



The Cellar

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

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CLUB NEWS

An Educational August

by Tim Jones

Thanks to the yeast presentation by Norm Shaeffler, CASK's August meeting was rather educational. Offering one of what CASK hopes will become a regular meeting occurrence; Norm gave a great overview of exactly what those live organisms we add to our concoctions contribute to the final product. Norm offered a complete discussion of the differences between lager and ale yeasts, as well as what yeast characteristics mean for different beers. Complete with a handout, the presentation was well received by all.

Also at the August meeting, Steven Davis brought a special treat for all in attendance: a side-by-side comparison between his original "Decoct This" pils that took best of show at the Dominion Cup earlier this year, and the Legends Brewing Co. version, "Championship Pils" in bottles. The general consensus was that, although Legends made a good beer, Steven made a better beer. The taste-off reminded us all why we brew—we can make better beer. In addition to a wide variety of commercial and homebrewed beers available for the tasting, CASK also had its official t-shirts available for sale. Shirts will be available for purchase at all CASK meetings. They make great gifts too. (see photo on the website) ■

Monthly Style Change: IPA's Movin' On Up

In order to make sure CASK members can judge and choose its representative for the November Club-Only IPA competition, we will be moving the IPA style to October. Please bring your homebrewed IPA's for judging to the October 21st meeting.

2004 Monthly Beer Styles

September – Smoked Beers* (Sept/Oct COC)

October – IPA's* (Nov/Dec COC)

November – Homemade Wine

December – Free for all

Bears Can Be Beer Snobs Too

When Washington state Fish and Wildlife agents recently found a black bear passed out on the lawn of Baker Lake Resort, they had a good idea what happened. Dozens of empty cans of Rainier Beer surrounded the bear. It apparently got into campers' coolers and used his claws and teeth to puncture the cans. But not just any cans. "He drank the Rainier and wouldn't drink the Busch beer," said Lisa Broxson, bookkeeper at the campground and cabins resort east of Mount Baker.

Fish and Wildlife enforcement Sgt. Bill Heinck said the bear did try one can of Busch, but ignored the rest. "He didn't like that (Busch) and consumed, as near as we can tell, about 36 cans of Rainier."

A wildlife agent tried to chase the bear from the campground, but the animal climbed a tree to sleep it off for another four hours. Agents finally herded the bear away, but it returned the next morning.

Agents then used a large, humane trap to capture it for relocation, baiting the trap with the usual: doughnuts, honey and ... two open cans of Rainier. That did the trick.

"This is a new one on me," Heinck said. "I've known them to get into cans, but nothing like this. And it definitely had a preference." (from www.realbeer.com) ■

THE CELLARMASTER

The Winner Is...Iron Brewer Brian Hershey

By Harrison Gibbs

Last February, the club introduced the CASK Homebrewer of the Year Award. It has been eight months and race is not close being over.

The CASK HOMEBREWER OF THE YEAR award recognizes excellence in brewing as well as members' contributions to the club. To be eligible, you must be a CASK member. After that, you need to be the one with the most points by the December to win. In January, the race starts all over again. 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.

The list of the club members in running has steadily grown, in particular from the strong CASK

