



# OHIO VALLEY HOMEBREWERS ASSOCIATION TAP

www.ovha.net

March 2009

Vol. 13, No. 3

## 2009

### Upcoming Events

#### MARCH

**Sat, Mar 21, 2 pm:**  
Upland Brewery Tour/  
AHA Rally with the  
Dubois County Suds Club

**Wed, Mar 25, 7 pm:**  
Meeting; Germania  
Mannerchor, Beer Style:  
Märzen/Bock/Maibock.  
Topic: No Tech Brewing  
by John Dippel

#### 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. Topic:  
Homemade Equipment  
by Brad Bredhold

#### MAY

**Sat, May 2:** Big Brew,  
Germania Mannerchor

**Wed, May 27, 7 pm:**  
Meeting, Germania  
Mannerchor, Beer Style:  
Wheat Beers. Topic:  
Sanitation by  
Randy Weber

## Standby for a Presidential Stimulus Package...



The seed catalogs here on my desk remind me that hop planting and trellising time is just around the corner. If you have even the smallest patch of ground (or even a large pot on a patio) and a sunny spot, you can be harvesting your own fresh-as-can-be hops by this late summer or early fall. If you missed out on our club order, no worries, you can find plenty of places online that will have hop rhizomes (underground roots that are the start of a hop vine) for sale usually until mid to late April. I planted some late in the season (May) last year and they did fine. The trick is to find some place to string twine or another rough string vertically and al-

low these fast-growing plants to climb. Alternately, you can use a trellis or arbor that will be covered with a few vines by mid season. If you're not sure which variety to plant, Cascade is a good choice as it seem to grow well here, is fairly resistant to disease, and be used as a finishing hop in a wide variety of beers – which is a great use if you don't know the AA% of your home hops.

There is a great sense of satisfaction knowing that you crafted your own beer recipe, brewed it yourself, and served it in your home. Using hops grown right there in your back yard only adds to this satisfaction.

Hoppy Farming  
Chris Alvey

## Upland Brewing Company AHA Rally Roadtrip



Attendees at the AHA Rally.

The glum and cold of the early morning yielded to warm sunshine as the No. 4 school bus pulled into the Jasper Hampton Inn parking lot on March 21st. Inside was a nearly full bus of Dubois County Suds Club members and guests. The addition of four OVHA members, Chris Alvey, Chris Norrick, Dwayne DeLaney, Don Heisler, guest Bill, and our beer coolers, left only a couple of empty seats. And this was no short bus either, this was the real deal. In all there were 46.5 people on board (there was some dispute on the actual number) with member Phil Young joining us in Bloomington.

The bus slowly made it's way north to the Upland Brewing Co. reception hall with only a short stop to procure some cups. The reception hall is located just behind the main Upland tap room and restaurant. What was once just a tour of Upland by a couple of homebrewing clubs had blossomed into a full out American Homebrewers Association Membership Rally. The OVHA and Suds Club were joined by the Bloomington Hop Jockeys at the brewery. The AHA describes a Rally as, "A theme for the Brewers Association is linking the professional



Full bus of Suds Club and OVHA members.

Continued on p. 3



## Style of the month: Märzen/Bock/Maibock

BJCP (www.bjcp.org) Categories include: 3B. Oktoberfest/Märzen, 5A. Maibock/Helles Bock, 5B. Traditional Bock, 5C. Doppelbock, and 5D. Eisbock.

### 5B. Traditional Bock:

**Aroma:** Strong malt aroma, often with moderate amounts of rich melanoidins and/or toasty overtones. Virtually no hop aroma. Some alcohol may be noticeable. Clean. No diacetyl. Low to no fruity esters.

**Appearance:** Light copper to brown color, often with attractive garnet highlights. Lagering should provide good clarity despite the dark color. Large, creamy, persistent, off-white head.

