



The Cellar

The Official Newsletter of the Colonial Ale Smiths and Keggers

October Meeting Wrap-Up

By Norman W. Schaeffler

CASK welcomed the Fall by holding the October meeting at the Williamsburg AleWerks Brewery. We were able to sample the first run of some very fine beers from the Williamsburg AleWerks. Tavern Ale, Porter, IPA and Pale Ale were among the varieties sampled. All very fine beers and a strong showing from the fledgling brewery. Several members also paid a visit to the new brewery store. Harrison Gibbs won the club competition to select the CASK representative to the AHA Club-Only Competition for Light Hybrids with his multi-dimensional cream ale. We had a raffle filled with a bunch of great beer swag including glasses, t-shirts and books. Great conversation followed and a good time was had by all.

"I love you more than beer. You taste better than beer (even those pricey microbrews), you're less filling, and when I've had more of you than the law should allow, I can still drive."



From: *I Love You More Than Beer: And 99 Other Declarations of a Guy's Adoration* by Cathy Hamilton

MEADLLENNIUM 2007

MEADLLENNIUM 2007 is scheduled for 27 January 2007. This is a BJCP/AHA registered competition, and will be held at the University of Central Florida wine tasting lab in Orlando, FL. This is the first announcement - a second reminder announcement will be sent out in late December.

MEADLLENNIUM is one of the nation's premier, MEAD-ONLY competitions, and one of just five MEAD-ONLY competitions in the USA. We are the longest-running, and for many years, the largest. We began in 1998 and have been raising the bar for mead competitions ever since. 2007 will be no different!!!

This is a MEAD-ONLY competition. Entries should be categorized following the 2004 AHA style guidelines for categories 24, 25 and 26. We have ordered enough medals to award 1st, 2nd and 3rd place for all nine AHA/BJCP categories, PLUS expanding category 25 C (Other Fruit Melomel) to offer 1st, 2nd and 3rd place medals for Dry, Semi-Sweet and Sweet meads in this category.

New for MEADLLENNIUM 2007, we will be adding a special category - Historical Mead. For the meadmaker that prefers to use ancient techniques, methods and recipes, this category is for you. One 1st, 2nd and 3rd place medal will be awarded in 2007, but if this proves to be workable, and a popular category, we could expand it in the future. All the details for this new category are now being finalized, and will be posted to the Meadlennium web site very soon!

Everything you need to know about MEADLLENNIUM 2007, and more, can be found at our website: www.cfhb.org/mead

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CASK



Colonial Ale Smiths
& Keggers



Teaching a Friend about Homebrewing, Ales and Archaeology

By Norman W. Schaeffler, Photos by Jeff Flamm



The Main Tent: Lots of information about homebrewing, grains, hops, and yeast to look at and equipment to check out!

CASK celebrated "Teach a Friend to Homebrew" this year by having a informational booth and brewing demonstration at the First annual "Ales for Archaeology" event at Endview Plantation on November 4 in Newport News. This beer festival was a fundraiser for Newport News Archaeology and featured a pit-cooked BBQ lunch, live music, and 9 regional breweries. Clay Pipe, Dogfish Head, Green Flash, Harpoon, Humboldt, New River, Old Dominion, St. George, and Thirsty Dog were there with at least one if not more of their beers to sample. The brainchild of Conner over at St George Brewing Company, this events marked the return of a beer festival to the Peninsula. The event was so successful that it looks like there will be a repeat next year, which is good news for beer lovers.

CASK has three tent sites in the vendor area. We used one to set up an informational area to showcase homebrewing ingredients and equipment and to talk about homebrewing as a hobby. The second tent was a staging area for the brewers and a place for people to sample some fresh homebrew. In the third site, three intrepid brewers spent the morning "brewing in the wild". Don Welsh, Jeff Flamm, and Harrison Gibbs showed the crowd how beer is brewed and filled the air with the wonderful aroma of boiling wort. It was a great afternoon and I hope the start of a long tradition.



Have Kettle, will Travel.

Brewers Don, Jeff and Harrison man the kettles.



Free Beer! Nothing brings out the crowd like some homebrewing knowledge and a sample or two!



Brewing Techniques: Dry Hopping and First Wort Hopping

By Harrison Gibbs

During September's meeting, several questions arose regarding the techniques of dry hopping and first-wort hopping.

Dry Hopping

If you want more hop aroma from your brews, dry hopping is a technique you should try. Dry hopping gets its name from the fact that the hops are not added to the kettle during the boil, but are instead added to the secondary fermenter (or keg) while still dry. This approach extracts maximum aroma while having little to no impact on flavor and bitterness.

