

**2012****Upcoming Events****JANUARY****Wed, Jan 25, 7 pm:**

Meeting; Germania Mannerchor *Topic:* Inexpensive Fermentation Temperature Control with the Chilly Willy™ by Don Armstrong; *Beer Off-Flavor:* Alcoholic

**FEBRUARY****Wed, Feb 29, 7 pm:**

Meeting; Germania Mannerchor, *Topic:* Home Coffee Roasting-From Bean to Cup by Dwayne Delaney; *Beer Off-Flavor:* Acetaldehyde. **THERE WILL BE A HOP SWAP AT THIS MEETING**

**MARCH**

**Mar 28:** AHA's National Homebrew Competition Entry Deadline; Entries accepted March 19-28

**Wed, Mar 28, 7 pm:**

Meeting; Germania Mannerchor, *Topic:* Advanced Yeast Wrangling Techniques by Don Heisler; *Beer Off-Flavor:* Acetic.

**“Off” Flavors In Beer****Their Causes & How To Avoid Them**

This year the club is shifting focus away from our normal “beer style of the month” and will instead concentrate on working out the bugs of your brewing process.

Part of this project will involve learning to identify a defect in your beer and the causes and corrections to fix it. In order to accomplish this we've ordered the SIEBEL Institute of Technology Sensory Training Kit.

This kit works like the one we had a few years ago—for those that remember it. You take a fairly neutral beer and you spike it with a flavoring vial from the kit. The flavorings simulate the off-flavor you are trying to replicate. You keep a second glass of clean beer as your control to help compare and contrast. Science at work! First up is the nose-hair frying *overly alcoholic* beer. See page 5-6 for more information on how to describe flavor.

*From MoreBeer.com*

**Alcoholic**

**TASTES/SMELLS LIKE:** Overpowering alcohol flavor, bitter, acetone, paint thinner, spicy, sharp, undesirable “hot” sensation in the throat

**POSSIBLE CAUSES:** Fusel alcohols such as propanol, butanol, isobutanol, and isoamyl alcohol as well as phenolic alcohols such as tyrosol are usually responsible for unpleasant alcohol flavors. Limited amounts of these alcohols can be desirable in high alcohol beers such as barley wines or strong ales and are much more noticeable in lighter style beers. The most common source for such alcohols is fermenting at too high of a temperature, however, keeping beer on the trub for too long or oxidation can cause this as well.

**HOW TO AVOID:** Avoid fermenting at temperatures exceeding 80oF. If the beer is going to be sitting in the fermenter for longer than a couple weeks, it is a good idea to remove as much sediment from the wort as possible before transferring it to the fermenter. A secondary fermenter can also be used to help reduce the amount of contact time the beer has with the trub.

**2012 Dues Due**

The treasurer is now accepting dues for the 2012 calendar year. Dues are \$25 for individuals or \$30 for a family membership (those living under the same roof, including all forms of co-habitation), and the special 5 years for \$100 option is still available. Please renew your membership at the January meeting.



### President's Message

#### HAPPY NEW YEAR AND HAPPY NEW BEER!

Now that all the festivities of the holiday season are over, let us begin a year long celebration. A celebration of New BEER! After all, according to the Mayan long calendar, this is the last year. Let's make this last year a year of new beer. Let's all make a resolution to try as many different beers as possible. From the American Light Lager to the limitless boundaries of the artisanal small batch herb-spice-fruit-meat-wood aged varieties. Throughout this year you might re-discover a long lost love, a new favorite, inspirations for your own brewing, or truly define what you don't like.

A recent visit to Gerst Haus during the holidays set me up with this resolution of new beer. During this visit, much like the many before, the first difficult decision is what beer to order. Normally, I first look over the seasonals that are available and can make a quick pick there since this is an ever revolving lineup of great craft beers. This time, mindful of all the Christmas presents just purchased, when the waitress explained that there was \$1.75 domestic fishbowls. I opted for the \$1.75 domestic fishbowl. It just couldn't be passed up. Domestic beer? Yes, I know. BMC - the usual domestic offering. But there at the bottom of the list was the old venerable Pabst Blue Ribbon. In the flash of a couple of toe taps and a shifting of the hips by the waitress, thoughts were racing through my mind of PBR and why I need to order this beer. I was thinking, I haven't had one of these in over 25 years. This beer seems to be making a comeback in the public eye. After all, the highest ranking BJCP judge, Grand Master IV Gordon Strong, goes out on the town after judging some of the best beers made, for a bender of PBR. I order the PBR.

