



The Cellar

The Official Newsletter of the
Colonial Ale Smiths &
Keggers
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CLUB NEWS: *Holiday Cheer*

By Harrison Gibbs

CASK had another successful month. It began with Teach A Friend to Homebrew Day and finished with a great meeting featuring a couple of new faces in addition to a variety of great tasting stout. New members include Steve Jack, Robert Brantley, Joe Woyte, Rebecca Dickhut, and Jeremy Eglén.

At the beginning of the meeting we discussed doing something different for the December meeting. However, due to the hectic season, CASK will have this month's meeting at the Brewery at the usual time of 7:30. There may be a few surprises so come find out.

The tasting was a rousing success not just because members brought 8 different homebrewed stouts, we also had 8 different commercial varieties. While the commercial varieties included: Samuel Smiths Oatmeal, chocolate, and Imperial Stouts, Lost Coast's Original Stout and Old Rasputin Imperial Stout, a bottle of Rogue Chocolate Stout and one of Dogfish Chicory Stout. These were nicely paired off with Ramon's Sweet Stout, and oatmeal stouts from Harrison and Bill.

CASK members also contributed to the club through our first club raffle. We raised over \$35 and saw some pretty nice prizes go to deserving members. If you have something you would like to contribute please bring it to the next meeting.

MORE CLUB NEWS: *Teach A Friend To Brew Day Big Success*

CASK had a great turn out among participants and visitors on November 3rd for Teach a Friend to Homebrew Day. We had five batches of beer brewing with some members brewing individually and others in teams. The brewers included Marty Drees, Ramon Rodriguez, Matt Joss, Bill Mingee, Rick and Sandy Morris, Kevin Bailey, and Harrison Gibbs. Several members new to the craft pitched in with more experienced brewers. If anyone saw Bill Mingee's all-grain setup, they know how versatile SUVs can be.

CASK would also like to thank the people who brought food and beverages to Brew Day. As with beer, our members outdid themselves bringing too much food and all of it tasty.

BEER WATCH: *Green Leaf's Annual Beer Tasting Dinner*



The *Green Leafe Café's* annual Holiday Beer Tasting Dinner will be held Saturday, December 15th. The event begins at 6 p.m. and they are

already taking reservations. The Green Leafe offers a full menu specially prepared for this night as well as great selection of Seasonal beers. The evening's menu features crabmeat crustini, rockfish, lamb, and a vegetable entrée. In the past the beers have included such seasonal favorites as Sierra Nevada Celebration Ale, Winterhook, Afflingen Noel, and a cask of Redhook's Barleywine cellered for a year.

Reservations are required and the space is limited, so call early. The cost of the dinner with all the beers is \$40. You can reserve your spot by calling 757-220-3405 or by email at greenleafe@hotmail.com.

Continued on the next page

BEER WATCH Continued.

In addition, Out own Hugh Burns of Williamsburg Brewing Company has a new beer out. A traditional Steam Beer, it is only available at *Berret's Seafood Restaurant & Raw Bar* at 199 South Boundary Street in Colonial Williamsburg. This beer was commissioned by the restaurant and is delicious. Stop in and try a glass sometime.

BEER STYLE of the Month: ...

We leave December open to **all styles**. The last month of the year is a great time to reflect on all the great homebrews and beers we have enjoyed over the past year. Cheers!

There were more dances, and there were forfeits, and more dances, and there was cake, and there was negus, and there was a great piece of Cold Roast, and there was a great piece of Cold Boiled, and there were mince-pies, and *plenty of beer*.

-Charles Dickens, *A Christmas Carol* -

Quote of the Month!

THE CELLARMASTER: *The Gift of Beer!*

The Holiday Season is a great time to share your craft with others. Last month CASK celebrated Teach a Friend to

Homebrew and we had many visitors come out and watch the brewing process. In addition, our guests shared in the beer we had on tap. Still, there is no better way to share homebrew than giving friends and family samples of our own efforts. No gift taste better than beer brewed by someone you know.

When I first began homebrewing, my second batch of beer was a Holiday Spiced Ale. After people requested more beer the next year and I realized it was more fun to brew a gift than shop for one. For a while my Holiday Spice Ale was the standard Christmas brew. Eventually I brewed a Winter Warmer, a strong golden ale spiced with seeds of paradise. And last year I provided my sister-in-law with a case of Pumpkin Ale delivered at Thanksgiving and enjoyed into the New Year. (See last November's Newsletter for the Pumpkin Ale recipe.)

