



# 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

### Club Only Competition Meeting Following July Meeting

Anyone interested in heading up one of the three teams necessary for the Club Only Competition must meet after the official club meeting July 17. While it should not take long, tasks will be assigned to better get the ball rolling. The spots available are the Competition Administrator, Facilities Coordinator, and Beer Judge Coordinator.

### Monticello Homebrew

Excerpted from the *Richmond Times-Dispatch*, July 6, 2003

By Carlos Santos, *Times-Dispatch* Writer

CHARLOTTESVILLE — Besides producing a lot of history, Monticello once produced a lot of beer, brewing about 200 gallons of ale a year for Thomas Jefferson's table at the peak of production.

That history of brewing at Monticello is now being told at the beer cellar, a newly restored area in the all-weather passageway beneath the main house.

The beer cellar contains no beer, but it has historically accurate reproductions of wooden casks, boxes, stoneware, glass bottles and other beer- and ale-related items from the 18th and early 19th century.

The cellar features interpretation on a reader rail telling the story of Monticello brewing, with illustrations of a Jefferson-designed brewhouse on the grounds.

Susan Stein, the curator at Monticello, said Jefferson apparently enjoyed beer, though it is uncertain just how much he may have drunk.

Beer and cider were served at the dinner table at Monticello. Wine was served after the meal.

Tracing the history of brewing at Jefferson's home led to one fact that might surprise at least modern brewers: Jefferson's wife, Martha, was the early brewmaster at Monticello.

"She knew how to brew," Stein said. "It was not uncommon for women to be brewing in the 18th century. . . . In the 19th century it became more of a man's job."

Though Martha died young, she supervised the early brewing at Monticello from 1772 to 1782, Stein said. Martha whipped up what was known as a "small beer" with a low alcoholic content and low shelf life. She would brew only about 15 gallons of beer at a time.

After her death and Jefferson's departure for France, brewing stopped at Monticello. It started again in a major way around 1812, in part because of the war of 1812.

Joseph Miller, an English sea captain, was being detained in Charlottesville because of the war.

Jefferson heard about Miller's skills as a brewer and invited him to Monticello, where Miller brewed ale and taught the craft to Peter Hemings, one of Monticello's slaves.



Read the full story online at <http://timesdispatch.com/news/more/MGBE0MX9SHD.html>

## THE CELLARMASTER

by Harrison Gibbs

### American Beer Month and an American Tradition

Last month, Marta and I decided to take a stroll down Duke of Gloucester. Just returning from an afternoon cook out across the York River, we needed a break from the mosquitoes and boring six pack beers. Marta suggested something dark and cozy but with good beer.



That suggestion led us to Chowning's Tavern in Colonial Williamsburg. Few places take a person back more than the historic taverns of Williamsburg—this is especially true as we celebrate American Beer Month this July.

While it was Marta's first visit, I had not been to Chowning's in several years. Rebuilt to resemble an eighteenth century ordinary, the rustic inn serves food and beer to travelers to the city, just as Josiah Chowning's rustic inn did. In 1776, Chowning advertised the opening of a tavern "where all who please to favor me with their custom may depend upon the best entertainment for themselves, servants, and horses, and good pasturage." I don't know what he offered the horses for entertainment, but the beer and food offered today's patrons could not be that much different. If you have been to any of the other taverns and inn's in CW, Chownings is the workingman's tavern, so what better place to go for a cool pint.

During the summer, most of us avoid the crowds of Colonial Williamsburg. Evenings, however, are relatively peaceful. The tavern is half way between Merchant Square and the Capital, and only groups of people on lantern ghost tours walk the streets. We, however, were interested in another kind of local spirit and so continued onto the tavern.

The hostess seated us immediately in the bar area. There is only open seating so you never know with whom you will share a booth or table. Moreover, that was the way Americans enjoyed their beers and taverns two centuries ago.

After the tavern stops serving dinner in the main rooms the bar hosts an evening's entertainment of "gambols." This nightly diversion includes songs and tales by local minstrels, as well as games of chance and skill taught by the wait staff. In addition to drink and song, the bar features a "light fare" of cheeses, ham biscuits, and other snacks.

Settling into our booth, Marta and I ordered the crock of cheese and a couple of pints of good Ameri-

can craft brew. The tavern offers six beers on tap: Josiah's Ale, Williamsburg's ColoniAle, Old Dominion Lager, Legend Pilsner, St. George Porter and Liebotschaner Cream Ale. The last is a seasonal offered by Lion Brewery in Wilkes-Barre, PA. I had the ColoniAle brewed by our own Hugh Burns, while Marta enjoyed a pint of Josiah's Ale. The server said St. George Brewery made it and Josiah's tasted like the brewery's excellent IPA. Both were perfect thirst quenchers for the hot night. In addition, both were good examples of beers that capture the spirit of American independence more than anything produced by AB. The fact that the draft beers come in squat ceramic mugs patterned from the colonial period, further added spirit to our drinks.

