



The Cellar

The Official Newsletter of the Colonial Ale Smiths and Keggers

Dominion Cup and Beer Blitz Results

Brewers from CASK won the Best-Of-Show at both the Dominion Cup and the Virginia Beer Blitz!! Congratulations to Phillip Vaughn for winning the BOS at the Dominion Cup with his Grodziskie and to Daniel Deibler for winning the BOS, for the second time in a row, at the Virginia Beer Blitz with his Berliner Weisse. The recipe for Dan's Berliner is in this issue of *The Cellar*.

2013 Dominion Cup - CASK Winners

Place	Brewer(s)	Category	Name of Beer
BOS	Phillip Vaughn	22B: Other Smoked Beer	Grodziskie Polska Piwo
3rd	Bryan Falman	3A: Vienna Lager	Vienna Lager
2st	John Smith, Jared Smith	5D: Eisbock	Eisbock
3rd	John Smith, Jared Smith	12C: Baltic Porter	Baltic Porter
3rd	Patrick Taylor	15A: Weizen/Weissbier	pat's hefe
3rd	Daniel Deibler	17A: Berliner Weisse	Berliner Weisse
2rd	John Haskell	19B: English Barleywine	English Barleywine



A happy Phillip Vaughn after winning the BOS at the Dominion Cup.

In this Issue of The Cellar:

Make your own mash paddle	4
Award-Winning Berliner Weisse	7
The CASK Calendar of Competitions, Club, and Beer-Related Events.....	8



2013 Dominion Cup - CASK Winners			
Place	Brewer(s)	Category	Name of Beer
3rd	Bill Phillips	19A: Strong Ale	Bill's Old Ale
1st	Phillip Vaughn	22B: Other Smoked Beer	
2nd	Bryan Falman, Jeff Flamm, Jeff Steubben	22C: Wood-Aged Beer	The Crushinator
2nd	Patrick Taylor, Preston Lewis	20A: Fruit Beer	Apricot IPA

2013 Virginia Beer Blitz - CASK Winners			
Place	Brewer	Name of Beer	Style
BOS	Daniel Deibler	Berliner Weisse	Berliner Weisse
1st	Steven Davis	Go Straight To Helles	Munich Helles
1st	John Smith	Doppelbock	Doppelbock
3rd	John Smith	Eisbock	Eisbock
2nd	Steven Davis	Missing Koln Kolsch	Kolsch
1st	Dan Powell	Newport ESB	Standard/Ordinary Bitter
3rd	Rob Shematek	House Ale 004	Extra Special/Strong Bitter (English Pale Ale)
3rd	Matthew Sears	Irish Red Ale	Irish Red Ale
3rd	Steven Davis	London Love	Mild
1st	John Smith	Baltic Porter	Baltic Porter
3rd	Daniel Deibler	Russian Imperial Stout	Imperial Stout
3rd	Phillip Vaughn	Badunkelweizen	Dunkelweizen



Beer Blitz BOS Prize Table
and Winner, Daniel Deibler
Top Photo by Jeff Flamm

2013 Virginia Beer Blitz - CASK Winners			
Place	Brewer	Name of Beer	Style
2nd	Daniel Deibler	Biere De Garde	Biere de Garde
3rd	Bryan Falman	Mosaic Saison	Saison
1st	Daniel Deibler	Berliner Weisse	Berliner Weisse
2nd	Daniel Deibler	Flanders Red	Flanders Red Ale
1st	Bryan Falman	Pious Quad	Belgian Dark Strong Ale
2nd	David Poquette	Belgian Triple	Belgian Tripel
1st	William Phillips	WILD BILLS VERY OLD ENGLISH ALE	Old Ale
3rd	Preston Lewis	Big Burley English	English Barleywine
2nd	Phillip Vaughn	Raspberry Porter	Fruit Beer
1st	Jeffrey Flamm	#2	Common Cider
3rd	Mark Klug	Granny's Cider	Common Cider

Congratulations also to the winners of the CASK Fall IronBrew, beers with an OG < 1.040: 1st Place Daniel Deibler with his American Bitter, 2nd Place Steven Davis with his Mild, and 3rd Place Daniel Deibler with his Berliner Weisse.



Dominion Cup BOS winner Phillip Vaughn with competition organizers and Hardywood brewer.



Beer Blitz Prize Table (Photo by Jeff Flamm)

Make your own mash paddle

By Bryan Falman

Tired of stirring your mash with a flimsy plastic mash paddle or the utilitarian metal spoon? Has your mash tun outgrown your stirring device? Or are you just looking to customize your brewing equipment? Consider making your own mash paddle, its a quick project that can be as simple or complex as you'd like to make it.

Wood selection

Any wood that is commonly used in food processing should be OK to use as a mash paddle. Avoid any woods known for high levels of natural oils, as these could leach into the mash. Also, try to use a wood that has closed grain, as this makes the wood less likely to get permeated by water. Some good choices are maple, white oak, cherry, poplar, and birch.

