



2012

Upcoming Events

JULY

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

SEPTEMBER

Sat, Sept ??: OVHA
Summer Picnic, Chuck's
Lake

Wed, Sept 26, 7 pm:
Meeting; Germania
Mannerchor, Topic:
Extract Brewing Best
Practices by ?; Beer Off-
Flavor: Mercaptan

Sat, Sept 29: Brew Ha-
Ha, Evansville Museum
(Don Heisler)

Three Members Earn Ribbons at IN Brewer's Cup

It was another record-breaking year for the Indiana State Fair Brewer's Cup. 768 homebrew entries joined 356 professional entries for a mind-blowing 1,124 total entries. Times three bottles each. Times three ID stickers per bottle. That's over 10,000 hand applied stickers!

To earn an award at this competition takes a little skill and a lot of luck. First off, the beer needs to be free of flaws and tasty. Then it needs to meet the criteria set out in the BJCP Style Guidelines for the category you entered it in. Your beer's position in the tasting flight—which is random—is also important in some styles like IPA and wood-aged or speciality. If the preceding beer was strongly flavored it could overwhelm the judges palate for your beer. Also, being the first one judged isn't always good either. Inexperienced judges may be hesitant to score the first beer high since they don't know what's coming next. And then you have the human judges. The quality of judges at Brewer's Cup is very high but they are still human, well, some of them. They have—at a minimum—taken the 3-hour BJCP test or are a professional brewer. Most of the judges are ranked Certified; meaning they passed the test with 70% and have some experience points from real-world judging. There are a handful of National, Master, and one Grand Master ranked judge present but those few true experts can't judge every beer. Now factor in that each set of judges are scoring between 10 to 14 beers per session. That's a lot of tasting and writing and fatigue can set in with categories like Strong Ale and Sour Ale. When it's all said and done, beer judging is subjective. There are no two ways around it. What you taste is what you taste and everyone tastes differently.

With that in mind, if you were lucky enough to earn a ribbon this year, congratulations! If not, don't take the score too hard. Pay more attention to the judge's notes. Hopefully they have some good unbiased feedback with constructive criticism. Better luck next year!

The OVHA received some special recognition this year for their ongoing stewarding duties. The OVHA has helped out for at least the last 10 years consecutively. We hope to see more of you next year for this unique experience. As new steward Sky Buttrum said, "Best time ever!" Look for an announcement of possible very close accommodations next year.

And now, the winners. Cesar Gonzalez won first place in Category I: Light Lager for his Lakehouse Lager. Chris Norrick won second place in Category II: English Brown Ale for his version of Delaney Dark Mild Brew In A Bag (DDM BIAB). John Mills took home a third place in Category I9: Strong Ale for his Honorable M. See the brewer's recipes and brewing notes on page 3. Look for John Mills' recipe next issue when he discusses Partigyle Brewing Tech Topic.



Continued p.2

From left, Cesar Gonzalez,
Chris Norrick, and John Mills



Brewer's Cup continued from p.1

Since it was Cesar Gonzalez's first Brewer's Cup as an entrant and judge, we asked his thoughts on the competition. Cesar replied, "First off, I thought it was an incredibly organized event. WAY more organized and well-supported than any judging I've participated in. I was very impressed that there were so many experienced and certified judges there. I was a bit surprised that there were not more non-BJCP judges. Maybe it was just my exposure. But my experience is that there are many folks working on getting certified and use competitions as this to help practice.

The awards ceremony was good. The food was outstanding. It was just much less social than the ones I've experienced. The ones I've been to were more like a party with awards mixed in. They had sponsor beer donations, both bottles and kegs. This one was basically only awards. I'm glad they had the homebrew booths, but I would like to see some of the IN breweries donate beer for the event. In my opinion, I would not recommend buying a ticket to the award ceremony unless you had a beer entered. If there were more breweries represented, the general public would be more interested in coming to sample the brews. Just a thought.

