



# The Cellar

The Official Newsletter of the  
Colonial Ale Smiths & Keggers

May 2004; Vol. 4, No. 5

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

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## CLUB NEWS

### April a Busy Beer Month for CASK

*by Harrison Gibbs*

April saw a swell in beer related activities for many CASK members. First, the CASK study group for the Beer Judge Certification Program had its last class. Then four of the eleven CASK members who took the class sat for the three hour BJCP exam. (See article below). CASK also held its April meeting at the St George Brewery in Hampton, Virginia. Finally, April saw CASK members contribute judges and winning beers to the Dominion Cup, Richmond's local homebrew competition hosted by the James River Brewers.

Our trip to St. George was a great opportunity to see the inner workings of another brewery. St. George opened in 1999 and has been located in several other locations, one of which burned down after a neighboring business caught on fire. Now, the brewery is on the other side of Poquoson, in a small industrial complex. If you blink you can miss the turn, which a couple of our members affiliated with CW found out. (Don't worry guys; I missed the turn heading down for the BJCP exam, which was held at St. George's the week before.)

Head Brewer, Andy Rathmann provided a full tour of the brewery. To an attentive CASK audience, Andy explained some of the distinct features of his

brewing equipment and the process in which they are able to ferment such a wide variety of beers, including a lager. He also showed off the brewery's two bottling systems. (A note to those tired of bottling: St. George is selling its mega-fast bottling line. Of course it would take more beer than you could brew just to fill its feed lines.)

One of the nice features observed is St. George's location. They have plenty of room to expand. There was room inside the brewery for new fermenters and bright tanks as well as additional space on the property for more construction. If the quality and consistency of the brewery's beers is any indication, then they will need the extra room.

Of course the highlight of the tour was a visit to St. George's pub inspired tasting room. We didn't catch the pub motif, until Andy pointed out the dartboard located on a bare white wall. But once the taps poured forth their contents, it became easier to imagine we were in a pub, drinking our favorite brown ale, porter, IPA, golden ale and pils. The two later beers were not necessarily English pub inspired brews but we drank them anyway.

Andy had five beers on tap. A traditional English style ale with a distinct hop spiciness from imported 100% UK Fuggles hops, the IPA is deep copper in color, and has a full malt base and a pronounced hop aroma. It was awarded the GOLD medal in the international category as the best India Pale Ale at the 2000 Beauty of Hops English Ale Awards. The porter is a black, ruby colored ale. A rich malt base, offers caramel and chocolate tones, balanced with English bittering and aromatic hops. This is a robust porter but smooth and clean. The golden ale is really an American Pale Ale. It has the distinct citrusy character of west coast hops. The brown was a rich malty brown. It reminded me of big mild. The pilsner is of the northern German style, with good hop nose and a grainy and hop flavor. My favorites were the IPA and Brown, but everyone appeared to enjoy all of them.

Our first meeting at another brewery was a big success. Andy invited us back and we hope he can get away from his busy schedule of brewing to join us at some of CASK's events. ■

## Norm's Pale Represents CASK in the Land of Elvis

The club collected members' entries for May's AHA Club Only Competition. This event's category was the unusual extract beer category. This means any beer of any style could be entered as long as 50% of the fermentable sugars were from extract. The idea behind an extract beer competition is to encourage beginner and intermediate brewers and to show the rests of the homebrew world that it is possible to brew an outstanding extract based beer.

The Extract Club Only is hosted by Bluff City Brewers of Memphis, TN. This is the new club of former CASK Vice President Rick Morris, so we had to make a good effort.

Four entries faced off in a taste off during the Big Brew Event. Lawton Manner and Stephen Davis did the judging. Norm Schaeffler submitted an American Pale Ale, Craig \_\_\_ submitted a Lager and an IPA, and Ramon Rodriguez entered a Sweet Stout. The judges had good things to say about each brewers efforts, but in a tough decision settled on Norm's APA to represent CASK in Memphis this month. ■

### *Yeast Performance Tips:*

## New Wyeast Packaging Arrives

Wyeast has introduced a new packaging method - *Activator Packs*. The same size as the old XL packs, but they contain more than twice the yeast cells. Infact, they contain nearly double the yeast cells of the Wyeast shampoo tube packages. If you were at the BIG BREW, you saw how quick Ramon's smack pack was ready to pitch. Look for the blue packet.

