



The Cellar

The Official Newsletter of the Colonial Ale Smiths and Keggers

Homebrewer of the Year

By Steven Davis

The CASK 2010 Homebrewer of the Year (HBOY) award results are final, and the award this year goes again to yours truly. This year marked the most people ever receiving points, and was very close up until the Virginia Beer Blitz.

The HBOY award is given to the CASK member who accumulates the most points throughout the calendar year. Points are awarded based on the following criteria throughout the year:

- Club Only Competition (COC) winner – 1 point
- Any AHA/BJCP sanctioned competition:
 - 3 points for Best-of-Show
 - 3 points for First Place in any category
 - 2 points for Second Place in any category
 - 1 point for Third Place in any category
- Iron Brew Competitions:
 - 6 points for First Place
 - 4 points for Second Place
 - 2 point for Third Place
- Presentations at Club meetings – 1 point each (maximum of 3 per year)
- Articles for newsletter – 1 point each (maximum of 3 per year)
- Organizing Club Events – 1 Point each
- Hosting Club Event or Meeting – 1 point each

2010 HBOY Final Results

Steven Davis	20	Ken Rygh	1
Harrison Gibbs	12	Jeremy Stoddard	1
Chris Reed	9	Frank Clark	1
John/Jared Smith	7	Walter Keeler	1
Ted Hale	6		
Eric Gold	5		
Phillip Vaughn	4		
Bryan Falman	4		
Jeff Flamm	4		
Norm Schaeffler	4		
Rob Cardnell	3		
Greg Nowicki	3		
Warren Haskell	3		
Jeff Stuebben	3		
Don Welsh	3		
Peter Stinely	2		
Rollin Wooley	2		
Paul Scott	2		

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English Beer Styles – A Comparison to Their American Counterparts

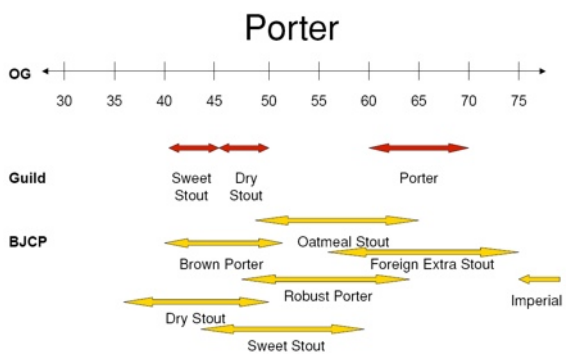
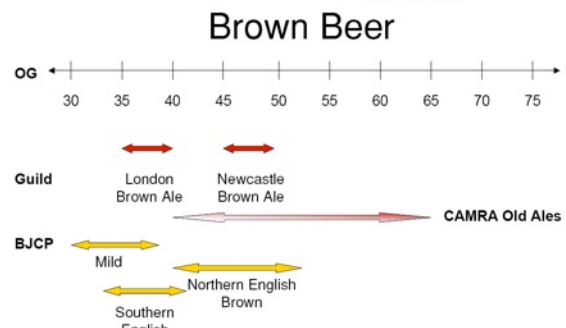
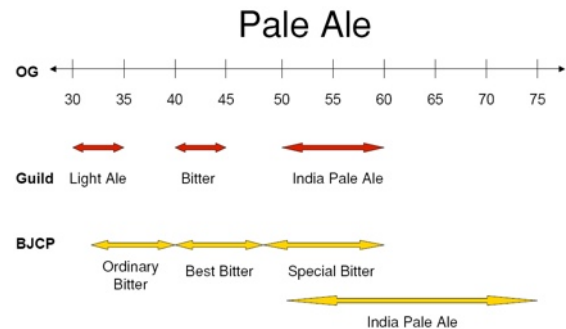
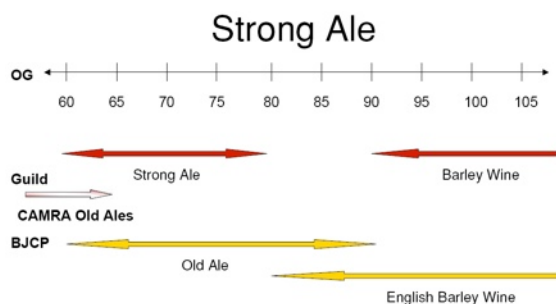
By Steven Davis

[This article originally appeared in the November 2008 issue of *The Cellar*]

Homebrewing in England carries a long storied history; however, like the United States, has only been permitted legally within most of ours current lifetime. It was in 1963 that Reginald Maudling got abolished the need for a license to brew beer or for a duty to be paid. The establishment of a formal homebrewing organization, the National Association of Wine and Beermakers was accomplished in 1974.

