



# TheBrewsLeader

The official newsletter of the James River Homebrewers

Richmond, Virginia

March 2008

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## UPCOMING JRHB EVENTS

Saturday March 1<sup>st</sup>  
2008 Brews Cruise

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

Wednesday March 19<sup>th</sup>  
Board of Directors Meeting at Legends  
7:00 p.m. (All members welcome to attend)

Wednesday April 9<sup>th</sup>  
Regular Club Meeting at Legends  
Hop Propagation  
AHA – Extract Beer Judging

Wednesday May 14<sup>th</sup>  
Regular Club Meeting at Legends  
Intra-Club Competition

For updated information and the club forum visit

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

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**LAST CALL - LAST CALL - LAST CALL FOR**

**2008 Brews Cruise!**

The James River Homebrewers will embark on a day long excursion to visit several breweries and a winery on **Saturday March 1<sup>st</sup>**. The 2008 Brews Cruise will depart from the **James River Bus Lines Terminal** at **08:45 a.m.** for points west. There is plenty of parking at the bus terminal which is located at 915 N. Allen Ave. in Richmond, which is just north of Broad St. behind the old Sears building and the Lowes store.

The club will provide a light breakfast of coffee, danishes, juice, and of course BEER. Remember, you can't drink all day unless you start first thing in the morning. William Speisberger has brewed a coffee stout just for the trip to get us all started up and headed in the right direction. The cruise will include stops and tours at:

First Stop – Blue Mountain Brewery in Afton.

Second Stop – Veritas Winery also in Afton.

Third Sthop – Starr Hill Brewery in Crozet.

Foouurthhh shtop – South Street Brewery in Charlottesville.

The club will have a couple coolers of commercial libations to fill the gaps between destinations. You may wish to bring some additional homebrew to share on the bus.

You also may want/need to bring:

- Cash for lunch, dinner, libations, and souvenirs which you desire to purchase at stops, as well as a club raffle on the bus with great prizes (used to raise a tip for our driver).
- Food or snacks for the ride.
- Camera (pictures can come in handy later).

We will return to the James River Bus terminal around 10:30 p.m.

At print time there are still a few spaces available on the bus. Cost is \$40.00 per person in advance (non-refundable). You are welcome to bring guests as long as they are sponsored by you. If you haven't signed up and want to join in, or want to add a guest, please contact Dave Rockafellow – ASAP - at xxx-xxx-xxx or email him at xxx@xxx.xxx

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**Legend Anniversary Party**

Over twenty three JRHB members braved the intense winds on Sunday February 10<sup>th</sup> to help Legend Brewing Company celebrate another successful year at their Anniversary Party. This was a fantastic club turnout to help serve food and beer to an appreciative Legend's crowd, which also netted the club a sizable till in tips. The Legends folks have extended their thanks to all who helped out. We look forward to another celebration in February 2009.

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**FEBRUARY 13<sup>TH</sup> 2008 MEETING RECAP**

Vice-President Robert Doucet, filling in for President Mike Lang who was unavoidably absent due to air traffic delays, called the meeting to order. Approximately 32 members were in attendance. We recognized a number of guests, and welcome to our newest members Patrick Carey and Elmore Hall. Also a welcome back to Ronnie Anderson, who previously served as our Webmaster, and has been on a family sabbatical.

Competition Coordinator William Spiesberger noted that the JRHB judging of Porters for entry into the AHA Club-Only competition will be held during the March 12<sup>th</sup> regular meeting. An intra-club competition is tentatively scheduled to be held during the May 14<sup>th</sup> meeting at which all JRHB members will judge entries. The date and location of the Dominion Cup Competition is still being finalized.

Steve Severtson gave an interesting and detailed talk on brewing for competitions which generated much discussion and questions. His presentation also included evaluating the brewer stated style of several commercial beers to published style guidelines. A few of the tips that Steve passed along include:

- Use malts and hops that are indigenous and/or typically used by brewers in the country the beer style originated in.
- Rule of thumb is to limit your recipe to 3 malts, 2 hops and 1 yeast variety. Keep in mind how long it will take for your beer to mature.
- Plan to have enough bottles to take your entry all the way to the finals, pay attention to your beer storage environment, and the time of year you will be shipping your entries to a competition.

- Enter your beer based on what you actually brewed, not what you tried to brew.
- Think about the number of other entries that will be entered in the same category, who you will be up against in a category, avoid broad categories like 23-Specialty Beers or 20- Fruit Beers, and enter your beer in multiple categories if necessary.
- Try to enter your beer in a category where your beer will be at the high end of the category specifications.
- Use comments that are returned by multiple judges that are similar in nature, or that repeatedly refer to a particular factor, to tweak your recipe for the next competition.

Steve also had some words of wisdom for beer judges which included:

- Don't try to reclassify an entry, better to state the particular reasons you feel the beer does not fit the category it was entered in.
- Avoid speculating on ingredients, you will probably be wrong.
- Don't try to guess if the beer was brewed from extract or all grain, again you will be wrong.
- Be honest on what you feel are the specific flaws in the beer.