My holiday gift brew is the one I get to play with. Maybe I can even push a few boundaries by trying unusual ingredients (Pumpkin) or spices (cinnamon, clove, ginger, seeds of paradise, orange peel). During the year

I have looked up interesting styles and recipes and wondered which would be this season's holiday ale.

My question was answered this summer during a lecture at the American Homebrewers Association's annual convention held this year in Los Angeles. The topic was stout and the moderator was John Maier, headbrewer at Rogue Brewing Company. Not really much of a lecture, instead people asked him for recipes and stories from the brewery, which he gladly gave up as long as he remembered either of them. We also tasted various Rogue stouts. This was the first time I had ever had their Chocolate Stout. The taste was smooth and rich. More like a fudge brownie than beer. I knew at that moment that my sister-in-law would love this, an unrepentant chocoholic).

I had my holiday ale, now I needed to brew it. I ordered some chocolate flavoring off the web and put together a sweet stout recipe. It has been in the bottle for 3 weeks now and its time for the first taste since bottling. The bottle opened with a hiss, always a good sign. As I pour it, the glass fills with a dark almost tar black liquid and tan head lifts up to rest on top of the stout. Smells like chocolate. And the taste? Rich and velvety with a light tartness that comes from the dark grains, hops and chocolate flavoring. One gift is handled. Sadly, this beer is too good to give it all away, I guess I will have to face the crowds at the mall after all.

CHRISTMAS KISSES: Chocolate Stout

- 3.3 lb Briess Liquid Dark Malt extract
- 3 lb Liquid Munich Malt extract
- 1 lb Crystal 80L
- ½ lb of Crystal 40L
- ¾ lb Chocolate Malt
- ¾ lb Roast Barley Malt
- 2 oz Malto-Dextrine Powder (for extra body)
- 1 oz N. Brewer Pellets (7.8% AA): 60 minutes
- 0.2 oz Target Pellets (8.8% AA): 60 minutes
- 0.5 oz Willamette Pellets 10 Minutes
- Wyeast 1056 "American Ale" Yeast
- 1 oz Chocolate Flavoring (into secondary)
- ¾ cup of Priming Sugar (at bottling)

Steep the grains at 150F for 30 minutes. Strain into the brew kettle and bring the level of water up to the usual amount your kettle holds. Then dissolve the malt extract into the water and bring to a boil. After a rolling boil begins, add the Northern Brewer and Target bittering hops. After boiling for 50 minutes, toss in the Willamette aroma hops. Cool, pitch and ferment. After fermentation, rack the stout to a secondary glass carboy. I added the chocolate at this time. If your secondary is plastic, I would hold off adding the flavoring until bottling as it may leave a lingering taste in a bucket. After several weeks in the secondary, prime and bottle. Wait for several weeks for it to condition. I can tell this is one homebrew that will become better over time. Cheers and Happy Holidays.

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.

- December - None
- January - Scottish & Strong Ales
- February - Meads & Ciders
- March - India Pale Ales
- April - Pilsners
- May - Bocks & Dark Lagers
- June - Cream Ales
- July - Wheat Beers

CALENDAR OF CLUB EVENTS

Dec. 9-16, AHA Club-Only Mild Competition, Kensington, MD. Hosted by Brewers United for Real Potables (BURP) our good neighbors to the north. Deadline for entries is 11/29-12/7. Entry fee is \$5. Contact Alison Skeel, skeel@burp.org, or www.beertwon.org/AHA/Clubs/clubcomp.htm.

December, CASK Pub Event, December Meeting Cancelled

January 2002, Club-Only Scottish Ales Competition, San Diego, CA. Hosted by Peter Zien and Quality Ales & Fermentation Fraternity (QUAFF) of San Diego, CA.

March 30, 2002, AHA Club-Only Porter Competition, New York City, NY. Hosted by Phil Clarke and the New York City Homebrewers Guild.

CASK

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Williamsburg Brewing Company
and Brewery Store
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MEMBERS' LABELS

If you were at November's Brew Day then you had a chance to try some of John Woyte's Beers and cider. Not only were they delicious, but the artwork was inspired. Here are samples of one brewer's creativity.

