



# The Cellar

The Official Newsletter of the Colonial Ale Smiths and Keggers

## September Meeting Wrap-Up

*By Norman W. Schaeffler*

CASK held its September meeting at the Williamsburg AleWerks Brewery. We were serenaded by the sounds of bubbling fermentation from the first couple of batches of AleWerks beer. We had a presentation on American Stouts by Harrison Gibbs, who then went on to win the club competition to select the CASK representative to the AHA Club-Only Competition for Stouts. We had an off-flavor presentation on sour flavor. We had a raffle filled with a bunch of great beer swag including glasses, t-shirts and rice hulls. Great conversation followed and a good time was had by all.

### La Bodega Hampton Oktober Bier Dinner/Tasting

7 exceptionally fine bier varieties from Deutschland: gose, dunkler doppelbock, helles lager; rauch-urbock, pils, kölsch, and Finland: porter. Served with traditional hearty German fare.

Friday, 27 October 2006, Seven O'clock in the evening, Reservations accepted until 26 October, \$30.00/person, paid by 26 October, \$35.00/person, paid after 26 October

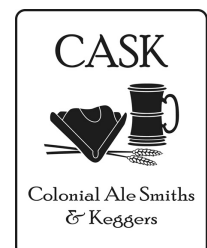
La Bodega Hampton  
22 Wine Street  
Hampton, Virginia 23669  
757-722-8466 (VINO)



**Is this on your Christmas List Yet?**

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# The Cellarmaster

By Norman Schaeffler, Photos By Brian Hershey

## Random Thoughts ...

I had heard rumblings about for a while, but now it has been confirmed, now it is official. The Young's brewery in the London district of Wandsworth, the Ram Brewery, the oldest brewery in all of Britain is being closed and the land sold. Young's will join with another family owned brewery and move production to the English city of Bedford. Beer had been brewed on that site since 1581, but no more. To give you some perspective on that date, they have been brewing there since William Shakespeare was a teenager! For the last 175 years, Young's has been brewing their ales, and a few lagers, there, but no more. What the neither the Great Fire of London in 1666 nor the bombing of London by the Luftwaffe during World War II was able to accomplish, high land values in London finally did. The land that the Ram Brewery once occupied were sold for 140 million dollars and will become "homes, leisure space and shops." The head brewer of Young's, Ken Don, is quoted in the *Mid Atlantic Brewing News* as saying that he doubts that American beer drinkers will notice if Young's is brewed in Wandsworth of brewed in Bedford, the location of the new brewery. He maybe right but somehow I cannot help but think that a subtle dig towards American beer drinkers. It is also a blow for one of the great brewing cities, London. Now only Fullers remains as a brewer inside London. Raise a pint, shed a tear ...

The podcast Basic Brewing Radio, <http://www.basicbrewing.com/radio/>, posted a podcast on September 28, 2006 that was recoded at the home of Charlie Papazian, the father of modern homebrewing. It is a very interesting interview. Charlie talks about different techniques that he uses in his homebrewing. His use of first wort hopping, different malts, and rice hulls are a few of the things he discusses. He also discusses how his brew setup is still quite simple after all these years. It was an enjoyable listen.

CASK Member Brian Hershey sent in these two pictures from his trip to Europe. On the left, the beer hall where Brain and Susan spent Oktoberfest complete with hanging hop plants in the basket. On the right, a Rolling Rock sign from Italy. Since it is October, that is your spooky sight for today! As Brian said "Holy DMS, Batman!" Till next time, Cheers!





# Style Of The Month: Light Hybrid Beer

*By Harrison Gibbs.*

In 2004, the BJCP extensively revamped the Light hybrid beer category when it revised the style guide. It broke Kölsch away from its Altbier cousins and put American rye beers in with the American wheat beers. In the new guidelines, Light hybrid beers include:

6a) Cream Ale, 6b) Blond Ale, 6c) Kölsch, 6d) American Wheat or Rye Beer

The term hybrid comes about because two of these – Cream Ale and Kölsch incorporate characteristics of both lagers and ales. The BJCP included the other two since they are similar in color and body. All four styles share a color of under 6 SRM, a rather pale yellow color. Generally, body ranges from light to medium. These are subtle beers and very hard to brew cleanly if you are use to the big dark and/or hoppy styles.

