



The Cellar

The Official Newsletter of the Colonial Ale Smiths and Keggers

We're going to the World Beer Fest!

By Brian Hershey

Between CASK, HRBTS and JRHB, there was sufficient interest in going to the World Beer Festival in Durham, NC on Saturday, October 8th 2005. This will be a joint event with the James River Homebrewers (JRBS) and the Hampton Roads Beer Tasting Society (HRBTS). The chartered bus will depart Richmond (about 5:30 AM), stop at Super K-Mart on Victory Blvd in Newport News for CASK'ers (about 6:30 AM), then stop in Norfolk at HomebrewUSA for HRBTS (about 7:30 AM), and then off to Durham. At the World Beer Fest, you'll then have 4 hours to sample over 300 beers from 130 World-Class Breweries before the bus departs (about 4:30 PM).

The cost will be \$100 per person which includes roundtrip transportation and a ticket for the Beer Fest. (The bus will be equipped with a bathroom).

Your money is your reservation. In order to purchase festival tickets, **I need your money NLT Wednesday September 7th.** There are still some seats left so bring a friend!

See <http://www.allaboutbeer.com/wbf/> for more information on the festival.

I need someone that's going on the trip to help with getting snacks and raffle items. If you have any questions, email me at brian_hershey@yahoo.com or call me at 874-6619.



Congratulations, IronBrewers!

On July 16, 2005 at the CASK Summer Party, we had 6 teams of brewers competing for the title of IronBrewer. We had a great variety of beers with the brewers displaying a great deal of creativity with their brews. All those present at the Summer Party were able to vote for their top three brews. When the votes were tallied, we had the winners!

- 1st Place - Craig Mayotte and Lee Benner "Saturday Afternoon Mixer"
- 2nd Place - Steven Davis and Dave Bridges "German IPA"
- 3rd Place - Harrison Gibbs and Craig Mayotte "Craig and Harrison's Iron Brew"

Starting on Page 6, you can read comments from the winning brewers and see the winning recipes.

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CASK



Colonial Ale Smiths
& Keggers



The Cellarmaster

By Norman W. Schaeffler

The Monday after the CASK Summer Party work took me to Columbus, Ohio for four days. Usually trips like these provide a chance to explore someplace that I have never been and perhaps find a good brewpub or two. So I was a little disappointed when the word came down that neither myself, nor any of the people that I was traveling with, would be able to rent a car in Columbus. There is nothing worse than being trapped in a hotel for a few days with few options and taxis are a very expensive way to travel any distance. So the first order of business was, where exactly is the hotel where the meeting is taking place and what is within walking distance?

Travel options being limited to walking, luck would have it that the meeting was being held in a hotel that is right downtown near the Nationwide Arena. A quick PubCrawler search reveled that there was not one, but three brewpubs all within walking distance of the hotel! Things were looking up! Three brewpubs, three nights, what a coincidence!

The first brewpub that I visited was Barley's Brewing Company Alehouse No. 1 (467 N. High St.). Immediately I liked what I saw. Through a large glass window you could look down on the brewhouse that was in the basement, actually the first floor on the backside of the building, and the bar was equipped with a few beer engines (hand pumps for dispensing cask conditioned ales). The first beer I sampled was their J Scott Francis ESB, named after their Brewmaster. Made in the English tradition, the brew was a well-balanced ESB, with a thick and chewy malt profile and just a hint of hop aroma that made this beer good to the last drop. The second beer was their cask conditioned Smoked Porter. This beer was very smooth with a nice balance between the coffee flavors from the dark grains and the smokiness from the smoked malt. The last beer was a Raspberry Wheat. The tartness of the raspberries really shine through on this beer assisting the hop bitterness in balancing the sweetness of the malt. All three beers were very well done. Thumbs Up!



