



# The Cellar

The Official Newsletter of the  
Colonial Ale Smiths & Keggers

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

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## CLUB NEWS

Mai Mai, it's been quite a while since the May meeting. But the healthy crowd in attendance will most likely remember the meeting warmly. Rather that feel came from the sizeable selection of Maibocks, both commercial and homebrew, the keg of Munich courtesy of Frank, or the good spirits of those celebrating the conclusion of William and Mary law school (congratulations by the way), the meeting was a success.

Harrison spent some time going over what we all can expect come September when CASK hosts it's first Club Only competition. Appropriately, the Colonial Ale Smiths and Keggers will be hosting Category 24, Specialty/Experimental/Historical Beers, now set for September 27. We still need a couple dedicated volunteers to help with the logistics of the competition. Some of the best news shared at the meeting, however, is that Colonial Williamsburg is on board to help out a great deal with the location, some staffing, and even some food. Let's hear it for CW. Yeah! We'll be talking about this more and more as the big day approaches. In the mean time, get your own Category 24 beers ready, as we can only send one brew from our club to the competition. Check out last month's *Cellarmaster* column for some more info.

## American Beer Month

Over 7,000 brands of beer are brewed in the United States. Our nation's beer tradition goes back to the earliest days of American history, with founding father's such as Jefferson brewing in Monticello and found mother's such as Martha Washington producing the suds for Mount Vernon. Began as a grassroots campaign, American Beer Month promotes American brewing and celebrates the diversity and variety of American beer.

Take time this **JULY** to sample some of America's brewing history. American beer traditions are the richest and most diversified in the world. Harrison and Tim's pre-prohibition should be ready by then. Do you have a favorite American beer? Enjoy the summer and enjoy exploring the world of American beers.

## 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

- July — American Pale Ale
- Aug — Belgian White
- Sept — Vienna (Austrian Octoberfest)
- Oct — Alt\*
- Nov — Scotch Ale
- Dec — Brewer's Choice

\*denotes style coincides with 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



## THE CELLARMASTER

by Harrison Gibbs

### Kegging Top Ten

Once you keg, it is hard ever to bottle again. At least this is how I feel when the kitchen floor is lost beneath formations of 12 ounce bottles—an army to fill. As more CASK members acquire kegs, I thought a list of “dos and don’ts” might offer some encouragement and guidance for the novice kegger.

**1. Don’t start without testing to see if the keg holds pressure.** This may sound simple, but many used kegs were banged around a lot. During the rougher parts of their former lives, the kegs’ may have gotten bent in places that prevent them from holding a seal.

**2. Do rinse your kegs after each use with hot water or a PBW solution.** Even that used keg your friend gave with all of that gunk inside benefits from an initial soak in hot water. Commercial beer line cleaner and Five-star’s cleanser can help keep the keg clean, beer after beer.

**3. Do a deep clean of all the keg’s parts.** This rule is crucial when reconditioning a used keg. Take off all of the fittings, remove the gas tube and the steel dip tube and clean individually. The long dip tube may be a problem. Scrub the outside of the tube first, then use a long straightened clothes hanger or similar war and push a piece of your cleaning sponge or cloth all the way through the tube. Once cleaned, process should need repeating.

**4. Don’t ever clean or sanitize with bleach.** Chlorine is hard on steel, and can pit the stainless steel, dissolving the protective oxide and leaving the surface exposed to the elements to the keg walls. Instead, PWB by Five-Star, B-Brite, or Straight A. Brewer’s Edge Cleanser is a specially buffeted chlorinated cleanser that is safe to use on kegs as long as you follow instructions.

**5. Don’t use the old gaskets.** Even if the old rubber fittings appear fine and without cracks, replacing all of the o-rings prevents the transfer of the Pepsi, Sprite root beer flavors to your batch of beer. You don’t need to replace the valve parts unless the rubber appears cracked. Unless something is wrong, these spring valves are not in steady contact with the beer.

**6. Don’t fill your keg before it is sanitized.** Just as bottles need to be cleaned and then sanitized, so does your keg. Unlike bottles, however, kegs are a lot easier. If using a no-rinse sanitizer just fill, let sit the minimum amount of time, and then empty.

**7. Do settle on the choice of keg - pin-lock or ball-lock.** Once you have settled on the style of keg you plan to use (pin-lock or ball-lock) then stick with it. While there is no difference between the kegs, the necessary taps differ. It is a good idea to keep your selection of taps and fittings interchangeable between kegs.

