



The Cellar

The Official Newsletter of the
 Colonial Ale Smiths & Keggers
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CLUB NEWS: *New Officers*

By Harrison Gibbs

The brew club enjoyed its largest turn out of members and guests when it hosted 22 people for the mead and cider tasting last month. At the Thursday meeting, the club elected several new officers. Actually, we unanimously accepted volunteers. Our new Vice President is Rick Morris, who will continue his duty as brewpub critic, so don't worry about smaller newsletters. Don Welsch volunteered to be the new Treasurer, while Steve Jack will be taking over the Newsletter Editor/Secretary spot. Harrison Gibbs will continue to act as Club President until someone else volunteers.

In addition to the numbers, members brought plenty of beverages to sample. Bill Mingee let us try one of his last bottles of Chardonnay and Honey Melomel. Harrison Gibbs brought several meads including his Muscat-Honey Pymment, Marion Berry Mead ("Stronger than crack") and a mystery-mead that was a gift a few years back. While not quite mead, the club provided a bottle of "Midas Touch" from Dogfish Brewery, made from barley, honey, grapes, and saffron and based on a recipe discovered by archeologist in Turkey.

While the mead had the kick, the ciders sampled offered a great variety. Josephine Whalen and Craig Worley brought two homebrewed ciders, a refreshing dry cider and another made with cherries. New members Amy and Mike Brault brought a couple of ciders from Woodchuck of Vermont. Covering the "other" ciders, Steve Jack brought in a bottle of Pear Cider and Raspberry Cider both from Ace. Harrison Gibbs offered a couple of bottles of cider he pressed with his brother in Winchester. The club provided the English Woodpecker

Cider and a bottle of Normandy Cider to make the sampling international.

However, as we are all home brewers people brought in wonderful beers as well. New member Tim Peltier provided two bottles from Baltica, Russia's premium brewery. One was their 4.5% Lager and the other was an golden ale at 8%. Rick Morris had a couple of bottles of oatmeal stout and Bill Mingee scrounged up a bottle of Alaska Brewing Company's Smoked Porter – a beer definitely missing at the club's Porter tasting. Finally, George Danz brought a mini keg of a Pilsner he brewed with buddies down in North Carolina.

The raffle was another big success and the funds will go to help pay for snacks and some of the more unusual beers we try at the club meetings. However, the prize box is running very low. CASK needs donations to continue the raffle. If anyone has any brewing equipment, beer supplies, glassware, clothing, books, or coasters that they would like to part with, then the club would be happy to take them for the raffle. In addition, anyone who visits an interesting pub snag some coasters or a glass, these make great prizes.

New Members

Cask enjoyed its largest turn out of new and prospective members. Cask would like to welcome Amy and Mike Brault as well as Tim Peltier. I know Tim was ready to get brewing because he brewed his first batch the Saturday after the meeting.

Say, for what were hop yards meant,
 Or why was Burton built on Trent?
 Or many a peer of England brews,
 Livelier liquor that the Muse,
 And malt does more than Milton can,
 To justify Gods ways to man.
 -A.E. Housman -

Quote of the Month!

Beer Watch: *Mmmm, DIXIE!*

By Ray Rodriguez

Way down South in the land of cotton, old times there are not forgotten. . . ooops, that's a different kind of Dixie. If you thought that there was a lot of action going on in New Orleans the first Sunday in February, you're only partly correct. Obviously while Super Bowl XXXVI is a great way to kick off the pre-Lenten festivities that lead up to Fat Tuesday, it's pale in comparison to all the other activities that take place in the Crescent City nestled between the Mississippi River and Lake Pontchartrain.

At the end of January I had the pleasure of going down to the Big Easy to visit friends, blow off steam, and visit the Dixie Brewing Company on Tulane Avenue. As some of you know and the rest of you are about to discover, Dixie makes my favorite domestic brew, Blackened Voodoo Lager. For those of you who haven't had the pleasure of indulging in this magnificent microbrew you need to get yourself a taste—yum. If you happen to be down in New Orleans and are interested in seeing the place, make sure you call ahead and schedule an appointment as Dixie does not give tours regularly and you have to get permission from the brewmeister.



Dixie started brewing beer in its current and original location in 1906 and at one time was a full production brewery, a 24/7 brewery as our tour guides liked to call it. It wasn't until the late 70's that the company was down regulated to microbrewery status. The beers that are in current production are Dixie Beer, Blackened Voodoo, Crimson Voodoo, Jazz, and White Chocolate Mousse. While we were there the folks at Dixie were brewing their Crimson version and we got to see the brew kettle and mash tub in action. As pictures are worth thousands of words we've included some for your viewing pleasure. The tour started in the tap room, finished in the tap room and we had half time in the tap room, did I mention that the only thing better than bottled Blackened Voodoo is draught Blackened Voodoo—yum.

