



The Cellar

The Official Newsletter of the Colonial Ale Smiths and Keggers

Brewing With Your Computer

By Dave Bridges

Many brewers ponder the need of using some sort of brewing software. Others understand that beer has been made for thousands of years, often with no assistance to the brewer other than the knowledge passed down to him during his apprenticeship or lessons learned during trial and error. Today, with the availability of computers, and the minimum expense of software, lots of homebrewers are taking advantage of brewing software to manage their brewing experiences and help them make better beer.

I brewed for 2-3 years using nothing but the recipe sheets that came with the kits I ordered, following directions on the sheet and recording my gravities in the spaces provided. After the brewing was over, the sheets went in a folder until it was time to enter a contest, when I needed the recipe for the entry form. This gave me the necessary record keeping that helped make entering contests easier. Whenever I had a question about a recipe, or received a score sheet back with some helpful comments from the judges, I had to dig the sheet out of the folder, make some comments in the margin, and hope I remembered to check the folder the next time I wanted to re-brew that recipe. Software has changed all that.

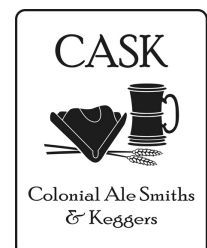
I have a favorite APA that I brew 2-3 times a year. While I could probably brew it from memory, looking at the various versions of it I have brewed reveal some interesting notes. Specific yeasts, while similar to others, give noticeably better results. Adding minerals to try to replicate water in a certain city didn't really change anything at all, and doesn't need to be repeated. All these notes are available and copied into the next recipe when I brew it, to remind me what works and what doesn't.

Today's brewing software such as ProMash, BeerSmith, and BeerTools (I'm sure I'm missing some others) and homemade spreadsheets allow you to keep excellent records, and most provide databases for various grains, hops, and adjuncts to allow you to generate recipes tailored to your own tastes and desires. Other tools such as dilution/boil off calculators, water chemistry programs, inventory control and measurement conversion files let you tweak your recipes and achieve the results you desire. For the health-conscious among us (and as we know, homebrew is better for us than some commercial beers), your software can give you a good estimate of final alcohol content, and the number of calories/pint. Another benefit of software is that you can set it up to represent how you brew: extract, all-grain, type and size of your mash tun and brew kettle, and expected boil-off during a session to get an expected final result.

Another benefit is the ability to change things at the last minute. If you're getting ready to brew your favorite ESB and the local homebrew shop doesn't have the exact type of hops you had planned on using, or if the alpha acid units for this year's harvest are higher/lower than you had expected, you can change this information in your

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The Cellarmaster

By Steven Davis

The Luck of the Irish Shines upon CASK at the Shamrock Open

March 24, 2007 featured the holding of the 12th annual Shamrock Open in Raleigh, North Carolina and an opportunity for two of CASK's officers to participate in one of the largest homebrew competitions on the East Coast. Dave Bridges and I felt like we were just the two to undertake such a challenge, and made plans to attend. I volunteered to judge, and Dave to steward, at the event. We left my house in Yorktown shortly after 4:00am to drive down to the competition, which would end up running from 8:30am until just after 6:00pm, making for one very long day.

The competition featured a record 448 entries, besting their previous mark by more than 100 entries. Upon hearing this number, Dave and I both knew we were going to have a lot of fun, but also a lot of work ahead of us. The morning flight found me able to judge my most favorite style of beer, Pilsners. I considered myself very fortunate to do so, however it soon turned into an unfortunate situation when the last of the 16 beers had been sampled and all judges found themselves with none scored above a 34. This is a very rare and almost impossible occurrence, considering the reputation and talent of the brewers in NC. Though the beers had not lived up to my hopes, I still enjoyed actually getting to judge the style for once. Since I am usually entered in this category, this is the first time I have ever actually been able to judge them.

