



# FROTH

Newsletter of the Brewers of Central Kentucky

March 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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## Iron Mash 2007 Results

Congratulations to Nathan Harrison and Kevin Patterson for winning the 2007 Iron Mash Competition with their Belgian Dubbel. Also, congrats go out to Leah Diennes of the LAGERS for her win with a Scottish 80.

## 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

The Bourbon Barrel has been filled with 53 gallons of double brown ale for the NHC. Adam at the brewery is overlooking it and making sure nobody touches it for us. Thanks to Alltech for allowing us to store the beer and barrel in their cold warehouse.

## Beer, Food, Yum

Does anybody have a great recipe that fits extremely well with a particular beer (or that is cooked with a certain beer)? If so, let Chris know. We are going to have a couple small trial-runs of a beer and food pairing to see how it goes before we try to make a large event out of it.



**With regards to the 2008 NHC – from Tony Aiken**



I know it seems like there is a lot of farting around and people are not doing a very good job of relating information about the conference. Please realize, however, that this is not like putting together a club event. This is a conference for hundreds of people being put together by a bunch of volunteers working nights and weekends. None of the Bloatarians (or any one else doing the work) are getting paid for their time and none have experience with organizing a national conference. Things come together slowly; you can only schedule speakers and events so far in advance.

It is unfortunate that we are asked to register and pay before all the details are known but that is more a function of the level of the demand, rather than failure on part of the organizer's. As we get closer to the conference date more information will be forthcoming.

## **Speakers and Presentations for the NHC (thus far)**

### **Hop Substitution: How Do We Make the Beers We Want in This Crazy Hop Market**

**Michael Ferguson**

Director of Contract Brewing and Beer Training for BJ's Chicago Pizza & Brewery

### **Tips and Tricks for Brewing Better Beer**

**Jamil Zainasheff** - Two-time AHA Ninkasi Award winner, co-author of *Brewing Classic Styles*, and host of "The Jamil Show" on The Brewing Network

### **Using Fruit and Spice to Create Balance in Mead**

**Ken Schramm** - Author of *The Compleat Meadmaker*

### **The Sensory Evaluation of Bourbon Barrel-Aged Beer Or What The Hell did the Bourbon Barrel do to Our Beer?**

**Ken Ewing and Dave Harsh** - Members of the Bloatarian Brewing League

### **The Belgium Nobody Knows**

**Randy Mosher** - Author of *Radical Brewing*

### **An Overview of German Brewing Techniques and how to relate them to homebrewing**

**Steve Holle** - Author of the reference text *A Handbook of Basic Brewing Techniques*, and is a frequent contributor to *Zymurgy*, *The New Brewer*, and other technical and general interest publications about beer

### **Club Events - Activities, Competitions, Fun**

**Roxanne Westendorf** - Bloatarian Brewing League past president; BJCP Master Judge

### **The New BJCP Mead Exam**

**Gordon Strong** - Grand Master Judge and President of the Board of the Beer Judge Certification Program



## **The Competitions are Coming! – Chris V.**

The homebrew competition season starts around the beginning of June and it continues through August. There are some competitions outside of this gap, but the bulk of them happen during this time (peaking in July and August). I encourage all of you to go out and start brewing. In the past, we very rarely have a good showing of BOCK entries into any competition. I want this year to be the year that BOCK starts getting large numbers of entries into competitions ... and in turn, many wins. It would be great to hear “Damn, I guess those BOCK folks can brew some good beer,” instead of “Did we get more than three entries from BOCK this year?” The club will sponsor your first entry into any homebrew competition (NHC excluded). By entering a competition, you are not only getting good feedback on your brewing techniques, you are also furthering support of the craft of homebrewing. If nobody enters beers, competitions dwindle due to lack of funds and at that point, we’ve run out of reasons to get together and party with the LAGERS, FOSSILS, BLOATS, etc.

On a similar note, I am happy to let everybody know that the entire committee for the KY State Fair homebrew competition has been replaced and revamped. I took part in several discussion groups based around “How to make the competition better – because it sucks right now.” Interest has dwindled in the KY Fair over the past few years because of the terrible organization and planning, but I encourage everybody to give it another shot this year with the new format and new committee. ...Plus, it’s free to enter!!

## **Recipe of the Month**

### **Ray Daniels’ Smoked Porter**

5 Gallons; 70% Efficiency  
OG = 1.060; FG = 1.012  
IBU = 25; ABV = 6.3%

9 lb Pale Malt  
2 lb Smoked Malt  
1.5 lb Crystal 40L  
0.5 lb Carafa Special

1 oz Fuggle (5% aa) – 60 Mins  
0.5 oz Saaz (3.5% aa) – 10 Mins  
0.25 oz Saaz (3.5% aa) – 0 Mins

Single step infusion at 155F. Mash out at 168F for 20 mins. Boil for 1 hour. Yeast is Wyeast 1098 British Ale.





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## Calendar of Events

### 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: 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

### July 2008

#### **June BOCK Meeting**

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

#### **Indianapolis Brewers Cup**

Fri-Sat, July 11-12 - Indianapolis, IN

#### **Mountain Brewer Open**

Saturday, July 28 - Huntington, WV

#### **BOCK Iron Mash**

Saturday, July ?? - Iron Mash 2008



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