



The Cellar

The Official Newsletter of the
Colonial Ale Smiths & Keggers
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CLUB NEWS: *Teach a friend to Homebrew Day...*

By Steve Jack

This year's "Teach a Friend to Homebrew Day" included a record 124 sites around the world. The American Homebrewers' Association estimates that more than 450 new homebrewers were introduced to the homebrewing hobby on November 2, 2002. More than 1,000 people participated worldwide, including many right here in Williamsburg.

CASK celebrated Teach a Friend ... Day with our usual collection of brewers displaying their craft in the Williamsburg Brewery parking lot. We also held a chili cook-off, with five outstanding entries, ranging from a vegetarian chili, a turkey chili with black beans, a Caribbean-style chili, and two entries that fought for the title of Hottest Chili (and believe me, they were both

Quote of the Month!

When steam beer is cleanly and properly brewed from good ingredients, it is a pretty fair drink, when the weather is not too warm...At any rate, it taste better than the raw hopped, bitter and turbid ales.

-- John Buchner, *One hundred Years of Brewing* (1903)

about as hot as chili can get without resorting to any Guatemalan Insanity Peppers).

Those who were brewing that day added several styles of brew, including two Christmas beers and a cherry stout (among others).

I apologize for not being able to include a recap of the October meeting, but I was not there. I have heard that it went well though, and more details will be passed along as soon as I come across them.

Beer Watch:

Brewpubs of the North Carolina's Research Triangle Area

By Don Welsh

The "Triangle" in North Carolina is the area formed by the cities of Raleigh, Durham, and Chapel Hill. I visited there on the weekend of November 10th. I went to Raleigh first and visited Greenshield's Brewery and Pub in downtown Raleigh (www.greenshields.com). Greenshields opened in 1989 and is very nice inside. There is a comfortable, carpeted bar that looks like a library. There are 3 large dining rooms. It is a popular place and was quite busy on a Friday night.

The sampler included all their beers – an Oktoberfest, an IPA, a Pilsner, an amber ale, a nut brown ale, and a stout. The beers were OK but nothing great. Unfortunately, it seems to be one of those places that depend on quantity instead of quality. None of the beers had very distinctive taste. Could they be stingy with ingredients? There were many people dining there but I did not get to sample the food.

My next stop was Carolina Brewery (www.carolinabrewery.com) in Chapel Hill, voted "The Best Brewpub in the Southeast" by *Brewpub Magazine*. It has also consistently been mentioned in the "best of" in the Triangle's *Spectator* magazine. I found out why. I ordered the sampler that included their "Sky Blue Golden Ale", a German style Kolsch that won a silver medal in the 2002 World Beer Championships. Their "Copperline Amber Ale," brewed with caramel and pale malts, is their bestseller and won a Gold Medal in the same

competition. They also have a good Scotch Ale and their "Downtown Trolley Brown" is made from of roasted barley and has a rich, nut-like flavor. Their IPA is great (yes, Brian, it was my favorite) and it too is a medal winner. Their "Old North State Stout" has "notes of dark chocolate". Their web site lists another 12 beers that they make on occasion. The food was very good too. The black bean quesadillas were out of this world and I also had that pub staple, fish and chips. Also, they claim their hamburgers have been named as one "of the triangle's best."

The other brewpub in Chapel Hill is "Top of the Hill." It has a great location on the third floor of a building right on Franklin Street. From their deck, one can watch the action on Franklin and also see the hills north of town. The restaurant area is quite attractive with lots of brass and wood and nice furnishings. Their sampler included their "Curve Inn Light," the "Kenan Amber" (named after Kenan Stadium and, I suppose, Mr. Kenan) their "Old Well White," their "Big Bertha Brown," "Davie Poplar IPA" (named after the famous landmark on the UNC campus), and their "Frank Graham Porter" (named after Frank Porter Graham). Their light beer was actually the first "light" that I thought was pretty good. All their other beers are silver medal winners in the World Beer Championships.

