



TheBrewsLeader

The official newsletter of the James River Homebrewers

Richmond, Virginia

August 2007

Vol. 24 No. 8

QUICK CALENDAR

August 24th – 25th
Shockoe Craft Beer Festival
(more details below)

Sept 8th
Ted Warren Cluster Brew
(more details below)

Sept. 12th
Regular Club Meeting
“Hops in the Boil”
AHA Club Only Judging – Bock Beers (Cat 5)

Sept 19th
BOD Meeting

UPCOMING EVENTS

Be sure and sign up to help at the **Third Annual Shockoe Craft Beer Festival**

When:
Friday August 24th from 5-10pm Tasting only & Music
Saturday August 25th from 12-7pm 'Main Event'

Where:
Kanawha Plaza is located between E. Byrd St and E. Canal Street between 7th and 8th Streets in downtown Richmond. (Between the Federal Reserve Bank building and the Dominion building).

Tim Moran is coordinating JRHB volunteer effort for the event. There are shifts available...

Friday evening 5:00 to 7:30 and 7:30 to 10:00 p.m.
Saturday 12:00 noon to 3:30 p.m. and 3:30 p.m. to 7:00 p.m

If you want to help please give Tim a call at xxx-xxxx or e-mail him at xxx@xxx.xxx

If you are bringing beer to serve or need any dispensing equipment please let Bob Henderson beerinfo@weekendbrewer.com (804) 796-9760 know what beer you have and time you plan on arriving.

Saturday Bob will be giving Beer seminars during the day, and the JRHBs will have a table and will be serving homebrew samples. (We have about 25 gallons of homebrew slated for presentation)

The event Blurb...

Taste some of the best our Mid-Atlantic Brewers have to offer with over 50 craft beers from over twenty different craft and microbreweries. The purpose of the Shockoe Craft Beer Festival is to showcase local, regional and microbreweries in order to present the wide range of beer styles and flavors that these brewers make available to the public everyday.

This year's entertainment lineup includes:

FRIDAY 8/24 5-10pm:

Shockoe Bottom Boys, Billy Ray Hatley & The Showdogs and Jackass Flats

SATURDAY 8/25 12-7pm:

ThermUs, The Taters, The Atkinsons, and Scott Miller and the Commonwealth

PARTICIPATING BREWERS: (adding More)

Capitol City Brewing Company
Starr Hill Brewing Company
Olde Richmond Beer Company
Richrau Brewing Company
Troegs Brewing Company
Blue and Gray Brewing Company
Extra Billy's Smokehouse & Brewery
Legend Brewing Company
Hook and Ladder Brewery
Baltimore-Washington Beer Works
St. George Brewing Company
Kelvin Brewing

Delicious eats and treats, cool beer gadgets, Beer seminars, and great music await you at this end-of-summer festival. In keeping with the tradition of great, homegrown music, the concert line up showcases tunes to get your feet tappin'!

4th Annual - Ted Warren Cluster Brew Competition'

September 8th at the WeekEnd Brewer

Prizes will be awarded Dec 12th at Legend's
(at the regular club meeting)

What is the Cluster Brew?

It is a Home Brew Competition with designated ingredients for the brewer to use. All designated ingredients must be purchased from The WeekEnd Brewer. Only the Ingredients listed below can be used in the brew. Any combination may be used to create a beer NOT exceeding a Starting Gravity of 1.060. Each year the ingredient list will change. The style of beer you create from the ingredients is your decision. The beer must meet BJCP guide lines for judging. The beer may be brewed using any method the brewer chooses. (Extract, Partial Mash, All Grain) Enter as a team or an individual. All Brewers Must Pre Register BEFORE brew day. Their is NO Fee.

Call Bob Henderson at the Weekend Brewer to register.

Where is the beer made? On brew day, all brewers will bring their cooking equipment to the WeekEnd Brewer Parking lot. The Brew Needs to supply all the Equipment needed for the Mash, Boil, and Cooling. Filtered Water is supplied by the WeekEnd Brewer. Main Tent and electricity is also available. The Brewer must pitch the yeast before taking the beer home for fermenting.

When is the event? This year the Brew is, September 8th.

Brewers may arrive at 8 AM but must be done by 5 PM.
Judging: All beer must be bottled and delivered to the WeekEnd Brewer No later than November 30th. Any kind of bottle, two bottles. Please keep the bottles as clear of all lettering or labels. Your Beer should have a piece of paper attached to your beer or on a bag with the beer in it. List your Name, Phone Number, and Beer style.

2007 Brew List:

Hops: Any Hops may be used NOT Starting with the letter 'C' in the Name

Grain: Base Malt, U.S. Pale Ale Malt Only. OR Light Malt Extract

Only a total of 4 specialty malts or adjuncts may be used.

Starting Gravity of the beer can NOT exceed 1.060 S.G.

Yeast: Any Dry Yeast, in any quantity.

Grand PrizeComplete Portable Co2 tapping set up with a 3 Gallon keg.

The Winners Name is added to the Mash Paddle Plaque. Hanging in the store for all to see. You have bragging rights for a full year.

MEETING MINUTES

President Mike Lang gave an interesting presentation on German Wheat and Rye Weizen/Weissbier (BJCP Style Category 15A) at the August JRHB regular club meeting. Members used the BJCP guidelines to evaluate four undisclosed beers. After much discussion, and input from our BJCP certified judges, the membership ranked Rooster Fish's Seasonal Wheat the top beer, followed by Legend's Hefeweizen, Erdinder Weissbier, and William Speisberger's Wheat of the East. William's beer was thrown in as a curve ball as it is an American Wheat (BJCP Style Category 6D). All very fine beers.

BJCP STUDY GROUP

Are you still a wanna-be beer judge? Tired of getting the suds blown in your face? This may be your chance.....

