



The Cellar

The Official Newsletter of the
Colonial Ale Smiths & Keggers
February 2004; Vol. 4, No. 25

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

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CORRECTION:

The January edition of *The Cellar* gave the incorrect address for St. George Brewing Company in Hampton. They are located on Challenger Way in Hampton. Please visit their webpage for directions. <http://www.stgeorgebrewingco.com/>

The Dominion Cup

Our neighbors to the north, the James River Homebrewers in Richmond, are currently planning for the 11th Annual Dominion Cup. This is an AHA-sanctioned event, judging all BJCP styles from Lager to Cider. It's a great chance to turn your homebrew into prizes, ribbons, and to win the much-coveted Dominion Cup!

Entries will be accepted from April 1-9, 2004. Entries must be received by April 9 to allow for registration and pre-judging.

Those of you taking the BJCP exam prep course need to contact Stasi York as soon as possible if you're interested in helping steward or judge. It's a great opportunity to go ahead and get started on those points needed to move up in the ranks, as well as have a good time doing it. stasiyork@hotmail.com

For all other information—addresses, labels, etc.—relating to the Dominion Cup, please visit the James River Homebrewers' website at <http://www.jrhomebrewers.org>

CLUB NEWS

January Meeting

by Tim Jones

What better way to start a new year of brewing and homebrewing camaraderie than with a meeting full of barley wines? There is none, and those in attendance at the January meeting will likely agree. Several commercial examples of the powerful beverage pleased CASK members' palates. Some were described best as "needs about 10 more years to be good," but many were great right then. One pleasant surprise was the sequential tasting of a few Sierra Nevada Bigfoot vintages from a few years back. The rumors about Barleywines are true—they are better with age. Plenty of homebrew as well as various and sundry other brews helped provide warmth on the cold January evening.

Aside from the tasting, the January meeting gave CASK members a chance to prepare for the upcoming year of brewing and some of the new things the club will be doing this year. A summer party, a trip to St. George's in Hampton (see correction on pg. 1), and the idea for Homebrewer of the Year were all mentioned. See the Cellarmaster this month for more on the Homebrewer of the Year award. ■

Quote of the Month

"God made yeast, as well as dough, and loves fermentation as dearly as he loves vegetation."

— Ralph Waldo Emerson

THE CELLARMASTER

by Harrison Gibbs

Homebrewer of the Year

Over the past three years, I have seen CASK evolve into a family of homebrewers and beer aficionados. While the number of members continues to climb, many are not as active as the rest of the club would like. However, a core group of members have steadfastly contributed to CASK. They are the people who attend most of the meetings, join us on road trips, and represent the club at various beer competitions, including the AHA club only competitions. The club has decided it is time that we recognize the "extra" that these members give. Therefore this year, the club is introducing an award for "CASK HOMEBREWER OF THE YEAR."



The CASK HOMEBREWER OF THE YEAR recognizes excellence in brewing as well as a member's contribution to the club. A trophy bearing the winner's name will remain in the shop for all to see. Each winner will also receive a token award and a gift certificate for brewing supplies.

A portion of the award is based on points earned in select competitions during the calendar year. The select competitions are the Dominion Cup (Richmond), Spirit of Free Beer (Northern Virginia), AHA Nationals (1st & 2nd rounds), and the AHA Club Only Competitions, as well as one or two rotating competitions to be determined at the beginning of each year. This year the extra competition is May Mead Madness (New Bern, N.C.). Points earned in these competitions are based on 3 points for each first, 2 points for each second, 1 point for each third and 1 point for each Club Only Competition entry (with additional points for placing). Points are earned per entry. For entries with multiple brewers, the points earned can be shared as a team or split equally among the individual brewers.

In addition, contributions to the club will also provide members points. Members contributing additional articles to the club newsletter receive 1 point per article, with a maximum 3 points. Also volunteers who organize a club event, such as the Summer Party, Big Brew, and one of our Road trips, will receive 1 point for organizing. As above multiple organizers can share or split points equally among themselves. The CASK Board may review all contribution points. At the end of the year, the brewer (or team) with the most points is awarded the CASK HOMEBREWER OF THE YEAR award at our December meeting. ■

Tool For Pin Lock Fittings

Here are instructions for building a simple tool to remove the pin lock fittings that many Cornelius type kegs use. The pins make it impossible to remove the fittings from the tank with a wrench. Many home brewers use Channel lock pliers to remove the fittings for cleaning, but over time the pliers grind down the narrow steel pins, causing the connection to leak. This is a simple ratchet-type tool that works on both the two prong "gas in" fitting and the three prong "beer out" fitting, and keeps them intact.