**Flavor:** Complex maltiness is dominated by the rich flavors of Munich and Vienna malts, which contribute melanoidins and toasty flavors. Some caramel notes may be present from decoction mashing and a long boil. Hop bitterness is generally only high enough to support the malt flavors, allowing a bit of sweetness to linger into the finish. Well-attenuated, not cloying. Clean, with no esters or diacetyl. No hop flavor. No roasted or burnt character.

**Mouthfeel:** Medium to medium-full bodied. Moderate to moderately low carbonation. Some alcohol warmth may be found, but should never be hot. Smooth, without harshness or astringency.

**Overall Impression:** A dark, strong, malty lager beer.

**History:** Originated in the Northern German city of Einbeck, which was a brewing center and popular exporter in the days of the Hanseatic League (14th to 17th century). Recreated in Munich starting in the 17th century. The name “bock” is based on a corruption of the name “Einbeck” in the Bavarian dialect, and was thus only used after the beer came to Munich. “Bock” also means “billy-goat” in German, and is often used in logos and advertisements.

**Comments:** Decoction mashing and long boiling plays an important part of flavor development, as it enhances the caramel and melanoidin flavor aspects of the malt. Any fruitiness is due to Munich and other specialty malts, not yeast-derived esters developed during fermentation.

**Ingredients:** Munich and Vienna malts, rarely a tiny bit of dark roasted malts for color adjustment, never any non-malt adjuncts. Continental European hop varieties are used. Clean lager yeast. Water hardness can vary, although moderately carbonate water is typical of Munich.

**Vital Statistics:** OG: 1.064 – 1.072  
IBUs: 20 – 27 FG: 1.013 – 1.019  
SRM: 14 – 22 ABV: 6.3 – 7.2%

**Commercial Examples:** Einbecker Ur-Bock Dunkel, Pennsylvania Brewing St. Nick Bock, Aass Bock, Great Lakes Rockefeller Bock, Stegmaier Brewhouse Bock



## Hop Raffle!

Rob your piggy bank! It's hop raffle time again! Tickets will be \$2 each or 3 for \$5. If you have any hops you would like to donate to the raffle, bring them to the meeting.



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 Dipple:** Belgian Blonde

**Don Heisler:** English IPA

**John Mills:** Brews planned are a Hopeye Rye, Wife's Wheat, Peanut Butter Cup Stout, IPA (Indiana Pale Ale)

**Jimmy Pore:** 10 gallons of blond off and running. 10 gallons dubbel conditioning and 10 gallons of Belgian stout almost ready to keg

**Steve Sluder:** English Amber, Sweet O' Cream Ale APA,



## Upland continued

and amateur brewers together. Craft brewers from across the U.S. have jumped on the bandwagon and are helping the AHA increase members by generously giving their time, beer and facilities for AHA membership rallies.”

Our host for the evening was Upland Assistant Brewer and Cellerman Mike Lahti. Mike is originally from northern Minnesota and worked for Harpoon and Lake Superior breweries before joining Upland in 2006. Mike and his crew were pouring Wheat Ale, Amber Ale, Bad Elmer's Porter, a special batch of Dragonfly IPA brewed with Summit hops, and some very tasty Bourbon Barrel Stout.



Upland Cellerman Mike Lahti.



New grain silos.

The oak barrels used to age the stout are from Buffalo Trace's Pappy Van Winkle's Family Reserve 20 year old bourbon. And yes, the barrels looked a few decades old.

Mike also lead tour groups through the brewery. A recent addition of three large auger fed gain silos behind the brewery speeds up their milling process several fold and eliminates a lot of labor. The grain is weighed out digitally on it's way through the milling process and is stored in a "grist case" for use the next day. They are currently brewing four days a week and usually do a double batch each day. The boil-



Death by falling barley to the face, a terrible way to go.

ing capacity is 47 barrels which feed into two huge 60 barrel fermenters.

They've acquired Dog Fish Head's old diatomaceous earth beer filter and are in the process of cleaning it to put it in service soon. Look for filtered Upland beer in a store near you. They are also preparing to upgrade their bottling and labeling lines. Their current labeler is circa 1959. And finally, it was announced that Upland is installing Indiana's first solar powered water heater for mash water.