Many thanks to Steve for a thorough and interesting presentation.

Dave Rockafellow went over the details for the upcoming 2008 Brews Cruise departing on March 1<sup>st</sup>, Dan Mouer offered to host a summer BBQ for club members at his residence, and club members were thanked for their 'hard work' and participation at the Legend Anniversary party.

Robert Doucet conducted yet another fantastic club raffle, with Joe Moore making off with the grand prize, a new mash tun.

The general membership being incapable of conducting any further business, the meeting was adjourned.

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## BREWING HISTORY



In 1516, William IV, Duke of Bavaria, adopted the Reinheitsgebot (literally "purity order"), perhaps the oldest food regulation still in use through the 20th Century. The Gebot ordered, among other things, that the ingredients of beer be restricted to water, barley, and hops (yeast was added after

Louis Pasteur's discovery in 1857). The Bavarian law was applied throughout Germany as part of the 1871 German unification as the German Empire under Otto von Bismarck.

The Reinheitsgebot was originally introduced in part to prevent price competition with bakers for wheat and rye. The restriction of grains to barley was meant to ensure the availability of sufficient amounts of affordable bread, as wheat and rye would be reserved for use by bakers.

In Germany, adherence to the Gebot is still often viewed as a mark of purity in beers, but the Reinheitsgebot is actually no longer part of German law; it has been replaced by the Provisional German Beer Law (Vorläufiges Deutsches Biergesetz (Provisional German Beer-law of 1993)), which allows constituent components prohibited in the Reinheitsgebot, such as wheat malt and cane sugar.

An English translation of the Reinheitsgebot:

*We hereby proclaim and decree, by Authority of our Province, that henceforth in the Duchy of Bavaria, in the country as well as in the cities and marketplaces, the following rules apply to the sale of beer:*

*From Michaelmas to Georgi, the price for one Mass of one Kopf, is not to exceed one Pfennig Munich value, and From Georgi to Michaelmas, the Mass shall not be sold for more than two Pfennig of the same value, the Kopf not more than three Heller.*

*If this not be adhered to, the punishment stated below shall be administered. Should any person brew, or otherwise have, other beer than March beer, it is not to be sold any higher than one Pfennig per Mass. Furthermore, we wish to emphasize that in future in all cities, markets and in the country, the only ingredients used for the brewing of beer must be Barley, Hops and Water. Whosoever knowingly disregards or transgresses upon this ordinance, shall be punished by the Court authorities' confiscating such barrels of beer, without fail. Should, however, an innkeeper in the country, city or markets buy two or three pails of*

*beer and sell it again to the common peasantry, he alone shall be permitted to charge one Heller more for the Mass of the Kopf, than mentioned above. Furthermore, should there arise a scarcity and subsequent price increase of the barley, WE, the Bavarian Duchy, shall have the right to order curtailments for the good of all concerned."*

*Signed: Duke Wilhelm IV of Bavaria on April 23, 1516 in Ingolstadt.*

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## BREWING NEWS

### Boston Beer to Share Hops

Feb 15, 2008 - Boston Beer founder Jim Koch revealed a plan Thursday to supply smaller breweries with 10 tons of hops they might not otherwise have access to.

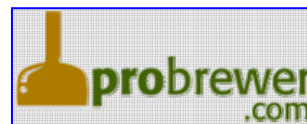
In a grand gesture of community within our craft brewing industry, Koch announced a plan to offer up excess hops the largest craft brewer in the country has obtained through contracts with growers.

In a statement released yesterday Jim Koch noted, "We looked at our own hops supplies at Boston Beer and decided we could share some of our hops with other craft brewers who are struggling to get hops this year. We're offering 20,000 pounds at our cost to brewers who need them."

"The purpose of doing this is to get some hops to the brewers who really need them. So if you don't really need them, please don't order them. We hope this will make brewing a little easier for those hardest hit by the hop shortage."

Details about the offer will be posted at the Samuel Adams website - look for "Hop-Sharing Program."

For more beer news, information, and classifieds please visit



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Without question, the greatest invention in the history of mankind is beer. Oh, I grant you that the wheel was a fine invention, but the wheel does not go nearly as well with pizza.

Dave Barry

Filled with mingled cream and amber I will drain that glass again. Such hilarious visions clamber through the chambers of my brain -- quaintest thoughts -- queerest fancies come to life and fade away. Who cares how time advances? I am drinking ale today.  
Edgar Allan Poe

Drinking beer doesn't make you fat, It makes you lean....against bars, tables, chairs, and poles.  
Anon

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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 2008 BJCP Guidelines.

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

#### **2008 -2009 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 May 2, 2008

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

January/February 2009  
Belgian & French Ales  
Silverado Homebrew Club of St. Charles, IL  
Competition covers BJCP Category 16 styles.

