



# The Cellar

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## It's a *SMALL WORLD* After All!

*By Norman W. Schaeffler*

In last month's newsletter, there was a small article on podcasts about beer. For those of you who don't remember, a podcast is like a radio program that is recorded and posted on the Web, usually as an MP3 file. The article last month mentioned one show in particular, the "goodbeershow." In one of its latest episodes, the host JeffreyT actually mentions being in our newsletter! Through the power of *Google*, he lists off several places that are talking about his show and there is CASK on the cutting edge of technology. If you want to check it out, browse over to <http://www.goodbeershow.com>, we are mentioned in show number 13 in which they talk about Arrogant Bastard Ale. The newsletter reference is about two-thirds of the way through, right after the band.

And while you have your browser up and running, surf over to <http://www.podBeer.com>. This is a new podacst that should be starting soon and stars our own, beloved brewer, gracious host, Hugh Burns! The site promises brew, views, and news, so be sure to check out Hugh's new project. Tell a friend and who knows perhaps next year the club and the podcast can sponsor "The podBeer Cup"!

## March Meeting Round-Up

*By Norman W. Schaeffler*

The March meeting was well attended and had a CASK version of "March Madness" with sour beers featured as the style of the month. Barnyard flavors and brews named after the farts of pigs were the order of the day. A Straight Lambic brewed by Harrison Gibbs was selected to represent CASK at the April AHA Club-Only, "In Like a Lion, Out Like A Lambic." We had the first member presentation of the year with a great presentation on "Mashing", by our Vice President, Steven Davis. We also had a themed item in the raffle with Mark Fowler winning a gift certificate for his choice of malt extract or grains. If you have not renewed your membership, please get those dues to Don. And don't forget that the club is still collecting White Labs yeast tubes for great new raffle prizes!



Say hello to [podBeer.com](http://www.podBeer.com).  
Brews, views and news coming soon.

# THE CELLARMASTER

## The Ancient Art of Brewing in the Internet Age

By Norman W. Schaeffler

Pick up any book on homebrewing and, odds are, it will have a lot of recipes. In fact, it is probably the recipes that a book contains, that make it the "star" of your brewing library. But what if you want to alter the recipe a little? Perhaps it is an extract brew and you want to try brewing the same beer, but with a mini-mash. Or what if a friend says, "I love the raisin flavor that the Belgium Special B malt gives this beer." How can you work that ingredient into a recipe that you already have. One way is just to try it. Brew it up, ferment, condition, and then drink. But there's at least a couple of weeks of time separating the addition and the tasting, so the feedback is a little delayed and it is helpful if you keep good records. Also, depending on how picky you are about color, bitterness, or gravity there is a lot of margin in this approach. Another way to go is to calculate, based on the ingredients, what the final beer is going to be like. You can start with a list of ingredients and calculate what the color and bitterness of the final beer will be and what its starting gravity will be. All of these calculations can be done by hand and if you study for the BJCP exam you will probably work out a few recipes this way. Or you can use some software to make it easier and that's what I would like to talk about today. Specifically, a web based program that can make recipe creation a snap, or actually a point and a click.

There are a couple of on-line recipe generators for brewing. The one that I like the best is called the "Recipator" and is part of the HomeBrewDigest Web site. You start by selecting what type of recipe you wish to create. The Recipator can handle extract, partial mash, or an all-grain recipe. If you are starting your recipe from a completely clean slate, you can also select the style that you wish to brew and the Recipator will indicate the range of starting gravity (SG), color (ICU), and bitterness (IBU) that are appropriate for that style, according to the BJCP Style Guide. If you don't care about those things, you can ignore them. But it is nice to know that if you are shooting for a brown ale, that the ingredients that you have assembled are going to look brown in the glass



and not golden.

