



FROTH

The Newsletter of the Brewers of Central Kentucky

June 2016

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



Life Brewpub hosts BOCK on hot June evening

Life Brewpub on Richmond Rd. was the site of June's monthly BOCK meeting, and many homebrewers braved the hot weather to share their latest creations on the brewpub's back patio. Thanks a lot to Life Brewpub for hosting us! Please visit them sometime and order some of their delicious beer and food.

The next BOCK meeting will be at 7:00 on Monday, July 11 at [Pazzo's Pizza Pub](#) (downstairs in the Muddled Monk bar area).

Primary Fermenter Harck Pickett gave the announcements:

1. Thank you very much to everyone who made this year's BOCK Bluegrass Cup a success! We pride ourselves on improving every year, so we tried very hard to do that this year. See below for more acknowledgements.
2. Thanks to Gary Spedding, Tony Aiken, and Sam Franklin for conducting the seminar the night before the competition. Sam's presentation was on the physiology of taste and aroma and how the brain puts it all together. Gary discussed melanoidins in beer. Tony discussed sensory and did tastings that segued into Sam's and Gary's discussions. Thanks again to all three!
3. Next month's meeting will be at [Pazzo's](#), in the downstairs bar. Pazzo's is a restaurant, of course, so please use caution and be subtle about bringing in your homebrew, don't bring in open containers, etc.

4. Ryan Smalley was on hand to read the names of BOCK members who won medals at the Bluegrass Cup, which you can see in an article below.
5. Ben Shelton also spoke to the group about the collaborative exBEERiment about to take place with Life Brewpub. See below for more details.

Special thanks to the following BOCK members for their help with Bluegrass Cup

Setup

Aaron German
Ryan Harding
John Young
Lynn Schentrup
Chad Shive
John Spicer
Ryan Smalley
Clay Bunn
Tom Allen
Jon Brown
Joel Damron

Cleanup

Ryan Harding
Aaron German
Joel Damron
Ryan Smalley
Emily Camp
Jeff Kirkner
Thomas Howard
John Spicer
Jon Brown
Tom Allen

Being awesome

Event Coordinator Ryan Smalley
Head Judge Emily Camp
Cellarmasters Chad and Mary Shive
Meat Master Beh Hoh
Caterers Ruth and Jeff Babbitt
Head Steward John Spicer
Webmaster Kevin Nowaczyk
Graphic Designer Chris Barnes
Treasurer and PayPal Wrangler Justin Rowland
Scribe Joel Wheeler
Everyone who volunteered!

Special shoutout to Alltech for graciously allowing us to use Shrewsbury Hall!



Bluegrass Cup Wrapup

Thank you to everyone who participated in the 2016 BOCK Bluegrass Cup. It was a success because of everyone who volunteered!

This year there were 247 entries in 30 categories and 145 participants total. 90 medals were awarded. BOCK won 29 of those medals, meaning BOCK took 32% of medals overall. Two honorable mentions were awarded to BOCK members.

BOCK swept the Fruit Beer (Keith Rodenhauser, Harck Pickett, Ryan Smalley, honorable mention Ben Hoh) and Specialty Cider and Perry (Greg Pulver, Ben Hoh, Ryan Harding) categories.

There were 49 total judges including a Grand Master II, a Master, and four professional brewers. Judges came from as far away as Atlanta, West Virginia, Chicago, and Missouri.

