

FROTH

August 2017

Calendar

September 1
Fest of Ales

September 1-30
Oktoberfest Homebrew
Competition Submissions
[Competition Link](#)

September 9
Mirror Twin Brewing
Competition

September 15-17
Oktoberfest Zinzinnati, OH

October 7
Oktoberfest Homebrew
Competition Judging

October 14 (tentative)
BOCKtoberfest Cookout
and Campout

October 22 (tentative)
BOCK Iron Mash
Competition



Winners and Losers

On the second Monday of August, in the year 2017, we gathered at West Sixth in the Barrel Room to talk and taste beer, discuss recent competition results and to lose 5 pounds in water weight. The hot and muggy atmosphere did little to dampen the beer-drinking attitudes. If you were wise you arrived an hour early, sat at the bar with a Big Ass Fan above keeping you cool while you had a fresh DankeChain and munched on a perfectly cooked Smithtown burger and fries. Oh, you didn't you do that? Well now you you know how to do a West Sixth BOCK meeting.

Speaking of West Sixth, ProAm Brew Off Winner Mike Kling's Wee Heavy is on slate to be tapped at the [Great American Beer Festival](#) (GABF) in Denver, Colorado, October 5-7. Wish him and West Sixth luck as they compete with 800+ breweries at the festival. Not gonna be at the GABF? Then you are in luck. Mike's winning Scottish Wee Heavy will be tapped at the main W6 taproom on September 8th at 6pm. Come out then and support Mike and West Sixth and wish them luck in person.



Announcements

Ethereal Brewing Competition Winner

Three Wheats to the Wind, brewed by Mike Green and Paul Vidal, this year's winner of Ethereal's always unique brewing competition, was recently tapped on August 14th. As of the evening of August 30th it was still available. If you participated in the competition you know the unique challenges this year's competition presented. Head out to Ethereal soon to give Mike's beer a taste. Thank you to Ethereal for again providing us with a very unique brewing opportunity.

Blue Stallion Lager Competition Winning Beer Brewed

Congrats to Ryan Smalley, who recently brewed his winning beer from the Blue Stallion Lager Brewing Competition with the brewers at Blue Stallion. Blue Stallion has offered BOCK a club-exclusive lager-only homebrewing competition for the last two years. Jim Miller was the inaugural winner with a Baltic Porter. Ryan took the top spot in the second year with a Gin and Tonic Pilsner. I'm sure I speak for all us in saying that we are anxious to try the beer on tap at Blue Stallion in the near future.

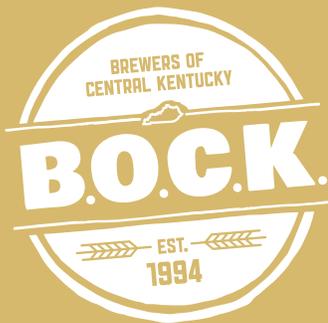
New South Brew Off

The New South Brew Off, put on by the Clarksville Carboys, happened on August 12th. Thanks to Ben Hoh and John Spicer for representing BOCK as judges in Clarksville for the competition. BOCK came away from New South with some medal winners! Ben Shelton won 2nd place in the Fruit and Spice Beer category with a Mexican Hot Chocolate beer called Abuelita's Hot Cocoa. John Spicer won 1st in American Ales with an American Amber. Ben Shelton also entered the Russian Imperial Stout from the BOCK Barrel Fill and took 2nd place in Specialty Beers. Congrats to Ben, John and BOCK for the winning beers!

KY State Fair Winners

KY State Fair judging happened August 11-12, and as usual, BOCK members came away with a large portion of the medals. Congratulations to all of the winners, including BOCK, whose Barrel Fill Flanders Red won Best of Show.

- Chuck Anderson and Chris Barnes won 3rd place in Amber Malty European Lagers with a dunkles bock
- Dirk Franzen won 2nd place in British Beer with a strong bitter
- Dirk Franzen won 3rd place in Strong British Ale with an old ale
- Ryan Harding won 1st place in Dark British Beer with a Sweet Stout
- Ryan Harding won 3rd place in Traditional Mead



- Ryan Smalley won 3rd place in American Pale Ale
- Ryan Smalley won 1st place in Fruit and Spice Beer
- Keith Rodenhauer won 2nd place in American Wild Ale with a brett beer
- Ben Shelton won 1st place in Spiced Beer
- Gary O’Gorman won 3rd place in Alternative Fermentables Beer
- Gary O’Gorman won 3rd place in IPAs
- John Spicer won 1st for Wood Beer
- Harck Pickett won 1st in European Sour Ale with the BOCK Barrel Fill Flanders Red. This beer also won Best of Show!

