



## 2012

### Upcoming Events

#### MAY

**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

#### 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  
(Dimethyl Sulfide)

#### JULY

**July 6 & 7:** Indiana State  
Fair Brewer's Cup Judging  
and Awards Ceremony @  
Indiana Fair Grounds

**Wed, July 25, 7 pm:**  
Meeting/Turoni's Main  
Street Brewery Tour,  
MEET AT TURONI'S on  
Main St. Topic: Brewery  
Tour by Jack Frey

## “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.

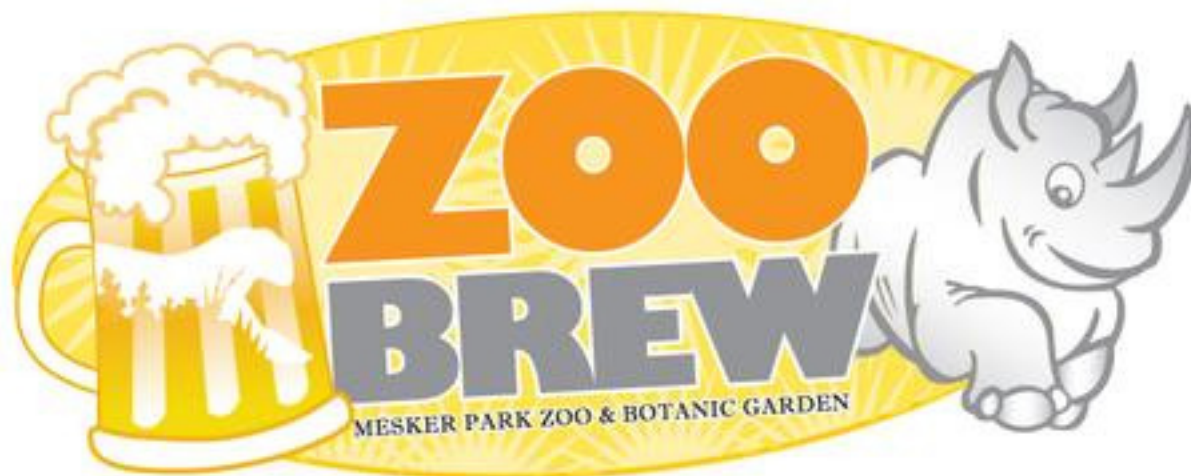
This kit works like the one we had a few years ago—for those that remember it. You take a fairly neutral beer and you spike it with a flavoring vial from the kit. The flavorings simulate the off-flavor you are trying to replicate. You keep a second glass of clean beer as your control to help compare and contrast. Science at work!

#### Diacetyl

**TASTES/SMELLS LIKE:** Butter, Rancid Butter, Butter- scotch, Slickness in the mouth and tongue

**POSSIBLE CAUSES:** Diacetyl is naturally produced by all yeast during fermentation and is then “reabsorbed” by yeast cells. Increased diacetyl or diacetyl that is not reabsorbed may be a result of high flocculating yeast, weak or mutated yeast, over or under oxygen- ating, low fermentation temperatures and weak or short boils. It is generally regarded as a flaw when detected in lagers. Some brewers, and drinkers alike, desire small amounts in ales.

**HOW TO AVOID:** Taking the following steps will help yeast to properly reabsorb diacetyl in wort: Yeast that is highly flocculant may fall out of suspension before it gets a chance to absorb the diacetyl, using medium flocculation yeast should give the yeast a good chance to absorb diacetyl. Always use high quality yeast and avoid weak or possibly mutated strands that may be incapable of handling diacetyl properly. Allow yeast to begin initial growth with the use of a yeast starter. Supply sufficient oxygen for yeast growth, but avoid over oxygenating especially after pitching yeast. Allow enough time for yeast to fully ferment at appropriate temperatures.



## **ZOO BREW is Here!**

### **The first beer festival of 2012 happens Saturday, June 9**

Dust off your servers permits and get those kegs on ice. It's time for ZOO BREW 2012, the first craft beer festival of 2012!

This is the third annual for this event and it seems to get better each year with sellout crowds each year.

ZOO BREW benefits the local Evansville Zoo & Botanic Gardens. Event runs From 7 to 10 p.m.

We should again have our prime spot right at the entrance gate and are looking for volunteers and beer donations.

#### **If you want to donate beer:**

Drop it off at the Turoni's on Main St. for cold storage OR Bring it to the Zoo at 5 p.m.