On top of the draft selection, more-commercial brews are available in bottle; including K Hard Cider, Bud Light and Anheiser Busch's malterative Mike's Hard Lemonade. Chownings also offers Virginia wines and an interesting selection of period specialty alcohol drinks and punches. The tavern, however, prominently featured the spirit of American craft beer in its draft selection.

I mention this spirit because July is American Beer Month, a four-year-old grassroots campaign to promote American brewing and celebrate the diversity and variety of American beer. Inaugurated by the Association of Brewers, American Beer Month highlights America's brewing tradition and history. Every year a group of brewers and brew lovers meet in Philadelphia to kick off the event. While it is impossible to sample the beers from the 7000 breweries in America (and who would), it is not hard to raise a mug of locally brewed ale in remembrance of our brewing forefathers. Of course, this last toast was lost on our Swiss guests. But they smiled politely, toasted, and then we all ordered another round.

So next time you feel a need to reconnect to the brewing tradition from which all us independent homebrewers descend, duck into Chownings for a mug of ale. In the meantime, enjoy the summer and enjoy exploring the world of American beers.



Chowning's Tavern, Colonial Williamsburg

## BEER STYLE: *American Pale Ale*

Go on, admit it. You love American Pale Ales. There's not a style, with maybe the exception of Steam Beer, that better typifies the microbrewing revolution of the early 1990's. But that's not to say the style is new, or even totally unique.

American Pale Ales are an American interpretation of the ever popular British Pale Ales. While the two styles share some similarities, they remain distinctly different. At the dawn of American microbrewing, a few traditionalists took great pains to preserve the English profile of the style. However, what we know today as the American Pale Ale isn't quite the same thing.



*SNPA is  
America's best  
selling pale ale.*

What separates the two most dramatically is the hop profile. American pales use primarily American hops that tend to lend a citric like, almost grapefruit bite to the finished beer. Favorite hops, like those found in everyone's favorite Pale ale, Sierra Nevada, are Cascades. Centennial and Columbus are widely used as well, and still others prefer Brewer's Gold or Willamette.

As is the American way, hopping rates tend to be significantly exaggerated when compared to English pales. To accentuate the hop character even further, water used in pales should be relatively low in carbonate content, similar to the Burton on Trent water traditionally used in English pales.

Yeast is another characteristic of American pales that sets them apart from those brewed across the pond. American brewers use a neutral yeast that, when combined with the elevated hop levels, drastically lowers any fruitiness that might be produced by the yeast. The favorite? Wyeast 1056, the same that Sierra Nevada uses for their pale.

American Pale ales are a true pleasure to drink—crisp and refreshing, and enough hops to satisfy even the greenest hophead. Don't limit yourself to Sierra Nevada though, try some of the other great commercial examples, or even better, brew a few of your own. Check out the recipe on page 4 for an example of a good pale ale.



## Getting Some Air

Recently, I had a yeast starter that took more time than I expected to begin bubbling. Despite pitching plenty of yeast into a sugar rich solution, the flask remained quiet. No bubbles. No foam. No fermentation. What should have been healthy yeast racing toward brew day, was panting for oxygen. To get your yeast off to a strong start, it needs a healthy supply of oxygen.

Yeast has two distinct stages, an aerobic phase when it begins to reproduce, and an anaerobic phase during fermentation. This means it needs oxygen to get started, but keep it away from air during and after fermentation to prevent oxidation and the accompanying off flavors.

There are several methods to supply or oxygenate your yeast ranging in cost and difficulty. The easiest and still very effective method is shaking your wort for a good 10 to 15 minutes. Shaking is possible in a lidded bucket, stoppered carboy, or small flask. To keep the wort sanitary and the kitchen clean use a sanitized solid stopper to plug any holes. Once the aeration is complete, then attach the drilled stopper and airlock.

If you siphon the cooled wort from the brewpot to the fermenter, two small holes drilled into the end of your siphon hose will speed aeration. Commercial attachments are also available that do the same thing, but why pay extra.

Finally, the most effective and pricey method requires the use of aeration stone. While some are especially for homebrewers, try the aeration stones sold for fish tanks. Be sure you get a new one; nobody wants algae in their beer. You will need an aquarium pump to supply the air. For serious oxygen, a small tank can be acquired from the hardware store. Now your beer has the same access to oxygen as an NFL running back, so there is no excuse for being out of breath.