Finish

Assuming the use of a closed-grained wood, it is not necessary to apply any finish to the mash paddle, though some people apply butcher's block oil. Stain should be avoided, since the chemicals will leach out of the wood and into the mash.

Tools

At a minimum you'll need the following tools:

- Drill
- Jigsaw
- Sandpaper

In addition to the above, I also used a router to round over the edges, files and rasps to help with shaping, a orbital sander, a square, clamps, and sawhorses.

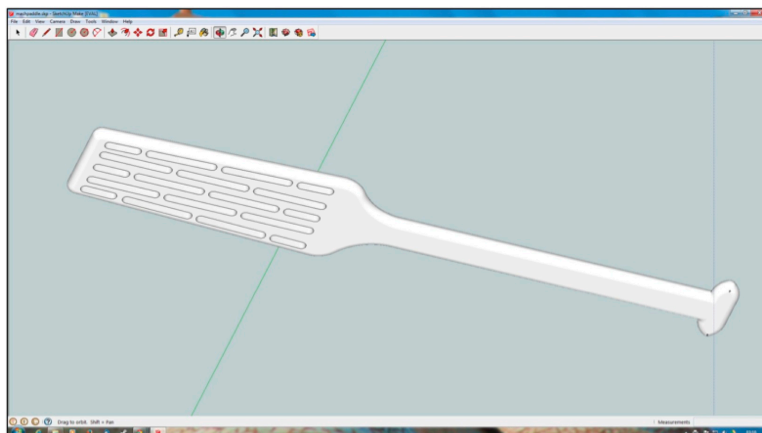
Step 1 - Finding Wood

I decided to make my mash paddle out of maple, but soon discovered that local home centers and hardware stores apparently believe that maple is too exotic to carry. In the end, I ended up going to Yukon Lumber in Norfolk, where I was able to get a 1" x 7" x 10' maple board (0.75" x 6.5" finished dimensions).

Step 2 - Design

Mash paddle design is very personal, and searching the internet will turn up many different designs. At a bare minimum, you will need a handful of holes in the paddle to help break up any dough balls. In my case, I used SketchUp Make (www.sketchup.com), a free 3D design tool to design my mash paddle.

Based on the width of the wood that I was able to get, I decided to make the paddle 6" at its widest, and 36" long. Generally, I laid out the shape by eye to without any specific dimensions in mind. Rather than just drilling



a bunch of holes, I decided on a slot pattern, with the outer slots angled to match the taper of the paddle.

Step 3 - Layout

If you're not making any complicated shapes, you should be able to layout your mash paddle on the wood using a pencil and ruler. Because of the taper and the compound curves at the shoulder, I printed out the SketchUp model at 1:1 scale (5 pieces of paper). I then cut out each of the pieces and taped them together so I has a life-sized template. I taped the template to the board so the shape could be traced on to the wood. Additionally, I marked the center of the ends of the slots so I could punch them to mark where I needed to drill when the template was removed.



Step 4 - Cut out paddle shapes

The first step in actually manufacturing the paddle is to make cuts for any holes in the paddle itself, since you will have a lot of material to clamp the board down while you are working on it. To make the slots, I first drilled out where each slot ended using a $\frac{1}{2}$ " bit in a hand drill. If you are drilling holes, use a scrap piece of wood underneath your workpiece to prevent the wood from tearing out when the drill bit breaks through the bottom.



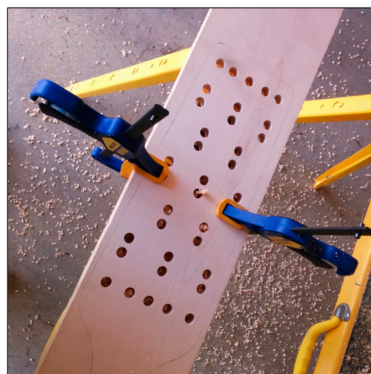
Once the holes were drilled out, I penciled in the outer edge of the slots with a square so I could cut out the slots with a jigsaw. I also ended up using a spare piece of wood as an edge guide for the jigsaw to help keep the slots straight.

Once the slots were cut out, I used a rasp to even out the cuts so the router bit bearing could slide along the length of the slot without getting stuck. This is a problem with using a jigsaw; since one end of the blade is free, it tends to bend side-to-side. With the slots evened out, I used a $\frac{1}{4}$ " round-over router bit to round the edges of the slots.

Step 5 - Cut out the paddle

Next, use the jigsaw to cut out the mash paddle from the rest of the board. Once the paddle has been cut out, use coarse sandpaper, rasps, or files to even out any imperfections with the cut, or to get the shape down to your trace.

After I had gotten the mash paddle to the right shape, I used a $\frac{3}{8}$ " round-over router bit to round off all the external edges of the paddle.



Step 6 - Sanding

The final step is to sand the paddle using several different grades of sandpaper to get a smooth finish. I used, 80, 120, 180, and 220 grit sandpaper by hand to smooth out the slots, and with an orbital sander to finish the exterior of the of the paddle. A final sanding step is to wet the paddle and allow it to dry, this causes any open grain to swell up. Once the wood is dry, sand again with 220 grit sandpaper to knock down any of the raised grain.



