



BOSMOPOLITAN

THIS FRIDAY!

The Great Feast of Floatis Bloatus

Norwood Community Center . Oct 15 . 7PM

It's time again for the Feast of Floatis Bloatus (aka Beer and Food)! Come to the Norwood Community Center for our annual pot luck. The only rule is that each dish must have been cooked with beer as an ingredient. If possible, bring a beer to pair with the food you cooked. Electrical outlet strips will be provided for those who are bringing crock pots.

The meeting starts promptly at 7PM. Come hungry and thirsty!

Norwood Community Center, 1810 Courtland Ave Cincinnati, OH 45212

Cincinnati's German Brewing Heritage

German Heritage Museum . Oct 24 . 2PM

On Sunday, October 24th, Brian Becker will present, "Cincinnati's German Brewing Heritage" at the German Heritage Museum. You might want to contact Brian (gatorflyer@insightbb.com) for more details, but it will concentrate on older German-American styles, pre-1900. There will be several tastings included as part of the talk. The museum is at 4764 West Fork Rd. in the West Fork Park of Green Township, located close to the North Bend Road exit off I-74. The presentation begins at 2:00.



october 2010

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Bosmopolitan is the official newsletter of the Bloatarian Brewing League (BBL), the original homebrew club of the Greater Cincinnati area. Annual dues are \$24 (or \$2/month pro-rated), and include an electronic subscription to this newsletter.

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Meeting Policy

All members and guests are required to abide by the following rules at all club meetings and events: Learn something new, teach something you know, bring something good to share (bring more than you drink), taste small samples, give other brewers lots of comments (good or bad) on their beers, and don't drive if you feel even slightly affected.

BBL Minister of Propaganda / Newsletter Editor

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Advertising Rates

Advertising is graciously accepted.

The rates are as follows:

Full page: 1 issue: \$32, 3 issues: \$75

Half Page: 1 issue: \$17, 3 issues: \$40

Quarter Page: 1 issue: \$10, 3 issues: \$25

Contact the editor for more information, including submission requirements. Back issues are available at no cost on the BBL website at www.bloatarian.org/

Club Officers 2009-2010

President: RAY SNYDER
president@bloatarian.org

Vice President: JIM FOSTER
vp@bloatarian.org

Treasurer: MIKE CARVER
treasurer@bloatarian.org

Secretary: BRYAN EVENSON
secretary@bloatarian.org

BBL Membership Application

Yes, I want to become the best homebrewer I can be, learn more about the art and science of brewing, and especially participate in the secret Bloatarian ceremonies!

I certify that I am of legal age to consume alcoholic beverages, with a sincere interest in homebrewing, and am willing to abide by the club bylaws and other reasonable decisions of the club officers. I promise to behave responsibly around alcoholic beverages.

By joining and/or attending BBL activities, I agree to take full responsibility for my own actions and waive any and all claims against the club, club officers, members, or their designates.

I also have \$24 (or \$2/month pro-rated) to spare, so sign me up!

NAME: _____

PHONE: _____

ADDRESS: _____

CITY, STATE, ZIP: _____

EMAIL ADDRESS: _____

Signature (required)

Return this form along with check (payable to the Bloatarian Brewing League) to:
Mike Carver
998 Mistflower Lane, Florence, KY 41042

Or join/renew online at www.bloatarian.org and make a secure payment via PayPal

Upcoming Competitions

12/11/2010

2nd Annual Fugetaboutit Homebrew Competition

Chattanooga, TN <http://www.barleymob.com/>

Contact: Anthony Giannasi tony@barleymob.com

Phone: (423) 762-8741

Entry Fee: \$6 per entry

Entry Deadline: 11/20/2010

02/19/2011

Bluff City Brewers Annual Homebrew Competition

Memphis, TN <http://memphisbrews.com/>

Contact: michael lee midsouthmalts@bellsouth.net

Phone: (901) 682-1293

Entry Fee: \$ 7.00

Entry Deadline: 02/04/2011

01/15/2011

Wizard of SAAZ IV

Akron, OH <http://hbd.org/saaz/wos.html>

Contact: Mike Krajewski kujo@nccrs.com

Phone: (440) 327-3171

Entry Fee: \$7.00 first entry, \$5.00 each thereafter

Entry Deadline: 01/04/2011

2/19/2011

Bluff City Brewers Annual Homebrew Competition

Memphis, TN <http://memphisbrews.com/>

Contact: michael lee midsouthmalts@bellsouth.net

Phone: (901) 682-1293

Entry Fee: \$ 7.00

Entry Deadline: 02/04/2011

Find more competitions here:

http://www.bjcp.org/apps/comp_schedule/competition_schedule.php

Board meetings are held on the first Monday of the month at varying locations noted within the calendar and elsewhere in the newsletter. Meetings begin at 7:00 with a toast to cenosilicaphobia. All members are welcomed to attend. It's a good forum to discuss club business, new topics, not to mention a good excuse to get out of the house and enjoy a few good beers!

Brewing Trappist Beers – Notes from the session:

Brewing Trappist Beers

- The flavor of Trappist beers are primarily derived from characteristics of the yeast
- The flavors derived are very dependent on temperature, oxygenation level, pitching rate, wort gravity, and even fermenter geometry.
 - Westmalle yeast is also used by Achel and Westvleteren
 - White Labs 530 Abbey Ale and Wyeast 3787 Trappist High Gravity
 - Westmalle Dubbel: yeast is pitched at 64°F (18°C), top temperature 68°F (20°C), fermentation in closed squares
 - Achel Bruin: yeast is pitched at 63-64°F (17-18°C), top temperature 72-73°F (22-23°C), fermentation in conical tanks
 - Westvleteren 8: yeast is pitched at 68°F (20°C), top temperature 82-84°F (28-29°C), open fermentation
- Other Trappist yeasts
 - Chimay: White Labs 500 Trappist Ale and Wyeast 1214 Belgian Abbey
 - Rochefort: White Labs 540 Abbey IV and Wyeast 1762 Belgian Abbey II
 - Orval: White Labs 510 Belgian Bastogne Ale, not available from Wyeast
- Yeast is essentially a dry English ale yeast, with some mutation
- Orval adds *Brettanomyces Bruxellensis* (White Labs 650, Wyeast 5112) at bottling
- Other Belgian, non-Trappist Yeasts
 - Achouffe: White Labs 550 Belgian Ale and Wyeast 3522 Belgian Ardennes
 - Duvel: White Labs 570 Belgian Golden Ale and Wyeast 1388 Belgian Strong Ale
 - Corsendonk: Wyeast 3538 Leuven Pale Ale
 - Unibroue: Wyeast 3864 Belgian/Canadian ale
 - Blends: White Labs 575 Belgian Blend, believed to be 500 (Chimay), 530 (Westmalle), and 550 (Achouffe)
- Very little data available on pitch rates and oxygenation
 - General rule: more “stressful” conditions, lower O₂, lower cell count, produce more phenolics, esters, and higher alcohols (also true of higher temperatures)
 - Most Trappist beers pitched at rates far below American norms
- One more point about temperature:
 - Start cool, let it rise slowly
 - If the temperature spikes, then falls, the yeast may shut down

Recipes

- Sugar
 - Trappist beers should finish dry. This is partly accomplished by using sugar at rates up to 20%.
 - All sugars are not the same! Trappists use solid candi sugar (Orval uses syrup), not corn sugar or cane sugar.
 - Blind tests have shown that the candi sugar beers are strongly preferred. When served young, there is little to no difference.
 - When aged, the candi sugar beers are consistently better.



Rochefort 8, Belgian Strong Dark Ale

This recipe is not exactly the same as brewed by Rochefort. It is the result of a collaboration between Belgian homebrewers and Rochefort's Brewmaster, Gumar Santos. The intent was to develop a homebrew clone as close to Rochefort 8 as possible.

- 9.9' Belgian Pilsner malt (70%)
- 1.5' Cara-Munich (10%)
- 1.33' dark candi sugar (10%)
- 0.5' flaked maize (4%)
- 0.5' Special B (4%)
- 0.2' Carafa I (2%)
- 1/3 ounce ground coriander (last 5 minutes of boil)

OG is 1.080.

