



TheBrewsLeader

Richmond, Virginia

September 2006

Vol. 23 No. 9

UPCOMING EVENTS

Sept 13th – Club meeting
Sept 28th –30th Great American
Beer Festival
Oct 11th – Club meeting
Nov 8th – Club meeting

Sad News

As almost everyone in the club is probably already aware, long-time club member Ted Warren passed away this past month only a few months after the unexpected death of his wife Betts. Ted was one of the most active of our club members, a great brewer and a good friend to many of us in the club. He will be sorely missed and the club, while we will all carry on, is without a doubt greatly diminished. Next time you have a good beer raise your glass and offer a toast to Ted.

Clusterbrew Cancelled

The 3rd annual Clusterbrew that was scheduled for this past weekend was cancelled due to lack of member participation. Only one team was lined up so it wasn't going to be much of a "cluster". The event may be rescheduled or other arrangements will be made to acquire beer for the annual holiday party. More details will be made available soon.

**9,000-Year-Old Beer Re-Created
From Chinese Recipe**
John Roach
for National Geographic News
July 18, 2005

A Delaware brewer with a penchant for exotic drinks recently concocted a beer similar to one brewed in China some 9,000 years ago.

Sam Calagione of the Dogfish Head brewery in Rehoboth Beach, Delaware, used a recipe that included rice, honey, and grape and hawthorn fruits. He got the formula from archaeologists who derived it from the residues of pottery jars found in the late Stone Age village of Jiahu in northern China.

The residues are the earliest direct evidence of brewed beverages in ancient China.

"We can't prove that an alcoholic beverage was definitely produced in the jars—the alcohol is gone—but it's not that difficult to infer," said Patrick McGovern, an archaeochemist at the University of Pennsylvania's Museum of Archaeology and Anthropology in Philadelphia.

McGovern, an expert in the origins and history of alcoholic beverages, performed the chemical analysis on the pottery. He said fruit juices and liquid honey in a temperate climate would easily ferment, allowing for the production of alcohol.

In addition, he said, the setting of the Jiahu site suggests the pottery jugs likely held alcoholic beverages drunk at funeral or religious ceremonies.

McGovern's findings were published in the journal *Proceedings of the National Academy of Sciences* in December 2004.

In earlier research McGovern found evidence of a similar alcoholic beverage in a 2,700-year-old royal tomb in Turkey—perhaps that of King Midas. He then collaborated with Calagione, Dogfish Head's president, to re-create the drink.

The result was Midas Touch Golden Elixir, a brew that "put us on the map for historical beers," Calagione said. Based on the success of Midas Touch—it has won several beer-festival medals—McGovern again turned to Dogfish Head to brew up the ancient concoction from China.

"Hence Chateau Jiahu," Calagione said, referring to the new-old brew's brand name.

Mike Gerhart, distillery manager at Dogfish Head's brewery in Milton, Delaware, led the Chateau Jiahu project. "It was one of the more creative and exciting projects I've ever worked on," he said.

McGovern, the archeochemist, knew the ingredients of the ancient drink from Jiahu, "but he wasn't sure how to use them or how they would go into action," Gerhart said.

The trick for Gerhart was to mimic the brewing process used in China 9,000 years ago.

To get the fermentation started, McGovern imported a mold cake—traditionally used in making Chinese rice wines—from a colleague in Beijing. Gerhart mashed the cake into the rice. Once that became "funky and began to grow," he added other ingredients, including water, honey,

grapes, hawthorn fruit, and chrysanthemum flowers.

"We also turned up the brew kettle much higher than we ever would today—we know back then they would have had some type of earthen pot with a fire burning directly below it—to replicate those flavors we know formed, somewhat burnt and caramelized," he said.

To comply with U.S. federal brewing regulations, Gerhart had to add barley malt, though he said he mashed and fermented out most of the barley flavor.

Given the requisite addition of barley malt to Chateau Jiahu, Dogfish Head's concoction is classified as a beer, Calagione said. However, McGovern said the beverage made in China 9,000 years ago defies description.

"We called it a mixed beverage, because we're not sure where it fits in," he said.

Gerhart too struggled to categorize the beverage. "It wasn't a beer, it wasn't a mead, and it wasn't a wine or a cider. It was somewhere between all of them, in this gray area," he said.

Visually, Gerhart described Chateau Jiahu as gold in color with a dense, white head similar to champagne bubbles. Calagione said the beverage most closely resembles a Belgian-style ale.

According to McGovern, the brew is "very intriguing" with a taste and aroma of the grape and hawthorn fruits. To better match the 9,000-year-old beverage, however, he said it should probably be sweeter.

"Sugar is relatively rare in nature, yet we're very much attracted to it. We're also attracted to alcohol—all animals are attracted to these substances. They [the ancient Chinese] would have wanted to retain as much sugar as they could. They would have had a sweet

tooth," he said.