Congratulations to
Daniel Deibler
2013 CASK Homebrewer of the Year!

Award-Winning Berliner Weisse

By Daniel Deibler

Here is the recipe for the Berliner Weisse that won BOS at the 2013 Virginia Beer Blitz. The brewing notes are complicated and it turns out to be more of a story than a recipe.

I made a sour mash starter, two days prior to the main brew, with 1# of Dingemans Pilsner mashed at 156F in 1.5 quarts of water. After the starter cooled below 120F, I added a handful of raw pilsner malt as a bug source, covered the mixture with Saran Wrap to shield from the air, and held it at 115-118F. I have a Styrofoam incubator for sour mashing that is heated by a light bulb controlled by an A419 Johnson Controller. BYO has an excellent article on sour mashing at <http://byo.com/all-grain-brewing/item/1691-sour-mashing-techniques>. [Editor's Note: Another excellent article is "Funk with Less Fuss" in the March/April 2011 issue of *Zymurgy*.]

The main wort was the third runnings (second batch sparge) from a high gravity sour pale ale batch. The mash consisted of 14.83# Dingeman pilsner, 4# flaked wheat, and 2.5# malted white wheat mashed at 156F. I mashed another 1# of Dingemans Pilsner at 156F and added it to increase the gravity a little. These third runnings were first wort hopped with 1 oz of 3.9% AA Hallertauer and boiled for 10 minutes. I then combined this wort with the sour mash starter (unboiled) plus a one quart starter from a sour pale ale at:

4.62 gallons main mash at OG 1.0297 and 8.0 IBUs

0.28 gallons sour mash starter at OG 1.0772 and 0 IBUs

0.25 gallons mixed sour pale starter at OG 1.0557 and 25.9 IBUs

for a total of 5.15 gallons of wort with an effective OG 1.0335 at 8.4 IBUs.

I was naively hoping the lacto and mixed sour starters would be enough to ferment the beer without a *saccharomyces* yeast addition. However, after 7 days in the primary the SG was only down to 1.026 so I added WLP001 California Ale Yeast. Waiting seven days before adding *saccharomyces* was probably too long. Jess Caudill of Wyeast presented an interesting series of experiments on brewing Berliner Weisse at the 2012 NHC which recommended pitching the *lactobacillus* prior to the *Saccharomyces*. See http://www.youtube.com/watch?v=_hClp9huB1M.

After 35 days in the primary the SG was only down to 1.0097 (versus a target of less than 1.005). I pulled off 6 bottles for the Dominion Cup and managed to snag a bronze despite the beer being much too young.

Over the following 7 weeks I tried several things to bring down the gravity, including adding champagne yeast and recharging with fresh wort, with little success. At bottling time for the Iron Brew (85 days in primary) the SG was still only down to 1.0093. I bottled 5.5 gallons of beer with 8.5 oz of table sugar in 0.5 gallons of water.

To their credit, both first round judges at the Beer Blitz noted that the body and fruitiness were high for style and the beer eked out a first place in sours with a score of only 36. I think that the extra body and fruitiness may have played in the beer's favor for the BOS round where 22 different beer styles are being judged together and judging is probably more subjective. Sometimes it is better to be lucky than good!

The CASK Calendar of Competitions, Club, and Beer-Related Events

Upcoming Style-of-the-Month's:

(If you have any homebrewed examples of these, please bring them to that month's meeting)

February - Light Lagers and Pilsner

March - Amber and Dark Lagers

April - "Hoppy" beers, **Meeting at St George Brewing Company, Hampton, VA**

May - Spring Party!! The Spring IronBrew challenge this year will be beers that use a single hop for all additions, and should showcase the flavor, aroma, and bittering characteristics of that hop.

June - Bocks

- **February 19 - 26, 2014:** National Homebrewers Conference Pre-registration is open. In response to member feedback, the American Homebrewers Association (AHA) is introducing a new registration system for the 2014 AHA National Homebrewers Conference that reduces the stress of the time-sensitive, first come, first served approach. The new system invites members to apply for a chance to register for the conference when it is most convenient for them during the one week application window. (From <http://www.ahaconference.org/slider/2014-aha-national-homebrewers-conference-registration-details/>)
- **March 14, 2014:** Beer historian Ron Pattinson is will be presenting "Beer, Ale and Malt Liquor: Brewing in 18th-century England" at Colonial Williamsburg on March 14 from 5:30-6:30 as part of a book tour for his new book "The Home Brewer's Guide to Vintage Beer" (<http://www.colonialwilliamsburg.com/plan/calendar/beer-ale-malt/>).
- **March 30, 2014:** AHA Rally at Devils Backbone Basecamp Brewpub - The first AHA Rally ever held in Virginia! 1 - 4 PM. RSVP at <http://www.homebrewersassociation.org/events/devils-backbone-brewing-co-aha-rally/>
- **May 3, 2014:** Big Brew for National Homebrew Day

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

The Cellar is a publication of CASK,
Colonial Ale Smith and Keggers
P.O. Box 5224
Williamsburg, VA 23188