



FROTH

Newsletter of the Brewers of Central Kentucky

January 2009

2009 B.O.C.K OFFICERS

Chris Vandergrift

Primary Fermenter

chris.vandergrift@gmail.com

Nathan Harrison

Secondary Fermenter

nathanryanharrison@gmail.com

Kevin Patterson

Keeper of the Cash

kpatterson@eopa.com

Chris Vandergrift

Scribe & Webmaster

chris.vandergrift@gmail.com

Website

<http://www.bockbrew.com>

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

chris.vandergrift@gmail.com

2009 Lexington Beer Festival and Homebrew Competition (Not the official title)

On May 16, 2009, BOCK will be hosting the first annual celebration at the Red Mile. There will be a homebrew competition in the morning/afternoon and there will be a Craft Beer Festival in the evening.

Tickets for this event will be \$20-\$30 to the public and will be available at several locations around town. We hope to attract 400-500 people to this event, but we will need as much help from all of you as we can get.

Things we expect from club members:

- Spread the word and get people interested in coming.
- Submit homebrew to the competition.
- Help judge and steward the competition.
- Help with cleanup and organization.
- Volunteer to work the beer stations for the festival.

Beer Update at Liquor Barn

Sam Adams Chocolate Bock

Red Hook Double Black Stout with coffee

Stone 11th Anniversary Ale

Stone 12th Anniversary Ale

Stone Double Bastard (also on tap/growlers at Beaumont)

Rogue Double Dead Guy



Pumpkin Pie Stout

by Emmet Maas



This time of year seasonal ales are all the rage. I have seen multiple threads on Tech Talk about pumpkin ales. Then there was the article in Zymurgy about seasonal ales with a recipe for a pumpkin ale. I decided to make one myself. Pumpkin stout seemed like it might taste good. I used a basic stout recipe and added the pumpkin and spices.

Most recipes called for about 5 pounds of pumpkin, and several recipes called for pie pumpkins, not carving pumpkins, but I had two carving pumpkins leftover from Halloween. They had not been carved and were still in great shape, so I decided to use them. Getting the pumpkin ready for making beer was a chore. First I cut them in half and scraped out the insides. Then I cut the pumpkins into about 4 inch by 4 inch pieces. Then I trimmed off the rind. Then I put the chunks of pumpkin into two large stew pots and baked them in the oven for 1 hour at 350 degrees. At this point the pumpkin was soft enough to mash with a potato masher into the consistency of mashed potatoes. I weighed it to see how much I had and I was surprised to find out there was 25 pounds of mashed pumpkin. It was time to mash.

Some people recommended adding the pumpkin to the mash and some recommended adding it to the wort in the boil kettle. I chose to put the pumpkin in the mash. I crushed the grains and added them to my mash tun. I added all 25 pounds of the mashed pumpkin on top of the grains, then added the mash water and mixed it all up. Mixing it all up was a mistake. I should have mixed the grains and mash water and then put in the pumpkin and left it on top of the grain, maybe mixing it in a little but not completely. This way the grains would have been in the bottom of my mash tun making a good grain bed for sparging. You can probably see where this is going. After a 60 minute mash, I experienced my first stuck sparge. You hear about stuck sparges all the time, but until I experienced one myself I never fully realized what a pain they are. It took a lot of stirring and a lot of time but finally I had seven gallons of wort.

Needless to say because of the stirring involved with the stuck sparge, I had a lot of sediment in the wort, so to prevent scorching I stirred it constantly as the wort was coming to a boil. From this point, though, everything went well. I added 2 teaspoons of Irish moss about 20 minutes before the end of the boil. The spices along with the aroma hops went in with around 10 minutes left. I didn't want to overdo the spice, so I only used half a teaspoon of nutmeg and one teaspoon of cinnamon. Chilling the wort and transferring to the carboy went normally. The amount of proteins floating in the carboy was truly impressive. After they settled there was about six inches of trub, instead of the standard inch or two. I used an English ale yeast and it took off within a few hours.

Next time I'll use pie pumpkins, and I'll only use around five to ten pounds of pumpkin (instead of 25 pounds), and I'll add the mashed pumpkin to the top of the mash and mix it only with the top of the grain bed instead of all the way through. I'll let you try some of this batch of my "Pumpkin Pie Stout", and you can decide if it's worth the trouble to make some yourself!



A Visit with Penn Brewery by Chris Vandergrift



Over the Thanksgiving holiday, I took a trek to Penn Brewery, as it's not too terribly far from my relatives' homes. It is nestled in an old and slightly industrial looking block of Pittsburgh in an old brick building. The inside is very nice and decorated to look like a German beer hall. The menu is mostly German-style food and the beers tend toward that same idea. On draught they had: Penn Pilsner, Penn Dark, Penn Gold, Penn Weizen, Oktoberfest, St. Niklaus Bock, Dunkelweizen, and Penn Alt.

Because of the strange liquor laws in Pennsylvania, you are only allowed to buy beer by the case, so I didn't come back with many samples, but what I had on tap was very nice. I noticed that almost all the beers they make are lagers (the only exceptions using weizen yeast). This is a fairly impressive fact for a microbrewery, in my opinion – because most of them are quite good.

They also make a beer called Penndemonium, which is a 7% doppelbock (they call it a maibock), but appears a very clear and light yellow color. How do they do that? It is fantastic, but it is out of season and unavailable to buy and bring back to KY at this time of year.

As with most brewpubs, at Penn Brewery they have a glass wall between the dining area and the brewery so that the diners can watch the brewing process. It's a very well kept brewery compared to some I've seen. This shows with the quality of their lager beers, in my opinion.

If you're in the area, I definitely recommend stopping by and having a pint or two. ... or a sampler. The food looked good too.





Calendar of Events

January 2009

January BOCK Meeting

Monday, January 12 – 7:00pm-9:00pm

Location: The Red Mile

Iron Mash Judging

????

February 2009

February BOCK Meeting

Monday, February 9 – 7:00pm-9:00pm

Location: Mellow Mushroom

SODZ British Beer Comptition

???? @ Columbus, OH

Gravity Head at Rich O's

???? @ New Albany, IN

Cincinnati BOCKfest Entry Deadline

Friday, February 27

March 2009

Cincinnati BOCKfest Competition

Saturday, March 7

Location: Cincinnati

March BOCK Meeting

Monday, March 9 – 7:00pm-9:00pm

Location: Mellow Mushroom

April 2009

April BOCK Meeting

Monday, April 13 – 7:00pm-9:00pm

Location: Mellow Mushroom

Alltech Brew-Off

????

Tim Klarer's Birthday Party Alltech Brew-Off

????

Location: Midway

May 2009

May BOCK Meeting

Monday, May 11 – 7:00pm-9:00pm

Location: Mellow Mushroom

Lexington Beer Festival & Homebrew Competition

Saturday, May 16

Location: The Red Mile

LAGERS Camping Picnic

Fri-Sun, May 29-31

Location: TBA due to city financial difficulties

Bloatarian Open

????

Location: Cincinnati, OH