I do have to say, it was quite refreshing. The fishbowl came with its usual frosted coating and a little foamy head sliding down the side. I was quite thirsty after standing in lines at the mall. I drank about half the fishbowl with the first pull. Ahhh,...cold...crisp...refreshing (sounds like a commercial huh?) After the 2nd pull it was time to order another. It wasn't until after the 2nd fishbowl warmed a bit, that I was able to give it a good mental note of appraisal... A very slight floral hop aroma with nice malt backbone. I didn't detect the acetaldehyde common with Budweiser or the dimethyl

sulfide (DMS) punch in the face I get from Miller. Hmmm this is a pretty good beer. Not the nasty tasting swill I remember sneaking from coolers before being of legal drinking age. I liked it. It got me thinking... New Year...New Beer. This year let us all try to strive to try some new (or old) beer.

As your newest OVHA President (possibly last if the Mayans are right) and with the support of your elected board members support, we've decided we want to help our club make better beer and celebrate New Year...New Beer. In order to do this we're changing a few things:

We're doing away with Beer Style of the Month. Bring what you want or what you got, to the monthly meetings to share in sampling with other members.

We're going to cover what makes beer bad or good. Basically were going to cover off flavors and what causes them in beer. We're going to cover an off flavor each month. We'll have samples of what the off flavor tastes/smells like.

We're going to sample Sam Adam's Utopias. At one of the monthly meetings this year at random, we'll hold a lottery drawing of the members present at the meeting. Those winning this lottery will be the lucky ones to sample Utopias that night. Spread the word to your friends, get them to join. Who knows, they may win in the drawing.

Let's get ready for another big busy year as we again help support our community non-profits through better beer education and sampling. Let the festivities begin starting next weekend in Indianapolis with Brewer's of Indiana Guild (BIG) Winter Fest and ending in November here in Evansville with Tap & Cork.

Happy New Year...Happy New Beer!

—Mills



President John Mills



## Utopias Lottery

For those paying attention during the holiday party, you couldn't miss the ceramic and metallic copper 750ml flask in the shape of a boil kettle sitting at the head table. That copper gem contains Sam Adams Utopias and it's one of the hardest to find and most expensive "beers" on the planet. The OVHA now owns one.

A little background. It was first released in 2002 and was awarded the Guinness for strongest beer in the world at 24% abv. It uses a combination of a special ale yeast, champaign yeast, and maple syrup to hit these unbelievable alcohol levels. It was created to push the boundaries of what beer could be and it seems to have succeed. It has been brewed only a handful of times since and is aged in a variety of different wood casts and then blended for hand bottling. The current releases are upwards of 27% abv. It also has no carbonation. So is it a beer? You can judge it for yourself!

At *some* future meeting there will be a lottery for all present members in good standing. We'll pull numbers until the bottle is empty. We estimate about 16 samples of 1.5 oz each. Then the empty bottle and it's leftover essence will go up for raffle.



## National Homebrew Competition

<http://www.homebrewersassociation.org/pages/competitions/national-homebrew-competition>

Now that you have a few Big Turkey competitions and maybe a State Fair Brewer's Cup or two under your belt, maybe it's time to try your hand at a national competition.

The American Homebrewer's Association (AHA) holds the largest international beer competition in the world. It takes place in two rounds. The first is a regional event much like the State Fair Brewer's Cup. The top three winners in each of the 28 categories from the regionals move on to the second round, which is judged at the national convention. You can actually re-brew the beer, if needed, for the second round. The convention is in Seattle, WA, on June 21-23, 2012. The winners are announced during the conference. Give it a shot!

If you are considering entering, here are some important dates.

Online Registration	Available mid-February 2012
Entry Shipping	March 19-28, 2012
First Round Competitions	March 30-April 22, 2012
First Round Results	May 4, 2012

### Info from the AHA:

#### What is the NHC?

*The National Homebrew Competition (NHC) is the world's largest international beer competition recognizing the most outstanding homebrewed beer, mead, and cider produced by amateur brewers worldwide.*

*The 2012 NHC Rules & Regulations will be available for download in January 2012 .*

*The First Round of the National Homebrew Competition (NHC) takes place at ten (10) judging locations in the U.S. in April. The best of the beer, mead, and cider entries in the regional competitions advances to the Final Round of the competition at the AHA National Homebrewers Conference. NHC winners receive gold, silver or bronze medals in 28 style categories.*







## 2011 Holiday Party Blow-Out

It was a packed house for the annual Holiday Party, and one thing is for sure, brewers know how to cook (or know someone who can!) The selections filled three tables and they were all outstanding. The attendees filled half the room! Many went home with a great door prize and everyone got a glimpse of the Utopias bottle.

There was also a slide show running with photos from all the past years events.

The new passing of the gavel ceremony is sure to become an annual tradition. Hopefully we can get some more of the past presidents to attend next year.

