

FROTH

February 2017

Calendar

March 4

Ethereal Yeast Pick up

March 13

BOCK meeting at [Rockhouse Brewing](#)

March 25

West Sixth Competition Brew Day

Late March/Early April

BOCK Barrel Fill

April-ish

Blue Stallion Lager Competition Turn-in

May 1

Ethereal Competition Turn-in

May 12 - May 21

Lexington Craft Beer Week

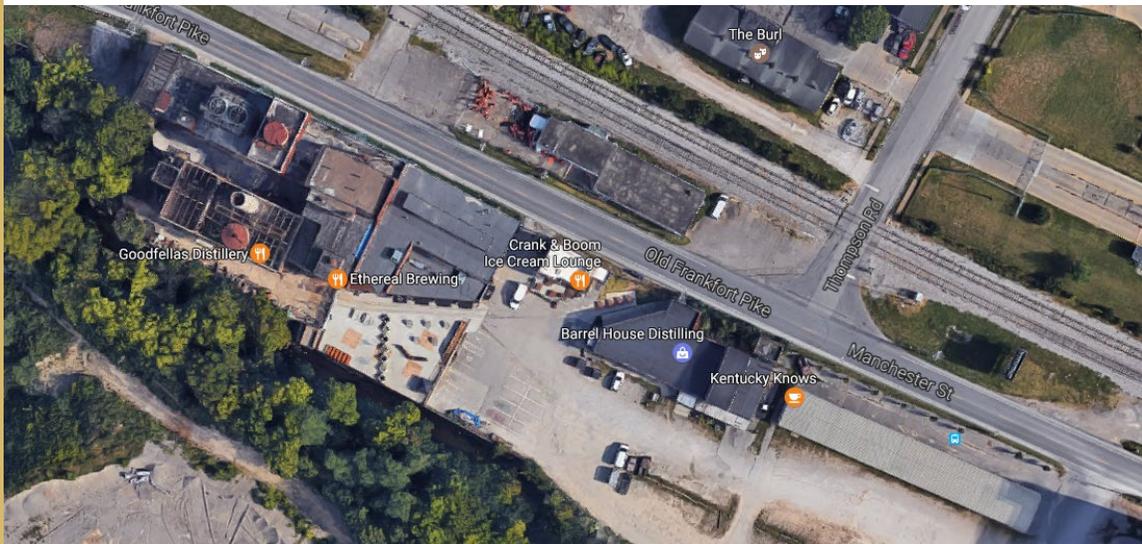
June

Bluegrass Cup



Ethereal Brewing Competition Announced

Thank you to everyone who joined us at Ethereal this past meeting. The air was abuzz with beer bubbles and cordial conversations. Thank you also goes out to [Ethereal Brewing](#) for hosting us and providing such spacious meeting space. If you haven't made it down to the Pepper Campus lately, boy are you missing out. With the most recent addition of Goodfellas Pizzeria the Pepper Campus on Manchester has become a hub of tasty food, sublime drinks and parking frustration.





Announcements

Club Activities

BOCK officers recently met with member Brian Frye, an Assistant Professor of Law at the University of Kentucky, on reestablishing BOCK as an official 501c3 non-profit organization. Doing so would open opportunities to the club to work more closely with businesses in town, as well as give us an official avenue through which to set up our BOCK Brewing Scholarship. Look for announcements concerning this at the March meeting.

BOCK Barrel Fill

Our annual barrel fill is actively underway. This year BOCK was fortunate enough to acquire two barrels from Buffalo Trace thanks to Kevin Nowacyck. We'll be filling one of those barrels with a Russian Imperial Stout, and the other with a Belgian Quad. Slots to participate are all filled up. If you are participating be sure to check into the [BOCK forums](#) to stay up to date. Barrels will be filled around late March or early April, so get to brewing!

Blue Stallion Lager Competition

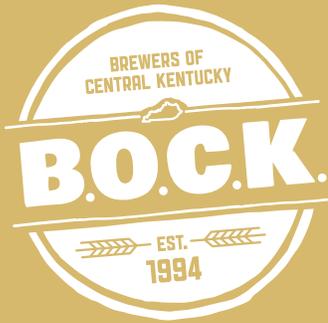
It's crunch time for the second annual Blue Stallion Lager Competition exclusive to BOCK. If you're interested in participating and haven't picked up yeast, stop by Blue Stallion during business hours to pick some up. Judging will happen sometime in April, so you better get started. And as founder Jim Clemons stated, don't be afraid to use special ingredients. In addition to bragging rights, the winner also gets to have a brew day at Blue Stallion to brew their creation and to see it on tap in the taproom. Judging starts some time in March.

West Sixth ProAm

The West Sixth ProAm is scheduled for March 25th. The annual event, one of the area's best on-site brewing competitions, is already full. Even if you are not brewing be sure to come out and enjoy the sites and sounds. Brewing systems and gadgetry of all types will be on display with lots of learning opportunities for brewers of all levels.

Craft Beer Week Tap Takeover

In what is becoming a tradition, Blue Stallion is opening their brewhouse to homebrewers to brew with brewer David Workman for Lexington Craft Beer Week, beginning May 12 and running to May 21. If you are interested in brewing with David, send him an email at juxbecause@gmail.com to get on the schedule.



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Rockhouse Brewing and Nate's Coffee

BOCK is currently in discussion with Rockhouse Brewing and Nate's coffee for a brewing competition that would take place on-site at Rockhouse. Details are being worked out, so be on the lookout for more info soon.

Ethereal Competition

Ethereal's annual brewing competition returns with the usual interesting twist. Each year Ethereal provides the yeast with few other restrictions, and the results are always interesting. Last year was a tasty blend of Brett and Lacto. This year it's a new yeast strain called *Schizosaccaromyces Japonicus* that produces lactic acid. This is interesting because, rather than using bacteria to produce lactic acid, we'll be using yeast. So the threat of unwanted brewhouse contamination is gone! Yeast will be ready for pick up on March 4th at Ethereal. Allow for 4 weeks of fermentation. Ethereal's Matt Linske describes the yeast as very well-attenuating, preferring warmer fermentation temperatures (72-95°) and resulting in quite a sour beer. You'll need to turn in three 12 oz. bottles by May 1.

Bluegrass Cup

The premier BOCK event, the Bluegrass Cup is an event that offers members of all levels opportunities to get involved. The call is now on for volunteers to help judge, steward or to just be an extra set of hands. Reach out to [Ben Hoh](#) if you are interested in helping. Look for more information to be released as we get closer.

Bulk Malt Order

It is time once again for a bulk malt purchase! This is one of the great benefits we offer members. Lexington Beerworks offers the club a great price on bulk malt and other items. BOCK even covers the shipping costs! We hope to place the order within the next couple of weeks, or as soon as the pallet is full, so order fast! The order will be delivered to Beerworks and a pickup date will be set once the order is placed. To place an order please fill out the form at this link: <https://goo.gl/forms/JJBvqgVjLWzvEYGI1>

Froth Feedback and Ideas

Have anything you would like to see in Froth, like Brewing tips, cautionary tales or a great starter recipe? I would love to include them. Please email your ideas and feedback to scribe@bockbrew.com. Shout out to Tony for offering up his wealth of experience as fodder for newsletter content.