#### **If you want to help load gear in the truck:**

We will load up from the Turoni's on Main St. at 4:30 p.m.

#### **If you want to help setup:**

Be at the zoo around 5 p.m.

#### **If you want to help serve beer:**

Be at the zoo around 5 p.m. with a valid IN Servers Permit

**DON'T FORGET YOUR ORANGE OVHA SHIRT!**  
(new larger sizes will be available at the event)

Beer donations are in desperate need. This event always sells out with over 1,000 tickets and we hate running out of good beer. We will take bottles, kegs (pin or ball lock), or growlers. Any style, any carbonation level. We just need a beer name to put on the board. **Volunteers and beer providers get free admission!**

Please consider coming out and helping the club. It gives us great exposure, it's a very worthy cause, and a lot of fun.

#### **If you just want to attend the event with no obligation:**

General Admission: \$25 in advance or \$30 at the event. VIP Tickets: \$50 Purchase tickets at meskerparkzoo.com or in the Zoo's gift shop.

Your Zoo Brew Ticket Includes:

- Up to 25 beer, wine, and beverage samples
- Food samples from over a dozen local restaurants
- Three live bands • Zoo Brew Sampling Guide
- Souvenir sampling mug • Free cab rides home
- An evening of fun and socializing for a good cause!



## Upland Brewing UpCup Review

Dwayne Delaney, Jeremy Dunn, and Chris Norrick made their way north to Bloomington on May 19 to attend the AHA Rally and UpCup awards ceremony at the Upland Brewing Company. The local homebrewing club, the Bloomington Hop Jockeys, helped host with three homebrews on tap under the tent.

Inside the event hall, Upland had the taps open and freely flowing including one with their Harvest Ale, a very fine choice.

Head brewer Caleb Stratton lead a behind the scenes tour of the facility, up to and including the analytics room where the science gets done. It was a good tour that highlighting their efficiency improvements that have made possible three batches in one day vs the one they used to accomplish. It is a very “hands on” brewery with the most automated piece of equipment being the new three-station keg washer. All this is about to change with the construction of a new production facility in the near future.

After the tour it was time for lunch with a fine spread paired with the left over entries from the UpCup Homebrew Competition. A list of styles was provided so it wasn't all guess work what you were sampling.

After supper they announced the winner. Andrew Korty took first place with a 70- Scottish Ale. He will help brew the beer at Upland for serving at the tap room.

It was a fun event but it didn't seem to have the same vibe that it did several years ago when OVHA teamed up with the Doubois SUDS Club to fill a school bus for the trip. The trip home will be a part of OVHA lore for years to come.





## Big Brew Report

Another annual Big Brew has come and gone. The public attendance was a little low but beer got made and fun was had.





## JUNE 8-22

### Indiana State Fair Brewer's Cup Entry Deadline

A great local beer competition is fast approaching. Get your beer ready to send off to the Indiana State Fair Brewers Cup between **June 8-22**. Go to <http://www.brewerscup.org/> to register your beer and get more info.

The Brewer's Cup is one of the largest homebrewed beer competitions in the world with over 1,000 entries. Your beer will be judged by some highly experienced judges and you will receive detailed feedback. There are also some very nice prizes given out for first through third in each category and major prizes for homebrewer of the year (most medals) and Best of Show (best single beer out of all entries).

The actual judging will take place at the State Fair Grounds on July 7 & 8. If you are interested in heading up to help out, there will be a post on the message board for sign up shortly. You will also need to register at <http://www.brewerscup.org/register>. We usually have a free place to bunk down Friday and Saturday nights if you are interested.

## JULY 7 & 8

### Indiana State Fair "Brewer's Cup" Judging and Awards Ceremony @ Indy

The judging takes place at the Indiana State Fair grounds in the Farm Bureau Building in three sessions. One Friday night and two Saturday. The awards banquet is on Saturday following the last judging session. All meals are provided to volunteers including judges and stewards. Stewards bring out the anonymous entries to the judges and help keep track of paperwork. They often get to taste the beer alongside the judges. Other perks for stewards include a free case of losing beer and all the label-free empty bottles you can carry.

If you are interested in judging (must have taken the BJCP test) or stewarding (no experience necessary), register online at: <http://www.brewerscup.org/register>

If you enter the competition, you will receive tickets to the Saturday evening awards banquet.

