2012 Upcoming Events

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: Topic: One Pot, All Grain-aka Brew in a Bag by Chris Norrick; Beer Off-Flavor: Diacetyl

JUNE

June 8-22: Indiana State Fair Brewer's Cup Entry Deadline

Sat, June 9: Zoo Brew, Evansville Zoo & Botanic Gardens (John Mills)

Wed, June 27, 7 pm: Meeting; Germania Mannerchor, Topic: Brewing High Gravity Beers by Jimmy Pore; Beer Off-Flavor: DMS

"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!

Butyric acid

TASTES/SMELLS LIKE: Vomit.

POSSIBLE CAUSES: Likely to have arisen from an excessively long mash at relatively low temperatures allowing *Clostridium* bacteria to grow in the mash.

HOW TO AVOID: Double check your mash thermometer for accuracy and recalibrate if needed. Use proper mashing technique. Avoid distractions (spouse, etc.) while brewing.

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.

President's Message

"Water, water, every where,
 Nor any drop to drink."
 – Samuel Taylor Coleridge, *Rime of the Ancient Mariner*

President John Mills

This phrase is going through my mind this fine rainy April day. Turning to brewing, water is the highest percentage of our fine beverage. Brewing is most certainly one of the finest methods of making water safe to drink. The benefits of drinking beer, or the promotion of drinking beer can be seen in the teachings of Saint Arnold, or King Gambrinus (purported April 11 birthday). Their teachings were to drink beer as a safe alternative to water. Water back then was laden with parasites and bacteria that often times resulted in death from the resulting sickness. Basic rule of building a great kingdom—longevity of your subjects. It's hard to build an empire if all your followers are all dead from drinking tainted beverages. (Jim Jones aside)! Safe drinking water wasn't as common back then as it is today. But we're not "out of the water yet." Safe drinking water is still a scarce resource.

Everyone knows not to drink the water in Mexico, so you buy bottled water while vacationing there. There are many stories of tourists buying bottled water from street vendors, only to be duped because those vendors just dug in the trash, recycled the bottled water bottle, and refilled it with plain tap, or just any old ditch water. Safest bet is to just drink beer. You can live on just drinking beer alone. Benedictine monks have been doing such for centuries during the 40 days of lent.

This is how brewing makes water safe to drink. Not to be an all inclusive list, but some basic ramblings:

1. Mashing will bring the ph of the water to safe drinking levels if it is either too acidic, or alkaline for normal consumption.

2. Lautering filters out the turbidity, or the cloudy dirt.

3. Boiling kills the bacteria, and live pathogens in the water.

4. Yeast quickly multiply eating the available sugars leaving less for other pathogens.

5. Yeast produce alcohol that kills other pathogens

6. Yeast produce carbon dioxide that further acidifies the beer making the solution less habitable for pathogens.

So for this April let's raise a pint and celebrate OVHA's motto "Making the Ohio River Drinkable since 1997"

Salute!

Upland UpCup Competition and AHA Rally May 19 (beer due May 12)

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.

OVHA is planning to convoy up and stay the night.

How do you enter the competition?
• 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! NOTE: **Entries are due May 12th.**

• Along with the entry, the following must be included: BJCP entry form, on Page 4 and also 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 also 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!

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

AHA/BJCP Sanctioned Competition Program
ENTRY/RECIPE FORM

Beer Judge
http://www.bjcp.org

The American Homebrewers Association
www.beertown.org

Brewer(s) Information

Name(s) _____   Street Address _____

City _____   State _____ ZIP/Postal Code_____

Phone (h) (____)_____   Phone (w) (____)_____   Email Address _____

Club Name (if appropriate) _____

Entry Information

Name of Brew _____   Category (No.) _____   Subcategory (A-F)_____

Category/Subcategory (print full names) _____

For Mead and Cider

❏ Still   ❏ Dry

❏ Petillant   ❏ Semi-Sweet

❏ Sparkling   ❏ Sweet

For Mead

❏ Hydromel (light mead)

❏ Standard Mead

❏ Sack (strong mead)

Special Ingredients/Classic Style

(required for categories 6D, 16E, 17F, 20, 21, 22B, 22C, 23, 25C, 26A, 26C, 27E, 28B-D)

_____

_____

_____

Ingredients and Procedures

Number of U.S. gallons brewed for this recipe _____

WATER TREATMENT Type/Amount_____

_____

YEAST CULTURE   ❏ Liquid   ❏ Dried

Did you use a starter?   ❏ Yes   ❏ No

Type_____

Brand _____

Amount _____

YEAST NUTRIENTS Type/Amount _____

CARBONATION   ❏ forced CO$_2$ ❏ Bottle Conditioned

Volumes of CO$_2$ _____

Type/Amount of Priming Sugar _____

BOILING TIME _____ Hrs. _____ Min.

SPECIFIC GRAVITIES Original_____

Terminal _____

FERMENTATION   Duration (Days)   Temperature (°F)

Primary   _____   _____

Secondary   _____   _____

Other   _____   _____

BREWING DATE _____

BOTTLING DATE _____

FERMENTABLES (MALT, MALT EXTRACT, ADJUNCTS, HONEY OR OTHER SUGARS)

AMOUNT (LB.)	TYPE/BRAND	USE (MASH/STEEP)

HOPS

AMOUNT (OZ.)	PELLETS OR WHOLE?	TYPE	%A ACID	USE (BOIL STEEP, DRY, ETC.)	MIN. FROM END OF BOIL

MASH SCHEDULE

STEP	TEMPERATURE	TIME

Finings

Type _____

Amount _____

Please use the back of this form for brewer's specifics.

