



# TheBrewsLeader

The official newsletter of the James River Homebrewers

Richmond, Virginia

July 2009

Vol. 26 No. 07

## Upcoming JRHB Events

Wednesday, July 8<sup>th</sup>, Regular Club Meeting  
Topic: What Makes a Beer a Belgian  
Legends Brewery

Wednesday, July 15<sup>th</sup>, Board of Directors Meeting  
Legends Brewery; Members Welcome!

Sunday, July 26<sup>th</sup>, Summer Party!  
Dan Mouer's House

Wednesday, Aug. 12<sup>th</sup>, Regular Club Meeting  
Legends Brewery

Saturday, Aug. 22<sup>nd</sup>, Deadline for Entry  
2009 Dominion Cup

Saturday, Aug. 29<sup>th</sup>, 2009 Dominion Cup  
Capital Ale House, Downtown

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

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## June Meeting Recap

The June meeting was called to order promptly at 7:00, with approximately 30 people in attendance. We started out with our 5-Minute Brewer, this month's topic being ways to transfer your brew. Mark gave an excellent discussion on using the basic siphon method with a racking cane, use of the Auto-Siphon, pressure racking with a plunger or CO2 or just letting gravity do its thing. Regardless of which method you use, cleanliness is of the utmost importance!

Following Mark's excellent presentation, we announced the **Summer Carnivore Carnivale**, once again to be held in concert with our cousins the Central Virginia Wine Makers at Dan Mouer's house on the last Sunday in July. Mark asked for anyone wishing to participate in a **Habitat for the Humanities** weekend to contact him via the JRHB forum. He will post a thread there so that all interested parties can discuss which weekend is best. The requirement is 12 to 20 volunteers and the workday will, of course, be followed by some food and home-brewed refreshment.

After announcements we went straight to the main business of the meeting...the intra-club competition. Here is John's summation of the event:

The annual Intra-club competition was held this year at our June meeting and was a resounding success. Based on how good the entries were this year, we have the making of a great Dominion Cup come August! There were 38 beers entered into competition for the club competition. They were judged by all the members present using BJCP scoring guidelines under the tutelage of a head judge (experienced member or BJCP judge). 8 beers were chosen to go to a best of show round where the more experienced judges conferred and picked the top 4 best in show. I was informed that it was extremely hard this year to both choose the beers to go forward as well as the BOS round itself, due to the extremely high quality that was served.

The following members' beers made it to the best of show round: Shane Woessner (American Pale Ale); Mark Sarigianis (Oak Brown Ale); Sean O'Hear (American IPA); Jim Bates (Blonde Ale); Graham Cecil + Joe Moore (Russian Imperial Stout); Steve Sebastian (Biere de Garde); Brian Kinze (Vienna Lager); and John Van Itallie (Dopplebock).

The winners of the best of show were:  
Honorable Mention: Steve Sebastian (Biere de Garde)  
3<sup>rd</sup> Place: Shane Woessner (American Pale Ale)  
2<sup>nd</sup> Place: Graham Cecil + Joe Moore (Russian Imperial Stout)  
1<sup>st</sup> Place: John Van Itallie (Dopplebock)

Thus ended the June meeting; there was no raffle due to the length of the contest.

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**Summer Carnivore Carnivale**

Dan and Robin Mouer are again kind enough to host our annual Summer Party. For those who missed this grand event last year, my deepest sympathy. Dan will roast all manner of beast, so bring your appetite, a side dish and your homebrew to share. There will be plenty of wine if you care to cross over to the "other side" as well! Who knows, there may even be a sampling of mead! The event will be held on Sunday, July 26 from 2:00 – 5:00. Dan's house is located at 600 W. 30<sup>th</sup> Street, Richmond, VA 23225. It is on the corner of Springhill and 30<sup>th</sup>.

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**Dominion Cup**

The Dominion Cup is coming up fast (entries are due August 22). Online registration is now open for the Dominion Cup – go to <http://dominioncup.irhb.org/> for more information. We will be looking for judges and stewards. For those who had fun and want to learn more about judging beer, being a steward

at the Dominion Cup is a great way to do that! Most stewards are assigned to a table with the judges, will help take care of paperwork and supplies for that table, and they get to drink the beer right along with the judges and learn about how the judging really takes place.

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**Clubmember Travels**

Member Steve Brainard has been making the rounds...and taking notes! He was kind enough to write up reports of his brewery visits and send them to us. Look for them in the next few *BrewsLeaders*. Here is the first:

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**Devils Backbone Brewery, Rt. 151  
Wintergreen, VA.**

<http://www.dbbrewingcompany.com>

434-361-1001 Awesome views from patio



awesome. Place is large with lots of cool rock and wood work.

