



2012

Upcoming Events

AUGUST

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

SEPTEMBER

Sat, Sept 15: 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
(Heisler)

OCTOBER

Sat, Oct 13: Brew-
B-Q/Indiana Homebrew
Club Day, Indy at Great
Fermentations & Bier
Brewery. Leave at 9 a.m.

Oct 11-13: Great
American Beer Festival,
Denver, Colorado

Sat, Oct 20, 3-6 pm:
Wandering Owl Craft
Beer and Wine Trail;
Wesselman Woods
Nature Preserve (Norrick)

Wed, Oct 24, 7 pm:
Meeting; Germania
Mannerchor, Topic: BJCP-
What It Is and What It
Isn't by ?; Beer Off-Flavor:
Ethyl acetate

“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!

DMS (DIMETHYL SULFIDE)

- **TASTES/SMELLS LIKE:** Cooked vegetables, especially creamed corn, cabbage, tomato, shellfish/oyster-like flavors
- **POSSIBLE CAUSES:** S-methyl methionine (SMM) is created during the malting process of grain and is later converted to DMS when heated. Darker base grains have less DMS as the kilning process converts SMM to DMS and drives it off before going into the wort. This makes DMS naturally more prevalent in pale ales and lagers.
- **HOW TO AVOID:** When boiling wort, DMS is driven off through evaporation. It is very important to always maintain a strong rolling boil for at least one hour. Some brewers boil for 90 minutes to ensure that as much DMS is driven off as possible. Avoid letting condensation drip back into the wort and never cover your kettle completely during the boil. Long cooling times can also lead to excess amounts of DMS. Cool your wort to pitching temperature as quickly as possible with a wort chiller or ice bath. Finally, a strong fermentation with lots of Co2 production helps to clean up DMS since the bubbles carry DMS away, so pitching high quality yeast is a must.

In This Issue

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- **OVHA Picnic Planned**
- **Strassenfest Results**
- **SWIRCA Wrap-Up**
- **Big Turkey Info**
- **Tin Man Interview**
- **Homebrew Shop News**



President's Message

It's been a while since I last wrote one of these President's letter. My fault. But I'm not going to thrill you with another one at this time either. I'm going to hijack this spot to cover this month's tech topic.....Parti-Gyle brewing, and provide the recipe for my 3rd place Barleywine at the 2012 Indiana Brewers Cup.



President John Mills

Parti-gyle brewing is my favorite way to make a beer, or 2 beers. Simply put, parti-gyle brewing is a pre-industrial revolution method of all grain brewing where the grains are mashed as any other mash, but the wort is drained off completely for your 1st beer. The 1st runnings was commonly called the "kings" beer. These 1st runnings typically produce a strong beer in the 1.100-1.080 range. The grains are saved, and re-mashed again. The second runnings were saved for the "noblemen". This will normally produce a beer in the 1.050-1.040 range. The hops were often used again from the 1st batch and boiled again in the 2nd batch. The grains can still be saved and mashed a 3rd time for the "peasants" beer. These 3rd runnings will produce a beer in the 1.020-1.030 range. Even though this 3rd beer was weak, it was still the best beverage choice for peasants since this beverage was at least "clean" to drink! I've never saved the grains for a 3rd running, but now seems to be perfect to save for yeast propagation, or sour beer production experimentation.

Since partigyle brewing lends itself well to making a strong beer and a weaker beer it opens up more variety in our home brewer lives. Instead of making 5-10 gallons of just 1 beer, we can get 2 beers without much more additional time on the brew day. Common beers to produce partigyle style:

- Barleywine - IPA
- Imperial IPA - IPA
- Strong Ale- ESB
- Tripel-Blonde
- Imperial Stout- Sweet stout/oatmeal stout
- Dopplebock-Bock, etc

I'll bring samples of a Tripel - Blonde to the meeting, along with some of the barleywines, and stouts produced off of 1st runnings to the meeting.

Salute,
—Mills

White Ribbon at Brewer's Cup 2012

American Barelywine by John Mills

Efficiencies are not important since it is all 1st runnings/2nd runnings. You get what you get. I use a converted keg as my mash tun, and this recipe fills it completely. If your mash tun is smaller just put in as much grain as you can fit while keeping the specialty grains the same weight, just keep adding base malt till the the tun is full.

Fermentables

- 25# Cargil Special Pale 2 row
- 6 oz Cara-pils
- 1# Crystal 60L
- 2 oz Chocolate Malt
- 3# Cargil Munich Malt
- ½ # Special Roast
- 36 oz table sugar (added during fermentation 6 oz at a time)

150 degree mash. Mash out at 170 degrees.

HOPS/Additions

- | | |
|---|-------------|
| 1½ oz Summit pellet hops@ 18.54 AA | 90 min boil |
| 1 oz Simco whole hops @ 12.7% AA | 45 min boil |
| 1 ½ oz Sorachi Ace whole hops@ 11.1% AA | 30 min boil |
| 1 oz Summit pellet hops@ 18.54 AA | 5 min boil |
| 1 oz Simco whole hops @ 12.7% AA | 5 min boil |
| 1 oz Sorachi Ace whole hops@ 11.1% AA | 5 min boil |

Safeale US 05 repitch from a previous lower gravity batch, or a BIG starter.