**8. Don’t use flare end disconnects.** Designs have improved and the old flare fitting on the ball-lock and pin-lock have been replaced with a screw valve fitting that accommodates a male swivel-nut assembly, which attaches to hose. This means you can unscrew the disconnect assembly for rinsing the line.

**9. Don’t worry about force carbonating.** You can always use your keg as a big bottle and prime the beer as you would those cases you are now leaving in the closet unused. This is similar to the “real ales” such as Williamsburg Brewing’s cask conditioned beer at the leaf. However, use ½ cup of corn sugar, less than you would if you bottled. There are two drawbacks to this method. First, it leaves sediment in the bottom of the keg, but the first glass or two of the beer will clear it out. Second, if the large O-ring does not seal well without being under pressure, then the beer will never carbonate and may go bad. This is usually on a problem on old overused kegs with small rubber O-rings.

**10. Do use the right length of hose for your beer line.** Surprisingly, the length and internal diameter of the beer line affect the level of carbonation making dispensing easier. As a rule, multiply the length of the dispensing line by its restriction factor (ID 3/16” vinyl = 3; 3/16” poly = 2.2; 1/4” vinyl = 0.85; 1/4” poly = 0.5) and set your regulator 1 or 2 psi above the resulting number. The pressure drops as the beer travels up the dip tube on its way to your glass.

### Quote of the Month

“Listening to someone who brews their own beer is like listening to a religious fanatic talk about the day he saw the light.”

— Ross Murray, *Montreal Gazette*

## BEER STYLE: *Euro Lagers*

European Lagers can be divided into two broad categories—pale and dark. The pale varieties consist of several distinct beer styles, including the Pilsners, Dortmund

Export and Muenchner Helles. Since Pilsners can be further subdivided, it's easiest to view them as their own style. After all, it was the Pilsner that is credited with starting the lager revolution of 1842.

Dortmunder Export, believe it or not, is a style indigenous to the Dortmund region of Germany. It's not a widely popular style any longer, and is fairly difficult to find. But that's why we brew it ourselves. The Dortmund export is Dortmund's version of a golden lager. Fuller than a Pilsner, these brews are less aromatic and hoppy, favoring a firm, malty body. A higher original gravity than most pale lagers contributes to these qualities.

Gabriel Sedlmayr of the Spaten Brewery created the Muenchner Helles in 1894 in an effort to compete with the up and coming Pilsners, and Germans were first treated to this blond lager in 1895. The brew gained popularity throughout the country, and is still alive and well today. Helles is a delicate, yet rich beer, neatly balancing grain and malty flavors with just enough hop bitterness.

Of the dark Euro lagers, Munich Dunkel and Schwarzbier, the Dunkels are probably the most common of the two. In Germany, if you were to order a Dunkel, or "dark", you would most likely get a dark lager, as these were the original lagers of Munich.

Dunkels are a great showcase of Munich malt, with an amber to dark brown color and often a hint of red. These brews are heavily dominated by the Munich maltiness, sometimes characterized as "spicy," but also carry a touch of sweetness. The German Noble hops used in these varieties are simply the supporting cast to the complex Munich malts, which in many cases make up nearly 100% of the grist.

Schwarzbier's are more roasty than Dunkels, though the "black beers" are still primarily malty. Very well balanced beers, Schwarzbiers are darker and drier than their other Euro Dark Lager relatives. Originally, many drinkers would flavor their Schwarzbiers with sugar, prompting a well known producer, Koestritzer, to offer an original and sweet version of this beer. Now, the current Koestritzer product is the happy medium between the two.

Check out the Schwarzbier recipe on pg. 5, and the Helles recipe on pg. 4.



## Culture in a Bottle

by Harrison Gibbs

Sometimes you drink a beer that you wish you could just keep enjoying. This feeling is what drives many of us to faithfully track down clone recipes and try our own hands at recreating our favorite commercial beers on the home stove. One step that helps is culturing beer yeast for later use, and yeast propagating from your favorite bottle is easy.

When I go yeast hunting, I try to capture yeast from beers where the yeast character is one of the major components. Belgian style ales offer the perfect yeast to culture. Certain Belgian breweries bottle condition, leaving their yeast lying around at the bottom of the bottle waiting to be cultured. Filtered beers are no good. While some breweries such as the German Hefeweizen producers ferment with a distinct yeast strain, they bottle with lager yeast that is more prone to settle to the bottom. Also, avoid pasteurized beers, as the process kills the yeast as well as any other living organism in the bottle. I have had success with beers by Allagash, Hoegaarden, and Chimay.