Competition Coordinator William Spiesberger is working out the details for scheduling a BJCP exam and putting together a BJCP exam study group. The test date will likely be scheduled for either late January or early February, depending on when a BJCP examiner is available to administer the exam.

To prepare for the exam, William is planning to have two meetings a month starting in September as an organized session to go over guidelines and the study guides, as well as sample beers. Meetings will likely be scheduled at club members houses. If you are interested in joining in please let William know ASAP. His phone number is xxx-xxx-xxxx or email him at xxx@xxx.xxx

AHA – CLUB ONLY COMPETITION

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 2004 BJCP Guidelines – go to www.bjcp.org for complete descriptions.

2007 -2008 Competition schedule:

September 2007 – Bock – Category 5 beers only

November 2007 - Pilsner - Category 2 beers only

January 2008 - Dark Lagers - Category 5 beers only

March 2008 - Perfect Porter Challenge - This competition covers BJCP Category 12 beer styles

May 2008 - Extract Beers - This competition covers All BJCP 2004 beer styles (Categories 1-23)*. Extract must make up more than 50% of the fermentables.

July 2008 – Mead - This competition covers BJCP Categories 24, 25, 26

September 2008 - Imperial Anything - This competition covers imperialized versions of all BJCP categories; you must state the imperialization of the beer (ABV, IBU, etc.) on the entry form.

As the entry dates are set, we will include the date that our local competition will be held in the *Upcoming Events* listing. Winners earn *Homebrew Club of the Year* points for their club.

BJCP - BEER OF THE MONTH

Each month the BrewsLeader will be featuring one beer from the BJCP style guidelines.

6A. Cream Ale

Aroma: Faint malt notes. A sweet, corn-like aroma and low levels of DMS are commonly found. Hop aroma low to none. Any variety of hops may be used, but neither hops nor malt dominate. Faint esters may be present in some examples, but are not required. No diacetyl.

Appearance: Pale straw to moderate gold color, although usually on the pale side. Low to medium head with medium to high carbonation. Head retention may be no better than fair due to adjunct use. Brilliant, sparkling clarity.

Flavor: Low to medium-low hop bitterness. Low to moderate maltiness and sweetness, varying with gravity and attenuation. Usually well attenuated. Neither malt nor hops prevail in the taste. A low to moderate corny flavor from corn adjuncts is commonly found, as is some DMS. Finish can vary from somewhat dry to faintly sweet from the corn, malt, and sugar. Faint fruity esters are optional. No diacetyl.

Mouthfeel: Generally light and crisp, although body can reach medium. Smooth mouthfeel with medium to high attenuation; higher attenuation levels can lend a "thirst quenching" finish. High carbonation. Higher gravity examples may exhibit a slight alcohol warmth.

Overall Impression: A clean, well-attenuated, flavorful American **lawnmower** beer.

History: An ale version of the American lager style. Produced by ale brewers to compete with lager brewers in the Northeast and Mid-Atlantic States. Originally known as sparkling or present use ales, lager strains were (and sometimes still are) used by some brewers, but were not historically mixed with ale strains. Many examples are kräusened to achieve carbonation. Cold conditioning isn't traditional, although modern brewers sometimes use it.

Comments: Classic American (i.e. pre-prohibition) Cream Ales were slightly stronger, hoppier (including some dry hopping) and more bitter (25-30+ IBUs). These versions should be entered in the specialty/experimental category.

Ingredients: American ingredients most commonly used. A grain bill of six-row malt, or a combination of six-row and North American two row, is common. Adjuncts can include up to 20% flaked maize in the mash, and up to 20% glucose or other sugars in the boil. Soft water preferred. Any variety of hops can be used for bittering and finishing.

Vital Statistics:

OG: 1.042 – 1.055 (1.050–1.053 is most common)
IBUs: 15 – 20 (rarely to 25) FG: 1.006 – 1.012
SRM: 2.5 – 5 ABV: 4.2– 5.6%

Commercial Examples: Genesee Cream Ale, Little Kings Cream Ale (Hudepohl), Sleeman Cream Ale, Liebotschaner Cream Ale (Lion Brewery), Dave's Original Cream Ale (Molson), New Glarus Spotted Cow Farmhouse Ale, Wisconsin Brewing Whitetail Cream Ale

The WeekEnd Brewer Homebrew & Wine Supplies

4205 West Hundred Road
Chester, VA 23831
(804) 796-9760
www.weekendbrewer.com

- John Bull Malt House is now producing Maris Otter Premium Malt in a 3.5 Lb. Can. Try Maris Otter in your next brew and be surprised and the added body and Flavor !

- New Hops in Stock ... Have you been thinking of doing a 'Dog Fish' Clone?

We have the Whole hops.

Warrior, Palisade, Amarillo, Simcoe, Centennial, Fuggles, Kent Goldings, Northern Brewer, Sterling, Tettnang, Cascade, Chinook, UK Northdown, German Hallertau, Czech Saaz

Many Hops will be in shortage this year. US & German Hallertau, US Nugget, and US Mt. Hood are the first we have seen. But the Hops companies have given us notice that there will be others.

The *BrewsLeader* is the official publication of:
James River Homebrewers
PO Box 486
Richmond, Virginia 23218-0486

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

Officers

President: Mike Lang
Vice President: Robert Doucet
Treasurer: Mike Hinkle
Secretary: Graham Cecil
Member at Large: Denise Pierce
Competition Coordinator: William Speisberger

Directors

Tim Moran
Bob Henderson
Keith Shelton
Steve Severtson

Web Site

<http://www.jrhb.org/>

Submit Articles

Articles or other items of interest from the membership are welcome (encouraged) and should be submitted to the Secretary. Email to Secretary@jrhb.org.

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.