



# FROTH

Newsletter of the Brewers of Central Kentucky

May 2008

## 2008 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://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  
chris.vandergrift@gmail.com

## National Homebrewers Conference

Our Club Night booth will be a Kentucky front porch with bourbon barrels on it as well as 6 taps of homebrew. We will also be serving Burgoo to go with our beers. We will have a Burgoo tasting on Wednesday, May 14 to decide on the winning recipe. Everyone is invited.

## Beer and Camping

The LAGERS will be having their camping weekend on May 30 and 31 (Fri-Sat). This is a beer and food event that is not to be missed. In the past, BOCK has been allotted one cabin for our members – one cabin beds around 16. There are 15-20 beers on tap at all times and the food is not to be missed. Cost is \$15 or free if you bring a keg of beer.

## Recipe of the Month

### CV's Generic Weizen

OG = 1.052, FG = 1.012, ABV = 5.2%  
IBU = 15, Eff = 75%, Volume = 5 Gal

7 lb Wheat  
3 lb 2-Row Pale

1.0 oz Hallertauer – 3.2%aa – 60 min

Two step decoction mash is best for this beer unless you want to use ten tons of rice hulls. Drink it fresh as it doesn't have the best shelf life. Yeast = Wyeast 3068 Weihenstephan Weizen.



# NHC PRE-CONFERENCE EVENTS

## **Gourmet Beer Dinner on Tuesday evening, June 17, 2008, 6:30 p.m. to 9:30 p.m.**

Cincinnati may be known for more chili restaurants than any other city in the world, but it's a French bistro in a German city that will be hosting the first of our pre-conference activities on Tuesday, June 17. Jean-Robert de Cavel, a three-time James Beard Foundation Award Best Chef nominee, owns JeanRo Bistro. His group of restaurants includes the region's only Four Star Mobil and Four Diamond AAA restaurant. For this dinner his Chef de Cuisine, Christopher Burns, will focus on cuisine a la biere and will include unique offerings only for the AHA guests, along with a variety of special beers both on tap and in bottles chosen specifically for each course. The basic gourmet prix fixe dinner will consist of an amuse bouche (literally "mouth amuser", a small nibble), a choice of two soups and a choice of two salads, a choice of four entrees (seafood, poultry, beef or game, and vegetarian), and the chef's variations of desserts. The grand gourmet prix fixe dinner will include everything from the basic gourmet dinner plus a choice of two appetizers before the main entrée and a cheese course after dessert.

**Prices: \$75.00 per person for the basic gourmet dinner and \$95.00 per person for the grand gourmet dinner. Note that all prices include food, paired beers, water, coffee, tax, and gratuity. Transportation is not included. Attendance is limited to 50 people.**

## **Bourbon Trail Tour on Wednesday, June 18, 2008, 8:00 a.m. to 6:00 p.m.**

Take a bus trip through the rolling hills of Kentucky's Bluegrass Region to explore a portion of the Kentucky Bourbon Trail. This trail connects the nation's Bourbon distilleries, where you can see the art of Bourbon-making being practiced much as it was 200 years ago. Almost all of the bourbon consumed in the world is made in a small, defined area in Kentucky south and west of Cincinnati. Buses will head two hours south and visit two of the great distilleries: Buffalo Trace Distillery and The Woodford Reserve Distillery. After sampling some of the finest Kentucky Bourbons and eating a catered lunch at Woodford Reserve with renowned Kentucky chef David Larson, continue on to Alltech's Lexington Brewing Company. There, sample their Kentucky Bourbon Barrel Ale and gather ideas on how to barrel-age your own beer. This tour is sure to be a full taste of the unique flavors of the Bluegrass state!

**Price: \$60.00 per person including round trip transportation from the Sheraton Cincinnati North, all distillery and brewery tours, samples, and lunch. Attendance initially limited to 55. Note that there is some walking on this tour including some steep stairs and tight spaces. Due to the flammable and explosive nature of bourbon and the local statutes concerning smoking, there is absolutely NO SMOKING on this tour.**

