



OHIO VALLEY HOMEBREWERS ASSOCIATION

TAP

www.ovha.net

December 2011

Vol. 15, No. 12

CELEBRATING 15 YEARS!

2011

Upcoming Events

DECEMBER

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

President's Farewell Message

Wow, a whole year gone by already?

When we look back and see all of the OVHA activities we can surely see that we had a very busy year.

It seems like for every meeting and after every event we were talking to and welcoming new members one after another.

We made substantial equipment improvements and added a number of new ideas:

- Improved Club visibility and new graphics!
- Meeting "half-pot"
- Hop Swap!
- Equipment swap!
- Club outing to Broadripple Brewery!
- BYO Brew Your Own with OVHA ingredients!
- New venue format for "Learn to Homebrew"!
- Better presentation at Brew B Q!

We enjoyed strong support for major events including Big Brew, Zoo Brew, SWIRCA, Brew Ha Ha, Wesselman Woods, Holy Redeemer and St. Bens, OVHA picnic and now our annual Christmas Party.

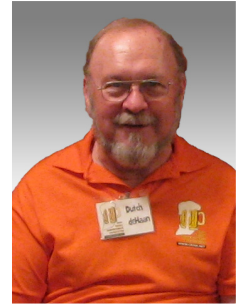
We've also got the absolute best Website of any homebrew club – bar none!

Another strong showing came from our informative and technically challenging "TECH TOPICS".

We will want to hear from you regarding the planning portion of our new coming year for these topics.

It has been a lot of work to keep things running as smooth as possible and we truly have had a great year – thanks for all your help and we look forward to your continuing support!

A special welcome to the 26 new members that joined in 2011: Tiffany Arrigo, Sam Baggett, Roger Barnes, John Copeland, Art Cox, Elizabeth Cox, Robin Crooks, Bob Dale, Nick Davidson, Jason Duke, Max Emery, Loyd Enochs, Nathan Ferrell, Tim Hargraves, Elliott Hoff, Jeff Logsdon, Josh Minton, John Norrick, Kenny Purcell, Josh Raleigh, Tony Reising, Aaron Royer, Fred Schmalz, Aaron Singleton, Jeanne Spain, and Brent Winstead.



T. Dutch deHaan

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 December meeting.



Next Meeting: December 14, 7 pm

Style of the month: **Winter Warmer**

From the 2008 Beer Judge Certification Program Category 21B: Christmas/Winter Specialty Spiced Beer

Aroma: A wide range of aromatics is possible, although many examples are reminiscent of Christmas cookies, gingerbread, English-type Christmas pudding, spruce trees, or mulling spices. Any combination of aromatics that suggests the holiday season is welcome. The base beer style often has a malty profile that supports the balanced presentation of the aromatics from spices and possibly other special ingredients. Additional fermentables (e.g., honey, molasses, maple syrup, etc.) may lend their own unique aromatics. Hop aromatics are often absent, subdued, or slightly spicy. Some fruit character (often of dried citrus peel, or dried fruit such as raisins or plums) is optional but acceptable. Alcohol aromatics may be found in some examples, but this character should be restrained. The overall aroma should be balanced and harmonious, and is often fairly complex and inviting.

Appearance: Generally medium amber to very dark brown (darker versions are more common). Usually clear, although darker versions may be virtually opaque. Some chill haze is acceptable. Generally has a well-formed head that is often off-white to tan.

Flavor: Many interpretations are possible; allow for brewer creativity as long as the resulting product is balanced and provides some spice presentation. Spices associated with the holiday season are typical (as mentioned in the Aroma section). The spices and optional fermentables should be supportive and blend well with the base beer style. Rich, malty and/or sweet malt-based flavors are common, and may include caramel, toast, nutty, or chocolate flavors. May include some dried fruit or dried fruit peel flavors such as raisin, plum, fig, orange peel or lemon peel. May include distinctive flavors from specific fermentables (molasses, honey, brown sugar, etc.), although these elements are not required. A light spruce or other evergreen tree character is optional but found in some examples. The wide range of special ingredients should be supportive and balanced, not so prominent as to overshadow the base beer. Bitterness and hop flavor are generally restrained so as to not interfere with the spices and special ingredients. Generally finishes rather full and satisfying, and often has some alcohol flavor. Roasted malt characteristics are rare, and not usually stronger than chocolate.

Mouthfeel: A wide range of interpretations is possible. Body is generally medium to full, and a certain malty chewiness is often present. Moderately low to moderately high carbonation is typical. Many examples will show some well-aged, warming alcohol content, but without being overly hot. The beers do not have to be overly strong to show some warming effects.

Overall Impression: A stronger, darker, spiced beer that often has a rich body and warming finish suggesting a good accompaniment for the cold winter season.

