



The Cellar

The Official Newsletter of the Colonial Ale Smiths and Keggers

2007 Iron Brew Competition Rules Announced

By Steven Davis

The 2007 Summer Iron Brew competition will once again be held during the CASK Summer Party in July. This competition is a big point value toward the "Homebrewer of the Year" Award with 6 points going to the winner, 4 points to second place and 2 points to third. Now is the time to start brewing (or at least getting supplies) so we can have a huge entry turnout for the competition. We would love to best last year's entry total of eight.

The rules for this year are simple, yet unique. The 2007 Iron Brew competition will be for "Flavored Wheat Beers". The only requirements are that the grain bill (or extract content) MUST contain at least 20% wheat, AND the beer MUST contain some type of notable adjunct flavoring. This can include, but is not limited to: spices, honey, fruit etc.

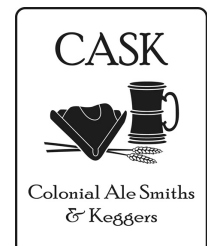
There is still plenty of time between now and July, so there is no excuse not to have entries from all club members for this competition. Anyone want to tackle a Mango Wit?

Blast from the Past?: Williamsburg Stock Ale lives on within the pages of the 365 Bottles of Beer for the Year Calendar! (Image from Ken Gillespie)



In this Issue of The Cellar:

The Cellarmaster.....	2
Finding Beer in New York City (It's not hard!).....	3
Brewing With Extract.....	3
The CASK Calendar of Club Events and Competitions.....	5





The Cellarmaster

By Steven Davis

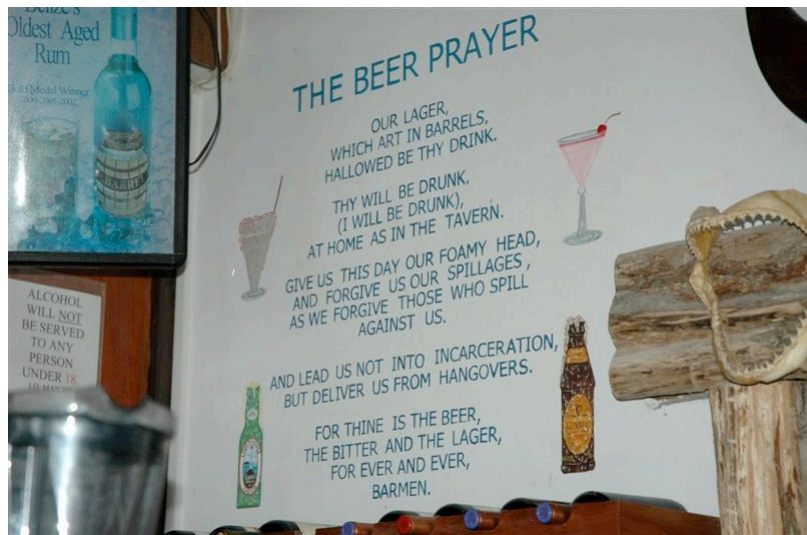


The February meeting of CASK started a little cold, and windy, as members converged upon Williamsburg AleWerks for our regular 3rd Thursday ritual. Unfortunately, fate would find Mike Pensinger in Seattle, and Chuck Haines home sick in bed. Thankfully, a sign on the Brewery Store door left by Chuck alerted us to our inevitable reality, we were a meeting without walls. Despite several members willingness to brave an outdoor meeting, sub-40 degree temperatures quickly caused reality to set in that CASK would have to resort to an unexpected change of plans... a Club member's home invasion. Without much delay, Craig Mayotte eagerly volunteered his wife Judith's dog grooming salon as an emergency meeting shelter. This was a decision he would probably later regret. The line of cars took off for Craig's house without delay.

As about a dozen or so members positioned themselves in the grooming salon, we quickly found the adjustable table a convenient addition to the meeting.

Judith was a real trooper, as she continued her dog grooming despite being surrounded by a group of beer fanatics. The Club sincerely thanks her for her hospitality. The style for February's meeting was Scottish Ales, with a presentation given by yours truly, and a few commercial and homebrew examples available for tasting. In addition, several members brought other homebrew for Club members to sample.

Upon finishing the presentations, it came time to get down to Club business of the 2007 officer elections. I, your new humble servant, was elected President and Don Welsh re-elected Treasurer by unanimous approval (which wasn't hard considering both of us were running unopposed). However the Club still found itself without a nomination for Vice President, and there appeared no hope on the horizon. Would the new President have to make an unprecedented move and "appoint" a VP as his first act in office? Luckily this was avoided, in one of the cleverest double-crosses in Club history. While Craig Mayotte was distracted talking to another member, Lee Benner acknowledged his dedication to the Club for stepping up to host the meeting on a moment's notice, and quickly nominated him for Vice President. Before Craig could acknowledge what was happening, his nomination was seconded and approved by unanimous oral vote, and in the blink of an eye, CASK had found itself a new Vice President. Many thanks to Craig for stepping up in the Club's time of need ☺ In all honesty, Craig is a very active and dedicated Club member, and will make an excellent Vice President.



