



TheBrewsLeader

The official newsletter of the James River Homebrewers

Richmond, Virginia

November 2007

Vol. 24 No. 11

UPCOMING JRHB EVENTS

Wednesday November 14th
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/>

UPCOMING EVENTS

Upcoming events

NOVEMBER MEETING RECAP

November Meeting Recap

A pirate walks into a bar and orders a beer. The bartender looks at him and says "You know this may sound funny, but it sort of looks like you might have a steering wheel stuck in your pants"
The pirate replies "Ay, it's drivin' me nuts"

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 6th. 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>

TWO KEGS REPORTED DEAD AFTER HALLOFEST PARTY

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 14th to discuss and sample beers in Categories 5 – Bock Beers and 6 - Light Hybrids, and at Graham Cecil's residence on Sunday October 21st 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

BEER HISTORY OF THE MONTH

The London Brewnami of 1814

The size and output capacity of breweries, as with other manufacturing entities, dramatically increased during the Industrial Revolution. Brewery owners became known as "beer barons", and they spent their time as they still do today, by trying to make more beer than the next guy.

In 1814, Meux's Horse Shoe Brewery on Tottenham Court Road in the London parish of St. Giles constructed a brewing vat that was 22 feet tall and 60 feet in diameter. The interior was big enough to seat 200 for dinner; which is exactly how its completion was celebrated. (A rival had previously built a vat that seated 100)

After the dinner, on October 17, 1814 the vat was filled to its 4,000-barrel capacity of beer (over 135,000 gallons) which then ruptured, causing adjacent vats to also break, and almost instantly a combined 323,000+ gallons of ale crashed through the brick structure and poured into the London streets of St. Giles, a slum area. The resulting commotion was heard up to 5 miles away.

The wave of beer destroyed two homes and crumbled the wall of the Tavistock Arms pub, trapping the barmaid under the rubble. Because the wave hit a poor neighborhood, many rushed to save as much of the beer as they could, and rescue attempts were blocked and delayed by the thousands who flocked to the area, some drinking directly off the road. When survivors were finally brought to the hospital, the other patients became convinced (from the smell) that the hospital was serving beer to every ward except theirs. A riot broke out, and even more people were left injured. Ultimately the wave killed nine people by means of "drowning, injury, poisoning by the porter fumes, or drunkenness."

The brewery was eventually taken to court over the accident, but the disaster was ruled to be an "Act of God" by the judge and jury, leaving no one responsible. Sadly, this incident has not been deemed tragic enough to merit an annual memorial service and/or reenactment.

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/

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."

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>

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.

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 Richbrau Brewery News

New Seasonal Beers On Tap

Pumpkin Wheat Ale

Orange in color with a pumpkin aroma and wheaty pumpkin and spice flavor. We add puréed roasted pumpkins to the boil to bring out their lovely autumnal character. 5.7 abv

Double Pilsner

This strong pilsner beer is a pale lager with a crisp hop bitterness but surprisingly sweet mouthfeel. Its strength is almost double that of a normal pilsner. Alcohol: 7.7 abv

Brown Ale

This American Brown Ale is defined by its hoppiness and tasty roasted malt character. Served filtered. A wonderful seasonal brew for chilly weather! Alcohol: 5.7 abv

OUR COMPLIMENTS TO...

**The WeekEnd Brewer
Homebrew & Wine Supplies**

4205 West Hundred Road
Chester, VA 23831
(804) 796-9760
<http://www.weekendbrewer.com/>

**River City Cellars
Beer, Wine and Gourmet Foods**

2931 West Cary Street
Richmond, VA 23221
(804) 355-1375

www.rivercitycellars.com

**(10% Discount for JRHB Members with JRHB
Membership Card Only)**

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

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

Vice President: Robert Doucet

Treasurer: Mike Hinkle

Secretary: Graham Cecil – secretary@jrhb.org

Member at Large: Denise Pierce

Competition Coordinator: William Speisberger – competitioncoordinator@jrhb.org

Web Master: Joe Moore - 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.

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.