



TheBrewsLeader

The official newsletter of the James River Homebrewers

Richmond, Virginia

November 2008

Vol. 25 No. 11

UPCOMING JRHB EVENTS

Wednesday November 12th
Regular Club Meeting at Legends
AHA Club Only – IPA Judging
Officer Nominations
Gadget Night

Wednesday November 19th
Board of Directors Meeting – Legends - 7:00 p.m.

Saturday December 6th
Club Holiday Party at the Lang's

Wednesday December 10th
Regular Club Meeting at Legends
AHA Club Only - Belgian & French Ales Judging
Club Elections
Big Holiday Raffle !

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

HALLOFEST PARTY – OCTOBER 25

What started as a rainy miserable Saturday turned into clear skies and a downpour of beer for 35 or so club members reveling at the annual club Halloween party which was held at Graham's residence. A number of the party goers arrived in elaborate festive attire; however it was a brewing curious guitar man who made off with the bottle of Brooklyn-Schneider Hopfen-Weisse as a prize for best costume. Beers on tap included Legend Oktoberfest, Richbrau IPA, a Marzen Rauchbier brewed by Joe and Graham, a Bitter brewed by Robert and Frank, and a Pale Ale brewed by Pat and Steve. There was probably more beer, but your secretary is



having hazy recollections due to the fact that he had to ensure early on that the taps were pouring properly. Pat and Steve also treated us to a variety of their mead and home made wines. There was tons of good food, and the evening even included a short community service project!

UPCOMING CLUB OFFICER ELECTIONS

It is the time of year again! The Club will be holding officer elections at the December club meeting. Nominations for offices will be open at the November regular club meeting and prior to the elections at the December club meeting. The offices to be filled this year are as follows:

Vice President - Two year term beginning January 1, 2009 – The Vice President Assists the President as needed and performs the duties of the President in his/her absence. The Vice President solicits items for and conducts the monthly raffle at club meetings.

Secretary – Two year term beginning January 1, 2009 – The Secretary records the minutes of regular club and Board of Directors meetings, composes and publishes the monthly club newsletter, maintains a list of active club members and their contact information, and periodically notifies the general membership of special upcoming activities and events.

Member at Large - Two year term beginning January 1, 2009 – The Member at Large maintains the club history and memorabilia, and coordinates special club projects and activities that are approved by the Board of Directors.

Assistant Competition Coordinator - One year term beginning January 1, 2009 – The Assistant Competition Coordinator assists the Competition Coordinator with all beer competitions held by the club including the Dominion Cup. At the completion of his/her term, the Assistant Competition Coordinator assumes the office of Competition Coordinator for the following year.

Director – three to six positions as determined by the Board of Directors - One year term beginning January 1, 2009 – Directors are voting members of the Board, and serve to guide the selection of club activities and provide direction over other club business.

OCTOBER MEETING RECAP

President Mike Lang opened the meeting with approximately 30 in attendance. Mike thanked the Legends folks and Tom Martin for their hospitality.

Mike discussed the upcoming officer elections and gave a detailed description of the offices that are to be filled. Brian Kinze has volunteered to run as Assistant Competition Coordinator, and Eric Shelton and Ted Smith have volunteered to run for Director positions.

The club Halloween party will be held October 25th at Graham Cecil's house.

Additional entries and help was solicited in support of the CASK Beer Blitz to be held at the Virginia Sports Hall of Fame in Portsmouth on November 15th.

Andy Rolfe then gave a great presentation on the fungus *Saccharomyces cerevisiae* and its cousins including its asexual and sexual reproduction cycles, as well as the function and products associated with aerobic and anaerobic respiration. Super presentation, thanks Andy!

Our next meeting will be Gadget night, and all members are encouraged to bring in their favorite brewing gadget for show and tell.

Another great raffle was held by VP Robert Doucet to finish off the evening.

Remember we need raffle prizes!

SO LONG, FAREWELL, AUF WIEDERSEHEN, GOODBYE

Associated Press - October 22, 2008 11:35 AM ET

DOVER, Del. (AP) - Coastal Brewing Co. [formerly Old Dominion Brewing Company] is moving operations from its Ashburn, Va., brewery to its plant in Dover, De.

The brewer of Fordham and Old Dominion beers says operating two breweries 130 miles apart didn't make sense.

Vice President of Sales and Marketing Casey Hollingsworth says the Ashburn brewery is scheduled to close next year. Employees there will be offered jobs in Dover.

The two breweries produce about 30,000 barrels of beer a year. Hollingsworth says the Dover facility can expand and produce more beer than it currently makes.

OKTOBERUNFEST

If you were looking forward to sampling beers from 40 different breweries at the Capitol City Brewing Company's Oktoberfest in Shirlington too bad...the days of unlimited tastes may be over.

For the last five years, attendees paid one price for admission and a tasting glass, and then could wander through the festival and try any beer that struck their fancy until last call. Not any more.

The Virginia Department of Alcoholic Beverage Control told Brewer Mike McCarthy that Cap City would not receive the licenses it needed to hold the festival if it allowed attendees to taste as many beers as they wanted.

"The ABC raked us over the coals at the 11th hour," McCarthy said in a phone call. He says he was told that each person who pays the \$25 admission can have no more than 10 tastes of beer all day. Period.

Because Oktoberfesters will receive less beer, Capitol City lowered the price of admission to \$20, which includes those 10 tickets

With a finite number of opportunities to drink, though, this year's festival lost the element of exploration that made it so exciting -- the chance to happen upon a beer you'd never tried before, or the decision to taste a new seasonal beer on a whim. When you've only got 10 chances, with no do-overs, you need to be more cautious with your tickets.

