



The Cellar

The Official Newsletter of the
Colonial Ale Smiths & Keggers
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CLUB NEWS November Meeting

More than a dozen members came out to the November meeting to taste Scottish Ales and discuss our latest homebrew adventures. While Harrison horded the pretzels, he discussed some of the plans for the next year including a Summer party or picnic, instructional meetings and the club's hosting of a BJCP class. The membership appeared pleased with these activities, so expect more forthcoming information.

The featured style was Scotch and Scottish Ales. After the presentation on the style, the club popped the caps on Belhaven's Best from Dunbar Scotland, MacTartarnhan's Amber Ales from Portland, Smutty Nose Brewery's Scotch Style Ale and Old Engine Oil, a strong scotch ale from Harviestoun Brewery in Scotland.

These were all fine beers, though most preferred the Old Engine Oil and the Smutty Nose. The consensus found the Mactarnhan's too hoppy for the style, but that is expected from a west coast brewery.

In addition to the commercial beers, there was plenty of homebrew contributed by the members. Frank Clark offered his porter brewed at Colonial Williamsburg and Rob Brantley provided a smooth English table ale. An old bottle of Rick Morris's Thirsty Dog Brown Ale was discovered in the Hugh's cool room and the beer was enjoyed as a toast to Rick for his contribution to last month's newsletter.

The December Club-Only competition explores Barleywines. Paul and Christian's Barleywine was selected as CASK's representative. Hopefully, it carbonated before the judging on December 6.

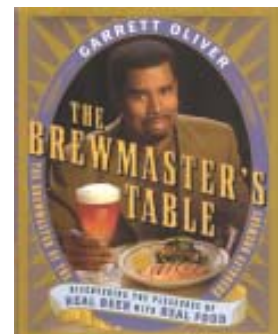
Two new members joined the club at the November meeting. CASK welcomes Steve LaPaugh and James Shideler. ■

Helpful Holiday Meal Planner

by Tim Jones

Need help picking out the perfect beer to go with that roast turkey you'll be serving this holiday season? Broiled salmon? Carbonnade Flamande? Eggs? Anything at all? Well, *The Brewmaster's Table* is the perfect book for you.

Garrett Oliver of Brooklyn Brewery fame has written a truly remarkable book. It is not a list of recipes with suggested beers, nor is it a list of beers with suggested foods. It is an insightful discussion of the art pairing beer with food, and it will change the way you eat. But Oliver also spends a great deal of time discussing beer styles, their histories, components, traditions and craftsmanship. With each style, Oliver suggests ingredients for dishes, explaining how and why they work together. Not spoon-feeding the reader with this and that pairs, Oliver excites the palate and sends the reader away thinking creatively, pondering what would fit best with tonight's dinner.



need more gift ideas? See pg. 3

THE CELLARMASTER

by Harrison Gibbs

On the First Day of Christmas. . . A BEER!

In the eighties the beer loving McKenzie Bothers on SCTV would sing "12 Days of Christmas" that always had the ending line "a beer" instead of the "partridge in a pear tree." Below are some of the beers that Marta and I recently enjoyed as part of the days leading up to Christmas. While there are many great American and English holiday ales and lagers, we decided to do an informal beer tasting over the several days of holiday beers from Belgium. There is something that is always rich and warming about any Belgian beer, but these traits take on more significance during the holidays, when many Belgian breweries release special brews. Spices, fruit, and the warming notes of big alcohol are common features.



Affligem Noel

Abbey Affligem, Belgium

Founded in 1074 by Benedictine monks, Affligem is the oldest abbey in Flanders. Of the holiday Belgian ales, Affligem Noel is the easiest to find in the Williamsburg area. It is a richer, smoother brew than the breweries other beers. This rich "Burundian ale" has a malty nose with herbal notes and dark copper color. Rich and creamy flavors with excellent mouthfeel and a long, wonderful lingering finish.

