



OHIO VALLEY HOMEBREWERS ASSOCIATION

TAP

www.ovha.net

April 2011

Vol. 15, No. 4

CELEBRATING 15 YEARS!

2011

Upcoming Events

APRIL

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

MAY

Sat, May 7, 8 am: 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

JUNE

June 9-24: Indiana State
Fair Brewer's Cup Entry
Deadline

June 16-18: AHA's
National Homebrewer's
Conference, San Diego,
CA

Sat, June 11: Zoo Brew,
Evansville Zoo & Botanic
Gardens (Dutch Dehann)

Wed, June 29, 7 pm:
Meeting; Germania
Mannerchor, Topic: ???
by Jeff Smith; Beer Style:
Kolsch

BIG BREW DAY!

Saturday, May 7, 8 a.m.–4 p.m., Germania Mannerchor

The club will again gather at the Germania Mannerchor side parking lot this year for our annual Big Brew. Big Brew day is all about brewing as a club so bring out your equipment for a full day of sharing brewing knowledge and beer. Tell your family and friends to stop by!

This is one of the national events that the American Homebrewers Association promotes. The recipes they selected this year include an East India Pale Ale and Rocket Rod's Positively Porter. Goto <http://www.homebrewersassociation.org/pages/events/national-homebrew-day/recipes> for the full recipes for both extract and all grain. We also brew the Big Turkey winner every year. The honors are Don Heisler's again with Some Kind of Wheat Stuff this year. See the December 2010 newsletter for the recipe.

The club will supply ingredients to brew these "official" recipes with the understanding that the resulting beer will be saved to be served at any beer festivals we support during the year. However, we won't have enough for everyone to brew, so bring your own ingredients for what ever beer you want just in case.

About the Big Brew (from the AHA website): "Each year on the first Saturday in May, homebrewers unite non-brewing and brewing friends and family to celebrate National Homebrew Day, joining with thousands of homebrewers from around the world in brewing the same recipes and sharing a simultaneous toast at noon Central Time."

Let's try and not forget the Toast again this year!





Next Meeting: May 25, 7 pm

President's Message

The diversity in our organization never fails to amaze me. Although we have widely differing tastes in beer and its variants, we all share a common interest in brewing. It is that diversity that makes us perhaps one of the best homebrewing organizations in the Midwest. It is not only diversity in taste that makes us strong, it is the broad range of skills and experience which many of our members actively bring to the process. Through our meetings and website we constantly spread and hone that knowledge base. We are working hard to provide solid "Tech Topics" of broad interest at our meetings and encourage each of you to let us know what to build into these informative sessions not only for this year but for the planning process of 2012.

With our busy season coming up we also have the chance to share not only our beer but our enthusiasm with literally thousands of visitors to our booth at some six or seven upcoming events.

We also have the opportunity to talk to these people and broaden their taste range by experiencing twenty to thirty beers at time [just from the OVHA]. If it is one thing I have experienced at these events it is the genuine interest in the brewing culture of many of our visitors. The orange shirts have become local icons at these events for no one promotes the teaching side of this great hobby like the OVHA.

We've got a couple of projects with your board which will further highlight the OVHA image at these upcoming 2011 events [and the years thereafter]. We have individual board members adopt specific events so that we can have one individual be the focal point for each of these public venues.

It has been and will be an even more exciting time starting with the BIG BREW next month, Brew at the Zoo in June, SWIRCA in August and the list continues to grow!

CHEERS!



T. Dutch deHann

Style of the month: Lager

From the 2008 BJCP Guidelines Category 1C: Premium American Lager

Aroma: Low to medium-low malt aroma, which can be grainy, sweet or corn-like. Hop aroma may range from very low to a medium-low, spicy or floral hop presence. Low levels of yeast character (green apples, DMS, or fruitiness) are optional but acceptable. No diacetyl.

Appearance: Pale straw to gold color. White, frothy head may not be long lasting. Very clear.

Flavor: Crisp and dry flavor with some low levels of grainy or malty sweetness. Hop flavor ranges from none to low levels. Hop bitterness at low to medium level. Balance may vary from slightly malty to slightly bitter, but is relatively close to even. High levels of carbonation may provide a slight acidity or dry "sting." No diacetyl. No fruitiness.

Mouthfeel: Medium-light body from use of adjuncts such as rice or corn. Highly carbonated with slight carbonic bite on the tongue.

Overall Impression: Refreshing and thirst quenching, although generally more filling than standard/lite versions.

Comments: Premium beers tend to have fewer adjuncts than standard/lite lagers, and can be all-malt. Strong flavors are a fault, but premium lagers have more flavor than standard/lite lagers. A broad category of international mass-market lagers ranging from up-scale American lagers to the typical "import" or "green bottle" international beers found in America.

Ingredients: Two- or six-row barley with up to 25% rice or corn as adjuncts.