When asked to put himself in the shoes of an Oktoberfest patron, McCarthy said "Well, I'd go to Chimay and Spaten -- they have a tent together, and I'd use a ticket on a Chimay. I'd go to Oskar Blues, because they're going to have the Ten Fidy imperial stout. I'd go to Capitol City Brewing Co (laughs), I'd hit up Troegs, because I really like their beers. I'd go to Stone Brewing, and Bell's [Brewing], and I'd definitely go to District Chophouse. [Barrett] Laurer's beers are really good this year. Dogfish head is going, go have their Pumpkin Ale, which people love. Bear Republic, from California. And Allagash. You can't go wrong with Allagash."

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 then sent off to be judged with the winners from other homebrew clubs from 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.

As the entry dates are set for national events, we will include the date that our local competition will be held in the Upcoming JRHB Events listing. Beers winning national competitions help earn Homebrew Club of the Year points for the JRHB.

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

2008 -2009 Competition Schedule:

November/December 2008
Celebration of the Hop (IPA)
Scioto Olentangy and Darby Zymurgists (SODZ) club of Delaware, OH
This competition covers BJCP Category 14 styles.
Entries are due November 19 to November 28, 2008.
Judging will be held Saturday, December 6, 2008.

January/February 2009
Belgian & French Ales
Silverado Homebrew Club of St. Charles, IL
This competition covers BJCP Category 16 styles.
Entries are due January 9, 2009. Judging will be held Sunday, January 18, 2009.

March/April 2009
Beers with OG > 1.080
Prairie Homebrewing Companions of Fargo, ND
This competition covers the following beer styles 5C, 5D, 9E, 12C, 13F, 14C, 15C, 16C, 16D, 16E, 18C, 18D, 18E, 20 Fruit Beer over 1.080 OG, 21 Spice/Herb/Vegetable Beer over 1.080 OG, 22B Other Smoked Beer over 1.080 OG, 22C Wood-Aged Beer over 1.080 OG, 23 Specialty Beer over 1.080 OG

Entries are due TBD

May 2009
Extract Beers
Knights of the Brown Bottle club of Arlington, TX
Competition covers all BJCP beer categories (1-23) extract must make up more than 50% of the fermentables. Entries are due May 2, 2009

BJCP – BEER STYLE OF THE MONTH

Note: The 2008 BJCP Guidelines are available for download at <http://www.bjcp.org/stylecenter.html>

4C. Schwarzbier (Black Beer)

Aroma: Low to moderate malt, with low aromatic sweetness and/or hints of roast malt often apparent. The malt can be clean and neutral or rich and Munich-like, and may have a hint of caramel. The roast can be coffee-like but should never be burnt. A low noble hop aroma is optional. Clean lager yeast character (light sulfur possible) with no fruity esters or diacetyl.

Appearance: Medium to very dark brown in color, often with deep ruby to garnet highlights, yet almost never truly black. Very clear. Large, persistent, tan-colored head.

Flavor: Light to moderate malt flavor, which can have a clean, neutral character to a rich, sweet, Munich-like intensity. Light to moderate roasted malt flavors can give a bitter-chocolate palate that lasts into the finish, but which are never burnt. Medium-low to medium bitterness, which can last into the finish. Light to moderate noble hop flavor. Clean lager character with no fruity esters or diacetyl. Aftertaste tends to dry out slowly and linger, featuring hop bitterness with a complementary but subtle roastiness in the background. Some residual sweetness is acceptable but not required.

Mouthfeel: Medium-light to medium body. Moderate to moderately high carbonation. Smooth. No harshness or astringency, despite the use of dark, roasted malts.

Overall Impression: A dark German lager that balances roasted yet smooth malt flavors with moderate hop bitterness.

History: A regional specialty from southern Thuringen and northern Franconia in Germany, and probably a variant of the Munich Dunkel style.

Comments: In comparison with a Munich Dunkel, usually darker in color, drier on the palate and with a noticeable (but not high) roasted malt edge to balance the malt base. While sometimes called a "black pils," the beer is rarely that dark; don't expect strongly roasted, porter-like flavors.

Ingredients: German Munich malt and Pilsner malts for the base, supplemented by a small amount of roasted malts (such as Carafo) for the dark color and subtle roast flavors. Noble-type German hop varieties and clean German lager yeasts are preferred.

Vital Statistics: OG: 1.046 – 1.052

IBUs: 22 – 32 FG: 1.010 – 1.016

SRM: 17 – 30 ABV: 4.4 – 5.4%

Commercial Examples: Köstritzer Schwarzbier, Kulmbacher Mönchshof Premium Schwarzbier, Samuel Adams Black Lager, Krušovice Cerne, Original Badebier, Einbecker Schwarzbier

RECIPE OF THE MONTH

Here is a stab at a Schwarzbier recipe I plan to try in the next month or so:

Batch Size 5.0 gal.
Total Grain 9.50 lbs.
Anticipated O.G. 1.053
Anticipated SRM 21.6
Anticipated IBU 22.7
Boil time 60 min.

Grain:

%	Lbs.	Descr.	Origin	Pot.	Color-SRM
52.6	5.0	Munich Malt	Germany	1.037	8
42.1	4.0	Pilsner	Germany	1.038	2
5.3	0.5	Carafa III	Germany	1.030	400

Hops

Qty.	Name	Form	AA	IBU	Boil
.5 oz	Hallertauer Tradition	Whole	6.0	13.2	60
.5 oz	Hallertauer Tradition	Whole	6.0	06.8	30
.5 oz	Hallertauer Tradition	Whole	6.0	02.6	10

Yeast

Fermentis Saflager W-34/70 (Now available at the WEEKEND BREWER)
(Wyeast 2124 Bavarian Lager)
(White Labs WLP830 German Lager)

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 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 thank 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 VanItallie

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.