



The Cellar

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Colonial Ale Smiths & Keggers
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name was called, the "ayes" were unanimous. CASK is proud to announce that Norman Schaeffler is the new CASK President, Steven Davis is our new Vice President, and Don Welsh is staying on as Treasurer.

There were no Irish Red Ales, the monthly beer style, to taste and none were entered for the January Club Only competition. Luckily, Don, Craig, Brian and Warren brought plenty of beer. None of it was Irish Red Ales, but tat is a style that is difficult to find in this area. Warren brought a great variety of beers by Heavyweight Brewing Company, including Lunacy Belgian Golden Ale, Perkuno's Hammer Imperial Stout, and Stickenjab Alt Bier. All were big, bold, and strong, everything one expects in a "heavyweight." ■

CLUB NEWS

As the snow Fell:

January Meeting Recap

by Harrison Gibbs

A large group of CASK members braved the roads and falling snow to attend the January meeting. I was actually surprised and had not prepared anything special for meeting. However, we started off the meeting with more administrative business than usual.

Don Welsh provided a treasury report. In 2004, CASK started with \$1,185.06. The club collected in \$1,738.57 from memberships, raffles, t-shirts and pint glasses. The club spent \$1,717.49 on parties, brewing events, prizes, t-shirts, glasses, and other necessities. Accordingly, CASK ended 2004 with \$1,206.14. So we came out ahead!

Plus the club is beginning its renewal drive, so we have some more money coming in. If you joined before fall 2004, it is time to get your renewals in. It is \$20 per year but prorated on a monthly basis. Having February as renewal months makes it easier on our accounts.

The club also announced its nominees for President, Vice President, and Treasurer. A voice count was taken and except for Don's "nay" when his

New at the Green Leafé Café

The Green Leafé Café, located at 765 Scotland Street, Williamsburg (at the corner of Scotland and Richmond Road), is trying something new on Friday nights. Every Friday night during dinner they will be tapping a new keg. This is their way of featuring a new beer weekly. It is a great way of being the first kid on the block to try that new beer before the weekend crowd drinks it. Currently, the most interesting beers on tap are Legend Belgian Triple, Legend Barelywine, Victory Moonglow Weizenbock, and Rogue Honey Cream Ale.

If you have recently eaten at the Green Leafé, you may have noticed that their steady pub grub has improved. The food was always good, but now the specials reflect a wider range of taste and some down right creative ideas. A few weeks ago the specials featured a big buffalo burger and a tasty potato and gorgonzola soup. The better represent the changes afoot, they will be releasing an entirely new dinner menu.

Quote of the Month

"Mmmmm. Beer."
—Homer Simpson

THE CELLARMASTER

Changing of the guard

*By Harrison Gibbs and
Norman Schaeffler*

Last week, I attended the first board meeting where I was no longer CASK President. I was heartened to see new officers stepping up and taking control of the direction of the club. However, I was a bit saddened to have to let go of the steering wheel.

Upon moving to Williamsburg from Los Angeles to attend law school, I was still brewing but without the fellowship of other brewers. I realized something was lacking. As a member of a long running club in southern California, I missed the camaraderie of other homebrewers. Fellow brewers make one a better brewer. I also missed the good beer that they usually bring to meetings.

On August 16, 2001, CASK was born. A conspiracy of ten met at the Williamsburg Brewery Store. Among them were Don Welsh, our current treasurer, Ramon Rodriguez, our outgoing VP, and our resident commercial brewer Hugh Burns. The club needed a President and I volunteered. I did not know at that time that I would have this title for the next three and a half years.

Since our humble beginnings CASK has registered almost one hundred members. Many of these have moved away or put aside their brew pots for more pressing duties - family, job changes, or service overseas. However, a core group has remained, steadily growing and improving as brewers.

CASK became known nationally when we hosted the Historical and Experimental Beer Club Only Competition for the American Homebrewers Association. A year later, CASK enrolled thirteen students in its BJCP Beer Judge Exam study group. The club now has three recognized beer judges. We have also hosted an Iron Brew, summer party, and road trips to Legend's Brewery in Richmond and Saint George's Brewery in Hampton. CASK has also increased its participation in homebrew competitions. We continue to enter the AHA club only competitions. In Spring 2004, CASK brought home eight medals from the Dominion Cup in Richmond, which had over one hundred entries in fifteen different categories. Additionally, Steve Davis won best of show and The Dominion Cup in his first beer competition.

