



The Cellar

The Official Newsletter of the Colonial Ale Smiths and Keggers

December Meeting Round-up

By Norman W. Schaeffler

CASK celebrated the holidays and the end of 2005 with an excellent club party. Graciously hosted by members Larry and Helene Price at their home. Turnout by the members was very good for this the last meeting of 2005, with a few new faces in the mix also. At the meeting, nominations were opened for the 2006 Club Officers with our current slate of officers all being nominated to serve again for another year. The club brought out a selection of Christams/Winter beers, both commercial and homebrewed. A magnum of the 2004 Anchor Steam Christmas beer, that was won in last year's Christmas auction was brought back by Treasurer Don Welsh and greatly enjoyed by all. Several members brought cornies of homebrew, including a milk stout. This year's auction included a mash tun, several of the new AHA books on Belgium-style brewing, a propane burner, a beer Christmas tree ornament and many other prizes.

All in all, a good time was had by all!



Our new home on the Web!

Our new domain, *colonialalesmiths.org* has been registered and the new site is up and running!

<http://www.colonialalesmiths.org>

Keep an eye on the site for the latest news and information about the club. If you have any recipes that you would like to share with the club, send them to one of our new e-mail addresses:

info@colonialalesmiths.org

or

webmaster@colonialalesmiths.org

Members interested in getting an e-mail address at *colonialalesmiths.org* can send an e-mail to either of the above address. Anyone interested in

masterbrewer@colonialalesmiths.org?

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CASK



Colonial Ale Smiths
& Keggers



Transatlantic Showdown 2006

American beers and their British counterparts in direct competition!

The Hampton Roads Brewing & Tasting Society is sponsoring the ultimate showdown between British and American versions of the same styles....

The Transatlantic Showdown.....

American vs English Barleywine!!! Which style will reign supreme?

The English Browns compete head-to-head with the American Brown.....it's two-on-one and who will score the knockout punch?

"Our Pale Ale can whip your Pale Ale!!" "Can NOT!" "Can TOO!"

On February 18, the Hampton Roads Brewing and Tasting Society is hosting this AHA/BJCP sanctioned local competition. It will be a great event for CASK to show off their brewing chops. Entry fees are \$6 per category. No word on what the prizes will be, but expect something good. The entry deadline is January 30 through February 11. Judges who pre-register can bring their entries with them. For more information contact: Mellissa Pensinger (Registration Coordinator) at 1-888-459-2739 or Fax: 1-757-459-2737. You can also send an email to president@hrbts.org

Entries will need to submit 2 green or brown bottles free of labels. Clear-glass bottles will be disqualified. While raised glass lettering is discouraged, it does not disqualify you. Rubber-band a completed Bottle ID Form to each of two (2) bottles. Links to the entry and bottle forms can be found at <http://www.hrbts.org/showdown2006.htm>. Then using a permanent black marker, obliterate any and all words or pictures on the caps. With your bottles include your entry form along with a check made out to HRBTS for \$6.00 per entry, into an envelope.

You can either ship or drop off your entries at HomeBrew USA. CASK may be driving down a group of entries so look for any email announcements or listen up at the January meeting.

Featured 2004 BJCP Categories for T/A Showdown:

- | | |
|--|---|
| 8C Extra Special Bitter (English Pale Ale) | 10A & 10C American Pale Ale and Brown Ale |
| 11 B&C Southern and Northern English Brown | 12 A & B Brown and Robust Porter |
| 13 A & E Dry and American Stout | 14 A & B English and American IPA |
| 19 B & C English and American Barleywines | |

HBRTS Seeks Judges, Stewards and Entries!

Diane Catanzaro, the Judging Coordinator for the HRBTS Transatlantic Showdown, is looking for judges and stewards for their upcoming competition. This is a great opportunity to enter some of your beers in a local competition or to volunteer to judge or steward. If you ever wondered what goes on at a beer competition, now is your chance to find out!

