



The Cellar

The Official Newsletter of the
Colonial Ale Smiths & Keggers
June-July 2004; Vol. 4, No. 6-7

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

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CLUB NEWS

June Meeting Recap

by Harrison Gibbs

The CASK June meeting was a warm muggy night. Good thing the beer style was wheat beer. The light, effervescent, and refreshing character of Bavarian style Weizen and Berliner Weisse cooled things off a little bit. The club discussed plans for the upcoming summer party to be held July 17 at Frank Clark's home (see pg. 2). Gathering around the picnic table outside the Brewery, we enjoyed a presentation by Steven Davis regarding his experience brewing his Dominion Cup winner pilsner at Legends Brewing Company in Richmond.

If you did not already know from May's newsletter, Steven's "Decoct This!" German Pilsner picked up the best of show award at the James River Homebrewer's Dominion Cup homebrew competition held in April. As part of the prize, Legend Brewing agreed to brew the winning beer. Steven claims that the process was not that different from brewing at home. However, most of us don't have as nice of a brewing set up as he does. From his account, it sounds as if Legend received a lot of free labor from their offer. They had Steven dumping the grain from trash cans into the mash tun and cleaning the spent grain out by shovel. At least he had all the free beer

he could drink.

Steven noted that Legend had to make a couple of changes to his initial recipe. First it was not decocted. Second, the brewery relied on its house lager yeast instead of Wyeast's Munich Lager Yeast found in the original. Steven showed off the bottle label (pictured below) for this summer seasonal acknowledging his win. The club has already asked the Green Leaf Tavern to place an order for this seasonal, promising to hold drink it when it arrives and bringing the brewer with us.

During the beer tasting portion of the meeting, the club enjoyed several bottles of the lactic Kindle Berliner Wisse (with raspberry syrup to sweeten it) and three Bavarian wheats by G. Schneider & Sohn., including Schneider Weisse (hefeweizen), Kristalweisse (filtered weizen), and Adventinus Weizenbock. However, it was the homebrews that really caught everyone's attention. In addition to some lagers provided by Steven Davis, Steve LaPaugh introduced us to a wonderful "orange" ale. Using the juice and peel of fresh oranges, this beer was perfect for a summer night.

Finally, we had another wonderful raffle. CASK would like to give a special thanks to all the members who brought items to raffle, especially Susan and Brian Hershey who brought back many items from the Stoudt's Beer Festival in Pennsylvania. (Note: CASK is always looking for raffle items, they help pay for the commercial beer styles that we enjoy each meeting). ■



RSVP for Summer Party

Join CASK at its 1st annual event

You and your family are invited to join CASK for its first annual summer party to be held on Saturday July 17. The party will begin at 2 p.m. and finish by 8 p.m. For those helping to set up, you need be there by 12:30 p.m. Unlike prior club events, this one does not feature any attempts to brew. Instead, we are getting together to celebrate three years of homebrewing in Williamsburg, along with good food, beer, and Bar-B-Que. Moreover, the event is free!

This event is open to all CASK members. We encourage you to bring your family and friends. Frank Clark has offered the use of his large backyard for our event. And he claims that there is room for horse-shoes and croquet. We only ask that you bring a side dish or dessert. The club is providing soda, BBQ pork and BBQ chicken. The club already has several commitments for homebrew and homemade soda for the kiddies, but more beer is always welcome. This event is BOC - bring your own chair. At this point we are still accepting loans of large coolers, taps, CO₂, and folding tables. If you are interested in helping out, please contact the Party Coordinator Mitzi Vicars at (757) 877-3795 langisart@hotmail.com or Harrison Gibbs at rharrisong@lycos.com.

The summer party will also feature a taste off for the title of IRON BREWER. Four challengers faced off last May during our National Homebrew Day celebration, each brewing something with strong Starbucks coffee. There will be have a popular tasting (everyone gets to vote) followed by the announcing of the winner and the coronation of the CASK IRON BREWER. In addition, the club will be giving away several door prizes instead of the usual raffle.

