



The Cellar

The Official Newsletter of the Colonial Ale Smiths and Keggers

March Meeting Round-up

By Norman W. Schaeffler

CASK returned to Williamsburg for its third meeting meeting of 2006. We had a large turnout for the meeting and a few new faces. We started off with a presentation on the flavors: Acetaldehyde and DMS (Dimethyl sulphide) given by Steven Davis. Steven's presentation was complete with a couple of commercial examples which have these flavors. Again, not often you see Budweiser and Rolling Rock making an appearance at a club meeting! The Style of the Month was American Ale, (American Pale Ale, American Amber Ale and American Brown Ale). I, Norm Schaeffler, gave the presentation on this familiar style and then had the great honor of having one of my beers win the competition to select the CASK representative to the AHA Club-Only competition for American Ales. Also discussed was some upcoming events, namely the first round of the AHA Nationals, BURP's Spirit of Free Beer, the Virginia Beer Festival, and the Dominion Cup. We rounded off the evening with a raffle and some great conversation. A good time was had by all.



Craft Beer Resolution

The Brewers Association, of which AHA is a part, has helped to introduce a resolution in the U.S. House of Representatives recognizing American Craft Beer Week.

We now have 57 Congressmen supporting our effort to recognize the valuable contributions of America's craft brewing community. While this is a great start, more are urgently needed to ensure the House Government Reform Committee considers and passes this measure in time for the full House of Representatives to approve it before the third week in May when we will celebrate American Craft Beer Week from the 15 th to the 21 st of May.

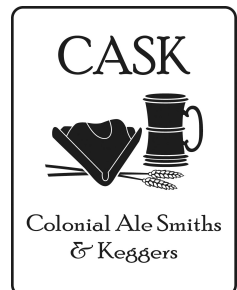
If you have not yet contacted your Congressman in Washington, DC, please go to http://www.beertown.org/craftbrewing/acbw_initiative.html for all the information you'll need - actual Resolution, the necessary contact information for your Representative and a customizable, printable letter you may use to contact your Representative in Congress.

If you have contacted your Representative, thank you – please take this opportunity to email or call and thank him/her for supporting the craft beer community.

Any questions, please contact the BA's Pete Johnson pete@brewersassociation.org

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National Homebrew Day – May 6!

By Harrison Gibbs

Each year on the first Saturday in May, homebrewers unite non-brewing and brewing friends and family to celebrate National Homebrew Day. It is Saturday May 6 this year and is a way for thousands of homebrewers to celebrate their hobby with friends and beer enthusiasts. All brewers are invited to raise a glass at noon Central time zone on May 6, in a simultaneous toast to homebrewing and homebrewers around the world.

This is one of the three national events that CASK celebrates with the AHA, along with Mead Day (August) and Teach a Friend to Homebrew Day (November).

This year, CASK will be hosting a “Big Brew” to celebrate National Homebrew Day at the Coastal Wine Connection in the Port Warwick section of Newport News (<http://www.coastalwineconnection.com>). This is the same location at which CASK celebrated “Teach a Friend to Homebrew Day”. Thanks to Brian Holloway, Coastal Wine’s owner and CASK member, for hosting. Please, invite non-brewing and brewing friends and family to see what CASK and homebrewing is all about and learn more about our great hobby.

The AHA has provided several good recipes for this year – Poor Richards Ale and Summer Kölsch. Poor Richard’s Ale was described in the November/December 2005 issue of the Cellar and was developed by Tony Simmons of Pagosa Brewing Co. in Pagosa Springs, CO. Tony’s recipe was the winner of the professional recipe contest held during last year’s Great American Beer Festival. Last fall, over 100 breweries in 35 states brewed this colonial ale to be served on January 17, 2006, celebrating Ben Franklin’s 300th birthday. The second recipe, Summer Kölsch, was a gold-medal winning beer in the Light Hybrid Beer category at last year’s AHA National Homebrew Competition. This highly praised Kölsch was one of two gold-medal beers brewed by Paul Long of Newberg, OR, earning him the AHA Ninkasi Award.

All-grain and extract recipes for both beers can be found at: <http://www.beertown.org/events/bigbrew/recipes.html>

For further excitement Dave Bridges and Harrison Gibbs will be demonstrating the Parti-Gyle method of brewing. This method creates 2 beer from one big mash. The first running produces a strong ale and the second running produces a weaker beer. Here, Dave and Harrison are going Scottish as they shoot for a Powerful Wee Heavy and Scottish 80 Shilling Ale. Not only is this a good chance to see some serious all-grain brewing, you can check out Dave’s great brewing system.

