



# The Cellar

The Official Newsletter of the  
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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The raffle went off without a hitch. While people walked away with a Belgian Beer Glass, a thermometer, caps, and a subscription to Brew Your Own (donated by Tim Jones), nobody wanted the bottle filler. I think it has been offered at the last three meetings. Next month is travels to the land of "Misfit" Brew Equipment.

To drum up more stuff for the raffle, CASK is accepting empty White Lab's yeast tubes. White Labs has instituted a policy of redeeming used tubes for prizes. If you have any White Lab's tubes, help support the club and bring them to the monthly CASK meetings and the club will send them off for more raffle prizes. ■

## CLUB NEWS

### September Meeting Recap

*by Harrison Gibbs*

Those who attended the September CASK meeting are coming to realize that the summer is soon fading. It has already begun to be dark by the start of the meeting. Those who attended and braved the mosquitoes got a full dose of smoked beer and one wood aged brew from Weyerbacher. One thing you learn about smoked beers, they are usually based on strong and heavier brews. Last night was no exception.

CASK enjoyed a good homebrewed smoked porter from Brian Hershey. Harrison's Gotlandsdricka (a smoked Swedish brew flavored with juniper) had somehow lost most of its smoky character after sitting in the bottle since last September. There were also good commercial smoked beers including Stone Smoked Porter (not as good as Brian's), Holy Smoke peat smoked Scotch Ale from Canada, Bullfrog Smoked porter brought in a growler from PA by Craig, and Schlenkerla Rauch-Weizen. Luckily Lawton misread the monthly style and brought a six-pack of IPA so we had something light and lively. Ramon also brought kegs of his Coffee Chocolate Fusion Stout from the summer party and a very young but promising California Uncommon.

## Teach a Friend to Brew Day

The American Homebrewer's Association is sponsoring its 6th Annual Teach a Friend to Home Day the first Saturday of November. CASK has always been a proud supporter and hopes to continue the tradition by hosting a Club Brew Day at the Williamsburg Brewery. More information will be posted on the CASK Website. ■

## IPA's:

### Ale of East London

*by Steve LaPaugh*

The old English problem of how to preserve ale for the trip to India led to the creation of India Pale Ale. Due to variations in temperature during shipment from England to India, ale spoiled more often than not. This spoilage was a direct result of the temperature variation from 52 to 86 degrees or higher during the four to five month journey. This spoilage created unhappy colonists who toiled in the Indian heat only to find their link to the motherland, ale, undrinkable.

*see 'Beer Style' on pg. 3*

## THE CELLARMASTER PRESSING THE OTHER FRUIT: A cidemaker's forum at Rural Ridge Orchard

By Harrison Gibbs

On November 20, 2004, Rural Ridge Orchard is hosting its annual cider making workshop from 10:00 a.m.-1:00 p.m. The goal of the workshop is to highlight the art and science of making homemade cider. We are talking the hard stuff. The cost is \$25.00.

This year's program includes developing a cider orchard, choosing cider apple varieties; chemistry and techniques for fine ciders, and a lively roundtable discussion with artisan cider makers. Participants will enjoy a lively roundtable discussion of cider making and taste samples from the mill. French cidres and other ciders from the United States will be featured. Cost \$25.00

Last fall my bother, Avery, and I attended the workshop, located on a wonderful old Virginia farm south of Charlottesville. Rural Ridge Orchard is a family owned business specializing in plantings and exploring the vast variety of apples that can be found. Charlotte Shelton and her brothers Chuck Shelton and Todd Shelton own and operate the Orchard. The orchard boasts more than 260 trees covering 25 varieties, ranging from the Albemarle Pippin to the Virginia (Hewes) Crab.

The workshop last year featured an introduction to Rural Ridge Orchard by Charlotte Shelton, the history of cider and cider making by Ben Watson, author of *Cider, Hard and Sweet*, and a discussion about the state of Virginia's Orchards by Tom Buford, orchard and nursery consultant, and author of *Apples: A Catalog of International Varieties*, co-author of *Fruit Grafters Handbook* with Ed Fackler, and contributor of fruits content to *The Northeastern Garden Book*, published by Sunset Books. It also offered presentations by Chuck Shelton discussing his efforts at cider making and Todd Shelton, a D.C. lobbyist on the future of government regulations for cider pressing in the face of the ecoli scare.

