



2012

Upcoming Events

SEPTEMBER

Wed, Sept 26, 7 pm:

Meeting; Germania Mannerchor, Topic: Extract Brewing Best Practices by Derick Wingerter; 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.

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 by Cesar Gonzalez; Beer Off-Flavor: Ethyl acetate

NOVEMBER

Sat, Nov 3: AHA's Learn to Homebrew Day, Liquor Locker (Morgan), 4001 E. Morgan Ave., 9 a.m.-3 p.m. (Jeff Smith)

Sat, Nov 10: Holy Redeemer "Tap & Cork" 6 p.m. (John Mills)

Wed, Nov 28: Meeting; Germania Mannerchor Topic: Officer Nominations; OVHA "Big Turkey" Homebrew Contest Entry

"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!

SKUNKY (MERCAPTAN)

- **TASTES/SMELLS LIKE:** Aroma of skunk, musty, can be similar to burned rubber or cat musk
- **POSSIBLE CAUSES:** When hops are exposed to UV rays from sunlight or florescent lights, the alpha acids breakdown and react with the hydrogen sulfide that the yeast make. This reaction creates mercaptan. Mercaptan is the same chemical skunks secrete when they spray which is why the smell of "light struck" beer is so similar to that of a skunk.
- **HOW TO AVOID:** When fermenting beer in a clear container, always keep it out of any direct sunlight or florescent lamps. A simple paper bag or towel wrapped around the carboy will help to keep light out. All clear containers will let UV light in, however, brown bottles will filter a majority of UV rays and help to keep your beer "skunkless" for longer. Avoid green or clear bottles as these let almost all UV light in. Light-colored beers and beers with a lot of hops are more prone to becoming skunky. Dark beers and beers that utilize isomerized hop extracts are less susceptible to becoming light struck.

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15th Annual Evansville Museum Contemporaries Brew-Ha-Ha, Saturday, September 29, 2012

Saturday September 29th is the 15th year for the Evansville Museum Contemporaries BREW HA HA

Signup:

<http://www.ovha.net/phpBB3/viewtopic.php?f=2&t=1656>.

It a fund raiser we have helped with for many years.

Help is needed Loading, setup, serving and cleaning up.

Setup help is needed at 4:00 at Turoni's. We will need a pickup and/or trailer to move the brew cart.

Servers are needed from 6 to 10 (we can do this in shifts).

And help getting everything cleaned and back to Turoni's.

If you can't help on Saturday and want to donate beer, you can drop it off with Jack ahead of time.

Don Armstrong will be heading up this event since I will be out of town that week.

IF you have any questions call, PM or email either of us.

Thanks

Don Heiser; donheisler@gmail.com 455-5942

Don Armstrong; dlarmstrong65@gmail.com

6th Annual Indiana Homebrew Club Day: Saturday, October 13, 2012

Plan to attend this year's 6th Annual "Indiana Homebrew Club Day" on Sat. Oct 13th, 1:00 - 6:00 (central time).

Signup:

<http://www.ovha.net/phpBB3/viewtopic.php?f=2&t=1649>

We will be back at Great Fermentations parking lot again this year (Thanks Anita and the GF staff). Let's make this the most well-attended Brew-B-Q yet!

So, if you are unfamiliar with this event or need a reminder, here's the scoop...

The event is about celebrating homebrew club life, and our hobby of brewing beer, as well as to get to know other clubs and club members from around the state in a fun, non-competitive environment.

Clubs come from all around the state attend and set up an area (often under a canopy) to serve their beer. Some just bring bottles and coolers and others go all out and bring lots of kegs and elaborate bars, jockey boxes, etc. Do whatever you want, just come and enjoy the event.

FBI club member, Frank Petrarca, along with some helpers, work for days preparing a big spread of smoked meats that is absolutely awesome!

As the host club, other FBI members bring various side dishes, and the club provides buns, sauces, etc.

The event is free to attend, but donations are very welcomed to help pay for the meats, supplies, the port-o-let, etc. (we just want to break even... or at least not lose too much J).

There are lots of door prizes from area breweries, liquor stores, etc., so lots of door prizes are given away (please feel free to bring anything you would like to donate to the prize list).

Wear your club shirt, if you have one, so we know what club you are in / where you are from.

Bring a pop-up canopy or two in case it rains (it is a rain or shine event) and some chairs, your favorite drinking vessel, etc.

Be sure to stop in to Great Fermentations to see what is new and pick up anything you need, and also check out Bier Brewery, which is just a few doors down and is making some great small batch beer.

3rd Annual Wesselman Nature Society Wandering Owl Trail, Saturday, October 20, 2012

Come spend an enchanting evening with Wesselman Nature Society as they host the third Wandering Owl Wine & Beer Trail on October 20th, 2012 from 3 p.m. to 6 p.m.

Signup:
<http://www.ovha.net/phpBB3/viewtopic.php?f=2&t=1660>

We need beer donations, help with setup/teardown, and servers. We will load up at Turonis at 1 p.m.

There's no better way to experience Southwestern Indiana's most beautiful fall destination than by spending an evening at this "earthy gala." This event will give patrons a chance to stroll along the network of trails that surround our Nature Center, all the while enjoying food and beverages from local restaurants. Sample a variety of beers and wine from around the tri-state. Food will be provided by local dining establishments, along with a gourmet s'mores station. In addition, a silent auction will be taking place inside the Wesselman Woods Nature Center and will include an assortment of items graciously donated by area businesses and individuals.

The evening will include a casual atmosphere featuring live music by Andy Norvell. Reservations can be made by calling Wesselman Nature Society at (812) 479-0771 ext. 107. Tickets are \$35.00 in advance, \$40.00 at the door. All proceeds will help Wesselman Nature Society accomplish its mission of serving as a catalyst for environmental stewardship, regional sustainability and improved quality of life through conservation, preservation, research and education.

This year, enjoy food & drink from:

Tin Man Brewing Company	Papa John's
Turoni's Pizzeria & Brewery	Hacienda
Texas Roadhouse	J. Gumbo's Cajun Joint
Ohio Valley Homebrewers Association	Buehler's IGA
Monkey Hollow Winery	Carson's Brewery
Casino Aztar	Anthony's Heavenly Cheesecake
Doc's	Spudz-N-Stuff
Max & Erma's	Penny John's
Buffalo Wild Wings	Savant Gourmet

Learn to Homebrew Day, Saturday, November 3, 2012

It's time once again for our annual Learn to Homebrew Day!

This is one of the few chances we get to come together as a club and brew beer and show the public how it's done.

Signup:
<http://www.ovha.net/phpBB3/viewtopic.php?f=2&t=1662>

We will again be at the Liquor Locker on Morgan Ave, 4001 E. Morgan to be precise. Starting around 9 am and going into the afternoon.

Invite your family, friends, co-workers, or anyone you think would be interested in the homebrewing process.



OVHA Picnic Photos





6th Annual Big Turkey 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!



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.

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. Attenuation: 73-82% Flocculation: Medium to High Optimum Ferm Temp: 66-70F Alcohol Tolerance: Medium
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. Optimal Temp: 68-80F Flocculation: Low-Medium Attenuation: 80-85%+ Alcohol Tolerance: Medium-High
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. Attenuation: 70-80%. Flocculation: Medium Optimum Ferm Temp: 50-55F Alcohol Tolerance: Very High