



OHIO VALLEY HOMEBREWERS ASSOCIATION

TAP

www.ovha.net

October 2011

Vol. 15, No. 10

CELEBRATING 15 YEARS!

2011

Upcoming Events

OCTOBER

Wed, Oct 26, 7 pm:

Meeting; Germania Mannerchor, Topic: Equipment Maintenance 201 by Don Heisler; Beer Style: Oktoberfest

NOVEMBER

Sat, Nov 5: AHA's Learn to Homebrew Day, Liquor Locker (Morgan), 4001 E. Morgan Ave., 9 a.m.-3 p.m. (Jeff Smith)

Sat, Nov 12, 4:30 pm:

Holy Redeemer "Tap & Cork" tasting event. (John Mills)

Wed, Nov 16:

Meeting; Germania Mannerchor Topic: Officer Nominations; OVHA "Big Turkey" Homebrew Contest, Beer style: IPA, Category A,B,C. Topic: Hop Tea Tasting by John Dippel; Beer Style: IPA

DECEMBER

Wed, Dec 14: Elections; Holiday Party, Bring a covered dish. Club will provide meat. -Beer Style: Holiday/Winter Warmer

Learn to Homebrew Day 2011!

Saturday, November 5, 2011 is the American Homebrewers Association's (AHA) 13th Annual Learn to Homebrew Day and the Ohio Valley Homebrewers Association is again participating in this year's celebration.

Learn to Homebrew Day is an international event celebrated each year on the first Saturday in November with the goal of introducing people to the homebrewing hobby. The OVHA is happy to invite anyone who is interested in learning how to homebrew to stop by the **Liquor Locker** (Morgan Ave. location) from **9 a.m. to 3 p.m. on Saturday, November 5, 2011.**

With the high-profile location, we need lots of brewers to brew and lots of brewers to talk about brewing to the public. Lunch is provided to participants. Water and electric power is available on site. Bring your system no matter how big or small even if you can't brew that day. We want to make an impression! Plus all the variety of equipment is great for show and tell. Beer for sampling is also appreciated.

Tell your friends and family about this event. Print the flyer on the back page and post it wherever you can to help spread the word. Let's make this the best LTHD ever!



Holy Redeemer "Tap & Cork"

Saturday, November 12, 2011 is the second annual Tap & Cork from 6-10pm. Food, beverages, and entertainment is included in the \$25 presale \$30 door ticket. Volunteers need not buy tickets. If anyone else wants a ticket contact John Mills on the message board.

Set up will begin around 4:30pm.

Please post on the message board if you're bringing something so that it can be included in the tasting booklet.



Next Meeting: October 26, 7 pm

President's Message

That special time of year is again upon us and it is not only election season for local political offices but for the OVHA as well [but I truly hope we don't equate the two].

While we are a broadly diverse group with a wide scope of beer preferences, we do share a common philosophy of brewing and community service.

It takes quite a bit of work to pull off these events which we endorse with such enthusiasm.

It is truly encouraging to see how we can individually elect to support or pass on specific events – giving the board a sense of what the club prefers.

Between our regular meetings and organized events the OVHA [as a group] will have participated in twenty three organized events in 2011 – that is quite an effort which is only possible through your support.

We have done quite a few new things over the past eighteen months and I have got to say that the vast majority have been really positive experiences.

We are currently working with folks for a new event for 2012 which may give us some of the best exposure ever!

We now need your participation with the nomination process for next year's board so take some time and give it careful consideration – self nomination is an easy way to get started. Feel free to ask a board member as to what each of these positions entails.

Nominations will be held during our November 16th meeting!

Thanks for a great year! [with still two and a half months left!]



T. Dutch deHaan

Style of the month: Oktoberfest

From the 2008 BJCP Guidelines Category 3B. Oktoberfest/Märzen

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)



5th Annual Big Turkey IPA Brewing Contest Judging at the November 16 Meeting

This brewing contest is open to all paid members of the OVHA and the judging is at the November 16 meeting—by your peers. Note that the monthly meeting is early in November!