Gouden Carolus Noël

Brouwerij Het Anker, Machelan, Belgium

ABV 10.5%, Vol. 750 ml

Brewing in Machelan dates back to the 1300's. The breweries in this town were the favorites of the Holy Roman Emperor. The name "Gouden Carolus" originates from the golden coins on which the head of Charles V was imprinted. This Christmas beer is a dark brown with a snapping, dissipating head. Big alcohol aroma almost port-like. Some butter, herbal and fruitiness. Semi-prickly start on the palate from the alcohol, smoothing into a big malt character of caramel, toffee and coffee. I also detected orange, clove and cinnamon as well as notes of grape or raisin. Spicy alcohol. Dry, yeasty finish. Warming.

Glukhriek

Brouwerij Liefmans

Belgium

ABV 6%, Vol. 12 oz.

Some people may describe this sour ale as a lambic, but it really is a Flanders Red, a style similar

to the sour Oud Bruins (Old Browns) that are Belgium's other sour beer. Glukhriek may have begun as a sour red ale, but the heavy addition of cherries transforms this beer into a full cherry experience.

The scent of this dark red beer is strongly of cherries with cinnamon and clove coming to the fore. The initial taste contains so much cherry and body that cough syrup comes to mind. There is no carbonation, so the body is fuller than expected. However, each taste afterwards becomes more balanced as the sour from the bacterial cultures and wild yeast come forward. Clove dominates the flavor after the cherries. Unlike a lambic, this beer has both a lactic acid component and a slight acetic acid flavor that harmonizes nicely with the cherry. This beer is often served warm which would make a wonderful toddy on a cold Christmas night.

N'Ice Chouffe

Achouffe, Belgium

ABV 10%, Vol. 750 ml

The favorite from the tasting was the 1999 N'Ice Chouffe Special Reserve. This brew proved once and for all that the "fresh" beer advertised by the a few big breweries is no big deal. After 4 years this beer was perfect. The gnomes at Achouffe brewed this wonderful beer in 1999. The snow-covered village on the bottle is supposed to be an accurate representation of the village of Achouffe including the small church and the brewery, so I assume the little bearded gnomes enjoying their beer in the town square must be accurate as well.

N'Ice Chouffe is a very dark, deceptively strong Belgian ale. Much stronger and more intense than the other Chouffe beers, a beer for sipping, not drinking quickly. Rich in depth and flavor, with a slight alcoholic kick on the throat, it is definitely a beer worth trying if you can find it. Cherry flavor still lingered in the esters, but they were subtle and balanced with the spice. The flavor was reminiscent of caddied fruit or a nutty fruitcake. There was a smooth spiciness that has obviously mellowed with time. Some of this may have come from the yeast, but there was clearly a hint of nutmeg and cinnamon.

Quote of the Month

"There were more dances, and there were forfeits, and more dances, and there was cake, and there was negus, and there was a great piece of Cold Roast, and there was a great piece of Cold Boiled, and there were mince-pies, and plenty of beer."

— Charles Dickens
— *A Christmas Carol*

Beer Judge Certification Program

Beginning in January, CASK will sponsor a study course for the Beer Judge Certification Program (BJCP) Exam. The exam will be given in the Norfolk Chesapeake area in April 2004. The BJCP is an organization that certifies beer judges for amateur beer competitions. The program requires extensive study for official certification, and once qualified, BJCP judges must continue to test their skills through judging. If you were involved in September's Club Only Competition, then you saw the BJCP in action.



The three-hour BJCP exam consists of an essay and a tasting section. The essay portion is seventy percent of the score, with a judging of four beers as the remainder. The tools necessary to complete the exam are a broad understanding of beer styles and knowledge of the different brewing methods and how they affect style and flavor. Also examinees are expected to understand the brewing process including the various techniques and ingredients. To be "recognized" as a BJCP judge, examinees must score above 60 percent. "Certified" judges score above 70 percent and have at least five experience points. (If you were a steward at the club only, then you already have 0.5 points. Judges received 1 point)

The CASK study course is intended to prepare members for the exam by developing the tools necessary to understand beer styles and the brewing process. In addition, the course will expose students to an assortment of flavors and beer styles, training the palate so that judging becomes an analytical and informative exercise.