First, select the yeast about week before you are going to brew. Bring your selected bottle to room temperature. At the same time, you need to make a culturing starter. This is just a small batch of wort, which you prepare by combining 6 ounces of light dry malt extract with 6 ounces of water. Boil with a couple of hop pellets and then cover allowing the wort to cool to 75-78 degrees. Next, pour of the selected beer, leaving about an inch in the bottle with the unstirred up yeast. I then enjoy the decanted beer warm or use it for cooking - good beers should never go to waste.

Carefully transfer the cooled wort to the beer bottle. Agitate and aerate. Then stopper the bottle with a sanitized airlock and #2 holed-stopper. These are a great size to have handy. If you are using a larger selected bottle, you can adjust the culturing wort volume using 8 oz. of extract to 8 oz. of water.

After two or three days, the culture should start bubbling. Some beers that have sat on the shelf longer may take more time. This is a good time to step up your starter by adding the culture to a larger volume of wort. This second starter can be made with a quart of water and six ounces of extract. You are now going for a higher yeast count. But don't worry. The first cultured bottle is usually enough pitchable yeast for all but the strongest styles.

Before pitching into your fermenter, swirl the bottle to get the yeast lifted up off the bottom. This method not only works with commercial beers but may also help recapture your favorite homebrew yeast, even those of your friends.

## Recipes of the Month

### Bavarian Helles

(5-Gallon, all extract)

OG = 1.048

FG = 1.010

SRM = ~2.7

IBU = 18

ABV = 4.8%

#### Fermentables:

6.6 lbs. Pale Pils malt extract (pref. German)

#### Hops:

0.8 oz. 4.0% AA Hallertau Mittlefruh (bitter)

0.3 oz. 4.0% AA Hallertau Mittlefruh (flavor)

0.6 oz. 4.0% AA Hallertau Mittlefruh (aroma)

Wyeast 2206 (Bavarian Lager) or

Wyeast 2308 (Munich Lager)

#### Step by Step

Mix the malt extract with your brewing water in the kettle. For a light colored beer such as a Helles, the closer you approach a full wort boil, the better. So get as close to 5 gallons as you can manage.

The boiling time for extract Helles is 1 hour. Add the bittering hops at the beginning of the boil, the flavor hops about 20 minutes before the end of the boil, and the aroma hops a few minutes after the boil.

Chill the wort to between 50 and 59° F. Aerate well and pitch the yeast. For primary fermentation, ferment the beer at 48° F for two weeks. When primary fermentation has finished, rack the beer to a secondary fermenter and cool the beer by 2°F a day until you reach 33° F. Lager the Helles for four weeks to three months at 33 F. Package the brew with DME, condition and serve cold.

### Did you Know.....

Today's average Bavarian consumes about 27 gallons annually of just Helles. Compare that with the 22 gallons per year the average American drinks—of all beer styles!

## Coconut Beer Shrimp with Sweet & Tangy Sauce Recipe

### Ingredients

4 eggs

1 cup beer

3-1/2 tsp Creole seasoning (divided use)

1-1/4 cup all-purpose flour

2 Tbsp baking powder

48 large raw shrimp, peeled, tails on, deveined

1-1/2 to 2 cups fresh or shredded coconut

Oil for deep-frying

### Sweet and Tangy Sauce:

2 cups orange marmalade

1/4 cup Creole or Dijon mustard

3 Tbsp shredded horseradish

### Cooking Instructions

#### For the Shrimp:

Combine eggs, beer, 1 tsp Creole seasoning, flour and baking powder. Blend well. Season shrimp with remaining seafood seasoning. Dip the shrimp in beer batter and roll in coconut. Fry in oil heated to 350 degrees F. in deep fryer, wok or deep saucepan. The oil should be at least 1-1/2 inches deep. Drop shrimp in a few at a time and fry until golden brown. Remove and drain on paper towel.

#### For the Sauce:

Blend together dipping sauce ingredients.

Yield: 6 servings

## Roasted Tomato and Goat Cheese Salad

*Recipe from Gourmet Magazine*

2 large beefsteak tomatoes

Salt and pepper to taste

1/2 cup extra-virgin olive oil

3 tablespoons balsamic vinegar

2 tablespoons each chopped fresh thyme, sage, oregano, and basil

1 (12-ounce) log Montrachet goat cheese

2 cups mixed salad greens

Preheat the oven to 300° F. Halve and seed the tomatoes, season with salt and pepper. Lay tomatoes on a baking rack set over a cookie sheet in oven for 20 minutes. Meanwhile, combine the oil, vinegar, and chopped herbs. Remove tomatoes from oven, remove skins, and brush tomato halves with vinaigrette. Return the tomatoes to oven to roast 1 hour more. Meanwhile, slice goat cheese log into 12 equal-size disks, brush with the vinaigrette. Remove tomatoes from oven and divide among 4 salad plates with cheese. Toss the greens with the remaining vinaigrette and place 1/2 cup alongside each serving of tomatoes and cheese.