The beer style for the 5th annual OVHA member's only Big Turkey brewing contest is **India Pale Ale (IPA), BJCP Category 14 with all sub-styles**. This includes the sub-styles: A: English IPA B. American IPA, and C. Imperial IPA . Information about these styles can be found at the BJCP web site: <http://www.bjcp.org/2008styles/style14.php>

INSTRUCTIONS:

- You may enter one beer in each of the subcategories. Please do not enter the *same* beer in different subcategories.
- You need two bottles of said beer for each subcategory you are entering. Please use as plain as a bottle and you can muster. Things like swing tops, labels, raised lettering, etc are not allowed in sanctioned competitions but will be allowed here if it is ALL you have as a last resort.
- Print out the BJCP Bottle ID form from the back page of this newsletter.
- Fill in your **Name**, **Category** (14), and **Subcategory** (A: English IPA, B. American IPA, or C. Imperial IPA).
- Cut out the labels and attach one to **EACH** bottle with a rubber band. Again, please use as plain as a bottle and you can muster.

Judging will be using the standard BJCP judging sheets used at all the AHA competitions and styles will each be judged within their own subcategory. It's up to you to pick the subcategory you want your beer to be judged against.

One winner, the Best of Show, will get their name on the Big Turkey trophy, get their beer brewed for SWIRCA next year at Big Brew, receive one year's free OVHA membership, get a Big Turkey ceramic stein, and a \$30 gift certificate... not to mention the fame and glory that comes with winning the prestigious OVHA Big Turkey Competition. Second prize includes a \$20 gift certificate. Third will receive a \$10 gift certificate.

GOOD LUCK!





Brew-B-Q Review

by Ron Smith, Brew-B-Q Organizer

We had a great Indiana Homebrew Club Day / Brew-B-Q 2011 this year! The weather was awesome and so was the beer, the door prizes and the beer-focused conversation. I think we had 8 clubs represented, and we were right at 70 or so people. This was great, but overall attendance was down a bit from previous years, including some late cancellations. I know it was a beautiful day and there was a lot going on (Brew Bracket, a beer festival up north, college football games, etc.), but let me know if anything else kept you from attending. We want to grow this event and continue to make it bigger and better!

With that in mind, for next year, and for throughout the year, communications, we have set up a Facebook page here...

<http://www.facebook.com/pages/Brew-B-Q-Indiana-Homebrew-Club-Day/133180393449698>

In addition to using this Facebook page for Brew-B-Q communications, it will be a great and easy way for Indiana homebrew clubs to communicate with all the other clubs. And it is fitting to do this here, because the Brew-B-Q is our one unifying face-to-face event each year. Thus, make this Facebook page your one location for Indiana homebrew club news and events (i.e. competitions, beer festivals, beer events, etc. around the state).

OK, back to this year's event... Thanks to Frank for cooking up all that awesome smoked meat! It was fantastic as always. Thanks to all the clubs that attended, especially The Ohio Valley Homebrewers Association (Evansville), who really brought it this year with I think 9 great beers on tap, and the St Gambrinus club (Bloomington) for setting up the event's first hand-pulled firkin! A big thanks to Anita / Great Fermentations and Darren / Bier Brewery for letting us use their parking lot and power outlets. Another big thanks to everyone that donated some money to the event. We can't do it without those donations. And lastly, a huge thanks to all the door prize donaters, including the following...

- Great Fermentations (including 55 yeast packets)
- Blichmann Engineering (including 2 beer guns and more)
- World Class Beverages (a ton of great beer glassware)
- Crown Liquors (including a very cool 5 liter keg dispenser)
- Tuexdo Park Brewers Supply
- Sun King Brewery
- Fountain Square Brewery
- Dogfish Head Brewery
- and others!

Next year's event will once again be on the second Saturday of October, so October 13th, 2012 !!! Put this on your club calendars now and start planning to attend the event. Also, please "like" the Facebook page and distribute this link to your club members!



