



# The Cellar

The Official Newsletter of the Colonial Ale Smiths and Keggers

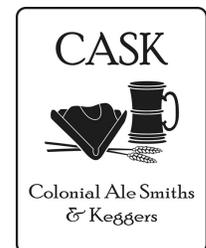
## What's in the Library?

These are just a few of the books that are in the CASK Library. Contact our new Librarian, Greg Nowicki, for information on how to check out a book. For the complete list, see the club website or Facebook page.

1. Michael Jackson's Great Beer Guide- Michael Jackson
2. The Beer Enthusiast's Guide: Tasting & Judging Brews from Around the World- Gregg Smith
3. Tasting Beer: An Insider's Guide to the World's Greatest Drink- Randy Mosher
4. 101 Recipes for Making Wild Wines at Home: A Step-by-Step Guide to Using Herbs, Fruits, and Flowers (Back to Basics Cooking)- John Peragine
5. Beer Captured- Tess Szamatulski
6. Michael Jackson's Great Beers of Belgium, 6th Edition- Michael Jackson
7. CloneBrews, 2nd Edition: Recipes for 200 Brand-Name Beers-Tess and Mark Szamatulski
8. Cider: Making, Using & Enjoying Sweet & Hard Cider- Annie Proulx
9. The Homebrewer's Companion- Charles Papazian
10. The Brewmaster's Bible: The Gold Standard for Home Brewers- Stephen Snyder
11. Dave Miller's Homebrewing Guide: Everything You Need to Know to Make Great-Tasting Beer- David G. Miller
12. Brew Ware: How to Find, Adapt & Build Homebrewing Equipment- Karl F. Lutzen
13. Brew Chem 101: The Basics of Homebrewing Chemistry- Lee W. Janson Ph.D
14. Evaluating Beer- Brewers Publications
15. Designing Great Beers: The Ultimate Guide to Brewing Classic Beer Styles- Ray Daniels
16. Principles of Brewing Science, Second Edition: A Study of Serious Brewing Issues- George Fix

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## The Cellarmaster

*By Steven Davis and Jeff Stuebben.*

Fellow CASK members, I would like to thank you for electing me as the new president. I would also like to thank Steven for his past 5 years as president, and on his new position as vice president. 2012 looks to be another great year for CASK and homebrewing.

As we start the new year, we are adding to the meetings, We are going to continue with the beer styles each month along with some type of brewing knowledge from ingredients to methods of beer making. Also, we will still have homebrew presented for the club to taste and provide feedback to the brewers.

Finally, we will always be looking for anyone who would like to present topics at the meeting and add things to the newsletter. If you have any suggestions please send me an email or talk to me at a meeting.

Cheers,

Jeff

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## CASK Member Profile: William Phillips

**Full Name:** William Phillips

**Hometown:** Middletown, NJ

**Town of Residence:** James City County, Virginia

**Occupation:** Sales/Marketing/Engineering

**Years Brewing:** 3 years

**Favorite Beers to Brew:** English Special/Extra Special Bitter; Belgian Tripel.

**Favorite Commercial Brew:** Stone's Self-Righteous; Dogfish 90

**Favorite Brew Pub or Beer Bar:** Any bar or pub that has more micro-brews on tap then macro-brews.

**How did you started brewing?:** Christmas gift from my wife and daughters.

**Type of Brewing (Extract, Partial Mash, All-Grain):** Started with a kit, then to LME/DME with specialty grains.  
Now moving into grain thanks to the club.

**Why do you brew?:** Enjoyment, flavor and fun.

**Awards, Beer Related Associations, etc:** Yes.



# Build It!

By Bryan Falman

## This month: A Corny Keg Spunding Valve!



Spunding valves are used in commercial breweries on bright tanks to allow pressure to rise naturally to a certain level. By using an adjustable pressure relief valve, the gas produced during fermentation can be used to naturally carbonate the beer to the desired level. Building a spunding valve for use on corny kegs is a quick and easy project that can be built in about 10 minutes.



### Parts List:

Item	Part	Source
1	Brass 1/4" NPT Tee	McMaster-Carr (P/N 4757T42)
2	1/4" MFL x 1/4"NPT brass pipe adapter	McMaster-Carr (P/N 50675K162)
3	0-30psi pressure gauge, 1/4" NPT, 2" dial	McMaster-Carr (P/N 4089K12)
4	1/4" FFL x 1/4" FFL	Midwest Supplies (P/N B5065)
5	Swivel nut gasket	Midwest Supplies (P/N 5192)
6	Ball lock/Pin lock gas disconnect with MFL connection	Favorite homebrew store
7	Adjustable pressure relief valve	Grainger (P/N 4TK26)

### Assembly:

1. Assemble attach the pressure gauge, relief valve, and MFLxNPT adapter to the tee. Use gas thread-seal tape (yellow) on all of the NPT threads.
2. Use the swivel gasket to between the brass MFL and the FFL adapter.
3. Attach the assembly to the gas disconnect.



4. Set the relief valve using the regulator on your CO<sub>2</sub> tank.

5. Connect the spunding valve to the gas post on your corny keg and age your beer.

Originally, I used a cheaper relief valve from McMaster-Carr (P/N 48935K25), but found that metal-on-metal seal failed to maintain pressure due to leaks, so I switched to the adjustable valve from Grainger.



# 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** - Scottish & Irish Ales (**Stout COC**)

**March** - Belgian Golden Strong

**April** - Porters (**Scottish & Irish Ales COC**)

**May** - Club Party! (**Iron Brew - Any beer with Saison Yeast**)

**June** - Light Hybrid

**July** - Cider (**Porter COC**)

**August** - TBD

**September** - Oktoberfest (**Iron Brew - Brown Ales**) and (**Light Hybrid COC**)

**October** - TBD

**November** - TBD

**December** - Wine

## *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](mailto:calendar@colonialalesmiths.org)**

*The Cellar* is a publication of CASK,

Colonial Ale Smith and Keggers

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