



# OHIO VALLEY HOMEBREWERS ASSOCIATION

# TAP

www.ovha.net

June 2011

Vol. 15, No. 6

## CELEBRATING 15 YEARS!

### 2011

#### Upcoming Events

##### JUNE

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

##### 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

##### AUGUST

**Sat, Aug 6:** AHA's Mead  
Day

**Sat, Aug 6?:** Jasper  
Strassenfest Homebrew  
Contest

**Sat, Aug 27:** SWIRCA's  
Craftbrewer's Festival, at  
SWIRCA (Jack Frey)

**Wed, Aug 31, 7 pm:**  
Meeting; Germania  
Mannerchor, Topic: IPA  
Hop Scheduling by John  
Mills; Beer Style: Saison



### Judging and Awards Ceremony, July 8 & 9

The 13th annual Indiana State Fair Brewer's Cup is upon us. Did you know the Brewer's Cup is one of the largest beer competitions in the country? Did you know they have two separate divisions, Homebrew and Professional? Did you know they had 961 entries last year and are hoping to break 1000 this year? All true.

Best of Show homebrewer (best single beer out of all entries) will get the opportunity to brew the winning recipe at the Broad Ripple Brewpub, and Homebrewer of the Year (most ribbons) will receive a Blichmann Boilermaker brew pot. Homebrew Club of the Year will receive a traveling trophy, banner, and bragging rights. Gift certificates are normally given to 2nd & 3rd in each category.

The judging takes place at the Indiana State Fair grounds in the Farm Bureau Building in three sessions. One Friday night, July 8, and two Saturday, July 9. The awards banquet is also on Saturday following the last judging session. All meals are provided to volunteers including judges and stewards. Stewards bring out the anonymous beer entries to the judges and help keep track of some minimal paperwork. They often get to taste the beer alongside the judges. Other perks for stewards include a free case of 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 (no experience necessary!), register online at: <http://www.brewerscup.org/register>. Free overnight accommodations will be discussed at the June meeting.

If you entered the competition (entries were due June 24), you will receive tickets to the Saturday evening awards banquet, stewards attend free.

#### FULL SCHEDULE (EASTERN *FUCKED-UP* TIME):

##### Friday, July 8th

6-7 pm: Check-in, buffet dinner  
7:15-9:00 pm: First Session of Judging

##### Saturday, July 9th

9-9:45 am: Check-in, continental breakfast  
10 am-Noon: First Session of Judging  
Noon-12:45 pm: Lunch  
1-3 pm: Second Session of Judging  
6-8 pm: Awards Reception (heavy appetizers and libations provided)



# Next Meeting: June 29, 7 pm

## President's Message

Our view ahead is impressive. We were by far the "Best in Show" at the Zoo Brew. Congratulations to all for a job well done as the OVHA helped raise a significant amount of funds for the Zoological Society. The orange shirts of the OVHA continue to be in high demand!

Events coming up:

- Sat Aug 24th – SWIRCA Festival
- Sat Sept 24th – Brew Ha Ha
- Sat Oct 15th – Wesselman Woods - Wandering Owl
- Sat Nov 5th – AHA "Learn to Homebrew" @ Liquor Locker
- Sat Nov 12th - Tap & Cork @Holy Redeemer

We have a lot to discuss at this month's meeting. We would like to propose to the group the following items for discussion including:

- a request for our presence at a new event with St. Benedict's October 1st
- we have confirmed our participation in the Evansville Museum's annual fund raiser Brew Ha Ha on Saturday, September 24th
- the need for dry secure storage space to store our brew cart, signage, canopy, etc.
- a club picnic – a social event for club members and families [Sat or Sun in September]
- our own OVHA Big Brew – we would like to get together as a club and brew beers for public events with the OVHA providing the ingredients [and a special lunch] - Early to mid July?
- Ciderfest 2011 – do we want to make cider?
- Brew B Q – Many are not familiar with this gathering of homebrewing clubs from the entire state of Indiana in Indianapolis on October 8th. This is a major event and a great time! Should we organize a contingent from the OVHA?

We will conduct a survey with all those present. This will be an important meeting. Please think about these items and plan on attending – we want your input!



T. Dutch deHaan

## Style of the month: Kölsch

From the 2008 BJCP Guidelines Category 6C. Kölsch

**Aroma:** Very low to no Pils malt aroma. A pleasant, subtle fruit aroma from fermentation (apple, cherry or pear) is acceptable, but not always present. A low noble hop aroma is optional but not out of place (it is present only in a small minority of authentic versions). Some yeasts may give a slight winy or sulfury character (this characteristic is also optional, but not a fault).