#### FULL SCHEDULE:

##### Friday, July 7th

6-7 pm: Check-in, buffet dinner (provided)  
7:15-9:00 pm: First Session of Judging

##### Saturday, July 8th

9-9:45 am: Check-in, continental breakfast (provided)  
10 am-Noon: First Session of Judging  
Noon-12:45 pm: Lunch (provided)  
1-3 pm: Second Session of Judging  
6-8 pm: Awards Reception (heavy appetizers and libations provided)





# Accelerated All Grain

using the

**Brew In A Bag (BIAB)  
No Sparge Method**



OVHA Tech Topic May 2012 by Chris Norrick

## Benefits include:

- **FAST!** saves time in heating (pot stays warm), in not sparging the mash, and in cleanup (only one pot). >3 hr brews possible
- **CHEAP!** only requires ONE pot making equipment cost lower
- **EFFICIENT!** mash efficiency is no worse than fly sparging and can be much higher with finer grain crush
- **STABLE!** large thermal mass helps keep the mash temp stable and lower strike temp needed

## Cons include:

- Unlike sparging methods, you are adding the entire volume of water needed for the brew at the beginning. You must take in account water lost from grain absorption, evaporation, and trub/transfer loss. That means for a standard 5 gallon batch you are going to need a **larger than normal pot**, about 10 gallons minimum, 15 gallon would be better. Use the BIAB Calculator link listed below to help calculate how much water and what strike temp you need.
- Restricted to 5 gallon batches without a rope/pulley rig to get the heavy grain bag out of the pot

## Method

You line a large pot with a 100% polyester mesh bag equally as big—sort of like a trash can liner—that can easily be made from shear curtain material found at Wal-Mart (link below). Add the water, bring the water to strike temperature, add the crushed grain, insulate the pot during cooler weather including the lid, mash for 60 minutes, then start heating the mash to “mash out” temperature of 168 F while stirring the grain to prevent melting the bag. “Mashing out” denatures the enzymes and thus stops the starch to sugar conversion. It also thins out the wort so it will drain easier. Once at mash out temp, raise the bag to drain for a few minutes then place in a bucket to finish draining. Add the extra liquid from the bucket back into the boil kettle once drained. You can also rig up something to suspend the bag over the pot. Continue to add heat till the wort begins to boil. *From this point you are brewing just as you would for any beer.*

**Bag Material:** 59”W x 216”L for \$14.64 <http://www.walmart.com/ip/Marjorie-Voile-Scarf-White/3861742>

**Simple Water and Temp Calculator:** <http://www.simplebiabcalculator.com>

### Starting Water Math Example

- 5.0 Gallons of finished beer
- 0.5 Gallons lost to fermentation trub
- 0.5 Gallons lost to boiler trub
- 1.6 Gallons lost to boiling evaporation (1.6 gallons/hr) [VARIES]
- 1.3 Gallons absorbed by grain (0.13 gal/lb of grain) [10 lb example]
- 8.9 Gallons Total +room for the grain = big ass pot**

**Big Ass Pot:** <http://www.foodservicewarehouse.com/update-international/apt-60hd/p4868.aspx>



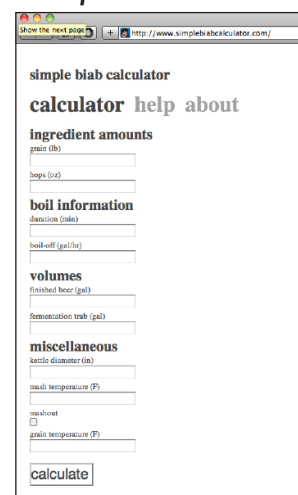
**Big Ass Pot 60qt (15gal)**



**Marjorie-Voile Material**



### Simple BIAB Calculator



The screenshot shows a web browser window with the URL <http://www.simplebiabcalculator.com/>. The page title is "simple biab calculator" and it includes a "calculator help about" link. The form is divided into several sections: "ingredient amounts" with fields for "grain (lb)" and "bags (oz)"; "boil information" with fields for "chastice (min)", "boil-off (gal/hr)", and "finished beer (gal)"; "volumes" with fields for "fermentation trub (gal)"; and "miscellaneous" with fields for "kettle diameter (in)", "mash temperature (F)", "mashout", and "strike temperature (F)". A "calculate" button is located at the bottom of the form.