



TheBrewsLeader

The official newsletter of the James River Homebrewers

Richmond, Virginia

June 2009

Vol. 26 No. 06

Upcoming JRHB Events

Wednesday, June 10th
Regular Club Meeting at Legends
Subject: Intra-club Competition

Saturday, June 20th
Rhythm, Bets 'N Brews
Colonial Downs Racetrack

Sunday, July 26th
Summer Party
Dan Mouer's House

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

May Meeting Recap

The April meeting was called to order promptly at 7:00 p.m. Mike thanked Tom Martin and the Legends Staff for their continued hospitality. With approximately 38 people in attendance, we welcomed new guests Paul, Mark, John and Allen, David's son-in-law. Three of our new guests joined the club. Treasurer's report: Club checkbook was stolen. Anyone with uncashed checks email Mike at treasurer@jrhb.org.

Next, John gave the 5-minute brewer discussion on yeast starters. He told how he was able to make enough starter for everyone's brew on Big Brew Day from 2 vials of yeast (one for each style).

Then, Jeff Hewit, a club member and a BJCP Certified National Judge, gave an informative presentation on judging beer. We discussed the theory of, "The more I know about beer, the more I know I need to know." Jeff explored the score sheet and where to find the BJCP style

guidelines. The suggestion was made that it really doesn't matter what beer you intended to brew, when you enter it in a contest, read the style guidelines and honestly assess which category it best fits in.

Jeff also explained that each judge at the table makes their own conclusions and then they compare notes and discuss the entry. As a general rule, all scores should be within 7 points, but this is not always the case. Each pallet is different and one judge may be more sensitive to certain flavors than another.

Jeff also explained that there is no "perfect" beer, so don't be upset if you don't get any 50's on your score sheets! Judging is also subjective and can be influenced by where your beer is in a flight, what beers were tasted before or after yours and other factors. This can explain why a beer can win the best of show round when it scored lower in the initial round than other final flight entries. Next month we will use what Jeff has told us to judge beers in the intra-club competition. 2 bottles are required (or 1 growler, but John will drink the leftovers) to enter.

William announced that we will be organizing another BJCP Judge Certification class if there is enough interest.

Dan conducted another excellent raffle with a keggel with fitting as the grand prize.

June Meeting Intra-Club Competition

June is our Intra-club competition. Bring 2 bottles of your best brew and it will be judged by everyone in attendance at the meeting. No entry fee for club members. This is your chance to get feedback on that special beer you were planning to enter in the Dominion Cup! Bragging Rights Only.

There will not be a raffle at the June meeting due to the extra time involved to judge the beers. The raffle will resume at the July meeting. Please note, this meeting may run later than normal due to all the tasting required. These things take time, you know!

For information on what category to enter your beer in, go to <http://www.bicp.org/stylecenter.php> for the style guidelines.

Summer Party

The summer party will once again be hosted by Dan Mouer at his Famous Springhill Estate. It will be a joint venture with our sister-club, the Central Virginia Winemakers. Good food and good drinks are all but guaranteed. More details to follow.

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Rhythm, Bets 'N Brews

The Colonial Downs Rhythm Bets 'n Brews Festival is quickly approaching! This ridiculously fun event is being held on Saturday, June 20th from 11:00 am to 7:00 pm at the Colonial Downs Racetrack. This will be a day filled with horse races, microbrews, live music, and lots of fun-lovin' people!

There will be 26 microbrews being poured on this festive day, and Colonial Downs needs our help! We need volunteers ready, willing and able to work a 2-3 hour shift manning the taps and pouring beer for thirsty patrons. All volunteers will of course attend a great event for free. Volunteers will also receive a free sample glass, beer tickets, and a t-shirt for their hard work keeping the masses intoxicated.

Each and every last volunteer will be greatly appreciated, put to good use, and have a great F-ing time.

Please send me (Andrew Rolfe, your Member at Large) your name, shirt size, and the shift time you wish to volunteer for (shift times below). I attended this event last year, and it was a lot of fun, you won't regret showing up, so please volunteer!

Sign-up Sheets will be passed around at the June Meeting or email Andy at address below.

Shift Times:

11:00 am - 2:00 pm

2:00 pm - 5:00 pm

5:00 pm - 7:00 pm

To contact me:

Andrew Rolfe: rolfeat@hotmail.com , (804)-840-4340

For more information about the event and location:

www.colonialdowns.com (Festival listed under 'Promotions and Events')

SAVOR Review

Brewing 'the new wine'
Gabriella Boston (Contact)

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I'm a firm believer that beer is the new wine," says Hugh Sisson, founder of Clipper City, a long-established craft brewery in Baltimore. "But we're about 20 to 25 years behind wine, and we have to keep educating the consumer."

