



The Cellar

The Official Newsletter of the
Colonial Ale Smiths & Keggers
December 2002; Vol. 2, No.12

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CLUB NEWS: *It's getting a little steamy in here...*

By Steve Jack

CASK had a strong turnout for the November meeting at the Williamsburg Brewery. The beer style of the month was steam-style beers, and the members were treated to some Anchor Steam Beer and, of course, some Barret's Steamer, as produced by the Williamsburg Brewery.

Our classic beer style of the month was the Adam Ale, and we sampled an Adam Old World Ale by Hair of the Dog Brewing Co.

The real winners of the evening were the homebrews that were brought for our enjoyment. Rick Morris poured some of his Thirsty Dog Brewery Dog Bite IPA. Brian Hershey treated us all to some CASK-ade Pale Ale.

Quote of the Month!

If we had no winter, the spring would not be so pleasant.

-- Anne Bradstreet --

Frank Clark passed around some Colonial Williamsburg Strong Ale. And Carlos Nosworthy brought a trio of stellar homebrews, his Chief's Honey Cream Ale, Chief's Belgian Wit, and Chief's Scottish Export.

Thanks to everyone who brought some homebrew to sample, and to those of you who have some new homebrews that are ready to be enjoyed, bring them to the next meeting so that everyone can pick up some tips and try some different recipes.

In other club news, elections will be held during the February and March meetings; positions for President, VP, Treasurer, and Newsletter Editor (or website manager) are open. Also, for the February Meeting the people from Mobjack are going to be our guests. Come for great beer, glassware and informative discussions.

And don't forget, pint glasses with our CASK logo are available at the Williamsburg Brewery for \$4 each. These attractive glasses will make the perfect gift for the beer enthusiast in your family (or for you if you leave enough hints!!!), so pick one up today.

Beer Watch:

Winter Beer Tasting a few Snow Drifts Away
By Steve Jack

Everyone's favorite local bastion of quality beer, the Greenleaf, is having its annual Christmas Beer Tasting Dinner on Saturday, December 14, at 7 pm. This is a wonderful chance to taste, not only some great food, but also a selection of Winter beers that match the various courses of the dinner. Tickets do cost \$45, but you get more than that in food and drink over the evening.

Beer selection this year includes brews from Ayinger, Allagash, Legend, and our own Williamsburg Brewery.

For more information, check out the Greenleaf website at <http://www.greenleaf.com/> or call them at 757-220-3405.



BEER STYLE of the Month: *Winter Brews*

Winter Ales. Spiced winter ales are popular hybrids among US craft brewers.

Typically they are strong ales

that have had some spice added during the brewing process. True to their name, they make ideal sipping beers with which to ward off winter's chill and get a dose of seasonal spices. This style is usually brewed before Christmas and brewers frequently make annual adjustments to their often secret recipes in an effort to obtain that perfect symbiosis between spices, hops and malt.

Winter beers are still produced the way they were in medieval Europe: using more malt per liter to push up the potency of the beer, and to warm a beer drinker's heart on long winter nights. Generally, most of what we think of as winter brews are one of two types: German style or English style. German-style winter beers do tend to be milder in flavor than the English-style, although both are strong in alcohol. The tradition of special winter beers grew out of the habit of brewing higher strength beers for the Christmas season, not to mention the occasional addition of spices associated with the winter holidays. And this has been going on for a long time. The ancient Norse, who originated the term "Wassail!" (or "To health!") brewed distinctive ales in celebration of winter, along with the Romans, whose Saturnalian feasts included special wines and beers.

The history of seasonal suds actually stretches back into the earliest days of beer-making. In fact, during old agrarian times, brewing itself was a seasonal pursuit that formed part of a farmer's annual activities. Barley and hops were sown in the spring, harvested in the fall, and made into beer during the winter. Even when brewers began to work throughout the year, production still ceased during the summer: the season's hot temperatures (unmitigated before the advent of commercial refrigeration) severely disrupted fermentation.

