

The Cellar

The Official Newsletter of the Colonial Ale Smiths and Keggers

In this Issus are:

Welcome. 1
 CASK News. 2
 Letter from Hugh. 2
 Beer Quote. 3
 Holiday Ale Sauce for Meat 3
 The Cellarmaster. 4
 AHA Brews Commemorative Franklin Ale 5
 Virginia's Homebrew Laws. 6
 News from the Beer World. 7
 The CASK Events Calendar. 8
 10

Season's Greetings



This month's edition of the Cellar is a dual November-December Edition containing both old and recent news. Because of the chaos of the holidays, we felt it was easier to combine the two so that you have some valuable reading on those long road trips to the in-laws for the holidays.

Remember that this month CASK will be celebrating the holidays at Larry and Helen Price's home. The party will be a pot luck style, and all members attending are asked to please provide a side dish or dessert. If it is beer related, that would be even better. In addition, we would like to invite all members to bring along their spouse or significant other (or both if it makes you feel jolly), as well as any close friends looking to get into the beer making world. This meeting is one of the best of the year, and with holiday cheer in the air, a lot of fun should be had by all. As always with the December meeting, the beer style is "Free-for-All". Bring whatever you have, and/or want to share. Christmas beers or warmers are always welcome this time of year as well. Unlike our usual monthly meetings, the December meeting will feature no presentations on arcane beers styles and techniques (thank God), and no special beer style to drink. The December meeting usually announces CASK Homebrewer of the Year as well as has a great raffle. Rumors say that a complete Mash-Tun is on the table, so anyone ready to step up into all grain should be there.

The schedule for this meeting will be very informal and entertaining based, however a couple of "business" items will have to be discussed as well including:

- 1) Nominations for 2006 club officers
- 2) Upcoming competitions including the HRB&TS 2006 Transatlantic Showdown on February 19th.
- 3) Discuss ideas for 2006 CASK functions, events and beer style of the month suggestions (for the open months).

We really hope to see a huge turnout for this event, and look forward to seeing all of you make it. Look for directions in the meeting reminder email from CASK VP Steve. If you have any questions, please forward them to Steve, Norm, Brian or Don. As always, Cheers and best holiday wishes to each of you and your family.



ember 2005

Instead, it is a true pot-luck so bring your favorite beer and tasty goodies which you would like to share with the membership.

Club News

By Norman W. Schaeffler

October Meeting Wrap-Up: It was the just the die-hard CASK'ers who ventured into a beautiful October night for the monthly meeting. Graciously hosted by Brian and Susan Hershey at their home, the meeting centered around the Style of the Month, which was Porters. Quite a few commercial examples were presented, including Flag Porter, which is based on an 19th century recipe and yeast cultured from a shipwreck, and Smuttynose Robust Porter. There was also a homebrewed robust porter from Mark Fowler, who did not make it to the meeting, but his beer did! Cheers to Matt for putting the club first! New member Jeff Flamm brought in his homebrewed Newcastle Brown Ale clone and it was well received by all. At the meeting we discussed what events were planned for "Teach-A-Friend To Homebrew Day", our continuing frustration with finding a permanent place to meet , and out future web site plans. A good time was had by all!

Teach-A-Friend-to Homebrew Day 2005 – In celebration of the AHA's holiday, CASK had an informational table in front of, and two brewing demonstrations behind, Coastal Wine Connection in Port Warwick, Newport News. It was a gorgeous day and we had quite a few people stop by to talk about homebrewing and to watch master brewers Harrison Gibbs and Dave Bridges brew some beer. Harrison brewed on a simple turkey fryer setup, while Dave brought his own self-designed and constructed brewing sculpture out to wow the crowd. Our host, Brian Holloway of Coastal Wine Connections, made all us CASK'ers feel right at home. If you have not yet been able to check out the beer selection at Coastal Wine, you should. It is already quite impressive and it will be getting bigger soon. CASK was also invited to return to Coastal Wine for a monthly meeting as soon as they receive their ABC on-license, which is expected the week of Thanksgiving. Stay tuned for that.

Domain Name Election – The votes have been counted and the members have voted with a single voice, not a hanging chad in sight, no slim margin of victory. The domain name for the CASK web site will be ColonialAleSmiths.org. Look for the new web site to come on-line around the new year. Once we are up, there will be an announcement on the CASK mailing list. If you are not yet a member, join now! Send an e-mail to cask2005@cox.net asking to be subscribed.

