



# OHIO VALLEY HOMEBREWERS ASSOCIATION

# TAP

www.ovha.net

November 2011

Vol. 15, No. 11

## CELEBRATING 15 YEARS!

## 2011

### Upcoming Events

#### NOVEMBER

##### 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

## 5th Annual Big Turkey IPA Brewing Contest

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 including ALL 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 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!



## 2012 Dues Due

The treasurer is now accepting dues for the 2012 calendar year. Dues run \$25 for individuals or \$30 for a family membership for those living under the same roof, including all forms of co-habitation, and the special 5 years for \$100 option is still available. Please renew your membership at the November or December meeting.



## Next Meeting: November 16, 7 pm

### Style of the month: IPA

*From the 2008 BJCP Guidelines Category 14B. American IPA*

**Aroma:** A prominent to intense hop aroma with a citrusy, floral, perfume-like, resinous, piney, and/or fruity character derived from American hops. Many versions are dry hopped and can have an additional grassy aroma, although this is not required. Some clean malty sweetness may be found in the background, but should be at a lower level than in English examples. Fruitiness, either from esters or hops, may also be detected in some versions, although a neutral fermentation character is also acceptable. Some alcohol may be noted.

**Appearance:** Color ranges from medium gold to medium reddish copper; some versions can have an orange-ish tint. Should be clear, although unfiltered dry-hopped versions may be a bit hazy. Good head stand with white to off-white color should persist.

**Flavor:** Hop flavor is medium to high, and should reflect an American hop character with citrusy, floral, resinous, piney or fruity aspects. Medium-high to very high hop bitterness, although the malt backbone will support the strong hop character and provide the best balance. Malt flavor should be low to medium, and is generally clean and malty sweet although some caramel or toasty flavors are acceptable at low levels. No diacetyl. Low fruitiness is acceptable but not required. The bitterness may linger into the aftertaste but should not be harsh. Medium-dry to dry finish. Some clean alcohol flavor can be noted in stronger versions. Oak is inappropriate in this style. May be slightly sulfury, but most examples do not exhibit this character.

**Mouthfeel:** Smooth, medium-light to medium-bodied mouthfeel without hop-derived astringency, although moderate to medium-high carbonation can combine to render an overall dry sensation in the presence of malt sweetness. Some smooth alcohol warming can and should be sensed in stronger (but not all) versions. Body is generally less than in English counterparts.

**Overall Impression:** A decidedly hoppy and bitter, moderately strong American pale ale.

**History:** An American version of the historical English style, brewed using American ingredients and attitude.

**Ingredients:** Pale ale malt (well-modified and suitable for single-temperature infusion mashing); American hops; American yeast that can give a clean or slightly fruity profile. Generally all-malt, but mashed at lower temperatures for high attenuation. Water character varies from soft to moderately sulfate. Versions with a noticeable Rye character (“RyePA”) should be entered in the Specialty category.

**Vital Statistics:** OG: 1.056 – 1.075  
IBUs: 40 – 70 FG: 1.010 – 1.018  
SRM: 6 – 15 ABV: 5.5 – 7.5%

**Commercial Examples:** Bell’s Two-Hearted Ale, AleSmith IPA, Russian River Blind Pig IPA, Stone IPA, Three Floyds Alpha King, Great Divide Titan IPA, Bear Republic Racer 5 IPA, Victory Hop Devil, Sierra Nevada Celebration Ale, Anderson Valley Hop Ottin’, Dogfish Head 60 Minute IPA, Founder’s Centennial IPA, Anchor Liberty Ale, Harpoon IPA, Avery IPA





## Learn to Homebrew Day

11 brewers, 60 gallons, over a dozen visitors—the 2011 LTHD was one for the record books! Throw in picture perfect brewing weather and you have the recipe for the best Learn to Homebrew Day the OVHA has put on. Thanks again to the Liquor Locker's Skip Seaman for hosting us. His excellent location and grilling skills helped make it the best one yet! We hope to continue this great partnership. Also many thanks to all the brewers that set up their systems and explained what brewing is all about to the interested public. A few new members were picked up for sure.



## Tap & Cork Fest Review

OVHA participated in Holy Redeemers's 2nd annual Tap & Cork Fest which was the last public festival for the club for 2011. There were just over 500 patrons in attendance for the 6-10 pm event on Nov 12. OVHA had their 12 tap cart in full production mode along with an additional 5 taps pouring from the jockey box, 2 cobras hissing their NA concoctions, and approx 6 different bottled beers for the thirsty crowd. Of the 17 taps pouring there was 2 taps of Irish Red. One brewed by Don Heisler, and the other by John Mills. It was put to the patrons which was the better beer. Official results were not kept, but both beers poured well all night. There were also 3 single dry hopped American wheats to demonstrate the differences one hop can make on a beer. The three hops were: Citra, Amarillo, and Summit. Summit was the clear crowd favorite with it's orange/tangerine flavors.

John Dipple's Octoberfest finally blew after being present at three events and Jeff Smith's Black IPA spread its dark hoppy wings over more than a few new believers of the dark side.



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**

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