



2009

Upcoming Events

MAY

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

Fri, June 12, 7-10 p.m., The Alzheimer's Associations Annual Making Memories Event "Rhythm and Brews"

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

JULY

July 11: Indiana State Fair Brewer's Cup Judging and Awards Ceremony @ Indy

Wed, July 29, 7 pm:

Meeting; Germania Mannerchor, Topic: ??? by Jack Frey; Beer Style: Pilsner/Lager

Standby for Presidential Executive Orders



Don't Fear the Fruit

Much of the world's brewing traditions are closely related to the

seasons – Saison, Maibock, Winter warmers and more. With return of the warm weather you might be looking for a lighter, more refreshing beer to drink on these hot, humid days and evenings. Fruit beers are a fun choice that fits that bill. Now, I know, many in the 'beer cognoscent' world may turn their nose up at these styles – much thanks due to the sometimes-questionable examples of the mid 90's that were so popular (and overdone) during the craft beer renaissance around that time. However, with some good recipe balancing, these

styles can be subtle and delicious. Great examples include things like Kiwi Wit, Magic Hat's #9 (an apricot application), Raspberry Wheat, and various Saisons and other styles spiced with orange.

Give one of these a try this summer and I think you might be pleasantly surprised. These beers are perfect for mixed crowds for summer barbeque season. Just use fresh fruits or quality purees and add to a secondary fermenter to balance it to your taste. As a final tip – if you are kegging your fruit beer – be sure to get all those seeds from fruits like blackberries and raspberries out of your beer completely before kegging. Otherwise a seed just might get caught in the poppet of your keg and drain the whole thing into your kegerator while you're gone – ask me how I know.

Third Annual "Indiana Homebrew Club Day" Brew-B-Q 2009 on Saturday, June 6th !!!



The big day is rapidly approaching! Hopefully everyone already has this on their calendar. The past 2 year's events have been huge successes and this year's looks like it will be even bigger and better. Last year, we once again had about 100 people in attendance, but we would have had even more if half the state hadn't been underwater on the day of the event. Also once again, there were about 12 or 14 Indiana clubs represented (there are now 16 clubs – I think). Clubs from the far southern and northern parts of the state both attended. Everyone that attended commented that it was a truly great event and one they were glad they didn't miss. Let's make this year's event even better. Here are all the details...

EVENT NAME: Brew-B-Q 2009 – The Third Annual Gathering of Indiana Homebrew Clubs

COST: FREE - But if you can spare a couple bucks donation to help cover some expenses, that would be great.



Style of the month: Wheat Beers

Wheat based beers fall under the BJCP (www.bjcp.org) Category 6D American Wheat and Rye Beer and Category 15 German Wheat And Rye Beer which includes the sub categories 15A Weizen/Weissbier, 15B Dunkelweizen, 15C Weizenbock, and 15D Roggenbier

From the 2008 Beer Judge Certification Program for Category 6D American Wheat and Rye Beer

Aroma: Low to moderate grainy wheat or rye character. Some malty sweetness is acceptable. Esters can be moderate to none, although should reflect American yeast strains. The clove and banana aromas common to German hefeweizens are inappropriate. Hop aroma may be low to moderate, and can have either a citrusy American or a spicy or floral noble hop character. Slight crisp sharpness is optional. No diacetyl.

Appearance: Usually pale yellow to gold. Clarity may range from brilliant to hazy with yeast approximating the German hefeweizen style of beer. Big, long-lasting white head.

Flavor: Light to moderately strong grainy wheat or rye flavor, which can linger into the finish. Rye versions are richer and spicier than wheat. May have a moderate malty sweetness or finish quite dry. Low to moderate hop bitterness, which sometimes lasts into the finish. Low to moderate hop flavor (citrusy American or spicy/floral noble). Esters can be moderate to none, but should not take on a German Weizen character (banana). No clove phenols, although a light spiciness from wheat or rye is acceptable. May have a slightly crisp or sharp finish. No diacetyl.

Mouthfeel: Medium-light to medium body. Medium-high to high carbonation. May have a light alcohol warmth in stronger examples.

Overall Impression: Refreshing wheat or rye beers that can display more hop character and less yeast character than their German cousins.

Comments: Different variations exist, from an easy-drinking fairly sweet beer to a dry, aggressively hopped beer with a strong wheat or rye flavor. Dark versions approximating dunkelweizens (with darker, richer malt flavors in addition to the color) should be entered in the Specialty Beer category.