Directions to Frank's home
(2264 Powell Road)

Take 199 to Birchwood Road exit. Follow the signs to the Winery. Go past the Winery and the vineyards on Lake Powell Road. The road makes a sharp right after the vineyards. Take that right. Go through the woods for a mile then you reach a clearing. Frank Clark's home is the second house on the left at 2264 Powell Road.

CASK hopes to see all of you there. If you have had trouble making the evening meetings this is the time come on out. The club also asks that you try to r.s.v.p. by July 13 so that we have a general head count for the BBQ. You can contact Mitzi (757) 877-3795 langisart@hotmail.com or Harrison at rharrisong@lycos.com.



Beer and Loafing in Las Vegas

*A letter from
Dave Houseman (from
the AHA "TechTalk"
Homebrewers Forum)*

Well after the conference in Chicago who would have thought that Las Vegas

would be even better! Tyce [Hildebrandt] and the clubs [SNAFU, QUAFF and Maltose Falcons] organizing that competition did a really great job. Open hospitality suite with numerous kegs of beer from all over the West open 24 hours. Judging great beers in the second round of the NHC was exciting for the judges. The conference started with a gourmet buffet and matching beer at UNLV. Great talks on a wide range of subjects and most of them included beer, mead or other tempting treat (can you say "deserts & beer"). The professional brewers night had just about all the beer we could drink (not enough food, but hey, you can't have everything). Club night filled that gap with club beers AND lots of great food. I especially liked the crab dip from the Baltimore area clubs hosting next year's event; if that's any indication of the food available next year, we should ALL go. The best event, IMHO, was Charlie's keynote where he presented the world premier of Hop Madness, a '70s era spoof on Reefer Madness that he'd done as a home movie! We're all hoping that this will put on the web for everyone to enjoy. Of course the banquet was its usual great time of food, beer, laughs and more. The tribute to Steve Ford was very well done. If all this wasn't enough there was also the Prison Brew Competition (yes, I actually judged in this criminal event) and some after party parties where single malt scotch tastings are rumored to have taken place.

And all this in a hotel with a casino, pool with the beautiful (and not so beautiful) people, and the occasional Vegas extravagance! They say that New York is the city that never sleeps; well I think that Las Vegas caught them snoozing.

So next year the AHA conference will be in Baltimore. How many AHA members and others will be going? This year there were 775 attendees, 9 more than Chicago. There are over 8,800 AHA members and over 3,500 on this discussion board alone. You'd think that at least 1/2 of us would decide to come to Baltimore where there will be the great food of the Inner

see 'Vegas' on pg. 3

Vegas

cont. from page 2

Harbor in a hotel over looking Camden Yards and within walking distance of several brewpubs and more beer bars. For those driving, there's always a side trip to Dog Fish Head in Delaware, Victory in Pennsylvania and Dominion Brewing Company in VA.

Bring the family and enjoy the National Aquarium and other sites in Baltimore or take a trip before or afterward to visit Washington, DC and its sites, including the new Air and Space Museum at Dulles Airport. Plan your 2005 vacation now so you don't miss the fun and camaraderie of the AHA conference. Certainly our club will be there and we'll have to challenge other clubs to out brew us for this event ;-)

Note: Baltimore is only 140 miles away from Williamsburg and the 2005 National Homebrew Conference is only eleven months away. It is time to mark your calendar and set aside June 16-19, 2005 for next year's conference. After speaking with one of the Maryland clubs, CASK has learned they are looking for help with Club Night, judging and other events. Describing AHA's National Conference, Susan Rudd, a homebrewer from North Dakota explains:

"It's hard to pick a favorite part of the conference, but if I had to choose it would be the Friday Club Night event. This is an absolutely fabulous party of homebrew clubs from across the country trying to out do each other with their food, beer and costumes. What better time could you ask for but to drink top quality homebrews, eat wonderful food and visit with people who are just as excited about homebrewing as you are."

