



## 2012

### Upcoming Events

#### NOVEMBER

##### 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: High Gravity by Jimmy Pore; 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: Bring your Big Turkey Entireties!

### "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!

#### ETHYL HEXANOATE: FRUITY AROMA

• **TASTES/SMELLS LIKE:** Red apple, anise

• **POSSIBLE CAUSES:** As a by-product of fermentation, this ester is normal in lower concentration. Low oxygen at the start of fermentation, high gravity, yeast strain, and high fermentation temperature can lead to increased ester production. Don't confuse this fruity aroma with Acetaldehyde.

• **HOW TO AVOID:** Follow good fermentation practices. Pitch enough yeast, oxygenate at the start of fermentation, and monitor temperature. This will control all ester production, including ethyl hexanoate. The best way to assess the flavour of ethyl hexanoate in beer is as follows. Cover the beer with your hand and swirl the glass to release the aroma. Remove your hand and take a single long sniff. Repeat as necessary.



## 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.

**Fill out a Bottle ID Form from page 3 for each bottle. We just need your Name and Subcategory.**

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!



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

# BOTTLE IDENTIFICATION FORM



The American Homebrewers Association  
[www.beertown.org](http://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**

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## Learn to Homebrew Day Success

It was another great Learn to Homebrew Day on November 3. Liquor Locker hosted us and again provided a great lunch! An estimated 11 batches were brewed with all types of setups. Several new BIAB brewers tried the technique. We also managed to attract several visitors to see first-hand how beer is made. We didn't disappoint them.



