



The Cellar

The Official Newsletter of the Colonial Ale Smiths and Keggers

Declaration of Beer Independence Drafted

"I declare that these are historic times for beer with today's beer lover having inalienable rights, among these life, liberty, and the pursuit of hops and malt fermented from the finest of U.S. small and independent craft brewers with more than 1,400 of them brewing today, and ...

I declare the beer I choose to enjoy is not a commodity, but more importantly an artistic creation of living liquid history made from passionate innovators. The beer I drink furthers our culture and teaches us geography and helps to nurture a sense of community, and helps to make the world a better place, and..."

These are the first two paragraphs of the 'Declaration of Beer Independence' which has been created especially for American Craft Beer Week, which is from May 11 to 17, 2009.

The Brewers Association Craft Beer Program has a goal to get 10,000 fans of the 'Declaration' on Facebook.

Things you can do to celebrate American Craft Beer Week and show your support:

1) Sign the 'Declaration of Beer Independence' posted on Facebook by becoming a fan of the page: <http://tinyurl.com/acbw-fb> so we can reach our goal of 10,000 fans by May 17!

2) Print the 'Declaration of Independence' and give it to your local retailer, tavern or restaurant to show them you support beer made from small and independent brewers.

3) Attend an event at your local brewery during American Craft Beer Week (check www.AmericanCraftBeerWeek.org as we get closer to the week for a full list of events).

For more information, see the American Craft Beer Web Site, www.AmericanCraftBeerWeek.org



A sure sign of Spring: Hop shoots have appeared in Hampton

In this Issue of The Cellar:

The Cellarmaster.....	2
Big Beautiful Barleywines.....	4
Support your Local Brewery - Contact Congress.....	5
The CASK Calendar of Club Events and Competitions.....	6

CASK



Colonial Ale Smiths
& Keggers



The Cellarmaster

By Steven Davis

Crawling London's Pubs with Podge and Siobhan

With the unfortunate passing of "The Beer Hunter" Michael Jackson in 2007, a great void was created for knowledgeable beer writers in England. Two such persons who have stepped up to fill this opening in recent years are Chris Pollard, aka "Podge", and his long time partner Siobhan McGinn. Their book *Around London in 80 Beers* is considered a "must have" for London beer seekers looking for the hidden treasures within the city. Recently the couple has

also released their newest book *Around Bruges in 80 Beers* outlining the places to visit should you venture into the Belgian beer scene in the world's most medieval city. Imagine my excitement when I realized these two English beer greats would be our hosts for a night long pub crawl through London's Southwark and Legal London districts.

The pub crawl began, as any good crawl in London should, at one of Sussex's brewery Harvey's local pubs, "The Royal Oak". This pub featured all six Harvey's ales including the quite rare Mild as well as 5 very tasty local ciders. Sandwiches were also available here and I have to confess that despite London's reputation for poor food, these were quite delicious. I do have to admit though that the mustard rivaled any Chinese mustard for hotness, and never subsided at any time during the meal. On the bright side, at least my sinuses were cleared out for smelling future beers as a result.

The next stop took us to famed pub "The George Inn", London's only remaining galleried coaching inn. All the beers here were brewed at the Greene King Brewery and I found their cask conditioned IPA to be quite enjoyable.

Stop number three took us to the renowned "Market Porter". This pub not only holds notoriety for its excellent atmosphere, but is even more famous for being the filming location for the "Leaky Cauldron" in the Harry Potter movie series. This pub was extremely crowded with business people who had just gotten off work, so it was one house bitter and then off to the next location.

Pub four was a quick stop in "The Rake", but again the heavy crowds pushed us out and back onto our coach for a trip north across London Bridge into the Legal London district. The first stop here was at the "Olde Cittie of Yorke". The atmosphere here easily rivaled the excellent beers with the old cathedral-like ceilings and the great hall with a three-cornered iron stove and giant wooden barrels for shelves above the bar. This pub is owned by Yorkshire Brewery and featured only one hand pulled ale, the excellent Old Brewery Bitter.

