



The Cellar

The Official Newsletter of the Colonial Ale Smiths and Keggers

Upcoming CASK Events and Club Information Topics

By Steven Davis

The following is a breakdown of upcoming Club events and information topics discussed during the most recent CASK Board meeting.

1. **The Daffodil Festival** is scheduled for Saturday, March 27th in Gloucester. Our Club Vice-President, Warren Haskell has offered to arrange a place for the Club to setup a public display, and possibly provide homebrew sampling. We will need to know if Members are interested and willing to attend, as we would need a minimum of about 8 people in order to staff a booth throughout the day. This is a huge festival and the last time CASK participated we had a lot of fun and public interest even despite the rain.

2. **The 1st Annual Gloucester Beer Festival** is scheduled for Saturday, October 9th also in Gloucester. Our Club Vice-President, Warren Haskell is actively involved in organizing this event and is looking for club support in both sponsorship as well as volunteers. Once again this presents an opportunity for CASK to set up a booth where we will be able to provide a public homebrew display (possibly including an actual brew presentation) as well as provide homebrew sampling. Hampton Roads sincerely lacks adequate beer festivals for the size of our community and this will be a great opportunity to help promote a new festival for locals to enjoy good food and beer.

3. **The 2010 Virginia Beer Blitz** needs to be scheduled. We are looking to move the competition up to earlier in the year, so the tentative date is Saturday, October 23rd. More information will be forthcoming as details are worked out.

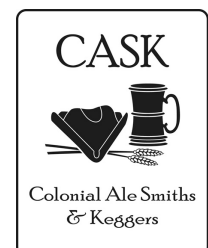
4. The Club is looking into ordering embroidered **CASK ball caps** if there is enough interest. Once we have a price quote, I will be sending out an e-mail seeing who is interested in going forward with ordering.

5. The Club is looking into ordering some **new glasses** which are non-pint glass style if there is enough interest. We are considering mugs, pilsner style, goblets and Belgian tulip styles. Once we have a price quote, I will be sending out an e-mail seeing who is interested in going forward with ordering.

6. Arrangements are being made to begin a **BJCP Class** around the late March, early April timeframe. The good news is that we are finally going to get the class off the ground. The bad news is that we are currently unable to schedule an exam to correspond with its completion. The first available date for an exam is in September and unfortunately to hold an exam, you must have a BJCP National or higher sponsor and proctor it. There are only a couple of Nationals in the state, and I have been unsuccessful in either getting in touch with them or getting them to agree to be a proctor at a remote location (only one lives locally). The Club feels it is important that we continue with the class though, so that Members can get exposure to the process and information. Hopefully we can arrange a class for the end of the year and just hold a refresher when the exam draws near. Also, Members can arrange to travel to one of the currently scheduled exams if they wish to take it earlier. (Continued on Page 2)

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Upcoming CASK Events and Club Information Topics (Cont)

7. The Club will be re-instituting its “**Member Profile**” section of the newsletter. Starting this month, Newsletter Editor, Norm Schaeffler will be contacting a member each month and asking them to fill out a questionnaire about themselves. This was a great feature of our newsletter that we let drop for some unknown reason and would like to get back to. The member selected will provide info to share about their life, work, favorite beer, favorite bar/pub, etc. This will let each of us get to know our fellow members a little better. Who knows, with the rapid growth of the Club, we may need to expand to two each month in the future.

Using this format to put out Club information is new, but allows us to keep it out of the meetings and therefore devote more time to enjoying beer with our friends. Keep those great ideas and suggestions coming, and let us know what you would like to so info on in the future. Cheers.



The Cellarmaster

By Steven Davis

CASK Meeting to Get a New Look

The CASK Board recently got together for our monthly meeting to discuss Club business. The focus of this meeting was twofold. First was a discussion on what the Club could do to get more involved in public events and the second part of the discussion was on what we could do to make the meetings more interactive and less single speaker based.

Several suggestions were made on each of these subjects with the majority of the time spent discussing the best methods available for disseminating Club information, and ideas for changing the monthly meeting format. One thing that was consistent in our discussion was that too much time was spent covering Club business each meeting. This is cutting into time which we felt could be better spent covering beer and beer related topics as well as enjoying our style of the month and allowing members to share beers with each other. With that being said, the following was agreed upon for a format for club meetings beginning in February:

1. A “brief” overview of Club Business that needs to be covered in a Members present environment
2. Presentations – This will include presentations on off flavors, beer styles and/or any other beer-related topic any member wishes to present to the Club
3. Style of the Month – We will discuss the style of the month while enjoy commercial and homebrew examples
4. Club Beers – This is NEW! For this segment, we ask that Members bring 3-4 beers of any homebrew they wish to share and receive feedback on. Each Member will pass out his or her beer and ask other Club Members for comments they are looking for on the beer (i.e. “What is that flavor I’m tasting and what causes it?”, “Do you think it is too sweet/hoppy/sour?”, “How can I get this or that character into or out of the beer?” etc.)
5. Open discussion and open beer sharing

In order to accomplish this meeting format change, we are going to have to take the information that was occupying most of the time and move it out to another format. To make this happen, the Club will be seeing more relevant information being posted in the form of Newsletter articles as well as individual e-mails. While this is a start, I want everyone to know that the Club is willing to change any of this in the future based on Member feedback, so make sure you let us know how you like the new arrangement, and we will modify accordingly. Our number one priority is to allow us to spend more precious Club time at each month’s meeting covering what is truly most important to all of us... BEER! Cheers.