Following a wonderful lunch that was provided by our gracious hosts at BB&Y Restaurant, it was time for the afternoon flight. This round would find me assigned to the Specialty Beer table to judge 18 "anything goes" brews. With most beers scoring over 35 and four over 40, this provided a very pleasant reprieve from the mediocrity of the morning. Upon completion of this flight, I was given the honor of being asked to judge at the best-of-show table where I would get to try the 26 winners of the day. It was here that I was able to experience one of the best Doppelbocks I have enjoyed in my life. It was only fitting that this beer would take home the Grand Prize for the event.

CASK faired well in the event, as Dave Bridges took home a Second Place for his Raspberry Wheat Chex Wit and a Third Place for his Scottish Wee Heavy. I also scored a Second Place for my Belgian Golden Strong Ale and a Third Place for my Kölsch.

CARBOY, the host club for the event from Raleigh, put on yet another excellent competition, which once again concluded with possibly the best raffle held by any Homebrew Club. Following the judging of 60 (yes 60) beers, I could think of no better way to finish off the day than dinner at a local tavern followed by an evening of sampling beers at the Carolina House. The only thing that amazes me more than the fact that I survived the day, is the fact that I actually remembered enough about it to write this article. Cheers.

Brewing with Computer (Cont from Pg. 1)

database and come up with an updated amount of hops to use to achieve your desired result. If you sparged and started with a larger pre-boil volume than you expected, with a subsequent lower Original Gravity, your software can help you determine how much longer to boil, and when to start adding your hop additions to keep the right balance of bitterness, flavor and aroma, and to help you end up with your desired Final Gravity.

There are a number of additional benefits to using software that I won't get into now. I will say that I wish I had started using software earlier in my brewing experiences. The ease of generating recipes was certainly helpful when I decided to switch from partial-mash extract brews to all-grain and decided to try to come up with my own recipes. I currently use BeerSmith, but several club members use ProMash, and some have come up with Excel spreadsheets of their own that do what is required of them.

For more information on BeerSmith, ProMash, and Beertools, visit the following websites: www.beersmith.com, www.promash.com and www.beertools.com/



What's Brewing North of the Border?

By Ken Gillespie

I recently spent several weeks in a decent sized city an hour outside of Toronto, Canada. Being a beer nerd, I tried new beers whenever I could, and looked into homebrewing in Canada. The results were interesting, but made me appreciate our methods and materials.

The Canadians love their beer, and lots of it. It also is quite expensive, with the cheap beers around \$24-28 / case, and most premium beers around \$35 / case. I didn't see much in the way of micro brews or brew pubs either. The market demand seems to more of the mainstream lighter lagers, for after that exhausting curling match.

I visited a local brewery, Robert Simpson Brewing. It is a new startup, less than 2 years old, with a first class 25 barrel brewery. They only have one beer, a pale ale, sold on the premium beer market. It was good, but light and low hop rate.

I also tried to find out about homebrewing in Canada. This city had 3 brew on premise (BOP) establishments for beer, and 15 for wine. I did not find any equipment / ingredient suppliers in this city, although I understand there are some stores in the Toronto area.



I visited one of the brew on premises businesses, and met with the owner (I'll call him Fred) for a couple of hours. He had a older but respectable 7 barrel system, purchased from a HOPS brew pub in the US. He was quite proud of the variety of five recipes that customers can choose from. The cost is about \$60 for 3 cases, considerably lower than going to the beer store. This seems to be the main selling point for the BOP market. The customer's involvement is limited to pitching yeast, and canning. Canning seems to be the preferred packaging method, and is billed by the owner as a benefit compared to his competition. I had the privilege of meeting two customers, and witnessed the canning operation during my visit. They were repeat customers and pretty excited about their purchase, and taking a big chance. In addition to the repeat order of a cream ale, they were also going for the dark ale, which was about the color of a Newcastle Brown, and still very mild.