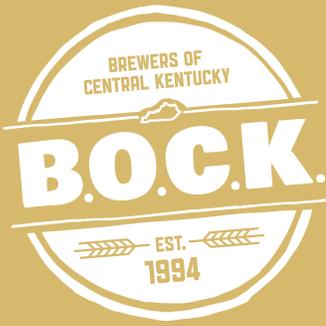
Mirror Twin Brewing Competition

Dubbed the Twingrass Brew Off, the competition will be held on-site at the brewery on September 9th. The overarching Kentucky theme is extended to the beers brewed, as entries will be expected to pay homage to our great commonwealth in some way. There will be an entry fee of \$20 which will be paid on the day of the competition. Included with the entry fee is your base malt, a choice of either Maris Otter, pilsner or wheat, a pizza lunch from Rolling Oven, a complimentary beer from Mirror Twin and prizes for the top three winners. Brewers will be expected to bring their full brewing systems, yeast and hops of choice, as well as any specialty grains needed to complete the recipe. Contact doug@mirrortwinbrewing.com to enter and to let him know what base malt you would like to use.

Beer and Sweat

The annual Beer and Sweat competition, the nation’s largest keg-only homebrew competition, took place in Covington, KY on August 19th. The unique competition takes place on a single day with entrants bringing their kegs on site, judging happening during the day, and awards being handed out during the after party where all of the kegs are tapped for everyone to enjoy. This is truly a fun and unique event. If you did not enter or sign up to judge I highly suggest you put this on your calendar for next year. Congratulations to BOCK’s Dirk Franzen for winning third place in the Imperial IPA category.





New BJCP Judges

For most of 2016, and a couple months of 2017, a small group of BOCK members met once a month to cram for the BJCP tasting exam that took place in April. I am happy to say that all takers passed the exam. Now the race is on to accumulate the points needed to level up to the highest BJCP rank our score will allow. On behalf of all of us who came to the classes and took the test, thank you to Primary Fermentor, Ben Hoh, for being the teacher through it all. And thanks to Tony Aiken for always being there and helping out. And an equally big thank you to Gary Spedding and the facility of Brewing and Distilling Analytical Services for hosting the classes every month. If you are interested in a similar class schedule to prepare for becoming a BJCP judge, give Ben Hoh a shout.

Mead Day

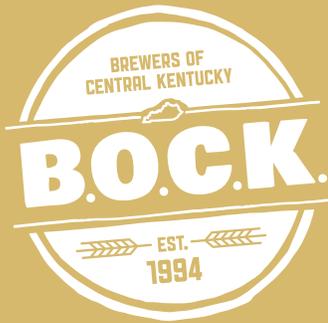
Mead Day was on August 5th, and in celebration, BOCKER Justin Levaughn hosted a Mead Information Workshop at Lexington Beerworks, where everyone was schooled on mead history and mead making. Justin also coordinated a bulk honey purchase for members. Thank you to Justin for coordinating this event. If you want to have a mead ready for sampling on Mead Day 2018, you better get started now.

Fest of Ales

Fest of Ales, Lexington's own beer festival, is taking place at cheapside pavilion downtown this Friday, September 1, from 5:30 to 8:30 PM. If you haven't bought your ticket yet (procrastinator!) you can call any Liquor Barn in town, Pazzos or Beer Trappe to see if any tickets are still available. You'd better wish upon your lucky star there are! You do not want to miss this one. The brewery list is chock full of great local Kentucky breweries, several of whom i'm guessing you haven't tried yet. It is looking like rain so be sure to pack a poncho and dress accordingly. Check out the [Lex Beer Scene website](#) for full details, and other great info about craft beer in Lexington.

BOCKtoberfest

There are some events coming up soon that you had better start getting excited about. BOCK's fall picnic and campout, BOCKtoberfest is coming up soon. This is the club's chance to get together, eat a lot of food, drink a lot of beer and sleep comfortably in tent or not so comfortably in your car. This is a can't-miss event, and it is advised that you bring a tent and plan to stay the night. A date and location is being nailed down and will be announced soon, but plan on it being toward the end of September or early October.



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Iron Mash

Iron Mash is BOCK's annual club-only homebrew competition that follows similar rules as TV's Iron Chef. You show up on brew day with your equipment, some yeast, and a sparkle in your eye. You get a box of ingredients and a limited time to examine the ingredients and declare your target style. Then you brew. Copious amounts of ingredient trading does take place, during which, mistakes and legends are made. If you make a great beer and get pretty close to your target style you might be lucky enough to have your name added to the Iron Mash trophy. The tentative date for the Iron Mash is October 22nd.

BOCK Technology Committee

If you are a web developer, coder, marketer, social media maven, or just have an interest in lending a hand on all things internet, BOCK is ramping up to form a technology committee. The committee will meet at a frequency yet to be determined to talk about and form plan of actions for advancing the club's goals online, including website improvements, email marketing, social media, online payment methods and lots of other fun things. If this sounds like fun to you then be on the lookout for a call for committee signups soon.



www.bockbrew.com



Join the Facebook Group!

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.