### *Here are your past presidents:*

2011: Dutch DeHaan

2010: John Dippel

2009: Chris Alvey

2008: Dwayne Delaney

2007: Kenny Lucas

2006: Dan Lutterback

2005: Jim Dippel

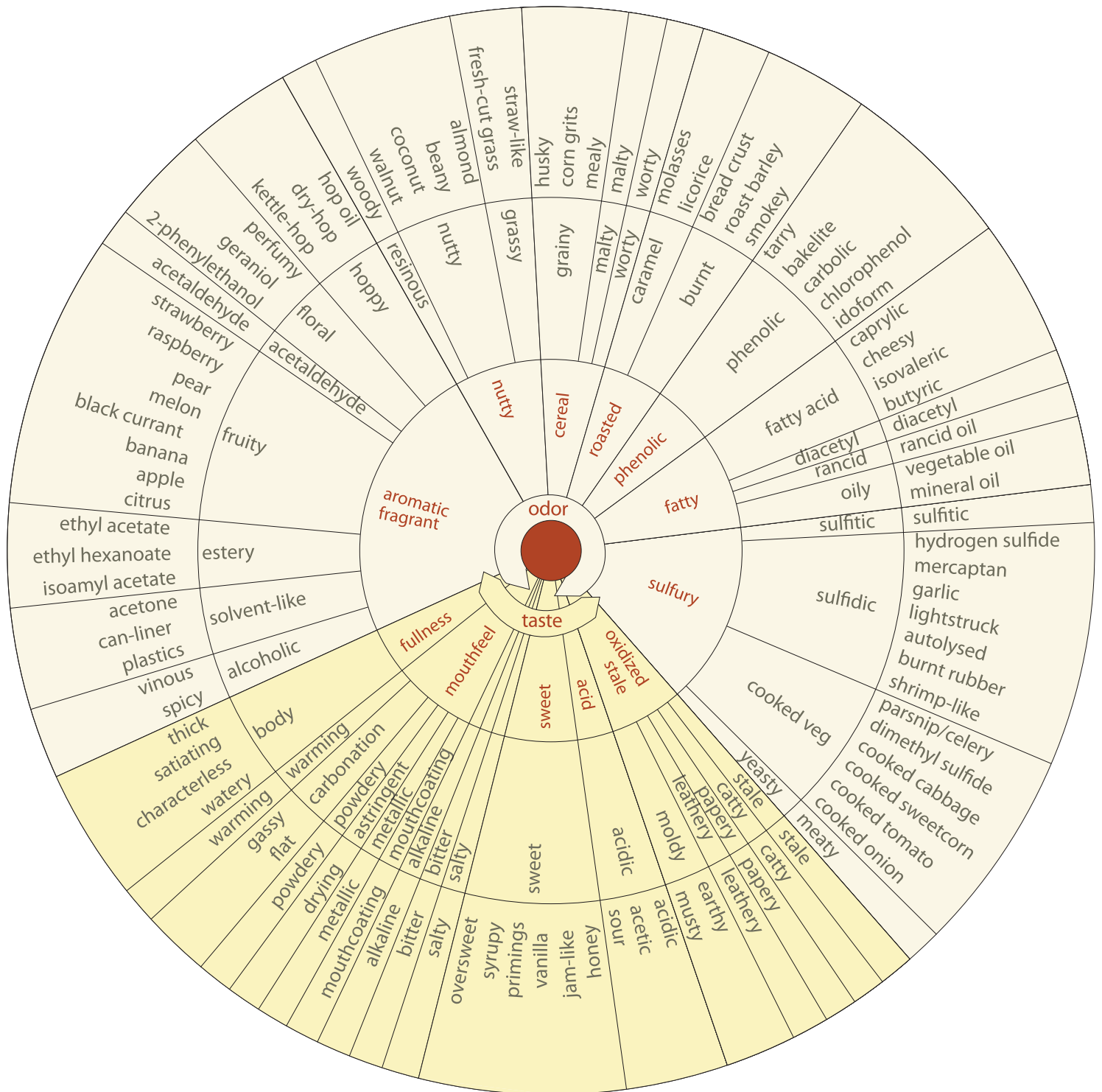
1997-2004: Peter Frederick





## How to describe taste

The Beer Flavor Wheel was developed in the 1970s by Morten Meilgaard of Stroh Brewery. It is used in an attempt to standardize the language of flavor analysis. It is broken down into 14 categories and 44 specific flavors and has enabled tasting panels to visually plot the profile of a beer. Unfortunately it was developed for light lagers only so most of it does not apply to today's vast selection of beer styles.







## How to describe taste continued

The FlavorActiV Beer Flavor Wheel was developed in the 2010s by FlavorActiV, a global supplier of beer flavor training and products, to better represent the modern flavor language of today's beers.

