



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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currently under way BJCP Exam preparation course took center stage. The first course, largely introductory but also massively informative, has already taken place, but it's not too late to join. Check the CASK website for the syllabus and see if you're brewer enough for the challenge. You must sign up by the next class which is scheduled for January 21st. Ignore the current syllabus date—it'll be fixed soon. ■

Change of Scenery in April

Andy Rathmann, the brewer at Saint George Brewing Company in Hampton, has invited CASK to take a tour of his brewery. So for a change of pace, CASK will hold its monthly meeting on April 15, 2004, at the brewery.

The Saint George Brewing Company has bounced around Hampton Roads for a couple of years but it looks like they finally found their home. Luckily, the beer has not suffered. Those members who enjoy IPAs are probably already familiar with the brewery's Pale Ale. In 2000, their IPA won the Gold medal for the Best International IPA at the London "Best of Hops" competition.



This trip is perfect for CASK members who want to see where this delicious IPA is brewed or or just learn about another Virginia brewery. Meeting time will remain the same, 7:30 p.m. The brewery is located at 4336 Kecoughton Road, Hampton. ■

CLUB NEWS

December Meeting

by Tim Jones

When you leave the "style" of the month as vague as "brewer's choice," you're bound to end up with some very interesting fermented beverages available for the tasting. December at CASK was no exception.

Although there were no extraordinarily bizarre brews around, there was no shortage of stylistic representation. Alas, as we have no official record of the beers present, I must rely on memory, which one month later may not be as accurate as it might have been were the brews recorded. I do recall one of which I was very fond, that being our esteemed leader's Imperial Stout, which was well aged, delightfully complex and ever so warming.

Aside from the sampling brouhaha, the December meeting proved quite productive. CASK officers were nominated, though there were no proposed changes to my knowledge.

Perhaps most importantly, the details for the

Quote of the Month

"And many a skeleton shook his head.
Instead of preaching forty year!
My neighbour Parson Thirdly said,
'I wish I had stuck to pipes and beer.'"

— Thomas Hardy
— Channel Firing, 1914

THE CELLARMASTER

by Chris White, guest Cellarmaster

Spotlight on Grain: Important Information for ALL Brewers

Whether you're an all-grain or extract brewer, keep reading because the same base malt this article discusses is used to make liquid malt extract. This information was recently discussed by Hugh Burns in his presentation on Malt before the CASK-BJCP Study Group.

While we've been lucky so far with the domestic 2-row malt we've had in stock, it's never too early to take precautions.



Letter from the President, by Chris White

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The trade press has been full of stories this year about the poor barley crop. The Milwaukee Business Journal, for instance, reported earlier this year that the crop was the smallest in more than 65 years, driving up costs for brewers.

The barley crop creates more urgent problems for brewers besides rising costs, however. The barley crop itself was poor, which has led to malt with higher protein, more beta glucan and other complex carbohydrates, which creates fermentation difficulties. Malting companies expect this to continue for another three to six months, until the new crop works its way to brewers.

Many brewers have already experienced and worked through problems, but some may have not had trouble yet. You're not out of the woods yet, however, because you may have more trouble when making high gravity beers for the holidays, which have a higher amount of malt. Even when the malt quality is good, trouble with certain batches can be apparent when brewing high gravity beers.

First off, you may have noticed that the fermentation takes longer to reach full attenuation. The telltale signs are normal fermentation for the first few days, but the fermentation hits a wall and stops 2-4 Plato (8-16 gravity points -ed.) higher than expected. The yeast is normal and vitality is high, but the complex sugars facing the yeast can be more than they can metabolize.

If given a few extra days, sometimes the yeast can work its way through the complex sugars and reach full attenuation with no further effort on the brewer's part. The best corrective action for the brewer is to work the sugar profile in the mash. Try lowering the temperature of the mash. Record the best tem-

perature, as this may be the one you will want to use for the next six months. Enzymes can be added to the mash, particularly if doing a high gravity beer. Alpha-amylase enzymes would be most beneficial. If you experience run-off problems, beta-glucanase enzymes can be used.

