



The Cellar

The Official Newsletter of the
Colonial Ale Smiths & Keggers
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CASK Memberships Due

Member participation in CASK also means financial participation. The club desperately needs your support. If you joined prior to March 2004, then your membership renewal is due in February. These dues help the club offer discounts on items such as pint glasses and shirts. They also support the club parties and some of the beer we drink at the monthly meetings. Remember that club membership entitles you to a 10% discount at the Williamsburg Brewery Store and the Weekend Brewers in Richmond. We will also be handing out membership cards starting in 2005 to better help you get these discounts. You will need to renew to get a card. ■

CLUB NEWS

2004 Homebrewer of the Year

At the December Meeting, CASK announced the winner of its first Homebrewer of the Year Award. The engraved pewter mug was awarded to HARRISON GIBBS in recognition of his accomplishments as a brewer and contributions to the club. The award will be placed on a base bearing his name and it will be displayed at the brewery store awaiting the addition of next year's winner.

HOTY Final Standings

1. Harrison Gibbs (11)
2. Brian Hershey (08)
3. Steve Davis (06)
4. Tim Jones (04)
5. Don Welsch (03)
6. Norm Schaeffler (02)
7. Steve LaPaugh (02)
8. Ramon Rodriguez (01)
9. Mitzi Vicars (01)

In determining who was Homebrewer of the Year, CASK tallied points awarded for various accomplishments. Placing at CASK recognized competitions provided 1 to 3 votes per ribbon.

Winning the inter-club club-only-taste-off was worth 1 point. Contributions to the newsletter garnered up to 3 points. Participation in special club events such as the iron brew and organizing some of our parties and brew days were also worth points. Congratulations to Harrison for scoring 11 points and winning the award.

2005 Officer Nominations

Change is in the air as CASK announces nominations for the elected club offices of President, Vice President, and Treasurer. The nominees are Norman Schaeffler for President, Steve Davis for Vice President, and Don Welsch for Treasurer. Anyone interested in putting their hat into the ring must be nominated by the end of the January Meeting. We will have a formal vote between the January and February meetings. Club members may vote on-line by sending your votes to rharrisong@lycos.com or voice your vote at the February meeting.

All three nominees are active members of CASK. They have participated in many club events, taking leadership roles in the BJCP Study Group and with organizing club events. Don has been CASK treasurer for four years, and is happy to return to that position. Norman and Steve are long term club members, accomplished brewers, and BJCP judges. We look forward to the new directions that a change in leadership will bring.

The new board appoints the positions of Newsletter Editor and Competition Coordinator. ■

THE CELLARMASTER

The Greenleaf's 2004 Christmas Beer Tasting

By Harrison Gibbs

Most people are familiar with the Green Leafé Café, Williamsburg premier beer bar. Really the town's only beer bar, the Green Leafé is better known for its Dollar Virginia Beer Night, Mug Night, and throngs of students after ten o'clock. However, every December they shut the doors to the public, set the tables with white linen and dress up the wait staff in white shirts and dark pants all in preparation for their Christmas Beer Tasting and Dinner.



On December 18, the Green Leafé held their fourth annual banquet. It was a great success. The evening's board included a sampling of five beers each paired with a special dish created by the new chefs in the Green Leafé's kitchen. Vegetarian options were available upon request but because everyone at our table were meat eaters, I don't know that the options were like.

Since I was going stag this evening, I asked if I could be seated with club member Frank Clark, who was holding court with his wife and friends. This turned out to be a good move since Frank seems to know everyone in town and those who joined him at the Green Leafé are all beer lovers. Sitting across the room were also CASK members Craig and his wife.

All the chairs were almost full as the waiter staff brought out the first round of beer, St. George's Amber Bock. Brewed by Andy Rathmann down in Hampton, his Amber Bock is a rich malty bock with enough hops to keep you wanting another one. Don't confuse this beer with other "amber bocks" on the market that have nothing in common with the warming tradition of rich German bock beer. Paired with the Amber Bock was polenta chips topped with caramelized onions and feta cheese. The chips were crispy and cheese went nicely with the sweet lager. At our table this was an early favorite with several of us ordering a second round before the next course. Did I mention the beer is all you can drink?

