



The Cellar

The Official Newsletter of the Colonial Ale Smiths and Keggers

Homebrewing at the White House

It seems one of the chefs at the White House has been doing some homebrewing for the President and First Lady. Using homebrewing equipment purchased by the President and one pound of honey from this year's 160-pound harvest of honey from the White House Bee Hive, a White House Honey Ale was brewed. The beer was enjoyed by the guests at the White House Super Bowl Party. They even followed another homebrewing tradition and made a custom label for the bottle. George Washington would be proud.

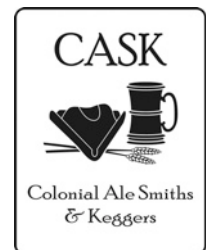


Road Trip Anyone?

The Beer and Ale Research Foundation (BARF) one of fellow homebrew clubs to the south, is sponsoring a pub crawl and they wanted to let all the CASK members get in on the fun. The pub crawl will be March 12th, 2011. The cost is \$25/person, which includes bus transportation and a t-shirt. BARF can arrange to have a pick up location on the Peninsula. There is a PayPal link for the Pub Crawl over on their website, barclub.org. Any interested members should contact Christopher Knight, President of BARF, at brewintime at gmail dot com, for more information.

In this Issue of The Cellar:

Tips from the Tap.....	2
The Beer in Front of Me	3
Sam Adams Beer Tour, Boston Massachusetts.....	3
The CASK Calendar of Club Events and Competitions	6





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.



I finally found a use for all those carboy caps I have won in the raffle grab bags, but could not use because they did not fit any of my glass carboys. They actually fit a 6 gallon Better Bottle. A Kölsch that overflowed the airlock before switching to the carboy cap with blow-off hose is pictured to the right. **[A tip of the hat to Jeff Flamm for this tip]**



Clean and sanitize your cornelius keg between beer batches and fill it with tap water if you do not have another beer ready to go. Put a little CO2 pressure on the keg to make sure you have a good lid seal and set it aside until needed. The keg will be ready to add the appropriate amount of sanitizer on keggling day. As a bonus you have 5 gallons of drinking water stored during hurricane season. (See photo to the left) **[A tip of the hat to Jeff Flamm for this tip]**



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, Norm Schaeffler tells us about the EKU 28 ...

Once upon a time, this was one of the "World's Strongest Beers." Before the age of Imperial Everything's, this was it. An eisbock brewed in accordance with the Reinheitsgebot, the Bavarian Purity Law, using just barley malt, yeast, hops, and water, with a starting gravity of 28 Plato, hence the name. (28 Plato is about 1.120 Specific Gravity) This beer has big caramel flavors, lots of mouthfeel and big alcohol warming. It is well-hopped, the bitterness is very pronounced at first, but then sweetness of the malt is allowed to take over. This is an after-dinner drink, something to warm your soul on a cold winter night.

Sam Adams Beer Tour, Boston Massachusetts

By Walt Keeler



The Sam Adams brewery is a difficult find in Boston. Without the use of some type of GPS system, finding the factory is almost impossible. Parking is extremely limited and most individuals who find the brewery will park on one of the nearby residential streets.

The tour is free and runs about 45 minutes including beer tasting served in Samuel Adams 7oz. Tasting Glass. The brewery in Boston is not much bigger than the St. George Brewery in Hampton, Virginia.

The tour is geared around how Samuel Adams Boston Lager was re-created. The ingredients, brewing process, fermentation, and aging to then finally to bottle it as Boston Lager. This beer makes up over 50 percent of all their total beer sales. This beer is actually brewed in three different factories. Each day there is a sampling of the day production used as their final quality check.



Jim Koch crafted Boston Lager using a receipt from his great-great-grandfather Mark. Within two months after being introduced to the public, it was named the best beer in America. This was a poll taken at the Great American Beer festival in 1984. The name of the original beer brewed by the great-great-grandfather was labeled as Louis Koch Lager. Mr., Koch renamed the beer:

"I renamed my beer after the patriot Samuel Adams, who helped lead the Revolution and was a brewer by trade. I thought the name was assertively American."

