



The Cellar

The Official Newsletter of the
Colonial Ale Smiths & Keggers

September 2001; Vol. 1, No. 1

CLUB NEWS: *New Homebrew Club Formed*

Ten persons gathered on August 16, 2001 for the purpose of promoting the craft of homebrewing and beer appreciation. This was the first meeting of the Colonial Ale Smiths & Keggers (CASK), Hampton Roads newest homebrew club. Meeting at the Williamsburg Brewing Company Brewery Store, these people all shared one thing in common, an appreciation of good beer. (As well as taste from the homebrews that club members brought with them.)

CASK had a great attendance for the first evening thanks to Amy, Dave, Eva, Kevin, Don, Bill, Amber, Hugh, Ramon, and Harrison. Special thanks to Ramon, Bill, and Hugh for providing the beer.

The homebrew club is taking shape, but we will need more help from all you. Ideas for events and activities are always in short supply so feel free to offer up any suggestions. CASK has recently received its federal tax ID number and we are opening an account with the Bank of Williamsburg. Don Welsh has volunteered to be Club Treasurer. When you see Don, thank him for taking the bullet for the rest of us. The Club should consider what other officer positions we need.



The Club pint glasses have been ordered. Hopefully the vendor can hand the logo that was sent over. The image as seen on the left will be printed in black and will say "Homebrewers Club, Williamsburg, Virginia" on the back.

Further exploration of non-profit status and incorporation are on going. Expect more on the last topics in further issues of THE CELLAR.

THE CELLAR, the club newsletter, is another area requiring club participation and contribution. The presses are in desperate need for anything you want to write about beer. If you visit a brewpub or try a new craft brew let us know. A paragraph is all we need. Beer recipes in addition to recipes that are made with or go well with beer are also welcome.

BEER WATCH: *What's the New Beer in Town*

This section is dedicated to the discovery of new beers and a return to old favorites. We hope to gather contributions from club members describing their beer and beer drinking experiences. Hopefully this will not include too many old Frat Party tales. I know there are many times when I travel that I have discovered a great little brew pub, or a bar with an endless variety of styles and brands. The same can be said regarding visits to beer festivals or that special homebrewing experience.

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I use no porter. . . in my family, but such as is made in America: both these articles may now be purchased of an excellent quality.

- George Washington -

Quote of the Month!

BEER OF THE MONTH: A September Saison, The Farmhouse Ale to Remember

At the September club meeting CASK members will have the chance to explore the world of Belgian farmhouse ales, in particular the Saison style. Harrison Gibbs is bringing in a keg of Saison brewed this spring, as well as some commercial bottles. These test sample will include a bottle of Saison DuPont, a classic example of the style. Breweries closer to home offer Ommegang's Hennepin Ale, a Saison from New York and New Jersey's Flying Fish Farmhouse Summer Ale, a milder more commercial version of the style.

Traditionally, Saison was brewed in the spring and then cellared for enjoyment later in the summer and during the harvest. The breweries were usually small "farmhouse" operations and while this beer is lighter than most Belgian Ales, it is still stronger than the light summer beers of this country. The top fermenting yeast of a Saison, provides the distinctive flavors that set this beer apart. Usually bottled conditioned in sturdy champagne type bottles the beer may take on a slight musty or "cellar" flavor that hints at its cellaring and rustic background.

When a Saison is poured, the glass fills with foam taking up almost half the glass. This beer as been ageing all summer and expects a little patience. This provides time to enjoy the aromas that are released when filling a glass of Saison. The drinker is struck by the high levels of carbonation and aroma with hints of spice that allude to lemon, fennel, pepper, cloves, hops, citrus and coriander. These may also come through in the taste and may either be present as actual spice additives or as by-products of the traditional strains of yeasts.

As the foam settles, *belgian lace* clings to the sides of the glass like a spider web. And the taste is one you never forget. The full body and rich flavors of the beer make this one of the most interesting beers to drink and a challenge to brew.

RECIPE: Saison of September All Grain Version:

Ingredients: 9.5 lb Pale Malt
1.0 lb Wheat Malt
0.5 lb Vienna Malt
1.0 lb Clear Candy Sugar
1.5 oz Styrian Goldings Hops 5.5% AA
0.5 oz UK Kent Goldings Hops 6% AA
.25 oz UK Kent Goldings Hops 6% AA
White Labs Belgian Saison Liquid Yeast
or Wyeast 1214 Abbey or 3944
White Beer

Directions:

Mash the crushed grain in a single infusion mash for 90 minutes at 150°F. Sparge to six gallons and bring to a boil. After the boiling for 10 minutes add the Styrian Goldings as the bittering hops. After boiling for sixty minutes add the 0.5 oz Kent Goldings as Flavor Hops. After fifteen minutes add the last hop addition for aroma. Total boil time is 90 minutes. Cool and pitch the yeast. I fermented for 2 weeks at 70°F and then transferred to a secondary glass fermenter for another two weeks. Bottle with ¾ cup priming sugar and let "cellar" for at least a month.

