



The Cellar

The Official Newsletter of the Colonial Ale Smiths & Keggers February 2003; Vol. 3, No.2

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CLUB NEWS: *'Tis the season...*

By Steve Jack

CASK opened the new year with some flair. January's beer style was English Pale Ales and Bitters, and as usual, those members who attended the meeting were treated to a wide assortment of both commercial and homebrewed pale ales and bitters to sample. And as usual, I don't have the list of what was sampled. But I do know that all were excellent and that a wonderful time was had by all in attendance.

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.

Quote of the Month!

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:

A visit from Mobjack Bay Brewing Co.

By Steve Jack



This month, the CASK monthly meeting will be invaded by visitors from Mobjack Bay Brewing Co. Scott George, who will be among our guests, got his start homebrewing after college in 1993. He started volunteering at the James River Brewing Co. (sweeping floors, labeling bottles, etc.). He then went to work for them full time as the cellarman in 1996, working his way up to head brewer in 1997. When James River went out of business, the original Mobjack investors purchased the equipment, and offered Scott the brewmaster position. The new Mobjack Bay Brewing Company's first batch hit the market in November 1997. As of now, they make 2 year-round brews (Pale and Red), as well as seasonals (Olde Coot Stout, Blueberry Wheat, and Ballyhoo White Ale). Their beer is available in MD, NC, and VA (even though they're currently in a conflict with their distributor for Richmond and Tidewater; maybe Scott and Hugh can tell us about some of their experiences working with distributors).



BEER STYLE of the Month: *Fruit And Spice Beers*

Herb-spiced and fruit beers.

These are lagers or ales to which herbs, fruits, or spices have been added in order to

impart flavor or color. Depending on whether or not the seasonings have been used in the fermentation or as an addition of juice or extract, the beer will have more or less of the desired character. These beers are highly individualistic, and allow the brewers great creativity in their formulations. They will range from mild aromatic overtones to intense and pungently flavored concoctions.

Recipes of the Month:

Raspberry Wheat

Ingredients:

- 0.5 lbs. light crystal malt
- 3.3 lbs. Northwestern wheat extract
- 3.0 lbs. English light extract
- 1.5 oz. Hallertau hop pellets (bittering)
- 0.5 oz. Hallertau hop pellets (aroma)
- 1 tsp. Irish moss flakes
- 4 lbs. fresh or frozen raspberries
- 1 package dried ale yeast
- 6 oz. corn sugar for priming

Directions: Follow standard extract brewing process. Irish moss is added 45 minutes into boil. In a separate pot, bring 1 gallon of water to a boil, remove pot from heat, and add the frozen raspberries. Stabilize the temperature between 155°F and 160°F. Cover the pot and allow the fruit to steep until the wort has been cooled. Do not boil the fruit! When the wort is cool, funnel the fruit and water mixture into your fermenter. When the temperature of the fruit/water mix is about 90°F, transfer the wort, through a strainer, into the fermenter. Top off with enough cold water to reach 5-gallons and stir or shake well. When the temperature of the mix has cooled to 65-70°F, add the yeast. After 5 days of primary fermentation, transfer to a secondary fermenter through a strainer, leaving as much sediment behind as possible. Allow to ferment for an additional 10-14 days.

Original gravity: 1.043-45

Final gravity: 1.010-12



THE CELLARMASTER:

CASK Hits its Stride

By Harrison Gibbs

A year and a half have passed since the birth of CASK and the club continues to grow. It has sustained its mission of bringing together the area's homebrewers and beer lovers. While the club accomplished a great deal in the past year, the next year offers more exciting events, and I expect, more exciting homebrew.

During 2002, attendance at CASK meetings grew. Each month we continued to feature a variety of commercial and homebrews that helped members and guest learn more about the boundless world of beer. Last February many members were exposed to the first time to honey based mead and homemade ciders. The pilsner selection allowed everyone to experience first hand the effects of light struck beer as we sampled bottles of Pilsner Urquell some of which has been exposed to light. My favorite sampling was the Strong Belgian Ales this fall, for obvious reasons.

No matter what style was featured club members were good about bringing their own beers to share. This is one of the best reasons for CASK, the opportunity to share our brewing results with friends we know will appreciate labor. Many of these beers have represented CASK at the various AHA sanctioned Club-Only Competitions through out the year. The club is only beginning to enter more competitions. While we have yet to place in one of the Club-Only Competitions, Tim Peltier and I both received medals in the Dominion Cup.