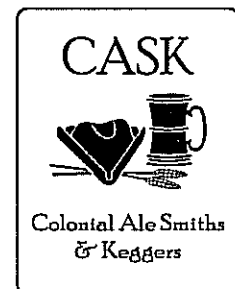
November Meeting Wrap-Up: CASK relied again on the kindness of friends, when it held its November meeting at Frank and Gale Clark's home. The festivities were made that much brighter by the colonial illumination provided by Preston Jones, who swears he will join up soon. Now if we can get him brewing. Anyway, the meeting address the club's current problem with homelessness and the plans for the Holiday Party. In addition to bringing a tasty stout to the meeting, Larry and Helen Price stepped up and volunteered to hold the December 15 meeting at their house.

The style of the month was English pales and bitters. Norman provided a helpful presentation on the styles and sub-styles of this very British ale. This came at the right time since the club hopes to have a lot of participants in the Hampton Roads Brewing & Tasting Society's (the Virginia Beach Club) Transatlantic Showdown 2006 on February 19th, 2006. This homebrew competition features American beers and their British counterparts in direct competition! As part of the presentation, we enjoyed several good commercial examples of English Pales and Special Bitters. We also learned that Extra Special Bitters is really a unique designation created by Fuller.

CASK T-Shirt Saves Brewer's Life:

A quick anecdote--but real, by Hugh Burns

I was running down in the "Burg this morning when a gigantic SUV doing several times the legal speed limit zipped around a tight curve and appeared to be aiming at me. I hopped into the grass, it swerved into the center of the road, I think we both said "holy shit!", and we went on our ways. I'm convinced the blaze orange CASK tee I was wearing helped me avoid an untimely demise--or at least another week on crutches. If I ever take up deer hunting I know what to wear.





Christmas Beer Quote

- From Bob and Doug MacKenzie's 12 Days of Christmas

Bob: Okay. On the first day of Christmas, my true love gave to me: a beer.

Doug: On the second day of Christmas, my true love gave to me: two turtle necks,

Bob: And a beer. (Okay...) On the third day of Christmas, my true love gave to me: three French toast,

Doug: Two turtle necks,

Bob: And a beer. (Okay...)

Doug: There should be more there, eh?

Bob: Where? On the... go.

Doug: Fourth day of Christmas, my true love gave to me: four pounds of backbacon,

Holiday Ale Sauce for Beef and Pork

Recipe Courtesy of the Cattlemen's Beef Board and Texas Beef Council.

Makes: 1-1/2 cups

Ingredients:

- 2 tbs. Butter
- 8 oz. Cremini Mushrooms (cut into quarters)
- 1/3 cup Shallots (finely chopped)
- 3/4 cup Beef Broth (ready-to-serve)
- 1/2 cup Spiced Holiday Ale
- 1 tbs. Dijon-style Mustard
- 2 tbs. Butter
- 1/4 tspn. Salt
- 1/8 tspn. Pepper

Method:

1. Melt 2 tablespoons butter in large nonstick skillet over medium heat. Add mushrooms and shallots; cook and stir 4 to 5 minutes or until mushrooms are browned.
2. Add broth and ale; cook and stir 8 minutes or until reduced by half. Whisk in mustard until combined.
3. Remove from heat; whisk in 2 tablespoons butter. Season with salt and pepper.

Makes 1-1/2 cups.

Cook's Tip: Cremini Mushrooms are sometimes referred to as Baby Portobello Mushrooms.



The Cellarmaster

By Norman W. Schaeffler

'Till the Bitter End

Ah, Britain. The search for the perfect pint. Slipping out for a swift half. The pub is dyed deep into the fabric of British society, some may even say that the pub is the fabric of British society. The pub is also tied very deeply to this month's style, English Bitters and Pale Ales. In Britain, pubs tend to be associated with a single brewery. Historically this is because the breweries themselves owned the pubs and they served only their own beers there. The British call this system of pub ownership as tied houses. In London, for example, the local breweries are Fullers and Young's. If you go into a Young's house you will see the full line of Young's beer for sale, no Fullers and maybe just an euro lager, like Stella Artois. In a Fullers' house you would see only Fullers' beer. There are a few "free" houses, that are not tied to any particular brewery and the publican is allowed to decide what beers are on tap.

So what does this have to do with bitters? Since the pub is owned by the brewery it was convenient to ship the beer from the brewery before it was completely finished. The beer actually finished conditioning at the pub itself, naturally carbonating in its cask (keg) in the basement of the pub. This is what the British call "real ale". Ale that is served from the vessel in which it undergoes its secondary fermentation, served at cellar temperature, at a low carbonation level. It is dispensed by a hand pump, or beer engine, by the bartender. Properly cared for and dispensed, it is a glass of heaven. It has been remarked that the difference between bitter and pale ale is that a bitter is served from a cask by a hand pump and the same beer in a bottle is a pale ale.

