



The Cellar

The Official Newsletter of the Colonial Ale Smiths and Keggers

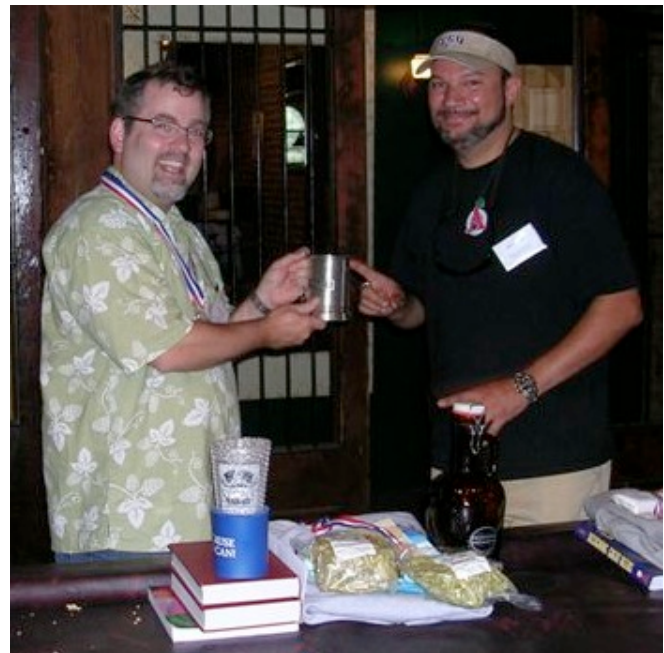
Again the Cup belongs to CASK, the Fourth time is just as Sweet!

By Norman W. Schaeffler, Photos by Ken Gillespie

For the fourth year in a row, a member of CASK has won the Best of Show at the Dominion Cup. This year, it was CASK's 1st President, Harrison Gibbs, who lifted the CASK banner high. Harrison captured the Cup with his Duke of Gloucester Cream Ale. This year, CASK entered a total of 33 beers. Six CASK brewers captured a total of 3 first places, 6 seconds, 2 thirds, and two Honorable Mentions (HM). A list of all the CASK winners is on Page 6. Congratulations to all!

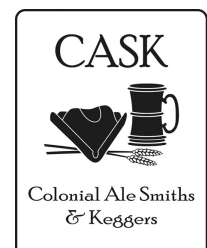
It looks like good things are on the horizon for the Dominion Cup. According to James River's William Spiesberger, "Next year we will have an even larger prize pool and even better prizes!! I did not put my full effort into it this year and we still did pretty good. I still had about 15 companies that I wanted to talk to and actually had some that were going to send in, but I did not get them all the details in time for us to receive it for the comp!" Next year there should be more prizes. Spiesberger said, "The way I see it, if we have nice prize packages, word will get out and entries will increase. I want the comp to get to around 130-150 entries over the next 2 years."

Harrison Gibbs Claims the Cup from JRHB's William Spiesberger.



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It all comes down to the Best of Show Table!



Prizes!



The Whole CASK team at the Cup

All Hail the Summer IronBrewers!

By Norman W. Schaeffler

At the 2007 Summer Party, the Summer IronBrew was decided. This year's challenge was wheat beers with a distinctive adjunct flavoring. We had eight entries and not a single repeat, all eight featured their own unique flavoring from vanilla bean to coffee. The winners were 1st Place, Don Welsh with an Apricot Wheat, 2nd Place, Norm Schaeffler with a Raspberry Dunkelweizen, and 3rd Place, Jeff Stuebbsen with a Passion Fruit Wheat. This year's Summer Party also featured a number of new competitions. There was "guess the number of jelly beans" for the kids and "guess the number of bottle caps" for the adults. There was also a 5 beer version of "What beer style am I", that proved to be quite a challenge. We also participated in a Summer Party tradition by having an awesome raffle. Special thanks to our hosts, Frank and Gail Clark, and our Chefs, Dave and Connie Bridges, Steven Davis, and Craig Mayotte.



The Cellarmaster

By Steven Davis

“Brewing with Altitude in Denver”

Every June, homebrewers from around the world get together to discuss and celebrate Homebrewing and enjoy each others company while attending lectures and events dedicated to all of our favorite hobby. This year's trip took them and me to Denver, Colorado. The Denver area holds the claim to fame of being the number one city in America for its collection of breweries and brewpubs, totaling 43. Traveling from a state that does not even boast that many, I saw this as an opportunity to maximize the beer experience as only a true beer fanatic could.

My journey began Tuesday evening after my arrival when I attended a Beer Dinner at the Cheshire Cat in northern Denver. This restaurant & brewery provides an exclusive true German Beer selection, which they expanded just to support this dinner. The menu began with a Pancetta-wrapped, brown-ale-marinated shrimp with basil paired with Pilsner. Next was an Irish cheddar beer soup with garlic croutons paired with stout and tomato stuffed with smoked salmon salad, served with beer bread and paired with Rauchbier. The entrée comprised of pork loin with Doppelbock sauce, rice pilaf, and buttered carrots served with IPA. Dessert then concluded the meal with sticky toffee pudding served with Barleywine. While the Stout, IPA and Barleywine were not normal beers brewed by the restaurant, they were brewed by the owner & brewmaster, also a homebrewer, on his home system just for this event. Every aspect of the meal was perfect, as the food was phenomenal and each beer was world class in my opinion.

