



# TheBrewsLeader

The official newsletter of the James River Homebrewers

Richmond, Virginia

October 2007

Vol. 24 No. 10

## UPCOMING JRHB EVENTS

Wednesday November 14<sup>th</sup>  
Regular Club Meeting at Legends  
Officer and Director Elections  
AHA Club Only Judging - Pilsners  
Gadget Night  
(Bring your different or unique brewing gadgets for  
show and tell)

Wednesday November 21st  
Board of Directors Meeting  
7:00 p.m. at Legends

Friday November 30th  
Cluster Beer Entry Deadline  
Weekend Brewer

Saturday December 8th  
Christmas Party  
Hosted by the Lang's

Wednesday December 12th  
Regular Club Meeting at Legends  
DECEMBER SUPER RAFFLE

For updated information and the club forum go to  
<http://www.jrhb.org/>

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## UPCOMING EVENTS

What the heck is that?

Be sure and bring your brewing gadgets for show and  
tell to the November 14<sup>th</sup> regular club meeting.

Bob Henderson has promised a prize for the best  
gizmo of the evening. To qualify for the prize, a  
brewamajig must be home made, and you must  
explain details of construction and how the do-hickey  
is used in your brewing process.

## OCTOBER MEETING RECAP

President Mike Lang opened the October Meeting by  
thanking Tom Martin and the Legends staff for their  
gracious hospitality. Mike recognized new members  
and special guests including Laura Jones, Steve and  
Pat Webb, Phil Walling, Pritpal Kochar, and Dustin  
Love. We were also treated by the attendance of two  
past club presidents John Klonick, and Jack Jackson.

Nominations for club offices were held and the  
following slate was approved:

President – Mike Lang  
Treasurer – Mike Hinkle  
Assistant Competition Coordinator – John Van Itallie  
Webmaster – Joe Moore  
Directors –  
Keith Shelton  
Steve Severtson  
Tim Moran  
Bob Henderson

(Nominations will be closed and an elections will be  
held during the regular November club meeting.)

Dave Rockafellow gave a fantastic presentation on his  
excursion to Germany and Oktoberfest with a slide  
show and commentary, as well as some great  
examples of Vienna and Oktoberfest beers for all to  
sample and enjoy.

We finished up the meeting with another great raffle by  
VP Robert Doucet raising a tidy sum to finance more  
club fun.

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**From the January 2001 Brews Leader - a bit of Jack Jackson's wisdom**

*“Feature Presentation: Jack discussed the finer points of sanitation in the home brewery. Besides providing us all with some great lessons on how to keep it clean, we all heard a number of sayings - some of which are likely to go down in homebrewing lore.*

*\* If cleanliness is next to Godliness, that's the closest I'll ever get.*

*\* Orgasms are just as anxious to get a drink of your beer as you are.*

*\* Don't try to milk a hose.*

*\* If I've already shot the moose, I don't want to spend \$30 on bullets.*

*Thanks, again, Jack for sharing your wisdom with us.*

*(If anyone thinks they understand the last saying - no more beer for you.)”*

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**SPIESBERGER TAKES BOS**

As reported in the October issue of **The Cellar** the official newsletter of the Colonial Ale Smiths and Keggers

“After the judging had completed, and the individual winners had been determined, the evening would end with a Best of Show round which would crown an overall winner for the competition. I guess after four straight years of CASK taking home the Dominion Cup from Richmond, it was only poetic justice that a member of James River Homebrewers, William Spiesberger would take home the 1st Annual Beer Blitz grand prize.”

William took top honors with Best of Show at the Virginia Sports Hall of Fame Beer Blitz on October 6<sup>th</sup>. The homebrew competition was organized and run by our CASK friends down in Williamsburg.

William's “Smither's Revenge” IPA won the IPA flight and Best of Show at the competition that included approximately 63 entries in American Ale, Porter, Stouts, IPA, Fruit Beer, Mead, and Cider categories. William took home some nice prizes from the Weekend Brewer and Bob Henderson who sponsored the event.

In addition to the CASK representatives in attendance,

members of the HRBT and the JRHB clubs assisted with judging. JRHB judges included Mark Vick -Meads, Graham Cecil – Fruit Beers, Joe Moore – American Ales, and Bob Henderson – IPAs.

Congratulations to William, and to all the CASK folks who put on a very well organized and run competition with very short notice.

<http://www.colonialalesmiths.org/Newsletters/07-09-Oct.pdf>

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**TWO KEGS REPORTED DEAD AFTER HALLOFEST PARTY**

John VanItallie took top costume honors at the club Hallofest party October 20<sup>th</sup>, which was hosted by Joe and Zannah Moore. John showed up as a walking wooden beer barrel, complete with a functioning tap and drip tray, and attended by a very lovely beer maid. He went home completely drained.



