



# The Cellar

The Official Newsletter of the  
Colonial Ale Smiths & Keggers  
June 2002; Vol. 2, No.6

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## CLUB NEWS: *Get Ready for Big Brew Day!*

By Joe Woyte

*[Note from the Editor: Unfortunately, I wasn't able to attend last month's meeting. Joe was kind enough to fill in with the events from what sounds like another fantastic gathering. Thanks Joe!]*

Three new members introduced themselves, one of whom was also starting on his first day as the new assistant at Williamsburg Brewery!

From what I remember, there were three homebrew examples of Bocks, 2 of which were from Harrison (what dedication! He wasn't even able to make it to the meeting but sent beer!), and Brian Hershey brought a bottle of Stoudt's Honey Double Maibock (recently renamed to Blonde Double Maibock) and a bottle of his home brewed Maibock. Brian's was actually made with

## Quote of the Month!

Woody: Can I pour you a draft, Mr. Peterson?

Norm: A little early, isn't it Woody?

Woody: For a beer?

Norm: No, for stupid questions.

-- Cheers --

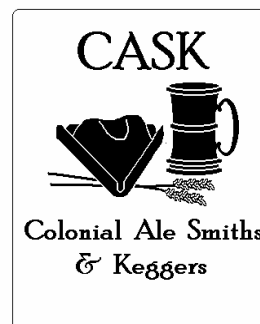
ale yeast rather than lager, so there was a short discussion of whether it's still a bock.

Unfortunately, many homebrewers (myself included) have no way of maintaining low lager temperatures to attempt this style. There was, however, some discussion of attempting it with a California Common ("steam beer") Lager Yeast at closer to Ale temperatures. What might that be called, and would it qualify as its own subcategory? I suggest we call it a "Colonial Alesmiths' Bock" and trademark it like a certain California brewery did with the "St\*\*m Beer" name!

Two members also brought Shiner Bock (made from the recipe of a Czech/German brewmaster, but brewed in at the Shiner brewery in Texas). This one apparently got very popular after it was featured in a movie, and remains popular among Texans (and perhaps a lot of servicemen who've been stationed in Texas). There was discussion about Michelob Amber Bock (although nobody cheezed out and actually brought any). It was thought that this is probably a poor example of a bock, as it's brewed similarly to a certain best selling American beer, to have a minimal amount of character and flavor.

The general consensus was that bocks are sweet, with a noticeable malt character. Hop aromas, bitterness, and strength tend to differ by sub-style (Maibock, Doppelbock, Trippelbock...), but in general are subtle and do not over-power the malt sweetness characteristic of this style from Southern Germany & Bavaria.

Pretzels were eaten by the gallon, brewing questions were answered, and a good time was had by all!



## Beer Watch: A Taste of Texas

By Rick Morris

While on our trip to visit family in the "Great State of Texas", Sandi and I had a chance to visit a couple of beer related sites. First was a restaurant named "The Flying Saucer". It's billed as "the joint with the best beer and the wurst food on this planet!" They have over 200 beer selections on tap and in bottles. Unfortunately, time was tight, so I only had time to tour Germany; they have sample trays called "Flights". They are grouped and named "Around the World", UK & Ireland, USA, Germany and, of course, Texas. My selection came with Spaten Light, Shchneider Aventinus, Spaten Franziskaner, Paulaner Salvator (all from Munich) and Warsteiner Dunkel from Warstein. All were very tasty.

After our visit to the Flying Saucer, I checked out their web site and discovered they have a location only 3 hours from us in Raleigh, NC. I feel a road trip coming on! Speaking of the web site, you can find it at [www.beerknurd.com](http://www.beerknurd.com).