To get started you point your browser at the Recipator Web site (<http://hbd.org/cgi-bin/recipator/recipator>). Once there, on the first page, you can give your new brew a name, select the style, and recipe type (extract, partial mash, or all-grain). You can then pick your favorite set of units. If you like to measure your grains in pounds and your hops in grams, you can do that. Then you can move on to select all your ingredients. There are 55 types of grains to choose from, 15 types of extracts and sugars (everything from malt extract to wheat extract to honey) and 24 varieties of hops. Once you have checked the boxes for all the ingredients you want to use, you can click the green Continue button to move to the second screen.

On the second screen, the first important quantity is the boil volume. In order for the bitterness to be calculated properly, the boil volume must be correct as the gravity of the boil affects how well the bitterness is extracted from the hops. You also need to indicate what the batch size is. Then you can move on to specify the quantities of each of the grains, extracts, and sugars that you are planning to use. You can click the blue Calculate! button at any time to see if you are on target. You can keep cycling like this, adjust quantities, calculate, check gravity and color, until everything is the way you want. If you are trying to formulate a recipe completely from scratch for a specific style, as opposed to entering the ingredients for a recipe that you already have and modifying the ingredients, it is usually recommended that you shoot for the middle of the range of the style you are trying to brew and adjust from there. If you want to add another ingredient, there is an add button above each of the tables ( Mash, Boil and Hops).

Once you have the gravity and color down, you can move on to the hops. One of the great things about using the Recipator is that you can edit the Alpha Acid value to be exactly what the value is that is printed on the hop package. You can also edit the boil times of the hop additions to use a different schedule of times. The PB column is for a p if you are using hop pellets and b if you are using a hop bag. If you are using whole hop flowers, that column remains blank.

Once you are satisfied with your recipe you can use the Save button to save the recipe to your hard drive. The Recipator saves the file as a Web page (a HTML file) making it easy to print the recipe out and, more importantly, it includes a button to reload the recipe for editing at a later date. There is a lot more than to the Recipator than what I have here, but I think it a great tool to get to know, why don't you check it out.

Till next time, Cheers!

## THE BIG BREW 2005 National Homebrew Day

The BIG Brew is coming, May 7th, 2005!

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.

We're still looking for volunteers to help organize this year's Big Brew. In the past, we have gathered at the brewery and brewed the Big Brew recipe, had a barbeque, and consumed lots of homebrew. Don't forget, it's worth points toward Brewer of the Year.

### 2005 Big Brew Recipes

This year's Big Brew recipes features a pair of beers brewed by AHA members that started off as homebrew recipes and were so good that they went on to be brewed by commercial breweries.

First is an IPA recipe brewed with rye from Denny Conn of Noti, OR—a frequent poster on the AHA's Tech-Talk email forum. Since it's creation as a homebrew, this beer has been brewed by Rogue Ales of Oregon and by Olfabrikken, a Danish brewery. See the March/April 2005 issue of Zymurgy for the complete story.

The second recipe, Positively Porter, took best-of-show at last year's AHA National Homebrew Competition, winning brewer "Rocket" Rod Romanak of Kailua Kona, HI the AHA Homebrewer of the Year Award. Kona Brewing Company of Hawaii thought the recipe was good enough to brew up a 20 Barrel batch of it.

Visit <http://www.beertown.org/events/bigbrew> for the recipes and other info.

#### DC's Rye IPA – All Grain Recipe

O.G.: 1.073 F.G.: 1.013 IBU: 68

9.5 lbs. Pale Malt(2-row)  
2.5 lbs. Rye Malt  
1.0 lbs. Crystal 60L  
0.5 lbs. Cara-Pils Dextrine Malt  
0.5 lbs. Wheat Malt

1.0 oz. Mt. Hood, 4.9% AA, First Wort Hop  
1.0 oz. Columbus, 17.8% AA, 60 min.  
0.5 oz. Mt. Hood, 4.9% AA, 30 min.  
1.5 oz. Mt. Hood, 4.9% AA, 0 min.  
1.0 oz. Columbus, 17.8% AA, Dry Hop

BrewTek CL-50 California Pub Brewery Ale Yeast or Wyeast 1272 American Ale Yeast II

