



# The Cellar

The Official Newsletter of the Colonial Ale Smiths and Keggers

## Starting 2008 with a Couple of Big Wins

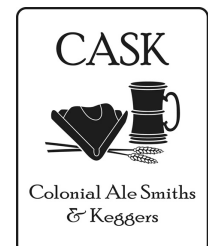
*By Norman W. Schaeffler*

Two CASK members started off 2008 by winning big. Harrison Gibbs won the 1st Bob's Colonial Homebrew Contest, sponsored by BobFM and Sam Adams. The contest was different in that the entire contest was run like a "Best of Show" round. Thirty-odd entries and the judges picked the top three. BobFM had caused quite a buzz by offering some great prizes. Harrison's first place finish was good for \$500 cash, a trip for two to Boston with a special tour of Boston Beer Company's Brewery, and a catered party for 10 people. The winners of the competition were announced at an "awards ceremony" to which all who entered were invited and was held at Jillian's in Downtown Norfolk. Complementary Sam Adams' Boston Lager was served along with a spread of food and all the brewers that attended got a commemorative tankard. Not a bad way to spend a Sunday afternoon. Congratulations to Harrison for the first place finish!

Ken Gillespie qualified for this year's Masters Championship of Amateur Brewing (MCAB) competition by winning the "Best of Show" at the Spirit of Free Beer competition hosted by BURP in May. That's right to enter the MCAB, you need to win a qualifying event. The MCAB is in its 10th year and was held at the Saint Arnold Brewing Company in Houston, Texas. The mission of the MCAB is "to advance the art and science of amateur brewing, by identifying and recognizing excellence and achievement among amateur brewers, promoting and encouraging high-quality, locally-run amateur brewing competitions and events in all regions of North America, providing opportunities for all amateur brewers to advance their skills, be it through competition, judging, or education, encouraging communication and cooperation between local amateur brewing clubs, fostering understanding and advancement of the beer evaluation process, and promoting public awareness and recognition of the craft of amateur brewing." Ken's Northern English Brown took first place in the English Brown Ale category. Ken has graciously allowed his recipe to be included in the newsletter (See Page 4). Congratulations on the first place finish, Ken!

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# The Cellarmaster

*By Steven Davis*

## Looking Forward to a Great 08

As we find ourselves embarking on a new year, CASK once again looks forward to potential Club opportunities and events, and foresees a very busy schedule ahead. With the success of the Club in 2007, especially in public events, we anxiously anticipate an even more aggressive schedule for 2008. This year should present opportunities for CASK to present itself at many public functions, and enjoy some fun Club only events as well. Each member of CASK should have the chance to partake in as much or as little as they so desire

Early in the year will provide an opportunity for members to "brew up" in order to increase their beer stock to support late Spring and early Summer functions. The 1st round of the AHA National Competition will be coming up in April, and entries need to be ready. April will also offer CASK the opportunity to return to the Gloucester Daffodil Festival for the first time in 3 years. If we agree to attend, CASK would be setting up a tent where we can provide information on homebrewing to the public as well as offer samples for those attending to experience.

Progressing into Summer, there are several additional events on the horizon for everyone to look forward to. The AHA National Convention this year is being held in Cincinnati, Ohio and we would like to see CASK provide a presence at the conference. If we can get at least 4 people to commit to attending (and others to commit to brewing beer for it), CASK would be able to set up a booth at Club Night as we did with great success 3 years ago in Baltimore. This is an opportunity for CASK to present itself on a national scale to homebrewers from all over the world. July brings us to the ever popular Summer party as well as the 1st installment of the Iron Brew competition. This year we will present an all English theme with a traditional fish & chips menu, and an English beer style for the competition. July and/or August should also be the time frame where CASK will need to defend its four year run in providing the Dominion Cup champion at the annual Richmond competition.

September will potentially hold a lot of events for CASK also with the 3rd annual Ales for Archeology festival at Endview plantation, as well as a possibly new beer festival being planned by the Main Street Association in Gloucester. If all goes as planned, hopefully October will allow CASK to repeat its involvement in coordinating the Virginia Sports Hall of Fame Beer Blitz, this year as a full categories competition. As we roll into December, it will come time for the end of year Christmas party and the 2nd installment of the Iron Brew competition. This year the Winter competition will be open to all Christmas and Spiced beer entries.