Baltimore offers a wonderful opportunity to see the wider world of homebrewing and meet homebrewers from the corners of the globe. ■

Blue Ridge Brew Off Competition

Mountain Ale and Lager Tasters (MALT) of Asheville, NC is proud to announce the 6th annual Blue Ridge Brew Off Homebrew Competition. BRBO 2004 will be held in the beautiful mountain town of Asheville, NC on September 11-12, 2004 at Skyland Distributing Company near Biltmore Square Mall. Entries are due by August 27th, 2004. Registration will be open on our web site by July 1, 2004. Two bottles are required for beer and one bottle for mead. Beer will be judged on Saturday and mead (and beer if necessary) on Sunday. Profits donated to "Pop the Cap"....NC's campaign to reform the 6% alcohol limit. Additional contributions are welcome to help the cause. Fees are \$6 for the first entry and \$5 for each additional entry. Go to www.maltc.com for entry forms, bottle labels and other information. Contact David Keller (Co-organizer) 828-625-9894 batdave@blueridge.net or Jay Adams (Co-organizer) 828-894-6441 goosepoint@teleplex.net for information.

THE CELLARMASTER Cheap Pints on Warm Summer Nights

By Harrison Gibbs

Summertime in Williamsburg is a mixed blessing. The roads become jammed with slow moving mini-vans bearing out-of-state plates and it can be hard getting into some restaurants. But one place actually becomes easier to find a seat as well as a wide selection of good beer: The Green Leafe. This college-oriented pub offers \$1 pints on Virginia beers every Tuesday. Moreover, with the arrival of summer, the hordes of students who flock to the Richmond Road tavern departs.

This is why I think the Green Leafe is the perfect summer find. Since last April, the cozy atmosphere has become more compatible to good beer tasting with a policy of no smoking before 10 p.m. Like Cheers, I always run into someone on \$1 Pint Night who knows my name. Usually, it's Frank Clark, but I have seen other CASK members there such as Christian Schifflet, Don Welsh and others.

I recommend getting there early, as some of the kegs get tapped pretty quickly. In addition to Williamsburg Pale Ale on the hand pull beer engine, the Leafe offers beers from St. George, Legends, Dominion, Star Hill, and Tupper. The biggest drawback is that a person can easily drink his or her way through the eight or so Virginia brewed beers. But at a \$1 a pint, more money is left in your pocket to sample any of the 30 beers on tap including other east coast ales such as Victory's Hop Devil or Allagash White. If you still have some loose change, check out their list of bottled Belgian beers, part of over 100 different bottled beers in the cooler.

Located across from the College of William and Mary, parking can be difficult. But if you arrive early, there are always spots along Richmond Road.

Finally, let me say that as far as pub grub goes, the Green Leafe rates on the higher end. Their flatbread pizzas, calamari, burgers, and fish and chips will pair well with something on the beer menu. If you have not had Hoegaarden Wit on tap, this summer is the best time to experience it. Sadly, the \$1 special does not apply to non-Virginia beers and the offer ends promptly at nine o'clock.

As a homebrewer, I not only enjoy trying new beers, but also believe it is important to support our local craft breweries and frequent those pubs that agree. This summer, I hope to see some of you there on a Tuesday evening, and as long as I haven't spent that five-dollar bill in my pocket, I may even know your name...cheers. ■



BEER STYLE: Wheat Beers

by Tim Jones

It's never an easy task as a homebrewer to convince your friends or others that there is actually *supposed* to be yeast floating around in wheat beers. They usually don't go for it. Try telling them the Vitamin B in that yeast can help them avoid a nasty hangover...then they listen.

But the cloudiness of many wheat brews is their least interesting characteristic. During warm nights, these beers offer a refreshing drink that pleases the palate with myriad flavors foreign to the macro-swillers who still can't get over the floating yeast. Florian Kemp's write-up in *All About Beer* does a better job of summing up wheat beers that I could ever do, so here it is:

"Wheat beers, more than any other broad style of beer, may be defined by complexity rather than a couple of distinct attributes. The use of wheat adds something to this profile, but the main contributor to the uniqueness is a very special and unusual strain of yeast which is almost never used for anything but a wheat beer. The aroma is a cacophony of vanilla, banana, clove, spices, and even apple and juicy fruit gum, all of which would be quite unwelcomed in most beers, but are quite at home in the sanctuary of a wheat beer. The malted wheat adds a tart / malty component that gives a wheat beer even more depth. A sampling of products from several different breweries would demonstrate a commonality among the various beers. There are enough subtle differences among them to find a favorite and these are great beers to compare.