The second brewpub was Gordon Biersch (401 N. Front St.). Gordon Biersch (GB) is a both a brewery and a chain of brewpubs, the closest brewpub to this area in the chain is located in DC. Their brewpubs are

unique in that they specialize in lagers, there was only one ale on the beer menu, whereas most brewpubs are tend to be alehouses. I was a little skeptical of GB at first being a chain, the beers at other chain brewpubs that I have visited has been unimpressive. That was not the case here. The first beer I had was their Dunkles. Dunkles, which means "dark" in German, is an unfiltered lager. The beer had a deep, dark color and a rich caramel aroma with flavor to match its appearance and aroma. It was a wonderful beer. The only ale on the beer menu was their seasonal offering a Hefeweizen. Presented in a tall, tapered lager glass, their hefeweizen had the great clove and banana aroma that you expect from a hefeweizen, but those same flavors did not dominate the beer, allowing the softness of the wheat and the malts to shine through also, which was good. Crisp and effervescent, the beer menu said that the beer is brewed with 55% malted wheat and 45% malted barley and naturally carbonated. Thumbs up here too!



The third brewpub was a bit of a disappointment because it turned out not to be a brewpub, despite its name. The Elevator Brewery and Restaurant (161 N. High St.) is located in a really cool turn-of-the-last-century building that was originally built as a gentleman's cigar club. Of the three places that I visited, this was the most upscale when it came to their food menu, but when I inquired as to where the brewery was I was told that it is located outside the city and the beer is trucked in. This is not



necessarily a bad thing, but you miss out on the whole "this beer has traveled less than 50 feet to get into my glass" feel of a brewpub. Their seasonal was a Belgian wit, which was okay and my second beer here was an IPA that was only passable. I could have just caught them on a bad day, but thumbs down here.

All in all, from a beery perspective, a good trip. Till next time, Cheers!

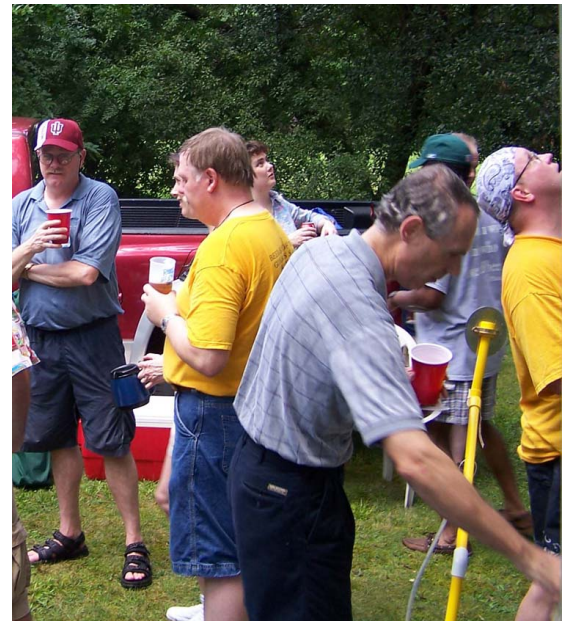


CASK 2005 Summer Party!

By Norman W. Schaeffler, Photos courtesy of Al Gunther

The CASK 2005 Summer Party was a hot and steamy affair and I am not just talking about the beer and the conversation! Heavy rains tired to wash out the party a couple of times, but by taking refuge under a couple of canopies or inside, we kept the party going. The beer was plentiful and tasty, the food included BBQ from Keslick Gardens and an abundance of side dishes from CASK members and the party was abuzz with conversation and laughter.

We wish to thank Mr and Mrs. Frank Clark for graciously hosting the party at their home. We also wish to thank Hugh Burns for donating several items to the raffle. Hugh donated a Cream Ale kit, a Williamsburg Brewing Company hat and shirt (the shirt did not make it into the Party raffle due to the mix-up with the rain), and a couple of copies of "All About Beer".



Pop The Cap Passes!

The Governor of North Carolina has signed into law a bill that replaced a limit of 6 percent alcohol on beer and malt beverages with a 15 percent cap. Previously, it was illegal to sell beer that was stronger than 6 percent ABV. No barleywines, imperial IPA's, or Belgium Strong's. But no more, now all of those beers can be offered for sale in NC. Congratulations, North Carolina!





Viva La Revolution! Radical Brewing by Randy Mosher

A Review by Harrison Gibbs

Arriving from the place where history, humor and homebrewing converge, the creative and prolific mind of Randy Mosher takes us on a hip and humorous trip to the expressive side of beer and brewing.