Thursday found me beginning my quest to drink from every tap in the area, as I participated in a chartered brewery tour of neighboring Bolder. The trip began at 8:30am (what better time to start drinking) with a first stop at Boulder Beer, Colorado's first and oldest Microbrewery. After breakfast and a tour (as well as a couple beers), it was on to Avery Brewing Company where we were greeted by owner and brewmaster Adam Avery who treated us to a tour and an endless supply of his entire selection including several cask conditioned beers that are not available commercially. Needless to say after a glass of cask conditioned Fourteen and Mephistophelse, I was ready for the bus trip to the next stop. Oskar Blues offered the most unique atmosphere of the trip, as it is also a bar with long history and much memorabilia. It is also the brewer of the best know canned microbrews in the country, Dale's Pale Ale and Old Chub. An excellent pulled pork BBQ lunch was also enjoyed here before the trek to the next establishment, Left Hand Brewery. Probably the largest of the breweries visited this day; it was also the least accommodating, as all members of the tour were required to purchase their beers. Next stop found us at the Pearl Street Mall which is home to 4 brewpubs, BJ's, Mountain Sun Pub, Redfish New Orleans Brewhouse and Walnut Brewpub. Having been to a BJ's before, I decided to check out Mountain Sun and Redfish, both of which were very good in their own unique way. Walnut was too far of a walk in the limited time, and had to be skipped. The tour would conclude at what I considered the best stop of the day, Redstone Meadery. Having never been to a Meadery before, I really didn't know what to expect. We were greeted by owner David Myers and his beautiful wife Madoka, who took us to a table spread with crackers, breads and exotic cheeses. David explained the history behind opening the United States first Meadery, and the process by which Mead is brewed commercially. He then proceeded to have us sample each Mead he currently had in stock as he explained the special ingredients and processes used for each. This included a 2001 Black Raspberry reserve Mead that retails for \$70 a bottle. There was no skimping at all during this hour of enjoyment. The bus returned to the hotel at 8:30pm, and I quietly retreated to their bar for the rest of the evening. Ironically, the hotel bar also serves only microbrew beer.

The remaining 3 days I would spend in Denver for the conference would allow me to also visit 8 additional Brewpubs which included Falling Rock, Flying Dog, Breckinridge, Pints Pub, Great Divide, Bull & Bush, Wynkoop and even a very good Rock Bottom for lunch one day. This city and its surrounding areas truly exceed a beer drinker's fantasy, and stand as an inspiration for all other cities to try to mimic. With a total of 15 breweries and Brewpubs visited during my 4 1/2 day stay, I figure I only have 28 more to visit on my next trip to Denver. Cheers.



Some Significant Upcoming CASK Events on the Horizon

By Steven Davis

CASK will be participating in two major events in the next few months. We hope that everyone can free up the dates on their calendar in order that they can participate. Both will entail very large gatherings involving the public, and an excellent opportunity for us to educate the community on our most enjoyable hobby.

The first one is **Saturday, September 22nd** in which CASK will be participating in Ales for Archeology at Endview Plantation near Lee Hall. We participated in this event last year with and it was a HUGE success, with hundreds of people stopping by to see what Homebrewing was all about. CASK will be hosting a table during this all day event, which will be set up to show people all about homebrewing and provide kegs of homebrewing for each guests to sample. We will also be brewing beers as a demonstration. The event also hosts 15 breweries as well as a fantastic pork BBQ cookout. A great time will be had by all. Norm Schaeffler will be organizing this event and any questions should be directed to him.

The second event is **Saturday, October 6th** in which CASK will be involved in the Virginia Sports Hall of Fame and Museum's inaugural Beer Blitz homebrew competition in Portsmouth. This event is actually a fundraiser being put on by the VSHFM and will include a beer gala which will have food & beer, provided by the Bier Garden, as well as a live band and other activities. In addition, VSHFM has asked if they could host an AHA/BJCP sanctioned homebrew contest during the event, which yours truly has agreed to organize. The competition will accept beers from the following categories: 10 American Ale, 13 Stout, 14 India Pale Ale (IPA), 20 Fruit Beer, and 24 - 28 Mead & Ciders. This competition will take place in the evening, and will be partially open to the public. In addition, CASK and HRB&TS have been tentatively invited to set up tables to talk to the public about Homebrewing and provide samples (pending ABC approval). Judges and Stewards will certainly be needed, as well as members to assist with the event and public presentations.

Both of these events are being put on as fundraisers for very good causes, and CASK can certainly step up and show the public what a great Club we provide as well as an education on "good beer". Cheers.

Open Source Brewing

By Harrison Gibbs

In late May, Denver's Flying Dog Brewery announced plans to release what is believed to be the first "open source" beer to hit the market in the U.S. Generally, "open source" is a term used in the software industry, referring to any program whose source code is made available for use or modification as users or other developers see fit. Flying Dog's Open Source Beer Project will allow beer drinkers and homebrewers to create or recommend modifications to the recipe. See www.opensourcebeerproject.com.