Several varieties of beer evolved from these natural cycles. In Germany, for example, hardy brews were made in early spring, stored in cool caves, and then consumed over the warmer months. The last stocks were drained at local celebrations in early autumn, when the return of cool weather allowed brewing to resume. These festivals set the stage for the Oktoberfest and its association with Marzen ("March") beers.

The influence of seasonal cycles waned as modern brewing technologies developed. But brewers

themselves, realizing that consumer tastes continued to change with the seasons, began to adjust the character of their products accordingly. They created warming bock beers to fortify drinkers in the still-chilly springtime; crisp, clean, refreshing lagers to quench a summertime thirst; and fuller-bodied "harvest ales" to fit the autumnal spirit.

The most flavorful seasonal suds were the hearty brews produced for the cold days of winter. These beers quickly (and rather naturally) became associated with the season's holidays. Many American breweries printed special labels that emphasized the link, wishing customers "Happy Holidays" and "Seasons Greetings" on every bottle!

Recipes of the Month:

Catch-Me-If-You-Can Winter Brew

Ingredients:

6 fresh cinnamon sticks
1 ginger root
1 orange
¼ cup cloves

This winter brew starts with a basic Red Ale (red for Christmas, right?). I used one of the Brewer's Best kits out of convenience (I forgot to find a recipe before brewing. Oops!), but any Red Ale recipe you like can be used.

Slice the ginger root into discs about ¼ inch thick right before use. Also, remove the orange peel from the orange (and keep the peel, not the orange). About 10 minutes before your boil is finished (or about 5 minutes before adding your finishing hops), add the cinnamon sticks, sliced ginger root, orange peel, and cloves to the brew. After the boil is finished, filter out all the debris, then let cool and add your yeast.

This brew has mild initial cinnamon and orange flavors, followed by the mild clove and ginger flavored aftertaste. It goes great with a fresh batch of Christmas cookies.

STARTERS AND FINISHERS

The season for entertaining arrives this month. People expect us as homebrewers to provide the libations and holiday spirits. These recipes offer a chance to demonstrate our love of beer during the other courses.

Broiled Stuffed Mushrooms

Serves 12

2-3 lbs Medium to large mushrooms, wiped clean and stems removed
½ cup Chimay Red or some other Dubbel Ale
½ cup Melted butter

- 3 Large shallots, finely minced and mashed with 1 tsp of salt
- 1 tsp Dried Parsley
- 1 tsp Paprika
- 2 tsp Lemon zest, finely minced
- ¼ tsp Cayenne pepper (optional)
- 1 lb Herbed Cheese (chevre, cream cheese, gorgonzola or blue)

Step 1: Place the mushrooms stem-side up in a casserole dish. Stir the Ale, butter, shallots, parsley, paprika, and zest. Pour over the mushrooms and let sit for one hour. Drain and reserve liquid.

Step 2: Stuff the mushrooms with cheese and place six inches under the broiler for 7 to 8 minutes. Baste frequently with the remaining marinade. Remove and garnish with additional paprika and serve warm.

Publican's Plum Pudding

Serves 10 to 12

- 1 ½ cups Cake flour
- 1 ½ tsp Cinnamon
- 1 tsp Ground ginger
- 1 tsp Ground cloves
- 1 tsp Baking soda
- ½ tsp Salt
- 1 cup Lyles Golden Syrup (found at gourmet and specialty stores and also good for brewing English ales) (could use white corn syrup)
- 1/3 cup Barleywine or Belgian Strong Ale
- 15 Tbsp Butter, room temperature
- ¾ cup Dark brown sugar
- 3 Extra large eggs
- 1 cup Currents soaked in berry brandy
- 2/3 cup Dried apricots soaked in peach brandy
- 2/3 cup Chopped dates
- ½ cup Flour
- ½ cup Walnuts, toasted and chopped
- 1 cup Hazelnuts, peeled, toasted, and chopped
- ¼ cup Faro Lambic, Gueze Lambic, Aud Bruin (Flemish Brown Ale), or Belgian Fruit Ale
- ¼ cup Fruit flavored brandy for flaming

Step 1: Whisk together the 1 ½ cups of flour, spices, baking soda, and salt and set aside. Combine ¾ cup of syrup and barleywine and set aside.