Take 1st runnings (8 gallons). Preboil: 1.080.

Boil for 120 min.

Added 1 gallon of RO water @ 30 min left in boil to bring volume back up. The long boil helps add kettle caramelization.

OG: 1.096 SG

18 hrs after yeast pitch added ¼ tsp fermaid K, 1 tsp DAP, and oxygenated with aquarium pump for 5 min

****PLEASE NOTE: ANY time you add sugar/yeast nutrient/shake fermenter be careful of Mt. Vesuvius eruptions. Proceed with caution. Adding sugar creates nucleation points for co2 to come out of solution. It does this very rapidly. Think Mentos and Diet Coke as an example.****

Added sugar 6oz at a time 12hrs apart for 3 days starting 24 hours after fermentation has begun in earnest.

Calculated OG after all sugar additions 1.113

FG: 1.020

12.46% ABV

80.7% attenuation

Ferment cool 65-68 degrees

For an additional kick of hop aroma and flavor, Dry hop the beer. I bottled half the batch after fermentation was complete and dry hopped the winning beer in the keg for 2 weeks

.2 oz Sorachi Ace,

.8 oz Simco,

.5 oz Summit

Then force carbonated and bottled.

The grains from the barleywine was saved and remashed. The runnings were collected, and the hops from the barleywine were reused for the 2nd beer also. The entire hop sack of the 1st beer were added at the 20 minute till end of boil time, and another 4 oz of hops rescued from a dry hopped beer were added at 10 min till end of boil. You see I throw nothing away till it is used up! The 2nd beer made a great American Amber at 1.050. If your gravity is low, you can add DME to bring it up to what you want or just go with it and see how it turns out.

Good Luck!

—Mills



OVHA End of Summer Family Picnic: Saturday, September 15

Starting 2-3 pm till ????. There is no electricity at the site, so bring a lantern/flashlight if you plan to stay after dark.

11000 St. Wendel Rd. Evansville, In. Watch for OVHA sign on St. Wendel Rd.

Basic directions from Evansville: take Diamond Ave (hwy 66) west to Big Cynthiana (hwy 65) north. Turn left onto St Wendel Rd at flashing light on curve.

This is a very nice private picnic area with shelter. We can use the lake for fishing (artificial lures, or worms only. No minnows), swimming, canoeing, lay out at the beach, etc.

OVHA will supply the meat (hamburgers and brats usually). There is no charge to attend this event.

Please bring your own chairs, beverages of choice, and a side dish (w/serving utensils) to share.

RSVP on the message board for meat quantity procurement planning.



Three Members Earn Awards at Strassenfest Homebrew Contest

In total, OVHA set up 16 entries be included in the 97 entry total for the 5th annual Strassenfest Homebrew Contest sponsored by the Dubois Suds Club.

Congratulations to Kenny Lucas with his 1st Place Hoppy Beer "Cluster Fug Amber" winning him a gift certificate to Weber Equipment; Nathan Windburg for his 2nd Place Wheat Beer "Belgian Wit" winning him a Basket Case Brewing Co. tshirt; and Chris Norrick for his 3rd Place Dark Beer "Rainwater Stout" winning him a lederhosen apron.

1st Place in the Hoppy Beer Category

Cluster Fug Amber by Kenny Lucas

This beer is on the border of being too dark for a traditional amber.

Once my wife Linda realized it was on tap in the garage it didn't last long. It helped ween her from her Bud Light!

GRAIN: Single Infusion rest at 150.0 F

8 lbs 2 Row Base (1.5 SRM)
2 lbs Munich (Light) (10.0 SRM)
1 lbs Aromatic (1.5 SRM)
1 lbs Crystal 20L (20.0 SRM)
8.0 oz Special B (140.0 SRM)
4.0 oz Crystal 60L (60.0 SRM)

HOPS/Additions

0.50 oz Fuggles [4.20 %] - Boil 60.0 min
0.50 oz Cluster [7.00 %] - Boil 30.0 min
0.50 oz Cascade [6.40 %] - Boil 5.0 min

1 pkg California Ale (White Labs #001) IL Starter



SWIRCA Wrap-up

The weather was perfect and the crowd was rocking. Overall, the crowd did seem appropriate to the venue size which was echoed in a positive light by several patrons, i.e., it was much easier to get to the beer!

Our booth sill brought it strong with a full assortment of styles. We had several Black IPAs on tap along with unusual offerings like Berliner Weisse and home-smoked Rauchbier.

The new booth setup tested at Zoo Brew seems to working just fine. The improvements to the cart are keeping the foam down as hoped. Now, if we could just find some storage space for this rig!





6th Annual Big Turkey IPA Brewing Contest

Entries due at the Nov. 28 Meeting; Winners announced at the Dec. 12 Party

As announced at the July meeting, the 2012 Big Turkey is now sponsored by Carson's Brewery <http://carsonsbrewery.com>.

