



# The Cellar

The Official Newsletter of the Colonial Ale Smiths and Keggers

## Winter Party Wrap-Up: Steven's the Brewer (of the Year)

The CASK Winter Party was a great success. Hosted at the home of CASK Treasurer Don Welsh, and his lovely wife Linda, the party featured our Winter Iron Brew, a great raffle, and Don's impressive collection of pint glasses for the everyone's drinking pleasure. This year's was Christmas/Spiced Beers. We had seven entries in total. The winner was Paul Scott with his spiced ale, the recipe for which is presented to the right. Party host, Don Welsh came in second with his Cherry Stout and Dave Bridges came in third with his Vanilla Porter.

CASK President Steven Davis ran away with the Homebrewer of the Year this year with a total of 37 points. Harrison Gibbs came in second with 33 and Ken Gillespie came in third. A total of 18 brewers were in the running this year. Let's shoot for even more next year!

## Time to Renew

It is time for CASK membership renewals. All club members must pay their dues by the February meeting to maintain good status and be eligible for local establishment discounts available to club members. The club will be providing rosters to participating businesses of eligible members. If you plan on attending the January meeting, please bring \$20 with you. If you are unable to attend, please send your membership check made payable to CASK to:

CASK  
P.O. Box 5224  
Williamsburg, VA 23188

Please do not send cash through the mail. Members who joined CASK after June 30th of last year may prorate their check for a partial year (using the honor system). The intent is for all members to be renewing in January from now on.

### First Place 2008 CASK Winter IronBrew

#### Paul's Spiced Ale

#### Ingredients:

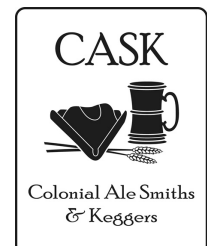
- 1 cup crystal malt (20 - 40\* Lovibond)
- 2 oz black patent malt
- 6 lb light extract
- 1 lb light DME
- 1 lb clover honey
- 1/2 small jar of orange peel (approx 0.8 oz)
- 2 cinnamon sticks, broken into small pieces
- 1/8 tsp crushed nutmeg
- 1/4 tsp apple pie spice
- 1/2 of vanilla bean (last 2 min)
- 1/2 tsp ginger powder
- 2 oz cascade hop pellets (60 min)
- 0.5 oz cascade hop pellets (15 min)
- Wyeast California Ale Yeast

#### Procedure:

- Steep grains for 15 minutes in 2 1/2 gallons of 160°F water
- Add extracts, bring to boil, add 2 oz cascade, spices, boil 45 minutes
- Add 0.5 oz cascade
- Boil 13 minutes
- Add vanilla bean
- Boil 2 minutes
- Cool, pitch yeast starter, hit with O<sub>2</sub> if possible.

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## BOB-FM/Sam Adams Homebrew Competition 2008

*By Jeff Stuebben*

Well, one more year for the BOB-FM competition is done and they expect to continue it again this year. The



2nd Annual Competition was held in December. Judging took place in the BOB-FM studios on a Saturday. This particular Saturday was cold for Hampton Roads and I had just completed a launching ceremony for the USS NEW MEXICO SSN779 at the shipyard in Newport News. The competition was run using AHA rules, but was not an official AHA competition. The local Sam Adams representative was on-hand to assist in the judging and provided the beer for lunch. This year, they received 29 beers from the local area. 5 flights were judged and 8 cash prizes were awarded. The awards ceremony was held on January 18 at Jillian's Waterside in Norfolk. With provided beer, food and game passes, it was fun for all. It was nice to meet fellow CASK'er Jason, who has not been able to make it to a meeting yet. The prizes were awarded to those with the highest overall average of points and not to the

winners of the individual tables. Overall, it was a fun judging and a winning experience for me. Thanks to Bob-FM and Sam Adams for hosting a fun competition and increasing awareness of homebrewing in the Hampton roads area. The winners in order were: 1. Patrick Myers, 2. Matt Weirs, 3. Paul Cassese, 4. Richard Rudnicki, 5. Jim Wheeler, 6. Rick Haase, 7. Jeff Stuebben, 8. Greg Golden, 9. Neil McCanon. Congratulations to all!