**Cream Ale** is the lightest of these beers. Although brewed as an ale, the intent is to end up with a beer with lager characteristics. The corn-like aroma of DMS is one of the hallmarks of this style. Cold conditioning is often used to soften the character of this style. Commercial examples include: Genesee Cream Ale, Little Kings Cream Ale (Hudepohl), Dave's Original Cream Ale (Molson), New Glarus Spotted Cow Farmhouse Ale. (O.G.: 1.042 - 1.055; F.G.: 1.006 - 1.012; IBU: 15 - 20+ 2.5 – 5 ABV: 4.2 - 5.6%)

**Blonde Ale** is generally considered an entry-level beer for people wanting to expand their beer-drinking palates. Although the malt body is light, it has an enticing hop aroma and bitterness. Think of it as the “ordinary” or “bitter” equivalent for American pale ales, light in body, gravity and hops but still balanced and easy to drink. Commercial examples include Catamount Gold, Goose Island Blonde, Bridgeport Pintail Ale. (OG: 1.045-1.060; FG: 1.008-1.015; IBUs: 15-33; SRM: 2-8 ABV: 4-6%)

**Kölsch** is the German version of these light ales. It is the distinct beer associated with the city of Köln (Cologne) on the Rhine. The malt profile is still light and moderately hopped with the noble German styles. Like cream ale, Kölsch is often cold-conditioned. A clean, crisp, delicately balanced beer usually with very subtle fruit flavors and aromas. Subdued maltiness throughout leads to a pleasantly refreshing tang in the finish. To the untrained taster, it may be easily mistaken for a light lager, a somewhat subtle pilsner, or perhaps blonde ale. Usually only available in Köln, commercial examples include PJ Fröh, Hellers, Malzmühle, Paeffgen, Sion, Peters, Dom; import versions available in parts of North America are Reissdorf, Gaffel. US versions include Goose Island Summertime, Harpoon Summer Beer, Capitol City's Capitol Kölsch. (O.G: 1.044 - 1.050; F.G.: 1.007 - 1.011; IBU: 20 - 30 3.5 – 5; ABV: 4.4 - 5.2%).

Finally, in an **American Wheat or Rye Ale**, the presence of wheat or rye is typically apparent, typically making up about half the grain bill. These beers, like their German cousins, are typically cloudy. However, they differ in having a much cleaner yeast character (no banana-clove) and typically have higher hopping rates. Commercial examples include Anchor Summer Beer, Pyramid Hefe-Weizen, Harpoon UFO Hefeweizen, Widmer Hefeweizen, Sierra Nevada Unfiltered Wheat Beer, Redhook Sunrye, O'Hanlon's Original Rye Beer. (O.G.: 1.040 - 1.055; F.G.: 1.008 - 1.013; IBU: 15 - 30 3 – 6; ABV: 4 - 5.5%)

When brewing a light hybrid ale, the key thing to remember is to keep the grain bill light. Six-row malted barley is typically used for cream ale, and can be used for the others as well. Wheat dominates an American wheat, but can also appear in smaller proportions for Blonde or Kölsch. Corn may be used to lighten the color, especially for cream ale. Crystal malts are used sparingly, if at all, and always at the lower in of the Lovibond scale. Keep the mash temperature low and run it a bit long to get maximum fermentability. From a color standpoint, these styles can represent a challenge to extract brewers, since the extracts tend to be a bit too dark. Go with the lightest extract you can find, preferably dry malt extract, since these do not tend to darken with age.

The hop rates tend to be low to medium with these styles. Use German varieties for Kölsch. American or German varieties can be used for the others, with Blonde Ale at the top end of the aroma scale. Mount Hood is a great hop for all of these styles.

Ferment these styles cool, using only clean-fermenting yeasts. Kölsch or Alt Yeast, American Ales Yeast, California Lager, or a pure Lager strains are best. Allow some extra time in the secondary at lower than typical ale temperatures, or in the bottle to smooth out the flavors. Some amounts of esters are permissible, as is dimethylsulfide (DMS). Diacetyl is inappropriate. All of these styles should taste light and refreshing, making them ideal lawn-mower beers.





