



The BrewsLeader

The official newsletter of the James River Homebrewers

Richmond, Virginia

January 2012

Vol. 29 No. 1

UPCOMING JRHB EVENTS

REMINDER THAT ALL JRHB MEETINGS WILL BE HELD AT MEKONG 6004 WEST BROAD STREET RICHMOND, VA 23230

Wednesday January 11, 2012
Regular Club Meeting at Mekong
6:30 social hour
7:00 club meeting

Wednesday January 18, 2012
Board of Directors Meeting
Time and Place TBD

Saturday January 21, 2012
Club Holiday Party at the Home of Mike and Bobbi Lang
Watch your club email for details

CLUB DUES FOR 2012 ARE NOW DUE (\$20). PLEASE PAY YOUR DUES IN A TIMELY FASHION SO THAT THEY CAN CONTINUE TO SUPPORT THE JRHB'S AWESOME ACTIVITIES.

For updated information and the club forum visit

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

Also friend us on Facebook:

<http://www.facebook.com/#!/JamesRiverHomebrewers>

CLUB ELECTS NEW OFFICERS

Each December the Club elects officers for the coming year. At the December meeting, the Club elected the following slate of members for 2012:

President	Dave Leon
Vice President	Graham Cecil
Treasurer	Mike Hinkle
Secretary	Tyler Kidd
Member at Large	Veronica Bartges
Web Master	Chris Giacofei
Competition Coordinator	James Wager
Asst. Comp. Coordinator	Sean O'Hearn
Head Steward	Drew Lawrence
Board of Directors	Paul Teller
	Brian Kinzie
	Steve Severtson
	Carrie Giacofei
	John Van Italie
	Rick Hogg
	Andy Hannas

Congratulations (and good luck) to this year's slate of JRHB officers.

DECEMBER MEETING RECAP

President Dave Rockafellow brought the meeting to (somewhat) order promptly at 7:00 PM. After his traditional toast and a few announcements, Dave moved right to the Club's two business items for the December Meeting: Club Elections and then the Club Raffle. Despite attempts to elect President Rockafellow to another term, the elections were conducted by voting on the entire slate of nominees.

After the elections were over, Dave turned the meeting over to Graham for the Club Raffle, then quickly sought out homebrew to celebrate surviving a term as Club President.

While many of us have teased Dave during his tenure (he's one of a very few people I know how can legally drink but can't ride 40% of the attractions at King's Dominion), he is to be commended for serving as an outstanding leader for two years of unprecedented club growth and excellence. Cheers, Sir!

2011 BEER IN REVIEW

2011 saw continued momentum in both craft beer and homebrewing, especially right here in Richmond. Below are some of 2011's big events:

- Hardywood Park becomes Richmond's second craft brewery. Hardywood opened to very high expectations and easily leapt over the bar.
- Legend Brewing continues its long-running brewing and is now a staple on tap and on shelves throughout Richmond (and beyond).
- Club Member Tony Ammendolia opens Original Gravity, Richmond's second homebrewing supply store. Original Gravity joins long-running favorite Weekend Brewer to continue to support a thriving RVA homebrewing scene.
- The JRHB successfully completes its move from Legend to Mekong. While the club hated to move from Richmond's oldest craft brewery, we simply ran out of space. The first meeting at Mekong saw 85 attendees (something that has to be a club record).
- Led by local distributor Specialty, Richmond held an action-packed Second Annual Beer Week. Events showcased great craft beer all over town and helped advance the cause of great beer.
- The Club took its annual Brews Cruise in February to Dogfish Head in Delaware.
- The Club held the 18th Annual Dominion Cup on August 13, 2011. Entries

exceeded 400 for the second consecutive year.

While 2011 was an outstanding year for beer, here's to 2012 being even better!

THE OXFORD COMPANION TO BEER

I am not very good at picking out Christmas presents. I procrastinate until the very last minute, then quickly buy something I think my family members will like. My younger brother, on the other hand, year in and year out gives the best presents. This year was no exception: he got me the brand new *Oxford Companion to Beer*, edited by brewing badass Garrett Oliver.

While the list price of the book is the list price of a 10 gallon batch of IPA (\$65), I already think it is worth every penny (though I hope my brother got a big discount). I am an intellectually curious brewer and beer drinker. When I see a word or reference on a brewing sheet or on a beer, I simply must know what that word or reference means as well as its origin, folklore, etc. I am also very skeptical of the internet's ability to get it right (how many webpages about beer include the incorrect citation to Ben Franklin that "Beer is proof that God loves us and wants us to be happy?")

Beer is none of this. Instead, it is a collection of encyclopedic references written by the big hitters of beer. Bamforth, Daniels, Mosher, and even Oliver are the contributors to these entries. Enjoying a Märzen and want to know more about it? The book has a detailed explanation of its origins, its characteristics, and its history. Curious about why ferulic acid may be key to your hefeweizen? *Beer* has you covered.

Beer is no a staple alongside my 2008 BJCP Style Guidelines when I am brewing, drinking, or just thinking about beer.

AHA CLUB ONLY COMPETITION

January/February 2012 – Dark Lagers
March/April 2012—Stout it Out Loud
May 2012—Scottish and Irish Ale

STYLE OF THE MONTH:

ESB

Aroma: Hop aroma moderately-high to moderately-low, and can use any variety of hops although UK hops are most traditional. Medium to medium-high malt aroma, often with a low to moderately strong caramel component (although this character will be more subtle in paler versions). Medium-low to medium-high fruity esters. Generally no diacetyl, although very low levels are allowed. May have light, secondary notes of sulfur and/or alcohol in some examples (optional).