On the fermentation side, there are several things you can do. Over-pitching your yeast can help by having more cells to attack the abundance of complex sugars. Raising the fermentation temperature once 5 Plato (1.020 ed.) is reached can also help. If the fermentation is stuck, you can employ a strategy used by wine makers, who commonly experience stuck fermentations, due to the high alcohol involved and the low nutrient value of wine. Wine makers will commonly pull yeast from the bottom and restart it in a small quantity of aerated, fresh must. They let this go for 12 to 24 hours before adding back to the fermentation.

It is important to have the yeast active, because it is always difficult to get yeast to ferment in a beer or wine that is already fermenting, because of the alcohol present and the lack of oxygen. So if you add more yeast, regardless if it is from the fermentation or new yeast from our lab, do so only after getting the yeast active.

Also, consider using yeast nutrients if you do not already do so. Servomyces can help because zinc deficiency will add to the problem of slow/stuck fermentations. If the yeast is healthy, it is better able to cope with fermentation stress. If you have any other questions, I would be happy to provide you with further advise. Just write me at cwhite@whitelabs.com.

Chris White is President of White Labs Inc. and is a chemistry and biochemistry lecturer at the University of California, San Diego. He has a Ph.D in biochemistry.



2004 Monthly Beer Styles

Plan your brewing year now and hit as many club-only and other competitions as possible. Brewer of the Year anyone?

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

Pacific Northwest Adventure

by Steve LaPaugh

A CASK member journeys to the distant reaches of the West Coast in search of the best beer in the nation

In February of 2003 I traveled to Seattle and Portland with my best friend Paul. The purpose of the trip was to partake of the fabulous beers of the Pacific Northwest. With four and a half days we managed to visit 13 breweries and sample over 100 beers. Although all of the breweries we visited were outstanding within their chosen craft, several surfaced as the flagships of the Pacific Northwest style. These breweries include Pyramid Brewing, Bridgeport, Rogue and Widmer Brewing Co. From Seattle we made the trip to Portland in two hours.

That evening we visited Bridgeport Brewing Company. We ordered the beer sampler immediately upon entering. To our delight we were presented with eight beers. I can honestly say that every beer was outstanding. From the Blue Heron Pale Ale to the Kunckel Head Barlywine. It is hard to choose a favorite although my passion for a fine crafted IPA leans me to sing its praises often. The IPA with its Yakima hops had a distinctive bite and was very floral in aroma. Their ESB at 6.1% had a slight banana character imparted from the yeast.

Our venture to Widmer Brothers was just as successful. With 13, yes 13 beers on tap you couldn't go wrong spending the day there! The beer that rose above this day was the Widberry. An ale brewed with black berries, this beer had a tart yet flavorful taste complement the dark malt. As you sampled the beers in the wood paneled brewpub you could glance out the window and see the bridge.

Pyramid Ale House is located across the street from Safeco Field, home of the Mariners and the Seahawk Stadium of NFL fame. The sampler tray was ordered for my friend Paul and me as we soaked up the local environment. We were seated on the second floor where we could watch the activity below us. My salmon arrived along with five eight-ounce beers. Using the process of alconomics, that's 40 ounces of beer for one low price. A bargain in any beer lovers book! Pyramids Apricot Ale came across excellent on tap. With a rich fruity flavor and smooth finish this beer was a stand out among Pyramids excellent offerings. A seasonal at the time was their Scottish Ale, Kilt Lifter. With my preference for malty brews I ordered a pint for further research and sampling.

