



OHIO VALLEY HOMEBREWERS ASSOCIATION

TAP

www.ovha.net

September 2011

Vol. 15, No. 9

CELEBRATING 15 YEARS!

2011

Upcoming Events

SEPTEMBER

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

OCTOBER

Sat, Oct 1: St. Benedict
Cathedral Octoberfest
(John Mills)

Sat, Oct 8: Brew-B-Q/
Indiana Homebrew Club
Day, Indy(Details still TBD)

Sat, Oct 15, 4-7 pm:
Wandering Owl Craft
Beer and Wine Trail;
Wesselman Woods
Nature Preserve (Chris
Norrick)

Wed, Oct 26, 7 pm:
Meeting; Germania
Mannerchor, Topic:
Equipment Maintenance
201 by Don Heisler; Beer
Style: Oktoberfest

NOVEMBER

Sat, Nov 5: AHA's Learn
to Homebrew Day, Liquor
Locker (Morgan), 4001 E.
Morgan Ave., 9 a.m.-3 p.m.
(Jeff Smith)

Sat, Nov 12: Holy
Redeemer "Tap & Cork"
tasting event. 6 p.m. (John
Mills)

5th Annual Big Turkey IPA Brewing Contest! Judging at the November 16 Meeting, Brew Now!

October is going to be very busy for the club but don't forget it's time to brew for the 5th Annual Big Turkey Contest. This brewing contest is open to all paid members of the OVHA and the judging is at the November 16 meeting—by your peers. The monthly meeting is early in November to avoid Thanksgiving so the time to brew is now!

The beer style for the 5th annual OVHA member's only Big Turkey brewing contest is **India Pale Ale (IPA), BJCP Category 14 with all sub-styles**. This includes the sub-styles: A: English IPA B. American IPA, and C. Imperial IPA. Information about these styles can be found at the BJCP web site: <http://www.bjcp.org/2008styles/style14.php>

INSTRUCTIONS:

- You may enter one beer in each of the subcategories. Please do not enter the *same* beer in different subcategories.
- You need two bottles of said beer for each subcategory you are entering. Please use as plain as a bottle and you can muster. Things like swing tops, labels, raised lettering, etc are not allowed in sanctioned competitions but will be allowed here if it is ALL you have as a last resort.
- Print out the BJCP Bottle ID form from the back page of this newsletter.
- Fill in your **Name**, **Category** (14), and **Subcategory** (A: English IPA, B. American IPA, or C. Imperial IPA).
- Cut out the labels and attach one to **EACH** bottle with a rubber band. Again, please use as plain as a bottle and you can muster.

Judging will be using the standard BJCP judging sheets used at all the AHA competitions and styles will each be judged within their own subcategory. It's up to you to pick the subcategory you want your beer to be judged against.

One winner, the Best of Show, will get their name on the Big Turkey trophy, get their beer brewed for SWIRCA next year at Big Brew, receive one year's free OVHA membership, get a Big Turkey ceramic stein, and a \$30 gift certificate... not to mention the fame and glory that comes with winning the prestigious OVHA Big Turkey Competition. Second prize includes a \$20 gift certificate. Third will receive a \$10 gift certificate.

GOOD LUCK! and get brewin'.