Outside of the regular meeting, last year CASK members enjoyed May's Big Brew with a grilled steak tacos and a half dozen boiling kettles of good brew. Every November the AHA celebrates Teach a Friend to Brew Day and CASK continued to participate in this outreach effort. While we had fewer brewers out that weekend, we did institute the club's first annual chili-cook off. Fear of Steve Jack's and Tim Peltier's fiery chili may have been one reason for the lower turnout, but there was plenty of good homebrew to subdue the heat.

The club took its first road trip to Legends Brewery in Richmond and I have seen many of you sampling the latest taps around Williamsburg, especially at the Green Leaf. Many club members have ventured to beer festivals around the country and brought back great reports. Others have toured breweries and let us in on

some of the secrets of the commercial brewer. See next month's trip to Richmond's Capital Ale House.

Sadly, several dedicated members have left the area. We hope that they continue to brew and seek out other like-minded brewers. This past summer while working in Roanoke, the local homebrew club, the Star City Brewer's Guild invited me to their meetings and events.

This year, however, CASK has even more planned. Already, another road trip to Richmond is in the works. The regular big brew days in May and November return to the calendar.

Maybe the most important new event appears on Calendar page of this newsletter - the American Homebrewers Association has selected CASK to host the Specialty/Experimental/ Historical Beer Club-Only Competition for September/October 2003. While not a very large category, it is one that offers unique challenges. This event was held several years ago and the host club received 16 entries. I expect that CASK could see anywhere from 16 to twice that number of entries. The category's novelty lies in the unique and creative beers that people will submit. One difference between this competition and other's is that a small statement detailing the historical or experimental significance of the beer will be required.

Last fall the "Cellar" introduced a new column featuring a different historical and traditional beer to get CASK into the spirit of this event. With the classed Frank Clark at Colonial Williamsburg and the club's historic location, CASK is the perfect fit for exploring the sometimes lost but important traditions of brewing.

Hosting a competition can be a lot of fun. Before I left Los Angeles, I served as Judge Coordinator of Pacific Brewers Cup, and AHA sanctioned regional competition. We saw over 200 entries and hosted 27 judges. Luckily our young club does not have to face anything quite as daunting. Preparation will need to begin this spring and that is why I suggest we put together a Competition Committee to start planning.

As you can probably tell, I am excited about CASK and 2003. On the horizon I see more good homebrew and great fellowship. So next time you raise a pint, make a silent toast with me for the camaraderie and long health of the Colonial Ale Smiths and Keggers.

A Taste of History: SPRUCING UP YOUR BEER

By Harrison Gibbs

Traditionally, brewers produced Spruce Beer in North America and Northern Europe, often when hops or other bittering agents were difficult to acquire. During the days of the American Colonies, distance and accessibility made brewing with the usual ingredients difficult. Many colonialists relied on ingredients that were near at hand, such as the corn or molasses for fermentables. Another ingredient that became popular was spruce tips. During the war, the use of spruce became away to boycott British imports. The colonials, however, were not the ones using Spruce. The style was common in Scotland and Newfoundland. In Scandinavia, traditional brews of Sati and Gottlandsdryka use evergreen boughs such as Juniper.

According to the Heather Brewing Company in Scotland, which commercially produces a pine and spruce flavored ale called *Alba*, the style follows the tradition of ales introduced by the Vikings. Moreover, spruce and pine ales were very popular in the Scottish Highlands until the end of the 19th century. Many early explorers, including Captain Cook, used spruce ale during long sea voyages since it prevented scurvy and ill health. Legend said that Shetland spruce ale would "stimulate animal instincts" and give you twins.

Generally, Spruce Beer is the color of porter - a deep reddish brown with a thick head. While the spruce aroma is evident, it should not be overwhelming. It should recall the sweet smell of a pine grove more than the water from beneath the Christmas tree. Some people describe the flavor imparted by spruce as piney, bitter, and even turpentine-like. Most people who like the style claim the taste will grow on you.

Anchor Brewing Company introduced a historic style that is very hard to come by in today's commercial market, a spruce flavored beer in a very limited quantity several years ago. Some who attended the beer's inauguration at the GABF thought it had a slight turpentine taste. Another commercial example similar to the historic beer is *Alba* from Heather Brewing Company. A tripel style ale, *Alba* is brewed to a traditional Highland recipe from Scots pine and spruce shoots picked during early spring. The brewery boils with the young sprigs of pine for several hours then adds the fresh shoots of the spruce for a short infusion before fermentation.