The next stop took us to "The Castle" with its eight hand pulls and even more enjoyable cheerful barmaids.

Of necessary note here was the Red Car Best Bitter which was a copper-colored very fruity bitter with an earthy, malty aroma. Due to the pleasant scenery at this bar (did I mention the barmaids?) this pub would provide each of us several pints of nutrition before our trek to the next establishment.

Ironically, our seventh stop of the night was at a popular little pub called "The Seven Stars". This pub celebrated its 400th anniversary in 2002 and is equally famous for



Authors Chris Pollard, aka "Podge", and Siobhan McGinn





the house cat “Thomas Paine” who is allowed to walk freely throughout the bar including over the hand pulls and customers food. Adnams Bitter and Broadside ales are house beers of choice; however the superb Hophead ESB from Dark Star Brewery was an overwhelming favorite of our group.

“The George”, not to be mistaken with the previously mentioned “George Inn” would be our next stop. A small pub originally built in 1723, this establishment frequents a large number of London’s lawyers and their clients for lunch; however found us to be its only patrons at the time upon our arrival. A couple of pints and we were on our way to our ultimate final destination.

The evening would come to an end at our ninth and final pub, “The Edgar Wallace” named after the famed London crime writer as well as author of the screenplay for King Kong. Much to the surprise of everyone except our knowledgeable hosts Podge and Siobhan, this would also end

up being the favorite of most of the group. The solid black walls conjured up the images of old Victorian prisons and the memorabilia on those walls portrayed a who’s who of English crime history. The pub features a vast array of hand pulls (8 to my recollection) including the exclusive Nethergate IPA which is sold under the name Edgar Wallace Pale Ale (EPA). The open atmosphere and tables here allowed for all our group members to sit and have a long talk with our gracious hosts as well as put down 4 or 5 pints until the dreaded 11:30pm “last call” ended our fun.

Being my first ever beer trip to London, I can think of no better way to spend an evening than being guided to some of the best pubs in the city by the two most knowledgeable beer experts in London. Though somewhat fast paced (Podge looks like a hobbit rapidly walking the streets of London), this experience is one which I enjoyed tremendously and will obviously not soon forget. It certainly made for an excellent start to my trip which would soon find me searching for the best beers in Belgium, but that story is better saved for a future newsletter (or three). Cheers.





Big Beautiful Barleywines

By Harrison Gibbs

[This article originally appeared in the February 2006 issue of *The Cellar*]

During these last cold weeks of winter, few beers have the right stuff to warm a person up as the Barleywine, which is very much a beer, albeit a very strong and often intense beer despite its name. In the Anglo/American tradition of brewing, it's one of the strongest of the beer styles, comparable to the Belgium's Tripel of Belgium, Germany's Doppelbock and Scotland's Wee Heavy.

Barleywine takes on the wine moniker from its strength, complexity and sophistication. Garrett Oliver of Brooklyn Brewery writes in his book, *The Brewmaster's Table*:

In the early 1700's the emergence in England of a wealthy merchant class, the development of pale malts, and a more scientific approach to the brewing process gave rise to ales that rivaled the finest wines in their finesse, complexity and strength. These beers were not for the masses, but for the aristocracy, who had grown tired of having their wine supplies cut off by pesky wars with France.

They are not refreshing but thought-provoking, sip by contemplative sip. Serve it in a snifter and slightly above a chill. When experienced the style for the first time, most people compare it to a brandy or a port, a drink to savor.

Any beer of this strength and complexity can be a challenge to the palate. The flavors are lively and fruity, sometimes sweet, sometimes bittersweet, but always alcoholic. Expect anything from an amber to dark brown colored beer, with aromas ranging from intense fruits to intense hops. Body is typically thick, alcohol will definitely be perceived, and flavors can range from dominant fruits to palate smacking, resinous hops.

English varieties are quite different from the American efforts, what sets them apart is usually the American versions are insanely hopped to make for a more bitter and hop flavored brew, typically using American high alpha oil hops. English version tend to be more rounded and balanced between malt and hops, with a slightly lower alcohol content, though this is not always the case.

