



# The Cellar

The Official Newsletter of the  
Colonial Ale Smiths &  
Keggers

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## CLUB NEWS: *Club Elections*

By Harrison Gibbs

The last CASK meeting was a small affair, thanks to the meeting's proximity to the Holidays. We said good-bye to 2001 with pizza and a couple of festive holiday Belgian ales and some homebrewed brown ale. After a quiet December, CASK's New Year's resolution is to continue growing the club and increasing participation by all of our members. Involvement in CASK includes meetings, sharing in our discussions of beer as well as sharing some of the beers we have brewed.

Celebrating its six month anniversary, CASK has seen a steady rise in both members and an interest in homebrewing. We are now twenty-six strong and expect more participation by all our members in this New Year. As we have grown, so have the demand for more leadership. For this reason CASK will be electing the club's first board of officers at the February 21 meeting. Nominations will occur at the January meeting and by email up until February 1, 2002. After that, the ballots will be sent out via regular mail and must be returned before February 20, to be counted. Votes may also be cast at the February meeting, when the ballots will be tallied and the results announced.

Included in the CASK board of officers, are the elected positions of President, Vice President, Treasurer, and Secretary. Other possible board members could include the volunteer offices of Newsletter Editor and Competitions Chairman.

The first business of the board will be the adoption of the club by-laws and the planning of the 2002 calendar.

There are several great events of the horizon so keep a look out.

## **More Competitions Listed in Calendar**

The January newsletter has a much more extensive calendar to help the members plan out their year of brewing. Not only do we have the monthly beer styles listed into the summer, but we also have more competitions listed. CASK would like to support anyone who is interested in entering their beers in any of the local or national beer judging. It is good to get the constructive feed back from the judges.

## **New Members**

Cask would like to welcome three new members to our homebrewing community. Robert Arvidson and Casey Chmielewski of Williamsburg and David Kersbergen of Newport News joined the club last month.

From the Bonny Bells of heather  
They Brewed a drink long-syne,  
Was sweeter far than honey,  
Was stronger far than wine.  
They brewed it and they drank it,  
And lay in blessed swound  
For days and days together.  
In their dwellings underground.

-Robert Louis Stevenson, *Heather Ale* -

## Quote of the Month!



## BEER STYLE of the Month:

### "If It's Naught Scottish, Its...."

There is maybe no land as synonymous with malted barley as Scotland. Since

before the Romans came to Britain, the wild Picts were fermenting a strong beverage from malt and Heather flower tips. Because of Scotland's climate and latitude it offered a great climate for barley. However, hops don't do as well on the cold misty landscape. This Scottish character is reflected in the flavor profile of this style. Peat cut from the deep highland bogs was used until the switch to coal during the Industrial Revolution, to malt and dry the barley. Echoes of this tradition sometimes longer in the finished product. As brewing developed all over the world, in Scotland, it took on a distinctive Scottish character: rich, sweet and malty, maybe a hint of peat smoke and little hop bitterness and aroma.

The ales of Scotland are of modest strength and are called "Scottish Ales", while those with more weight and alcohol are referred to as "Scotch Ale." However, Modest is relative in discussing Scottish Ales as they are in turn broken down into "60 Shilling Ale" at a specific gravity of 1.030-1.035, Light Ales or "70 "Shilling" at 1.035-1.040, "80 Shilling" or Heavy Ale at 1.040-1.050 and Export or "90 Shilling Ale" going as far up as 1.085 specific gravity. These beers may be golden to amber, and are rich and sweet tasting. There is some fruitiness as well.

On the other hand, Scotch Ales have extra strength and the range of specific gravity runs between 1.075 to as high as some early recipes from past centuries of 140 Shilling ales at 1.125. These big beers are sometimes called "Wee Heavies", with "wee" referring to the small size of the glass (a 1/3 liter mug) from which these luscious elixirs are enjoyed. On a cold winter's eve, a wee heavy warms the soul and provides sustenance against the dark northern nights the blanket the highlands.

Hops are not a significant part of the process, and they are used for balance and some preservative qualities. However, the choice of yeast is crucial in the making of Scottish and Scotch Ales. For the stronger beers it is important to use a robust and attenuative yeasts that tolerate the higher alcohol content. Also reflecting Scottish geography, Scottish yeast ferments well at cooler temperatures. In old brewing accounts, Scottish ales were known for fermentations that took as long as three weeks. While farther south, British brewers in London could finish their fermentation in a matter of days resulting in a beer that could be sold quicker and cheaper. The slow fermentation time contributes a

cleaner and smoother taste, and accentuates the malt character unhidden by hops.