Several writers from the colonial period were very fond of the style. Ben Franklin was an enthusiastic supporter. One recipe that he acquired called for "one Pot of Essence [of spruce] and 13 pounds of Molasses - or the same amount of unrefined Loaf Sugar; mix them well together with 20 pints of hot Water. Stir together until they make a Foam, then pour it into the Cask you will

then fill with Water. Add a pint of good Yeast, stir well together and let stand for 2 or 3 Days to ferment, after which close the Cask, and after a few days the beer will be ready to put into bottles, that must be tightly corked." Franklin then suggests cellaring the bottles for 10 to 12 days before drinking.

Another rough description is found in an officer's orderly book (ca. 1758) requiring a certain amount of "melisses" (molasses) be used in the recipe. This beverage seems quite the favorite of Good George's troops as well as the revolutionaries later on. Normally, the ingredients appear to have been water, molasses, and either spruce shoots or spruce essence--shoots appear to have been preferred over essence.

If you are using fresh spruce tips instead of extract then you will need to locate either Red Spruce (*Picea rubens*) or Black Spruce (*Picea mariana*). In this area, Red Spruce is more common. It grows in well drained soils from Nova Scotia into Pennsylvania and New Jersey, as well as in the mountains of Virginia and North Carolina. Red Spruce twigs and buds are normally "hairy," and one-half to 5/8ths inches long. The part used in brewing is the fresh shoots or new growth spruce tips. You can make an extract by boiling a large handful in a pot of water until the water is a deep red and the smell of spruce is overpowering. Strain and add the extract to your brew pot.

Valley Forge Spruce Beer

Spruce beer was a common colonial beverage in George Washington's time and no doubt would have been welcome during the cold winter at Valley Forge. This recipe is a blend of historic and modern techniques. It captures the essence of the style but appeals to the contemporary brewer.

Ingredients:

- 8 lbs 2 row Malt (or 6 pounds of Light Malt Extract)
- 0.75 lb Crystal 60L
- 2 oz Chocolate Malt
- 1 oz Hallertauer 4.9 AAU 60min
- 3 oz fresh spruce tips (3-4" long) 60min (or 1 oz Spruce Essence)
- 1 oz fresh spruce tips finish (or 0.5 oz Spruce Essence)
- 1 tsp Irish Moss
- Wyeast #1056 American Ale or 2035 American Lager

Procedure:

Temperature controlled step mash. Boil hops and spruce for full 60 minutes. Obviously, weather conditions may affect the strength of your spruce. Collect your spruce in the country where you're sure they haven't been sprayed. It is possible to use commercially furnished spruce extract. I would go light on its addition. These extracts are available through any homebrew supply store. You might want to add the spruce essence at bottling instead of during the boil.

Specifics:

- O.G.: 1.048
- F.G.: 1.014

Who's Brewin'

By Rick Morris

On Jan. 6, Tim Jones brewed a Kolsch-style ale, partial mash. Tim used the his patented mash system (i.e., 8-qt. crock pot) to mash for 60 min. at 155. While that was happening, Tim claims he shot 4-under-par on the back nine of pebble beach in Tiger Woods PGA Tour 2003, and managed to earn the Pin Seeker Trophy Ball. Not bad.

Ok, since Tim's cheap and lives in a cramped brew space (which many of us can relate to), he sparged through a huge stainless steel adjustable strainer that fits nicely over his entire brewpot.

Tim just uses a sterilized measuring cup to "evenly" sparge ~170F water (he does 1.5 quarts/lb. of grain) through the grain bed. Tim's strainer holds 4 lbs. of grain in a nice bed, so partial mash is usually quite successful.

From there, it was brew as normal. Until Tim decided it would be a good idea to shake the excess water off of his hydrometer -- he shook too hard, and smashed that poor thing all over the sink. Tim thought to himself, "No worries, I'll just head on down to my local homebrew shop tomorrow at lunch and grab me a brand new Hydrometer. I'll keep a bit of unpitched wort in a container and measure it tomorrow!" Yeah, so he forgot to do the wort part, pitched the yeast, and realized when he was cleaning up that he would be without a gravity reading. Oh well.