OG: 1060
FG: 1014

Extract Version:

Ingredients: 0.5 lb Vienna Malt
6 lb Pale Liquid Malt Extract or 5 lb Dry
1.0 lb Wheat Malt Extract
2.0 lb Clear Candy Sugar
1.5 oz Styrian Goldings Hops 5.5% AA
0.5 oz UK Kent Goldings Hops 6% AA
.25 oz UK Kent Goldings Hops 6% AA
White Labs Belgian Saison Liquid Yeast
or Wyeast 1214 Abbey or 3944
White Beer

Directions:

Soak the crushed grain for 30 minutes at 150°F in about 2 quarts of water. Strain into the brew kettle and rinse with hot water. Then add the malt extract and bring to a boil. Stir to avoid burning on the bottom during this time. Once boiling begins add the Candy Sugar and the Styrian bittering hops. After boiling for 45 minutes at the flavor hops, followed by the aroma for the last five minutes. Total Boil time should be 60 minutes. Ferment until it settles down and then rack to a secondary for another two weeks.



THE CELLARMASTER: The Birth of CASK and the Future of Homebrew

I would like to take this opportunity to welcome all of you to the Colonial Ale Smiths & Keggers. A homebrew club can be many things to different people. For most it is a way to share an interest in beer and brewing, to gain feedback on our attempts to recreate the great beers of the world, or a place to socialize over a good brew.

Harrison Gibbs

CALENDAR

OF CLUB EVENTS

Sept. 20, CASK Club Meeting, 7:30 pm. At the Williamsburg Brewery Store, Williamsburg, VA.

Oct. 18, CASK MEETING at 7:30

Nov. 3, Teach a Friend to Homebrew Day. Once again the AHA is sponsoring Teach A Friend To Homebrew Day to encourage homebrewers everywhere to introduce our great hobby to friends and family who are not yet acquainted with homebrewing. Plan to join us for a big brewing session and cook out.

Nov. 15, CASK MEETING at 7:30

OF SPECIAL EVENTS & COMPETITIONS

Sept. 20, Mid South Fair Homebrew Competition, Memphis, TN. (AHA SCP) 13th Annual competition sponsored by the Bluff City Brewers. No entry fees and cash prizes for "Best of Show". Entries due Sept. 10-20. Contact Patrick Rohrbacher, 901-458-3090 or www.memphisbrews.com.

Sept. 21-23, Clyde's Oktoberfest, Reston, VA. At the Reston Town Center Pavillion. Contact www.clydes.com.

Sept. 27-29, Great American Beer Festival. In Denver, CO. America's oldest and largest beer tasting and competition celebrates 20 years of craft brewing. Contact www.beertown.org or phone 304-447-0816.

Sept. 29, Pacific Brewers Cup, Long Beach, CA. (AHA SCP) Sponsored by the Long Beach Homebrewers, The Strand Brewers, and *Pacific Gravity (my old homebrew club)*. Entries are due Sept. 9-15 and are \$6 per entry. Contact Robert Wise, 714-828-4709 or nobuddrkhb@aol.com.

Oct. 6, Capital City Brewing Co. Oktoberfest. At 2700 S. Quincy St. Arlington, VA. Phone 703-578-3888.

Oct. 13, 3rd Annual Palmetto State Brewers Open, Columbia, SC (AHA SCP). This event is sponsored by Palmetto State Brewers, Inc., Columbia's (SC) homebrew club. All styles including meads and ciders will be judged. A "Just Good Beer" category for non-style beers will also be judged and awarded prizes, etc. Details will be on web site. All entries must be received by October 8, 2001. Entry fee is \$6.00 per beer. Contact Gerald D. Jowers, 803-765-9620, GDJowers@aol.com.

Oct. 13, Esteemed California Common Beer CLUB ONLY Competition, Woodland Hills, CA. Hosted by Tom Hamilton and the Maltose Falcons Category 6C. California Common Beer. Entries due by September 28, 2001.

BEERS OF THE MONTH

Please contact Harrison Gibbs if you would like to provide a homebrew style or make a suggestion for the beer style for any month.

September	-	Belgian Saison
October	-	?
November	-	?
December	-	?
January/February	-	?
March	-	?

NEWS OF THE WORT:

More Beers Out There to Taste

There are 1,611 microbreweries, brewpubs and regional specialty breweries in North America as of December 31, 2000.

In addition, 49 states and Washington DC have legalized brewpubs as of 1999. Brewpubs are still against the law in Montana. Since the Mississippi's first brewpubs opened, in 1999, for the first time in our history there are operating breweries in all 50 states in the USA.

-- Institute of Brewing Studies, Boulder, CO. --

The End of the World as We Know It

More proof that the end of civilization is fast approaching. Guinness UDV Ireland just released its end-of-year results within the Diagio annual report, and it shows a continuation of a trend towards change in traditional Irish drinking patterns.

According to a story published in the Irish Times, sales of Guinness stout in Ireland dropped by 2.7 percent in the twelve months ending June 30, 2001. Over that same period, however, sales of Budweiser increased by 3 percent, continuing the slide away from stout and towards lager in Ireland.

Budweiser is brewed in Ireland by Guinness under license from Anheuser-Busch.

-- Stephen Beaumont's World of Beer,
September 7, 2001 --



CASK
Sponsored by
Williamsburg Brewing
Company
and Brewery Store
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