



Established 1989

Incorporated 1994

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[www.hvhomebrewers.com](http://www.hvhomebrewers.com)

Next club meeting

**HVHB January 13 8:00 pm**

**River Station**

**River Station**

1 N Water St, Poughkeepsie, NY 12601  
(Second Wednesday of the month)

Beer of the month: Winter Warmer (Page 5)

**Club officers:**

President - Phil Metty  
Vice President - Eric Wassmuth  
Treasurer – Monica Metty  
Sargent at arms – Dann Gavaletz  
Communications Secretary-Phil Van Itallie  
Recording Secretary - Josh Youngman

**EVENTS on page 4**



River Station

Minutes of Previous club meeting

December Meeting was held at the Brown Derby in Poughkeepsie, December 9, Starting at 8:10pm  
Style of the Month: Wood Aged Beer.

There were approximately 20 attendees @ the Brown Derby. The meeting ran between 8:10 and 10:10.

New Members/Guest: Julie (from California-- just visiting) and Trig who saw a newsletter announcement and brought one of his homebrews to share.

Tom Folster discussed the beer of the month: Wood Aged Beer. (old guidelines 22C; new guidelines 3B). Wood was the old and safe way to transport beer 2000 years ago. Oak barrels were better than amphora ceramic because it did not break easily. Wooden barrels were used until the mid 1900s. Flowers India Pale Ale was shipped from England to India briefly in steel barrels in 1934.

<http://www.nickelinstitute.org/en/NickelUseInSociety/MaterialsSelectionAndUse/FoodAndBeverage/DesignFabricationAndWelding/BeerBarrels.aspx>

Stainless steel was used to fabricate barrels starting in the 1950s. Aluminum barrels were introduced in the mid-1950s. Oak barrels from wine production were used to age beer in recent times.

French-, American- and Hungarian-oak are used to impart mild, strong and mid-range flavoring respectively. A brewer can use small pieces of as chips, cubes or spirals which can be added to a keg during aging for a few days. Alternatively one can store the brew in an oak barrel for three days to three months to achieve "barrel ageing".

Tom noted that you can make oak tea by boiling oak chips for 10-15 minutes and then add some liquor to the oak chips. Putting the flavored oak chips into a brew should be done sparingly as it is easy to over-do the additions. Oak can both absorb flavor and add flavor. The amount of surface area of the oak determines the speed of flavor transfer.

Beer#1 – Blackberry Cider by Christopher Potter (Hilon's son)

Cold crash to 32 degrees stopped fermenting to insure sweetness 1.080 >> 1.020

Beer#2 – Pico American Pale Ale by Tom Folster

Made using a Pico brewing appliance using an all grain recipe 1.053 >> 1.007 (Approx 6.0 ABV) in 2.5 gallon batch

Beer#3 – Pale Ale by Sebastian Schinkel

Extract-based ale with a 15 minute boil

Beer#4a – Kentucky Bourbon Barrel Ale (Bottle from HalfTime)

Beer#4b – Cabin Fever Brown Ale (Bottle from HalfTime)

Beer#4c – Carhartt Woodsman (Bottle from HalfTime)

Beer#4d – J W Lee's Harvest 11.5 abv (Bottle from HalfTime)

Beer#5 – Spiced Pumpkin Ales by Hilon Potter

Rum soaked shredded oak added after fermenting for four days

Beer#6 – Russian Imperial Stout on bourbon oak by Hilon Potter

4 oz bourbon soaked oak added for 4-5 days after fermenting

Beer#7 – Munchen Dunkiel by Paul Stolarsky

Made in September. Fermenting stopped at 1.020 with cold crash to 36 degrees

Beer#8 – "Weak" Scottish Stron by Phil Metty

Fermented at 61 degrees. Had some unexpected fruity esters.

Beer#9 - Lightly oaked brown ale by Trig

Beer#10 – Left Hand Octoberfest from HalfTime

Treasurer's report:

Monica Metty reminded attendees that the dues will rise from \$20 to \$30 per year in 2016.