1 tsp. Gypsum  
1 tsp. Irish Moss

Mash grains at 153° F for 60 minutes. Mash out at 170° F and sparge with 170° F water. Collect enough run off to end up with 5 gallons after a 70-minute boil. Add first wort hops and gypsum and bring to a boil. Boil for 10 minutes then add second hop addition. Boil 30 minutes more and add next hop addition. Boil 20 minutes more then add Irish moss. After a 70-minute boil, turn off burner and add 1.5 oz. of Mt. Hood hops. Chill to below 65° F, transfer to fermenter, pitch yeast and aerate well. Ferment at 62-65° F until fermentation is complete. Rack to secondary fermenter with dry hops and age for a week. Bottle with 0.75 cups of corn sugar.

#### Positively Porter – All Grain Recipe

O.G.: 1.068 F.G.: 1.020 IBU: 47

9.25 lbs. Pale Malt (2-row)  
1.75 lbs. Special B Malt  
1.25 lbs. Roasted Barley, 300 L\*  
0.5 lbs. Chocolate Malt  
0.33 lbs. Black Patent Malt

\* Note: If you can't find 300L Roasted Barley substitute with chocolate malt.

0.75 oz. Nugget, 13.0% AA, 60 min.  
1.0 oz. Chinook, 13.0% AA, 30 min.  
1.0 oz. Chinook, 13.0% AA, 0 min.

Wyeast 1056 American Ale Yeast or White Labs WLP001 California Ale Yeast

Mash in at 104° F and hold for 10 minutes. Raise temperature to 122° F and hold for 30 minutes. Raise temperature to 140° F and hold for 10 minutes. Raise temperature to 158° F and hold for 60 minutes. (If you prefer to use a single infusion mash, mash at 153° F for 60 minutes.) Mash out at 170° F and sparge with 170° F water. Collect enough run off to end up with 5 gallons after a 90-minute boil (approx. 6.5 gallons). Bring to a boil. Boil for 30 minutes then add Nugget hops. Boil 30 minutes more and add second hop addition. After a 90-minute boil, turn off burner and add last hop addition. Chill to 66° F, transfer to fermenter, pitch yeast and aerate well. Ferment at 66° F for one week. Rack to secondary and store at 66° F for three weeks. Bottle with 0.75 cups of corn sugar.

## CASK at the Daffodil Festival

By Norman W. Schaeffler

April showers may bring May flowers, but for the Daffodil Festival weekend they also brought some wet CASK'ers. On Saturday, April 2, 2005 a group of dedicated homebrewers took to the street in Gloucester to spread the word about homebrewing and our club. They were Susan Hershey, Brian Hershey, Lawton Maner, Steven Davis, Warren Haskell, Craig Mayotte and myself. We got to Kelsick Gardens early and setup a table and a camping style canopy, which was fortunate because it soon started to drizzle. We were prepared with a display of a variety of grains, hops, and yeast. Also on display were some of our club tee shirts and pint glasses, homebrewing books and magazines. We had a great view of the parade, which went down Main Street. They even had llamas. We talked to quite



a few people about homebrewing, some who are homebrewers and were surprised that there was a club in the area. One gentleman asked for our advise about his hop crop. Warren Haskell and Kelsick Gardens provided us with a great lunch. And then the drizzles and sprinkles gave way to the sky opening up and the rain pouring down. We quickly took everything down and retreated inside Kelsick Gardens, where Warren had a few new beers for us to sample. A bright end to a rainy day.

Homebrew ... Its not just for llamas anymore!



## Pub Review:

### The Russian River Brewing Company

Article and Photos By Frank Clark

In Santa Rosa, California, The Russian River Brewing Company is located in the scenic heart of Californian wine country. This may seem like an odd place to put a micro-brewery but by mid-Sunday afternoon the place was filling to capacity with a relaxed crowd. The brewery is decorated in what can only be described as modern warehouse minimalism. High open ceilings with exposed duct work and a cement wall with hop sacks and old beer signs. O.K so you don't go there for the décor, the real interest at any brew pub is how's the beer and food? This proved much more interesting than the architecture.