Style of the Month-Baltic Porter

by Harrison Gibbs

Dark Beer of the North

During the 18th Century as British porter producers expanded their markets into the rest of Europe, and especially to the northern countries around the Baltic Sea, they inspired brewers in these countries to brew their own porters. Even today, all of the Baltic countries continue the tradition of brewing porters. Baltic Porters are brewed in Finland, Estonia, Latvia, Lithuania, Poland, Russia, Denmark, and Sweden.

The development of Baltic Porter coincided with the regional brewing of Russian Imperial Stouts. During this time, stouts and porters were often the same, both were industrially made dark beers of Britain. While a rare and unknown sub-style of porter, Baltic Porters demonstrate considerable resilience. In fact, during the 20th Century, Baltic porters were being produced while the production of porter actually disappeared from its home in Britain. By World War II, porter was no longer produced in Britain. Irish porter technically died when Guinness stopped production of its porter in 1974 (although it could be said that the Irish dry stouts are likely just draught porters under a different name).

Because these porters were introduced as "export" beers, which were generally of higher alcohol than the porters brewed for local English consumption, the style is usually higher in alcohol than ordinary porters and are often less roasty and hoppy than their British counterparts. When porter was introduced to the region in the 18th Century, it was brewed as ale, using top-fermenting yeast. However, as lager yeast gained popularity on the continent, the majority of these breweries switched to bottom fermenting yeast, creating a maltier and smoother style. Only a few breweries continue to use ale yeast.

According to the BJCP, the color should be a dark reddish copper to dark brown maintaining a tan colored head of foam. The aroma should be a very smooth sweetness, often with caramel, toffee, nutty to deep toast, and/or licorice notes. There should also be complex alcohol and ester profiles, reminiscent of plums, prunes, raisins, cherries or currants, occasionally with a vinous Port-like quality. A Baltic porter should taste rich, with flavors mirroring the aroma characteristics. There should also be a clean lager character with no diacetyl. Roasty but not burnt. Medium hop bitterness to balance with little or no hop flavor. Baltic porters are full-bodied and smooth with flavors that are complex and multi-layered.

Commercial examples include Sinebrychoff Porter (Finland), Okocim Porter (Poland), Zywiec Porter (Poland), Baltika #6 Porter (Russia), Carnegie Stark Porter (Sweden), Aldaris Porteris (Latvia), Utenos Porter (Lithuania), Stepan Razin Porter (Russia), Nøgne ø porter (Norway), Neuzeller Kloster-Bräu Neuzeller Porter (Germany), Southampton Imperial Baltic Porter. Similar Baltic stouts include the bottom fermented Carlsberg Stout (Denmark) and Koff Stout (Finland).

Baltic Porter

Extract/Specialty Grain Recipe (5 Gal)

Ingredients:

- 0.5 lbs Briess Caramel 80
- 0.5 lbs Simpson's Black Malt
- 0.5 lbs Simpson's Chocolate Malt
- 0.5 lbs Briess Caramel 120
- 3 lbs Dark dry malt extract (60 min)
- 6 lbs Munich malt syrup late addition (15 min)
- 2 oz Perle (60 min)
- 0.5 oz Mt. Hood (15 min)
- 0.5 oz Mt. Hood (5 min)
- YEAST: WYEAST 2112 California Lager (Optimum temp: 58°-68° F) or SAFLGER S-23 Lager Yeast (Optimum temp: 50-57° F)

Proceedure:

Steep specialty grains for 20 minutes or until water reaches 170° F. Discard grains. Dissolve dark dry malt extract. Bring to a boil and add Perle hops. Boil for 45 minutes, then add Munich malt extract to ensure malty character. Turn off heat when adding syrup and stir well to avoid burning it on the bottom of the kettle. Bring back to a boil add flavor hops. Boil for 10 more minutes before adding last aroma hops. Cool. Pitch yeast. Ferment at optimum temperatures, and rack to a secondary for a month or two. Cool lager temperature may be beneficial but not necessary with the above yeasts. Prime with $\frac{3}{4}$ cup of priming sugar or keg.