Dixie Blackened Voodoo's basic ingredients include rice solids, 80 crystal malt, Mount Hood and Cascade Hops, little yeasties, and water from the City of New Orleans. If you want to taste the veritable cornucopia of flavors that emerge from this brew you're in luck as there are a couple of bars and supermarkets in town that happen to stock Blackened Voodoo.

Well, that's all for now. I hope you all enjoy the photos of our trip and I'll be talking to you all soon. In closing I'd like to thank the brewmeister and all the folks at Dixie Brewing Company for letting us tour the facility, especially Chris, Bryan and Fish for telling tales while we drank plenty of frosty cups, talking with us and showing us around.



BEER STYLE of the Month: *India Pale Ale, the IPA.*

India Pale Ale was a beer style fashioned by the English Industrial Revolution of the late 18th and early 19th centuries. The new beer was seized on by the settlers and soldiers of the British Empire who needed a quenching alcoholic drink in torrid climates unsuited to darker milds and porters. When pale ales were made available to the domestic market they began to outstrip darker beers in popularity and led to the development of the unique English style known today as bitter.

It is customary to assume that because English brewers remained faithful to warm fermentation they were old fashioned compared to the lager brewers of Bavaria and Bohemia. But pale ale could not have been brewed without the enthusiastic adoption of all the new technologies made available by the industrial revolution. The brewers made use of steam power, improved malting, mashing and copper boiling, refrigeration to cool and store beer, and a scientific understanding of the role of yeast in fermentation.

Long before the Munich brewers produced their first commercial brown lagers, English brewers were using the new pale malts made possible by coke-fired kilns to produce a pale beer attractive to the eye and scintillating to the taste. The visual attractiveness of pale ale, an important consideration as glass replaced pewter in the manufacture of drinking vessels, was aided by such yeast-cleansing systems as the Burton "union" and the Yorkshire "square." The Burton system is based on a series of linked oak casks "held in union" by pipes and

troughs. Fermenting wort forces its way up swan-necked pipes into troughs set above the casks. The yeast remains in the troughs while the liquid runs back into the casks. The Yorkshire square is a two-story fermenter: fermenting wort rises from the bottom story into the top through a central porthole with a raised lip or flange. The liquid returns to the lower story while the yeast is trapped on the top deck.

The color of the new beers was the result of pale malt. Before the commercial development of coke, malt was cured over wood fires. Wood fires are hard to control and as a result brown malt tended to have a smoky and scorched flavor. The new pale malts were not only a great improvement in quality but also contained a richer source of starches and enzymes to aid the brewing process.

Britain first colonized India in 1772 and brewers hurried to export beer to the vast sub-continent. The Burton brewers were desperate for the business. Seventy percent of their beer had been made for export, mainly to the Baltic states, but that trade was cut off during the long wars against Napoleon Bonaparte's France. The brown beers of Burton were not popular in India and the initiative was seized by a London brewer named George Hodgson who was handily based near the East and West India Docks where ships set sail for the empire. Hodgson monopolized the India trade to a great effect until he was overtaken by the Burton brewers. His company went out of business in 1885 and no records of his beers survived.

But the notion that his "India Ale" was merely a lighter brown than other London beers cannot be true. The Burton brewers ruthlessly copied his beer and we know their efforts were truly pale. As a result of the soft London waters, Hodgson's pale ale would have lacked the hoppy edge and bite of the Burton versions. But his beer would have been both high in alcohol and generously hopped: as an experienced brewer, he knew the preservative quality of hops would help the beer survive the long and tempestuous three month journey round the Cape to India, with violent fluctuations of sea temperature.

The yeast used in these pale ales attacks the sugars in the wort ferociously, producing dry, fully-attenuated beers with little residual sugars. The use of substantial amounts of brewing sugar in the copper which, unlike malt sugar, is almost totally fermentable, adds to the dryness and high alcohol of the finished beer. (Marston's Pedigree Bitter, a classic Burton pale ale, is made from 83 percent pale malt and 17 percent glucose sugars and no darker malts.)

The hey-day of India Pale Ale was brief. By the 1880s the beer was in decline in the colonial trade as the Germans arrived with lager beer. At home, the brewers

switched from "keeping beers" that needed months of conditioning in cask to "running beers" that could be served within a few days of reaching the pub cellar. These running beers, brewed with the use of crystal (caramalt) malt with its unfermentable dextrins to give color, flavor and body to the beer, were soon dubbed "bitter" by the drinking public.

Modern bitters are not the same as India Pale Ale but they developed out of that trail-blazing style.