May 2009

Extract Beers

Knights of the Brown Bottle club of Arlington, TX  
Competition covers all BJCP beer categories (1-23)

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

*Note: The 2008 BJCP Guidelines have recently been published updating the 2004 Guidelines. The 2008 revision has some minor wording corrections, updates lists of classic examples that are currently generally available, and has updates to typical gravities and other specifications for a number beer styles. The updated guidelines are available for download at <http://www.bjcp.org/stylecenter.html>*

#### **22A. Classic Rauchbier**

**Aroma:** Blend of smoke and malt, with a varying balance and intensity. The beechwood smoke character can range from subtle to fairly strong, and can seem smoky, bacon-like, woody, or rarely almost greasy. The malt character can be low to moderate, and be somewhat sweet, toasty, or malty. The malt and smoke components are often inversely proportional (i.e., when smoke increases, malt decreases, and vice versa). Hop aroma may be very low to none. Clean, lager character with no fruity esters, diacetyl or DMS.

**Appearance:** This should be a very clear beer, with a large, creamy, rich, tan- to cream-colored head. Medium amber/light copper to dark brown color.

**Flavor:** Generally follows the aroma profile, with a blend of smoke and malt in varying balance and intensity, yet always complementary. Märzen-like qualities should be noticeable, particularly a malty, toasty richness, but the beechwood smoke flavor can be low to high. The palate can be somewhat malty and sweet, yet the finish can reflect both malt and smoke. Moderate, balanced, hop bitterness, with a medium-dry to dry finish (the smoke character enhances the dryness of the finish). Noble hop flavor moderate to none. Clean lager character with no fruity esters, diacetyl or DMS. Harsh, bitter, burnt, charred, rubbery, sulfury or phenolic smoky characteristics are inappropriate.

**Mouthfeel:** Medium body. Medium to medium-high carbonation. Smooth lager character. Significant astringent, phenolic harshness is inappropriate. Overall Impression: Märzen/Oktobertfest-style (see 3B) beer with a sweet, smoky aroma and flavor and a somewhat darker color.

**History:** A historical specialty of the city of Bamberg, in the Franconian region of Bavaria in Germany. Beechwood-smoked malt is used to make a Märzen-style amber lager. The smoke character of the malt varies by maltster; some breweries produce their own smoked malt (rauchmalz).

**Comments:** The intensity of smoke character can vary widely; not all examples are highly smoked. Allow for variation in the style when judging. Other examples of smoked beers are available in Germany, such as the Bocks, Hefe-Weizen, Dunkel, Schwarz, and Helles-like beers, including examples such as Spezial Lager. Brewers entering these styles should use Other Smoked Beer (22B) as the entry category.

**Ingredients:** German Rauchmalz (beechwood-smoked Vienna-type malt) typically makes up 20-100% of the grain bill, with the remainder being German malts typically used in a Märzen. Some breweries adjust the color slightly with a bit of roasted malt. German lager yeast. German or Czech hops.

Vital Statistics:

OG: 1.050 – 1.057  
 FG: 1.012 – 1.016  
 IBUs: 20 – 30  
 SRM: 12 – 22  
 ABV: 4.8 – 6%

**Commercial Examples:** Schlenkerla Rauchbier Märzen, Kaiserdom Rauchbier, Eisenbahn Rauchbier, Victory Scarlet Fire Rauchbier, Spezial Rauchbier Märzen, Saranac Rauchbier

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Bamberg Style Ruachbier

Batch Size (Gal): 5.00  
 Total Grain (Lbs): 10.63  
 Anticipated OG: 1.059  
 Anticipated FG: 1.014  
 Anticipated ABV: 5.5%  
 Anticipated SRM: 14.6  
 Anticipated IBU: 29.7  
 Wort Boil Time: 60 Minutes

Grain Bill

Qty.	Name	Potential	SRM
5.50 lbs.	Munich	Germany 1.037	8
5.00 lbs.	Weyerman Smoked	Germany 1.037	9
0.13 lbs. (2 oz.)	Carafa	Germany 1.030	400

Amount	Name	Form	Alpha	IBU	Boil Time
1.50 oz.	Tettnang	Whole	4.50	28.9	60 min.
0.25 oz.	Tettnang	Whole	4.50	0.80	05 min.

**Yeast**  
 Bavarian or Munich Lager. Ferment and condition under lager conditions.

**Mash Schedule**  
 Double decoction with protein rest at 122F and saccharification at 154F.

Recipe adapted from Smoked Beers by Ray Daniels and Geoffrey Larson

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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/>

FOLKS – IF YOU THINK YOU MAY WANT TO PLANT HOP RHIZOMES THIS YEAR BE SURE AND CALL BOB AND LET HIM KNOW HOW MANY AND WHAT VARIETY YOU ARE LOOKING FOR, SO HE CAN TRY TO GET THEM. SUPPLIES OF RHIZOMES WILL BE VERY LIMITED.

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**(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.***