All of the presentations and discussions were fruitful. Ben Watson's history of cider making was good, but maybe too focused on English and New England apples to assist the Virginia home cider maker. Tom Buford offered a comprehensive discus-



sion of apple orchards and loss of variety as a result of the mass production of bland pretty apples for super-market consumption.

The workshop concluded with a grand tasting featuring Etienne Dupont Cidre Bouche and Eric Bordelet Sydre from Normandy, Farnum Hill Dry Cider, a french Poire, and Nashoba Valley Cider. We also sampled various homemade ciders. Avery and I left our bottle in the hot car and that really detracted from it. However, nobody was trained with the palette of a beer judge. So nobody could explain the harsh solvent-like taste Avery and I have encountered in our early efforts. As a note, there could be more emphasis on cider tasting in the BJCP program.

If there was one drawback to the workshop, it was that there was little discussion on the *art and craft* of cider making. If you didn't know how to make cider before you came to the workshop, you didn't leave with any more knowledge afterwards. Chuck Shelton attempted to describe how he made cider, but having no experience in other forms of fermenting such as home beer and wine making, he failed to address the basics or offer a more comprehensive understanding of what makes a good cider. Despite all of that, of all of the homemade ciders that the workshop members brought out, Chuck's was the best. We deduced that it was due to his good mix of apples, the use of wild yeast native to the apple, and the result of a long cold lager period where the "bad" micro-flora could not function allowing the wild yeast to produce a soft pleasant flavor. Maybe in the future a more comprehensive discussion on the craft of cider making will occur.

I still recommend this workshop if only for the opportunity to encounter other home cider makers. Unlike home beer and wine makers, Virginia does not appear to have a real cider community. Maybe Rural Ridge's workshop can resolve this deficit ■

### Rural Ridge Orchards may be found at:

www.vintagevirginiaapples.com,  
or at Vintage Virginia Apples  
P.O. Box 210, North Garden, VA 22959  
phone: 434.297.ADAM (434-297-2326)

### Quote of the Month

"Would I were in an  
alehouse in London."

— Shakespeare, *Henry V*

## BEER STYLE: *(cont. from pg. 1)*

During the 1790<sup>s</sup>, brew master George Hodgson of the Bow Brewery in London formulated an India Ale using his pale ale as a starting point. To combat against spoilage, Hodgson increased the hop content considerably and also raised the starting gravity by increasing grain and sugar. Records indicate Kent Golding hops were probably used. Also, Hodgson, dry hopped his ale to add an extra margin of safety against spoilage. Thom Tomlison writing for Brewing Techniques.com spoke of Dr. John Harrison's recreation of Hodgson's original recipe:



"Harrison brewed with Thames well water treated with carbonate, 100% pale malt, and Kent Golding hops. This copper-colored IPA with an original gravity of 1.070 had a strong aromatic nose reminiscent of an after-dinner wine. The malty flavors quickly gave way to intense hop bitterness."

This new beer was so successful that the brew master, in effect, created a monopoly in India. In between, shipments prices varied wildly. It was only a matter of time before stabilization in the form of competition began, thus quelling the thirsty colonist's quest for fresh ale.

The waters of Burton-on-Trent became the next battlegrounds in the development of India Ale. Bass and Samuell Allsop & Son were the first to expand into the new export market. The unique water quality of Burton-on-Trent introduced sulfates to the ale giving it a sharp, clean, bitterness. The Burton breweries exceeded the bitterness of the Bow Brewery due to Burtons water. The high sulfate content allowed for higher hop rates, as opposed to London's harsh clinging bitterness when brewed with high carbonate water.

This new brew was immediately preferred over the old version, thus displacing Hodgson and giving rise to the Burton Brewers.

The locals discovered these export only beers in 1827 when an ale carrying ship wrecked in the Irish Sea. Its cargo was auctioned off, which created frenzy for the new ale.

Since the 1800<sup>s</sup>, I.P.A. has been an on and off style in America and has been popping up fairly late as a regular in commercial breweries. America's lager revolution, during the same period, did not allow for the super-charged ale to gain a foothold with traditional American beer drinkers. The British taxation, based on high final gravity, led to a decline of the true style.

While the American commercial brewing industry

focused on lagers and pilsners, Ballantine of Newark, N.J. introduced Ballantine Burton Ale after World War II. This ale was aged for up to 20 years and given out to VIPs at Christmas time. Eisenhower is known to have returned the two cases he was sent. It was at Ballantine's urging that Fritz Maytag produced the first batch of Liberty Ale to commemorate the 200<sup>th</sup> anniversary of Paul Revere's ride in 1975.