While the BJCP recommends ten class sessions, the CASK course will condense these into seven classes. Class time includes a review of the previous assignments, technical presentation and discussion of brewing methods and ingredients, and a presentation on styles with a tasting of about six beers. Sample BJCP questions will be assigned for homework. The students who can answer these fully, will pass the exam.

Participation in study course entails more than regular attendance. Students will be expected to take turns presenting the material. Even those who have no knowledge on a certain technique or style will be an expert by the time they have prepared and presented the topic to the class.

Classes will be held either the first and third Tuesday or Wednesday of each month, the day of the week to be determined based upon a consensus of students' schedules. The class schedule and syllabus will be posted on the club web site by January 1st.

The BJCP exam cost is \$50. The price of the CASK study course ranges from \$60 to \$75, depending on the number of students and the number of beers to be sampled. This price includes a thick binder of study course materials and the forty to fifty different beers tasted. There will be no refunds for failing to complete the course, but any money left over will be returned. Students will also have access to Harrison Gibbs' library of brewing books and magazines.

We plan for these classes to be fun but informative. Despite a taxing schedule, the goal of the CASK study course is to provide a stronger understanding of beer styles and the brewing process. Whether you become a beer judge or not, the acquired knowledge will be invaluable to any homebrewer or beer drinker. ■

Brewing Gifts for the Holidays

The season of gift giving is upon us. There are no better gifts for a thirsty homebrewer than brewing supplies. The Brewery Store is again fully stocked.

Hugh is excited about a new item—the "Tap-a-Draft." This is a 6-liter PET container that uses CO₂ or CO₂ and Nitrogen blend to dispense. For those with narrow fridge space but who still are interested in kegging, this is a great way to go. Don't confuse this system with the bulky and inefficient "Party Pig." With the "Tap-a-Draft," you can easily have your beer ready for parties or home use. Maybe more importantly, Hugh is selling the system either empty or full of your favorite Williamsburg Ale. \$70 for a system full of beer, while a 6 liter refill with 2 gas cartridges is only \$18.

A variety of malt extracts, specialty grains and hops fill out the shelves.

The shop also offers gift certificates if you don't know or can't decide. *New Complete Joy of Home Brewing 3rd edition* is in the shelf. It is revised, updated, bigger, better and just \$2 more expensive. If you don't have Papazian, his books should be required reading. While Hugh does not have many books on the shelf, he can order them.

Hugh still has his 2002 "Grand Illumination" for sale. An American style barleywine, those members who have enjoyed it, think it is his best. The 18 months since it was brewed have been very kind, smoothing out the hops so that the beer is rich and balanced. This is how a barleywine should taste.

Finally, the best gift that a homebrewer can offer to friends and family is a delicious bottle of homebrew and a CASK pint glass to go with it. You must supply the beer, but CASK has plenty of pint glasses for gifts. CASK glasses are \$4, with the money going towards CASK events such as the summer party. ■

Recipes of the Month

Affligem Noel Clone

This rich "Burundian ale" has a malty nose with herbal notes and dark copper color. Rich and creamy flavors with excellent mouthfeel and a long, wonderful lingering finish.



Ingredients:

- * 9.5 lbs of Light Dry Malt Extract (or 15.6 lbs of Belgian Pilsner Malt)
- * 8 oz. Belgian Cara-Munich Malt
- * 4 oz. Belgian Aromatic Malt
- * 4 oz. Belgian Biscuit Malt
- * 3 oz. Gambrinus Honey Malt
- * 2 oz. Chocolate Malt
- * 1 lb Clear Candi Sugar
- * 4 oz. Malto Dextrine
- * ½ oz. Challenger Hops (7.8% AA) @ 60 mins
- * ¾ oz. Styrian Goldings (4.7% AA) @ 60 mins
- * ½ oz. Styrian Goldings @ 15 mins
- * 1/8 tsp. Ground Cinnamon @ 15 mins
- * tsp Irish Moss @ 15 mins
- * ½ oz. Styrian Goldings @ 5 mins
- * Wyeast 1388 Belgian Strong Ale or Wyeast 1762 Belgain Abbey II