The date of the Showdown is Saturday, February 18. Plan to begin around 11 am, so out-of-town judges have a reasonable start-time. The venue is the St. George Brewing Company's brewery in Hampton, Virginia, right off I-64. There will be a post-competition party/pub crawl that is not to be missed! Finally, this competition is a BJCP/AHA sanctioned event. The link to information about style categories and the contest is <http://www.hrbts.org/showdown2006.htm>



The Cellarmaster

By Norman W. Schaeffler

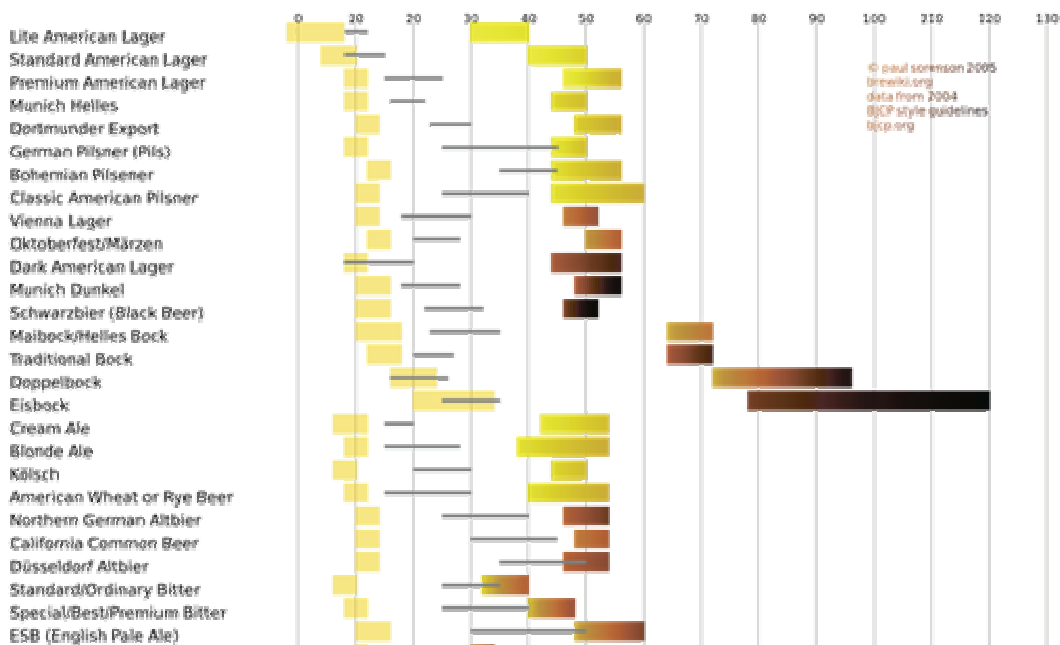


This year I am starting a series where we will be looking at some of the the flavor components in beer at the meeting. To do this we follow the same techniques that we used in the BJCP class that CASK sponsored a few years ago that was put together by Harrison Gibbs. We will start with a "doctored" beer sample that has had the particular flavor we are studying added. For example to create a beer which has a strong alcohol taste, you can start with a light clean lager and add some vodka. This will produce a beer in which the flavor components of alcohol are prominent and easy to identify. Then you can move on and identify those flavors in a beer which has not been doctored.

First up is diacetyl. Diacetyl is a flavor compound that tastes and smells like butter or butterscotch. Diacetyl is produced by the yeast as they break sugar down to alcohol and carbon dioxide. This is actually a multi-step process and diacetyl is one of the steps. The shorter fermentation time for ales typically means that some of the diacetyl will remain in the finished beer and its presence is considered acceptable for some styles of beer. The longer fermentation time for a lager usually means that all the diacetyl is converted by the yeast in the fermenter and the presence of diacetyl is considered a defect in most lager. Some people cannot taste diacetyl at all but may recognize it as a slickness on the tongue.

On a related topic, I came across an interesting way to visualize the different style parameters in the BJCP guidelines. If you have ever looked at the BJCP Style Guide you know that each style has a range of starting gravity, IBUs, color, and final gravity. What Paul Sorenson did on his web site, brewiki.org/BeerColour, was to orange all of this data visually. Some of the chart is reproduced below. The length of each of the shaded bars is the Original Gravity (OG) range for that style, the color of that bar also shows, approximately, what the color range of the beer is. The grey bar is the range of IBU's for the style, that is the bitterness of the style. and finally the pale bars show the range of final gravity (FG) for the style. I thought this was a cool idea and a interesting way to look at all the data for all the styles together.

