



The Cellar

The Official Newsletter of the Colonial Ale Smiths and Keggers

2009 Summer Iron Brew Rules Announced

By Steven Davis

The 2009 Summer Iron Brew competition will be held as always during the CASK Summer Party in July. This year the party will be taking on a German theme, and therefore so will the Iron Brew contest. This year's beer style guidelines are simple.

First and foremost, the beer must be of an authentic German style; therefore conforming to the Vorläufiges Deutsches Biergesetz (Provisional German Beer Law of 1993), which replaced the Reinheitsgebot of 1516 which was repealed in 1987. This revision to the German Law allows for the original ingredients of barley, water and hops as well as constituent ingredients such as yeast, wheat, and cane sugar but no longer allows unmalted barley. In summary, no adjuncts!

Last year we had a record 11 entries for the Summer Iron Brew, and we hope to top that number again this year. Everyone get out there now and start brewing your delicious German beers, before it gets too late.

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

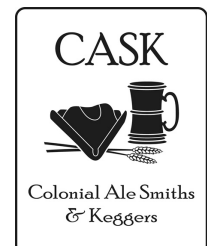
Please do not send cash through the mail. Members who joined CASK after June 30th of last year may prorate their check for a partial year (using the honor system). The intent is for all members to be renewing in January from now on.

Acceptable BJCP styles for the 2009 Summer IronBrew

- 1D. Munich Helles
- 1E . Dortmunder Export
- 2A. German Pilsner (Pils)
- 2B. Bohemian Pilsener
- 3A. Vienna Lager
- 3B. Oktoberfest/Märzen
- 4B. Munich Dunkel
- 4C. Schwarzbier (Black Beer)
- 5A. Maibock/Helles Bock
- 5B. Traditional Bock
- 5C. Doppelbock
- 5D. Eisbock
- 6C. Kölsch
- 7A. Northern German Altbier
- 7C. Düsseldorf Altbier
- 15A. Weizen/Weissbier
- 15B. Dunkelweizen
- 15C. Weizenbock

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The Cellarmaster

By Steven Davis

Off-Flavors (Part I)

All homebrewers strive to make beer that is flavorful and delicious. They want their beer to taste like the style they were trying to clone or create from scratch, and never want to have to dump their brew down the drain because it is just undrinkable. One of the biggest culprits to unenjoyable beer is the presence of nasty off-flavors which can turn your precious brew into a form of some unintended beverage which resembles anything but beer. This article is the beginning of a multi-part presentation on some of these off-flavors, what causes them and what can be done to minimize or eliminate them. In Part I we will look at 3 of the most common off-flavors: acetaldehyde, astringency and dimethyl sulfide (DMS).

ACETALDEHYDE

Identification / Cause: Aroma and taste of fresh cut green apples.

Where does it come from?

- 1) Formed from breakdown of glucose to pyruvic acid then to acetaldehyde during fermentation.
- 2) Can also be caused by wild yeast strains.
- 3) Can be caused by premature removal of wort from yeast.

Prevention: Oxygenate wort sufficiently. Avoid splashing during racking/bottling. Use good yeast strains.

Removal methods: Naturally by fermentation to ethyl alcohol.

ASTRINGENCY

Identification / Cause: Mouth puckering taste and mouthfeel.

Where does it come from?

- 1) Poor sanitation / bacteria
- 2) Over-crushed grains
- 3) Over-sparging (tannin extraction)
- 4) Letting wort sit too long on trub
- 5) Over-hopping

Prevention: Maintain proper sanitation. Use sparge water <170°F and stop sparging at pH of 6.0 or SG of 1.004. Properly crack grain. Avoid over-hopping with high alpha content hops.

Removal methods: None

DIMETHYL SULFIDE (DMS)

Identification / Cause: Cooked vegetable aroma & taste. Specifically corn, celery or even shellfish.

Where does it come from?

- 1) Byproduct of brewing process. Generates at high temps.
- 2) Dimethyl Sulfoxide in pale malts
- 3) Wild yeast or bacteria

Prevention: Proper extended rolling boil (30 minute minimum) with at least 2" opening on pot for steam to escape. Rapid cool down of wort (minimize time between 140° and 110°F). Proper sanitation.