## **Historic Zinzinnati Breweries & Bars Tour on Wednesday, June 18, 2008, 11:00 a.m. to 5:00 p.m.**

Take a guided bus and walking tour of Cincinnati's historic brewery district. In 1890, Cincinnati was the 3rd largest beer producer in the country by population, annually producing 4.2 barrels of beer per resident and shipping it across the country and around the world. Approximately 47 buildings from 14 different breweries still remain in Over-the-Rhine and the West End today. Our tour will start with lunch at Mecklenburg Gardens, one of the oldest (since 1865) traditional German restaurants and bars in the city. From there we will go to the Cincinnati Museum Center at Union Terminal to pick up our special tour guide, Jim Bruckmann. Jim is a direct descendant of the Bruckmann brewing family of Cincinnati (brewers under various brewery names from 1856-1950) and a member of the Queen City Chapter of the Brewery Collectibles Club of America. He will guide us through the West End and Over-the-Rhine districts to view many of the remaining brewery buildings in Cincinnati including the John Hauck Dayton Street Brewery, the Clyffside Brewery, the Jackson Brewery, the Kauffmann Brewery, and the Christian Moerlein Brewery. Don't be surprised to journey to the sub-basements and lagering tunnels of some of the breweries. Above ground, we will visit the John Hauck House Museum, to see this restored mansion on Cincinnati's original "Millionaire's Row" with its original antiques, furnishings and brewing memorabilia. There we will view a slide presentation on Cincinnati's brewing heritage. We will also stop by Grammer's, the best German pre-Prohibition bar in America; Arnold's Bar & Grill, the oldest (since 1861) bar in Cincinnati; and finally, the BarrelHouse Brewing Company. Beer tastings will be taking place at multiple locations.

**Price: \$50.00 per person including round trip transportation from the Sheraton Cincinnati North, all tours, samples, and lunch. Additional beverages and food will be available for purchase. Note that there is some walking on this tour including some steep stairs and tight spaces.**

## **BJCP Judges Reception on Wednesday evening, June 18, 2008, starting at 6:30 p.m.**

The BJCP welcomes its members to an evening dinner, social, and training event. We will sample and discuss some classic (and some not-so-classic) beers, and enjoy dinner together. Continuing Education Program points will be given to all attendees. This event is open only to BJCP members, but each member is allowed to bring a guest to join us for dinner. Attendance is limited, so don't wait too long!

## **Zinzinnati Pub Crawl on Wednesday evening, June 18, 2008, 6:30 p.m. to 11:30 p.m.**

Participants will have the opportunity to explore Hofbrauhaus Newport, the first authentic Hofbrauhaus in America. There they can drink liters of German beers made in accordance with the Reinheitsgebot, eat the best pretzels in town, or seize the opportunity to dance on tables to an oompah band. The pub crawl will also visit Newport's other beer attraction, the Beer Sellar on the Ohio River with its 60 taps and 120 bottles. Unusual for a pub crawl, the bus will stop at a retail liquor store—but not just any store, The Party Source! With over 2,500 beers represented and just enough square footage to keep them all cozy, The Party Source in Bellevue, Kentucky, serves as a one stop destination for seven day a week access to an unparalleled selection of microbrews and imports. Not to be missed, the pub crawl will visit the heart and soul of the city of Cincinnati at the Fountain Square. Here is arguably the best location of any Rock Bottom Restaurant & Brewery.

**Price: \$20.00 per person includes round trip transportation from the Sheraton Cincinnati North and transportation between stops. The price does not include food or beverages. Attendance is initially limited to 55 people.**



## April - June 2008 Private Collection

### Wyeast 2575PC Kolsch II

An authentic Kolsch strain from one of Germany's leading brewing schools. The rich flavor profile accentuates a soft malt finish. Low or no detectable diacetyl production. Will also ferment well at colder temperatures for fast lager type beers.

Attenuation                73-77%; Alc. Tolerance                10%; Flocculation: low  
Temperature Range    55-70°F (13-21°C)

### Wyeast 2450PC Denny's Favorite 50

A mainstay of one of our local homebrewers, Mr. Denny Conn, this terrific all-round yeast can be used for almost any style beer. It is unique in that it produces a big mouthfeel and helps accentuate the malt, caramel, or fruit character of a beer without being sweet or under-attenuating. A great yeast for extract brewers and for fruit beers.

Attenuation                74-76%; Alc. Tolerance                10%; Flocculation: low  
Temperature Range    60-70°F (15-21°C)

### Wyeast 3763PC Roeselare Ale Blend

A blend of lambic cultures including lactic bacteria. Produces beers with a complex, earthy profile and distinct pie cherry sourness from a *Brettanomyces* culture. Aging for up to 18 months is required for full flavor profile and acidity to develop. Will produce a very dry profile due to super-attenuative nature of mixed cultures.

Attenuation                80%+; Alc. Tolerance                11%; Flocculation: variable  
Temperature Range    65-85°F (18-30°C)





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

## Calendar of Events

### May 2008

#### **May BOCK Meeting**

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

#### **Burgoo Cookoff for the NHC**

Wednesday, May 14 7:00pm  
Location: Chris' House

#### **Brewing at Joel's**

Saturday, May 24 - 9AM  
Location: Versailles, KY

#### **Brewing and Camping with LAGERS**

Fri/Sat, April 30/31 - All Day  
Location: Louisville, KY

### 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

### August 2008

#### **Great Taste of the Midwest**

Saturday, Aug 9 - Madison, WI

#### **KY State Fair Judging**

Sunday, August 10 @ Noon  
Louisville Fair Grounds

#### **June BOCK Meeting**

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

#### **Beer & Sweat 2008**

Saturday, August 23 (Tentative)  
Cincinnati / Northern Kentucky

#### **BOCK Summer Party / Pot Luck**

Saturday, August ??