Phil Metty said that the November Anniversary Party was successful. A good time was held by all. The food was good.

Phil Metty reviewed the cider picking an pressing that generated 700-800 gallons of cider. There was still cider left after everyone went home.

The club purchased the 400 gallon container that was initially borrowed from Bad Seed; it will be stored at Rob Cohen's home.

Steve Schwartz arranged for the club to pick at Lawrence Farms through a connection with one of the farm's owners, Rick Lawrence. After the club paid \$100, Rick Lawrence's son had asked for \$200 more; the club paid the extra amount and may need to find other places to pick in the future. In the "old days", the club was able to glean orchards without a fee. Times have changed as farmers realize that they can sell to cider makers or start pressing themselves.

#### Upcoming Events:

3/12/16 – 26th Annual Hudson Valley Homebrewers Competition

#### 2016 Homebrew Competition

Josh Youngman has secured the American Legion hall and has ordered prize ribbons.

Eric Wassmuth has the web site set up ready to go.

Paul Stolarsky and Hilon Potter are the judge coordinators for the 2016 competition.

The 2015 style guidelines with 28 categories will be the basis.

Josh Youngman said that the club gets some money if you click on an Amazon link from the club website. The club received \$45 in November 2015.

[www.hvhomebrewers.com](http://www.hvhomebrewers.com)

Dann Gavaletz announced that he is starting a new business, *Hudson Valley Craft Beer Tours* with operations scheduled in January 2016. He will escort beer enthusiasts in a 13-passenger bus between Peekskill and Athens.

#### Officer Elections:

The officers will continue except for Sargent at Arms. Dann Gavaletz agreed to be the Sargent at Arms succeeding Ian McGregor.

President - Phil Metty

Vice President - Eric Wassmuth

Treasurer – Monica Metty

Sargent at arms – Dann Gavaletz

Communications Secretary-Phil Van Itallie

Recording Secretary - Josh Youngman

The officers slate was approved unanimously with a voice vote.

All of our events are publicized on Facebook - if you want to stay in the loop with club activities please visit <https://www.facebook.com/hvhomebrewers>

Tom Folster returned the club library to the meeting (There were four large plastic tubs containing books, *Zymurgy* and other printed material). Tom Folster said that no one had requested any of the material in the past few years. The club decided that the material was too outdated and asked that attendees take whatever they were interested in.

Paul Stolarsky said that he had just attended a pre-opening of the CIA (Culinary Institute of America) Brewery to introduce students to the two current brews. The CIA Brewery is now open to the public in the "Egg".

Rob Cohen won the 50-50 (\$21)

A club tee shirt was auctioned off for \$5

A container of PCW and a container of Starsan was auctioned off for \$9

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Click "like" and follow to be notified of new postings

Visit the Events Page and click "subscribe" to be notified when a new event is posted.

Yahoo and other calendars will no longer be used.

## **2016 meetings**

<u>Date</u>	<u>Location</u>
Jan 13	River Station
Feb 10	HalfTime
Mar 9	Mahoney's
Apr 13	Brown Derby
May 11	Dutchess Hops
June 8	Schatzi's
July 13	Tavern 23
Aug 10	Schatzi's
Sept 13	The Mill
Oct 12	Juan Murphy's
Nov 9	Holiday Party
Dec 14	Mahoney's

## **Upcoming Events:**

March 12 – 26th Annual Hudson Valley Homebrewers Competition

June 3-4 -- Beer Advocate International in Boston

June 9-11 -- National Home Brewers Conference in Baltimore

### **30C. Winter Seasonal Beer -- BJCP Beer Style Guidelines – 2015 Edition**

Winter Seasonal Beers are beers that suggest cold weather and the Christmas holiday season, and may include holiday spices, specialty sugars, and other products that are reminiscent of mulling spices or Christmas holiday desserts. See the Introduction to Specialty-Type Beer section for additional comments, particularly on evaluating the balance of added ingredients with the base beer.

