. Finally, our annual Big Turkey contest was hard-fought with 14 porters entered. In the end, Don Heisler got the well-deserved win with a delicious Smoked Porter.

As my presidency ends I would like to thank each and every member for their participation and inspiration in all things brewing. Obviously our club's strength is its membership, and I can say that I am very proud to be a part of this great organization. Looking forward, 2010 looks to be another great year under the leadership of President John Dippel and board.

Here's to a great 2010—Cheers!



## Style of the month: Winter Warmer

From the 2008 Beer Judge Certification Program Category 21B: Christmas/Winter Specialty Spiced Beer

**Aroma:** A wide range of aromatics is possible, although many examples are reminiscent of Christmas cookies, gingerbread, English-type Christmas pudding, spruce trees, or mulling spices. Any combination of aromatics that suggests the holiday season is welcome. The base beer style often has a malty profile that supports the balanced presentation of the aromatics from spices and possibly other special ingredients. Additional fermentables (e.g., honey, molasses, maple syrup, etc.) may lend their own unique aromatics. Hop aromatics are often absent, subdued, or slightly spicy. Some fruit character (often of dried citrus peel, or dried fruit such as raisins or plums) is optional but acceptable. Alcohol aromatics may be found in some examples, but this character should be restrained. The overall aroma should be balanced and harmonious, and is often fairly complex and inviting.

**Appearance:** Generally medium amber to very dark brown (darker versions are more common). Usually clear, although darker versions may be virtually opaque. Some chill haze is acceptable. Generally has a well-formed head that is often off-white to tan.

**Flavor:** Many interpretations are possible; allow for brewer creativity as long as the resulting product is balanced and provides some spice presentation. Spices associated with the holiday season are typical (as mentioned in the Aroma section). The spices and optional fermentables should be supportive and blend well with the base beer style. Rich, malty and/or sweet malt-based flavors are common, and may include caramel, toast, nutty, or chocolate flavors. May include some dried fruit or dried fruit peel flavors such as raisin, plum, fig, orange peel or lemon peel. May include distinctive flavors from specific fermentables (molasses, honey, brown sugar, etc.), although these elements are not required. A light spruce or other evergreen tree character is optional but found in some examples. The wide range of special ingredients should be supportive and balanced, not so prominent as to overshadow the base beer. Bitterness and hop flavor are generally restrained so as to not interfere with the spices and special ingredients. Generally finishes rather full and satisfying, and often has some alcohol flavor. Roasted malt characteristics are rare, and not usually stronger than chocolate.

**Mouthfeel:** A wide range of interpretations is possible. Body is generally medium to full, and a certain malty chewiness is often present. Moderately low to moderately high carbonation is typical. Many examples will show some well-aged, warming alcohol content, but without being overly hot. The beers do not have to be overly strong to show some warming effects.

**Overall Impression:** A stronger, darker, spiced beer that often has a rich body and warming finish suggesting a good accompaniment for the cold winter season.

**History:** Throughout history, beer of a somewhat higher alcohol content and richness has been enjoyed during the winter holidays, when old friends get together to enjoy the season. Many breweries produce unique seasonal offerings that may be darker, stronger, spiced, or otherwise more characterful than their normal beers. Spiced versions are an American or Belgian tradition, since English or German breweries traditionally do not use spices in their beer.

**Ingredients:** Generally ales, although some dark strong lagers exist. Spices are required, and often include those evocative of the Christmas season (e.g., allspice, nutmeg, cinnamon, cloves, ginger) but any combination is possible and creativity is encouraged. Fruit peel (e.g., oranges, lemon) may be used, as may subtle additions of other fruits. May use a wide range of crystal-type malts, particularly those that add dark fruit or caramel flavors. Flavorful adjuncts are often used (e.g., molasses, treacle, invert sugar, brown sugar, honey, maple syrup, etc.).

**Vital Statistics:** OG, FG, IBUs, SRM and ABV will vary depending on the underlying base beer. ABV is generally above 6%, and most examples are somewhat dark in color.

**Commercial Examples:** Anchor Our Special Ale, Harpoon Winter Warmer, Weyerbacher Winter Ale, Nils Oscar Julöl, Goose Island Christmas Ale, North Coast Wintertime Ale, Great Lakes Christmas Ale, Lakefront Holiday Spice Lager Beer, Samuel Adams Winter Lager, Troegs The Mad Elf, Jamtländs Julöl



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

**John Dippel:** The Edmund Fitzgerald Porter Clone

**Michael Erwin:** Kölsch

**John Mills:** Bloody Hell Cranberry Wheat

**Jimmy Pore:** 9% Tripel

**Jeff Smith:** Belgian Pale Ale





## Big Turkey 2009—Don Heisler

The 3rd annual Big Turkey Homebrew Contest held during the November meeting has completed its three year progression from a “anything goes” experiment into a full-fledged professional contest. The first step to improvement from the first year to the second year was to narrow the entries to a single category. The next step was

to put to use the experience gained by many members helping out as stewards at the Indiana State Fair Brewers Cup. For the first time, Beer Judge Certification Program style guidelines and judging sheets were used and the event was run very



similar to the Brewers Cup, which is a nice compliment. Two tables of three judges each were supported by a few stewards. These two tables moved on their top two beers to a best of show round.