The Magic Upland Bus.

The evening was capped off by the uncorking of three bottles of the rare Upland Blueberry, Blackberry, and Strawberry Lambics. These were sour, maybe too sour as Dwayne commented that it was difficult to find any subtle oak or fruit notes over the overpowering sourness. This was followed by some games of beer-pong and "guess that beer" hosted by the Hop Jockeys. Prizes included some bottles of cultured Belgium Fantôme yeast.

The bus ride back got really interesting (especially for the ladies) when we stopped for a MUCH needed bathroom break, and the only gas station for miles was closed. Luckily there were lots of trees.

I heard The Schnitzelbank was a worthwhile after party with several good beers on tap and a great bottle selection. Alas, this lightweight didn't make it over there. Maybe next year...



Grist case and grain storage.



Ummm, stainless....



Celler storage.



Dwayne DeLaney and Don Heisler in a unique pose.



## Upcoming Homebrew Contests

### UpCup Homebrew Competition

#### What:

AHA/BJCP Sanctioned Homebrew Competition

One entry per homebrewer, \$5 entry fee, two bottles required

Best of Show Winner receives UpCup, recipe will be brewed in the Upland Brewhouse and entered into the 2009 GABF Pro-Am Competition

#### When:

Entries due by Friday, May 8th

Competition Judging starts 10:00 am on May 16th, lunch provided for judges

Awards Ceremony at 5:00 pm May 16th, dinner buffet provided for all who attend, music and Festivities begin at 6:30 pm

#### Additional Info:

The Upland Brewing Company UpCup Competition is being hosted once again in the aims of replicating the best of the best of Midwestern homebrews. The 2008 UpCup was a huge success, last years UpCup Champ Kenneth Smith's Bad Penny Imperial IPA will be tapped during the awards ceremony.

#### Rules/Instructions:

One entry per homebrewer, requirement of 2 bottles for the entered beer

Entries must be mailed or delivered to the following address  
ARRIVING BEFORE MAY 8th, 2008:

Upland Brewing Co. UpCup  
350 W. 11th St.  
Bloomington, IN 47404

Along with the entries THE FOLLOWING MUST BE INCLUDED:  
BJCP entry form, found at [www.bjcp.org] .

- Entrant need only fill out Brewer Information and Entry Information, Ingredients and Procedures section not necessary
- EACH bottle must have a filled out Bottle ID form attached, preferably by rubber band
- Bottle ID form can be found at www.bjcp.org
- \$5 check made out to Upland Brewing Co. for the entry fee. Entry fees will be redistributed to all attending BJCP certified judges who will be evaluating for the day, and transportation and lodging for the winning homebrewer.

Any questions can be directed to Caleb Staton, Competition Organizer at [caleb@uplandbeer.com](mailto:caleb@uplandbeer.com).

### A Longshot

The 4th Annual Samuel Adams Long-Shot homebrew contest deadline is coming up next month. Four bottles of your brew along with the entry form must be received at the appropriate site between Wednesday, April 15, 2009 and 5 p.m. on Friday, May 1, 2009.



#### Awards and Prizes

The four winners of the first round of judging will be invited to the 2009 Great American Beer Festival where the two Grand Champion winners will be announced. The Boston Beer Company will pay for travel expenses for the four first round winners and a guest. Travel expenses include round-trip airfare from the major airport nearest the winner's residence to Colorado, double occupancy accommodations, meals and entrance to the GABF. All cost and expenses not expressly included above are the responsibility of the winners.

The two Grand Champions will have their beer brewed and bottled by The Boston Beer Company and included in the 2010 LongShot® Variety six-pack. In the event The Boston Beer Company is not able to produce any of the beers selected to be included in the 2010 LongShot® Variety six-pack, The Boston Beer Company reserves the right to select alternate beers from the remaining three 2009 finalists.