Mash temperature should be low

Rochefort uses a step mash, 135-145-165-172°F (57-63-74-78°C)

Most homebrewers use a single-infusion at 146-148°F

Mash should not be too thick, no thicker than 1.25 quarts per pound, hard water (Cincinnati tap water is fairly close)

Boil time is 90 minutes

Hops

- 1.5 oz Styrian Goldings for 75 minutes
 - 2/3 oz Hallertau for 30 minutes
 - 1/3 oz Hallertau for 5 minutes
- Approximately 32 IBUs

Fermentation

Rochefort has a unique procedure. Seven consecutive batches, Tuesday through Friday, are added to the same conical. At the end the conical is half full. Fermentation is held at 76°F. On Monday it is bottled. That's less than one week from brewing to bottling. NOT RECOMMENDED FOR HOMEBREWERS!

I start fermentation at 65°F, and allow it to rise to the mid-70's°F. Allow plenty of time to ferment out.

Target FG is 1.009.

Bottle conditioning is traditional

3.5 volumes of CO₂

Tripel

This is my recipe (Rob), not necessarily a copy of any existing beer.

- 11.5' Belgian Pilsner malt (87%)
- 0.25' Aromatic malt (2%)
- 1.5' clear candi sugar (11%)

OG 1.087

Mash at 148°F for 90 minutes

Boil 90 minutes

Hops

- 1.0 oz Styrian Goldings for 60 minutes (approximately 24 ibus)
- 1/3 oz each Hallertau and Tettnang for 15 minutes
- ½ ounce Saaz for 5 minutes

I prefer White Labs 550 Belgian Ale (Achouffe)

Start fermentation at 65°F for at least 2 days, then raise into the mid-70's°F

Target FG is 1.008

beers served included:

Westmalle Dubbel

Westmalle Tripel

La Trappe Dubbel

La Trappe Quad

Chimay Premiere (Red)

Chimay Cinq Cents (White)

Chimay Reserve (Blue)

Achel Extra

Orval

Rochefort 6, 8, and 10

St. Bernardus (in lieu of Westvleteren)

Dubbel

This is my recipe (Phil), not necessarily a copy of any existing beer.

OG 1.066

FG 1.009

ABV 7.7% (Calculated)

IBU 28 (Calculated)

| Ingredients: | Percent of Gravity Weight |
|--------------------------|----------------------------|
| Belgian Pils | 58.5% |
| Belgian aromatic | 7.5% |
| Munich | 3.5% |
| Caravienne | 3.5% |
| Special B | 3.5% |
| Wheat Malt | 8.5% |
| Caramunich | 3.5% |
| Belgian Biscuit | 3.5% |
| Dark candi sugar - rocks | 8.0% |
| Chocolate malt 350° L | 2.0 oz. (for 5 gal. batch) |

3.0 oz. Styrian Goldings @ 3.5% AA for 60 minutes.

0.5 oz. Kent Goldings @ 4.5% AA for 60 minutes.

0.5 oz Irish Moss for each 5.0 gallons of wort and a yeast nutrient during last 10 to 15 minutes of boil.

Yeast: Combination of WLP 530 (Westmalle) and WLP 550 (Chouffe) yeast. Use the Mr. Malty pitching calculator (www.mrmalty.com) to calculate the amount to pitch and multiply it by 85% to allow for adequate yeast reproduction to create the appropriate level of spicy phenolic character. You can make starters, pitch multiple vials, or pitch slurry from a previous lower alcohol fermentation to get the appropriate amount of yeast.

Process:

Mash grains at 148° F for 90 minutes.

Boil wort for 90 minutes. Add hops for last 60 minutes. Add Irish Moss and yeast nutrient during last 10 to 15 minutes. Chill wort to 68° F and pitch yeast. Ferment at 68° F for 7 days. Transfer to secondary for 2 weeks at 68° F. Force carbonate or bottle condition.