History: Throughout history, beer of a somewhat higher alcohol content and richness has been enjoyed during the winter holidays, when old friends get together to enjoy the season. Many breweries produce unique seasonal offerings that may be darker, stronger, spiced, or otherwise more characterful than their normal beers. Spiced versions are an American or Belgian tradition, since English or German breweries traditionally do not use spices in their beer.

Ingredients: Generally ales, although some dark strong lagers exist. Spices are required, and often include those evocative of the Christmas season (e.g., allspice, nutmeg, cinnamon, cloves, ginger) but any combination is possible and creativity is encouraged. Fruit peel (e.g., oranges, lemon) may be used, as may subtle additions of other fruits. May use a wide range of crystal-type malts, particularly those that add dark fruit or caramel flavors. Flavorful adjuncts are often used (e.g., molasses, treacle, invert sugar, brown sugar, honey, maple syrup, etc.).

Vital Statistics: OG, FG, IBUs, SRM and ABV will vary depending on the underlying base beer. ABV is generally above 6%, and most examples are somewhat dark in color.



Commercial Examples: Anchor Our Special Ale, Harpoon Winter Warmer, Weyerbacher Winter Ale, Nils Oscar Julöl, Goose Island Christmas Ale, North Coast Wintertime Ale, Great Lakes Christmas Ale, Lakefront Holiday Spice Lager Beer, Samuel Adams Winter Lager, Troegs The Mad Elf, Jamtlands Julöl



Three-Time Big Turkey Winner—Don Heisler—Reveals All!

The last three Big Turkey homebrewing contests have been a clean sweep for Don Heisler. This year he also took a third place as well as the best of show. He now shares his secrets to his winning success.

Brew Hints from the Big Turkey, by Don Heisler

I was asked to share my secrets of winning the Big Turkey for the past three years, and I'm happy too. The only problem is that I have no secrets.

When I'm looking to make a style of beer, I use the same practice that I use when trying to master the homebrew craft itself. That is, before you can start being creative you need to understand the proper way of doing things. This means understanding how your equipment works and what happens when you change your process or recipe. The only way to do this is to make beers, drink beers, make changes, make more beers, and drink more beers. Not a bad life is it?

Here's a couple of important items I try to follow:

1. Yeast:

Yeast is your friend and don't overlook it. The proper amount of yeast will give you the results you want. If your yeast is over 6 weeks old you will need to step it up in stages when you make your starter. If there are not enough yeast cells they will spend more time and energy reproducing and not as much quality time fermenting the beer. Having a low cell count will cause off-flavors, increase the time of fermentation, and can even cause your fermentation to stall out prematurely.

2. Know what you want:

When I want to duplicate a style I have found it always better to try several different beers of that style, that way I can get an idea of what I want. I don't think I drank too many IPA's before this past spring when I went out and purchased several different types and found out I really did like IPA's.

3. Keep trying:

I had never made an IPA until this spring so I made several 2 ½ gallon batches until I had the beer I wanted. I never dry-hopped before and had read a lot about how you can sometimes get grassy flavors when dry-hopping so I tried several different styles of dry-hopping.

4. Read, ask questions and keep notes.

Just do it.

My recipes are all either on the clubs webpage or on my personal webpage (heislerbrewing.com). Remember that you may need to adjust them for your style of brewing. This goes with any recipe you find online. Your equipment, water to grain ratio, mill gap, and yeast handling will make a difference in the outcome.

Don't be so obsessed with the details that you forget this is our hobby and we get to drink all of our mistakes!



Don Heisler's Loose Goose IPA

Batch Size: 5.25 gal
OG: 1.060 SG
Brewhouse Efficiency: 68.00 %
Boil Time: 60 Minutes



Ingredients:

10 lbs Pale Malt, Maris Otter (Cargill) (4.0 SRM)
12 oz Caramel/Crystal Malt - 60L (60.0 SRM)
12 oz Munich Malt (9.0 SRM)
12 oz Wheat, White (Cargill) (2.9 SRM)

Mash at 150 F for 60 min, mashout at 168

1.50 oz Centennial [8.80 %] - Boil 60.0 min
1.25 oz Fuggles [4.00 %] - Boil 30.0 min
0.75 oz Fuggles [4.00 %] - Boil 15.0 min
0.25 oz Cascade [7.80 %] - Boil 15.0 min

1.0 pkg British Ale Yeast (Wyeast Labs #1098)

Primary Fermentation (5.00 days at 64.0 F
ending at 66.0 F)



2011 Year in Review

2011 marked the 15 anniversary of the OVHA! During the year we had a 36% increase in OVHA membership and the busiest festival season on record. The club had an unbelievable 28 planned events (including meetings) this year. Following is a brief recap of the year:

The festival season started off in Indianapolis at the Brewers of Indiana Guild Winterfest in **JANUARY**. 3,000 people, 29 breweries, and 8 homebrew clubs were in attendance, including OVHA. The OVHA Barrel Aged Old Ale got rave reviews from professional brewers and the public alike.