We also had the opportunity to visit one of the oldest breweries in Texas, the Spoetzl Brewery. I had never heard of it, but I had heard of its beer, Shiner Beers, more specifically Shiner Bock. The Spoetzl Brewery opened in 1909 by German and Czech immigrants. They hired Kosmos Spoetzl, a Bavarian Brewmaster, as their Brewmaster. It just so happened that the annual "Shiner Bash" (or Peddle to the Kettle) was going on. The Shiner Bash is a charity event put on for the Children's Miracle Network and is a bike (bicycle) ride. Riders leave from San Antonio, Austin and Houston and ride to Shiner in one day (that's 90 miles!) This year there were over 200 riders. Normally the brewery is closed on Saturday, but with the Bash going on we lucked out. I was able to take a photo (before being told "no pictures") of their copper clad brew kettles (*very nice*). After the tour, Sandi and I went out and enjoyed a few Shiner beers, good food and good music. We couldn't get any beers to go there, but back in SA we picked up a few 6-packs. Check out their web site at [www.shiner.com](http://www.shiner.com).



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## BEER STYLE of the Month: Cream Ales

Cream ale, also called American sparkling ale, is an American ale-hybrid style, now taken up residence in Canada.

Coincidentally, it also came about in the late 1800s. It developed out of the need by the few remaining ale brewers to find a beer style with which to fight the battle of the marketplace against golden lagers. Lager won, and ale brewers continued their decline. As sales shrank, the remaining ale brewers cheapened and blandified their product until it was no longer worth a thought.

The style dwindled to just a few brands, but is now undergoing somewhat of a rebound--and a much needed improvement. Craft brewers, who have picked up the gauntlet of improving the style, are making it a more distinctive beer deserving of our attention.

A procedure that differentiates this hybrid from others is the cold lagering (age conditioning) it undergoes. It may be argued, as it long has been in some American brewing circles, that the primary determining factor in classifying beers is fermentation temperature, not yeast strain.

Use of corn grits and/or flakes is typical of the grain bill for cream ale, but not always so. Expect better of any microbrewery brands, and those from regional brewers who actually care about what they sell. Some are kraeusened, often with lager wort and yeast, to induce natural carbonation, as opposed to artificial carbonation. Natural carbon dioxide tends to produce a smoother mouthfeel. A combination of American and German hops may be used, as well as North American grains.

Color is pale to bright yellow to medium gold. Body should be light to medium. Hops should be subtle on the nose, with possibly some fruity notes. Bitterness is moderate, and these beers are well carbonated, spritzzy, and refreshing in the manner of blonde lagers. Cream ale is appropriate for those hot, muggy North American summer days. Poorer examples are best drunk as cold as possible and quickly, before they warm.

**Recipes of the Month:**

## Williamsburg Stock Ale™ and Cheddar Soup

Here's a perennial brewpub favorite with a little local Tidewater flavor.

For 4-6 people:

1 cup mirepoix (1/2 cup onion peeled and chopped, 1/4 cup carrots peeled and chopped, 1/4 cup chopped celery)  
 1/4 cup (4 tbsp) butter  
 1/4 cup flour  
 12 oz. Williamsburg Stock Ale™  
 2 cups chicken stock  
 8 oz grated medium cheddar cheese  
 pinch salt  
 pinch ground black pepper  
 1/2 cup fresh roasted Virginia peanuts, shelled and chopped coarse  
 A few shakes of Tabasco® Sauce

1. Heat butter in heavy 3-4 qt saucepan, add mirepoix and sauté on MED-HI until beginning to soften and onions just begin to get translucent. (~2 min)
2. Add flour and stir with whisk, cook until roux begins to bubble (~2 min)
3. Add chicken stock and whisk until smooth and bubbling, add Williamsburg Stock Ale™ and whisk to blend.
4. Add cheese and stir and heat until creamy and bubbling.
5. Season with salt and ground black pepper.
6. Ladle to serving bowl, garnish with chopped peanuts and a shake or two of Tabasco® Sauce.

Enjoy with a pint of Williamsburg Stock Ale™

### Hoover's Cream Ale

Source: Chip Town

I primed this with DME, 1/2 in bottles and 1/2 in my new Party Pig. For the pig I used apx. .481 cups DME (1 tsp. short of 1/2 a cup) and apx. .625 cups for the bottles. This is a GREAT summer brew that is good after 10 days but excellent after another week. The DME gave it a very creamy head with tiny bubbles.

