



# The Cellar

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Colonial Ale Smiths & Keggers  
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## Summertime Blues

*by Harrison Gibbs*

It is August and we still face two more months of high summer temperatures. Sadly, most beer yeasts aren't crazy about the heat. Fermenting at too high a temperature can either strain your yeast or create very unwanted flavors. These can range from sour to bubblegum, and will definitely ruin a good pale ale. Some recipes are better suited for the warmer weather, especially those featuring German wheat yeasts and Belgian yeasts. But even these need to be kept in the low seventies. So what can you do if you want to keep brewing through the hottest days of the year? Fortunately, there are solutions other than the obvious (and expensive) choice of buying a spare refrigerator and temperature controller.

First, set up a water bath. A spare bathtub will work, but for most of us it's easier to get one of those rope-handled plastic tubs, set the fermenter inside it and pour in a few buckets of water. The water will both provide a heat sink for the fermenter and help keep the temperature from fluctuating wildly from night to day. This method also works if a summer storm or even a hurricane knocks out power and your lagering fridge goes dark.

If the water bath isn't quite enough, pull an old t-shirt over your fermenter and make sure that it

*see 'Keepin' Cool' on pg. 3*

## CLUB NEWS

### July Means CASK Party

*by Tim Jones*

For the club's first summer party, CASK didn't do half bad. Great company, beautiful weather, gracious hosts and delicious food proved to be just what a bunch of homebrewers, their families and friends needed to enjoy a lazy day of summer. Oh yes, and there was beer. Lots and lots of beer.

While the food did its best to compete with the beer in terms of popularity, let us not forget why we gathered in the first place. Several kegs, pale, dark, brown, white, strong, bitter and sweet, pleased palates all day, and coffee stouts, prepared by CASK's esteemed Iron Brewer's, kept the energy levels high and taste buds alert. In the end, Brian Hershey's beer reigned supreme (see this month's Cellarmaster for more on Brian's winning brew). Perhaps the largest raffle in CASK history concluded the afternoon event.

But when all was said and done—food eaten, beers imbibed, prizes won—it was still the conversation that made CASK's first summer party such a success. It's why we all love this hobby as much as we do. Homebrewing is simply the common interest that brings us together. ■



**Usual suspects:** Verena, Jason, Brian and Don enjoy the kind of lively conversation typical of homebrewers drinking on a pleasant summer afternoon.

## Music City Brews

by Tim Jones

A place best known for modern country music, NASCAR fanaticism and endless streets lined with honkey tonk bars, downtown Nashville might seem an unlikely place to find a worthy watering hole. But, as it turns out, just a few doors down from the famous Wildhorse Saloon, there is a perfect respite from the boisterous excitement of 2nd and Broadway's skin-tight Wranglers, Stetsons and leather-frilled jackets.



Not a country music enthusiast myself, I felt out of place during a recent visit to Music City until I made it into the peaceful serenity and unmistakable ambient aroma of spilled beer. Ahhh, the sweet smell of familiarity—a brew pub.

The Market Street Brewery and Public House, home of the Bohannon Brewing Company (housed in the basement) is essentially two adjacent, long, broad hallways—one home to a beautiful hardwood bar and a few tables, the other to more conventional restaurant seating. High ceilings and exposed wooden support beams echo the building's historic warehouse feel.

Perhaps the best part of the place, at least at this point in the evening, was the absence of Anheiser Busch tap handles—not one in sight. While it would seem counterproductive to many to serve other beer in a place that makes it's own, it wouldn't have surprised me in the least to have seen just that. And I'm reasonably certain the aspiring country musicians lining the street corners wailing sad tunes—least judging by the ubiquitous Bud stickers adorning their guitars—would lament the absence of the “King of Beers” were they to stop in at Market Street.