# Myth Busted: The Reinheitsgebot - 490 Years of Spin

*By Harrison Gibbs*

Enacted in Bavaria in 1516, the Reinheitsgebot ("Purity Law") restricted the ingredients brewers could use in beer to barley, hops, and water. Almost 500 years later, this simple regulation still governs beer production in Germany and commercial beer makers worldwide tout it as the standard for purity. However, beer is really anything but purity, if you wanted purity, a drinker would stop at filtered water dispensing with the stuff in beer that makes it taste so good. This article looks at the history of the famed purity law and the persistent exceptions to the rule.

The story of the Reinheitsgebot goes back to the middle ages, when feudal lords granted brewing rights to the local monasteries. These monks became the primary producers of beer in Germany, especially Bavaria. As the profits from brewing increased for the tax-exempt monasteries, so did feudal envy. Eventually, the nobility revoked the monk's brewing privileges and established court breweries, operated by the lord or secular brewers under a license. But these efforts to make a fast pfennig led to short cuts – and the beer suffered.

As people complained, the nobility tried to decree better beer. As early as 1156, Frederick I of Bavaria decreed that that Augsburg's brewers brewed bad beer would have their beer destroyed, be fined, and possibly lose their license. Erfurt, Nuremberg, and other cities passed similar laws. In 1447, Munich issued an ordinance that brewers could only use barley, hops and water, a precursor to the Reinheitsgebot.

On April 23, 1514, Wilhelm and Ludwig Wittelsbach, the co-rulers of Bavaria issued the Reinheitsgebot for all of Bavaria. Significantly, only one sentence deals with the production of beer, the rest concerns distribution and sales.

Modern historians have questioned whether the consumers' interest was the driving force behind the ordinance. Some have suggested less altruistic motives such as (1) protecting the barley farmers; (2) keeping the prices high to ensure higher taxes; and (3) excluding wheat so that it can be used in bread.

Furthermore, the impact of the law was limited to the Bavarian border, as the rest of Germany enjoyed producing wheat and barley beers of varying "purity." Bavaria did not join the German union until 1971 without the inclusion of "their" Reinheitsgebot., after King Ludwig's castle building adventures bankrupted the country. Not until 1906 did the Reinheitsgebot become the law of the German Empire.

In 1987, the Reinheitsgebot was repealed by the EC as part of the opening up of the European market. Many German breweries elected to uphold the Reinheitsgebot in their brewing anyway out of respect for their craft and heritage.

However, from the beginning the Reinheitsgebot had its exceptions. These include the use of wheat all over Germany including Bavaria, the use of adjuncts in bottom fermented ales, and the use of non-hop herbs and spices which was common throughout northern and central Germany.

## The Beer Purity Law of 1516

We hereby proclaim and decree, by Authority of our Province, that henceforth in the Duchy of Bavaria, in the country as well as in the cities and marketplaces, the following rules apply to the sale of beer:

From Michaelmas to Georgi, the price for one Mass [Bavarian Liter 1,069] or one Kopf [bowl-shaped container for fluids, not quite one Mass], is not to exceed one Pfennig Munich value, and

From Georgi to Michaelmas, the Mass shall not be sold for more than two Pfennig of the same value, the Kopf not more than three Heller [Heller usually one-half Pfennig].

If this not be adhered to, the punishment stated below shall be administered.

Should any person brew, or otherwise have, other beer than March beer, it is not to be sold any higher than one Pfennig per Mass.

Furthermore, we wish to emphasize that in future in all cities, markets and in the country, the only ingredients used for the brewing of beer must be Barley, Hops and Water. Whosoever knowingly disregards or transgresses upon this ordinance, shall be punished by the Court authorities' confiscating such barrels of beer, without fail.

Should, however, an innkeeper in the country, city or markets buy two or three pails of beer (containing 60 Mass) and sell it again to the common peasantry, he alone shall be permitted to charge one Heller more for the Mass of the Kopf, than mentioned above. Furthermore, should there arise a scarcity and subsequent price increase of the barley (also considering that the times of harvest differ, due to location), WE, the Bavarian Duchy, shall have the right to order curtailments for the good of all concerned.



