



The Cellar

The Official Newsletter of the Colonial Ale Smiths and Keggers

Ready to BrewJam?

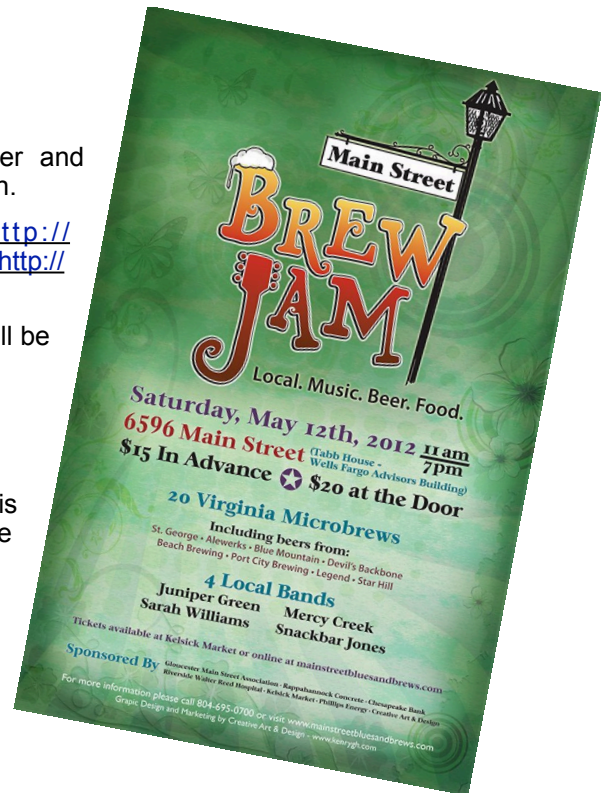
Warren Haskel is looking for volunteers for pouring beer and working within the event for BrewJam! in Gloucester on May 12th.

For more information see Warren, go to <http://www.mainstreetbluesandbrews.com/>, or look on Facebook at <http://www.facebook.com/BrewJam>

This is a similar event to *Blues and Brews* in the fall and will be featuring 20 Virginia beers on draft and live music.

And the winner is ...

The polls were open, the votes cast and now the winner is known! By an overwhelming margin the new CASK logo is the candidate from party B!

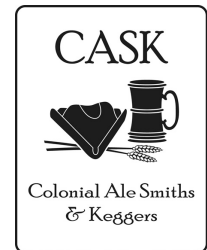


New T-Shirts and other logoware are currently being planned.

Special Thanks to Ken Rygh for the design of the new logo!

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The Cellarmaster

By Jeff Stuebben

As CASK enters its 11th year, we felt it was time to upgrade our logo. Well the votes are in and we have a winner. I would like to personally thank Ken Rygh for his design and hard work on development of multiple designs for us to choose from. We will be working on new pint glasses and T-shirts to come this summer.

This year is shaping up to be busy for the club, we have Big Brew (at St George Brewing Co.) coming up on May 5th, the spring party and CASK's outstanding support of the Gloucester brew festivals. I am looking forward to the Hampton Roads brewer's cup and the Beer Blitz for our local competitions. CASK has always had large support for the Dominion cup and it is time for the cup to come back to us.

Lastly I would like to call for help, this is our club and only as good as we make it. If you look forward to reading *The Cellar*, others would enjoy you adding to it so if you have an article on a recent trip, a great brewing tip, or a piece of equipment that you built send it in and you can be published. If you would like to give a lecture on beer style /brewing for a meeting let me know and it can happen. Keep the suggestions and comments coming.

Cheers,

Jeff

A Foggy Day in Porter-town

(This article originally appeared in the February 2008 issue of *The Cellar*)

By Norman W. Schaeffler

Porter is one of those beers that emerges from the fog of history. Porter was born in London, born out of the fashion of mixing beers from several taps into a single tankard. This mixture, known as "three threads," was a mixture of a stale ale, a new ale, and weak ale. To our modern ears, it sounds like a way to use up the stale ale, but it is actually quite the opposite. Stale Ale was an aged beer that had probably been soured during its aging by *Brettanomyces*. Londoners loved the sour flavor, but the ale was very expensive. It was usually aged for a year in huge wooden tanks. In 1722 a brewer in London named Harwood developed a recipe that mimicked the taste of "three threads", but could be brewed as a single batch and served from a single cask, an "entire butt," he called it. Butt being a British term for cask. This was the birth of porter. The beer was named Porter because of the popularity of the drink with the porters in the London markets. The beer proved popular in the American colonies, too. It is reported to be the favorite beer of George Washington. In the early 19th century, a "porter house" was a coach stop where travelers could dine on steak and ale. The name "porterhouse" lives on today as the name of a cut of beef, although the true origins of the term are up for debate.