The equivalent of a graduate seminar in the craft-beer revolution was provided at Savor, a beer-and-food-pairing showcase gathering of 68 craft brewers from all around the nation at the National Building Museum on Saturday.

The festival featured stouts and ales, pilsners and porters - and none of them was of the light, yellow-tinted, mass-marketed, beer-flavored-water variety.

Instead, most were dark and high in alcohol content, rivaling wine in more ways than one, which is no coincidence, because that's part of the craft brewers' goal - to have their product considered a good alternative to wine as a dinner and dessert companion.

"Beer has much more flavor range than wine," says Eric Wallace, co-founder of Left Hand Brewing Co. in Longmont, Colo. "You smash up some grapes, and you get wine. Beer is much more complex than that."

So, table upon table at Savor was packed with such items as vegetarian samosas, steak on skewers, blue-cheese chunks and dark chocolate to show how craft beer (a term used to describe beer from independent brewers) complements food.

However, choosing craft beer is not just about flavor; it's about principle, too. That's right; what kind of beer you drink can be a political statement of sorts.

Drinking craft beer, for example, can signal that you support local business versus big business.

"For our generation, it's a way of rebelling," says Emilie Stein, while waiting in line to try a couple of Dogfish Head brews. "I would never drink a Bud Light," adds the heavily tattooed 26-year old District resident and chef.

Big beer business basically consists of two companies these days: Anheuser-Busch and MillerCoors. They make up about 82 percent of the beer market. Craft brews, though just 4 percent of the market, are gaining ground, Mr. Sisson says, adding that the segment's goal is to reach 7 percent to 7.5 percent within the next five years.

"We try to do things thoughtfully," says Alex Field, a 25-year-old District resident, of his generation's purchasing habits. "And that includes how we eat and drink."

He and Ms. Stein are representative of craft-beer drinkers. They're cosmopolitan and in the 25-to-34-year-old range. Other trademarks of craft-beer drinkers include a college education and upper-middle-class income.

"It's a beer renaissance," says Alex Clifford, 30, who together with Mr. Field was attending a chocolate-and-beer pairing at Savor, held by Mr. Sisson, the Clipper City founder.

"We crave knowledge about stuff like sourcing, food pairings, and we want to support local businesses," Mr. Clifford says, "but we're also capitalists. We're not going to drink something that doesn't taste good, and we're not against making a profit."

Sam Calagione, the successful owner and founder of Dogfish Head, a mid-Atlantic brewery based in Milton, Del., and others are literally tapping into this principled yet quality-conscious purchasing behavior.

"I think it's very important that consumers know where their beer comes from," says Mr. Calagione, who's known as the rock star of craft-beer makers. "And what goes into making that beer."

"When you use what's around you, your beer reflects that," declares Mr. Calagione, who gave a talk on ancient ales in the modern world at Savor. For some of his beers, for example, he uses honey from his family's farm.

He also likes to replicate ancient beers - such as Midas Touch, a beer based on a 2,700-year old Turkish recipe - no matter how arduous and time- and money-consuming the method.

"You can't replicate the flavor by faking it," he says.

Yet he acknowledges that no matter how hard he and other craft brewers try, most consumers still will favor traditional lagers. (Remember that 82 percent market share.) Too bad, he says; he's going to continue to "push people outside their comfort zone."

Because, as Mr. Sisson puts it: "Once you start drinking craft beers, it's hard to go back."

Pairing and serving tips

Craft-beer lovers are on a quest to make beer the new wine. However, for that to happen, you, the consumer-diner, have to start viewing it as a serious dinner companion - the way you do wine.

"The wine industry did a lot educating before it became what it is today," says Mike McCarthy, director of brewing operations at Capitol City Brewing Co., which brews in the District and Arlington.

So, let the education begin with these recommendations by Mr. McCarthy and Hugh Sisson, founder of Clipper City, a Baltimore brewery.

- Instead of pairing your beef tenderloin with a cabernet, try instead an Amber Waves Ale (a Capitol City Brewing fave).
- Instead of pairing a chardonnay or a Gewurtztraminer with your seafood, try instead a pint of Organic Belgian Saison (a Belgian ale).
- Instead of pairing a red wine with chocolate, try Clipper City's Peg Leg Stout, a dark beer with aromas of coffee, chocolate and toffee.

Beer, as opposed to wine, efficiently cleanses and clears out the mouth (a good thing, particularly between courses) because of its carbonation, Mr. McCarthy says.

But isn't the carbonation also more filling?

It can be, but not if served right, Mr. Sisson says.

"Pour it down the middle of the glass and let it settle," he says.

The method knocks down the carbonation. Also, don't overchill the glass or the beer, he advises.