OVHA Tent ready for empty cups.



Self-serve is the way to go.



Two tables of prizes! Including Beer Guns and glassware.



Wesselman Woods Wondering Owl Beer and Wine Trail Report

This was the second time the club has made an appearance at this event, and it seems to keep getting better. The location was moved in and around the newly renovated Nature Center and we had absolute perfect weather for a beer festival.

There was a little something for everyone, including great food, wine, music, and art and we had a surprising variety of beers for a small festival. Dutch had us set up front and center as patrons left the nature center for the tasting trail. We were right next to Luna the Barred Owl and Sky the Kestrel. They did a good job of keeping the critters away from our beer supplies.

The organizers were again impressed by our setup and have asked us back for next year. Thanks again to everyone that helped load up, transport, setup, server beer, tear down, and pack up.



OVHA Tent ready for cups.



The sea of orange



Jeff Smith inspecting the serving skills of Maryann deHaan.





Upcoming Events

NOVEMBER

SAT, Nov 5, 9 A.M.–3 P.M.

Annual Learn to Homebrew Day

Liquor Locker (Morgan), 4001 E. Morgan Ave., The club will gather again to put on our famous brewing demonstration. We will again be at the Liquor Locker at the corner of Morgan and Stockwell Rd. Lunch will be provided. Invite your friends, bring your systems!

SAT, Nov 12, 6 P.M. (SET UP 4:30 P.M.)

Holy Redeemer “Tap & Cork” tasting event

The last beer festival of the year!!! Second annual event for the club. Takes place at the Holy Redeemer gym on Mill Rd on the northside. Sign up for beer and labor donations on the message board.

WED, Nov 16

Meeting, Officer Nominations, and OVHA “Big Turkey” Homebrew Contest

NOTE EARLY MEETING DATE.

DECEMBER

WED, DEC 14

Elections & Holiday Party

Bring a covered dish. Club will provide meat. -Beer Style: Holiday/Winter Warmer. NOTE EARLY MEETING DATE.

Sign ups at: <http://www.ovha.net/phpBB3/index.php>



BEER *on the* BRAIN? THEN COME TO:

OHIO VALLEY HOMEBREWERS ASSOCIATION

LEARN TO HOMEBREW DAY

Saturday, November 5, 2011 • 9 a.m. – 3 p.m.

Location: Liquor Locker-Morgan Ave at the corner of Morgan Ave. and Stockwell Rd., Evansville

Contact: Jeff Smith, g.jeffrey.smith@gmail.com

Info: www.ovha.net or info@ovha.net



WWW.OVHA.NET

LIQUOR
Locker

BA
BREWERS
ASSOCIATION





AHA/BJCP Sanctioned Competition Program

BOTTLE IDENTIFICATION FORM



The American Homebrewers Association
www.beertown.org

BOTTLE ID FORM . . .

Name _____

Street Address _____

City _____

State _____ Zip _____

Phone Number _____

Email Address _____

Name of Beer _____

Category Entered _____

Subcategory Entered _____

Homebrew Club _____

ATTACH ONE FORM TO EACH BOTTLE

BOTTLE ID FORM . . .

Name _____

Street Address _____

City _____

State _____ Zip _____

Phone Number _____

Email Address _____

Name of Beer _____

Category Entered _____

Subcategory Entered _____

Homebrew Club _____

ATTACH ONE FORM TO EACH BOTTLE

BOTTLE ID FORM . . .

Name _____

Street Address _____

City _____

State _____ Zip _____

Phone Number _____

Email Address _____

Name of Beer _____

Category Entered _____

Subcategory Entered _____

Homebrew Club _____

ATTACH ONE FORM TO EACH BOTTLE

BOTTLE ID FORM . . .

Name _____

Street Address _____

City _____

State _____ Zip _____

Phone Number _____

Email Address _____

Name of Beer _____

Category Entered _____

Subcategory Entered _____

Homebrew Club _____

ATTACH ONE FORM TO EACH BOTTLE