



# The Cellar

The Official Newsletter of the  
Colonial Ale Smiths & Keggers

May 2003; Vol. 3, No. 5

Visit CASK on the web for the latest news, photos, recipes and updates: <http://www.williamsburgbrewing.com/CASK>

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## WILL WORK FOR BEER

Some CASK members will do anything for beer. Four club members proved this on April 26 lending a helping hand to Hugh and Nadia with spring-cleaning of the Brewery. Lawton Maner, Harrison Gibbs, Gene Hackney, and Don Welsh all rolled up their sleeves and picked up mops. They cleaned out the cobwebs, mopped down the walls and organized the shelves. Looking less like a Brussels Lambic brewery, Williamsburg Brewing Company almost shined under their hard work. The work went faster as Hugh kept running to get refills on his delicious Coloni-ale, a French or Belgian farmhouse style of beer.

## CLUB NEWS

April's meeting was a big success with members sampling a lot of homebrew and several interesting examples of strong ales. In addition, the club made plans for the upcoming BIG BREW (see article in this issue of *The Cellar*) and started into motion the CASK hosted Club Only Competition this fall.

We only had a couple of English and Scottish strong ales to feature this month's style; these included Harvey's Elizabeth Ale and Scotch Silly. However, Don made an American contribution with Stone Brewing Company's Arrogant Bastard. Those of us, who jumped right to that bottle, didn't taste much else the rest of the evening. The Bastard is one hoppy beer!

Congratulations went out to Tim Peltier, Harrison Gibbs, and Bill Mingee for their medals at the Dominion Cup. Sadly, the club didn't have any brewers advance to the second rounds at the AHA. That leaves the BURP competition this summer as the last big regional, so save a few bottles of your best beers.

More good stuff went into the raffle. The club still has some great beer glasses in the raffle bin, but we can always use some more variety in prizes. Next month, the featured raffle prize is a 5-gallon keg donated by Rick Morris. If you are interested trying for the keg, you had better show up.

## HUGH BURNS TO SPEAK AT MBAA CONVENTION

This year the Master Brewers Association of America (MBAA) has its 116<sup>th</sup> Anniversary Convention in the historic beer town of Milwaukee, Wisconsin, October 4-7. This group consists of brewers at every level of commercial brewing, from the biggest producers to the smallest local brewpub. The organization asked CASK member and sponsor Hugh Burns to give a talk in the home of Miller, Pabst, and countless other breweries. His presentation is entitled, "Back to Basics: Yeast Management for Micro and Pub Brewers."

### Quote of the Month

"Ain't that right?" said Mrs. Widdup. "The air's real warm. And there's bock-beer signs on every corner. And the park's all yaller and pink and blue with flowers; and I have such shooting pains up my legs and body."

— *The Merry Month of May*  
O. Henry (William Sydney Porter)

## CASK CELEBRATES NATIONAL HOMEBREW DAY

Celebrating National Homebrew Day, the club joined brewers around the world for the 2003 BIG BREW DAY. The club had 12 members and guests show up despite the intermittent rain. Three members brewed: Tim Peltier brewed a honey ale, Gene Hackney made a brown ale, and Harrison Gibbs with help from Tim brewed a Pre-Prohibition Pilsner. As usual, Harrison's beer was an all-grain and all-day affair.

The highlight, however, was the good beer and cider everyone brought to the event and the great



Clouds and occasional rain couldn't keep CASKers away from brewing.

food. The club provided gilled bratwurst and everyone else brought wonderful sides. Congratulations go to Tim Peltier, this year's winner a year's membership the AHA and free subscription

to the homebrewing magazine *Zymurgy* all provided by the club. That means we expect him to carry forth the word of better beer to his next State Department posting.

Big Brew has enjoyed great success throughout the past couple of years. In 2002 the event had 196 homebrewing sites around the globe—spanning five continents, with more than 2,000 participants brewing 5,235 gallons of beer.

Furthermore, 2001 witnessed 1,864 participants brewing more than 5,185 gallons of beer at 182 brewing sites. This was CASK's third year participating in the BIG BREW event.

There was some talk regarding another club-sponsored Big Brew Day sometime this summer. Hugh Burns and The Brewery Store recently donated 20

pounds of under modified Bohemian Pilsner Malt. This is the grain found in the great Czech Pilsens such as Pilsner Urquell and the original Budvar. Look for more information about a club brew featuring this great grain and the double decoctions necessary to brew with it.



