



The Cellar

The Official Newsletter of the
Colonial Ale Smiths & Keggers

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Teams will be selected by the CASK Board.

Also, the beer may be brewed at any time or place, including the Big Brew on May 7th, but it must be ready for the Summer Party in July. Entries will be judged by those in attendance at the Summer Party. Recipes and Entry Forms must be submitted to the CASK Board. More details to follow.

Anyone who is interested in participating in the CASK Iron Brew, please contact Brian Hershey by April 15th. We'd like to announce the Iron Brew Teams along with the ingredients list in the April Newsletter. ■

Competition Entries Needed

by Brian Hershey

There are a lot of homebrew competitions fast approaching in the next two months:

17 April: Club Only - In Like a Lion, Out Like a Lambic (Sour Beers), NYC

22 April: First Round of the National Homebrew Competition (All Styles)

23 April: 2005 US Open, Charlotte, NC (All Styles)

30 April: Dominion Cup hosted by the James River Homebrewers in Richmond, VA (All Styles)

14 May: Spirit of Free Beer, D.C. (All Styles)

xx May: Club Only - Extract Beers (All Styles) hosted by Hogtown Brewers of Gainesville, FL

For the April Club Only, entries are due at the March meeting. For the National Homebrew Competition, they have added Category 29, New Entrants. This means that first-time National Homebrew Competition entrants have the option of placing one entry in Category 29—New Entrants.

The Dominion Cup is hosted by our neighbors, James River Homebrewers in Richmond. Last year CASK did very well in the competition, including Best Of Show for Steven Davis. The prize for winning Best of Show was having Legend Brewing Co. brew his beer (Championship Pilsner).

We have a lot of guys brewing some really good beer, so let's enter some of them in these competitions. For rules, entry forms, or general info, contact Brian Hershey at brian_hershey@yahoo.com. ■

CLUB NEWS

Iron Brew Competition Changes

by Brian Hershey

We've made some major changes to the CASK Iron Brew Competition. Last year the rules for the CASK Iron Brew permitted the brewers to brew anything they wanted as long as it contained and featured the secret ingredient. Moreover, the beer had to be kept until the July summer party, where it will be "released" for a people's tasting to pick the Iron Brewer. A month before, club members made suggestions. Then in April, the five possible ingredients were announced: honey, coffee, cherry fruit puree, coriander/orange peel/grains of paradise, or Yakima Magnum high alpha hops.

This year, instead of a secret ingredient, the CASK Board will provide a laundry list of ingredients (grains, hops, and adjuncts). Brewers may only use items on the list, in any quantity. The list will not include yeast though. Brewers may use any yeast they want to. Also, the term "Iron Brewer" implies being a master or expert. We believe that when it comes to homebrewing, the mark of a true Master is to be able to be a mentor to a beginning/intermediate homebrewer to promote the craft. Therefore, to compete in the CASK Iron Brewer Competition, experienced brewers will be paired with beginner/intermediate brewers and they will brew as a team.

THE CELLARMASTER

Extreme 'Homebrewer of the Year' Makeover

by Norman Schaeffler

Last year was the inaugural year for the CASK Homebrewer of the Year award. This award was developed to recognize excellence in brewing and outstanding participation in our club and club events. Last year, we had good participation with 9 club members in the running for the "CASK Cup" when all the votes were tallied. This year we are looking to add more members to the race. To help accomplish this, we have added some new rules to the ways that points are awarded.

Returning from last year, each member will receive 1 point for representing CASK at a AHA Club-Only Competition, 3 points for a first place finish in a competition, 2 points for a second place finish and 1 point for a third place finish. New this year, placing in any AHA/BJCP sanctioned competition counts towards CASK Homebrewer of the Year. Also new this year, getting "Best of Show" in a competition will be rewarded with an additional 3 points. Additionally, service and contributions to the club will be recognized with 1 point awarded for making a presentation at a club meeting, up to a maximum of 3 points, and 1 point for writing an article for the newsletter, also up to a maximum of 3 points. Finally, a point will be awarded to a member that volunteers to organize a club event, like the Summer Party, Big Brew, or a road trip.

