



# The Cellar

The Official Newsletter of the  
Colonial Ale Smiths & Keggers

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## Welcome New Members!

We've all seen them, and we're all starting to get to know them...CASK has some new members! It's been a while since we updated the membership roster ( and the mailing list....sorry) but it's important that we all welcome our new folks to the meetings, and have a few beers with them They are: Sam Poole, Greg Rose, Joanie Mauer, Craig E. Mayotte, Carlos Nosworthy, Paul Brewer, Christian Shiflett, David Kersbergen, Mathew Joss, Jon Park, Dan Dale, Rob Cunningham, Greg Caggiano. Steven Davis. ■

## OxyClean Works as Sanitizer

*by Rick Morris, emeritus CASK Vice President*

A guy in my homebrew club here did a short presentation on Cleaning & Sanitizing at our last meeting. He uses (hope you are setting down) Oxyclean. I think that's how it's spelled, the same stuff the guy on TV is peddling. Anyway you put about a scoop in 5 gallons of water and soak your stuff in it. It's a great cleaner; even the dried on gunk and it's even better removing labels. I soaked some bottles last week and every label fell off, even those vinyl coated ones, they just turned to slime. You can get the 12 lb tub of Oxyclean at Costco. This stuff works well to clean those hard to reach areas inside the glass carboy just by soaking. ■

## CLUB NEWS

### Teach A Friend to Brew Day

*by Don Welsh*

"Teach A Friend to Brew Day" was celebrated on Saturday, November 1<sup>st</sup> at the Williamsburg Brewing Company. A nice crowd turned out for what had to be one of the warmest November days on record. Brewers and friends switched to shorts and t-shirts and got out the sun screen before starting to brew about 10:00 AM. Several people brewed while others came for fellowship, food, and beer.

The chili lovers were not disappointed for the menu included beef chili, a chicken chili, and a vegetarian chili. All were delicious! There was also an ample supply of chopped pork and beer. Those in attendance made a valiant effort to polish off the food and the beer! Thanks to everyone who brought food and special thanks to Harrison and Ramon for the kegs of their wonderful home brew! A special thanks to Hugh for hosting what has become a fun annual event.

(P.S. - The attendees this year have a suggestion for future events: let's invite the guy who has all the Porsches a few doors down. It is hoped that some sort of "beer for Porsches" deal can be negotiated). ■

## Quote of the Month

"Mike Hammer drinks beer, because I can't spell Cognac."

— Mickey Spillane

## THE CELLARMASTER

by Harrison Gibbs

### Conversion Central: All Grain to Extract and Back Again

Eventually, all homebrewers start collecting recipes. Even those of us who began with kits find ourselves thirsting over recipes from various beer books and magazines. When I began brewing, most published recipes were extract based.

Today, however, more and more recipes are all-grain recipes requiring long temperature mashes. This should not discourage you from trying that Rogue "Dead Guy Ale" clone or the all-grain dobbelbock you found on the web. You can easily convert those all-grain recipes into extract ones, and vice versa. The following formulas are not an exact science, but neither is homebrewing. They will, however, bring you within striking distance of your favorite recipes.

When converting all-grain to extract, the basic rule is always use pale or light malt extract, which allows you to keep your specialty grain bill the same as the original all-grain recipe. Without knowing the formula found in the amber and dark extracts, these products leave you guessing on how much specialty grains to leave out of the recipe.

When moving from extract to all-grain, things get a little trickier. For example, if the recipe calls for dark malt extract, you will need to add about a half-pound or so of dark specialty grain to your recipe to reach the proper color. A few good things to remember is that black patent malt will give you color without too much extra roastiness. Chocolate malt or roasted barley provides more roastiness. If the recipe calls for amber malt extract, then you will need to use medium range crystal malt and maybe 2 ounces of chocolate malt, which provides a nice copper color. In short, you may have to experiment a little more when converting an extract recipe to an all-grain beer.

**The conversion formulas are as follows:**

#### All-Grain to Extract

Amount of pale malt x 0.8125 = amount of liquid malt



extract (for example 8 lbs of pale malt x 0.8125 = 6.5 lbs of liquid malt extract) Amount of pale malt x 0.6875 = amount of dry malt extract (for example 8 lbs of pale malt x 0.6875 = 5.5 lbs of dry malt extract) Amount of wheat malt x 0.937 = amount of liquid wheat malt extract (for example 8 lbs of wheat malt x 0.937 = 6.1 lbs of liquid wheat malt extract)

#### Extract to All-Grain

Amount of liquid malt extract x 1.23 = amount of pale malt (for example 6.6 lbs of liquid malt extract x 1.23 = 8.1 lbs of pale malt) Amount of dry malt extract x 1.45 = amount of pale malt (for example 5 lbs of liquid malt extract x 1.45 = 7.25 lbs of pale malt)

Amount of liquid extract x 1.07 = amount of pale malt (for example 6.6 lbs of liquid wheat malt extract x 1.07 = 7 lbs of wheat malt). ■

Reference:

Patrick Higgins, Maura Kate Kilgore, and Paul Hertlein, *The Homebrewer's Recipe Guide*, Fireside Publishing, 1996.