Dogfish Head sold out its first batch of Chateau Jiahu. Most was consumed at a May debut dinner at the Waldorf-Astoria hotel in New York City, the remainder quickly drunk at the Milton brewery by beer fans of exotic beer.

Calagione hopes to brew up a larger batch this fall and, potentially, to market it widely, as he has Midas Touch.

**70,000 Beer Cans Found in Ogden Townhouse
May 17th, 2006 @ 9:38pm
John Hollenhorst reporting**

A seemingly unbelievable mess discovered last year in an Ogden townhouse has suddenly become an Internet legend.

You know how some people, after they use something, just can't bear to throw it away. That might make sense if it's magazines or clothes. But what if it's empty beer cans? In astounding numbers?

When property manager Ryan Froerer got a call from a realtor last year to check on a townhouse, he knew something was up.

Ryan Froerer, Century 21: "Said it was the sickest thing he's ever seen. Just unimaginable that someone could live in that."

He couldn't even open the front door. It was blocked from inside.

Ryan Froerer, Century 21: "There was beer cans I would say probably this high up on the door."

The realtor had forewarned him about the smell.

Ryan Froerer, Century 21: "He poked his head in, the smell was so awful he couldn't go in. "

At the back door, Froerer was

astounded by what he saw in the kitchen.

Ryan Froerer, Century 21: "As we approached the door, there were beer boxes, all the way up to the ceiling."

Inside, he took just a few snapshots to document the scene. Beer cans by the tens of thousands. Mountains of cans burying the furniture. The water and heat were shut off, apparently on purpose by the tenant, who evidently drank Coors Light beer exclusively for the eight years he lived there.

Ryan Froerer, Century 21: "It's just unbelievable that a human being could live like that. "

To all outward appearances, the person who lived in the townhouse was the perfect tenant. He always paid on time and he never complained. He kept a low profile in the neighborhood.

Kirk Martin, Letter Carrier: : "Yeah I never delivered any mail there at all. I thought the apartment was vacant."

The cans were recycled for 800 dollars, an estimated 70,000 cans: 24 beers a day for 8 years.

Froerer e-mailed his photos to a couple of friends, who sent them to friends. Now he's getting calls from faraway places

Ryan Froerer, Century 21: "It's amazing how the internet can have the effect and get around. I'm sure it's been around the world. "

The townhouse was cleaned up last year and it's just fine today.

The man who lived there seems to be back on his feet. We spoke to him today and he says he's completely stopped drinking. He was welcomed back to his old job a few months ago, and his co-workers speak highly of him.

AHA Club-Only Competitions

From time to time, the American Homebrewers Association (AHA) sponsors competitions based on a particular style. These competitions are open only to AHA-affiliated homebrew clubs. Each club holds a competition on the particular style. The winner's brew is sent off to be judged with the winners from other homebrew clubs around the country. Bring in five bottles – two for the local competition and three to send off if you win. Note that all competitions will use the new BJCP Guidelines – go to www.bjcp.org for complete descriptions.

2006 Competition schedule:

- September – Stout (Cat 13)
- October – Light hybrid beer (Cat. 6)

When the entry dates are set, we will include the competitions in the *Upcoming Events* listing. Winners earn *Homebrew Club of the Year* points for their club.

Global Warming destroys the planet but makes for great beer

August 3, 2006—From rising sea levels to stifling heat waves, the effects of global warming are shaping up to be a worldwide buzz kill.

But brewers in Greenland seem to be going with the flow, having found a new use for one of their homeland's fastest growing—but least celebrated—natural resources: melted Arctic ice.

On July 31 a team of canny entrepreneurs unveiled Greenland Beer, an ale brewed with water melted from Greenland's ice cap, at a public tasting in Copenhagen, Denmark.

Staffed by indigenous

Greenlanders and located some 390 miles (625 kilometers) south of the Arctic Circle, Greenland Brewhouse is the world's first Inuit microbrewery.

And if reaction from tipplers at the tasting was any indication, the brewers may be on to something. Electrician Flemming Larsen described the ale to the Associated Press as "smooth, soft, but not bitter ... different from most other beer."

"Maybe that is because it's ice-cap water," he said.

The water, the brewers say, is the beer's key ingredient, having been locked away for more than 2,000 years in Greenland's vast ice sheet.

"Today, with all the pollution ... you cannot get cleaner water than melted ice-cap water," Greenland Brewhouse co-founder Salik Hard told the AP.

If scientists are right, he'll probably never have to worry about a shortage.

A series of studies released this spring found that Greenland's glaciers are melting into the ocean twice as quickly as they were five years ago because of global warming, and at its current pace Greenland's melt could become irreversible by 2100.

