



FROTH

Newsletter of the Brewers of Central Kentucky

February 2008

2008 B.O.C.K OFFICERS

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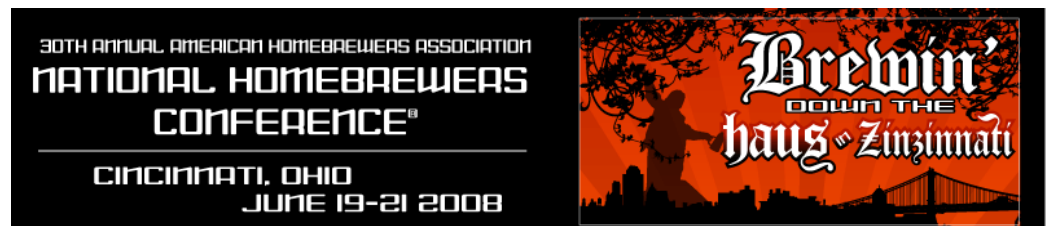
<http://hbd.org/bock/>

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:
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National Homebrew Conference

BOCK is now taking part in Club Night and we have a hospitality suite. That means we need to come up with some beers to take. We need at least 6 different varieties, but the more we have, the better off we will be. If you're going to be brewing any time soon, let somebody know and maybe we can make a brew-day out of it.



Bourbon Barrel Beer Update

By meeting time, we should have filled up the bourbon barrel with 53 gallons of Double Brown Ale. Hopefully everything went well. Ask Nathan for details.

Tails & Ales

Saturday, February 23 will be the Tails & Ales event for the Lexington Humane Society. It will be held at the Signature Club of Lansdowne and the cost is \$50.

Iron Mash Party

The Lagers have proposed that we meet for the party on either Sunday, Feb 17 or Sunday, Feb 24. If we choose to meet at Sergio's in Shelbyville, they don't sell beer on Sunday, so that option would be Saturday, Feb 16. We need to decide.

“Art and Science”, kinda like the “Chicken and the Egg”

By: Kevin Patterson



Folks, I'm not going to lie to you. It's a crazy world out there. Peering from my eighth floor office window, and gazing onto the buildings, streets, and pedestrians below, it is confirmed... it's a crazy world indeed. It's a world of deeply rooted, symbiotic relationships where every entity is methodically dependent upon another. This world thrives on meticulous relationships divided by mere seconds and inches, yet there is an unpredictable human nature that can only be understood by true happenstance. It is now 8:47 in the morning and I suddenly feel that my only reprieve from this chaos is a well-deserved Breakfast Stout.

But wait a minute... it would be precisely that beer that helps this world to all make sense. Just as I begin to understand that the world down there is simply the perfect marriage between the numerical logic of science and the beautiful variety of art, I also begin to gaze into the complex world of brewing.

Brewers have been tormented by the dichotomy of what is precision and what is interesting since that Egyptian boy first allowed his grains to neglectfully sit in the rain and ferment. “How do I make that again? Quick, get me a quill, a scroll—I've got to write this stuff down!”, as Egyptian dad would likely have asked. And it all begins-- the science of beer is born. Record keeping and all that fuss about original gravities, IBU's, water chemistry, yeast count, carbon dioxide pressures, mash schedules, and boil times is the only true measure which ensures that an award-winning Marshmallow Stout could ever be replicated again. Adolph Busch recognized early on that the success of Budweiser resided in the breweries ability to reach optimum consistency from batch #1 to batch # one zillion, regardless of the quality of their products.

But what about that Marshmallow Stout? It surely was not science that made that beer possible to begin with. No my friends, for which this is the work of art! These are the hair-brained ideas that make us want to throw caution to the wind and age that Imperial Pilsner in a Bourbon Barrel. It makes us want to brew a braggot from Buckwheat Honey and Russian Imperial grain bills. It makes us want to make a Pale Ale with 250 IBU's. ...or throw bacteria in a very good Brown Ale. And it makes us want to concoct any beer that jumps out of all those left-over grains and hops that have been waiting patiently in the fridge for a year and a half.

It is precisely these types of wicked cleverness that earns Dogfish Head Brewery countless awards for Brewer of the Year. Head brewer Sam Calgione would certainly agree that creativity, invention, and the “why not” spirit is alive in every beer that he makes. However he would also insist that all those appreciations, consumerships, and pats-on-the-back could not be fully realized if proper attention were not given to a strict adherence to the numbers and processes that occur behind all those bottling lines.

There once was a time when those crazy Germans wanted to make one of those newly developed, straw-colored Prague beers, but wanted to make them with German grains, German water, and German yeast. As the truth became known, they didn't exactly replicate that famed Pilsner Urquell, rather develop a truly unique and equally enjoyable Vienna Lager. Fast-forward two hundred years and we now have recorded in the BJCP Style Guidelines seventy-eight clearly defined sub styles that grew out of similar crazy ideas as those early Germans once employed. Bear in mind that this happened first of all because of the art of necessity, but also because of meticulous documentation. In the mid 1990's, the style guidelines made only rare mentions of the Imperial IPA sub style and certainly no proper classifications of such. But because of a bunch of insane home brewers wanted to see what those once-lost English IPA's were all about, and their extreme fascination with American hops; we now have the glorious Imperial IPA setting upon its righteous pedestal along with seventy-seven of his noble brethren.

Eventually, there will be an seventy-ninth style given similar berth. With proper engineering and an unyielding passion for artistry, it might just come from your kitchen. Come on Folks, this world is beginning to make way too much sense.

Heard it Through the Grapevine 2008

This event was a huge success. Kevin, Nathan, and Chris ventured out and we got a lot of interest in our beers and the reason that we weren't there to sell something. We met several new homebrewers that will hopefully be joining us for some of the meetings in the future and we also spoke to several journalists that are interested in writing articles about the hobby.



Recipe of the Month

Scottish 70 (or 80)

5 Gallons; 75% Efficiency
OG = 1.042; FG = 1.012
IBU = 15; ABV = 3.9%

5.5 lb Pale Malt
3.5 lb Munich Malt
1 lb Crystal 40L
0.75 lb Aromatic Malt
2 lb Other Crystal (to your color specifics)
0.25 lb Special B
0.1 lb Smoked Malt

2 oz Fuggle (4.5% aa) – 60 Mins

Two step infusion mash at 122F and 155F. Mash out at 168F for 20 mins. Boil for 2-3 hours. Yeast is Wyeast 1728 Scottish Ale.





Brewers of Central Kentucky
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Lexington, KY 40511

Calendar of Events

February, 2008

February BOCK Meeting

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

Tails & Ales

Saturday, February 23
Signature Club of Lansdowne - \$50

March, 2008

March BOCK Meeting

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

April 2008

April BOCK Meeting

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



Brought to you by your
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May 2008

May BOCK Meeting

Monday, May 12 - 7:00pm-9:00pm
Location: Mellow Mushroom

Alltech Brew-Off

Date: ??

June 2008

June BOCK Meeting

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

National Homebrew Conference

June 19 – June 21 @ Cincinnati