As I sat in the first board meeting of 2005, I was



impressed by all of the new ideas and directions that the new board brought to the table at the Yorktown Pub. Although the night was foggy the new board, including Norm, Steve, Don, and Brian, had a clear idea of where the club is going.

Now that I am no longer President, I have no excuse but to get busy brewing. Piles of recipes and a freezer full of hops require my attention. However, I do not expect this to be a quiet retirement. On the horizon are the AHA National Convention in Baltimore, the Dominion Cup in Richmond, National Homebrew Day and the Iron Brew, and the CASK Summer Party. All of these will require beer and the participation of club members to be successful. I also expect that I will be pulled out of retirement to help organize something. With the busy calendar discussed last week, all of us will get a turn.

I close my last Cellarmaster article with gratitude to all of the CASK members who have made our club the home for the Peninsula's homebrewing community. I also wish the new board of officers the best in the upcoming year. May CASK always be full of beer and cheer. Happy Brewing.

The Cellarmaster: Part Two

by Norman Schaeffler

When I first heard that Harrison was stepping down as our exalted leader, I thought that who ever follows Harrison as club president will have some very large shoes to fill, little did I know that person would be me. Since the last meeting I have been looking over the old issues of *The Cellar*, CASK has grown a lot since the first meeting with 10 people in August 2001. It was just a few months later that the club was selected to host an AHA Club-only competition, an honor that our neighbors to the north, James River Homebrewers, achieved for the first time just a few months ago and they have been around since the mid-nineties. CASK has grown to be a great organization and it is due in large part to the efforts of Harrison. We all owe him a large debt of gratitude. Thank you, Harrison.

2005 will be a busy year for CASK, in addition to the return of the Iron Brew and our Summer Party, this year the AHA National Homebrew Convention will be in Baltimore in June, after being in Las Vegas last year. This is probably the closest the Convention will be for a long time. It will be a great opportunity for a mega-CASK road trip to go up and participate in the Convention as a club and to learn more about homebrewing and beer appreciation. CASK will also be participating in Gloucester's Annual Daffodil Festival in early April. We will have an informational booth in front of CASK member Warren Haskell's Kelsick Gardens. This will

Cellarmaster pt. II

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be great opportunity to spread the word about homebrewing and the club. We will hold our April meeting at the St. George Brewing Company's brewery in Hampton and are looking into having a joint meeting with the Southside brewclub, Hampton Roads Brewing & Tasting Society, sometime in the spring or summer, at a location to be determined, suggestions welcome.

Lastly, one of the goals for this year is to keep increasing the amount of member participation in the club. This newsletter is a great way to do this. If you have any brewing related items, no matter how small, pass them on to me via e-mail and we can get them into the newsletter. We will also be starting a "Member Profile" column, featuring one of our members each month, the new board members are featured this month. At the meetings, we will be having a short monthly presentation on some aspect of brewing by one of the members. Consider volunteering for one of these, it is a great way to increase your brewing knowledge and then share it with the club. Until next time, Cheers! ■

Meet the new CASK officers

President – Norman Schaeffler

Hometown: Smithtown, NY

Town of Residence: Hampton, VA

Occupation: Research Scientist, NASA Langley Research Center

Years Brewing: 4 yrs

Favorite Beers to brew: English Bitters/Pale Ale

Favorite Commercial Brew: Fullers ESB

Favorite Brew Pub: (Not to many of these around here!) Great Basin

Brewing Co, Sparks, NV

How you started brewing: This is the second time I have been brewing. The first time some friends and I started and did a bunch of batches of extract brews, off and on for two years or so, then I stopped brewing. It was the great beers that I tasted in London in 2002 that brought me back to brewing and to stumble upon Williamsburg Brewing and CASK for "Teach a friend how to Homebrew" day in November 2002.

Level of Brewing: 3-gallon all-grain batches

Why you brew: Ah, the search for the perfect pint, what can be more perfect than a perfect beer that you brewed yourself????