My yeast finally got into the race. My failure to agitate the starter, however, forced me to put off my brewing for another week. Next time, I will give my yeast a breathing chance.

### Quote of the Month

"There is an ancient Celtic axiom that says 'Good people drink good beer.' Which is true, then as now. Just look around you in any public barroom and you will quickly see: Bad people drink bad beer. Think about it."

— Hunter S. Thompson

## Recipes of the Month

### Widmer Hop Jack Clone

(5 gallons, extract with grains)

OG = 1.056 FG = 1.013 IBUs = 36 to 40



#### Ingredients

3.3 lbs. John Bull LME  
2 lbs. Cooper's light DME  
0.5 lb. Vienna malt  
1 lb. Munich malt  
1.5 lb. Crystal malt (40° Lovibond)  
0.25 lb. Dextrin malt

0.5 oz. Willamette hops (bittering)  
0.75 oz. Cascade hops (bittering)  
1 oz. Cascade hops (flavor)  
0.5 oz. Centennial hops (aroma)  
0.5 oz. Cascade hops (aroma)  
1 tsp Irish moss for 60 min.

White Labs WLP001 (California Ale) yeast or Wyeast 1056 (American Ale)

#### Step by Step

Steep crushed malts in 3 gallons of water at 150° F for 30 minutes. Remove grains from wort, add malt syrup and malt powder and bring to a boil. Add Willamette and Cascade (bittering) hops, Irish moss and boil for 60 minutes. Add flavor hops (1 ounce of Cascade hops) for the last 10 minutes of the boil. Add aroma hops (Centennial and Cascade) for the last 2 minutes of the boil.

When done boiling, strain out hops, add wort to two gallons cool, preboiled water in a sanitary fermenter, and top off with cool, preboiled water to 5.5 gallons. Cool the wort to 80° F, aerate the beer and pitch your yeast. Allow the beer to cool over the next few hours to 68° to 70° F, and ferment for 10 to 14 days. Bottle your beer, age for two weeks and enjoy!

#### All-grain option

Replace light syrup and powder with 4 pounds pale malt and increase Munich malt to 4 pounds. Mash your grains at 150° to 152° F for 45 minutes. Collect enough wort to boil for 90 minutes and have a 5.5 gallon yield in the fermenter.

Decrease bittering hops to 0.5 ounce of Cascade to account for increased hop extraction efficiency in a full boil. The remainder of the recipe is the same as the extract.

*\*recipe taken from BYO online.*

## Double-Fired Porterhouse Steak

#### Classic Steakhouse Rub

1 tsp ground mustard  
1 tsp granulated garlic  
1 tsp kosher salt  
1/2 tsp finely ground black pepper

#### Steak

1 porterhouse steak, cut 2 1/2 inches thick (about 2 3/4 lb)

#### Cooking Instructions

Combine dry spices and rub mixture on the steak, lightly coating both sides. (Reserve the rest of the spice rub in a air-tight plastic bag for later use.) Let the steak sit at room temperature for about an hour.

Preheat oven to 350 degrees. Lightly film the bottom of a non-stick, ovenproof saute pan with olive oil and heat over a high flame until the pan is very hot and the oil starts to smoke. Carefully place steak in hot pan and sear until crust forms, turning only once (about 3 minutes on first side; two on flip side). Place pan in preheated oven to finish cooking, about 8 to 10 minutes for rare; 10 to 12 for medium-rare.

Transfer the steak to a cutting board and let it rest for about 5 minutes to let the natural juices redistribute. Using a knife with a thin sharp blade, cut the meat away from the bone. Cut each meat section into thick slices, about 1/3 to 1/2-inch. Reassemble the meat around the bone on a serving platter.

#### Baked stuffed mushrooms

1 tbsp olive oil  
1 cup finely diced onion  
1/2 cup finely diced salami  
1 cup grated Parmesan cheese  
1 tbsp breadcrumbs  
1 tbsp roughly chopped thyme (fresh is best)  
salt and pepper  
12-15 large mushrooms with the stalks removed  
a good pale ale

Heat the olive oil in a pan and brown the onion. Add the salami and heat through. Let cool and fold through with the Parmesan, breadcrumbs and the thyme. Season with salt and pepper. If the mix is too dry moisten with a little more olive oil. Stuff the mushrooms with the filling and place in a shallow baking dish.

Drizzle liberally with your favorite pale ale and bake in an oven preheated to 400°F for around 20 minutes or until the stuffing begins to brown. Drizzle more beer over if the mushrooms look to be drying out. Let cool and serve on a platter with fresh thyme garnish.