### Specifics

Recipe type: Extract  
 Batch Size: 5 gallons  
 Starting Gravity: 1.041  
 Finishing Gravity: 1.010  
 Time in Boil: 60 min.  
 Primary Fermentation: plastic 6 days  
 Secondary Fermentation: glass 7days

### Ingredients:

4.0 lb. Pale Malt Extract  
 1.50 lb. Muntons Pale DME  
 1.0 oz. Perle hop pellets 6.9% A.A.  
 1 tsp. Irish Moss  
 2 6gm. packets Muntons dry yeast  
 DME for priming

### Procedure:

Bring 2 gal. water to a boil and add Alexanders and DME, stir well to prevent burning or clumping. When water returns to a full boil add 1oz. hops. Boil 45 min. and add 1 tsp. Irish Moss and boil for final 15 min. Cool to apx. 75F. and racked to fermenter, pitched yeast starter, apx 1 pint.

## World of Beer News

### My Adventures with Beer

By Steve Jack

In the time since the last newsletter was sent out, I've been fortunate to have many encounters with beer and brewing, some of which it is even legal for me to describe in this newsletter.

Let's begin with beach week (it's nice to still be in school and be able to have a beach week). While down in the Outer Banks, I was able to stop at several Brewpubs. Weeping Radish has a brewery on Roanoke Island, which includes a Bavarian village and fun for the whole family. But Weeping Radish also has two brewpubs in the Outer Banks; one in Corolla and one in Kitty Hawk. They have great German food, authentic Bavarian décor, and will even serve your beer in full one-liter mugs. The Outer Banks Brewery looks like a dilapidated old barn from the outside, but inside it is a high-class restaurant with expensive food that doesn't fill the plate (and on the night I went, a live jazz band). Yet for all their differences, both brewpubs had an excellent selection of beers (my favorite was the Belgian White at Outer Banks).

The next week, Sandy and I went to Busch Gardens, and of course went to the Beer School. This "school" is really more of an hour long Budweiser commercial than an educational experience, but it was fun watching tourists learn about the ingredients in beer and then taste a bunch of different Anheiser-Busch brands and talk about the "differences" among them. But they give

you a “diploma” at the end, and then herd you into the Irish pub next door (which, oddly enough, doesn’t serve Irish beer – only Anheiser-Busch brands).

But the highlight of the month was the Pennsylvania Microbrewers’ Fest in Pittsburgh. Twenty-five breweries, mostly from Pennsylvania but also from Wisconsin, West Virginia, Maryland, Ohio and Germany, were present. Of breweries that I know we’ve sampled at our monthly meetings, Stoudt’s and Victory were both present. For a measly \$28, you got a free pint glass with logo, all the free samples of beer you could drink in three hours, a free barbecue buffet, and entertainment from a live band. Each brewery brought several varieties of beer, and virtually every conceivable genre of beer was represented. Most of the breweries also brought free giveaway items like coasters and stickers, and shirts that could be bought. To maintain a sense that this wasn’t just a place to get drunk, but an actual tasting of beer, there were several large coolers of water in the center so that the patrons could cleanse their glasses in between samples. Of course, someone had attached a handwritten sign to one of the coolers of water, labeling it as “Coors Light”. I tried beer from as many breweries as I could; some were very good, some fair, but I think my favorite was a Scottish Ale from John Harvard’s Brewhouse. All in all, it was a wonderful evening.

And, before I finish this column, I would just like to thank everyone who contributed to this month’s newsletter. I believe that The Cellar is better when there more people’s perspectives shown and I would like to encourage everyone to write something for an upcoming newsletter. Articles about travels, brewing experiences, or any other creative input is highly encouraged; we can probably print just about anything you can send, so please do so. And have a great month!



## THE CELLARMASTER: HOW TO BEAT THE HEAT

By Harrison Gibbs

Brewing in the South can be pleasant in the winter, but summertime brings with it endless weeks of hot temperatures that often send brewing equipment into the closet in expectation of a cooler fall. However, there are ways home brewers can beat the heat and pursue their favorite hobby year round. This is the first part of two articles offering suggestions on how to adjust your brewing for summer. Part two will be in next month’s Cellar and will deal with the “Beers of Summer.” Luckily,

there are things all brewers can do to beat the heat and avoid the problems high temperatures create in our beers. First we will look at cooling the wort on those hot days, when tepid seems cold. The next, and maybe biggest, problem is getting those fermentation temperatures down. However, with just a few adjustments to your brewing technique you can dodge some of summer’s curse to brewers.