Awards, Associations, etc: Recognized BJCP Judge

Vice President – Steven Davis

Hometown: Yorktown, Va

Town of Residence: Yorktown, Va

Occupation: Nuclear Unit Supervisor

Years Brewing: 14 (off & on). Full time now

Favorite Beers to brew: German & Belgian (anything of each)

Favorite Commercial Brew: Anything from Ayinger & Hoegaarden

Favorite Brew Pub: The Brickskeller

How you started brewing: Curiosity

Level of Brewing: Advanced All-Grain (my wife calls it Obsessive Insanity)

Why you brew: I love the thrill of tasting my brews, or having others taste them and saying "That's pretty good" (and because American commercial beers Suck!)

Awards, Associations, etc: CASK VP, BJCP Judge, 2004 Dominion Cup winner.

Treasurer - Don Welsh

Hometown: Born in Lockport, NY - grew up in Boston and Spartanburg, SC.

Town of Residence: Williamsburg

Occupation: Librarian/Administration

Years Brewing: 4

Favorite Beers to brew: Pale Ale and IPA

Favorite Commercial Brew: Stone's IPA

Favorite Brew Pub: Another tough one - Most visited is Legend. Favorite might be Carolina Brewery in Chapel Hill

How I started brewing: Hanging out with you guys

Level of Brewing: beginner

Why I brew: I have always loved beer and brewing is fun. I like to cook too so I would call it really fun cooking. I look forward to doing more experimentation. I did have a big chemistry set when I was young!

Awards, Associations, etc: CASK Treasurer for 3 1/2 years, AHA member.

Brewers at the Harbor:

AHA National Homebrew Conference and Competition come to Baltimore this June

By Harrison Gibbs

Baltimore welcomes homebrewers from around the world June 16-18, 2005.

The American Homebrewers Association (AHA) National Homebrewers Conference is a fun, educational gathering designed to enhance homebrewers' brewing skills and knowledge and increase homebrewing camaraderie. Seminars and events cater to beer enthusiasts and amateur brewers of every level. Registration begins Thursday June 16, and that evening is the Star Spangled Brew Fest featuring commercial brewers from all over the east coast and beyond. Friday is a day of seminars, the keynote luncheon, and the (in)famous Club Night. Saturday brings more seminars and the Awards Ceremony and Banquet. Judging at the National

Monthly Beer Style: Scottish and Scotch Ale

by Harrison Gibbs

Despite existing on the edge of Europe, Scotland has developed its own unique beer traditions. Although Scottish brewing was traditionally small home brewing, it quickly took advantage of the advances of industrial revolution. Coal furnaces, and large metal works made for more capacity brewers. Scottish Brewers were quick to delve into the exporting business, and during the eighteenth and nineteenth centuries wagons of cask headed south into England and ships laden with Scotch Ale were traveling around the globe.



However, from all of the different Scottish styles, there are particular flavors associated with their beers. These flavors are as closely tied to the landscape as the Lambic Beers are to the river valleys around Brussels, or the crisp hoppy pilsners of Pilsn.

Scotland remains a rich agricultural land, with barley a major crop. Hops, however, do not do well in northern latitudes. While hops became the dominant character of English ales, the Scottish brewers continued to use other substances for bittering, including various herbs, ginger, and heather flowers. The longer winters and cooler cellars encourage a smoother less aromatic fermentations, which create cleaner beers. They also encourage the brewing of stronger "winter warmers."

The BJCP recognizes four main styles of beers from Scotland. (They recently added Irish Red Ale to the Category making it more of a Celtic Ale grouping). The three ales with the lowest gravity are referred to as Scottish Ales and known as Light (OG 1.030-1.035), Heavy (OG 1.035-1.040) and Export (OG 1.040-1.050). Scotch Ale or "Wee Heavy" is the fourth style, and features considerably higher starting gravities – 1.072 to 1.085. In Scotland, the labels are based on the old beer tax systems with the Light, Heavy and Export are known as 60/-, 70/- and 80/- shilling ales. Scotch Ales or Wee Heavies are commonly called 90/- or even 120/- shilling ale.

Common examples of these styles are Caledonian's "MacAndrews Scotch Ale," "Skullsplitter" from the Orkneys, and "Old Jock." My favorite Scotch Ales if you can find them are "Traquair House Ale" and the now defunct "McEwan's Scotch Ale." Scottish ales are harder come by with the exception of

Belhaven's "St Andrew's Ale," which is an 80/- shilling ale.