Next on the menu was Heavyweight Brewing Company's Lunacy Belgian Golden Ale. This opaque beer was strong and almost still. The head died too

quickly. The ale was also very sweet with strong aromas of pepper and clove from the Belgian yeast. This ale was paired with Fried Blue Crab Ravioli with Cognac Cream Sauce. This was my favorite dish of the evening, if not my favorite beer. I think that it would have paired better with a hoppier ale like Sierra Nevada's Celebration Ale. I liked the chewy quality of the ravioli, though some thought the pasta was too thick and the crap too mild.

A glass of Spaten Optimator followed. Our second Bock of the evening, this Dobbiebock is Spaten's strongest beer, 7.2%, and is considered by many as the world's finest bock beer. It was very dark, almost black color, fairly well carbonated, and with a respectable coffee/cream colored head. The odor is very forthcoming, with burnt tones, a little like a black coffee. The flavor itself is very rich and malty. It's pretty sweet at first, a little chocolaty, although the aftertaste is more dry and hoppy. Aroma and flavors of caramel fill the glass. All appeared to enjoy this big boy. The chef partnered it with a warm white bean salad with sun-dried tomatoes, smoked mozzarella, and prosciutto.

The main course followed as the waiter brought us Stone Smoked Porter along with a plate of half Cornish game hen with a cheese risotto and fried root vegetable crisps. At 5.9%, Stone's Smoked Porter is a dark brown color with a creamy, long-lived, tan-colored head of foam. Dark and somewhat cloudy, it is virtually opaque in the glass. This ale has a fruity aroma, smelling of dark, ripe plums touched by peat smoke and coffee. The smoke character is very light, an unusual touch for Stone Brewing Company. It was very good but for those of us who have enjoyed it, I prefer Brian Hershey's smoked porter. The smokiness of the Stone Smoked Porter was a nice accompaniment to the grilled Cornish game hen. The risotto was a bit too creamy, but the fried vegetable crisps were a delight. Thinly sliced fried chips of carrot, turnip, sweet potato and beets; I would like to see them on the Green Leafé's regular menu. ■

Quote of the Month

"Of course you'll have another drop of ale. A man's twice the man afterward. You feel so warm and glorious."

— Thomas Hardy
Far from the Madding Crowd

Monthly Beer Style: *Irish Red Ale*

You're friends might think a 'good' Irish Red ale is that lager brewed by Coors with a vaguely Irish name. That's where you come in as the brewer and general educator of the ignorant beer drinking public.

Let's take a look at what the real IRA is, according to the beer authority that is the BJCP. For more information, consult *Zymurgy*, Jan./Feb. 2004 issue, pgs 28-32, from which the recipe that follows is kindly borrowed. Cheers!

An easy-drinking pint, the Irish Red Ale is malt-focused with an initial sweetness and a roasted dryness in the finish. Expect low to moderate malt aroma, generally caramel-like but occasionally toasty or toffee-like in nature. It may have a light buttery character (although this is not required). Hop aroma is low to none (usually not present). Should be quite clean. Sometimes brewed as a lager (if so, generally will not exhibit a diacetyl character). When served too cold, the roasted character and bitterness may seem more elevated.

The appearance is amber to deep reddish copper color (most examples have a deep reddish hue); clear; and a low off-white to tan colored head. The flavor features moderate caramel malt flavor and sweetness, occasionally with a buttered toast or toffee-like quality. Finishes with a light taste of roasted grain, which lends a characteristic dryness to the finish. Generally no flavor hops, although some examples may have a light English hop flavor. Medium-low hop bitterness, although light use of roasted grains may increase the perception of bitterness to the medium range. Medium-dry to dry finish. Clean and smooth (lager versions can be very smooth). No esters. The mouthfeel is medium-light to medium body, although examples containing low levels of diacetyl may have a slightly slick mouthfeel.

As far as ingredients, Irish Red Ales may contain some adjuncts (corn, rice, or sugar), although excessive adjunct use will harm the character of the beer. Generally, they have a bit of roasted barley to provide reddish color and dry roasted finish. UK/Irish malts, hops, yeast.

