



OHIO VALLEY HOMEBREWERS ASSOCIATION

TAP

www.ovha.net

January 2011

Vol. 15, No. 1

CELEBRATING 15 YEARS!

2011

Upcoming Events

JANUARY

Wed, Jan 26, 7 pm:

Meeting; Germania
Mannerchor Topic:
Sanitization by Chris
Alvey; Beer Style: Stout

Sat, Jan 29, 2 pm:

Brewers of Indiana Guild
Winterfest, Indy State Fair
Grounds

FEBRUARY

Wed, Feb 23, 7 pm:

Meeting; Germania
Mannerchor, Topic: Water
by Peter Federick; Beer
Style: Belgians
HOP SWAP

MARCH

Sat, Mar 12: Best
of Show Bus Tour to
Broad Ripple Brewpub
(BoSBTrBRB), Indy

Mar 30: AHA's National
Homebrew Competition
Entry Deadline; Entries
accepted between March
21 and March 30

Wed, Mar 30, 7 pm:

Meeting; Germania
Mannerchor, Topic:
Extract Brewing 101 by
Michael Erwin; Beer Style:
Irish Red

EQUIPMENT SWAP

BIG Winterfest 2011: Saturday, January 29

To experience a truly huge, fairly local, craftbrewer's beer festival you need to head to the Indiana State Fairgrounds in Indianapolis on January 29. Be sure to get a ticket online early at <http://www.brewersofindianaguild.com/festival.html> because they always sell out early. Proceeds from Winterfest benefit Joy's House, a charity that provides care for adults living with physical and mental challenges. Tickets run \$50 VIP, \$35 General Admission, and \$10 Designated Driver. There is also a \$3 parking fee.

The club will be represented again this year pouring our beers to the massive crowd. Beers on tap will include John Mill's How Now Brown Cow and Red Headed Basterd Wet Hop Ale, the club second place Barrel Aged Olde Ale, un-barrel-aged club Old Ale, and the 2009 club Hard Cider. Other beer donations are appreciated! Bring them to the January meeting if you want to donate.

If you go to the festival to partake, prepare yourself to sample over 150 beers from 50 different breweries (not counting homebrews). The Brewers of Indiana Guild (BIG), whose members include all of Indiana's microbrewers and brewpubs, put on the event each year and most, if not all, participate.

There will also be a cask pavilion outdoors serving up high gravity beers from various breweries with wood fires to keep you warm if the high grav beer is not enough. World Class Beverages will be offering a Malt Shoppe pavilion with a variety of big, malty beers. The ReplicAle booth will be inside.

What is a ReplicAle you ask? It's a special one-time beer brewed by most Indiana brewing companies from the same basic recipe, but with their own local water and house yeasts.

Roger A. Baylor from New Albanian Brewing Company says, "The 2011 Winterfest recipe for ReplicAle, as researched and recreated by the New Albanian Brewing Company's Jared Williamson and Jesse Williams, is Imperial Double Stout – an iconic product once brewed by New Albany's long defunct Ackerman's Brewery." What's not to like about that? See you there!

Jared's and Jesse's Imperial Double Stout recipe specifications:

Original Gravity: 20 degree Plato
Alcohol By Volume: Circa 8%
International Bittering Units: 35 – 40

Grist Bill:

80% Rahr 2-row Pale Malt
5% Briess Aromatic Malt
5% Briess Dark Chocolate Malt
5% Briess Roast Barley
2.5% Briess 80-degree Caramel Malt
2.5% Briess Cherry Smoked Malt

Hops:

Single addition at boil of your
choice of hop, to achieve 35 - 40 IBU





Next Meeting: January 26, 7 pm

President's Message

With Growth Comes Change



T. Dutch deHann

Since I joined the OVHA in July of 2007 the club has seen quite a bit of change. Most of that has come in the form of public engage-

ments. I remember the club's early involvement in the SWIRCA event as well as the benefit for the Evansville Museum. We have grown in these types of venues to now support seven or possibly eight in the coming 2011 calendar. With this growth comes a much greater public awareness of the OVHA. It is now not uncommon to hear our name more and more in public as we get greater face time with the Evansville metropolitan area. We have a large and very diverse membership as well which makes us a better organization than ever! This diversity brings many differing feelings as to what each individual may expect from the OVHA. We as the board must work hard to make our decisions reflect the wishes of the club in general. We constantly look for feedback and direction from all club members. New events will include some form of equipment auctions, a bus trip to Indy's Broadripple Brewery and the public unveiling of the BEST IN SHOW How Now Brown Cow as well as one or more HOP exchanges. I'm looking forward to the best year ever with the OVHA!

