



The Cellar

The Official Newsletter of the Colonial Ale Smiths and Keggers

2008 Dominion Cup and Beer Blast

It is now time for CASK to defend its FOUR-year run as champion of the Richmond based Dominion Cup homebrew competition. The event is being held on August 30th in Richmond at the Capital Ale House Downtown. Entries are due no later than Saturday, August 23rd at Weekend Brewer, in Chester .

Information about the event and entry rules can be found at the James River Homebrewing website. Judges and Stewards can hand deliver their entries the day of the competition, but you must have your entry forms and fees received at Weekend Brewer no later than the August 23rd deadline.

This is one of two competitions every year that CASK strongly encourages its members to enter. In order to continue our winning ways at this event, we need LOTS of entries (Last year CASK supplied over half of the entries to this event). We strongly encourage every CASK member to enter at least one beer (preferably more), as this is a local competition and we like supporting our neighboring clubs. This competition has been know in the past for its excellent prizes should you place in the top 3 of a category. This is also an excellent opportunity to get feedback on your beers from BJCP and experienced judges to help you in your quest toward making better beer. In my opinion, there is no better competition for a new homebrewer to enter, and I encourage every Club member to take a chance and enter this competition. As a show of support, CASK will reimburse 1 entry fee for all First Time Entrants of the Dominion Cup.

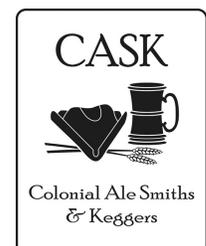
Lastly, James River Homebrewers is in great need of Judges and Stewards for this event. If you have judged or stewarded in the past, it would be great if you could do it again. If you have not, this is an excellent smaller competition to get your feet wet (and get some exposure and experience before CASK's Beer Blitz in November). We usually have enough people to arrange carpools to drive up there, so anyone should be able to get a ride if needed. If you can volunteer to help out at the event by judging or Stewarding please contact William Spiesberger at competitioncoordinator@jrhb.org as soon as possible.

We hope to have a great showing at the Cup again this year, and should CASK win it for a 5th consecutive year, James River Homebrewers have agreed to allow us to hold the Cup for 1 month to display at the Green Leafe as a show of respect for our continued dominance. Come on fellow CASK'ers, lets take home the Dominion Cup again and show our friends in Richmond where the best homebrew club in Virginia resides.

The 2008 Virginia Sports Hall of Fame Beer Blitz is scheduled for November 15, 2008 in Portsmouth. CASK is organizing this event again this year, so we will need plenty of volunteers in addition to entries. The competition is open to all 23 BJCP categories, plus cider and mead. See Steven Davis for information about volunteering.

In this Issue of The Cellar:

Steam Beer: Uncommon Beer from the History of California.....	2
Summer Party 2008.....	4
The CASK Calendar of Club Events and Competitions.....	5





Steam Beer: Uncommon Beer from the History of California

By Harrison Gibbs

California Common, the non-trademark name for Steam Beer is the original West Coast brew. Long before there was hop heavy pale ales, there was San Francisco's Steam Beer. Historically, Steam Beer was brewed with lager yeast without the use of refrigeration. It was an improvised process, originating out of necessity, perhaps as early as the early Gold Rush.

Today steam beer is considered a well known microbrew. However, the impression given by Jack London and other writers was as a cheap and low-quality beer, fit for the hordes of fortune hunters and pioneers who arrived every day into San Francisco. In his memoir *John Barleycorn*, Jack London refers to steam beer in late-1880s San Francisco:

"The first day I worked in the bowling alley, the barkeeper, according to custom, called us boys up to have a drink after we had been setting up pins for several hours. The others asked for beer. I said I'd take ginger ale. The boys snickered, and I noticed the barkeeper favoured me with a strange, searching scrutiny. Nevertheless, he opened a bottle of ginger ale. Afterward, back in the alleys, in the pauses between games, the boys enlightened me. I had offended the barkeeper. A bottle of ginger ale cost the saloon ever so much more than a glass of steam beer; and it was up to me, if I wanted to hold my job, to drink beer."

Later, the narrator, now older and wiser, is challenged to a drinking contest by "a wild band of young revolutionists," when he explains, "I'd show them, the young rascals.... These unlicked cubs who thought they could out-drink me! Faugh! it was steam beer. I had learned more expensive brews. Not for years had I drunk steam beer...."

Wahl & Heinus' *American Handy Book of Brewing and Malting* (1902) describes California Steam Beer as "a very clear, refreshing drink, much consumed by the laboring classes." In *One Hundred Years of Brewing* (1903) John Buchner of the John Weiland Brewery described an all malt beer that used lager yeast fermented at ambient temperatures of 60-70 degrees Fahrenheit. Upon Krausen, the fermenting water was transferred to square wooden open fermenters 12 inches deep. The advantage of such shallow draft is that it released the heat efficiently over the large surface area and clarified quickly because the yeast had less distance to settle out. Anchor brewing still uses shallow fermenters. And while modern Anchor Steam is an all-barley malt beer, additives were often used early on. According to Wahl & Heinus' book, "Malt alone, malt and grits, or raw cereals of any kind, and sugars, especially glucose, employed in the kettle to the extent of 33 1/3 percent.... Roasted malt or sugar coloring is used to give the favorite amber color of Munich beer." Buchner also quotes a time of "10 to 12 days from the mash tub to the glass." This beer fermented fast and was drunk fast.