Harrison used a decoction mash for his lager at Big Brew 2003.



## THE CELLARMASTER

by Harrison Gibbs

The date and location are set for CASK's hosting of the club-only competition. On September 27, 2003, beer judges from around Virginia invade Colonial Williamsburg and gather at Chowning's Tavern to judge

the best Historical and Experimental Beers that the nation's homebrew clubs have to offer. We are delighted that Colonial Williamsburg has agreed to help sponsor this event and I would like to recognize Bill Wandersee for extending the offer.

In our first year of existence, CASK was very fortunate to be selected by the American Homebrewers Association (AHA) to host the "Historical/ Specialty/ Experimental" club-only competitions. Of course, it was an easy decision when you ask what club is in a better location to host historical beer styles.

Because CASK would like to spin this event into an annual Historic Beer Competition, the event's success is significant. To assist in the planning and the running of the competition, the club will be forming a committee to oversee the club-only competition. This committee will coordinate the sponsors, recruit and register judges, receive and catalogue the beers, tally scores, and handle logistics for the site and food. Anyone interested in participating please make your concern known to any CASK officer by email or at a club meeting.

Sponsorship is a key part of any competition. In addition to Colonial Williamsburg, the AHA and Williamsburg Brewing Company have offered resources. Contributing to the significance, Colonial Williamsburg has suggested brewing demonstrations by club member Joe Clark.

Entrants will ship their beers to the Brewery Store from September 15 – 24 to wait in the cold room. Once they have all come in, members will log in the entries placing them into groups that facilitate judging. After transportation to Chowning's Tavern, the beers will be judged Saturday morning, September 27.

In addition to the judges, stewards provided by the club will help keep the beer and score sheets organized. Once judging is complete, the judges and stewards will enjoy lunch before heading home.

This is a great opportunity to learn more about beer competitions and judging. Also, the variety and historical backgrounds will open new chapters in our brewing tradition. While I hope everyone participates, we need a half a dozen dedicated members to staff the committee and provide leadership for the rest of club.



## BEER STYLE: *Maibock*

Spring, the bridge between the cold of winter and the heat of summer (this is Virginia, after all) is also a transitional period for brewers and serious beer drinkers.

Cool temperatures (“lagering weather” to the brewer) are replaced by warmer days. Dark, heavy bodied beers slowly give way to lighter-bodied varieties that complement the return of picnics and outdoor reverie. May has long been the month to celebrate this transition. And what better brew to welcome the new season than one that brings together the characteristics of the days ahead and behind—the Maibock.

This medium-to-full-bodied lager maintains a strong malty character in both its aroma and flavor. Maibocks are usually golden to reddish brown due to a significant portion of Munich malt used in brewing. Hop bitterness is typically low, while noble-type hop aroma and flavor may peak through a bit. Maibocks possess a reasonably high alcoholic strength with original gravities ranging from 1.066 to 1.074 and finishing at 1.012 to 1.020 (6-8% alcohol by volume). Lagering at least six weeks helps give the beer a crispness that balances its alcoholic strength.



Maibock is Einbecker's seasonal specialty

### Vital Stats:

**Original Gravity (°Plato):** 1.066-1.074 (16.5-18.5 °Plato)

**Final Gravity (°Plato):** 1.012-1.020 (3-5 °Plato)

**Alcohol by Weight (Volume):** 5-6.4% (6-8%)

**Bitterness (IBU):** 20-38

**Color SRM (EBC):** 4-10 (8-20 EBC)

## Goat Beer?

### Maibock's Myths

by Tim Jones

“Why is it called ‘May goat beer?’” my German-born wife inquired as we scoured the area’s beer stores for a few examples of this month’s style. She explained the words ‘mai’ and ‘bock’ translate to ‘May’ and ‘goat’ respectively in her native language. I couldn’t answer her immediately, but after a little grazing of beer history resources, I could probably tell her more stories than



she could stand, as is the case with all things beer.

Bock beers, and their association with the goat, make for some very interesting stories too. One of the most popular (yet unlikely) explanations for the curious marriage is that the strength of bocks will leave drinkers feeling as though they had been kicked by a goat. Another suggests that the bocks are ‘in-season’ during the month of Capricorn (Dec. 22—Jan.20). The Capricorn symbol? A goat. Still, others insist the goat association is simply the linguistic descendent of a reference to Einbeck—the town of bock’s origin, nestled in North Germany.