Of special note was Maritime Pacific Brewing

Company located off the beaten path (A testament to our cab drivers navigation skills) in Seattle. This small microbrewery won the award for coolest décor. On the floor was painted a pirate map complete with an X. The only lightening came via a suspended red neon tube running the perimeter of the purple ceiling. The walls drenched in deep red with a large Jolly Rodger painted at the end of the bar. Their Dunkel offered on nitrogen was superb! A rich dark brown it foamed with thick carbonation. With the first sip a smooth malty brew greeted my taste buds. This is how Dunkel is done! I was left with a spider web of brussels lace clinging to my eight-ounce glass.

The rumors about the Pacific Northwest are true. This region is home to some of the finest breweries in the country. The climate and laid-back atmosphere combine to make for a totally enjoyable experience. Combine this with the availability of excellent beers at almost any location (Only second to coffee shops which were on every corner add nazuiem) the Pacific Northwest is a beer lovers mecca. It was our experience that some beers presented themselves better on tap than in the bottle 3,000 miles away. As Paul and I agree it was an amazing four point five days to never forget. Well worth carrying 40 lbs of beer across the country to the east coast. Cheers! ■

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Dream Come True! Anti-Aging Beer?

Does it get any better than this? A German brewery claims it has developed a beer that it says contains vitamins and minerals that are specifically designed to slow the aging process, reports Reuters. That's right. Beer could be the new fountain of youth.

The beer, to be called Anti-Aging-Bier, is manufactured by the Neuzeller Kloster Brewery. It will be introduced this year and sold in German grocery and drug stores. "It tastes like beer more than it tastes like anything else," a brewery spokesman assured Reuters, although he did not name the added ingredients that supposedly promote good health.

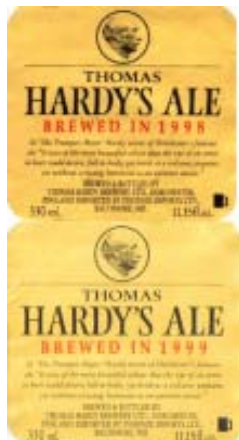
The German government may have a thing or two to say about this—and it's not what you might think. Ever since 1516, there has been a "purity law" on the books that says beer brewed in Germany can only be made from barley, hops, yeast, and water. Apparently, the government has no problem with the brewery's anti-aging claims, but it may not be permitted to call the drink "beer." ■

borrowed from Reuters. — Ed.

Recipes of the Month

Thomas Hardy Clone

Now this is a bloody pint! Only, it's best served in brandy snifters, thanks to it's enormous starting gravity. This beast is best left to age, just like your copy of Tess of the D'uberville's has, undisturbed for at least five years. Arguably one of the most famous barley wines/old ales around, it's a complex brew of massive malt, powerful fruit and sherry with a nice round body.



A product of the Eldridge Pope & Co., Dorchester England.

Ingredients:

- * 16.5 lbs of Maris Otter light malt syrup
- * 5.3 oz. M&F wheat DME
- * 12 oz. 55 L Crystal
- * 8 oz. British Amber Malt
- * 2 oz. British peat-smoked malt
- * 1 oz. Northern Brewer(9%AAU) @ 60 mins
- * 3 oz. E. K. Goldings (5% AAY) @ 60 mins
- * 1 oz. Fuggles @15 mins
- * 1 tsp Irish Moss @ 15 mins
- * 1 oz. E.K. Goldings @ 2 mins
- * Wyeast 1084 Irish Ale
- * DRY HOP
- * 0.5 oz. Fuggles and 0.5 oz E.K. Goldings

Directions:

Steep specialty grains in 1 gallon of water at 150 F for 20 minutes. Sparge grains with half a gallon of water at 150 F. Add water to brew pot, bring to boil. Add extract and bittering hops. Boil for 45 minutes. Then add flavoring hops and Irish Moss. Boil 13 minutes more and aroma hops. Cool, add to fermenter and pitch yeast. After 5-7 days, siphon into secondary fermenter and dry hop. After 3 weeks, add a champagne yeast to the secondary fermenter. Bottle when complete. Let this one age a good while, as it's quite strong and needs time to mellow. 1-5 years will produce the best results. Serve in a brandy snifter.

all grain version: Use 21.25 lbs Maris Otter 2 row, specialty grains, plus 4 oz. additional British Amber, and a third of a pound of british wheat. Mash at 150 for 90 mins, and use a total of 18 HBU (25% less than extract recipe) of bittering hops.