The brewery seemed to focus primarily on Belgian style beers. I started with the Saison, it was very tart. It also had a big barnyard flavor that reminded me of some of the beer we tried at the sour beer CASK meeting we had earlier this year. They also featured a Farmhouse style ale and an excellent E.S.B. I found it well balanced with a good light American hop flavor and smooth malty background. It was right in the color range for that style and had a good dense head. At 4.5 percent alcohol, it was the session beer for the pub. They also offered a Belgian Strong ale called damnation that I did not try it clocked in at 10 percent alcohol. The real star of the show was the Pilny the elder. This I would describe as the American version of the 19th century IPA. It was Light brown in color and 8 percent alcohol. It had huge hop aroma and flavor with out extreme bitterness. The hops were countered with a warm alcohol bite and a slightly sweet maltiness. This beer had placed third at the GBAF and may have deserved higher although it did not really fit into the style categories very well it was truly a unique and interest-



ing beer although one you would not want to drink too many of. The pub also featured a pizza based menu, I had the Farmers Pizza with sausage and caramelized onion. It was an excellent choice. There were also standard and more California style pizza to pick from.

In conclusion, if you every get to beautiful Sonoma county California take a break from the Winery tours and stop by the Russian River Brewing Company, it might not be much to look at but is a great place to have a beer.



## Kelsick Gardens Beer Tasting Dinner

CASK's Warren Haskell will be hosting/cooking a beer tasting dinner at Kelsick Gardens on Saturday, May 21<sup>st</sup> at 6:30. It will be a six course plated meal. Cost is \$50 dollars and includes tax and tip. Attendees will receive a 10% discount on all items in the store during the event and on any beer ordered during the event from the dinner. Please contact Kelsick Gardens at (804)-693-6500 for more information or to make reservations. The menu follows, for directions visit <http://www.kelsickgardens.com/>

### MENU

#### Spring Seasonals with Hors d'oeuvres

**Tuna Ceviche Salad with fresh Grapefruit** *paired with Gueze*

**Spicy Thai Chicken Satay with Peanut Sauce & Soy Reduction** *paired with Lancaster Hop Hog*

**Vietnamese Noodle Soup with Roasted Duck** *paired with Pilsner*

**Firefly Goat Cheeses** *paired with Unibrou Ephemere*

**Stout Marinated Seared Flank Steak with Brown Ale Sauce** *paired with Caracole Nostradamus Brown Ale*

**Chocolate Pecan Bourbon Fudge Pie with Vanilla Bean Ice Cream** *paired with Weyerbacher Heresy*

## LaBodega Hampton Beer Tasting Dinner

There is also a beer tasting at LaBodega in Downtown Hampton on Friday, April 29, 2005 at Seven O'clock in the evening. LaBodega was formerly known as The Pottery Wine and Cheese Shop. There will be seven Latin American beers and dinner in anticipation of Cinco de Mayo. There will be beers featured from México, Cuba, Trinidad, and Peru. Reservations required by April 27. \$25.00/person, paid by April 27, \$30.00/person, paid after April 27. LaBodega Hampton is located at 22 Wine Street, Hampton, Virginia 23669, 757-722-8466 (VINO)

## Wicked Brewing

This month's club-only competition category was the all inclusive extract beers. Hosted by the Hogtown Brewers of Gainesville, FL, this competition covered ALL BJCP beer styles (Categories 1-23). The only condition was that malt extract must make up more than 50% of fermentables. Representing CASK was Harrison Gibbs with his take on an American micro-brew classic. This beer falls in the new BJCP American Brown Ale subcategory of American Ales.