#### The much discussed and debated fine print:

The Boston Beer Company, will take the recipe and reproduce, as faithful as possible to the original recipe, on a professional scale with the help of the homebrewer. If the product is brought to market and made available to American beer drinkers, the homebrewer will receive a one time royalty of \$5000.00. If you are a Grand Champion of the Contest, you agree to disclose your complete recipe to The Boston Beer Company and grant to The Boston Beer Company an irrevocable, worldwide, royalty-free license to all commercial and intellectual property rights to your winning beer, subject only to your right to receive the \$5000.00 one-time royalty. Entering the Contest, constitutes permission to The Boston Beer Company and its agencies to use your recipe, the name of your recipe, your name, likeness, picture, signature, voice, audio and video recordings and biographical information in any manner or media whatsoever (whether now known or hereafter devised) anywhere in the world in perpetuity for the purpose of manufacturing, promoting, advertising and trade, of any product by The Boston Beer Company without further compensation, unless prohibited by law. The Boston Beer Company may withhold payment if it determines that the winner has behaved in a manner that is substantial and damaging to the Contest or to homebrewing.

See <http://www.samueladams.com/promotions/LongShot/> for more info

**Kerasotes Evansville Stadium 16**  
**5600 Pearl Drive, Evansville, IN 47712**  
**April 16th @ 7 p.m.**

**BEER WARS**

**BREWED IN AMERICA**

**A LIVE ONE NIGHT EVENT April 16th**  
**IN A MOVIE THEATRE NEAR YOU**

A powerful documentary that takes you inside the boardrooms and back rooms of the American beer industry followed by a LIVE discussion led by Ben Stein with the nation's leading independent brewers and experts.

GO TO **FATHOMEVENTS.COM**  
 FOR PARTICIPATING THEATRES AND TICKET INFORMATION

THIS PROGRAM DOES NOT PROMOTE OR ENDORSE THE CONSUMPTION OF ALCOHOL.

DUCKS IN A ROW ENTERTAINMENT CORPORATION Presents A Film By ANAT BARON "BEER WARS"  
 Original Animation DAVID STONE and CASEY LEONARD Motion Graphics CHRISTOPHER KIRK  
 Original Music BUDDY JUDGE Editor DOUGLAS BLUSH  
 Cinematographer SANDRA CHANDLER Executive Producer ANAT BARON  
 Written, Produced and Directed by ANAT BARON

reason yelp BEER



GROUND BREAKING CINEMA ENTERTAINMENT



# Warning: Brewing Geek Content

## No Tech All Grain Brewing by John Dippel

This is a short overview of how someone with a minimum of equipment can brew all grain beer. The only differences from extract based brewing would be a larger (at least 8 gallons) brew pot, a turkey fryer, a wort chiller, and a cooler to use as a mash tun. This is assuming that someone already has a thermometer and a big spoon.

There has been a lot of discussion about the proper material for a brew kettle. The most recommended material is probably stainless steel, but the aluminum pot that came with the turkey fryer will do just

fine. Don't scrub off the patina that forms when you use aluminum. Dull is better than shiny in this instance. Another possibility is a porcelain coated canning pot.

The stove top in the kitchen doesn't generate enough heat to boil a full batch of beer. 3 gallons is about the limit for my stovetop. That might work fine for concentrated extract brewing that is diluted in the fermenter, but for a full boil, a bigger heat source is necessary. If you have a propane fish cooker or turkey fryer, you are in business.

