

# TheBrewsLeader

Richmond, Virginia

March 2007

Vol. 24 No. 3

## Upcoming Events

Next Club Meeting April 11th 7pm, Don't forget to bring some homebrew

April 2007 – Extract Beers

Categories: This competition covers All BJCP 2004 beer styles (Categories 1-23).

Extract must make up more than 50% of the fermentables.

July 2007 – Strong Ale

Categories: This competition covers BJCP Category 19 beer styles.

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## Meeting Recap

Congradulations Dave Rockafellow for winning the January Session Beer competition with his Irish Red Ale. Category 9D

Thanks to all the volunteers who helped out at the Legends Anneversary party the club gets to keep all the tips from the event. This year we broke all records and collected \$---!!

Graham Cecil spoke about Bock beers, and passed out some samples of different styles including: Maibock, Dopple Bock, and a Wheat Bock

Originated in the Northern German city of Einbeck, which was a brewing center and popular exporter in the days of the Hanseatic League (14th to 17th century). Recreated in Munich starting in the 17th century. The name "bock" is based on a corruption of the name "Einbeck" in the Bavarian dialect, and was thus only used after the beer came to Munich. "Bock" also means "billy-goat" in German, and is often used in logos and advertisements.

My wife Christina and I enjoyed hosting the St. Patricks Day Party. There was a good turn out. Thanks to Robert Doucet who made the beers for this years party, a Stout and an Amber Ale.

Thanks to Frank Hoffner for making the main dish, Corn beef and Cabbage soup. And we can't forget about Stan's awesome Dove breast.

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## The Raffle Still Needs Your Help

Please keep bringing in those donations so we can have a good selection to choose from.

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## BJCP Style of the Month

Each month the *BrewsLeader* will be featuring one beer from the [BJCP style guidelines](#).

## **9 A,B,C SCOTTISH ALE**

All the Scottish Ale sub-categories (9A, 9B, 9C) share the same description. The Scottish ale sub-styles are differentiated mainly on gravity and alcoholic strength, although stronger versions will necessarily have slightly more intense flavors (and more hop bitterness to balance the increased malt).

### 9A. Scottish Light 60/-

Vital Statistics: OG: 1.030 – 1.035

IBUs: 10 – 20 FG: 1.010 – 1.013

SRM: 9 – 17 ABV: 2.5 – 3.2%

Commercial Examples: Belhaven 60/-, McEwan's 60/-, Maclay 60/- Light (all are cask-only products not exported to the US)

### 9B. Scottish Heavy 70/-

Vital Statistics: OG: 1.035 – 1.040

IBUs: 10 – 25 FG: 1.010 – 1.015

SRM: 9 – 17 ABV: 3.2 – 3.9%

Commercial Examples: Caledonian 70/- (Caledonian Amber Ale in the US), Belhaven 70/-, Orkney Raven Ale, Maclay 70/-

### 9C. Scottish Export 80/-

Vital Statistics: OG: 1.040 – 1.054

IBUs: 15 – 30 FG: 1.010 – 1.016

SRM: 9 – 17 ABV: 3.9 – 5.0%

Commercial Examples: Orkney Dark Island, Belhaven 80/- (Belhaven Scottish Ale in the US), Belhaven St. Andrews Ale, McEwan's IPA, Caledonian 80/- Export Ale, Broughton Merlin's Ale, Three Floyds Robert the Bruce

**Aroma:** Low to medium malty sweetness, sometimes accentuated by low to moderate kettle caramelization. Some examples have a low hop aroma, light fruitiness, low diacetyl, and/or a low to moderate peaty aroma (all are optional). The peaty aroma is sometimes perceived as earthy, smoky or very lightly roasted.

**Appearance:** Deep amber to dark copper. Usually very clear due to long, cool fermentations. Low to moderate, creamy off-white to light tan-colored head.

**Flavor:** Malt is the primary flavor, but isn't overly strong. The initial Malty sweetness is usually accentuated by a low to moderate kettle caramelization, and is sometimes accompanied by a low diacetyl component. Fruity esters may be moderate to none. Hop bitterness is low to moderate, but the balance will always be

towards the malt (although not always by much). Hop flavor is low to none. A low to moderate peaty character is optional, and may be perceived as earthy or smoky. Generally has a grainy, dry finish due to small amounts of unmalted roasted barley.

Mouthfeel: Medium-low to medium body. Low to moderate carbonation. Sometimes a bit creamy, but often quite dry due to use of roasted barley.

**Overall Impression:** Cleanly malty with a drying finish, perhaps a few esters, and on occasion a faint bit of peaty earthiness (smoke). Most beers finish fairly dry considering their relatively sweet palate, and as such have a different balance than strong Scotch ales.

**History:** Traditional Scottish session beers reflecting the indigenous ingredients (water, malt), with less hops than their English counterparts (due to the need to import them). Long, cool fermentations are traditionally used in Scottish brewing.

