

# FROTH

September 2017

## Calendar

### October 7

Oktobersbest Homebrew  
Competition Judging

### October 9

BOCK Meeting at Ethereal

### October 10

Donut Plains Tapping at  
Blue Stallion

### October 14

BOCKtoberfest Cookout  
and Campout

### October 22

BOCK Iron Mash  
Competition

### October 23

West Sixth Pennyrile Pale  
Ale Release

### October 28

Pivot Brewing  
1st Anniversary Party



## Great and Wondrous Things

Good breweries are a pure and wondrous thing. Few places can you walk in, order and consume something so freshly made as beer from your local brewery. Sure, you can go into some good restaurants and get food freshly cooked on the spot. But that is often a siloed event. You walk in with whoever you came with, order your food, small talk, eat it, then leave. Rarely do you see the kitchen, or would want to. In a brewery, you see the soul laid bare as soon as you walk in. You smell the wort, see the metal tanks where your future beverage recently resided, and you relish in the idea that everyone there is grooving on the same thing you are. I love breweries. This is why I love BOCK meetings at Blue Stallion. We gather in the heart of a brewery where we see and smell it all. Co-owner Jim and Brewer David have made great effort to make themselves and the brewery accessible to BOCK. Thank you to Blue Stallion for your continued support. Did I mention I love breweries?



# Announcements

## **Better Hop on It**

Wishing you could use some local hops to capture some local terroir in your next batch? You're in luck. Mark Maikkula of the [Kentucky Hop Growers Alliance](#) stopped by to share some recently pelletized local hops. This is the first year the Alliance has pelletized, so be on the lookout for a fresh crop next year. Some from this year's Chinook and Cascade harvest may still be available. Both are \$4 an ounce. You can reach Mark at 859-509-7998 or email [mmaikkula1@hotmail.com](mailto:mmaikkula1@hotmail.com). If you are interested in touring Mark's farm, [Boyd's Bottom Hops & Wildlife](#), contact them via their facebook page. If you want the full experience, visit them in September during harvesting.

## **BOCK Beers on Tap**

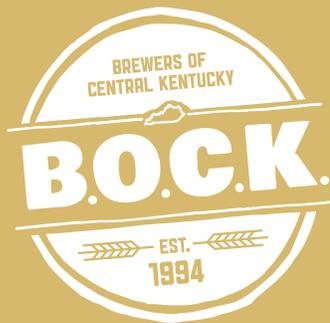
Thanks to the generosity of local breweries, several BOCK members have recently had beers on tap around town, or will be soon. West Sixth ProAm winner, Mike Kling, recently had Thistle Do Ya on tap, a Wee Heavy that will also be representing at the GABF. Mike Green and Paul Vidal's winning Three Wheats to the Wind from the Ethereal competition was tapped in August. Ryan Smalley's Gin and Tonic Pilsner from the Blue Stallion Lager Competition was tapped on 9/29 during Blue Stallion's Oktoberfest. Tim Meehan recently recreated Donut Plains, his contribution to Blue Stallion's Craft Beer Week Test Batch Takeover. The new version will be tapped on October 10. This cream ale takes the "donut" literal with fresh Spalding's donuts, vanilla, cinnamon and coffee. Have you recently brewed a beer with a local brewery? Let us know so we can get the troops out to taste it.

## **Bocktoberfest**

What most certainly is the most fun, unpredictable and beer-soaked club event is the annual BOCKtoberfest. This year's bash is scheduled for October 14th and will take place at BOCK member Dirk Franzen's property located at 5250 Raven Creek Ct. A Lowcountry boil will be served, the club Jockey box will be loaded and tapped and many, many beers will be opened and tasted. Camping out to sleep off the fun is highly recommended. Pitch a tent, sleep in your car, on the ground, whatever makes you feel one with the earth. Just come and join us for the fun and don't drive home.

## **Iron Mash**

Exclusive to BOCK members, Iron Mash is a brewing competition designed to test your recipe formulation skills. How well can you adapt to curve balls and mystery ingredients? Enter this competition and we'll find out. Made up of two-person teams, competitors show



up on brew day not knowing what ingredients are in store. Base and specialty malts, and hops are provided, but remain a mystery until the provided box is opened. You will provide the yeast! Also



included in the mystery box are special ingredients. Past ingredients have included, pop-tarts, cinnamon, peppers, special sugars and fruit. Do with it what you will, just be sure to get close to the style you have to declare before you begin brewing. Win and get

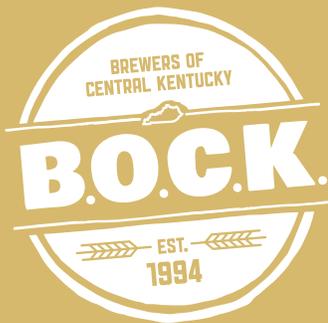
your name etched into history on the Iron Mash Cup. Registrations are closed for this year's event. So good luck to the participants.

### **Bluegrass Cup**

The Bluegrass Cup, BOCKs homebrewing competition, needs a new home. After several years being hosted by Alltech at Shrewsbury Hall on their Cross Street campus, and 1 year at Rockhouse Brewing, the club is looking for new options for hosting the annual event. The event takes place in early June. Some potential criteria includes ample size, air conditioning, kitchen access and no issue with alcohol on premises. A call goes out to members who may know of a location that fits this criteria. Location types that might work are neighborhood clubhouses, community centers, hotel conference rooms, private spaces like a VFW or some other private club. If you know of such a location please give an officer in the club a holler.

### **Fall Bulk Malt Purchase**

BOCK, with the generous help of Lexington Beerworks, has once again organized and filled the bulk malt purchase. By pooling our orders together and leveraging Lexington Beerworks' bulk purchasing members get a cheaper rate than retail and avoid shipping costs thanks to BOCK picking up shipping! This year's pallet is full. If you missed out make sure to be ready next year. For those that ordered, you should have picked up your order by now.



## BOCK Officers

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## Lexington Beerworks Homebrew Shop

It was with great sadness that we heard the news from Greg Leimer that Lexington Beerworks would be closing their homebrew shop. Current inventory is being liquidated with discounts of 30% while supplies last. So stop in, stock up and tell them thanks for the memories. And to be clear, LBW is not closing, only the homebrew shop is. So be sure to keep stopping in for tasty pizzas and beers.

## And now there is Brewer Dude

Fear not. The days of easily accessible homebrew supplies is not over for us. Picking up the pieces of our dreams and piecing them back together is [Brewer Dude](#). Brewer Dude is a new, local online homebrew ingredient and equipment supplier located right here in central Kentucky offering local and national shipping. Some of the exciting offerings on the horizon are same cost shipping, same-day shipping in central Kentucky, and grain milled just prior to shipment. For those living close enough in Central Kentucky could also get orders hand delivered, with a small upcharge, on the day you order. Imagine getting that hop or yeast you forgot delivered to your house before your brew day is over. Also coming soon will be BOCK-exclusive pricing. [Brew Dude's website](#) should be live any day now, so keep checking and send them the same homebrew love we gave to LBW. Welcome to the community, Brewer Dude.



Congrats to Harck Pickett and all the BOCK Barrell Flanders Red Brewers for winning Best of Show at the KY State Fair.

[www.bockbrew.com](http://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](mailto:scribe@bockbrew.com).