Perhaps the biggest change this year is the winners of the CASK IronBrewer, as determined by the CASK membership at the Summer Party, will receive double points in the CASK Homebrewer of the Year Competition, namely 6 points for 1st, 4 points for 2nd and 2 points for 3rd. The IronBrewer will be based on teams this year and every member of the team will be awarded these double points. Details of the new IronBrewer format are covered in Brian Hershey's article on the front page.

So in summary, the points breakdown for the 2005 CASK Homebrewer of the Year in easy to read, chart format(see next column). ■



HOMEBREWER OF THE YEAR Point Breakdown

Rep. CASK at AHA Club-Only	1 pt
1st Place of Best of Show	3 pts
2nd Place	2 pts
3rd Place	1 pt
Iron Brew Competition	
1st Place	6 pts
2nd Place	4 pts
3rd Place	2 pts
Meeting Presentation	1 pt (3 max)
Newsletter Article	1 pt (3 max)
Organizing Summer Party, Big Brew or Road Trip	1 pt

Beer on a 'Pod?'

by Norman Schaeffler

Over the last political season one of the big stories was the blog. Blogs, or weblogs, are web pages that allow the "blogger" to post their rants and raves, their political insights, their, or someone else's, deepest, darkest secrets.

But blogs were last year, what's the next thing coming down pike? **Podcasting!** If a blog allows anyone to be a newspaper columnist, podcasting allows anyone to be a radio personality. Podcasting is the recording of "radio" show that you then post on your web site, usually in the MP3 format. Think *The Splendid Table* or *This American Life* or *Science Friday*, only recorded in your living room with you as the host. The idea is that your fans would download the new audio file and put it on their iPod, or other MP3 Player, and listen to the show on the morning commute or run.



So what does this have to do with brewing or beer? There are, of course, podcasts devoted to beer. The Good Beer Show (www.goodbeershow.com) and Australian craft brewers (oz.craftbrewer.org/Library/index.shtml#Sound) are two good ones to get started with. The Good Beer Show features a lot of beer reviews and interviews with brewers and authors. It is actually a very good show. Australian Craft Brewers have a whole list of radio shows about beers and brewing. So if you are looking for a new way to get your "brew-news" fix, check out a podcast. ■

Enter Competitions & How to Win

by Harrison Gibbs

Luck sometimes plays a factor in scoring well in competitions. But there are certain things that any brewer can do to improve their scores and chances of bringing home a ribbon. While a good brewer can usually score well with his usual beers, to really do well you must plan ahead. This article is not for those brewers who like to brew “free form” or “anything goes.” This article is for those brewers who really want to win. For help, follow this step-by-step guide.

Step 1: Review the Style Guidelines

Each competition has its own set of guidelines, so don't use the guidelines from a different competition. Many competitions use standardized guidelines, such as from the Beer Judge Certification Program or the AHA. Some may have unusual compressed sets because of fewer entries. Club-Only Competitions usually feature one style or even sub-style. Even within a given competition, they can vary from year to year, so make sure you have the latest version. Once you have the latest version, take time to read through the descriptions carefully. Buy some commercial examples and taste them. Do you know what makes each of the flavor and aroma characteristics? Homebrew judges tend to be rather strict about style guidelines. I often wonder if some good commercial examples would score very well. An otherwise very good beer can get marked down if it doesn't exactly fit. Spend some time reading the style guidelines, and then formulate your recipe accordingly.

Step 2: Timing

All beers go peak in flavor. When that peak occurs depends on the style. Generally, the stronger the beer, the longer it takes to mature or peak. A low gravity beer such as an English bitter can reach full maturity in a month., while a strong barleywine may take over a year. If you want to enter one in this year's Dominion Cup, it may be too late for anything strong. An ale requires 2 to 4 months from the date of brewing. If you're making a lager, add another month or two. Note that time will tend to decrease hop aroma, shifting the balance toward malt aroma. Wait too long and you face oxidation and the scores that accompany it.