Next Meeting: September 28, 7 pm

Style of the month: Fruit Beer

From the 2008 BJCP Guidelines Category 20. Fruit Beer

Aroma: The distinctive aromatics associated with the particular fruit(s) should be noticeable in the aroma; however, note that some fruit (e.g., raspberries, cherries) have stronger aromas and are more distinctive than others (e.g., blueberries, strawberries)—allow for a range of fruit character and intensity from subtle to aggressive. The fruit character should be pleasant and supportive, not artificial and inappropriately overpowering (considering the character of the fruit) nor should it have defects such as oxidation. As with all specialty beers, a proper fruit beer should be a harmonious balance of the featured fruit(s) with the underlying beer style. Aroma hops, yeast by-products and malt components of the underlying beer may not be as noticeable when fruit are present. These components (especially hops) may also be intentionally subdued to allow the fruit character to come through in the final presentation. If the base beer is an ale then a non-specific fruitiness and/or other fermentation by-products such as diacetyl may be present as appropriate for warmer fermentations. If the base beer is a lager, then overall less fermentation by-products would be appropriate. Some malt aroma may be desirable, especially in dark styles. Hop aroma may be absent or balanced with fruit, depending on the style. The fruit should add an extra complexity to the beer, but not be so prominent as to unbalance the resulting presentation. Some tartness may be present if naturally occurring in the particular fruit(s), but should not be inappropriately intense.

Appearance: Appearance should be appropriate to the base beer being presented and will vary depending on the base beer. For lighter-colored beers with fruits that exhibit distinctive colors, the color should be noticeable. Note that the color of fruit in beer is often lighter than the flesh of the fruit itself and may take on slightly different shades. Fruit beers may have some haze or be clear, although haze is a generally undesirable. The head may take on some of the color of the fruit.

Flavor: As with aroma, the distinctive flavor character associated with the particular fruit(s) should be noticeable, and may range in intensity from subtle to aggressive. The balance of fruit with the underlying beer is vital, and the fruit character should not be so artificial and/or inappropriately overpowering as to suggest a fruit juice drink. Hop bitterness, flavor, malt flavors, alcohol content, and fermentation by-products, such as esters or diacetyl, should be appropriate to the base beer and be harmonious and balanced with the distinctive fruit flavors present. Note that these components (especially hops) may be intentionally subdued to allow the fruit character to come through in the final presentation. Some tartness may be present if naturally occurring in the particular fruit(s), but should not be inappropriately intense. Remember that fruit generally add flavor not sweetness to fruit beers. The sugar found in fruit is usually fully fermented and contributes to lighter flavors and a drier finish than might be expected for the declared base style. However, residual sweetness is not necessarily a negative characteristic unless it has a raw, unfermented quality.

Mouthfeel: Mouthfeel may vary depending on the base beer selected and as appropriate to that base beer. Body and carbonation levels should be appropriate to the base beer style being presented. Fruit generally adds fermentables that tend to thin out the beer; the resulting beer may seem lighter than expected for the declared base style.

Overall Impression: A harmonious marriage of fruit and beer. The key attributes of the underlying style will be different with the addition of fruit; do not expect the base beer to taste the same as the unadulterated version. Judge the beer based on the pleasantness and balance of the resulting combination.

Comments: Overall balance is the key to presenting a well-made fruit beer. The fruit should complement the original style and not overwhelm it. The brewer should recognize that some combinations of base beer styles and fruits work well together while others do not make for harmonious combinations. **THE ENTRANT MUST SPECIFY THE UNDERLYING BEER STYLE AS WELL AS THE TYPE OF FRUIT(S) USED. IF THIS BEER IS BASED ON A CLASSIC STYLE (E.G., BLONDE ALE) THEN THE SPECIFIC STYLE MUST BE SPECIFIED. CLASSIC STYLES DO NOT HAVE TO BE CITED (E.G., “PORTER” OR “WHEAT ALE” IS ACCEPTABLE). THE TYPE OF FRUIT(S) MUST ALWAYS BE SPECIFIED.** If the base beer is a classic style, the original style should come through in aroma and flavor. Note that fruit-based lambics should be entered in the Fruit Lambic category (17F), while other fruit-based Belgian specialties should be entered in the Belgian Specialty Ale category (16E). Aged fruit may sometimes have flavor and aroma characteristics similar to Sauternes, Sherry or Tokaj, but a beer with a quality such as this should make a special claim (e.g., amontillado, fino, botrytis). Beer with chile peppers should be entered in the Spice/Herb/Vegetable Beer category (21A).

Vital Statistics: OG, FG, IBUs, SRM and ABV will vary depending on the underlying base beer, but the fruit will often be reflected in the color.