To dry hop a batch of beer, add about 0.5 - 1.5 ounce of hops, dependent on how much aroma you want. Although dry hopping with hop pellets will work, I prefer using whole hops. You do not need a bag, just stuff them down the neck of the carboy – the hops will float on top of the beer and you can siphon it out from under them after a week or so.

Another approach is to dry hop in the keg. This approach is common in English cask-conditioned ales. To try this method, use a little "Sure Screen," available from your local homebrew shop to avoid clogging the keg's dip tube. Just slip one over the end of the dip tube to avoid hops in your poured beer.

First Wort Hopping

Another method of using hops is first-wort hopping. First wort hopping is an old, yet recently rediscovered process consisting of adding a large portion of the finishing hops to the boil kettle as the wort is received from the lauter tun. As the boil kettle fills with wort, the hops steep in the hot wort releasing their volatile oils and resins.

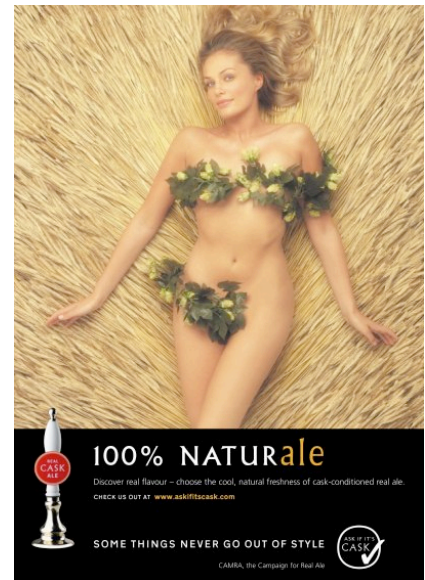
The aromatic oils are normally insoluble and tend to volatilize during the boil. By letting the hops steep in the wort prior to boiling, the oils have more time to oxidize to more soluble compounds and a greater percentage is retained during the boil.

In 1995, the late Dr. George Fix posted to the Home Brew Digest about a process he had recently come across described in the brewing literature. Later, in *New Brewer*, 19(5), 19-22, 1995, Bill Pengelly tried to describe this mystery, indicating that the phenomenon may be due to the antioxidant properties of hop polyphenols. Normally during sparging and kettle fill there is significant aeration and heat to promote wort oxidation, and hop polyphenols from first-wort hops may help in this regard. However, this remains speculation. Nevertheless, an article in a German publication a few years ago suggested first-wort hopping beers were preferred over those hopped in the usual fashion.

First-wort hopping involves adding hops into the first runnings from the mash. Essentially, the hops are steeped in 170F wort prior to the boil. This method may be attempted with extract batches if this stage is replicated with a long steep.

First-wort hopped beers impart a unique character. Only low alpha acid finishing hops should be used for First wort hopping with the amount being less than 30% of the total amount of hops used in the boil. The hops should be taken from the hop addition intended for the finishing/aroma addition. Although the hops are in the wort during the long boil, the bitterness is increased only slightly.

First wort hopping results in a more refined hop aroma, a more uniform bitterness (i.e. no harsh tones), and a more harmonious beer overall. For example, softer noble hops such as Hallertau, Tettnang, Saaz are said to produce a very pleasant flavor, while Northern Brewer hops result in a powerful pine tree flavor. It is really quite fascinating how the same hop used in various ways can impart such different character to a beer.





More Beer Please!

By Harrison Gibbs

A new wave of beer is washing over Hampton Roads. Several new breweries and taprooms have opened or are opening in the area and are deserving of our attention. Even a die-hard homebrewer must occasionally hoist a pint of ale that he did not brew.

As all CASK members know or should know, all of the bricks have been laid, the kettle fired up, and the **Williamsburg AleWerks** is finally open for business. AleWerks is a venture by Chuck Haines, a former partner at Williamsburg Brewing Company. All of their tanks full and the first batch of bottle and keg beer is in stores and local establishments. AleWerks' brewmeister Mike Pensinger operates a direct fired brick-clad Alan Pugsley designed brew house and ferment all our beers in state-of-the-art conical fermenters. Mike has brewed at Hilltop Brewery in Virginia Beach and is the owner of HomebrewUSA, one of the closer homebrew shops. He is also a pretty good brewer.

Mike has out their inaugural ale, a brown ale/brown porter style tavern ale. They also have released their American Wheat, American Pale, and Porter. I have had the Inaugural Ale, Pale and Porter, with the Porter being my favorite. Anyone who has not been by should stop by the brewery, take the tour, and sample the beers. AleWerks is located at: 189-B Ewell Road Williamsburg.