The BJCP lists three sub-styles of English Pale Ales/Bitters: Ordinary, Special or Best, and Extra Special or Strong. These are differentiated primarily by their alcohol level. All share a central emphasis on balance between the sweetness of the malt and the bitterness of the hops. This is not to say that hop aroma is non-existent, in fact most cask bitters are dry-hopped in the cask. The Ordinary is the lowest alcohol of the three, 3.2-3.8%. A flavorful brew that can be drunk all night with out getting drunk. A session beer. Next, is the Special or Best Bitter. These beers weigh in at 3.8-4.6% ABV. These are usually the flagship beer for a brewery. An emphasis that shifts slightly towards the malt, these are refreshing, highly drinkable, session beers. The final sub-style is the Extra Special Bitter, also known as the Strong Bitter or English Pale Ale. Most commercial examples fall into this category, in part because higher alcohol beers ship better. It is not uncommon for a beer that is a Special on cask to be a Strong in the bottle. The ESB moniker really comes from a single beer, Fuller's ESB. The term was picked up in the US for malty pale ales, but not necessary a clone of Fuller's ESB. No other beer quite comes close to Fullers, which is an uniquely delicious beer in a class by itself. Till Next Time, Cheers!

TransAtlantic Showdown 2006

February 19, 2006: Hosted by Hampton Roads Brewing and Tasting Society. Entry Accepted from: 1/30/06 to 2/11/06. Entry Fee is \$8.00/entry. All registration materials, beer and money to be sent to Mellissa Pensinger at HomebrewUSA Categories will be: 8C, 10A & 10C, 11 B & C, 12 A & B, 13 A & E, 14 A & B and 19 B & C. BJCP 2004 Styles and Judging Guidelines will be followed. Please go to <http://www.hrbs.org/showdown2006.htm> for registration and judging information. They are also looking for judges and stewards so sign up.



AHA Commemorative Brew: Poor Richard's Ale

By Harrison Gibbs

On September 28, 2005 two award-winning brewers with ancestral ties to Benjamin Franklin joined with a member of the Benjamin Franklin Tercentenary Commission and others to select a recipe for Poor Richard's Ale—a beer for Americans nationwide to hoist in January 2006 to celebrate the 300th birthday of that famous first American.

The winning entry in the competition was brewed by Tony Simmons of Brick Oven Brewing, Pagosa Springs, Colorado. His recipe for an Old Ale included both molasses and flaked corn—two ingredients that the judges deemed to be likely ingredients of a Franklin-era ale.

The full details of Simmons' entry are given below in hopes that all American brewers will whip up a batch to enjoy and share in January.

You can celebrate the 300th anniversary of Benjamin Franklin's birth on January 17, 2006 by hoisting a specially brewed pint of Poor Richard's Ale at a brewery near you.

In Virginia, you can find Poor Richard's Ale on tap at:

Founders' Restaurant & Brewing Company
Alexandria, VA
(703) 684-5397
Website: www.foundersbrew.com
Tapping Date: Jan 11



Tony Simmons Design and Recipe of Poor Richard's Ale

In creating his recipe, Tony Simmons reflected that as far as style goes "Ben Franklin's favorite type of beer could have been similar in gravity and strength to the modern version of an Old Ale (1.060 to 1.086)." In his own writings, Franklin mentions "the type of strong, harvest-time ale, or October ale." However, Ben would not have been a drinker of too strong of a beer as he saw the Tavern as a place for intellectual discourse, and his thoughts on moderate drinking were already well known. Simmons believes "that due to the high cost of imported hops and the documented hop shortages in Colonial America, the hopping rates would have been appreciably less than that of Old Ale and more comparable to a Strong Scotch Ale."

Simmons discounted spiced or flavored commercial recipes that included pumpkin, parsnips, and spruce because they didn't appear in print before 1771. The first Porter brewery in Colonial America did not appear until 1775 and the style was not readily available during the war years, despite its popularity in England at the time. Also, the first lagers were not brewed in American in until 1840, so lager as a style is out.

For fermentables, the records of the time suggest that Colonial recipes used a combination of "Low" (pale malt) and "High" (darker malts). Simmons states that "for authenticity, I recommend using either English floor malt or Maris Otter for the base of 'Low Malt.' I then suggest the addition of Biscuit, Special Roast, and a touch of Black malts to approximate 'High Malt.'"