As always, CASK will be holding public brews for National Homebrewer's Day and Teach-a-Friend to homebrew Day. We will also try to schedule a Mead Day event as well as another pub crawl. With a notable renewed interest in CASK group events, we ask all Club members to provide input on new events they would like to see, either this year or in the future. The more events CASK can coordinate to promote and enjoy homebrewing, the more interest everyone will have in participating in or joining into our great hobby.

With all of these potential activities on the horizon, we are offered year long entertainment for both the casual participant and homebrew junkie alike. Here is to a fun filled 2008. Cheers.



# A Foggy Day in Porter-town

*By Norman W. Schaeffler*

Porter is one of those beers that emerges from the fog of history. Porter was born in London, born out of the fashion of mixing beers from several taps into a single tankard. This mixture, known as “three threads,” was a mixture of a stale ale, a new ale, and weak ale. To our modern ears, it sounds like a way to use up the stale ale, but it is actually quite the opposite. Stale Ale was an aged beer that had probably been soured during its aging by *Brettanomyces*. Londoners loved the sour flavor, but the ale was very expensive. It was usually aged for a year in huge wooden tanks. In 1722 a brewer in London named Harwood developed a recipe that mimicked the taste of “three threads”, but could be brewed as a single batch and served from a single cask, an “entire butt,” he called it. Butt being a British term for cask. This was the birth of porter. The beer was named Porter because of the popularity of the drink with the porters in the London markets. The beer proved popular in the American colonies, too. It is reported to be the favorite beer of George Washington. In the early 19th century, a “porter house” was a coach stop where travelers could dine on steak and ale. The name “porterhouse” lives on today as the name of a cut of beef, although the true origins of the term are up for debate.

The original London Porter was described by Michael Jackson in the first edition of his “World Guide to Beer” as “was a notably bitter beer, probably brewed with roasted malt, well fermented, dark and thick”. Jackson says “was” because, as he notes earlier in the text, Porter completely died out in the British Isles. In fact, he cites that that last batch was brewed in 1973, in Dublin. And they held a wake. How can this be, everyone is familiar with porter today? Well, porter was rescued by homebrewers and craft brewers. In America.



American craft brewers and homebrewers embraced this dying style and also somewhat altered it. They brewed it with a bit more hops and bit more roasted character and a bit stronger. Some even started to use American hops. Thus in the style guidelines we have a Brown Porter (12A) which is the traditional English style and a Robust Porter (12B) which is the American version. An excellent examples of a brown porter is our local St George Porter. Examples of an Robust Porter include Anchor Porter and Bell's Porter.



The final type of porter in the style guidelines is the Baltic Porter (12C). This is a high alcohol beer, typically 7-8.5% ABV, which is derived from a brown porter with the restrained roast of a schwarzbier mixed in. The style is also influenced by Russian Imperial Stouts and is traditionally brewed in countries bordering the Baltic Sea. Full bodied and smooth with an alcoholic warming, the Baltic Porter rounds out the porter family nicely.

Which ever style of porter you enjoy, now is a great time of year to get to know all of them.



# An Award-Winning English Brown

Ken Gillespie was kind enough to share his Blue Ribbon winning Northern English Brown Ale recipe with us.

## MCAB English brown - Take 2 - 119

**Brew Type:** All Grain                      **Date:** 11/4/2007  
**Style:** Northern English Brown Ale      **Brewer:** Ken Gillespie  
**Batch Size:** 5.25 gal                      **Assistant Brewer:**  
**Boil Volume:** 6.25 gal                      **Boil Time:** 60 min  
**Brewhouse Efficiency:** 70.00 %          **Equipment:** Brew Pot (6+gal) and Igloo/Gott Cooler (5 Gal)  
**Actual Efficiency:** 72.32 %  
**Taste Rating (50 possible points):** 0.0

### Ingredients

Amount	Item	Type	% or IBU
7.50 lb	Pale Malt (2 Row) UK (3.0 SRM)	Grain	69.77 %
2.00 lb	Toasted Malt (27.0 SRM)	Grain	18.60 %
1.00 lb	Caramel/Crystal Malt - 60L (60.0 SRM)	Grain	9.30 %
0.25 lb	Chocolate Malt (338.0 SRM)	Grain	2.33 %
1.25 oz	Fuggles [4.50 %] (60 min)	Hops	19.4 IBU
0.75 oz	Fuggles [4.70 %] (15 min)	Hops	5.4 IBU
1.00 oz	Fuggles [4.50 %] (3 min)	Hops	1.9 IBU
1.00 tsp	Irish Moss (Boil 20.0 min)	Misc	
1 Pkgs	SafAle English Ale (DCL Yeast #S-04) [Starter 25 ml]	Yeast-Ale	