A nomination to make this the Official CASK Prayer ... or the next tee-shirt back?

As CASK moves into 2007, your newly elected officers hope to continue the Club's success, and venture into new areas to help expand both the Club's popularity and membership. I would like to personally take this moment to thank Norm Schaeffler for the 2 fantastic years he has served as Club President. His knowledge and leadership of CASK have been invaluable and will be a very hard act to follow. Thankfully, Norm has volunteered (no actually he really did) to continue on as the Web/Newsletter Editor, so these high quality monthly publications you are used to will continue without change.

I am looking forward to the challenge of leading CASK in 2007, and request any and all recommendations from members as to what you would like to see in CASK's future. Cheers.



Finding Beer in New York City (It's not hard!)

By Don Welsh

I was in New York City from February 9th through February 15th which gave me a great opportunity to sample some of the great beer locations in the Big Apple. While I did not stray out of Manhattan much, I did make it to the Brooklyn Brewery and it was worth it! It was actually easy to get there via the "L" train which runs across 14th street. I got on at 1st Avenue and had to only go one stop to Brooklyn. Trains from north of 14th all link up with the "L". Directions are on the web site: (<http://www.brooklynbrewery.com/>)

A nice young woman gave a tour and I stayed on and asked questions. She said Garrett is there often...but not this day. They had quite a crowd so they don't give the beer away but it is only \$3 a beer. I drank until I ended up buying a shirt and two glasses.

On another day, I happened upon a beautiful beer bar on East 36th Street called "The Ginger Man." See the web site: (<http://gingerman-ny.com/GingerManFlash/GingerMan.html>) It is a very nice place with an attractive interior. It did not have much food besides sandwiches but it does have 66 taps and 130 bottled beers.

Down in the East Village, you will find a nice beer bar called "d.b.a." It's on 1st Avenue between 2nd and 3rd Streets. They don't have food but they do have many taps with nothing ordinary in the bunch. They also have over 40 single malt scotches and many single barrel bourbons. (<http://www.drinkgoodstuff.com/ny/default.asp>)

The Heartland Brewery has been around for years. They now have four locations around New York and they all have pretty good food. (<http://www.heartlandbrewery.com/media/heartlandbrewery.html>) I went with the seasonals. They had an excellent black lager with notes of licorice. They also had a most excellent barleywine.



My best find was a 5 minute walk from where I was staying. It was a Belgian restaurant called "Petite Abeille." There are four of them in New York City. I went to the one on East 20th Street. (<http://www.petiteabeille.com/>)

They only had a few taps but they had about 40 Belgium beers in bottles. On Monday nights, all the beers are half off! I had a couple of great brown abbey ales. I think they were Maredsous Double and Grimbergen Double but I was so busy gabbing with the bartender, I did not write them down!

There are many other places for beer but a huge snow and ice storm blew in on my third day so I did not wander too far. I stuck with the places I found and they served me well!

Brewing With Extract

By Harrison Gibbs

Extract Brewing is where most of us began our wonderful hobby. And there are a few of us, who still enjoy the comforting simplicity of extract brewing even after we have gone on to step infusions, decoctions, and other labor intensive and costlier (at least in equipment) methods of brewing. So let me share some of the extract brewing tricks I have learned over the years.



Before we get to the extract and the boiling, let us look at the most important thing to get right - the Yeast. Yeast is usually the most important ingredient in a good extract batch, and with yeast cleanliness is all important. Fortunately, there are good sources of pure yeast, from the Wyeast smack packs and White Labs vials to the new Fermentis Safele dry yeast. An extract batch can always be improved if you are willing to make a starter. And if you are willing to use starters, you can save money by trying to culture some of your favorite bottle conditioned beers.

Whether you are brewing with extract or mashing grains, the ability to quickly cool the boiling wort down to room temperature at the end of the boil is crucial. Some brewers use immersion chillers, others counter flow devices. A cheaper and easier method is using a sterile ice cube to cool your wort. This requires a 6 to 8 cup Tupperware container and fill it close to the brim with boiling water from a tea kettle. Cover it with a lid and when it cools to a reasonable temperature stick the plastic container in the freezer and within a day you will have a sterile chunk of ice that will quickly bring your wort down to pitching temperature. Remember to factor in that extra water.