Traditionally, brewing was limited to the cooler months. In Europe, guilds and sovereigns passed edicts prohibiting brewing in the summer. Early Bavarian incarnations of the Rhenheitsgebot outlawed brewing between May and September. Bier d’ Garde, Maerzen, and stock ale are all examples of beers brewed in the spring for summer and early autumn consumption. Nevertheless, what are some of the problems of hot temperature brewing?

One of the early problems addressed by the above civil regulations was infection. Brewers before Dr. Pasteur lacked the knowledge and understanding of what yeast and bacteria were and how they operated. More vigorous in warmer temperatures, bacteria are encouraged by summer brewing and tend to spoil the beer. However, the use of good sanitation and pure yeast strains reduce the risk of unwanted infections for today’s brewers. Yet another problem appears with warm weather brewing – brewer’s yeasts that produce all sorts of unwanted esters, fusel alcohols, and other undesirable compounds. If you have had your beer taste like bubblegum or banana (and it’s not a German Weizen), then you have some idea. Fusels also create unpleasant medicinal tasting flavors and can contribute to a killer headache after a bottle or two.

In beating the heat, the first step is to get the wort chilled down to a level good for pitching the yeast. This is usually not a problem, but when the air temperature runs above 94 and the tap is 80 degrees it can be hard to get the wort into the 70s for the benefit of the yeast. One way to achieve cooler wort is to use a wort chiller. Easily constructed using copper tubing and some hose fittings, they will only drop the liquid temperature to the level of tap water. To go cooler, you can run your hose through a bath of ice water. For best results, use normally cold tap water until the wort is below 100 degrees and then run the intake hose through a pot of ice water. Another approach is using an ice bath to cool the pot. For those who use a bathtub or large sink and immerse the hot pot to chill, frequently exchange the water for cooler water. Remember to keep the lid on the pot as the cooling stage is the when the wort is most susceptible to infection from wild yeasts and bacteria. To get the cooling bath temperature down even lower, try adding frozen plastic bottles. These can also serve another useful purpose during fermentation. See below.

The biggest problem during the summer I always face is how to ferment at temperatures low enough to produce

the flavors I want. At present, I have a big freezer dedicated to fermenting and lagering. With a simple thermostat controller, I can maintain any temperature between 32 to 80 degrees. I can brew English ale at 65 degrees or lager Pilsner at 35. An old fridge or freezer may be found in the classifieds or from a friend moving. The temperature controllers are necessary, because the fridge will always run colder than you like and the built in thermostat is not accurate. These items come with either digital controls or with a dial and run from \$45 and up. However, not everyone has the space, the extra money for electricity, or the desire to go this far in controlling your fermenting temperature. Luckily, there are alternatives to lower your brewing temperatures.

Wet T-Shirts are not just for spring break; instead they can reduce a fermenter several degrees. Place the fermenter in a pan that will hold several inches of water, then wrap a t-shirt or towel around it. As the water wicks up it will evaporate and create a cooling effect. While this works best on drier climates, the use of a fan or even an air conditioner will increase the efficiency of this method. Another approach is to place the fermenter next to an operating air conditioner. By building a box with a piece of cardboard directing the airflow around the fermenting beer, you can keep the summer heat at bay.

Finally, a water bath exerts more control over temperature than would be expected. To achieve the best result use a large plastic trash can in which you can set the fermenter. Make sure you use a bucket with a handle or a carboy handle (available at the Brewery Store) since the water can make things slippery. Fill the plastic container 2/3 of the way up the side of the fermenter. Surrounded by the water, the temperature of the beer shifts more slowly since more volume of liquid must change. However, to keep the temperature down, use those frozen bottles of ice mentioned above in the column. If there is room along the sides, 2-liter soda bottles work great. When I have used this method, I keep a couple in the freezer to exchange once in the morning and then again in the evening after work. This works well for ales and helps you beat the heat.

