

Next club meeting

**HVHB September 9 8:00 pm**

**Schatzi's**

**Schatzi's Pub and Bier Garden, 202 Main Street Poughkeepsie 8:00 pm**

(Second Wednesday of the month)

<http://www.schatzispubpk.com>

*September meeting will have 4B, Munich Dunkel, as the featured brew.*

**Club officers:**

President - Phil Metty

Vice President - Eric Wassmuth

Treasurer – Monica Metty

Sargent at arms – Ian McGregor

Communications Secretary-Phil Van Itallie

Recording Secretary - Josh Youngman



Schatzi's

**EVENTS on page 4**

**Minutes of Previous club meeting** by Josh Youngman

August Meeting held at The Mill in Red Oaks Mill, August 12, Starting at 8:04pm

Show and Tell:

Josh Youngman brought a 10gallon Mashtun cooler that was repurposed into a mobile kegerator. A small hole was drilled in the lid to accommodate a picnic tap. Inside the cooler, Josh had a 3 gallon keg, a small paintball CO2 canister / regulator and plenty of ice.

Beer#1: Kolsch from Josh Youngman - Pilsner malt and Wheat fermented at 56 with Wyeast Kolsch yeast. This yeast is very fruity, if you like a cleaner beer, use White Labs Kolsch Yeast (WLP029).

Tom Folster from Barley, Hops and Grapes gave a status on his new homebrew shop which will open 8/15/15 at 9:00 am. He has worked out a deal with Cryoweld and will be able to do exchanges on 5lb and 20lb CO2 tanks. Cryoweld club discount will apply. Barley, Hops and Grapes will be open seven days a week. Sundays will be brew day once the kitchen is complete.

Beer#2 - Ohara's Irish Red from Halftime

Beer#3 – Cherry Ale from Hilon Potter using 6 pounds of fresh cherries from a downed tree.

Beer#4 – A well aged Irish Red from Roe Brewers that Steve Schwartz obtained at 2015 TapNY.

Beer#5 – Munich Dunkel from Josh Youngman.

Beer#6 – Petit Orange Belgian Dubbel from Brian Jameson who started with a Northern Brewer kit.

Tom Folster described the beer of the month, Irish Red. Through the mid-1700, all beer was brewed at home. Pubs started off at every corner where homebrewers offered their take on the English bitter style. The Irish malt style was different -- darker -- and because hops had to be imported from England, minimal amounts of hops were added after the boil. Irish yeast was somewhat different than English yeast resulting in a similar but different beer than in England.

In 1970, Michael Jackson gave the name "Irish Red" and made the style a part of the lexicon. Typically it was dry hopped with a dry finish and an ABV of 4.0 to 5.0% for export but only 2.5 to 3.5% ABV at home. The red color was not from doctored malt but came naturally.

#### Treasury report

Phil Metty said that Monica Metty was out of town. In her absence, he announced that the club has \$3764. The club's silent auction raised \$125.

Tom Folster reported that a local maltster from Germantown is producing local malts. Tom is carrying some in his shop.

Water testing kit was returned and loaned out to Tom Folster.

Brian Jameson got a Ward Labs water report for Town of Poughkeepsie recently. Reach out if you would like the information.

Cider pressing was discussed, Steve Schwartz will talk to Bruce Franconia and see if we can do the pressing at the former Party Creations. Paul Stolarski now has a large dump trailer so we can get even more apples this year.

Last year Eric Wassmuth procured a industrial apple chipper for \$500. A motion was made for the club to buy the chipper from Eric for \$500. A vote was held and the motion passed.

50:50 raffle - Phil Metty won \$21, \$21 for the club. Non-monetary prizes were awarded as well: a Propane Fill from Dempsey and six attendees won a vacuum filled bag of hops from Rob Cohen.

A \$50 halftime gift card was auctioned, Eric won for \$45. (The club owes Eric \$455 for the apple chipper, \$500 minus the \$45 for the halftime card).

Anniversary Party was discussed – possibly new locations are being explored.

BJCP competition was discussed. The club would like Josh Youngman to be the Competition Organizer and will find others to function as prize coordinators. Paul Stolarski said that he will try to disallow competitors from bringing entries on the day of the competition.

Ian McGregor is working on Tshirt design – details to follow.