Supplies

- One 13/16 in. sparkplug socket. Don't use the real cheap ones made for lawn mowers, they don't hold up. Buy a 3/8 in or 1/2 in. drive socket that matches the size of the socket wrench you have in your tool box.
- A dremel tool or die grinder with a grinding or rotary file accessory. A rat tail file may be substituted if worst comes to worst
- A clamp or vise to hold the socket
- Safety eyewear.

Instructions

Clamp the socket, working end up, to the bench or in a vise. Put on your safety glasses. Hold a keg fitting in the socket and mark the location of the pins. Do the three prong fitting first. Grind a slot in the sidewall of the socket to correspond to each pin. Grind just enough to grab the keg fitting pin when inserted in the socket (about 13/16 should be plenty). When all three slots are cut in the socket, the keg fitting should fit snugly inside the socket without wobbling. Now fit the two prong fitting into the socket. One slot will line up with one of the pins. Mark the location of the second pin, and grind as above. File any rough edges. You may want to spray paint the ground edges to prevent them from rusting now that the chrome plating has been removed. Use your new tool as you would any socket. Insert the socket into a socket wrench, place it over the fitting and turn! ■



Original instructions appeared in *Brewing Techniques*, submitted by ALAN TALMAN of Karp's Homebrew in East Northport, New York

Brasserie – Brouwerij Cantillon

by Marta Sanderson

Last year, I had the opportunity to visit Belgium for a few days with some close friends from my graduate school years. Since Belgian Lambics are the beer of the month I thought it would be fun to share with the club a few of my adventures in Belgium.

After three and a half weeks of field work at a small marine research station near Bergen, Norway, where the only beer available was the local Norwegian brew Hansen, sold in plastic screw cap bottles, I was ready for something different. I met up with my friends in Amsterdam where we spent a few days going to museums and seeing the sites. In Amsterdam I found the selection of beers available to be quite extensive, but my eyes always went directly to the Belgian beer section, to the surprise of my friends. They were not quite as interested in the beer as they were the wine, but this was the beginning of the trip and I still had plenty of time to enlighten them to the wonders of Belgian beer.

Our trip to Belgium started out with an evening train ride from Amsterdam to Brussels. The fields of tulips in Holland were spectacular – like a patchwork quilt of amazingly bright colorful flowers that stretched to the horizon. Occasionally we would see great blue herons in the canals alongside the train tracks and a windmill or two off in the distance. We were greeted in Brussels with a spectacular sunset as our train made its way into the station.

We knew our time in Brussels was short so we headed directly to Grand Place (the main square) to see it lit up at night and find a place to have dinner. The taxi driver dropped us off on Rue du Marché aux Herbes and we made our way through the narrow streets to Grand Place, which was a beautiful site to see at night with a sliver of a moon positioned just above the main tower of the cathedral. At dinner we discussed our options of things to do and see in Brussels and we each shared our first choice with the others. Usually this isn't a problem as we all want to see and do the same things, but I was concerned that my first choice might not be something the others would truly be interested in doing.

My first choice was to tour the Brasserie – Brouwerij Cantillon (Cantillon Brewery) and Museu du Gueuze. It wasn't hard to convince them to do this as I had been ordering Belgian beers all along and having them try them as well. I think they were starting to warm up to flavorful Belgian beers and wanted to try more!

The next morning we hopped in a taxi outside our hotel and I gave the driver the directions to the brewery. To our astonishment, he jumped out of the cab! He went to a group of taxi cab drivers waiting in the line to ask directions from them. We weren't too worried at that point, at least he asked for directions! The ride to the brewery was only about 20 minutes from our hotel, but we were not sure if we would make it there or not. Our driver, sensing a traffic jam up ahead decided to drive in reverse down a city block in order to take a different route, which also involved going the wrong way down a one way street! I don't think he was a typical cab driver in Brussels, but maybe he learned in New York City. He did manage to get us to our final destination in one piece.



Cantillon Brewery is located in the middle of a city block about a half-mile

from the train station Gare du Midi. It's a small family run brewery that dates back to 1900 and the only one to continue making Gueuze in the traditional method – blending 3 year old with 2 year old and 1 year old lambic to make the final product.

We arrived just after a tour bus full of elder Dutch folk arrived for a special pre-arranged tour – unfortunately, none of us understood a word of Flemish so we had to take the self guided tour.