Recipes of the Month:

India Pale Ale

Ingredients:

- 1 lb crystal malt (Winemakers, Elmhurst)
- 1 1/2 teaspoon of gypsum (Kraus)
- 3.3 lb unhopped amber malt extract (John Bull brand)
- 3.3 lb unhopped light malt extract (Munton & Fison brand)
- 6 cups dried malt extract (Winemakers, Elmhurst)
- 1.5 oz hop pellets (Cascade brand)
- 1.0 oz hop pellets ([Northern Brewer](#) brand)
- 1.0 oz hop pellets (Hallertau brand)
- 1.0 oz leaf hops - finishing (Cascade brand)
- Wyeast #1007 (German Ale type)

Procedure:

Starter: Wyeast German #1007 (ale, 2 days before). Boil water and cool with a chiller (~3 gallon), move chiller up & down to aerate. Soak crystal malt in 2 gallons of water using plastic mesh bag for 1 hour. Heat crystal malt solution to steaming (not to boiling). Remove temporarily the grain bag to clean pot. Add ingredients except hop pellets and yeast and mix. Return grain bag. Heat for 15 min to steaming, remove grain to the fermenter with ~3 gallons of ice cold water and rinse out to extract solution. Cover. Add hop pellets, heat to boiling, watch for the foam, stir for 15 min. Remove the grain bag from the fermenter and empty. Last 5 min. boil with finishing hops in the grain bag. Mix the wort with water in the fermenter, check temperature to be 60-70 F, use chiller if needed, move chiller up & down to aerate. Mix yeast starter with wort, cover with the lid, insert air lock, shake strong a couple times. Move the fermenter to the 60-70 F place for fermentation.

American IPA

Ingredients:

- 10 lbs American 2 row
- 10 lbs Hugh Baird English 2 row
- 2 lbs Crystal 40L
- 1 lb Victory malt
- 1 lb Carapils
- 2 oz. Galena or Nugget (60 min)
- 2 oz. Columbus (15 min)
- 2 oz. Willamette (Flame out)
- 2 oz. Columbus (Dry Hop)
- 1 Tablespoon Burton salts
- 1 Teaspoon Irish Moss
- Wyeast American or London ale yeast.

Procedure:

Infusion mash all grains at 150 - 155F for 90 min or until conversion is complete. Sparge with 170 deg. water to collect approx 11.5 - 12 gals of wort. Boil hops per above schedule. At flame out steep the 2 oz. of Willamette hops. Force chill with wort chiller. Pitch yeast. Allow 10 days for primary fermentation. Rack to secondary and allow 7 days more. Rack to cornelius kegs. Prior to sealing top shut add 1 oz of Columbus hops in hop bag to each keg. Attach CO2 and force carbonate. 3 weeks later ENJOY!!

Porters and IPA Competitions: Club Judging

The AHA Club-Only competition for March is for Porters. Please bring any Porter that you think should represent CASK in New York this month at their Club-Only competition. If you are interested in either participating or just getting some feed back, please bring 4 bottles of porter, if you have any. We will conduct a small judging flight at the March 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. Note that the featured style for March is IPA and that is the Club-Only style for May, so if you like what you try at the meeting, then try brewing some for the May deadline.



THE CELLARMASTER: Homebrewer Unity

I want to congratulate all of the people who volunteered to be officers. In addition, last month was a great example of what a meeting can be like when plenty of members show up and bring samples for all of us to try. These are all examples of participation within our own homebrewing community. However, there is a larger homebrewing community. Anyone who came out and joined us during last Fall's "Teach a Friend to Brew Day" knows that the American Homebrewer's Association occasionally sponsors national brewing events that bring Homebrewers together in spirit if not in body. Now, another brewing event appears on the horizon. The fifth annual Big Brew provides the main event for May 4, 2002 - National Homebrewer Day. Homebrewers from all over the country brew collectively and individually. The celebration begins with a simultaneous toast at 12 pm CST (that is 11 a.m. for us) followed by a day of brewing and good homebrew.

Like "Teach a Friend" Day, CASK will be an officially registered site. The AHA encourages solidarity by providing a recipe that all can brew. This year there are two recipes to choose from, a Maibock provided by George Fix and an Old Ale provided by 2001 AHA Homebrewer of the Year Steve Jones. However, don't worry, we want everyone who participates to brew what they want. If you are interested in the two "official" beers, copies of the recipe will be available at The Brewery Store; just as Hugh or Nadia. Both recipes are available in All-Grain and Extract formats.

If members are interested, we can schedule another "pot-luck" buffet with grilled hotdogs and good homebrew on tap. Anyone who is interested in brewing something special to be enjoyed at CASK's own celebration of homebrew please let any of the me know and I will be happy to help keg it up.

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.

- March - India Pale Ales
- April - Pilsners
- May - Bocks & Dark Lagers
- June - Cream Ales
- July - Wheat Beers

CALENDAR OF CLUB EVENTS & COMPETITIONS

March 21 - Club Meeting featuring IPA. In addition, please bring any Porter that you think should represent CASK in New York this month at their Club-Only competition. Please bring 4 bottles, one for the CASK taste off and three to be sent.

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.

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!

May, 2002, AHA Club-Only India Pale Ale Competition, (Category 7), Club judging at the May 16th 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.



January CASK meeting: Gene, Casey, Don and Ed, with some scary* guy peaking in from the side, everyone sampling Scotch ale.

(*Editor's note: I'm not really that scary)

CASK

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