



# TheBrewsLeader

The official newsletter of the James River Homebrewers

Richmond, Virginia

December 2007

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## UPCOMING JRHB EVENTS

Friday November 30th  
Cluster Beer Entry Deadline  
Weekend Brewer

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

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

Wednesday January 9th  
Regular Club Meeting at Legends  
Water & Brewing Discussion

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

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## !! 2007 HOLIDAY PARTY !!

President Mike Lang will host this years Holiday Party the evening of December 8<sup>th</sup> starting at about 6:00 pm. The club will be frying up a couple of turkeys for the occasion, and we will be serving beers which were brewed at this years Cluster Brew.

There will be plenty of room, a lot of beer, and good food so please bring yourself, your significant other(s), some friends, and a nice home made side dish and/or desert. Cluster brewers are asked to bring (or arrange) dispensing equipment along with their cluster beer.

Mike's address is --REMOVED--. If you have questions or need directions call his cell phone number xxx-xxx-xxxx.

## UPCOMING DECEMBER REGULAR CLUB MEETING

We will "launch" the December 12<sup>th</sup> meeting with a discussion and sampling of winter warmers led by one of our authorities on these styles, Keith Shelton.

This will probably precipitate a rather lively SUPER DECEMBER RAFFLE. This is the one raffle of the year you don't want to miss. The Board has sent VP Robert Doucet out on a prize gathering mission with an ample stipend aided by Bob Henderson at the Weekend Brewer. You have to be there and buy some tickets to win!

## NOVEMBER MEETING RECAP

Mike Lang opened the meeting by thanking the Legend's folks for their hospitality, and an admonishment to remember to pay your tab and treat your servers well. There were approximately 21 members in attendance and we welcomed a guest Fred who has been brewing for over 10 years. Members were encouraged to participate in discussions on the club webpage forum.

The entire slate of nominated officers and directors were elected by acclamation. Elected officers to serve a two year term commencing January 1, 2008 are Mike Lang – President, Mike Hinkle – Treasurer, and Joe Moore – Webmaster. John VanItallie will serve a one year term as Assistant Competition Coordinator and assume the position of Competition Coordinator the following year. Keith Shelton, Steve Severtson, Tim Moran, and Bob Henderson were elected to serve as directors for a one year term.

The November Board of Directors meeting was rescheduled for Monday November 19<sup>th</sup> due to conflicts with Thanksgiving holiday activities on the 21<sup>st</sup>.

The club holiday party will be hosted by Mike Lang on December 8<sup>th</sup>. Beers brewed during the Cluster brew will be on tap. Club members are encouraged to bring friends to the festivities. Please also bring a home made side dish or desert.

Bob Henderson gave an update on the current status of the hop market and led a lively discussion on the subject. Many classic hop varieties are in extremely short supply and prices have gone up over 105%. Most suppliers are instituting quantity limitations on orders. There are some other newer hybrid varieties that are still available and can be substituted for those that are unavailable. Grains are also experiencing some supply issues due to pressure from the bio-fuels industry, drought, and other market conditions which is leading to similar price increases.

Several club members presented and discussed brewing hardware for the Brewing Gadget Night discussion. Mike Lang shared his ACME super dupper, easily adjustable, multi level, interlocking, and readily transportable brewing stand, as well as his trashy beer tower and tap combo. Matt Martin demonstrated his mash tun which included a nifty grain screen made from the stainless steel reinforcing mesh from a washing machine hose. Mark Broski showed off his pump and plate chiller whirlpool inducing combo. Bob Henderson showed off a huge BTU turbo-charged gas burner guaranteed to boil the house down, as well as a brewing system clean-out access door made from a corny keg lid. Thanks to all who brought items for show and tell.

The meeting finished with another great raffle conducted by VP Robert Doucet with many very nice items finding a new (or relocated) home.

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### 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.

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### BREWING NEWS

#### **HOP AND BARLEY PRICES SHOW UP IN EARNINGS REPORTS**

Nov 7, 2007 - In spite of record third quarter net revenue of \$84.1 million, an increase of 10.9 percent over the same period last year, Boston Beer Company Inc. reported a 46 percent drop in quarterly profit due to higher costs and cut its full-year outlook, sending company stock prices plummeting down more than 25 percent.

The increased revenue was driven by a 11.2 percent core shipment volume increase and an increase in revenue per barrel of approximately 4.8%. Depletions were up 15.6 percent for the same period. Year-to-date core brand shipments were up 15.8 percent for the nine month period versus the same period in 2006.