I thought the beer at Top of the Hill was pretty good but I think Carolina Brewery was, by far, the best of the three. I had the opportunity to talk to one of the managers at the Carolina Brewery and told him my opinion and he said, "We hear that a lot. We take our beer very seriously." So if you are in the area and just have time to visit one brewpub, head west on Franklin Street toward Carrboro and look for the Carolina Brewery on the right.

While I was staying in Durham, I could not find that they have any brewpubs there. Some web sites mention the Tobacco Roadhouse Restaurant & Brewpub but I discovered that it has closed. There were a couple of other spots in Chapel Hill that looked interesting in reviews but I was not able to visit. One is Bailey's Pub and Grille in the Rams Plaza in Chapel Hill. They claim to have 36 beers on tap. Another is Tyler's Restaurant and Tap Room on Main Street in Carrboro which features "microbrews and imported beers on tap." I'm sure there are other good beer spots in the Triangle but these were the only ones I had time to uncover. So, if you are in the Triangle area, head for the home of the Tarheels! (Apologies to Duke fans.)*[Editor's note: Duke fans are the ones who should be apologizing, right Harrison?]*



BEER STYLE of the Month: Steam-Style Ales

CALIFORNIA COMMON

This style of beer has its origin in the California Gold Rush. It is considered neither an ale nor a lager but rather a distinct style in itself. It is brewed with lager yeast but at ale fermentation temperatures. California common has the roundness and cleanness of a lager, but some of the complexity of ale. It has a clean malt character, a light fruitiness, and a noticeable to intense hop bouquet, with a residual sweetness of crystal malt. This style of beer is straw-like in color. California common beer is often referred to as "steam beer," but only in reference to beer made by Anchor Brewing Company in San Francisco, since it is that company's registered trademark.

Ingredients

California common is produced from two-row pale ale and crystal malts. It is hopped with Cascade and is heavily dry-hopped with Northern Brewer. Either ale or lager yeast is used, though brewers generally prefer lager yeast.

Brewing Techniques

Anchor Steam employs step-infusion mashing with an initial temperature around 60°C. The beer is fermented with lager yeast between 16 and 21°C in wide, shallow, stainless steel fermenting vessels. Once fermentation is complete, the beer is krausened with 10 to 15% wort and lagered at cold temperatures for 3 weeks at 10°C. The beer is then filtered and flash pasteurized, both for bottling and kegging.

BREWING ON THE FRITZ?

As we celebrate the steam beer this month, we must also raise a glass to Fritz Maytag, the man who revived the beer style, paved the way for the craft brewery, and inspired homebrewers across the nation. The beer style known as steam beer originated in the California gold fields and gilded streets of San Francisco. This was a booming time, when the beer drinking public wanted the smoother taste of lagers, but the boomtown beer market demanded a fast ready to drink brew. The style that so well reflected the western mentality faced extinction as the last producer of steam beers was about to close in 1965.

The utilities were literally turning off the lights until Fritz Maytag intervened. The brewery had hit rock bottom during this period. Anchor sometimes fermented with baker's yeast and caramel syrup to spike up the beer.

They also cooled the wort by pumping it to the roof into open vessels and left exposed overnight because it could not afford refrigerated cooling. A graduate student at Stanford and great-grandson of Louis Maytag founder of the appliance dynasty, Fritz had ordered an Anchor Steam at a San Francisco restaurant when the owner told him to enjoy it as the brewery was about to close. On a whim Fritz visited the facility and decided to bail out the failing company. Cashing in \$5000 worth of shares in the family business, Fritz Maytag set about the rebuild Anchor. He switched to all malt and used lager yeast. This first investment was not enough and by 1969 he bought the brewery outright, installed a 55-barrel copper kettle from Germany and a bottling line from a defunct brewery in Chicago.

Maybe Maytag's biggest hurdle was getting the public interested. Today Anchor Steam is a premium beer rich in malt and strong Northern Brewer Hops. During the late 60's and early 70's it was known as a bad beer, more often sour than not.

