



2012

Upcoming Events

JUNE

Wed, June 27, 7 pm:

Meeting; Germania Mannerchor, Topic: Bottling from a Keg by the executive board; Beer Off-Flavor: Diacetyl

JULY

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

AUGUST

Sat, Aug 4: Jasper Strassenfest Homebrew Contest

Sat, Aug 11: OVHA Brew Your Own Day, location TBD; 8 a.m.-3 p.m. (Dwayne Delaney)

Sat, Aug 18: SWIRCA's Craftbrewer's Festival, at SWIRCA (Jack Frey)

Wed, Aug 29, 7 pm: Meeting; Germania Mannerchor, Topic: Partigyle Brewing-Two Beers, One Tun by John Mills; Beer Off-Flavor: Earthy

“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.



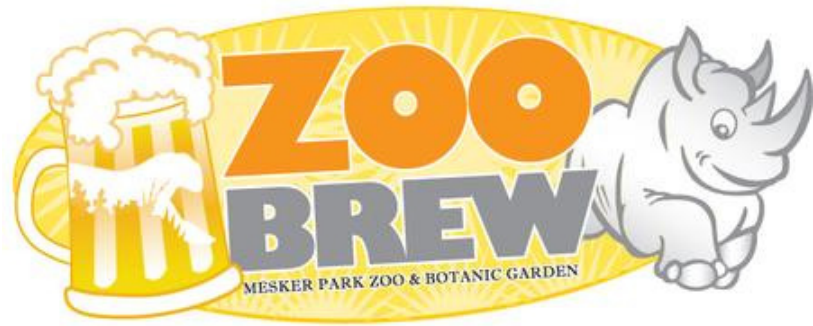
Zoo Brew Review

Another 1,300 person sellout crowd

The OVHA did its part in quenching the thirst of the massive crowd with around 28 different beers. Combining our passion for making and sharing great beer with helping an Evansville institution makes for an amazing evening. The weather was great and the crowd's spirit was high. This is how you do a beer event. Lots of space, great music, and abundant food and beer of top quality. The club should be proud in what we've accomplished.

It's stunning how far this club has come in the last 5 years and equally stunning how far the public has come to meet us there.

The thirst for hand-crafted beer in Evansville is finally starting to approach that of other large cities in Indiana. You can see the shift away from the typical BMC (Bud, Miller, Coors) in the sellout attendance at this event and the addition of several new craft beer festivals throughout the year. You can see it in the craft beer selection we have at many local bottle shops and supermarkets. You can see it on the OVHA membership numbers, now over 80. Finally, you can see it in new ventures opening up in Evansville including Tin Man Brewing Co. and rumors of many others. It's good to see Evansville finally kick it in high gear to catch up—and hopefully blow past—the rest of Indiana for craft beer passion.







Homebrew Shop News

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

July-August	WLP006	BEDFORD BRITISH YEAST Ferments dry and flocculates very well. Produces a distinctive ester profile. Good choice for most English style ales including bitter, pale ale, porter, and brown ale. <i>Attenuation: 72-80%</i> <i>Flocculation: High</i> <i>Optimum Fermentation Temperature: 65-70°F</i> <i>Alcohol Tolerance: Medium</i>
July-August	WLP540	ABBAY IV YEAST An authentic Trappist style yeast. Use for Belgian style ales, dubbels, tripples, and specialty beers. Fruit character is medium, in between WLP500 (high) and WLP530 (low). <i>Attenuation: 74-82%</i> <i>Flocculation: Medium</i> <i>Optimum Ferm Temp: 66-72F</i> <i>Alcohol Tolerance: High</i>
July-August	WLP585	BELGIAN SAISON III YEAST {NEW STRAIN} Produces beer with a high fruit ester characteristic, as well as some slight tartness. Finishes slightly malty, which balances out the esters. Also produces low levels of clovey phenolics. Great yeast choice for a summer Saison that is light and easy-drinking. <i>Optimal Temp: 68-75F</i> <i>Flocculation: Low-Medium</i> <i>Attenuation: 70-74%</i> <i>Alcohol Tolerance: Medium</i>

Sad hop news, Weber Equipment on Franklin St. has been informed that their supplier, LD Carlson, is sold out of Citra and Amarillo for the year. Hope you stocked up!

Don't forget that card carrying OVHA members receive a discount at both local shops. You can now purchase or renew your dues at either shop. They have member cards on-hand.



JULY 6 & 7

Indiana State Fair “Brewer’s Cup” Judging and Awards Ceremony @ Indy

The judging takes place at the Indiana State Fair grounds in the Marsh Blue Ribbon Pavilion 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> AND send an email to Chief Steward John Morriral jmorrica@sbcglobal.net.

If you entered the competition, you will receive tickets to the Saturday evening awards banquet and are encouraged to attend. NOTE THE NEW LOCATION OF MARSH BLUE RIBBON PAVILION.

There is a limited amount of couch/floor space available at Chris Norrick’s uncle’s house. Sign up on the message board if interested. The organizers have arranged for a special rate of \$69/night at the Marten House Hotel. Or you may also want to consider one of the downtown hotels. The Indianapolis downtown is safe, vibrant, and home to two brewpubs (RAM and Rock Bottom), two breweries (Sun King and Flat12 Bierwerks), and many good beer bars.

FULL SCHEDULE:

Friday, July 6th

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

Saturday, July 7th

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)