The legal story – The laws are carefully drawn for BOP establishments. The business can brew the wort, or let customers do so on his equipment, but Fred legally can't pitch yeast. This is how BOP establishments avoid the liquor tax, which is about half of the price you pay for beer and liquor. Also, Fred can't legally provide samples to potential customers, although they can sample .2 liters total (about 7 oz), of their own beer at packaging time. They must have lost track, as I had at least 2-3 of their beers myself.

In reviewing the operation, I was trying to figure out how Fred handles going from a 7 barrel batch to the fermenters, which are about 7.5 gallons, maybe 25-30 of them per batch. He tried to avoid the question, but finally broke down.

What he tells the customer - He brews maybe twice / week, then transfers the wort into the ~30 liter plastic barrels lined with plastic bags, where he keeps them in storage until a customer comes in to pitch the yeast. That takes the customer all of 1 minute. Then the high tech air lock is installed (see picture). The trick is to not get the rubber band on the bag too tight, so the gas can escape. After two weeks, the beer is transferred through a filter and into large Corny kegs and force carbonated. The customer comes back to can the beer, which takes about 30 minutes. Then the customer takes the beer home and shares with his buddies after the curling or hockey match as his homemade brew.



The real story – Fred doesn't want to risk infection by waiting days or even weeks to pitch the yeast in the smaller fermenters, so he pitches into the entire batch immediately after brewing. This is highly illegal under his BOP license (Fred is a fake name). The customer's beer is fermenting before he has even placed an order, he just doesn't know it. When the customer comes in, he pitches cloudy water (fake yeast starter) into a barrel of colored waste water, which is held for the next customer to dump cloudy water into.

I sampled several of his beers (sampling is also illegal), and while they were good, they were all very mild in flavor and aroma. In a US brew pub or micro brew, we are used to seeing 1-2 lighter lagers or pale ales, and some of the beers being porters, IPAs, etc. That just doesn't seem to be what the market wants in Canada. Rickard's Red (something like Killian's), is the darkest commercial Canadian beer I found. I also thought Fred was relatively uneducated in brewing. He had an outside resource develop the recipes, and some of his methods and comments were unimpressive to say the least. Coming from me, that means he must be pretty low in the brewing food chain.

I haven't been in a BOP business in the US, but it is my understanding that they generally offer a wide variety of recipes, and you do the brewing under their supervision. This way, you get some training and exposure to homebrewing before you make an investment in equipment. I'm sure there are some businesses more along these lines in Canada, but I didn't find them. What I saw gave me a new appreciation for our methods and materials.



Kurt Vonnegut, Jr. and Beer History

By Harrison Gibbs

The recent passing of Kurt Vonnegut (1922-2007) is a great loss to fans of post war American literature. However, few people know about his connection to the American Beer industry. Kurt Vonnegut's maternal grandfather, Albert Lieber, was a brewer, whose coffee-flavored beer won a Gold Medal at the Paris Exposition of 1889. It also one the Gold at the 1904 St. Louis World's Fair!

Some of this history comes out in Vonnegut's novel *Timequake*, where he blames his mother's suicide on the life created by his grandfather Albert, a millionaire who tried to become an American aristocrat and drag his family along with him. Although this part of the tale has little to do with beer, the real story is part of Indiana history.



The Lieber's had been brewing in Indianapolis since the 1870's when his great-grandfather, Peter Lieber who was the private secretary to General Oliver Morton during the Civil War, bought the brewing firm of Gack & Biser, renaming it the P. Lieber Brewing Company. This brewery later merged with two other breweries to form the Indianapolis Brewing Company. Peter Lieber was the president of the new company. Albert Lieber, Peter Lieber's son was the first managing director. Although they both were Republicans, they changed allegiance because of a temperance plank in the party's platform. Peter was very involved in Democratic politics and was the messenger who took Indiana's electoral votes to Congress one year. Peter was appointed Counsel to Duesseldorf in 1893 by President Grover Cleveland.