But, right there, in the midst of Music City, a block from CMT headquarters, sits the Bohannon Brewing Company. Since I was there with my wife Verena, and her boss (they were attending a conference in Nashville, I was attending Nashville for a break from work and the chance to stay at the Opryland Hotel for free), I felt obligated to search the menu for the most-likely-to-be-enjoyed-by-non-homebrewers beer on the menu. Immediately, I turned to the vanilla cream ale and made the suggestion. Those with me greatly enjoyed the beer, and I found it to be great for what it was, but outside of my preference. A light golden, bright brew with a decidedly sweet vanilla aroma. Think Vanilla Coke or cream soda. Smooth to drink, but too much vanilla, with little balancing bitterness. A twinge of wheat malt found its way to the palate, as did some early signs of oxidation. Not a bad drink, but not good enough to keep me from the

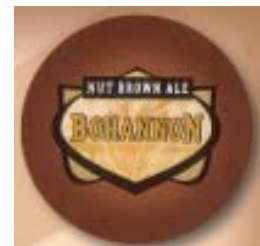
rest of the pub's offerings.

I headed for the Nut Brown Ale next. According to the placemat/menu, this brew earned a silver at the 2000 World Beer Cup in New York. I could taste why. Reddish-copper with a nice lingering head, this beer breathed hops—fuggle most likely. The aroma leaned fruity with a decent sweet malty backbone. Hop flavor was nice, but tempered by the sturdy malt presence. The beer ended ever so slightly roasty with a bit of creaminess. A well-made, easy drinking beer. But homebrewers rarely stay with one beer when there are craft-brewed options to be had. On to the classic pils.

Of Bohannon's beers, this was my least favorite. Granted, it's a tough style to brew, but this one had major flaws. It poured slightly cloudy and golden with what seemed to be permanent head. But all that foam couldn't hide the distinct sulfur aroma that was supported by even more sulfur. Oops. This pils also tasted a bit too fruity for style. There was some evidence of Saaz spiciness in the flavor, but a metallic taste really hurt this beer, and some oxidation didn't help out either. Next!

Their Sunset Red Ale (a seasonal) is described as a true English bitter. Bad news for them since this is one of my favorite styles, and I'm somewhat hypercritical of poorly made-examples. But these brewers delivered for the most part. It was a coppery brew—almost orange—with a dense, thick head. Great hop aroma, but with a definite American influence in the nose (not quite a “true” English bitter). A tartness, coupled with the style's defining bitterness dominated the flavor. Balanced delicately toward the hop end, the biscuity malt character became somewhat subdued, though a sweetness rounded out the finish. Good beer, but I'd call it an American brewed bitter.

Finally I downed a pint of the Midnight Rider Porter. Admittedly, I'm new to porters, so my discussion of this brew might be a little misguided. However, it was quite tasty. Deep garnet with subtle off-white head, this beverage had a rich, buttery-chocolate-toffee-cream



aroma. It smelled like dessert. Perhaps it was diacetyl, but it felt appropriate for this beer. It drank smooth, with the same aromas showing up in the taste. Coffee tones appeared just in time to balance the brew's sweetness. A delightful end to my Market Street visit.

If you're ever in Nashville and need a break from the line-dancing, macro-swilling honkey-tonkers, be sure to check out Market Street. From what I could smell, their food is probably decent too. A guy next to us ordered a grilled salmon salad that looked quite good. Give it a go, and write about it here. ■

## THE CELLARMASTER

### *The Winner Is...Iron Brewer Brian Hershey*

By Harrison Gibbs

During the CASK summer party, we had the chance to sample the four Iron Brew entries. Actually, they were sampled multiple times by all guests. The final consensus in a tight race was that Brian Hershey's "Brian's Breakfast Blend Coffee Stout" was the winner. Most agreed that it had the best expression of coffee and was a very drinkable brew.

Each beer featured the secret ingredient: coffee. However, all were distinct from one another. Either in the additional ingredients such as Ramon Rodriguez's "Coffee Chocolate Fusion Stout" use of chocolate or Harrison Gibbs' use of lactose to sweeten his "Moka La," a coffee milk stout. Others differed in the method of brewing such as Brian's all grain recipe compared to Don Welsh's extract recipe for his "Starbucker Coffee Stout."

As the winner, Brian took home a bottle of Morimoto's Imperial Pilsner, a joint effort between Rogue Brewing Company and television's Iron Chef, and a \$20 gift certificate to the Williamsburg brewing Company.