Ferment in the primary, and then rack to secondary and cold condition. Since Tim still has a delightful Pils lagering on his porch, he put the Kolsch in the hall closet in a bucket of water. He's been rotating frozen 2-liters of water twice a day to keep it chillin'. It's about 44°F and holding thanks to this ridiculously cold weather. Word up. At rackin', this baby tasted great.

Here's the recipe:

Black Ark Koelsch
Partial Mash

Grain Bill:
1 lb. Pale Malt
1 lb. Wheat Malt
1 lb. Munich
3.5 lbs. Liquid Light Extract (German brand for this, ya)

1 lb. Muntons DME Wheat

Hops:

1.5 oz. Hallertau (whole 4.4%) @ 60min.

.5 oz. Hallertau (whole 4.4%) @ 30min.

.5 oz. Saaz(whole 3.6%) @ 30min.

1 oz. Saaz(whole 3.6%) @ 5 min.

Yeast:

Wyeast 1007 German Ale

OG- God only knows, probably like 1.045-1.048?
at racking, 1.017

FG- don't got it yet.

Here's another brewing account from Tim, entitled, "My Snow Day"

Since they were calling for crazy snow on Friday, I slipped into ye olde homebrew shop at lunch, grabbed another fermenting vessel and some ingredients to make myself a Sierra Nevada-ish ale. I've been spending too much time f'ing up lagers.

Alright. Brew day, Friday Jan. 17. Yeah, I know I missed the meeting, but I had work stuff to take care of planning ahead for my friday off.

The phone rings at oh, I don't know, 3:45 a.m., telling me W&M is closed and I don't have to come in. I do, however, have to wake my tired butt up and call a bunch of radio and TV stations to share the news. Oh Joy. So, the point in mentioning this, is that I got up early enough to give my Wyeast 1056 American Yeast a good smacking, go back to bed while it's getting all crazy in the foil, and then wake up again to brew what would become, the "Snow Pail Ale." I'm just too clever with these names, I tell you.

Alright, here's the lowdown on the brew. I used my crock-pot mash again, which went really well. This time though, instead of playing golf while it mashed, I meditated. Ok, I played golf. What's a brother to do? Tiger Woods was calling me out. 6-under this time. I'm getting better, and it was earlier in the day, so I hadn't had as many brews yet. That's why I brew early!

No major mishaps, which is a story in itself though I should mention that I used this yeast to start myself a little yeast ranch. I'm trying to culture yeast strains using slants. I got a bunch of culture tubes, petri dishes, innoculating loops and stuff to do it, and I'm in the process as we speak. Hopefully it'll turn out well. It's kind of fun, anyways.

Here's the recipe for this one, which will show up at a meeting down the road:

Snow Pail Ale

*based on Sierra Nevada Pale Ale Clone recipe
Partial Mash

Grain Bill:

2.5 lbs. Pale

.5 lb. Cara-Pils

.5 lb. Crystal Malt 40-L

.25 lb. Crystal Malt 60-L

4 lbs. Liquid Light Extract

Hops:

1 oz. Perle (whole 8.4%) @ 60 min.

.5 oz. Cascade(whole 6.5%)@15 min.

1 oz. Cacade (whole 6.5%) @3 min.

1tsp. Irish Moss, just for kicks.

Yeast:

Wyeast 1056 American Ale.

OG- 1.045

Good Times!!!

Beer News

By Harrison Gibbs

SPRING COMPETITIONS

It may seem early, but the arrival of Spring brings with it the start of the homebrew competition season.

The American Homebrewers Association (AHA) host the 25th annual National Homebrew Competition this year. The regional rounds will be held April 9th, with the final round held June 19th during the AHA's annual convention in Chicago. The locations for the regionals have not been set yet, but the Cellar will keep you informed.

In 2002, more than 300 judges evaluated 3,074 homebrewed beverages. The AHA expects the numbers to be even higher this year. Hopefully, CASK will make a big showing.

Closer to home, the Jamesriver Homebrewers host the Dominion Cup. Last year Harrison Gibbs and Tim Peltier placed, but nobody got a first place. This year CASK can change that result. Judging is scheduled for April 5th. Entering cost \$5 per entry and they will be accepted between March 19 and April 2, 2003. No late entries will be accepted.

Any CASK members interested in entering can take advantage the club hand delivering the bottles and save on shipping. If you want to drop them off yourself, they are can be dropped off at Legend Brewing Co. or The WeekEnd Brewer Home Brew Supply Company in Chester.

For more information, check out
www.jrhomebrewers.org/dominioncup.