The wonderful smell of fermenting lambics wafted throughout the small brewery. Cobwebs hung in the corners and the rooms were damp and dark. The tour started out on the first floor in the mashing house. In this room, 1300kg of crushed wheat, matled barley, and hops are funneled into the mashing tun from the crushing machine upstairs. The grains are mixed with warm water for 2 hours

continued on pg. 4 — see 'Cantillon'

Cantillon

continued from pg. 3

where the temperature rises from 45°C to 72°C, converting the starch into fermentable sugars and dextrin. The wort, or extracted sugars, is decanted and pumped upstairs to the hop boilers. It takes 10,000 L of hot water to extract all the sugars from the grains.

The second room of the tour located on the floor directly above the mashing room was painted a Mediterranean yellow, which contrasted nicely with the two large red copper hop boilers it contained. In these kettles the 10,000 L of wort and 20 kg of hop flowers, which are aged 3 years, are mixed by propellers inside the kettle. The wort cooks for 3-4 hours to sterilize the liquid. The crushing machine is also located in this room just above the mashing tun.

To reach the granary, you must go up a narrow rickety wooden staircase to the uppermost level of the brewery. During their brewing season, which lasts from October to the beginning of April (I

just missed it), this room is filled with wheat, malted barley, and hops. During my visit, the granary, which is a large open room, was empty with only a few barrels on display at the back.

On this uppermost level is probably the coolest part of the tour, besides the tasting room. Located in a room adjacent to the granary is a very large but shallow red copper cooling tun. According to the Cantillon brochure, this cooling tun is a coppersmiths' masterpiece, every part of it is riveted, without welding. It's huge and it holds 7,500 liters of wort! The wort is pumped into the cooling tun once the hops have been cooked and removed. The sides of this room are made of shutters that are opened or closed during the cooling and inoculation process depending on wind direction, temperature, or rainfall. The wort is inoculated with airborne wild yeast that are specific to this room. The brewer considers this room a sanctuary because of the unique micro-organic fauna it houses and you are only allowed to look into the room, not enter. The original roof needed to be replaced in 1985 so they placed the original tiles under the new ones so they would not disturb the natural equilibrium of the micro fauna present.

The wort remains in the cooling tun overnight and from there it passes into a stainless steel vessel where temperature and sugar content are controlled for

The brewer considers this room a sanctuary because of the unique micro-organic fauna it houses and you are only allowed to look into the room, not enter.

the last time before being pumped into oak or chestnut barrels. After a few days in the barrels, the wild yeast and sugars react resulting in spontaneous fermentation. This reaction, a production of carbon dioxide, is violent at first and you can visibly see whitish foam coming out of the bungholes in the barrels. The fermentation room is filled with barrels in different stages of the fermentation process. The floors are damp with the overflow of the foam from early fermentation. When the fermentation process slows down (about three to four weeks later), the barrels are sealed and lambic is born! Fermentation can continue for up to three years!

Lambic is ready to be drunk after a few weeks, but at Cantillon they wait at least a year before using it to make other products, such as fruit flavored lambics or gueuze. Gueuze is a blend of one, two, and three year old lambics and has a sour taste. Cantillon creates Kriek, Rose de Gambrinus, and Vigneronne by combining cherries, raspberries, and grapes, respectively, with their two year old lambic. Maceration lasts five to six months then they add some one year old lambic before bottling to help with refermentation in the bottles.

On the tour you also see the barrel cleaning room and they point out that the barrels are always steam cleaned to destroy all forms of microorganisms in the wood. This ensures that fermentation depends exclusively on the yeasts collected in the cooling tun the night of brewing.

Before reaching the tasting room, the tour winds through the bottling room and gives you a peak at the cellar. At the end of the tour you are allowed to sample the products. My favorite by far is the gueuze with its very distinct sour flavor. My friends preferred the fruit flavored lambics, but would probably not order one at the local bar. I guess it's an acquired taste. ■

2004 Monthly Beer Styles

Plan your brewing year now and hit as many club-only and other competitions as possible. Homebrewer of the Year could be yours....

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

BEER STYLE: Oud Bruins and Flanders Red

by Tim Jones

Depending on whom you speak with, Oud Bruins and Flanders Red Ales may be one in the same, or two separate fermented entities. In truth, the similarities of the two styles far outweigh their differences, but there are differences nonetheless. First of all, Oud Bruin means 'Old Brown.' Right there, you've got your brown and you've got your red. Of course, color is less of a determining factor than one might expect, since the difference between the two brews is more or less a regional thing. Some folks think that the Flanders Red Ale designation came about with the creation of Rodenbach Red, since it was clearer and redder than the typical Oud Bruin—some go so far as to suggest Rodenbach Red's "beauty" merits the beer having its own category. Who knows.



