



The Cellar

The Official Newsletter of the Colonial Ale Smiths and Keggers

The 2nd Annual Beer Blitz was a Great Success

The Second Annual Virginia Sports Hall of Fame and Museum Beer Blitz was held on November 15 and was a great success. We ended up with a total of 121 entries in all of the BJCP categories, including cider and mead. 30 judges, 14 stewards, over 10 corporate sponsors, who donated a table full of great prizes for the winners, all contributed to great day of judging some great homebrew. We had a strong number of entries from the local homebrewing clubs, CASK, James River, Hampton Roads, and BARF and a large number of entries from further west, Charlottesville (CAMRA) and Fredricksburg (Fredricksburg Area Brewing and Tasting Society and the Fredricksburg Brewing Insiders (FBI)). The "Best of Show" was won by Lyle Brown from the Fredricksburg Area Brewing and Tasting Society with his smoked Doppelbock called the "Baconator." CASK member John Smith took second place in the "Best of Show" with his Belgian Dark Strong Ale with the great name of "Chimie Chimie Bang Bang." Jamey Barlow of CAMRA rounded out the top three with his Oktoberfest.

Ken's a Winner, Again!

CASK member Ken Gillespie has done it again. Last year he won the 'Best of Show' at BURP's Spirit of Free beer and part of that prize was having his beer brewed and served at a brewpub in DC. Now he has won a competition down in his new home of Arkansas with the same prize.

The Hog Haus is brew pub in Fayetteville, AR. They hosted a competition during their Oktoberfest weekend, with a 1st prize of having the winner's recipe brewed on their 10 barrel system and served in the brewpub. Ken was that winner and here is the "official" press release and picture of Ken in his St George's shirt! Road trip anyone?



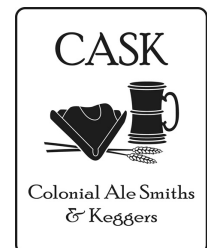
Ken Gillespie is our 1st Place winner and is having his winning creation brewed at Hog Haus! The Nut Brown Ale will be on tap in November. This Northern

English Brown Ale is Ken Gillespie's 1st place winning recipe from our Oktoberfest Homebrew Competition. It has a sweet malt aroma with nutty and caramel notes. This reddish-brown colored brew has a medium body with a nutty, lightly caramelly character. It's dry finish and low bitterness makes it very easy to drink more than two."



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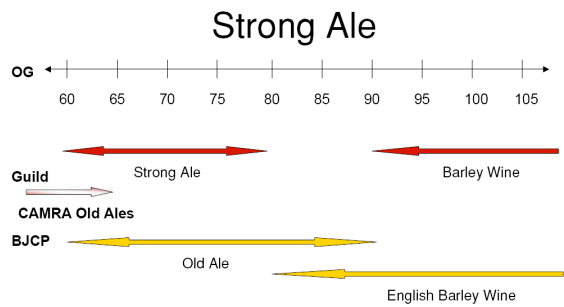
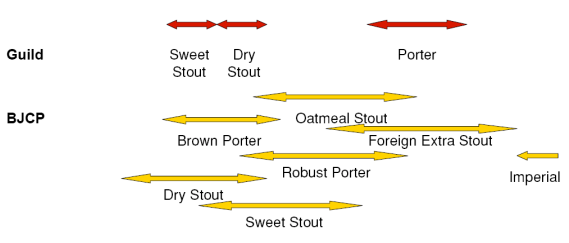
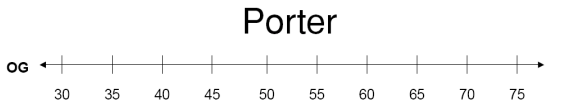
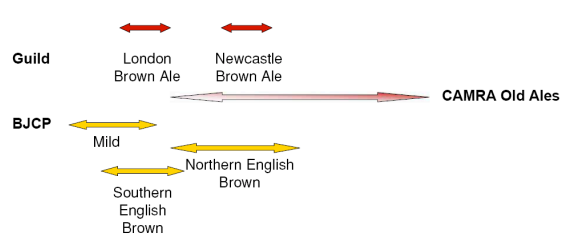
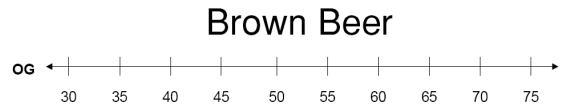
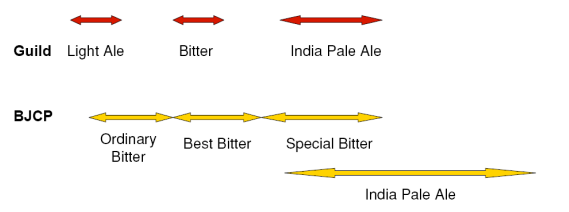
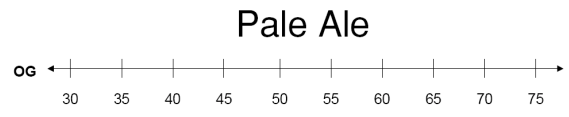
English Beer Styles – A Comparison to Their American Counterparts

By Steven Davis

Homebrewing in England carries a long storied history; however, like the United States, has only been permitted legally within most of our current lifetime. It was in 1963 that Reginald Maudling got abolished the need for a license to brew beer or for a duty to be paid. The establishment of a formal homebrewing organization, the National Association of Wine and Beermakers was accomplished in 1974.

