



# FROTH

March 2017

## Calendar

**April 13**

Hammerdown Competition  
Turn-in

**April 17-21**

Blue Stallion Lager  
Competition Turn-in

**April 23**

BOCK Barrel Fill

**May 1**

Ethereal Competition  
Turn-in

**May 12 - May 21**

Lexington Craft Beer Week

**May 13**

Rock House and Nate's  
Coffee Brew Off

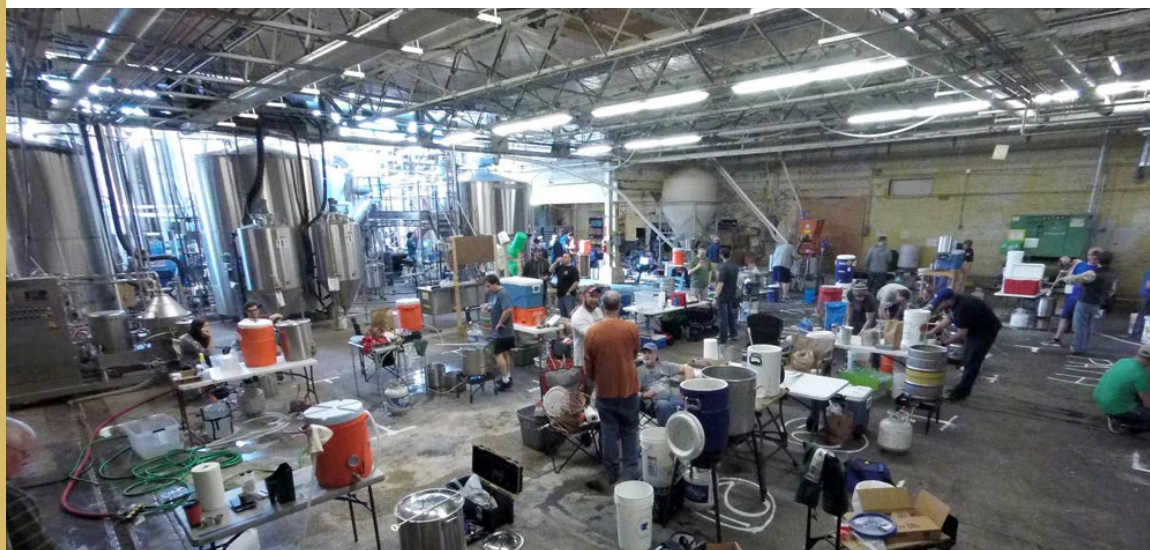
**June 10**

Bluegrass Cup



## Competition Season is Here!

The Bock meeting for March 2017 was held at Rock House Brewing, in the burgeoning NoLi corridor. North Limestone is one of Lexington's most historic, and eclectic, thoroughfares, and Rock House is bringing fresh, craft-brewed beer to the scene. In May, keep an eye on the calendar for the [NoLi Night Market](#) on the first friday of every month from May to December. The Night Market is a weekly hot spot for local arts, crafts, music, tasty treats, and of course, local beer. Thank you Rock House for hosting.





# Announcements

## **West 6th ProAm**

On March 25th brewers from around the area gathered at West 6th for one the most enjoyable brew days one can have. West 6th continued their high standard of excellence, providing choice malt, hops and house yeast, topped off with free beer and lunch. 40+ brewers of all experience levels put a large variety of brewing systems on display. The winner will be announced during Craft Beer Week on 5/17 at The West Sixth Green Room.

## **Kentucky Hop Growers**

It may come as news that our own beloved state has a growing hop industry! Hop growers in KY are reviving a once thriving industry. Kentucky was leader in hop production until the early 20th century when disease and pest drove production to the Northwest. Kentucky growers are finding varieties that thrive in this climate, like Cascade, Gelena, Centennial, Brewers Gold, Chinook and others. Growers are getting ready for pelletization soon. So we might be brewing beer with Kentucky-grown hops soon! Mike Maikkula, Vice President of The Kentucky Hop Growers Alliance and hop grower at Boyd's Bottom farm in Clark Co. spoke at the last meeting, inviting members to come visit [Boyd's Bottom](#). Give them a call at 859-509-7998 to schedule a tour.

## **BOCK to be Reborn as a Full 501c3**

BOCK is barely legal! The officers of BOCK have worked with member Brian Frye to determine that reorganizing as a 501c3 will most benefit the Brewers of Central Kentucky. A vote was taken last meeting and the motion moved to begin the process of officially re-organizing the club. Be on the lookout for more details.

## **Hammerdown Brewing Competition**

The second annual [Hammerdown Brewcup](#), organized by the Northern Kentucky Homebrewers Guild and sponsored by Braxton Brewing is open. Entries are due by 4/13 if shipped and by 4/15 if dropped off at Braxton. Alternatively, you can drop off entries at Rock House Brewing during business hours from April 1st to April 12th or before 3pm on April 13th. BOCK made a great showing at last year's Hammerdown, so let's keep the momentum going this year. Good luck to everyone.



## **BOCK Officers**

### **Ben Hoh**

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### **Ryan Smalley**

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### **Event Coordinator**

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### **Scribe**

Chuck Anderson  
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## **2017 Bluegrass Cup**

BOCK's own Bluegrass Cup is coming into shape. As you may know, our usual host, Alltech, was unable to host this year, which sent the officers on a hunt for a new venue for our largest fundraiser of the year. Rock House Brewing has been kind enough to offer to host this year, with details being worked out now. Judging is tentatively scheduled for June 10th. Bluegrass cup is an excellent opportunity to get involved in a homegrown BJCP-sanctioned competition by stewarding or judging. If you are interested in participating, contact Ben Hoh. Entry submission details will be sent out once dates are set.

## **Blue Stallion Lager Competition**

By now you should have your lagers brewed and either sleeping quietly or getting jacked up on CO2. The turn-in window is 4/17-4/21. You can drop off your three 12oz bottles at Blue Stallion during that time, or bring them to the next meeting. If you are not entering the competition and would like to judge, give Ben Hoh a holler.

## **Ethereal Brewing Competition**

Ethereal's always interesting brewing competition is underway with a new yeast strain called Schizosaccaromyces Japonicus, which produces lactic acid. You should already be fermenting by now since full attenuation can take up to 4 weeks. Three 12oz bottles are due by May 1.

## **Rock House Brewing Competition with Nate's Coffee**

Rock House Brewing has announced a new on-site brewing competition that comes with a few twists. They have partnered with local roaster [Nate's Coffee](#) to make coffee a required ingredient. And if that isn't interesting enough, the most common styles made with coffee are forbidden: stouts, porters, browns and cream ales. Rock House's house ale yeast, or any other yeast of your choice, is fair game. So get your creative juices flowing with this one. The competition will take place on May 13th.

## **Bock Barrel Fill**

BOCK's annual barrel fill project is where we take to freshly emptied bourbon barrels and fill it with a crowd-sourced collection of brews all centered around an agreed upon recipe. 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. Spots have been filled and the filling of the barrels will take place on 4/23.