Most Barleywines can be cellared for years and typically age like wine. In fact most benefit from cellaring for a year or two, and some for a decade or more. Barley wines are sometimes dated with the brewing equivalent of the vintage year, and, even more so than wine, vintages can be entirely different.

The style almost died in England, but in America, craft brewers have taken on the style as a special challenge and an opportunity at personal expression. No beer tests a

Yeti Another Big Beer: A Big Foot Clone Recipe

OG: 1.102 FG: 1025 SRM: 16 IBU: 100

Ingredients:

13 Oz Crystal Malt 60L

9 lbs Dry Light Malt Extract (or Substitute 19 lbs US 2-Row)

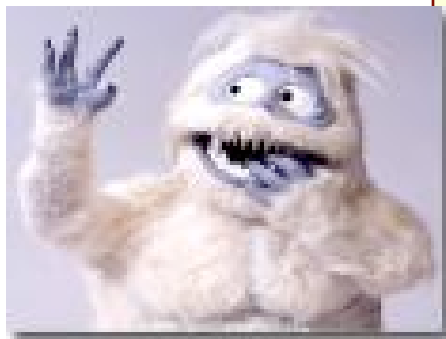
4 lbs of Alexander's Pale Malt Extract (delete for all grain)

2.5 oz of Nugget or Chinook 12% Hops – 60 min

1 oz Cascade Hops (Flavor Hop) – 15 min

1 Tsp Irish Moss

1 oz Cascade (Aroma Hops) – 1 min



Steep specialty grains for 30 minutes in 1 gallon 150F water. Sparge and add to pot with malt extract and 3 Gal of boiling water. Boil for 60 minutes adding hops at appropriate times. If brewing all-grain, substitute the malt extract for 19 lbs of Pale Malt. Mash at 150F for 90 minutes. Use 20% less hops if not brewing with extract. If you use a partial mash set up, mash 3 lbs of pale malt and reduce recipe by 3 lbs of malt extract.

After pitching the last hops, cool and pitch a very big starter of American Ale Yeast. Ferment for 2 weeks until fermentation slows and rack to secondary. After a month, rack again to a tertiary and bulk age for 6 months. Bottle with 1.25 cups of dry malt extract and pitch a fresh strain of the above yeast. Bottle condition for 3 to 6 months then sip.



brewer's skill so much as barley wine. Requiring extended fermentation, the brewer must cajole the yeast with care to make sure it finishes. Sometimes, more alcohol tolerant yeast may be needed. The result is a strong brew, 9 or 10 percent alcohol at a minimum, as against a typical beer's 5 percent. Many American brewers aim even bigger, naturally, up to 15 percent, while staying true to the complex, evocative spirit of barley wine.

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.

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 too 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!

March 19, 2009: CASK March Meeting

March 22, 2009: CASK Equipment Build Day Need a wort chiller, want a spigot on the kettle, 15 gallon pot with no hole in the top? Join your fellow CASK'ers at the first annual CASK build your system day.

April 4, 2009: CASK Pub Crawl Join your fellow CASK'ers on our 2nd Pub Crawl. Scheduled stops are currently Blue Mountain Brewing in Afton, Veritas Winery also in Afton, Star Hill Brewing in Crozet, South Street Brewpub and Wine Warehouse in Charlottesville and the Capital Ale House (Innsbrook) in Richmond.

April 16, 2009: CASK April Meeting Join your fellow CASK'ers at the April meeting at the St George Brewing Company in Hampton!

April 25th & 26th, 2009: 8th Annual Virginia Beer Festival Elizabeth River Pavilion and Pier, Downtown Norfolk, VA 2:00 pm - 6:00 pm Raise a glass...a stein...a mug to the great art of beer! For connoisseurs, this popular festival favorite brings fine beers from nearly three dozen domestic and international breweries. And for friends seeking a sunlit Saturday full of fun, this beer- and music-filled celebration is the perfect spring celebration.