However, even the volume in these new packs may not be enough. Yeast cells are alive, and their performance can be affected in many ways. Shipping and improper handling can expose the yeast to temperatures which are harmful. Age plays another big factor causing less viable yeast.. Wyeast suggest the following means to ensure sufficient yeast count and performance. A number of these are listed below.

### *Preparing a starter Culture Solution...*

To make more beer, or increase the pitching rate, if the package is aged or not used right after it swells, boil a pint of wort S.G. 1.020 30 using 3 4 tablespoons malt extract in 2 cups of water for 15 minutes. Cool to 75 F., add yeast and incubate for 12 hours or until high krausen (when the foam is at its peak).

### *Using the optimum timing and temperatures...*

Delaying the use of the yeast after it starts incubating, whether from the package or a starter, can reduce performance. Make transfers in approximately 24 hr intervals at 75° F. Maintain at 75° F during incubation. Colder or warmer by a few degrees is significant. Longer or shorter time periods are significant.

### *High gravity worts...*

(1.056 and greater need more yeast). Double the yeast amount for every 0.008 S.G. above 1.048

### *Aeration and Dissolved oxygen ....*

is extremely important for all worts. Shake up your wort for 5 10 minutes, or try an oxygen tank and aeration stone. Oxygen is required for the respiration of yeast at the onset of fermentation. One good method of providing dissolved oxygen for yeast is when preparing a starter solution, use a jar or flask with adequate headspace, then agitate the container frequently while brewing. By doing this, you will provide more dissolved oxygen to the yeast when it is most needed.

### *Uniform Temperatures are important...*

keep at 75° F until fermentation is evident, and then adjust to the desired temperature. Fluctuations from night to day need to be minimized.

#### *Wort Composition...*

effects the amount of head thrown, and can vary among different yeast strains. Some ale and lager strains produce little or no head at first in some worts, although fermentation may be active, it may not be readily evident. ■

## CASK Wins Big at Dominion Cup

*By Harrison Gibbs*

On April 17, the James River Homebrewers hosted the 12th Annual Dominion Cup. This is the biggest and continuous homebrew competition in Southern Virginia. The event was effectively put together by Stasi York, Steve Severtson, Dan Mouer, and the rest of James River's Competition Committee. Over 100 entries competed in 15 style categories. Unlike last year, only few styles had to be combined with other styles. While last year only a few CASK members entered beers, this year the club participated as entrants, judges and stewards.

The big winner was Steve Davis for his North German Pils, "Decoct This!" He won first place in the Light Lager category and Best of Show! The look on Steve's face when his name was called for Best of Show, was one of complete surprise. Of course, the rest of us knew he was a great brewer. Stasi York, was

*see 'Dominion' on pg. 3*

## Dominion

*cont. from page 2*

kind enough to let him hold the actual Dominion Cup but it stays in Richmond. Steve's name will remain, however, with the cup, inscribed along with past winners of the cup. Additionally, Legend Brewing Company has promised to brew Steve's winning recipe as one of its seasonal beers. When it is tapped, maybe some CASK members can be on hand to help Steve drink it.

Other CASK winners included Brian Hershey, who received a gold medal in the "Weird Beer, Mead, and Cider" flight for his smoked brown porter. Brian also took home a bronze for his robust porter. Harrison Gibbs took home two silvers and two bronzes for his "Back from Brussels" strong golden ale, a first wort hopped dry stout, his blended "Fantome Gueze" lambic, and an Oktoberfest, respectfully. Tim Jones brought home a third place for his Saison. Since I was one of the judges in that flight, I can tell you Tim's saison was a great tasting beer. James River always loads you down with prizes, so in addition to medals, the winners received five pound bags of grain, leaf hops, coupons for white labs yeast, beer glasses, t-shirts and hats. ■

