



# OHIO VALLEY HOMEBREWERS ASSOCIATION

# TAP

www.ovha.net

September 2009

Vol. 13, No. 9

## 2009

### Upcoming Events

#### SEPTEMBER

**Wed, Sept 30, 7 pm:**  
Meeting; Germania  
Mannerchor, Topic: GABF  
Report by Chris Alvey;  
Beer Style: Abbey Style  
Beer

#### OCTOBER

**Sat, Oct 17:** Apple  
picking for OVHA  
Ciderfest, Dutch's House

**Sat, Oct 24:** Apple  
pressing for OVHA  
Ciderfest, Dutch's House

**Wed, Oct 28, 7 pm:**  
Meeting; Germania  
Mannerchor, Topic:  
Moving from the Kitchen  
to the Garage by Kenny  
Lucas; Beer Style: Beers of  
Oktoberfest

#### NOVEMBER

**Sat, Nov 7:** AHA's Teach  
a Friend to Homebrew  
Day, Location and time to  
be determined.

**Wed, Nov 18:**  
Meeting; Germania  
Mannerchor Topic: Officer  
Nominations; OVHA  
"Big Turkey" Homebrew  
Contest

## President's Report from the GABF



Hi all from  
Denver. The  
weather is  
gloomy and  
cold here but  
the delicious  
beers makes

it all better. It's day one of the Great  
American Beer Festival (GABF) held in  
Denver, Colorado. We had a long day of  
travel but managed to hit the Great Divide  
taproom, the former location of Flying  
Dog, and the downtown Denver Rock  
Bottom.

My favorite: Wood Aged Double IPA -  
man, does this light wood work with these  
American hops! All of their bittering is  
super smooth.

We took a trip up into the mountains  
about 40 min west of Denver to check  
out the mountains and Tommyknocker  
brewery in Idaho Springs, CO. It's high  
enough that we passed several homes  
with snow still on the roof from the night  
before. This is an old mining town turned  
ski/tourist town (but not obnoxiously so.)  
It is great to sit at the bar and look out the  
window at huge, steep rocky peaks.

The brewery operation is open to the  
bar and dining room. In fact it was loud  
because the bottling line was going. Funny,  
they have 2 fermenters next to each other  
that they have named Cheech and Chong  
(seems fitting for the area.)

Beers were hit and miss. Highlight is an  
Imperial version of their Maple Nut Brown  
Ale. Their hard water is evident in the  
drinking water and it does seem to help  
their hoppy beers a bit.

### GABF - Day 1

OK, this thing is huge. I keep seeing varying  
reports but I would say conservatively  
there are 2500+ beers here to sample.  
The booths are organized by region so we  
decided to do the Pacific side tonight. Lots  
of tasty IPAs of course and some really  
great sour beers as well.

Had Alaskan Smked Porter and it was  
awesome. New stuff from Dogfish Head  
that I seriously can't even explain... like  
a spice cabinet and herb garden fell into  
a fermenter. Had two sour beers from  
New Belgium that were nothing short of  
spectacular. Firestone IPA was probably the  
best hoppy beer of the night.

Plenty of characters and people in crazy  
get-ups. Folks have these necklaces with  
pretzels (and one guy had bagels ...LOLs)  
so they can walk and munch. If you drop  
your tasting cup the place erupts. Saw a  
belt buckle that flips down forward to  
become a beer holder. One interesting  
brewing product...these balls that you put  
in your carboy that are calibrated and float/  
sink at different gravities. <http://www.brewballstore.com>

Rare Beer Tasting Event and GABF Day 2  
coming up soon.

**Editors note:** and that's the last we  
heard from Chris Alvey. I kid, I kid. Full  
report to made at the September meeting.



## Style of the month: Oktoberfest/Marzen

From the 2008 Beer Judge Certification Program Category 3B.

**Aroma:** Rich German malt aroma (of Vienna and/or Munich malt). A light to moderate toasted malt aroma is often present. Clean lager aroma with no fruity esters or diacetyl. No hop aroma. Caramel aroma is inappropriate.

**Appearance:** Dark gold to deep orange-red color. Bright clarity, with solid, off-white, foam stand.

**Flavor:** Initial malty sweetness, but finish is moderately dry. Distinctive and complex maltiness often includes a toasted aspect. Hop bitterness is moderate, and noble hop flavor is low to none. Balance is toward malt, though the finish is not sweet. Noticeable caramel or roasted flavors are inappropriate. Clean lager character with no diacetyl or fruity esters.

**Mouthfeel:** Medium body, with a creamy texture and medium carbonation. Smooth. Fully fermented, without a cloying finish.

**Overall Impression:** Smooth, clean, and rather rich, with a depth of malt character. This is one of the classic malty styles, with a maltiness that is often described as soft, complex, and elegant but never cloying.

**History:** Origin is credited to Gabriel Sedlmayr, based on an adaptation of the Vienna style developed by Anton Dreher around 1840, shortly after lager yeast was first isolated. Typically brewed in the spring, signaling the end of the traditional brewing season and stored in cold caves or cellars during the warm summer months. Served in autumn amidst traditional celebrations.

