



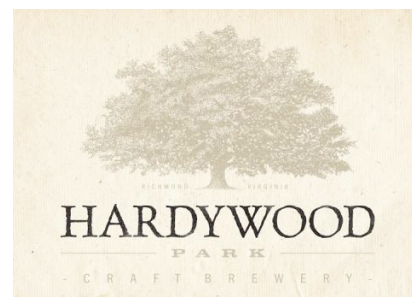
The Cellar

The Official Newsletter of the Colonial Ale Smiths and Keggers

20th Dominion Cup, AHA Rally and 2013 Beer Blitz

The 20th Annual Dominion Cup Homebrew Competition will be held on Saturday, August 17th, at the Hardywood Park Craft Brewery, in Richmond, VA. Hosted by the James River Homebrewers, they are looking for people to judge and/or steward, and also enter beers into the competition. All the information you need is available on the Dominion Cup Website, <http://dominioncup.jrhb.org>. This is a great competition to volunteer for if you ever had a desire to judge or steward.

The Hardywood Park Craft Brewery will also be the site for the first AHA Rally to be held in the Commonwealth of Virginia! The rally will be Sunday August 18th, the day after the Dominion Cup. The rally will be from 1-4 PM and is free to all AHA members. Non-AHA members can join the AHA at a the rally at a discounted rate. There will be a VIP brewery tour and a chance to win great prizes from the AHA and Hardywood. There is an RSVP on the AHA website, space is limited. (<http://www.homebrewersassociation.org/pages/events/event-list/show?title=aha-rally-hardywood-park-craft-brewery>) Hardywood is located at 2408 Ownby Lane, Richmond, VA, 23220.



Our own competition, the Virginia Beer Blitz, in its seventh year, will be held on December 7th. It is never too early to start to think about volunteering or about what beers you want to enter this year.

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2013 National Homebrewers Conference

14 CASK members joined 3,400 other homebrewers at the 2013 National Homebrewers Conference in Philadelphia, June 27-29. Several CASK members helped server beers for both Williamsburg AleWerks and Devil's Backbone during ProBrewer's Night. CASK member Frank Clark presented a lecture on colonial brewing. CASK had a booth at Club Night and CASK also worked the taps during the Social Club on Saturday.



Helping AleWerks setup at Pro Brewer's Night



CASK did a "tap-takeover" at the Social Club on Saturday afternoon



Getting the booth ready on Club Night



Serving our fellow homebrewers at Club Night



Author and BJCP President Gordon Strong dropped by the CASK booth at Club Night to talk to Bryan Falman about his Grodziskie.



Frank Clark delivering his presentation about Colonial Brewing

National Homebrewers Conference from a first-time attendee.

By Ken Rygh

If you like homebrewing and are interested in a beer-centric experience with 3,400 peers, you might want to check out the National Homebrewer's Conference.

This year it was held in Philadelphia and I was lucky enough to get tickets. Since it was within driving distance, CASK was able to participate as a club and we had a nice representation up there.

During the day, there were all kinds of lectures and seminars with experts ranging from maltsters to brewers, talking about topics ranging from brewing better IPA's to maintaining wild yeast cultures; from recipe design, to learning how to pair beer with food. Our own Frank Clark gave a nice lecture on Colonial brewing techniques and our club was able support his lecture by brewing example beers during Big Brew this year. These samples were shared with those who attended the lecture.

There was also a homebrew expo going on at the same time, allowing you to walk around and see the latest product offerings from brewing supply companies ranging from hop growers to brew-kettle manufacturers.

One of the biggest highlights of the event was Pro-Brewer's Night - which was like a beer festival within the event. 40+ breweries poured beer including our local favorites, Devil's Backbone and Williamsburg AleWerks.

The following night was Club Night, where brew clubs proudly shared their beers with the others at the conference - like a 2nd beer festival, but it was all homebrew. The variety of beer styles, inventive recipes and passion for brewing was intoxicating (...well the beer helped too.) It made for an amazing evening. The members of CASK set up our Colonial booth and shared our beers. - along with 70+ other homebrew clubs. CASK brought up 49 kegs of beer and a cask of mead.