## AHA Club-Only Competitions

### August 2004

#### Category 17 Wheat Beer

Hosted by Drew Beechum and the Maltose Falcons of Woodland Hills, CA.

### November 14-22

#### "Rhumble on the Rhine: Koelsch & Altbier"

#### Category #8

Los Angeles, Hosted by Pacific Gravity of Los Angeles

### December 2003

#### Barleywine & Imperial Stout Club Only Comp.

Entries due by December 2, 2003.

Judging will be held December 6-7, 2003.

Hosted by Ken "KK" Koenig and the Dunedin Brewers of Dunedin, FL.

### Sept./Oct. 2004,

#### Club Only Category 23 Smoke-Flavored Beer

Hosted by Jay Adams and the Mountain Ale & Lager Tasters of Asheville, NC.

### Nov./Dec. 2004

#### Club Only Category 7 India Pale Ale

Hosted by Joel Trojnar and the James River Brewers of Richmond, VA.

## BEER STYLES: *Scotch Ale*

by Harrison Gibbs

### **OH, GUDE ALE COMES**

Oh, gude ale comes and gude ale goes,  
Gude ale gars me sell my hose,  
Sell my hose, and pawn my shoon,  
Gude ale keeps my heart aboon.

I had sax owsen in a pleugh,  
They drew a' weel enough;  
I sell'd them a just ane byu ane,  
Gude ale keeps my heart aboon.

Gude ale hauds me bare and busy,  
Gars me moop wi' servant hizzie  
Stand i' the stool when I hae done,  
Gude ale keeps my heart aboon.

Oh, gude ale comes and gude ale goes,  
Gude ale gars me sell my hose,  
Sell my hose, and pawn my shoon,  
Gude ale keeps my heart aboon.

— By Rabbie Burns

I was saving this poem for November because Scottish Ales are the monthly feature. It is mere coincidence that a recent study found that "gude ale" does benefit the heart. This article is not about this study, however, but the distinct style of ales that call Scotland home - Scotch and Scottish ales.

Brewing in Scotland goes back before history. Archeologists have uncovered evidence that the Picts were producing a fermented grain beverage around 6500 B.C. While brewing remained a local industry for most of Scotland's history, it really took off during the Industrial Revolution, when the coalfields of Scotland and northern England fired Scottish kettles and the British Empire sent beer out with its soldiers.



The flavor profile for Scottish and Scotch ales focuses on a rich maltiness and low levels of hop bitterness and aroma. This flavor mirrors the climate of Scotland, which is perfect for barley but not hops. In addition, some ales feature a hint of smokiness from the peat that is reminiscent of the peat-fired kilns once used to dry the malt.

In Scotland, ales of modest strength are simply called "Scottish ales" and are further divided into 1.020-1.035 original gravity 60 shilling (written "60/-") Light ale; 1.035-1.040 70 shilling Heavy ale; 1.040-1.050 80 shilling Export ale. The malty extra-strength ales with original gravities of 1.072 or greater, are collectively described as "Scotch ales." In the past some Scottish breweries produced beers 140/- ales with initial strengths of 1.125, but it today it is rare to see beers labeled above 90/-. The shilling was a unit of currency used in the late 1800s when Scotland's ales were most popular. The strength of the ale was based on the cost in shillings per barrel.

