



OHIO VALLEY HOMEBREWERS ASSOCIATION TAP

www.ovha.net

April 2009

Vol. 13, No. 4

2009

Upcoming Events

APRIL

Wed, Apr 29, 7 pm:
Meeting, Germania
Mannerchor, Beer Style:
Pale Ale/IPA. Topic:
Homemade Equipment
by Brad Bredhold

MAY

May 1: Sam Adams Long
Shot Contest Entry Deadline

Sat, May 2: Big Brew,
Germania Mannerchor
side lot, 8 a.m.–3 p.m.

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

JUNE

Sat, June 6: Brew-B-Q
2009 – The Third Annual
Gathering of Indiana
Homebrew Clubs @ Indy

June 13-25: Indiana State
Fair Brewer's Cup Entry
Deadline

Wed, June 24, 7 pm:
Meeting; Germania
Mannerchor, Topic:
Solid State Peltier Temp
Controller by Dutch
DeHaan; Beer Style:
Saison/Farm Ales

Standby for a Presidential Fireside Chat



Spring means
Bugs....

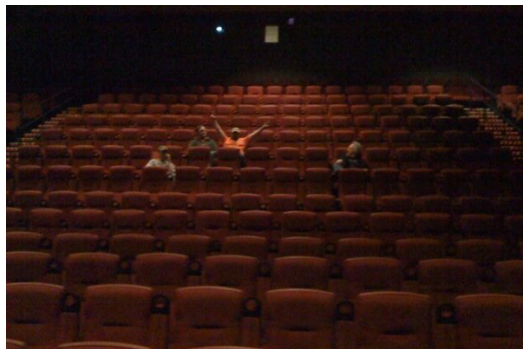
Sanitation!
Sanitation! Sani-
tation! That's
what everyone
preaches as the

first rule of brewing. Well, this month, I say forget all that noise, and let the bugs run free! Well, OK, not exactly. The bugs I am referring to are things like Brettanomyces that are used to add a sour flavor to primarily Belgian style of beers like Flanders Red and Lambic. It just so happens that this month is a great time to try a sour beer because Wyeast Labs has three limited time strains of bacteria or yeast/bacteria blends. Wyeast 3763-PC Roeselare Ale Blend is THE yeast for making a cherry-pie-like, super

sour, and very tasty Flanders Red. Wyeast 3789-PC Trappist Blend is a mix of 'regular' ale yeast and Brett that will yield a more subdued beer (maybe a sour Saison anyone?) Finally, Wyeast 5151-PC Brettanomyces clausenii is a Brett-only additive that adds a more tropical fruit sort of taste.

Jokes aside, sanitation is just as important in these beers as usual. You want the initial beer to be clean and free from other not-so-good-tasting bugs. You can then add in exactly the species you need to a nice clean beer to get the desired flavor. Also, it's a good idea to have a dedicated fermenter and set of racking equipment set aside for working with sour beers because you may not enjoy that next batch of Special Sour IPA that comes next if you didn't get each and every critter.

Beer Wars Review



The underwhelming crowd at Beer Wars LIVE at Stadium 16

A new type of "live" streaming movie technology was employed at the April 16 screening of Beer Wars. All that technology was not enough to pack the house however. The crowd was small to say the least. The total included four OVHA members, assistant Turonis brewer Cory, plus our new honorary member. The guy was just driving through from Durahm NC to Kansas City, I believe, and stopped in Evansville just to see the movie. We invited him to the Gerst after party and ended up having a great time talking beer with him. He's trying to get a homebrew club started up in his home town.

The movie was so-so. It gave a brief history of the macro brewers then switched over to micros. The main focus was on Jim Koch (Bos-

ton Beer Co.), Sam Calagione (Dogfish Head), and the co-founder of Samuel Adams, Rhonda Kallman.

Rhonda left Samuel Adams to start her own company after a successful push to get Samuel Adams disturbed coast to coast. We soon realize she's not a brewer and really just a beer marketer. She "invented" Moonshot, a beer with caffeine. The filmmaker showed her struggle to try and make it among the big guys. There are several scenes of her schleping her "beer" from bar to bar trying to gain new accounts. This took up a large percentage of the documentary and was easily the worst part in this reviewers opinion. This opinion was voiced at the end of the show during the live Q&A section. It was a classic moment when they showed a pre-recorded clip of one of the Alstrom brothers, from the Craft Beer Review website Beer Advocate, review her beer. He directly said it wasn't craft beer, it was crap beer. Both people were live on stage for the Q&A. Awkward!