## Spirit of Free Beer Competition

Brewers United for Real Potables (BURP), based in the Washington, DC area, is the largest AHA homebrew club, with 300+ members. Their 2004 SoFB (12th Annual) competition is set for June 12. This is a great competition, a bit larger than the Dominion Cup. If you have a few spare bottles, think about sending some up to this competition. CASK is also looking for anyone driving to DC in the next few weeks to drop off any bottles. Details are available on the BURP web site – [www.burp.org](http://www.burp.org). ■

## BEER STYLE: Dunkel

*by K. Florian Kemp*

Bavaria has a well-earned reputation as an epicenter of brewing. Fine pilsner, weizenbier, bock and Munchner helles are all brewed in there. But the brew that first brought fame to Bavaria, especially Munich, is its dunkel, or dark lager. Dunkel means "dark" in German. The style is quaintly anachronistic, rich and complex in character, and robust without being overbearing. Munich dunkel is an old-fashioned beer that resisted change but took advantage of brewing innovations en route to becoming a venerable and elegant beer.



Before modern brewing, as we know it, beer was made primarily to preserve and sanitize water, as a legitimate foodstuff for sustenance, and as a way to store grain. We'll assume that the inebriating side effects were very much desired also. Most brews were dark and turbid in appearance, and rather sketchy in consistency, given the poor understanding and control of the brewing process.

Some settlements, however, were quite adept at making consistent, appetizing beers, and monasteries were among those establishments that gained some brewing notoriety. The skilled craftsmen of the monasteries located throughout Europe developed localized, stylistic beers. Those in Bavaria especially became known for their reddish-brown, malty lagers, which were often referred to rotbier (red beer).

Most of the significant changes in brewing technology occurred in the early part of the 19th century. Indirect heating of green malt became the norm and resulted in very pale malt with none of the smoky residues of previous maltings. Hydrometers and thermometers were invented that allowed control over mashing and wort production. Many centuries of misunderstood yeast behavior came into focus by breakthroughs in microbiology and a shift in scientific dogma. The result: light golden, crystal clear beer that was the same from batch to batch. This nouveau sparkling beer was impressive, especially when drunk from the newly available glass drinking ware. The pale beer craze swept through Europe and many cities in this period developed their signature pale beers, including London, Vienna, Dortmund, Plzen, and Munich.

The controlled malting contributed another significant breakthrough to beer production. The pale malt could be further heated beyond normal temperatures to produce a vast range of malts from dark gold to black in color. The dunkel brewers of Bavaria could still make their darker malts without compromising the fermentability, and without the smokiness previously produced by drying the malt over open fires. The additional toasting of the malt gave the grains a great depth of character. Today, this malt is known simply as Munich malt. It comes in various color degrees and is used as the primary malt in today's dunkels. Its character is very much in evidence in each sip of these luscious nectars.

Bavaria is the home and heart of dunkel brewing. Hundreds of breweries pock the landscape in Bavaria from Munich in the south to Franconia in the north. Franconia alone has over 400, many of which are very small. A good percentage make dunkel, some of which is very refined, some unfiltered. Some are deep amber, while others have a rugged, lightly roasted character and an almost

*see 'Munich' on pg. 3*



## Munich

*cont. from pg. 3*

black appearance. Most are a rich reddish-brown, all are unmistakably Bavarian.

Dunkels are remarkable beers in that they are deep and complex, but not very heavy or strong. The characteristic ruby brown color comes from the use of Munich malts, which can actually constitute up to 100 percent of the grist. The gentle kilning of pale malt not only darkens the kernels, but also catalyzes a cascade of biochemical changes in the malt that contribute a range of subtle, malty flavors. Munich malt is less fermentable than a lighter malt such as pilsner malt. This results in a fuller-bodied, dextrinous beer. Special malt indeed.

Brewers of dunkel often employ a method of mashing known as decoction. Rather than simply infusing the grains with hot water, decoction brewing involves heating portions of the mash to boiling, and returning it to the main mash to attain the necessary temperature points to convert the starches into fermentable maltose and body-building dextrin. Heating the mash to boiling induces further chemical alterations, known as Maillard reactions, that give the brew its intense, malty character, and further darken the wort.