You wouldn't serve a chardonnay ice-cold, would you?

-*Gabriella Boston*

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News Flash - - -

"Yesterday scientists revealed that beer contains small traces of female hormones. To prove their theory, the scientists fed 100 men 12 pints of beer and observed that 100% of them gained weight, talked excessively without making sense, became emotional, and couldn't drive. No further testing is planned."

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Style of the Month

2B. Bohemian Pilsener

Aroma: Rich with complex malt and a spicy, floral Saaz hop bouquet. Some pleasant, restrained diacetyl is acceptable, but need not be present. Otherwise clean, with no fruity esters.

Appearance: Very pale gold to deep burnished gold, brilliant to very clear, with a dense, long-lasting, creamy white head.

Flavor: Rich, complex maltiness combined with a pronounced yet soft and rounded bitterness and spicy flavor from Saaz hops.

Some diacetyl is acceptable, but need not be present. Bitterness is prominent but never harsh, and does not linger. The aftertaste is balanced between malt and hops. Clean, no fruity esters.

Mouthfeel: Medium-bodied (although diacetyl, if present, may make it seem medium-full), medium carbonation.

Overall Impression: Crisp, complex and well-rounded yet refreshing.

Comments: Uses Moravian malted barley and a decoction mash for rich, malt character. Saaz hops and low sulfate, low carbonate water provide a distinctively soft, rounded hop profile. Traditional yeast sometimes can provide a background diacetyl note. Dextrins provide additional body, and diacetyl enhances the perception of a fuller palate.

History: First brewed in 1842, this style was the original clear, light-colored beer.

Ingredients: Soft water with low mineral content, Saaz hops, Moravian malted barley, Czech lager yeast.

| | |
|--------------------------|-------------------|
| Vital Statistics: | OG: 1.044 – 1.056 |
| IBUs: 35 – 45 | FG: 1.013 – 1.017 |
| SRM: 3.5 – 6 | ABV: 4.2 – 5.4% |

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Commercial Examples: Pilsner Urquell, Krušovice Imperial 12°, Budweiser Budvar (Czechvar in the US), Czech Rebel, Staropramen, Gambrinus Pilsner, Zlaty Bazant Golden Pheasant, Dock Street Bohemian Pilsner

Pilsner-2008-4-20
A ProMash Recipe Report

BJCP Style and Style Guidelines

02-B Pilsner, Bohemian Pilsner

Min OG: 1.044 Max OG: 1.056
Min IBU: 35 Max IBU: 45
Min Clr: 3 Max Clr: 6 Color in SRM,
Lovibond

Recipe Specifics

Batch Size (Gal): 12.00 Wort Size (Gal):
12.00
Total Grain (Lbs): 18.00
Anticipated OG: 1.042 Plato:
10.52
Anticipated SRM: 2.9
Anticipated IBU: 35.5
Brewhouse Efficiency: 76 %
Wort Boil Time: 60 Minutes

Grain/Extract/Sugar

| <u>%</u> | <u>Amount</u> | <u>Name</u> | <u>Origin</u> |
|----------------------|-------------------|--------------------------|---------------|
| <u>Potential SRM</u> | | | |
| <u>100.0</u> | <u>18.00 lbs.</u> | <u>Lager Malt(2-row)</u> | |
| <u>America</u> | <u>1.037</u> | <u>2</u> | |

Potential represented as SG per pound per
gallon.

Hops

| <u>Amount</u> | <u>Name</u> | <u>Form</u> |
|----------------------------|------------------------|--------------|
| <u>Alpha IBU Boil Time</u> | | |
| <u>1.30 oz.</u> | <u>Sterling - leaf</u> | <u>Whole</u> |
| <u>6.50 15.8 60 min.</u> | | |
| <u>1.30 oz.</u> | <u>Sterling - leaf</u> | <u>Whole</u> |
| <u>6.50 12.0 40 min.</u> | | |
| <u>1.40 oz.</u> | <u>Sterling - leaf</u> | <u>Whole</u> |
| <u>6.50 5.7 20 min.</u> | | |

| | | |
|-------------------------|------------------------|--------------|
| <u>1.00 oz.</u> | <u>Sterling - leaf</u> | <u>Whole</u> |
| <u>6.50 2.0 5 min.</u> | | |
| <u>2.00 oz.</u> | <u>Mt. Hood</u> | <u>Whole</u> |
| <u>4.00 0.0 Dry Hop</u> | | |

Yeast

White Labs WLP830 German Lager

Notes

added 1/2gal water for 1.042 12gal

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

www.jrhb.org

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.

actions attendant to or resulting from their participation.

Officers and Board of Directors

Officers

President: Mike Lang – president@jrhb.org
Vice President: Dan Mouer –
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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