Ingredients: Clean American ale yeast, but also can be made as a lager. Large proportion of wheat malt (often 50% or more, but this isn't a legal requirement as in Germany). American or noble hops. American Rye Beers can follow the same general guidelines, substituting rye for some or all of the wheat. Other base styles (e.g., IPA, stout) with a noticeable rye character should be entered in the Specialty Beer category (23).

Vital Statistics:

OG: 1.040 – 1.055
IBUs: 15 – 30 FG: 1.008 – 1.013
SRM: 3 – 6 ABV: 4 – 5.5%

Commercial Examples: Bell's Oberon, Harpoon UFO Hefeweizen, Three Floyds Gumballhead, Pyramid Hefe-Weizen, Widmer Hefeweizen, Sierra Nevada Unfiltered Wheat Beer, Anchor Summer Beer, Redhook Sunrye, Real Ale Full Moon Pale Rye



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: Saison w/ Fantome yeast

Dwayne DeLaney: Oat Stout, Saison Du Laney w/Fantome yeast

Michael Erwin: Flat Tire Ale

Don Heisler: American Wheat, Oatmeal Stout

Kenny Lucas: Crazy Hopped IPA (8 oz. of total hops), Mild Brown

John Mills: Belgian Blonde

Chris Norrick: Dad's Favorite Red Ale, Oktoberfest

Steve Sluder: American Amber Ale, Black Cherry Brown Wheat #2,

Jeff Smith: English Vienna Ale



Brew-B-Q Continued

Note: The FBI covers all the upfront costs, but some voluntary donations to try to help us break even are greatly appreciated and will insure that this great day can continue to happen.

DATE / TIME: Saturday, June 6th, 2:00 - 6:00 pm (Eastern)

LOCATION: Great Fermentations homebrew shop at 5127 E. 65th Street in Indianapolis. This is just inside the NE corner of the I-465 interstate loop, so it is very convenient to get to (see directions below). Anita Johnson, the owner of Great Fermentations, has once again graciously offered up the parking lot of her facility for this gathering. Thanks, Anita!

WHY YOU DON'T WANT TO MISS IT: One of the featured attractions for this event is clear from the name, Brew-B-Q. One of the FBI members, Frank Petrarca, has a giant smoker and cooks up some awesome smoked meats. Frank has been known to stay up all night the night before the event to prepare an incredible selection of smoked meats. Thanks Frank! Various FBI members will also be providing an assortment of chips and side dishes, but your contributions are welcomed and appreciated. Last, but certainly not least, there will be plenty of homebrew for sampling. Please bring whatever you would like to share. Last year, several clubs went all out, with custom jockey boxes, lots of kegs of beer, etc., and one club even brewed a batch of beer at the event out of a car (the Brewmobile) and gave away the beer as a door prize! Whether you go all out or can just show up, it doesn't matter, just come and enjoy the day.

Some other great reasons to not miss this event include:

--- Although technically a little early, the State Fair Brewers Cup is allowing people attending the Brew-B-Q from around the state to drop off their entries at Great Fermentations while they are there. Also, multiple BJCP judges will be available if you want some advice on the best category to enter your beer in. Just bring an extra bottle or two for this evaluation.

--- Door Prizes, Door Prizes, Door Prizes – In past years, we have had tons of door prizes including Beer Guns (donated by John Blickmann), Corny Kegs and brewing books (donated by Anita at Great Fermentations), a couple of the way-cool “Brew-B-Q” T-shirts (donated by the FBI), lots of craft beer (donated by World Class Beverages and Barley Island), and much more. We are hoping that this year's door prize list will be equally impressive.

--- World Class Beverages and some Indiana Microbrewers will either be on hand or will donate some craft beer for sampling.

--- We hope to have some homebrew equipment and supplies providers in attendance to show off their latest products. Last year, the innovative John Blichmann was on hand to display and discuss his impressive list of homebrewing equipment.

--- Check out Anita's shop while you are there. While you should always support your local homebrew shop, Anita has certainly worked hard to build one of the best shops in the country, so you might find some equipment or supplies at Great Fermentations that you can't find locally.

--- They are also working on a discounted rate at a local hotel, as well as transportation to that hotel after the event, for those of you wanting to stay overnight. PLEASE: Be sure to have a designated driver or safe transportation to your destination after the event. Don't Drink and Drive under any circumstances.

WHAT YOU NEED TO DO:

1) Plan to wear your club T-shirt if you have one, and bring some homebrew if you have any ready to drink (your favorite glass and a lawn chair will also be very helpful).