As much as Hodgson's India Ale was a response to a specific need, Vinnie Cilurzo introduced the first double I.P.A. 204 years later. Cilurzo, brewmaster at the Blind Pig Brewing Company adjusted his recipe to compensate for an unknown brewing system. After doubling the hops and adding 40% more malt, the result was christened Inaugural Ale. Since '94 double or imperial IPAs have been popping up from east to west. In 2003, the GABF began its Double IPA category with 39 entries. Imperial IPAs O.G. should be between 1.075-1.090. F.G. should range from 1.012 – 1.020, 60-100 IBUs and be between 7.5 – 10+% ABV. In contrast, the guidelines for an English IPA are between 1.050 – 1.075, with a F.G. of 1.010- 1.018 and IBUs of 40-60 and ABV between 5-7.5%. The final category, American IPA, only differs from its English counterpart with IBUs allowed over 60.

Although the history of IPAs seems to have come full circle, as long as brewers continue to experiment, the style will continue to evolve and be appreciated for centuries to come. Cheers! ■

## Smoky IPA

7lb Pale 2 row malt  
 1 lb crystal malt  
 1 lb smoked Munich malt  
 ½ lb dextrin malt  
 2 oz Liberty Hops (bittering)  
 1 oz Tettnager hops (flavoring)  
 1 oz Cascade (aroma)  
 1 oz Cascade (dry)  
 1 pkg American ale yeast

O.G. 1.046

**To smoke:** Place malt on a surface that will allow the smoke to flow through such as a screen. Heat coals to white hot, add wood chips of choice and smoke malt for 15 minutes.



## Brussels on the Potomac: BURP's Spirit of Belgian Beer

Brewers United for Real Potables (BURP) will host the fourth "Spirit of Belgium" Belgian and Belgian-Style Beer Conference and Competition on the Martin Luther King Day 3-day weekend January 14-16, 2005. The event will be held at the Sheraton National Hotel in Arlington, Virginia with a view of the Potomac River and Washington, DC's monuments from its 16th floor ballroom. The venue is conveniently located near the Reagan National Airport and the Crystal City Metro subway station with access to the area's more than fifteen brewpubs and breweries.

One of the biggest Belgian beer events, the three day conference will feature speakers from England, Belgium and the United States. The conference will include technical sessions on the history, enjoyment and brewing of Belgian beer. Michael Jackson, the beloved Beer Hunter and author with sales of more than two million copies of his books on beer and whiskey, wrote fondly of the most recent past Spirit of Belgium conference at [www.beerhunter.com](http://www.beerhunter.com). There will also be receptions featuring Belgian beer; US produced Belgian-style beer, and homebrewed Belgian-style beer. The event closes with a Belgian Beer and Food Banquet.

Saturday January 15 will feature the fourth Spirit of Belgium Homebrew Competition. This competition is the ultimate venue for homebrewers of Belgian-style beers in the United States.

### Schedule of Events

The Tentative Event Schedule starts Friday Evening, January 14 at 6:00 - 9:00 p.m. with Registration and a welcome reception from 7:00 - 9:00. Homebrewed Belgian-style beers provided by BURP and attendees.

On Saturday, January 15 the Homebrew Competition judging runs from 8:00 a.m. through 12:30 p.m. Following the competition will be the Technical Sessions and from 6:00 till 8:00 the Belgian Beer Reception.

On Sunday, January 16, more technical sessions begin that afternoon with the American Belgian-style beer tasting at 3:00 p.m. and the Banquet and Awards Ceremony at 7:00, featuring Belgian cuisine matched with Belgian beers and a speaker who will discuss the beers as we enjoy them.

### Spirit of Belgium 2005 Homebrew Competition

The contest is open to all categories of Belgian ales. Every entry will be judged by at least three BJCP judges, and in addition, each judge will be screened to make certain that they have a thorough and appropriate knowledge of the Belgian Ale styles. We also ensure quality judging by caring for your beers once they reach the receiving site. Beers will be

stored in a refrigerated dark area and will be transported quickly, but carefully, to the judging area and be allowed time to rest. Our team of experienced stewards takes care of each beer as if it were our own.

Spirit of Belgium 2005 is open to all homebrewers. They suggest you enter early and enter often. All beers must be brewed at home. No beers brewed in a commercial brewery will be accepted, however, beer brewed in a BOP is accepted. Cost is \$6 for each entry. There is no limit on the number of entries. Nor is there a limit on the number of entries per BJCP Sub-Category.