Wheat beers are generally cloudy. The use of wheat, which is very high in protein, and the unfiltered, bottle-conditioned nature of the beer contributes to this. The protein precipitates readily in a wheat beer, especially when cold, and results in a "chill haze" cloudiness. The yeast in the bottle, which can become resuspended also will contribute some haze.

There is a noticeable absence of the noble hop character that accompanies most German beers. Wheat beers contain a hop (bitterness) rate that is about one half that of even a lightly hopped beer, barely perceptible. As the hops stand meekly in the background, the other flavors are allowed to come to the forefront. Ah, modesty."



Legend Hefe-Malz

By Brad Mortensen, Legend Brewing Co.

From time to time as a brewer you get bored with making the same style beer over and over. Here at Legend we make a lot of Lager and Brown Ale. That's what our customers like, we want happy customers, so that's what we make them...Lager and Brown, Lager and Brown, Lager and Brown...

Eventually, you, as a brewer want to try to make something new and different...and delicious. And hopefully, you as a beer drinker want to try something innovative and original. Ideas come and go, and occasionally those ideas actually get turned into beer. Of course, bad ideas pop up in breweries all the time. With herbs, spices, fruit, vegetables, rice and corn sugar, all sorts of things get tossed into the mash tun or the brew kettle that don't belong there. Other ideas make a bit more sense. That's where our latest beer comes in. What if you took a spicy, fruity hefeweizen yeast and made an all malt beer with it? Think of it as a wheat-less hefeweizen. Malz is German for malt, hefe is German for yeast, put them together and you get Legend Hefe-Malz.

Hefe-Malz is an interesting, unique, hybrid-style with the smooth drinkability of Legend Lager with the complexity of an unfiltered wheat beer. Made with 100% pale malted barley and fermented relatively cool on an authentic fruity, spicy German hefeweizen yeast. It is left unfiltered and has firm body with a smooth and appealing taste. Try it and see if you enjoy the Hefe-Malz as much as our bored brewers do.

Beer Geek stuff:

Original Gravity 15? Plato (1.061 specific gravity), terminal gravity 5.3 P (1.021)

Alcohol by volume 5.1%, by weight 4%.

Brewed with 100% pale malted 2-row barley.

Hazy gold in color.

Fermented on an authentic German wheat beer ale yeast.

Served unfiltered to preserve flavor and aroma.

Lightly hopped with European noble hops for balance.

Quote of the Month

"I decided to stop drinking with creeps. I decided to drink only with friends. I've lost 30 pounds."

— Ernest Hemingway

RECIPES

Don't Hefe Dread to be Rasta

A super simple 50/50 wheat that really showcases your yeast choice and fermentation temperatures. If you use Wyeast 3068 Bavarian Hefeweizen yeast, this is a pretty good clone of Weihnstephaner's unfiltered Hefe Weissbier—spicy and delicious. It's also a great wheat base for fruit beers, but you might want to use a cleaner yeast strain, ie. Wyeast 1056 American Ale so you don't compete with the fruit flavors.

Ingredients:

- 5lbs. Pilsner malt
 - 5lbs. Wheat malt
 - 1 lbs. Rice Hulls
 - 1 oz. Tettnanger hops @ 60 min.
- Wheat yeast of your choice
- 11/4 cup dry malt extract (for priming)



Step by Step:

Mash crushed grains and hulls for 60-90 mins. It's might be a good idea to do a protein rest at 122 F for 20-30 mins. since there's a significant amount of wheat malt in this recipe. But, if you like 'em cloudy, single infusion should work. Rice hulls should help with the sparge and prevent a stuck mash. Collect 6 gallons of wort. Add hops and boil for 1 hour. Cool it, pitch it, ferment it, rack it, keg it and drink it.

Fish and Chips

recipe courtesy of Steve LaPaugh, CASK

- 2 pkg. frozen fillets (Haddock or Whiting)
- 2 eggs, separated
- 1/2 Cup of beer !
- 1/4 Cup milk
- 1 Cup all purpose flour
- 1/2 Tsp. salt
- 1/4 tsp pepper

Any firm white fish such as flounder, haddock, cod, whiting, should be partially defrosted so they can be separated. Cut into 3 x 1 1/2 inch pieces, place on paper towels and dry. Beat egg yolks until thick and light. Blend in beer milk, flour and seasonings. Mix until smooth. Beat egg whites until stiff but not dry. Fold in. Pat fillets dry, dip into batter, a few pieces at a time, lift out and drain slightly with fork. Fry in deep fryer at 375 degrees for 2-3 minutes or until golden brown and puffed.