### Harrison's Wicked Brown Ale

- 4 lbs of Alexander Pale Malt Extract
- 3.3 lbs of Dry Malt Extract
- 8 oz Crystal 60L
- 4 oz Chocolate Malt
- 2 oz Belgian Special "B"
- 1 oz Northern Brewer Hop Pellets (8.7%) for 60 minutes
- 0.5 oz Cascade Hop Whole (5%) for 30 minutes
- 1 oz Cascade Hops for aroma
- 1 tsp of Gypsum
- 1 TBSP of Irish Moss
- White Labs California Ale Yeast

Steep the cracked grains in 2 quarts of water at 150°F for 30 minutes. Strain and discard. Add malt extract to the grain "tea" and bring to a boil, stirring well so the sugars do not burn. After a rolling boil begins, add the Northern Brewer Hops for bittering and the gypsum. In a half hour add the flavor hops. During the last 20 minutes of the 60-minute boil add the Irish moss. Finally, in the last minute add the last ounce of Cascade hops. Cool and strain out the hops. Pitch your yeast. Ferment for 1 to 2 weeks at about 68°F. Use of a secondary helps settle out proteins and makes for a clearer and cleaner beer. Bottle with 3/4 cup priming sugar. You should have a good session beer for Pete's sake.

## Iron Brewer Ingredient List Released!

Here they are! From these simple ingredients, CASK needs you to create an outstanding brew. A brew that will be the hit of the summer party. A brew that will "WOW" your fellow homebrewers. Are you up to the challenge? If you are, contact our Competition Coordinator, Brian Hershey.

Your recipe can only contain the ingredients listed below. You do not have to use all the ingredients, but you **cannot** have anything in your brew that is not on the list.

## Iron Brewer Ingredient List

### BASE MALT:

#### ALL GRAIN:

2-row Pale Malt  
German Pilsener Malt

#### OTHER:

Wheat Malt

#### EXTRACT (Unhopped):

Extra Light  
Light  
Amber  
Wheat

*Note: Extract can be dry or liquid (brewer's preference) but must be unhopped*

### SPECIALTY GRAINS:

Vienna Malt  
Munich Malt  
Crystal Malt (NOT greater than 60L)

### HOPS:

Northern Brewer (7-11 AAU)  
Cascade (4-7 AAU)  
Fuggles (4-6 AAU)  
Mt Hood (4-6 AAU)  
Tettnanger (3-5 AAU)

*Note: Hops can be Whole Leaf, Plugs, or Pellets (brewer's preference)*

### WATER

### BREWER'S CHOICE OF YEAST

### MISCELLANEOUS INGREDIENTS:

Honey  
Blueberry Extract  
Ginger  
Sweet Orange Peel

## 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.*

**May** Mai Bocks

**June** Saisons

**July** Summer Party!!

**August** TBD

**September** TBD

**October** TBD

**November** TBD

**December** Free for all

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#### 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.

#### May 14, 2005

##### **Virginia Beer Fest, Town Point Park, Norfolk**

Tickets are \$15 in advance from Ticketmaster and \$20 at the gate. This year they are supposed to feature beers from at least 20 breweries.

#### 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\* Competition August 21, 2005**

Hosted by Bob Kauffman and Hop Barley and the Alers of Boulder, CO. Entries due August 16, 2005.

### 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 October 21, 2005. Judging will be held November 5, 2005.

## Looking for Something to do this Summer?

The details for the 2005 Siebel Institute / Fort Lewis College Advanced Homebrewing Course (July 25 - 29, 2005), which is in Durango, Colorado, are now posted on their web site at [http://www.siebelinstitute.com/course\\_desc/homebrewing.html](http://www.siebelinstitute.com/course_desc/homebrewing.html). Randy Mosher has worked hard to create a terrific program, and this year's course will be a blast. Please have a look, and if you have any questions drop Keith Lemcke (Vice-President, Siebel Institute of Technology) a line at [klemcke@siebelinstitute.com](mailto:klemcke@siebelinstitute.com). By the way, while we have room for about 30 people in the class, the campus accommodations are limited (the student apartments are lower priced than staying at a hotel in Durango), so you will need to book ASAP.

Your article could be here. It is possible, we have the technology. Send your article, news item, or pub review to [club@williamsburgbrewing.com](mailto:club@williamsburgbrewing.com)!

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