While the balancing act that is dunkel tips towards the malt character, the hops are subdued but noticeable in the aroma and provide just enough bitterness to keep the brew from being sweet. Of course, the hops are the noble varieties from the Tettnang and Hallertau regions; these augment dunkel's unmistakable German character.

The cool fermentation and extensive lagering times typical of bottom-fermenting beers are naturally employed in dunkel production. This patient approach to beer maturation provides a smooth platform with which to showcase the prominent malt and supporting hop character of dunkel.

A typical dunkel begins with an original gravity in the range of 1.048 to 1.053, or perhaps a couple points on either side of this spread, giving it an alcohol by volume content of about 4.5 to 5.6 percent.

*from All About Beer Vol. 23 No.5, Nov. 2002*

### Quote of the Month

"Up to the age of forty,  
eating is beneficial; after  
forty, drinking."

— *The talmud*

## Schwarzbier

Dark and toasty, yet light and refreshing.

### Ingredients:

- 7lbs. Pilsner malt
- 1lb. Crystal malt (80-L)
- 1/2 lb. Munich malt
- 1/2 lb. Black Patent malt
- 1/4 lb. Chocolate malt
- 1/4 lb. Roasted Barley
- 1 cup molasses
- 1 1/4 oz. Perle hops @ 60 min.
- 1/2 oz. Perle hops @ 30 min.
- 1/2 oz. Perle hops @ 15 min.

### •Munich Lager yeast

- 11/4 cup dry malt extract (for priming)

### Step by Step:

Mash crushed grains for 60-90 mins. Decoction is a good option, but if you don't have the desire or time, just use the mashing schedule of your choice. Collect 6 gallons of wort. Add molasses and 1 1/4 oz. Perle hops. Boil for 1 hour, adding 1/2 ounce of Perle hops at 30 mins, and 1/2 oz. pearl at 15 mins. Cool wort and pitch yeast. Ferment in the primary at 50 -55 degrees F for 5-7 days. Transfer to secondary, lager 203 weeks. Bottle using malt extract, age 7-10 days.

OG = 1.054

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## Dunkel

### Ingredients:

- 6 lbs. Pilsner malt
- 1lb. 2-row
- 3 lbs. Munich malt
- 1/2 lb. Biscuit malt
- 1/4 lb. Black Patent malt
- 1 lb. Crystal malt (30-L)
- 1 cup molasses
- 1 oz. Czech Saaz hops @ 60 min.
- 1/2 oz. Tettnanger hops @ 15 min.

### •German Lager yeast

- 11/4 cup dry malt extract (for priming)

## THE CELLARMASTER

by Harrison Gibbs

### Now that the airlocks are on, who will be the Iron Brewer?

Most people don't think of brewing as a competitive sport. But attend any homebrew festival or beer judging competition and listen to the talk of great beers and medals. Those of us who were at the Dominion Cup and attest to joy people have in being in room brimming with creativity, especially of the kind that comes in twelve ounce bottles.



People once considered cooking the same way. This changed when Food Network introduced the cult Japanese hit "Iron Chef," featuring a cadre of house chefs who weekly battled challenger chefs from across Japan and the world. Spin offs followed bringing Japan's Iron Chefs to America, and pitting American chefs against one another. What the Iron Chefs brought to the cutting board was creativity, efficiency, and a joy in their craft.

On May 2, a similar spirit descended on Williamsburg and invaded the annual CASK Big Brew. At that event, the club introduced the contestants who would compete for the title of IRON BREWER.

Gathering that Saturday morning as competitors, were Ramon "The Brew'an Cuban" Rodriguez, Harrison "Beer Court" Gibbs, Don "The Libation Librarian" Welsh, and Brian "Beer Kisses" Hershey. Lawton Manner joined us brewing (but since he didn't compete as an Iron Brewer he doesn't get a "cool" nickname).