Step 2: Beat butter and sugar until very light and fluffy. Add eggs and beat for an additional minute. Stir in flour and syrup mixtures alternately by thirds in the butter and sugar mix. Beat for one minute.

Step 3: Coat the currents, apricots, and dates in remaining flour and then stir fruits and nuts into the batter. Pour batter into either one large or two smaller buttered pudding molds. A bundt pan is all right. Place molds in a large pan filled 2 inches deep with hot water. Put a buttered lid, a cake pan or the bottom of a spring form pan works well, over the pudding and then place in a preheated oven and bake at 350 F.

Step 4: Bake about 75 minutes for a large mold and 45 minutes for the smaller sizes, or until an inserted pick

comes out clean from the middle of the pudding. Cool for 15 minutes before unmolding. Combine ¼ cup of the Lyles Syrup and Lambic or fruit beer. Baste the pudding with the mixture. Wrap in plastic wrap and let pudding absorb the glaze, reapplying if necessary.

Step 5: When ready to serve carefully heat up the brandy, light and spoon over the pudding.



THE CELLARMASTER:

THAT BIG SUCKING SOUND...

By Harrison Gibbs

Don't worry; this article is not about Ross Perot's return or his opposition to NAFTA. Instead, I want to answer a question new brewers always ask: how do I get the beer from fermenting bucket into the carboy and then back for bottling. Many buckets sold as fermenters come with plastic spigots. I didn't learn to brew with such brewing pails, so I have a bias toward the spigot-less. Additionally, the extra parts and gaskets make me nervous when considering the chances for infection. This should not be a problem with most fermenting buckets as long as they are clean before and after using them. But, the spigot provides no help when using a glass carboy.

In these instances, the beer moves by either sucking on the siphoning tube or using some sort of siphon starter. Don't put your mouth on any of my brewing equipment, jeez; you don't know where it has been. We have been told that our mouths were full of nasty bacteria and germs. Why waste all the time cleaning and sanitizing your carboy, and then do the equivalent of spitting into your beer. Yuck. I remember a few times being without siphon starter or even hot water (see below) and was forced to use my mouth to start the beer flowing. In these rare cases, I would wash my mouth out with straight alcohol. I don't know if this made the effort sanitary, but I soon stopped worrying.

Until I purchased a siphon starter, I used the hydropower or the water in the siphon method. While more sanitary than a mouth, it places the beer at the mercy of the quality of your hot water and pipes. The method is simple. First, clean the siphoning hose and racking cane. Fit the hose to the cane and turn both ends up. After running the hot water until it is decidedly hot, fill the vinyl hose and cane from the hose end of the siphon. Adjusting the height of the siphon's ends allows it to completely fill. A hose pinch clamp helps. Either depress the clamp or put a bend in the vinyl hose to

prevent the water from exiting. The pressure will keep the water inside the siphon even as you turn it upside down into your beer. I use hot water just in case some drips into the beer. This is a siphon, so to work the outgoing hose-end must be lower than the bottom of the racking cane or the ingoing end. I let the water evacuate into a glass and as the beer begins to come through, I put it into the receiving container to fill.

The better method is using a siphon starter. Before the several commercially available, most homebrewers did what we do best – improvised. I have seen inline and external pumps used, syringes, and rubber bulbs including those bulbs used to clean babies noses (assuming they were bought new and not recycled).

Today I use the Vinotque Siphon Starter. I was familiar with the company's wine thief, a tube inserted into a barrel or carboy to remove beer or wine for readings and tasting. I don't know why it took as long as it did, but several years ago they combined the wine thief tube with a racking cane. At the end of the cane is a seal that create a piston within the tube allowing the pumping of liquid. If a plastic hose is attached to the cane, one pump is all it takes to start the siphon flowing. The risks of infections reduce. Maybe the biggest risk is the chances of aerating the beer, which exposes it to oxidation. Oxidation reduces the shelf life of homebrew and contributes unpleasant sherry or even cardboard like tastes.

