



2012

Upcoming Events

OCTOBER

Wed, Oct 24, 7 pm: Meeting; Germania Mannerchor, Topic: BJCP- by Cesar Gonzalez; Beer Off-Flavor: Ethyl acetate

NOVEMBER

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

Sat, Nov 10: Holy Redeemer "Tap & Cork" 6 p.m. (John Mills)

Wed, Nov 28: Meeting; Germania Mannerchor Topic: Officer Nominations; OVHA "Big Turkey" Homebrew Contest Entry (judging later), Big Turkey Beer style: Stout, Category 13 A,B,C,D,E,&F. Topic: Women in Brewing by Elizabeth Cox; Beer Off-Flavor: Ethyl hexanoate

DECEMBER

Wed, Dec 12: Elections; Holiday Party, Bring a covered dish, club will provide meat. Big Turkey Winner Announced,

NOTE: October meeting is a week early. It will be October 24!!!

"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!

SOLVENT-LIKE (ETHYL ACETATE)

- **TASTES/SMELLS LIKE:** Paint thinner, nail polish remover (acetone), harsh, sharp, in extreme cases can cause a burning sensation of tongue and throat, comparable to harsh alcohol or estery flavors.
- **POSSIBLE CAUSES:** Solvent-like flavors and aromas are usually due to a combination of very high fermentation temperature and oxidation of the beer. Similar flavors can also result from using plastic that isn't food grade. Ethyl acetate in larger quantities (>33 ppm) is the primary cause.
- **HOW TO AVOID:** Avoid fermenting at temperatures higher than the suggested range for the yeast being used. Avoid oxidation of beer. Never use plastic or vinyl equipment that is not marked as food grade. Some food grade plastics leach toxins after reaching a certain temperature. If plastic parts will be exposed to hot liquids or high temperatures, check the temperature rating with the supplier or manufacturer.

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Learn to Homebrew Day, Saturday, November 3, 2012

It's time once again for our annual Learn to Homebrew Day!

This is one of the few chances we get to come together as a club to brew beer and show the public how it's done.

Signup:
<http://www.ovha.net/phpBB3/viewtopic.php?f=2&t=1662>

We will again be at the Liquor Locker on Morgan Ave, 4001 E. Morgan. Starting around 9 am and going into the afternoon.

Invite your family, friends, co-workers, or anyone you think would be interested in the homebrewing process.

Official poster is on the back page.

Tap & Cork, Saturday, November 10, 2012

Saturday, November 10, 2012 is the third annual Tap & Cork from 6-10 pm. Food, beverages, and entertainment is included in the ticket. Volunteers need not buy tickets. If anyone else wants a ticket contact John Mills on the message board.

Set up will begin around 4:30 pm at Holy Redeemer Parish at 918 West Mill Rd.

Please post on the message board if you're bringing a beer so that it can be included in the tasting booklet.

Signup:
<http://www.ovha.net/phpBB3/viewtopic.php?f=2&t=1688>

Homebrew Shop News

Superior Ag Co-Op on Mill Rd. will be taking orders for the **White Labs Platinum** limited yeast line. Contact Al Debes at the co-op at (812)423-6481 to reserve yours. These special release strains are only available for a couple of months each during the year.

For those of you who enjoy the fruit of the vine (wine). Step out of the box , and preorder your Vintages Collection by December to be available the months January-April.

November-December	WLP037	<p>YORKSHIRE ALE YEAST</p> <p>This yeast produces a beer that is malty, but well-balanced. Expect flavors that are toasty with malt-driven esters. Highly flocculent and good choice for English pale ales, English brown ales, and mild ales.</p> <p>Attenuation: 68-72%; Flocculation: High; Optimum Fermentation Temperature: 65-70F Alcohol Tolerance: Medium-High</p>
November-December	WLP515	<p>ANTWERP ALE YEAST</p> <p>Clean, almost lager like Belgian type ale yeast. Good for Belgian type pales ales and amber ales, or with blends to combine with other Belgian type yeast strains. Biscuity, ale like aroma present. Hop flavors and bitterness are accentuated. Slight sulfur will be produced during fermentation, which can give the yeast a lager like flavor profile.</p> <p>Attenuation: 73-80% ; Flocculation: Medium Optimum Ferm Temp: 67-70F</p>
November-December	WLP920	<p>OLD BAVARIAN LAGER YEAST</p> <p>From Southern Germany, this yeast finishes malty with a slight ester profile. Use in beers such as Oktoberfest, Bock, and Dark Lagers.</p> <p>Attenuation: 66-73%; Flocculation: Medium; Optimum Fermentation Temperature: 50-55°F; Alcohol Tolerance: Medium-High</p>