Brewer: Jason Oliver

System: 15 BBL Steam heat ( Used system from Japan)

Fermentors: 15 BBL ( 5 tanks)

Main Yeast: American Ale 1056 strain

Hops: Pellets



Head Brewer Jason Oliver

This place reminds me of a brewery in central Oregon. The mountain views from the patio are

### Devils Backbone beers

**The Devils Backbone Beers:** (ABV/IBU) All beers are good. Jason does a natural carbonation on all his beers. He is a UC Davis Graduate!

1. Gold Leaf lager: ( 4.5/17):Very clean and clear. Nice Sulfur nose from lager yeast. Light and crisp finish. Slight metallic hop flavors as it warmed up. Drink it cold. I liked this beer and ordered a second one!
2. Vienna lager ( 4.9/18):Clear Golden light and crisp flavor from lager yeast sulfur with a slight fruitiness Good balance
3. Wintergreen Weiss ( 4.7/12):An Ok beer. Slight banana and clove notes.

4. 4 Point Pale Ale ( 4.0/40): Very bitter almost Harsh Slightly Aromatic from Columbus hops
5. Ale of Fergus ( 4.0/21): Scottish Ale Golden to Amber in color Medium Body slightly toasty. No real smoke taste. Some buttery overtones.
6. MaiBock (7.0/22): Very sweet and Malty
7. Apple Blossum Wheat (4.5/15): Very light with a slight haze. Sweet apple taste. Almost too much.
8. Belgian Congo Ale (6.1/45): Sweet with a crisp finish Some hop flavor like English Fuggles.
9. 8 point IPA (5.9/60): This IPA seems like a single hop IPA. Mouth coating but good. I Liked it.

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**AHA Club Only Competition**

**None until August! Amber Hybrid Beers**

Bring entries to August meeting for in-club judging. Winner will be sent on to AHA Competition. Schedule for future Club-Only Competitions can be found at [http://www.beertown.org/homebrewing/club\\_only/schedule.html](http://www.beertown.org/homebrewing/club_only/schedule.html).

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**Style of the Month**

This month's style of the month and accompanying recipe is complements of John van Italie, winner of the Intra-Club competition. John is generous enough to share his winning recipe with us!

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**5C. Doppelbock**

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**Aroma:** Very strong maltiness. Darker versions will have significant melanoidins and often some toasty aromas. A light caramel flavor from a long boil is acceptable. Lighter versions will have a strong malt presence with some melanoidins and toasty notes. Virtually no hop aroma, although a light noble hop aroma is acceptable in pale versions. No diacetyl. A moderately low fruity aspect to the aroma often described as prune, plum or grape may be present (but is optional) in dark versions due to reactions between malt, the boil, and aging. A very slight chocolate-like aroma may be present in darker versions, but no roasted or burned aromatics should ever be present. Moderate alcohol aroma may be present.

**Appearance:** Deep gold to dark brown in color. Darker versions often have ruby highlights. Lagering should provide good clarity. Large, creamy, persistent head (color varies with base style: white for pale versions, off-white for dark varieties). Stronger versions might have impaired head retention, and can display noticeable legs.

**Flavor:** Very rich and malty. Darker versions will have significant melanoidins and often some toasty flavors. Lighter versions will a strong malt flavor with some melanoidins and toasty notes. A very slight chocolate flavor is optional in darker versions, but should never be perceived as roasty or burnt. Clean lager flavor with no diacetyl. Some fruitiness (prune, plum or grape) is optional in darker versions. Invariably there will be an impression of alcoholic strength, but this should be smooth and warming rather than harsh or burning. Presence of higher alcohols (fusels) should be very low to none. Little to no hop flavor (more is acceptable in pale versions). Hop bitterness varies from moderate to moderately low but always allows malt to dominate the flavor. Most versions are fairly sweet, but should have an impression of attenuation. The sweetness comes from low hopping, not from incomplete fermentation. Paler versions generally have a drier finish.

**Mouthfeel:** Medium-full to full body. Moderate to moderately-low carbonation. Very smooth without harshness or astringency.

**Overall Impression:** A very strong and rich lager. A bigger version of either a traditional bock or a helles bock.

**Comments:** Most versions are dark colored and may display the caramelizing and melanoidin effect of decoction mashing, but excellent pale versions also exist. The pale versions will not have the same richness and darker malt flavors of the dark versions, and may be a bit drier, hoppier and more bitter. While most traditional examples are in the ranges cited, the style can be considered to have no upper limit for gravity, alcohol and bitterness (thus providing a home for very strong lagers). Any fruitiness is due to Munich and other specialty malts, not yeast-derived esters developed during fermentation.