Tony Brock's keg of tasty Octoberfest beer also met a rather rapid demise at the hands of a small but thirsty band of assorted hillbillies, cowboys, housewives, and graduate students. After some initial consternation and debate over various possible dispensing methods, Robert Doucet dashing ride, rescuing the evening with an efficient CO2 tank, faucet and fittings.

Thanks Tony for some great beer, and Joe and Zannah for letting us crash the joint.

## **BJCP STUDY GROUP SLOSHES FORWARD**

The BJCP study group met at John Van Italie's residence on Sunday October 14<sup>th</sup> to discuss and sample beers in Categories 5 – Bock Beers and 6 - Light Hybrids, and at Graham Cecil's residence on Sunday October 21<sup>st</sup> to cover Categories 7 – Amber Hybrids and 8 – English Pales.

The group is approaching the half-way mark in it's discussions of style categories, but there is still time to join in.

The next meeting of the group is scheduled for Sunday November ?? at 1:00 p.m. at ??.

If you have questions or need more information check the club forum or contact William Spiesberger  
[competitioncoordinator@jrhb.org](mailto:competitioncoordinator@jrhb.org)

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## **BREWING NEWS**

The following appeared on Boston.com:  
Headline: Greenpeace: Genetically altered rice in Budweiser  
Date: October 9, 2007

"Rice used by Anheuser-Busch Cos. to brew Budweiser beer is tainted with an experimental, genetically engineered rice strain, according to an analysis released yesterday by the environmental organization Greenpeace. Three of four samples of unprocessed rice from the beer maker's mill in Arkansas showed the presence of the strain, Bayer LL601, Greenpeace said."

[http://www.boston.com/business/healthcare/articles/2007/10/09/greenpeace\\_genetically\\_altered\\_rice\\_in\\_budweiser/](http://www.boston.com/business/healthcare/articles/2007/10/09/greenpeace_genetically_altered_rice_in_budweiser/)

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Manufacturing.Net - October 15, 2007  
LITTLE ROCK, Arkansas (AP) — There's trouble brewing for small beer makers across the country.

The price of hops and barley — two of the essential ingredients in brewing — continues to rise, as do the costs of shipping and bottling. That means those looking forward to libation with craft beers likely will see their favorite brands rise in cost.

"We'll watch the market, and we'll try to move along with the market," said Russ Melton, one of the owners of Little Rock's Diamond Bear Brewing Co. "We'll keep ourselves competitive."

Steve Mazylewski — brewmaster for the Hog Haus Brewing Co. in Fayetteville, Ark., since August — said he was shocked when he called to reorder hops last month, only to find out they weren't available. Yakima, Wash.-based

Hopunion CBS LLC, a big international supplier of hops, wasn't able to fill his order.

The reasons include storms, increased beer brewing in foreign countries as well as more domestic interest in craft beers, Mazylewski said. Some farmers also abandoned growing hops and barley crops after a glut in the market. Melton said Diamond Bear's sales have been growing 25 to 30 percent each year since its September 2000 opening. Last year, the brewery produced 2,000 barrels, or about 27,500 cases, of beer. This year, it expects to make 2,100 barrels.

Robert Kort, Diamond Bear's brewmaster, said the company has bought enough barley and hops in bulk that the brewery doesn't have to worry yet. The company plans on waiting until next year to start adjusting the prices in line with the market. Mazylewski said prices for a pint of beer at the Hog Haus could rise 25 cents.

He said brewers who don't have hops contracts or who want to start a new business are out of luck. "Owners of breweries out in Portland (Ore.), grown men, are almost on the verge of tears," Mazylewski said. "That's how dire it really is for us."

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## **NZ brewery offers beer for laptop**

A New Zealand brewery is reportedly offering a lifetime supply of beer for the return of a stolen laptop. Local media said the laptop was stolen from the Croucher Brewing Company in the central North Island city of Rotorua earlier this week.

Owners were desperate to retrieve the computer containing designs, contact details and financial information, the Rotorua Daily Post said.

They have offered free beer to anyone giving clues leading to its recovery.

Co-owner Paul Croucher said the company would provide a lifetime supply of about 12 bottles a month to anyone who could name the thief.

The company has back-up copies of the material stored on the laptop but these are not up to date, the newspaper said

<http://news.bbc.co.uk/go/em/fr/-/2/hi/asia-pacific/7051496.stm>

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## 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.

<http://www.beertown.org/homebrewing/schedule.html>

### **2007 -2008 Competition schedule:**

November/December 2007 Pilsner

January/February 2008 Dark Lagers

March/April 2008 Perfect Porter Challenge

May 2008 Extract Beers

August 2008 Mead

September/October 2008 Imperial Anything

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

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## BJCP - BEER OF THE MONTH

Each month the BrewsLeader will feature one beer style from the BJCP style guidelines. Here is one that that may be a good fall brewing project, and a challenge for the homebrewer:

### **22-C Wood-Aged Beer**

**Aroma:** Varies with base style. A low to moderate wood- or oak-based aroma is usually present. Fresh wood can occasionally impart raw “green” aromatics, although this character should never be too strong. Other optional aromatics include a low to moderate vanilla, caramel, toffee, toast, or cocoa character, as well as any aromatics associated with alcohol previously stored in the wood (if any). Any alcohol character should be smooth and balanced, not hot. Some background oxidation character is optional, and can take on a pleasant, sherry-like character and not be papery or cardboard-like.

