



Established 1989

Incorporated 1994

Volume 23, Number 7

July 2013

www.hvhomebrewers.com

Next club meeting

HVHB July 10, 2013

Brown Derby, 96 Main Street, Poughkeepsie 8:00 pm (Second Wednesday of the month)
The beer brewing style for the July meeting is American Pale Ale

Club officers:

President - Eric Wassmuth

VP - Atar Near

Treasurer – Manny Holl

Sargent at arms – John Rudy

Communications Secretary – Phil Van Itallie

Recording Secretary - Hilon Potter

Minutes of Previous club meeting

HVHB June 12, 2013

Meeting Minutes for 6/12/2013 by Hilon Potter

Call to order at 8:00PM

Beer of the month was California Common.

Beer #1 California Common from Dennis Recipe from Brewing Classic Styles

Next month is American Pale Ale

Beer #2 American Pale Ale, may have turned out as an IPA, mostly 2row, Buscuit, Crystal, Citra hops

Treasury report 39 Paid members, \$195 in Paypal, \$3219 in Bank Account

Final round of National Brew Competition at National Conference. We have a table at Club night.

Beer #3 German Alt Beer (Dan)

Picnic is not happening due to no volunteers

The Hop Farm in Lagrange would like to have an event at the farm in the fall. Maybe a competition or brewing.

Salt Point Meadery want's to present. Hilon will contact them to see if them can attend the Aug. meeting.

Mead is Aug. 3rd, looking to find a coordinator

Beer #4 Josh, single hop beer using Centennial

Oct. is cider pressing month. Looking for someone to organize the harvesting and the pressing.

Beer #5 Double IPA Dennis

Beer #6 Double IPA Dennis

Question raised as to see if there was any interest in a BJCP Study group? No decision made.

Close at 9:20PM

Brew of the month list is now posted on the web site.

August	Kolsch,
September	Robust Porter,
October	Oatmeal Stout,
November	No meeting (Holiday party),
December	Strong Scotch Ale.

Treasury Reminder: Please pay (only \$20) if you haven't paid your dues.

Treasurer's report by Manny Hull

The Club balance is Paypal	\$195.85
Bank Account	\$3219.94
Total	\$3415.79

We have 39 paid members.

We had a winner National Homebrew Conference in Philadelphia!

By Dann Gavaletz

We (Lenny, Ray, and I) arrived at the Philadelphia Marriot on Thursday, June 27 around 2PM. After unloading our luggage to the room, we checked into the National Homebrew Conference. Along with our ID, we received a gift bag full of schwag and two commemorative beers; a pilsener from Round Guys Brewing and a rye saison from Sly Fox.

I had to get my three kegs to the beer cellars for the social lounge and club night. The club night kegs, going to the Pennsylvania Convention Center, were three blocks from the hotel and carrying two kegs through the crowded streets of Philadelphia in high humidity was not a lot of fun; but I managed to get them checked in with the help of Ray. The social lounge keg just needed to be dropped off in the bowels of the Marriot. On one of the conference floors, a room was dedicated to a Homebrew Expo and Social Lounge. Here, you could visit exhibits from sponsors of the conference as well as sample homebrew from attending clubs' members. Exhibits were a great resource to get a hands-on feel for equipment, ingredients, software, and much more.

Bars in Philly and Great BBQ at Percy Street

A nice three-four block walk (which soon found out was a 34 block hike) and we (Lenny, Ray, Matt, Chuck and I) stopped into *12 Steps Down*; a quaint little craft beer bar. After a pint of a well-crafted Bell's Two Hearted ale, we hit the road for a couple blocks to the Percy Street BBQ for dinner. Along with their large selection of canned craft beers, Percy Street had some of the best BBQ north of the Mason-Dixon Line.

A taxi cab ride back to the PA Convention Center to join the festivities of Pro Brewers Night was a bit cramped but quite cheap. Think of PBN as a PA version of TAP NY; although in my humble opinion, the beers served at TAP NY were superior. Breweries included AleWerks Brewing Co. – Williamsburg, VA; Allagash Brewing Company – Portland, ME; Devils Backbone – Lexington, VA; Evil Genius Beer Company – West Grove, PA; FX Matt Brewing Co. – Utica, NY; Lagunitas Brewing Company – Petaluma, CA; Sixpoint Brewery – Brooklyn, NY; Tröegs Brewing Company – Hershey, PA; Victory Brewing Company – Downingtown, PA; Weyerbacher Brewery – Easton, PA; Yards Brewing Company – Philadelphia, PA and more (<http://www.ahaconference.org/events/pro-brewers-night/>).

PBN ended at 11PM and the social lounge was open until 2AM. All of the expo exhibits were taken down and about 1000 of the 3500 in attendance at the conference were in the social lounge being social.

Friday morning was an early rise to get to the 9AM seminar. Each seminar was one hour in duration and there was a fifteen-minute break in between. I attended Process Improvement and Beer Enhancement: The Nano Experience by Andy Tveekrem; The Science of Beer Flavor by Dr. Roger Barth; Cider Revolution: How to Brew Great Cider

from Everyday Ingredients by Christian Banker; and Alternative Wood Aging Techniques by John Gasparine. The seminars were very well presented and the speakers kept the majority interested. All seminars were recorded and will be available on the AHA website for AHA members.

Changing the sign on our booth brought in the crowd

Dinner was at a nearby brewpub; Nodding Head Brewery & Restaurant. I would compare the beers somewhere between Hyde Park Brewpub and Guided Otter Brewpub. The food was outstanding. After dinner we (Dennis, Mike, and I) set up the HVHB club night “booth” to serve some beer. Dennis brought a black IPA, bohemian pilsener, and a Cascadian rye; Mike served a Baltic porter; while I had a robust porter, a saison, and a schwarzbier. We eventually upgraded our sign to include “shitty booth, awesome beer” and instantly received much more interest. Club night ended at 11PM and social lounge was opened until 2AM.

Saturday morning brought more seminars starting at 9AM (but I didn't make it to any 9AM seminars). I attended Come One, Come All- Wait a Minute: Assessing the Elastic Limits of Opportunity by Dick Cantwell; Stepping Up Your Sensory Game: How to Be a Better Taster by Kara Taylor; Hops vs Malt: A Smackdown with Cheese by Janet Fletcher; and Fermenting on the Flip Side: Alternative Fermentations & Practices by Mary Izett. A list of the seminars and descriptions can be found on the AHA conference webpage (<http://www.ahaconference.org/conference/2013-seminars/>).

Saturday night was the NHC banquet and award ceremony for the competition. There was a three-course dinner sponsored by Rogue Ales and prepared by the homebrew chef (<http://www.homebrewchef.com/>) Sean Z. Paxton. A copy of the menu can be found on the AHA conference website (<http://www.ahaconference.org/events/grand-banquet/>). The pickled veggies were wonderful as was the soft pretzel salad; the honey kolsch was remarkable. The stromboli was excellent and paired nicely with rye beer from Rogue. Not being a dessert guy, the cheesecake was good; but too sweet for my tastes. However the hazelnut brown ale was delectable. **Dennis took a first place in the bock category.** The Ninkasi award winner had two beers place first in the final round. Competition is getting tougher each year! Congratulations Dennis.

After the banquet and award ceremony ended around 11PM, the social lounge was open. I did not make it for a lack of sleep did me in.

If you ever have the opportunity to make it to the National Homebrew Conference, then you need to attend. Other than the great beer, the seminars, expo, and great people you will meet there, you will also get to experience a great city like Philadelphia.