**History:** A Bavarian specialty first brewed in Munich by the monks of St. Francis of Paula. Historical versions were less well attenuated than modern interpretations, with consequently higher sweetness and lower alcohol levels (and hence was considered “liquid bread” by the monks). The term “doppel (double) bock” was coined by Munich consumers. Many doppelbocks have names ending in “-ator,” either as a tribute to the prototypical Salvator or to take advantage of the beer’s popularity.

**Ingredients:** Pils and/or Vienna malt for pale versions (with some Munich), Munich and Vienna malts for darker ones and occasionally a tiny bit of darker color malts (such as Carafa). Noble hops. Water hardness varies from soft to moderately carbonate. Clean lager yeast. Decoction mashing is traditional.

<b>Vital Statistics:</b>	<b>OG: 1.072 – 1.112</b>
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<b>IBUs: 16 – 26</b>	<b>FG: 1.016 – 1.024</b>
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<b>SRM: 6 – 25</b>
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<b>ABV: 7 – 10%</b>
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**Commercial Examples:** Paulaner Salvator, Ayinger Celebrator, Weihenstephaner Korbinian, Andechser Doppelbock Dunkel, Spaten Optimator, Tucher Bajuvator, Weltenburger Kloster Asam-Bock, Capital Autumnal Fire, EKU 28, Eggenberg Urbock 23<sup>o</sup>, Bell’s Consecrator, Moretti La Rossa, Samuel Adams Double Bock



**Recipe of the Month**  
**Award-Winning Brew by John Van Itallie**

***Pauperator Dopplebock***

Brewing Date: Tuesday February 24, 2009  
Head Brewer: John Van Itallie  
Recipe: Pauperator Dopplebock  
Batch Size (Gal): 6.00  
Wort Boil Time: 120 Minutes  
Actual OG: 1.086 Plato: 20.67  
Actual FG: 1.022 Plato: 5.58  
Alc by Volume: 8.51  
Actual Mash System Efficiency: 81 %

Grain/Extract/Sugar

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11.40 lbs. Pilsener  
1.20 lbs. CaraPilsner  
1.20 lbs. Melanoidin Malt  
4.80 lbs. Munich Malt  
0.60 lbs. Chocolate Malt

Hops

Amount	Name	Form	Alpha	IBU	Boil Time
2.50 oz.	Mt. Hood	Whole	2.74	24.2	90 min.
0.90 oz.	Mt. Hood	Whole	2.74	2.1	15 min.

Yeast

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White Labs WLP800 Pilsner Lager mixed with White Labs WLP833 Bock Yeast; Reused from Penniless Pilsner with small 2L starter to beef it up.

Mash Schedule

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 Triple Decoction:  
 Total Grain Lbs: 19.20  
 Total Water Qts: 24.00 - Before Additional  
 Infusions  
 Total Water Gal: 6.00 - Before Additional  
 Infusions

Step Name	Step	Rest Time	Start Time	Stop Temp
Strike / Protein R	5	30	125	125
Low Mash	15	85	153	148
High Mash	20	40	160	152
MashOut	20	30	166	166

Infuse Type	Infuse Temp	Infuse Amount	Infuse Ratio
Infuse	135	24.00	1.25
Decoc	212	9.47	2.00 (Decoc Thickness)
Decoc	212	5.55	1.80 (Decoc Thickness)
Decoc	212	6.90	1.80 (Decoc Thickness)

Fermentation Notes

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 Pitched yeast at 60F.  
 Set freezer to 45ish.  
 Primary went for 33 days; read 1.028 on transfer to secondary. Maintained about 48F for the first 3.5 weeks and then bumped up to about 54F for the last week of fermentation. Secondary fermentation for ~1 month. First week was slow drop down to 33F; kept it there the rest of the time.  
 Kegged and force carbonated.

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**OUR COMPLIMENTS TO....**

**Special Thanks to John Van Italie and Steve Brainard for their contributions to the *BrewsLeader*.** If you have any articles or interests you would like to see in future issues, please email them to [secretary@jrhb.org](mailto:secretary@jrhb.org).

**Thanks to all the folks who have sent in articles.** I will be many of them in future issues.

**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)**

**Legends Brewing Co.**  
 321 West 7<sup>th</sup> Street  
 Richmond, VA  
 (804) 232-3446  
[www.LegendsBrewing.com](http://www.LegendsBrewing.com)  
**Thanks for hosting our monthly meetings!**

**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](mailto:president@jrhb.org)  
 Vice President: Dan Mouer – [vicepresident@jrhb.org](mailto:vicepresident@jrhb.org)  
 Treasurer: Mike Hinkle – [treasurer@jrhb.org](mailto:treasurer@jrhb.org)  
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Directors  
 Mark Browksi  
 Rober Doucet  
 Tim Moran  
 Steve Severtson

Eric Shelton  
Ted Smith

**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.***