Anyone familiar with Bavarian beers is familiar with wheat beer. This “privilege” was retained by the Wittlesbachs and licensed for high fees to various brewing families or by the Wittlesbachs themselves. Not until 1872, when George Schneider, the tenant of the royal wheat brewery in Munich traded his brewery lease for the unconditional right to brew wheat beers, paving the way for commercial wheat breweries in Bavaria.

Outside of Bavaria, wheat beers, known as “white beers” to distinguish them from “red beers” made from barely, were brewed in cities such as Berlin and Hamburg. Some of these white beers were further spiced with something other than hops. For example, the Gose brewed in the Harz mountain town of Gosler was a white ale spiced with coriander and salt! Kotbusser contained oats, molasses, honey, wheat and barley and was brewed in Saxony near Brandenburg. English Kostrizer as described in old texts was a light wheat and barley brew not the porter like beer we have today. It was seasoned with orange peel and mace. In Vienna a type of oat beer called a Hornerbier named after the town of Horn was also popular.

Even in its last incarnation, the loyalist to the Reinheitsgebot try to hold on to the claim that it ensures a better beer, but it the law still has too many exceptions. For example, the only permitted ingredients are malt, water, hops and yeast, except for sugar in top-fermenting beers. Exactly why this is allowed in top-fermenting beers and forbidden in bottom-fermenting beers makes no sense.

Another myth is that the law ensures quality beer. But insipid, boring and downright bad beer can still be brewed using these limited ingredients. Moreover, great beers can be brewed with adjuncts, spices, and other additives. There are also still chemical additives used in German beer. The German law does not create a more pure beer as breweries producing organic beers.

Finally, the current Reinheitsgebot is not the same as that of 1516. The original law says that beer should only be made from barley, hops and water. Today German Brewers insist that this extends to only barley malt. Guinness, which does not count as a Reinheitsgebot beer because of the use of roasted barley, would have qualified under the 1516 rules.

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## Weekend at the World Beer Fest 2006

*By Dave Bridges*

Having a free weekend, the opportunity to attend the World Beer Fest 2006 in Durham, NC (which had been sold out for weeks) couldn't have come at a greater time. Being able to help the Virginia Brewer's Guild out, sample a lot of great beers, and enjoy the company of other beer lovers seemed like a great way to spend the weekend.

After picking up some of the beer Friday afternoon for the VBG booth, it was off to Durham. All About Beer magazine was hosting a brewer's get-together at a downtown restaurant named Tyler's Taproom. Tyler's is one of many businesses in a converted warehouse, across the street from the new Durham Athletic Park. With a large restaurant area in the front, numerous pool tables in the back, with a double sided bar between the two areas, it's a very nice place to spend a few hours. The get-together was held outside with appetizers from the restaurant, and beer donated from some of the brewers at the fest. A Rye Pale Ale from Terrapin Beer Co. was on cask, with other selections from Foothills Brewery, Kuhnenn (pronounced koo-nen) Brewing Co., Red Oak, and Maudite. I talked with Sean Wilson, the founder of the Pop The Cap movement in North Carolina. Sean and his group were successful in raising the NC state limit on beer from 6% ABV to 15% ABV almost a year ago. His goal now is to elevate beer culture in NC by showcasing NC beers in the states restaurants, and by increasing the number of beer fests and tastings in NC. Brett and Eric Kuhnenn were also there, with their father serving some of their 13% ABV Old Ale, and samples from over half a dozen growlers. Brett and Eric said they brought a lot of Belgians and other big beers to the fest because of the season, and their Old Ale certainly warms you up. These guys were forced out of their hardware store business by the opening of 3 Lowes stores in their area. Having been involved in the beer business in a small way, and being homebrewers themselves, they decided to convert their hardware store to a brewery and a brew-on-premise business. Things have been good ever since.

The next morning, it was time to go to the ballpark, get registered, and meet the other people I would be helping with the booth. Scott and the gang (sorry, guys, I told you I was bad with names) showed up with beer from St. Georges (the Tavern Ale and the Lager), and with the Oktoberfest from Richbrau, and the Legend's Brown Ale I brought down, we got the booth set up in time for the 12:00 opening.