I love my Parti-Gyle

By Harrison Gibbs

I know a girl
A girl called Party, Party Girl
I know she wants more than a party, Party Girl . . .
- *Party Girl* by U2

As part of National Homebrew Day and its consequent Big Brew, CASK invites all club members and friends to come celebrate and see a demonstration of the parti-gyle method of brewing at Williamsburg AleWerks on May 6.

A parti-gyle was a traditional way of brewing where several beers were brewed at the same time. Simply, a parti-gyle gives you two beers from one batch of grain. This technique involves drawing off the first part of the mash and using it to make strong ale or barley wine, then remashing the grain and drawing off the second runnings for a more ordinary, weak, and watery concoction called “small beer.”

The term gyle refers to the “gyle tun,” a large vat in which wort ferments. While pre-industrial breweries had two or three smaller metal brew kettles, it was easy to construct large wooden mash tuns. They could not always boil and ferment the as much wort as they could produce from the larger mash. A parti-gyle allowed the brewer to break up the gyle into parts, fermenting the two or three batches of beer in separate fermenters or recombining them into one larger fermenter.



In his article in *BrewingTechniques' March/April 1994*. Randy Mosher (also the author of *Radical Brewing*) traces today's beer style designations to this method. "English ale breweries often made three brews from a single mash - strong (XXX), common (XX), and small (X) beer. . . . [and with] Belgian Trappist beers: triple was made from the undiluted wort from the mash, double was made from the runoff from reflooding the first mash, and single was made from a subsequent infusion."

Once commercial brewing became an industry in the late 18th century; the technological advances of the Industrial Revolution permitted construction of large metal kettles and great fermentation vats. According to Mosher, "This was the great revolution of porter, which began in 1722. A new method of brewing, called entire, was developed, and it was by this name that porter was known for the first years of its existence." This method relies on running off all of the wort for a single fermentation, and is the standard practice for most commercial and home breweries today.

When doing this at home, it works well to make the first batch a no-sparge high gravity beer, though you can do a small amount of sparge if you want. The second is a weaker beer using the rest of the sparge runnings. In the past, this second run was known as "small beer." To do the whole process, you need to be ready with two boiling kettles, and multiple fermenters. If you make a no-sparge high-gravity beer, your mash-tun will be filled with quite a bit of sweet wort. Sparge the tun again and you will get a considerable quantity of weaker wort.

Mosher describes two different options for splitting the batches: (1) a 1/3rd 2/3rd volume split, especially good for high gravity beer; and (2) a 50/50 volume split and is good for strong but not quite so extreme beers. Generally, the second batch will have half the gravity of the first batch. "A good rule of thumb is that the middle batch is about the strength of the 'entire' brew," says Mosher. The first runnings will be about one-and-a-half times that, and the last runnings, or small beer, will be about half of the master batch strength. Although, the actual gravities will vary from batch to batch, these estimates provide a starting point. The Brewing Technique website has a nice chart to calculate both the volume and the gravity of the second batch of wort, which you can find at: <http://www.brewingtechniques.com/library/backissues/issue2.2/mosher.html#3>

It is also best to plan similar batches of beer that have similar malt characteristics. For example, an amber big beer will give you an amber small beer. You have the freedom, however, to vary the hop profile and yeast at will, since you boil and ferment each separately. The use of a yeast starter is a must at least for the big beer. Good combinations include a Scotch Wee Heavy and Scottish Export, Barleywine and Pale Ale, and Imperial Stout and Dry Stout, or a Doppelbock and Oktoberfest.

Now you see why I love my parti-gyle.

News from the Beer World

By The Usual Sources

Wine Is Still Sexy

Wine drinkers may be delighted and appalled by the release of a particularly voluptuous vintage earlier this year. Savanna Samson, star of a string of highly profitable adult films released *Sogno Uno* (or *Dream One*). Robert Parke the wine critic gave the wine 91 points and it will be available in restaurants starting in New York.

Made in Italy under the guidance of up-and-coming winemaker Roberto Cipresso, *Sogno Uno* is a blend of 70% Cesanese, 20% Sangiovese and 10% Montepulciano.

Robert Parker met Samson at a pre-launch of her wine, and was "impressed" with her "good palate." According to Parker, her outfit for the occasion was "provocative", but he added, "Trust me, I didn't add any points for Ms Samson's personal presentation."

