



2012

Upcoming Events

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:* Acetaldehyde.

APRIL

Wed, Apr 25, 7 pm: Meeting, Germania Mannerchor, *Topic:* Brewing Software Choices by Art Cox; *Beer Off-Flavor:* Butyric

MAY

Sat, May 5: AHA's Big Brew Day at SWIRCA during BBQ Fest. (Don Heisler)

Sat, May 19: Upland UpCup Homebrew Comp and AHA Rally @ Bloomington

Wed, May 30, 7 pm: Meeting; Germania Mannerchor, *Topic:* One Pot, All Grain-aka Brew in a Bag by Chris Norrick; *Beer Off-Flavor:* Diacetyl

“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!

From MoreBeer.com

Acetaldehyde

TASTES/SMELLS LIKE: Green apples, rotten-apples, freshly cut pumpkin.

POSSIBLE CAUSES: Acetaldehyde is a naturally occurring chemical produced by yeast during fermentation. It is usually converted into Ethanol alcohol, although this process may take longer in beers with high alcohol content or when not enough yeast is pitched. Some bacteria can cause green apple flavors as well.

HOW TO AVOID: Let the beer age and condition over a couple months time. This will give the yeast time to convert the Acetaldehyde into Ethanol. Always use high quality yeast and make sure you are pitching the correct amount for the gravity of the wort or make a yeast starter.



OVHA Class of 2012



Next Meeting: March 28, 7 pm

President's Message

Welcome to Summer!

What the hell happened to spring? So much for brewing seasonally! You know; that time of year when you're supposed to produce beers according to the season you are in.

Like the anniversary gift giving guide with a traditional and contemporary listing for each year of a wedding anniversary, I would say there is the same thing for brewing - a traditional brewing season and a contemporary season (since the invention of refrigeration). Here are my suggestions:

Season	Traditional	Contemporary
Spring	Octoberfest, Summer Ales, Light Belgians	Irish red, Barley wines
Summer	Strong Belgians, Saison	Lawnmower beer, Fruit beers
Fall	Maibock, Winter Warmers	Spice/Vegetable beers, Stouts
Winter	Strong Lagers, Strong Ales	What ever you like!

Here's to a long, hot, thirsty summer!

Cheers!



President John Mills

Upland UpCup Competition and AHA Rally May 19

The competition and AHA rally will be held Saturday, May 19 in Bloomington on the Upland Brew Pub grounds.

Not familiar with UpCup? It's an annual competition open to all homebrewers. The winner receives a trophy and gets to brew his/her recipe with Caleb in their brewhouse. It is then served in the Bloomington Brew Pub and Indy Tasting Room, and is entered in competitions such as the Great American Beer Fest Pro-Am Competition and US Beer Tasting Championship. 2009's UpCup winner, Sunday Morning in Bamberg Rauchbier, went on to become a USBTC National Grand Champion!

UpCup festivities, including the announcement of the winner, VIP tours, and lots of great food and beer, begin at 5pm on Saturday, May 19 at the Bloomington Banquet Hall (on the Brew Pub grounds, 350 W. 11th St., Bloomington, IN).

All are welcome, but because UpCup is an American Homebrewers Association Rally, only AHA members will be admitted free. Non-members will have the opportunity to sign up for the AHA at a discounted rate or make a contribution to a charity that Upland will choose.

How do you enter?

Send two bottles of your homebrew and \$5 entry to Upland Brewing Co.; Attn: Caleb Staton; 350 W. 11th St.; Bloomington, IN 47404. Only 1 entry per brewer is allowed, so pick your best! **Entries are due May 12th.**

Along with the entry, the following must be included:

BJCP entry form, found at http://www.bjcp.org/docs/SCP_EntryRecipe.pdf (Entrant need only fill out Brewer Information and Entry Information. Ingredients and Procedures section not necessary)

Each bottle must have a filled out Bottle ID form attached, preferably by rubber band

Bottle ID form can be found here: http://www.bjcp.org/docs/SCP_BottleID.pdf

\$5 check made out to Upland Brewing Co. for the entry fee. Entry fees will be redistributed to all attending BJCP certified judges who will be evaluating for the day. Good luck!



Utopias Lottery

The lottery was held at the February meeting. The never ending bottled yielded enough for everyone in attendance to get a taste. The empty bottle and it's leftover essence will go up for raffle soon. Thanks for playing!



Weber Equipment is now offering all current OVHA members a Preferred Discount on their entire inventory, not just limited to brewing supplies. Present your 2012 member card to receive discount.

2218 West Franklin Street
Evansville, IN 47712
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Big Brew! Sat. May 5

Join the OVHA for a new twist on Big Brew Day. This year we are partnering with SWIRCA (Southwestern Indiana Regional Council on Aging) at their location on Virginia Street, just behind Turoni's on Main. They will be holding their second annual "HOOSIER HOG DADDY" Champion BBQ Challenge and we will be hosting OVHA Big Brew Day. See all types of systems in operation, from one-burner extract to 10 gallon all grain brew sculptures. Event runs from 8 am-3 pm