Apple picking and crushing will be scheduled later in the year.

## Next 2015 meetings

<u>Date/Time</u>	<u>Location</u>
Sept 9	Schatzi's
October 14	Mahoney's
November	Anniversary Party
December 9	Derby

### Beer of the Month for October

#### **4B. Munich Dunkel**

**Aroma:** Rich, Munich malt sweetness, like bread crusts (and sometimes toast.) Hints of chocolate, nuts, caramel, and/or toffee are also acceptable. No fruity esters or diacetyl should be detected, but a slight noble hop aroma is acceptable.

**Appearance:** Deep copper to dark brown, often with a red or garnet tint. Creamy, light to medium tan head. Usually clear, although murky unfiltered versions exist.

**Flavor:** Dominated by the rich and complex flavor of Munich malt, usually with melanoidins reminiscent of bread crusts. The taste can be moderately sweet, although it should not be overwhelming or cloying. Mild caramel, chocolate, toast or nuttiness may be present. Burnt or bitter flavors from roasted malts are inappropriate, as are pronounced caramel flavors from crystal malt. Hop bitterness is moderately low but perceptible, with the balance tipped firmly towards maltiness. Noble hop flavor is low to none. Aftertaste remains malty, although the hop bitterness may become more apparent in the medium-dry finish. Clean lager character with no fruity esters or diacetyl.

**Mouthfeel:** Medium to medium-full body, providing a firm and dextrinous mouthfeel without being heavy or cloying. Moderate carbonation. May have a light astringency and a slight alcohol warming.

**Overall Impression:** Characterized by depth and complexity of Munich malt and the accompanying melanoidins. Rich Munich flavors, but not as intense as a bock or as roasted as a schwarzbier.

**Comments:** Unfiltered versions from Germany can taste like liquid bread, with a yeasty, earthy richness not found in exported filtered dunkels.

**History:** The classic brown lager style of Munich which developed as a darker, malt-accented beer in part because of the moderately carbonate water. While originating in Munich, the style has become very popular throughout Bavaria (especially Franconia).

**Ingredients:** Grist is traditionally made up of German Munich malt (up to 100% in some cases) with the remainder German Pilsner malt. Small amounts of crystal malt can add dextrins and color but should not introduce excessive residual sweetness. Slight additions of roasted malts (such as Carafo or chocolate) may be used to improve color but should not add strong flavors. Noble German hop varieties and German lager yeast strains should be used. Moderately carbonate water. Often decoction mashed (up to a triple decoction) to enhance the malt flavors and create the depth of color.

<b>Vital Statistics:</b>	OG: 1.048 – 1.056
IBUs: 18 – 28	FG: 1.010 – 1.016
SRM: 14 – 28	ABV: 4.5 – 5.6%

**Commercial Examples:** Ayinger Altbairisch Dunkel, Hacker-Pschorr Alt Munich Dark, Paulaner Alt Münchner Dunkel, Weltenburger Kloster Barock-Dunkel, Ettaler Kloster Dunkel, Hofbräu Dunkel, Penn Dark Lager, König Ludwig Dunkel, Capital Munich Dark, Harpoon Munich-type Dark Beer, Gordon Biersch Dunkels, Dinkel Acker Dark. In Bavaria, Ettaler Dunkel, Löwenbräu Dunkel, Hartmann Dunkel, Kneitinger Dunkel, Augustiner Dunkel.

Upcoming Beer of the Month Styles

**October** - 3B [Oktoberfest](#)  
**December** - 22C [Wood-Aged Beer](#)

Upcoming Events:

September 12 Hoptember Festival at Dutchess Hop Farm  
 September 19 Beacon Brew Fest at Riverfront Park in Beacon, New York  
 September 26 Great American Beer Fest in Denver, Colorado  
 October tbd The 2015 Rail Ale Trail  
 November 7 Learn to brew day



## HUDSON RIVER CRAFT BEER FESTIVAL - BEACON, NY

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### SEPTEMBER 19, 2015 - BEACON, NY

The third annual Hudson River Craft Beer Festival is coming Saturday, September 19th at Riverfront Park in Beacon, New York! This four-hour premium event will showcase over 200 releases from some of America's best craft breweries. Attendees will sample beers in an atmosphere filled with live music, delicious food available for purchase, and great vendors. What better way to spend a Saturday than with great friends, amazing beer, delicious food and live music!