Similar to the United States' Beer Judge Certification Program (BJCP), England also has an established beer judging organization. This group is called the National Guild of Wine and Beer Judges (hereby referred to as the "Guild") which was established in 1978. Like the BJCP, this group conducts formal beer competitions; however that is where the similarity ends. In a BJCP event, a judge will evaluate around 8 to 14 homebrews per session over a two hour period, and provide a write-up on each beer to the brewer. In a Guild event both homebrew and commercial beers may be evaluated together. Judges are expected to be able to assess up to 20 bottles in an hour and up to 50 beers in a session. No write-ups are provided, and the best beer is selected by oral popular vote. Additionally, beer styles from other countries (even if brewed in the UK) are never permitted in a Guild competition.

In comparing the beer and homebrewing scenes of the US and England, some simple facts must be understood. First, English beer is weaker. Of the most popular styles, 70% of the English beer market has an average alcohol-by-volume content of 4.2%. On the contrary, one will find very few American styles in that low of an ABV range. Second, English beers are simpler. They fall into one of only 4 Guild categories consisting of 11 total styles, and these styles are not well defined. Comparatively, the BJCP recognizes 28 categories, with 98 styles and each is actually quite well defined. Finally, one must recognize that the US and England do not use words synonymously. What the BJCP calls an Extra Special Bitter, the Guild refers to as an India Pale Ale. Likewise in the darker beer categories, an English Porter would be referred to as a Foreign Extra Stout in the United States. The following charts provide a comparison between BJCP and Guild guidelines for the 4 English categories.



Similar to the United States, England now finds itself in an era of expansion and exploration in the brewing industry. New beer styles are being developed and tested on the beer drinking public in the UK with surprising positive results. The most popular of these new brews is the Golden Ale. It is a pale colored, very refreshing yet strongly hopped beer which is popping up in breweries throughout the country. Additionally, some breweries are experimenting with seasonal ales as well as Fruit Bitters and single hop varietals. While most Englishmen still prefer to spend their evenings at the



local pubs drinking the lower alcohol, well balanced ales for which the country is most famous, it is obvious that some are willing to cross into the American sense of adventure and experience a new world of experimentation. Who knows? Perhaps that English Lambic is just right around the corner. Cheers!

Atlanta Layover Beer Blitz

By Warren Haskell

Though long layovers are never extremely desirable, you can hope that when you do have one it may be in the Atlanta airport. Not only does the airport boast several good beer drinking options and easy transit (marta) ride puts into downtown Atlanta with several brew-pubs and bars at your disposal, just make sure you leave enough time to get back into the airport and don't forget where you are traveling to. I would say that a 4-5 hour layover is minimum to leave the airport if you have to check back in but if you already have your boarding you can cut it a little closer.

Suggested itinerary:

Nothing opens before 11am, so hope for a mid-morning arrival and evening departure, get your airport business secured and head for the transit system. The Atlanta airport is a long line with a tram so wherever you enter get on the tram and head for the beginning. The MARTA is the Atlanta mass transit system and comprises trains and buses all available for use with a one day unlimited pass for about \$8.50.

Get on the train heading downtown and get off at Peach Tree Center and exit the center onto Peachtree St NW, about 2 blocks up you will get to Max Lagers (<http://maxlagers.com/>) 320 Peachtree st. This was the only disappointment in my trip but I would be willing to give it another try, there was a busy lunch business going on and the bartender was nice however there were only 4 beers on tap out of the usual 6 and they consisted of a Blond, Red, Black, and Kolsch. Unfortunately since there was only four on draft the bartender was not allowed to sell me a sampler which they normally do, she and I where both confused by this. I ordered a pint of the Black which was a non-descript dark ale, not bad but not enticing to drink more and being short on time (my last stop) I moved on.

After Max's cross the street and head to the closest bus stop, it shouldn't be far. Get on the 110 heading north and venture up to Gordon Biersch, 848 Peachtree, you will see the grain silo outside (<http://www.gordonbiersch.com/>), Not much to say here, well-made German beers, same as in our semi-local branch, solid food, always worth a stop.

Keep heading north on the 110 and you will get to Rock Bottom, 3242 Peachtree. Another well known brew-pub chain, I did not make it this far but in previous experience the Rock Bottom group offers a well-made product often with some interesting seasonals. Rock Bottom as a whole seems to give the local brewers a little more freedom with their seasonal brews and thus some surprising brews are sometimes available.

