



# OHIO VALLEY HOMEBREWERS ASSOCIATION

# TAP

www.ovha.net

July 2011

Vol. 15, No. 7

## CELEBRATING 15 YEARS!

### 2011

#### Upcoming Events

##### JULY

**Wed, July 27, 7 pm:**

Meeting/Turonis Brewery Tour, **MEET AT TURONI'S** Topic: Turonis Tour by Jack Frey; Beer Style: Wheats & Wits

##### AUGUST

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

**Sat, Aug 13:** OVHA Brew Your Own Day, Germania Mannerchor back parking lot; 8 a.m.-3 p.m.

**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

##### SEPTEMBER

**Sat, Sept 10:** OVHA Summer Picnic, Chuck's Lake

**Sat, Sept 24:** Brew Ha-Ha, Evansville Museum (Don Heisler)

**Wed, Sept 28, 7 pm:** Meeting; Germania Mannerchor, Topic: Low Tech All Grain Brewing by Dwayne Delaney; Beer Style: Fruit Beer

### July Meeting Meets at Turoni's Main Street Brewery

Don't forget the July meeting on July 27 **meets at Turoni's Main Street location:** 408 North Main Street, Evansville, IN, at normal 7 p.m. meeting time. Ask for the OVHA reservation when you come in. Homebrew is permitted but NOT commercial beer. Repeat: Homebrew only! Just to be safe I would also not bring a refilled commercially labeled bottle.

After a brief business meeting and a little pizza, Jack will be giving exclusive behind-the-scenes tours of the brewery including the grain room, steam heated boil and mash tuns, filter system, glycol-jacketed open fermentation vessels, and the lagering and serving room. With any luck you might get to experience shoveling spent grain from the mash tun!

### OVHA Brew Your Own (BYO) Day: Sat, Aug 13

**New Club Event!** Here is the deal: the club will supply most of the ingredients for a 5 gallon batch of beer in exchange for half the batch to be reserved for one of the many upcoming club events; i.e. SWIRCA Craftbrewers Fest, Evansville Museum Brew-Ha-Ha, St. Ben's Oktoberfest, Indiana Homebrew Club Day, Wandering Owl Craft Beer Trail, Tap & Cork, etc. The other half is yours! The OVHA Brew Your Own (BYO) Day will be held in the shade of the Germania back parking lot on Saturday, August 13 with a rain date of August 20, starting around 8 a.m.

The Club will supply: Dry yeast (Nottingham & US-05); Base and some speciality grains (2-row, munich, pilsner, 60L crystal, vienna, aromatic, biscuit, roasted barley, chocolate); Hops (cascade, galena, EKG, northern brewer). If your recipe calls for anything additional you must supply it.

You are more than welcome to come brew that day even if you don't want the club 50/50 deal. Bring your system out and enjoy the company.

### SWIRCA Craftbrew Festival: Sat, Aug 27

Evansville's first and most beer dense craftbeer festival is fast approaching. The South Western Indiana Regional Council on Aging (SWIRCA) "Southern Indiana Brewery, Winery & Spirits Festival" is less than a month away. This was the event that got it all started for the OVHA festival scene and continues to be one of the best attended events for the club. They now advertise over 100 beers and over 100 wines, plus bourbon tasting at this event, claiming that it is the only event of its kind in the U.S.

Our duties include helping the breweries and wineries set up their space (they are always

very impressed by this), help relieve the servers if they need a break (Indiana Servers License required), pour beer for some of the distributors, and last but not least, man our own booth and spread the word about homebrewing and our club.

There is already a thread on the message board to list what beer you are bringing so it can be printed in the event program. Sign up sheets will be at the July meeting. This is the last meeting before the event so if you have any questions after the meeting, post on the message board.



# Next Meeting: July 27, 7 pm @ Turonis

## President's Message

This is a busy time for us as we plan for the balance of 2011!

We had a board meeting on July 20<sup>th</sup> to discuss a number of critical issues.