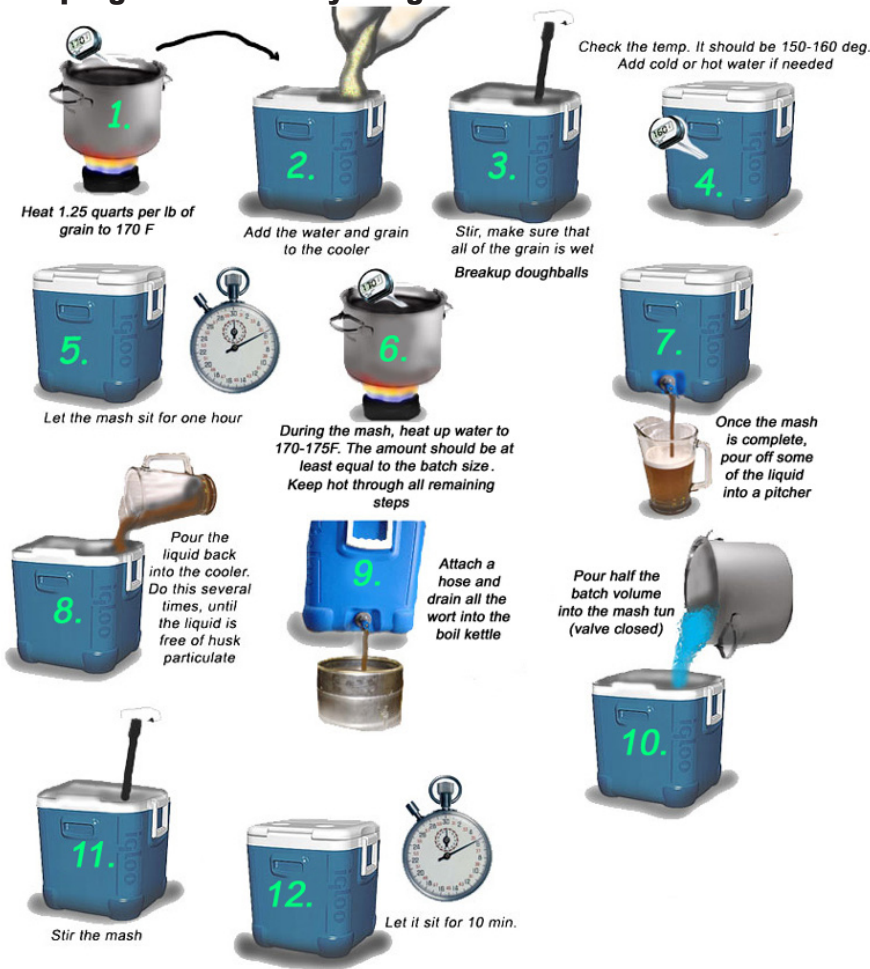
Obviously, chilling 5 gallons of boiling wort is going to be a much bigger problem than adding ice water to 2 gallons of concentrated wort. So, we'll need a chiller. There are several types available, but the simplest (read this as cheapest!!) is a 25 foot coil of 3/8 copper tubing with a hose fitting on one end and a piece of outlet plastic tubing on the other end. Water from the hose runs through the copper tubing and out the other end, chilling the beer in a few minutes.

The only other additional equipment is an insulated plastic cooler. I'm assuming that someone who occasionally consumes beer might know where to obtain one of these. With the method shown, no modification is really necessary, but a couple of modifications are really handy. If the brewer wants to add a ball valve shutoff to the outside of the cooler and a stainless braid to the inside, this cuts down on the amount of particles coming through into the brew pot. These can be bought at any hardware store. The braid is actually a toilet supply line with both ends chopped off and the plastic line inside pulled out. If this is too much trouble, then just stick a stainless steel scrubber over the drain hole and open the plug.

When brewing an all grain batch, a good rule of thumb, at least a good place to start is to figure that 10# of grain will soak up a gallon of water. Figure this into the amount of water needed. For a 5 gallon batch, figure on a 6.5 gallon pre boil volume. These figures might change with boil time and cooker temperature, but they are close enough for a first try.

Don't worry about too many technical things at first! Have fun and have a homebrew!

### Batch Sparge Flowchart by Greg Muller



Repeat steps 7, 8, and 9.  
If necessary to reach target boil volume,  
then continue to add more water as in  
steps 10-12 and repeat 7-9.

Then continue with the recipes normal  
boil and hop additions, etc.