### Beer Profile

<b>Estimated Original Gravity:</b> 1.050 SG (1.040-1.052 SG)	<b>Measured Original Gravity:</b> 1.052 SG
<b>Estimated Final Gravity:</b> 1.013 SG (1.008-1.013 SG)	<b>Measured Final Gravity:</b> 1.010 SG
<b>Estimated Color:</b> 19.4 SRM (12.0-22.0 SRM)	<b>Color [Color]</b>
<b>Bitterness:</b> 26.8 IBU (20.0-30.0 IBU)	<b>Alpha Acid Units:</b> 9.2 AAU
<b>Estimated Alcohol by Volume:</b> 4.85 % (4.20-5.40 %)	<b>Actual Alcohol by Volume:</b> 5.47 %
<b>Actual Calories:</b> 229 cal/pint	

### Mash Profile

<b>Name:</b> Single Infusion, Medium Body	<b>Mash Tun Weight:</b> 4.00 lb
<b>Mash Grain Weight:</b> 10.75 lb	<b>Mash PH:</b> 5.4 PH
<b>Grain Temperature:</b> 72.0 F	<b>Sparge Temperature:</b> 168.0 F
<b>Sparge Water:</b> 2.55 gal	<b>Adjust Temp for Equipment:</b> FALSE

Name	Description	Step Temp	Step Time
Mash In	Add 13.44 qt of water at 165.9 F	154.0 F	60 min
Mash Out	Add 7.53 qt of water at 196.6 F	168.0 F	10 min

### Mash Notes

Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

### Carbonation and Storage

<b>Carbonation Type:</b> Kegged (Forced CO2)	<b>Carbonation Volumes:</b> 2.4 (2.2-2.7 vols)
<b>Estimated Pressure:</b> 10.2 PSI	<b>Kegging Temperature:</b> 38.0 F
<b>Pressure Used:</b> -	<b>Age for:</b> 4.0 Weeks
<b>Storage Temperature:</b> 40.0 F	



# The CASK Calendar of Club Events and Competitions

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

<b>February</b>	Porters ( <b>Club-Only</b> )
<b>March</b>	Stouts
<b>April</b>	Extract Beers ( <b>Club-Only</b> )
<b>May</b>	Lambics
<b>June</b>	California Common (Steam Beer)
<b>July</b>	Mead ( <b>Club-Only</b> )
<b>August</b>	German Wheats
<b>September</b>	Imperial Anything ( <b>Club-Only</b> )
<b>October</b>	European Light Lagers
<b>November</b>	Homemade Wine
<b>December</b>	Christmas/Spiced Beers

**February 21, 2008:** CASK February Meeting 7:30 PM

**March 20, 2008:** CASK March Meeting 7:30 PM

**March 29, 2008: Porter Club-Only Competition (CASK Judging at February Meeting)** Entries are due on March 21, 2008 and the judging will be held on March 29, 2008. Hosted by Ron Smith and the Foam Blowers of Indiana (FBI) of Indianapolis, IN, this competition covers BJCP Category 12 beer styles.

**April 17, 2008:** CASK April Meeting 7:30 PM

**May 15, 2008:** CASK May Meeting 7:30 PM

**May 30, 2008: Extract Beers Club-Only Competition (CASK Judging TBD):** The entry due date and judging date are to be determined. Hosted by Jim Burzynski and the Urban Knaves of Grain of Naperville, IL, this competition covers all BJCP 2004 beer styles (Categories 1-23). Extract must make up more than 50% of the fermentables.

**June 19, 2008:** CASK June Meeting 7:30 PM

**August 2, 2008: Mead Club-Only Competition (CASK Judging in July):** Entries are due 7/25/08 and judging will be held 8/2/08. Hosted by Al Boyce and the Minnesota Homebrewers Association of Edina, MN, this competition covers BJCP Categories 24, 25, 26 mead styles.

**September 15, 2008: "Imperial Anything" Club-Only Competition (CASK Judging TBD):** The entry due date and judging date are to be determined. (Sometime September - October) Hosted by Fred Bonjour and the Clinton River Association of Fermenting Trendsetters (C.R.A.F.T.) of Macomb Township, MI, this competition covers imperialized versions of all BJCP categories. The imperialization of the beer (ABV, IBU, etc.) must be stated on the entry form.

**You can add items to the CASK calendar and keep your fellow club members informed about beer-related happenings in the area. Logon to the CASK Message Board to find out how!**