More to come on the Spring Competitions.

RE-CREATING A COLONIAL ALE

Check out this month's *Brew Your Own* for a wonderful article by Dan Mouer about brewing a classic colonial



ale. The article goes through the recipe deciphering process (words in the 1600's sometimes meant different things than those we use today), the brewing, and a few other entertaining anecdotes. Definitely worth reading for anyone interested in making clones of obsolete beer styles, or for anyone

interested in hearing someone else's perspective on brewing.

ROAD TRIP TO CAPITAL ALE HOUSE MARCH 1ST

Richmond has a new beer bar. Located down town near the Courts is the new Capital Ale House, a high-end place with excellent taps (they claim to have a policy of seeking out unusual draft beers, and they're doing fairly well so far), a very deep bottle selection, and a classy atmosphere for enjoying good beer.

Club member Ramon Rodriguez recently visited the pub. Of his experience, he wrote "It's a nice place but I thought that they would have had more beer on tap (only 30 beers on tap)." But what a nice thirty, with beers ranging Dogfish 90 minute IPA to Sierra Nevada Bigfoot Barelywine. In bottles, they have a wider selection including an Italian Double Bock. Who knew? For a list of Ale House's current beers, please check out <http://www.capitalalehouse.com/beer.php>. Ramon says he will bring their beer menu to the next meeting.

It does sound like they are still working out a few kinks, especially in the wait staff. When Ramon was there during the week he found the folks behind the bar were friendly though not necessarily that knowledgeable about

what they were pouring. He also noticed that the bar itself in that it has a strip of refrigeration running down the middle of it to keep your beer cold. They also have a full bar and kitchen. The food menu includes things from steamed mussels to New Orleans style oyster po'boys.

The cost of the trip will depend on the number of people we have going. The more that ride up, the less it costs for the van. Last year's trip cost about \$15 per person for the ride up. But that keeps things safe. If you are interested, please contact the club at club@williamsburgbrewing.com. We need to know by February 26th. Please note that the March 1st date is subject to change, but CASK will let you know.

ELECTIONS

February and March is election season for CASK. Last year's president and treasurer, Harrison Gibbs and Don Welsh respectively, both plan to run again. Sadly, Rick Morris has accepted a new job in Memphis so the Vice President slot needs to be filled. February will be Rick's last meeting, so be sure to wish him well and bring some great homebrew to remind him of what he is missing. In addition, the club seeks volunteers to help with the newsletter and the upcoming Competition Committee. Anyone who is interested needs to let any of the board (Harrison, Don, and Steve) know by the February meeting. The Club will conduct elections at the February meeting but votes will also be accepted up until the March Meeting by email to club@williamsburgbrewing.com. Help keep CASK a great club and participate in its leadership and direction. Look in the March Cellar for a list of the new club officers.

BEERMAKING CLASS

Brew II (Advanced Beermaking)- \$21.50

1 demo (appx. 6 hours).

Advanced beer making using the all-grain method. Recommended for the serious brewer who wants to perfect the hobby and make the best beer possible. Discounts are given to students on class day for brewing supply purchases. Bring a bag lunch, we'll provide the beverage.

Saturday, March 15th from 9:30 to 3:30

Wine and Cake Hobbies, Inc.
 6527 Tidewater Drive, Norfolk, VA 23509
 (757) 857-0245
www.wineandcake.com

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.

- February - Fruit and Spice beers
- March - Brown Ales*
- April - Strong/Old Ales*
- May - MaiBock
- June - European Lager*
- July - American Pale Ale
- Aug - Belgian White
- Sept - Vienna (Austrian Octoberfest)
- Oct - Alt*
- Nov - Scotch Ale
- Dec - Brewer's Choice

* Denotes beer type coincides with club-only competition

CALENDAR OF CLUB EVENTS & COMPETITIONS

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.

AHA Club-Only Competitions

Mar/Apr .. Brown Ale, Category #10, sponsored by Prairie Homebrewing Companions

May Eng. & Scottish Strong Ale, Category #11, sponsored by Rillito Creek Brew Club

August.... European Pale Lager, Category #2, sponsored by Foam on the Range

Sep/Oct... Specialty/Experimental/Historical Beer, Category #24, sponsored by **CASK**

Nov/Dec.. Koelsch & Altbier, Category #8, sponsored by Pacific Gravity

CASK

Sponsored by

Williamsburg Brewing Company
and Brewery Store

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757-253-1577