Removal methods: Long rolling boil followed by rapid cool down of wort.



Flemish Beer

By Warren Haskell

Vinous, Musty, Acidic, Flat, Tart, Hopsy, Tannic, Oxidized, Vinegary, Sharp, and Astringent. So are you ready to drink?! Though in your common brewing discussions and judging these adjectives would be describing flaws and not the glorious complexity and character of Flemish red and brown ales. Generally considered the most wine like of beer, the unique flavors are a combination of spontaneous fermentation from multiple microorganisms, (saccharomyces, brettanomyces, acetobacter, lactobacillus, to name a few) extensive aging in wooden barrels, and careful blending of old and young brews.

Flanders is a geographic region located in parts of Belgium, France and the Netherlands, though it is mainly in the northern part of Belgium. It is Dutch Speaking but has a multicultural perspective because of its proximity to Germany, Netherlands, England and France.

As with the better known lambic beers, Flemish ales are brewed in a more historic style without use of modern brewing technology. Each released batch is a complex blend of several ages of brew solely done to the taste of the brewmaster, leading to variation from year to year. The 2 main styles of Flemish brew are the Flanders Red ale and the Oud Bruin(Old brown).

A few general guidelines:

Flanders Red – Reddish brown hue, Stronger and more assertively flavored of the two, reserved malt character, no apparent hop character, though noticeable tannins, can be attenuated to as much as 90 percent, sharper acidic/vinegary punch, and vinous characteristics

Oud Bruin – Murky brown or darker color, softer sour character, malt forward, some hop bitterness, often blended with cherries, stainless aging with some wooden barrels.

Flemish beers are a rare treat when they can be found and appreciated, however both can often be hard to do.

Brewing a Flanders Red

By Harrison Gibbs

One of the key features of a Flanders Red is the deep red color of the beer. This is achieved with Vienna malt, long boils, and wood barrel aging. While the base malt is typically two row pale or pils malt, the traditional approach is to use at least 30% Vienna malt.

In addition to using all three approaches, the following recipe includes sour cherries in the secondary similar to the classic Rodenbach Alexander ale. If sweet cherries or black cherries are used, the beer will take on a more cherry pie aroma and taste and does not fit with the style. The amount of cherries can range from one to three pounds per gallon, depending on the desired effect and the availability of the fruit. You can also use 1 to 2 pounds of acid (Sauer) malt to contribute the lactobacillus character. On the other hand, you can use a combination of American Ale yeast and Wyeast Roeselare Ale Blend, but not if you are using the acid malt.

The final ingredient is time. Aging is essential, preferably on wood. Although most homebrewers do not have a wooden cask dedicated to sour beers, they can use oak chips, cubes, and staves commonly used by wine makers. Go for the oak with a “medium” toast or add a little more oven toasting before use. Because of the need for warmer fermentations for with the primary and secondary stages and the cooler aging temperatures, this is a good beer to brew in early fall taking advantage of the cooler winter months.



Ned Flanders Red (5 gallons)	
Ingredients	Procedure
<ul style="list-style-type: none"> - 1 lb acid (sauer) malt - 4.5 lb pilsner malt (or 5.5. pilsner malt if no sauer malt) - 2 lb Vienna malt - 0.75 lb CaraVienne malt - 0.5 lb Belgian Special B - 1.25 flaked maize - 0.75 oz German Hallertauer hops (4% AA) (120 min) - 6-12 lb crushed sour cherries with pits (in secondary) - 0.1 oz toasted oak chips (in tertiary) - American Ale Yeast or any Belgian or Belgian Wheat Yeast, and Roeselare Ale Blend - 0.75 cup corn sugar for priming. 	<p>Mash grains at 150 F for 90 minutes. Sparge to 6.5 gallons. Boil for 2 hours, add additional water if necessary to finish with 5.5 gallons. Primary Fermentation 68-72 F for 2 weeks. Secondary Fermentation at 68-72 F on cherries until cherries sink. Tertiary fermentation 50-60 F until clear, at least 6 months. Bottle condition and age for another 6 months. For an extract version, substitute 5.75 lbs of Pilsner LME, 2.5 lb Munich LME, and 0.5 lb of Wheat LME for the Pilsner, Vienna, and corn, steeping the specialty grains.</p> <p>Alternative: Use only one fermentation. Omit the cherries. Toss the oak chips in for last 10 minutes of the boil and then ferment with American Ale yeast for 2 weeks before adding the Roeselare yeast. This gets you closer to the clean sourness of Rodenbach Grand Cru.</p>

