

Volume 28, Number 6

www.hvhomebrewers.com

Next club meeting

HVHB June 13 8:00 pm Schatzi's

Beer of the Month: Helles and Schwartzbeer

Schatzi's Pub

202 Main Street, Poughkeepsie, 12601

June 13, 2018

8:00 pm

(Second Wednesday)

www.schatzispubpk.com

(845) 454-1179

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

Upcoming EVENTS on page 4



Schatzi's

Minutes of May club meeting at King's Court

Jon Fry called the meeting to order at 8:15.

Courtlandt Toczykowski is the brewer. He introduced his wife Caroline and their daughter Lillian to the 20 HVHB attendees on May 9 in the brewery (King's Court) that is being assembled on Cannon Street in the City of Poughkeepsie.

Courtlandt signed a lease in January 2018 and started construction in March. He will start paying rent on August 1. He is doing most of the work himself to set up a 7 barrel (at 50 gallons per barrel or 210 gallon) facility. The building owner is registered as a contractor to the City of Poughkeepsie.

He moved to Poughkeepsie from California where he graduated from UC Davis and established a brewery in San Francisco. He was originally from Connecticut and started homebrewing very young. He said that one of the main reasons for moving back east was that he missed the rain (and the resulting green-ness) while he was living in California.

He has been brewing for about three and one-half years, making three batches each day before coming East. He plans to continue making several small batches every day and using unusual ingredients such as rhubarb and grapes.

Corutlandt said the he has been cleaning up the facility; when he arrived, the walls were covered with concrete which he used an angle grinder to remove. The walls are now red brick.

He does not intend to have food as there will be a commercial space which is expected to be a restaurant located immediately adjacent to King's Court.

Entrance will be from US 44/NY 55 with parking on the Cannon street side of the building.

After the tour (about 8:50) Kevin ran the 50/50. Justin started serving some of the meads that Courtland supplied as well as some entries from the March 2018 competition.

Jon Fry said that Eric and Danielle were winners at the Noonan competition but because they were not Vermont residents, they were not eligible to be official winners.

John Fry said that Josh Youngman will be curtailing his activities as he is recovering from back surgery.

There are 40 entries for the Stormville competition but only 12-15 from our club. The Westchester contingent from Somers had the largest number of entries.

Justin Lomas poured the evening's beers:

Beer 1 - was Rich Rang's Meed. He kept the temperature at 55 degrees F from February 17 until May 9 (the night of the meeting).

Beer 2 - was a mead from the March competition entered by Fitzpatrick of Newbury, NY

Beer 3 - was a mead from the March competition entered by Adams of Jefferson, Massachusetts

Beer 4 - was a mead from the March competition entered by Fitzpatrick of Newbury, NY

Beer 5 - was Hilon Potter's Blood Orange Bier de Garde. He used a French saison yeast from Halftime. Hilon mentioned that he "really likes" blood oranges.

Beer 6 - was Rich Rang's strawberry Cyser based on the 2017 apple picking/crushing and one gallon of strawberries

Beer 7 - was Rich Rang's raspberry Cyser based on the 2017 apple picking/crushing and 1/4 pound of raspberries

Beer 8 - was Eric Wassmuth's IPA

Beer 9 - was Kevin Drozinski's Vienna Lager

Beer 10 - was Paul Stolarski's Pale Ale

Beer 11 - was a show mead by Jon Fry. It was based on Wildflower honey from Lancaster, PA. He started it in January 2017 with D47 yeast and 12 pounds of honey for 5 gallons. He aimed to keep the temperature cool for the entire fermentation.

Beer 12 - was a lager by Paul Stolarski. It was based on dark Vienna Lager - Negro Lager with 3470 dry yeast.

Beer 13 - was a schwartzbier by Jon Fry

Kevin Drozinski has agreed to do competition tracking. Soon to be held competitions include

- Brewers East End that Josh Youngman and Kevin Drozinski have entered.

- NJ Hops is having a competition; entries are closed as of May 9.

-Triboro has a June 1 entry cut off for cider and perry with a fee of \$8/entry.

- Buzz off 24 has fees of \$7 by June 2 with a July competition. Jon offered to ferry entries to southeastern Pennsylvania.

Brian Jameson said that the treasury has a \$8005.24 balance. The club is looking for **proposals for spending**. Eric Wassmuth said that he plans to make a proposal for an equipment buy.

There was some discussion about needing a name that could be posted as a contact for beer club events. Hilon Potter agreed to set up a club a generic "contact" on Facebook. It was agreed to that the club could purchase 2000 business cards and generate a pamphlet-type handout.

Eric Wassmuth said that he has agreed in principle to host the **Club Picnic in July**. There will be an attempt to set the date so that most of the club responding to a vote can attend.