Samson is aiming the wine at the premium end of the market – only 400 cases of the 2004 vintage have been produced. It will retail at US\$35-40 in Denmark, France, Belgium and Italy, and the US.

The actress, whose husband is a New York wine merchant, plans to make a white *Sogno Due*, or *Dream Two*, in the near future and is considering adding Champagne to the range.

Details of BURP's MASHOUT 2006 Released! MASHOUT 2006 is scheduled for the weekend of August 18-20, 2006. Start making plans now to attend one of the largest outdoor gatherings of homebrewers in the country. Full



details and registration forms will be available on the BURP website (<http://burp.org>) sometime in June 2006. Here is an update on planning for the event:

Homebrew Competition - The BURP Club will once again sponsor a competition open to all event participants. The competition will take place Saturday morning. Based on the responses to last year's survey, this year's competition will be for a beer style rather than a clone of a commercial beer. The style will be Light Hybrid Beer, which should be suitable for the warm summer months. This is style 6 in the BJCP beer style guidelines and consists of Cream Ale (6A), Blonde Ale (6B) Kolsch (6C) and American Wheat or Rye Beer (6D). Full details can be found on the BJCP website at <http://www.bjcp.org/styles04/Category6.html>. Competition beers will be accepted in kegs, growlers, or bottles.

Saturday Night Barbeque - Once again, we will be having a great Saturday night barbecue at MASHOUT, and we will need a team of volunteers to help us prepare, cook, and serve the meat. If you would like to help out this year, please contact me at the e-mail address above.

I look forward to seeing everyone at MASHOUT 2006.

Cheers!

Bill Ridgely, MASHOUT 2006 Coordinator

100-year-old credits beer, fun and family for her longevity By Marisa Donelan, Sentinel & Enterprise

LEOMINSTER -- Irene Alice Goguen may know a secret potion for longevity. "Drink beer," the lifelong Leominster resident said. "I did, I'm still living." Goguen celebrated her 100th birthday Monday, and joked that she enjoyed a beer now and then while she and her late husband, Jack, owned the Blue Moon, a restaurant in Leominster. But her husband never drank, she said. "It was nice, we had a good business. We sold beer," she said. "We sold beer over the counter for years, and he never drank any of it." Birthday cards, posters and balloons crowded the area around Goguen's bed in the Keystone Center, where she has lived for about five years.

About 30 friends and family members went to the nursing home Sunday for a party in her honor. "There were flowers all over," she said. "We had fun." Irene Belrose, who lived near Goguen in the high rise apartments at 161 Spruce St. about a decade ago, said she wishes Goguen a happy 100th birthday.

"Well, enjoy life," Belrose said. "If it's the beer, the laughter, whatever. You take one step in front of the other, and it's about not being afraid of your age."

St. George Brewing is Hiring

Ready to take your brewing to another level? Andy Rathmann at St. George's Brewing Company says that they are looking for a brewer's assistant. If you are interested, please contact Andy at 865-7781. This is a full time position so please only serious enquiries!

From Keith Lemcke, Vice-President, Siebel Institute of Technology

I just wanted to let home brewing club members know that the annual Lallemand scholarship to attend the World Brewing Academy Concise Course in Brewing Technology is again being offered, giving one lucky homebrewer the ability to take this excellent 2 week course at Siebel Institute in Chicago this fall. The Concise Course is not only a great program for those wanting to expand their technical brewing skills, it is also an important course for those considering a career in professional brewing.

You need to be a member of the American Homebrewers Association to be eligible for entry in the draw for this scholarship. You can get full details on the scholarship and registration information on the American Homebrewing Association web site at <http://www.beertown.org/homebrewing/scholarship.html>. Please pass this information on to homebrewers in your club, and if you have any questions, feel free to contact me at klemcke@siebelinstitute.com. Advanced Homebrewing Course, July 24 - 28, 2006



If Its Nay Scottish, Its . . . *By Dave Bridges and Harrison Gibbs*

This won't be an official part of the National Big Brew, since it's not a Poor Richard's Ale or a Kolsch, but it should be fun all the same. We hope some people come out to participate (and help out).

The plan is to do a single infusion mash with 13.5 gallons of strike water @ 156F for 60 minutes, stirring occasionally, or until conversion is complete. After 60 minutes, we start sparging and drain the mash tun to the first kettle, collecting about 6.5 gallons of wort (I've found that the grain soaks up about half a quart per lb of grain so we should be good). Kettle gravity should be about 1.075. This will be a 90 minute boil, with hop additions starting after 30 minutes. We collect the first gallon and reduce it to 2 quarts for caramelization, then add it back to the pot. Once we get the wort boiling, we add the hops as described above. That's it for the Wee Heavy. On to the Export.