—Blake de Pastino

Jesus beer billboard causing quite a stir

Sophisticated graffiti artists have left their mark near downtown Houston.

Someone covered up a billboard on La Branch at Winbern with a poster featuring a picture of Jesus Christ holding a Budweiser can. The company that leases the billboard believes vandals made the poster at home and then pasted it

on top of the ad that's supposed to be there.

It shows Jesus holding a Budweiser in between the phrases "Jesus, King of Jews" and "Jesus, King of Beers."

"I thought that was just crazy," said commuter Jose Cazares. "It looks professional too."

Neighbors say the billboard has been up there for a week or more. (Copyright © 2006, KTRK-TV)

Beer Humor

Scenario:

You are driving in a car at a constant speed. On your left side is a valley and on your right side is a fire engine traveling at the same speed as you. In front of you is a galloping pig which is the same size as your car and you cannot overtake it. Behind you is a helicopter flying at ground level. Both the giant pig and the helicopter are also traveling at the same speed as you.

Question:

What must you do to safely get out of this highly dangerous situation?

Answer:

Get off the children's "Merry-Go-Round", you've had too much beer.

Two men are sitting in the bar. They have just took their fifth beer.

"So how are you?" one man asks from another.

"Much Better than tomorrow." the other answers.

Give a man a fish and he will eat for a day. Teach him how to fish, and he will sit in a boat and drink beer all day. - George Carlin

A panda sauntered into the saloon, sat down at the bar and told the bartender "Give me a sandwich and a beer." The bartender had seen many strange characters out west,

and knew it was important to keep his cool, so he replied, "Sure, stranger," and slapped a ham sandwich and a cold one in front of the bear. The panda chomped on the sandwich and gulped down the beer. He then deftly pulled his six-shooter, aimed at a whiskey bottle behind the counter, and pulled the trigger. The bottle exploded into glass pieces and shattered onto the floor. The bartender was dumfounded as he watched the bear return his gun to his holster and walk out the front door. "Hey, what the hell is going on?" shouted the bartender as he ran after the bear. The panda stopped and said, "what did you want??" "Well, I sure didn't expect you to shoot up the bar. Besides, you still owe me for lunch." "I'm a PANDA. Look it up." replied the bear and went on his way. The bartender was too upset and nervous to rile such an unpredictable sort, so he picked up his unabridged dictionary from the shelf, and found the entry for "panda." "Damn!" he muttered. He realized that there was nothing he could do about it. There it was, in black and white, written by an authority no less than Noah Webster himself: pan-da -- n. A large bear-like member of the Raccoon family native to the mountains of China and Tibet, with distinctive white and black markings. Eats shoots and leaves."

Beer on the Job

While most companies refrain from allowing consumption of alcohol on the premises, there are some arguments for changing that policy. Reasons for allowing drinking at work include:

1. It's an incentive to show up.
2. It reduces stress.
3. It leads to more honest communications.
4. It reduces complaints about low pay.
5. It cuts down on time off because you can work with a hangover.
6. Employees tell management

what they think, not what management wants to hear.

7. It helps save on heating costs in the winter.
8. It encourages carpooling.
9. Increases job satisfaction because if you have a bad job, you don't care.
10. It eliminates vacations because people would rather come to work.
11. It makes fellow employees look better.
12. It makes the cafeteria food taste better.
13. Bosses are more likely to hand out raises when they are wasted.
14. Salary negotiations are a lot more profitable.
15. Suddenly, farting during a meeting isn't so embarrassing.
16. No one will remember your strip act at the Christmas Party.

BJCP Style of the Month

Each month the BrewsLeader will be featuring one beer from the new BJCP style guidelines. Since, oddly Oktoberfest in Germany is actually in September it only made sense for it to be this month's style.

3B. Oktoberfest/Märzen

Aroma: Rich German malt aroma (of Vienna and/or Munich malt). A light to moderate toasted malt aroma is often present. Clean lager aroma with no fruity esters or diacetyl. No hop aroma. Caramel aroma is inappropriate.

Appearance: Dark gold to deep orange-red color. Bright clarity, with solid foam stand.

Flavor: Initial malty sweetness, but finish is moderately dry. Distinctive and complex maltiness often includes a toasted aspect. Hop bitterness is moderate, and noble hop flavor is low to none. Balance is toward malt, though the finish is not sweet. Noticeable caramel or roasted flavors are inappropriate. Clean lager character with no diacetyl or fruity esters.

Mouthfeel: Medium body, with a creamy texture and medium carbonation. Smooth. Fully fermented, without a cloying finish.

Overall Impression: Smooth, clean, and rather rich, with a depth of malt character. This is one of the classic malty styles, with a maltiness that is often described as soft, complex, and elegant but never cloying.