2) Prepare yourself to eat some great food, drink some great homebrew, and meet some great people / fellow homebrewers from all around the state in a fun, non-competitive environment.

3) Bring some money to order an event T-shirt. These were a big hit each of the past year. The orders are pre-paid and the shirts will be delivered (or someone from your club) at the Brewers Cup in July. Prices are the same as last year (S, M, L, XL \$20, XXL \$23, XXXL \$24, XXXXL \$26). These are high quality, professionally designed shirts with the event logo and club listing printed on the back and a small logo printed on the front.

Here is the updated list of Indiana homebrewing clubs...

- Bloomington Hop Jockeys – Bloomington
- Columbus Area Classic Alers (CACA) – Columbus
- Duneland Homebrewers Association (DHBA) – Valpo / Michigan City
- Foam Blowers of Indiana (FBI) – Indianapolis / Central IN
- Fossils (Fermenters of Special Southern Indiana Libations Society) – New Albany
- Homebrewers of Preferred Suds (HOPS) – Angola
- Howard County Homebrewers – Howard County
- Indiana Brewing and Drinking Society (IBADS) – Indiana
- Dubois Suds Club – Jasper
- Mad Anthonys Serious Homebrewers (MASH) – Fort Wayne
- MECA Brewers – Central Indiana
- Michiana Extract & Grain Association (MEGA) – Mishawaka
- Muncie Indiana Brewers (MIB) – Muncie
- Ohio Valley Homebrewers Association (OVHA) – Evansville
- St. Gaminus Benevolence Society – Bloomington
- Tippecanoe Homebrewers Circle (THC) – West Lafayette



Upcoming Homebrew Contests

Indiana State Fair Brewers Cup Entries due by Thursday, June 24 Judging and Awards Saturday, July 11

<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 potentially no shipping costs to enter this comp. A benefit of OVHA membership is your beer will get hand delivered to a cellaring location. Details to be announced at the May meeting.

Excerpt from the Brewer's Cup website:

New for 2009: All entries must be made online (www.brewerscup.org) 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 (if not sending with the club to Brew-B-Q)

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.



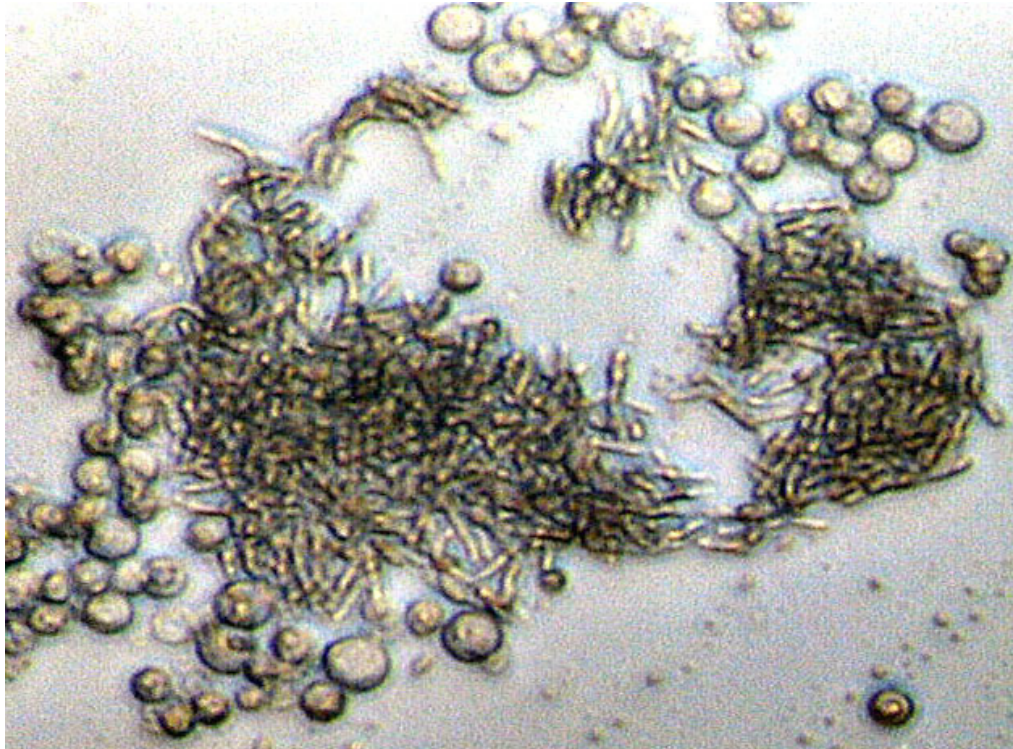
Warning: Brewing Geek Content

Sanitation by Randy Weber

Sanitize- To reduce microbial contaminants to insignificant levels. **Sterilize**– To eliminate all microbial contaminants.