Step 3: Address All Scoring Issues

Homebrew competitions use a standardized scoresheet from the BJCP. Look over the various elements of judging and make sure that your recipe addresses all the topics. The judging starts with aroma even before the first sip. If you have a malty German style, the malt should be evident in the nose. Many American styles should feature a prominent hop nose. But make sure you don't have a strong hop aroma with your German Dunkel. Also pay attention to esters, diacetyl and sulfur aromas. Some of these are appropriate for certain styles.

Appearance is a small part, but it makes for a few easy points. Make sure the grain bill matches the color target for your style. A protein rest will improve clarity, especially chill haze. Don't be afraid to use some Irish moss if necessary.

Flavor is the biggest portion of your score. Keep everything authentic if possible. Stick with noble hops for German styles and British hops for English styles and calculate out the correct bitterness. Make sure your yeast matches too. Use a range of specialty malts to match the maltiness the style should have. Make sure the overall balance of flavors is correct. Almost all styles require balance.

Do not forget the beer's mouthfeel. Make sure the malt profile gives the right amount of body. If you're making a wheat beer, it should have that sticky gluten feel. Oatmeal stout should feel “big,” while an American lager should feel light on the palate. Carbonation is part of mouthfeel, so when you bottle your beer, check the appropriate level for your style.

Finally, there is overall impression. Do the judges like it? If so, you're in good shape. If not, it tends to be reflected in lower scores in aroma or flavor areas too. One question seldom raised is: Will the judge remember it? Your beer is being tasted in succession with other similar beers. The ones that stand out, that are memorable are the winners.

Step 4: Brew Cleanly

Even the best recipe won't win if you get wild yeast or sterilant in the batch. Make sure your yeast starter is working well. Make a big starter and aerate well. Make sure air stays away at any subsequent step. Oxidized beer loses points. Keep the temperature controlled to prevent ester or diacetyl flavors. Finally, don't use funny metals in your brewing setup. Cleanliness contributes substantially to overall impression, so unless you've really missed the mark at recipe formulation, just about any clean beer scores well. Liquid Yeast offers cleaner flavors. So does non-chlorinated tap water. You can brew with tap, but there are drawbacks.

Step 5: Enter!

You can't win if you don't enter. Among the upcoming competitions this spring are the Dominion Cup, the First Round for the AHA National Competition, and the Spirit of Free Beer. CASK also has regular club-only competitions. Finally, keep in mind that luck plays a certain part. Not all batches of beer come out as award winners. Be persistent. Even though one batch doesn't win, the next one could. You'll get better with time, so that you can usually pick up a ribbon at each contest. It takes a bit of practice, but eventually you can hit upon that best-of-show recipe. Finally, Good Luck! ■

AHA National Conference: Less than 100 Days Away

by Harrison Gibbs

The AHA National Conference, is less than 100 days away. It is to be held this year in Baltimore, MD and is scheduled for June 16 to 18, 2005. The annual conference is the largest gathering of homebrewers in the world. Featuring speakers, vendors, social events and the final round of the AHA National Homebrew Competition, the conference offers the perfect chance to connect with other homebrewers and share your draughts.

Currently, CASK is hosting a booth during Club Night, Friday June 17, 2005. The club is seeking volunteers to provide the beer to serve and the people to man the booth. Each club is expected to provide around 20 to 30 gallons of beer, either keg or bottle, as well as host a booth introducing the club to the conference attendees. If we have enough folks there, it will be easy to work in shifts so that everyone has time to mingle and more importantly sample the brews of the other clubs. This and the banquet on Saturday evening are the biggest events.

CASK has also begun discussions with the other two clubs in southern Virginia to see if they would be interested in working together in the Hospitality Suite. Each group that volunteers is required to provide about 10 different beers on tap as well as the people to serve them. Taps, tubs and ice are provided. The Hospitality Suite will be open from 11 am to 1 am Thursday and 8 am to 3 am Friday and Saturday. The suite is generally closed during the main social events such as Club Night and the Awards Banquet.