Till next time, Cheers!





Style of the Month



Belgian Strong Ales

By Harrison Gibbs

The featured style for the month of January is Belgian Strong Ales. Belgian Strong Ales can vary from pale to dark brown in color, darker ales may be colored with dark candy sugar. Hop flavor can range from low to high, while hop aroma is low. The beers are medium to full-bodied and have a high alcoholic character. Often highly aromatic. Spices or orange ok. Strength evident, but alcohol flavor subdued or absent. Medium to full body, sometimes with a high terminal gravity. Medium to high carbonation. No roasted flavors or diacetyl.

Belgian strong ale recipes usually show off their colorful yeast character, with all other ingredients playing a supporting role. The flavor may be subtly complex, but should not be crowded. Body is comparatively light for beers of this strength, due to use of brewing adjuncts or of pilsner malt only. High carbonation also helps; these beers should feel like mousse on the palate and have an impressive head. The best examples may be noticeably strong but still have no alcohol flavor. Flemish examples tend toward higher terminal gravities (1.025-1.050), while Walloon versions are usually more attenuated.

This is a broad style category and the BJCP includes Belgian Blond Ales, Belgian Dubbels, Tripels, and the broad classes of Belgian Golden Strong Ale and Belgian Dark Strong Ale. Commercial examples include: Corsendonk blond (8% ABV), Corsendonk brown (8% ABV), Saison DuPont (6.5% ABV), Gouden Carolus (7% ABV), Scaldis (12% ABV), Duvel (8.5% ABV), Brigand (9% ABV), Oerbier (7.5% ABV), Arabier (8% ABV), Bos Keun (7% ABV), Stille Nacht (8% ABV), Pauwel Kwak (8% ABV), Celis Grand Cru, Mateen (9% ABV).

When brewing, yeast choice is critical, as the yeast will provide the foundation flavors for the beer and all other ingredients should be added to support or accentuate them. As with all beers of this strength, high pitching rates and aggressive aeration are necessary. Fermentation temperatures should be cool (below 65F) to avoid creation of headache-causing fusels.

Infusion or step mashing techniques are standard procedure. Most commercial versions use pilsner malt as a base, but many also use substantial quantities of sugar or flaked corn as an adjunct. Caramel, Munich and toasted malts are often used in small quantities; roasted malts are sometimes used in very small amounts for coloring only. All classic hop varieties are common, but are used in small and judicious quantities. Still some beers are more aggressively hopped such as Duvel and Orval. Sugars are added in the kettle, as are spices. Many spices have delicate aromas and should be boiled for just a few minutes, if at all. Common choices are bitter or sweet orange peel, coriander, vanilla, and anise.

Extract brewers will do fine in this category. Start with pale extract, adding judicious quantities of caramel malts and sugar (1-2 pounds) to the kettle. The secret is to choose the right yeast and to keep your ferment as clean as possible. Use of light colored adjuncts such as Belgian candi sugar can help keep your triples in the lighter color range.

Priming should be about 7/8 (125 grams) for five gallons. Addition of fresh yeast at bottling should assist with carbonation; a 1-pint starter is sufficient.

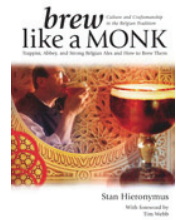
Common Problems in Brewing this Style include:

- Solvent & banana flavors. Fermentation at excessive temperature, poor yeast health, or both. Particularly a problem with people using Wyeast Belgian or Chimay yeasts at temps above 62F.
- Wrong type of orange. Sunkist type orange should not be substituted for bitter or sweet orange.
- Insufficient carbonation. Use more priming sugar, or add fresh yeast when bottling.



Brew Like A Monk

Discover what makes the heavenly brews of Belgium so good in this new book by long time Real Beer Page Editor Stan Hieronymus. In Brew Like a Monk, Hieronymus describes the beers and brewing of the famous Trappist producers along with dozens of others from both Belgium and America. Sip along as you read and, if you feel yourself divinely inspired to brew some of your own, try out the tips and recipes as well! Brew Like A Monk can be purchased from the AHA at www.beertown.org or at Amazon.com.