Commercial Examples: New Glarus Belgian Red and Raspberry Tart, Bell’s Cherry Stout, Dogfish Head Aprihop, Great Divide Wild Raspberry Ale, Founders Rübæus, Ebulum Elderberry Black Ale, Stiegl Radler, Weyerbacher Raspberry Imperial Stout, Abita Purple Haze, Melbourne Apricot Beer and Strawberry Beer, Saxer Lemon Lager, Magic Hat #9, Grozet Gooseberry and Wheat Ale, Pyramid Apricot Ale, Dogfish Head Fort



OCTOBER

SATURDAY, OCT 1

St. Benedict Cathedral Oktoberfest

If you would like to work this event or donate beer, sign up on the message board.

SATURDAY, OCT 8

5th annual Brew-B-Q/Indiana Homebrew Club Day

Indianapolis at Great Fermentations & Bier Brewery from 1–6 p.m. This is a fun event open to all Indiana homebrew clubs. Food, Fun, and Prizes are provided! A caravan is going up with a jockey box and canopy. Bring beer and a lawn chair. Sign up on the message board. Likely will return that day with no overnight. Leaving at 9 a.m.

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

Wandering Owl Craft Beer and Wine Trail

Located at Wesselman Woods Nature Preserve inside the fence near Odonata Pond. Setup is at 1:30 p.m. Event runs from 3–6 p.m. Beer and labor donations are requested. Sign up on the message board.

WED, OCT 26, 7 PM

Meeting; Germania Mannerchor

Topic: Equipment Maintenance 201 by Don Heisler;
Beer Style: Oktoberfest

NOVEMBER

SAT, NOV 5, 9 A.M.–3 P.M.

Annual Learn to Homebrew Day

Liquor Locker (Morgan), 4001 E. Morgan Ave., The club will gather again to put on our famous brewing demonstration. We will again be at the Liquor Locker at the corner of Morgan and Stockwell Rd. Lunch will be provided. Invite your friends, bring your systems!

SAT, NOV 12, 6 P.M.

Holy Redeemer “Tap & Cork” tasting event

The last beer festival of the year!!! Second annual event for the club. Takes place at the Holy Redeemer gym on Mill Rd on the northside. Sign up for beer and labor donations on the message board.

WED, NOV 16

Meeting, Officer Nominations, and OVHA “Big Turkey” Homebrew Contest

Details on page 1. Note early meeting date!

DECEMBER

WED, DEC 14

Elections & Holiday Party

Bring a covered dish. Club will provide meat. -Beer Style: Holiday/Winter Warmer.

Sign ups at: <http://www.ovha.net/phpBB3/index.php>



AHA/BJCP Sanctioned Competition Program

BOTTLE IDENTIFICATION FORM



The American Homebrewers Association
www.beertown.org

BOTTLE ID FORM . . .

Name _____

Street Address _____

City _____

State _____ Zip _____

Phone Number _____

Email Address _____

Name of Beer _____

Category Entered _____

Subcategory Entered _____

Homebrew Club _____

ATTACH ONE FORM TO EACH BOTTLE

BOTTLE ID FORM . . .

Name _____

Street Address _____

City _____

State _____ Zip _____

Phone Number _____

Email Address _____

Name of Beer _____

Category Entered _____

Subcategory Entered _____

Homebrew Club _____

ATTACH ONE FORM TO EACH BOTTLE



BOTTLE ID FORM . . .

Name _____

Street Address _____

City _____

State _____ Zip _____

Phone Number _____

Email Address _____

Name of Beer _____

Category Entered _____

Subcategory Entered _____

Homebrew Club _____

ATTACH ONE FORM TO EACH BOTTLE

BOTTLE ID FORM . . .

Name _____

Street Address _____

City _____

State _____ Zip _____

Phone Number _____

Email Address _____

Name of Beer _____

Category Entered _____

Subcategory Entered _____

Homebrew Club _____

ATTACH ONE FORM TO EACH BOTTLE