

Volume 28, Number 7

www.hvhomebrewers.com

Next club meeting

HVHB July 11 8:00 pm Farmers and Chefs

Beer of the Month: Biere de Garde

Farmers and Chefs

45 Dutchess Ave, Poughkeepsie, 12601

July 11, 2018

8:00 pm

(Second Wednesday)

Club officers:

President - Jon Fry

Vice President - Kevin Drozinski

Treasurer – Brian Jameson

Sargent at arms – Justin Lomas

Communications Secretary- Hilon Potter

Recording Secretary - Phil Van Itallie



Farmers and Chefs
At the old Andy's location

Upcoming EVENTS on page 3

Minutes of June club meeting at Schatzi's

Meeting called to order at 8:12 with 22 attendees.

The results of the June 9 Stormville beer competition were announced as

Third -- Rich Rang with Belgium Dark Strong

Second -- Dennis V with a Berlinerweiss

First -- Mike with an IPA

Justin Lomas poured the evening's beers:

Beer 1 - was John Fry's version of the Schwartz Bier brewed at the April Club Brew.

Beer 2 - was Rich Rang's version of the Schwartz Bier brewed at the April Club Brew. Rich used the Urquel yeast.

Beer 3 - was Josh Youngman's Schwartz Bier

Beer 4 - was Nancy's Heffiweiss brewed at the April Club Brew. She kept her beer in her basement and saw the temperature gradually rise from 54 to 58. She used a S189 lager yeast. The initial gravity was 1.055 and the final was 1.010.

Beer 5 - was Kevin Drozinski's Heffiweiss was also brewed at the April Club Brew. His temperature started at 55 and rose one degree per day over a week stopping at 70.

Beer 6 - was Paul Stolarski's Pre-prohibition lager at 6% ABV. He said that it contained "lots of corn".

Beer 7 - was Eric Wassmuth's light lager.

Beer 8 - was Josh Youngman's Vienna Lager

Beer 9 - was Josh Youngman's pilsner, a Dortmunder Export who will be going to National after placing second in the New York Regional Competition.

Beer 10 - was Eric Wassmuth's Berlinerweiss. He used German wheat and Pilsner malts and added lactobacillus to the mash at 90 degrees for two days before the normal boil.

Beer 11 - was Phil Metty's cider. He added apple extract and simple syrup.

Beer 12 - was Hilon Potter's white IPA. He followed a "Nore Easter recipe that Tom Folster suggested with 7# of wheat, 7# 2-row, 1 # oats and used three types of hops. He dry hopped his result for seven days.

Beer 13 - was Josh Youngman's cider from the 2016 picking. He added Rob Cohen's honey to back sweeten the cider (but the honey did not ferment).

Beer 14 - was Phil Van Itallie's Tomato Infused Saison. Steve Schwatz said that adding tomato juice to beer is call a **Red Dog** in the mid west. Steve had memories of the last drive-through bar in the United States in Yankton, SD.

Beer 15 - was Rich Rang's Belgian Strong Ale that won third place at Stormville. He used two different yeasts. He started with White Labes Abby Ale yeast but was concerned that the fermentation stopped early so he added Safe Ale abbey yeast and allowed the temperataure to rise to 85 at mthe end. The final gravity was 1.015.

Beer 16 - was Kevin Drozinski's Accidental Sour Brown Ale without hops. He used S05 dry yeast and allowed the fermentation to be exposed to air.

Brian Jameson announced that the club treasury hgas a balance of \$7915.62. This amount includes a donation from Courtlandt Toczykowski of King's Court brewing as well as expenses for mailing out the awards from the March Competition.

Jon Fry said that there will be a Club presence (but no beer) at the IBM Community Showcase on Wednesday June 20 at the South entrance of 705 building from 12-3.

The Club Picnic has been set for Saturday, July 28 at 991 Noxon Road (Eric Wassmuth's home). Members are encourage to bring beverages, dessert and side dishes. The Club will provide some food as well as snacks. Camping will be available. Set up will start between 10 and 11 am. Families are welcome including children. Partying will commence around noon.

A second 2018 club brew day is tentatively set for August 11.

Jon Fry asked for a volunteer to arrange that annual dinner for members in November. The dinner typically meets on a Wednesday evening.

A pub crawl is tentatively set for September 8.

Saturday, September 29 is the date for the wine and Cider fest at Stormville.

Volunteers are needed to arrange the fall apple picking and crushing. There was some discussion about getting apples at no cost but no guarantee of availability. Some venues are expected to have apples but at a higher than historical cost. Lawrence Farms in Newburgh is likely to be the source of apples again in 2018.

The club needs to confirm the availability of the Legion Hall on March 9, 2019 (second saturday of March) for the annual competition. Paul Stolarski said that he would make contact.

Brian Jameson said that he has placed an equipment order with BeveragElements. King's Court has agreed to accept delivery of three pallets saving the club several dollars over having a private home as the delivery address.

Dan Gavaletz said that he has several items of brewing equipment from Mark Pfeffers. Mark has left the area.

Rich Rang won \$28 in the 50-50. Other prizes were distributed including tee shirts, a growler, some magazines, posters and several glasses.

The Club approved a motion for Eric Wassmuth to purchase a large brew kettle for up to \$1000. At the meeting, there was no decision of how to heat the kettle or where to keep the kettle.

The meeting ended at 9:42.

The Club has a number of PBW and Star San canisters available at a discount. Contact Josh Youngman or Phil Metty.