Return of Thomas Hardy

The legendary old ale of Dorset will again be available in February 2004, now brewed by the award-winning craft brewer, O'Hanlon's, in the neighboring county of Devon. As you know, O'Hanlon's supplies Phoenix Imports, Ltd. with Double Champion Wheat Beer, Original Rye Beer, and The Original Ruby Stout—which was judged Champion Bottle-conditioned Beer of Britain at the 2003 Great British Beer Festival.

Thomas Hardy's Ale has been faithfully recreated using the original yeast and recipe, with the guidance of two of its original Dorchester master brewers. For this first edition of the 21st century, we've also recreated the bottle dress that further set this beer apart on the shelf, exactly like the "nips" we originally introduced to America in 1986.

That dress includes the stylish gold foil capsule and the Hardy's medallion on the neck of the bottle, which is now 8.5 oz., in the same shape as the original "nip." In addition, each bottle is again individually numbered, and the 2003 edition picks up the original alpha sequence at "O" (rather appropriately for O'Hanlon's first vintage).

O'Hanlon's has invested in a new conditioning room for the long-ageing Hardy's, but there is a very limited quantity of the 2003 vintage available for America. (We do have to share what's available with other countries.) Consequently, we've allocated the stock of the 2003 vintage for America as fairly as possible among our distributors, and promise there will be more of the 2004 vintage this August.

And there is more good news. Royal Oak Pale Ale will be returning with Hardy's!

One of our best-loved beers in years past, and rightly so, Royal Oak is a pale ale of noble character in the grand tradition of British country brewing. Classically deep amber, rich in malt and fragrant with hop aroma, it's a rounded, soft ale of beautifully balanced complexity and lasting finish.

Those fortunate enough to attend one of the recent pub introductions of Royal Oak in England agreed, and were both nostalgic and complimentary.

Manager of the Great Western Hotel Trevor Crouchen said, "We used to sell Royal Oak years ago and it was a real blow when Eldridge Pope stopped making it. Royal Oak was a really popular tippie."

And Tim Gilbert, representing CAMRA said, "This new version is as good a replica of the original as you are ever likely to see. It's made according to the old recipe...has a malty flavour and long-lasting finish leaving you with a rich, fragrant hop aroma. I am delighted to see Royal Oak back."

*from a press release issued by Phoenix Imports, LTD.
Read more at <http://www.mythbirdbeer.com>*

BEER STYLE: Barley Wine—Brewer's Delight

by Tim Jones

It's tempting to say that beer enthusiasts covet barleywine because it's got tons of alcohol, at least relative to it's close cousins (English bitters). But that's not it at all. Ask any professional brewer, and he/she will likely tell you that it's a helluva a lot of fun to make, and it gives you a chance to really flex your brewing muscles. And if you've tasted any of Hugh's Grand Illumination this year, you can see immediately why this style could be particularly difficult to brew. Balance is crucial, but Hugh is an acrobat in his barleywine.



Ironically, the difficulty in brewing a barley wine comes in its simplicity. Like its relatives, the English Bitters, a barley wine's grain bill comes largely from British 2 row malt. Ok, so your normal 5-gallon batch of Bitter might have, say 6 pounds of 2-row, where your barleywine might have somewhere in the 16-22-pound range, but hey, I said relatives, not twins. Some brewers use small amounts of crystal (like the bitters) and even a small amount of chocolate or dark malt, but quantities are kept minimal (quarter to half pounds for 5-gallon batches).

