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## Calendar

March 8

Lemons Mill Competition Turn-in

March 12 BOCK Meeting

Ethereal @ 7pm

March 18

Sour Barrel Empty

March 24

West Sixth ProAm

April 12

Hammerdown Turn-in deadline at  
Rock House

April 29

Barrel Fill at Chad Shive's House

May 11-20

Lexington Craft Beer Week

May 5

AHA Big Brew Day at Dirk's  
House

## Competition Season!

Thanks to Blue Stallion for hosting our February meeting. A good time was had by all. Jim, co-owner of Blue Stallion, was on hand to announce the 3rd Annual Blue Stallion Challenge. This annual lager-only competition is open only to BOCK members. Previous winners, Jim Miller and Ryan Smalley, brewed a Baltic Porter and a Gin and Tonic Pilsner, respectively. The only limitation is that BS lager yeast is used, and ingredients include anything edible and accessible commercially. Turn in will be in roughly 3 months. Winner gets to brew it with the brewers at Blue Stallion, name it, and see it on tap. The BS lager yeast loves fermenting @ 50. It is a crisp and clean profile. For your recipe formulation consideration, ingredients will need to scale 100:1. So be mindful of the availability of seasonal or cost-prohibitive ingredients.

### See you at the Next Meeting

The March BOCK club meeting will be held at Ethereal Brewing, 1224 Manchester Street in Lexington March 12 7 - 9 PM. See you there!

### NHC Entry Shipment

The National Homebrew Competition is the granddaddy of homebrewing competitions. To enter and win is to do so against the best brewers in the country. If you have entered this year's competition please let officers know how many beers and what judging locations you are assigned to so BOCK can help organize and consolidate shipping for all club members. The Shipping window is March 19 through March 30. For those interested in a judging opportunity, there is a round of judging in Indianapolis April 13-15. Good luck. And let's see BOCK represented in winner's column.

### West Sixth ProAm

The West Sixth ProAm is scheduled for March 24. This competition is a highlight of the on-site homebrew competition season. West Sixth sets a high bar for all other competitions by providing a donut breakfast, and a hot dog and burger lunch. West Sixth provides malt and hops, with specialty malts and other ingredients provided by the brewer. Yeast is also provided by W6 in the form of their Chico style IPA yeast. Other yeasts are provided by the brewer. The winner will be announced during Craft Beer Week in May and will have their beer scaled up and tapped at the brewery later in the year. The last three year's winners have been BOCK members. Let's keep the streak alive.

### Inaugural Lemons Mill Competition

Lemons Mill Brewery in Harrodsburg KY is having their inaugural [homebrew competition](#). A 6 pack of bottles is required for entry. Entry fee is \$10 for the first entry, with additional entries at \$5. Entry deadline is March 8th at 10PM. The winner will brew their beer at Lemons Mill on a 1/6BBL system. Judging occurs on March 11. Good luck to anyone that enters!

### Hammerdown

The [Hammerdown Brewcup](#), put on by the Northern Kentucky Homebrewers Guild and sponsored by Braxton is taking place on April 21 at Braxton Brewery. Entries are accepted through April 13th, or until the limit is reached. BOCK is coordinating a mule run of submissions to Braxton on the deadline date. BOCK members can drop off their entries at Rock House Brewery until April 12th to be included in the bulk delivery. Thanks to Jon, Merna, and Kevin at Rockhouse for helping out! This is a great judging or stewarding opportunity for those interested. Get on the comp website and register your beers or yourself.

### Rock House / Nate's Coffee Winners

We would like to give a shout out to Josh Stitzer and Jeff Kirchner, the winners of the first annual Rock House Brewing/Nate's Coffee Brew-off, which took place during Craft Beer Week 2017. Their beer was tapped a few weeks ago and will remain on tap for a

limited time. Be on the lookout for the second annual competition coming up in May. The participants of this competition were given the difficult task of brewing a beer using one of eight coffee varieties provided by Nate's Coffee. The kicker was that they were not allowed to brew a base style that would traditionally be paired with coffee (i.e. no Stouts, Porters, Brown Ales or Cream Ales). So congrats to Josh and Jeff for nailing it.

### Bluegrass Greenfest

[Greenfest](#) is an annual event put on by the Bluegrass Green Source to provide the community with workshops, food and shops all centered around sustainable living. BOCK members Devin Beech and Drew Tackett will be giving a workshop on how brewing in the home can be a sustainable hobby. Come out and support Mother Gaia, as well as Drew and Devin.

### Bluegrass Cup Location

BOCK's annual homebrew competition, the Bluegrass Cup, is the club's largest event and fundraiser. This year the competition takes place on June 9 and, while details are still being formed up, looks like it will take place at the Four Points by Sheraton off Newtown Pike in Lexington. BOCK members are eligible for entry and judging, so be on the lookout for more details as registration dates are announced. Big thanks goes to Event Coordinator John Spicer for securing a location for this year's event.

### BOCK Barrel Activity

BOCK's annual barrel fill project is where we take two freshly emptied bourbon barrels, purchased by BOCK from Buffalo Trace with the assistance of member Kevin Nowaczyk, and fill them with a crowd-sourced collection of brews based on an agreed upon recipe. This year it's an Old Ale recipe provided by Dirk Franzen, and a Russian Imperial Stout recipe provided by John Spicer. Sorry, sign ups for the initial fill of the barrels are full. There is talk of brewing a Barleywine to refill the RIS barrel and refilling the Old Ale barrel with a sour, so contact John if you're interested. For details on the barrel fill project, check out the [thread on the BOCK forum](#), or email [John Spicer](#).

## BOCK Bylaws

The BOCK officers have worked up new Bylaws to govern the club in the future, and they were voted on at the last meeting. An amendment was made to limit the "family discount" to two household members. Also included in the bylaws are clarifications on officer term lengths. All officer terms are 1 year long. The Secondary Fermentor will assume the Primary Fermentor role unless contested during election. The Event Coordinator position will be voted on in December, along with Scribe, Primary and Secondary. The Event Coordinator will have a 6 month apprenticeship starting in January to allow for assistance with the Bluegrass Cup in June, with the term beginning in July and ending in the following June. There will also be a 6 month apprenticeship for Treasurer. Treasurer will be voted on in June, with the apprenticeship starting in July, with the term starting in the following January.

## BOCK Bulk Malt Purchase

One of the perks of BOCK membership is the semi-annual Bulk Malt order. This year's order is coming together thanks to the efforts of [brewerdude.com](http://brewerdude.com). The process for this year will be quite different than previous years, but should prove to be very efficient and as easy as you could want. By now you have seen an email from Ben Hoh on this year's process. Please find that email and review. If you are a paying member and did not receive that email please speak with either Ben Hoh or Ben Shelton to see what's up. BOCK members will be able to choose between 130 different grains as well as PBW right from the Brewer Dude website. Pickup will also be much easier. You can pick up your order from Rock House brewing, or if you live in Fayette Co and spend over \$35, Brewer Dude will honor their free home delivery option! As always BOCK is picking up the cost of shipping the order to Brewer Dude to provide the club members with the lowest possible cost for grain. Thanks to BrewDude.com for extending this awesome offer to BOCK.



## BOCK Officers

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