For Mosher, homebrewing (and by extension craft brewing) is the antidote to thin, massmarketed, and corporate beers. Mosher wrote the "Brewers Companion," as well as numerous articles in *Zymurgy*, *All about Beer*, and other brewing magazines. But unlike the early works by this Chicago homebrewer, his latest effort explores the many unique ales and lagers that have encouraged homebrewers and craft brewers to brew interesting great beers as well as explore the creative "art" of brewing. He stresses that brewing is and should be fun.

While most modern brewing books focus on the science of how to brew, *Radical Brewing* focuses on the creative and expressive opportunities available to anyone with a brew kettle. Each chapter offers techniques and recipes as well as ideas for independent exploration of new brewing frontiers. The result informs and inspires experienced brewers while providing an engaging and intelligent introduction to the hobby for newcomers.

Radical Brewing opens with a basic discussion of what is beer, how and why do we drink it, what forms the base flavors, and what is the basic history of the stuff. His "Mostly True Beer History Timeline"

contains entries such as "1587: New World Indians show Walter Raleigh how to make cheap watery beer from maize, and American beer is born. Raleigh later beheaded, but warning was ignored by later brewers."



The chapters move quickly, illustrated by two-tone pictures snatched from the public domain and text boxes highlighting various topics. There are chapters on Lagers, Big Honkin' Brews, Hops, Herbs other than hops, Fruit, Mysterious Belgian beers, historical recipes, and honey. Mosher has also included tables throughout, discussing hop variety, beer off-flavors, adjunct grains, and the fruits or spices found in different beers.

Recipes fill the pages, each highlighting the topic of the chapter, and bearing clever names that really capture the fun and spirit of the recipe. These include "My Old Flame Barley Wine," "Electric Aunt Jemima Maple Buckwheat Ale," and "Pudgy McBuck's Celebrated Cocoa Porter." If you want a recipe for a Cherry Barleywine or ale with mushrooms, they are here. I even found a Gotlandsdrinka recipe.

For the gear heads on the hobby, Mosher has a chapter on his famous Buckapound Brewery, cobbled together from scrap metal, hence the name, and assorted parts never intended for brewing.

Radical brewing is a wonderful manifesto, capturing the joy of brewing. Long Live the Revolution. Prost!



Our own Harrison Gibbs is congratulated by homebrewing guru, author and President of the *Brewer's Association*, Charlie Papazian upon Harrison winning 3rd place for his English Cider at the 27th Annual National Homebrew Conference in Baltimore, Maryland on June 18, 2005.

Photo by Edward Bronson and was provided courtesy of the American Homebrewers Association.



The Sticky Sweet Month of August

by Harrison Gibbs

August 6 is National Mead Day, a creation of the American Homebrewers Association to get more Homebrewers interested in this honey elixir.

You ask, what is Mead?

Simply put, mead is a fermented beverage made from honey which is sometimes referred to as "honey wine." Mead could be mankind's first fermented beverage. It has evolved and expanded its range through the millennia to include other fermentables such as fruit and malt as well as various flavorings such as herbs and spices. Combining malt and honey creates a mead known as "braggot" or "bracket." Adding grapes creates a "pyment." Apples, "cyser." And herbs and spices makes "metheglin," the Greek term that evolved into "medicine."

Are commercial versions available?

Yes, but some are not as good as others. A few small craft meaderies such as Virginia's Smokehouse Meadery and Colorado's Readstone Meadery produce meads that are more than sweet one dimensional alcoholic beverages.

How do I make mead?

Attend CASK's monthly club meeting this August. Harrison Gibbs, who won a Silver Medal at the National Homebrewers Competition with a Muscat based Pyment a few years ago, will be providing a demonstration on how to make mead as well as some samples.