## Retrospective Tastings: A Homebrewer's Recollection of Beer From His Pre-Homebrew Past

by Tim Jones

One of the first things I promised to myself after graduating college was that I would never again use my own money (or that of those dear to me) to purchase cheap, insipid beer. Of course, that was before I landed my first job, and before I had ever tasted a homebrew. A few months later, I traveled to Germany with my then-girlfriend-soon-to-be-wife and her family, where the beer there prompted my pledge to evolve from a haphazard statement of preference to more of a beer-drinking doctrine. Then two years later, the genesis of homebrewing in my life once again inspired revision to the pledge, and has, consequently, encouraged reflection on several of the many beers I consumed during my stay in northern Bavaria.

Perhaps the most striking beer I tasted in Germany, and sadly one of the last, I found at a small monastery, Kloster Engelberg, in the hills of Grossheubach. Much of German brewing has its origins in monastic traditions, evident in the names of many Munich breweries (Augustiner, Franziskaner, Paulaner and Weihenstephan), so it goes without saying that these monks know how to brew.



The view from Kloster Engelberg

Both the monastery and the church were absolutely breathtaking. From the courtyard surrounding the structures, the Main river and entire town of Miltenberg were easily visible, as were several small towns scattered throughout the hills; not an uncommon sight for much of rural Germany. But I digress. This is about the beer.

After touring the monastery and church, we headed to the brew house to enjoy the Franziskaner (these particular monks) specialties, black beer and cheese. By the way, these monks are known for their particularly casual dress—jeans and Birkenstocks under their habit.

Just looking at the liter mugs being served, filled to the brim with a deceitfully dark brew got me excited. As we were waiting for our pours, my wife's uncle got me even more enthused, telling me (through my wife as a translator) that he would make the drive up the steep mountain side to Kloster Engelberg just for a taste of the fresh beer, which he claimed was

the best black beer in northern Bavaria.

What surprised me most was how smooth and easy to drink the beer was. As a non-brewer at the time, I was expecting something akin to a heavy, bitter stout or a big barley wine. Not so, the beer was perfectly balanced (now that I know what that means). Moderate body, a bit of bitterness, a touch of roastiness in the finish and probably the best tasting beer I'd ever had. For those of us who never considered a dark beer particularly refreshing, this was a shock. The color was also surprising, since it was almost pitch black, but very, very clear too. For an inexperienced drinker, this was a shock. Dark, smooth, clear, and refreshing? I couldn't get enough, so I bought a six-pack of hand bottled brews to bring back to the states. Long story short, they never made it. But I do recall the monk's cheese and special spiced bread were a perfect accompaniment to my schwarzbier.



Das Gute Bier

There are so many great brews out there, and I've had many many beers, but nothing, and I mean nothing, can compare to a one-of-a-kind, fresh beer I had at that tiny little monastery in the hills of Germany. It is pure roots drinking. And, for those inclined to indulge, there's always comfort in helping out a good, holy cause.

## Schwarzbier

All Grain Recipe

OG: 1.054

7# Pilsner Malt	1 Cup Molasses
1# 80-L Crystal	1 1/4 oz. Perle hops (bittering)
1/2# Black Patent	1/2 oz. Perle hops (flavor)
1/2# Munich Malt	1/2 oz. Perle hops (aroma)
1/4# Chocolate Malt	
1/4# Roasted Barley	Wyeast 2308 Munich Lager

Mash crushed grains for 60-90 minutes. Collect 6 gallons wort. Add molasses and bittering hops and boil for 1 hour, adding flavor hops 30 minutes into the boil. Remove from heat, and add aroma hops, cover and steep for 15 minutes. Cool wort and pitch yeast.

Primary ferment at 50-55° F for 5-7 days. Transfer to secondary fermenter. Lager for 3-4 weeks. Bottle using dry malt extract, age in bottle 7 to 10 days.

# CALENDAR

## Of Club Events and Competitions

**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>

**September 27, 2003**

### **CASK Hosts Historic Beer Competition**

Judging in Colonial Williamsburg, in Virginia

For more information:

[ukalimbe@cox.net](mailto:ukalimbe@cox.net)

**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  
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The Williamsburg Brewing Company  
189-B Ewell Road  
Williamsburg, VA 23188  
**757.253.1577**