Sometimes you hear a "Scotch ale" called a "Wee Heavy." Wee or small designated not the strength but the smaller mug used to consume this mighty brews. ■

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### ***Bobbie's Kilt Lifting Scotch Ale***

**Starting Gravity:** 1.068-1.072

**Final Gravity:** 1.016-1.022

9 lbs Liquid Malt Extract  
8 oz of Invert Sugar (Lyle's Golden Syrup)  
4 oz Roasted Barley  
4 oz Crystal 120L  
4 oz Belgian Special B (or Crystal 80L)  
4 oz Cara Pils or Crystal 10L  
2 oz Peat Smoked Barley  
1.3 oz Northern Brewer (6.9%AA) for 60 minutes  
0.5 oz Willamette for 30 minutes  
Wyeast 1728 Scottish Ale Yeast

#### **Procedure**

Add the crushed grain to 1 gallon of water heated to 155F and steep for 30 minutes. Sparge the grain with 1 gallon of 155F water. Bring water to a boil, remove from heat, and then add the malt extract and sugar. Bring again to a boil. Add bittering hops and boil for 30 minutes. Then add flavor hops and boil for the remaining 30 minutes. Cool. Pitch yeast. Ferment at 65F or below. Despite claims that the Scottish ale yeast ferments at warm temperatures, the best results occur below 65F.



## Yeast Ranchin': Part III

### Get those cells to work

by Tim Jones

So you've all started slanting your yeast, right? I knew I could count on you, you bunch of dedicated brewers you. But now you've got the slants working, nice slick white growth, and you want to use the stuff, but how do you get it back to a pitchable amount? Simple.

You did leave a few test tubes empty, right? Well, go ahead and sterilize them, pressure cooker or steam bath, you pick. Once that's done, you'll want to start your yeast working in stages—steps, if you will—so that you don't over stress the little buggers and they stay healthy.

The most effective way I've found to go from slant to starter is to do three step-ups for five gallons, although you could probably get by with two, if you don't mind a little lag time for fermentation to start once you pitch to your wort.

So, mix up a batch of starter wort, and then fill your sterile test tubes about 1/2 full with that nice sterile wort. You'll also want to make a mini starter of about, say 100-200 ml, and you'll also need a full sized starter. These are your steps.

Take your inoculation loop (flamed and sterile of course) and run it with the loop flat against the agar from the bottom of the slant to the top of the slant to pick up cells, try not to pick up agar, but it probably isn't going to hurt anything. Now take the loop and dip it into the tube of wort, screw the cap on "almost" all the way (enough so that the gas can still escape). Shake the tube to aerate, and let that start to work for at least 12 hours.

Always make sure that your wort is sterile and cool below 85°F and transfer liquid samples "aseptically". That means pour without letting it drip back on the outer edges of the tube. If using glass, always flame the rim of tubes and bottles.

Next, shake the tube up again, and then dump that mini-mini-starter into your mini-starter. Let that one sit for about 12 hours or so to get its ferment on, and dump it into your big ole starter. You should be all set. Now get brewing.

There are a lot of theories and literature about how much to step up, how often, when to dump, etc. etc. etc. But this method works for me. If you want more technical, you should have no problem tracking down more info. Also, in all honesty, I've taken a loop full of yeast and swished it in a 500 ml starter. Waited 3 days, and viola, fermentation begins. But that's not recommended. Treat your yeast well...they make beer for you. *Special thanks to the Bathtub Brewers message board for help with this article.* ■

## Beer News

### Beer belly a myth?

**Czech Republic:** Knocking back the pints might not make you fat, scientists have discovered. And women who drink beer can actually lose weight! British scientists studied 2,500 drinkers aged between 25 and 64 in the lager-loving Czech Republic. Their research, published in the *European Journal of Clinical Nutrition*, concluded that drinking the occasional half-a-dozen pints won't mean piling on the pounds. Study author Martin Bobak said the results showed no link between beer intake and body mass index in men, while women who drank more showed a slight weight reduction.

### 'Backyard' Hop Growing

Ken Grossman, Sierra Nevada Brewing Co. owner, planted three acres of hops. These additions seem contrary to "The Practical Brewer," a book on Grossman's office bookshelf. "None of this is being done to be practical," Grossman said. "In most of my business I try to be very practical. You have to have fun as well." He gets his hops from Yakima, Wash. and as far away as Czechoslovakia, but now will pluck them from the brewery's backyard. Many types of hop vines will entwine the 20-foot high wire trellises. Grossman will use the Willamette hops, Chinooks and Cascades for new Belgium brews, maybe a boc, other experimental ales and the unique Harvest brew that comes out each October. Homegrown hops get added to the list with mustard and Sierra Nevada beef jerky. Grossman said Chico supports him. "I was at a restaurant and an old lady stopped me who had grown up by the hop fields near Sacramento," Grossman said. "She was very pleased to see them being grown again in California."

### Brooklyn Brewing by Wind

The Brooklyn Brewery's Brooklyn plant and headquarters will convert to 100 percent wind power supplied with NewWind Energy from the Fenner, New York wind farm in Upstate Madison County. The five-year wind power purchase represents the first brewery in the Eastern U.S. to convert to wind power and the first commercial building in New York City to convert 100 percent of its electric load to wind, according to the brewery.