Comments: The malt-hop balance is slightly to moderately tilted towards the malt side. Any caramelization comes from kettle caramelization and not caramel malt (and is sometimes confused with diacetyl). Although unusual, any smoked character is yeast- or water-derived and not from the use of peat-smoked malts. Use of peat-smoked malt to replicate the peaty character should be restrained; overly smoky beers should be entered in the Smoked Beer category rather than here.

Ingredients: Scottish or English pale base malt. Small amounts of roasted barley add color and flavor, and lend a dry, slightly roasty finish. English hops. Clean, relatively un-attenuative ale yeast. Some commercial brewers add small amounts of crystal, amber, or wheat malts, and adjuncts such as sugar. The optional peaty, earthy and/or smoky character comes from the traditional yeast and from the local malt and water rather than using smoked malts.

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### **AHA Club Only Competitions**

From time to time, [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 winners 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. 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.

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### **Upcoming AHA Competitions**

Please Note: We will be Shipping the AHA First Round April 9th.

Please have your entries here prior to April the 6th.

AHA Info:

Entry Fees

**American Homebrewers Association Members:** \$8 per entry

**Non-members:** \$12 per entry

Deadline:

First Round Entries Due: April 2-13, 2007

Online Entry:

[Register Your Beers Online](#)

Instructions:

[Read the Rules & Regulations](#)

Each Entry will need a completed entry form and your check.

***Do not send your entry through the U.S. Postal Service.***

Questions: Call Bob (804) 796-9760

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### **Brews in The News**

Guinness beer's delivery challenges.

It is excerpted from **Supply and Demand Chain Executive Magazine**,  
December 2006 issue.

#### **"My Goodness, My Supply Chain**

**Guinness beer destined for the corner pub on Main Street U.S.A. leaves the Dublin brewery in kegs that are subsequently loaded into 40-foot containers, which are loaded onto trucks that drive to Dublin Port, where the containers are offloaded into a customs bay before being moved into a holding pen. From there, the containers are loaded onto a feeder ship that sails from the more shallow Dublin Port to a deep-sea ocean port (Amsterdam or Southampton, for example, or even Liverpool) and offloads the beer into a holding area until the arrival of the ocean vessel. The ocean vessel takes the containerized beer across the Atlantic to, first, New York, followed by port calls in Norfolk, Charleston, Houston and, finally, Los Angeles. In port, the containers are offloaded, taken through customs, then picked up and delivered to a Diageo warehouse. Transit times, gate-to-gate, range from about 21 days to New York, up to 33-36 days for Los Angeles, depending on which of several different carriers is transporting the beer, weather, time of year and other factors - when everything goes right. "**

**Check these links out**

**Beer: now it fights crime**

**Breast-boosting beer**

**This is the only way to bike**

**Thanks Ted for all the great articles!**

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**Local Supporters of the JRHB**

**The WeekEnd Brewer Homebrew & Wine Supplies 4205 West Hundred Road  
Chester, VA 23831 (804) 796-9760**

**Hop Rhizomes (Roots) will be available in late March / first week of April.**

**The Six varieties that are listed as acceptable for Mid East Coast Climate:  
Cascade (4.5-7 %), Centennial (9.5-11.5%), Horizon (12.5-13.5%), Mt Hood (5-8%),  
Nugget (12-14%), Willamette (4-6%). \$ 3.95 per Rhizome**

**All Hop Rhizomes Are PRE-Ordered - Please Call today to reserve yours today.**

**The Vine & Stein News Letter for March 2007  
or follow this link**

**[http://www.weekendbrewer.com/News%20Letter/VineSteinNewsLetter\\_WEB.htm](http://www.weekendbrewer.com/News%20Letter/VineSteinNewsLetter_WEB.htm)**

**Order Your Hop Rhizomes (Roots) Today**

**To unsubscribe, reply to this email with the word 'UNSUBSCRIBE '  
as the FIRST word in your reply.**

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**Please allow 3 to 5 business days for your unsubscribe request  
to take effect.**

**Thank you**

**River City Cellars Beer, Wine and Gourmet Foods ,2931 West Cary Street  
Richmond, VA 23221 (804) 355-1375**

**10% Discount to Members of James River Homebrewers**

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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.**

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**Officers and Board of Directors**

**President-George Hatchell, VP-Frank Hoffner, Treasurer-Mike Hinkle, Secretary-  
Brian Dowd, Member @ Large-Denise Pierce, Competition Coordinator-Tony  
Brock, Asst. Coordinator-William Spiesberger, Webmaster-Joe Moore, Directors-  
Bob Henderson, Eric Shelton, Robert Doucet, Denise Pierce**

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**Submit Articles**

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

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**Dues**

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

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**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.**

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**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**

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