Similar to the United States' Beer Judge Certification Program (BJCP), England also has an established beer judging organization. This group is called the National Guild of Wine and Beer Judges (hereby referred to as the "Guild") which was established in 1978. Like the BJCP, this group conducts formal beer competitions; however that is where the similarity ends. In a BJCP event, a judge will evaluate around 8 to 14 homebrews per session over a two hour period, and provide a write-up on each beer to the brewer. In a Guild event both homebrew and commercial beers may be evaluated together. Judges are expected to be able to assess up to 20 bottles in an hour and up to 50 beers in a session. No write-ups are provided, and the best beer is selected by oral popular vote. Additionally, beer styles from other countries (even if brewed in the UK) are never permitted in a Guild competition.

In comparing the beer and homebrewing scenes of the US and England, some simple facts must be understood. First, English beer is weaker. Of the most popular styles, 70% of the English beer market has an average alcohol-by-volume content of 4.2%. On the contrary, one will find very few American styles in that low of an ABV range. Second, English beers are simpler. They fall into one of only 4 Guild categories consisting of 11 total styles, and these styles are not well defined. Comparatively, the BJCP recognizes 28 categories, with 98 styles and each is actually quite well defined. Finally, one must recognize that the US and England do not use words synonymously. What the BJCP calls an Extra Special Bitter, the Guild refers to as an India Pale Ale. Likewise in the darker beer categories, an English Porter would be referred to as a Foreign Extra Stout in the United States. The following charts provide a comparison between BJCP and Guild guidelines for the 4 English categories.



Similar to the United States, England now finds itself in an era of expansion and exploration in the brewing industry. New beer styles are being developed and tested on the beer drinking public in the UK with surprising positive results. The most popular of these new brews is the Golden Ale. It is a pale colored, very refreshing yet strongly hopped beer which is popping up in breweries throughout the country. Additionally, some breweries are experimenting with seasonal



ales as well as Fruit Bitters and single hop varietals. While most Englishmen still prefer to spend their evenings at the local pubs drinking the lower alcohol, well balanced ales for which the country is most famous, it is obvious that some are willing to cross into the American sense of adventure and experience a new world of experimentation. Who knows? Perhaps that English Lambic is just right around the corner. Cheers!

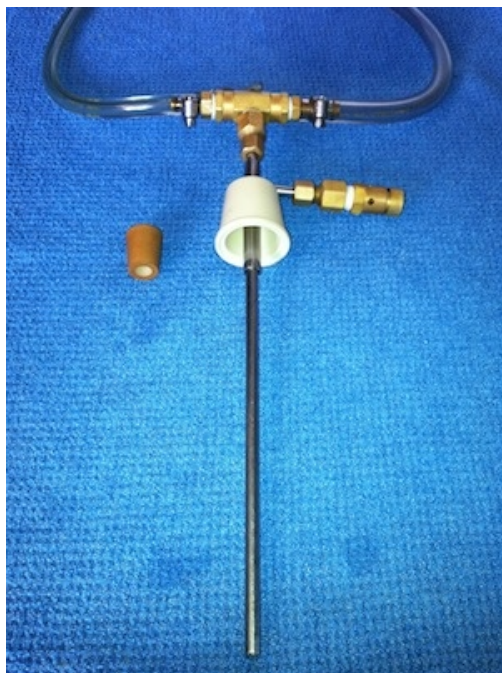
Tips from the Tap

CASK Members Like You

"Tips from the Tap" is a new feature where we can share with each other all the little "tricks of the trade" that we have learned over the years to make the brew day easier. So if you have some tips to share, send them to tips@colonialalesmiths.org.