### EVENT INFORMATION

**SATURDAY, SEPTEMBER 19, 2015**  
12PM - 5PM

**TICKETS \$45+ | [BUY NOW >>](#)**

**RIVERFRONT PARK**  
1 Flynn Drive  
Beacon, NY 12508

[MAP](#)

### CONTACT US

### GET EMAIL EXCLUSIVES

Sign up to receive the latest information about this event and insider only special offers!

[SIGN UP NOW](#)



**Beer Geek Trivia feat. Third Rail Beer** (<http://www.craftbeer.com/events/beer-geek-trivia-feat-third-rail-beer>)  
(same night as HVHB meeting)

Every craft beer fan's favorite trivia fest is back at **Glorietta Baldy** in Brooklyn!

On Wednesday, September 9th at 8PM, join Bearded Ladies for four rousing rounds of brain-busting competition, amazing bargain tap specials and lots of sweet, sudsy prizes for the champs.

This month's event is sponsored by our own hometown boys, **Third Rail Beer!**

The NYC-based brewery team will be in attendance, bringing along a tasty selection of action-packed and bargain-priced drafts as well as a heap of brewery swag for the evening's winning team.

"Beer Geek Trivia, which takes place on the second Wednesday of the month, is part pub quiz, part 'meet the brewer' night, where brew-enthusiasts of all backgrounds can learn more about craft beer." – **The Brooklyn Paper**



Glorietta Baldy | 502 Franklin Avenue, Brooklyn, NY 11238 |



# 2ND ANNUAL HARBOR ISLAND INTERNATIONAL BEER FESTIVAL

150 BREWERIES • 4 LIVE BANDS • 20 FOOD VENDORS  
OVER 300 BEERS FROM AROUND THE GLOBE

**SATURDAY, OCTOBER 3rd, 2015 • 12-5pm**  
**HARBOR ISLAND PARK • MAMARONECK, NY**

## 2ND ANNUAL HARBOR ISLAND INTERNATIONAL BEER FESTIVAL

### TICKET INFORMATION

TICKET TYPE	SALES END	PRICE	FEE
Designated Driver <a href="#">more info</a>	Oct 3, 2015	\$20.00	\$1.95
General Admission <a href="#">more info</a>	Not Started	\$65.00	\$0.00
VIP - 12-5pm <a href="#">more info</a>	Not Started	\$100.00	\$0.00
Brewmaster Reserve - 12-5pm <a href="#">more info</a>	Not Started	\$140.00	\$0.00



## GABF in Boulder CO may be sold out

...may still be some AHA member tickets available.



GABF has sold out each year for the past six years, and tickets sold out in well under an hour in 2014.

### Denver Rare Beer Tasting VII (General Admission)



McNichols Civic Center Building

September 25, 2015 1:00 PM [Google](#) [iCal](#)

This celebration of beer passion and craftsmanship takes place in Denver during the Great American Beer Festival weekend. Proceeds from the event support the Pints for Prostates awareness campaign.

McNichols Civic Center Building is located at 144 West Colfax Ave (Corner of West Colfax and Bannock), Denver, CO 80202. Phone 720-865-4220.

<http://www.etix.com/ticket/p/8661738/denver-rare-beer-tasting-vii-general-admission-denver-mcnichols-civic-center-building>

# CLEVELAND BEER WEEK

**OCTOBER  
9-18  
2015**

Hop on the Cuyahoga Valley Beer Trail for an epic three days into Cleveland's craft beer scene. The Cuyahoga Valley Beer Trail takes you between Cleveland, Akron, and Canton, feeding your insatiable thirst for brands like Great Lakes Brewing Co., Fat Head's, Market Garden Brewery, and Thirsty Dog Brewing Co.

**CLICK HERE TO VIEW THE CRAFT BEER DINING GUIDE** ▶



<http://www.virtualonlinepubs.com/publication/?i=266083><http://www.virtualonlinepubs.com/publication/?i=266083>

**Bring Back Beer:** Speakeasies, the Great Depression and substantial public discontent led to the repeal of Prohibition soon after Franklin D. Roosevelt reached the White House.



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<http://www.itjungle.com/tfh/tfh072715-story04.html>