Possible future club activities include:

- Kevin Drozinski setting up a **bike pub crawl** for the club.
- Artwork will be reviewed prior to making an **order for tee shirts**. A Web vote is expected to select the artwork.

Several club members said that they were **growing hops this year**: Rich Rang, Jon Fry, Greg Liguori, Rob Cohen and Phil Van Itallie. Jon said that according to Rutgers University, hops should be pruned by mid-April. May 9 (meeting date) is too late to prune. Someone said that thinning (not pruning) can be done later to limit to 6-8 vines per root. John has a free standing 11-foot hop trellis.



Hop Trellis by Jon Fry

Brian Jameson said that he was trying to firm up an order for **club members to get a deal** from BeverageElements. Brian found that refurbished items are not discountable.

Someone mentioned that Harbor Freight is currently offering some CO2 tanks in the Poughkeepsie store.

Hilon Potter said that there are two club Facebook pages.

Phil Metty said that he has learned that the S04 dry yeast is very fast. Users should avoid high temperatures with S04 because the results are unpleasant.

Jon Fry won \$25 in the 50-50 and the club got \$25. Danielle Chianese won a decorated glass and Rich Rang and Caroline Toczykowski won tee shirts.

The meeting adjourned at 10:12

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):

June 9	Stormville Airport's Food Truck and Craft Beer Festival
June 22	Night of the Funk, Boston
July ?	Club Picnic
July 9	AHA Beer Rally at Sam Adams in Boston
Aug 9	Burger and Beer Bash at Dutchess Stadium

2018 meetings and beers of the month (with 2015 style guideline identifiers)

<u>Date</u>	<u>Style</u>	<u>Location</u>
June 13	Helles 4A and Schwartzbier 8B	Schatzi's Pub
July 11	Biere de Garde 24	To be determined
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

2019 events

Mar 9	2019 HVHomebrewer Competition at the American Legion
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Beeradvocate's

BELGIAN BEER FEST



NIGHT OF THE FUNK & DAY OF INSPIRED ALES

We recently pulled nails with Tomme and crew at The Lost Abbey in San Marcos, California. After a couple of rounds of tasting and discussing from over a dozen barrels, Barrel 3902 PX11 (Spontaneous Blonde Sour) was selected as the official fest beer. This single barrel will be served exclusively at Belgian Beer Fest on June 22nd & 23rd in Boston and supporting parties.

Learn more: <http://ba.click/3902PX11>

[Limited tickets are still available.](#) Buy yours now and join us for a taste!

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/>

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/>

You know you are a homebrewer when

<https://www.homebrewtalk.com/forum/threads/you-know-youre-a-home-brewer-when.258504/>

- you have 100 plus bottles and don't plan on bottling again
- you have at least two refrigerator's/freezers and only one of them contains food
- you mark the change of seasons by beer styles instead of a calendar
- you look for just the right lighting in the house to take a picture of your latest beer

WIN A TRIP FOR TWO TO MEXICO CITY WITH ATLAS OBSCURA TRIPS

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WHAT'S INCLUDED:



2 spots on a guided
tour: Oct 17-21, 2018



5-night stay in a
boutique hotel



\$500 gift card
for airfare



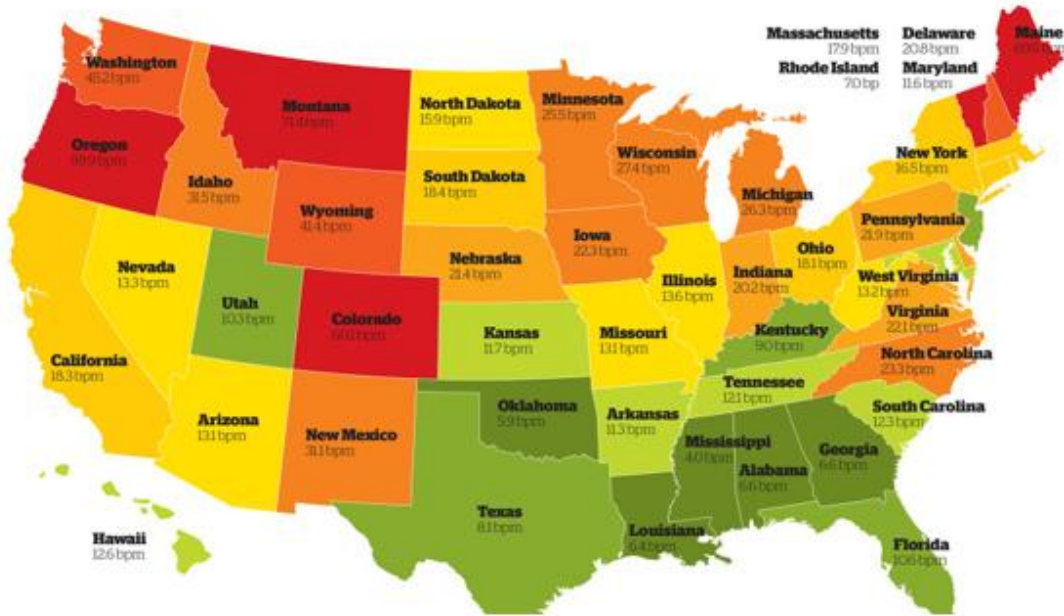
All meals and
local transport

https://www.atlasobscura.com/contests/mexico-city-2018?mxc_ref=punch&ef=PRHB1255D919605&linkid=PRHB1255D919605&cdi=3B77F6AEE9B47E2FE0534FD66B0A9766&template_id=9378&aid=randohouseinc3283-20&utm_campaign=punchnewsletter&utm_source=Crown&utm_medium=Email&cid=72866&mid=920774842

From mezcal to pulque, Mexico City is teeming with all the drinks we at PUNCH want to drink. And with Atlas Obscura—master of the strange and wonderful—as your guide, you'll be in good hands. Street food, an exploration of mole, boat dinners, temple tours and more await. [Enter here](#) for your chance to win two spots on the tour.

TERMS: NO PURCHASE NECESSARY. ELIGIBILITY: Must be eighteen (18) or older to win. This Giveaway is open only to individuals who are permanent legal residents of the contiguous 48 United States of America (excluding residents of Alaska, Hawaii, overseas military installations, Puerto Rico, and other U.S. Territories). [Read the entire Official Rules here.](#)

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<https://beerandbrewing.com/subscription>

Top Ten Most Brewery-Dense States

(BPM stands for "Breweries Per Million People" and PPB stands "Population Per Brewery")

State	Population (est)	BPM	PPB
1. Vermont	623,657	88.2	11,339
2. Montana	1,050,493	71.4	14,007
3. Maine	1,335,907	69.6	14,365
4. Colorado	5,607,154	60.1	16,638
5. Oregon	4,142,776	59.9	16,705
6. Alaska	739,795	48.7	20,550
7. Washington	7,405,743	45.2	22,107
8. New Hampshire	1,342,795	43.9	22,759
9. Wyoming	579,315	41.4	24,138
10. Idaho	1,716,943	31.5	31,795

Top Ten Least Brewery-Dense States

(BPM stands for "Breweries Per Million People" and PPB stands "Population Per Brewery")

State	Population (est)	BPM	PPB
10. Florida	20,984,400	10.6	94,100
9. Utah	3,101,833	10.3	96,932
8. New Jersey	9,005,644	9.9	101,187
7. Kentucky	4,454,189	9.0	111,355
6. Texas	28,304,596	8.1	123,063
5. Georgia	10,429,379	6.6	151,150
4. Alabama	4,874,747	6.6	152,336
3. Louisiana	4,684,333	6.4	156,144
2. Oklahoma	3,930,864	5.9	170,907
1. Mississippi	2,984,100	4.0	248,675



Blackstrap Foreign Extra Stout Recipe By Josh Weikert

ALL-GRAIN

Batch size: 5 gallons (19 liters)
Brewhouse efficiency: 72%
OG: 1.074 FG: 1.018 IBUs: 61 ABV: 7.7%

MALT/GRAIN BILL

10 lb (4.5 kg) Maris Otter
1 lb (454 g) Fawcett Crystal 45L
1 lb (454 g) Briess Extra Special Roast 0.5 lb (227 g) Pale chocolate malt
0.5 lb (227 g) Roasted barley
0.25 lb (113 g) Black patent malt
0.5 lb (227 g) Dark molasses

HOPS AND ADDITIONS SCHEDULE

0.75 oz (21 g) Polaris [20% AA] at 60 minutes 0.5 oz (14 g) Hallertau [4% AA] at 5 minutes

YEAST

Wyeast 1084 (Irish Ale) Yeast
Ferment at 60°F (16°C) for the first 3 days, then let the temperature rise by a degree or two per day to 68°F (20°C).

BeerSmith 3 - A New Release

by Brad Smith at BeerSmith.com/Blog

Brad Smith has announced the upcoming release of BeerSmith 3, which has been in development for almost two years. He plans to release the desktop version prior to Homebrewcon (late June). The mobile version 3 for your phone or tablet will follow in late July.

New features include:

- Support for mead, wine and cider recipe types, including related styles and data
 - Cloud folders, better cloud sharing options and rating of recipes
 - Updated look/feel and smart dialogs that are tailored to the task at hand
 - Water profile tools fully integrated with the recipe builder
 - Support for individual whirlpool hop temperatures and high altitude brewing
 - Mash pH acid adjustments fully integrated with the recipe builder
 - Two stage yeast starters for liquid yeast and dry yeast hydration
 - A ton of new data - hops, grains, fruits, juices, styles, more all updated
 - Backwards compatible - imports your data, and can run side by side with V2
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