



FROTH

Newsletter of the Brewers of Central Kentucky

December 2007

2008 B.O.C.K OFFICERS

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<http://hbd.org/bock/>

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:

Chris Vandergrift at
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BOCK Shirts

The first round of BOCK Shirts have been delivered. We are ready to take order #2. They are \$30 for this style or \$15 if you provide your own shirt. You can also choose a different shirt type or color.



BOCK Glasses

36 BOCK tasting glasses have been etched for 2008. They are \$6.50 each. If you would like one, see Chris.



Recipes of the Month

You want a winter warmer? Want alcohol? Here are a couple ideas.

VDG's Communist Imperial Oatmeal Stout

5.5 Gallons; 70% Efficiency

OG = 1.111; FG = 1.020 – 1.030

IBU = 75; ABV = 10.6% - 11.9%

15 lb 2-Row Pale Malt

3 lb Flaked Oats

2 lb Aromatic Malt

3 lb CaraPils Malt

1 lb Roasted Barley

1 lb Chocolate Malt

1 oz Challenger (5% aa) – First Wort Hop

1 oz Magnum (13% aa) – 60 Mins

1 oz Challenger (5% aa) – 15 Mins



Single step infusion mash at 155F. Mash out at 168F for 20 mins. Boil for 90 minutes. Pitch a large starter of Wyeast 1084 Irish Ale.

VDG's White Flag Spicy Saison

5.5 Gallons; 70% Efficiency

OG = 1.078; FG = 1.008

IBU = 21; ABV = 9.2%

12 lb 2-Row Pale Malt

1.5 lb White Wheat

1.5 lb Cane Sugar

1 lb CaraVienne Malt

1 oz Czech Saaz (4% aa) – 60 Mins.

0.5 oz Czech Saaz (4% aa) – 30 Mins.

0.25 oz Czech Saaz (4% aa) – 5 Mins.

0.25 oz. Orange Peel; 0.5 oz Corriander; 0.5 oz Grains of Paradise; 0.5 oz Ginger (opt);
0.5 oz Chamomile (opt) – all at 5 mins.



Mash at 150 for 60 minutes. Cereal mash or protein rest at your disclosure. Ferment at 75F + with a Saison yeast ... such as Wyeast 3711VSS.

Liquor Barn now offers these Wyeast Very Special Strains.



VSS ACTIVATOR™ Very Special Strains Pure Liquid Yeast October through December, 2007

We've scored a trifecta, fulfilling all three of the goals that inspired creation of the VSS promotion: introducing a new strain from the French side of Flanders, bringing back a strain from our archives by popular demand, and releasing a Proprietary Strain from one of the most popular craft brewed beers in America!

Wyeast Laboratories, Inc. proudly presents:



Fat Tire Ale Yeast

from New Belgium Brewery, Fort Collins, Colorado

Like the ageless delight of pedaling a bicycle, Fat Tire Amber Ale's appeal is in its feat of balance: Toasty malt flavors (sorta' like biscuits just pulled from the oven) coasting in equilibrium with crisp hoppiness. Delicious stability - in the world of sometimes-precarious beer flavors.

Fat Tire's depth of flavor, achieved with neither a disproportionate sway toward hops or malts, tandems well with a full spectrum of today's engaging cuisines.

Fat Tire is so named for the bike trip founding brewer Jeff Lebesch took through Belgium that greatly inspired his homebrewing efforts. Please visit their website at www.newbelgium.com.

Wyeast 3864VSS Canadian/Belgian Ale™ From our archives by popular demand

Produces mild phenols, which increase with increased fermentation temperatures. Low ester profile with a dry, slightly tart finish. Complex and well-balanced, alcohol tolerant.

Alcohol tolerance: approximately 12% ABV **Flocculation:** medium
Apparent attenuation: 75-79% **Temperature range:** 65-80°F (18-27°C)

Wyeast 3711VSS French Saison™ Introducing a new yeast strain

Produces saison or farmhouse style bières that are highly aromatic with clean, citrus-ester, peppery and spicy notes with no earthiness, and low phenol. This strain enhances the use of spices and aroma hops, and is extremely attenuative, but leaves an unexpected silky and rich mouthfeel in a very dry finished beer.

Alcohol tolerance: approximately 12% ABV **Flocculation:** low
Apparent attenuation: 77-83% **Temperature range:** 65-77°F (18-25°C)

Be sure to visit our new website at www.wyeastlab.com for more brewing and product information.

Cheers,
The Staff at Wyeast Laboratories, Inc.

3864VSS is probably Unibroue. Research tells me that 3711VSS is from Brasserie Thiriez.



Brewers of Central Kentucky
c/o Allegra Print & Imaging
125 Trade Street, Suite J
Lexington, KY 40511

Calendar of Events

December 2007

December BOCK Meeting

Monday, December 10 – 7:00pm-9:00pm
Location: Mellow Mushroom

January, 2008

January BOCK Meeting

Monday, January 14 - 7:00pm-9:00pm
Location: Mellow Mushroom

February, 2008

February BOCK Meeting

Monday, February 11 - 7:00pm-9:00pm
Location: Mellow Mushroom

March, 2008

March BOCK Meeting

Monday, March 10 - 7:00pm-9:00pm
Location: Mellow Mushroom

April BOCK Meeting

Monday, April 14 - 7:00pm-9:00pm
Location: Mellow Mushroom

May 2008

May BOCK Meeting

Monday, May 12 - 7:00pm-9:00pm
Location: The Black Tulip - Midway

Alltech Brew-Off

Date: ??

June 2008

June BOCK Meeting

Monday, April 9 - 7:00pm-9:00pm
Location: Mellow Mushroom

National Homebrew Conference

June 19 – June 21 @ Cincinnati