Club member Frank Clark has been asked to speak during one of the conference seminars on the early American brewing techniques and those used by the interpreters at Colonial Williamsburg.

Deadlines are swiftly approaching. For the schedule and pricing go to www.beertown.org/events/hbc/index.html.

There are several good reasons to register early. First, an early bird price saves you money with costs rising after May 13. The AHA also offers a \$40 discount to all members. And if you join the AHA through Bob Henderson of the Weekendbrewer and the AHA club liaison for this area, a yearly membership is only \$32 instead of \$38. To keep more of a handle on cost, this year's conference is also offering

reduced priced tickets scaled to fewer events. If don't want to go to any seminars or can only attend Saturday, then it cost less.

The second reason to register early is that accommodations are getting hard to find. Due to the early demand for lodging and level of interest in the conference, the Holiday Inn Inner Harbor is no longer accepting hotel reservations. Reservations are full. However, the AHA has acquired an additional block of rooms at an alternate hotel, The Radisson Plaza Lord Baltimore. It is only 3 blocks from the Holiday Inn Inner Harbor, the hosting hotel. The group code for the discount rate of \$99 is BREW. This rate is good for stays between June 13-20, 2005, and will be honored until May 18, 2005 or until the room block is full. Website: <http://www.radisson.com/lordbaltimoreHolidayInn>

Finally, it looks as if the popularity of the conference may result in it eventually being sold out! This would be a first, but then it has been a long time since the AHA came to the East Coast.

If you have any questions, please feel free to contact me at rharrisong@lycos.com.



<http://www.beertown.org/events/hbc/index.html>

Heineken Goes Lighter

Mar 11, 2005 - Heineken will introduce a new light beer, with fewer calories and carbohydrates, into the U.S. beer market. With the introduction of "Heineken Premium Light," Heineken aims to capture a greater share of the premium import segment of the U.S. beer market.

"This new beer strengthens our growth agenda and will help maximize our participation in the U.S. light beer category," said executive board member Marc Bolland.

The new beer will compete with domestic brands like Bud Light, Michelob Ultra and Miller Lite, as well as Amstel Light, the best-selling foreign light beer, which Heineken also owns.

The light beer segment represented more than 47% of the total beer market in 2004, compared to 44% in 2000.

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Monthly Beer Style: Belgium's Sour Beers:

Oud Bruin, Flander's Red Ale and Lambics

by Harrison Gibbs

Another manifestation of Belgian sour beer, Flemish brown ale - or Oud Bruin - has the same strong lactic character of the lambic family but generally without the "horsey" character. Another variety of sour ale is "Flander's red ale." Despite some disagreement, basically, oud bruin and Flanders red are really the same style. The BJCP has set some difference, but for most of these beers they are either red or brown and often hard to tell the difference. This harks back to the time when all malt based beers were "red" ales, as compared to the "white" ales made with wheat. Although the differences between classic oud bruin and the benchmark red ale - *Rodenbach* (sometimes referred to as the "Burgundy of Belgium") exist, they are outweighed by their similarities.



The most recognized Oud Bruin, *Liefmans Goudenband*, is a spectacular beer that we tasted at last years club meeting. Other examples of the style are more or less lactic, some leaning towards the sweet side. A bruin originating from the same town as *Goudenband*, *Felix*, is noticeably more tart. Despite producing a benchmark bruin, *Leifman's* makes a beer

**Category 17 Sour Ales
March/April Club Only
Competition**

called *Oud Bruin* that is not *Goudenband*. The difference between to two is the oud bruin is not blended.

Blending is common in oud bruin production. Aging oud bruin makes it very tart. Think Lambic. The malty sweetness some have is generally because younger beer has been blended with a lesser amount of aged, sour beer. *Ichtegem's* is a blend of 70% young beer to 30% old. *Oud Zottergem's* is less tart, with a breadly sweetness dominating.

Rodenbach makes three different versions of their beer, including the unblended red and the blended grand cru. The third is a sweetened beer, having cherry essence added to aged beer.