The first thing you should learn about brewing is sanitation, sanitation, sanitation. This is extremely important because an award winning recipe put into an un-sanitized fermenter can ruin the entire batch of beer. I know what you are thinking “well I cleaned my equipment with soap and water that should be good enough,” well you are wrong. You need to make sure that your equipment is sanitized from all the wild yeasts and bacteria floating around in the air. I would go as far as making sure your hands are clean—if not sanitized—before touching your fermentation equipment.

Below is what an infected beer looks like under a microscope.



The yeast cells are the round things, the worms (rods) are bacteria. 3000X

If your beer becomes infected it can produce off flavors in your beer. Below are some of the characteristics of an infected beer.

Floaters - These are chunks of solid matter floating in your beer. Never a pretty sight, but not always bad. These tend to be big blobs of protein.

Acidity - Is almost always a sign of infection. Essentially, unwanted bacteria have infected the beer and are chewing up the remaining sugars and shitting acid.

Thinness – Related to acidity. This is what happens when a bacterial infection results in too much sugar being fer-

mented. Typically, beer will have residual sugars that the yeast cannot break down. This is part of what gives a beer body. Bacteria often break down more than what the yeast would have, leaving behind a very thin body. Typically, this is accompanied by acidity.

Phenolic – Phenols can come from either yeast fermentation or bacterial infection. The phenols from fermentation are usually acceptable. Phenols from infection are nasty – medicine, paint thinner, Band-Aids, bleach.

These are just a few causes and effects of infected beers. See page 6 on how to prevent this tragedy.



To sanitize your equipment to keep these microbial contaminants from growing you can use the following steps to sanitize your equipment.

Bleach. The cheapest and most readily available sanitizing solution is made by adding 1 tablespoon of bleach to 1 gallon of water (4 milliliters per liter). Let soak for 20 minutes, and drain. Rinsing is supposedly not necessary at this concentration, but many brewers rinse with some boiled water anyway to be sure of no off flavors from the chlorine. (Never soak stainless steel in bleach solution, it will dissolve)

Iodophor™. Iodophor is a solution of iodine complexed with a polymer carrier that is very convenient to use. One tablespoon in 5 gallons of water (15 milliliter in 19 liters) is all that is need to sanitize equipment with a 2 minute soak time. Soaking equipment for 10 minutes at this concentration will disinfect surfaces to hospital standards. However I find this to be messy and it will stain any clothes that come in contact with it. We all have had shots so you know what it does to the skin. Iodophor will stain plastic with long exposures. This concentration of Iodophor is below the taste levels, but I would still rinse the equipment with boiled water to reduce the risk of off flavors.

Phosphoric/anionic surfactants. (also known as StarSan™) This in my opinion is the easiest way to sterilize your equipment. Phosphoric/anionic surfactants only require 30 seconds of contact time and do not require rinsing. Remember this product is made for beer so it is okay if a little ends up in you beer. If you had StarSan bubbles in your fermenter before you added your wort it's not going to hurt anything. "Don't fear the foam." There has been some debate on how much StarSan you should use it's really what you are comfortable with. In my opinion as long as it touches every inch of what you are trying to sterilize then is should be okay. **REMEMBER** this is an acid and should be treated as such. Read all labels carefully before using any phosphoric/anionic surfactants.

Heat. When a microorganism is heated at a high-enough temperature for a long enough time, it is killed. Both dry heat (oven) and steam (autoclave, pressure cooker, or dishwasher) can be used for sterilizing.



Any of these methods can be used for sterilizing your equipment. It is truly up to you on how you wish to do it. What needs to be sanitized? Anything, that comes in touch with your wort after the boil. While the wort is boiling it is sterile, so at this point any bacterium that comes in touch with the wort will be killed off by the high temperature. Make sure you always sterilize the fermenter, lid or fermenter cap, airlock, rubber stopper, thermometer, chiller coil, and siphon. What I like to do while brewing is fill a bucket with StarSan water mix to dip any equipment in before I put it in the wort.

Hopefully this will help with any questions you have about how to keep you beer from becoming infected and creating any off flavors created by bacteria.