The Open Source Beer Project will start as a Doppelbock but the style may evolve as participants offer ideas and tweak the recipe. "We are encouraging input on every part of the recipe, down to how what variety of hops we should use, how much we should use and when we should add them," said Flying Dog's Head Brewer, Matt Brophy. Flying Dog's Director of Marketing, Neal Stewart says that this is a unique way for consumers to participate in the creation of a new beer. "The Open Source Beer is a truly collaborative project and gives our loyal fans the opportunity to buy a beer that they actually played a major role in creating."

The Open Source Beer will be Flying Dog's latest "Wild Dog" release and will hit stores in October. Wild Dogs are extremely limited edition beers that come exclusively in hand filled, corked and labeled 750ml bottles. Only 5000 bottles of the Open Source Wild Dogs will be available to the public. Flying Dog's current Wild Dog is a whiskey barrel-aged version of their popular Gonzo Imperial Porter.



Flying Dog's Collaborator Doppelbock

As far as malt, Flying Dog will use Wyerman malt. Base malt we is Munich Type 1, constituting 75% of total grain bill. The remaining 25% will be as follows: 9% Munich Type 2, 2% Cara Munich, and 2% Cara Amber, and 2% Melanoidin.

To stay patriotic, all hops are American grown hops, with Warrior for bittering and Mt. Hood for late additions. Wort boil will be two hours and the Warrior hops addition will be 30 minutes into the boil, with a flavor addition at 30 and 15 minutes before end of boil. No aroma additions so as to focus on the malt aroma.

Wyeast 2206 Bavarian Lager is selected since it has proven to work well at Flying Dog. Incapable of decocting, Flying Dog can steam heat the mash. Flying Dog will mash this brew in at 140F then heat it to our 155F conversion temperature.

Primary fermentation temperature will be 52F and will be lagered at 34F in our cellar for 8 weeks.

Flying Dog Open Source Beer Recipe

50 bbl (mash x 2)

Targets:

OG: 19.5 P

FG: 5.0 – 5.5P

Color: 18 – 22 SRM

Bitterness: 22 – 25 IBU

Conversion Temp: 155 – 156F

Total Conversion Time: 1.5 Hours

Boil Length: 2 Hours

Primary Fermentation Temp: 52F

Lagering Temp: 34F

Grist:	LBS	%
Weyermann Munich "Type I"	2240	75
Weyermann Munich "Type II	550	19
Weyermann Cara-Munich	55	2
Weyermann Cara-Amber	55	2
Weyermann Melanoidin	55	2
TOTAL:	2955	100%

Hops: (2 hour boil)	LBS
Warrior (15.1% alpha) @ 30 minutes into boil	12.5
Mt. Hood (4.2% alpha) @ 90 minutes into boil	8.0
Mt. Hood (4.2% alpha) @ 105 minutes into boil	4.0

Note: Brewers may need to adjust the weight of their bittering addition considering the many factors effecting utilization need to be taken into consideration.



14th Dominion Cup - CASK Results

Brewer	Place	Beer
Best of Show		
Harrison Gibbs	BOS	Duke of Gloucester Cream Ale
IPA		
Norm Schaeffler	2nd	Bay Lake IPA
Dave Bridges	HM	Northwest Passage IPA
Porters		
Ken Gillespie	2nd + HM	Robust Porter
Browns		
Ken Gillespie	2nd	KB's Oatmeal Stout
Ryes and Bitters		
Norm Schaeffler	2nd	Norm's Special Bitter (NSB)
Wheats		
Harrison Gibbs	1st	DWB
Harrison Gibbs	2nd	Blanche de Burg
Dark Lager/Malt Ales (CASK swept this category!)		
David Bridges	1st	CASK Wee Heavy
Steven Davis	2nd	Summer Schwarzbier
Steven Davis	3rd	Loving Dopple
Lager		
Harrison Gibbs	1st	Duke of Gloucester Cream Ale/Pre-Prohibition/American Standard
Steven Davis	3rd	Summer Pils
Specialty		
Jeff Stuebben	1st	Heather Ale



The CASK Calendar of Club Events and Competitions

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

August	Bock (Club-Only)
September	Marzen/Octoberfest
October	Pilsner (Club-Only)
November	Winter/Christmas Beers
December	Free-For-All

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

September 22, 2007: Ales for Archeology at End-view Plantation 15 Breweries, live music, and a BBQ meal with all the fixings! What more could you want? Tickets: \$22 in advance and \$25 at the gate. Call 757-247-8523 ext. 310 for more information.

October 6, 2007: Virginia Sports Hall of Fame and Museum Beer Blitz Homebrew Competition This event is actually a fundraiser being put on by the VSHFM and will include a beer gala which will have food & beer, provided by the Bier Garden, as well as a live band and other activities, including a homebrew competition. The competition will accept beers from the following categories: 10 American Ale, 13 Stout, 14 India Pale Ale (IPA), 20 Fruit Beer, and 24 - 28 Mead & Ciders. This competition will take place in the evening, and will be partially open to the public.

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**