Directions:

Heat one gallon of water to 155F and add the specialty grains allowing them to steep for 30 minutes. Sparge the grain with half a gallon of 150F water and then bring to a boil. Remove from heat, add the malt extract and bring to a boil. If an all grain batch, then mix the grains with the 15.6 lbs of Belgian 2-row and mash at 152F for 90 minutes. Sparge to six gallons and bring to a boil.

Add the bittering hops, candi sugar, and dextrine powder. Boil for 45 minutes. Then add flavoring hops, Irish Moss and spice. After ten minutes add the last hop addition and boil for five minutes. Cool the wort. Pitch yeast. Primary fermentation may take a week or two depending on the room temperature. Siphon to the secondary and allow beer to finish and clear, about six weeks. Prime with 1.25 cups of light dry malt extract and bottle. Original gravity is 1.090-1.093 with final gravity at 1.022.

This commercial beer can be found locally at the Wine Seller in Williamsburg.

Winter Brew Gingerbread

Ingredients

- ½ cup of soft unsalted butter
- ½ cup dark brown sugar
- 1 large egg beaten
- ½ cup molasses
- ½ cup sifted flour
- 1 tsp. salt
- ¾ tsp. Baking soda
- ¾ tsp. Ginger
- ¾ tsp. Cinnamon
- ¼ tsp. Cloves
- ½ cup Golden Raisins
- 1/8 cup crystallized ginger (chopped)
- ½ cup Winter warmer, robust porter, or barleywine

Preheat oven to 350F. Cream the butter with the sugar until light and fluffy. Beat in the egg and molasses. Sift together the dry ingredients and to the mix alternately with the warm beer. Beat after each addition. Stir in raisins and crystallized ginger. Pour into a well greased 8 x 8 x 2 baking pan. Bake 35-40 minutes. Gingerbread should still be soft. Serve warm with whipped cream or vanilla ice cream.

2004 Monthly Beer Styles

January – Barleywines and Strong Ales

February – Belgian Lambics, Oud Bruins, and other Sour Beers

March – Meads* (April COC)

April – Extract Beers* (May COC)

May – Schwarzbier and Dunkels

June - Wheat Beers* (August COC)

July – Summer Party

August - Pilsners

September – Smoked Beers* (Sept/Oct COC)

October – Homemade Wine

November – IPAs* (Nov/Dec COC)

December – Free for all



Ask about purchasing kegs from CASK

BEER STYLE: Brewer's Choice: Editor's Call

by Tim Jones

If there's one thing that we all dread this time of year, it's going to a holiday party and seeing a cooler full of Bud, Corona, and Killians ("That's for those dark beer drinkers," the host says.) Alas, not everyone is as enlightened as us homebrewers.

But instead of launching into a long-winded diatribe aimed at macrowillers, we should take this opportunity to embrace the holiday spirit—stop and reflect on the things we often take for granted. Paramount among these, of course, is our freedom to drink good beer.

It is in this vein that CASK has reserved December as "brewer's choice" month, where we can all exercise our innate rights as homebrewers to drink quality fermented beverages in as much variety as we desire. God Bless this place.

Here I exercise my innate right as newsletter editor and make my brewer's choice the topic of this column. Russian Imperial Stout.

History

First of all, we must thank Catherine the Great, the Empress of all Russians for her undying commitment to this strong beer. Owing to her fondness for it, she was extraordinarily instrumental in its proliferation.