**Appearance:** Very pale gold to light gold. Authentic versions are filtered to a brilliant clarity. Has a delicate white head that may not persist.

**Flavor:** Soft, rounded palate comprising of a delicate flavor balance between soft yet attenuated malt, an almost imperceptible fruity sweetness from fermentation, and a medium-low to medium bitterness with a delicate dryness and slight pucker in the finish (but no harsh aftertaste). The noble hop flavor is variable, and can range from low to moderately high; most are medium-low to medium. One or two examples (Dom being the most prominent) are noticeably malty-sweet up front. Some versions can have a slightly mineral or sulfury water or yeast character that accentuates the dryness and flavor balance. Some versions may have a slight wheat taste, although this is quite rare. Otherwise very clean with no diacetyl or fusels.

**Mouthfeel:** Smooth and crisp. Medium-light body, although a few versions may be medium. Medium to medium-high carbonation. Generally well-attenuated.

**Overall Impression:** A clean, crisp, delicately balanced beer usually with very subtle fruit flavors and aromas. Subdued maltiness throughout leads to a pleasantly refreshing tang in the finish. To the untrained taster easily mistaken for a light lager, a somewhat subtle Pilsner, or perhaps a blonde ale.

**History:** Kölsch is an appellation protected by the Kölsch Konvention, and is restricted to the 20 or so breweries in and around Cologne (Köln). The Konvention simply defines the beer as a "light, highly attenuated, hop-accentuated, clear top-fermenting Vollbier."

**Comments:** Served in a tall, narrow 200ml glass called a "Stange." Each Köln brewery produces a beer of different character, and each interprets the Konvention slightly differently. Allow for a range of variation within the style when judging. Note that drier versions may seem hoppier or more bitter than the IBU specifications might suggest. Due to its delicate flavor profile, Kölsch tends to have a relatively short shelf-life; older examples can show some oxidation defects. Some Köln breweries (e.g., Dom, Hellers) are now producing young, unfiltered versions known as Wiess (which should not be entered in this category).

**Ingredients:** German noble hops (Hallertau, Tettnang, Spalt or Hersbrucker). German Pils or pale malt. Attenuative, clean ale yeast. Up to 20% wheat may be used, but this is quite rare in authentic versions. Water can vary from extremely soft to moderately hard. Traditionally uses a step mash program, although good results can be obtained using a single rest at 149°F. Fermented at cool ale temperatures (59-65°F) and lagered for at least a month, although many Cologne brewers ferment at 70°F and lager for no more than two weeks.

**Vital Statistics:** OG: 1.044 – 1.050  
 IBUs: 20 – 30 FG: 1.007 – 1.011  
 SRM: 3.5 – 5 ABV: 4.4 – 5.2%

**Commercial Examples:** Available in Cologne only: PJ Früh, Hellers, Malzmühle, Paeffgen, Sion, Peters, Dom; import versions available in parts of North America: Reissdorf, Gaffel; Non-German versions: Eisenbahn Dourada, Goose Island Summertime, Alaska Summer Ale, Harpoon Summer Beer, New Holland Lucid, Saint Arnold Fancy Lawnmower, Capitol City Capitol Kölsch, Shiner Kölsch



## Zoo Brew Report

The second annual Zoo Brew at the Evansville Mesker Park Zoo & Botanic Gardens was Saturday, June 11, and 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.

The new signage and lighting made by president deHaan kept our two lines organized and informed of what beers were in each line which reduced beer wait time. Always a good thing.

There were some foaming issues with the brew cart but we believe those are worked out. Overall, a very successful event! Thanks to all those that worked, donated beer, or both!



More photos on Flickr: <http://flic.kr/s/aHsjv4JW2i>



## Upcoming Events

### JULY

#### JULY 8 & 9

### Indiana State Fair “Brewer’s Cup” Judging and Awards Ceremony @ Indy

#### 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)

#### WED, JULY 27, 7 PM

### Meeting/Turonis Brewery Tour, MEET AT TURONIS

Topic: Turonis Tour by Jack Frey; Beer Style: Wheats & Wits

### AUGUST

#### SAT, AUG 27

### SWIRCA’s Craftbrewer’s Festival

at SWIRCA

#### WED, AUG 31, 7 PM

### Meeting; Germania Mannerchor

Topic: IPA Hop Scheduling by John Mills; Beer Style: Saison