



The Cellar

The Official Newsletter of the Colonial Ale Smiths and Keggers

Summer is Heating Up!

Dominion Cup Details:

The date for this year's Dominion Cup has been set, it will be August 29, 2009, with entries due August 22. The competition will be held again at Capital Alehouse this year. There will be a call for judges and stewards in mid-July and again in August. New this year is an award called the Plato Award which is a "Brewer of the Year" style award to the most 1, 2, or 3 place finishes in first round flights. It will be points based with 5 points for 1st place, 3 points for 2nd place, and 2 points for 3rd place. Additional placing in BOS round does not contribute to this award. JRHB will start a new plaque with a nice hydrometer attached to it and the running list of annual winners next to it. Prize quality will be similar to a BOS round. So, this should encourage everyone to enter lots of categories! Also new this year is online registration and payment. Although not mandatory, JRHB is encouraging everyone to try this new method of signing up as it makes it a lot easier to track and import the data into the competition software. More information at <http://dominioncup.jrhb.org>

Changes in the Hop Leafe Competition

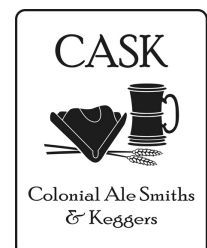
This event will still be held Saturday July 25th, but not at the Green Leafe New Town. Instead, Green Leafe owner Glenn Gormley has invited all of CASK and their family, friends and guests to join him at his house near Stonehouse. This event will be utilized to judge the 23 IPAs being entered by CASK members for the Hop Leafe contest which will choose which beer Alewerks will brew and put the Green Leafe's name on for distribution. This event will be catered by the Leafe, and Glenn promises a great time for all who attend. Be sure to check your e-mail for more information.

Summer Party 2009

This event will be held Saturday, July 11th at Frank & Gail Clark's house in Williamsburg. Be sure to check your e-mail for more information. This year we will have a German theme and the club will be providing German sausages, rolls, and potato salad. Everyone is asked to bring a side dish that can serve about 6 people. This is always CASK's biggest event of the year, last year pulling in about 75-80 people for a great time. As always, we are looking for volunteers to help Frank set up before the party and clean up after the party.

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It's in the Bag

By Norm Schaeffler

There has been a little buzz on the Internet about a new all-grain brewing technique from down under in Australia. It is called "Brewing in a Bag" (BIAB). It is being celebrated as an inexpensive way for an extract brewer to try out all-grain brewing. The basic premise is that a very fine nylon mesh bag is placed so that it lines the brew kettle. All the water that will be used in the mash, sparge, and boil are placed in the kettle all at once and heated to slightly higher than mashing temperature. All the cracked grains are then added to the kettle, into the bag, and the mash is conducted. Once the starch conversion is completed, the temperature of the mash is raised to 170° F and the bag, with all the grain inside is removed from the kettle. The bag can be suspended over the kettle for a little while to let all of the wort drain out. From this point, the brew day continues as normal. The wort is brought to a boil, hops added, 60 or 90 minutes of boil, and so on. So really this is a technique for mashing in a bag, but I guess that Aussies like "Brew in a Bag" better. As anyone can attest, alliteration is adored the world around.



BIAB was the subject of a recent Basic Brewing Radio podcast and that got me wanting to try the technique out, even though I have a converted cooler mash tun. There was something interesting about the technique that made me want to try it out for myself. The Aussies sew their own bags of a fine mesh nylon material that is used for making curtains and such. I didn't want to go that route for this first attempt and I recalled others on the Internet talking about using 5 gallon bags used for paint straining. So, off to Home Depot I went and got the paint straining bags pictured to the left. Two bags for five dollars was not too bad, cost wise. The bag fit my kettle well, although the weave of the mesh was a little coarser than I wanted.

I decided to brew one of my old recipes, an American IPA. The recipe is for 3 gallons of beer. I typically shoot for 4 gallons in the kettle to account for evaporation and expected that the grains would absorb about 0.75 gallons, so I placed 4.75 gallons into my kettle and heated it to 164° F. I put the bag in place, rolled the top over the sides of the kettle and used two binder clips to help secure it. Once the water was at strike temperature, I put the 6.3 pounds of grain into the bag in the kettle and gave the grains a good stir and I also mixed in a few hops for some mash hopping action. After stirring the temperature stabilized at 154° F, which is a typical mash temperature for me. After a 90 minute mash, I raised the temperature to 170° F and then I lifted the bag out. I let it drip over the kettle for a while then let it drain in another pot that I have. After that it was a typical brew day.



A couple of comments: I did end up with more break material at the bottom of the kettle than normal, and my efficiency was lower than normal. I normally assume 70% and for this technique it was probably 64%. Other than that it was easy, all in one pot so less to clean, and faster because there was no sparge. All in all, I think this is a good technique to try. Stay tuned for a review of the finished beer





Guess who's coming to Richmond ...



All About Beer Magazine is bringing the World Beer Festival to Richmond! No longer do you have to drive to North Carolina. It will be held Saturday, August 29, 2009 on Brown's Island. The same day as the Dominion Cup. So we can start the day judging and stewarding great homebrews, win back the Cup, and then sample some great craft brews. Tickets go on sale in July. Here is some information from their web site, <http://www.allaboutbeer.com/wbfrichmond/index.html>

Mission

Our mission is to educate the public in beer appreciation and beer quality and to build the local beer community. We do that by hosting a festival where our guests have the opportunity to taste samples from a wide range of beers, discuss the beer with brewers and knowledgeable servers, and attend special tastings conducted by beer experts from All About Beer Magazine, America's leading beer publication.

History

All About Beer Magazine has presented 16 festivals in our home state of North Carolina over the past 13 years. We're proud that the World Beer Festival is recognized as one of the premier beer events in the country, with Forbes.com, USA Today and Wired all calling attention to it.

Atmosphere

Designed as a beer tasting, the World Beer Festival encourages small samples from a wide range of world-class beer styles. With different areas devoted to beer, entertainment, food, merchandise and relaxation, the festival creates a unique atmosphere that promotes responsible consumption in a relaxed, enjoyable setting. Our goal is that our guests leave the festival appreciating and understanding more about beer flavor and diversity.

Community

Along with building a thriving local beer culture, we are also committed to working with other local players that help keep communities strong. The World Beer Festival presents the best local music, and hosts local restaurants and catering companies, with the goal of creating an entertaining, educational and welcoming environment for the festival. We also partner with a local non-profit organization and donate a part of the festival proceeds to them. Over the years, the World Beer Festival has contributed over \$100,000 to local causes.



"I'll Take one of each, please!"



The CASK Calendar of Club Events and Competitions

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

July	Amber Hybrids (Club Only)
August	Light Hybrids
September	European Amber Lagers (Club Only)
October	Saisons (New!)
November	Belgian Strong Ales (Club Only)
December	Winter Party

July 11, 2009: CASK Summer Party Join your fellow CASK'ers at the biggest club event of the year, the Summer Party! Held at the home of Frank and Gail Clark.

July 25, 2009: Green Leaf Anniversary Party All CASK members and their families are invited to a party celebrating 25 years of the Green Leaf!

August 29 2009: 16th Annual Dominion Cup
<http://dominioncup.jrhb.org/>

August 29 2009: World Beer Festival - Richmond
Tickets go on sale in July, Held on Brown's Island.
<http://www.allaboutbeer.com/wbfrichmond/index.html>

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!