The grand prize will be the opportunity to be "Pro-Brewer for a Day".

You will help brew your winning recipe on a commercial system!

We will also have a club-wide tapping party when the beer is ready.

The full details will need to be worked out but the brew day will likely be early next year.

GET BREWING!



Judging will not occur at the meeting this year.

The OVHA Big Turkey brewing contest is open to all paid members of the OVHA.

The beer style for the 6th annual OVHA member's only Big Turkey brewing contest is Stout, BJCP Category 13 with all sub-styles:

- I3A. Dry Stout
- I3B. Sweet Stout
- I3C. Oatmeal Stout
- I3D. Foreign Extra Stout
- I3E. American Stout
- I3F. Russian Imperial Stout

Information about these styles can be found at the BJCP web site: <http://www.bjcp.org/2008styles/style13.php>

INSTRUCTIONS:

- You may enter one beer in each of the subcategories. Do not enter the *same* beer in different subcategories.
- You need two bottles of beer for each subcategory you enter. To keep things anonymous, use as plain a bottle as you can. Things like swing tops, labels, raised lettering, etc are not allowed in sanctioned competitions but will be allowed here if it is ALL you have as a last resort. Black out any markings on the cap.
- Judging will be using the standard BJCP judging sheets used at all the AHA competitions and styles will each be judged within their own subcategory. It's up to you to pick the subcategory you want your beer to be judged against.

One winner, the Best of Show, will get their name on the Big Turkey trophy, brew their recipe at Carson's Brewery, receive one year's free OVHA membership, get a Big Turkey ceramic stein. Other prizes to be announced.

GOOD LUCK!



OVHA Interviews Nick Davidson, President of Tin Man Brewing Co.

A MULTIPART SERIES DEDICATED TO GETTING THE INSIDE INFO ON ALL THE NEW BREWERIES IN THE AREA.

Tell us how construction is coming along.

Construction for the most part has gone pretty smoothly. There's been a few "hiccups" along the way, but to only have a few during this intense of a construction process is pretty darn good. Popham Construction has done a wonderful job as our general contractor along with all the trades people involved. We're really proud of them. It's no small task opening a brewery, and everyone involved with construction has stepped up and worked late and on weekends to get this project done. We are doing everything we can to get the brewery and tasting room open by October 1st.

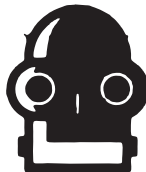


How is brewing on the homebrew-size SABCO system?

The SABCO Brew-Magic has been great for doing our recipe development and fine tuning. Sure, there are plenty of things we would change about it. For instance it's not an easy system to clean, which seems like a major oversight in the design. But all-in-all it's been just what we've needed to perfect our recipes on a smaller scale.

When do you expect to fire up the big system?

We are on schedule to fire up the brewhouse the week of August 27th. We currently have IDD Process & Packaging from Moorpark, CA here in Evansville commissioning the brewhouse. IDD is the company that built our unique system that uses a mash filter instead of the traditional lauter tun. Mash Filters are not new technology, they've been used in big breweries for a while. We are the third craft brewery in the United States to be using a mash filter. We're really excited to get it up and running.



TIN MAN

B R E W I N G C O .

Tell us a little about the team you've put together.

Most of you have met Sean O'Rear, our head brewer. He's a professional brewer from Lawrence, KS. He was the owner and head brewer at Kaw River Brewery. During his time at Kaw River he won a World Beer Cup medal and an honorable mention for two of his beers. Keenan Zarling is our assistant brewer. He is a Siebel graduate and got his start at Independence Brewing Company in Austin, TX. Jason Hoffman is our cellarman. He has an extensive experience in the food & beverage industry. He has a commercial production kitchen background and was a Food Service Specialist in the Indiana Army National Guard. He's also when heck of a homebrewer.

We noticed you have a stash of Harrison Bourbon barrels in the cellar. Can you tell us a little about that?

We plan on having a vast cellaring program at Tin Man. We were lucky enough to get a hold of some Harrison Bourbon barrels (which by the way is an excellent bourbon, that I suggest all bourbon lovers give a try). W.H. Harrison Indiana Bourbon is a local bourbon and we are proud to support local whenever possible. We plan on aging one of our first brews in the Harrison barrels and releasing it in our tasting room later this year.



What has been the biggest challenge so far?

One of the biggest challenges has been with the feds. Getting our federal brewer's permit from the Alcohol and Tobacco Tax & Trade Bureau (formally the Bureau of Alcohol, Tobacco and Firearms or ATF) has taken much longer than expected. This has mainly been due to the number of new breweries that are in planning or getting ready to open. The Brewer's Association recently released data showing that the total brewery count has hit a 125-year high and there are 1,252 breweries in planning today compared to 725 a year ago. The TTB is having trouble keeping up.

Anything else you would like us to know?

We love homebrewers and the OVHA and we can't wait to get open and hopefully see you all in the tasting room!



Homebrew Shop News

Superior 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	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 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>