The original London Porter was described by Michael Jackson in the first edition of his "World Guide to Beer" as "was a notably bitter beer, probably brewed with roasted malt, well fermented, dark and thick". Jackson says "was" because, as he notes earlier in the text, Porter completely died out in the British Isles. In fact, he cites that that last batch was brewed in 1973, in Dublin. And they held a wake. How can this be, everyone is familiar with porter today? Well, porter was rescued by homebrewers and craft brewers. In America.

American craft brewers and homebrewers embraced this dying style and also somewhat altered it. They brewed it with a bit more hops and bit more roasted character



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Unexpected Discovery: JOpen

By Ken Rygh

On our recent Belgium Beer Tour, Steven Davis and myself discovered a relatively new brewery in Haarlem, Holland.

While pub crawling in Amsterdam, we kept tasting this fantastic Blond from a brewery named Jopen. We were told it was a local brewery - in the next town over. So Steven and I decided to make a day-trip to visit Haarlem and this brewery.

The brewpub is in what used to be a church. Absolutely beautiful location. The brewery was in plain sight and the stained glass windows were a perfect backdrop for the shiny copper kettles. The wait-staff was more than happy to serve us a tasting flight of what they had on tap. All the beers were fantastic. The Blond, Hopped Blond, Barley Wine and Barrel Aged Stout all topped the charts. They are truly craft brewers.



Historically, before the arrival of pilsner beer, each region of the Netherlands brewed its own special style of beer. Municipalities that could not support their own breweries would "import" their beer from a city with a thriving brewing community. Haarlem was one of the thriving brewing communities, by the 14th century there were over 100 registered breweries there. Its all time production high of 13 million liters was achieved in 1543.



The last brewery in Haarlem closed its gates in 1916, bringing an end to a centuries-old tradition. Jopen honors this brewing history by reintroducing these forgotten styles of beer.

After speaking with the exuberant brewer, we found out that they are working on a distribution deal to the United States. So if you ever come across a Jopen Bier in some beer boutique I suggest you give it a shot.





The CASK Calendar of Club Events and Competitions

Plan your brewing schedule now and hit as many club-only and other competitions as possible.

- April** - Porters (**Scottish & Irish Ales COC**)
- May** - Club Party! (**Iron Brew - Any beer with Saison Yeast**)
- June** - Light Hybrid
- July** - Cider (**Porter COC**)
- August** - TBD
- September** - Oktoberfest (**Iron Brew - Brown Ales**) and (**Light Hybrid COC**)
- October** - TBD
- November** - TBD
- December** - Wine

Calendar looking empty?

You, yes you, can add items to the CASK calendar and keep your fellow club members informed about beer-related happenings in the area!

Just E-mail information about the event to calendar@colonialalesmiths.org

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Porter (Continued from Page 2)

and a bit stronger. Some even started to use American hops. Thus in the style guidelines we have a Brown Porter (12A) which is the traditional English style and a Robust Porter (12B) which is the American version. An excellent examples of a brown porter is our local St George Porter. Examples of an Robust Porter include Anchor Porter and Bell's Porter.

The final type of porter in the style guidelines is the Baltic Porter (12C). This is a high alcohol beer, typically 7-8.5% ABV, which is derived from a brown porter with the restrained roast of a schwarzbier mixed in. The style is also influenced by Russian Imperial Stouts and is traditionally brewed in countries bordering the Baltic Sea. Full bodied and smooth with an alcoholic warming, the Baltic Porter rounds out the porter family nicely.

Which ever style of porter you enjoy, now is a great time of year to get to know all of them.