Beer Salmon

Recipe courtesy of Sandra Lee, Food Network

- 1 (12-inch) tail piece salmon fillet (about 1 1/2 lbs.)
- 2 teaspoons garlic salt
- 3 tablespoons brown sugar
- 4 tablespoons butter, cut into small pieces
- 1 small red onion, thinly sliced
- 1 (12-ounce) bottle beer

Preheat grill to medium-high heat. Using aluminum foil, create an oblong cooking tray (approximately 13 inches by 8 inches by 2 inches) to be placed directly on grill. Place salmon fillet in center of tray. Season first with garlic salt, sprinkle with brown sugar, and then cover with pieces of butter. Top with sliced red onions. Pour beer of choice into tray to just below the highest point of the fillet. Cover tray with aluminum foil to envelope fish completely. Place tray on grill, cover with lid, and grill for approximately 8 minutes or until just cooked through.

Cactus combats hangovers

Prickly pear extract reduces symptoms

June 29, 2004 - Prickly pear cactus helps prevent hangover symptoms, according to a study reported in the Archives of Internal Medicine. And, no, you don't have to worry about the spines - doctors used extract of prickly pear in the study, and it's available in some health-supplement stores.

Some homebrewers use prickly pear in making mead (a honey wine) and even beer. Perhaps a commercial operation will begin producing them as "hang-over free" products.

Unlike remedies such as raw egg concoctions used to relieve a hangover after a night of drinking, taken hours in advance the extract can alleviate symptoms such as dry mouth and nausea. However, it does not appear to ease other woes, such as headaches and dizziness.

Dr. Jeff Wiese at the Tulane Health Sciences Center in New Orleans led the study. He said the group believes a hangover is caused by three factors: not enough good quality sleep; dehydration; an immune response to the alcohol and the impurities in the drink.

Wiese said the study also seemed to confirm the folk wisdom that brown liquor causes worse hangovers than clear liquor. Bourbon and scotch - liquor with high levels of impurities called congeners - caused worse hangovers than relatively congener-free liquor such as vodka and gin.

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July: Celebrate the Diversity of American Beers

July is American Beer Month, a time when every American should celebrate the season by exploring the wonderful flavors of American Beer. No matter what kind of beer you like, there's one that's perfect for your tastes that's made in America.

Each day during July celebrate an American classic. It's hardly a secret these days that there are great beers to be had from Portland, Maine, to Portland, Oregon. In fact, the July issue of Men's Journal pays homage to 25 great ones and 10 special bars.

Visit the American Beer Month website, hosted by the Association of Brewers (AOB), the professional division of the AHA, and sponsored by many major breweries. Each week the AOB will feature a different style: June 21-27: Wheat Beer Week; June 28-July 4: Pilsner Week; July 5-July 11: American Pale Ale Week; July 12-18: Brown Ale Week; July 19-25: American Amber Week; and July 26-31: India Pale Ale Week. There will be discussions on food pairing, flavors, and a beer style quiz.

As part of CASK's recognition of American Beer Month, the club asks that you send us your top three favorite American Beers. We will print a list of our member's top choices in the August edition of *The Cellar*. We will be accepting your lists at the summer party, or you can email Harrison Gibbs at rharrisong@lycos.com with your top three American Beers. Cheers.

CALENDAR Of Club Events and Competitions

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 Party

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 11-21, 2001

Blue Ridge Brew Off Competition

Hosted by David Keller and Jay Adams and the Mountain Ale & Lager Tasters of Ashville, NC. Entries due by August 27. See www.maltc.com for more info, and check out pg. 3 of *The Cellar*.

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

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?

July – Summer Party

August - Pilsners

September – Smoked Beers* (Sept/Oct COC)

October – Homemade Wine

November – IPAs* (Nov/Dec COC)

December – Free for all

CASK

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