



OHIO VALLEY HOMEBREWERS ASSOCIATION

TAP

www.ovha.net

May 2011

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CELEBRATING 15 YEARS!

2011

Upcoming Events

MAY

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

JUNE

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

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

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

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

JULY

July 8 & 9: Indiana State
Fair Brewer's Cup Judging
and Awards Ceremony @
Indy

**Wed, July 27, 7
pm:** Meeting/Turonis
Brewery Tour, **MEET
AT TURONIS** Topic:
Turonis Tour by Jack Frey;
Beer Style: Wheats & Wits



Saturday, June 11, 7-10 p.m., Setup: 5 p.m.

Our first event is here! The second annual Zoo Brew at the Evansville Mesker Park Zoo & Botanic Gardens is Saturday, June 11. Setup will start at 5 p.m. The OVHA area is just inside the main gate.

Signups are currently underway online on the OVHA Message Board. Signup sheets will also be at the May meeting. Positions include:

1. Pre-set up [at Turoni's to lead equip [4:30PM] [need only 3]
2. Set up at the Zoo 5 PM [4-5 additional]
3. Beer providers + Name and approximately how much [corny or bottles]
4. Servers
5. Tear down

This event sold out last year and it was the first time for the event. More tickets are being made available this year and expectations are high for another sell out.

Note: do not accept anything (including drink tickets) in exchange for homebrewed beer. All homebrewed beer is given away for free.

Information from the Zoo:

Raise your mug to an evening of fun at Mesker Park Zoo & Botanic Garden's Zoo Brew, presented by Toyota Indiana!

General Admission:

Zoo Brew includes up to 25 beer, wine and beverage samples, food samples from over a dozen local restaurant sponsors, four live bands, other live entertainment, a free souvenir sampling mug, Zoo Brew sampling guide, free cab rides home, and an evening of fun and socializing for a good cause at the Zoo!

VIP Admission:

Includes all the perks of General Admission, plus, includes premium parking in the Bement Ave. parking lot, exclusive entrance, access to the VIP courtyard, air conditioned Discovery Center, and other VIP extras!



Next Meeting: May 25, 7 pm

Style of the month: Maibock/Helles Bock

From the 2008 BJCP Guidelines Category 5A. Maibock/Helles Bock

Aroma: Moderate to strong malt aroma, often with a lightly toasted quality and low melanoidins. Moderately low to no noble hop aroma, often with a spicy quality. Clean. No diacetyl. Fruity esters should be low to none. Some alcohol may be noticeable. May have a light DMS aroma from Pils malt.

Appearance: Deep gold to light amber in color. Lagering should provide good clarity. Large, creamy, persistent, white head.

Flavor: The rich flavor of continental European pale malts dominates (Pils malt flavor with some toasty notes and/or melanoidins). Little to no caramelization. May have a light DMS flavor from Pils malt. Moderate to no noble hop flavor. May have a low spicy or peppery quality from hops and/or alcohol. Moderate hop bitterness (more so in the balance than in other bocks). Clean, with no fruity esters or diacetyl. Well-attenuated, not cloying, with a moderately dry finish that may taste of both malt and hops.

Mouthfeel: Medium-bodied. Moderate to moderately high carbonation. Smooth and clean with no harshness or astringency, despite the increased hop bitterness. Some alcohol warming may be present.

Overall Impression: A relatively pale, strong, malty lager beer. Designed to walk a fine line between blandness and too much color. Hop character is generally more apparent than in other bocks.

History: A fairly recent development in comparison to the other members of the bock family. The serving of Maibock is specifically associated with springtime and the month of May.

Comments: Can be thought of as either a pale version of a traditional bock, or a Munich helles brewed to bock strength. While quite malty, this beer typically has less dark and rich malt flavors than a traditional bock. May also be drier, hoppier, and more bitter than a traditional bock. The hops compensate for the lower level of melanoidins. There is some dispute whether Helles (“pale”) Bock and Mai (“May”) Bock are synonymous. Most agree that they are identical (as is the consensus for Märzen and Oktoberfest), but some believe that Maibock is a “fest” type beer hitting the upper limits of hopping and color for the range. Any fruitiness is due to Munich and other specialty malts, not yeast-derived esters developed during fermentation.

Ingredients: Base of Pils and/or Vienna malt with some Munich malt to add character (although much less than in a traditional bock). No non-malt adjuncts. Noble hops. Soft water preferred so as to avoid harshness. Clean lager yeast. Decoction mash is typical, but boiling is less than in traditional bocks to restrain color development.

Vital Statistics: OG: 1.064 – 1.072
IBUs: 23 – 35 FG: 1.011 – 1.018
SRM: 6 – 11 ABV: 6.3 – 7.4%

Commercial Examples: Ayinger Maibock, Mahr’s Bock, Hacker-Pschorr Hubertus Bock, Capital Maibock, Einbecker Mai-Urbock, Hofbräu Maibock, Victory St. Boisterous, Gordon Biersch Blonde Bock, Smuttynose Maibock



BIG BREW DAY!

The weatherman said “scattered showers” but the iPhone App said it was going to be a soggy brew day. But with E-Z-Up canopies, tarps, and lashing skills the club managed to construct a mostly dry tent city brewery on the side of Germania Mannerchor on May 7. 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.

