



TheBrewsLeader

The official newsletter of the James River Homebrewers

Richmond, Virginia

February 2008

Vol. 25 No. 02

UPCOMING JRHB EVENTS

Sunday February 10th
Legends Anniversary Party
3-8p.m. Legends

Wednesday February 13th
Regular Club Meeting at Legends
Brewing for Competitions

Saturday March 1st
2008 BrewsCruise!

Wednesday March 12th
Regular Club Meeting at Legends
Identifying Beer Faults
AHA - Perfect Porter Challenge Judging

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

Lets give the Legends folks a break

It's time once again for us to help Legend Brewing Company celebrate another year of making some of Virginia's favorite craft beer. The **Legend Anniversary Party** will be held on Sunday February 10th, from 3:00 p.m. To 8:00 p.m. Again this year, club members will work the beer taps so that the Legends folks can have a much deserved party and celebration. Volunteers to help work the taps are needed for three shifts:

2:45 p.m. to 4:35 p.m.
4:30 p.m. to 6:15 p.m.
6:10 p.m. to 8:00 p.m.

Club volunteers will be rewarded with free admission, and a limited number of food and drink tickets. (The food will probably last through the first two shifts.)

If you have not signed up for a shift yet and would like to participate please call Denise Pierce at (xxx) xxx-xxxx, or e-mail her at xxx@xxx.xxx.

The party is also open to the general public, and tickets will be available at the door for \$15.00 per person which includes 3 food/beer tickets.

There will be live music including performances by Whiskey Rebellion, The Greater Richmond Pipe & Drum Corp, and Cyrus McCormick. Please come and help celebrate!

BrewsCruise! 2008

Go West Young Man! (and Ladies)
(Old folks okay too)

That's right we will be shipping out on the BrewsCruise! 2008 to points west, and we have included a winery this year. The bus will leave Richmond early on the morning of Saturday March 1st for points west including:

- * Blue Mountain Brewery
- * Veritas Winery
- * Starr Hill Brewery
- * South Street Brewery

The fine details are still being worked out, but for sure:

Date: March 1, 2008 (all day event)

Cost: \$40.00 per person (non-refundable)

Past cruises have been a blast and this should be no different; get ready for a very fun filled trip. Space is limited and open to all JRHB Members and your guest(s) as long as they are sponsored by **you**.

One bus - space is limited - first come first serve - no tickee no laundree - your payment is your reservation. Bring your checks (payable to James River Home Brewers Club) or cash to the meeting on February 13th, to the Legends Anniversary Party, or contact Dave Rockafellow at xxx-xxxx if you have any questions or need to arrange passage.

BrewsCruise! 2008AAAALLLLLLL.... Aboard

JANUARY MEETING RECAP

Mike Lang called the meeting to order a few minutes past the time to start the meeting (07:11:22 p.m. EST). Approximately 36 folks were in attendance. We recognized a number new members, guests, and a few old timers we haven't seen in a while.

A very competent set of judges sent Mike Lang's 4B Munich Dunkel off to the Prairie Homebrewing Companions of Fargo, ND for the AHA Club only competition.

Meanwhile, January's meeting was highlighted by John VanItallie's presentation on water. Being that water is 99% of a beer's makeup, it amazes me that we don't talk about it in the same proportion as say, hops. John's presentation was enlightening in many ways.

John showed us the water chemistry analysis of Richmond water and its comparison to "classic" regions and ways to adjust. The softness of true Bohemian water was the most shocking of all. As calculated, you must dilute Richmond water with nearly 90% distilled water. Surprisingly enough, he used ProMash to demonstrate.

We were also able to sample some fine examples of classic styles that are recognizable due to the regional water: Pilsner Urquell, Spaten Premium Lager, Ayinger Altbairisch Dunkel, and Black Sheep Ale. It was an interesting note that the Helles style lager (Spaten Premium Lager) was originally brewed to compete with Pilsner Urquell. When sampling the two, they are quite different. Mainly due to the composition of the water.

John also touched on the important ions pertaining to water flavor. Additional detail are included on his power point presentation which is linked on jrhb.org.

Thanks to John for putting together a ton of great and useful information.

Mike and Bobbi's holiday bash was a big success which Mike volunteered to host again next year. Thanks Mike !

Robert Doucet held another fantastic raffle.

2008 Club Dues are now due. If you haven't coughed up yet, bring your \$\$ to Treasurer Mike Hinkle at the next meeting.

SAVOR: AN AMERICAN CRAFT BEER & FOOD EXPERIENCE COMES TO NATION'S CAPITAL IN MAY

The Brewers Association is bringing the quintessential craft beer and food event to Washington D.C. in celebration of American Craft Beer Week.

Tickets on sale
February 4!

Friday - May 16, 2008
6:30 pm – 10:00 pm
\$85

Saturday- May 17, 2008
12:30 pm – 4:00 pm
\$85

Saturday- May 17, 2008
6:30 pm – 10:00 pm
\$85

Designated Driver tickets are \$50

A must attend for craft beer aficionados, SAVOR will offer a memorable craft beer and food experience to a limited number of attendees in the columned archways of the Andrew W. Mellon Auditorium.