Vital Statistics: OG: 1.044-1.060, FG: 1.010-1.014, IBUs: 17-28, SRM: 9-18, ABV: 4.0-6.0%

Commercial examples include Moling's Irish Red Ale, Smithwick's Irish Ale, Kilkenny Irish Beer, Beamish Red Ale, Caffrey's Irish Ale, Goose Island Kilgubbin Red Ale, Murphy's Irish Red (lager), Boulevard Irish Ale, Harpoon Hibernian Ale. ■



Recipe of the Month

Basic Irish Red Ale
Zymurgy, Jan./Feb. 04
5 gallon recipe

Grain Bill

8.0 lb. pale malt
0.5 lb. crystal malt
4.0 oz. roast barley
Mash with 3 gallons of water at 150 F for one hour. Sparge with 5 gallons of water, top up as necessary to collect 5.5 or 6 gallons or wort, depending on your setup.

Extract equivalent

6.6 lb. light or pale extract syrup
or
5.5 lb. light or pale dry malt extract

Both

90 min. boil. Add 1 oz. Fuggles for 75 min., and 0.25 oz. E. Kent Goldings for 15 min.

OG - 1.048 / FG - 1.012 IBU's 20

Kelsick Gardens Dinner

New CASK member Warren Haskell and his family's cafe—Kelsick Gardens—are having a wine and beer tasting dinner on January 23.

- Opening -Three Thieves Zin & Trebbiano
- Two Celery Soup w/ Champagne Poached Oysters - Deus Brut de Flanders
- Seared Cod w/Prosciutto Chips, Poached celery & onion, Creamy clam sauce, fried shrimp, & confit potatoes - Hendry Pinot Gris
- Hungarian Goulash & Crispy Potato Cakes w/Sour cream foam - Folie a Deu Menage a Trois, White & Red
- Roasted tomato & Garlic soup w/ grilled ciabatta & gruyere, brioche & brie, hearty wheat & cave aged cheddar, tomato aioli, & sundried tomatoes- Clos de la Roilette Fluerie
- Braised Veal w/ Malanga puree & malanga chips - BG Amarone
- Poached Pears, cheesecake, & spiced shortbread - Allagash Curieux & Dominion Brut de Flanders

Dinner is \$50, reservations required. All items in store are 10% off during event. Please contact Kelsick Gardens at (804)-693-6500 or Warren Haskell at(757)-846-3377 for more info www.kelsickgardens.com

BREWING TIPS: An Intro to Yeast

by Harrison Gibbs

What is Yeast?

Yeast are very small, single cell organisms. They are everywhere, on plants, in soil, and in the home. However, one species of yeast, *Saccharomyces cerevisiae*, has been "domesticated" over the centuries to produce good beer. Currently, there are hundreds of different strains of *Saccharomyces cerevisiae* available to make beer, each offering unique characteristics.

When to add the yeast?

Once wort is transferred into the fermentor, and there is plenty of oxygen into solution, usually by shaking, the yeast are ready to pitch. Pitch means tossing it into the fresh wort. Yeast needs oxygen in its first stage so this is the only time oxygen should be introduced into the brewing process. Before pitching, make sure the wort temperature is between 70-80 F. Too cold and the yeast will take too long to begin fermentation, too hot and the yeast can be killed. If using liquid yeast remove from the refrigerator at least 2 hours prior to pitching. This allows the yeast to get to room temperature and prevents a temperature shock.

What Should a Fermentation Profile Look Like?

Normal fermentation will begin 5-15 hours after pitching the yeast. During this "lag phase", yeast become acclimated to their environment and uptake sugars and oxygen they will need for the fermentation. The first sign of fermentation activity will be a raised airlock. This signals CO₂ production. A fine layer of foam will then form on top of the liquid. Within a few hours the head will get rocky and the airlock will quickly expel CO₂. Fermentation will usually be complete in 5-20 days. If there is not enough room for foam, the foam may get into the airlock and then blow the airlock off the container! Be careful and allow plenty of headspace, or use a blowoff tube for the first 3 days. As the airlock bubbles very slowly, the yeast drops to the bottom of the fermentor. Check the gravity, if fermentation is complete and yeast is still on top of the beer, either cool the fermentor to force the yeast down or transfer the beer into a different container. Now you can bottle or keg your beer.

What's the difference between liquid and dry yeast?

The basic difference is the packaging and the nature of the yeast. Liquid yeast comes in a tube or smack pack, it must be refrigerated, and it expires before dry yeast. Dry yeast comes in a paper or foil packet, it has less of a lag time, it has fewer varieties

available, and it can be prone to contamination by wild yeast. Liquid yeast consist of a slurry of yeast cells. Dry yeast have been dried and are dormant.

