



# OHIO VALLEY HOMEBREWERS ASSOCIATION TAP

www.ovha.net

August 2009

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## 2009

### Upcoming Events

#### AUGUST

##### Wed, Aug 26, 7 pm:

Meeting; Germania Mannerchor, Topic: Home Coffee Roasting by Dwayne DeLaney; Beer Style: Fruit Beers

#### SEPTEMBER

Sat, Sept 26: Brew Ha-Ha, Aztar Events Plaza

Sept 24-26: Great American Beer Festival, Denver, Colorado

##### Wed, Sept 30, 7 pm:

Meeting; Germania Mannerchor, Topic: Moving from the Kitchen to the Garage by Kenny Lucas; Beer Style: Abbey Style Beer

#### OCTOBER

##### Wed, Oct 28, 7 pm:

Meeting; Germania Mannerchor, Topic: ??? by Chris Alvey; Beer Style: Beers of Oktoberfest

## Summer Chores



Those dog days of summer are upon us. I don't know why they call it that, but I do know that

despite the relatively mild summer we've been having it's too darn hot to brew outside. Maybe you have a Saison in the fermenter chugging away at 80 degrees taking advantage of the high temperatures those yeast like, or maybe you're just sipping on a nice summer wit. Either way, you're probably not standing next to an open flame outdoors. That doesn't mean that your home brewery has to be idle, however. These brewing down-times are a good time to get that cool hose water

flowing and give everything a good cleaning from top to bottom to be ready for the fall brewing season. Mash tuns, pots, bottling buckets, bottles, kegs, crushers and everything else you can think of that is used in beer production tends to build up grime, beer stone, trub residue, grain residue, and every manner of sometimes stubborn detritus. Hoses are sometimes a lost cause, and now would be a great time to take pumps, racking canes, and bottling mechanisms apart and replace those plastic bacteria factories. If you keg, this is a good time to think about replacing o-rings, valves, and testing for leaks.

Before you know it, the weather will be cool and you will be prepared to make great beer with a nice, clean brewing setup.

## SWIRCA Brewfest 2009

Another great turnout this year at the SWIRCA Brewfest.

After a brief, but intense, thunderstorm around 5 p.m. (that blew away and soaked most of the outdoor setup) the weather improved and the Brewcart was happily filled beyond capacity. The picture on page 3 of Dwayne's truck bed filled with kegs really says it all. Our club donates a significant amount to this charity and your donation of beer, time, and effort are truly appreciated. A big hand to all of you!

Just as in years past, several of the attendees were interested in homebrewing and hopefully we gave them the info they needed. Hope to see them at the meeting!





## Style of the month: Fruit Beers

From the 2008 Beer Judge Certification Program Category 20.

**Aroma:** The distinctive aromatics associated with the particular fruit(s) should be noticeable in the aroma; however, note that some fruit (e.g., raspberries, cherries) have stronger aromas and are more distinctive than others (e.g., blueberries, strawberries)—allow for a range of fruit character and intensity from subtle to aggressive. The fruit character should be pleasant and supportive, not artificial and inappropriately overpowering (considering the character of the fruit) nor should it have defects such as oxidation. As with all specialty beers, a proper fruit beer should be a harmonious balance of the featured fruit(s) with the underlying beer style. Aroma hops, yeast by-products and malt components of the underlying beer may not be as noticeable when fruit are present. These components (especially hops) may also be intentionally subdued to allow the fruit character to come through in the final presentation. If the base beer is an ale then a non-specific fruitiness and/or other fermentation by-products such as diacetyl may be present as appropriate for warmer fermentations. If the base beer is a lager, then overall less fermentation byproducts would be appropriate. Some malt aroma may be desirable, especially in dark styles. Hop aroma may be absent or balanced with fruit, depending on the style. The fruit should add an extra complexity to the beer, but not be so prominent as to unbalance the resulting presentation. Some tartness may be present if naturally occurring in the particular fruit(s), but should not be inappropriately intense.

**Appearance:** Appearance should be appropriate to the base beer being presented and will vary depending on the base beer. For lighter-colored beers with fruits that exhibit distinctive colors, the color should be noticeable. Note that the color of fruit in beer is often lighter than the flesh of the fruit itself and may take on slightly different shades. Fruit beers may have some haze or be clear, although haze is a generally undesirable. The head may take on some of the color of the fruit.