Vital Statistics: OG: 1.046 – 1.056
IBUs: 15 – 25 FG: 1.008 – 1.012
SRM: 2 – 6 ABV: 4.6 – 6%

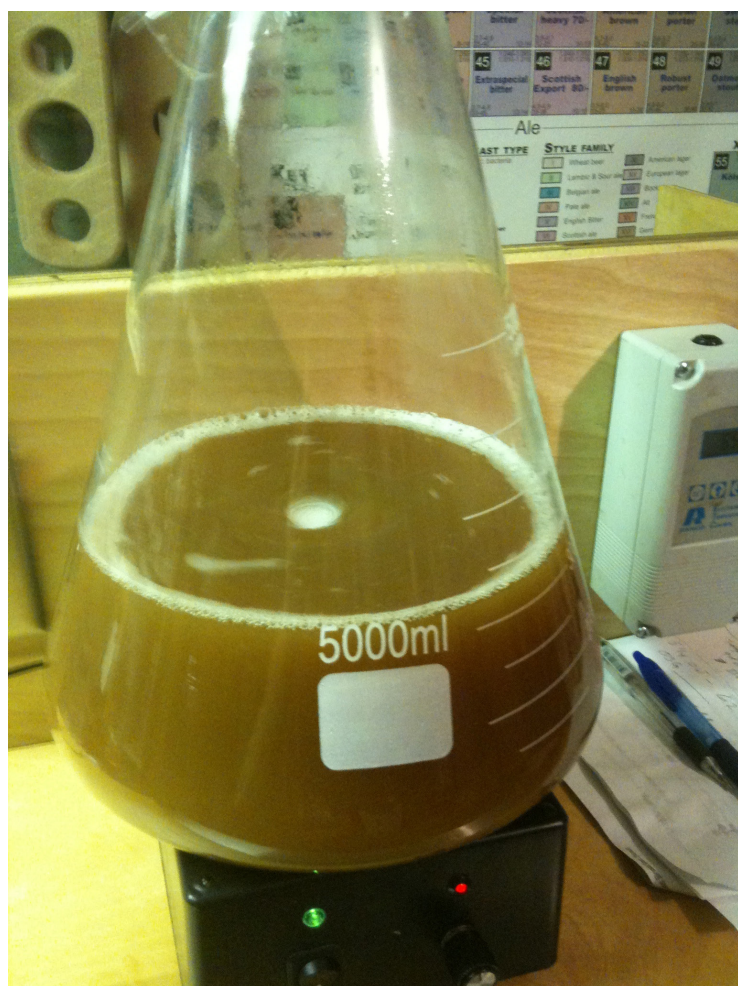
Commercial Examples: Full Sail Session Premium Lager, Miller Genuine Draft, Corona Extra, Michelob, Coors Extra Gold, Birra Moretti, Heineken, Beck's, Stella Artois, Red Stripe, Singha



Yeast Starters by Don Heisler

A yeast starter is a small volume of wort that you add to your yeast to initiate cell activity or to increase the cell count before using it to make your beer. The yeast will grow in this smaller volume, usually for 1-2 days, which then can be added to 5 gallons of wort.

While a starter is usually not necessary, unless the Original Gravity is over 1.060, if the yeast is past its "Best Before" date, if you are pitching lager yeast at temperatures below 65F, or if a faster start is desired.



Procedure:

In a medium sauce pan, add 2 quarts of water and 6 oz by weight @ 1 cup Dried Malt Extract and 1/4 tsp. Wyeast Nutrient. Boil for about 10 minutes to sterilize. Cover and cool the pan to room temperature in an ice bath. This will give you a wort of approximately 1.040 OG. (try to stay between 1.030 – 1.040) Keeping the Original Gravity low is important because you want to keep the yeast in its growth phase, rather than its fermentation phase. The fermentation phase will create alcohol, which can be toxic to yeast in high concentrations.

Pour the wort into a sanitized glass container (flask, growler, etc.) and pitch the vial of yeast. Cover the top of the container with a sanitized piece of aluminum foil so that it is flush with the container, but will still allow CO₂ to escape. Vigorously shake or swirl the container to get as much oxygen dissolved in the solution as possible. Allow the starter to sit at room temperature for 12-24 hours, occasionally shaking it to keep the solution aerated.

You probably won't see any visible activity, but the yeast is busy taking up the oxygen and sugars in the solution and growing new cells. After the yeast has consumed all of the nutrients and oxygen, it will form a milky white layer on the bottom of the container. If you are not planning on pitching the yeast right away, you can store it in the refrigerator with the foil still in place. When you are ready to brew, decant off most of the clear liquid from the top, being careful not to disturb the yeast layer below. Once the yeast and your wort are at approximately the same (room) temperature, rouse the starter yeast into suspension and pitch the entire quantity into your fermenter.

Typical Starter Volumes for 5 gallons: To activate the yeast: 1 pint (with 1/4 cup DME)

To revitalize yeast past its Best Before Date: 2 pints (with 1/2 cup DME)

To brew a high gravity beer: 4 pints (with 1 cup DME)

To brew a lager beer, starting fermentation 50-55F: 4-6 pints (with 1 to 1 1/2 cup DME)



Upcoming Events

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.

JUNE

JUNE 9-24

Indiana State Fair Brewer's Cup Entry Deadline

A great local beer competition is fast approaching. Get your beer ready to send off to the Indiana State Fair Brewers Cup between **June 9-24**. Go to <http://www.brewerscup.org/> to register your beer and get more info.

The Brewer's Cup is one of the largest homebrewed beer competitions in the world. Your beer will be judged by some highly experienced judges and you will receive detailed feedback. There are also some very nice prizes given out for first through third in each category and major prizes for homebrewer of the year (most medals) and Best of Show (best single beer out of all entries).

The actual judging will take place at the State Fair Grounds on July 8 & 9. If you are interested in heading up to help out, there will be a post on the message board for sign up shortly. We should have a free place to bunk down Friday and Saturday nights.

SATURDAY, JUNE 11

Zoo Brew

The OVHA is happy to announce another great local beer fest supporting the Evansville Zoo and Botanic Garden, **Saturday, June 11: Zoo Brew!**

The event is from 6–10 p.m. and will include a fun evening of beer, wine, great food and entertainment.

The OVHA will supply our handcrafted brew and help out in any way we can. Details to be presented and sign-up sheets provided at the May meeting.