Liquid yeast has many advantages over dried yeast. The variety of liquid strains is much greater, but most important is the flavor profile. Most brewers would agree that beer made with liquid yeast is superior in flavor, and consistently wins medals over dried yeast in national competitions. Most liquid yeast on the market is supplied in small quantities. The advent of the larger smack pack and the use of vials such as by White Labs, means that most liquid yeast are ready to pitch into 5 gallons of beer. Each vial corresponds to a pint size starter. If more than a pint starter is desired for pitching (for beers over 1.070 Original Gravity, cold fermented lagers, or homebrewers wanting a faster fermentation), a 1 to 2 liter starter can be made in just one day.

Club Note: Save your empty White Lab Vials!

If you use White Labs liquid yeast, please save your empty vials. CASK is collecting these empty vials to White Labs are part of their Customer Club. We help them recycle the left over plastic vials and in return, CASK receives White Labs merchandise that will be applied toward raffle prizes.

Bring your empty vials to the store or club meeting. Hugh has marked collection box. Please bring your empty vials to help out the club and be left with one less thing to toss into the garbage.

Trade White Labs Vials for Prizes

Donate your empty White Labs yeast vial to CASK and the club will return the gift with better raffle prizes. It is also a good way to recycle. Participating in the White Labs Consumer Club, CASK can exchange empty vials for prizes. The more vials the better the prizes. You can leave your donations at any club meeting or at the Brewery Store. Help fill our raffle box. Please.

The Fine Print

In 1839, German chemists Friedrich Woehler and Justus von Liebig wrote:

"Beer yeast, when dispersed in water, breaks down into an infinite number of small spheres. If these spheres are transferred to an aqueous solution of sugar they develop into small animals. They are endowed with a sort of suction trunk with which they gulp up the sugar from the solution. Digestion is immediately and clearly recognizable because of the discharge of excrements. These animals evacuate ethyl alcohol from their bowels and carbon dioxide from their urinary organs. Thus one can observe how a specifically lighter fluid is exuded from the anus and rises vertically whereas a stream of carbon dioxide is ejected at very short intervals from their enormously

I guess some things of science are better left unknown.

CALENDAR

Of Club Events and Competitions

2005 Monthly Beer Styles

Plan your brewing year now and hit as many club-only and other competitions as possible.

January – Irish Red Ales

February – Scotch Strong Ales

March – Sour Beers

April – Extracts Beers (Brewer's Choice)

May – Mai Bocks

June – Saisons

July – Summer Party!!

August – TBD

September – TBD

October – TBD

November – TBD

December – Free for all

(Ed. Note: The calendar is always changing so please look for updates of new events. Also

© Club Recognized Competition for CASK Homebrewer of the Year Award

**See new 2004 BJCP Style Guidelines at www.bjcp.com)*

January 14 – 16, 2005

Spirit of Belgium 2005 ©

Arlington, VA

Sheraton National Hotel. Sponsored by BURP. This nationally recognized three-day conference features speakers from England, Belgium and the United States. Conference events will include technical sessions on the history, enjoyment and brewing of Belgian beer. There will be receptions featuring Belgian beer, US produced Belgian-style beer, and homebrewed Belgian-style beer. The closing event will be a Belgian Beer and Food Banquet.

Cost are \$175 - Full conference registration: all events, \$75 – Saturday only registration: technical sessions and Belgian Beer Reception, \$120 – Sunday only registration: technical sessions, Belgian-style Beer Reception and the Belgian Banquet \$25 – Sunday's Belgian-style Beer Reception: 4PM-6PM, \$75 – Sunday's Belgian Banquet: 7PM-10PM. Friday's Registration Reception 7PM-9PM is included in all registrations

Email: sobinfo@burp.org

Web: <http://www.burp.org/events/sob/2005/>

Spirit of Belgium 2005 Homebrew Competition is Saturday, 15 January 2005. Entries accepted December 18 through Saturday January 8th. BURP's Spirit of Belgium includes a special homebrew contest, open to all categories of Belgian ales.

Contact: Andy Anderson, phone: (703) 549-7224, andy@burp.org

January 2005

Irish Red Ale Club-Only Competition: Category 9D* © Hosted by Eric Ware and MUGZ of Davenport, IA. Entries due Jan 26th 2005. Judging will be held Jan 30th 2005.