Use of adjuncts should also weigh heavily in this beer reflecting the high cost of imported malt along with the unreliability of local barley crop harvests. Both molasses and corn were quite popular in Colonial ales and well documented in Franklin's time. As the 'Ale Purity Tax' and 'Molasses Act' were ignored in the Colonies, molasses



(the most popular sweetener of the era) was used extensively. Because modern appreciation for the characteristic molasses flavor is not high, he suggests using a medium or dark grade molasses and keeping the amount to less than 3% of fermentables for optimum flavor. While the Colonial brewer would have used cracked local maize for corn, the modern brewer may want to use "Pregelatinized Yellow Corn Flakes," as they are readily available, do not require milling, and can be added to the mash without first using a cereal cooker. Use approximately 18-20% corn.

An eighteenth century texts say to, "Bring your water to a boil and put it into the mash tun. When it has cooled enough that the steam has cleared and you can see your reflection in the water, add your malt to the tun." Simmons believes that this translates as a mash temperature of approximately 154F.

Simmons also recommends using Kent Goldings as they were "discovered" in the 18th century and proved extremely popular for brewers both in England and abroad. By comparison, Fuggle hops were not bred until the 19th century. And, regionally grown hops from the Americas had very inconsistent harvests and also did not become widely available until the 19th Century.

Yeast is the hardest to recreate. A modern yeast equivalent would be to use a low-to-moderate attenuation English or Scottish yeast strain.

RECIPE for Poor Richard's Ale

By Tony Simmons – Brick Oven Brewing

Ingredients for 5-gallons all-grain: (Assuming 63% efficiency)

Maris Otter ('Low Malt') = 8.5lbs. (59%)

Flaked Corn = 2.75 lbs. (19%)

Biscuit ('High Malt') = 1.75 lbs. (12%)

Special Roast ('High Malt') = 1.00 lbs. (7%)

Black Patent ('High Malt') = 2 oz. (1%)

Medium or Dark Molasses (not Blackstrap) = 4 oz (2%) – 15 minutes from end of boil

Mash: 154 F for 45 min or until complete conversion

Hops: Whole Flower Kent Goldings (5.0% AA)

0.50 oz. - 60 min

0.75 oz. - 45 min

0.50 oz. - 30 min

Boil: 90 minutes

Bad Boys Bad Boys, What Ya Gonna Do?

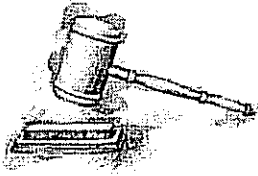
By Harrison Gibbs

Earlier this Fall, *Zymurgy*, the American Homebrewers Association's magazine, published a letter from a reader describing his run in between with the Henrico Police Department. Basically, the fellow homebrewer had recently moved to Henrico County. During a warm and sunny weekend day, he hauled out his all grain system from his garage and began to brew in the driveway. He had just finished sparging when the police arrived.

A uniformed and plain clothes officer got out of their car and approached the brewer, asking what he was doing. The man proudly responded, "Making Beer." Shocked, the officer asks for some identification, goes back to his car and makes a radio call. Soon backup has arrived. Again they ask what he is doing, and again he gives the same answer. During the inquisition, he even suffers a boil over. Insisting on its illegality, the police tell him to "cease all operations." Luckily, our intrepid brewer wheeled his system into the garage and finished the batch.



But what happened here. He like everyone but his inquisitors believed that homebrewing is legal in Virginia. Well, friends, it is legal. In fact, we got laws in this state to prove it.



Virginia Code § 4.1-200 provides that a person may lawfully manufacture at his home or at a gourmet brewing shop beer, wine or both, in an amount not to exceed federal law. Federal law permits an individual to make 100 gallons of beer or wine and a household with 2 or more adults, 200 gallons. Under this section, all beer or wine must be for domestic consumption at the brewer's residence, and it cannot be sold, dispensed or given away, except as hereinafter provided. Basically, our brother in Henrico satisfied this section.

Amending the above law, Virginia Code § 4.1-200 provides for home production of beer without license or permit. This basically exempts homebrewers from satisfying the more stringent alcohol production laws faced by commercial brewers. It also contains a provision which authorizes beer judging, samples, and gifts of beer. More importantly, it allows for any person who manufactures beer in accordance with this section to remove from your residence an amount not to exceed fifteen gallons of homebrew on any one occasion for "(i) personal or family use, provided such use does not violate the provisions of this title or Board regulations [i.e., serving minors]; (ii) giving to any person to whom beer may be lawfully sold an amount not to exceed seventy-two ounces per person per year, provided such gift is for noncommercial purposes; or (iii) giving to any person to whom beer may lawfully be sold a sample of such beer, not to exceed two ounces by volume for on-premises consumption at events organized for judging or exhibiting such beer, including events held on the premises of a retail licensee." You still can't sell the beer, who would want to when you make more friends giving it away.