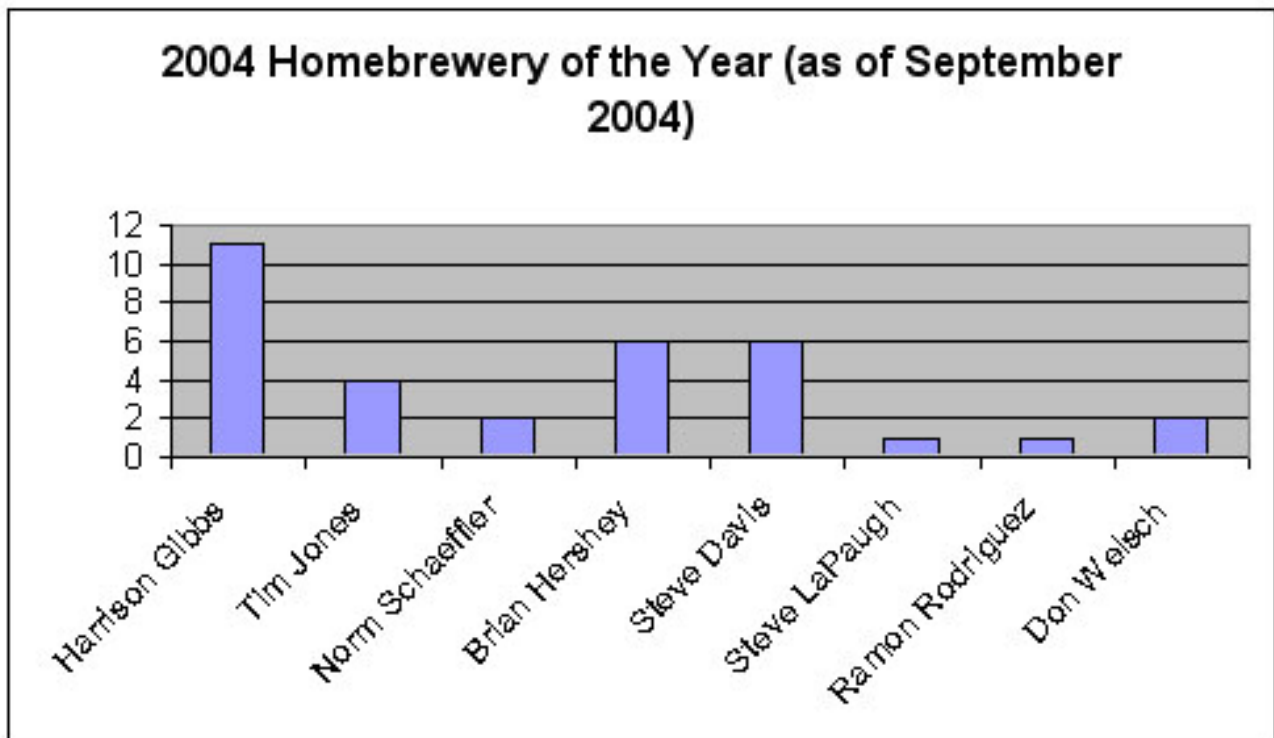


showing at the Dominion Cup. Because CASK members either did not compete or did not perform well at the other Homebrewer of the Year recognized competitions such as BURPS's Spirit of Free Beer and the America Homebrewers Association (AHA) National Competition, we are adding another competition this fall: TRUB OPEN XV (<http://hbd.org/trub/trubopen/index.html>).

The TRIangle's Unabashed homeBrewers (TRUB) is a homebrew located in the Research Triangle (Raleigh-Durham-Chapel Hill) area of North Carolina. Their competition is October 23, 2004, with entry deadlines no later than October 20, 2004. (That means entries from CASK must be at the Williamsburg Brewery, with paper work and ready to go by October 14th, if they are to be shipped as a group).

The AHA also has two remaining Club-Only Competitions this year. The brewer representing the club is entitled to a point toward Homebrewer of the Year, and an additional one to three points if they place at the national competition. In September, CASK will be sampling the best smoke-flavored and wood aged beers for the AHA club only competition for September/October, with the goal of sending our club representative off to compete with the best of other club's nationally. In October, the club will select the best IPA to

see 'Still time to win' on pg. 3



Above is a graph showing the competitors current standing in this year long race. It is not too late to get in the running as well as make plans for next years race. Remember there are still competitions to enter, newsletters articles to write and presentations that need giving.

BEER STYLE: Rauchbier: Smoke 'em if you got 'em

by Tim Jones

Believe it or not, brewers haven't always had the advantage of modern technologies like "gas heat" or "electrical heating elements" or "power" or "cooling." Back in the olden days of brewing, things like "weather" and "fire" largely determined the kinds of beers that were brewed. So think back to how newly germinated malts would be dried, and the smoke should begin to rise and you should begin to understand how Rauchbier came into being.



Before the industrial revolution and the change from using wood to using refined coal, malt was kilned over burning logs. When wood burns, particularly slightly wet wood, it smokes and imparts unique flavors into malt. In Germany and more specifically the Bamberg region, (the home all things smoked beer), the wood of choice for drying and killing malt was beechwood. Still around in the Bamberg region today, beers brewed with smoked malt taste, well, smoky.

Still, the smoky taste of Rauchbier isn't overwhelming, although some examples of the style might be called "intensely" smoky. The degree differs based on the brewery and, you guessed it, the percentage of smoked malt present in the grist. Most Rauchbiers are lagers, leaning toward the Bock or Vienna persuasion behind the smoke, turning out a rich amber to reddish beer. As a side note smoked porters have gained some popularity in the states thanks to a particular brewery in Alaska.