Both beers have the same boldly lactic character of lambics, but lack the "horsey" character. After all, they are each a subcategory of the Lambic and Belgian Sour group, so that makes sense. Essentially, Oud Bruins are darker versions of their Lambic relatives. The use of darker malts like Vienna and Munich contribute somewhat to the color, but small amounts of crystal malts provide most of the grain-contributed hue. Bruins and Flanders both also use long boils to darken and concentrate the wort further. There's the explanation for 'red' and 'brown.' What about the 'oud?'

Believe it or not, oud (old) refers to aging the beer. It has also been stated that the 'old' refers to the use of ale yeast, which remains the old style when juxtaposed with the lager brewing practices that began to dominate the brewing landscape. Originally bruins were brewed as "provision beers" in the 1600's—a higher alcohol beer that would travel well in the hold of ships. The modern examples of bruins are not quite as high alcoholically as their forefathers, averaging about 5.5% abv, but up to just over 6%.

Bruins still maintain the malty sweetness and rich fruity complexity of their predecessors though. Caramelization character (long boils) is there too. Some have a sherry-like, sweet-and-sour profile. Sourness, too, is still a noticeable trait, usually more pronounced in well-aged examples. Some *Lactobacillus* and other acetobacters may contribute as well. Bruins tend to have a deeper malt character and less of the sour, lactic or acetic acid qualities of the

Flanders reds—they are balanced towards the complexity and sourness/acidity. Relatively high sodium bicarbonate water helps buffer the acidity of darker malts and the sourness. Sorry hopheads, Bruins and Flanders have little-to-no hop flavor, and bitterness is what you would call "restrained."

Blending is quite common with Bruins. Many a common (ie. American) drinker find the well-aged versions to be obscenely tart, so putting together a young and old in different ratios can produce some remarkably complex beverages.

Brewin' Bruins and Flanders ales takes patience, and a whole ton of skill. Not to mention dedicated equipment if you're using the *Lactobacillus* guys (they're a pain to kill). But, for those of you short on cash, you can get one of these brewed before you make it to Belgium or Flanders for one, nonetheless, so give it a shot. But, should you make it there or find somewhere here that sells 'em, the best commercial examples of true Oud Bruins are probably Liefman's Goudenband, Felix and Roman. For Flanders Reds, go straight to Rodenbach and Rodenbach Grand Cru, Petrus or Bourgogne des Flandres.

Rodenbach Grand Cru Clone

Ingredients:

- * 5.25 lbs of DME
- * 10 oz. German Vienna Malt
- * 8 oz. Belgian Cara-Vienna Malt
- * 4 oz. Acid Malt
- * 3 oz. chocolate malt
- * 1 lb. corn sugar
- * 2 oz. lactose
- * 0.5 oz. Styrian Goldings (6%AAU) @ 60 mins
- * 0.5 oz. Brewer's Gold @ 15 mins
- * 0.5 oz. E.K. Goldings @ 5 mins
- * 1 tsp Irish Moss @ 15 mins
- * Wyeast 3278 Lambic blend yeast
- * 0.25 Steamed oak chips

Directions:

Crush and steep grains at 150F for 20 minutes. Bring to boil, and add DME, corn sugar, and lactose. Add Styrian Goldings hops, boil for 45 minutes, then add Brewer's Gold hops and Irish Moss, boil for 10 minutes, then add E.K. Goldings hops, boil for 5 minutes. Remove from heat, rapidly cool wort and add to fermenter. Aerate wort and pitch yeast. Ferment in the primary for 5-7 days or until primary fermentation is complete. Siphon into secondary and add 0.25 oz steamed oak chips. Age for several weeks, bottle as normal.

Debugging Lambics

by Harrison Gibbs

Lambics brewing is “upside down” brewing the more traditional the process, the more “normal” rules are broken. Instead of inoculating the wort with a strong yeast culture, brewers rely on the wild yeast and bacteria in their breweries. Instead of using hops with good aroma and bittering, lambic brewers use old stale hops. Instead of sterile metal fermenters, lambic brewers use oak cask with colonies of yeast and bacteria living in the wood. Instead of making a fresh clean beer, lambic brewers produce a sour complex beverage, which could take a year or two to make. Instead of sanitized breweries, lambic brewers rely on spiders to keep acetic bacteria carrying fruit flies down.