Despite its name the Russian Imperial Stout was traditionally brewed in Britain. Go figure. During the peak of porter and stout brewing in the 18th century, London brewers were exporting a good bit of dark beer to the Baltic. The long sea journey necessitated that the beer be exceptionally high in alcohol and hops to keep it stable and tasty upon arrival. At the time, the best-known exporting brewer was Thrale's Anchor Brewery in the district of Southwark. But Catherine's primary supplier was the Courage Brewery, a mile or two down the Thames from Thrales. When Henry Thrale died, a banker by the name of Barclay bought the brewery, joined forces with another banker, Perkins, and the two built the largest producer of mild, porter and stout in London. Later, Barclay Perkins was taken over by Courage.

Barclay's version of the beer, which was matured for two years in the cask or bottle before it left, went from London to Danzig, then into the Baltic States and Imperial Russia. The Tzars (and Catherine) loved their booze. But when Napoleon's army blocked the Baltic ports, the beer had a hard time making it in.



One particular consignment of beer ended up in Davey Jones's locker when the Prussian ship Oliva went down. In 1974 some very lucky Norwegian divers recovered a few bottles of the brew—these bottles bore the name "A Le Coq."

As it turns out, Le Coq was a Belgian guy who was exporting British beer to the Baltic. In fact, this Le Coq character did a pretty good job making this Russian stout popular. He used to give it to Russian soldiers injured in the Crimean war, and was honored by a tsar for his generosity. Alas, heavy import duties forced Le Coq to brew the beer inside Russia, and soon it was taken over by the Bolshevik's. Oh well, it was fun while it lasted.

But imperial stout was still brewed by Barclay and Perkins, later Courage, but mostly for the domestic (British) market. Eventually, the Courage Anchor brewery closed, and switched to its subsidiary, John Smith's in Tadcaster. We all know, and love, some of the results. Still, it's sad to see the near demise of such a fantastic brew.

Pour Yourself One

Imperial Stouts are great this time of year. Cold weather demands a massive beer such as this one. Intensely malty, nice fruity esters of the dark fruit variety and a smack of roastiness on the nose, this brew goes down better than it smells. The malt dominates, but hops are not left behind, and the roastiness comes out big—almost a cocoa or coffee (strong coffee that is) taste to it. Oh, and there's the alcohol. It's fantastic stuff. With original gravities in the 1.075 to 1.095+ range and IBU's upwards of 50-90+, this is a huge beer. But it's balanced when done well, and it's complexity is nothing short of enlightening to the palate. I think I'll have one now. Maybe a Victory Storm King...never underestimate the freedom to choose good beer. ■



Victory's Storm King Imperial Stout...mmmm

Easy Imperial Stout

1 lbs.	British Crystal 55°L
.5 lbs.	American Chocolate Malt .
75 lbs.	British Black Patent
1 lbs.	Roasted Barley
10 lbs.	Liquid Light Extract
2 oz.	Northern Brewer @ 60 minutes.
1.5 oz.	East Kent Goldings @30 minutes.
1 oz.	Fuggle @20 minutes.
.5 oz.	Fuggle @2 minutes.
Yeast :	White Labs WLP004 Irish Stout

Brew. Ferment. Age. Enjoy

CALENDAR

Of Club Events and Competitions

Jan. 31, 2004

Meadlennium 2004

Winter Springs, FL

Contact Ron Bach phone: 407-696-2738,

mead@cfhb.org

Feb. 7, 2004

Peach State Brewoff

Atlanta, GA

11th annual, AHA Sanctioned event. Entries due by Jan. 24, 2004. Sponsored by the Covert Hops Society of Atlanta. Contact Del Price, ph: 404-686-7383

wendell_price@emory.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 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 17-19, 2004

AHA National Homebrew Competition

Las Vegas, NV

Contact: Gary Glass phone: 888-U-CAN-BREW x 121;

email: gary@aob.org, website: [http://](http://www.beertown.org/events/nhc/index.html)

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 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?

August 2004

Wheat Beer

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

Category 17 Wheat Beer

September/October 2004

Smoked Beer

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

Category 23 Smoke-Flavored Beer

November/December 2004

IPA

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

Category 7 India Pale Ale

CASK

is sponsored by

The Williamsburg Brewing Company

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