It should be mentioned that the smoky taste of Scottish ales made with peat malt is decidedly different than the smoky taste of beers brewed with rauch malt. With Scottish beers, think whiskey. With Rauchbier, think campfire.

Hops are not a major player in Rauchbier, although it is recommended that Noble type hops be used, mainly for balancing bitterness. Hop aroma and flavor usually get smoked out, though used in the right proportions, can create a harmonious flavor and even aroma. But Rauchbiers are generally less about hops and more about the sweetness and smoky balance. As mentioned earlier, Rauchbiers are lager beers, so using a good Munich lager yeast is the best bet for success.

There are essentially three ways to get the smoky flavor in your finished beer. The easiest and worst way to go is probably extracts. Liquid smoke, as the kids call

it, can contain a lot of other flavors that might not work out for you, particularly vinegar or pepper. Also, extracts tend to lean toward the hickory taste which isn't considered appropriate for style.

Smoked malt is generally easy to find, and is the best route to go when brewing smoked beers. Used in varying percentages, from 10 to 95 if you're German, the choice and degree of smokiness is up to you. Just replace a recipe's pils malt with some smoked malt and see what happens. There are recipes later in *The Cellar*. Again, stay away from peat malts when brewing classic Rauchbiers.

The third, most difficult and potentially rewarding option is to smoke your own malt. Commercial smokers are the best, but the process is long and reasonably difficult. If you're up for it, there are plenty of articles floating around brewing mags and the internet to get you fired up.

For those of you hoping to set fire to any upcoming competitions with a smoked beer, here are the brand-spankin' new BJCP style guidelines to help you out. ■

Rauchbier

OG: 1.050-1.056

FG: 1.012-1.016

IBU's: 20-30

SRM: 14-22+

ABV: 4.8-6%

Overall Impression: Märzen/Okttoberfest-style beer with a sweet, smoky aroma and flavor and a somewhat darker color.

Still time to win

cont. from page 2

represent CASK at the November/December Club Only sponsored by the James River Homebrewers in Richmond. This is a popular style in the club, so I expect a strong turn out of entries. As with all club only competitions, the club covers the entry fee and shipping.

Finally, CASK awards points for non-brewing contributions to the club. These include newsletter articles (with a limit of 3 points), presenting at a CASK meeting, and organizing club related events. For anyone on the bubble, these points could make a real difference. Members also earned points by participating in this summer's Iron Brewer Competition with an extra point going to the winner. Additional points are awarded for first place beers that win Best of Show.

RECIPES

Classic Rauchbier

(5 gallons, partial mash)

This is a Bamberg-style reddish lager, sweet and substantial like a Marzen, with the distinctive smokiness of a beechwood fire.

Ingredients:

- o 3 lbs. lager malt
- o 2.5 lbs. rauchmalt
- o .5 lb. carapils malt
- o .5 lb. Vienna malt
- o 2.5 lb. unhopped light dry malt extract
- o 1 oz. Hallertau hops (4% alpha acid, 4 AAUs)
- o 1 oz. Tettnang hops (4% alpha acid, 4 AAUs)
- o Munich lager yeast slurry (Wyeast 2308)
- o 3/4 cup corn sugar or 1 cup light dry malt extract for priming

Step by Step:

Heat 10 qt. water to 164° F. Crush grains, mix into liquor and hold 90 min. at 152° F. Runoff and sparge with 14 qt. at 168° F. Add the dry malt to kettle, mix well. Raise to boiling, add Hallertau hops. Boil 60 min., add Tettnang hops, boil 30 min.

Remove from heat, cool and add to fermenter along with enough chilled pre-boiled water to make 5.25 gal.

When cooled to 65° F, pitch yeast. Seal and ferment for two days at 55° F, then move to cooler place and ferment a further two weeks at 45° F, rack to secondary and condition six weeks at 38° F. Prime with corn sugar or dry malt extract and bottle. Condition six weeks at 35° F.

OG = 1.060 (15° Plato)

TG = 1.018

Bitterness: 28 IBUs

All Grain Option:

Follow above recipe, except replace malt extract with 5 lbs. of lager malt and mash all grains at 152° F for 90 minutes. Adjust strike water temperature accordingly. Collect 6 gallons of wort, then raise to boiling, add Hallertau hops. Boil 60 min., add Tettnang hops, boil 30 min.