Not Needed

BIG BREW

Saturday, May 5, 2012

Ohio Valley Homebrewers Association
WWW.OVHA.NET

Celebrate National Homebrew Day with Big Brew!

Where: SWIRCA (behind Turoni's on Main)
16 West Virginia Street, Evansville

When: Saturday, May 5, 2012, 8 a.m.-2 p.m.

What: OVHA Big Brew Day • Several brewing systems set up and running

Who: Ohio valley Homebrewer's Association

Contact: www.ovha.net

◆ **Big Brew is a worldwide event celebrating National Homebrew Day by brewing and giving brewing demonstrations.**

◆ **This is YOUR chance to observe and participate in the brewing of BEER.**

One of the key aspects of homebrew is recipe formulation and management. Creating a tasty brew that meets the characteristics of its target style is no easy task, involving many calculations and variables (color, bitterness, specific gravity, etc.) So it's not surprising that there are several homebrew software programs such as QBrew, ProMash and BeerSmith 2, available to assist with these crucial tasks.

For an excellent freeware homebrew recipe program, QBrew is the only, but very deserving, choice. It has an intuitive and simple interface and is excellent for formulating recipes quickly (about half the time as BeerSmith, a commercial program). Recipe entry and ingredient database management is extremely simple. Each recipe is stored in a separate file and can be exported in BeerXML format for sharing and/or importing into other BeerXML-enabled applications such as BeerSmith. The summary pane also lists the maximum and minimum gravity, bitterness, and color levels according to standardized style definitions published by the Beer Judge Certification Program. This is useful if you're brewing for a competition, or targeting a particular style.
QBrew's recipe calculations seem to be more accurate than Beer Smith's, but don't accept that as a guarantee! Home brewing systems vary in efficiency and the calculation results are served as guidelines. Both BeerSmith and QBrew can be extracted from the installation archive and run from a USB flash drive.

"ProMash is a Windows OS application that is a superb resource for designing and saving recipes. It is designed to meet any brewer's needs, whether you are a homebrewer or a professional micro-brewer. It does IBU calculations, gravity calculations, water calculations, et cetera - every calculation that I have presented in this book is covered in ProMash. The Software includes extensive tutorials and technical support" - John Palmer, Author of 'How To Brew', pg. 343.

Three years in the making – BeerSmith 2 has been redesigned from the ground up to give it a modern look and feel with ribbons, themes and tabbed browsing. Its designed to make your brewing as easy to use as possible.
BeerSmith 2 is available for the first time on the Macintosh platform (all intel-based Macs with OSX/10.5/Leopard or higher) as well as Windows 7, Vista and XP. The Macintosh and PC versions are nearly identical, and share common file formats including BeerSmith 1.x support.
Choose from nearly 100 beer styles in our extensive BJCP style guide. BeerSmith graphically shows color, bitterness, gravity and alcohol comparisons against the style as you build your recipe.
BeerSmith 2 will continue to support you as your skills advance. Download recipes, add custom reports, discuss brewing and be a part of one of the largest online homebrewing communities. BeerSmith 2 includes more detail than ever on your recipes, sessions, and the ability to select from over 100 fields to show when designing beers. Many microbreweries and professional brewers have switched to BeerSmith 2.

Brewing Software and Tools

[Beer Alchemy](#) BeerAlchemy - Homebrew Recipe Software For The Rest Of Us. Designed and written on a Mac, for the Mac by a keen homebrewer.

[BeerSmith](#) Take the guesswork out of brewing with BeerSmith software!

[BeerTools Pro](#) BeerTools Pro is a software package for formulating beer recipes, for designing mashing schedules and for calculating other factors when brewing beer. It is simple enough for the beginner yet powerful enough for the professional.

[BrewBlogger](#) BrewBlogger is a easy to set up, easy to use, web-based homebrew log. It is a PHP/MySQL-based system that provides today's brewer not only a fast and easy way to record their brewing activities, but also forum to share their zymurgistic efforts and expertise with the homebrewing community around the world.

[BrewLogPro](#) For the Palm Pilot - Everything you need on brew day.

[Brewsta](#) Open source, cross platform brewing software.

[Brewtility](#) Brewtility, the place to manage your homebrew

[Fermentation Products Toolbar](#) Beer info at the click of the mouse - right on your web browser.

[Glen Tinseth's Hop Page](#) Online bitterness calculator

[Homebrew Formulator](#) A Mac OS X application for recipe creation and management. It provides full control over your mash process, water, ingredients, etc. Oh yeah, it's free.

[Lightning Labels](#) Lightning Labels prints short run custom labels and stickers lightning fast.

[Maverick Custom Stickers](#) Maverick - We're All About Printed Labels

[ProBrewer.com](#) Brewing And Unit Conversion Calculators

[ProMash](#) Brewing Software For the Discriminating Brewer

[Strangebrew](#) StrangeBrew brewing software is a powerful and easy to use recipe database for all types of homebrewer.