Plan to delight your senses with the diversity of flavors featuring some of America's finest craft beers and culinary combinations (see Beer & Food) at this grand tasting experience.

Visit directly with owners and brewers representing small breweries from across the country including 48 breweries from eight regions.

Participating breweries:
<http://beertown.org/events/SAVOR/breweries.html>

For more event info go to:
<http://www.beertown.org/education/index.html>



BEER HISTORY TRIVIA QUIZ:

- #1. What is the oldest active brewery in America?
- #2. What brewery was America's largest in 1895?
- #3. Who was the first American brewery to sell beer in cans?

Answers are on the last page

BREWING NEWS

Alcohol Labeling Proposal Sets Off a Brawl

After more than 30 years of deliberation, federal regulators have proposed requiring the alcoholic-beverage industry to put nutrition and alcohol-content labels on their containers, setting off the equivalent of a barroom brawl among makers of beer, wine and liquor.

Pushed by consumer groups, the U.S. Treasury Department's Alcohol and Tobacco Tax and Trade Bureau for the first time would mandate disclosure of how many carbohydrates and calories and how much protein and fat alcoholic drinks contain, as food labels do.

Needless to say this could be quite a burden for smaller brewers, who typically produce multiple seasonal and specialty beers.

Former surgeon general C. Everett Koop, who founded an organization called Shape Up America to fight obesity, urged the agency "to get it right" by "mandating standardized information about the alcohol content as part of the Serving Facts panel."

Beermakers oppose this comparison because, unlike a 12-ounce beer, there is no standard measure for how much liquor, and thus how much alcohol, goes into a drink.

Read the whole article by Cindy Skrzycki of the Washington Post at <http://www.washingtonpost.com/wp-dyn/content/article/2008/01/21/AR2008012101895.htm>

People who drink "Lite" beer don't like the taste of beer; they just like to pee a lot.
Anon

Drinking Light Beer is like having sex in a canoe...F%^\$%# close to water.
Anon

24 hours in a day, 24 beers in a case. Coincidence?
Stephen Wright

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:

March 2008 - Perfect Porter Challenge
Foam Blowers of Indiana (FBI) of Indianapolis, IN
Entries are due on 03/21/2008

May 2008 - Extract Beers
Urban Knaves of Grain of Naperville, IL
Entries are due TBD

August 2008 – Mead
Minnesota Homebrewers Association of Edina, MN
Entries are due 7/25/2008

September/October 2008 Imperial Anything
Clinton River Association of Fermenting Trendsetters (C.R.A.F.T.) of Macomb Township, MI
Entries are due TBD

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 STYLE OF THE MONTH

19A. Old Ale

Aroma:

Malty-sweet with fruity esters, often with a complex blend of dried-fruit, vinous, caramelly, molasses, nutty, toffee, treacle, and/or other specialty malt aromas. Some alcohol and oxidative notes are acceptable, akin to those found in Sherry or Port. Hop aromas not usually present due to extended aging.

Appearance:

Light amber to very dark reddish-brown color (most are fairly dark). Age and oxidation may darken the beer further. May be almost opaque (if not, should be clear). Moderate to low head; may be adversely affected by alcohol and age.

Flavor:

Medium to high malt character with a luscious malt complexity, often with nutty, caramelly and/or molasses-like flavors. Light chocolate or roasted malt flavors are optional, but should never be prominent. Balance is often malty-sweet, but may be well hopped (the impression of bitterness often depends on amount of aging). Moderate to high fruity esters are common, and may take on a dried-fruit or vinous character. The finish may vary from dry to somewhat sweet. Extended aging may contribute oxidative flavors similar to a fine old Sherry, Port or Madeira. Alcoholic strength should be evident, though not overwhelming. Diacetyl low to none. Some wood-aged or blended versions may have a lactic or Brettanomyces character; but this is optional and should not be too strong (enter as a specialty beer if it is).

Mouthfeel:

Medium to full, chewy body, although older examples may be lower in body due to continued attenuation during conditioning. Alcohol warmth is often evident and always welcome. Low to moderate carbonation, depending on age and conditioning.

Overall Impression:

An ale of significant alcoholic strength, bigger than strong bitters and brown porters, though usually not as strong or rich as barleywine. Usually tilted toward a sweeter, maltier balance. "It should be a warming beer of the type that is best drunk in half pints by a warm fire on a cold winter's night" – Michael Jackson.

History:

A traditional English ale style, mashed at higher temperatures than strong ales to reduce attenuation, then aged at the brewery after primary fermentation

(similar to the process used for historical porters). Often had age-related character (lactic, Brett, oxidation, leather) associated with "stale" beers. Used as stock ales for blending or enjoyed at full strength (stale or stock refers to beers that were aged or stored for a significant period of time). Winter warmers are a more modern style that are maltier, fuller-bodied, often darker beers that may be a brewery's winter seasonal special offering.

Comments:

Strength and character varies widely. Fits in the style space between normal gravity beers (strong bitters, brown porters) and barleywines. Can include winter warmers, strong dark milds, strong (and perhaps darker) bitters, blended strong beers (stock ale blended with a mild or bitter), and lower gravity versions of English barleywines.