Remove from heat, and chill to as close to fermenting temperature as your system allows and add to fermenter. Follow above fermentation schedule.

Cooking with smoked beer: Rauch's Smoke on the Water Beer- B-Que Sauce

The following recipe took first place in Brew Your Own's first annual Beer and Barbeque recipe contest, submitted by Jack Castro of Fort Collins, Co.

Ingredients

- 6 oz. homebrewed rauchbier
- 24 oz. ketchup
- 1/4 cup brown sugar
- 1/4 cup honey
- 1/8 molasses
- 1.5 tbsp. Worcestershire sauce
- 1 bay leaf
- 1/2 tsp. black pepper
- 1/2 tsp. salt
- 1 clove garlic, minced
- 1/8 cup soy sauce
- 1/4 tsp. ginger
- 3 tbsp. pineapple juice

Step-by-step:

1. Combine all ingredients into a sauce pan. Cook on medium heat for 30–45 minutes. Sauce should be well blended.
2. Let cool for 20 minutes. Ladle into a bowl and cover with plastic wrap.
3. Use with your favorite meat and try it as a dip. Pour the rest of your rauchbier into a glass and enjoy!

World of Beer

September 25, 2004: World Beer Festival, Durham Athletic Park • Durham, North Carolina.

The 9th Annual World Beer Festival brings you over 300 different craft & imported beers from more than 120 breweries, love music, merchandise booths, local restaurants, children's entertainment, and free non-alcoholic beverages. All of this is put together to raise money for The Carolina Theatre, whose 1920's performance hall is a rich part of Durham's history and the last of 13 original theatres in Durham. All for one low price of \$25 per person. (Yes-unlimited beer samples for one price). ■

Quote of the Month

"On the Chest of a barmaid in Sale/ were tattooed the prices of ale./And on her behind/for the sake of the blind/was the same information in Braille."

— Anonymous

CALENDAR

Of Club Events and Competitions

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

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 – IPAs* (Nov/Dec COC)

November – Homemade Wine

December – Free for all

Boddington's Brewery Will Close

Sept 9, 2004 - Union leaders and members of Britain's Campaign for Real Ale were quick to protest after plans were announced to close Manchester's famous Boddington's Brewery.

Interbrew, the Belgian company which owns the Boddingtons brand, announced the site will be shut down next February and 55 workers will be laid off. Steve Cahillane, chief executive of Interbrew UK and Ireland, said: "To reach this position on Boddingtons Brewery has been extremely difficult. But in a highly competitive environment, it is just not sustainable to continue brewing keg ales at Boddingtons and then transport them to our other brewery sites for packaging." Union leaders counter that "corporate greed" is to blame for the demise of the famous beer, "The Cream of Manchester" brewed in the city for past two centuries. The beer, which became a symbol of northern pride, will now be brewed in south Wales, Preston or Glasgow. "This is about corporate greed," said union spokesman Franny Joyce. "It is not a loss making brewery. If they pull out of Manchester the brand will die. It won't be the Cream of Manchester, it will become the 'Sour grapes of South Wales.'" CAMRA announced it will campaign to keep the Boddingtons (Strangeways) Brewery open and is resurrecting the Boddingtons Action Group, set up in 1989 to keep the Boddingtons Brewery out of the hands of Whitbread. "We're appalled at this decision," said Mike Benner of CAMRA. "Boddingtons Brewery is one of the best known British breweries and to close it after nearly 230 years shows little regard by Interbrew for Britain's beer heritage or the people of Manchester. Despite claims to be the 'World's Local Brewer,' Interbrew is riding roughshod over British brewing. Strangeways is the home of the 'Cream of Manchester' and for beer, there's no place like home." Comedian Bernard Manning, a Boddingtons drinker, offered an interesting view. "It is the best beer there is. People swear by it," he said. "Still I suppose its staying in the UK, its not going to India like everything else where they only pay them two bob a week."

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Call for articles:

If you or anyone you know has the ability to string English words together into meaningful sentences, particularly sentences about beer, brewing, homebrewing, drinking, or anything remotely beer related, then *The Cellar* wants to hear from you. Email ukalimbe@cox.net.