Anyway...I probably ramble but my main point is this. I LOVED the experience and will definitely go again. OVHA folks should definitely plan to enter, steward, and judge. I'd love to see an increase in hardware next year!"

Well said Cesar. And now enjoy these snap shots from the event. The winning recipes are on p.3 along with a few more photos.



Experienced stewards John Mills and Dwayne Delaney show novice Sky Buttrum how to double check drunk judge math.



Another blue shirt, Lori Mills, keeps judge Mark Schiess (L) in line during a homebrew flight.



This is what a Mini-Best-of-Show looks like. This is the Vegetable/Herb/Spice category.



Cesar enjoys the last of entry 3148. A fine brew.

Blue Ribbon Category 1: Light Lager

Lakehouse Lager by Cesar Gonzalez

Here's the recipe. It's actually very simple. Sometimes simple is better :-)

GRAIN

9.0 lb Pilsen malt (1.5 – 1.8L)
1.0 lb Flaked Maize
1.0 lb Flaked Rice
0.5 lb White Wheat (2.0 – 2.4L)

HOPS/Additions

2.0 oz Hallertau (4% AA) @ 60min
1.0 tsp Irish Moss @ 20min

YEAST

WLP 840 (American Lager). I made a 2 liter starter

OG = 1.058

FG = 1.012

MASH

Use 1 gal bottled spring water + 3 gal dechlorinated tap (used 1/4 campden tablet mixed in night before) . During dough in, stir in 1 tsp CaCl (Calcium Chloride). Mash grains at 149F for 60-90 min. Relax... have a homebrew.

SPARGE

Heat 4 gal tap and 1 gal bottled spring water to 185 - 190F. Add some sparge water to mash tun and vorlauf (i.e. drain and put back gently on top of tun to help set the grain bed). This will help bring mash tun up to 168F-ish.

BOIL

Boil at least 30 min prior to first (only) hop addition. Due to lots of pilsner malt you will see hot break prior to hop addition - it's pretty cool! After hop addition...relax, have a homebrew!

FERMENT

Ideally, chill wort to 50F and yeast is at same temp when pitching. Keep carboy at or below 50F during entire fermentation. This batch was at 52F for a few days - oops! Ferment 2 - 3 weeks until close to FG then set out at ambient temp (74F-ish) for two days for diacetyl rest. Rack to secondary and lager for 3 weeks at 34F. Rack to keg, carbonate and enjoy! If you don't have kegs, rack to bottling bucket, add priming sugar, bottle, leave at room temp for 2 weeks, then test for proper carbonation and enjoy!



Did someone say
FREE BEER?

Red Ribbon Category 11: English Brown Ale

DDM BIAB by Chris Norrick

This was my 70th batch of beer... if I believe my brewing software, which I rarely do. This was the fifth time I've brewed this recipe or a variation of it. This is a recipe Dwayne Delaney shared with me for a Dark Mild session beer he had on tap at Learn to Homebrew Day last November. I believe this batch is pretty close to his original recipe. I've brewed this recipe with various substitutions I've had on hand including Maris Otter for the base malt and some different Caras when I didn't have any CaraRed and it seems to always come out great.

This batch was extremely fresh having been in the fermentor two weeks and then going in the keg two days before I bottled it and sent it to Indy. It does improve with age.

The Brew In a Bag method is getting between 80-83% efficiency but you are shooting for a lower alcohol session beer so adjust accordingly to your system.

Mash at 154, ferment at 65 with S-04 SafAle English Ale dry yeast.

GRAIN

6 lbs Paul's Pale Malt
8 oz UK Brown Malt
8 oz German CaraRed (Weyermann)
8 oz Melanoidin Malt
4 oz UK Chocolate Malt(Simpsons)
4 oz UK Pale Chocolate Malt (Fawcett)
2 oz UK Roasted Barley

HOPS/Additions

1 oz Willamette 5.4% @ 60 min
1 oz Willamette 5.4% @ 10 min



Dwayne Delaney and John Dippel chilling at the awards ceremony after two long days of beer wrangling. Is that another table of orange shirts back there?