History: Origin is credited to Gabriel Sedlmayr, based on an adaptation of the Vienna style developed by Anton Dreher around 1840, shortly after lager yeast was first isolated. Typically brewed in the spring, signaling the end of the traditional brewing season and stored in cold caves or cellars during the warm summer months. Served in autumn amidst traditional celebrations.

Comments: Domestic German versions tend to be golden, like a strong Helles. Export German versions are typically orange-amber in color, and have a distinctive toasty malt character. German beer tax law limits the OG of the style at 14°P since it is a *vollbier*, although American versions can be stronger. "Fest" type beers are special occasion beers that are usually stronger than their everyday counterparts.

Ingredients: Grist varies, although German Vienna malt is often the backbone of the grain bill, with some Munich malt, Pils malt, and possibly some crystal malt. All malt should derive from the finest quality two-row barley. Continental hops, especially noble varieties, are most authentic. Somewhat alkaline water (up to 300 PPM), with significant carbonate content is welcome. A decoction mash can help develop the rich malt profile.

Vital Statistics:

- OG: 1.050-1.056
- IBUs: 7-14
- FG: 1.012-1.016

SRM: 7-14
ABV: 4.8-5.7%

Commercial Examples: Paulaner Oktoberfest, Hacker-Pschorr Original Oktoberfest, Ayinger Oktoberfest-Märzen, Hofbräu Oktoberfest, Spaten Oktoberfest, Eggenberger Märzen, Goose Island Oktoberfest, Capital Oktoberfest, Gordon Biersch Märzen, Samuel Adams Oktoberfest (a bit unusual in its late hopping)

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New Items

1) New 1056 DRY Yeast; 1056 Dry Yeast in the 11.5 gram packs. As many of you may know, breweries for months have used this yeast in half kilo packs. This is the same yeast as the Y1056 from WYEAST but in dried form. #21330 @ only \$1.80.

2) MUNTON'S CARBTABS™, Anytime the brewing process can be simplified, it's a good thing, and that's what you'll find with the new CarbTabs™ from Munton's. Made from a combination of dextrose, Munton's dry malt and heading powder, these convenient tablets let you control the amount of carbonation in your beer by the number of tablets you use in each bottle. CarbTabs™ sell for \$2.49 per bag.

3) American Hop Plugs, New Fresh Crop - U.S. Hop Plugs Amarillo, Cascade, Centennial, Crystal, Chinook, Fuggles, Goldings, Hallertau, Northern Brewer, Simcoe, Tettnang, Vanguard,

Warrior 1/2 Ounce Hop Plugs in a 2 ounce Foil vacuumed bag.

4) Flaked Rice Returns, Typically yields 1.030 - 1.035 gravity Lb/ gallon. Use 15 or less percent of the total grain.

5) HEADING LIQUID is a solution of propylene glycol alginate and distilled water added at the time of bottling to improve the head retention of homemade beer. The 1/3 fl. oz. pouch is good for six gallons and sells for \$2.00.

6) 'One Step- Cleaner' New Two Pound and Five Pound Size. 2 Lb. Bag \$ 7.25 (\$3.63 per Lb.) 5 Lb. Tub & 18.35 (\$3.67 per Lb.)

7) From Five Star Chemical NEW 52 pH STABILIZER™ Being able to repeat the brewing process is the key to producing consistent, high quality beer. Of all the ingredients in beer, water is the most misunderstood component. The quality, hardness and pH of the water affect enzymatic activity, solubility of salts, proteins and sugars, as well as hop usage. Now you have the ability to control the pH of your brewing water with this new product from Five Star Chemical. 52 pH Stabilizer™ is a proprietary blend of food-grade phosphate buffers that locks in your mash and kettle water at a pH of 5.2, regardless of the starting pH. In addition, it also reduces scaling and mineral deposits on all your equipment. Brewers are going to love this product, so be sure to include it on your next order! One Pound #35252 and sells for \$13.50

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Monthly Meetings

All meetings are held on the second Wednesday of each month at The Legend Brewery, 321 West 7th Street, Richmond, Virginia. Homebrew tasting at 6:30, meeting at 7:00. We are grateful to Tom Martin and the rest of the Legend staff for their gracious hospitality.

Officers and Board of Directors

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Web Site

www.jrhomebrewers.org

Submit Articles

Articles or other items of interest from the membership are welcome and should be submitted to the Secretary. Email to xxx@xxx.xxx.

Dues

Membership dues are \$20 per calendar year. Dues will be prorated on a quarterly basis.

Inclement Weather Policy

If the Richmond city Schools are closed due to inclement weather on the day of a regularly scheduled Club meeting, the meeting will be cancelled, and re-scheduled for the following Wednesday – this will be confirmed by e-mail.

Remember

**Drink Responsibly -
Don't Drink and Drive!**

Members and guests at James River Homebrewers meetings and events are individually and solely liable for any and all actions attendant to or resulting from their participation