Two Charleston SC Brewpubs

By Warren Haskell

Coast Brewing Company, Charleston, SC

From their Website (www.coastbrewing.com): "COAST Brewing Co. is a small, family owned craft brewery - Located across from Noisette Creek in the sustainable community of the Navy Yard.

We believe in utilizing alternative means to brew unique beer. We also believe in choice organic and local ingredients. From our biodiesel fired kettle to our energy efficient process, we forge hand crafted batches on our 7 bbl brewhouse.

8 Styles so far: HopArt IPA, 32/50 Kolsch, Rye Knot (chocolate rye) Brown, Blackbeerd Imperial Stout, Red Legs Scotch Ale, Honey Wheat Pale Ale, ALTerior Motive Altbier and Aye S B (our ESB). Blackbeerd is out the 2nd week of December."

Coast Brewing opened in 2007 right at the time that the state of South Carolina decided to join the 21st century and allow beers over 6% alcohol to be brewed and sold in the State. With that in mind Coast started brewing an interesting and well made array of beers, and selling them at many fine drinking establishments throughout the Charleston area.

The most widely available of the Coast beers in my experience is the HopArt IPA, an American style IPA with the classic hop bitterness and a golden color. It is very drinkable for an IPA and for even minor hop heads is a good session beer (however it is 7.7% abv). Also currently available in the market is their Dry Irish Stout, served on CO₂, it is true to style with a distinct roast character, light body, and dark color. If you venture into Charleston, the beers of Coast Brewing are definitely worth seeking out.



South End Brewpub, Charleston SC

South End Brewpub in downtown Charleston brews the regular rainbow of beers; Blond, Brown, Red, Black, Pale, and Wheat. The Wheat is American, the black is not quite a stout or porter, and across the board they are all extremely unremarkable, and more or less boring. Not bad beer just not really good either. Don't stop in, just Coast on down to a better establishment.

Support your Local Brewery - Contact Congress

One of our local brewers, Andy Rathmann of St George Brewing Company, pass along this press release from the Brewers Association concerning some legislation pending in Congress.

HR 836: The Brewers Excise and Economic Relief Act of 2009

On Tuesday, February 3rd, HR 836, the Brewers Excise and Economic Relief Act of 2009, was introduced in the U.S. House of Representatives by Congressman Earl Pomeroy (D-North Dakota) and Congressman Tom Latham (R-Iowa). This legislation seeks to reduce the tax burden for all brewers and specifically reduces the small brewer rate by 50% to \$3.50 a barrel.

Your active participation in the weeks and months ahead will be essential in building support for this legislation in Congress. Be on the lookout for an email to your brewery detailing the actions steps we are asking you to take. Background information and important talking points will be provided to help you make the case for small brewers. The Brewers Association will provide information to its members to ensure this bill has the best possible chance to be passed and signed into law.

We believe we have a real shot at making this happen, but it will never happen without the active support of small brewers. Let's make it happen.

Taxes are a big part of the expenses that a small brewery has to bear. If you think small brewers deserve a break, then contact your, and everyone else's, member of Congress and tell them to vote YES on HR 836.

You can track this, and any other bill before Congress, on Library of Congress' THOMAS System (thomas.loc.gov) . Search for the bill by bill number (H.R. 836). The bill is currently in committee, specifically the House Committee on Ways and Means.

Contact your member of at www.house.gov and www.senate.gov .



The CASK Calendar of Club Events and Competitions

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

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