When you drink Scotch Ale, think malt, clean (low to no fruity esters), and low hop flavor and bitterness. Some have a smoky quality that comes from either using peat smoked grain in small amounts or even more commonly from a particular phenolic quality of the Scottish yeast.

Brewing a Scottish style beer you can capture the unique character of the styles if you ferment at the lower end of the ale temperatures; cellar the ale for a long time and at even cooler temperatures; keep the hops low and the malt high; and boil for a longer period to contribute caramel quality. Finally, if you are making a Wee Heavy, wait for a few months before enjoying its creamy goodness. ■

Strong Scotch Ale

5 Gallon All-Grain Recipe courtesy of Steven Davis

OG 1.086 / FG 1.012.1.020 / SRM 15 / ABV 9-9.5 %

Ingredients

13 lbs	Simpson's Golden Promise 2-Row
12 oz	Simpson's Crystal 55L
12 oz	Torrified Wheat
2 oz	Roasted Barley
1oz	Peated Malt
10 fl oz	Lyle's Golden Syrup
1 oz	East Kent Goldings
.7 oz	Styrian Goldings
.25 oz	Hallertau Hersbrucker
Wyeast 1084	Irish Ale

- 1) Mash grains in 4.25 gallons of water at 130°F and perform protein rest at 122°F for 30 minutes (this step is not required but I always do protein rests except for British Ales).
- 2) Raise temperature to 154°F and hold for 60-75 minutes for saccharification rest (conversion)
- 3) Raise temperature to 168°F and hold for 10 minutes.
- 4) Perform recirc until clear and then sparge for 45 minutes to obtain 6.5 to 7 gallons of wort.
- 5) Bring to boil, add EK Goldings, & half (.35 oz) Styrian Goldings and boil for 60 minutes
- 6) Add 1 tsp Irish moss, the other half (.35 oz) Styrian Goldings & Hersbrucker and boil for additional 15 minutes
- 7) Chill to 75°F. pitch yeast and ferment in primary for 1 week.
- 8) Rack to secondary and ferment 2 weeks and until terminal gravity is reached
- 9) Bottle or keg and allow to age as much as you can handle. At least 3 week, but 2-3 months is optimal.

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.

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

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 17, 2005

New Date Set for Lambic Club-Only

After some confusion and last minute changes a new date has been set for the upcoming Sour Beers AHA Club-Only Competition: *In Like A Lion, Out Like A Lambic*. Due to a scheduling conflict, the new entry deadline is April 12th and judging will be held April 17th. Hosted by Phil Clarke and the New York City Homebrewers Guild of New York, NY the entries can be from any of the new BJCP Category 17* Sour Beers, which includes all Lambics, Sour Browns and Reds, and Berliner Weiss.

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.

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.

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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...

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Competition is on June 16 and 17.

After last year’s conference Susan Ruud, a homebrewer from Harwood, North Dakota described her experience:

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.

I attended the 2001 National Conference in Los Angeles and it was a blast. The best brewers reveal their secrets at many of the seminars. Vendors from all across the country demonstrate the latest in brewing gadgets and ingredients. I remember John Meier of Rogue Brewing Company advising the crowd that “If all else fails, use more hops.” Wiser words are hard to find. In addition to club night, there is the professional brewer’s Star Spangled Brew Fest, a brewer’s banquet where keynote speakers share the stage with the winners of the National Homebrew Competition.

Hopefully CASK will make their presence known at the always-fun club night as well as among the winners of the National Homebrew Competition.

The world’s largest international competition, the AHA National Homebrew Competition recognizes the most outstanding homebrewed beer, mead and cider being produced by amateur brewers worldwide.

The first round of the competition is judged at 10 regional sites, including a new Mountain Region added this year. The best of beer and mead entries by homebrewers advance to the second round of the competition where they’re judged at the AHA National Homebrewers Conference. Winners of the competition are awarded gold, silver or bronze medals in 29 style categories.

Only one bottle is required for the First Round. The entry deadline is April 4-15, 2005, with judging between April 22 and May 1, 2005. Entry Fees are \$8 for AHA members, \$12 for non-members. Normal competition rules apply. If your beer advances then you will need three more bottles for the Second Round, which will be held June 16-18, 2005 at the AHA National Homebrewers Conference in Baltimore, MD. Plan now to attend! ■

CASK is sponsored by
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