



The Cellar

The Official Newsletter of the Colonial Ale Smiths and Keggers

Summer Party Details

The 2007 CASK Summer Party will be held on Saturday, July 21, 2007. Club members Frank and Gail Clark have once again agreed to host the party at their home and Frank and his band will perform for the enjoyment of all. The Summer IronBrew competition will once again be held at the Summer Party. 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. The rules for this year are simple, the entries must be a flavored wheat beer. 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.

Delivery of Dominion Cup Entries

Members interested in entering the Dominion Cup this year need to be aware of two dates: July 2nd and 10th. These are the two days that a CASK member will be driving beers up to the drop-off location, the Weekend Brewer in Chester. If you do not want to drive your entries to Chester yourself, you need to talk to Dave Bridges for the July 2 drop-off or Steven Davis for the July 10th drop-off. All entries must be accompanied with an official AHA Entry Form. Each bottle must have a Bottle I.D. tag attached by a rubber band. Entrants must submit 3 bottles for each entry. The registration fee is a flat \$5 per entry. Please include a check payable to James River Homebrewers.

Dominion Cup Free for First Timers!

For the first time in CASK history and in an effort to get new members to join the competition world, this year CASK will be reimbursing club members ONE entry fee for all first time entrants of the Dominion Cup. So if you every thought about entering one of your beers in a competition, now is the time, cause it's on the club's dime!

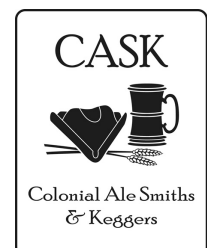
If someone put a six pack of beer in the casket and then someone else takes two beers out for the ride home.... you might be at a redneck funeral.

-Jeff Foxworthy



In this Issue of The Cellar:

"Choc" Up One New Brewing Experience.....	2
A New "Micro" in Billsburg?.....	3
The CASK Calendar of Club Events and Competitions.....	4





“Choc” Up One New Brewing Experience

By Ken Gillespie



During a recent business trip to Oklahoma, I was given the opportunity to brew with the folks at Krebs Brewing. They are a relatively small craft brewer; running a 15 barrel system, and last year they produced about 2500 barrels. Although small, they seem to be gaining recognition, getting high marks recently by a rating in the Tulsa newspaper.

They are part of a great Italian restaurant, called Pete’s Place, which serves all of the Krebs beers on tap. Their flagship is “Choc beer”, an unfiltered wheat beer that was supposedly originated by the Choctaw Indians, and later refined into its present formulation. Other beers include a light lager, red ale, pale ale, peach flavored wheat, Choctoberfest, and a Schwarzbier. The Scharzbier is a new beer that was scaled up from a recipe by a local homebrewer by the name of Shawn Scott, who has had considerable success in competitions, including the National Homebrewing Competition.

I spent the day brewing with them, and it was interesting how similar their process was to homebrewing. The differences were generally subtle, and geared toward costs, time, and consistency. There may even be a trick or two we could make use of.

- They have a hydrator, which is a water nozzle on the bottom of the grain bin. As the grain flows out of the bin and into the mash tun, it is hit with a strong blast of vaporized water from the hot liquor tank, so the grain is fully wetted as it drops into the mash tun. Stirring is virtually optional. I wish I could come up with something like that.

- A trick he started recently is to use rice hulls in his wheat beer. It has no fermentables, but helps to prevent a “stuck sparge”, by improving the flow of the sparge through the grains. This should also work well with ryes. I noticed these were available in the Northern Brewer Catalog.

- They cheat a little on mash time, starting the 60 minute clock from beginning of mash in, which takes 20 minutes, for a net 40 minute saccharification rest. Their typical mash efficiency is 82%, considerably better than I get. They seem to have a relationship with Oskar Brewing in Colorado, and trade information. Apparently Oskar uses a 20 minute rest, which they developed by reducing the rest 5 minutes each consecutive batch until they saw the efficiency drop off.



- He uses city water to cool the heat exchanger for wort cooling, much like homebrewing. In the winter, his wort cools in about half the time compared to summer. He has done studies on the alpha acid extraction of his aroma hops after the boil using an outside lab to measure IBUs. He indicated that the slower wort cooling in the summer can cause an increase of 10 IBUs in his finished product, due to the extended soak time. He slows his cooling rate during the winter to make it consistent year round, but he is planning to modify his brewery for better summer cooling. I thought this was

interesting information, since my brewing software only considers the boiling time of the hops to calculate IBUs.

- There is a whirlpool cycle immediately after the boil. The wort is cycled through a pump and back into the brewpot tangentially that creates the whirlpool. This makes the hops and sediment collect in the center of the brewpot for easier and cleaner transfer from the brewpot to the fermenter. I am curious if a homebrewer can do this simply with a gentle stir for a few minutes.



•I thought it was interesting that for a relatively small brewer, he justified buying silos easily. He has two silos, one for wheat and one for two row. By buying in bulk, he brings down the cost not only of these two grains, but in the all the grains he buys from Briess. I believe he said his average cost for two row is \$.19/lb. So if we formed a CASK co-op, we could get a silo and buy in truckload quantities for huge cost savings. **Craig and Steven**, get started on it.

All in all, it was a great time and learning experience. The folks there were very hospitable and treated me like family. They fed me a great Italian lunch, and wouldn't let me pay for a hat, T-shirt, etc. I think that is just how they are; because they also fed the contractors working on a building addition. In return, I assembled a case of various Virginia beers, including a few of mine, and shipped it to him for "market research".



A New "Micro" in Billsburg?

Something strange is going on ... Anheuser-Busch has created a special craft-style beer at its Williamsburg brewery for local, Mid-Atlantic, distribution. The company launched the "local specialty beer program" nationwide to allow its individual brewmasters at each plant to be creative.

A team led by brewmaster Dan Driskill created Skipjack Amber, which is named as an homage to the Chesapeake Bay sailboat. The beer is described as "medium-bodied beer characterized by a rich caramel and roasted nut taste" that is "balanced by a complex blend of citrus, floral and spicy hop aromas." Skipjack Amber is made with four malts, two-row and Munich malt, as well as two types of caramel malts, and four different types of hops, Saaz, Nelson Sauvin, Alsace and Hallertau, has an amber-red color and is 5.5% ABV.

Anheuser-Busch suggests it pairs well with fontina, cheddar and swiss cheeses, roast chicken and mild-flavored seafood such as rockfish, swordfish and Chesapeake Bay crabs.

The beer will initially be available on draught in select bars and restaurants in Washington, D.C., Maryland, Virginia, West Virginia, North Carolina, South Carolina, Kentucky and Tennessee.





The CASK Calendar of Club Events and Competitions

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

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

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 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**