**Overall Impression:**

A stronger, darker, spiced beer that often has a rich body and warming finish suggesting a good accompaniment for the cold winter season.

**Aroma:** A wide range of aromatics is possible, although many examples are reminiscent of Christmas cookies, gingerbread, English-type Christmas pudding, evergreen trees, or mulling spices. Any combination of aromatics that suggests the holiday season is welcome. The base beer style often has a malty profile that supports the balanced presentation of the aromatics from spices and possibly other special ingredients. Additional fermentables (e.g., honey, molasses, maple syrup, etc.) may lend their own unique aromatics. Hop aromatics are often absent, subdued, or slightly spicy. Some fruit character (often of dried citrus peel, or dried fruit such as raisins or plums) is optional but acceptable. Alcohol aromatics may be found in some examples, but this character should be restrained. The overall aroma should be balanced and harmonious, and is often fairly complex and inviting.

**Appearance:**

Generally medium amber to very dark brown (darker versions are more common). Usually clear, although darker versions may be virtually opaque. Some chill haze is acceptable. Generally has a well-formed head that is often off-white to tan.

**Flavor:**

Many interpretations are possible; allow for brewer creativity as long as the resulting product is balanced and provides some spice presentation. Spices associated with the holiday season are typical (as mentioned in the Aroma section). The spices and optional fermentables should be supportive and blend well with the base beer style. Rich, malty and/or sweet malt-based flavors are common, and may include caramel, toast, nutty, or chocolate flavors. May include some dried fruit or dried fruit peel flavors such as raisin, plum, fig, orange peel or lemon peel. May include distinctive flavors from specific fermentables (molasses, honey, brown sugar, etc.), although these elements are not required. A light evergreen tree character is optional but found in some examples. The wide range of special ingredients should be supportive and balanced, not so prominent as to overshadow the base beer. Bitterness and hop flavor are generally restrained so as to not interfere with the spices and special ingredients. Generally finishes rather full and satisfying, and often has some alcohol flavor. Roasted malt characteristics are rare, and not usually stronger than chocolate.

**Mouthfeel:**

A wide range of interpretations is possible. Body is generally medium to full, and a certain malty chewiness is often present. Moderately low to moderately high carbonation is typical. Many examples will show some well-aged, warming alcohol content, but without being overly hot. The beers do not have to be overly strong to show some warming effects.

**Comments:**

Overall balance is the key to presenting a well-made Winter Seasonal Beer. The special ingredients should complement the base beer and not overwhelm it. The brewer should recognize that some combinations of base beer styles and special ingredients work well together while others do not make for harmonious combinations. If the base beer is a classic style, the original style should come through in aroma and flavor. Whenever spices, herbs or additional fermentables are declared, each should be noticeable and distinctive in its own way (although not necessarily individually identifiable; balanced with the other ingredients is still critical). Whenever spices, herbs or additional fermentables are declared, each should be noticeable and distinctive in its own way (although not necessarily individually identifiable; balanced with the other ingredients is still critical) – in other words, the beer should read as a spiced beer but without having to tell that specific spices are present (even if declared).

**History:**

Throughout history, beer of a somewhat higher alcohol content and richness has been enjoyed during the winter holidays, when old friends get together to enjoy the season. Many breweries produce unique seasonal offerings that may be darker, stronger, spiced, or otherwise more characterful than their normal beers. Spiced versions are an American or Belgian tradition, since English or German breweries traditionally do not use spices in their beer.

**Characteristic Ingredients:**

Generally ales, although some dark strong lagers exist. Spices are required, and often include those evocative of the Christmas season (e.g., allspice, nutmeg, cinnamon, cloves, ginger) but any combination is possible and creativity is encouraged. Fruit peel (e.g., oranges, lemon) may be used, as may subtle additions of other fruits. Flavorful adjuncts are often used (e.g., molasses, treacle, invert sugar, brown sugar, honey, maple syrup, etc.).