OVHA Interviews Basket Case Brewing Company, Jasper, Indiana

A MULTIPART SERIES DEDICATED TO GETTING THE INSIDE SCOOP ON ALL THE NEW LOCAL BREWERIES.

Tell us about Basket Case Brewing.

Basket Case Brewing Company is a nanobrewery supplying great craft beer to the great people of Jasper and Southern Indiana. Basket Case beers are brewed and served in The Mill House Restaurant in Jasper, IN. Inspired by our love of beer and music, we believe the combination of Basket Case beers with The Mill House food will create a truly enjoyable experience for everyone. We look forward to you joining us in The Revolution!

How long have you been homebrewing?

We have been homebrewing for 5 years. We started out with some basic extract kits, moved quickly to all grain, and have been formulating our own recipes for the past two years.

What made you decide to go pro?

When we first started brewing, we would joke about how cool it would be to make beer for a living. We aren't quite there yet, but hopefully this will evolve. We really started taking it seriously when we started formulating our own recipes. We received a lot of good feedback and had some success in a few competitions. From there, we thought we would give it a shot.

Tell us about your brewing system.

Our brewing system is a 1.5 barrel system from PsychoBrew. It is a horizontal, 3 burner system that is basically a supped up homebrew setup. They actually widened it a bit for us so we could fit 3 Blichmann 55 gallon pots on it. It is an automated system with 2 pumps and a large plate chiller that can cool 60 gallons in 15 minutes.

For fermentation, we are starting off using 4 60 gallon plastic conical fermenters. We will be keeping these in a temperature controlled room. From there we will be putting the beer into 5 gallon kegs to be served on site at The Mill House Restaurant.

Where did the name come from?

The name came from our love of music and an instance of transferring homebrew. From the beginning, we wanted to tie music into what we were doing. One evening, after bottling some beer and having nothing to carry the bottles in, Zach's wife gave me a woven basket to carry the bottles in. I literally had a basket case of beer. This immediately made us think of the Green Day song, Basket Case. We thought this name would give us the perfect blend of beer and music.

Tell us a little about the team you've put together.

The Basket Case crew consists of Ben Nowotarski, Zach Lichlyter, and Bjoie Aull. Ben and Zach are the brewers and Bjoie is the owner of The Mill House Restaurant.

When do you expect beer to go on sale?

We are hoping soon. We have been working very closely with the federal government to obtain our permit from them. This is the last major hurdle we need to clear to gain approval. At this point, we hope to be selling beer sometime in December.

What has been the biggest challenge so far?

The federal permit! I never knew I had this much patience.

Anything else you would like us to know?

We will start off having two beers on tap at The Mill House Restaurant in Jasper, IN. Revolution Ale is a simple pale ale that is a mix between an English Pale Ale and an American Pale Ale. It is an easy to drink ale that is a bit more on the malty side than hoppy like a traditional APA.

The second beer we will be starting with is Busta, our Nut Brown Ale that is very big on the chocolate, roasty, and nutty flavors. Some other beers we will look into producing in 2013 are Stairway to Hefen, a Hefeweizen Ale, an IPA, which has yet to be named, and a Milk Stout. We will be looking to add growler sales shortly after opening.