## Save the Date: Upcoming Club Events

*By Warren Haskell*

### Road Trip - Pack up the Vans and let's go!

Currently scheduled for Saturday April 4th, the first cross-state CASK Pub Crawl will feature designated drivers, who are being put on lock-down, as we plan to travel out to Afton, Virginia and then meander our way back home on an all-day beerfest!

#### Tentative schedule of stops:

- Blue Mountain Brewing, Afton Virginia (<http://www.bluemountainbrewery.com>)
- Veritas Winery, Afton, Virginia (why not we are in the neighborhood) (<http://www.veritaswines.com/about.htm>)
- Star Hill Brewing, Crozet, Virginia (<http://www.starrhill.com>)
- South Street Brewpub, Charlottesville, Virginia
- Wine Warehouse, Charlottesville, Virginia (<http://www.winewarehouseinc.com/beer.html>)



- Capital Ale House (Innsbrook), Richmond, Virginia (<http://www.capitalalehouse.com/locations/innsbrook.php>)
- Your own home (hopefully, somewhere in Virginia).

The schedule is not set so feel free to make a suggestion, mark your calendars and sign up now, there will be a \$25 transportation fee.

## **CASK Equipment Build Day**

Need a wort chiller, want a spigot on the kettle, 15 gallon pot with no hole in the top? I do and am planning on making them and you should too! Now being organized for Sunday March 22nd the first annual build your system day. The idea is to plan out what we need to do, buy in bulk, and have the right tools available and even someone that may know how to use them. On the list for the day are wort chillers, brew kettles, hot liquor tanks, mash tuns, and brewing stands, and if there is something else you want to make and need help doing then that too. Please contact Warren ([whaskell@gmail.com](mailto:whaskell@gmail.com)) for more info, cut off day for signing up is March 8th so that everything can be bought and shipped if needed, if you need something cut open or off it will need to be delivered to Warren by March 8th, or even better, the February meeting. Event will be held in Newport News.

## **SABMiller To Develop Beer-To-Biofuels Technology.**

Bloomberg News (1/28, Cleary, Morales) reports, "SABMiller Plc, the world's second-largest brewer, is joining the U.K. government in a 27 million-pound (\$38 million) project to develop technology for turning brewing waste into biofuels." SABMiller "will investigate spent grains such as barley and hops in the effort led by the U.K.'s Biotechnology and Biological Sciences Research Council," the company said, noting that "the study will be the largest public-private partnership in biofuels research in Britain." Bloomberg points out, "Brewers are recycling waste materials to create fuels to bring down energy costs, one of their highest operating costs. Anheuser-Busch InBev NV, the world's largest brewer, uses giant balloons to capture natural gases emitted in the brewing process that are then re-used at several of its plants."



# How to Improve your Basic Wine Kit

*By Harrison Gibbs*

You can make wine all year long with juices and concentrates sourced from the world's most famous winegrowing regions with the thousands of wine kits available to home winemaker. Below are several tips that can help you think outside the box to produce complex and interesting wines.

## Kit Yeast

All kits come with a yeast. Sometimes there is not much description as to the type of yeast. Wine yeast are as unique as special strain beer yeasts and tailoring your yeast to your wine offers more complexity than always using the neutral champagne style yeast that comes with most kits. Moreover, the yeast is in the kit and may not have been properly stored at the warehouse.