FEBRUARY'S main event was a Hop Swap at the meeting. Digital scales and vacuum sealers were running throughout the meeting.

MARCH was a huge month. The club chartered a bus to make the trek to Indy to celebrate the tapping of John Mill's Brewers Cup Best of Show beer 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. • During the monthly meeting we had an equipment swap meet.



MAY saw a very rainy Big Brew Day. Nine brewing setups were in full production by 9 a.m. The rain stopped by the afternoon and it turned out to be a terrific Big Brew Day. We made 45 gallons in 9 batches and had several visitors stop by. We even remembered the simultaneous world-wide noon toast as Dutch deHaan's pasta was being scarfed down. A Big Brew first, we managed a little local news coverage.



JUNE held the second annual Zoo Brew at the Evansville Mesker Park Zoo & Botanic Gardens. It was again a sell out crowd. The OVHA area was just inside the main gate and we had a long line all night. The club had 25 beers to offer the thirsty public. This was a good thing since several of the vendors ran out of beer long before the night was over. This event saw the debut of the wonderful new signage and lighting made by president deHaan. It's been well used at every event since.





2011 Year in Review

JULY is always Brewer's Cup month at the State Fair. This was the 13th annual homebrew competition and it has grown by leaps and bounds with an 11% increase in entries. They topped 1,000 this year. It was a lot of competition, but Dwayne Delaney received a first place blue ribbon for his Irish Coffee Stout in the spice/herb/vegetable category, the club bourbon old ale placed 2nd in the wood-aged category, and John Mills received the 3rd place white ribbon for his sweet potato ale also in the spice/herb/vegetable category. • As is tradition at the July meeting, we toured Evansville's only brewpub, Turonis, guided by it's head brewer and OVHA Treasurer, Jack Frey.



AUGUST holds our oldest festival, SWIRCA Craftbrewersfest. The club supported this event with 23 different beers. • We also started a new tradition this month, Brew Your Own (BYO) Day. The club supplied the brewing ingredients in exchange for half the batch being reserved for one of our public events. Win win, as they say. • A few members entered the annual Strassenfest Homebrew Contest and Don Heisler took a 2nd place with his Barrel Aged Stout. • Finally, the month ended with a book signing tour stop and pub quiz at Turonis by Bob Ostrander who wrote "Hoosier Beer – Tapping into Indiana Brewing History"



SEPTEMBER was a fun month. The annual summer picnic was held again at Chuck's Family Lake. • The Evansville Museum really stepped it up with their annual Brew-Ha-Ha festival. The club was finally received some respect, and so did craft beer in general. We'll likely be back next year.

OCTOBER was the busiest yet with events nearly every weekend. The month started out oddly with an event at St. Benedict Cathedral to celebrate Oktoberfest. • Next up was a trip to Indy to celebrate Indiana Homebrew Club day. The weather was awesome and so was the beer, the door prizes and the beer-focused conversation. I think there were 8 clubs represented, and right at 70 or so people. The OVHA setup impressed many. • The third weekend was the second time the club has made an appearance at Wesselamn Woods Wondering Owl Beer and Wine Trail. 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. We were right next to Luna the Barred Owl and Sky the Kestrel.



NOVEMBER started out right with a wonderful Learn to Homebrew Day at the Liquor Locker. With 11 brewers, 60 gallons, and over a dozen visitors, it was one for the record books! Thanks again to the Liquor Locker's Skip Seaman for hosting us. • The last festival of the year was Holy Redeemers's 2nd annual Tap & Cork Fest. There were just over 500 patrons in attendance this year and the OVHA had the 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. • In the middle of the month we held the 5th Annual Big Turkey Homebrew contest. Don Heisler impressed us all with a back-to-back-to-back win with an English IPA and 3rd place too! Congrats Don!

Which brings us to **DECEMBER**. Elections will take place at the Holiday Party/Annual Meeting and planning will start for 2012. It's sure to be another fun yet busy year. HAPPY 15 YEARS OVHA!



The Ohio Valley Homebrewer's Association General By-Laws

Mission Statement

To promote the art, heritage and enjoyment of homebrewing through education and preservation of the many varieties of brewing techniques.

Article I: The Association

SECTION 1. The name of this organization shall be known as the The Ohio Valley Homebrewer's Association.

ARTICLE II : Membership

SECTION 1. Any person applying for membership may become a member of this association provided that the applicant has reached legal drinking age, has expressed an interest in home brewing and agrees to abide by these Bylaws and the decisions of the officers and members of the association.