Strassenfest Homebrew Contest

The Dubois County Suds Club is holding its fifth annual homebrew contest during the Strassenfest on Saturday, August 4, from 10 a.m. to 3 p.m. Eastern time.

The contest will again be held at Snaps (1115 Main St., Jasper).

The public is invited to enter the contest, which will be judged live by a panel of beer connoisseurs.

Brewers can enter their beers in six categories this year - light, amber, hoppy, dark, wheat and specialty beer.

Use BJCP guidelines for guidance when choosing a category (category descriptions can be found at www.bjcp.org/2008styles/catdex.php).

Examples of light beers are light ales and lagers (BJCP categories 1, 2, 6a-c, 7b). Amber beers range from Oktoberfests to nut brown ales to Irish reds (3, 4, 5a-c, 7a, 7c, 9, 10b-c, 11). Any beer that showcases hops should be entered in the hoppy category (8, 10a, 14). The wheat category is reserved for any beer containing wheat or rye (6d, 15). Examples of darkbeers are stouts and porters (12, 13, 19). Examples of specialty beers would be sour beers, Belgian beers, fruit beers, beers with spices or oak-aged beers (16, 17, 18, 20, 21, 22, 23).

Certificates will be given for first, second and third place in each of the categories. A special "Best of Show" award will be given to the judge's favorite beer of the day, chosen from the six first-place winners.

HOW TO ENTER

Two 12 oz. bottles or a 22 oz. bottle or larger is required to enter. The bottles should be unmarked if possible.

The cost to enter is \$2 per entry.

Entry forms can be downloaded from www.jasperstrassenfest.org/events/Saturday. Or just print out the form on page 6.

Entries should be dropped off between 10:00 a.m. - 10:45 a.m. Eastern on the day of the contest at Snaps. Post on the message board if you are going to enter and someone from the club may be able to transport them for you. Please bring exact change if possible. Checks can be written to the Dubois Co. Suds Club.

Arrangements to submit bottles early can be made by calling 630-8433 or sending an email to jrumbach@hotmail.com.



Entry # ____
(Judges use only)

The Dubois County Suds Club

Homebrew Contest Entry Form

• Saturday, August 4th 2012 • 10am - 3pm • Snaps Restaurant

Name:

Phone:

Email (mailing list) :

Beer Name:

Style of Beer:

Beer Category: (check one below)

Light	Amber	Hoppy	Wheat	Dark	Specialty
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

- Use the BJCP guidelines for guidance when entering (the full list can be found at www.bjcp.org/2008styles/catdex.php). Appropriate styles are indicated in parentheses below - these are simply suggestions to help you best categorize your beers.
- Examples of Light Beers are light ales and lagers (Category 1, 2, 6a-c, 7b). Examples of Amber Beers range from Oktoberfests to nut brown ales and Irish reds (Category 3, 4, 5a-c, 7a, 7c, 9, 10b-c, 11). Any beer that showcases hops should be in the Hoppy category (Category 8, 10a, 14). The Wheat category is reserved for any beer containing wheat or rye (Category 6d, 15). Examples of Dark Beers are stouts and porters (Category 12, 13, 19). Examples of Specialty Beers would be sour beers, Belgian beers, fruit beers, beers with spices or oak-aged beers (Category 16, 17, 18, 20, 21, 22, 23).
- Two 12 oz. bottles or a 22 oz. bottle or larger is required for each entry. The bottles should be unmarked if possible.
- Entries can be dropped off between 10:00 -10:45 a.m. on the day of the contest at Snaps (1115 Main St., Jasper). To submit entries early, call (812) 630-8433 or email jrumbach@hotmail.com. Judging starts at 11 a.m. and should conclude by 2 p.m.
- The cost is \$2 per entry. Please bring exact change if possible. Checks can be made out to Dubois County Suds Club.
- The minimum number of entries for a category to be judged is six. If fewer entries are received, the beers will be re-categorized.



It's SWIRCA Craftbrew Fest (aka Suds, Wine & Spirits Fest) time again!