Purists define lambics as spontaneously fermented (no addition of pure yeast cultures) wheat ales brewed in the Senne Valley in Belgium. The unique collection of indigenous micro flora or “bugs” found in this small region known as Payottenland, a ten-mile area around Brussels, creates the conditions for lambics. The Senne Valley was once home to countless orchards, which provided the micro flora for lambic production. Now the orchards are disappearing, however, the air is still ripe with the necessary flora. To be sure, one lambic brewery, refused to replace despite its terrible condition. (*Ed. note: see Cantillon article pg.3-4*).

The most important ingredient when brewing lambics is the microbiota or flora. Lambic brewers use wide shallow cool slips, where the wort is pumped to cool and be inoculated. Some breweries place them on the roofs or in the attics of their breweries, to better catch the helpful bacteria and wild yeasts. Because these organisms have different lag times, lambic fermentation is divided into four phases. Phase one includes the enteric bacteria (*Kloeckera apiculata*, *Enterobacter cloacae*, *Escherichia coli*, and *Klebsiella* just to name a few), which multiply rapidly in the cool wort. They lower the pH to 4 and provide a varied range of “mixed acid” sourness, not limited to simple lactic acids. As the pH drops so does the concentration of enteric bacteria. Phase one is difficult for homebrewers to replicate, but you could use an acid blend sold for winemaking to provide a “mixed acid” sourness.

Phase two presents fermentation, which only during the first month. The yeast strain *Kloeckera* is present during the enteric phase, but after a week or so, a variety of yeasts contribute to fermentation. The yeasts include the normal fermenter *Saccharmyces cerevisiae*, along with the wild yeasts *Saccharmyces globosus*, *S. Uvarium*, *S. Bayanus*, and *Candida*. The

beer attenuates to around 55%, if it is sufficiently dextrinous. Homebrews can use any healthy ale yeast. The characteristics of the yeast are not important because they are lost during the next two phases.

Phase three is the lactic acid phase, typified by increased activity by *Pediococcus damnosus* as well as a few other *Lactobacillus*. *Pediococcus* is the primary producer of lactic acid. The phase generally last from 90 days to around 250 days. The pH drops further to 3.2. Lambics are often described as being either “soft” or “hard.”

Phase four is a second alcoholic fermentation, characterized by the development of *Brettanomyces brussellensis* and *Brettanomyces lambicus*. This phase last up to the eight-month mark, and features considerable attenuation until the beer is very try. These “wild yeasts” contribute some of the “horse blanket,” leathery, musty, or barnyard notes that give lambics their complexity. *Pediococcus* and *Brettanomyces* can be acquired in lambic blends or on their own from several yeast companies. The best way to get a good culture going or lend complexity to a blend is to culture the organisms from a bottle of commercial lambic. They are never pasteurized and only time works against their use.

As mentioned above lambics are wheat ales. They are made with 30 to 40 percent unmalted soft or white wheat. The mashing process is one that creates a dextrinous wort retaining the proteins and starches that are unwanted in regular brewing. The traditional method is called Turbid Mashing. I consider this method to be a backward decoction. Instead of removing a portion of the grains to be heated and returned to the mash liquid that contains the enzymes, Turbid Mashing removes the milky liquid from the mash and heats it. Then with the addition of hot water, the grain temperature is raised. First to 100F, then 110F, 130 F, and finally 155F. After each rest, more mash liquid is taken out, only to be returned to the boil after lautering. Because there is no more liquid, lambic brewers boil for 5 to 6 hours.

Homebrewers should not worry too much about the grain bill. Malted wheal and even malt extract are fine for they style. It is important to keep the color low, however so no crystal malts are used.

The Hops used in lambics are usually old and lack most of the qualities that we expect from hops. This does not seem to be a problem, because the long maturation time associated with the style and the differing fermentations remove any hop aroma or bittering qualities from the beer. Lambic brewers usually use hops that are three years old. Yellow and “cheesy”, the hops still have some ability to regulate micro-bacterial activity. At home use at about 2 ounces of old hops for a five-gallon batch.

Lambic are traditionally brewed in wooden cask. Used wine cask and sherry cask find their way into brewery cellars where a piece of cotton gauze may be all that keeps the insects out. Others use home-style airlocks. At home you can use a plastic pale, which replicates the slow air seepage necessary for some of the later microfloral activity.