For more information, contact Eric Ware at eware@mugz.org (*See new 2004 BJCP Style Guidelines at www.bjcp.com)

March/April 2005

Sour Beers Club-Only Competition: Category 17* © Hosted by Phil Clarke and the New York City Homebrewers Guild of New York, NY.

April 4-15, 2004

National Homebrew Competition ©

Entry Deadline: April 4-15, 2004. Judging: April 22 – May 1, 2004

Don't miss your chance to enter THE LARGEST Beer Competition in the World! Judges recognize the most outstanding beer, mead and cider produced by amateur brewers in the U.S. and Canada and abroad. Entry Fees: \$8 for AHA members, \$12 for non-members.

April/May 2005

Dominion Cup ©

Hosted by the James River Homebrewers in Richmond, VA

CASK brought home the Dominion Cup last year. Let us try for a repeat. If you only enter one competition all year, this should be it. They are also always looking for judges and stewards.

May 2005

Extract Beers Club-Only Competition ©

All BJCP beer styles (Categories 1-23)*

Hosted by Susan Smith and the Hogtown Brewers of Gainesville, FL.

Extract must make up more than 50% of fermentables.

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May 7, 2005**BIG BREW National Homebrew Day**

Each year on the first Saturday in May, homebrewers unite non-brewing and brewing friends and family to celebrate National Homebrew Day, joining with thousands of homebrewers from around the world in brewing the same recipes and sharing a simultaneous toast at noon Central Time. CASK will celebrate with its *2nd ANNUAL IRON BREWER COMPETITION!* ©

June 16-18, 2005**National Homebrewers Conference, Baltimore, Maryland**

Homebrewers gather to visit old friends, meet new people and drink homebrew made by homebrew clubs across the United States. The final judging for the National Competition is this weekend as well. AHA Members receive registration discounts. This is one great party, and we want CASK to be there!

July, 2005**American Beer Month**

America has a beer tradition that goes back to the earliest days of American history. Help celebrate it.

July, 2005**CASK SUMMER PARTY!**

The club had a good turnout last year. Even if you have not been able to make the Thursday evening meetings, this is one of those weekend family oriented events that you should plan on attending. CASK will hold a great raffle and judge for the IRON BREWER COMPETITION.

August 2005**Belgian and French Ale Club-Only Competition: Category 16* ©**

Hosted by Bob Kauffman and Hop Barley and the Alers of Boulder, CO.

August 6, 2005**National Mead Day**

The American Homebrewers Association (AHA) Mead Day is a national event to help increase camaraderie among homebrewers and meadmakers and introduce or reintroduce the meadmaking hobby to people. Each year on the first Saturday in August, homebrewers around the nation are encouraged to invite non-brewing and brewing friends and family to celebrate by making mead. *Ways to Celebrate:*

— Invite non-brewing and brewing/meadmaking friends to help make mead.

- Brew the Official Mead Day Recipe
- Bring out meadmaking literature for your friends to read— *Compleat Meadmaker* and other meadmaking books
- Drink mead, pair your mead with food and HAVE FUN

September/October 2005**European Amber Lager Club-Only Competition: Category 3* ©**

Hosted by Jack Kephart and the Society of Akron Area Zymurgists (SAAZ) of Akron, OH.

September 29-October 1, 2005**Great American Beer Festival**

Last year, the three-day event brought a record number of beer connoisseurs from around the world to Denver, Colo. (a city dubbed “the Napa Valley of beer” by many of the world’s beer experts) to sample 1,454 different American beers. The roster of beers was the biggest collection of American beers ever presented in one location. It took 2,439 volunteers and 24,390 hours to put this festival on. “The Great American Beer Festival is the world’s best beer festival by far,” says famed international beer writer Michael Jackson. “No other one comes close.”

November 2005**Teach a Friend to Brew Day****November/December 2005****Baltic Porter Club-Only Competition: Category 12C* ©**

Hosted by Brian Lanius and the Ruffian Brewers of Suffern, NY.

Entries due November 4, 2005. Judging will be held November 12, 2005.

December 2005**CASK Holiday Meeting**

Potluck treats and all your favorite beers. Hoppy Holidays...

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