Anchor's flagship steam beer blends pale malt and light crystal malt into a rich amber brew. The most notable quality is the use of only American grown Northern Brewer Hops in three additions – for bittering, flavor and aroma. Although they use lager yeast, they ferment it around 60-72 degrees Fahrenheit. The use of shallow open fermenters may allow the heat generated by the yeast to escape when filled to only 16 inches in depth. This differs greatly from the closed deep fermenters used by most breweries. In addition, at this minimal depth, the beer clarifies faster as the yeast has less distance to settle to the bottom.

It has been 37 years since Fritz Maytag decided to save a unique beer. There are other "steam" type beers produced today, but since Anchor claims rites to the "steam" appellation, they must be called California Commons. Still when you hoist your next Anchor Steam, remember this was one brewery that was only saved by going on the Fritz.

Recipes of the Month:

Campfire Common

Brewing Method: All Grain
Yeast: Wyeast 1221
Yeast Starter: 1 quart
Batch Size: 6 gals
Original Gravity: 1.056
Final Gravity: 1.014
Alcohol Content: 5.5 %
Total Grains: 12.75 lbs. US
Color: 12*
Extract Efficiency: 75 %
Hop IBU's: 39

Boiling Time: 60 min.

Primary Fermentation: 10 days @ 63°F

Secondary Fermentation: 14 days @ 63°F

Additional Fermentation: 4 days @65°F

Grain Bill:

10.0 lbs Pale Malt (6 row)
 0.25 lb Chocolate Malt
 1.00 lb 10*L Crystal Malt
 1.0 lb Rausch Malt
 0.5 lb Dextrine Malt

Hop Bill:

1.00 oz Perle (7.6% AA) @ 60 min.
 1.25 oz Hallertauer (5.5% AA) @ 30 min.
 0.5 oz Cascade (5.0% AA) @ 5 min.

Mash Schedule:

Single Temperature Infusion Mash - 14 quarts liquor
 Saccharification rest - 155°F @ 90 min.
 Mash Out - 168°F @ 10 min.
 Sparge Temp. - 170°F @ 50 min. - 6.5 gals

Brewers Notes:

1 tsp. Irish Moss @ 15 min. boil

California Rolls

Recipe courtesy Bush Garden

3 1/3 cups rice
 5 1/3 tablespoons vinegar
 5 tablespoons sugar
 3 tablespoons salt
 10 sheets seaweed, halved
 1/2 pound imitation crab, cut into long, thin pieces
 1/4 cup mayonnaise
 1 cucumber, peeled, seeded, and julienne
 1 avocado, peeled, seeded, and cut into long, thin pieces
 Sesame seeds

Wash the rice until the water rinses clear. Drain the rice in a colander and let it stand for 30 minutes. Place the rice in a pot or rice cooker, and add 4 cups of water or follow the instructions on a rice cooker. Bring the water to a boil. Reduce the heat to a simmer and cover the pot. Cook for 15 minutes. Remove the cover, place a damp towel over the rice, and let cool for 10 minutes.

You can find sushi vinegar prepared at a grocery store or you can easily make it by pouring the vinegar, sugar and salt into a pan under low heat until the sugar and salt are dissolved. If you like sweeter vinegar, just add more sugar.

Pour sushi vinegar over cooked rice and mix it gently. You can do this in a wooden bowl for making sushi rice or in your rice cooker by turning off the cooker and pouring the vinegar and mixing gently and evenly and leaving it until it cools down to room temperature. The lid should remain open.

Cover a makisu (sushi rolling mat) with plastic wrap. Place half of a sheet of the seaweed over the plastic on the mat. Place a handful of rice across the seaweed and spread it evenly over the seaweed. Toss the imitation crab with the mayonnaise in a small bowl. Place some of the imitation crab meat along the center of the rice. Add some cucumber and avocado along the center of the rice. Using the mat and plastic wrap, roll the rice around the filling and press lightly to seal. Remove the mat and plastic wrap and sprinkle the roll with sesame seeds. Cut the sushi roll into bite sized pieces. Repeat with the remaining ingredients.

