



FROTH

Newsletter of the Brewers of Central Kentucky

August 2008

2008 B.O.C.K OFFICERS

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Froth is the publication of the Brewers of Central Kentucky, a non-profit organization dedicated to homebrewing.

If you would like to submit an article or have something that you would like to see included, please contact:

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New Meeting Location

For the September meeting, we will be moving to Buddy's. It is located at 854 E High St (Corner of Euclid and Tates Creek). They have a meeting room in the back that will be well-suited to our needs.



BUDDY'S

Mountain Brewer Open

Winners: Paul Moss – 2nd Place – Traditional Bock
Paul Moss – 3rd Place – N. German Alt
Kevin Patterson – 3rd Place – Raspberry Weizen

KY State Fair

Winners:

Paul Moss – 1st Place - Dark Lager
Morgan Jones – 1st Place - Amber Hybrid
Morgan Jones – 1st Place - Pale Ale
Jeff Yeast – 1st Place – Porter
Jeff Yeast – 1st Place – Belgian/French
Mike Kling – 2nd Place - Dark Lager
Jeff Yeast – 2nd Place - Amber Hybrid
Tanner Jones – 2nd Place - Belgian Strong
Kevin Patterson – 2nd Place – Specialty
Emmet Maas – 3rd Place - Amber Hybrid
Jeff Yeast – 3rd Place - American Ale
Kevin Patterson – 3rd Place - Fruit Beer

Jeff Yeast – 3rd Place – Am. Ale
Kevin Patt – 3rd Place - Fruit Beer
Paul Moss - Hon - Light Lager
Jeff Yeast - Hon - Scottish/Irish
Emmet Maas - Hon - American Ale
Jeff Yeast - Hon - Pale Ale
Mike Kling - Hon - Pale Ale
Morgan Jones - Hon – Specialty
Morgan Jones - Hon – Mead
Chris Vandergrift - Hon - Mead

BOCK Summer Pot-Luck

Saturday, August 30 at Bill & Cathy Caldwell's house.
324 Collier Rd, Millersburg, KY 40311.

Bring an appetizer, side dish, or dessert. BOCK will be providing the main course (yet to be decided). You should also bring beer.

For specific directions, see Bill, Cathy, or Chris.

Spice it Up (Bam!)

This month's learning is about the different types of spices you can use in your brewing.



Corriander is an annual herb that grows to approx 20 in tall. The leaves of this plant are called Cilantro and the seeds are called Corriander. All parts of this plant are edible. The seeds have a lemony citrus flavour when crushed, due to the presence of the terpenes linalool and pinene. It is also described as warm, nutty, spicy, and orange-flavoured. They are usually dried but can be eaten green. Most often used in Belgian Witbiers.

Bitter Orange Peel, sometimes called Curacao, is dried zest from a bitter style of orange. Typically not actually very bitter. Good for Belgian Witbiers. **Sweet Orange Peel** can be related to the flavors of Cointreau or Grand Marnier and is not as bitter (or metallic tasting) as Bitter Orange Peel.

Grain of Paradise is a subspecies of the ginger plant. Referred to as alligator pepper by cooks. Typical character of this spice is a pungent peppery character. From West Africa. Used in Saisons, Spice Beers, and Witbiers



Chamomile is a member of the sunflower family and is known to be a useful sedative, cause calming of the digestive tract, and a mild antiseptic. It is typically used in tea, but can be used in Belgian Ales and Belgian Wits. Flavors can range from floral to graham cracker.



Cardamom is also a member of the ginger family. Cardamom has a strong, unique taste, with an intensely aromatic fragrance. Black cardamom has a distinctly more astringent aroma, though not bitter, with a coolness similar to mint, though with a different aroma. It is one of the most expensive spices by weight, and little is needed to impart the flavor.



Star Anise is a flower taken from a small evergreen tree native to China. It is a vital ingredient of Five Spice Powder. It is used in creating the liquors Galliano, Sambuca, Pastis, and Absinthe. Good for any beer that you want to add a licorice-like flavor to.



Juniper Berry is the female seed cone produced by the various species of junipers. It is not a true berry but a cone with unusually fleshy and merged scales, which give it a berry-like appearance. Juniper is the only spice that is taken from a conifer (pine tree). Used as the main flavoring in Gin. The aroma of young berries is dominated by pinene but this fades with time and is accompanied by citrus and a unique herb aroma.



Heather is a perennial shrub found in most of Europe, but mainly in England and Scotland. Heather is an ingredient in gruit, used in the brewing of beer during the Middle Ages before the use of hops. The use of heather in the brewing of the modern heather beer is carefully regulated. By law the heather must be cleaned carefully before brewing, as the undersides of the leaves may contain a dusting of an ergot-like fungus, which is a hallucinogenic intoxicant.