Furthering the case for the Einbeck connection is the spring holiday of May 1. During medieval times, Einbeck citizens had brewing rights. A public brew-kettle circulated throughout the city’s homes, one by one, and May 1 marked the date of the public lottery which would determine the order of the brew-kettle’s rounds. Now, Maibock is brewed earlier in order to be ready for drinking come May 1.

For more information and good times with beer, check out [www.beerhunter.com](http://www.beerhunter.com).

## Beers of the Month

Please Contact Harrison Gibbs if you would like to provide a homebrew style or make a suggestion for style of the month

June — European Lager\*

July — American Pale Ale

Aug — Belgian White

Sept — Vienna (Austrian Octoberfest)

Oct — Alt\*

Nov — Scotch Ale

Dec — Brewer’s Choice

\*denotes style coincides with AHA club only competition.

## AHA Club-Only Competitions

**July 25- August 2**

European Pale Lager Category #2

Hosted by Foam on the Range of Denver,

**September 27, 2003**

Specialty/Experimental/Historic Beer, Category #24

Hosted By CASK

**November 14-22**

Koelsch & Altbier Category #8 Los Angeles, CA

Hosted by Pacific Gravity of Los Angeles



## Recipes of the Month

### Maibock

*Extract with Grains*

OG=1.070

FG=1.008

#### Fermentables

8.5 lbs. Liquid light extract

1/2 lb. Munich malt

1 lb. Cara-pils or dextrin malt

3/4 lb. Crystal malt 60° L

#### Hops

1 oz. Northern Brewer (8.5%) @ 60 min.

1/2 oz. Hallertauer (3.7%) @ 30 min.

1 oz. Saaz (3.1%) @ end of boil.

#### Yeast

Wyeast 2124 Bohemian Lager

2/3 cup corn sugar for priming

Start with 5 gallons of water. Crush grains and steep in water at 150° F for 30 min. Rinse the grain with enough water to make 5.5 gallons. Heat to a boil and add Northern Brewer hops. Boil 30 min., then add Hallertauer hops. Boil 30 more min. Add Saaz hops and turn off heat. Chill wort to 45° F and pitch yeast.

Ferment at 45° F for three days. Raise to 50° F for three days. Raise to 55° F. Rack into secondary when gravity reaches less than 1.020. Cool to 40° F and ferment to 1.008 (about three more days). Age at 40° F until clear (seven to 14 days). Bottle and prime. Condition in bottle as long as desired (30 to 60 days).

#### All Grain Version

#### Grain Bill

9 lbs. Pilsner malt

1.5 lbs. Munich malt

3/4 lb. Carastan or pale caramel, 20° L

1/2 lb. Crystal malt, 60° L

1/2 lb. Cara-pils or dextrin malt

#### Hops

3/4 oz. Northern Brewer (8.5%) @ 90 min.

1/2 oz. Hallertauer (3.7%) @ 30 min.

1 oz. Saaz (3.1%) @ end of boil

#### Yeast

Wyeast 2124 Bohemian Lager

#### Method

Mash grains in 3.8 gallons of water in a single infusion at 150° F for 60 min. Sparge with 170° F water to collect 5.5 gallons. Total boil is 90 min. Follow fermentation schedule used in the above extract recipe.

### Spinach and Cheese Casserole

#### Ingredients:

2 lbs. kielbasa or other sausage

30 oz. spinach

1/2 tsp. nutmeg

4 cups mild cheddar cheese, shredded

2 Tbsp. flour

1 tsp. Worcestershire sauce

3/4 tsp. dry mustard

1 cup Maibock beer

Slice sausage in 1/2-inch rounds and saute in skillet until brown. Drain on paper towels. Arrange in bottom of 8-cup baking dish, reserving a few slices for garnish. Cook spinach in water clinging to washed leaves. Drain and press out excess moisture. Stir in nutmeg. Spread spinach over sausage. Combine cheese, flour, Worcestershire sauce, mustard and beer in heavy saucepan. Heat slowly, stirring, until cheese melts and smooth sauce forms. Bring to a boil and pour over spinach/sausage mixture. Garnish with remaining sausage slices. Broil to brown cheese lightly and serve.