Yield: 6 servings

Prep Time: 50 minutes

Cook Time: 25 minutes

Difficulty: Expert



THE CELLARMASTER: GO AHEAD, AND HAVE ANOTHER PINT!

By Harrison Gibbs

The club's pint glasses have finally come in. If you were at the last meeting, then you probably picked up your glass. CASK members that still have not collected their complimentary glass should stop by the store and mention it to Hugh. It may have taken a year to get the glasses ordered but the design reflects the group effort that characterizes our homebrew club. The design captures the Colonial spirit of the area and features the "beer flavor wheel" of the back for the true beer geek. Remember folks the glass comes with your initial membership. But that does not mean you cannot pick up another pint glass.

For those who have only one pint glass, I suggest you buy a second because nobody likes to drink alone, or

share their favorite beer ware. In addition, the holidays are just around the corner. For those of you who hand out bottles of freshly brewed holiday ales to thirsty family and friends, an accompanying pint glass is always a nice touch. While the first glass is free, additional pints may be purchased for \$ 4.00 each or four glasses for \$ 12.00. They will be available at the club meetings or from the Brewery Store.

Remember to renew your memberships. This month the club will be sending out reminders to everyone who joined in 2001 that your memberships are about to expire. Renewals are \$20 per year and the money can be given to CASK treasurer Don Welsch or left for him at the store. Please attach a note to your check or cash letting us know it is your renewal. If you are not certain if your time has come, ask Don.

Anyone who is a member in CASK should be aware of the great bonuses such status carries. For some of us the 10% discount at the Brewery Store is reason enough. I easily pay off the cost of renewal just in supplies. However, the variety and selection of beers enjoyed at our meetings is another bonus.

A Taste of History: Old Adam By Harrison Gibbs

When we think of German beers, we usually consider the lighter lagers followed by the bocks and wheat beers of Bavaria. Despite what you might believe, Germany enjoys a unique ale brewing culture. Based around the industrial regions of the Rhine, the brewers of Köln (Cologne), Dusseldorf, and Dortmund have continued to brew ales for local consumption. The most famous of these are the straw colored Kölsch and the coppery Altbiers. All of these ales are refreshing session beers. If you ever visit a Dusseldorf brewpub, instead of asking for another beer you ask the server to stop. However, one traditional style of strong ale was the Dortmund Adambier, which sadly has vanished from the European landscape.

Top-fermented like an alt, this beer is closer to a barleywine and was sometimes aged up to ten years. Bickerdyke's *Curiosities of Beer and Ale* recounts one notable story featuring Adambier and the King of Prussia. "When King Frederick William IV of Prussia (who ruled from 1840 to 1861) visited Dortmund a deputation of the magistrates waited upon him, one of them bearing a salver with a large tankard filled with Adam. When the King asked what it was, and heard that it was the celebrated beer, he said 'Very Welcome, for it is extremely warm,' and drained off the contents of the

tankard at a draught. The members of the deputation, smiled at each other, for they knew what would be the result. His Majesty was unconscious for more than twenty-four hours.”

Alan Sprints the founder of Hair of the Dog Brewery brewed “Adam” a Dortmund Adambier as a recreation of a historic beer style. He was inspired by a lecture given by the legendary Fred Eckhardt on disappearing styles. Of note, Sprints named the breweries next strong brew “Fred,” in the beer historian’s honor. Sprint’s “Adam” is rich in flavor and best served as a dessert beer. Drink it as a barely wine or eisbock. The brewery suggests that the beer goes well with chocolate or cigars. Weighing in at 10% alcohol by volume, “Adam” is strongly hopped with 50 IBUs.

The beer recipe is based on an 1889 profile uncovered by Fred Eckhardt and published in the 1993 Special Edition Zymurgy. When he was a homebrewer with the club Oregon Brew Crew, Alan Sprints worked with Eckhardt to develop the following recipe.