Official 2005 Mead Day Recipe

"Morning Wood" Oak-Aged Mead

Medium Sweet, Still, Standard Strength

O.G.: 1.104

F.G.: 1.020

Ingredients for 5 U.S. gal (19 L)

13 lb (5.9 kg) orange blossom honey

4 gal (15.1 l) water (or enough to make 5 gal of mead)

1 oz (28 g) medium toast American oak chips

1 vial (1.5 oz, 43 g) Wyeast Yeast Nutrient

Wyeast 3783 Rudesheimer Yeast

Instructions:

Make a one-quart yeast starter a day or two in advance. Thoroughly mix honey and yeast nutrient with enough water to make five gallons of mead (approx. four gallons of water). Pitch yeast starter and aerate well. Ferment at 65o F for two weeks. Rack to secondary and ferment two more weeks. Rack to a tertiary fermenter with oak chips added (oak chips can be sanitized by steaming in a steamer basket for 10-15 minutes). Sample after one week, and once every week after that until you achieve the level of oakiness you desire, then rack to another fermenter and age six months before bottling.*

*Steve aged the original version of this mead for six months in a medium toast American oak cask, which had been used previously to age Barleywines and Imperial Stouts.

This recipe was the 2005 Meadlennium VIII Best of Show Mead Recipe from Steve Schmitt of Anchorage, AK.



IronBrewer Recipes

1st

We invited the winning Iron Brewers to share their comments and recipes with the Club, so if there was a great brew that you had at the Summer Party that you are dying to make, here is your chance!

*Greetings Fellow Iron Brewers,
I am including a few lines that reflect my gratitude: This was my first opportunity to brew with Craig Mayotte. Then to have our beer entered in the Club Iron Brew Competition, again a first. Being a "bitter" man myself, brewing something special like an American Pale Ale was different. Then having it judged by an "elite group" of Brewmeisters such as those who were present at the summer picnic was just overwhelming. Now for the topper, our brew, The Sunday Afternoon Mixer, was judged best in the competition. So what can one say except, "Thanks guys and gals, you do have good taste." I would also like to take this opportunity to put out a warning to the Busch brewing family, better start looking behind because there are two guys after your empire.*

*Thanks,
Lee Benner
Joint Iron Brewer for the Summer of 05*

Thank you all, for selecting the "Sunday Afternoon Mixer" and Lee & I as the Iron Brewers. We had a good time getting together and making it. Lee won the Alexander's Pale Liquid and Cascade leaf hops as a raffle when we went to St. George Brewery for our April Club meeting, that's when we decided to make a good summer brew. I am not experienced at making a recipe from scratch so I used BeerTools.com Recipe Calculator and CASK Competition List for Iron Brewer together we came up with "Sunday Afternoon Mixer." Here is the recipe have fun with it.

*Good Brewing,
Craig Mayotte*

Sunday Afternoon Mixer

An American Pale Ale

Recipe Type- Partial Mash
Batch Size- 5 gal
Volume Boiled-6 gal
Mash Efficiency - 72%
Total Grain/Extract- 9.67 lbs.
Total Hops-1.9 oz.

Ingredients:

3.62 lbs. American 2-Row
0.53 lbs. Crystal Malt 40 L
0.26 lbs American Munich
0.26 lbs American Vienna
4.00 lbs Alexander's Pale Liquid
1.00 lbs Munton's Plain Light DME
2.0 oz. Cascade Leaf 6.0 AA
1.0 oz. Northern Brewer Pellet 6.8 AA
2.0 oz. Cascade Pellets 5.1 A. A.

Yeast:

WYEAST Pure Yeast Cultures 1056 American
(I started the smack pack 2 days a head
and then made a starter 12 hours before
Brew time to be at high krausen)

Original Gravity- 1.050
Terminal Gravity- 1.010
Color - 9.59 SRM 5
Bitterness- 36.2
Alcohol (%volume)- 5.25%

The Process:

- 1 - Heat 2.5 gal. water to 130deg. in a pot, add the grain, steep 30 min.
- 2 - Rise temp. to 155deg. steep 60min.
- 3 - Remove from heat Add Liquid/ DME
- 4 - Boil to the brake then add Cascade leaf hops boil 30min
- 5 - Add Northern Brewer hops boil 25min.
- 6 - Add Cascade pellet hops boil 5min. then take off of heat.
- 7 - C00L to 75deg., Aerate, Add Yeast
- 8 - I fermented in an Ale Pail for 4 days then transferred to glass carboy secondary fermentation until complete.
- 9 - pray to beer god!