Not only is it lawful to make our beers and ales, we have the right to take it with us to private parties, judging, and beer demonstrations and exhibitions. It can even be served on the premise of a retail licensee as long as they have the permits to offer tastes.

News from the Beer World

Collected By Don Welsh

Daily beer is a 'draught of good health'

By Catherine Humble, London Telegraph, (11/13/2005)

First it was chocolate and then it was red wine. Now new research reveals a beer a day is healthy, too. An American scientist, Fred Stevens, has discovered cancer-fighting properties in the micronutrient Xanthohumol which is found in hops. The compound, which helps to give beer its aroma and flavour, is believed to help to prevent breast, colon, ovarian and prostate cancer cells. Dr Stevens, from Oregon State University, said yesterday: "Research on Xanthohumol's properties are just exploding at this point. "It is one of the most significant compounds for cancer chemo-prevention that we have studied, and the only way people are getting any of it right now is through beer consumption." The compound Xanthohumol works by inhibiting a family of enzymes that can activate the cancer process, inducing a reaction that detoxifies carcinogens, substances that cause cancer. It has also been found to inhibit tumour growth at an early stage. The amount of beer required to produce the beneficial effects is as yet unknown. But with 18 million pints of beer sold in British pubs every day, the positive effects on national health could be considerable. The Rayne Institute at St Thomas' Hospital, in London, has also looked into the health benefits of beer. Prof Jonathon Powell lead a study running tests on 1,251 men and 1,596 women. He discovered beer is one of the highest sources of silicon, which increases the formation and strength of the bone.

Brew Gifts

There are some "classy Christmas gifts" at www.susdsgear.com. And Norm notes that if you listen to the podcast "Craft Brew Radio", you know that you can use their coupon code, CBR, to get a 10% discount at SudsGear!

This from Rouge Brewing's newsletter: "Rogue Ales of Newport, Ore., has always made the best of beers. Now the company is importing a couple of well-regarded English craft ales from Freeminer Brewery in the Forest



ember 2005

of Dean in Gloucestershire, UK. They are: Trafalgar India Pale Ale, a 6 percent alcohol by volume, bottle-conditioned ale, and Waterloo Red, a 4.5 percenter. Beer critic Michael Jackson named Trafalgar "one of the world's 500 best beers."

For more information, see:

http://www.insidebayarea.com/portlet/article/html/fragments/print_article.jsp?article=2893458

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

- November** English Bitter and Pale Ale
- December** Free for all
- January 06** Belgian Strong Ales
- February 06** TBD
- March 06:** American Pale Ales

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 lorigbrown@att.net. *Entries due February 4, 2006. Judging will be held February 11, 2006.*

February 19, 2006: TransAtlantic Showdown 2006 Hosted by Hampton Roads Brewing and Tasting Society. Entry Accepted from: 1/30/06 to 2/11/06. Entry Fee is \$8.00/entry. All registration

materials, beer and money to be sent to Mellissa Pensinger at HomebrewUSA Categories will be: 8C, 10A & 10C, 11 B & C, 12 A & B, 13 A & E, 14 A & B and 19 B & C. BJCP 2004 Styles and Judging Guidelines will be followed

March/April 2006: American Ale (BJCP Category 10) Hosted by Jeffery Swearengin and the Fellowship of Oklahoma Ale Makers (FOAM) of Tulsa, OK.

Entries are due by 4/01/06 and judging will be held on 4/8/06. Shipping Address: High Gravity Homebrewing & Winemaking Supplies, 7164 S. Memorial Dr., Tulsa, OK USA 74133 For more information, contact Jeffery Swearengin at beertracker@alemakers.com.

May 2006: Extract Beers Hosted by Tim Bardet and Pacific Gravity of Culver City, CA.

This competition covers All BJCP beer styles (Categories 1-23)*. Extract must make up more than 50% of fermentables.

For more information, contact Tim Bardet at tbardet@finance.ucla.edu.

April 21-30, 2006, AHA National Homebrew Competition (First Round)

11 Regional Judging Sites, US & Canada

This is the largest and most prestigious Beer Competition in the World.

Don't miss your opportunity to compete! Judges recognize the most outstanding beer, mead and cider produced by amateur brewers in the U.S. and Canada and abroad.

Fee: \$8.00

Entry Deadline: 4/3/2006 - 4/14/2006

Contact: Gary Glass

Email: gary@brewersassociation.org

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

CASK

is sponsored by
The Williamsburg Brewing Company
Williamsburg, VA