



Froth is the publication of the Brewers of Central Kentucky (B.O.C.K.): a non-profit organization dedicated to homebrewing.

2003 B.O.C.K. Officers

Primary Fermenter:

Bill Caldwell

Secondary Fermenter:

Bryan Richardson

Web Master:

Randy Alexander

Doug Blanton

Keeper of the Cash

Tony Aiken

Scribe;

Paul Moss

How to Contact B.O.C.K.

Brewers of Central Kentucky

2390 Sullivan Lane

Frankfort, KY 40601

Email randya@qx.net

Internet

<http://hbd.org/bock>

To submit something to Froth

call Paul @ 859 484 2349 or

email

mosslanding@opexonline.com

Irish Red Ale

The reddish amber Irish variation of English pale ale has received a great deal of renewed interest recently in the wake of the craft beer renaissance. Like Scottish pale ales, Irish ale is typically less hoppy than its English counterpart and often exhibits a pronounced malty, buttery, and caramel character. Commercial versions rely primarily on well-modified two-row pale ale malt with just a touch of black malt or roasted barley for color. The caramel character, as in Scottish brewing, is more a result of the long wort boil and the light hopping than from the use of crystal malts. The use of adjuncts such as brewing sugar or flaked maize is not uncommon, and although most are top-fermented, Coors uses lager yeast and a warm ferment in its Killian's Irish Red. Prime commercial versions include Smithwick's Ale, Guinness's Kilkenny Irish Beer, Phoenix Beer, Big Rock's McNally's Extra, and George Killian's Irish Red.

Irish Red Ale Basics

Original Gravity: 1.036-65

Final Gravity: 1.010-16

IBUs: 20-35

Color (SRM): 8-15

Alcohol by Volume: 3.5-6.5%

Next meeting at Sawyers on October 8th where we will be sampling Irish Red Ales including, I'm sure, our own local Kentucky ale! This is also the month which we nominate new club officers to lead us through 2004.

October Brew off. Saturday October 11th at Altech Brewery. Altech will provide hot and cold water, the club will provide lunch and the rest is up to you. If you have not been to a brewoff before you should. This is a lot of fun. You bring all your equipment and brew together. This is a great event to bring new or potential brewers to. Where else can they see different setups, levels of complexity, different beer styles and meet so many generally agreeable brewers and brewsters?

A man walks into a bar, looking very depressed. He goes to the bar and orders a drink. The barman brings it to him and asks:

"Do you want to talk about it? You look a bit down in the dumps".

The man says, "Well, I've suspected for months that my wife has been cheating on me, so today I took the day off work to follow her and when I came home, I caught her with my best friend!"

"Wow, that must have been difficult!" the barman says, "What exactly do you say to your best friend in a situation like that?"

"Well, I looked him straight in the eye, and I yelled BAD DOG!"

Brewers of Central Kentucky
P O Box 300
Millersburg KY 40348