Easy counter-pressure bottle filler upgrade: I recently replaced the regular drilled stopper on my counter-pressure bottle filler with a medium universal drilled stopper. The universal stopper did not require any modification and fits securely over the top of 12 oz, .5l, and 22 oz bottles when placed upside down on the bottle filler. This has greatly improved the usability of my bottle filler. The old stopper that came with the filler was small and difficult to hold securely in the bottle mouth resulting in lots of lost beer and tired hands from the strong grip it required to keep the stopper in place. The large area of the universal stopper makes it easy to hold in place on the bottle. Credit to Andy Rathmann for the idea. **[A tip of the hat to Jeff Flamm for this tip]**



Counter-pressure bottle filler with new medium universal stopper (old stopper on left)



Bottle filler in action



The Beer in Front of Me ...

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

This month, Warren Haskell tells us about 'T Gaverhopke Extra, a Belgian Ale ...



So what is this beer? It pours dark amber brown with some head that dissipates with a lingering rim and cloud. 12% ABV is on the strong side, Rich, super malty, caramelly nose, with hints of raisin and plum. This is considered a quadruple, damn. Not super sweet on first sip as I was expecting, and a bit thinner on the palate, which is nice for such a high alcohol beer, so many of which can be cloyingly sweet. No noticeable hop character which is also not surprising, but the alcohol does not burn through either.

Some sourish almost dried cherry flavor, but absurdly balanced overall for such a strong beer. It needs to warm up, something good is still hiding beneath, though it also may need to age for 3-5 years, and or be consumed again in the immediate future, or at least finish the first one.

'T Gaverhopke is a tiny brewpub in West Flanders, that until recently was only available in the town of Harelbeke where it is located.

This is my type of beer, get your own.

Upcoming CASK Events/Club Information Topics

By Steven Davis

The following is a list of upcoming Club events and information topics for CASK Members and their friends.

- 1) 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 renew via our online PayPal option or 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.



- 2) CASK is planning a spring pub crawl throughout Hampton Roads. Tentative stops include The Bier Garden in Portsmouth, The Taphouse in Ghent, The Birch (new pub in Ghent), O'Connor Brewing in Norfolk, Beach Brewing in Virginia Beach, Gordon Biersch and The Pub in Hampton. Anyone interested in helping organize this event, please contact Steven or Warren.
- 3) CASK has a BJCP exam scheduled in July of this year (FINALLY!). We are currently finalizing the syllabus and schedule for our BJCP class which we plan on beginning in April. The class will be limited to 20 participants, and the exam is limited to 12 examinees. Stay tuned for further details.
- 4) The CASK Spring Party (which will replace our July Summer Party) is in the planning stages. Tentatively we are shooting for the 3rd weekend in May. The party theme will be "American as Apple Pie", and the Spring Iron Brew competition will be held during this event (see item #6).
- 5) The CASK Fall Party (which will replace our Christmas Party) will be held in September. The event will be held as an authentic Oktoberfest and will follow a traditional German Oktoberfest theme. The Fall Iron Brew competition will be held during this event (see item #6).
- 6) The CASK Iron Brew rules have been set for 2011.
 - a. The Spring Iron Brew style, which will be judged during our Spring Party, is **Lawnmower Beers**. Any beer which would be considered a session beer and has an alcohol content LESS THAN 5.5% ABV is eligible to be entered.
 - b. In honor of CASK's first ever Oktoberfest, the Fall Iron Brew style, which will be judged during our Fall Party, is **Oktoberfests and German Party Lagers** (Oktoberfest, Vienna, Dunkel & Helles). Since these beers are lagers, they require colder fermenting temperatures and a longer time to mature, so everyone is being notified now so they can get brewing during the cooler months.
- 7) The 1st round of the AHA National Homebrewers Competition will be held April 2-23 with entries due March 21-30. Online registration opens in mid-February, so get your entries ready now. CASK plans to have a large turnout at the National Homebrewers Conference in San Diego this year, and we would love to pick up tons of CASK medals & prizes at the awards ceremony.
- 8) The Club's "Member Profile" and "The Beer in Front of Me" sections of the newsletter have been a big success. If you would like to volunteer to be spotlighted in either of these columns, please contact Norm so he can send you the specific form.