SECTION 2. There shall be only two classifications of membership in the association: Regular Membership and Family Membership

SECTION 3. Regular Membership dues will be \$25 per year. Family Membership dues will be \$30 per year. Dues paid for New Membership after November 15 each year will be treated as dues paid for the following year. Dues paid for new membership after July 1 will be prorated to \$15 for regular membership and \$20 for family membership.

SECTION 4. The Board of Directors may establish special memberships and dues for special memberships in the association.

SECTION 5. When a member is delinquent in payment of dues for a period of 2 years, the Board of Directors will remove that member from the membership roles. Delinquent members may reinstate their regular membership by paying the current years dues.

SECTION 6. A member in good standing is a member who is current in payment of dues.

ARTICLE III: Meetings

SECTION 1. Regular Meetings of the association will be held on the last Wednesday of each month. When the last Wednesday falls on a national holiday, the Regular Meeting will be rescheduled by the Board of Directors at least one month before the regular meeting date.

SECTION 2. The Annual Meeting will be designated as the regular meeting during the month of December each year.

SECTION 3. Only members in good standing may take part in meeting discussions, vote on proposed motions or enjoy any other privilege of membership.

ARTICLE IV : Board Of Directors

SECTION 1. The Board of Directors shall consist of the president, vice president, secretary, and treasurer of the association and three at large members who shall hold office for a period of 1 year or until their successors are elected.

SECTION 2. The 7 Board of Directors members shall be chosen from among the members of the association, by the members of the association present at each Annual Meeting.

SECTION 3. Nominations for the board shall be made one month prior to the annual meeting.

SECTION 4. The vice president shall assume the role of president the year following his term.

SECTION 5. The Board of Directors shall meet prior to the regular membership meeting. Special meetings of the Board may be called by any member of the Board of Directors or the Secretary upon 7 days notice in person or by mail.

SECTION 7. A QUORUM shall consist of not less than a majority of the elected and serving Board of Directors Members.

SECTION 8. The immediate past-president shall be a non-voting ex officio members of the board of directors.

ARTICLE V: Duties of Officers and Board of Directors

SECTION 1. It shall be the duty of the President to preside at all meetings, appoint all committees and report to the membership all actions taken by the Board of Directors at the next regular meeting of the membership.

SECTION 2. It shall be the duty of the Vice-President to assist the President in his duties and to conduct all official business of the association in the absence of the President.

SECTION 3. It shall be the duties of the Secretary to keep a record of attendance of Board members at all meetings, to keep a record of the proceedings of all meetings to complete needed correspondence of the association and production of the monthly newsletter.

SECTION 4. It shall be the duties of the Treasurer to receive all monies paid to the association, make all disbursements allowed by motions of the membership, per the Board of Directors, keep a record of membership of the association, and make report of all of these at the monthly meeting.

SECTION 5. It shall be the duty of the Board of Directors to supervise the activities of the association.



ARTICLE VI: Committees

SECTION 1. Committees, standing or special, shall be appointed by the President as the association, or the Board of Directors, shall from time to time deem necessary to carry on the work of the association.

SECTION 2. The President shall be ex officio a member of all committees except the Nominating Committee.

ARTICLE VII: Parliamentary Authority

The rules contained in the current edition of Robert's Rules of Order Newly Revised shall govern the association in all cases to which they are applicable and in which they are not inconsistent with these by laws and any special rules of order the association may adopt.

ARTICLE VIII: Amendments

SECTION 1. These By-Laws may be amended by the following process:

- (a) An amendment may be presented and read at a regular membership meeting by any member.
- (b) This amendment must be considered, during old business, at the next regular membership meeting. It may then be withdrawn by the maker or discussed, amended and voted on by the members present at said regular meeting.

SECTION 2. Any amendment will require a 2/3 (two thirds) majority of the members present and voting to pass. After being passed and being recorded by the Secretary, the amendment will immediately become a part of these By-Laws.

ARTICLE IX: Dissolution

SECTION 1. Upon dissolution of this association all liabilities and obligations of the association shall be paid, satisfied, discharged or adequate provisions be therefore made.

SECTION 2. Disposition of all assets of this association shall be at the discretion of the Board of Directors.

SECTION 3. If in the event this association is incorporated, dissolution shall be in compliance with the laws of the State of Indiana particularly as set forth in Chapter 157 of The Acts of The Indiana General Assembly of 1935 and the amendments thereto.

ARTICLE X: Miscellaneous

SECTION 1 Order of business:

- (1) Roll call of Directors
- (2) Reading of the minutes of the last meeting
- (3) Treasurer's Report
- (4) Introduction of guests
- (5) Reports and Communications
- (6) Old Business
- (7) New Business
- (8) Other appropriate activities
- (9) Adjournment

These By-Laws are Affirmed 25th day of June, 1997.