Allagash's Belgian Ales Praised by Saveur Magazine

By Harrison Gibbs

Every January, Saveur Magazine publishes "The Saveur 100," a list of its top 100 food and drink finds. This list is always an eclectic collection of favorites such as Tastiest Little Bookshop, Best Sweets from North of the Border and Best Things since Sliced Bread. Every year I look for the beer entries. Saveur has done cover stories on Lambics and Munich Beers. This year, the Saveur 100 recognized the efforts of Maine's Allagash Brewing Co. The brewery brews great Belgian Strong Ales.

Saveur calls Allagash the Best Belgian-Style Brewery in America. "Creamy, rich and powerful, the eight or so Belgian-style ales from Allagash Brewing Company are beers to savor slowly."

If you haven't tried any of this brewery's fine beers, you should. You can get many of them at Farm Fresh, as well as the Wine Cellar and sometimes Coastal Wine. I highly recommend Allagash Four, one beer specifically mentioned in Saveur. Another plus with these beers is that many of us have had good success culturing the Belgian style yeast from the bottom of their 22 ounce bottles of dubbel and triple.

Allagash Four

If you have not had Allagash Four, it is Belgian style "quadruple," brewed with four malts, four hops, four yeasts, and four sugars. First, Allagash mashes date sugar with the malts, then it adds light candi sugar (rocks), dark candi sugar (rocks), and light golden molasses in the kettle. The starting gravity is 1.078, and the brewery relies on the first yeast strain to ferment about two-thirds of the wort.

Allagash then brings the gravity up six points by adding sugar and add a second actively fermenting yeast. When that yeast slows down, the beer is moved to a second fermenter, raised another six points, and pitched with a third active strain. After conditioning for several weeks, the beer is bottled, and primed with sugar and a fourth yeast strain. Allagash Four finishes at about 1.015 and 10% alcohol — with an actual peak specific gravity at 1.090. The hops come in around a 30 IBU.

Beer Quote

"A fine beer may be judged with only one sip, but it's better to be thoroughly sure."

Czech Proverb



The Other Cup

Editor's Note This new column looks at the different beverage traditions that have contributed to the cultures surrounding home brewing. These traditions include wine, cider, mead, as well as historical styles and presentations that brewers and the public may have forgotten.

Something to Mull Over: "Warme Beere"

By Harrison Gibbs

The public's passion for "Ice Cold Beer" seems a bit out of place, even in Williamsburg, as the thermometer begins to drop below 30 degrees. For most people, cold beer is a given, like the sun rising the next day or the Yankees winning the world . . . Well maybe not that much of a given. In fact, ales have not always been served cold. Before refrigeration, all beer was served at room or cellar temperature. This is at best "cool." And in the winter, before the advent of double ply panes and central heat, toasting with hot mulled ale was no more unusual as drinking mulled wine or cider.

While it is no longer on today's menu, if you walked into any tavern in Williamsburg on a December or January evening 200 hundred years ago you would have been handed a glass of mulled ale. Mulled does not necessarily mean spiced, but "heated," according to Gregg Smith, author of *Beer In America: The Early Years, 1587-1840*. Smith points out that not only was hot ale common it was believed to be good for the health.

According to Smith, in 1641 Henry Overton extolled the virtues of "Warme Beere," claiming that the drinking of warm ale was "farre more wholesome than that which is drunk cold." And in the early 1600's, warmed ale was advertised as "an excellent stomach drink, it helps digestion, and dissolves congealed phlegm upon the lungs, and is therefore good gainst colds, coughs, ptisical and consumptive distempers; and being drunk in the evening, it moderately fortifies nature, causeth good rest and hugely corroborates the brain and memory." Warm ale should be soothing, since warmed alcohol is more quickly absorbed.

Any if the beer was poor or stale, heating with its inevitable scorching, caramelizing of the sugar and spicing greatly improved the beverage. Consider how many people used the good wine for mulling this holiday season.

According to Smith, most mulled ale recipes "called for first infusing the herbs and spices in hot water, cooling, straining, and then adding the 'liquor' along with sugar, and sometimes cream and beaten eggs." Heating followed, sometimes with a glowing poker drawn from the hot coals of a fire.