Ingredients:

Generous quantities of well-modified pale malt (generally English in origin, though not necessarily so), along with judicious quantities of caramel malts and other specialty character malts. Some darker examples suggest that dark malts (e.g., chocolate, black malt) may be appropriate, though sparingly so as to avoid an overly roasted character. Adjuncts (such as molasses, treacle, invert sugar or dark sugar) are often used, as are starchy adjuncts (maize, flaked barley, wheat) and malt extracts. Hop variety is not as important, as the relative balance and aging process negate much of the varietal character. British ale yeast that has low attenuation, but can handle higher alcohol levels, is traditional.

Vital Statistics:

OG: 1.060 – 1.090+
IBUs: 30 – 60+ FG: 1.015 – 1.022+
SRM: 10 – 22+ ABV: 6 – 9+% (occasionally lower, particularly for UK winter warmers)

Commercial Examples: Gale's Prize Old Ale, Burton Bridge Olde Expensive, Marston Owd Roger, J.W. Lees Moonraker, Harviestoun Old Engine Oil, Fuller's Vintage Ale, Harvey's Elizabethan Ale, Theakston Old Peculier (peculiar at OG 1.057), Young's Winter Warmer, Sarah Hughes Dark Ruby Mild, Samuel Smith's Winter Welcome, Fuller's 1845, Fuller's Old Winter Ale, Great Divide Hibernation Ale, Hudson Valley Old Man Ale, Cooperstown Pride of Milford Special Ale, Coniston Old Man Ale, North Coast Old Stock Ale



<http://www.richbrau.com/>
Beers On Tap:

We are please to announce the arrival of our two latest seasonal beers: Winter Warmer and Altbier. These seasonal beers will go on tap Friday January 18th.

Winter Warmer- Our Winter Warmer is a strong and sweet brown ale hopped with English hops. Unfiltered with a subtle raisin flavor imparted by the roasted barley malt. Alcohol 6.5 abv

Secretary's note: Joe Moore and I have sampled (rather extensively) the Winter Warmer and think it is an excellent example of a Category 19A Old Ale.

Altbier- German-style brown ale traditionally brewed in Düsseldorf, German. "Alt" means old and refers to the old-style of ale brewing before lagers gained popularity. Amber, bitter and malty. 5.5 abv



<http://www.legendbrewing.com/>

Superbowl Sunday

Come by to cheer on your team for the first ever Legend Superbowl Party. We will show the game on our movie screen via projection TV. Food specials and of course plenty of Legend Beer.

OUR COMPLIMENTS TO....

**The WeekEnd Brewer
Homebrew & Wine Supplies**

4205 West Hundred Road
Chester, VA 23831
(804) 796-9760

<http://www.weekendbrewer.com/>

Hop Roots (Rhizomes) ...Note from Bob
*Well folks, looks like the demand this year will be at it's highest... more than ever before. If you are even thinking of growing this year I would suggest you call or e-mail a pre order. Because of the demand, we are already being told of the limited quantities we will be able to order. The list of available hops will not come out for another eight weeks or so. Depends on the weather in the north west. But they said that the same varieties should be available this year:
Cascade, Centennial, Chinook, Fuggles, Glacier, Goldings, Hallertau, Horizon, Liberty, Mt. Hood,*

Northern Brewer, Nugget, Saaz, Santiam, Tettnang, Willamette.

**River City Cellars
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TRIVIA ANSWERS:

#1. What is the oldest active brewery in America?

D.G. Yuengling & Son has been brewing beer at Pottsville, Pennsylvania since 1829, ranking it as America's oldest brewery. Founder David Yuengling carved aging cellars deep into the rocky hillside on which the brewery is perched. During prohibition, the company made near beer and dairy products. Today, the brewery is still in the hands of the Yuengling family, and is experiencing its greatest success yet.

#2. What brewery was America's largest in 1895?

The Pabst Brewing Company of Milwaukee was the nation's largest brewery in 1895. (Anheuser-Busch was number 2, and Schlitz was number 3.) At the helm of the Pabst brewing empire was the colorful Captain Frederick Pabst, a former Lake Michigan steamship captain. His vision and relentless drive for expanding markets carried Pabst to the top. Near the end of the 19th century, the Pabst Brewery was turning out more than one million barrels of beer annually, and using some 300,000 yards of blue ribbon each year to tie around the bottle necks of its popular Pabst Blue Ribbon brand. Though Pabst no longer brews in Milwaukee, its flagship "PBR" remains an American favorite still today.

#3. Who was the first American brewery to sell beer in cans?

In 1935, the G. Krueger Brewing Company of Newark, New Jersey became the first brewer to market beer in steel cans. The first cans were marketed in **Richmond Virginia**. In that year, only about 25 percent of beer was packaged in bottles and cans -- the rest was kegged. Today, however, about 90 percent of America's beer production is consumed from bottles and cans.

More beer history and fun facts at:

<http://www.beerhistory.com/>

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

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

Assistant Competition Coordinator: John Vanlallie

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.