



# FROTH

Newsletter of the Brewers of Central Kentucky

January 2008

## 2008 B.O.C.K OFFICERS

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### Website

<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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## National Homebrew Conference

We are going to try to obtain a BOCK Hospitality Suite. In order to have a suite to ourselves, we need to offer six kegs of different styles of homebrew. We already have the Bourbon Barrel Brown, so we need at least five more. Who is willing to contribute a keg of brew?

**What does our club need to bring?** Cups will be provided and refrigeration/cellar for the beer, assistance with transport of the beer within the hotel, and back-up resources are available when needed. Your club provides the beer for your shift, and people to serve it during your shift.



## Bourbon Barrel Beer Update

We have nearly enough beer brewed to fill the barrel. Hopefully we will be able to fill the barrel with tasty brown ale by February.



## Recipes of the Month

### **TC's Robust Porter**

5.5 Gallons; 75% Efficiency  
OG = 1.057; FG = 1.016  
IBU = 42; ABV = 5.4%

8.5 lb 2-Row Pale Malt  
1 lb Aromatic Malt  
1 lb Munich Malt  
1 lb Chocolate Barley  
0.25 lb Black Patent Malt

1 oz Perle (8.25% aa) – 60 Mins  
1 oz EKG (4.75% aa) – 30 Mins  
1 oz EKG (5% aa) – 10 Mins

Single step infusion mash at 155F. Mash out at 168F for 20 mins. Boil for 60 minutes.  
Yeast is Wyeast 1056.



### **Kenny Pritz' Award Winning APA**

5.5 Gallons; 61% Efficiency  
OG = 1.050; FG = 1.010  
IBU = 74.4; ABV = 5.24%

11 lb Maris Otter  
0.5 lb Crystal 40L  
0.5 lb Crystal 60L

1.00 oz Magnum (13.5% aa) - 60 mins  
0.50 oz Cascade (5.7% aa) - 30 mins  
0.25 oz Chinook (13.2% aa) - 30 mins  
0.50 oz Cascade (5.7% aa) - 0 mins  
0.25 oz Chinook (13.2% aa) - 0 mins  
1.00 oz Cascade (5.7% aa) - Dry Hop

Single step infusion mash at 155F. Mash out at 168F for 20 mins. Boil for 60 minutes.  
Yeast is Wyeast 1056.



Liquor Barn now offers these Wyeast Very Special Strains.



# VSS ACTIVATOR™

## Very Special Strains

### Pure Liquid Yeast

January through March, 2008



Wyeast Laboratories celebrates the New Year by offering the homebrewing community two newly acquired strains, and one strain from our archives.

Our **Winter VSS** selection features **Wyeast 2487VSS Hella-Bock** strain, perfect for winter's cool weather conditioning of your maibock or other winter lagers. The newly acquired **Wyeast 3191VSS Berliner-Weisse Blend** includes a *Brettanomyces* strain from a now defunct brewery in Berlin. From high in the Continental Divide, we bring you our **Wyeast 2105VSS Rocky Mountain Lager** strain as our third selection.



## Wyeast 2487VSS Hella-Bock Yeast™

Out of the depths of the archive, this lager strain is ideal for that huge, chewy bock that you are looking to brew during the winter months. Produces rich, full-bodied, malty beers. Complex flavor profile with great mouth feel. Attenuates well while still leaving plenty of malt character and body. Benefits from temperature rise for diacetyl rest at the end of primary fermentation.



**Alcohol tolerance:** approximately 9% ABV  
**Apparent attenuation:** 70-74%

**Flocculation:** Medium  
**Temperature range:** 48-56°F [9-13°C]

## Wyeast 3191VSS Berliner-Weisse Blend™

Includes a German ale strain with low ester formation and a dry, crisp finish. The *Lactobacillus* included produces moderate levels of acidity, and a unique *Brettanomyces* strain imparts a critical earthy characteristic that is indicative of a true Berliner Weisse. Generally requires 3-6 months of aging to fully develop flavor characteristics.

**Alcohol tolerance:** approximately 10% ABV  
**Apparent attenuation:** 75-77%

**Flocculation:** low  
**Temperature range:** 55-68°F [13-20°C]

## Wyeast 2105VSS Rocky Mountain Lager™

Perfect for that "Banquet Style" beer, this lager strain, born high in the Colorado Rockies, ferments well at cooler temperatures with an emphasis on the malt finish. Will work well for all North American lagers, light pilsners and adjunct beers. Mild malty profile, medium ester profile, well balanced.

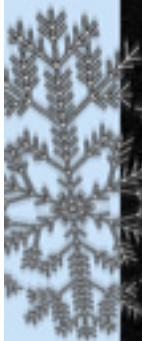
**Alcohol tolerance:** approximately 9% ABV  
**Apparent attenuation:** 70-74%

**Flocculation:** medium-high  
**Temperature range:** 48-56°F [9-13°C]

Be sure to visit our new website at [www.wyeastlab.com](http://www.wyeastlab.com) for more brewing and product information.

Cheers, The Staff at Wyeast Laboratories, Inc.

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## Calendar of Events

### January, 2008

#### **January BOCK Meeting**

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

#### **Continuing Education: Mead & Sanitation**

Tuesday, January 8 – 6:00-9:00pm  
Location: Kevin Patterson's House

### 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 2008

#### **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