A few notable styles include "Aleberry," made by heating the ale to boiling, adding sugar, spices, and topping all with floating sops of bread. "Lambswool" was another common drink from the colonial era. First, roast several apples until the skins burst. Then heat strong, old ale, adding nutmeg, ginger and sugar. Immerse the apples then serve, while hot. The apple pieces may float about.

FLIP was another colonial drink of warmed beer. Traditionally made in a great pewter mug or earthen pitcher, the mug was filled two-thirds with a strong beer, sweetened with molasses (or dried pumpkin, according to your taste) to which was added a "gill" or a dash of rum. Into this mug was thrust a red-hot loggerhead, shaped like a poker, sometimes called a flip-dog. This made the mixture foam and bubble and gave it a burnt, bitter taste. Some tavern keepers added a bit of cream and an egg to the mixture before heating, which caused it to foam all the more.

Around the holidays, everyone remembers the warm ale punch, "Wassail." While recipes vary, and most contemporary ones remove the "-ail" from "Wassail," the old ones describe, however, placing sugar in the bottom of a bowl, adding a pint of warm beer along with nutmeg, ginger and cinnamon. Infuse the ingredients and let sit





for a few hours. Heat the drink before serving. If you feel really traditional, add some thing slices of toasted sop-ping bread.

For something different and good, fight off winter's chill this season with a cup of "Warme Beere."

News from the Beer World

AHA: "I'm Going to Disney World"

The 2006 AHA National Homebrewers Conference will be June 22-24, 2006 in Orlando, Florida. A hotel for the conference has already been selected, The Wyndham Orlando Resort. A block of rooms has been reserved at a reduced rate of \$109. Last year in Baltimore, the original hotel filled up pretty quick so if you are thinking about going, you may want to reserve a room soon. For more information see the AHA web site, beertwon.org.

Real American Monastic Brewing



ood Ale is not just for Belgian monks any-

more. Soon, beer lovers in the Santa Fe, N.M., are will be able to order true Belgian abbey ales such as the Monks' Ale, made under the auspices of the brothers at Pecos Benedictine Monastery where the motto is "Made with care and prayer." This will be the first monastery brewery in the United States in more than 100 years.

For now, beer will be brewed under contract at Sierra Blanca Brewing in Carrizozo, NM. However, a brew-ery is planned to go up on land that the Benedictine

Monastery is selling to the Monastery of Christ in the Desert. The two monasteries are partners in Abbey Beverage Co., which hopes to be producing its own brews as soon as construction has been completed.

However, these abbey ales have already gotten notice. A small pilot brew house has been currently installed at Pecos and test batches have begun. The brewer, who is not a monk, has brewed test batches of Monks' Ale, Prior's Ale (a dubbel) and Abbot's Ale (a tripel). At the New Mexico State Fair, with Monks' Ale won a gold medal as a Belgian Pale Ale and Prior's Ale each one a silver medal.

Next time you are in New Mexico, look for some spiritual nourishment from America's newest and only monastic brewery.



The CASK Calendar of Club Events and Competitions

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

January	Belgian Strong Ales
February	TBD
March	American Pale Ales
April	Extract Beers
May	TBD
June	TBD
July	Summer Party Iron Brew
August	Stout
September	TBD
October	TBD
November	Light Hybrid
December	Free for All

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.

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 Melissa 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 Swearingin 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 Swearingin at beertracker@alemakers.com.

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>

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.

August 2006: Mead Hosted by John Tull and the Washoe Zephyr Zymurgists of Reno, NV, Categories 24-26*

Entries due by 8/12/2006 and judging will be held 8/19/2006. Shipping Address: WZZ AHA COC, 2335 Dickerson Road, Reno, NV 89503. For more information, contact John Tull at jctull@biodiversity.unr.edu.

September/October 2006: Stout Hosted by Steve Fletty and the St. Paul Homebrewers of St. Paul, MN. For more information, contact Steve Fletty at fletty@UMN.EDU.

November/December 2006 Light Hybrid Beer Hosted by Bill Gornicki & Kevin Kutsch of the Clinton River Association of Fermenting Trendsetter CRAFT of Macomb Twp, MI Category 6* covering Cream Ale, Blonde ale, Kölsch, and American Wheat or Rye Beer

For more information, contact Bill Gornicki at gornicwm@earthlink.net.