Style of the month: Stout

From the 2008 BJCP Guidelines Category 13B: Sweet Stout

Aroma: Mild roasted grain aroma, sometimes with coffee and/or chocolate notes. An impression of cream-like sweetness often exists. Fruitiness can be low to moderately high. Diacetyl low to none. Hop aroma low to none.

Appearance: Very dark brown to black in color. Can be opaque (if not, it should be clear). Creamy tan to brown head.

Flavor: Dark roasted grains and malts dominate the flavor as in dry stout, and provide coffee and/or chocolate flavors. Hop bitterness is moderate (lower than in dry stout). Medium to high sweetness (often from the addition of lactose) provides a counterpoint to the roasted character and hop bitterness, and lasts into the finish. Low to moderate fruity esters. Diacetyl low to none. The balance between dark grains/malts and sweetness can vary, from quite sweet to moderately dry and somewhat roasty.

Mouthfeel: Medium-full to full-bodied and creamy. Low to moderate carbonation. High residual sweetness from unfermented sugars enhances the full-tasting mouthfeel.

Overall Impression: A very dark, sweet, full-bodied, slightly roasty ale. Often tastes like sweetened espresso.

History: An English style of stout. Historically known as "Milk" or "Cream" stouts, legally this designation is no longer permitted in England (but is acceptable elsewhere). The "milk" name is derived from the use of lactose, or milk sugar, as a sweetener.

Comments: Gravities are low in England, higher in exported and US products. Variations exist, with the level of residual sweetness, the intensity of the roast character, and the balance between the two being the variables most subject to interpretation.

Ingredients: The sweetness in most Sweet Stouts comes from a lower bitterness level than dry stouts and a high percentage of unfermentable dextrins. Lactose, an unfermentable sugar, is frequently added to provide additional residual sweetness. Base of pale malt, and may use roasted barley, black malt, chocolate malt, crystal malt, and adjuncts such as maize or treacle. High carbonate water is common.

Vital Statistics:	OG:	1.044 – 1.060	
IBUs:	20 – 40	FG:	1.012 – 1.024
SRM:	30 – 40	ABV:	4 – 6%

Commercial Examples: Mackeson's XXX Stout, Watney's Cream Stout, Farson's Lacto Stout, St. Peter's Cream Stout, Marston's Oyster Stout, Sheaf Stout, Hitachino Nest Sweet Stout (Lacto), Samuel Adams Cream Stout, Left Hand Milk Stout, Widmer Snowplow Milk Stout



Hot New Recipe: TerribAle by Chris Alvey

So you've read about the famous TerribAle. Maybe you've even had a couple, and you want to make one for yourself at home. No problem friend, I have a tried and true method to produce that interestingly tangy, oxidized concoction complete with green scum on the top. The secret is in the method so pay close attention:

1. Use old malt, cheesy hops, and whatever yeast you have lying around from last year. Any combination will do. No worries. It's all in the technique.
2. Make sure you do not have a good cleaner around like PBW. This stuff will take all the flavor compounds out of your equipment. Whatever you do, do not allow a correct solution of 2 TBSP PBW to 5 gallons of warm (not hot) water to touch any of your equipment prior to brewing. If household cleaners like Oxiclean come in contact with your equipment you might also be in danger of ruining that interesting flavor.
3. Make sure you have old hoses and tubing. The best ones are those that are turning colors from previous brews and have been only slightly cleaned with just water. If you do insist on cleaning them, by all means use cold water and do not use approved brewery cleaners.
4. Do not clean out your chilling apparatus ahead of time with a warm PBW solution. Just let the old water or beer from the last brew sit in there and build up over time.
5. This is an important one. Do NOT allow your any of the equipment that will touch the beer after the boil to come in contact with a sanitizing solution like StarSan or Iodophor. Especially not a solution of 5 gallons of cool water and 1 oz of StarSan. Do not soak equipment like fermenters, racking equipment, and chilling equipment in a bucket while the boil finishes. For that matter, also don't accidentally spray equipment with a spray bottle before touching your beer. This would kill any wild yeast, bacteria or other nasties that would likely ruin the special taste of your TerribAle.
6. When the boil is completed always remember to keep the top of the boil kettle and fermenter open to the air to allow yeast bacteria to fall in at will. Let it breathe!



