



The Cellar

The Official Newsletter of the Colonial Ale Smiths and Keggers

Brewery News

Breweries all over Virginia are doing real well and producing some great beer!

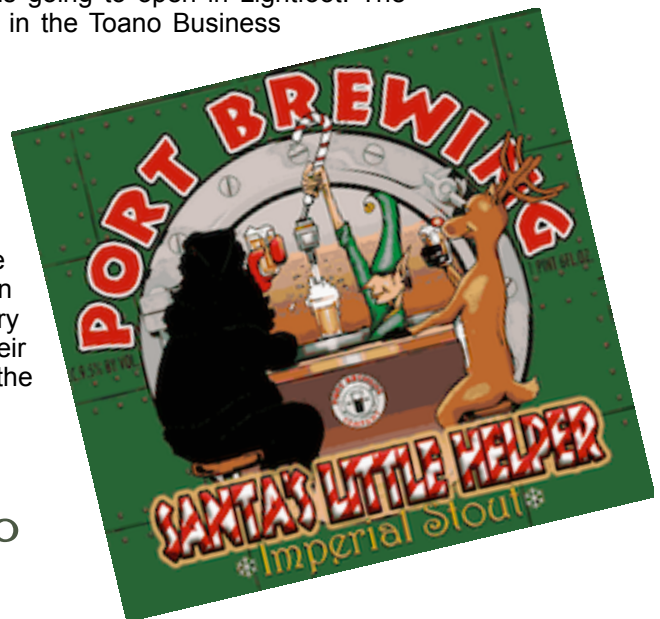
At Williamsburg AleWerks, bottles of Cafe Royale and Coffeehouse Stout have just hit the store! These great beers always go quick, so hurry on down and pick up a few.

Over at St George Brewing, they were just selected for the 2011 Best of Hampton Award in the Wineries category by the US Commerce Association (USCA). You can go over to the brewery and say "Congratulations!" to the guys and check out the renovations at the retail store at the brewery. There are new items for sale and a new look.

There have been reports that a new micro-brewery is going to open in Lightfoot. The Brass Cannon Brewing Company is going to be located in the Toano Business Center on Richmond Road.

Out in the western part of the state, the Roanoke Railhouse Brewery is looking to expand with a bottling line for bottling 12 ounce bottles, in addition to kegs and 22 ounce bottle that they currently produce. They have also added an IPA to their list of year-round beers.

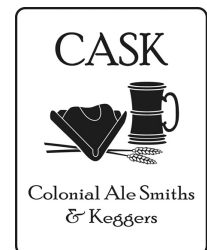
Over at Devils Backbone, near Wintergreen, they are still basking in the glow of their selection as the "Champion Brewery and Brewmaster of the Small Brewpub" category at the 2010 Brewers Association World Beer Cup and their nine awards from the Great American Beer Festival, the most of any brewery in Virginia.



A Happy Holiday Season to you and yours!

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The Gift of the Homebrewer

By Harrison Gibbs

(This article first appeared in the December 2007 Issue of *The Cellar*)

It is too late to brew a beer that will be ready for this holiday season, but there are ways to make any bottle of homebrew into a special holiday gift. Taking a cue from our AB neighbor, I recommend that you focus on the packaging. You do not have to present your handcrafted beer in a simple brown bottle. Anything can be a gift if properly packaged for the season. What better gift than one you have made yourself, so bring the gift of homebrew to your holiday parties.

Labels

Labels are the best way to express your creativity and tailor your holiday homebrew gift. If you have use of a computer, you can easily download free images and clipart that can convey the holiday spirit of your spirits. Laser printers do not run as bad if the bottle is refrigerated. Try using marbled or parchment finished stationary. Color paper also works well. Avoid real sticky adhesives. Glue sticks work the best for me. Do not use printer labels unless you want the bottles to never come completely clean. Be sure to include the name of the beer, who brewed it and the date.

You may also purchase labels through a homebrew supply store. If you cannot or do not want to use a printer, ink stamps work well. All towns have a stamp store, and you can find perfect holiday themed stamps. I did this several years ago, coloring in the stamp with markers. Then write on the label after it has been stamped.