World-wide we were one of 294 Big Brew sites brewing a total of 9,766 gallons in 1,245 batches with 4,416 participants! Locally 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. See <http://www.news25.us/story/14592949/got-beer-thousands-celebrate-national-homebrew-day> for the report.

Thanks to those that toughed it out and showed our guests how fun it is to make and enjoy beer. Don’t forget that if you brewed one of the official recipes, with club-supplied ingredients, save most of it for our upcoming festivals. The first of which will be Zoo Brew on June 11.

More photos on flickr: <http://flic.kr/s/aHsjuEU6dt>





Speciality Malt/Grain Tasting

What is a Speciality Malt/Grain?

Basically it's a normal pale malt that has been modified in some way, typically roasted or kilned longer than pale malt. The longer they are roasted the darker the grain and darker the beer. They also lend the unique flavors that define the various styles. Specialty malts are specifically used to enhance color and flavor while increasing body and head retention.

Most specialty malts have no enzymes and therefore little to no diastatic power (ability to convert starch into sugars). The higher kilning temperatures permanently denatured the enzymes that do this conversion. That is not to say they don't have any starch. In fact they do. If they are mashed with the base malts there are enough enzymes to convert their starch to sugar. You can also accomplish this in a "mini mash" with a small quantity of base grain in your steeping bag. But if you ONLY steep the speciality grain alone prior to adding malt extract don't expect an increase in fermentable sugar. You will get the flavor and color benefits.

A special type of malt used a lot is Caramel (Crystal) malt. Caramel malts are high-nitrogen malts which are soaked in water and roasted before kilning. They produce overly sweet toffee-like flavours and the sugars are sufficiently converted that they can be steeped without mashing to extract their flavor. Caramel malts are available in a range of colors, with darker colored malts kilned at higher temperatures, producing stronger, more caramel-like overtones. Some of the sugars in caramel malts caramelize during kilning and become unfermentable by yeast therefore adding a sweetness to the finished beer.

One measurement of speciality grain is color. Often measured in the Lovibond Scale. From BrewWiki "Lovibond also known as degrees lovibond or abbreviated as L is a scale for measuring color originally introduced by Joseph Lovibond in the 1860's. To determine color the sample is placed in a "Tintometer" which also contains several numbered discs of tinted glass. The Lovibond color is the value assigned to the disc whose color most closely matches the sample. For brewing, Lovibond is used primarily to specify grain colors - for example a dark roast malt might be 400 L, while a pale malt might only 2 or 3 L. In this application it is actually the color of a laboratory wort prepared from a sample of the malt under specified conditions whose color is determined. In older books, beer color may also be measured in Lovibond.

Lovibond color is approximately equivalent to the newer Standard Reference Method or SRM. Degrees lovibond and SRM may be used interchangeably by homebrewers."

A term you may also see when purchasing dark speciality grain is "dehusked" or "debittered" or "special". These terms usually refer to the same thing and are interchangeable. Roasting germinated barley tends to scorch the grain's husks and give the finished malt a slightly, or even severely, burnt flavor. Some dark beers, however, taste much better without the bitterness that comes from scorched husks. Some maltsters have found a way to remove most — though not all — of the husks before sending the barley through the malting plant and into the roasting drum. The de-husking process is similar to commercial rice polishing. It is desirable to leave about 40% of the husk material intact, because the husks also protect the kernel from damage.

The tech topic will be to compare and contrast 14 different speciality malt samples that have been steeped into a tea. A pale malt is also included as a reference control.

The test list includes:

- Belgian Aromatic Malt
- Belgian Debittered Black Malt
- Belgian Special B
- German Melanoidin Malt
- German Munich Malt
- UK Black Malt
- UK Brown Malt
- UK Chocolate Malt
- UK Pale Chocolate Malt
- UK Roasted Barley
- US Caramel 120L Malt
- US Caramel 60L Malt
- US Caramel 40L Malt
- US Victory Malt





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 with over 1,000 entries. 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. You will also need to register at <http://www.brewerscup.org/register>. 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 7–10 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.

JULY

JULY 8 & 9

Indiana State Fair "Brewer's Cup" Judging and Awards Ceremony @ Indy

The judging takes place at the Indiana State Fair grounds in the Farm Bureau Building in three sessions. One Friday night and two Saturday. The awards banquet is on Saturday following the last judging session. All meals are provided to volunteers including judges and stewards. Stewards bring out the anonymous entries to the judges and help keep track of paperwork. They often get to taste the beer alongside the judges. Other perks for stewards include a free case of losing beer and all the label-free empty bottles you can carry.

If you are interested in judging (must have taken the BJCP test) or stewarding, register online at:
<http://www.brewerscup.org/register>

If you enter the competition, you will receive tickets to the Saturday evening awards banquet.

FULL SCHEDULE:

Friday, July 8th

6–7 pm: Check-in, buffet dinner (provided)

7:15–9:00 pm: First Session of Judging

Saturday, July 9th

9–9:45 am: Check-in, continental breakfast (provided)

10 am–Noon: First Session of Judging

Noon–12:45 pm: Lunch (provided)

1–3 pm: Second Session of Judging

6–8 pm: Awards Reception (heavy appetizers and libations provided)