Submit only 3 bottles per entry, and they must be 10 to 14 ounce beer bottles. Brown longnecks are preferred, but green or clear will be accepted. Please, no labels, raised markings, painted labels, Grolsch-type swing tops, or growlers. Caps must be free of markings or marked out.

Exception: Any of the beers from BJCP Category 20 (straight lambic, gueuze lambic, fruit lambic, oud bruin, and flanders red ale) are allowed a little more latitude. Two (2) bottles per entry is acceptable IF the bottles are greater than 16 ounces. Also, corked bottles will be accepted.

BURP will accept entries beginning Saturday, 18 December 2004 and are due by Saturday, 8 January 2005. Out of town judges may hand-carry entries if their paperwork is sent in by the 8 January due date. Entries may be dropped off at sites TBD or shipped via UPS to a site TBD.

The competition will accept all BJCP Belgian styles as listed below:

- 18 A DUBBEL
- 18 B TRIPLE
- 18 C STRONG GOLDEN
- 18 D STRONG DARK
- 19 A PALE ALE
- 19 B WIT
- 19 D SAISON
- 19 E SPECIALTY ALE
- 20 A STRAIGHT LAMBIC
- 20 B GUEUZE LAMBIC
- 20 C FRUIT LAMBIC
- 20 D OUD BRUIN
- 20 E FLANDERS RED ALE.

Biere de Garde (19C) is not eligible as it is a French style. For more information on the styles and commercial examples of Belgian beers, please see the BJCP Guide to Beer Styles at [www.bjcp.org](http://www.bjcp.org).

For more information on the event visit [www.burp.org](http://www.burp.org). Contacts include Andy Anderson, Competition Organizer, [andy@burp.org](mailto:andy@burp.org), 211 E Oxford Ave, Alexandria, VA 22301, (703) 549-7224, and for Judges or Judging: Tom Cannon, Judges Coordinator, [judges@burp.org](mailto:judges@burp.org), 2836 Maple Lane, Fairfax, Virginia 22031, (703) 204-2256. ■

# CALENDAR

## Of Club Events and Competitions

### 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.*

**October** – IPAs\* (Nov/Dec COC)

**November** – Homemade Wine

**December** – Free for all

### 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](mailto:ukalimbe@cox.net).

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CASK  
is sponsored by  
The Williamsburg Brewing Company  
189-B Ewell Road  
Williamsburg, VA 23188  
**757.253.1577**

## THE TRUB OPEN XV HOMEBREW COMPETITION!!!

The TRIangle's Unabashed homeBrewers (TRUB) is a homebrew club in the Research Triangle (Raleigh-Durham-Chapel Hill) area of North Carolina, USA. TRUB is the oldest active homebrew club in North Carolina and has held an annual homebrew competition, The TRUB Open Homebrew Competition, since 1989.

The competition will be held **Saturday, 23 October 2004** at *BB & Y Restaurant*, Raleigh, NC from 9:30 a.m. through 5:30 p.m.

This year CASK has added the TRUB OPEN to the lists of recognized competitions for the CASK HOMEBREWER OF THE YEAR AWARD. This is the last big competition so get you entries ready.

**Categories:** Entries will be accepted in all categories listed for the (1999) BJCP Style Guidelines. Only one entry per subcategory will be accepted. Cider and meads will not be eligible for Best of Show.

**Bottles:** Two bottles per entry required. Each bottle must be plain glass, brown or green, 10 to 16 ounces in volume, and crown capped. Bottles and caps must be free of anything that is sufficiently unique that it could identify a brewer to a judge. This may include raised lettering, labels, unique bottle shapes or the like. No swing-top bottles. Bottle caps should have any distinguishing marks completely blacked out. (Use of brown, longneck 12 oz. bottles is encouraged but not required.)

Registration and Shipping: the entry fee is \$7 per entry. There is no limit on the number of entries. Please enclose a single check for the total fees made payable to "TRUB." Mail/Ship to:

**George Aux**  
**501 Parkview Drive**  
**Durham, NC 27712**

Entries received by George after Wednesday October 20 will not be entered or returned. Entries may be hand carried if pre-registered/pre-paid by Wednesday October 20, and hand-delivered to the competition no later than 8:30 A.M. the morning of the competition. TRUB will not accept entries the day of the competition unless they have been pre-registered.

CASK members can participate in a group shipment if all completed entries are delivered to the Williamsburg Brewery and ready to go by October 14. They will be shipped October 15. ■