Farther away in Virginia, the German beer has made a beachhead. Brewing and serving German style lagers, **Gordon Biersch** opened its 18th facility nationwide. Owner Dan Gordon says he's surprised there aren't more breweries in Virginia Beach, with all of the navy guys down there. Any CASK member could have told him that a big population of beer consumers does not equate into "good" beer consumers.

Located at Town Center in Virginia Beach, the brewpub/restaurant brews five year-round German lagers and a seasonal beer in enormous stainless steel tanks at the back of the dining area. Although this area has seen brewpubs come and go, Gordon Biersch is part of a large national and well capitalized chain, allowing it time to catch on.

I remember this chain from my years in Southern California and they do produce some good lagers. The food is a bit high end, generally looking better than it tastes. My favorite Gordon Biersch style was its standard "Dunkel", a dark brown malty lager. Sadly, the Virginia Beach location will feature a golden export, hefeweizen, Czech pilsner, maerzen and schwartzbier as well as seasonals. All beers are German style lagers. Gordon Biersch expects to begin selling its bottled beers in Virginia markets by the end of the year.

Another brewpub, **Altplatz**, opened this year in Olde Towne in Portsmouth. Located at 615 High St, Portsmouth, Virginia, Altplatz ((757) 295-0700) has gotten very mixed reviews from various beer drinkers' websites. I do not have familiarity with the brewery or its beers.

In Newport News, **The Firkin & Frigate Pub** is now open in the new City Center in Newport News. Located at 711 Thimble Shoals Blvd, Suite 102, the pub is directly next to the parking garage. Owned by Harry and Greg Daniel, a father and son team, they purchased the franchise rights to build three Firkin Pubs in the Hampton Roads Area of Virginia. Firkin Pubs is a Canadian franchise that has 42 operating pubs in Canada. The theme is English Pub with appropriate beer and grub. Although I have not been there, maybe the CASK board can hold a meeting there sometime. Now if they have Unibroue on tap, I will believe they are really Canadian.

Finally, prolific restaurateur and musician Peter Pittman of the **Taphouse in Ghent** and partner Al Baesen are opening a second Taphouse in the former Bahir Dar Ethiopian Restaurant (and Bobby's Americana before that) in Hampton. The **Taphouse on Queens Way** will feature tavern fare, live music, 38 beers on tap and 180 by the bottle. In addition, the Taphouse will provide a strong boost to downtown Hampton, which attracts large Saturday night crowds with live music during the Hampton Block Party in the spring and summer. Adding an already popular bar with regular live acts to Marker 20, Goodfellas and the newly remodeled Goody's will help cement the block as a draw.

Pittman is already looking at other locations to start another Taphouse after Hampton is finished. He hopes to build many more from Richmond to Northeastern North Carolina.



CASK Homebrewer of the Year Update

Below are the current standings for the CASK Homebrewer of the Year. As you can see it is still up for grabs as we wind down to the final competition, the Winter IronBrew, which will be decided at the December Meeting/Party. There is still time to write a newsletter article or two for the december newsletter or give a brief presentation at the december meeting, the history of Christmas beers anyone? The Winter IronBrew is open to all styles as long as your beer has a starting gravity of 1.060 or more. Bring a keg or a few bottles, does not matter!

Name	Club Only	Competitions	Iron Brewer	Presentations	Articles	Organizing Club Events	Host Meeting	Total
Steven Davis	0	10	6	3	2	0	1	22
Harrison Gibbs	2	6	2	3	3	2	0	18
Dave Bridges	1	8	0	1	3	2	0	15
Brandon Orr	0	11	0	0	0	0	0	11
Norm Schaeffler	1	1	0	3	3	0	0	8
Ken Gillespie	0	2	0	0	2	0	1	5
Frank Clark	0	0	4	0	0	0	1	5
Brian Hershey	0	0	0	0	2	0	1	3
Don Welsh	0	0	0	0	2	0	0	2
Jeff Flamm	1	0	0	0	1	0	0	2
Brian Holloway	0	0	0	0	0	0	1	1
Preston Jones	0	0	0	0	1	0	0	1
Ramon Rodriquez	1	0	0	0	0	0	0	1
Your Name Should Be Here!								

Green Leafe Christmas Beer Dinner



The Green Leafe Cafe's Christmas Beer Dinner this year will be on December 16, 2006. The Green Leafe is located at 765 Scotland Street Williamsburg, VA. The Green Leaf offers creative and tasty food and beer pairings. This is an annual event for many CASK members, as the photo from last year's event attests. For more info contact inquiries@greenleafe.com or 757-220-3405



The CASK Calendar of Club Events and Competitions

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

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

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 Creme Ale selected as the CASK entry to the AHA Club-Only Light Hybrids competition.

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.