The general profiles that all share go something like this. Final gravity is about 1/4 starting gravity and the average ABV is around 5.5%. *Duchesse de Bourgogne* is the most powerful I have found with an ABV of 6.2%. They tend to not have hoppy aromas, nor is the use of black patient or chocolate malt or

roasted barley given away by the nose. Aromas are usually tart, fruity and floral, never with the buttery scent of diacetyl or spices.

Hop character in the taste takes a back seat to the sourness with some examples also

emphasising sweetness or fruitiness. The black patient or chocolate malt or roasted barley are seldom used for color, which comes from crystal malts and long boils. Lighter versions, such as *Rodenbach*, derives color from more medium colored malts like Vienna.

Oud Framboozen Bruin Recipe

- Batch Size - 5.5 gal
- 8 lb Pale Malt
 - 1 lb 120L Crystal
 - 0.125 lb Chocolate
 - 31 g Saaz @ 60 min
 - 16 g Hallertauer @ 20 min

Mash in 2.25 gal water at 178F to get 155F after conversion. Add 1.2 gal boiling to get 166F. Sparge w/5 gal at 170F. Boil 90 minutes. Ferment in Primary with Wyeast 1388 Belgian Strong Ferment in Secondary with Wyeast 3278 Belgian Lambic Blend + 4.5 lb pureed raspberries.
OG: 1.045 - FG: 1.006

LAMBIC ALE

The Lambic style can trace its roots back over 400 years, remaining mostly unchanged from its introduction. Supposedly, the first written lambic recipe is dated 1516, ironically the same year that Reinheitsgebot - the German purity law - went into effect in Bavaria.

Although it is impossible to absolutely confirm the origin of the word "lambic" it is most likely a distortion of Lembeek, a present and historic lambic producing town. Its status as the center of Lambic brewing was diminished in the early 1900's when much of the developed world decided distilled spirits were a bad thing and Belgian drinkers turned to the stronger Scotch ales and Trappist beer as an alternative to hard alcohol. The grain is composed of as much as 40% unmalted wheat. The hops are aged to curtail the introduction of hop character. The fermentation is wild, meaning the wort is left open to the night air for inoculation. Production is usually confined from mid-October to May, allowing for the wild yeast and beer to party during the summer.

In an interesting note, lambic has been a favored subject of Flemish artists. Note the pitchers of light colored lambic being poured in Brueghel's "Village Wedding".
see 'Lambics on pg. 5

Quote of the Month

The problem with some people is that when they aren't drunk they're sober.
—William Butler Yeats

Lambics*cont. from pg. 4*

— **GUEUZE:** Blending old and young pure lambic and bottle aging is the traditional way to make gueuze, but



artificial carbonation is not uncommon. Filtration and pasteurization can occur. Gueuze is golden to light amber in color.

Carbonation

can be champagne-like. They are sour, acetic and sometimes harsh, usually without bitterness.

— **FARO:** Character of young lambic with slight candi-sugar sweetness.

— **KRIEK:** Orange to deep red in color. Combines the character of gueuze with fresh fruit and pit aromas and some residual sweetness. Usually flavored with syrups.

— **FRAMBOISE:** Ruby red with huge raspberry aroma. Traditionally dry and astringent, but mainstream stuff is sweet.

— **PECHE:** Patented by Lindermans. Made with peaches.

April 30 Dominion Cup: Judges/Stewards Needed

The James River Home Brewers are having their 12th Annual Dominion Cup this April 30, 2005. They are holding it, once again, at Legends Brewery. You are invited to sample a few of our competitors' brews. To add to the excitement this year, James River has invited a few professional brewers, such as Mark Thompson (Starr Hill), Mike Banks (Richbrau), and Madison Hill (Hops), to come on down. It should be an exciting Dominion Cup this year. If you are in the BJCP, remember you need those judging points. Contact Woody Elliott, JRHB Assist Competition Coordinator, and let him know if you are interested. (804-301-4301)

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.

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

© 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

Category 17 - Belgian Sours

In Like A Lion, Out Like A Lambic. 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 30, 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.

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
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