**Flavor:** As with aroma, the distinctive flavor character associated with the particular fruit(s) should be noticeable, and may range in intensity from subtle to aggressive. The balance of fruit with the underlying beer is vital, and the fruit character should not be so artificial and/or inappropriately overpowering as to suggest a fruit juice drink. Hop bitterness, flavor, malt flavors, alcohol content, and fermentation by-products, such as esters or diacetyl, should be appropriate to the base beer and be harmonious and balanced with the distinctive fruit flavors present. Note that these components (especially hops) may be intentionally subdued to allow the fruit character to come through in the final presentation. Some tartness may be present if naturally occurring in the particular fruit(s), but should not be inappropriately intense. Remember that fruit generally add flavor not sweetness to fruit beers. The sugar found in fruit is usually fully fermented and contributes to lighter flavors and a drier finish than might be expected for the declared base style. However, residual sweetness is not necessarily a negative characteristic unless it has a raw, unfermented quality.

**Mouthfeel:** Mouthfeel may vary depending on the base beer selected and as appropriate to that base beer. Body and carbonation levels should be appropriate to the base beer style being presented. Fruit generally adds fermentables that tend to thin out the beer; the resulting beer may seem lighter than expected for the declared base style.

**Overall Impression:** A harmonious marriage of fruit and beer. The key attributes of the underlying style will be different with the addition of fruit; do not expect the base beer to taste the same as the unadulterated version. Judge the beer based on the pleasantness and balance of the resulting combination.

**Comments:** Overall balance is the key to presenting a well-made fruit beer. The fruit should complement the original style and not overwhelm it. The brewer should recognize that some combinations of base beer styles and fruits work well together while others do not make for harmonious combinations. If the base beer is a classic style, the original style should come through in aroma and flavor. Note that fruit-based lambics should be entered in the Fruit Lambic category (17F), while other fruit-based Belgian specialties should be entered in the Belgian Specialty Ale category (16E). Aged fruit may sometimes have flavor and aroma characteristics similar to Sauternes, Sherry or Tokaj, but a beer with a quality such as this should make a special claim (e.g., amontillado, fino, botrytis). Beer with chile peppers should be entered in the Spice/Herb/Vegetable Beer category (21A).

**Vital Statistics:** OG, FG, IBUs, SRM and ABV will vary depending on the underlying base beer, but the fruit will often be reflected in the color.

**Commercial Examples:** New Glarus Belgian Red and Raspberry Tart, Bell's Cherry Stout, Dogfish Head Aprihop, Great Divide Wild Raspberry Ale, Founders Rübæus, Ebulum Elderberry Black Ale, Stiegl Radler, Weyerbacher Raspberry Imperial Stout, Abita Purple Haze, Melbourne Apricot Beer and Strawberry Beer, Saxer Lemon Lager, Magic Hat #9, Grozet Gooseberry and Wheat Ale, Pyramid Apricot Ale, Dogfish Head Fort



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: Wit

Don Heisler: Oatmeal Stout

Chris Norrick: Ginger Beer

John Mills: Barleywine and Brunette partyigle



## SWIRCA in Pictures





## Free Bottles!

Dutch collected nine cases of empties from SWIRCA and is offering them to current OVHA members. Pick them up at the August meeting!



## OVHA CiderFest 2009

The club is in the planning stages of CiderFest 2009. Plans will be made at this month's meeting.

For a little history... last year several members got together and picked a pickup load of apples at Engelbrecht Orchards. We crushed and pressed them with an antique 1850's cider press that was reconditioned and then motorized by Dutch DeHann. Around 100 gallons of cider were made in two different pressings, most of which was fermented into hard cider. Unfortunately, although the apple juice tasted great coming out of the press, after fermentation a very strong metallic off-flavor became apparent and most of the cider went down the drain. Peter brought a bottle to the last meeting and the metal was still apparent after a year of aging.

So this year we are going to try something different. Bring your ideas to the meeting! A few already being tossed around include using a Stainless Steel garbage disposal for the crushing duties and a bottle jack rig for the pressing.

This month's BYO Magazine has a couple of articles on making hard cider if you are looking for recipes and techniques.

Last year's CiderFest video: <http://www.youtube.com/watch?v=pB79iHm3DAM&fmt=18>





## Evansville Museum Brew-Ha-Ha Saturday, September 26, 6 p.m.–Midnight

There is major construction work currently being done at the Evansville Museum so their annual Brew-Ha-Ha is being moved to the Aztar Events Plaza. Due to Aztar's permits, only their employees can serve beer, including our homebrew. This also means they will not need help serving the bottled beer from the distributors. This should free us up to do a lot of teaching/discussing of our beers with the public.

Also note the event is extended to Midnight this year from the usual 10 p.m.

Tents will be provided. Further discussion/details to be had at the August meeting so bring your ideas/opinions.

### More SWIRCA pictures