## Re-Hydrating Yeast

Do not re-hydrate dry yeast before use. According to the instructions, you should re-hydrate the yeast in water at 100 °F (~40 °C). This really softens up the yeast and speeds metabolism. The drawback is that you have to acclimate the yeast to the must temperature. If you pitch 100 °F (~40 °C) yeast slurry into 65 °F (18 °C) must the temperature shock will kill most of the yeast. Moreover, the colder temperature will slow the metabolism down anyway. Dry pitching is fast, safe and easy

## Bentonite

Most kits instruct the home winemaker to add bentonite, a clarifier, to the must with the yeast prior to fermentation. The reason is to start the process of clarification which generally takes time, and which the kit manufacturers want to speed up so that they can offer "4-week" wine kits. However, clarifying is best done after fermentation when the yeast has had an opportunity to process and interact with all of the different compounds in the grape must that can offer complexity. If you choose to use bentonite, wait until primary fermentation is complete.

There are good reasons to use Bentonite. Widely used in the commercial wine industry, it is an excellent fining agent, even adding some earthy flavors to the wine. Bentonite is suitable for removing proteins from white wines and will help prevent protein hazing. In *Fine Art of Fining in the Spring 2000 Winemaker Magazine*, Erik Mathews notes that "Bentonite is not usually used on red wines, as it may contribute to drastic color loss." As a substitute, try Claro KC, which consists of one packet of kieselsol and one packet of chitosan and is an excellent fining agent that does not strip flavor or color from the wine. This combination is often included in your wine kits, especially with white wines that need that added clarity. Kieselsol is negatively charged and settles out the positively charged particles in your wine, chitosan is positively charged and settles out the remaining negative particles. You add the kieselsol first and the chitosan a day later.

## Time

As mentioned above, wine kit manufacturers claim that their kits will be ready to bottle in 4 or 6 weeks, and most people will assume they are ready to drink in that time. Even the most basic 4-week kit will improve immensely with 3 months of age, often with huge improvements over a few years. With time comes reduced need for clarifiers. Gravity will settle almost anything, given time.



# Wine festival at Virginia Living Museum

*By the Usual Sources*

Keeping with the theme of the January meeting, homemade wine, those looking for a wine-related event may want to check this out. On February 6, the Virginia Living Museum will host the Bacchus Wine and Food Festival. You can come on out and join Bacchus, the God of Nature, Vine and Wine. Taste fine wines from around the world and fabulous food selections prepared by area restaurants. Also enjoy live entertainment and a silent auction. Participating restaurants include: Berret's, Fin, FruitFlowers, Harbor Espresso Café, Riverwalk Restaurant, Schlesinger's, Slightly Up The Creek, Thai Erawan, Trader Joe's, Tsunami Sushi, Wild Side Cafe.

Caricature artist Ed Matish returns for a third year. Have your photo taken by portrait photographer Anne Companion. Meet Debra Gordon, author of "Wine on Tuesdays: Be A Serious Wine Drinker Without Taking Wine too Seriously!"

Enjoy live music throughout the evening. Chris Basford performs on classical guitar. Joe Maniscalco offers a Two\*Can Jam sound, while Made from Scratch Bluegrass Band plays an eclectic mix of bluegrass, newgrass and folk music.

The event runs from 7 to 10 PM, the cost: is \$50 in advance and it will be ages 21 and above only. Special VIP reception from 6 to 7 p.m. with exquisite pairings of food and wine. \$100 per person (includes main event). Tickets available at Admission Desk. Purchase tickets early, this event sells out every year. Fundraiser to support Museum operations. For more information, see [www.thevlm.org](http://www.thevlm.org), click on Programs and Events.

## 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>January</b>	Homemade Wine
<b>February</b>	Flemish Ales
<b>March</b>	Barleywine/Old Ales (Club Only)
<b>April</b>	Extract (Club Only)
<b>May</b>	Maibocks/German Beers
<b>June</b>	Light Lagers
<b>July</b>	Amber Hybrids (Club Only)
<b>August</b>	TBD
<b>September</b>	European Amber Lagers (Club Only)
<b>October</b>	TBD
<b>November</b>	Belgian Strong Ales (Club Only)
<b>December</b>	Winter 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!**