



OHIO VALLEY HOMEBREWERS ASSOCIATION

TAP

www.ovha.net

June 2013

Vol. 17, No. 6

2013

Upcoming Events

JUNE

June 14-28: Indiana State Fair Brewer's Cup Entry Deadline

Sat, June 22, 8 am: Big Brew Redux. Old Black Buggy, Green River & Lynch Rd.

Wed, June 26, 7 pm: Meeting; Germania Mannerchor, Topic: SMaSH Tasting by Jeff Smith

JULY

July 12 & 13: Indiana State Fair Brewer's Cup Judging and Awards Ceremony @ Indy Fair Grounds

Sat, July 27: SWIRCA's Craftbrewer's Festival, at Bosse Field (Jack Frey)

Wed, July 31, 7 pm: Meeting/Brewery Tour @ Carson's Brewery, 2406 Lynch Road Evansville, IN 47711 **MEET AT BREWERY**

AUGUST

Sat, Aug 3: Jasper Strassenfest Homebrew Contest

Wed, Aug 28, 7 pm: Meeting; Germania Mannerchor, Topic: Hard Apple Cider by Dutch deHaan and Jeff Smith

President's Message by Don Heisler

Thanks to all that helped with Zoo Brew, those that supplied some awesome beers, those that helped setup and put all back, and those that worked the crowd, explaining that NO you can't buy this beer anywhere so drink your fill tonight!

I'm sure we made a lot of new friends, and isn't that what beer is for, to share and make friends. Thank You all.

2013 Indiana State Fair Brewer's Cup is coming soon and the usual club members are already signed up to steward, and have a weekend of fun ahead. If you would like to join in, there's still time to sign up, just talk to one of the regulars and they will help you out.

My summer has been very busy. My employer expects me to keep all their buildings and equipment cooled in this heat, so my days have been 12 -14 hours 6 days a week. With a son getting married this fall I have a never ending list of projects to get completed before that event, so I've not had much time to make beer.

Looking in my cooler I have a little Old Ale (2011) and some Barleywine.

I'm going to have to skip a day of work just to try to refill some kegs, in the meantime, if you feel sorry for me just leave a six-pack on the door step and it will be handled professionally.

I hope you've have had time during this great summer weather to brew and experiment with more brews.

Happy Brewing

Don



President Don Heisler

2013 Dues Online

Dues are \$25 for individuals or \$30 for a couple. Renew your membership today! Go to <http://www.ovha.net/dues.html>

PayPal™



Big Brew REDUX! THIS Saturday, June 22

Since the Big Brew was rained out, it's be rescheduled for Saturday, June 22.

Bring out your setup be ready to brew at the old Black Buggy Restaurant at the corner of Green River Rd. and Lynch Rd. Setup begins at 8 a.m. and we'll try to wrap up in early afternoon.

Suggested Big Brew recipes from the American Homebrewer's Association: <http://bit.ly/AHABigBrewRecipies>

As in years past, the club will supply ingredients for the suggested recipes and the Big Turkey winning recipe in exchange for the brewer supplying at least half the keg (or bottles) to one of our upcoming festivals. Club-supplied ingredients are limited so feel free to bring your own ingredients and brew what ever you want!

Invite everyone you know, or don't know.

Sign up at: <http://www.ovha.net/phpBB3/viewtopic.php?f=2&t=1871>

Indiana State Fair Brewer's Cup Entry Deadline Approaches!

Get your beer ready to send off to the Indiana State Fair Brewers Cup competition between **June 14-28**. Go to <http://www.brewerscup.org/> to register your beer and get more info. Note that this year homebrew entries are capped at 900!

John Dippel has offered to transport entries to Indy on Saturday, June 22. Contact him through the message board to make arrangements. You must have your beer registered through the online site and have a receipt attached to your entry.

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). Don't forget to put the *Ohio Valley Homebrewers Association* as your club so we can get recognition. There is a club award if we get the most medals!