**Entry Instructions:**

The entrant must specify a base style, but the declared style does not have to be a Classic Style. The entrant must specify the type of spices, sugars, fruits, or additional fermentables used; individual ingredients do not need to be specified if a well-known blend of spices is used (e.g., mulling spice).

**Vital Statistics:**

OG, FG, IBUs, SRM and ABV will vary depending on the underlying base beer. ABV is generally above 6%, and most examples are somewhat dark in color.

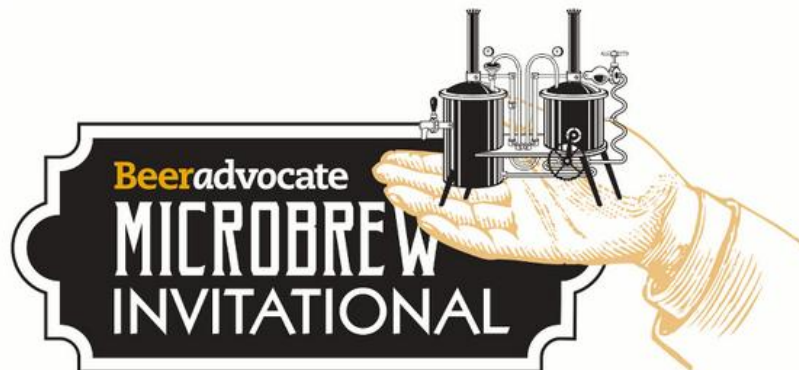
**Commercial Examples:**

Anchor Our Special Ale, Goose Island Christmas Ale, Great Lakes Christmas Ale, Harpoon Winter Warmer, Lakefront Holiday Spice Lager Beer, Weyerbacher Winter Ale

**Tags:**

Specialty-beer, spice

## Beeradvocate™ RESPECT BEERMAIL



A Celebration of Old-School, Small-Batch Brewing

BeerAdvocate is proud to announce its first ever **BeerAdvocate Microbrew Invitational** held at the Seaport World Trade Center on June 3-4, 2016 in Boston, Mass., featuring a carefully curated lineup of beer (plus other fermented beverages) from some of the world's finest microbreweries.

Tickets go on sale Saturday, January 9 at noon EST.

Learn more: <http://goo.gl/i9tlrc>

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## Save the Date: 2016 National Homebrewers Conference

*The 2016 National Homebrewers Conference will take place June 9-11 in Baltimore, Maryland.*

The American Homebrewers Association is bringing the 38th annual National Homebrewers Conference to Baltimore in 2016! On June 9-11, brewers from across the country and around the globe will gather to celebrate all things beer, mead and cider.



**Registration opens March 8th!**

Mark your calendars and keep an eye on [AHAconference.org](http://AHAconference.org) for more details on the 2016 National Homebrewers Conference after the New Year!



## BeerAdvocate magazine #107 (December 2015)

Discussion in 'BeerAdvocate magazine' started by [RebeccaK](#), [Dec 2, 2015](#).

<http://www.beeradvocate.com/community/threads/beeradvocate-magazine-107-december-2015.360349/>  
(Thanks to John Rudy for this reference)



Jakob Cirell of From the Ground Brewing in Red Hook

<http://www.hudsonvalleycraftbeertours.com/>



Ray and Dann enjoy sampling many different beers and wanted others to have the same opportunity safely.

### Our Story



Dann and Ray

Ray and Dann thought up the idea of driving adventurous beer lovers to local Hudson Valley breweries in the fall of 2014. As the craft beer world has grown, the number of breweries in the area has increased even though the distance between them reduces. Getting to these breweries safely is always a challenge and Hudson Valley Craft Beer Tours is dedicated to getting you there. These tours are not intended to get you drunk, but rather to enjoy some samples at three different breweries and learn more about the surrounding areas, the breweries, and see some local scenery.