Dan Listermann of "Phils" fame makes another commercial siphon starter. The Thomas Edison of homebrew gadgets, Listermann has created the Phil's Philler, Philmill, Philchill Phittings, Phil's Sparger and Phalse Bottom. He also introduced Phil's Psyphon Starter, featuring a plastic one-way ball valve incased within four inch length of 3/8 inch diameter vinyl hose. The instructions explain that you must cut the last two inches off your racking cane and then place the device between the two pieces. Then you shake the racking cane up and down, like churning butter. Beer comes through the ball with each thrust, and can't exit due to the ball valve. A dozen or more shakes starts the siphon. A couple of problems can arise with this method, first the bottom tube or even the valve can fall off if shaken too hard. The shaking may also cause turbulence stirring up the sediment that should be left behind. Shaking the valve at eight to ten inches deep keeps the sediment on the bottom. While Listermann offers a cheap alternative at 3 or 4 dollars compared to the pump version, I still prefer the Vinotque pump for the ease and speed it provides.

A Taste of History:

EISBOCK: SERVING UP A COLD ONE, A REALLY COLD ONE

By Harrison Gibbs

Of strong the beers, few rival an Eisbock for strength and smoothness. What is an Eisbock? It was the world's first ice-beer, but should not to be confused with the watered down and tasteless versions produced by the big guys. A traditional German style, eisbocks are born from doppelbocks and through the powers of cold turn into a maltier and more intense brew.

Eisbocks probably originated by accident. Tradition holds an apprentice left cask of doppelbock outside in the cold Bavarian Alps, where it was partially frozen. The unfrozen part of the beer was higher in alcohol and the malt character dramatically increased. This brewery was Reichelbrau of Kulmbacher. Today, it is hard to tell if any of the few breweries that brewed this style continue to release it commercially. Kulmbacher still produces a version.

The first sip of Eisbock features alcohol. Definitely present, it should overpower the rest of the flavors. Next comes the malt. Hopefully, the malt and alcohol harmonize and neither dominates. No hop aroma or fruity esters interfere with the smell and flavor. Colored deep coppers and red browns, the beer should not be too dark. Moderate carbonation and hop bittering contributes to the rich experience.

Born beneath the Alps, the beer's ingredients are similar to those used on other Bavarian bocks. German malts offer more maltiness and should be used if possible. The traditional hops fall in the "noble" hop category, including German or American Perle, Hallertauer, Tettnanger and Crystal varieties. Comparable to other Bocks, Eisbocks are lagers and require clean and alcohol tolerant yeast that produce low levels of dactyl. The process will concentrate all off flavors. Good characteristics heighten, but so do the negative traits. Good choices of yeast consist of Wyeast Bavarian No. 2206 or Bohemian No. 2124 both of which are more forgiving strains than the Wyeast's Munich Lager.

Brewing your Eisbock is no different than for any other high gravity beer, at least at first. First, brew your doppelbock. Ferment at primary temperatures near 50 Fahrenheit. Then lager for at least two weeks at 32 Fahrenheit. The next step is the freezing process.

To freeze the beer it is best to have it in a stainless steel keg. Don't try to freeze in your carboy. Ice expands and you risk cracking the glass, especially around the neck. If you don't have a keg, try racking it over to a plastic bucket. I suggest maybe adding a little sugar to condition it so that there is enough CO2 to protect the now very still beer from oxidizing. Reduce the temperature to below freezing. After a couple of hours shake the beer and listen for the sound of the ice crystals. If you are using a keg, try to transfer it under gas to another keg or a container. You can also rack

over the concentrated beer with a siphon. Repeat this process until you have removed about a gallon of water. Because the beer has increased in alcohol and density, bottle conditioning is very difficult. Again, a keg comes in handy. Another approach is to force carbonate, then drop the keg temperature to freezing and try filling ice-cold bottles. It is a messy way of doing it but it works.