BOCK member medal winners

- **Keith Rodenhauser**, Best of Show honorable mention for Berliner Roggen, 23A Berliner Weisse
- **Greg Pulver**, Best of Show 1st place for Hooch House Everyday Cider, C1A New World Cider
- **Jeff Kirkner**, 2nd place, Standard American Beer
- **Mike Kling**, 2nd place, European and International Lagers
- **Tony Aiken**, Honorable Mention, Amber, Hoppy European, Scottish, and Irish
- **Mike Kling**, 1st place, German Wheat and Belgian Ales
- **Keith Rodenhauser**, 2nd place, Strong American Ale
- **Adam Stitzer**, 2nd place, Strong Belgian Ale
- **Ryan Harding**, 3rd place, Trappist Ale
- **Keith Rodenhauser**, 1st place, Fruit Beer
- **Harck Pickett**, 2nd place, Fruit Beer
- **Ryan Smalley**, 3rd place, Fruit Beer
- **Ben Hoh**, Honorable Mention, Fruit Beer
- **Joel Wheeler**, 3rd place, Smoked and Specialty
- **Ryan Smalley and BOCK**, 1st place, Wood Aged (this was the 2015 BOCK Bourbon Barrel RIS)
- **Keith Rodenhauser**, 2nd place, Wood Aged
- **John Spicer**, 2nd place, Amber and Brown American Beer
- **Dirk Franzen**, 3rd place, Amber and Brown American Beer
- **Ryan Smalley**, 3rd place, American and Specialty IPA
- **Keith Rodenhauser**, 1st place, European Sour Ale
- **Ben Hoh**, 3rd place, European Sour Ale
- **Ben Hoh**, 2nd place, Historical and American Wild
- **Ryan Smalley**, 3rd place, Historical and American Wild
- **Ben Hoh**, 2nd place, Traditional and Fruit Mead
- **Keith Rodenhauser**, 2nd place, Spiced and Alternative Fermentable
- **Dirk Franzen**, 3rd place, Spiced and Alternative Fermentable
- **Greg Pulver**, 1st place, Specialty Cider and Perry
- **Ben Hoh**, 2nd place, Specialty Cider and Perry
- **Ryan Harding**, 3rd place, Specialty Cider and Perry

Congratulations, and thanks to all who participated!

Calendar of Events

July

July BOCK meeting

Monday, July 11, 7:00pm

[Pazzo's Pizza Pub](#) (downstairs in the Muddled Monk bar area)

August

New South Brew Off

Saturday, August 6, 10:00am

121 Union Hall Rd, Clarksville, TN

Cost: \$8.00 per entry

Deadline: July 22, 2016

<http://www.clarksvillecarboys.com/NSBO/2016/>

Kentucky State Fair Homebrew Competition

August 12, 2016

Louisville, KY

Cost: \$5 per entry

Deadline: 07/01/2016

<http://www.kystatefair.org/>



Collaborative exBEERiment update

A hearty thank you goes out to Ben Shelton and Nathan Harrison for facilitating exBEERiment 2016! Those BOCKers who have signed up to participate have discussed a recipe and some possible additions to post-boil wort.

If you haven't heard about it, Ben Shelton proposed the idea of creating a large batch of a very basic beer, and individual brewers could each take five gallons of it and do something to it – whether it's adding dry hops, wild yeast, fruit, or any number of variations. Once the beers are finished, everyone can sample all the variations to see just how different they are. Nathan Harrison agreed to brew the beer on Life Brewpub's equipment, so a big shoutout goes to him!

The agreed-upon recipe is:

90% US 2-Row
10% 20L
23 IBU Warrior @60amin
4 IBU Cascade @15min
2 IBU Cascade @5min

According to John Spicer, this just barely squeaks into the American pale ale category in terms of color and bitterness.

Some of the ideas for additions to this beer include grapefruit zest, elderberries and rose hips, or black tea. Another idea is to add additional steeped malt/specialty grains in order to alter the color and body. One five-gallon batch will go unaltered to serve as the control.

Seventeen BOCK members are currently signed up to take wort. If you plan on participating, please be sure to bottle at least seventeen 12oz bottles' worth to exchange with the other brewers.

Thanks again to Ben and Nathan for making this brew possible!

Breaking News from Ben Shelton

Ben had this to say this morning, June 28:

Brew date Saturday, July 23rd, 2016

Brew time about 10:30AM-4PM

You are welcome to come hang out but since the brewery is tiny and pretty much one person can run it there won't be any real "hands on" action for us in the brewery BUT there will be plenty of beer on tap and food to eat so

we've got that going for us. The Belgian Buckwheat Brown is nice and I saw a few beers from other local breweries on tap Sunday when I stopped by to chat with Nathan.

Pick up time begins at 4pm. Bring your bucket, bring your carboy, bring your corny keg or other fermentation vessel. Probably best to have everything clean and sanitary and ready for wort when you get there.

Costs: \$13.00 per participant for each 5 gallon batch. Some folks had wanted to do smaller batches. Please contact me directly and we will work out details on the smaller batch size. mud.spinner@gmail.com

Payment can go through PayPal – send it to treasurer@bockbrew.com and please add \$1 for the PayPal fee – or by check made out to B.O.C.K. The sooner the better.

Thanks for all the interest,

Ben Shelton