



FROTH

Newsletter of the Brewers of Central Kentucky

October 2007

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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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On Tap News

Iron Mash 2007

BOCK INGREDIENTS

Malts

5 lbs. 2-Row Pale Malt – 1.5L
5 lbs. Pilsner Malt – 2L
1 lb. CaraPils – 27L
1 lb. CaraMunich I – 45L
1 lb. CaraMunich III – 75L
1 lb. Carafa II Malt – 380L
1 lb. British Chocolate Malt – 338L
1 lb. Dark Candi Sugar – 275L

Hops

1 oz. Hersbrucker (GER) – 4.5%aa
1 oz. Perle (GER) – 7.5%aa

Other

n/a

LAGERS INGREDIENTS

Malts

15 lb. 2-Row Pale Malt – 1.5L
1 lb. Chocolate Malt – 338L
2 lb. Flaked Oats – 2L
1 lb. CaraVienne – 22L
1 lb. Candi Sugar, Dark – 275L

Hops

1 oz. Hallertauer (GER) – 3.2%aa
1 oz. Challenger (UK) – 6.5%aa
1 oz. EKG (UK) – 5.0%aa

Other

1 oz. Corriander
1 oz. Bitter Orange Peel
1 lb. Bag Mini-Marshmallows
4 Packets Instant Cocoa Mix

Music City Brew-Off

Paul, Tony, Chris, Joel D. and Kevin P. judged in Nashville. Chris won a second place with a Brown Ale and a third place with a Witbier.

December Meeting Gift Exchange

Bring a wrapped gift for the December meeting. The gift should be \$20 minimum and beer or brewing related. We will be doing the usual gift stealing (white elephant?) process for choosing gifts.

Book Your Room for Nationals!

“Plans for the 2008 National Homebrew Convention, to be held here in Cincinnati, are coming along nicely. We have finally filled all of our major jobs, and are now working on filling out the many working staff positions. I am also pleased to announce that two additional clubs, The Brewers of Central Kentucky (BOCK, Lexington), and The Greater Huntington Homebrewers Association (GHHA, Huntington, WV), have joined us as co-sponsors. Both BOCK and GHHA are long-time supporters of Beer and Sweat. This means we now have eight clubs (BBL, CMI, DRAFT, SODZ, LAGERS, FOSSILS, plus BOCK and GHHA) acting as co-sponsors!

Our host hotel is already starting to fill up, and the AHA has not even started to advertise. At this year's convention in Denver, we handed out flyers for 2008 that had the booking information for the hotel on them. Based on this one promotion alone the hotel is already over half full! The AHA has now added the hotel information to their convention site (<http://www.beertown.org/events/hbc/index.html>), and it is possible that the primary hotel will fill up before the end of the year. (There is a secondary hotel that will be available just across the parking lot from the main hotel.) If you plan to spend any nights at the main hotel, I *strongly* suggest you book your room now! (No deposit is required, and the hotel's cancellation policy is very liberal.) You can find the booking information at www.starwoodmeeting.com/book/brewer. For planning purposes, the pre-conference events, including tours and pub crawl, start on Wednesday, June 18th. The main conference starts on Thursday, and the big evening events get under way with *Pro Brewers Night*. Friday is the meat of the Technical Sessions (including the Bourbon Barrel Beer session), and Friday night is the granddaddy of all homebrew events, *Club Night*. The Technical Sessions continue Saturday, with the *Grand Banquet*, including announcing the winners of the *National Homebrew Competition*, on Saturday night.

The heavy planning will get really rolling after the first of the year. We will be asking for many hands to help with tasks big and small throughout the convention. We'll probably need a total staff pushing 75 people. If you're interested in helping out, please let us know! If you're not interested, well, we're going to draft some of you anyway :-). Thanks in advance for your help in turning this into an event to remember!” – R. Westendorf

Dates: June 19 – June 25

Keynote Speaker: Jim Koch, Samuel Adams Brewing Company

Flute Glass



The world of champagne lends elegance to certain types of beer. Long and narrow bodies ensure that carbonation doesn't dissipate too quickly and showcase a lively carbonation or sparkling color. Stems will often be a bit shorter than the traditional champagne glass, but not necessarily.