Evansville's first and most beer dense craftbeer festival is fast approaching. The Southwestern Indiana Regional Council on Aging (SWIRCA) festival is less than a month away. This was the event that got it all started for the OVHA festival scene and continues to be one of the best attended events for the club. They now advertise over 100 beers and over 100 wines, plus bourbon tasting, at this event.

Our duties include helping the breweries and wineries set up their space (they are always very impressed by this), help relieve the servers if they need a break (Indiana Servers License required), pour beer for some of the distributors, and last but not least, man our own booth and spread the word about homebrewing, hand crafted beer passion, and our club.

We need help setting up and manning our booth plus with the duties listed above. Signup sheets will be available at the July meeting or post on the OVHA Message Board if you won't be at the meeting and want to help out.

There is already a thread on the message board to list what beer you are bringing so it can be printed in the event program. Sign up sheets will be at the July meeting. This is the last meeting before the event so if you have any questions after the meeting, post on the message board.

Note: Members contributing beer and time get in free if you are sporting your orange club shirt!

6-10 PM
SWIRCA & More
The Ivy Room
16 W. Virginia St.
Evansville IN 47710

Tickets:
\$35 (pre-event)
\$40 (@ door night of)
\$30 Group Rate (15+ pre-event)
\$70 VIP

General Admission price includes beverage samples, food samples, a commemorative sampling glass, festival program and entertainment.

VIP Admission price includes all the perks of General Admission PLUS premium parking in the Baker St. lot, exclusive entrance, access to the VIP tent and other VIP extras!

Must be 21+ to attend event.



NHC 2013! Let's Do It!

Another National Homebrewer's Conference (NHC) has come and gone without OVHA participation. Sure you can watch the videos and listen to interviews produced by the Brewing Network (<http://www.ahaconference.org/videos-photos/videos/>) and check out some of the presentations on the Member's Only site of the American Homebrewer's Association (<http://www.homebrewersassociation.org/pages/membership/members-only-resources>) but that's not the same as being there. It's the annual mecca of homebrew culture and we should be there to witness it first-hand!

The date and location are set for next year. Mark it on your calendar now: **Philadelphia, PA, June 27-29, 2013**. Let's make a serious effort to make the trip next year! It's not nice and close in the midwest, but at least they finally moved it from the west coast where it has been hosted for the last two years.

Former OVHA president Chris Alvey and Randy Weber could give us some stories from their trip in 2008. Where are those guys?





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 release 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	ABBIE 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 clove 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>
September-October	WLP039	NOTTINGHAM ALE YEAST British style ale yeast with a very dry finish. Medium to low fruit and fusel alcohol production. Good top fermenting yeast strain, is well suited for top cropping (collecting). This yeast is well suited for pale ales, ambers, porters, and stouts. <i>Attenuation: 73-82%</i> <i>Flocculation: Medium to High</i> <i>Optimum Ferm Temp: 66-70F</i> <i>Alcohol Tolerance: Medium</i>
September-October	WLP665	FLEMISH ALE BLEND {NEW STRAIN} Blended culture used to produce the classic beer styles of the West Flanders region of Belgium. A proprietary blend of Saccharomyces yeasts, Brettanomyces, Lactobacillus, and Pediococcus, this culture creates a more complex, dark stone fruit characteristic than WLP 655 Belgian Sour Mix. <i>Optimal Temp: 68-80F</i> <i>Flocculation: Low-Medium</i> <i>Attenuation: 80-85%+</i> <i>Alcohol Tolerance: Medium-High</i>
September-October	WLP885	ZURICH LAGER YEAST Swiss style lager yeast. With proper care, this yeast can be used to produce lager beer over 11% ABV. Sulfur and diacetyl production is minimal. Original culture provided to White Labs by Marc Sedam. <i>Attenuation: 70-80%. Flocculation: Medium</i> <i>Optimum Ferm Temp: 50-55F</i> <i>Alcohol Tolerance: Very High</i>