Before we continue sparging for the export, we add 2 oz of chocolate malt to the mash. Stir/recirculate for 15 minutes through the HLT to bring it up to mash-out temp of 168 F, then transfer the water in the kettle (since its made from a keg it's a keggler) to the Igloo cooler, which will now be our HLT. We will be mashing in my other keggler, so we can heat as necessary to keep our mash temp up. No insulation on the keggles. So now the chocolate malt capper has done its work, and it's time to sparge the rest of the mash for our Export. Sparge until we get 12.5 gallons in the keggler (kettle gravity of 1.040), and start the boil. This will also be a 90 minute boil, with the addition of a 2 oz. Fuggle hops at about 60 minutes, and 1.5 oz EKG at 10 minutes. Yeast for this will be White Labs WLP028, Edinburgh Ale Yeast.

This is figured with an efficiency of 60%. Dave usually gets more, but he is underestimating because of the size of the mash. If we get better, then great. We are in the middle of the style range for both beers. We will use a refrigerator to ferment the wee heavy in, since it needs to ferment a little cooler than most ales. Mineral additions added to the local water will approximate Edinburgh. Our water is a lot softer than Edinburgh's. The hardest part of this brew is going to be the juggling of the sparge water between the keggler and the HLT without losing much temperature.

In creating this recipe, Dave decided not to use any peated malt, because he found that the yeast gives some smokiness to the beer, and a lot of wee heavy's are brewed without it. The crystal and Special B should give us some caramel flavors as well. We are going with 90 minute boils for the kettle caramelization, and with all grain, it is better to do 90 minute boils anyway. Right now, all we have are immersion chillers, if somebody has a counter flow chiller (CFC), we would love to borrow it for this event. It is going to be a long brewday as it is, and we can cut an hour off by using a CFC.

Here's the grain bill for both brews.

This will produce (hopefully) 5 gallons of a wee heavy, and 10 gallons of a Scottish Export.

- 42 lbs Golden Promise Scottish Pale Malt
- 1 lb Crystal 60L
- 1 lb Belgian Special B

For the Wee Heavy we add:

- 1.4 oz Fuggles pelletes (4.4%, 17.4 IBU) – 60 min
- 0.75 oz Fuggles Leaf (4.4%, 8.4 IBU) - 60 min
- 0.75 oz. East Kent Goldings – 10 min
- Wyeast 1728, Scottish Ale yeast.

OG (est) 1.097

SRM (est) 17.3

IBU (est) 28.5

For the Scottish Export Ale, we add

- 2 oz Chocolate Malt to Mash (see below)
- 2 oz. Fuggle (4.4%, 15.3 IBU) – 60 min
- 1.5 oz East Kent Goldings (5.0%, 5.3 IBU) - 10 min
- White Labs WLP028, Edinburgh Ale Yeast

OG (est) 1.049

SRM (est) 13.1

IBU (est) 20.2



The CASK Calendar of Club Events and Competitions

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

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

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.

May 6, 2006: 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 13, 2006: 5th Annual Virginia Beer Festival, Town Point Park, Norfolk, 1:00-7:00 PM (<http://www.virginiaartsfest.com/fun.html>)

May 13, 2006: Spirit of Free Beer, BURP, <http://www.burp.org> Entry Fee: \$5.00 per entry Entry Deadline: 5/6/2006

May 14, 2006: U.S. Open, Charlotte, NC Contact: William Lynch (704) 905-9098. Entry Fee: \$5.00 per entry Entry Deadline: 5/6/2006

May 20, 2006: 6th Annual May Mead Madness, New Bern, NC Contact: Frank (or Dick) Russo (or Weiss)(252) 636-8970. 2 - 12 oz Brown Bottles per

entry, no labels or identifiers. Your Entries need to arrive between May 6th and the 13th (deadline). Entry Fee: \$6.00 first entry, \$5.00 2nd...

June 3, 2006: Dominion Cup, James River Homebrewers, Richmond, VA, <http://www.jrhomebrewers.org> Three bottles required. Entry Fee: \$5.00 per entry Entries accepted 5/15-5/31/06

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 28-30, 2006: Great American Beer Festival, Denver, CO

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 Kutskill 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.