Lieber's beers included Tafel, Circle City, Crown Select, Duesseldorfer, Lieber's Gold Medal Beer ("Tastes Right, Named Right"), Tonica, Burgomaster, Derby, and Progress Beer. They won a gold medal for their Duesseldorfer in Paris in 1900. There was a "magnificent industrial parade" when they returned with the medal. They also won the grand prize gold at the St. Louis World's Fair in 1904.

The recipe for a dark lager beer that Albert Lieber devised was brewed by Wyncoop Brewing, Denver, in 1996 to celebrate the new library there. It was called Kurt's Mile-High Malt, including Albert's "secret ingredient" of coffee.



Every thing you wanted to know about Sanitation, but were afraid to ask!

The podcast Basic Brewing Radio, <http://www.basicbrewing.com/radio/>, posted a two very informative podcasts on the most important issue for successful homebrewing, sanitation. The first on posted on March 22, 2007 is entitled "Sanitizing with Iodophor" and features Murl Landman of National Chemicals, who discusses sanitization techniques in general and using Iodophor specifically. The second posted on March 29, 2007 and is entitled, "Sanitizing with Bleach and Star San", features Charlie Talley from Five Star Chemicals, the inventor of Star San. He discusses best practices in using household bleach and Star San in sanitizing equipment. I think he talks more about bleach than he does about Star San. Great info, great listening!



CASK Member Profile: Jeff Flamm

Full Name: Jeffrey Flamm

Hometown: Lived in Centerville, OH until I was ten then Bradenton, FL through high school.

Town of Residence: Newport News, VA

Occupation: Aerospace Engineer

Years Brewing: I started brewing about 10 years ago. I did not brew anything for a few years and resumed about 4 years ago.

Favorite Beers to brew: I like brewing brown ales and German lagers. Have a German Double Bock lagering now - still has a couple of months to go...

Favorite Commercial Brew: Too many to choose... Aventinus, Andechs Doppelbock Dunkel, Erdinger Dunkel Hefe-Weizen, Ayinger Celebrator, Köstritzer Swarzbier, Weltenburger Barock Dunkel, Alaskan Amber, Big Sky Moose Drool, Coeur d'Alene Vanilla Bourbon Stout.

Favorite Brew Pub or Beer Bar: Portsmouth Bier Garden; Germany: Kloster Andechs or maybe Weltenberger Kloster I can't decide.

How did you started brewing?: I received a Mr. Beer kit as birthday gift about 10 years ago. I brewed several Mr. Beers over the course of about a year with good results at the time and then stopped for few years. I don't remember why I stopped. About 4 years ago my brother-in-law built a kegerator from an old chest freezer and started home-brewing. I liked what he had done so I built my own kegerator from an old freezer and ordered an extract kit from morebeer.com. I have been home-brewing ever since. I have since upgraded my brewing equipment and my kegerator!

Level of Brewing: After winning a small mash-tun at the last CASK Summer party I started brewing a few "mini-mash" kits. It is not big enough for an all-grain batch, but after doing a few mini-mashes I am thinking about building a larger mash-tun for some all-grain recipes.

Why do you brew?: It is a good excuse to have a few good friends over for some good conversation and good beer.

Awards, Beer Related Associations, etc: Won one CASK club only extract brew competition. Member of AHA.





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 (Club-Only)
May	Sake
June	Brown Ales
July	Strong Ale (Club-Only)
August	Bock (Club-Only)
September	Marzen/Octoberfest
October	Pilsner (Club-Only)
November	Winter/Christmas Beers
December	Free-For-All

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
Join CASK at St George Brewing Company, Hampton VA. 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 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 [Coastal Wine Connection](#). **Style of the Month: Sake**

May 19, 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.

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: Brown Ale**

July 14, 2007: Dominion Cup Richmond, VA. Location: 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 rein-



roduce 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**