While there are other methods to keep the temperature of your wort and fermentations constant, the above examples are among my tried and true. I know it can get hot, but why let summer become a brew free season? Good luck and happy brewing.

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

• June	-	Cream Ales
• July	-	Wheat Beers
• August	-	???
• September	-	Belgian Strong Ales*
• October	-	Octoberfest
• November	-	Steambeers
• December	-	No special tastings
• January	-	English Pales & Bitters*
• February	-	Fruit and Spice beers
• March	-	Brown Ales*
• April	-	Strong/Old Ales*

\* Denotes beer type coincides with club-only competition

## CALENDAR OF CLUB EVENTS & COMPETITIONS

**June 7, July 6, August 3, Old Dominion's First Saturday Beer Festival, Ashburn, VA.** 1:00pm till 10:00. Cost is \$7 are the fest features 20 beers from Old Dominion and other neighboring breweries.

**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 8, Dominion Cup, Richmond, VA.** - Sponsored by the James River Homebrewers, this AHA sanctioned event will be held at Legend Brewing Company. Entries are due by June 7. <http://jrhomebrewers.org/dominioncup/>

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

**June 15, Mid-Atlantic Craft Beer Fest 2002, Richmond, VA.** Location: 17th Street Farmers Market On Sat June 15th the Mid-Atlantic Craft Beer Festival invites you to the biggest celebration in Virginia of all that is good in the brewing world. Last year festival showcased 34 beers shown by 24 brewers. In addition educational seminars on beer, beer brewing and tasting workshops will be conducted. 12 Noon to 7pm Admission: 5\$ at gate \$10 for tasting mug with 10 tickets. Contact Name: David Campbell Contact Phone: 804-788-8913x209 fax 804-788-8913

**July 27 Fifth Annual State College MicroBrewers & Importers Exposition, State College, PA.** Garrett Oliver from Brooklyn Brewing Co. will host tasting seminars pairing fine cheese with fine beers. Sam Calagione of Dogfish head will conduct tasting seminars on beers with exotic ingredients. Choose from 150 great beers. The \$30 admission price will entitle you to unlimited tastings, a gourmet international buffet and a

## BEERS OF THE MONTH

souvenir tasting glass. The event will be held in the ballroom of the Penn Stater Conference Center Hotel. See the complete list on our web page. Call 814-353-8426, Email [Michael@scbrewexpo.com](mailto:Michael@scbrewexpo.com) or [www.scbrewexpo.com](http://www.scbrewexpo.com)

**August 14, 6th Annual Great Smokies Brewgrass Festival - Asheville NC.**

**August 15** - Club Meeting.

**August 17, 5th Annual Mircrofestivus, Roanoke VA.**

**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 14, 5th Annual West Hundred Open, Richmond VA.** – Sponsored by the Southside Brewers, the entries are due between Sept 4-13th. Because of the low number of entries last year, there may be limited categories.

**September 19** - Club Meeting featuring Belgian strong ales.

**Sept. 21, 7th Annual World Beer Festival, Durham, North Carolina.**

**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 featuring Oktoberfest beers.

**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 featuring steam-style beers.

**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.

From the Clipper City Newsletter:

In conjunction with DeGroen's, Clipper City has the entire beer concession at **Baltimore City's Artscape Festival - July 26 thru 28, 2002**. If you have never attended this event, it has historically been the best festival event in the city. There is usually great music, good food, good fine arts, and great beer (obviously). I have not yet seen the musical artist line up, but I am sure this year will be just as much fun as ever. Anyway, we will need volunteers to man five booths in two shifts. If you are interested, please contact Shana Puthoff at (410)247-7822.

Also, the **Brewer's Association of Maryland is planning an Oktoberfest, to be held on October 19,**

**in Timonium, Maryland.** I know this is well in advance, but we are beginning to recruit volunteers to help. If you are interested, please contact Hugh Sisson at [clipper1@ix.netcom.com](mailto:clipper1@ix.netcom.com). For those of you who have already responded, don't worry I will get back to you.

**CASK**

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