This image as a blue-collar beverage remained at the time Fritz Maytag cashed in some shares of his family business and purchased a controlling share of Anchor Brewing Company for \$5000 in 1965. According to Maytag, he first invested in the company when he a waiter told him that he was likely drinking his last bottle of Anchor Steam since the brewery was closing its doors for lack of capital. By 1969 he purchased the entire brewery and by the midseventies it was America's first micro brew.

The origins of the name "Steam" remains shrouded in the San Francisco fog (or "steam"). The original versions were served very fresh and green, and the carbon dioxide pressure produced by the process was likely very high, therefore it was probably necessary to let off "steam" before attempting to dispense the beer. Some people believe the name implies that the beer was made with crude





technology available to early west coast brewers and not the advanced brewing processes popular elsewhere. According to Anchor Brewing, the name “steam” comes from the fact that the brewery had no way to effectively chill the boiling wort using traditional means. They pumped the hot wort up to large, shallow, open-top bins on the roof of the brewery so that it would be rapidly chilled by the cool air blowing in off the Pacific Ocean, creating a distinct cloud of steam around the roof let off by the wort as it cooled, hence the name. It is also possible that the name derives from “Dampfbier” (literally “steam beer”), a traditional German ale that was also fermented at unusually high temperatures and that may have been known to nineteenth-century American brewers, many of whom were of German descent. The name “Steam” is now a trademark of Anchor Brewing.

According to the BJCP, the beer slightly resembles an American pale or amber ale, yet differs in that the hop flavor/aroma is woody or minty rather than citrusy, malt flavors are toasty and caramel, the hopping is always assertive, and a warm-fermented lager yeast is used. Overall, it is a lightly fruity beer with firm, grainy maltiness, interesting toasty and caramel flavors, and showcasing the signature Northern Brewer varietal hop character. The key to brewing a proper California Common is using the right yeast. California or San Francisco Lager yeast provides the perfect notes when fermented at 62 degrees F. The other key ingredient is Northern Brewer hops, however, Cascades sometimes work well.

Anchor's Away California Common

6 lbs Light DME (or 10 lbs American 2-row)

14 oz Crystal 80L

8 oz Victory Malt

1.0 oz Northern Brewer 6.5% AA at 60 min (bittering)

1.25 oz Northern Brewer 6.5% AA at 15 min (flavor)

1.0 oz Northern Brewer 6.5% AA at 5 min (aroma)

White Labs San Francisco Lager, Wyeast California Lager

If brewing all grain, use a single infusion mash between 151-155 degrees F. Ferment in the primary at 62 degrees F until complete. Rack to the secondary and cold lager for at least several weeks.

Out of Order by Ben Lansing



Potential problems with a Belgium-based company owning Anheuser-Busch.

See www.benlansing.com for more!



Summer Party 2008

The Summer Party was a great success this year with record attendance, an estimated 75 people and 11 kegs! Special thanks to Frank and Gail Clark for once again opening their home to all the CASK'ers. Also, thanks to the Organizing Committee, Steven Davis, Don Welsh, Dave Bridges, and Norm Schaeffler, especially to Dave for organizing and cooking the fish and chips! Thanks to everyone who pitched in setting-up, helping out and cleaning-up.

All Hail the IronBrewers!

Congratulations to the winners of this year's Summer Iron Brew, which was English Style Ales.

- 1st Place:** Mike Richardson with his Dark Mild
- 2nd Place:** Harrison Gibbs with his Ordinary Bitter
- 3rd Place:** Steven Davis with his IPA





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** German Wheats
- September** Imperial Anything (**Club-Only**)
- October** European Light Lagers
- November** Homemade Wine
- December** Christmas/Spiced Beers

- *Dark Chocolate Pecan Pie with Vanilla Bean Ice Cream*

w/ Bluegrass Brewing Jefferson Reserve Bourbon Barrel Stout

Please make your reservations with Stillwaters (804-694-5618) \$50 per person all inclusive. A red and white wine will be available for non-beer drinkers

August 30, 2008: Dominion Cup, Richmond, VA: Enter your beers for valuable feedback and a chance to win great prizes! Scoring by BJCP certified judges and professional brewmasters. All entries will receive copies of judges scoring and comments. Prizes and recognition for each flight. Beat the shortage: Well kept hops will be given in top prizes! (Over 2 lbs secured for this competition!). Best of show earns a spot on the coveted Dominion Cup! All entries must be received at the Weekend Brewer by no later than August 23rd, 2008

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.

August 24, 2008 - Stillwaters and Kelsick Gardens Present A Beer Dinner:

Menu:

- *Assorted Appetizers and Small Bites*

w/ Blue Mountain Classic Lager and Rockfish Wheat

- *Pealla en Brodo (Seafood Stuffed Spanish Rice in Broth)*

w/Allagash White

- *Applewood Smoked Chicken over Greens with Orange and Grapefruit Supremes, and Curried Walnuts*

w/ Blue Mountain Full Nelson Strong Pale Ale

- *Spicy BBQ Ribs with Whole grain Mustard and Apricot Sauce*

w/ North Coast Brother Thelonious Abbey Ale

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!