CASK would like to thank the four brewers who made National Homebrew Day more special by participating in the club's first Iron Brew. The club



**Iron Brewer:** Harrison presents Brian Hershey with a trophy only fit for an Iron Brewer.

also thanks everyone who came out to the party and helped determine who would be our first Iron Brewer. Hopefully, next year we will have more brewers compete for this coveted prize.

#### BRIAN'S BREAKFAST BLEND COFFEE STOUT

- 10 lbs. American Two Row Malt
- 1 lb. American Caramel 120L Malt
- .75 lbs American Black Patent Malt
- .25 lbs American Chocolate Malt
- .5 lbs. Roasted Barley
- 1 oz Northern Brewer Hops (Pellets, 7.1% AAU) boiled 60 minutes
- 1 oz Fuggles (Pellets, 4.0% AAU) boiled 15 minutes

**Adjunct:** Coffee (9 oz Starbucks Coffee Grounds)

**Yeast:** White Labs WLP004 Irish Stout

Partial Mash Ingredients:

Substitute 6 lbs. Light Dry Malt Extract for the 10 lbs. American Two Row Malt

#### ALL GRAIN INSTRUCTIONS:

Heat **3.5** gallons water to **168 degrees**. Mash grain at **150 - 152 degrees** for **90 minutes**. Sparge grain with **4.5 gallons** of **170 degree** water. **\*Make sure there is 6 gal of wort in brew pot.** Bring to boil. Add 1 oz Northern Brewer, boil 45 minutes. Add 1 oz Fuggles, boil 15 minutes. To steep coffee, remove from heat and cool wort to 190 – 205 degrees. Put coffee in a large grain bag and steep for about 5 minutes. Cool and rack to fermenter (Yield to fermenter should be 5.5 gallons). Pitch Irish Ale Yeast, White Labs #WLP 004. ■

## Keepin' It Cool

*cont. from page 1*

extends down into the water. The fabric will wick water up into the shirt, where it will evaporate, which provides a cooling effect. For an extra boost, direct a fan onto the shirt to hasten evaporation.

My favorite method is using ice. A few half-gallon milk jugs or 2 liter soda bottles filled 3/4 full of water and frozen provide a convenient cooling method. Keep one or two in the water bath and swap them out for the ones from the freezer once or twice a day. When I used this method, I tossed one in before I went to work and again when I go home. If you use all the techniques above, you'll be able to keep brewing straight through the summer, even if the temperature climbs into the 90s! ■

## BEER STYLE: Pilsner: A True Original

by Tim Jones

It's hard to explain to some beer enthusiasts, but that insipid pale liquid that dominates sales here in the United States is not and never will be "a true pilsner." They know it too. That's why the original pilsner—the solitary inspiration for all light lagers—is imported by one of these very companies.



When Pilsner Urquell (the original) was first brewed in Bohemia in 1842, it was an instant hit. Unaccustomed to light bright clean crisp brews, drinkers were delighted by the easy drinking, delicate beverage. And once American brewers got hold of the drink, they set out to copy it. It became what it is now—the most imitated beer on the face of the earth. Alas, none is as good as the original.

Part of what makes Pilsner Urquell so unique—and so hard to clone—is the region in which it is brewed. The town of Plzen (capital of West Bohemia) is known for its extraordinarily soft water, containing only about 50 ppm of total dissolved solids. Burton water, by contrast, contains roughly 1,200 ppm. Consequently, Plzen beers have crisp hop bitterness with minimal body.

Pilsner malt, too, is considerably unique. Grown near Moravia, it is lighter than most British malt, but about the same color-wise as our familiar two-and-six-row varieties. Still, its protein content is minimal, producing beers with astonishing clarity.

Then there are the hops—delicious Czech Saaz hops. Don't be fooled by the American Saaz. They aren't nearly as good. Pilsner Urquell uses first wort hopping, adding the hops to the sweet wort before the boil begins.