Basket Case Info:

Website: <http://basketcasebeer.com/>
Facebook: <https://www.facebook.com/BasketCaseBrewingCompany>
Twitter: <https://twitter.com/basketcasebeer>
Email: info@basketcasebeer.com

The Mill House Restaurant Info:

1340 Mill Street
Jasper, IN 47546
(812) 482-4345
Website: <http://www.themillhouserestaurant.com/>
Facebook: <http://www.facebook.com/pages/The-Mill-House-Restaurant-and-Catering/111547692213863>



The Basket Case crew (and their lovely wives) at the 1st Annual Jazz, Beer, and Wine Festival in Huntingburg, IN in the spring of 2012.



6th Annual Big Turkey Brewing Contest

Entries due at the Nov. 28 Meeting; Winners announced at the Dec. 12 Party

As announced at the July meeting, the 2012 Big Turkey is now sponsored by Carson's Brewery <http://carsonsbrewery.com>.

The grand prize will be the opportunity to be "Pro-Brewer for a Day".

You will help brew your winning recipe on a commercial system!

We will also have a club-wide tapping party when the beer is ready.

The full details will need to be worked out but the brew day will likely be early next year.

GET BREWING!



Judging will not occur at the meeting this year.

The OVHA Big Turkey brewing contest is open to all paid members of the OVHA.

The beer style for the 6th annual OVHA member's only Big Turkey brewing contest is Stout, BJCP Category 13 with all sub-styles:

- I3A. Dry Stout
- I3B. Sweet Stout
- I3C. Oatmeal Stout
- I3D. Foreign Extra Stout
- I3E. American Stout
- I3F. Russian Imperial Stout

Information about these styles can be found at the BJCP web site: <http://www.bjcp.org/2008styles/style13.php>

INSTRUCTIONS:

- You may enter one beer in each of the subcategories. Do not enter the *same* beer in different subcategories.
- You need two bottles of beer for each subcategory you enter. To keep things anonymous, use as plain a bottle as you can. 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. Black out any markings on the cap.
- 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, brew their recipe at Carson's Brewery, receive one year's free OVHA membership, get a Big Turkey ceramic stein. Other prizes to be announced.

GOOD LUCK!



Brew-B-Q Review

The 6th annual Indiana Homebrew Club Day / Brew-B-Q 2012 was another success! The club sent up a few members to Indy to add to the 100 person attendance. The organizers want to thank all those that made the trip including Howard County Homebrewers (HCH - Kokomo), Tippecanoe Homebrewers Circle (THC - Lafayette), St. Gambrinus (Bloomington), Ohio Valley Homebrewers (OVHA - Evansville), Beer is my Passion (BIMP - Whitestown), IUPUI Homebrewers (Indy) There was a lot of great beer, food and conversation!

The event will move back a week in 2013 to October 19 to avoid the conflict with the Great American Beer Festival.

Check the official Facebook page for updates: <http://www.facebook.com/pages/Brew-B-Q-Indiana-Homebrew-Club-Day/133180393449698>



Michael Julian, Fred Schmalz, Darren Savage, and Dwayne Delaney.



Professional signage.





Wesselman Woods Wondering Owl Beer and Wine Trail Report

This was the third time the club has made an appearance at this event, and it seems to keep getting better. The event sold out this year—a day before the gates opened—at 300 patrons.

There was a little something for everyone, including great food (wood fired pizza!), wine, music, and art. We ended up with a surprising variety of beers so thanks to all that donated.

We kept our prime spot just outside the doors where we had access to power for our lights and near the campfire and music.

The organizers were again impressed by our setup and have asked us back for next year. Thanks again to everyone that helped load up, transport, setup, server beer, tear down, and pack up.





Brew-Ha-Ha Report

The Evansville Museum Brew-Ha-Ha occurred on September 30 this year. It's a cozy event held inside the museum. The club had a nice showing but we could always use more volunteers, and beer!

Enjoy these event photos.





BEER *on the* BRAIN? THEN COME TO:

OHIO VALLEY HOMEBREWERS ASSOCIATION

LEARN TO HOMEBREW DAY

Saturday, November 3, 2012 • 9 a.m. – 3 p.m.

Location: Liquor Locker-Morgan Ave at the corner of Morgan Ave. and Stockwell Rd., Evansville

Info: www.ovha.net or info@ovha.net



WWW.OVHA.NET

LIQUOR
Locker