A third brew from Scotland that deserves mentioning is Heather Ale. As described in the Robert Louis Stephenson poem, this is the original ale of Scotland. Unlike modern beers, it relies on Heather flower tips to provide the bitterness and aroma that balances the malty sweetness of the style. Moreover, where most countries have lost their indigenous beer styles, Heather Ale is commercially brewed by Bruce Williams of Heather Ale, Ltd. Last year Richbrau in Shokoe Bottom produced a Heather Ale as well. If you have tried this unique beer, I highly recommend it. For the home brewer, Heather can be purchased from your local shop or they can order it.

#### Recipe: Kilt Lifter's Wee Heavy

10 lbs Light Malt Liquid Extract  
 4 oz Roast Barley  
 6 oz Crystal 80L  
 4 oz Cara Pils  
 2 oz Peat Smoked Malt  
 1.5 oz Northern Brewer (6.8% AA) Pellets for 60 minutes  
 Scottish Ale Yeast (or Irish Ale Yeast)  
 1.072 Original Gravity

Steep the crushed specialty grains in 150F degree water for 30 minutes. Strain either by a grain bag or metal strainer and add to the brew pot. Dissolve the malt extract into the kettle with several gallons of water and bring to a boil. Once the boiling has started, add the bittering hops and continue boiling for 60 minutes. Cool and pitch the yeast. For best results ferment at a cooler temperature than you would for regular ales, between 55 and 60 degrees Fahrenheit. The primary fermentation may take longer but after the airlock stops bubbling rack to a secondary and let mellow and settle for a couple of weeks before bottling with 3/4 cup priming sugar. Let bottle condition, for several more weeks, and enjoy. For a change set aside a few bottles for the return of the cold next autumn, and see how the malt flavors take on more caramel notes.

## Scottish Ale Competition: *Club Judging*

The AHA Club Only competition for February is for the Scottish/Scotch Ale style. IF you are interested in either participating or just getting some feed back, please bring 4 bottles of Scottish ale, if you have any. We will conduct a small judging flight at the January meeting and send the winner to the competition site. The club pays for all entry fees and shipping to Club Only competitions so if you see a style coming up that you like to brew be sure to let a club officer know so we can send it off. Good Luck.



## THE CELLARMASTER:

CASK has been a wonderful success. Homebrew has never been better in Williamsburg and the surrounding areas since the locals kicked the British out. In addition the club has continued

to grow. The Holidays saw an influx of new members and hopefully we will see more of them in the coming months. However, for CASK to truly realize its potential and continue on this path, we need more participation and leadership.

In the next month, the club will have its first election of a board of officers. There are several positions that have never been filled and as we grow, the need for a Treasurer, Secretary/Editor, and Vice President has increased. For this reason we will be taking nominations at the January meeting. If you are unable to attend, but are interested, PLEASE give me call (757 259-2064) or respond by email to [club@williamsburgbrewing.com](mailto:club@williamsburgbrewing.com). Elections will follow at the February meeting, and the nominations will be presented in the February newsletter. CASK will also be taking votes via email during the month of February up until the meeting. The amount of time required is not a lot, but is still needed.

It is vital that CASK fills these positions. In order to incorporate we must have distinct club officers to take advantage of the liability and tax protections. In addition, it is a great way to help shape the direction of CASK and enjoy even more, great homebrew.

## “JOHN BARLEYCORN” By Robert Burns, 1787

There were three kings in the East,  
Three kings both great and high;  
And they hae sworn a solemn oath  
John Barleycorn must die.

They took a plough and plough'd  
Put clods upon his head;  
And they hae sworn a solemn oath  
John Barleycorn was dead.

But the cheerful spring came kindly on,  
And showers began to fall;  
John Barleycorn got up again,  
And sore surprised them all.

The sultry suns of summer came,  
And he grew thick and strong,  
His head weel arm'd wi' pointed spears,

That no one should do him wrong.

The sober autumn enter'd mild,  
When he grew wan and pale;  
His bending joints and drooping head  
Show'd he begun to fail.

His color sicken'd more and more,  
He faded into age;  
And his enemies began  
To show their deadly rage.

They've taen a weapon, long and sharp,  
And cut him by the knee;  
Then tied him fast upon a cart.  
Life a rogue for forgerie.

They laid him down upon his back,  
And cudgll'd him full sore;  
They hung him up before the storm,  
And turned him o'er and o'er.

They filled up a darksome pit  
With water to the brim;  
They heaved in John Barleycorn  
There let him sink or swim.