Benefits: Enhances and showcases carbonation. Releases volatiles quickly for a more intense upfront aroma. Best used for very effervescent beers such as Belgian Brut beers or Fruit Lambics.

Goblet (or Chalice)



Majestic pieces of work, ranging from delicate and long stemmed (Goblet) to heavy and thick walled (Chalice). The more delicate ones may also have their rims laced with silver or gold, while the heavy boast sculpture-like stems. Some are designed to maintain a 2-centimeter head. This is achieved by scoring the inside bottom of the glass, which creates a CO2 nucleation point, and a stream of eternal bubbles and perfect head retention as a result.

Benefits: Eye candy. Designed to maintain head. Wide-mouthed for deep sips. Best used for strong Belgian Ales.

Pilsner Glass (or Pokal)



Typically a tall, slender and tapered 12-ounce glass, shaped like a trumpet at times, that captures the sparkling effervesces and colors of a Pils while maintaining its head. A Pokal is a European Pilsner glass with a stem.

Benefits: Showcases color, clarity and carbonation. Promotes head retention. Enhances volatiles. Best used for Pilsners, standard lagers, red ales, etc.

Pint Glass (or Becker, Nonic, Tumbler)



Near cylindrical, with a slight taper and wide-mouth. There are two standard sizes, the 16-ounce (US Tumbler - the pour man's pint glass and most common) or the 20-ounce Imperial (Nonic), which has a slight ridge towards the top, a grip of sorts and helps in stacking them. The 20-ounce version is preferred to accommodate more beer or beers with large crowning heads. A Becker is the German equivalent, tapering at the top.

Benefits: Cheap to make. Easy to store. Easy to drink out of. Best used for beers with low levels of carbonation or standard ales/lagers such as English Bitters, Irish Red Ales, Irish Stouts, Scottish Ales.

Stange (Slender Cylinder)



A traditional German glass, stange means "stick" and these tall, slender cylinders are used to serve more delicate beers, amplifying malt and hop nuances. Substitute with a Tom Collins glass.

Benefits: Tighter concentration of volatiles. Best used for Altbiers and Kolsch.

Tulip



A stemmed glass, obviously tulip-shaped, wherein the top of the glass pushes out a bit to form a lip in order to capture the head and the body is bulbous. Scotch Ales are often served in a "thistle glass," which is a modified tulip glass that resembles Scotland's national flower.

Benefits: Captures and enhances volatiles, while it induces and supports large foamy heads. Best used for Belgian Ales, Saisons, Scotch Ale.

Weizen Glass



Nothing beats serving your Weizenbier (wheat beer) in an authentic Bavarian Weizen Glass. These classy glasses, with their thin walls and length, showcase the beer's color and allows for much headspace to contain the fluffy, sexy heads association with the style. Most are 0.5L in size, with slight variations in sizes. Forget the lemon garnish, the citric will kill the head.

Benefits: Specifically produced to take on volume and head, while locking in the banana-like and phenol aromas associated with the style. Best used for weizen beers and beers that create a large head.



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Calendar of Events

October, 2007

27 (Sat) Oktobersbest Brew-Off

@ Cincinnati, OH

<http://www.maltinfusers.org/>

November, 2007

10 (Sat) Wizard of SAAZ Brew-Off

@ Akron, OH

<http://hbd.org/saaz/wos>

12 (Mon) November BOCK Meeting

7-9PM @ Mellow Mushroom

?? (Sat) Thanksgiving Dinner/Party

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December, 2007

10 (Mon) December BOCK Meeting

7-9PM @ Mellow Mushroom

Gift Exchange

January, 2008

14 (Mon) January BOCK Meeting

7-9PM @ Mellow Mushroom