To bottle condition add 7/8 c. corn sugar and ¼ tsp. of a neutral dry yeast such as Safbrew S-33 or T-58 , or Danstar Nottinghamn and condition at 70 - 75° F for 1 week and then lower temperature to 68° F for two more weeks. While the beer is ready to drink after this conditioning period it will improve over the next 6 months.

Orval Recipe

This is my recipe (Rob), not necessarily the exact same as Orval uses.

| | |
|-------------------|------------|
| Belgian Pale | 6.5' (72%) |
| 20° L Caramel | 0.5' (6%) |
| Aromatic | 0.5' (6%) |
| Clear candi sugar | 1.5' (16%) |

OG target is 1.055. Adjust grain amount as necessary for your efficiencies.

Mash at 145° F (63° C) for 90 minutes

Raise to 162° F (72° C) for 20 minutes

Boil 60 minutes

1.5 oz Styrian Goldings in 40 min (29 ibu)

0.5 oz Hallertau in 40 min (7 ibu)

Start fermentation at 57° F (14° C), allow to rise to 72° F (22° C) over four days

FG target is 1.004

Dry hop with 0.5 oz Styrian Goldings for two weeks at 59° F (15° C)

Wyeast 3112 Brettanomyces Bruxellensis added to secondary

Bottle condition with heavy wall bottles, add fresh yeast at bottling

References

- Brew Like A Monk, Stan Hieronymous
- “Plastic Yeast Strains from Belgium and Germany: Learning to Compromise”, Stan Hieronymous, presented at the 2010 NHC, available on-line
- “Sugars of Tripel”, Ted Hausotter, presented at the 2010 NHC, available on-line

October Board Meeting Minutes

10.4.10 . Ray Gerdes' Delhi Domain

In attendance: Mike C., Ray S., Dick M., Ray G., Phil and Peggy M., Bryan E., Mark H., Dave H., recently declared "brewer" John Z.

Meeting started at 7:45 PM

October Meeting: Beer and Food (aka The Great Feast of Floatis Bloatis). Bryan E. to check on who has supplies and to round up extension cords.

Nominations: Nominations are open through the October club meeting. Ray suggested nominating Andy for President. Ray realized Andy's wife would beat him senseless and rescinded the nomination.

November Board Meeting: Location is open. Phil and Peggy Meyer offered to host the meeting and the board approved.

November Meeting: Beer and Cheese? Phil M. will check with the Westendorfs to see if they are up for running the event again, and Mike C. will check if Ed Westemeier is interested in contributing. Board approved small budget for purchasing cheese and possibly beer. Budget for trip to Belgium to purchase beer and cheese was again denied.

December: Beermas! Board meeting to be at first location. Ray is making list of stops. If you have a request for a place to go, talk to Ray.

January: Holiday Party. Club would like to hold at the Terraqua Club again, but realized we haven't reserved location yet. Mike C. is to check into January availability and reserve date.

Ray S. to check with Brian B. for details for bus trip.

Board discussed making a small donation to the Norwood Senior Community Center. Board approved; Mike C. to include in next check to the Center.

Meeting adjourned two minutes after Dave Harsh arrived.

Quote: *"It was a reasonably good hole."* John Z.

JA-EEEP!!

Beer & Sweat Winners

yes, a bit late...

BEST OF SHOW

BEST OF SHOW RUNNER UP

BEST OF SHOW 2ND RUNNER UP

KING SWANKEY AWARD

CORNY AWARD

BOSMO AWARD

PEOPLE'S CHOICE AWARD

Darren Goad 6C Kolsch

Ken Ewing, Joe Dolwig 3B Oktoberfest/Marzen

Bob Stephenson, Dick Mahiques 14B American IPA

BBL

Keith Kost

Keith Kost

Ken Ewing, Joe Dolwig 13F Russian Imperial Stout

TABLE 1 - SODA

| | | |
|-----------------------------------|--------|-----------|
| Frank Barickman, Porter Barickman | SODZ | Root Beer |
| Julie Bensing | LAGERS | Soda |
| Leah Dienes, Denise Szostak | LAGERS | Soda |