Finally, the fruit thing is what most Americans associate with the style. Traditionally, fruit lambics consists of a small portion of the beer produced. If you use fruit begin with a good unflavored lambic. This may mean waiting a year before the beer is ready to add the fruit.

Kriek is the Dutch word for "cherry" and a kriek lambic is the original fruited lambic. The classic cherry used was the Schaarbeek cherry, a small dark sour cherry with a large pit. However, any cherries can be used but sour cherries work best, and avoid some of that cough drop aroma. Use a minimum of 2 to 3 pounds. In Brussels that put the cherries pit and all into the fermenting oak casks. However, this may increase the levels of strychnine.

Raspberries are another popular fruit addition. Called framboise or frambozen, raspberry lambics can be made with 2 to 8 pounds per five-gallon batch. Other fruits currently appear in lambics including peaches (peche), black currants (cassis), muscat grapes, and strawberries.

Making Your Lambic at home.

If you follow the suggestions above as well as some of these general tips, then you should be able to brew an interesting beer that captures the spirit of the lambic breweries of the Payottenland. Wait until bottling before you rack your lambic. The organisms will live off the trub and dead yeast cells that hurt a regular beer. Be patient. My best lambic took a year before it was bottled. If adding fruit, add after you have a clean flavorful lambic. Most importantly use caution when sanitizing your brewing equipment. Protect your other beers. Lambic breweries only make lambics. I used a red marker and marked all of the equipment that came in contact with the fermenting lambic.

Recipe

Brugel's Lambic: Unblended Straight Lambic
(AHA 2001 National Homebrew Competition Gold Medal Winner)

- 7 lb Belgian 2-Row Pale Malt
- 3 lb German Wheat Malt
- 3 oz Aged U.K. Kent Goldings Whole Hops
- Wyeast 1056 American Ale Yeast
- Wyeast Lambic Blend
- Brewer's Resource *Brettanomyces Bruxellensis*
- Brewer's Resource *Pediococcus*

- 1 cup of corn sugar for priming
- Original Gravity: 1.052
Final Gravity: 1.005

Mash grains at 120F and hold for 20 minutes. Raise to 148F and hold for 90 minutes. Sparge to 6 gallons and boil for 90 minutes. Cool and pitch ale yeast. After 10 days pitch Lambic Blend and all other yeasts. Do not rack. Primary fermentation lasts about 3 months in plastic pale at 75F. Rack for storage, secondary fermentation at 10 months in glass at 50-65F. This beer had no Belgian yeast character but it would have disappeared over time. I might try using Belgian ale yeast, though most experts say that is unnecessary.

Types of Lambics

Gueze A blend of a wood aged older lambic with younger lambics, then refermented in the bottle. May be highly carbonated since the blend may contain up to 70% fresh lambic. It also undergoes more aging in the bottle. Commercial examples include Cantillon Gueze (aged in Bordeaux barrels, very lemony, citric, and tart but still refined on the palate); Hanssens Artisanale Oude Geuze (aged for three years, with a dark amber color and distinctive barnyard aroma that fades to a dried-apricot flavor, and unusual hoppy finish); and Lindemans Cuvee Rene (their only traditional lambic, it is a soft, true gueze with a perfumey, floral nose, and strong acidic finish).

Faro Draft lambic, sweetened with dark cane sugar, and occasionally spiced lightly. A century ago this was a very popular style of lambic, but is now rare.

Straight Lambic A tart wheat beer that has not been blended or contain a fruit addition.

Kriek Containing sour cherries, krieks are a deep ruby or garnet drink with a delicate pink head. Flavor is sharp; sometimes with hints of almond from the cherry stones. Some are sourer, while others have a syrupy quality usually derived from the use of fruit juice instead of whole fruit. Commercial examples include Cantillon, Boon, and Hanssens (which are all deeply sour with a clean dryness); and Lindemans Kriek (made with 25% fruit juice to 75% lambic and which is very sweet and almost cloying).

Framboise or Frambozen Similar to kriek but made with raspberries. Commercial examples include Boon Framboise (in your face raspberry jam tastes with a funky and earthy finish, made with whole fruit); Cantillon's Rose d'Gambrinus (clean fruity character overlaying rich sourness); Lindemans Frambozen (found on tap at the Green Leaf, so try it).

CALENDAR

Of Club Events and Competitions

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/>

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 17, 2004

The Dominion Cup

Richmond, VA

Hosted by the James River Homebrewers. See pg. one of this newsletter for more information, or visit the JRHB website at <http://www.jrhomebrewers.org>

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://>

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

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