As one stand in the lobby awaiting the start of the beer tour, you can see all the awards this Company has received. So after the history lesson, we were lead to sample the ingredients used to make the Boston Lager.

The ingredients include 2 row barley (~80 percent), Crystal 60 (~15percent) and chocolate malt (~ 5percent). The tour guide stated these are about the percentages used. The next ingredient hops is of the Hallertauer variety. Next is a privately cultivated strand of lager yeast. The water used is filtered and ph adjusted water.



After tasting and sniffing the hops, we moved over to the brew. Here, the brewer uses 4 different copper pots.

Boston Lager is created using decoction mash techniques. In the first pot, crushed grain is combined with water. Once the protein rest is complete, 20% of the grain and move it to another cooker where it is boiled and then returned to the primary mash in the mash tun. Subsequently moved into the third kettle, lauter tun, the completed mash is filtered by gravity to separate the solids (mash) from the liquid malt extract comprised of fermentable and unfermentable sugars. The husks from the barley provide a natural filtration bed.

A small portion of wort is stored to be added back into the fermentation tank to cause a secondary fermentation in the lagering process

The mash is heated to a boil and the hops added for 90 minutes. When the timer nears 10 minutes the additional flavoring items are added. Followed by moving into a centrifuge to remove the trub and then cooled, ph adjusted and pumped into fermentation tanks, with the special yeast added. After fermentation is completed, the beer is moved into secondary fermentation tank where the temperature in reduced in at a controlled rate and a small portion of the wort added and aged for a period of time, kegged and some bottled.

We then as a group moved into a small pub like room to sample three beers using one of four steps on sampling beers.



Step One: Color and Clarity - Golden to amber and clear, no haze.

Step Two: The Aroma, or Nose - Piney, citrus and floral; carmel, toffee and sweet.

Step Three: Body and Mouthfeel - Smooth and full bodied but not heavy.

Step Four: Flavor - Balanced and complex with a lingering finish



Sorry, but to get the Samuel Adams Boston Lager Glass, you got to buy one. Or you can take the trolley to pub where Jim Koch made his first sale. With a purchase and a label from the tour guide, one can keep the glass with a purchase of a Boston lager.

Here this glass took a special team two years to design a glass to always giving the drinker the aroma and flavor crafted Boston Lager first taste the same as the last. The laser etching in the glass causes the CO2 bubble out allowing the fragrance to gather in the bulge. The top of the glass lip is rounded in to keep the beer head from flowing over the lip. The bottom portion of the glass is thicker to keep the warmth of one's' hand from heating up the beer.



CASK Member Profile: Chris Reed

Full Name: Chris Reed

Hometown: Yorktown, Virginia

Town of Residence: Yorktown, Virginia

Occupation: Purchasing Manager at Ferguson Enterprises

Years Brewing: 3

Favorite Beers to Brew: Belgians (the non-bugged type)

Favorite Commercial Brew: Ugh, this is hard. If I had to point to one I like right now, it would have to be Mystique by The Bruery. I think there are a lot of poor to mediocre Belgian-IPA fused beers out there, but this one is top notch.

Favorite Brew Pub or Beer Bar: I really enjoyed the Tap Room in Hampton. Closer to home, County Grill always has a good selection.

How did you started brewing?: Got a beginners brew-kit from Homebrew USA. Now that they have a shop on the Peninsula, I'm using them much more often.

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

Why do you brew?: I love the mix of art and science; process and creativity. It makes me think and the results can be very enjoyable.

Awards, Beer Related Associations, etc: I've earned a few awards, which keeps me going; but I know my best brews are before me!



Chris and his wife, Wendy



The CASK Calendar of Club Events and Competitions

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

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

P.O. Box 5224

Williamsburg, VA 23188

Editor: Norm Schaeffler