TABLE 2 - LIGHT LAGER/PILSNER

| | | | |
|-----------------------|-----|----|-------------------------|
| Ronald Mahan | BBL | 1B | Standard American lager |
| Ken Ewing, Joe Dolwig | BBL | 2A | German Pilsner (Pils) |
| Ronald Mahan | BBL | 1C | Premium American Lager |

TABLE 3 - AMBER AND DARK LAGER

| | | | |
|-----------------------|------|----|---------------------|
| Ken Ewing, Joe Dolwig | BBL | 3B | Oktoberfest/Marzen |
| Frank Barickman | SODZ | 4A | Dark American Lager |
| Michael Kling | BOCK | 3A | Vienna Lager |

TABLE 4 - BOCK

| | | | |
|-----------------------|-------|----|---------------------|
| Ronald Mahan | BBL | 5C | Doppelbock |
| Ken Ewing, Joe Dolwig | BBL | 5A | Maibock/Helles Bock |
| Armand Houle | TRASH | 5C | Doppelbock |
| Phil McDermott | BBL | 5C | Doppelbock |

TABLE 5 - LIGHT HYBRID (CREAM ALE/BLONDE/KOLSCH)

| | | | |
|-----------------|-------|----|-----------|
| Darren Goad | | 6C | Kolsch |
| Keith Kost | TRASH | 6C | Kolsch |
| Frank Barickman | SODZ | 6B | Blond Ale |

TABLE 6 - LIGHT HYBRID (AMERICAN WHEAT OR RYE)

| | | | |
|--------------|--------|----|----------------------------|
| Armand Houle | TRASH | 6D | American Wheat or Rye Beer |
| Tim Thomas | LAGERS | 6D | American Wheat or Rye Beer |
| Gregg Wilson | BBL | 6D | American Wheat or Rye Beer |

TABLE 7 - AMBER HYBRID

| | | | |
|------------------------------|-------|----|-------------------------|
| Dick Mahiques | | 7B | California Common Beer |
| Jeff Beagle | BOCK | 7C | Dusseldorf Altbier |
| Keith Kost | TRASH | 7C | Dusseldorf Altbier |
| John Carrico, Nate Huneycutt | | 7A | Northern German Altbier |

TABLE 8 - ENGLISH PALE ALE

| | | | |
|----------------------------|----------|----|-----------------------------|
| Eric Tepe | BBL | 8C | Extra Special/Strong Bitter |
| Andy Hartzell, Bill Bolger | Schbozel | 8C | Extra Special Bitter |
| Keith Kost | TRASH | 8B | Special/Best/Premium Bitter |

TABLE 9 - ENGLISH BROWN/SCOTTISH AND IRISH ALE

| | | | |
|--------------------------------|------|-----|---------------|
| Frank Barickman | SODZ | 11A | Mild |
| Debbie Mahiques, Dick Mahiques | BBL | 9D | Irish Red Ale |
| Phil McDermott | BBL | 9D | Irish Red Ale |

TABLE 10 - AMERICAN PALE ALE

| | | | |
|------------------|--------------|-----|-------------------|
| Jim Matt | MECA Brewers | 10A | American Pale Ale |
| Bob Masters | CMI, BBL | 10A | American Pale Ale |
| Jennifer Crofoot | CMI | 10A | American Pale Ale |

TABLE 11 - AMERICAN AMBER AND BROWN ALE

| | | | |
|-------------------------|-------|-----|--------------------|
| Keith Kost | TRASH | 10C | American Brown Ale |
| Curt Kroger, Erin Clark | BBL | 10B | American Amber Ale |
| Jeff Fortney | DRAFT | 10C | American Brown Ale |

TABLE 12 - PORTER

| | | | |
|------------------------------|------|-----|---------------|
| Frank Barickman | SODZ | 12B | Robust Porter |
| Patrick Woods, Kurt Roberts | | 12B | Robust Porter |
| Ronald Mahan | BBL | 12B | Robust Porter |
| John Carrico, Nate Huneycutt | | 12B | Robust Porter |

TABLE 13 - STOUT

| | | | |
|---------------------------------|-----|-----|------------------------|
| Ken Ewing | BBL | 13F | Russian Imperial Stout |
| Ronald Mahan | BBL | 13F | Russian Imperial Stout |
| Ryan Carskadon, Adam Rauckhorst | | 13E | American Stout |

TABLE 14 - ENGLISH AND AMERICAN IPA

| | | | |
|-------------------------------|-----|-----|--------------|
| Bob Stephenson, Dick Mahiques | BBL | 14B | American IPA |
| Patrick Woods, Kurt Roberts | | 14B | American IPA |
| Michael Carver | BBL | 14B | American IPA |
| Dick Mahiques, Bob Stephenson | BBL | 14B | American IPA |

Election 2010

Prepare Ye for Elections! We will soon be electing a new Bloated Board for the 2011-2012 term.