The contest had fourteen entries into the porter and speciality porter categories, up from nine last year. In the end, the two lead judges, Jack Frey and Peter Frederick, determined Don Heisler’s Smoked Porter to be the best of the best with Chris Alvey’s Smoked Porter coming in second, John Mills’ Robust Porter in third, and Randy Weber’s Chocolate Porter in fourth. Don wins a year’s membership, his name engraved on the trophy, and takes home the famous Big Turkey stein. His beer will be brewed with ingredients supplied by the club during the Big Brew and will be a featured beer at the SWIRCA Brewfest.



Don says the key to his success on this beer was blending two different smoked porters in a 4 to 1 ratio to get his entry just right. The recipe on the right is a blend of the two recipes.

Congratulations to all members that made the effort to brew a porter and then brave enough to have it judged by your peers.

The style for the 2010 contest has not been determined so voice your opinion at the next meeting.



### Don Heisler’s Big Turkey Porter

OG: 1.070 SG

ABV 7.6%

Boil Time: 90 Minutes

Mash at 1.20gts./#

FG: 1.010 SG

IBU: 37.7 IBU

Mash Time: 60 Minutes

Brewhouse Efficiency: 75 %

#### Ingredients:

8.0 oz Rice Hulls  
16 lbs 12 oz Special Pale (Cargill)  
2 lbs Munich Malt  
1 lbs 4.0 oz Caramel Malt - 40L (Briess)  
1 lbs Chocolate Organic (Briess)  
1 lbs 4.0 oz Smoked Malt, Cherrywood  
12.0 oz Black (Patent) Malt (500.0 SRM)  
2.50 oz Goldings, US[5.60 %] (60 min)  
1.00 oz Fuggles [4.50 %] (15 min)  
1.50 oz Goldings, US[5.60 %] (0 min)  
1.00 tsp Irish Moss (Boil 15.0 min) Misc  
1.00 tsp PH 5.2 Stabilizer (Mash 60.0 min)  
1.00 tsp Yeast Nutrient (Boil 15.0 min)  
2 Pkgs California Ale (White Labs #WLP001) [3 qt. Starter]

Mash for 60 min at 155 F.  
Using RIMS heat to 168 for 10 minutes.

Aerate for 10 min and ferment in primary for 10 days at 64F.  
Raise to 68 for 3 days.  
Keg and condition for 8 weeks.





## Upcoming Events

### **Holiday Party! 12/16/09 @ 7 p.m.**

The annual OVHA holiday party is this Wednesday. John Dippel will again be providing the meat, you need to bring yourself, optional guest, and a side dish. The beer style is Winter Warmer. Let's close out the year right with a great feast and good beer!

### **Elections 2010**

Annual elections will be held at the December 16 meeting. Nominations will be open before the election. The president is already decided (the previous year vice president fills the position) but everything else is up to a vote: Vice President, Secretary, Treasurer, and three Board Members.

### **2010 Dues**

Please bring your 2010 dues to the December or January meeting. Dues are \$25 single and \$30 family.



Dear Ohio Valley Homebrewers,

This year, Hoosier Beer Geek is helping the Brewers of Indiana Guild organize the Winterfest beer festival, scheduled for January 30, 2010 at the Indianapolis State Fair Grounds. As you may already know, last year's festival featured a small homebrewer showing with some homebrewed beers available for sampling. This year, we want to grow this part of the festival! I'm contacting all of the official AHA homebrew clubs to see who is interested in being involved in this year's Winterfest.

The requirement will be for you to bring at least 2 sixth barrels or firkins and a jockey box or other beer dispensing apparatus. We'll provide you with a table and admission for 2 to pour your beer and promote your club. You are welcome to bring any promotional materials, samples of hops and barley, or anything else you feel would promote your club and homebrewing in general. As a fellow homebrewer, I think the opportunity to share your beer with thousands of craft beer enthusiasts is incredible and would love to see the Ohio Valley Homebrewers Association there.

Oh and one more thing, anyone who is pouring beer for their club will need to have a alcoholic beverage server's license. A volunteer license will work, since the festival is benefiting a charitable cause.

Cheers!

Rodney Weaver  
IBADS  
Hoosier Beer Geek

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We already have a couple of people interested so the club is committed. Add your name to the list on the message board if you would like to participate: <http://www.ovha.net/phpBB3/viewtopic.php?f=2&t=846>. A small amount of free lodging will more than likely be available if we wish to stay the night.



# The Ohio Valley Homebrewer's Association General By-Laws

## **Mission Statement**

To promote the art, heritage and enjoyment of homebrewing through education and preservation of the many varieties of brewing techniques.

## **Article I: The Association**

SECTION 1. The name of this organization shall be known as the The Ohio Valley Homebrewer's Association.

