



FROTH

The Newsletter of the Brewers of Central Kentucky

August 2016

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



Blue Stallion Welcomes BOCK

Many thanks to Blue Stallion, who hosted BOCK at this month's meeting! The beer was great, and if you didn't get a chance to try the baltic porter (more on that in a bit), you really missed out! Stop by Blue Stallion sometime when you get a chance, and try one of their many delicious brews.

The homebrew was as tasty as ever at this month's meeting, and Primary Fermenter and Brewmigo Harck Pickett was on hand to deliver the announcements:

1. Anyone with State Fair entries that hadn't been submitted yet dropped them off at the meeting, and John Spicer brought them up to the competition. Thanks, John!
2. The exBEERiment beer was brewed on July 23 at Life Brewpub. If you participated, please bring along enough bottles to exchange – there were fifteen participants, so bring at least fourteen bottles – and some to share with the rest of the group, too!
3. This year's Iron Mash is scheduled for October 23, and will again be at [Kentucky Mudworks](#) (Thanks, Tony!) If you haven't participated before, the Iron Mash is a competition where BOCK brewers pair up and receive a box of ingredients, and are challenged to create a beer using only those ingredients. If you've never brewed an all-grain batch before, Iron Mash is a great way to learn! Thanks go out to Blue Stallion, who donated some of this year's malt (hint: it's Golden Promise).
4. The bulk malt order is coming soon, so please be check-

ing your email and the forums. If you've never bought malt with BOCK before, it's a great way to save money by buying lots of grain at a time. The group frequently buys other things too (e.g. cleaners like PBW), so please let the group know if there's something you think several members would like to buy.

5. Congrats to Jim Miller, the winner of this year's lager yeast-only competition sponsored by Blue Stallion. His baltic porter won and was on tap in the tasting room for this meeting! Blue Stallion will be sponsoring the competition again this year, so stay tuned for more information. The yeast will be ready sometime around Thanksgiving.
6. [Lexington Fest of Ales](#) will take place September 2 downtown at Cheapside Pavilion. Tickets are on sale now and can be purchased at The Beer Trappe, Liquor Barn, and Pazzo's. Go get them while you can!
7. [Craft Writing: Beer, The Digital, and Craft Culture](#) is an event at UK on September 30 that is organized by Jeff Rice. It's a craft beer writing conference that not only brings brewers and professional writers together, but is also completely free! Speakers include Jeppe Jarrit-Bjergsø from Evil Twin Brewery, and many others. Please register [here](#).
8. The Kentucky State Fair took place last weekend, and BOCK was represented very well! Congratulations to Ryan Smalley, who won Best of Show for his Double IPA, and to Greg Pulver, whose cider took home BOS in ciders and meads. See below for more details. Thank you to everyone who judged: Tony and Zhanna Lamanna, Harck Pickett, Mark Schentrup, Ryan Smalley, and John Spicer. And thanks to Lynn and Mary Schentrup and Tony Aiken for helping out!
9. The BOCK Summer/Fall Picnic (hereafter known as "BOCKtoberfest") will take place at Ben Hoh's buddy's farm at [5551 Sulphur Well Rd., Lexington, KY](#) on October 15. Please plan to bring a dish to share with everyone, and of course any and all beer you'd like to share. Camping is allowed, so please plan to stay if you're going to be drinking – or even if you aren't! BOCK will provide the entrée. Family is welcome and encouraged! Please RSVP by October 1 (and stay tuned for an Evite link to RSVP). Prost!



BOCK Shows up at the 2016 Kentucky State Fair

The 2016 Kentucky State Fair Homebrew Competition was a good time as usual, and BOCK represented in a big way. The Brewers of Central Kentucky made a big haul back to Lexington with **19** Medals including Best of Show Homebrew Beer and Best of Show Mead & Ciders!

Greg Pulver and Ryan Smalley are the first active BOCK members to win Best of Show in the Kentucky State Fair since 2005 when Chris Vandergrift took the honors. Hearty congratulations to all the BOCK medalists! They are:

Chris Barnes & Chuck Anderson

1st 7A Amber Bitter European Beer, Vienna Lager

Clay Bunn & Drew Speer

2nd 10A German Wheat Beer Weissbier - "The Heifer" Mashed with a bit of homemade sauergut.
Open fermented with yeast isolated from Sierra Nevada Kellerweis.
2nd 22A Strong American Ale, Double IPA "Wreck'em with Resin" w/12oz Hops!

Ben Hoh

2nd 36E Fruit Mead Beer, Melomel - Blackberry Melomel

[2nd 23B European Sour Ale, BOCK Club Collab 2015 Sour Barrel Project Flanders Red Ale](#)

Jim Miller

3rd 2A International Pale Lager - Dortmunder Type Export

Harck Pickett

[2nd 28B American Wild Ale, Mixed-Fermentation Sour BOCK Club Collab 2016 Barreled Robust Porter](#)

2nd 29A Fruit Beer - Yuzu Gose

Greg Pulver

1st 39A Standard Cider and Perry, New World Cider

1st, 40E Specialty Cider and Perry, Cider with Herbs/Spices *Mead/Ciders Overall Best of Show

2nd 40A Specialty Cider and Perry, New England Cider
3rd 40B Specialty Cider and Perry, Cider with Other Fruit

Keith Rodenhauer

1st 28A American Wild Ale, Brett Beer - "Funkstick" Pale ale with both 3787 Trappist and Brett Vrai as primary yeast, with Sticklebract hops.

Justin Rowland

[1st 33B Speciality Wood-Aged Beer BOCK Club Collab 2016 Barrel-aged Scotch Ale](#)

[* Category prize includes opportunity to brew a full batch at Goodwood Brewing.](#)

Ryan Smalley - Homebrew Overall Best of Show (Double IPA)

1st 22A Strong American Ale, Double IPA *Beer Overall Best of Show "Hop Dump IPA"

* BOS prize includes opportunity to brew full batch at Apocalypse Brewing

2nd 24B Belgian Ale, Belgian Pale Ale
3rd 29B Fruit and Spice Beer - Coconut Vanilla Brown Ale

Congrats to our winners, and thanks to everyone who participated! Shoutout to Primary Fermenter Harck Pickett for this list. Super special shout out to Chad and Mary Shive for BOCK's award-winning barrel program!

Calendar of Events

September

Lexington Fest of Ales

Friday, September 2

5:30-8:30

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

DRAFT Brewfest Competition

Dayton, OH

Saturday, September 10

Entry deadline: September 3

Dropoff deadline: September 7

<http://brewfest.daytondraft.org/>

September BOCK Meeting

Monday, September 12, 7:00pm

TBA

October

BOCKtoberfest

Fall BOCK picnic and camp out

Saturday, October 15

5:00pm until whenever you wake up

Iron Mash

Sunday, October 23

[Kentucky Mudworks](#)

Time TBA

Keep on Brewing!