If you do not want to mess with labels and have a good penmanship, a gold paint pen can decorate your beer bottle in a grand style. These are available at most art supply shops and maybe Target.



Wax Dipping



Wax dipping gives the bottles a look of class and timelessness. More importantly, it is easy to do. One pound of wax will seal about 30 bottles. You can purchase bottle wax in a variety of holiday colors at Weekend Brewer on any of the on-line shops. Generally, wax costs about \$10 a pound. When waxing, you can use either corked or capped bottles. Melt the bottle wax in a melting pot to a temperature between 160°F and 170°F. Use a cooking thermometer to monitor the temperature. Dip the bottle carefully lowering the cork end into the melting wax and hold it in the wax for 10 to 15 seconds. Pull the bottle straight up keeping the corked end down until the excess wax runs off. Then turn the bottle upright to let it cool.

You can impress a ribbon under the wax, gold red or green for the season. You can also use wax seals on either the top or sides of the bottle. Wax seals can be purchased from most stationary stores. I believe Colonial Williamsburg also sells them. If you do not want to dip your bottles but like the look of wax, try putting a thin ribbon over the bottle top and bind it with two drops of wax, sealing the from one with your initial.

Foils

Foiling adds sophistication to your holiday homebrew. Foils typically come in the choice of gold and silver. Foils can be placed over corks or caps. They are easy to install, just twisting them around the bottleneck.





The Beer in Front of Me ...

"The Beer in Front of Me ..." is where you can tell your fellow CASK members about a beer that you are enjoying right now. E-mail your description to beer@colonialalesmiths.org

This month, Jared Smith tells us about BFM Spike & Jérôme's Cuvée Délirante ...



A self-proclaimed Barley Ryne, this one-off collaboration between Georgia's Terrapin brewery and the Swiss Brasserie des Franches-Montagnes is a complex, yet well balanced, Barleywine. It is brewed with 20% rye, and then blended with ale that has been aged in rum oak barrels. The result is a slightly sour, slightly spicy, yet never hot 10% ABV Barleywine that should be savored by those who try it.

Spike & Jerome's pours a murky reddish-brown with no head, but this should not deter one from trying it. I am drinking from a tulip-shaped glass, and poured from an 11.4 oz. bottle with a pop-top, which could contribute to the lack of carbonation. Wood character and vinous notes are very evident in the aroma. I also pick up on tart fruits, such as cranberries and under-ripe plums. The sourness kicks in on the first sip, yet is quickly diluted by the oak character and spiciness of the rye. A malty sweetness accompanies each sip, reminiscent of caramel and vanilla, and the occasional glimmer of bitterness from hops round out the flavor of this easily drinkable Barley Ryne. The lack of carbonation, dry finish and medium to full body, however, remind you of the potency of this ale, as you sip and admire its complexity.

This is a limited edition beer, and will likely be hard to find for under \$10 a bottle (11.4 fl. Oz.), so stock up while you can and enjoy one a few years from now. Highly recommended!

CASK Member Profile: John Smith



Full Name: John Smith

Hometown: Salisbury, Md

Town of Residence: Newport News, Virginia

Occupation: Department of Defense Employee

Years Brewing: 4 years

Favorite Beers to Brew: High Gravity Beers

Favorite Commercial Brew: Samuel Smith's Nut Brown Ale

Favorite Brew Pub or Beer Bar: Capital Alehouse

How did you started brewing?: Father/Son activity

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

Why do you brew?: Ends justify the means.

Awards, Beer Related Associations, etc: AHA, won a few.



The CASK Calendar of Club Events and Competitions

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

2011

December - Homebrew!

2012

January - Dark Lagers (COC)

February - Stout (COC)

March - TBD

April - Scottish & Irish Ale (COC)

May - Spring Party!

June - TBD

July - Porter (COC)

August - TBD

September - Light Hybrid (COC) (Subject to change to August)

October - TBD

November - TBD

December - TBD

Calendar looking empty?

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,

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