RECIPE:

Cold Day in Helles Eisbock

Ingredients:

14 lbs Pale Malt or (10 lbs of Dry Malt Extract)
 4 lb Munich Malt
 1 ½ lbs Crystal 80 L
 1 oz Tettnanger or Hallertauer (4.2% AA) (60 Minutes)
 1 oz Hallertauer Hers Rucker Hops (3.2% AA) (30 minutes)
 Wyeast Bavarian No. 2206 or Bohemian No. 2124 in 1 quart of starter

Original Gravity: 1.090
 1.020

Final Gravity:

Use a multi-temperature infusion process, mashing in originally at 120 degrees F for 30 minutes, then raise the temperature to 154 degrees F for 40 minutes. A final temperature rest at 162 F for 20 minutes will make sure the process is complete. Sparge to 6 ½ gallons. If using Malt extract, then steep grains at 150 F for 60 minutes before sparging and adding to kettle and extract. Boil for 2 HOURS! This will help insure a rich malt palate. Cool and pitch the entire starter. Ferment in the primary at 50 F for two weeks and then transfer to a secondary fermenter. Gradually drop the temperature until you have reached around 32 F. After lagering for at least a month, follow the freezing process described above. Remove about 1 gallon of water. You can melt the ice and measure the amount removed.

IS EISBOCK LEGAL?

The Federal regulations state, "A brewer may not employ any process of **concentration** which separates alcohol spirits from any fermented substance." This rule allows brewers to create a beer concentrate to be reconstituted elsewhere. It allows them to sell the concentrate to other breweries that then add water selling the beer as normal beer. The regulation prohibits the removal of the alcohol from the beer, but not the removal of the water. Because the water can always be added later, such as in the lawful reconstitution of beer concentrate, then making an eisbock is not distilling and thus legal.

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 - Winter brews
- January - English Pales & Bitters*
- February - Fruit and Spice beers
- March - Brown Ales*
- April - Strong/Old Ales*
- May - ????
- June - ????
- July - ????

* Denotes beer type coincides with club-only competition

CALENDAR OF CLUB EVENTS & COMPETITIONS

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.

Jan 10 2003 - Big Beers, Belgians & Barleywines Festival, Vail,CO Competition for big beers, belgians & barleywines, sponsoring club: High Point Brewing. Deadline: 12/1-1/3. Fees: \$5. Awards Ceremony: 1/10.
 Contact: Laura L. Lodge
 Phone: 970/524-1092 - 970/949-0600
 Email: BigBeersFestival@hotmail.com

Jan 25 2003 - Meadlennium 2003, Orlando,FL
 Sponsored by Central Florida Home Brewers, this competition is one of the only Mead-Only competitions in the USA.
 Deadline: 1/3-1/21. Fee: \$6. Awards Ceremony: 2/2.
 Contact: Ron Bach
 Phone: (407) 696-2738 - (407) 262-7422 X7043
 Email: bachian@juno.com
 URL: <http://www.cfhb.org>

Jan 25 2003 - Bitter & English Pale Ales Club only Competition, Rochester,MN
 AHA Club-Only Competition. All AHA Registered clubs are welcome to participate. One two-bottle entry per club. Winning entries earn points toward the AHA Homebrew Club-of-the-Year Award. Sponsoring Club: Minnesota Timberworts.
 Deadline: 1/20. Fee: \$5. Award Ceremony: 01/25.