1. **Octoberfest Celebration at St. Benedicts October 1<sup>st</sup>.** After much discussion the board voted to allow those in favor of the event to participate in the name of the OVHA. John Mills will lead the coordination of the event. There were between ten and twelve who voiced their support in the recent questionnaire.
2. **Club Equipment Storage** We are still seeking secure dry storage for the OVHA equipment – this is not extremely critical but we do need to keep looking. We also discussed some ways to at least partially clean the cart and jockey boxes at the end of any particular event.
3. **SWIRCA** – There is a posting on the website regarding beer to be supplied – event chair is Jack Frey We will pass out signups for the event at our upcoming July meeting – Brewery Tour @ Turoni's 7/27 7PM
4. **OVHA BYO DAY** This event has been proposed to help provide beer for the upcoming events. OVHA will provide grain, hops and yeast. Chris Norrick will provide listings of the ingredients we will supply. Recipes are up to each individual. We had twenty positive responses in our recent questionnaire – wouldn't it be great to see 20 brewers all at once! We have tentatively set this for Aug 13<sup>th</sup> at Germania Mannerchoir with an alternate of Aug 20<sup>th</sup>. Keep an eye on the message board as details will follow!
5. **OVHA Picnic** A family-oriented picnic received very high scores in the recent survey. We have set a tentative date for Sept 10<sup>th</sup>. More info to follow!
6. **CIDERFEST 2011** Unless we come up with a very attractive source for apples it does not appear that we will hold this event this year. We do, however, have the option to purchase cider in bulk for all those interested. Keep an eye on the message-board.

Don't forget to meet this month at Turoni's – Ask for the OVHA group reservation area. That is Wednesday July 27<sup>th</sup> at 7 p.m.



T. Dutch deHaan

## Style of the month: Wheat & Wits

From the 2008 BJCP Guidelines Category 16A. Witbier

**Aroma:** Moderate sweetness (often with light notes of honey and/or vanilla) with light, grainy, spicy wheat aromatics, often with a bit of tartness. Moderate perfumy coriander, often with a complex herbal, spicy, or peppery note in the background. Moderate zesty, citrusy orangey fruitiness. A low spicy-herbal hop aroma is optional, but should never overpower the other characteristics. No diacetyl. Vegetal, celery-like, or ham-like aromas are inappropriate. Spices should blend in with fruity, floral and sweet aromas and should not be overly strong.

**Appearance:** Very pale straw to very light gold in color. The beer will be very cloudy from starch haze and/or yeast, which gives it a milky, whitish-yellow appearance. Dense, white, moussy head. Head retention should be quite good.

**Flavor:** Pleasant sweetness (often with a honey and/or vanilla character) and a zesty, orange-citrusy fruitiness. Refreshingly crisp with a dry, often tart, finish. Can have a low wheat flavor. Optionally has a very light lactic-tasting sourness. Herbal-spicy flavors, which may include coriander and other spices, are common should be subtle and balanced, not overpowering. A spicy-earthy hop flavor is low to none, and if noticeable, never gets in the way of the spices. Hop bitterness is low to medium-low (as with a Hefeweizen), and doesn't interfere with refreshing flavors of fruit and spice, nor does it persist into the finish. Bitterness from orange pith should not be present. Vegetal, celery-like, ham-like, or soapy flavors are inappropriate. No diacetyl.

**Mouthfeel:** Medium-light to medium body, often having a smoothness and light creaminess from unmalted wheat and the occasional oats. Despite body and creaminess, finishes dry and often a bit tart. Effervescent character from high carbonation. Refreshing, from carbonation, light acidity, and lack of bitterness in finish. No harshness or astringency from orange pith. Should not be overly dry and thin, nor should it be thick and heavy.

**Overall Impression:** A refreshing, elegant, tasty, moderate-strength wheat-based ale.

**History:** A 400-year-old beer style that died out in the 1950s; it was later revived by Pierre Celis at Hoegaarden, and has grown steadily in popularity over time.

**Comments:** The presence, character and degree of spicing and lactic sourness varies. Overly spiced and/or sour beers are not good examples of the style. Coriander of certain origins might give an inappropriate ham or celery character. The beer tends to be fragile and does not age well, so younger, fresher, properly handled examples are most desirable. Most examples seem to be approximately 5% ABV.