They did show a lot of techniques and tricks the big three use to aggressively keep their ever-shrinking market share.

All-in-all you should check it out on DVD when it comes out.



Style of the month: Pale Ale/IPA

BJCP (www.bjcp.org) Categories include: 10 A American Pale Ale and 14 B American IPA.

14B. American IPA:

Aroma: A prominent to intense hop aroma with a citrusy, floral, perfume-like, resinous, piney, and/or fruity character derived from American hops. Many versions are dry hopped and can have an additional grassy aroma, although this is not required. Some clean malty sweetness may be found in the background, but should be at a lower level than in English examples. Fruitiness, either from esters or hops, may also be detected in some versions, although a neutral fermentation character is also acceptable. Some alcohol may be noted.

Appearance: Color ranges from medium gold to medium reddish copper; some versions can have an orange-ish tint. Should be clear, although unfiltered dry-hopped versions may be a bit hazy. Good head stand with white to off-white color should persist.

Flavor: Hop flavor is medium to high, and should reflect an American hop character with citrusy, floral, resinous, piney or fruity aspects. Medium-high to very high hop bitterness, although the malt backbone will support the strong hop character and provide the best balance. Malt flavor should be low to medium, and is generally clean and malty sweet although some caramel or toasty flavors are acceptable at low levels. No diacetyl. Low fruitiness is acceptable but not required. The bitterness may linger into the aftertaste but should not be harsh. Medium-dry to dry finish. Some clean alcohol flavor can be noted in stronger versions. Oak is inappropriate in this style. May be slightly sulfury, but most examples do not exhibit this character.

Mouthfeel: Smooth, medium-light to medium-bodied mouthfeel without hop-derived astringency, although moderate to medium-high carbonation can combine to render an overall dry sensation in the presence of malt sweetness. Some smooth alcohol warming can and should be sensed in stronger (but not all) versions. Body is generally less than in English counterparts.

Overall Impression: A decidedly hoppy and bitter, moderately strong American pale ale.

History: An American version of the historical English style, brewed using American ingredients and attitude.

Ingredients: Pale ale malt (well-modified and suitable for single-temperature infusion mashing); American hops; American yeast that can give a clean or slightly fruity profile. Generally all-malt, but mashed at lower temperatures for high attenuation. Water character varies from soft to moderately sulfate. Versions with a noticeable Rye character ("RyePA") should be entered in the Specialty category.

Vital Statistics: OG: 1.056 – 1.075
IBUs: 40 – 70 FG: 1.010 – 1.018
SRM: 6 – 15 ABV: 5.5 – 7.5%

Commercial Examples: Bell's Two-Hearted Ale, AleSmith IPA, Russian River Blind Pig IPA, Stone IPA, Three Floyds Alpha King, Great Divide Titan IPA, Bear Republic Racer 5 IPA, Victory Hop Devil, Sierra Nevada Celebration Ale, Anderson Valley Hop Ottin', Dogfish Head 60 Minute IPA, Founder's Centennial IPA, Anchor Liberty Ale, Harpoon IPA, Avery IPA



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

Dwayne DeLaney: English-style Barleywine, ESB

John Dipple: Belgian Dark Strong Ale, Belgian Blonde

John Mills: Belgian Blonde

Jimmy Pore: Belgian Dark Strong, half with 17 lbs raspberries, Spiced Tripel

Steve Sluder: Oat Brown Ale, Pale Ale, Hoosier Pale Ale



Brew Your Own Magazine

The club is offering you a great deal! At this months meeting you can sign up to receive one of the best homebrewing magazines on the market, Brew Your Own, for only \$20!



Renewals included. See the sign up sheet at the meeting.

2nd Annual Heisler Brew Fest

A message from Don: At the Heisler household we celebrate the last Saturday in April (25th this year) as our annual event to empty all my kegs and bottles the week before the National Homebrew Day, when I start filling them again.

This is an open invitation for OVHA members to stop by and help me and my friends in this tough job.