Now is the call for nominations for President, Vice President, Secretary, Treasurer and especially Newsletter Editor (wink wink, nudge nudge). If you are interested or have questions to ask, please talk to any one of the current officers or an experienced Bloat. November is a short 6 months away and **we need YOU** to keep this club going!

BIBL WANTS YOU!



TABLE 15 - IMPERIAL IPA AND STRONG ALE

| | | |
|---------------------------------|-----------|---------------------|
| Ryan Carskadon, Adam Rauckhorst | 14C | Imperial IPA |
| Keith Kost | TRASH 19C | American Barleywine |
| Keith Kost | TRASH 14C | Imperial IPA |

TABLE 16 - GERMAN WHEAT AND RYE

| | | |
|--------------|----------|------------------------------|
| Ronald Mahan | BBL 15D | Roggenbier (German Rye Beer) |
| Vic Gonzales | SODZ 15A | Weizen/Weissbier |
| Ronald Mahan | BBL 15A | Weizen/Weissbier |

TABLE 17 - BELGIAN AND FRENCH ALE

| | | |
|------------------------------------|--------------------------------|---------|
| Armand Houle | TRASH 16A | Witbier |
| Eric King, Clayton Cummings | FBI 16C | Saison |
| Tim Powell, Mark Evans, Ryan Horan | Ipsos Facto Good Beer Club 16A | Witbier |
| Jeff Fortney, Garth Wilks | DRAFT 16C | Saison |

TABLE 18 - BELGIAN SPECIALTY AND SOUR ALE

| | | |
|------------------|-----------------------------|------------------------------|
| Keith Kost | TRASH 16E | Belgian Specialty Ale |
| Keith Kost | TRASH 17C | Flanders Brown Ale/Oud Bruin |
| Steven Llewellyn | Bloomington Hop Jockeys 16E | Belgian Specialty Ale |

TABLE 19 - BELGIAN STRONG ALE

| | | |
|----------------------|------------|---------------------------|
| Keith Kost | TRASH 18D | Belgian Golden Strong Ale |
| Armand Houle | TRASH 18A | Belgian Blond Ale |
| Chuck and Terri Harp | LAGERS 18E | Belgian Dark Strong Ale |
| Keith Kost | TRASH 18E | Belgian Dark Strong Ale |

TABLE 20 - FRUIT BEER

| | | |
|--------------------------------|-----------|------------|
| Don Tomino | TRASH 20A | Fruit Beer |
| Kevin Spatz, Brian Becker | BBL 20A | Fruit Beer |
| Debbie Mahiques, Dick Mahiques | BBL 20A | Fruit Beer |
| Armand Houle, Don Tomino | TRASH 20A | Fruit Beer |

TABLE 21 - SPICE/HERB/VEGETABLE

| | | |
|--------------------|------------|--------------------------------|
| Keith Kost | TRASH 21A | Spice, Herb, or Vegetable Beer |
| Ronald Mahan | BBL 21A | Spice, Herb, or Vegetable Beer |
| Jenny Thomas | LAGERS 21A | Spice, Herb, or Vegetable Beer |
| Travis Gortemiller | 21A | Spice, Herb, or Vegetable Beer |

TABLE 22 - SMOKE FLAVORED AND WOOD AGED

| | | |
|-------------|------------|-------------------|
| Keith Kost | TRASH 22A | Classic Rauchbier |
| Keith Kost | TRASH 22C | Wood-Aged Beer |
| Leah Dienes | LAGERS 22B | Other Smoked Beer |
| LAGERS CLUB | LAGERS 22C | Wood-Aged Beer |