The actual judging will take place at the State Fair Grounds on **July 12 & 13**. If you are interested in heading up to help out, there is a post on the message board to sign up. You will also need to register at <http://www.brewerscup.org/register>.

As a steward you will gain valuable insight to how beer is judged. You get the opportunity to sit right beside nationally ranked judges and taste the beer with them. It's a real beer education.

Sign up at: <http://www.ovha.net/phpBB3/viewtopic.php?f=2&t=1878>



FULL JUDGING SCHEDULE (CENTRAL TIME)

Friday, July 12

Marsh Blue Ribbon Pavilion, Indiana State Fairgrounds

Note the new location!

5–6 pm (central): Check-in, buffet dinner (provided)

6:15–8 pm: First Session of Judging

Saturday, July 13

Marsh Blue Ribbon Pavilion, Indiana State Fairgrounds

Note the new location and earlier start time!

7–7:45 am: Check-in, continental breakfast (provided)

8–11 am: First Session of Judging

11–11:45 am: Lunch (provided)

Noon–3 pm: Second Session of Judging

5–7 pm: Awards Reception (heavy appetizers and libations provided)

BIG BREW

Saturday, June 22, 2013

Redux



Ohio
Valley
Homebrewers
Association

WWW.OVHA.NET



Celebrate National Homebrew Day with Big Brew!

Where: **Old Blacky Buggy Restaurant**
Green River Rd. & Lynch Rd

When: **Saturday, June 22, 2013, 8 a.m.-2 p.m.**

What: **OVHA Big Brew Day • Several brewing systems set up and running**

Who: **Ohio valley Homebrewer's Association**

Contact: www.ovha.net

◆ Big Brew is a worldwide event celebrating National Homebrew Day by brewing and giving brewing demonstrations.

◆ This is YOUR chance to observe and participate in the brewing of BEER.



10th Annual SWIRCA Craftbrewer's Fest is Here!

Evansville's first and most beer dense craftbeer festival is fast approaching. The Southwestern Indiana Regional Council on Aging (SWIRCA) festival—that is normally held in August—has moved a little earlier in year to **July 27**. The venue has also changed from the traditional location at their headquarters right behind Turonis to the easily found **Bosse Field**.

This was the event that got it all started for the OVHA beer festival scene ten years ago and continues to be one of the best attended events for the club. They now advertise over 100 beers and over 50 wines, plus spirits tasting at this event. This year's festival is bigger than ever with the much-anticipated addition of the Hoosier Hog Daddy BBQ Challenge and the expansion of the ever popular VIP area.

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, beer donations, and the duties listed above. **Signup sheets will be available at the June meeting** or post on the OVHA Message Board if you won't be at the meeting and want to help out.

BREW Fest & BARBECUE

SATURDAY JULY 27th

Now Being Held at Evansville's Historic **BOSSE FIELD!**
7-10 PM (Private VIP Hour at 6 PM)

Call For Tickets!
464-7800
1-800-253-2188

SAMPLE BREWS AND MICROBREWS

WINES FROM AWARD WINNING WINERIES

SAMPLE BOURBONS, WHISKEYS, VODKAS & MARGARITAS

NOW FEATURING

HOOSIER HOG DADDY BBQ CHALLENGE

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

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 June meeting. This is the last meeting before the event so if you have any questions after the meeting, post on the message board.

Sign up at: <http://www.ovha.net/phpBB3/viewtopic.php?f=2&t=1887>

June Meeting is SMaSH Time!

It's time to bring your SMaSH beer results to be tasted.

If you remember back to the March meeting, Jeff Smith presented a SMaSH brewing challenge to the club. If you forgot, SMaSH stands for Single Malt and Single Hop. It's a brewing methodology that can really highlight one particular malt or hop strain to really understand what in brings to the party.