The World Beer Fest is held at the old Durham Bulls Athletic Park, where some of the scene's of the movie "Bull Durham" were filmed. With 3 big tents in the outfield, a smaller tent for cask ales, and food tents along the outfield fence, there was plenty of room to walk around, sample beers from around the world, and enjoy the occasional smoked turkey leg. Add the stage for the 4 bands that would play (2 for the day session, 2 more for the evening session), a tent for seminars, and another big tent with tables and a couple of big screen TV's to watch the game on, and you can't help but have a good time.

I was able to see noted historian Maureen Ogle give a presentation on the history of beer in America, and she was gracious enough to sign a copy of her book that will be given away by the club sometime later. What's different about this book, is that Maureen is not a beer person, she's a historian by trade, and that gives her book a different perspective on the brewing industry. As volunteers passed among the crowd pouring samples of beer, Maureen told stories about the breweries, the families that owned them, and answered questions from the audience.

Back at the VBG booth, Scott, the guys, and our volunteers Kerry and Cristin had a long line of people waiting to sample the beers we had brought down. I have to say, what we might have lacked in quantity (we did run out shortly before the evening session ended, but we weren't the only one) we made up for in quality. With the booth in good hands, it was time to walk around. As I said earlier, the setup made for easy walking around, and the longest line I stood in was 4-5 people long. Since festival rules limited people to 2 ounce servings, people were

able to sample a lot of different beers. I had heard numerous people talking about Kuhnhehn's Crème Brulee Java Stout so I searched out their booth. It was everything people had said, almost dessert in a glass. Brett and Eric's father, asked me if I had tried their Raspberry Eisbock, then poured me a sample. Full of raspberries and very (or should I say "berry") smooth, this certainly didn't hit me like I thought a 17% beer would.

Walking through the other tents, there were booths from all over the world: England, Germany, Belgium, Japan, with beers, meads, and ciders for all to sample. Well, maybe not all. At a couple of booths, after getting my sample, the brewer would see my VBG tag and stop me, then pull something out from behind the table for me to try. I'm not much of a cider guy, but one sample I got made me want to try to make some of my own.

After the first session ended, I was finally able to get together with Brandon and



**CASKer's At the Fest! CASK Members Leslie and Brandon Orr and Dave Bridges enjoying WBF 2006**



**Dave meets with the All About Beer Team including beer historian Maureen Ogle.**



Leslie Orr, who were gracious enough to invite me along to a cookout at the home of the some of their homebrewing friends. After some brats, some tri-tips, and sampling several of the available homebrews (including Brandon's Pliny clone @ 278 IBU's), it was time to head back to the festival, pack up and clean up our booth, and finally head back to the hotel.

If you ever have the chance to help out with a beer fest in your travels, I heartily encourage you to do so. The people you meet, the stories you hear, and the beer you get to sample, make up for any work you have to do.