IronBrewer Recipes (cont.)

"This recipe was created based on the limited ingredient list. The German grains listed were too much for me to pass up; however, we both felt that in order to win, we would need to create a hoppy beer due to the large number of hop heads in the club. A German IPA is, in effect, an oxy-moron. Making a German IPA is kind of like making a Scottish Lambic. The beer was treated as a challenge. The German Ale yeast was chosen as a compliment to the 100% German grain bill."

-Steven Davis

Craig & Harrison's Iron Brew

A California Common (9 Gallons)

Ingredients:

18 lbs 2 Row Pale Malt
1.5 lbs Crystal Malt 60L
2.5 oz Northern Brewer Hops (8% AA) - 60 min
1 oz Northern Brewer Hops (8% AA) - 30 min
1 oz Northern Brewer Hops (8% AA) - 0 min
White Labs San Francisco Lager (WLP810)
or Wyeast California Lager (2112)

Procedure:

Mash all the grain at 150° F for 90 minutes. Sparge to 10 gallons. Bring to a boil, then add initial bittering hops. After 30 minutes add flavor hops. Finally, add aroma hops at the end of the boil. Chill. Pitch yeast. We pitched one batch with Wyeast and one batch with White Labs. The Wyeast produced a cleaner beer, but we blended the 2 batches anyway for a total of 9 gallons. This is a classic California Common or Steam Beer, therefore it is fermented warmer than most lagers but still undergoes a cold lagering period. We fermented at around 60°F for 2 weeks, then racked to the secondary and lagered it at 36°F for 4 weeks. Force carbonate or bottle condition with 3/4 priming sugar.

3rd

Steve & Dave's Great Adventure

"A German IPA"
10 Gallon All-Grain Recipe

OG 1.059
FG 1.010
SRM 6
IBU 43
ABV 6.5%

Ingredients

14 lbs	German Pilsner
1.5 lbs	Wheat
1.75 lbs	Vienna
3 lbs	Munich
1.8 oz	Mt Hood @ 60 min
2.4 oz	Tettnanger @ 60 min
1.2 oz	Mt Hood @ 15 min
2.1 oz	Tettnanger @ 15 min
1.3 oz	Tettnanger @ 5 min
WLP029	German Ale/Kolsch

Brewed as a Step Infusion with saccharification rests at 150°F and 155°F. A 75-minute boil was utilized.
Fermentation was 8 days in primary followed by 14 days in secondary.

Harrison's Non-Alcoholic Ginger Beer

Ingredients for 3 gallons:

- 12 oz raw grated ginger
- Juice of 3 lemons
- 1 Tbsp crushed coriander seeds
- 1 Stalk of Lemon Grass (optional)
- 6 cups of sugar

Bring spices to boil in 1 gallon of water. Boil for 20 minutes. Strain ginger out and keep. Dissolve 6 cups of sugar and bring to a boil. Add 2 gallons of water, the spices inside a sanitized (by boiling) grain sock. Keg and force carbonate and keep cold. The ginger sitting in the keg makes the soda "hotter" the longer it remains. If you want to bottle, you can use the proper equivalent of non-sugar sweetener and then use 1/3 cup of sugar per gallon to prime with a packet of ale yeast. If you bottle an all sugar soda, then refrigerate after 2 days of conditioning to avoid a rise in alcohol and ginger ale grenades. From my experience, sodas work best in kegs.

2nd



The CASK Calendar of Club Events and Competitions

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

2005 Monthly Beer Styles

August	European Amber Lager
September	TBD
October	Baltic Porter
November	TBD
December	Free for all

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."

October 8, 2005: World Beer Fest, Historic Durham Athletic Park, Durham, NC

Over 300 beers and 130 World-Class Breweries in one place at one time! There's also food, live music and a cigar-friendly garden. The festival is held inside the ballpark where Bull Durham was filmed.

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.

February 2006: Big Beautiful Belgians Club-Only Competition Hosted by Lori Brown and the Greater Everett Brewers League of Everett, WA. *Category 18*, Belgian Strong Ale.* For more information, contact Lori Brown at loribrown@att.net. *Entries due February 4, 2006. Judging will be held February 11, 2006.*

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