



OHIO VALLEY HOMEBREWERS ASSOCIATION

TAP

www.ovha.net

February 2011

Vol. 15, No. 2

CELEBRATING 15 YEARS!

2011

Upcoming Events

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
(BoSBTtBRB) , 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

APRIL

Wed, Apr 27, 7 pm:
Meeting, Germania
Mannerchor, Topic: Yeast
by Don Heisler; Beer
Style: Lager

Best of Show Bus Tour to Broad Ripple Brewpub Saturday, March 12

ITINERARY

6:30am CST ARRIVE First Federal Parking Lot (Green River and Lynch)

7:00am CST DEPART First Federal Parking Lot (Green River and Lynch) enroute to Jasper

9:15am EST ARRIVE Jasper – St. Joseph Church, south parking lot (10th St. & US 231N)

9:30am EST DEPART Jasper enroute to Broad Ripple Brew Pub

12:30pm EST ARRIVE Broad Ripple Brew Pub – 842 E. 65th St., Indianapolis
(weather permitting, walk/stumble along Monon Trail to Brugge Brasserie, Thr3e Wise Men Brewery, et al)

5:00pm EST DEPART Thr3e Wise Men Brewery (1021 Broad Ripple Ave) enroute to Great Fermentations

5:15pm EST ARRIVE Great Fermentations – 5127 E. 65th St.

6:00pm EST DEPART Great Fermentations enroute to Jasper

9:00pm EST ARRIVE Jasper - St. Joseph Church, 1029 Kundek St., south parking lot (10th St. & US 231N)

9:15pm EST DEPART Jasper

9:30pm CST ARRIVE First Federal Parking Lot (Green River and Lynch)

A RECAP: The club has chartered a bus to make the trek to Indy to celebrate the tapping of John Mill's Brewers Cup Best of Show 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 went on sale at the January meeting but there a few remaining.

A service Great Fermentations will do is prepare anyone's order ahead of time and have it ready to go when we get there.
www.greatfermentations.com

HOP SWAP

There will be a **HOP SWAP** at the February meeting. Digital scales and vacuum baggers will be provided. Bring your extra bulk hops and swap for varieties you don't have. Normally an ounce for ounce swap but you arrange your own trades.



Next Meeting: February 23, 7 pm

President's Message

Beer "Natures Perfect Beverage!"

Many of you already know that beer;

- ✓ makes a great pot roast
- ✓ makes waffles to die for
- ✓ makes monster chili
- ✓ makes fabulous bread
- ✓ can marinate the toughest meat
- ✓ adds tons of flavor to a shrimp boil
- ✓ makes a whole new world of rice

But wait there is even more,

How about using beer to:

- ❖ polish gold jewelry
- ❖ remove stains from carpet
- ❖ loosen rusty bolts
- ❖ keep cut flowers fresh
- ❖ shine copper and pots
- ❖ polish furniture

Yes even more for outdoors,

Beer will:

- attract slugs
- attract butterflies
- extinguish grill fires
- attract bees
- make the perfect mouse trap
- fertilize like nothing else
- fix "brown spot" on lawn

And finally, beer will:

- give hair a new bounce after shampoo
- cure insomnia after washing pillow-cases in beer
- lower your blood pressure
- help pass kidney stones

We are looking to promote more local "GROUP" activities with greater public visibility. We have added the trip to

Indianapolis, BIG BREW, hop exchange, equipment swap, more to come!



T. Dutch deHann

Style of the month: Belgians

From the 2008 BJCP Guidelines Category 16E: Belgian Specialty Ale

Aroma: Variable. Most exhibit varying amounts of fruity esters, spicy phenols and/or yeast-borne aromatics. Aromas from actual spice additions may be present. Hop aroma may be none to high, and may include a dry-hopped character. Malt aroma may be low to high, and may include character of non-barley grains such as wheat or rye. Some may include aromas of Belgian microbiota, most commonly *Brettanomyces* and/or *Lactobacillus*. No diacetyl.

Appearance: Variable. Color varies considerably from pale gold to very dark. Clarity may be hazy to clear. Head retention is usually good. Generally moderate to high carbonation.

Flavor: Variable. A great variety of flavors are found in these beers. Maltiness may be light to quite rich. Hop flavor and bitterness may be low to high. Spicy flavors may be imparted by yeast (phenolics) and/or actual spice additions. May include characteristics of grains other than barley, such as wheat or rye. May include flavors produced by Belgian microbiota such as *Brettanomyces* or *Lactobacillus*. May include flavors from adjuncts such as caramelized sugar syrup or honey.

Mouthfeel: Variable. Some are well-attenuated, thus fairly light-bodied for their original gravity, while others are thick and rich. Most are moderately to highly carbonated. A warming sensation from alcohol may be present in stronger examples. A "mouth puckering" sensation may be present from acidity.

Overall Impression: Variable. This category encompasses a wide range of Belgian ales produced by truly artisanal brewers more concerned with creating unique products than in increasing sales.

History: Unique beers of small, independent Belgian breweries that have come to enjoy local popularity but may be far less well-known outside of their own regions. Many have attained "cult status" in the U.S. (and other parts of the world) and now owe a significant portion of their sales to export.

Comments: This is a catch-all category for any Belgian-style beer not fitting any other Belgian style category. The category can be used for clones of specific beers (e.g., Orval, La Chouffe); to produce a beer fitting a broader style that doesn't have its own category; or to create an artisanal or experimental beer of the brewer's own choosing (e.g., strong Belgian golden ale with spices, something unique). Creativity is the only limit in brewing but the entrants must identify what is special about their entry. This category may be used as an "incubator" for recognized styles for which there is not yet a formal BJCP category.

The judges must understand the brewer's intent in order to properly judge an entry in this category. THE BREWER MUST SPECIFY EITHER THE BEER BEING CLONED, THE NEW STYLE BEING PRODUCED OR THE SPECIAL INGREDIENTS OR PROCESSES USED. Additional background information on the style and/or beer may be provided to judges to assist in the judging, including style parameters or detailed descriptions of the beer. Beers fitting other Belgian categories should not be entered in this category.



BIG Winterfest Report

According to IndianaBeer.com “3,000 people(official number), including 500 VIP tickets, and decent weather, adequate room, adequate restrooms, 29 Indiana breweries, 18 neighbor-state breweries, 2 distributors, 8 homebrew clubs, and 2 homebrew stores made this the best Indiana Winterfest yet.”



The club was represented this year by John Mills and Chris Norrick. Beers on tap included 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. The hard cider blew first because there was only a tiny hand full of samples left in the keg. The Cow was next to empty with the Barrel Aged Olde Ale and Wet Hop nearly drained. The Barrel Aged beer was very popular this year and got rave reviews from professionals and amateurs alike. Including this video testimonial declaring it the best beer at the fest: <http://www.youtube.com/watch?v=exMgh7NYJSk>.





Upcoming Events

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 1. .

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.