The event was a tremendous experience and I would love the opportunity to go again. Next year it will be in Grand Rapids, Michigan

Guide to brewing the 18th century way.

By Frank Clark

Guidelines:

This is for making beers pale to brown. Base malt is generally Maris otter since it is one of the older varieties' still available and has a slightly darker color. The malt kilns were often fired with wood or even straw so some smoked malt is acceptable. The malts were not as uniform as today but generally fell into three categories

- Pale, a bit darker then today's.
- Amber, probably closer to dark Munich, victory, try to stay away from crystal malts as they come later in 1820's when Wheeler invents the patent malting drum.
- Brown, The only one still made today is Paul's but, you can also play with toasting some pale malt to a darker color in the oven. Small amounts of special B since it is not too sweet can mix in as well and some malt may have gone into the kiln still wet to crystalize. The Belgo Franco coffee malt can also go in small amounts but it is powerful.

Adjuncts, Go nuts! There was no purity law in England! The brewers used almost every chemical spice and sugar known to man. Lots of brown sugars, molasses, and treacle's. ginger, cyanine, coriander, herbs, fruits, etc.

Process:

Brewers typically brewed 2 or 3 batches from one set of grain, thereby creating beers of descending strengths. THEY DID NOT SPARGE! So you would make strong ale or keeping beer, and a small beer, or a strong beer a table beer and a small beer. You want at least 10 pounds of base malt and anywhere up to 8 or 9 more pounds of specialty malts for two or three five gallon batches. Single infusion is fine but wooden mash tubs lose heat quickly so they often capped the mash with fresh malt to insulate it. Mash times started at an hour and went up a half hour more with each additional mashing. This is why it is good to have two people doing it or at least two kettles so you can heat water for mashing while boiling the first wort and then swap it for later boils. They would usually run the mash through the hops in a sack often with a handful of salt added to them and then add it to the wort to boil.

Hops should be Kent Golding's or Whitbread Golding's Variety (WGV) or first gold and possibly Fuggles hop rates varied depending on how long the beer was intended to last. It could be pretty high for export styles and dry hopping was very common.

Old Ale From First Runnings

(5 gallon batch)

- 12 lbs Marris Otter
- 3 lbs Munich Malt
- 4 oz Roasted Barley
- 1 lb Special Roast
- 2 oz Golding for 60 minutes
- 2 oz Fuggle for 5 minutes

Single infusion mash for 60 minutes at 155° F
Ferment with an English Ale yeast

Small Beer

from the second runnings of the same mash
as above (5 Gallon Batch) ...

Add 2lbs of fresh grain to mash
Mash for 90 minutes at 160° F

1 oz Fuggle at 60 minutes
1 oz Fuggle at 10 minutes
Ferment with an English Ale yeast

Yeast was not single strains and probably varied to the pretty funky. We use English strains mostly but some of the less powerful Belgian strains might work and you could also find some Brett and other bugs I would imagine, but they shouldn't overwhelm the taste.

Beer was often fermented, shipped, and sometimes even served in wood so wood flavors are expectable.

Have fun and good luck!

Pumpkin Ale

(5 gallon batch):

- 2 oz Coriander
- 1 oz Crystal Ginger
- 3 lbs of Pumpkin (roasted butternut squash can be substituted if pumpkin is out of season)
- 2 lbs Brown Sugar
- 10 lbs Marris Otter
- 1 lb Special Roast
- 2 lbs Brown Malt
- 1 oz Golding for 60 minutes
- 1 oz Golding for 10 minutes

-Pumpkin or Squash should be roasted prior to mashing until brown.

-Single infusion mash for 152° F for 60 min

-Ferment with 1 Package of Muntions GOLD dry yeast

A Brief History of Grodziskie

By Bryan Falman

Grodziskie is a smoked pale wheat beer that originated in the western Polish town of Grodzisk in the Weilkopolski region. From 1793 to 1919, Grodzisk was part of Prussia and was known by its German name, Grätz; hence the Grodziskie is sometimes known as Grätzer.

