



# FROTH

The Newsletter of the Brewers of Central Kentucky

April 2016



## 2016 BOCK Officers

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Froth is the publication of the Brewers of Central Kentucky, a non-profit organization dedicated to homebrewing.

## BOCK Brewers Descend on Chase Brewing for April Meeting

Chase Brewing and Tap Room opened its doors on a rainy spring evening for Lexington's homebrewers last Monday, where lots of fun was had by current and prospective BOCK members. A hearty thank you goes out to the folks at Chase for hosting us! Please visit the next time you're in the area, and order a beer and a pizza while you're at it.

The next BOCK meeting will be at 7:00 on Monday, May 9 at [Lexington Beerworks](#).

Primary Fermenter Harck Pickett gave the announcements:

1. The [Hammerdown Brewcup](#), the homebrewing competition sponsored by [Braxton Brewing](#) and the [Northern Kentucky Homebrewers Guild](#), takes place this Saturday, April 23 in Covington. If you have signed up to judge/steward and would like to carpool, please contact [Ben Hoh](#).
2. Braxton Brewing Company and the Hammerdown Brew Cup coordinators are also hosting a friendly competition with other local and regional homebrew clubs. Storm the Competition is a contest that asks homebrew clubs to submit an idea for doctoring Braxton's Storm Cream Ale. Harck created a survey, and the winner was one pound

of pawpaw fruit, added to the firkin of Storm. The idea has been submitted to the competition.

3. The [BOCK Bluegrass Cup](#) competition is June 11, and if you haven't already, please sign up to judge or steward! It's a lot of fun, you get to try great beer, and you don't need any experience. Register your beers to be submitted, too!
4. The [Alltech Commonwealth Cup](#) is a competition for commercial beers, and is part of Alltech's [Craft Brews and Food Fest](#). BJCP judges are needed (and they get a ticket to the festival), so if you'd like to sample some great commercial brews, please contact [Sterling Baxter](#). Judging is taking place over two days on May 16<sup>th</sup>-17<sup>th</sup>, but you can sign up to judge just one day or even one session if you'd like.
5. Thanks go to Ben Hoh for teaching and coordinating the monthly BJCP classes that have been meeting this year. Thanks also to Tony Aiken, Gary Spedding, and Kevin Patterson for all their help in coordinating the classes and adding their expertise in the class's discussions. For those of you taking the class, be sure to use your newfound skills by volunteering to judge at the Bluegrass Cup!
6. Thanks to Ryan Smalley for assembling and keeping track of the group's new name tags. These are a great way to remember members' names at meetings. Beer judges' name tags are labeled with the BJCP logo, so you can easily find someone who can give you accurate feedback about your beer. The plan is to take your name tag at the beginning of the meeting, and return it to the box at the end, but if you're like me and realized when you got home that you spaced out and never turned in your tag, just bring it to the next meeting!



*The exotic Kentucky pawpaw fruit*



## Local Homebrew Competition Dates

**April 23, 2016** - [Hammerdown Brewcup](#) presented by The Northern Kentucky Homebrewers Guild and Braxton Brewing, Covington, KY

**June 11, 2016** - [BOCK Bluegrass Cup](#), Lexington, KY  
Deadline: 06/01/2016  
Dropoff location: Blue Stallion Brewing, Lexington, KY

**August 12, 2016** - [Kentucky State Fair Homebrew Competition](#), Louisville, KY  
Deadline: 07/01/2016

# Calendar of Events

## April

### **Hammerdown Brewcup**

Saturday, April 23, 9:00 AM  
Braxton Brewing Company  
27 W. 7<sup>th</sup> St.  
Covington, KY 41011

## May

### **BOCK Meeting**

Monday, May 9, 7:00  
Lexington Beerworks, Lexington, KY

### **Lexington Craft Beer Week**

May 13-22

<http://www.lexbeerscene.com/lcbw>

### **Alltech Craft Brews and Food Fest**

Saturday, May 21, 12:00-8:00pm  
Lexington Center, Lexington, KY  
<http://www.alltechbrewsandfood.com/>

## June

### **BOCK Bluegrass Cup**

Saturday, June 11, 2016  
Alltech Shrewsbury Hall, Lexington, KY  
<http://bluegrass-cup.bockbrew.com/>

## BOCK Bourbon Barrels Emptied, Replaced, Filled

Those BOCK brewers who added their Flanders red (or what would later become a Flanders red) to the group's bourbon barrels last year made their way to Chad and Mary Shive's house last weekend to collect their deposits. Everyone seemed to agree that the results were fantastic! Once the barrels were empty, they were rolled out and replaced with this year's new barrels. This time around a Scotch ale and a robust porter filled the barrels, and will remain there for a few months. Please visit the forum and join the discussion on what will be these beers' replacements!



# Collaborative Exbeeriment in the Works

Ben Shelton's idea for a collaborative brewing experiment has really taken off. He mentioned the idea on the listserv earlier this month, with the goal of BOCK members brewing beers with only one difference, then comparing the results. He said groups of two or more could formulate a test beer, decide which variable to change, and then compare finished results at future BOCK meetings.

Life Brewpub owner Nathan Harrison then volunteered his brewpub's services to the group. He said his facility could brew a batch ranging from two to three and a half barrels. This base beer could then be split into carboys for further experimentation.

John Spicer suggested a base beer that's not very malty or very hoppy. Brewers could then take the finished wort and vary the types of yeast, dry hopping (type of hops, duration of dry hopping, etc.), wood aging, and so on.

If you haven't already, take a look on the forums and weigh in on the discussion. It's exciting to see interest in a large experiment like this, and it will be a lot of fun to taste the finished products. Many thanks to Ben and Nathan for their coordinating efforts!

## Update from the Keeper of the Cash

### Current Bank Balance:

Bank: \$7949.40  
PayPal: \$390.42

### New members since March:

Mike Greene

Welcome to BOCK, Mike!



# Keep on Brewing!