7. Chill very slowly and, again, always with an empty top. Not only will this add a cool taste to your brew, but this will allow the wild yeasts so important to this beer to start doing their magic. Awesome. In fact this is best accomplished below 140 F.
8. Do not use a cleaned and sanitized fermenter. All that cleaning is a waste of precious time. Instead use the same fermenter and yeast that you have used for your previous batches of TerribAle. That great flavor is just like sourdough and will only get better over time.
9. Open fermentation is awesome, the do it in Belgium all the time. No need to have an airlock or blowoff tube on that beer. Free range fermenting is the key.
10. Rack your beer into several dirty fermenters during fermentation. Beer gets bored and needs to be jostled around every few days through old tubing (you didn't sanitize it did you?)
11. When it looks like fermenting activity has stopped, immediately get ready for bottling. Hopefully you have a selection of used bottle lying around.
12. Do not clean and sanitize the bottles or kegs. Don't run your bottles through the dishwasher without soap – that would ruin their patina.
13. If you use a bottling bucket, now is your chance to add even more goodness. Just dump your beer in remembering to keep it open to the air an always uncleaned and unsanitized.
14. Grab a hose or filler that has a good coating of beer muck on it and fill those bottles or keg. Take your time and allow each bottle to sit open in the air before you cap up your ale.

That should be about it. In a couple of weeks you will have a very very carbonated beer of an unpredictable color. If you did it right you may have a white foam layer floating on the top. If you get this, you are fortunate indeed. One of the fun things about a TerribAle will be sharing it with your friends and discussing it interesting and varied flavors. They will likely be neophytes and may be very quiet as the experience such a beer for the first time. Do not be surprised if they drink very little as this is an advanced beer and surely their unrefined palate will not be able to handle much of a delicacy such as this.



Best of Show Bus Tour to Broad Ripple Brewpub (BoSBTtBRB): Saturday, March 12

The top prize for winning Best of Show at the Indiana State Fair Brewers Cup is the chance to brew your winning recipe at a professional brewery and have your beer served on tap for the masses.

For the past several years that brewery has been the Broad Ripple Brewpub in Indy. It's known as the granddaddy of Indiana's microbrewery scene having been the first Indiana brewpub to open way back in 1990, It also claims the title of Indiana's oldest microbrewery.

This historic place is where our own John Mills will help brew his BOS North English Brown Ale *How Now Brown Cow*.

The club has chartered a bus to make the trek to Indy to celebrate the tapping of John's beer in a grand ceremony at Broad Ripple Brewpub. The trip will also include

stops at the many other brewpubs that have sprung up in the Broad Ripple area of Indianapolis. These might include, Brugge Brasserie, Barley Island Brewing Company,

and the brand new Scotty's Thr3e Wise Men Brewing Company.

Tickets are on a first-come-first-served basis. Once you pay Jack Frey, you're signed up. The cost is \$25 for members and \$30 for non-members. Tickets will go on sale at the January meeting. Print out the Ticket Reservation Form and include it with your money. All remaining seats will be offered to the Doubois County SUDS Club on Feb 1 and we are expecting to sell out.

Bus pick up is the northern end of the Schnucks parking lot of at the corner of Lynch Rd and Green River Rd. at 6:30 a.m., Saturday, March 12. Return time is unknown, but should be sometime before Sunday. The trip will include a swing through Jasper to pick up the SUDS Club members.



TICKET RESERVATION FORM

OVHA Best of Show Bus Tour to Broad Ripple Brewpub (BoSBTtBRB)

Saturday, March 12, 6:30 a.m.-?

Member Name _____ @ \$25 = \$25

Number of non-members in your reservation _____ x \$30 = \$ _____

Total \$ _____



JANUARY

WEDNESDAY, JANUARY 26

**Meeting; Germania Mannerchor
Topic: Sanitization by Chris
Alvey; Beer Style: Stout**

Sign up for the Best of Show Bus Tour to Broad Ripple Brewpub at this meeting. Tickets are expected to sell out.

Club dues are also due. \$25 individual and \$30 for family membership.

SATURDAY, JANUARY 29

**Brewers of Indiana Guild Winter
Fest, Indy State Fair Grounds**

There may be a barrel to pick up again this year. Details are still unclear. This will be discussed at the January meeting. The club usually gets two free passes to serve homebrew.

FEBRUARY

WEDNESDAY, FEBRUARY 23

**Meeting; Germania Mannerchor,
Topic: Water by Peter Federick;
Beer Style: Belgians**

There will be a **HOP SWAP** at this meeting. Digital scales and vacuum baggers will be provided. Bring your bulk hops and swap for varieties you don't have. Normally an ounce for ounce swap.

MARCH

SATURDAY, MARCH 12

**Best of Show Bus Tour to Broad
Ripple Brewpub (BoSBTtBRB), Indy**

See details on page 4. Buy your tickets at the January meeting as they are expected to sell out.

WEDNESDAY, MARCH 30

**AHA's National Homebrew
Competition Entry Deadline**

Entries accepted between March 21 and March 30.

WEDNESDAY, MARCH 30

**Meeting; Germania Mannerchor,
Topic: Extract Brewing 101 by
Michael Erwin; Beer Style: Irish
Red**

There will be an **EQUIPMENT SWAP** at this meeting. Bring all that brewing gear you no longer want or need. Sell or swap it to a member who could put it to good use.