### Pairing Food and Beer

(A brief primer adopted from *Cooking Light* magazine)

#### Lagers

**Bock Beer** — Serve with smoked meat, sausages, and sauerkraut.

**Doppelbock** — Great with strong cheese, pickled herring and raw onions.

**Lambic** — Fruity lambics are ideal with fruity desserts like pies, compotes, and fresh berries. Traditional lambics go well with dark chocolate.

**Marzenbier/Oktobertfest** — Great with smoked meats and vinegary potato salad.

**Pilsner** — Best with pork and seafood.

#### Ales

**American** — Good with nuts and slightly sweet foods such as coleslaw, roast lamb and beef.

**Bitter** — Try with roast duck, roast beef, and well-aged cheddar and stilton cheeses.

**IPA** — High bitterness balances slightly sweet foods. Try with barbecued ribs, glazed ham or hoison marinated chicken.

**Pale Ale** — Try with steak, salmon or other fish.

**Porter** — Best with bittersweet chocolate desserts.

**Stout** — Great with oysters, rich meats such as short ribs, and game such as grouse.

**Wheat Beers** — Wonderful with spicy foods like curry. Also great with fried foods such as fish and chips.

## A TASTE OF HISTORY: A Golden Age of Golden Lager

by Harrison Gibbs

A century ago, the American beer drinker might take a deep draught of golden pale lager and wipe the froth from his handlebar mustache. Literally from a Golden Age, Pre-Prohibition lagers represent the full bodied golden lagers that appealed to America beer drinkers before the passage of the 18<sup>th</sup> Amendment. These were the working man beers, brewed by immigrants from Germany and central Europe, and fed a national thirst. They arose amid the rapid industrialization of America. The land and its people were becoming more connected by the steel rails and improved transportation and refrigeration technology. While Lady Liberty welcomed the world, many immigrants brought with them their brewing traditions and tastes. These contributions combined with American ingredients to produce the truly American beers we now refer to as Pre-Prohibition Lagers.

At this month's BIG BREW, Tim Peltier and I undertook a recreation of this American treasure. We pulled out my all-grain equipment, sat through a double decoction that ate up valuable time even as the sky darkened with impending rain. The effort, however, should be worth it if the bubbling in my lager cooler says anything.

Distinctive from European Lagers, the Pre-Pro combines the use of light barely malt with adjuncts, particularly corn. This makes sense considering the importance of corn in American agriculture. Corn also provides a unique new world contribution. But unlike the watered down mass produced beers of today, Pre-Pro offered more body and stronger hop flavors and bitterness. These were beers that gave strength to our nation's mighty workforce.

While few commercial beers come close, homebrewers and beer enthusiast such as the legendary homebrewer George Fix and microbrewer Tom Cizauskas have sought the revival of this long lost style. In 1997, the American Homebrewer's Association Competition officially recognized the style as an "American-Style Pilsner" a subcategory of the Classic Pilsner.

Formulating a Pre-Pro recipe, the homebrewer needs to make use of a high amount of corn adjunct. As much as 15 to 25% corn should be used. Traditionally, American produced six-row barley was the major grain produced. While providing more converting enzymes than normal two-row malt, European brewers didn't like the harsher flavors contributed by six-row malt. The corn, however, appears to smooth out any harshness from the six-row, and adds additional fermentables. Six-row and corn combine for a match

made in New World heaven. But if six-row is not available, a fully modified two-row pale or pilsner malt works fine.

Original gravities ranging from 1.045 to 1.060 reflect the every day and everyman quality of the style. Borrowing from its old world origins, noble hops provide IBU's of 20 to 40. The best hops for the style include Crystal, Liberty, Mt. Hood, Tettanger, Hallertau, and Saaz. The later hops are best reserved for aroma using the former varieties for bittering. Yeast should be any clean European lager strain, which may be closer to the variety carried to the new world by the Brewer's of the nineteenth century. Tim and I used White Labs "Mexican Lager Yeast." Originally unaffected by Prohibition and the subsequent consolidation of the American breweries, Mexico still produces unique European style beers that may come closer to the Pre-Pro style we were looking for.

Below is our recipe for "Handlebar Pilsner" Williamsburg's true American lager, despite what they say across town at AB.