1889 Adambier

Ingredients for 5.75 gallons:

8.7 lbs of 2-row malt

8.0 lbs of Munich Malt

1.5 lbs of Vienna Malt

(If using extract use 6.6 lbs Pale Extract and

6.6 lbs Amber Extract with the following specialty grains)

3.0 lbs of Crystal 120L

1.5 lbs of Roasted Barley

1.5 ounces of Tettanger Hops (5% AA), 60 min

3 ounces of Tettanger Hops (5% AA), 15 min

4.5 ounces of Czech Saaz Hops (3.7% AA), 5 min

German Alt Yeast

Original Gravity 1.090, ferment dry to about 1.012

If you have the time, mash the grains using a decoction method or step infusion to raise the temperature. Mash in at 125 F, hold for 45 minutes, then raise the temperature to 144 degrees. Hold for another 20 minutes before raising the grain to 158 F. If you are doing a decoction, remove ¼ of the grain bill and slowly bring to a boil. This means about 2 degrees per minute. Then stir into the mash to raise the overall temperature. Repeat this for each temperature increase. Step infusion is the adding of boiling water to increase the temperature. After an hour and half of mashing, sparge to about 7 gallons.

If you are using extract, treat the specialty grains as you would normally and then add the extract. This is a big beer no matter how you brew it.

Boil time is long in order to create a smooth beer. Boil for 2 to 3 hours until the amount of wort reduces to 5 ¼ gallons. Cool and pitch the yeast when the wort is between 70-75 degrees Fahrenheit. Ferment for until quiet at 68 F, then lager is possible at 41 degrees for 21 days. Bottle condition the beer with ¾ cup corn sugar.

To ensure a strong conditioning, you should might re-pitch with 17 ounces of kraeusening wort or even add stronger yeast strain such as the American Ale yeast of maybe Red Star Champagne Yeast. Make sure the beer is finished though..

Tips From the Brewer’s Kitchen: Labeling

By Harrison Gibbs

I like to label my Holiday Ales and gift beers, while some homebrewers like to label all their beers. Designing that new label that captures the personality of brew and brewer is another extension of the creative process that attracts all of us to the hobby. Here are a few tips that might make labeling easier.

The first step is good clean bottles. For many of us that have meant tons of energy soaking and scraping off Sam’s picture from the Boston Beer Company’s bottles. An easier suggestion is look for imports because the glue used on most of these bottles comes off with a simple soak in hot water. Adding a little bleach will keep hasten the removal of old labels and sanitize during the same step.

Computers make designing the perfect label simple and fun. I use to use stamps for my labels, however they limited me to the same holiday picture every year. With a computer, there are many images free on line and in the software packages that come with most computers. The choice of fonts makes labeling even more fun.

As for adhesive, there are several choices out there. One that I favor is the glue-stick. It soaks off when the bottle is empty and is easy to use. Others use milk. Brush lightly on the back of the label and stick it to the clean dry bottle. These labels come off wonderfully, just like that Bass label you removed earlier. Remember to fill the bottle first and let dry before you apply the label. What ever you do, do not use pre-adhesive labels such as the Avery brand label. They do not come off even with the best soaks.

Finally, I have used those gold pint pens that are available in art and stationary shops. With neat handwriting, you can offer a calligraphy bottle that captures the spirit of the Holidays with a plain and elegant hand.

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.

- November - Steam beers
- 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**

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.

Classifieds

"I'm a former home brewer looking for a good home for some of my brewing supplies. I have:

59 swingtop bottles - mostly Grolsch bottles
70 regular bottles - mostly brown -former returnables

1 nearly complete Homebrew Kit includes:

2 large funnels
Strainer
fermentation locks
hydrometer with flask
thermometer
bottling bucket
bottle & Carboy brush
bottle washer
Joy of Hombrewing
Bottle capper
some bottlecaps
laser labels
5-gallon carboy with handle
plugs & tubes
grainbags

Really everything that you need except a brew pot and ingredients. Any chance your group could help me find a good home for these things - I would charge a nominal "adoption" fee of around \$50-60 to put all of this stuff into a good home.

If interested, please contact Shelly at liebs4jc@att.net"

CASK

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