"At Brooklyn Brewery, we believe in corporate responsibility. We believe in being a good citizen in our community," said Steve Hindy, President of Brooklyn Brewery Corp.

Articles excerpted from [www.beertools.com](http://www.beertools.com). Visit the site for fantastic homebrewing software.

# CALENDAR

## *Of Club Events and Competitions*

**November 8, 2003 -September 1, 2004**

**Colonial Williamsburg hosts an art exhibit** featuring the pub signs of yesteryear. Titled "Lions & Eagles & Bulls: Early American Tavern & Inn Signs," the exhibit at the Abby Aldrich Rockefeller Folk Art Museum showcases 25 early American signboards in the collection of the Connecticut Historical Society. These outdoor signs directed residents and travelers to commercial establishments and civic gatherings.

**Dec. 6, 2003**

**Club Only Barleywine & Imperial Stout**

Entries due by December 2, 2003.

Judging will be held December 6-7, 2003.

Hosted by Ken "KK" Koenig and the Dunedin Brewers of Dunedin, FL.

**Dec 6, 2003**

**5th Annual Palmetto State Brewers' Open**

Columbia, SC

Homebrewers from all over the country are invited to enter. All BJCP styles will be judged along with a "Just Good Beer Brewoff" for those great beers that do not quite match the guidelines. Receive discounts on entry fees for volume entries. Ribbons and prizes to each winner and the BOS winners will get cash awards. Experienced and novice judges and stewards are needed and urged to attend. Lunch will be a cookout on the grounds of the competition venue. This is a qualifying event for the Carolinas Brewers of the Year competition. Check online for more details. Deadline: 11/19-11/29. Fee: \$6. contact: Joel Masters phone: 803-798-7914 fax: email: sumter1802@yahoo.com website: <http://www.sagecat.com/psb.htm>

**Jan. 31, 2004**

**Meadlennium 2004**

Winter Springs, FL

Contact Ron Bach phone: 407-696-2738, [mead@cfhb.org](mailto:mead@cfhb.org)

**March 19-20, 2004**

**Bluebonnet Brewoff**

**Dallas/Fort Worth, TX**

The Bluebonnet Stein for category winners, is one of the most prized awards in homebrewing. Speakers this year are Tess and Mark Szamatulski authors of Clone Brews. Sponsored by 5 North Texas Homebrew Clubs. Sponsoring Club for 2004: North Texas Homebrewers. Check web page for Entry shipping address. Entry Deadline: 2/16-2/22. Judging: 3/6-3/16. contact: Steve

Hacker phone: fax: email: [steve4beer@aol.com](mailto:steve4beer@aol.com)  
website: <http://www.bluebonnetbrewoff.com/>

**April 2004**

**Category 25 Mead**

Hosted by Pete Devaris and the Great Northern Brewers of Anchorage, AK.

**April 14-17, 2004**

**Association of Brewers Craft Brewers Conference**

San Diego, CA

Host to the World Beer Cup.

**April and May 2004**

National Homebrew Competition 1st Round

Regional Sites across, the states.

**May 2004**

**Extract Brews**

Entries Due May 13, 2004

Judging will be held May 20, 2004

Hosted by Terrence Garland, Kent Brown and the Bluff City Brewers of Memphis, TN.

This competition is open to any of the BJCP beer categories. All entries must include malt extract in the recipe.

**June 16-18, 2004**

**AHA National Homebrew Competition**

Las Vegas, NV

Contact: Gary Glass phone: 888-U-CAN-BREW x 121; email: [gary@aob.org](mailto:gary@aob.org), website: <http://www.beertown.org/events/nhc/index.html>

**June 17-19, 2004**

**"Beer and Loafing in Las Vegas"**

AHA 26th Annual National Homebrewers Conference

Las Vegas, NV

Homebrewers gather to visit old friends, meet new people and drink homebrew made by homebrew clubs across the United States. Harrison went 2 years ago and he describes it as a beer spectacular. This years organizing clubs are SNAFU (Southern Nevada Ale Fermenters Union), Las Vegas, QUAFF (Quality Ale Fermentation Fraternity), San Diego, and the Maltose Falcons, Los Angeles.

Visit [www.beerandloafing.org](http://www.beerandloafing.org) for more information.

**July 2004**

**American Beer Month**

Did you know that there are over 7,000 brands of beer brewed in the United States? America has a beer tradition that goes back to the earliest days of American history to celebrate with good American brewed beer. Maybe your own?