Before we get more into this, and to be fair, there is more than just this English style barleywine I've been talking about. In fact, there are two kinds of English Barley wine—pale and dark. Add to that mix a distinctly American version, and you've got yourself a veritable (barley) field of delightful beverages.

So what makes a barleywine other than a massive quantity of base malt that will yield a starting gravity in the neighborhood of 1.080 - 1.120-plus? Hops to balance, and lots of 'em.

This is perhaps where the American versions deviate from the British pale or dark barleywines. As it turns out, we Americans are pretty bitter people. So bitter in fact, that our efforts to transpose our bitterness into beers often comes across as aggressive. Or, if you're less cynical, it's what you might call lively, robust, or assertive. It's how we freed our self from the Empire. But I digress.

Hops are about the only thing that separate the UK and USA versions of barleywine, as I said. American versions rely on distinctly American hops and, go figure, British versions rely on British hops, like Goldings and Fuggles. In either version, you'll need enough to balance the intense residual maltiness of

the brew. Shoot for 50-100 IBU's based on your grain bill.

So you've got grain, hops, and now you need some water. If you're going British, treat your water to match the profiles of Burton, or maybe London. USA? Your guess is as good as mine.

When you mash a barleywine, you're looking to leave a lot of maltiness in there, so all-grainers should do well with a single infusion on the higher side of the single rest, ala 158. Extract brewers have no fear, you'll produce a remarkable beer, if you do a few things right after the boil. First and foremost, aerate the hell out of it. The yeast have to work hard, so make it as easy as possible. Second, pitch a ton of yeast. You can even rouse it after a few days to get it hyped up again. Some brewer's pitch champagne yeast, but our high quality liquids will do fine if pitched in high enough quantities and cared for like children. Finally, age it for as long as you can stand, then bottle it and age it more. Don't prime it much, as you'll likely make grenades. Be gentle, and patient, and it will reward you with taste.

Drink Like the Founding Fathers

"People in the 18th century really enjoyed life, and food and drink were very important...I'm not saying the Constitution was written by a bunch of drunks, I'm not saying that, but I'm sure they felt no pain because they did consume a lot, and the custom at the time was always bottoms up, everything was a toast."

— Walter Staib, chef, Yards Brewing.

Ever wonder what the Founding Fathers drank? Using recipes favored by George Washington and Thomas Jefferson, Yards, a Philadelphia-based brewer, is recreating their beers of choice and offering them for sale in six-packs.

George Washington's Beer Recipe

(Note: Following this recipe exactly will result in a beer with an alcohol content of about 11 percent — making it at least twice as potent as most of today's commercially brewed domestic beers.)

To Make Small Beer:

Take a large siffer full of bran hops to your taste—boil these 3 hours. Then strain our 30 gall[o]n into a cooler put in 3 gall[o]n molasses while the beer is scalding hot or rather draw the molasses into the cooler. Strain the beer on it while boiling hot, let this stand till it is little more than blood warm. Then put in a quart of ye[a]st if the weather is very cold cover it over with a blank[et] let it work in the cask—Leave the bung open till it is almost done working—Bottle it that day week it was brewed."

(Recipe courtesy Precious Book Department, New York Public Library. Spelling and punctuation have been left in their original form.) Story From NPR.

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 www.coverthops.com

March 19-20, 2004

Bluebonnet Brewoff

Dallas/Fort Worth, TX

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/](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 24, 2004

U.S. Open, Charlotte, NC

contact: Gary Cathey

phone: 704-634-7648; email: garyc3@aol.com

website; <http://hbd.org/cbm/>

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.

Open to any of the BJCP beer categories. All entries must include malt extract in the recipe.

May 15, 2004

May Mead Madness New Bern, NC

Contact: Richard Weiss phone: 252-636-8970

email: brewinbruin@hotmail.com

website: <http://www.homebrewhaus.biz/>

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 Ashville, 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