Feb 8 2003 - 10th Annual Peach State Brewoff, Atlanta,GA
 Sponsoring Club: Covert Hops Society. Deadline: 1/18-1/25.
 Fees: \$6. Awards Ceremony: 2/8/03.
 Contact: Chris Collier
 Phone: 770 436 6932 - 404 653 1558
 Email: coverthops@yahoo.com
 URL: <http://www.coverthops.com>

Feb 15 2003 - DEA Challenge III, Ayden,NC
 3rd Annual Homebrew competition accepting all AHA/BJCP styles (no sakes or ciders). Open to the public. First qualifying

event for 2003 North Carolina Brewer of the Year (NCBOY).
Sponsored by: Down East Ales. Deadline: 2/12/03.
Fees: \$6 first, \$4 additional. Awards Ceremony: 2/15/03.
Contact: Brian Mentzer
Phone: (252) 931-0960 - (252) 355-5401
Email: stinkeeee@yahoo.com

Feb 22 2003 - War of the Worts VIII, Montgomeryville,PA
Sponsoring Club: The Keystone Hops. Deadline: 2/2/03-
2/16/03. Fees: \$6, 1st entry; \$5 additional. Awards Ceremony:
02/22/03.
Contact: Jason Harris
Phone: 215 855-0100 -
Email: jason@keystonehomebrew.com
URL: <http://www.keystonehomebrew.com>

March/April- Brown Ale Club only Competition, Fargo, ND
AHA Club-Only Competition. All AHA Registered clubs are
welcome to participate. One two-bottle entry per club. Winning
entries earn points toward the AHA Homebrew Club-of the
Year Award. Hosted by Susan Ruud and the Prairie
Homebrewing Companions of Fargo, ND.

Mar 1 2003 - Denver,CO
AHA TechTalk Homebrew Competition
Foam on the Range hosts the first annual AHA TechTalk
Competition entries accepted in Categories 6A, 6B & 6C
American Pale Ales as well as Category 10D American Brown
Ale. Must be an AHA member to enter. Deadline: 2/03-2/26.
Fees: \$5 1st entry, \$4 additional. Awards Ceremony: 03/01.
Contact: Jon Douglas
Phone: 303-766-6747 -
Email: events@foamontherange.org
URL: <http://www.foamontherange.org>

Apr 5 2003 - 11th Annual Dominion Cup, Richmond,VA
Sponsored by The James River Homebrewers. Don't be afraid,
send in your homebrew! Judging will be held at Legend
Brewing. Deadline: 3/19-4/3. Fees: \$5.00. Awards Ceremony:
4/5/03.
Contact: Joel Trojnar
Phone: 804-556-1136 -
Email: joel@trojnar.com
URL: <http://jrhomebrewers.org/>

**Apr 25 2003 - May 4 2003 - National Homebrew
Competition 1st Round, Regional Sites across the states.**
Entry Fee: \$8 for AHA members/\$12 for non members. Entry
Deadline: April 9-18. Judging: April 25-May 4. Takes place at
regional sites around the country.
Contact: Gary Glass
Phone: 303-447-0816 x 121 - 888- UCANBREW x 121
Email: gary@aob.org
URL: <http://www.beertown.org>

**May 3 2003 - Big Brew, Williamsburg and all around the
world**
Simultaneous Toast: 12:00 Central Time. Recipes TBA.

**MAY 2003 -"All that Glitters is Not Old" Competition:
English & Scottish Strong**
Ale Club Only Competition, Tucson, AZ. Hosted by David
Moritz, Matt Stinchfield and the Rillito Creek Brew Club of
Tucson, AZ

**Jun 19 2003 - Jun 21 2003 - National Homebrewers
Conference, Chicago, IL**

Meet up with all your homebrewing cronies with the opportunity
to learn more about your favorite hobby, homebrewing!
Contact: Gary Glass
Phone: 303-447-0816 x 121 - 888- UCANBREW x 121
Email: gary@aob.org
URL: <http://www.chibeer.org/aha03/>

Aug 2 2003 - Mead Day
Brew Mead again or for the very first time, with the AHA!

**AUGUST 2003 - European Pale Lager Club Only
Competition, Denver Co**
Hosted by Jon Douglas and Foam on the Range of Denver,
CO

Nov 1 2003 - Teach A Friend To Homebrew Day
Recruit new fans to the joys of homebrewing! Invite your non-
brewing friends over for a lesson at your house.

CASK
Sponsored by
Williamsburg Brewing Company
and Brewery Store
189-B Ewell Road Williamsburg, VA
757-253-1577