Mugwort is a highly invasive weed that thrives on nitrogenous soil. Mugwort contains thujone, which is toxic. The flavor is slightly bitter.



Elderberries, or Sambucus, are small trees that produce small, dark berries. All green parts of the plant are poisonous, containing cyanogenic glycosides.



Woodruff is a herbaceous perennial plant native to N Africa, Europe, and W Asia. High doses can cause headaches, due to the toxicity of coumarin, the main chemical that causes the aromatics of Woodruff. Historically Woodruff was used in the production of Berliner Weisse.

Summer = Wheat Beers

Why wheat beers in the summertime? Simple. They quench the thirst, are refreshing, aren't high in alcohol, and they can make that hot summer day seem much less harsh. You're much better off drinking a lower alcohol beer if you're out in the summer heat because it won't cause you to dehydrate as quickly as a higher abv beverage. They are highly carbonated, which makes them light on the palate and they are made from a lot of wheat, which makes them quite dry and crisp. Do you want to drink a syrupy imperial stout while sweating and cutting the grass? I sure don't.

Another good thing about the Hefeweizen is that the recipe is extremely simple. 40%-50% flaked wheat, 50%-60% pale malt. Throw in a pound of CaraPils for some body if you want. Use the appropriate yeast and you have a tasty and refreshing weizen.

Vitals: OG = 10.44 – 1.052, IBU = 8 – 15, ABV = 4.3% – 5.6%

Prefer something with a little more citrus for your summer but equally refreshing and crisp? You could break the man law and stick an orange on the side of your weizen, but I would call you a wuss. So to avoid being a wuss, you probably want a Witbier. Just like a Weizen, but with a little more spice, a little Belgian yeast flare. Witbier is a style that has been around for nearly 400 years, but disappeared around the 1950's. It was revived by Pierre Celis at Hoegaarden with great success. Now, many brewers attempt to make the style as it is highly sought after. What spices should you add to a Witbier? The staples are Corriander and Orange Peel. If you are feeling outlandish, you could 'spice' it up a bit by trying out chamomile, cumin, cinnamon, Grains of Paradise. All work great in a Witbier.

The vital statistics are nearly identical for a Witbier as they are for a Hefeweizen. So, stick with a 50/50 Pale Malt to unmalted Wheat ratio. You can also add in a little quick-oats for some chewyness.

-Why are Hefeweizens and Witbiers cloudy and yellow/orange?

The light color comes from only using pale malt and pale wheat. The haze comes from stubborn yeast that will not fall out of suspension, but it is also largely because of a starch haze that remains in the beer due to the large amount of unmalted wheat.

-What makes a Hefeweizen different from a Witbier?

Hefeweizens are from Germany, have no spices added, and use a particularly wild yeast found in Germany that has characters of bananas and clove. Witbiers are from Belgium, have several spices added, and use an equally wild yeast found in Belgium that has more characteristics of spice and citrus than banana and clove.

CV's Nit-Wit (5 Gallons)

5 lb Flaked Wheat
5 lb Pale 2-Row or Pils
1 oz Saaz – 4% at 60mins
1 oz Ground Corriander at 5 mins
1 oz Bitter Orange Peel at 5 mins
1 oz Chamomile Flowers at 5 mins
Wyeast Belgian White Yeast



CV's Wheat-eeze (5 Gallons)

5 lb Flaked Wheat
5 lb Pale 2-Row or Pils
1 lb CaraPils
1 oz Hallertauer 4% at 60 mins
Wyeast Weihenstephan



So I say Here's to my version of a lawnmower beer – the simple Weizens and Wits ... and if you put fruit in my beer, I might have a kangaroo punch you in the face.



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Calendar of Events

August 2008

August BOCK Meeting

Monday, August 11 – 7:00pm-9:00pm

Location: Mellow Mushroom

Beer & Sweat 2008

Saturday, August 16

Fort Mitchell, KY

BOCK Summer Party / Pot Luck

Saturday, August 30

Bill & Cathy Caldwell's House

September 2008

September BOCK Meeting

Monday, September 8 – 7:00pm-9:00pm

Location: Buddy's

Music City Brew-Off 2008

Saturday, Sept 27 @ Nashville, TN

October 2008

October BOCK Meeting

Monday, Oct 13 – 7:00pm-9:00pm

Location: TBA

Oktobersbest Zinzinnati

Saturday, Oct 18 @ Newport, KY

November 2008

Bonfire at Joel Damron's House

Saturday, November 8

Location: Versailles

November BOCK Meeting

Monday, Nov 10 – 7:00pm-9:00pm

Location: TBA

December 2008

December BOCK Meeting

Monday, Dec 8 – 7:00pm-9:00pm

Location: TBA