## **ARTICLE II : Membership**

SECTION 1. Any person applying for membership may become a member of this association provided that the applicant has reached legal drinking age, has expressed an interest in home brewing and agrees to abide by these Bylaws and the decisions of the officers and members of the association.

SECTION 2. There shall be only two classifications of membership in the association: Regular Membership and Family Membership

SECTION 3. Regular Membership dues will be \$25 per year. Family Membership dues will be \$30 per year. Dues paid for New Membership after November 15 each year will be treated as dues paid for the following year. Dues paid for new membership after July 1 will be prorated to \$15 for regular membership and \$20 for family membership.

SECTION 4. The Board of Directors may establish special memberships and dues for special memberships in the association.

SECTION 5. When a member is delinquent in payment of dues for a period of 2 years, the Board of Directors will remove that member from the membership roles. Delinquent members may reinstate their regular membership by paying the current years dues.

SECTION 6. A member in good standing is a member who is current in payment of dues.

## **ARTICLE III: Meetings**

SECTION 1. Regular Meetings of the association will be held on the last Wednesday of each month. When the last Wednesday falls on a national holiday, the Regular Meeting will be rescheduled by the Board of Directors at least one month before the regular meeting date.

SECTION 2. The Annual Meeting will be designated as the regular meeting during the month of December each year.

SECTION 3. Only members in good standing may take part in meeting discussions, vote on proposed motions or enjoy any other privilege of membership.

## **ARTICLE IV : Board Of Directors**

SECTION 1. The Board of Directors shall consist of the president, vice president, secretary, and treasurer of the association and three at large members who shall hold office for a period of 1 year or until their successors are elected.

SECTION 2. The 7 Board of Directors members shall be chosen from among the members of the association, by the members of the association present at each Annual Meeting.

SECTION 3. Nominations for the board shall be made one month prior to the annual meeting.

SECTION 4. The vice president shall assume the role of president the year following his term.

SECTION 5. The Board of Directors shall meet prior to the regular membership meeting. Special meetings of the Board may be called by any member of the Board of Directors or the Secretary upon 7 days notice in person or by mail.

SECTION 7. A QUORUM shall consist of not less than a majority of the elected and serving Board of Directors Members.

SECTION 8. Ex-presidents shall be a non-voting ex officio members of the board of directors.

## **ARTICLE V: Duties of Officers and Board of Directors**

SECTION 1. It shall be the duty of the President to preside at all meetings, appoint all committees and report to the membership all actions taken by the Board of Directors at the next regular meeting of the membership.

SECTION 2. It shall be the duty of the Vice-President to assist the President in his duties and to conduct all official business of the association in the absence of the President.

SECTION 3. It shall be the duties of the Secretary to keep a record of attendance of Board members at all meetings, to keep a record of the proceedings of all meetings to complete needed correspondence of the association and production of the monthly newsletter.

SECTION 4. It shall be the duties of the Treasurer to receive all monies paid to the association, make all disbursements allowed by motions of the membership, per the Board of Directors, keep a record of membership of the association, and make report of all of these at the monthly meeting.

SECTION 5. It shall be the duty of the Board of Directors to supervise the activities of the association.





## The Ohio Valley Homebrewer's Association General By-Laws

### ARTICLE VI: Committees

SECTION 1. Committees, standing or special, shall be appointed by the President as the association, or the Board of Directors, shall from time to time deem necessary to carry on the work of the association.

SECTION 2. The President shall be ex officio a member of all committees except the Nominating Committee.

### ARTICLE VII: Parliamentary Authority

The rules contained in the current edition of Robert's Rules of Order Newly Revised shall govern the association in all cases to which they are applicable and in which they are not inconsistent with these by laws and any special rules of order the association may adopt.

### ARTICLE VIII: Amendments

SECTION 1. These By-Laws may be amended by the following process:

- (a) An amendment may be presented and read at a regular membership meeting by any member.
- (b) This amendment must be considered, during old business, at the next regular membership meeting. It may then be withdrawn by the maker or discussed, amended and voted on by the members present at said regular meeting.

SECTION 2. Any amendment will require a 2/3 (two thirds) majority of the members present and voting to pass. After being passed and being recorded by the Secretary, the amendment will immediately become a part of these By-Laws.

### ARTICLE IX: Dissolution

SECTION 1. Upon dissolution of this association all liabilities and obligations of the association shall be paid, satisfied, discharged or adequate provisions be therefore made.

SECTION 2. Disposition of all assets of this association shall be at the discretion of the Board of Directors.

SECTION 3. If in the event this association is incorporated, dissolution shall be in compliance with the laws of the State of Indiana particularly as set forth in Chapter 157 of The Acts of The Indiana General Assembly of 1935 and the amendments thereto.

### ARTICLE X: Miscellaneous

SECTION 1 Order of business:

- (1) Roll call of Directors
- (2) Reading of the minutes of the last meeting
- (3) Treasurer's Report
- (4) Introduction of guests
- (5) Reports and Communications
- (6) Old Business
- (7) New Business
- (8) Other appropriate activities
- (9) Adjournment

These By-Laws are Affirmed 25th day of June, 1997.