Appearance: Golden to deep copper. Good to brilliant clarity. Low to moderate white to off-white head. A low head is acceptable when carbonation is also low

Flavor: Medium-high to medium bitterness with supporting malt flavors evident. Normally has a moderately low to somewhat strong caramelly malt sweetness. Hop flavor moderate to moderately high (any variety, although earthy, resinous, and/or floral UK hops are most traditional). Hop bitterness and flavor should be noticeable, but should not totally dominate malt flavors. May have low levels of secondary malt flavors (e.g., nutty, biscuity) adding complexity. Moderately-low to high fruity esters. Optionally may have low amounts of alcohol, and up to a moderate mineral/sulfury flavor. Medium-dry to dry finish (particularly if sulfate water is used). Generally no diacetyl, although very low levels are allowed.

Mouthfeel: Medium-light to medium-full body. Low to moderate carbonation, although bottled commercial versions will be higher. Stronger

versions may have a slight alcohol warmth but this character should not be too high.

Overall Impression: An average-strength to moderately-strong English ale. The balance may be fairly even between malt and hops to somewhat bitter. Drinkability is a critical component of the style; emphasis is still on the bittering hop addition as opposed to the aggressive middle and late hopping seen in American ales. A rather broad style that allows for considerable interpretation by the brewer.

Comments: More evident malt and hop flavors than in a special or best bitter. Stronger versions may overlap somewhat with old ales, although strong bitters will tend to be paler and more bitter. Fuller's ESB is a unique beer with a very large, complex malt profile not found in other examples; most strong bitters are fruitier and hoppier. Judges should not judge all beers in this style as if they were Fuller's ESB clones. Some modern English variants are brewed exclusively with pale malt and are known as golden or summer bitters. Most bottled or kegged versions of UK-produced bitters are higher-alcohol versions of their cask (draught) products produced specifically for export. The IBU levels are often not adjusted, so the versions available in the US often do not directly correspond to their style subcategories in Britain. English pale ales are generally considered a premium, export-strength pale, bitter beer that roughly approximates a strong bitter, although reformulated for bottling (including containing higher carbonation).

History: Strong bitters can be seen as a higher-gravity version of best bitters (although not necessarily "more premium" since best bitters are traditionally the brewer's finest product). Since beer is sold by strength in the UK, these beers often have some alcohol flavor (perhaps to let the consumer know they are getting their due). In England today, "ESB" is a brand unique to Fullers; in America, the name has been co-opted to describe a malty, bitter, reddish, standard-strength (for the US) English-type ale. Hopping can be English or a combination of English and American.

Ingredients: Pale ale, amber, and/or crystal malts, may use a touch of black malt for color adjustment. May use sugar adjuncts, corn or wheat. English hops most typical, although American and European varieties are becoming more common (particularly in the paler examples). Characterful English yeast. "Burton" versions use medium to high sulfate water.

Vital Statistics:	OG: 1.048 – 1.060
IBUs: 30 – 50	FG: 1.010 – 1.016
SRM: 6 – 18	ABV: 4.6 – 6.2%

Commercial Examples: Fullers ESB, Adnams Broadside, Shepherd Neame Bishop's Finger, Young's Ram Rod, Samuel Smith's Old Brewery Pale Ale, Bass Ale, Whitbread Pale Ale, Shepherd Neame Spitfire, Marston's Pedigree, Black Sheep Ale, Vintage Henley, Mordue Workie Ticket, Morland Old Speckled Hen, Greene King Abbot Ale, Bateman's XXXB, Gale's Hordean Special Bitter (HSB), Ushers 1824 Particular Ale, Hopback Summer Lightning, Great Lakes Moondog Ale, Shipyard Old Thumper, Alaskan ESB, Geary's Pale Ale, Cooperstown Old Slugger, Anderson Valley Boont ESB, Avery 14'er ESB, Redhook ESB

RECIPE OF THE MONTH:

ESB

SG 1056
FG 1015

12# British Pale Malt
0.5# Crystal 15
0.25# Crystal 120

2 oz East Kent Goldings 5% AAU 60 Minutes
1 oz East Kent Goldings 5% AAU 0 Minutes
(For extra hop aroma, dry hop with 1 oz East Kent Goldings for 5 days)

White Labs WLP002

Mash for 60 minutes at 152
Ferment at 67 Degrees for 11 days, then keg or package

Extract: Replace the British Pale with 8.6# Light LME.

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

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 Mekong, 6004 W. Broad Street, Richmond, Virginia. Homebrew tasting at 6:30, meeting at 7:00. We thank An and the Mekong staff for their gracious hospitality.

Officers and Board of Directors

Officers

President: Dave Leon – president@jrhb.org

Vice President Graham Cecil:– vicepresident@jrhb.org

Treasurer: Mike Hinkle – treasurer@jrhb.org

Secretary: Tyler Kidd – secretary@jrhb.org

Member at Large: Veronica Bartges – memberatlarge@jrhb.org

Competition Coordinator James Wager – competitioncoordinator@jrhb.org

Assistant Competition Coordinator: Sean O’Hearn – asstcompcoordinator@jrhb.org

Head Steward: Drew Lawrence

Web Master: Chris Giacofei – webmaster@jrhb.org

Directors

Paul Teller

Steve Severtson

Carrie Giacofei

Brian Kinzie

John Van Italie

Rick Hogg

Andy Hannas

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.