Baltic Porter

All Grain Recipe (5 Gal)

Ingredients:

- 5 lbs. German Pilsner
- 4 lbs. German Vienna
- 4 lbs. German Munich
- 1 lbs. German Dark Munich
- 0.5 lbs. Briess Caramel 80
- 0.5 lbs. Simpson's Black Malt
- 0.5 lbs. Simpson's Chocolate Malt
- 0.5 lbs. Briess Caramel 120
- 2 oz Perle (60 min)
- 0.5 oz Mt. Hood (15 min)
- 0.5 oz Mt. Hood (5 min)
- YEAST: WYEAST 2112 California Lager (Optimum temp: 58°-68° F) or SAFLGER S-23 Lager Yeast (Optimum temp: 50-57° F)

Procedure:

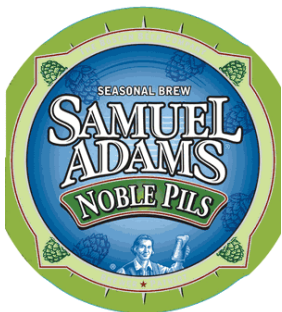
Use a single infusion mash at 153° F, or a step mash of 15 minutes at 122° F, 60 minutes at 153° F, and mash out at 170° F for 10 minutes. Sparge to 6 gallons and add the hops accordingly. Cool, and pitch the yeast. Ferment at optimum temperatures, and rack to a secondary for a month or two. Cool lager temperature may be beneficial but not necessary with the above yeasts. Prime with $\frac{3}{4}$ cup of priming sugar or keg. Ferment at optimum temperatures, and rack to a secondary for a month or two. Cool lager temperature may be beneficial but not necessary with the above yeasts. Prime with $\frac{3}{4}$ cup of priming sugar or keg.

The Beer in Front of Me ...

"The Beer in Front of Me ..." is a new feature in the newsletter where a CASK member tells other members about a beer that they are enjoying right now. Be it "true-to-style" or "way-out-there creative," if it is a beer that is your current "favorite" and you want to tell the club about it, e-mail your description to beer@colonialalesmiths.org

This month the beer in front of CASK member Norm Schaeffler is a Sam Adams Noble Pils.

I am definitely an "ale man," but for some reason around this time of year I always crave a good lager. Perhaps that is the reason that Sam Adams Noble Pils caught my eye. Last year, voters in the 5th annual Samuel Adams Beer Lover's Choice Contest choose Samuel Adams Noble Pils as the winner. The Noble Pils is a hoppy pilsner beer brewed with a recipe that calls for all five varieties of Noble Hops. What, you may ask, is a noble hop? Originally the term referred to four hop varieties that were prized for their spicy aroma and low bittering levels. These were originally Hallertau, Saaz, Spalt, and Tettnang. The term has been expanded to include any hop with similar measured quantities to the original four. So depending on who is counting, there are as many as eight hop varieties that are "noble." The hop varieties used in Noble Pils are: Saaz, Hallertau Mittelfrueh, Tettnang Tettnanger, Spalt Spalter, and Hersbrucker.



Hops are the first thing that you notice when you pour the beer into a glass. The hop aroma is great, smells like you just opened a new bag of hops. The beer is a beautiful golden color that looks just like a Pilsner should with a bright white head. The flavor of the beer is very crisp with a decidedly bitter finish. Overall the beer is very refreshing and very tasty. Definitely leaves you with the impression, I could drink another one of those!



CASK Member Profile: Ken Rygh

Full Name: Ken Rygh

Hometown: Newport News, Virginia

Town of Residence: Newport News, Virginia

Occupation: Graphic Designer / Strategic Marketing Consultant

Years Brewing: About 1.

Favorite Beers to brew: Higher gravity beers, skewing to the malty end of the spectrum.

Favorite Commercial Brew: Dogfish Head Midas Touch, Sam Adams Imperial White, Kasteel Dunkel, Souther Tier Chokolat.

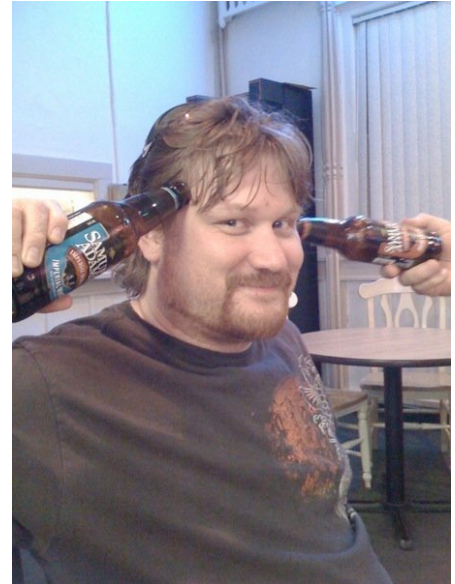
Favorite Brew Pub or Beer Bar: Dogfish Head in Rohobeth, don't know of anything great locally yet, weekend pub is OK.

How did you started brewing?: Old Neighbor and I got into it at the same time.

Type of Brewing (Extract, Partial Mash, All-Grain): Extract - for now.

Why do you brew?: It's interesting, trying to achieve exactly what I like the best in beers, also I enjoy cooking, so culinary exploration goes into my brewing exploration. I'm more into brewing than I am drinking it - until I find that perfect recipe.

Awards, Beer Related Associations, etc: None.



The CASK Calendar of Club Events and Competitions

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

February - Porters

March - American Ales (COC)

April - Extract Beers (COC)

May - Bock

June - (Irish & Scottish Ales

July - Summer Party / Mead (COC)

August - Sour Ales (COC)

September - Cider

October - Strong Ales (COC)

November - TBD

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!

Either:

1. logon to the CASK Message Board to find out how to add events to the calendar or

2. E-mail information about the event to calendar@colonialalesmiths.org