The challenge to was brew a SMaSH beer, bring it to the June meeting, receive special limited-edition tshirt. If you successfully completed the challenge, there will be form at the meeting for your tshirt size.





Homebrew Shop News

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

May-June	WLP410	BELGIAN WIT II ALE YEAST Less phenolic than WLP400, and more spicy. Will leave a bit more sweetness, and flocculation is higher than WLP400. Use to produce Belgian Wit, spiced Ales, wheat Ales, and specialty Beers. Attenuation: 70-75% Flocculation: Low to Medium Optimum Ferm Temp: 67-74F Alcohol Tolerance: Medium
May-June	WLP076	ALBION ALE YEAST Yeast from the historical brewery that lead the way for the craft beer movement. Opened in 1976 in Sonoma, CA, the New Albion Brewery changed the face of beer for a new generation of beer lovers. This strain is a traditional British-style yeast, in honor of Sir Francis Drake who claimed the area that is now believed to be Northern California. Neutral and versatile strain, it is a great choice for pale ales, porters, and stouts. Optimal Temp: 66-70 °F (19-21°C) Flocculation: Medium-High Attenuation: 70-74% Alcohol Tolerance: Medium
May-June	WLP072	FRENCH ALE YEAST Clean strain that complements malt flavor. Low to moderate esters, when fermentation temperature is below 70F. Moderate plus ester character over 70F. Low diacetyl production. Good yeast strain for Biere de Garde, blond, amber, brown ales, and specialty beers. Attenuation: 68-75% Flocculation: Medium High Optimum Fermentation Temperature: 63-73°F

A personal note from Al Debes: As retirement is just around the corner, I would like to say Thank You for your Business and Support here at Superior Ag Co-op. I will still be in and out of the store at the busy time of the year—Spring and Fall. I will cherish the Memories and Friends that I have made over the years



ZooBrew Success!

The 4th annual Zoo Brew on June 8 seemed to run like clockwork this year. This is in no small part due to the event chair, Sky Buttrum. His running of this event made it silky smooth.

It is a nice experience to see the newer members of the club step up and take charge. Some of the old guard are getting weary "doing it all" when we have over 100 eager members. Everyone did a great job getting set up and serving tons of good beer to another sell-out crowd!



Speaking of good beer, our club had another impressive showing: **25 kegs** of beer with another keg of root beer and one more in bottles. It's almost too much delicious variety to imagine. We pushed our serving system past the limit! The new jockeybox surround was very impressive. We need to apply the same graphics treatment to the stainless 12-tap cart to dress it up for the next event.

If you missed the amazing ZooBrew, here are some pics of lots of great people having a great time.



OVHA		Ohio Valley Homebrewers Association
www.ovha.net Hand-Crafted Beers		
1	OATMEAL STOUT	Fried
2	ONEDERFUL ALE	Pilseur Pale Ale
3	SIMPLY RED	Cheer
4	FAT BASTARD	Art
5	PRETTY DUCKS ENGLISH ALE	Eat
6	SOUTH of the BORDER PORTER	Art
7	BLACK BERRY WHEAT	Sty
8	HOPPY WHEAT	Sty
9	HALF WIT	Druck
10	HOPPY BROWN	Decomp
11	COFFEE STOUT	Druck
12	IRISH RED	Druck

OVHA		Ohio Valley Homebrewers Association
www.ovha.net Hand-Crafted Beers		
13	IMPERIAL STOUT	Druck
14	NYIA PALE ALE	Sty
15	TIN POINT GHI	IMPERIAL STOUT
16	NYIA ENGLISH OLE ALE	Sty
17	NYIA ENGLISH OLE ALE	Sty
18	NEW ZEALAND WHEAT	Druck
19	ENGLISH IPA	Sty
20	BERLINER WEISSE (SOUP)	Sty
21	FLANDERS BROWN (SOUP)	Sty
22	MUNICH DUNKEL	Druck
23	CREAM ALE	Sty
24	Blended Society Stout	Druck
25		

