



# The Cellar

The Official Newsletter of the Colonial Ale Smiths and Keggers

## 2012 Beer Blitz Wrap-Up

The Sixth Annual Virginia Beer Blitz was held on Saturday, December 1, 2012 at the St. George Brewing Company in Hampton. The Blitz this year ran incredibly smooth due to all the hard work of the team of volunteers lead by Steven Davis, Competition Coordinator, Bryan Falman, Judge Coordinator, Frank Connelly, Steward Coordinator, and Greg Nowicki, Registrar. Special thanks to all of our judges and stewards and to St. George for hosting.

We had a record 360 entries this year and CASK member Dan Deibler won the “Best of Show” with his Belgian Dark Strong Ale! Congratulations Dan and all the members CASK who placed at this year’s Blitz.

Brewer(s)	Style	Style Name	Place
John and Jared Smith	5D	Eisbock	1
John and Jared Smith	5C	Doppelbock	2
John Massingill	6A	Cream Ale	3
Steven Davis	8C	Extra Special/Strong Bitter (EPA)	2
William Phillips	8A	Ordinary Bitter	3
Bryan Falman	9A	Scottish 60/-	1
Ken Rygh	15D	Roggenbier	1
Cole Corbin	17B	Flanders Red	2
Daniel Deibler	18E	Belgian Dark Strong Ale	1
Ken Rygh	18A	Belgian Blond Ale	3
William Phillips	19A	Old Ale	3
Phillip Vaughn	20A	Fruit Beer	3
John and Jared Smith	22B	Other Smoked Beer	3
Ken Rygh	26A	Metheglin	1
Steven Davis	27C	French Cider	2
Bryan Falman	28A	New England Cider	3

### In this Issue of The Cellar:

Richmond Beer Tour.....2  
 The Beer in Front of Me .....2  
 2012 Blitz Best of Show.....3  
 The CASK Calendar of Club Events and Competitions .....4



# Richmond Beer Tour

The Hampton Roads Brewing and Tasting Society, the homebrewing club to our South, is going on a "Richmond Beer Tour" and any interested CASK member is invited. Here are the details direct from HRB&TS:

"HRB&TS will be touring Richmond beer joints with a bus company on Saturday, January 19. We have seats available for interested CASK folks for only \$25 per person, which is for the bus and driver.

**Everybody needs to get to Richmond on their own, carpooling available!**

We will meet up at Legend for brunch and their 1 pm tour.

Then we go by bus to Hardywood Park for a tour and tasting room visit.

Next stop is up in Hanover County, at Center of the Universe (new brewery!).

Then, what is sure to be awesome, dinner at the incredible Mekong (beer is the answer! number 1 beer bar in American this year according to Brewer's Association!!! ).

After dinner, the bus drops us off at Capital city Alehouse downtown at 9 pm.

Suggest staying in a hotel walking distance from Cap City....Good prices at the nearby Crown Plaza on Canal street on their website (higher prices on Expedia, use hotel website for best price, like \$160).

The hotel shuttle bus can take us from the hotel to Legend in the morning....no cars needed once you get to Richmond!

Please email HRB&TS President Paul Hutchings, or Diane Catanzaro , to reserve a space on the bus (See <http://www.hrbtns.org/contacts.html> for their contact information). Offer is good while supplies last! We would be happy to have some CASK folks join us!"

# The Beer in Front of Me ...

**This month, Bryan Falman tells us about the MO Pale Ale from Maine Beer Company ...**

MO Pale Ale from Maine Beer Company is the brewery's first attempt at an American Pale Ale. Beers from Maine Beer Company have just become available in the state within the last couple of months, and almost all of them are driven by hops. MO is 6% ABV, and features Warrior, Falconer's Flight, and Simcoe hops.

Poured from a 500ml bottle that warns the drinker about the yeast layer from being bottle conditioned, MO pours a slightly hazy light-copper with a moderate white head that dissipates down to about an 1/8 inch. Prominent hop aroma that is mostly piney with notes of citrus fruits. Flavor is dominated by the hops; pine and grapefruit up front that morphs into pineapple. A nice sweetness in the end really helps highlight the tropical hop flavors, but the beer finishes fairly dry. Medium bodied with some low bready malt flavors, firm bitterness, and moderate hop-derived astringency. No obvious fermentation-derived aromas or flavors.

While an enjoyable beer, the bitterness and hop character seems to be a bit high for a pale ale, more like an IPA. However, given how bitterness has increased among all of the American Ale categories, this is probably not pushing the category as much as it seems, and probably wouldn't fit in well with the current crop of IPAs. Given the choice between the two pale ales produced by Maine Beer Company, I would take Peeper over MO.

Bryan



# 2012 Blitz Best of Show

## Hallelujah Recipe (5 Gallon Batch Size)

Prepare 2 quart starter of WLP530 Abbey Ale Yeast

### Grains:

- 12.0 lb German Pilsner
- 1.00 lb Caramunich
- 0.50 lb Carapils
- 0.50 lb Biscuit
- 0.50 lb Aromatic
- 0.25 lb Special B
- 0.25 lb Chocolate

Single infusion mash at 148° F. Batch sparge. 60 minute boil.

### Hops:

- 0.50 oz N. Brewer (60 min)
- 0.50 oz Hallertauer (30 min)
- 0.75 oz Styrian Goldings(30 min)
- 0.50 oz Hallertauer (15 min)
- 0.75 oz Styrian Goldings(15 min)
- 1.00 oz Hallertauer (dry hop in secondary)
- 0.25 oz N. Brewer (dry hop in secondary)
- 0.50 oz Styrian Goldings (dry hop in secondary)

~4.75 gallon 1.0791 SG into primary.

### Sugars (added to primary after peak krausen):

- 1.0 lb Dark Candi Syrup
- 0.8 lb white table sugar

Effective OG with added sugar was 1.0876.

**Primary:** 8 days (reaching peak of 78° F versus 84° F desired) to 1.0142.

**Secondary:** 12 days at room temperature (71° F) and 11 days in refrigerator (34° F).

**Tertiary:** 22 days at room temperature (71° F) FG: 1.0107.

Re-yeasted and bottled with 9 tbsp (~4.4 oz) white table sugar. Yield into bottles was 4.2 gallons.

CASK member Dan Deibler won the “Best of Show” at this year’s Virginia Beer Blitz and he was kind enough to share the recipe for his Belgian Dark Strong Ale.



Dan also has a video with a song that goes with the beer and a tasting of it posted on YouTube (<http://www.youtube.com/watch?v=v7y0L2u73Y8>).

---

# 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** - Extract beers

**February** - Belgium and French Ale (BJCP Category 16)

**March** - Fruit beers

**April** - Amber Lager

**May** - Spring IronBrew and Party!

**June** - Wheats

**July** - British Beers

**August** - TBD

**September** - Fall Party!

**October** - TBD

**November** - Strong Belgian Ale

**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!**

**Just 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

P.O. Box 5224

Williamsburg, VA 23188

**Layout and Edited by:** Norm Schaeffler