**Ingredients:** About 50% unmalted wheat (traditionally soft white winter wheat) and 50% pale barley malt (usually Pils malt) constitute the grist. In some versions, up to 5-10% raw oats may be used. Spices of freshly-ground coriander and Curaçao or sometimes sweet orange peel complement the sweet aroma and are quite characteristic. Other spices (e.g., chamomile, cumin, cinnamon, Grains of Paradise) may be used for complexity but are much less prominent. Ale yeast prone to the production of mild, spicy flavors is very characteristic. In some instances a very limited lactic fermentation, or the actual addition of lactic acid, is done.

**Vital Statistics:** OG: 1.044 – 1.052  
 IBUs: 10 – 20 FG: 1.008 – 1.012  
 SRM: 2 – 4 ABV: 4.5 – 5.5%

**Commercial Examples:** Hoegaarden Wit, St. Bernardus Blanche, Celis White, Vuuve 5, Brugs Tarwebier (Blanche de Bruges), Wittekerke, Allagash White, Blanche de Bruxelles, Ommegang Witte, Avery White Rascal, Unibroue Blanche de Chambly, Sterkens White Ale, Bell's Winter White Ale, Victory Whirlwind Witbier, Hitachino Nest White Ale



## Indiana State Fair Brewer's Cup Report

A Blue, a Red, and a White ribbon, that sums up the OVHA take at the awards banquet held Saturday night after three long judging sessions that saw over 1,000 beers cross the judging tables. The 13th annual Indiana State Fair Brewer's cup was one for the record books with an 11% increase in entries over last year.

The OVHA crew that made the trek to Indy to help "manage" all that beer included Jack Frey, John Mills, Dwayne Delaney, John Dippel, and Chris Norrick.

Dwayne Delaney received a first place blue ribbon for his Irish Coffee Stout in the spice/herb/vegetable category, the club bourbon old ale placed 2nd in the wood-aged category, and John Mills received the 3rd place white ribbon for his sweet potato ale also in the spice/herb/vegetable category. Congratulations to the winners!

Full results here: <http://brewerscup.org/results>



The judging tables filled the main hall of the Farm Bureau building at the Indiana State Fair grounds.



Jack Frey (left) fills out a judge score sheet while John Dippel (back) stewards the table and checks the judge's math.



John Mills (left) and Dwayne Delaney proudly hold up their winning ribbons during the awards ceremony and banquet.



The homebrew Best of Show Table is where all 23 1st place category winners compete for the single best beer of the entire competition.



## Upcoming Events

### AUGUST

**SATURDAY, AUG 6**

#### **Jasper Strassenfest Homebrew Contest**

Entries due in Jasper on the day of the event by 10 a.m.  
See the message board for more details.

**SATURDAY, AUG 13**

#### **OVHA Brew Your Own Day**

Starting at 9 a.m. at Germania Mannerchor. See page 1 for full details.

**SATURDAY, AUG 27**

#### **SWIRCA's Craftbrewer's Festival**

at SWIRCA, right behind Turoni's Main Street Brewery.  
Event is from 6-10 p.m. Set up starts at 4 p.m.

**WEDNESDAY, AUG 31, 7 PM**

#### **Meeting; Germania Mannerchor**

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

### SEPTEMBER

**SATURDAY, SEPT 10**

#### **OVHA Summer Picnic**

Tentatively set for Chuck's Lake on the North side.

**SATURDAY, SEPT 24**

#### **Brew Ha-Ha**

Evansville Museum of Art History and Science.

**WEDNESDAY, SEPT 28, 7 PM**

#### **Meeting; Germania Mannerchor**

Topic: Low Tech All Grain Brewing by Dwayne Delaney;  
Beer Style: Fruit Beer

### OCTOBER

**SATURDAY, OCT 1**

#### **St. Benedict Cathedral Octoberfest**

**SATURDAY, OCT 8**

#### **Brew-B-Q/Indiana Homebrew Club Day**

Indianapolis, TBD

**SATURDAY, OCT 15, 3-6 P.M.**

#### **Wandering Owl Craft Beer and Wine Trail**

Wesselman Woods Nature Preserve