Now we can get to extract. I have found that that 5 pounds of light malt extract or 6 lbs of liquid extract along with 1 to 2 pounds of adjuncts makes a good basic recipe for pale ale styles. For darker beers, I like to use dark malt extract with 1 to 2 pounds (0.45-0.9 kg) of dark roasted grains. Once you get some experience with different extract brands, you will learn which best fits the style you are attempting.

Whether the malt extract is labeled hopped or not, you will probably want to add more of your own. Always use freshly purchased hops. If you need to store your hops, keep them in the refrigerator or even better the freezer. The cold temps will reduce their oxidation and breakdown. However, constant warming and freezing may increase their degradation. Always boil your bittering hops at least 60 minutes to get the proper bittering character.

Grains still serve a purpose with extract brewing in the use of specialty grains and adjuncts. Grains used as adjuncts, to add more fermentables, require a mini mash before adding them to the wort. Crystal and roast grains can be steeped at 150F for about 30 minutes to get their full effect. A grain bag or strainer helps separate the grains from the wort avoiding excess mouth-drying tannins from boiled grain. Adjuncts can be treated the same just make sure your temperatures are close to 150F. It also helps to sparge your mini-mash with additional hot (175F) water.

Boiling an extract recipe differs little from all-grain brewing. The only real trick comes in adding the malt extract, which can scorch on the bottom of a hot pot. Heat the water to boiling before adding the extracts, but make sure that you turn off the burner while you add them in. It usually takes about three hours to leisurely brew up a batch of malt extract beer, including clean up.

After the one hour boil and all of the hops added according to the recipe, it is time to cool it so that you can pitch the yeast. Depending on pot size, you can add a bit of cold water to bring the wort down from boiling temperature - the residual heat of the wort should sterilize the additional water. Now is when you grab that sterile ice cube from the freezer.

Transfer it to the sterilized fermenter. A plastic bucket is easier to handle than the glass carboy at this stage. Now is a good time to strain the wort as you pour it from the pot into the bucket. Remember to sterilize your strainer before hand. Now pitch the yeast. If you made a starter try remaking another one from the yeast left over in the secondary. Another good cheat is to plan to brew when you bottle again, now you have plenty of yeast absent the trub from the primary.

Jay Akeney of the Strand Brewers in California recommends splitting the process over two evenings. For example, on the first night, bring the wort to a boil and add your grain adjuncts and the bittering hops. This should take less than an hour. Cover the pot and turn off the heat. The next night, bring the wort to a boil again, add the flavoring and bittering hops at the appropriate time, cool the wort down, transfer it to the carboy and pitch the yeast. According to Jay, "Using this split, an activity that used to consume sunset to midnight can be accomplished in two shorter, easier sessions. Just don't take the lid off your brew pot between boils!"



The CASK Calendar of Club Events and Competitions

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

March	Wheat Beers
April	Extract Beers (Club-Only)
May	TBD
June	TBD
July	Strong Ale (Club-Only)
August	Bock (Club-Only)
September	Marzen/Octoberfest
October	Pilsner (Club-Only)
November	Winter/Christmas Beers
December	Free-For-All

March 24, 2007: Shamrock Open - Homebrew Competition Raleigh, NC, US Contact: David Buning Phone: (919) 467-2791 Email: dabuning@nc.rr.com Web: <http://www.hbd.org/carboy>

April 13, 2007: 2007 National Homebrew Competition Regional Entries Due. See the CASK Competition Coordinator for details or go to www.beertown.org.

April 19, 2007: April Meeting of CASK The April meeting will be held at the [St. George Brewing Company](#). We will be having the Club-Only Competition for Extract Beers. **Style of the Month: All Extract Beers**

April 28, 2007: World Beer Festival Raleigh Downtown Raleigh, NC, Moore Square, 1st Session: 12 noon to 4 pm, 2nd Session: 6 pm to 10 pm, The World Beer Festival is the largest celebration of national and international specialty beers in the Southeast...300 beers from 130 breweries, and is a benefit for charity.