**Appearance:** Varies with base style. Often darker than the unadulterated base beer style, particularly if toasted/charred oak and/or whiskey/bourbon barrels are used.

**Flavor:** Varies with base style. Wood usually contributes a woody or oaky flavor, which can occasionally take on a raw “green” flavor if new wood is used. Other flavors that may optionally be present include vanilla (from vanillin in the wood); caramel, butterscotch, toasted bread or almonds (from toasted wood); coffee, chocolate, cocoa (from charred wood or bourbon casks); and alcohol flavors from other products previously stored in the wood (if any). The wood and/or other cask-derived flavors should be balanced, supportive and noticeable, but should not overpower the base beer style. Occasionally there may be an optional lactic or acetic tartness or Brett funkiness in the beer, but this should not be higher than a background flavor (if present at all). Some background oxidation character is optional, although this should take on a pleasant, sherry-like character and not be papery or cardboard-like.

**Mouthfeel:** Varies with base style. Often fuller than the unadulterated base beer, and may exhibit additional alcohol warming if wood has previously been in contact with other alcoholic products. Higher alcohol levels should not result in “hot” beers; aged, smooth flavors are most desirable. Wood can also add tannins to the beer, depending on age of the cask. The tannins can lead to additional astringency (which should never be high), or simply a fuller mouthfeel. Tart or acidic characteristics should be low to none.

**Overall Impression:** A harmonious blend of the base beer style with characteristics from aging in contact with wood (including any alcoholic products previously in contact with the wood). The best examples will be smooth, flavorful, well-balanced and well-aged. Beers made using either limited wood aging or products that only provide a subtle background character may be entered in the base beer style categories as long as the wood character isn't prominently featured.

**History:** A traditional production method that is rarely used by major breweries, and usually only with specialty products. Becoming more popular with modern American craft breweries looking for new, distinctive products. Oak cask and barrels are traditional, although other woods can be used.

**Comments:** The base beer style should be apparent. The wood-based character should be evident, but not so dominant as to unbalance the beer. The intensity of the wood-based flavors is based on the contact time with the wood; the age, condition, and previous usage of the barrel; and the type of wood. Any additional alcoholic products previously stored in the wood should be evident (if declared as part of the entry), but should not be so dominant as to unbalance the beer. **IF THIS BEER IS BASED ON A CLASSIC STYLE (E.G., ROBUST PORTER) THEN THE SPECIFIC STYLE MUST BE SPECIFIED. CLASSIC STYLES DO NOT HAVE TO BE CITED (E.G., “PORTER” OR “BROWN ALE” IS ACCEPTABLE). THE TYPE OF WOOD MUST BE SPECIFIED IF A “VARIETAL” CHARACTER IS NOTICEABLE.** (e.g., English IPA with Oak Chips, Bourbon Barrel-aged Imperial Stout, American Barleywine in an Oak Whiskey Cask). The brewer should

specify any unusual ingredients in either the base style or the wood if those characteristics are noticeable. Specialty or experimental base beer styles may be specified, as long as the other specialty ingredients are identified.

Ingredients: Varies with base style. Aged in wooden casks or barrels (often previously used to store whiskey, bourbon, port, sherry, Madeira, or wine), or using wood-based additives (wood chips, wood staves, oak essence). Fuller-bodied, higher-gravity base styles often are used since they can best stand up to the additional flavors, although experimentation is encouraged.

**Vital Statistics:**

OG: varies with base style, typically above-average

FG: varies with base style

IBUs: varies with base style

SRM: varies with base style, often darker than the typically above-average unadulterated base style

ABV: varies with base style

**Commercial Examples:** J.W. Lees Harvest Ale in Port, Sherry, Lagavulin Whisky or Calvados Casks, Dominion Oak Barrel Stout, New Holland Dragons Milk, Goose Island Bourbon County Stout, MacTarnahan's Oak-Aged IPA, Le Coq Imperial Extra Double Stout, Greene King Olde Suffolk Ale, Harviestoun Old Engine Oil Special Reserve

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### **Monthly Meetings**

All regular club 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 - [president@jrhb.org](mailto:president@jrhb.org)

Vice President: Robert Doucet

Treasurer: Mike Hinkle

Secretary: Graham Cecil – [secretary@jrhb.org](mailto:secretary@jrhb.org)

Member at Large: Denise Pierce

Competition Coordinator: William Speisberger – [competitioncoordinator@jrhb.org](mailto:competitioncoordinator@jrhb.org)

Web Master: Joe Moore - [webmaster@jrhb.org](mailto:webmaster@jrhb.org)

#### 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](mailto: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.***