### *Handlebar Pilsner*

**8 lbs Pale 2-row Malt**  
**2 lbs Flaked Maize**  
**2 oz Crystal Hops (4.1% AA) (60 min)**  
**1/2 oz Hallertau Hersbrucker (4% AA) (30 min)**  
**1/2 oz Hallertau Hersbrucker (4% AA) (5 min)**  
**1 Tbsp Irish Moss**

#### **White Labs Mexican Lager Yeast**

Mash in the malt and corn together. Flaked corn has been gelatinized and so does not require any additional mashing or cooking as would corn grits. We did a double decoction: mashing in with a lower temperature for a protein rest at 130° F then removing some of the grain mixture and slowly bringing it to a boil before returning it to the full mash. This raises the overall mash temperature and provides fuller and sweeter wort. A double decoction requires this process to be done twice, with a final temperature adjustment from 150° F to 160° F to mash out. Then the grain is sparged to 6 gallons and boiled for 60 minutes. The hops are added in the above schedule and after cooling, pitch the yeast. Still in the primary, the beer is fermenting at 50° F and after removing to the secondary we will drop the temperature and lager around 40° F. Prime or keg as usual and then enjoy a taste of yesterday. After taking a deep drink, you may even want to blow the foam from your handlebar mustache.

# CALENDAR

## Of Club Events and Competitions

**May 17th, 2003**

### **2nd Annual Virginia Beer Festival**

2:00-6:00 PM Towne Point Park (Norfolk, Va.)

\$15 in advance \$20 at the gate

Tap in to sophisticated beers and handcrafted microbrews from around the globe.

For more information:

<http://www.virginiaartsfest.com/funoutdoors.html>

**May 17th & 18th, 2003**

### **River City Beer & Seafood Festival**

At the Brown's Island in Richmond, Va.

The event features more than 40 types of craft and imported beer, great seafood and live music

**May 24, 2003**

### **All that Glitters is Not Old Competition**

English & Scottish Strong Ale AHA Club Only Competition, Tucson, AZ.

Hosted by David Moritz, Matt Stinchfield and the Rillito Creek Brew Club of Tucson, AZ

Contact: Dave Moritz

Phone: 520-71-1114

Email: [david-j-moritz@worldnet.att.net](mailto:david-j-moritz@worldnet.att.net)

**June 19, 2003**

### **CASK Meeting**

Join the Colonial Ale Smiths and Keggers for their monthly meeting, June 19 at the Williamsburg Brewing Company in Williamsburg. Meeting starts at 7:30 p.m. June's style is European Lagers. Bring your homebrews or commercial examples. All beer is welcome!

**June 19-21, 2003**

### **2003 National Homebrewers Conference**

Chicago, IL

For more information:

<http://www.beertown.org/events/hbc/index.html>

### **June 19 & 20, 2003 AHA National Homebrew Competition 2nd Round**

All entries that placed in the first round regional competitions are eligible to compete in the second round. This competition will be held at the National Homebrewers Conference in Chicago.

Website: <http://www.beertown.org/>

### **July 2003 American Beer Month 2003**

Everywhere, USA "Discover the Flavors of Independence" Plan your events and promotions early!

Contact: Monica Tall

Phone: 303-447-0816; 888-822-6273

Email: [monica@aob.org](mailto:monica@aob.org)

<http://www.americanbeermonth.com>

**July 17, 2003**

### **CASK Meeting**

Join the Colonial Ale Smiths and Keggers for their monthly meeting, July 17 at the Williamsburg Brewing Company in Williamsburg. Meeting starts at 7:30 p.m. This month is American Pale Ales.. Bring your homebrews or commercial examples. All beer is welcome!

**August 2, 2003**

### **Mead Day!**

For more information:

<http://www.beertown.org/events/meadday/index.html>

**August 15, 2003**

### **CASK Meeting**

Join the Colonial Ale Smiths and Keggers for their monthly meeting, August 15 at the Williamsburg Brewing Company in Williamsburg. Meeting starts at 7:30 p.m. August's style is Belgian Whites. Bring your homebrews or commercial examples. All beer is welcome!

**September 25-27, 2003**

### **Great American Beer Festival**

Colorado Convention Center in Downtown Denver

For more information:

<http://www.beertown.org/events/gabf/index.htm>

**November 1, 2003 Teach a Friend to Brew Day**

Recruit new homebrewers by sharing the joys of this glorious hobby to your non-brewing friends. Invite them to your house for an introductory lesson in homebrewing.

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CASK  
is sponsored by  
The Williamsburg Brewing Company  
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