May 5, 2007: Big Brew/National Homebrew Day Local site TBD. 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 11, 2007: 2007 Samuel Adams American Homebrew Contest - LongShot Boston, MA, US Contact: Mark Irwin Phone: (617) 868-7381 Email: irwin@stat.harvard.edu Web: <http://www.wort.org/longshot07>

May 12, 2007: BURP's Spirit of Free Beer XV Hosted by Brewer United for Real Potables in Ashburn, VA Contact: Joe Gherlone Phone: (202) 767-1464 Email: joseph.gherlone@cox.net Web: <http://burp.org/events/sofb/2007/>

May 13, 2007: 5th Annual Virginia Beer Festival 1:00 pm - 7:00 pm, Town Point Park, Norfolk Beer Tasters (age 21+) \$20 advance, \$25 day of, Non-Tasters (age 13+) \$10 Table for eight \$240 - Advance purchase required; deadline May 1 call 757-282-2822 to reserve yours. Water, hops, yeast, and malt equal beer! Let's celebrate. Grab your gang and join us for a Saturday full of live entertainment, fabu food, and a bevy of beers, microbrews and other libations from 32 different breweries, domestic and international. You asked and we've expanded the hours, plus added more tables for reservation. See you at the waterfront.

May 14, 2007: American Craft Beer Week May 14- 20, 2007 American Craft Beer Week This celebration is designated as a time for all legal-drinking-age Americans to explore and celebrate the flavorful beverages produced by our small, traditional and independent brewers. Craft brewers produce flavorful beers that combine classic European recipes with bold American innovation.

May 17, 2007: May Meeting of CASK 7:30 PM at the [Williamsburg AleWerks](#). **Style of the Month: TBD**

June 21, 2007: National Homebrew Conference - Denver, CO. June 21 - 23, 2007 National Homebrew Conference - Denver, CO. Sunshine, a beautiful mountain backdrop, an upbeat city and a state with more than 100 breweries (according to the Brewers Association) is home to this year's American Homebrewers Association National Homebrewers Conference. An estimated 800 homebrewers from across the country will come to Denver for the American Homebrewers Association 29th Annual National Homebrewers Conference. The National Homebrewers Conference is the world's largest conference devoted to amateur brewers.

June 21, 2007: June Meeting of CASK 7:30 PM at the [Williamsburg AleWerks](#). **Style of the Month: TBD**

August 4, 2007: National Mead Day The American Homebrewers Association (AHA) Mead Day is a national event to help increase camaraderie



among homebrewers and meadmakers and introduce or reintroduce the meadmaking hobby. Each year on the first Saturday in August, homebrewers around the nation are encouraged to invite non-brewing and brewing friends and family to celebrate by making mead.

August 16, 2007: August Meeting of CASK 7:30 PM at the [Williamsburg AleWerks](#). **Style of the Month: Bock**

September 20, 2007: September Meeting of CASK 7:30 PM at the [Williamsburg AleWerks](#). **Style of the Month: Marzen/Octoberfest**

October 6, 2007: World Beer Festival Durham
The Historic Durham Athletic Park Downtown Durham, NC 1st Session: 12 noon to 4 pm, 2nd Session: 6 pm to 10 pm, Over 150 World-Class Breweries Participate in "All About Beer" Magazine's World Beer Festival Durham Serving up some of the World's Best Brews. USA Today says that the World Beer Festival is one of the "10 great beer festivals to tap into for some suds in the summer sun."

October 18, 2007: October Meeting of CASK 7:30 PM at the [Williamsburg AleWerks](#). **Style of the Month: Pilsner**

November 3, 2007: Teach A Friend to Homebrew Day The American Homebrewers Association (AHA) Teach a Friend to Homebrew Day is an international event to introduce people to the homebrewing hobby and establish relationships with local homebrew supply shops.

November 15, 2007: November Meeting of CASK 7:30 PM at the [Williamsburg AleWerks](#). **Style of the Month: Winter/Christmas Beers**

December 20, 2007: December Meeting of CASK 7:30 PM at a location to be determined. **Style of the Month: Free-for-All**

Spring Competitions

You might think that with March being the month of St. Patrick Day that Irish Stout or maybe green beer would be the style of the month. But for the AHA Club-only Competition, you need to go north for Scottish Ales (BJCP category 9A, B and C), which are the style for the next COC. Bring three 12 oz bottles and we will judge them at the club meeting. The winning entry gets to represent the club at the national level.

The next Club-Only is extract beers, which require at least 50% of the fermentables to be from extract. Everyone (except maybe Steve) should be able to submit an entry. This is the MAY competition and

entries will be judged at the April Meeting. There is still time to brew for this one!

If you have been planning ahead, you should be at the bottling phase for your entries to the AHA Nationals, which uses the BJCP guidelines, due on April 13th. May 4, 2007 is the deadline for BURP's "Spirit of Free Beer XV" to be held in Ashburn, VA. This is one of the few Virginia competitions and the only one scheduled so far. A bit farther is the May 12, 2007 U.S. Open hosted by the Carolina BrewMasters in Charlotte, NC.

Other past Spring Competitions have not been scheduled such as May Mead Madness in New Bern and the Dominion Cup in Richmond in May.

You still have plenty of time to brew for the next competition, as well as all the other COCs.