Brewing Pilsners well requires significant brewing knowledge and relatively sophisticated brewing expertise. To do it right, first of all, you have to go all grain. There is really no other way to get the light body, crispness, and delicate malt character indicative of the beer. Triple decoctions are also the best way to go...again, that complex simplicity that distinguishes these brews doesn't happen by accident. Then of course, all pilsners are lagers, requiring 30-45 days minimum of cold conditioning. The clarity, crispness and smoothness of the original could be achieved through no other methods. In short, pilsners = patience.

But the biggest challenge in brewing a pilsner

comes with the brewer's choice of water. To be true to style, it's best to use distilled water that's treated to achieve the same (or at least close to the same) profile is Plzen's. That's pretty tough. Since there isn't too much calcium in their water, mash pH adjustments are a necessity as well.

But for those inclined to put forth the effort, the results do not disappoint. And even those who want to brew a beer that's similar to the true pilsners out there, but uniquely American with that signature Hampton Roads water profile—cheers. Homebrewed beer is always better. Here's to the new president....

Sadly, SABMiller, the importer of Pilsner Urquell, insists on using green bottles for its product. We all know what that means. Experiencing the original in its intended capacity requires 1) a pricey overseas journey, or 2) finding a good pub that keeps it on tap. Option 2 proves most accessible to most.



*Pilsner Urquell, where the original is made.*

### Quote of the Month

"I think this would be a good time for a beer."

— Franklinc D. Roosevelt

## RECIPES

### Original Pilsner (all grain)

O.G. — 1.050

F.G. — 1.010

#### Ingredients:

- 10 lbs. Pilsner malt
- .50 lb. Munich malt
- .50 lb. Crystal 10 L
- 4 oz. Czech Saaz hops

• Munich Lager yeast

• 1 1/4 cup dry malt extract (for priming)

#### Step by Step:

Use the best German or Belgian pilsner malt you can find, rather than U.S. 2-row or U.S. 6-row malt.

Likewise, use German or Belgian Munich malt if you can find it. In the recipes, the crystal malt and Munich malt impart some color, but otherwise will have slightly different flavoring properties.

Add hops following traditional German hop schedule: 2 ounces of Saaz 60 minutes before end of boil, 1 ounce 30 minutes before end of boil, and 1 ounce in last 10 minutes of boil. You could probably hop a bit more aggressively than indicated. You might make a final aroma addition of another 0.5-1 ounce of Saaz right before end of boil. You also might consider dryhopping. Water should be soft.

Pilsner Urquell cold-conditions for months, so you might try an extended lagering. Cool wort to pitching temp and add yeast. Ferment at 50 F. Rack to secondary after 2 weeks. Two weeks (or two months, depending on how patient you can be) later, prime and bottle.

#### A Simple Extract Alternative:

*Though this won't be as "true" to style as the all-grain version, this slightly different recipe will produce a smooth, crisp beer with a delicate hop finish. Extended lagering is recommended for any pilsner.*

#### Ingredients:

- 6.5 lbs. Pilsner malt
- .50 lb. Munich malt
- .50 lb. Crystal 10 L
- 2.5 oz. Spalt hops for bittering
- 1 oz. Czech Saaz hops for aroma
- Munich Lager yeast

### Summer Party Surprise: Stout Ice Cream

By Harrison Gibbs

When I was brewing my Iron Brew entry, I kept thinking that my stout tasted more like a Starbucks' frozen beverage than the dark gaelic flavor we normally associate with stout. It was still rich and toasty, but the coffee and milk sweetness that came with a pound of lactose really smoothed any rough edges of my "Moka-La (for mocha latte) Stout." Since it tasted like a good frozen coffee drink, why not make ice cream from it.

For a beer ice-cream recipe I turned to the unlikely source of Emeril Lagassee. I remembered that he had made ice cream from Guinness several years ago on his TV Show. The recipe below follows his basic format, except used a milk stout which gives it a creamer richness and not reduce the stout as much as he called for. I also did not worry about straining the custard since it was appeared smooth enough when I froze it.