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>

The club gets some money if you click on an Amazon link from the club website.

www.hvhomebrewers.com or

<https://www.amazon.com/?&tag=HUDSOVALLEHOM-20&camp=216797&creative=493977&linkCode=ur1&adid=0452K58TDKXXCSFAV84H&>

Upcoming Event(s):

July 19	AHA Beer Rally at Sam Adams in Boston
July 28	Club Picnic
Aug 9	Burger and Beer Bash at Dutchess Stadium
Aug 11	Club brew day
Sept 8	Pub Crawl
Sept 29	Wine and Cider fest at Stormville
Nov 14	Anniversary dinner

2019 events

Mar 9	2019 HVHomebrewer Competition at the American Legion
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2018 meetings and beers of the month (with 2015 style guideline identifiers)

<u>Date</u>	<u>Style</u>	<u>Location</u>
July 11	Biere de Garde 24	Farmers and Chefs (The old Andy's Location)
Aug 8	Specialty IPA 21B	To be determined
Sept 12	Vienna Lager 7A	To be determined
Oct10	Belgian Dark Strong Ale 26D	To be determined
Nov 14	Annual Dinner (No botm)	To be determined
Dec 12	Baltic Porter 9C	To be determined

Beeradvocate

events

<https://www.beeradvocate.com/>

IPA Fest on December 15 in Boston. Hazy, juicy, English, Belgian, double, triple, fresh hop, wet hop, dry-hopped, double dry-hopped, black, red, white, wild, sour, fruited, spiced, barrel-aged, or french-pressed.

Extreme Beer Fest in Boston on **February 1 & 2, 2019**.

American Homebrewers Association®

AHA Beer Rally July 19 in Boston - you must register in advance

Samuel Adams Brewery AHA Rally

Date: Thursday, July 19
Event Type: AHA Rallies
Time: 5:30 pm - 8:00 pm

Samuel Adams Brewery 30 Germania St Boston, MA 02130
<https://www.homebrewersassociation.org/aha-events/rallies/rally-rsvp/>

Pints for Less with AHA Discount

Sager Beer Works

\$1 Off Pints for AHA members

Rochester

NY

Saratoga Zymurgist

15% Off Beer-related purchases

Saratoga

NY

The sixth annual Hudson Valley Magazine Burger & Beer Bash

Burger & Beer Bash!

August 9, 2018 • 6:00 pm - 10:00 pm; Dutchess Stadium, Wappingers Falls, NY

<http://www.hvmag.com/Hudson-Valley-Magazine/Burger-and-Beer-Bash/Homepage/>

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ASK A PRO from SPIKE BREWING<https://spikebrewing.com/blogs/ask-a-pro/dry-hopping-tips>

In most brewing circles, either professional or home brewing, it is all about dry hopping. What technique works best? Pellets or leaf? How long before transferring off the hops? When to dry hop? And the list of questions can go on for a lagering length of time. And to be honest, there are no “best” ways as my friend, Van, and I discovered through separate experiments. But through this discovery, I came up with some tips that can help get the most out of your dry hopping experience.

PELLETS OVER LEAF

I like whole leaf hops. There is something historical and refreshing using whole leaf throughout the brewing process. But in order to get the desired effect of the dry hopping, whole leaf hops need to be fresh and you will use more of them. Also, along these lines, there are fewer varieties that are offered in whole leaf form. Most hops now are bound to be pelletized.

TIMING DOES NOT MATTER

When you decide to dry hop really does not matter as much as one would think. I have experimented with fermenter hopping, hopping during primary, and hopping in the secondary. All three have very similar effects as we have found out in trial studies. Fermenter hopping is done at cooling into the fermenter, when pellet hops are added at the beginning of primary. The downfall of this is that the yeast is rendered useless for repitching. During primary hopping is added with 75% of fermentation completed. Again, this would render the yeast useless for repitching unless you have an open fermentation tank and are top cropping your yeast. Finally, at the end of fermentation or in a secondary is the final option. Again, all three have very similar final outcomes, so decide based on your yeast harvesting decisions.

DO NOT LET THE BEER SIT ON THE HOPS FOR MORE THAN 5 DAYS OF NON-ACTIVE FERMENTATION

If you choose to do fermenter hopping, take the beer off the hops and yeast no more than five days after primary is done. The downfall of this method is if you choose a yeast that is susceptible to diacetyl you will have to do a longer diacetyl rest. The same goes for mid primary hopping. As you may have guessed, secondary hopping is the best for yeast cropping and for the elimination of diacetyl.

I have tried all three methods on a commercial scale with much success. It all boils down to how patient you are. Do you want to drink it right now? Or can you wait for the beer to finish and let the finished product sit and develop? That decision is up to you. Just remember, once it is done, gather some friends and drink that beer fresh. **The hops will not last forever.**

DRAFT

Contest



<https://generalassemb.ly/win/munich?>

GO PLACES: Munich for Oktoberfest

Enjoy beer, brats, and Bavarian tradition. You and a friend could check Oktoberfest off your bucket list. Sample amazing street food, explore historic Bavarian castles, and enjoy your convivial surroundings at the world's largest beer festival. Enter for your chance to win:

A \$1,000 airline credit for two to get to Munich, Germany.

Four nights' accommodation near the city center.

A VIP table reservation at Oktoberfest, the world's largest folk festival and beer celebration.

A behind-the-scenes brewery tour to learn about a centuries-old German tradition.

A traditional Bavarian lunch to feast on hearty, regional dishes.