Back on the 110, this time heading south and return to Peachtree Center to transfer back to the train to the airport. After stumbling through security, head to Concourse B and Sweetwater Breweries tap house (<http://www.sweetwaterbrew.com/>), featuring four of Sweetwater's beers on draft it is a great place to sample the local brew and easily assessable for even a short layover. Next in the airport, on Concourse C, is the Sam Adams tap house, offering some mainstays and seasonal drafts and most others in bottles. And in the international wing, The Bar, Concourse E offering and interesting wine selection by the glass along with 5 beers on tap (Stella, Hoegarden, Guinness, Sweetwater, Mic). If you didn't get your fill of food downtown, or only had time for airport brews, Concourse E offers the largest selection of dinning options in the Airport which you can enjoy at the Bar with a beer.

Though long layovers are never preferable, Atlanta comes close in making it worthwhile.

Cheers, Warren



Why Lager?

By Harrison Gibbs

Today when we refer to lager beer, most of us think about the yeast used, being different from “ale” yeast. However, lagered beer is really the process used – applying a period of long cold maturation, independent of the type of yeast used. So how and why did the lager process arise and why should we consider doing it today?

Historically, lagered beers arose during the early period of monastery brewing and the early middle ages. In Bavaria, they were known as summer beers because they were brewed from September to April and cold lagered during the summer in cold ice packed caves and cellars. Even today the lagered Maerzen or Oktoberfest Style gets its name from being brewed in March and lagered over the summer to be served in October. Once refrigeration was introduced in the late 19th century, lager brewing became possible year round

The key to successful lagering today is relying on the proper yeast strain (whether top fermenting or bottom fermenting) that tolerates cool to cold fermentation without going completely dead during the final cold storage phase. When brewing a traditional lager beer, primary fermentation should occur around 46 to 52 degrees F. After the gravity drops close to your target final gravity, the beer should be transferred to a secondary fermenter and the temperature slowly reduced about 2 degrees a day until the beer has reached a final temperature. The ideal lagering temperatures are 28 to 37 degrees F (-2 to +3 degrees C).

Furthermore, the benefits to cold lagering are numerous. Above I mentioned the yeast used, because some ales such as German Alts and Kolsches are ale yeast fermentations that undergo cold lagering to achieve some of the benefits listed below.

Beer Clarification

The most obvious benefits of cold lagering is precipitation of the polyphenols and proteins that contribute to haze. These compounds are created when unconverted large molecule chain proteins link up with grain and hop phenols such as tannins during the boil. Cold conditioning also encourages yeast flocculation or settlement. Any lager should clear within a week to three weeks.

Maturation

During an extended cold lagering, the yeast is still active, although with a lower metabolism. This extended aging permits more time for the yeast to remove oxygen from the beer and convert it to carbon dioxide. This reduces the risk of oxidation and also scrubs out many unwanted flavor profiles or provides time for heavy compounds to settle out before bottling. Cold beer is also at less risk of oxidation. The process also reduces the likelihood of contamination by microbes that cannot tolerate the cold.

Reduce Diacetyl

The most common “green beer” flavor is diacetyl, that butter or butterscotch flavor that develops during primary fermentation. Long cold storage, in contact with yeast, was the primary tool used by turn of the century brewers to reduce this flavor. However, even with lagered beers, it may help to raise the temperature between primary and secondary fermentation up to 60 or 65 degrees F to allow the yeast to metabolize the diacetyl before dropping the temperature for the cold storage lager phase.

Reduce Acetaldehyde

Acetaldehyde is a green apple flavor common in many lighter beers. Lagering can decrease this flavor compound by as much as 20-70%.

Reduce Sulfur Compounds

Slowly dissipating carbon dioxide drags many unpleasant sulfur compounds such as dimethyl sulfide (“DMS”), which can make a beer taste like cooked vegetables, out of suspension and release it into the air. Escaping carbon dioxide can also reduce the hop compounds that contribute to skunky beers.



Dry Hopping

Although a uniquely American invention, dry hopping during cold lagering produces a stable hop aroma without any bitterness or excessive tannin contributions. This was the classic profile of Ballatine XXX. Three months of cold maturation on the hops appears to develop stable aroma that is less volatile aroma than that imparted during the late hop addition during brewing.

The CASK Calendar of Club Events and Competitions

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

October	European Light Lagers
November	Post-Blitz Free-For-All
December	Christmas/Spiced Beers

November 20, 2008: CASK November Meeting

December 2008: CASK Winter Party: Don't forget that the CASK Winter Party is coming up! Bring your Christmas/Spiced Beer for the Winter Iron Brew and join your fellow CASK'ers at the home of Paul Scott for this year's Party.

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!