The rules for the CASK Iron Brew permitted the brewers to brew anything they wanted as long as it contained and featured the secret ingredient. Moreover, the beer had to be kept until the July summer party, where it will be "released" for a people's tasting to pick the Iron Brewer. A month before, club members made suggestions. Then in April, the five possible ingredients were announced: honey, coffee, cherry fruit puree, coriander/orange peel/grains of paradise, or Yakima Magnum high alpha hops.

Those of us who participated gathered early around our brew pots. Burners were lit and the water set to boil as we waited for the announcement of the secret ingredient. Some of the contestants had formulated every possible permutation. Others contestants planned to make a "what ever" stout. Don and Brian brewed together on Saturday, but to

double his chances Brian later took home some extra secret ingredient and an entry form to try a batch at home.

I had an inkling as to what the secret ingredient was when Nadia Burns drove up with a box in her car. However, the mug in her hand was a tip off. Biting my tongue, I awaited the big reveal. Hugh Burns of Williamsburg Brewing acted as master of ceremonies opening the box. Inside were ten 12 ounce bags of rich Brazilian coffee from Starbucks. Luckily it is was ground because I don't think anyone brought a grinder.

At that point madness ensued as brewers ran in and out of the store putting together recipes and figuring out how to use the coffee. While Hugh suggested that coffee could be used in a variety of ways, we all succumbed to brewing stouts. Each brewer managed, however, to put his own stamp on the process. For some the coffee was first brewed in a coffee maker and then added after the boil, while other brewers steeped the coffee directly in the brew pot. We also saw the addition of pure Hershey chocolate to one stout and lactose to another.

Most of the brewing was completed about the time lunch was served. Don Welsh, who organized the food for the event, stepped away from his beer and grilled the hotdogs and hamburgers that joined a great assortment of side dishes on the table. Ramon pulled out kegs of home made "Ginger Shandy" and Barleywine. And the club helped finish my keg of Russian Imperial Stout. Then it was back to our brew pots. Once the wort cooled and the yeast was pitched, everyone went home. As the last person to finish, I was the only one who faced the afternoon rain. This is my last all grain batch at a Big Brew event.

While we had a small turn out, those members who came to watch as well as brew had the opportunity to share in something that we all love – brewing. The only question left is, who will be this year's IRON BREWER. The answer requires all of you to come to the summer party and help us find out. But no matter who wears the title IRON BREWER this July, we all had the opportunity to demonstrate our collective creativity, efficiency, and joy in the craft of brewing. ■

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CASK  
is sponsored by  
The Williamsburg Brewing Company  
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Williamsburg, VA 23188  
**757.253.1577**

# CALENDAR

## Of Club Events and Competitions

### 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 1, 2004

#### CASK Presents — Iron Brew 2004

In celebration of National Homebrew Day, CASK will be holding an "Iron Brew" competition featuring a theme ingredient that must be used in all brews. Iron Beers will be served at the Summer Party, and a winner will be selected.

### May 15, 2004

#### May Mead Madness New Bern, NC

Contact: Richard Weiss phone: 252-636-8970

email: [brewinbruin@hotmail.com](mailto:brewinbruin@hotmail.com)

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

### June 12, 2004

#### 2004 Spirit of Free Beer Ashburn, VA

At Old Dominion Brewing Company in Ashburn, VA. For another year we will be a qualifying event for the prestigious Masters Championship of Amateur Brewing (MCAB). All BJCP recognized styles including meads and ciders are eligible for entry. First entry is \$6.00, subsequent entries are \$5.00 each.

Contact Judge coordinator Bill Newman at [newman@burp.org](mailto:newman@burp.org).

### 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](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.

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?

### July 17, 2004

#### CASK Summer Part

Coin CASK on Saturday July 17th for the club's first ever Summer Party at Frank Clark's Williamsburg home. The festivities will begin at 2 p.m. and end sometime in the evening. Barbecue will be provided by the club. Members are asked to bring side items. We will be judging the Iron Brews as well. For more information, and directions, check the CASK website for evolving details.

### 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

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## 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?*

**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