**Comments:** Domestic German versions tend to be golden, like a strong Pils-dominated Helles. Export German versions are typically orange-amber in color, and have a distinctive toasty malt character. German beer tax law

limits the OG of the style at 14°P since it is a *vollbier*, although American versions can be stronger. “Fest” type beers are special occasion beers that are usually stronger than their everyday counterparts.

**Ingredients:** Grist varies, although German Vienna malt is often the backbone of the grain bill, with some Munich malt, Pils malt, and possibly some crystal malt. All malt should derive from the finest quality two-row barley. Continental hops, especially noble varieties, are most authentic. Somewhat alkaline water (up to 300 PPM), with significant carbonate content is welcome. A decoction mash can help develop the rich malt profile.

### Vital Statistics:

	OG:	1.050 – 1.057
IBUs:	20 – 28	FG: 1.012 – 1.016
SRM:	7 – 14	ABV: 4.8 – 5.7%

**Commercial Examples:** Paulaner Oktoberfest, Ayinger Oktoberfest-Märzen, Hacker-Pschorr Original Oktoberfest, Hofbräu Oktoberfest, Victory Festbier, Great Lakes Oktoberfest, Spaten Oktoberfest, Capital Oktoberfest, Gordon Biersch Märzen, Goose Island Oktoberfest, Samuel Adams Oktoberfest (a bit unusual in its late hopping)



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

**Michael Erwin:** Just-In-Time Kölsch

**Don Heisler:** American Wheat, Premium Bitter

**Kenny Lucas:** Clean out the barn and the freezer IPA

**Chris Norrick:** Robust Porter, Smoked Porter

**Jimmy Pore:** Dark Strong, 6.8% Blond, and Braggot with orange blossom honey poured over 5 gallons of zinfandel/shiraz must with Belgian yeast.

**Steve Sluder:** Victory Amber Wheat

**Jeff Smith:** Pumpkin Ale



## Evansville Museum Brew-Ha-Ha

The Brew-Ha-Ha was held this past Saturday and our club did our part to support their efforts. The event was moved from the Evansville Museum grounds to the Aztar Events Plaza this year due to construction at the Museum.

After having our setup moved around a couple of times and not being provided our promised tent, things were looking bleak from the start. Our club doesn't seem to be getting the respect it deserves for the amount of beer and time we donate to these charities. Thankfully Dwayne DeLaney rushed home and retrieved his eazy-up canopy. When he returned we had little time to spare as large dark clouds appeared on the horizon. And they let lose a mighty rain shortly after setup. Homebrewers being the resourceful bunch, the tent was lowered, the sidewall tarp installed on the windward side, some dry seats comended, and the beer lines were "tested" as the storm moved in. Soon we were joined by other volunteers looking for shelter and some good beer.



The officials kept the doors closed until around 7 p.m. when they finally decided to really make it a rain or shine event and let the crown in. Spirits and tables were damp, but the excellent beer from the OVHA tent helped improve the mood.

It drizzled a cool rain on and off the rest of the night but many stuck it out. The decent crowd thinned out to a few dozen hardy souls by 11 p.m. The club started running out of beer an hour before and the bottles from the distributor ran out long before.

Out of 13 kegs (most only partially full) only three had any beer left in them at the end of the night. One had a co2 supply issues and the other was lost for most of the night or they too would have likely been drained. Dutch's bottled Kolsh was also completely consumed.

It was a bizarre setup with club members not being allowed to serve their own beer. Thankfully we did end up with two outstanding Aztar servers and we talked with several potential new members. However, several of the Working Distributors employees were pouring their beers which is exactly opposite of the rules we were told. It was clearly stated to us that only Aztar employees were allowed to serve. Working claimed they could server anything under 6 ounces. Again, we get no respect.



We received many of the same complaints as last year when the bottle distributor was changed (it was the same distributor this year). Most of them being that the non-OVHA beers were just too run-of-the-mill, with nothing interesting or unusual to sample. The editor did try a nice Goose Island Harvest Ale, but most of the bottled beer was marketed in such a way as to trick you into thinking it was craft beer. They had craft beer sounding names but nearly all were really brewed by one of the BudMillerCoors breweries. A new complaint was they ran out of beer too early especially with the expanded hours and late event start.

It will need to be discussed as a club as to whether we support this event again next year. There are rumors of a new spring event that may give us the respect we deserve and will appreciate our support.

Thanks to those that donated beer and/or labor this year: Dwayne Delaney, Dutch DeHann, Peter Fedrick, Kenny Lucas, John Mills, and Chris Norrick,





## Upcoming Events

### OVHA CiderFest 2009

Ciderfest 2009 will be divided between two days this year.

**Picking Day - Saturday, October 17** - We'll meet somewhere (maybe Dutch's) and head to the orchard to pick our apples. Please bring tubs, buckets, baskets, etc. Also bug repellent and long pants are not a bad idea ... I got poison ivy there last year.

**Crushing/Pressing Day - Saturday, October 24** - Tentatively in Dutch's garage. Bring carboys/buckets and any chemicals and a good night's sleep.

