



# OHIO VALLEY HOMEBREWERS ASSOCIATION

# TAP

www.ovha.net

March 2011

Vol. 15, No. 3

## CELEBRATING 15 YEARS!

## 2011

### Upcoming Events

#### MARCH

**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

#### MAY

**Sat, May 7:** AHA's Big Brew Day; Germania Mannerchor.

**Wed, May 25, 7 pm:** Meeting; Germania Mannerchor, Topic: Speciality Malt Tea Tasting by Chris Norrick; Beer Style: Maibock

## OVHA Goes to Broad Ripple

All (most) the pics: <http://www.flickr.com/photos/cnorrick/sets/72157626242577753/>

**IT FINALLY HAPPENED.** All the buildup and anticipation finally came to a head early morning Saturday, March 12. It was time for the Brewer's Cup Best of Show tapping party. Thanks to John Mills' winning beer, the club got a chance to take broad ripple by storm. And storm it we did. Bus style.

We filled our bus with both Evansville and Jasper beer lovers and headed north on those curvy Southern Indiana roads that make using a bus bathroom a challenge even when sober. Don't forget, all people in hats must sit.

The full bus of thirsty homebrewers overwhelmed the broad ripple area just after noon local time. There wasn't a table to be had for blocks around. Broad Ripple Brewpub, Brugge Brasserie, Barley Island Brewing Company, and Scotty's Thr3e Wise Men Brewing Company all fell under the weight of our empty glasses. Great Fermentations and Bier Brewing were no match either.

In the end everyone made it back home, we think.

Thanks to everyone involved with planning this trip. It was one not to miss, but may be forgotten.



## EQUIPMENT SWAP

There will be an **EQUIPMENT SWAP** at the MARCH meeting. Bring all your old gear and buy/sell/trade for different stuff.

## Orange Shirts

It's time for a new club photo. Wear your orange club shirt to the meeting.



## President's Message

### Trivia Questions:

What do playwright Mary Chase and The Brugge Brewery in Indianapolis have in common?

**Answer:** Their favorite was "POOKA" In Mary Chase's case it was a very large imaginary Rabbit call ed Harvy the Pooka and in Brugge's case a very good Belgian fruit [cherry] beer.

Trivia Question: How many "Legitimate" and officially recognized Trappist breweries are there?

**Answer:** Seven

And of note, six from Belgium (Orval, Chimay, Westvleteren, Rochefort, Westmalle and Achel) and one from the Netherlands (Koningshoeven).

Their qualifications must be:

- The beer must be brewed within the walls of a Trappist abbey, by or under control of Trappist monks.
- The brewery, the choices of brewing, and the commercial orientations must obviously depend on the monastic community.
- The economic purpose of the brewery must be directed toward assistance and not toward financial profit.



T. Dutch deHann

## Style of the month: Irish Red Ale

*From the 2008 BJCP Guidelines Category 9D: Irish Red Ale*

**Aroma:** Low to moderate malt aroma, generally caramel-like but occasionally toasty or toffee-like in nature. May have a light buttery character (although this is not required). Hop aroma is low to none (usually not present). Quite clean.

**Appearance:** Amber to deep reddish copper color (most examples have a deep reddish hue). Clear. Low off-white to tan colored head.

**Flavor:** Moderate caramel malt flavor and sweetness, occasionally with a buttered toast or toffee-like quality. Finishes with a light taste of roasted grain, which lends a characteristic dryness to the finish. Generally no flavor hops, although some examples may have a light English hop flavor. Medium-low hop bitterness, although light use of roasted grains may increase the perception of bitterness to the medium range. Medium-dry to dry finish. Clean and smooth (lager versions can be very smooth). No esters.

**Mouthfeel:** Medium-light to medium body, although examples containing low levels of diacetyl may have a slightly slick mouthfeel. Moderate carbonation. Smooth. Moderately attenuated (more so than Scottish ales). May have a slight alcohol warmth in stronger versions.

**Overall Impression:** An easy-drinking pint. Malt-focused with an initial sweetness and a roasted dryness in the finish.

**Comments:** Sometimes brewed as a lager (if so, generally will not exhibit a diacetyl character). When served too cold, the roasted character and bitterness may seem more elevated.

**Ingredients:** May contain some adjuncts (corn, rice, or sugar), although excessive adjunct use will harm the character of the beer. Generally has a bit of roasted barley to provide reddish color and dry roasted finish. UK/Irish malts, hops, yeast.

**Vital Statistics:**      OG:    1.044 – 1.060  
 IBUs:    17 – 28    FG:    1.010 – 1.014  
 SRM:    9 – 18    ABV:    4.0 – 6.0%

**Commercial Examples:** Three Floyds Brian Boru Old Irish Ale, Great Lakes Conway's Irish Ale (a bit strong at 6.5%), Kilkenny Irish Beer, O'Hara's Irish Red Ale, Smithwick's Irish Ale, Beamish Red Ale, Caffrey's Irish Ale, Goose Island Kilgubbin Red Ale, Murphy's Irish Red (lager), Boulevard Irish Ale, Harpoon Hibernian Ale



## MORE bus trip pics

Kevin Matalucci, head brewer at Broad Ripple Brewpub, and John Mills enjoy the first glass from the just-tapped keg of How Now Brown Cow.



OVHA crew at Broad Ripple Brewpub.



Jack Frey, head brewer at Turonis Main Street, and Omar Castellon, head brewer at Thr3e Wise Men Brewing Company, enjoy a glass of Omar's beer.



OVHA crew at Thr3e Wise Men Brewing Company.



Don Armstrong and the OVHA crew at Bier Brewing.



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Wear your orange shirt for a new group photo.

### MAY

**SATURDAY, MAY 7**

#### **AHA's Big Brew Day**

Germania Mannerchor.

The Big Brew Day is one of only two times a year when the entire club gets together and brews as a group. The club will supply ingredients for some of the official recipes and will ask for volunteers to brew those beers to serve at upcoming festivals. Everyone is welcome to brew their own recipes as well. This is a great chance to invite new brewers to show them how it is done. Several different types of systems will be up and running.