The 2nd Annual Heisler Brew Fest is scheduled for April 25, 2009.

We will have the grill going all afternoon and plan to have fresh brats and burgers to enjoy with your brews.

Clear your calendar for that afternoon and you are welcome to bring a friend.

Bring your own lawn chair, and some snacks to share.

Bring and show off your favorite beer stein.

At this time I still have in my cooler:

- Old Treacle of Mine #29 Brewed June 2008. 10% ABV
- Cream Ale (Only have a few bottles left)
- Belgian Wit (Only have a few bottles left)
- Oatmeal Stout
- Old Ale Plus A Big beer at 9% ABV
- Ordinary Bitter
- New Old Ale
- My Donweiser (I only make a Lager once a year)
- ESB English Bitter Extra Special Bitter
- English IPA
- Root Beer

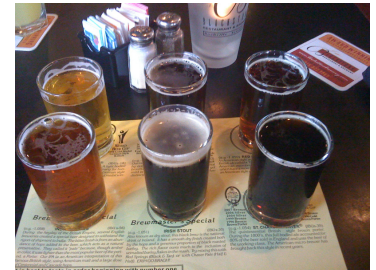
Saturday April 25, 2009
12 noon till 7 PM
7422 Acorn Dr. Newburgh 853-1875

Two Nashville Brewpubs

On a recent weekend trip to Nashville, I had the opportunity to stop by two area brewpubs, Blackstone and Boscos.



Blackstone Brewing (<http://www.blackstonebrewery.com>) was right across from our hotel on West End St. and we headed over there for supper. They have a long list of GABF and World Beer Cup awards listed on many of their beers. I got the sampler that included: Chaser Pale a Kolsch, St Charles Porter, Nut Brown Ale, Red Springs Ale,



Irish Stout, and an IPA. The Red Spring Ale was by far my favorite. It had a great hop aroma and flavor and some nice malt to back it up. The porter was also a favorite and had that nice roast without being burnt flavor that I really like in a porter. My wife got a brick oven pizza and I ordered some fish, both were excellent. The service was the only unpleasant part of the whole dinner. Our server "Chet" (I don't know his name but this is what we called him) had zero personality and wasn't around much.

Boscos (<http://www.boscosbeer.com>) was next on the list for supper the following evening. It's in a hip part of town known as Hillsboro Village and they also have four other locations around the region. Most have their own brewery. I had a sample of their Boscos Famous Flaming Stone Beer. They claim it's "North America's Original Steinbier." During the boil, stones are heated in their wood fired ovens and lowered into the kettle, giving the beer a unique caramel character. It was a very tasty beer. I ordered a pint of their cask beer of the night which was Bombay IPA. They rotate a different cask beer each day of the week. I thought an IPA on cask sounded interesting and it was. It had that "fresh out of the fermenter" quality to it. Sort of like tasting hydrometer samples. Being served from a cask it has very little carbonation which I found really strange on an IPA. I'm not sure I'd order another one. Our server was totally clueless on the beer list but the food was excellent. Both brewpubs are recommended the next time you're in Nashville.

Send in Your Stories

If you've got something interesting to share with the rest of the club, just drop an email to cnoirick@gmail.com and I'll put it in the newsletter. Photos or illustrations are always a plus.



Upcoming Homebrew Contests

UpCup Homebrew Competition Entries due by Friday, May 8th

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.

A Longshot Entries due by Friday, May 1st

The 4th Annual Samuel Adams LongShot 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

Indiana State Fair Brewers Cup Entries due by Thursday, June 24th

<http://www.brewerscup.org>

This is the most popular beer competition of our club. This event is tied in with the Indiana State Fair, but all events happen before the state fair. Several of our members enter a few categories each year and a lucky few have taken home ribbons. We also have a nice contingent go up for the actual judging and awards event on July 11; this never disappoints. If you are interested in judging or stewarding (no experience necessary) make a note of it in the OVHA forms. Chris Norrick has a beer loving uncle that lives in Indy and he has offered his house for staying the night this year and he needs a headcount.

Seriously considering sending your beer to this comp. The quality of judges is very high and most provide excellent feed back. A big plus is there is no shipping costs to enter this comp. A benefit of OVHA membership is your beer will get hand delivered to a cellaring location.