TABLE 23 - SPECIALTY BEER

| | | |
|---------------|-----------|----------------|
| Ronald Mahan | BBL 23A | Specialty Beer |
| Doug Lasanen | BBL 23A | Specialty Beer |
| Don Tomino | TRASH 23A | Specialty Beer |
| Andy Melchers | BBL 23A | Specialty Beer |

TABLE 24 - MEAD AND CIDER

| | | |
|--------------|---------|-----------------------------|
| Ray Spangler | BBL 28D | Other Specialty Cider/Perry |
| Ray Snyder | BBL 24C | Mead |

see you next year at
BEER AND SWEAT
 THE WORLD'S LARGEST KEG-ONLY HOMEBREW COMPETITION

2010-2012 AHA Club-Only Competitions

Bryan Evenson

If you are interested in entering, bring two bottles (or a 2-Liter filled from a keg, or the whole keg!) to the meeting which we will be selecting our club entry. As a reminder, if we select your entry, it is your duty to package and ship your beer in time for the competition. Some of the competitions occur soon after we select our entry. If you won't be able to ship your entry yourself, then supply two extra bottles (brown or green bottles, 10 to 14 oz) and we'll take care of shipping your entry if we select your beer.

Go to http://www.beertown.org/homebrewing/club_only/index.html for more information on the AHA Club-Only Competitions.

January/February 2011

English Pale Ales (BJCP Category 8)

Selection at December board meeting

Entry due to CA January 28

March/April 2011

Bock (BJCP Category 8)

Selection at April board meeting

Entry due to OK by April 16th

May 2011

Angel's Share - Wood Aged Beers (BJCP Category 22C)

Selection at May board meeting

Entry due to NY by May 12th

August 2011

Mead (BJCP Category 24-26)

Selection at July board meeting

Entry due to ND by TBD

September/October 2011

Specialty/Experimental/Historical Beers (BJCP Cat 23)

Selection at August board meeting

Entry due to PA by TBD

November/December 2011

Hail to Hefeweizen (BJCP Category 15)

Selection at September board meeting

Entry due to IN by TBD

January/February 2012

TBD (BJCP Category ?)

Selection at December board meeting

Entry due to IL by TBD

March/April 2012

Stout (BJCP Category 13)

Selection at February board meeting

Entry due to CO by TBD

May 2012

Scottish and Irish Ale (BJCP Category 9)

Selection at April board meeting

Entry due to TX by TBD

FUTURE BOARD MEETINGS

Board meetings for the year will be held at these dates and locations:

November 1, 2010

Phil & Peggy Meyers

6709 Devonwood Dr.,

Cincinnati, OH. 45224

They are located in North College Hill West of Winton Rd., East of Hamilton Ave., North of North Bend and South Galbraith.

December - TBD

OVERHEARD AT BEER & PROPANE

Hey John, do you have a big one? - DebM

They should be our slaves by now, shouldn't they? The English I mean. - JZ

It's good to have a cigar, cause then you don't smell the other stuff. - BM

Mary needs something for her C-PAP. - KE ; I'll plug her in. - KH

Re: quotes: They're more interesting when you're sober. - RW

Who the fuck put Hardman in charge of this? - RS

When that donkey went off at 4 in the morning, I knew Zeller was up. - RS

Your trash sack looks like a hanging goat carcass. - RS

...One Dick under Gordon, hollowed by the brain. - DH about DM and then continues...

Thy Lambic come, thy swill be done. In Minnesota as it is in Dayton. But deliver us from blending and deliver us from Listermann's weevil.

I had Dick in the palm of my hand - TM; You can work on Dick and I'll handle Bob - TM

Of all the things I could say about Listermann, he sure doesn't have a stealth mode. - DH

I thought by now we'd have Jennifer with subtitles. - DH

**DON'T CLICK HERE. REALLY. DON'T DO IT.
I'M WARNING YOU.**

this newsletter produced under the influence of:

**Hark Johnny's Robust Porter and a
wee dram of Bloatarian Bourbon Barrel Wee Heavy**