Brownsmobile: Ultimate Mobile Kegerator and Tailgate Machine

By Jeff Flamm

I recently had the pleasure to meet Mr. Chris Pestak from Cleveland OH. After some business discussion the conversation naturally evolved to the joy of homebrewing and beer. While Chris does not homebrew (yet), he does enjoy a good beer, the Cleveland Browns and a good tailgate party (in no particular order). He combined his love for the aforementioned hobbies and his aging '97 Crown Victoria to create his dream tailgating machine. The Crown Vic has been restored in full Cleveland Browns regalia, complete with custom hubcaps created by his 12 year old goddaughter. While the Browns theme makes the car truly special; the onboard beer draft system sends it over the top. The trunk has been customized to hold a sixer of beer in an ice well with a CO2 draft system. The trunk also holds a cooler for lighter libations and food and a portable propane grill for Brauts. He can grill 18 at a time. To date only Great Lakes Dortmunder Gold has poured from the faucet. However he will entertain sponsorship inquiries from any microbrewery that cares to donate a keg for his next tailgate party.



The Brownsmobile – Front View

Chris reports that he has only received admiration from his law enforcement friends. Although they do advise untapping the keg before driving the Brownsmobile to its next party destination to avoid potential open container violations (and leaving a trail of beer on the interstate from a wind blown opened faucet). He also plans to avoid Pittsburg. The next modification he has in mind is to customize the Crown Victoria logo to spell "Brown Victoria".

I wish to thank Chris for sharing his Brownsmobile photos. Regardless of your team affiliation the Brownsmobile is an inspiration to sports fans, beer lovers and CASK'ers for their own custom barroom whether stationary or mobile. An added bonus Chris has given us is that the next time the deliveryman brings an expensive homebrewing gadget to your door and your significant other looks upon it with skepticism you can pull out this edition of The Cellar

and say: "But I don't have one of these"! I look forward to tailgating with Chris the next time my travels take me to Cleveland on a game day.

Prost,

Jeff



The Brownsmobile – Side View

The orange flashing light was given to me by a guy I met at an auto parts store.

The custom wheel covers were made by my 12 year old Goddaughter.



Yes, the beer tap really works. An iced down keg fits nicely in the car's giant trunk along with a cooler, a folding table, and a portable gas grill.



CASK Member Profile: Walt Keeler

Full Name: Walter Keeler (walt)

Hometown: Washington DC

Town of Residence: Yorktown, VA

Occupation: Systems Engineer dealing with computer security

Years Brewing: 5

Favorite Beers to Brew: Browns, Weissen, and some Pale Ales

Favorite Commercial Brew: Sam Adams

Favorite Brew Pub or Beer Bar: Sitting around with friends

How did you started brewing?: I couldn't find a beer similar to the characteristics found in German beers. So, I use Google to find out how to make my own beer purchases a couple of books, some equipment and started.

Type of Brewing (Extract, Partial Mash, All-Grain): I prefer All-Grain; but, I will use extracts and partial mash depending time and the availability of ingredients.

Why do you brew?: The main reason I brew my own beer is because I found commercial beers are lacking body, flavor and character after my return to the United States from living in Germany for many years. I also have allergies to sulfates and I found the use of corn or cane sugars, and CO2 in bottling in many commercial breweries not having the superior quality to those German breweries.

Awards, Beer Related Associations, etc: I have only entered one beer contest and received 3rd place for my brown ale at the 4th Annual Virginia Beer Blitz, CASK Member.

The CASK Calendar of Club Events and Competitions

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

January - English Pale Ales (COC)

February - Dark Lager

March - Bock (COC)

April - Wood Aged Beer (COC)

May - Spring Party

June - Amber Hybrids

July - IPA

August - Mead (COC) / Cider Tasting

September - Specialty/Experimental/Historical (COC)

October - Fall Party

November - Hefeweizen (COC)

December - Stouts

You, yes you, 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

The Cellar is a publication of CASK,
Colonial Ale Smith and Keggers

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