Excerpt from the Brewer's Cup website:

New for 2009: All entries must be made online and paid by credit card. No exceptions!

Summary of Important 2009 Changes

- All online entries close at midnight Thursday, June 25, 2009.
- Last beer delivery accepted by 6 pm Thursday, June 25, at Sahara Mart East in Bloomington, Indiana. See below for other delivery options.

Homebrewer of the Year Award

As in last year's competition, the Homebrewer of the Year award will be presented to the homebrewer who wins the most points. Points are earned by winning Best of Show, first, second, or third place. Walk away from the competition with the title, a trophy, and a Blichmann BoilerMaker brew pot of the size of your choice!

Brewers' Cup Competition Fees and Instructions

- Entry fee for Home Brewers is \$10 per entered beer (three 12-oz. bottles per entry).
- When shipping or delivering bottled entries to any cellaring location, exhibitor must include a copy of the completed online entry form and proof of payment (your credit card receipt).
- Bottle ID labels should be affixed to each bottle with a rubber band.
- No late or carry-in entries will be accepted on the day of competition.

When and Where to Send Your Beer

Beer may be delivered in person or by parcel carrier to the following cellaring locations beginning Saturday, June 13, 2009.

Cellaring Drop-Off Point A

Crown Liquors Attn: ISF/BC 11640 Brooks School Road Fishers, Indiana 46031 (317) 595-5877 Monday through Thursday, 9 to 11 am Friday and Saturday, 9 am to midnight Deadline for deliveries to this location is midnight Wednesday, June 24.

Cellaring Drop-Off Point B

Lafayette Brewing Company 622 Main Street Lafayette, Indiana 47901 (765) 742-2591 Monday through Thursday, 11 am to midnight Friday and Saturday, 11 am to midnight Deadline for deliveries to this location is midnight Wednesday, June 24.

Main Cellaring Location

Sahara Mart East 2611 East Third Street Bloomington, Indiana 47401 (812) 339-6224 Monday through Saturday, 9 am to 9 pm Sunday, 10 am to 7 pm Deadline for deliveries to this location is 6 pm Thursday, June 25.



Dwayne and Jim perform their stewarding duties at Brewers Cup 2008.



Dwayne brings home some hardware at Brewers Cup 2008.



Warning: Brewing Geek Content

Homemade Equipment by Brad Bredhold

Jon spoke last month on some all grain gadgets and I would just like to take this topic a little further.

For some people home brewing is just about making good beverages but for some of us our inner inventor takes over. There are so many different ways to brew and beers to brew but the equipment many of us use are as unique and personal as the beer we make. Mash tuns, Lauder tuns, boilers, wort chillers you name it, there is a way to make it yourself. I have found that even the ill equipped but willing can do anything if the desire is there.

You-tube is an excellent resource for the would be meddler. With a few clicks of a mouse you can watch step by step keg conversion or mash tun making with ordinary garage tools. I think that even the master craftsman can learn a trick or two from many of the posts there.



Nate Windberg manning the sparge arm.

I will be bringing a few of my creations and a few of our other members are bringing some of theirs. I will say that we have quite a few beer engineers among us and that many of the things I have made have not been without consultation of other members with equipment that I wanted to mimic.

Dwayne has a list of parts for a mash tun converted cooler on the brass v.s. stainless chat most of which are available at any of the big box hardware stores.

Many times the homemade equipment is less expensive as well. I guess the biggest thing is how sick do you want to get with this stuff because once you go done this path it can get addictive

at which point it may end up being more expensive. But hey every good sculpture needs switches and dials and lights that flash and sirens that sound when your transferring from one apparatus to the next. Well maybe a scifi dream.

Nate and my sculpture right now is composed of two step ladders with a board between them for the hot liqueur tank, which drains down to a mash tun on a work bench to another converted keg on the ground but our gear is always expanding.

I started on the stove, then stepped up to a converted keg on a turkey fryer, and onward from there. You can be as fancy or simple as you like as long as it does the job. The best thing about making it yourself is you know exactly what parts are in it and if a gasket goes bad you know where to get it and move on. Plus a lot of the stuff can be used over and over, with a one time investment you can brew for a long time.

If all else fails "Relax and have a Homebrew."