Grodzisk became a center of brewing in Poland, with industrial brewing in Grodzisk dating to at least the 15th century when the first mention of a malt house can be found in town records. In the 17th century, the popularity of Grodziskie began to rise beyond the Weilkopolski region with exports of the beer to Brandenburg, Prussia, Silesia, and free cities of the Hanseatic league.



The Grodziskie recipe originated as a beer made purely with wheat malt. During the mid- to late-1600s, the recipe morphed from all wheat to partially barley based, to fully barley based, and then returning back to the all wheat formula. Crucially, the malts used were dried using oak fires, which leads to the lightly smoked aroma and flavors found in the beer.

Traditionally, the hops used would have been Polish varieties, either Nowotomyski or Lublin. These hops turn out to be hybrids developed in the 1800s from

German and Czech varieties, so substitution of Saaz, Tettnanger, and Hallertau Mittelfruh are appropriate should the Polish varieties be unavailable.

Unlike most wheat beers, Grodziskie does not use a typical wheat beer strain of yeast.

Banana esters and clove phenols usually found in wheat beers are inappropriate in Grodziskie. The yeast used should ferment very cleanly, leaving very low levels of fermentation aromas and flavors in the finished beer. The yeast that was used is no longer available commercially, though it may be back at various Polish universities.

In its place, homebrewers can use a clean European ale yeast, usually a Kölsch strain.

Grodziskie Recipe

(6 gallon batch at 75% efficiency)

Ingredients

- 7.0 lb Weyermann Oak-smoked Pale Wheat Malt
- 1.8oz Saaz (2.9% AA) at 60min (18 IBU)
- 0.5oz Hallertauer (4.1% AA) at 30min (4 IBU)
- WLP011 - European Ale yeast

Mash Schedule:

1. Acid Rest - 30 min at 100°F
2. Protein Rest - 30 min at 125°F
3. Beta Rest - 10 min at 150°F
4. Alpha Rest - 30 min at 158°F
5. Mash Out - 10 min at 168°F

- Ferment at 65°F

- Carbonate to 3.5 volumes

Other Notes:

- Grodziskie should be clear, so be sure to use finings (Irish Moss, isinglass, biofine).
- Due to wheat being husk-less, be sure to add rice hulls to aid with lautering and avoiding stuck a mash.
- Wheat kernels are also smaller than barley kernels, so you may not get a satisfactory crush with standard mill settings. Either adjust the mill down to a smaller gap, or try double crushing the malt.

Stats

OG: 1.033
FG: 1.009
SRM: 2.4
IBU: 22
ABV: 3.1%



When World War I concluded and Grodzisk became part of Poland once more, the town became the headquarters of the Polish National Union of Beermakers, and the breweries in Grodzisk joined together to form the United Grodzisk Breweries. Following World War II, brewing in Grodzisk slowly declined, until the final brewery closed its doors in the 1990s.

When hoping to recreate the Grodziskie style, care should be taken with sources. Many sources cite Grodziskie as being sour, among them Michael Jackson and some German brewing texts. Records from Poland, however, show this not to be the case. When looking for information on Grodziskie, skepticism should be drawn on any non-Polish source material, as it has a history of being incorrect to some degree.



The CASK Calendar of Club Events and Competitions

Plan your brewing schedule now and hit as many AHA Club-Only Competitions (COC) and other competitions as possible.

July - British Beers

August - Rye and Smoked Beers

September - Fall IronBrew and Party!

October - Sour Beers

November - Strong Belgian Ale

December - Spiced and Holiday Beers

The AHA has not set the dates for the rest of the COC's this year. So, stay tuned for the final dates. To give you an idea of what is coming up (All locations and Dates are still TBD)

Sept/Oct: Style: European Amber Lagers

Nov: Style TBD

Jan/Feb 2014: Style TBD,

Mar/Apr 2014: Style: Strong Belgian Ale

May 2014: Style: "All Things Porter", Location TBD, Date 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

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