## CASK Member Profile: Ken Gillespie

**Full Name:** Kenneth B. Gillespie

**Hometown:** Luling, LA

**Town of Residence:** Williamsburg, VA

**Occupation:** Project Manager (Plastics industry)

**Years Brewing:** 10 years (with a few gaps)

**Favorite Beers to brew:** Stouts? (Hard to say, because I rarely make the same thing twice)

**Favorite Commercial Brew:** Anchor Porter and Negra Modelo

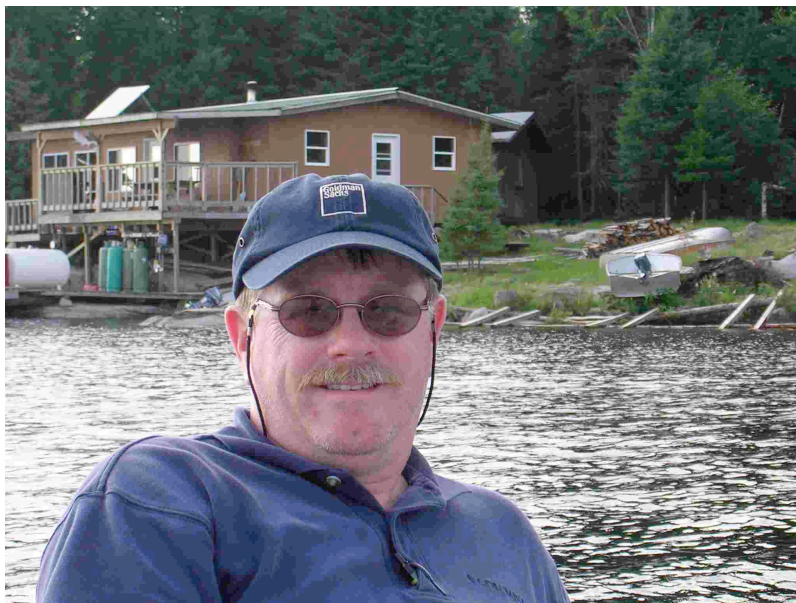
**Favorite Brew Pub or Beer Bar:** O'Malley's Pub in Shanghai, China (I was desperate)

**How did you started brewing?:** Neighbor in Utah got me started.

**Level of Brewing:** All grain (with an extract batch now and then)

**Why do you brew?:** I don't like ordinary beer, and I don't play golf (or have other significant hobbies).

**Awards, Beer Related Associations, etc:** AHA Member, Did OK at the 2006 Dominion Cup (for a first try), Member of the 1978 TKE drinking team (does that count?)







# The CASK Calendar of Club Events and Competitions

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

<b>October</b>	Light Hybrid
<b>November</b>	Dark Lagers
<b>December</b>	Free for All, Winter IronBrew
<b>January</b>	Low Gravity/Session Beers
<b>February</b>	Scottish Ale (subject to change)
<b>March</b>	TBD
<b>April</b>	Extract Beers

**November 4, 2006: National Teach-A-Friend to Homebrew Day!**

**November 4, 2006: The Wizard of SAAZ Homebrew Competition**, Akron, OH, Entry Fee: \$8.00 per entry, Entries accepted 10/28/06

**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. Entries are due by 11/08/06 and judging will be held on 11/11/06. Entry fee \$7.

**December 2006: CASK Winter IronBrew** At the CASK December Meeting/Christmas Party, we will have the second IronBrew of the year. The only requirement is that the beer must have an original gravity of 1.060 or higher.

**February 2007: Low Gravity/Session Beers (OG < 1.045)**, Entries are due by 2/8/07 and judging will be held 2/11/07. Hosted by Drew Beechum and the Maltose Falcons of Woodland Hills, CA. This competition covers BJCP beer styles with original gravities less than or equal to 1.045. For more information, contact Drew Beechum at drew@maltosefalcons.com.

**March/April 2007: Scottish Ale** Entries are due by TBD and judging will be held TBD. Hosted by Phil Clarke of the New York City Homebrewers Guild of New York, NY. This competition covers BJCP 2004 Category 9 A, B, and C: the Scottish Light 60/-, Scottish Heavy 70/-, and Scottish Export 80/- styles. For more information, contact Phil Clarke at dogglebe@yahoo.com.

**May 2007: Extract Beers** Hosted by John Martin and the Homebrewers Of Peoria (HOPs) of Peoria, IL. This competition covers All BJCP 2004 beer styles (Categories 1-23)\*. Extract must make up more than 50% of the fermentables. For more information, contact John Martin at n922m@dr.com.

**A note from Dave Bridges, CASK Competition Coordinator:** Congratulation to Harrison Gibbs for having his American Stout selected as the CASK entry to the AHA Club-Only Stout competition. Due to the date of the event, results aren't available for this newsletter, but next month's will have them.

This month's contest is to see who will represent CASK at the November 11 competition for Category 6, which is for cream ales, blonde ales, American wheat and American rye ales, and kolsch's. Expect some swag from the World Beer Fest 2006 as the prize for winning the honor to represent CASK.

Upcoming contest include:

- Big Beers, Belgians & Barleywines Festival in Vail, Co – 1/5/2005
- Meadlennium 2007 in Orlando, FL – 1/27/2007
- War of the Worts XII in North Wales, PA – 2/17/2007

Check out the rest of the competition schedule by clicking on the competition links on the CASK homepage.