They laid him out upon the floor,  
To work him farther woe;  
And still, as signs of life appear'd,  
They tossed him to and fro.

They wasted o'er a scorching flame  
The marrow of his bones;  
But a miller used him worst of all,  
For he crushed him between two stones.

And they hae ta'en his very heart's blood,  
And drank it round and round;  
And still the more and more they drank,  
Their joy did more abound.

John Barleycorn was a hero bold,  
Of noble enterprise;  
For if you do but taste his blood,  
T'will make your courage rise.

T'will make a man forget his woe;  
T'will heighten all his joy;  
T'will make the widow's heart to sing,  
Though the tear were in her eye.

Then let us toast John Barleycorn,  
Each man a glass in hand;  
And may his great posterity  
Ne'er fail in old Scotland!

## **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.

- 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 & COMPETITIONS FOR THE YEAR 2002**

This month's calendar list more competitions, especially the Club-Only Competitions sponsored by the AHA, to help those interested in participating plan out their year's brewing.

**January 17** - Club Meeting featuring Scottish Ales.

**January 2002, Club-Only Scottish Ales Competition, (Category 5), San Diego, CA.** Mini-judging at the January CASK club meeting. Entries due early February. Hosted by Peter Zien and Quality Ales & Fermentation Fraternity (QUAFF) of San Diego, CA.

**January 26 – Meadlinium V, Orlando FL.** Experience one of the few Mead-Only competitions held in the USA. This well established competition features beautiful Medal awards, for all 8 BJCP Mead subcategories, and a special glass for each first place. Note the long entry deadline: 1/4-1/22-02. Go to <http://CFHB.org> for more information.

**February 21** - Club Meeting featuring Meads and Ciders. This will be a chance to try beverages long forgotten by the commercial beer and wine industry.

**February 27 – March 2, Real Ale Festival 2002, Chicago, IL.** Come out and have a "firkin" good time. The largest collection of cask conditioned ales outside of Britain. While most entries are brewed here in the states, there will be some from the British Isles. For more info, see [www.realalefestival.com](http://www.realalefestival.com) or call (800) 229-1832.

**March 21** - Club Meeting featuring IPA. If enough people bring samples, there might be a tasting for April's Club-Only Competition.

**March 30, 2002, AHA Club-Only Porter Competition, (Category 15), New York City, NY.** Club judging at the March meeting. Hosted by Phil Clarke and the New York City Homebrewers Guild.

**April 18** - Club Meeting featuring Pilsners. "Czech it out."

**April 19-28, First Round AHA National Homebrew Competition, at 8 Regional sites.** Do you have what it takes

to be crowned AHA Homebrewer of the Year? The 1st round entry deadline is April 3-12, 2002. Judging takes place April 19 - 28. First, Second, and Third place winners in each category advance to the Second Round in June at the National Homebrewers Conference in Irving, TX. See more info at [www.beertown.org](http://www.beertown.org).

**May 4, National Homebrew Day & Big Brew,** Celebrate National Homebrew Day with the American Homebrewers Association's 5th Annual Big Brew, a day of simultaneous brewing across the globe!

**April, 2002, AHA Club-Only India Pale Ale Competition, (Category 7),** Club judging at the May 16<sup>th</sup> meeting, with entries due late May.

**May, Dominion Cup, Richmond, VA.** This homebrew competition is sponsored by the James River Brewers, a local club out of Richmond.

**May 16** - Club Meeting featuring Maibocks, Bocks, and other strong and/or dark lagers.

**June 20-22, 2002 AHA National Homebrewers Conference, Dallas/Ft. Worth, TX.** The largest gathering of homebrewers in the country. Seminars, tastings, and an awards banquet are all on the menu.

**June 14** - Club Meeting featuring Cream Ales

**August 15** - Club Meeting.

**August, 2002, AHA Club-Only American Lager Competition, (Category 1),** Club judging at the August meeting, with entry deadline at the end of the month.

**September 19** - Club Meeting.

**October, 2002, AHA Club-Only Belgian Strong Ale Competition, (Category 18),** Club judging at the September club meeting, with entries the first of October.

**October 17** - Club Meeting.

**November 2, Teach a Friend to Homebrew Day, Williamsburg Brewery,** CASK repeats its big brewing event. Remind your friends to come out see how it is all done.

**November 21** - Club Meeting.

**Dec, 2002, AHA Club-Only Fruit Beer and Spice/Herb/Vegetable Beer Competition, (Category 21 & 22),** Mini-judging at the November 21st meeting, with entries due early December.

### **CASK**

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Williamsburg Brewing Company  
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