## Becoming a Yeast Rancher Part. I

by Tim Jones

Just hearing the term microbiology is enough to send chills down an English major's spine. If only one thing could convince these non-science people to cross rather willfully into the realm of graduated Erlenmeyer flasks, test tubes, agar and inoculating loops, it would have to be beer.

After purchasing my 8<sup>th</sup> or 9<sup>th</sup> Wyeast 1056

American Ale pure liquid culture in less than 4 months, I began re-searching ways to propagate this ubiquitous 1056 so I wouldn't have to keep buying the stuff. Last month, Harrison talked about culturing yeast from your favorite commercial brews, as well as from homebrew bottles (see *The Cellar*, vol. 3 num. 6 pg. 3)—a method I've used several times with great success.



*Slanting at home is easy, fun and very economical. Once you have a clean sample, you never need another, assuming you take care of the yeastics.*

The only drawback I've found to the aforementioned method is storage. It seems only right that as soon as I get a happy bubbler of 1056, the next brew I'm trying to make will need a different yeast. To resolve the long term storage issue, I started using slants to keep my favorite yeasts. Slants allow you to store several yeast samples indefinitely. They last between 3 and 6 months if kept refrigerated or frozen. Once the time is up, you can simply transfer the sample to a new slant, and you'll never need another sample of that yeast again. I keep about 4 strains on hand at all times, with about 3 slants of each.

Slanting refers to the process of growing a small yeast sample on a malt extract and gelatin mixture that has hardened at a slant inside a sterile test tube. All things considered, the process is pretty easy. First things first for this article—Equipment.

*DISCLAIMER: I am not a microbiologist. (I was an English major) Neither my technique nor equipment is entirely proper. But it seems to work. I've found that yeast are pretty resilient little buggers, as long as you feed 'em and treat 'em well.*

Expect to shell out roughly \$50 for middle-of-the-line equipment. But, as with all things homebrew, there are ways to get by on about half that much. The most important item is the slant vessels themselves. I use full size culture tubes that I bought from Carolina Biological Supply in, you guessed it, North Carolina.

You can check them out on the web at <http://www.carolina.com>. There are plenty of scientific supply stores out there, so do some searching for the best deals. Any lab tubes will do, as long as they hold at least 30 ml. and either come sterile and disposable or are glass and can be reused and sterilized. I'd recommend about 15 for starters if you go with glass.

You'll also need a starter vessel, similar to the one Harrison talked about in his article last month. Anything will do, but the Erlenmeyer flasks (1000 ml) are cool and they make you feel all science-like. I

bought two, and I try to keep one always filled with sterile wort in case I have yeast emergencies.

You'll also want to pick up an inoculating loop, which isn't too expensive (\$3). You can find either disposable or reusable, but sterility again is key. Metal ones can be flamed for reuse. I've heard of folks using paper clips, but I wouldn't recommend it.

You might be able to find "culture kits" from some mail order homebrew stores. Check out the big ones, like Williams

Brewing, and some others. The kits will most likely include everything you need to make a few slants, including a yeast strain.

Finally, you'll need some dry malt extract and some gelatin or agar to make the growth media. Agar is best, but it can be difficult to find. Several health food stores will have it—it's a vegetable gelatin made from seaweed. Nasty stuff, but it works great. I've used that and gelatin in the past with about equal results, and plain gelatin is much much cheaper and easier to find.

Sterility is key and unless you have access to an autoclave (if you don't know what one is, you probably don't have access to it), you'll be doing what a microbiologist might actually call "ghetto sterilizing" things. But when you're dealing with pure yeast cultures, you really can't be too careful. I've had a few infected slants, but to this day, I've only counted 3...not too bad.

Until next month, I am going to direct folks to the following document which has served as my foundation of knowledge:

<http://www.realbeer.com/spencer/yeast-culturing.html>

Until next time, happy brewing and keep your yeast happy.

In part II, I'll go into more detail on slanting, and the pitching from a slant. Until then, feel free to email me any questions to [ukalimbe@cox.net](mailto:ukalimbe@cox.net).

# CALENDAR

## Of Club Events and Competitions

### 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!

### August 16-17, 2003

#### 28th Annual Virginia Wine Festival

Great Meadow, The Plains, Virginia  
 The Virginia Wine Festival is the oldest and largest wine festival in the state. Over 100 wines from 45 wineries will be represented, available for tasting in a bucolic, peaceful setting. The festival also features food, fun, entertainment, seminars, children's activities, vintage cars, and arts and crafts, as well as a Designated Driver's Program.

### 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); website coming soon!

### October 18-19, 2003

#### 16th Annual SunCom Virginia Wine Festival

Town Point Park, Norfolk, Va.  
 For more information:  
<http://www.festeventsva.org/festevents/Wine.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.

### 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

### 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.

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CASK

is sponsored by

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