Craft brewers have been confronted with radically rising costs for barley and hops, glass and stainless steel and this is the first earnings report that reflects those challenges.

Though the rising costs were expected, the magnitude is somewhat surprising. The company expects an increase in production cost of between 10 and 14 percent in 2008, driven primarily by malt and hop costs.

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“Not all chemicals are bad. Without chemicals such as hydrogen and oxygen, for example, there would be no way to make water, a vital ingredient in beer.”

Dave Barry

“Marijuana is like Coors beer. If you could buy the damn stuff at a Georgia filling station, you'd decide you wouldn't want it.”

Billy Carter

“Beer. Now there's a temporary solution.”

Dan Castellaneta

“Beer, it's the best damn drink in the world.”

Jack Nicholson

“Give a man a beer, waste an hour. Teach a man to brew, and waste a lifetime! “

Bill Owen

“Milk is for babies. When you grow up you have to drink beer.”

Arnold Schwarzenegger

“Give me a woman who loves beer and I will conquer the world.”

Kaiser Wilhelm

“You can't be a real country unless you have a beer and an airline. It helps if you have some kind of a football team, or some nuclear weapons, but at the very least you need a beer.”

Frank Zappa

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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 STYLE OF THE MONTH**

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

### **12B. Robust Porter**

**Aroma:** Roasty aroma (often with a lightly burnt, black malt character) should be noticeable and may be moderately strong. Optionally may also show some additional malt character in support (grainy, bready, toffee-like, caramelly, chocolate, coffee, rich, and/or sweet). Hop aroma low to high (US or UK varieties). Some American versions may be dry-hopped. Fruity esters are moderate to none. Diacetyl low to none.

**Appearance:** Medium brown to very dark brown, often with ruby- or garnet-like highlights. Can approach black in color. Clarity may be difficult to discern in such a dark beer, but when not opaque will be clear (particularly when held up to the light). Full, tan-colored head with moderately good head retention.

**Flavor:** Moderately strong malt flavor usually features a lightly burnt, black malt character (and sometimes chocolate and/or coffee flavors) with a bit of roasty dryness in the finish. Overall flavor may finish from dry to medium-sweet, depending on grist composition, hop bittering level, and attenuation. May have a sharp

character from dark roasted grains, although should not be overly acrid, burnt or harsh. Medium to high bitterness, which can be accentuated by the roasted malt. Hop flavor can vary from low to moderately high (US or UK varieties, typically), and balances the roasted malt flavors. Diacetyl low to none. Fruity esters moderate to none.

**Mouthfeel:** Medium to medium-full body. Moderately low to moderately high carbonation. Stronger versions may have a slight alcohol warmth. May have a slight astringency from roasted grains, although this character should not be strong.

**Overall Impression:** A substantial, malty dark ale with a complex and flavorful roasty character.

**History:** Stronger, hoppier and/or roastier version of porter designed as either a historical throwback or an American interpretation of the style. Traditional versions will have a more subtle hop character (often English), while modern versions may be considerably more aggressive. Both types are equally valid.

**Comments:** Although a rather broad style open to brewer interpretation, it may be distinguished from Stout as lacking a strong roasted barley character. It differs from a brown porter in that a black patent or roasted grain character is usually present, and it can be stronger in alcohol. Roast intensity and malt flavors can also vary significantly. May or may not have a strong hop character, and may or may not have significant fermentation by-products; thus may seem to have an "American" or "English" character.

**Ingredients:** May contain several malts, prominently dark roasted malts and grains, which often include black patent malt (chocolate malt and/or roasted barley may also be used in some versions). Hops are used for bittering, flavor and/or aroma, and are frequently UK or US varieties. Water with moderate to high carbonate hardness is typical. Ale yeast can either be clean US versions or characterful English varieties.

**Vital Statistics:** OG: 1.048 – 1.065  
IBUs: 25 – 50+ FG: 1.012 – 1.016  
SRM: 22 – 35+ ABV: 4.8 – 6%

**Commercial Examples:** Anchor Porter, Great Lakes Edmund Fitzgerald Porter, Sierra Nevada Porter, Bell's Porter, Thirsty Dog Old Leghumper, Otter Creek Stovepipe Porter, Portland Haystack Black Porter, Avery New World Porter, Deschutes Black Butte Porter, Redhook Blackhook Porter

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Richbrau 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

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**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](http://www.rivercitycellars.com)  
**(10% Discount for JRHB Members with JRHB Membership Card Only)**

**The *BrewsLeader* is the official e-publication of the James River Homebrewers**

### **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)

Assistant Competition Coordinator: John Vanlallie

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.***