#### Ingredients:

- 12 ounces of Stout
- 1 quart of half and half (or 2 cups cream and 2 cups milk)
- 3/4 cup granulated sugar
- 1 vanilla bean, split in half lengthwise
- 6 egg yolks

#### Directions:

In a large saucepan, simmer the stout until it is reduced to 8 ounces in volume. Set aside and let cool. Combine half & half and sugar in a medium saucepan. Scrape vanilla seeds and add with bean halves to liquid. Bring to a gentle boil over medium heat. Remove from heat.

Beat the egg yolks in a medium bowl. Whisk 1 cup of the hot cream into the egg yolks, slowly. Then gradually add the egg mixture into the hot cream in a steady stream. Whisk continuously. Cook over medium heat, stirring occasionally until the mixture thickens enough to coat the back of a spoon, 170 degrees F, about 5 minutes.

Remove from heat and cool. Cover with plastic wrap, pressing down against the surface to prevent a film from forming. Chill overnight in the refrigerator. Also chill the beer in the fridge.

When you are ready to freeze, stir in beer reduction, whisking well until blended. Pour into the bowl of an ice cream machine. (I use a Donvier Freezer) Freeze according to the manufacturer's instructions. Transfer to an airtight container and freeze until ready to serve so that it is not too soft. Makes about 1 quart. ■

# CALENDAR

## Of Club Events and Competitions

### 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](http://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

### October 16-17 2004

#### 17th Annual Sun Com Wine Festival

Experience the taste of some of Virginia's finest wines as Town Point Park along the Elizabeth River in Downtown Norfolk hosts one of the states largest outdoor wine festivals on Saturday, October 16 and Sunday, October 17, 2004. Whether you are a first time wine taster or a wine connoisseur. The festival runs from 11:00 am until 5:00 pm each day, and ticket and table sales are limited. (757)441-2345.

### 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.*

**September** – Smoked Beers\* (Sept/Oct COC)

**October** – Homemade Wine

**November** – IPAs\* (Nov/Dec COC)

**December** – Free for all

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CASK

is sponsored by

The Williamsburg Brewing Company

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Williamsburg, VA 23188

757.253.1577

## Carolina Renaissance Festival to Include Beer Competition

Homebrew Adventures, Cottonwood Beers, and The Carolina Renaissance Festival are proud to present the first annual Gambrinus Cup Homebrew Competition. Two beer styles will be judged this year: German Oktoberfest and Munich Dunkel. The winner of this competition will be awarded a hand-crafted trophy made by a Renaissance Festival artisan, and the opportunity to have your beer recipe brewed at Cottonwood and served at the 2005 festival.

The Carolina Renaissance Festival is a medieval amusement park, a nine stage theater, a twenty acre circus, an arts and crafts fair, a jousting tournament and a feast all rolled into one non-stop day long adventure. The 11th annual festival will run weekends, Saturdays and Sundays, from October 2nd to November 14th, 2004. The fairgrounds are located just north of Charlotte off Highway 73.

To support this competition, Homebrew Adventures will have on sale its Crimson Oktoberfest and Sedylmayr Munich Dunkel recipes for the month of September. So start your burners! This competition is going to be a blast!

- In order to provide you, the brewer, ample time to brew, condition, and bottle your beer, the judging will be conducted in February of 2005 by a panel of BJCP ranked judges. The judging will be blind and impartial. Entry deadline is 01/28/2005. The judging will take place in February. Exact date to be announced.

- Ship entries via UPS or FedEx to:

The Gambrinus Cup  
c/o Homebrew Adventures  
209 Iverson Way  
Charlotte, NC 28203

- This will NOT be an AHA or BJCP sanctioned event. No entry fees will be required and no score sheets will be issued. This competition will essentially be a large 'Best of Show'.

- Two bottles will be required. Entries should be packaged in 12 oz. bottles without raised glass or any other markings. Caps should be plain gold or silver. Any designs or marking need to be blacked out with a magic marker.

- Remember that the winning batch will be brewed in a commercial facility. Step infusion mashes are possible but decoctions are not. Extract batches are welcome, but will need to be converted to grain.

Any questions, concerns, or questions should be addressed through the pinned thread on the HBA forums.