Times TBA here closer to the dates.

If you can participate in Picking but not crushing, please bring a carboy on that day so you can get some cider.

For a little history... last year several member 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 become 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.

This year we have learned from our mistakes and great cider is nearly guaranteed!

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



### Teach a Friend to Homebrew Day



What is Teach a Friend to Homebrew Day?

The American Homebrewers Association (AHA) Teach a Friend to Homebrew Day is an international event to introduce people to the homebrewing hobby and establish relationships with local homebrew supply shops.

Each year on the first Saturday in November, homebrewers around the world are encouraged to invite non-brewing and brewing friends and family to celebrate Teach a Friend to Homebrew Day and brew a batch of beer together.

In 2008 more than 2,100 happy homebrewers taught another 610 people how to brew at 145 sites, producing over 2800 gallons of beer in the process. Sites were registered in 40 States, 2 Canadian Provinces, Kenya, and Denmark.

The OVHA traditionally hosts this event at Steve Woods' Brewery on Barton in northern Vanderburgh county. Chances are it will again be the location this year. Final plans to be made at this months meeting.

A second brewing demo is being planned for October at the Posey County Co-Op at the corner of Mill Road and St. Joe Ave. Final plans will also be made at the meeting.



## OVHA Big Turkey Homebrew Contest: PORTER

The beer style for this year's annual Big Turkey brewing contest, to be held at the November 18th meeting, will be **Porter**. This includes the Porter sub-styles: Robust Porter, Brown Porter, and Baltic Porter. Category 23 Speciality (porter only) is also allowed for submission. This would be for smoked porters, wood aged porters, or any porter made with speciality ingredients. Information about these styles can be found at the BJCP web site: <http://www.bjcp.org/2008styles/style12.php>


This should be a good style that lends itself to both extract and all-grain methods as well as a fair amount of freedom of interpretation. All brewers will need to submit at least 3 "as plain as you can make them" bottles (any size as long as it is 12 oz or above). Judging will be using the standard BJCP judging sheets used at all the AHA competitions and styles will each be judged within their own category. It's up to you to pick the category, but it should be relatively obvious. A brief run through will be performed at the September meeting to acquaint everyone with beer judging.

Winners get their name on the Big Turkey trophy, get their beer brewed for SWIRCA next year, receive one year's free membership, and get a fancy ceramic stein... not to mention the fame and glory that comes with winning the prestigious OVHA Big Turkey Competition.

Why are you still sitting here... get brewing!




John Mills, Big Turkey 2008



<http://www.bjcp.org>

# COVER SHEET

AHA/BJCP Sanctioned Competition Program



<http://www.beertown.org>

### How to Read Your Scoresheet

**Left Column:**

Judges must give their names and are encouraged to give contact information so that you can respond with praise or constructive criticism to their comments. Please don't expect the judge to remember your beer. Complaints about your score are unlikely to accomplish anything but enmity, but helpful comments that point out objective errors or poor quality of feedback may help the judge to improve in the future.

If you feel that there is a significant problem with the quality of judging you have received, please contact the organizer of the competition and, if the judge has checked a BJCP rank, the BJCP (at the address at the bottom of this sheet). Include copies of the scoresheet and any other relevant information.

The **Judge Qualification** section is fairly self-explanatory. An Apprentice is a judge who has taken but not passed the BJCP exam. A non-BJCP judge has not taken the exam, but may be skilled. Honorary Master is a rank given out by the BJCP for recognition of exceptional service to the BJCP and/or homebrewing community.

**Judges and/or Stewards**

Check all score sheets for accuracy and make sure the judge's full name is printed on each one. Attach this cover sheet on top of all score sheets before submitting them to the organizer.

**Entry Number**

Category # \_\_\_\_\_ Subcategory (a-f) \_\_\_\_\_  
Ordinal Position in Flight: \_\_\_\_\_ of \_\_\_\_\_  
 This beer advanced to a mini-BOS round

**Final Assigned Score**

At least two judges from the flight in which your beer was entered reached consensus on your final assigned score. It is not necessarily an average of the individual scores.

**Place Awarded**

In the final section, **Overall Impression**, the judge conveys how enjoyable the beer was and should attempt to offer suggestions for improvement. It may also be used to summarize the judge's feelings on aspects of the beer that don't fit neatly into one of the other four sections. The difference between a very good beer and a world class beer can often be in subtle or intangible details. Likewise, beers with no easily discernible flaws can be lacking in specialness or "magic." This section is used to give such feedback.

The **Scoring Guide** is your guide to understanding the meaning of your total score on the 50 point scale used on this scoresheet.

**Outstanding (45-50)** – A world class example of the style. A beer with great character and no flaws.

**Excellent (38-44)** – Beers in this range may have no flaws but may be missing the intangibles for a world class beer.

**Very Good (30-37)** – Beers in this range may have a minor flaw (technical or stylistic), or may be lacking in balance or complexity.

**Good (21-29)** – A satisfactory beer that generally fits the style parameters. Scores near the upper end of this range may have only a few minor flaws or be slightly out of style and also may have some inconsistencies as